



WHITE CLAY CREEK COUNTRY CLUB & CASINO AT DELAWARE PARK

Banquet & Special Event Menus



New Castle Room



FOR MORE INFORMATION PLEASE CONTACT OUR EVENT SPECIALISTS (302) 994-6700 x7215
777 DELAWARE PARK BOULEVARD | WILMINGTON, DE 19804
WHITECLAYCREEK.COM | DELAWAREPARK.COM

Breakfast

BUFFET BREAKFAST

Breakfast options are available between 6am – 11am. Buffets will be kept open for 1.5–2 hours for quality of service.

All Breakfast Buffets Include:

Fresh-brewed, locally Roasted Coffee | assorted Hot Teas | assorted Fruit Juices

Classic Continental \$10 per person

Assorted Breakfast Baked Goods, assorted Bagels with Cream Cheese, Butter and Preserves

Veranda Continental \$15 per person

Assorted Breakfast Baked Goods, Bagels with Cream Cheese, Butter and Preserves, Seasonal Fresh Sliced Fruit Display, Individual Yogurt with Granola

Yogurtini Bar \$6 per person

Create your own with Plain and Strawberry Yogurt with Assorted Dried Fruit, Fresh Fruit, Berries and Granola

Specialty Enhancements

Smoked Salmon with Plain Bagels, Cream Cheese, Sliced Tomato,

Cucumber, Red Onion and Capers \$10 per person

Chilled Hard Boiled Eggs \$12 per dozen

Bananas, Apples, Oranges \$2 per piece

Hot Oatmeal, Dried Fruits & Brown Sugar.. \$6 per person

Cold Cereals & Milk (*whole, 2% & Non-fat*).. \$4 per person

Omelet Station \$8 per person

plus \$100 Culinary Attendant Fee

Made to Order Omelets with Condiments to Include Ham, Bacon, Sausage, Onions, Tomatoes, Peppers, Mushrooms, Spinach, assorted Cheeses, Egg, Egg Whites
(40 guest minimum)

Hot Breakfast Buffet \$17 per person

Scrambled Eggs, Bacon, Breakfast Sausage, French Toast, Breakfast Potatoes, Fresh Sliced Fruit, assorted Breakfast Baked Goods, Bagels with Cream Cheese
(40 guest minimum)

Heart Healthy Buffet \$19 per person

Scrambled Eggs with shredded Cheese for topping, Whole Grain Pancakes, Turkey Bacon, Turkey Sausage, Seasonal Grilled Vegetables, Breakfast Potatoes, Fresh Fruit Salad, Chilled Orange Juice
(40 guest minimum)

SERVED BREAKFAST

All Plated Breakfasts Include:

All Plated Breakfast Menus are served with assorted Breakfast Baked Goods, choice of Chilled Orange or Cranberry Juice, freshly brewed Regular, Decaf Coffee and assorted Hot Teas

Classic American Breakfast \$14.50

Scrambled Eggs, Bacon or Sausage, Seasoned Breakfast Potatoes with a Fresh Fruit Garnish

Club House Breakfast \$20

Fruit Plate with mixed Berries and seasonal Melon, Buttermilk Pancakes or French Toast, Scrambled Eggs, Bacon, Sausage or Ham, Seasoned Breakfast Potatoes

Omelets \$12 per person

Cheese Omelet with Seasoned Breakfast Potatoes and a Fruit Garnish

Add Meat \$2.50

Vegetables \$1.50

Choice of Bacon, Sausage or Breakfast Ham. Turkey Bacon or Sausage available upon request at \$3 per person.

**All prices are subject to a 20% service fee. Prices are subject to change without prior notice.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Based upon 1.5 hours of service. Please note required minimum for buffets. Additional charge of \$150 for parties under 20. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Culinary team reserves the right to modify or substitute menu items based upon availability.

Brunch Buffet

All Buffets Include:

*Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products.
Buffet is available for 1.5–2 hours*

Assorted Pastries and Bagels, Yogurt Parfaits, Sliced Fresh Fruit Display, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, Seasonal Chicken Entrée, featured Pasta dish, Biscuit with Sausage Gravy, Cream Chipped Beef, variety of Chilled Salads, Cold Raw Bar with Oysters and Cocktail Shrimp, Cold Cereals and Granola

ACTION STATIONS

Waffle Station

with fresh Berry Sauce and Whipped Topping & Warm Syrup

Omelet Station

Prime Rib of Beef

Carving Station with Au Jus

SWEETS STATION

**Assorted Miniature Desserts, Chocolate Fondue with Dippers,
House Made Crème Brulee, Array of Cakes and Pies**

\$45 per person (60 guest minimum)

All items are subject to change based upon availability



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Meetings & Breaks

White Clay Creek County Club Executive All Day Meeting Package

White Clay Creek Country Club at Delaware Park is the perfect location to host your next business meeting, executive event or corporate gathering. We offer complimentary on-site parking as well as minimal copier services on-site. Wi-Fi service throughout the Clubhouse makes it easy for your guests to stay connected, be productive and stay engaged. The All Day Executive Meeting Package is designed to save you time and money on business events while encouraging productive work and engaging meeting time. Our meeting packages combine an elegant venue with a breathtaking view, audio and visual equipment, delicious menu choices and friendly service. Take advantage of our valuable All Day Meeting Package to host your next business event that you and your guests will appreciate, from morning coffee to the last memo of the day.

