MENUS



DESIGNED BY
HEAD CHEF ANUPAM BANERJEE

1330 Maryland Ave S.W. Washington, D.C. 20024 202-787-6178

General Information

Guarantees:

To ensure adequate preparation, a guarantee of the number of persons attending is required by 9:00am, three working days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for billing. The hotel does will not overset meeting rooms by more than 5% of the food and beverage guarantee associated with said meeting.

Service and Labor:

For events of 25 or less, all menus are subject to additional labor fees of \$150. If a host requires extra service personnel in excess of our normal staffing, a \$50 per hour charge will be applied for each additional server (4 hour minimum for each server). For events requiring a Chef attendant, a fee of \$150 will be applied for the first 2 hours and \$50 per hour for each additional hour. For events requiring a Bartender, a fee of \$150 will be applied for the first 3 hours and \$15 per hour for each additional hour. Coat Check Attendants are available upon request at \$150 per attendant. We recommend 1 Attendant per 100 guests.

Taxes and Service Charge:

Client agrees to pay, in addition to the prices agreed upon, all District taxes (currently 10% and subject to change) and service charges (currently 21% and subject to change). Please note that service charges are taxable. Labor fees are not.

Serve Time:

All breakfast, lunch and dinner buffets are priced for 90 minutes of service. All breaks are priced for 1 hour of service.

In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

Special Meal Orders:

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian selections are available upon request. Please notify your catering representative of any other special dietary requests.

Outside Food & Beverage:

Neither the Client, his/her guests or invitees will be permitted to bring food and/or beverages of any kind into the Hotel without written permission of the Hotel. In the event such permission is granted, the Hotel is authorized to charge for the service of food and beverage.

Special Services:

Should you require entertainment, photography, floral, specialty linen, décor or ice carvings, your catering representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

Shipping:

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 3 days prior to the event start date. Items shipped or handled by Hotel staff will be billed at \$10.00 per box for handling and storage or \$250 per pallet.

Parking:

Valet parking is available for all events. Day and evening parking is available for \$30.00 per car. Overnight parking charges are \$42.00 per night (prices are subject to change). The hotel has limited parking for larger events. Self-parking arrangements can be made available for these events with sufficient notice.

Signage:

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Signage is allowed anywhere on the Ballroom Level. Please refrain from taping any signage to hotel property.

Billing

Payment shall be made 10 days in advance of the function, unless approved credit has been established with the hotel. Payments may be made by credit card, personal check, wire transfer or cash.

Damage:

The hotel is not responsible for any damage or loss of any merchandise articles or valuable belonging to the host or their guests located in the hotel prior to, during, or subsequent to any function.

Plated Lunch

Includes Soup or Salad, Entrée and Dessert Rolls, Sweet Butter, Freshly Brewed Coffee and Organic Teas

Soup

Vegetable Minestrone
Celeriac and Apple Soup
Chilled Gazpacho with Chesapeake Bay Crab
Smoked Tomato Bisque, Aged Balsamic Drizzle

Salad

Organic Greens, Endive, Feta Cheese, Roasted Beetroot Vinaigrette
Romaine, Foccacia Crostini, Shaved Aged Parmesan, Caesar Dressing
Organic Greens, Roasted Cherry Tomatoes, Enoki Mushrooms, Truffle Soy Dressing
Frisee and Mache Salad, Baby Radish, Sourdough Crostini, Miso Cilantro Dressing
Organic Greens and Watercress, Honey Pecans, Cherry Tomatoes,
Blue Cheese Dressing
Asparagus and Caramelized Onion Salad, Lambs Lettuce, Frisee,

Lemon Honey Vinaigrette

Caprese Salad - Boccocini, Tomatoes, Baby Greens, Guacamole

Entree

Grilled Chicken Breast, Chive Gnocchi, Pan Jus Roasted Chicken Breast, Sweet Potato Mash, Baby Spinach Miso Glazed Salmon, Seaweed Risotto, Wasabi Beurre Blanc

Pan Fried Cod, Beetroot Risotto, Baby Bok Choy, Cheese Sauce Roast Sirloin, Rosemary Grits Sautéed Corn Mushroom Duxelle Stuffed Chicken, Truffle Mash, Asparagus (200 Maximum)

Seared Crab Cakes, Herbed Hush Puppies, Peas, Fava Beans and Tomatoes
Roast Tenderloin, Ratatouille and Port Wine Jus
Shrimp and Grits and Succotash

Dessert

Caramel Pecan Pie Cinnamon Anglaise, Caramel Sauce, Spiced Tuille, Vanilla Chantilly

