



BANQUET EVENT MENUS

SEPTEMBER 2019 – DECEMBER 2019



lifestyle preferences

your guests are important to us. our buffet signage notates the following information to ensure they can easily identify menu items supportive of their every day lifestyle needs:

gf - gluten free	cg - contains gluten
df - dairy free	cd - contains dairy
nf - nut free	cn - contains nuts
v - vegan	vg - vegetarian

our breakfast, lunch & dinner buffets are crafted to ensure special meal requirements are tailored to kosher, halal and vegan attendees.

show ready + décor + vendors

your banquet team arrives 90 minutes prior to your event start time.

fees apply for early set-up requests; including, but not limited to security sweeps, linen drops & floral/program placement. we do not provide storage for floral or décor – a \$250 clean up fee applies for decor not removed from property at the conclusion of an event. fees apply for rented linen placement by hotel.

a safety services agent is required during all vendor load in & load out. a certificate of insurance is required for all vendors.

meetings imagined



the industry's first visual, social and collaborative website to change the way we shop, plan and design meetings. let us create a **set** for your event **purpose**.

www.meetingsimagined.com

meeting planner guide

reference tool providing hotel information & additional fee structures

culinary services

our maryland state licensing prohibits outside food or beverage to be brought into the hotel. self serve bars are not permitted.

to ensure food safety & quality, buffets may not extend beyond a three (3) hour timeframe. buffet pricing based on 2 hours of food service; additional hours of service incur per person menu increases.

event experience partner

hello! washington, d.c. is a full service destination management company focused on delivering tailored events to our clients. their experienced professionals will listen, define your needs, work vigorously to craft your vision, and oversee your program's successful execution. hello! services include:

- customized themed events and décor
- interactive culinary team-building experiences
- distinctive entertainment
- luxurious linens and trendy table scapes
- flawless floral creations



www.hello-dmc.com

atrium + suite + outdoor events

begin no earlier than 7am and conclude by 10pm. for evening events, weather calls are made by 12 noon. for morning/lunch events, weather calls are made by 5pm, day prior.

gaylord reserves full decision making authority on severity of weather & event relocation when temperatures fall below 60 degrees, are in excess of 100 degrees, when a 30% chance of precipitation and/or winds in excess of twenty miles an hour are forecasted. disposables are used for all outdoor functions.



event orders: additional charges

service charge + pricing (current – applicable to change):

- 25% service charge
- service charge defined as 25% of printed retail food, beverage & fee pricing
- printed retail pricing applicable to change with market conditions

local tax (current – applicable to change):

- 6% sales tax applies to all food, service charge & fees
- 9% sales tax applies to all alcohol beverage

labor fees (current – applicable to change):

- \$225 per bartender up to 2 hours; \$75 per hour thereafter
- \$225 per cashier up to 2 hours; \$75 per hour thereafter
- \$225 per passing attendant up to 2 hours; \$75 per hour thereafter
- \$225 per chef up to 2 hours - chef(s) require 10 day advance notice
- \$225 per wine steward – ask your catering manager for details
- additional fees apply for staffing ratio requests in excess of hotel standard
- gaylord national does not provide ticket collectors during meal functions

other fee structures:

- \$150 for serviced meals & action stations ordered for less than 25 guests
- \$150 for daily suite bar refreshes; bar product charged in addition
- \$150 pop up fee may apply for all functions added within 72 business hours
- \$100 re tray fee may apply for food relocation/re tray requests
- \$250 for table décor/vendor décor refuse removal
- \$placement fee(s) may apply, for sponsor branded items
- \$early set fees apply
- \$8-\$20 per person, in addition to menu pricing for outdoor events
- 100% of event order charges apply on events canceled within 72 business hours

custom product & menus

refer to any food or beverage items not listed within the catering menus. to ensure product availability, custom items require a 14 day signed event order; after which, pricing may increase or product availability limited.

green initiative

we are a linen less table property. cloth napkins available in blue or ivory.

event orders time line: expected (exp) + guarantee (gtd) + set

expected:

- signed event orders due ten (10) business days prior to function date
- should the (exp) fluctuate +/- 10% , hotel reserves the right to increase per person pricing for those attendees by an additional 10%
- custom menu pricing increases by 20% when confirmed after this date

guarantee:

- due three (3) business days prior to function date, by 9am
- the (gtd) is recognized as the minimum number of guests to be charged
- hotel defaults to the (exp) number as a formal (gtd) should one not be provided
- event checks reflect your (gtd) or actual served guests – whichever is greater
- for (gtd) increases in excess of 10%; the hotel reserves the right to increase per person pricing for those attendees by an additional 20%

set:

- hotel provides seating for three percent (3%) over the (gtd), not to exceed 50
- the set includes china, silver, glassware & reserved signs – not preset food items
- set requests in excess of above incur additional labor fees

tailoring special meal requests

plated special meal requests are due simultaneously with your event guarantee. additional special meal requests received after the guarantee due date are considered an increase in your event guarantee and charged for accordingly.

during plated meals, special meals are included in the guarantee and charged at the same per person price listed on your event order.

for buffet style meals, individual plated meals will incur a \$30 fee, in addition to the buffet price listed on the event order .

glatt kosher/halal meals require 5 days advance notice.

for a preset course where special meal requests are in excess of 20 plates, please consider tailoring your item to accommodate all; or, choose a green approach and serve as people are seated vs. presetting. a \$5 fee applies, per person for preset salads or desserts being replaced by a special meal when in excess of 20.



annapolis buffet • 52

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% milk + soy milk
oatmeal | blueberries + almonds + brown sugar *v*
low fat yogurts | nut free granola

eggs + things

chef's daily breakfast enhancement
cage free scrambled eggs | cheddar + salsa *gf, df*
hickory bacon *gf, df*
daily breakfast protein + potato *gf, df*

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

gn continental • 40

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

national harbor buffet • 48

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

eggs + things

cage free scrambled eggs | cheddar + salsa *gf, df*
hickory bacon *gf, df*
daily breakfast protein + potato *gf, df*

