

## BREAKFAST

### Continental

Buffet

Plated

BREAK

LUNCH

RECEPTION

DINNER

DESSERT

BUFFETS

BEVERAGE

## BREAKFAST

### CONTINENTAL BREAKFAST ..... \$30.00 per person

Continental Breakfast service will be maintained for ninety minutes.

#### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

#### BLUEBERRY, APPLE CINNAMON AND BRAN RAISIN MUFFINS

#### CINNAMON SWIRL, RASPBERRY AND VANILLA CREAM DANISH

#### ASSORTED MINI BAGELS

Plain, Cinnamon Raisin and Sesame Seed

Sweet Butter, Plain and Flavored Cream Cheeses, Fruit Preserves

#### SLICED FRESH FRUIT AND BERRIES

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS

### HOMEMADE CEREALS (Please select two) ..... \$4.25 per person

Almond Granola with Fresh Berries

Brown Sugar Oat Muesli

Sun-Dried Fruit and Honey Muesli

Hot Oatmeal

Milk, Sugar, Butter, Honey, Cinnamon and Raisins

Whole and 2% Milk

### HOME BAKED PASTRIES (Please select one) ..... \$4.00 per person

Swirl Coffee Cake

Warm Cinnamon Rolls (NF)

Warm Rum Buns (NF)

Assorted Scones

Butter Croissants (NF)

Chocolate Croissants (NF)

### GLUTEN FREE PASTRIES (Please select one) ..... \$4.00 per person

Streusel Coffee Cakes

Chocolate Muffins

Banana Nut Muffins

Blueberry Muffins

### ASSORTED DOUGHNUTS ..... \$32.00 per dozen

Glazed, Chocolate Glazed, Jelly Filled, Fancy

### ASSORTED DOUGHNUT HOLES ..... \$12.00 per dozen

### HOT ITEMS ..... \$5.50 per piece

Individual Spinach and Wild Mushroom Quiche

Individual Smoked Bacon and Tomato Quiche

Individual Broccoli and Cheddar Cheese Quiche

Mini Bagel with Pesto Omelet and Applewood Smoked Bacon

Mini Ham and Cheese Croissant

Empanadas with Spanish Sausage and Scrambled Eggs

Empanadas "Rancheros" with Scrambled Eggs, Salsa and Cheese



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WHOLE FRESH FRUIT ..... \$3.50 per piece

ASSORTED INDIVIDUAL FRUIT YOGURTS ..... \$4.25 each

Fat Free Seasonal

Blueberry

Vanilla

FAT FREE SEASONAL FRUIT GREEK YOGURT PARFAIT ..... \$5.75 each  
with Homemade Granola

SLICED SULLIVAN FARM SMOKED SALMON ..... \$9.00 per person  
Thinly Sliced Bermuda Onions, Tomatoes, Capers and Lemon Wedges  
Sliced Miniature Bagels, Assorted Cocktail Breads

STRAWBERRY, CHEDDAR CHEESE AND TOASTED WALNUTS (GF) ..... \$6.00 per person

BLUEBERRY VANILLA YOGURT PARFAIT (GF) ..... \$6.00 per person

WAFFLE STATION (A minimum of 25 guests required) ..... \$9.00 per person  
Waffles with Condiments: Walnuts, Pecans, Peanut Butter,  
Blueberry Compote, Natural Maple Syrup

Culinary Attendants ..... \$150.00 each  
1 culinary attendant for every 50 guests is required



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# BREAKFAST BUFFETS

Breakfast Buffet service will be maintained for one hour.

## INTERNATIONAL TRADE BUFFET ..... \$38.00 per person

### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

### SLICED FRESH FRUIT AND BERRIES

### CROISSANTS (NF), DANISH, ASSORTED MINI BAGELS

Whipped Butter, Plain and Flavored Cream Cheeses, Fruit Preserves

### WHOLE GRAIN BRIOCHE FRENCH TOAST (NF)

Thyme Blueberry Jam (NF) (GF)

### APPLEWOOD SMOKED BACON

### PAN SEARED ARTISANAL TURKEY SAUSAGE LINKS

### SAUTÉED POTATOES

with Caramelized Onions

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## DOMESTIC TRADE BUFFET ..... \$38.00 per person

### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

### SLICED FRESH FRUIT AND BERRIES

### ASSORTED MUFFINS AND DANISH

Whipped Butter, Fruit Preserves

### SCRAMBLED EGGS WITH SEASONAL FRESH HERBS

### APPLEWOOD SMOKED BACON

### ARTISANAL TURKEY SAUSAGE LINKS

### HOME-STYLE RED BLISS POTATOES

with Caramelized Onions

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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# PLATED BREAKFASTS

All plated breakfasts include a pre-set glass of chilled orange juice, display of freshly baked muffins and fruit danish, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons Teas.

## CHOICE OF QUICHE .....\$33.00 per person

*All quiches are served with Applewood Smoked Bacon and Sun-Dried Tomato Grits*

Roasted Seasonal Vegetable and Goat Cheese Quiche (NF)

Ratatouille Quiche (NF)

Traditional Quiche Lorraine (NF)

## CHOICE OF FRITTATA .....\$32.00 per person

*All frittatas served with Artisanal Turkey Sausage Links and Home-Style Potatoes*

Spinach, Cheese and Vegetable (NF)

Potato and Goat Cheese (NF)

Provençale Vegetable (NF)

## LIGHTLY SCRAMBLED EGGS WITH MINCED CHIVES (NF) .....\$30.00 per person

Applewood Smoked Bacon and Home-Style Potatoes

## BRIOCHE FRENCH TOAST WITH ARTISANAL MAPLE SYRUP (NF) .....\$30.00 per person

Turkey Sausage and Warm Fruit Compote

## BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS (NF) .....\$32.00 per person

Applewood Smoked Bacon, Hash Browned Potatoes



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## BREAK SERVICE

**THE WASHINGTONIAN** ..... \$8.00 per person  
Freshly Brewed Regular and Decaffeinated Coffees, Assorted Harney and Sons Teas  
Washingtonian service will be maintained for sixty minutes

**BOTTLED STILL AND SPARKLING WATERS,  
REGULAR AND DIET SOFT DRINKS, BOTTLED JUICES** ..... \$8.00 per person

## BREAK SERVICE EMBELLISHMENTS

**ASSORTED HOMEMADE COOKIES (1.5 pieces per person)** ..... \$6.00 per person  
Chocolate Chip  
Chocolate Chip Cappuccino  
Maple Pecan  
Sugar Vanilla  
Snickerdoodle (GF)  
Chocolate Chunk (GF)

**MAKE YOUR OWN GREEK YOGURT PARFAIT** ..... \$6.25 per person  
Vanilla and Lemon Greek Yogurts (NF) (GF)  
Seasonal Fruit Compotes (NF) (GF)  
Homemade Granola  
Dried Fruit Mix (NF) (GF)

**SPA BREAK (NF) (A minimum of 25 guests is required)** ..... \$15.00 per person  
Natural Fruit Juice  
Mixed Baby Crudités with Tzatziki to Dip  
Artisanal Open-Faced Grilled Vegetable Sandwiches with Parmesan Cheese  
Mini Fruit Kebab with Mint Dipping Sauce  
Plantain Chips

**ASSORTED HOMEMADE BRIOCHE (Three pieces per person)** ..... \$15.00 per person  
Lemon Poppy Seed  
Chocolate Filled  
Traditional Butter  
Poached Sun-Dried Fruit  
Cream Filled  
*Condiments to Include: Whipped Butter, Lavender Honey, Berry Jam,  
Orange Marmalade, Crunchy Peanut Butter*

**WARM JUMBO PRETZELS (One piece per person)** ..... \$6.00 per person  
Spicy Mustard, Warm Cheddar Sauce

**ASSORTED FINANCIERS (Two pieces per person)** ..... \$6.00 per person  
Pistachio and Apricot, Almond, Lemon Blueberry, Pine Nut Crunch

**SLICED SEASONAL FRUIT AND BERRIES** ..... \$10.00 per person

**MARSHMALLOW LOLLIPOPS (NF) (GF) (Two pieces per person)** ..... \$5.50 per person  
Marshmallows Dipped in Chocolate and Dusted with Strawberry, Mint or Coffee

**HOMEMADE BARS AND BROWNIES** ..... \$6.75 per person  
Raspberry Hazelnut Linzer Bar  
Oatmeal Caramel Apple Bar  
Peanut Butter Chip Brownie  
English Toffee Blondie





