

The Hay-Adams

Private Dining Menus

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

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

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

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

Plated Breakfast

\$47.00 per person

Includes

Freshly Squeezed Orange or Grapefruit Juice

Breakfast Pastries, Vermont Creamery Butter and Housemade Preserves

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

Choice of One Starter

Pink Grapefruit and Fresh Mint

Greek Yogurt with Blueberries, Housemade Granola, Mango Purée

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

Fresh Sliced Fruit

Choice of One Entrée

Organic Poached Eggs, Chorizo, English Muffin

Mushroom, Peppers, Fingerling Potatoes, Green Onion

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

Vegetable Frittata, Mixed Greens, White Wine Vinaigrette

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

Buffet Breakfasts

The District – A Traditional Continental

\$45.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Selection of Seasonal Fruits and Berries

Individual Yogurts with Berries, Housemade Granola

Freshly Baked Breakfast Pastries to Include:

Croissants, Chocolate Croissants, Assorted Muffins, Banana Nut Bread, New York Style Bagels

Vermont Creamery Butter, Chive Cream Cheese and Housemade Preserves

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

Georgetown – A Classic American Breakfast

\$47.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Bountiful Display of Sliced Fresh Fruits and Berries

Housemade Granola, Greek Yogurt and Local Honey

Farm Fresh Scrambled Eggs and Chives, Brussels Sprouts Potato Hash

Crispy Applewood Smoked Bacon, Virginia Chicken Sausage

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

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

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

NOMA – An Organic Healthy Alternative

\$47.00 per person

Freshly Squeezed Orange and Seasonal Fresh Pressed Juice

Red Beet, Ginger and Carrot Power Drink

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

Seasonal Sliced Fresh Fruits and Berries

Seasonal Vegetable Frittata

Egg White Vegetable Frittata

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

Hot Oatmeal with Toasted Pecans, Brown Sugar, Raisins

Muesli, Served with Skim and 2% Milk

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

City Center – Chef’s Breakfast

\$48.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Individual Fresh Berries Served Drizzled with Local Honey

Traditional Eggs Florentine and Eggs Benedict

Mushroom, Peppers, Roasted Breakfast Potatoes, Green Onion

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

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

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

Breakfast Enhancements

Breakfast Croque Monsieur

\$9.00 per person

Greek Yogurt, Basil Fruit Salad, Housemade Granola

\$9.00 per person

Waffle Station*

\$12.00 per person

Buttermilk and Multi Grain Waffles, Maple Syrup

Fresh Blueberry Compote and Whipped Cream

Smoked Scottish Salmon

\$15.00 per person

Capers, Chopped Egg, Red Onion

Farmer’s Market Omelet Station*

\$20.00 per person

A Selection of Mushrooms, Tomatoes, Peppers, Onions

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

Smoked Salmon, Arugula, Baby Spinach and Egg Whites

Poached Egg Three Ways Station*

\$25.00 per person

Poached Eggs with Crab Cake, Canadian Bacon and

Sautéed Baby Kale on English Muffins, Hollandaise

Gourmet Bloody Mary Bar**

\$18.00 per person

Shrimp Cocktail Garnish, Applewood Bacon,

Celery, Hot Sauces, Horseradish, Cornichons, Pearl Onion

Bubbly Bar**

\$18.00 per person

Freshly Squeezed Orange Juice, Pomegranate Juice and Peach Purée

Scharffenberger Sparkling Wine

Lemon, Raspberries, Strawberries, Sugar Cube

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

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

Traditional Hay-Adams Brunch Buffet*

\$78.00 per person

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

Fresh Fruit, Melons and Berries

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

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

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

Farmer's Market Omelet Station:

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

Buttermilk and Multi Grain Waffles with Maple Syrup
Fresh Spiced Blueberry Compote and Whipped Cream

Freshly Baked Croissants, Pastries, Muffins, New York Style Bagels
Vermont Creamery Butter, Cream Cheese and Housemade Preserves

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

Presidential Brunch Buffet*

\$95.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Fresh Fruit, Melons and Berries

Chilled Shrimp Display, Horseradish Cocktail Sauce

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Mozzarella, Prosciutto, Grilled Asparagus

Mixed Green Salad, White Balsamic Vinaigrette

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

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

Buttermilk and Multi Grain Waffles with Maple Syrup
Fresh Spiced Blueberry Compote and Whipped Cream

