

PRIVATE  
DINING MENUS

*The Hay-Adams*<sup>®</sup>

# PRIVATE DINING MENUS

When an event demands luxurious surroundings, food and beverage of the highest order and unrivaled service, it is an event that demands The Hay-Adams. As a member of Leading Hotels of the World, The Hay-Adams offers five private reception areas, each with its own distinctive décor sure to exceed all of your expectations.

Prestigiously situated on Lafayette Square, in the center of the nation's capital, stands this oasis in a sea of power. With almost a century of rich history, this elite hotel has one of the finest reputations throughout the world. Its intimate Italian Renaissance ambiance, old world elegance and modern day sophistication is why many distinguished guests choose The Hay-Adams.

*The Hay-Adams*

WHERE NOTHING IS OVERLOOKED BUT THE WHITE HOUSE

BREAKFAST

# BUFFET BREAKFAST

## VIRGINIAN

Freshly Squeezed Orange or Grapefruit Juice  
Bountiful Display of Sliced Fresh Fruits and Berries  
Housemade Granola, Yogurt and Local Honey  
Scrambled Eggs with Virginia Cheddar, Chives Grilled Asparagus, Purple and  
Red Potato Hash, Crispy Applewood Smoked Bacon, Country Pork or Turkey Sausage  
Basket of Freshly Baked Breakfast Pastries, Assorted East River Bagels, Assorted Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves  
Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas  
\$40.00 PER PERSON

## CHESAPEAKE

Freshly Squeezed Orange and Grapefruit Juice  
Fresh Berries Served Drizzled with Local Honey  
Poached Egg, Crab Cake, Wolferman English Muffin with Hollandaise Sauce, Asparagus Spears, Broiled Herb Tomato and Roasted Fingerling Potatoes  
A Selection of Freshly Breakfast Pastries, Assorted East River Bagels, Assorted Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves  
Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas  
\$40.00 PER PERSON

## WASHINGTONIAN

Freshly Squeezed Orange and Grapefruit Juice  
Organic Greek Yogurt Bar: Homemade Granola, Blueberries, Chopped Roasted Pecans, Local Honey  
Seasonal Sliced Fresh Fruits and Berries  
Baked Egg White Cup with Spinach on Whole Wheat Wolferman English Muffin,  
Low-Fat Cabot Cheddar, Turkey Bacon  
Fresh Blueberry, All Bran, and Morning Glory Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves  
Organic Irish Oats, Shredded Wheat, Special K, All Bran and Bircher Muesli  
Served with Skim and 2% Milk  
Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas  
\$40.00 PER PERSON

## 16TH AND H STREET CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Seasonal Fruits and Berries  
Stoneyfield Farm Yogurts  
Freshly Baked Breakfast Pastries to include Danish, Croissants, Assorted Muffins,  
East River Bagels, Vermont Creamery Butter, Chive Southcoast Farm Cream Cheese, Housemade Preserves  
Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas  
\$32.00 PER PERSON

# PLATED BREAKFAST

## PENNSYLVANIA AVENUE

Freshly Squeezed Orange or Grapefruit Juice  
Poured Tableside

Bruleed Grapefruit Halves

Organic Poached Eggs, Porchetta Ham or Baby  
Spinach and Mushrooms, Wolferman English  
Muffin, Hollandaise Sauce, Asparagus Spears  
and Crispy New Potatoes

Breakfast Pastries, Vermont Creamery Butter and  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$36.00 PER PERSON

## CONSTITUTION AVENUE

Freshly Squeezed Orange or Grapefruit Juice  
Poured Tableside

Fresh Fruit Martini with Lowfat Yogurt and  
Housemade Granola

Farm Fresh Scrambled Eggs with Chives and  
Crispy New Potatoes, Applewood Smoked Bacon  
and Sausage Links

Breakfast Pastries, Vermont Creamery Butter and  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$35.00 PER PERSON

## INDEPENDENCE AVENUE

Freshly Squeezed Orange or Grapefruit Juice  
Poured Tableside

Freshly Sliced Melon Drizzled with Local Honey  
and Yogurt

Baked Eggs with Pennsylvania Mushrooms,  
Virginia Ham, Gruyere Cheese, Crispy New  
Potatoes, Sautéed Sweet Onions

Breakfast Pastries, Vermont Creamery Butter and  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

Maximum 50 people

\$36.00 PER PERSON

## WASHINGTON CIRCLE

Freshly Squeezed Orange or Grapefruit Juice  
Poured Tableside

Freshly Sliced Fruit

Cornflake Crusted Cranberry Foccacia French  
Toast, Caramelized Red Pears, Warm Maple  
Syrup, Applewood Smoked Bacon or Sausage  
Links

Breakfast Pastries, Vermont Creamery Butter and  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$35.00 PER PERSON

