




THE
BEACON HOTEL
AND CORPORATE QUARTERS

**Serving Up
Memorable Occasions**

Catering Menu

1615 Rhode Island Avenue NW

|202-787-1786|

www.BeaconHotelWDC.com


CAPITAL HOTELS & SUITES
A Signature Collection in the Nation's Capital.

2013

BREAKFAST BUFFET SELECTIONS

(20 person minimum)

EXPRESS CONTINENTAL

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Display of Freshly Baked Croissants, Danish and Muffins
Assorted Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and Selection of Decaffeinated Herbal Teas

20

HOUSE CONTINENTAL

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Display of Freshly Baked Croissants, Danish and Muffins
Sliced Fresh Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Decaffeinated Herbal Teas

22

AMERICAN BREAKFAST BUFFET

Juice Bar – Orange, Grapefruit and Cranberry
Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Croissants, Muffins and Danish Pastries
Fruit Preserves and Sweet Butter
Fluffy Scrambled Eggs with Fresh Herbs
Breakfast Potatoes
Smoked Bacon and Breakfast Sausage
Regular and Decaffeinated Coffee and
Selection of Decaffeinated Herbal Teas

28

THE VIRGINIAN

Juice Bar – Orange, Grapefruit and Cranberry
Assorted Fruit Flavored Yogurt
Sliced Fresh Seasonal Fruit and Berries
Croissants, Muffins and Danish Pastries
Fruit Preserves and Sweet Butter
A Selection of Individual Cereals
Chilled Regular and Skim Milk
Fluffy Scrambled Eggs with Fresh Herbs Breakfast Potatoes
Cinnamon French toast served with Warm Maple Syrup
Smoked Bacon and Breakfast Sausage
Regular and Decaffeinated Coffee
Selection of Decaffeinated Herbal Teas

34

THE HEALTHY BUFFET

Juice Bar - Orange, Grapefruit, and Cranberry Juice
Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Low Fat Muffins
Fruit Preserves and Sweet Butter
A Selection of Individual Cereals with Chilled Milk
Assorted Fruit Flavored Yogurts with Granola
Portobello, Asparagus, Spinach and Fresh Herb Frittata
Regular and Decaffeinated Coffee and Selection of Decaffeinated Herbal Teas

35

2013

EXPRESS BUFFET ENHANCEMENTS

STUFFED CROISSANT (Vegetarian)

Layered with Scrambled Eggs, Fresh Herbs & Peppers, Provolone Cheese on Croissant
4 each (Minimum 15)

BREAKFAST BURRITO

Tortilla Filled with Scrambled Eggs, Peppers, Onions, Tomatoes, Cilantro, Chorizo Sausage and Jack Cheese
4 each (Minimum 15)

BACON, EGG AND CHEESE BISCUIT

4 each (Minimum 15)

FRESH BAKED CARAMEL PECAN OR CINNAMON ROLLS

4 each (Minimum 15)

BREAKFAST BUFFET ENHANCEMENT STATION

OMELET STATION

Omelets Cooked to Order with Complements to Include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms
Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

9

BREAKFAST PLATED SELECTIONS

Menu Selections are served with Freshly Baked Breakfast Pastries and Muffins, Butter and Preserves,
Chilled Orange Juice
and Freshly Brewed Regular/ Decaffeinated Coffee and a Selection of Herbal Decaffeinated Teas

THE AMERICAN

Traditional Fluffy Scrambled Eggs
Crisp Bacon and Breakfast Sausage Links
Breakfast Potatoes

26

THE STATESMAN

Sliced Fresh Fruit
Cinnamon French Toast with Warm Maple Syrup
Fresh Berry Compote
Breakfast Sausage

26

HEALTHY PLATED BREAKFAST

Oatmeal
Sliced Fresh Seasonal Fruit
Bagel with Low Fat Cream Cheese and Jelly
Juice Bar – Orange, grapefruit and Cranberry

22

Breakfast Buffet Selection Packages

Based on two hours of service. A service fee of \$150.00 for groups fewer than 20 guests will be applied.

Breakfast Buffet Enhancement Station Packages

Enhancements are based on two hours of service and priced according to full expected guarantee of guests and only available in addition to a full buffet or plated breakfast.

