



FAIRMONT WASHINGTON D.C., GEORGETOWN
SPRING/SUMMER

CATERING MENU

Fairmont
WASHINGTON, D.C.
GEORGETOWN

WELCOME TO FAIRMONT WASHINGTON, D.C., GEORGETOWN

Fairmont Washington D.C., Georgetown's culinary philosophy, shaped by Executive Chef Jaime Montes de Oca, celebrates sustainability, community, and uncompromising quality. Every event we cater reflects not only our passion for flavor, but also our responsibility to the environment and to the people who help bring our menus to life.

Sourced Excellence

We proudly partner with farmers and purveyors along the East Coast—from the rich soils of Georgia to the fertile Hudson Valley of New York—to source the freshest seasonal produce. By choosing local, we reduce transportation emissions, support regional economies, and deliver peak flavor to your table.

Sustainable Practices in Action

Our dedication to the planet is more than a promise—it's built into our operations:

- 275 Solar Panels power a significant portion of our hotel's energy, reducing our carbon footprint.
- Rooftop Beehives produce over 20 gallons of honey annually, used in our menus and cocktails while supporting local pollinator health.
- Composting & Waste Reduction programs ensure that food scraps and organic materials are returned to the earth, while recyclables are diverted from landfills.
- Responsible sourcing of meats, seafood, and specialty products emphasizes sustainable farming, fair trade, and minimal environmental impact.

When you choose Fairmont Washington, D.C., you are choosing a partner who shares your values—one plate, one guest, and one event at a time.



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MENU

MORNING

PLATED BREAKFAST

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

THE CAPITAL 67

ENTRÉES

Choose one of the following

Brioche French Toast | Maple Syrup

Cage-Free Scrambled Eggs (GF)

Classic Eggs Benedict

Organic Egg White Frittata | Spinach, Feta, Sundried Tomato (V)(GF)

Quiche Lorraine

Crab Cake Eggs Benedict +12

SIDES

Choose two of the following

Applewood Smoked Bacon (GF)

Traditional Pork Sausage Links

Chicken Apple Sausage

Virginia Smoked Ham (GF)

Country Vegan Sausage (VG) (GF)

Lyonnais Potatoes (VG)

Herb Roasted Yukon Gold Potatoes (VG)

Leek & Potato Hash (VG)



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.

Vegetarian (V) Vegan (VG) Gluten Free (GF)

CONTINENTAL BREAKFAST

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

THE CONTINENTAL 60

Orange & Grapefruit Juices
Seasonal Fruits & Fresh Berries
Assorted Yogurts | Greek, Berry, Toasted Sliced Almonds, Dried Fruits & Honey Granola (V)
House Made Granola | Whole, Skim & Almond Milk (GF) (V) (VG)
Assorted Bagels | Plain, Herb Cream Cheese
Muffins
Danishes
Banana Bread

OMELET STATION 25

[Requires one 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



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BUFFET BREAKFAST

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

THE WASHINGTONIAN 76

FRUIT, CEREAL & YOGURT

Choose three of the following

Seasonal Fruits & Fresh Berries
Assorted Greek Yogurts (GF)
Old-Fashioned Rolled Oatmeal
Seasonal Fruit
Bircher Muesli
Assorted Grain Loose Cereals

BREAKFAST BAKERIES

Choose three of the following

Banana Bread
Assorted Bagels | Plain, Herb Cream Cheese
Chocolate Chip Loaf
Viennese Coffee Cake
Apple Cinnamon Coffee Sugar Crumbles
Vegan Muffins (VG)
Mixed Berry Muffins
Banana Nut Muffins (GF)
Lemon Poppy Seed Muffin
Raspberry Peach Muffins

ENTREES

Choose three of the following

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

SIDES

Choose three of the following

Chicken Apple Sausage
Traditional Pork Sausage Links
Applewood Smoked Bacon (GF)
Country Vegan Sausage (VG) (GF)
Fingerling Potatoes (VG)
Leek and Potato Hash (VG)
Herb Roasted Yukon Gold Potatoes (VG)
Potato Latkes | Sour Cream (V)
Grilled Tomato (VG)

BEVERAGES

Choose three of the following

Juices

Orange
Cranberry
Grapefruit
Pineapple
Apple

Smoothies

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

BUFFET BRUNCH

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

THE GEORGETOWN 98

BREAKFAST BAKERIES

Banana Bread
Viennese Coffee Cake
Mixed Berry Muffins
Banana Nut Muffins (GF)
Lemon Poppy Seed Muffin
Raspberry Peach Muffins

STARTERS

Vanilla Yogurt Parfait | Blueberry Compote,
Almond Granola (V)
Avocado Toast | Pomegranate Seeds, Feta
Cheese, Country Bread (V)
Baby Kale Salad | Radish, Sundried Tomato,
Parmesan Dressing (V) (GF)
Seasonal Fruits & Fresh Berries

CHARCUTERIE BOARD

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

ENTREES

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

SIDES

Grilled Herb Tomato
Crispy Fingerling Potatoes
Applewood Smoked Bacon
Chicken Apple Sausage

