

WHITE CLAY CREEK
COUNTRY CLUB

Private Events Guide & Menus



FOR MORE INFORMATION PLEASE CONTACT:
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Breakfast Buffets

Breakfast options are available between 6am – 11am. Buffets will be kept open for 1.5 hours for quality of service. (40 Guest Minimum)

All Breakfast Buffets Include:

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

Veranda Continental.....\$16 per person

Assorted Breakfast Baked Goods, Butter and Preserves, Seasonal Fresh Fruit Display Chilled Orange Juice & Cranberry Juice, Freshly Brewed Regular and Decaf Coffee, Hot Tea's.

Hot Breakfast Buffet.....\$25 per person

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

Specialty Enhancements

Turkey Bacon.....\$5 per person
 Turkey Sausage.....\$5 per person
 Hot Oatmeal, Dried Fruits & Brown Sugar.....\$6 per person
 Cold Cereals & Milk\$5 per person



**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.

Brunch Buffet

All Buffets Include:

**Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea
Buffet is available for 1.5 hours. (60 Guest Minimum) \$48 per prerson**

All items are subject to change based upon availability

Sliced Fresh Fruit Display
Yogurt & Granola
Crisp Bacon & Pork Sausage
Breakfast Potatoes
Waffles or French Toast w/Warm Syrup
Chef's Selection of Chicken Entrée
Chef's Selection of Pasta Entree
Biscuit with Sausage Gravy or Cream Chipped Beef
Selection of Chilled Salad, House Salad or Traditional Caesar
Cold Raw Bar with Oysters & Cocktail Shrimp

ACTION STATIONS

Omelet Station
or

Prime Rib or Spiral Sliced Ham Carving Station

SWEET STATIONS

White Clay Creek Sweet Endings Experience
Chef's Selection of Assorted Desserts



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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. Parties under the 60 guest minimum inquire about pricing. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Culinary team reserves the right to modify or substitute menu items based upon availability.

Meetings & Breaks

White Clay Creek Country Club Executive All Day Meeting Package

White Clay Creek Country Club is the perfect location to host your next business meeting, executive event or corporate gathering. We offer on-site parking and Wi-Fi service throughout the Clubhouse making 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 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!

Package includes room rental, all day audio/visual, set up for general session..

EXECUTIVE MEETING

Minimum of 55 guests required. \$75 per person + 22% Service Charge

Classic Continental

Assorted Breakfast Baked Goods, Butter and Preserves, Seasonal Fresh Fruit Display Chilled Orange Juice & Cranberry Juice, Freshly Brewed Regular and Decaf Coffee, Hot Tea's.

Mid-Morning Refresh

Freshly Brewed Regular and Decaf Coffee, assorted Pepsi Soft Drinks

Buffet Lunch

See Lunch Menus on page #4 for selections***

Afternoon Break

Selection of 1

Crisp Vegetable Crudités served with Hummus, assorted Cookies and Brownies, Soft Salted Pretzel served with Yellow Mustard, assorted Cheese and Crackers, assorted whole Fresh Fruit, Chocolate Dipped Strawberries, Trail mix with Mixed Nuts, Lemon Bars, Tortilla Cips with Salsa, assorted "fun size" Candies

Additional Enhancements - \$10 per person

The Ballpark Break

Jumbo Hot Dogs, Soft Pretzels, Popcorn, Peanuts

Energy Break

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

Afternoon Playtime

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

Nuts About You

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

Tortilla Chips & Dips Bar

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

Ice Cream and Strawberries

Ice Cream Sanwiches, 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

Lunch Buffets

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

Classic Italian Buffet \$28 per person (40 Guest Minimum)

Includes Caesar Salad, Cucumber, Onion and Dill Salad, or Broccoli Salad w/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 Mini Desserts.

Deluxe 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.

Deluxe Buffet Entree Selections

Select 2 Buffet Options - Additional Entree's are \$10 Each

Chicken

Chicken Piccata
Chicken Marsala
Chicken Francaise

Seafood

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

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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.

Hors d'oeuvres

PREMIER GOURMET DISPLAYS

BASED UPON 1 HOUR OF SERVICE

Spinach & Artichoke Fondue
Served with Pita Points - \$6 per person

Imported and Domestic Cheese Display
served with dipping sauces and crackers - \$8 per person

Hot Crab & Artichoke Fondue
served with grilled pita points - \$9 per person

Sliced Fresh Fruit Display - \$7 per person

Iced Jumbo Shrimp
served with cocktail sauce \$325 per 100 pieces

Antipasto Display
roasted peppers, tomatoes, olives, pepperoni, genoa salami, fresh mozzarella, cornichons - \$9 per person

