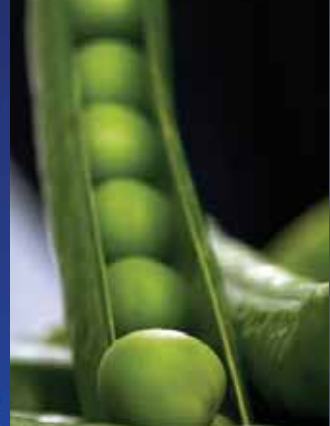


# *Banquet Menus*



L'ENFANT PLAZA HOTEL  
WASHINGTON D.C.

480 L'Enfant Plaza, SW Washington, D.C. 20024  
202.484.1000 phone 800.635.5065 reservations

[www.lenfantplazahotel.com](http://www.lenfantplazahotel.com)



# All Day Meeting Packages

## AMBASSADOR PACKAGE

### Early Morning

Selection of Two Chilled Juices, Bakery Display Featuring Gourmet Muffins and Specialty Danish Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Mid Morning

Assorted Soft Drinks and Bottled Water

Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Lunch Buffet

#### Select One Soup:

Corn and Blue Crab Chowder

Vidalia Onion Soup with Peppered Duck

Roasted Red Tomato

Charred Mediterranean Minestrone with Orzo and Garbanzo

Wild Mushroom

#### Select Three Salads:

Garden Nicoise Salad with Green Beans, Eggs, Potatoes, Tomatoes, Olives and Peppers

Dutch Red Potato Salad

Cucumber Salad with Red Onion, Tomatoes, Blue Cheese and Cider Vinaigrette

Mixed Greens with Balsamic and Blue Cheese Dressing

Grilled and Chilled Vegetable Salad with Lime Vinaigrette

Pasta Salad with Garden Vegetables and Basil Pesto

Assorted Grilled Panini Sandwiches to include Grilled Vegetable, Tuna Melt and Grilled Chicken

**or**

Deli Meats and Cheeses to include:

Lean Roast Beef, Roasted Turkey Breast, Honey Baked Ham, Cheddar, Swiss and Monterey Jack

Assorted Sandwich Breads and Rolls

Chef's Selection of Assorted French Pastry Tarts

Beverage Service offering your choice of freshly brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

### Afternoon Break

Cookies and Brownies

Assorted Soft Drinks and Bottled Water

Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Teas

**\$70.00 per person**

Minimum of 25 guests required. There is a \$150 Service Fee for groups of less than 25 people.

Meal functions must have a guarantee number within 5% of the room set number.

Iced Tea may be preset at all place settings for an additional \$1.00 per person.

All meal periods have a service time of 90 minutes maximum.



# All Day Meeting Packages

## PRESIDENTIAL PACKAGE

### Early Morning

Selection of Two Chilled Juices  
Bakery Display featuring Gourmet Muffins and Specialty Danish  
Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Mid Morning

Assorted Soft Drinks and Bottled Water  
Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Plated Lunch Service

*Selection of Soup or Salad*

#### **Soup:**

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

OR

#### **Salad:**

Butter & Radicchio Lettuce with Julienne Vegetables & Citrus Vinaigrette  
Caesar Salad with Shaved Asiago and Croutons  
Mixed Greens with Balsamic Vinaigrette, Vidalia Onion and Tomato with Fresh Mozzarella  
Organic Spinach Salad with Maytag Blue Cheese, Vidalia Onions and Smoked Bacon

#### **Entrée:**

Herb Crusted Salmon on Potato Cake with Tomato Lemongrass Jus Lie and Swiss Chard  
Scallopine of Chicken with Mushroom and Asparagus Risotto, Fennel Jus Lie  
Southwest Chipotle Chicken and Paella Rice, Roasted Tomato Gazpacho  
Baked Ziti with Ricotta Cheese, Basil, Garlic, Tomatoes and Grilled Vegetables

#### **Dessert:**

Apple Tart with Caramel and Cinnamon  
Chocolate Mousse Cake with Chocolate Sauce and Chocolate Pirouette Cookie  
New York Style Cheese Cake with Raspberry and Vanilla Sauce  
Choice of Sorbets; Raspberry or Mango

### Afternoon Break

Cookies and Brownies  
Assorted Soft Drinks and Bottled Water  
Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\$71.00 per person**

All meal periods have a service time of 90 minutes maximum.  
Iced Tea may be preset at all place settings for an additional \$1.00 per person.  
Meal functions must have a guarantee number within 5% of the room set number.