Package includes room rental, limited all day audio visual, set up for general session and service charges.

EXECUTIVE MEETING

Minimum of 60 guests required. \$55 per person

Classic Continental

Assorted Breakfast Baked Goods, assorted Bagels with Cream Cheeses, Butter and Preserves, Chilled Orange and Cranberry Juice, Freshly Brewed Regular and Decaf Coffee, Hot Teas

Mid-Morning Refresh

Freshly Brewed Regular and Decaf Coffee, assorted Pepsi Soft Drinks

Buffet Lunch

See Lunch Menus on Page 5 – 6 for selections***

Afternoon Break

Selection of One

Crisp Vegetable Crudités served with Hummus, assorted Cookies and Brownies, Soft Salted Pretzels served with Yellow Mustard, assorted Cheese and Crackers, assorted whole Fresh Fruit, Chocolate Dipped Strawberries, Trail Mix with Mixed Nuts, Lemon Bars, Tortilla Chips with Salsa, assorted “fun size” Candies

Additional Enhancements

The Ballpark Break\$10 per person

Jumbo Hot Dogs, Soft Pretzels, Popcorn, Peanuts

Walking Taco\$6 per person

Bags of Fritos, Sautéed Ground Beef with Onions, Shredded Cheese, Salsa, Sour Cream & Diced Peppers

Energy Break\$6.50 per person

Granola Bars, Fruited Yogurt, Sliced Fresh Fruit, Oatmeal Cookies

Afternoon Playtime\$8.50 per person

Freshly Baked Cookies, Jumbo Pretzels, assorted Candy Bars, Potato Chips

Nuts About You\$9 per person

Sliced Apples and Celery with Peanut Butter, mini Peanut Butter and Jelly Sandwiches, Trail Mix

Tortilla Chips & Dips Bar\$7 per person

Individual servings of Tortilla Chips with Fire Roasted Salsa, Guacamole, Pineapple Salsa, Jalapeño, Lime Dip

Ice Cream and Strawberries\$7 per person

Ice Cream Sandwiches, Chocolate Dipped Strawberries, Whole Seasonal Fruit

All Day Meeting Beverage Break \$9 per person

(available for Monday – Friday until 5pm)

Coffee, Decaf & Hot Tea, Bottled Water, assorted Soft Drinks

Served Luncheon

Lunch Menus may be selected from 11am – 3pm and include:

Warm Rolls & Butter | Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products.

FIRST COURSE

Selection of One

Italian Wedding Soup	Crab Bisque (+\$8)
Clam Chowder	House Salad
Pasta Fagioli	Caesar Salad

SECOND COURSE

Selection of One • \$8 per person to add additional Entrée

Chicken

- Pan Seared Chicken**.....\$25
with a Caramelized Onion Demi
- Moroccan Spiced Chicken**.....\$25
with a Fig Thyme Jus
- Pan Seared Chicken Provencal**.....\$25
Tomato Olive Tapenade

Pork

- Brined Roasted Pork Loin**.....\$28
Salsa Crudo, Herb Demi
- Pan Seared Pork Medallions**.....\$28
Cherry Chimichurri
- Moroccan Spiced Pork Tenderloin**.....\$28
Fig Thyme Jus

Beef

- NY Strip Loin**.....\$28
Caramelized Onion Herb Demi
- Veal Scallopini**.....\$28
served in a Caper Tomato Broth
- Grilled Flank Steak**.....\$28
with a Herb Horseradish Gremolata

Seafood

- Seafood Cioppino**.....\$29
Clams, Shrimp, Scallops, Mussels and Sweet Italian Sausage
cooked in a Vegetable Tomato Broth
- Pan Seared Snapper Putanesca**.....\$29
- Salmon Florentine**.....\$29
with a Lemon Thyme Buerre Blanc
- Panko Mustard Crusted Salmon**.....\$29
with a Shallot Cream Sauce

Starch

Selection of One

- Whipped Potatoes | Oven Roasted Potatoes**
- Herb Rice Pilaf**

Vegetable

Selection of One

- Seasonal Vegetable Mix | Oven Roasted Root Vegetables**
- Fresh Green Beans**

Served Luncheon (continued)

Lunch Menus may be selected from 11am – 3pm and include:

Warm Rolls & Butter | Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products.

DESSERT

Selection of One | Second Dessert option for \$3 additional per person

Classic American Cheesecake

Tiramisu

Carrot Cake

Dark Chocolate Cake

Strawberry Shortcake

Apple Crumb Cake

Cheesecake Brownie

Sugar Free Cheesecake

Gluten Free Chocolate Cake

CHILDREN'S LUNCH MENU

\$15 per child 4–12 | Children 0–3 Complimentary

Chicken Tenders & Fries

Choice of BBQ, Honey Mustard or Ranch Dipping Sauce

Daily Pasta

Choice of Marinara or Alfredo

Cheese Steak Flat Bread

with Fries

Cheddar Bread Grilled Cheese

with Fries

Grilled Chicken Breast

with Seasonal Vegetable

Vegan/Vegetarian

available upon request

Grilled Beef Hot Dog

with Fries

Slider Burgers

with Fries

Flat Bread Pizza

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Buffet Luncheon

COLD BUFFET LUNCHEON

Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products.

