

# *BANQUET MENU*

2022



TIMELESS STYLE, THE WARMEST OF WELCOMES, AND CHIC LUXURY IN THE HEART OF DC

**THE DUPONT CIRCLE**

DOYLE COLLECTION • WASHINGTON DC

# BREAKFAST BUFFETS

*All menus served with freshly brewed Ceremony Coffee, gourmet tea selection, and fresh fruit juices*

## *19TH STREET CONTINENTAL - \$37.00*

Assorted pastries served with butter, fruit preserves, marmalade, honey  
Selection of breakfast breads  
Sliced seasonal fresh fruit  
Assorted cereals with whole, skim, soy, or almond milk  
Non-fat Greek yogurt with house made granola

## *CONNECTICUT AVENUE - \$51.00*

Assorted pastries served with butter, fruit preserves, marmalade, honey  
Seasonal sliced fresh fruit  
Assorted New York style bagels with cream cheese  
Salmon gravlax, sliced red onion, dill crème fraîche  
Assorted cereals with whole, skim, soy, or almond milk

## *NEW HAMPSHIRE AVENUE - \$53.00*

Assorted pastries served with butter, fruit preserves, marmalade, honey  
Cage free scrambled eggs  
Seasonal sliced fresh fruit  
Roasted marbled potatoes  
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two)  
Fried chicken & biscuit, pickles, sriracha aioli

## *THE CIRCLE - \$58.00*

Assorted pastries served with butter, fruit preserves, marmalade, honey  
Seasonal sliced fresh fruit  
Buttermilk pancakes with maple syrup, whipped marscapone, fresh berries  
Assorted cereals with whole, skim, soy, and almond milks  
Non-fat Greek yogurt with house made granola  
Cage free scrambled eggs  
Roasted marbled potatoes  
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two)  
Steel cut oatmeal with maple, dried fruit, assorted milks, brown sugar  
House-made granola bars

**MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED**

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax  
No food or beverage is permitted to be brought into or removed from the hotel

# BREAKFAST ENHANCEMENTS

*The following items are designed to complement and enhance your menu selections*

## *BREADS AND PASTRIES*

Assorted New York bagels with cream cheese	\$96.00/dozen
Seasonal breakfast breads, 12 slices per dozen	\$72.00/dozen
Coffee cake, 12 slices per dozen	\$76.00/dozen
Assorted pastries	\$96.00/dozen

## *DAIRY, FRUIT, GRANOLA, PORRIDGE*

Individual organic plain and flavored yogurt	\$8.50/each
Greek yogurt parfait, berries, and granola	\$12.00/each
Seasonal sliced fresh fruit display	\$11.00/per person
Chia bowl with coconut, mango, and granola	\$12.00/per person
Steel cut oatmeal, maple dried fruit, brown sugar	\$12.00/per person

## *CAGE FREE EGGS AND ARTISANAL MEATS*

Scrambled eggs	\$7.00/person
All natural hard boiled eggs	\$42.00/dozen
Applewood smoked bacon	\$8.00/per person
Turkey bacon	\$8.00/per person
Pork sausage	\$8.00/per person
Chicken sausage	\$8.00/per person

## *BATTER*

*All batter selections served with Virginia maple syrup and sweet butter*  
*Minimum attendance of 25 guests required*

Thick cut challah French toast	\$12.00/per person
Buttermilk pancakes	\$12.00/per person
Blueberry pancakes	\$12.00/per person
Belgian waffles	\$12.00/per person

## *SANDWICHES AND WRAPS*

Breakfast sausage sandwich, cheddar cheese, garlic aioli	\$15.00/each
Fried chicken biscuit sandwich, pickles, sriracha aioli	\$15.00/each
Fried egg sandwich, Gruyère cheese, English muffin	\$15.00/each
Avocado toast, red onion, radish, cilantro, lime salt	\$15.00/each
Egg white wrap, tomato, spinach, goat cheese	\$15.00/each

*Gluten-free and vegan options available upon request*

# BREAK PACKAGES

*The following items are designed to complement and enhance your menu selections*

