

# CATERING MENUS

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RONALD REAGAN BUILDING AND INTERNATIONAL TRADE CENTER



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## CATERING & EVENTS INFORMATION



# BREAKFAST

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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. 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.

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## CONTINENTAL BREAKFAST | \$31.00

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 | \$33.00

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 | \$36.00

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

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.

## HOT ITEMS | \$69.00 PER DOZEN

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 | \$4.50

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 | \$54.00 PER DOZEN

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

## HOME-BAKED PASTRIES | \$51.00 PER DOZEN

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

## GLUTEN FREE PASTRIES | \$51.00 PER DOZEN

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) | \$27.00

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) | \$15.00 PER DOZEN

GLAZED, CHOCOLATE GLAZED, BLUEBERRY, POWDERED

## WHOLE FRESH FRUIT (DF, NF, GF, V, VG) | \$3.75 EACH

## ASSORTED INDIVIDUAL FRUIT YOGURT (NF, GF, VG) | \$4.50 EACH

STRAWBERRY, BLUEBERRY AND MOUNTAIN MIXED BERRY  
(YOPLAIT)

## ASSORTED INDIVIDUAL GREEK YOGURT (NF, GF, VG) | \$4.50 EACH

STRAWBERRY, BLUEBERRY AND VANILLA (CHOBANI)

# BREAKFAST ENHANCEMENTS

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.

## BREAKFAST PANINI STATION | \$7.50

100% of Guarantee Required.  
Culinary Attendant Required.

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

## NAKED JUICE SMOOTHIES (DF, V, VG)

| \$7.00 EACH

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 | \$60.00 PER DOZEN

## AÇAÍ PARFAIT (VG) | \$5.00 EACH

AÇAÍ AND ALMOND MILK BASE TOPPED WITH GRANOLA  
AND FRESH FRUIT

## SEASONAL FRUIT GREEK YOGURT PARFAIT (NF, GF, VG) | \$6.25 EACH

TOPPED WITH HOMEMADE GRANOLA

## HOMEMADE BIRCHER MUESLI (VG)

| \$4.50 EACH

MUESLI AND GREEK YOGURT MIXED WITH FRESH FRUIT

## SEASONAL FRUIT KEBOB (GF, NF, VG)

| \$5.50 EACH

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.

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## MEDITERRANEAN BUFFET (NF) | \$35.00

### 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) | \$39.00

### 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. 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.*

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## CHOICE OF QUICHE | \$33.00

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 | \$33.00

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) | \$33.00

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

## LIGHTLY SCRAMBLED EGGS WITH MINCED CHIVES (NF) | \$33.00

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



# BREAK SERVICE

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# BREAK SERVICE

All break embellishments can be presented on a traditional buffet or individually packaged. Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

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## THE WASHINGTONIAN | \$8.25

Based on 60 minutes of service.

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ICED COFFEE

ASSORTED HARNEY & SONS TEAS

## WASHINGTONIAN ENHANCEMENT | \$1.00

VANILLA, CARAMEL AND HAZELNUT FLAVORED SYRUPS

## BOTTLED BEVERAGE SERVICE | \$8.25

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 | \$15.00

## ALL DAY COFFEE SERVICE | \$28.00

## ALL DAY BOTTLED BEVERAGE SERVICE | \$35.00

## ALL DAY UNLIMITED HOT AND COLD BEVERAGE SERVICE | \$48.00

## INFUSED WATER STATION | \$3.50

PLEASE SELECT TWO:

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

# BREAK SERVICE ENHANCEMENTS

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## ASSORTED HOMEMADE COOKIES | \$7.00

*1.5 pieces per person*

CHOCOLATE CHIP

OATMEAL RAISIN

MINT CHOCOLATE CHIP

SUGAR VANILLA

SNICKERDOODLE (GF)

CHOCOLATE CHUNK (GF)

