

---

## RESIDENCE INN® MEETING & EVENT MENU



Residence Inn by Marriott®  
National Harbor  
Washington DC Area

192 Waterfront Street, National Harbor, Maryland 20745

T 301-749-4755 F 301-749-4756

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

**Residence**  
Inn®  
**Marriott**

## BREAKFAST



### A LA CARTE

#### **HOT BREAKFAST SANDWICHES**

EGG, CHEESE, BACON OR SAUSAGE ON  
BISCUIT

**\$13 / GUEST (ADD. \$2.50 ON CROISSANT)**

#### **SCRAMBLED EGGS**

**\$8 / GUEST**

#### **ATLANTIC SALMON PLATTER**

SMOKED SALMON, FRESH DILL, LEMON  
WEDGES, CAPERS, BERMUDA ONIONS,  
CHOPPED TOMATOES, BAGELS, AND PLAIN  
CREAM CHEESE

**\$19 / GUEST**

### A LA CARTE

#### **MINI CLASSIC**

ASSORTED HOMEMADE MINI MUFFINS,  
CROISSANTS, TEA BREADS, DANISH,  
SCONES AND BAGELS WITH SWEET  
BUTTER, PRESERVES AND CREAM  
CHEESE

**\$16 / GUEST**

#### **BREAKFAST BURRITOS**

EGGS, SPINACH AND FETA  
EGGS, CARNE ASADA AND QUESO  
EGGS, BACON, POTATO, AND CHEDDAR

**\$15 / GUEST**

## BREAKFAST



### THE CONTINENTAL

AN ASSORTMENT OF ENGLISH MUFFINS, DANISHES, TOAST, AND BAGELS  
SERVED WITH BUTTER, PRESERVES, AND CREAM CHEESE

SEASONAL SLICED FRUIT

FRESHLY BREWED REGULAR  
AND DECAFFEINATED COFFEE

A SELECTION OF HOT TEAS, CHILLED CRANBERRY  
AND ORANGE FRUIT JUICES

**\$20 / GUEST**

### THE WATERFRONT CONTINENTAL

AN ASSORTMENT OF CROISSANTS, DANISHES, ENGLISH MUFFINS, TOAST, AND BAGELS  
SERVED WITH BUTTER, PRESERVES, AND CREAM CHEESE

VARIETY OF CHOBANI GREEK YOGURTS AND  
SEASONAL SLICED FRUIT

FRESHLY BREWED REGULAR AND DECAFFEINATED  
COFFEE, A SELECTION OF HOT TEAS, CHILLED  
CRANBERRY AND ORANGE FRUIT JUICES

**\$22 / GUEST**

## A LA CARTE



**NEW POTATO HOME FRIES**

SMOKEY PAPRIKA, GARLIC, OLIVE OIL, SALT  
AND PEPPER

**\$11 / GUEST**

**CHOBANI GREEK YOGURT**

BLUEBERRY AND VANILLA

**\$ 6 / GUEST**

**FRUIT SALAD**

SEASONAL FRUITS AND BERRIES

**\$11 / GUEST**

**OATMEAL**

WITH TOPPINGS: RAISINS OR BROWN  
SUGAR

**\$8 / GUEST**

BAGELS WITH CREAM CHEESE, OR  
CROISSANTS, OR ENGLISH MUFFINS  
WITH JELLY/BUTTER

**\$8 / GUEST**

BACON OR SAUSAGE PATTIES,  
TURKEY SAUSAGE OR CHICKEN  
SAUSAGE

**\$9 / GUEST**





## BREAKFAST (CONTINUED)

### **NATIONAL HARBOR RESIDENCE INN BREAKFAST BUFFET GATEHOUSE BUFFET FOR ALL NATIONAL HARBOR RESIDENCE INN GUESTS**

**\*GUESTS WILL PICK ONE ITEM FROM EACH CATEGORY**

SCRAMBLED EGGS, SCRAMBLED EGG WHITES,  
SAUSAGE PATTIES, TURKEY SAUSAGES  
VARIETY OF YOGURTS, YOGURT PARFAIT AND WHOLE FRUITS  
OATMEAL WITH FRUIT ACCOMPANIMENTS  
COLD CEREAL WITH MILK  
FRESH BREAKFAST BREADS, BAGELS, ENGLISH MUFFINS SERVED WITH JELLY,  
CREAM CHEESE, AND PRESERVES WAFFLES ACCOMPANIED WITH CHOCOLATE  
CHIPS, WALNUTS,

CHILLED CRANBERRY AND ORANGE FRUIT JUICES  
^FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
A SELECTION OF HOT TEAS  
^SET UP IN THE RENTED MEETING ROOM

**\$27 / GUEST**

**\*FOR 30 ATTENDEES OR LESS, BREAKFAST WILL BE SET-UP ON THE BUFFET LINE IN  
THE RESTAURANT AREA. FOR 31 OR MORE ATTENDEES BREAKFAST WILL BE**

**SET-UP IN THE RENTED MEETING SPACE. A MINIMUM OF 10 GUESTS ARE  
REQUIRED | IF LESS THAN 10 GUEST, A \$25.00 SURCHARGE**