## *BUILD YOUR OWN PARFAIT - \$15.00*

Vanilla, citrus, and plain nonfat Greek yogurt selections  
Dried fruit and nuts  
House made granola  
Seasonal berries  
Local honey

## *HEALTHY BREAK - \$22.00*

Vegetable crudité, herb vinaigrette  
House roasted nuts, herbs de provence salt  
Granola bars  
Whole fresh fruit

## *THE COOKIE JAR - \$22.00*

Oatmeal raisin  
Chocolate chip  
Sugar cookie  
Peanut butter  
White chocolate & macadamia nut  
Gluten free cookies

## *BUILD YOUR OWN TRAIL MIX - \$25.00*

*Select six of the following:*

Raisins, cashews, peanuts, M&M's, yogurt raisins, banana chips, assorted dried fruits, carob, roasted sunflower seeds, almonds, peanuts, pistachios, mild and dark chocolate chips, mini pretzels, wasabi peas, chocolate covered espresso beans

## *CHIPS & DIPS - \$22.00*

Tortilla chips, pita chips, crispy lavash  
Pico do gallo  
Guacamole  
Cheddar, gruyère, or raclette cheese fondue  
Red pepper hummus  
Baba ganoush

## *DOYLE & CO. - \$15.00*

Assorted pastries, seasonal sliced fruits  
brownies & blondies

## *WARM PRETZEL - \$20.00*

Soft salted and unsalted pretzels bites  
Spicy mustard  
Cheddar, gruyère, or raclette cheese fondue

# BEVERAGE PACKAGES

## *HALF DAY - \$38.00*

Unlimited 4 hours of service  
Regular and decaffeinated coffees  
Gourmet tea selection  
Coke, Diet Coke, Sprite  
Bottled still and sparkling waters

## *FULL DAY - \$58.00*

Unlimited 8 hours of service  
Regular and decaffeinated coffees  
Gourmet tea selection  
Coke, Diet Coke, Sprite  
Bottled still and sparkling waters

**PRICES ARE PER PERSON | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED**

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# BREAK ENHANCEMENTS

*The following items are designed to complement and enhance your menu selections*

## *SNACKS*

Whole fresh fruit	\$65.00/dozen
Dupont house made cookies	\$75.00/dozen
Dupont brownies and blondies	\$75.00/dozen
Individual bags of potato chips	\$6.00/each
Individual bags of pretzels	\$6.00/each
Individual bags of popcorn	\$6.00/each
Individual bags of mixed nuts	\$6.00/each
Assorted candy bars	\$8.00/each
Assorted energy and granola bars	\$8.00/each

## *BEVERAGES*

Ceremony Coffee	\$110.00/gallon   \$55.00/half gallon
Gourmet Tea selections	\$110.00/gallon   \$55.00/half gallon
Freshly brewed iced tea	\$55.00/gallon
Lemonade	\$55.00/gallon
Fruit juices	\$60.00/gallon
Bottled Coke, Diet Coke, Sprite	\$7.00/each
Bottled still and sparkling waters	\$7.00/each

# LUNCH BUFFETS

*All menus served with assorted bread & rolls, freshly brewed coffee, and gourmet tea selection*

## *NEW YORK AVENUE DELI - \$60.00*

Field green salad with house-made balsamic vinaigrette  
Artisanal sliced meats: roast beef, herb roasted turkey, Black Forest ham, pastrami  
Curated selection of cheeses: Vermont cheddar, provolone, Swiss, pepper jack  
Local artisan breads  
Garden tomato, lettuce, pickled red onion  
New York dill pickles  
Mayonnaise, grain mustards, horseradish aioli  
Coleslaw  
Pasta salad or potato salad  
Kettle cooked potato chips  
House made brownies and blondies

## *VIRGINIA FARMER'S MARKET - \$70.00*

Seasonal soup du jour  
Build your own salad: seasonal field greens, tomato, cucumber, carrot, sprouts, hard boiled eggs, bacon  
Dijon & honey vinaigrette, balsamic vinaigrette, Caesar, or ranch dressing  
Israeli couscous salad, arugula, seasonal grilled vegetables, almonds, and lemon-herb dressing  
Marinated hanger steak with chimichurri  
Grilled shrimp skewer with garlic-herb butter  
Seasonal fruit cobbler  
Chocolate mousse

