



Catering Menus

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

Stefan Kauth
Executive Chef

Rey Bautista
Banquet Chef

Claus Olsen
Executive Pastry Chef

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CATERING & EVENTS INFORMATION

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending your event is required by 9:00am, three business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. Increases in the guarantee that occur after the cut off will incur a \$10 surcharge per person.

MEETING ROOM SETUP

The client will confirm the setup of the meeting space on the Banquet Event Order (BEO) and diagram. If significant changes to the setup are requested after the meeting room has been set by the Banquet Staff, a labor fee of \$250 - \$1,000 will be assessed at the discretion of the Hotel.

SERVICE & LABOR

All Chef Attendant & Bartender fees are subject to 10% DC tax. These fees will apply to menu items where indicated with a (*) sign.

Meal Period

Small Group Fee - \$250 per event fee applies for breakfast, lunch, reception and dinner events of 25 guests or less.

Coat Check Attendant- \$150 per attendant
(1 attendant per 100 guests)

Additional Banquet Staff - pricing upon request

Chef Attendant - \$175 per attendant/90 minutes
(\$50 per additional hour; (1) Chef required per 100 guests)

Bartender - \$175 per attendant
(First 3 hours; \$50 per additional hour)

TAXES & SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all District taxes (currently 10% and subject to change) and service charges (currently 24% and subject to change). Kindly note that service charges are taxable.

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 price information. Reductions in serve time at client request do not result in reduction in pricing.

All food is removed at the conclusion of the meal period's serve time and may not be replated or removed from the premises.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the principal menu. Vegetarian and gluten free meals are available upon request. Kosher and Halal meals are available with advance notice. Please notify your catering representative of any other special dietary requests.

OUTSIDE FOOD & BEVERAGE

Neither the client, his/her guests, nor invitees will be permitted to bring food or beverages of any kind into the hotel without written permission of the hotel. In the event permission is granted, the hotel is authorized to charge for food and beverage service, based on the hotel's rate to provide the same or similar items.

SPECIAL SERVICES

Should you require entertainment, photography, floral, specialty linen, or décor, your catering representative will be pleased 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 more than 2 days prior to the event start date. Items shipped or handled will be billed at \$15.00 per box for handling and storage or \$250 per pallet. Kindly refer to the Package Policy provided by your catering representative.



PARKING

Valet parking is available for all events. Day and evening parking is available for \$35.00 per car (tax inclusive). Overnight parking charges are \$55.00 per night (prices are subject to change).

SIGNAGE

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs provided by you must be professionally lettered. To preserve the Mandarin Oriental experience for all of our guests, signage may not 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 & LOSS

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



MINDFUL MEETINGS

Selected menu items have been specially created to enhance Mandarin Oriental's Mindful Meetings program. The items noted with this Nourishment icon are more healthful dining options which will help energize participants while promoting focus and attention.



BREAKFAST BUFFETS

All Breakfasts Include Orange & Cranberry Juices,
Freshly Brewed Lavazza Coffee & Organic Teas

Classic Continental

Seasonal Sliced Fruits & Berries
House Baked Butter Croissants
Miniature Muffins

Select Three Cranberry, Lemon Poppy Seed,
Carrot Raisin, Blueberry, Crumble Top, or Corn
Flavored Organic Yogurts
Selection of Mini Bagels
Cream Cheese

Select Two: Regular, Low Fat, Berry, Maple Walnut or
Bacon Chive
Butter & Preserves

\$36

Heart Health

Superfood Smoothie Shooter
Seasonal Sliced Fruits & Berries
Citrus Salad, Honey Gelée
Yogurt Parfait with House Made Coconut Granola

Home Baked Butter Croissants
Variety of Whole Grain Muffins & Breads
Butter & Preserves

\$39

European

Assorted Berries
Bircher Muesli, Dried Apple & Almonds
Imported & Domestic Charcuterie & Cheese
Home Baked Butter Croissants
Assorted Mini Muffins & Fruit Scones

Butter & Preserves

\$40

New Yorker

Seasonal Sliced Fruits & Berries
Flavored Organic Yogurts
Hard Boiled Eggs
Chocolate Croissants & Assorted Mini Bagels
Smoked Salmon, Onions, Capers & Tomatoes
Selection of Gourmet Cream Cheeses: Regular, Low Fat, Dill
Butter & Preserves

\$42

Foggy Bottom

(Maximum 100 guests)

Chilled Energizer Juices: Carrot-Ginger & Green Apple-Celery
Seasonal Sliced Fruits & Berries

House Made Coconut Granola

Assorted Greek Yogurts

Freshly Baked Carrot Bran Muffins

Scrambled Egg Whites, Asparagus Tips, Tomato & Basil Wrap

\$40

Capitol Hill

Seasonal Sliced Fruits & Berries

Flavored Organic Yogurts

Scrambled Country Fresh Eggs with Cheddar Cheese & Bell Peppers

Applewood Smoked Bacon

Chicken Sausage

Roasted Tri-Color Potatoes with Caramelized Onions

Home Baked Butter Croissants

Assorted Mini Muffins, Fruit Scones & Danish

Butter & Preserves

\$48

South on 95

Pomegranate-Scented Fruit Salad with Berries

Flavored Organic Yogurts

Steel Cut Oatmeal with Dried Fruit, Peaches, Brown Sugar & Milk

Virginia Ham, Cheddar, Egg on Buttermilk Biscuit

Andouille Sausage & Cheese Grits

Banana Bread & Sour Cream Lavazza Coffee Cake

Butter & Preserves

\$48

LOCAL FAVORITES

District Doughnuts

Seasonal Selection of Jumbo Doughnuts

(Minimum 3 dozen)

\$72 per dozen



BREAKFAST BUFFETS

All Breakfasts Include Orange & Cranberry Juices,
Freshly Brewed Lavazza Coffee & Organic Teas

Pennsylvania Ave

Seasonal Sliced Fruits & Berries
Blueberry, Lemon Poppy Seed & Crumble Top Muffins
Flavored Organic Yogurts
Scrambled Eggs with Chives

Select One: Roasted Yukon Gold, Hash Browns,
or Rosemary Roasted Potatoes

Select Two : Applewood Smoked Bacon, Virginia Ham,
Chicken Sausage or Pork Sausage
\$48

Reagan National

(Take-Away Only)
Jumbo Muffin
Flavored Organic Yogurt
Banana
Granola Bar
Bottled Orange Juice
To-Go Coffee Station
\$30

ENHANCEMENTS

Assorted Individual Breakfast Cereals

Whole Milk & Fat-Free Milk
\$6 each (on consumption)

Steel Cut Oatmeal

Cinnamon, Dried Apricots, Honey, Raisins, Brown Sugar,
Apple Cinnamon Compote
\$12 per person

Fresh Berry, Granola & Yogurt Parfait  \$8 each

Flavored Organic & Greek Yogurts  \$6 each

Applewood Smoked Bacon \$7 per person

Chicken or Pork Sausage Links \$7 per person

Scrambled Organic Eggs \$12 per person

ENHANCEMENTS

Bagels & Lox

Selection of New York Style Bagels
Assortment of Cream Cheeses
Gravlax & Smoked Salmon
Appropriate Condiments
\$18 per person

Simply Assorted Bagels & Cream Cheeses \$9 Each

Breakfast Sandwiches

(Minimum 1 dozen each type)

- ~ Egg, Bacon, White Cheddar on a Buttery Biscuit
 - ~ Quesadilla filled with Egg, Queso Fresco, Crispy Bacon, Peppers, Onion
 - ~ Egg White, Zucchini, Peppers & Goat Cheese in a Vegetable Wrap
 - ~ Egg, Sausage Patty, American Cheese, English Muffin
- \$102 per dozen

Stuffed French Toast *

Warm Maple Syrup, Mixed Berry Coulis, Whipped Cream,
Powdered & Cinnamon Sugar

Select Two:

- ~ Peaches & Cream
 - ~ Roasted Banana with Rum Raisin Sauce
 - ~ Nutella
 - ~ Corn Flake Crusted
- \$16 per person

Eggs Benedict *

Served on English Muffins

Select Two:

- ~ Traditional: Canadian Bacon, Poached Egg, Hollandaise Sauce
 - ~ Florentine: Spinach, Poached Egg, Tomato, Hollandaise Sauce
 - ~ Chesapeake: Maryland Lump Crab Cake, Poached Egg, Old Bay Béarnaise Sauce
- \$22 per person

All About Eggs *

Country Fresh Egg Omelets Prepared to Order Filled with:
Diced Ham, Aged Cheddar, Feta, Swiss Cheese, Scallions,
Sautéed Mushrooms, Diced Tomato, Sautéed Spinach,
Caramelized Onions, Roasted Peppers & Fresh Herbs
\$18 per person

* Require (1) Chef per 100 guests, \$175



PLATED BREAKFAST

All Breakfasts Include Orange & Cranberry Juices,
Bakery Basket, Freshly Brewed Lavazza Coffee & Organic Teas

FIRST COURSE (Pre-Set)

Select One:

Granola & Berry Parfait
Coconut Bircher Muesli, Peach Compote
Melon & Mint Salad

ENTRÉE

Select One:

Mango & Cream Stuffed French Toast
Pork Sausage & Warm Maple Syrup
\$40

Wild Mushroom & Brie Quiche
Charred Tomato Eggplant Fondue, Chicken Apple Sausage
\$42

