

Back Creek Golf Club

CATERING FOR EVERY OCCASION



Golf Tournaments • Corporate Events • Life Celebrations • Showers
Rehearsal Dinners • Fundraisers • Sports Banquets and more!



Contact Us Today! 101 Back Creek Dr.
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YOUR EXPERIENCE AT BACK CREEK GOLF CLUB

At Back Creek Golf Club, we take pride in being not just your venue, but your partner in creating a seamless, memorable event experience. Whether you're planning an intimate celebration or a gathering of up to 120 guests, our versatile event spaces offer the ideal backdrop. Our customizable event packages are designed to meet your vision, budget, and menu preferences—ensuring your event is as unique as you are.

Buffet Menus Include:

Dedicated Executive Chef & Professional Catering Team

Three-Hour Private Event Space Rental

Early Access for Décor & Set-Up

Elegant Table Linens & Custom Napkin Color Selection

Full Service: Set-Up & Break-Down Included

Non-Alcoholic Beverage Station to Include: Water, Lemonade, Iced Tea, Freshly Brewed Coffee & Seasonal Teas

Minimum of 25 Guests for All Buffets

All Menus are Priced Per Person. Food and Beverage Arrangements Must Be Made Final at Least 2 Weeks Prior to the Event. All Food and Beverages Must be Purchased from Back Creek Golf Club. Custom Menus Upon Request.



BREAKFAST OFFERINGS

Rise and Shine Breakfast

- Fluffy Scrambled Eggs
- Crispy Bacon & Savory Sausage
- Golden Home Fries
- Fresh Seasonal Fruit
- A Tempting Assortment of Fresh Breakfast Pastries, Muffins, and Bagels with Butter, Cream Cheese & Preserves
- Freshly Brewed Coffee, Seasonal Teas & Assorted Juices

\$17+ per person



Continental Breakfast

- A Tempting Assortment of Breakfast Pastries, Muffins, and Bagels with Butter, Cream Cheese & Preserves
- Fresh Seasonal Fruit
- Freshly Brewed Coffee, Seasonal & Assorted Juices
- Add Savory Breakfast Sandwiches - \$7+ per person

\$12+ per person

Pricing Excludes 22% Service Charge

BRUNCH BUFFET

Package Includes:

- Fluffy Scrambled Eggs
- Crispy Bacon & Savory Sausage
- Golden Home Fries
- Fresh Seasonal Fruit
- A Tempting Assortment of Fresh Breakfast Pastries, Muffins, and Bagels with Butter, Cream Cheese & Preserves
- Crisp Garden Salad with Assorted House Dressings
- Choice of Chef Crafted Entrée, Starch, and Farm-Fresh Vegetable



Entrée

Choose 1 Option

- Chicken Francaise | Egg and Herb Battered
- Chicken in Vibrant Lemon Butter Sauce
- Chicken Florentine | Sautéed Spinach and Parmesan Cream Sauce
- Bruschetta Chicken | Tomato Bruschetta, Mozzarella, and Balsamic Reduction
- Grilled Flank Steak | Chimichurri Sauce
- Pork Tenderloin Medallions | Grilled Pineapple Salsa
- Baked Cod | Sundried Tomato Cream Sauce
- Grilled Portobello Steaks | Roasted Red Pepper Coulis

Starch

Choose 1 Option

- Sweet Potato and Fingerling Hash
- Crispy Potatoes O'Brien
- Creamy Penne Primavera
- Herbed Roasted Red Potatoes
- Garlic Mashed Potatoes

Vegetable

Choose 1 Option

- Garden-Fresh Vegetable Medley
- Oven Roasted Broccoli
- Sautéed Crisp Green Beans
- Savory Bacon Brussel Sprouts

Decadent Banana Foster Bread Pudding

\$29+ per person

Add Bottomless Mimosas for \$8+ Per Person

Pricing Excludes 22% Service Charge

BISTRO LUNCH BUFFET

Soup

Choose 1 Option

- Hearty Chicken and Rice
- Creamy Broccoli Cheddar
- Tomato Bisque
- Maryland Crab Bisque (+\$2 per person)

Salad

Choose 2 Options

- Crisp Classic Caesar Salad
- Fresh Garden Salad with Assorted Dressings
- Power Beets and Sweets Salad
- Herby Greek Salad

