Virden Retreat Center
Lewes, Delaware
Catering Menu
Package Breaks
Approximately 1 1/2 hours – Priced per person with a 15 person minimum

Hot Beverage Break
Coffee, Decaf & Hot Tea $5.50

Hot & Cold Beverages Coffee, Hot Tea, Decaf, Asst. Sodas & Btl. Water $5.50

The Continental
Fresh Baked Breads & Warm Pastries $7.50
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices

The Virden Continental
Fresh Baked Breads & Warm Pastries, Breakfast Bars $9.50
Fresh Cut Fruit Bowl, an Assortment of Fruited Yogurts
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices

The Executive Continental
Fresh Baked Breads & Warm Pastries, $12.00
Fresh Fruit and Assortment of Fruited Yogurt
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices
Mini Quiche, Asst. Cold Cereals w/milk, Cheese & Sausage Tray

#1 Sweet Treats $7.50
Fresh Baked Cookies, Fudge Brownies, Chocolate Dipped Biscotti
Skim & Whole Milk, Coffee, Decaf, Hot Tea, Iced Tea
Add Assorted Sodas & Bottle Water $9.00

#2 Health Kick Break $7.50
Fruited Yogurts, Fresh Sliced Fruit, Granola Bars, Snack Mix,
Assorted Fruit Juices, Veggie Tray w/Dip
Add Assorted Sodas, Bottle Water, $9.00

#3 Afternoon Movie Matinee Break $7.50
Buttered Popcorn, Soft Pretzel Nuggets, Mini Candy Assortment,
Lemonade & Iced Tea
Add Assorted Sodas & Bottled Waters $9.00

#4 The Beach Break (minimum 25 ppl) $14.00
Caramel & Buttered Popcorn, Pizza Slices, Flavored Snow Cones,
Salt Water Taffy, Candy Apples, & Creamy Fudge
Add Assorted Sodas & Bottled Waters

John Penrose Virden Retreat Center
*21% Gratuity will be added to all food and beverage
## Al a Carte Break Items

Ideal for breakfast, breaks or anytime!!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts – Per Dozen</td>
<td>$24.00</td>
</tr>
<tr>
<td>Assorted Muffins – Per Dozen</td>
<td>$16.00</td>
</tr>
<tr>
<td>Assorted Mini Bagels w/Cream Cheese &amp; Asst Jellies &amp; Jams – per dozen</td>
<td>$17.00</td>
</tr>
<tr>
<td>Cinnamon Rolls – Per Dozen</td>
<td>$22.00</td>
</tr>
<tr>
<td>Assorted Danish – Per Dozen</td>
<td>$21.00</td>
</tr>
<tr>
<td>Assorted Fruit Breads – Per Loaf</td>
<td>$17.00</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts (+ oz.) – Per Dozen</td>
<td>$20.00</td>
</tr>
<tr>
<td>Butter Croissants – Per Dozen</td>
<td>$18.00</td>
</tr>
<tr>
<td>Assorted Hot &amp; Cold Cereals &amp; Milk – Per/ pkg.</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sliced Fresh Fruit Tray Small (15-20 ppl) $60.00 Large (30-35 ppl)</td>
<td>$95.00</td>
</tr>
<tr>
<td>Sliced Fresh Fruit &amp; Cheese Small (15-20 ppl) $70.00 Large (30-35 ppl)</td>
<td>$110.00</td>
</tr>
<tr>
<td>Fresh Whole Fruit Basket Small (15-20 ppl) $50.00 Large (20-35 ppl)</td>
<td>$70.00</td>
</tr>
<tr>
<td>Home Style Cookies – Per Dozen / 2 Dozen minimum</td>
<td>$15.00</td>
</tr>
<tr>
<td>Fudge Brownies – Per Dozen (2 Dozen Minimum)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Lemon Triangles – Per Dozen (2 Dozen Minimum)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Miniature Cream Puffs or Éclairs – Per Dozen (2 Dozen Minimum)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Dips Onion or Vegetable</td>
<td>$10.00</td>
</tr>
<tr>
<td>Soft Pretzels w/spicy brown mustard Per Dozen</td>
<td>$20.00</td>
</tr>
<tr>
<td>Soft Pretzel Nuggets w/spicy brown mustard Per 3 Dozen</td>
<td>$18.00</td>
</tr>
<tr>
<td>Fresh Vegetable Tray Small (20-25 ppl) $55.00 Large (30-35 people)</td>
<td>$80.00</td>
</tr>
<tr>
<td>Chips &amp; Salsa Per Person (10 minimum)</td>
<td>$3.50</td>
</tr>
<tr>
<td>1 lb. Basket of Potato Chips, Pretzels, Popcorn, or Goldfish</td>
<td></td>
</tr>
<tr>
<td>(Serves Approx. 15-20 ppl) per pound</td>
<td></td>
</tr>
<tr>
<td><strong>Beverages</strong></td>
<td></td>
</tr>
<tr>
<td>Coffee or Hot Tea (Regular &amp; De-Caf) Per Pot (15 cups)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Hot Tea (Regular, De-Caf, &amp; Flavored) Per Pot (15 cups)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Juice (Orange, V-8, Grapefruit or Cranberry) Per Pitcher</td>
<td>$12.50</td>
</tr>
<tr>
<td>Ice Tea (Fresh Brewed/ Unsweetened) Per Pitcher</td>
<td>$9.00</td>
</tr>
<tr>
<td>Lemonade - Per Pitcher</td>
<td>$12.00</td>
</tr>
<tr>
<td>Fruit Punch – Per Gallon</td>
<td>$21.00</td>
</tr>
<tr>
<td>Assorted Sodas (each)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Waters (each)</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

