

Beverages

Coffee

Gevalia Coffee with a selection of assorted teas
\$34.95/gallon

Juices

Orange, Grapefruit, Tomato, Cranberry
\$24.95/carafe

Soft Drinks

Regular and Diet, Coca-Cola Products
\$2.95/each

Mineral Water and Flavored Water

\$2.95/each

Others

Iced Tea or Lemonade
\$24.95/carafe

Breakfast

Continental

House assortment of muffins, danish and bagels. Orange juice, Coffee, decaf and tea.
\$13.95

Health Nuts

Fruit bowl, cold cereals, hot oatmeal, yogurt, and muffins.
Assorted chilled juices, coffee, decaf and tea.
\$15.95

Corporate

Fruit bowl, scrambled eggs, sausage, bacon, hash-browned potatoes and biscuits.
French toast (Add \$1.25). Assorted chilled juices, coffee, decaf and tea.
\$16.95

A la Carte

Assorted Bakery Items

Muffins, Croissants, Pastries, Bagels, Cream Cheese, Butter, and Jellies
\$29.95/dozen

Assorted Cookies

Freshly baked, Oatmeal Raisin, Chocolate Chip, Sugar
\$29.95/dozen

Freshly Baked Breads

\$29.95/dozen

Seasonal Fruit

\$2 whole \$3 sliced

Packages

Executive Break

Continental Breakfast, Mid Morning Refresh of Beverages
Assorted Soft Drinks, Choice of Afternoon Themed Break
\$22.95

Key Bridge Break

Continental Breakfast, Mid Morning Refresh of Coffee and Tea
Afternoon Refresh of Coffee and Soft Drinks
\$17.95

Rosslyn Break

Continental Breakfast, Mid Morning Refresh of
Coffee and Tea, Choice of Cookies, Brownies
or Assorted Breads, Coffee and Soft Drinks
\$19.95

Breaks

Death by Chocolate

Assorted chocolate cakes, candies, bars,
cookies and brownies.
Coffee, Decaf, Tea and Milk.
\$12.95

Cookie Monster

Chocolate Chip, Macadamia Nut, Oatmeal
Raisin, Peanut Butter, Sugar and
Pepperidge Farm Cookies
Assorted Soft Drinks and Milk
\$9.95

Washington Nationals

Hot Dogs with Relish, Mustard and
Onions Soft pretzels
Assorted Soft drinks
\$9.95

Saturday Matinee

Freshly Popped Popcorn. Tortilla Chips with Nacho Cheese. Junior mints
Assorted Soft Drinks
\$10.95

For Your Health

Fruit Yogurt and fresh fruits. Granola Bars
Mineral Water and Fruit Juice
\$11.95

Lunch

Plated Meals

Breast of Chicken

Plump boneless Breast of Chicken served with your choice of sauce;
Marsala, Champagne, Alfredo
\$21.95

Baked Stuffed Chicken Breast

Choose from Cordon Bleu, Apple Walnut, Mushroom Duxelle,
Berry or Zucchini-Provolone Stuffing
\$21.95

Thai Grilled Chicken

Chicken grilled and served on a bed of greens with a Thai Cucumber-Mint Salsa
\$20.95

Sautéed Beef Tips with Vegetables

Prime Tenderloin of Beef Tips, sautéed with onions, mushrooms, and bell peppers
\$21.95

Roast Top Round Sirloin

Sliced Marinated Beef Sirloin roasted and served with Cabernet Demi Glaze
\$23.95

Pan-Seared Peppered Salmon

Luncheon portion of pepper-crusted Fillet of Salmon served with Citrus Butter Sauce
\$24.95

Pork Champignon

Marinated Pork Loin sautéed in butter and topped with a sauce of sautéed mushrooms,
Dijon mustard, and cream.
\$22.95

Complements to Each Meal

Caesar or Tossed Salad
Choice of Pasta, Rice or Potatoes, Seasonal Vegetables
Rolls and Butter
Choice of Dessert
Coffee, Decaffeinated Coffee and Iced Tea

Dessert Selection

New York Style Cheesecake, Carrot Cake
German Chocolate Cake, Chocolate Mousse
Strawberry Mousse, Apple, Pecan, Cherry or
Key Lime Pie, Mixed Seasonal Berries with whipped cream

Salads

Chef Salad

A superb, light offering of julienned ham, turkey, roast beef, Swiss and American cheeses, hard-boiled egg, juicy ripe tomato, olives, green pepper, and choice of dressing displayed on a bed of crisp greens
\$15.95

Shrimp and Creole Tomato Salad

Shrimp and Creole Tomatoes with cucumber served on a bed of greens, covered with balsamic vinaigrette.
Served with a whole-wheat roll.
\$17.95