## K STREET

Freshly Squeezed Orange or Grapefruit Juice  
Poured Tableside

Fresh Fruit Martini with Lowfat Yogurt and  
Housemade Granola

Spinach, Mushroom and Emmental Cheese  
Quiche,

Small Bouquet of Mixed Organic Greens

Breakfast Pastries, Vermont Creamery Butter and  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$36.00 PER PERSON

# BREAKFAST ENHANCEMENTS

## FARMER'S MARKET OMELET STATION

Including a Selection of Mushrooms, Tomatoes, Peppers, Onions, Bacon, Ham, Feta, Cheddar Cheese, Egg Whites and Egg Beaters

\$16.00 PER PERSON\*

## WAFFLE STATION

Buttermilk and Multi Grain Waffles with Maple Syrup, Fresh Strawberry Compote and Whipped Cream

\$12.00 PER PERSON\*

## SWEET AND SAVORY CREPE STATION

Sweet: Fresh Berries, Banana, Whipped Cream and Nutella

Savory: Mushrooms, Pancetta, Gruyere and Spinach

\$20.00 PER PERSON\*

## EXTRAS

Butter Croissant with Scrambled Eggs, Herb Porchetta Ham and Gruyere

Mixed Organic Greens

\$9.00 PER PERSON

Yogurt Cocktail with Local Honey, Granola and Berries

\$8.50 PER PERSON

Bircher Muesli with Seasonal Fresh Berries

\$8.50 PER PERSON

\*Chef Required at \$150.00

# PRESIDENTIAL BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juice

Fresh Fruit, Melons and Berries

Organic Stoneyfield Farms Yogurt, Housemade Granola

Marinated and Grilled Asparagus, Baby Bok Choy, Fennel, Baby Corn, Seared Romaine Leaves, Artichokes, Tofu, Vidalia Onion and Peppers

Mozzarella di Bufalo, Vine Ripe Tomato, Basil Infused Oil

Duck Confit, Snow Peas, Cellophane Noodles, Oriental Dressing

Smoked Scottish Salmon, Peppered Salmon and Gravlax

Applewood Smoked Bacon, Turkey Bacon, Chicken Apple Sausage

Maryland Lump Crab Cakes, Red Pepper Aioli

Sliced Virginia Sugar Cured Ham and Hickory Smoked Turkey

Seared Tile Fish, Creamy Fingerling Potatoes, Cauliflower and Pea Mousse, Brown Butter

Organic Poached Eggs, California Artichokes and Baby Spinach, Citrus Hollandaise

Freshly Baked, Croissants, Danish, Muffins, East River Bagels,

Vermont Creamery Butter, Southcoast Farms Cream Cheese, Housemade Preserves

Pastry Chef's Assorted Petite Dessert Selection

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$85.00 PER PERSON

BREAKS

# EXECUTIVE ALL-DAY BREAK PACKAGE

## CONTINENTAL BREAKFAST

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Freshly Squeezed Orange and Grapefruit

Fresh Fruits & Berries

Stoneyfield Farm Yogurts

Freshly Baked Croissants, Danish, Muffins,  
East River Bagels, Vermont Creamery  
Butter Southcoast Farms Cream Cheese,  
Housemade Preserves

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

## MID-MORNING BREAK

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Assorted Soft Drinks and Mineral Waters

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

## AFTERNOON BREAK

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Artisanal and Domestic Cheeses

Vine Ripened Grapes, Nuts and Dried Fruits,  
Fig Jam

Crackers, Walnut Raisin and Rustic Breads

Assorted Cookies and Brownies

Assorted Soft Drinks and Mineral Waters

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$70.00 PER PERSON

# BREAK MENUS

## THE MORNING BREAK

Honey Baked Granola and Yogurt Parfaits  
Fresh Fruit and Berry Smoothies  
An Assortment of Nature Valley Crunch  
Bars and Clift Bars  
\$18.00 PER PERSON

## THE WHITE HOUSE TEA

Tea Sandwiches  
Strawberries, Devonshire Cream, Scones,  
Tea Cookies and Housemade Preserves  
Selection of Mighty Leaf Teas  
\$22.00 PER PERSON

## MIDDLEBURG

Selection of local Artisanal Cheese and  
Charcuterie  
Rustic Country Bread, Grain Mustard, Pickled  
Vegetables  
\$18.00 PER PERSON

## COOKIE BREAK

Housemade Brownies and Blondies  
Chocolate Chip and Oatmeal Cherry Cookies  
Mini Black and White Cookies, Chocolate Grapes  
\$18.00 PER PERSON

## SWEET TREAT

Gourmet Popcorn, Kettle Corn and Caramel Corn  
Gummi Bears, M&M's and Candy Favorites  
\$18.00 PER PERSON

## DC POWER

Fruit Chips and Roasted Chickpea hummus  
Fresh Fruit Skewers with Honey Yogurt Sauce  
Power Bars, Shenandoah Valley Trail Mix, Clift  
Bars  
Red Bull and Sugar Free Red Bull, Vitamin Water  
\$18.00 PER PERSON

