



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

BREAKFAST CONTINENTAL

(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Mini Mornings Continental \$14.50

Includes Miniature Muffins, Danish, and Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

Early Riser \$13.75

Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

Healthy Start \$8.50

Whole Grain Bagels with Peanut Butter, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

New Yorker \$18.95

Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea



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BREAKFAST PACKAGES

All Hot Breakfast packages include ice water, hot tea, coffee and decaffeinated coffee.
(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Hot Breakfast

Silver Dollar Breakfast \$15.50

Silver Dollar Pancakes (3 per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, and Sausage

Essentials Breakfast \$15.25

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Ketchup

Latin Breakfast \$20.50

Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes, Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper, Latin Scrambled Eggs with Diced Peppers, Fiesta Corn Bread.

Breakfast Additions

Traditional Breakfast Sandwiches \$6.95

Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

Sensible Sandwiches \$6.95

Choose from: Garden Vegetables and Egg on Wheat English Muffin; Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin; Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin

Cereal Bar \$10.50

Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl. A great way to start the day!



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BREAKFAST PACKAGES

Breakfast Additions *continued...*

Yogurt Parfait Bar \$10.50

Plain Yogurt, Granola, 3 Seasonal Fruits, and 2 Toppings served with Banana Bread Croutons to build your ideal Parfait

Just French Toast \$6.00

Cinnamon French toast served with warm Syrup and Butter

Oatmeal with Raisins and Brown Sugar \$5.50

****Served breakfast packages are available upon request***

Looking for something special?

Please speak with one of our sales managers if you would like to create a specialized menu customized just for your special event!



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BREAK PACKAGES

(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Energy Bar \$5.75

*Nutri Grain® Bars, Whole Fresh Fruit, Individual Yogurts
with House Made Granola, Assorted Granola Bars, Assorted Sobe Life Water®*

South of the Border \$6.75

*Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, Guacamole
and Bean Dip, Assorted Soft Drinks and Water*

Why Can't Everyday Be Sundae? \$9.75

*Chocolate, Vanilla, and Strawberry Ice Cream with Whipped
Cream, Chocolate, and Caramel Sauces and Assorted Toppings,
Fresh Brewed Coffee, Tea and Decaf*

Chocolate Overload \$10.50

*Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered
Pretzels and Strawberries, M&Ms®, Assorted Miniature Chocolate
Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Hot Tea and Decaf*

Nature Hike \$6.95

*Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail
Mix, Herbed Iced Tea, Fresh Squeezed Lemonade and Water*

Snack Attack \$8.75

*Enjoy Assorted Chips, Honey Peanuts, Trail Mix and
Specialty Cookies, Brownies and Canned Sodas*



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MEETING BREAKS – a’ la Carte

Assorted Granola Bars \$3.50

Assorted Fresh Baked Muffins, Danish and Scones (per dozen) \$19.75

Assorted Bagels with Butter, Cream Cheese and Preserves (per dozen) \$21.00

*Individual Pizzas (7”) \$6.50
(Toppings \$.75 each)*

Fresh Sliced Seasonal Fruit Tray (per person) \$5.25

Assorted Crave-worthy Cookies (per dozen) \$16.25

Mini Brownies and Blondies (per dozen) \$26.95

Bottled Water \$3.00

Assorted Canned Soda \$2.75

Assorted Bottled Juices \$3.75

Energy Drinks \$3.75

Lemonade (per gallon) \$22.00

Fresh Brewed Iced Tea (per gallon) \$22.00

Fresh Brewed Regular and Decaffeinated Coffee (per gallon) \$24.95



UNIVERSITY OF DELAWARE
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Traditional Box Lunches \$14.95
(Grab & Go)

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Served with seasonal fruit, pasta salad, chips, cookie and canned soda or bottled water

- *Smoked Turkey Sandwich with Lettuce, Tomato and Swiss Cheese on Wheatberry Bread*
- *Ham Sandwich with Lettuce, Tomato and Swiss Cheese on Rye Bread*
- *Roast Beef Sandwich with Lettuce, Tomato and Cheddar Cheese on Wheat Bread*
- *Marinated Vegetable Wrap with Fresh Mozzarella and Arugula*



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COLD BUFFETS

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Udecide Sandwich Buffet \$21.95

(Includes homemade kettle chips, assorted gourmet cookies, soda and/or bottled water)