Spinach Salad

Fresh spinach topped with sliced hard-boiled egg, crisp bacon bits, diced red onion and mushrooms-finished with a warm bacon dressing
\$14.95

Complements to Each Salad

Regular Coffee, Decaffeinated Coffee, and Iced Tea

Selections may add **dessert**
for an additional charge of
\$3.95

Sandwiches

Executive Lunch

Chicken Noodle Soup
Assortment of Stuffed Croissants
Red Skin Potato Salad
Cucumber Vinaigrette Salad
Assorted Cookie Tray
Coffee, Decaf, Tea, Soft Drinks
\$19.95

Make Your Own Sandwich

Sliced Roast Beef, Turkey and Ham
Swiss, Provolone and American Cheeses
White and Wheat Bread
Pasta Salad
Fruit Bowls
Coffee, Decaf, Tea, Soft Drinks
\$20.95

Stuffed Croissants

Ham & Swiss or Turkey & Provolone or
Tuna Salad Tomato Cucumber Vinaigrette
Pasta Salad
Dessert
Coffee, Decaf, Tea, Soft Drinks
\$20.95

Boxed Lunch

Roast Beef, Turkey or Tuna Sandwich
Bag of Potato Chips
Apple or Orange
Chocolate Chip Cookies
Can of Soda
\$15.95

Complements to Each Sandwich

Lettuce
Tomatoes
Onion
Pickles
Ketchup
Mustard
Mayonnaise

Unless requested otherwise

Specialties

Stuffed Croissant

Our most popular sandwich. Choose from Chicken Salad, Tuna Salad, Turkey and Provolone, or Ham and Swiss on a large flaky croissant.
Red Skin Potato Salad and a crisp dill pickle to compliment.
\$16.95

Stir-Fry Vegetables

Fresh Vegetables, pine nuts, and basil brought together over an open flame and served over rice pilaf.
\$18.95

Tricolor Cheese Tortellini

Tossed with vegetables, Parmesan cheese, and marinara sauce
Served with garlic Bread
\$17.95

Selections may add **dessert** for an additional charge of
\$3.95/person

Complements to Each Specialty

Regular Coffee, Decaffeinated Coffee, Iced Tea

Buffets

Southern Picnic Buffet

Crispy Fried Chicken, Baked Ham topped with raisin sauce, Tossed Garden Salad, Creole Corn, Red Beans and Rice, and Corn Bread
\$22.95

Italian Buffet

Chicken Parmesan, choice of Vegetarian or Meat Lasagna, Tomato-Basil-Mozzarella Salad, Garlic Bread
\$23.95

Fajitas Buffet

Grilled Marinated Steak and Chicken with onions and bell peppers. Served with Spanish Rice, Flour Tortillas, Sour Cream, Shredded Cheese, Guacamole, and Salsa
\$23.95

Oriental Buffet

Sesame Noodle Salad, Stir-fry Vegetables, Steamed Jasmine Rice, Szechuan Chicken, and Kung Pao Beef, with a pleasant ending-Fortune Cookies!
\$21.95

Key Bridge Deli Buffet

Sliced Roast Beef; Baked Ham, Breast of Turkey, Swiss, American, and Provolone Cheeses;
Pasta and Shrimp Salad
Served with lettuce, tomatoes, onions, pickles, olives, assorted rolls and breads
and sandwich condiments
\$21.95

Back to Basics

Soup and Salad Buffet

Choice of Soup: Cream of Broccoli, Cream of Mushroom, Chicken Noodle, Navy Bean, Beef Barley, or Vegetable.
Choice of Salad: Tossed garden salad with dressings, Grilled Chicken Salad, Pasta Salad, Tuna Salad, Tomato-Cucumber Salad, and Three-Bean Salad. Accompanied by lettuce, tomatoes, onions, and assorted rolls and breads.
\$19.95

Complements to Each Buffet

Assortment of Desserts
Coffee and Iced Tea

Dinner

Chicken

Breast of Chicken

Plump boneless breast of chicken served with your choice of sauce:
Marsala, Champagne or Pommery Cream
\$23.95

Baked Stuffed Chicken Breast

Choose from Cordon Bleu, Apple Walnut, Mushroom Duxelle or Berry
\$24.95

Chicken Stir - Fry

Tender Strips of Chicken mixed with fresh oriental vegetables and tossed in
a light soy sauce
\$20.95

Pork

Baked Virginia Ham

With your choice of Pineapple, Rum-Raisin or Bourbon Sauce
\$23.95

Roast Loin of Pork

Thinly sliced roast loin served with pan gravy
\$23.95

Stuffed Pork Chop

Center cut pork chop filled with your choice of stuffing:
Apple Walnut, Chesapeake (Crab, Onion, Pepper and Herbs) or
Traditional Bread Stuffing
\$27.95