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<b>NACHO BAR</b> .....	<b>\$12.50 per person</b>
Crisp Multi-Colored Tortilla Chips Guacamole, Salsa, Sour Cream and Warm Queso	
<b>CHEESECAKE TARTELETTES (GF) (Two pieces per person)</b> .....	<b>\$7.00 per person</b>
Banana Peanut Chocolate Cherry Vanilla Bean	
<b>ASSORTED FAT FREE ANGELFOOD CAKES (NF) (Two pieces per person)</b> .....	<b>\$7.00 per person</b>
Crystallized Mint Jasmine Rose	
<b>ASSORTED FRUIT CONSOMMÉ SHOOTERS (NF) (GF)</b> <b>(A minimum of 50 guests is required) (One piece per person)</b> .....	<b>\$4.75 per person</b>
Cantaloupe Mint, Pineapple Ginger, Watermelon Kiwi	
<b>SEASONAL FRUIT CUP (NF) (GF) (One piece per person)</b> .....	<b>\$5.75 per person</b>
<b>INDIVIDUAL CRUDITÉ BITES (NF) (GF) (1.5 pieces per person)</b> .....	<b>\$7.50 per person</b>
Please select one dip: Ranch Dressing, Tzatziki or Hummus	
<b>MAKE YOUR OWN TRAIL MIX</b> .....	<b>\$6.50 per person</b>
Sun-Dried Apricots, Cherries and Pineapple, Raisins, Dates, Almonds, Walnuts, Peanuts, Sunflower Seeds, M&M's, Pretzels	
<b>FRUIT AND CHEESE KEBOBS (NF) (GF)</b> .....	<b>\$6.00 per person</b>
<b>CHARCUTERIE ANTIPASTO</b> .....	<b>\$14.00 per person</b>
Assorted Domestic Artisanal Salamis, Salame, Soppressata, Salame Toscano, Prosciutto Mustard, French Cornichons and Freshly Baked Baguette	
<b>SWEET 'N SALTY</b> .....	<b>\$8.00 per person</b>
Pretzel Rods dipped in White, Milk and Dark Chocolate	



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Luncheon service will be maintained for ninety minutes. An additional surcharge of \$50.00 will apply for groups of less than 25 guests.

### DELI BUFFET ..... \$45.00 per person

Please add \$3.00 per person for premade sandwiches and wraps as a substitute for sliced meats and cheeses.

#### ROMAINE SALAD WITH PARMESAN CHEESE

Caesar Dressing or Balsamic Dressing

#### ORGANIC QUINOA SALAD, ROASTED BELL PEPPER

Chimichurri Emulsion

#### SLICED MEATS AND CHEESES

Smoked Turkey Breast, Lean Roast Beef and Black Forest Style Ham

Vermont Cheddar and Danish Havarti Cheeses

Assorted Freshly Baked Breads

Dijon Mustard, Mayonnaise and Creamy Horseradish

Sliced Garden Tomatoes, Pickles and Bibb Lettuce

#### ASSORTED HOMEMADE BROWNIES AND BLONDIES

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

### EXECUTIVE DELI ..... \$49.00 per person

#### CAESAR SALAD

Brioche Croutons, Sun Dried Tomatoes and Parmesan Dressing

#### FRESH MOZZARELLA WITH TOMATOES AND BASIL

Extra Virgin Olive Oil and Balsamic Vinaigrette

#### PENNE PASTA SALAD

with Vegetable Ratatouille

#### CLASSIC COLESLAW

#### SLICED HERB MARINATED BREAST OF CHICKEN AND GRILLED FLANK STEAK

Assorted Freshly Baked Breads

Dijon Mustard, Mayonnaise and Creamy Horseradish

Sliced Garden Tomatoes, Pickles and Bibb Lettuce

#### ASSORTED MACAROONS

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## LUNCH BUFFET ENHANCEMENTS

INDIVIDUAL BAGS OF CHIPS AND PRETZELS (NF) ..... \$4.00 per bag

HOMEMADE KETTLE CHIPS ..... \$4.00 per person

SOUP DU JOUR (NF) (GF) ..... \$4.00 per person

ICED TEA OR LEMONADE ..... \$2.00 per person

SEASONAL WHOLE FRESH FRUIT (NF) (GF) ..... \$3.50 per piece



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### GRILLED THEN CHILLED ..... \$54.00 per person

#### LETTUCES

Mixed Greens, Baby Romaine, Crispy Iceberg

#### TOPPINGS

Exotic Mushrooms, Cherry Tomatoes, Grilled Marinated Artichoke Hearts, Caramelized Onions, Brioche Croutons, Kalamata Olives, Haricots Verts, Roasted Vegetables, English Cucumber, Applewood Bacon

#### MEATS

Grilled Chicken, Grilled Salmon, Chili Lime Marinated Skirt Steak

#### CHEESES

Crumbled Blue Cheese, Goat Cheese, Fresh Mozzarella

#### DRESSINGS

Cilantro-Lime Vinaigrette, Homemade Parmesan Ranch, Balsamic Emulsion

#### ASSORTED FRESHLY BAKED BREADS

#### ANGEL FOOD CAKE (NF)

with Vanilla Cream and Berries

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

### SALAD BUFFET ..... \$46.00 per person

#### PLEASE SELECT FIVE

Lebanese Tabbouleh

*Lemon Olive Oil Dressing*

Mixed Baby Greens with Goat Cheese Crumbles, Cucumber, Tomato

*Balsamic Emulsion*

Panzanella

*Tomato, Cucumber, Celery and Focaccia Bread Salad*

*Red Wine Dressing*

Provençale White Bean Salad

*Tarragon Dijon Dressing*

Bibb Lettuce with Blue Cheese and Toasted Walnuts

*Ranch Dressing*

Organic Quinoa, Raisin, Celery and Bell Pepper Salad

*Chimichurri Dressing*

German Style Potato Salad

*Celery Seedlings, Dijon Dressing*

White and Wild Rice Salad with Walnuts, Cranberries and Figs

*Balsamic Dressing*

#### ASSORTED FRESHLY BAKED BREADS

#### ALMOND CAKE

Blackberry-Lemon and Orange-Mint

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas





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### GRAB & GO ..... \$49.00 per person

\*GF-can be made using GF bread

#### PLEASE SELECT FOUR

Tomato and Mozzarella Pesto Sandwich  
on Multigrain Bread

Smoked Ham Sandwich  
with Cheddar Cheese, Lettuce and Tomato on a Caramelized Onion Roll

Roast Beef Sandwich  
with Swiss Cheese, Caramelized Onions and Arugula on a Pretzel Roll

Chicken Caesar  
Herbed Sun-Dried Tomato Wrap

Southwestern Shrimp Po'boy Wrap (\$2.00 additional per person)  
Cajun Mayonnaise

Roasted Vegetable Sandwich (NF)  
with Hummus on Multigrain Bread

Black and Blue Wrap  
Roast Beef, Blue Cheese, Lettuce and Red Onion in a Roasted Red Pepper Wrap

Turkey and Havarti Wrap  
Spinach and Shredded Iceberg and Bell Pepper Dressing

#### INDIVIDUAL BAGS OF PRETZELS AND CHIPS

#### WHOLE FRUIT BASKET

#### ASSORTED HOMEMADE COOKIES, BROWNIES AND BLONDIES

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

### MEDITERRANEAN BUFFET ..... \$53.00 per person

#### PLEASE SELECT TWO

Greek Style Salad  
Tomato, Cucumber and Feta Cheese, Red Wine Vinaigrette

Lebanese Tabbouleh  
Parsley, Couscous, Tomato with Lemon Emulsion

Caesar Salad  
Romaine and Sun-Dried Tomatoes, Parmesan Dressing

#### ASSORTED FRESHLY BAKED BREADS

#### LIGHTLY GRILLED SALMON FILLET

Lemon Butter Sauce

#### CHICKEN PICATTA

Caper Sauce

#### PLEASE SELECT TWO

Spanish Vegetable Paella

Provençale Ratatouille

Creamy Polenta

#### DESSERTS

Turkish Fig Tart

Homemade Baklava

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

GF - Gluten Free, NF - Nut Free • Please note the TCMA kitchen is neither a gluten free nor nut free environment. Prices are subject to change. • All prices are subject to service charge and DC sales tax.