Choose 3 sandwich options

- *New Market Tuna on a Multigrain Roll*
- *California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread*
- *Deli Sliced Turkey and Swiss on Hearty Wheat Bread*
- *Southwestern Turkey with Fajita Vegetables on Ciabatta Bread*
- *Salami with Fresh Mozzarella, Grilled Spanish Onions, and Roasted Garlic Aioli on Ciabatta Bread*
- *Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread*
- *Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread*
- *Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta*
- *Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta*
- *Sliced Portobello Mushroom with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette*

Choose 2 salad options

- *Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings*
- *Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions*
- *Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix*
- *Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning*
- *Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing*
- *Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives*
- *Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing*



UNIVERSITY OF DELAWARE
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COLD BUFFETS continued...

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Any “wich” way you like it \$15.50

(Includes potato chips, assorted gourmet cookies, soda and/or bottled water)

Choose 3 sandwich options

- *Grill Chicken Club with Bacon and Swiss on Toasted Wheat Bread*
- *Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion Reuben Wrap*
- *Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread*
- *Deli Sliced Ham and Honey Mustard Dressing on Ciabatta Bread*
- *Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread*
- *Chicken Caesar Wrap*
- *Apple Bacon Chicken Salad Ciabatta*

Choose 2 salad options

- *Traditional Garden Salad*
- *Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning*
- *Chili Dill Cucumber Salad with Onions tossed in Italian Dressing*
- *Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing*
- *Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives*
- *Fresh Fruit Salad*



UNIVERSITY OF DELAWARE
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Fantastic Frio \$22.75

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile-Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Flatbread, and Tiramisu Cake

Chilled Tuscan \$26.00

Panzanella Salad, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Tiramisu Cake



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THEME BUFFETS

All selections include, iced tea (available upon request), ice water and hot tea, coffee, and decaffeinated coffee.
(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Traditional American \$23.95

Grilled Lemon Rosemary Chicken, Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, and Whole Wheat Rolls with Peach Cobbler

Latin Flair \$21.00

Chili Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa), Baked Tilapia with a Chipotle Lime Butter Sauce, Cumin Black Beans, Lime Scented Rice, Mexican Chopped Salad and Cinnamon Churros

The Tuscan \$23.95

Mixed Greens, Rotini Marinara, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, Green Beans Gremolata, Focaccia Sticks, and Cannoli

Country Livin' BBQ \$21.25

Country Glazed Chicken, Sliced Brisket, 4 Cheese Baked Macaroni and Cheese, Southern Barbecued Baked Beans, Traditional Slaw Salad, Cornbread Fiesta Muffins, and Assorted Cookies and Dessert Bars

Italian Delights \$25.50

Grilled Rosemary Chicken, Shrimp Scampi, Pesto Cellentani, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu



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Buffet Your Way \$30.95 (per person)

All selections come with assorted rolls with butter,
iced tea (available upon request), ice water, hot tea, coffee and decaffeinated coffee.

Starters (Choose two)

Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Greek Salad with Crumbled Feta
Antipasto display with assorted flatbreads
Seasonal Fresh Fruit Salad

Entrée's (Choose two)

Herbed Fried Chicken with Marjoram and Thyme
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes
Chicken and Shrimp Creole
Chipotle Roasted Pork Loin
Grilled Salmon with Parmesan Pesto Sauce
Beef Pot Roast with Dijon Shallot Sauce
Eggplant, Couscous and Roasted Red Pepper Lasagna

Premium Entrée's (additional \$5.00 per person)

Beef Tenderloin, Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar (based on availability)



UNIVERSITY OF DELAWARE
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Buffet Your Way continued....

Sides (Choose two)

Italian Seasoned Green Beans
Garlic Infused Goat Cheese Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Herb-Roasted Mushrooms
Tomato Caper Ratatouille
Marinated Roasted Red Potatoes
Toasted Orzo with Spinach and Cranberries

Finishes (Choose one)

Dutch Apple Pie
Apple Caramel Bread Pudding
New-York Style Cheesecake
Mini Brownie and Cappuccino Mousse Parfaits
Cinnamon Cherry Pear Crisp



UNIVERSITY OF DELAWARE
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PLATED MEALS

(10 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

First Course

Traditional Mixed Greens Salad with your Choice of dressing
Classic Caesar Salad
Lime and Ahi Tuna Salad with Sesame Dressing
Traditional Antipasto Plate
Seared Sea Scallops with Prosciutto Salad and Champagne Buerre Blanc
Tofu, Sesame and Cucumber Salad with Mango Sauce

Entrees

All selections come with assorted rolls with butter, iced tea (available upon request), hot tea, regular and decaffeinated coffee.