JUICES

Orange
Cranberry
Apple



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

BREAKFAST COMPLEMENTS

STARTERS

Local Artisan Meats & Cheeses
Assorted Whole Grain Cereals
Berry & Granola Greek Yogurt Parfaits
Steel Cut Oatmeal
Chia & Coconut Pudding (VG) (GF)
Birchir Muesli

FROM THE BAKERY

Butter Croissants
Pain Au Chocolate
Viennese Coffee Cake
Chocolate Chip Loaf
Banana Bread
Mixed Berry Muffins
Banana Nut Muffins (GF)
Lemon Poppy Seed Muffin
Raspberry Peach Muffins

19 per person
8 per person
11 per person
12 per person
12 per person
10 per person

70 per dozen
70 per dozen
70 per dozen
70 per dozen
70 per dozen
70 per dozen
70 per dozen
70 per dozen
70 per dozen

ENTRÉES

Egg Bites | Spinach, Pepper, Onion, White Cheddar, Tomato (V) (GF)
Cage-Free Egg Sandwich | Sausage & Cheddar
English Muffin Sandwich
Cage-Free Egg Wrap | Applewood Smoked Bacon & Swiss Wrap

Scrambled Organic Eggs (GF)
Quiche Lorraine
Smoked Salmon

SIDES

Peeled Hard-Boiled Eggs (GF)
Applewood Smoked Bacon (GF)
Smoked Virginia Ham (GF)
Chicken Apple Sausage
Cheesy Carolina Stone Ground Grits (GF) (V)

12 per person
12 per person
12 per person

10 per person
12 per person
15 per person

9 per person
10 per person
10 per person
10 per person
9 per person

BEVERAGES

Juices **10 per person**

Cranberry
Pineapple
Apple

Fresh Pressed Juices **18 per person**

Carrot Ginger
Melon & Mint
Beet & Yuzu

Smoothies **16 per person**

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



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

BREAKFAST BOX

56

All boxed breakfasts, in an easy to carry container, include the following:

STARTERS

Choose one of the following

Greek Yogurt
Seasonal Muffins
Whole Banana or Apple

BEVERAGES

Choose one of the following

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

SANDWICHES

Choose one of the following

Smoked Turkey & Swiss
Heirloom Tomatoes, Lettuce on Baguette

Brie & Prosciutto
Butter, Sea Salt, Focaccia

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, Tomatoes,
Multigrain Bread

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 (V)
Applewood Bacon & Swiss
Black Truffle & Leek (V)
Roasted Tomato & Spinach (V)

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



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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

COFFEE BREAK

COFFEE BREAK

Presented buffet-style for one hour of service.

CREATIVE BREAKS

NATIONALS PARK

42

Churros
Popcorn
Corn Dogs
Roasted Nuts
Funnel Cakes
Chocolate Covered Pretzels
Nachos | Salsa
Warm Pretzels | Beer Cheese & Mustard

MAKE YOUR OWN

HORTON'S KIDS* TRAIL MIX

37

Yogurt Covered Raisins
Wasabi Peas
Granola
Pretzel Nuggets
Dried Fruits
Assorted Nuts & Seeds
Plain M&M's
Toasted Coconut

**A portion of the proceeds will be donated to Horton's Kids – www.hortonskids.org*

ROOFTOP HONEY *

40

Yogurt Honey Panna Cotta (GF)
Honey Financier
Poached Pear Tart
Artisan Local Cheese
Rooftop Honey
**Honey is collected from beehives on the hotel's rooftop*

CHIPS AND DIP

35

Garlic & Olive Hummus (VG) (GF)
Roasted Red Pepper Hummus (VG) (GF)
Baba Ganoush (VG) (GF)
Cucumber Raita (VG) (GF)
Tabbouleh (VG) (GF)
Celery & Carrot (VG) (GF)
Pita Chips

AVOCADO BAR:

MAKE YOUR OWN TARTINE

38

Toasted Rustic Artisan Bread
Smashed Avocado
Cherry Tomatoes
Applewood Smoked Bacon
Chopped Eggs
Radish
Smoked Salmon
Harissa Chickpeas
Cucumber
Red Onion
Arugula
Feta
Pepitas
Pomegranate

WELLNESS BOOST

36

Protein Balls | Raspberry, Chocolate, Coconut (V)
Granola Bar | Rooftop Honey, Cranberry (V)
Super Juices | Passion Fruit & Orange, Lemon & Strawberry, Yuzu Mango (VG)
Crudit  | Green Goddess Dressing (V)

COFFEE BREAK

Presented buffet-style for one 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

56

Assortment Lot 35 Fairmont Teas

Tea Sandwiches

Classic Cucumber (V)
Smoked Salmon with Cream Cheese & Dill
Chicken Salad Sandwich
Brie, Tomato & Basil (V)

Sweet Treats

Macaron (GF)
Cream Puff | Vanilla
Lemon Tart
Fruit Verrine
Scones

Spreads

Clotted Cream
Lemon Curd
Strawberry Preserve



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COFEE BREAK PACKAGES

ALL DAY PACKAGES

84

Priced per person. Each break is presented for one hour of service with Royal Cup Coffee & Lot 35 Teas.
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 | Plain & Herb 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 (GF)
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 two hours, packages include the following:

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

HALF DAY

*Priced per person & package
presented for 4 hours*

44

FULL DAY

*Priced per person & package
presented for 8 hours*

64

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	9 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	9 per person
White Chocolate Yogurt-Covered Pretzels	9 per person
Chocolate-Covered Almonds	9 per person
Gummy Bears	9 per person
Coffee Roasted Espresso Beans	9 per person
Probiotic Dark Chocolate-Covered Cranberries	9 per person
64% Chocolate-Covered Blueberries	9 per person

FROM THE BAKERY

Pastries

Seasonal Muffins	70 per dozen
Banana Bread	
Assorted Bagels	
Assorted Coffee Cake	
Chocolate Chip Loaf	
Apple Cinnamon Coffee Cake	
Assorted Cookies	
Fudge Brownies	
Blondies	
S'mores Tart	
Artesian Scones Cream, Jam	
Butterscotch Toffee Bar	

Specialty Pastries

French Macarons (GF)	75 per dozen
Chocolate Bonbons (GF)	
Protein Balls (V) (GF)	
Italian Pistachio Cannolis	

BEVERAGES

Cold Brew Coffee	14 each
Assorted Juice Bottles	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	140 per gallon
Assorted Lot 35 Fairmont Teas	135 per gallon
House-Made Hot Chocolate	155 per gallon

Smoothies

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

Fresh Pressed Juices

Carrot Ginger	18 each
Melon & Mint	
Beet & Yuzu	



MENU

AFTERNOON

LUNCH

Presented buffet-style for one hour of service including fresh rolls with butter, one soup, three salads, two entrées, two sides, two 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

88

SOUPS

Choose one of the following

- Asparagus Bisque** | Coconut (VG) (GF)
- Roasted Tomato** | Basil Pesto (VG) (GF)
- Broccoli Velouté** | Aged Cheddar (V)
- New England Chowder** | Idaho Potato, Applewood Smoked Bacon (GF)
- Tortilla** | Avocado, Cilantro Cream (V) (GF)
- Potato Leek** | Truffle Chive (V) (GF)
- Onion** | Gruyère Crostini (V) (GF)
- Roasted Curried Cauliflower** | Dill (V) (GF)
- White Bean & Kale** | Parmesan, White Balsamic (V) (GF)

SALADS

Choose three of the following

- Cavatappi Pasta** | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto (V)
- Beet Salad** | Arugula, Citrus, Goat Cheese, Cilantro Dressing (V) (GF)
- Classic Caesar** | Parmesan, Brioche Croutons (V)
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Chili Infused Oil Dressing (VG) (GF)
- Arcadian Greens** | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)
- Fingerling Potato** | Green Onions, Applewood Smoked Bacon, Grainy Mustard Dressing (GF)
- Garbanzo Salad** | Bell Peppers, Tomatoes, Cucumbers, Hard-Boiled Egg, Paprika Dressing (GF)
- Beet Salad** | Roasted Carrots, Oranges, Goat Cheese, Cilantro Dressing (V) (GF)

ENTRÉES

Choose two of the following

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

SIDES

Choose two of the following

- Heirloom Carrots** | Honey Glaze (V) (GF)
- Grilled Asparagus** | Gremolata (VG)
- Swiss Chard** | Aged Balsamic, Thyme (VG) (GF)
- Broccolini** | Sliced Almonds (VG)(GF)
- Baby Crushed Potatoes** | Garlic & Herb (VG) (GF)
- Carolina Grits** | Mascarpone Cream (V)
- Fingerling Potatoes** | Rosemary (VG)
- Jasmine Rice** | Saffron (VG)

LUNCH

Presented buffet-style for one hour of service including fresh rolls with butter, one soup, three salads, two entrées, two sides, two 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 two of the following

Raspberry Lychee Tartlet
Mango Passion Fruit Cheesecake
New York-Style Cheesecake
Red Velvet Cake
Strawberry Vanilla Bean Tart
Italian Pistachio Cannolis
Chocolate Layered Cake
Pate au Choux | Strawberry
Guava Tart (GF)
Key Lime Tart (GF)

GLUTEN FREE

Assorted French Macarons
Butterscotch Chocolate Pot De Cream
Vanilla Bean Crème Brûlée (GF)
Dulce de Leche Crème Brûlée (GF)
Tiramisu in Chocolate Cup (GF)
58% Dark Chocolate Cup (GF)

VEGAN

Berry Panna Cotta (GF)
Mango Tart (GF) (V) (VG)
Chocolate Tart (GF) (V) (VG)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

EXPRESS LUNCH

Presented buffet-style for one 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

84

SOUP

Roasted Tomato Basil Soup (VG)(GF)

SALAD

Classic Caesar | Parmesan Cheese, Brioche Croutons

Cavatappi Pasta | Cherry Tomatoes, Kalamata Olives, Feta, Cilantro Pesto (V)

WRAPS

Turkey & Brie | Avocado, Romaine, Cucumber

Capicola & Mozzarella | Arcadian Lettuce, Red Onion, Pesto

Grilled Vegetable | Peppers, Zucchini, Portobello, Arugula, Hummus (V)

DESSERT

Brownies

White Chocolate Blondies

Lemon Bars

THE DUPONT CIRCLE

86

SOUP

White Bean Soup | Baby Kale (VG) (GF)

