

# Banquet

## MENU



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10 Thomas Circle NW | Washington, DC 20005

(202) 842-1300

[www.washingtonplazahotel.com](http://www.washingtonplazahotel.com)

# Breakfast Buffet

## MENU



*Each menu requires a minimum of 25 guests.*

*Breakfast Buffets are priced for one and one half hours of service.*

*Menu items are seasonal and substitutes may be made based on availability.*

## *Signature* CONTINENTAL

**\$22 per person**

NY Style Bagels with Cream Cheese, Fruit Preserves and Whipped Butter  
Flaky Croissants, Assorted Homemade Muffins, Fruit-filled Danish  
Seasonally Inspired Sliced Fruits with Assorted Yogurts  
Freshly Squeezed Orange and Grapefruit Juices  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Awaken* CONTINENTAL

**\$25 per person**

Variety of House-Made Pastries Including Muffins and Fruit-filled Danish  
Seasonally Inspired Sliced Fruits and Berries  
Assortment of Greek Yogurts with House Honey Roasted Granola  
Selection of Cold Cereals with Whole, 2%, and Soy Milks  
Freshly Squeezed Orange and Grapefruit Juices  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *American* MORNING

**\$29 per person**

Farm Fresh Scrambled Eggs with Cheddar Cheese and Chopped Chives  
Choice of Applewood Smoked Bacon or Country Sausage Links  
Choice of Buttermilk Pancakes or Brioche French Toast with Vermont Maple Syrup  
Crispy Home Fried Potatoes  
Homemade Freshly Baked Breakfast Breads  
Sliced Seasonal Fruit Display  
Steel Cut Irish Oats with Brown Sugar  
Freshly Squeezed Orange and Grapefruit Juices  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Indulge* BUFFET

**\$32 per person**

Farm Fresh Scrambled Eggs with Cheddar Cheese and Chopped Chives  
Choice of Applewood Smoked Bacon or Country Sausage Links  
Choice of Buttermilk Pancakes or Brioche French Toast with Vermont Maple Syrup  
Crispy Home Fried Potatoes  
Sliced Seasonal Fruit Display  
Chef's Selection of Homemade Breakfast Breads and Pastries  
Steel Cut Irish Oats with Brown Sugar  
Assortment of Greek Yogurts with Granola Bars  
Selection of Cold Cereals with Whole, 2%, and Soy Milks  
Freshly Squeezed Orange and Grapefruit Juices

# Breakfast **ENHANCEMENTS**

Seasonal Fruit & Yogurt Parfaits	\$5 per person
Fresh Berry Energizing Smoothies	\$5 per person
Smoked Salmon Display	\$9 per person
Chewy NY Style Bagels with Cream Cheese	\$4 each
Selection of Croissants & Biscuits	\$4 each
Cold Cereals with Whole, 2%, and Soy Milks	\$4 each
Irish Oatmeal with Cinnamon, Dried Fruits, Almonds & Granola	\$5 per person
Cheesy Southern Grits	\$4 per person
Breakfast Sandwiches with Choice of Ham or Bacon, Eggs & Cheese	\$6 per person
Breakfast Burritos with Choice of Sausage or Bacon, Cheesy Eggs & Peppers, Wrapped in a Warm Flour Tortilla and Served with Fresh Guacamole & Salsa	\$6 per person
Eggs Benedict with Canadian Bacon and Hollandaise Sauce	\$6 per person
**Waffle Bar with Vermont Maple Syrup, Sliced Fresh Strawberries, Sliced Bananas and Whipped Chantilly Cream	\$10 per person
**Made-to-Order Omelet Station with Complements to Include: Onions, Ham, Peppers, Tomatoes, Mushrooms and Cheddar Cheese	\$10 per person

*\*\*Uniformed attendant required at \$150 each (1 per 50 guests, for a 1.5 -hour service)*

*Enhancement pricing only available with purchase of a buffet.*

*All Food & Beverage Pricing is Subject to 20% Gratuity and 10% DC Sales Tax.*

# *Plated*

## BREAKFAST MENU



# Create-Your-Own **BREAKFAST**

## **FROM THE FOLLOWING SELECTIONS**

**\$25 per person for three selections**

**\$28 per person for four selections**

Scrambled Eggs

Sliced Seasonal Fruit

Applewood Smoked Bacon

Country Sausage Links

Grilled Virginia Ham

Buttermilk Pancakes

Brioche French Toast

Hash Brown Potatoes

Cheesy Southern Grits

Lyonnais Potatoes

*Plated Breakfast Price Includes the Following:*

Croissants, Muffins, Bagels and Danish

Fruit Preserves, Cream Cheese and Whipped Sweet Butter

Freshly-Squeezed Orange and Grapefruit Juices

Freshly Brewed Lavazza Coffee and Tazo Tea

AM/PM

# Break

MENU



*All Break menus require a minimum of 10 guests.*

*Some menu items are seasonal and substitutes may be made based on availability.*

