



Early Morning Breaks

EXECUTIVE CONTINENTAL - \$22.95 per person

Selection of Three Chilled Juices

Bakery Display Featuring Gourmet Muffins and Danish

Assortment of Bagels with Flavored Cream Cheese and Fruit Preserves

Fresh Fruit Display Featuring an Array of Seasonal Fresh Fruits and Berries
Butter and Preserves

Premium Coffee Service to Include:

Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers,
and a Selection of Tazo Herbal Teas

EMBASSY CONTINENTAL - \$24.95 per person

Selection of Three Chilled Juices

Mini Ham, Egg and Cheese Croissants

Bakery Display featuring Gourmet Muffins and Danish

Assortment of Bagels with Flavored Cream Cheese and Fruit Preserves

Fresh Fruit Display featuring an Array of Seasonal Fresh Fruits and Berries

Premium Coffee Service to Include:

Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers,
and a Selection of Tazo Herbal Teas



We proudly serve Starbucks Coffee

Packages are based on thirty minutes

A Catering Event Specialist will be most willing to discuss alternate menu selections.

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taxable service charge and 10% DC sales tax. 3



Ambassador All Day Break Package

\$47.95 per person

Add Assorted Bagels, Assorted Yogurts or Assorted Granola Bars for \$2.50 per person each

- Early Morning -

Selection of Three Chilled Juices

Sliced Fresh Fruit

Bakery Display featuring Gourmet Muffins and Specialty Danish

Mini Ham, Egg & Cheese Croissants

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Teas

- Mid Morning -

Assorted Soft Drinks and Bottled Waters

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Teas

- Afternoon -

Cookies and Brownies

Assorted Soft Drinks and Bottled Waters

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Diplomat All Day Break Package

\$41.95 per person

- Early Morning -

Selection of Three Chilled Juices

Bakery Display featuring Gourmet Muffins and Specialty Danish

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Teas

- Mid Morning -

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Teas

-- Afternoon -

Cookies and Brownies

Assorted Soft Drinks and Bottled Waters

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Specialty Breaks

HEALTHY NUT.....\$20.95 per person

Fresh Fruit Kabobs and Assorted Yogurts, Dried Fruit and Assorted Nuts
Trail Mix, Power Bars, Granola Bars, Fruit Bars
Assorted Fruit Juices, Assorted Soft Drinks and Bottled Waters

CARNIVAL TIME..... \$17.95 per person

Warm Jumbo Soft Pretzels served with Mustard,
Cracker Jacks, Terra Chips, and Assorted Candy Bars
Lemonade, Assorted Soft Drinks and Bottled Waters

CHOCOLATE LOVERS.....\$20.95 per person

Rocky Road Brownies and Chocolate Chip Cookies
Assorted Chocolate Candy Bars
Chocolate Covered Strawberries
Assorted Soft Drinks and Bottled Waters

MOVIE TIME \$19.95 per person

Assorted Individual Ice Cream to Include:
Nestles Toll House Ice Cream Sandwiches, Drumsticks, and Crunch Bars
Individual Bags of Popcorn and Peanuts
Assortment of Soft Drinks and Bottled Waters



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Coffee Breaks

REFRESHMENT BREAK \$8.95 per person

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Herbal Teas

Add an Assortment of Soft Drinks & Bottled Waters\$13.95 per person

AFTERNOON TEA\$17.95 per person

Assortment of Finger Sandwiches

Fresh Scones and Fresh Berries served with Whipped Cream and Assorted Preserves

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Assorted Soft Drinks and Bottled Waters



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A La Carte Items

Starbucks Regular and Decaffeinated Coffee	\$66.95 per gallon
Starbucks Herbal and Regular Hot Teas	\$66.95 per gallon
Assorted Bagels and Cream Cheese	\$4.95 per person
Miniature Ham, Egg and Cheese Croissants	\$46.95 per dozen
Assorted Granola Bars	\$36.95 per dozen
Variety of Homemade Cookies	\$45.95 per dozen
Freshly Baked Brownies and Blondies	\$41.95 per dozen
Variety of Dips and Salsa, Choice of Two: Red Pepper, French and Garden Vegetable, Accompanied by Potato and Tortilla Chips	\$7.95 per person
Mixed Nuts	\$43.95 per pound
Whole Seasonal Fresh Fruit	\$31.95 per dozen
Single-Size Whole, 2% and Skim Milk	\$34.95 per dozen
Assorted Low-Fat Yogurts	\$4.50 each
Assorted Dry Cereals with Milk	\$5.50 each
Assorted Soft Drinks	\$5.00 per bottle
Lemonade	\$34.95 per gallon
Bottled Waters	\$5.00 each
Bottled Juices	\$5.50 each
Popcorn, Potato Chips, Tortillas or Pretzels	\$34.95 per pound
Trail Mix or Peanuts	\$36.95 per pound