*21% Gratuity will be added to all food and beverage*
Plated Breakfast Selections
The following selections include Chilled Juices, Coffee, Hot Tea, Milk and a fruit garnish

#1 - All American Breakfast
Fluffy Scrambled Eggs with choice of: Ham, Bacon, Sausage or Scapple, Home Fried Potatoes, Toast, Butter & Jelly

#2 - The “Big” Breakfast
All of the above with 3 Silver Dollar Pancakes, *Fresh Fruit, Yogurt & Assorted Cereals (Served Family Style)*
Add $2.50 for a 4 oz Sirloin Steak

#3 - French Toast or Pancakes
Choice of: Ham, Bacon, Sausage or Scapple

#4 - Fluffy Cheese Omelet
Choice of: Ham, Bacon, Sausage or Scapple
Home Fried Potatoes, English Muffin, Butter & Jelly

#5 - Light & Healthy
Scrambled Egg Substitute
Fresh Fruit Cup, Bran Muffins or Whole Wheat Toast

#6 - Belgian Waffle with fruit topping
Choice of: Ham, Bacon, Sausage or Scapple

#7 - Cream Chipped Beef over Homestyle Biscuits
Served with Home Fried Potatoes

* A 21% Gratuity will be added to all food and beverage
**Breakfast Buffets** *(Minimum of 20 People)*

The following selections include Chilled Juices, Coffee, Hot Tea and Milk

*(All breakfasts available with egg substitute for $1.50 p/p additional chg)*

#1 – **Special Breakfast Buffet**

- $13.00
- Fluffy Scrambled Eggs, Home Fried Potatoes
- Buttermilk Pancakes or French Toast
- Choice of: Ham, Bacon, Sausage, Scrapple or Cream Chip Beef w/Biscuits
- Fresh Fruit Tray, Assorted Low Fat Yogurt, Hot & Cold Cereal Selections
- Toast, Butter & Jelly

**Add Muffins & Breakfast Pastries**

- $14.50

#2 – **Virden Breakfast Buffet**

- $11.00
- Fluffy Scrambled Eggs
- Home Fried Potatoes or Buttermilk Pancakes or French Toast
- Choice of: Ham, Bacon, Sausage or Scrapple
- Fresh Fruit Tray, Hot & Cold Cereal Selections
- Toast, Butter & Jelly

#3 – **Budget Breakfast Buffet**

- $9.50
- Scrambled Eggs or Buttermilk Pancakes
- Hot & Cold Cereal Selections
- Fresh Fruit, Toast, Butter & Jelly

#4 – **Brunch Buffet** *(minimum 50 people)*

- $20.00
- Scrambled Plain & Western Style Eggs
- Choice of: Carved Roast Beef, Smoked Turkey Breast or Virginia Baked Ham
- Creamed Chip Beef or Sausage Gravy w/Biscuits, Potatoes O'Brien
- Choice of Bacon, Sausage or Scrapple
- Belgian Waffles or Cheese Blintzes w/Fruit Topping and Whipped Cream
- Fresh Fruit Tray, Escaloped Apples
- Assorted Hot & Cold Cereals w/Skim & Whole Milk
- Assorted Fresh Baked Rolls, Muffins & Breakfast Pastries
- Add an Omelet Station w/ 8 Toppings @ $2.00 p/p