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## TASTE OF SPAIN ..... \$55.00 per person

### PLEASE SELECT ONE

Tomato Gazpacho with Brioche Croutons

Majorcan Vegetable Soup

### PLEASE SELECT TWO

Potato Salad with Garlic Aioli

Catalan Roasted Peppers, Eggplant and Tomatoes

Lentil, Green Olive and Manchego Salad

### ASSORTED FRESHLY BAKED BREADS

### PLEASE SELECT TWO

Pan Seared Farm Raised Salmon with Cider Wine Sauce

Braised Chicken with Peppers and Tomato

Roasted Mahi Mahi with Clams and Salsa Verde

### PLEASE SELECT TWO

Sautéed Swiss Chard with Raisins and Pine Nuts

Green Vegetable Paella

Potato and Chorizo Stew

Medley of Grains, Pilaf Style

### DESSERTS

Crème Catalan

Almond Cake

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## TEX MEX STYLE ..... \$55.00 per person

### PLEASE SELECT TWO

Tortilla Chicken Soup

Jicama, Melon, Cucumber and Tomato Salad

Romaine and Zucchini Salad with White Wine Vinaigrette

Mixed Greens with Baby Spinach and Chipotle Emulsion

### PLEASE SELECT TWO

Farm Raised Tilapia Veracruz Style

Seasonal Fish Tacos

*Tortilla Shells, Guacamole, Sour Cream, Salsa*

Grilled Chicken with Mole Sauce

Beef and Vegetable Fajitas with Warm Soft Tortillas

Vegetarian Quesadillas

### PLEASE SELECT TWO CASSEROLES

Black Beans and Rice

Chayote, Carrots and Bell Pepper

Roasted Potato with Ranchero Sauce

Green Bean and Mushroom

### DESSERTS

Chocolate Spiced Pecan Tart

Flan

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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## AMERICANA ..... \$55.00 per person

### PLEASE SELECT TWO

Creamy Corn Chowder

Chicken Noodle Soup

Iceberg Wedge

*with Bacon Crumbles and Diced Tomato*

*Blue Cheese Dressing*

Baby Spinach

*Green Scallions and Barley Salad*

New Orleans Potato Salad

### ASSORTED FRESHLY BAKED BREADS

### PLEASE SELECT TWO

Red Drum

*Caper Sauce*

Southern Style Fried Chicken

*Honey Mustard Sauce*

Maryland Style Crab Cake (\$8.00 additional per person)

*Garlic Aioli*

Grilled Marinated Flank Steak (\$3.00 additional per person)

*Red Wine Sauce*

### PLEASE SELECT TWO

Macaroni and Cheese

Creamy Baby Spinach

Corn Casserole with Shiitake Mushrooms

Sweet Potato Spoon Bread

### ASSORTED SEASONAL FRUIT COBBLERS

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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# PLATED LUNCHES *Appetizers*

Three-course luncheons are priced according to entrée selection. All lunches include chef's choice of seasonal accompaniments, freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas.

## SOUPS

CHILLED CUCUMBER SOUP (GF)

with Dill and Crème Fraîche

POTATO AND LEEK SOUP (GF)

ROASTED CARROT AND GINGER BISQUE (GF)

COCONUT AND GALANGAL CHICKEN SOUP

VEGETARIAN ASPARAGUS SOUP (GF)

GRILLED VEGETABLE GAZPACHO (GF)

ROASTED BUTTERNUT SQUASH SOUP (GF)

LOUISIANA BLUE CRAB CHOWDER (NF) (\$3.50 additional per person)

## SALADS

BABY ARUGULA (NF)

with Mozzarella Pearls and Cherry Tomatoes

Balsamic Vinaigrette

BABY SPINACH WITH BLACK QUINOA SALAD

Feta Cheese Crumbles, Toasted Almonds

Red Wine Mustard Vinaigrette

SOUTHWESTERN CAESAR (NF)

with Queso Fresco, Black Beans and Grilled Corn Salsa

Garnished with Crispy Tortilla Strips

Chipotle Caesar Dressing

ICEBERG WEDGE (NF)

Bacon Crumbles, Diced Tomatoes

Blue Cheese Dressing

SPINACH WITH STRAWBERRIES AND TOASTED WALNUTS

Lemon Pomegranate Vinaigrette

ORGANIC QUINOA (GF) (NF)

Roasted Golden Beets over Red Lola Rosa Leaves

Goat Yogurt Buttermilk Dressing

BIBB LETTUCE

Cherry Tomatoes, Artisanal Prosciutto, Candied Pine Nuts

Honeyed Dijon Vinaigrette

MEDITERRANEAN SALAD (GF) (NF)

Artichokes, Cucumbers, Olives, Feta Cheese, Tomato and Red Onion

Red Wine Vinegar Emulsion



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## PLATED LUNCHES *Entrées*

Three-course luncheons are priced according to entrée selection. All lunches include chef's choice of seasonal accompaniments, freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas.

### FISH

To preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise.

ADOBO CENTRAL AMERICAN FARM-RAISED TILAPIA FILLET (GF) ..... \$42.00 per person  
Multigrain Pilaf with Vegetables, Pan American Corn, Culantro Beurre Blanc

FARM-RAISED ROCKFISH FILLET (NF) ..... \$51.00 per person  
Sweet Potato Asparagus Risotto, Pinot Noir Sauce

FARM-RAISED AUSTRALIAN BARRAMUNDI FILLET (GF) ..... \$50.00 per person  
Five Grain Medley, Slow-Braised Napa Cabbage, Sun-dried Tomato Sauce

POMEGRANATE GLAZED FARM-RAISED SALMON FILLET ..... \$49.00 per person  
Sun-dried Fruit Rice Pilaf, Sautéed Spinach with Toasted Almonds, Citrus Beurre Blanc

FILLET OF FARM-RAISED SALMON (GF) ..... \$49.00 per person  
Red Wine Risotto, Artichoke and Fennel, Barolo Sauce

### MEAT

CURRIED "LEGION FIELD" LAMB STEW (GF) ..... \$44.00 per person  
Mixed Cauliflower Pilaf

PEPPER CRUSTED FILET MIGNON ..... \$53.00 per person  
Potato Gratin, Sautéed Salsify, Mustard Sauce

RAISED BONELESS SHORT RIBS ..... \$54.00 per person  
Mascarpone Creamy Polenta, Spinach, Mushrooms, Natural Jus

MARINATED BEEF SIRLOIN ..... \$48.00 per person  
Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Cabernet Sauce

PAN ROASTED PORK LOIN (GF) ..... \$44.00 per person  
Whole Grain Mustard Cavatelli Pasta, Braised Radicchio, Sage Sauce

### POULTRY

ROASTED MIDDLE EASTERN CHICKEN BREAST (GF) ..... \$45.00 per person  
Megada Rice, Yellow and Green Sumac Zucchini, Chermoula Sauce

MUSTARD BRUSHED BREAST OF CHICKEN (NF) ..... \$45.00 per person  
Roasted Fingerling Potatoes, Tarragon Scented Sauce

FRESH HERB CRUSTED CHICKEN BREAST ..... \$45.00 per person  
Chive Mashed Potatoes, Mushroom Fricassee, Red Wine Sauce

TANDOORI BREAST OF CHICKEN ..... \$45.00 per person  
Saag Paneer and Chickpea Chole Chaat, Indian Butter Sauce

PAN SEARED CHICKEN BREAST (NF) ..... \$45.00 per person  
Yukon Whipped Potatoes, Sautéed Wild Mushrooms, Marsala Reduction

### DUOS

DUO OF CHICKEN BREAST AND FILLET OF FARM-RAISED SALMON ..... \$50.00 per person  
Roasted Garlic Mashed Potatoes, Dill Scented Leek Confit, Juniper Berry Sauce

DUO OF GRILLED U.S. SHRIMP AND MEDALLION OF BEEF TENDERLOIN ..... \$57.00 per person  
Purple Mashed Potatoes, Corn and Yellow Beans, Shallot Merlot Sauce





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## PLATED LUNCHES *Desserts*

Three-course luncheons are priced according to entrée selection. All lunches include chef's choice of seasonal accompaniments, freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas.

