



FAIRMONT WASHINGTON D.C., GEORGETOWN

CATERING MENU

Fairmont
WASHINGTON, D.C.
GEORGETOWN

CATERING GUIDELINES

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

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

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

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

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

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

TABLE OF CONTENTS

<u>MORNINGS</u>	1
<u>COFFEE BREAK</u>	8
<u>AFTERNOONS</u>	13
<u>EVENINGS</u>	20
<u>DINNER</u>	30
<u>BEVERAGES</u>	36





MENU

MORNINGS

PLATED BREAKFAST

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

THE CAPITAL 62

ENTREES

Please choose 1 of the following

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

SIDES

Please choose 2 of the following

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



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

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

CONTINENTAL BREAKFAST

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

THE CONTINENTAL 58

Orange & Grapefruit Juices

Seasonal Fruits & Fresh Berries

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

House Made Granola | Whole, Skim & Almond Milk

Assorted Bagels, Muffins, Danish & Banana Bread

OMELET STATION 25

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

PROTEIN

Omelets & Eggs made to order with Cage-free Eggs

FILLINGS

Aged Cheddar, Baby Spinach, Heirloom

Tomatoes, Peppers, Onions, Pennsylvania

Mushrooms, Black Forest Ham, Applewood

Smoked Bacon



BUFFET BREAKFAST

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

THE WASHINGTONIAN 73

FRUIT, CEREAL, & YOGURT

Please choose 3 of the following

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

BREAKFAST BAKERIES

Please choose 3 of the following

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

ENTREES

Choose 3 of the following

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

SIDES

Choose 3 of the following

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

BEVERAGES

Choose 3 of the following

Juices

Orange
Cranberry
Grapefruit
Pineapple
Apple

Smoothies

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

BUFFET BRUNCH

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

THE GEORGETOWN 92

BREAKFAST BAKERIES

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

STARTERS

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

CHARCUTERIE BOARD

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

ENTREES

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

SIDES

Seasonal Fruits & Fresh Berries
Grilled Herb Tomato
Crispy Fingerling Potatoes
Applewood Smoked Bacon
Chicken Apple Sausage

JUICES

Orange
Cranberry
Grapefruit
Apple



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

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

BREAKFAST COMPLEMENTS

STARTERS

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

FROM THE BAKERY

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

ENTRÉES

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

SIDES

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

BEVERAGES

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



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

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

BREAKFAST BOX

56

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

STARTERS

Please choose 1 of the following

Greek Yogurt
Seasonal Muffin
Whole Banana or Apple

BEVERAGES

Choose 1 of the following

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

SANDWICHES

Please choose 1 of the following

Smoked Turkey & Swiss
Heirloom Tomatoes, Lettuce on Baguette

Brie & Prosciutto Baguette
Butter, Sea Salt

Sausage, Egg & Cheese
Herb Butter, English Muffin

Egg Salad Wrap
Organic Eggs, Fine Herbs

Country Ham
Croissant, Gruyere, Aioli

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

BREAKFAST ENHANCEMENTS

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

Sides
Assorted Bagels, Red Onion, Tomatoes, Capers

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

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



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

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



MENU

COFFEE BREAK

COFFEE BREAK

Presented buffet style for 1 hour of service.

CREATIVE BREAKS

NATIONALS PARK	40	ROOFTOP HONEY *	34	WELLNESS BOOST	26
Churros Popcorn Corn Dogs Roasted Nuts Funnel Cakes Chocolate Covered Pretzels Nachos Warm Pretzels Beer Cheese & Mustard		Yogurt Honey Panna Cotta Honey Financier Poached Pear Tart Cheese & Fruit Plate Rooftop Honey Iced Honey <i>*Honey is collected from beehives on the roof of The Fairmont</i>		Protein Balls Raspberry, Chocolate, Coconut Granola Bar Rooftop Honey, Cranberry Super Juices Passion Fruit & Orange, Lemon & Strawberry, Yuzu Lemongrass Crudité Green Goddess Dressing	
HORTON'S KIDS* MYO TRAIL MIX	30	CHIPS AND DIP	28	THE BARISTA	22
Yogurt Covered Raisins Wasabi Peas Granola Pretzel Nuggets Dried Fruits Assorted Nuts & Seeds Plain M&M's Toasted Coconut <i>*A portion of the proceeds will be donated to Horton's Kids – www.hortonskids.org</i>		Garlic & Olive Hummus Roasted Red Pepper Hummus Baba Ganoush Cucumber Raita Tabbouleh Celery & Carrot Pita Chips		<i>Maximum 25 Guests</i> Nespresso Machine Assorted Pods Hazelnut Syrup Whole Milk Oat Milk Half & Half Chocolate Covered Coffee Beans Biscotti	
		THE DONUT SHOP	39		
		Donuts Salted Caramel, Strawberry, Crisp Sicilian Pistachio, & Espresso Crunch Donut Holes Caramel, Chocolate & Raspberry Sauce			