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

pg continental • 36

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

bakeries

breakfast pastries | sweet butter + house made preserves

breakfast buffet enhancements

hard boiled eggs • 3
seasonal berries + vanilla-maple yogurt dressing • 3
sautéed spinach, mushrooms or roasted tomatoes *v, gf, nf* • 3

breakfast enhancements are priced per guest; as additions to per person continental, breakfast & brunch orders

plated breakfast selections • 45

plated appetizer | select one

chobani greek yogurt parfait
agave + coconut *cn, gf*

seasonal fruit *gf*

entree | select one

cage free scramble + chive + charred tomato *gf, df*
daily breakfast protein + potato *gf, df*

house made ham + egg quiche *cd, cg*
daily breakfast potato *gf, df*

house made veggie frittata *cd, cg*
daily breakfast potato *gf, df*

bakeries + coffee + juice

fees apply for special plated meal requests – see our planning fyi's for details
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



enhancements

priced per guest; as additions to continental, breakfast & brunch orders - a la carte pricing available

omelet action+ • 17.5

cage free eggs + egg whites + egg beaters
blue crab + smoked ham + hickory bacon
mushrooms peppers + onions + spinach
tomatoes + chives
monterey jack + cheddar + feta

chesapeake smokehouse salmon • 17

tomato + shaved onion + capers
lemon zest + dill cream cheese
plain bagels

european breakfast • 15

prosciutto + mortadella + paté
brie + gruyere
french baguette + seven grain bread + frisettes
salted butter + jam

cage free egg white frittata • 12

garden veggies + yukon golds *gf, cd, nf*

egg scramble sammies • 13.5

a ten (10) sammie minimum order applies

virginia ham *cg, cd, nf*
cheddar + croissant

hickory bacon *cg, cd, nf*
cheddar + croissant

sausage *cg, cd, nf*
cheddar + biscuit

sausage *gf, cd, nf*
cheddar + gluten free english muffin

sausage *cg, cd, nf*
pepper jack + flour tortilla + salsa

savory oatmeal • 10.5

pancetta + richardson's farm kale + cheddar *cd, gf*

sweet praline oatmeal • 10.5

granny smith + banana + praline *cd, gf*

vegan steel cut oats • 12

golden raisins + slivered almonds + fresh blueberries
dried apricots + dried cranberries + brown sugar *v, gf*

house made quiche • 13

cage free eggs + ham + cheddar *cg, cd, nf*

house made veggie quiche • 12

cage free eggs + spinach + gruyere *cg, cd, nf*

citrus vanilla french toast • 10.5

maple syrup + berry compote + honey butter *cg, cd, nf*

waffles • 14.5

strawberries + blueberries + maple syrup
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

pancakes • 11.5

berry compote + maple syrup
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

+an additional \$225 labor charge applies based upon a maximum of two (2) hours
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morning break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service
morning packages begin after 9am – pricing available for early morning events

super food • 25

blueberry-almond granola bars cg, cd, cn
pistachio -apricot granola bars cg, cd, cn
avocado-dark chocolate pudding gf, v, nf
terra chips gf, v
coffee + white lion™ tea

create your own parfaits • 27

yogurt | low fat + vanilla + greek gf, df, nf
almond-flaxseed granola cg, cd, cn
coconut-macadamia granola cg, cd, cn
pomegranate seeds + flaxseed + berries + agave
coffee + white lion™ tea

annapolis • 25

hand fruits + packaged granola & breakfast bars
local artisan cheese plates | crackers + baguette
individual greek yogurts & fruit yogurts
coffee + white lion™ tea

trail mix • 26

peanuts + almonds
dried blueberries + dried apricots
yogurt covered raisins
chocolate covered pretzels + m&m's
coffee + white lion™ tea

fruit nut honey • 27

granny smith apples + oranges
house made apple butter gf, cd, nf + buttermilk biscuits cg, cd, nf
build your own fruit bruschetta cg, cd, nf + honey plum cake cg, cd, cn
cranberry oat chocolate bars gf, cd, cn
coffee + white lion™ tea

protein power • 24

grab & go energy bars + hummus packs
energy gummies gf, df, nf | red bull + espresso
bottled energy drinks + mighty mango naked juices

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packaged break enhancements

house made pop tarts | maple bacon + raspberry • 4
smoothie shooters | blueberry oat + berry almond milk • 3
cq cold brewed iced coffee • 2.5
classic deviled eggs • 3

*break enhancements are priced per guest; as additions to existing
per person break orders*

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



afternoon break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service
afternoon packages conclude by 5pm – pricing available for reception events

fiesta • 25

corn tortilla chips + chile con queso *gf, cd, nf*
guacamole + sour cream
pico de gallo + roasted tomato salsa
spicy trail mix + pecan pralines *gf, cd, cn*
izze fruit waters

national pastime • 28

mini corn dogs + warm pretzels + grain mustard
popcorn + cracker jacks
vegetable crudité shooters *gf*
cq raspberry-acai lemonade

chocolate indulgence • 25

chocolate dipped pretzel rods *gf, cd, nf*
chocolate dipped strawberries *gf, cd, nf*
house made fudge *cg, cd, cn* + black bottom cheesecake *cg, cd, nf*
chocolate crème brulee *gf, cd, nf*
starbuck's iced coffee

sweet salty spicy • 26

ginger salted edamame *gf, v*
vegetable crudité shooters + yuzu aioli *gf*
sriracha-brie pop tarts *cg, cd*
black sesame cookies *cg, cd*
bottled ginger beer

mediterranean • 26

hummus + roasted tomato tapenade + tzatziki
carrots + celery sticks + peppers *gf, v*
pita chips *cg, cd, nf*
honey pine nut tarts + rosemary-apricot biscotti *cd, cg*
cq peach ginger iced tea

americana • 24

red, white & blue star cookies + cracker jacks
beef jerky + turkey jerky
gummy bears + tootsie rolls + jelly belly's
ibc root beer + cream soda

tea time • select 2 • 27 | select 3 • 29

crab salad | orange fennel aioli + brioche *cg, cd, nf*
beef tartare | caper aioli + squid ink cone *cg, cd, nf*
classic egg | farmhouse wheat *cg, cd, nf*

additionally included in tea time break:

linzer cookie *cg, cd, cn* + french macarons *gf, cd, cn*
battenberg cakes *cg, cd, nf* + fig tarts *cg, cd, cn*
coffee + white lion™ tea