Three Egg Scramble
Roasted Tomatoes & Mushrooms, Applewood Smoked Bacon,
Yukon Gold Potatoes
\$40

Spanish Tortilla
Eggs, Red & Green Bell Pepper, Onion, Potatoes, Queso Blanco,
Parsley, Asparagus, Iberico Style Ham, Mesclun Greens,
Sherry Vinaigrette
\$42

Maryland Crab Cake Benedict
Organic Spinach & Citrus Hollandaise, Breakfast Potatoes
\$52

Steak & Eggs
Filet of Beef with Shitake Mushrooms, Scrambled Organic Eggs,
Yukon Gold Potato Hash & Oven Roasted Tomato
\$58

VEGAN & GLUTEN FREE BREAKFAST SELECTIONS



Raw Buckwheat Porridge
Select One Fruit: Peach, Cherry or Kiwi
\$8 per person

Fruit Salad (select one)
Select One: Citrus, Melon-Mint, Berry, Tropical, Mixed Fruit
\$7 per person

Tofu Scramble Breakfast Waffle Sandwich
Select One: Mushroom, Western, or Sundried Tomato
& Spinach
\$102 per dozen

Mediterranean Plate
Olive Oil Poached Salmon with Berry Salad
\$37 per person

Overnight Oat Parfait \$8 each

Paleo
Tomato Basil Frittata \$11 per person

Cauliflower and Bacon "Hash" \$9 per person

South Beach
South Beach Breakfast Sandwich
Turkey Sausage & Egg on English Muffin
\$102 per dozen

Apple Cinnamon Granola \$8 per person



BREAKFAST ENHANCEMENTS

Breakfast Networking Reception

Fruit Skewer

Blueberry Oat Parfait

Chicken & Waffle

French Toast Bite

Donut Hole

Miniature Quiche

Smoothie

Select One: Raspberry-Peach, Pineapple Banana,

Mango-Lychee

Breakfast Sandwich Slider

Select One:

Egg, Bacon & White Cheddar, Egg, Sausage & American

Cheese, Egg, Ham & Swiss

\$49 per person

\$6 for each additional item

NOT Just Toast *

Sliced Breads, French Baguette, Italian Loaf,

English Muffins

Avocado Toast Bar: Sliced Avocado, Bacon Crumble,

Basil, Fresh Black Pepper, Sea Salt, Olive Oil

Nutella Toast Bar: Nutella, Coconut Flakes,

Banana, Strawberry, Almonds, Feuilletine Crisps

Peanut, Cashew, Almond Butter

Specialty Jams, Clover Honey, European Butter,

Cinnamon Sugar

\$32

Add-on Hot Items:

Corned Beef Hash

Hot Ham & Swiss

Over Easy Egg

Huevos Ranchero

\$7 each additional item

* Requires (1) Chef per 100 guests, \$175

ENHANCEMENTS

Avocado Toast Bar *



Whole Wheat & Multi Grain Toast

Sliced Avocado, Bacon Crumble, Basil, Fresh Black Pepper,

Sea Salt, Olive Oil

\$20

Nutella Toast Bar *

Whole Wheat & Multi Grain Toast

Nutella, Coconut Flakes, Banana, Strawberry, Almonds,

Feuilletine Crisps

\$17

Mimosas & Bellini

\$16 per glass

Bloody Mary

\$13 per glass

\$10 per glass (Virgin Cocktail)

Screwdrivers & Greyhounds

\$13 per glass



BRUNCH BUFFETS

All Brunches Include Orange & Cranberry Juices,
Freshly Brewed Lavazza Coffee & Organic Teas

Georgetown

Seasonal Sliced Fruits & Berries
Home-Baked Butter Croissants
Assorted Miniature Muffins, Donut Holes & Danish
Assortment of Miniature Bagels
Assortment of Flavored Cream Cheeses
Gravlax & Smoked Salmon
Country Fresh Scrambled Eggs with Chives
Cinnamon French Toast with Caramelized Bananas &
Warm Maple Syrup
Applewood Smoked Bacon
Chicken & Pork Sausage Links
Roasted Chicken & Polenta
Grilled Salmon with Garlic Spinach
Thyme Roasted Fingerling Potatoes
Mango Cake
Mini Flan
Opera Cake
Double Chocolate Mousse
\$70

DuPont Circle

Seasonal Sliced Fruits & Berries
Home-Baked Butter Croissants
Assorted Miniature Muffins, Fruit Scones & Danish
Assortment of Miniature Bagels
Assortment of Flavored Cream Cheeses
Gravlax & Dill Cured Salmon
Organic Field Greens & Assorted Dressings
Tomato Mozzarella Caprese Salad
Sliced Charcuterie & Cheese Platter
Baguette, Sourdough & Pumpernickel Bread
Country Fresh Scrambled Eggs with Cheddar
Ricotta Cheese Blintzes & Blueberry Compote
Maryland Crab Cakes & Yellow Tomato Coulis
Pan Seared Chicken Breast & Mushroom Polenta
Herb Scented Pebble Potatoes
Apricot Tart
Vanilla Napoleon
Fruit Tartlet
Valrhona Chocolate Cream Puff
\$80

ENHANCEMENTS

Waffle Station *

Select Two:

- ~ Goat Cheese Waffle with Asparagus & Brown Sugar Vinaigrette
- ~ BLT- Smoked Tomato & Bacon Waffle with Baby Lettuce, Maple-Mustard Vinaigrette
- ~ Fried Chicken, Maple Syrup
- ~ Chocolate, Chocolate, Chocolate! - Chocolate Chips & Chocolate Whipped Cream
- ~ Seasonal Fruit Waffle with Fruit Compote, Whipped Cream
- ~ Classic with Berries, Warm Maple Syrup

\$20

Maple Waffle Breakfast Cones *

Scrambled Egg, Bacon, Cheddar Cheese in a Maple Waffle Cone
\$12

Pancake Station

Blueberries, Bananas, Chocolate Chips, Vermont Maple Syrup,
Berry Coulis, Sweet Butter
\$18

Strip Loin Carving Station *

Slow Roasted Beef Strip Loin, Jus, Horseradish Cream,
Whole Grain Dijon Mustard, Fresh Parker House Rolls
\$26

Bone-In Virginia Ham Carving Station *

Bone-In Virginia Ham with Honey-Mustard Glaze,
Country Style Biscuits
\$22

* Requires (1) Chef per 100 guests, \$175



COFFEE BREAKS

All Breaks are for 1 Hour of Service
& Include Freshly Brewed Lavazza Coffee & Organic Teas

Filibuster

Assorted Starbucks Frappuccino
Donut Holes
Biscotti
Double Espresso Tiramisu Shooter
\$20

After School Favorites

Grilled Cheese Bites to include:
Halloumi on Country White & Wisconsin Cheddar on Brioche
Tomato Soup Shooters
Carrot & Celery Stick Crudité
Goldfish Crackers
Yoo-hoo
\$18

Power Through



Flavored Organic Yogurts
Selection of Granola Bars & Kind Bars
Dried Fruit & Nut Trail Mix
Strawberry-Ginger & Citrus Blend Energizer Juices
\$22

Amber Waves



Miniature Oat Bran Muffins
Oatmeal Energy Bars
Maple Oatmeal Crumble
Blueberry Granola Parfait
Oatmeal Raisin Cookies
\$19

Garden



Vegetable Crudité & Dip
Traditional Hummus & Pita Chips
Miniature Spinach & Cheese Quiche
Banana Walnut Bread
\$18

Cookie Jar

(Minimum 50 guests)
Chocolate Chip, Coconut Butter Pecan,
Red Velvet, S'mores, M&M's, Sugar, Sprinkle
Whole & Skim Milks
\$22

Red Hat Society

Tea Sandwiches to Include: Roast Beef & Aged Cheddar, Cucumber
& Mint, Smoked Salmon, Ham & Apricot-Dijon
Freshly Baked Scones, Devonshire Cream, Fruit Preserves
Selection of Pastries, Tea Breads & Cookies
\$36

Parks Service

Create Your Own Trail Mix Blend with:
Almonds, Peanuts, Raisins, Dried Cranberries, Marshmallows,
Sunflower Seeds, M&M's, Granola, Assorted Dried Fruits,
Yogurt Pretzels, Yogurt Raisins & Chocolate Peanuts
\$24



Health Nut

70% Dark Chocolate Bark with Almonds & Dried Fruits
Julienne Vegetables with Edamame Hummus
Cucumber & White Grape Gazpacho
Exotic Fruits with Honey-Poppy Seed Yogurt
\$22

Sweet & Salty

Freshly Popped Popcorn with Truffle, Salt & Vinegar,
Yellow Curry Salt
Mixed Nuts
Chocolate Covered Pretzels
Salted Caramel Brownies
\$24

Eastern Market

Raspberry Lemonade
Strawberry Mousse
Blackberry Bars
Blueberry Tartlet
Cranberry Oatmeal Bar
\$24

Retro Classics

Mario's Stuffed Mushrooms
Donkey Kong's Banana Cream Tart
Burger Time Sliders
Pac Man's Fruit Bowls: Cherry, Orange, Apple, Banana, Strawberry
Tapper's Old Time Root Beer
\$24



Ho-Hummus



Select Three: Classic Hummus, Golden Beet, Red Pepper, Carrot, Fava Bean or Kale
Pita Chips, Soft Pita Bread, Naan, Chapatti
\$19

