

# *The Hay-Adams*

## **Private Dining Menus**

When an event demands luxurious surroundings, food & beverage of the highest order and unrivaled service, it is an event that demands The Hay-Adams.

As a member of Leading Hotels of the World, The Hay-Adams offers five private reception areas, each with its own distinctive décor sure to exceed all of your expectations.

Prestigiously situated on Lafayette Square, in the center of the nation's capital, stands this oasis in a sea of power. The Hay-Adams holds nearly a century of rich history, this elite hotel has one of the finest reputations throughout the world.

Its intimate Italian Renaissance ambiance, old world elegance and modern day sophistication is why many distinguished guests choose The Hay-Adams.

**Plated Breakfast**

\$47.00 per person

**Includes**

Freshly Squeezed Orange or Grapefruit Juice

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**Choice of One Starter**

Pink Grapefruit and Fresh Mint

Greek Yogurt with Blueberries, Housemade Granola, Mango Purée

Green Power Drink (Apple, Kale, Ginger, Almond Milk)

Fresh Sliced Fruit

**Choice of One Entrée**

Organic Poached Eggs, Chorizo, English Muffin

Mushroom, Peppers, Fingerling Potatoes, Green Onion

Farm Fresh Scrambled Eggs with Chives, Brussels Sprouts Potato Hash,  
Applewood Smoked Bacon and Virginia Chicken Sausage

Vegetable Frittata, Mixed Greens, White Wine Vinaigrette

Brioche French Toast, Brown Sugar Apple Compote, Warm Maple Syrup,  
Applewood Smoked Bacon

## **Buffet Breakfasts**

### **The District – A Traditional Continental**

*\$45.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Selection of Seasonal Fruits and Berries

Individual Yogurts with Berries, Housemade Granola

Freshly Baked Breakfast Pastries to Include:

Croissants, Chocolate Croissants, Assorted Muffins, Banana Nut Bread, New York Style Bagels  
Vermont Creamery Butter, Chive Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

### **Georgetown – A Classic American Breakfast**

*\$47.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Bountiful Display of Sliced Fresh Fruits and Berries

Housemade Granola, Greek Yogurt and Local Honey

Farm Fresh Scrambled Eggs and Chives, Brussels Sprouts Potato Hash  
Crispy Applewood Smoked Bacon, Virginia Chicken Sausage

Basket of Freshly Baked Breakfast Pastries, New York Style Bagels, Assorted Muffins  
Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

### **NOMA – An Organic Healthy Alternative**

*\$47.00 per person*

Freshly Squeezed Orange and Seasonal Fresh Pressed Juice

Red Beet, Ginger and Carrot Power Drink

Greek Yogurt Bar with Homemade Granola, Chopped Roasted Pecans, Local Honey

Seasonal Sliced Fresh Fruits and Berries

Seasonal Vegetable Frittata

Egg White Vegetable Frittata

Whole Wheat Bread and Gluten Free Muffin, Vermont Creamery Butter and Housemade Preserves

Hot Oatmeal with Toasted Pecans, Brown Sugar, Raisins

Muesli, Served with Skim and 2% Milk

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**City Center – Chef’s Breakfast**

*\$48.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Individual Fresh Berries Served Drizzled with Local Honey

Traditional Eggs Florentine and Eggs Benedict

Mushroom, Peppers, Roasted Breakfast Potatoes, Green Onion

A Selection of Freshly Breakfast Pastries, New York Style Bagels, Assorted Muffins

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**Breakfast Enhancements**

**Breakfast Croque Monsieur**

*\$9.00 per person*

**Greek Yogurt, Basil Fruit Salad, Housemade Granola**

*\$9.00 per person*

**Waffle Station\***

*\$12.00 per person*

Buttermilk and Multi Grain Waffles, Maple Syrup

Fresh Blueberry Compote and Whipped Cream

**Smoked Scottish Salmon**

*\$15.00 per person*

Capers, Chopped Egg, Red Onion

**Farmer’s Market Omelet Station\***

*\$20.00 per person*

A Selection of Mushrooms, Tomatoes, Peppers, Onions

Applewood Smoked Bacon, Country Ham, Feta, Comte Cheese, Cheddar Cheese,

Smoked Salmon, Arugula, Baby Spinach and Egg Whites

**Poached Egg Three Ways Station\***

*\$25.00 per person*

Poached Eggs with Crab Cake, Canadian Bacon and

Sautéed Baby Kale on English Muffins, Hollandaise

**Gourmet Bloody Mary Bar\*\***

*\$18.00 per person*

Shrimp Cocktail Garnish, Applewood Bacon,

Celery, Hot Sauces, Horseradish, Cornichons, Pearl Onion

**Bubbly Bar\*\***

*\$18.00 per person*

Freshly Squeezed Orange Juice, Pomegranate Juice and Peach Purée

Scharffenberger Sparkling Wine

Lemon, Raspberries, Strawberries, Sugar Cube

**\* REQUIRES a Chef Attendant at \$200.00**

**\*\* REQUIRES a Bartender at \$150.00**

### **Traditional Hay-Adams Brunch Buffet\***

***\$78.00 per person***

Freshly Squeezed Orange and Green Power Drink (Red Beet, Ginger and Carrot)