SALAD

Beet Salad | Arugula, Citrus, Goat Cheese. Cilantro Dressing (V) (GF)

Arcadian Greens | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)

ENTREES

Organic Chicken | Miso-Soy Glaze

Potato Gnocchi | Chives, Brown Butter Cream (V)

Stir-Fried Kale | Sundried Tomatoes (V)

DESSERT

New York Style Cheesecake

Mocha Chai Cappuccino Chocolate Cup (GF)

Strawberry Vanilla Bean Tart

THE WEST END

88

SOUP

Potato Leek Soup | Chive (V) (GF)

OR

Asparagus Bisque | Coconut (VG) (GF)

SALAD

Arugula & Ricotta Salad | Pickled Red Onion, Toasted Walnuts, White Balsamic Dressing (VG) (GF)

Romaine Hearts | Apricot, Focaccia, Bay Blue Cheese, Citrus Vinaigrette (V) (GF)

Tri Color Quinoa Salad | Grilled Vegetables, Lime, Cotija Cheese (V) (GF)

ENTRÉES

Salmon | Lemon Butter Sauce (GF)

Grilled Skirt Steak | Chimichurri, Caramelized Onion (GF)

Saffron Risotto | English Pea, Parmigiano (V) (GF)

Broccolini | Sliced Almonds (VG) (GF)

DESSERT

Mini Apple Pie

Opera Torte

Raspberry Lychee Tart

EXPRESS LUNCH

Presented buffet-style for one hour of service including one salad, three sandwiches, one dessert & 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

82

SALADS

Choose one of the following

Fingerling Potato | Green Onions, Applewood Smoked Bacon, Grainy Mustard Dressing (GF)

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

Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Chili Infused Oil Dressing (VG) (GF)

Arcadian Greens | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)

SANDWICHES*

Choose up to three of the following

Grilled Chicken Salad | Tomato, Lettuce, Brioche Bun

Applewood Smoked Ham | Swiss, Lettuce, Tomato, Sun-Dried Tomato Ciabatta

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

Grilled Vegetable | Peppers, Tomato, Portobello, Hummus, Sun-dried Tomato Focaccia (VG)

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 one of the following

Fudge Brownies

Blondies

Butterscotch Toffee Bars

Cookies



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

LUNCH

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

Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH

SOUPS

Choose one of the following

Roasted Tomato | Basil Pesto (VG)
Maryland Crab Chowder | Old Bay
Chicken Tortilla | Avocado
Asparagus Bisque | Coconut (VG)
Minestrone | Parmesan (V) (GF)

OR

SALADS

Choose one of the following

Baby Kale | Feta, Strawberry, Toasted Almond, Aged Balsamic (V) (GF)
Romaine Hearts | Brioche Croutons, Parmesan Dressing (V)
Arcadian Greens | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)
Buffalo Mozzarella and Heirloom Tomato | Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil (V)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

LUNCH

Entrée prices are based on a three 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 one of the following

FROM THE RANCH 88

Free-Range Chicken Breast | Black Bean, Corn Succotash, Lime, Cilantro Sauce (GF)

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

Smoked Chicken Breast | Rainbow Swiss Chard, Sun-Dried Tomatoes, Carolina
Grits, Natural Jus (GF)

FROM THE PASTURE 110

Flat Iron Steak | Broccolini, Yucca Fries, Chimichurri (GF)

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

10 oz. Strip Steak | Confit Baby Potatoes, Asparagus, Rosemary Jus (GF)

FROM THE SEA 95

Atlantic Salmon | Saffron Risotto, Charred Scallions, Tarragon Butter (GF)

Striped Bass | Yukon Gold Potato Puree, Charred Broccolini, Miso Butter (GF)

Bronzini | Fingerling Potatoes, Fennel, French Greens, Lobster Sauce (GF)

FROM THE GARDEN 83

Barbecue-Grilled Vegetables | Eggplant, Squash, Tomato, Fennel, Sunflower Seeds (VG) (GF)

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

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

DESSERT

Choose one of the following

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

New York-Style 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 (GF)

Passion Fruit Crèmeux Tart | Vanilla Tart, Passion Fruit
Crèmeux, Mango Sauce (GF)



MENU

EVENING

RECEPTIONS

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

HORS D'OEUVRES

COLD

Citrus-Compressed Watermelon | Feta Cheese (V) (GF) **14 per piece**
Shrimp & Mango Skewer | Chili Honey, Mint (GF)
Truffle Chicken Salad | Walnut Crostini, Dry Cherry
Deviled Egg | Mustard, Bacon Jam, Chive (GF)
Rice Paper Spring Roll | Hoisin Sauce (V) (VG)
Smoked Trout | Green Apple, Dill Mayonnaise, Cucumber (GF)
Bruschetta | Prosciutto, Mozzarella, Basil & Tomato
Ivy City Smoked Salmon | Lemon Crema Fraiche, Smoked Trout Roe, Brioche

