

CATERING MENUS

RONALD REAGAN BUILDING AND INTERNATIONAL TRADE CENTER



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CATERING & EVENTS INFORMATION



BREAKFAST



GRAB AND GO | ENHANCEMENTS | HOT BUFFET | PLATED

GRAB AND GO BREAKFAST

Each of the following breakfast menus can be served as an attended buffet station or in preselected individual boxes.
A guaranteed guest count is required 72 business hours prior to your event day.

CONTINENTAL BREAKFAST

ORANGE, APPLE OR CRANBERRY JUICE

BLUEBERRY MUFFIN (NF, VG)
APPLE CINNAMON MUFFIN (VG)
BUTTER CROISSANT (VG)
CINNAMON ROLL (VG)
PLAIN BAGEL (NF, VG)
SESAME BAGEL (NF, VG)
EVERYTHING BAGEL (VG)

SEASONAL FRESH FRUIT (DF, NF, GF, V, VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES
ASSORTED HARNEY & SONS TEAS

HEALTHY START BREAKFAST

ORANGE, APPLE OR CRANBERRY JUICE

ZUCCHINI, THYME AND CARROT BREAKFAST BREADS WITH BUTTER, FRUIT PRESERVES (VG)
BRAN RAISIN MUFFIN (VG)
PRE-PEELED HARDBOILED EGGS (GF, NF, VG)
COTTAGE CHEESE (NF, VG)
GREEK YOGURT FRUIT PARFAIT (GF)
GRANOLA BAR (VG)

SEASONAL FRESH FRUIT (DF, NF, GF, V, VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES
ASSORTED HARNEY & SONS TEAS

HOT BREAKFAST SANDWICHES

ORANGE, APPLE OR CRANBERRY JUICE

PLEASE SELECT TWO:

SPINACH, EGG AND CHEESE CROISSANT (NF, VG)
EGG AND CHEESE CROISSANT (NF, VG)
HAM AND CHEESE CROISSANT (NF)
BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS AND APPLEWOOD SMOKED BACON (NF)

SEASONAL FRESH FRUIT (DF, NF, GF, V, VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES
ASSORTED HARNEY & SONS TEAS

BREAKFAST ENHANCEMENTS

A guaranteed guest count is required 72 business hours prior to your event day.

HOT ITEMS

INDIVIDUAL SPINACH AND WILD MUSHROOM QUICHE (VG, NF)
INDIVIDUAL SMOKED BACON AND TOMATO QUICHE (VG, NF)
INDIVIDUAL BROCCOLI AND CHEDDAR CHEESE QUICHE (VG, NF)
TRADITIONAL FRENCH TOAST (NF, VG)
MINI HAM AND CHEESE CROISSANT (NF)
BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS AND
APPLEWOOD SMOKED BACON (NF)

HOMEMADE CEREALS

ALMOND GRANOLA WITH FRESH BERRIES (VG)
SUN-DRIED FRUIT AND HONEY MUESLI (VG)
HOT OATMEAL (VG)
WHOLE AND 2% MILK, SUGAR, BUTTER, HONEY, CINNAMON
AND RAISINS

SAVORY BREAKFAST MUFFINS

BACON, EGG AND CHEDDAR MUFFIN (NF)
HAM, POTATO AND GOAT CHEESE MUFFIN (NF)
ROASTED VEGETABLE BRAN MUFFIN (NF)

HOME-BAKED PASTRIES

SWIRL COFFEE CAKE (VG, NF)
WARM CINNAMON ROLL (VG, NF)
WARM RUM BUNS (VG, NF)
BLUEBERRY ORANGE SCONE (VG, NF)
BUTTER CROISSANT (VG, NF)
CHOCOLATE CROISSANT (VG, NF)

GLUTEN FREE PASTRIES

STREUSEL COFFEE CAKE (GF, NF, VG)
CHOCOLATE MUFFIN (GF, NF, VG)
BANANA NUT MUFFIN (GF, NF, VG)
BLUEBERRY MUFFIN (GF, NF, VG)

THE NEW YORKER (NF)

GRAVLAX (A DILL CURED SALMON) SERVED WITH HARDBOILED
EGG, CAPERS, RED ONIONS AND CREAM CHEESE
SLICED MINIATURE NEW YORK-STYLE BAGELS

ASSORTED DOUGHNUT HOLES (NF)

GLAZED, CHOCOLATE GLAZED, BLUEBERRY, POWDERED

WHOLE FRESH FRUIT (DF, NF, GF, V, VG)

ASSORTED INDIVIDUAL FRUIT YOGURT (NF, GF, VG)

STRAWBERRY, BLUEBERRY AND MOUNTAIN MIXED BERRY
(YOPLAIT)

ASSORTED INDIVIDUAL GREEK YOGURT (NF, GF, VG)

STRAWBERRY, BLUEBERRY AND VANILLA (CHOBANI)

BREAKFAST ENHANCEMENTS

A guaranteed guest count is required 72 business hours prior to your event day.

BREAKFAST PANINI STATION

*100% of Guarantee Required.
Culinary Attendant Required.*

BACON, EGG AND CHEESE WITH BRIOCHE BREAD
SPINACH, TOMATO, ONION

NAKED JUICE SMOOTHIES (DF, V, VG)

Requires guarantee of each flavor in advance.

BERRY BLAST, GREEN MACHINE, MIGHTY MANGO,
STRAWBERRY BANANA (15.2 OUNCES EACH)

FRESH & FIT

FAT FREE MINI-MUFFINS

AÇAÍ PARFAIT (VG)

AÇAÍ AND ALMOND MILK BASE TOPPED WITH GRANOLA
AND FRESH FRUIT

SEASONAL FRUIT GREEK YOGURT PARFAIT (NF, GF, VG)

TOPPED WITH HOMEMADE GRANOLA

HOMEMADE BIRCHER MUESLI (VG)

MUESLI AND GREEK YOGURT MIXED WITH FRESH FRUIT

SEASONAL FRUIT KEBOB (GF, NF, VG)

SERVED WITH MINT YOGURT DIP

HOT BREAKFAST BUFFETS

Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted. A guaranteed guest count is required 72 business hours prior to your event day.

MEDITERRANEAN BUFFET (NF)

ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

SEASONAL FRUIT KEBOB

Served with Honey Yogurt Dip

SHAKSHUKA (DF)

Poached Eggs in a Spiced Tomato Sauce, Pita Bread

ROASTED HALLOUMI WITH SPICY MERGUEZ LAMB SAUSAGE, ZA'ATAR SPICE

CARDAMOM YUZU CUPCAKE

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

ALL AMERICAN BREAKFAST (NF)

ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

ASSORTED MUFFINS AND DANISHES (VG)

Served with Whipped Butter and Fruit Preserves

SLICED FRESH FRUIT AND BERRIES (DF, NF, GF, V, VG)

SCRAMBLED EGGS WITH SEASONAL FRESH HERBS

APPLE WOOD SMOKED BACON

ARTISANAL TURKEY SAUSAGE LINKS

HOME-STYLE RED BLISS POTATOES WITH CARAMELIZED ONIONS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

PLATED BREAKFASTS

Plated breakfasts include a pre-set glass of chilled orange juice, freshly baked muffins, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas. Plated breakfasts require a minimum of 25 guests.

CHOICE OF QUICHE

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

ROASTED SEASONAL VEGETABLE AND GOAT CHEESE (NF, VG)

TRADITIONAL QUICHE LORRAINE (NF)

CHOICE OF FRITTATA

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

SPINACH, CHEESE AND VEGETABLE (NF, VG)

POTATO AND GOAT CHEESE (NF, VG)

ROSEWATER BRIOCHE FRENCH TOAST WITH ORANGE COMPOTE (NF)

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

LIGHTLY SCRAMBLED EGGS WITH MINCED CHIVES (NF)

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

BREAK SERVICE



BREAK SERVICE | BREAK SERVICE ENHANCEMENTS

BREAK SERVICE

All break embellishments can be presented on a traditional buffet or individually packaged.

