



Celebration of Life Luncheons



CELEBRATION OF LIFE LUNCHEON GUIDE 2025

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



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(302) 994-6700 x7448



"... THE STAFF WAS PROFESSIONAL, THE FOOD WAS EXCELLENT AND THE VENUE WAS PERFECT. I COULD NOT HAVE ASKED FOR A BETTER EXPERIENCE. I WOULD HIGHLY RECOMMEND WHITE CLAY CREEK COUNTRY CLUB FOR THIS OR ANY OCCASION. PHIL, STEVE AND THE ENTIRE STAFF WERE WONDERFUL TO WORK WITH DURING THE PLANNING PROCESS THAT MADE EVERYTHING STRESS FREE..."

Mike & Linda Smith

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

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

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.

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

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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.

Bar & Beverage Menus

FULL OPEN BAR

PREMIUM BRANDS

One Hour	\$17 per person
Two Hours	\$22 per person
Three Hours	\$27 per person
Four Hours	\$32 per person
Five Hours	\$36 per person

TOP SHELF 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	\$14 per person
Three Hours	\$24 per person
Five Hours	\$30 per person

Two Hours	\$19 per person
Four Hours	\$29 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
House Wines	\$6
House Brand Import Beer	\$6
House Brand Domestic Beer	\$5
House Brand Martini	\$10
Premium Brand Wine	\$8
Premium Brand Liquors	\$10
Premium Domestic Beer	\$6
Premium Imported Bottled Beer	\$7
Premium Brand Martinis	\$12

Premium Champagne	\$8
Soft Drinks	\$2
Juice	\$3
Soda Station (unlimited)	\$6
Non-alcoholic Punch	\$25 gallon
Champagne Punch	\$50 gallon
Bellini and Mimosa Bar (assorted flavors)	\$10
Bloody Mary Bar	\$6
Elite Bloody Mary Bar	\$12
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



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