

Banquet

MENU



washington

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10 Thomas Circle NW | Washington, DC 20005

(202) 842-1300

www.washingtonplazahotel.com

Breakfast Buffet

MENU



Each menu requires a minimum of 25 guests.

Breakfast Buffets are priced for one- and one-half hours of service.

Menu items are seasonal and substitutes may be made based on availability.

All Food & Beverage Pricing is Subject to 24% Service Charge and 10% DC Sales Tax

Signature CONTINENTAL

\$29 per person

NY Style Bagels with Cream Cheese, Fruit Preserves and Whipped Butter
Flaky Croissants, Assorted Homemade Muffins, Fruit-filled Danish
Seasonally Inspired Sliced Fruits with Assorted Yogurts
Freshly Squeezed Orange and Grapefruit Juices
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Awaken CONTINENTAL

\$32 per person

Variety of House-Made Pastries Including Muffins and Fruit-filled Danish
Seasonally Inspired Sliced Fruits and Berries
Assortment of Greek Yogurts with House Honey Roasted Granola
Selection of Cold Cereals with Whole, 2%, and Soy Milks
Freshly Squeezed Orange and Grapefruit Juices
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

American MORNING

\$36 per person

Farm Fresh Scrambled Eggs with Cheddar Cheese and Chopped Chives
Choice of Applewood Smoked Bacon or Country Sausage Links
Choice of Buttermilk Pancakes or Brioche French Toast with Vermont Maple Syrup
Crispy Home Fried Potatoes
Homemade Freshly Baked Breakfast Breads
Sliced Seasonal Fruit Display
Steel Cut Irish Oats with Brown Sugar
Freshly Squeezed Orange and Grapefruit Juices
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Indulge BUFFET

\$43 per person

Farm Fresh Scrambled Eggs with Cheddar Cheese and Chopped Chives
Choice of Applewood Smoked Bacon or Country Sausage Links
Choice of Buttermilk Pancakes or Brioche French Toast with Vermont Maple Syrup
Crispy Home Fried Potatoes
Sliced Seasonal Fruit Display
Chef's Selection of Homemade Breakfast Breads and Pastries
Steel Cut Irish Oats with Brown Sugar
Assortment of Greek Yogurts with Granola Bars
Selection of Cold Cereals with Whole, 2%, and Soy Milks
Freshly Squeezed Orange and Grapefruit Juices
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Breakfast ENHANCEMENTS*

Seasonal Fruit & Yogurt Parfaits	\$5 per person
Fresh Berry Energizing Smoothies	\$5 per person
Smoked Salmon Display	\$9 per person
Chewy NY Style Bagels with Cream Cheese	\$4 each
Selection of Croissants & Biscuits	\$4 each
Cold Cereals with Whole, 2%, and Soy Milks	\$4 each
Irish Oatmeal with Cinnamon, Dried Fruits, Almonds & Granola	\$5 per person
Cheesy Southern Grits	\$4 per person
Breakfast Sandwiches with Choice of Ham or Bacon, Eggs & Cheese	\$6 per person
Breakfast Burritos with Choice of Sausage or Bacon, Cheesy Eggs & Peppers, Wrapped in a Warm Flour Tortilla and Served with Fresh Guacamole & Salsa	\$6 per person
Eggs Benedict with Canadian Bacon and Hollandaise Sauce	\$6 per person
**Waffle Bar with Vermont Maple Syrup, Sliced Fresh Strawberries, Sliced Bananas and Whipped Chantilly Cream	\$10 per person
**Made-to-Order Omelet Station with Complements to Include: Onions, Ham, Peppers, Tomatoes, Mushrooms and Cheddar Cheese	\$10 per person

**Enhancement items only available with purchase of a breakfast menu (not sold individually)*

***Uniformed attendant required at \$150 each (1 per 50 guests, for a 1.5 -hour service)*

Coffee by the Gallon	\$70 per gallon
Tea by the Gallon	\$30 per gallon

Plated

BREAKFAST MENU



Create-Your-Own BREAKFAST

FROM THE FOLLOWING SELECTIONS

\$30 per person for three selections

\$35 per person for four selections

Scrambled Eggs

Sliced Seasonal Fruit

Applewood Smoked Bacon

Country Sausage Links

Grilled Virginia Ham

Buttermilk Pancakes

Brioche French Toast

Hash Brown Potatoes

Cheesy Southern Grits

Lyonnais Potatoes

Plated Breakfast Price Includes the Following:

Croissants, Muffins, Bagels and Danish

Fruit Preserves, Cream Cheese and Whipped Sweet Butter

Freshly-Squeezed Orange and Grapefruit Juices

Freshly Brewed Lavazza Coffee and Tazo Tea

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AM/PM

Break

MENU



All Food & Beverage Pricing is subject to 24% Service Charge and 10% DC Sales Tax.