THE WASHINGTONIAN

Based on 60 minutes of service.

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ICED COFFEE

ASSORTED HARNEY & SONS TEAS

WASHINGTONIAN ENHANCEMENT

VANILLA, CARAMEL AND HAZELNUT FLAVORED SYRUPS

BOTTLED BEVERAGE SERVICE

Based on 60 minutes of service.

BOTTLED STILL AND SPARKLING WATERS

REGULAR AND DIET SOFT DRINKS

BOTTLED JUICES

ONE HOUR OF UNLIMITED HOT AND COLD BEVERAGE SERVICE

ALL DAY COFFEE SERVICE

ALL DAY BOTTLED BEVERAGE SERVICE

ALL DAY UNLIMITED HOT AND COLD BEVERAGE SERVICE

INFUSED WATER STATION

PLEASE SELECT TWO:

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

BREAK SERVICE ENHANCEMENTS

ASSORTED HOMEMADE COOKIES

1.5 pieces per person

CHOCOLATE CHIP

OATMEAL RAISIN

MINT CHOCOLATE CHIP

SUGAR VANILLA

SNICKERDOODLE (GF)

CHOCOLATE CHUNK (GF)

HOMEMADE BARS AND BROWNIES

1.5 pieces per person

RASPBERRY HAZELNUT LINZER BAR

OATMEAL CARAMEL APPLE BAR

PEANUT BUTTER CHIP BROWNIE

WILD RICE KRISPY TREAT (NF)

DOUBLE CHOCOLATE BROWNIE (NF)

INDIVIDUAL BAGS OF TRAIL MIX (GF, VG)

INDIVIDUAL BAGS OF CHIPS

ASSORTED NATURE VALLEY GRANOLA BARS (VG)

ASSORTED KIND BARS (GF, VG)

INDIVIDUAL CRUDITÉ (NF, GF, VG)

PLEASE SELECT ONE:

RANCH DRESSING OR HUMMUS

MAKE YOUR OWN TRAIL MIX

100% of Guarantee Required.

SUN-DRIED APRICOTS, CHERRIES, PINEAPPLE, RAISINS, DATES, ALMONDS, WALNUTS, PEANUTS, SUNFLOWER SEEDS, M&M'S, PRETZELS

SEASONAL FRUIT AND CHEESE MINI KEBOBS (NF, GF, VG)

POPCORN BAR (VG)

100% of Guarantee Required.

BUTTER, CARAMEL AND CHEDDAR

OLD FASHIONED SOFT PRETZELS (NF)

SERVED WARM, WITH SPICY MUSTARD AND CHEDDAR SAUCE

GOOD HUMOR ICE CREAM BARS (VG)

STRAWBERRY SHORTCAKE, CHOCOLATE ECLAIR, AND ICE CREAM SANDWICHES

SORBET/FRUIT BARS (VG)

STRAWBERRY, MANGO AND PINEAPPLE

INDIVIDUAL VANILLA BREAD PUDDING (NF, VG)

WHIPPED CREAM AND FRESH STRAWBERRIES

CHURROS (NF)

WARM CHOCOLATE SAUCE

BREAK SERVICE ENHANCEMENTS

HOMEMADE KETTLE CHIPS

100% OF GUARANTEE REQUIRED.

FRESHLY COOKED CHIPS WITH SPICE BLENDS TO BE
SPRINKLED ON BY GUESTS

PLEASE SELECT THREE:
WHITE CHEDDAR CHEESE

SALT & VINEGAR

OLD BAY SEASONING

JERK SPICE

All Spice, Garlic, Nutmeg, Cinnamon, Cloves

INDIAN SPICE

Turmeric, Coriander, Cumin, Ginger

INDIVIDUAL ANTIPASTO BOX

ARTISAN GENOA SALAMI, FRESH BUFFALO MOZZARELLA,
HOUSE MARINATED OLIVES, ITALIAN BREAD STICKS,
AND ROASTED VEGETABLES

FRESH & FIT

SEASONAL FRESH FRUIT (GF, NF)

DEVEILED EGGS (NF, VG)

GAZPACHO SHOOTER WITH GRILLED SHRIMP (NF)

MASON JAR DIPPERS (NF, VG)

1.5 pieces per person.

Toasted flatbread with a choice of dips and spreads.

PLEASE SELECT TWO:

BABA GANOUSH

CLASSIC HUMMUS

LEMON ARTICHOKE

BLACK BEAN HUMMUS

GARBANZO BEAN PESTO

ROASTED CARROT

GREEK TZATZIKI

MINI-SKEWERS

1.5 pieces per person.

PLEASE SELECT TWO:

CAPRESE (NF, GF, VG)

Mozzarella, Cherry Tomatoes

FRESH MELON (NF, GF, DF, VG, V)

Cantaloupe, Honeydew, Watermelon, Fresh Mint

ANTIPASTO

Salami, Cheese Tortellini, Cherry Tomato

GREEK SALAD (NF)

Feta, Black Olive, Tomato, Cucumber

MINI BRUSCHETTA (GF, NF, VG)

1.5 pieces per person.

PLEASE SELECT TWO:

AVOCADO AND TOMATO (NF, VG)

SMOKED SALMON, CUCUMBER AND LEMON DILL WHIPPED
CREAM (NF)

CHICKPEA CILANTRO PESTO WITH PECORINO CHEESE (NF, VG)

HARD BOILED EGG, ASPARAGUS AND RICOTTA CHEESE (NF, VG)

CLASSIC TOMATO, BASIL AND GARLIC (NF, VG)

LUNCH



GRAB AND GO | BUFFET | ENHANCEMENTS | 3 TIERED | PLATED

GRAB AND GO LUNCH

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

TRADITIONAL BOX LUNCH

Three box combinations may be created from the sections below:

PLEASE SELECT ONE:

CAESAR SALAD (NF, VG)

Brioche Croutons, Sun-Dried Tomatoes
Parmesan Dressing

MIXED BABY GREENS (NF, VG, GF)

Goat Cheese Crumbles, Cucumber
Tomato and Balsamic Emulsion

ORGANIC QUINOA SALAD (GF, V, VG)

Fresh Parsley, Coriander, Tomato, Bell Peppers
Chimichurri Dressing

PLEASE SELECT THREE:

SMOKED TURKEY SANDWICH (NF)

Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato,
Ciabatta Bread

ROAST BEEF SANDWICH (NF)

Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato,
Caramelized Onion Roll

BARBECUE CHICKEN SANDWICH (NF)

Shredded Barbecue Chicken, Creamy Coleslaw
Ciabatta Bread

VEGETARIAN SANDWICH (NF)

Grilled Vegetables, Hummus Spread
Multigrain Bread

INDIVIDUAL BAG OF CHIPS

ASSORTED MACARONS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

BENTO BOX

Three box combinations may be created from the sections below:

PLEASE SELECT TWO:

CELLOPHANE NOODLE SALAD (NF)

SWEET POTATO AND COCONUT SALAD (GF)

QUINOA SALAD (GF, V)

Chimichurri Dressing

TOMATO AND CUCUMBER SALAD (NF, V)

Oregano Vinaigrette

ROASTED VEGETABLE NAPOLEON (VG)

Gremolata

CHOPPED CAESAR SALAD (GF, NF)

PLEASE SELECT THREE:

SPAGHETTI ZOODLES AND VEGETABLE MEATBALLS (NF, VG)

Kale Pesto Sauce

MOROCCAN-SPICED ROASTED SALMON (NF)

TERIYAKI GLAZED GRILLED CHICKEN (NF)

CHIMICHURRI FLANK STEAK (NF)

MINI FRUIT TART (NF)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

GRAB AND GO LUNCH

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

POWER BOWLS

Station attendants required.