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packaged break enhancements

warm chocolate chip cookies • 3
tater tot nachos • 4

*break enhancements are priced per guest; as additions to existing
per person break orders*

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a la carte selections

beverage selections | priced per gallon

coffee + decaf + white lion™ tea	108
coffee + decaf choice of: almond or soy	110
orange + grapefruit + cranberry	96
pink lemonade	94
iced tea	96

from the bakery | priced per dozen

bagels + cream cheese	68
blueberry + cranberry + oat muffins ^{cn, cd}	68
gluten free muffins	68
almond + chocolate + butter croissants ^{cd}	68
apple turnovers + cream cheese danish	68
yogurt breads + banana bread ^{cn, cd}	68
coffee house donuts ^{cd}	68
house made pop tarts ^{cd, cg, nf}	70
warm cinnamon buns ^{cn, cd}	70
house made granola bars ^{cn, cd}	70
brownies + bars ^{cn, cd}	68
oatmeal raisin + chocolate chunk + snickerdoodle cookies ^{cd, cg}	68
lemon blueberry + cinnamon sugar + seasonal scones ^{cg, cd}	70
mini cupcakes ^{cn, cd}	68
rosemary apricot biscotti + almond biscotti ^{cn, cd, cg}	65
chef's selection mini desserts ^{cn, cd, cg}	80
cake pops ^{cn, cd, cg}	75
cheesecake pops ^{cn, cd, cg}	75
warm soft pretzels + grain mustard ^{cd, cg}	80
tea sandwiches 3 dz minimum order	96

beverage selections | priced individually

pure leaf bottled teas + energy drinks	8
starbuck's iced coffee ®	8*
tropicana juices	7
pepsi soft drinks	6.5
aquafina bottled waters	6.5
perrier sparkling waters	7.5
naked juice smoothies	8*
milk cartons	5

packaged snacks | priced individually

yogurts	6.75*
cold cereals	8*
whole fruit	5.50*
mixed nuts priced per pound	50
chips + pretzels priced per pound	50
hard boiled eggs priced per dozen	48
ice cream bars	7.50*
energy + low carb + protein bars	6
chips + pretzels + popcorn bags	5.75
granola bars	5.75
cheddar + mozzarella cheese sticks	7*
candy bars	4.75

snack displays | priced per person

seasonal fruit display	15
local artisan cheese display	18
chips + salsa + guacamole	15.5
hummus + pita chips	14
house fried potato chips + french onion dip	14

*perishable items charged as ordered



starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf
grape tomatoes + watermelon radish
cauliflower hummus + sprouts
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf
duck prosciutto + pickled red onion
roasted mcdowell's mushrooms + sliced egg
garlic crouton
balsamic vinaigrette gf, df, nf

baby arugula & frisee salad gf, cd, cn
daikon radish + roasted beets + julienne pickled beets
pistachio whipped goat cheese
curried carrot puree
basil lime vinaigrette

tunisian vegetable salad gf, df, nf, vg
hydro bibb + blistered cherry tomato + roasted onion
cucumbers + olives
lemon mint vinaigrette

heirloom tomato & mozz salad gf, cd, nf
roasted tomatoes + pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn
romaine + red oak + feta
cucumber + tomatoes + artichoke
basil lime vinaigrette

entrée | select one

served with locally sourced, in season vegetables

mustard & thyme chicken breast gf, cd, nf 55
horseradish whipped potatoes + dijon cream

memphis dry rub chicken gf, cd, nf 54
yukon gold mash + braised greens
bbq sauce

seared salmon cg, cd, nf 56
harvest mushroom & farro ragout

seared atlantic cod gf, cd, nf 58
sweet pea mash + melted fennel ragout

petite beef tenderloin gf, cd, nf 65
caramelized shallot yukon gold puree
cabernet-rosemary reduction

gnocchi & turkey bolognese cg, cd, nf 59
artichokes + roasted tomatoes + kalamata

glazed short ribs gf, cd, nf 63
pecorino herbed polenta + mushroom compote
tomato marmalade

power lunch salad bowl gf, df, nf 57
grilled chicken + baby greens + spinach
roasted carrots + quinoa + egg
almonds + edamame
citrus oregano vinaigrette gf, df, nf
(tofu substitute available)

dessert | select one

nutella panna cotta cd, cg, cn
rosemary madeleine + caramelized apricot

white chocolate black forest cake cd, cg, nf
dark chocolate + black cherry rum soaked cherries

lemon curd tart cd, cg, nf
meringue + raspberry sauce

apple caramel jalousie cd, cg, cn
almond pastry cream + calvados mousse

chocolate praline tart cd, cg, cn
gianduja mousse + ganache + orange sauce

brie cheesecake cd, cg, cn
fruit compote + honey tuille

for groups where special meals have not been requested
our culinary team will provide a vegan, gluten free meal for 5% of your attendees
refer to our planning fyi's page for additional special meal details



lunch buffets

coffee + white lion tea | water
day of week menu • 65 | non day of week menu • 72
S

sunday | executive deli

soup + salads

roasted butternut squash & apple soup gf, df, nf, vg

'low country boil' seafood salad gf, df, nf
shrimp + bay scallops
roasted corn + red bliss potatoes + celery
tarragon pinot grigio aioli

three bean salad gf, df, cn
beans + tomato + radish
sunflower seeds + feta (to top)
champagne dijon vinaigrette

richardson farms collards salad gf, df, nf, vg
garbanzo beans + dried cherries + ham (to top)
mccutcheon's apple cider vinaigrette

petite sandwiches

lobster roll cd, cg
citrus aioli + micro celery + brioche

mango bbq chicken slider df, cg, nf
potato slammer

house slaw df, gf, nf

open faced blt finger sandwich cd, cg, nf
avocado spread + wheat

curry chickpea salad df, gf, nf, v
gluten free wrap

dessert minis

chocolate éclair cg, cd, nf
apple cobbler gf, df, nf, v

monday | french

soup + salad

cream of five onion soup gf, cd, nf, vg

composed nicoise salad gf, df, nf, vg
olives + french beans + egg
capers + potatoes
dijon vinaigrette
sliced tuna • 10