Fresh Fruit, Melons and Berries

Greek Yogurt Bar, Housemade Granola, Roasted Pecans, Local Honey

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Farm Fresh Scrambled Eggs with Chives, Applewood Smoked Bacon, Virginia Chicken Sausage

Roasted Fingerling Potatoes

Farmer's Market Omelet Station:

A Selection of Mushrooms, Tomatoes, Peppers, Onions, Applewood Smoked Bacon, Country Ham, Feta, Comte Cheese, Cheddar Cheese, Smoked Salmon, Arugula, Baby Spinach and Egg Whites

Buttermilk and Multi Grain Waffles with Maple Syrup

Fresh Spiced Blueberry Compote and Whipped Cream

Freshly Baked Croissants, Pastries, Muffins, New York Style Bagels

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

### **Presidential Brunch Buffet\***

***\$95.00 per person***

Freshly Squeezed Orange and Grapefruit Juice

Fresh Fruit, Melons and Berries

Chilled Shrimp Display, Horseradish Cocktail Sauce

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Mozzarella, Prosciutto, Grilled Asparagus

Mixed Green Salad, White Balsamic Vinaigrette

Artisan Cheese and Charcuterie Display

Assorted Sliced, Aged and Cured Smoked Meats, Cornichons, Pickled Vegetables, Artisan Breads

Organic Poached Eggs, Canadian Bacon and Baby Spinach, Tarragon Hollandaise

Buttermilk and Multi Grain Waffles with Maple Syrup

Fresh Spiced Blueberry Compote and Whipped Cream

Scones, Cornbread Madeleines, Bagels, Vermont Creamery Butter, Cream Cheese, Housemade Preserves

*~ Please Select Two Proteins ~*

Yuzu Miso Glaze Sea Bass, Carnival Cauliflower

Whole Roasted Organic Chicken, Caramelized Brussels Sprouts

Niman Ranch Beef Tenderloin, Chimichurri and Merlot Red Wine Sauce, Thyme Popovers

Roasted Domestic Leg of Lamb, Smoked Paprika and Herbs, Natural Jus, Pommes Anna

Pastry Chef's Selection of Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

**Minimum of 50 guests**

**\*REQUIRES a Chef Attendant at \$200.00**

## Specialty Breaks

### Power Bowls

*\$22.00 per person*

Chia, Coconut Milk, Pitaya, Kiwi, Goji Berries, Pepitas  
Acai, Greek Yogurt, Banana, Mixed Berries, Housemade Granola  
Wheat Berries, Honey Yogurt, Dates, Pomegranates, Almonds

### Bagel Bar

*\$22.00 per person*

Assorted Bagels  
Assorted Cream Cheeses; Plain, Veggie and Strawberry  
Toppings; Smoked Salmon, Sliced Eggs, Preserves  
Nutella and Peanut Butter

### Coffee and Doughnuts

*\$22.00 per person*

Assorted Gourmet District Doughnuts  
(Handcrafted Locally Made from Scratch Daily)  
Bottled Iced Coffee, Espresso, and Traditional Coffee

### Boost

*\$22.00 per person*

Seasonal Fresh Pressed Organic Fruit Juice  
Green Power Drink (Red Beet, Ginger and Carrot)  
Pumpkin Breakfast Cookie (Gluten-Free and No Refined Sugar)  
Chia Pudding  
Energy Bars to Include Kind and Clif Bars

### Take me to Paris

*\$22.00 per person*

Lemon and Honey Madeleines  
Assorted French Macarons  
Chocolate Truffles  
Mini Eclairs

### “C” is for Cookie

*\$22.00 per person*

Chocolate Chip  
Peanut Butter  
Double Chocolate  
Sugar Cookie  
Oatmeal Cherry

### Movie Favorites

*\$22.00 per person*

Cones of Gourmet Popcorn  
Mini Snickers, Milky Way Bars, Kit Kats, Twix  
M&M's, Peppermint Patties, Gummy Bears, Twizzlers

**Headed to the “Bar”**

*\$22.00 per person*

Housemade Double Chocolate Brownies and English Toffee Blondies  
Salted Peanut Butter Bar  
Rice Crispy Bars

**Avocado Toast Bar**

*\$26.00 per person*

Toasted Artisan Breads  
Avocado – Sliced and Smashed  
Crumbled Bacon  
Labneh Cardamom Cheese Spread  
Fresh Herbs and Spices

**The White House Tea**

*\$35.00 per person*

Tea Sandwiches  
Strawberries, Devonshire Cream  
Housemade Scones, Organic Strawberry Preserves  
An Array of French Pastries  
Selection of Hot Teas

