



# Hampton Inn & Suites Washington DC Navy Yard

## Catering Menus

# BREAKFAST BUFFETS

ALL OF THE BUFFETS ARE SERVED WITH A COFFEE AND TEA STATION AND AN ASSORTMENT OF 3 JUICES  
ALL BREAKFAST BUFFETS REQUIRE A MINIMUM OF 10 PEOPLE.  
ALL BREAKFAST BUFFETS ARE SERVED FOR 60 MINUTES  
UNLESS CONTRACTED FOR LONGER.

## Continental Breakfast | \$12.00/person

Selection of Breakfast Breads  
Assorted of Yogurt  
Bowl of whole fruit (seasonal)

## Monumental Start | \$14.00/person

Choice of Breakfast Sandwich: Sausage  
Egg & Cheese, Bacon, Egg & Cheese or  
Egg & Cheese  
Selection of Breakfast Breads  
Assorted Yogurt  
Bowl of whole fruit (seasonal)

## Capitol Breakfast Buffet | \$17.00/person

Duo of Breakfast Frittatas  
Choice of one: Sausage, Bacon, Ham, Turkey Sausage  
Selection of Breakfast Breads  
Assorted Yogurt  
Bowl of whole fruit (seasonal)

## Hampton Inn on the House Buffet | \$15.00/person

Scrambled Eggs  
Choice of one: Sausage, Bacon, Ham, Turkey Sausage  
Breakfast potatoes  
Selection of Breakfast Breads  
Assorted Yogurt  
Bowl of whole fruit (seasonal)

## On the Run (bagged breakfast) | \$12.50/person

Bottle of Juice (Orange, Apple or Cranberry) or Water  
Muffin or Danish  
Yogurt  
Piece of Fruit (Apple, Orange or Banana)  
\*minimum of 25 guests

## ENHANCEMENTS

*Add these items to enhance any of your breakfast buffet selections*

Hard Boiled Eggs | \$2.00/person

Assorted Breakfast Bars | \$3.00/person

Fruit and Yogurt Parfaits | \$5.00/person

Waffle Station | \$5.00/person

# LUNCH BUFFETS

ALL LUNCH BUFFETS REQUIRE A MINIMUM OF 10 PEOPLE.  
ALL LUNCH BUFFETS ARE SERVED FOR 60 MINUTES UNLESS  
CONTRACTED FOR LONGER.

## Congressional Deli Display | \$24.00/person

**Please Select Two of the Following Salads:**

Baby Field Green Salad with Ranch or Balsamic Vinaigrette  
Creamy Southern Style Cole Slaw  
Classic New England Potato Salad  
Display of Sliced Roast Turkey, Smokey Pit Ham and Salami Swiss, Cheddar, and Provolone Cheeses  
Lettuce, Tomato, Onion and Pickles  
Deli Style Brown Mustard, Mayonnaise, Horseradish, and assorted breads

## Tidal Basin Lunch | \$25.00/person

Display of two of the following options: Italian Stallion Sub, Chipotle Chicken Sandwich Wrap or Caprese Sandwich  
Choice of Caesar salad or House salad.  
Bowl of whole seasonal Fruit and bag of chips

## DC Home Cookin' Buffet | \$27.00/person

Tossed Garden salad with Assorted Dressings  
Coleslaw  
Red Skinned Potato Salad  
Pulled pork sandwiches with rolls  
Out of the oven Corn Muffins  
Chef's choice of dessert

## Italian Mama | \$32.00/person

Caesar Salad  
Chicken Parmesan  
Eggplant Rollatini  
Garlic Bread and rolls with butter

## ENHANCEMENTS

*Add these items to enhance any of your lunch buffet selections*

Add chicken to Caesar Salad | \$3.00/person

Assortment of Sodas | \$3.00/person (Coca-Cola products)

# DINNER BUFFETS

ALL DINNER BUFFETS REQUIRE A MINIMUM OF 10 PEOPLE.  
ALL DINNER BUFFETS ARE SERVED FOR 90 MINUTES UNLESS  
CONTRACTED FOR LONGER.

