

A La Carte Refreshment Break Items

Freshly Brewed Regular, Decaffeinated Coffee, Tea & Iced Tea Minimum of 1-Gallon Served	\$95.00 per gallon
Fresh Squeezed Orange & Grapefruit Juices	\$28.00 per liter carafe
Chilled Tomato, Cranberry or Apple Juice	\$26.00 per liter carafe
Individual Half-Pints of Whole, 2% or Skim Milk (minimum 12 pints)	\$4.00 each
Assorted Soft Drinks	\$5.75 each
Assortment of Energy Drinks (Red Bull, Glaceau Vitamin Waters & Powerade)	\$6.50 each
Spring or Sparkling Mineral Water	\$5.75 each
Assorted Nantucket Nectars	\$6.25 each
Snapple 100% Juices or Teas	\$6.25 each
Fruit Punch or Lemonade	\$82.00 per gallon
Assorted Breakfast Bread Slices, Chef's Selection	\$55.00 per dozen
Assorted Filled & Butter Croissants	\$60.00 per dozen
Assorted Scones with Honey, Preserves & Marmalade	\$57.00 per dozen
Assorted Danish & Muffins	\$56.00 per dozen
Assorted Bagels with Whipped & Flavored Cream Cheeses	\$58.00 per dozen
Cinnamon Buns	\$56.00 per dozen
Assorted Cookies	\$56.00 per dozen
Brownies or Blondies	\$56.00 per dozen
Assorted Miniature French Pastries	\$78.00 per dozen
Dry Cereals and Milk	\$5.50 each
Individual Yogurts	\$5.25 each
Fresh Whole Apples, Bananas, Pears or Oranges (Seasonal)	\$3.75 per piece
Warm Giant Pretzels with Assorted Mustard Dips	\$52.00 per dozen
Quick Bars including Granola & Snack Bars	\$4.25 each
Assorted Bars (Lemon, Pecan, Raspberry, Chocolate)	\$54.00 per dozen
Candy Bars	\$4.00 each
Individual Bags of Trail Mix	\$5.00 each
Mixed Nuts	\$38.00 per pound
Peanuts	\$35.00 per pound
Dry Snacks	\$31.00 per pound
Individual Bags of Popcorn, Pretzels or Potato Chips	\$3.75 each
Individual Gourmet Ice Cream Bars	\$6.25 each
Hard Boiled Eggs	\$3.75 each

All Food & Beverage Subject to 21% Service Charge (Subject to Tax) and 10%DC Sales Tax
 Prices are Current as of 1/13 but are subject to change
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 Guarantees are due 72 Business Hours prior to Event
 The Washington Court Hotel – A Harbaugh Hotel
 525 New Jersey Avenue, NW Washington, DC 20001

Specialty Breaks

25 person minimum for the following

Price is Based on Service for a 1 Hour Break

Power Break

Protein & Cliff Bars
Citrus Salad with Mint
Assorted Whole Fresh Seasonal Fruit
Glaceau Vitamin Waters, Red Bull & Powerade
Bottled Waters
\$25.00 per person

For an additional \$7.50 per person add Assorted Fresh Fruit Power Shakes

Zen Reawakening

Assorted Dried Fruits & Nuts
Spicy Rice Snack Mix
Chilled Fresh Vegetable Spring rolls with dipping sauce
Hot Green Tea & Iced Ginseng Tea
Bottled Waters
\$24.00 per person

Backpacker Break

Individual Bags of Trail Mix & Granola Bars
Assorted Yogurts
Assorted Whole Fresh Seasonal Fruit
Chilled Starbucks Gourmet Coffee Drinks
Bottled Waters
\$ 23.00 per person

Sweet Tooth

Fresh Cubed Fruit & Cubed Butter Pound Cake with Valrhona Equatorial Fondue & Amaretto Dip
Miniature Cannolis, Napoleons & Éclairs
Chilled Starbucks Gourmet Coffee Drinks
Bottled Waters
\$25.00 per person

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Continental Breakfast Displays