### CHOCOLATE HAZELNUT GÂTEAU

Hazelnut Sponge, Chocolate Flourless Cake, Crispy Feuilletine, Chocolate Mousse  
Strawberry Sauce

### LEMON BLUEBERRY TART (NF)

Lemon Custard and Caramel Cream, Toasted Meringue  
Caramel Sauce

### BOURBON PECAN TOFFEE TART

Chocolate Sablée, Toasted Brioche, Fudge Frosting  
Vanilla Cream Sauce

### BAKLAVA CHEESECAKE

Pistachio Cheesecake on a Nut Crust  
Fig Compote

### ORANGE CRÈME BRULÉE (NF) (GF)

Vanilla Bean Custard, Mandarin Oranges, Gluten Free Wafer Cookies

### TROPICAL MARQUISE

Almond Sponge, Mango Passionfruit Mousse, Tropical Fruit Salsa

### GRIOTTE S'MORES BAR

Chocolate, Marshmallow, Graham Cracker  
Morello Cherry Compote

### CHOCOLATE COFFEE DOME

Chocolate Espresso Mousse, Cinnamon Cream, Rice Crunch Cake  
Apricot Sauce

### APPLE SPICE CAKE PYRAMID (NF)

Spiced Apple Cake, White Chocolate Cremeaux, Raspberry Jam Filling  
Red Berry Puree

### FRESH FRUIT CHARLOTTE (NF)

Ladyfinger Biscuit, Vanilla Cream, Fresh Seasonal Fruit



BREAKFAST  
BREAK  
LUNCH  
RECEPTION

**Canapés**

Hors d'Oeuvres

Reception Displays

Action Stations

DINNER  
DESSERT  
BUFFETS  
BEVERAGE

# RECEPTION *Canapés*

A minimum order of 50 pieces per selection is required.

ROASTED VEGETABLE AND TOMATO SALAD (NF) ..... in a Miniature Phyllo Basket	\$4.00 per piece
GOAT CHEESE AND PORT WINE SHALLOT CONFIT ..... on Walnut Toast	\$4.00 per piece
GRANNY APPLE SLICES WITH ROQUEFORT MOUSSE (GF).....	\$4.00 per piece
RICOTTA SALAMI CROSTINI .....	\$4.00 per piece
SMOKED SALMON DEVEILED EGG (GF).....	\$4.00 per piece
SAVORY PUFF WITH HERBED CREAM CHEESE (NF).....	\$4.00 per piece
CUCUMBER PINEAPPLE MINT SHOOTER .....	\$4.00 per piece
MOZZARELLA AND WATERMELON LOLLIPOP (GF) .....	\$4.50 per piece
Balsamic Syrup	
GRILLED ARTICHOKE WITH ASIAGO CHEESE.....	\$4.50 per piece
on Walnut Toast	
ASPARGUS CHEESE TARTINE (NF) .....	\$4.50 per piece
CITRUS MARINATED SEA SCALLOPS "CEVICHE STYLE" (GF) .....	\$4.50 per piece
BLACKENED BREAST OF CHICKEN WITH AVOCADO AND BLACK BEAN SALSA .....	\$4.50 per piece
on a Tortilla Chip	
TANDOORI CHICKEN ON A CUCUMBER TOAST (GF).....	\$4.50 per piece
Yogurt Raita	
SMOKED TROUT AND WHOLE GRAIN MUSTARD (NF).....	\$4.50 per piece
on Focaccia Toast	
SMOKED SALMON AND SEAWEEED LOLLIPOP (GF).....	\$5.00 per piece
Wasabi Soy Sauce	
LOBSTER MEDALLION.....	\$5.00 per piece
on a Cucumber Toast, Coriander Seedling Mayo	
LOUISIANA CRAB STUFFED CHERRY TOMATO WITH TARRAGON AIOLI (GF) .....	\$5.00 per piece
FILET MIGNON CROSTINI (NF).....	\$5.00 per piece
with Balsamic Onion Marmalade and Blue Cheese Crumbles	
SUMAC DUCK BREAST.....	\$5.00 per piece
Chickpea Purée and Pomegranate Glaze	
CRAB TARTINE (NF).....	\$5.00 per piece
with Grapefruit Spread	
INDIVIDUAL CRUDITÉS VERRINE (GF).....	\$5.00 per piece
Blue Cheese Dip or Hummus	
BEEF TARTARE IN A MINI CONE (NF).....	\$6.00 per piece
FOIE GRAS MOUSSE PROFITEROLE .....	\$6.00 per piece
BABY SHRIMP AND ARTISANAL PROSCUITTO (NF).....	\$6.00 per piece
on Polenta Toast	
GULF OF MEXICO WILD SHRIMP (GF).....	\$6.00 per piece
with Bloody Mary Pipette	
MINI LOBSTER ROLL (NF).....	\$6.00 per piece



BREAKFAST  
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Canapés

**Hors d'Oeuvres**

Reception Displays

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# RECEPTION *Hors d'Oeuvres*

A minimum order of 50 pieces per selection is required.

VEGETARIAN SAMOSA .....	\$4.00 per piece
Raita Sauce	
SPANAKOPITA .....	\$4.00 per piece
Phyllo Envelope filled with Spinach and Feta	
CRISPY CHEESE RAVIOLINI (NF) .....	\$4.00 per piece
Oregano Dipping Sauce	
SWISS CHEESE ALLUMETTE (NF) .....	\$4.00 per piece
BAKED PROSCIUTTO WRAPPED MEDJOOL DATE (GF) .....	\$4.00 per piece
FRIED BUFFALO MOZZARELLA (NF) .....	\$4.00 per piece
Pomodoro Sauce	
CHILEAN STYLE BEEF EMPANADA (NF) .....	\$4.00 per piece
Mango Salsa	
PIZZA BREAD PINWHEEL (NF) .....	\$4.00 per piece
with Tomato, Roasted Garlic and Black Olives	
MINI CRAB AND GOAT CHEESE QUICHE (NF) .....	\$4.50 per piece
WILD MOREL MUSHROOM QUICHE (NF) .....	\$4.50 per piece
MINI BARBECUED PORK TACO (NF) .....	\$4.50 per piece
FARRO "ARANCINI" WITH BELL PEPPER CONFIT (NF) .....	\$4.50 per piece
MINI CROQUE MONSIEUR (NF) .....	\$4.50 per piece
INDIAN STYLE BRUSCHETTA .....	\$4.50 per piece
Tomato, Onion and Paneer Cheese	
VEGETARIAN EMPANADA .....	\$4.50 per piece
with Harissa Hummus	
TANDOORI SHRIMP (GF) .....	\$5.00 per piece
Mango Mint Chutney	
LAMB MEATBALL (GF) .....	\$5.00 per piece
Tomato Za'atar Sauce	
SOUTH KOREAN SEAFOOD PANCAKE (NF) .....	\$5.00 per piece
SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF) .....	\$5.00 per piece
BEEF TENDERLOIN AND BLACK BEANS "CHILI STYLE" (NF) .....	\$5.00 per piece
in a Phyllo Cup	
FLAMICHE (NF) .....	\$5.00 per piece
Leek and Lobster Puff Pastry Tart	
DEEP FRIED VEGETARIAN SPRING ROLL .....	\$5.00 per piece
LAMB LOLLIPOP WITH CHIMICHURRI SAUCE .....	\$6.00 per piece
PACIFIC COAST DUNGENESS CRAB CAKES .....	\$6.00 per piece
Avocado and Lemon Aioli	
CRAB MAC AND CHEESE ARANCINI .....	\$6.00 per piece
ALOO TIKKI .....	\$6.00 per piece
with Cilantro and Mint Raita	
CHIVE AND SHRIMP DUMPLING .....	\$6.00 per piece
CRISPY DUCK ROLL .....	\$6.00 per piece
Cranberry Soy Dip	



BREAKFAST  
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## RECEPTION *Displays*

Prices are based on two hours of service. For extended service periods, please contact your event planning manager. The following displays must be ordered for a minimum of 50% of your guaranteed attendance and not less than 50 guests.