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax

2013

CREATE YOUR OWN BREAK

BEVERAGES

Regular and Decaffeinated Coffee and a Selection of Teas	\$ 9 per person
Freshly Squeezed Orange Juice and Grapefruit Juice	\$4.25 per person
Apple, and Cranberry Juices	\$ 4.25 each
Traditional and Diet Soft Drinks	\$ 4.25 each
Sparkling and Still Bottled Waters	\$4.25 each
Red Bull Energy Drink Regular or Sugar Free	\$5.00 each
Freshly Brewed Iced Tea with Lemon	\$4 per person
Full Beverage Break with Freshly Brewed Coffee and Juices	\$12 per person

FRESHLY BAKED SELECTIONS

Glazed Danish Pastries	\$ 38 dozen
Mini Donuts	\$38 dozen
Freshly Baked Assorted Muffins	\$ 38 dozen
Mini Flaky Croissants	\$ 37 dozen
Assorted Bagels with Regular and Low Fat Cream Cheeses	\$ 38 dozen
Assorted Freshly Baked Cookies	\$ 36 dozen
Blondies and Brownies	\$ 36 dozen
Assorted Biscotti	\$ 34 dozen
Low fat Muffins	\$ 38 dozen

OTHER SELECTIONS

Sliced Fresh Fruit and Berries with Yogurt Dip	\$ 9 per person
Individual Fruit Flavored Yogurt	\$ 3.25 each
Assorted Cereals and Milk	\$ 4 per person
Chocolate Dipped Strawberries	\$ 38 dozen
Granola Bars	\$ 3 each
Buttered popcorn, Pretzels and Carmel Corn	\$ 3 per person
Mixed Nuts	\$17 per pound
Dry Roasted Peanuts	\$10 per pound
Bar Mix	\$10 per pound
Individual bags of Assorted Chips	\$ 3 each
Trail Mix	\$12 per pound
Lemon Bars	\$34 dozen

2013

AFTERNOON THEMED BREAKS

COOKIE BREAK

Home Baked Cookies
Assorted Miniature Candy Bars
Ice Cold Milk
Traditional and Diet Soft Drinks
Regular and Decaffeinated Coffee and a Selection of Teas

12

CARNIVAL BREAK

Buttered Popcorn
Cracker Jacks, Dry Roasted Peanuts
Pretzels
Traditional and Diet Soft Drinks

13

THE HEALTHY CHOICE

Granola Bars
Sliced Fresh Fruit and Berries with Yogurt Dip
Trail Mix
Regular and Decaffeinated Coffee and a Selection of Teas
Bottled Still and Sparkling Waters

14

TEX - MEX

Tri Colored Crispy Tortilla Chips with Salsa
Homemade Guacamole
Chili Con Queso
Traditional and Diet Soft Drinks

14

Unwind

Tri Colored Tortilla Chips
Black Bean and Corn Salsa
Red Pepper Hummus
Cucumber and Veggies
Dill Tzatziki
Assorted Juices and Bottled Still and Sparkling Water

12

2013

FULL DAY BREAK PACKAGES
THE CAPITAL BREAK PACKAGE

Early Morning Break

(Two Hours of Service)

Individual Orange, Grapefruit, and Cranberry Juices
Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Croissants, Danish and Muffins
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break

(One Hour of Service)

Traditional and Diet Soft Drinks
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Afternoon Break

(One Hour of Service)

Traditional and Diet Soft Drinks
Still and Sparkling Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

Choice of one of the Following

Fresh Garden Crudité with Roasted Pepper and Hummus Dip
Assorted Cookies and Brownies
Display of Imported and Domestic Cheeses with Gourmet Crackers and French Baguettes
Tortilla Chips with Salsa and Guacamole

37

THE GOOD DAY BREAK PACKAGE

Early Morning Break

(Two Hours of Service)

Individual Orange, Grapefruit, and Cranberry Juices
Sliced Fresh Seasonal Fruit and Berries
Assorted Fruit Flavored Yogurt
Display of Freshly Baked Croissants, Danish and Muffins
Bagels and Cream Cheese
Fruit Preserves and Sweet Butter
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break

(One Hour of Service)

A Selection of Fresh Whole Seasonal Fruits
Traditional and Diet Soft Drinks
Sparkling and Still Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Afternoon Break

(One Hour of Service)

Assorted Individual Fruit Juices
Traditional and Diet Soft Drinks
Sparkling and Still Bottled Waters
Regular and Decaffeinated Coffee and a Selection of Teas

Choice of one of the Following

Fresh Garden Crudité with Roasted Pepper and Hummus Dip
Assorted Cookies and Brownies
Display of Imported and Domestic Cheeses with Gourmet Crackers and French Baguettes
Tortilla Chips with Salsa and Guacamole

42

*A service fee of \$150.00 for groups fewer than 20 guests apply guarantee of guests.
All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.*

2013

PRIVATE BRUNCH BUFFETS (Minimum of 20 Guests)

