



*Hotel du Pont*

**2012 WEDDING RECEPTION PLAN I**

Exclusively designed for Saturday afternoon

*Bar Service*

Four Hour Open Bar offering Deluxe Brands, including House Wines

*Toast*

BOUVET BRUT CHAMPAGNE, FRANCE

*Hors d'Oeuvres*

Butlered:

CHICKEN SHUMAI WITH LEMON-LIME SOY SAUCE  
WILD MUSHROOM AND PESTO PUFF PASTRY ROLLS

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 • Desserts*

Large variety available for your consideration; inclusive

*Entree Selections*—Featured on following pages

*Coffee Service*

Served with Hotel duPont 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

*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 106.00 per person (Including Service Charge)



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### *Appetizers - Inclusive*

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS



CHILLED STRAWBERRY & CHAMPAGNE MINT GELEE

CREAMY POTATO SOUP WITH FRIED LEEKS

CHICKEN - SPINACH WITH ROASTED GARLIC SOUP AND ASIAGO CHEESE

VIDALIA ONION BISQUE WITH SCALLION GARNI

BEEF VEGETABLE CONSOMMÉ - TAPICO PEARLS AND SCALLIONS



FIELD GREENS WITH CITRUS VINAIGRETTE

Tomatoes, Cucumbers, Carrots Garni

CAESAR SALAD—SERVED TABLESIDE

Focaccia Croutons

BABY SPINACH WITH SPICY TOMATO VINAIGRETTE

Sun-Dried Tomatoes, Kalamata Olives, Feta Cheese Garni

### *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 |
| ASPARAGUS WRAPPED IN PROSCIUTTO DE PARMA WITH AGED PROVOLONE CHEESE<br>AND A ROASTED GARLIC-LEMON EMULSION | \$5.75  |

### *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

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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All entrées served with chef's fresh vegetable and starch

### *Menu Entrées*

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|---|--------|
| <b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b><br>Wrapped in Phyllo with Creme de Cassis Reduction Sauce | 108.00 |
| <b>PAN-SEARED CHICKEN BREAST AND SHRIMP SCAMPI PROVENÇALE</b><br>Wild Mushroom and Red Grape Ragout               | 114.00 |
| <b>PAN-SEARED SALMON</b><br>Champagne Vin Blanc and Roasted Tomato Jam  | 106.00 |
| <b>PAN-SEARED SEA BASS</b><br>Pear Tomato Chutney, Thai Basil and Lime Drizzle                                    | 110.00 |
| <b>JUMBO SEA SCALLOPS</b><br>Kalamata & Golden Raisin Purée, Smoked Sea Salt                                      | 112.00 |
| <b>GRILLED FILET OF BEEF</b><br>Port Wine Demi  | 128.00 |
| <b>GRILLED FILET OF BEEF AND CRAB CAKE</b><br>Truffled Madeira Wine Sauce and Champagne Mustard Cream             | 137.00 |
| <b>GRILLED NEW YORK SIRLOIN STEAK</b><br>Wild Mushroom and Pearl Onion Smoked Maple Ragout                        | 128.00 |

### *\* Presented and Carved at Tableside*

|  |        |
|--|--------|
| <b>*BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b><br>Marsala Wine Sauce and Cilantro Cream Sauce | 134.00 |
| <b>*HERB-CRUSTED RACK OF LAMB</b><br>Ginger and Mint Purée   | 153.00 |

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