

power up at

BREAKFAST



plated breakfast

the all american breakfast

scrambled cage-free eggs served with breakfast potatoes, roasted tomatoes and choice of naturally cured bacon or chicken feta cranberry sausage

25.00 Per Guest

stay fit pancakes

whole grain pancakes topped with toasted pecans, maple syrup and seasonal fruits

25.00 Per Guest

buffet breakfast

continental breakfast

local seasonal fruit
assorted cereals with milk
bakery selections
chilled juices
coffee and tazo tea

19.00 Per Guest

american buffet

local and seasonal fruit
assorted cereals with milk
scrambled eggs
crisp bacon, pork sausage
breakfast potatoes
bakery selections
chilled juice
coffee and tazo tea

25.00 Per Guest

regular coffee, decaffeinated coffee and tea

gallon typically hosts 12-15 cups

63.00 Per Gallon

a la carte breakfast

orange, grapefruit, apple, tomato juice

5.00 Each

bagels with cream cheese

45.00 Per Dozen

croissants, danishes and muffins

42.00 Per Dozen

gluten free blueberry and chocolate muffins

45.00 Per Dozen

local, seasonal sliced fruit

6.00 Per Person

power up at

BREAKFAST



buffet enhancements

farm breakfast

freshly made omelets with choice of: tomatoes, green pepper, onion, cheddar and mozzarella cheese, leeks, smoked salmon, Virginia ham and mushrooms

12.00 Per Guest

steel cut oats

oatmeal with choice of toppings to include: almonds, pecans, roasted apples, dried currants, dried apricots, cranberries, maple syrup, brown sugar, cinnamon

10.00 Per Guest

breakfast sandwiches

scrambled cage-free eggs, Virginia ham and cheddar cheese on toasted sour dough

8.00 Per Guest

stay fit

organic yogurt parfaits with house toasted oats, dried fruit, granola and raspberry compote and organic yogurt smoothies with mixed berries and soy milk

12.00 Per Guest

RECHARGE

— on your break —



crisp

crispy apple wedges and caramel dip,
taro chips, carrot sticks with veggie dip
salted pretzels with mustard dip
peanut brittle
spiced cider
coffee service

18.00 Per Guest

bites

skewered caprese bites
shrimp blt bite
mini club sandwich bites
berry cobbler bites
local sodas
coffee service

20.00 Per Guest

virginia is for lovers

peanuts
local artisan cured salamis and hams
local artisan cheese with roasted fruits
root beer, bottled waters
coffee service

18.00 Per Guest

a la carte break

jumbo home-style cookies

chocolate chunk, peanut butter and
oatmeal raisin

39.00 Per Dozen

whole market fruits

seasonal selection

30.00 Per Dozen

sliced seasonal fruit display

6.00 Per Guest

dessert bars

chocolate brownies, pecan and lemon
bars

42.00 Per Dozen

energy bars

granola and energy bars

4.50 Each

route 11 chips

3.00 Each

mixed nuts

35.00 Per Pound

RECHARGE

— on your break —



coffee & tea

freshly brewed regular and decaffeinated coffee and tazo tea

63.00 Per Gallon

iced tea

freshly brewed iced tea

63.00 Per Gallon

lemonade

63.00 Per Gallon

cider

spiced local apple cider
cinnamon brown sugar, crystallized
ginger, clove-studded citrus

50.00 Per Gallon

chilled juice

orange, grapefruit, apple, tomato and
cranberry

48.00 Per Gallon

all day beverage service

beverage station of assorted juices, still
and sparkling water, pepsi, diet pepsi,
sierra mist, ginger ale, coffee and tea

22.00 Per Guest

soda

pepsi, diet pepsi, sierra mist, ginger ale

4.00 Each

water

still and sparkling water

4.00 Each

bottled beverages

snapple, nantucket nectar and
starbucks frappuccino

5.00 Each

9% VA tax and 20% service charge are additional

1325 WILSON BOULEVARD ARLINGTON, VIRGINIA 22209 T + 1 703 525 1234

— enjoy your —
LUNCH



plated lunch

select one starter and one dessert for all guests.