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

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

COFFEE BREAK

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

THE BRITISH EMBASSY

54

Assortment Lot 35 Fairmont Teas

Tea Sandwiches

Classic Cucumber

Smoked Salmon with Cream Cheese & Dill

Chicken Salad Sandwich

Brie, Tomato & Basil

Sweet Treats

Macaron

Financier

Lemon Tart

Fruit Verrine

Scones

Spreads

Clotted Cream

Lemon Curd

Strawberry Preserve



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

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

COFEE BREAK PACKAGES

ALL DAY BREAK PACKAGE

80

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

EARLY MORNING

Choose either of the following

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

OR

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

MID-MORNING

Choose either of the following

Assorted Granola Bars
Assorted Soft Drinks
Still & Sparkling Mineral Waters

OR

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

AFTERNOON

Choose either of the following

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

OR

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

BEVERAGE PACKAGES

Refreshed every 2 hours, packages include the following:

Selection of Juices
Assorted Soft Drinks
Still & Sparkling Mineral Water
Assorted Flavored Ice Tea
Royal Cup Coffee
Assorted Lot 35 Tea

HALF DAY

*Priced per person & package
presented for 4 hours*

40

FULL DAY

*Priced per person & package
presented for 8 hours*

60

COFFEE BREAK

À LA CARTE REFRESHMENTS

FRUIT & YOGURT

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

SNACKS

Gourmet Snacks

Bags of Popcorn	9 each
Bags of Pretzel Twists	
Bag of Terra Chips	

Dry Snacks

Potato Chips	8 each
Assorted Granola Bars	
Bags of Mixed Nuts & Trail Mix	
Assorted Candy Bars	

SWEET

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

FROM THE BAKERY

Pastries

Seasonal Muffins	70 per dozen
Banana Bread	
Lemon Poppy Seed Bread	
Caramel Buns	
Assorted Bagels	
Assorted Coffee Cake	
Chocolate Chip Loaf	
Apple Cinnamon Coffee Cake	
Assorted Cookies	
Fudge Brownies	
Blondies	
S'mores Bars	
Raspberry Bars	
Artesian Scones	
Butterscotch Toffee Bar	

Specialty Pastries

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

BEVERAGES

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

Smoothies

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

Fresh Pressed Juice

Carrot Ginger	18 each
Melon & Mint	
Beet & Yuzu	



MENU

AFTERNOONS

LUNCH

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

BUILD YOUR OWN LUNCH BUFFET

86

SOUPS

Choose 1 of the following

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

SALADS

Choose 3 of the following

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

ENTRÉES

Choose 2 of the following

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

SIDES

Choose 2 of the following

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

LUNCH

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

BUILD YOUR OWN LUNCH CONTINUED

DESSERT

Choose 2 of the following

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

GLUTEN FREE

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

VEGAN

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

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

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



EXPRESS LUNCH

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

BUFFETS

THE FOGGY BOTTOM

80

SOUP

Roasted Tomato Basil Soup (V)

SALAD

Classic Caesar | Parmesan Cheese, Croutons

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

WRAPS

Turkey & Brie | Avocado, Romaine, Cucumber

Capicola & Mozzarella | Arcadian Lettuce, Red Onion, Pesto

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

DESSERT

Brownie

White Chocolate Blondies

Raspberry Bar

Seasonal Whole Fruit

THE DUPONT CIRCLE

83

SOUP

White Bean Soup | Chicory (V)