GREENS & GRAINS

Kale, Romaine Lettuce, Spinach, Couscous, Italian Farro, Organic Quinoa

PROTEINS

Grilled Chicken, Flank Steak, Falafel

TOPPINGS

Pickled Onions, Toasted Pine Nuts, Feta Cheese, Diced Cucumbers, Kalamata Olives, Cherry Tomatoes

DRESSINGS

Tzatziki, Harissa Emulsion, Parmesan

DESSERTS

Homemade Sun-Dried Fruit and Cashew Bar, Berry Grain Bar

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

HOT LUNCH BUFFETS

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

TASTE OF SOUTH AMERICA

PLEASE SELECT ONE:

LOCRO DE PAPA (ECUADORIAN POTATO SOUP) (NF, V)

BOLIVIAN VEGETABLE QUINOA SOUP (NF, V)

PINEAPPLE, CABBAGE AND ROMAINE SALAD WITH RICE VINEGAR DRESSING (NF, GF, V)

CORN, BROCCOLI AND POTATO SALAD WITH CHILI POBLANO DRESSING (NF, GF, V)

JICAMA, CITRUS AND WATERCRESS SALAD (NF, GF)

PLEASE SELECT TWO:

PERUVIAN CHICKEN (NF)

TILAPIA WITH AVOCADO SALSA (NF)

FLANK STEAK WITH CHIMICHURRI SAUCE (NF)

PLEASE SELECT TWO:

GREEN RICE (NF, V)

SAUTÉED ZUCCHINI AND MUSHROOMS (NF, V, VG)

POTATOES IN RANCHERO SAUCE (GF, NF)

ALFAJORES COOKIES

CARAMEL FLAN (NF)

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

ITALIAN BUFFET

PLEASE SELECT THREE:

WHITE BEAN AND SAGE SOUP (NF)

PENNE PASTA SALAD WITH PESTO AND GREEN BEANS (VG)

LEMON FARRO SALAD WITH CHERRY TOMATOES (VG)

CLASSIC TOMATO MOZZARELLA SALAD, BALSAMIC AND EXTRA VIRGIN OLIVE OIL (VG, GF)

PANZANELLA SALAD (VG)

PLEASE SELECT TWO:

GRILLED SALMON WITH FRESH HERB SAUCE (GF, NF)

CAPONATA CRUSTED CHICKEN BREAST WITH POMODORO SAUCE (NF)

SPEZZATINO-STYLE BEEF STEW (NF)

PLEASE SELECT TWO:

CAPONATA OF ROASTED VEGETABLES (V, VG, NF)

MASCARPONE POLENTA (VG, NF)

ASPARAGUS RISOTTO (NF, V, VG)

PASTA PUTTANESCA (NF, VG)

TIRAMISU (NF)

SPICED COFFEE PANNA COTA, PISTACHIO WHIP CREAM

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

HOT LUNCH BUFFETS

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

FRENCH BUFFET

PLEASE SELECT THREE:

CLASSIC POTATO AND LEEK SOUP (GF, NF, VG)

SALAD NIÇOISE (GF, NF, VG)

Poached Tuna, Green Beans, Red Onion, Tomato, Hard Boil Eggs,
Red Bliss Potatoes
Black Olive and Red Wine Vinegar Emulsion

LE PUY LENTILS WITH GREEN ONION (NF, VG)

Whole Grain Mustard Emulsion

ROASTED RED BEET AND SPINACH SALAD (GF, NF, VG)

Goat Cheese Crumble
Champagne Vinaigrette

TRADITIONAL QUICHE LORRAINE (NF)

PLEASE SELECT TWO:

POULET SAUTÉÉ CHASSEUR WITH BUTTON MUSHROOM AND PEARL ONION (NF)

POULET BASQUAISE WITH BELL PEPPER AND ONION (NF, GF)

PEPPER D'ESPELETTE DUSTED BRANZINO WITH PIPERADE SAUCE (GF, NF)

BEEF BOURGUIGNON WITH RED WINE SAUCE (NF)

PLEASE SELECT TWO:

POTATO AND GRUYERE CHEESE GRATIN (NF)

ROASTED GARLIC MASHED POTATOES (NF)

GREEN BEANS FRICASSEE (NF)

LÉGUMES À LA PROVENÇALE

RATATOUILLE (NF, V)

MINI FRUIT TARTES

CHOCOLATE MOUSSE (VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

LUNCH BUFFET ENHANCEMENTS

Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

INDIVIDUAL BAG OF CHIPS AND
PRETZELS **(NF)**

HOMEMADE KETTLE CHIPS

SOUP DU JOUR **(NF, GF)**

INDIVIDUAL MAC N CHEESE **(NF)**

SEASONAL WHOLE FRESH FRUIT **(NF, GF)**

ICED TEA OR LEMONADE

INFUSED WATER STATION

PLEASE SELECT TWO:

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

3 TIERED LUNCH

Each glass stack includes a salad, entrée, dessert course, freshly brewed regular and decaffeinated coffee, and assorted Harney & Sons teas.

OPTION 1

PEARLINI MOZZARELLA AND CHERRY TOMATO ARUGULA SEEDLING SALAD (NF)

LEMON MARINATED CHICKEN BREAST (NF)
Farro Salad, Green Beans, Parmesan

BASIL PANNA COTTA (GF, NF, V, VG)
Fresh Strawberries, Balsamic Jelly

OPTION 2

TUNISIAN COUSCOUS SALAD (NF, VG)
Cucumber, Tomato, Pitted Olives, Green Onion

SICILIA-STYLE RICE SALMON SALAD (NF)
Mint White Balsamic Dressing

VANILLA BEAN APPLE AND CRANBERRY OAT CRISP (GF, NF, V)

OPTION 3

CHOPPED SUMMER SALAD (NF, VG)
Chopped Romaine, Feta, Cherry Tomato, Cucumber
Lemon Dressing

HERB MARINATED BEEF TENDERLOIN (NF)
Toasted Barley Risotto with Domestic Mushrooms (NF, VG)

ESPRESSO SOAKED LADYFINGERS (NF)
Orange Mascarpone Mousse

OPTION 4

GARLIC SHRIMP FRITTATA SALAD (NF)
Shredded Romaine, Tapenade Dressing (GF, VG)

LEMON THYME MARINATED CHICKEN (NF)
Ratatouille, Spinach Salad (NF, GF, VG)

DULCE DE LECHE CHEESECAKE (NF)
Graham Cracker Crust

OPTION 5

ASPARAGUS AND HARD BOILED EGGS (NF, VG)
Ravigote Dressing

LAMB SHANK LENTIL SALAD
Parmesan Dressing

CHOCOLATE POTS DE CRÈME (V, GF, NF)
Cherry Jubilee

OPTION 6

QUINOA SALAD (GF, NF, VG)
Cucumber, Radish, Yogurt Dressing

GRILLED SALMON
Pearl Couscous, Asparagus, Lemon Mint Dressing

FRESH BERRIES AND CHOCOLATE MOUSSE (GF, NF, V)

PLATED LUNCHESES

Three-course luncheons are priced according to the entrée selection. Plated lunches include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

SOUP

CHILLED CUCUMBER SOUP WITH DILL AND CRÈME FRAÎCHE (GF)

POTATO AND LEEK SOUP (GF)

ROASTED CARROT AND GINGER BISQUE (GF)

COCONUT AND GALANGAL CHICKEN SOUP

VEGETARIAN ASPARAGUS SOUP (GF)

ROASTED BUTTERNUT SQUASH SOUP (GF)

LOUISIANA BLUE CRAB CHOWDER (NF)

SALADS

MIXED BABY GREENS (GF, VG)

Goat Cheese, Toasted Pine Nuts

Basil Goat Cheese Emulsion

BABY SPINACH (GF, VG)

Black Quinoa, Feta Cheese Crumbles, Toasted Almonds

Red Wine Mustard Vinaigrette

MEDITERRANEAN SALAD (GF, NF, VG)

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

Red Wine Vinegar Emulsion

BURRATA CHEESE SALAD (NF, VG)

Creamy Burrata Cheese, Heirloom Cherry Tomato, Arugula Seedlings

Balsamic Reduction, Extra Virgin Olive Oil

CAPONATA SALAD (GF, NF, VG)

Cherry Tomato, Mozzarella Pearls, Celery, Black Olives

Red Wine Vinaigrette

QUINOA SALAD (GF, NF, VG)

Cherry Tomato, Arugula Seedlings

Mint Yogurt Dressing

FARRO SALAD (VG)

Roasted Golden Beets, Goat Cheese Crumbles, Toasted Almonds

White Balsamic Dressing

BIBB LETTUCE (VG)

Cherry Tomatoes, Feta Cheese, Cucumber, Candied Pine Nuts

Blood Orange Dressing

ENTRÉES

FISH

To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.

