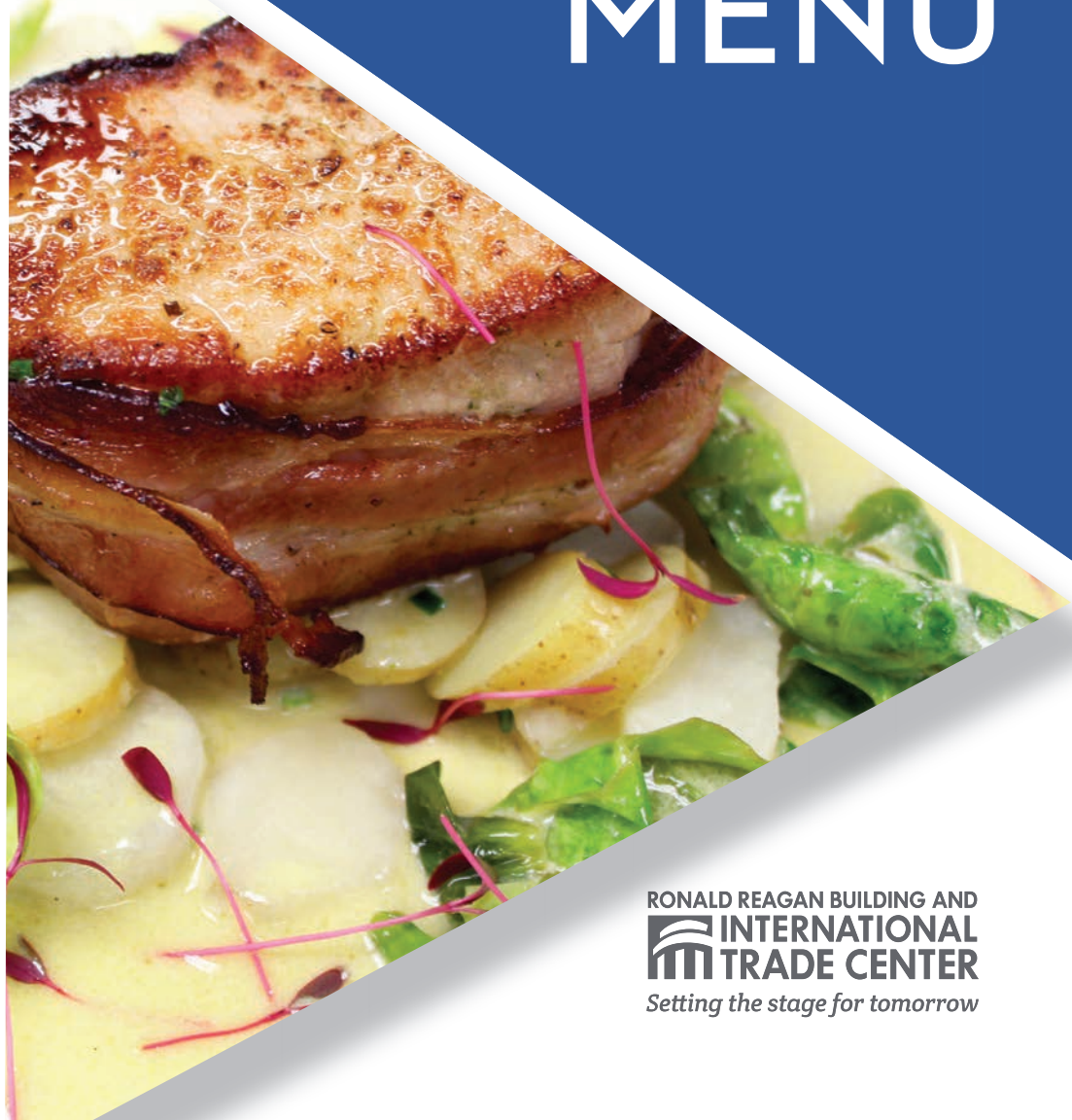




# CATERING MENU



RONALD REAGAN BUILDING AND  
 INTERNATIONAL  
TRADE CENTER  
*Setting the stage for tomorrow*

# MEET OUR CHEFS



**EXECUTIVE CHEF  
HUMAN GOHARY**

With decades of experience in the hospitality industry, leading kitchens around the world, Executive Chef Hومان Gohary (hOO-mAHn gOO-hAIR-EE) brings a uniquely global perspective to the Ronald Reagan Building and International Trade Center's culinary team.

Chef Gohary has developed an impressive international culinary resume that includes completing cuisine-specific training programs in Osaka, Barcelona, and Torino. He served as executive chef and corporate culinary trainer for The Ritz-Carlton and supported restaurant grand openings across the globe in locations such as Singapore, Dubai and Shanghai. He also managed culinary operations as executive chef for Vail Resorts at the Canyons in Park City, UT, leading a team of 125 across 15 locations and was a host chef for the 2002 Winter Olympics in Salt Lake City, UT. Chef Gohary also has experience as a restaurateur and formerly owned a line of artisanal food items.

Equally comfortable in front of a camera as he is behind a chef's counter, Chef Gohary's vibrant energy and talent for cooking has landed him on multiple television competitions and appearances, showcasing his skills on Beat Bobby Flay, Rachel Ray's Tasty Travels and NBC's TODAY Show with Katie Couric.

Chef Gohary leads our celebrated, in-house culinary team in curating menus and blending regional flavors and international inspiration to create innovative dishes for notable meetings, special events, weddings and more.

Chef Damian Stewart is a seasoned culinary professional, with over 20 years of experience in the industry. Currently serving as the Executive Sous Chef at Ronald Reagan Building and International Trade Center (RRB/ITC), working closely with the executive chef, he ensures the seamless execution of catering operations for a wide-array of events. From large-scale conferences, galas and weddings to intimate meetings, receptions and dinners, he consistently delivers an exceptional culinary experience.

Over the years, Chef Stewart has ascended through the ranks. In his previous role as Sous Chef at RRB/ITC, he demonstrated years of exceptional leadership and in particular showed much resolve and perseverance by navigating the intricate challenges presented by the pandemic. Amidst the changing landscape, he adeptly orchestrated catering for events with special provisions, displaying his ability to adapt menus and culinary strategies while maintaining a cohesive team dynamic. Earlier in his career, Chef Stewart honed his culinary expertise and leadership acumen by accepting off-premise roles as Executive Chef of the U.S. Supreme Court Café, managing the employee cafeteria and catering for special events held by the Supreme Court Justices. Subsequently, he took the helm as the Executive Chef of Aria Pizzeria and Bar, a casual dining restaurant located at the RRB/ITC, developing and designing the restaurant's menu and leading the entire kitchen team.

Chef Stewart began his journey with TCMA (the exclusive manager of RRB/ITC) in July 2003 as a Kitchen Supervisor where he developed his organizational skills, overseeing daily staff and kitchen workflow. His professional career is characterized by a tireless work ethic and an unwavering attention to detail. A true team player, he fosters a collaborative kitchen environment where innovation and collaboration thrive.

Chef Stewart's culinary journey is rooted in his childhood experiences in Jamaica and progressed through his education at Johnson and Wales University. He holds an associate's degree in the Culinary Arts and a bachelor's degree in Food Science, showcasing his solid educational foundation in the field.



**EXECUTIVE SOUS CHEF  
DAMIAN STEWART**

# MEET OUR CHEFS



As the Sous Chef at Ronald Reagan Building and International Trade Center, Chef Kevin Little brings a wealth of expertise, innovative culinary skills, and seasoned leadership to the team. With a 16-year background across various roles in renowned kitchens and a dedication to creating exceptional dining experiences, Chef Little consistently elevates his craft.

As Chef De Cuisine at Stiltsville Fish Bar in Miami, he led the kitchen team to new heights, creating daily dinner specials inspired by local fishermen's catches and delivering unforgettable dining experiences.

In New York City, his skills were further honed as the Chef De Cuisine at Root & Bone, Executive Sous Chef at Red Rooster by Marcus Samuelsson Group, and Executive Chef at Bubby's. His experience in these establishments allowed him to thrive in fast-paced, high-pressure kitchen environments while consistently delivering top-tier dishes.

At Yardbird in Miami, Chef Little began as a line cook and subsequently advanced to the roles of Executive Sous Chef and Chef De Cuisine. Throughout his tenure, he honed his skills in creating seasonal menus and mastered food and supply chain functions all the while adeptly overseeing the smooth operation of the kitchen.

In 2020, he tapped into his entrepreneurial spirit by founding Little Pasta

& Provisions, offering three-course, pre-made meals. Concurrently, he cherishes the role of full-time dad, considering it one of the most rewarding and fulfilling experiences in his life.

Chef Little's foundation in culinary arts began at the Art Institute of Fort Lauderdale, shaping his educational journey. His commitment to leadership, creativity, and culinary innovation is a testament to his dedication to the art of cooking.

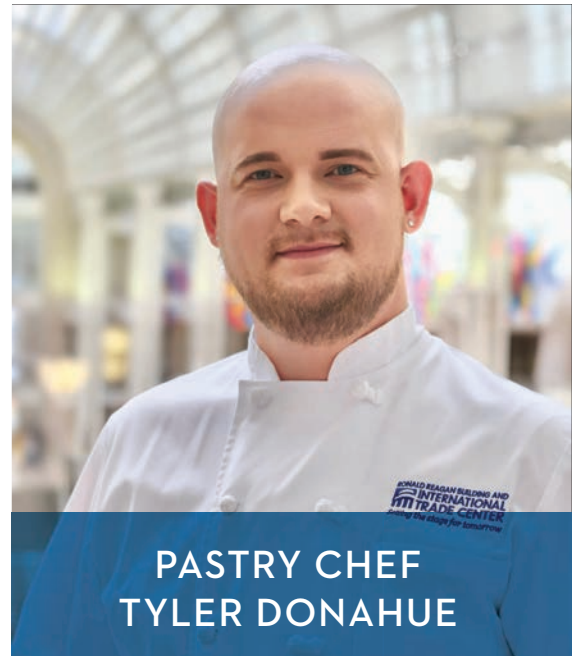
Pastry Chef Tyler Donahue is a seasoned culinary professional with an impressive background in the world of pastry and culinary arts. With over a decade of experience, he has honed his skills and leadership abilities in various esteemed establishments. Currently serving as the Pastry Chef at Ronald Reagan Building and International Trade Center, Chef Donahue leads the pastry department, overseeing scheduling, ordering, menu development, and daily kitchen production. His creativity shines through in the development of customized concepts and menu items tailored to a range of clientele and event formats, from intimate board meetings to lavish galas and large-scale conferences.

Prior to his current role, he served as an influential part of culinary teams at some of the most reputable restaurants and hospitality brands. Most recently as the Pastry Chef at Fiola Mare, where he created exquisite plated desserts, house-made bread, and desserts for clients and VIPs. Notably, Chef Donahue also played a pivotal role as the Pastry Chef for Marriott Hotels in Lexington, Kentucky, managing four outlets and contributing to the successful launch of two properties.

During his tenure with Kimpton Hotels & Restaurants at Grand Cayman, he served as Pastry Chef De Partie, assisting in leading teams for multiple restaurants and event pastry needs. In the earlier stages of his career, he

gained valuable experience at The Ritz-Carlton Hotel in Tysons Corner and Pentagon City, Virginia where he conducted wedding consultations, designed specialty cakes, and managed holiday productions and events.

His culinary journey began with formal training at Johnson & Wales University, where he earned an Associate of Arts and Sciences (AAS) in Culinary Arts/Chef Training. His passion for cooking emerged at a young age, working alongside his grandmother in the kitchen preparing holiday meals for the family and incorporating fresh produce and herbs from their garden.