## HOMEMADE BARS AND BROWNIES | \$7.00

*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) | \$5.50 EACH

## INDIVIDUAL BAGS OF CHIPS | \$4.50 EACH

## ASSORTED NATURE VALLEY GRANOLA BARS (VG) | \$50.00 PER DOZEN

## ASSORTED KIND BARS (GF, VG) | \$60.00 PER DOZEN

## INDIVIDUAL CRUDITÉ (NF, GF, VG) | \$5.25

*PLEASE SELECT ONE:*

RANCH DRESSING OR HUMMUS

## MAKE YOUR OWN TRAIL MIX | \$6.50

*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) | \$6.00 EACH

## POPCORN BAR (VG) | \$9.00

*100% of Guarantee Required.*

BUTTER, CARAMEL AND CHEDDAR

## OLD FASHIONED SOFT PRETZELS (NF) | \$6.00

SERVED WARM, WITH SPICY MUSTARD AND CHEDDAR SAUCE

## GOOD HUMOR ICE CREAM BARS (VG) | \$4.00 EACH

STRAWBERRY SHORTCAKE, CHOCOLATE ECLAIR, AND ICE  
CREAM SANDWICHES

## SORBET/FRUIT BARS (VG) | \$6.00 EACH

STRAWBERRY, MANGO AND PINEAPPLE

## INDIVIDUAL VANILLA BREAD PUDDING (NF, VG) | \$6.00

WHIPPED CREAM AND FRESH STRAWBERRIES

## CHURROS (NF) | \$6.00 EACH

WARM CHOCOLATE SAUCE

# BREAK SERVICE ENHANCEMENTS

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## HOMEMADE KETTLE CHIPS | \$6.00

*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 | \$20.00

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

## FRESH & FIT

## SEASONAL FRESH FRUIT (GF, NF) | \$6.00

## DEVILED EGGS (NF, VG) | \$5.00 EACH

## GAZPACHO SHOOTER WITH GRILLED SHRIMP (NF) | \$7.00 EACH

## MASON JAR DIPPERS (NF, VG) | \$7.50

*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 | \$6.50

*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) | \$7.50

*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

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

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## TRADITIONAL BOX LUNCH | \$48.00

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 | \$55.00

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

## POWER BOWLS | \$55.00

*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

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

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## TASTE OF SOUTH AMERICA | \$55.00

ASSORTED FRESHLY BAKED BREADS

*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)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

## ITALIAN BUFFET | \$55.00

ASSORTED FRESHLY BAKED BREADS

*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

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS



# HOT LUNCH BUFFETS

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

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## FRENCH BUFFET | \$55.00

*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.

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INDIVIDUAL BAG OF CHIPS AND  
PRETZELS **(NF)** | \$4.50 EACH

HOMEMADE KETTLE CHIPS | \$5.50

SOUP DU JOUR **(NF, GF)** | \$4.50 EACH

INDIVIDUAL MAC N CHEESE **(NF)**  
| \$8.00 EACH

SEASONAL WHOLE FRESH FRUIT **(NF, GF)**  
| \$3.75 EACH

ICED TEA OR LEMONADE | \$2.50

INFUSED WATER STATION | \$3.50

*PLEASE SELECT TWO:*

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

# 3 TIERED LUNCHES

Each glass stack includes a salad, entrée, dessert course, freshly brewed regular and decaffeinated coffee, and assorted Harney & Sons teas. Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

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## OPTION 1 | \$42.00

**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 | \$42.00

**TUNISIAN COUSCOUS SALAD (NF, VG)**

Cucumber, Tomato, Pitted Olives, Green Onion

**SICILIAN-STYLE RICE SALMON SALAD (NF)**

Mint White Balsamic Dressing

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

## OPTION 3 | \$49.00

**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 | \$42.00

**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 | \$42.00

**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 | \$42.00

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

## 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) | \$51.00

Sweet Potato Asparagus Risotto  
Pinot Noir Sauce

SALMON FILLET (GF, NF) | \$51.00

Chive Mashed Potatoes  
Salmoriglio Lemon Oregano Sauce

ADOBO BRANZINO (GF) | \$51.00

Multigrain Pilaf with Vegetables, Pan American Corn  
Cilantro Beurre Blanc

POMEGRANATE GLAZED SALMON FILLET (GF) | \$51.00

Sun-Dried Fruit Rice Pilaf, Sautéed Spinach, Toasted Almonds  
Citrus Beurre Blanc

