

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

P L A T E D D I N N E R M E N U



# S O U P & S A L A D S E L E C T I O N S

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*Package Includes Coffee, Decaffeinated Coffee, & Hot Tea*

## **CHOICE OF ONE:**

Roasted Cauliflower & Spinach Bisque

Spicy White Bean & Chicken Soup

Cream of Tomato & Roasted Red Pepper

Soup Chicken & Vegetable Soup

Kennett Square Mushroom Soup

Chilled Strawberry Soup with Cinnamon Croutons

Seafood Bisque **(Add \$3.00)**

## **Mesclun Greens Salad**

*Cucumbers, Tomatoes, Carrots, Honey Orange Vinaigrette*

## **Baby Spinach Salad**

*Olive Oil & Herb Roasted Tomatoes, Feta Cheese, Balsamic Vinaigrette*

## **Caesar Salad**

*Crisp Romaine Hearts, Asiago Cheese, Focaccia Croutons, Caesar Dressing*

## **Petite Iceberg Lettuce Salad**

*Crumbled Bacon, Tomatoes, Red Onions, Bleu Cheese Dressing*

## **Strawberry Salad (Add \$3.00)**

*Green Butter Lettuce, Strawberries, Toasted Almonds, Chevre, Champagne Raspberry Vinaigrette*

## **Power Greens Salad (Add \$3.00)**

*Watercress, Kale, Arugula & Spinach Blend, Watermelon Radish, English Cucumber, Shaved Parmesan, Toasted Pine Nuts, Cabernet Vinaigrette*

## **Baby Kale & Quinoa Salad (Add \$3.00)**

*Red & Gold Quinoa, Shaved Brussels Sprouts, Red Grapes, Toasted Almonds, Lemon Vinaigrette*



***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***

# ENTRÉE SELECTIONS

CHOICE OF TWO | PRICED PER PERSON

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*Each Served with Fresh Seasonal Vegetables & Starch, & Rolls with Butter  
For Each Additional Entrée Selection, Please Add \$5.00 Per Person*

## SEAFOOD

Filet of Salmon with Whole Grain Mustard & Lemon Cream Sauce **\$39.00**

Pan Seared Branzino with Citrus Thyme Beurre Blanc **\$45.00**

Seared Jumbo Sea Scallops & Shrimp with Saffron Butter Sauce **\$55.00**

Herb Crusted Halibut with Heirloom Tomato Jam **\$53.00**

Jumbo Lump Crab Cakes with Lemon Chive Cream Sauce **\$53.00**

## BEEF

8-Ounce Filet Mignon with Port Wine Demi-Glace **\$73.00**

10-Ounce New York Strip Steak with Kennett Square Mushrooms & Creamed  
Demi-Glace **\$65.00**

Boneless Short Ribs of Beef with Natural Jus **\$61.00**

10-Ounce Grilled Pork Loin Chop with Confit of Shallots & Whole Grain  
Mustard Sauce **\$37.00**

## CHICKEN

Classic Chicken Boursin with Julienne Vegetable, Boursin Cheese, &  
Demi-Glace, Wrapped in Phyllo **\$41.00**

Pan Seared Chicken Breast with Sun Dried Tomato & Marjoram Cream  
Sauce **\$37.00**

Grilled Chicken with Heirloom Tomato Salad & Orange Gastrique **\$37.00**

## VEGETARIAN

Grilled Vegetable Array with Red & Gold Quinoa & Red Pepper Coulis  
(V, GF) **\$35.00**

Mushroom Ravioli with Sautéed Spinach & Rose Sauce **\$35.00**

Cumin Roasted Cauliflower with Basmati Rice, Toasted Pine Nuts, &  
Coconut Curry Sauce **\$35.00**

Lasagna Roulades with Classic Marinara Sauce **\$35.00**

Penne Pasta Primavera with Vegetables & Asiago Cream Sauce **\$33.00**

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*Service Charge Not Included*

# COMBINATION ENTRÉES & DESSERTS

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## COMBINATION ENTRÉES

Sautéed Jumbo Shrimp & Salmon **\$43.00**

*Citrus Beurre Blanc*

Seared Chicken Breast & Jumbo Shrimp Scampi **\$44.00**

*Tomato & Garlic Butter Sauce*

Surf & Turf **\$95.00**

*6-Ounce Filet Mignon, 4-Ounce Chablis Wine-Poached Lobster Tail,  
Madeira Demi-Glace, Drawn Butter*

Filet Mignon & Crab Cake **Market Price**

***In the event of more than one entrée choice,  
the host is to provide seating cards designating  
each guest's entrée selection.***

## CHOICE OF ONE DESSERT

Seasonal Fruit Tart

*Vanilla Cheesecake, Seasonal Fruit, Apricot Glaze Chocolate Truffle  
Chocolate Cake, White Chocolate Mousse, Ganache, Raspberry Jam*

*Candied Orange Crème Brûlée*

*Burnt Sugar Crust, Berries, Whipped Cream*

Dark Chocolate Bombe

*Chocolate Mousse, Raspberry Coulis, Ganache*

Mango & Raspberry Mousse Trifle

*Traditional Yellow Cake, Raspberries, Mango Gelee*

Sorbet

*(Gluten-Free & Vegan Varieties Available Upon Request)*



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***Service Charge Not Included***