Brunch Menu Selections are served with

Fresh Orange, Grapefruit or Cranberry Juice and Regular/ Decaffeinated Coffee and Herbal Teas, Sliced Fresh Seasonal Fruit and Berries, Croissants, Muffins and Danish Pastries, Fruit Preserves and Sweet Butter, Fluffy Scrambled Eggs with Fresh Herbs, Breakfast Potatoes, Smoked Bacon and Breakfast Sausage Links

Choice of 2 Entrees:

Fried Chicken	Chicken & Biscuits
Flank Steak	Grilled Salmon
Tilapia with Lemon Caper Sauce	

Sides

Freshly Baked Breads with Butter
Mixed Field Green Salad with Balsamic Vinaigrette
Basmati Rice Steamed Vegetables
Dessert--Chef's Assortment of Pies and Cakes

BRUNCH I

All the Breakfast items above with no Entrée and Dessert options

30 (Minimum 20 guests)

BRUNCH II

Includes all the Breakfast items above

Your Choice of 2 Entrees

35 (Minimum 20 guests)

BRUNCH III

Includes 2 glasses of Champagne or Mimosas and all the Breakfast items above

Your Choice of 2 Entrees

40 (Minimum 20 guests)

BRUNCH IV

Includes unlimited Champagne, Mimosas, and Bloody Mary's and all the Breakfast items above

Your Choice of 2 Entrees

49 (Minimum 50 guests)

BRUNCH V

Includes unlimited Champagne, Mimosas, and Bloody Mary's and all the Breakfast items above

Your Choice of 2 Entrees

Smoked Salmon Display

Thinly Sliced Salmon with Cream Cheese, Chives, Red Onions, Tomatoes, Capers and Chopped Egg,

OMELET STATION

Omelets cooked to order with complements to include:

Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms, Cheddar, Swiss and Feta Cheeses

(Uniformed Attendant Required at \$100)

OMELET STATION

Omelets Cooked to Order with Compliments to Include:

Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms, Cheddar, Swiss and Feta Cheeses

(Uniformed Attendant Required at \$100)

55 (Minimum 50 guests)

All Brunch Buffet prices are per person unless otherwise noted and are subject to a 20% service charge and a 10% sales tax. Brunch Buffet service including beverage listed is for a two hour time period.

2013

THEME LUNCH AND DINNER BUFFETS

TUSCAN ITALY BUFFET

Rustic Tuscan Breads and Focaccia with Rosemary Olive Oil and Butter
Traditional Caesar Salad
Vine Ripened Tomatoes and Fresh Mozzarella Salad with Basil
Vinaigrette
Tuscan Grilled Flank Steak with Tuscan Sauté Vegetables
Glaze Sautéed Breast of Chicken with Wild Mushroom Marsala Sauce
Pasta with Mixed Peppers and Broccoli with Garlic, Olive Oil and White
Wine Sauce
Grilled Vegetable Ratatouille with Parmesan Cheese and Basil
Tiramisu
Regular and Decaffeinated Coffee and a Selection of Hot Teas or Iced
Tea
42



SOUTHWESTERN FIESTA

Spinach Chicken Tortilla Soup
Spinach, Mandarin Orange and Jicama Salad with Honey, Lime and Mustard Dressing
Make Your Own Fajita Station:
Marinated Beef and Chicken
Grilled Onions and Sweet Peppers
Soft Flour Tortillas
Shredded Lettuce, Tomatoes, Jalapenos, Pico de Gallo, Sour Cream,
& Chips
Homemade Guacamole and Jack Cheese
Spanish Rice and Beans
Mexican Rice Pudding
Regular and Decaffeinated Coffee and a Selection of Hot Teas or Iced
Tea
42



THE SANDWICH SHOP

Soup du Jour
Fresh Field Greens with Feta Cheese, Dried Cranberries and Maple
Balsamic Dressing
Pasta Salad with Pesto, Sun Dried Tomatoes and Spinach
Chef Assembled Sandwiches: Choice of 3
Albacore Tuna Nicoise Salad with Lettuce, Vine Ripened Tomato and
Onions
Ham and Jack Cheese with Honey Mustard, Lettuce and Tomato
Grilled Chicken Caesar, Garlic and Mustard Grilled Chicken Breast,
Caesar Dressing, Grated Parmesan Cheese, Avocado and Romaine Leaves Rolled with a Tortilla Wrap.
Traditional Chicken Salad Sandwich, Diced Chicken, Mignonette of Sweet Bermuda Onion, Celery, Finely
Chopped Italian Parsley, Mayonnaise, Tomato, and Romaine Leaves on Healthy Multigrain
Roasted Turkey, Swiss with Cranberry Mayo
Pastrami with Havarti Cheese and Mustard on a Sandwich Bun
Grilled Vegetable Wrap with Fresh Mozzarella, Zucchini, Yellow Squash, Roasted Peppers and Pesto Dressing
Cole Slaw
Deli Pickles and Appropriate Condiments
NY Style Cheesecake and Chocolate Brownies
Regular and Decaffeinated Coffee and a Selection of Hot Teas or Iced Tea
38