Lunch options are available between 11am – 3pm. Prices are per person and based on 1.5 hours of service.

Build Your Own Boxed Lunch..... \$12.50 *All Boxed Lunches served with Bottled Water, appropriate Condiments and Utensils*

Choice of Sandwich (choose one)

Club Sandwich with Turkey, Ham, Cheese and Bacon on a Kaiser Roll

Roasted Turkey and Swiss Cheese on Multi-grain Bread

Blackened Chicken Caesar Salad in a Tortilla Wrap

Roast Beef and Provolone Cheese on Rye Bread

Grilled Vegetables Drizzled with a Homemade House Dressing in a Tortilla Wrap

Chef's selection of Seasonal Whole Fruit and Dessert

Deli Buffet..... \$22 per person***

Add Soup to any Lunch for \$3 per person

Honey Baked Ham, Oven Roasted Turkey Breast and Sliced Roast Beef, American, Provolone, Swiss Cheese, Chicken Salad or Tuna Salad, assorted Breads and Condiments

Buffets include, Rolls, Condiments Tray, Potato Chips, Chef's selection of Cold Salad, Sweet Tray, Iced Tea, Soft Drinks and Bottled Water

Soup and Sandwich Buffet \$24 per person***

Includes assorted hand crafted Sandwiches & Wraps, Cold Salad, Sweet Tray, Condiments, House Chips and Assorted Beverages

Choice of One Seasonal Soup (choose one)

Italian Wedding

Ham & Bean

Corn Chowder

Minestrone Soup, Beans, Pasta & Parsley

Bacon & Potato

Wild Mushroom Bisque

Choice of Sandwich or Wrap (selection of 3) – 40 person minimum

Grilled Chicken with Red Pepper Hummus, Arugula & Tomatoes

Tuna Salad with Celery, Scallions and Onion Sprouts on Wheat Bread

Country Smoked Ham with Mustard Rémoûlade and Swiss Cheese on Kaiser Roll

Grilled Vegetables, Baby Spinach, Hummus, Whole Wheat Wrap

Shaved Roast Beef, Aged Cheddar, Horseradish Cream, Rye

Smoked Salmon, Dill Cream Cheese, Marble Rye

Chef's Selection of Desserts

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Buffet Luncheon

HOT BUFFET LUNCHEON

Barbecue Buffet \$28 per person

Beef Hamburgers, All Beef Hot Dogs, Baked Beans, Coleslaw, assorted Rolls, Lettuce, Tomato & Onions and fresh sliced Watermelon.
Vegetarian Burgers available at an additional cost of \$6 each.

Italian Buffet \$25 per person

Includes Classic Caesar Salad, Cucumber, Onion and Dill Salad, Broccoli Salad with house-made Ranch

Penne Pasta with Fresh Fire Roasted Tomatoes and Roasted Garlic

Cheese Tortellini with grilled Chicken and Baby Spinach in a Basil Cream Sauce

Seasonal Vegetable, Baked Fresh Garlic Bread and assorted Italian Dessert Display.

Regular Coffee, Decaffeinated Coffee & Hot Teas, and assorted Soft Drinks

Lunch Buffet Menu \$29 per person

House Salad with a choice of two dressings: Ranch, House Balsamic Vinaigrette, Raspberry Vinaigrette, Golden Italian, Oil & Vinegar, Blue Cheese or Caesar
Warm Rolls & Butter

Entrée Selection

Selection of two

Pan Seared Chicken with a Caramelized Onion Demi

Moroccan Spiced Chicken with a Fig Thyme Jus

Pan Seared Chicken Provencal Tomato Olive Tapenade

Brined Roasted Pork Loin Salsa Crudo, Herb Demi

Pan Seared Pork Medallions Cherry Chimichurri

Moroccan Spiced Pork Tenderloin Fig Thyme Jus

NY Strip Loin Caramelized Onion Herb Demi

Slow Braised Veal Scallopini

Grilled Flank Steak with a Herb Horseradish Gremolata

Seafood Cioppino Shrimp Clams, Scallops, Mussels and Sweet Italian Sausage cooked in a Vegetable Tomato Broth

Pan Seared Snapper Putanessa

Salmon Florentine with a Lemon Thyme Buerre Blanc

Panko Mustard Crusted Salmon with a Shallot Cream Sauce

Vegetable Selection

Selection of one

Seasonal Vegetable Mix, Oven Roasted Root Vegetables, Fresh Green Beans

Starch Selection

Selection of one

Whipped Potatoes, Oven Roasted Potatoes, Herb Rice Pilaf

Dessert Selection

Selection of one

Carrot Cake, Cherry Pie, Lemon Meringue Pie, Apple Pie, Classic American Cheesecake, Tiramisu, Carrot Cake with Cream Cheese Icing, Dark Chocolate Cake, Chocolate Mousse Pie, Strawberry Shortcake, Caramel Apple Crumb Cake, Cheesecake Brownie, Sugar Free Cheesecake, Gluten Free Chocolate Cake