### **SUSHI NORI AND SASHIMI (GF)** (Three pieces per person) ..... \$19.50 per person

Served with Pickled Ginger, Wasabi and Soy Sauce

#### **NIGIRI**

Salmon, Shrimp, White Fish, Eel, Yellow Tail and Salmon Roe

#### **MAKI**

California Roll, Eel Roll, Avocado Roll, Two Varieties of Vegetable Rolls

*Sushi Attendant* ..... \$350.00 per attendant

3 hours of service • 2 weeks notice required for attendant

### **U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF)** ..... \$16.00 per person

A VARIETY OF GOAT, COW AND SHEEP CHEESES

GARNISHED WITH DRIED FRUIT

ASSORTED WATER CRACKERS, SLICED BAGUETTES AND ARTISANAL BREADS

### **TEXMEX SALSA STATION (NF)** ..... \$10.00 per person

Served with Fresh Toasted Tortilla Chips

#### **PLEASE SELECT THREE**

Pico de Gallo

Corn and Pepper Pico

Grilled Pineapple Salsa

Roasted Tomato Mint Salsa

Guacamole

Green Apple Salsa

### **BABY AND MARKET VEGETABLES (GF)** ..... \$9.50 per person

Served with Roquefort Cheese Sauce and Hummus

Sunburst Squash, Baby Zucchini, Celery, Carrots, Pear Tomatoes, Broccoli, Enoki Mushrooms, Snow Peas, Endive, Cucumber, Cauliflower

### **INTERNATIONAL STREET FOOD** (Three pieces per person) ..... \$18.00 per person

#### **HERBED LAMB KOFTA (NF) ~ LEBANON**

Harissa Aioli

#### **BARBECUED SHRIMP ~ KOREA**

In a steamed bun with Napa Cabbage Slaw

#### **CHICKEN KEBOB ~ TURKEY**

Spicy Peanut Sauce

#### **CUMIN SCENTED QUINOA, BULGUR AND FARRO CAKE ~ INDIA**

Roasted Bell Pepper Relish

### **HUMMUS BAR** ..... \$12.00 per person

A soft and silky chick pea dip served with pita bread and pita chips

#### **CLASSIC, ROASTED GARLIC AND HARISSA HUMMUS**

Assorted toppings including Toasted Pine Nuts, Feta Cheese and Diced Tomatoes  
Carrots, Celery and Cucumber to Dip





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## RECEPTION *Displays*

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### **NEW WORLD PIZZA** (Three slices per person) ..... \$13.50 per person

PLEASE SELECT THREE

Barbecued Chicken

*with Monterey Jack Cheese*

Tomato, Spinach and Duck Prosciutto

Pepperoni and Wild Mushroom

Four Cheese

*with Mozzarella, Parmesan-Reggiano, Fontina and Goat Cheese*

Applewood Smoked Bacon with Cheddar Cheese

Grilled Pepper, Onion, Zucchini, Tomato, Extra Virgin Olive Oil and Goat Cheese

### **SLIDERS (NF)** (Three pieces per person) ..... \$18.00 per person

PLEASE SELECT FIVE

Mini Cuban Sandwiches on Panini Bread

Mini Pulled Pork Barbecue on Sunflower Bread

Barbecued Chicken with Gorgonzola Fondue on a Poppy Seed Bun

North Carolina Shrimp Slaw on Opera Sandwich Bread

Mini Lamb Burger on Brioche Bun

Mini Vegetarian Tomato, Mozzarella and Arugula on Pita Bread

Old Bay Fish Cake with Lemon Mayo

### **DIM SUM** (Four pieces per person) ..... \$18.00 per person

STEAMED CRABMEAT DUMPLING

DEEP FRIED VEGETARIAN SPRING ROLL

CRISPY DUCK SPRING ROLL

CHIVE AND SHRIMP DUMPLING

PORK SHU MAI WITH SHRIMP

BRAISED BEEF DUMPLING

### **A TASTE OF THE MIDDLE EAST (NF)**

(Three pieces per person) ..... \$15.00 per person

Served with Cucumber Mint Sauce, Harissa Mayo, Tahini Sauce

Pita Bread and Pita Chips

PLEASE SELECT THREE

Chicken Kebab

Beef Kofta

Lamb Kofta

Vegetable Kebab





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## RECEPTION *Displays*

Prices are based on two hours of service. The following displays must be ordered for a minimum of 50% of your guaranteed attendance and not less than 50 guests.

### ARTISANAL SAUSAGES ..... \$21.00 per person

A variety of international artisanal sausages, served with fresh pretzels, mini baguettes, fresh buns, Dijon Mustard and French Cornichons

#### PLEASE SELECT FOUR

North African Merguez

Argentinian Hot Chorizo

Sweet Italian Sausage

Buffalo Chipotle Sausage

French Country Style Sausage

Bratwurst

*One culinary attendant for every 150 guests ..... \$150.00 per attendant*

### INDIAN VEGETARIAN FEAST ..... \$18.00 per person

Warm Classic Naan and Warm Garlic Naan

#### PLEASE SELECT TWO

Smoky Spiced Eggplant

Vegetable Samosas with Mint Coriander Chutney

Tomato and Cucumber Salad

#### PLEASE SELECT TWO

Coconut Vegetable Curry

Mushroom and Potato Stew

Sautéed Spinach and Tomatoes

*with Paneer Cheese*

Pulao Basmati Rice

### SALAD BUFFET (NF) ..... \$18.00 per person

#### LETTUCES

Mixed Greens, Baby Romaine, Crispy Iceberg

#### TOPPINGS

Exotic Mushrooms, Roasted Tomatoes, Grilled Marinated Artichoke Hearts, Caramelized Onions, Brioche Croutons, Kalamata Olives, Haricots Verts, Roasted Vegetables, English Cucumber, Applewood Smoked Bacon

#### CHEESES

Crumbled Blue Cheese, Goat Cheese, Fresh Mozzarella

#### DRESSINGS

Cilantro-Lime Vinaigrette, Pesto Vinaigrette, Classic Caesar, Balsamic Emulsion



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# RECEPTION *Action Stations*

Prices are based on two hours of service. Each station must be ordered for 100% of your guaranteed attendance and not less than 50 guests.

## THE CARVERY (NF) ..... \$27.00 per person

All carved items are accompanied by assorted rolls, homemade focaccia and corn bread.  
Each carved item requires a culinary attendant at \$150.00.

### PLEASE SELECT TWO

Oven Baked Salmon Vera Cruz Style

*Culantro Rice Pilaf*

Herb Rubbed Turkey Breast

*Herb Aioli, Cranberry Chutney, Butternut Squash Risotto*

Moroccan Spice Marinated Leg of Lamb

*Seasonal Vegetable Tajine, Tahini Harissa Sauce*

Sirloin of Beef

*Roquefort Mashed Potatoes, Bistro Style Sauce*

Roasted Beef Tenderloin (\$5.00 additional per person)

*Horseradish Cream, Chimichurri Sauce, Mushroom Casserole*

*Culinary Attendants* ..... \$150.00 per attendant

## CHESAPEAKE BAY RAW BAR (GF) (Three pieces per person) ..... \$12.00 per person

Chesapeake Bay Raw Bar items are served with Mignonette, Cocktail Sauce and Lemons.

### BARREN ISLAND OYSTER

Buttery and medium brininess

### WARE NECK, VIRGINIA STING BAY OYSTER

Sweet and mildly salty

### CHINCOTEAGUE BAY, VIRGINIA OLD SALTS OYSTER

A full bodied tasty oyster

*Oyster shuckers* ..... \$350.00 each

One shucker required for every 150 guests

## TAPAS STYLE

GRILLED GOAT CHEESE SANDWICH (NF) ..... \$6.00 per piece  
with Baby Seedling Salad

MOREL MUSHROOM RISOTTO (GF) ..... \$6.50 per piece

SLOW COOKED SHORT RIBS (NF) ..... \$9.00 per piece  
Roasted Garlic Mashed Potatoes, Red Wine Sauce

Red Drum (GF) ..... \$8.50 per piece  
Vegetable Ratatouille, Black Olive Sauce

ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM (GF) ..... \$7.00 per piece  
Medley of Grain Pilaf



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## RECEPTION *Action Stations*

Prices are based on two hours of service. Each station must be ordered for 100% of your guaranteed attendance and not less than 50 guests.