# All Day Meeting Packages

## CAPITOL HILL PACKAGE

### Early Morning

Selection of Two Chilled Juices

Sliced Fresh Fruit

Bakery Display Featuring Gourmet Muffins, Specialty Danish and Croissants

Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Mid Morning

Assorted Soft Drinks and Bottled Water

Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

### Afternoon Break

Cookies and Brownies

Assorted Soft Drinks and Bottled Water

Premium Coffee Service to Include Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\$43.00 per person**

Prices are subject to 10% district sales tax and a 21% service charge

Capitol Dome  
designed by  
Thomas Walter  
between  
1855-1856.  
Constantino Brumidi  
painted the interior  
dome fresco here  
and the project was  
completed in 1866.



*Experience DC*

# Continental Breakfast Selections

## **Breakfast Breads and Pastry Selections:**

Assorted Gourmet Scones, Chocolate Croissants, Blueberry Doughnuts, Assorted Bagels with Classic and Flavored Cream Cheese, L'Enfant Banana Nut Bread, Assorted Cheese and Fruit Danish and Assorted Muffins

## **Juices:**

Orange, Grapefruit, Apple, and Cranberry

## **FULL CONTINENTAL BREAKFAST**

Assorted Sliced Fresh Fruit; your choice of two Juices and three Breakfast Breads or Pastries; Coffee Service

**\$24.00 per person**

## **LITE CONTINENTAL SERVICE**

Whole Fruit, your choice of two Juices; and three Breakfast Breads or Pastries; Coffee Service

**\$20.00 per person**

All meal periods have a service time of 90 minutes maximum.

Meal functions must have a guarantee number within 5% of the room set number.



# Breakfast Buffets

## L'ENFANT BUFFET

Selection of Two Chilled Juices

Sliced Fresh Fruit to include Cantaloupe, Honeydew Melon, Strawberries and Pineapple

Assorted Danish and Muffins with Sweet Butter and Preserves, Assorted Bagels with Regular, Berry and Sun Dried Tomato flavored Cream Cheeses

*Please select one Breakfast Specialty Item from the List Below:*

Ham and Cheese Frittata

Grilled Vegetable Cheese Frittata

Chicken and Cheese Frittata

Premium Coffee Service to include Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**\$29.00 per person**

## FULL AMERICAN BREAKFAST BUFFET

Selection of Two Chilled Juices

Display of Seasonal Berries and Sliced Fruit

Assorted Individual Fruit Yogurts

L'Enfant Banana Nut Bread, Assorted Muffins and Bagels, Served with Sweet Butter, Preserves and Cream Cheese

Assortment of Dry Cereals with Whole and Skim Milk

Scrambled Eggs with Fresh Herbs and Diced Peppers

Breakfast Potatoes

*Choice of one of the following:*

Grilled Ham Steak, Bacon, Pork or Turkey Sausage

Premium Coffee Service to include Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**\$34.00 per person**

Breakfast buffet requires a minimum of 25 guests. There is a \$150 Service Fee for groups of less than 25 people.

All meal periods have a service time of 90 minutes maximum.

Meal functions must have a guarantee number within 5% of the room set number.

Prices are subject to 10% district sales tax and a 21% service charge



*Within Walking Distance: Washington Monument & Jefferson Memorial*

# Plated Breakfast Selections

## ENTREES

Breakfast Entrees include Freshly Squeezed Orange Juice or Grapefruit Juice and Assorted Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Steak and Eggs, Beef Tenderloin on Crouton with Scrambled Eggs and Breakfast Potatoes with a Demi Mornay Sauce **\$29.00 per person**

Grilled Chicken and Cheese Frittata served with Breakfast Potatoes **\$27.00 per person**

Scrambled Eggs with Herbs, Breakfast Potatoes and your pre-selected choice of Bacon, Ham or Sausage **\$26.00 per person**

Grilled Vegetable Benedict on Focaccia with Roasted Tomato Fondue **\$25.00 per person**

Texas Style French Toast with Powdered Sugar, Syrup, and your pre-selected choice of Bacon, Ham or Sausage **\$25.00 per person**