## *RHODE ISLAND AVENUE - \$74.00*

Seasonal soup of the day  
Classic Caesar salad with garlic croutons and shaved Parmigiano Reggiano  
Roasted chicken breast with herb roasted marble potatoes & mushroom hash, haricots vert, chicken jus  
Seared Scottish ocean trout with beluga lentils, roasted pearl onions, zucchini, carrots, & herb beurre blanc  
Lemon tart  
Carrot cake with cream cheese frosting

## *MASSACHUSETTS AVENUE - \$74.00*

New England clam chowder  
Endive salad with spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette  
Grilled New York strip with pommes purée & grilled asparagus, red wine jus  
Pan seared Irish salmon with herb roasted marble potatoes, haricots vert, sauce Choron  
Fruit Tart  
Boston Crème Pie

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# SANDWICH BUFFET

*\$65.00*

## *SALAD* *choose one*

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette  
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette  
Classic Caesar, garlic croutons, shaved Parmigiano Reggiano  
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette  
Arugula, red onion, almonds, honey, and lemon vinaigrette

## *SANDWICH* *Served with kettle cooked potato chips* *choose three*

### **COLD**

Roast beef – creamy horseradish, cheddar cheese, caramelized onion, arugula, ciabatta  
TBLT – roasted turkey, bacon, avocado, pepperjack cheese, butter lettuce, garden tomato, garlic aioli, ciabba  
The Italian – Capicola, salami, mortadella, provolone cheese, pepperoncini, tomato, romaine  
Egg salad – Dijon mustard, celery, red onion, bell pepper, pimento, sourdough  
Avocado & chickpea – Bean sprouts, onion, spinach, tomato, cilantro, garlic oil, multigrain

### **HOT**

DC wrap – grilled chicken, bacon, tomato, romaine, sriracha ranch dressing, wrap  
Philly cheese steak – thinly sliced sirloin, sweet peppers, onion, pickled cherry peppers, provolone, house roll  
Cubano – slow roasted pork, ham, Swiss cheese, mustard, pickle  
Reuben – corned beef, sauerkraut, Swiss cheese, secret sauce, rye bread  
BBQ – pulled pork with coleslaw, crispy shallots brioche bun  
Short Rib Grilled Cheese – caramelized onions, gruyère & white cheddar, garlic aioli, ciabatta  
Grilled chicken thigh – melted mozzarella, tomato, arugula, basil pesto, brioche bun  
Falafel pita – red pepper hummus, cucumber tzatiki, pickled red onion, tomato, mixed greens, pita

## *DESSERT* *choose two*

Seasonal fruit cobbler  
Chocolate mousse  
Carrot cake with cream cheese frosting  
Boston cream pie  
Fruit Tart  
Lemon Tart

## *ENHANCEMENTS*

Add an additional salad	\$15.00/person
Add an additional sandwich	\$16.00/person
Add an additional dessert	\$10.00/person
Add a soup	\$15.00/person

**MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED**

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# CREATE YOUR OWN LUNCH BUFFET

*We are happy to customize a plated luncheon menu upon request*

## *\$75.00*

### *STARTER* *choose two*

#### **SOUP**

Seasonal gazpacho | Curried carrot & ginger | Tomato and basil | Cream of broccoli  
New England clam chowder | Classic chicken noodle

#### **SALAD**

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette  
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette  
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano  
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette  
Arugula, red onion, almonds, honey, and lemon vinaigrette  
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette

### *ENTREE* *choose two*

Roasted chicken breast, sherry jus	Pan seared Irish salmon, sauce choron
Herb crusted lamb rack, red wine sauce	
Butter poached halibut, coconut curry sauce	Classic ratatouille
Marinated hanger steak with chimichurri	Spaghetti with meatballs, Parmigiano-Reggiano
Truffle risotto	