European Continental

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Croissants, Danish, Mini Palmiers & Scones
Butter, Marmalade & Raspberry Preserves
Sliced Seasonal Fresh Fruit & Berries
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$33.00 per person

Healthful Continental

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
House Made Granola
Assorted Dried Fruit Toppings
Assorted Milks
Oat Bran Muffins
Yogurt
Sliced Seasonal Fresh Fruit & Berries
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$33.00 per person

New York Bagel Assortment

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Chef's Selection of Assorted Bagels
Served with Whipped & Flavored Cream Cheese
Butter, Marmalade & Raspberry Preserves
Sliced Fresh Fruit & Berries
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$34.00 per person

House Smoked Juniper Salmon at \$9.00 per person
Minimum order of 25 persons

American Continental

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Assorted Danish, Muffins & Cinnamon Buns
Butter, Marmalade, & Raspberry Preserves
Sliced Fresh Fruit & Berries
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$32.00 per person

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Continental Breakfast Displays (continued)

Court Continental

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Breakfast Bread Slices, Danish & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$29.00 per person

Continental Break Additions

Minimum order of 10

Select one of the following

- Egg, Sausage and Cheese Biscuits
- Egg and Cheese Croissant
- ~ Breakfast Burrito
- \$7.00 per person
- ~ Individual Quiche
- ~ Edward Farms Country Ham & Egg on Cheddar Chive Scone
- \$8.00 per person
- ~ Hot Oatmeal served with Brown Sugar, Raisins, Cinnamon
- \$5.00 per person

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Plated Breakfasts

\$50.00 Service Charge for Groups under 25 persons

All Plated Breakfasts Include:

Orange Juice
Freshly Brewed Regular, Decaffeinated Coffee & Tea
Fresh Breakfast Bakeries & Preserves

Senate Scrambled

Scrambled Eggs with Link Sausage, Bacon Strips & Breakfast Potatoes
\$37.00 per person

Southwestern Scrambled

Scrambled Eggs with Monterey Jack Cheese & Tomatoes
Black Beans & Rice, Grilled Tomato
\$39.00 per person

Classic Eggs Benedict

Poached Eggs on English Muffin & Canadian Bacon with a Tarragon Hollandaise
Breakfast Potatoes & Grilled Asparagus
\$41.00 per person

Chesapeake Crab Quiche

House Made Crab Quiche
Old Bay Potatoes, Grilled Asparagus & Tomato
\$41.00 per person

Fresh Fruit Plate

One Half Melon filled with Seasonal Fruit, Berries & Yogurt
Served with Sliced Breakfast Bread
\$36.00 per person

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Plated Breakfasts (continued)

Chorizo & Egg Tart

Individual Chorizo & Egg Tart
Grilled Peppers & Squash
\$40.00 per person

Capitol Hill Toast

Thick Cut Toast Dipped in Cinnamon Batter, Dusting with Powdered Sugar
& topped with Fresh Fruit Compote
Served with Sausage & Warm Maple Syrup
\$38.00 per person

Vegetable Quiche

House made Vegetable Quiche
Served with Crisp Bacon & Breakfast Potatoes
\$40.00 per person

Breakfast Starters

Fresh Fruit Cup for an additional \$5.75 per person

Yogurt Parfait for an additional \$6.50 per person

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Buffet Breakfasts

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Washington Court Breakfast Buffet

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Whole & Skim Milk
Assorted Dry Cereals
Sliced Fresh Fruit & Berries
Scrambled Eggs, Bacon and Sausage Links
Breakfast Potatoes
Danish, Croissants & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$47.00 per person

Healthful Breakfast Buffet

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Tropical Fruit Salad
Assorted Dry Cereals
House Made Granola
Assorted Yogurts
Hot Oatmeal with Brown Sugar, Cinnamon, Raisins
Assorted Muffins
2% & Skim Milks
Butter, Marmalade and Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee
Selection of Herbal Teas & Japanese Green Tea
\$44.00 per person