ROCKFISH FILLET (NF)

Sweet Potato Asparagus Risotto

Pinot Noir Sauce

SALMON FILLET (GF, NF)

Chive Mashed Potatoes

Salmoriglio Lemon Oregano Sauce

ADOBO BRANZINO (GF)

Multigrain Pilaf with Vegetables, Pan American Corn

Cilantro Beurre Blanc

POMEGRANATE GLAZED SALMON FILLET (GF)

Sun-Dried Fruit Rice Pilaf, Sautéed Spinach, Toasted Almonds

Citrus Beurre Blanc

FILLET OF LUBINA “MEDITERRANEAN ROCKFISH” (GF)

Vegetable Ratatouille Pilaf

Barolo Wine Sauce

POULTRY

SOUTHWESTERN-STYLE MARINATED BREAST OF CHICKEN (GF, NF)

Carolina Golden Rice and Okra Fricassee

CHICKEN OREGANATO (GF, NF)

Cherry Tomato Risotto, Sautéed Baby Spinach

Pesto Sauce

FRESH HERB CRUSTED CHICKEN BREAST (GF, NF)

Mashed Sweet Potatoes, Mushroom Fricassee

Red Wine Sauce

COQ AU VIN WITH BUTTON MUSHROOMS (NF)

Served Over Fettuccine

Red Wine Sauce

PAN SEARED CHICKEN BREAST (NF)

Farro, Vegetable Medley

Spicy Tomato Coulis

PLATED LUNCHEES

Three-course luncheons are priced according to the entrée selection. Plated lunches include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

MEAT

PEPPER-CRUSTED FILET MIGNON (NF)

Potato Gratin, Sautéed Spinach
Shallot Red Wine Sauce

BRAISED BONELESS SHORT RIBS (NF)

Soubise Mashed Potatoes, Asparagus Fricassee
Natural Jus

MARINATED BEEF SIRLOIN (NF)

Creamy Mascarpone Polenta, Sautéed Garlic Green Beans
Balsamic Red Wine Sauce

BEEF GOULASH POMME MOUSSELINE (NF)

Asparagus
Red Wine Sauce

BEEF TENDERLOIN (NF)

Creamy Mascarpone Polenta, Sautéed Garlic Green Beans
Balsamic Red Wine Sauce

VEGETARIAN

ROASTED ROOT VEGETABLE (NF)

Olive Oil Mashed Potatoes

BRUSSELS SPROUTS STIR-FRY (NF, GF)

Steamed Basmati Rice

STUFFED EGGPLANT (NF, GF)

Ranchero-Style Fingerling Potatoes
Veracruz Sauce

LEMON ASPARAGUS RISOTTO (V, NF)

Roasted Cherry Tomato

DUOS

CHICKEN BREAST AND SALMON FILLET (NF)

Lemon Risotto, Swiss Chard Fricassee
Purple Mustard Beurre Blanc

GRILLED U.S. SHRIMP AND MEDALLION OF BEEF TENDERLOIN (NF)

Venere Black Italian Rice, Vegetable Ratatouille
Shallot Merlot Sauce

CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Ranchero-Style Fingerling Potatoes
Veracruz Sauce

DESSERTS

CARROT CAKE (GF)

Spiced Carrot Cake with Cinnamon, Chopped Walnuts
Raisins and Pineapple, Cream Cheese Icing
White Chocolate Curls and Cinnamon Sauce

CREAMY CHOCOLATE MOUSSE (NF)

Sponge Cake Base, Creamy Chocolate
Chocolate Flakes and Vanilla Sauce

TRES LECHES (NF)

Sponge Cake Soaked in 3 Types of Milk
Whipped Cream Topping and Raspberry Sauce

TIRAMISU VERRINE

Sponge Cake Soaked in Espresso
Mascarpone Cream and Cocoa Dust

CHOCOLATE PYRAMID

Chocolate Mousse on a Chocolate Sponge Cake
Crunchy Gianduja Center
White Chocolate Drops and Hazelnut Sauce

COPPA CATALANA

Spanish Crème Brulee with Caramelized Sugar

RECEPTION SERVICE



CANAPÉS | HORS D'OEUVRES | DISPLAYS | ACTION STATIONS | SMALL PLATES

PASSED CANAPÉS

Passed items will be presented on passing trays with a clear dome cover. Passed items will be presented on passing trays with a clear dome cover. A minimum order of 50 pieces per selection is required.

ROASTED VEGETABLE AND TOMATO SALAD (NF)

in Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT

on Walnut Toast

GRANNY SMITH APPLE SLICES WITH ROQUEFORT MOUSSE (VG)

JAMBON BEURRE (NF)

on Brioche Toast

SMOKED SALMON DEVILED EGG (NF, GF)

CREAMY BEET DILL SHOOTER (NF, GF)

TOFU BITE WITH SPINACH AND GARAM MASALA (NF, V)

on Flatbread

CUCUMBER CUP WITH DILL CREAM CHEESE (GF, NF, VG)

on Toasted Baguette Slice

CHICKEN SALAD CAPRESE (NF)

on Toasted Baguette Slice

MOZZARELLA AND WATERMELON LOLLIPOP (GF, VG)

Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE (VG)

on Sourdough Toast

BLACKENED CHICKEN BREAST WITH AVOCADO AND

BLACK BEAN SALSA (NF)

on Purple Tortilla Chip

TANDOORI CHICKEN IN A CUCUMBER CUP (NF)

Yogurt Raita

INDIVIDUAL CRUDITÉS VERRINE (GF, VG)

Blue Cheese Dip or Hummus

SMOKED TROUT WITH LEMON CREAM ON CUCUMBER SLICE (NF)

on Cucumber Slice with Coriander Seedling Mayonnaise

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE (NF)

on Brioche Toast

FILET MIGNON CROSTINI (NF)

Balsamic Onion Marmalade, Blue Cheese Crumbles

ANTIPASTO SKEWER (NF)

Cherry Tomato, Mozzarella, Salami, Cheese Tortellini

BEET SALMON GRAVLAX OPEN-FACED SANDWICH (NF)

on Sourdough Toast

ROASTED SHRIMP WITH CHIMICHURRI TOMATO SALSA (NF)

on Tortilla Chip

MINI LOBSTER ROLL (NF)

on Brioche Toast

ROASTED SHRIMP (GF)

Cocktail Sauce

PASSED HORS D'OEUVRES

Passed items will be presented on passing trays with a clear dome cover. A minimum order of 50 pieces per selection is required.

