



**Hotel Washington**  
515 15th St. NW  
Washington, DC 20004  
United States

[thehotelwashington.com](http://thehotelwashington.com)  
(202) 661-2400

## Catering Menu

HOTEL  
*washington*

# Breakfast Buffet

All breakfast buffets include assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.

## SUBSTANCE

Fresh baked pastries to include croissants, pain au chocolat, and assorted muffins

Sliced fruit and berries (*gf, v*)

Soft scrambled organic eggs (*gf*)

Applewood-smoked bacon (*gf*)

Roasted herb-infused yukon gold potatoes

Selection of cereals and milk

**51**

## FRITTATA

Artisanal bread, assorted pastries, sliced fruit and berries (*gf, v*)

Roasted vegetable frittata, micro herb garnish, soft scrambled organic eggs (*gf*)

Applewood smoked bacon (*gf*)

Organic chicken apple sausage (*gf*)

**53**

## RISE & SHINE

Fresh baked pastries to include croissants, pain au chocolat, and assorted muffins

Sliced fruit and berries (*gf, v*)

Assorted yogurts, selection of cereals and milk

**45**

Minimum of 25 guests required\* (based on 60 minutes of continuous service).

## THE SKINNY

Artisanal multigrain and wheat bread, mint-infused ruby red grapefruit, organic citrus salad, berry parfait shots, house-made granola, organic low-fat yogurt, oatmeal, Amish honey, golden raisins, almonds

**40**

## BREAKFAST RECEPTION

Orange ginger carrot shooter (*gf*)

Honeydew fruit satay with honey yogurt sauce (*gf*)

Strawberry with goat cheese, balsamic syrup (*gf*)

Fresh-baked pastries to include croissants, pain au chocolat, and assorted muffins

Breakfast sandwiches to include:

Biscuit, Black forest ham, egg, cheese

English muffin, chicken sausage, egg, cheese

Bagel, mushrooms, peppers, onions, egg, cheese

**50**

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*Additional Fees:*

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# Plated Breakfast

All breakfast plates include breakfast pastries for the table, assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.

## WAKE UP!

Organic soft scramble eggs, organic chicken apple sausage, herb infused roasted potatoes, tomato relish, micro salad

**45**

## CHAMPION'S BREAKFAST

Organic egg omelet, aged cheddar, herb infused roasted potatoes, tomato relish, micro salad

**45**

## STARS

Classic eggs benedict with roasted potatoes, tomato relish, micro salad

**45**

## STRIPES

Grilled 4oz filet mignon with organic eggs, roasted Yukon gold potatoes with garden herbs and tomatoes

**51**

## SANDWICH

Toasted english muffin with softly scrambled organic eggs, aged cheddar and ham, roasted Yukon gold potatoes with garden herbs

**45**

*Additional Fees:*

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# Brunch

Brunch includes assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.

Minimum of 40 guests required (based on 90 minutes of continuous service.)

## F STREET BRUNCH

Fresh baked pastries to include croissants, pain au chocolat, and assorted muffins

Sliced fruit and berries (gf, v)

Soft scrambled organic eggs (gf)

Applewood smoked bacon (gf)

Chopped romaine salad, parmesan, brioche croutons, Caesar dressing

Organic mesclun salad, pickled haricots verts, radish, carrot ribbons, cucumbers, sweet shallot vinaigrette

Potato crusted salmon fillet with horseradish sauce

Slow roasted prime rib au jus

Garganelli pasta salad, artichokes, olives, roasted

tomatoes, rapini, pesto

Assorted mini desserts

**81**

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# Breakfast & Brunch Enhancements

All made to order enhancements requires a minimum of 25 guests (based on 60 minutes of continuous service.) Chef Attendant required, 1 chef per 75 guests.

## MADE TO ORDER CREPES

Crepes filled with guests' choice of:  
Bourbon glazed bananas, caramel apples, berry compote, nutella, peanut butter, vanilla espresso mascarpone, lemon ricotta  
**21**

## MADE TO ORDER OMELET

Omelet prepared with guests' choice of: Virginia ham, organic chicken apple sausage, applewood smoked bacon, cheddar cheese, peppers, onions, mushrooms, baby spinach, microgreens  
**21**

## MADE TO ORDER PANCAKES

Bananas, blueberries, strawberries, house-made granola, Amish maple syrup, cinnamon whipped cream, powdered sugar  
**21**

## BREAKFAST SANDWICH

Breakfast sandwiches: biscuits and English muffins with guests' selection of ham, pepper, onion, mushroom, spinach, gruyere, chicken sausage, scallion, cheddar, and pepper jack cheese  
**21**

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SOFT SCRAMBLED ORGANIC EGGS (gf)  
**9**

