

**MENU SELECTIONS**

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## **BREAKS**

### **First Cup**

Royal Cup Coffee, Decaf and assorted  
Bigelow herbal teas with cream and sugars

**\$8.95 per guest**

### **Coffee Refresh**

Refreshment of all previously ordered coffee, decaf and assorted teas

**\$7.95 per guest**

### **Thirst Quencher**

Assorted Chilled Fruit Juices, Sodas, Bottled and Sparkling Water  
Coffee, Hot Tea and Decaf with Specialty Creamers & Flavored Syrups  
Assorted Cookies and Biscotti

**\$11.95 per guest**

### **Brain and Body**

Fruit and Yogurt Smoothies, Fresh Sliced Seasonal Fruits  
Chilled Vegetable Crudités, Mixed Shelled Nuts and Natural Spring and Sparkling Waters

**\$13.95 per guest**

### **Jolt**

Fruit and Yogurt Smoothies, Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruits, Spicy Pepper Hummus Dip with Pita Crisps  
Assorted Sodas, Bottled Water and Coffee, Hot Tea and Decaf

**\$17.95 per guest**

### **Sweet Attack**

Individual Mini Candy Bars, Trail Mix with Fresh Sliced Seasonal Fruits  
Assorted Sodas and Bottled Waters, Fresh Baked Cookies and Brownies

**\$14.95 per guest**

### **Mediterranean**

Bruschetta Station with Marinated Tomatoes & Basil, Grilled Vegetable Compote, Olive  
Tapenades with Crostini, Hummus and Tzatziki, Vegetable Crudités,  
Assorted Sodas and Waters

**\$18.95 per guest**

### **Around the World**

Grilled Chicken Satay with Spicy Peanut-Lime Sauce  
Warm Spinach and Artichoke Dip with Toasted Ciabatta and Pita Crisps  
Tortilla Chips with a Variety of Salsas and Dips, Assorted Sodas and Bottled Waters

**\$18.95 per guest**

*-45 Minutes of Service Provided*

*\*Minimum 25 guests or surcharge of \$125 will apply per day*

*We Proudly Serve Royal Cup Coffee*

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## **CONTINENTAL BREAKFAST BUFFET**

### **District Continental Breakfast**

Sliced Fresh Seasonal Fruit Display, Fresh Fruit Juices,  
Assorted Breakfast Breads and Pastries  
Coffee and Hot Tea Service

**\$17.95 per guest**

### **Four Points Continental**

Sliced Fresh Seasonal Fruit Display, Fresh Fruit Juices,  
Assorted Breakfast Breads and Pastries,  
Individual Cold Cereal with Milk Selections and Assorted Fruit Yogurts  
Coffee and Hot Tea Service

**\$21.95 per guest**

## **FULL BREAKFAST BUFFET**

### **Four Points Breakfast Buffet**

Coffee, Specialty Hot Tea and Decaf Coffee  
Assorted Juices

Sliced Seasonal Fresh Fruit Display  
Assorted Danish and Muffins  
Assorted Individual Fruit Yogurt Cups  
Assorted Cold Cereals with Chilled Milk  
Scrambled Eggs  
Breakfast Potatoes

*Select One Meat* **\$26.95 per guest**

*Select Two Meat* **\$29.95 per guest**

Bacon, Canadian Bacon  
Maple Sausage Links, Turkey Sausage

*Minimum buffet is 25 guests or surcharge of \$125.00 per day will apply*

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## **Plated Breakfast**

*Choice of Orange Juice or Milk, a Bakery Basket With a Variety of Breakfast Breads and Pastries Coffee, Tea, and Decaf*

### **American Plate**

Scrambled Eggs, Breakfast Potatoes and Bacon or Sausage  
**\$22.95 per guest**

### **Eggs Benedict**

Traditional Eggs Benedict with Breakfast Potatoes  
**\$24.95 per guest**

### **Nova Scotia Classic**

Smoked Salmon, Tomato, Red Onion, Capers and Cream Cheese  
With Bagel, and Diced Fruit Cup  
**\$26.95 per guest**