## ADDITIONAL SELECTIONS FOR BREAKFASTS AND BREAKS

### CONTINENTAL COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water for Specialty Teas presented with Condiments to include Rock Sugar, Orange & Lemon Peel, Cinnamon, Chocolate Shavings and Whipped Cream **\$9.00 per person**

### BEVERAGES

Freshly Brewed Coffee and Decaffeinated Coffee **\$63.00 per gallon**

Herbal and Specialty Tea presentation with Hot Water **\$61.00 per gallon**

Orange, Grapefruit Juice, Apple or Cranberry Juice **\$23.00 per carafe**

Whole, 2%, Chocolate and Skim Milk **\$3.00 per carton**

Assorted Bottled Soft Drinks **\$3.95 each**

Bottled Water and San Pellegrino Sparkling Mineral Water **\$3.95 each**

Assorted Bottled Fruit Juices, Iced Tea or Lemonade **\$3.95 each**

Assorted Flavored Mineral Waters **\$3.95 each**

### FOOD ITEMS

Individual Fruit Yogurts **\$3.95 each**

Assortment of Dry Cereals **\$3.95 each**

Hard Boiled Eggs **\$1.95 each**

Whole Fruit to include Bananas, Apples, Oranges and Pears **\$1.95 each**

Fruit Kabobs **\$49.00 per dozen**

Assorted Breakfast Breads to Include: Croissants, Danish, Muffins, Banana Nut Bread or New York Style

Bagels with Cream Cheese **\$40.00 per dozen**

### HOT BUFFET ITEMS

Select one or more for an additional **\$54.00 per dozen**

Breakfast Strudel: Scrambled Eggs, Ham and Swiss Cheese wrapped in Phyllo Dough

Breakfast Burrito: Scrambled Eggs, Ham and Cheese wrapped in Flour Tortillas & Salsa

Scrambled Egg, Sausage and Cheese Croissant



# Refreshment Breaks

## THE MEDITERRANEAN

Pita Chips with Hummus; Assorted Tea Sandwiches to include Smoked Salmon & Cream Cheese, Cucumber & Boursin, Chicken Salad and Beef Tenderloin with Horseradish; Chilled Vegetables; Baklava; Coffee, and Soft Drink Service

**\$18.00 per person**

## THE LATIN QUARTER

Tri Colored Chips with Guacamole, Pico de Gallo and Black Bean Dip; Spiced Chicken & Beef Taquitos with Manchego Cheese and Vegetables; Lopita Sponge Cake with Cinnamon and Honey; Sopapillas; Coffee and Soft Drink Service

**\$18.00 per person**

## DEATH BY CHOCOLATE

Chocolate Fondue with Strawberries, Cubed Fruit and Pound Cake, Chocolate Chip Cookies, Chocolate Truffles, Double Chocolate Fudge Brownies, Chocolate Milk; Coffee and Soft Drink Service

**\$17.00 per person**

## CITRUS BREAK

Mint Infused Lemonade, Fresh Orange & Grapefruit Segments, Key Lime Tarts, Citrus Sorbet, Lemon Bars and Lemon Cookies; Coffee and Soft Drink Service

**\$17.00 per person**

## SEVENTH INNING STRETCH

Bags of Popcorn, Peanuts in the Shell, Cracker Jacks, Soft Pretzels presented warm with Mustard; Lemonade and Root Beer with Assorted Bottled Soft Drinks and Bottled Water

**\$16.00 per person**

## GREEN BREAK

Fresh Greens from the Herb Garden, Herbal Teas with Honey, Fresh Juices, Mint Smoothies, Goat Cheese Tarts with Basil Oil, Vegetarian Wraps in Wheat Tortilla and Chips with Salsa Verde

**\$16.00 per person**

## SWEET TREAT

Assorted Cookies and Brownies, Granola Bars, Coffee Service, Bottled Water and Soft Drink Service

**\$16.00 per person**

## Break Enhancements

Assorted Tea Sandwiches **\$42.00 per dozen**

Brownies and Blondies **\$40.00 per dozen**

Assorted Premium Ice Cream Novelties (Häagen Dazs or Dove) **\$50.00 per dozen**

Freshly Baked Cookies including Chocolate Chip, Peanut Butter And Oatmeal Raisin **\$40.00 per dozen**

Individual Bags of Dry Snacks to include Pretzels, Potato Chips **\$2.95 each**

Granola Bars or Cracker Jacks **\$2.95 each**

## SNACKS

Trail Mix **\$20.00 per pound**

Potato Chips **\$20.00 per pound**

Pretzels **\$20.00 per pound**

Tortilla Chips served with Salsa **\$22.00 per pound**

## TROPICAL DRIED FRUIT

Cranberries **\$25.00 per pound**

Nectarines **\$25.00 per pound**

Mangos **\$25.00 per pound**

Cherries **\$25.00 per pound**

Pineapple **\$25.00 per pound**



Service is intended to be "refreshment break" style.