Yellowfin Tuna | Smoked Avocado, Jicama, Wonton (GF) **15 per piece**
California Roll | Wasabi, Pickled Ginger, Soy Sauce
CLT Slider | Crabmeat, Lettuce & Tomato, Citrus Aioli
Beef Tartare | Grain Mustard, Caper, Cured Egg, French Baguette
Scallop Ceviche | Aji Amarillo, Lime, Red Onion, Cilantro (GF)
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 **14 per piece**
Smoked Gouda-Filled Arancini | Truffle Aioli
Mushroom Chopsticks | Thai Chili (VG)
Vegetable Samosa | Cilantro Chutney (VG)
Coconut Chicken Tenders | Balinese Peanut Sauce
Tempura Shrimp | Sweet Chili Citrus Sauce
Roasted Pear & Brie Cheese | Almond Crusted Phyllo, Local Honey Glaze (V)
Masala Chicken Samosa | Onion, Cilantro & Chiles, Cilantro Yogurt Dip
Empanada of Black Bean | Peppers, Corn, Pepper Jack Cheese, Romesco Sauce (V)
Pulled Chicken Taco | Sofrito Vegetables, Cotija Cheese, Avocado (GF)

Peking BBQ Duck Roll | Hoisin & Cilantro **15 per piece**
Lobster Cappuccino Demitasse | Tarragon Cream (GF)
Juniper Crab Cake | Remoulade Sauce (GF)
Petite Lamb Chops | Chimichurri (GF)
Bacon Wrapped Flat Iron Steak | Applewood Smoked Bacon (GF)
Jerk Chicken | Crisp Plantain, Apricot Jam (GF)
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.

Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

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

HORS D'OEUVRES

DESSERTS

13 per piece

Raspberry Lychee Tartlet
New York-Style Cheesecake
Tangerine Vanilla Tart (GF)
Chocolate Layered Cake
Mini Apple Pie Tart
Strawberry Rhubart Tart
Guava Layered Cake
Opera Torte

GLUTEN FREE

Assorted French Macarons (GF)
Lavender Panna Cotta (GF)
64% Chocolate Mousse Cup with Fresh Raspberry (GF)
Caramel Chocolate Pot de Crème (GF)
Vanilla Crème Brûlée (GF)
Dulce de Leche Crème Brûlée (GF)
Tiramisu in Chocolate Cup (GF)

VEGAN

Berry Panna Cotta
Orange Cicle Torte
Mango Tart
Chocolate Tart



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Presented for two hours of service.

DISPLAYS

VEGETARIAN ANTIPASTI

Seasonal Vegetable Crudit  (VG) (GF)
Hummus (VG) (GF)
Spinach & Artichoke (V) (GF)
Maytag Blue Cheese (V) (GF)
Grilled Portobello Mushrooms (VG) (GF)
Sun-Dried Tomatoes (VG) (GF)
Oven Roasted Honey Carrots (V) (GF)
Thyme Roasted Zucchini & Yellow Squash (VG) (GF)
Orange Zest Beets (VG) (GF)
Rosemary Focaccia

40 ANTIPASTI PLATTER

Selection of Artisanal Cheeses
12-Month Prosciutto (GF)
Italian-Cured Beef Bresaola, Sopresatta, Copa
Olives (VG) (GF)
Artichokes (VG) (GF)
Sun-Dried Tomatoes (VG) (GF)
Roasted Peppers (VG) (GF)
Basil Pesto
Basket of Artisanal Breads

46 MEDITERRANEAN TAPAS 50

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



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Presented for two hours of service.

DISPLAYS CONTINUED

VIRGINIA DAIRY

45

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

50

Hand-Crafted Nigiri

Vegetarian Maki Rolls

Seaweed Salad

Pickled Ginger, Wasabi, Soy Sauce

DIM SUM

52

Barbecue Pork Buns

Chicken & Vegetable Pot Stickers

Crispy Vegetarian Spring Rolls (V)

Shrimp Shumai

Scallion Pancakes (V)

Seaweed Salad (V) (GF)

Cucumber Salad (VG) (GF)

Vegetable Fried Rice (VG) (GF)

Sweet Chili Sauce, Ginger Scallion Sauce,
Ponzu Sauce

ATLANTIC SEAFOOD BAR

58

Price is Based 6 Pieces Per Guest

Jumbo Shrimp (GF)

Crab Claws (GF)

Ceviche Scallops (GF)

Mussels (GF)

Oysters (GF) | Chesapeake Bay

Horseradish Cocktail Sauce, Cabernet,

Mignonette & Marie Rose Sauce, Tabasco &
Lemon

RECEPTIONS

The following are presented with an attendant for two 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 55

Choose two Pastas and two Homemade Sauces, Sautéed to Order

Pasta | Orecchiette, Cheese Tortellini, Rigatoni, Cavatappi, Penne (VG)

Sauces | Marinara, Alfredo, Basil Pesto, Three Cheese (V)

Toppings | Applewood Smoked Bacon, Broccoli Rabe, Pennsylvania Mushrooms, Pecorino

Traditional Caesar Salad | Parmesan Dressing, Herb Croutons (V)

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 | Honey Butter (V) (GF)

Hushpuppies | Sriracha Cream (V)

Crab Soup Shooters (GF)

HOME SWEET HOME 52

Grilled Beef Sliders | Tomato, Lettuce, Pickle, Cheddar

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

Mac & Cheese (V)