yukon gold potato salad gf, v, nf, vg
caramelized onions + dijon + herbs
champagne vinegar

entrees + sides

coq au vin | carrots + red wine sauce gf, df, nf
beef bourguignon | mushrooms + pearl onions gf, df, nf

wild mushroom & white bean cassoulet gf, df, nf, v
caramelized onion mash potato cd, gf, nf, vg
local farmed vegetables gf, v, nf

french rolls cd, cg, nf

dessert minis

chocolate pot de crème cd, gf, nf
french macarons gf, cd, cn
chocolate ganache cake gf, df, nf, v

tuesday | asia

soup + salad

tom yum soup gf, df, nf, contains chicken & fish stocks

pancit stir fry noodle salad gf, df, nf, v
red & green peppers + corn + shaved radish
citrus vinaigrette

edamame & quinoa salad gf, v, nf
lime dressing

entrees + sides

thai seafood red curry | coconut milk + sambal gf, df, nf
vietnamese caramel chicken | fish sauce gf, df, nf

vegetable lo mein cg, df, nf
jasmine rice gf, df, nf, v
chili glazed vegetables gf, v, nf

condiments | cilantro + bean sprouts + lime wedges

bao buns df, cg, nf

dessert minis

mango cheesecake cg, cd, nf
mango mousse shooter gf, df, nf, v
matcha mont blanc cg, cd, nf

fees apply for special plated meal requests – see our planning fy'i's for details
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



lunch buffets

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day of week menu • 65 | non day of week menu • 72
S

wednesday | tex-mex

soup + salad

tortilla soup gf, cd, nf, contains chicken stock

chop-chop iceberg salad
black beans + tomato + corn
roasted peppers + corn tortilla strips
thyme orange vinaigrette gf, df, nf, vg

entrees + sides

beef barbacoa gf, df, nf
braised chicken | grilled peppers + onions gf, df, nf

warm flour tortillas cg, nf

shredded lettuce + queso fresco
pico de gallo + house roasted tomato salsa gf, df, nf
sour cream + guacamole

seasoned latin rice gf, v, nf
ruth's borracho beans gf, v, nf
roasted local squash + mexican oregano gf, df, nf, v

corn muffins cg, cd, nf

dessert minis

tres leches shooters cd, cg, nf
passion fruit mousse shooters df, gf, nf, v
churros + cinnamon-sugar + chocolate sauce cd, cg, nf

thursday | corner deli

soup + salad

tomato + cannellini bean soup gf, df, nf, vg

baby greens salad
tomato + carrot + cucumber + goat cheese
balsamic vinaigrette gf, df, nf, vg

israeli couscous salad cg, v, nf
spinach + roasted tomatoes + onions
yellow peppers + harissa vinaigrette

cobb salad
romaine + red oak + hickory bacon + egg
avocado + bleu cheese
red wine vinaigrette gf, df, nf

sandwiches

warm corned beef + swiss cg, cd, nf
sauerkraut + russian dressing + flatbread

roast turkey + swiss cg, cd, nf
lettuce + tomato + multi grain hero

black forest ham + muenster cg, cd, nf
leaf lettuce + tomato + grain mustard + multigrain roll

black eyed pea salad
gluten free wrap gf, df, nf, v

dessert minis

cheesecake pops cd, cg, nf
chocolate coconut macaroons gf, cd, nf
chocolate ganache cake gf, df, nf, v

friday | southern comforts

soup + salad

local kale & white bean soup gf, df, nf, vg

caramelized peach salad gf, df, nf, v
mixed greens + hominy + peaches
candied pecans (on side) + goat cheese (on side)
apple cider vinaigrette

southern smoked pasta salad cg, df, nf, vg
chopped kale + corn + julienne red onion
house smoked chicken (on the side)
alabama bbq vinaigrette

entrees + sides

geralds' famous fried chicken gf, cd, nf
seared blue catfish | cajon carrot coulis gf, df, nf
vinegar slaw gf, df, nf

roasted sweet potatoes gf, df, nf, vg
richardson farms turkey braised greens gf, df, nf
vegan baked beans gf, df, v, nf

corn muffins cg, cd, nf

dessert minis

mud pie shooters cd, cg, nf
caramelized peach crumble tart cd, cg, nf
berry cobbler gf, df, nf, v

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saturday | italian

soup + salad

chef's selection vegetarian soup gf, df, nf, vg

caesar salad

romaine + red oak

shaved pecorino + garlic croutons

house vinaigrette gf, df, nf

house caesar dressing cg, cd, nf

build your own caprese

salumi + roasted tomatoes + olives

provolone + fresh mozzarella + pepperoncini

artichokes + grilled peppers + chickpeas

basil vinaigrette gf, df, nf, vg

entrees + sides

herb roasted chicken breast | roasted tomato sauce gf, df, nf

market fish | citrus + capers gf, df, nf

mushroom & pea paccheri pasta cg, cd, nf

green lentils | tomatoes + olives + garlic confit gf, df, nf, vg

local farmed vegetables + herb oil gf, v

lyon bakery focaccia

dessert minis

orange ricotta cannoli cg, cd, nf

tiramisu shooters cg, cd, nf

strawberry mousse shooter gf, df, nf, v

any day | salad bar • 65

chili + salad

national pastime chili gf, df, nf

cheddar + green onion + sour cream

shaved endive & apple salad gf, df, cn, vg

frisee + endive + mixed greens

apple + green beans + feta crumbles (to top)

almonds + sunflower seeds

orange vinaigrette

tomato cucumber salad cg, cd, nf

onion + feta

dill + olives + radish

red quinoa salad gf, v, nf

roasted vegetables + oregano vinaigrette

salad + fixings

chilled chicken + apple wood smoked bacon

baby spinach + kale + hydro bibb lettuce

local tomatoes + chopped egg + shredded carrots

radish + edamame

candied pecans + parmesan + bleu cheese

red wine vinaigrette gf, df, nf

creamy garlic vinaigrette gf, cd, nf

shrimp • 6 | flank steak • 7

lyon bakery parker house rolls cd, cg

dessert minis

jumbo chocolate chip cookies cg, cd, nf

lemon bars cg, cd, nf

fees apply for special plated meal requests – see our planning fyi's for details
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