Re—ENERGIZE

\$22 per person

Assorted Protein Bars
Granola Bars
Trail Mix with Dried Fruits, Banana Chips and Crunchy Nuts
Refreshing Fruit Smoothies – Sweet Strawberries, Golden Pineapple, Vanilla Yogurt and Honey Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Be FRUITFUL

\$19 per person

Seasonally Inspired Whole and Sliced Fruits
Yogurt & Fresh Fruit Parfaits Topped with House Made Honey Granola
Assorted Bottled Fruit Juices
Our Own Popular Washington Plaza Elixir
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Pick ME UP

\$19 per person

A Variety of Fresh Baked Breakfast Breads with Whipped Butter and Fruit Preserves
Assorted Yogurts
Selected Dried Fruits
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Recess

\$18 per person

Peanut Butter and Jelly Sandwiches
Shiny Red Apples
Cheddar Goldfish Crackers
Old-fashioned Kettle Chips
Lollipop Candies
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Kid IN-A-CANDY-STORE

\$22 per person

Old-fashioned Hard Candies, Lollipops, and Mini Chocolate Bars
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

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Sweet & SALTY

\$21 per person

Individual Snack Bags to Include: Pringles™, Cheez-Its™ and Ritz Bits™
Mini Hershey's™ Assortment and Kit Kat™ Bars
Selection of Protein Bars
Raspberry Lemonade
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Mediterranean MOMENT

\$21 per person

White Bean Hummus and Olive Tapenade with Pita Crisps
Market Fresh Fruit Display with Greek Honey Yogurt
Garden Vegetable Sticks with a Dilled Ranch Dip
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Pump UP

\$19 per person

Iced Coffee Station Featuring Lavazza Blend Coffee
Red Bull® Energy Drinks
Chocolate Covered Espresso Beans Delicious Biscotti to Dip in Your Coffee
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

The Cookie SHOP

\$18 per person

Our Signature Gourmet Cookie Assortment - Some of the Best Cookies You Will Ever Have!
Chewy Blondies and Fudgy Brownies with Chocolate Drizzle
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Dip it!

\$22 per person

House Made Hummus with Pita Crisps
Fresh Guacamole and Pico de Gallo with Tri-Color Tortilla Chips
Creamy Vidalia Onion Dip with Old-fashioned Kettle Chips
Bar Cookies with Sweet Cream Cheese Dip
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Mom's AFTER SCHOOL SNACK

\$21 per person

Red & Green Apple Slices with Peanut Butter and Caramel for Dipping
Cheese Cubes to Include Cheddar, Pepper Jack and Gouda, with Crackers and Grape Clusters
Assorted Greek Yogurts
Fresh Baked Cookie Assortment
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Break ENHANCEMENTS*

Assorted Greek Yogurts	\$8 per person
Seasonal Fruit & Yogurt Parfaits	\$9 per person
Delectable Fruit & Berry Display	\$8 per person
Assorted Granola Bars	\$3 each
Assorted Protein Bars	\$4 each
Garden Vegetable Sticks with Ranch Dip	\$3 per person
Ballpark Soft Pretzels with Ale Mustard	\$4 per person
Individual Assorted Chip Bags	\$5 each
Party Mix	\$5 per person
Fresh Popped Popcorn with Butter	\$3 per person
Full-size Candy Bars	\$3 each
Mini Fresh Fruit Tartelettes	\$5 each
Chewy Blondies and Fudgy Brownies with Chocolate Drizzle	\$4 per person
Assorted Ice Cream Bars	\$5 each
Make-Your-Own Sundae Station	\$8 per person
Old-fashioned Ice Cream Float Station	\$6 per person

***Enhancement items only available with purchase of an AM/PM Break menu (not sold individually)*

All Day BEVERAGES

\$32 per person

Assortment of Bottled Fruit Juices
Still and Sparkling Individual Waters
Soft Drinks to Include: Coke®, Diet Coke®, and Sprite®
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

Deli

LUNCH BUFFET MENU



Each menu requires a minimum of 25 guests.

Lunch Buffets are priced for one- and one-half hours of service.

Menu items are seasonal and substitutes may be made based on availability.

