

MENUS



MANDARIN ORIENTAL

WASHINGTON D.C.

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.

Butler Style Canapés
(Minimum of 50 Pieces Per Order)

Chilled Delights

Smoked Salmon Crepe with Dill Mascarpone and Salmon Roe
Vietnamese Rice Paper Rolls with Crab Sticks and Peanut Sauce
Blackened Beef Carpaccio with Wasabi Aioli on Crispy Lavash
Foie Gras Terrine with Blackberry Compote
Salmon Tartar with Avocado in Squid Ink Cone
Smoked Trout on Crisp Flat Bread
Beet Salad with Creamed Goat Cheese in Tomato Cone

Potato with Crème Fraiche and Caviar
Lemongrass Shrimp Ceviche
Poached Bay Scallops with Parmesan Crisp
Lobster with Tomato Caper Relish on Plantain Chip
Togarashi Crusted Tuna with Seaweed Salad and Sesame Seeds

Warm Delights

Mini Chicken Quesadilla with Chipotle Sour Cream
Fried Smoked Mozzarella Ravioli with Tomato Basil Dip
Vegetable Spring Roll with Plum Ginger Sauce
Indonesian Chicken Satay with Peanut Sauce
Peking Duck Spring Roll

Brie and Raspberry in Phyllo
Artichoke and Boursin Beignet
Roasted Cajun Shrimp with Barbeque Dipping Sauce
Spanakopita
Vegetable Samosa with Mango Chutney
Korean Barbequed Beef Skewers in Kimchee Glaze
Mini Filet of Beef En Croute with Cognac Onion Jam
Beef Satay with Plum Sauce
Pan Seared Lamb Chop with Mint and Balsamic Glaze
Chicken Wellington
Crispy Shrimp Skewer with Plum Soy Dipping Sauce
Mini Cajun Crab Cakes with Creole Smoked Bacon Aioli

Reception Stations

*Chef Attendant Fee \$150 Each

DISPLAYS

Cheese Station

Bayley Hazen Blue, Gorgonzola, Brie de Meaux, Tomme de Savoie, Pecorino
Noble Organic Cheddar, Humboldt Fog, Bluebonnet
Crackers, Gourmet Breads & Preserves

Charcuterie

Serrano Ham, Salame di Parma, House Cured Beef,
Foie Gras Chicken Paté, Chorizo and Bresaola
Country Bread, Whole Grain Mustard and Chutney

Mediterranean Station

Hummus, Baba Ganoush, Tabouleh, Marinated Olives, Marinated Artichokes
Grilled and Roasted Vegetables, Crispy and Soft Arabic Breads

Sushi Station

California Roll, Spicy Tuna Roll, Hamachi, Salmon, Tuna and Eel
Fresh Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per person)

Chesapeake Bay Station

Crab Claws, Oysters, Shrimp, Mussels
Remoulade and Lemon Wedges
(6 pieces per person)

Salad Station

Selection of Organic Gourmet Greens
Asparagus, Mushrooms, Peppers, Cherry Tomatoes, Sliced Onions, Dried Fruits
Baguette, Breadsticks, House Dressings

Continued Reception Stations

Asian Station

Dim Sum, Potstickers, Sui Mei, Pork Buns, Spring Rolls, Summer Rolls,
Peking Duck Pancakes, Chicken and Vegetable Fried Rice
Soy Sauce and Sambal

Slider Station*

Grilled Chicken and Beef Sliders
Tomato, Lettuce, Onions, Cheese, Bacon,
Blue Cheese, Mushrooms, Pickles

Risotto Station*

Asparagus, Sun Dried Tomatoes, Chives, Mushrooms,
Basil, Lemon, Prosciutto, Mascarpone, Aged Parmesan

Crab and Grits Station*

Maryland Crab, Shrimp, Bacon,
Asparagus, Parmesan Cheese, Herbs

CARVING STATIONS

*Chef Attendant Fee \$150 Each

Oven Roasted Turkey*

Gravy and Multi Grain Rolls

Rosemary Scented Leg of Lamb*

Mint Jus, Sun Dried Tomato and Black Olive Focaccia

Slow Roasted Prime Rib of Beef*

Port Wine Jus, Horseradish Cream and Brioche

Clove Studded Leg of Ham*

Cranberry Mayo and Buttermilk Biscuits

Tenderloin of Beef*

Roasted with Thyme and Garlic and Parker House Rolls