Monticello Farm Buffet

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Sliced Fresh Fruit & Berries
Scrambled Eggs
Cream Chipped Beef & Buttermilk Biscuits
Smoked Shenandoah Trout, Herring & Peppered Mackerel
Capers, Red Onions, Dill Crème Fraiche
Breakfast Potatoes & Grits
Sausage & Bacon
Danish, Croissants & Breakfast Breads
Butter, Marmalade, Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee and Tea
\$50.00 per person

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Buffet Breakfasts (continued)

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Breakfast Sandwich Buffet

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Assorted Dry Cereals
Skim and Whole Milk
Sliced Fresh Fruit & Berries
Edward Farms Country Ham & Egg on Cheddar Chive Scone
Danish & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$43.00 per person

Following may be added to enhance your Buffet Breakfasts

Power Shake Station additional \$8.00 per person
Fresh Made Belgium Waffles additional \$7.25 per person
Bourbon Brioche French Toast w/ Vermont Amber Maple Syrup additional \$8.25 per person

Action Stations

Minimum of 25 persons
Chef Attendant required at \$150.00 based on 2 hours

Deluxe Omelet Station, made to order additional \$13.00 per person
Belgium Waffles made to order additional \$9.00 per person
Wild Mushroom Crepes with Poached Eggs additional \$12.25 per person

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Served Luncheon Selections

\$50.00 Service Charge for Groups under 25 persons

Each Hot Luncheon Entree Selection Includes:

Soup **OR** Salad

Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato

Oven Fresh Rolls

Dessert

Freshly Brewed Regular, Decaffeinated Coffee & Tea

(Additional \$1.50 per person for preset Ice Tea)

Luncheon Soups

Lentil Soup

Roasted Tomato, Grilled Sweet Corn & Scallions

Classic Maryland Crab Soup

House made Chicken Noodle Soup

Wild Mushroom Soup

Minestrone

Chef's Seasonal Soup Selection

Luncheon Salads

New Radish Salad

Baby Arugula, Radishes, Strawberries, Grilled Red Onions & Pine Nuts

Verjus Dressing

Tarragon Apple Salad

Watercress & Petite Greens with Crisp Granny Smith Apples

Tarragon Lemon Dressing

Baby Romaine Salad

Red & Green Baby Romaine, Baby Tomatoes, Focaccia Croutons, Parmesan Reggiano

House Made Caesar Dressing

Wedge

Iceberg Wedge with Saga Blue Cheese and Sliced Tomatoes

Blue Cheese Dressing

Baby Spring Greens

Cherry Glen Farms Chevre, Capers, Tomatoes, Cornichons, Olives

Aged Sherry Vinaigrette

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Luncheon Entrée Selections

Hot Smoked Seared Salmon

Roasted Corn & Asparagus
Toasted Cous Cous
Basil Butter Sauce
\$55.00 per person

Mahi Veracruz

Roasted Tomatoes, Olives & Capers
Seasonal Vegetables
\$57.00 per person

Honey Lemon Brined Chicken Breast

Fennel & Onion Confit
Wild Rice
Seasonal Vegetable
Pan Jus
\$53.00 per person

Thyme Roasted Airline Chicken Breast

Mustard Scented Lentils
Seasonal Vegetables
Thyme Jus
\$52.00 per person

Grilled Rosemary Hanger Steak

Truffled Potatoes
Seasonal Vegetable
Roasted Shallot & Crimini Mushrooms
\$59.00 per person

Crab Cake & Culotte Steak

Maryland Crab Cake & Roasted Culotte Steak
Grilled Asparagus & Roasted Yellow Peppers
Crème Fraiche Whipped Potatoes
Grilled Tomato & Onion Salsa
\$60.00 per person

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Luncheon Entrée Selections (continued)

Pork Rib Chop

Roasted Rosemary & Mustard Pork Chop
Sage & Tomato Spatzle
Seasonal Vegetables
Pan Jus
\$56.00 per person

Grilled Polenta

Grilled Polenta
Roasted Seasonal Vegetables
Blistered Cherry Tomatoes
Roasted Garlic & Tomato Sauce
\$50.00 per person

