

SPRING SPECIALS

Delaware.2025

Available March - June

BUFFETS

BREAKFAST

15.00

per guest | minimum 10 | served hot

Asparagus and Gruyere Cheese Frittata, **V**

Wild Mushroom and Charred Pepper Potato Hash, **VG**

Kiwi and Mango Parfaits with Toasted Coconut, **V**

Blueberry Yogurt Muffins, **V**

Infused Water

Coffee and Tea Service

LUNCH

20.00

per guest | minimum 10 | served ambient

Chickpea Salad with Dill and Capers, **V**

Shrimp Spring Roll Salad, Peppers, Avocado, Carrots,

Baby Greens and Sweet Chili Vinaigrette

Chopped Italian Hoagie Salad

Classic Egg Salad Sliders, **V**

Caprese Sliders, **V**

Jerk Chicken Sliders with Sweet Pineapple Relish

Fresh Fruit Salad, **VG**

Infused Water

A'LA CARTE

per guest | minimum 6

SNACKS

Greek Feta Dip with Soft Pita Wedges, **V** 2.50

Tomato Bruschetta with Crostini, **VG** 2.50

White Bean Hummus with Crostini and Vegetables, **VG** 3.00

Antipasti Skewers 3.25

SWEETS

Sweet Honey Greek Yogurt and Tropical Fruit Parfaits, **V** 4.25

Fresh Berry Fruit Tarts, **V** 4.25

Cherry Cheesecake Trifles, **V** 4.75

BEVERAGES

Peach Agua Fresca 2.00

Strawberry Lemonade 2.00



Labor required for all hot buffets and groups of 50+. For all dietary restrictions, including kosher and halal, please reach out to your catering coordinator.