### **French Traditional**

Spinach and Mushroom Quiche with Diced Fruit Cup  
**\$26.95 per guest**

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**FOUR POINTS BRUNCH BUFFET**

Lemonade **or** Fruit Punch, Ice Tea  
Fresh Orange Juice (other juices available with surcharge)  
Coffee, Decaf and Hot Tea Service  
Assorted Sliced Fresh Breads and Rolls

**Sweet Selection**

**Pick 2**

Sliced Fresh Seasonal Fruit Display  
Individual Cold Cereal with Milk Selections  
Assorted Fruit Yogurts  
Assorted Breakfast Breads and Pastries  
Chef's Choice of Fruit Smoothies  
Honey Oatmeal with Brown Sugar, Honey and Raisins

**Savory Selection**

**Pick 2**

Crisp Bacon  
Country Ham  
Maple Sausage Links  
Turkey Sausage  
Scrambled Eggs  
Breakfast Potatoes  
Assorted Quiches

\*\*\*\*\*

**Pick 1**

Organic Mixed Greens Salad  
Classic Caesar Salad  
Irish Red Potato Salad  
Pesto Pasta Salad

\*\*\*\*\*

**Pick 2**

Teriyaki Glazed Salmon  
Homemade Meatloaf  
Pecan Crusted Chicken with Honey-Mustard  
Herb Grilled Chicken with Mushrooms Cream Sauce  
Chef's Seasonal Risotto  
Grilled Vegetable and Pesto Pasta

\*\*\*\*\*

**Dessert Station**

Chefs Selection Assorted Desserts

*\*\*\*\* Please refer to pg 5 for Brunch Enhancements*

**\$ 65.00 per guest**

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## BRUNCH ENHANCEMENTS

Bacon or  
Maple Sausage Links  
**\$3 per guest, per selection**

Scrambled Eggs  
Breakfast Potatoes  
Honey Oatmeal with Brown Sugar,  
Honey and Raisins  
Chef Selections of Fruit Smoothies  
Individual Fruit Yogurt Cups  
**\$4 per guest, per selection**

Pancakes with Maple Syrup  
Cinnamon Broche French Toast with  
Powdered Sugar  
Assorted Cold Cereal & Milk Station  
Assorted Miniature Quiches  
**\$5 per guest, per selection**

## ACTION STATIONS/ DISPLAYS

Omelet Bar with assorted Vegetables and Cheeses\*\*

**\$12 per guest, per selection**

*\*\*Station Attendant fee of \$150*

Granola and Yogurt Station with dried fruits, nuts and Assorted toppings

**\$9 per guest, per selection**

Smoked Salmon Display (Smoked Salmon, Tomato, Red Onion, Capers,  
Assorted Cream Cheese With Bagels, Crostinis)

**\$20 per guest, per selection**

Deli Platter Display ( Smoked Turkey Breast, Honey Baked Ham, Roast Beef, Assorted  
Cheeses, Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickles, Horseradish, Mayo, Dijon  
and Yellow Mustard)

**\$20 per guest, per selection**

## A LA CARTE ITEMS

Sausage, Egg and Cheddar Biscuit  
Bacon, Egg and Muenster Croissant  
Breakfast Burrito Egg, Jack Cheese & Salsa

**\$67 per dozen per selection**

Spinach and Mushroom Quiche  
Ham and Swiss Quiche

**\$48 per dozen per selection**

Assorted Fresh Bagels with a Variety of Cream Cheese

Individual Berry, Granola and Yogurt Parfaits

Bakery Basket with Assorted Muffins and Danish

**\$36 per dozen per selection**

Assorted Granola Bars

**\$25 per dozen per selection**

Hard Boiled Eggs

**\$1.50 per item**

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## **ALL DAY A LA CARTE ITEMS**

Fresh Brewed Royal Cup Regular or decaffeinated Coffee  
**\$55 per gallon per selection**

Coffee Station Upgrade with Specialty Creamers and Flavored Syrups  
**\$2 per guest**

Herbal & Specialty Hot Tea with Honey and Lemons  
**\$55 per gallon per selection**

Fruit Punch or Lemonade or Iced Tea  
**\$40.00 per gallon**

Orange, Grapefruit, Apple, Cranberry, Tomato Juice  
**\$35 per gallon per selection**

