

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

S T A T I O N A R Y M E N U S



D C C S A N D W I C H S T A T I O N

\$28.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea
Chef's Soup du Jour
Field Greens Salad with Tomatoes, Cucumbers, Carrots, &
Assorted Dressings
Pasta Primavera Salad
House Fried Potato Chips
Dill Pickles



CHOICE OF THREE

Freshly Prepared with Green Leaf Lettuce & Sliced Tomatoes

Chicken Salad with Craisins & Walnuts on a Croissant
Tuna Salad with Capers & Red Onion on a Potato Roll
Hickory Ham & Swiss with Dijon Aioli on a Brioche Onion Roll
Roasted Turkey & Provolone with Roasted Garlic Mayonnaise
on a Pretzel Roll
Chicken Caesar Wrap in a Roasted Red Pepper Tortilla
Tomato & Fresh Mozzarella with Pesto on an Herb Focaccia Roll
Grilled Vegetable Wrap with Hummus

DESSERTS

Seasonal Fruit Salad
Assorted Cookies & Brownies

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

“ B Y O ” D E L I B A R

\$30.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Chef's Soup du Jour

Field Greens Salad with Tomatoes, Cucumbers, Carrots,
Assorted Dressings

Pasta Primavera Salad

Country-Style Potato Salad

House Fried Potato Chips

COMPONENTS

Shaved Turkey Breast , Sirloin of Beef, Smoked Ham,
Italian Meats

Assorted Cheeses

Grilled Vegetable Wraps

Sliced Freshly Baked Breads & Rolls

Lettuce, Tomato, Onion, Pickles

DESSERTS

Seasonal Fruit Salad

Assorted Cookies & Brownies



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

2026

BOXED LUNCHES

\$19.00 PER PERSON | 2 HOUR MAXIMUM

BOXED LUNCH INCLUDES:

Whole Fresh Fruit, Packaged Chips,
Fresh Baked Cookies, & Bottled Water

CHOICE OF TWO

Freshly Prepared with Green Leaf Lettuce & Sliced Tomatoes

Chicken Salad with Craisins & Walnuts on a Croissant

Tuna Salad with Capers & Red Onion on a Potato Roll

Hickory Ham & Swiss with Dijon Aioli on a Brioche Onion Roll

Roasted Turkey & Provolone with Roasted Garlic Mayonnaise
on a Pretzel Roll

Chicken Caesar Wrap in a Roasted Red Pepper Tortilla

Tomato & Fresh Mozzarella with Pesto on an Herb Focaccia Roll

Grilled Vegetable Wrap with Hummus



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

“BYO” RECEPTION STATION

\$42.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea
Chef's Soup du Jour, Dinner Rolls with Butter

CHOICE OF ONE SALAD

Field Greens with Tomatoes, Cucumbers, Carrots, Assorted Dressings

Baby Spinach with Crumbled Feta Cheese, Roasted Tomatoes,
Balsamic Vinaigrette

Butter Lettuce with Strawberries, Goat Cheese, Toasted Almonds,
Berry Vinaigrette

Romaine Lettuce with Croutons, Shaved Parmesan, House-Made
Caesar Dressing

CHOICE OF TWO PROTEINS

Grilled Chicken | Pork Loin | Seared Salmon | Atlantic Cod | Swordfish | Flounder

ADDITIONAL PROTEINS PRICED PER PERSON

Sliced Top Round of Beef **\$5.00** Petite Filet Mignon **\$15.00**

Tenderloin Tips **\$6.00** Lump Crab Cakes **\$16.00**

Braised Boneless Short Ribs **\$7.00**

CHOICE OF TWO SAUCES

Caper Salsa Fresca, Pineapple Salsa, Thai Chili Glaze, Citrus Teriyaki,
Champagne Cream Sauce, Herb Cream Sauce, Old Bay Beurre Blanc,
Port Wine Demi-Glace, Mushroom Demi-Glace, Bourbon BBQ Sauce

CHOICE OF ONE PASTA AND ONE SAUCE

Pastas: Penne | Cavatappi | Cheese Tortellini | Cheese Ravioli
Mushroom Ravioli

Sauces: Marinara | Alfredo | Blush | Pancetta Rose | Pesto Cream

CHOICE OF ONE STARCH

Garlic Mashed Potatoes | Roasted Red Skinned Potatoes | Baked Macaroni & Cheese
Herb Risotto | Basmati Rice | Tri-Color Quinoa

CHOICE OF ONE VEGETABLE

Asparagus | Haricots Verts | Broccoli & Cauliflower | Roasted Brussels Sprouts
Maple Glazed Carrots

DESSERTS

Cakes | Cookies | Pastries | Seasonal Fruit Salad

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

TRADITIONAL STATION

\$39.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Chef's Soup du Jour

Field Greens Salad with Tomatoes, Cucumbers, Carrots,
Assorted Dressings

ENTRÉES

Seared Chicken Breast with Sun Dried Tomato & Marjoram
Cream Sauce

Oven Roasted Salmon with Whole Grain Mustard & Lemon
Cream Sauce

Farfalle Pasta with Fresh Mozzarella & Rose Alfredo Sauce

ACCOMPANIMENTS

Fresh Vegetable Bouquet

Herb & Garlic Fingerling Potatoes

Dinner Rolls with Butter

DESSERTS

Seasonal Fruit Salad

Assorted Cakes, Cookies & Pastries



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

DELUXE STATION

\$73.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Seafood Bisque with Brandy Garni