# OUR CULINARY TEAM



At Ronald Reagan Building and International Trade Center, discover creative cuisine artfully prepared. Led by Executive Chef Houman Gohary, our award winning in-house culinary team blends seasonal ingredients, regional flavors and international inspiration to create and present innovative dishes. Whether you're planning a lunch, themed coffee break, or an elegant formal dinner our team can craft a culinary experience that will impress your guests.

Visit [www.rrbitc.com/catering](http://www.rrbitc.com/catering) to learn more.

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## RECEPTION

Canapés and Hors d'Oeuvres  
Reception Displays

## PLATED DINNER

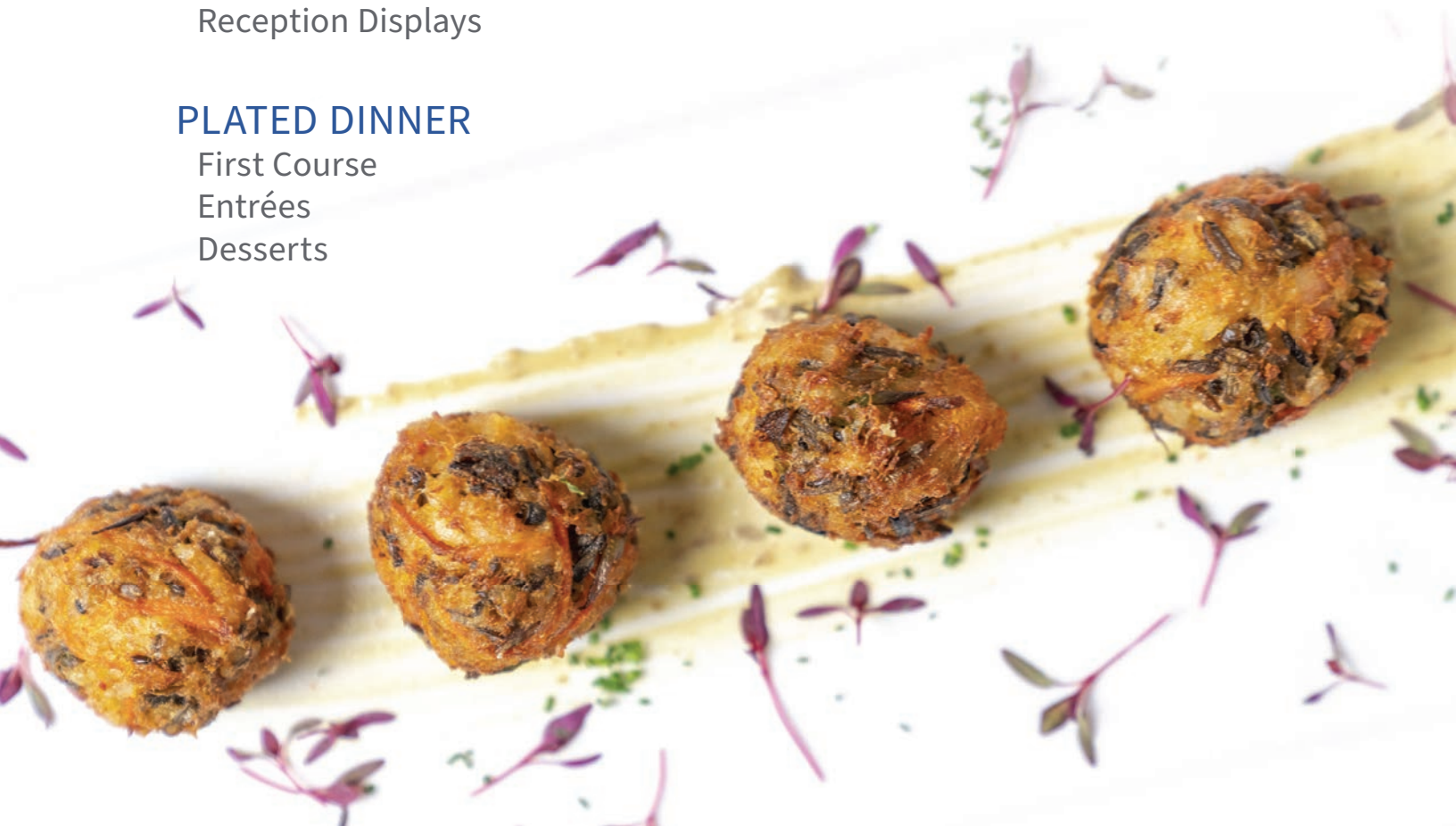
First Course  
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## DESSERT STATION

## HOSTED BAR

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## ADDITIONAL INFORMATION



# BREAKFAST

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# BREAKFAST

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## CONTINENTAL BREAKFAST

ASSORTED CHILLED FRUIT JUICE  
Orange, Apple and Cranberry

A BREAKFAST PASTRIES (V)  
Freshly Baked Muffins, Seasonal Danish, and Brioche Cinnamon Swirls. Served with Sweet Butter and Fruit Preserves

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

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES  
ASSORTED TEAS

## GRAB AND GO

Items may be individually packaged upon request.

ORANGE JUICE  
HOUSE-BAKED MUFFIN (Gluten Free available upon request) (V)  
SEASONAL FRESH FRUIT CUP (DF) (GF) (NF) (VG)  
CHOBANI GREEK YOGURT (GF) (NF) (V)  
GRANOLA BAR (GF) (V)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

## HEALTHY START BREAKFAST

ASSORTED CHILLED FRUIT JUICES  
Orange, Apple and Cranberry

ZUCCHINI, CARROTS AND THYME BREAKFAST BREADS (V)  
Served with Sweet Butter and Fruit Preserves (Nut Free available upon request)

PRE-PEELED HARDBOILED EGGS (GF) (NF) (V)

COTTAGE CHEESE (GF) (NF) (V)

GREEK YOGURT FRUIT PARFAIT (GF) (V)

SEASONAL SLICED FRESH FRUIT (DF) (GF) (NF) (VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES  
ASSORTED TEAS

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# HOT BREAKFAST BUFFET

Based on 90 minutes of continuous service for 100% guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## INTERNATIONAL TRADE BUFFET

ASSORTED CHILLED FRUIT JUICES  
Orange, Grapefruit and Cranberry

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

CROISSANTS AND DANISH (V)  
Served with Whipped Butter and Fruit Preserves

BRIOCHE ROSEWATER FRENCH TOAST (GF) (NF) (V)  
Served with Thyme Blueberry Jam

APPLEWOOD SMOKED BACON (GF) (NF)

ARTISANAL TURKEY SAUSAGE LINKS (GF) (NF)

HOME-STYLE RED BLISS POTATOES  
WITH CARAMELIZED ONIONS (GF) (NF) (VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

## ALL AMERICAN BREAKFAST (NF)

ASSORTED CHILLED FRUIT JUICES  
Orange, Apple, and Cranberry

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

ASSORTED MUFFINS AND DANISH (V)  
Served with Whipped Butter and Fruit Preserves

SCRAMBLED EGGS WITH SEASONAL FRESH HERBS (GF) (NF) (V)

APPLEWOOD SMOKED BACON (DF) (GF) (NF)

ARTISANAL TURKEY SAUSAGE LINKS (DF) (GF) (NF)

HOME-STYLE RED BLISS POTATOES  
WITH CARAMELIZED ONIONS (GF) (NF) (VG)

FRESHLY BREWED REGULAR AND DECAFFEINATED  
COFFEE

ASSORTED TEAS

# BREAKFAST ENHANCEMENT

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

## HOT ITEMS

INDIVIDUAL SPINACH AND WILD MUSHROOM QUICHE (NF) (V)

INDIVIDUAL SMOKED BACON AND TOMATO QUICHE (NF)

INDIVIDUAL BROCCOLI AND CHEDDAR CHEESE QUICHE (NF) (V)

SEASONAL VEGETARIAN FRITTATA (GF) (NF) (V)

HAM AND CHEESE CROISSANT (NF)

SPINACH, EGG AND CHEESE CROISSANT (NF) (V)

EGG AND CHEESE CROISSANT (NF) (V)

BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS  
AND APPLEWOOD SMOKED BACON (NF)

BACON, EGG AND CHEDDAR FRITTATA (NF)

HAM, POTATO AND GOAT CHEESE FRITTATA (NF)

ROASTED LOCAL VEGETABLE FRITTATA (GF) (NF) (V)

## GLUTEN FREE PASTRIES

CHOCOLATE MUFFINS (GF) (NF) (V)

BLUEBERRY MUFFINS (GF) (NF) (V)

## FRESH BAKED PASTRIES

SWIRL COFFEE CAKE (NF) (V)

WARM CINNAMON ROLLS (NF) (V)

WARM RUM BUNS (NF) (V)

BLUEBERRY SCONES (NF) (V)

BUTTER CROISSANTS (NF) (V)

CHOCOLATE CROISSANTS (NF) (V)

HOUSE-BAKED MUFFINS (REGULAR OR FAT-FREE) (NF) (V)

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegetarian



# BREAKFAST ENHANCEMENT

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

## ASSORTED DOUGHNUT HOLES <sup>(V)</sup>

CHOCOLATE, GLAZED AND POWDERED SUGAR

## ASSORTED BAGELS <sup>(V)</sup>

ASSORTED CREAM CHEESE AND WHIPPED BUTTER

## HOMEMADE CEREAL

*Must be ordered for 100% of guarantee number of attendees.*

*Please Select One:*

ALMOND GRANOLA WITH FRESH BERRIES <sup>(V)</sup>

SUNDRIED FRUIT AND HONEY MUESLI <sup>(V)</sup>

HOT OATMEAL <sup>(V)</sup>

Served with Milk, Sugar, Butter, Honey, Cinnamon and Raisins

## WHOLE FRESH FRUIT <sup>(DF) (GF) (NF) (V) (VG)</sup>

## ASSORTED INDIVIDUAL GREEK CHOBANI YOGURT <sup>(GF) (NF) (V)</sup>

STRAWBERRY, BLUEBERRY AND VANILLA

## SEASONAL FRUIT GREEK YOGURT PARFAIT <sup>(GF) (NF) (V)</sup>

GREEK YOGURT WITH FRUIT  
Topped with Homemade Granola

## AÇAI PARFAIT <sup>(V) (NF)</sup>

AÇAI AND COCONUT YOGURT BASE  
Topped with Granola and Fresh Fruit

## SEASONAL FRUIT KEBOBS <sup>(DF) (GF) (NF) (V) (VG)</sup>

SELECTION OF FRESH FRUIT  
Mint Yogurt Dip

## HOMEMADE BIRCHER MUESLI <sup>(V)</sup>

MUESLI AND GREEK YOGURT  
Mixed with Fresh Fruit

## NAKED JUICE SMOOTHIES <sup>(DF) (V)</sup>

*Requires guarantee of each flavor 96 hours in advance.*  
(15.2 Ounces Each)

BERRY BLAST

GREEN MACHINE

MIGHTY MANGO

STRAWBERRY BANANA

## SLICED GRAVLAX <sup>(NF)</sup>

*Must be ordered for 100% of guaranteed number of attendees.*

## CURED SALMON

Served with Hardboiled Egg, Capers, Red Onions, Cream Cheese and Sliced New York-Style Bagels



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# PLATED BREAKFAST

Plated breakfasts include a pre-set glass of chilled orange juice, freshly baked muffins, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffee, and assorted teas. Plated breakfasts may be prepared with plant based protein with advance notice. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

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## CHOICE OF QUICHE

Served with Applewood Smoked Bacon or Artisanal Turkey Sausage Links, and Home-Style Potatoes.

Please Select One:

ROASTED SEASONAL VEGETABLE AND GOAT CHEESE (NF)

TRADITIONAL QUICHE LORRAINE (NF)

## CHOICE OF FRITTATA

Served with Applewood Smoked Bacon or Artisanal Turkey Sausage Links, and Home-Style Potatoes.

