

*The Hay-Adams*

# PRIVATE DINING MENUS

WHEN AN EVENT DEMANDS LUXURIOUS SURROUNDINGS, FOOD AND BEVERAGE OF THE HIGHEST ORDER AND UNRIVALED SERVICE, IT IS AN EVENT THAT DEMANDS THE HAY-ADAMS. AS A MEMBER OF LEADING HOTELS OF THE WORLD, THE HAY-ADAMS OFFERS FIVE PRIVATE RECEPTION AREAS, EACH WITH ITS OWN DISTINCTIVE DÉCOR SURE TO EXCEED ALL OF YOUR EXPECTATIONS.

PRESTIGIOUSLY SITUATED ON LAFAYETTE SQUARE, IN THE CENTER OF THE NATION'S CAPITAL, STANDS THIS OASIS IN A SEA OF POWER. WITH ALMOST A CENTURY OF RICH HISTORY, THIS ELITE HOTEL HAS ONE OF THE FINEST REPUTATIONS THROUGHOUT THE WORLD. ITS INTIMATE ITALIAN RENAISSANCE AMBIANCE, OLD WORLD ELEGANCE AND MODERN DAY SOPHISTICATION IS WHY MANY DISTINGUISHED GUESTS CHOOSE THE HAY-ADAMS.

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Plated Breakfast

### Shaw

*\$45.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

Pink Grapefruit and Fresh Mint

Organic Poached Eggs, Chorizo, English Muffin  
Mushroom, Peppers, Fingerling Potato, Green Onion

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Brookland

*\$45.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

Greek Yogurt with Blueberries, Housemade Granola

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

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Kalorama

*\$45.00 per person*

Freshly Squeezed Orange or Seasonal Fresh Pressed Juice

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

Baked Vegetable Egg White Cup, Asparagus and Fingerling Potato

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Capitol Hill

*\$45.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

Freshly Sliced Fruit

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

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

## Buffet Breakfast

### Georgetown – A Classic American Breakfast

*\$47.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Bountiful Display of Sliced Fresh Fruits and Berries

Housemade Granola, Greek Yogurt and Local Honey

Farm Fresh Scrambled Eggs and Chives, Brussel Sprout Potato Hash

Crispy Applewood Smoked Bacon, Virginia Chicken Sausage

Basket of Freshly Baked Breakfast Pastries, New York Style Mini Bagels, Assorted Muffins

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### City Center – Chef's Breakfast

*\$48.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Individual Fresh Berries Served Drizzled with Local Honey

Poached Eggs Two Ways:

Chorizo, Poached Egg, English Muffin with Tarragon Hollandaise Sauce

Sautéed Baby Kale, Poached Egg, English Muffin with Hollandaise Sauce

Mushroom, Peppers, Fingerling Potato, Green Onion

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

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### NOMA – An Organic Healthy Alternative

*\$47.00 per person*

Freshly Squeezed Orange and Seasonal Fresh Pressed Juice

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

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

Seasonal Sliced Fresh Fruits and Berries

Seasonal Vegetable Frittata

Egg White Vegetable Frittata

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

Hot Oatmeal with Toasted Pecans, Brown Sugar, Raisins

Muesli, Served with Skim and 2% Milk

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### The District – A Traditional Continental

*\$40.00 per person*

Freshly Squeezed Orange and Grapefruit Juice

Selection of Seasonal Fruits and Berries

Individual Yogurts with Berries, Housemade Granola

Freshly Baked Breakfast Pastries to include

Croissants, Chocolate Croissant, Assorted Muffins, Banana Nut Bread

Vermont Creamery Butter, Chive Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Breakfast Enhancements

Farmer's Market Omelet Station A Selection of Mushrooms, Tomatoes, Peppers, Onions Applewood Smoked Bacon, Country Ham, Feta, Comte Cheese, Cheddar Cheese, Smoked Salmon, Arugula, Baby Spinach, Egg Whites and Egg Beaters	<i>\$20.00 per person*</i>
Waffle Station Buttermilk and Multi Grain Waffles, Maple Syrup Fresh Blueberry Compote and Whipped Cream	<i>\$12.00 per person*</i>
Poached Egg Three Ways Station Poached Eggs with Crab Cake, Chorizo, Sautéed Baby Kale on English Muffins, Hollandaise	<i>\$25.00 per person*</i>
Smoked Scottish Salmon Capers, Chopped Egg, Red Onion	<i>\$15.00 per person</i>
Breakfast Croque Monsieur	<i>\$9.00 per person</i>
Greek Yogurt with Basil Fruit Salad, Housemade Granola	<i>\$9.00 per person</i>
Mimosas or Bloody Mary	<i>\$13.00 each</i>
Gourmet Bloody Mary Bar Shrimp Cocktail Garnish, Applewood Bacon, Celery, Hot Sauces, Horseradish, Cornichons, Pearl Onion	<i>\$18.00 each</i>
Bubbly Bar Freshly Squeezed Orange Juice, Pomegranate Juice and Peach Puree Prosecco, Sparkling Wine, Champagne Lemon, Raspberries, Sugar Cube	<i>\$18.00 each</i>