Barbecue Meatballs

Mini Corn Dogs

Maryland Crab Cakes Sliders | Remoulade Aioli +12

RECEPTIONS

The following are presented with an attendant for two 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

56

Seafood Brochette | Calamari, Shrimp, Bay Scallop, Chimichurri Sauce (GF)
Marinated Chicken Kebab | BBQ Sauce (GF)
New Zealand Lamb | Sweet Paprika Rub & Roasted Red Pepper (GF)
Vegetable Skewers | Roasted Eggplant, Zucchini & Red Onion, Roasted Garlic Aioli (VG) (GF)

THE CARVERY

USDA Prime Beef Tenderloin Roasted Garlic Aioli, Whole Grain Mustard, Bordelaise Sauce (GF)	54
Prime Rib Parker House Rolls, Mustard, Horseradish Crème fraîche, Steak Sauce	52
Leg of Lamb Rosemary Sauce, Tzatziki (GF)	44
Atlantic Salmon en Croûte Herb Beurre Blanc	42

Sides

Please choose 2

Mac & Cheese (V)
Crushed Fingerling Potatoes (VG) (GF)
Roasted Broccolini (VG) (GF)
Honey Roasted Heirloom Carrots (V) (GF)

TACO STAND

50

Beef Carnitas
Shredded Chicken
Gulf Shrimp

Mexican Rice, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Queso, Corn & Flour Tortillas

CAVIAR STATION

Choose one of the following

American	90
Servrug	110
Osetra	130

Toast Points, Blinis, Creme Fraiche, Chopped Eggs, Chives, Kettle Chips, Red Onion

RECEPTIONS

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

DESSERT STATIONS

MINI DESSERTS

3 Desserts **38**

4 Desserts **45**

Raspberry Lychee Tartlet
New York-Style Cheesecake
Tangerine Tart (GF)
Chocolate Layered Cake
Mini Apple Pie Tart
Strawberry Rhubarb Tart
Guava Layered Cake
Opera Torte

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 in Chocolate Cups
Flourless Chocolate Brittle Torte

VEGAN

Berry Panna Cotta
Orange Cicle
Mango Tart
Chocolate Tart



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

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

DESSERT STATIONS

BAR TOFFEE & BAR SLAMMER	38	THE PATISSERIE	46
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- | | |
|----------------------------------|--------------------------------|
| Salted Pecan & Chocolate Brittle | Chocolate Bark (GF) |
| Pistachio Chocolate Bark (GF) | French Macarons (GF) |
| Triple Chocolate Brownie Bars | Guava Tartlet |
| Rice Crispy Treat Bars | Tres Leches Verrine |
| Almond Brittle Bark (GF) | Mango Passion Fruit Cheesecake |
| Mixed Nut Brittle Bark (GF) | |

THE CHOCOLATE BAR 45

- Triple Chocolate Fudge Brownies
Milk Chocolate Pot De Cream
Caramel Chocolate Crèmeux Tartlets
Pistachio Chocolate Bark



RECEPTIONS

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

DESSERT ACTION STATIONS

CANNOLI ASSEMBLY STATION

48

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

CREME BRULEE STATION

46

Mango Creme Brulee, Vanilla Creme Brulee,
Chocolate Creme Brulee (GF)
Toppings | Whipped Cream, Fresh Berries,
Chocolate Shavings (GF)

ICE CREAM SUNDAE BAR

45

Vanilla, Strawberry and Chocolate Ice Creams
Toppings | Shaved Chocolate, Sprinkles, Oreo
Crumbles, M&M's, Chopped Reese's Peanut Butter
Cups, Chopped Peanuts, Strawberries, Maraschino
Cherries
Sauces | Hot Fudge, Caramel Sauce, Whipped Cream



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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

DINNER

DINNER BUFFET

Presented buffet-style for two 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

148

SOUPS & SALADS

Potato Leek Soup | Chive, Truffle (V) (GF)

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

Heirloom Beets & Carrots | Arugula Salad, Gremolata Dressing (VG) (GF)

ENTRÉES

Grilled Black Angus Steak | Au Poivre Sauce (GF)

Free-Range Chicken Breast | Citrus Butter Sauce (GF)

Rigatoni | Eggplant, Zucchini, Arrabbiata Sauce (VG)

SIDES

Roasted Fingerling Potatoes | Rosemary, Garlic (VG)

Carnival Cauliflower | Olive Oil, Maldon Salt (VG)

DESSERTS

Apple Frangipani Tart

Chocolate Peanut Crèmeux Tartlet

THE CAPITAL

158

SOUPS & SALADS

Lobster Bisque | Toasted Focaccia (GF)

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 Tomatoes, Sliced Cucumbers, Shredded Carrots, Watermelon Radishes, Olives, Capers (V)

ENTRÉES

Petite Beef Tenderloin Medallion | Roasted Shallot Demi (GF)

Pan-Seared Salmon | Saffron Butter Sauce (GF)

Grilled Free-Range Chicken Breast | Cilantro Chimichurri Dressing (GF)

SIDES

Polenta | Cherry Tomatoes, Parsley, Citrus Olive Oil (VG) (GF)