### *SIDES* *choose two*

Pommes purée | Roasted marbled potatoes | White cheddar mac & cheese | Rice pilaf  
Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert | Roasted cauliflower  
Garlic spinach | Grilled squash | Zucchini

### *DESSERT* *choose two*

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting  
Boston cream pie | Fruit tart

### *ENHANCEMENTS*

Add an additional salad	\$15.00/person
Add an additional sandwich	\$16.00/person
Add an additional dessert	\$10.00/person
Add an additional soup	\$15.00/person

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# BOXED LUNCH

*Each boxed lunch includes sandwich, cookie, fresh fruit, potato chips,  
Chef's selection mixed green salad, bottled water, or soda*

*\$60.00*

## *SANDWICHES*

*Choose from the following with guaranteed counts of each selection  
provided 3 business days prior to event:*

### **Cold**

Roast beef -creamy horseradish, cheddar cheese, caramelized onion, arugula,  
ciabatta

T.B.L.T - roasted turkey, bacon, avocado, pepper jack cheese, butter lettuce, garden  
tomato, garlic aioli, ciabatta

The Italian - salami, mortadella, capicola, provolone cheese, pepperoncini, tomato,  
romaine, oil & vinegar

Egg salad, - Dijon mustard, celery, red onion, bell pepper, pimento, sourdough

Avocado and chickpea - chickpeas, garbanzo beans, bean sprouts, avocado, onion,  
spinach, tomato cilantro, garlic oil, multigrain

### **Hot**

DC wrap – with grilled chicken, bacon, tomato, romaine, sriracha ranch dressing

Cubano – Slow roasted pork, ham, Swiss cheese, mustard, pickle

Falafel pita- red pepper hummus, cucumber tzatziki, pickled red onion, tomato, mixed  
green

Reuben - corned beef, sauerkraut, Swiss cheese, secret sauce, rye

Short rib grilled cheese - caramelized onions, gruyere & white cheddar, garlic aioli  
ciabatta

Grilled chicken thigh - melted mozzarella, tomato, arugula, basil pesto, brioche bun

# SMALL MEETINGS PACKAGE

*All day catering designed for groups of 10 – 24 guests. Includes eight-hour coffee and tea service*

## BUILD YOUR OWN MENU – \$135 FOR ALL

### *BREAKFAST – \$49 PER PERSON*

#### *choose two*

Scrambled eggs with wheat toast and choice of two meats:  
bacon, turkey sausage, chicken sausage

Eggs Benedict, artisanal ham, hollandaise

Buttermilk pancakes, whipped marscapone, fresh fruit

Oatmeal, brown sugar, raisins

Assorted cereals with soy, skim, whole, or almond milk

### *AM AND PM REFRESHMENT BREAKS – \$20 PER PERSON, PER BREAK*

SMALL MEETING PACKAGE INCLUDES ONE MORNING BREAK AND ONE AFTERNOON BREAK

#### *For each break, choose two from the following:*

JUICE SHOTS FROM OUR JUICERY (CHOOSE TWO)

Hollywood (carrot, orange, turmeric, mint) | Mercer (mango, ginger, carrot, apple)

Greenwich (apple, beetroot, carrot, pomegranate, coconut water)

Seasonal sliced fruit and berries

Assorted energy and granola bars

Chocolate chip cookies and oatmeal raisin cookies

Brownie & Blondie bites

Chocolate mousse with orange Chantilly cream

Seasonal fruit tarts

Crispy pita with red pepper hummus

Vegetable crudité with herb dipping sauce

### *LUNCH BUFFET – \$66 PER PERSON*

#### *choose two*

Seasonal soup of the day

Classic Caesar salad with garlic crutons & shaved parmigiano reggiano

Roasted chicken breast, sherry jus

Seared Scottish ocean trout, beluga lentils, roasted pearl onions, zucchini & carrots, herb beurre blanc