Please Select One:

SPINACH, CHEESE AND PEPPERS (NF) (V)

SEASONAL VEGETABLES (NF) (V)

## 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 (GF) (NF)

Served with Applewood Smoked Bacon or Artisanal Turkey Sausage Links, and Home-Style Potatoes.



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# BREAK SERVICE

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# BREAK SERVICE

*Must be ordered for 100% of guaranteed number of attendees.  
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## UNLIMITED COLD BEVERAGES

COKE, DIET COKE, SPRITE, SPARKLING AND STILL WATER, ASSORTED BOTTLED JUICES

### ONE HOUR SERVICE

### ALL DAY SERVICE

*Continuous service for 8 hours, unlimited, refreshed at specified times.*

## UNLIMITED HOT BEVERAGES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE ASSORTED TEAS

### ONE HOUR SERVICE

### ALL DAY SERVICE

*Continuous service for 8 hours, unlimited, refreshed at specified times.*

## UNLIMITED HOT AND COLD BEVERAGES

### ONE HOUR SERVICE

### ALL DAY SERVICE

*Continuous service for 8 hours, unlimited, refreshed at specified times.*



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# BREAK SERVICE

*Must be ordered for 100% of guaranteed number of attendees.  
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## INFUSED WATER STATION

*Please Select One:*

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

## ICED COFFEE

## ICED TEA

## FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

## LEMONADE



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# BREAK SERVICE

Must be ordered for 100% of guaranteed number of attendees.  
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## ASSORTED HOUSE-MADE COOKIES

GLUTEN-FREE, NUT-FREE, VEGAN OPTION IS AVAILABLE UPON REQUEST.

1.5 pieces per person.

RED VELVET (V)

SUGAR VANILLA (V)

SNICKERDOODLE (V)

CHOCOLATE CHUNK (GF) (V)

## HOUSE-MADE BARS AND BROWNIES

RASPBERRY HAZELNUT LINZER BAR (V)

OATMEAL CARAMEL APPLE BAR (V)

WILD RICE KRISPY TREAT (V)

DOUBLE CHOCOLATE BROWNIE (V)

## OLD FASHIONED SOFT PRETZEL (NF) (V)

Served Warm, with Spicy Mustard

## ASSORTED PREMIUM ICE CREAM BARS

### MINI CHURROS (NF) (V)

2 pieces per person.

Served with Chocolate Sauce

## INDIVIDUAL BAGS OF TRAIL MIX (GF) (V)

## INDIVIDUAL BAGS OF POTATO CHIPS, PRETZELS OR POPCORN

## INDIVIDUAL CRUDITÉ BITES (GF) (NF) (V)

Please Select One:

RANCH DRESSING

BEET HUMMUS

## SEASONAL FRUIT AND CHEESE KEBOBS (GF) (NF) (V)

## INDIVIDUAL VANILLA BREAD PUDDING (NF) (V)

Served with Whipped Cream

## DEVILED EGGS (GF) (NF) (V)

Topped with Smoked Paprika

## ASSORTED KIND BARS OR CLIFF BARS (GF) (V)



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# BREAK SERVICE

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

## MASON JAR DIPPERS <sup>(NF)</sup> <sup>(V)</sup>

Toasted flatbread with a housemade of dips and spreads.

*Please Select Two:*

BABA GANOUSH

CLASSIC HUMMUS

LEMON ARTICHOKE

GARBANZO BEAN PESTO

ROASTED CARROTS

GREEK TZATZIKI

## MINI BRUSCHETTA

*2 pieces per person.*

*Please Select Two:*

AVOCADO AND TOMATO <sup>(NF)</sup> <sup>(V)</sup>

SMOKED SALMON, CUCUMBER AND LEMON DILL WHIPPED CREAM <sup>(NF)</sup>

CHICKPEA CILANTRO PESTO WITH PECORINO CHEESE <sup>(NF)</sup> <sup>(V)</sup>

HARD BOILED EGG, ASPARAGUS AND RICOTTA CHEESE <sup>(NF)</sup> <sup>(V)</sup>

CLASSIC TOMATO, BASIL AND GARLIC <sup>(NF)</sup> <sup>(V)</sup>

## MINI SKEWERS

CAPRESE <sup>(GF)</sup> <sup>(NF)</sup> <sup>(VG)</sup>

Mozzarella and Cherry Tomatoes

FRESH MELON <sup>(DF)</sup> <sup>(GF)</sup> <sup>(NF)</sup> <sup>(V)</sup> <sup>(VG)</sup>

Cantaloupe, Honeydew, Watermelon, and Fresh Mint

ANTIPASTO <sup>(NF)</sup>

Salami, Cheese Tortellini, and Cherry Tomato

GREEK SALAD <sup>(NF)</sup> <sup>(GF)</sup>

Feta, Black Olive, Tomato and Cucumber

MINI FRUIT AND CHEESE KEBOBS <sup>(GF)</sup> <sup>(NF)</sup> <sup>(V)</sup>

Seasonal Fruit and Aged Vermont Cheddar

## INDIVIDUAL CHARCUTERIE / ANTIPASTO <sup>(NF)</sup>

ARTISAN GENOA SALAMI

FRESH BUFFALO MOZZARELLA

HOUSE MARINATED OLIVES

ROASTED VEGETABLES

ITALIAN BREAD STICKS



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# LUNCH

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# LUNCH BUFFET

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
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## DELI BUFFET

MIXED GREENS (GF) (NF) (VG)

Tomato, Cucumber, Feta Cheese  
Balsamic Vinaigrette and Thousand Island Dressing

ORGANIC QUINOA SALAD (GF) (NF) (V)

Roasted Bell Pepper, Chimichurri Emulsion

SLICED MEATS AND CHEESES (GF) (NF)

Smoked Turkey Breast

Lean Roast Beef

Black Forest Style Ham

Vermont Cheddar

Danish Havarti with Dill

Swiss

ASSORTED FRESHLY BAKED BREADS AND ROLLS

DIJON MUSTARD, MAYONNAISE AND CREAMY  
HORSERADISH

SLICED GARDEN TOMATOES, PICKLES AND BIBB LETTUCE

ASSORTED HOMEMADE BROWNIES AND BLONDIES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

ASSORTED TEAS

## EXECUTIVE DELI

CAESAR SALAD (NF) (VG)

Brioche Croutons, Sundried Tomatoes, Parmesan Dressing

FRESH MOZZARELLA WITH TOMATOES AND BASIL (GF) (NF) (VG)

Extra Virgin Olive Oil and Balsamic Vinaigrette

SLICED GRILLED MARINATED BREAST OF CHICKEN (GF) (NF)

SLICED ROAST SIRLOIN STEAK (GF) (NF)

ASSORTED FRESHLY BAKED BREADS AND ROLLS

DIJON MUSTARD, MAYONNAISE AND CREAMY  
HORSERADISH

SLICED GARDEN TOMATOES, PICKLES AND BIBB LETTUCE

ASSORTED MACARONS (GF) (V)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

ASSORTED TEAS

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# LUNCH BUFFET

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## GRAB AND GO

1.5 Sandwiches per person.

Please Select Up to Four:

TOMATO AND MOZZARELLA (NF) (GF)

Basil Pesto on Multigrain Bread

GRILLED CHICKEN CAESAR WRAP (NF)

Asiago Cheese, Herbed Sundried Tomato in Spinach Wrap

ROASTED VEGETABLE WITH GLUTEN FREE WRAP (GF) (NF) (VG)

Cucumber, Tomato, Tahini

BLACK AND BLUE WRAP (NF)

Roast Beef, Blue Cheese, Lettuce, Red Onion and Tomato in Spinach Wrap

TURKEY AND DILL HAVARTI SANDWICH (NF)

with Shredded Lettuce and Roasted Pepper Dressing on Ciabatta Bread

ROAST BEEF SANDWICH (NF)

with Swiss Cheese, Lettuce and Tomato on Ciabatta Bread

HONEY SMOKED HAM SANDWICH (NF)

with Vermont Cheddar Cheese, Lettuce and Tomato on Onion Roll

SOUTHWESTERN CHILLED SHRIMP PO'BOY SANDWICH (NF)

with Cajun Remoulade on Multi Grain Hoagie Roll

INDIVIDUAL BAG OF PRETZELS OR CHIPS (NF) (VG)

FRESH FRUIT CUP (VG)

BROWNIES AND BLONDIES

BOTTLED WATER

## TRADITIONAL BOX LUNCH

Please Select One Salad:

CAESAR SALAD (NF) (VG)

Brioche Croutons, Sundried Tomatoes, Parmesan Dressing

MIXED BABY GREENS (GF) (NF) (VG)

Goat Cheese Crumbles, Cucumber, Tomato and Balsamic Emulsion

ORGANIC QUINOA SALAD (GF) (NF) (VG)

Parsley, Coriander, Tomato, Bell Peppers, Chimichurri Dressing

Please Select Two Sandwiches:

SMOKED TURKEY SANDWICH (NF)

Provolone Cheese, Lettuce, Tomato on Ciabatta Bread

ROAST BEEF SANDWICH (NF)

Cheddar Cheese, Lettuce, Tomato on Caramelized Onion Roll

GRILLED CHIPOTLE CHICKEN WRAP (NF)

Spinach Wrap with Creamy Cole Slaw

VEGETARIAN SANDWICH (NF) (VG)

Grilled Vegetables and Hummus Spread on Hoagie Roll

INDIVIDUAL BAG OF CHIPS

HOUSE-BAKED COOKIE

BOTTLED WATER



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# HOT LUNCH BUFFET

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## TASTE OF SOUTH AMERICA

Please Select Three:

ECUADORIAN POTATO SOUP (GF) (NF) (VG)

BOLIVIAN VEGETABLE QUINOA SOUP (GF) (NF) (VG)

PINEAPPLE, CABBAGE AND ROMAINE SALAD (GF) (NF) (VG)  
with Rice Vinegar Dressing

CORN, BROCCOLI AND POTATO SALAD (DF) (GF) (NF) (VG)  
with Chili Poblano Dressing

JICAMA, CITRUS AND WATERCRESS SALAD (DF) (GF) (NF) (VG)  
Cilantro Vinaigrette

Please Select Two:

PAN SEARED PERUVIAN CHICKEN (GF) (NF)

BROILED TILAPIA (GF) (NF)  
with Avocado Salsa

CHARRED SLICED SIRLOIN OF BEEF (GF) (NF)  
with Chimichurri Sauce

Please Select Two:

GREEN RICE PILAF (GF) (NF) (VG)

SAUTÉED ZUCCHINI, MUSHROOMS AND PEPPERS (GF) (NF) (V)

ROASTED POTATOES (GF) (NF) (V)  
in Ranchero Sauce

TRES LECHES CAKE (NF)

CARAMEL FLAN (NF)

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

## ITALIAN BUFFET

Please Select Three:

ITALIAN WHITE BEAN AND SAGE SOUP (NF) (VG)

PENNE PASTA SALAD WITH BASIL PESTO, TOMATO AND  
GREEN BEANS (NF) (VG)

LEMON FARRO SALAD WITH CHERRY TOMATOES AND  
ROASTED VEGETABLES (NF) (VG)

VINE RIPE TOMATOES, MOZZARELLA, BALSAMIC AND EXTRA  
VIRGIN OLIVE OIL (GF) (V)

CLASSIC PANZANELLA SALAD (NF) (V)

Please Select Two:

GRILLED SALMON (GF) (NF)  
with Basil Emulsion

HERB CRUSTED CHICKEN BREAST (DF) (GF) (NF)  
with Pomodoro Sauce

ITALIAN BEEF STEW WITH PEARL ONIONS AND  
WILD MUSHROOMS (DF) (GF) (NF)

Please Select Two:

CAPONATA OF ROASTED VEGETABLES (GF) (NF) (VG)

MASCARPONE POLENTA (GF) (NF) (V)

ASPARAGUS RISOTTO (GF) (NF) (V)

GNOCCHI PUTTANESCA (NF) (V)

TIRAMISU (NF)

Espresso-Soaked Ladyfingers and Mascarpone Cream,  
Chocolate Ganache

FRESH BASIL PANNA COTTA (NF) (V)

Served with Chantilly Cream and Raspberries

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# HOT LUNCH BUFFET

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## FRENCH BUFFET

Please Select Three:

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

FRENCH BISTRO BABY GREENS (GF) (NF) (VG)  
with Red Wine Vinaigrette

LE PUY LENTILS (GF) (NF) (VG)  
with Green Onion and Whole Grain Mustard Emulsion

ROASTED RED BEET AND SPINACH SALAD (GF) (NF) (V)  
with Goat Cheese Crumble, Champagne Vinaigrette

PROVENÇALE WHITE BEAN SALAD (GF) (NF) (VG)  
with Tarragon Dijon Dressing

Please Select Two:

POULET SAUTÉÉ CHASSEUR (DF) (GF) (NF)  
with Button Mushrooms and Pearl Onions

EPELETTE PEPPER DUSTED BRANZINO (DF) (GF) (NF)  
with Piperade Sauce

BEEF BOURGUIGNON (DF) (GF) (NF)  
with Red Wine Sauce

FRENCH LEEK AND SPINACH GRUYÈRE TART (NF) (V)

Please Select Two:

POTATO AND GRUYÈRE CHEESE GRATIN (GF) (NF) (V)

ROASTED GARLIC MASHED POTATOES (NF) (GF) (V)

GREEN BEAN FRICASSEE (GF) (NF) (VG)

PROVENÇALE VEGETABLE RATATOUILLE (GF) (NF) (VG)

ASSORTED MACARONS (GF) (V)

CHOCOLATE MOUSSE (GF) (NF) (V)

ASSORTED FRESHLY BAKED BREADS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

## ASIAN BUFFET

Please Select Three:

ASIAN MIXED GREENS (GF) (NF) (VG)  
with Napa Cabbage, Carrots, Pickled Radish, Mandarin  
Oranges, Cilantro, Soy Vinaigrette

HOT AND SOUR SOUP WITH CHICKEN (DF) (GF) (NF)

EGG DROP SOUP (DF) (GF) (NF) (V)

TOASTED SESAME SEED RICE NOODLE SALAD (DF) (V)  
with Edamame and Fried Wontons

RAINBOW CHOPPED SALAD (DF) (GF) (VG)  
Bok Choy, Red Cabbage, Sesame Seeds, Mango, Lime Garlic Dressing

Please Select Two:

BROILED COCONUT GINGER TILAPIA FILLET (DF) (GF) (NF)

WOK SEARED SWEET AND SOUR CHICKEN (DF) (GF)  
with Cashews

RED CURRY BEEF (DF) (GF) (NF)  
with Red and Green Peppers, Bamboo Shoots

KUNG PAO TOFU (DF) (GF) (NF) (V)  
with Ginger, Scallions and Bok Choy

Please Select Two:

STIR FRIED RICE (DF) (GF) (NF) (V)  
Scallions, Green Peas and Bean Sprouts

WOK SEARED MIXED VEGETABLES (DF) (GF) (NF) (V)

VEGETABLE LO MEIN (DF) (NF) (V)

STEAMED WHITE RICE (GF) (NF) (VG)

ALMOND COOKIES

COCONUT RICE PUDDING (GF) (V)  
with Mango Compote

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# HOT LUNCH BUFFET

Based on 90 minutes of continuous service for 100% of guaranteed number of attendees.  
Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## VEGETARIAN BUFFET

Please Select Six Items, Three Cold and Three Warm:

### COLD SELECTIONS

Please Select Three:

LEBANESE TABBOULEH (NF) (VG)

with Lemon and Olive Oil Dressing

MIXED BABY GREENS (GF) (NF) (VG)

with Goat Cheese Crumble, Cucumber, Tomato, Balsamic Emulsion

PANZANELLA SALAD (NF) (Y)

with Tomato, Celery, Focaccia Bread, Red Wine Dressing

KALE AND ROMAINE CAESAR SALAD (NF) (Y)

with Sundried Tomato, Parmesan Shavings, Focaccia Croutons, Caesar Dressing

ORGANIC TRI COLOR CAULIFLOWER (DF) (GF) (NF) (Y)

Quinoa, Raisins, Celery, Bell Pepper, Chimichurri Dressing

BLENDED WILD RICE SALAD (DF) (GF) (Y)

with Walnuts, Cranberries, Apricots, Balsamic Dressing

RAINBOW CHOPPED SALAD (GF) (NF) (VG)

Bok Choy, Red Cabbage, Sesame Seeds, Mango, Lime Garlic Dressing

### WARM SELECTIONS

Please Select Three:

CLASSIC VEGETARIAN PAELLA (GF) (NF) (VG)

Tomato, Peppers, Green Peas, Vegan Chorizo

ROASTED VEGETABLE RATATOUILLE (GF) (NF) (VG)

Plant-based Chorizo, Charred Pear Tomato

MARINATED TOFU STEAK (GF) (NF) (VG)

Stir-fry Vegetables, Charred Bok Choy, Toasted Sesame Seed

CRUSTLESS QUICHE (GF) (NF) (Y)

Asparagus, Roasted Root Vegetables, Tomato Broth

VEGETARIAN LASAGNA (NF) (Y)

Herbed Ricotta, Eggplant, Peppers, Wild Mushrooms

HAND SHAPED FALAFEL (NF) (VG)

Tabbouleh, Harissa Chickpea Purée, Pita Bread

ROASTED FINGERLING POTATOES WITH SHALLOT CONFIT (GF) (NF) (VG)

Swiss Chard and Smoked Red Pepper Coulis

ITALIAN WHITE BEANS AND PUTTANESCA SAUCE (GF) (NF) (VG)

Roasted Vegetables and Pearl Onions

TWICE-BAKED POTATOES (GF) (NF) (Y)

Wild Mushrooms and Aged Cheddar

CREAMY MASCARPONE POLENTA (GF) (NF) (Y)

Roasted Peppers, Wild Mushrooms

GRILLED ASPARAGUS RISOTTO (GF) (NF) (Y)

with Charred Tomato, Chardonnay Sauce

STIR-FRY VEGETABLE KORMA (DF) (GF) (VG)

Basmati Rice, Toasted Almonds, Coconut Cream

VEGETABLE TAGINE (NF) (VG)

Moroccan Cous Cous, Raisins, Apricots, Lemon Preserves

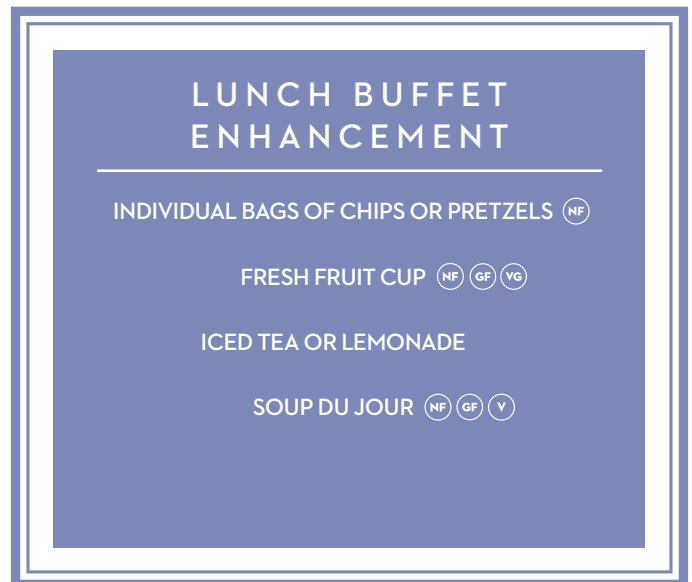
DARK CHOCOLATE ORANGE TORTE (Y)

VEGAN LAYERED STRAWBERRY SHORTCAKE (NF) (VG)

ASSORTED FRESHLY BAKED BREADS AND ROLLS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

ASSORTED TEAS



DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# GLASS STACK LUNCH

Each pre-set, three-tiered glass stack includes a salad, entrée and dessert course. Must be ordered for 100% of guaranteed number of attendees (500 guests max). Served at room temperature and with freshly brewed regular and decaffeinated coffee and assorted teas. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## BASIL PESTO CRUSTED BREAST OF CHICKEN

PEARLINI MOZZARELLA AND CHERRY TOMATO ARUGULA SEEDLING SALAD (NF) (V)

NUT FREE BASIL PESTO CRUSTED CHICKEN BREAST (DF) (NF)  
On Farro Salad, Green Peas, Roasted Carrots, Citrus Vinaigrette

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

## LEMON THYME MARINATED CHICKEN

SHREDDED ROMAINE, SUNDRIED TOMATO TAPENADE (GF) (NF) (VG)

LEMON THYME MARINATED CHICKEN (GF) (NF)  
Tomato, Cucumber, Black Olives, Herb Vinaigrette

DULCE DE LECHE CHEESECAKE (NF)

## HERB MARINATED SLICED BEEF TENDERLOIN (GF) (NF)

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

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

TIRAMISU ESPRESSO-SOAKED LADYFINGERS (NF)  
Mascarpone Cream, and Chocolate Ganache

## MOROCCAN ROASTED CHILLED SALMON

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

MOROCCAN ROASTED CHILLED SALMON (GF) (NF)  
Green Beans and Peppers

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

## FLASH SEARED AHI TUNA

CAESAR SALAD WITH PARMESAN DRESSING (NF) (V)

FLASH SEARED AHI TUNA (NF) (GF)  
Asparagus and Hard-Boiled Eggs with Ravigote Dressing

CHOCOLATE POTS DE CRÈME (GF) (NF) (V)

## GRILLED SALMON

GRILLED MARINATED CHILLED SALMON (GF) (NF)  
Cucumber, Radish, Yogurt Dressing

PEARL COUSCOUS (DF) (NF) (V)  
Asparagus with Lemon Mint Vinaigrette

FRESH BERRIES AND CHOCOLATE MOUSSE (NF) (V)

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# BENTO BOX

Individual bento boxes include two sides, one entree and one dessert. Must be ordered for 100% of guaranteed number of attendees. Served at room temperature and with freshly brewed regular and decaffeinated coffee and assorted teas. Bento boxes may be “traditional wood (subject to availability, 450 guests max) or disposable.” Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## INDIVIDUAL BENTO BOX

Please Select Two Sides:

SWEET POTATO AND COCONUT SALAD (GF) (NF) (VG)

QUINOA SALAD (GF) (NF) (VG)

TOMATO AND CUCUMBER SALAD WITH OREGANO VINAIGRETTE (GF) (NF) (VG)

CHOPPED ROMAINE HEARTS, SUNDRIED TOMATO WITH PARMESAN DRESSING (GF) (NF) (V)

Please Select One Entrée:

MOROCCAN-SPICED ROASTED SALMON (GF) (NF)

TERIYAKI GLAZED GRILLED CHICKEN (GF) (NF)

CHARRED SLICED SIRLOIN OF BEEF (GF) (NF)

ROASTED VEGETABLE NAPOLEON (GF) (NF) (VG)

MINI FRUIT TART (NF)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
ASSORTED TEAS

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# PLATED LUNCH

Plated lunches include three courses, freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas. Must be ordered for 100% of guaranteed number of attendees. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## FIRST COURSE

Please select one soup or salad.