Includes Lavazza Regular and Decaffeinated Coffee, TAZO Teas & Iced Tea.

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SALADS *(please choose three)*

Crisp Iceberg Wedges Served with Buttermilk Blue Cheese Dressing and Crumbled Bacon
Hearts of Romaine, Shaved Parmigiano, Croutons and Lemon-Anchovy Dressing
Greek Salad with Dried Cherry Tomatoes, Red Onion, Feta, Kalamata Olives and Herb Vinaigrette
Cheese Tortellini Salad with Sundried Tomato Pesto and Roasted Vegetables
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella and Basil
Pearl Pasta Salad with Saffron, Charred Red Onion and Fresh Herbs
German Potato Salad with Crisp Bacon, Celery, Caramelized Onions & Grainy Mustard Vinaigrette

SANDWICH SELECTION *(please choose two)*

Grilled Chicken Breast with Fontina, Lettuce, Tomato and Charred Pepper Aioli on Ciabatta
Tuna Salad with Lettuce and Tomato on Whole Grain Bread
Sliced Roasted Angus Beef with Roasted Mushroom Salad and Provolone Cheese on Kaiser Roll (Additional \$2 per person)
Roasted Market Vegetables Rolled in Lavash Flatbread with Roasted Garlic Hummus Spread
Crispy Fried Spicy Shrimp Po' Boy with Shredded Lettuce and Lime Scented Mayo
Sliced Roasted Turkey Breast, Swiss, Lettuce, Tomato and Dijon Aioli on Country White Bread

DESSERTS *(please choose two)*

Assorted Petite Tartelettes
Fruit Salad
Mini Cheesecake Bites
Chocolate Decadence Pie
Seasonal Fruit Pie
Key Lime Pie
Flaky Apple Turnovers
Freshly Baked Cookies

Classic NEW YORK DELI

\$43 per person

Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons
Bean Salad with Crisp Vegetables and a White Balsamic Vinaigrette
Red Bliss Potato Salad
Tuna Salad, Shaved Roast Beef, Smoked Honey Ham, Roasted Turkey Breast
Swiss, Cheddar, and Provolone Sliced Cheeses
Green-Leaf Lettuce, Sliced Tomato, Red Onion, Pickles, Mustard and Mayonnaise
Assorted Sliced Bread – Sourced from a Local Bakery
Individual Bags of Kettle Potato Chips
Fresh Baked Cookie Assortment
Fudgy Brownies with Chocolate Drizzle

District DELI

\$47 per person

Homemade Chicken Noodle Soup
New Potato, Applewood Bacon & Roasted Onion Salad
Couscous Salad with Roasted Artichokes and Roasted Red Pepper Vinaigrette
House Smoked Turkey Breast with Brie Cheese, Leaf Lettuce and Tarragon Mayo on Rustic Wheat
Grilled Flank Steak with Watercress and Horseradish Cream on a Wheat Roll
Portobello Mushroom, Oven-roasted Tomatoes, Creamy Ricotta, and Arugula on Crusty Baguette
House Dill Pickles
Individual Bags of Kettle Potato Chips
Carrot Cake with Cream Cheese Filling, Toasted Walnuts

Deli MENU ENHANCEMENTS*

Lobster Bisque	\$9 per person
New England Clam Chowder	\$8 per person
Butternut Squash Soup	\$6 per person
Pasta Fagioli Soup	\$6 per person
House Made Salt & Vinegar Chips	\$4 per person
Fresh Fruit Salad	\$6 per person
Market Inspired Sliced Fruit Display	\$8 per person
Garden Vegetable Sticks with Ranch Dip	\$5 per person

**Enhancement items only available with purchase of a deli lunch menu*

Lunch Buffet

MENUS



Each menu requires a minimum of 25 guests.

Lunch Buffets are priced for one- and one-half hours of service.

Menu items are seasonal and substitutes may be made based on availability.

Lavazza Regular and Decaffeinated Coffee, TAZO Teas & Iced Tea.