select up to (2) entrees.
additional entrees will be at an additional cost per person

starters

creamy celery root with spiced pumpkin seeds

tomato soup and mini toasted cheddar panini

iceberg salad with tomatoes, bacon, bleu cheese, egg and buttermilk ranch

mixed greens with plums, blue cheese and toasted pecans, cabernet dressing

iced tea

3.00 per person

entrees

fire roasted chicken, rosemary pan jus, sweet potato mash, grilled seasonal vegetables
37.00 per guest

local ale and molasses braised beef short ribs, spoonbread, roasted winter vegetables
45.00 per guest

seared salmon, herb oil, roasted fingerling potatoes, braised savoy cabbage, citrus buerre blanc
42.00 per guest

bistro steak medallions, roasted carrots, asparagus, buttered potatoes
44.00 per guest

Virginia pork loin, blackberry demi, sautéed apples, green beans
38.00 per guest

chicken mushroom duxelles, marsala sauce, horseradish mashed potatoes, broccolini, carrots
40.00 per guest

crab cakes, wilted spinach, roasted corn grits, tomatoes, butter sauce
42.00 per guest

desserts

sweet potato cheesecake

warm apple cobbler with spiced whipped cream pear tartlets

chocolate mousse with mint whipped cream

spiced carrot cake with traditional cream cheese frosting

— enjoy your —
LUNCH



boxed lunch

includes:
whole fruit, route 66 potato chips,
chocolate chip cookie and bottled water

choose 2 of the following:

Virginia ham, Maryland cheddar, lettuce
and tomato on wheat bread
turkey, provolone, cured bacon, lettuce
and tomato on whole grain bread
roast beef, swiss cheese, arugula on
rye
tuna salad wrap with lettuce and tomato
egg salad wrap with watercress and
cucumber

29.00 per box

upgrade your box lunch!

*additional sandwich
selection*

choose additional sandwiches from
boxed lunch list

4.00 each

bottled beverages

nantucket juice
starbucks bottled frappucino

5.00 each

soda

pepsi, diet pepsi
sierra mist, ginger ale

4.00 each

seasonal deli

lentil, vegetable soup and sherry
vinegar
tri colored baby potatoes and egg salad
red cabbage and carrot slaw with cider
vinaigrette

smoked Virginia ham and local
cheddar on sourdough
roasted turkey, lettuce and dried
blueberry aioli on french baguette
smoked beef brisket reuben with
sauerkraut and gruyere on marble rye
pickles, hot mustard and dijon mustard,
baked vegetable chips
pumpkin spice bar
maple pecan tarts
cranberry cheesecake squares

39.00 per guest

— enjoy your —
LUNCH



buffet lunch

designed for groups of 20+ people

harvest

creamy celery root with spiced pumpkin seeds
mixed greens with plums, bleu cheese and toasted pecans, cabernet dressing
grilled chicken, grape and quinoa
seared local and seasonal fish on sautéed butternut squash
roasted Virginia ham with apple cider and collard greens
appleachian spoon bread
root vegetables
pumpkin flan and cinnamon crème anglaise

43.00 per guest

comfort

tomato soup and mini toasted cheddar paninis
iceberg salad with tomatoes, bacon, bleu cheese, egg and buttermilk ranch
herb crusted turkey meatloaf with wild mushroom sauce
bbq back ribs with homemade bbq sauce
sour cream and leek mashed potatoes
warm cornbread with sweet honey butter
sweet potato cheesecake with chocolate sauce

43.00 per guest

stay fit

wild rice and cucumber, tomato and parsley, lemon vinaigrette
roasted grape tomatoes, edamame and bocconcini dressed in lemon oil
wheat berries, dried fruits and pumpkin seed salad
whole wheat penne, grilled vegetables and tomato vinaigrette
local catch with charred corn and tomato salsa
roasted chicken with tomato, red onion and garlic jus
roasted fruit parfait