FILLET OF LUBINA "MEDITERRANEAN ROCKFISH" (GF) | \$51.00

Vegetable Ratatouille Pilaf  
Barolo Wine Sauce

### POULTRY

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

\$48.00

Carolina Golden Rice and Okra Fricassee

CHICKEN OREGANATO (GF, NF) | \$48.00

Cherry Tomato Risotto, Sautéed Baby Spinach  
Pesto Sauce

FRESH HERB CRUSTED CHICKEN BREAST (GF, NF) | \$48.00

Mashed Sweet Potatoes, Mushroom Fricassee  
Red Wine Sauce

COQ AU VIN WITH BUTTON MUSHROOMS (NF) | \$48.00

Served Over Fettuccine  
Red Wine Sauce

PAN SEARED CHICKEN BREAST (NF) | \$48.00

Farro, Vegetable Medley  
Spicy Tomato Coulis

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

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## MEAT

### PEPPER-CRUSTED FILET MIGNON (NF) | \$62.00

Potato Gratin, Sautéed Spinach  
Shallot Red Wine Sauce

### BRAISED BONELESS SHORT RIBS (NF) | \$54.00

Soubise Mashed Potatoes, Asparagus Fricassee  
Natural Jus

### MARINATED BEEF SIRLOIN (NF) | \$60.00

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

### BEEF GOULASH POMME MOUSSELINE (NF) | \$51.00

Asparagus  
Red Wine Sauce

### BEEF TENDERLOIN (NF) | \$62.00

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

## VEGETARIAN

### ROASTED ROOT VEGETABLES (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) | \$52.00

Lemon Risotto, Swiss Chard Fricassee  
Purple Mustard Beurre Blanc

### GRILLED U.S. SHRIMP AND MEDALLION OF BEEF TENDERLOIN (NF) | \$61.00

Venere Black Italian Rice, Vegetable Ratatouille  
Shallot Merlot Sauce

### CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN (NF) | \$58.00

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

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

# PASSED CANAPÉS

Passed items will be presented on passing trays with a clear dome cover. A minimum order of 50 pieces per selection is required. Prices are subject to service charge and DC sales tax. Prices are per piece unless otherwise noted.

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ROASTED VEGETABLE AND TOMATO SALAD **(NF)** | \$4.25  
in Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT | \$4.25  
on Walnut Toast

GRANNY SMITH APPLE SLICES WITH ROQUEFORT MOUSSE **(VG)**  
| \$4.25

JAMBON BEURRE **(NF)** | \$4.25  
on Brioche Toast

SMOKED SALMON DEILED EGG **(NF, GF)** | \$4.25

CREAMY BEET DILL SHOOTER **(NF, GF)** | \$4.25

TOFU BITE WITH SPINACH AND GARAM MASALA **(NF, V)**  
| \$4.25  
on Flatbread

CUCUMBER CUP WITH DILL CREAM CHEESE **(GF, NF, VG)**  
| \$4.50  
on Toasted Baguette Slice

CHICKEN SALAD CAPRESE **(NF)** | \$4.75  
on Toasted Baguette Slice

MOZZARELLA AND WATERMELON LOLLIPOP **(GF, VG)** | 4.75  
Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE **(VG)** | \$4.75  
on Sourdough Toast

BLACKENED CHICKEN BREAST WITH AVOCADO AND  
BLACK BEAN SALSA **(NF)** | \$4.75  
on Purple Tortilla Chip

TANDOORI CHICKEN IN A CUCUMBER CUP **(NF)** | \$4.75  
Yogurt Raita

INDIVIDUAL CRUDITÉS VERRINE **(GF, VG)** | \$5.00  
Blue Cheese Dip or Hummus

SMOKED TROUT WITH LEMON CREAM ON CUCUMBER SLICE  
**(NF)** | \$5.25  
on Cucumber Slice with Coriander Seedling Mayonnaise