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Dupont Breakfast Buffet

A \$75.00 service fee will be added for groups of less than 20 people.
\$31.95 per person

Selection of Three Chilled Fruit Juices,
Sliced Fresh Fruit
Variety of Cold Cereals with Whole and Skim Milk
Scrambled Eggs
Country Bacon, Chicken Apple Sausage Links
Breakfast Potatoes
French Toast with Maple Syrup
Bagels with an Assortment of Flavored Cream Cheese, Sweet Butter and Preserves
Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee,
Flavored Creamers, and a Selection of Tazo Herbal Teas

Breakfast Enhancements

- A. Belgian Waffle Station With Traditional Accompaniments (Max of 50 ppl).....\$5.50 per person
Attendant Required- \$100 Additional Service Fee
- B. Oatmeal with Brown Sugar and Assorted Raisins\$4.50 per person
- C. Traditional Eggs Benedict English Muffin Halves topped with Sliced Ham,
a Poached Egg and Hollandaise Sauce \$8.00 per person
- D. Poached Eggs on Crab Hash With Hollandaise and Potato Pancake \$11.50 per person
- E. Omelet Station with Onions, Peppers, Mushrooms, Ham, Tomatoes,
Cheddar and Swiss Cheeses \$8.00 per person
Attendant Required- \$100 Additional Service Fee



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Plated Breakfast

All Breakfast Selections include
Fresh Orange Juice, Embassy Bakery Basket, Tableside Starbucks Coffee and Tea Service

STARTERS

An Array of Seasonal Fruits including: Melon, Citrus Fruits and Berries accented with Mint Leaves

ENTRÉE SELECTION

French Connection \$22.95 per person

French Toast Sprinkled with Powdered Sugar, Syrup,
Choice of Crisp Bacon or Chicken Apple Sausage Links

Eggs Benedict.....\$31.95 per person

Traditional Eggs Benedict with Canadian Bacon, Hollandaise Sauce, served with Breakfast Potatoes

American Plate \$28.95 per person

Scrambled Eggs with Fresh Herbs,
Choice of Crisp Bacon, Chicken Apple Sausage Links or Virginia Breakfast Ham,
served with Breakfast Potatoes

New York\$34.95 per person

8 oz New York Strip Steak, Eggs scrambled with Fresh Herbs and Wild Mushrooms, served with
Breakfast Potatoes



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Embassy Row Brunch

\$51.95 Per Person Minimum of 50 Guests

Choice of Complimentary Glass of Champagne, Mimosa or Bloody Mary

Fresh Fruit Display, Tossed Garden Green Salad with Balsamic Vinaigrette and Ranch Dressing, Chef's Pasta Salad,

French Toast with Warm Syrup

Farm Fresh Omelet and Eggs to Order Station to Include: Shredded Cheddar Cheese, Diced Tomatoes, Scallions, Sautéed

Mushrooms, Onions, Diced Red and Green Peppers, Diced Ham, and Chopped Bacon

Embassy Bakery Basket with Sweet Butter and Preserves

Crisp Bacon Strips and Chicken Apple Sausage Links

SELECTION OF TWO ENTRÉES:

Roulade of Chicken filled with Spinach, Roasted Red Peppers, Mushrooms, Artichokes and Herb Cheese

Chicken Provencale covered with Garlic Roma Tomatoes, Kalamata Olives and Fresh Basil

Filet of Salmon served with a Citrus Dill Sauce over a Bed of Ratatouille

Strip Loin of Beef with a Cabernet Demi-Glace and topped with Tabasco Onions

Chicken Forestière smothered with Forest Mushrooms, Raisins and served with a Madeira Sauce

London Broil served with a Mushroom Bordelaise Sauce

Herb Roasted Loin of Pork Slow Roasted with Fresh Herb and an Apple Brandy Sauce

Seafood Creole Cajun Style Mixture of Shrimp, Fish, Scallops, Peppers and Onions

Carved Turkey *or* Ham Station with Condiments

Chef's Attendant Required at \$100.00 Per Attendant

CHOICE OF TWO SIDES:

Rice Pilaf Parsley Buttered Potatoes Whipped Garlic Sweet Potatoes Honey Glazed Carrots

Fresh Asparagus Vegetable Medley Italian Green Beans with Garlic Roma Tomatoes

Mashed Potatoes with Cheddar, Bacon and Sour Cream

Assorted Mini French Pastries and Mini Fruit Tarts

Freshly Brewed Starbucks Regular Coffee, Decaffeinated Coffee, Flavored Creamers, and a Selection of Tazo Herbal Teas



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Light Plated Lunches

Minimum of 20 People per selection. A \$75.00 service fee will be added if less than 20 People.