Individual Whole, 2%, Skim or Chocolate Milks  
Bottled Still and Sparkling Mineral Water  
Assorted Canned Sodas and Iced Tea  
**\$3.50 per beverage**

Bakery Basket with Assorted Muffins and Danish  
Assorted Home Baked Cookies  
Assorted Brownies and Blondie's  
**\$35 per dozen per selection**

Trail Mix, Peanuts  
**\$28.00 per pound**

Popcorn, Chips, Pretzels  
**\$25.00 per pound**

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## **ALL DAY MEETING PACKAGES**

*45 Minutes of Service Provided For Breaks*

### **The Four Points**

#### ***Morning Breakfast***

Coffee, Specialty Hot Tea, Decaf and Fresh Fruit Juices  
Sliced Fresh Seasonal Fruit Display  
Assorted Breakfast Basket  
Scrambled Eggs  
Crisp Bacon or Sausage

#### ***Mid-Morning Break***

Sliced Seasonal Fresh Fruit  
Assortment of Breakfast and Granola Bars  
Natural Spring and Sparkling Waters  
Coffee, Specialty Hot Tea and Decaf

#### ***Afternoon Break***

##### **Pick two:**

Vegetable Crudités with Ranch Dip,  
Assorted Dips and Crostini,  
Assortment of International and Domestic  
Cheese with Crackers,  
Grilled Vegetable Platter  
with Balsamic Vinaigrette,  
Chef's Selection of Assorted Smoothies,  
Fruit Salad

##### **Served with:**

Mixed nuts  
Cookies and Brownies  
Assorted Sodas and Bottled Water  
Coffee, Decaf and Specialty Hot Tea

**\$50.00 per guest**

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## **The District Meeting Package**

*45 Minutes of Service Provided For Breaks*

### ***Morning Breakfast***

Coffee, Specialty Hot Tea and Decaf  
Fresh Fruit Juices  
Sliced Fresh Seasonal Fruit Display  
Assorted Breakfast Basket  
Scrambled Eggs  
Crisp Bacon or Sausage

### ***Mid-Morning Break***

Seasonal Whole Fresh Fruit  
A Variety of Breakfast and Granola Bars  
Natural Spring and Sparkling Waters  
Coffee and Specialty Hot Tea Service

### ***Deli Lunch Buffet***

**Pick One:** Chef's Selection Soup/ Organic Mixed Greens Salad/ Classic Caesar Salad/  
Irish Red Potato Salad/ Pesto Pasta Salad

Deli Platter with Smoked Turkey Breast,  
Honey Baked Ham, Salami & Roast Beef  
Assorted Cheeses, Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickles,  
Pepperoncinis, Horseradish, Mayo, Dijon and Yellow Mustard  
Assorted Sliced Fresh Breads and Rolls  
Assorted Chips  
Chefs Selection Assorted Desserts  
Iced Tea and Lemonade OR Fruit Punch

### ***Afternoon Break***

#### **Pick two:**

Vegetable Crudités with Ranch Dip,  
Assorted Dips and Crostini,  
Assortment of International and Domestic  
Cheese with Crackers,  
Grilled Vegetable Platter  
with Balsamic Vinaigrette,  
Chef's Selection of Assorted Smoothies,  
Fruit Salad

#### **Served with:**

Mixed nuts  
Cookies and Brownies  
Assorted Sodas and Bottled Water  
Coffee, Decaf and Specialty Hot Tea

**\$75 per guest**

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## LIGHT LUNCH FARE

*Includes Iced Tea and Lemonade or Fruit Punch*

### Salads

#### Bruchetta Salad

Mixed Baby Greens with Roasted Red Peppers, Portabella Mushroom, Tomato-Basil Relish, Herbed Goat Cheese Crostinis, lightly dressed with Balsamic Vinaigrette,  
**\$21.95 per person**

#### Caesar Salad

Traditional Caesar Salad, Herb Croutons and Freshly Grated Parmesan Cheese served with Garlic Crostini topped with your choice of the following:

**Plain: \$21.95;**

**Grilled Chicken \$24.95 per person;**

**Grilled Salmon \$24.95 per person;**

**Grilled Shrimp \$26.95 per person**

### SANDWICHES

*Served with Pasta Primavera Salad, Fruit Cup, Chips, Condiments, Cookie and Soft Drink (Bagged option available for an extra charge)*

#### Grilled Chicken Breast

With Baby Greens, lightly dressed with Tomato Vinaigrette roasted tomatoes, avocado and alfalfa sprouts served on toasted Ciabatta bread.