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE **(NF)** |  
\$5.25  
on Brioche Toast

FILET MIGNON CROSTINI **(NF)** | \$5.25  
Balsamic Onion Marmalade, Blue Cheese Crumbles

ANTIPASTO SKEWER **(NF)** | \$5.50  
Cherry Tomato, Mozzarella, Salami, Cheese Tortellini

BEEF SALMON GRAVLAX OPEN-FACED SANDWICH **(NF)** | \$5.50  
on Sourdough Toast

ROASTED SHRIMP WITH CHIMICHURRI TOMATO SALSA **(NF)** |  
\$5.75  
on Tortilla Chip

MINI LOBSTER ROLL **(NF)** | \$6.00  
on Brioche Toast

ROASTED SHRIMP **(GF)** | \$6.25  
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. Prices are subject to service charge and DC sales tax. Prices are per piece unless otherwise noted.

---

VEGETARIAN SAMOSA (NF, VG) | \$4.25

Raita

SPANAKOPITA (NF, VG) | \$4.25

Phyllo Envelope Filled with Spinach and Feta

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

| \$4.25

SWISS CHEESE MELBA TOAST (NF, VG) | \$4.25

SPICY LAMB SAUSAGE PIZZETTES (NF) | \$4.25

FRIED BUFFALO MOZZARELLA (NF) | \$4.25

Pomodoro Sauce

CHILEAN-STYLE BEEF EMPANADA (NF) | \$4.25

Mango Salsa

WILD MOREL MUSHROOM QUICHE (NF) | \$4.75

MINI BARBECUED PORK TACO WITH COLESLAW (NF) | \$4.75

ROASTED CHICKEN AND BRIE WITH CRANBERRIES (NF) | \$4.75

on Toasted Baguette Slice

BAKED CHORIZO PUFF SQUARE (NF) | \$4.75

Creamy Mustard

VEGETARIAN EMPANADA (NF) | \$4.75

Harissa Hummus

CHICKEN CARNITAS PHYLLO CUP (NF) | \$5.00

Chimichurri Sauce

SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF)

| \$5.00

MOROCCAN CHERMOULA MARINATED SHRIMP WITH MANGO

MINT CHUTNEY (NF) | \$5.25

Tzatziki

VEGETARIAN SPRING ROLL (NF) | \$5.25

LAMB MEATBALL (NF) | \$5.25

Tomato Za'atar Sauce

MINI REUBEN PANINI (NF) | \$5.50

MINI CRAB PUFF PASTRY (NF) | \$5.50

CUMIN SCENTED CHICKEN SKEWER (NF) | \$5.75

Za'atar Labneh

SMOKED SALMON CROQUE MONSIEUR (NF) | \$5.00

Tomato Za'atar Sauce

SALMON TATAKI (NF, DF) | \$5.75

Yuzu Sauce

PECORINO TRUFFLE GRILLED CHEESE (NF) | \$5.75

LAMB LOLLIPOP (NF) | \$6.25

Mint Chutney

BLUE CRAB CAKE WITH AVOCADO | \$6.25

Lemon Aioli

ALOO TIKKI (NF) | \$6.25

Cilantro and Mint Raita

CHIVE AND SHRIMP DUMPLING (NF) | \$6.25

CRISPY DUCK ROLL (NF) | \$6.25

Cranberry Soy Dip



# RECEPTION DISPLAYS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance. Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

## U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF, VG) | \$17.00

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) | \$10.50

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) | \$9.75

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) | \$18.50

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) | \$14.00

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) | \$18.50

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 100% of the guarantee and not less than 50 people unless otherwise noted. Prices are subject to service charge and DC sales tax.

## DIM SUM | \$20.00

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) | \$18.50

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) | \$13.00

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) | \$19.00

Served with 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) | \$12.00

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) | \$19.00

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 100% of the guarantee and not less than 50 people unless otherwise noted. Prices are subject to service charge and DC sales tax.

