

D U P O N T C O U N T R Y  
C L U B

H O R S D ' O E U V R E S &  
C O C K T A I L S T A T I O N S



# H O T H O R S D ' O E U V R E S

PASSED | PRICED PER PIECE

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## POULTRY

Chicken Lemongrass Potsticker with Cilantro Soy Sauce **\$3.00**

Buffalo Chicken Empanadas with Bleu Cheese Dip **\$4.00**

Chicken Tandoori Satay with Tamarind Chutney **\$4.00**

## BEEF & LAMB

Franks in a Blanket with Honey Mustard Dip **\$3.00**

Quiche Lorraine with Applewood Smoked Bacon **\$3.00**

Beef Bourguignon Wellington **\$4.00**

Philly Cheesesteak Spring Roll with Creamy Horseradish Dip **\$4.00**

Roast Pork, Sharp Provolone, & Broccoli Rabe Spring Roll **\$4.00**

Short Rib and Manchego Cheese Empanada **\$4.00**

Dijon Marinated Lamb Chops with Rosemary Demi-Glace **\$6.00**

## SEAFOOD

Crab Imperial Stuffed Mushroom Caps **\$5.00**

Malibu Rum Coconut Breaded Shrimp with Thai Chili Sauce **\$5.00**

Bacon-Wrapped Scallops Glazed with Sweet Soy Sauce **\$5.00**

Bacon-Wrapped Shrimp Casino **\$5.00**

Miniature Crab Cake with Old Bay Aioli **\$6.00**

## VEGETARIAN

Miniature Cheese Pizza **\$3.00**

Spinach and Artichoke Wonton Crisps **\$3.00**

Potato & Pea Samosa with Coriander Chutney (*Vegan*) **\$3.00**

Spring Roll with Thai Chili Sauce **\$3.00**

Brandied Peaches and Brie Puff **\$3.00**

Wild Mushroom Phyllo **\$4.00**

Spanakopita with Spinach & Feta **\$4.00**

Vermont Cheddar Cheese Puff with Chive Sour Cream **\$4.00**

***Gluten-Free Options Available Upon Request.***

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

***Service Charge Not Included***

# C H I L L E D H O R S D ' O E U V R E S

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## POULTRY, BEEF, & PORK

Curried Chicken Salad with Dried Cranberries & Walnuts on Crostini **\$3.00**

Chipotle Seasoned Chicken, Roasted Corn, & Guacamole in a Crispy Cup **\$3.00**

Seared Beef and Creamy Horseradish on Rye Bread Crouton **\$4.00**

Marinated Asparagus, Aged Provolone, & Prosciutto **\$4.00**

## SEAFOOD

Canape of Cucumber & Shrimp with Creole Mayonnaise **\$4.00**

Oyster Shooter with Citrus Mignonette **\$4.00**

Seared Ahi Tuna on a Wonton Chip with Wasabi Crema **\$4.00**

Shrimp Cocktail with Spiced Cocktail Sauce **\$4.00**

Smoked Salmon with Lemon Crème Fraiche & Pickled Red Onion on Brioche **\$4.00**

Lobster & Crab Salad, Mascarpone Cheese, & Chives on a Toasted Baguette **\$5.00**

## VEGETARIAN

Belgium Endive with Goat Cheese & Toasted Almonds **\$3.00**

Plum Tomato, Fresh Mozzarella, & Pesto Crostini **\$3.00**

Tomato Bruschetta on a Garlic Oil Toasted Baguette **\$3.00**

Antipasto Kebab of Kalamata Olives, Mozzarella, & Sundried Tomatoes **\$4.00**

***Gluten-Free Options Available Upon Request.***

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# D I S P L A Y E D H O R S D ' O E U V R E S

2 HOUR MAXIMUM

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## PRICED PER PERSON

Seasonal Sliced Fruit & Berries **\$5.00**

Traditional Hummus with Crumbled Feta Cheese **\$7.00**

*Warm Naan Bread, Celery, Carrots, Gourmet Olives*

Vegetable Crudit  **\$7.00**

*Fresh & Grilled Vegetables, Roasted Red Pepper & Pesto Dips*

Cheese Board **\$9.00**

*Baguette Slices, Assorted Crackers, Fig Jam, Seasoned Nuts*

Smoked Salmon Platter **\$12.00**

*Egg, Capers, Pickled Red Onions, Cream Cheese, Toast*

Charcuterie Board **\$14.00**

*Salami, P t , Whole Grain Mustard, Marinated Artichokes, Gourmet Olives*

DuPont Country Club Raw Bar on Crushed Ice - 1 Piece Per Person **\$19.00**

*North Atlantic Oysters, Top Neck Clams, Green Lip Mussels*

*Shrimp Cocktail, Mignonette, Tabasco, Lemon Wedges*

Sushi - 3 Pieces Per Person **\$16.00**

*California, Salmon, Tuna, Wasabi, Soy Sauce, Pickled Ginger*

## PRICED PER DISPLAY

Brie Cheese and Raspberry Jam En Croute **\$85.00**

Customized Ice Sculpture **\$350.00+**, **Based on Design**

*Available for Raw Bar & Shrimp Cocktail Upon Request*

Shrimp Cocktail on Crushed Ice - 100 Pieces **\$400.00**

*Cocktail Sauce, Brandy Sauce, Lemon Wedges*

***Gluten-Free Options Available Upon Request.***

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may increase your risk of foodborne illness.*