box meal offerings

select 3 entrees per event
deconstructed, individual grab and go option \$60++

entree | lunch • 48 | dinner • 65

entrees

roast beef + cheddar on pretzel roll ^{cg, cd, nf}

roast beef + cheddar in roasted red pepper wrap

corned beef + swiss on rye ^{cg, cd, nf}

smoked turkey + gouda on marble rye ^{cg, cd, nf}

roasted turkey + swiss on multigrain hero ^{cg, cd, nf}

turkey club wrap ^{cg, df, nf}

black forest ham + swiss on pumpernickel roll ^{cg, cd, nf}

black forest ham + muenster on multigrain roll ^{cg, cd, nf}

italian combo on seeded baguette ^{cg, cd, nf}

chicken salad on croissant ^{cg, cd, nf}

country chicken genovese on multigrain ^{cg, cd, nf}

egg salad on multigrain square ^{cg, df, nf}

thai chicken garlic wrap ^{cg, df, nf}

vegetables on ciabatta + balsamic ^{cg, cd, nf}

grilled vegetable hummus wrap ^{cg, df, nf}

tomato + mozzarella on ciabatta ^{cg, cd, nf}

chicken caesar salad ^{cg, cd, nf}

oriental chicken salad ^{cg, df, cn}

ham & turkey chef salad ^{gf, cd, nf}

gluten free sandwich selections available:

turkey + ham + chicken + veggie

side salad | included, select one*

potato salad ^{df, gf, nf}

macaroni salad ^{cd, cg, nf}

fruit cup ^{df, gf, nf}

pepperoni & cheese cup ^{cd, gf, nf}

* more than 1 side salad selections will incur a fee

boxed meal accompaniments | included

chocolate chip cookie ^{cd, cg, nf}

apple + bag of potato chips

beverage selections | priced per gallon

coffee + white lion™ tea 104

iced tea 96

beverage selections | priced individually

gold peak bottled teas + energy drinks 8

pepsi soft drinks & aquafina bottled waters 6.5

box lunch branding & packaging** | priced per box

logo labels (vendor printed or provided by group) 3

custom container requests 15

** box lunches can be customized with your logo, requiring a 10 day advance order notice

** customer provided labels require receipt of labels 5 business days in advance

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



cocktails + beer + bar snacks

hosted package resort bar

liquor

grey goose + bacardi superior
knob creek + jack daniel's + johnnie walker black
bombay sapphire + patron silver + crown royal
remy martin vsop

wine

estancia "pinnacle range" chardonnay
l de lyeth cabernet sauvignon
beringer white zinfandel

beer

bud + bud lite
corona + yuengling + heineken
blue moon + sam adams
devil's backbone striped bass pale ale

first hour	33
second hour + third hour	13
fourth hour + fifth hour	10

hosted consumption bar | priced per drink

	deluxe	resort
cocktails	12.5	14.5
wine	14	16
craft beer	11.5	
beer (import/domestic)	10	
cordials	15	
o'doul's	9	
sodas/bottled water	6.50	
cash bar service	pricing, as listed above svc & tax inclusive \$1000 minimum per bar	

hosted package deluxe bar

liquor

absolut + bacardi superior + captain morgan spiced
maker's mark + jack daniel's + johnnie walker red
tanqueray gin + 1800 silver + canadian club
courvoisier vs

wine

j.w. morris chardonnay + j.w. morris merlot
sycamore lane cabernet sauvignon
beringer white zinfandel

beer

bud + bud lite
corona + yuengling + heineken
blue moon + sam adams
devil's backbone striped bass pale ale

first hour	32
second hour + third hour	11
fourth hour + fifth hour	8

on tap bar walls | pricing available on request

mule carts | pricing available on request

bar snacks • 60 | priced per jar

salt + vinegar chick peas
toasted edamame
chili lemon rounds

batch cocktails • priced per batch – 60 servings

the ole' thymers 900
stoli vodka + thyme syrup + plum bitters + prosecco

sofia 950
stoli vodka + blackberry puree + elderflower

out of the barrel old fashioned 980
gaylord's private select woodford + bitters + orange

eight19 950
makers mark + honey mint syrup + lemon + bitters

paloma fresca 880
herradura tequila + lime + agave + grapefruit soda

coffee & cordials • 15 | priced per drink

baileys + kahlua + amaretto
whipped cream + chocolate shavings + candied orange

adult milkshakes • 16 | priced per person (select 2)

mudslide • bananas foster • bourbon pecan pie

guest suite bottle pricing | available on request

all alcoholic beverage is serviced by a tips trained gaylord star
one (1) host bar provided for every 100 attendees – one (1) cash bar provided for every 150 attendees
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



champagnes + sparklings

segura viudas brut cava spain white fruits + citrus + light floral	55
mumm brut prestige chefs de caves napa california lemon blossom + spicy gingerbread	100
moët & chandon impérial champagne france fruity + dry	145
domaine chandon rosé california red cherry + ripe strawberry + watermelon	90
la marca prosecco, veneto italy green apple + grapefruit + ripe lemon	65

structured whites

meridian vineyards, santa barbara california tropical citrus + honeysuckle + light oak	60
sonoma cutrer chardonnay, russian river california pear + honeycrisp + baking spice	90
estancia chardonnay, monterey california honey + sweet vanilla + oak	75
hess select chardonnay, monterey california spiced baked apple + vanilla + lemon	70
j.w. morris chardonnay california vanilla + pear + butterscotch	55

crisp whites

chateau ste. michelle riesling columbia valley washington acidic + white peach + apricot	60
obsession symphony white blend california peaches + pineapple + ginger <i>symphony – chenin blanc</i>	65
pighin pinot grigio d.o.c. friuli grave italy banana + pineapple + wisteria blossom	62
salmon creek pinot grigio california melon + papaya + anise	55
brancott sauvignon blanc marlborough new zealand crisp citrus + floral + tropical	55
provenance vineyards sauvignon blanc napa california white grapefruit + pineapple + oak	65