Chesapeake Crab Cake

Maryland Crab Cake
Roasted Corn & Fava Beans with Virginia Country Ham
Seasonal Vegetables
Pommery Cream & Red Pepper Chutney
\$57.00 per person

Luncheon Dessert Selections

Tiramisu Cake
Ginger Spice & Honey Mousse Cake
Fruit Charlotte Cake
Chocolate Espresso Terrine
Pear Frangipane
Chocolate Truffle Cake
Carrot Cake
Mixed Fruit Tart
Apple Tart
Traditional Cheesecake
Seasonal Berries

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Luncheon Buffets

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Hot Luncheon Buffets

Chesapeake Pride

Traditional Maryland Crab Soup
Asparagus & Roasted Corn Salad, Sun Dried Tomato Vinaigrette
Spring Greens, Assorted Dressings
Melon and Watercress Salad
Grilled Chicken Breast, Warm Fennel & Leek Vinaigrette
Smoked Beef Sirloin, Roasted Shallot Demi
Chef's Selection of Local Fresh Market Fish
Rice Pilaf & Seasonal Vegetables
Oven Fresh Rolls
Assorted Fruit Tarts
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$59.00 per person

New Italia

Minestrone Soup
Spinach & Frisee Salad with Roasted Mushrooms, Cippolini Onions, Toasted Almonds &
Orange Segments, Sage Vinaigrette
Salati Capresi: Sliced Fresh & Tomatoes with Fresh Basil with Shaved Asiago, Olive Oil Dressing
Black Olive & Chick Pea Salad with Shave Asiago, Olive Oil Dressing
Lemon & Sage Grilled Chicken with Arugula Pesto
Rigatoni & Tuscan Beef Ragout
Seafood Cioppino
Seasonal Vegetables
Tiramisu
Lemon Torte
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$56.00 per person

Across America

Roasted Tomato Soup with Fresh Basil
California Avocado & Baby Greens with Tomatoes & Cucumbers, Citrus Herb Vinaigrette
Pasta Salad
Fruit Salad
Southwest Rubbed Flank Steak with Grilled Red Onions & Tomatoes
Seafood Jambalaya
Buttermilk Sautéed Chicken Breast with Country Ham Gravy
Grilled Vegetable Brochettes
Oven Fresh Rolls
Seasonal Berry & Apple Cobblers
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$56.00 per person

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Luncheon Buffets (continued)

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Caribbean

Coconut Seafood Chowder
Baby Greens with Avocado, Jicama, Grilled Red Onion Lime Cilantro Vinaigrette
Jerk Spiced Chicken
Grilled Swordfish with Mango Salsa
Sofrito Rubbed Pork Loin
Haitian Style Rice
Seasonal Vegetables
Pineapple Coconut Dacquoise
Mango Guava Cheesecake
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$58.00 per person

Cold Luncheon Buffets

Deli Buffet

Fruit Salad
Dijon Potato Salad
Garden Salad with assorted dressings
Greek Salad
Freshly Roasted Rosemary Turkey Breast, Garlic Rubbed Roast Beef,
Smoked Ham, New York Pastrami, Genoa Salami
Sliced Provolone, Swiss, Cheddar
Tomatoes, Red Onions, Pickles, Mayonnaise, Mustard
Assorted Rolls & Rustic Breads
Assorted New York Style Cheesecakes
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$53.00 per person

Soup & Salad

Chef's Selection of Seasonal Soup
Crab Bisque
Spinach & Gruyere Tatin
Pommery Mustard Crusted Hanger Steak
Baby Romaine Salad, Reggiano, Foccacia Croutons
Tuna Nicoise
Grilled Chicken Cobb Salad
Oven Fresh Rolls
Assorted Tarts
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$57.00 per person

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Served Dinner Selections

\$50.00 Service Charge for Groups under 25 persons

Each Dinner Entree Selection Includes:

Soup **OR** Salad,
Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato
Oven Fresh Rolls
Dessert
Freshly Brewed Regular, Decaffeinated Coffee and Tea

