

CUSTOM DINNER BUFFET

Presented for 2 Hours of Service

For Groups Under 25, Please Add \$10 per Guest

Service includes 1 Soup, 2 Salads, 2 Desserts, Royal Cup Coffee and Fairmont Tea Selection

2 ENTRÉES \$115

3 ENTRÉES \$125

SOUPS

Choose 1 of the Following:

Classic Atlantic Lobster Bisque
Butternut Squash & Virginia Apple Cider Bisque
Country Tomato | Crispy Cheddar Croutons
Smoked Chicken & Dill | Whole Wheat Barolini Pasta, Fresh Vegetables
Maryland Crab Chowder
Cream of Organic Pea & Mint

SALADS

Choose 2 of the Following:

Caprese Salad | Heirloom Tomato, Burrata Cheese, Basil Infused Olive Oil
Field Greens | Candied Pecans, Fresh Strawberries, Sun Dried Cranberries, Balsamic Vinaigrette
Roasted Beets | Crumbled Goat Cheese, Pistachio Pesto, Orange Supremes
150 Mile Radius | Campari Tomatoes, Candied Pecans, Virginia Apple Vinaigrette
Classic Caesar Salad | Brioche Croutons, White Anchovies, Pecorino Cheese
Roasted Vegetables | Carrots, Sweet Potatoes, Parsnips, Beets, Brussels Sprouts, Horseradish Glaze
Panzanella | Focaccia Bread, Tomatoes, Basil, Shallots, Cucumber, White Balsamic Vinaigrette
Local Spinach | Chopped Organic Egg, Sugared Shallots, Bacon Lardons, Champagne Vinaigrette
Roasted Petite Courgettes | Shaved Fennel, Bermuda Onion, Chopped Avocado,
Shaved Parmesan, Lemon Vinaigrette

ENTRÉES

Roasted Pennsylvania Chicken Breast | Porcini Mushroom Risotto, Chive Vermont Butter
Chicken Tikka Masala | Mild Tomato Curry Broth, Cumin Dusted Carrots
Pan Seared Southwest Chipotle Chicken | Warm Corn Salad, Chimichurri Sauce
Slow Roasted Duck Confit | Croquette Potato, Cherry & Parsnip Hash, Orange Zest Demi Glace
Sustainable Salmon Fillet | Herb-Infused Fingerling Potatoes, Ginger-Lime Vinaigrette
Grilled Halibut | Jasmine Coffee Rice, Orange Mist Tea Sauce
Rock Shrimp & Stone Ground Grits | Smoked Tomato, Jalapeño Cheese
Seared Sea Bass | Lemon Parsley Rice, Almonds, Haricot Verts, Lime Watercress Coulis
Juniper Signature Crabcakes | Heirloom Hominy, Succotash, Spicy Rémoulade
Smoked American Strip Loin | Garlic Roasted Fingerling Potatoes,
Candied Brussels Sprouts, Chocolate Demi Glace
Mustard Crusted Beef Tenderloin | Pureed Potato, Baby Bok Choy, Veal Jus
Braised Beef Short Ribs | Parmesan Polenta, Red Wine Veal Broth, Radish Salad, Baby Beets
Herb Rubbed Lamb Chop | Potatos au Gratin, Tomato Mint Jam, Oven Roasted Carrots & Leeks
Slow Roasted Pork Tenderloin | Apple Butter, Succotash, Potato Fritter
Pasta-Less Grilled Tuscan Vegetable Lasagna | Hearty Tomato Sauce, Buffalo Mozzarella
Wild Mushroom Ravioli | Sweet Onion Broth, Roasted Cherry Tomatoes, Fried Sage

All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.

All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.

Consuming raw or undercooked meats may increase risk of food borne illness.

Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

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DESSERTS

Choose 2 of the Following:

Double Chocolate Devil's Food Cake
Miniature Granny Smith Apple Pies
New York Style Caramel Cheesecake
Mini Carrot Cupcakes | Cream Cheese Frosting
Mixed Berry Panna Cotta
Caribbean Mango Mousse Cake
Matcha Green Tea & White Chocolate Pot de Crème
Old Fashioned Seasonal Fruit Cobbler | Streusel Topping
Earl Grey Crème Brûlée
Rooftop Honey Oat Cookies
Chocolate Dipped Strawberries
Display of Sliced Seasonal Fruits and Berries, Mint Yogurt Dip, Raspberry Coulis

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