APPLEWOOD SMOKED BACON (gf)  
**9**

ORGANIC MAPLE PORK SAUSAGE (gf)  
**9**

ORGANIC CHICKEN APPLE SAUSAGE (gf)  
**10**

ASSORTMENT OF FRESH BAKED PASTRIES  
**58 per dozen**

ASSORTMENT OF ARTISAN MINI DOUGHNUTS  
**68 per dozen**

FRESH PRESSED BREAKFAST SHOOTERS  
**9**

WHOLE FRUIT  
**7 each**

OATMEAL, with amish honey, golden raisins, almonds  
**10**

SMOKED SALMON BAGEL, with cream cheese, heirloom cherry tomatoes, capers, chive sticks, dill  
**19**

ICED TEA  
**100 per gallon**

FIJI® WATER  
**8 each**

COKE, DIET COKE, SPRITE  
**7 each**

RED BULL® OR SUGAR FREE RED BULL®  
**9 each**

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# Morning/Afternoon Recess

Based on 60 minutes of continuous service.

## SIX PACK

Freshly brewed coffee & tea selections  
Fiji® water  
Coke, Diet Coke, Sprite  
Red Bull®, Sugar Free Red Bull®  
**23**

## CUP OF JOE *(contains nuts)*

Freshly brewed coffee & tea selections  
Assortment of artisanal mini doughnuts  
**31**

## STRETCH *(gf)*

Freshly brewed coffee & tea selections  
Coconut Water  
Apples  
**26**

## SLIM *(gf)*

Assortment of vitamin water  
Fiji® water  
Assortment of yogurts  
Mixed berries  
Almonds, dark chocolate, shredded coconut, honey  
**26**

## COOKIES *(contains nuts)*

Selection of milk options: whole milk, 2% milk, soy milk  
Coke, Diet Coke, Sprite  
Assortment of Cookies: chocolate chip, double  
chocolate chip, white chocolate, macadamia nut,  
oatmeal raisin  
**26**

## WIRED BY THE HOUR

Freshly brewed coffee & tea selections  
**1 hour at 16**  
**2 hours at 25**  
**3 hours at 32**  
**All day at 55**

## Enhancements

ASSORTMENT OF WARM COOKIES  
**58 per dozen**

ASSORTMENT OF FRESH BAKED PASTRIES  
**58 per dozen**

ASSORTED ARTISANAL MINI DOUGHNUTS  
**68 per dozen**

SLICED FRUIT & BERRIES  
**11**

WHOLE FRUIT  
**7 each**

ASSORTMENT OF GRANOLA BARS  
**8 each**

ASSORTMENT OF CANDY BARS  
**6 each**

FRESH PRESSED BREAKFAST SHOOTERS  
**9**

ASSORTMENT OF CHIPS  
**7 each**

FRESHLY BREWED COFFEE, caffeinated &  
decaffeinated  
**105 per gallon**

SELECTION OF TEAS  
**105 per gallon**

ICED TEA  
**100 per gallon**

FIJI® WATER  
**8 each**

COKE, DIET COKE, SPRITE  
**7 each**

RED BULL® OR SUGAR FREE RED BULL®  
**9 each**

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# Lunch Buffet

All lunch buffets include a selection of decadent desserts, freshly brewed coffee, a selection of teas. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will inform you of any substitutions as needed.

## FUEL

Baby kale, frisée, pear, crispy quinoa, pickled shallot, avocado vinaigrette (*gf, v*)  
Charred baby carrots, tahini, sesame seeds (*gf, v*)  
Charred romanesco cauliflower, capers, raisins, pine nuts (*gf, v, contains nuts*)  
Farro salad, grilled zucchini, patty pan squash, peppadews, olives, tarragon vinaigrette (*v*)  
Chili-spiced mahi-mahi (*gf*)  
Marinated skinless chicken breast, chimichurri (*gf*)  
Fresh berries, honey yogurt, sliced almonds (*gf, v, contains nuts*)  
Assorted mini fruit smoothies (*gf, v*)

**76**

## FOREIGN RELATIONS

Baby red romaine wedge, toasted almonds, eggplant, artichokes, harissa yogurt dressing (*gf, v, contains nuts*)  
Cucumber salad, red onion, tomato, cilantro, parsley, lemon vinaigrette (*gf, v*)  
Seared striped bass, chermoula sauce, pomegranate seeds (*gf*)  
Spiced chicken, olive and apricot tagine sauce (*gf*)  
Chickpea & eggplant stew, potatoes, spices, preserved lemon (*gf, v*)  
Naan (*v*)  
Basmati rice pilaf with dried fruit and pistachios (*gf, v, contains nuts*)  
Warm lentils & Israeli couscous salad (*gf, v*)  
Baklava (*contains nuts*)  
Date & honey tartlets  
Rose water & pistachio panna cotta (*contains nuts*)

**78**

Minimum of 25 guests required (based on 60 minutes of continuous service).

## PARTY BOSS

Wild rice pilaf, roasted squash, spicy chorizo, jicama, pinto beans, piquillo peppers, baby kale, jalapeno lime dressing (*gf, v*)  
Charred corn salad, queso fresco, cilantro, red onions, scallions, honey chili aioli (*gf, v*)

## BUILD YOUR OWN TACOS:

Flour or corn tortillas  
Chipotle braised chicken (*gf*)  
Snapper a la plancha, lemon, olive oil, fleur de sel (*gf*)  
Chimichurri marinated beef tri-tip (*gf*)  
Cumin and coriander scented black beans (*gf, v*)  
Roasted peppers and onions (*gf, v*)  
pico de gallo, cojita cheese, sour cream, lime wedges, guacamole, hot sauce (*gf, v*)

Mini dulce de leche cheesecake, mini tropical pound cake, mini key lime tart

**75**

## CAPITAL GAINS

Baby spinach, roasted pears, bacon, candied pecan, bleu cheese vinaigrette  
Dried fruit moroccan couscous, smoked almonds, mint lemon vinaigrette (*v*)  
Seared chicken breast, rosemary emulsion (*gf*)  
Roasted salmon, heirloom cherry tomato relish (*gf*)  
Pasta primavera, roasted garlic parmesan cream (*v*)  
Roasted broccoli (*gf*)  
Assorted mini pastries

**75**

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## FAT CAT

Roasted baby beets, feta, candied pecans, arugula, apple maple vinaigrette (*gf, v, contains nuts*)  
Roasted green bean salad, bacon, mustard vinaigrette, crispy shallots (*gf*)  
Southern fried chicken, white BBQ on the side  
Seared grouper, tasso red eye gravy  
Applewood smoked beef brisket (*gf*)  
Slow braised collard greens, Spanish onions, cider, chili flakes (*gf, v*)  
Fontina mac & cheese, parmesan bread crumbs (*v*)  
Mini pecan pie (*contains nuts*), peaches and cream cheesecake, sweet potato tart

**81**

## CHECKS AND BALANCES

Baby greens, tomato, cucumber, carrots, croutons, champagne vinaigrette (*gf, v*)  
Roasted grain mustard potato salad (*gf, v*)

## CHOICE OF 3 PRE-MADE SANDWICHES

Flank steak, boursin cheese spread, red onion jam, baby arugula, baguette  
Smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia  
Vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy  
Chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita  
Smoked salmon, cucumber, labne, caper, pumpnickel  
Roasted beet, avocado, bean sprouts, hummus, wheat wrap

*\*gluten free bread available upon request*

Lemon bars, brownies, blondies (*v*)

**68**

Minimum of 25 guests required (based on 60 minutes of continuous service).

## Enhancements

### SOUP

BUTTERNUT SQUASH SOUP, toasted pepitas, curry oil (*gf, v*)  
FORAGED MUSHROOM SOUP, thyme crème fraîche, scallions (*gf, v*)  
VEGETABLE LENTIL SOUP, yogurt, preserved lemon (*gf, v*)

**15 per person**

FRESHLY BREWED COFFEE, caffeinated & decaffeinated

**105 per gallon**

SELECTION OF TEAS

**105 per gallon**

ICED TEA

**100 per gallon**

FIJI® WATER

**8 each**

COKE, DIET COKE, SPRITE

**7 each**

RED BULL® OR SUGAR FREE RED BULL®

**9 each**

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# Chilled Plated Lunch

Chilled plated lunch provide pre-set main entrees and dessert. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## ENTRÉES

Grilled mushrooms, slow roasted tomato, grilled zucchini, couscous, salsa verde (v)  
**52**

Herbed airline chicken, lemon fregula, dill yogurt, slow roasted tomato, eggplant caviar  
**57**

Spice rubbed bistro filet, grilled seasonal vegetables, baby kale, feta, caramelized shallot dressing (gf, v)  
**68**

## Enhancements

ICED TEA  
**100 per gallon**

FIJI® WATER  
**8 each**

COKE, DIET COKE, SPRITE  
**7 each**

RED BULL® OR SUGAR FREE RED BULL®  
**9 each**

All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter.

## DESSERTS

FLOURLESS COLUMBIAN CHOCOLATE CAKE  
milk chocolate mousse and dulce de leche (gf)

FANTASIA CAKE  
almond dacquoise filled with raspberry coulis (contains nuts)

CARROT CAKE

DULCE DE LECHE MOUSSE DOME  
dulche de leche cheesecake with strawberry coulis, whipped cream

VANILLA BOURBON CAKE  
sponge cake with vanilla syrup and Tahitian vanilla bean mousse

FRUIT TART  
fresh fruit, Chantilly cream

LINGONBERRY ORANGE PANNA COTTA

FRENCH MACAROON  
fresh berries

KAFFIR LIME CRÈME BRULEE  
madeleine petite, fresh berries

PECAN TART (gf)

Columbian Espresso Gelato

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# Hot Plated Lunch

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## FIRST COURSE

Romaine hearts, pickled daikon, cucumber, carrot, mushroom & miso vinaigrette (gf, v)

Local green stack (bibb, frisée, lolla rosa, red oak) heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, citrus vinaigrette (gf, v)

Baby mixed greens, roasted beets, goat cheese, walnuts, ver jus vinaigrette (gf, v, contains nuts)

Baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette (gf, v)

Mâche, frisée, watermelon, heirloom tomato, feta cheese, mojito vinaigrette (gf, v)

Butternut squash soup, toasted pepitas, curry oil (gf, v)

Foraged mushroom soup, thyme crème fraîche, scallions (gf, v)

## ENTRÉES

Roasted airline chicken breast, cannellini bean ragout, baby fennel, artichokes, red wine veal reduction (gf) **68**

Lemongrass chicken breast, jasmine rice, Szechuan long beans, sesame & ginger chicken jus (gf) **66**

Stuffed airline chicken breast, ricotta, mushroom, pancetta, spinach, madeira chicken jus (gf) **68**

Braised beef short rib, celery root puree, roasted heirloom carrots, black truffle sauce (gf) **82**

All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter.

Grilled NY strip steak, fingerling potatoes, butter roasted mushrooms, chimichurri (gf) **83**

Filet mignon "au poivre" black truffle potato puree, broccolini, green peppercorn sauce (gf) **89**

Shitake crusted cod, glazed zucchini & eggplant, jasmine rice, green curry sauce **73**

Seared halibut, beets, kohlrabi puree, bok choy, blood orange sauce (gf) **78**

Grilled Norwegian salmon, potato latke, sweet and sour red onions, caviar, horseradish crème Fraîche **68**

Wild mushroom ravioli, spinach, pine nuts, truffle sauce (v, contains nuts) **65**

Butternut squash ravioli, pecans, sage, pumpkin seed pesto (v) **65**

Grilled mushrooms, slow roasted tomato, grilled zucchini, couscous, salsa verde (v) **65**

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# Hot Plated Lunch

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter.

## SWEET ENDINGS

### AMARETTO CAKE

chantilly cream, raspberry coulis

### TORTA NOCCIOLA

chocolate hazelnut cake, hazelnut cream, praline hazelnuts, crème anglaise (*contains nuts*)

### CARAMEL APPLE WALNUT CAKE

caramel cream, candied walnut (*contains nuts*)

### RICOTTA CHEESECAKE

whipped cream, passion fruit coulis

### WHITE CHOCOLATE MOUSSE

raspberry coulis

### CHOCOLATE S'MORE DOME

raspberry coulis, toasted hazelnuts (*contains nuts*)

### FRUIT TART

fresh fruit, chantilly cream

## Enhancements

### ICED TEA

**100 per gallon**

### FIJI® WATER

**8 each**

### COKE, DIET COKE, SPRITE

**7 each**

### RED BULL® OR SUGAR FREE RED BULL®

**9 each**

# Grab and Go Lunch

Select one sandwich. Each is packed in disposable containers. Boxed lunches include a sandwich, assorted chips, seasonal salad, whole fruit, freshly baked cookie.

Only applicable for groups going off-site.

## LUNCH

*selection of three (3) options*

Flank steak, boursin cheese spread, red onion jam, baby arugula, baguette

Smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia

Vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy (v)

Chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita

Roasted turkey, applewood bacon club, basil mayo, ciabatta

Roasted beet, avocado, bean sprouts, hummus, wheat wrap (v)

**59**

## Enhancements

### ASSORTMENT OF GRANOLA BARS

**8 each**

### ASSORTMENT OF CANDY BARS

**6 each**

### BOTTLED ICED TEA

**9 each**

### FIJI® WATER

**8 each**

### COKE, DIET COKE, SPRITE

**7 each**

### RED BULL® OR SUGAR FREE RED BULL®

**9 each**

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# Dinner Buffet

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## RED STATE

Endive, frisee, mango, jicama, radish, almonds, passionfruit vinaigrette  
Watermelon lime mint salad  
Baby shrimp Nicoise salad  
Roasted chicken, chimichurri  
Garlic studded leg of lamb, rosemary Szechuan peppercorn jus  
Fennel pollen halibut, blood orange beurre blanc  
Parmesan truffle potatoes  
Roasted baby vegetables  
Selection of desserts

**120**

## BLUE STATE

Baby greens, tomatoes, cucumber, carrots, croutons, champagne vinaigrette  
Pesto couscous, currants  
Roasted asparagus, feta cheese, lemon, olive oil  
Pastrami crusted beef short ribs, pickled watermelon slaw  
Smoked almond crusted chicken breast, rosemary emulsion  
Roasted salmon, tomato relish  
Wild mushroom ravioli, black truffle cream, citrus marinated baby tomatoes, Marcona almonds (*contains nuts*)  
Baked fontina mac & cheese, herbed manchego crust  
Glazed baby carrots  
Selection of desserts

**142**

### Additional Fees:

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All dinner buffets include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter.