### MEZZA TABLE (A minimum of 30 guests) ..... \$15.00 per person

Accompanied by displays of Pita Bread, Pita Chips and Tahini Sauce

#### PLEASE SELECT FIVE

Hummus

*Chickpeas Puréed with Tahini, Fresh Lemon Juice and Garlic*

Baba Ghannouge

*Eggplant Puréed with Tahini, Fresh Lemon Juice and Garlic*

Artichoke Salad

*with Vegetables, Garlic and Lemon Juice*

M'saka

*Eggplant and Chickpeas Cooked with Onions*

Lubieh Bel Zeit

*Sautéed String Beans with Tomatoes*

Aranabeet

*Fried Cauliflower with Tahini Sauce*

Vegetable Kibbeh

*Bulgur Wheat Patties Stuffed with Vegetables*

Fatayer Cheese, Fatayer Spinach

Spicy Pita Bread with Lebneh

*Fresh Cheese made from Yogurt*

### PASTA BAR ..... \$17.00 per person

Accompanied by Freshly Grated Parmigiano-Reggiano Cheese, Sliced Homemade Focaccia, Bread Sticks and Black Olive Flat Bread

Please select two pastas and two sauces:

#### PLAIN PASTA

Radiatore, Fresh Trofie, Fresh Cavatelli or Rice Flour Fusilli (GF)

#### FILLED PASTA

Roasted Garlic and Spinach Ravioli, Portobello and Porcini Sacchetti or Cheese Tortellini

#### SAUCES

Classic Marinara, Pesto, Sauce de la Mer or Vodka Cream Sauce

#### OPTIONAL ENHANCEMENTS

Chicken (\$4.00 additional per person)

Shrimp (\$6.00 additional per person)

*Culinary Attendants* ..... \$150.00 per attendant

### NOODLE BAR ..... \$20.00 per person

#### PLEASE SELECT TWO

Cold Bean Thread Noodles

*with Pickled Vegetables*

Stir Fried Chicken Lo Mein

Udon with Green Onion and Edamame

*Dashi Sauce*

Pad Thai

Traditional Vegetable Chow Mein

*Culinary Attendants* ..... \$150.00 per attendant



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### Appetizers

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# PLATED DINNERS *Appetizers*

All plated dinners include freshly baked bread and butter, chef's choice of seasonal accompaniments, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas. Plated dinners must include a minimum of three courses, to include a first course, one entrée and one dessert.

## SOUPS

BLUE CRAB BISQUE (GF) .....\$10.50 per person  
with Brioche Crouton and Aioli

TOMATO BASIL GAZPACHO (GF)(NF) .....\$9.50 per person

CORN AND CLAM CHOWDER WITH CHORIZO (NF) .....\$10.00 per person

MAUI ONION SOUP (NF) .....\$10.00 per person  
Goat Cheese Toast

SWEET POTATO SOUP (NF) .....\$9.00 per person  
Maple Scented Bacon Crumbs

CLASSIC LOBSTER BISQUE (NF) ..... \$11.00 per person  
Brioche Croutons

## SOUP AND SALAD DUOS

MUSHROOM CREAM SOUP WITH PROVENÇALE ARTICHOKE  
AND BABY GREEN SALAD (GF)(NF) .....\$12.00 per person  
Roasted Bell Pepper Emulsion

POTATO AND LEEK CHOWDER WITH MINI TOMATO  
AND MOZZARELLA PEARL SALAD (GF)(NF) .....\$12.00 per person  
Balsamic Vinaigrette

## HOT APPETIZERS

TRIO OF DOMESTIC SHRIMP (GF) .....\$15.00 per person  
Tandoori Shrimp on a Bed of Chayote Slaw  
Shrimp Cocktail with Bloody Mary Pipette  
Shrimp Bisque Shooter

WARM CRAB QUICHE .....\$13.50 per person  
Wild Watercress Salad, Hazelnut Vinaigrette

WHITE ASPARAGUS RISOTTO WITH SMOKED BABY SHRIMP (GF) .....\$12.00 per person  
Parmesan Shavings

POTATOES "RISOTTO STYLE" WITH OREGON MORELS .....\$12.00 per person

GOAT CHEESE TWO WAYS (GF) ..... \$13.75 per person  
Goat Cheese Cake with Red Beet Sauce  
Organic Seedling Salad with Crumbled Goat Cheese and Dates  
Pomegranate Dressing

TANDOORI SHRIMP .....\$13.00 per person  
On a Bed of Ginger Scented Cauliflower



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## SALADS

WATERMELON, WILD WATERCRESS AND CRUMBLLED GREEK FETA ..... \$11.00 per person  
Citrus Dressing

MIXED BABY GREENS (GF) ..... \$11.00 per person  
with Blue Cheese and Toasted Pine Nuts, Garnished with Duck Prosciutto  
Basil Goat Cheese Emulsion

MINI LOBSTER ROLL WITH RAW VEGETABLE SLAW (GF) ..... \$13.00 per person  
Tarragon Aioli

ROASTED ASPARAGUS SALAD ..... \$10.50 per person  
Pecorino Shavings, Brioche Crouton  
Ravigote Emulsion

ORGANIC QUINOA SALAD, TABBOULEH STYLE ..... \$11.00 per person  
Pita Toast  
Za'atar Emulsion

RED CABBAGE AND ROMAINE SALAD (GF) ..... \$12.00 per person  
Hot Smoked Salmon Pastrami  
Buttermilk Dressing

BABY SPINACH (GF) ..... \$10.50 per person  
Swiss Cheese and Toasted Walnuts  
Raspberry Vinegar Emulsion

WINTER SALAD WITH SCALLION, DILL AND FETA (GF) ..... \$10.50 per person  
Parmesan Dressing

CRAB AND BLUE PRAWN SALAD ..... \$15.00 per person  
Spicy Tomato Aioli





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# PLATED DINNERS *Entrées*

## FISH

To preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise.

PAN SEARED HERB MARINATED WILD HALIBUT FILLET (GF) ..... \$56.00 per person  
Bell Pepper and Potato Piperade, Pesto Tomato Sauce

BAKED WILD ARCTIC CHAR ..... \$54.00 per person  
Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassee, Mango Rum Beurre Blanc

HERB MARINATED ROCKFISH FILLET (GF) ..... \$55.00 per person  
Fresh Herb and Gorgonzola Polenta, Minted Fava Beans, Tarragon Sauce

POMEGRANATE GLAZED FARM-RAISED RED DRUM FILLET (NF) ..... \$55.00 per person  
Megada Rice, Yellow and Green Sumac Zucchini

FARM-RAISED SALMON FILLET (NF) ..... \$51.00 per person  
Fingerling Potatoes, Sautéed Green Beans, Purple Mustard Sauce

CRAB CRUSTED SALMON ..... \$58.00 per person  
Carolina Gold Rice Pilaf, Corn Succotash

## POULTRY

PAN SEARED AIRLINE CHICKEN BREAST ..... \$48.00 per person  
Grilled Asparagus, Pommes Mousseline, Dijonnaise Sauce

MACADAMIA NUT CRUSTED CHICKEN BREAST ..... \$48.00 per person  
Hawaiian Sweet Potato Mash, Oyster Mushroom Fricassee, Lilikoi Sauce

MARINATED FREE-RANGE CHICKEN ..... \$48.00 per person  
Goat Cheese Grits, Green Bean Shiitake Casserole, Smoked Tomato Sauce

AIRLINE CHICKEN BREAST (GF) ..... \$48.00 per person  
Leek and Spring Onion with Medjool Date Confit, Pinot Noir Sauce

ROASTED AIRLINE CHICKEN BREAST ..... \$48.00 per person  
English Pea Mint Risotto, Parmesan Sauce

BREAST OF PHEASANT ..... \$50.00 per person  
Chive Mashed Potatoes, Mushroom Fricassee, Natural Jus

## VEGETARIAN

STUFFED ROASTED TOMATO (GF) ..... \$40.00 per person  
Carolina Gold Rice Pilaf, Corn Succotash, Roasted Bell Pepper Sauce

ORECCHIETTE PASTA (GF) ..... \$39.00 per person  
Asparagus and Spinach, Vodka Sauce

TRIO OF RICE (GF) ..... \$39.00 per person  
Mushroom Risotto, Basmati Rice Stir Fry, "Rhone Delta" Red Rice Ratatouille

CULANTRO SCENTED ORGANIC QUINOA WITH FARRO RICE PILAF ..... \$39.00 per person  
Sundried Fruits



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# PLATED DINNERS *Entrées*

## MEAT

OVEN ROASTED VEAL LOIN (NF) ..... \$60.00 per person  
Potatoes and Leeks "Risotto Style", Morel Mushroom Sauce

PAN SEARED BEEF TENDERLOIN (NF) ..... \$64.00 per person  
Raclette Cheese Potato Gratin, Sautéed Green Beans, Juniper Berry Sauce