reserve whites*

newton chardonnay sonoma county california peach + honeysuckle + subtle oak	95
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*case order applicable, based on availability

wine stewards are available for an additional \$225 fee
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
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rosés

smoketree | california
guava + apricot + quince
zinfandel – grenache – mourvedre - syrah

m. chapoutier belleruche côtes du rhône | france
currant + cherry + strawberry
grenache – syrah - cinsault

bolder reds

estancia cabernet sauvignon, paso robles | california
blackberry + chocolate + toasted oak

l de lyeth cabernet sauvignon, sonoma | california
dark berries + baking spice + cocoa

bushwood estate petite syrah, paso robles | california
dark fruit + vanilla + pepper

agua de piedra gran seleccion malbec, mendoza | argentina
dark plum + chocolate + toasted oak

sycamore lane cabernet sauvignon | california
raspberry + red cherry + vanilla

65

60

75

65

75

65

60

lighter reds

joel gott pinot noir, willamette valley | oregon
ripe cherry + red plum + vanilla

acacia pinot noir, carneros | california
plum + raspberry + black pepper

j lohr falcon's perch pinot noir, monterey | california
red cherry + strawberry jam + sage

mark west pinot noir, acampo | california
black cherry + plum + chocolate

clos du bois merlot, north coast | california
cherry + baking spice + mocha

j.w. morris merlot | california
dark berries + mocha + vanilla

reserve reds*

newton cabernet sauvignon north coast | california
blackberry + cassis + cocoa

newton claret north coast | california
cherry + vibrant fruit + integrated oak
merlot – cabernet sauvignon – petit verdot – carignan - syrah

*case order applicable, based on availability

75

70

65

65

60

55

105

95

wine stewards are available for an additional \$225 fee
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reception packages

priced per your event guest guarantee – dinner package pricing available

chesapeake smokehouse • 125

walkaround

house smoked local fish ^{gf, df, nf}
pickled onion + whipped egg yolk
ny style flatbread ^{cg, df, nf}

corn fritters ^{cg, cd, nf}
red pepper remoulade ^{gf, cd, nf}

vegan cucumber salad ^{gf, df, nf}

smoked chicken wings ^{gf, df, nf}
mango habanero bbq sauce ^{gf, df, nf}

chesapeake

annapolis style baked oysters
topped with bubbling crab dip

bloody mary oyster shooters ^{gf, df, nf}

jumbo lump crab cake action station+ ^{cg, cd, nf}
silver queen corn & red bell pepper salad ^{gf, df, nf}

smokehouse bbq

smoked brisket ^{gf, df, nf}
house made pickles ^{gf, df, nf}

boiled baby potatoes ^{gf, df, nf}
pork belly mac ^{cg, cd, nf}
braised greens ^{gf, df, nf}

dessert minis

strawberry shortcake shooters ^{cg, cd, nf}
chocolate & marshmallow fudge cake ^{cg, cd, nf}

dmv ballpark • 105

walkaround

cobb shaker salad
garden greens shaker salad

buffalo chicken egg roll ^{cg, cd, nf}
blue cheese ^{cg, cd, nf}

old bay pretzel nuggets ^{cg, df, nf}
creamy chesapeake crab dip ^{cg, cd, nf}

hearty bites

b'more pit beef sliders ^{cg, cd, nf}
horseradish sauce

black bean & veggie slider ^{cg, df, nf}
adobo sauce

aplegate organic beef hot dog bites ^{cg, df, nf}
house pickled onions

build your own sweet potato ta-chos ^{gf, df, nf}
pulled pork + crispy onions + slaw

dessert minis

natty boh bread pudding ^{cg, cd, nf}
smith island cake ^{cg, cd, nf}

dc neighborhoods • 135

eastern market

fire fly goat cheese & roasted asparagus ^{gf, cd, nf}

market crudité display
cucumber yogurt dip ^{gf, cd, nf, vg}
smoked tomato ranch ^{gf, cd, nf, vg}
grain mustard vinaigrette ^{gf, df, nf, vg}

sliced roseda farms tenderloin ^{gf, df, nf}
caramelized onions

shaw

doro we't chicken stew ^{gf, df, nf}
vegan yellow lentil stew ^{gf, df, nf}
charred naan ^{cg, cd, nf}

the wharf

maryland crab soup ^{gf, df, nf}
market fish tacos ^{gf, df, nf}

penn quarter

peking duck bao bun ^{gf, df, nf}
udon noodle salad ^{cg, df, nf}

capitol desserts

cherry blossom cupcakes ^{cg, cd, nf}
chocolate dipped patriotic pretzel rods
popped!republic capitol caramel & white house cheddar

fees apply for special plated meal requests

+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than fifty (50) guests are subject to an additional \$200 preparation and labor charge



chilled

crispy bourbon marinated chicken skewer gf, cd, nf
corn puree + mango aioli

lobster gazpacho shooter gf, df, nf

citrus poached shrimp cocktail gf, df, nf
spicy house cocktail sauce

tomato mozzarella skewer gf, cd, nf
fresh mozzarella + local tomatoes + basil + balsamic

vegetable crudité shooters gf, df, nf
spicy yuzu aioli

local goat cheese & roasted pepper crostini cg, cd, nf

roasted tomato bruschetta cg, cd, nf
ricotta + garlic toast

mini maine lobster roll cg, cd, nf

angel's crab salad & watermelon bites df, gf, nf
citrus aioli

seared beef tenderloin cg, cd, nf
potato cake + foie gras + lingonberry glaze

yellow tail hamachi & pickled vegetable skewer gf, df, nf
edamame wasabi puree

hot

nashville hot chicken cg, cd, nf

petite maryland crab cake cg, cd, nf
old bay aioli

asparagus in phyllo cd, cg, nf
asiago cheese

kale & vegetable dumpling v, cg
sweet soy

shrimp tempura cd, cg, nf
sweet chili

wild mushroom tart cg, cd, nf

bulgogi beef skewers cg, df, nf

lamb pakora cg, df, nf
mango chutney

thai chicken meatball gf, df, nf
sweet soy

duroc pork belly lolli's gf, df, nf
black pepper maple glaze

hot

spicy korean steak taco cg, df, nf

crispy mac & cheese bites cg, cd, nf
spicy ketchup

chicken lemongrass pot sticker cg, cd, nf
cilantro ginger ponzu

vegan aloo tiki gf, df, nf
tamarind chutney

quinoa & zucchini fritter gf, cd, nf
tomato marmalade

• • • • •

packaged pricing*

select 4 • 34 select 5 • 42 select 6 • 51

packaged menus are ordered for the guarantee noted on the event order; a la carte pricing applies thereafter

