



*Hotel du Pont*

**2010 WEDDING RECEPTION PLAN II**

Exclusively designed for Friday and Sunday Evenings

*Bar Service*

Five Hour Open Bar offering Deluxe Brands, including House Wines

*Toast*

BOUVET BRUT CHAMPAGNE, FRANCE

*Hors d'Oeuvres*

Butlered:

MINI BEEF WELLINGTON WITH MADEIRA SAUCE  
SPRING ROLLS WITH CHIPOTLE AND SWEET AND SOUR  
CHICKEN SATE WITH SPICY THAI SAUCE

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI  
MYRIAD OF FRESH AND ROASTED VEGETABLES, ROASTED RED PEPPER, PESTO GARLIC DIP  
PETITE SLICED HOME BAKED FRENCH BREAD, ASSORTED CRACKERS  
Hot and Cold Hors d'Oeuvres optional at additional expense

*Appetizers • Salads • Desserts*

Large variety available for your consideration; inclusive

*Entree Selections*—Featured on following pages

*Coffee Service*

Served with Hotel du Pont Macaroons

*Wedding Cakes*

Flavors:

MARBLE, CHOCOLATE CHIP, LEMON, TRADITIONAL GRAND MARNIER POUND CAKE,  
BANANA, CARROT, SWISS CHOCOLATE CAKE, HAZELNUT OR ALMOND NUT CAKE

Fillings:

RASPBERRY PRESERVES, STRAWBERRY PRESERVES, PASSION FRUIT PRESERVES, APRICOT PRESERVES,  
MANGO PRESERVES, SWISS CHOCOLATE CREAM FILLING, LEMON FILLING,  
CHOCOLATE GANACHE, CREAM CHEESE ICING, BUTTERCREAM ICING  
Wedding Cake Knife and Individual Cake Boxes

*Demitasse Coffee Table*

REGULAR COFFEE AND BREWED DECAFFEINATED COFFEE  
WHOLE CHOCOLATE DIPPED STRAWBERRIES • SELECTION OF FRIANDISES

*Miscellaneous Services*

Wedding Coordination Services by Hotel du Pont Professionals  
Complimentary Tasting for Two • Gift/Cloakroom Attendant • Four Point Ivory Linen  
Complimentary Deluxe Accommodations for Bride & Groom

*Room Rental*—May apply, please inquire with your Catering Manager

From 113.00 per person (Including Service Charge)



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### *Appetizers - Inclusive*

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS  
CHILLED STRAWBERRY GARNISHED WITH DICED STRAWBERRIES & KIWI  
CREAMY POTATO SOUP WITH FRIED LEEKS  
CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC SOUP AND ASIAGO CHEESE  
VIDALIA ONION BISQUE WITH SCALLION GARNI  
BEEF VEGETABLE CONSOMMÉ - TAPICO PEARLS AND SCALLIONS

### *Salads - Inclusive*

SUMMER SALAD  
Romaine, Carrots, Kiwi, Cucumbers, Dried Cranberry  
KEYLIME-CAESAR SALAD—SERVED TABLESIDE  
Focaccia Croutons  
BABY SPINACH WITH SPICY TOMATO VINAIGRETTE  
Sun-Dried Tomatoes, Kalamata Olives, Feta Cheese Garni

### *Appetizers - Upgrades*

CRAB CHESAPEAKE BISQUE WITH CHIVE GARNI	\$4.00
PENNE DELLA MAMMA (PROSCIUTTO, PEAS, RED PEPPERS) WITH ROMANO CHEESE SAUCE	\$6.50
CRAB AND SHRIMP MOUSSE CAKE, CHAMPAGNE MUSTARD SAUCE AND TOMATO JAM GARNI	\$10.50
ASPARAGUS WRAPPED IN PROSCIUTTO DE PARMA WITH AGED PROVOLONE CHEESE AND A ROASTED GARLIC-LEMON EMULSION	\$5.75
PAN-SEARED SCALLOPS WITH CHERRY-CHIPOTLE PUREE, CRISPY PANCETTA CHIP	\$8.75
SEARED SCALLOPS & FOIE GRAS RISOTTO	\$12.00

### *Desserts*

CHOCOLATE & RUM INFUSED TIRAMISU WITH MOCHA SAUCE  
MILK CHOCOLATE RASPBERRY CREME BRULEE WITH FRESH FRUIT  
CHERRIES JUBILEE FLAMBE WITH A VANILLA ICE CREAM  
BAKED ALASKA FLAMBE  
CZARINA PARFAIT WITH STRAWBERRIES & ORANGE SAUCE FLAMBE  
BANANAS FOSTER FLAMBE



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All entrées served with chef's fresh vegetable and starch

### *Menu Entrées*

<b>PEKING CHICKEN</b> Ginger Honey Glaze	113.00
<b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b> Wrapped in Phyllo with Creme de Cassis Reduction Sauce	115.00
<b>PAN-SEARED CHICKEN BREAST AND SHRIMP SCAMPI</b> Wild Mushroom and Red Grape Ragout	119.00
<b>PAN-SEARED SALMON</b> Champagne Vin Blanc and Roasted Tomato Jam	119.00
<b>BAKED FLOUNDER ROULADE</b> Stuffed with Spinach, Red Pepper and Mangoes, Sweet Thai Chili Glaze and Jalapeño Basil Coulis	114.00
<b>HERB-CRUSTED GROUPEL</b> Whole Grain Mustard-Tomato Cream Sauce	116.00
<b>GRILLED FILET OF BEEF</b> Port Wine Demi	131.00
<b>GRILLED FILET OF BEEF AND CRAB CAKE</b> Truffled Madeira Wine Sauce and Champagne Mustard Cream	140.00
<i>* Presented and Carved at Tableside</i>	
<b>*BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b> Marsala Wine Sauce and Cilantro Cream Sauce	134.00
<b>*ROASTED RACK OF LAMB PROVENÇALE</b> Lamb Demi Glace	156.00
<b>GRILLED NEW YORK SIRLOIN STEAK</b> Wild Mushroom and Pearl Onion Smoked Maple Ragout	125.00

See Your Wedding Sales Manager about Farewell Stations.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*