## BEVERAGES



### COFFEE SERVICE

BOTTLED WATER, FRESH REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS

**\$8/ guest**

### ASSORTED SODA SERVICE

ASSORTED PEPSI PRODUCTS

**\$8/ guest**

### ASSORTED JUICE SERVICE

CHILLED CRANBERRY, ORANGE, OR APPLE JUICE

**\$8/ guest**

### ASSORTED BEVERAGE SERVICE

BOTTLED WATER, FRESH REGULAR AND DECAFFEINATED COFFEE, ASSORTED HERBAL TEAS, AND ASSORTED PEPSI PRODUCTS

**\$14 / guest**

### \*MID-MORNING OR MID-AFTERNOON REFRESH

BOTTLED WATER, FRESH REGULAR AND DECAFFEINATED COFFEE, ASSORTED HERBAL TEAS, AND ASSORTED PEPSI PRODUCTS

**\$6 / guest**

\*ONLY CAN BE ADDED TO AN EXISTING DRINK SERVICE



## BREAKFAST



### BREAK PACKAGES

\*THESE PACKAGES DO NOT INCLUDE ROOM RENTAL, AUDIO VISUAL EQUIPMENT, SERVICE CHARGE, OR GRATUITY

#### \*THE ENHANCER

##### THE CONTINENTAL

AN ASSORTMENT OF ENGLISH MUFFINS, DANISHES, TOAST, AND BAGELS  
SERVED WITH BUTTER, PRESERVES, AND CREAM CHEESE  
SEASONAL SLICED FRUIT DISPLAY  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
A SELECTION OF HOT TEAS, CHILLED CRANBERRY AND ORANGE FRUIT JUICES

##### MID-MORNING REFRESH

BOTTLED WATER, ASSORTED PEPSI PRODUCTS  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF HOT TEAS

##### AFTENNOON BREAKS

COOKIES, BROWNIES BARS  
BEVERAGE REFRESH

**\$35 / GUEST**



## BREAKFAST



### BREAK PACKAGES

\*THESE PACKAGES DO NOT INCLUDE ROOM RENTAL, AUDIO VISUAL EQUIPMENT, SERVICE CHARGE, OR GRATUITY

#### \*THE MEETING PLANNER

##### THE WATERFRONT CONTINENTAL

AN ASSORTMENT OF CROISSANTS, DANISHES, ENGLISH MUFFINS, TOAST, AND BAGELS  
SERVED WITH BUTTER, PRESERVES, AND CREAM CHEESE  
VARIETY OF GREEK YOGURTS AND SEASONAL SLICED FRUIT DISPLAY  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
A SELECTION OF HOT TEAS, CHILLED CRANBERRY AND ORANGE FRUIT JUICES

##### MID-MORNING REFRESH

BOTTLED WATER, ASSORTED PEPSI PRODUCTS  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF HOT TEAS

##### AFTENOON BREAKS

COOKIES, BROWNIES BEVERAGE REFRESH

**\$42 / GUEST**



## BREAKS



### MORNING BREAKS

**MINI BREAKFAST TREATS** ASSORTED ALMOND POCKET, CHOCOLATE CROISSANT, MORNING BUN, MAPLE BACON MUFFIN AND NUTELLA BANANA DANISHES AND SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$18 / GUEST**

**HOMEMADE MUFFINS**  
ASSORTED MUFFINS, GRANOLA BARS, AND POWER BARS  
SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$18/ GUEST**

**FRESH BAGELS**  
ASSORTED FRESH BAGELS SERVED WITH CREAM CHEESE AND SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$18 / GUEST**

**GREEK YOGURT BAR**  
BUILD YOUR OWN YOGURT  
INDIVIDUAL SERVED WITH VARIOUS TOPPINGS  
SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$19 / GUEST**

**SQUARES OF FUN**  
ASSORTMENT OF DULCE DE LECHE BROWNIE, BERRY CRUMB BAR AND CHAI APPLE BAR  
SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$19 / GUEST**

**SUGAR RUN**  
ASSORTED CANDY BARS AND BITE SIZE CANDY  
MULTI-GRAIN BARS  
SEASONAL FRESH FRUITS  
ASSORTED BEVERAGE SERVICE  
**\$18 / GUEST**

## BREAKS



### AFTERNOON BREAKS

#### SWEET AND SALTY

BUILD YOUR OWN TRAIL MIX!

DRIED BLUEBERRIES, CANDIED PECANS, MIXED NUTS, DRIED BANANA CHIPS, MINI MARSHMALLOWS, M&M'S, PRETZELS, DRIED CRANBERRIES AND SMOKED ALMONDS WHOLE FRUITS