All Selections are served with Warm Rolls and Butter, along with Chef’s choice of dessert, Freshly Brewed Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, and a Selection of Starbucks Herbal Teas

Asian Chicken Salad\$33.95 per person
Marinated Grilled Chicken, Baby Corn, Julienne Red Peppers, Water Chestnuts, Spring Onions, Bamboo Shoots, Oriental Dry Noodles and Mandarin Oranges over Crisp Romaine Lettuce with a Thai Peanut Dressing

Caesar Salad Traditional Caesar Salad, Herb Croutons and Freshly Grated Parmesan Cheese served with Garlic Crostini topped with your choice of the following:

- Grilled Chicken**\$33.95 per person
- Grilled Salmon**\$34.95 per person
- Grilled Shrimp**\$38.95 per person

Grilled Chicken on Baguette\$33.95 per person
Grilled Marinated Breast of Chicken served with Swiss Cheese, Red Leaf Lettuce and Basil Mayonnaise Served with Sweet Potato Terra Chips and a Fresh Fruit Garnish

Croissant Sandwich\$33.95 per person
Flaky Croissant with Lettuce and Tomato layered with your choice of Smoked Turkey and Bacon with Provolone Cheese, Tarragon Chicken Salad, or Virginia Ham and Swiss Cheese Served with Sweet Potato Terras Chips and a Fresh Fruit Garnish



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Plated Luncheons

CHOICE OF ONE STARTER:

Crab Bisque, Tomato Bisque, Chicken and Wild Rice Soup, Mixed Field Green Salad with Pear Tomatoes, Cucumber Slices, Goat Cheese and Sliced Mushrooms with Raspberry Vinaigrette and Ranch Dressings
Caesar Salad with Traditional Caesar Dressing, Herb Croutons and Freshly Shredded Parmesan Cheese

ENTRÉES

Chicken Forestière\$38.95 per person
Seared Breast of Chicken with Forest Mushroom & Madeira Sauce, served with Saffron Risotto

Filet of Salmon\$42.95 per person
Grilled Salmon with a Citrus Dill Sauce, served with Parsley Buttered Potatoes & Sautéed Spinach

Chicken Piccata\$38.95 per person
Sautéed Chicken Breast with Lemon, Butter, Capers, & a Cream Sauce, served with Angel Hair Pasta

Maryland Crab Cake\$51.95 per person
Jumbo Lump Crab Cake with a Dill Tartar Sauce, served with Oven Browned Potatoes

Grilled Filet Mignon.....\$51.95 per person
6 oz. Tenderloin with a Caramelized Shallot Merlot Sauce, served with Polenta

CHOICE OF ONE DESSERT:

White Chocolate Mousse Cake
Carrot Cake

New York Cheese Cake with Strawberry Sauce
Hazelnut Torte

Fresh Fruit Tart

Premium Coffee Service to Include: Starbucks Regular Coffee, Starbucks Decaffeinated Coffee,
a Selection of Tazo Herbal Teas, and Iced Tea



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Themed Lunch Buffets

EMBASSY ROW DELI BUFFET\$38.95 per person

An array of Deli Meats to Include: Smoked Turkey, Rare Roasted Beef, and Virginia Ham

Assorted Sliced Cheeses, accompanied by Sliced Tomato, Onion, Lettuce and Pickles

Mayonnaise, Dijon Mustard and Horseradish

An Assortment of Breads and Rolls Fruit Salad, Pasta Salad, and Cole Slaw

Cookies and Brownies

Freshly Brewed Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, a

Selection of Tazo Herbal Teas and Iced Tea

ROMAN BUFFET\$43.95 per person

Traditional Caesar Salad with Fresh Parmesan Cheese

Antipasto Display to Include: Mortadella, Prosciutto, Genoa Salami and Provolone

Relishes and Condiments

Baby Mozzarella Salad with Olive Oil and Fresh Basil

Balsamic Grilled Chicken with Wild Mushrooms, Penne Pasta with Marinara, Spinach and Cheese Tortellini

with Alfredo Sauce

Garlic Breadsticks

Miniature Cannoli and Assorted Biscotti

Freshly Brewed Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, a

Selection of Tazo Herbal Teas and Iced Tea

SOUTH OF THE BORDER\$42.95 per person

Grilled Chicken Tortilla Soup, Roasted Corn and Black Bean Salad with Lime and Cilantro