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## **Brunch Buffets**

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

*\$78.00 per person*

Minimum of 50 guests, 2 Chef Attendant's required at \$200.00 each

Freshly Squeezed Orange and Green Power Drink (Apple, Kale, Ginger, Almond Milk)

Fresh Fruit, Melons and Berries

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

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

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

Roasted Fingerling Potatoes

Farmer's Market Omelet Station:

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

Egg Whites and Egg Beaters

Buttermilk and Multi Grain Waffles with Maple Syrup

Fresh Spiced Blueberry Compote and Whipped Cream

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

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### **Presidential Brunch Buffet**

*\$95.00 per person*

Minimum of 50 guests, 2 Chef Attendant's required at \$200.00 each

Freshly Squeezed Orange and Grapefruit Juice

Fresh Fruit, Melons and Berries

Chilled Shrimp Display, Horseradish Cocktail Sauce

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Burrata, Prosciutto, Grilled Asparagus, Sea Salt

Baby Arugula Salad, House Vinaigrette

Artisan Cheese and Charcuterie Display

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

Organic Poached Eggs, Chorizo and Baby Spinach, Tarragon Hollandaise

Buttermilk and Multi Grain Waffles with Maple Syrup

Fresh Spiced Blueberry Compote and Whipped Cream

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

Pastry Chef's Selection of Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Mighty Leaf Teas

*~Please Select (2) Proteins~*

Yuzu Miso Glaze Sea Bass, Carnival Cauliflower

Whole Roasted Organic Chicken, Caramelized Brussel Sprouts

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

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

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## **Breaks**

### **Recharge**

*\$22.00 per person*

Skinny Berry Smoothie  
Pineapple Coconut Smoothie  
Espresso Almond Smoothie  
Whole Fruit  
Housemade Banana Bread  
Morning Trail Mix: Gourmet Dried Fruit, Mixed Nuts, Yogurt Covered Raisins

### **Coffee and Doughnuts**

*\$22.00 per person*

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

### **Boost**

*\$22.00 per person*

Seasonal Fresh Pressed Organic Fruit Juice  
Green Power Drink (Apple, Kale, Ginger, Almond Milk)  
Pumpkin Breakfast Cookie (Gluten Free and No Refined Sugar)  
Chia Pudding  
Energy Bars to Include Kind and Clif Bars

### **The White House Tea**

*\$35.00 per person*

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

### **Take me to Paris**

*\$22.00 per person*

Lemon and Honey Madelines  
Assorted French Macarons  
Chocolate Truffles  
Mini Eclairs

### **“C” is for Cookie**

*\$22.00 per person*

Chocolate Chip  
Peanut Butter  
Double Chocolate  
Sugar Cookie  
Oatmeal Cherry

### **Movie Favorites**

*\$22.00 per person*

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

### **Headed to the “Bar”**

*\$22.00 per person*

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

### **Mexicali**

*\$22.00 per person*

Smoked Avocado Guacamole  
Heirloom Tomato Salsa  
Braised Short Rib Empanada, Tomatillo Salsa  
Chicken and Roasted Vegetable Quesadilla  
Gourmet Tortilla Chips

## Executive All-Day Break Package

*\$85.00 per person*

### Breakfast

Freshly Squeezed Orange and Grapefruit Juice

Bountiful Display of Sliced Fresh Fruits and Berries

Housemade Granola, Greek Yogurt and Local Honey

Farm Fresh Scrambled Eggs and Chives, Brussel Sprout Potato Hash

Crispy Applewood Smoked Bacon, **Virginia FARM Chicken Sausage**

Basket of Freshly Baked Breakfast Pastries, New York Style Bagels, Assorted Muffins

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Mid-Morning Break

Assorted Soft Drinks and Mineral Waters

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Afternoon Break

#### "C" is for Cookie

Chocolate Chip

Peanut Butter

Double Chocolate

Sugar Cookie

Oatmeal and Michigan Cherry

Assorted Soft Drinks and Mineral Waters

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

## Break Enhancements

Assortment of Breakfast Pastries

*\$60.00 per dozen*

Double Chocolate Brownies & English Toffee Blondies

*\$60.00 per dozen*

Housemade Chocolate Chip & Oatmeal Cherry Cookies

*\$60.00 per dozen*

Assorted Individual Greek Yogurts with Berries

*\$7.00 each*

Virginia Route 11 Potato Chips

*\$58.00 per dozen*

Assorted Energy Bars – Kind and Clif

*\$58.00 per dozen*

Bowl of Fresh Whole Fruit

*\$65.00 per dozen*

Platter of Sliced Fresh Fruit (12ppl)