## *Re*—ENERGIZE

**\$18 per person**

Assorted Protein Bars  
Granola Bars  
Trail Mix with Dried Fruits, Banana Chips and Crunchy Nuts  
Refreshing Fruit Smoothies – Sweet Strawberries, Golden Pineapple, Vanilla Yogurt and Honey  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Be* FRUITFUL

**\$15 per person**

Seasonally Inspired Whole and Sliced Fruits  
Yogurt & Fresh Fruit Parfaits Topped with House Made Honey Granola  
Assorted Bottled Fruit Juices  
Our Own Popular Washington Plaza Elixir  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Pick* ME UP

**\$15 per person**

A Variety of Fresh Baked Breakfast Breads with Whipped Butter and Fruit Preserves  
Assorted Yogurts  
Selected Dried Fruits  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Recess*

**\$14 per person**

Peanut Butter and Jelly Sandwiches  
Shiny Red Apples  
Cheddar Goldfish Crackers  
Old-fashioned Kettle Chips  
Lollipop Candies  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Kid* IN-A-CANDY-STORE

**\$17 per person**

Old-fashioned Hard Candies, Lollipops, and Mini Chocolate Bars  
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas



## *Sweet* & SALTY

**\$16 per person**

Individual Snack Bags to Include: Pringles™, Cheez-Its™ and Ritz Bits™  
Mini Hershey's™ Assortment and Kit Kat™ Bars  
Selection of Protein Bars  
Raspberry Lemonade  
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Mediterranean* MOMENT

**\$18 per person**

White Bean Hummus and Olive Tapenade with Pita Crisps  
Market Fresh Fruit Display with Greek Honey Yogurt  
Garden Vegetable Sticks with a Dilled Ranch Dip  
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Pump* UP

**\$17 per person**

Iced Coffee Station Featuring Lavazza Blend Coffee  
Red Bull® Energy Drinks  
Chocolate Covered Espresso Beans  
Delicious Biscotti to Dip in Your Coffee  
Assorted Soft Drinks and TAZO Teas

## *The Cookie* SHOP

**\$15 per person**

Our Signature Gourmet Cookie Assortment - Some of the Best Cookies You Will Ever Have!  
Chewy Blondies and Fudgy Brownies with Chocolate Drizzle  
Assorted Soft Drinks, Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Dip it!*

**\$17 per person**

House Made Hummus with Pita Crisps  
Fresh Guacamole and Pico de Gallo with Tri-Color Tortilla Chips  
Creamy Vidalia Onion Dip with Old-fashioned Kettle Chips  
Bar Cookies with Sweet Cream Cheese Dip

## *Mom's* AFTER SCHOOL SNACK

**\$17 per person**

Red & Green Apple Slices with Peanut Butter and Caramel for Dipping  
Cheese Cubes to Include Cheddar, Pepper Jack and Gouda, with Crackers and Grape Clusters  
Assorted Greek Yogurts  
Fresh Baked Cookie Assortment

## *All Day* BEVERAGES

**\$22 per person**

Assortment of Bottled Fruit Juices  
Still and Sparkling Individual Waters  
Soft Drinks to Include: Coke®, Diet Coke®, and Sprite®  
Lavazza Regular and Decaffeinated Coffee, TAZO Teas

## *Break* ENHANCEMENTS

Assorted Greek Yogurts	<b>\$5 per person</b>
Seasonal Fruit & Yogurt Parfaits	<b>\$5 per person</b>
Delectable Fruit & Berry Display	<b>\$4 per person</b>
Assorted Granola Bars	<b>\$3 each</b>
Assorted Protein Bars	<b>\$4 each</b>
Garden Vegetable Sticks with Ranch Dip	<b>\$3 per person</b>
Ballpark Soft Pretzels with Ale Mustard	<b>\$4 per person</b>
Individual Assorted Chip Bags	<b>\$3 each</b>
Party Mix	<b>\$3 per person</b>
Fresh Popped Popcorn with Butter	<b>\$3 per person</b>
Full-size Candy Bars	<b>\$3 each</b>
Mini Fresh Fruit Tartelettes	<b>\$5 each</b>
Chewy Blondies and Fudgy Brownies with Chocolate Drizzle	<b>\$4 per person</b>
Assorted Ice Cream Bars	<b>\$5 each</b>
Make-Your-Own Sundae Station	<b>\$6 per person</b>
Old-fashioned Ice Cream Float Station	<b>\$6 per person</b>

