

University and Whist Club



Wilmington

## Luncheon Menus

### Plated Luncheon

(Minimum of Twenty Guests Required)

Please Select a Soup or Salad, a Main Entrée Selection, and Dessert

#### Soups

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)

or ~

#### Salads

Classic Caesar Salad  
Mixed Baby Greens\*  
Spinach and Bibb with Mandarin Orange & Almonds, Scarlet Orange Vinaigrette  
Spinach & Mushroom Salad, Red Onion, Tomato and Sherry Vinaigrette  
(bacon upon request \$2 pp)  
Fresh Mozzarella with Tomato & Roasted Peppers, Olive Oil & Balsamic Vinegar  
\*When Selecting Mixed Baby Greens, Please Choose One of the Following Dressings:

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



## Plated Luncheon Menu (continued)

### Main Entrée Selections

(Select One Item from One Category)

#### Poultry

- Chicken Parmigiana with Capellini 30.50
- Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout 31.50
- Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi-Glace 34.50
- Roasted Turkey Breast London Broil with Lime, Shallot and Herbs 30.50
- Chicken Sauté with Exotic Mushrooms in a Chardonnay Cream Sauce 30.50

#### Seafood

- Broiled Mahi-Mahi with Mango-Kiwi Relish 35.00
- Pan-Roasted Tilapia with Pecan Crust and Maple-Shallot Butter 32.00
- Broiled Salmon with Pineapple-Chili Glaze 36.00
- Shrimp & Scallops over Linguine Garlic & White Wine Sauce, Chopped Tomato & Basil 37.50
- University and Whist (5oz) Crab Cake with Tomato Basil Cream mp

#### Meats

- Veal Marsala with Kennett Square Mushrooms 40.50
- Filet Mignon (5 oz.) with Red Wine Sauce or Béarnaise 43.00
- Braised Beef Bourguignon, Herbed Buttered Noodles 35.50
- Pork Tenderloin Medallions with Caramelized Apples & Apple Brandy Cream 34.00

Your Meal is Accompanied by the Chef's Choice Starch and Vegetable

\*A surcharge of 3.00 per guest is incurred when two entrées are chosen.



## Plated Luncheon Menu (continued)

### Dessert Selection

(Select One Item from One Category)

#### Cheesecakes

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

#### Pies and Tarts

Apple Pie, Key Lime Pie, Pecan Pie, Pumpkin Pie  
Fresh Fruit Tart (apple, pear or mixed)

#### Mousses and Filled Pastries

Chocolate or White Chocolate Mousse in a Chocolate Cup  
Apple Strudel  
Ice Cream or Sorbet in a Chocolate Cup

#### Tortes and Cakes

All Chocolate Mousse Torte, White Chocolate Mousse Torte,  
German Chocolate Cake, Carrot Cake, Strawberry Shortcake,  
Chocolate Cake with Hazelnut Butter Cream

All Plated Luncheons are Accompanied by French Roast Coffee,  
Harney & Sons Select Teas

All prices are subject to a 22% service charge

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## Deli Buffet **29.00**

(Minimum of Thirty Guests Required)

### Soup Selections

(Select One)

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 Selections

(Select Two)

Mixed Greens*	Fresh Fruit
Spinach*	Orzo
Caesar	Fresh Mozzarella, Tomato & Basil
Greek	Red Bliss Potato
Mediterranean Penne Pasta	Cole Slaw

\*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



## Sandwich Selections

Please Select Three:

Roast Top Round of Beef, Honey Mustard Baked Ham, Roast Turkey Breast,  
Corned Beef Brisket or Chicken Salad  
Shrimp Salad (add \$4.00 pp)

Please Select Two:

Jarlsberg, Provolone, Dill Havarti, Monterey Jack or American

Your Deli Luncheon Includes an Assortment of Sliced Breads:  
Rye, Wheat, White and Small Kaiser Rolls

Your Condiments Include:

Lettuce, Red Onion, Tomatoes, Mayonnaise, Pickle Spears,  
Horseradish & Dijon Mustard

Potato Chips

## University and Whist Club Dessert Table

Includes an Assortment of Gourmet Cookies (select three)

Chocolate Chip, Oatmeal Raisin, Peanut Butter,  
Sugar Cookies or White Chocolate Macadamia Nut

French Roast Coffee, Harney & Sons Select Teas, Fresh Brewed Iced Tea

All prices subject to a 22% service charge

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## Lunch Buffet **37.00**

(Minimum of Thirty Guests Required, 50 or more guests \$**40.00**)

### Soup Selection

(Select One)

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

### Salads

(Select Two)

Mixed Greens*	Fresh Fruit
Spinach*	Orzo
Caesar	Fresh Mozzarella, Tomato & Basil
Greek	Red Bliss Potato
Mediterranean Penne Pasta	Cole Slaw

\*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



## Chafing Dish Selections

(30-49 Guests Select Two entrées, 50 or More Guests Select Three)

### Poultry

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  
Sliced Turkey Breast London Broil with Lime, Shallot and Herbs  
Cornish Hens Served Semi-Boneless with Apple Pecan Wild Rice

### Seafood

Broiled Mahi-Mahi with Mango-Kiwi Relish  
Pan-Roasted Tilapia with Pecan Crust and Maple-Shallot Butter  
Broiled Salmon with Pineapple-Chili Glaze  
Shrimp & Scallops over Linguine, Garlic & White Wine Sauce (add \$3.00)

### Meats

Roast Pork Loin with Dijon, Garlic & Rosemary  
Braised Beef Bourguignon, Herbed Buttered Noodles  
Roast Top Round of Beef, Shallot & Mushroom Sauce  
Baked Ham with Maple Glaze and Pineapple Chutney

Your Buffet is Accompanied by an Appropriate Starch and Vegetable

## University and Whist Club Dessert Table

Assortment of Gourmet Cookies (select two)  
Chocolate Chip, Oatmeal Raisin, Peanut Butter,  
Sugar Cookies, White Chocolate Macadamia Nut  
Mixed Berries and Whipped Cream

French Roast Coffee, Harney & sons Select Teas, Fresh Brewed Iced Tea  
All prices subject to a 22% service charge