SALAD

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

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

ENTREES

Organic Chicken | Miso-Soy Glaze

Potato Gnocchi | Chives, Brown Butter Cream

Stir-Fried Kale | Sundried Tomatoes

DESSERT

New York Style Cheesecake

Strawberry Vanilla Bean Tart

Seasonal Whole Fruit

THE WEST END

86

SOUP

Potato Leek Soup | Chive

OR

Onion Soup | Gruyere Crostini

SALAD

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

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

Tri Color Quinoa Salad | Grilled Vegetables, Lime, Cotija Cheese

ENTRÉES

Salmon | Lemon Butter Sauce

Grilled Skirt Steak | Chimichurri, Caramelized Onion

Saffron Risotto | Asparagus, Parmigiano

Broccolini | Sliced Almonds (V)

DESSERT

Mini Apple Pie

Opera Torte

Raspberry Lychee Tart

Seasonal Whole Fruit

EXPRESS LUNCH

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

PACK N' GO

78

SALADS

Choose 1 of the following

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

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

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

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

SANDWICHES

Choose up to 3 of the following

Grilled Chicken Salad | Tomato, Lettuce, Brioche Bun

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

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

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

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

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

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

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

DESSERTS

Choose 1 of the following

Fudge Brownies

Blondies

Raspberry Bars

Butterscotch Toffee Bar

Cookies



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

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

LUNCH

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

Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH

SOUPS

Choose 1 of the following

Roasted Tomato | Pesto (V)

Maryland Crab Chowder | Old Bay

Chicken Tortilla | Avocado

Asparagus | Toasted Brioche

Minestrone | Parmesan

OR

SALADS

Choose 1 of the following

Baby Kale | Manchego, Green Apple, Cranberries

Baby Gem Lettuce | Brioche Croutons, Parmesan Dressing

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

Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing (V)



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

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

LUNCH

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

Service includes royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH CONTINUED

ENTRÉES

Choose 1 of the following

FROM THE RANCH

86

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

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

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

FROM THE PASTURE

106

Flat Iron | Broccolini, Yucca Fries, Chimichurri

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

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

FROM THE WATER

93

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

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

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

FROM THE GARDEN

78

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

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

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

DESSERT

Choose 1 of the following

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

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

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

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

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

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



MENU

EVENINGS

RECEPTIONS

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

HORS D'OEUVRES

COLD

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

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

HOT

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

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



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

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

RECEPTIONS

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

HORS D'OEUVRES

DESSERTS

10 PER PIECE

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

GLUTEN FREE

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

VEGAN

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



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

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

RECEPTIONS

Presented for 2 hours of service.

DISPLAYS

VEGETARIAN ANTIPASTI

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

30 ANTIPASTI PLATTER

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

44 MEDITERRANEAN TAPAS 48

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



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

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

RECEPTIONS

Presented for 2 hours of service.

DISPLAYS CONTINUED

VIRGINIA DAIRY 42

Seasonal Cheeses Subject to Availability

Served with Artisan Breads, Ciabatta & Olive Rolls

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

Black & Blue Goat's Milk Cheese | Orange
Marmalade

Cheddar Marmac Cow's Milk Cheese | Virginia
Honey Wildflower

Gouda Lusk Cow's Milk Cheese | Pear Chutney

SUSHI STATION 48

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

DIM SUM 46

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

ATLANTIC SEAFOOD BAR 56

Price is Based 6 Pieces Per Guest

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

RECEPTIONS

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

ACTION STATIONS

PASTA AL DENTE

48

Please choose 2 Pastas and 2 Homemade Sauces, Sautéed to Order

Pasta | Orecchiette, Cheese Tortellini,
Rigatoni, Cavatappi, Whole Wheat Penne

Sauces | Marinara, Alfredo, Basil Pesto, &
Three Cheese Toppings

Toppings | Feta, Herbs & Olive Oil, Grated
Parmesan, Garlic Toast & Smoked Pork Belly