Assorted Sandwiches & Wraps

Choose 2 Options | Served with Housemade Chips

- Zesty Lemon Pepper Chicken Salad Wrap
- Chicken Caesar Wrap
- Bistro Chicken Sandwich with Mozzarella, Tomato, Arugula, Red Onion, Basil, and Balsamic Reduction
- Savory French Dip Sandwich
- Roast Beef with Provolone and Velvety Horseradish Crema Wrap
- Cranberry Turkey Wrap with Sharp Cheddar and Cranberry Mayo
- Caprese Panini with Ripe Tomatoes & Aromatic Basil

Handcrafted Mini Dessert Assortment

\$25+ per person



Pricing Excludes 22% Service Charge

GATHER & GRAZE PLATED LUNCH

Hors d'oeuvres

Choose 2 Options - Butlered to Guests for 30 Minutes Upon Arrival

- Cured Smoked Salmon Crostini
- Mini Crab Cakes with Zesty Lemon Aioli
- Caprese Skewers with Ripe Tomatoes & Fresh Basil
- Creamy Brie and Raspberry Phyllo Bites
- Homemade Bruschetta Crostini

First Course

Choose 1 Option

- Crisp Classic Caesar Salad
- Roasted Chicken Fajita Salad with Zesty Ranch Dressing
- Bright Berry and Bleu Salad with Champagne Molasses Vinaigrette

Entree Selections

Choose 1 Option - Add \$4 per person to give guests the choice between two pre-selected entrees, or to create a combination plate with two entrees listed below

- Chicken Francaise | Egg and Herb Battered
- Chicken in Vibrant Lemon Butter Sauce
- Chicken Florentine | Sautéed Spinach and Parmesan Cream Sauce
- Bruschetta Chicken | Tomato Bruschetta, Mozzarella, and Balsamic Reduction
- Grilled Flank Steak | Chimichurri Sauce
- Pork Tenderloin Medallions | Grilled Pineapple Salsa
- Baked Cod | Sundried Tomato Cream Sauce
- Grilled Portobello Steaks | Roasted Red Pepper Coulis

Decadent Trio of Mini Desserts

\$28+ per person

Add Bottomless Mimosas for \$8+ Per Person

Pricing Excludes 22% Service Charge

DISPLAY STATIONS & PASSED HORS D'OEUVRES

Display Stations

- Domestic Cheese Display - Classic Comforting Favorites: \$5+ per person
- Artisan Cheese Display - Bold, Premium Cheeses: \$7+ per person
- Antipasto Display - Rich Marinated Italian Specialties: \$7+ per person
- Hummus with Grilled Flatbread and Vegetable Crudit : \$6+ per person
- Fresh Fruit Display: \$5+ per person
- Fresh Vegetable Crudit  with Ranch: \$4+ per person

Passed Hors D'oeuvres

Prices Noted Include 50 Pieces

- Cured Smoked Salmon Crostini: \$125+
- Crisp Coconut Shrimp: \$135+
- Mini Crab Cakes with Zesty Lemon Aioli: \$145+
- Crispy Bacon Wrapped Scallops: \$185+
- Sausage Stuffed Mushrooms: \$135+
- Refreshing Shrimp Cocktail: \$135+
- Mini Vegetable Eggrolls with Sweet and Sour Sauce: \$105+
- Caprese Skewers with Ripe Tomatoes & Fresh Basil: \$95+
- Creamy Brie and Raspberry Phyllo Bites: \$175+
- Homemade Bruschetta Crostini: \$95+
- Grilled Pineapple Chicken Skewers: \$155+



Dip Displays

Choose 1 Option | Served with Pita Points

- Creamy Chesapeake Crab Dip
- Zesty Buffalo Chicken Dip
- Warm Spinach & Artichoke Dip

\$5+ per person

Pricing Excludes 22% Service Charge

SIGNATURE COCKTAIL RECEPTION

Grazing Table Display

Zesty Buffalo Chicken Dip

Creamy, bold, and perfectly spiced — served warm and surrounded by crisp pita points for the ultimate comfort bite.

Fresh Garden Crudité

A rainbow of seasonal vegetables — paired with a cool, house-made ranch for dipping indulgence.

Domestic Cheese Board

A comforting medley of classic favorites, featuring smooth cheddar, creamy brie, and nutty Swiss — beautifully accented with fresh fruit and rustic crackers.

Antipasto Display

A rich showcase of marinated Italian specialties — prosciutto, olives, roasted peppers, and artisan cheeses — bursting with savory Mediterranean charm.