OVEN ROASTED BALSAMIC MARINATED BEEF TENDERLOIN (NF) ..... \$64.00 per person  
Crushed Fingerling Potatoes with Blue Cheese, Asparagus Tips, Caramelized Onions,  
Shallot Cabernet Reduction

OVEN ROASTED BEEF TENDERLOIN ..... \$64.00 per person  
Asparagus Risotto, Morel Fricassee, Pinot Noir Sauce

PAN ROASTED VEAL LOIN ..... \$60.00 per person  
Spinach and Chick Peas, Toasted Pine Nuts, Lemon Confit Sauce

APPLE CIDER MARINATED ROASTED WILD BOAR RACK ..... \$61.00 per person  
Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Lingonberry Sauce

SLOWLY BRAISED SHORT RIBS ..... \$60.00 per person  
Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Red Wine Sauce

## DUETS

BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (GF) ..... \$75.00 per person  
Trio of Cauliflower "Risotto Style", Sautéed Swiss Chard, Madera Tarragon Sauce

PAN SEARED WILD HALIBUT AND ROASTED BEEF TENDERLOIN (GF) ..... \$72.00 per person  
Grilled Corn Organic Quinoa, Culantro Sautéed Spinach, Chimichurri Beurre Blanc

ROASTED CHICKEN BREAST AND BEEF TENDERLOIN (NF) ..... \$64.00 per person  
Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

CHIPOTLE MARINATED U.S. SHRIMP AND CORIANDER DUSTED BEEF TENDERLOIN (NF) ... \$71.00 per person  
Avocado Mashed Potatoes, Cilantro Braised Carrots, Mole Sauce

CHICKEN BREAST AND FARM-RAISED SALMON FILLET (GF) ..... \$62.00 per person  
Creamy Gorgonzola Polenta, Braised Fennel, Sun Dried Tomato Sauce

BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (GF) ..... \$74.00 per person  
Corn and Morel Mushrooms Succotash Style, Baby Spinach, Cabernet Sauvignon Sauce

FARM-RAISED SALMON FILLET AND BEEF TENDERLOIN (GF) ..... \$70.00 per person  
Lemon Cucumber Risotto and Sea Asparagus Fricassee, Purple Mustard sauce



BREAKFAST  
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RECEPTION  
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## PLATED DINNERS *Desserts*

STRAWBERRY RHUBARB TART..... \$11.00 per person  
Almond Pound Cake, Oat Crumble, Toasted Meringue  
Strawberry Sauce

BERRY CHEESECAKE..... \$10.00 per person  
Ginger Snap Crust  
Apricot Brandy Sauce

TURKISH COFFEE VERRINE ..... \$11.00 per person  
Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

THE SNICKERS BAR ..... \$11.00 per person  
Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse,  
Roasted Cacahuètes, Vanilla Bean Cream  
Raspberry Sauce

PISTACHIO MEDJOOL DATE DACQUOISE CAKE ..... \$10.00 per person  
Cardamom Cream  
Honey Yogurt Sauce

FLOURLESS CHOCOLATE CAKE SPHERE (GF) ..... \$10.50 per person  
Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch  
Milk Chocolate Sauce

PUMPKIN SPICE POTS DE CREME ..... \$11.00 per person  
Topped with Cranberry Orange Compote, Citrus Short Bread Cookies

GIANDUJA DECADENCE CAKE..... \$10.50 per person  
Flourless Chocolate Cake, Crispy Rice Crunch, Chocolate Hazelnut Mousse  
Apricot Sauce

PINEAPPLE GALANGAL CONSOMME ..... \$11.00 per person  
Tropical Fruit Salsa, Spiced Mango Panna Cotta, Macadamia Twist Cookie

CLASSIC SACHER TORTE ..... \$11.00 per person  
Chocolate Tart Shell and Chocolate Mousse, Mandarin Oranges and Jam  
Blood Orange Sauce

CAJETA SPONGE CAKE TART ..... \$11.00 per person  
Caramelized Goat's Milk, Chocolate Chiffon Cake, Cinnamon Mousse, Cocoa Crunch  
Persimmon Sauce

CARAMEL TIRAMISU ..... \$10.00 per person  
Caramel Chocolate and Mascarpone Mousse, Almond Jaconde and Candied Citrus Peel  
Almond Milk Sauce

"BOSTON CREAM PIE" PYRAMID ..... \$10.00 per person  
Chocolate Mousse filled with Vanilla Custard, Brownie Cake and Fudge  
Rum Anglaise



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# PLATED DINNERS *Desserts*

## CHEESECAKE TRIO .....\$12.50 per person

COCOA NIB, HAZELNUT CRUNCH AND  
PEAR WILLIAMS CHEESECAKES  
Chocolate Phyllo Crisps  
Vanilla Pear Compote

## TARTLET TRIO .....\$16.50 per person

OPEN FACED BLOOD ORANGE CURD TART WITH  
CHESTNUT DACQUOISE CAKE

WARM FUDGE CHOCOLATE WALNUT BROWNIE WITH  
VANILLA CREAM AND FUDGE SAUCE

DATE AND FIG LINZER TART WITH LIME SAUCE

## BREAKFAST FOR DESSERT TRIO ..... \$16.00 per person

COFFEE AND DOUGHNUTS  
Coffee Mousse served with Sugar-Coated Doughnut

### BACON AND EGGS

White Chocolate Rosemary Mousse with Orange Mustard Yolk served with  
Caramelized Bacon (Brown Sugar and Black Peppercorns)

### BANANA BREAD NUTELLA FRENCH TOAST

Rum Banana Bread with Nutella Spread served "French Toast Style"  
Drizzled with Frangelico Anglaise and Toasted Hazelnuts



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# DESSERT BUFFETS

WHIM“SICLE” SWEETS (Assorted Frozen Treats).....\$4.75 per piece

Strawberry Pudding, Chocolate Pecan Caramel, Peanut Butter and Jelly,  
Orange Dreamsicle Cheesecake

HOMEMADE FROZEN YOGURT STATION .....\$12.00 per person

Plain and Chocolate Mini Cones scooped to order:  
Peaches and Cream, Melon Mint Cooler and Coffee Banana Yogurts

Attendant Required.....\$150.00 per attendant

MINI PASTRY BUFFET (Three pieces per person) .....\$15.00 per person

Berry Fruit Tarts, Chocolate Decadence Cake, Key Lime Meringues,  
Chocolate Filled Éclairs, Blueberry Frangipane, Almond Pear Financier

CAKE POPS WITH A KICK (NF)  
(A minimum of 50 guests required) .....\$5.25 per piece

Libation Filled Pipettes to Infuse Flavored Cake Pops:

Mocha Cake Pop with Bailey's Irish Cream Pipette

Orange Cake Pop with Grand Marnier Pipette

Strawberry Cake Pop with Red Wine Consommé Pipette

PASSED FROZEN PUSH POPS (A minimum of 50 guests required)  
(1.5 pieces per person).....\$4.75 per piece

Ginger Shandie

Hoegaarden Beer, Ginger Beer and Zesty Lemon

Pomegranate Daiquiri

Pomegranate and Cranberry Juice with Rum

Berry Mojito

Chambord, Blue Curaçao and Rum

Orange Splash

Vodka, Triple Sec, and Orange Juice

Kerasi

Cherry Brandy, Peach Schnapps and Lemon Juice

MINIATURE HOMEMADE CRÈME BRULÉES .....\$6.00 per piece

Rum Bananas Foster with Vanilla Bean, Mint with Fresh Raspberries,  
Espresso with Apricots and Pistachio, Chocolate with Brandied Griotte Cherries

FROZEN ANTI GRIDDLE STATION (A minimum of 50 guests required)  
(100 guests maximum).....\$15.00 per person

Made to Order Concoctions

Frozen Pina Colada and Strawberry Daiquiri Lollipops

Limoncello Granita Martinis

Warm Toffee Pudding with Coffee Ice Cream

Two Attendants Required .....\$150.00 per attendant

CHEESECAKE HEAVEN (Three pieces per person).....\$15.00 per person

Lemon Blueberry on Graham Cracker, Chocolate Cocoa Nib on Oreo,  
Baklava on Nut Crust, Plombiere on Ginger Snap

MINI CLASSIC AMERICAN PIES (Three pieces per person).....\$12.00 per person

Key Lime with Toasted Meringue, Mud Pie,  
Blueberry Crumble, Dutch Apple, Boston Cream