**Break Enhancements**

Assortment of Breakfast Pastries	<i>\$60.00 per dozen</i>
Double Chocolate Brownies & English Toffee Blondies	<i>\$60.00 per dozen</i>
Housemade Chocolate Chip & Oatmeal Cherry Cookies	<i>\$60.00 per dozen</i>
Assorted Individual Greek Yogurts with Berries	<i>\$7.00 each</i>
Virginia Route 11 Potato Chips	<i>\$60.00 per dozen</i>
Assorted Energy Bars – Kind and Clif	<i>\$60.00 per dozen</i>
Whole Fresh Fruit	<i>\$60.00 per dozen</i>
Platter of Sliced Fresh Fruit	<i>\$12.00 per person</i>
Carafes of Fresh Fruit Juice	<i>\$38.00 per carafe</i>
Iced Tea and Freshly Squeezed Lemonade	<i>\$36.00 per carafe</i>
Assorted Regular, Diet and Caffeine-Free Soft Drinks	<i>\$6.50 each</i>
Sparkling and Mineral Waters	<i>\$6.50 each</i>
Vitamin Water, Red Bull, Pellegrino Limonata Fizzy Izze Soda, Coconut Water, 5 Hour Energy	<i>\$7.50 each</i>
Freshly Brewed Coffee and Selection of Hot Teas	<i>\$7.50 per person</i>
Coffee Break Refresh	<i>\$7.50 per person</i>

## **Plated Three Course Luncheon**

Luncheons are Served with One Starter, One Entrée, One Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

### **Starters**

#### **Soup**

Heirloom Tomato Gazpacho, Smoked Avocado

Tomato and Roasted Piquillo Pepper, Herb Pesto

Roasted Butternut Squash Soup, Crème Fraîche with Espelette Pepper

Maine Lobster Bisque, Lobster and Fennel Brunoise

Creamy Wild Mushroom Soup, Truffle Oil

Maryland Crab & Vegetable Chowder

Curry Potato Leek Soup, Fried Leeks

Middle Eastern Freekeh Vegetable Soup

#### **Salad**

Artisan Greens, Roasted Plum Tomatoes  
Persian Cucumber, White Balsamic Vinaigrette

Italian Burrata and Heirloom Tomato  
Baby Greens, Extra Virgin Olive Oil, and Basil Pesto

Boston Bibb Lettuce, Pickled Baby Vegetables, Shaved Radish  
Yellow Tomatoes, Champagne-Herb Vinaigrette

Petite Romaine Caesar Salad  
Shaved Parmesan, Spanish White Anchovies, Ciabatta Croutons

Chopped Baby Iceberg, Cherry Tomatoes Cucumbers, Red Onion, Zatar Dressing

Artisan Greens, Golden and Red Beets, White Balsamic Vinaigrette



## **Entrée**

Maryland Jumbo Lump Crab Cakes Roasted Romanesco, Red Fingerling Potatoes, Citrus Sauce	<i><b>\$86.00 per person</b></i>
Ginger Glazed Chilean Sea Bass Green Asparagus Risotto, Shiitake Mushrooms, Citrus & Lemongrass Sauce	<i><b>\$80.00 per person</b></i>
Local Wild Rockfish Crushed Golden Potatoes, Scallion, Romanesco, Olive Oil Lobster Ginger Sauce	<i><b>\$80.00 per person</b></i>
Pan Seared Salmon, Light Lemon Herb Crust Bulgur with Vegetables and Mint, Lemon, Olive Tapenade	<i><b>\$80.00 per person</b></i>
Organic Chicken Breast, Natural Jus Mashed Yukon Potatoes, Leek Confit, Wild Trumpet Mushrooms Crispy Bacon	<i><b>\$78.00 per person</b></i>
Seared Angus Filet Mignon, Sautéed Wild Mushrooms Potato Fondant, Brussels Sprouts, Red Wine and Shallot Sauce	<i><b>\$88.00 per person</b></i>
Slow Braised Beef Short Rib Creamy Polenta, Pearl Onion, Green Asparagus	<i><b>\$86.00 per person</b></i>

## **Dessert**

Fresh Berries, Fresh Mint, Lemon Balm Cream
Trio of Seasonal Sorbets with Fresh Berries
Lemon Tart, Spiced Blueberry Compote
Raspberry Citrus Tart, Italian Meringue
Pear Almond Tart, Rosemary Cream
Warm Seasonal Cobbler, Brown Sugar Ice Cream
Double Chocolate Cheesecake, Cream Cloud
Valrhona Guanaja 70% Chocolate Mousse
Valrhona Azelia Hazelnut Tart

## **Buffet Luncheons**

### **Bipartisan**

*\$72.00 per person*

Tomato and Roasted Piquillo Pepper Soup, Herb Pesto  
Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls  
Petite Baby Romaine and Grilled Asparagus Caesar, Parmesan, Crispy Rosemary Crouton  
Artisan Greens, Watermelon Radish, Pink Grapefruit and Citrus  
Tri Color Tortellini Pasta Salad, Cherry Tomato, Cucumber, Yellow Peppers, Green Onion  
White Chardonnay Vinaigrette  
Forest Mushroom, Caramelized Onion, Comte Cheese Tart  
Maryland Lump Crab Cakes, Jalapeño Remoulade Sauce  
Roasted Heirloom Peppers  
Grilled Breast of Chicken, Herb and Mustard Sauce  
Vegetable Bulgur, Lemon and Parsley  
Seasonal Market Fresh Vegetables  
Warm Seasonal Fruit Cobbler, Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

