

Meeting Packages



All Day Beverage Service

\$20 per person

AM Coffee

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

Mid-Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

PM Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Soft Drinks and Bottled Water

Express Meeting Package

\$30 per person

Continental Breakfast

Sliced Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Orange, Apple and Cranberry Juice

Mid-Morning Beverage Refresher

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

PM Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Soft Drinks and Bottled Water
Assorted Cookies, Lemon Bars, Chocolate Chip Brownies and Blondies, or
Whole Fruit, Multi-Grain Bars (Choose one of the following)

Meeting Packages



Complete All Day Meeting Package

\$50.00 per person

Continental Breakfast

- Sliced Seasonal Fruit
- Assorted Muffins and Breakfast Pastries
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas
- Orange, Apple and Cranberry Juice

Mid-Morning Beverage Refresh

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas

Luncheon

Select from one of our cold lunch buffet options: (choose one)

- The New York Deli
- That's a Wrap
- The Salad Bar

Add \$3.00 per person for a hot buffet selection: (choose one)

- The Italian
- The Backyard Cookout

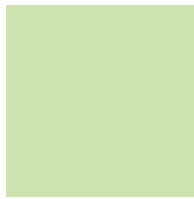
PM Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas
- Soft Drinks and Bottled Water
- Assorted Cookies, Lemon Bars, Chocolate Chip Brownies and Blondies, or Whole Fruit, Multi-Grain bars (Choose one of the following)

Meeting Packages



À la Carte Selections



À la Carte Selections

The Bakery

Freshly baked assorted Danish and muffins	35.00	per dozen
Croissants: plain, chocolate, almond and fruit filled	40.00	per dozen
Assorted scones	35.00	per dozen
Pecan sticky buns	35.00	per dozen
Freshly baked bagels with cream cheese	38.00	per dozen
Seasonal fresh fruit and berries parfait	10.00	per person

Beverage Service

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea	6.00	per person
Freshly brewed regular coffee or decaffeinated coffee	48.00	per gallon (serves 16–20 people)
Assorted bottled juices	4.00	each
Bottled water	3.50	each
Assorted soft drinks	4.00	each
Freshly brewed iced tea with lemon wedges	30.00	per gallon (serves 16–20 people)
Lemonade	30.00	per gallon (serves 16–20 people)
Tropical fruit punch	30.00	per gallon (serves 16–20 people)

Afternoon Delights

Sliced seasonal fresh fruit	8.00	per person
Assorted whole fruit	3.50	per piece
Freshly baked cookies	35.00	per dozen
Chocolate chunk brownies and chocolate chip blondies	40.00	per dozen
Jumbo pretzels served warm	6.00	per person
Mixed nuts or trail mix	30.00	per pound
Pretzels or potato chips	3.00	per bag
White cheddar popcorn	3.00	per bag
Granola bars or energy bars	4.00	each
Chocolate dipped strawberries	45.00	per dozen

Themed Breaks



(Minimum of 25 guests) All prices are per person.

The Healthy Way

\$12.00

Assorted bottled juices, bottled water, sliced seasonal fruit, fresh vegetable platter with herb dip, and multi-grain bars.

The Mediterranean Break

\$12.00

Sliced fresh seasonal fruit platter, hummus and pita chips, Soft drinks and bottled water.

Southwest Fiesta

\$12.00

Miniature quesadillas & chicken empanadas, tortilla chips with guacamole and salsa, soft drinks and bottled water

The Cookie & Brownie Bar

\$12.00

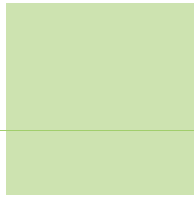
Assorted cookies (chocolate chip, oatmeal raisin, macadamia nuts and double chocolate chip) and brownies, soft drinks and bottled water

The Novelty Break

\$12.00

Assorted frozen fruit bars and novelty ice cream bars, soft drinks and bottled water

Breakfast Buffets



(Minimum of 25 guests) All prices are per person.

