



CATERING MENU

YOU HAVE TO BE HERE  MGM RESORTS





HERE, CULINARY EXCELLENCE IS ENTICING AND ENERGIZING

Wow your guests with a dining experience that sends all their senses soaring. Our talented culinary team knows that every meal is an opportunity to impress, and we can work closely with you to customize menus that inspire in every way. Whatever the event or occasion, let us help you take it next level at MGM National Harbor.



MGM RESORTS

YOU HAVE TO BE HERE





BREAKFAST

Breakfast Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

CONTINENTAL

EARLY RISER \$41

SELECTION OF CHILLED FRUIT JUICES
Orange Juice, Apple Juice, Cranberry Juice

SEASONAL SLICED FRUITS AND BERRIES (GF, DF, V, VEGAN)

ASSORTED FLAVORED YOGURTS
House-Made Granola

HOUSE-MADE DANISHES
Served with Butter, Honey and Preserves

COFFEE CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

THE NATURE \$43

SELECTION OF CHILLED FRUIT JUICES
Orange Juice, Apple Juice, Cranberry Juice

FRESH BERRY SMOOTHIES (GF, V, VEGAN)

SEASONAL SLICED FRUITS AND BERRIES

ASSORTED FLAVORED YOGURTS
House-Made Granola

BRAN MUFFINS & WHOLE GRAIN BREADS
Served with House Sweet Butter and Fruit Preserves

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

CHEF’S CONTINENTAL \$46

SELECTION OF CHILLED FRUIT JUICES
Orange Juice, Apple Juice, Cranberry Juice

FRESH FRUIT AND BERRY MARTINIS (GF, DF, V, VEGAN)

PARFAIT BAR
Plain & Vanilla Yogurt, House-Made Granola

BAKERY BASKET
Assorted Danishes, Bagels and Muffins Served with House Sweet Butter,
Fruit Preserves, Original Cream Cheese

COLD CEREALS
Nuts, Dried Cherries, Blueberries, Golden Raisins, Bananas,
Whole Milk, Skim Milk, 2% Milk

STEEL CUT OATMEAL
Brown Sugar, Wildflower Honey, Agave Nectar, Dried Fruit

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



BREAKFAST BUFFETS

RISE & SHINE \$54

- SELECTION OF CHILLED FRUIT JUICES
Orange Juice, Apple Juice, Cranberry Juice
- SEASONAL SLICED FRUITS AND BERRIES (GF, DF, V, VEGAN)
- BAKERY BASKET
Assorted Danishes, Muffins, Chocolate Croissants, Butter Croissants,
Served with House-Made Whipped Butter, Wild Berry Preserves,
House-Made Peach Jam
- STEEL CUT OATMEAL
Brown Sugar, Wildflower Honey, Agave Nectar, Dried Fruits (DF, V, VEGAN)
- FARM FRESH CAGE-FREE SCRAMBLED EGGS (GF, DF, V)

BREAKFAST MEAT CHOICE OF ONE:

- APPLEWOOD SMOKED BACON (GF, DF)
- COUNTRY SAUSAGE (GF, DF)
- CHICKEN SAUSAGE (GF, DF)

BREAKFAST STARCH CHOICE OF ONE:

- HASH BROWNS (DF, V, VEGAN)
- HOME FRIED POTATOES (GF, DF, V, VEGAN)
- SOUTHERN STYLE GRITS (V)

BREAKFAST ENTREE CHOICE OF ONE:

- FRENCH TOAST (V)
- BUTTERMILK BLUEBERRY PANCAKES
Served with Warm Maple Syrup (V)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

HEALTHY START \$54

- SELECTION OF CHILLED FRUIT JUICES
Orange Juice, Apple Juice, Cranberry Juice
- SEASONAL SLICED FRUITS AND BERRIES (GF, DF, V, VEGAN)
- BAKERY BASKET
Assorted Muffins, Multigrain Croissants, Zucchini Bread, Golden Raisin Bread
Served with House-Made Whipped Butter, Wild Berry Preserves,
House-Made Peach Jam
- KASHI CEREALS
Whole Milk, 2% Milk, Non-Fat Milk
- ASSORTED FLAVORED GREEK YOGURTS
House-Made Granola

WARM SELECTION CHOICE OF TWO:

- QUINOA FRITTATA
Egg, Mushroom, Asparagus, Onion, Feta, Over Potato Cake (GF, V)
- QUICHE
Tomato, Spinach, Jack Cheese (V)
- BREAKFAST QUESADILLA
Turkey Bacon, Zucchini, Squash, Onion, Peppers, Egg, Cheese,
Served with Salsa Rojo (V)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



PLATED BREAKFAST

Choice of One Entrée Option. Modifications available for dietary needs.
15-guest minimum.