minimum order of 25 pieces
one butler passing attendant is suggested for each of your 100 guests
fees apply for special plated meal requests



reception stations

+ indicates chef attendance required

local oyster bar+ gf • 36

shucked local va + md oysters
crispy oysters bites + cabbage
spicy remoulade + spiked cocktail + mignonette
(based on 4 pieces per person)

mercado tacos cg • 28

pulled beef barbacoa + al pastor pork
spicy chopped chicken
guacamole + crema + salsa roja
sour cabbage slaw + tortilla

maryland crab • 34

crab salad sliders + tomato + lettuce cd, cg
broiled crab cakes + old bay aioli cd, cg
house made chips
(based on 3 pcs total per person)

bombay • 28

chicken tikka + saffron basmati
curried potatoes + spicy pakoras
vegetable samosas + warm naan
cilantro tamarind chutney

dim sum cg • 32

assorted steamed and fried dim sum
lemongrass chicken pot stickers
steamed pork wontons
shrimp dumplings + vegetarian spring rolls
soy sauce + chinese hot mustard + sweet chili

noodle bar+ cg • 27

ramen noodles + udon noodles
roasted blue star pork belly
shitake mushrooms + green onion + bean sprouts + egg + corn
vegetarian white miso broth + ginger-garlic-soy roasted chicken broth
(requires 2 chef attendants per station)

lobster mac • 30

lobster mac cg, cd, nf
four cheese & garlic-brandy sauce + smoked applewood bacon

veggie mac cg, cd, nf
zucchini + parker farms butternut squash
roasted peppers + mushrooms + broccolini

pasta plus select 2 • 28

garganelli cd, cg, nf
bay scallops + shrimp + smoked mussels

cavatappi cd, cg, nf
beef + pork + san marzano bolognese + rapini

fusilli cd, cg, nf
grilled chicken + peas + local mushrooms + wine

orecchiette cd, cg, nf
crushed tomatoes + spinach + chili flake + eggplant

roasted vegetable ravioli cd, cg, cn
pesto cream

pasta enhancement

accompanying salad • 6

house smoked pulled pork shoulder+ gf, df, nf • 25

bbq sauce x2 + slaw + potato rolls

snake river farms wagyu+ gf • 32

horseradish sour cream + lyon bakery artisan rolls

maple glazed true north salmon df, gf, nf • 27

cucumber pineapple relish cg

roasted turkey breast+ gf • 24

dijon gravy + lyon bakery artisan rolls

brazilian churrascaria+ gf, df, nf • 25

chicken + feijoado bean stew gf, df, nf + chimichurri gf, df, nf
sausage • 5 | steak • 7

• • • • •

carving enhancements

accompanying vegetable • 5
accompanying starch • 8

fees apply for special plated meal requests – see our planning fyi's for details
+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge



reception stations

+ chef attendance required

sicilian focaccias select 2 • 24 | select 3 • 30

margherita ^{cd, cg, nf}
tomato + mozz

carne ^{cd, cg, nf}
pepperoni + salami + mozzarella + basil

new york ^{cd, cg, nf}
meatballs + mozzarella + crushed tomato

italian sausage ^{cd, cg, nf}
kalamata + caramelized onion + oregano

wild mushroom & fontina ^{cd, cg, cn}
parmesan cream + spinach + pesto

sliders select 2 • 26 | select 3 • 35

24 hour short rib ^{cd, cg, nf}
caramelized onions + cheddar

mango bbq chicken ^{df, cg, nf}
potato roll

house slaw ^{df, gf, nf}

applegate organic beef hot dog slider ^{cd, cg, nf}
brioche roll

maryland crab cake ^{cd, cg, nf}
old bay aioli + brioche

house made chips

ice cream bar+ • 24

ice cream whoopee pies
seasonal ice creams + whoopee pies ^{cg, cd}

sundae bar + chocolate + vanilla + strawberry
assorted sundae toppings

taste of philippines • 32

pancit (stir fried rice noodles) ^{df, gf, nf, vg}
pork lumpia (fried springroll) ^{cd, cg, nf}
chicken adobo ^{df, gf, nf} + garlic fried rice ^{df, gf, nf, vg}
kinilaw (fish ceviche) ^{df, gf, nf}

sushi display • 30

california + spicy tuna + nigiri
(based on four pieces per person)

upgraded sushi display • 40

crunchy tempura roll + spicy lobster roll
dragon rolls + rainbow rolls

nigiri + smoked salmon + tuna
salmon + hamachi
(based on four pieces per person)

miniature pastries select 4 • 30

signature gaylord s'mores ^{cd, cg}
mojito lime tart ^{cd, nf, cg}
pineapple tres leches cupcakes ^{cd, cg}
french macarons ^{gf, cn}
charlotte russe ^{cd, cg}
brie cheesecake minis ^{cd, cg}
almond roche tart ^{cd, cg}
chambord shortcake ^{cd, cg}

antipasto • 29

prosciutto + salumi + capicola
mozzarella + provolone + bruschetta relish
roasted tomatoes + grilled peppers
grilled artichokes + grilled squash
bruschetta relish
olives + grissini + assorted breads

mezzas • 25

hummus + tabbouleh + feta
falafel + marinated peppers
cucumber salad + tzatziki
pita chips + warm naan

artisan cheeses • 26

rotating selection of local & small batch cheeses
water crackers + assorted breads

local market vegetables • 19

cucumber yogurt dip ^{gf, cd, nf}
smoked tomato ranch ^{gf, cd, nf}
grain mustard vinaigrette ^{gf, df, nf}

chips + dip • 21

warm maryland crab + artichoke dip ^{cg, cd, nf}
balsamic french onion dip ^{gf, cd, nf}
corn tortilla chips + sliced sourdough + house made chips

made to order churros+ ^{cn, cd, cg} • 22

chili chocolate + cinnamon sugar
(based on 2 pieces per person)

