Catering Menu

GARDEN CEREMONIES AT GOODSTAY

Ceremony with Reception
White padded chairs included

• Ceremony coordinator
• Ceremony rehearsal
• Chair set-up and rental
• Manicured gardens
• Wedding party dressing rooms
  (available two hours prior to ceremony)
  • Rain space

$1500

Ceremony only (up to 200 guests)
$2000

(over 200 guests)
$2500
University of Delaware Wedding Package

Wedding with 50 or more adult guests includes

• Five-Hour Dinner Reception

Four-hour open bar includes premium brands of liquor and domestic beer, house wine, mixers, juices and soft drinks

• Champagne Toast (Non-alcoholic toast available)
  • Skirted Head Table or Sweetheart Table
• Skirted Gift Table, Cake Table and Place Card Table
  • China Service
  • Facility Charge and Gratuity
  • Cake Cutting Service
  • Dance Floor
• Suite at the Hotel du Pont for Couple

Transportation provided from reception to hotel

• Fresh Flower Centerpieces for each table
  • Wedding Coordinator
  • Free Parking
• Use of our beautiful grounds for pictures

Prices range from $88 to $137 per person

Prices effective through 2013

Split entree choices will be charged at the higher package price

Weekend events are subject to a $200 maximum University Public Safety charge
Catering Menu

WEDDING PACKAGES

Served Dinner
Four Hour Premium Open Bar

Cocktail Hour

Domestic and Imported Cheese Display with Assorted Gourmet Crackers
Fresh Fruit and Vegetable Crudites with Ranch and Yogurt Dips
Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini and Bread Sticks
Butlered and Stationary Hot Hors d'Oeuvres are optional for an additional fee
Add a Hot Dip $4.00 per person
Choose from Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie
Add 3 Butlered Hors d'Oeuvres $9.50 per person
Choices:
Chef Carl's Mini Crab cakes with Remoulade
Spanikopita
Coconut Chicken with Dipping Sauce
Goat Cheese Crostini
Tenderloin of Beef Crostini with Horseradish Sauce
Sesame Crusted Ahi Tuna
(additional choices available upon request)

First Course
(Select one)
Seasonal Mixed Greens with Choice of Dressing
Classic Caesar Salad
Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon and Balsamic Dressing
Catering Menu

WEDDING PACKAGES

Served Dinner, Cont’d

Entrees

All entrees served with Chef’s fresh vegetable, starch and assorted rolls with butter

(Select one)

Filet of Beef & Salmon Filet
$137.00 per person

Grilled Flat Iron Steak with a Mushroom Demi Glace
$115.00 per person

Filet of Beef
$123.00 per person

Delaware Combo
Broiled crab cake and grilled breast of chicken with lemon butter and capers
$115.00 per person

Sweet Chili Glazed Salmon
$105.00 per person

Herb Crusted Mahi Mahi with a Spicy Mango Sauce
$105.00 per person

Roasted Tenderloin of Pork with a Cracked Pepper Brandy Sauce
$100.00 per person

Chicken Oscar
Sauteed Supreme Chicken Breast with Crab Meat and Asparagus, finished off with a Hollandaise Sauce
$110.00 per person

Pan Seared Ancho Chili Lime Chicken Breast
Caramelized Cipollini Onion, Roasted Corn, and Mashed Sweet Potato Cake
$99.00 per person
Catering Menu

WEDDING PACKAGES

Served Dinner, Cont’d
Entrees (cont’d)

Grilled Breast of Chicken Vin Blanc
$98.00 per person

Portobello Florentine
$90.00 per person

Vegetable Wellington in a Puff Pastry Crust
$88.00 per person

Champagne Toast

All entrees include Chef’s Choice of Vegetables

All Dinners are served with Warm Rolls and Butter,
Coffee, Brewed Decaffeinated Coffee, Selection of Hot Teas and Iced Tea
Catering Menu