PLATED BREAKFAST \$48

- FRESHLY SQUEEZED ORANGE JUICE
- SEASONAL SLICED FRUITS AND BERRIES PLATE
- BAKERY BASKET
Served Family Style

WARM SELECTION

CHOICE OF ONE:

- THE HARBOR BREAKFAST
Farm Fresh Cage-Free Scrambled Eggs with Cheddar and Chives,
Baked Tomato Provençal, Hash Brown Potatoes with Peppers and Onions,
Thick Cut Smoked Bacon
Served with Biscuits, Assorted Jams and Butters (v)
- THE SWEET START
Buttermilk Pancakes Served with Warm Maple Syrup and Fresh Berry Topping
CHOICE OF ONE MEAT: Country Sausage, Chicken Sausage, Applewood Smoked Bacon

- ALL AMERICAN
Farm Fresh Cage-Free Scrambled Eggs, Applewood Bacon,
Roasted Red Skinned Potatoes, Biscuits and Gravy

- HUEVOS RANCHEROS
Two Fried Eggs Served on a Soft Tortilla, Beef Chorizo Hash, Black Bean,
Pico De Gallo, Cotija Cheese And Chipotle Sauce
VEGETARIAN OPTION AVAILABLE

- CORNED BEEF HASH AND EGGS
Corned Beef Hash, Two Poached Eggs, Breakfast Potatoes

- SMOKED SALMON BENEDICT
Egg, Canadian Bacon, Smoked Salmon, Toasted English Muffin, Hash Browns,
Asparagus, Hollandaise Sauce

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



BRUNCH

NATIONAL HARBOR BRUNCH \$95

- SELECTION OF CHILLED FRUIT JUICES**
Orange Juice, Apple Juice, Cranberry Juice
- SEASONAL SLICED FRUITS AND BERRIES**
- BAKERY BASKET**
Assorted Danishes, Muffins, Chocolate Croissants, Butter Croissants,
Served with House-Made Whipped Butter, Wild Berry Preserves,
House-Made Peach Jam
- COLD CEREALS & GRANOLA**
Whole Milk, 2% Milk, Non-Fat Milk
- SMOKED SALMON DISPLAY**
Mini Bagels, Hardboiled Egg, Red Onion, Capers, Tomato, Cream Cheese
- ANTIPASTO DISPLAY**
Buffalo Mozzarella, Provolone, Salami, Sopressata, Roasted Peppers, Olives,
Artichokes, Grilled Vegetables, Focaccia, Flatbread, Crostini
- FARM FRESH CAGE-FREE SCRAMBLED EGGS** (DF, GF, V)
- BUTTERMILK PANCAKES**
With Maple Syrup
- GRAND MARNIER FRENCH TOAST**
With Maple Syrup
- ROASTED STRIP LOIN**
Caramelized Pearl Onion, Cremini Mushrooms, Brandy Demi-Glace (DF, GF)
- HERBED SALMON**
Blood Orange Beurre Blanc (GF)

- BREAKFAST MEAT**
CHOICE OF TWO:
APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE,
TURKEY BACON, CHICKEN SAUSAGE
- BREAKFAST STARCH**
CHOICE OF ONE:
HASH BROWN POTATO (DF, V, VEGAN)
ROASTED FINGERLING POTATO (DF, GF, V, VEGAN)
ROASTED GARLIC MASHED POTATO (GF, V)
- VEGETABLES**
CHOICE OF ONE:
HARICOT VERTS, ROASTED MÉLANGE,
STEAMED ASPARAGUS, GLAZED BABY CARROTS (DF, GF, V, VEGAN)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, DELUXE TEAS & SODAS



BREAKFAST

MORNING ENHANCEMENTS & STATIONS

*Chef Attendant Required | \$225 per Chef Attendant
One attendant per 100 guests. Priced per guest.

