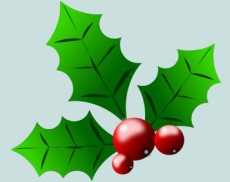




2018 HOLIDAY MENU PACKAGES



Special Offer Valid from November 24, 2018, through January 31, 2019

At the Chase Center on the Riverfront, your holiday celebration will become the first of many unforgettable memories together. Our experienced event planners will assist you with every decision and our event staff will attend to the smallest detail with professional, impeccable service. Our two beautifully appointed ballrooms and smaller private dining rooms set the stage for exquisite culinary creations so you and your guests can celebrate the holidays in style.

Our three-hour lunch, dinner, and cocktail reception packages represent a variety of creative selections designed and prepared by award-winning Executive Chef. Create your perfect holiday celebration at the Chase Center on the Riverfront.

Book by Wednesday, October 31, 2018, and your Holiday Package will include:

Full complement of menu from appetizers to dessert and coffee

Holiday Linens

Piped-In Seasonal Music

Votive Candles

36' x 36' Parquet Dance Floor

Entertainment Power

Complimentary Parking

Twenty-Two Percent Staffing Charge

Complimentary Signature Holiday Cocktail at your party!

Hotel accommodations may be arranged at the Westin Wilmington, which adjoins to the Chase Center. For more information, contact Tara Kucharski, Director of Sales, at (302) 397-5504.



SALAD SELECTIONS

Field Green Salad with Sugar Roasted Walnuts, Dried Cranberries and Champagne Vinaigrette
OR
Classic Caesar Salad

ENTRÉE SELECTIONS
(Choice of Two)

Chicken Cacciatore with Red and Yellow Peppers, Mushrooms, Olives in a Tomato Broth
Grilled Chicken Breasts with Lemon, White Wine and Capers
Seared Salmon Filet Fillet with Fresh Dill and Lemon Sauce
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Accompaniments
Warm Bread Sticks

DESSERTS

Assorted Holiday Cookies and Miniature Pastries

BEVERAGES

Iced Tea and Lemonade

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$30.00 per person all inclusive

(3 hour event)



SALAD SELECTIONS

Baby Iceberg Wedge Salads with Bacon, Shaved Carrots, Tomatoes and Blue Cheese Dressing
OR
Field Green Salad with Sugar Roasted Walnuts, Dried Cranberries and Champagne Vinaigrette

ENTRÉE SELECTIONS

(Choice of Two)

House Roasted Turkey Breast with Rosemary Au Jus
Sliced Bistro Tenderloin of Beef, Caramelized Pearl Onions and Mushrooms with Cabernet Sauce
Fennel Rubbed Roasted Pork Loin with Bourbon Sauce
Fennel Crusted Salmon Fillet with Roasted Tomato Vinaigrette
Tortellini Pasta Primavera with Tomato Basil Sauce

Chef's Selection of Seasonal Accompaniments
Fresh Baked Rolls and Butter

DESSERTS

Warm Berry Cobbler
Assorted Holiday Cookies

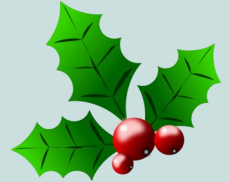
BEVERAGES

Iced Tea and Lemonade

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$44.00 per person all inclusive

(3 hour event)



TRAY PASSED HORS D'OEUVRES

(CHOICE OF FOUR)

SESAME CHICKEN WITH HONEY MUSTARD DIP
SOUTHWEST CHICKEN QUESADILLAS
*FLATBREAD PIZZA FLORENTINE WITH MUSHROOMS AND TRUFFLE OIL
*VEGETARIAN SPRING ROLLS WITH MARMALADE DIP
ANDOUILLE SAUSAGE IN A BLANKET WITH DIJON MUSTARD DIP
MINI BEEF WELLINGTONS WITH BLUE CHEESE AIOLI
BABY CRAB CAKES WITH CHILI AIOLI
MAPLE GLAZED PORK BELLY SKEWERS
CRISPY RISOTTO AND MOZZARELLA CROQUETTE, CHILI INFUSED TOMATO SAUCE
APPLEWOOD SMOKED BACON WRAPPED SHRIMP
*SPANAKOPITA
SRIRACHA AND HONEY GLAZED CHICKEN SATAY
(*DENOTES VEGETARIAN OPTION)

