

REHEARSAL DINNER PACKAGE



EMBASSY
SUITES
by HILTON®

TO START YOUR EVENT: 30-MINUTE RECEPTION:

*Includes Chef's Choice of 3 Passed Hors D'oeuvres
Choice of 1 Display: Sliced Fresh Fruit, Vegetable Crudites with Dip,
Domestic Cheese Display with Gourmet Crackers, or Warm Spinach Dip with Pita*

PLATED OPTION (10-GUEST MINIMUM)

Select 1st Course: Soup du jour or Fresh Fruit Plate

Select 2nd Course: Garden or Caesar Salad

*Select 2 Entrees, Chef's Choice Starch & Vegetable, Rolls/Butter,
Chef's Choice Dessert*

Coffee, Decaffeinated Coffee, and Tea Service

*Child's Plated Meal: Chicken Fingers, French Fries, Applesauce, Vanilla Ice Cream with Chocolate
Sauce (ages 12 and under)*

BUFFET OPTION (20-GUEST MINIMUM)

Select 1st Course: Soup du Jour or Fresh Fruit Display,

Select 2nd Course: Garden or Caesar Salad,

*Choice of 2 Entrees, Chef's Choice Starch & Vegetable, Rolls/Butter, Chef's Choice Dessert Display
Coffee, Decaffeinated Coffee and Tea Display*

\$45 per guest inclusive (Plated Dinner or Buffet Dinner) inclusive

Child's Buffet: ages 12 and under

ENHANCEMENTS:

** Add Additional Display +per guest*

** 3rd Entrée for Buffet +per guest*

** Champagne/Sparkling Cider Toast +per guest*

** Floral Centerpieces +per table*

**Ivory Chair Covers +per chair*

Package includes room rental, house linens, candle centerpieces, and skirted gift table.

Prices are per guest

***Embassy Suites by Hilton Newark-Wilmington South, 654 S. College Ave., Newark, DE 19713
www.newark.embassysuites.com***

SERVED DINNER ENTRÉE OPTIONS (SELECT 2:)

- Chicken Marsala with Kennett Square Mushrooms
 - Chicken Grand Marnier
 - Stuffed Flounder Florentine Mornay
- Bahama Breeze Salmon with Rum Glaze and Tropical-Fruit Salsa
 - Petit Sirloin and Crab Cake Combo (+per guest)
- Pepper-Encrusted Eye Round, Sliced with Port Wine Demi
 - Eggplant Rolatini Marinara
- Steamed Garden Vegetables over Penne Pasta with choice of Pesto, Alfredo, or Marinara Sauce.

BUFFET ENTRÉE OPTIONS (SELECT 2:)

- COUNTRY-BAKED HAM IN A PINEAPPLE-CHERRY GLAZE
- ROASTED TURKEY WITH GRAVY AND CRANBERRY-APPLE CHUTNEY
- PANKO-ENCRUSTED TILAPIA WITH LEMON BEURRE BLANC
- STUFFED FLOUNDER FLORENTINE MORNAY
- STEAMED GARDEN VEGETABLES OVER PENNE PASTA WITH CHOICE OF PESTO, ALFREDO, OR MARINARA SAUCE
- HERB-ENCRUSTED EYE ROUND OF BEEF WITH WILD MUSHROOM MERLOT
- ROAST LOIN OF PORK WITH ROASTED SHALLOT ROSEMARY SAUCE
- THREE-CHEESE TORTELLINI TOSSED WITH FRESH SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPERS AND CHOICE OF PESTO, ALFREDO, OR MARINARA SAUCE.