ASSORTED BEVERAGE SERVICE

**\$19 / GUEST**

#### CHEESE BOARD GALORE

FRESH FRUIT CRUDITIES AND FRESH VEGETABLES WITH DIP

ASSORTMENT OF CHEESE AND CRACKERS ASSORTED NUTS

**\$22 / GUEST**

#### POWER UP

ASSORTED ICE BREAKFAST DRINKS, INCLUDING RED BULL AND STARBUCKS SERVED WITH GRANOLA BARS AND FRESHLY BAKED COOKIES

ASSORTED BEVERAGE SERVICE

**\$19 / GUEST**

#### COCKTAIL BAR

ASSORTED NUTS, JELLY BEANS AND CHIPS POPCORN AND CHEX MIX SEASONAL FRESH FRUIT

ASSORTED BEVERAGE SERVICE

**\$19 / GUEST**

## LUNCH



### SIGNATURE SANDWICHES

TURKEY, PROVOLONE, LETTUCE, AND TOMATO ON WHOLE WHEAT

HONEY GLAZED HAM, SWISS, LETTUCE, AND TOMATO ON RYE

ROAST BEEF, CHEDDAR, LETTUCE, AND TOMATO ON SOURDOUGH

TUNA SALAD, LETTUCE AND TOMATO ON SOUDOUGH

CHICKEN SALAD, LETTUCE AND TOMATO ON KNOT ROLL

GRILLED VEGETABLES WITH BALSAMIC DRESSING ON BAGUETTE

**\$ 19 / GUEST**

**\$20 / GUEST (ON CROISSANT)**

### PRETZEL ROLL AND CIABATTA BUN SANDWICHES

GRILLED CHICKEN, SWISS, TOMATO, LETTUCE AND AVOCADO VINAIGRETTE ON PRETZEL ROLL

ROASTED TURKEY, HAVARTI, BACON, TOMATO, LETTUCE AND CHIPOTLE RANCH ON PRETZEL ROLL

ANCHO BRISKET, SWISS, COLESLAW, AND BBQ HORSERADISH ON PRETZEL ROLL

ITALIAN HAM, CAPPICOLA, BALSAMIC ROASTED ONIONS, TOMATOES, LETTUCE, AND AIOLI ON CIABATTA BUN

GRILLED PORTEBELLO, ROASTED RED PEPPERS, SMOKED GOUDA, AND LETTUCE ON CIABATTA BUN

**\$19 / GUEST**

A minimum of 10 per order are required



## LUNCH



### **SIGNATURES WRAPS**

#### **NEW MEXICO CHICKEN**

CHICKEN, LETTUCE, TOMATO AND BBQ RANCH  
DRESSING IN FLOUR TORTILLA

#### **CLUB**

TURKEY, HAM, BACON, MUENSTER, LETTUCE,  
TOMATO AND SPICY MUSTARD IN A SPINACH  
TORTILLA

#### **BRISKET**

PROVOLONE, CARAMELIZED ONIONS, LETTUCE,  
TOMATO AND HORSERADISH AIOLI IN A FLOUR  
TORTILLA

#### **TUNA SALAD**

KALAMATA OLIVES, RED ONIONS, ARUGULA, TOMATO  
AND LEMON AIOLI IN A SPINACH TORTILLA

#### **GRILLED VEGETABLES**

HAVARTI, LETTUCE, TOMATO AND BLACK BEAN  
SPREAD IN A SUN-DRIED TOMATO TORTILLA

**\$19 / GUEST**

### **FANCY CHARCUTERIE BOARD**

ROAST TURKEY

GRILLED CHICKEN BREAST

VIRGINIA BAKED HAM

ROAST BEEF

TUNA SALAD

CHICKEN SALAD

GRILLED VEGETABLES

SWISS AND NEW YORK CHEDDAR CHEESE

ASSORTED BREADS AND ROLLS

**\$22 / GUEST**

A minimum of 10 per order required



## LUNCH



### LUNCH ENTRÉE SALADS

#### CAESAR SALAD

ROMAINE LETTUCE, GRAPE  
TOMATOES, CROUTONS AND PARMESAN WITH  
CAESAR SALAD

**\$23 / GUEST**

#### NEW MEXICO BBQ SALAD

MIXED GREENS, CRUMBLED BACON, ROASTED  
CORN, GRAPE TOMATOES, JALAPENO JACK AND  
CHEESE WITH HONEY BBQ RANCH DRESSING

**\$25 / GUEST**

#### RSVP COBB

ROMAINE, CRUSHED AVOCADO, HARD-  
BOILED EGG, BABY HEIRLOOM  
TOMATOES, RED ONION, BLUE CHEESE AND  
SMOKED SWEET POTATOES WITH BASIL  
RANCH

**\$26 / GUEST**

A minimum of 10 per order required

## LUNCH



### SIDES \$12 / GUEST

#### GREEN SALADS

##### CAESAR SALAD

ROMAINE, GRAPE TOMATOES, PARMESAN  
AND CROUTONS WITH CAESAR DRESSING

##### VEGETABLE SALADS

##### CRISP GREEN BEAN SALAD

FRESH GREEN BEANS AND PEAS, OLIVE  
OIL, BASIL, LEMON, PICKLED MUSTARD  
SEEDS, GARLIC AND CHILI

##### GRAIN SALADS

##### GREEN GARDEN COUSCOUS

COUSCOUS, PISTACHIO, ARUGULA, MIXED  
HERBS, CARAMELIZED RED ONION AND  
JALAPENO

#### HOT SIDES

LIME CILANTRO RICE  
PIMENTO CHEESE MASHED POTATOES  
ULTIMATE MAC AND CHEESE  
ORECCHIETTE TOMATO BASIL AL FORNO  
ROASTED ROOT VEGETABLES  
CAULIFLOWER TRUFELE PUREE  
TORTELLINI ALLA PORCINI

#### POTATO SALADS

CREAMY DILL POTATO SALAD  
GRILLED CORN AND YUKON POTATO SALAD  
ROASTED TRI-COLOR POTATO SALAD  
SWEET AND NEW POTATO SALAD