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starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf
grape tomatoes + watermelon radish
cauliflower hummus + sprouts
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf
duck prosciutto + pickled red onion
roasted mcdowell's mushrooms + sliced egg
garlic crouton
balsamic vinaigrette gf, df, nf

baby arugula & frisee salad gf, cd, cn
daikon radish + roasted beets + julienne pickled beets
pistachio whipped goat cheese
curried carrot puree
basil lime vinaigrette

tunisian vegetable salad gf, df, nf, vg
hydro bibb + blistered cherry tomato + roasted onion
cucumbers + olives
lemon mint vinaigrette

heirloom tomato & mozz salad gf, cd, nf
roasted tomatoes + pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn
romaine + red oak + feta
cucumber + tomatoes + artichoke
basil lime vinaigrette

entrée | select one

served with locally sourced, in season vegetables

lemongrass ginger atlantic salmon cg, cd, nf 94
jasmine rice + pineapple cucumber relish
maple soy glaze

seared rockfish gf, df, nf 98
stewed cannellini beans + arugula pesto

roast chicken gf, cd, nf 87
marble potatoes + parsnip puree
bourbon-peach glaze

forest mushroom chicken breast gf, cd, nf 89
marble potatoes + melted leeks

grilled filet gf, cd, nf 105
horseradish whipped potatoes
rosemary reduction

ny striploin gf, df, nf 110
fingerling potatoes + roasted 'roots' hash
merlot reduction

filet of beef + herb crusted seabass gf, cd, nf 125
garlic whipped potatoes
herb roasted tomato couli

wagyu loin + maryland crab cakes cg, cd, nf 150
charred corn risotto + duroc pork belly
grain mustard

dessert | select one

s'mores bar cg, cd, cn
florentine graham crust + brownie + ganache
chocolate mousse + marshmallow

pistachio orange cake cg, cd, cn
mousse + raspberry jam

mascarpone & citrus cheesecake cg, cd, cn
riesling poached pears + strawberry sauce

seasonal crème brulee cg, cd, cn
fruit compote + honey tuille

passionfruit tiramisu cg, cd, cn
coconut rum + pine nut biscotti

chocolate dome cg, cd, cn
red current jam + feuilletine crunch

.....

plated dessert enhancements

custom logo* • 3
dessert trios • 5

*custom logos require 5 business days advance order notice,
pricing subject to change based on style of logo requested*

for groups where special meals have not been requested
our culinary team will provide a vegan, gluten free meal for 5% of your attendees
refer to our planning fyi's page for additional special meal details



my harbor • 135

soup + salad

md crab soup *gf, df, nf*

beet salad *gf, cd, nf, vg*

red + yellow beets + mixed greens + frisee
crumbled goat cheese (on side) + pistachios
sherry yogurt dressing

chop salad station

cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette *gf, cd, nf*
balsamic vinaigrette *gf, df, nf*

mushroom salad *gf, df, nf, vg*

roasted shallots + toasted pine nuts
lemon thyme dressing

action + carving

seared to order maryland crab cakes+ *cg, cd, nf*
old bay remoulade

house smoked pulled pork shoulder+ *gf, df, nf*
bbq x2 + slaw + potato rolls

entrees + sides

beef tenderloin | roast garlic reduction *gf, df, nf*

caramelized onion & yukon gold potato puree *gf, cd, nf, vg*
roasted root hash *gf, df, nf, vg*
locally farmed seasonal vegetables *gf, v, df, nf*

lyon bakery parker house rolls

dessert minis

oreo lime tarts *cd, cg, nf*
boston cream pie mini cupcakes *cd, cg, nf*
strawberry mousse shooter *gf, df, nf, v*

little italy • 120

soup + salad

tomato basil bisque *gf, df, nf, vg*

petite ravioli salad *cg, cd, nf, vg*

charred asparagus + roasted tomatoes
kalamata olives

farmers market salad

mixed greens + cucumbers + tomatoes
carrots + radishes + croutons
balsamic vinaigrette *gf, df, nf*
herb buttermilk dressing *cg, cd, nf*

carving

herbed striploin+ *gf, df, nf*

balsamic cipollini reduction *cg, cd, nf* + sesame buns

entrees + sides

chicken piccata | lemon caper beurre blanc *gf, cd, nf*
slow braised short rib | red wine reduction *gf, df, nf*

green lentils | tomatoes + olives + garlic confit *gf, df, nf, vg*
herbed polenta *gf, df, vg, nf*
locally farmed vegetables *gf, v, nf*

focaccia + ciabatta

dessert minis

amaretto panna cotta *gf, cd, nf*
chocolate ganache cake *gf, df, nf, v*
cherry ricotta torte *cg, cd, nf*

the potomac • 110

soup + salad

chef's selection soup *gf, df, nf, vg*

heirloom tomato salad

watercress + shaved fennel + kalamata + tofu
green harissa *gf, df, nf, v*

garden greens

cherry tomato + red onion + olives

cucumbers + crouton

peppercorn ranch *cg, cd, nf* + balsamic vinaigrette *gf, df, nf*

entrees + sides

herbed flat iron | caramelized onion + peppercorn *gf, df, nf*
roasted chicken breast | pan roasted mushrooms *gf, df, nf*

roasted marble potatoes *gf, df, nf, v*

locally farmed seasonal vegetables *gf, df, v, nf*

lyon bakery parker house rolls

dessert minis

passion fruit meringue tarts *cd, cg, nf*

french macarons *cg, cd, cn*

cranberry cobbler *df, gf, nf, v*

fees apply for special plated meal requests – see our planning fyi's for details

+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge