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Comfort

\$55 per person

Creamy Potato Chowder
Escarole & Spinach Salad with Crisp Ham, Pearl Onions and Roasted Garlic Yogurt Dressing
Applewood Bacon Wrapped Black Angus Meatloaf with a Red Wine Sauce
Herb Roasted Chicken Breast with Chicken Jus
Leek & Porcini Mushroom Mashed Potatoes
Sautéed Spaghetti Squash
Freshly Baked Corn Bread with Local Honey Butter
Warm Seasonal Fruit Cobbler with Vanilla Ice Cream

Stay **FIT**

\$58 per person

Hearty Minestrone Soup with Vegetables and White Beans in a Tomato Broth
Fava Bean, Pecorino Cheese & Arugula Salad with Honey Mustard Vinaigrette
Herb Rubbed Breast of Chicken with Asparagus and a Mushroom Jus
Citrus Poached Salmon with Lentil Ragout
Pumpkin and Sage Ravioli with Fennel Broth
Long Grain Wild Rice, Rock Shrimp & Roasted Squash Salad
Goat Cheese Panna Cotta with a Berry Compote

Taste **OF TUSCANY**

\$48 per person

Baby Iceberg Lettuce with Pepperoncini, Kalamata Olives, Roasted Red Pepper & Provolone,
Served with House Made Italian Vinaigrette
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella, and Basil
Seared Chicken Breast with Rich Mushroom Marsala Sauce
Mahi Mahi with Roasted Cherry Tomato, Balsamic Cipollini Onions & White Wine Thyme Sauce
Creamy Parmesan Risotto
Crisp Broccolini, Sautéed with Garlic Infused Olive Oil
Rosemary Focaccia with Whipped Butter
Tiramisu

Backyard

BARBECUE

\$49 per person

Creamy Coleslaw with a Tangy Poppy Seed Dressing
Traditional Macaroni Salad with Ham, Bell Peppers, Celery and Red Onion
Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons
Hickory Smoked Barbecue Pulled Pork, Served with Soft Rolls
Buttermilk Fried Chicken
Brown Sugar Baked Beans
Grilled Corn on the Cob
Buttermilk Biscuits with Whipped Honey Butter
Seasonal Fruit Pies with Whipped Chantilly Cream

All Food & Beverage Pricing is Subject to 24% Service Charge and 10% DC Sales Tax

Build-Your-Own LUNCH BUFFET

\$55 per person

SALADS *(please choose two)*

Crisp Iceberg Wedges Served with Buttermilk Blue Cheese Dressing and Crumbled Bacon
Hearts of Romaine, Shaved Parmigiano, Croutons and Lemon-Anchovy Dressing
Greek Salad with Dried Cherry Tomatoes, Red Onion, Feta, Kalamata Olives and Herb Vinaigrette
Cheese Tortellini Salad with Sundried Tomato Pesto and Roasted Vegetables
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella and Basil
Pearl Pasta Salad with Saffron, Charred Red Onion and Fresh Herbs
German Potato Salad with Crisp Bacon, Celery, Caramelized Onions & Grainy Mustard Vinaigrette

ENTRÉES *(please choose two)*

Grilled French-Cut Chicken Breast on a Bed of Caramelized Fennel with an Olive Jus
Oven Roasted Salmon Filet, with Tomato Relish and Lemon Nectar
Sliced NY Strip of Beef, Served with Horseradish Cream (*Supplement fee***)
Cider Brined Pork Loin with Bourbon Spiked Apples
Chicken Piccata with Lemon Caper Butter Sauce and Fried Artichoke Hearts
Seared Red Snapper Veracruz with Tomatoes, Green Olives, Jalapenos and Oregano
Southern Brunswick Stew with Chicken, Beef and Vegetables Served with Buttermilk Biscuits
Vegetable Lasagna with Ricotta Cheese and Fresh Tomatoes Topped with Mozzarella

*** Supplemental fee applies for beef items*

SIDE DISHES *(please choose two)*

Roasted Fingerling Potatoes
Creamy Parmesan Risotto
Cheese Tortellini with Gorgonzola Cream
Israeli Couscous
Whipped Sweet Potatoes
Crisp Broccolini Sautéed with Garlic Infused Olive Oil
Green Beans Amandine
Cauliflower Gratin

DESSERTS *(please choose two)*

Assorted Petite Tartelettes
Fruit Salad
Mini Cheesecake Bites
Chocolate Decadence Pie
Peach Pie
Key Lime Pie
Flaky Apple Turnovers
Assorted Mini Italian Pastries
Fresh Baked Cookies

Plated

LUNCH MENUS



Each menu requires a minimum of 25 guests.

All Plated Lunches are based on a three-course menu and include bread service

Menu items are seasonal and substitutes may be made based on availability.

Includes Lavazza Regular and Decaffeinated Coffee, TAZO Teas & Iced Tea.

