

University and Whist Club



Wilmington

## Dinner Menus

### Three Course Served Dinner

(Minimum of 20 guests)

Please select a first course of appetizer *or* soup, *or* salad; a main course, and dessert

(additional course \$7.00)

#### Appetizers

Cheese Filled Tortellini or Ravioli in Tomato Basil Cream

Fresh Mozzarella, Tomato, & Roasted Peppers with Pesto and Balsamic

Grilled Portobello Mushroom on Baby Greens

University & Whist Crab Cake (3 oz.) with Tomato Basil Cream mp

Jumbo Lump Crabmeat Cocktail mp

Chilled Shrimp Cocktail (3 pieces) with Cocktail Sauce 11.00 pp

#### Soup Selections

Chicken and Corn Chowder

Cream of Broccoli and Cheddar

Forest Mushroom Soup

Tomato-Basil Bisque (gluten free)

Maryland Crab (mp)

Vegetable or Vegetable Beef (gluten free)

#### Salads

Classic Caesar Salad, Chopped Romaine, Croutons, Parmesan, House Made Caesar Dressing

Mixed Seasonal Spring Greens, Carrots, Cucumber & Cherry Tomatoes, with choice of Champagne Vinaigrette, Classic Balsamic Vinaigrette, White Balsamic Vinaigrette, Lemon and Herb Vinaigrette,

Creamy Blue Cheese, Honey Dijon or Creamy Buttermilk Ranch

Baby Spinach, Red Onion, Glazed Walnuts, Strawberries, Feta, Champagne Vinaigrette

Spinach and Bibb with Mandarin Orange and Almonds, Scarlet Orange Vinaigrette

Caprese Salad, Fresh Tomato, Mozzarella, Basil, Balsamic Drizzle

Spring Mix, Cheese Tortellini, Black Olives, Slivered Red Onion, Feta, Lemon Herb Vinaigrette (3.00)



## Three Course Served Dinner (continued)

### Entrée Selections

(Select One Entree)

A surcharge of \$3.50 per guest is incurred when two entrées are chosen

Chicken Sauté with Exotic Mushrooms in a Chardonnay Cream Sauce 39.00  
Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout 39.00  
Stuffed Chicken Breast with Prosciutto & Mozzarella, Rosemary Demi-Glace 40.00  
Chicken Parmigiana with Capellini Marinara 39.00

Broiled Mahi-Mahi with Mango-Kiwi relish 43.00  
Broiled Salmon with Pineapple-Chili Glaze 42.00  
University & Whist Jumbo Lump Crab Cake (5 oz.), Tomato Basil Cream mp  
Roasted Sea Bass with Artichoke and Herb Butter 54.00

Seared Sirloin Strip Steak (10 oz.) with Brandy Pink Peppercorn Cream 56.00  
New Zealand Lamb Rack with Roasted Garlic & Rosemary Sauce 56.00  
Pork Tenderloin Medallions with Ginger-Apple Sauté 42.00  
Filet Mignon with Mushroom Sauce or Béarnaise  
Six ounce 53.00 Eight ounce 59.00

Prime Rib of Beef (10 oz.) with Natural Juices and Horseradish Cream 54.00  
...Minimum of 15 guests required

Grilled Vegetables & Roasted Tomato with Balsamic Reduction and Pesto GF & Vegan 36  
Cheese Ravioli with Marinara or Tomato Cream Sauce, Basil 36  
Stuffed Portobello Mushroom with Spinach & Couscous, Roasted Plum Tomatoes, Curry Cream GF 36  
Seasonal Vegetable Risotto with Grated Parmesan Cheese, Fresh Herbs 36 GF



## Three Course Served Dinner (continued)

### Combination Plates

Broiled Salmon with Pineapple Ginger Glaze & Filet (5 oz.) with Mushroom Demi-Glace 57.00  
Crab Cake (4 oz.) with Caper-Dill Butter & Chicken Breast with Exotic Mushrooms MP  
Crab Cake (4 oz.), Tomato Basil Cream & Filet Mignon (5 oz.) with Red Wine Demi-Glace MP

Your Meal is Accompanied by a Chef's Choice Starch and Vegetable, Rolls & Butter

### Dessert Selection

(Select One Item from One Category)

#### Cheesecakes

New York Style with Strawberries, White Chocolate, Chocolate Marble Swirl or Raspberry Swirl

#### Pies and Tarts

Apple Pie, Key Lime Pie, Pecan Pie, Pumpkin Pie, Fresh Mixed Fruit Tart

#### Mousses & Ice Cream

Chocolate or White Chocolate Mousse in a Chocolate Cup  
Vanilla Bean Ice Cream or Raspberry Sorbet in a Chocolate Cup

#### Tortes and Cakes

All Chocolate Mousse Torte,  
German Chocolate Cake, Carrot Cake, Strawberry Shortcake

All Served Dinners are Accompanied by French Roast Coffee & Harney & Sons Select Teas

All Prices are Subject to a 22% Service Charge



## Dinner Buffets

(Minimum of 30 guests)

Delaware Buffet: select one soup or salad and two entrées \$39 pp

Whist Buffet: select one soup, two salads and three entrées \$51 pp

### Soup Selections

Chicken and Corn Chowder  
Cream of Broccoli and Cheddar  
Forest Mushroom  
Maryland Crab (mp)  
Tomato-Basil Bisque (gluten free)  
Vegetable or Vegetable Beef (gluten free)

### Salad Selection

Seasonal Mixed Greens\*, Spinach\*, Caesar, Mediterranean Pasta Salad, Greek  
Fresh Mozzarella, Tomato & Basil

\* When Selecting Mixed Greens Salad or Spinach Salad, Please Choose  
Two of the Following Dressings:

Champagne Vinaigrette  
Classic Balsamic Vinaigrette  
White Balsamic Vinaigrette  
Lemon and Herb Vinaigrette  
Creamy Blue Cheese  
Honey Dijon  
Creamy Buttermilk Ranch



## Dinner Buffets (continued)

### Entrée Selections

Breaded Chicken Parmigiana with Capellini Marinara  
Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout  
Southern Fried Chicken  
Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi-Glace

Broiled Salmon with Pineapple-Chili Glaze  
Roasted Mahi-Mahi with Mango-Kiwi Relish  
Shrimp & Scallops over Linguine with Garlic & White Wine Sauce, Tomato & Basil (3.00)  
Crab Cake (6 oz.) with Cocktail & Tartar Sauces MP (one per person)

Roast Pork Loin with Dijon, Garlic & Rosemary  
Roast Top Round of Beef, Shallot & Mushroom Sauce

Baked Ziti with Mozzarella, Parmesan & Marinara  
Penne Pasta with Choice of Alfredo, Marinara or Vodka Cream Sauce

Your Buffet is Accompanied by a Chef's Choice Starch and Vegetable, Rolls & Butter

### University & Whist Club Dessert Table

Including Assortment of Miniature Pastries, Gourmet Cookies, Fresh Berries, and Whipped Cream

Beverage Station of French Roast Coffee, Harney & Sons Select Teas & Iced Tea

All Prices are Subject to a 22% Service Charge