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A Day at the Races Buffet

SERVED IN CLUB 3

Lunch Buffet Menu \$28 per person

*Includes Fresh-Brewed Coffee | Assorted Hot Teas | Fresh Brewed Iced Tea, Assorted Pepsi products and Racing Program.
Buffet is available on Race Days and is served between 12noon – 2pm and based on 2 hours of service. Guests will be seated in a shared space with a reserved section overlooking the race track on the 3rd Floor, Club 3 area of the Casino.*

Salad Selection

House Salad with a choice of two dressings: Ranch, French, Italian, Raspberry Vinaigrette, House Balsamic Vinaigrette

Entrée Selection

Selection of two

Chicken Cordon Blue with Supreme Sauce, Chicken Marsala, Chicken Kiev, Roast Pork Loin with Gravy, Meatloaf with Gravy, Roast Beef with Mushroom Gravy, Stuffed Shells with Meatballs, Chefs Daily Fish Selection

Vegetable Selection

Selection of one

Glazed Baby Carrots, Peas and Carrots, Seasonal Vegetable of the Day

Starch Selection

Selection of one

Roasted Red Bliss Potatoes, Mashed Potatoes, Rice Pilaf

Dessert Selection

Selection of one

Carrot Cake, Cherry Pie, Lemon Meringue Pie, Apple Pie, Classic American Cheesecake, Tiramisu, Carrot Cake with Cream Cheese Icing, Dark Chocolate Cake, Chocolate Mousse Pie, Strawberry Shortcake, Caramel Apple Crumb Cake, Cheesecake Brownie, Sugar Free Cheesecake, Gluten Free Chocolate Cake

OUTDOOR TENTED EVENT

\$38 per person | \$19 per child 4-12 | Children 0-3 Complimentary

*Includes Two Selections of Draft Beer, House Wine, Assorted Pepsi Products, a Racing Program and reserved seating in a shared space.
Buffet is available on Race Days and is served between 12:30pm – 4:30pm.*

Barbecue Ribs, Grilled All Beef Hamburgers, Beef Hot Dogs, Barbecue Chicken, Chefs Choice of Cold Salad, Assorted Rolls, Chips, Lettuce, Tomato, Cheese & Onions and fresh sliced Watermelon.

Vegetarian Burgers available upon request for \$6 each.

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Celebration of Life Menus

BUFFET MENU

Let us assist you with the planning and details for your family's Memorial Service. We can accommodate 40 to 250 guests. Custom menus are available upon request. Please contact our sales staff to begin planning your tribute.

\$28 per person

*Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products
podium and microphone and an easel for picture or floral display. Buffet will be available for 1.5 hours. Minimum of 40 people.*

Salad Selection

House Salad with a choice of two dressings: Ranch, House Balsamic Vinaigrette, Raspberry Vinaigrette, Golden Italian or Blue Cheese

Entrée Selection

Selection of two

Pan Seared Tilapia with Olive Tomato Relish, Horseradish Dill Encrusted Salmon with Champagne Leek Sauce, Flame Broiled Flank Steak with a Scallion Hoisin Demi, Roasted Pork Loin with a Cherry Chutney, Chicken Francaise dipped in Parmesan Egg Batter with Piccata Sauce, Chicken Cordon Blue with Supreme Sauce, Chicken Marsala, Chicken Kiev, Chefs Choice of Daily Pasta with Marinara or Alfredo

Vegetable Selection

Selection of one

Steamed Broccoli, Peas and Carrots, Seasonal Vegetable of the Day, French Green Beans

Starch Selection

Selection of one

Roasted Red Bliss Potatoes, Mashed Potatoes, Rice Pilaf

Dessert Selection

Selection of one

Carrot Cake, Cherry Pie, Lemon Meringue Pie, Apple Pie, Classic American Cheesecake, Tiramisu, Carrot Cake with Cream Cheese Icing, Dark Chocolate Cake, Chocolate Mousse Pie, Strawberry Shortcake, Caramel Apple Crumb Cake, Cheesecake Brownie, Sugar Free Cheesecake, Gluten Free Chocolate Cake

Available Upon Request:

(please inquire for pricing)

*Custom Menus | Alcoholic Beverage Enhancements (starting at \$12 per person) | Memorial Floral Arrangements \$
Audio/Visual options for Photo Slideshow \$ | Piped in music*