All Food & Beverage Pricing is Subject to 24% Service Charge and 10% DC Sales Tax

STARTERS *(please choose one)*

Iceberg Wedge Salad with Crumbled Blue Cheese, Bacon, Diced Tomato & Blue Cheese Dressing
Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons
Baby Spinach with Goat Cheese, Cranberries, Red Onion Marmalade & Champagne Vinaigrette
Creamy Tomato Soup with Goat Cheese Croutons
Tuscan Style Cannellini Bean, Vegetable and Pancetta Soup

ENTRÉES *(please choose up to two)*

CRAB CAKE

\$58 per person

Searched Maryland Style Crab Cake, Over Creamy Corn Salsa,
Topped with Red Pepper Remoulade and Fried Onion Rings

COULOTTE STEAK

Per Market Price**

Grilled Coulotte Steak
with Barley Risotto, Grilled Asparagus and a Cabernet Demi Glacé

SALMON

\$45 per person

Searched Salmon Filet
with Sweet Corn & Quinoa, Parmesan Broccoli Gratin and Balsamic Glaze

CHICKEN BREAST

\$42 per person

Mushroom & Ricotta Stuffed Chicken Breast
with Roasted Garlic Mashed Potatoes, Grilled Asparagus and a Marsala Demi Glacé

SHORT RIBS

Per Market price**

Red Wine Braised Boneless Beef Short Ribs
with Butternut Squash Risotto and Roasted Broccolini

MEDITERRANEAN STUFFED TOMATO

\$40 per person

Roasted Tomato Stuffed with Couscous, Spinach, Olives,
Feta Cheese with Grilled Asparagus and Red Pepper Coulis

***Beef entrees are subject to current market price*

DESSERTS *(please choose one)*

Flourless Chocolate Cake
Tiramisu
Lemon Raspberry Torte
NY Style Cheesecake
Black Forest Cake
German Chocolate Cake

Dinner Buffet

MENU



Each menu requires a minimum of 25 guests.

Dinner Buffets are priced for two hours of service.

Menu items are seasonal and substitutes may be made based on availability.

Includes Lavazza Regular and Decaffeinated Coffee, TAZO Teas & Iced Tea.

All Food & Beverage Pricing is Subject to 24% Service Charge and 10% DC Sales Tax

Build-Your-Own **DINNER BUFFET**

\$75 per person

SALADS *(please choose two)*

Crisp Iceberg Wedges with Roasted Cherry Tomatoes, Crumbled Bacon & Blue Cheese Dressing
Hearts of Romaine, Shaved Parmigiano, Garlic Croutons and House Caesar Dressing
Baby Arugula Salad with Crumbled Goat Cheese, Watermelon and Champagne Vinaigrette
Mixed Greens with Sundried Tomatoes, Kalamata Olives, Toasted Pine Nuts & Italian Vinaigrette
Baby Spinach with Crumbled Blue Cheese, Crispy Bacon, Candied Pecans & Port Wine Vinaigrette
Baby Kale Salad with Toasted Cashews, Grated Parmigiano and Ranch Dressing
Mediterranean Tabbouleh with Bulgur Wheat, Lemon, Tomatoes, Cucumber, Fresh Mint & Parsley
Saffron Pearl Couscous with Pickled Mini Vegetables and Herb Vinaigrette
German Potato Salad Tossed with Roasted Shallots, Bacon Vinaigrette

ENTRÉES *(please choose two)* ****Supplemental fee applies for beef items**

Roasted Herb Marinated Chicken Breast on Braised Fennel with Kalamata Olive & Rosemary Jus
Spinach & Ricotta Stuffed Chicken Breast with Lemon Scented Natural Au Jus
Grilled Argentinian Style Marinated Skirt Steak, Served with Chimichurri Sauce *Supplement fee***)
Marinated Flank Steak with Roasted Portobello Mushrooms, Cipollini Onions & Balsamic Reduction *(**Supplement fee)*
Grilled NY Strip Steak, Served with Horseradish Demi Glacé *(Supplement fee**.)*
Sliced Slow-roasted Pork Loin, with Spiced Caramelized Apples and Bourbon Demi Glacé
Dijon & Fennel Seed Crusted Smoked Pork Loin with Roasted Garlic Pan Jus
Poached Atlantic Salmon and PEI Mussels, Served with Pernod Cream Sauce
Seared Red Snapper Veracruz with Tomatoes, Green Olives, Jalapenos and Oregano
Blackened Mahi Mahi with a Pineapple Cilantro Salsa (Supplement \$8 p.p.)
Vegetable Lasagna with Ricotta Cheese and Fresh Tomatoes, Topped with Mozzarella

SIDE DISHES *(please choose two)*

Truffle Infused White Cheddar Mac and Cheese
Gorgonzola Soft Polenta
Saffron Risotto Gratin
Roasted Fingerling Potatoes
Caramelized Garlic Mashed Potatoes
Baked Potatoes
Green Beans Amandine
Crisp Broccolini Sautéed with Garlic and Crushed Red Pepper
Cauliflower Gratin
Creamy Spinach
Mélange of Roasted Vegetables
Eggplant Ratatouille

DESSERTS *(please choose two)*

Decadent Chocolate Cake
Tiramisu
Strawberry Short Cake
Key Lime Pie
Tres Leches Cake
White Chocolate Raspberry Cheesecake
Fresh Baked Cookies

Plated

DINNER MENUS



*Each menu requires a minimum of 25 guests.
All Plated Dinners are based on a three-course menu and include bread service.
Includes Lavazza Regular and Decaffeinated Coffee, TAZO Teas & Iced Tea.*

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STARTERS *(please choose one)*

Baby Kale Salad with Toasted Cashew Nuts and Parmesan Ranch Dressing
Mixed Greens, Red & Yellow Teardrop Tomatoes, Mozzarella Ciliegine & Basil Pesto Vinaigrette
Crisp Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons
Baby Spinach with Crumbled Blue Cheese, Dried Pear, Sweet Red Onions & Port Wine Vinaigrette
Creamy Risotto, Infused with Black Truffles and Parmesan Cheese
Sherry Lobster Bisque
Mascarpone and Butternut Squash Soup
Cream of Porcini Mushroom Soup
Seasonal Tomato Gazpacho
Chilled Mint and English Cucumber Soup with Lemon Scented Crème Fraiche

ENTRÉES *(please choose up to two)*

AIRLINE CHICKEN BREAST

\$60 per person

Pan Seared, Herb Marinated Chicken Breast
with Parmesan Risotto, Sautéed Broccolini and Marsala Demi Glacé

MUSHROOM & RICOTTA STUFFED CHICKEN BREAST

\$65 per person

Slow Roasted Mushroom & Ricotta Stuffed Chicken Breast
with Caramelized Garlic Mashed Potatoes, Grilled Asparagus Bundle
and Natural Pan Jus

BEEF SHORT RIBS

Per Market Price**

Cabernet Braised Boneless Beef Short Ribs
with Polenta Cake, Honey Glazed Baby Carrots, Roasted Pearl Onions
and Pattypan Squash

SALMON FILET

\$62 per person

Pan Seared Atlantic Salmon Filet
with Lobster Infused Mashed Potatoes, Poached Asparagus,
and Tarragon Lemon Scented Butter Sauce

GROUPEL FILET

\$68 per person

Pan Seared Grouper Filet
with Sliced Yukon Gold Potatoes, Oven Roasted Cherry Tomatoes,
French Green Beans and a Pistachio Brown Butter Sauce

CRAB CAKE

\$78 per person

Maryland Style Crab Cake
with Old Bay Steak Fries, a Mélange of Baby Vegetables
and a Red Pepper Remoulade

FILET MIGNON

Per Market Price**

Seared Black Angus Filet Mignon
with Boursin Mashed Potatoes, Asparagus & Baby Carrot Bundle,
Truffle Infused Red Wine Sauce

***Beef entrees are subject to current market price*

PLATED DESSERTS *(please choose one)*

Warm Apple Tart Served with Caramel Sauce and Vanilla Gelato

Individual NY Style Cheesecake with Citron Vodka Marinated Berries and Mint Chiffonade

Vanilla Bean Crème Brûlée

Chocolate and Grand Marnier Crème Brûlée

Decadent Chocolate Dome with Raspberry Crème Anglaise

Reception

DISPLAYS & STATIONS



There is a 25-person minimum for all displays and stations

Since displays and station are sold per person, the guarantee for each selection must match the number of expected attendees

All Displays & Stations pricing is based on two hours of service

All Food & Beverage Pricing is Subject to 24% Service Charge and 10% DC Sales Tax