## ENHANCEMENTS

Housemade Croissants, Muffins, Danishes and  
Tea Breads  
\$57.00 PER DOZEN  
Farm Stand Brownies and Blondies  
\$57.00 PER DOZEN  
Housemade Chocolate Chip and Oatmeal Cherry  
Cookies \$57.00 PER DOZEN  
Organic Stoneyfield Farms Fruit Yogurt  
\$5.00 PER PERSON  
Virginia Route 11 Potato Chips  
\$57.00 PER DOZEN  
Bowl of Fresh Whole Fruit  
\$60.00 PER DOZEN  
Carafes of Fresh Fruit Juice  
\$34.00 PER CARAFE  
Iced Tea and Fresh Squeezed Lemonade  
\$34.00 PER CARAFE  
Assorted Regular, Diet and Caffeine Free Soft  
Drinks  
\$5.50 EACH  
Sparkling and Mineral Waters  
\$5.50 EACH  
Vitamin Water, Red Bull, Pellegrino Limonata,  
Fizzy Izzy Sodas  
\$7.00 EACH  
Freshly Brewed Starbucks Coffee, Decaffeinated  
Starbucks Coffee and Selection of Mighty Leaf  
Teas  
\$7.00 PER PERSON  
Starbucks Coffee Break Refresh  
\$7.00 PER PERSON

LUNCHEON

# LUNCHEON MENUS

[ Minimum of Three Courses ]

Pre-planned luncheons are served with Appetizer, Entrée, Dessert and Starbucks Coffee Service

## APPETIZER S

Chantenay Carrot and Ginger Soup, Crisp  
Celery Root Julienne  
\$10.00

Miso Coriander Broth, Vegetables,  
Chicken, Udon Noodles, Shiitake  
Mushrooms and Tofu  
\$10.00

Farm Stand Tomato Soup, Arugula Pesto  
\$10.00

Peruvian White Asparagus Soup, Truffle  
Oil \$10.00

Roasted Arnold Farm Corn and Fennel  
Soup  
\$10.00

Organic Mixed Greens and Arugula Salad  
Shaved Fennel, Rocket Tomatoes,  
Balsamic Vinaigrette  
\$10.00

Caesar Salad Hearts of Romaine, Shaved  
Parmesan, Focaccia Crouton  
\$10.00

Sunnyside Farm Golden and Red Beet Salad  
Vermont Goat Cheese, Citrus Vinaigrette  
\$11.00

Bufalo Mozzarella and Heirloom Tomato Salad.  
Toasted Pine Nuts  
\$11.00

Coriander Infused Maine Gulf Lobster Salad,  
Haricots Verts, Fennel, Tomatoes, Carrots, Fresh  
Coriander Dressing  
\$13.00

# LUNCHEON MENUS

## LUNCHEON ENTRÉES

Garlic Marinated Skirt Steak Salad, Grilled Red Onions, Gorgonzola Lola Rosa, Watercress, Balsamic Vinaigrette  
\$38.00

Seared Yellowtail Tuna Medallions, Wakame Sesame Salad Baby Mizuna, Wasabi and Ginger Soy Dressing  
\$38.00

Leek and Asparagus Risotto  
\$36.00

Sautéed Tile Fish, Parsnip Mousseline Braised Cipollini Onions, Beech Mushrooms, Parsley Vermouth Sauce  
\$42.00

Pan Seared Chilean Sea Bass, Fava Beans, Green Asparagus, Baby Carrots, Lobster, Ginger and Lemon Grass Sauce  
\$42.00

Organic Scottish Salmon, Baby Red Potatoes, Grilled Vegetables, Sweet Garlic and Parsley  
\$40.00

Jumbo Lump Maryland Crab Cakes, Local Farm Grown Potatoes, Shallots and Parsley, Long Pepper and Lemon Sauce  
\$44.00

Eberly Farms Organic Chicken Breast, Apple Wedges, Thompson Grapes, Celery Root Puree, Dried Figs, Pecan, Jus  
\$40.00

Seared Veal Medallions, Asparagus Risotto, Baby Vegetables, White Veal Jus, Lemon and Chervil  
\$50.00

Roasted Filet Mignon, Cocotte Potatoes, Pearl Onions, Seasonal Vegetables, Malabar Pepper Sauce  
\$50.00

Grilled Ribeye Steak, Duck Fat Roasted Chateaux Potatoes, Jumbo Asparagus, Maui Onion Marmalade, Five Peppercorn Sauce  
\$48.00

