

## 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 ( <b>minimum 12 pints</b> )	\$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  
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 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, Dusted 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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### **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, Focaccia 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  
Sautéed 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  
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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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## **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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