*\$65.00 per platter*

Carafes of Fresh Fruit Juice

*\$38.00 per carafe*

Iced Tea and Freshly Squeezed Lemonade

*\$36.00 per carafe*

Assorted Regular, Diet and Caffeine Free Soft Drinks

*\$6.50 each*

Sparkling and Mineral Waters

*\$6.50 each*

Vitamin Water, Red Bull, Pellegrino Limonata

*\$7.50 each*

Fizzy Izzy Soda, Coconut Water, 5 Hour Energy

Freshly Brewed Coffee and Mighty Leaf Teas

*\$7.50 per person*

Coffee Break Refresh

*\$7.50 per person*

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Plated Luncheon

Minimum of Three Courses

Pre-planned luncheons are served with One Prelude, One Entrée, One Dessert and Coffee Service

### PRELUDE

#### Soup

Heirloom Tomato Gazpacho, Smoked Avocado GF	\$12.00 per person
Cauliflower and Parmesan Soup GF	\$12.00 per person
Avgolemono (Greek Lemon Chicken Soup with Orzo)	\$12.00 per person
Tomato and Roasted Pequillo Pepper, Herb Pesto GF	\$12.00 per person
Maryland Blue Crab Soup GF Lump Crab Meat and Vegetables	\$12.00 per person
White Bean Soup with Rosemary Duck Confit GF	\$12.00 per person
Roasted Butternut Squash Soup GF Crème Fraiche with Espelette Pepper	\$12.00 per person
Maine Lobster Bisque, Lobster and Fennel Brunoise	\$12.00 per person
Red Lentil and Vegetable with Garam Masala GF	\$12.00 per person
Heirloom Carrot and Thai Red Curry GF	\$12.00 per person

#### Salad

Artisan Greens, Roasted Plum Tomatoes Persian Cucumber, White Balsamic Vinaigrette	\$14.00 per person
Italian Buratta and Heirloom Tomato Baby Greens, Extra Virgin Olive Oil, Pine Nut and Basil Pesto	\$14.00 per person
Roasted Pear, Spiced Marcona Almonds, Aged Goat Cheese Frisse and Arugula, Banyuls Vinaigrette	\$14.00 per person
Boston Bibb Lettuce, Pickled Baby Vegetables, Shaved Radish Yellow Tomatoes, Champagne-Herb Vinaigrette	\$14.00 per person
Grilled Green Asparagus Salad with Farm Egg, Frisee Shallot Herb Vinaigrette	\$14.00 per person
Petite Romaine Caesar Salad Shaved Parmesan, Spanish White Anchovies, Ciabatta Crouton	\$14.00 per person
Baby Iceberg, Goat Cheese, Breakfast Radish, Heirloom Tomato Buttermilk Herb Dressing	\$14.00 per person
Provençal Vegetable Salad Grilled Fennel, Green Asparagus, Baby Farm Greens Basil Pesto Dressing	\$14.00 per person
Antipasto of Italian Cheeses and Prosciutto Artisan Greens, Olive, Artichoke, Roasted Peppers, Cornichon	\$14.00 per person

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax



## Plated Luncheon

### ENTREE

Maryland Jumbo Lump Crab Cakes Roasted Romanesco and Baby Sweet Pepper Aji Pepper Citrus Sauce	<i>\$56.00 per person</i>
Ginger Glazed Chilean Sea Bass Sesame Black Rice, Roasted Shiitake Mushroom Baby Bok Choy, Ginger Lemongrass Reduction	<i>\$50.00 per person</i>
Local Wild Rockfish Crushed Golden Potato, Scallion, Green Asparagus, Olive Oil Sundried Tomato and Olive Relish	<i>\$50.00 per person</i>
Pan Seared Salmon, Light Lemon Herb Crust Couscous with Vegetables and Mint Olive Oil, Balsamic Reduction	<i>\$50.00 per person</i>
Organic Chicken Breast, Natural Jus Mashed Yukon Potato, Caramelized Pearl Onion Sautéed Trumpet Mushrooms and Crispy Bacon	<i>\$48.00 per person</i>
Seared Angus Filet Mignon, Sautéed Wild Mushrooms Roasted Sweet Potatoes and Brussel Sprouts Red Wine and Shallot Sauce	<i>\$58.00 per person</i>