All made to order enhancements requires a minimum of 25 guests (based on 60 minutes of continuous service).

## LOCAL & SUSTAINABLE

Baby kale mix, goat cheese, tomatoes, cucumbers, caramelized onion vinaigrette  
Confit French fingerling potato salad, basil tarragon parsley  
Roasted mushroom panzanella, goat cheese, grilled onion, red wine vinaigrette  
Grilled breast of chicken, natural chicken jus reduction  
Seared local line caught rockfish, garlic smoked tomato reduction  
Wagyu hanger steak, five-spice jus  
Traditional cannellini bean cassoulet, duck foie gras sausage, herb gratin  
Roasted haricots vert  
Mini lemon meringue pie, mini pecan caramel tart, mini blackberry sable, mini pear tartlet

**145**

## Enhancements

ASSORTMENT OF GRANOLA BARS

**8 each**

ASSORTMENT OF CANDY BARS

**6 each**

BOTTLED ICED TEA

**9 each**

FIJI® WATER

**8 each**

COKE, DIET COKE, SPRITE

**7 each**

RED BULL® OR SUGAR FREE RED BULL®

**9 each**

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# Plated Dinner

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## FIRST COURSE

Baby spinach, frisée, goat cheese mousse, strawberries, shaved radish, pumpkin seeds, honey truffle vinaigrette

Butter lettuce, roasted butternut squash, bacon, dried cranberries, manchego cheese, pickled red onion, jalapeno champagne vinaigrette

Local green stack (bibb, frisée, lolla rosa, red oak), heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, croutons, citrus vinaigrette

Baby arugula, frisée, bleu cheese, apples, spicy candied pecans, bacon, grain mustard vinaigrette (*contains nuts*)

Baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette

Mâche, frisée, watermelon, heirloom tomato, feta cheese, mojito vinaigrette

Belgian endive, shaved rainbow cauliflower, fennel, manchego cheese, white balsamic vinaigrette

## ENTRÉES

Pretzel crusted chicken breast, boursin mashed potato, seasonal vegetables, honey-dijon beurre blanc  
**99**

Roasted chicken breast coq au vin, glazed matignon, roasted peewee potatoes, red wine chicken jus  
**94**

All dinner plates include freshly brewed coffee, a selection of premium teas, assorted artisanal bread with European butter.

Stuffed airline chicken breast, ricotta, mushroom, tarragon, porcini risotto, shaved grana padano, lemon oil  
**96**

Braised beef short rib, parsnip puree, haricots verts & wax bean salad, five-spice braising jus  
**110**

Grilled ribeye filet, confit fingerling potatoes, butter roasted mushrooms, chimichurri  
**117**

7oz. filet of beef au poivre, black truffle pomme puree, roasted heirloom carrots, szechuan peppercorn jus  
**112**

Seared mahi mahi, fennel soubise, orange fennel salad, saffron orange broth  
**101**

Shitake crusted cod, forbidden rice, baby bok choy, jalapeno miso  
**107**

Seared halibut, prosciutto, fingerling potatoes, edamame, mushroom, arugula ragout, crispy micro garnish, veal red wine reduction  
**110**

Roasted salmon, rutabaga horseradish puree, braised red cabbage, borscht jus  
**101**

### *Additional Fees:*

\* *Small Group Fee - \$200 for Guarantees less than 25 guests*

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# Plated Dinner

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## DUETS

Seared filet of beef tenderloin with cabernet reduction and butter-poached lobster tail with caviar beurre blanc, seasonal vegetables, boursin cheese mash potatoes

**145**

Braised beef short rib and jumbo grilled prawns, old fashioned cheddar scallion grits, espresso reduction

**140**

Seared chicken breast and jumbo scallops, gnocchi, mushrooms, baby artichokes, truffle chicken jus

**140**

Maryland jumbo crab cake, filet of beef tenderloin, bacon chive pomme puree, pearl onions, butter roasted trumpet royal mushrooms, szechuan peppercorn jus

**145**

Petite filet mignon, seared halibut, confit fingerling potatoes, brussels sprouts, mushrooms, cardamom jus

**128**

Chicken breast, grilled salmon, rosemary roasted fingerling potatoes, fennel, carrots, baby artichokes, truffle chicken jus

**121**

All dinner plates include freshly brewed coffee, a selection of premium teas, assorted artisanal bread with European butter.