Meal functions must have a guarantee number within 5% of the room set number.

There is a 15 person minimum on refreshment breaks.

All breaks have a service time of 90 minutes maximum.

Prices are subject to 10% district sales tax and a 21% service charge

# Plated Lunch Selections

## SOUPS

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

OR

## SALADS

Heart of Butter Lettuce and Radicchio with Julienne Vegetables and Citrus Vinaigrette  
Caesar Salad with Shaved Asiago and Croutons  
Mixed Greens with Balsamic Vinaigrette  
Vidalia Onion and Tomato with Fresh Mozzarella

## LUNCH ENTREES

Blue Crab, Potato and Corn Cake, Asparagus and Lime Basil Butter **\$41.00 per person**

Garlic Roasted Beef Brisket with Red Bliss Mash and Wild Mushroom Sauce  
**\$41.00 per person**

Herb Crusted Salmon on Potato Cake with Tomato Lemongrass Jus Lie & Swiss Chard  
**\$40.00 per person**

Scaloppini of Chicken with Mushroom and Asparagus Risotto, Fennel Jus Lie  
**\$39.00 per person**

Southwest Chipotle Chicken with Paella Rice and Roasted Tomato Gazpacho  
**\$39.00 per person**

Mediterranean Chicken Nicoise, Olives, Tomatoes, French Beans with Red Bliss Potatoes and Rosemary Demi Sauce **\$39.00 per person**

Hoisin Barbequed Chicken with Jasmine Rice, Baby Bok Choi and Black Pepper Wasabe Sauce **\$39.00 per person**

Pan Seared Breast of Chicken with Potato Cake, Swiss Chard and Lime Caramelized Sauce  
**\$39.00 per person**

Asian Spiced Pork Tenderloin with Fried Rice, Stir Fried Vegetables and Demi Glaze  
**\$39.00 per person**

Shellfish Pasta with Field Mushrooms, Peas and Sun Dried Tomatoes with a Basil Citrus Sauce  
**\$39.00 per person**

Vegetable and Mushroom Ravioli Bolognese **\$38.00 per person**

Cappellini with Artichokes, Mushrooms, Roasted Tomatoes and Capers **\$38.00 per person**

## DESSERTS

Apple Tart with Caramel and Cinnamon  
Chocolate Mousse Cake with Chocolate Sauce  
New York Style Cheese Cake with Raspberry and Vanilla Sauce Tiramisu  
Choice of Sorbets: Mango or Raspberry

Entrée prices include Rolls and Butter your choice of Soup or Salad, Dessert, and Coffee, Decaffeinated Coffee and Hot Tea served table side.

Iced Tea may be preset at all place settings for an additional \$1.00 per person. Meal functions must have a guarantee number within 5% of the room set number.



# Luncheon Buffets

## NEW AMERICAN HARVEST LUNCH BUFFET

### **Select One Soup:**

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

### **Select Two Salads:**

Cucumber Salad with Red Onion, Tomatoes and Cider Vinaigrette  
Mixed Greens with Balsamic and Blue Cheese Dressing  
Pasta Salad with Garden Vegetables and Basil Pesto  
Grilled and Chilled Chicken Salad with Sweet Peppers and Basil Mayonnaise  
Thai Tenderloin Salad with Vegetables and Hoisin Vinaigrette  
Grilled Asparagus and Grape Tomatoes with Champagne Vinaigrette

### **Deli Meats and Cheeses to Include:**

Lean Roast Beef, Roasted Turkey Breast, Honey Baked Ham, Cheddar,  
Swiss and Monterey Jack  
Assorted Sandwich Breads and Rolls

Assorted Grilled Panini Sandwiches to include Grilled Vegetable,  
Tuna Melt and Grilled Chicken

Chef's Choice of Assorted Desserts

Premium Beverage Service to Include Regular and  
Decaffeinated Coffee and a Selection of Hot Teas