Tortilla Chips with Pico de Gallo

Fajita Station to Include:Spicy Chicken Strips, Southwestern Marinated Flank Steak, Flour Tortillas, Shredded

Lettuce, Diced Tomato and Onion, Mixed Cheeses, Salsa, Sour Cream, and Fresh Guacamole

Refried Beans and Spanish Rice, Sopapillas and Churrios

Freshly Brewed Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers, a Selection of Tazo

Herbal Teas and Iced Tea



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Box Lunch

GRILLED BREAST of CHICKEN \$33.95 per person

With Herbs accompanied by Provolone and Alfalfa Sprouts, Tomato and Cucumber

Served on a French Baguette

Pasta Primavera Salad

Whole Fresh Fruit

Terra Chips, Condiments, Cookie and Soft Drink

CROISSANT SANDWICH..... \$33.95 per person

Choice of Smoked Turkey and Provolone, Virginia Ham and Swiss Cheese, or

Rare Roasted Beef and Sharp Cheddar

Pasta Primavera Salad

Whole Fresh Fruit

Terra Chips, Condiments, Cookie and Soft Drink

VEGETARIAN SANDWICH \$33.95 per person

Grilled Portabella Mushroom, Zucchini, Yellow Squash and Alfalfa Sprouts

Served on a French Baguette

Pasta Primavera Salad

Whole Fresh Fruit

Terra Chips, Condiments, Cookie and Soft Drink

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Plated Dinners

Entrée prices on the following page include:

Warm Rolls & Butter, Your Choice of Soup or Salad and Dessert
and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Tazo Tea and Iced Tea

CHOICE OF ONE STARTER:

Tomato Bisque, Cream of Wild Mushroom Soup
Classic Garden Greens with Tomato and Cucumber with a Raspberry Vinaigrette,
Cranberry Bibb Salad with Caramelized Pecans, Asiago Cheese and Dried Cranberries with a Sherry Shallot
Vinaigrette,
Mixed Field Green Salad with Pear Tomatoes, Cucumber Slices, Goat Cheese & Sliced Mushrooms with
Raspberry Vinaigrette & Ranch Dressing
Caesar Salad with Traditional Caesar Dressing, Herb Croutons & Freshly Shredded Parmesan Cheese

CHOICE OF ONE DESSERT:

White Chocolate Mousse Cake
New York Cheesecake with Strawberry Sauce
Carrot Cake
Hazelnut Torte
Fresh Fruit Tart



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Plated Dinner Entrées

Chicken Piccata with Lemon Caper Beurre Blanc, Fettuccini and Chef's
Choice of Seasonal Vegetable **\$49.95 per person**

New York, New York is a 12 oz. New York Strip with a Peppercorn Sauce served with Garlic Mashed
Potatoes, and Chef's Choice of Seasonal Vegetable **\$60.95 per person**

Grilled Mahi-Mahi with Pineapple Rum Sauce, Almond Basmati Pilaf, and Chef's Choice
of Seasonal Vegetable.....**\$57.95 per person**

Pecan Crusted Sea Bass atop Herb Polenta and Sautéed Spinach.....**\$62.95 per person**

Breast of Chicken Marsala with Pancetta, Shiitake Mushrooms finished with a Marsala Demi-Glace, served
with Asiago Herb Risotto, and Chef's Choice of Seasonal Vegetable..... **\$52.95 per person**

Chesapeake Lump Crab Cake with a Caper Beurre Blanc, served with Oven Browned Red Potatoes,
and Chef's Choice of Vegetable **\$64.95 per person**

Parmesan Crusted Salmon with a Citrus Dill Sauce served with Saffron Risotto and Chef's
Choice of Seasonal Vegetable.....**\$56.95 per person**

Filet Mignon -8 oz. Tenderloin Filet of Beef with Dauphinoise Potatoes
and Baby Vegetables with a Mushroom Merlot Sauce **\$64.95 per person**

Filet Mignon and Chicken Duet -6 oz. Filet and Chicken Piccata.
served with Chef's Choice of Starch and Seasonal Vegetable..... **\$71.95 per person**

