



Hotel du Pont
2012 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 • 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 168.00 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

TOMATO GAZPACHO

Goat Cheese on Petite Brioche Sandwich

CREAMY POTATO SOUP, Fried Leeks

CHICKEN-SPINACH SOUP

Roasted Garlic & Asiago Cheese

VIDALIA ONION BISQUE, Scallion Garni

SHORTRIB RISOTTO, Herb Oil and Shaved Parmesan

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

CHILLED TUNA NIÇOISE

Haricot Verts, Organic Tomatoes

PAN-SEARED SEA SCALLOPS

Cherry Chipotle Puree, Crispy Pancetta Chip

BUTTERNUT RAVIOLI

Nutmeg Infused Crème

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

CITRUS CURED SALMON, Fennel Orange Salad, Salsa Verde

Desserts

CHOCOLATE & RUM INFUSED TIRAMISU WITH MOCHA SAUCE

LEMON-SCENTED CREME BRULEE WITH FRESH BERRIES

CHERRIES JUBILEE FLAMBE WITH A VANILLA ICE CREAM

BAKED ALASKA FLAMBE

CZARINA PARFAIT WITH STRAWBERRIES & ORANGE SAUCE FLAMBE

BANANAS FOSTER FLAMBE

DESSERT SAMPLER: ALMOND BERRY TART, VANILLA BEAN CHEESECAKE, CHOCOLATE TRUFFLE PYRAMID

KEY LIME TART SWEETENED WITH WHIPPED CREAM

FRESH STRAWBERRY BOMBE WITH WHITE CHOCOLATE CREAM

CHOCOLATE TORRONE PYRAMID WITH NOUGATINE ANGLAISE



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Entrée Selections — Poultry & Veal

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	170.00
CHICKEN IMPERIAL Breast of Boneless Chicken topped with Crab Imperial	172.00
PAN-SEARED CHICKEN BREAST AND SHRIMP SCAMPI Wild Mushroom and Red Grape Ragout	172.00
PANCETTA CHICKEN Natural Chicken Breast, Wild Mushroom and Balsamic Glaze	168.00
BREAST OF DUCK Sun-Dried Cherry Sauce, Braised Fennel and Carrots	183.00
VEAL LOIN Yukon Potato Purée, Sautéed Exotic Mushroom laced with Truffle Oil	188.00



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Entrée Selections – Beef & Lamb

GRILLED BLACK ANGUS SIRLOIN Sage Polenta, Chanterelle Mushrooms	182.00
GRILLED FILET OF BEEF Port Wine Demi	198.00
GRILLED FILET OF BEEF AND SAUTÉED JUMBO SHRIMP Madeira Wine & Gremolata Lemon Cream	207.00
GRILLED FILET OF BEEF AND HOTEL DU PONT CRAB CAKE Truffle Marsala Sauce & Pear-Dijon Mustard Purée	210.00
BONELESS LAMB LOIN Wrapped with Spinach & Prosciutto, Balsamic Demi & Cauliflower Coulis	210.00

** Presented and Carved at Tableside*

GRILLED NEW YORK SIRLOIN STEAK Wild Mushroom-Pearl Onion Smoked Maple Ragout	178.00
*BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce & Herb Cream Sauce	205.00
*ROASTED SLICED TENDERLOIN OF BEEF Madeira Wine Sauce	206.00
*HERB-CRUSTED RACK OF LAMB Ginger Mint Purée	214.00



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Entrée Selections — Seafood

ORGANIC SALMON Pan-Seared, Basil Creme Sauce, Shredded Potato Latke	169.00
SAUTÉED SEA SCALLOPS Kalamata and Golden Raisin Purée, Smoked Sea Salt	174.00
HERB-CRUSTED GROUPER Whole Grain Mustard Cream Sauce	170.00
PAN-SEARED SEA BASS Barley Risotto, Sautéed Pearl Onion, Lemon-Scented Drizzle	172.00
HERB & SHALLOT ROASTED LOBSTER TAIL Lemon-Caper Vin Blanc, Red Pepper Marinade	MARKET PRICE
HOTEL DU PONT JUMBO CRAB CAKE Champagne Mustard Vin Blanc	178.00

See Your Wedding Sales Manager about Farewell Stations.

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