ASSORTED COLD CEREALS \$8
Whole Milk, 2 % Milk, Non-Fat Milk

ASSORTED NEW YORK BAGELS \$8
Variety of Cream Cheese: Plain, Garlic Dill, Raspberry,
House-Made Whipped Butter, Wild Berry Preserves, House-Made Peach Jam

STEEL CUT OATMEAL \$11
Brown Sugar, Wildflower Honey, Dried Fruits (V, VEGAN)

BREAKFAST POTATOES \$10
CHOICE OF ONE:

HASH BROWN POTATOES (DF, V, VEGAN)

DICED POTATOES (DF, GF, V, VEGAN)

SWEET POTATO HASH (DF, V, VEGAN)

SMOOTHIE SHOOTERS \$10
(ALL OPTIONS ARE GF, V, VEGAN)
CHOICE OF ONE:

MEAN GREEN
Kale, Cucumber, Granny Smith Apple, Mango

BERRY BLAST
Blueberry, Blackberry, Strawberry, Garden Mint, Pomegranate

MOCHA SMOOTHIE
Coffee, Banana, Cocoa, Yogurt, Honey, Maple Syrup

PIÑA COLADA
Banana, Pineapple, Coconut Milk, Honey

PEANUT BUTTER & BANANA
Banana, Peanut Butter, Milk, Yogurt, Honey

TROPICAL SUNRISE
Pineapple, Mango, Banana and Chai

YOGURTINI BAR \$20
Plain And Vanilla Yogurt, Dried Fruits, Fresh Fruits, Berries, Chia Seed,
Flax Seed, House-Made Gluten-Free Granola (V, VEGAN)

SCRAMBLED EGGS & BACON \$12
Fines Herbes, Applewood Smoked Bacon (GF, DF)

MGM BREAKFAST SANDWICH \$18
Croissant, Scrambled Eggs, Colby Cheddar Cheese
CHOICE OF PROTEIN: Sausage, Bacon or Ham

BREAKFAST BURRITO \$20
Scrambled Eggs, Roasted Potatoes, Pepper Jack & Oaxaca Cheese,
Roasted Tomato Salsa
CHOICE OF PROTEIN: Beef or Chorizo (GF)

BELGIAN WAFFLES OR CRISPY CINNAMON FRENCH TOAST \$22
Berry Compote, Fire Roasted Apple, Cinnamon Cream, Sliced Banana,
Peanut Butter, Chocolate Hazelnut Sauce, Maple Syrup (V)

MADE TO ORDER OMELETS OR MIGAS* \$25
Farm Fresh Cage-Free Eggs, Egg Whites, Chicken, Shrimp, Ham, Bacon, Sausage,
Onion, Tomatoes, Peppers, Mushrooms, Spinach, Jalapeños, Guacamole,
House-Made Salsa, Selection of Cheeses (GF, V)

BREAKFAST TACO STATION* MADE TO ORDER TACOS \$28
Flour Tortillas, Scrambled Eggs, Beef Chorizo, Shredded Beef, Grilled Ham, Peppers,
Onion, Roasted Potatoes, Tomato, Green Onion,
Salsa Rojo, Guacamole, Pico De Gallo, Queso Fresco, Jalapeño (GF)

BREAKFAST SLIDERS \$28
CHOICE OF THREE:

SCRAMBLED EGGS, AGED WHITE CHEDDAR, SAUSAGE, Brioche

CHICKEN APPLE SAUSAGE, CRISPY HASH BROWNS, Tomato Aioli, Brioche

EGG WHITES, MOZZARELLA, GRILLED TOMATO, Pesto Aioli, Croissant

SCRAMBLED EGGS, TOMATO, BRIE, CHIVE CREAM CHEESE on Croissant

SCRAMBLED EGGS, OVEN ROASTED TURKEY, BACON, Chipotle Aioli, English Muffin

EGG WHITES, GRILLED VEGETABLES, FETA, English Muffin

CHESAPEAKE CRAB CAKE STATION* \$MP
Made To Order Maryland Crab Cakes, House-Made Remoulade Sauce

PRIME RIB CARVING STATION* \$36
Horseradish Cream, Port Wine Reduction Sauce (GF, DF)

MAPLE-GLAZED VIRGINIA HAM CARVING STATION* \$22
Bourbon Pineapple Sauce (GF, DF)



BREAKS

Priced per guest.