**\$41.00 per person**



# Luncheon Buffets

## L'ENFANT LUNCH BUFFET

### **Select One Soup:**

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

### **Select Two Salads:**

Sweet Grape Tomato and Red Onion Salad  
Pasta Salad with Roasted Peppers and Red Pesto  
Grilled and Chilled Fennel Salad with Lime Vinaigrette  
Roasted Gold Potato Salad with Herb Vinaigrette  
Radicchio Caesar Salad with Shaved Asiago and Toasted Garlic Croutons

### **Select Two Hot Entrees:**

Grilled Atlantic Salmon with Baby Spinach and Balsamic Butter  
Roasted Chicken Breast with Leek Tomato Compote and Mushroom Vinaigrette  
Grilled Marinated Flank Steak with Wild Mushrooms and Cabernet Sauce  
Seafood Pasta with Shrimp, Crayfish, Scallops and Mushrooms in Pesto Cream

Chef's Selection of Accompaniments

Variety of the Chef's Desserts including Assorted Fresh Fruit Tarts

Premium Beverage Service to include Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\$46.00 per person**

Prices are subject to 10% district sales tax and a 21% service charge



# Luncheon Buffets

## ROYAL PACIFIC LUNCH BUFFET

### **Soup:**

Maui Onion Soup with Garlic Croutons and Shredded Swiss Cheese

### **Select Two Salads:**

Mixed Greens with Citrus Vinaigrette and Creamy Ginger Sesame Dressing  
Mango, Tomato & Red Onion with Maytag Blue Cheese and Balsamic Vinaigrette  
Somen Noodle Salad with Thai Vegetables, Cucumbers and Soy Dressing  
Cucumber Namasu with Rice Vinegar and Red Onions

### **Select One:**

Mini Croissant Sandwiches filled with Seafood Salad  
Chicken Salad and Ham & Cheese Sandwiches  
Crab and Shrimp Stuffed Papaya and Avocado with Remy Martin Dressing

### **Select Two Entrees:**

Smoked and Roasted Salmon with Grilled Vegetable Relish and Pesto Aioli  
Grilled Soy Marinated Chicken, Sautéed Mushrooms, Onions and Peppers  
Choice of Chicken, Beef or Lamb Curry with Mango Chutney Garlic  
Herb Roasted Chicken with Portobello Mushroom Gravy  
Thai Style Beef Hoisin Grilled Flank Steak

Chef's Choice of Accompaniments

Assorted Rolls and Butter

Fresh Fruit Tarts

Macadamia Nut Flan

Premium Coffee Service to include Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\$49.00 per person**

Minimum of 25 guests required. \$150 Service Fee for groups of less than 25 people.  
Meal functions must have a guarantee number within 5% of the room set number.  
Iced Tea may be preset at all place settings for an additional \$1.00 per person.  
All meal periods have a service time of 90 minutes maximum.



# Three-Course Plated Dinner

## SOUP SELECTIONS

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

OR

## SALADS SELECTIONS

Baby Romaine Caesar with Asiago and Garlic Croutons  
Hearts of Butter Lettuce Niçoise with Feta Cheese and Balsamic Vinaigrette  
Baby Arugula with Grilled Pear, Roasted Peppers and Asiago Cheese with Balsamic  
Trio of Baby Greens with Julienne Vegetables and a Citrus Vinaigrette

## ENTREE SELECTIONS

New York Pepper Steak with Dijon Mustard, Brandy Cream Sauce, Roasted New Potatoes, Broccoli

**\$64.00 per person**

Maryland Crab Cakes with Creamy Orzo, Asparagus and Baby Carrots, Roasted Pepper Sauce

**\$60.00 per person**

Seared Filet of Beef with Creamy Polenta, Swiss Chard and a Cabernet Sauce

**\$64.00 per person**

Grilled Veal Chop with Ratatouille Vegetables, Fingerling Potatoes, Veal Demi Glaze

**\$60.00 per person**

Hoisin Barbequed Lamb Chops on Wasabi Mashed Potatoes **\$56.00 per person**

Baked Crab Crusted Rock Fish with Pumpkin Squash and Citrus Cream **\$54.00 per person**

Marinated Grilled Chicken and Shrimp with Tabbouleh and Shellfish Sauce **\$50.00 per person**