Movie Night

Butter Popcorn
Nachos
Milk Duds
Goobers
Raisinettes
Twizzlers
Assorted Soda
\$19

Happy Hour

Corn Tortilla Chips with Jalapeño Cheese
Warm Salted Soft Pretzels with Sweet, Hot & Honey Mustard Dips
Fancy Bar Mix
\$24
Self-Service Domestic Beers
\$8 each *(based on consumption)*

Nats Park

Miniature Corn Dogs
Cracker Jacks
Salted Peanuts
Half Smoke
\$21

Brain Food



Pomegranate Juice
Dark Chocolate Bark
Almonds & Walnuts
Dried Blueberries
Turmeric Deviled Eggs
\$16

Under Pressure



White Bean Salad
Nectarines
Kale Chips
Broccoli & Pepper Crudité
\$18

Color Palette



Red

Raspberry Shooters
Red Apples
Red Beet Salad
Tuna Tataki
Cherry Mousse

Orange

Papaya Shooters
Mandarin Oranges
Cheese Platter: Sharp Cheddar, Mimolette, Shropshire Blue
Spiced Butternut Soup Shot
Pumpkin Pie Tart

Yellow

Sweet Yellow Beet Shooters
Bananas
Curried Chicken Salad
Mango & Goat Cheese Salad
Lemon Bars

Green

Celery-Apple Shooters
Green Grapes
Steamed Edamame
Guacamole & Tortilla Chips
Green Tea Cookies

Blue

Black Currant Shooters
Blueberries
Blue Corn Tortilla Chip with Ceviche
Blue Cheese Tartlet
Boysenberry Fruit Squares

Purple

Blackberry Shooters
Plums
Baked Purple Potato Chips with Sour Cream & Cheddar
Bacon Wrapped Figs
Gooseberry Cream Pie

\$26 per color



ADDITIONAL BREAK BEVERAGES

Assorted Soft Drinks \$6 each
 Bottled Evian Water \$6 each
 Bottled Perrier Sparkling Water \$6 each

Red Bull & Sugar Free Red Bull \$8 each
 Vitamin Water \$8 each
 Starbucks Frappuccino \$9 each
 Coconut Water \$8 each
 Bottled Iced Tea \$8 each
 Gatorade \$8 each

Freshly Brewed Regular & Decaffeinated Lavazza Coffees
 & Assorted Hot Teas
 \$9 per person per hour
 \$105 per gallon

Beverage Packages

(unlimited consumption)

Four-Hour Hot \$31 per person
 Eight-Hour Hot \$59 per person

Four-Hour Hot & Cold \$46 per person
 Eight-Hour Hot & Cold \$84 per person

BREAK ENHANCEMENTS

Market Basket of Seasonal Whole Fruits

\$48 per dozen

Assorted Donut Holes

(Minimum 25 guests)
 Chocolate Dipping Sauce
 \$10 per person

Yogurt Station

Plain, Vanilla & Berry Yogurts with Homemade Granola
 & Seasonal Berries
 \$14 per person

Made to Order Smoothies *

Select Two: Raspberry-Peach, Pineapple-Banana,
 Orange-Coconut, Strawberry-Apple, Mango-Lychee
 \$11 per person

Granola Bars, Kind Bars, Candy Bars

\$5 each

Brownies & Blondies

Select One: Fudge Brownies, Rum-Pecan Brownies,
 White Chocolate Chunk Blondies
 \$56 per dozen

Deep River Kettle Chips

\$5 each

Assorted Macarons

\$48 per dozen

Salted Soft Pretzels

Sweet, Hot & Honey Mustard Dips
 \$108 per dozen

Fresh Baked Cookies

\$56 per dozen

* Requires (1) Attendant per 100 guests, \$175



PLATED LUNCH

All Lunches Include Assorted Rolls, Sweet Butter, First Course, Entrée, Dessert & Freshly Brewed Lavazza Coffee & Organic Teas

FIRST COURSES (Soups & Salads)

SOUPS

Garden Tomato
Focaccia Croutons

New England Clam Chowder
Old Bay Crackers

Mushroom Bisque
Madeira Essence

Spicy Tortilla
Cilantro Cream

She Crab
Tobiko Caviar

SALADS

Iceberg Wedge
Crispy Bacon and Blue Cheese, Caramelized Onion Vinaigrette

Seasonal Salad
Lettuce, Carrot, Cucumber, Cherry Tomato, Sweet Corn & Pickled Red Cabbage, Lemon-Extra Virgin Olive Oil Dressing

Heirloom Tomatoes & Burrata Salad
Rocket Pesto

Organic Field Greens & Roasted Pears
Gorgonzola, Candied Hazelnuts, Brown Butter Vinaigrette

Baby Caesar
Baby Romaine Hearts, Crispy Pancetta, Shaved Parmesan, Poached Egg & Parmesan Biscuit

Gem Lettuce Wedge
Pancetta Crisp & Parmesan, Wasabi Ranch Dressing

Frisée, Baby Mache & Watermelon Radish
Hearts of Palm, Blood Orange Vinaigrette

ENHANCEMENTS

Enhancements as first course: \$6
Additional course or enhancement: \$12

Smoked Salmon & Shaved Fennel
Watercress Salad & Pickled Red Onion

San Daniele Ham & Grilled Zucchini
Ricotta Cheese, Toasted Pine Nuts, Spicy Garden Cress

Tuna Tataki Salad
Julienne Vegetables, Rice Noodle Vermicelli & Togarashi Spiced Cajun Nuts

Crab Salad with Japanese Dressing
(Maximum 250 guests)

SEASONAL SOUPS & SALADS

Winter

- ~ Turkey Chili
- ~ Chestnut Bisque
- ~ Mung Bean Salad, Shrimp, Mussels, Scallop & Baby Greens

Spring

- ~ Sweet English Pea & Mint (Hot or Cold)
- ~ Roasted Beets, Red Sorrel, Curried Yogurt Dressing

Summer

- ~ Heirloom Tomato Gazpacho
- ~ Chilled Sparkling Honeydew
- ~ Watermelon Feta Caprese
- ~ Fresh Herb Quinoa Salad

Fall

- ~ Butternut Squash Bisque
- ~ Wild Mushroom Consommé
- ~ Grilled Delicata, Squash, Baby Spinach & Ranchero Cheese with Pomegranate Dressing
- ~ Fromage Blanc, Baby Greens & Roasted Pumpkin, Crispy Celeriac & Maple Sesame Vinaigrette



PLATED LUNCH

All Lunches Include Assorted Rolls, Sweet Butter, First Course, Entrée, Dessert & Freshly Brewed Lavazza Coffee & Organic Teas

SALAD ENTREES

Grilled Chicken Caesar Salad

Romaine, Shaved Parmesan, White Anchovy, Focaccia Crostini
\$54

Tuna Niçoise Salad

Seared Ahi Tuna, Haricots Verts, Black Olives, Shaved Egg,
Red Onion, Sun-Dried Tomato Vinaigrette
\$56

Lobster Citrus Salad

Organic Field Greens, Citrus Segments, Avocado Puree, Quail Egg,
Dehydrated Pineapple-Chive Vinaigrette
\$62

Tandoori Chicken Salad

Hearts of Romaine, Lentils, Crispy Poppadum, Diced Mango,
Red Onion, Mint Yogurt, Cilantro-Lime Vinaigrette
\$56

ENHANCEMENTS

Amuse-Bouche

Chef's Seasonal Choice
\$6

Spring / Summer Entrees

Maryland Soft Shell Crab

Summer Succotash, Asian Remoulade
\$68

Grilled Rockfish

Roasted & Smashed Pebble Potatoes,
Roasted Brussels Sprouts, Tomato Coulis
\$64

Penne Pasta with Flaked Salmon

English Peas, Tomato Fondue, Shaved Pecorino
\$62

HOT ENTREES

Orecchiette Pasta with Wild Mushrooms (vegetarian)

Arugula, Shaved Manchego, Oven Roasted Tomatoes,
Extra Virgin Olive Oil
\$62

Roasted Beef Tenderloin (gluten free)

Boursin Cheese, Yukon Gold Potatoes, Mushrooms, Asparagus,
Beef Jus
\$67

Sliced Mongolian Chicken

Sweet & Spicy Egg Noodles
\$62

Pan Seared Rockfish

Asparagus, Shitake Mushrooms, Potato, Cherry Tomato,
Sweet and Spicy Mustard
\$66

Grilled Chicken Breast

Potato Puree, Baby Vegetables, Chicken Jus
\$62

Sautéed Maryland Crab Cakes

Spinach, Potato Sticks, Tomato-Meuniere Sauce
\$62

Grilled Salmon

Lemon Thyme Roasted Fingerling Potatoes, Shallots &
Cherry Tomatoes, Olive Oil
\$64

Corn-Crusted Pork Loin

Whipped Potato, Squash Ragout, Poblano Cream
\$64

Grilled Strip Loin

Citrus Braised Endive, Potatoes, Cherry Tomatoes,
Shitake Mushrooms
\$68

Roasted Halibut

Caramelized Baby Bok Choy, Garlic Fried Rice, Wasabi Crunch,
Sweet Soy Drizzle, Lime
\$70



DESSERTS

Vanilla Panna Cotta

Spicy Pistachio, Apricot Confit, Crispy Apricot,
Lemon Apricot Sauce

Mandarin

(Maximum 300 guests)

Mandarin Cake, Mandarin Mousse, Mandarin Marmalade,
Chocolate Streusel, Mandarin Gel

White Chocolate Cake

Vanilla Olive Oil Cake, Opalys White Chocolate Mousse,
Coconut Stone, Berry Marmalade

Yucatan Dark Chocolate Cremeux

Milk Chocolate Sponge, Hazelnut, Freeze-Dried Raspberry,
Frozen Yuzu Marshmallow, Mango Sauce

Carrot Cake

Soft Carrot Cake, Mango Compote, Mascarpone Cream,
Sichuan Carrot Jelly

Strawberry Trifle

Vanilla Lady Fingers, Fresh Strawberries, Bavarois

SEASONAL DESSERTS

Winter

Black Forest Cake

Vanilla Cream, Chocolate Sponge Chocolate Mousse,
Cherry Compote

Spring

Cherry Blossom

Sakura Cherry Foam, Cherry Mousse, Sakura Cherry Puree

Summer

Strawberry Cake

Vanilla-Mint Sponge Cake, Vanilla Bavarian Cream,
Strawberry Coulis

Fall

Pumpkin Cheesecake

Graham Cracker Crust, Whipped Cream,
Cranberry Walnut Relish



LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Lavazza Coffee & Organic Teas

It's A Wrap!