VEGETARIAN SAMOSA (NF, VG)

Raita

SPANAKOPITA (NF, VG)

Phyllo Envelope Filled with Spinach and Feta

BAKED CAULIFLOWER AND TURMERIC SHOOTER (GF, NF, VG)

SWISS CHEESE MELBA TOAST (NF, VG)

SPICY LAMB SAUSAGE PIZZETTES (NF)

FRIED BUFFALO MOZZARELLA (NF)

Pomodoro Sauce

CHILEAN-STYLE BEEF EMPANADA, MANGO SALSA (NF)

Mango Salsa

WILD MOREL MUSHROOM QUICHE (NF)

MINI BARBECUED PORK TACO WITH COLESLAW (NF)

ROASTED CHICKEN AND BRIE WITH CRANBERRIES (NF)

on Toasted Baguette Slice

BAKED CHORIZO PUFF SQUARE (NF)

Creamy Mustard

VEGETARIAN EMPANADA (NF)

Harissa Hummus

CHICKEN CARNITAS PHYLLO CUP (NF)

Chimichurri Sauce

SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF)

MOROCCAN CHERMOULA MARINATED SHRIMP WITH MANGO

MINT CHUTNEY (NF)

Tzatziki

VEGETARIAN SPRING ROLL (NF)

LAMB MEATBALL (NF)

Tomato Za'atar Sauce

MINI REUBEN PANINI (NF)

MINI CRAB PUFF PASTRY (NF)

CUMIN SCENTED CHICKEN SKEWER (NF)

Za'atar Labneh

SMOKED SALMON CROQUE MONSIEUR (NF)

Tomato Za'atar Sauce

SALMON TATAKI (NF, DF)

Yuzu Sauce

PECORINO TRUFFLE GRILLED CHEESE (NF)

LAMB LOLLIPOP (NF)

Mint Chutney

BLUE CRAB CAKE WITH AVOCADO

Lemon Aioli

ALOO TIKKI (NF)

Cilantro and Mint Raita

CHIVE AND SHRIMP DUMPLING (NF)

CRISPY DUCK ROLL (NF)

Cranberry Soy Dip

RECEPTION DISPLAYS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF, VG)

A VARIETY OF GOAT, COW AND SHEEP CHEESES

Cheeses are served with dried fruit, assorted water crackers, sliced baguettes and artisanal breads.

TEX-MEX SALSA STATION (NF)

Served with fresh toasted tortilla chips.

PLEASE SELECT THREE:

PICO DE GALLO (V, VG)

CORN AND PEPPER PICO (V, VG)

GRILLED PINEAPPLE SALSA (V, VG)

ROASTED TOMATO MINT SALSA (V, VG)

GUACAMOLE (V, VG)

QUESO BLANCO (VG)

GREEN APPLE SALSA (V, VG)

FRESH MARKET VEGETABLES (GF, NF, VG)

Served with fresh toasted tortilla chips.

SUNBURST SQUASH, BABY ZUCCHINI, CELERY, CARROTS, PEAR TOMATOES, BROCCOLI, ENOKI MUSHROOMS, SNOW PEAS, ENDIVE, CUCUMBER, CAULIFLOWER

INTERNATIONAL STREET FOOD (NF)

3 pieces per person.

CHICKEN AND GREEN ONION YAKITORI

Soy Sauce

PORK SHOULDER NINI BAO BUN

Shredded Vegetables, Cilantro, Plum Sauce

CHICKEN KEBOB

Spicy Peanut Sauce

CHIMICHURRI FISH TACOS

Tomato Salsa on Crispy Tortilla Shell

POTATO AND VEGETABLE CHOP (VG)

Roasted Bell Pepper Relish

FLAT BREAD PIZZA (NF)

3 pieces per person.

PLEASE SELECT TWO:

BARBECUE CHICKEN

Monterey Jack Cheese

FRESH MOZZARELLA

Tomato Sauce, Basil Pesto

ASPARAGUS AND WILD MUSHROOM (GF)

Alfredo Sauce

SHORT RIB, CARAMELIZED ONIONS, BELL PEPPERS

SHRIMP AND LEEK

Seafood Sauce

SLIDERS (NF)

3 pieces per person.

PLEASE SELECT FIVE:

SLOW COOKED SOY GLAZED PORK BELLY

Kimchi Slaw

GRILLED TOFU AND EGGPLANT (VG)

Mango Mint Chutney

BUTTERMILK CHICKEN

Spicy Creole Mayonnaise, Fresh Dill Pickle

ZA'ATAR LAMB BURGER

BRAISED BEEF SHORT RIB

Caramelized Onion and Horseradish Cream

IMPOSSIBLE MUSHROOM BURGER (VG)

Buffalo Mayonnaise

OLD BAY FISH CAKE

Apple Slaw, Lemon Mayonnaise

RECEPTION DISPLAYS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

DIM SUM

4.5 pieces per person.

STEAMED CRABMEAT DUMPLING

VEGETARIAN SPRING ROLL

DUCK SPRING ROLL

CHIVE AND SHRIMP DUMPLING

PORK SHU MAI WITH SHRIMP

BRAISED BEEF DUMPLING

SALAD BUFFET (NF)

LETTUCES

Mixed Greens, Baby Romaine, Kale

TOPPINGS

Mushrooms, Cherry Tomatoes, Grilled Marinated Artichoke Hearts, Brioche Croutons, Kalamata Olives, English Cucumber, Applewood Smoked Bacon

CHEESES

Crumbled Blue Cheese, Goat Cheese, Fresh Mozzarella

DRESSINGS

Cilantro-Lime Vinaigrette, Balsamic Emulsion

BURRATA BAR (VG)

A CREAMY, BUTTERY, SOFT CHEESE

Burrata is served with oranges, arugula, toasted pine nuts, sun-dried tomatoes, roasted garlic, heirloom cherry tomatoes, pesto and balsamic virgin olive oil.

MEZZA TABLE (VG)

Served with displays of pita bread, pita chips and tahini sauce.

PLEASE SELECT FIVE:

HUMMUS (NF, V, VG)

Chickpeas Puréed with Tahini, Fresh Lemon Juice, Garlic

BABA GANOUSH (NF, V, VG)

Eggplant Puréed with Tahini, Fresh Lemon Juice, Garlic

ARTICHOKE SALAD (NF, V, VG)

Vegetables, Garlic, Lemon Juice

M'SAKA (NF, V, VG)

Eggplant and Chickpeas Cooked with Onions

LOUBIEH BEL ZEIT (NF, V, VG)

Sautéed String Beans with Tomatoes

ARNABEET (NF, V, VG)

Fried Cauliflower with Tahini Sauce

VEGETABLE KIBBEH (V)

Bulgur Wheat Patties Stuffed with Vegetables

SPINACH AND CHEESE FATAYER (VG)

Spicy Pita Bread with Labneh Cheese

HUMMUS BAR (VG)

A SOFT AND SILKY CHICK PEA DIP SERVED WITH PITA BREAD, PITA CHIPS, CELERY, CARROTS AND CUCUMBER

Classic, Roasted Garlic, Harissa Hummus

Assorted Toppings: Toasted Pine Nuts, Feta Cheese, Diced Tomatoes

INDIAN VEGETARIAN FEAST (VG)

Accompanied by warm classic naan and warm garlic naan.

PLEASE SELECT TWO:

SMOKED SPICED EGGPLANT (GF, NF, V)

VEGETABLE SAMOSA WITH MINT CORIANDER CHUTNEY (NF)

TOMATO AND CUCUMBER SALAD (NF, GF, V)

PLEASE SELECT TWO:

COCONUT VEGETABLE CURRY (NF)

MUSHROOM AND POTATO STEW (NF, GF)

SAUTÉED SPINACH AND TOMATOES WITH PANEER CHEESE (NF)

PULAO BASMATI RICE (NF)

ACTION STATIONS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

SUSHI NORI AND SASHIMI (GF)

3 pieces per person. Sushi attendant required.

NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellowtail, Salmon Roe

MAKI

California Roll, Eel Roll, Avocado Roll

Two Varieties of Vegetable Rolls

CHESAPEAKE BAY RAW BAR (GF)

Oyster shucker required.

Raw bar items are served with mignonette, cocktail sauce and lemons.

LIGHTLY ROASTED TIGER SHRIMP

KING CRAB LEGS

LOCAL OYSTER ON HALF SHELL

CUCUMBER YUZU

BAO BUN STATION (NF)

Culinary attendant required.

Warm steamed Chinese bun with julienne of cucumber and carrots.

PLEASE SELECT THREE:

PORK SHOULDER AND MISO MUSTARD

SOY GLAZED SALMON AND RED PLUM SAUCE

CHINESE FIVE SPICE SHORT RIB

ROASTED TERIYAKI JAPANESE EGGPLANT AND SHIITAKE MUSHROOM

VEGETARIAN SESAME-ORANGE FRIED TOFU

RACLETTE STATION (NF)

Culinary attendant required.

ALPINE COW MILK CHEESE

Melted and Served over Steamed Fingerling Potatoes, Asparagus and a Variety of Cold Cuts; such as Prosciutto and Dry Sausage with Cornichon and Pickled Pearl Onion

PASTA BAR

Culinary attendant required.