Continental Breakfast

\$18.00

Sliced seasonal fruit platter
Assorted breakfast pastries
Brewed regular and decaffeinated coffee
assorted herbal teas
Orange, apple and cranberry juices

The Basic Buffet

\$22.00

Sliced seasonal fruit platter
Scrambled eggs
Bacon, sausage links or turkey sausage patties (select one)
Home fried potatoes with peppers & onions
Southern biscuits with butter and preserves
Brewed regular & decaffeinated coffee
assorted herbal teas
Orange, apple and cranberry juices

The Executive

\$26.00

Sliced seasonal fruit platter
Assorted bagels and muffins
Butter, preserves and cream cheese
Scrambled eggs
Bacon, sausage links or turkey sausage patties (select two)
Home fried potatoes with peppers & onions
Brewed regular and decaffeinated coffee
assorted herbal teas
Orange, apple and cranberry juices

The Ballston Classic

\$28.00

Sliced seasonal fruit platter
Assorted bagels and muffins
Butter, preserves and cream cheese
Scrambled eggs
Bacon, sausage links or turkey sausage patties (select two)
Home fried potatoes with peppers & onions
Pancakes or French toast
Brewed regular and decaffeinated coffee
assorted herbal teas
Orange, apple and cranberry juices

Breakfast Plated



The Arlingtonian

\$18.00

Scrambled eggs
Bacon, sausage links or turkey sausage patty (choose one)
Home fried potatoes with sautéed peppers and onions

The Virginian

\$22.00

Scrambled eggs with chives
Virginia Ham, Bacon, Sausage Links, or Turkey Patty (choose one)
Two Buttermilk Pancakes or Cinnamon French Toast with Maple Syrup
Home Fried Potatoes with sautéed peppers and onions

The Old Dominion

\$18.00

Three Buttermilk Pancakes or Cinnamon French Toast with Maple Syrup
Bacon, Sausage Links, or Turkey Sausage Patty (choose one)

Smoked Salmon Toast

\$18.00

Atlantic Smoked Salmon, Cream Cheese, Tomatoes, Capers on Toasted Sourdough Bread
Sliced Hard Boiled Egg
Sliced Seasonal Fruit

*All prices listed are per person.
All breakfasts include freshly brewed regular coffee, decaffeinated coffee and assorted hot tea, chilled fresh orange juice, and a basket of breakfast pastries.*

Plated Lunches



Omelet Station

5.00 per person

Made to order omelets with your choice of diced onions, tomatoes, green peppers, ham, sliced mushrooms, bacon, grated cheeses, and chopped jalapeño peppers

Belgian Waffle Station

5.00 per person

Made to order Belgian waffles garnished with whipped cream, assorted fruit toppings, sweet butter, and warm maple syrup

No minimum guest count required

Sunday Morning Brunch Buffet

48.00 per person

Freshly Brewed Regular coffee, decaffeinated coffee and assorted hot tea
Chilled orange, apple and cranberry juices

Display of smoked salmon with tomato, capers and red onions with bagels and cream cheese

An assortment of freshly baked breakfast breads, pastries and flaky croissants
Sliced fresh seasonal fruit

Made to order omelets with your choice of diced onions, tomatoes, green peppers, ham, sliced mushrooms, bacon, grated cheeses and chopped jalapeño peppers

Make your own parfaits with creamy yogurt, granola, dried fruits and nuts

Challah bread French Toast with candied pecans and raisins

Home-style breakfast potatoes

Crisp bacon, sausage links or turkey sausage patties

Sliced Sirloin of beef displayed on carving station with horseradish cream and warm silver dollar rolls

Baby spinach with red onions, tangerine wedges, and candied walnuts with balsamic vinaigrette

Display of miniature petit pastries

Classic carrot cake with cream cheese icing

Plated Lunches



Entrées

Served with mixed greens salad (your choice of dressing), rolls and butter, and dessert. Beverage service includes freshly brewed regular & decaffeinated coffee, assorted hot tea, iced tea and one dessert selection.

Chicken Francaise

\$28.00

Chicken Marsala with Mushroom Sauce

\$28.00

Pan Seared Herb Salmon with Lemon Caper Buerre Blanc

\$30.00

Pan Seared Halibut with Citrus Salsa

\$32.00

Pan Seared Beef Filet with Mushroom Bordelaise Sauce

\$34.00

Grilled NY Strip with Peppercorn Demi-Glace

\$34.00

Tri-Color Cheese Tortellini Puttanesca

\$28.00

Accompaniment

Vegetables

Please select one.

- Roasted Brussel Sprouts with Bacon
- Grilled Asparagus
- Haricot Verts
- Steamed Broccoli
- Seasonal Vegetable Medley

Starch

Please select one.

- Rice Pilaf
- Long Grain & Wild Rice
- Lyonnais Fingerling Potatoes
- White Cheddar Mashed Potatoes
- Herb Egg Noodles

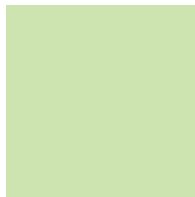
Dessert

Please select one.