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Hors D'Oeuvres Display

Imported and Domestic Cheese Display	\$5 per person
served with Dipping Sauces and Crackers	
Fresh Crudités Shooters	\$2.75 per person
Crisp Vegetables arranged in a shot glass accompanied by a Buttermilk Ranch Dipper	
Hot Crab and Artichoke Fondue	\$3 per person
served with Grilled Pita Points	
Vegetarian Fondue	\$2.50 per person
A variety of Fresh Vegetables blended with assorted Cheeses served with Grilled Pita Points	
Mediterranean Hummus Display	\$2.50 per person
Accompanied by Diced Cucumbers, Feta Cheese, Sun Dried Tomatoes, Red Onions, Kalamata Olives and served with Grilled Pita Points	
Sliced Fresh Fruit Display	\$5 per person
served with Yogurt Dip	
Assorted Sushi Display (<i>minimum 200 pieces per order required</i>)	\$250 per 100 pieces
Assortment of each of the following: California Roll, Spicy Tuna Roll, Sesame Lobster Roll, and Lump Crab Roll with Tarragon Honey Dressing, served with Soy Sauce, Wasabi Paste & Pickled Ginger	
Iced Jumbo Shrimp	\$200 per 100 pieces
served with Cocktail Sauce	
Iced Colossal Shrimp	\$400 per 100 pieces
served with Cocktail Sauce	
Raw Bar Display	**Market Price**
Ice Chilled Split King Crab Legs, Steamed then Chilled New Zealand Mussels on the half shell, Cherry Stone Clams on the half shell and Oysters on the half shell	
Antipasto Display	\$7 per person
Featuring Roasted Peppers, Tomatoes, Olives, Pepperoni, Genoa Salami, Petite Fresh Mozzarella, Cornichons, Pepperoncini	

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Action Stations

CARVING STATIONS

Action Stations require a \$100 Chef Attendant Fee per station.

All carving Stations served with Mini Rolls and appropriate condiments and will be serviced for one hour.

A minimum of 75 guests is required for any event with an action station. Events with less than 75 guests will require an additional \$10 per person.

Prime Rib of Beef - \$18

Corned Beef Brisket - \$18

Brined Turkey Breast - \$12

Pork Loin - \$12 Citrus Cranberry Relish

Cajun Pork Shoulder - \$14 with Creole Mustard,
House Made Pickles

Grilled Flank Steak - \$18, Braised Fennel and Onions

Asian BBQ Beef Brisket - \$18, Bulgogi Sauce

Seasonal Stuffed Pork Loin - \$12

Prosciutto - \$19 Cocktail Hour, with Cheese and Fruit
(100 guest minimum)

Porketta - \$18, Rolled Pork Belly

PASTA ACTION STATION

(to speed up service, guests will select from two pastas entrées from this list)

\$12 per person

Orecchiette Carbonara

Tortellini Carbonara

Pasta Bolognese

Cavatelli, Basil Pesto Parmesan

Winter Vegetable Orecchiette
with Brown Butter and Parmesan

GRILLED CHEESE

Selection of One - \$10 per person

Selection of Two - \$12 per person

**Seasonal Soup Shooters with
Complimenting Grilled Cheeses**

Grilled Mozzarella Cheese with Tomato Soup Shooter

Grilled Gruyère Cheese with French Onion Soup

Grilled Cooper Sharp and Asiago Cheese with
Cream of Asparagus Soup

Have a favorite that you don't see? Tell us and we'll make it!

ASIAN STIR FRY STATION

\$12 per person

**Your favorite ingredients all
made to order**

Rice, Low Mein Noodles, Shrimp, Chicken,
Scallions, Bean Sprouts, Snow Peas,
Ginger Soy Sauce

RAW BAR

Market Price

**Oysters and Clams Shucked, House Made Shooters and
Mignonette Sauce, Lemons, House Made Cocktail Sauce**

CANDY STATION

Starting at \$8 per person

**Includes assorted Candies in glass candy jars in the color scheme
of your choice, comes with bags and labels.**

VIENNESE DESSERT TABLE

\$14 per person

**Deluxe assortment of cookies, cakes, and pies
served with Coffee Buffet**

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Buffet Dinner

Dinner Menus may be selected from 5pm and include:

Warm Rolls & Butter | Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products

\$39 per person

SALAD SELECTION

House Salad

Classic House Salad with sliced Red Onions, Shredded Carrots, Cherry Tomatoes and Herb Croûtons.

Choice of dressing: House Balsamic, Citrus Vinaigrette, Apple Cider Vinaigrette, Raspberry Vinaigrette, Orange Poppyseed or Chef's Seasonal Vinaigrette

Mixed Green Salad

Candied Pecans and Raspberry Vinaigrette topped with Crumbled Blue Cheese

Caesar Salad

Classically prepared with Sourdough Croûtons and grated Parmesan Cheese

Spinach Salad with Mustard Vinaigrette

Chopped Egg, Grilled Red Onions and Mushrooms +\$4

Fall House Salad

Mixed Autumn Greens, Sliced Pear, Dried Cranberries, Blue Cheese, Pickled Red Onion and a Balsamic Vinaigrette +\$4

ENTRÉE SELECTION

Selection of two Entrées. To add additional third Entrée \$8 per person.

Pan Seared Chicken with a Caramelized Onion Demi

Moroccan Spiced Chicken with a Fig Thyme Jus

Pan Seared Chicken Provencal Tomato Olive Tapenade

Brined Roasted Pork Loin Salsa Crudo, Herb Demi

Pan Seared Pork Medallions Cherry Chimichurri

Moroccan Spiced Pork Tenderloin Fig Thyme Jus

Sliced NY Strip Loin Caramelized Onion Herb Demi

Slow Braised Veal Scallopini

Grilled Flank Steak with a Herb Horseradish Gremolata

Seafood Cioppino Shrimp Clams, Scallops, Mussels and Sweet Italian Sausage cooked in a Vegetable Tomato Broth