### DESSERT

Fresh Berries, Fresh Mint, Lemon Balm Cream	<i>\$13.00 per person</i>
Trio of Seasonal Sorbets with Fresh Berries	<i>\$13.00 per person</i>
Nellie & Joe's Key Lime Tart, Graham Cracker	<i>\$13.00 per person</i>
Raspberry Citrus Tart, Italian Meringue	<i>\$13.00 per person</i>
Pear Almond Tart, Rosemary Cream	<i>\$13.00 per person</i>
Seasonal Clafouti, Vanilla Ice Cream	<i>\$13.00 per person</i>
Warm Peach Cobbler, Brown Sugar Ice Cream	<i>\$13.00 per person</i>
Double Chocolate Cheesecake, Cream Cloud	<i>\$13.00 per person</i>
Valhrona Dark Chocolate and Azalea Hazelnut Mousse	<i>\$13.00 per person</i>

## Buffet Luncheons

### Bipartisan

*\$72.00 per person*

Chef's Seasonal Hot or Cold Soup

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls

Petite Baby Romaine and Grilled Asparagus Caesar, Parmesan, Crispy Lavash Crouton

Artisan Greens, Watermelon Radish, Pink Grapefruit and Citrus

Cavatelli Pasta Salad, Celery, Cucumber, Yellow Peppers, Green Onion  
White Chardonnay Vinaigrette

Forest Mushroom, Caramelized Onion, Goat Cheese Tart

Maryland Lump Crab Cakes, Jalapeno Remoulade Sauce  
Roasted Heirloom Peppers

Grilled Cornish Game Hen, Herb and Mustard Sauce  
Cracked Wheat Pilaf with Preserved Lemon and Coriander

Seasonal Market Fresh Vegetables

Warm Seasonal Fruit Cobbler, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### Maison Blanc

*\$72.00 per person*

Chef's Seasonal Hot or Cold Soup

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls

Italian Burrata, Heirloom Tomato, Prosciutto, Basil Vinaigrette

Endive and Baby Watercress Salad, Spiced Pecans

Zaatar Grilled Eggplant and Black Lentil Salad with Garlic, Cumin and Mint

Roasted Red Snapper  
Baby Potatoes, Braised Fennel and Olives, Bouillabaisse Jus

Pan Seared Flat Iron Angus Steak  
Caramelized Shallots, Sautéed Fingerling Potato

Brussel Sprouts, Broccolini, Yellow Squash, Olive Oil and Thyme

Toasted Almond Cake

Honey and Vanilla Greek Yogurt Mousse, Balsamic Berries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

## Buffet Luncheons

### All Things Considered (Room Temperature)

*\$72.00 per person*

Seasonal Hot or Chilled Soup

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls

Roasted Cauliflower Salad with Chick Peas, Toasted Marcona Almonds  
Spiced Vinaigrette

Baby Iceberg, Parmesan, Multi Color Quinoa, Citrus Marinated Vegetables

Baby Arugula Salad, White Balsamic Dressing

Antipasto – Aged Italian and Local Cheeses and Artisanal Charcuterie  
Pickled Vegetables, Olives, Grilled Asparagus

Grilled Hazelnut and Fresh Herb Crusted Organic Chicken Breast  
Garganelli Pasta and Marinated Vegetables

Grilled Spiced-Rubbed Black Angus Beef Tenderloin, Chipotle Aioli

Poached Atlantic Salmon, Roasted Baby Peppers, Lemon Herb Dressing

Selection of Freshly Baked Breads, Crisp Flatbreads and Assorted Rolls

Fresh Berries with Mint

Rustic Fruit Tart on Puff Pastry, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

### American Bistro

*\$65.00 per person*

Roasted Tomato and Pequillo Pepper Soup, Herb Pesto

Vegetable Cole Slaw

Faro Salad with Peppers, Cucumber, Olives, Fresh Oregano-Caper Vinaigrette

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

*~Chef's Selection of Sandwiches ~*

Route 11 Potato Chips and Kosher Pickles

Vegetarian Banh Mi Wrap

Carrot, Cucumber, Daikon, Avocado, Eggplant, Cilantro, Lime Ginger Vinaigrette

Grilled Chicken Breast, French Baguette, Dijon Mustard Tarragon Mayonnaise

Roasted Adobo Spiced Pork Loin, Ham, Swiss Cheese, Yellow Mustard, Dill Pickles

Smoked Salmon Tartine (Open-Faced)

Cream Cheese, Cucumber, Tomato, Fresh Dill

Pastry Chef's Housemade Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Reception Hors D'oeuvres