*Enhancement pricing only available with purchase of a break menu.*

# Deli

## LUNCH BUFFET MENU



*Each menu requires a minimum of 25 guests.*

*Lunch Buffets are priced for one and one half hours of service.*

*Menu items are seasonal and substitutes may be made based on availability.*

**SALADS** *(please choose three)*

Crisp Iceberg Wedges Served with Buttermilk Blue Cheese Dressing and Crumbled Bacon  
Hearts of Romaine, Shaved Parmigiano, Croutons and Lemon-Anchovy Dressing  
Greek Salad with Dried Cherry Tomatoes, Red Onion, Feta, Kalamata Olives and Herb Vinaigrette  
Cheese Tortellini Salad with Sundried Tomato Pesto and Roasted Vegetables  
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella and Basil  
Pearl Pasta Salad with Saffron, Charred Red Onion and Fresh Herbs  
German Potato Salad with Crisp Bacon, Celery, Caramelized Onions & Grainy Mustard Vinaigrette

**SANDWICH SELECTION** *(please choose two)*

Grilled Chicken Breast with Fontina, Lettuce, Tomato and Charred Pepper Aioli on Ciabatta  
Tuna Salad with Lettuce and Tomato on Whole Grain Bread  
Sliced Roasted Angus Beef with Roasted Mushroom Salad and Provolone Cheese on Kaiser Roll  
Roasted Market Vegetables Rolled in Lavash Flatbread with Roasted Garlic Hummus Spread  
Crispy Fried Spicy Shrimp Po' Boy with Shredded Lettuce and Lime Scented Mayo  
Sliced Roasted Turkey Breast, Swiss, Lettuce, Tomato and Dijon Aioli on Country White Bread

**DESSERTS** *(please choose two)*

Assorted Petite Tartelettes  
Fruit Salad  
Mini Cheesecake Bites  
Chocolate Decadence Pie  
Seasonal Fruit Pie  
Key Lime Pie  
Flaky Apple Turnovers  
Freshly Baked Cookies

## Classic NEW YORK DELI

**\$32 per person**

Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons  
Bean Salad with Crisp Vegetables and a White Balsamic Vinaigrette  
Red Bliss Potato Salad  
Tuna Salad, Shaved Roast Beef, Smoked Honey Ham, Roasted Turkey Breast  
Swiss, Cheddar, and Provolone Sliced Cheeses  
Green-Leaf Lettuce, Sliced Tomato, Red Onion, Pickles, Mustard and Mayonnaise  
Assorted Sliced Bread – Sourced from a Local Bakery  
Individual Bags of Kettle Potato Chips  
Fresh Baked Cookie Assortment  
Fudgy Brownies with Chocolate Drizzle

## District DELI

**\$40 per person**

Homemade Chicken Noodle Soup  
New Potato, Applewood Bacon & Roasted Onion Salad  
Couscous Salad with Roasted Artichokes and Roasted Red Pepper Vinaigrette  
House Smoked Turkey Breast with Brie Cheese, Leaf Lettuce and Tarragon Mayo on Rustic Wheat  
Grilled Flank Steak with Watercress and Horseradish Cream on a Wheat Roll  
Portobello Mushroom, Oven-roasted Tomatoes, Creamy Ricotta, and Arugula on Crusty Baguette  
House Dill Pickles  
Individual Bags of Kettle Potato Chips  
Carrot Cake with Cream Cheese Filling, Toasted Walnuts

## Deli MENU ENHANCEMENTS

Lobster Bisque	<b>\$4 per person</b>
New England Clam Chowder	<b>\$4 per person</b>
Butternut Squash Soup	<b>\$4 per person</b>
Pasta Fagioli Soup	<b>\$4 per person</b>
House Made Salt & Vinegar Chips	<b>\$4 per person</b>
Fresh Fruit Salad	<b>\$3 per person</b>
Market Inspired Sliced Fruit Display	<b>\$4 per person</b>
Garden Vegetable Sticks with Ranch Dip	<b>\$3 per person</b>

*Enhancement pricing only available with purchase of a deli lunch menu.*

# Lunch Buffet

## MENUS



*Each menu requires a minimum of 25 guests.*

*Lunch Buffets are priced for one and one half hours of service.*

*Menu items are seasonal and substitutes may be made based on availability.*

## Comfort

**\$48 per person**

Creamy Potato Chowder  
Escarole & Spinach Salad with Crisp Ham, Pearl Onions and Roasted Garlic Yogurt Dressing  
Applewood Bacon Wrapped Black Angus Meatloaf with a Red Wine Sauce  
Chicken Wellington with a Chive Velouté Sauce  
Leek & Porcini Mushroom Mashed Potatoes  
Sautéed Spaghetti Squash  
Freshly Baked Corn Bread with Local Honey Butter  
Warm Seasonal Fruit Cobbler with Vanilla Ice Cream