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# DESSERT BUFFETS

## CUPCAKE DELUXE (Three pieces per person) ..... \$15.00 per person

PLEASE SELECT FOUR

Chocolate Mint

*Chocolate Cupcake with a Mint Cream Center, Topped with Chocolate Fudge*

Blueberry Citrus

*Blueberry Cupcake with Lemon Orange Cream Center, Toasted Almond and Italian Meringue*

Banana and Chocolate Chip (NF)

*Banana Chocolate Chip Cupcake with Chocolate Fudge Topping and Center*

Peanut Butter and Jelly

*Peanut Butter Cupcake with Raspberry Jam Center, Chocolate Shavings*

Pistachio and Caramel

*Pistachio Cupcake with Orange Caramel Center, Italian Meringue*

Classic Carrot Cake

*Carrot Cake Cupcake with Cream Cheese Frosting, Bourbon Cream Filling and Candied Pecans*

## MINIATURE PARFAITS ..... \$13.00 per person

PLEASE SELECT THREE

Salted Caramel Peanut

*Chocolate Cake, Roasted Peanuts, Caramel and Chocolate Mousses*

Cherry Cheesecake

*Cherry Compote with Vanilla Bean Cheesecake and Chocolate Cookie Chunks*

Triple Chocolate Mousse

*Semi-Sweet, Milk and White Chocolate Custard over Fresh Berries*

Pomegranate Ginger Tea

*Ginger Yogurt and Honey Tea Gelées with Pomegranate Seeds*

Mango Tropics

*Sponge Cake Soaked with Rum Syrup, Mango Chiboust and Fresh Tropical Fruit*

Cafe Latte Panna Cotta

*Served with an Almond Chocolate Chip Biscotti*

## HAND CRAFTED CHOCOLATE TRUFFLES (GF)(NF)

(Three pieces per person) ..... \$12.00 per person

PLEASE SELECT THREE

White Chocolate Yuzu

White Chocolate Peach Schnapps

Milk Chocolate Strawberry

Milk Chocolate Bailey's Irish Creme

Dark Chocolate Crystallized Mint

Dark Chocolate Cocoa Nib

## COFFEE CORDIAL CHOCOLATES (Three pieces per person) ..... \$12.00 per person

PLEASE SELECT THREE

Dark Chocolate Kahlua

Dark Chocolate Brandy

Milk Chocolate Bailey's Irish Cream

Milk Chocolate Frangelico

White Chocolate Whiskey

White Chocolate Grand Marnier

White Chocolate Amaretto



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### Hosted Bar Service

Specialty Bars

Wine List

# HOSTED BAR SERVICE *On Consumption*

All prices listed are per drink

## BEER & WINE

DOMESTIC BEER..... \$7.95  
Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER ..... \$8.95  
Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

HOUSE WINE\* ..... \$9.50

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES ..... \$5.25

## NAME BRAND BAR

DOMESTIC BEER..... \$7.95  
Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER ..... \$8.95  
Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

HOUSE WINE\* ..... \$9.50

COCKTAILS ..... \$9.50  
Smirnoff Vodka, New Amsterdam Gin, Cruzan White Rum, Sauza Gold Tequila,  
Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES ..... \$5.25

## PREMIUM BRAND BAR

DOMESTIC BEER..... \$7.95  
Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER ..... \$8.95  
Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

HOUSE WINE\* ..... \$9.50

COCKTAILS ..... \$10.50  
Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi White Rum, Jose Cuervo  
Gold Tequila, Bulleit Bourbon, Jack Daniels Whiskey, Johnnie Walker Red Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES ..... \$5.25

## SUPER PREMIUM BRAND BAR

DOMESTIC BEER..... \$7.95  
Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER ..... \$8.95  
Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

HOUSE WINE\* ..... \$9.50

COCKTAILS ..... \$12.50  
Grey Goose Vodka, Bombay Sapphire Gin, Brugal Anejo Rum, Patron Silver Tequila,  
Woodford Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES ..... \$5.25

\*Wine normally priced at \$42.00 per bottle



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Hosted Bar Service

**Specialty Bars**

Wine List

## SPECIALTY BARS

Specialty Bars are separate stations and may only be ordered as an enhancement to a full bar package.

### **ALL AMERICAN BOURBON BAR** .....\$28.00 per person for the first hour

Served with Ginger Ale, Sweet Vermouth, Peychaud and Angostura Bitters

A selection of fine sipping bourbons

BAKER'S

BLANTON'S

BOOKER NOE

BASIL HAYDEN'S

*Additional hours*.....\$25.00 per person per hour

### **IF IT'S WHISKEY, IT'S NOT SCOTTISH BAR** .....\$28.00 per person for the first hour

A selection of fine Scotch whiskies

THE MACALLAN 10

HIGHLAND PARK 12

LAPHROAIG 10

GLENMORANGIE 10

*Additional hours*.....\$25.00 per person per hour

### **TE QUIERO TEQUILA** .....\$28.00 per person for the first hour

A selection of fine sipping aged tequilas

DON JULIO ANEJO

PATRÓN ANEJO

PARTIDA ANEJO

*Additional hours*.....\$25.00 per person per hour



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## BEVERAGE

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### Wine List

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## SPARKLING WINE

Segura Viudas Brut . . . . .	\$42.00
Voveti Prosecco . . . . .	\$42.00
Domaine Chandon Brut . . . . .	\$45.00
Domaine Chandon Rosé . . . . .	\$45.00
Gloria Ferrer Brut . . . . .	\$47.00
Gloria Ferrer Blanc de Noirs . . . . .	\$47.00
Louis Roederer Brut Premier . . . . .	\$85.00
Moet et Chandon Imperial Brut . . . . .	\$95.00

## WHITE WINE

North by Northwest Riesling . . . . .	\$42.00
Chateau Ste. Michelle "Eroica" Riesling . . . . .	\$48.00
Alverdi Pinot Grigio . . . . .	\$42.00
King Estate Pinot Gris . . . . .	\$46.00
Domaines Baron de Rothschild Légende Bordeaux Blanc . . . . .	\$42.00
Baron Herzog Sauvignon Blanc (Kosher) . . . . .	\$42.00
Silverado Millers Ranch Sauvignon Blanc . . . . .	\$46.00
Cape Mentelle Sauvignon Blanc . . . . .	\$46.00
Domaine Thomas et Fils Sancerre . . . . .	\$60.00
Feudi di San Gregorio Falanghina . . . . .	\$45.00
Villa Botanica Chardonnay / Viognier . . . . .	\$42.00
Chateau St. Jean Chardonnay . . . . .	\$42.00
Steele Shooting Star Chardonnay . . . . .	\$42.00
Baron Herzog Chardonnay (Kosher) . . . . .	\$42.00
Roux Pere et Fils Bourgogne Blanc . . . . .	\$46.00
Stags' Leap Chardonnay . . . . .	\$45.00
Groth Chardonnay (Organic) . . . . .	\$54.00
Beringer Private Reserve Chardonnay . . . . .	\$58.00



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Hosted Bar Service

Specialty Bars

**Wine List**

# WINE LIST

## RED WINE

Michele Chiarlo Barbera D'Asti .....	\$42.00
Carpineto Chianti Classico Reserva.....	\$47.00
La Font du Vent Cotes-du-Rhone .....	\$42.00
Lyric by Etude Pinot Noir .....	\$45.00
Gloria Ferrer Pinot Noir.....	\$45.00
Etude Carneros Pinot Noir.....	\$65.00
Domaine De Unx Grenache Noir.....	\$42.00
Nauta Monastrell Crianza Tempranillo.....	\$52.00
Bodega Norton Reserva Malbec.....	\$42.00
Achaval Ferrer Mendoza Malbec .....	\$48.00
Chateau St. Jean Merlot .....	\$42.00
Baron Herzog Merlot (Kosher).....	\$42.00
Napa Cellars Merlot.....	\$45.00
Northstar Merlot.....	\$60.00
Château St. Jean Cabernet Sauvignon .....	\$42.00
Steele Shooting Star Cabernet Sauvignon.....	\$42.00
Baron Herzog Cabernet Sauvignon (Kosher).....	\$42.00
Joseph Carr Napa Cabernet Sauvignon.....	\$46.00
Mount Veeder Cabernet Sauvignon .....	\$60.00
Chateau Fayan Puisseguin Bordeaux.....	\$47.00
Klinker Brick Zinfandel.....	\$46.00
Frog's Leap Zinfandel.....	\$53.00