## SWEET ENDING

### TARTUFATA

chantilly cream, sponge cake, puff pastry, chocolate sauce

### CHOCOLATE FONDANT

chocolate sponge cake, chocolate cream, strawberry coulis

### DULCE DE LECHE CHEESECAKE

dulce de leche mousse, chocolate shavings

### PEAR TARTLET

sliced pear, almond cream, puff pastry

### CHOCOLATE CARAMEL CRUNCH

almonds, creamy caramel, hazelnuts, chocolate drizzle *(contains nuts)*

### SWEET POTATO TART

charred marshmallow, cinnamon maple gastrique

### ORANGE MOUSSE

caramelized white chocolate chantilly cream, chocolate crunch pearls

### PECAN CARAMEL TART

sweet bourbon reduction, vanilla cream

*\* Consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses*

*Additional Fees:*

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# Reception Display

Reception displays require a minimum of 25 guests (based on 90 minutes of continuous service).

## RAW

*(based on 6 pieces per person)*

SASHIMI, tuna, hamachi (yellowtail), salmon  
NIGIRI, shrimp, salmon, tuna  
MAKI, california (crab), unagi (eel), shrimp tempura,  
avocado wasabi, pickled ginger, soy sauce

**53**

## FLAT BREADS

Bbq chicken, aged cheddar cheese, scallions  
Prosciutto, goat cheese, peach onion jam, arugula  
Balsamic roasted mushrooms, boursin cheese, roasted  
garlic spread, truffle oil

**29**

## BRUSCHETTA HUMMUS BAR

Classic heirloom tomato bruschetta  
Classic hummus  
Calabrian chili-spiced roasted pepper hummus  
Black bean hummus  
Crostoni

**26**

## SALAD STATION

Julienne hearts of romaine and frisée, baby shrimp,  
grilled chicken, bacon, bleu cheese, fresh mozzarella  
pearls, shredded parmesan cheese, heirloom cherry  
tomatoes, julienne red onions, cucumber, garbanzo  
beans, sunflower seeds, dried cranberries, almonds,  
olives, croutons, selection of dressings

**35**

## RUSTICO

Salami, sopressata, prosciutto  
Chili spiced buffalo mozzarella, cured olives  
Roasted baby vegetables  
Artisanal breads

**31**

## ARCADIAN

Assorted artisanal cheeses and charcuterie dried fruit,  
cornishons, grain mustard sliced artisan breads, and  
crackers

**39**

## CREAMERY

Cow's milk, sheep's milk and goat's milk  
Dried fruits, nuts  
Water crackers

**33**

*\* Consuming raw or undercooked eggs, meat or seafood  
may increase your risk of food borne illnesses*

*Additional Fees:*

*\* Small Group Fee - \$200 for Guarantees less than  
25 guests*

## Enhancements

MINI DULCHE DE LECHE CHEESECAKE

**63 per dozen**

Mini pecan pie

**63 per dozen**

MINI SALTED CARAMEL CHOCOLATE TARTS

**63 per dozen**

MINI COCONUT CREAM ÉCLAIRS

**63 per dozen**

ASSORTMENT OF MINI DOUGHNUTS

**68 per dozen**

BUBBLES, add sparkling wine to the first hour of your  
reception

**17 per dozen**

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# Reception Stations

All reception stations require a minimum of 25 guests (based on 120 minutes of continuous service).  
Chef Attendant required, 1 chef per 75 guests.

## ROLL WITH IT

Bibb lettuce wraps  
Roasted shrimp, marinated tofu, grilled chicken  
Picked vegetables, kimchi, sweet soy, sriracha,  
cilantro

**40**

## BURGER BASH

Brie sliders  
Maryland crab cake  
Pulled pork  
Vegetarian slider  
Picked vegetables, spicy remoulade, fried onions

**40**

## TACO STAND

Built to order flour tortillas  
Ropa vieja (shredded beef)  
Chipotle braised chicken (pulled chicken)  
Mushroom lentil ragout (veggie option)  
Queso fresco, roasted corn salsa, Cholula sauce,  
lime wedges, cilantro, salsa, guacamole, sour  
cream

**40**

## SOUTH BY SOUTHEAST

Steamed jasmine rice, chilled rice noodles  
Tamarind marinated tofu, spicy roasted meatballs,  
teriyaki chicken, gojuchang eggplant, Chinese  
broccoli, roasted mushrooms, pickled vegetables,  
Thai basil, cilantro, peanuts, red curry, green curry,  
finger chillies

**39**

## PAD THAI

Shrimp, chicken, tofu  
Rice noodles, carrots, bean sprouts, lime wedges,  
Scallions, cilantro, pad thai sauce

**38**

## CHICKEN 'N WAFFLES

Southern fried chicken  
Waffles  
Amish maple syrup, butter, hot sauce

**37**

## MAC AND CHEESE

Classic mac and cheese with guests' selection of  
toppings to include: herb butter toasted bread  
crumbs, Maryland crab, lobster, peas, applewood  
smoked bacon, bleu cheese, chives