43.00 per guest

— connect at your —

RECEPTION



hors d'ouvres

hors d'ouvres are ordered in increments of 25

cold

assorted sushi
5.00 per piece

crab avocado roll
5.00 per piece

deviled egg, crispy Virginia ham
5.00 per piece

shrimp cocktail
5.00 per piece

caprese skewer
5.00 per piece

hot

crab pretzel bread, old bay aioli
5.00 per piece

pulled pork corn bread, lime sour
creme
5.00 per piece

Italian sausage stuffed peppadew
5.00 per piece

mini French onion soup boule
5.00 per piece

peking duck chopstick
5.00 per piece

chicken empanada, cilantro chimichurri
5.00 per piece

chicken quesadilla, roasted peppers
5.00 per piece

black bean cheddar spring roll
5.00 per piece

vegetable dim sum
5.00 per piece

vegetable empanada, cilantro
chimichurri
5.00 per piece

— connect at your —

RECEPTION



stations

pasta

ziti, farfalle, tortellini

sausage, grilled chicken, shrimp

marinara, pesto, bleu cheese sauce

peppers, caramelized onions, green

peas, mushrooms, tear drop tomatoes,

parmesan cheese, red pepper flakes

and garlic bread

16.00 per guest

panini

eggplant and proscuitto

local white cheddar and tomato

tomato soup

15.00 per guest

salad

romaine blend, organic young greens

tear drop tomatoes, cucumbers, bell

peppers, carrots, toasted walnuts, bleu

cheese, parmesan cheese, croutons,

cured bacon bits, egg buttermilk ranch,

bleu cheese, balsamic dressing

12.00 per guest

carving

roasted turkey

\$300.00 (serves 35)

beef tenderloin

\$400.00 (serves 25)

honey baked Virginia ham

\$350.00 (serves 35)

slow roasted prime rib

\$350.00 (serves 40)

carving stations require a chef,

chef fee is 175.00 per (2) hours

displays

cheese

swiss cheese, smoked gouda, brie,

assorted nuts, dried fruit, crackers and

bread, seasonal fruit

\$10.00 per guest

artisanal cheese

Virginia talbot reserve, Maryland

monacacy ash

assorted nuts, dried fruit crackers and

bread seasonal fruit

\$16.00 per guest

sushi, california rolls

\$10.00 per guest

hummus, assorted olives, grilled

vegetables

\$8.00 per guest

local seasonal fruits

\$8.00 per guest

assorted seasonal vegetables, Afghan

bread

hummus and buttermilk ranch

\$10.00 per guest

— *select your personal* —

PREFERENCE



full day package

all day (8 hours max) beverage break of assorted soft drinks, coffee and tea

breakfast

local seasonal fruit
cereals with whole, 2% and skim milk
bakery selections
chilled juice

morning treat

apple wedges with dip, taro chips,
peanut brittle

lunch

lentil vegetable soup
tri colored baby potatoes salad
red cabbage and carrot slaw with cider
vinaigrette
smoked Virginia ham, local cheddar on
sourdough
roasted turkey, lettuce, blueberry aioli
on French baguette

smoked beef brisket reuben,
sauerkraut, gruyere, marble rye
pickles, hot mustard, dijon mustard
baked vegetable chips
pumpkin spice bar, maple pecan tarts,
cranberry cheesecake squares

afternoon treat

skewered cypresses bites
mini club sandwiches
berry cobbler bites

90.00 Per Guest

half day morning package

half day (4 hours max) beverage break
of assorted soft drinks, coffee and tea

breakfast

local seasonal fruit
cereals with whole, 2% and skim milk
bakery selections
chilled juice

morning treat

apple wedges with dip, taro chips,
peanut brittle

40.00 Per Guest

half day afternoon package

half day (4 hours max) beverage break
of assorted soft drinks, coffee and tea

lunch

lentil vegetable soup
tri colored baby potatoes salad
red cabbage and carrot slaw with cider
vinaigrette
smoked Virginia ham, local cheddar on
sourdough
baguette, roasted turkey, lettuce,
blueberry aioli
smoked beef brisket reuben,
sauerkraut, gruyere, marble rye
pickles, hot mustard, dijon mustard
baked vegetable chips
pumpkin spice bar, maple pecan tarts,
cranberry cheesecake squares

afternoon treats

skewered cypresses bites
mini club sandwiches
berry cobbler bites

60.00 Per Guest

— indulge at —
DINNER



plated dinner

select one starter and one dessert for all guests.