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# R E C E P T I O N   S T A T I O N S

2 HOUR MAXIMUM | PRICED PER PERSON  
CHEF ATTENDANT UPON REQUEST - \$75.00

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## **STIR-FRY STATION \$10.00**

*Choice of Two:* Beef, Chicken, Shrimp  
Vegetables, Fried Rice, Cilantro

## **PASTA STATION \$9.00**

*Choice of Two Pastas & Two Sauces*

**Pastas:** Penne, Cheese Ravioli, Cavatappi, Cheese Tortellini

**Sauces:** Basil Marinara, Alfredo, Blush, Pesto Cream

Crushed Red Pepper, Grated Cheese, Garlic Breadsticks

## **FAJITA & TACO STATION \$12.00**

*Choice of Two:* Beef, Chicken, Shrimp

Corn & Flour Tortillas

Peppers & Onions, Cheese, Pico de Gallo, Guacamole

Sour Cream, Cilantro, Limes

## **DUPONT COUNTRY CLUB SEAFOOD STATION \$19.00**

Oysters Rockefeller, Petite Maryland Crab Cakes

Sautéed Little Neck Clams with Smoked Bacon, Drawn Butter, & Broth

Cocktail Sauce, Old Bay Aioli, Lemon Wedges, Grilled Baguette

## **CHILLED MARTINI & ROCK GLASS SALAD DISPLAY \$15.00**

Shrimp Ceviche with Citrus, Passionfruit, & Jalapeño

Caprese Salad of Mozzarella Pearls, Heirloom Tomatoes, & Basil

Balsamic Reduction

Teriyaki Glazed Chicken with Grilled Pineapples & Snow Pea Tendrils

Quinoa & Kale Salad with Dried Cranberries & Feta Cheese

***Gluten-Free Options Available Upon Request.***

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may increase your risk of foodborne illness.*

***Service Charge Not Included***

# RECEPTION STATIONS

2 HOUR MAXIMUM | PRICED PER PERSON  
CHEF ATTENDANT UPON REQUEST - \$75.00

## **FROM THE GARDEN \$10.00**

Romaine Lettuce & Mesclun Greens

Carrots, Cucumbers, Tomatoes, Shredded Cheese, Croutons, Eggs,  
Bell Peppers, Mushrooms, Spiced Nuts, Chef's Dressings

*Additional Selections - Priced Per Person*

Chicken **\$4.00**

Salmon **\$5.00**

Tuna Salad **\$5.00**

## **FRENCH FRIES & CHIPS \$9.00**

Tater Tots, Traditional Fries, Sweet Potato Fries, House Made Chips  
Nacho Cheese Sauce, Ketchup, Sour Cream, Bacon

## **PHILADELPHIA BEEF & CHICKEN CHEESESTEAKS \$12.00**

Sautéed Onions, Hot & Mild Sliced Peppers, Ketchup, Sriracha Mayonnaise

## **WHIPPED POTATOES \$10.00**

Roasted Garlic Yukon Gold Potatoes, Orange Scented Sweet Potatoes  
Sour Cream, Chives, Bacon, Cheddar Cheese, Boursin Cheese

Sautéed Onions, Peppers, Mushrooms

## **SOUTHERN SHRIMP & GRITS \$12.00**

Sautéed Shrimp, Cheddar Grits, Bacon Gravy, Diced Tomatoes,  
Scallions, Cheddar Jack Cheese, Hot Sauce, Old Bay

## **CAVATAPPI MACARONI & CHEESE \$12.00**

Diced Tomatoes, Scallions, Sundried Tomatoes, Spicy Sausage, Bacon,  
Hot Sauce, Sautéed Mushrooms, Baby Shrimp

## **GRILLED CHEESE SANDWICH & SOUP \$10.00**

American on Brioche, Monterey Jalapeño Jack on Whole Wheat,  
Dill Havarti on Rye

*Choice of One:* Tomato Bisque, Mushroom Bisque, Butternut Squash Bisque

***Gluten-Free Options Available Upon Request.***

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# RECEPTION STATIONS

2 HOUR MAXIMUM | PRICED PER PERSON  
CHEF ATTENDANT UPON REQUEST - \$75.00

## **ASIAN DUMPLING STATION \$13.00**

Vegetable Spring Rolls, Chicken Lemongrass Potstickers  
Mini Pork Bao Buns, Shrimp Sumai  
Pineapple Fried Rice, Asian Noodle Salad  
Soy Sauce, Thai Sauce, Sweetened Teriyaki Sauce