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

~ Please Select Two Proteins ~

Yuzu Miso Glaze Sea Bass, Carnival Cauliflower

Whole Roasted Organic Chicken, Caramelized Brussels Sprouts

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

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

Pastry Chef's Selection of Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

Minimum of 50 guests

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

Specialty Breaks

Power Bowls

\$22.00 per person

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

Bagel Bar

\$22.00 per person

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

Coffee and Doughnuts

\$22.00 per person

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

Boost

\$22.00 per person

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

Take me to Paris

\$22.00 per person

Lemon and Honey Madeleines
Assorted French Macarons
Chocolate Truffles
Mini Eclairs

“C” is for Cookie

\$22.00 per person

Chocolate Chip
Peanut Butter
Double Chocolate
Sugar Cookie
Oatmeal Cherry

Movie Favorites

\$22.00 per person

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

Headed to the “Bar”

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

\$22.00 per person

Avocado Toast Bar

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

\$26.00 per person

The White House Tea

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

\$35.00 per person

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

\$60.00 per dozen

Assorted Energy Bars – Kind and Clif

\$60.00 per dozen

Whole Fresh Fruit

\$60.00 per dozen

Platter of Sliced Fresh Fruit

\$12.00 per person

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 Izzie Soda, Coconut Water, 5 Hour Energy

Freshly Brewed Coffee and Selection of Hot Teas

\$7.50 per person

Coffee Break Refresh

\$7.50 per person

Plated Three Course Luncheon

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

Starters

Soup

Heirloom Tomato Gazpacho, Smoked Avocado

Tomato and Roasted Piquillo Pepper, Herb Pesto

Roasted Butternut Squash Soup, Crème Fraîche with Espelette Pepper

Maine Lobster Bisque, Lobster and Fennel Brunoise

Creamy Wild Mushroom Soup, Truffle Oil

Maryland Crab & Vegetable Chowder

Curry Potato Leek Soup, Fried Leeks

Middle Eastern Freekeh Vegetable Soup

Salad

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

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

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

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

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

Artisan Greens, Golden and Red Beets, Goat Cheese, White Balsamic Vinaigrette

Entrée

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

Dessert

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

Buffet Luncheons

Bipartisan

\$72.00 per person

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

Maison Blanc

\$72.00 per person

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

South of the Border

\$72.00 per person

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

All Things Considered (Room Temperature)

