

University and Whist Club



Wilmington

Butlered Hors d'oeuvre

The Club Recommends 4-5 Hors d'Oeuvre per person per hour

Cold Selections

(\$4.75)

All Items Are Priced Per Piece, Two Dozen Minimum Per Selection

Bocconcini di Mozzarella Wrapped with Prosciutto
Smoked Salmon & Boursin Pinwheels on Toast Rounds
Tuna Tartar on a Crisp Wonton with Avocado and Miso
Curried Mango Lobster Salad on Toast
Endive Leaves Filled with Jumbo Lump Crab Salad
Ahi Tuna Martini with Mango & Avocado, Pickled Ginger & Wasabi, Crisp Wonton Chip
Curried Chicken and Apple on Toast Rounds with Mint
Jumbo Cocktail Shrimp Shooter
Asparagus Wrapped with Roast Beef, Dill Cream Cheese
Prosciutto with Melon, Basil
Bruschetta Topped with Chopped Tomato, Basil & Garlic
Deviled Eggs with Chives 3.00, add Crab 4.50, Smoked Salmon, or Bacon, 3.50

Hot Selections

(\$4.50)

Cocktail 'Franks in a Blanket'
Spinach & Cheese Spanakopita
Four Cheese & Roasted Garlic Puffs
Chicken 'Cordon Bleu'
Beer Battered Chicken with Honey Mustard Sauce
Beef Tenderloin with Mushrooms in Pastry
Vegetable Spring Rolls with Plum Sauce
Sesame Chicken with Plum Sauce
Baked Brie in Phyllo Cups with Raspberry and Almonds

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Hot Selections (continued)

Coconut Shrimp with Pineapple Plum Sauce
Scallops Wrapped with Bacon
Fried Oysters with Cocktail & Tartar Sauce
Sliced Sirloin on Toast with Balsamic Caramelized Onions and Bleu Cheese
Mushrooms Stuffed with Crab Imperial
Oysters Rockefeller
Barbecued Shrimp Wrapped with Bacon
Miniature Crab Cakes with Cocktail & Tartar Sauce **MP**
Rosemary Grilled Baby Lamb Chops **MP**

Stationary Displays

Priced Per Person, Except for Those Items Noted, Minimum of 25 guests

Sliced Smoked Salmon with Dill Mustard, Red Onion, Chopped Egg, Capers, & Lemons 15.00

Imported & Domestic Cheeses to Include Smoked Gouda, Cheddar, Jarlsberg, Chevre, Brie, and Blue with Assorted Artisan Crackers, and Champagne Mustard 9.00

Fresh Sliced Fruit with Berries & Lime-Mint Yogurt Dip 8.00

Crudités Display with Creamy Spinach and Ranch Dips 7.00

Grilled Vegetables with Roasted Red Pepper Aioli & Pesto 8.00

Pita Toasts with Hummus, Baba Ghanouj and Smoked Cheddar-Scallion Spread 6.00

Creamy Baked Crab & Artichoke Dip with French Bread 13.50

Spinach & Artichoke Dip with Pita Toasts 7.50

Cold Roasted Side of Salmon with Pesto & Caper-Lemon Aioli
served on a bed of baby greens with grape tomatoes 105.00
(Serves 20 guests)

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Food Stations

Minimum of 30 guests, Priced Per Person, Chef Attendant Not Required

Antipasti Station 16.00

Salami, Pepperoni, Prosciutto, Capicola, Provolone, Mozzarella, Pepperoncini, Cured Olives, Roasted Peppers, Grilled Vegetables, Portobello Mushrooms, Grilled Bread

Pasta Bar 21.00

Accompanied by Grated Parmigiano-Reggiano, Hot Pepper Flakes and Garlic Bread

Please Select Three Pastas:

Penne Rigate, Capellini, Linguine, Fettuccini, Cheese Tortellini, or Cheese Ravioli

Please Select Three Sauces:

Fresh Basil Marinara, Bolognese Sauce, Vodka Cream Sauce,
Pesto Sauce, Alfredo Sauce

Alfredo Sauce with Peas & Prosciutto add 6.00 pp

You May Augment your Pasta Station by Adding:

Sweet Sausage 6.00 Hot Sausage 6.00 Meatballs 6.00

***Pasta is mixed and served in chafing dishes for presentation**

Stir Fry Station 24.00

Stir Fry Station is Accompanied by Steamed Jasmine Rice

Stir Fried Beef & Broccoli with Garlic Sauce

Shrimp & Vegetables with Orange Ginger Sauce

Chicken with Snow Peas In General Tso's Sauce

All prices are subject to a 22% service charge

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Carving Stations

A Chef's carver is required for all stations (100.00 each attendant)

Roast Top Round of Beef 330.00

Accompanied by Red Wine Mushroom Sauce,
Horseradish Sauce, and French Rolls

Serves 45 as a Sandwich Presentation, 30 as a Part of Your Main Course

Roast Tenderloin of Beef 380.00

Accompanied by Red Wine Mushroom Sauce, Béarnaise Sauce,
Horseradish Sauce, and French Rolls

Serves 24 as a Sandwich Presentation, 16 as a Part of Your Main Course

Roast Turkey Breast 280.00

Accompanied by Natural Gravy, Cranberry Sauce, Mayonnaise, and French Rolls
Serves 20 as Part of Your Main Course

Honey & Mustard Glazed Baked Ham 280.00

Accompanied by Champagne Mustard, Dijon Mustard, and French Rolls
Serves 40 as a Sandwich Presentation, 30 as a Part of Your Main Course

Steamship Round of Beef 700.00

Accompanied by Red Wine Mushroom Sauce, Béarnaise Sauce,
Horseradish Sauce, and French Rolls

Serves 100-125 as a Sandwich Presentation, 70-80 as a Part of Your Main Course

Add Starch Accompaniment 4.50 pp

Add Vegetable Accompaniment 4.50 pp

Add Bowl of Caesar or Mixed Greens Salad 4.50 pp

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Dessert Stations

Ice Cream Sundae Bar 13.00

(Minimum of 20 Guests Required)

Vanilla, Chocolate, and Strawberry Ice Cream,
Whipped Cream, Strawberry Sauce, Chocolate Sauce,
Walnut Topping, Chocolate Sprinkles, Crushed Oreos, Cherries

Miniature Pastries with French Roast Coffee & Select Teas 16.00 pp

An Assortment of Bite Size Pastries and Gourmet Cookies
French Roast Regular and Decaffeinated Coffee
Assortment of Harney and Sons Teas
Cream, Milk, Honey and Lemon

~ with fresh berries and whipped cream 17.00

Crepes 13.50 pp

French Crepes with the following fillings:

Mixed Berries
Apples with Brown Sugar & Cinnamon
Bananas Foster

All Served with Fresh Whipped Cream, Chocolate & Vanilla Custard Sauce

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