Fish

Stuffed Flounder

A tasty fillet of flounder stuffed with Maryland crabmeat
\$27.95/person

Pacific Salmon

Grilled, poached, or baked Salmon with your choice of herb butter, hollandaise or fresh dill
\$24.95/person

Shrimp and Scallops

Sautéed with butter, white wine sauce and lemon grass
Served with rice or buttered pasta
\$29.95/person

Beef

Roast Prime Rib of Beef

Our specialty dish! Slow Roasted and hand-carved prime rib of beef au jus
Served with a side of creamed horseradish
\$28.95

New York Strip

Choice beef, full flavored and tender. Grilled to perfection
\$29.95

Filet Mignon

The most tender of cuts – served with Béarnaise Sauce
\$30.95

London Broil

Marinated, grilled and thinly sliced
\$28.95

Complements to Each Meal

Choice of Salad:
Tossed Garden, Spinach or Caesar
Choice of Side:
Pasta, Rice or Potatoes
Chef's Vegetable de Jour
Rolls and Butter
Choice of Dessert
Coffee and Iced Tea

Dessert Selection

New York Style Cheesecake
Carrot Cake
German Chocolate Cake
Chocolate Mousse
Strawberry Mousse
Apple, Pecan, Cherry or Key Lime Pie
Mixed Seasonal Berries with Whipped Cream

Dinner Buffet

Entrees

Beef

Roast Top Round of Beef
Beef Stroganoff
Beef Tips Teriyaki
Oriental-Style Pepper Steak
London Broil

Pork

Sliced Roast Loin of Pork
Baked Virginia Ham with
Raisin Sauce

Chicken

Chicken Marsala
Southern-Style Fried Chicken
Chicken Champagne
Oriental Chicken Cashew
Chicken Parmesan

Fish

Seafood Newburg
Flounder Florentine or Almandine
Stuffed Flounder with Crab Meat

Select One Entree
\$29.95

Select Two Entrees
\$35.95

Select Three Entrees
\$39.95

Sides

Select Two

Pasta with Shrimp, Fruit Salad Ambrosia
Potato Salad, Sesame Noodle Salad, Fruit Salad, Broccoli with Bean Salad
Pasta Primavera

Select Three

Oven-Roasted Potatoes, Potatoes au Gratin Rice Pilaf or Wild Rice, Buttered Noodles
Green Bean Almandine, Baby Carrots, Broccoli Florets, Sautéed Zucchini, Peas and Mushrooms

Buffet Includes

Choice of Tossed Garden, Spinach or Caesar Salad, Up to Five Sides
Rolls and Butter, Assortment of Desserts, Coffee and Iced Tea

Vegetarian

Each Selection

\$15.95

Angel Hair Pasta

A thin pasta with flavors of herbs, chili, garlic and lemon or a pesto sauce

Veggie Skillet

Broccoli, mushrooms, peppers and tomatoes combined with skillet browns and topped with shredded cheese

Cheese Tortellini

Ring-shaped pasta stuffed with Parmesan and Ricotta cheese. Served with either marinara or pesto sauce

Cheese Quesadilla

A flour tortilla thrown on a griddle to cook then flipped and sprinkled with grated melting cheese, Pasta Primavera, Penne pasta with cream sauce, cauliflower, broccoli and mushrooms

Vegetable Stir Fry

Carrots, snow peas, celery, broccoli, cauliflower, sesame oil, soy sauce
Served over rice

