



Hotel du Pont
2010 WEDDING RECEPTION PLAN III
Exclusively designed for Saturday Evening

Bar Service

Five Hour Open Bar offering Deluxe Brands, including House Wines

Toast

BOUVET BRUT CHAMPAGNE, FRANCE

Hors d'Oeuvres—Buffet Style and Butlered

Appetizers • Salads • Desserts

Large variety available for your consideration; inclusive

Selection of House Wine—Served with Entree

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

Gourmet Demitasse Coffee Table

FRESHLY BREWED COFFEE: AMARETTO COFFEE, IRISH CREME COFFEE AND VIENNESE CINNAMON DECAF
Cinnamon Sticks, Chocolate Shavings, Chantilly, Orange and Lemon Peels, Sugars

SWEET DELIGHTS FROM OUR PASTRY SHOP

FANCY FRIANDISES, PETIT FOURS, CHOCOLATE DIPPED STRAWBERRIES

Miscellaneous Services

Wedding Coordination Services by Hotel du Pont Professionals
Complimentary Tasting for Two • Gift/Cloakroom Attendant • Choice of Floor Length Linen Color
Complimentary Deluxe Accommodations for Bride & Groom

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

From 161.00 per person (Including Service Charge)



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Hors d'Oeuvres Selection

Butlered:

PETITE BEEF WELLINGTON WITH MADEIRA SAUCE

SCALLOPS WRAPPED IN BACON

ASSORTED MUSHROOM CAPS

Buffet:

DOMESTIC AND IMPORTED CHEESE SELECTION WITH FRESH FRUIT GARNI,

PETITE ARTISAN BREAD OR ASSORTED CRACKERS

MYRIAD OF FRESH AND GRILLED VEGETABLES WITH ROASTED RED PEPPER & PESTO DIP

SEASONAL CHEF'S SPECIAL CROSTINI ON HOTEL DU PONT'S BRICK OVEN BREADS

BELGIAN ENDIVE WITH FIG FLAVORED GOAT CHEESE & CRUMBLED HONEY GLAZED PECANS

SMOKED CHICKEN BREAST ON CHEDDAR WALNUT CRACKER

Appetizers

CHILLED STRAWBERRY WITH DICED STRAWBERRIES & KIWI

CREAMY POTATO SOUP, Fried Leeks

CHICKEN-SPINACH SOUP,

Roasted Garlic & Asiago Cheese

VIDALIA ONION BISQUE, Scallion Garni

BEEF VEGETABLE with Waffle Fry

LOBSTER BISQUE with Chive Garni

PENNE DELLA MAMMA (Prosciutto, Red Pepper, Peas)

with Romano Cheese Sauce

CRAB & SHRIMP MOUSSE CAKE

Champagne Mustard Sauce, Tomato Jam Garni

ASPARAGUS WRAPPED IN PROSCIUTTO DE PARMA

Aged Provolone Cheese with

Roasted Garlic-Lemon Emulsion

PAN-SEARED SEA SCALLOPS

Cherry Chipotle Puree, Crispy Pancetta Chip

Salads

SUMMER SALAD, Romaine, Carrots, Kiwi, Cucumbers, Dried Cranberry

BABY SPINACH & HONEY POACHED PEAR, with Bleu Cheese, Candied Walnuts, Tomatoes & Aged Sherry Vinaigrette

BIBB AND RED OAK LETTUCE, with Raspberries, Almond Dusted Goat Cheese & Fried Leeks

CAESAR SALAD, Garlic Focaccia Crouton, Served Tableside

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

DESSERT SAMPLER: FRESH FRUIT TART, WHITE CHOCOLATE CHEESECAKE, PECAN DIAMOND

CARIBBEAN LIME TART WITH SPIKED WHIPPED CREAM

MARBLE SWIRL CHEESECAKE BOMBE WITH HAZELNUT COOKIE

DARK CHOCOLATE PYRAMID WITH NOUGATINE CRUNCH



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All entrées served with chef's fresh vegetable and starch

Entrée Selections — Poultry & Veal

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	164.00
PEKING CHICKEN Ginger Honey Glaze	161.00
PAN-SEARED CHICKEN BREAST AND SHRIMP SCAMPI Wild Mushroom and Red Grape Ragout	162.00
PANCETTA CHICKEN Natural Chicken Breast, Wild Mushroom and Balsamic Glaze	161.00
VEAL MEDALLION AND CRAB IMPERIAL Veal Jus-Thyme Vin Blanc & Hollandaise	181.00

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



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Entrée Selections – Beef & Lamb

GRILLED FILET OF BEEF Port Wine Demi	188.00
PAN-SEARED FILET MIGNON Stuffed with Goat Cheese and Walnuts, Marsala Demi	193.00
BONELESS LAMB LOIN Wrapped with Spinach & Prosciutto, Balsamic Demi & Cauliflower Coulis	202.00
GRILLED FILET OF BEEF AND HOTEL DU PONT CRAB CAKE Truffle Marsala Sauce & Pear-Dijon Mustard Purée	201.00

** Presented and Carved at Tableside*

*BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce & Herb Cream Sauce	196.00
*ROASTED SLICED TENDERLOIN OF BEEF Madeira Wine Sauce	198.00
*MUSTARD AND HERB-CRUSTED RACK OF LAMB Balsamic-Mint Demi Glace	207.00
GRILLED NEW YORK SIRLOIN STEAK Wild Mushroom-Pearl Onion Smoked Maple Ragout	170.00

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Entrée Selections — Seafood

PAN-SEARED SALMON Champagne Vin Blanc & Roasted Tomato Jam	160.00
HERB-CRUSTED GROUPEL Whole Grain Mustard-Tomato Cream Sauce	163.00
HERB & SHALLOT ROASTED LOBSTER TAIL Lemon-Caper Vin Blanc, Red Pepper Marinade	MARKET PRICE
SALMON STUFFED WITH SPINACH & SHRIMP MOUSSE Roasted Tomato & Garlic Cream Sauce	160.00
HOTEL DU PONT JUMBO CRAB CAKE Champagne Mustard Vin Blanc	171.00
SEASONAL HERB FISH	MARKET PRICE

See Your Wedding Sales Manager about Farewell Stations.

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