- *Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash \$22.50(l)/\$27.75(d)*
- *Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts \$28.50(l)/\$33.50(d)*
- *Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach \$28.50 (l)/\$33.50(d)*
- *Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms \$25.50(l)/\$29.95(d)*
- *Red Curry Thai Vegetables with Tofu \$25.25(l)/\$29.50(d)*
- *6oz. Filet of Beef with a Bordeaux Demi-Glace Accompanied by Boursin Mashed Potatoes and Chef's Choice Seasonal Vegetables \$35.50(l)/\$40.50(d)*
- *Grilled Salmon with Parmesan Peso Sauce accompanied by Roasted Seasonal Vegetables and Herbed Orzo \$31.00 (l)/\$36.00(d)*
- *Chicken Francese with a Lemon Caper Sauce Accompanied by Roasted Seasonal Vegetables and Herbed Orzo \$19.50(l)/\$22.50(d)*
- *Portobello Mushroom Cap Stuffed with Boursin Cheese, Sautéed Spinach and Roasted Red Peppers, Topped with Mushroom Duxelle and Wrapped in a Puff Pastry \$19.50 (l)/\$22.50(d)*



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PLATED MEALS continued...

Local favorite! Classic Blue Hen Special

- *Airline Chicken Breast with Lump Crab Cake and a Lemon Buerre Blanc Sauce, Oven Roasted Red Potatoes and Fresh Asparagus \$35.50(l)/\$39.75 (d)*

Double Entrée Fee \$3.00 (per person)

Triple entrée fee \$4.00 (per person)

Dessert

Chocolate Cabernet Cake with Grilled Peaches

Fig Reduction Cheesecake

Orange Plum Panna Cotta

Chocolate Coconut Mousse with Mango Cream

Fresh Berry Cream Puffs with Vanilla Sauce

Traditional Apple Pie

Multi-Layer Chocolate Cake

Looking for something special?

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RECEPTION PACKAGES

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Happy Hour \$15.00

Hot Spinach and Artichoke Dip with Tortilla Chips, Mini Beef Sliders, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Brownies

Eastern Influence \$13.75

Egg Rolls, Pot stickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars

Tapas Sampler \$26.00

Grilled Calamari Salad; Seared Ahi Tuna with Jicama and Apple Slaw; Roast Pork Tenderloin with Chipotle Sour Cream

Season's Best Salad Bar \$23.50

Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

Mashed Potato Bar \$19.00

Buttermilk Mashed Potatoes with Chili, Vegetarian Creole, Bacon, Mushrooms, Diced Scallions Sour Cream and Cheddar Cheese



UNIVERSITY OF DELAWARE
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RECEPTIONS – HORS D’OEUVRES

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Butlered Hors D’oeuvres

Choose 6 hors d’oeuvres for 2 hours \$18.50

Choose 8 hors d’oeuvres for 2 hours \$19.50

Stationary Hors D’oeuvres

Choose 6 hors d’oeuvres for 2 hours \$19.75

Choose 8 hors d’oeuvres for 2 hours \$20.95

Cold hors d’oeuvres

All passed items require attendants

Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche

Olive Tapenade on a Crostini

Crispy Wonton with Spicy Tuna Tartare

Stuffed Olive Skewers

Chilled Marinated Asparagus and Sun-Dried Tomatoes

Chili Lime Shrimp Skewers

Prosciutto Wrapped Figs

Tomato Mozzarella Caprese Skewer



UNIVERSITY OF DELAWARE
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Hot hors d'oeuvres

All passed items require attendants

Assorted Pot Stickers with Ginger Hoisin sauce
Beef Sliders with Caramelized Onions, Gherkin and House Made
Slider Sauce
Adobo Chicken Quesadilla with Cilantro Dip
Braised Beef Empanada with Chipotle Dip
Broccoli Cheddar Bites
Tempura Battered Orange Chicken
Sweet and Sour cocktail Meatballs

Premium Hors D'oeuvres (add \$1 per person)
Grilled Baby Lamb Chop with Mint Demi-Glace
Lump Dungeness Crab Cake with Remoulade
Tempura Jumbo Shrimp with Ponzu Sauce