CHARCUTERIE DISPLAY	\$30 per person
Assorted Domestic & Imported Cheeses and Sliced Cured Meats Accompanied by an Array of Jams, Honey, Marinated Olives, Crackers and Artisan Breads	
ROASTED VEGETABLE DISPLAY	\$14 per person
Garlic & Herb Marinated Roasted Vegetables Drizzled with Aged Balsamic Vinaigrette	
MEZZE DISPLAY	\$16 per person
Hummus, Baba Ghanoush, Marinated Olives, Stuffed Grape Leaves, Feta Cheese, Roasted Red & Yellow Peppers, Cucumber-Dill Dipping Sauce and Grilled Pita Triangles	
BOUNTIFUL FRUIT & BERRIES	\$18 per person
Hand-cut Seasonal Fruit and Assorted Berries Served with Greek Honey Yogurt Dip and Warm Decadent Chocolate Sauce	
THREE-PEPPER CRUSTED BEEF TENDERLOIN	\$30 per person
Roasted Beef Tenderloin, Crusted in Black, Green & Pink Peppercorns Served with Assorted Petite Rolls, Horseradish Cream and Red Wine Demi Glacé	
DIJON-HERB CRUSTED PRIME RIB	\$32 per person
Slow Roasted Prime Rib, Crusted with Dijon Mustard and Herbs, with Roasted Garlic Au Jus, Accompanied by Assorted Petite Rolls	
SALMON COULIBIAC	\$18 per person
Filet of Alaskan Salmon Stuffed with Spinach & Red Pepper, Wrapped in Puff Pastry and Served with a Black Truffle Butter Sauce	
HAWAIIAN-STYLE SUCKLING PIG	\$22 per person
Coconut & Citrus Marinated Suckling Pig, Slow Roasted Whole Served with Pineapple Salsa and Assorted Petite Rolls	
GRAND MARNIER GLAZED BAKED HAM	\$18 per person
Slow Baked Ham, Glazed with Grand Marnier and Brown Sugar Served with Assorted Petite Rolls, Spicy Mustard and Apricot Coulis	
MASHED POTATO BAR	\$20 per person
Trio of Mashed Potatoes: Yukon Gold, Sweet Potato, and Olive Oil Mashed Red Bliss Potatoes Served with Roasted Wild Mushrooms, Caramelized Garlic Cloves, Crumbled Blue Cheese, Shredded Monterey Jack, Balsamic Glazed Cipollini Onions, Applewood Smoked Bacon Bits, Chopped Chives and Truffle Oil	

RISOTTO STATION

\$22 per person

Creamy Parmesan Risotto with a Selection of Toppings:
Confit Cherry Tomatoes, Marinated Roasted Mushrooms, Grilled Asparagus,
Shaved Parmesan, Smoked Pulled Chicken Ragout, and Red Wine Braised Beef Tips

CHOPPED SALAD STATION

\$16 per person

Romaine Hearts, Baby Spinach, and Mesclun Greens with a Variety of Toppings:
European Cucumber, Tear Drop Tomatoes, Pepperoncini, Kalamata Olives,
Toasted Almonds, Candied Pecans, Crumbled Blue Cheese, Grated Parmesan,
Feta Cheese, Applewood Smoked Bacon Bits, Balsamic Vinaigrette, Creamy Ranch
and Our Classic Caesar Dressing

SOFT TACO STATION

\$26 per person

Tequila Lime Marinated Shrimp, Pork Carnitas, and Grilled Chipotle Marinated Chicken Breast
with Flour Tortillas, Shredded Iceberg Lettuce, Pico de Gallo, Sour Cream, Fresh Guacamole,
Shredded Pepper Jack Cheese, and Black Bean Corn Salad with Cilantro Jalapeño Vinaigrette

CREATE-YOUR-OWN PASTA BOWL

\$27 per person

Cheese Tortellini, Pappardelle, and Penne Pastas, Served with a Selection of Sauces:
Bolognese, Creamy Alfredo, and Tomato Basil

Toppings to Include Roasted Marinated Mushrooms, Grilled Asparagus, Artichoke Hearts,
Smoked Pulled Chicken, Sautéed Garlic Shrimp, Crispy Pancetta,
Shaved Parmesan, Chili Flakes and Truffle Oil

ASIAN STATION

\$28 per person

An Array of Far East Delights: Shrimp Spring Rolls with Sweet & Sour Sauce,
Edamame Pot Stickers with Chinese Hot Mustard,
Chicken Satay with Peanut Sauce & Fried Shallots,
Beef with Broccoli, Sweet & Sour Pork, Fried Rice and Stir-Fried Vegetables

