



FAIRMONT WASHINGTON D.C., GEORGETOWN

# CATERING MENU

*Fairmont*  
WASHINGTON, D.C.  
GEORGETOWN

# CATERING GUIDELINES

Fairmont Washington D.C., Georgetown's culinary offerings feature locally sourced, organic, and sustainable items to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics.

The Fairmont will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests; therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which the Fairmont will prepare the appropriate amount of food and beverage for your guests.

You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets. Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require a minimum (two) weeks prior notice. Menu items may contain nuts & nut-byproducts - please advise your Event Services Manager if any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

Meals for fewer than 25 guests will incur an additional charge of: Breakfast- \$14 per person, Lunch- \$16 per person, Dinner- \$20 per person. One Chef Attendant is required per 75 guests as indicated on the menu at \$240 per chef for duration of service chosen. One Bartender is required per 75 guests for any service of alcohol in the event space at \$240 per bartender for duration of service chosen. Per local regulations, all alcohol must be opened and served by the Fairmont.

Thank you for choosing Fairmont Washington D.C., Georgetown for your event and catering needs. We look forward to turning moments into special memories.



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MENU

# MORNINGS

# PLATED BREAKFAST

All breakfasts include orange or grapefruit juice, yogurt parfaits, family style assorted pastries, Royal Cup Coffee & Lot 35 Teas.

## THE CAPITAL 60

### ENTREES

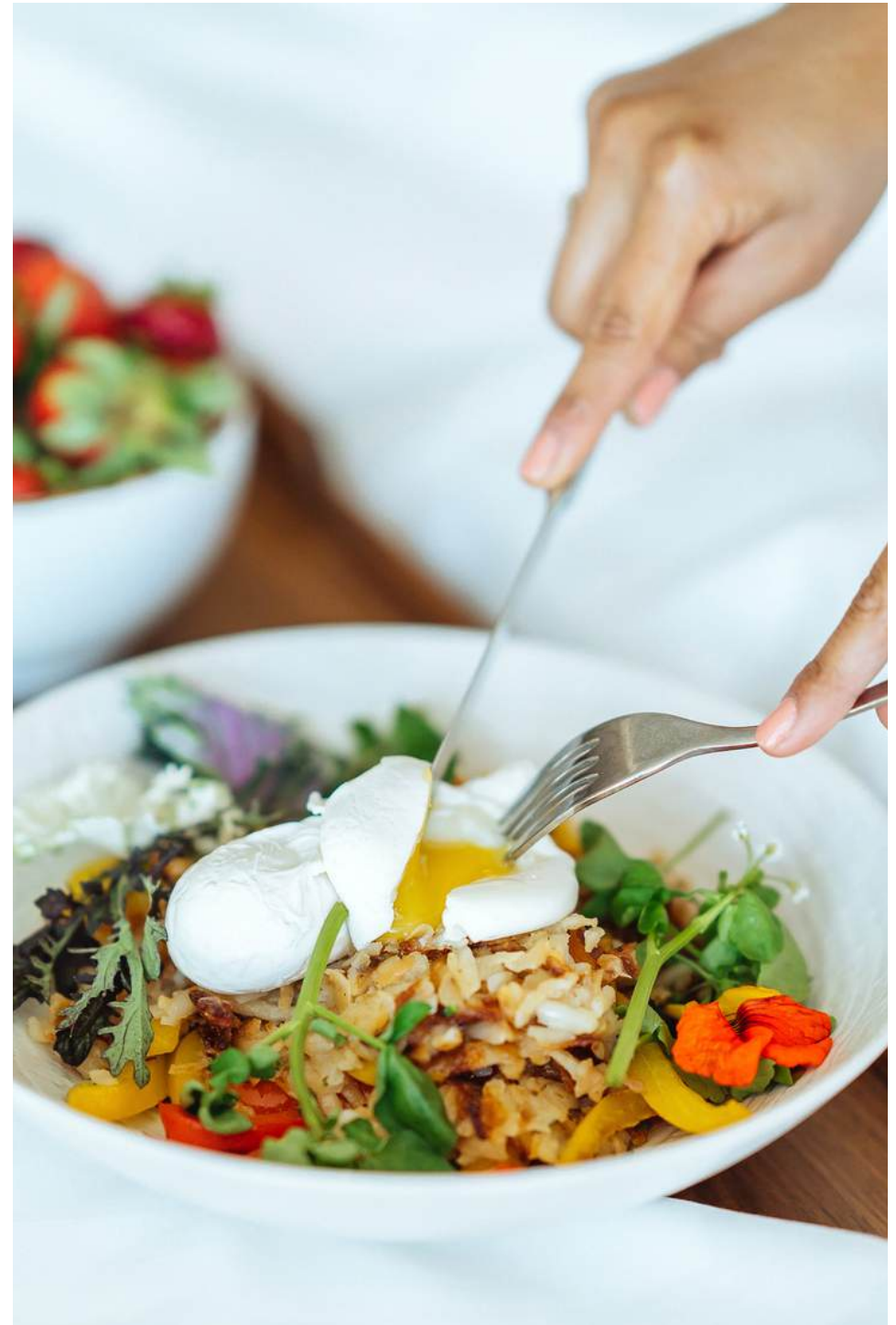
*Please choose 1 of the following*

- Brioche French Toast | Maple Syrup
- Cage-Free Scrambled Eggs
- Classic Eggs Benedict
- Organic Egg White Frittata | Spinach, Feta, Tomato Jam
- Quiche Loraine
- Crab Cake Eggs Benedict +12

### SIDES

*Please choose 2 of the following*

- Applewood Smoked Bacon
- Traditional Pork Sausage Links
- Chicken Apple Sausage
- Virginia Smoked Ham
- Country Vegan Sausage (V)
- Lyonnais Potatoes
- Herb Roasted Yukon Gold Potatoes
- Leek & Potato Hash



*All prices are in USD and subject to 26% service fee and 10% tax.*

*Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.*



# CONTINENTAL BREAKFAST

Presented buffet style for 1 hour of service. Service includes Royal Cup Coffee & Lot 35 Teas.

## THE CONTINENTAL 56

Orange & Grapefruit Juices

Seasonal Fruits & Fresh Berries

Assorted Yogurt | Greek, Berry, Toasted Sliced Almonds, Dried Fruits & Honey Granola

House Made Granola | Whole, Skim & Almond Milk

Assorted Bagels, Muffins, Danish & Banana Bread

## OMELET STATION 25

[Requires 1 culinary attendant per 75 guests at \$240 each for duration of event]

### PROTEIN

Omelets & Eggs made to order with Cage-free Eggs

### FILLINGS

Aged Cheddar, Baby Spinach, Heirloom

Tomatoes, Peppers, Onions, Pennsylvania

Mushrooms, Black Forest Ham, Applewood

Smoked Bacon



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# BUFFET BREAKFAST

Presented buffet style for (1) hour of service. For groups under 25 people please add \$14 per person.  
Service to include Royal Cup Coffee & Lot 35 Teas.