Fresh Vegetable Crudite Display - \$7 per person
Served with ranch dipping sauce

BUTLER PASSED HORS D'OEUVRES

Sesame Chicken Pops - \$325 per 100 pieces

Boneless Buffalo Chicken with Blue Cheese Dip - \$325 per 100 pieces

Sweet Thai Chili Chicken Satay- \$325 per 100 pieces

Teriyaki Sesame Beef Satay- \$325 per 100 pieces

Beef or Chicken Empanada- \$325 per 100 pieces

Cheesesteak Eggrolls- \$325 per 100 pieces

Pork Pot Stickers with Soy Dip- \$275 per 100 pieces

Spanakopita- \$325 per 100 pieces

Potato Croquettes, Horseradish and Herb Aioli- \$275 per 100 pieces

Wild Mushroom Tart- \$325 per 100 pieces

Brie and Berry in Phyllo- \$325 per 100 pieces

Bacon and Scallops- \$325 per 100 pieces

Fried Coconut Shrimp with a Pina Colada Sauce- \$325 per 100 pieces

Mini Crabcakes with Remoulade Sauce - Market Price per 100 pieces

Vegetable Spring Rolls with a Sweet and Sour Sauce - - \$225 per 100 pieces

Tomato Bruschetta - \$250 per 100 pieces

Jumbo Lump Crab Bruschetta - \$400 per 100 pieces

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Dinner Buffet

(40 Guest Minimum) Dinner Menus may be selected after 5pm and include Warm Rolls & Butter | Fresh-brewed Coffee | Assorted Hot Teas | Fresh brewed Iced Tea Based upon 1.5 hours of service.

Dinner Buffet Menu \$50 per person (40 Guest Minimum)

SALAD SELECTIONS

House Salad

Classic House Salad with diced Cucumbers, 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

Caesar Salad

Classically prepared with Sourdough Croutons and Parmesan Cheese

ENTRÉE SELECTIONS

*Select 2 Buffet Options, also includes chef selection of 1 starch & vegetable.
Additional Entree's are \$10 Each*

Chicken

Veranda Chicken served with a Champagne Beurre Blanc
Pan Seared Marinated Breast of Chicken served with a Wild Mushroom Marsala Sauce

Seafood

Pan Seared Atlantic Salmon with a Sesame Teriyaki Glaze
Broiled Mahi Mahi Topped with a Lemon Thyme Veloute

Beef

New York Strip Au Poivre Encrusted with Madagascar Peppercorn
Grilled Ribeye Topped with Pinot Noir Demi-Glaze

Pork

Brined Roasted Pork Loin served with a Honey Garlic Glaze

BUFFET DINNER DESSERTS

Chef's Choice Assorted Desserts

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

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Plated Dinner

**Plated Dinner Menus start from 5pm on and includes:
Warm Rolls & Butter | Fresh-brewed Coffee | Assorted Hot Teas | Fresh Brewed Iced Tea
\$60 per person**

FIRST COURSE - SELECT 1

House Salad, Caesar Salad, Fried Shrimp over Sticky Rice with a Pina Colada Sauce or Soup du Jour. Add an additional course for \$6 per person

ENTRÉE SELECTIONS

Select Two Options - Additional Entree's are \$10.00 Each

CHICKEN

Veranda Chicken served with a Champagne Beurre Blanc
Pan Seared Marinated Breast of Chicken serve with a Wild Mushroom Marsala Sauce

SEAFOOD

Pan Seared Atlantic Salmon with a Sesame Teriyaki Glaze
Broiled Mahi Mahi Topped with a Lemon Thyme Veloute

BEEF

New York Strip Au Poivre Encrusted with Madagascar Peppercorn
Grilled Ribeye Topped with Pinot Noir Demi-Glaze

PORK

Brined Roasted Pork Loin served with a Honey Garlic Sauce

**Each Entree Includes Fresh Baked Bread and Butter
Chef's Selection of Seasonal Vegetables and Starch**

DINNER DESSERTS & COFFEE STATION

Chef's Choice of Assorted Miniature Desserts served with Coffee Station.

Our staff will be happy to assist with formulating special menus to meet you specific dietary needs. Notice, we cannot guarantee such requests on the day of the event due to time required for preparation. No food is allowed to be taken home at the conclusion of the event.

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

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Bar & Beverage Menus

FULL OPEN BAR

PREMIUM BRANDS

One Hour.....	\$18 per person
Two Hours.....	\$23 per person
Three Hours.....	\$28 per person
Four Hours.....	\$33 per person
Five Hours.....	\$37 per person

TOP SHELF BRANDS

One Hour.....	\$21 per person
Two Hours.....	\$26 per person
Three Hours.....	\$31 per person
Four Hours.....	\$36 per person
Five Hours.....	\$41 per person

LIMITED OPEN BAR

One Hour.....	\$15 per person
Three Hours.....	\$25 per person
Five Hours.....	\$31 per person

Two Hours.....	\$20 per person
Four Hours.....	\$30 per person
Beer, Wine, Soda	

HOST PAID BAR AND CASH BAR POLICY

CONSUMPTION BARS MAY ONLY BE SELECTED FOR GROUPS OF 75 OR LESS GUESTS. EVENTS OVER 75 GUESTS MUST EITHER SELECT A FULL BAR PACKAGE OR DRINK TICKETS (MINIMUM QUANTITY - 100)

DRINK TICKETS PACKAGES:

HOUSE PACKAGE = \$6.00 PER TICKET INCLUDES BEER WINE AND SOFT DRINK

PREMIUM PACKAGE = \$8 PER TICKET INCLUDES, HOUSE BRAND MIXED DRINK, BEER, WINE, SOFT DRINKS

TOP SHELF PACKAGE = \$12 PER TICKET, TOP SHELF MIXED DRINKS, BEER, CRAFT BEER, WINE, SOFT DRINKS

INDIVIDUAL TICKETS MAY BE REDEEMED FOR BEER, OR PEPSI PRODUCTS .