2013

THE EXECUTIVE DELI BUFFET

Soup du Jour
Yukon Potato Salad with Caramelized Shallots, Celery and Fresh Tarragon
Grilled Vegetables Antipasto with Balsamic Vinaigrette
Chicken Salad, Sliced Italian Cold Cuts, Rare Roasted Top Round Beef and
Smoked Turkey Breast
Sliced Swiss, Cheddar, Jack and Provolone Cheeses
Selection of Freshly Baked Breads:
Flaky Butter Croissants, Kaiser Rolls, Flat Bread and White

Deluxe Relish Tray:

Kalamata Olives, Pepperoncini, Red Onions, Sliced Vine Ripened
Tomatoes, Sour Pickles, Mayonnaise, Whole Grain Mustards
Warm Bread Pudding with Vanilla Sauce and Chocolate Brownies
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of
Herbal Teas or Iced Tea

38



MEDITERRANEAN

Appetizers

(Please Select Three)

Bruschetta with Tomato Basil
Antipasto Platter of Prosciutto, Marinated Artichokes, Mushrooms Olives and Fresh Mozzarella, White Bean Salad
Hummus with Pita Points and Grilled Vegetables
Caesar Salad Tossed with Herbed Croutons
Roma Tomatoes, Fresh Mozzarella and Basil Vinaigrette

Entrees

(Please Select Two)

Lemon-Oregano Chicken with Rice and Tomato Basil Coulis
Shrimp, Littleneck Clams and Chicken Paella
Thyme-Roasted Beef Sirloin, Sweet Garlic New Potatoes, Whole-Grain Mustard Sauce
Dill-Crusted Salmon, Artichokes and Olives, Saffron Couscous and Lemon-Caper Sauce
Chicken Parmesan and Linguini
Jumbo Shrimp Scampi and Penne with a Tomato Vodka Sauce
Spinach Ricotta Ravioli
Tricolor Cheese Tortellini Topped with Pesto and Pine Nuts

Desserts

(Please Select Two)

Strawberries with Chocolate Sauce
Classic Tiramisu
Walnut Baklava with Orange Honey
Amaretto Cheesecake
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas or Iced Tea

46

2013



CALIFORNIA

Appetizers

Hummus with Fresh Vegetables and Pita Bread
Mixed Greens with Raspberry Vinaigrette, Goat Cheese and Walnuts

Entrees

(Please Select Two)

Cobb Salad with Chicken Avocado, Bacon, Bleu Cheese
Turkey Croissants with Avocado & Sprouts
Carne Asada Red & Green Peppers with Yellow Rice
Grilled Vegetable Wrap with Guacamole & Sprouts and Corn Salsa
Baja Fish Tacos, Crispy Mahi, Soft Tortillas and Slaw Salsa
California BBQ Chicken Pizza

Desserts

Lemon Bars

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas or Iced Tea

40

SUMMER PICNIC

Appetizers

Yukon Potato Salad
Baked Beans
Traditional Creamy Coleslaw
Fresh Sliced Watermelon

Entrees

(Please Select Two)

Southern Fried Chicken
BBQ Chicken
Fried Green Tomatoes
Beacon Bar and Grill Half Pound Angus Burgers with Cheese and Necessary Condiments
DC Style Half Smokes with Appropriate Condiments
Hot Dogs with Appropriate Condiments
Corn Pudding

Desserts

Strawberry Shortcake

Lemonade and Iced Tea

34

2013

NEW ORLEANS

Appetizers

Chicken & Sausage Gumbo
Cucumber Tomato, Herb Salad
Hush Puppies

Entrees

(Please Select Two)
Blackened Cat Fish
Beef Creole Fricassee
Chicken & Andouille Jambalaya
Shellfish Etouffe
BBQ Pork & Cheesy Grits
Cornmeal Crusted Cape Haddie with Remoulade Sauce



Starch & Vegetables

(Please Select Two)
Red Beans & Rice
Dirty Rice
Broccoli Cheese Casserole
Cream Sweet Corn
Green Beans Almandine

Dessert

Banana Pudding
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas or Iced Tea

42

ASIAN STATION BUFFET

Miso Soup & Dim Sum Platter
Shrimp Fried Rice
Sticky Rice
Sweet Pepper Slaw
Beef & Broccoli Noodles
Chicken Happy Family
Crispy Tofu with Sesame Snap Peas and Sweet Chili Sauce
Mango Cheesecake & Fortune Cookies
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

44

2013

CREATE YOUR OWN LUNCH AND DINNER BUFFETS SELECTIONS

All buffets include rolls and butter, starch, vegetable, dessert, freshly brewed coffee and a selection of herbal teas or Iced Tea.