Accompanied by freshly grated Parmigiano-Reggiano cheese, sliced homemade focaccia, bread sticks and black olive bread.

PLEASE SELECT TWO PASTAS:

RADIATORE

FRESH TROFIE

FRESH CAVATELLI

RICE FLOUR FUSILLI (GF)

ROASTED GARLIC AND SPINACH RAVIOLI

PORTOBELLO AND PORCINI SACCHETTI

CHEESE TORTELLINI

PLEASE SELECT TWO SAUCES:

Classic Marinara

Pesto

Seafood Sauce

Vodka Cream Sauce

PASTA BAR ENHANCEMENTS:

CHICKEN

SHRIMP

ACTION STATIONS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

THE CARVERY (NF)

Culinary attendant required.

All carved items are accompanied by assorted rolls, homemade focaccia and corn bread.

PLEASE SELECT TWO:

PLANK ROASTED BALSAMIC SALMON FILLET (NF)

Vegetable Ratatouille, Red Wine Sauce

BANANA LEAF STEAMED HAWAIIAN KAMPACHI (NF)

Biryani Rice, Soy Beurre Blanc Sauce

HERB RUBBED TURKEY BREAST (NF)

Herb Aioli, Cranberry Chutney, Butternut Squash Risotto

DRY RUB SIRLOIN OF BEEF (NF)

Roasted Garlic Mashed Potatoes flavored with Mustard, Horseradish and Garlic
Bistro Sauce

ROASTED BEEF TENDERLOIN (NF)

Fingerling Potatoes, Horseradish Cream, Chimichurri Sauce

SMALL PLATES

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

POTATO AND LEEK SOUP SHOOTER **(NF, VG)**

QUINOA CHICKEN SOUP SHOOTER **(NF, GF, VG)**

GRILLED CORN AND QUINOA SALAD **(NF, GF, VG)**
Chimichurri Dressing

CLASSIC TOMATO AND PERLINI MOZZARELLA **(NF, VG)**
Basil Dressing

ASPARAGUS RISOTTO **(NF, GF, VG)**

CAESAR SALAD WITH SUN-DRIED TOMATOES **(NF, GF, VG)**

VEGETABLE RATATOUILLE PENNE PASTA

ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM **(NF, V, VG)**
Medley of Grain Pilaf

ROASTED CHICKEN **(NF, GF)**
Sun-Dried Tomato Polenta

SPICY LAMB KOFTA **(NF)**
Lemon Preserved Basmati Rice

OVEN ROASTED BRANZINO **(NG, GF)**
Roasted Garlic Mashed Potatoes, Cumin Carrot Sauce

POMEGRANATE MARINATED CHICKEN BREAST **(NF)**
Sun-Dried Fruit Pilaf, Citrus Reduction

CHILLED CRAB, AVOCADO AND DRAGON FRUIT SALAD **(NF)**
Yuzu Mayonnaise

SLOW COOKED SHORT RIBS **(NF)**
Mac N Cheese, Pinot Noir Sauce

MIDDLE EASTERN-STYLE LAMB KEBOB **(NG, GF)**
Biryani Rice

PAN SEARED DIVER SEA SCALLOP **(NF,GF)**
Cauliflower Risotto, Chimichurri Sauce

24-HOUR SHORT RIBS, AGED CHEDDAR MAC N CHEESE **(NF)**
Aged Cheddar Mac N Cheese

PLATED DINNERS



APPETIZERS | ENTRÉES | DESSERTS

PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.

APPETIZERS

SOUPS

BLUE CRAB BISQUE (NF)

Brioche Crouton, Aioli

CAULIFLOWER SOUP (GF, NF, VG)

Brioche Crouton, Chive Oil

SPICY TOMATO GAZPACHO (GF, NF, V, VG)

CORN AND CLAM CHOWDER WITH CHORIZO (NF)

ORGANIC QUINOA SOUP (NF)

Scented with Chimichurri

CLASSIC LOBSTER BISQUE (NF)

Brioche Croutons

SOUP AND SALAD DUOS

CAULIFLOWER SOUP WITH PROVENÇALE ROASTED BLUE SHRIMP AND RATATOUILLE SALAD (NF)

POTATO AND LEEK CHOWDER WITH MINI TOMATO AND MOZZARELLA PEARL SALAD (GF, NF)

Balsamic Vinaigrette

HOT APPETIZERS

TRIO OF DOMESTIC SHRIMP (GF, NF)

Tandoori Shrimp on a Bed of Chayote Slaw
Shrimp Cocktail with Cocktail Sauce
Shrimp Bisque Shooter

GOAT CHEESE TWO WAYS (NF)

Goat Cheese Cigar with Red Beet Sauce
Organic Seedling Salad with Crumbled Goat Cheese and Dates
Pomegranate Dressing

SALADS

WATERMELON, WILD WATERCRESS AND CRUMBLED GREEK FETA (VG, NF, GF)

Citrus Dressing

MIXED BABY GREENS

Goat Cheese, Toasted Pine Nuts, Duck Prosciutto
Basil Goat Cheese Emulsion

HEIRLOOM TOMATO CARPACCIO (GF, VG, NF)

Baby Lettuce, Julienned Beets, Shredded Parmesan
Balsamic Vinaigrette

ROASTED ASPARAGUS SALAD (NF, VG)

Pecorino Shavings, Brioche Crouton
Tarragon Citrus Emulsion

FRESH BURRATA WITH SEASONAL TOMATO CARPACCIO (GF, NF, VG)

Arugula, Saba
Extra Virgin Olive Oil

BABY SPINACH, ROASTED YELLOW AND RED BEETS (GF, NF, VG)

Dried Apricot
Raspberry Vinegar Emulsion

WINTER SALAD WITH SCALLION AND DILL (GF, NF, VG)

Parmesan Dressing

ORGANIC QUINOA SALAD, TABBOULEH STYLE (GF, NF, VG)

Pita Toast
Za'atar Emulsion

PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.

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, NF)

Sea Asparagus, Mashed Potatoes
Clam Sauce

(Availability March 15th – November 15th)

BAKED WILD ARCTIC CHAR (GF, NF)

Cauliflower and Broccoli Risotto, Oyster Mushroom Fricassee
Pinot Noir Beurre Rouge

CHERMOULA MARINATED ROCKFISH FILLET (GF, NF)

Tagine-Style Vegetables
Vegetable Jus

MEDITERRANEAN BRONZINI FILLET (NF)

Vegetable Paella
Saffron Sauce

SALMON FILLET (NF)

Wild Mushrooms, Fingerling Potatoes
Pinot Noir Sauce

CRAB-CRUSTED SALMON (NF)

Rice Pilaf, Corn Succotash
Lemon Beurre Blanc

POULTRY

PAN SEARED STATLER CHICKEN BREAST (NF)

Grilled Asparagus, Pommes Mousseline
Dijonnaise

GREEN CURRY CHICKEN BREAST (NF)

Vegetable Basmati Rice Pilaf
Green Curry Sauce

HERB MARINATED FREE-RANGE CHICKEN (NF)

Shiitake Mushroom Risotto, Green Beans
Red Wine Sauce

ROASTED CHICKEN BREAST (NF)

Potato Gratin, Roasted Asparagus
Cabernet Sauvignon Sauce

ROASTED PARMESAN-CRUSTED STATLER CHICKEN BREAST (NF)

Roasted Cherry Tomatoes, Farro
Basil Beurre Blanc

HOUSE BRINED CHICKEN BREAST (NF)

Leek, Spring Onion and Medjool Date Confit
Pinot Noir Sauce

MEAT

BEEF TENDERLOIN (NF) | \$73.00

Risotto Style Potatoes and Leeks
Morel Mushroom Sauce

BEEF TENDERLOIN (NF) | \$73.00

Avocado Risotto, Morel Fricassee
Pinot Noir Sauce

BEEF TENDERLOIN (NF) | \$73.00

Le Puy Lentils, Cauliflower and Broccoli Floret Fricassee
Purple Mustard Sauce

BEEF TENDERLOIN (NF) | \$73.00

Potato Gratin, Sautéed Green Beans
Juniper Berry Sauce

BALSAMIC-MARINATED BEEF TENDERLOIN (NF) | \$73.00

Crushed Fingerling Potatoes, Blue Cheese, Asparagus Tips,
Caramelized Onions, Shallot Cabernet Reduction

SLOWLY BRAISED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, Sautéed Green Beans
Red Wine Sauce

VEGETARIAN

STUFFED ROASTED TOMATO (GF, NF)

Carolina Gold Rice Pilaf, Corn Succotash
Roasted Bell Pepper Sauce

TAGINE-STYLE TOFU (GF, NF)

Slowly Cooked Zucchini, Eggplant, Yellow Squash and Tomato
over Organic Quinoa with Warm Roasted Eggplant, Bell Pepper,
Green and Yellow Squash, Red Onion
Nut-Free Pesto

ZITI ESCALIVADA (GF, NF)

Catalan-Style Grilled Vegetables
Lemon Bell Pepper Sauce

ORGANIC QUINOA, CORN, FAVA BEAN SUCCOTASH (GF, NF)

Chimichurri Drizzle

PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.

