



Catering Menu 2013

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## **Breakfast Buffets**

Service Time- One Hour

### **Classic Continental**

(10 people minimum, \$15 per person)

Selection of Danishes, Muffins and Croissants

White and Wheat Toasts

Cream Cheese, Butter, and Fruit Jam

Seasonal Sliced Fresh Fruit Bowl

Hard Boiled Eggs

Orange, Apple & Grapefruit Juice

French Roast Royal Cup Coffee & Assorted Dammann Teas

### **Circle Bistro Sunrise**

(10 people minimum, \$18 per person)

Scrambled Eggs

Applewood Smoked Bacon

Pork Sausage links

Roasted Yukon Gold Potatoes, Onions, Peppers

Seasonal Sliced Fresh Fruit Bowl

Orange, Apple & Grapefruit Juice

French Roast Royal Cup Coffee & Assorted Dammann Teas

### **The Mid-Atlantic**

(10 people minimum, \$22 per person)

Tomato Juice Cocktail with Celery

Eggs Benedict

Petit Crab Cakes

Roasted Yukon Gold Potatoes, Onions, Peppers

Seasonal Fresh Fruit Bowl

Orange, Apple & Grapefruit Juice

French Roast Royal Cup Coffee & Assorted Dammann Teas

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### Build Your Own Breakfast:

(10 people minimum, Pricing per person)

Smoked Salmon Display with Bagels and Traditional Garnishes \$12

Hard boiled Eggs \$2

Turkey Sausage \$3

Ham & Gruyere Quiche \$6

Spinach & Goat cheese Quiche \$6

Selection of Individual Organic Yogurts \$3

Whole Fruit Display- Pears, Apples, Bananas, Oranges \$3

Grapefruit Halves \$3

Steel cut Irish Oatmeal with Dried Fruit Compote \$3

Stone Ground Grits, Cheddar Cheese, Scallions \$3

Assorted Cold Cereals \$2

Fresh Granola \$3

Assorted Bagels with Cream Cheese \$3

Brioche French toast, Blueberry Compote, Maple Syrup \$6

Buttermilk Pancakes, Vermont Maple Syrup, Vanilla Whipped Cream \$5

House made hot cocoa \$3

Individual Bottled Illy Iced Coffees \$5

Individual Bottled Smoothie Assortment \$5

**All items listed in Build Your Own Breakfast may be added to any of the set breakfast buffets**

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## Morning or Afternoon Breaks

### Power Up

(10 people minimum, \$14 per person)

Sliced Fresh Fruit, Assorted Granola Bars, Three house made juice blends (Chef's Choice), bottled Water

### Harvest Health

(10 people minimum, \$18 per person)

Fresh vegetable skewers, hummus, baba ganoush, assorted artisanal cheese plate with house made jam and crackers, bottled water

### Play Time!

(10 people minimum, \$14 per person)

Toasted cashew, almond, and hazelnut trail mix, house made potato chips with sea salt, juice blends, puzzles, stress balls

### The Cupcake Obsession

(2 dozen minimum, \$36 per dozen)

Your choice of Red Velvet, Chocolate or Vanilla Cake

### Simply Sweet

(10 people minimum, \$15 per person)

Freshly Baked Cookies & Dark Chocolate Brownies, Sliced Fruit, Assorted Sodas, French Roast Coffee, Assorted Dammann Teas

### Illy Indulgence

(10 people minimum, \$18 per person)

Individual bottled Illy iced coffees, scones, croissants, fresh cream, jams

**Add French Roast Royal Cup Coffee & Assorted Dammann Tea to any of the buffets, \$10**

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### Tea Time

(10 people minimum, \$18 per person)

Includes Assorted Scones, Wildflower Honey, Jams, and your choice of three finger sandwiches:

Eggs Salad with Dill Mayo  
Virginia Ham & Gruyere  
Smoked Salmon, Egg, Caper Aioli  
Cucumber, Cream cheese, and Roasted Peppers  
Chicken Salad, Mushroom pesto  
Served with Assorted Dammann Teas

### Build Your Own Break

(10 people minimum, Pricing per person)

Sliced Fresh Fruit Display \$4  
Granola Bars \$3  
Vegetable skewers \$4  
Hummus with Grilled Pita \$6  
Chocolate Cupcakes, 1 dozen \$36  
Vanilla Cupcakes, 1 dozen \$36  
House made brownies, 1 dozen \$18  
House made cookies, 1 dozen \$18

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## Lunch Menus

### The Bistro Deli

(Sandwich Buffet, 10 people minimum,  
\$24 per person)