#### Croissant Sandwich

Smoked Turkey with Bacon & Provolone  
Tarragon Chicken Salad,  
Virginia Ham and Swiss Cheese,  
Or Roast Beef with Sharp Cheddar

#### Vegetarian Sandwich

Grilled Portabella Mushroom, Zucchini, Yellow Squash with Roasted Red Peppers served on Ciabatta bread.

**\$29.95 per person**

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## **BUFFET LUNCH**

### **The Four Points Buffet**

#### ***Select One Soup***

Smoked Tomato, Creamy Baked Potato, Corn Chowder  
Chesapeake Crab Chowder + **\$2 per guest**  
Butternut Squash+ **\$2 per guest**

#### ***Select Two Salads***

Classic Caesar with Parmesan and Croutons  
\*\*\*

Traditional Mixed Greens with Cucumber, Carrots  
and Balsamic Vinaigrette  
\*\*\*

Caprese with Beef Steak Tomatoes, Arugula,  
Fresh Mozzarella and Basil & Balsamic Glaze  
\*\*\*

Irish Red Potato Salad

\*\*\*

Deli Platter with Smoked Turkey Breast, Honey Baked Ham, Salami  
and Roast Beef with Assorted Cheeses  
Served with Assorted Rolls and Sandwich Breads, Lettuce, Tomato,  
Pickles, Mayo, Horseradish, Dijon and Yellow Mustard

Seasonal Sliced Fresh Fruit Display  
Chef's Selection of Desserts  
Iced Tea and Lemonade **or** Fruit Punch

**\$37.95 per guest**

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## **The District Buffet**

### ***Select One Soup***

Smoked Tomato, Creamy Baked Potato, Corn Chowder  
Chesapeake Crab Chowder + **\$2 per guest**  
Butternut Squash+ **\$2 per guest**

### ***Select Two Salads***

Classic Caesar with Parmesan, and Croutons

\*\*\*

Traditional Mixed Greens with Cucumber,  
Carrots and Balsamic Vinaigrette

\*\*\*

Caprese with Beef Steak Tomatoes, Arugula,  
Fresh Mozzarella, Basil & Balsamic Glaze

\*\*\*

Irish Red Potato Salad

### ***Select Two Entrees***

**Choose 1:** Creamy Mashed potatoes/Roasted Red Bliss Potatoes/Jasmine Rice,  
**Served with Chef's Vegetable**

### ***SEAFOOD***

Teriyaki Glazed Salmon  
Blackened Mahi-Mahi with Mango Salsa

### ***POULTRY***

Herb Grilled Chicken with Mushrooms Cream Sauce  
Pecan Crusted Chicken with Honey-Mustard  
Lemon Pepper Chicken

### ***PORK***

Roasted Chipotle Pork Tenderloin  
North Carolina Pulled Pork with Cider Slaw, BBQ Sauce

### ***BEEF***

Pepper Crusted Roast Beef Au Jus  
Homemade Meatloaf

### ***VEGETARIAN***

Grilled Vegetable and Pesto Pasta  
Ratatouille  
Chef's Seasonal Risotto

Seasonal Fresh Fruit Display  
Chef's Selection of Desserts  
Iced Tea and Lemonade or Fruit Punch  
**\$45.95 per guest**

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## THEME BUFFETS

### Orient Express Buffet

Miso Soup

Mixed Greens, Pea Tendrils, Bean Sprouts, Julienne Peppers, Cashews  
Mandarin Oranges and Crispy Noodles with a Sesame-Ginger Dressing

#### Select One Appetizer

Grilled Chicken Satay with Spicy Peanut Butter Dipping Sauce  
Shrimp Spring Rolls with Soy-Lime Sauce  
Vegetable Spring Roll with Soy Lime Sauce