**39**

## GOURMET GRILLED CHEESE

Cranberry chipotle cheddar, braised short ribs,  
brioche bread  
Honey truffle pecan goat cheese, charred  
portobello, multigrain bread  
Thick Nueske's bacon, heirloom tomato, brie, basil,  
olive oil, sourdough bread

**36**

## STEAMED BAO BUNS

Choice of braised pork belly, roasted chicken  
thighs, marinated tofu  
Cilantro, mint, sweet soy, sriracha, finger chillies,  
pickled vegetable slaw (carrots, cucumber, daikon  
radish)

**39**

## CARVING STATION

*select one*

Local beer can chicken: roasted whole free range  
chicken, slaw, tandoori, asian, and tropical fruit  
bbq sauces **24**

Roasted strip loin of beef, red wine demi **32**

Dried chili herb potato crusted beef tenderloin,  
foie demi **41**

Herb marinated salmon, citrus salad, beurre blanc  
**30**

*\* consuming raw or undercooked eggs, meat or  
seafood may increase your risk of food borne  
illnesses*

## Enhancements

### BUBBLES

add bubbles to the first hour of your reception  
**17 per person**

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# Hors d'Oeuvres

All prices are per piece with a minimum of 50 pieces.

## WARM HORS D'OEUVRES

Edamame pot sticker **8**

Baked feta, young spinach, crispy phyllo shell **8**

Aloo tikki, cilantro mint yogurt **8**

Vegetable spring rolls, soy scallion **8**

Vegetable samosa, cilantro yogurt **9**

Chicken pot sticker, soy chili scallion sauce **9**

Fried coconut infused chicken, orange marmalade **9**

Pork pot sticker, sweet chili sauce **9**

House made mini crab cake, spicy tartar **15**

Za'atar spiced lamb chop, scallion, harissa yogurt **13**

Duck lumpia, 'chups plum sauce **9**

Japanese spiced beef brochettes, honey soy drizzle **10**

Mini bbq pork biscuit, kimchee remoulade **8**

Pork belly, Shanghai sauce **9**

Lamb kofta skewer, dill cumin crema (gf) **9**

Paella croquettes with shrimp and chorizo, rouille sauce **9**

Shrimp tempura, sweet chili **10**

Aged truffle cheddar grilled cheese on brioche, zesty pomodoro (v) **9**

Falafel bite, lemon tahini (v) **8**

Asparagus and mushroom risotto croquettes, zesty marinara (v) **8**

Coconut chicken skewers, green curry sauce **9**

Bacon wrapped kobe short rib, kecap manis sauce **11**

Moroccan lamb chops, mint cherry sauce (gf) **15**

## CHILLED HORS D'OEUVRES

Chilled mini chicken and corn taco, jalapeno dressing, queso fresco, avocado mousse (gf) **10**

Spicy tuna, avocado mousse, spicy aioli on rice cracker **15**

Tuna poke, tobiko, sesame seeds, squid ink cone **15**

Za'atar spiced eggplant caviar, toasted garlic brushed pita, olives (v) **8**

Creamy polenta cake, asiago chip, red jalapeno tomato jam (gf, v) **9**

Spanish torta bite, spicy chorizo, sofrito salsa (gf) **9**

Tomato jam crostini, mozzarella pearls, basil, sliced black olive (v) **9**

Calabrian lobster salad profiterole, chives **15**

Avocado bruschetta, balsamic reduction **10**

Ratatouille tartlet, feta crumbles, chive stick **10**

Spicy ginger tuna, avocado, on rice cracker **15**

Smoked salmon, boursin, caviar, dill, blini **15**

Grilled beef crostini, bleu cheese cream, pork candy **12**

## Enhancements

### BUBBLES

add bubbles to the first hour of your reception  
**17 per person**

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# Sweet Endings

All dessert stations require a minimum of 25 guests (based on 90 minutes of continuous service).  
Chef Attendant required, 1 chef per 75 guests

## DESSERT STATIONS

### DOUGHNUT BAR

Assortment of artisanal mini doughnuts (3 flavor assortment minimum applies)

**32**

### SUNDAE BAR

House made ice cream: vanilla, chocolate, salted caramel, bananas, macerated berries, rum-soaked golden raisins, Amish maple syrup, bacon, crumbled gingersnaps, shaved dark chocolate, toffee chips, pistachio\*

**34**

### PUMPKIN PANCAKES

Coffee gelato, salted caramel gelato, Amish maple syrup, cinnamon, Chantilly cream\*

**32**

### S'MORES

Marshmallow, peanut butter mousse, dark chocolate, milk chocolate, graham crackers