### Cold

*\$7.00 per piece*

Beef Tartare on Toasted Baguette  
Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crispy Tostada  
Southwestern Spiced Jumbo Shrimp with Cilantro and Lime  
Lamb Loin Medallion, Pequillo Pepper on Ficele  
Comte Cheese, Fig and Apricot Skewer  
Summer Melon and Mint Soup Shooter  
Toasted Flatbread with Goat Cheese, Figs, Balsamic Glaze  
Fresh Guacamole in Crispy Tortilla Cup  
Herbed Goat Cheese and Kalamata Olive Tart  
Watermelon with Feta and Smoked Paprika, Dried Olives  
Ricotta, Red Grapes, Olive Oil Roasted Bread  
Vegetarian Summer Roll with Tamari Glazed Shiitake, Green Onion and Sesame  
Duck Confit Summer Roll with Apricot Chutney and Mint  
Fingerling Potatoes, Sterling Caviar, Crème Fraîche  
Yellowtail Tuna Tartare, Lime, Chili Oil in a Sesame Cone  
Smoked Salmon, Crème Fraîche, Chives on Cornbread  
Sesame Cone with Smoked Salmon, Green Apple and Mango, Trout Roe  
Maine Lobster Medallion with Avocado on Crispy Rice Cracker  
Lobster Roll Sushi, Wasabi and Soy  
Prosciutto with Smoked Mozzarella on Garlic Toast  
Yuzu Marinated Yellowfin Tuna and Cucumber

### Hot

*\$7.00 per piece*

Crispy Asparagus with Asiago Cheese  
Edamame Dumpling, Soy Ginger Glaze  
Crispy Vegetable Samosa, Cucumber Raita  
Arancini Stuffed with Fontina, Roasted Pepper and Tomato Sauce  
Corn and Edamame Quesadilla  
Kale and Vegetable Dumpling, Ginger Dipping Sauce  
Tempura Prawns with a Sweet Chili Sauce  
Scallop Wrapped with Pancetta, Spicy Remoulade  
Maui Shrimp Spring Rolls, Chili Soy Sauce  
Spanish Style Shrimp Skewer, Smoked Paprika and Garlic, Romesco Sauce  
Mini Crab Cakes with Old Bay Remoulade  
Chicken Samosa, Cucumber Mint Raita  
Coconut Crusted Fried Chicken, Spicy Greek Yogurt Sauce  
Grilled Baby Lamb Chops, Rosemary Jus  
Grilled Lamb Loin Skewer with Rosemary and Sweet Peppers  
Braised Short Rib Empanada, Tomatillo Sauce  
Chorizo Empanada, Cilantro Green Chili Sauce  
Beef Tenderloin Sliders with Gruyere, Sweet Onion Marmalade on Brioche  
Mini Croque Monsieur  
Crispy Shrimp and Grits  
Crispy Bacon and Goat Cheese Stuffed Date

## Reception

### Small Plates (Displayed)

*\$9.00 each*

Shrimp, Scallop, Rockfish Ceviche with Fresh Lime

Tuna Crudo with Olive Oil, Citrus, Chili

Carolina Southern Shrimp, Creamy Cheddar Grits

Seared Scallop with Mushroom Druxelle

Lobster Medallion with Lemongrass and Ginger Sauce

Braised Beef Bourguignon, Bacon, Onion, Baby Carrot

Yuzu Marinated Pan Seared Chilean Sea Bass

Grilled Soy and Lemon Marinated Flank Steak with Cilantro

Fried Green Tomato, Roasted Tomato and Pickled Okra

### Passed Desserts

*\$7.00 each*

*One Dozen Minimum of Each Item*

Assorted French Macarons

Mini Pot de Crème – Raspberry, Caramel, Vanilla Bean

Key Lime Pies, Sweet Cream

Lemon Meringue Pie Shooter

Caramel Apple Pie Shooter

Strawberry Shortcake Shooter

Mini Ice Cream Cones and Sorbets

Ice Box Blackberry Basil Lemonade

Ice Cream Cookie Sandwich

Coconut Profiterole Dipped in Dark Chocolate

Smores on a Stick

Chocolate Lollipops

Salted Chocolate Caramel Tarts

Valhrona Dark Chocolate and Azalea Hazelnut Mousse

Espresso Eclair

## Reception Stations

### Shenandoah Picnic

*\$36.00 per person*

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

### Mediterranean

*\$38.00 per person*

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

### Mandarin

*\$38.00 per person*

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

### Taqueria

*\$38.00 per person*

Ceviche with Red Snapper, Scallops, Shrimp  
Build your own Taco with Soft Flour Tortillas  
Vegetarian Grilled Shiitaki, Red Onion, Cilantro  
Spiced Red Snapper  
Adobo Braised Beef  
Served with Cotija Cheese, Jalepeno, Pickled Red Onion, Cilantro, Romaine, Lime  
Grilled Corn Quesadilla, Tomatillo Sauce  
Vegetable Empanadas, Smoked Chili Aioli  
Fresh Salsa, Guacamole, Sour Cream  
Yellow and Blue Corn Chips

### Rue 1600

*\$40.00 per person*

Croque Monsieur  
Mushroom and Caramelized Onion, Goat Cheese Tart  
Coq Au Vin  
Flounder Goujonnettes Provencal  
Vegetable Pilaf