Children's Specials

Each selection

\$9.95

Chicken Tenders

served with fries, a cookie and a can of soda

Club Sandwich

served with fries or potato chips, a pickle, a cookie, and a can of soda

Grilled or Fried Chicken Breast Sandwich

served with fries, a cookie, and a can of soda

Hamburger or Cheeseburger

served with fries, a cookie, and a can of soda

Hot Dog

served with fries or potato chip, a pickle, a cookie, and a can of soda

Spaghetti and Meatballs

served with garlic bread, a cookie, and a can of soda

Fries may be substitute with chips or vegetables

Hors D'oeuvres

Chicken

Chicken Tenderloins

With Honey Mustard, BBQ or Bleu Cheese Dip

\$175

Chicken Hawaiian

\$169

Chicken Teriyaki

\$169

Miniature Kabobs

Beef Tenderloin, Sesame Beef or Chicken

\$199

Buffalo Wings

with Bleu Cheese Dip

\$175

Seafood

Miniature Crab Cakes

with Cocktail Sauce

\$225

Crab Puff

with Cocktail Sauce

\$215

Scallops Wrapped in Bacon

\$235

Jumbo Shrimp Cocktail

\$270

Beef

Tenderloin Tips Teriyaki

\$185

Meatballs

Bar-B-Que, Swedish or Polynesian

\$159

Bar-B-Que Baby Back Ribs

\$179

Beef Tenderloins

with Honey Mustard, BBQ or Bleu
Cheese Dip

\$169

Others

Egg Rolls

with Spicy Mustard or Sweet-n-Sour Sauce

\$159

Mozzarella Sticks

with Marinara Sauce

\$149

Deviled Eggs

\$165

Rolled Roast Beef Roulade

\$199

Salami Coronets

filled with Herbed Goat Cheese

\$189

Assorted Finger Sandwiches

\$195

Vegetables and Fruit

Stuffed Caps

Mushrooms stuffed with crabmeat

\$205

Sautéed Mushroom Caps

\$149

Fresh Fruit Kabobs

\$145

Fresh Fruit and Cheese Kabobs

\$155

Stuffed Celery

Herbed Cream Cheese, Salmon Mousse or Pimento Cheese

\$155

Assorted Filled Canapés

Stuffed Celery, Deviled Eggs, Salami, Coronets and Finger Sandwiches

\$175

Fruit Trays

Fresh Fruit

Fresh Fruit and Cheese

Seasonal Fresh

Crudités with Dip

Small

\$100

Large

\$150

Bar and Cocktails

Hotel

Gin: Barton
Vodka: Popov
Scotch: Grant
Bourbon: Jim Beam
Rum: Mr. Boston
Whiskey: Senator's Club

Host Bar \$4.50/drink

Cash Bar \$5.25/drink

Premium

Gin: Beefeater
Vodka: Smirnoff
Scotch: Cutty Sark
Bourbon: Old Grand Dad
Rum: Bacardi Light
Whiskey: Canadian Club

Host Bar \$5.50/drink

Cash Bar \$6.50/drink

Top Shelf

Gin: Tanqueray
Vodka: Absolut
Scotch: Chivas Regal
Bourbon: Wild Turkey
Rum: Myer's Rum
Whiskey: Jack Daniel's Black

Host Bar \$6.50/drink

Cash Bar \$7.50/drink

Liqueur

Amaretto DiSaronno
Kahlua
Grand Marnier
Bailey's Irish Cream
Drambuie
Grangelico

Host Bar \$7.00/drink

Cash Bar \$8.00/drink

Beer

Premium: Bud Light and
Miller Lite

Host Bar \$4.25/drink

Cash Bar \$5.25/drink

Imported: Heineken

Host Bar \$4.50/drink

Cash Bar \$5.50/drink

Wine

Almaden
Chardonnay
White Zinfandel
Cabernet Sauvignon

Host Bar \$4.50/drink

Cash Bar \$5.00/drink

More Choices

House Wines

Red, Rose, and White
\$29/bottle
\$22/full carafe

Champagne

House \$22/bottle
Premium \$34/bottle

Keg Beer

Premium \$350
Imported \$425

Champagne Punch

\$45/gallon

Fruit Punch

\$25/gallon

Soft Drinks

Coca-Cola Products
Assorted Fruit and
Vegetable Juices
\$2.95/drink

Additional Necessities

Bartender
\$30/hour - 2 hour minimum

Cashier
\$15

Beer Attendant
\$20

Security Guard
\$45

Audio Visual

Charged a minimum of 4 hours and scheduled for a maximum of 8 hours per day.

Charges are per day, per item.

Use of this equipment shall be restricted to the persons authorized by the contracting party within the hours specified in the contract.

A minimum of 48 hours is required to order.

Any last minute orders that are not covered in the Purchase Order or indicated in the Contract shall be provided on a cash basis unless otherwise arranged.

Hotel is able to provide audio visual equipment that is not listed, ask sales associate about pricing.

Prices subject to change.

All rentals subject to prevailing state and sales tax.

Packages

Planners' Favorite

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

\$30

Middle Man

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

Podium with Microphone

Table Lectern

\$50

Executive Level

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

Podium with Microphone

LCD Projector

Table Lectern

Lavaliere Microphone - Wireless

\$500

A la Carte

Laser Pointer
\$19

Lavaliere Microphone
wireless
\$175

Lavaliere Microphone
with belt clip
\$175

Microphone
\$40

Microphone
wireless
\$150

Mixer
\$150

Podium with Microphone
\$30 (without mic. \$10)

Speaker Phone
\$100

Table Lectern
\$10

White Board
\$60

Screens
7x7 \$25
9x9 \$75
10x10 \$120

AV Technician
\$60/hour

Camcorder with tripod
\$150

Computer Terminal
\$350

Easel
\$15

Extension Cord
25 feet long
\$10

Film Strip Protector
\$60

Flip Chart Stand
No Charge
Flip Chart and Markers
\$25

Floor Microphone
Stand
No Charge

Laptop Computer
\$250

LCD Projector
\$450

Floor Lectern
No Charge



Thank You

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