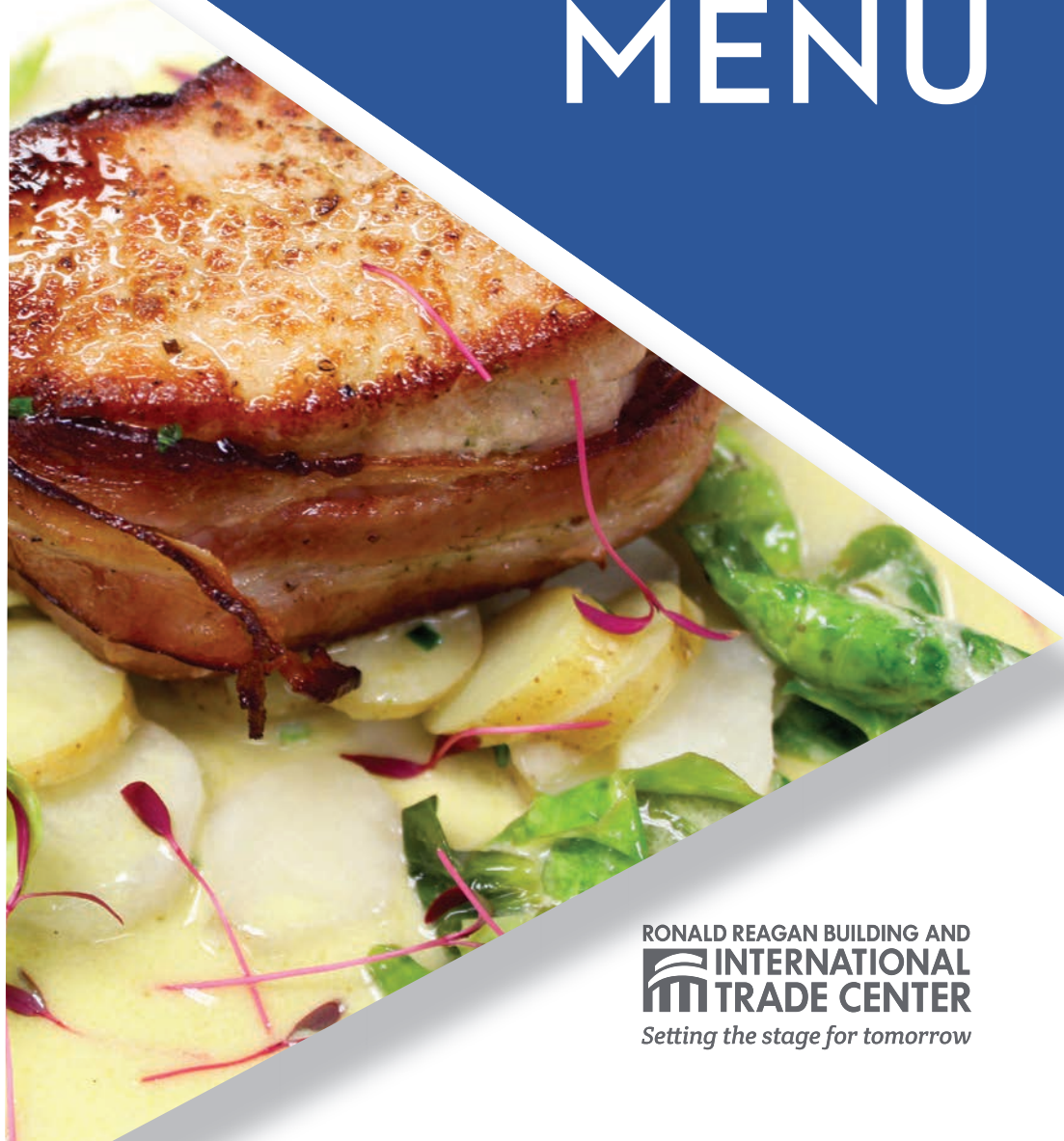




CATERING MENU



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.