- New York Cheesecake
- Golden Fudge Layer Cake
- German Chocolate Cake
- Carrot Cake
- Apple Tart

D

Brunch Buffet



Cold Lunch Buffets



The New York Deli

\$25.00

Platter of Fresh Sliced Deli Meats and Cheeses including:

Turkey, Roast Beef, Ham, Salami, Swiss, Cheddar, and Provolone

Assorted breads, lettuce, tomatoes, sliced red onion, and Kosher Pickles

Condiments and Toppings

Fresh Seasoned Potato Chips and Cole Slaw

Assorted cookies and chocolate chip brownies

The Executive Deli

\$30.00

Choice of Soup: Chicken Noodle, Tomato Basil Bisque or Potato Leek

Mixed Green Salad with choice of Dressings

Pasta Salad with roasted vegetables and herb vinaigrette and Cole Slaw

Platter of Ready-made Sandwiches including:

Smoked Turkey & Provolone Cheese, Ham & Swiss cheese, Roast Beef & Cheddar cheese,

Chicken Caesar Wrap, and Grilled Vegetable Wrap

Fresh Seasoned Potato Chips

Chef's Choice Dessert

That's A Wrap

\$25.00

Fresh Seasonal Fruit Salad

Choice of: Mixed Green Salad, Potato Salad, or Pasta Salad

Platter of Assorted Wraps including:

Chicken Caesar, Tuna Salad, Smoked Turkey, Ham, Roast Beef, and Grilled Vegetables

Fresh Seasoned Potato Chips

Assorted cookies and chocolate chip brownies

The Salad Bar

\$25.00

Soup: Chicken Noodle, Tomato Basil Bisque or Potato Leek (choose one)

Mixed Green Salad with choice of dressings

Tarragon Chicken Salad

Tuna Nicoise Salad

Truffle Egg Salad

Assorted rolls

Chef's choice of dessert

All prices are per person.

All lunch buffets require a minimum of 25 guests.

Served with freshly brewed regular coffee, decaffeinated coffee and assorted hot tea, and iced tea.

Hot Lunch Buffets



The Italian

\$28.00

Tomato Basil Bisque
Caesar Salad with parmesan cheese and garlic croutons
Penne al la Margherita
Chicken Parmesan
Garlic Bread
Tiramisu

The Mexican Fiesta

\$34.00

Create your own fajitas: seasoned beef and chicken; Flour tortillas, sautéed onions and peppers, shredded lettuce; shredded cheese, salsa, guacamole, and sour cream
Mexican style rice
Black Beans
Tres Leches Cake

BBQ Picnic

\$36.00

Red Bliss Potato Salad
Cole Slaw
Carolina Style Pulled Pork
Sliced Beef Brisket
Roasted Vegetables
Watermelon Platter
Apple Pie

The Mediterranean

\$34.00

Greek Salad
Fresh herbs and tomato salad
Lemon Mediterranean chicken
Parmesan crusted cod with lemon caper sauce
Rice pilaf
Roasted vegetables
Cheese cake

The Backyard Cookout

\$28.00

Mixed green salad
Red Bliss Potato Salad
Grilled Chicken Breast
Hamburgers
Brioche buns, lettuce, sliced tomatoes & onions, Kosher pickles, condiments and toppings
Seasoned potato chips
Watermelon Platter
Apple Pie

(Minimum of 25 guests) All prices are per person.

Served Dinners



Soup or Salad

Please select one.

Mixed Greens with Cucumbers, Cherry Tomato, Carrot Strings and Balsamic Vinaigrette

Iceberg Wedge with Bacon, Cherry Tomato and Blue Cheese Dressing

Caesar Salad

Chicken Noodle Soup

Tomato Basil Bisque

Potato Leek Soup

All prices are per person.

All served dinners include warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas.

Entrées

Chicken Piccata with artichoke hearts

\$36.00

Herbed Chicken Paillard

\$36.00

Pan Seared Beef Filet Mignon with Red Wine Reduction

\$52.00

Grilled NY Strip with Wild Mushroom Fricassee

\$44.00

Citrus Glazed Salmon with Capers and Lemon Sauce

\$38.00

Seared Arctic Char with Almond Lemon Sauce

\$40.00

Jumbo Lump Crab Cakes with a Remoulade Sauce

\$40.00

Petite Filet of Beef & Grilled Shrimp

\$48.00

Penne Puttanesca

\$34.00

Dessert Selections

Please select one.

New York Cheese Cake

Bavarian Fruit Tart

Chocolate Mousse

Carrot Cake

Chocolate Cake

Accompaniment

Vegetables

Please select one.

Roasted Brussel Sprouts with Bacon

Grilled Asparagus

Haricot Verts

Steamed Broccoli

Vegetable Medley

Starch

Please select one.