*21% Gratuity will be added to all food and beverage*
**Soup Du Jour & Sandwich Luncheon Menu**

#1 - **Delaware Club**
Ham, Smoked Turkey or Roast Beef with Lettuce, Tomato & Bacon Served on Whole Wheat Bread
With Fried Zucchini Sticks

#2 - **Shrimp Salad on a Buttery Croissant**
Side of Mediterranean Pasta Salad & Fresh Fruit Garnish

#3 - **Jumbo Lump Crab Cake Sandwich**
Served with Creamy Cole Slaw, French Fries & Fresh Fruit Garnish

#4 - **Grilled Chicken Breast on a Baguette**
Layered with Granny Smith Apples and Honey
Served with Zucchini Sticks and Fresh Fruit Garnish

#5 - **Vegetarian Sandwich**
Grilled Fresh Vegetables on a French Baguette
Served with a Fresh Fruit Medley

#6 - **Delmarva Fried Oyster Sandwich**
Served with French Fries and Creamy Cole Slaw

The above selections include Soup du Jour, Coffee, Decaf, Hot Tea & Ice Tea,
And a Special Dessert Selection

**Luncheon Entrees-Salads**
The following are served with Soup Du Jour, Rolls & Butter,
Coffee, Tea, Ice Tea and Our Chef’s Choice of Dessert

#1 - **Surf & Turf Salad** – grilled Shrimp and London Broil
Served on a Bed of Fresh Garden Greens

#2 - **Grilled Salmon or Chicken Caesar Salad** – Crispy Romaine Lettuce

#3 - **Steak & Bleu Cheese Salad** – Grilled London Broil and Bleu Cheese
Served on a Bed of Fresh Garden Greens

#4 - **Virden Salad Trio** – Chicken, Tuna and Egg Salads
Served on a bed of Crispy Lettuce

*21% Gratuity will be added to all food and beverage*
Luncheon Entrees
The following are served with Soup Du Jour or Salad, Rolls & Butter, Coffee, Tea, Ice Tea and Our Chef's Choice of Dessert

#1 - Fried Oyster Platter with French Fries & Cole Slaw $17.00
#2 - One Jumbo Lump Crab Cake with Fried Zucchini Sticks $21.00
#3 - Sliced Marinated London Broil with Roasted Veggies & Garlic Mash $17.00
#4 - Lemon Herb Grilled Chicken Breast with Wild Rice & Vegetable $16.00
#5 - Catch of the Day with Rice Medley & Steamed Vegetable $17.00
#6 - Oriental Chicken or Vegetable Stir-Fry – Served Over Rice $15.50
#7 - Seafood Pasta Mediterranean – Served with Garlic Toast $18.00

Deli Express Working Lunches (Served in Your Meeting Room)
Ice Tea, Coffee & Dessert Tray Served with Deli Express Lunches

#1 - Variety of Pre Made Sandwiches & Specialty Wraps
Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw
Potato Chips, Relishes & Condiments $12.50
Add Soup du Jour $14.00

#2 - Tray of Cold Cuts & Cheeses
Lettuce, Tomato & Relish Tray $14.00
Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw
Assorted Breads & Rolls, Condiments, Potato Chips
Add Soup du Jour $16.00

#3 - Caesar Salad with Grilled Chicken or Gulf Shrimp
Chef’s Soup du Jour $15.00
Crackers, Warm Rolls & Butter

#4 - The Traveler: The Complete Box Lunch To Go!
An Assortment of Sodas & Bottled Water in Included in Pricing of the Box Lunches
(Box Lunches are intended for Off-Premises Consumption or *to go Luncheons)

1. Ham, Turkey, Roast Beef or Vegetarian Sandwich
   Chips, Dessert & Fresh Fruit $12.00
2. 2 pc. Fried Chicken with Roll & Butter
   Chips, Dessert & Fresh Fruit $13.50
Blue Hen Lunch Buffet
Minimum of 20 People