# LUNCHEON MENUS

## DESSERT SELECTIONS

Lemon Meringue Tart, Fresh Raspberries  
\$12.00

Caramel Apple Bread Pudding,  
Crème Fraiche Anglaise  
\$12.00

New York Sour Cream Cheesecake,  
Berry Coulis  
\$12.00

Fresh Fruit Tart, Grand Marnier Pastry Cream  
\$12.00

Honey Panna Cotta, Vanilla Citrus Drizzle  
\$12.00

Coconut Cream Tart, Chantilly Cream  
\$12.00

French Butter Apple Tart with Fleur de Sel  
and Caramel Anglaise  
\$12.00

“Candy Bar” Hazelnut Crunch, English Toffee,  
Dark Chocolate  
\$12.00

Fresh Berries, Vanilla Citrus  
\$12.00

Bourbon Chocolate Cake, Vanilla Chantilly Cream  
\$12.00

Mixed Sorbets with Fresh Berries  
\$12.00

Sweet Bites – Trio of Mini Desserts  
\$12.00

Sticky Toffee Pudding with Cherries  
\$12.00

Dark Chocolate Tart, Salted Caramel  
\$12.00

# LUNCHEON BUFFET CHOICES

(Minimum of 15 Guests)

## THE SENATE SIDE

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Amish Chicken and Vegetable Soup with Egg Noodles

Heirloom Tomato Caprese with Fresh Black Pepper and Balsamic Vinaigrette

Shrimp and Scallop Salad with Tri-Colored Heirloom Tomatoes and Artichoke Hearts Lemon, Parsley and Caper Vinaigrette

Organic Mixed Greens and Arugula Salad  
Shaved Fennel, Rocket Tomatoes, Balsamic Vinaigrette

Gemelli Tossed with Herbs and Grilled Vegetables  
Peppered Vodka Sauce and Grated Reggiano

Roasted Sea Bass with Grilled Pineapple and Mango Salsa

Medium-Rare Beef Medallions with Cracked Pepper Jus  
Porcini Gnocchi, Charred Asparagus and Caramelized Baby Carrots

Selection of Freshly Baked Breads and Assorted Rolls

Sliced Fresh Fruit and Berries

Pastry Chef's Selection of Mini Desserts

Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas

\$65.00 per person

## THE HOUSE SIDE

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Farm Stand Tomato Bisque, Arugula Pesto

Rustic Chopped Salad, Cucumber, Tomato, Roasted Corn, Dried Cranberries,  
Focaccia Croutons

Char-Grilled Vegetables, Balsamic Vinaigrette

Baby Red Potato Salad with Roasted Peppers, Grilled Fennel and Fresh Herbs

Organic Eberly Farm Free Range Chicken Salad  
Diced Celery, Roasted Pine Nuts, Honeydew and Cantaloupe Melon,  
Non-Fat Natural Yogurt Dressing

Penne Pasta Salad with Maryland Lump Crab, Asparagus,  
Roasted Plum Tomatoes  
Creamy Basil and Old Bay Dressing

Chilled Medium-Rare Sliced Niman Ranch Beef Tenderloin,  
Horseradish Cream Sauce

Artisanal Cheese Display

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls

Fresh Fruit and Mint Salad

Pastry Chef's Housemade Cupcakes and Whoopie Pies

Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas

\$63.00 per person

# LUNCHEON BUFFET CHOICES

(Minimum of 15 Guests)

## THE CABINET SIDE

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Roasted Arnold Farm Corn and Fennel Soup

Mixed Baby Greens, Balsamic Vinaigrette

Baby Red Potato Salad with Roasted Peppers, Grilled Fennel and Fresh Herbs

~Please Select Three Sandwiches From Below ~

Smoked Scottish Salmon, Thinly Sliced Cucumbers, Tomatoes, Red Onions and Cream Cheese on Multigrain Bread

Fresh Mozzarella, Vine-Ripened Tomato, Basil Pesto on a Ciabatta Roll

Grilled Chicken Cobb Wrap with Avocado, Bacon, Romaine, Tomato and Blue Cheese Basil Vinaigrette

Thinly Sliced Prosciutto di Parma on a Baguette with Tomato, Arugula, Applegate Farm Provola

Beef Strip Loin with Swiss Cheese, Arugula, Mustard and Horseradish Spread on a Crusty French Baguette

Roasted Chicken with Honey-Goat Cheese and Roasted Peppers on Flatbread

Spinach Tortilla Wrap Stuffed with Crab Salad and Tomato

Traditional Club with Hickory Roasted Turkey Breast, Tomato, Bacon and Lettuce on Whole Wheat

Grilled Vegetables and Hummus to include Zucchini, Roasted Peppers, Eggplant and Portobello Mushrooms on Rosemary Focaccia Bread

~All Sandwiches are Served with Matching Condiments, Freshly Chopped Coleslaw, Route 11 Potato Chips and Kosher Pickles~