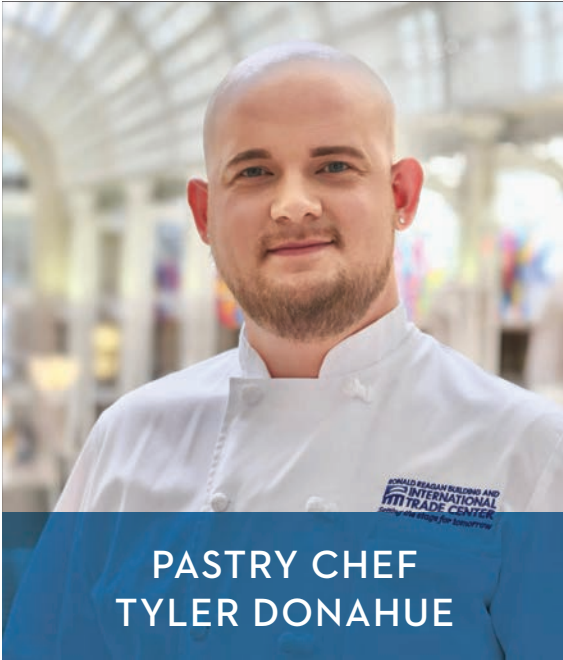
Chef Stewart began his journey with TCMA (the exclusive manager of RRB/ITC) in July 2003 as a Kitchen Supervisor where he developed his organizational skills, overseeing daily staff and kitchen workflow. His professional career is characterized by a tireless work ethic and an unwavering attention to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



**PASTRY CHEF
TYLER DONAHUE**

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 to learn more.

TABLE OF CONTENTS

BREAKFAST

Continental
Buffet
Plated

BREAK

LUNCH

Cold buffet
Grab and Go
Hot Buffet
Glass Stack
Bento Box
Plated

HOT BUFFET

Lunch
Dinner

RECEPTION

Canapés and Hors d'Oeuvres
Reception Displays

PLATED DINNER

First Course
Entrées
Desserts

DESSERT STATION

HOSTED BAR

Name Brands
Superior Brands
Premium Brands
White Wine List
Red Wine List

ADDITIONAL INFORMATION



BREAKFAST



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

ASSORTED BREAKFAST PASTRIES 
Freshly Baked Muffins, Seasonal Danish, and Brioche Cinnamon Swirls. Served with Sweet Butter and Fruit Preserves

SEASONAL SLICED FRESH FRUIT     

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES
ASSORTED TEAS


GRAB AND GO

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

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTED TEAS

HEALTHY START BREAKFAST

ASSORTED CHILLED FRUIT JUICES
Orange, Apple and Cranberry

ASSORTED BREAKFAST BREADS 
Served with Sweet Butter and Fruit Preserves (Nut Free available upon request)

PRE-PEELED HARDBOILED EGGS   

COTTAGE CHEESE   

GREEK YOGURT FRUIT PARFAIT  

SEASONAL SLICED FRESH FRUIT    

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)

ASSORTED 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)

SCRAMBLED 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 (V)

CINNAMON ROLLS (NF) (V)

PECAN STICKY BUNS (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 BAGELS (V)

Minimum order of 3 dozen required

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 (V)

SUNDRIED FRUIT AND HONEY MUESLI (V)

HOT OATMEAL (V)

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

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

ASSORTED INDIVIDUAL GREEK CHOBANI YOGURT (GF) (NF) (V)

STRAWBERRY, BLUEBERRY AND VANILLA

SEASONAL FRUIT GREEK YOGURT PARFAIT (GF) (NF) (V)

GREEK YOGURT WITH FRUIT
Topped with Homemade Granola

AÇAÍ PARFAIT (V) (NF)

AÇAÍ AND COCONUT YOGURT BASE
Topped with Granola and Fresh Fruit

SEASONAL FRUIT KEBOBS (DF) (GF) (NF) (V) (VG)

SELECTION OF FRESH FRUIT

Mint Yogurt Dip

HOMEMADE BIRCHER MUESLI (V)

MUESLI AND GREEK YOGURT

Mixed with Fresh Fruit

NAKED JUICE SMOOTHIES (DF) (V)

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

GREEN MACHINE

MIGHTY MANGO

STRAWBERRY BANANA

SLICED GRAVLAX (NF) | \$35.00 PER PERSON

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.