Seafood Pasta Florentino – Spinach, Olives, Roma Tomatoes
Fajita Chicken Caesar Salad
Eastern Shore Oven Fried Chicken
Tender Sliced Roast Beef with Au Jus
Grilled Atlantic Salmon with a Spicy Plum Glaze
Penne Pasta w/ Asparagus, Roasted Red Peppers and a Light Lemon Wine Sauce
Mandarin Style Chicken or Seafood Stir-Fry with steamed Rice
Seafood Jambalaya & Dirty Rice
Chicken & Artichokes w/ Sundried Tomatoes & Lemon
Broiled Tilapia with Lemon & Capers
Chicken or Turkey Pot Pie
Mediterranean Pasta
Add Chesapeake Style Jumbo Lump Crab Cakes (one per person) @ $ 8.00 p/p

Choice of Two Entrees: $18.00
Choice of Three Entrees: $20.00

The Blue Hen Luncheon Buffet Includes:
The Freshest of Salad, An Appropriate Starch and a Freshly Steamed Vegetable Relishes, Rolls & Butter, a Dessert Table, and Coffee, Tea & Ice Tea

More Buffets.......Lunch or Dinner

Henlopen Buffet Supreme

Choose Four: Smoked Turkey, Ham, Roast Beef, Tuna or Chicken Salad
Imported & Domestic Cheeses, Lettuce, Tomato & Onion Tray, Mediterranean Pasta & Red Skinned Potato Salad, 3 Bean Medley, Assorted Breads & Rolls, Condiments & Dressings, Relishes, Potato Chips, Dessert Selection
Coffee, Tea & Ice Tea $16.50

Add Soup du Jour $18.00

University of Delaware Conference Services
John Penrose Virden Retreat Center
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**Philly Cheese Steak Buffet**

- Thinly Sliced Steak Meat & Chicken, Creamy Cheese Sauce, Sautéed Peppers, Onions, and Mushrooms, Crispy French Fries, Hot Peppers, Pickles, Lettuce & Tomato Tray, American & Provolone Cheeses and a Selection of Tastycakes for Dessert
- Coffee, Tea, & Iced Tea
  - Add Soup du Jour
  - $17.00
  - $18.50

**Schooner Soup & Salad Buffet**

- Soup du Jour or Chili, an Assortment of Fresh Greens
- A Medley of Fresh Vegetables, Julienne Turkey & Ham, Domestic & Imported Cheeses, A Selection of Deli Salads
- Relish Tray and Much More
- Over 25 Items Including Lo-Cal Dressings & Toppings
- Assorted Rolls & Butter, Dessert, Coffee, Tea & Ice Tea
  - $16.00

**Virden Patio Buffet**

- Grilled Outside...Weather Permitting...Served Inside or Under the Tent
- Grilled Hamburgers & Hot Dogs
- Potato Salad, Cole Slaw, Corn on the Cob (In Season)
- Baked Beans, Chips, Cookies & Brownies, Fresh Fruit/Melon Display
- Lemonade, Ice Tea & Coffee
  - Add BBQ Chicken $20.00 or Add BBQ Ribs $23.00
  - Add Peel & Eat Shrimp $4.00 per person
  - $17.50

**Chef’s Selection Buffet**

- We’ll Make the Choices ......... You’ll Be Pleasantly Surprised!!!

**LUNCH**
- One Hot Entrée
- One Cold Entrée
- Two Cold & One Hot Accompaniments
- Relishes, Rolls & Butter, Coffee, Tea, Ice Tea & Dessert
  - $15.00

**DINNER**
- Two Hot Entrees
- Two Hot & One Cold Accompaniments
- Relishes, Rolls & Butter, Coffee, Tea, Ice Tea & Dessert
  - $19.00

John Penrose Virden Retreat Center
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Tour of Italy Buffet  
(minimum of 40 ppl)

Choice of Two Pastas: Meat or Vegetable Lasagna, Stuffed Shells,  
Baked Rigatoni w/ Prosciutto & Fontina Cheese Garlic Cream  
Penne’ Pasta w/ Asparagus, Roasted Red Peppers, & Lemon  
Wild Mushroom Ravioli  
Mediterranean Bow Tie Pasta  
Linguine with White or Red Clam Sauce  
Gnocchi & Broccoli Rabe w/ Pinenuts, Garlic & Tossed in Olive Oil  
Meatballs or Sausage & Peppers and…  
Choice of One: Tender Roast Beef Au Jus, Chicken Marsala or Pork Spizzato