Dinner Soups

Roasted Vidalia Onion Bisque with Crab
Veloute of Jerusalem Artichokes
Wild Mushroom Tea
Smoked Fish Chowder
Tomato Consommé
White Bean Soup with Pancetta Chip
Spring Pea Soup with Timbale of Smoked Salmon
Chef's Selection of Seasonal Soup

Dinner Salads

Spinach Salad

Baby Spinach, Grilled Cremini Mushrooms, Caramelized Pearl Onions, Pine Nuts, Asiago Cheese
Chip
Balsamic Vinaigrette

New Radish Salad

Baby Arugula, Radishes, Strawberries, Grilled Red Onions & Pine Nuts
Verjus Dressing

Baby Greens

Baby Greens, Watercress, Apples, Grapes
House Smoked Applewood Bacon
Chapel Creamery Blue Cheese
Olive Oil & Aged Red Wine Vinaigrette

Classic Caesar

Baby Romaine, Tear Drop Tomatoes, shaved Reggiano, Foccaccio Croutons
House made Caesar Dressing

Boston Bibb & Watercress

Bibb & Watercress, Olives, Teardrop Tomatoes, Yellow Sweet Peppers
Sundried Tomato Vinaigrette

Dinner Entrée Selections

Chevre Stuffed Chicken Breast

Chicken Breast stuffed with Chevre, and Wild Mushrooms
Seasonal Vegetables
Roasted Fingerling Potatoes
Thyme Jus
\$74.00 per person

Coriander Tarragon Chicken

Coriander Tarragon Roasted Airline Chicken Breast
Wild Rice Pilaf
Blistered Cherry Tomatoes, Roasted Asparagus
Pan Jus
\$72.00 per person

Seared Red Snapper

Seared Red Snapper, Roasted Corn & Avocado Relish
Yucca Potato Hash
Seasonal Vegetables
Gazpacho Sauce
\$78.00 per person

Grilled Filet Mignon

8 oz Hereford Beef Tenderloin
Parsnip & Yukon Gold Gratin with Horseradish & Chives
Seasonal Vegetables
Red Wine Demi
\$87.00 per person

Mixed Seafood Grill

Seared Sea Bass, Chesapeake Crab Cake & Grilled Shrimp, Wilted Swiss Chard & Watercress
Butternut Squash with Jalapeño
Seasonal Vegetables
Pommery Tarragon Vinaigrette
\$94.00 per person

Herb Crusted Lamb Chops

Herb Crusted Lamb Chops
Grilled Asparagus, Tomato Concasse, Grilled Shitake Mushrooms, Baby Carrots
Roasted Fingerling Potatoes
Garlic & Thyme Jus
\$93.00 per person

Dinner Entrée Selections (continued)

Salmon Vierge

Smoked Seared Salmon
Beluga Lentils
Sauteed Swiss Chard
Vierge Sauce
\$79.00 per person

Filet Mignon & Grilled Shrimp

Filet Mignon & Grilled Shrimp
Wild Rice & Golden Barley Pilaf
Seasonal Vegetables
Roasted Shallot & Tarragon Vinaigrette
\$89.00 per person

Grilled Kurobuta Porterhouse

Grilled Japanese Pork Chop,
Horseradish Whipped Potato
Baby Bok Choy
Spicy Chili Oil & Rice Wine Ginger Vinaigrette
\$81.00 per person

Dinner Dessert Selections

Caramello
White Chocolate Raspberry Cheesecake
Rustic Berry Tart
Apple Tatin
Key Lime Tart
Chocolate Praline Dome
Crème Brulee Tart
Triple Chocolate Terrine
Pecan Bourbon Tart
Chocolate Pyramid (Vegan)

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Dinner Buffet

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The Madison

Marinated Grilled Vegetable Salad
Vegetable Nicoise Salad

Select one (1) of the following Soups:

Crab Bisque
Mushroom Tea
Roasted Tomato

Select one (1) of the following Salads:

Field Green Salad
Spinach Salad
Caesar Salad

Select three (3) of the following Hot Entrees:

~ Seared Duck Breast, Pear & Fennel Chutney, Dried Cherry Demi Glace
~Roasted Strip Loin with Woodland Mushroom Ragout, Burgundy Glaze
~Seared Crab Cakes with Red Pepper Chutney & Pommery Cream Sauces
 ~ Scallop & Shrimp Brochette
 ~Chicken Picatta
~Spinach, Artichoke, Tomato Ravioli, Caper Tomato Sauce
~ Seared Porcini Dusted Salmon

Seasonal Vegetables and Chef's Selection of Rice or Potato
Oven Fresh Rolls and Butter
Assorted Cakes and Tarts
Freshly Brewed Regular, Decaffeinated Coffee & Tea
\$87.00 per person

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Reception Displays

Baked Brie en Croute

Brie & Toasted Almonds Baked in a Flaky Pastry Crust, Raspberry Coulis
Served with French Baguette and Crackers
(Serves approximately 30 guests)
\$200.00 each

Nacho Bar

Tortilla Chips, Melted Cheese, Spicy Beef (ground in house), Salsa, Sour Cream & Guacamole
(Minimum of 20 persons)
\$10.50 per person

Antipasti

Soprasetta, Cappicola, Prosciutto
Provolone & Fresh Mozzarella, Marinated Olives, Peppers, Artichoke Hearts
Grilled Portabellas & Tomatoes
Ciabatta & Focaccia
\$11.75 per person (Minimum of 25 persons)

Fresh Vegetable Crudite

Baby & Seasonal Vegetables with French Onion & Sundried Tomato Dipping Sauces
\$9.50 per person (Minimum of 25 persons)

American & International Cheese

Selection of Cheese from Around the World & the Best Small Farm Cheese from America
Served with Sliced Ficelle & Crackers
\$11.50 per person (Minimum of 25 persons)

Fresh Fruit Display

Assortment of Sliced Seasonal Fresh Fruits with Amaretto Dip
(Minimum of 25 Persons)
\$12.00 per person
add Chocolate Fondue for additional \$3.00 per person

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Reception Displays (continued)

Smoked Seafood

Smoked Salmon, Bluefish, Peppered Mackerel, Mussels & Scallops,
Capers, Chopped Eggs, Cream Cheese, Horseradish Crème Fraiche, Minced Red Onion
Black Bread, Rye & French Bread
(Serves approximately 50 guests)
\$875.00 each

Raw Bar

Half-Shell Oysters, Clams, Jonah Crab Claws and Jumbo Shrimp,
Cocktail, Mignonette & Tabasco Sauces
Tartar and Cocktail Sauces
(Minimum of 100 pieces)
\$6.75 per piece

Maki Sushi & Sushi Nori

Tuna, Yellowtail, Salmon, Shrimp, Tofu
with Soy Sauce, Pickled Ginger and Wasabi
(Minimum of 50 pieces)
\$6.50 per piece

Dim Sum

Assorted Dim Sum & Shoami
Japanese & Chinese Dumplings filled with Shrimp, Chicken, Pork or Vegetables
Soy Ginger & Hoisin Dipping Sauce
Displayed in Bamboo Steamers
(Minimum order 100 pieces)
\$5.75 per piece

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Action Stations

Each of the following carving stations served with Assorted Silver Dollar Rolls & Croissants.
Carving Stations Require an Attendant (\$150.00 for 2 Hours)

Roasted Black Peppercorn Tenderloin of Beef

Dijon Mustard, Horseradish, Cream Horseradish & Mayonnaise
(Serves approximately 25 guests)
\$475.00 each

Roasted Double Breast of Turkey

Cranberry Sauce, Honey Mustard & Mayonnaise
(Serves approximately 50 guests)
\$450.00 each

Bourbon Glazed Ham

Honey Mustard, Mayonnaise, Dijon Mustard
(Serves approximately 60 Guests)
\$425.00 each