SLIDER STATION

\$26 per person

BBQ Pulled Pork, Beef, and Crab Cake Sliders
Served with Creamy Cole Slaw, Pickled Onion, Assorted Sliced Cheeses,
Smoked Ketchup, Roasted Garlic Aioli, Mayonnaise, Mini Brioche Buns,
Homemade Potato Chips and Fried Mac & Cheese

FRENCH COUNTRYSIDE

\$35 per person

Pâté de Campagne, Terrine of Chicken Liver Mousse with Truffle, and Duck Pâté Perigord
Accompanied by Cornichons and Assorted Mustards, Rustic Baguette Croutons
Coq Au Vin, Duck Leg Confit, Seared Duck Breast with Rosemary Au Jus,
Herb Roasted Fingerling Potatoes and Ratatouille

Hors d'Oeuvres

MENU



Cold

Truffled Tomato Bruschetta	\$4
Cucumber Cup with Shrimp Salad	\$5
Balsamic Drizzled Asparagus Wrapped in Prosciutto	\$4
Smoked Salmon Toast Points with Fresh Dill Aioli	\$5
Roast Beef Tenderloin on Crostini with Horseradish Cream	\$6
Endive with Gorgonzola Mousse and Toasted Pine Nuts	\$4
Fresh Mozzarella and Tomato Skewers	\$4
Sundried Tomato Tapenade on Pita Chip	\$3
Tuna Tartare in Filo Cup	\$5
Fresh Fruit Kabob	\$8
Crab and Mango Salad Crostini	\$6
Pan con Tomate and White Anchovy	\$4
Thai Chicken Salad Tartelette	\$5
Wild Mushroom Salad on Focaccia Crouton	\$4
Boursin Mousse Stuffed Cherry Tomato	\$4

Hot

Sesame Crusted Chicken Skewer with Sweet Soy Dipping Sauce	\$4
Indonesian Chicken Satay with Peanut Sauce	\$4
Coconut Shrimp with Orange Marmalade Dip	\$5
Sausage and Cheese Stuffed Mushroom Cap	\$6
Mini Crab Cake with Remoulade	\$6
Sea Scallop Wrapped in Bacon with Maple Syrup Glaze	\$5
Thai Chicken Cashew Spring Roll	\$5
Vegetable Samosa	\$4
Mini Corned Beef Reuben Puff with Thousand Island	\$5
Tempura Shrimp with Sweet & Spicy Chili Sauce	\$6
Brie, Pear and Almond in Phyllo	\$4
Beef Kabob with Chili Lime Dipping Sauce	\$5
Mini Quiche Lorraine	\$4

Specialty

Prawn with Homemade Cocktail Sauce	\$8
Stone Crab Claw with Red Pepper Remoulade	\$12
Black Truffle & Asparagus Deviled Eggs	\$8
Beef Tenderloin Tartare on Ciabatta Crostini	\$11
Mini Lamb Chop with Rosemary Demi Glacé	\$12
Coconut Lobster Tail Skewer with Lime Beurre Blanc	\$11
Mini Beef Wellington	\$10

There is a 50-piece minimum per item for all hors d'oeuvres

Bar & Beverage

MENU



STANDARD HOSTED BAR

\$19 per person, 1st hour
\$12 each additional hour

House Hand Selected Red & White Wines, Standard Brand Cocktails,
Imported & Domestic Beers, Assorted Soft Drinks, Bottled Still & Sparkling Water

PREMIUM HOSTED BAR

\$26 per person, 1st hour
\$14 each additional hour

Upgraded Hand Selected Red & White Wines, Premium Brand Cocktails,
Imported & Domestic Beers, Assorted Soft Drinks, Bottled Still & Sparkling Water

CASH & CONSUMPTION BAR PRICING

Standard Brands	\$11
Premium Brands	\$14
House Red & White Wine	\$9
Imported Beer	\$9
Domestic Beer	\$8
Soft Drink or Bottled Water	\$7

BARTENDER FEE

Hosted bar	\$250 each (up to 4 hours)
Cash or Consumption Bar	\$400 each (up to 4 hours)
Each additional hour	\$60/bartender

Cash Bar (1 Bartender per 50 attendees)

Open Bar (1 Bartender per 75 attendees)

STANDARD BRANDS

Dewar's Scotch
Smirnoff Vodka
Jim Beam Bourbon
Beefeater Gin
Seagram 7 Whisky
Bacardi Silver Rum
Jose Cuervo Tequila

PREMIUM BRANDS

Johnnie Walker Red Scotch
Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Chivas Regal Whisky
Captain Morgan & Bacardi Silver Rums
Patrón Silver Tequila