## Italian Mama | \$32.00/person

Caesar Salad  
Chicken Parmesan  
Eggplant Rollatini  
Garlic Bread and rolls with butter  
Chef's choice of Dessert

## Backyard BBQ | \$42.00/person

Choice of two: Potato Salad, Mac & Cheese or Coleslaw  
BBQ Ribs  
Salmon Teriyaki  
Out of the oven Corn Muffins  
Corn on the Cobb  
Grilled Vegetables  
Chef's choice of Dessert

## Mexican Fiesta | \$36.00/person

Build Your Own Fajita: Grilled Chicken Strips, Taco  
Seasoned Beef, Roasted Seasonal Vegetables, Shredded  
Cheese, Jalapenos, Diced Tomatoes, Salsa, Sour  
Cream and Guacamole with Flour Tortillas  
Spanish rice  
Tortilla Chips and Salsa  
Chef's choice of Dessert

*Add Chili | \$3.00*

*Add Grilled Steak | \$4.00*

## Prime Rib Dinner | \$43.00/ person

Choice of House or Caesar Salad  
Prime Rib Au Jus  
Garlic Mashed Potatoes  
Grilled Vegetables  
Dinner Rolls with butter  
Chef's Choice of Dessert

## ENHANCEMENTS

*Add these items to enhance any of your dinner buffet selections*

Add chicken to Caesar Salad | \$3.00/person

Assortment of Sodas | \$3.00/person (Coca-Cola products)



# BREAKOUTS

ALL BREAKOUTS REQUIRE A MINIMUM OF 10 PEOPLE.

## **Sweet Treats | \$10.00/person**

Assorted Cookie and Brownie tray

## **Nationals Ballpark Snack | \$10.50/person**

Soft pretzel bites with hot mustard

Fresh popped popcorn with assorted seasonings Assorted Candy Bars

## **Rock Creek Park Picnic | \$11.00/person**

Assort Granola Bars

Assorted Candy Bars

Assorted Chips

Fresh whole fruit

## **White House Lawn Party | \$12.50/person**

Plain and Strawberry Yogurt

Fresh seasonal berries

Assorted dried fruit

Chocolate chips

Assorted nuts

## **Embassy Row | \$13.00/person**

Hummus Trio served with Pita chips

## **Tidal Basin Refresh | \$11.00/person**

Assorted Sodas and Ice Tea

Freshly brewed coffee, decaffeinated coffee and assorted herbal teas



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# RECEPTION STATIONS

ALL RECEPTION STATIONS REQUIRE A MINIMUM OF 25 PEOPLE.

## Vegetable Crudité Display | \$8.75 per person

Display of fresh sliced vegetables with bleu cheese dip

## Mediterranean Antipasto Display | \$10.75 per person

Assortment of cheese and giardiniera with mixed crackers and fresh bread, marinated olives and artichokes

## Nationals Pre-Game Show | \$11.95 per person

Warm pretzel bites with hot mustard, pigs in a blanket, popcorn with assorted seasoning and chips with assorted dips

## Navy Yard Cheese Display | \$12.95 per person

Display of cheddar, Swiss, Dill Havarti, Pepper Jack, Brie, Boursin with assortment of crackers

## Gulf Coast Seafood Display | \$18.50 per person

Jumbo Gulf Coast Shrimp served with cocktail sauce, lime and lemon wedges

## Hot Baked Cream Dip | \$350.00 per Tray

Choice of one of the following: Crab, Spinach & Artichoke, Buffalo Chicken, or Bacon & Sun Dried Tomato. All options are served with assorted crackers. Serves 50 people



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# HORS D'OEUVRES

All hors d'oeuvres are plated

10-15 people: choice of two (2) of the following options  
16 - 25 people: choice of three (3) of the following options  
26 - 50 people: choice of four (4) of the following options  
50+ people: choice of five (5) of the following options

## Cold Hors d'oeuvres: \$3.50 a piece

Brochette of Sweet Melon and Prosciutto on Rosemary Skewer  
Caprese Salad Skewers with Fresh Mozzarella, Tomatoes and Basil  
Bruschetta of Fresh Mozzarella and Heirloom Tomatoes  
Chilled Gulf Shrimp, Cocktail and Remoulade Sauces  
Prosciutto Wrapped Asparagus  
Miniature Maryland Crab Cakes with Lemon Aioli

## Hot Hors d'oeuvres: \$5.00 a piece

Assorted Mini Quiche  
Vegetable Spring Rolls  
Chicken Thai Spring Rolls  
Cocktail Meatballs