DUETS

BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (NF)

Trio of Cauliflower (Risotto Style), Sautéed Swiss Chard
Madeira Tarragon Sauce

WILD HALIBUT AND ROASTED BEEF TENDERLOIN (NF, GF)

(Availability March 15th – November 15th)
Organic Quinoa with Grilled Corn, Cilantro Sautéed Spinach
Chimichurri Beurre Blanc

CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Truffle Mashed Potatoes, Green Beans
Syrah Wine Sauce

CHIPOTLE MARINATED U.S. SHRIMP AND CORIANDER DUSTED BEEF TENDERLOIN (NF)

Creamy Gorgonzola Polenta, Braised Fennel
Sun-Dried Tomato Sauce

CHICKEN BREAST AND SALMON FILLET (NF)

Creamy Gorgonzola Polenta, Braised Fennel
Sun-Dried Tomato Sauce

BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (NF)

White Bean Ragout, Roasted Cherry Tomatoes
Cabernet Sauvignon Sauce

SALMON FILLET AND BEEF TENDERLOIN (NF)

Lemon Cucumber Risotto, Sea Asparagus Fricassee,
Purple Mustard Sauce

DESSERTS

COPPA CATALANA

Spanish Crème Brûlée
Caramelized Sugar

CHOCOLATE CARAMEL CRUNCH (GF)

Flourless Chocolate Cake filled with Crunchy Almond Bits
Creamy Caramel, Hazelnuts
Chocolate and Coffee Sauce

CHOCOLATE TRUFFLE MOUSSE

Chocolate Mousse Cake, Crushed Berries
Vanilla Sauce

CHOCOLATE TIRAMISU

Espresso Soaked Ladyfingers and Mascarpone Cream
Chocolate Espresso Sauce

CHEESECAKE TRIO (NF)

Mocha, Passion Fruit and Coconut Rum
Five Spice Cookie Twist, Mango Salsa

DESSERT STATIONS



DESSERT STATIONS

DESSERT STATIONS

Dessert Stations can be presented as traditional buffets or individually packaged items.

WHIM'SICLE SWEETS (ASSORTED FROZEN TREATS)

STRAWBERRY PUDDING
CHOCOLATE PECAN CARAMEL
WHITE CHOCOLATE MINT
ORANGE DREAMSICLE CHEESECAKE

MINI PASTRY BUFFET

3 pieces per person.

BERRY FRUIT TARTS
CHOCOLATE DECADENCE CAKES
KEY LIME MERINGUES
CHOCOLATE FILLED ÉCLAIRS
BLUEBERRY FRANGIPANES
ALMOND APRICOT FINANCIERS

ASSORTED BABA AU RHUM

CHOCOLATE ORANGE WITH GRAND MARNIER
COFFEE TIRAMISU WITH SAMBUCA
POMEGRANATE PEACH WITH VODKA

PASSED FROZEN PUSH POPS WITH A KICK

1.5 pieces per person.

GINGER SHANDY
Hoegaarden Beer and Ginger Beer with 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 BRÛLÉE (NF)

RUM BANANAS FOSTER WITH VANILLA BEAN
MINT WITH FRESH RASPBERRIES
ESPRESSO WITH APRICOTS AND PISTACHIO
CHOCOLATE WITH BRANDIED GRIOTTE CHERRIES

FROZEN ANTI GRIDDLE STATION (GF, NF)

*Frozen concoctions made to order. Culinary attendant required.
Maximum of 100 guests*

PIÑA COLADA
STRAWBERRY MARGARITA
BANANA RUM
MANGO PASSION FRUIT

CHEESECAKE HEAVEN (NF)

3 pieces per person.

LEMON BLUEBERRY ON GRAHAM CRACKER CRUST
CHOCOLATE COCOA NIB ON OREO CRUST
BAKLAVA ON NUT CRUST
PLOMBIÈRES ON GINGER SNAP CRUST

MINIATURE CLASSIC AMERICAN PIES (NF)

3 pieces per person.

KEY LIME WITH TOASTED MERINGUE
MUD PIE
BLUEBERRY CRUMBLE
DUTCH APPLE
BOSTON CREAM

DESSERT STATIONS

Dessert Stations can be presented as traditional buffets or individually packaged items.

CUPCAKE DELUXE

3 pieces per person.

PLEASE SELECT FOUR:

CHOCOLATE ORANGE (NF)

Chocolate Cupcake with an Orange Cream Center
Chocolate Fudge Topping

BLUEBERRY CITRUS

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

BANANA CHOCOLATE CHIP (NF)

Banana Chocolate Chip Cupcake with Chocolate Fudge Center
Chocolate Fudge Topping

APPLE SPICE (NF)

Apple and Spice Cupcake, Vanilla Cream and Fresh Raspberry

CRYSTALLIZED MINT (NF)

Mint Cupcake with Chocolate Ganache Center
Whipped Cream Topping

CLASSIC CARROT CAKE

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

MINIATURE PARFAITS

PLEASE SELECT THREE:

SALTED CARAMEL PEANUT

Chocolate Cake, Roasted Peanuts, Caramel and Chocolate
Mousse

CHOCOLATE CHERRY CHEESECAKE (NF)

Cherry Compote with Vanilla Bean Cheesecake and Chocolate
Cookie Chunks

TRIPLE CHOCOLATE MOUSSE (NF, GF)

Semi-Sweet Milk and White Chocolate Bavarian Over Fresh
Berries

POMEGRANATE GINGER TEA (NF)

Ginger Yogurt and Honey Tea Gelées with Pomegranate Seeds

MANGO TROPICS (NF)

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

CAFÉ LATTE PANNA COTTA (NF)

Almond Chocolate Chip Biscotti

HAND CRAFTED CHOCOLATE TRUFFLES (GF) (NF)

3 pieces per person.

PLEASE SELECT THREE:

WHITE CHOCOLATE YUZU

WHITE CHOCOLATE PEACH SCHNAPPS

WHITE CHOCOLATE STRAWBERRY

WHITE CHOCOLATE BAILEYS IRISH CRÈME

DARK CHOCOLATE CRYSTALLIZED MINT

DARK CHOCOLATE COCOA NIB

COFFEE CORDIAL CHOCOLATES (GF, NF)

3 pieces per person.