MORNING BREAK \$34

SEASONAL FRUITS AND BERRIES DISPLAY

ASSORTED BAKERY BASKET

SELECTION OF JUICES

Apple, Orange, Grapefruit Juice

FIESTA \$36

TRI-COLOR TORTILLA CHIPS

Salsa, Guacamole, Warm Queso (GF, DF, V)

CHURROS

Chocolate Sauce, Caramel Sauce

AGUA FRESCA

Seasonal Flavors

SWEET & SALTY \$36

SWEET

Blondies, Brownies, Orange Bars (NF)

SALTY

Warm Pretzel Bites, Whole Grain Mustards

ASSORTED WHOLE FRUITS

BUILD-YOUR-OWN TRAIL MIX \$29

Dried Cherries, Papaya, Pineapple, Raisins, Peanuts, Cashews, Almonds, Pecans, Chocolate Chip, Coconut Flakes, Dried Banana, M&Ms, House-Made Granola

SEASONAL WHOLE FRUITS (DF, GF, V)

INFUSED WATER

Pomegranate, Rose

HEALTH NUT \$29

FRESH FRUIT SKEWERS

ALMONDS

Individual Bags

HUMMUS & VEGETABLES SHOOTERS

BANANA BREAD

SHOWTIME \$29

FRESHLY POPPED POPCORN

Movie Theatre Butter (GF, V)

CONCESSION CANDY

NACHOS

Cheese Sauce (GF, V)

ASSORTED SODAS



YOU HAVE TO BE HERE



À LA CARTE BREAK OFFERINGS

Items are charged on consumption, priced per piece unless specified otherwise.

SEASONAL WHOLE FRUIT \$5

ASSORTED YOGURT \$8

ASSORTMENT OF KIND BARS \$6

INDIVIDUAL BAGS OF CHIPS \$6

Kettle Chips, Snyder’s Pretzels, Popcorn, Cracker Jack Caramel Corn

FRESHLY POPPED POPCORN \$8 PER GUEST

*Attendant Required, 50 Guest Minimum

ASSORTED COOKIES \$64 PER DOZEN

Chocolate Chip, Oatmeal-Raisin, Double Chocolate, White Chocolate Macadamia Nut

CHOCOLATE BROWNIE \$68 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES \$68 PER DOZEN

Dark Chocolate, Milk Chocolate, White Chocolate

ASSORTED MINIATURE DESSERTS \$74 PER DOZEN

Royal Chocolate Cake, Raspberry Chocolate Cake, Seasonal Fruit Tart, Key Lime Tart

ASSORTMENT OF CANDY BARS \$7

ASSORTMENT OF ICE CREAM BARS \$78 PER DOZEN



À LA CARTE BEVERAGE OFFERINGS

Items are charged on consumption.

COFFEE, DECAFFINATED COFFEE, HOT TEA, ICED TEA \$120
Lamill

BOTTLED WATER \$5

FIJI WATER \$8

SPARKLING WATER \$6

ASSORTED SOFT DRINKS \$6
Coca-Cola Products

ASSORTED BOTTLED JUICES \$8

BOTTLED TEA \$8.50
Sweetened, Unsweetened

RED BULL \$8
Regular, Sugar Free

ICED COFFEE \$8



LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

SOUTHWEST \$70

SALADS

TEX- MEX CHOPPED SALAD

Romaine, Queso Fresco, Diced Tomatoes, Black Beans, Roasted Corn, Chipotle Ranch Dressing or Cilantro Lime Vinaigrette

SOUTHWEST COLE SLAW

Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama, Cilantro Leaves, Jalapeño

WARM SELECTION

BRAISED CHICKEN MOLE

Sweet and Smokey Mole Sauce

PAN SEARED STRIPED BASS

Veracruz Sauce, Roasted Corn and Cilantro Salsa, Queso Fresco

CHEESE AND SPINACH ENCHILADAS

Tortilla, Spinach, Cheddar Cheese, Queso Fresco, Green Tomatillo Sauce, Roasted Corn

ACCOMPANIMENTS

ROASTED SEASONAL VEGETABLES

CILANTRO LIME RICE

SOUTHWEST BEANS

DESSERTS

TRES LECHES

CINNAMON SUGAR CHURROS WITH CHOCOLATE SAUCE

FLAN

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



YOU HAVE TO BE HERE



LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

THE GOURMET SANDWICH \$66

GARDEN SALAD

Pear Tomatoes, Cucumber, Pickled Red Onion, Radish, Carrots, House-Made Brioche Croutons, White Balsamic Vinaigrette

SOUP

CHOICE OF ONE

CHICKEN & WILD RICE

CREAMY TOMATO BASIL (GF, V)

POTATO LEEK (GF, V)

CORN CHOWDER (GF, V)

SANDWICHES

CHOICE OF THREE

HERB ROASTED TURKEY

Dill Havarti, Heirloom Tomato, Lemon Aioli, Microgreens, Nine Grain Bread

ROAST BEEF

Herbed Boursin, Baby Arugula, Heirloom Tomatoes, Roasted Garlic, Horseradish Mayonnaise, Herb Focaccia