## SUSHI NORI AND SASHIMI (GF) | \$20.00

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 | \$6.00

KING CRAB LEGS | \$7.00

LOCAL OYSTER ON HALF SHELL | \$6.00

CUCUMBER YUZU

## BAO BUN STATION (NF) | \$19.00

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) | \$12.00

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 | \$17.50

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 | \$4.00

SHRIMP | \$6.00

# ACTION STATIONS

The following displays must be ordered for 100% of the guarantee and not less than 50 people unless otherwise noted. Prices are subject to service charge and DC sales tax.

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## THE CARVERY (NF) | \$28.00

*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) | \$7.00 ADDITIONAL PER PERSON

Fingerling Potatoes, Horseradish Cream, Chimichurri Sauce

# SMALL PLATES

The following small plate items are individually plated and served at room temperature unless otherwise noted. Small plates are priced per piece unless otherwise noted. Prices are subject to service charge and DC sales tax.

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POTATO AND LEEK SOUP SHOOTER **(NF, VG)** | \$5.50

QUINOA CHICKEN SOUP SHOOTER **(NF, GF, VG)** | \$5.50

GRILLED CORN AND QUINOA SALAD **(NF, GF, VG)** | \$6.00  
Chimichurri Dressing

CLASSIC TOMATO AND PERLINI MOZZARELLA **(NF, VG)** | \$6.50  
Basil Dressing

ASPARAGUS RISOTTO **(NF, GF, VG)** | \$6.50

CAESAR SALAD WITH SUN-DRIED TOMATOES **(NF, GF, VG)** | \$6.50

VEGETABLE RATATOUILLE PENNE PASTA | \$6.50

ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM **(NF, V, VG)** | \$7.25  
Medley of Grain Pilaf

ROASTED CHICKEN **(NF, GF)** | \$7.50  
Sun-Dried Tomato Polenta

SPICY LAMB KOFTA **(NF)** | \$8.50  
Lemon Preserved Basmati Rice

OVEN ROASTED BRANZINO **(NG, GF)** | \$8.50  
Roasted Garlic Mashed Potatoes, Cumin Carrot Sauce

POMEGRANATE MARINATED CHICKEN BREAST **(NF)** | \$8.75  
Sun-Dried Fruit Pilaf, Citrus Reduction

CHILLED CRAB, AVOCADO AND DRAGON FRUIT SALAD **(NF)**  
| \$9.00  
Yuzu Mayonnaise

SLOW COOKED SHORT RIBS **(NF)** | \$9.00  
Mac N Cheese, Pinot Noir Sauce

MIDDLE EASTERN-STYLE LAMB KEBOB **(NG, GF)** | \$9.00  
Biryani Rice

PAN SEARED DIVER SEA SCALLOP **(NF,GF)** | \$9.50  
Cauliflower Risotto, Chimichurri Sauce

24-HOUR SHORT RIBS, AGED CHEDDAR MAC N CHEESE **(NF)**  
| \$9.50  
Aged Cheddar Mac N Cheese

# PLATED DINNERS

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APPETIZERS | ENTRÉES | DESSERTS

# PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas. Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

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## APPETIZERS

### SOUPS

BLUE CRAB BISQUE (NF) | \$10.75

Brioche Crouton, Aioli

CAULIFLOWER SOUP (GF, NF, VG) | \$9.75

Brioche Crouton, Chive Oil

SPICY TOMATO GAZPACHO (GF, NF, V, VG) | \$7.75

CORN AND CLAM CHOWDER WITH CHORIZO (NF) | \$10.50

ORGANIC QUINOA SOUP (NF) | \$9.75

Scented with Chimichurri

CLASSIC LOBSTER BISQUE (NF) | \$11.50

Brioche Croutons

### SOUP AND SALAD DUOS

CAULIFLOWER SOUP WITH PROVENÇALE ROASTED BLUE SHRIMP AND RATATOUILLE SALAD (NF) | \$13.50

POTATO AND LEEK CHOWDER WITH MINI TOMATO AND MOZZARELLA PEARL SALAD (GF, NF) | \$12.50

Balsamic Vinaigrette

### HOT APPETIZERS

TRIO OF DOMESTIC SHRIMP (GF, NF) | \$15.50

Tandoori Shrimp on a Bed of Chayote Slaw

Shrimp Cocktail with Cocktail Sauce

Shrimp Bisque Shooter

GOAT CHEESE TWO WAYS (NF) | \$14.25

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) | \$11.50

Citrus Dressing

MIXED BABY GREENS | \$11.00

Goat Cheese, Toasted Pine Nuts, Duck Prosciutto

Basil Goat Cheese Emulsion

HEIRLOOM TOMATO CARPACCIO (GF, VG, NF) | \$12.00

Baby Lettuce, Julienned Beets, Shredded Parmesan

Balsamic Vinaigrette

ROASTED ASPARAGUS SALAD (NF, VG) | \$11.00

Pecorino Shavings, Brioche Crouton

Tarragon Citrus Emulsion

FRESH BURRATA WITH SEASONAL TOMATO CARPACCIO

(GF, NF, VG) | \$12.00

Arugula, Saba

Extra Virgin Olive Oil

BABY SPINACH, ROASTED YELLOW AND RED BEETS

(GF, NF, VG) | \$12.00

Dried Apricot

Raspberry Vinegar Emulsion

WINTER SALAD WITH SCALLION AND DILL (GF, NF, VG) | \$11.50

Parmesan Dressing

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

\$11.50

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

## 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)

| \$58.00 (Availability March 15th – November 15th)

Sea Asparagus, Mashed Potatoes  
Clam Sauce

#### BAKED WILD ARCTIC CHAR (GF, NF) | \$55.50

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

#### CHERMOULA MARINATED ROCKFISH FILLET (GF, NF) | \$56.50

Tagine-Style Vegetables  
Vegetable Jus

#### MEDITERRANEAN BRONZINI FILLET (NF) | \$56.50

Vegetable Paella  
Saffron Sauce

#### SALMON FILLET (NF) | \$52.50

Wild Mushrooms, Fingerling Potatoes  
Pinot Noir Sauce

#### CRAB-CRUSTED SALMON (NF) | \$59.75

Rice Pilaf, Corn Succotash  
Lemon Beurre Blanc

### POULTRY

#### PAN SEARED STATLER CHICKEN BREAST (NF) | \$49.50

Grilled Asparagus, Pommes Mouseline  
Dijonnaise

#### GREEN CURRY CHICKEN BREAST (NF) | \$49.50

Vegetable Basmati Rice Pilaf  
Green Curry Sauce

#### HERB MARINATED FREE-RANGE CHICKEN (NF) | \$49.50

Shiitake Mushroom Risotto, Green Beans  
Red Wine Sauce

#### ROASTED CHICKEN BREAST (NF) | \$49.50

Potato Gratin, Roasted Asparagus  
Cabernet Sauvignon Sauce

#### HOUSE BRINED CHICKEN BREAST (NF) | \$49.50

Leek, Spring Onion and Medjool Date Confit  
Pinot Noir Sauce

#### ROASTED PARMESAN-CRUSTED STATLER CHICKEN BREAST

(NF) | \$49.50

Roasted Cherry Tomatoes, Farro  
Basil Beurre Blanc

### 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) | \$62.00

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

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## DUETS

### BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (NF) | \$81.00

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

### WILD HALIBUT AND ROASTED BEEF TENDERLOIN (NF, GF) | \$78.00 (Availability March 15th – November 15th)

Organic Quinoa with Grilled Corn, Cilantro Sautéed Spinach  
Chimichurri Beurre Blanc