### Seafood Raw Bar

*\$45.00 per person*

Local Oysters, Snow Crab Claws, Jumbo Shrimp  
Shallot-Chive Vinaigrette, Horseradish Cocktail Sauce

**(\*) REQUIRES a Chef Attendant \$200.00 / Sushi and Duck Chef Fee \$250.00**

**Prices are Based on a Four Station Minimum for a Two-Hour Reception  
All Displayed Selections are Guaranteed for the Full Number of Guests**

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

**Minimum of 25 Guests per Station**

## **Reception Stations**

### **Tuscany**

*\$38.00 per person\**

Petite Caesar Salad with Ciabatta Croutons  
Freshly Roasted Garlic Bread

*Please Select Two Pasta Selections:*

Cavatelli with Wild Mushrooms, Asparagus and White Truffle Cream

Truffle Parmesan and Ricotta Ravioli, Baby Arugula, Smoked Mozzarella Sauce

Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes

Lumache Pasta, Wild Mushroom, Baby Spinach, Morel White Wine Sauce

Butternut Squash Ravioli, Fresh Herb, Extra Virgin Olive Oil, Toasted Walnuts

Risotto with Arugula Pesto and Roasted Vegetables

### **Eastern Shore**

*\$42.00 per person*

Maryland Jumbo Lump Crab Cakes, Old Bay Remoulade  
Roasted Corn Salad  
Seasonal Vegetables

### **All the Comfort of Home**

*\$38.00 per person*

Slow Roasted Spice-Rubbed Beef Brisket  
Lime and Jalapeno Coleslaw  
Pulled BBQ Chicken on Soft Potato Bread  
Mini Maryland Crab Rolls, Old Bay Remoulade

### **Steak Frites**

*\$38.00 per person\**

Peppercorn Crusted Beef Tenderloin, Sauce Béarnaise  
Crispy String Fries

### **Niman Ranch Beef Tenderloin**

*\$42.00 per person\**

Popovers and Black Truffle Sauce

### **Cedar Plank Salmon**

*\$38.00 per person*

Fresh Herbs  
Roasted Rainbow Cauliflower

### **Sushi Bar**

*\$42.00 per person*

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

### **Peking Duck Carving Station**

*\$45.00 per person\**

Crispy Duck, Pancakes, Carrots, Green Onion  
Plum Sauce

**(\*) REQUIRES a Chef Attendant \$200.00 / Sushi and Duck Chef Fee \$275.00**

**Prices are Based on a Four Station Minimum for a Two-Hour Reception  
All Displayed Selections are Guaranteed for the Full Number of Guests  
Minimum of 25 Guests per Station**

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Reception Dessert Stations

### **Parisian**

*\$25.00 per person*

Raspberry, Chocolate, Vanilla Bean Pot de Crème  
Truffles, French Macarons  
Mini Crepes, Opera, Chocolate Raspberry Tarts  
Lemon Mousse, Hazelnut Paris-Brest, Pear Almond Tartlet

*Add a Croquembouche \$8.00 per person*

### **All American**

*\$25.00 per person*

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

### **Down South**

*\$25.00 per person*

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

### **A la Mode**

*\$25.00 per person*

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

### **Viva Italia**

*\$25.00 per person*

Tiramisu, Homemade Biscotti  
Sicilian Cannoli, Mascarpone Mousse with Blood Orange  
Amaretti Cookies, Italian Ricotta Cookies

**(\*) REQUIRES a Chef Attendant \$200.00 / Sushi and Duck Chef Fee \$250.00**

**Prices are Based on a Four Station Minimum for a Two-Hour Reception  
All Displayed Selections are Guaranteed for the Full Number of Guests  
Minimum of 25 Guests per Station**



## Plated Dinners

Minimum of Three Courses

Pre-planned dinners are served with One Prelude, One Entrée, One Dessert and Coffee Service

### PRELUDE

#### Soup

Heirloom Tomato Gazpacho, Smoked Avocado GF	<i>\$12.00 per person</i>
Cauliflower and Parmesan Soup GF	<i>\$12.00 per person</i>
Avgolemono (Greek Lemon Chicken Soup with Orzo)	<i>\$12.00 per person</i>
Tomato and Roasted Pequillo Pepper, Herb Pesto GF	<i>\$12.00 per person</i>
Maryland Blue Crab Soup GF Lump Crab Meat and Vegetables	<i>\$12.00 per person</i>
White Bean Soup with Rosemary Duck Confit GF	<i>\$12.00 per person</i>
Roasted Butternut Squash Soup GF Cayenne Whipped Cream	<i>\$12.00 per person</i>
Maine Lobster Bisque	<i>\$12.00 per person</i>
Red Lentil and Vegetable with Garam Masala GF	<i>\$12.00 per person</i>
Heirloom Carrot and Thai Red Curry GF	<i>\$12.00 per person</i>