#### Select Two Entrees

Roasted Chicken with Coconut-Lemongrass Crème  
Charred Flank Steak with Hoisin Glaze  
Tilapia with Mango Chutney **+\$2.50 per person**

Vegetable Stir Fry  
Steamed Jasmine Rice

Baked Bananas and Cardamom Crisps  
Coffee, Specialty Hot Tea, Decaf and Iced Green Tea  
**\$39.95 per guest**

### Taste of Italy

Minestrone Traditionale

Caesar Salad of Crisp Romaine, Herbed Croutons and Shaved Parmesan

#### Select One Appetizer

Tomato-Basil Goat Cheese Crostini  
Fresh Mozzarella, Tomatoes and Basil with Balsamic Glaze  
Chefs Selection Sliced Cured Meats and Cheeses with Olives

#### Select Two Entrees

Rosemary Roasted Chicken Breast Marsala  
Pepper Crusted Seared Beef Strip Loin  
Baked Cod with Rustic Tomato Sauce **+\$2.50 per person**

Grilled Vegetable Ratatouille  
Herbed Red Bliss Potatoes

Cannoli and Assorted Biscotti  
Coffee, Specialty Hot Tea, Decaf and Iced Tea  
**\$39.95 per guest**

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**South of the Border Buffet**

Spiced Chicken Tortilla Soup  
Mixed Greens with Roasted Corn-Jicama Slaw and Tomatillo Vinaigrette

**Select One Appetizer**

Tortilla Chips, Fresh Salsas  
Mini Beef Empanadas

\*\*\*\*\*

**Select Two Entrees**

Seared Beef Fajitas with Warm Flour Tortillas  
Cilantro Chicken Fajitas with Warm Flour Tortillas  
Chipotle Pulled Pork Carnitas  
Seasoned Ground Beef with Roasted Peppers and Onions  
And Crispy Taco Shells

\*\*\*\*\*

Shredded Pepper-Jack and Cheddar Cheeses, Shaved Lettuce, Diced Tomatoes,  
Sour Cream and Fresh Guacamole **+\$5.50 per person**

\*\*\*\*\*

Cumin Smoked Refried Beans  
Fiesta Rice  
Cinnamon Toasted Sopapillas, Apple Filled Churros

Coffee, Specialty Hot Tea, Decaf and Iced Tea

**\$39.95 per guest**

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## **PLATED MEAL (LUNCH/DINNER)**

*Includes Soup or Salad*

*Mashed potatoes or Jasmine Rice, Chef's Vegetable and Dessert Selection*

### **Soups**

Smoked Tomato, Creamy Baked Potato **or** Corn Chowder  
Chesapeake Crab Chowder + **\$2 per guest**  
Butternut Squash+ **\$2 per guest**

### **Salads**

Classic Caesar with Parmesan and Croutons  
Traditional Mixed Greens with Cucumber, Carrots, and Balsamic Vinaigrette

### **SEAFOOD**

Teriyaki Glazed Salmon  
**\$33.95 (Lunch)/ \$45.95 (Dinner) per guest**

Pan Seared Mahi-Mahi with Mango Salsa  
**\$33.95 (Lunch)/ \$45.95 (Dinner) per guest**

### **POULTRY**

Herbed Chicken Breast with Mushrooms  
**\$30.95 (Lunch)/ \$42.95 (Dinner) per guest**

Chicken with Lemon Caper Sauce  
**\$30.95 (Lunch)/ \$42.95 (Dinner) per guest**

### **BEEF**

Pepper Crusted Roast Beef  
**\$37.95 (Lunch)/ \$49.95 (Dinner) per guest**

Seared Rib Eye Delmonico  
**\$39.95 (Lunch)/ \$51.95 (Dinner) per guest**

### **VEGETARIAN**

Mediterranean Grilled Vegetables and Couscous with Sunshine Sauce  
**\$33.95(Lunch)/ \$45.95 (Dinner) per guest**

Farfalle Pasta with Roasted Vegetables and Pesto  
**\$31.95 (Lunch)/ \$43.95 (Dinner) per guest**