#### PASTA SALADS

BOWTIE PASTA WITH ARUGULA AND PINE NUTS  
CAVATAPPI PASTA SALAD  
PASTA PRIMAVERA SALAD



## LUNCH (CONTINUED)

### LUNCH PACKAGES

#### SIGNATURE SANDWICH

##### PRIX FIXE SANDWICHES

TURKEY, ROAST BEEF, TUNA, CHICKEN  
SALAD AND GRILLED VEGETABLES

**NEW POTATO SALAD WITH DILL (GF)** SOUR  
CREAM, MAYONNAISE, SALT AND PEPPER

##### MIXED GREEN SALAD (GF)

GRAPE TOMATOES, CARROTS AND  
MUSHROOMS WITH BALSAMIC  
VINAIGRETTE

##### HOMEMADE GOURMET COOKIES AND BARS

CHOCOLATE CHIP, OATMEAL, RED VELVET AND  
SNICKERDOODLE

**\$ 29 / GUEST**

#### PRETZEL ROLL AND CIABATTA BUN SANDWICH PRIX FIXE SANDWICHES

GRILLED CHICKEN, ROASTED TURKEY, ANCHO BRISKET,  
ITALIAN HAM AND GRILLED PORTOBELLO

##### BOWTIE PASTA SALAD

ARUGULA, PINE NUTS, ASPARAGUS, CRUSHED RED  
PEPPER, TOMATOES, PARMESAN WITH LEMON  
VINAIGRETTE

##### MINI SIGNATURE CUPCAKES

CHOCOLATE PEANUT BUTTER, RED VELVET, TRIPLE LEMON  
AND VANILLA WHITE CHOCOLATE

**\$33 / GUEST**

**SIGNATURE WRAP PRIX FIXE WRAPS** NEW MEXICO  
CHICKEN, CLUB, BRISKET, TUNA SALAD, GRILLED  
VEGETABLES (VG)

##### CAESAR SALAD (V)

ROMAINE LETTUCE, PARMESAN CHEESE AND  
GARLIC CROUTONS WITH CREAM DRESSING

**DULCE DE LECHE BROWNIES** DULCE DE LECHE  
BROWNIE, CHAI APPLE AND BERRY CRUMB

**\$ 30 / GUEST**

A minimum of 10 per order required



## LUNCH (CONTINUED)

### LUNCH PACKAGES

#### HERB GARDEN CHICKEN (GF)

LEMON HERB CHICKEN BREAST AND JULIENNE VEGETABLES AND COUSCOUS PILAF WITH A WHITE SAUCE.

#### MIXED GREEN SALAD (GF)

GRAPE TOMATOES, CARROTS, AND MUSHROOMS WITH BALSAMIC VINAIGRETTE

**DULCE DE LECHE BROWNIES** DULCE DE LECHE BROWNIE, CHAI APPLE AND BERRY CRUMB

**\$ 34 / GUEST**

#### MEMPHIS BARBEQUE

##### PULLED CHICKEN OR PORK SANDWICH

PULLED CHICKEN OR PORK WITH BARBEQUE SAUCE AND COLESLAW ON A KAISER ROLL

##### COLESLAW (GF)

CABBAGE AND CARROTS WITH CIDER VINAIGRETTE

##### GRILLED CORN AND YUKON POTATO SALAD

GRILLED CORN AND YUKON POTATOES WITH CIDER DIJON DRESSING

##### MINI SIGNATURE CUPCAKES

CHOCOLATE PEANUT BUTTER, RED VELVET, TRIPLE LEMON AND VANILLA WHITE CHOCOLATE

**\$36 / GUEST**

A minimum of 10 per order required





## LUNCH (CONTINUED)

### LUNCH PACKAGES

#### GRILL WORKS

##### CHIMICHURRI MIXED GRILL

GREEN CHIMICHURRI TOP ROUND CHICKEN AND SHRIMP SERVED WITH GRILLED SWEET POTATOES, RADDICCHIO, RED ONIONS, MUSHROOMS, EGGPLANT, CAULIFLOWER AND ZUCCHINI

##### BOWTIE PASTA WITH ARUGULA AND PINE NUTS

BOWTIE PASTA, ARUGULA, PINE NUTS, ASPARAGUS, CRUSHED RED PEPPERS, TOMATOES AND PARMESAN WITH LEMON GARLIC VINAIGRETTE

##### MIX GREEN SALAD

MESCLUN, GRAPE TOMATOES, CARROTS AND MUSHROOMS WITH BALSAMIC VINAIGRETTE

#### MINI FRUIT TARTS

**\$41 / GUEST**

#### HARVEST RETREAT

##### HONEY ROASTED CHICKEN (GF)

HONEY ROASTED CHICKEN OVER QUINOA WITH WALNUTS, POMEGRANATE, ROASTED CARROTS AND ONION

##### HARVEST SALAD

ROASTED SQUASH RINGS, BABY KALE, RADICCHIO, PICKLED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE AND CRANBERRY VINAIGRETTE