select up to (2) entrees
additional entrees will be at an additional cost per person

first course

roasted parsnip, cauliflower cream soup, pesto

lobster bisque, roasted corn

caesar salad, parmesan, crouton, white anchovy

local mixed greens, dried cherries, toasted pine nuts, housemade berry vinaigrette

orecchiette pasta, lobster sauce, tomatoes, goat cheese

iced tea

3.00 per guest

entrees

seared rosemary chicken breast, whipped yukon gold potatoes, glazed carrots, thyme bordelaise
49.00 per guest

red wine rosemary beef filet, roasted heirloom potatoes, baby carrots, herb demi glace
59.00 per guest

mustard crusted lamb rack, roasted winter squash, creamed spinach, sage lamb jus
68.00 per guest

grilled salmon, cranberry almond rice, braised greens, tomato jam
49.00 per guest

seared hake, baked polenta cake, sautéed chard, kalamata olive, tomato salpicon
49.00 per guest

local organic chicken breast, maple glazed green beans, sweet potato mash, thyme sauce
52.00 per guest

pepper crusted filet mignon, jumbo lump crab cake, herb risotto, baby squash, red wine reduction and housemade remoulade
75.00 per guest

desserts

berry cobbler

apple tart

pumpkin cheesecake, crème anglaise

chocolate mousse, short bread cookie

— indulge at —
DINNER



buffet dinner

harvest

split pea soup with diced bacon
organic greens, grape tomatoes,
carrots, pea shoots, lemon thyme
vinaigrette
wheat berry salad, tomatoes, peppers,
citrus-cilantro vinaigrette
rosemary rubbed local organic chicken
with honey roasted root vegetables
apple cider braised beef flank steak,
braised red cabbage
wild mushroom ravioli, smoked tomato
sauce
whipped yukon gold potatoes
freshly baked sourdough bread
pumpkin tarts, maple walnut tarts,
roasted pineapple tarte tatin

58.00 Per Guest

stay fit

white bean and tomato soup
french bean, arugula salad, lemon mint
vinaigrette
long grain rice, shrimp, cilantro salad
herb chicken breast, asparagus
artichoke jus
citrus poached salmon, roasted
potatoes, tarragon broth
spice crusted beef sirloin, roasted
mushrooms
spinach ricotta ravioli, fennel broth
panna cotta, berry compote

64.00 Per Guest

— raise your —
GLASS



*host sponsored bar per person**

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

signature brands
first hour, 16.00
second hour, 10.00
each additional hour, 8.00

premium brands
first hour, 18.00
second hour, 12.00
each additional hour, 10.00

*host sponsored bar per drink**

full bar setups included in the package and charges are based on the actual number of drinks consumed.

signature brands
cocktails, 10.00
domestic beer, 7.00
premium and imported beer, 7.50
wines- canvas label chardonnay, pinot grigio,
cabernet & merlot, 10.00
mineral water/juices, 4.00
soft drinks, 4.00
cordials, 10.00
champagne (by the glass), 7.00

labor charges

bartender, 65.00
per hour

cashier, 50.00
per hour

premium brands
cocktails, 12.00
domestic beer, 7.00
premium and imported beer, 7.50
wines-canvas label chardonnay, pinot grigio,
cabernet & merlot, 10.00
mineral water/juices, 4.00
soft drinks, 4.00
cordials, 11.00
champagne (by the glass), 8.00

cash bar

signature cocktails
domestic beer, 8.00
premium and imported beer, 9.00
select wine, 11.00
mineral water/juices, 5.00
soft drinks, 5.00
cordials, 12.00
champagne (by the glass), 10.00

bar minimum

all bars will have a minimum requirement of \$500.00