### CHICKEN BREAST AND BEEF TENDERLOIN (NF) | \$70.00

Truffle Mashed Potatoes, Green Beans  
Syrah Wine Sauce

### CHIPOTLE MARINATED U.S. SHRIMP AND CORIANDER DUSTED BEEF TENDERLOIN (NF) | \$74.00

Creamy Gorgonzola Polenta, Braised Fennel  
Sun-Dried Tomato Sauce

### CHICKEN BREAST AND SALMON FILLET (NF) | \$68.00

Creamy Gorgonzola Polenta, Braised Fennel  
Sun-Dried Tomato Sauce

### BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (NF) | \$80.00

White Bean Ragout, Roasted Cherry Tomatoes  
Cabernet Sauvignon Sauce

### SALMON FILLET AND BEEF TENDERLOIN (NF) | \$76.00

Lemon Cucumber Risotto, Sea Asparagus Fricassee  
Purple Mustard Sauce

## DESSERTS

### COPPA CATALANA | \$12.00

Spanish Crème Brûlée  
Caramelized Sugar

### CHOCOLATE CARAMEL CRUNCH (GF) | \$10.75

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

### CHOCOLATE TRUFFLE MOUSSE | \$11.25

Chocolate Mousse Cake, Crushed Berries  
Vanilla Sauce

### CHOCOLATE TIRAMISU | \$11.25

Espresso Soaked Ladyfingers and Mascarpone Cream  
Chocolate Espresso Sauce

### CHEESECAKE TRIO (NF) | \$13.00

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

# DESSERT STATIONS

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DESSERT STATIONS

# DESSERT STATIONS

Dessert Stations can be presented as traditional buffets or individually packaged items. Prices are subject to service charge and DC sales tax. Prices are per guest unless otherwise noted.

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## WHIM”SICLE” SWEETS (ASSORTED FROZEN TREATS) | \$5.00 EACH

STRAWBERRY PUDDING

CHOCOLATE PECAN CARAMEL

WHITE CHOCOLATE MINT

ORANGE DREAMSICLE CHEESECAKE

## MINI PASTRY BUFFET | \$15.50

*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 | \$5.50 EACH

CHOCOLATE ORANGE WITH GRAND MARNIER

COFFEE TIRAMISU WITH SAMBUCA

POMEGRANATE PEACH WITH VODKA

## PASSED FROZEN PUSH POPS WITH A KICK | \$5.50

*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) | \$6.25 EACH

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) | \$15.00

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

PIÑA COLADA

STRAWBERRY MARGARITA

BANANA RUM

MANGO PASSION FRUIT

## CHEESECAKE HEAVEN (NF) | \$15.50

*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) | \$12.25

*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. Prices are per guest unless otherwise noted.

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## CUPCAKE DELUXE | \$15.00

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 | \$13.50

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) | \$12.50

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) |

### \$12.50

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

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HOSTED BAR SERVICE | SPECIALTY BARS | WINE LIST

# HOSTED BAR SERVICE

Prices listed are per drink. Charged based on consumption. Prices are subject to service charge and DC sales tax.

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## NAME BRAND | \$10.00

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

## PREMIUM BRAND | \$11.00

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 | \$13.00

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

## BAR PACKAGE:

*The following items will accompany each spirits package.*

### DOMESTIC BEER | \$8.00

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

### IMPORT AND CRAFT BEER | \$10.00

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

### HOUSE WINE | \$10.00

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

### ASSORTED SOFT DRINKS, BOTTLED WATERS AND JUICES | \$5.50

# SPECIALTY BARS

*Specialty bars are separate stations and may only be ordered as an enhancement to a Full Bar Package. Prices are subject to service charge and DC sales tax.*

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## ALL AMERICAN BOURBON

\$28 PER GUEST FOR THE FIRST HOUR  
\$25 PER GUEST FOR EACH ADDITIONAL HOUR

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

\$28 PER GUEST FOR THE FIRST HOUR  
\$25 PER GUEST FOR EACH ADDITIONAL HOUR

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

## TE QUIERO TEQUILA

\$28 PER GUEST FOR THE FIRST HOUR  
\$25 PER GUEST FOR EACH ADDITIONAL HOUR

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

# WINE LIST

Prices are listed per bottle. Prices are subject to service charge and DC sales tax.