Filet Mignon and Salmon Duet -6 oz. Filet and Parmesan Salmon
served with Chef's Choice of Starch and Seasonal Vegetable..... **\$72.95 per person**

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Dinner Enhancements

STARTER ENHANCEMENTS:

- Grilled Asparagus wrapped with Parma Ham \$8.95 per person
- Jumbo Shrimp Cocktail over a Frisse \$10.95 per person
- Crab Bisque.....\$8.95 per person

DESSERT ENHANCEMENTS:

- Chocolate Royal Timbale \$4.95 per person
A Flourless Chocolate Cake with Crunchy Feullitine and Chocolate Mousse, topped with Chocolate Glaze and finished with a Chocolate Quill and a Skinless Whole Hazelnut
- Baked Apple Tart..... \$4.95 per person
A Sweet Dough Shell with Freshly Sliced Granny Smith Apples, then finished with an Apricot Glaze
- Raspberry Mirror Oval \$4.95 per person
White Sponge Cake and a Raspberry Mousse wrapped in a Delicate Almond Cake with a Raspberry Glaze Finish
- Tiramisu..... \$4.95 per person
Petit Ladyfingers encircle Espresso Flavored White Sponge Cake, a Light Mascarpone Mousse and a Bit of Chocolate Mousse, then finished with a dusting of Extra Brute Cocoa and a Duo Chocolate Cigarette

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Dupont Dinner Buffet

A \$75.00 service fee will be added for groups of less than 25 people.

Choice of Two Entrées- \$64.95 per Person

Choice of Three Entrées- \$74.95 per Person

Dinner Buffet includes

Warm Rolls and Butter, Garden Green Salad with Choice of Dressings, Fresh Fruit Salad,
and Penne Pasta Salad

CHOICE OF TWO OR THREE DINNER ENTRÉES:

Herb Crusted Sea Bass with a Red Swiss Chard and Chardonnay Beurre Blanc

Classic Sliced London Broil with a Port Wine and Wild Mushroom Sauce

Herb Crusted Sirloin of Beef with Green Peppercorn Sauce

Chicken Forestiere with Forest of Mushrooms and Madiera Sauce

Pan Seared Salmon Filet with Roasted Roma Tomato with a Lobster Sauce

Chicken Piccata with a Caper Lemon Butter Sauce

Roasted Pork Loin with an Apple Raisin Brandy Sauce

Three Cheese Lasagna with Garden Vegetables sautéed and tossed with an Alfredo Sauce

CHOICE OF THREE OF THE FOLLOWING:

Wild Rice Pilaf

Penne Pasta with Pesto Cream

Parsley New Potatoes

Garlic Mashed Potatoes

Fire Roasted Vegetables

Green Beans Almondine

Honey Glaze Carrots

Chef's Selection of Dessert

Freshly Brewed Starbucks Regular Coffee, Starbucks Decaffeinated Coffee, Flavored Creamers,
a Selection of Tazo Herbal Teas, and Freshly Brewed Iced Tea



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Hors D'oeuvres

*Prices quoted below are for 50 pieces, which is the minimum order.
Items may be buffet served or white gloved butler passed at no additional charge.*

Maryland Petite Crab Cakes with a Remoulade Sauce	\$250.00
Chicken Satay with Spicy Peanut Sauce	\$210.00
Spring Rolls with Sweet and Sour Sauce	\$210.00
Smoked Salmon with Herb Boursin Cheese and Capers on Rye.....	\$220.00
Beef Satay with Teriyaki Sauce	\$210.00
Boursin Stuffed Mushrooms	\$210.00
Scallops Wrapped in Bacon	\$220.00
Grilled Shrimp with a Honey Garlic Glaze	\$250.00
Brie with Almond and Pear Phyllo Flower	\$210.00
Spinach and Feta Phyllo	\$210.00
Spinach and Artichoke Tart	\$210.00
Beef Wellington Encroute	\$220.00
Chicken Quesadilla	\$210.00
Cucumber with Salmon Mousse	\$180.00
Bruschetta with Tomato and Basil.....	\$180.00
Belgian Endive with Herb Boursin Cheese	\$180.00
Cherry Tomato with Herb Boursin Cheese.....	\$180.00
Belgian Endive with Curried Chicken Salad.....	\$190.00
Stuffed Mushroom Caps with Crabmeat.....	\$210.00