#### *choose two sides*

Herb Roasted marble potatoes    Roasted Brussel sprouts

Pommes purée    Haricots vert

White cheddar mac & cheese    Roasted cauliflower

Rice pilaf    Broccolini

Red pepper Israeli couscous    Grilled squash

Garlic spinach    Zucchini

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# PASSED HORS D'OEUVRES

## *COLD*

Toasted focaccia, goat cheese, fig, balsamic glaze	\$7.50/each
Endive cup, Four d'Ambert, walnut, pomegranate	\$7.50/each
Deviled eggs, bacon, chives	\$7.50/each
Bruschetta crostini	\$7.50/each
Smoked salmon on rye, crème fraîche, chives	\$8.00/each
Mozzarella tomato skewer, basil pesto	\$8.00/each
Tuna tostada, Aleppo aioli, avocado, lime	\$8.00/each
Crab salad on rye bread	\$9.00/each
Prosciutto di Parma, mozzarella, basil, skewer	\$9.00/each
Herb crusted mini beef tenderloin, horseradish aioli	\$9.00/each
Shrimp cocktail	\$9.00/each

## *HOT*

House falafel, red pepper hummus, cucumber tzatziki	\$7.50/each
Vegetable samosa, cucumber yogurt	\$7.50/each
Mini quiche Lorraine	\$7.50/each
Tempura vegetables, sweet and sour sauce	\$7.50/each
House meatballs, sauce pomodoro, basil	\$8.00/each
Mushroom arancini, truffle aioli	\$8.00/each
Mini crab cake, jalapeno, Old Bay remoulade	\$9.00/each
Duck bao, pickled red onion, cucumber, hoisin	\$9.00/each
Fried chicken, honey mustard dipping sauce	\$9.00/each
Braised short rib crostini, fourme d'Ambert	\$9.00/each
Duck à l'orange	\$9.00/each
Shrimp skewer, yuzu kosho butter	\$9.00/each
Beef slider, tomato & bacon compote, Irish cheddar	\$9.00/each
Croque Monsieur	\$9.00/each
Chorizo potato skin, sour cream, queso, jalapeno	\$9.00/each
Chicken Satay, tahini sauce, peanut crumble	\$9.00/each
Braised short rib empanada, tomatillo sauce	\$9.00/each
Reuben slider, sauerkraut, secret sauce	\$9.00/each

## *SWEETS*

Chocolate tart	\$7.50/each
Lemongrass panna cotta, yuzu jelly	\$8.00/each
Macaroon	\$9.00/each
Chocolate truffle	\$9.00/each
Fruit Tart	\$9.00/each

PRICED PER PIECE | AVAILABLE IN INCREMENTS OF 25, 50, 75, OR 100

# RECEPTION DISPLAYS

## *VEGETABLE CRUDITÉ BOARD – \$25.00*

Seasonal vegetables  
House made dips and red pepper hummus  
Baguette and crackers

## *CHEESE BOARD – \$30.00*

Artisan local and imported cheeses  
Baguette and crackers

## *CHEESE AND CHARCUTERIE – \$50.00*

Artisan local and imported cheeses, cured meats  
Grain mustard, pickles, seasonal jam, roasted nuts  
Baguette and crackers

## *MEDITERRANEAN – \$45.00*

Greek salad  
Marinated olives  
Feta cheese  
Artichoke hearts  
Stuffed grape leaves  
Cherry tomato and mozzarella salad  
Hummus  
Baba ganoush  
Pita bread

## *SHELLFISH BAR – SEASONAL PRICING*

Ask about seasonal offerings and pricing of the following selection  
Oyster, shrimp cocktail, razor clam, king crab legs, crab salad  
mignonette, cocktail sauce, lemon

PRICED PER PIECE | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

# RECEPTION STATIONS

*\$42.00 per person*

## *SOUTHERN COMFORT*

Buttermilk fried chicken  
Smoked baby back ribs  
with barbeque sauce  
Corn bread  
Dupont Mac N Cheese  
Coleslaw

## *DC SLIDER BAR*

Shredded BBQ pork, crispy  
shallots, coleslaw  
Beef, Irish cheddar  
bacon & tomato compote  
Turkey, brie, cranberry aioli  
Mini crab cake, Old Bay remoulade  
Truffle fries & Sweet potato fries