## SOUPS

COCONUT THAI CHICKEN SOUP (GF) (NF)

ROASTED BUTTERNUT SQUASH SOUP (GF) (NF)

CHILLED CUCUMBER SOUP (GF) (NF) (Y)

POTATO AND LEEK SOUP (GF) (NF) (Y)

ROASTED CARROTS AND GINGER BISQUE (GF) (NF) (Y)

VEGAN ASPARAGUS SOUP (GF) (NF) (VG)

LOUISIANA BLUE CRAB CHOWDER (NF)

## FROM THE GARDEN

MIXED BABY GREENS (GF) (VG)

Local Goat Cheese, Toasted Pine Nuts, Marinated Tomato, Radish, Red Endive, Basil Champagne Emulsion

BABY SPINACH (GF) (VG)

Tri Color Quinoa Salad, Goat Cheese Crumble, Toasted Almonds, Red Wine Mustard Vinaigrette

MEDITERRANEAN SALAD (GF) (NF) (VG)

Artichokes, Cucumbers, Olives, Greek Feta Cheese, Tomato, Red Onion, Red Wine Vinegar Emulsion

BURRATA CHEESE SALAD (GF) (NF) (Y)

Creamy Mozzarella, Heirloom Cherry Tomatoes, Arugula Seedlings, Balsamic Reduction, Extra Virgin Olive Oil

QUINOA SALAD (GF) (NF) (VG)

Tri Color Quinoa, Cherry Tomatoes, Red Endive, Arugula Seedlings, Mint Yogurt Dressing

FARRO SALAD (VG)

Roasted Golden Beets, Goat Cheese Crumble, Toasted Almonds, White Balsamic Dressing

BUTTER LETTUCE (GF) (Y)

Cherry Tomatoes, Greek Feta Cheese, Cucumber, Candied Walnuts, Blood Orange Dressing

RAINBOW ASIAN SALAD (GF) (NF) (VG)

Romaine Hearts, Red Cabbage, Bok Choy, Tomato, Sesame Seeds, Mango, Lime-Garlic Dressing

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan



# PLATED LUNCH



Plated lunches include three courses, freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas. Must be ordered for 100% of guaranteed number of attendees. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## ENTRÉES

### FROM THE FARM

MARINATED BONELESS BREAST OF CHICKEN    
Carolina Golden Rice, Okra and Corn Fricassee, Tomato Jus

GRILLED CHICKEN OREGANATO    
Boneless Breast with Cherry Tomato Risotto, Sautéed Baby Spinach, Nut Free Pesto Cream

HERB CRUSTED BONELESS CHICKEN BREAST    
Mashed Sweet Potatoes, Lima Bean Fricassee, Red Wine Reduction



COQ AU VIN WITH WILD MUSHROOMS     
Pommes Mouseline, Root Vegetables, Red Wine Sauce



PAN SEARED BONELESS CHICKEN BREAST    
Farro Pilaf, Vegetable Medley, Spicy Tomato Coulis


### FROM THE LAND

PEPPER-CRUSTED FILET MIGNON    
Potato Gratin, Braised Swiss Chard, Shallot Red Wine Sauce

BRAISED 72-HOUR BONELESS SHORT RIBS    
Herbed Mashed Potatoes, Asparagus Fricassee, Natural Jus

MARINATED LAMB SHANK    
Organic Tri Color Quinoa, Sautéed Green Beans, Burgundy Reduction

HUNGARIAN BEEF GOULASH    
Pommes Mouseline, Pearl Onions, Asparagus, Red Wine Reduction

BEEF TENDERLOIN   
Creamy Mascarpone Polenta, Sautéed Green Beans, Garlic Balsamic Red Wine Emulsion

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# PLATED LUNCH

Plated lunches include three courses, freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas. Must be ordered for 100% of guaranteed number of attendees. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## ENTRÉES

### FROM THE OCEAN

#### ROCKFISH FILLET

Sweet Potato Purée, Charred Tomatoes, Broccolini, Pinot Gris Reduction

#### SALMON FILLET

Chive Mashed Potatoes, Roasted Asparagus, Lemon Oregano Sauce

#### ADOBO BRANZINO

Multigrain Pilaf with Root Vegetables, Fava Bean and Corn Succotash, Cilantro Beurre Blanc

### OUR SEAFOOD

To preserve and protect our oceans, only sustainably sourced fish is served, unless noted otherwise.

### DUOS

#### CHICKEN BREAST AND SALMON FILLET

Lemon Risotto, Braised Swiss Chard, Dijon Beurre Blanc

#### GRILLED U.S. SHRIMP AND MEDALLION OF BEEF TENDERLOIN

Saffron Risotto, Vegetable Ratatouille, Shallot Merlot Sauce

#### CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN

Pan Roasted Fingerling Potatoes, Heirloom Carrots, Veracruz Sauce

### VEGETARIAN

#### VEGAN MEATBALLS

Roasted Root Vegetables, Chive Mashed Potatoes, Roasted Tomato Coulis

#### ROASTED EGGPLANT

Eggplant Filled with Chana Masala, Biryani Rice, Tomato Jam

#### LEMON ASPARAGUS RISOTTO

Roasted Cherry Tomatoes and Haricot Verts, Citrus Cream

#### VEGETARIAN NAPOLEON

Layered Eggplant, Tomato, Peppers, Squash, Spinach, Zucchini, Yellow Pepper Coulis

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# PLATED LUNCH

Plated lunches include three courses, freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas. Must be ordered for 100% of guaranteed number of attendees. Prices are per guest, unless otherwise noted. Prices are subject to service charge and DC sales tax.

## DESSERTS

### CARROT CAKE

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

### CHOCOLATE MOUSSE DOME GF NF V

Flourless Chocolate Cake Sphere with Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch, Milk Chocolate Sauce

### TRES LECHES NF V

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

### TIRAMISU NF V

Espresso-Soaked Ladyfingers, Mascarpone Cream, Chocolate Ganache

### CLASSIC CRÈME BRÛLÉE GF NF V

Rich Vanilla Bean Custard, Glazed Fresh Berries

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION SERVICE

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# RECEPTION SERVICE

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

## PASSED CANAPÉS

ROASTED VEGETABLE AND TOMATO SALAD (NF)  
in a Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT (V)  
on Walnut Toast

GRANNY SMITH APPLE SLICE WITH ROQUEFORT MOUSSE (GF) (V)  
with Toasted Walnuts

TOFU BITE WITH SPINACH AND GARAM MARSALA (NF) (V)  
on Brioche Boule

CHILLED MINTED MELON GAZPACHO SHOOTER (GF) (NF) (VG)  
Truffle Oil

MOZZARELLA AND WATERMELON LOLLIPOP (GF) (NF) (V)  
Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE (NF) (V)  
on Toast Round

CRUDITÉS VERRINE (GF) (NF) (V)  
Roquefort Cheese Dip

TANDOORI CHICKEN IN CUCUMBER CUP (GF) (NF)  
Yogurt Raita

CHICKEN SALAD CAPRESE (NF)  
on Toasted Baguette

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION SERVICE

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

ROASTED CHICKEN AND BRIE WITH CRANBERRIES (NF)  
on Toasted Baguette

ANTIPASTO SKEWER (GF) (NF)  
Cherry Tomato, Mozzarella, Salami and Kalamata Olive

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE (NF)  
on Brioche Toast

FILET MIGNON CROSTINI (NF)  
Balsamic Onion Marmalade, Blue Cheese Crumble

SMOKED SALMON DEVEILED EGG (GF) (NF)  
Caviar and Micro Greens

SMOKED TROUT WITH LEMON CREAM ON CUCUMBER SLICE (GF) (NF)  
Coriander Seedling Mayo

BEEF SALMON GRAVLAX (NF)  
on Pumpernickel

ROASTED SHRIMP WITH CHIMICHURRI TOMATO SALSA (DF) (GF) (NF)  
Tortilla Strips

MINI LOBSTER ROLL (NF)  
Caviar and Micro Greens

TRADITIONAL COCKTAIL SHRIMP (DF) (GF) (NF)  
Horseradish Cocktail Sauce and Lemon

MARYLAND CRAB SALAD ON RED ENDIVE (GF) (NF)  
Watermelon Radish

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION SERVICE

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

## PASSED HORS D'OEUVRES

VEGETARIAN SAMOSA (NF) (V)

Raita Sauce

SPANAKOPITA (NF) (V)

Phyllo Envelope Filled with Spinach and Feta

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

Toasted Coconut

VEGETARIAN MARGARITA PIZZETTE (NF) (V)

Herb Oil Drizzle

FRIED BUFFALO MOZZARELLA (NF)

Pomodoro Sauce

VEGETARIAN SPRING ROLL (NF) (V)

Soy Ginger Sauce

VEGETARIAN EMPANADA (NF) (V)

Harissa Hummus

WILD MOREL MUSHROOM QUICHE (NF) (V)

PECORINO TRUFFLE GRILLED CHEESE (NF) (V)

ALOO TIKKI WITH CILANTRO (GF) (NF) (V)

Mint Raita

BUFFALO CHICKEN MEATBALL (NF)

Tabasco Vinaigrette

ROASTED CHICKEN AND BRIE WITH CRANBERRIES (NF)

on a Toasted Baguette

CUMIN SCENTED CHICKEN SKEWER (DF) (GF) (NF)

Za'atar Labneh

CRISPY DUCK ROLL (NF)

Cranberry Soy Dip

BAKED CHORIZO PUFF SQUARE (NF)

Creamy Mustard

MINI BARBECUE PORK TACO (NF)

with Coleslaw

SHORT RIB BURGER WITH CARAMELIZED ONIONS

in Mini Brioche Cup (NF)

INDIVIDUAL BEEF WELLINGTON WITH MUSHROOM DUXELLE (NF)

GREEK LAMB MEATBALL (DF) (GF)

Tomato Za'atar Sauce

ROASTED LAMB LOLLIPOP (DF) (GF) (NF)

Mint Chutney

SALMON CROQUE MONSIEUR (NF)

Purple Mustard Cream

FLASH SEARED SALMON TATAKI (DF) (GF) (NF)

Yuzu Sauce

BLUE CRAB CAKE (GF) (NF)

Lemon Saffron Aioli

CHIVE AND SHRIMP DUMPLING (DF) (NF)

Teriyaki Sauce

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION DISPLAY

Based on 90 minutes of continuous service. \*Denotes stations that may be ordered for a minimum of 50% of your guaranteed attendance and not less than 50 guests. Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## \*ARTISANAL CHEESE DISPLAY (NF) (VG)

A VARIETY OF GOAT, COW AND SHEEP CHEESES

Garnished with Dried Fruit, Assorted Water Crackers, Sliced Baguettes and Artisanal Breads

## \*SALSA STATION (NF)

Served with Fresh Toasted Tortilla Chips

Please Select Three:

PICO DE GALLO (GF) (NF) (VG)

CORN AND PEPPER PICO (GF) (NF) (VG)

GRILLED PINEAPPLE SALSA (GF) (NF) (VG)

ROASTED TOMATO MINT SALSA (GF) (NF) (VG)

GUACAMOLE (GF) (NF) (VG)

QUESO BLANCO (GF) (NF) (V)

## \*FRESH MARKET VEGETABLES (GF) (NF) (V)

Served with Roquefort Cheese Dip and Hummus

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

## INTERNATIONAL STREET FOOD (NF)

3 pieces per person. May be ordered for any number of guests, minimum of 25 required.

CHICKEN AND GREEN ONION YAKITORI SKEWER (DF) (GF) (NF)  
Teriyaki Glaze

PORK SHOULDER MINI BAO BUN (NF)  
Vegetable Slaw and Cilantro Plum Sauce

HERB MARINATED MEDITERRANEAN CHICKEN SKEWER (DF) (GF) (NF)  
Spicy Tomato Relish

MINI CHIMICHURRI FISH TACOS (DF) (NF)  
Tomato Salsa on a Crispy Tortilla Shell

HAND MADE FALAFEL (GF) (NF) (VG)  
Harissa Tahini Sauce

## FLAT BREAD PIZZA (NF)

Gluten Free Crust Available Upon Request.