***A la Carte Pricing Available upon Request**

Attendant Fee \$12.00 per attendant



UNIVERSITY OF DELAWARE
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RECEPTIONS – STATIONS

Carving Stations

(All carving stations require a chef)

- *Roasted Turkey Breast with Cranberry Relish and Artisan Rolls \$10.95 (per person)*
- *Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls \$13.95 (per person)*

Platters

- *Fresh Sliced Fruit, Cheese and Cracker Tray \$5.50 (per person)*
- *Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers \$5.50 (per person)*
- *Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads \$7.25(per person)*
- *Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh \$6.95 (per person)*
- *Farmer's Market Crudités with Hummus and Pesto \$5.25 (per person)*
- *Cold Seafood Platter with Little Neck Clams, Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Claws (Market Price)*



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

Catering Menu

FOR NEWARK AND WILMINGTON VENUES

ALCOHOLIC BEVERAGES

Open Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

50 Guest Minimum

\$15.00

per person for one hour

—

\$19.00

per person for two hours

—

\$27.00

per person for four hours

\$19.00 per person for Beer, Wine and Soda Bar for four hours

\$14.00 per person for two hours

Additional time is billed in one hour increments. The number of people for an open bar must remain constant through the length of the bar service.

—

One bartender is provided for every 75 guests at no charge.

Additional bartenders are available at a cost of \$50.00 per hour, minimum one hour.

—

All alcoholic beverages are premium brands.



UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued...

Consumption Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

*The customer is billed at cash bar prices for each beverage served.
There is a \$75.00 sales and one-hour time minimum for this service.*

If sales are lower than this amount, the client must pay the balance.

*One bartender is required for every 75 guests.
Bartender labor fees are \$50.00 per bartender per hour.*

*A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.*

All alcoholic beverages are premium brands.



UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued...

Cash Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

*Guests pay cash bar prices for all beverages ordered.
There is a one-hour time minimum for this service.
\$75.00 in sales per hour is required.*

If sales are lower than this amount, the client must pay the balance.

*One bartender is required for every 75 guests.
Bartender labor fees are \$50.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).*

*A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.*

All alcoholic beverages are premium brands.



UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued...

Cash Bar Prices

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

Prices include mixers and fruit garnish.

Any liquor on-the-rocks \$7.25

House Wine (glass) \$6.00

Organic House Wine (glass) \$7.00

Mixed drinks \$6.50

House Wine (bottle) \$25.50

Premium or Draft Beer \$5.75

Craft Beer (bottle) \$5.75

Domestic Beer \$4.50

Alcoholic Punch

(sour mix, whiskey, rum, champagne, wine)

\$60.00

Cordials \$7.00

Single Malt \$7.75

Non-Alcoholic Beer \$3.00

Champagne and Mimosa Fountain

Priced upon request

Soda/Juice/Bottled Water

\$2.00

21% service charge on all food and beverages.



UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued ...

House Wine Selection

House Wines

Rex Goliath Chardonnay
Rex Goliath Caberne Sauvignon
Rex Goliath Pinot Grigio
Rex Goliath Merlot
Rex Goliath Pinot Noir
Ava Grace Sauvignon Blanc
Woodbridge Riesling
Ava Grace Red Blend

Rosé & Sparkling

Woodbridge White Zinfandel
Cook's Brut Sparkling NV

House Wines (Organic)

Cono-Sur Chardonnay
Cono-Sur Pinot Noir
Cono-Sur Sauvignon Blanc
Cono-Sur Cabernet-Carmenere Blend

Rosé & Sparkling (Organic)

Natura Syrah Rosé
Tiamo Prosecco NV
Santa Julia Blanc de Blancs NV

House wines charged at \$6.00 per glass or \$25.50 per bottle

Organic House Wines charged at \$7.00 per glass and up to \$35.00 per bottle



UNIVERSITY OF DELAWARE
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SPECIALTY COCKTAILS

Bloody Mary: *A signature breakfast drink of vodka and Bloody Mary mix. Available with an assortment of garnishes, lime, lemon, olive and celery.*

Mimosa: *Refreshing breakfast drink served in a champagne flute. Orange juice and Champagne.*

Mojito: *Perfect warm weather drink. Light rum, simple syrup, club soda, and lime juice. Garnished with muddled mint leaves and lime.*