Traditional Caesar Salad | Parmesan
Dressing, Herb Croutons

Garlic Herb Butter Bread

MARYLAND CRAB SHACK

56

Signature Crab Cakes | Mini Brioche Rolls

Remoulade

Deep-fried Local Oysters

Cocktail Sauce

Grilled Corn on the Cob

Crab Soup Shooters

Hushpuppy

HOME SWEET HOME

46

Grilled Beef Sliders | Tomato, Lettuce, Pickle, Cheddar

Curly Fries | Barbecue Sauce, Ketchup, Mustard,
Smoked Paprika Mayonnaise

Mac & Cheese

Barbecue Meatballs

Mini Corn Dogs

Maryland Crab Cakes Sliders | Remoulade Aioli +12

RECEPTIONS

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

ACTION STATIONS CONTINUED

MARKET GRILL 50

Seafood Brochette | Calamari, Shrimp, Bay Scallop, Chimichurri Sauce
Marinated Chicken Thigh & Fingerling Potato Kebab | BBQ Sauce
New Zealand Lamb | Sweet Paprika Rub & Roasted Red Pepper
Pincho Vegetable Skewers | Roasted Eggplant, Zucchini & Red Onion, Roasted Garlic Aioli

THE CARVERY

USDA Prime Beef Tenderloin Horseradish, Red Pepper Mustard Bordelaise Sauce	48
Prime Rib Parker House Roll, Mustard, Horseradish Crème Fraîche, Steak Sauce	45
Leg of Lamb Cranberry Sauce, Mint Jus	38
Atlantic Salmon en Croûte Herb Beurre Blanc	36

Sides

Please choose 2

Grilled Asparagus
Mac N Cheese
Crushed Fingerling Potatoes
Roasted Broccolini

TACO STAND 46

Beef Carnitas
Shredded Chicken
Butterfly Shrimp
Mexican Rice
Shredded Lettuce
Pico de Gallo
Guacamole
Sour Cream
Queso
Corn & Flour Tortillas

CAVIAR STATION 120

American
Servrug
Osetra
Toast Points
Blinis
Crème Fraîche
Chopped Eggs
Chives
Red Onion

RECEPTIONS

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

DESSERT STATIONS

MINI DESSERTS

3 Desserts 32

4 Desserts 42

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

GLUTEN FREE

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

VEGAN

Berry Panna Cotta
Orange Cicle
Vegan Mango Tart
Vegan Chocolate Tart



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

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

RECEPTIONS

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

DESSERT STATIONS

FRESHLY MADE DOUGHNUTS

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

BAR TOFFEE & BAR SLAMMER

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

37 THE PATISSERIE

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

36 THE CHOCOLATE BAR

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

46

46



*All prices are in USD and subject to 25% service fee and 10% tax.
Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.*

RECEPTIONS

Dessert stations presented for 1 hour of service. For groups under 25 people, please add \$16 per person.

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

DESSERT ACTION STATIONS

CHERRIES JUBILEE

46

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

CANNOLI ASSEMBLY STATION

48

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



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

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



MENU

DINNER

DINNER BUFFET

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

THE VIRGINIAN

146

SOUPS & SALADS

Forest Mushroom Bisque

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

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

ENTRÉES

Grilled Black Angus | Au Poivre Sauce

Free-Range Chicken Breast | Citrus Butter Sauce

Rigatoni | Eggplant, Zucchini, Arrabbiata Sauce (V)

SIDES

Roasted Fingerling Potatoes | Rosemary, Garlic (V)

Carnival Cauliflower | Olive Oil, Maldon Salt (V)

DESSERTS

Apple Frangipani Tart

Chocolate Peanut Crèmeux Tartlet

THE CAPITAL

156

SOUPS & SALAD

Lobster Bisque | Toasted Focaccia

Build Your Own Salad | Romaine Hearts, Lola Rosa, Belgian Endive Raspberry & Sherry Vinaigrette, Caesar Dressing, Balsamic Vinaigrette Herb Croutons, Pumpkin Seeds, Candied Pecans, Almonds, Feta Cheese, Strawberries, Blueberries, Heirloom Tomato, Sliced Cucumber, Shredded Carrots, Watermelon Radish, Olives, Capers