#### Salad

Artisan Greens, Roasted Plum Tomatoes Persian Cucumber, White Balsamic Vinaigrette	<i>\$14.00 per person</i>
Buratta and Heirloom Tomato Baby Greens, Extra Virgin Olive Oil, Pine Nut and Basil Pesto	<i>\$14.00 per person</i>
Roasted Pear, Almonds, Aged Goat Cheese Frisee and Arugula, Banyuls Vinaigrette	<i>\$14.00 per person</i>
Boston Bibb Lettuce, Pickled Baby Vegetables, Shaved Radish Yellow Tomatoes, Champagne-Herb Vinaigrette	<i>\$14.00 per person</i>
Grilled Green Asparagus Salad with Farm Egg, Frisee Shallot Herb Vinaigrette	<i>\$14.00 per person</i>
Petite Romaine Caesar Salad Shaved Parmesan, Spanish White Anchovies, Ciabatta Crouton	<i>\$14.00 per person</i>
Baby Iceberg, Goat Cheese, Breakfast Radish, Heirloom Tomato Buttermilk Herb Dressing	<i>\$14.00 per person</i>
Provençal Grilled Vegetable Salad Grilled Fennel, Green Asparagus, Baby Farm Greens Basil Pesto Dressing	<i>\$14.00 per person</i>
Antipasto of Italian Cheeses and Prosciutto	<i>\$16.00 per person</i>

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

Artisan Greens, Olive, Artichoke, Roasted Peppers, Cornichon

## Plated Dinners

### APPETIZER

Maryland Crab Cake, Fresh Herb Aioli  
Roasted Heirloom Tomatoes *\$18.00 per person*

Seared Atlantic Scallops  
Seasonal Mushroom Risotto, Lime White Wine Sauce *\$18.00 per person*

Carolina Shrimp, Creamy Cheddar Grits, Aged Cheddar  
Roasted Tomato, Crispy Leeks *\$18.00 per person*

Mozzarella and Ricotta Ravioli  
Wilted Arugula, Kale and Spinach  
Pequillo Olive Oil Vinaigrette *\$17.00 per person*

Maine Lobster Salad  
Roasted Heirloom Baby Carrot  
Pink Grapefruit and Fresh Orange  
Spiced Vinaigrette *\$23.00 per person*

Butter Poached Maine Lobster  
Saffron Vegetable Basmati Rice  
Barberries and Pistachios *\$23.00 per person*

### INTERMEZZO

Minimum of 15 guests *\$9.00 per person*

Pear and Ginger Sorbet

Campari Grapefruit Sorbet

Coconut Lime Sorbet

Black Pepper Blackberry Sorbet

Green Apple and Muscat Sorbet

Champagne Sorbet

Meyer Lemon and Fresh Mint Sorbet

## Plated Dinners

### ENTREE

Maryland Jumbo Lump Crab Cake Roasted Romanesco and Baby Sweet Pepper Aji Pepper Citrus Sauce	<i>\$78.00 per person</i>
Ginger Glazed Chilean Sea Bass Sesame Black Rice, Roasted Shiitake Mushroom Baby Bok Choy, Ginger Lemongrass Reduction	<i>\$60.00 per person</i>
Baked Cod Filet Potato, Braised Fennel and Green Onion Bouillabaisse	<i>\$60.00 per person</i>
Local Wild Rockfish Crushed Golden Potato, Scallion, Green Asparagus, Olive Oil Sundried Tomato and Olive Relish	<i>\$60.00 per person</i>
Pan Seared Salmon, Light Lemon Herb Crust Couscous with Vegetable and Mint Olive Oil, Balsamic Reduction	<i>\$58.00 per person</i>
Organic Chicken Breast, Natural Jus Mashed Yukon Potato, Caramelized Pearl Onion Sautéed Trumpet Mushrooms and Crispy Bacon	<i>\$57.00 per person</i>
Seared Veal Chop with Parmesan Crust Yukon Baby Potato, Cipollini Onion, Heirloom Carrots Creamy Morel and Porcini Sauce	<i>\$78.00 per person</i>
Seared Angus Filet Mignon, Sautéed Wild Mushrooms Roasted Sweet Potatoes and Brussel Sprouts Red Wine and Shallot Sauce	<i>\$78.00 per person</i>
Slow Braised Beef Short Rib Creamy Polenta, Pearl Onion, Green Asparagus	<i>\$76.00 per person</i>
Herb Crusted Colorado Lamb Chops Pomme Anna, Carnival Cauliflower Natural Garlic Lamb Jus	<i>\$85.00 per person</i>
Duet of NY Strip Steak and Chilean Sea Bass Garlic Parmesan Roasted Potatoes, Seared Baby Zucchini	<i>\$86.00 per person</i>
Duet of Petit Filet Mignon and Maryland Jumbo Lump Crab Cake Potato Gratin, Romanesco and Heirloom Carrots	<i>\$90.00 per person</i>
Duet of Petit Filet Mignon and Maine Lobster Tail Twice Baked Baby Yukon Potato, Seasonal Market Vegetables Pinot Noir Sauce	<i>\$94.00 per person</i>

