



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 Loraine
- 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)



# 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)(GF)  
House Made Granola | Whole, Skim & Almond Milk (GF) (V)  
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



# 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



*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)

# 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 (GF)

## 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 (VG)  
Melon & Mint (VG)  
Beet & Yuzu (VG)

**Smoothies** **16 per person**  
Strawberry, Orange & Honey  
Pineapple, Banana & Coconut (V)  
Spinach, Avocado & Apple (V)



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# 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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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](http://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 STATION 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

**Enhancement option:** pricing is in addition to the 56 pp above  
*\*maximum of 50 people.*

**Full Tea Service with Sparkling Wine 86**

**Full Tea service without Sparkling Wine 72**

Includes:

- A glass of chilled Champagne
- Full table service
- Enhanced tea presentation with tableside service
- Seasonal petit fours & chocolate garnish
- Additional tea selections from the Fairmont reserve collection

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

# COFFEE 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	<b>12 per person</b>
Fruit Kababs, Honey Yogurt Dip	<b>14 per person</b>
Organic Yogurts	<b>9 per person</b>
Basket of Whole Fruit	<b>44 per dozen</b>

### SNACKS

#### Gourmet Snacks **9 each**

- Bags of Popcorn
- Bags of Pretzel Twists
- Bag of Terra Chips

#### Dry Snacks **8 each**

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

### SWEET

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

### FROM THE BAKERY

#### Pastries

- Seasonal Muffins
- 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)
- Chocolate Bonbons (GF)
- Protein Balls (V) (GF)
- Italian Pistachio Cannolis

**70 per dozen**

**75 per dozen**

### BEVERAGES

Cold Brew Coffee	<b>14 each</b>
Assorted Juice Bottles	<b>12 each</b>
Still & Sparkling Mineral Water	<b>8 each</b>
Assorted Soft Drinks	<b>8 each</b>
Assorted Sparkling Flavored Water	<b>8 each</b>
Assorted Flavored Iced Tea	<b>9 each</b>
Royal Cup Coffee	<b>140 per gallon</b>
Assorted Lot 35 Fairmont Teas	<b>135 per gallon</b>
House-Made Hot Chocolate	<b>155 per gallon</b>

#### Smoothies

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

#### Fresh Pressed Juices

Carrot Ginger (VG)	<b>18 each</b>
Melon & Mint (VG)	
Beet & Yuzu (VG)	



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)
- 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 (VG)
- 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 (VG)

#### 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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# 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 Crèmeux 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



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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 Rhubarb Tart  
Guava Layered Cake  
Opera Torte

### GLUTEN FREE

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

### 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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# 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  
**Servruga** 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

<b>3 Desserts</b>	<b>38</b>
<b>4 Desserts</b>	<b>45</b>

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

- Salted Pecan & Chocolate Brittle
- Pistachio Chocolate Bark (GF)
- Triple Chocolate Brownie Bars
- Rice Crispy Treat Bars
- Almond Brittle Bark (GF)
- Mixed Nut Brittle Bark (GF)

- Chocolate Bark (GF)
- French Macarons (GF)
- Guava Tartlet
- Tres Leches Verrine
- Mango Passion Fruit Cheesecake

### THE CHOCOLATE BAR 45

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



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# 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  
**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 (GF)
- Vanilla Strawberry Balsamic Panna Cotta** | Steeped Cream Bourbon Vanilla, Vanilla Merengue, Fresh Strawberry, Balsamic Drops (GF)
- Chocolate Hazelnut or Almond Crunch Bar** | Hazelnut Dacquoise, Wafer, 64% Chocolate, Fresh Raspberry, Chocolate Cream (GF)
- Strawberry Meyer Lemon Pavlova** | Lemon Diplomat Cream, Macerated Strawberry, White Balsamic, Lemon Micro Zest (GF)

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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>
<b>VODKA</b>	Tito's	Elyx	Belvedere
<b>GIN</b>	Beefeater	Citadelle	The Botanist
<b>RUM</b>	Bacardi Superior	Planteray 3 Stars	Diplomatico Reserva
<b>TEQUILA</b>	Herradura Silver	Espolon Blanco	Patron
<b>BOURBON/WHISKEY</b>	Old Foster 86/Uncle Nearest Green	Maker's Mark	Mitchers
<b>SCOTCH BLENDED/SINGLE</b>	Dewars White Lable	Monkey Shoulder	The Macallan Double Cask 12 yr.
<b>RYE</b>	Uncle Nearest Rye	Uncle Nearest Rye	Knob Creek Rye
<b>VERMOUTH</b>	Noilly Prat	Noilly Prat	Noilly Prat
<b>SPARKLING WINE</b>	Mionetto Brut Prestige	Chandon Brut	Veuve Clicquot Brut (FR)
<b>WHITE WINE</b>	EOS Chardonnay or Silver Gate Sauvignon Blanc	Sea Sun Chardonnay or Decoy Sauvignon Blanc	Post and Beam Chardonnay or Joseph Mellot Sancerre, Sauvignon Blanc
<b>RED WINE</b>	EOS Pinot Noir or Silver Gate Cabernet Sauvignon	Decoy Pinot Noir or Carmel Cabernet Sauvignon	Albert Bichot, Burgundy, France or Faust Cabernet Sauvignon
<b>BEER</b>	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
<b>ENHANCEMENTS</b>	None	Premium Options Available	Premium Options Available