Broccoli Florets | Romesco Sauce (VG) (GF)

Yukon Gold Potato Gratin | Chives, Applewood Smoked Bacon

DESSERTS

Mango Passion Fruit Cheesecake

Lemon Blueberry Tart

Chocolate Mousse Shooter (GF)

DINNER

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

PLATED DINNER

SOUPS

Select one from salads or soups

Asparagus Bisque | Coconut (VG)
Lobster Bisque | Tarragon Cream (GF)
Potato Leek | Chive Cream Fraiche (V)
Tomato | Arugula Pesto (VG) (GF)
Caramelized Onion | Gruyere Crostini (V)

OR

SALADS

Select one from salads or soups

Lola Rosa | Lola Rosa Lettuce, Watermelon Radishes, Mangos, White Balsamic Vinaigrette (VG)(GF)
Mizuna Salad | Apricot, Cotija Cheese, Pepitas, Cilantro Lime Vinaigrette (V) (GF)
Apple & Walnut Salad | Red Grapes, Mache, Cucumbers, Candied Walnuts, Mint Yogurt Dressing (V) (GF)
Roasted Carnival Beets | Goat Cheese, Almonds, Citrus, Petite Lettuces, Honey (V) (GF)
Buffalo Mozzarella and Heirloom Tomato | Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil (GF)
Harvest Salad | Artisan Greens, Feta, Strawberry, Toasted Almond, Aged Balsamic (VG) (GF)
Endive & Watercress Salad | Hudson Valley Smoked Duck, Grain Mustard Dressing (GF)
Baby Kale & Romaine | Sun-Dried Tomato, Ciabatta, Parmesan Dressing (V)

HOT APPETIZERS

+14

Choose one of the following

Black Angus Beef Short Rib | Carolina Grits, Horseradish & Chive Cream (GF)
Gulf Shrimp Scampi | Brown Butter Roasted Gnocchi, Tomato Butter
Cannelloni | Ricotta, Lemon, Parmesan Cream (V)
Pennsylvania Mushrooms | Reggiano and Truffle Beurre Blanc, Brioche, Petite Greens, Mosto Cotto (V)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

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

PLATED DINNER

ENTRÉES

Select up to two of the following

FROM THE RANCH 120

Grilled Murray's Chicken | Yukon Gold Potato & Scallion Mousse, Swiss chard, Balsamic Brown Butter Sauce (GF)

Coq au Vin | Organic Chicken, Gnocchi, Pennsylvania Mushrooms, Applewood Smoked Bacon, Red Wine Sauce

FROM THE PASTURE 132

Black Angus Beef Tenderloin | Truffle Potato Pave, Charred Broccoli Rabe, Truffle Madeira Sauce (GF)

Black Angus Beef Short Rib | Horseradish Pommes Puree, Cippolini Onions, Glazed Baby Carrot and Asparagus, Sauce Bordelaise (GF)

FROM THE SEA 125

Atlantic Farm Raised Salmon | Tomato & Mustard Seed Ratatouille, Basil Pistou (GF)

Soy Chilean Sea Bass | Heirloom Carrot Mousse, Baby Bok Choy, Miso Butter

FROM THE GARDEN 115

Eggplant 'Cannelloni' | Market Vegetables, Grilled Fennel, Red Pepper Sauce (VG)

Campagnelle Pasta | Mushrooms Bolognese, Crispy Kale, Pecorino Romano, Truffle Oil (V)

Moroccan Spiced Vegetables | Chickpeas, Dried Apricots, Toasted Almonds, Steamed Couscous (VG)

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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

Entrée prices are based on a three-course meal. For duet entrées, please choose one fish, one meat and two sides. For an additional course, please add \$18 per person. Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

DUET ENTRÉES

175

FROM THE SEA

Choose one of the following

Butter Poached Maine Lobster
Grilled Jumbo Prawns
Juniper Signature Crab Cake

FROM THE PASTURE

Choose one of the following

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

SIDES

Choose one starch and one vegetable

STARCH

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

VEGETABLE

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

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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

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

THIRD COURSE

DESSERT

Choose one of the following

New York-Style 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
Strawberry Crunch | Vanilla Sponge, Strawberry Mousse, Strawberry Gelee, Whipped Cream

GLUTEN FREE

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



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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

BEVERAGE

BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.

Hosted bars require one bartender per 75 guests, bartender fee is \$250.

BAR OFFERINGS

	<u>PREMIUM</u>	<u>SUPERIOR</u>	<u>LUXURY</u>
VODKA	Tito's	Elyx	Belvedere
GIN	Beefeater	Citadelle	The Botanist
RUM	Bacardi Superior	Planteray 3 Stars	Diplomatico Reserva
TEQUILA	Herradura Silver	Espolon Blanco	Patron
BOURBON/WHISKEY	Old Foster 86/Uncle Nearest Green	Maker's Mark	Mitchers
SCOTCH BLENDED/SINGLE	Dewars White Lable	Monkey Shoulder	The Macallan Double Cask 12 yr.
RYE	Uncle Nearest Rye	Uncle Nearest Rye	Knob Creek Rye
VERMOUTH	Noilly Prat	Noilly Prat	Noilly Prat
SPARKLING WINE	Mionetto Brut Prestige	Chandon Brut	Veuve Clicquot Brut (FR)
WHITE WINE	EOS Chardonnay or Silver Gate Sauvignon Blanc	Sea Sun Chardonnay or Decoy Sauvignon Blanc	Post and Beam Chardonnay or Joseph Mellot Sancerre, Sauvignon Blanc
RED WINE	EOS Pinot Noir or Silver Gate Cabernet Sauvignon	Decoy Pinot Noir or Carmel Cabernet Sauvignon	Albert Bichot, Burgundy, France or Faust 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