Chef's Seasonal Risotto  
**\$31.95 (Lunch)/ \$43.95 (Dinner) per guest**

### **DESSERTS**

All American Apple Pie, Chocolate Cake, Cheesecake, Tiramisu or Berry Shortcake

*Served with Ice tea and Lemonade or Fruit Punch (Lunch)*  
*Served with Coffee, Decaf, Assorted Hot Teas, Iced Tea (Dinner)*

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## RECEPTION

### Vegetable Crudités

Broccoli, Cherry Tomatoes, Red Bell Pepper, Celery,  
Carrot Sticks and Cucumbers with Ranch Dressing  
**\$7.95 per guest**

### Grilled Vegetable Display

Zucchini, Yellow Squash, Red Bell Pepper and Asparagus  
Grilled Al Dente with Balsamic Vinaigrette  
**\$9.95 per guest**

### Seasonal Fresh Fruit Display

Seasonal Sliced Fresh Fruits with chef's selection of Melons and Berries  
**\$6.95 per guest**

### International Cheese Display

Assorted International and Domestic Cheeses and Smoked Gouda  
Crostini, assorted Crackers or breads.  
**\$8.95 per guest**

### Bruschetta Display

Bruschetta with Olive Tapenades, Tomato-Basil Relish,  
Fresh Mozzarella, Roasted Vegetables with Crostini  
**\$10.95 per guest**

### Dessert Station

Fresh Seasonal Sliced Fruit, Miniature Cheesecakes, Cookies, Brownies and Dessert Bars  
**\$14.95 per guest**

### Chocolate Fountain Station

Fountain of Free-Flowing, Melted Milk Chocolate served with  
Fresh Seasonal Sliced Fruit, Marshmallows and Lady Fingers  
**\$15.95 per guest**

*The displays provide 90 minutes of Service*

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## HORS D'OEUVRES

### Cold

Roast Beef Medallions with Horseradish Cream  
Tomato Basil Bruschetta  
Asparagus Spears wrapped with Prosciutto  
Smoked Salmon with Dill Cream Canapé  
Roasted Vegetable Crostini  
Boursin Stuffed Tomatoes

**\$125 for 50 pieces, per selection**

Peppered Tuna with Wasabi and Pickled Ginger Aioli  
Jumbo Shrimp with Cocktail Sauce  
Crab Claws with Drawn Butter

**\$200 for 50 pieces, per selection**

### Hot

Beef Empanadas  
Spinach & Feta Cheese in Filo Dough  
Vegetable Spring Roll  
Chicken Satay with Peanut Sauce  
Beef Satay with Teriyaki Sauce  
Baked Brie with Raspberry and Almonds in Filo Dough  
Assorted Miniature Quiche

**\$150 for 50 pieces, per selection**

Miniature Crab Cakes with Spicy Tartar Sauce  
Miniature Beef Wellington  
Caribbean Coconut Shrimp with Mango Glaze  
Bacon Wrapped Scallops

**\$200 for 50 pieces, per selection**

*Passed Butler Service Option \$150 per server*

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## **Build Your Own STATIONS**

### **Salad Bar**

Mixed Greens and Romaine Lettuce with Cucumbers,  
Carrot, Tomatoes, Mushrooms, Peppers, Broccoli, Croutons, Sunflower Seeds, Crispy  
Noodles, Chick peas, Black-Eyed Peas,

**\$19.95 per guest**

Rock Shrimp Salad and Grilled Chicken + **\$5.00 per guest**

### **Potato Bar**

Baked or Mashed Idaho Potatoes with Sour Cream, Bacon, Chives,  
Caramelized Onions, Roasted Mushrooms, Cheddar Cheese and Broccoli

**\$14.95 per guest**

### **Fajita Station**

Marinated Chicken, Beef or Shrimp sizzled to perfection  
With Sautéed Onions and Peppers  
Served with Diced Tomatoes, Shredded Lettuce,  
Guacamole, Salsa, Sour Cream, Cheddar Cheese and Flour Tortillas

