

FALL FLAVORS




Delaware.2024

Available September - November

BRUNCH

18.00

per guest | minimum 10 | served hot

Broccoli & cheddar frittata , cinnamon roll casserole , chorizo hash, jalapeño bacon deviled eggs, waldorf chicken salad, fresh fruit salad , mini croissants, coffee & tea service, infused water

FALL FEST

14.00

per guest | minimum 10





Apple cider donuts, pumpkin cheesecake dessert cups, caramel popcorn, rosemary roasted mixed nuts, infused water



HARVEST BUFFET

22.00

per guest | minimum 10 | served hot

Maple walnut crusted chicken tenderloins, bourbon braised short ribs with sage gremolata, candied sweet potato , truffle roasted brussel sprouts , broccoli salad , apple pie egg rolls , orange cranberry agua fresca

WARM UP

6.00

per guest | minimum 10

Regular coffee, warm apple cider, vanilla syrup, caramel sauce, chocolate sauce, cinnamon sticks, milk, cream, oat milk



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.