HOUSE LIQUOR WILL REQUIRE TWO TICKETS PER GUEST. ALL TICKETS MUST BE PROVIDED BY TICKETS PROVIDED BY WHITE CLAY CREEK COUNTRY CLUB & ARE GOOD FOR THE DAY OF EVENT ONLY.

Cash Bars require \$150 Bartender Fee for each Bartender & \$150 Set Up Fee
1 Bartender per 70 guests. (Host - charged to master bill, Cash - guest charged per drink)

Premium Champagne.....	\$9
Premium Brand Liquor.....	\$8
Premium Wines.....	\$7
Premium Import Beer.....	\$7
Premium Domestic Beer.....	\$6
Premium Brand Martini.....	\$11
Top Shelf Brand Wine.....	\$9
Top Shelf Brand Liquors.....	\$12
Top Shelf Brand Martinis.....	\$14

Soft Drinks.....	\$3
Juice.....	\$4
Soda Station (unlimited).....	\$12 pp
Champagne Punch.....	\$55 gallon
Bellini and Mimosa Bar (assorted flavors)....	\$12 (For 1 Hour of Service)
Bloody Mary Bar.....	\$8 pp (For 1 Hour of Service)
Elite Bloody Mary Bar.....	\$18 pp (For 1 Hour of Service)
Includes assorted fillers such as Bacon, Shrimp Skewer and more	

Regulations and Selections

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. 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 White Clay Creek Country Club staff. Prices are subject to change without previous notice

POLICIES & GUIDELINES

Thank you for your interest in booking your event at 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 22% service charge being added. Failure to achieve the required minimum will result in a line item charge for the difference.

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 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 forty-five (45) days in advance of your event. Payment of 25% is due 6 months (180) days in advance of the event; 50% 3 months (90) days, and 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 you 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 22% service fee. Prices are subject to change without prior notice. Based upon 1.5 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 14 days prior to the event to ensure the culinary team can accommodate these needs. Modifications and special menu requests are subject to an additional fee. Consuming raw or uncooked foods may increase the risk of foodborne illnesses.

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 two served items, plus the Vegetarian/Vegan Entrée Du Jour, for served selections. If you prefer to have a choice of three or more separate entrées, a fee of \$10 additional per entree', per person 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.

Menu Planning/Seating Plan

In order to assure the availability of all chosen menu items, final menu selections for events must be received forty five (45) days prior to the event date. All food and beverage items must be supplied through the White Clay Creek County Club with exception of authorized outside catering agreement. Seating charts and guests lists must be provided 2 weeks in advance of the event. All events will be set according to guarantee guest count.

POLICIES & GUIDELINES

Outside Food & Beverages

In compliance with White Clay Creek Country Club Policies, all food and beverage products must be prepared and served by the Club staff, except authorized outside catering packages. All other 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, dinner or cocktail function. For each Chef Attendant required, a \$150 fee will be assessed for a 1-1.5 hour period. \$150 Bartender Fee will be assessed for each cash bar.

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 \$150 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 space?

Please inquire with your Sales Manager for information.

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 utilized 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 as follows, one hour prior to event for set up depending on availability and thirty minutes for breakdown. 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 12am 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?

See event packages for minimum attendance requirements.

Is the bartender fee included in the event packages?

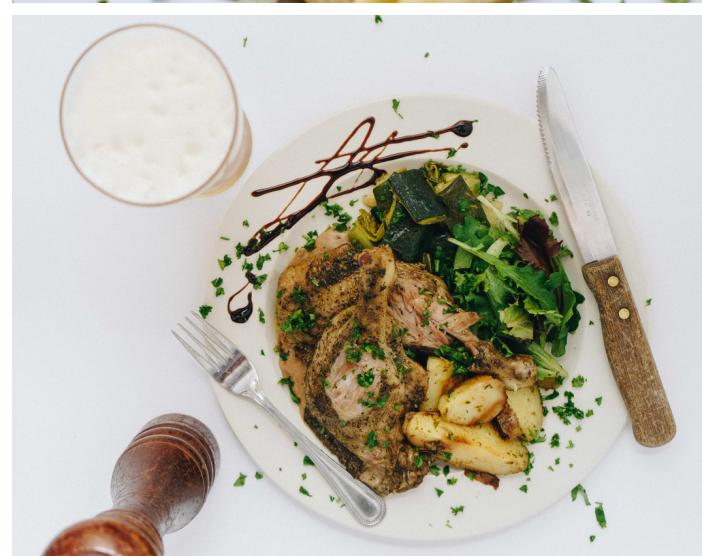
All of our event packages have a \$150 bartender fee per bar requested. One bartender is required per 75 guests.

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 include. Alternate colors are available for additional fees.



Contact Us!

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