Potato Chowder
Organic Field Greens, Assorted Dressings
Spicy Cucumber Salad
Farfalle Pasta Salad, Grilled Mushrooms

Grilled Chicken with Tzatziki & Chiffonade of Romaine,
Red Onions, Tomato
Chimichurri Flank Steak Wrap, Red Onion & Corn Salsa,
Queso Fresco
Balsamic Mushroom Pita, Roasted Peppers, Hummus, Pea Tendrils

Chef's Selection of Cookies
Nut Free Brownies
Berry Tartlet
\$62

The Deli

Heirloom Tomato Soup
Organic Field Greens, Assorted Dressings
Cucumber Salad, Olives, Red Onion
Kettle Chips

Assortment of Sliced Pork Loin, Smoked Ham, Smoked Turkey,
Roast Beef
Assorted Sliced Cheeses
Bibb Lettuce, Sliced Onion, Dill Pickles
Mayonnaise, Whole Grain & Dijon Mustards
Selection of Sliced Breads

Blondies
Chocolate Dipped Biscotti
Caramel Swirl Cheesecake
\$64

ENHANCEMENTS

Panini Station

Specialty panini can replace one sandwich choice on existing menu

- ~ Cuban Ham, Roast Pork, Sweet Mustard, Pickles
- ~ Fig Prosciutto Arugula & Mozzarella
- ~ Pesto Chicken, Sweet Peppers
- ~ Mediterranean Vegetables, Hummus

Panini for Replacement: \$3 per person each type
Add to Existing Menu: \$8 per person each type

Italian Deli

Wedding Soup
Orzo Pasta Salad
Antipasti
Roasted Red Pepper with Goat Cheese Crumble

Assortment of Sliced Capicola, Pepperoni, Soprasetta, Bologna
Assorted Sliced Cheeses
Bibb Lettuce, Sliced Onion, Dill Pickles
Mayonnaise, Whole Grain & Dijon Mustards
Selection of Sliced Breads

Miniature Cannoli
Tiramisu Shooter
Almond Paste Cookies
\$68

Southwestern

Cornbread & Sweet Butter
Vegetarian Chili
Southwest Caesar Salad
Red & Yellow Pepper Salad, Cilantro Vinaigrette
Black Bean, Sweet Potato, Corn, Lettuce, Avocado Dressing

Chicken Mole with Plantains
Braised Brisket with Picked Red Onions
Cumin-Grilled Salmon, Black Bean Salsa
Quinoa-Stuffed Roma Tomato with Poblano Sauce

Tres Leches Cake
Coconut Cake with Mango Salsa
Traditional Flan
\$69

Mid-West

Cornbread, Rolls & Sweet Butter
Turkey Chili
Iceberg Salad: Tomato, Carrot, Croutons, Blue Cheese Dressing
Cole Slaw
Grilled Vegetable Pasta Salad

Prime Beef Meatloaf with Mushroom Gravy
Striped Bass with Tomato Jam, Polenta Cake
Herb-Crusted Chicken Breast, Baby Vegetables, Chicken Jus
Caramelized Herbed Fingerling Potatoes

Miniature Cherry Pie
Berry Trifle
Apple Crumble Tartlet
\$64



Italian Market

Fresh Baked Focaccia
Tuscan Vegetable Soup
Melon & Prosciutto Antipasti
White Bean Salad
Assorted Vegetables, Mushrooms, Artichokes, Olives, Red Peppers
Red Oak & Radicchio Salad, Balsamic Drizzle

Monkfish, Milanese Style Rice Pilaf, Charred Fennel
Parmesan-Crusted Strip Steak, Polenta Fries
Chicken Piccata with Farfalle Pasta
Orecchiette with Tomato, Pancetta & Garlic

Traditional Cannoli
Tiramisu Shooters
Almond Cake
\$75

Yankee

Fresh Rolls & Butter
Clam Chowder with Oyster Crackers
Organic Field Greens & Vegetables, Assorted Dressings
Heirloom Apple Waldorf Salad
Mustard & Pebble Potato Salad

Miniature Crab Cake
Fried Cod with Steak Fries, Lemon Wedges, Tartar Sauce
Herbed Beef Strip Loin, Niçoise Vegetables
Buttermilk Mashed Potatoes

Miniature Boston Cream Pie
Key Lime Bar
Black Bottom Cheesecake
\$68

Far East

Coconut Lemongrass Soup with Chicken
Cucumber Salad with Ginger, Cilantro & Sesame
Napa Cabbage & Mango Slaw
Soba Noodle Salad with Tofu & Brown Mushrooms

Guo Bao Rou Chicken,
Steamed Fish with Ginger-Garlic Oil
Crab Fried Rice with Stir-Fry Vegetables

Candied Ginger Rice Pudding
Green Tea Pot de Crème
Lemon Yuzu Tartlet
\$68

Made in Taiwan

Spicy Cucumber Salad
Asian Slaw
Wombok Salad: Raw Stir Fry Vegetables with Spinach &
Sesame Vinaigrette

Ta A: Shrimp and Noodles in a Light Shrimp Broth
Mochiko Chicken: Taiwanese Marinated Chicken Grilled with
Fried Basil & Bok Choy
Vegetarian Ma-Po Tofu: Tofu, Onion, Mushrooms & Broccoli in a
Spiced Red Sauce

Pineapple Cake
Goji Berry Panna Cotta
Oolong Tea Cookie
\$71

East Meets West

Kang Jued: Thai Glass Noodle & Tofu Soup
Asian Greens, Cilantro Honey Lime Dressing
Green Papaya Salad, Sweet Chili Dressing
Chow Mein Noodle Salad

Thai Chicken with Napa Cabbage, Garlic Broccoli
Steamed Rockfish, Szechuan Green Beans
Shrimp Egg Noodles
Vegetable Fried Rice with Egg

Coconut Cake with Tropical Fruit Relish
Ginger Pot de Crème
Tropical Fruit Verrine
\$72

ENHANCEMENTS

Wok Fried Rice Station *

Select One: Vegetable, Seafood or Chicken Fried Rice
Served in Chinese To-Go Boxes
\$16

Beef Strip Loin Carving Station *

Buttermilk Biscuits
\$26

* Requires (1) Attendant per 100 guests, \$175



BUILD YOUR OWN LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Lavazza Coffee & Organic Teas

Washingtonian

Fresh Rolls & Butter

Select One:

- ~ She Crab
- ~ Smoked Fish Chowder
- ~ Minestrone

Select Three:

- ~ Classic Caesar Salad
- ~ Tuna Niçoise Salad
- ~ Iceberg Lettuce, Tomatoes, Bacon Crumbles, Blue Cheese Dressing
- ~ Mixed Green Salad, Choice of House Dressing or Vinaigrette
- ~ Dijon Mustard Potato Salad

Select Three:

- ~ Grilled Chicken, Roasted Vegetables & Tomato Shallot Sauce
- ~ Pan Roasted Chicken, Button Mushrooms, Caramelized Onions & Honey Mustard Sauce
- ~ Baked Cod, Rice Pilaf, Roasted Fennel, Lemon Herb Sauce
- ~ Grilled Salmon, Asparagus and Tomato Beurre Blanc
- ~ Roasted Sirloin, Caramelized Garlic & Herbed Pee Wee Potatoes, Horseradish Cream
- ~ Cavatappi Pasta, Crispy Prosciutto, Green Beans, Parsley
- ~ Eggplant Lasagna

Select Three:

- ~ Strawberry Shortcake
- ~ Seasonal Fruit Cheesecake
- ~ Lemon Bar
- ~ Spiced Pot de Crème
- ~ Chocolate Mousse

\$68

On the Mall

Antipasto Pasta Salad
Potato & Chive Salad
Mixed Greens, Carrots, Red Peppers, Cucumber, Broccoli, Cherry Tomatoes, Ranch Dressing & Balsamic Vinaigrette

Select One:

- Country Lentil
- Roasted Tomato Bisque
- Turkey Chili, Sour Cream, Tortilla Strips

Select Three:

- ~ Ham, Cave Aged Cheddar, Honey Grain Mustard, French Peasant Bread
- ~ Smoked Turkey, Roasted Red Pepper Aioli, Pickle, Tomato, Bibb Lettuce
- ~ Roast Beef, Emmental Cheese, Caramelized Onions, Arugula, Horseradish Mayonnaise, Pretzel Roll
- ~ Feta, Tomatoes, Oregano, Arugula, Olive Oil on Fresh Baguette
- ~ Grilled Pesto Chicken BLT, Pesto Aioli, French Baguette
- ~ Lamb Pita with Baba Ganush, Red Onion, Parsley, Tomato, Black Olive Tapenade
- ~ Buffalo Mozzarella, Sun Dried Tomato Mayonnaise, Spinach Wrap
- ~ Crab Sandwich with Sriracha Aioli, Watercress & Cucumber
- ~ Hummus, Cucumber, Tomato, Grilled Onion, Lavash

Select Three:

- ~ Opera Cake
- ~ Passion Fruit Torte
- ~ Chocolate Raspberry Cake
- ~ Coconut Cream Pie Tartlet
- ~ Cassis Mousse with White Chocolate
- ~ Fruit Tartlet with Crème de Pâtisserie
- ~ Apple Crumble
- ~ Red Velvet Cupcake

\$65



BENTO BOX LUNCHES

(Maximum 250 guests)

Asian Bento



Carrot Ginger Soup
Teriyaki Salmon with Pickled Cucumber
Roasted Baby Bok Choy with Oyster Sauce
Shitake Garlic Fried Rice
Green Tea Cookie
\$60

American Bento

Baby Lettuce with Cherry Tomatoes, Cucumbers, Carrots
& Balsamic Vinaigrette
Pommery Mustard Potato Salad with Dill

Select One:

Thyme Roasted Filet of Beef with Wild Mushroom Sauce
\$63
Wagyu Meatloaf glazed with Ginger Ketchup
\$59

Cookie Sandwich

Vegetable Bento



Grilled Mediterranean Vegetable Wrap
Asian Slaw with Crispy Wonton Strips
Baby Lettuce with Orange Ginger Dressing
Tropical Fruit Salad
Assorted Macarons
\$55

BOX LUNCH - TAKE AWAY ONLY

(Not for on-premise dining)

Each Box to Include:

Whole Fruit
Pasta Salad
Kettle Chips
Fresh Baked Cookie

Select Up to Two Sandwiches:

(One sandwich per box lunch)

- ~ Grilled Salmon, Lettuce, Tomato, Citrus Green Aioli, Brioche
- ~ Corned Beef Sandwich, Gruyere, Sauerkraut, Garlic Aioli, Sourdough Bread
- ~ Turkey Club Sandwich, Bacon, Avocado, Lettuce, Tomato, Mayonnaise, Country Bread
- ~ Smoked Ham, Emental Cheese, Lettuce, Tomato, Honey Dijon Spread, Rye Bread
- ~ Asian Chicken Wrap, Tomato, Cucumber, Cilantro Pesto
- ~ Grilled Vegetable Wrap, Hummus, Pea Shoots

\$50

BOX LUNCH ENHANCEMENTS

Fruit Salad	\$3 each
Potato Salad	\$3 each
Cole Slaw	\$3 each
Kind Bar	\$5 each
Power Bar	\$5 each
Coconut Trail Mix	\$5 each
Brownies	\$4 each
Miniature Petit Fours	\$8 each
Soft Drink or Bottled Water	\$6 each



RECEPTION HORS D'OEUVRES

25 Piece Minimum Order per Type

COLD HORS D'OEUVRES

Land

- ~ Confit Duck Roulade, Calamansi Gel, Pickled Mustard Seed
- ~ Thin Sliced Beef, Rolled Asparagus, Boursin Cream
- ~ Curry Chicken Salad in "Taco Shell"
- ~ Peppered Beef Carpaccio, Red Onion Gel, Rye Cracker
- ~ Foie Gras Mousse, Black Pepper Macaron

\$8 each

Sea

- ~ Togarashi Seared Tuna Tataki, Wasabi Mayonnaise & Tobiko
- ~ Poached Prawn, Pico de Gallo, Tortilla Chip
- ~ Red Snapper Ceviche, Micro Cilantro, Popcorn
- ~ Smoked Salmon Roulade filled with Herb Cream Cheese, American Caviar
- ~ Smoked Salmon Mousse with Crème Fraiche, Black Caviar, Chives
- ~ Cold Colossal Shrimp with Sriracha Cocktail

\$7 each

Garden

- ~ Burrata Mousse, Tomato, Pine Nuts, in Sun Dried Tomato Cone
- ~ Chargrilled Corn Salsa, Boursin Cheese, Brioche
- ~ Summer Roll, Peanut Dipping Sauce
- ~ Edamame Hummus in Miniature Tart
- ~ Tomato Caprese Pipette
- ~ Roasted Tomato Chutney on Blini
- ~ Brie Cheese on Raisin Bread, Honey Caviar

\$6 each

HOT HORS D'OEUVRES

Land

- ~ Chicken & Lemongrass Pot Sticker
- ~ Bulgogi Beef Dumpling
- ~ Tuscan Chicken & Fontina Ball
- ~ Peking Duck Ravioli
- ~ Petite Wagyu Beef Wellington, Horseradish Aioli
- ~ Chicken Bati Pita
- ~ Pineapple Adobo Carnitas
- ~ Baby Lamb Chops, Dried Cherry Barbeque Sauce
- ~ Duck Quesadilla, Hoisin Sauce
- ~ Miniature Cheeseburger Slider
- ~ Chicago Style Miniature Hotdog
- ~ Candy Apple Pork Belly

\$8 each

Sea

- ~ Bacon-Wrapped Scallop with Citrus Drizzle
- ~ Shrimp Tempura, Yuzu Marmalade
- ~ Crab Rangoon, Sweet Chili Dipping Sauce
- ~ Miniature Lobster Cobbler
- ~ Barbeque Shrimp & Grits Tart
- ~ Firecracker Shrimp Roll

\$7 each

Garden

- ~ Ratatouille Tartlet
- ~ French Onion Soup Boule
- ~ Feta & Sundried Tomato Triangle
- ~ Apple Chutney & Brie Purse
- ~ Brandied Peach Cream Puff
- ~ Cherry Blossom Tart
- ~ Kale & Vegetable Dumplings
- ~ Porcini Mushroom Arancini

\$6 each



SPECIALTY RECEPTION STATIONS

All Receptions are for 90 Minutes of Service

Carnaroli Risotto Station *

Wild Mushroom Risotto, Pancetta, Arugula with Shaved Manchego
Sweet Pea & Carrot Risotto, Lump Crab Meat, Pea Shoots,
Shaved Pecorino

\$24

Dim Sum

Vegetable Pot Stickers
Pork & Shrimp Shu Mai
Shrimp Har Gow
Teriyaki Beef Skewers
Soy Sauce, Duck Sauce, Sweet Chili Sauce

\$24

Dumpling Add-Ons

(Minimum 25 pieces per type)

Bulgogi
Pork & Kimchi
Chicken Teriyaki
Peking Duck
Thai Curry Vegetable Samosa
Maui Shrimp Spring Roll
Roast Pork Spring Roll
\$7 each

Wok *

Kung Pao Chicken
Stir Fry Tofu & Vegetables
Shrimp & Vegetables Pad Thai Noodles
Steamed Jasmine Rice
Served in Chinese To-Go Boxes

\$28

Scallop *

Scallop Skewers with Micro Arugula, Gochujang Vinaigrette
Golden Seared Scallops, Sweet Pea Puree & Corn Vinaigrette

\$28

Quesadilla *

Chicken, Pepper Jack Cheese & Roasted Peppers
Duck with White Cheddar & Hoisin
Sour Cream, Guacamole & Pico de Gallo

\$20

* Require (1) Chef per 100 guests, \$175

Cheese & Charcuterie

Gourmet & Country Breads, Crackers, Whole Grain Mustard,
Chutney, Preserves

Select Three:

Cabrales Blue, Point Reyes Blue, Brie de Melun,
Maryland Camembert, Pecorino, Noble Organic Cheddar,
Humboldt Fog, Bluebonnet

Select Three:

Coppa, Soppressata, Culatello, Country Pate, Prosciutto, Bresaola
\$33

Pasta *

Select Two:

Gnocchi, Ziti, Orzo, Tagliatelle, Cavatappi

Select Two:

Grilled Chicken, Shrimp, Italian Sausage

Select Three:

Traditional Bolognese, Fresh Tomato Sauce, Pesto Cream,
Herb Butter, Roasted Garlic Alfredo
\$28

Mediterranean Mezze

Hummus, Baba Ganoush, Tabbouleh, Couscous Salad
Roasted Eggplant Bruschetta
Roasted Tomatoes, Grilled Artichokes, Marinated Peppers, Olives
Lavash & Pita
\$18

Wrap & Roll *

(5 pieces per person)

Selection of Sashimi: Tuna, Salmon & Hamachi
Traditional Maki Rolls: Spicy Tuna, California & Vegetable
Vietnamese Summer Rolls with Shrimp & Nuoc Mam Dressing
Pickled Ginger, Wasabi & Soy Sauce
\$40

New England & Raw Bar Selection *

Poached Tiger Prawns
Snow Crab Claws
Oysters on the Half Shell, Champagne Foam

Served on Ice with Appropriate Condiments
Based on 2 Items each per person

\$42



SPECIALTY RECEPTION STATIONS

All Receptions are for 90 Minutes of Service

CARVING STATIONS

Roasted Turkey *

Gravy, Green Bean Casserole & Cheddar Biscuits
\$25

Duck Cassoulet *

Duck Confit, White Beans, Sausage, French Baguette
\$22

Mojo Marinated Pork Loin *

Fried Yucca, Homemade Salsa, Jalapeño Corn Bread
\$25

Carved Prime Rib *

Mushroom Casserole, Mashed Potatoes, Jus,
Horseradish Cream, Parker House Rolls
\$38