Pan Seared Snapper Putanesca

Salmon Florentine with a Lemon Thyme Buerre Blanc

Panko Mustard Crusted Salmon with a Shallot Cream Sauce

Mixed Vegetable Curry

Spinach and Sundried Tomato Stuffed Portobello Mushroom
Cous Cous, Basil Chimichurri

Portobello Mushroom "Shepard's Pie"

Herb Roasted Root Vegetables, Herb Whipped Potato

Roasted Veggie Risotto

Butternut Squash, Carrots, Kale, Sweet Potatoes and Onions,
Herb Risotto

Eggplant Rollatini

Tomato Sauce, Fresh Mozzarella, Basil Chimichurri

BUFFET DINNER DESSERTS

Molten Chocolate Bundt Cake

Chocolate Dome

Flourless Chocolate Torte (Gluten Free)

Vanilla Cheesecake with Macerated Berries

Apple Pie

Carrot Cake with a Cream Cheese Icing

Bourbon Pecan Pie

Berries Sabayon (May – August)

Chef Selection of assorted Miniature Desserts

Served Dinner Menus

Dinner Menus may be selected from 5pm and include:

Warm Rolls & Butter | Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products

FIRST COURSE

Appetizer

Selection of one

Cold, Roasted Salmon

Fennel Herb Potato Salad

Baked Tortellini

Carbonara Sauce, Herb Panko Crust

BBQ Beef Short Rib

Cheddar Grits with Sweet and Sour Onions

Pecan Crusted Shrimp

Sticky Rice with a Ginger Soy Glaze

Soup Du Jour

Fruit Plate

with sliced Fresh Fruit and Berries served with a Honey Yogurt

Salad

Selection of one

House Salad

Classic House Salad with sliced Red Onions, Shredded Carrots, Cherry Tomatoes and Herb Croûtons. Choice of dressing: House Balsamic, Citrus Vinaigrette, Apple Cider Vinaigrette, Raspberry Vinaigrette, Ranch, Golden Italian, Orange Poppyseed

Mixed Green Salad

Candied Pecans and Raspberry Vinaigrette topped with Crumbled Blue Cheese

Caesar Salad

Classically prepared with Sourdough Croûtons and grated Parmesan Cheese

Spinach Salad with Mustard Vinaigrette

Chopped Egg, Grilled Red Onions and Mushrooms +\$4

Fall House Salad

Mixed Autumn Greens, Sliced Pear, Dried Cranberries, Blue Cheese, Pickled Red Onion and a Balsamic Vinaigrette +\$4

ENTRÉE

Selection of One • \$8 per person to add additional Entrée

Chicken/Duck

Pan Seared Chicken- \$39

Herb Garlic Potato Puree, Oven Roasted Vegetable, Thyme Pan Jus

Pan Seared Chicken- \$39

Herb Roasted Fingerling, Oven Roasted Vegetables, Caramelized Onion Demi

Chicken Cassoulet- \$39

White Bean, Mushrooms Ragout, Roasted Root Vegetable Thyme Jus Demi

Moroccan Spiced Chicken Breast - \$39

Curried Rice with a Fig Vinaigrette and Grilled Naan

Half Roasted Duck Breast - \$42

Herb Garlic Potatoes Puree, Oven Roasted Vegetables, Honey Thyme Jus

Pan Seared Chicken Provencal- \$39

Mediterranean Stewed vegetables, Lemon Basil Oil

Duel Entrée- \$39

with a Chicken and Fish option

Pork

Slow Braised Pork- \$39

Whipped Potatoes, Roasted Seasonal Vegetable, Parsley Horseradish Gremolata

Pan Seared Pork Medallions- \$39

Potatoes Puree, Roasted Brussel Sprouts with a Cherry Chimichurri

Moroccan Spiced Pork Tenderloin- \$39

Curried Rice, Grilled Naan and a Fig Vinaigrette

Beef

Pan Seared Beef Tenderloin- \$40

Whipped Potatoes, Seasonal Vegetables, Garlic Thyme Pan Jus, Salsa Crudo

Grilled NY Strip- \$40

Whipped Potatoes, Seasonal Vegetables, Onion Mushroom Ragout, Thyme Jus

Beef Short Rib- \$40

Blue Cheese Polenta, Ratatouille, Herb Demi

Roasted Filet- \$40

Lobster Risotto, Bouillabaisse Sauce, Braised Shallots (*upgrade \$x*)

Roasted Prime Rib of Beef- \$40

with Au Jus with Chefs Choice of Vegetables and Starch

Served Dinner Menus

Dinner Menus may be selected from 5pm and include:

Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products

ENTRÉE

Seafood

Pan Seared Salmon - \$34

Whipped Potatoes, Braised Fennel, Caper Buerre Blanc

Crab Cake - Market Price

Garlic Potato Puree, Oven Roasted Root Vegetable,
Lemon Basil Oil

Red Snapper Puttanesca - \$34

Gouda Arancini, Seasonal Vegetable, Tomato Basil Buerre Blanc

Salmon Florentine - \$34

Whipped Potatoes, Cabbage Slaw, Lemon Thyme Buerre Blanc

Whole Grain Mustard Crusted Salmon - \$34

Lentil Salad, Pancetta, Shallot and Sage

Delaware Park Famous Crab Cake & Filet of Beef - Market Price

with Chefs choice of Vegetable and Starch

Vegetarian/Vegan

Mixed Vegetable Curry - \$32

Sticky Rice

Spinach and Sundried Tomato Stuffed Portobello Mushroom - \$32

Cous Cous, Basil Chimichurri

Portobello Mushroom "Shepard's Pie" - \$32

Herb Roasted Root Vegetables, Herb Whipped Potato

Roasted Veggie Risotto - \$32

Butternut Squash, Carrots, Kale, Sweet Potatoes and Onions,
Herb Risotto

Eggplant Rollatini - \$32

Tomato Sauce, Fresh Mozzarella, Basil Chimichurri

DESSERT CHOICES

(Selection of One)

Molten Chocolate Bundt Cake

Chocolate Dome

Flourless Chocolate Torte *(Gluten Free)*

Vanilla Cheesecake with Macerated Berries

Apple Pie

Carrot Cake with a Cream Cheese Icing

Bourbon Pecan Pie

Berries Sabayon (May – August)

Chef Selection of assorted Miniature Desserts
served with Coffee Buffet

CHILDREN'S MENU

\$20 per child 4-12 | Children 0-3 Complimentary

Served with Fresh Seasonal Fruit Cup or House Salad, Beverage and Ice Cream Sundae for Dessert

ENTRÉE

Macaroni and Cheese

Chicken and Tater Tots or Fries

Cheese Steak Flat Bread

All American Burger

Flat Bread Pizza/Salad

Cheddar Bread Grilled Cheese with Fries or Side Salad

Chicken Breast with Seasonal Vegetables

Vegan/Vegetarian available upon request

Grilled Chicken Breast, Mac & Cheese, Steamed Vegetables

Mini Meatloaf, Smashed Potatoes, Steamed Vegetables

Bar & Beverage Menus

Bars are served for no less than a minimum of 60 minutes and will close no later than 1am.

FULL OPEN BAR

House Brands

One Hour	\$14 per person
Two Hours	\$19 per person
Three Hours	\$24 per person
Four Hours	\$29 per person
Five Hours	\$34 per person

Premium Brands

One Hour	\$20 per person
Two Hours	\$25 per person
Three Hours	\$30 per person
Four Hours	\$35 per person
Five Hours	\$40 per person

LIMITED OPEN BAR

One Hour	\$12 per person
Two Hours	\$17 per person
Three Hours	\$22 per person
Four Hours	\$27 per person
Five Hours	\$32 per person

Beer, Wine, Soda
(Charged to bill*)

HOST PAID BAR AND CASH BAR

Cash Bars require \$100 Bartender Fee for each Bartender.
(Host - charged to master bill, Cash - guest charged per drink)

House Brand Liquors	\$7	Premium Champagne	\$8
House Wines	\$6	Soft Drinks	\$2
House Brand Import Beer	\$6	Juice	\$3
House Brand Domestic Beer	\$5	Soda Station (unlimited)	\$6
House Brand Martini	\$10	Non-alcoholic Punch	\$25 gallon
Premium Brand Wine	\$8	Champagne Punch	\$50 gallon
Premium Brand Liquors	\$10	Bellini and Mimosa Bar assorted flavors	\$6
Premium Domestic Beer	\$6	Bloody Mary Bar	\$6
Premium Imported Bottled Beer	\$7	Elite Bloody Mary Bar	\$12
Premium Brand Martinis	\$12	<i>includes assorted fillers such as Bacon, Shrimp Skewer and more</i>	

Regulations and Selections

Delaware Park and White Clay Creek Country Club has and Exercises the Right to Control Alcoholic Beverage Consumption, in Accordance with the Laws of the State of Delaware. We will ask for Identification and Refuse to Serve Minors under the Delaware Drinking Age of 21 or Visibly Intoxicated persons. Delaware park and White Clay Creek Country Club is the only Licensee Authorized to Serve and Sell Alcoholic Beverages on its Premises in Accordance with the Regulations of the Delaware Liquor Control Commission. All Liquor, Beer and Wine Consumed and/or Sold on the Premises Must Be Purchased from and Served by Delaware Park staff. Prices are subject to change without previous notice.

POLICIES & GUIDELINES

Thank you for your interest in booking your event at Delaware Park and/or White Clay Creek Country Club! We appreciate the opportunity to be of service and look forward to exceeding your expectations and creating an escape for you and your guests. Our banquet and culinary team takes great pride in our services and we are committed to providing you with the highest levels of service.

Agreement & Deposit

Upon receipt of a signed Banquet Booking Agreement, your acknowledgment and acceptance of these Policies and Guidelines, a non-refundable deposit and a Valid Credit Card on file (American Express, MasterCard, Visa, Discover). This will secure the date you selected for your event.

Minimum Revenue Information

Please contact your Sales Manager for information regarding our food and beverage revenue minimums for all events. All minimums must be achieved prior to the 20% service charge being added. Failure to achieve the required minimum will result in a line item charge for the difference as room rental.

Guarantee Policy/Number of Guests

Confirmation of the minimum guaranteed number of guests is required fourteen (14) days prior to your event. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the Sales Office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 5% over the Guarantee for all meal functions. Overset policy does not apply to wedding receptions or buffet meal functions.