TWO ENTREES 40

SOUP or SALAD

(Please select one)

CHEF'S SEASONAL SOUP

**ROASTED TOMATO
BLACK BEAN SOUP**

JICAMA SALAD

Fresh Spinach, Mandarin Orange and Jicama Salad with Honey, Lime and Mustard Dressing

CLASSIC CEASAR

Romaine, Grated Parmesan Cheese, Herbed Croutons and Classic Caesar Dressing



Three Entrees 50

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and House Dressing

GREEK SALAD

Cucumber, Red Onion, Yellow and Red Peppers, Kalamata Olives and Feta Cheese with a Lemon-Oregano Dressing

FRESH MOZZARELLA, VINE RIPENED TOMATO AND BABY ARUGULA

Served with Balsamic Dressing and Ciabatta Crostini
(Additional \$3)

ENTREES

(Served with Dinner Rolls and Butter)

GRILLED HANGER STEAK

Merlot and Shallot Demi, Olives and Provençal Herbs

TROPICAL MAHI MAHI

Seared Mahi Mahi with Fresh House Made Pineapple Salsa

ATLANTIC SALMON

Citrus Caper Sauce and Grilled Lemons

PARMESAN CRUSTED CHICKEN BREAST

Oven Roasted with Tomato and Select Herb Sauce

MOJITO CHICKEN

Crushed Mint and Lime Butter Glaze

ROASTED PORTOBELLO STEAK (Vegetarian)

Balsamic Port Reduction

PASTA CREOLE

Penne Pasta with Grilled Chicken, Andouille Sausage, Crawfish, and Shrimp Jambalaya Style

TOURNEDOS OF BEEF

Hunter Sauce
(Additional \$10)

***CHEFS SELECTION OF CAKES, PIES AND TARTS**

2013

STARCH AND VEGETABLES

(Please Choose Two)

Basmati Rice
Roasted Garlic Mashed Potatoes
Rosemary Roasted Yukon Potatoes
Traditional Ratatouille
Sautéed Asparagus
Steamed Broccoli
Green Beans
Vegetable Medley



LUNCH AND DINNER PLATED SELECTION

*Lunch and Dinner Menu prices are based on the entrée selection for a three course menu
Entrée prices include your selection of soup or salad, starch, vegetable and one dessert.
All entrées include rolls and butter, freshly brewed coffee and a selection of herbal teas or Iced Tea.*

SOUP OR SALAD

(Please Select One)

CHEF'S SEASONAL SOUP

ROASTED TOMATO SOUP

BLACK BEAN SOUP

SEAFOOD BISQUE

CLASSIC CAESAR

Crisp Romaine, Grated Parmesan Cheese, Herbed Croutons and Caesar Dressing

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and House Dressing

MARGARITA SALAD

Mixed Greens, Pico de Gallo, Yellow Tomatoes, Tri Color Tortilla Strips and Tequila Lime Vinaigrette

APPLE VALEY SALAD

Fresh Watercress and Greens Mix, Applewood Smoked Bacon, Sun Flower Seeds, Cherry Tomatoes, Red Onion and Apple Cider Vinaigrette

2013

PLATED HOT ENTRÉE

Preselect up to two options. Add \$5 per person surcharge for each additional entrée choice.

GRILLED NEW YORK STRIP

Sliced Beef Strip Loin, Port Demi Glace

49

HERB CRUSTED SEA BASS

Herb Crusted Sea Bass, Lemon-Caper Sauce and Grilled Lemon

42

CHICKEN PARMESAN

Parmesan Crusted Chicken Breast, Tomato Pomodoro Sauce

38

SMOKED PEACH PORK LOIN

Roasted Pork Loin, Peach and Hickory BBQ Sauce

40

RED SNAPPER VERA CRUZANA

Red Snapper, Tomato Lime Olive Caper

40

ROASTED FILET MIGNON OF BEEF

Peppercorn Crusted Roasted Filet, Hunter Sauce

55

MOJITO CHICKEN

Grilled Chicken Breast, Crushed Mint and Lime Butter Glaze

38

MARYLAND CRAB CAKE

Pan Roasted House Made Crab Cake, Cajun Remoulade

42

PAN SEARED SALMON

Pan Seared Salmon, Carrot Ginger Sauce

40

TROPICAL MAHI MAHI

Seared Mahi Mahi, Fresh Pineapple Salsa

44

PORTOBELLO MUSHROOM RAVIOLI

Basil Pesto Sauce, Dried Cranberries

36

2013



DESSERT

Tangy Key Lime Pie
Mango Cheesecake
Sorbets
Black Forest Cake
Lemon Blueberry Tart