> Vanilla Pot De Crème Lavender Macerated Berries, Lemon Shortbread

Spiced Rice Pudding with Red Wine Poached Fruit

Salted Caramel and Chocolate Ganache Tart Vanilla Chantilly, Maldon Salt

White Chocolate Mousse Pistachio Creme Brulee, Basil Coulis, Crystalized Almonds

Lunch Buffet

Includes Freshly Brewed Coffee and Organic Teas

Oriental

Wonton Soup

Soba Noodle Salad

Asian Mixed Greens, Mandarin Orange Slices with Sesame Vinaigrette

Steamed Fish with Ginger Scallion Sauce
Sweet and Sour Chicken
Wok Fried Beef and Broccoli
Stir Fried Prawns with Oyster Sauce
Vegetable Fried Rice

Mango Mousse

Jasmine Tea Crème Brulee

Milk Chocolate Pot de Crème with Honey Lavender Caramel

Exotic Fruit Salad

Mexican Buffet

Includes Freshly Brewed Coffee and Organic Teas

Tortilla Soup

Black Bean and Corn Salad

Organic Greens and Avocado Salad with Onion and Pepper, Ranch Dressing

Chipotle Rubbed Pork Tenderloin, Refried Beans

Flank Steak with Chimichurri Sauce on Southwestern Rice

Achiote Chicken on Chorizo Hominy Hash

Snapper a la Vera Cruz on Smoked Jalapeño Red Bliss

Mexican Vegetable Casserole

Tortilla Chips, Salsa Fresca, Sour Cream and Guacamole

Jalapeno and Cheddar Bread

Hibiscus and Strawberry Salad with Sweet Corn Cake

Tres Leches

Spiced Chocolate Custard with Crème Fraiche

Traditional

Includes Rolls, Sweet Butter, Freshly Brewed Coffee and Organic Teas

Please Select ONE Soup

Maryland Crab
Wild Mushroom Veloute

Seasonal Soup

Please Select THREE Salads

Romaine, Foccacia Crostini, Shaved Aged Parmesan, Caesar Dressing

Nicoise with Olives, Beans, Sundried Tomatoes, Fingerling Potatoes, Lemon Vinaigrette

Iceberg with Pumpkin Seeds, Dried Cranberries, Bacon and Peppercorn Ranch Dressing

Mixed Greens with Traditional Condiments, Thousand Island and Balsamic Vinaigrette

Grain Mustard Potato Salad

Israeli Cous Cous with Golden Raisins

Please Select THREE Entrees

Slow Cooked Beef Top Round
Vidalia Onion Fondue, Roasted Potatoes with Olives and Sun Dried Tomatoes
Baked Atlantic Cod, Forbidden Rice, Orange Glaze
Braised Salmon on Gnocchi with Fennel Tomato Ragout
Rosemary Scented Pork Loin, Maple Syrup Sweet Potato, Apple Cider Jus
Roasted Chicken Breast, Mushroom Rice with Lentil Sauce

Orecchiette Pasta with Arrabiata and Parmagiano
Ratatouille

Please Select THREE Desserts

Chocolate Mousse Cup

Apple Tart Tatin

Seasonal Cheesecake

Vanilla Panna Cotta with Fruit Compote

Ginger- Cardamom Crème Brulee

Lemon Meringue Tart

Gourmet Grocer

Includes Freshly Brewed Coffee and Organic Teas

Please Select THREE Salads

Vermicelli Noodle Salad

German Potato and Sausage Salad

Arugula and Baby Spinach Salad with Walnuts, Sunflower Seeds, Balsamic Dressing

Truffle Pasta Salad, Black Olives, Sun Dried Tomatoes

Two Grain Salad, Crispy Pancetta and Figs

Please Select THREE Sandwiches

Tandoori Chicken and Pineapple Wrap

Prawns and Baby Romaine Wrap, Pesto Cream Cheese
Asian Cole Slaw, Baby Spinach, Black Olive Tapenade Wrap
Smoked Turkey BLT with Guacamole, Chili Cheese Bread
Shaved Ham, Swiss Cheese, Roasted Tomato, Honey Mustard, Cranberry Focaccia

Roast Beef, Pickled Onions, Arugula, Red Pepper Aioli, Kaiser Roll
Honey Roasted Chicken, Smoked Gouda, Horseradish Cream, French Baguette
Avocado, Tomato, Pickles, Spinach, Sun Dried Tomato Aioli, Marble Rye

Please Select THREE Desserts

Seasonal Fruit Tart

Orange-Cinnamon Bread Pudding

Crème Caramel

Opera Cake

Mocha Mousse with Hazelnut Dacquoise