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



BREAK SERVICE

*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.*

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

INFUSED WATER STATION

Please Select One:

PINEAPPLE AND MINT

CUCUMBER STRAWBERRY

BASIL CITRUS

LEMON TARRAGON

ICED COFFEE

ICED TEA

FRESHLY BREWED REGULAR COFFEE,
FRESHLY BREWED DECAFFEINATED COFFEE,
FRESHLY BREWED ASSORTED TEAS / HOT WATER

LEMONADE

ASSORTED SOFT BEVERAGES

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



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

BREAK SERVICE

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.

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

1.5 pieces per person.

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

DEILED 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

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  

SMOKED SALMON, CUCUMBER AND LEMON DILL WHIPPED CREAM 

CHICKPEA CILANTRO PESTO WITH PECORINO CHEESE  

HARD BOILED EGG, ASPARAGUS AND RICOTTA CHEESE  

CLASSIC TOMATO, BASIL AND GARLIC  

MINI SKEWERS

CAPRESE   

Mozzarella and Cherry Tomatoes

FRESH MELON     

Cantaloupe, Honeydew, Watermelon, and Fresh Mint

ANTIPASTO 

Salami, Cheese Tortellini, and Cherry Tomato

GREEK SALAD  

Feta, Black Olive, Tomato and Cucumber

MINI FRUIT AND CHEESE KEBOBS   

Seasonal Fruit and Aged Vermont Cheddar

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

LUNCH



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.

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 Cheese

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 Whole Wheat Roll

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 Brioche Roll

ROAST BEEF SANDWICH (NF)
with Swiss Cheese, Lettuce and Tomato on Onion Brioche Roll

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
+\$2.00

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

FRESH FRUIT CUP (VG)

BROWNIES AND BLONDIES

BOTTLED WATER



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

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 Brioche Roll

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 Whole Wheat Roll

INDIVIDUAL BAG OF CHIPS

HOUSE-BAKED COOKIE

BOTTLED WATER

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

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

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

FRESH BERRIES AND CHOCOLATE MOUSSE (NF) (V)



Dairy Free



Gluten Free



Nut Free



Vegetarian



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 BONELESS CHICKEN BREAST OREGANATO  

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 (GF) (NF)

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

SALMON FILLET (GF) (NF)

Chive Mashed Potatoes, Roasted Asparagus, Lemon Oregano Sauce

ADOBO BRANZINO (GF) (NF)

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 (GF) (NF)

Lemon Risotto, Braised Swiss Chard, Dijon Beurre Blanc

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

Saffron Risotto, Vegetable Ratatouille, Shallot Merlot Sauce

CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN (GF) (NF)

Pan Roasted Fingerling Potatoes, Heirloom Carrots, Veracruz Sauce

VEGETARIAN

VEGAN MEATBALLS (GF) (NF) (VG)

Roasted Root Vegetables, Chive Mashed Potatoes, Roasted Tomato Coulis

ROASTED EGGPLANT (GF) (NF) (VG)

Eggplant Filled with Chana Masala, Biryani Rice, Tomato Jam

LEMON ASPARAGUS RISOTTO (GF) (NF) (V)

Roasted Cherry Tomatoes and Haricot Verts, Citrus Cream

VEGETARIAN NAPOLEON (GF) (NF) (VG)

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

Cinnamon, Chopped Walnuts, Raisins and Pineapple,
Cream Cheese Icing, White Chocolate Curls and Cinnamon Sauce

CHOCOLATE MOUSSE DOME

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

TRES LECHES

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

TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone Cream, Chocolate Ganache

CLASSIC CRÈME BRÛLÉE

Rich Vanilla Bean Custard, Glazed Fresh Berries

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

HOT BUFFET



HOT 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 | LUNCH

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 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

ESPELETTE 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 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

BUFFET ENHANCEMENT

INDIVIDUAL BAGS OF CHIPS OR PRETZELS (NF)

FRESH FRUIT CUP (NF) (GF) (VG)

PRE-SET ICED TEA OR LEMONADE

SOUP DU JOUR (NF) (GF) (Y)