Salt Crusted Whole Red Snapper *

Warm Potato Salad, Lemon Tomato Butter
\$28

Rosemary Roasted Beef Strip Loin *

Garlic & Herb Potatoes, Au Jus, Horseradish Cream,
Silver Dollar Rolls
\$30

Oreganato Crusted Roasted Beef Tenderloin *

Béarnaise Sauce, Gratin Potato, Red Wine Demi-Glace,
Parker House Rolls
\$36

Rack of Lamb *

Lyonnais Potatoes, Green Beans, Shallot Sauce,
Silver Dollar Rolls
\$44

*Require (1) Chef Attendant per 100 guests, \$175

CARVING STATIONS ENHANCEMENTS

Truffle Bread Pudding	\$6 per person
Shitake Mushroom Polenta Cakes	\$5 per person
Grilled Vegetables Skewers	\$4 per person
Truffle Whipped Potatoes	\$6 per person
Sweet Potato Gratin	\$5 per person

Slider Station

French Fries, Onion Rings & Chef's Specialty Seasonings
Relish Tray

Select Three:

- ~ Crab Cake, Chive Aioli
 - ~ Bacon Cheeseburger
 - ~ Sweet Chili Glazed Shrimp Cake
 - ~ Chicken Parmesan
 - ~ Fried Chicken with Cajun Spiced Aioli
 - ~ Braised Short Rib with Tomato Jam
 - ~ BBQ Grilled Chicken, Ranch Aioli
 - ~ Edamame Falafel, Spicy Asian Slaw
- \$25



SPECIALTY RECEPTION STATIONS

All Receptions are for 90 Minutes of Service

Taco, Taco *

Specialty Tacos to include: Ahi Tuna, Avocado, Short-Rib
Corm & Flour Tortilla Shells, Fresh-Cut Tortilla Chips,
Green Tomato Salsa, Queso Fresco, Fire Hot Sauce
\$28

American Favorites

Grandma's Meatloaf Slider
Chunky Chicken Pot Pie
Classic Potato Salad
Creamy Mac N' Cheese
\$24

Corners of the World

Soft Pretzel Nuggets
Italian Sausage & Peppers
Pork Dumplings
Vegetable Samosa
Vietnamese Black Pepper Beef Skewer
Buffalo Chicken Wings, Blue Cheese & Ranch Dips
Stir Fried Egg Noodle Box
\$35

Baotastic ** (Asian Bao Buns)

(2 Chef Attendants Required)
Steamed Asian Bao Buns with Sriracha Mayo
Select Three:
Moo Shoo Duck
Pork Belly & Miso Mustard
Salmon Teriyaki & Japanese Pickles
Gai Yang Chicken with Thai Sweet Chili
Harissa Spiced Lamb
Five Spice Braised Short Rib
\$21

Ceviche

Ahi Tuna, Yuzu, Soy Sauce, Sesame Seeds
Rock Fish, Lime, Charred Tomatoes, Red Onion
Shrimp, Lemon, Avocado, Jalapeño, Cilantro
Tortilla Chips
\$28

NOODLE BAR

Vietnamese Pho *

Beef & Vegetable Broth with Rice Noodles
Chicken, Beef Brisket, Shrimp
Shaved Onion, Scallions, Bean Sprouts, Tofu
Sweet Chili Sauce, Soy Sauce & Sambal
\$22

Thai Noodles *

Select One:
Wok Fried Shrimp Pad Thai: Egg, Bean Sprouts, Tamarind Sauce
Pad See Ew Gai: Thai Style Wide Noodles with Chicken,
Chinese Broccoli, Soy, Lime & Crispy Shallots
\$20

Japanese Noodles *

Pan-Fried Yaki Soba Noodles
Cabbage, Seaweed, Pickled Ginger, Carrots & Onions
Select One: Pork, Shrimp, Chicken, Tofu
\$22

Ramen Noodles *

Bok Choy, Carrots, Onions, Shitake, Bean Sprouts,
Napa Cabbage, Tofu, Pan Fried Egg
Spicy Miso Broth
Select Two: Pork, Beef, Shrimp
\$22

Dumplings from Around the World

Pierogi, Bacon and Fennel (Poland)
Empanada, Grilled Tomatillo Salsa (Mexico)
Samosa, Cucumber Mint Yogurt (India)
Tortellini, Traditional Bolognese (Italy)
\$25

* Require (1) Chef per 100 guests, \$175



SPECIALTY RECEPTION STATIONS

All Receptions are for 90 Minutes of Service

Biscuit Bar

Traditional, Cheddar, & Garlic Biscuits
Creamy Chicken Stew
Country Ham with Red Eye Gravy
Sausage Chili
Pimento Spread
Bacon Spread
\$27

African Safari

Rio: Mashed Potatoes & Green Peas with Corn
Pilau: Meaty Rice & Mixed Spices
Matoke: Plantains cooked in Tomato & Onions
Sukuma Wiki: Fried Kale, Tomatoes
African Beef Stew
\$26

Tapas

Spanish Torta
Empanadas
Melon & Serrano Ham
Mojo Pork Skewers
Octopus Salad
Smoked Paprika Almonds,
Citrus Marinated Olives, Marinated Artichokes
\$28



Bibimbap

Bulgogi Beef, Spiced Korean Chicken
Garlic Fried Rice, Fried Egg
Assorted Vegetables & Accompaniments
\$26

Holiday Any Day

Select One:

St Patrick's

Guinness, Corned Beef & Cabbage, Champ, Bangers,
Irish Soda Bread, Bread Pudding with Whiskey Sauce

Easter

Tangerine Glazed Ham, Scalloped Potatoes, Truffled Deviled Eggs,
Pea & Pancetta Salad, Carrot Cake

Cinco de Mayo

Corona, Build your own Taco Bar: Hard Taco Shells,
Ground Beef, Ground Chicken, Traditional Taco Toppings,
Churros with Chocolate Sauce

4th of July

Barbequed Chicken Wings, Cheeseburger Sliders, Potato Salad,
Baked Beans, Apple Pie

Thanksgiving

Roasted Turkey & Cranberry Slider, Stuffing & Mashed Potato
Cupcakes, Green Bean & Crispy Onion Salad, Pumpkin Pie Tart

Christmas

Herb & Garlic Lamb Chops, Wild Rice with Bacon and Fennel,
Arugula & Pear Salad, Gingerbread Cookie

\$35 per Holiday



DESSERT RECEPTION DISPLAYS

Sweet Rendezvous

(3 pieces per person)

Black & White Chocolate Mousse in Chocolate Dipped Cones

Chocolate & Hazelnut Crunch Profiteroles

Financiers Cakes

\$16

Below Zero*

(Minimum 100 guests)

Liquid Nitrogen Strawberries & Popcorn Bites

Macarons & Cheesecake Squares

Ice Cream & Sorbet (Frozen to Order):

Select Two: Vanilla, Cardamom, Bitter Orange Chocolate,

Dulce de Leche, Coconut, Mandarin Orange, Strawberry

\$24

The Pie Shop

(Minimum 25 guests)

Assorted Miniature Pies

Select Three: Apple, Peach, Blueberry, Strawberry,

Lemon Meringue, Chocolate Cream, Banana Cream,

Pecan, Boston Cream

\$14

Go Nuts!

Dark Chocolate Walnut Brownies

Peanut Butter Parfait with Chocolate

Covered Pretzels

Rocky Road Panna Cotta

Nutella Macarons

Chocolate Covered Nut Clusters

\$18

Chocolate, Chocolate

70% Dark Chocolate Bark with Nuts & Dried Fruits

Bonbons, Chocolate Dipped Strawberries

Dark Chocolate & White Chocolate Mousses

Fudge Brownies

Chocolate Nut Clusters

\$24

American Traditions

Pineapple Upside-Down Cake

Berry Cobbler

Carrot Cake

\$20

Ice Cream Sundae Bar *

Vanilla, Strawberry & Chocolate Ice Creams

Shaved Chocolate, Seasonal Berries

Hot Fudge, Caramel Sauce, Strawberry Sauce, Whipped Cream,

Chopped Peanuts, Oreo Crumbles, M&M's, Cherries

\$18

* Require (1) Chef per 100 guests, \$175



DINNER BUFFETS

Includes Assorted Rolls, Sweet Butter, Freshly Brewed Lavazza Coffee & Organic Teas

Asian



Miso Soup, Tofu, Mushrooms
Asian Chicken Salad, Sweet Chili & Sprouts
Soba Noodle Salad, Pickled Mushrooms
Ginger-Poached Tuna Niçoise Salad

Five Spice Short Ribs, Sweet Potato Medallions, Crispy Shallots
Miso Glazed Salmon, Spicy Broccoli
Sichuan Peppercorn Crusted Pork Loin, Pineapple Chutney
Wok Fried Vegetables
Stir Fried Brown Rice

Five Spice Pot de Crème
Green Tea Cake, Stewed Cherries
Mango & Sago Pudding
\$96