Sautéed Medallions of Chicken Piccata with a Caper Cream Sauce and Savory Rice

**\$47.00 per person**

Spicy Crusted Salmon with Garlic Mashed Potatoes, French Beans and a Sun Dried Tomato Sauce

**\$46.00 per person**

Seared Chicken Breast with Caramelized Apple and Potato Cake with a Cumin Caramel Sauce

**\$46.00 per person**

Medallions of Pork Tenderloin Dijonnaise with Fig Relish and Grilled Polenta **\$48.00 per person**

## DESSERT SELECTIONS

Chocolate Mousse Trio with Seasonal Berry Compote  
Individual Tiramisu Garnished with Chocolate Shavings  
Chocolate Pyramid with Jack Daniels Anglaise and Raspberry Sauce  
Key Lime Pie with Kiwi Sauce  
Mixed Berry Angelfood Shortcake with Raspberry Sauce

Entrée prices include your pre-selection of Soup or Salad, Dessert, beverage service to include coffee, decaffeinated coffee, hot tea, rolls and butter Iced tea may be preset at all place settings for an additional \$1.00 Meal functions must have a guarantee number within 5% of the room set number.



# Dinner Buffet

## **Select One Soup:**

Corn and Blue Crab Chowder  
Vidalia Onion Soup with Peppered Duck  
Roasted Red Tomato  
Charred Mediterranean Minestrone with Orzo and Garbanzo  
Wild Mushroom

## **Select Two Salads:**

Tomato and Grilled Asparagus Salad with Seasonal Greens, Fresh Basil Vinaigrette  
Gala Salad with Watercress, Endive, Romaine, Sun Dried Cranberries, Honey, Roasted Pecans, Sliced Pears, and Creamy Mustard Dressing  
Cucumber Salad with Red Onion, Tomatoes, Blue Cheese and Cider Vinaigrette  
Fresh Crisp Romaine, Crumbled Feta Cheese, Olives, Tomatoes, and Cucumbers,  
Served with a Lime Cider Vinaigrette

## **Select Three Entrée:**

Farm Raised Whole Prime Rib of Beef Au Jus Wasabi Aioli Spice Mustard and Whole Wheat Rolls  
Whole Grouper served with Spicy Curry Sauce  
Ginger Lemon Grass Marinated Mahi Mahi with Vanilla Bean Butter Sauce  
Clam and Mussel Paella with Saffron Orzo and Green Beans  
Moroccan Spiced Chicken Breast with Kalamata Olives  
Lemon Tandoori Lamb with Red Potato and Tandoori Jus  
Mushroom Ravioli Pasta with Sun Dried Tomato Jus Lie  
Medallion of Chicken Breast with Roasted Pepper Sauce

## **Chef's choice of Accompaniments:**

Assorted Rolls & Butter

Chef's Dessert Selection including Fresh Baked Pies, Cakes and Pastries

Beverage Service offering your choice of Freshly Brewed Coffee,  
Decaffeinated Coffee, a Selection of Hot Teas and Iced Tea

**\$73.00 per person**

Minimum of 25 guests required.  
\$150 Service Fee for groups of less than 25 people.

Meal functions must have a guarantee number within 5% of the room set number.  
Iced Tea may be preset at all place settings for an additional \$1.00 per person.  
All meal periods have a service time of 90 minutes maximum.



# Reception Hors D'Oeuvres

## SERVED HOT

Risotto Arancini with Fontina and Parmesan Cheese  
Pakora Fritter with Spinach and Potatoes  
Beef Empanadas with Salsa  
Spanakopita with Feta Cheese  
Santa Fe Chicken  
Vegetable Spring Roll with Sesame Teriyaki  
Duck Spring Roll with Soy Chili Sauce  
Blackened Chicken Fingers with Orange Marmalade  
Baked Brie with Pecan and Raspberry in a Phyllo Crisp  
Beef and Shiitake Mushroom Tart  
Beef Wellington with Port Demi Sauce  
Shrimp Wrap with Soy Chili Sauce  
Duck Bruschetta with Hosin Aioli  
Bruschetta with Roasted Vegetable and Tomato Compote and Garlic Aioli

**The selections above are priced \$450 for 100 pieces**

Miniature Crab Cakes with Remoulade  
Crab stuffed Mushroom Crowns  
Caribbean Coconut Shrimp with Mango Relish  
Shrimp Skewers with Aioli Sauce  
Grilled Scallops with Pineapple and Pancetta