DF

Dairy Free

GF

Gluten Free

NF

Nut Free

V

Vegetarian

VG

Vegan

RECEPTION SERVICE



RECEPTION SERVICE

All prices are per piece unless otherwise noted 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 
on Toasted Baguette

ANTIPASTO SKEWER  
Cherry Tomato, Mozzarella, Salami and Kalamata Olive

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE 
on Brioche Toast

FILET MIGNON CROSTINI 
Balsamic Onion Marmalade, Blue Cheese Crumble

SMOKED SALMON DEVEILED EGG  
Caviar and Micro Greens

SMOKED TROUT WITH LEMON CREAM ON CUCUMBER SLICE  
Coriander Seedling Mayo

BEEF SALMON GRAVLAX 
on Pumpernickel

ROASTED SHRIMP WITH CHIMICHURRI TOMATO SALSA   
Tortilla Strips

MINI LOBSTER ROLL 
Caviar and Micro Greens

TRADITIONAL COCKTAIL SHRIMP   
Horseradish Cocktail Sauce and Lemon

MARYLAND CRAB SALAD ON RED ENDIVE  
Watermelon Radish

 DF

Dairy Free

 GF

Gluten Free

 NF

Nut Free

 V

Vegetarian

 VG

Vegan

RECEPTION SERVICE

All prices are per piece unless otherwise noted 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 (NF)

in Mini Brioche Cup

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

ANTIPASTO DISPLAY ^(NF)

ARTISAN GENOA SALAMI

FRESH BUFFALO MOZZARELLA

HOUSE MARINATED OLIVES

ROASTED VEGETABLES

ITALIAN BREAD STICKS

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



Dairy Free



Gluten Free



Nut Free



Vegetarian



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 ^{NF}

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 ^{NF}

Kimchi Slaw

GRILLED TOFU, TOMATO AND EGGPLANT ^{DF} ^{NF} ^V

Mango Mint Chutney

BUTTERMILK CHICKEN ^{NF}

Spicy Creole Mayo, Fresh Dill Pickle

ZA'ATAR LAMB BURGER ^{NF}

Tahini Herb Dressing

BRAISED BEEF SHORT RIB ^{NF}

Caramelized Onion and Horseradish Cream

IMPOSSIBLE MUSHROOM BURGER ^{NF} ^V

Tomato Jam, Dill Pickle

OLD BAY FISH CAKE ^{NF}

Lemon Aioli, Apple Slaw

DIM SUM ^{NF}

Served with appropriate condiments

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

STEAMED CRABMEAT DUMPLING ^{NF}

VEGETABLE DUMPLING ^{NF} ^V

DUCK SPRING ROLL ^{NF}

CHIVE AND SHRIMP DUMPLING ^{NF}

BRAISED BEEF DUMPLING ^{NF}

VEGETARIAN SPRING ROLL ^{NF} ^V

SALAD BUFFET ^{NF}

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

ROASTED GOLDEN AND RED BEETS ^{GF} ^V

Baby Kale, Endive, Greek Feta, Candied Walnuts,

Cilantro-Lime Vinaigrette

Add Seared Herb Crusted Salmon

TRI COLOR QUINOA ^{GF} ^{NF} ^V

Ancient Grains, Roasted Peppers, Baby Spinach, Pickled

Shallots, Local Goat Cheese, Raspberry Vinaigrette

Add Sliced Strip Loin of Beef

CHILLED SOBA NOODLES ^{DF} ^{NF} ^V

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 Ⓞ Ⓞ Ⓞ



Dairy Free



Gluten Free



Nut Free



Vegetarian



Vegan

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 \$7.00 PER PERSON | RATATOUILLE \$6.00 PER PERSON |
| SHRIMP \$9.00 PER PERSON | PLANT BASED MEATBALLS \$9.00 PER PERSON |

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
- CHARRED TRI-COLOR CAULIFLOWER STEAK (GF) (NF) (VG)
Saffron Rice Pilaf, Elderflower Golden Raisin and Apple Compote



Dairy Free



Gluten Free



Nut Free



Vegetarian



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.