**32**

## DESSERT DISPLAYS

### CANDY CORNER

Smarties, Skittles, Starburst, Mini Snickers, Milky Way, Twix, Twizzlers, Saltwater Taffy, Hershey Kisses, Rock Candy, Mini Reeses, Charm Blow Pops, yogurt covered pretzels, chocolate covered almonds

**28**

### WORLD OF SWEETS

Mini tarts, cheesecake, pate de fruit, petite pastries, mini cookies, rice pudding in asian spoons, panacotta, tiramisu, cannoli

**32**

## Enhancements

### MINI DULCHE DE LECHE CHEESECAKE

**63 per dozen**

Mini pecan pie

**63 per dozen**

### MINI SALTED CARAMEL CHOCOLATE TARTS

**63 per dozen**

### MINI COCONUT CREAM ÉCLAIRS

**63 per dozen**

### ASSORTMENT OF MINI DOUGHNUTS

**68 per dozen**

BUBBLES, add sparkling wine to the first hour of your reception

**17 per dozen**

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# Beverages

Bars include mixers of Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale, Red Bull®, Sugar-Free Red Bull, Orange Juice, Cranberry Juice, and Fiji® water.

## STANDARD BAR

### ON CONSUMPTION

Spirits **15**

Wine **12**

Beer **8**

Soft drinks **7**

Fiji® water **8**

Juice **7**

### DOMESTIC &

IMPORTED BEER

First hour **24**

Additional hours **14**

### HOUSE BEER & WINE

First hour **20**

Additional hours **10**

## PREMIUM BAR

### ON CONSUMPTION

Spirits **18**

Wine **14**

Beer **10**

Soft drinks **7**

Fiji® water **8**

Juice **7**

### DOMESTIC &

IMPORTED BEER

First hour **32**

Additional hours **18**

## Enhancements

### BUBBLES

add bubbles to the first hour of your reception

**17 per person**

### SIGNATURE VUE

Experience four signature cocktails from VUE, based on 2 bartenders per 75 guests

**21 per person**

### SANGRIA

Your choice of red, white, or sparkling passed, served with fresh fruit

**14 per person**

*\* Please note that events in Elevation, VUE, and Sky Room are subject to different bar package rates and consumption pricing. Contact your Sales Manager for additional details and information.*

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# Beverages

Vintages and allocation subject to availability.

## RED WINE

PINOT NOIR  
Hangtime, *California*  
**56**

PINOT NOIR  
Graywacke, *Marlborough, NZ*  
**120**

MERLOT  
Kenwood, *Sonoma*  
**60**

MERLOT  
Spellbound, *California*  
**50**

MERLOT  
'Hands of Time', Stags Leap Wine  
Cellars, *Napa*  
**100**

CABERNET  
Niner Estates, *Paso Robles*  
**100**

CABERNET  
'Noble Tree', Wickersham Ranch  
Vineyard, *Russian River*  
**65**

MALBEC  
'Altos Del Plata', Terrazas De Los  
Andes, *Mendoza, Argentina*  
**50**

## WHITE WINE

PINOT GRIGIO  
Kris, Delle Venezie, *Italy*  
**55**

PINOT GRIGIO  
'A To Z', Winewoks, *Oregon*  
**60**

SAUVIGNON BLANC  
Kim Crawford, *New Zealand*  
**70**

SAUVIGNON BLANC  
Frenzy, *New Zealand*  
**50**

CHARDONNAY  
Rodney Strong, *Sonoma*  
**55**

CHARDONNAY  
Cakebread, *Napa*  
**130**

CHARDONNAY  
Sonoma Cutrer, *Russian River,*  
*Sonoma Coast*  
**80**

ROSE  
'Whispering Angel', Chateau  
D'esclans, *Cotes De Provence, France*  
**70**

## SPARKLING WINE

PROSECCO  
La Marca, *Veneto, Italy*  
**70**

BRUT  
Charles de Fere Reserve, *Blanc de*  
*Blanc, France*  
**55**

BRUT  
'Grand Cordon Brut', G.H.Mumm,  
*Champagne, France*  
**120**

BRUT  
Veuve Cliquot, *Reims France*  
**200**

BRUT ROSE  
'Grand Cordon Brut Rosé',  
G.H.Mumm, *Champagne, France*  
**160**

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Offerings include:

**BREAKFAST BUFFET**

**PLATED BREAKFAST**

**BRUNCH**

**BREAKFAST & BRUNCH ENHANCEMENTS**

**MORNING/AFTERNOON RECESS**

**LUNCH BUFFET**

**CHILLED PLATED LUNCH**

**HOT PLATED LUNCH**

**GRAB & GO LUNCH**

**DINNER BUFFET**

**PLATED DINNER**

**RECEPTION DISPLAY**

**RECEPTION STATIONS**

**HORS D'OEUVRES**

**SWEET ENDINGS**

**BEVERAGES**