Also included…  
Roasted Vegetable Medley, Antipasto Salad Display, Assortment of Relishes  
Rols & Garlic Bread, Italian Dessert Selection  
Coffee, Tea & Ice Tea  
Add Zuppa Du Jour  
Tuscan Bean, Minestrone or Italian Wedding Soup  

Eastern Shore Crab Feast

Fat & Spicy Crabs (In Season)  
Oven Fried or BBQ Chicken, Fried Clams  
Corn on the Cob (In Season)  
Baked Beans, Hush Puppies  
Cole Slaw, Lettuce & Tomato Tray  
Seasonal Fresh Fruit Display w/ Cookies & Brownies  
Warm Rolls & Butter  
Coffee, Tea, Ice Tea & Lemonade  
Price for this buffet without Crabs: $21.00  
Add Steamed Clams and Peel & Eat Shrimp  

Prices Quoted by the Bushel  
(Market Price)  

Crabs Price for this buffet without Crabs: $18.00 p/p + Crabs  
$6.00 p/p  

John Penrose Virden Retreat Center  
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Lighthouse Dinner Buffet

Tuscan Chicken Roulade
Grilled London Broil with Mushroom Demi Glaze
Eastern Shore Oven Fried Chicken
Chicken with Mushrooms, Prosciutto & Peas
Tender Sliced Roast Beef with Au Jus
Beef Tips with Mushrooms and Cabernet Demi Glaze
Herb Garlic Roasted Slice Pork Loin with Sauce Robert
Oriental Seafood Stir Fry with Rice
Oven Poached Salmon with Plum Ginger Sesame Glaze
Stuffed Flounder Florentine w/ Spinach & Parmesan
Grilled Mahi Mahi with Pineapple Mango Salsa
Chesapeake Style Seafood Newburg
Spicy Gulf Shrimp Creole with Cajun Style Dirty Rice
Broiled Tilapia Provencal w/ Tomatoes, Leeks & Olives
Pan Seared Pork Tenderloin w/ Dijon Cream and Sautéed Apples
Breast of Chicken Forestiere

Virden Pasta Selections:
  Stuffed Shells, Wild Mushroom Ravioli, Vegetable or Meat Lasagna,
  Penne Pasta with Broccoli & Grilled Chicken, Mediterranean Bowtie Pasta with
  Asparagus & Roasted Red Peppers

Jumbo Lump Crab Cake add: $9.00 p/p

Choice of Two: $24.00
Choice of Three: $27.00

Complimenting your Entrée Choices:
  A Crisp Garden Salad, Our Chef’s Selected Starch & Steamed Vegetable Medley,
  Relishes, Rolls & Butter,
  Coffee, Tea, Ice Tea & A Decadent Dessert Selection

University of Delaware
Conference Services

John Penrose Virden Retreat Center
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**Virden Signature Selections**

The Following Plated Dinners are served with: Soup Du Jour or Seasonal Fruit Medley, Garden Salad, An Appropriate Starch and Vegetable (except pasta dishes) 
Rolls & Butter, Coffee, Tea, Ice Tea and a Special Dessert Selection.