3 pieces per person. May be ordered for any number of guests, minimum of 25 required.

Please Select Two:

BARBECUE CHICKEN (NF)  
Monterey Jack Cheese

FRESH MOZZARELLA (NF) (V)  
Tomato Sauce and Basil Pesto

ASPARAGUS AND WILD MUSHROOM (NF) (V)  
Alfredo Sauce

SHORT RIB, CARAMELIZED ONIONS, BELL PEPPERS (NF)  
Barbeque Sauce

SHRIMP AND LEEK (NF)  
Florentine Sauce

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan



# RECEPTION DISPLAY

Based on 90 minutes of continuous service. Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## SLIDERS <sup>NF</sup>

Served on Brioche

3 pieces per person. May be ordered for any number of guests, minimum of 25 required.

Please Select Three:

SLOW COOKED SOY GLAZED PORK BELLY <sup>NF</sup>

Kimchi Slaw

GRILLED TOFU, TOMATO AND EGGPLANT <sup>DF</sup> <sup>NF</sup> <sup>V</sup>

Mango Mint Chutney

BUTTERMILK CHICKEN <sup>NF</sup>

Spicy Creole Mayo, Fresh Dill Pickle

ZA'ATAR LAMB BURGER <sup>NF</sup>

Tahini Herb Dressing

BRAISED BEEF SHORT RIB <sup>NF</sup>

Caramelized Onion and Horseradish Cream

IMPOSSIBLE MUSHROOM BURGER <sup>NF</sup> <sup>V</sup>

Tomato Jam, Dill Pickle

OLD BAY FISH CAKE <sup>NF</sup>

Lemon Aioli, Apple Slaw

## DIM SUM <sup>NF</sup>

Served with appropriate condiments

5 pieces per person. May be ordered for any number of guests, minimum of 25 required.

STEAMED CRABMEAT DUMPLING <sup>NF</sup>

VEGETABLE DUMPLING <sup>NF</sup> <sup>V</sup>

DUCK SPRING ROLL <sup>NF</sup>

CHIVE AND SHRIMP DUMPLING <sup>NF</sup>

BRAISED BEEF DUMPLING <sup>NF</sup>

VEGETARIAN SPRING ROLL <sup>NF</sup> <sup>V</sup>

## SALAD BUFFET <sup>NF</sup>

Must be ordered for 100% of guaranteed number of attendees.

ROASTED GOLDEN AND RED BEETS <sup>GF</sup> <sup>V</sup>

Baby Kale, Endive, Greek Feta, Candied Walnuts, Cilantro-Lime Vinaigrette

Add Seared Herb Crusted Salmon

TRI COLOR QUINOA <sup>GF</sup> <sup>NF</sup> <sup>V</sup>

Ancient Grains, Roasted Peppers, Baby Spinach, Pickled Shallots, Local Goat Cheese, Raspberry Vinaigrette

Add Sliced Strip Loin of Beef

CHILLED SOBA NOODLES <sup>DF</sup> <sup>NF</sup> <sup>V</sup>

Miso Glazed Tofu, Napa Cabbage Slaw, Charred Bok Choy, Watermelon Radish, Yuzu Dressing

Add Marinated Sliced Breast of Chicken

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION DISPLAY

Based on 90 minutes of continuous service. Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## BURRATA BAR

Served with Focaccia and Sliced Baguette.  
Must be ordered for 100% of guaranteed number of attendees.

A CREAMY MOZZARELLA-STYLE CHEESE

Served with Orange Segments, Arugula, Toasted Pine Nuts, Sundried Tomatoes, Roasted Garlic, Heirloom Cherry Tomatoes, Pesto and Balsamic Virgin Olive Oil

## HUMMUS BAR

A Soft and Silky Chickpea Dip Served with Pita Bread.  
Must be ordered for 100% of guaranteed number of attendees.

CLASSIC, ROASTED GARLIC, HARISSA HUMMUS AND ROASTED BEET HUMMUS

ASSORTED TOPPINGS: TOASTED PINE NUTS, FETA CHEESE AND DICED TOMATOES

CARROTS, CELERY AND CUCUMBER TO DIP

## SOUTH ASIAN STATION

Accompanied by Green Chili Chutney, Raita and Mango Chutney. May be ordered for any number of guests, minimum of 25 required.

3 pieces per person.

Please Select Five:

VEGETABLE PAKORA   

TANDOORI ROOT VEGETABLE KEBOB   

GREEN PEA AND POTATO SAMOSA  

SUKKA KOFTA (SPICED LAMB MEATBALLS)   

SHRIMP VINDALOO SKEWER   

SPICY CHICKEN KORMA   

ALOO TIKKI VINDALOO    

CHICKEN TIKKA MASALA SKEWER   

CORIANDER SCENTED SPICY PANEER KEBOBS   

CURRIED CAULIFLOWER   

SPICY LAMB SKEWER   

 DF

Dairy Free

 GF

Gluten Free

 NF

Nut Free

 V

Vegetarian

 VG

Vegetarian

## KEBOB STATION

3 pieces per person. May be ordered for any number of guests, minimum of 25 required.

Please Select Five:

TATAKI SALMON KEBOBS   

HAWAIIAN CHICKEN WITH PINEAPPLE   

MEDITERRANEAN VEGETABLE KEBOBS   

BEEF SATAY WITH PLUM SAUCE  

MISO GLAZED TOFU AND PORTABELLA MUSHROOM  

CHICKEN TANDOORI SKEWER  

MOROCCAN LAMB KEBOBS   

## SUSHI NORI AND SASHIMI

Sushi Attendant Optional. May be ordered for any number of guests, minimum of 25 required.

3 pieces per person.

NIGIRI  

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

MAKI  

California Roll, Eel Roll, Avocado Roll

Two Varieties of Vegetable Rolls

# RECEPTION DISPLAY

Based on 90 minutes of continuous service. Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## RAW BAR

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

Oyster Shucker Optional. Subject to Availability.

May be ordered for any number of guests, *minimum of 25 required.*

JUMBO COCKTAIL SHRIMP (DF) (GF) (NF)

LOCAL OYSTER ON HALF SHELL (DF) (GF) (NF)

LITTLE NECK CLAMS (DF) (GF) (NF)

INDIVIDUAL CEVICHE (DF) (GF) (NF)

## MINI BAO BUN STATION (NF)

Served on a Warm Steamed Chinese Bun with Julienne of Cucumber and Carrots.

*3 pieces per person. May be ordered for any number of guests, minimum of 25 required.*

*Please Select Three:*

PORK SHOULDER AND MISO MUSTARD (DF) (NF)

SOY GLAZED SALMON AND RED PLUM SAUCE (DF) (NF)

CHINESE FIVE SPICE SHORT RIB (DF) (NF)

ROASTED TERIYAKI JAPANESE EGGPLANT AND SHIITAKE MUSHROOM (DF) (NF) (V)

VEGETARIAN SESAME-ORANGE FRIED TOFU (DF) (NF) (V)

WOK SEARED CASHEW CHICKEN (DF)

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION STATION

Based on 90 minutes of continuous service. Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## PASTA BAR

Accompanied by Freshly Grated Parmigiano-Reggiano Cheese, Sliced Homemade Focaccia, Bread Sticks and Black Olive Bread. Culinary Attendant Optional. *Must be ordered for 100% of guaranteed number of attendees.*

Please Select Two Pastas:

RADIATORE (NF)

FRESH TROFIE (NF)

FRESH CAVATELLI (NF)

RICE FLOUR FUSILLI (GF) (NF)

ROASTED GARLIC AND SPINACH RAVIOLI (NF)

PORTOBELLO AND PORCINI SACCHETTI (NF)

CHEESE TORTELLINI (NF)

GLUTEN FREE PENNE (NF)

VEGAN PENNE (NF)

Please Select Two Sauces:

CLASSIC MARINARA (GF) (NF) (V)

VEGAN PESTO (GF) (NF) (VG)

LOBSTER SAUCE (GF) (NF)

VODKA CREAM SAUCE (GF) (NF)

WILD MUSHROOM SAUCE (GF) (NF)

## PASTA BAR ENHANCEMENTS

Must be ordered for 100% of attendees.

CHICKEN

RATATOUILLE

SHRIMP

PLANT BASED MEATBALLS

## RACLETTE STATION (NF)

Culinary Attendant Required.

*Must be ordered for 100% of guaranteed number of attendees.*

### RACLETTE, AN ALPINE COWS MILK CHEESE

Melted and Served over Steamed Fingerling Potatoes, Asparagus, Parma Ham, and Sliced Dry Sausage with Cornichons and Pickled Pearl Onions

## THE CARVERY

All Carved Items are accompanied by Assorted Rolls, Homemade Focaccia and Corn Bread.

Culinary Attendant(s) Required for Each Item.

*Must be ordered for 100% of guaranteed number of attendees.*

Please Select Two:

PLANK ROASTED BALSAMIC SALMON FILLET (GF) (NF)  
Vegetable Ratatouille, Citrus Beurre Blanc

BANANA LEAF STEAMED HAWAIIAN MAHI MAHI (GF) (NF)  
Steamed Rice, Soy Beurre Blanc

WHOLE ROCKFISH FILLED WITH LEMON AND HERBS (GF) (NF)  
Stir Fried Vegetables with Coriander, Citrus Champagne Reduction

HERB RUBBED ROASTED TURKEY BREAST (GF) (NF)  
Butternut Squash, Cranberry Chutney

DRY RUBBED SIRLOIN OF BEEF (GF) (NF)  
Roasted Garlic Mashed Potatoes, Merlot Reduction

ROASTED BEEF TENDERLOIN (GF) (NF)  
Fingerling Potatoes, Horseradish Cream

CAULIFLOWER STEAK (GF) (NF) (VG)  
Charred Tri Color Cauliflower Steak  
Saffron Rice Pilaf, Elderflower Golden Raisin and Apple Compote

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# RECEPTION STATION

Based on 90 minutes of continuous service. Small plate items are individually plated and served at room temperature. Small plate prices are based on three plates per person. A minimum guarantee of 50 is required. Prices are subject to service charge and DC sales tax.

## SMALL PLATES

3 plates per person.

Additional Small Plate.