### **Maison Blanc**

*\$72.00 per person*

Creamy Wild Mushroom Soup, Truffle Oil  
Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls  
Italian Burrata, Heirloom Tomato, Prosciutto, Basil Vinaigrette  
Radicchio and Baby Kale Salad, Grapefruit and Roasted Pistachios, Citrus Dressing  
Cheese and Artichoke Ravioli, Baby Spinach, Olive Oil, Parmesan Cheese  
Seared Black Sea Bass  
Provencal Vegetable, Lemon Cream Sauce  
Pan Seared Flat Iron Angus Steak  
Caramelized Shallots, Sautéed Fingerling Potatoes  
Brussels Sprouts, Cauliflower, Carrots, Olive Oil and Thyme  
Toasted Almond Cake  
Honey and Vanilla Greek Yogurt Mousse, Balsamic Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**South of the Border**

*\$72.00 per person*

Tortilla Soup  
Pinto Bean Salad, Corn, Tomatoes, Cilantro & Olive Oil  
Avocado, Cucumber Salad, Smoked Paprika, Lime Dressing  
Beef Enchilada Casserole  
Shrimp Quesadilla, Sour Cream, Pico de Gallo, Cilantro  
Vegetable Empanadas  
Sautéed Rajas Vegetables & Poblano Pepper  
Mexican Dirty Rice, Red Pepper, Paprika  
Traditional Flan  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**All Things Considered (Room Temperature)**

*\$72.00 per person*

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls  
Roasted Vegetable Salad, Eggplant & Zucchini, Balsamic Vinegar and Olive Oil  
Wild Rice Salad, Tomato, Peppers, Fresh Herbs, Lime and Olive Oil  
Baby Arugula Salad, White Balsamic Dressing  
Antipasto – Aged Italian and Local Cheeses and Artisanal Charcuterie  
Pickled Vegetables, Olives, Grilled Asparagus  
Grilled Hazelnut and Fresh Herb Crusted Organic Chicken Breast  
Fusilli Pesto Pasta and Marinated Vegetables  
Spiced-Rubbed Black Angus Beef Tenderloin, Chipotle Aioli  
Poached Atlantic Salmon, Sliced Cucumber, Lemon Herb Dressing  
Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls  
Fresh Berries with Mint  
Rustic Fruit Tart, Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**American Bistro**

*\$65.00 per person*

Roasted Tomato and Piquillo Pepper Soup, Herb Pesto

Vegetable Cole Slaw

Orecchiette Pasta, Tomato, Olives, Cucumbers, Peppers, Parmesan, Fresh Basil Vinaigrette

Boston Bibb Lettuce Salad, Marinated Cucumbers, Champagne-Shallot Vinaigrette

*~ Chef's Selection of Sandwiches ~*

Chicken Wrap, Tomato, Avocado, Smoked Mozzarella, Paprika Vinaigrette

Grilled Eggplant, Zucchini, Red Pepper, Sundried Tomato Pesto on Ciabatta Bread

Turkey Club, Smoked Bacon, Lettuce, Tomato, Tarragon Aioli on Brioche Bun

Roasted Sliced Beef, Gruyère Cheese, Shallots, Chipotle Mayonnaise on a Fresh Baguette

Route 11 Potato Chips

Kosher Pickles

Pastry Chef's Housemade Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

## Reception - Butler Passed Hors d'oeuvres

### Cold

*\$7.00 per piece*

Beef Tartare on Toasted Baguette  
Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crispy Tostada  
Southwestern Spiced Jumbo Shrimp with Cilantro and Lime  
Lamb Loin Medallion, Piquillo Pepper on Ficelle  
Summer Melon and Mint Soup Shooter  
Toasted Flatbread with Goat Cheese, Figs, Balsamic Glaze  
Watermelon with Feta and Smoked Paprika, Dried Olives  
Vegetarian Summer Roll with Tamari Glazed Shiitake, Green Onion and Sesame  
Duck Confit Summer Roll with Apricot Chutney and Mint  
Fingerling Potatoes, Sterling Caviar, Crème Fraîche  
Yellowtail Tuna Tartare, Lime, Chili Oil in a Mini Sesame Cone  
Smoked Salmon, Crème Fraîche, Chives on Pumpnickel Bread  
Maine Lobster Medallion with Avocado on Crispy Rice Cracker  
Lobster Roll Sushi, Wasabi and Soy  
Yuzu Marinated Yellowfin Tuna and Cucumber  
Baby Scallop & Papaya Skewer  
Baby Octopus Skewer, Green Onion and Jalapeño Sauce  
Quail Egg, Sesame Seed, Smoked Paprika  
Goat Cheese, Candied Pecan, Hot Pepper Peach Jam on Crostini  
Ricotta, Sliced Watermelon Radish, Ficelle