## THE WASHINGTONIAN 70

### FRUIT, CEREAL, & YOGURT

*Please choose 3 of the following*

Seasonal Fruits & Fresh Berries  
Assorted Greek Yogurts  
Old-Fashion Rolled Oatmeal  
Seasonal Fruit  
Bircher Muesli  
Assorted Grain Loose Cereals

### BREAKFAST BAKERIES

*Please choose 3 of the following*

Seasonal Muffins  
Banana Bread  
Lemon Poppy Seed Bread  
Caramel Buns  
Assorted Bagels  
Chocolate Chip Loaf  
Viennese Coffee Cake  
Apple Cinnamon Coffee Sugar Crumbles  
Vegan Muffins

### ENTREES

*Choose 3 of the following*

Cage-Free Scrambled Eggs  
Classic Eggs Benedict  
Smoked Salmon Eggs Benedict  
Egg White Frittata, Wild Mushrooms, Feta  
Egg White, Spinach, Feta, Tomato, Breakfast Wrap  
Bacon, Ham & Swiss Cheese Quiche  
Quiche Florentine  
Brioche French Toast, Vermont Maple Syrup  
Buttermilk Pancakes, Vermont Maple Syrup  
Belgian Waffles, Vermont Maple Syrup  
Eggs Florentine +15  
Eggs Crab Benedict +15  
Lobster Benedict +15

### SIDES

*Choose 3 of the following*

Chicken Apple Sausage  
Traditional Pork Sausage Links  
Applewood Smoked Bacon  
Country Vegan Sausage  
Fingerling Potatoes  
Leek and Potato Hash  
Herb Roasted Yukon Gold Potatoes  
Potato Latkes, Sour Cream  
Grilled Tomato

### BEVERAGES

*Choose 3 of the following*

#### Juices

Orange  
Cranberry  
Grapefruit  
Pineapple  
Apple

#### Smoothies

Strawberry, Orange & Honey  
Pineapple, Banana & Coconut (V)  
Spinach, Avocado & Apple (V)

# BUFFET BRUNCH

Presented buffet style for (1) hour of service. For groups under 25 people please add \$14 per person.  
Service to include Royal Cup Coffee & Lot 35 Teas.

## THE GEORGETOWN 92

### BREAKFAST BAKERIES

Seasonal Muffins  
Banana Bread  
Lemon Poppy Seed Cake  
Viennese Coffee Cake  
Assorted Bagels

### STARTERS

Vanilla Yogurt Parfait | Blueberry Compote,  
Almond Granola  
Avocado Toast | Pomegranates, Feta Cheese,  
Country Bread  
Baby Kale | Radish, Sundried Tomato, Parmesan  
Dressing

### CHARCUTERIE BOARD

A Selection of Cured Meats, Local Cheeses, Flat Breads,  
Olives, Grain Mustard, & Fig Jam

### ENTREES

Cage-Free Scrambled Eggs  
Shrimp & Grits  
Chicken & Waffles | Hot Honey  
Brioche French Toast | Vermont Maple Syrup,  
Whipped Cream, Berry Compote

### SIDES

Seasonal Fruits & Fresh Berries  
Assorted Greek Yogurt  
Grilled Herb Tomato  
Crispy Fingerling Potatoes  
Applewood Smoked Bacon  
Artisanal Cheese and Charcuterie Display  
Chicken Apple Sausage

### JUICES

Orange  
Cranberry  
Grapefruit  
Apple



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# BREAKFAST COMPLEMENTS

## STARTERS

Local Artisan Meats & Cheeses	19
Assorted Whole Grain Cereals	8
Berry & Granola Greek Yogurt Parfaits	11
Steel Cut Oatmeal	12
Chia & Coconut Pudding	12
Birchir Muesli	10

## FROM THE BAKERY

Butter Croissants	69 per dozen
Pain Au Chocolate	69 per dozen
Lemon Poppy Seed Bread	69 per dozen
Brioche Cinnamon Wreath	69 per dozen
Caramel Buns	69 per dozen
Viennese Coffee Cake	69 per dozen
Chocolate Chip Loaf	69 per dozen
Banana Bread	69 per dozen
Lemon Poppy Seed Cake	69 per dozen

## ENTRÉES

Egg Bites   Spinach, Pepper, Onion, White Cheddar, Tomato	12
Cage-Free Eggs Sandwich   Sausage & Cheddar	12
English Muffin Sandwich	12
Cage-Free Eggs Wrap   Applewood Smoked Bacon & Swiss Wrap	12
Scrambled Organic Eggs	10
Quiche Lorraine	12
Smoked Salmon	15

## SIDES

Peeled, Hard Boiled Eggs	9
Applewood Smoked Bacon	10
Smoked Virginia Ham	10
Chicken Apple Sausage	10
Cheesy Carolina Stone Ground Grits	9

## BEVERAGES

<b>Juices</b>	<b>10</b>
Cranberry	
Pineapple	
Apple	
<b>Fresh Pressed Juices</b>	<b>18</b>
Carrot Ginger	
Melon & Mint	
Beet & Yuzu	
<b>Smoothies</b>	<b>16</b>
Strawberry, Orange & Honey	
Pineapple, Banana & Coconut (V)	
Spinach, Avocado & Apple (V)	



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## BREAKFAST BOX

54

All boxed breakfast in an easy to carry container, includes the following.

### STARTERS

*Please choose 1 of the following*

Greek Yogurt  
Seasonal Muffin  
Whole Banana or Apple

### BEVERAGES

*Choose 1 of the following*

Still and Sparkling Mineral Water  
Fresh Squeezed Orange Juice or Grapefruit Juice

### SANDWICHES

*Please choose 1 of the following*

**Smoked Turkey & Swiss**  
Heirloom Tomatoes, Lettuce on Baguette

**Brie & Prosciutto Baguette**  
Butter, Sea Salt

**Sausage, Egg & Cheese**  
Herb Butter, English Muffin

**Egg Salad Wrap**  
Organic Eggs, Fine Herbs

**Country Ham**  
Croissant, Gruyere, Aioli

**Smoked Salmon**  
Tarragon Cream Cheese, Pickled Onions, Tomato, Multigrain

### BREAKFAST ENHANCEMENTS

**Bagels & Lox +23**  
Smoked Salmon, Assorted Mini Bagels and Cream Cheese, Shaved Onion, Capers, Lemon

**Sides**  
Assorted Bagels, Red Onion, Tomatoes, Capers

**Breakfast Tarts +18**  
Aged Gruyere Leek & Spinach  
Applewood Bacon & Swiss  
Black Truffle & Leek  
Roasted Tomato & Spinach

**Selection of Exotic Fruit +18**  
Mango, Papaya, Kiwi, Berries



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MENU

# COFFEE BREAK



# COFFEE BREAK

Presented buffet style for 1 hour of service.

## CREATIVE BREAKS

<b>NATIONALS PARK</b>	<b>39</b>	<b>ROOFTOP HONEY *</b>	<b>33</b>	<b>WELLNESS BOOST</b>	<b>24</b>
Churros Popcorn Corn Dogs Roasted Nuts Funnel Cakes Chocolate Covered Pretzels Nachos Warm Pretzels   Beer Cheese & Mustard		Yogurt Honey Panna Cotta Honey Financier Poached Pear Tart Cheese & Fruit Plate Rooftop Honey Iced Honey <i>*Honey is collected from beehives on the roof of The Fairmont</i>		<b>Protein Balls</b>   Raspberry, Chocolate, Coconut <b>Granola Bar</b>   Rooftop Honey, Cranberry <b>Super Juices</b>   Passion Fruit & Orange, Lemon & Strawberry, Yuzu Lemongrass <b>Crudité</b>   Green Goddess Dressing	
<b>HORTON'S KIDS* MYO TRAIL MIX</b>	<b>28</b>	<b>CHIPS AND DIP</b>	<b>27</b>	<b>THE BARISTA</b>	<b>19</b>
Yogurt Covered Raisins Wasabi Peas Granola Pretzel Nuggets Dried Fruits Assorted Nuts & Seeds Plain M&M's Toasted Coconut <i>*A portion of the proceeds will be donated to Horton's Kids – <a href="http://www.hortonskids.org">www.hortonskids.org</a></i>		Garlic & Olive Hummus Roasted Red Pepper Hummus Baba Ganoush Cucumber Raita Tabbouleh Celery & Carrot Pita Chips		<i>Maximum 25 Guests</i> Nespresso Machine Assorted Pods Hazelnut Syrup Whole Milk   Oat Milk Half & Half Chocolate Covered Coffee Beans Biscotti	
		<b>THE DONUT SHOP</b>	<b>39</b>		
		<b>Donuts</b>   Salted Caramel, Strawberry, Crisp Sicilian Pistachio, & Espresso Crunch <b>Donut Holes</b>   Caramel, Chocolate & Raspberry Sauce			

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# COFFEE BREAK

Presented Buffet Style for 1 Hour of Service. For parties of 25 or less Tea is served on tier stand and above 25 guests tea is served buffet style.