## **SLIDER BAR \$14.00**

Traditional Cheeseburger, Veggie Burger, Breaded Black Pepper Chicken  
Lettuce, Tomatoes, Pickles  
Ketchup, Sriracha Mayonnaise, Ranch Dressing

## **FLATBREAD STATION \$12.00 CHOICE OF TWO**

### *Hot Selections:*

Wild Mushroom with Roasted Garlic & Swiss Cheese  
Classic Margherita  
Italian Meats with Banana Peppers & Sliced Olives  
Seasonal Vegetables with Spiced Marinara & Fresh Basil

### *Chilled Selections:*

Classic Tomato Pie with Roasted Garlic & Shaved Parmesan  
House Cured Smoked Salmon with Boursin Cheese, Red Onions, &  
Caper Tapenade

## **ALL AMERICAN STATION \$10.00**

Cheeseburger Sliders & Mini Beef Hot Dogs  
Philly Soft Pretzels  
Ketchup, Spicy Mustard, Sweet Relish

## **ITALIAN PORCHETTA STATION \$12.00**

Slow Roasted Pork Shoulder with Broccoli Rabe  
Sharp Provolone Cheese, Italian Rolls, Crushed Red Pepper

***Gluten-Free Options Available Upon Request.***

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***Service Charge Not Included***

# CARVING STATIONS

2 HOUR MAXIMUM | PRICED PER PERSON  
\$75.00 CHEF CARVING FEE PER STATION

## HERB ROASTED TURKEY BREAST \$9.00

Cranberry Mayonnaise and Roasted Garlic Aioli

## MAPLE GLAZED HAM \$9.00

Pineapple Chutney

## SMOKED CHILI RUBBED PORK LOIN \$10.00

Whole Grain Mustard, Jack Daniels Barbeque Sauce

## GRILLED FILET OF SALMON \$14.00

Cilantro Vinaigrette, Pineapple Salsa

## BALSAMIC MARINATED BEEF FLANK STEAK \$12.00

Caramelized Onions, Mayonnaise, Mustard, Horseradish

## TOP ROUND OF BEEF \$13.00

*Minimum of 75 Guests Required*

Caramelized Onions, Mayonnaise, Mustard, Horseradish

## PEPPERCORN CRUSTED TENDERLOIN OF BEEF \$24.00

Caramelized Onions, Mayonnaise, Mustard, Horseradish

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# D E S S E R T S T A T I O N S

PRICED PER PERSON

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## STATIONS & SELECTIONS

Assorted Fresh Baked Cookie Platter **\$3.50**

Chocolate Chunk Brownie Platter **\$3.50**

Combination of Cookies & Chocolate Chunk Brownies Platter **\$3.50**

Bowl of Fresh Strawberries **\$5.00**

*Powdered Sugar, Sweetened Sour Cream, Melted Chocolate*

Miniature Dessert Pastries **\$6.00**

International Coffee & Sweets Station **\$9.50**

*Coffee, Tea, Chef's Dessert Table of Cakes, Cookies, & Pastries*

Hot Chocolate Station **\$6.00**

*Whipped Cream, Mints, Miniature Marshmallows, Pirouline*

*Wafer Cookies, Chocolate Chips*

Miniature Dessert Mousse Shooters **\$5.50**

*Tiramisu, Chocolate Ganache, Raspberry, Lemon*

Viennese Dessert Table **\$14.00**

*Gourmet Cakes, French Pastries, Chocolate Truffles, Miniature Crème Brûlée*

Hotel du Pont Almond Macaroons **\$8.50/Dozen**

Miniature French Pastries **\$36.00/Dozen**

Custom Cakes, Cupcakes, Cookies **Price Based on Design**

*Advanced Notice Required*

## RECEPTION STATIONS 2 HOUR MAXIMUM

*\$75.00 Chef Attendant Fee Per Station*

Ice Cream Sundae Bar **\$8.00**

*Vanilla & Chocolate Ice Creams*

*Sprinkles, Walnuts, Chocolate Sauce, Butterscotch, Cherries, Whipped Cream*

*Warm Brownies Add \$3.00*

Belgian Waffle Station **\$10.00**

*Vanilla & Chocolate Ice Creams*

*Sprinkles, Walnuts, Chocolate Sauce, Butterscotch, Cherries, Whipped Cream*

***Gluten-Free Options Available Upon Request.***

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# **S N A C K S E L E C T I O N S**

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## **PRICED PER ITEM**

Granola Bars **\$1.50**

Candy Bars **\$2.00**

Assorted Chips **\$2.00**

Bavarian Soft Pretzel Sticks with Mustard **\$4.00**

## **PRICED PER PERSON**

Whole Fruit **\$1.50**

Bagels with Cream Cheese **\$5.00**

Breakfast Pastries, Muffins, & Croissants **\$6.00**

**TRAIL MIX STATION \$5.00 (PER PERSON).**

Mixed Nuts, M&M's, Raisins,  
Craisins, Goldfish, Chocolate Chips

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***Service Charge Not Included***