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Plated Dinners

### DESSERT

Fresh Berries, Citrus Mint Syrup, Lemon Balm Cream	<i>\$13.00 per person</i>
Trio of Seasonal Sorbets with Fresh Berries	<i>\$13.00 per person</i>
Nellie & Joe's Key Lime Tart, Spiced Blueberries	<i>\$13.00 per person</i>
Raspberry Citrus Tart, Italian Meringue	<i>\$13.00 per person</i>
Pear Almond Tart, Rosemary Frangipane	<i>\$13.00 per person</i>
Seasonal Clafouti, Vanilla Ice Cream	<i>\$13.00 per person</i>
Warm Peach Cobbler, Brown Sugar Ice Cream	<i>\$13.00 per person</i>
Double Chocolate Cheesecake, Cream Cloud	<i>\$13.00 per person</i>
Valrhona Azalea Hazelnut Ganache	<i>\$13.00 per person</i>

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## Tableside Selection of Entrée Menu

*Maximum of 50 guests*

*\$140.00 per guest*

### **First Course**

Tomato and Roasted Pequillo Pepper, Herb Pesto

### **Second Course**

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

### **Tableside Choice of Entrée**

Chilean Sea Bass  
Sundried Tomato and Olive Relish

Seared Angus Filet Mignon, Sautéed Wild Mushrooms  
Red Wine and Shallot Sauce

Chef's Vegetarian Entrée (Available upon Request)

All Entrees Served with Roasted Potatoes and Market Fresh Vegetables

### **Dessert**

Double Chocolate Cheesecake, Cream Cloud

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

**Four Course Minimum for Tableside Choice of Entrée**  
**Menu Cards are Required at \$4.50 each**

## Dinner Buffets

**Buffet Dinner** *Minimum of 40 guests*

*\$120.00 per person*

Roasted Butternut Squash Soup, Spiced Pumpkin Seeds

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

Italian Burrata, Heirloom Tomato, Prosciutto, Basil Vinaigrette

Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes

Maryland Lump Crab Cakes, Jalapeno Remoulade Sauce

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

Miso and Sake Glazed Chilean Sea Bass, Baby Bok Choy, Ginger and Garlic Sauce

Brussel Sprouts, Broccolini, Yellow Squash

Thyme Roasted Fingerling Potatoes

Artisanal Cheese Display

Vine-Ripened Grapes, Nuts and Dried Fruits, Fig Jam

Assortment of Rustic Breads

Pastry Chef's Selection of French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

## Beverage Menus

### Consumption Bar

#### Standard Bar

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whisky, Crown Royal Whisky, Bacardi Silver Rum, Canadian Club Whisky, Jose Cuervo Gold Tequila

Dry and Sweet Vermouth

Cocktails \$11.50 each

Imported Beer \$8.50 each (Amstel Light, Heineken)

Domestic Beer \$8.50 each (Miller Lite, Budweiser)

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

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

Scharffenberger Sparkling Wine \$60.00 per bottle

#### Premium Bar

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

Cocktails \$13.00 each

Imported Beer \$8.50 each (Amstel Light, Heineken)

Domestic Beer \$8.50 each (Miller Lite, Budweiser)

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

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

Scharffenberger Sparkling Wine \$60.00 per bottle

### Package Bar

#### Standard Bar

First Hour

*\$22.00 per person*

Each Additional Hour

*\$14.00 per person*

#### Premium Bar

First Hour

*\$26.00 per person*

Each Additional Hour

*\$15.00 per person*

## Beverage Menu Enhancements

#### Bar Snacks

Mixed Nuts

*\$15.00 per bowl*

Spicy Pecans

*\$15.00 per bowl*

Whole Cashews

*\$15.00 per bowl*

#### Cordials

*\$16.00 each*

Amaretto Di Saronno, Bailey's, Courvoisier VS

Grand Marnier, Frangelico, Kahlua

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

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax

## **General Banquet Information**

### **Guarantees**

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

### **Service Charge**

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

### **Plated Meals**

All plated meals must have a minimum of three courses.

Dinner menus offering a tableside choice of entrée are only available to groups under 50 guests and require a four course menu and the purchase of menu cards at \$4.50 each.

### **Parking**

Valet parking is available at \$28.00 per car. Please let your Catering Manager know if you would like to host parking for your guests.

### **Additional Fees**

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

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

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

Sushi Chef and Duck Chef will be billed at the rate of \$275.00 per attendant, per event.

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

### **Billing**

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