## THE BRITISH EMBASSY

52

Assortment Lot 35 Fairmont Teas

### Tea Sandwiches

Classic Cucumber

Smoked Salmon with Cream Cheese & Dill

Chicken Salad Sandwich

Brie, Tomato & Basil

### Sweet Treats

Macaron

Financier

Lemon Tart

Fruit Verrine

Scones

### Spreads

Clotted Cream

Lemon Curd

Strawberry Preserve



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# COFEE BREAK PACKAGES

## ALL DAY BREAK PACKAGE

80

Priced per person. Each break is presented for 1 hour of service with Royal Cup Coffee & Lot 35 Tea. For groups under 25, please add \$14 per guest. Price to include one selection from the Early Morning, one selection from the Mid-Morning and one selection from the Afternoon.

### EARLY MORNING

*Choose either of the following*

Selection of Juices  
Sliced Seasonal Fruits & Berries  
Assorted Danish  
Tea Breads  
Muffins

OR

Selection of Juices  
Whole Fruit  
Assorted Bagels | Regular & Flavored Cream  
Cheese

### MID-MORNING

*Choose either of the following*

Assorted Granola Bars  
Assorted Soft Drinks  
Still & Sparkling Mineral Waters

OR

Build your Own Parfait | Granola, Plain  
& Flavored Greek Yogurt, Wild Berry  
Compote  
Assorted Soft Drinks  
Still & Sparkling Mineral Waters

### AFTERNOON

*Choose either of the following*

Yogurt Covered Raisins  
Terra Chips  
Chocolate Cherry Bars  
Whole Fruit  
Assorted Soft Drinks  
Still & Sparkling Mineral Waters

OR

Spicy Rosemary Nut Mix  
Freshly Baked Cookies  
Assorted Soft Drinks  
Still & Sparkling Mineral Waters  
Assorted Bottled Juices



# COFFEE BREAK

## À LA CARTE REFRESHMENTS

### FRUIT & YOGURT

Sliced Seasonal Fruits & Fresh Berries	<b>12 per person</b>
Fruit Kababs, Honey Yogurt Dip	<b>14 per person</b>
Organic Yogurts	<b>7 per person</b>
Basket of Whole Fruit	<b>44 per dozen</b>

### SNACKS

#### Gourmet Snacks

Bags of Popcorn	<b>9 each</b>
Bags of Pretzel Twists	
Bag of Terra Chips	

#### Dry Snacks

Potato Chips	<b>8 each</b>
Assorted Granola Bars	
Bags of Mixed Nuts & Trail Mix	
Assorted Candy Bars	

### SWEET

Chocolate Covered Pretzels	<b>8 per person</b>
White Chocolate Yogurt Covered Pretzel	<b>8 per person</b>
Chocolate Covered Almonds	<b>8 per person</b>
Gummy Bears	<b>8 per person</b>
Coffee Roasted Espresso Beans	<b>8 per person</b>
Probiotic Dark Chocolate Cranberries	<b>8 per person</b>
64% Chocolate Covered Blueberries	<b>8 per person</b>

### FROM THE BAKERY

#### Pastries

Seasonal Muffins	<b>69 per dozen</b>
Banana Bread	
Lemon Poppy Seed Bread	
Caramel Buns	
Assorted Bagels	
Assorted Coffee Cake	
Chocolate Chip Loaf	
Apple Cinnamon Coffee Cake	
Assorted Cookies	
Fudge Brownies	
Blondies	
S'mores Bars	
Raspberry Bars	
Artesian Scones	
Butterscotch Toffee Bar	

#### Specialty Pastries

Macarons	<b>75 per dozen</b>
Chocolate Bon Bon	
Honey Nougat Cube	
Cherry Blossom Sable	
Protein Balls (V)	
Hong Kong Mango Pudding	
Italian Pistachio Cannolies	

### BEVERAGES

Cold Brew Coffee	<b>14 each</b>
Assorted Bottled Juice	<b>12 each</b>
Still & Sparkling Mineral Water	<b>8 each</b>
Assorted Soft Drinks	<b>8 each</b>
Assorted Sparkling Flavored Water	<b>8 each</b>
Assorted Flavored Iced Tea	<b>9 each</b>
Royal Cup Coffee	<b>135/gallon</b>
Assorted Lot 35 Fairmont Teas	<b>135/gallon</b>
House Made Hot Chocolate	<b>155/gallon</b>

#### Smoothies

Strawberry, Orange & Honey	<b>16 each</b>
Pineapple, Banana & Coconut (V)	
Spinach, Avocado & Apple (V)	

#### Fresh Pressed Juice

Carrot Ginger	<b>18 each</b>
Melon & Mint	
Beet & Yuzu	



MENU

# AFTERNOONS

# LUNCH

Presented buffet style for 1 hour of service including fresh rolls with butter, 1 soup, 3 salads, 2 entrées, 2 sides, 2 desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$16 per person. For an additional entrée, please add \$16 per person.

## BUILD YOUR OWN LUNCH BUFFET

86

### SOUPS

*Choose 1 of the following*

- Chickpea** | Smoked Paprika, Dry Chorizo
- Roasted Tomato** | Basil Pesto (V)
- Broccoli Velouté** | Aged Cheddar
- New England Chowder** | Idaho Potato, Applewood Bacon
- Tortilla** | Avocado, Cilantro Cream
- Potato Leek** | Truffle Chive
- Onion** | Gruyère Crostini
- Roasted Curried Cauliflower** | Dill (V)
- White Bean & Kale** | Parmesan, White Balsamic

### SALADS

*Choose 3 of the following*

- Cavatappi Pasta** | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto
- Baby Kale Salad** | Manchego, Green Apple, Cranberries, Citrus Honey Vinaigrette
- Classic Caesar** | Parmesan, Brioche Croutons
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing (V)
- Arcadian Greens** | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (V)
- Fingerling Potato** | Green Onions, Bacon Bits, Grainy Mustard Dressing
- Garbanzo Salad** | Bell Peppers, Tomatoes, Cucumbers, Hard Boiled Egg, Paprika Dressing
- Beet Salad** | Carrots, Orange, Goat Cheese, Cilantro Dressing

### ENTRÉES

*Choose 2 of the following*

- Saffron Risotto** | Asparagus, Parmigiano Cheese
- Mushroom Ravioli** | Baby Kale, Cherry Tomato, Basil Broth (V)
- Orecchiette Pasta** | Shrimp, Roasted Fennel, Marinara
- Grilled Skirt Steak** | Chimichurri, Caramelized Onion
- Petit Beef Medallion** | Wild Mushroom, Rosemary Jus
- Pork Loin** | Caramelized Apple, Port Jus
- Rotisserie Chicken** | Buttered Herbs, Lemon, Natural Jus
- Orange Glazed Chicken Breast** | Green Onion
- Country Style Fried Chicken** | Pickles, Gravy
- Rockfish** | Fennel, Olive Tapenade Dressing
- Salmon** | Parsley Lemon Caper Butter Sauce
- Seasonal Fish** | Bouillabaisse Jus
- Sesame Tofu** | Red pepper & Soy Emulsion, Bok-Choi Stir-Fry (V)
- Roasted Cauliflower** | Green Curry Coconut (V)

### SIDES

*Choose 2 of the following*

- Heirloom Carrots** | Honey Glaze (V)
- Carnival Cauliflower** | Olive Oil, Basil (V)
- Swiss Chard** | Aged Balsamic, Thyme (V)
- Broccolini** | Sliced Almonds (V)
- Tri-Colored Quinoa** | Petite Vegetables & English Peas (V)
- Creamy Polenta** | Poblano Pepper
- Fingerling Potatoes** | Rosemary (V)
- Jasmine Rice** | Saffron (V)



# LUNCH

Presented buffet style for 1 hour of service including fresh roll with butter 1 soup, 3 salads, 2 entrées, 2 sides, 2 desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$16 per person. For an additional entrée, please add \$16 per person.