Kale Salad with Shaved Brussels Sprouts, Dried Cranberries, Citrus Vinaigrette

Caesar Salad with Focaccia Croutons, Shredded Parmesan, Caesar Dressing

Cheese Board with Sliced Baguettes

Hickory Smoked Salmon Display

ENTRÉES

Grilled Chicken Breast with Kennet Square Mushrooms, Lemon Caper Sauce

Braised Short Ribs of Beef, Natural Jus

Seared Atlantic Salmon with Sautéed Shrimp, Roasted Tomatoes & Herbs

Cheese Ravioli, Sautéed Spinach, Balsamic Cream

ACCOMPANIMENTS

Seasonal Vegetable Bouquet

Truffle Whipped Potatoes

Dinner Rolls with Butter

DESSERTS

Seasonal Sliced Fruit & Berries
Viennese Dessert Table featuring
Cakes, French Pastries,
Chocolate Covered Strawberries,
Chocolate Truffles,
Miniature Crème Brûlée



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

LOCAL FAVORITES

\$39.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Maryland Style Crab Soup

Mesclun Greens Salad with Spiced Pecans, Dried Cranberries,
Berry Vinaigrette

ENTRÉES

Grilled Chicken Breast with Marsala Demi-Glace

Oven Roasted Striped Bass with Blistered Tomatoes & Lemon

Wild Mushroom Ravioli with Roasted Garlic Cream Sauce,
Rosemary, Shaved Asiago Cheese

ACCOMPANIMENTS

Seasonal Vegetable Blend

Boursin Cheese Mashed Potatoes

Dinner Rolls with Butter

DESSERTS

Assorted Cheesecakes

Seasonal Fruit Salad



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

TASTE OF ITALY

\$38.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Minestrone Soup

Caesar Salad with Focaccia Croutons, Shredded Parmesan,
Caesar Dressing

ENTRÉES

Meatballs Marinara

Chicken Parmigiana

Penne Pasta with Sundried Tomato Alfredo Sauce

ACCOMPANIMENTS

Grilled Seasonal Vegetables

Kennett Square Mushroom Risotto

Garlic Bread Sticks

Rosemary Focaccia

DESSERTS

Seasonal Fruit Salad

Italian Rum Cake

Cannolis



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

2026

TASTE OF INDIA

\$38.00 PER PERSON | 2 HOUR MAXIMUM

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Spring Greens Salad with Tomatoes, Cucumbers, Carrots,
Cilantro Vinaigrette

Vegan Samosas with Tamarind Chutney & Mint Chutney

ENTRÉES

Chana Masala

Aloo Gobi

Matar Paneer

Butter Chicken



ACCOMPANIMENTS

Basmati Rice with Peas

Warm Naan Bread with Raita & Pickled Mango

DESSERTS

Rasmalai

Fruit Salad with Mango Sauce

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

2026

C H I L D R E N ' S S T A T I O N

\$22.00 PER PERSON | 2 HOUR MAXIMUM
16 YEARS & YOUNGER

STATION INCLUDES:

Iced Tea & Lemonade

Chopped Romaine Salad with Carrots, Cucumbers, Tomatoes,
Ranch Dressing

French Fries with Ketchup

Baked Macaroni & Cheese

Seasonal Steamed Vegetables



CHOICE OF ONE

Cheeseburger Sliders

Hot Dogs

Chicken Fingers with Honey Mustard & Barbeque Sauce

Penne Pasta with Meatballs & Marinara Sauce

~Please Add \$4.00 for Each Additional Selection~

DESSERTS

Assorted Fresh Baked Cookies & Brownies

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

2026

BARBEQUE

\$36.00 PER PERSON | 2 HOUR MAXIMUM

\$75.00 CHEF FEE (PER 50 GUESTS) (SEASONAL - GRILLED OUTDOORS)

STATION INCLUDES:

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade

Garden Greens Salad with Assorted Toppings & Chef's Dressings

Cucumber Tomato Salad

Coleslaw

Grilled Hamburgers, Cheeseburgers, Hot Dogs, & Bratwursts

Lettuce, Tomatoes, Onions, & Pickles

ACCOMPANIMENTS

Chef's Seasonal Vegetables

Baked Beans

House Made Potato Chips

DESSERTS

Assorted Fresh Baked Cookies & Brownies

Seasonal Fruit Salad



ADDITIONAL UPGRADES PRICED PER PERSON

Grilled Chicken Breast on a Kaiser Roll **\$6.00**

Traditional Chicken Wings with Celery, Bleu Cheese, & Ranch **\$8.00**

Boneless Chicken Wings with Celery, Bleu Cheese, & Ranch **\$9.00**

Steamed Shrimp & Clams **\$18.00**

Grilled Petite Filet Mignon **\$20.00**

Maryland Whole Crabs **Market Price**

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