Grilled Marinated London Broil with mushroom demiglace

Herb Crusted Tenderloin of Pork with a light Dijon cream

Spicy Plum Glazed Oven Poached Salmon Filet

Stuffed Chicken Breast w/Prosciutto & Fontina Cheese

Chicken Tuscany

- Breast of Chicken Stuffed w/Spinach, Roasted Red Pepper, & Bleu Cheese

Oven Roasted Prime Rib of Beef au Jus

8 oz. Filet Mignon

- Grilled to perfection and served on Toast Points

Broiled Jumbo Lump Crab Cakes – with Sauce Remoulade

Crab Imperial & Petite Filet Mignon

- Served with sauce Béarnaise

Half Roasted Chicken

Roast Turkey with Herb Stuffing

**Wild Mushroom Ravioli**

- topped with Roasted Red Pepper Alfredo Sauce

**Bowtie Pasta with Grilled Chicken, Artichokes & Sundried Tomatoes**

**Penne Pasta with Fresh Asparagus, Roasted Red Pepper & Gulf Shrimp**

- in a Lemony White Wine Butter Sauce

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*21% Gratuity will be added to all food and beverage*
**A’ la Carte Hot Hors D’oeuvres**
Prices per 50 pieces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Bourbon Meatballs</td>
<td>$80.00</td>
</tr>
<tr>
<td>Mushroom Crustini</td>
<td>$85.00</td>
</tr>
<tr>
<td>Chicken &amp; Pineapple Brochettes</td>
<td>$110.00</td>
</tr>
<tr>
<td>Scallop Wraps in Bacon</td>
<td>$120.00</td>
</tr>
<tr>
<td>Glazed Wings</td>
<td>$90.00</td>
</tr>
<tr>
<td>Chicken Tenders with Honey Horseradish or BBQ Sauce</td>
<td>$90.00</td>
</tr>
<tr>
<td>Mini Chesapeake Crab Cakes</td>
<td>$110.00</td>
</tr>
<tr>
<td>Asian Spring Roll</td>
<td>$100.00</td>
</tr>
<tr>
<td>Coconut Shrimp with Pineapple Orange Salsa</td>
<td>$110.00</td>
</tr>
<tr>
<td>Mini Quiche Assortment</td>
<td>$90.00</td>
</tr>
<tr>
<td>Tex Mex Quesadillas</td>
<td>$95.00</td>
</tr>
<tr>
<td>Broccoli &amp; Cheese Puffs</td>
<td>$80.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms with Sausage &amp; Cornbread or Crab Imperial</td>
<td>$90.00</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$90.00</td>
</tr>
<tr>
<td>Baked Brie En Croute w/Raspberry Melba</td>
<td>$75.00</td>
</tr>
<tr>
<td>Baked Crab Spread with Toasted French Bread</td>
<td>$100.00</td>
</tr>
<tr>
<td>Oriental Pot Stickers</td>
<td>$95.00</td>
</tr>
<tr>
<td>Mozzarella Cheese Sticks</td>
<td>$95.00</td>
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**A’ la Carte Cold Hors D’oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Tea Sandwiches &amp; Pinwheel Wraps 50 pcs</td>
<td>$90.00</td>
</tr>
<tr>
<td>Antipasti Skewers</td>
<td>$95.00</td>
</tr>
<tr>
<td>Fresh Fruit &amp; Cheese Display small</td>
<td>$90.00</td>
</tr>
<tr>
<td>Imported Cheese &amp; Sausage Display small</td>
<td>$90.00</td>
</tr>
<tr>
<td>Tenderloin Canapés</td>
<td>$100.00</td>
</tr>
<tr>
<td>Roasted Vegetable Crudités with Dip small</td>
<td>$60.00</td>
</tr>
<tr>
<td>Shrimp or Crab Mousse</td>
<td>$60.00</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$60.00</td>
</tr>
<tr>
<td>Antipasti Tray small</td>
<td>$90.00</td>
</tr>
<tr>
<td>Belgium Endive w/Seafood Stuffing 50 pcs</td>
<td>$100.00</td>
</tr>
<tr>
<td>Assortment of Three Dips or Spreads 50 pcs</td>
<td>$95.00</td>
</tr>
<tr>
<td>Bruschetta Roma w/Toasted Crustini: Traditional Tomato $95.00, w/seafood $130.00</td>
<td></td>
</tr>
<tr>
<td>Tomato &amp; Buffalo Mozzarella Skewer Display w/Balsamic Glaze</td>
<td>$100.00</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>100 pcs $295.00</td>
</tr>
</tbody>
</table>

John Penrose Virden Retreat Center
*A 21% Gratuity will be added to all food and beverage
Full Service Cocktail Buffet Menu

Minimum of 35 People Price Includes Waitstaff and Unlimited Supply of
Hors D’oeuvres for 2 Hours
Includes Fresh Vegetable Crudités & Fruit and Cheese Display

Please Select Seven Items $ 25.00

Cold Selections

Tenderloin Canapés
Shrimp or Crab Mousse
Stuffed Belgian Endive with creamy Seafood Salad
Assorted Tea Sandwiches & Pinwheel Wraps
Seafood or Tomato Bruschetta with Toasted Crustini
Asparagus Wrapped Prosciutto
Assorted Salad Puffs
International Trio of Dips: Hummus, Guacamole & Spinach Artichoke
European Deli Tray: Selection of Pepperoni, Salami, Sausages and Cheese
Served with a Honey Mustard Spread, Accompanied by an Imported Olive Salad
Smoked Salmon Display w/Additional Accompaniments
Tomato & Buffalo Mozzarella Skewer Display