## BUILD YOUR OWN LUNCH CONTINUED

### DESSERT

*Choose 2 of the following*

Raspberry Lychee Tartlet  
Mango Passion Fruit Hazelnut Tart  
New York Style Cheesecake  
Strawberry Vanilla Bean Tart  
Italian Pistachio Cannoli  
Strawberry Lemon Shortcake  
Sicilian Pistachio Financier

### GLUTEN FREE

Assorted French Macarons  
Pecan Salted Caramel Cup  
Butterscotch Chocolate Pot De Cream  
Vanilla Bean Crème Brûlée  
Dulce de Leche Crème Brûlée  
Tiramisu in Chocolate Cup  
58% Dark Chocolate Cup

### VEGAN

Orange Cicle Torte  
Vegan Berry Panna Cotta  
Vegan Mango Tart  
Vegan Chocolate Tart



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# EXPRESS LUNCH

Presented buffet style for (1) hour of service. For groups under 25 people please add \$16 per person. Service to include Royal Cup Coffee & Lot 35 Teas.

## BUFFETS

### THE FOGGY BOTTOM

78

#### SOUP

**Roasted Tomato Basil Soup (V)**

#### SALAD

**Classic Caesar** | Parmesan Cheese, Croutons

**Cavatappi Pasta** | Cherry Tomatoes, Kalamata

Olives, Feta, Cilantro Pesto

#### WRAPS

**Turkey & Brie** | Avocado, Romaine, Cucumber

**Capicola & Mozzarella** | Arcadian Lettuce, Red Onion, Pesto

**Grilled Vegetable** | Peppers, Zucchini, Portobello, Iceberg Lettuce, Hummus (V)

#### DESSERT

Brownie

White Chocolate Blondies

Raspberry Bar

Seasonal Whole Fruit

### THE DUPONT CIRCLE

80

#### SOUP

**White Bean Soup** | Chicory (V)

#### SALAD

**Heirloom Beet** | Orange, Goat Cheese, Frisse, Sherry Vinaigrette

**Arcadian Greens** | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (V)

#### ENTREES

**Organic Chicken** | Miso-Soy Glaze

**Potato Gnocchi** | Chives, Brown Butter Cream

**Stir-Fried Kale** | Sundried Tomatoes

#### DESSERT

New York Style Cheesecake

Strawberry Vanilla Bean Tart

Seasonal Whole Fruit

### THE WEST END

86

#### SOUP

**Potato Leek Soup** | Chive

**Onion Soup** | Gruyere Crostini

#### SALAD

**Arugula & Ricotta Salad** | Pickled Red Onion, Toasted Walnuts, Peach Balsamic Dressing

**Pear & Gem Salad** | Crisp Sundry Tomato, Focaccia, Black & Blue Cheese, Cider Vinaigrette

#### ENTRÉES

**Salmon** | Lemon Butter Sauce

**Grilled Skirt Steak** | Chimichurri, Caramelized Onion

**Saffron Risotto** | Asparagus, Parmigiano

**Broccolini** | Sliced Almonds (V)

#### DESSERT

Mini Apple Pie

Opera Torte

Raspberry Lychee Tart

Seasonal Whole Fruit

# EXPRESS LUNCH

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## PACK N' GO

72

### SALADS

*Choose 1 of the following*

**Fingerling Potato** | Green Onions, Bacon Bits, Grainy Mustard Dressing

**Cavatappi Pasta** | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto

**Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing

**Arcadian Greens** | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (V)

### SANDWICHES

*Choose up to 3 of the following*

**Grilled Chicken Salad** | Tomato, Lettuce, Brioche Bun

**Applewood Smoked Ham** | Swiss, Lettuce, Tomato, Sundried Tomato Ciabatta

**Slow Roasted Beef** | White Cheddar, Romaine, Horseradish Cream, Italian Loaf

**Grilled Vegetable** | Peppers, Tomato, Portobello, Hummus, Sundried Tomato Focaccia (V)

**Tuna Salad** | Radish, Cucumber, Spinach, Cilantro, Mayo, Spinach Tortilla Wrap

**Roasted Turkey Breast** | Tomato, Lettuce, Cheddar, Country Ciabatta

**Mediterranean** | Hummus, Tomato, Red Onion, Cucumber, Romaine, Tzatziki, Tortilla Wrap (V)

All sandwiches and wraps can be made gluten free for + \$2 per person.

### DESSERTS

*Choose 1 of the following*

Fudge Brownies

Blondies

Raspberry Bars

Butterscotch Toffee Bar

Cookies



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# LUNCH

Entrée prices are based on a 3 Course Meal. For an additional course, please add \$16 per person.  
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

## PLATED LUNCH

### SOUPS

*Choose 1 of the following*

- Roasted Tomato** | Pesto (V)
- Maryland Crab Chowder** | Old Bay
- Chicken Tortilla** | Avocado
- Asparagus** | Toasted Brioche
- Minestrone** | Parmesan

OR

### SALADS

*Choose 1 of the following*

- Baby Kale** | Manchego, Green Apple, Cranberries
- Baby Gem Lettuce** | Brioche Croutons, Parmesan Dressing
- Arcadian Greens** | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (V)
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing (V)



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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.*

# LUNCH

Entrée prices are based on a 3 course meal. For an additional course, please add \$16 per person.

Service includes royal Cup Coffee & Assorted Lot 35 Teas.

## PLATED LUNCH CONTINUED

### ENTRÉES

*Choose 1 of the following*

#### FROM THE RANCH

86

**Free-Range Chicken Breast** | Spinach, Black Beans & Crispy Potatoes, Succotash, Jalapeño & Tomato Salsa

**Herb & Truffle Chicken** | Pennsylvania Mushroom Risotto, Honey Glazed Carrots, Lemon Thyme Jus

**Smoked Chicken Breast** | Rainbow Swiss Chard, Sundried Tomatoes, Creamy Polenta, Natural Jus

#### FROM THE PASTURE

106

**Flat Iron** | Broccolini, Yucca Fries, Chimichurri

**Beef Tenderloin** | Garlic Whipped Potatoes, Petite Vegetables, Red Wine Jus

**10 oz. Strip Steak** | Confit Baby Potatoes, Green Beans, Rosemary Jus

#### FROM THE WATER

93

**Atlantic Salmon** | Wild Rice, Asparagus, Pea Tendrils, Curry Butter

**Striped Bass** | Warm Potato Salad, Sauteed Swiss Chard, Lemon-Dill Beurre Blanc

**Bronzini** | Fingerling Potato, Fennel, Green Beans, Saffron Beurre Blanc

#### FROM THE GARDEN

78

**Barbecue Grilled Vegetables** | Eggplant, Squash, Tomato, Fennel, Sunflower Seeds (V)

**Sesame Tofu** | Bok Choi Stir-Fry, Jasmine Rice, Sweet Chili (V)

**Cauliflower Steak** | Baby Kale, Black Lentils, Radish, Romesco Sauce (V)

### DESSERT

*Choose 1 of the following*

**Lemon Curd Tart** | Fresh Raspberry, Lemon Mascarpone Cream & Crisp Merengue Kisses

**New York Cheesecake** | Mix of Berries, Graham Cookie, & Mascarpone Vanilla Soft Bake Cheesecake, Chocolate Shards

**Chocolate Fleur Du Sel** | Chocolate Tart, Chocolate Sponge, Caramel Syrup, Chocolate Cremeux with Chocolate Shards

**Carrot Cake** | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips

**Coffee Panna Cotta** | Infinity Coffee Cream Pipe Meringue, Espresso Dust & Coffee Chantilly

**Bourbon Vanilla Crèmeux Tart** | Vanilla Infinity Tart, Bourbon Sponge, Vanilla Jelly Vanilla Mascarpone & Vanilla Glaze

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MENU

# EVENINGS



# RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre either passed or displayed.

## HORS D'OEUVRES

### COLD

**Citrus Compressed Watermelon** | Feta Cheese **12 per piece**  
**Shrimp & Mango Skewer**  
**Cucumber & Almond Gazpacho Soup Shooter** | Smoked Paprika (V)  
**Deviled Egg** | Bacon Jam & Mustard Caviar  
**Rice Paper Spring Roll** | Hoisin Sauce (V)  
**Salmon Rillettes** | Crème Fraiche  
**Bruschetta** | Prosciutto, Mozzarella, Basil & Tomato  
**Confit Salmon Gravlax Profiterole**