Smoked Striploin

Smoked Hereford New York Strip
Red Wine Demi, Horseradish Cream
(Serves approximately 25 Guests)
\$450.00 each

Carved Steamship of Beef

Herb & Garlic Rubbed and Roasted to Perfection
Dijon Mustard, Horseradish, Creamed Horseradish & Mayonnaise
(Serves approximately 150 Guests)
\$1500.00 each

Moo Shoo Mahi Mahi

Teriyaki Marinated Mahi Mahi Roasted & Wrapped in Pancakes with Crisp Vegetables
Drizzled with Hoisin Sauce
(Serves approximately 50 Guests)
\$575.00 each

Steamship of Kurobuta Pork

Whole Roasted Prime Grade Japanese Pork
Sage Demi & Dried Fruit Compote
(Serves approximately 50 Guests)
\$500.00 each

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The Washington Court Hotel – A Harbaugh Hotel
525 New Jersey Avenue, NW Washington, DC 20001

Action Stations (continued)

Stations Require an Attendant (\$150.00 for 2 Hours)

Minimum of 25 Guests for the following Stations

Roasted Rack of Lamb

Marinated Rack of Lamb

Minted Cous Cous Salad, Preserved Lemons, Rosemary Jus

(Price based on 2 portions per person)

\$23.00 per person

Seared Atlantic Scallops

North Atlantic Scallops, Caramelized & Deglazed

Leeks Vinaigrette with Red Pepper Coulis

\$22.00 per person

Risotto Station

Risotto with Roasted Cippolini Onions & Edwards Farms Country Ham

Oven Dried Tomato Risotto with Saffron & Shrimp

Fresh Basil, Parmigiano-Reggiano

Dill Caper Butter

\$18.00 per person

Thai Seafood

Seared Salmon & Shrimp

Sambal Noodle Salad, Green Papaya & Lime Slaw

Red Curry & Coconut Sauce, Thai Peanut Sauce

(price based on 2 portions per person)

\$25.00 per person

Lone Star Fajitas

Spicy Beef and Chicken, Sliced Onions and Peppers

Served with Guacamole, Salsa, Sour Cream, Cheddar Cheese

Warm Flour Tortillas

\$18.00 per person

Add Shrimp for \$5.00 Additional

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Action Stations (continued)

Stations Require an Attendant (\$150.00 for 2 Hours)

Minimum of 25 Guests for the following Stations

Stir-Fry

Chicken and Beef Stir-Fried with Snow Peas, Peppers, Water Chestnuts, Bamboo Shoots

Served with Steamed White Rice

\$20.00 per person

Add Shrimp for \$5.00 Additional per person

Pasta

Select Two (2) of the following

Wild Mushroom Agnolotti with Gruyere & Chive Sauce

Orrechette with Olive Oil, Fresh Basil, Tomato & Buffalo Mozzarella

Asparagus Raviolini, Roasted Eggplant Ratatouille Sauce

Saffron & Tarragon Tagliatelle, Lemon Black Pepper Cream

Appropriate accompaniments

\$19.00 per person

Sauteed Chesapeake Crab Cake

Chesapeake Crab Cakes sautéed to order

Remoulade & Pommery Mustard Sauce

(price based on 2 pieces per person)