### Hot

*\$7.00 per piece*

Crispy Asparagus with Asiago Cheese  
Edamame Dumpling, Soy Ginger Glaze  
Crispy Vegetable Samosa, Cucumber Raita  
Arancini Stuffed with Fontina, Roasted Pepper and Tomato Sauce  
Kale and Vegetable Dumpling, Ginger Dipping Sauce  
Tempura Prawns with a Sweet Chili Sauce  
Scallop Wrapped with Pancetta, Spicy Remoulade  
Maui Shrimp Spring Rolls, Chili Soy Sauce  
Spanish Style Shrimp Skewer, Smoked Paprika and Garlic, Romesco Sauce  
Mini Crab Cakes with Old Bay Remoulade  
Chicken Samosa, Cucumber Mint Raita  
Coconut Crusted Fried Chicken, Spicy Greek Yogurt Sauce  
Grilled Baby Lamb Chops, Rosemary Jus  
Braised Short Rib Empanada, Tomatillo Sauce  
Beef Tenderloin Sliders with Gruyère, Sweet Onion Marmalade on Brioche  
Mini Croque Monsieur  
Crispy Bacon and Goat Cheese Stuffed Date  
White Truffle Potato Croquette  
Beef Kofta Slider, Tahini Sauce  
Crispy Parmesan Artichoke, Lemon and Saffron Aioli

**Butler Passed Desserts**

**\$7.00 per piece**

- Assorted French Macarons
- Mini Pot de Crème – Raspberry, Chocolate or Vanilla Bean
- Lemon Meringue Tarts
- Caramel Apple Pie Shooter
- Strawberry Shortcake Shooter
- Lemon Meringue Pie Shooter
- Mini Mousse Cones – Raspberry, Chocolate or Vanilla Bean
- Assorted Profiterole Dipped in Dark Chocolate
- Cake Pops: Chocolate, Vanilla, Red Velvet or Coconut
- Salted Chocolate Caramel Tarts
- Hazelnut Praline Mousse Tarts
- Espresso Eclair

## Reception Stations

- Prices are Based on a Four Station Minimum for a Two-Hour Reception
- All Displayed Selections Must be Guaranteed for the Full Number of Guests
- \* REQUIRES a Chef Attendant at \$200.00 / Sushi and Duck Chef Fee at \$285.00
- Minimum of 25 Guests for Reception Stations

## Shenandoah Picnic

*\$36.00 per person*

Marinated Vegetables, Olives, Housemade Pickles, Grilled Asparagus  
Selection of Local Aged and Cured Smoked Meats  
VA Country Ham, Sweet Potato Biscuit, Green Tomato Jam  
Artisanal American and International Cheeses  
Spanish Fig Jam, Marcona Almonds, Honeycomb  
Selection of Artisan Rustic Breads, Rolls and Crackers

## Mediterranean

*\$38.00 per person*

Spice Rubbed Baby Lamb Chops, Green Harissa Sauce  
Grilled Shrimp, Greek Cucumber Yogurt Dressing  
Watermelon and Feta Salad, Heirloom Tomato, Pickled Shallots, Basil  
Hummus and Roasted Eggplant Caviar with Toasted Pita  
Stuffed Grape Leaves  
Marinated Greek Olives

## Mandarin

*\$38.00 per person*

Teriyaki Glazed Chilean Sea Bass  
Black Pepper Crusted Tuna, Asian Slaw with Wasabi  
Asian Vegetable Noodle Salad  
Spicy Grilled Chicken and Cashew Salad  
Dim Sum Served in Bamboo Steamers:  
Vegetables Shumai, Pork Tenderloin Sataay, Crispy Shrimp Dumpling  
Assorted Dipping Sauces

## Taqueria

*\$38.00 per person*

Ceviche with Red Snapper, Scallops, Shrimp  
Build Your Own Taco with Soft Flour Tortillas  
Grilled Fresh Vegetables  
Spiced Grouper  
Grilled Chicken Quesadilla, Tomatillo Sauce  
Vegetable Empanadas, Smoked Chili Aioli  
Served with Cotija Cheese, Jalapeño, Pickled Red Onion, Cilantro, Romaine Lettuce, Lime  
Fresh Salsa, Guacamole, Sour Cream  
Yellow and Blue Corn Chips

## Steak Frites\*

*\$38.00 per person*

Peppercorn Crusted Beef Striploin, Béarnaise Sauce  
Crispy String Fries

**Cedar Plank Salmon**

*\$38.00 per person*

Fresh Herbs  
Roasted Rainbow Cauliflower

**Tuscany\***

*\$38.00 per person*

Petite Caesar Salad with Ciabatta Croutons  
Selection of Two Pastas:  
-Gnocchi, Wild Mushrooms, Baby Spinach and White Truffle Cream  
-Truffle Parmesan and Ricotta Ravioli, Baby Arugula, Smoked Mozzarella Sauce  
-Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes  
-Lumache Pasta, Wild Mushrooms, Baby Spinach, Morel White Wine Sauce  
-Butternut Squash Ravioli, Fresh Herb, Extra Virgin Olive Oil, Toasted Walnuts  
-Risotto with Arugula Pesto and Roasted Vegetables  
Freshly Roasted Garlic Bread