Passed Hors D'oeuvres

(Butlered for 1.5 Hours)

Homemade Bruschetta Crostini

Mini Vegetable Eggrolls with Sweet and Sour Sauce

Crisp Coconut Shrimp

Grilled Pineapple Chicken Skewers

\$27+ per person

Pricing Excludes 22% Service Charge



THE BACK CREEK BUFFET

Includes assorted rolls and butter, desserts, and hydration station

Salad Choose 1 Option

- Fresh Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Pear and Toasted Walnut Salad with Silky Maple Vinaigrette
- Bright Berry and Bleu Salad with Champagne Molasses Vinaigrette

Entrée Choice of 2 or 3 Entrees

- Seafood Scampi | Garlic-Wine Sauce
- Honey Garlic Glazed Salmon | Sweet Soy Glaze
- Chicken Picatta | Zesty Lemon & Caper Sauce
- Chicken Florentine | Spinach and Creamy Parmesan Sauce
- Braised Beef Short Rib | Bold Red Wine Demi-Glace (+\$2 per person)
- Jumbo Shrimp Skewers | Lively Citrus Vinaigrette
- Grilled Flank Steak | Robust Chimichurri Sauce
- Pork Tenderloin Medallions | Grilled Pineapple Salsa
- Bruschetta Chicken | Bruschetta, Mozzarella, and Balsamic Reduction
- Grilled Portobello Steaks | Roasted Red Pepper Coulis (V&GF)
- Jumbo Lump Crab Cake | Bright Lemon Aioli (+\$5 per person)
- Prime Rib | Rich Au Jus (+\$6 per person)

Starch Choose 1 Option

- Savory Herbed Roasted Red Potatoes
- Creamy Garlic Mashed Potatoes
- Velvety Risotto
- Whipped Mashed Sweet Potatoes
- Crispy Fingerling Potatoes
- Indulgent Baked Mac & Cheese

Vegetable Choose 1 Option

- Fresh Seasonal Vegetable Medley
- Oven Roasted Tender Broccoli
- Lightly Charred Grilled Asparagus
- Sautéed Green Beans
- Smoky Bacon Brussel Sprouts
- Sweet Honey Glazed Carrots

Decadent Banana Foster Bread Pudding

2 Entrée Buffet: \$30+ per person • 3 Entrée Buffet: \$34+ per person
Pricing Excludes 22% Service Charge

ADDITIONAL DINNER BUFFET SELECTIONS

Italian Buffet

- Garden Fresh House Salad with Assorted Dressings
- Baked Ziti in Rich Tomato Sauce, Tender Meatballs
- Savory Sausage and Peppers
- Warm Buttery Garlic Bread
- Delicate Mini Cannolis

\$27+ per person



Philly Philly Buffet

- Hearty Philly Steak & Roast Pork Sliders
- Bright Italian Pasta Salad & Crisp Classic Caesar Salad
- Soft Pretzels and Assorted Mustards
- Delicate Mini Cannolis

\$28+ per person

BBQ Buffet

- Slow-Cooked Southern Pulled Pork, BBQ Chicken
- Creamy Mac & Cheese
- Tangy Coleslaw, Savory Baked Beans
- Buttery Cornbread with Sweet Honey Butter
- Soft Cookies & Decadent Brownies

\$29+ per person





BEVERAGE MENU OPTIONS

*Custom Bar Options and Signature Drinks
Available Upon Request*

Bottomless Brunch Bar

Available for Events Ending Before 3:00pm

Includes Mimosas, House Wines, and Bloody Mary's

- 2 Hours: \$18+ per person
- 3 Hours: \$21+ per person

Beer & Wine Bar

Includes Bottled Beer, House Wines & Soft Drinks

- 2 Hours: \$16+ per person
- 3 Hours: \$19+ per person

Open Bar

Includes Bottled Beer, House Wines,
Premium Liquors & Soft Drinks

- 2 Hours: \$20+ per person
- 3 Hours: \$24+ per person

Crush Bar

Fresh-squeezed Orange and Grapefruit Crushes

- 2 Hours: \$19+ per person
- 3 Hours: \$22+ per person

Cash and Consumption Bars

Guests Pay for Own Consumption OR
Host Receives Bill for Total Consumed

\$100 Bartender Fee

Pricing Excludes 22% Service Charge