Rice Pilaf

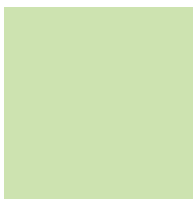
Long Grain & Wild Rice

Lyonnais Fingerling Potatoes

White Cheddar Mashed Potatoes

Herb Egg Noodles

Dinner Buffets



Starters

Please select one

Mixed Greens Salad

Caesar Salad

Creamy Artichoke and Spinach Soup

Tomato Basil Bisque

Dinner buffets require minimum of 25 guests

Buffets include warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee and assorted hot tea.

Accompaniments

Please select one from each list.

Starch

Parmesan whipped mashed potatoes

Potatoes au gratin

Garlic and herb roasted fingerling potatoes

Long grain & wild rice

Jasmin Rice pilaf

Herb Egg Noodles

Vegetable

Sautéed seasonal vegetable medley

Green beans with caramelized shallots

Cauliflower and broccoli florets

Steamed asparagus

Braised Brussel sprouts

Entrée Selections

Chicken Francese

Chicken Marsala

Herb Crusted Chicken Breast with mushroom cream sauce

Beef Bordelaise

Prime Rib, horseradish jus

Grilled NY Strip with red wine reduction

Herb crusted pork loin with a cherry port sauce

Pan seared salmon puttanesca

Pan Seared Halibut with lemon dill sauce

Two entrées
\$48.00 per person

Three entrées
\$52.00 per person

Dessert Station

Please select one from each list.

NY Cheesecake

Chocolate Cake

Bread Pudding

Spanish Flan

Bavarian Fruit Tart

Carrot Cake

Chocolate Mousse

Dinner Buffets



Receptions



Hors d'Oeuvres

Prices are per 50 pieces.

Cold Selection

Fig and goat cheese crostini	125.00
Lobster salad, tarragon aioli	200.00
Olive tapenade on garlic herb toast	140.00
Prosciutto wrapped melon	160.00
Smoked fish mousse on cucumber	155.00
Ahi Tuna Rolls wrapped in seaweed	200.00
An assortment of cold canapés	165.00

Hot Selection

Dim Sum with Shrimp	165.00
Spicy beef empanadas	125.00
Scallops wrapped in bacon	185.00
Wild mushroom and fontina cheese tartlet	135.00
Miniature crab cake	165.00
Spanakopita	115.00
Coconut chicken tenders	135.00
Assorted miniature quiche	135.00
Beef and mushroom brochette	160.00
Miniature chicken Wellington	150.00
Thai vegetarian spring rolls	115.00

Display Stations

Serves 50 people.

Fresh Fruit Display 175.00

An array of sliced fresh seasonal fruit and berries

Orchard Brie 100.00

Wheel of Brie baked in a light, flaky pastry, stuffed with raspberry compote and garnished with fresh fruit.
Served with French bread slices

Fresh Vegetable Crudités 150.00

A selection of fresh garden vegetables served with herb dip

International Cheese Display 225.00

Display of domestic and international cheeses served with sliced French bread and assorted crackers

Butcher Board Display 425.00

Dried and cured meats of salami, prosciutto, sausages, and gourmet cheese with local fruit preserves & seasonal jams; fresh crostini's with gourmet nuts & dried fruits

Chesapeake Bay Platter 625.00

Maryland blue crab cocktail salad, local raw oysters including Malpeque and Bluepoint, Chesapeake Bay clams on the half shell, cracked stone crab claws, jumbo shrimp cocktail
Cocktail sauce, shallot mignonette, grain mustard sauce

Hummus Platter with Pita Chips & Vegetables 185.00

Homemade sesame, roasted garlic and lemon scented hummus
Baby carrots, celery and assorted seasonal vegetables
Baked pita chips

Viennese Dessert Station 350.00

An assortment of miniature pastries including éclairs, Napoleons, fruit tarts, cream puffs, cannolis, truffles, chocolate dipped strawberries, tea cookies and petit fours

Receptions



Action Stations

Fajita Grill Station 19.00

Slow grilled Marinated steak and chicken fajitas
Mexican style rice, refried beans, onions, peppers, jack and cheddar cheeses, salsa, shredded lettuce, chopped tomatoes, sour cream, wheat and flour tortillas,

Tour of Italy Station 20.00

Penne, farfalle, and cheese filled tri-color tortellini, cooked to order with tomato oregano sauce, creamy alfredo sauce, pesto sauce, sautéed chicken, Italian sausage, beef ragu, wild mushroom fricassee, roasted peppers, eggplant, squash, tomatoes, and Parmesan cheese, accompanied by garlic bread sticks