Tiramisu
Double Chocolate Cake
Bourbon Street Pecan Pie
Carrot Cake
Flourless Chocolate Torte

Combination Plates

Italian Duo

Chicken Parmesan and Angel Hair Pasta with a Meatball Skewer, Sautéed Asparagus, and Tomato with Select Herb Sauce

40

Tropical Duo

Grilled Chicken Breast and Mahi Mahi Filet, Basmati Rice, Sautéed Asparagus and Fresh Pineapple Salsa

44

Mixed Grill

Grilled Sirloin Steak, Grilled Chicken Breast, and Grilled Shrimp with Steamed Broccoli and Rosemary Roasted Yukon Potatoes

50

Eastern Land and Sea

Roasted Filet Mignon and Maryland Crab Cake, Rosemary Roasted Yukon Potatoes, Green Beans Almandine with Béarnaise Sauce

55

2013

PLATED SALAD ENTREES

All salad entrées include rolls and butter, dessert choice, and freshly brewed iced tea.



Tequila Lime Shrimp Salad

Marinated and Grilled Shrimp, Mixed Greens, Pico de Gallo, Tri Color Tortilla Strips with Cilantro, Lime and Tequila Vinaigrette

29

Cajun Pasta Salad

Blackened Chicken, Tomatoes, Diced Sweet Peppers, Andouille Sausage, Creamy Cajun Dressing

29

Greek Salad

Chopped Romaine, Feta Cheese, Cucumber Peperoncini, Green Peppers, Kalimata Olives and Tomatoes, Oregano Dressing

29

Green Bean Red Potato Salad

Tossed with Bermuda Onion, Parsley and Sun Dried Tomatoes with a Lite Mustard Dressing

29

Teriyaki Chicken and Noodle Salad

Asian Noodles, Julienne Chicken, Carrot Slivers, Bell Peppers & Snow Peas In a Ginger Sesame Dressing with Chopped Peanuts

29



Italian Pasta Salad

Cavatapi Pasta, Red & Green Peppers, Black Olives, Basil, Sliced Pepperoni, Broccoli, Pine Nuts, Parmesan Cheese Tossed With Italian Dressing

29

VEGETARIAN, VEGAN, GLUTEN FREE

Stuffed Zucchini with Olives, Feta, and Walnuts

Glass Noodle & Sweet Pepper Stir Fry

Gluten Free Penne Pasta with Pomodoro Sauce

Roasted Portobello and Spinach Stack

Tex Mex Quinoa with Black Beans and Corn

Vegetarian White Lasagna

*Please Consult your Catering Representative for Pricing.

2013

HOT HORS D'OEUVRES

(Minimum of 50 Pieces per Selection)

Cherry Blossom Tart
Chicken Chili Lime Kabob
Chicken and Lemon Grass Pot Sticker
Chicken Quesadilla with Salsa Picante
Pecan Crusted Chicken Tenders
Beef Empanadas
Shepherd's Pie Tart with Sweet Potato Rose
Spinach and Cheese Miniature Quiche **Vegetarian**
Vegetable Spring Rolls served with Duck Sauce **Vegetarian**
Edamame Pot Sticker **Vegan**
Mushroom Chop Stix **Vegetarian**
\$ 4.00 per piece

Flat Iron Steak, Gorgonzola and Bacon Wooden Paddle

\$4.75 per piece

Lollipop Lamb Chops

\$ 6.25 per piece

SEAFOOD

Scallops Wrapped in Bacon
Grilled Marinated Shrimp
Shrimp and Grits Wonton Cup
Mini Crab Cake with Cajun Remoulade
Salmon Gravlax Wrapped Asparagus
\$ 5.00 per piece

PINWHEEL

Smoked Turkey Wraps with Pesto
Smoked Salmon with Cream Cheese and Dillwrap
Ham and Fresh Basil
\$ 4.25 per piece