**Yellowfin Tuna** | Smoked Avocado, Jicama, Wonton  
**California Roll** | Wasabi, Pickled Ginger, Soy Sauce  
**Assorted Nigiri Style Sushi**  
**CLT Slider** | Crabmeat, Lettuce & Tomato, Citrus Aioli  
**Beef Tartare** | Caper, Baguette  
**Smoked Duck** | Blackberry Jam, Ficelle  
**New England Lobster Roll** | Tarragon Mayonnaise  
**Mini Madeleines** | Crème Fraiche, Osetra Caviar  
**Spicy Salmon Tartar** | Sriracha Aioli, Scallion, Sesame Coronet

### HOT

**Chicken Satay** | Peanut, Cilantro **12 per piece**  
**Smoked Gouda-filled Arancini** | Truffle Aioli  
**Mushroom Chopsticks** | Thai Chili  
**Vegetable Samosa** | Cilantro Chutney (V)  
**Coconut Chicken Tenders** | Balinese Peanut Sauce  
**Tempura Shrimp** | Sweet Chili Citrus Sauce  
**Roasted Pear & Brie Cheese** | Almond Crusted Phyllo, Local Honey Glaze  
**Masala Chicken Samosa** | Onion, Cilantro & Chiles, Cilantro Yogurt Dip  
**Empanada of Black Bean** | Peppers, Corn, Pepper Jack Cheese, Romesco Sauce  
**Pulled Chicken Taco** | Sofrito Vegetables, Cotija Cheese, Avocado  
**Jerk Chicken** | Crisp Plantain, Apricot Jam

**Peking BBQ Duck Roll** | Hoisin & Cilantro **14 per piece**  
**Lobster Cappuccino Demitasse** | Tarragon Cream  
**Juniper Crab Cake** | Remoulade Sauce  
**Petite Lamb Chops** | Basil & Mustard Sauce  
**Bacon Wrapped Flat Iron** | Smoked Bacon  
**Char Sui Pork Quesadilla** | Chipotle Mayo  
**Shrimp Toast** | Scallion-Chili Sauce  
**Beef Wellington** | Truffle Madeira Sauce



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# RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre either passed or displayed.

## HORS D'OEUVRES

### DESSERTS

10 PER PIECE

Raspberry Lychee Tartlet  
Mango Passion Fruit Hazelnut Tart  
New York Style Cheesecake  
Strawberry Vanilla Tart  
Apple Frangipani Tart  
Chocolate Peanut Crèmeux Tartlet  
Mini Apple Caramel Tart  
Strawberry Lemon Shortcake  
Pistachio Financier  
Opera Torte  
Forest Berry Opera Cake

### GLUTEN FREE

Assorted French Macarons  
Pecan Salted Caramel Tartlet  
64% Chocolate Mousse Cup with Fresh Raspberry  
Caramel Chocolate Pot de Crème  
Vanilla Crème Brûlée  
Dulce de Leche Crème Brûlée  
Tiramisu in Chocolate Cup  
Flourless Chocolate Brittle Torte

### VEGAN

Berry Panna Cotta  
Orange Cicle Torte  
Vegan Mango Tart  
Vegan Chocolate Tart



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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.*

# RECEPTIONS

Presented for 2 hours of service.

## DISPLAYS

### VEGETARIAN ANTIPASTI

Seasonal Vegetables  
Hummus  
Spinach & Artichoke  
Maytag Blue Cheese Herb  
Grilled Portobello Mushrooms  
Sundried Tomatoes  
Oven Roasted Honey Carrots  
Thyme Roasted Zucchini & Yellow Squash  
Orange Zest Beets  
Rosemary Focaccia

### 24 ANTIPASTI PLATTER

Selection of Artisanal Cheeses  
12-month Prosciutto  
Italian Cured Beef Bresaola, Sopresatta, Coppa  
Olives  
Artichokes  
Sundried Tomatoes  
Roasted Peppers  
Basil Pesto  
Basket of Artisanal Breads

### 44 MEDITERRANEAN TAPAS 48

Marinated Feta, Olive Oil, Marjoram  
Cucumber & Heirloom Tomato Salad with Mint  
Manchego Cheese  
Spanish Olives  
Baba Ghanoush  
Hummus  
Tabbouleh Salad  
Dolmas  
Spanakopita  
Lamb Brochettes with Tzatziki  
Grilled Flat Bread  
Rosemary & Sea Salt Lavosh



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# RECEPTIONS

Presented for 2 hours of service.

## DISPLAYS CONTINUED

### VIRGINIA DAIRY

38

*Seasonal Cheeses Subject to Availability*

*Served with Artisan Breads, Ciabatta & Olive Rolls*

**Cabra La Mancha Goat's Milk Cheese** | Red Grape Salad

**Black & Blue Goat's Milk Cheese** | Orange Marmalade

**Cheddar Marmac Cow's Milk Cheese** | Virginia Honey Wildflower

**Gouda Lusk Cow's Milk Cheese** | Pear Chutney

### DIM SUM

44

Barbecue Pork Buns  
Chicken & Vegetable Pot Stickers  
Crispy Vegetarian Spring Rolls  
Shrimp Shumai  
Scallion Pancakes  
Seaweed Salad  
Cucumber Salad  
Vegetable Fried Rice

### CAVIAR STATION

120

American  
Servruga  
Osetra  
Toast Points  
Blinis  
Creme Fraiche  
Chopped Eggs  
Chives  
Red Onion

### SUSHI STATION

48

Hand-Crafted Nigiri  
Vegetarian Maki Rolls  
Seaweed Salad  
Pickled Ginger  
Wasabi  
Soy Sauce

### ATLANTIC SEAFOOD BAR

52

*Price is Based 6 Pieces Per Guest*

Jumbo Shrimp  
Crab Claws  
Ceviche Scallops  
Mussels  
Oysters | Chesapeake Bay  
Horseradish Cocktail Sauce, Cabernet  
Mignonette & Marie Rose Sauce Tabasco & Lemon

# RECEPTIONS

The following are presented with an attendant for 2 hours of service. One attendant per 75 guests at \$240 each.  
For groups fewer than 25 people, please add \$16 per person.

## ACTION STATIONS

<p><b>MARYLAND CRAB SHACK</b> 52</p> <p><b>Signature Crab Cakes</b>   Mini Brioche Rolls Remoulade Deep-fried Local Oysters Cocktail Sauce Grilled Corn on the Cob Crab Soup Shooters Hushpuppy</p>	<p><b>HOME SWEET HOME</b> 44</p> <p><b>Grilled Beef Sliders</b>   Tomato, Lettuce, Pickle, Cheddar <b>Curly Fries</b>   Barbecue Sauce, Ketchup, Mustard, Smoked Paprika Mayonnaise Mac &amp; Cheese Barbecue Meatballs Mini Corn Dogs Maryland Crab Cakes Sliders   Remoulade Aioli +10</p>	<p><b>PASTA AL DENTE</b> 40 <i>Please choose 2</i></p> <p><b>Rigatoni</b>   Pennsylvania Mushroom Pancetta, Arugula, Fontina Cheese <b>Orecchiette</b>   Black Angus Beef Bolognese. Shaved Pecorino <b>Penne</b>   Roasted Garlic, Marinara (V) <b>Campanelle</b>   Basil Pesto, Sundried Tomatoes <b>Traditional Ceasar Salad</b>   Parmesan Dressing, Herb Croutons <b>Garlic Herb Butter Bread</b></p>
<p><b>MARKET GRILL</b> 46</p> <p><b>Seafood Brochette</b>   Calamari, Shrimp, &amp; Bay Scallop, Chimichurri Sauce <b>Marinated Chicken Thigh &amp; Fingerling Potato Kebab</b>   BBQ Sauce <b>New Zealand Lamb</b>   Sweet Paprika Rub &amp; Roasted Red Pepper <b>Pincho Vegetable Skewers</b>   Roasted Eggplant, Zucchini &amp; Red Onion, Roasted Garlic Aioli</p>	<p><b>THE CARVERY</b> 48</p> <p><b>USDA Prime Beef Tenderloin</b>   Horseradish, Red Pepper Mustard Bordelaise Sauce <b>Prime Rib</b>   Parker House Roll, Mustard, Horseradish Crème Fraîche, Steak Sauce <b>Leg of Lamb</b>   Cranberry Sauce, Mint Jus <b>Atlantic Salmon en Croûte</b>   Herb Beurre Blanc</p> <p><b>Sides</b> <i>Please choose 2</i></p> <p>Grilled Asparagus Mac N Cheese Crushed Fingerling Potatoes Roasted Broccoli</p>	<p><b>TACO STAND</b> 42</p> <p>Beef Carnitas Shredded Chicken Butterfly Shrimp Mexican Rice Shredded Lettuce Pico de Gallo Guacamole Sour Cream Queso Corn &amp; Flour Tortillas</p>