Stir Fry Station 22.00

Coriander and ginger marinated shrimp, chicken or tofu stir-fried to order, with spicy Thai red curry-coconut sauce or Szechuan ginger sauce, served with snow peas, shiitake mushrooms, Napa cabbage, broccoli, bell peppers, baby bok choy, and chow mein noodles

Paella Station 26.00

Saffron scented rice tossed with fresh peas, mushrooms, roasted peppers, and tomatoes, cooked to order with guest's selection of Spanish chorizo sausage, Tiger shrimp, littleneck clams, Prince Edward Island mussels, and roasted chicken

Mashed Potato Bar 18.00

Buttery Yukon gold mashed potatoes, topped with chopped applewood-smoked bacon, shredded aged Cheddar cheese, Maytag Blue cheese, snipped chives, roasted garlic purée, caramelized shallots and chicken gravy

All prices are per person.

Each Action and Carving station requires 1 culinary attendant per 50 guests.

\$75.00 per attendant

All stations will be run for 1.5 hours maximum to control quality and consistency.

Carving Stations

Whole Turkey Breast 155.00 each (serves 40 guests)

Roasted and served with silver dollar rolls, cranberry relish, and sage mayonnaise

Baked Virginia Ham 175.00 each (serves 30 guests)

Maple glazed and served with southern biscuits, and Dijon stone ground mustard

Steamship Round of Beef 675.00 each (serves 100 guests)

Slow roasted and served with silver dollar rolls, horseradish cream, and thyme scented au jus

Roasted Atlantic Salmon 100.00 each (serves 15 guests)

Salmon fillet baked in a puff pastry crust, served with lemon & cayenne aioli

Roasted Leg of Lamb 250.00 each (serves 40 guests)

Herb and garlic marinated lamb leg, served with silver dollar rolls, mint jelly and roasted garlic and rosemary reduction

Prime Rib 450.00 each (serves 75 guests)

Slow Roasted prime rib of beef crusted in a Lowry's season salt and herb au jus served with mini French dinner rolls, and caramelized sweet Vidalia onions

Roasted Strip Loin 300.00 each (serves 35 guests)

Peppercorn crusted beef strip loin, served with silver dollar rolls, shallot-peppercorn demi-glace, and béarnaise sauce

Bar and Beverage



Open Bars – Call Brands

Charged per person to the host bill. Bar is stocked with call brand liquors, domestic beers, house wines, mixers and soft drinks.

First hour of bar	15.00 per person
Additional hours	9.00 per person

Martini Bar

3.00 per person, per hour (added to the open bar prices)

Open Bars – Premium Brands

Charged per person to the host account. Bar is stocked with premium brand liquors, domestic beers, house wines, mixers, soft drinks and mineral water.

First hour of bar	18.00 per person
Additional hours	10.00 per person

Host Bar

Charged per drink to the host bill (please add tax and service charge).

Mixed drinks

8.00 call brands	9.00 premium brands
------------------	---------------------

Beer

5.00 domestic brands	6.00 imported brands
----------------------	----------------------

Wine

7.50 call brands

Cordials and liqueurs

10.00 and up, based on brand

Cash Bars

Charged per drink to the individual guest (prices inclusive of tax).

Mixed Drinks

9.00 call brands	10.00 premium brands
------------------	----------------------

Beer

5.50 domestic brands	7.00 imported brands
----------------------	----------------------

Wine

8.00 call brands

Cordials and Liqueurs

10.00 and up, based on brand

Bar Brands

Call Spirits

Smirnoff
Vodka
Beefeater Gin
Bacardi Rum
Malibu Rum
Jim Beam Bourbon
Seagram's 7 Crown
Dewers White label Scotch
Sauza Silver Tequila

All bars include:

White Wine

Canyon Road Chardonnay
Beringer White Zinfandel

Red Wine

Canyon Road Cabernet Sauvignon
Canyon Road Merlot

Premium Spirits

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan's Rum Jack
Daniel's Bourbon Canadian
Club Whiskey
Chivas Regal Scotch Jose
Cuervo Tequila

Domestic Beer

Client choice of 3 Domestic Beers

Imported Beer

Client choice of 3 Imported Beers

Bartender and Cashier Fees

Fee listed is per bartender and per cashier.

Bartender fees apply to all bars. Cashier fee applies to cash bars of 50 guests or more.

A \$100.00 fee applies to cash and host bars with less than \$300.00 in sales.

Bartender 30.00 per hour
Cashier 18.00 per hour

Beverages and Punch

Champagne Punch
(approx. 16 servings)

32.00 per gallon

Champagne Toast

5.00 per person

Sparkling Apple Cider Toast

3.00 per person