**The selections above are priced \$500 for 100 pieces**

## SERVED COLD

Roast Beef Medallions with Horseradish Cream  
Assorted Maki Sushi with Soy Sauce, Wasabi and Pickled Ginger  
Asparagus Spears Wrapped with Marinated Tenderloin  
Belgian Endive with Saga Bleu Mousse  
Lox Rosettes with Dill Cream Sauce  
Peppered Tuna with Wasabi Mayonnaise and Pineapple Kiwi Salsa  
Yellow Fin Tuna Tartar with Ginger Aioli

**The selections above are priced \$450 for 100 pieces**

Jumbo Shrimp or Crab Claws with Wrapped Lemon and Cocktail Sauce  
Oysters and Clams on the Half Shell with Tomatillo Salsa and Wrapped Lemon  
Lump Crab and Cucumber with Osetra Caviar and Dill  
Smoked and Seared Scallop Canapé with Chive Aioli  
Nigiri Sushi with Soy Sauce, Wasabi and Pickled Ginger  
Panko Fried Oysters with Mango Aioli (When in Season)

**The selections above are priced \$500 for 100 pieces**

The Hors D'oeuvres featured on this page can be "butler passed" or presented buffet style.  
There is a 50 piece minimum for any one item.



# Reception Displays

## DESSERT STATION

Display to Include Sliced Fresh Fruit, Miniature Fruit Tarts, French Pastries and Assorted Cakes

**\$13.00 per person**

## CHOCOLATE FOUNTAIN

Free Flowing, Melted Belgian Chocolate served with Strawberries, Pineapple and Melon

**\$13.00 per person** (75 people minimum)

## INTERNATIONAL CHEESE

Display to Include Swiss, Cheddar, Boursin, Brie, Maytag Blue and Smoked Gouda presented with French Bread and an Assortment of Crackers

**\$10.00 per person**

## BRUSCHETTA DISPLAY

Make your own Bruschetta with Asian Duck Confit, Grilled Vegetable and Tomato Compote, Basil Pesto, Tomato Pesto, French bread and an Assortment of Crackers

**\$10.00 per person**

## TROPICAL FRUIT DISPLAY

Display to Include Sliced Honeydew Melon, Cantaloupe, Pineapple, Strawberries, Grapes and Kiwi Fruit served with Ginger Snap Cookies

**\$9.00 per person**

## VEGETABLE DISPLAY

Display to Include Zucchini, Yellow Squash, Red Bell Pepper, Celery, Carrot Sticks, Cucumber, Broccolini and Asparagus with Ranch Sauce

**\$8.00 per person**



Minimum of 25 guests required.

Meal functions must have a guarantee number within 5% of the room set number.

All meal periods have a service time of 90 minutes maximum.

# Carving Stations

Steamship Round of Beef with Au Jus and Horseradish Sauce **\$650.00** (150 servings)

Herb Crusted Tenderloin of Beef with Cabernet Jus Lie, Horseradish Sauce **\$325.00** (25 servings)

Honey Baked Ham with Dijon Mustard **\$275.00** (60 servings)

Smoked Turkey Breast with Dijon Mustard and Turkey Gravy **\$275.00** (40 servings)

Roast Leg of Lamb with Cucumber Mint Yogurt and Lamb Jus Lie **\$300.00** (40 servings)

Smoked Tasmanian Salmon Filet Served Warm with Tomato Relish **\$300.00** (30 servings)

# Action Stations

## CAESAR SALAD BAR

Red and Green Romaine Lettuce with Asiago Cheese, Extra Virgin Olive Oil, Lemon, Caesar Dressing, Anchovies and Freshly Ground Black Pepper **\$13.00 per person**

## POTATO MARTINI BAR

Pre Selected Choice of Lobster, Shrimp, Smoked Salmon or Truffle with Red and Yukon Gold Potatoes with Condiments to Include Sour Cream, Bacon, Chives, Cheddar Cheese & Broccoli Crowns **\$17.00 per person**

## FAR EAST WOK

Vegetable Pot Stickers; Hoisin Stir Fry Station featuring Chicken, Beef or Shrimp with Bell Peppers, Shiitake Mushrooms, Snow Cabbage, Soy Chili and Hunan Sauce served with White Rice

Chicken **\$17.00 per person**

Beef **\$18.00 per person**

Shrimp or Scallops **\$19.00 per person**

## FAJITA

Choice of Marinated Chicken, Beef or Shrimp Sizzled to perfection and presented with Onions and Peppers. Accompaniments to Include; Diced Tomatoes, Shredded Lettuce, Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese and Flour Tortillas.