Tuscan

Minestrone
Organic Field Greens, Roasted Garlic Sun-Dried Tomato Vinaigrette
Caprese Salad, Balsamic Gelée
White Bean Salad, Pancetta, Oven Dried Tomato, Basil Vinaigrette
Grilled Vegetable Platter, Roasted Peppers, Olives

Chicken Oreganato, Sweet Pea Mash, Feta Cream
Striped Bass, Polenta Cake, Leek Cream
Rosemary Strip Loin, Mushroom Ragout, Jus
Wild Mushroom Ravioli, Garlic Cream Sauce
Herb Roasted Fingerling Potatoes

Tiramisu Trifle
Cannoli with Orange & Ricotta
Torta al Cioccolata
\$105

Latin

Poached Chicken Pozole
Roasted Vegetable Quinoa Bowl
Latin Fiesta Slaw with Red Cabbage & Tahini Lime Sauce
Orzo Salad, Chorizo, Green Onions
Mexican Chopped Salad with Charred Shrimp, Avocado, Shaved Lettuce, Tortilla Strips, Lime-Avocado Dressing

Chicken Mole, Spanish Rice
Red Snapper Veracruzana
Chipotle Beef Strip Loin, Black Bean Salsa
Roasted Calabaza
Frijoles Borrachos, Bacon, Onion, Cilantro

Dulce de Leche Profiteroles
Tres Leches Cake
Mango Flan
\$98

Island



Black Bean Soup
Organic Greens, Papaya, Mango, Cilantro Guava Vinaigrette
Red Snapper Escabeche, Plantain Chips
Hearts of Palm Salad, Red Onion, Citrus Vinaigrette
Spicy Papaya Salad, Napa Cabbage

Pineapple Glazed Chicken, Cilantro Chutney
Grilled Mahi-Mahi, Orange Tomatillo Sauce
Jerk Chicken, Dirty Rice, Scallions
Flank Steak Chimichurri, Black Bean Salsa
Nutmeg Roasted Yams

Tropical Fruit Tartlet
Rum Cake
Banana Custard, Coconut Crumble
\$96



ENHANCEMENTS

Kung Pao Glazed Colorado Lamb Chops *

Crunchy Peanut Crust, Vegetable Fried Rice

\$25

Pasta Station *

Gnocchi with Arugula, Pancetta, Cherry Tomatoes,
White Wine Sauce

Ziti with Lobster, Spinach, Mushrooms, Goat Cheese,
Basil Sauce

Herbed Garlic Bread & Focaccia

\$35

Mexican Chocolate Spiced Strip Loin *

Chipotle Yucca Fries

\$28

Ancho Chile & Orange Glazed Pork Loin *

Homemade Salsas & Jalapeño Corn Bread

\$22

Whole Red Snapper, Steamed in a Banana Leaf *

Blue Corn Tostadas, Black Bean Puree, Queso Fresco,
Citrus Salsa

\$28

* Require (1) Chef per 100 guests, \$175

Blue Ridge Mountain

Smoked Fish Chowder

Baby Spinach, Goat Cheese Fritters, Pickled Red Onions,
Oregano Vinaigrette

Golden Beet Salad, Frisée, Arugula, Bacon Vinaigrette

Corn & Squash Succotash

Ziti Pasta Salad, Peas, Elk, Tomatoes, Red Onions, Herb Vinaigrette

Trout Almandine, Haricots Verts, Brown Butter

Chicken Breast, Polenta, Maple Mustard Glaze

Grilled Beef Strip Loin, Sassafras Barbeque Glaze,

Herb Roasted Potatoes

Corn on the Cob, Truffle Ancho Butter

Berry Cobbler

Virginia Peanut Butter Pie

Red Velvet Cupcake, Cream Cheese Icing

\$98

Select Your Own Dinner Buffet

Select One:

- ~ Smoked Chicken & Corn Chowder
- ~ Potato Leek & Truffle
- ~ Black Bean
- ~ Chilled Thai Gazpacho (May—September)

Select Three:

- ~ Baby Spinach, Goat Cheese Fritters, Pickled Red Onions,
Oregano Vinaigrette
- ~ Spicy Papaya Salad, Napa Cabbage
- ~ Ginger Poached Tuna Niçoise Salad
- ~ Jicama Corn Salad, Bell Peppers, Cilantro, Lime Vinaigrette
- ~ Chinese Pomelo Salad with Plum Dressing

Select Three:

- ~ Rosemary Strip Loin, Mushroom Ragout, Jus
- ~ Mushroom Ravioli, Garlic Cream Sauce
- ~ Grilled Mahi-Mahi, Orange Tomatillo Sauce
- ~ Chicken Breast, Polenta, Maple Mustard Glaze
- ~ Roast Pork Loin, Sweet Potatoes, Mustard Sauce
- ~ Five Spice Short Ribs, Sweet Potatoes, Hoisin Barbeque Sauce

Select Three:

- ~ Pineapple Panna Cotta
 - ~ Salted Caramel Ganache Tart
 - ~ Yuzu Lemon Tart
 - ~ Chocolate Mousse with Hazelnut Cake
 - ~ Cherry Crumble
 - ~ Opera Cake
- \$95



PLATED DINNER

Dinners include Rolls, Sweet Butter, First Course, Entrée, Dessert & Freshly Brewed Lavazza Coffee & Organic Teas

Additional Soup or Salad Course: \$18 per person

Starter as First Course: \$6 per person additional

Day-of Choice of Entrée: \$20 per person above highest entrée price

Day-of Choice of Soup, Salad or Dessert: \$12 per person additional

FIRST COURSE (Soups & Salads)

SOUPS

Lobster Bisque

Tarragon Cream

Curried Parsnip

Pickled Apple Salad

Truffle Cauliflower

Three Cheese Crostini

Tom Yum

Curried Shrimp, Straw Mushrooms, Kaffir Lime

SALADS

Hearts of Romaine

Mediterranean Anchovy, Focaccia Crostini, Shaved Parmesan, Roasted Garlic Caesar Dressing

Dried Apple & Oak Leaf Salad

Endive, Frisée, Point Reyes Blue Cheese, Verjus Vinaigrette

Hearts of Palm Salad

Bibb Lettuce, Baby Artichokes, Oven-Dried Tomatoes, Smoked Red Onion Vinaigrette

Portobello Confit & Arugula

Frisée, Shaved Manchego, White Truffle Vinaigrette

Heirloom Tomato Caprese

Basil Marinated Mozzarella, Aged Balsamic, Extra Virgin Olive Oil

Baby Spinach Salad

Five Spice Candied Walnuts, Shaved Radish, Sherry Vinaigrette

Hearts of Palm & Citrus Salad

Baby Lettuce, Blood Orange, Grapefruit, Lemon-Ginger Vinaigrette

Pear & Spinach Salad

Feta Cheese, Candied Walnuts, Balsamic Vinaigrette

SEASONAL SOUPS & SALADS

Winter

- ~ Parsnip Soup with Brussels Sprouts & Pancetta
- ~ Chestnut Bisque

Spring

- ~ Sweet Pea & Mint Soup (Hot or Cold)
- ~ Vidalia Onion & Leek Soup, Gruyere Crouton
- ~ Arugula, Chilled Succotash, Cherry Tomatoes, Herb Vinaigrette

Summer

- ~ Chilled Cucumber Watermelon Gazpacho, Diced Japanese Cucumber, Micro Basil
- ~ Chilled Tomato & Habanero Soup with Queso Fresco
- ~ Fig with Prosciutto, Arugula, Toasted Almonds with Pomegranate & Pecorino Dressing

Fall

- ~ Butternut Squash Bisque
- ~ Root Vegetable Minestrone
- ~ Organic Field Greens, Grilled Apple, Crispy Wontons, Blue Cheese, White Balsamic & Cider Vinaigrette



PLATED DINNER

STARTERS

Hot

Char Siu Roast Pork Belly

Pickled Radish, Five Spice Pears, Kumquat Vinaigrette, Rice Cracker

Mushroom Strudel

Sweet Potato Puree, Baby Spinach, Brown Butter Sauce

Potato Gnocchi

Green & White Asparagus Ragout, Pomodoro Sauce

Dungeness Crab Risotto

(Maximum 250 guests)
Carrots, Pea Shoots, Parmesan

Maryland Crab Cake

Roasted Garlic Aioli, Tarragon Vinaigrette

Furikake Crusted Scallops

Cauliflower Puree, Kumquat Beurre Blanc, Lapsang Souchong

Pan Seared Foie Gras

Pistachio Pudding, Spiced Brioche Crumbs
(\$10 Additional)

Open Ravioli

(Maximum 250 guests)
Ricotta Flan, Baby Vegetables, Lemon Oil

Grilled Truffle Sausage

Stewed Lentils, Smoked Bacon, Mustard Froth

Cold

Octopus Carpaccio

Frisée, Arugula, Micro Greens, Cilantro, Tomato, Perfume Oil

Shrimp & Mache Salad

Saffron Aioli, Cumin Citrus Salsa, Endive

Citrus Crusted Ahi Tuna Niçoise

Micro Lettuce, Cilantro Aioli, Prawn Cracker

Lobster & Golden Beet Terrine

Micro Greens, Black Truffle, Goat Cheese, Tarragon Oil

Smoked Duck Rillettes

Spicy Cress, Pickled Red Onions, Cherry Reduction

King Crab Summer Roll

Spun Cucumber, Sesame Wonton Crisps, Lemongrass Plum Sauce

Tian of Maryland Crab

(Maximum 250 guests)
Yuzu Aioli, Tobiko Caviar

Gravlax

New Potatoes, Baby Greens, Miso Pancake, Dill Crème Fraiche

ENHANCEMENTS

Amuse-Bouche

Chef's Selection
\$6

Intermezzo

Shooter of Sorbet & Flavored Soda
\$6



PLATED DINNER

ENTRÉES

Pan Seared Chicken Breast

Herbed Cannellini Bean Ragout, Asparagus, Tomatoes,
Sauce Vierge
\$88

Smoked Chicken Breast

White Polenta, Savoy Cabbage, Mustard Jus
\$88

Poached Rockfish

King Oyster Mushrooms, White Wine & Shallot Reduction
\$98

Herb Crusted Salmon

Niçoise Vegetables, White Truffle Vinaigrette
\$88

Grilled Salmon

Lemon Thyme Roasted Fingerling Potatoes, Shallot & Cherry
Tomatoes, Olive Oil
\$90