ENTRÉES

Petite Beef Tenderloin Medallion | Roasted Shallot Demi

Pan Seared Salmon | Saffron Butter Sauce

Grilled Free-Range Chicken Breast | Cilantro Chimichurri Dressing

SIDES

Polenta | Cherry Tomatoes, Parsley, Citrus Olive Oil

Broccoli Florets | Romesco Sauce (V)

Yukon Gold Potato Gratin | Chives, Applewood Bacon

DESSERTS

Mango Passion Fruit Hazelnut Tart

Tres Leches Verrine

Strawberry Lemon Shortcake

DINNER

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

PLATED DINNER

SOUPS

Please choose 1 of the following

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

Lobster Bisque | Tarragon Cream

Potato Leek | Chive Cream Fraiche

Tomato | Arugula Pesto

Caramelized Onion | Gruyere Crostini

OR

SALADS

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

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

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

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

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

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

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

Hudson Valley Smoked Duck | Endive, Watercress, Black Berry Jam, Country Bread +8

HOT APPETIZERS

Please choose 1 of the following

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

Jumbo Shrimp Gnocchi | Smoked Tomato, Shaved Fennel

Cannelloni | Ricotta, Lemon, Parmesan Cream

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

+14



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

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

DINNER

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

PLATED DINNER

ENTRÉES

Please choose 1 of the following

FROM THE RANCH 118

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

FROM THE PASTURE 129

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

FROM THE WATER 123

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

FROM THE GARDEN 113

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

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

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



DINNER

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

DUET ENTRÉES

163

FROM THE WATER

Please choose 1 of the following

Butter Poached Maine Lobster
Grilled Jumbo Prawns
Juniper Signature Crab Cake

FROM THE PASTURE

Please choose 1 of the following

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

SIDES

Please choose 1 of each

STARCH

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

VEGGIE

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



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

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

DINNER

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

THIRD COURSE

DESSERT

Please choose 1 of the following

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

GLUTEN FREE

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



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

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



MENU

BEVERAGES

BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.
Hosted bars require 1 bartender per 75 guests, bartender fee is \$240.

BAR OFFERINGS

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

BAR SERVICES

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

CONSUMPTION BAR

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

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

Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies. Wine is subject to change.



BAR SERVICES

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

CASH BAR

Per Drink	PREMIUM	SUPERIOR	LUXURY
Cocktails	\$21	\$24	\$27
Martini	\$22	\$27	\$29
Wine	\$18	\$21	\$24
Domestic Beer	\$14	\$17	\$19
Premium Beer	\$12	\$12	\$12
Soft Drinks	\$10	\$10	\$10
Mineral Water	\$10	\$10	\$10



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

WINE LIST

Price per bottle

SPARKLING

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

WHITE

SAUVIGNON BLANC

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

CHARDONNAY

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

OTHER WHITE VARIETALS

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

RED

PINOT NOIR

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

MERLOT

Canyon Road, Modesto, California	54
Novelty Hill, Columbia Valley, Washington	63

CABERNET SAUVIGNON

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

MALBEC

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

OTHER RED VARIETALS

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

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

Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies. Wine is subject to change.

SIGNATURE COCKTAILS

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

OLD FASHIONED | \$24 PER DRINK

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

NEGRONI | \$24 PER DRINK

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

FRENCH 75 | \$24 PER DRINK

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

MANHATTAN | \$24 PER DRINK

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

KETTLE ONE ESPRESSO MARTINI | \$24 PER DRINK

Served On Tap from our Kettle One Espresso Martini Dispenser

PALOMA | \$24 PER DRINK

Casamigos Blanco, Lime Juice, Grapefruit Juice, Soda

APEROL SPRTIZ | \$22 PER DRINK

Aperol, Prosecco, Soda, Orange Slice

DARK AND STORMY | \$24 PER DRINK

Bacardi 8yr and Fever Tree Ginger Beer

BLOODY CAESAR | \$20 PER DRINK

Tito's Vodka, Clamato, Tabasco, Worcestershire Sauce

Please inquire about our Reserve Scotch and Whiskey List



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

Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies. Wine is subject to change.

Fairmont
WASHINGTON, D.C.
GEORGETOWN