Pastry Chef's Housemade Cookies, Brownies and Blondies

Freshly Brewed Starbucks Coffee

Decaffeinated Starbucks Coffee

Selection of Mighty Leaf Teas

\$55.00 per person

HORS D'OEUVRES

## C O L D

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Watermelon Cubes with Feta and Mint  
Pepper Crusted Mini Tenderloin with Horseradish Aioli  
Crab and Cucumber Salad with Tomato and Coriander  
California Rolls with Wasabi and Pickled Ginger  
Smoked Salmon on Herb Blini, Crème Fraiche and Chives  
Heirloom Tomato Tartare with Feta Cheese  
Sesame Crusted Tuna, Crisp Rice Cracker, Wasabi Cream  
Prosciutto de Parma, Basil and Cantaloupe Skewer  
Yellowtail Tuna Tartare with Lime and Chili Oil in a Sesame Cone  
Prosciutto on Flatbread with Mostarda  
Vegetarian Summer Roll with Thai Peanut Dipping Sauce  
Fingerling Potatoes, Sterling Caviar, Crème Fraiche  
Smoked Salmon Deviled Eggs  
Grilled Eggplant "Taco" with Sweet Peppers and Goat Cheese  
Maine Lobster Salad on Flatbread  
Sundried Fig, Herbed Chevre and Pancetta  
Individual Chilled Jumbo Shrimp, Cocktail Sauce (\$6.00 each)

## W A R M

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Asparagus with Truffle Butter on Garlic Crisp  
Grilled Tandoori Prawns, Cool Cucumber Yogurt Sauce  
Mediterranean Onion Tart, Goat Cheese, Black Olive Puree  
Yakitori Chicken Skewers with Grilled Scallions, Spicy Asian Dipping Sauce  
Vietnamese Vegetable Spring Rolls with Soy-Ginger Dipping Sauce  
Spanish Style Beef Kabob with Paprika Dressing  
Grilled Baby Lamb Chops, Malabar Pepper Sauce  
Tempura Prawns with a Sweet Chili Sauce  
Scallop Wrapped with Pancetta, Spicy Remoulade  
Peking Duck, Scallions and Plum Jam in a Chinese Pancake  
Grilled Lamb Meatballs, Cumin Yogurt Sauce  
Beef Sliders Topped with Gruyere and Sweet Onion Marmalade on Brioche  
Salmon Skewers with a Honey Mustard Glaze  
Mini Crab Cakes with Old Bay Seasoned Dipping Sauce  
Aronchini Stuffed with Fontina, Marinara Sauce

**\$5.50 EACH UNLESS OTHERWISE STATED**

DISPLAYED STATIONS

### AMERICAN MARKET

Baby Vegetables, Artisanal and Domestic Cheeses  
Grapes on the Vine, Nuts & Dried Fruits, Fig Jam  
and Roasted Red Pepper Aioli  
Assorted Crackers, Garlic Crisps, Walnut-Raisin and  
Rustic Breads  
\$25.00 per person

### CHILLED JUMBO PRAWNS

Served on Ice with Lemon Wedges and Cocktail  
Sauce  
\$600.00 per 100 pieces

### SMOKED & CURED SALMON STATION

Herb Pepper Crusted, Gravlax and Smoked Scottish  
Accompanied by Red Onions, Capers  
and Chopped Eggs

Smoked Trout Caviar, Dill and Crème Fraiche  
Pumpnickel Squares and Toast Points  
\$28.00 per person

### SEAFOOD RAW BAR

Wellfleet and Blue Point Oysters, Alaskan King  
Crab Legs, Snow Crab Claws and  
Jumbo Shrimp  
Shallot-Chive Vinaigrette and Horseradish Cocktail  
Sauce  
\$35.00 per person

### CEVICHE

Japan: Tuna, Shoyu Soy and Yuzu  
Mexico: Rockfish, Lime, Cilantro, Red and Green  
Peppers  
Peru: Scallops, Red Onions, Jalapeno, Lemon,  
Orange, Cayenne and Cilantro  
\$30.00 per person

### SLIDER BAR

Beef Burger with Chipotle Mayo  
Crab Cake with Mango Sauce  
Tuna Slider with Wakame and Wasabi Aioli  
\$25.00 per person

### SUSHI BAR

(Minimum of 50 Guests)  
Authentic Sushi Made to Order: Specialty Rolls,  
Maki, Nigiri, Sashimi  
Wasabi, Ginger, Soy Sauce  
\$35.00 per person  
Sushi Chef Fee \$175.00

### SOUTHWEST

Carne Asada with Soft Flour Tortillas  
Lime and Coriander Spiced Chicken Quesadilla  
Yellow and Blue Corn Chips with Tropical Mango  
Salsa, Salsa Verde, Tomatillo Salsa, Guacamole  
and Sour Cream  
\$26.00 per person

### CHARCUTERIE AND ANTIPASTO DISPLAY

Assorted Sliced, Aged and Cured Smoked Meats,  
Chicken Liver Mousse, Cherry Mozzarella,  
Prosciutto, Grissini Sticks

Grilled Local Vegetables  
Basil Marinated Artichoke Hearts and Button  
Mushrooms, Olives with Orange and Thyme,  
Cherry Tomatoes, Artisan Rustic Breads  
\$30.00 per person

Prices are Based on a Two-Station Minimum for a One-Hour Cocktail Reception  
and a Four Station Minimum for a Two-Hour Reception.