Roasted Strip Loin

Potato Dauphinoise, Asparagus, Beef Jus
\$102

Herb Crusted Rack of Lamb

Potato Gratin, Parsnip Puree, Spiced Dried Fruit Compote
\$98

Grilled Filet

Potato Cake, Spicy Collard Greens, Tomato Jus
\$102

Pan Seared Halibut

French Green Lentil Ragout, Tomato Jam,
Truffle-Citrus Vinaigrette
\$92

Steamed Black Cod

Asian Vegetable Pot a Feu, Pickled Ginger Froth
\$92

Korean Barbeque Braised Short Rib

Vegetable Nasi Goreng, Garlic Roasted Baby Bok Choy
\$98

Roasted Filet

Herbed Pebble Potatoes, Baby Vegetables, Cipollini Onion
\$102

Braised Short Rib & Halibut Duet

Truffle Whipped Potatoes, Asparagus, Baby Carrots, Tomato Jam
\$110

Petite Grilled Tenderloin & Rockfish Duet

Saffron Risotto Cake, Haricots Verts, Oven-Dried Tomatoes,
Smoked Tomato Demi-Glace
\$120

Thai Seafood Hot Pot

Lobster, Scallop, Prawn, Crab, Clam, Enoki Mushroom Dumpling,
in a Spiced Seafood Scallion Broth
Market Price

Lamb Trio

Lamb Loin Roasted with XO Sauce & Broccolini
Dijon Lamb Chop & Pea Ravioli
Braised Lamb with Soft Polenta & Tomato Onion Jam
\$160

VEGETARIAN OPTIONS

First Course

Heirloom Tomato Soup

Pan Fried Zucchini Cake, Dill Yogurt Sauce

Warm Asparagus Salad, Confit Tomato

Second Course

Seared White Polenta & Portabella Mushroom Napoleon,
Baby Vegetables & Tomato Coulis, Basil Oil

Roasted Baby Vegetables, Miniature Herbed Potatoes &
Tomato Confit

Entrée

Ratatouille Stuffed Artichoke, Herbed Breadcrumbs

Wild Mushroom Ravioli, Herbed Ricotta, Roasted Red Pepper



DESSERTS

Mandarin

(Maximum 300 guests)
Mandarin Cake, Mandarin Mousse, Mandarin Marmalade,
Chocolate Streusel, Mandarin Gel

S'mores Napoleon

Graham Cracker, 70% Torpilla Chocolate Mousse,
Chocolate Sponge Cake, Marshmallow

Chocolate Cocoon

Raspberry & Blackberry Marmalade, Milk Chocolate Cream
& Dark Chocolate Mousse

Limoncello Meringue Tart

Basil, Lemon Gel

Pina Colada Bombe

Vanilla Sponge, Coconut Meringue, Pineapple & Coconut Sorbet,
Pineapple Rum Sauce

Vanilla Cheesecake

(Maximum 300 guests)
Unbaked Cheesecake with Caramel Cremeaux, Vanilla Snow,
Tonka Bean Caramel Sauce

Chocolate Trio Cake

White Chocolate Bavarian, Dark Chocolate Cremeaux,
Milk Chocolate Mousse

Lime and Raspberry

Soft Lime Cream, Lemon Verbena Coulis, Raspberry Mint Gelée

Cappuccino Martini Cup

(Maximum 100 guests)
Coffee Cake, Chocolate Financier, Lavazza Jelly, Coffee Meringue,
Chocolate Anglaise

Dessert Trio

Chef's Selection of Assorted Sweets
(\$10 per person additional)

SEASONAL DESSERTS

Winter

Black Forest Cake

Vanilla Cream, Chocolate Sponge Chocolate Mousse,
Cherry Compote

Spring

Cherry Blossom

Sakura Cherry Foam, Cherry Mousse, Sakura Cherry Puree

Summer

Strawberry Cake

Vanilla-Mint Sponge Cake, Vanilla Bavarian Cream,
Strawberry Coulis

Fall

Pumpkin Cheesecake

Graham Cracker Crust, Whipped Cream,
Cranberry Walnut Relish



DESSERT RECEPTION

Sweet Table

(5 pieces total per person)

Miniature Cheesecake
Miniature Flan
Miniature Crème Brûlée
Miniature Chocolate Tarts & Cakes
Champagne Marinated Strawberries, Whipped Cream
Chocolate Dipped Strawberries
Miniature Sugar Cookies
Seasonal Sliced Fruits & Berries
Regular & Decaffeinated Lavazza Coffee
\$36

Passed Miniature Desserts

(Minimum 25 pieces per item)

Miniature Milkshakes: Chocolate, Vanilla or Strawberry with
Chocolate Straws
Sugar Donut Holes
Seasonal Fruit Panna Cotta
Seasonal Berry Shortcake Shooter
Miniature Fruit Tartlet
Chocolate Truffle
Miniature Éclair
\$6 each

ENHANCEMENTS

Chocolate Fondue Station *

Seasonal Fruits, Marshmallow, Banana Bread, Angel Food Cake,
Madeleines, Blondies, Rice Crispy Bars, Pretzels
\$28

Cobbler Station *

Select Two: Peach, Cherry, Apple, Mixed Berry
Vanilla Ice Cream, Chantilly Cream, Whipped Cream
\$20

Seasonal Berry Shortcake Station *

Assorted Berries, Vanilla Ice Cream, Candied Hazelnuts,
Caramel Sauce, Sprinkles, Shaved Chocolate, Chantilly Cream
\$22

Milk Shake Station *

Vanilla, Strawberry & Chocolate Shakes
Caramel Sauce, Chocolate Sauce, Whipped Cream, Cherry
\$18

Tropical Fruit Station *

Pineapple & Banana
Coconut, Passion Fruit, Mango Sorbets
Assorted Dried Tropical Fruits & Candied Nuts
\$20

* Require (1) Chef per 100 guests, \$175



BEVERAGE SELECTIONS

WHITE WINE SELECTION

SPARKLING WINES

Poema Cava, Spain

\$55

Poema Cava Rose, Spain

\$55

Chandon Brut, California

\$70

Chandon Rose, California

\$80

CHAMPAGNE

Veuve Cliquot Yellow Label, Reims, France

\$110

PINOT GRIGIO

Canyon Road, California

\$49

Bottega Vinaina, Trentino, Italy

\$55

SAUVIGNON BLANC

Canyon Road, California

\$49

House Selection Sancerre

\$65

CHARDONNAY

Sycamore Lane, California

\$49

Louis Jadot, Burgundy, France

\$54

Newton, Napa, California

\$60

Joseph Phelps, Sonoma Coast, California

\$80

RED WINE SELECTION

PINOT NOIR

Valle El Viejo, Central Valley, Chile

\$49

Domaine Guyon, Côte de Nuits, France

\$68

Joseph Phelps, Sonoma County, California

\$80

MERLOT

Canyon Road

\$49

MALBEC

Terrazas Alto, Argentina

\$49

Terrazas Alto Reserva, Argentina

\$60

SYRAH

Chateau Ste. Michelle, Columbia Valley, Washington

\$60

CABERNET SAUVIGNON

Canyon Road, California

\$49

Newton, Napa Valley, California

\$80

BLEND

Newton Skyside Red Blend, Napa County, California

\$60



BAR PACKAGES

Bartenders \$175 each per 100 guests

Cashier \$175 each per 100 guests

PREMIUM CONSUMPTION BAR

Tito's, Tanqueray Gin, Appleton Special Rum,
Chivas Regal, Peligroso Silver Tequila,
Maker's Mark Bourbon

\$11 each

LUXURY CONSUMPTION BAR

Ketel One Vodka, Tanqueray 10, Gosling Rum,
Don Julio Blanco, Johnnie Walker Black Label,
Woodford Bourbon

\$13 each

INDIVIDUAL BEVERAGES

Imported & Specialty Beer

\$9 each

Domestic Beer

\$8 each

Soft Drinks, Fruit Juices, Still & Sparkling Bottled Water

\$6 each

House Wine

\$49 per bottle

House Sparkling Wine

\$55 per bottle

House Champagne

\$110 per bottle

CORDIALS

Baileys Irish Cream, Cointreau, Amaretto, Frangelico,
Kahlua, Sambuca, B&B

\$12 each

OPEN BAR PACKAGES

Premium

\$24 per person (first hour), \$13 for each additional hour

Luxury

\$28 per person (first hour), \$15 or each additional hour

SPECIALTY COCKTAILS

To personalize your beverage package selection, please inquire with your Catering Manager to have a bespoke cocktail curated for your event.