#### MILANO COOKIE

**\$34 / GUEST**

A minimum of 10 per order required



# LUNCH (CONTINUED)

## LUNCH PACKAGES

### GREEK ISLAND GRILL

#### KEBABS (GF)

GREEK MARINATED BEEF, CHICKEN, OR VEGETABLES  
WITH TZAZIKI SUACE

#### CARDAMOM BASMATI RICE PILAF (GF)

BASMATI RICE, CARDAMOM, ONION, CELERY, ONION,  
CELERY, AND CARROTS

#### CUCUMBER TOMATO SALAD (GF)

PLUM TOMATOES, CUCUMBERS, CARROTS, DILL AND  
CIDER VINAIGRETTE

#### BARS

**\$35 / GUEST**

### BUILD YOUR OWN FAJITAS

#### FAJITAS

CHICKEN OR STEAK SKIRT WITH ROASTED PEPPERS  
AND ONIONS WITH SOFT FLOUR TORTILLAS,  
CHEDDAR, SALSA AND SOUR CREAM

#### BLACK BEAN AND YELLOW RICE SALAD (GF)

BASMATI RICE, BLACK BEANS, SWEET TUMERIC,  
CUMIN, LIME JUICE, GREEN PEPPERS, TOMATOES  
AND CILANTRO

#### TRICOLOR TORTILLA CHIPS AND SALSA (GF)

#### HOMEMADE GOURMET COOKIES

**\$35 / GUEST**

A minimum of 10 per order required



## LUNCH (CONTINUED)

### LUNCH PACKAGES

#### COUNTRY PICNIC

##### SOUTHERN FRIED CHICKEN

WITH HOT HONEY

##### CREAMY DILL POTATO SALAD

WHOLE GRAIN AND MUSTARD AND DILL

#### CHOP SALAD (GF)

ROMAINE, BACON, MONTEREY JACK, GRAPE  
TOMATOES, GRILLED CORN AND CARROT WITH  
HONEY BARBEQUE RANCH DRESSING

#### DULCE DE LECHE BROWNIES

**\$ 36 / GUEST**

#### NEW ORLEANS (N)

CAJUN SEASONED SHRIMP, TOMATO  
CONFIT, POLENTA CAKE AND PARSLEY

#### MIXED GREEN SALAD (GF)

MIXED GREENS, GRAPE TOMATOES, CARROTS  
AND MUSHROOMS WITH BALSAMIC VINAIGRETTE

#### MINI CHOCOLATE TOFFEE PECAN BITE (V,N)

**\$ 41 / GUEST**

#### SOUTHERN ITALY

##### EGGPLANT INVOLTINI (V)

CRISPY EGGPLANT AND RICOTTA INVOLTINI WITH  
SMOKED TOMATO CONFIT AND PARMESAN

##### CAESAR SALAD

ROMAINE, GRAPE TOMATOES, PARMESAN AND  
CROUTONS WITH CREAMY CAESAR DRESSING

##### MINI CANNOLIS

**\$34 / GUEST**

A minimum of 10 per order required



## DINNER



### NATIONAL HARBOR DINNER BUFFETS

#### ALL DINNER BUFFETS INCLUDE:

CHOICE OF TWO SIDES  
CHOICE OF ONE ENTRÉE  
CHOICE OF ONE DESSERT  
COFFEE AND TEA SERVICE AND ASSORTED SOFT  
DRINKS

#### CHOICE OF A SALAD:

MIXED GREEN SALAD  
BABY SPINACH AND STRAWBERRY SALAD  
CAESAR SALAD  
CHOPPED SALAD  
HARVEST SALAD  
SEASONAL GREENS SALAD

**\*A minimum of 10 per order for all buffet items are required**





## DINNER



### NATIONAL HARBOR DINNER BUFFETS

#### CHOICE OF A SIDE:

GREEN GARDEN COUCOUS  
PERUVIAN QUINOA SALAD  
SOUTHWEST RICE SALAD  
BASMATI RICE PILAF  
GARLIC MASHED POTATOES  
ULTIMATE MAC AND CHEESE  
ORECCHIETTE TOMATO BASIL AL FORNO

ROASTED ROOT VEGETABLES  
SONOMA ROSATED VEGETABLES  
CAULIFLOWER TREUFFLE PUREE  
TORTELLINI ALLA PORCINI  
CREAMY DILL POTATO SALAD  
GRILL CORN AND YUKON POTATO SALAD  
SWEET AND NEW POTATO SALAD

#### CHOICE OF A DESSERT:

HOMEMADE GOURMET BARS  
HOMEMADE GOURMET COOKIES  
SIGNATURE MINI CUPCAKES  
MINI CHOCOLATE PECAN TOFFE BITE  
MINI GOURMET POPTARTS  
CHOCOLATE TRUFFLE POPS  
MINI FRUIT TARTS