RECEPTION HOT DISPLAYS

BAKED SPINACH AND ARTICHOKE DIP

Served with Sliced French
Baguettes
Small (Serves 20) **\$ 80**
Large (Serves 40) **\$ 150**

BAKED MARYLAND CRAB AND CORN DIP

Served with Toasted Pita Points
Small (Serves 20) **\$ 100**
Large (Serves 40) **\$ 190**

BAKED BRIE EN CROUTE

Baked with Dried Berries, Brown
Sugar,
and Pecans
Served with Sliced French
Baguettes
(Serves 20 Guests) **\$ 75**

SLIDER STATION (Choice of 2)

Ground Beef, BBQ Pork, BBQ Chicken and
Portobello Served on Brioche or Sesame
Buns. Toppings Include Cheddar & Bleu
Cheese, Ketchup, Honey Mustard,
Pickles, Mayonnaise, Lettuce, Tomato,
Chopped Red Onions, and Kettle Chips.
\$4.00 per piece

RECEPTION CHILLED DISPLAYS



CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses
Gourmet Crackers and Sliced French Baguettes
Small (Serves 25) **\$ 175**
Medium (Serves 50) **\$ 320**
Large (Serves 100) **\$ 580**



FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and Cucumber Dill Dips
Small (Serves 25) **\$ 160**
Medium (Serves 50) **\$ 290**
Large (Serves 100) **\$ 520**

DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce
Small (Serves 25) **\$ 155**
Medium (Serves 50) **\$ 300**
Large (Serves 100) **\$ 560**

ROASTED VEGETABLE DISPLAY

Red & Yellow Bell Peppers, Zucchini, Squash, Asparagus, Sweet Onions, Mushrooms and Scallions with Balsamic Vinaigrette and Pesto Dip

Small (Serves 25) **\$ 160**
Medium (Serves 50) **\$ 320**
Large (Serves 100) **\$ 640**

DIPS AND BREADS DISPLAY

Fresh Hummus, Baba Ghanoush, Pico de Gallo, Olive Tapenade, Tabbouleh, Feta Cheese, Fresh Herbs and Radishes accompanied with French Baguettes, Pita Focaccia and Herb Flat Bread

Small (Serves 25) **\$ 175**
Medium (Serves 50) **\$ 350**
Large (Serves 100) **\$ 690**

CALIFORNIA PINWHEEL

Smoked Turkey Havarti Cheese & Sprouts
Roasted Sweet Peppers & Eggplant
Smoked Salmon & Dill Cream Cheese
Ham Swiss & Honey Mustard
Small(Serves 25) **\$100**
Medium(Serves 80) **\$180**
Large(Serves 100) **\$350**

SHRIMP DISPLAY

Jumbo Chilled Cocktail Shrimp
Cocktail with Chipotle-Mango
Cocktail Sauce and Fresh Lemon
\$250 per 50 pieces

SUSHI DISPLAY

A Deluxe Assortment of Japanese Sushi and California Rolls
Served with Soy Sauce, Wasabi and Pickled Ginger
\$ Market 50 pieces

SOUTHWESTERN DISPLAY

Guacamole, Pico de Gallo, Salsa con Queso, and Cowboy Caviar Served with Tri-Color Tortilla Chips
Small (Serves 25) **\$ 120**
Medium (Serves 50) **\$ 230**
Large (Serves 100) **\$ 450**



CARVING STATIONS

TENDERLOIN OF BEEF

Roasted with Peppercorns
Served with Béarnaise Sauce Miniature Rolls
(Serves 25 Guests)

390

MAPLE MUSTARD GLAZE PORK LOIN

Grilled Pineapple Relish (Serves 25 Guests)

240

HERB AND PEPPERCORN ROASTED PRIME RIB OF BEEF

Accompanied with Horseradish, Mustard and Herbed Au Jus
Miniature Rolls

(Serves 25 Guests)

475



HONEY GLAZED SPIRAL HAM

Served with Gourmet Mustard and Mayonnaise
Freshly Baked Buttermilk Biscuits
(Serves 40 Guests)

310

FRESH GOLDEN ROASTED TURKEY

Cranberry Relish and Mayonnaise
Miniature Rolls
(Serves 25 Guests)

260

*A Service Fee of \$ 100 applies for two hours of service
(One Attendant Required Per Carved Item)*

SPECIALTY ACTION STATIONS

We recommend one chef per 80 guests.

