

Celebration of Life Luncheons



CELEBRATION OF LIFE LUNCHEON GUIDE 2023

www.whiteclaycreek.com

WE'RE SORRY FOR YOUR LOSS

The event planning team at White Clay Creek Country Club is committed to planning a gathering to honor the life of your loved one with merriment and compassion.

WHAT'S INCLUDED

Customized Menu | Setup & Cleanup

Round & Rectangle Tables | Gold Chiavari Chairs

Floor Length Linens | Cloth Napkins

Classic White China | Elegant Flatware

MEET PHIL

Phil Hernandez, Director of Sales & Marketing leads a fantastic team. Phil has been planning events since 1998. His passion for everything events provides an extraordinary experience for hosts and guests alike.



phernandez@whiteclaycreek.com www.whiteclaycreek.com (302) 994-6700 x7448





All Buffets Include: Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea Buffet is available for 1.5 hours. (40 Guest Minimum)

HOT BUFFET LUNCHEON

Barbecue Buffet \$30 per person (40 Guest Minimum)

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

Lunch Buffet \$38 per person (40 Guest Minimum)

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, Chef's Selection of Starch, Seasonal Vegetables & Assorted Desserts.

Entree Selections

Select 2 Buffet Options

Chicken

Chicken Piccata Chicken Marsala Chicken Francaise

Fish

Salmon with Lemon Dill Salmon with Saffron Fennel Sauce Salmon with Teriyaki Glaze Mahi Mahi with Lemon Thyme Veloute

Pasta

Chef's Selection of Pasta
Choice of Sauce:
Primavera
Bolognese
Garlic & Oil
Garlic Cream Sauce

Beef - \$5 additional per person

Sliced Strip Loin of Beef with Au Jus Sliced Flank Steak in a Burgundy Reduction

Vegetarian, Vegan, Gluten-Free and Children's Options Available Upon Request

*All prices are subject to a 22% 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. If guest count fall below required minimums host will be charged for the minimum. Additional charge of \$150 for parties under 40. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Culinary team reserves the right to modify or substitute menu items based upon availability.

Bar & Beverage Menus

FULL OPEN BAR

PREMIUM BRANDS

TOP SHELF BRANDS

One Hour\$17 per person	One Hour\$20 per person
Two Hours\$22 per person	Two Hours\$25 per person
Three Hours\$27 per person	Three Hours\$30 per person
Four Hours\$32 per person	Four Hours\$35 per person
Five Hours\$36 per person	Five Hours\$40 per person

LIMITED OPEN BAR

One Hour\$14 per person	Two Hours\$19 per person
Three Hours\$24 per person	Four Hours\$29 per person
Five Hours\$30 per person	Beer, Wine, Soda (Charged to bill *)

HOST PAID BAR AND CASH BAR

Cash Bars require \$150 Bartender Fee for each Bartender. 1 Bartender per 75 guests. (Host - charged to master bill, Cash - guest charged per drink)

House Brand Liquor\$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)\$10
Premium Domestic Beer\$6	Bloody Mary Bar\$6
Premium Imported Bottled Beer\$7	Elite Bloody Mary Bar\$12
Premium Brand Martinis\$12	includes assorted fillers such as Bacon, Shrimp Skewer and more

Regulations and Selections