All Displayed Selections are Guaranteed for the Full Number of Guests.

## DISPLAYED STATIONS

### MEDITERRANEAN

Grilled Kofta Lamb Skewers, Cumin Yogurt Sauce  
Heirloom Tomato Tartare with Feta Cheese  
Hummus, Tabbouleh Salad, Grape Leaves  
Grilled Vegetables, Marinated Olives, Pita and  
Garlic Crisps  
\$28.00 per person

### MANDARIN

Peking Duck with Rice Pancakes, Green Onions  
and Hoisin Sauce  
Dim Sum Served in Bamboo Steamers to Include  
Shrimp Dumpling and Sui Mai with Soy Dipping  
Sauce  
Shrimp Penang Crispy Rolls with Ginger Sauce  
\$28.00 per person  
Chef Attendant Required at \$150.00 per attendant

### TOKYO

Beef and Shrimp Teriyaki, Jasmine Rice  
California Rolls, Wakame, Edamame  
Chicken Satay with Peanut Sauce  
Chilled Vegetarian Summer Rolls  
\$30.00 per person

### MADRID

Paella with Chicken, Shrimp, Scallops, Mussels,  
Tomatoes, Peppers, Peas  
and Saffron Rice  
Chicken Tamales  
Empanadas  
\$30.00 per person

### LIMA

Seafood Ceviche  
Plantain Chips  
Fried Yuca Wedges with Spicy Dipping Sauce  
\$28.00 per person

### ROMA

Caesar Salad with Focaccia Croutons  
Freshly Roasted Garlic Bread  
~Two Pasta Selections~  
Fusilli with Wild Mushrooms, Prosciutto de  
Parma, Asparagus and White Truffle Cream  
Penne with Scallops, Shrimp and Lobster Basil  
Sauce  
Wild Mushroom Ravioli with Baby Spinach,  
Pine Nuts and Carbonara Sauce  
Farfalle with Grilled Chicken and Tomato Basil  
Cream Sauce  
Cheese Tortellini with Spinach, Roasted Garlic  
and Parmesan Cream Sauce  
\$26.00 per person

### MILAN

Grilled New Zealand Baby Lamb Chops  
Risotto alla Milanese  
Sauteed Artichokes and Fava Beans  
\$30.00 per person

Prices are Based on a Two-Station Minimum for a One-Hour Cocktail Reception  
and a Four Station Minimum for a Two-Hour Reception.

All Displayed Selections are Guaranteed for the Full Number of Guests.

DINNER

# DINNER MENUS

[ Minimum of Three Courses ]

Pre-planned dinners are served with one Prelude, One Entrée, One Dessert and Starbucks Coffee Service

## PRELUDES

Peruvian Purple Potato Vichyssoise, Crème Fraiche, Roasted Duck Confit  
\$11.00

Maine Lobster Bisque, Vegetable, Lobster and Tarragon Brunoise  
\$11.00

Idaho Potato Leek Soup, Chive and Smoke Salmon Julienne  
\$11.00

Organic Mixed Greens and Arugula Salad Shaved Fennel, Cherry Tomatoes, Herb Dressing  
\$11.00

Butter Lettuce, Roasted Plum Tomatoes, Crumbled Goat Cheese Crisp Prosciutto, White Balsamic Vinaigrette  
\$11.00

Monterey Braised Baby Artichokes, Carrot and Black Olive Barigoule Tomato and Basil Confit  
\$12.00

Jumbo Lump Crab Meat, Diced Red Onions, Chervil and Chives Lemon, Mustard Vinaigrette  
\$16.00

Tandoori Spiced Tiger Shrimp Braised Carrots, Celery and Fennel Curried Aioli, Herbed Greens  
\$16.00

Crispy Cooked Jumbo Green Asparagus and Smoked Scottish Salmon Baby Mixed Greens, Sauce Ravigote  
\$15.00

Pepper Crusted Black and Blue Ahi Tuna Sweet Mango, Watercress, Wasabi Ginger Dressing  
\$17.00

Asian Crab Cake, Japanese Radish Salad, Wasabi Citrus Aioli  
\$17.00

Sautéed Atlantic Scallops with a Mushroom Duxelle, Micro Greens, White Truffle Oil Vinaigrette  
\$17.00

Housemade Potato Gnocchi, Braised Baby Fennel, Jumbo Green Asparagus California Corn Ragout, Red Bell Pepper Broth  
\$15.00