CAESAR SALAD ENHANCEMENTS

- Grilled Jumbo Shrimp, based on 2 pieces per person, **10**
- Oregano Grilled Chicken, based on 3 oz per person, **9**
- Grilled Flank Steak, based on 3 oz per person, **12**
- Seared Salmon, based on 3 oz per person, **12**

PASTA STATION

(Please Select Two of the Following)

Your Choice of Sauce Served with Penne and Whole Wheat Pasta

Sun Dried Tomato Pesto

Chardonnay Carbonara with Pancetta

Vodka Cream and Portobello Mushrooms

Spicy Cajun Sauce and Grilled Chicken

White Clam Sauce

Shrimp and Wild Mushroom Neptune Sauce

For Three Sauces Add **3**

All served with Freshly Grated Parmesan Cheese, Pine Nuts, Fresh Basil, Cracked Black Pepper,
Garlic Bread and Grissini Bread Sticks
(30 Guests Minimum)

26

A Service Fee of \$ 100 applies for two hours of service (One Attendant Required Per Station)

2013

Catering Wine List

Wines Available by the Bottle at your bar or Served Tableside.
Additional Selections Available.

Juve Y Camps, "Cinta Purpura," Brut, Spain

Balanced and Friendly with Apple, Mango and Candied Lime Flavors

50

Cavit Prosecco Lunetta, Italy

Smooth and Crisp with Clean, Fresh Flavors of White Blossoms and Apple

46

Moët and Chandon, Imperial Brut, France

Prestige Champagne, Poised and Stylish

180

Jekel Vineyards Chardonnay, Monterey

A Mélange of tropical fruit flavors brim with Mandarin Orange, Mango, Lemon and Pineapple

32

Evolution, Luck? Intention?, Oregon

Blend of Nine White Varietals, Lush and Tropical with a Very Crisp Finish

40

Domaine Bellvue, Sauvignon Blanc, France

Fresh, Fruity and Dry from the Wonderful Region of Touraine, France

38

Crios Rose of Malbec, Mendoza, Argentina

Young and Vibrant with an Excellent Balanced Display of Fruit Flavors

36

Wild Horse Pinot Noir, California

Silky with Flavors and Aromas of Strawberry, Black Cherry, Mushroom, and Spice

35

Columbia Crest "H3" Merlot, Washington

Aromas of Raspberries, Black Pepper and Earthy Tones: Silky Smooth Palet

40

Punto Final Malbec, Mendoza, Argentina

Flavors of Cherries and Spice are Obvious, and the Fruit Quality Comes on Strong

36

D'Arenberg, The Footbolt Shiraz, McLaren Vale, Australia

Bright, Clear Crimson: Plush Red and Purple Fruits Mingling with Orange Peel and Earth

44

Castellare Chianti Classico, Italy

Refined Aromatics That Lead to Succulent Red Cherries, Flowers, Spices, Mint, and Hard Candy.

60

2013

BEVERAGE INFORMATION

HOSTED BAR

FULLY STOCKED OPEN BAR: *Minimum is required. See below.*

Absolut, Tanqueray, Bacardi, Jim Beam and Dewars, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water	
First Hour	17.00 per person, per hour
Each Additional Hour	13.50 per person, per hour

PREMIUM BAR DRINKS: *Minimum is required. See below.*

Grey Goose, Bombay Sapphire, Banks Rum, Johnny Walker Red and Jack Daniels, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water	
First Hour	19.00 per person, per hour
Each Additional Hour	15.00 per person, per hour

BEER AND WINE BAR: *Minimum is required. See below.*

First Hour	16.00 per person, per hour
Each Additional Hour	11.00 per person, per hour

SPECIALTY DRINKS:

Martini Bar	26.00 per person, per hour
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Choose From Up to 20 Different Specialty Martinis. Ask Your Catering Manager for Details

HOSTED OPEN BARS BASED ON CONSUMPTION:

Hosting organization pays based on per drink consumption and bartender fee. Minimum is required. Prices do not include tax and gratuity.



Domestic/Imported Beer	6.00 each
House Wine	7.00 each
Call Brand Cocktails	9.00 each
Premium Bar Cocktails	11.00 each
Assorted Sodas	3.50 each
Bottled Waters	3.50 each

CASH BAR

Guest will purchase their beverages and the hosting organization pays bartender fee and guarantees the minimum. Prices include tax and gratuity.

Domestic/Imported Beer	8.00 each
House Wine	8.00 each
Call Brand Cocktails	10.00 each
Premium Bar Cocktails	12.00 each
Assorted Sodas	4.00 each
Bottled Waters	4.00 each

ALL BARS REQUIRE A MINIMUM GUARANTEED REVENUE

50 people or less	\$ 600.00
51 people to 100 people	\$ 1,000.00
101 people or more	\$ 1,500.00
Bartender fee is \$ 65 per bartender per hour	