## Stay **FIT**

**\$44 per person**

Hearty Minestrone Soup with Vegetables and White Beans in a Tomato Broth  
Fava Bean, Pecorino Cheese & Arugula Salad with Honey Mustard Vinaigrette  
Herb Rubbed Breast of Chicken with Asparagus and a Mushroom Jus  
Citrus Poached Salmon with Lentil Ragout  
Pumpkin and Sage Ravioli with Fennel Broth  
Long Grain Wild Rice, Rock Shrimp & Roasted Squash Salad  
Goat Cheese Panna Cotta with a Berry Compote

## Taste **OF TUSCANY**

**\$36 per person**

Baby Iceberg Lettuce with Pepperoncini, Kalamata Olives, Roasted Red Pepper & Provolone,  
Served with House Made Italian Vinaigrette  
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella, and Basil  
Seared Chicken Breast with Rich Mushroom Marsala Sauce  
Mahi Mahi with Roasted Cherry Tomato, Balsamic Cipollini Onions & White Wine Thyme Sauce  
Creamy Parmesan Risotto  
Crisp Broccolini, Sautéed with Garlic Infused Olive Oil  
Rosemary Focaccia with Whipped Butter  
Tiramisu

## Backyard **BARBECUE**

**\$36 per person**

Creamy Coleslaw with a Tangy Poppy Seed Dressing  
Traditional Macaroni Salad with Ham, Bell Peppers, Celery and Red Onion  
Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons  
Hickory Smoked Barbecue Pulled Pork, Served with Soft Rolls  
Buttermilk Fried Chicken  
Brown Sugar Baked Beans  
Grilled Corn on the Cob  
Buttermilk Biscuits with Whipped Honey Butter  
Seasonal Fruit Pies with Whipped Chantilly Cream

# *Build-Your-Own* LUNCH BUFFET

\$47 per person

## **SALADS** *(please choose two)*

Crisp Iceberg Wedges Served with Buttermilk Blue Cheese Dressing and Crumbled Bacon  
Hearts of Romaine, Shaved Parmigiano, Croutons and Lemon-Anchovy Dressing  
Greek Salad with Dried Cherry Tomatoes, Red Onion, Feta, Kalamata Olives and Herb Vinaigrette  
Cheese Tortellini Salad with Sundried Tomato Pesto and Roasted Vegetables  
Caprese Salad with Ripe Tomatoes, Fresh Mozzarella and Basil  
Pearl Pasta Salad with Saffron, Charred Red Onion and Fresh Herbs  
German Potato Salad with Crisp Bacon, Celery, Caramelized Onions & Grainy Mustard Vinaigrette

## **ENTRÉES** *(please choose two)*

Grilled French-Cut Chicken Breast on a Bed of Caramelized Fennel with an Olive Jus  
Oven Roasted Salmon Filet, with Tomato Relish and Lemon Nectar  
Sliced NY Strip of Beef, Served with Horseradish Cream  
Cider Brined Pork Loin with Bourbon Spiked Apples  
Chicken Piccata with Lemon Caper Butter Sauce and Fried Artichoke Hearts  
Seared Red Snapper Veracruz with Tomatoes, Green Olives, Jalapenos and Oregano  
Southern Brunswick Stew with Chicken, Beef and Vegetables Served with Buttermilk Biscuits  
Vegetable Lasagna with Ricotta Cheese and Fresh Tomatoes Topped with Mozzarella

## **SIDE DISHES** *(please choose two)*

Roasted Fingerling Potatoes  
Creamy Parmesan Risotto  
Cheese Tortellini with Gorgonzola Cream  
Israeli Couscous  
Whipped Sweet Potatoes  
Crisp Broccoli Sautéed with Garlic Infused Olive Oil  
Green Beans Amandine  
Cauliflower Gratin

## **DESSERTS** *(please choose two)*

Assorted Petite Tartelettes  
Fruit Salad  
Mini Cheesecake Bites  
Chocolate Decadence Pie  
Peach Pie  
Key Lime Pie  
Flaky Apple Turnovers  
Assorted Mini Italian Pastries  
Fresh Baked Cookies



# *Plated*

## LUNCH MENUS



*Each menu requires a minimum of 25 guests.*

*All Plated Lunches are based on a three-course menu and include bread service, freshly brewed Lavazza Coffee and Tazo Tea.*

## **STARTERS** *(please choose one)*

Iceberg Wedge Salad with Crumbled Blue Cheese, Bacon, Diced Tomato & Blue Cheese Dressing

Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons

Baby Spinach with Goat Cheese, Cranberries, Red Onion Marmalade & Champagne Vinaigrette