Seasonal availability

\$28.00 per person

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Hors d'oeuvres

Minimum Order ~ 25 Pieces

Cold Hors d'oeuvres

Bruschetta Rossa, Toasted Foccacia with Fresh Mozzarella Basil & Tomatoes	\$5.75 per piece
Fresh Mozzarella Caprese Skewers with Basil & Cherry Tomato	\$5.75 per piece
House Smoked Juniper Salmon on Cucumber with Remoulade	\$5.75 per piece
Prosciutto di Parma & Eastern Shore Melon (seasonal)	\$5.75 per piece
Asparagus & Serrano Ham	\$5.75 per piece
Grilled Shrimp with Avocado Salsa	\$6.25 per piece
Seared Ahi Tuna with Napa Slaw	\$6.50 per piece
Lobster Salad Profiterole	\$6.25 per piece
California Rolls with Wasabi, Soy & Pickled Ginger	\$6.00 per piece
Asiago Tuilles with Whipped Chevre & Cracked Black Pepper	\$5.75 per piece
Atlantic Mackerel & Snow Pea Slaw, Potato Foccaccia	\$6.00 per piece
Roasted Beets, Cherry Glen Chevre & Orange Salad	\$6.00 per piece
Chicken Salad with Apricots & Almonds in Belgium Endive	\$5.75 per piece
Deviled Farm Egg with Pickled Beets	\$6.00 per piece
Smoked Trout on Black Bread with Horseradish & Capers	\$5.75 per piece
Roasted Eggplant Crostini	\$5.75 per piece

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Hors d'oeuvres

Minimum Order ~ 25 Pieces

Hot Hors d'oeuvres

Grilled Baby Lamb Chops with Rosemary Demi	\$6.25 per piece
Flat Bread (Seasonal)	\$5.75 per piece
Chevre Cheese & Beet Tartlets	\$5.75 per piece
Grilled Hanger Steak & Roasted Eggplant Provencale	\$5.75 per piece
Margarita Shrimp, Quick Sautéed with Lime, Garlic, Cilantro & Tequila	\$6.50 per piece
Roasted Wild Mushroom & Thyme on Polenta Round	\$6.00 per piece
Oysters Rockefeller, House Made Bacon & Swiss Chard	\$6.75 per piece
Short Rib Sliders with Horseradish	\$6.00 per piece
Cozy Shrimp	\$5.75 per piece
Spanikopita	\$5.75 per piece
Sriracha Wings with Blue Cheese & Celery	\$5.75 per piece
Chesapeake Crab Cakes with Pommery Cream	\$6.25 per piece
Shrimp & Black Bean Quesadillas with Spicy Salsa	\$5.75 per piece
Beef or Chicken Satay with Thai Peanut Sauce	\$5.75 per piece
Boursin Stuffed Mushroom Cap	\$5.75 per piece
Chicken Jalapeno Skewer with Cured Bacon	5.75 per piece
Pear, Blue Cheese, Date & Mint Phyllo Star	\$5.75 per piece
Miniature Beef or Chicken Wellingtons with Green Peppercorn Demi	\$5.50 per piece
Coconut Shrimp with Mango Chutney	\$6.25 per piece
Wild Mushroom Tartlet	\$5.50 per piece
Scallops Wrapped in Bacon	\$6.00 per piece
Roasted Cippolini Tartlets with Truffle Custard & Fresh Thyme	\$5.50 per piece
Vegetarian Spring Rolls with Plum Sauce	\$5.50 per piece

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Bar Information

No outside beverage of any kind may be brought into the hotel

Bartender and Cashier Fees

Bartenders - \$150.00 each for the first two hours and \$50.00 each for each additional hour

Minimum Beverage Revenue of \$400.00 applies for all Host and Cash Bars

Host Bar Priced Per Person

Includes unlimited beverages, priced per person,
based on guaranteed numbers or actual attendance if higher
Cordials or Cognacs are available on consumption

Name Brand Bars

First Hour \$19.00 Per Person

Each Additional Hour at \$11.00 Per Person

Premium Brand Bars

First Hour \$23.00 Per Person

Each Additional Hour at \$15.00 Per Person

Host Bar Priced Per Drink

Charges based on actual number of drinks consumed

Premium Brand Mixed Drinks	\$9.75 per drink
Name Brand Drinks	\$8.75 per drink
House Wine	\$8.75 per glass
Imported or Micro Brew Beer	\$7.50 each
Domestic Beer	\$7.25 each
Soft Drinks	\$5.50 each
Juices and Mineral Water	\$5.50 each
Cognacs and Liqueurs	\$12.00 per drink

All Beverage Subject to 21% Service Charge and 10% DC Sales Tax

Wines

Our Wine offerings are updated frequently.

If you require a full listing, please ask your Catering Representative for our
most current Wine Listing

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