\$72.00 per person

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

American Bistro

Roasted Tomato and Piquillo Pepper Soup, Herb Pesto

Vegetable Cole Slaw

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

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

~ Chef's Selection of Sandwiches ~

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

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

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

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

Route 11 Potato Chips

Kosher Pickles

Pastry Chef's Housemade Cookies, Brownies, Blondies

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

Reception - Butler Passed Hors d'oeuvres

Cold

\$7.00 per piece

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

Hot

\$7.00 per piece

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

Butler Passed Desserts

Assorted French Macarons

Mini Pot de Crème – Raspberry, Chocolate or Vanilla Bean

Lemon Meringue Tarts

Caramel Apple Pie Shooter

Strawberry Shortcake Shooter

Lemon Meringue Pie Shooter

Mini Mousse Cones – Raspberry, Chocolate or Vanilla Bean

Assorted Profiterole Dipped in Dark Chocolate

Cake Pops: Chocolate, Vanilla, Red Velvet or Coconut

Salted Chocolate Caramel Tarts

Hazelnut Praline Mousse Tarts

Espresso Eclair

Reception Stations

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

Shenandoah Picnic

\$36.00 per person

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

Mediterranean

\$38.00 per person

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

Mandarin

\$38.00 per person

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

Taqueria

\$38.00 per person

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

Steak Frites*

\$38.00 per person

Peppercorn Crusted Beef Striploin, Béarnaise Sauce
Crispy String Fries

Cedar Plank Salmon

Fresh Herbs
Roasted Rainbow Cauliflower

\$38.00 per person

Tuscany*

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

\$38.00 per person

Eastern Shore

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

\$42.00 per person

Niman Ranch Beef Tenderloin*

Popovers and Black Truffle Sauce

\$42.00 per person

Sushi Bar*

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

\$42.00 per person

Seafood Raw Bar

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

\$45.00 per person

Peking Duck Carving Station*

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

\$50.00 per person

Reception Dessert Stations

Parisian

\$25.00 per person

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

All American

\$25.00 per person

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

Down South

\$25.00 per person

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

A la Mode

\$25.00 per person

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

Viva Italia

\$25.00 per person

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

Plated Dinners

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

Starters

Soup

Heirloom Tomato Gazpacho, Smoked Avocado

Tomato and Roasted Piquillo Pepper, Herb Pesto

Roasted Butternut Squash Soup, Crème Fraîche with Espelette Pepper

Maine Lobster Bisque, Lobster and Fennel Brunoise

Creamy Wild Mushroom Soup, Truffle Oil

Maryland Crab & Vegetable Chowder

Curry Potato Leek Soup, Fried Leeks

Middle Eastern Freekeh Vegetable Soup

Salad

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

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

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

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

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

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

Artisan Greens, Golden and Red Beets, Goat Cheese, White Balsamic Vinaigrette

Appetizer (Additional Course, priced per person)

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

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

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

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

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

Pear and Ginger Sorbet

Campari Grapefruit Sorbet

Coconut Lime Sorbet

Black Pepper Blackberry Sorbet

Green Apple and Muscat Sorbet

Champagne Sorbet

Meyer Lemon and Fresh Mint Sorbet

Entrée

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

Duet Plates

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

Desserts

Fresh Berries, Citrus Mint Syrup, Lemon Balm Cream

Trio of Seasonal Sorbets with Fresh Berries

Lemon Tart, Spiced Blueberries

Raspberry Citrus Tart, Italian Meringue

Pear Almond Tart, Rosemary Frangipane

Warm Seasonal Fruit Cobbler, Brown Sugar Ice Cream

Double Chocolate Cheesecake, Cream Cloud

Valrhona Guanaja 70% Chocolate Mousse

Valrhona Azelia Hazelnut Tart

Tableside Selection of Entrée Menu

\$152.00 per person

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

First Course

Tomato and Roasted Piquillo Pepper Soup, Herb Pesto

Second Course

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

Tableside Choice of Entrée

Baked Cod Filet, White Wine Sauce

Seared Angus Filet Mignon, Red Wine and Shallot Sauce

Chef's Vegetarian Entrée (Available upon Request)

All Entrées Served with Roasted Potatoes and Market Fresh Vegetables

Dessert

Double Chocolate Cheesecake, Cream Cloud

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

Buffet Dinner

\$120.00 per person

Minimum of 40 guests for Dinner Buffet

Roasted Butternut Squash Soup, Spiced Pumpkin Seeds

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

Italian Burrata, Heirloom Tomato, Prosciutto, Basil Vinaigrette

Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes

Maryland Lump Crab Cakes, Jalapeño Remoulade Sauce

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

Seared Chilean Sea Bass, Wilted Greens, Lemon Basil Sauce

Chef's Choice of Seasonal Vegetables

Thyme Roasted Fingerling Potatoes

Artisanal Cheese Display:

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

Pastry Chef's Selection of French Pastries

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

Beverage Menus

Consumption Bar

Standard Bar*

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

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

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

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

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

Scharffenberger Sparkling Wine \$60.00 per bottle

Premium Bar*

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

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

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

Soft Drinks \$6.50 each

Sparkling Water \$6.50 each

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

Scharffenberger Sparkling Wine \$60.00 per bottle

Package Bar

Standard Bar*

First Hour
Each Additional Hour

\$24.00 per person

\$16.00 per person

Premium Bar*

First Hour
Each Additional Hour

\$30.00 per person

\$19.00 per person

Beverage Menu Enhancements

Bar Snacks

Mixed Nuts

Spicy Pecans

Whole Cashews

\$15.00 per bowl

\$15.00 per bowl

\$15.00 per bowl

Cordials

Amaretto Di Saronno, Bailey's, Courvoisier VS
Grand Marnier, Frangelico, Kahlua

\$18.00 per drink

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

Wine List

Champagnes

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

Other Sparkling Wines

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

White Wines

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

Red Wines

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

Rose Wines

Lauverjat Sancerre Rose	\$60 per bottle
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General Banquet Information

Guarantees

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

Service Charge

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

Plated Meals

All plated meals must have a minimum of three courses.

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

Parking

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

Additional Fees

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

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

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

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

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

Billing

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