*Chef composed to order with creative  
garnishes and accompaniments*

## *EMBASSY ROW*

Beef Empanada  
Jerk Chicken Lollipops  
Stuffed grape leaves  
Duck bao  
Vol-au-vent (mushroom)  
Falafel and Yogurt Sauce

## *PASTAS MADE TO ORDER choose two pastas*

Rigatoni | Spaghetti | Cavatelli | Penne

### *choose two sauces*

Pomodoro – tomato, basil, parmesan | Bolognese – braised veal, red wine, onion  
Fonduta – fontina, taleggio, parmigiana reggiano, garlic | Pesto – basil, olive oil, pine nut, garlic  
Primavera – seasonal vegetables, butter, herbs | Ragout – braised short rib, onion, thyme

*Chef attendance is required*

## *CARVING*

USDA Prime beef tenderloin - Au poive, béarnaise, miniature rolls	\$42.00
Prime rib - Mustard, horseradish crème fraiche, bordelaise sauce	\$34.00
Bone in ham - Grain mustards, butter biscuits	\$28.00
Roasted turkey bréast - Lemon jus	\$28.00
Poached halibut- lemon buerre blanc	\$34.00

## *DESSERT– \$24.00 choose three*

Chocolate mousse  
Lemon tart  
Seasonal fruit cobbler  
Carrot cake with cream cheese frosting  
Boston cream pie  
Fruit Tart  
Sliced fruits display

**PRICED BASED ON 90 MINUTES OF SERVICE | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED  
CHEF ATTENDED STATIONS FEE \$175.00**

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax  
No food or beverage is permitted to be brought into or removed from the hotel

# PLATED DINNER

*Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection*

## *PRE-SELECTED MENU*

Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

Highest priced entrée will determine menu price

Client to provide guarantees of each entrée to be served 3 business days prior to the event

Client to provide place card or table assignments denoting menu selections

Minimum attendance 25 guests, maximum attendance 185 guests

## *“CHOICE ON-SITE” MENU*

+\$40.00 surcharge over highest priced entrée will be applied for menu selections made on-site

Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

Minimum attendance 25 guests, maximum attendance 100 guests

## *MENU TASTINGS*

Complimentary menu tastings offered for up to 4 guests to aid in menu selection for contracted events

Minimum food and beverage spend of \$25,000.00 or minimum attendance of 85 guests for weddings required

Tastings are offered for plated selections only and do not include reception items or hors d'oeuvre

*Menu options continued on next page*



# PLATED DINNER

*Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection*

## *FIRST COURSE* *choose one*

### **SOUP**

Seasonal gazpacho | Curried carrot & ginger | Tomato and basil | Cream of broccoli  
New England clam chowder | Classic chicken noodle

### **SALAD**

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette  
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette  
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano  
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette  
Arugula, red onion, almonds, honey, and lemon vinaigrette  
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette

### **HOT APPETIZERS**

Crab cake, old by remoulade  
Maine scallop, cauliflower purée, crispy bacon  
Tomato tart & goat cheese fondue

## *ENTREE* *choose up to three*

### **SUSTAINABLE FISH**

Irish salmon	\$95.00
Scottish ocean trout	\$100.00
Alaskan halibut	\$105.00

### **POULTRY**

Roasted chicken breast, sherry jus	\$90.00
Spiced duck breast, duck jus	\$95.00

### **MEATS**

Braised short ribs, bordaleise sauce	\$100.00
8 oz USDA Prime New York Strip	\$105.00
8 oz USDA Prime grilled filet mignon	\$110.00
Rack of lamb	\$115.00

### **VEGETABLE AND PASTA**

Burrata ravioli, basil pesto	\$90.00
Truffle risotto, wild mushroom, parmesan	\$90.00
Pasta primavera	\$90.00
Farro, quinoa, pomegranate, arugula, mustard	\$90.00
Classic ratatouille	\$90.00