Manhattan: *Available perfect, dry or classic. Choice of whiskey, sweet vermouth, and bitters. Served on the rocks or in a cocktail glass with cherry garnish.*

Martini: *The classic cocktail. Choice of gin or vodka. Available dirty, perfect, dry or classic. Served on the rocks or in a cocktail glass and garnished with olive.*

Margarita: *Served in a cocktail glass with a salted rim, tequila, triple sec, sour mix, and lime juice. Garnished with a lime.*

Blue Diamond: *In the spirit of the University of Delaware, this classy cocktail is perfect for university related events. Vodka, blue curacao, cranberry juice, and lime. Served in a cocktail glass with a sugared rim and garnished with a lemon.*

Pink Margarita: *Delightful variation of the margarita. Tequila, triple sec, coconut rum, sour mix, lime juice, cranberry. Served in a salted rim cocktail glass and lime garnish.*

Blue Hen Lemonade: *Great University sports themed drink. Vodka, blue curacao, and sierra mist. Served in a cocktail glass with lemon garnish.*



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SPECIALTY COCKTAILS continued...

The Kipling: A fun variation of the gin and tonic. Gin, amaretto, tonic, and bitters, with a lime garnish.

Washington Apple Martini: Canadian whiskey, apple pucker and cranberry juice. Served in a cocktail glass with cherry garnish.

Bahama Mama: Fun, tropical drink. Light, dark, and coconut rum, with Kahlua and pineapple juice. Garnished with lemon.

Toasted Almond: Delectable dessert drink. Amaretto, Kahlua, and cream.

The GQ: Hip, delicious drink. Rum, tequila, coconut rum, blue curacao, peach schnapps, and pineapple juice. Served with a cherry and orange garnish.



UNIVERSITY OF DELAWARE
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WINE LIST *(Vina Cum Laude)*

White Wines

Fetzer, "Sundial," Chardonnay, California
Charles Smith, "Eve," Chardonnay, Washington
Peter Yealands, Sauvignon Blanc, New Zealand
Satellite, Sauvignon Blanc, New Zealand
Murphy-Goode, "The Fume," Sauvignon Blanc, California
Alta Luna, Pinot Grigio, Italy
Arcrobat, Pinot Gris, Oregon
Charles Smith, "Kung Fu Girl," Riesling, Washington
Clean Slate, Riesling, Germany
Chateau Ste. Michelle, Gewurztraminer, Washington
Heinz Eifel, "Shine," Gewurztraminer, Germany
Ken Foresster, Petit Chenin Blanc, South Africa
Mulderbosch, Chenin Blanc, South Africa
Argiolas Selegas, Italy
Domaine Tournon, "Mathilda," Australia
Forstreiter, "Grüner," Veltliner, Austria
Joao Portugal Ramos, "Loureiro," Vinho Verde, Portugal
La Carraia, Orvieto, Italy
Semili, "White Feast," Moschofilero, Greece

Cum Laude wines are priced at \$7.00 per glass and up to \$35.00 per bottle. Wines in this category score well with professional critics.



UNIVERSITY OF DELAWARE
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WINE LIST continued...
(Vina Cum Laude)

Red Wines

Drumheller, Cabernet Sauvignon, California
Piattelli, Cabernet Sauvignon, Argentina
Santa Ema, "Reserva," Cabernet Sauvignon, Chile
Charles Smith, "The Velvet Devil," Merlot, Washington
Falesco, "Tellus," Merlot, Italy
Murphy-Goode, Merlot, California
Bridlewood, Pinot Noir, California
Castle Rock, Pinot Noir, California
Hahn, Pinot Noir, California
Carmen, Carmenere, Chile
Root 1, Carmenere, Chile
Piattelli, Malbec, Argentina
Trapiche, Malbec, Argentina
Greystone, Petit Syrah, California
Sobon Estate, "Old Vines," Zinfandel, California
Chronic Cellars, "Purple Paradise," Red Blend, California
Chateau Roquevieille, Cotes-de-Castillon, France
Elio Perrone, "Barbera," Tasmorcan, Italy
Li Veli, "Primonero," Salento, Italy
Baron de Ley, Tempranillo, Spain
Campo Viejo, Tempranillo, Spain
Faustino, "VII," Tempranillo, Spain
Tsantali, Rapsani, Greece

Cum Laude wines are priced at \$7.00 per glass and up to \$35.00 per bottle. Wines in this category score well with professional critics.