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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. All bars require one bartender per 75 guests, bartender fee is \$250. 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	\$13	\$13	\$13
Premium Beer	\$15	\$15	\$15
Soft Drinks	\$8	\$8	\$8
Mineral Water	\$8	\$8	\$8

BAR ENHANCEMENTS- UNCLE NEAREST

In proud partnership with Uncle Nearest Premium Whiskey, Fairmont Washington, D.C. honors the legacy of Nathan “Nearest” Green—the first known African American master distiller. Our Nearest Green Suite pays tribute to his enduring impact on American whiskey. Select bar enhancements feature Uncle Nearest, celebrating a shared commitment to heritage, excellence, and craft.

1884 | \$20 per drink

1856 | \$24 per drink

Fairmont Exclusive Single Barrel | \$32 per drink | \$175 per bottle

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 one bartender & one cashier per 75 guest's bartender fee is \$250, cashier fee is \$250. 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

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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

Our in-house sommelier is available to assist with wine selections and pairing recommendations. Please advise your Event Services Manager to request this service.

SPARKLING

Prosecco, Villa Marcello, Veneto, NV	68
Sparkling Wine, Chandon, California	70
Champagne Brut, G.H. Mumm, Reims, NV	130
Champagne Brut, Veuve Clicquot, Reims, NV	190
Champagne Rose, Veuve Clicquot, Reims, NV	235
Champagne Brut, Don Perignon, Reims, 2015	750

WHITE

SAUVIGNON BLANC

Roc DeL' Abbaye, Loire France	74
Cloudy Bay, Marlborough, NZ	105
Pahlmeyer "Jayson," Napa Valley, CA	140

CHARDONNAY

Willamette Valley Vineyards, Willamette, OR	75
Albert Bichot, Chablis, France	100
Far Niente Post and Beam, Napa Valley, California	110
Plumpjack, Napa Valley, CA	165

OTHER WHITE VARIETALS

Pinot Grigio, Bottega Vinaia, Trentino, IT	75
Aligonte, Albrt Bichot, Burgundy, France	75

RED

PINOT NOIR

Inscription, Willamette Valley, Oregon	62
Albert Bichot, Burgundy, France	95
Joseph Phelps 'Freestone,' Sonoma, California	170

MERLOT

Canyon Road, Modesto, California	62
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CABERNET SAUVIGNON

Smith & Hook, Central Coast, California	85
Niner Wine Estates, Paso Robles, California	112
Adaption by Plumpjack, Napa, CA	225
Silver Oak, Alexander Valley, CA	275
Heitz Cellars, Napa, CA	265

MALBEC

Canyon Road, Modesto, California	62
Alta Vista, Menodza, Argentina	70

OTHER RED VARIETALS

Gamay, Chateau Varennes, Beaujolais, France	65
Paul Jaboulet Kb, Cote-Du-Rhone, France	65
Domaines Barons De Rothschild, Bordeaux, France	95
Chateau Chevalier Lascombes, Bordeaux, FR	140

SIGNATURE COCKTAILS

Choosing three or more signature cocktails necessitates the addition of a signature cocktail bartender, available for \$250. A minimum of 75 guests is required.

OLD FASHIONED | 24 PER DRINK

Michters Bourbon, Simple Syrup, Angostura Bitters, & Orange Peel Garnish

NEGRONI | 24 PER DRINK

The Botanist, Campari, Noilly Sweet Vermouth, & Orange Peel Garnish

FRENCH 75 | 24 PER DRINK

Beefeater, 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

PALOMA | 24 PER DRINK

Patron, Lime Juice, Grapefruit Juice, Soda

APEROL SPRTIZ | 22 PER DRINK

Aperol, Prosecco, Soda, Orange Slice

DARK AND STORMY | 24 PER DRINK

Diplomatico Reserva 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

SIGNATURE MOCKTAILS

MOCKTAIL- SPRING TIME BLUES | 18 PER DRINK

Seedlip Grove, Honey, Blueberry, Mint, Lime Juice

MOCKTAIL- VACAY MODE | 18 PER DRINK

Seedlip Spice, Giffard Coconut, Lime Juice, Grenadine



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.

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 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 of two weeks prior notice. Menu items may contain nuts & nut by-products - please advise your Event Services Manager of any allergies. 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 \$250 per chef for duration of service chosen. One bartender is required per 75 guests for any service of alcohol in the event space at \$250 per bartender for duration of service chosen. Per local regulations, all alcohol must be opened and served by the Fairmont.

Menu options and pricing were curated for events through December 2025 and are subject to change based on seasonal availability

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

Fairmont
WASHINGTON, D.C.
GEORGETOWN