



Hotel du Pont

2012 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 • Cloakroom Attendant • Four Point Ivory Linen
Complimentary Deluxe Accommodations for Bride & Groom

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

From 122.00 per person (Including Service Charge)



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Appetizers - Inclusive

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS
TOMATO GAZPACHO, GOAT CHEESE ON PETITE BRIOCHE SANDWICH
CREAMY POTATO SOUP WITH FRIED LEEKS
CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC SOUP AND ASIAGO CHEESE
VIDALIA ONION BISQUE WITH SCALLION GARNI
BUTTERNUT RAVIOLI WITH NUTMEG INFUSED CREME

Salads - Inclusive

SUMMER SALAD
Romaine, Carrots, Kiwi, Cucumbers, Dried Cranberry
CAESAR SALAD—SERVED TABLESIDE
Focaccia Croutons
BABY SPINACH WITH SPICY TOMATO VINAIGRETTE
Sun-Dried Tomatoes, Kalamata Olives, Feta Cheese Garni
SPRING MIX OF GREENS WITH SHERRY VINAIGRETTE
Crispy Pancetta, Figs, Dates & Bleu Cheese

Appetizers - Upgrades

LOBSTER 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
CHILLED TUNA NIÇOISE, HARICOT VERTS, ORGANIC TOMATOES	\$5.75
PAN-SEARED SCALLOPS WITH CHERRY-CHIPOTLE PUREE, CRISPY PANCETTA CHIP	\$8.75
SEARED SHRIMP OVER A WARM APPLE AND DIAKON SALAD, SPICY APPLE EMULSION	\$7.50

Desserts

CHOCOLATE & RUM INFUSED TIRAMISU WITH MOCHA SAUCE
LEMONGRASS-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



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All entrées served with chef's fresh vegetable and starch

Menu Entrées

CHICKEN IMPERIAL Breast of Boneless Chicken Topped with Crab Imperial	125.00
BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	122.00
PAN-SEARED CHICKEN BREAST AND SHRIMP SCAMPI Wild Mushroom and Red Grape Ragout	126.00
PAN-SEARED SALMON Champagne Vin Blanc and Roasted Tomato Jam	122.00
PAN-SEARED SEA BASS Pear Tomato Chutney, Thai Basil and Lime Drizzle	125.00
ORGANIC SALMON Pan-Seared with a Basil Creme Sauce and Shredded Potato Latke	125.00
GRILLED FILET OF BEEF Port Wine Demi	139.00
GRILLED FILET OF BEEF AND CRAB CAKE Truffled Madeira Wine Sauce and Champagne Mustard Cream	148.00
<i>* Presented and Carved at Tableside</i>	
*BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce and Cilantro Cream Sauce	142.00
*HERB-CRUSTED RACK OF LAMB Ginger and Mint Purée	162.00
GRILLED NEW YORK SIRLOIN STEAK Wild Mushroom and Pearl Onion Smoked Maple Ragout	132.00

See Your Wedding Sales Manager about Farewell Stations.

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