**Eastern Shore**

*\$42.00 per person*

Maryland Jumbo Lump Crab Cakes, Old Bay Remoulade  
Grilled Vegetable Succotash

**Niman Ranch Beef Tenderloin\***

*\$42.00 per person*

Popovers and Black Truffle Sauce

**Sushi Bar\***

*\$42.00 per person*

*Minimum of 50 Guests*  
Hand Rolled Made to Order, Specialty Maki Rolls, Nigiri, Sashimi  
Wasabi, Ginger, Soy Sauce

**Seafood Raw Bar**

*\$45.00 per person*

Local Oysters, Snow Crab Claws, Jumbo Shrimp  
Shallot-Chive Vinaigrette, Horseradish Cocktail Sauce  
Additional Option: Poached Chilled Maine Lobster - Upgrade Fee of \$30.00 per person

**Peking Duck Carving Station\***

*\$50.00 per person*

Crispy Duck, Pancakes, Carrots, Green Onion  
Plum Sauce  
Dim Sum Served in Bamboo Steamers:  
Vegetables Shumai, Pork Tenderloin Sataay, Crispy Shrimp Dumpling  
Assorted Dipping Sauces



## Reception Dessert Stations

### **Parisian**

*\$25.00 per person*

Raspberry, Chocolate and Vanilla Bean Pots de Crème  
Truffles, French Macarons  
Mini Crepes, Opera, Chocolate Raspberry Tarts  
Lemon Mousse, Hazelnut Paris-Brest, Pear Almond Tartlets  
*\*Add a Croquembouche at \$12.00 per person*  
*\*Add a Macaron Tower at \$12.00 per person*

### **All American**

*\$25.00 per person*

Mini Apple and Lattice Cherry Pie  
Cookies, Brownies and Blondies  
Mini Homemade Cupcakes  
Vanilla Bean Cheesecake

### **Down South**

*\$25.00 per person*

Banana Pudding, Lemon Meringue Tartlets  
Pecan Tassies, Tupelo Honey Pot de Crème  
Old Fashioned Chocolate Cake  
Coconut Layer Cake

### **A la Mode**

*\$25.00 per person*

Pies and Cobblers Fresh from the Oven  
Served with Freshly Whipped Cream  
Apple Pie  
Cherry Pie  
Lemon Meringue Tarts  
Chocolate Cream Tarts  
Warm Wild Berry Crumble

### **Viva Italia**

*\$25.00 per person*

Tiramisu  
Homemade Almond Biscotti  
Sicilian Cannoli, Mascarpone Orange Mousse  
Lemon Amaretti Cookies  
Walnut Ricotta Cookies

## **Plated Dinners**

Dinners are Served with One Starter, One Entrée, One Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Additional Courses May Be Added at an Additional Cost.

## **Starters**

### **Soup**

Heirloom Tomato Gazpacho, Smoked Avocado

Tomato and Roasted Piquillo Pepper, Herb Pesto

Roasted Butternut Squash Soup, Crème Fraîche with Espelette Pepper

Maine Lobster Bisque, Lobster and Fennel Brunoise

Creamy Wild Mushroom Soup, Truffle Oil

Maryland Crab & Vegetable Chowder

Curry Potato Leek Soup, Fried Leeks

Middle Eastern Freekeh Vegetable Soup

### **Salad**

Artisan Greens, Roasted Plum Tomatoes  
Persian Cucumber, White Balsamic Vinaigrette

Italian Burrata and Heirloom Tomato  
Baby Greens, Extra Virgin Olive Oil, and Basil Pesto

Boston Bibb Lettuce, Pickled Baby Vegetables, Shaved Radish  
Yellow Tomatoes, Champagne-Herb Vinaigrette

Petite Romaine Caesar Salad  
Shaved Parmesan, Spanish White Anchovies, Ciabatta Croutons

Red and Yellow Tomato Salad, Stracciatella Cheese, Smoked Orange Tea Dressing

Chopped Baby Iceberg, Cherry Tomatoes Cucumbers, Red Onion, Zatar Dressing

Artisan Greens, Golden and Red Beets, White Balsamic Vinaigrette

**Appetizer** (Additional Course, priced per person)

Stuffed Cannelloni *\$18.00 per person*  
Baby Spinach, Mozzarella, Tomato Sauce

Maryland Crab Cake, Fresh Herb Aioli *\$20.00 per person*  
Roasted Heirloom Tomatoes

Seared Atlantic Scallops *\$20.00 per person*  
Seasonal Mushroom Risotto, Lime White Wine Sauce

Carolina Shrimp, Creamy Cheddar Grits, Aged Cheddar *\$20.00 per person*  
Roasted Tomato, Crispy Leeks