#### *Select Three Sandwiches:*

**Shaved Angus Beef**, fines herbs mayonnaise,  
and cheddar on a baguette

**Pork Bhan Mi**, country pate, pickled  
vegetables, jalapeno, cilantro, mayonnaise, on  
a baguette

**Smoked Turkey Breast**, Swiss cheese, lettuce,  
tomato, and mayonnaise on multigrain bread

**Classic BLT**, with avocado and mayonnaise  
served on multigrain bread

**Spicy Lamb BBQ**, red pepper, carrot and  
cucumber slaw

**Grilled Vegetables**, red peppers, zucchini, red  
onions, tomato, and goat cheese mousse in a  
spinach wrap

**Cheeseburger Sliders**, L.T.O, mayonnaise,  
Vermont cheddar

**Salmon Cake Sandwich**, roasted peppers,  
arugula, tartar sauce

**Jumbo Lump Crab Cake**  
(Additional \$5)

#### **The Bistro Deli Includes:**

Soup du Jour  
House made potato chips  
Organic mixed greens salad  
House made cookies  
Iced Tea

### The West End

(Salad Buffet, 10 people minimum,  
\$26 per person)

#### *Select Three Salads:*

Caesar Salad

Organic Mixed Greens, Buttermilk Blue  
cheese, walnuts

Arugula, Beet & Goat Cheese

Quinoa, Cucumber & Roasted Pepper

Fusilli Pasta, Olive & Tomato

French Beans & Roasted Potato

#### *Select Three Salad Enhancements:*

Grilled Chicken Breast

Seared Salmon

Grilled Flank Steak

Chicken Salad

Tuna Salad

#### **The West End Includes:**

Soup du Jour  
Rustic Italian Boule & Multigrain Bread  
House made cookies  
Iced Tea

**\*\*The Bistro & West End buffets are one  
portion per person. Refills are additional  
cost**

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minimum is not met



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### **The Executive Lunch Buffet**

(20 people minimum, \$35 per person)

Choose 2 appetizers and 2 entrees

#### **Appetizers**

Curried Butternut Squash Soup with coconut milk, toasted pumpkin Seeds (Vegetarian)

Mixed Organic Field Greens, blue cheese, caramelized onions, red-wine vinaigrette

Arugula, Beet & Goat Cheese Salad

Watermelon, Tomato & Mozzarella Salad with Basil

Potato-Leek Soup

Lobster Bisque

#### **Entrees**

Roasted Chicken, potato puree, collard greens, Ham

Grilled Flank Steak, potato puree, hunter Sauce

Pork Confit, sweet potato risotto, mushroom sauce, parmigiano reggiano

Rockfish, green beans, roasted marble potatoes, almonds, brown butter

Miso Salmon, baby bok choy, soba noodles, dashi broth

Pappardelle Bolognese, house made egg noodles, parmigiano reggiano

Wild Mushroom Risotto (Vegetarian)

#### **Dessert**

Assorted miniature desserts and pastries

#### **Includes:**

Rustic Italian Boule & Multigrain Bread

Iced Tea

French Roast Royal Cup Coffee

Assorted Dammann Teas

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**The Foggy Bottom, Plated Lunch**

(20 people minimum, \$42 per person)

Choose 2 appetizers, 2 entrees and 2 desserts

**Appetizers**

Curried Butternut Squash Soup with coconut milk, toasted pumpkin Seeds (Vegetarian)

Mixed Organic Field Greens, blue cheese, caramelized onions, red-wine vinaigrette

Kabocha Squash & Ricotta Ravioli

Tomato & Mozzarella with Basil

Potato-Leek Soup

Tomato Bisque

**Entrees**

Salmon Cake Sandwich, roasted pepper, arugula, tartar sauce

Spicy Lamb Barbecue Sandwich, napa cabbage slaw

Vietnamese-Style Chicken & Shrimp Salad, cilantro, peanuts, chilli garlic sauce

Seasame Tuna Salad, radish, avocado, cucumber, sesame dressing

Rockfish, green beans, roasted marble potatoes, almonds, brown butter

Wild Mushroom Risotto (Vegetarian)

**Dessert**

Molten Chocolate Cake, house made ice cream

Apple Crumble, caramel sauce, house made ice cream

Poached Pear, Ginger ice cream

**Includes:**

Rustic Italian Boule & Multigrain Bread with Sweet Cream Butter

Iced Tea

French Roast Royal Cup Coffee

Assorted Dammann Teas

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## Dinner Menus

### Rock Creek Park Buffet

(20 people minimum, \$45 per person)

Choose 2 appetizers and 2 entrees

#### Appetizers

Curried Butternut Squash Soup with Toasted Pumpkin Seeds (Vegetarian)  
Mixed Organic Field Greens, blue cheese, caramelized onions, red-wine vinaigrette  
Kabocha Squash & Ricotta Ravioli  
Arugula, Beet & Goat cheese Salad  
Potato-Leek Soup  
Tomato Bisque

#### Entrees

Venison Denver Leg, potato puree, collards, smoked pork, mustard sauce  
Rockfish, green beans, roasted marble potatoes, almonds, brown butter  
Diver Scallops, cauliflower, shell beans, bacon, pine nuts, caper butter  
Pork Confit, sweet potato risotto, mushroom sauce, parmigiano reggiano  
Peppercorn Crusted Ribeye, greens, roasted marble potatoes, red wine sauce  
Wild Mushroom Risotto (Vegetarian)  
Butternut Squash Ravioli, morel mushroom cream, sage (Vegetarian)