## DINNER



### NATIONAL HARBOR DINNER BUFFETS

#### HERB GARDEN CHICKEN (GF)

LEMON HERB CHICKEN, JULIENNE VEGETABLES  
AND COUSCOUS PILAF WITH A WHITE WINE SAUCE

**\$ 50 / GUEST**

#### HONEY ROASTED CHICKEN (GF)

HONEY ROASTED CHICKEN OVER QUINOA WITH  
WALNUTS, POMEGRANATE, ROASTED CARROTS  
AND ONIONS

**\$51 / GUEST**

#### SOUTHERN FRIED CHICKEN

WITH HOT HONEY AND COLLARD GREENS

**\$ 51 / GUEST**

#### PARMESAN CHICKEN BREAST

CAULIFLOWER TRUFFLE PUREE, WINTER VEGETABLES  
AND PICCATA SAUCE

**\$53 / GUEST**

#### WOOD GRILLED SAGE CHICKEN

GRILLED CHICKEN, ROASTED MAPLE GLAZED  
BUTTERNUT SQUASH, SWEET POTATOES, ZUCCHINI  
AND SPICED PEPITAS

**\$51 / GUEST**

#### MEMPHIS BARBEQUE CHICKEN OR PORK

PULLED CHICKEN OR PORK WITH BARBEQUE  
SAUCE AND COLESLAW ON A KAISER ROLL

**\$ 50 / GUEST**

## DINNER



### NATIONAL HARBOR DINNER BUFFETS

#### SHRIMP & GRITS (GF)

CAJUN SEASONED SHRIMP, TOMATO CONFIT, POLENTA  
CAKE AND PARSLEY

**\$ 50 / GUEST**

#### GREEK BEEF OR CHICKEN KEBABS (GF)

LEMON OREGANO MARINATED BEEF OR  
CHICKEN AND CARDAMOM BASMATI RICE PILAF  
WITH TZATZIKI SAUCE

**\$52 / GUEST**

#### STUFFED PEPPERS (V)

ROASTED STUFFED GREEN BELL PEPPERS WITH  
COUSCOUS PILAF AND PIQUILLO PEPPER COULIS

**\$ 47 / GUEST**

#### BAKED ZITI BOLOGNESE

GROUND BEEF, MOZZARELLA, RICCOTTA AND  
PARMESAN WITH ROASTED TOMATO SAUCE

**\$ / GUEST**



## DINNER (CONTINUED)

### NATIONAL HARBOR DINNER BUFFETS

#### COCOA ANCHO BEEF BRISKET (GF)

BARBEQUE BRAISED BEEF BRISKET, COFFEE BEER  
MOP SAUCE AND PIMENTO MASHED POTATOES

**\$ 50 / GUEST**

#### RED WINE BRAISED BRISKETT

HORSERADISH MASHED POTATOES  
**\$51 / GUEST**

#### BISTRO FILLET MEDALLIONS (GF)

GRILLED ROSEMARY CRUSTED BEEF MEDALLIONS AND  
SAUTEED SPINACH WITH GREEN PEPPERCORN DEMI

SAUCE

**\$56 / GUEST**

#### EGGPLANT INVOLTINI (V)

CRISPY EGGPLANT AND RICOTTA INVOLTINI WITH  
SMOKED TOMATO CONFIT AND PARMESEAN

**\$ 48 / GUEST**

#### CRISPY THAI SHRIMP CAKES

WITH SWEET THAI CHILI SAUCE OVER STIR-FRIED  
VEGETABLES

**\$51 / GUEST**

#### CITRUS SALMON FILET (GF)

CUMIN, TURMERIC AND CINNAMON INFUSED BROWN  
LENTIL AND BASMATI RICE SALAD WITH CITRUS

VINAIGRETTE

**\$53 / GUEST**

#### BOURBON GLAZED SALMON (GF)

ISRAELI COUSCOUS AND DELICATA SQUASH SALAD

**\$53 / GUEST**

#### CRAB CAKES

TWO 2.5 OZ CRAB CAKES ON ROASTED CORN  
RELISH WITH REMOULADE SAUCE

**\$55 / GUEST**



## A LA CARTE



### GREEN SALADS

MIXED GREEN SALAD  
BABY SPINACH AND STRAWBERRY SALAD  
CAESAR SALAD

### VEGETABLE SALADS

GRILLED CORN AND ROASTED PEPPER SALAD  
GREEN BEAN SALAD WITH ROASTED GRAPE  
TOMATOES  
TOMATO AND CUCUMBER SALAD  
ROASTED CORN AND BLACK BEAN SALAD

### GRAIN SALADS

GREEN GARDEN COUSCOUS  
POMEGRANATE QUINOA SALAD  
CITRUS BLACK RICE SALAD

### HOT SIDES

LIME CILANTRO RICE  
PIMENTO MASHED POTATOES  
ULTIMATE MAC AND CHEESE  
ORECCHIETTE TOMATO BASIL AL FORNO  
SONOMA ROASTED VEGETABLES  
CAULIFLOWER TRUFELE PUREE  
TORTELLINI ALLA PORCINI

### POTATO SALADS

CREAMY DILL POTATO SALAD  
GRILLED CORN AND YUKON POTATO SALAD  
ROASTED TRI-COLOR POTATO SALAD  
SWEET AND NEW POTATO SALAD