Creamy Tomato Soup with Goat Cheese Croutons

Tuscan Style Cannellini Bean, Vegetable and Pancetta Soup

## **ENTRÉES** *(please choose up to two)*

### **CRAB CAKE**

**\$48 per person**

Seared Maryland Style Crab Cake, Over Creamy Corn Salsa,  
Topped with Red Pepper Remoulade and Fried Onion Rings

### **COULOTTE STEAK**

**\$42 per person**

Grilled Coulotte Steak  
with Barley Risotto, Grilled Asparagus and a Cabernet Demi Glacé

### **SALMON**

**\$37 per person**

Seared Salmon Filet  
with Sweet Corn & Quinoa, Parmesan Broccoli Gratin and Balsamic Glaze

### **CHICKEN BREAST**

**\$34 per person**

Mushroom & Ricotta Stuffed Chicken Breast  
with Roasted Garlic Mashed Potatoes, Grilled Asparagus and a Marsala Demi Glacé

### **SHORT RIBS**

**\$38 per person**

Red Wine Braised Boneless Beef Short Ribs  
with Butternut Squash Risotto and Roasted Broccolini

### **VEGETABLE WELLINGTON**

**\$34 per person**

Seasonal Vegetables in Golden Puff Pastry  
with Parmesan Risotto and Roasted Red Pepper Coulis

## **DESSERTS** *(please choose one)*

Flourless Chocolate Cake

Tiramisu

Lemon Raspberry Torte

NY Style Cheesecake

Black Forest Cake

German Chocolate Cake

# *Dinner Buffet*

## **MENU**



*Each menu requires a minimum of 25 guests.*

*Dinner Buffets are priced for two hours of service.*

*Menu items are seasonal and substitutes may be made based on availability.*

# *Build-Your-Own* DINNER BUFFET

**\$60 per person**

## **SALADS** *(please choose two)*

Crisp Iceberg Wedges with Roasted Cherry Tomatoes, Crumbled Bacon & Blue Cheese Dressing  
Hearts of Romaine, Shaved Parmigiano, Garlic Croutons and House Caesar Dressing  
Baby Arugula Salad with Crumbled Goat Cheese, Watermelon and Champagne Vinaigrette  
Mixed Greens with Sundried Tomatoes, Kalamata Olives, Toasted Pine Nuts & Italian Vinaigrette  
Baby Spinach with Crumbled Blue Cheese, Crispy Bacon, Candied Pecans & Port Wine Vinaigrette  
Baby Kale Salad with Toasted Cashews, Grated Parmigiano and Ranch Dressing  
Mediterranean Tabbouleh with Bulgur Wheat, Lemon, Tomatoes, Cucumber, Fresh Mint & Parsley  
Saffron Pearl Couscous with Pickled Mini Vegetables and Herb Vinaigrette  
German Potato Salad Tossed with Roasted Shallots, Bacon Vinaigrette

## **ENTRÉES** *(please choose two)*

Roasted Herb Marinated Chicken Breast on Braised Fennel with Kalamata Olive & Rosemary Jus  
Spinach & Ricotta Stuffed Chicken Breast with Lemon Scented Natural Au Jus  
Grilled Argentinian Style Marinated Skirt Steak, Served with Chimichurri Sauce  
Marinated Flank Steak with Roasted Portobello Mushrooms, Cipollini Onions & Balsamic Reduction  
Grilled NY Strip Steak, Served with Horseradish Demi Glacé  
Sliced Slow-roasted Pork Loin, with Spiced Caramelized Apples and Bourbon Demi Glacé  
Dijon & Fennel Seed Crusted Smoked Pork Loin with Roasted Garlic Pan Jus  
Poached Atlantic Salmon and PEI Mussels, Served with Pernod Cream Sauce  
Seared Red Snapper Veracruz with Tomatoes, Green Olives, Jalapenos and Oregano  
Blackened Mahi Mahi with a Pineapple Cilantro Salsa  
Vegetable Lasagna with Ricotta Cheese and Fresh Tomatoes, Topped with Mozzarella

## **SIDE DISHES** *(please choose two)*

Truffle Infused White Cheddar Mac and Cheese  
Gorgonzola Soft Polenta  
Saffron Risotto Gratin  
Roasted Fingerling Potatoes  
Caramelized Garlic Mashed Potatoes  
Baked Potatoes  
Green Beans Amandine  
Crisp Broccolini Sautéed with Garlic and Crushed Red Pepper  
Cauliflower Gratin  
Creamy Spinach  
Mélange of Roasted Vegetables  
Eggplant Ratatouille

## **DESSERTS** *(please choose two)*

Decadent Chocolate Cake  
Tiramisu  
Strawberry Short Cake  
Key Lime Pie  
Tres Leches Cake  
White Chocolate Raspberry Cheesecake  
Fresh Baked Cookies