#### Dessert

Assorted miniature desserts and pastries

#### Includes:

Rustic Italian Boule & Multigrain Bread  
Iced Tea  
French Roast Royal Cup Coffee & Assorted Dammann Teas

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### On the Potomac, Plated Dinner

(20 people minimum, \$50 per person)

Choose 2 appetizers, 2 entrees and 2 desserts

#### Appetizers

Curried Butternut Squash Soup with Toasted Pumpkin Seeds (Vegetarian)  
Mixed Organic Field Greens, blue cheese, caramelized onions, red-wine vinaigrette  
Kabocha Squash & Ricotta Ravioli  
Watermelon, Tomato & Mozzarella Salad with Basil  
Potato-Leek Soup  
Lobster Bisque

#### Entrees

Roast Chicken, smoked ham, collards, cannellini beans, sweet potato  
Jumbo Lump Crab Cakes, baby spinach, roasted pepper, herb butter (Additional \$5)  
Pappardelle Bolognese, parmigiano reggiano, fines herbs  
Grilled Ribeye, potato puree, baby spinach, hunter sauce  
Pork Confit, sweet potato risotto, mushroom sauce, parmigiano reggiano  
Wild Mushroom Risotto (Vegetarian)  
Seared Sesame Crusted Tofu, spicy bok choy, carrot ginger coulis (Vegetarian)

#### Dessert

Molten Chocolate Cake, house made ice cream  
Apple Crumble, caramel sauce, house made ice cream  
Poached Pear, Ginger ice cream  
Selection of house made sorbets

#### Includes:

Rustic Italian Boule & Multigrain Bread  
Iced Tea  
French Roast Royal Cup Coffee  
Assorted Dammann Teas

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## Cash or Consumption Bars

### Beverages

Premium Cocktails \$11

House Cocktails \$8

Bottled Beer \$7

House Red and White Wine \$8/glass  
\$30/bottle

Additional Bartenders \$35 per hour  
(Needed for all satellite bars)

### Additional Beverage Options

(Pricing per person)

French Roast Royal Cup Coffee  
& Assorted Dammann Teas  
\$10 per person

Assorted Bottled Sodas (Incl. Diet Coke, Coke, Sprite, Ginger Ale) \$3

Pellegrino Limonata Soda \$5

Pellegrino Aranciata Soda \$5

Honest Tea \$5

Bottled Juice \$5

Bottled Sparking Water \$4

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## Receptions

(Priced per person)

### Classic Circle

(\$25 per person)

Prosciutto, Parmesan Toasts  
Chicken Tenders w/ House-made Trio of Sauces  
Goat Cheese, Sweet Potato Toasts  
Vegetable Spring Rolls  
Red Wine Braised Short Ribs in Puff Pastry

### It's a Party

(\$40 per person)

Pate, Grain Mustard, Cornichon Toasts  
Roasted Red Pepper, Mozzarella, Basil Toasts  
Mini Crab Cakes with Lemon Aioli  
Chicken, Lamb or Beef Skewers  
Seasonal Fruit & Cheese Display  
Assorted Petite Fours

### Hors D'oeuvres Platters

(Pricing per person)

Crudités with Pita, Hummus, and Baba Ganoush \$9  
Seasonal Sliced Fresh Fruit \$6  
Artisanal Cheeses with crackers and house made fig jam \$10  
Baked Spinach, Goat Cheese, and Artichoke Gratin \$10  
Charcuterie & Cheese Display, with mustards, pickles, fig jam, crackers and baguette \$14  
Garlic Shrimp, parsley, olive oil, 9 year sherry vinegar \$7

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**Build Your Own Reception**

(Pricing per person)

Prosciutto, Parmesan Toasts \$4  
Roasted Red Pepper, Mozzarella, Basil Toasts \$3  
Goat Cheese, Sweet Potato Toasts \$3  
Shrimp & Avocado Toasts \$4

Smoked Salmon Fritters \$4  
Crispy Gulf Shrimp with Kimchee Aioli \$4  
Shrimp Spring Rolls \$3  
Fried Calamari \$4  
Risotto Fritters \$3  
Vegetable Spring Rolls \$3  
Red Wine Braised Short Ribs in Puff Pastry \$4  
Shrimp & Pork Summer Rolls \$3  
Chicken Tenders w/ House-made Trio of Sauces \$4  
Cheeseburger Sliders \$4  
Chicken, Lamb or Beef Skewers \$4

½ Dozen Jumbo Shrimp Cocktail \$13  
½ Dozen Oysters on the Half Shell \$16  
Crab Claws \$Market Price  
Steamed Snow Crab Legs \$Market Price  
Jumbo Lump Crab Cocktail \$18  
Lobster Cocktail \$21  
Ceviche Shooters \$14

Mini Crab Cakes with Lemon Aioli \$7  
Fried Oysters with Spicy Remoulade \$5  
Crispy Gulf Shrimp with Kimchee Aioli \$5

Assorted Petite Fours \$6  
Chocolate- Peanut Butter Bars \$6  
Mini Lemon Meringue Tarts \$6  
Miniature Chocolate Cakes \$6

Please note that all minimums are applicable to group purchases. A surcharge will be applied if minimum is not met