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## SPARKLING WINE

FRANÇOIS MONTAND BRUT SPARKLING N/V | \$45.00  
France

VOVETI PROSECCO | \$45.00  
Italy

DOMAINE CHANDON BRUT | \$55.00  
California

DOMAINE CHANDON ROSÉ | \$55.00  
California

GLORIA FERRER BRUT | \$60.00  
California

GLORIA FERRER BLANC DE NOIRS | \$60.00  
California

MOËT & CHANDON IMPERIAL BRUT | \$125.00  
Champagne, France

VEUVE CLICQUOT YELLOW LABEL BRUT | \$150.00  
Champagne, France

## WHITE WINE

MCBRIDE SISTERS COLLECTION BLACK GIRL MAGIC RIESLING  
| \$60.00  
California

KRIS PINOT GRIGIO | \$45.00  
Delle Venezie DOC, Italy

TIEFENBRUNNER PINOT GRIGIO | \$50.00  
Tentino-Alto Adige, Italy

CHÂTEAU DE FONTENILLE BORDEAUX BLANC | \$45.00  
Bordeaux, France

SILVERADO MILLER RANCH SAUVIGNON BLANC | \$60.00  
Napa Valley, California

DOMAINE THOMAS ET FILS PERRIER SANCERRE | \$70.00  
Loire, France

HALL SAUVIGNON BLANC | \$70.00  
Napa Valley, California

TERREDORA DI PAOLO FALANGHINA | \$50.00  
Campania, Italy

L'ECOLE 41 CHENIN BLANC | \$50.00  
Yakima Valley, Washington

YALUMBA Y SERIES UNOAKED CHARDONNAY | \$45.00  
South Australia

STEELE SHOOTING STAR CHARDONNAY | \$45.00  
Monterey, California

SYLVAINE & ALAIN NORMAND MACON LA ROCHE VINEUSE |  
\$70.00  
Burgundy, France

STAGS' LEAP CHARDONNAY | \$60.00  
Napa Valley, California

WALT SONOMA COAST CHARDONNAY | \$90.00  
Sonoma, California



# WINE LIST

Prices are listed per bottle. Prices are subject to service charge and DC sales tax.

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## RED WINE

LYRIC BY ETUDE PINOT NOIR | \$55.00  
Santa Barbara, California

GLORIA FERRER PINOT NOIR | \$60.00  
Carneros, California

ETUDE PINOT NOIR | \$80.00  
Carneros, California

VAJRA BARBERA D'ALBA | \$60.00  
Piedmont, Italy

CASANOVA DI NERI TOSCANA ROSSO | \$55.00  
Tuscany, Italy

CARLOS SERRES RESERVA RIOJA | \$50.00  
Spain

SEGHESIO ZINFANDEL | \$65.00  
Sonoma, California

CHÂTEAU ST. JEAN MERLOT | \$45.00  
California

L'ECOLE 41 MERLOT | \$65.00  
Columbia Valley, Washington

STAGS' LEAP MERLOT | \$70.00  
Napa Valley, California

SAINT COSME | \$50.00  
Côtes du Rhône, France

HIGH NOTE MALBEC | \$45.00  
Mendoza, Argentina

CHÂTEAU GRAND JEAN BORDEAUX SUPÉRIEUR | \$45.00  
France

STEELE SHOOTING STAR CABERNET SAUVIGNON | \$45.00  
Lake County, California

GIRARD CABERNET SAUVIGNON | \$90.00  
Napa Valley, California

STAGS' LEAP CABERNET SAUVIGNON | \$120.00  
Napa Valley, California

CHAPPELLET MOUNTAIN CUVÉE PROPRIETARY BLEND | \$95.00  
Napa Valley, California

JUSTIN ISOSCELES | \$120.00  
Paso Robles, California

# CATERING & EVENTS INFORMATION

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## 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

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## **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.