STATIONARY HORS D'OEUVRES/TASTING STATIONS

(Choice of Two)

TRADITIONAL STANDARDS TASTING STATION

SEASONAL FRESH SLICED FRUITS AND BERRIES
DOMESTIC AND IMPORTED CHEESE DISPLAY
TUSCAN GRILLED WHOLE SALMON SIDES WITH PANKO DILL CRUST BALSAMIC DRIZZLE
CRUSTY BREADS, SPICED NUTS AND CRACKERS

MEDITERRANEAN BITES

(ALL VEGETARIAN)

PLATTER OF GRILLED SEASONAL VEGETABLES IN A LIGHT BALSAMIC MARINADE
BIG PEARL COUS COUS TABBOULEH STYLE WITH TOMATO, CUCUMBER AND FRESH MINT
MEZE PLATTER WITH ROASTED GARLIC HUMMUS, DOLMAS, MARINATED OLIVES AND FETA CHEESE
BRUSCHETTA PLATTER WITH ITALIAN TOMATO SALSA, ARTICHOKE AND ROASTED PEPPERS

Antipasto Board

Chef's Antipasti Platter featuring Prosciutto Di Parma, Sicilian Sopprasotta, Genoa Salami, Imported Cheeses, Olives, Roasted Peppers, Grilled Artichoke Hearts
Caprese Salad with Roma Tomatoes, Fresh Mozzarella Cheese and Basil Leaves
Traditional Bruschetta with Crostini and Garlic Focaccia Bread

Global Dips

Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
Fresh Guacamole with House Made Tortilla Chips
Artisan Breads and Crackers

SWEET ENDINGS

Assorted Miniature Pastries
Assorted Holiday Cookies

BEVERAGES

Iced Tea, Lemonade

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$42.00 per person all inclusive

(3 hour event)

2018 ONE HOUR TRAY PASSED HORS D'OEUVRES AND DINNER STATIONS

TRAY PASSED HORS D'OEUVRES

(Choice of Four)

- SESAME CHICKEN WITH HONEY MUSTARD DIP
 - SOUTHWEST CHICKEN QUESADILLAS
 - *FLATBREAD PIZZA FLORENTINE WITH MUSHROOMS AND TRUFFLE OIL
 - *VEGETARIAN SPRING ROLLS WITH MARMALADE DIP
 - ANDOUILLE SAUSAGE IN A BLANKET WITH DIJON MUSTARD DIP
 - MINI BEEF WELLINGTONS WITH BLUE CHEESE AIOLI
 - BABY CRAB CAKES WITH CHILI AIOLI
 - MAPLE GLAZED PORK BELLY SKEWERS
 - CRISPY RISOTTO AND MOZZARELLA CROQUETTE, CHILI INFUSED TOMATO SAUCE
 - APPLEWOOD SMOKED BACON WRAPPED SHRIMP
 - *SPANAKOPITA
 - SRIRACHA AND HONEY GLAZED CHICKEN SATAY
- (* DENOTES VEGETARIAN OPTION)

DINNER STATIONS

THE CARVING STATION

(CHOICE OF TWO)

- ROASTED TURKEY BREAST WITH ROSEMARY JUS
- ROASTED TOP SIRLOIN OF BEEF WITH CABERNET SAUCE
- HONEY MUSTARD GLAZED HAM
- CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS AND ROLLS

TUSCAN DINNER STATION

- CHEF'S ANTIPASTO PLATTER FEATURING AN ARRAY OF CURED MEATS, OLIVES AND CHEESE
- TRADITIONAL BRUSCHETTA WITH CROSTINI
- CAESAR SALAD WITH WARM GARLIC BREAD STICKS

PASTA SELECTIONS

(CHOICE OF TWO)

- TORTELLINI CARBONARA WITH PEAS AND PROSCIUTTO
- PENNE PASTA BOLOGNESE
- CAVATELLI WITH SAUSAGE AND BROCCOLI RABE
- VEGETARIAN PASTA PRIMAVERA

SWEET ENDINGS

- Assorted Miniature Pastries
- Assorted Holiday Cookies

BEVERAGES

Iced Tea, Lemonade

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$50.00 per person all inclusive