PLEASE SELECT THREE:

DARK CHOCOLATE KAHLUA

DARK CHOCOLATE BRANDY

MILK CHOCOLATE BAILEYS IRISH CREAM

MILK CHOCOLATE FRANGELICO

WHITE CHOCOLATE WHISKEY

WHITE CHOCOLATE GRAND MARNIER

WHITE CHOCOLATE AMARETTO

BEVERAGE MENU



HOSTED BAR SERVICE | SPECIALTY BARS | WINE LIST

HOSTED BAR SERVICE

NAME BRAND

SMIRNOFF VODKA
NEW AMSTERDAM GIN
CRUZAN WHITE RUM
SAUZA GOLD TEQUILA
JIM BEAM BOURBON
SEAGRAM'S 7 WHISKEY
DEWAR'S SCOTCH WHISKY

PREMIUM BRAND

TITO'S HANDMADE VODKA
TANQUERAY GIN
BACARDI WHITE RUM
JOSE CUERVO GOLD TEQUILA
BULLEIT BOURBON
JACK DANIELS WHISKEY
JOHNNIE WALKER RED SCOTCH WHISKY

SUPER PREMIUM BRAND

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BRUGAL AÑEJO RUM
PATRON SILVER TEQUILA
WOODFORD BOURBON
CROWN ROYAL WHISKY
JOHNNIE WALKER BLACK SCOTCH WHISKY

BAR PACKAGE:

The following items will accompany each spirits package.

DOMESTIC BEER

Bud Light
Miller Lite
O'Doul's Non-Alcoholic

IMPORT AND CRAFT BEER

Devils Backbone Vienna Lager
Dogfish Head 60 Minute IPA
Widmer Omission IPA **(GF)**
Stella Artois Belgian Lager

HOUSE WINE

House Wine includes selections from the wine list priced at \$45.00 per bottle.

ASSORTED SOFT DRINKS, BOTTLED WATERS AND JUICES

SPECIALTY BARS

ALL AMERICAN BOURBON

Includes Ginger Ale, Sweet Vermouth, Peychaud's and Angostura Bitters

A Selection of Fine American Bourbons
Curated by our Beverage Director

IF IT'S WHISKEY, IT'S NOT SCOTTISH

A Selection of Fine Sipping Scotch Whiskies
Curated by our Beverage Director

TE QUIERO TEQUILA

A Selection of Aged, Fine Sipping Tequilas
Curated by our Beverage Director

WINE LIST

SPARKLING WINE

FRANÇOIS MONTAND BRUT SPARKLING N/V
France

VOVETI PROSECCO
Italy

DOMAINE CHANDON BRUT
California

DOMAINE CHANDON ROSÉ
California

GLORIA FERRER BRUT
California

GLORIA FERRER BLANC DE NOIRS
California

MOËT & CHANDON IMPERIAL BRUT
Champagne, France

VEUVE CLICQUOT YELLOW LABEL BRUT
Champagne, France

WHITE WINE

MCBRIDE SISTERS COLLECTION BLACK GIRL MAGIC RIESLING
California

KRIS PINOT GRIGIO
Delle Venezie DOC, Italy

TIEFENBRUNNER PINOT GRIGIO
Tentino-Alto Adige, Italy

CHÂTEAU DE FONTENILLE BORDEAUX BLANC
Bordeaux, France

SILVERADO MILLER RANCH SAUVIGNON BLANC
Napa Valley, California

DOMAINE THOMAS ET FILS PERRIER SANCERRE
Loire, France

HALL SAUVIGNON BLANC
Napa Valley, California

TERREDORA DI PAOLO FALANGHINA
Campania, Italy

L'ECOLE 41 CHENIN BLANC
Yakima Valley, Washington

YALUMBA Y SERIES UNOAKED CHARDONNAY
South Australia

STEELE SHOOTING STAR CHARDONNAY
Monterey, California

SYLVAIN & ALAIN NORMAND MACON LA ROCHE VINEUSE
Burgundy, France

STAGS' LEAP CHARDONNAY
Napa Valley, California

WALT SONOMA COAST CHARDONNAY
Sonoma, California

WINE LIST

RED WINE

LYRIC BY ETUDE PINOT NOIR
Santa Barbara, California

GLORIA FERRER PINOT NOIR
Carneros, California

ETUDE PINOT NOIR
Carneros, California

VAJRA BARBERA D'ALBA
Piedmont, Italy

CASANOVA DI NERI TOSCANA ROSSO
Tuscany, Italy

CARLOS SERRES RESERVA RIOJA
Spain

SEGHESIO ZINFANDEL
Sonoma, California

CHÂTEAU ST. JEAN MERLOT
California

L'ECOLE 41 MERLOT
Columbia Valley, Washington

STAGS' LEAP MERLOT
Napa Valley, California

SAINT COSME
Côtes du Rhône, France

HIGH NOTE MALBEC
Mendoza, Argentina

CHÂTEAU GRAND JEAN BORDEAUX SUPÉRIEUR
France

STEELE SHOOTING STAR CABERNET SAUVIGNON
Lake County, California

GIRARD CABERNET SAUVIGNON
Napa Valley, California

STAGS' LEAP CABERNET SAUVIGNON
Napa Valley, California

CHAPPELLET MOUNTAIN CUVÉE PROPRIETARY BLEND
Napa Valley, California

JUSTIN ISOSCELES
Paso Robles, California

CATERING & EVENTS INFORMATION

BANQUET EVENT ORDERS (BEO)

Banquet Event Orders (BEOs) are distributed 10 business days prior to event start date. BEO details needed are listed as follows (but not limited to): confirmed menu selections with preliminary guest counts and service timing, room set ups, security request, coat check, ushers, power and internet requirements, list of potential VIP guests, list of any special dietary requirements, program agenda and list of any participating outside vendors. All BEOs are required to be reviewed and signed by authorized signer as set forth in the contract.

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending your event is required by 11:00am, three business days prior to the event start date. You will be charged for the guarantee or the actual guest count served, whichever is greater.

TAXES & SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all District of Columbia taxes (food & beverage tax is currently 10% and subject to change) and service charges (currently 25% and subject to change). Kindly note that service charges are taxable.

SERVICE AND LABOR

All Attendant & Bartender fees are subject to 10% DC tax.

Small Group Fee: \$50 surcharge fee applies for any meal function of 25 guests or less.

Culinary Attendants: \$150 per attendant / 3 hours (\$50 per additional hour). (1) attendant required per item per 100 guests

Sushi Attendant: \$350 per attendant / 3 hours (\$50 per additional hour) (1) attendant required per 100 guests (2 weeks notice required for sushi attendant)

Oyster Shucker: \$350 per attendant / 2 hours (\$50 per additional hour) (1) attendant required per 150 guests

Bartender: \$135 per bartender / 3 hours (\$35 per additional hour)

Coat Check Attendant: \$20 per attendant per hour (4 hour minimum) (1 attendant per 100 guests)

Additional Service Staff: pricing upon request

SERVICE TIME

All breakfast, lunch, reception and dinner buffets are priced for 90 minutes of service. All breaks are priced for 1 hour of service. In the event you wish to increase the length of service time, please contact your event planning manager for pricing information. Reductions in service time at client request do not result in reduction in pricing.

All food is removed at the conclusion of the meal period's service time and may not be replated or removed from the premises.

CATERING & EVENTS INFORMATION

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the principal menu. Vegetarian meals are available upon request for up to 3% of the guarantee. Kosher and Halal meals are available with advance notice and are subject to additional fees. Please notify your event planning manager of any other special dietary requests.

Lifestyle preferences

Your guests are important to us. Our buffet signage notates the following information to ensure they can easily identify menu items supportive of their everyday lifestyle needs:

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegan

VG – Vegetarian

Please note the TCMA kitchen is neither a gluten free nor nut free environment.

SPECIAL SERVICES

Should you require entertainment, photography, floral, specialty linen, or décor, your event planning manager will be pleased to assist you in making these arrangements.

DAMAGE & LOSS

Ronald Reagan Building and International Trade Center is not responsible for any damage or loss of merchandise, articles, or valuables belonging to the hosts or their guests located in the building prior to, during, or subsequent to any function.

OUTDOOR EVENTS

Much of our equipment is not permitted outside during inclement weather conditions. For weekday evening events, weather calls are made by 12 noon the day prior to event start date. For weekday morning/lunch events, weather calls are made by 9am the day prior to the event. For events taking place over the weekend, weather calls are made by 12 noon on Friday before the event date. In the event that a group chooses to move forward with hosting the event outside and weather conditions force the event to move indoors at the last minute, additional labor fees may be incurred to accommodate the indoor setup.