Items below may only be buffet served

Colossal Cocktail Shrimp with Garnish and Condiments	\$350.00
Oysters on the Half Shell with Garnish and Condiments.....	\$300.00
Stone Crab Claws with Garnish and Condiments.....	Market Price
Snow Crab Claws with Garnish and Condiments	Market Price

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Reception Displays

- INTERNATIONAL CHEESE & CRACKERS** \$11.95 per person
Display of International and Domestic Cheeses garnished with Assorted Gourmet Crackers
and Sliced French Baguettes
- FRESH FRUIT** \$10.95 per person
Seasonal Sliced Fruit with Fresh Berries and a Honey Yogurt Dip
- CRUDITE** \$9.95 per person
An Array of Garden Vegetables with a Creamy Herb Dip
- ANTIPASTO** (*Minimum of 25 Guests*) \$13.95 per person
Sliced Italian Meats and Cheeses to Include:
Prosciutto, Mortadella, Salami, Provolone, Marinated Baby Mozzarella,
Grilled Marinated Vegetables, Artichokes and Gourmet Olives with Ciabatta Bread
- SMOKED SALMON** (*Minimum of 25 Guests*) \$15.95 per person
Sliced Smoked Salmon, Diced Red Onions, Capers, Chopped Eggs,
Pumpernickel, Mini Bagels, and Cream Cheese
- FRUIT FONDUE DISPLAY** (*Minimum of 25 Guests*) \$13.95 per person
Cubed Fruit to Include: Honeydew, Cantaloupe, and Pineapple
Homemade Pound Cake with White and Dark Chocolate Fondue and Whipped Cream

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Reception Carving Stations

The Following are offered as Action Stations with Attendants at Each Station Serving Guests

Custom Ice Carvings are Available for All Events

Attendant Fee for Each Station is \$100.00

All Carved Foods are Served with Accompaniments

ROASTED BARON of BEEF\$700.00 each
Served with Horseradish, Spicy Mustard and Mayonnaise with Silver Dollar Rolls
Serves 100-120 Guests

PEPPER CRUSTED BEEF TENDERLOIN\$395.00 each
Served with Marsala Sauce, Dijon Mustard and Creamy Horseradish Sauce with Silver Dollar Rolls
Serves 25-35 Guests

HERB ROASTED NEW YORK STRIP\$330.00 each
Served with Whole Grain Mustard, Horseradish and Balsamic Demi-Glace with Silver Dollar Rolls
Serves 40-50 Guests

WHOLE ROASTED TURKEY\$330.00 each
Served with Cranberry Chutney, Mayonnaise and Dijon Mustard with Silver Dollar Rolls
Serves 40-50 Guests

HONEY BAKED VIRGINIA HAM.....\$330.00 each
Served with Cranberry Chutney, Mayonnaise and Dijon Mustard with Mini Buttermilk Biscuits
Serves 40-50 Guests

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Reception Action Stations

The following Action Stations are Decorated with Appropriate Themed Décor and Traditional Linen and Risers

Service is for a maximum of Two Hours and a minimum of 40 Guests per station

TEXAS BBQ.....\$15.95 per person

Baby Back Ribs, Pulled BBQ Pork, Corn Bread, Baked Beans and Sweet Roasted Corn Cobettes

No Attendant Needed

CHINATOWN.....\$20.95 per person

Stir-Fry to Order: Shrimp, Chicken, Vegetable, Steamed Rice, Spring Roll with Dipping Sauces,

Fried Wonton and Fortune Cookies

Attendant Required- \$100 Additional Service Fee

LITTLE ITALY.....\$20.95 per person

Antipasto Platter, Tortellini and Penne Pasta with Traditional Italian Flat Breads,

Basil Marinara, Alfredo, and Sicilian Meat Sauce

Attendant Required- \$100 Additional Service Fee

SUSHI STATION.....\$29.95 per person

An Assortment of Sushi to Include: California Roll, Tuna, Salmon, Shrimp, Vegetable Roll and Eel Cucumber

Roll

No Attendant Needed

SOUTH of the BORDER.....\$22.95 per person

Stir-Fry to Order Chicken or Beef served with Refried Beans, Diced Tomatoes, Diced Onions, Shredded Cheddar,

Sour Cream, Pico de Gallo, Guacamole, Jalapeno Pepper, Tortilla Chips and Warm Flour Tortillas

Attendant Required- \$100 Additional Service Fee

AMERICAN RAW BAR.....Market Price

Colossal Cocktail Shrimp, Seasonal Raw Oysters, Seasonal Crab Claws, Little Neck or Cherry Clams with