UNIVERSITY OF DELAWARE
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WINE LIST continued...
(Vina Cum Laude)

Rose Wine

Pratsch, Rosé, Austria

Foss Marai, Prosecco Extra Dry, Italy

Gancia, Moscato d'Asti, Italy

Cum Laude wines are priced at \$7.00 per glass and up to \$35.00 per bottle. Wines in this category score well with professional critics.



UNIVERSITY OF DELAWARE
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WINE LIST *(Vina Magna Cum Laude)*

White Wine

Rijckaert, Arbois, Chardonnay, France
Santa Barbera, Chardonnay, California
Saracina, Chardonnay, California
Abbazia di Novacella, Pinot Grigio, Italy
Cristom, Pinot Gris, Oregon
Trimbach, Reserve, Pinot Gris, France
Craggy Range, Sauvignon Blanc, New Zealand
Kunde, Sauvignon Blanc, California
Robert Mondavi, Fume Blanc, California
Pikes, Dry Riesling, Australia
Ktima Pavlidis, "Thema," Sauvignon-Assyrtiko Blend, Greece \$41.00
St. Cosme, Cotes-du-Rhone, France
Tyrell, Hunter Valley, Semillon, Australia
Tenshen, White Blend, California

Rose Wine

Gruet, Brut, Sparkling NV, New Mexico
Gruet, Rosé, Sparkling NV, New Mexico
GD Vajra, Moscato d' Asti, Italy

Magna Cum Laude wines range in price from \$36.00 to \$45.00 per bottle. Wines in this category score very well with professional critics.



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WINE LIST continued...
(Vina Magna Cum Laude)

Red Wine

Kendall-Jackson, "Vintner's Reserve," Cabernet Sauvignon, California
Pedroncelli, "Three Vineyards," Cabernet Sauvignon, California
Abbazia di Novacella, Pinot Nero, Italy
Kendall-Jackson, "Vintner's Reserve," Pinot Noir, California
La Crema, Monterey, Pinot Noir, California
Oberon, Merlot, California
Colome, "Autentico," Malbec, Argentina
Norton, "Reserva," Malbec, Argentina
Tyrrell, "Heathcote," Shiraz, Australia
Thomas Goss, Shiraz, Australia
Kenwood, "Jack London," Zinfandel, California
Murphy-Goode, "Liar's Dice," Zinfandel, California
Clos Floridene, Graves Rouge, France
Sierra Cantabria, "Unica Reserva," Tempranillo, Spain

Magna Cum Laude wines range in price from \$36.00 to \$45.00 per bottle. Wines in this category score very well with professional critics.



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WINE LIST *(Vina Summa Cum Laude)*

White Wine

Cakebread, Chardonnay, California
Merryvale, Chardonnay, California
Ostertag, Barriques, Pinot Gris, Italy
Cloudy Bay, Sauvignon Blanc, New Zealand
Klein Constantia, Sauvignon Blanc, South Africa
DeMorgenzon, Chenin Blanc, South Africa
Clos Floridene, Graves Blanc, France
Domaine Sigalas, Kavalieros, Greece
Georges Duboeuf, Pouilly-Fuisse, France

Rose Wine

Roeder Estate, Brut Sparkling, California
Veuve Cliquot, "Yellow Label," Brut Champagne, France \$85.00
Perrier-Jouet, Blason Rosé, France \$100.00

Summa Cum Laude wines range in price, starting at \$46.00 per bottle. Wines in this category score exceptionally well with professional critics.



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WINE LIST continued...
(Vina Summa Cum Laude)

Red Wine

Mt. Veeder Winery, Cabernet Sauvignon, California
Two-Hands, "Sexy Beast," Cabernet Sauvignon, California
Baileyana, "Firepeak," Pinot Noir, California
Northstar, Merlot, California
Bootleg, Red Blend, California
Chateau Dalem, Frosnac, France
Regis Bouvier, Marsannay Clos du Roy, France
Renato Ratti, Barolo Marcenasco, Italy
Richard Rottiers, "Dernier Souffle," Moulin-a-Vent, France

Summa Cum Laude wines range in price, starting at \$46.00 per bottle. Wines in this category score exceptionally well with professional critics.