*All Food & Beverage Pricing is Subject to 20% Gratuity and 10% DC Sales Tax.*

# Plated

## DINNER MENUS



*Each menu requires a minimum of 25 guests.*

*All Plated Dinners are based on a three-course menu and include bread service, freshly brewed Lavazza Coffee and Tazo Tea*

## **STARTERS** *(please choose one)*

Baby Kale Salad with Toasted Cashew Nuts and Parmesan Ranch Dressing  
Mixed Greens, Red & Yellow Teardrop Tomatoes, Mozzarella Ciliegine & Basil Pesto Vinaigrette  
Crisp Romaine Caesar Salad with Parmesan Cheese and Toasted Herb Croutons  
Baby Spinach with Crumbled Blue Cheese, Dried Pear, Sweet Red Onions & Port Wine Vinaigrette  
Creamy Risotto, Infused with Black Truffles and Parmesan Cheese  
Sherry Lobster Bisque  
Mascarpone and Butternut Squash Soup  
Cream of Porcini Mushroom Soup  
Seasonal Tomato Gazpacho  
Chilled Mint and English Cucumber Soup with Lemon Scented Crème Fraiche

## **ENTRÉES** *(please choose up to two)*

### **AIRLINE CHICKEN BREAST** **\$55 per person**

Pan Seared, Herb Marinated Chicken Breast  
with Parmesan Risotto, Sautéed Broccolini and Marsala Demi Glacé

### **MUSHROOM & RICOTTA STUFFED CHICKEN BREAST** **\$60 per person**

Slow Roasted Mushroom & Ricotta Stuffed Chicken Breast  
with Caramelized Garlic Mashed Potatoes, Grilled Asparagus Bundle  
and Natural Pan Jus

### **BEEF SHORT RIBS** **\$60 per person**

Cabernet Braised Boneless Beef Short Ribs  
with Polenta Cake, Honey Glazed Baby Carrots, Roasted Pearl Onions  
and Pattypan Squash

### **SALMON FILET** **\$55 per person**

Pan Seared Atlantic Salmon Filet  
with Lobster Infused Mashed Potatoes, Poached Asparagus,  
and Tarragon Lemon Scented Butter Sauce

### **GROUPEL FILET** **\$60 per person**

Pan Seared Grouper Filet  
with Sliced Yukon Gold Potatoes, Oven Roasted Cherry Tomatoes,  
French Green Beans and a Pistachio Brown Butter Sauce

### **CRAB CAKE** **\$60 per person**

Maryland Style Crab Cake  
with Old Bay Steak Fries, a Mélange of Baby Vegetables  
and a Red Pepper Remoulade

### **FILET MIGNON** **\$70 per person**

Seared Black Angus Filet Mignon  
with Boursin Mashed Potatoes, Asparagus & Baby Carrot Bundle,  
Truffle Infused Red Wine Sauce

### **VEGETABLE WELLINGTON** **\$50 per person**

Seasonal Vegetables in Golden Puff Pastry  
with Parmesan Risotto and Roasted Red Pepper Coulis

**PLATED DESSERTS** *(please choose one)*

Warm Apple Tart Served with Caramel Sauce and Vanilla Gelato

Individual NY Style Cheesecake with Citron Vodka Marinated Berries and Mint Chiffonade

Vanilla Bean Crème Brûlée

Chocolate and Grand Marnier Crème Brûlée

Decadent Chocolate Dome with Raspberry Crème Anglaise

# Reception

## DISPLAYS & STATIONS



*There is a 25-person minimum for all displays and stations.  
All Displays & Stations pricing is based on two hours of service.*