Hot Selections

Spicy Bourbon Meatballs
Baked Crab Spread with French Bread Rounds
Cocktail Franks in Puff Pastry
Miniature Vegetable Egg Rolls
Mini Chicken Cordon Bleu
Baked Brie en Croute
Scallops Wrapped in Bacon
Chicken & Pineapple Brochettes
Beef Teriyaki Brochettes
Coconut Shrimp with Pineapple Orange Salsa
Broccoli Cheese Puffs
Assorted Flatbread Gourmet Pizza
Stuffed Mushrooms
Mini Quesadillas
Glazed Spicy Wings
Spanakopita
Mushroom Crustini
Asian Spring Rolls
Pot Stickers
Chicken Tenders
Mini Crab Cakes
Mozzarella Cheese Sticks
Roasted Red Pepper Empanadas

Add a Carving Station & Dessert/Coffee Station $ 36.00 per person
Add a Jumbo Shrimp Display 100 pcs. $295.00

University of Delaware Conference Services
John Penrose Virden Retreat Center

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**Action Stations**

Prices per person when in addition to a menu item such as the Cocktail Buffet

**Station Attendant Fee** $35.00 per station

**CARVING:**
Honey Glazed Virginia Baked Ham, Roast Turkey Brest,
Herb Roasted Pork Loin or Top Round of Roast Beef au jus
Served with Appropriate Sauces,
Condiments & Silver Dollar Rolls $ 7.00

**PASTA:**
Choice of Two Pastas: Linguine, Penne, Farfalle or Tortellini
Choice of Two Sauces: Marinara, Pesto, Alfredo,
Sundried Tomato, or White Clam
Includes Option of adding Chicken or Baby Shrimp to One Sauce
with Warm Garlic & Parmesan Cheese Breadsticks $ 6.00

**JUMBO COCKTAIL SHRIMP STATION**
100 pcs. $ 295.00

**CAESAR SALAD:**
Crisp Romaine Lettuce, Parmesan Cheese,
Anchovies, Croutons and Dressing $ 6.00

**MEXICAN:**
Fajitas & Tacos (Chicken or Beef), Shredded Lettuce,
Diced Tomatoes & Black Olives,
Shredded Cheese, Sour Cream & Salsa $ 6.00

**DESSERT:**
A Delectable Selection of Desserts to Include:
Petit-fours, Cream Puffs, Mini Éclairs and
Mini Cheese Cakes with Toppings $ 7.00
With International Coffee Station: $ 9.00
Including: Flavored Coffees & Teas
with Shaved Chocolate, Whipped Cream and Cinnamon Sticks

Action Stations without Additional Menu Items
Minimum of 35 People - 1 ½ hours - Includes: Coffee, Decaf & Hot Tea

Three Stations: $ 23.00
Four Stations: $ 27.00

* A 21% Gratuity will be added to all food and beverage.
Alcoholic Beverage Selections

Open Bar: Includes a selection of Premium and Call brand liquors, Domestic & Imported Beers, Virden Selected Chardonnay, White Zinfandel & Cabernet or Merlot Wines, Assorted Soft Drinks, Juices, Mixers & Condiments.

First Hour per person: $12.00
Each Addition Hour per person: $6.00

Consumption Bar: Includes all of the above billed to you based on your Guest’s Consumption.

Cash Bar: Includes all of the above and billed to your Guests on a cash and carry basis.

Mixed Drinks:
- Call: $5.00  Premium: $6.00  Rocks: $7.00

Beers:
- Domestic: $4.00  Premium: $5.00

Wine:
- By the glass: $5.00  By the Bottle: $30.00

Sodas and Juices:
- Glass: $1.50
- Bartender Fee: $30.00 per hour Minimum 2 hours

Punch Bowl: Fresh fruit juices and fruit slices served in a punch bowl
- Non Alcoholic: per gallon $35.00
- Alcoholic: per gallon $70.00

*Punch Fountain available at an additional charge

*21% Gratuity will be added to all food and beverage
Virden Retreat Center
Lewes, Delaware

It is our pleasure to assist you with your Corporate and Social Event planning. Please contact The Conference Manager or Special Event Coordinator. We will make every effort to accommodate your special requests.

Please Note:

* A 21% gratuity will be added to all food and beverage
* Prices listed are designed for Corporate Functions
* A 10 - 15% surcharge may be added to Social Functions to cover additional service requirements.
* Prices based on current cost information available at time of printing
* Prices subject to change

Thank you for Choosing Virden Center
We appreciate your business