Traditional Condiments

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Beverage Service

Bartenders are required for All Beverage Service and Cashiers are required for All Cash Bars

Bartender Charges are \$30.00 Per Hour, with a Three Hour Minimum

The amounts charged below are based on number guaranteed or the actual number in attendance, whichever is Greater

ONE HOUR RECEPTION BAR

Call Brands.....\$17.00 per person
Premium Brands.....\$20.00 per person
Super Premium Brands.....\$22.00 per person
Beer, Wine & Soda.....\$16.00 per person

TWO HOURS RECEPTION BAR

Call Brands.....\$25.00 per person
Premium Brands.....\$27.00 per person
Super Premium Brands.....\$30.00 per person
Beer, Wine & Soda.....\$24.00 per person

THREE HOURS RECEPTION BAR

Call Brands.....\$33.00 per person
Premium Brands.....\$36.00 per person
Super Premium Brands.....\$38.00 per person
Beer, Wine & Soda.....\$32.00 per person

FOUR HOURS RECEPTION BAR

Call Brands.....\$42.00 per person
Premium Brands.....\$44.00 per person
Super Premium Brands.....\$47.00 per person
Beer, Wine & Soda.....\$41.00 per person

All prices are per person unless otherwise noted and are subject to change and are subject to a taxable service charge and a 10% DC sales tax. 3



Beverage Service

Bartenders are required for All Beverage Service and Cashiers are required for All Cash Bars

Bartender Charges are \$30.00 Per Hour, with a Three Hour Minimum

Cashier Charges are \$30.00 Per Hour, with a Three Hour Minimum

Minimum of One Bartender and One Cashier per 75 People

HOST BAR

Service Charge and Tax are not included.
Actual Number of drinks served will be
Charged to Group Master Account.

Call Brands.....	\$8.00 per drink
Premium Brands.....	\$8.50 per drink
Super Premium Brands.....	\$9.00 per drink
Cordials.....	\$10.00 per drink
House Wine.....	\$8.00 per drink
Imported Beer.....	\$8.00 per drink
Domestic Beer.....	\$7.00 per drink
Mineral Water & Juices.....	\$5.50 per drink
Soft Drinks.....	\$5.00 per drink

CASH BAR

Prices are inclusive of sales and city tax as well as
service charge. Individuals pay own.

Call Brands.....	\$9.00 per drink
Premium Brands.....	\$10.00 per drink
Super Premium Brands.....	\$10.50 per drink
Cordials.....	\$11.50 per drink
House Wine.....	\$9.00 per drink
Imported Beer.....	\$8.50 per drink
Domestic Beer.....	\$8.00 per drink
Mineral Water & Juices.....	\$4.75 per drink
Soft Drinks.....	\$5.50 per drink

Wine, Champagne and Punch

A complete List of Selections from Our Wine Cellar is Available.

Prices are not inclusive of tax and service charge

HOUSE CHARDONNAY	\$30.00 per bottle
HOUSE CABERNET	\$30.00 per bottle
HOUSE CHAMPAGNE.....	\$30.00 per bottle
NONALCOHOLIC CHAMPAGNE	\$27.00 per bottle
MIMOSA	\$57.00 per gallon
CHAMPAGNE PUNCH	\$57.00 per gallon
FRUIT PUNCH	\$33.00 per gallon
BLOODY MARY.....	\$67.00 per gallon

All prices are per person unless otherwise noted and are subject to change and are subject to a
taxable service charge and 10% DC sales tax.

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Banquet Wine List

Sweet Sparkling Wines

Listed from sweetest to least sweet

Moet & Chandon Champagne White Star NV \$ 63.95

Dry Sparkling Wines

Listed from mildest to strongest

Taittinger Brut Champagne La Francaise NV 375ml \$ 21.00
 Taittinger Brut Champagne La Francaise NV \$ 65.00
 Gloria Ferrer Blanc de Noirs Sonoma County NV \$ 37.00
 Piper-Heidsieck Brut Champagne NV 187ml \$ 21.95
 Piper-Heidsieck Brut Champagne NV \$ 71.00
 Perrier-Jouet Brut Champagne Fleur de Champagne Belle Epoque 1995 \$ 120.00
 Dom Perignon Brut Champagne 1996 \$ 125.00

Sweet White/Blush Wines

Listed from sweetest to least sweet

Beringer White Zinfandel California 2003 \$ 26.00
 Saint M Riesling Pfalz QbA 2003 \$ 21.00