<b>CHARCUTERIE DISPLAY</b>	<b>\$30 per person</b>
Assorted Domestic & Imported Cheeses and Sliced Cured Meats Accompanied by an Array of Jams, Honey, Marinated Olives, Crackers and Artisan Breads	
<b>ROASTED VEGETABLE DISPLAY</b>	<b>\$12 per person</b>
Garlic & Herb Marinated Roasted Vegetables Drizzled with Aged Balsamic Vinaigrette	
<b>MEZZE DISPLAY</b>	<b>\$16 per person</b>
Hummus, Baba Ghanoush, Marinated Olives, Stuffed Grape Leaves, Feta Cheese, Roasted Red & Yellow Peppers, Cucumber-Dill Dipping Sauce and Grilled Pita Triangles	
<b>BOUNTIFUL FRUIT &amp; BERRIES</b>	<b>\$15 per person</b>
Hand-cut Seasonal Fruit and Assorted Berries Served with Greek Honey Yogurt Dip and Warm Decadent Chocolate Sauce	
<b>THREE-PEPPER CRUSTED BEEF TENDERLOIN</b>	<b>\$18 per person</b>
Roasted Beef Tenderloin, Crusted in Black, Green & Pink Peppercorns Served with Assorted Petite Rolls, Horseradish Cream and Red Wine Demi Glacé	
<b>DIJON-HERB CRUSTED PRIME RIB</b>	<b>\$16 per person</b>
Slow Roasted Prime Rib, Crusted with Dijon Mustard and Herbs, with Roasted Garlic Au Jus, Accompanied by Assorted Petite Rolls	
<b>SALMON COULIBIAC</b>	<b>\$16 per person</b>
Filet of Alaskan Salmon Stuffed with Spinach & Red Pepper, Wrapped in Puff Pastry and Served with a Black Truffle Butter Sauce	
<b>HAWAIIAN-STYLE SUCKLING PIG</b>	<b>\$16 per person</b>
Coconut & Citrus Marinated Suckling Pig, Slow Roasted Whole Served with Pineapple Salsa and Assorted Petite Rolls	
<b>GRAND MARNIER GLAZED BAKED HAM</b>	<b>\$14 per person</b>
Slow Baked Ham, Glazed with Grand Marnier and Brown Sugar Served with Assorted Petite Rolls, Spicy Mustard and Apricot Coulis	
<b>MASHED POTATO BAR</b>	<b>\$20 per person</b>
Trio of Mashed Potatoes: Yukon Gold, Sweet Potato, and Olive Oil Mashed Red Bliss Potatoes Served with Roasted Wild Mushrooms, Caramelized Garlic Cloves, Crumbled Blue Cheese, Shredded Monterey Jack, Balsamic Glazed Cipollini Onions, Applewood Smoked Bacon Bits, Chopped Chives and Truffle Oil	
<b>RISOTTO STATION</b>	<b>\$22 per person</b>
Creamy Parmesan Risotto with a Selection of Toppings: Confit Cherry Tomatoes, Marinated Roasted Mushrooms, Grilled Asparagus, Shaved Parmesan, Smoked Pulled Chicken Ragout, and Red Wine Braised Beef Tips	

### **CHOPPED SALAD STATION**

**\$16 per person**

Romaine Hearts, Baby Spinach, and Mesclun Greens with a Variety of Toppings:  
European Cucumber, Tear Drop Tomatoes, Pepperoncini, Kalamata Olives,  
Toasted Almonds, Candied Pecans, Crumbled Blue Cheese, Grated Parmesan,  
Feta Cheese, Applewood Smoked Bacon Bits, Balsamic Vinaigrette, Creamy Ranch  
and Our Classic Caesar Dressing

### **SOFT TACO STATION**

**\$26 per person**

Tequila Lime Marinated Shrimp, Pork Carnitas, and Grilled Chipotle Marinated Chicken Breast  
with Flour Tortillas, Shredded Iceberg Lettuce, Pico de Gallo, Sour Cream, Fresh Guacamole,  
Shredded Pepper Jack Cheese, and Black Bean Corn Salad with Cilantro Jalapeño Vinaigrette

### **CREATE-YOUR-OWN PASTA BOWL**

**\$25 per person**

Cheese Tortellini, Pappardelle, and Penne Pastas, Served with a Selection of Sauces:  
Bolognese, Creamy Alfredo, and Tomato Basil

Toppings to Include Roasted Marinated Mushrooms, Grilled Asparagus, Artichoke Hearts,  
Smoked Pulled Chicken, Sautéed Garlic Shrimp, Crispy Pancetta,  
Shaved Parmesan, Chili Flakes and Truffle Oil

### **ASIAN STATION**

**\$26 per person**

An Array of Far East Delights: Shrimp Spring Rolls with Sweet & Sour Sauce,  
Edamame Pot Stickers with Chinese Hot Mustard,  
Chicken Satay with Peanut Sauce & Fried Shallots,  
Beef with Broccoli, Sweet & Sour Pork, Fried Rice and Stir-Fried Vegetables

### **SLIDER STATION**

**\$26 per person**

BBQ Pulled Pork, Beef, and Crab Cake Sliders  
Served with Creamy Cole Slaw, Pickled Onion, Assorted Sliced Cheeses,  
Smoked Ketchup, Roasted Garlic Aioli, Mayonnaise, Mini Brioche Buns,  
Homemade Potato Chips and Fried Mac & Cheese

### **NEW DELHI NIGHTS**

**\$30 per person**

Fried Spinach and Mango Salsa, Cucumber Mint Raita, Chicken Tikka Masala,  
Red Curry Shrimp, Lamb Rogan Josh, Saffron Basmati Rice,  
and Chickpea Dal, Served with Naan Bread