## *SIDES* *choose two*

Pommes purée | Roasted marbled potatoes | White cheddar mac & cheese | Rice pilaf  
Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert | Roasted cauliflower  
Garlic spinach | Grilled squash | Zucchini

## *DESSERT* *choose one*

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting  
Boston cream pie | Fruit tart | Ice cream or sorbet

**PRICED PER PERSON**

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# DINNER BUFFET

*Served with artisanal breads, Ceremony Coffee, and gourmet tea selection*

## CREATE YOUR OWN DINNER BUFFET – \$125

### *STARTERS* *choose two*

#### **SOUP**

Seasonal gazpacho | New England clam chowder | Cream of broccoli | Tomato and basil  
Classic chicken noodle | Curried carrot & ginger

#### **SALAD**

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette  
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette  
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano  
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette  
Arugula, red onion, almonds, honey, and lemon vinaigrette  
Garden salad, tomato mozzarella, fresh basil, red onion, balsamic vinaigrette

### *ENTREE* *choose three*

#### **POULTRY**

Roasted chicken breast,  
sherry jus  
Spice roasted duck  
duck jus  
Fried chicken,  
honey mustard jus

#### **SUSTAINABLE FISH**

Butter poached halibut  
coconut curry sauce  
Pan seared Irish salmon  
sauce choron

#### **MEATS**

Roasted New York Strip  
with red wine reduction  
Braised short rib  
Lamb chop with mint & jalapeno jam  
Pork Chop with mustard jus

#### **VEGETABLES AND PASTA**

*choose pasta*

Rigatoni | Spaghetti | Cavatelli | Penne

*choose sauce*

Pomodoro – tomato, basil, parmesan | Bolognese – braised veal, red wine, onion  
Fonduta – fontina, taleggio, parmigiana reggiano, garlic | Pesto – basil, olive oil, pine nut, garlic  
Primavera – seasonal vegetables, butter, herbs | Ragout – braised short rib, onion, thyme

*OR*

Seasonal vegetables grilled with balsamic, basil, oregano  
Warm farro & quinoa

*Chef selected garnishes reflecting seasonal availability and creative presentation*

**MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED**

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax  
No food or beverage is permitted to be brought into or removed from the hotel

# DINNER BUFFET

*Served with artisanal breads, Ceremony Coffee, and gourmet tea selection*

*continued*

## *SIDES*

*choose two*

Herb roasted marble potatoes  
Pommes purée  
White cheddar mac & cheese  
Rice pilaf  
Red pepper Israeli couscous  
Roasted Brussel sprouts  
Haricots vert  
Roasted cauliflower  
Broccolini  
Garlic spinach  
Grilled squash  
Grilled zucchini

## *DESSERT*

*choose two*

Chocolate mousse  
Seasonal fruit cobbler  
Carrot cake with cream cheese frosting  
Fruit Tart  
Boston cream pie  
Lemon tart

## *ENHANCEMENTS*

Add an additional starter	\$15.00/person
Add an additional entree	\$28.00/person
Add an additional dessert	\$10.00/person

**MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED**

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# BAR / BEVERAGE

## *HOSTED BAR ON CONSUMPTION*

### **PREMIUM**

Spirits	\$16.00
Wines by the glass	\$15.00
Imported bottled beer	\$10.00
Domestic bottled beer	\$8.00
Soft drinks, waters, juice	\$7.00

### **HOUSE**

Spirits	\$14.00
Wines by the glass	\$13.00
Imported bottled beer	\$10.00
Domestic bottled beer	\$8.00
Soft drinks, waters, juice	\$7.00

## *HOSTED BAR PACKAGES*

### **PREMIUM**

1st hour	\$35
2nd hour	\$25
3rd hour	\$17

### **HOUSE**

1st hour	\$28
2nd hour	\$20
3rd hour	\$15

*\* 3rd hour price remains  
for consecutive hours*

**A BARTENDER FEE OF \$175.00 IS REQUIRED PER BARTENDER FOR ALL BARS,  
STAFFING 1 BARTENDER FOR EVERY 75 GUESTS**