Day, Evening and Weekend Events

Final menu selections, requests for rental items, and other services are required thirty (30) days in advance of your event. Payment of 50% of the expected number of guests for food and beverage items is due sixty (60) days in advance of the event; the remaining guarantee payment, service charges, and any applicable rental or miscellaneous charges shall be due fourteen (14) days in advance of the event. Deposits will be credited to the final bill. Payments accepted by cash, check or credit card. Any remaining balance is due and payable at the close of your functions (e.g., charges for additional guests, liquor by consumption). Remaining balances will be charged to the credit card on file if cancellation or payment policies are not honored.

Pricing

Menu prices are subject to a 20% service fee. Prices are subject to change without prior notice. Based upon 1.5 – 2 hours of service where stated.

Security

The White Clay Creek Country Club shall not assume responsibility for damage or loss of any merchandise or articles brought into the facility or for any item left unattended after the conclusion of your event.

Dietary Needs

Any special dietary needs must be communicated to the Sales Manager at least 7 days prior to the event to ensure the culinary team can accommodate these needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Liquor Policy

The White Clay Creek Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Delaware Alcoholic Beverage Commission's regulations. It is policy to request valid photo identification for all alcoholic beverage service regardless of age or appearance. Guests must be twenty-one (21) years or older to purchase or consume alcohol on the property. The client agrees that no individual attending the function shall supply persons under twenty-one (21) years with alcoholic beverages. Employees who serve alcoholic beverages will refuse to serve any person requesting service in violation of the law or whenever a person, in the sole discretion of the server, appears to have consumed an excessive amount of alcohol.

Menu

The menu selection will be limited to one served item, plus the Vegetarian/Vegan Entrée Du Jour, for served selections. If you prefer to have a choice of two separate entrées, a fee of \$8 additional per person plus applicable services charges will be added to your bill. In order to distinguish the menu choices we require a system to designate the items being served. The client must provide this designation. It will be necessary that your guarantee count indicate the exact number required for each entrée chosen. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Menu Planning/Seating Plan

In order to assure the availability of all chosen menu items, final menu selections for events must be received thirty (30) days prior to the event date. All food and beverage items must be supplied through the White Clay Creek Country Club. Seating charts and guests lists must be provided 2 weeks in advance of the event. We will set for 5% over for served entrée events. All other events will be set according to guarantee guest count.

POLICIES & GUIDELINES

Outside Food & Beverages

In compliance with Health Department and Alcohol Beverage Control laws and regulation, all food and beverage products must be prepared and served by the Club staff. Food and beverages may not be brought into the Club (this includes wine and/or alcohol favors) and may not be removed from the premises. The only exception that will be permitted is specialty cakes.

Labor Fees

A labor fee of \$150 will be assessed when guarantees are fewer than 40 guests for a full breakfast, lunch or dinner function. For each Chef Attendant required, a \$100 fee will be assessed for a 1.5 – 2 hour period. \$100 Bartender Fee will be assessed for each cash bar.

Wedding Ceremony Fees/Charges

In the event that you are holding your wedding ceremony at White Clay Creek Country Club or Delaware Park, there will be a \$6 per person ceremony fee based on your guaranteed number of guests (this includes the Bridal Party) for the wedding reception. There will be additional fees/charges for any additional ceremony equipment that you require.

Locker Room Keys

(for Weddings and Special Events)

We will gladly provide a guest locker for changes for your event. Keys will be issued for limited access. If these keys are not returned at the conclusion of the function, an additional \$100 re-key fee will be assessed to the event bill.

Special Conditions

We reserve the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit us from allowing leftover food and beverage to be removed from the premises. Therefore, no "To Go" boxes will be supplied for any meal functions.

Frequently Asked Questions FAQ

Do you allow outside Food & Beverage in your event spaces?

Although we do not allow outside "Cultural Food" items to be brought in by outside sources. Please inquire with your Sales Manager as there are several custom menu options available.

Are we required to utilize your vendors?

We are pleased to offer recommendation, however, please note that all vendors used must be licensed and insured to provide proper services during your event.

What is the cutoff age to utilize the children's menu items?

Children from the ages of 3 to 12 years old are eligible to order off the children's menu items. Anyone over the age of 13 years old is considered an adult. Children under 3 years old are complimentary.

When can we access the event space?

Setup times will be dependent on availability. Please consult with your sales manager for specific times.

How long is the event space available to us?

In the effort to minimize noise disturbances, the event space will be accessible to you until 1am for evening functions.

What are the noise level restrictions?

Although we do allow music and/or live entertainment during your event, we reserve the right to request volume levels be reduced based upon noise complaints.

What is the minimum attendance required for an event package?

All the event packages have a minimum attendance of 40 guests.

Is the bartender fee included in the event packages?

All of our event packages have a \$100 bartender fee per bar requested. One bartender is required per 75 guests.

What is the starting food and beverage minimum fee?

Food and beverage minimums are based on anticipated attendance, dates and times. The food and beverage minimum is set for each specific event pace and is met by ordering through our event menu.

Do you offer themed/color linens?

Yes, please speak to your event manager for options, Standard House linens and napkins are included.