### **FRENCH COUNTRYSIDE**

**\$35 per person**

Pâté de Campagne, Terrine of Chicken Liver Mousse with Truffle, and Duck Pâté Perigord  
Accompanied by Cornichons and Assorted Mustards, Rustic Baguette Croutons  
Coq Au Vin, Duck Leg Confit, Seared Duck Breast with Rosemary Au Jus,  
Herb Roasted Fingerling Potatoes and Ratatouille

# *Hors d'Oeuvres*

## MENU



## Cold

Truffled Tomato Bruschetta	\$4
Cucumber Cup with Shrimp Salad	\$4
Balsamic Drizzled Asparagus Wrapped in Prosciutto	\$4
Smoked Salmon Toast Points with Fresh Dill Aioli	\$4
Roast Beef Tenderloin on Crostini with Horseradish Cream	\$5
Endive with Gorgonzola Mousse and Toasted Pine Nuts	\$4
Fresh Mozzarella and Tomato Skewers	\$4
Sundried Tomato Tapenade on Pita Chip	\$3
Tuna Tartare in Filo Cup	\$4
Fresh Fruit Kabob	\$4
Crab and Mango Salad Crostini	\$5
Pan con Tomate and White Anchovy	\$4
Thai Chicken Salad Tartelette	\$4
Wild Mushroom Salad on Focaccia Crouton	\$4
Boursin Mousse Stuffed Cherry Tomato	\$4

## Hot

Sesame Crusted Chicken Skewer with Sweet Soy Dipping Sauce	\$4
Indonesian Chicken Satay with Peanut Sauce	\$4
Mini Chicken Wellington	\$5
Coconut Shrimp with Orange Marmalade Dip	\$5
Andouille Sausage Puff with Creole Mustard	\$4
Mini Crab Cake with Remoulade	\$5
Sea Scallop Wrapped in Bacon with Maple Syrup Glaze	\$5
Thai Chicken Cashew Spring Roll	\$4
Vegetable Samosa	\$3
Mini Corned Beef Reuben Sandwich with Thousand Island	\$4
Tempura Shrimp with Sweet & Spicy Chili Sauce	\$5
Pear and Brie in Filo	\$4
Beef Kabob with Chili Lime Dipping Sauce	\$5
Mini Deep Dish Cheese Pizza	\$3
Mini Quiche Lorraine	\$4

# Specialty

Prawn with Homemade Cocktail Sauce	\$7
Stone Crab Claw with Red Pepper Remoulade	\$7
Black Truffle & Asparagus Deviled Eggs	\$7
Blini with American Sturgeon Caviar and Crème Fraiche	\$10
Beef Tenderloin Tartare on Ciabatta Crostini	\$8
Mini Lamb Chop with Rosemary Demi Glacé	\$8
Coconut Lobster Tail Medallions with Lime Beurre Blanc	\$9
Mini Beef Wellington	\$7
Seared Foie Gras on Brioche Crouton with Red Onion Marmalade	\$10
Mahon Cheese Stuffed Fig, Wrapped in Serrano Ham, with Acacia Honey Drizzle	\$9

*There is a 25-piece minimum per item for all hors d'oeuvres.*

# *Bar & Beverage*

## **MENU**



## STANDARD BAR

**\$18 per person, 1st hour**

**\$9 each additional hour**

House Hand Selected Red & White Wines, Standard Brand Cocktails,  
Imported & Domestic Beers, Assorted Soft Drinks, Bottled Still & Sparkling Water

## PREMIUM BAR

**\$23 per person, 1st hour**

**\$11 each additional hour**

Upgraded Hand Selected Red & White Wines, Premium Brand Cocktails,  
Imported & Domestic Beers, Assorted Soft Drinks, Bottled Still & Sparkling Water

## CASH & CONSUMPTION BAR PRICING

Standard Brands	<b>\$9</b>
Premium Brands	<b>\$11</b>
House Red & White Wine	<b>\$7</b>
Imported Beer	<b>\$7</b>
Domestic Beer	<b>\$6</b>
Soft Drink or Bottled Water	<b>\$4</b>

## BARTENDER FEE

**\$125 each**

Up to 4 hours - \$25 for each additional hour  
Cash Bar (1 Bartender per 50 attendees)  
Open Bar (1 Bartender per 75 attendees)

## STANDARD BRANDS

Dewar's Scotch  
Smirnoff Vodka  
Jim Beam Bourbon  
Beefeater Gin  
Seagram 7 Whisky  
Bacardi Silver Rum  
Jose Cuervo Tequila

## PREMIUM BRANDS

Johnnie Walker Red Scotch  
Grey Goose Vodka  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Chivas Regal Whisky  
Captain Morgan & Bacardi Silver Rums  
Patrón Silver Tequila