WEDDING PACKAGES

Buffet Dinner
Four Hour Premium Open Bar

Cocktail Hour

Domestic and Imported Cheese Display with Assorted Gourmet Crackers
Fresh Fruit and Vegetable Crudites with Ranch and Yogurt Dips
Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus
served with Crostini and Bread Sticks
Butlered and Stationary Hot Hors d’Oeuvres are optional for an additional fee
Add a Hot Dip $4.00 per person
Choose from Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie
Add 3 Butlered Hors d’Oeuvres $9.50 per person
Choices:
Chef Carl’s Mini Crab cakes with Remoulade
Spanikopita
Coconut Chicken with Dipping Sauce
Goat Cheese Crostini
Tenderloin of Beef Crostini with Horseradish Sauce
Sesame Crusted Ahi Tuna
(additional choices available upon request)

Salads

(Select one)
Spring Greens with choice of two dressings
Caesar Salad
Spinach Salad
Pasta Salad with Fresh Vegetables
Orzo with Fresh Vegetables
Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon, and Balsamic Dressing
Catering Menu

WEDDING PACKAGES

Buffet Dinner, Cont’d

Entrées

*Chicken with champagne cream sauce*
*Carved pork loin with cracked pepper brandy sauce*
*Shrimp and Scallop Scampi*
*Chicken Chesapeake with Hollandaise and Asparagus*
*Grilled Breast of Chicken with Fresh Tarragon*

Vegetarian Selections:
*Penne Pasta with porcini mushroom cream sauce*
*Portobello Florentine*

Vegetables

(Select one)
*Fresh Green Beans with Toasted Almonds*
*Ginger Stir Fry Vegetable Medley*
*Citrus Glazed Whole Baby Carrots*
*Broccoli and Cauliflower Florets with Herb Butter*
*Zucchini, Yellow Squash, and Carrots*

Accompaniments

(Select two)
*Roasted Potatoes with Fresh Rosemary*
*Rice Pilaf*
*Herbed Couscous*
*Garlic Mashed Potatoes*
*Baked Stuffed Potato*
Catering Menu

WEDDING PACKAGES

Buffet Dinner, Cont’d

Dessert

Seasonal Sliced Fruits
Assorted Gourmet Mini Pastries
Assorted Dessert Mousses

Champagne Toast

Served with warm rolls and butter,
coffee, decaffeinated coffee, assorted teas and iced tea

2 Entree Choices - $112.00 per person
3 Entree Choices - $123.00 per person
Catering Menu

WEDDING PACKAGES

Station Selections

Four Hour Premium Open Bar

First Hour

*Domestic and Imported Cheese Display with Assorted Gourmet Crackers*

*Fresh Fruit and Vegetable Crudites with Ranch and Yogurt Dips*

*Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini and Bread Sticks*

*Butlered and Stationary Hot Hors d’Oeuvres are optional for an additional fee*

Add a Hot Dip $4.00 per person

Choose from Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie

Add 3 Butlered Hors d’Oeuvres $9.50 per person

*Choices:*

*Chef Carl’s Mini Crab cakes with Remoulade*

*Spanikopita*

*Coconut Chicken with Dipping Sauce*

*Goat Cheese Crostini*

*Tenderloin of Beef Crostini with Horseradish Sauce*

*Sesame Crusted Ahi Tuna*

*(additional choices available upon request)*

Second and Third Hours

**Carving Station with Attendant**

*(Select one)*

*Smoked Turkey Breast*

*Honey Glazed Ham*

*Pork Tenderloin*

*Ahi Tuna*

*Served with rolls and condiments*
Catering Menu

WEDDING PACKAGES

Station Selections, Cont’d

Action Stations
(Select two)

Asian Station:
Stir Fry Entrees (select two) - Chicken, Pork, or Shrimp
Served with white rice, vegetables, soy sauce, sweet and sour sauce, Szechwan sauce

Pasta Action Station:
Penne or Tortellini Pasta
Marinara and Alfredo Sauce
Vegetables, Garlic, Sundried Tomato Pesto
Parmesan Cheese
Served with fresh vegetables, Caesar salad, and bread sticks

Risotto Station:
Orzo and Risotto, Lemon Chardonnay Cream Sauce, Rosemary Sweet Potato Sauce, Herbs, Bleu Cheese,
Parmesan, Baby Shrimp, Shallots and Garlic, Peas

Fourth and Fifth Hours
Seasonal Sliced Fruits
Assorted Gourmet Mini Pastries
Assorted Dessert Mousses

Champagne Toast
Served with warm rolls and butter,
coffee, decaffeinated coffee, assorted hot teas and iced tea

$124.00 per person