### PASTA SALADS

BOWTIE PASTA WITH ARGULA NAD PINE NUTS  
CAVATAPPI PASTA SALAD  
ORECCHIETTE PASTA SALAD  
PASTA PRIMAVERA

**\$12 / SIDE**



## HORS D'OEUVRES



**SHORT RIB DUMPLING**  
MUSTARD TAHINI SAUCE  
**\$7 / EACH**

**ARGENTINEAN EMPANADA**  
SPICEY GROUND BEEF WITH A  
SPICEY LIME SAUCE  
**\$7 / EACH**

**PUMPKIN ARANCINI**  
PUMPKIN, SAGE AND  
PARMESEAN RISOTTO BALLS  
COATED IN PANKO AND FRIED  
**\$6.75 / EACH**

**MINI CRAB CAKE**  
**\$7.50 / EACH**

**VEGETARIAN MOO SHU ROLL**  
PLUM SAUCE  
**\$6.75 EACH**

**MINI BEEF WELLINGTON**  
HORSE RADISH AIOLI  
**\$7 / EACH**

**SHRIMP COCKTAIL**  
HORSE RADISH COCKTAIL SAUCE  
**\$ 8 / EACH**

**SPINACH ARTICHOKE POPTAR**  
SPINACH, ARTICHOKE, GRUYERE CHEESE, SHALLOTS  
AND CREAM  
**\$ 6.75 / EACH**

**SHIITAKE MUSHROOM AND LEEK SPRINGROLL**  
VIETNAMESE DIPPING SAUCE  
**\$6.75 / EACH**

**FRIED PIMENTO CHEESE BALLS**  
PIMENTO CHEESE WITH PANKO  
**\$6.75 / EACH**

**CRAB & KALE RANGOON** CRAB,  
WHIPPED CREAM CHEESE, WINTER GREENS AND OLD BAY  
**\$7.50 / EACH**

**TRUFFLE MAC AND CHEESE TARTLET**  
**\$6.75 / EACH**

\*24 PIECE MINIMUM REQUIRED

## HORS D'OEUVRES



### **KOBE BEEF PUFF**

GRAINY DIJON MUSTARD  
**\$7 / EACH**

### **BACON WRAPPED FIG**

GORGONZOLA CHEESE  
**\$7 / EACH**

### **CHICKEN WINGS**

BBQ  
BUFFALO  
KUNG PAO ORANGE  
**\$28 PER DOZEN**

### **SKEWERS**

LEMON OREGANO CHICKEN  
CHIMICHURRI CHICKEN  
BLACKED CHICKEN CARIBBEAN  
CHICKEN  
CRISPY ORANGE SKIRT STEAK  
NEW MEXICO BEEF  
**\$ 7 / EACH**

### **COCKTAIL MEATBALLS**

BOURBON  
ITALIAN  
SWEDISH  
SWEET AND SOUR  
**\$ 27 / PER DOZEN**

**\*24 PIECE MINIMUM REQUIRED**

## HORS D'OEUVRES



### DISPLAY PLATTERS

#### **FRUIT AND CHEESE DISPLAY**

FRESH FRUIT AND BERRIES, IMPORTED AND DOMESTIC CHEESE AND SLICED FICELLE AND CRACKERS

**\$17 / GUEST**

#### **CHEESE DISPLAY**

TRIPLE CREAM BRIE, SMOKED GOUDA, BOURSIN, STILTON, HERBED CHEVRE, PORT SALUTE AND FRESH FRUIT WITH SLICED FICELLE AND CRACKERS

**\$18 / GUEST**

#### **SWEET BRIE WITH CARAMELIZED FRUIT AND NUTS**

**\$133 PER PLATTER (SERVES 25-30)**

#### **BUFFALO CHICKEN BLEU CHEESE DIP (GF)**

CELERY, CARROTS AND TORTILLA CHIPS

**\$10 / GUEST**

#### **CRUDITE PLATTER (GF)**

BROCCOLI, CAULIFLOWER, CARROTS, ZUCCHINI, YELLOW SQUASH, GRAPE TOMATOES, BELL PEPPERS, CHIPOTLE, RANCH AND SAUCE VERTE

**\$10 / GUEST**

A minimum of 10 guests per order is required



## A LA CARTE



### DESSERTS

#### **HOMEMADE GOURMET COOKIES**

CHOCOLATE CHIP, OATMEAL, RED VELVET AND SNICKERDOODLE

**\$10 / GUEST**

#### **HOMEMADE GOURMET BARS**

DULCE DE LECHE BROWNIE, BERRY CRUMB BAR AND CHAI APPLE BAR

**\$11 / GUEST**

#### **SIGNATURE MINI CUPCAKES**

CHOCOLATE PEANUT BUTTER, RED VELVET, TRIPLE LEMON AND VANILLA WHITE CHOCOLATE

**\$ 8 / GUEST**

#### **DULCE DE LECHE CHEESECAKE LOLLIPOP**

**\$8 / GUEST**

#### **MINI GOURMET POPTARTS**

COCONUT & LIME AND STRAWBERRY RHUBARB

**\$11 / GUEST**

#### **PEACH PIE ON STICK**

**\$8 / GUEST**

#### **MINI FRUIT TARTS**

CRÈME PATISSERIE, FRESH FRUIT AND BERRIES IN A SWEET PASTRY SHELL

**\$7 / GUEST**

A minimum of 10 guests per order are required



## A LA CARTE



## DESSERTS

### MINI MERINGUE TARTS

PASSION FRUIT AND GRAPEFRUIT CARAMEL

**\$ 7/ GUEST**

### CHOCOLATE TRUFFLE POPS

PEPPERMINT PATTY AND MOCHA

**\$7 / GUEST**

A minimum of 10 guests per order are required



## BEVERAGES



### CHAMPAGNE OR CIDER TOAST

GLASSES CAN BE PRE-SET. WE DO NOT OFFER AN OPTION TO PASS

<b>KORBEL</b>	<b>\$25 / BOTTLE</b>
<b>MARTINI &amp; ROSSI SPARKLING</b>	<b>\$25 / BOTTLE</b>
<b>APPLE CIDER</b>	<b>\$15 / BOTTLE</b>

### WINE SERVICE

\*ATTENDANT FEE OF \$125 PER ATTENDANT WILL APPLY. IF 25 OR MORE GUESTS TWO ATTENDANTS WILL APPLY.