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



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) (V)
Crème Fraîche, Scallions

POTATO LEEK SOUP (GF) (NF) (V)
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) (V)
Caramelized Onions, Scallions, Raspberry Drizzle

WARM AGED GRUYÈRE AND BABY LEEK TART (NF) (V)
Frisée, Red Endive, Tomato, Pomegranate Vinaigrette

PAN SEARED MARGARITA CRAB CAKES (GF) (V)
Coriander and Tomato Succotash, Endive, Smoked Paprika Oil

WARM GOAT CHEESE CIGAR (NF) (V)
Pomegranate Vinaigrette, Frisée, Pear Tomato, Red Endive

SALAD

WATERMELON, WILD WATERCRESS AND
CRUMBLED GREEK FETA (GF) (NF) (V)
Citrus Dressing

MIXED BABY GREENS (GF)
Goat Cheese, Toasted Pine Nuts, Duck Prosciutto,
Basil Pesto Emulsion

ROASTED ASPARAGUS SALAD (NF) (V)
Shaved Pecorino, Brioche Crouton, Tarragon Citrus Emulsion

FRESH BURRATA WITH SEASONAL TOMATO (GF) (NF) (V)
Arugula, Saba, Extra Virgin Olive Oil

CLASSIC BABY SPINACH SALAD (GF) (V)
Belgian Red Endive, Pear Tomatoes, Mandarin Oranges,
Toasted Almonds, Raspberry Vinaigrette

ORGANIC QUINOA SALAD, TABBOULEH STYLE (DF) (GF) (NF) (V)
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

CHEMOULA 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


PAN ROASTED 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  
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

Vegetarian

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.

VEGAN

CHARRED MISO GLAZED TOFU     

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

VEGETABLE NAPOLEON   

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

VEGAN PAELLA WITH PLANT BASED CHORIZO   

Peppers, Green Peas, Saffron Broth

VEGAN RISOTTO   

Roasted Asparagus, Peppers, Charred Pear Tomatoes

MISO-GLAZED STUFFED EGGPLANT   

Ancient Grains, Roasted Squash

GRILLED POLENTA CAKE   

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

TRICOLOR CHARRED CAULIFLOWER   

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.*

DESSERTS

CLASSIC CRÈME BRÛLÉE   

Rich Vanilla Bean Custard, Glazed Fresh Berries

CHOCOLATE CARAMEL CRUNCH  

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

TIRAMISU  

Espresso-Soaked Ladyfingers and Mascarpone Cream Chocolate Ganache

CHEESECAKE TRIO  

Chocolate, Vanilla Bean and Tropical

 DF

Dairy Free

 GF

Gluten Free

 NF

Nut Free

 V

Vegetarian

 VG

Vegan

DESSERT STATION



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 Ⓟ

3 pieces per person.

BERRY FRUIT TARTS
CHOCOLATE DECADENCE CAKE
KEY LIME MERINGUES
BLUEBERRY FRANGIPANE

ASSORTED BABA AU RHUM Ⓝ Ⓟ

3 pieces per person.

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

MINIATURE CRÈME BRULÉE

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 Ⓝ Ⓟ

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 Ⓝ Ⓟ

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 Ⓟ
CARROT HALWA Ⓝ
SAFFRON RICE PUDDING Ⓝ Ⓟ

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



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. Bartender fee is \$195 for three hours, \$50 for each additional hour. 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. Bartender fee is \$195 for three hours, \$50 for each additional hour. 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 | \$16.00 EACH

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

SEGHEISIO • 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. Bartender fee is \$195 for three hours, \$50 for each additional hour. 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

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: \$75 surcharge fee applies for any meal function of 25 guests or less.

Culinary Attendants: \$250 per attendant / 3 hour minimum (\$100 per additional hour). (1) attendant required per item per 100 guests

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

Oyster Shucker: \$350 per attendant / 2 hours (\$100 per additional hour) (1) attendant required per 150 guests

Bartender: \$250 per bartender (one bartender recommended per 75 guests) / 3 hours (\$75 per additional hour)

Coat Check Attendant: \$300.00 per attendant per hour (4 hour minimum) 75 per additional hour (1 attendant per 100 guests)

Additional Service Staff: pricing upon request

SERVICE TIME

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

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

CATERING & EVENTS INFORMATION

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the main 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.