**Choice of Chicken or Beef or Shrimp - \$27.95 per guest**

**Combo of 2 - \$31.95 per guest**

### **Pasta Bar**

#### ***Choice of Two Pastas***

Mushroom Ravioli, Penne, Farfalle or Spinach Fettuccini

#### ***Choice of Two Sauces***

Basil Pesto, Alfredo, Bolognese or Tomato Basil  
Presented with Broccoli, Mushrooms, Spinach, Tomatoes, Grilled Vegetables,  
Meatballs or Sausage

Parmesan Cheese and Garlic Bread

**\$23.95 per guest**

Add Grilled Shrimp or Grilled Chicken- **+\$5.00 for each choice per guest**

*Chef-Attendant Fee (if required): \$100.00 for the first two hours  
\$30.00 for each additional hour of service.*

*Minimum of 25 guests or surcharge of \$125.00 per day will apply  
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**1201 K Street NW Washington DC 20005 (202)-289 7600**

## **CARVING STATIONS**

Served with Assorted Rolls & Butter

*Based on approximately 25 servings*

Roast Beef with warm Au Jus and Zesty Horseradish Sauce	<b>\$295.00</b>
Herb Crusted Tenderloin of Beef with Red Wine Demi	<b>\$425.00</b>
Honey Glazed Ham with Dijon Mustard	<b>\$225.00</b>
Roast Leg of Lamb with Mint Demi	<b>\$395.00</b>
Whole Roasted Salmon with a Sherry Shallot Vinaigrette	<b>\$250.00</b>
Spice Rubbed Pork Tenderloin with Apple-Bourbon Reduction	<b>\$250.00</b>
Smoked Turkey Breast with Dijon Mustard and Turkey Gravy	<b>\$225.00</b>

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*Each station requires a minimum of one chef-attendant or carver.  
Carver Fee is \$100.00 for the first two hours  
\$30.00 for each additional hour*

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## DINNER DUET PLATES

*Includes your selection of Soup or Salad,  
Assorted Rolls & Butter  
Chefs Selection Dessert  
Coffee and Specialty Hot Tea and Decaf*

### ***Soups***

Smoked Tomato, Creamy Baked Potato  
Chesapeake Crab Chowder+ **\$2 per guest**  
Roasted Butternut Squash+ **\$2 per guest**

### ***Salads***

Caesar Salad with Shaved Parmesan and Croutons  
Mixed Greens, Carrot Curls, Cucumber, Croutons and Balsamic Vinaigrette  
Spinach, Arugula, Spiced Pecans, Crispy Sweet Potato Strips and Dijon Vinaigrette  
Tomato, Fresh Mozzarella and Basil with Balsamic Vinaigrette

5 oz Petite Filet Mignon and Crab Cake/Salmon  
With Creamy Mashed Potatoes and Chefs Vegetable  
**\$59.95 per Guest**

Roasted Chicken Breast and Crab Cake/Salmon  
With Creamy Mashed Potatoes and Chefs Vegetable  
**\$56.95 per Guest**

**\*\*\* For Single Entrée Plated Dinner prices please refer to pg 9**

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## **DINNER BUFFET**

*Includes your selection of Soup, Salad and Two Entrees,  
Assorted Rolls & Butter  
Chefs Selection Dessert  
Coffee and Specialty Hot Tea and Decaf*

### **Select One Soup**

Corn Chowder, Smoked Tomato, Baked Potato  
Chesapeake Crab Chowder **+\$2 per guest**  
Roasted Butternut Squash **+\$2 per guest**

### **Select One Salad**

Caesar Salad with Shaved Parmesan and Herbed Croutons  
Mixed Greens, Carrot Curls, Cucumber, Croutons and Balsamic Vinaigrette  
Spinach, Arugula, Spiced Pecans, Crispy Sweet Potato Strips and Dijon Vinaigrette  
Tomato, Fresh Mozzarella, Basil and Balsamic Vinaigrette

### **Select Two Entrées**

*Includes chefs vegetable and  
Pick two starch (Jasmine Rice or Roasted Potatoes or Mashed Potatoes)*

### **Seafood**

Teriyaki Glazed Salmon  
Mahi-Mahi with Mango Salsa  
Maryland Crab Cake

### **Poultry**

Herb Grilled Chicken with Mushroom Cream  
Pecan Crusted Chicken with Honey-Mustard  
Lemon Pepper Chicken