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# RECEPTIONS

Presented for 1 hour of service. For groups fewer than 25 people, please add \$16 per person.

## DESSERT STATIONS

### MINI DESSERTS

<b>3 Desserts</b>	<b>30</b>
<b>4 Desserts</b>	<b>40</b>

Raspberry Lychee Tartlet  
Mango Passion Fruit Hazelnut Tart  
New York Style Cheesecake  
Strawberry Vanilla Bean Tart  
Apple Frangipane Tart  
Chocolate Peanut Crèmeux Tartlet  
Mini Apple Caramel Tart  
Strawberry, Lemon Shortcake  
Pistachio Financier  
Opera Torte  
Forest Berry Opera Cake

### GLUTEN FREE

Assorted Macarons  
Pecan Salted Caramel Tartlet  
64% Chocolate Mousse Cup with Fresh Raspberry  
Caramel Chocolate Pot de Crème  
Vanilla Crème Brûlée  
Dulce de Leche Crème Brûlée  
Tiramisu on Chocolate Cups  
Flourless Chocolate Brittle Torte

### VEGAN

Berry Panna Cotta  
Orange Cicle  
Vegan Mango Tart  
Vegan Chocolate Tart



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# RECEPTIONS

Dessert stations presented for 1 hour of service. For groups under 25 people, please add \$16 per person. For dessert action stations are presented with an attendant for 2 hours of service. One attendant per 75 guests at \$195. Each for groups under 25 people, please add \$10 per person.

## DESSERT STATIONS

### FRESHLY MADE DOUGHNUTS

Vanilla Glazed  
Pistachio Crunch  
Coconut Chips  
Chocolate Curls  
Berry Crisp  
Nutty Hazelnut  
**Donut Holes** | Caramel, Chocolate & Raspberry Sauce

### BAR TOFFEE & BAR SLAMMER

Salted Pecan & Chocolate Brittle  
Pistachio Chocolate Bark  
White Chocolate Malt Crispers  
Triple Chocolate Brownie Bars  
Rice Crispy Treat Bars  
Almond Brittle Bark  
Mix Nut Brittle Bark

### 34 THE PATISSERIE

Chocolate Bark  
Macarons  
Almond Turtles  
Apple Frangipani Tart  
Chocolate Peanut Crèmeux Tartlet  
White Chocolate Cherry Trifle  
Mango Passion Fruit Hazelnut Tart  
Tres Leches Verrine  
Strawberry Lemon Shortcake

42

### 34 THE CHOCOLATE BAR

Chocolate Crunch Financier  
Triple Chocolate Fudge Brownie  
Milk Chocolate Pot De Cream  
Caramel Chocolate Crèmeux Tartlets  
Pistachio Chocolate Bark  
Raspberry Chocolate Marshmallow

42



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# RECEPTIONS

Dessert stations presented for 1 hour of service. For groups under 25 people, please add \$16 per person.  
For dessert action stations are presented with an attendant for 2 hours of service. One attendant per 75 guests at \$240. Each for groups under 25 people, please add \$10 per person.

## DESSERT ACTION STATIONS

### CHERRIES JUBILEE

42

Toasted Almonds  
Cherry Liquor  
Vanilla Bean Ice Cream  
Bing Cherries  
Orange Zest

### CANNOLI ASSEMBLY STATION

42

Mascarpone Ricotta Filling  
Chopped Sicilian Pistachio  
Micro Chocolate Flakes  
Candied Orange Zest  
Chocolate Vermicelli  
Chopped Butter Toffee  
Chocolate Pearls  
Alpine Sugar Dust  
White Balsamic Raspberry Puree



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MENU  
**DINNER**

# DINNER BUFFET

Presented buffet style for 2 hours of service. For groups fewer than 25 people, please add \$20 per person. Service Includes fresh rolls with butter, Royal Cup Coffee & Assorted Lot 35 Teas

## THE VIRGINIAN

146

### SOUPS & SALADS

#### Forest Mushroom Bisque

**Baby Kale & Frisée Salad** | Almond, Raisins, Champagne Vinaigrette (V)

**Baked Beets & Heirloom Carrots** | Arugula Salad, Gremolata Dressing (V)

### ENTRÉES

**Grilled Black Angus** | Au Poivre Sauce

**Free-Range Chicken Breast** | Citrus Butter Sauce

**Rigatoni** | Eggplant, Zucchini, Arrabbiata Sauce (V)

### SIDES

**Roasted Fingerling Potatoes** | Rosemary, Garlic (V)

**Carnival Cauliflower** | Olive Oil, Maldon Salt (V)

### DESSERTS

Mango & Passion Fruit Tart

Chocolate Peanut Crèmeux Tartlet

## THE CAPITAL

156

### SOUPS & SALAD

**Lobster Bisque** | Toasted Focaccia

**Build Your Own Salad** | Romaine Hearts, Lola Rosa, Belgian Endive

Raspberry & Sherry Vinaigrette, Caesar Dressing, Balsamic Vinaigrette

Herb Croutons, Pumpkin Seeds, Candied Pecans, Almonds, Feta Cheese,

Strawberries, Blueberries, Heirloom Tomato, Sliced Cucumber,

Shredded Carrots, Watermelon Radish, Olives, Capers

### ENTRÉES

**Petite Beef Tenderloin Medallion** | Roasted Shallot Demi

**Pan Seared Salmon** | Saffron Butter Sauce

**Grilled Free-Range Chicken Breast** | Cilantro Chimichurri Dressing

### SIDES

**Polenta** | Cherry Tomatoes, Parsley, Citrus Olive Oil

**Broccoli Florets** | Romesco Sauce (V)

**Yukon Gold Potato Gratin** | Chives, Applewood Bacon

### DESSERTS

Mango Passion Fruit Hazelnut Tart

Tres Leches Verrine

Strawberry Lemon Shortcake



# DINNER

Entrée prices are based on a 3 course meal. For an additional course, please add \$18 per person.  
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

## PLATED DINNER

### SOUPS

*Please choose 1 of the following*

**Chilled English Pea** | Lemon, Olive Oil, Radish (V)

**Lobster Bisque** | Tarragon Cream

**Potato Leek** | Chive Cream Fraiche

**Tomato** | Arugula Pesto

**Caramelized Onion** | Gruyere Crostini

OR

### SALADS

**Lola Rosa** | Lola Rosa Lettuce, Watermelon Radish, Mango, White Balsamic Vinaigrette (V)

**Mizuna Salad** | Apricot, Cotija Cheese, Pepitas, Cilantro Lime Vinaigrette

**Apple & Walnut Salad** | Red Grapes, Mache, Cucumber, Candied Walnuts, Mint Yogurt Dressing

**Roasted Carnival Beets** | Goat Cheese, Almond, Citrus, Petite Lettuces, Honey

**Poached Pear & Arugula** | English Cucumber, Cambozola, Citrus Honey Dressing

**Petite Vegetables** | Crispy Parmesan, Parsley, Pesto, Lemon Sabayon

**Grilled Cauliflower** | Fennel, Frisse, Golden Raisins, Curry Dressing (V)

**Hudson Valley Smoked Duck** | Endive, Watercress, Black Berry Jam, Country Bread

### HOT APPETIZERS

*Please choose 1 of the following*

**Braised Beef Short Rib** | Anson Mills Stone Grits, Horseradish Cream

**Jumbo Shrimp Gnocchi** | Smoked Tomato, Shaved Fennel

**Cannelloni** | Ricotta, Lemon, Parmesan Cream

**Pennsylvania Mushrooms** | Reggiano and Truffle Beurre Blanc, Brioche, Arugula, Mosto Cotto

+14



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# DINNER

Entrée prices are based on a 3-course meal. For an additional course, please add \$18 per person.  
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

## PLATED DINNER

### ENTRÉES

*Please choose 1 of the following*

#### FROM THE RANCH 118

**Organic Chicken Supreme** | Heirloom Carrot Mousse, Baby Bok Choy, Truffle Sauce  
**18 Hour Brined Chicken** | Stone Ground Creamy Grits, Petite Glazed Vegetables, Brown Butter Jus

#### FROM THE PASTURE 129

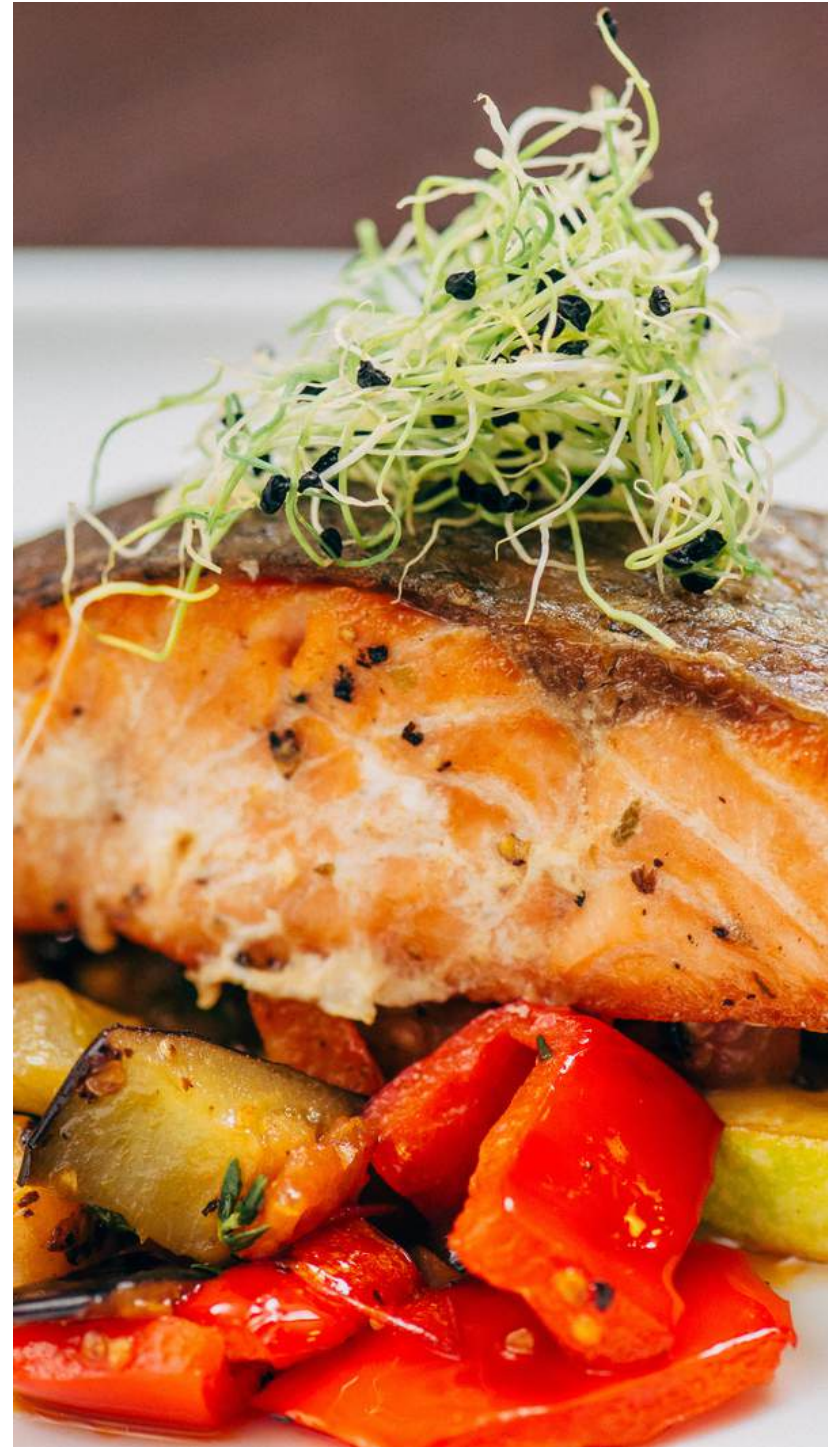
**Fillet Mignon** | Grilled Asparagus, Heirloom Carrot, Pommes Darphin, Madeira Sauce  
**Herb Crusted Lamb** | Rainbow Swiss Chard, Roasted Garlic Potatoes, Rosemary Sauce  
**Braised Beef Short Ribs** | Horseradish Pommes Puree, Artichoke, Sundried Tomatoes, Burgundy Sauce

#### FROM THE WATER 123

**Atlantic Salmon** | Potato Pave, Charred Broccolini, Cippolini Onion, Verjus Sauce  
**Chilean Seabass** | Roasted Romanesco, Radish, Golden Raisins, Vadouvan Butter Sauce  
**Striped Bass** | Fingerling Potatoes, Fennels, Pernod, Heirloom Tomato

#### FROM THE GARDEN 113

**Eggplant 'Cannelloni'** | Asparagus, Baby Squash, Cherry Tomato, Olives & Caper Sauce (V)  
**Campagnelle Pasta** | Mushrooms Bolognese, Asparagus, Pecorino Romano, Truffle Oil  
**Moroccan Spiced Vegetables** | Chickpea, Dried Apricot, Toasted Almond, Steamed Couscous (V)



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# DINNER

Entrée prices are based on a 3-course meal. For Duet Entrées please choose 1 fish, 1 meat and 2 sides. For an additional course, please add \$18 per person. Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

## DUET ENTRÉES

163

### FROM THE WATER

*Please choose 1 of the following*

Butter Poached Maine Lobster  
Grilled Jumbo Prawns  
Juniper Signature Crab Cake

### FROM THE PASTURE

*Please choose 1 of the following*

Gilled 1789 Sirloin  
Slow Braised Beef Short Ribs  
Black Angus Beef Fillet

### SIDES

*Please choose 1 of each*

### STARCH

Truffle Chive Risotto  
Yukon Gold Mash Potato Puree  
Parmesan Carolina Grits  
Rosemary Roasted Peewee Potatoes  
Mediterranean Citrus Couscous (V)

### VEGGIE

Haricot Verts Almandine (V)  
Honey Roasted Baby Carrots  
Carnival Cauliflower (V)  
Grilled Asparagus (V)  
Maple Glazed Petite Vegetables



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# DINNER

Entrée prices are based on a 3-course meal. For an additional course, please add \$18 per person.  
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

## THIRD COURSE

### DESSERT

*Please choose 1 of the following*

- New York Cheesecake** | Mix of Berries, Graham Cookie & Mascarpone  
Vanilla Soft Bake Cheesecake, Chocolate Shards
- Chocolate Fleur Du Sel** | Chocolate Tart, Chocolate Sponge, Caramel Syrup,  
Chocolate Cremieux with Chocolate 64% Shards
- Carrot Cake** | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips
- Coffee Tart** | Chocolate Sable, Infinity Coffee Cream Pipe Sponge, Espresso  
Dust & Coffee Chantilly

### GLUTEN FREE

- East West Mango Passion Fruit Hazelnut Torte** | Piedmont Sponge,  
Mango-Passion Cremieux, Milk Chocolate Glaze, Bergamot Drizzle
- Vanilla Strawberry Balsamic Panna Cotta** | Steeped Cream Bourbon  
Vanilla, Vanilla Merengue, Fresh Strawberry, Balsamic Drops
- Chocolate Hazelnut or Almond Crunch Bar** | Hazelnut Dacquoise, Wafer,  
64% Chocolate, Fresh Raspberry, Chocolate Cream
- Strawberry Meyer Lemon Pavlova** | Lemon Diplomat Cream, Macerated  
Strawberry, White Balsamic, Lemon Micro Zest

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MENU

# BEVERAGES

# BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.

Hosted bars require 1 bartender per 75 guests, bartender fee is \$240.

## BAR PACKAGE

	<u>PREMIUM</u>	<u>SUPERIOR</u>	<u>LUXURY</u>
<b>VODKA</b>	Titos Vodka	Ketel One	Belvedere
<b>GIN</b>	Beefeater	Bombay Sapphire	The Botanist
<b>RUM</b>	Bacardi Superior	Bacardi 8 yr.	Flor De Cana Grand Reserva
<b>TEQUILA</b>	Sauza Hornitos Plata	Casamigos Silver or Reposado	Don Julio Blanco
<b>BOURBON/WHISKEY</b>	Uncle Nearest Green	Maker's Mark	Woodford Reserve
<b>SCOTCH BLENDED/SINGLE</b>	The Famous Grouse	Chivas Regal	The Macallan Double Cask 12 yr.
<b>RYE</b>	Jim Beam Rye	Templeton Rye	Knob Creek Rye
<b>VERMOUTH</b>	Noilly Prat or Martini & Rossi	Noilly Prat or Martini & Rossi	Noilly Prat or Martini & Rossi
<b>SPARKLING WINE</b>	Chandon Sparkling (CA)	G.H. Mumm (FR)	Veuve Clicquot Brut (FR)
<b>WHITE WINE</b>	Canyon Road Chardonnay or Guenoc Sauvignon Blanc	Robert Mondavi Private Selection or Ruffino Pinot Grigio	Red Tail Ridge Chardonnay or Brancott Sauvignon Blanc
<b>RED WINE</b>	Bulletin Merlot or Proverb Cabernet Sauvignon	Uco Deus Organic Malbec or Dante Cabernet Sauvignon	Kenwood Pinot Noir or Grayson Cellars Cabernet Sauvignon
<b>BEER</b>	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon
<b>ENHANCEMENTS</b>	None	Premium Options Available	Premium Options Available

# BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters. Hosted bars require 1 bartender per 75 guests, bartender fee is \$240. Required minimum spend of \$800 before tax & gratuity.

## HOSTED BAR

Per Person	PREMIUM	SUPERIOR	LUXURY
<b>1st Hour</b>	\$36	\$40	\$44
<b>2nd hour</b>	\$24	\$26	\$28
<b>Each Additional Hour</b>	\$20	\$22	\$24

Per Drink	PREMIUM	SUPERIOR	LUXURY
<b>Cocktails</b>	\$19	\$21	\$23
<b>Martini</b>	\$20	\$23	\$25
<b>Wine</b>	\$18	\$20	\$22
<b>Domestic Beer</b>	\$11	\$11	\$11
<b>Premium Beer</b>	\$13	\$13	\$13
<b>Soft Drinks</b>	\$8	\$8	\$8
<b>Mineral Water</b>	\$8	\$8	\$8



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# BAR SERVICES

All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.  
Cash bars require 1 bartender & 1 cashier per 50 guests bartender fee is \$240, cashier fee is \$240.  
Required minimum spend of \$800 before tax & gratuity.

## CASH BAR

Per Drink	PREMIUM	SUPERIOR	LUXURY
<b>Cocktails</b>	\$17	\$19	\$21
<b>Martini</b>	\$18	\$21	\$23
<b>Wine</b>	\$15	\$17	\$19
<b>Domestic Beer</b>	\$10	\$10	\$10
<b>Premium Beer</b>	\$12	\$12	\$12
<b>Soft Drinks</b>	\$7	\$7	\$7
<b>Mineral Water</b>	\$7	\$7	\$7



*All prices are in USD and subject to 26% service fee and 10% tax.  
Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies. Wine is subject to change.*



# WINE LIST

Price per bottle

## SPARKLING

Prosecco, Villa Marcello, Veneto, NV	65
Sparkling Wine, Chandon, California	57
Champagne Brut, G.H. Mumm, Reims, NV	117
Champagne Brut, Veuve Clicquot, Reims, NV	130

## WHITE

### SAUVIGNON BLANC

Craggy Range Sauvignon Blanc, New Zealand	63
Groth, Napa Valley, California	57
Duckhorn Vineyards, Napa Valley, California	69
Henry Natter, Sancerre Blanc, France	74

### CHARDONNAY

Canyon Road, Modesto, California	54
Chamisal, Central Coast, California	58
Stag's Leap Hands of Time, Napa Valley, California	69
Louis Michel & Fils, Chablis, France	92

### OTHER WHITE VARIETALS

Pinot Grigio, Ronco Dei Pini, Collio, Italy	63
Riesling, Eroica, Columbia Valley, Washington	63

## RED

### PINOT NOIR

Annabella, Carneros, California	63
MacMurray Estate, Russian River Valley, California	70

### MERLOT

Canyon Road, Modesto, California	54
Novelty Hill, Columbia Valley, Washington	60

### CABERNET SAUVIGNON

Estancia, Paso Robles, California	58
Marques de Casa Concha, Concha y Toro, Puente Alto, Chile	74
Rodney Strong 'Alden Vineyard', Alexander Valley, California	69
Sterling Vineyards, Napa Valley, California	88

### MALBEC

Canyon Road, Modesto, California	54
Novelty Hill, Columbia Valley, Washington	81

### OTHER RED VARIETALS

Zinfandel, Quivira, Dry Creek Valley, California	81
André Brunel, Domaine les Cailloux, Côtes du Rhône, France	69
Château Laurets Puisseguin-Saint-Émilion, Bordeaux, France	107
The Prisoner Red Blend, Napa Valley, California	101

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# SIGNATURE COCKTAILS

Choosing three or more signature cocktails necessitates the addition of a Signature Cocktail Bar, available for \$240. A minimum of 75 guests is required.

## **OLD FASHIONED** | \$24 PER DRINK

Uncle Nearest Green Label Bourbon, Simple Syrup, Angostura Bitters, and Orange Peel Garnish

## **NEGRONI** | \$24 PER DRINK

Tanqueray Gin, Campari, Noilly Sweet Vermouth, and Orange Peel Garnish

## **FRENCH 75** | \$24 PER DRINK

Bombay Gin, Simple Syrup, Lemon Juice, Grapefruit Juice, Soda, Lemon Zest Garnish

## **MANHATTAN** | \$24 PER DRINK

Uncle Nearest 1884 Bourbon, Noilly Prat Vermouth, Angostura Bitters, and Brandied Cherry Garnish

## **KETTLE ONE ESPRESSO MARTINI** | \$24 PER DRINK

Served On Tap from our Kettle One Espresso Martini Dispenser

## **PALOMA** | \$24 PER DRINK

Cassamigos Blanco, Lime Juice, Grapefruit Juice, Soda

## **APEROL SPRTIZ** | \$22 PER DRINK

Aperol, Prosecco, Soda, Orange Slice

## **DARK AND STORMY** | \$24 PER DRINK

Bacardi 8yr and Fever Tree Ginger Beer

## **BLOODY CAESER** | \$20 PER DRINK

Tito's Vodka, Clamato, Tabasco, Worcestershire Sauce

*Please inquire about our Reserve Scotch and Whiskey List*



*Fairmont*  
WASHINGTON, D.C.  
GEORGETOWN