Please Select Three:

ASPARAGUS RISOTTO (GF) (NF) (V)

Creamy Arborio Rice, Charred Asparagus, Shallot Confit

VEGETABLE RATATOUILLE (GF) (NF) (VG)

Medley of Tri Color Quinoa

ROASTED CHICKEN (GF) (NF)

Sundried Tomato and Mascarpone Polenta

SPICY LAMB KOFTA (DF) (GF) (NF)

Preserved Lemon and Saffron Basmati Rice

OVEN ROASTED BRANZINO (GF) (NF)

Garlic Mashed Potatoes with Cumin Carrot Sauce

POMEGRANATE MARINATED CHICKEN BREAST (DF) (GF) (NF)

Sundried Fruit Pilaf, Citrus Reduction

CHILLED CRAB, AVOCADO (DF) (GF) (NF)

Dragon Fruit Salad and Yuzu Mayo

MIDDLE EASTERN STYLE LAMB KEBOB (DF) (GF) (NF)

Saffron Biryani Rice, Tomato Coulis

PAN SEARED DIVER SEA SCALLOP (DF) (GF) (NF)

Cauliflower Risotto, Chimichurri Sauce

72-HOUR SHORT RIB (NF)

Aged Cheddar Mac N' Cheese

PLANT BASED MEATBALLS (GF) (NF) (VG)

Roasted Vegetables, Tomato Coulis

HAND SHAPED FALAFEL (GF) (NF) (VG)

Zoodles, Tahini-Harissa Dressing

(DF)

Dairy Free

(GF)

Gluten Free

(NF)

Nut Free

(V)

Vegetarian

(VG)

Vegan

# PLATED DINNER

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# PLATED DINNER

Choose one from each category. Plated dinners include freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas.  
Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## FIRST COURSE

### SOUP

ROASTED BUTTERNUT SQUASH SOUP WITH CARDAMOM

DF GF NF VG

Toasted Coconut and Coriander

CAULIFLOWER SOUP GF NF Y

Crème Fraîche, Scallions

POTATO LEEK SOUP GF NF Y

Fried Leeks, Basil Oil

CHILLED GAZPACHO GF NF VG

Heirloom Tomato, Micro Greens

BLUE CRAB BISQUE NF

Brioche Crouton, Saffron Aioli

CLASSIC LOBSTER BISQUE NF

Brioche Croutons, Infused Herb Oil

### HOT APPETIZERS

WARM GOAT CHEESE AND DATE TART NF Y

Caramelized Onions, Scallions, Raspberry Drizzle

WARM AGED GRUYÈRE AND BABY LEEK TART NF Y

Frisée, Red Endive, Tomato, Pomegranate Vinaigrette

PAN SEARED MARGARITA CRAB CAKES GF Y

Coriander and Tomato Succotash, Endive, Smoked Paprika Oil

WARM GOAT CHEESE CIGAR NF Y

Pomegranate Vinaigrette, Frisée, Pear Tomato, Red Endive

### SALAD

WATERMELON, WILD WATERCRESS AND

CRUMBLED GREEK FETA GF NF Y

Citrus Dressing

MIXED BABY GREENS GF

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

ROASTED ASPARAGUS SALAD NF Y

Shaved Pecorino, Brioche Crouton, Tarragon Citrus Emulsion

FRESH BURRATA WITH SEASONAL TOMATO GF NF Y

Arugula, Saba, Extra Virgin Olive Oil

CLASSIC BABY SPINACH SALAD GF Y

Belgian Red Endive, Pear Tomatoes, Mandarin Oranges, Toasted Almonds, Raspberry Vinaigrette

ORGANIC QUINOA SALAD, TABBOULEH STYLE DF GF NF Y

Butter Lettuce, Endive, Tomatoes, Pita Toast, with Za'atar Emulsion

MARYLAND CRAB TOWER GF NF

Local Crab, Oven Cured Tomato, Cucumber, Red Radish, Basil Oil, Tobiko Caviar, Mango Emulsion

PLANT BASED TUNA POKE BOWL GF NF VG

Edamame, Seaweed Salad, Fried Rice Noodles, Soy Scallion Glaze

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan



# PLATED DINNER

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



## ENTRÉES

### FROM THE FARM


PAN SEARED STATLER CHICKEN BREAST    
Grilled Asparagus, Pommes Mouseline, Dijonnaise Cream

HERB MARINATED BONELESS FREE-RANGE CHICKEN BREAST    
Wild Mushroom Risotto, Blistered Green Bean Bundle, Chardonnay Sauce



ROASTED BONELESS CHICKEN BREAST    
Potato Gratin, Malibu Carrots, Cabernet Sauvignon Sauce

ROASTED PARMESAN-CRUSTED STATLER CHICKEN BREAST    
Roasted Cherry Tomatoes, Farro Pilaf, Basil Beurre Blanc


HOUSE BRINED BONELESS CHICKEN BREAST    
Saffron Rice, Leeks, Spring Onions, Medjool Date Confit, Pinot Gris Sauce

MUSCOVY BREAST OF DUCK    
Mirin Glazed, with Charred Broccolini, Sweet Potato Purée, Bell Pepper Medley, Mandarin Orange Sake Reduction

### FROM THE LAND



BEEF TENDERLOIN    
Risotto Style Potatoes and Leeks, Roasted Asparagus, Morel Mushroom Demi Glace

BEEF TENDERLOIN    
Myer Lemon Risotto, Wild Mushroom Fricassee, Haricots verts, Pinot Noir Reduction

BEEF TENDERLOIN   
Le Puy Lentils, Tri color Cauliflower, Roasted Tomato, Beurre Rouge

BEEF TENDERLOIN    
Potato Gratin, Sautéed Green Bean Bundle, Juniper Berry Sauce

BALSAMIC-MARINATED BEEF TENDERLOIN    
Crushed Fingerling Potatoes, Blue Cheese, Asparagus Spears, Shallot Cabernet Reduction

SLOWLY BRAISED SHORT RIBS    
Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Roasted Tomato, Red Wine Emulsion



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan





# PLATED DINNER

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

## ENTRÉES

### FROM THE OCEAN

PAN SEARED HERB MARINATED WILD HALIBUT FILLET    
Seasonal Asparagus, Mashed Potatoes, Roasted Red Pepper Coulis  
(Availability March 15th – November 15th)

BAKED WILD ARCTIC CHAR    
Purple Cauliflower Risotto, Oyster Mushroom Fricassee, Pinot Noir Beurre Rouge

CHERMOULA MARINATED ROCKFISH FILLET    
Vegetable Tagine, Pearl Cous Cous, Roasted Tomato Jus

MEDITERRANEAN BRANZINO FILLET    
Vegetable Paella, Blistered Tomato, Green Peas, Saffron Sauce

MISO GLAZED SALMON FILLET    
Charred Bok Choy, Green Tea Infused Rice, Napa Cabbage Slaw, Coriander-Ginger Beurre Blanc

LUMP CRAB CAKE    
Pan Roasted Local Lump Crab Cake, Butter Poached Asparagus Spears, Corn Succotash, Tomato Jus



PAN SEARED DIVER SCALLOPS IN BROWN BUTTER    
Butternut Squash Purée, Brussel Sprouts, Cipollini Onions, Shellfish Broth

## DUOS

BEEF TENDERLOIN WITH LOCAL LUMP CRAB CAKE    
Risotto Style Trio of Cauliflower, Sautéed Swiss Chard, Madeira Tarragon Sauce

ROCKFISH AND ROASTED BEEF TENDERLOIN    
Organic Quinoa with Grilled Corn, Cilantro Sautéed Spinach, Chimichurri Beurre Blanc



CHICKEN BREAST AND BEEF TENDERLOIN    
Truffle Mashed Potatoes, Green Bean and Red Pepper Bundle, Syrah Wine Sauce

CHIPOTLE MARINATED U.S. SHRIMP AND CORIANDER DUSTED BEEF TENDERLOIN    
Creamy Gorgonzola Polenta, Braised Fennel, Sun Dried Tomato Cream

CHICKEN BREAST AND SALMON FILLET    
Smashed Yukon Golds with Olive Oil, Haricot Vert and Red Pepper Bundle, Basil Beurre Blanc

BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER    
White Bean Ragout, Roasted Cherry Tomatoes, Wilted Swiss Chard, Cabernet Sauvignon Sauce

SALMON FILLET AND BEEF TENDERLOIN    
Lemon Scented Risotto, Roasted Asparagus Fricassee, Julienne Peppers, Pinot Noir Demi-Glace

FIVE SPICED BEEF TENDERLOIN, PAN ROASTED DIVER SCALLOPS    
Charred Brocolini, Edamame, Sweet Potato Puree, Sake Plum Emulsion

### OUR SEAFOOD

To preserve and protect our oceans, only sustainably sourced fish is served, unless noted otherwise.

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# PLATED DINNER

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

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## VEGAN

CHARRED MISO GLAZED TOFU (DF) (GF) (NF) (V) (VG)

Butternut Squash, Baby Bok Choy, Sweet Potato Curry,  
Aged Basmati Rice, Toasted Coconut, Garam Masala

VEGETABLE NAPOLEON (GF) (NF) (VG)

Layered Eggplant, Tomato, Peppers, Squash, Zucchini, Spinach, Charred Tomato Coulis

VEGAN PAELLA WITH PLANT BASED CHORIZO (GF) (NF) (V)

Peppers, Green Peas, Saffron Broth

VEGAN RISOTTO (GF) (NF) (V)

Roasted Asparagus, Peppers, Charred Pear Tomatoes

MISO-GLAZED STUFFED EGGPLANT (GF) (NF) (V)

Ancient Grains, Roasted Squash

GRILLED POLENTA CAKE (GF) (NF) (V)

Shiitake Mushrooms, Glazed Bok Choy, Scallions, Classic Tomato Sauce

TRICOLOR CHARRED CAULIFLOWER (GF) (NF) (VG)

Green Lentils, Roasted Summer Vegetables, Lemon Vinaigrette

(DF)

Dairy Free

(GF)

Gluten Free

(NF)

Nut Free

(V)

Vegetarian

(VG)

Vegan

# PLATED DINNER

*Plated dinners include freshly baked bread and butter, and freshly brewed regular and decaffeinated coffee and assorted teas.  
Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.*

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## DESSERTS

CLASSIC CRÈME BRÛLÉE (GF) (NF) (V)

Rich Vanilla Bean Custard, Glazed Fresh Berries

CHOCOLATE CARAMEL CRUNCH (GF) (V)

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

TIRAMISU (NF) (V)

Espresso-Soaked Ladyfingers and Mascarpone Cream Chocolate Ganache

CHEESECAKE TRIO (NF) (V)

Chocolate, Vanilla Bean and Tropical

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# DESSERT STATION

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# DESSERT STATION

Based on 90 minutes of continuous service. Desserts may be ordered for any number of guests, minimum of 25 required.  
Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## MINI PASTRY BUFFET <sup>(V)</sup>

3 pieces per person.

BERRY FRUIT TARTS  
CHOCOLATE DECADENCE CAKE  
KEY LIME MERINGUES  
BLUEBERRY FRANGIPANE

## ASSORTED BABA AU RHUM <sup>(NF)</sup> <sup>(V)</sup>

3 pieces per person.

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

## MINIATURE CRÈME BRULÉE <sup>(NF)</sup>

3 pieces per person.

Please Select Three:

RUM BANANAS FOSTER WITH VANILLA BEAN  
MINT WITH FRESH RASPBERRIES  
CHOCOLATE WITH BRANDIED GRIOTTE CHERRIES  
ESPRESSO WITH CHOCOLATE COVERED COFFEE BEANS  
RASPBERRY WHITE CHOCOLATE  
ORANGE BLOSSOM WITH MANDARIN ORANGES

## CHEESECAKE HEAVEN <sup>(NF)</sup> <sup>(V)</sup>

3 pieces per person.

Please Select Three:

CLASSIC NEW YORK  
DOUBLE CHOCOLATE  
LEMON BLUEBERRY  
TROPICAL COCONUT  
MOCHA CAPPUCCINO  
BRANDIED CHERRY  
CREAMSICLE

## INDIVIDUAL CLASSIC AMERICAN PIES <sup>(NF)</sup> <sup>(V)</sup>

3 pieces per person.

Please Select Three:

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

## MIDDLE EASTERN SWEETS

3 pieces per person.

WALNUT BAKLAVA <sup>(V)</sup>  
CARROT HALWA <sup>(GF)</sup>  
SAFFRON RICE PUDDING <sup>(GF)</sup> <sup>(V)</sup>

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

# DESSERT STATION

Based on 90 minutes of continuous service. Desserts may be ordered for any number of guests, minimum of 25 required.  
Prices are per guest, unless otherwise noted, and subject to service charge and DC sales tax.

## CUPCAKE DELUXE

3 pieces per person.

Please Select Three:

CHOCOLATE CUPCAKE (NF) (V)  
with Chocolate Fudge Topping

BLUEBERRY CUPCAKE (V)  
with Toasted Almond and Italian Meringue

BANANA CHOCOLATE CHIP CUPCAKE (NF) (V)  
with Chocolate Fudge Topping

APPLE AND SPICE CUPCAKE (NF) (V)  
with Vanilla Cream and Fresh Raspberry

MINT CUPCAKE (NF) (V)  
with Chocolate Ganache and Crystallized Mint

CARROT CAKE CUPCAKE (V)  
with Cream Cheese Frosting and Candied Pecans

## INDIVIDUAL PARFAIT

3 pieces per person.