# DINNER MENUS

## INTERMEZZO SORBETS

(Minimum of 25 Guests)

Cosmo Sorbet

Champagne Sorbet

Grapefruit and Campari Sorbet

Myer Lemon and Fresh Mint Leaves Sorbet

Cabernet Sorbet

Riesling Sorbet

\$8.00 each

# DINNER MENUS

## DINNER ENTRÉES

Eberly Farm Organic Chicken Breast, Baby Spinach, Mushrooms and Artichokes, Fingerling Potatoes, Vidalia Onions, Sage Jus  
\$50.00

Roasted Muscovy Duck, Braised Turnips, Baby Carrots, Apricots and Raisins, Jus  
\$55.00

Crispy Black Bass, Peanut Potato, Creamed English Peas, Toasted Cumin, Carrot Reduction  
\$54.00

Seared West Coast Halibut, Artichoke Fricassee, Tomato Confit, Balsamic and Extra Virgin Olive Oil  
\$54.00

Roasted Cobia, Truffled Golden Yukon Mashed Potatoes, Caramelized Onions, Morel Veloute  
\$54.00

Seared Brook Trout, Braised Fennel, Asparagus Spears and Wild Mushrooms, Tomato Fennel Vinaigrette  
\$54.00

Grilled Free Range Veal Chop, Sweet Maui Onion, Potato Frittata, Broccolini, Rosemary Veal Jus  
\$78.00

Seared Filet Mignon, Pennsylvania Wild Mushrooms, Roasted Garlic Potatoes, Baby Turnip and Carrot Medley, Black Truffle Sauce  
\$72.00

Colorado Rack of Lamb, Citrus Scented Herb Crust, Yellow and Purple Carrots with Turmeric, Gratin Potatoes, Natural Jus  
\$80.00

Roasted Strip Loin, Shallot Confit, Garlic and Parsley Mashed Potatoes, Braised Celery and Carrots, Crushed Red Pepper Sauce  
\$68.00

Duet of Petit Filet Mignon and Jumbo Lump Crab Cake, Scallion Mashed Potatoes, Red Pepper Coulis  
\$85.00

Duet of Black Angus Filet Mignon, Malabar Peppers Sauce, Maine Lobster Tail, Ginger Lemongrass Sauce  
\$88.00 per person

Strip Steak with Honey Ginger Glazed Shrimp, Jasmine Rice, Sugar Snap Peas and Baby Yellow Carrots  
\$82.00

# DINNER MENUS

## DESSERT SELECTIONS

Lemon Meringue Tart, Fresh Raspberries  
\$12.00

Caramel Apple Bread Pudding, Crème  
Fraiche Anglaise  
\$12.00

New York Sour Cream Cheesecake, Berry  
Coulis  
\$12.00

Fresh Fruit Tart, Grand Marnier Pastry  
Cream  
\$12.00

Honey Panna Cotta, Vanilla Citrus Drizzle  
\$12.00

Coconut Cream Tart, Chantilly Cream  
\$12.00

French Butter Apple Tart with Fleur de Sel  
and Caramel Anglaise  
\$12.00

“Candy Bar” Hazelnut Crunch, English  
Toffee, Dark Chocolate  
\$12.00

Fresh Berries, Vanilla Citrus  
\$12.00

Bourbon Chocolate Cake, Vanilla Chantilly Cream  
\$12.00

Mixed Sorbets with Fresh Berries  
\$12.00

Sweet Bites – Trio of Mini Desserts  
\$12.00

Sticky Toffee Pudding with Cherries  
\$12.00

Dark Chocolate Tart, Salted Caramel  
\$12.00

# DINNER MENUS

## TABLE SIDE CHOICE OF ENTRÉE MENU

(Maximum of 50 Guests)

### First Course

Maine Lobster Bisque with Tarragon  
Brunoise

### Second Course

Butter Lettuce, Roasted Plum Tomatoes and  
Crumbled Goat Cheese with  
Crisp Prosciutto and White Balsamic  
Vinaigrette

### Tablesides Choice of Entrée:

Chilean Sea Bass, Tomato Fennel  
Vinaigrette

Black Angus Filet Mignon, Pinot Noir  
Reduction

Chef's Vegetarian Entrée (Available upon  
Request)

All Entrees Served with Roasted Potatoes  
and Seasonal Vegetables

### Dessert

Dark Chocolate Tart, Salted Caramel

Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas

\$120.00 per guest

Four Course Minimum for  
Tablesides Choice of Entrée

Menu Cards are required at \$4.50 each

# DINNER MENUS

## BUFFET DINNER

Organic Mixed Greens and Arugula Salad  
with Shaved Fennel, Cherry Tomatoes  
Black Pepper Vinaigrette

Marinated Vine-Ripened Tomatoes with  
Greek Feta, Watermelon and Mint  
Balsamic Dressing