Chicken **\$16.00 per person**

Beef **\$17.00 per person**

Shrimp **\$18.00 per person**

## YAKITORI

Baby Lamb Chops, Beef Tenderloin, Chicken and Shrimp Skewers Grilled to order by a Chef served with Assorted Relishes and Dipping Sauces to Include Peanut Sauce, Teriyaki Sauce, Tahini Coriander and Mango Relish **\$17.00 per person**

## PASTA BAR

Choice of Two Pastas and Two Sauces from the Following: Mushroom Ravioli, Orzo, or Spinach Fettuccini with Basil Pesto, Sundried Tomato Cream, or Tomato Basil. Presented with Broccoli, Mushrooms, Artichokes, Tomatoes, Asiago Cheese and Breadsticks **\$15.00 per person**

## VALENCIA PAELLA

Traditional Paella with Chorizo, Chicken, Tomatoes, Saffron, Onion and Artichoke Hearts **\$16.00 per person**

## SEAFOOD PAELLA

Orzo Paella with Shellfish and Green Peas **\$19.00 per person**

Each station requires a minimum of one chef attendant or carver.

Carver & Chef Attendant Fee: \$150.00 for the first two hours and \$30.00 for each additional half hour of service for each Carver or chef.

Prices are subject to 10% district sales tax and a 21% service charge



# Banquet Bar Service

## SUPER PREMIUM BRANDS

Grey Goose Vodka, Tanqueray 10 Gin, Patron Tequila, 12 Can Rum, Makers Mark Bourbon, Johnny Walker Black Scotch

## PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Chivas Regal (12 year blend) and Crown Royal Whiskey

## NAME BRANDS

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Jim Beam Bourbon, Dewar's Scotch and Seagram's Seven Crown Whiskey

## CORDIALS

Kahlua, Irish Cream, Amaretto DiSaronno, Sambucca & Grand Marnier

## WINE SERVICE

Variety of Wines Including Chardonnay, Cabernet Sauvignon and White Zinfandel

## BEER SERVICE

Stella Artois, Miller Lite, Old Dominion Ale, and O'Doul's

Hosted	Cash
Super Premium / Cordial <b>\$9.00++</b>	<b>\$10.00</b>
Premium Brands <b>\$8.00++</b>	<b>\$9.50</b>
Name Brands <b>\$7.00++</b>	<b>\$8.50</b>
Mineral Water <b>\$3.95++</b>	<b>\$4.50</b>
Domestic or Non Alcoholic Beer <b>\$4.75++</b>	<b>\$6.00</b>
Imported or Micro Brew Beer <b>\$5.50++</b>	<b>\$6.75</b>
Wine by the Glass <b>\$7.00++</b>	<b>\$8.50</b>
Soft Drinks <b>\$3.95++</b>	<b>\$4.50</b>

## PUNCH BY THE GALLON

Tropical Punch	<b>\$50 per gallon</b>
Champagne Punch	<b>\$80 per gallon</b>
Sparkling Punch	<b>\$50 per gallon</b>

## "ON CONSUMPTION" BAR SERVICE

Hosted prices are sponsored and will have tax and gratuity added. Cash prices include tax and gratuity.

## "BY THE HOUR" BAR SERVICE

Bar Service Includes a Full Array of Mixed Drinks, Wine, Beer, Non Alcoholic Beer, Soft Drinks and Mineral Water for a specified period of time. Package Bar Service by the hour is limited to groups of 50 persons or more. Bartenders will serve responsibly, regardless of the amount of service time remaining.

Super Premium Brands: **\$20.00** per person for the first hour and **\$8.50** per person each additional hour after the first. Premium Brands: **\$16.00** per person for the first hour, **\$7.00** per person each additional hour after the first. Name Brands: **\$14.00** per person for the first hour, **\$6.00** per person each additional hour after the first.

Bartender and Cashier Fee: \$150.00 for the first two and a half hours and \$30.00 for each additional hour of service for each bartender or cashier. Please consult your catering sales professional for alternative menu items. Prices are subject to change without notice due to availability.

Prices are subject to 10% district sales tax and a 21% service charge