Dry Light Intensity White Wines

Listed from mildest to stronger

Danzante Pinot Grigio delle Venezie 2002 \$ 22.00
 MacMurray Ranch Pinot Gris Russian River Valley 2002 \$ 33.00
 Montevina Pinot Grigio California 2002 \$ 28.00
 Veramonte Sauvignon Blanc Alto de Casablanca Casablanca Valley 2002 \$ 28.00

Dry Medium Intensity White Wines

Listed from milder to stronger

Kim Crawford Sauvignon Blanc Marlborough 2002 \$ 33.00
 Clos du Bois Chardonnay Reserve Russian River Valley 2003 \$ 38.75
 Mirassou Chardonnay Central Coast 2003 \$ 29.00
 Robert Mondavi Private Selection Chardonnay Central Coast 2002 \$ 37.00
 Beringer Chardonnay Founders' Estate California 2002 \$ 30.00
 Sonoma Cutrer Chardonnay Russian River Ranches Sonoma Coast 2003 \$ 38.00
 Kendall-Jackson Chardonnay Vintner's Reserve California 2002 375ml \$ 13.50
 Kendall-Jackson Chardonnay Vintner's Reserve California 2002 \$ 38.75
 Rodney Strong Chardonnay Sonoma County 2002 \$ 38.75
 Toasted Head Chardonnay Dunnigan Hills 2004 375ml \$ 14.95
 Chateau Ste. Michelle Chardonnay Columbia Valley 2002 \$ 28.50

All prices are subject to change and are subject to a taxable service charge and 10% DC sales tax.



Banquet Wine List

Dry Light Intensity Red Wines

Listed from mildest to stronger

Gloria Ferrer Pinot Noir Etesian Sonoma County 2002 375ml	\$ 18.00
Gloria Ferrer Pinot Noir Etesian Sonoma County 2002.....	\$ 30.00
Echelon Vineyards Pinot Noir Central Coast 2002	\$ 30.00
Danzante Merlot Sicilia 2001	\$ 22.00
Placido Chianti 2002	\$ 30.00

Dry Medium Intensity Red Wines

Listed from milder to stronger

Clos du Bois Pinot Noir Sonoma County 2002.....	\$ 38.00
Brancott Pinot Noir Reserve Marlborough 2002	\$ 33.00
Francis Coppola Merlot Blue Label Diamond Series California 2004 375ml	\$ 21.00
Mirassou Merlot California 2003	\$ 29.00
Sterling Merlot Vintner's Collection Central Coast 2002.....	\$ 37.00
Castello di Volpaia Chianti Classico 2002	\$ 38.75
Francis Coppola Merlot Blue Label Diamond Series California 2002.....	\$ 38.75
Folie a Deux Red Menage a Trois California 2002	\$ 29.50
Jacob's Creek Shiraz Reserve South Australia 2002.....	\$ 38.00
Sterling Cabernet Sauvignon Vintner's Collection Central Coast 2003.....	\$ 37.00
Mirassou Cabernet Sauvignon California 2002	\$ 29.00
Concha y Toro Cabernet Sauvignon Casillero del Diablo Central Valley 2003.....	\$ 29.00
Rancho Zabaco Zinfandel Heritage Vines Sonoma County 2002.....	\$ 34.95
Francis Coppola Claret Black Label Diamond Series California 2002	\$ 38.75
Kendall-Jackson Cabernet Sauvignon Vintner's Reserve California 2003 375ml	\$ 16.50
Kendall-Jackson Cabernet Sauvignon Vintner's Reserve California 2003.....	\$ 38.75
Murphy-Goode Merlot Alexander Valley 2002	\$ 39.00
St. Francis Vineyards Merlot Sonoma County 2001	\$ 36.00
Rodney Strong Zinfandel Knotty Vines Sonoma County 2001	\$ 38.75
Estancia Meritage Alexander Valley 2001 375ml	\$ 29.50
Chateau Ste. Michelle Cabernet Sauvignon Columbia Valley 2002	\$ 35.00

Dry Full Intensity Red Wines

Listed from milder to strongest

Beringer Cabernet Sauvignon Knights Valley 2002 375ml.....	\$ 25.00
Beringer Cabernet Sauvignon Knights Valley 2002	\$ 55.00
Robert Mondavi Winery Cabernet Sauvignon Napa Valley 2003.....	\$ 38.00

Port and Dessert Wines

Listed from sweetest to least sweet

Fonseca Porto Bin 27 Vintage Character NV.....	\$ 40.50
Quinta do Noval Tawny Port Porto 10 year old NV	\$ 55.00

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