Maine Lobster Salad (Cold) *\$24.00 per person*  
Roasted Heirloom Baby Carrot

**Intermezzo** (Additional Course add **\$9.00 per person**)

Pear and Ginger Sorbet

Campari Grapefruit Sorbet

Coconut Lime Sorbet

Black Pepper Blackberry Sorbet

Green Apple and Muscat Sorbet

Champagne Sorbet

Meyer Lemon and Fresh Mint Sorbet

## **Entrée**

Organic Chicken Breast, Natural Jus Mashed Yukon Potatoes, Leek Confit, Wild Trumpet Mushrooms Crispy Bacon	<b><i>\$87.00 per person</i></b>
Pan Seared Salmon, Light Lemon Herb Crust Bulgur with Vegetables and Mint, Lemon, Olive Tapenade	<b><i>\$98.00 per person</i></b>
Ginger Glazed Chilean Sea Bass Green Asparagus Risotto, Shiitake Mushrooms, Citrus & Lemongrass Sauce	<b><i>\$100.00 per person</i></b>
Baked Cod Filet Pee wee Potatoes, Morel Mushrooms, English Peas Herb Chiffonade, White Wine Sauce	<b><i>\$100.00 per person</i></b>
Local Wild Rockfish Crushed Golden Potatoes, Scallion, Romanesco, Olive Oil Lobster Sauce	<b><i>\$100.00 per person</i></b>
Slow Braised Beef Short Rib Creamy Polenta, Pearl Onions, Green Asparagus	<b><i>\$106.00 per person</i></b>
Maryland Jumbo Lump Crab Cakes Roasted Romanesco, Red Fingerling Potatoes, Citrus Sauce	<b><i>\$108.00 per person</i></b>
Seared Veal Chop Yukon Baby Potatoes, Pearl Onions, Heirloom Carrots Creamy Porcini Mushroom Sauce	<b><i>\$108.00 per person</i></b>
Seared Angus Filet Mignon, Sautéed Wild Mushrooms Potato Fondant, Brussels Sprouts, Red Wine and Shallot Sauce	<b><i>\$108.00 per person</i></b>
Herb Crusted Colorado Lamb Chops Pommes Anna, Carnival Cauliflower, Baby Carrots Natural Garlic Jus	<b><i>\$115.00 per person</i></b>

## **Duet Plates**

Duet of NY Strip Steak and Chilean Sea Bass Garlic Parmesan Roasted Potatoes, Seared Baby Turnip	<b><i>\$117.00 per person</i></b>
Duet of Petit Filet Mignon and Maryland Jumbo Lump Crab Cake Potato Gratin, Romanesco and Heirloom Carrots	<b><i>\$121.00 per person</i></b>
Duet of Petit Filet Mignon and Maine Lobster Tail Twice Baked Baby Yukon Potatoes, Asparagus, Pinot Noir Sauce	<b><i>\$125.00 per person</i></b>

## **Desserts**

Fresh Berries, Citrus Mint Syrup, Lemon Balm Cream

Trio of Seasonal Sorbets with Fresh Berries

Lemon Tart, Spiced Blueberries

Raspberry Citrus Tart, Italian Meringue

Pear Almond Tart, Rosemary Frangipane

Warm Seasonal Fruit Cobbler, Brown Sugar Ice Cream

Double Chocolate Cheesecake, Cream Cloud

Valrhona Guanaja 70% Chocolate Mousse

Valrhona Azelia Hazelnut Tart

**Tablesides Selection of Entrée Menu**

*\$152.00 per person*

- Maximum of 50 guests for Tablesides Selection Menu
- Minimum of a Four Course Menu Required for Tablesides Choice of Entrée
- Menu Card Printing Fee of \$4.50 Per Person is Included in Menu Price

**First Course**

Tomato and Roasted Piquillo Pepper Soup, Herb Pesto

**Second Course**

Petite Romaine Caesar Salad  
Shaved Parmesan, Spanish White Anchovies, Ciabatta Croutons

**Tablesides Choice of Entrée**

Baked Cod Filet, White Wine Sauce

Seared Angus Filet Mignon, Red Wine and Shallot Sauce

Chef's Vegetarian Entrée (Available upon Request)

All Entrées Served with Roasted Potatoes and Market Fresh Vegetables

**Dessert**

Double Chocolate Cheesecake, Cream Cloud

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**Buffet Dinner**

*\$120.00 per person*

Minimum of 40 guests for Dinner Buffet

Roasted Butternut Squash Soup, Spiced Pumpkin Seeds

Petite Baby Romaine and Grilled Asparagus, Parmesan, Crispy Lavash Croutons

Italian Burrata, Heirloom Tomato, Prosciutto, Basil Vinaigrette

Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes

Maryland Lump Crab Cakes, Jalapeño Remoulade Sauce

Peppercorn Crusted Beef Tenderloin Medallions, Wilted Baby Spinach, Pinot Noir Sauce

Seared Chilean Sea Bass, Wilted Greens, Lemon Basil Sauce

Chef's Choice of Seasonal Vegetables

Thyme Roasted Fingerling Potatoes

Artisanal Cheese Display:

Vine-Ripened Grapes, Nuts and Dried Fruits, Fig Jam, Assortment of Rustic Breads

Pastry Chef's Selection of French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

## Beverage Menus

### Consumption Bar

#### Standard Bar\*

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whisky, Crown Royal Whisky, Bacardi Silver Rum, Canadian Club Whisky, Jose Cuervo Gold Tequila, Dry and Sweet Vermouth  
Cocktails \$12.00 each

Imported Beer \$9.00 each (Amstel Light, Heineken)

Domestic Beer \$8.00 each (Miller Lite, Budweiser)

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

William Hill Wines Sauvignon Blanc, Chardonnay and Cabernet Sauvignon \$55.00 per bottle

