

HOLIDAY CATERING MENU

*The city is sparkling,
our spaces are illuminated with holiday cheer.
Make joyous memories this holiday season at
Hotel Washington
with a modern luxury aesthetic
and downtown DC backdrop.*

HOTEL
washington



Holiday Plated

STARTER

LOBSTER BISQUE

Lemon Crème Fraiche

BUTTERNUT SQUASH SOUP (V)

Pumpkin Seed Oil, Cinnamon Toasted Pepitas, Crème Fraiche

BABY RED ROMAINE

Bloomed Cherries, Blue Cheese, Hazelnuts, Apple, Roasted Pear Dressing

SPINACH & BEETS SALAD

Feta, White Grapes, Frisée, Crispy Quinoa, Honey Balsamic Vinaigrette

ENTREE

FILET MIGNON

Caramelized Brussels Sprouts, Truffle Mashed Potatoes, Red Wine Jus

132

BEEF SHORT RIB

Saffron Risotto, Roasted Carrots, Gremolata

125

PAN SEARED SALMON

Beluga Lentil Ragout, Charred Romanesco, Choron Sauce

110

ROASTED CHICKEN

Squash and Chestnut Stuffing, Prosciutto Wrapped Haricot Verts, Mushroom Marsala Wine Sauce

105

DESSERT

CHOCOLATE PEPPERMINT MOUSSE

Whipped Cream, Candy Canes

GINGERBREAD CHEESECAKE

Cinnamon, Whipped Cream

BREAD PUDDING

Cranberry, Cardamom Eggnog, Crème Anglaise



Holiday Buffet \$150

BUTTERNUT SQUASH SOUP

GRILLED LEMON ASPARAGUS

FETA MESCLUN GREENS

*Heirloom Cherry Tomato, Rainbow Carrots,
Radish, Garlic Croutons, Champagne Vinaigrette*

ARTISANAL BREAD & BUTTER

GRILLED PETIT FILET

Porcini Chestnut Cream, Wild Mushroom

SEARED ATLANTIC SALMON

Maple Thyme Glaze

HERB ROASTED TURKEY

Giblet Gravy, Orange, and Cranberry Marmalade

ROASTED HARICOT VERTS

Shallot Puree, Almonds

ROASTED BRUSSELS SPROUTS

BAKED MAC & CHEESE

Herbed Crumbs, Cheese

ASSORTED MINI DESSERTS

Gingerbread Cheesecake, Mini Chocolate Peppermint Mousse, Truffles



Holiday Reception

HORS D'OEUVRES

CHICKEN SAMOSA

Cilantro Yogurt

10

MINI BEEF WELLINGTONS

11

SHRIMP COCKTAIL

Spicy Cocktail Sauce

12

PROSCIUTTO WRAPPED MANCHEGO

10

SMOKED SALMON MOUSSE

Caviar, Crispy Capers

14

SPICY TUNA

Avocado Mousse, Spicy Aioli, Rice Cracker

15

EMPANADAS

Selection of Short Rib, Vegetable, Beef, Chicken

11

STUFFED MUSHROOMS

Selection of Sausage & Herb or Spinach & Boursin

10

BACON WRAPPED DATES

Stuffed with Goats Cheese

11

CAPONATA PHYLLO STAR (V)

9

INDIAN SAMOSA (VG)

9



Holiday Reception

DISPLAY STATIONS

CHEESE & CHARCUTERIE BOARD

Assorted Cheese and Charcuterie, Dried and Fresh Fruits, Assorted Nuts, Cornichons, Cured Olives, Raw and Roasted Vegetables, Selection of Dips and Jams, Breads & Crackers

43

RAW BAR

(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

56

CHEF-ATTENDED STATIONS

MAC & CHEESE

Guests Selection of Toppings to include Herb Butter Toasted Breadcrumbs, Maryland Crab, Lobster, Peas, Applewood Smoked Bacon, Blue Cheese, Chives

39

GOURMET GRILLED CHEESE

Cranberry Chipotle Cheddar, Braised Short Rib, Brioche Bread, Chipotle Honey Truffle Pecan Goats Cheese, Charred Portobello, Multigrain Bread, Thick Nueske's Applewood Smoked Bacon, Heirloom Tomato, Brie, Basil, Olive Oil, Sourdough Bread (Chef attendant required @ \$200 per attendant)

39

ROASTED TURKEY CARVING STATION

Farm Raised Roasted Turkey, Orange Ginger Cranberry Marmalade, Giblet Gravy, Honey Butter Biscuits, Charred Brussels Sprouts

29

BOURBON MAPLE GLAZED HAM CARVING STATION

Cranberry Pepper Relish, Honey Butter, Biscuits, Grilled Asparagus

35

BEEF TENDERLOIN CARVING STATION

Horseradish Crème, Porcini Demi-Glace, Silver Dollar Roll, Orange Ginger Baby Carrots

45



Okay, Just One...

DESSERT

WONDERLAND

Macarons, Gingerbread Cookies, Mini Cupcakes, Mini Assorted Holiday Cookies, Truffles

30

HOLIDAY WORLD OF SWEETS

Selection of Cheesecakes, Ginger Meringue Tart, Chocolate Eclairs, Salted dark Chocolate Tarts, Chocolate Peppermint Mousse, Raspberry Shortbread Cookies, Salted Pecans and Milk Chocolate Bark

34

CHRISTMAS IN A COOKIE JAR

Display of Gingerbread, Raspberry Shortbread, Mint & Chocolate & Spritz Cookies

27



Drinks

VUE PREMIUM BAR PACKAGE

1st Hour 50 per person

Additional Hours 30 per person

ENHANCEMENTS

Start your reception off with an hour of passed bubbles or pre-batched VUE Signature Cocktails.

Bubbles

17

VUE Signature Cocktail

Choose up to Two

24

MISTLETOE MOJITO

Bacardi Silver, Lime Juice, Cranberry Juice, Mint, Soda

SWEET CELEBRATION

Tanqueray Gin, Grand Marnier, Lemon, Champagne

HOME FOR THE HOLIDAYS

Grey Goose, Lemon Juice, Cranberry Juice, Angostura Bitters

MIRACLE ON 15TH STREET

Rosemary infused Reposado Tequila, Lime, Honey Simple Syrup, Prosecco

WINTER SPICED OLD FASHIONED

Woodford Reserve Bourbon, Winter Spice Simple Syrup, Barrel Aged Vanilla Bitters, Cinnamon

Wines By the Bottle

Ask Your Catering Manger for the Current Selection