*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. 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**

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# 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
<b>Cocktails</b>	\$21	\$24	\$27
<b>Martini</b>	\$22	\$27	\$29
<b>Wine</b>	\$18	\$21	\$24
<b>Domestic Beer</b>	\$14	\$17	\$19
<b>Premium Beer</b>	\$12	\$12	\$12
<b>Soft Drinks</b>	\$10	\$10	\$10
<b>Mineral Water</b>	\$10	\$10	\$10



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# 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

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# 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



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# 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



FAIRMONT WASHINGTON, D.C., GEORGETOWN

# CAKE MENU

*Fairmont*  
WASHINGTON, D.C.  
GEORGETOWN

# CAKE FLAVORS

## Description

**Chocolate** | French chocolate, sour cream chocolate cake - 64% chocolate ganache & bourbon caramel

**Red Velvet** | Fluff cream cheese scented with lemon & Tahitian vanilla

**Almond Vanilla Chiffon** | Italian buttercream & toasted California almonds

**Strawberries & Cream Chiffon** | Fresh strawberries & vanilla cream cheese

**Almond Dacquoise** | Fresh raspberry & white almond buttercream (GF)

**Spiced Carrot** | Yuzu cream cheese frosting

**Thai Coconut cake** | Mango & passionfruit curd

**Chocolate Chiffon** | Oreo™ cookies, milk & vanilla Creme Chiboust

**Lemon Elderflower** | Lemon micro zest & blueberry cream

**Coconut Poiron Cake** | Coconut, drizzled dark rum, & pineapple crèmeux

**Nutty Nut Hazelnut Dacquoise** | Piedmont praline cream, hazelnut dacquoise, & toasted almond flakes (GF)

**Coffee Chiffon Crunch** | Espresso, chocolate crunch crèmeux & Italian buttercream

*Special requests can be accommodated within 30 days' notice*



# PACKAGE OPTIONS

Description

## PRE-PLATED WEDDING CAKE

3oz. - Choice of Cake Flavor  
Sauce, vanilla cream fraiche mascarpone cream, fresh berries, chocolate chard

## WEDDING CAKE TRIO

1.5 oz. - Choice of Cake Flavor

### Choice of Two Dessert:

Crème Brûlée  
Lemon Raspberry Sucree  
Tiramisu  
64% Chocolate Mousse Cup  
Strawberry Mascarpone Cheesecake  
Crackling Sugar Choux Espresso  
Chocolate Caramel Tart  
Passionfruit -Mango Hazelnut Torte (GF)

## SUNDAY STATION

**Ice Cream** | Vanilla, Chocolate, Strawberry  
Crushed Oreos  
Berry Compote  
M&M's  
Toffee Pieces  
Candied Pecans  
Rainbow Vermicelli  
Chocolate Sauce  
Gummy Bears

48



# PACKAGE OPTIONS

Description

## WEDDING CAKE BUFFET

15 PER PERSON

### Choice of Four Desserts:

- Raspberry Lychee Sucree
- East west Mango Passion Fruit Hazelnut
- New York Style Cheesecake
- Strawberry vanilla bean Sable
- Apple Frangipani Tart
- Chocolate Peanut Creamux chocolate cup (GF)
- Strawberry Lemon Shortcake
- Pistachio Financier

- Macarons | Pistachio, Raspberry, Espresso crunch coffee, Orange chocolate ,crunchy hazelnut (GF)
- Pecan Salted Caramel chocolate cup (GF)
- 64% Chocolate Mousse Cup with Fresh Raspberry (GF)
- Dulce de Leche Crème Brûlée (GF)
- Tiramisu on white chocolate Cups (GF)
- Flourless Chocolate Brittle Torte (GF)
- Caramel Chocolate Pot De Cream (GF)
- Vanilla Crème Brûlée (GF)

- Berry Panna cotta (VG)
- Orange cicle (VG)
- Mango Tart (VG)
- Chocolate Tart (VG)