Scharffenberger Sparkling Wine \$60.00 per bottle

#### Premium Bar\*

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Myers's Dark Rum, Patron Silver Tequila, Dry and Sweet Vermouth  
Cocktails \$15.00 each

Imported Beer \$9.00 each (Amstel Light, Heineken)

Domestic Beer \$8.00 each (Miller Lite, Budweiser)

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

William Hill Wines Sauvignon Blanc, Chardonnay and Cabernet Sauvignon \$55.00 per bottle

Scharffenberger Sparkling Wine \$60.00 per bottle

### Package Bar

#### Standard Bar\*

First Hour

*\$24.00 per person*

Each Additional Hour

*\$16.00 per person*

#### Premium Bar\*

First Hour

*\$30.00 per person*

Each Additional Hour

*\$19.00 per person*

### Beverage Menu Enhancements

Bar Snacks

Mixed Nuts

*\$15.00 per bowl*

Spicy Pecans

*\$15.00 per bowl*

Whole Cashews

*\$15.00 per bowl*

### Cordials

*\$18.00 per drink*

Amaretto Di Saronno, Bailey's, Courvoisier VS

Grand Marnier, Frangelico, Kahlua

**\*\$150.00 per Bartender Set-up Fee, One per 75 Guests Required**



## **Wine List**

### **Champagnes**

Taittinger Brut "La Française"	\$115 per bottle
Veuve Clicquot-Ponsardin Brut	\$130 per bottle
Billecart-Salmon Brut Rose	\$180 per bottle
Moët et Chandon Cuvée Dom Perignon Brut	\$395 per bottle
Louis Roederer Cristal Brut	\$500 per bottle

### **Other Sparkling Wines**

Prosecco Villa Marcello Italy	\$60 per bottle
Scharffenberger Brut Anderson Valley California	\$60 per bottle
Roederer Estate L'Ermitage Brut Anderson Valley California	\$90 per bottle

### **White Wines**

Pinot Gris King Estate Oregon	\$65 per bottle
Conte Brandolino Pinot Grigio	\$65 per bottle
Sauvignon Blanc Steele Carneros Lake County California	\$60 per bottle
Sauvignon Blanc Cloudy Bay Marlborough New Zealand	\$75 per bottle
Sauvignon Blanc Cakebread Cellars Napa Valley California	\$85 per bottle
Chardonnay Steele Vineyard Carneros Lake County California	\$60 per bottle
Chardonnay Ramey Wine Cellars Carneros California	\$85 per bottle
Chardonnay Far Niente Napa Valley California	\$100 per bottle
Sancerre Vincent Delaporte Loire Valley France	\$80 per bottle
Chablis Willian Fevre France	\$85 per bottle

### **Red Wines**

Pinot Noir Steele Vineyard Carneros Lake County California	\$60 per bottle
Pinot Noir Chehalem Vineyard Willamette Valley Oregon	\$85 per bottle
Petite Syrah Stags' Leap Winery Napa Valley California	\$85 per bottle
Merlot Novelty Hill Columbia Valley Washington	\$85 per bottle
Cabernet Sauvignon Hess Napa Valley California	\$65 per bottle
Cabernet Sauvignon Sequoia Grove Napa Valley California	\$95 per bottle
Cabernet Sauvignon Stags Leap Artemis Napa Valley California	\$140 per bottle
Cabernet Caymus Napa Valley California	\$180 per bottle
Chianti Fonterutoli Chianti Classico Riserva Tuscany	\$60 per bottle
Brunello La Gerla Brunello di Montalcino Tuscany	\$115 per bottle
Bordeaux Château du Beau Vallon St. Emilion	\$65 per bottle
Chateauneuf –du-Pape Domaine Berthet-Rayne	\$90 per bottle

### **Rose Wines**

La Rocaliere Rose	\$60 per bottle
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## **General Banquet Information**

### **Guarantees**

The catering department must be notified of the exact number of guests attending a function by 12:00pm at least 72 business hours prior to the day of the event. This will be considered a guarantee, for which you will be charged even if fewer guests attend the function.

### **Service Charge**

A 21% service charge and 10% state tax will be added to all food and beverage charges. Please note that the service charge is taxable by District of Columbia law.

### **Plated Meals**

All plated meals must have a minimum of three courses.

Dinner menus offering a tableside choice of entrée are only available to groups of 50 or less and require a four-course menu priced at \$152.00, inclusive of custom menu printing.

### **Parking**

Valet parking is available at \$32.00 per car. Please let your Catering Manager know if you would like to host parking for your guests.

### **Additional Fees**

Any group with 20 guests or fewer are subject to a Small Group Fee of \$75.00 per room, per day.

Bartenders will be billed at the rate of \$150.00 per Bartender Set-up, One per 75 Guests Required.

Chefs will be billed at the rate of \$200.00 per attendant, per event.

Sushi Chef and Duck Chef will be billed at the rate of \$285.00 per attendant, per event.

A Coat Check Attendant is required for any group with 50 guests or more at the rate of \$250 per attendant.

### **Billing**

All events must be paid in full at least 72 hours prior to the day of the event, unless direct billing has been established.