<b>HOUSE WINE – YELLOW TAIL, BERINGER</b>	<b>\$20 / BOTTLE</b>
<b>MID GRADE WINE – 19 CRIMES, CLOS DU BOIS TOP GRADE</b>	<b>\$30 / BOTTLE</b>
<b>WINE – FRANCIS COPPOLA, DECOY</b>	<b>\$40 / BOTTLE</b>

### WINE SELECTION

CHARDONNAY, SAUVIGNON BLANC, REISLING, MOSCATO, PINOT GRIGIO  
CABERNET SAUVIGNON, PINOT NOIR, MERLOT, SHIRAZ. INCLUDES BERINGER WHITE ZINFANDEL

\*A 9% MARYLAND STATE BEVERAGE TAX WILL BE ADDED TO ALL ALCOHOL AND BEVERAGE PACKAGES AND SERVICES. BRANDS SUBJECT TO CHANGE WITHOUT NOTICE.

## BEVERAGES



### SPIRITS

VODKA  
SCOTCH  
BOURBON  
RUM  
GIN  
TEQUILA  
WHISKEY  
BRANDY  
COGNACS

### PREMIUM

ABSOLLUT  
J&B  
JIM BEAM  
BARCADI SILVER LABEL  
BEEFEATER  
JOSE CUERVO GOLD JACK  
DANIELS CHRISTIAN  
BROTHERS HENNESSEY

### TOP SHELF

GREY GOOSE AND KETEL ONE  
DEWARS  
MAKER'S MARK  
MYER'S DARK  
TANQUERAY  
PATRON SILVER  
CROWN ROYAL  
CHRISTIAN BROTHERS  
REMY MARTIN

### DOMESTIC BEER

BUDWEISER,  
MILLER LIGHT  
COORS LIGHT  
YUENGLING  
BUD LIGHT

### IMPORTED AND HANDCRAFTED BEER

SAMUEL ADAMS  
CORONA CORONA  
LIGHT HEINEKEN  
AMSTEL LIGHT



## BEVERAGES (CONTINUED)

### OPEN BAR

Bar service provides unlimited consumption of cocktails, domestic beer, imported beer, house selected wines, soda, juice, and bottled water. Prices listed below reflect per person charges. The minimum is one hour.

	PREMIUM	TOP SHELF	BEER & WINE
One hour	\$35	\$37	\$27

Any additional hours will be \$14 per hour, per person

### HOST BAR AND CASH BAR

Beverages charges are based on the consumption of cocktails, domestic beer, imported beer, house selected wines, soda, juice and bottled water.

For a host bar, a running drink tab will be kept throughout the event and will be charged at the end of the event.

For a cash bar, guests will be responsible for their own drink costs. Prices listed below reflect per drink charges.

Prices listed below reflect per drink charges.

*A bartender fee of \$125 for four hours will apply. For every 30 guests, 1 bartender is required. With guests of 30 or more, two bartender fees will apply. A \$25 fee will assessed after 4 hours, for each additional hour.*

TOP SHELF COCKTAILS	\$12
PREMIUM COCKTAILS	\$9
IMPORTED BEER	\$7
DOMESTIC BEER	\$6
HOUSE WINE	\$8
MID WINE	\$9
TOP GRADE WINE	\$11
SOFT DRINKS	\$3
BOTTLED WATER	\$3

\*Prices of beverages for cash bar are subject to change without notice

A 9% Maryland State beverage tax will be added to all alcohol packages and services

## EQUIPMENT RENTALS



### AUDIOVISUAL EQUIPMENT

LCD PROJECTOR	\$375 / DAY
BUILT IN FLAT SCREEN	\$150 / DAY
OUTSIDE A/V FEE	\$150 / DAY
FLIPCHART WITH MARKERS WHITE	\$65 / DAY
BOARD WITH MARKERS LASER	\$65 / DAY
POINTER (FOR LAPTOP) POLYCOM	\$35 / DAY
SOUND STATION WIRED INTERNET	\$165 / DAY
CONNECTION	\$100 / DAY (First Connection)
	\$20 / DAY (Each Additional)
EASEL	\$10 / DAY
MIXER	\$160 / DAY
POWER STRIP	\$10 / DAY
WIRED MICROPHONE	\$125 / DAY
WIRELESS MICROPHONE LAVAEILIER	\$125 / DAY
MICROPHONE	\$125 / DAY
PODIUM	\$ 90 / DAY
15' x 15' Dance Floor	\$325 / DAY
OUTSIDE ENTERTAINMENT / AV FEE	\$150 / DAY



## EQUIPMENT RENTALS *(CONTINUED)*

### FOOD AND BEVERAGE EQUIPMENT

CAKE CUTTING FEE	\$125 / DAY
CHAFING DISHES	\$50 / DISH
OUTSIDE CATERING CLEANING FEE	\$500 / DAY





# CONSIDERATIONS

## GENERAL INFORMATION & POLICIES

25% Taxable Service Charge and 6% Maryland State tax will be applied too all food and beverage, room rental, and audio visual charges.

9% Maryland State beverage tax will be applied to all alcohol packages and services.

All food orders should have a 10 order minimum per food item.

All alcoholic beverages must be purchased from the hotel, and consumed on property.

Other Liquors, Liqueurs, Beer and Wine available upon request for an additional charge.

A food waiver must be signed when using an outside catering service and bringing in your own food and beverage, and a non-refundable \$500.00 cleaning fee will be assessed. *This does not include linens, napkins, silverware, glassware, and plates.*

Outside vendors (i.e. DJs, Photographers, Videographers, Caterers, etc.) must present a Certificate of Insurance 3 days prior to the event start date.

Final payment for total amount is due 3 days prior to start of event.

Menu prices are subject to change without notice.