### **Pork**

Grilled Pork Chop  
Roasted Chipotle Pork Tenderloin

### **Beef**

Pepper Crusted Roast Beef Au Jus  
Homemade Meatloaf

### **Vegetarian**

Grilled Vegetable and Pesto Pasta  
Ratatouille  
Chef's Seasonal Risotto

**\$65.95 per Guest**

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## DESSERTS

Tiramisu Garnished with Chocolate Shavings and Coffee Bean Crème

Warm Apple Pie with Caramel

Mixed Berry Shortcake with Candied Lemon Zest

Chocolate Cake with Black Berry Coulis

New York Style Cheesecake with Berry Coulis

Vanilla Cream Brulee

Carrot Cake with Cream Cheese Frosting

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## BANQUET BAR SERVICE

Includes your selection of premium , call or house brands, beer, wine and sodas.

*Host Bar - Sponsored by the host*

*Cash Bar – Guest pays own*

Premium	\$9.00++
Call	\$7.50++
House	\$6.50++
Domestic Beer	\$4.50++
Imported Beer	\$5.50++
House Wines	\$7.00++
Sodas & Bottled Water	\$3.50++
Cordials	\$7.50++
Cognacs	\$9.00 ++

*service charge, taxes not included in pricing*

*By-The-Hour Bar Service:- Charged per person, minimum of 25 persons more*

Premium	Call	House	Beer, Wine, Soda
\$22.00(1hr)	\$20.00(1hr)	\$18.00 (1hr)	\$16.00( 1hr)
\$32.00 (2hr)	\$30.00 (2hr)	\$28.00 (2hr)	\$26.00 (2hr)
\$38.00 (3hr)	\$36.00 (3hr)	\$34.00 (3hr)	\$32.00 (3hr)
\$41.00 (4hr)	\$39.00 (4hr)	\$37.00 (4hr)	\$35.00 (4hr)

### Bartender and /or Cashier Fee:

\$125.00 for the first three (3) hours, \$50.00 for each additional hour per staff

#### Premium Bar

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Patron Silver Tequila  
Makers Mark Bourbon  
Johnny Walker Black Scotch  
Crown Royal Whiskey

#### Call Bar

Tanqueray Gin  
Bacardi Rum  
Cuervo Gold  
Jackl Daniels  
Ketel 1 Vodka  
Johnny Walker Red Scotch  
Canadian Club Whiskey

#### House Bar

Smirnoff Vodka  
Beefeater Gin  
Captain Morgan Rum  
Cuervo Tequila  
Jim Beam Bourbon  
Dewars Scotch  
Seagram's 7 Crown Whiskey

#### Cordials

Bailey's Irish Cream  
Frangilco  
Amaretto Di Sorono  
Irish Mist  
B&B Drambui

#### Wine Service

House Chardonnay  
Cabernet Sauvignon  
White Zinfandel

#### Beer Service

Assorted Domestic and  
Imported including  
Budweiser  
Miller Lite  
Heineken  
Corona  
Stella Artois  
Becks

#### Cognacs

Courvoisier  
Grand Marnier  
Hennessy

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## Banquet Wine Service

### Whites

Stellina di Notte Pinot Grigio	\$32
Columbia Vineyards Pinot Gris	\$35
Sterling Vineyards Sauvignon Blanc	\$33
Frog's Leap Sauvignon Blanc	\$50
Stoneleigh Riesling	\$30
BV Coastal Chardonnay	\$28
Greg Norman Chardonnay	\$33
Rutherford Hill Chardonnay	\$42

### Reds

Cellar 8 Cabernet Sauvignon	\$25
Greg Norman Cabernet Sauvignon	\$37
Silver Palm	\$46
Blackstone	\$38
Sterling Vintner's Collection 2004 Merlot	\$33
Beringer Third Pinot Noir	\$33
Echelon Pinot Noir	\$30
Oyster Bay Pinot Noir	\$37
Beringer Third Syrah	\$29
Peltier Station Sirah	\$39
Ravenswood Zinfandel	\$38
Rosenblum Red Zinfandel	\$33

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