Please Select Three:

SALTED CARAMEL PEANUT (V)  
Chocolate Cake, Roasted Peanuts, Caramel and Chocolate Mousse

CHOCOLATE CHERRY CHEESECAKE (NF) (V)  
Cherry Compote with Vanilla Bean Cheesecake and Chocolate Cookie Chunks

TRIPLE CHOCOLATE MOUSSE (GF) (NF) (V)  
Semi-Sweet, Milk and White Chocolate Bavarian over Fresh Berries

POMEGRANATE GINGER TEA (NF) (V)  
Ginger Yogurt and Honey Tea Gelée with Pomegranate Seeds

MANGO TROPICS (NF) (V)  
Sponge Cake Soaked with Rum Syrup, Mango Custard and Fresh Tropical Fruit

CAFÉ LATTE PANNA COTTA (V)  
Almond Chocolate Chip Biscotti



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

# HOSTED BAR

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# NAME BRAND

Prices listed are per drink. Total cost based on consumption. Prices are subject to service charge and DC sales tax. One bartender is recommended for every 100 guests. In addition to specified spirits and wine, each bar package will offer our selection of domestic, imported and craft beer; as well as club soda, tonic, ginger ale, Coke, Diet Coke, Sprite, orange juice, grapefruit juice, and sour mix.

## COCKTAILS

SMIRNOFF VODKA  
NEW AMSTERDAM GIN  
CRUZAN WHITE RUM  
SAUZA GOLD TEQUILA  
DEWAR'S SCOTCH WHISKY

## DOMESTIC BEER

BUD LIGHT  
MILLER LITE

## IMPORT AND CRAFT BEER

ALLAGASH WHITE WHEAT (SEASONAL)  
TRÖEGS SUNSHINE PILSNER (SEASONAL)  
DEVIL'S BACKBONE VIENNA LAGER  
BELLS TWO HEARTED IPA  
DOGFISH HEAD 60 MINUTE IPA  
STELLA ARTOIS BELGIAN LAGER  
PERONI 0.0 (NON-ALCOHOLIC)

## WINES BY THE GLASS

Please choose one from each category.

### SPARKLING WINE

**FRANÇOIS MONTAND BRUT** • SPARKLING, FRANCE

**BABBO** • PROSECCO, ITALY

### WHITE WINE

**ZENATO** • PINOT GRIGIO, ITALY

**CHÂTEAU DE FONTENILLE ENTRE DEUX MERS**

• SAUVIGNON BLANC, FRANCE

**BIG CORK** • SAUVIGNON BLANC, MARYLAND

**PINE RIDGE** • CHENIN BLANC + VIOGNIER, CALIFORNIA

**DOUGH** • CHARDONNAY, CALIFORNIA

**NOVELLUM** • CHARDONNAY, FRANCE

### RED WINE

**ELOUAN** • PINOT NOIR, OREGON

**CARLOS SERRES RIOJA RESERVA** • TEMPRANILLO, SPAIN

**CANNONBALL** • MERLOT, CALIFORNIA

**HIGH NOTE** • MALBEC, ARGENTINA

**CHÂTEAU GRAND JEAN BORDEAUX ROUGE**

• CABERNET BLEND, FRANCE

**EXCELSIOR** • CABERNET SAUVIGNON, SOUTH AFRICA



# SUPERIOR BRAND

*Prices listed are per drink. Total cost based on consumption. Prices are subject to service charge and DC sales tax. One bartender is recommended for every 100 guests. In addition to specified spirits and wine, each bar package will offer our selection of domestic, imported and craft beer; as well as club soda, tonic, ginger ale, Coke, Diet Coke, Sprite, orange juice, grapefruit juice, and sour mix.*

## COCKTAILS

TITO'S HANDMADE VODKA

TANQUERAY GIN

BACARDI WHITE RUM

JOSE CUERVO GOLD TEQUILA

BULLEIT BOURBON

JACK DANIELS WHISKEY

JOHNNIE WALKER RED SCOTCH WHISKY

## DOMESTIC BEER

BUD LIGHT

MILLER LITE

## IMPORT AND CRAFT BEER

ALLAGASH WHITE WHEAT (SEASONAL)

TRÖEGS SUNSHINE PILSNER (SEASONAL)

DEVIL'S BACKBONE VIENNA LAGER

BELLS TWO HEARTED IPA

DOGFISH HEAD 60 MINUTE IPA

STELLA ARTOIS BELGIAN LAGER

PERONI 0.0 (NON-ALCOHOLIC)

## WINES BY THE GLASS

*Please choose one from each category.*

### SPARKLING WINE

**GLORIA FERRER BRUT** • SPARKLING, CALIFORNIA

**GLORIA FERRER BLANC DE NOIRS**

• SPARKLING, CALIFORNIA

### WHITE WINE

**MCBRIDE SISTERS BLACK GIRL MAGIC**

• RIELSLING, CALIFORNIA

**TIEFENBRUNNER** • PINOT GRIGIO, ITALY

**ELK COVE** • PINOT GRIS, OREGON

**DECOY** • SAUVIGNON BLANC, CALIFORNIA

**DI MAJO NORANTE** • FALANGHINA, ITALY

**STAGS' LEAP** • CHARDONNAY, CALIFORNIA

### RED WINE

**PIKE ROAD** • PINOT NOIR, OREGON

**G.D. VAJRA** • BARBERA D'ALBA, ITALY

**SEGHESIO** • ZINFANDEL, CALIFORNIA

**CHÂTEAU FONTENILLE BORDEAUX** • MERLOT, FRANCE

**SAINT COSME** • CÔTES DU RHÔNE FRANCE

**TEXTBOOK** • CABERNET SAUVIGNON, CALIFORNIA

# PREMIUM BRAND

Prices listed are per drink. Total cost based on consumption. Prices are subject to service charge and DC sales tax. One bartender is recommended for every 100 guests. In addition to specified spirits and wine, each bar package will offer our selection of domestic, imported and craft beer; as well as club soda, tonic, ginger ale, Coke, Diet Coke, Sprite, orange juice, grapefruit juice, and sour mix.

## COCKTAILS

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

## DOMESTIC BEER

BUD LIGHT  
MILLER LITE

## IMPORT AND CRAFT BEER

ALLAGASH WHITE WHEAT (SEASONAL)  
TRÖEGS SUNSHINE PILSNER (SEASONAL)  
DEVIL'S BACKBONE VIENNA LAGER  
BELLS TWO HEARTED IPA  
DOGFISH HEAD 60 MINUTE IPA  
STELLA ARTOIS BELGIAN LAGER  
PERONI 0.0 (NON-ALCOHOLIC)

## WINES BY THE GLASS

Please choose one from each category.

## SPARKLING WINE

**GLORIA FERRER BRUT** • SPARKLING, CALIFORNIA

**GLORIA FERRER BLANC DE NOIRS**  
• SPARKLING, CALIFORNIA

## WHITE WINE

**MCBRIDE SISTERS BLACK GIRL MAGIC**  
• RIELSLING, CALIFORNIA

**TIEFENBRUNNER** • PINOT GRIGIO, ITALY

**ELK COVE** • PINOT GRIS, OREGON

**DECOY** • SAUVIGNON BLANC, CALIFORNIA

**DI MAJO NORANTE** • FALANGHINA, ITALY

**STAGS' LEAP** • CHARDONNAY, CALIFORNIA

## RED WINE

**PIKE ROAD** • PINOT NOIR, OREGON

**G.D. VAJRA** • BARBERA D'ALBA, ITALY

**SEGHEISIO** • ZINFANDEL, CALIFORNIA

**CHÂTEAU FONTENILLE BORDEAUX** • MERLOT, FRANCE

**SAINT COSME** • CÔTES DU RHÔNE, FRANCE

**TEXTBOOK** • CABERNET SAUVIGNON, CALIFORNIA

# WHITE WINE LIST

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

## SPARKLING WINE

**FRANÇOIS MONTAND BRUT** • SPARKLING, FRANCE

**BABBO** • PROSECCO, ITALY

**CHANDON BRUT** • SPARKLING, CALIFORNIA

**CHANDON ROSÉ** • SPARKLING, CALIFORNIA

**GLORIA FERRER BRUT** • SPARKLING, CALIFORNIA

**GLORIA FERRER BLANC DE NOIRS** • SPARKLING,  
CALIFORNIA

**MOËT & CHANDON IMPÉRIAL BRUT** • CHAMPAGNE,  
FRANCE

**VEUVE CLICQUOT YELLOW LABEL BRUT**  
• CHAMPAGNE, FRANCE

## WHITE WINE

**ZENATO** • PINOT GRIGIO, ITALY

**CHÂTEAU DE FONTENILLE ENTRE DEUX MERS**  
• SAUVIGNON BLANC, FRANCE

**BIG CORK** • SAUVIGNON BLANC, MARYLAND

**PINE RIDGE** • CHENIN BLANC + VIOGNIER, CALIFORNIA

**DOUGH** • CHARDONNAY, CALIFORNIA

**NOVELLUM** • CHARDONNAY, FRANCE

**MCBRIDE SISTERS BLACK GIRL MAGIC**  
• RIESLING, CALIFORNIA

**TIEFENBRUNNER** • PINOT GRIGIO, ITALY

**ELK COVE** • PINOT GRIS, OREGON

**DECOY** • SAUVIGNON BLANC, CALIFORNIA

**DI MAJO NORANTE** • FALANGHINA, ITALY

**STAGS' LEAP** • CHARDONNAY, CALIFORNIA

**DOMAINE REVERDY-DUCROUX "BEAU ROY"**  
• SANCERRE, FRANCE

**WALT SONOMA COAST** • CHARDONNAY, CALIFORNIA

**SYLVAIN & ALAIN NORMAND MÂCON LA ROCHE  
VINEUSE** • BURGUNDY, FRANCE

# RED WINE LIST

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

## RED WINE

**ELOUAN** • PINOT NOIR, OREGON

**CARLOS SERRES RIOJA RESERVA** • TEMPRANILLO, SPAIN

**CANNONBALL** • MERLOT, CALIFORNIA

**HIGH NOTE** • MALBEC, ARGENTINA

**CHÂTEAU GRAND JEAN BORDEAUX ROUGE**  
• CABERNET BLEND, FRANCE

**EXCELSIOR** • CABERNET SAUVIGNON, SOUTH AFRICA

**PIKE ROAD** • PINOT NOIR, OREGON

**G.D. VAJRA** • BARBERA D'ALBA, ITALY

**SEGHESIO** • ZINFANDEL, CALIFORNIA

**CHÂTEAU FONTENILLE BORDEAUX** • MERLOT, FRANCE

**SAINT COSME** • CÔTES DU RHÔNE, FRANCE

**TEXTBOOK** • CABERNET SAUVIGNON, CALIFORNIA

**ETUDE CARNEROS** • PINOT NOIR, CALIFORNIA

**TUA RITA ROSSO DEI NOTRI** • TOSCANA, ITALY

**STAGS' LEAP** • MERLOT, CALIFORNIA

**CHAPPELLET MOUNTAIN CUVÉE** • PROPRIETARY BLEND,  
CALIFORNIA

**DECOY** • CABERNET SAUVIGNON, CALIFORNIA

**GIRARD** • CABERNET SAUVIGNON, CALIFORNIA

**STAGS' LEAP** • CABERNET SAUVIGNON, 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, four 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:** \$200 per attendant / 3 hours (\$75 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:** \$195 per bartender / 3 hours (\$50 per additional hour)

**Coat Check Attendant:** \$150 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 - Vegetarian

VG – Vegan

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. If the decision is made to keep the event outside despite inclement weather, some service equipment may be removed.