Arugula with Cherry Tomatoes, Haricots  
Verts and Prosciutto di Parma  
Balsamic Vinaigrette

Grilled Vegetable Display to Include:  
Asparagus, Bok Choy, Fennel, Baby Corn,  
Seared Romaine Leaves, Vidalia Onions,  
Red and Yellow Peppers

Jumbo Shrimp atop Crushed Ice with Lemon  
Wedges and Cocktail Sauce

Eberly Farm Organic Chicken Breast with  
Apple Wedges, Figs, Pecans and  
Seedless Grapes  
Celery Root Puree

Lightly Grilled Organic Salmon with Sweet  
Garlic and Parsley Pernod Infusion

Roasted Filet Mignon with Malabar Pepper  
Sauce and Pearl Onions

Pan Seared Maryland Crab Cakes with Long  
Pepper Lemon Sauce

Served with Chef's Selection of Seasonal  
Vegetables and Pommes Dauphine

Artisanal Imported and Domestic Cheeses  
Vine-Ripened Grapes, Nuts and Dried Fruits, Fig  
Jam  
Assorted Crackers and Walnut-Raisin Rustic  
Bread

Pastry Chef's Selection of Mini Desserts

Freshly Brewed Starbucks Coffee  
Decaffeinated Starbucks Coffee  
Selection of Mighty Leaf Teas

\$108.00 per person

# BAR MENUS

## BAR SERVICE

Charges are Based on the Actual  
Number of Drinks Consumed

\$150.00 Per Bartender Charge  
Applied to All Events

## STANDARD BAR

Absolut Vodka, Tanqueray Gin, Johnny  
Walker Red Scotch, Jack Daniels Whisky,  
Crown Royal Scotch, Bacardi Silver Rum,  
Myers Dark Rum, Canadian Club Whisky,  
Jose Cuervo Gold Tequila, Dry and Sweet  
Vermouth

Cocktails \$9.25 each  
Imported Beer \$7.00 each  
Domestic Beer \$7.00 each  
Soft Drinks \$5.50 each  
Sparkling Water \$5.50 each

Veramonte Wines  
Chardonnay and Cabernet Sauvignon  
\$45.00 per bottle  
Scharffenberger Sparkling Wine  
\$52.00 per bottle

## PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin,  
Johnny Walker Black Scotch,  
Makers Mark Bourbon, Appleton Rum, Myers Dark  
Rum, Patron Tequila,  
Dry and Sweet Vermouth

Cocktails \$10.75 each  
Imported Beer \$7.00 each  
Domestic Beer \$7.00 each  
Soft Drinks \$5.50 each  
Sparkling Water \$5.50 each

Veramonte Wines  
Chardonnay and Cabernet Sauvignon  
\$45.00 per bottle  
Scharffenberger Sparkling Wine  
\$52.00 per bottle

## CORDIALS

Amaretto Di Saronno, Bailey's, Courvoisier VS, Grand Marnier, Frangelico, Kahlua  
\$13.00 each

# BAR MENUS

## PACKAGE BAR

Packages are Priced Per Guest.

Charges are Based on the Guarantee or Actual Attendance, if Higher.

\$150.00 Per Bartender Charge  
Applied to All Events

## STANDARD BAR

\$18.00 per person for the first hour

\$13.00 per person for each additional hour

## PREMIUM BAR

\$20.00 per person for the first hour

\$14.00 per person for each additional hour

## BAR SNACKS

Mixed Nuts \$13.00 per bowl

Spicy Pecans \$13.00 per bowl

Whole Cashews \$15.00 per bowl

# GENERAL BANQUET INFORMATION

## **Guarantees**

The catering department must be notified of the exact number of guests attending a function by 12:00pm at least 72 business hours prior to the day of the event.

This will be considered a guarantee, for which you will be charged even if fewer guests attend the function.

## **Service Charge**

A 21% service charge and 10% state tax will be added to all food and beverage charges.

Please note that the service charge is taxable by District of Columbia law.

## **Plated Dinners**

All meals that are considered a dinner must have a minimum of three courses. Dinner menus offering a tableside choice of entrée are only available to groups under 50 guests and require a four course menu and the purchase of menu cards at \$4.50 each.

## **Parking**

Valet parking is available at \$21.00 per car on weekdays and \$16.00 per car on weekends.

Please let your Catering Manager know if you would like to host parking for your guests.

## **Additional Fees**

Any group with 20 guests or fewer are subject to a Small Group Fee of \$75.00 per room, per day.

Bartenders & Chefs will be billed at the rate of \$150.00 per attendant, per event.

A Coat Check Attendant is required for any group with 50 guests or more at the rate of \$250 per attendant.

## **Billing**

All events must be paid in full at least 72 hours prior to the day of the event, unless direct billing has been established.

# EXAMPLE OF GRID

Prices are exclusive of 21% Taxable Service Charge and 10% DC Sales Tax