ROSEMARY HAM

Baby Swiss, Boston Lettuce, Creole Grain Mustard, Kaiser Roll

MARKET CHICKEN SALAD

Bibb Lettuce, Heirloom Tomatoes, Ciabatta (GF)

ROASTED PEPPER WRAP

Grilled Asparagus, Purple Kale, Heirloom Tomato, Red Onion, White Bean Hummus, Vegan Wrap (DF, GF, V, VEGAN)

VICKY’S POTATO CHIPS

Assorted Selections

SEASONAL FRUIT SALAD

MEDITERRANEAN PASTA SALAD

Bowtie Pasta, Kalamata Olives, Cherry Tomato, Feta, Oregano

DESSERTS

POLVORONES (NF)

ORANGE FINANCIER (NF)

TAHITIAN VANILLA CREAM PUFF (GF, NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



LUNCH

LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

TUSCANY \$70

SALADS

TRADITIONAL CAESAR

Heart Of Romaine, Garlic Croutons, Shaved Reggiano Cheese,
House-Made Caesar Dressing

BEEFSTEAK TOMATO SALAD

Heirloom Tomato, Wild Arugula, Red Onion, Blue Cheese, Balsamic (GF, V)

ROASTED BEET SALAD

Tuscan Kale, Crumbled Goat Cheese, Cajun Spiced Pecans, Dried Peaches,
Herb Vinaigrette (DF, GF, V)

GARLIC BREAD STICKS

WARM SELECTION

GRILLED CHICKEN PARMESAN

Basil Cream, Oven Dried Tomatoes

BLACKENED STRIPED BASS

Tomato, Caper, Lemon Salsa (DF, GF)

PORK LOIN

Green Apple, Red Onion Marmalade (DF, GF)

BASIL CRUSTED TORTELLINI AL FORNO

Alfredo Sauce (V)

ACCOMPANIMENTS

POLENTA

Manchego cheese (GF, V)

ROASTED TUSCAN VEGETABLES

Squash, Zucchini, Asparagus, Red Onion, Bell Peppers (DF, GF, V, VEGAN)

DESSERTS

TIRAMISU (NF)

LIMONCELLO PANNA COTTA (GF, NF)

CANNOLI

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

ALL AMERICAN \$70

SALADS

MIXED GREENS

Pear Tomato, Carrots, Croutons, White Balsamic Dressing (GF, DF, V, VEGAN)

ICEBERG SALAD

Cherry Tomato, Cucumber, Avocado, Pickled Onion,
Buttermilk Ranch Dressing (GF, DF, V)

CREAMY COLE SLAW (GF, V)

APPLE AND WALNUT SALAD (GF)

BURGER BAR

BURGERS

Traditional Burgers, BBQ Chicken, Beyond Burger

BUNS

Wheat, Rye, White, Brioche

TOPPINGS

Cheddar, Swiss, American, Tomato, Lettuce, Onion, Pickle Chips,
Yellow Mustard, Grain Mustard, Ketchup, Mayonnaise

ACCOMPANIMENTS

WHITE CHEDDAR MAC AND CHEESE (V)

SOUTHERN GREEN BEANS (GF, DF, V, VEGAN)

DESSERTS

S'MORES TART

TRADITIONAL CHOCOLATE CAKE (NF)

APPLE COBBLER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS





LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

SOUTHERN CALIFORNIA COAST \$70

SOUP

CHICKEN POZOLE

Chili De Arbol Sauce, Tostadas (GF, DF)

SALADS

AVOCADO AND GRILLED CORN SALAD

Tostada Cup (GF, V)

ROASTED CORN AND BLACK BEAN SALAD

Cilantro Lime Vinaigrette (GF, DF, V, VEGAN)

WARM SELECTIONS

GRILLED LOCAL SEA BASS

Chimichurri Sauce (GF, DF)

ROASTED CHICKEN BREAST

Green Tomatillo Sauce (GF, DF)

PORK CARNITAS

Flour Tortillas, Pico De Gallo, Guacamole, Sour Cream, Cheddar Cheese

FRESHLY BAKED ROLLS

ACCOMPANIMENTS

VEGETABLE RICE PILAF (GF, DF, V, VEGAN)

GREEN BEANS

Crispy Onions (DF, V, VEGAN)

CALABACITAS VEGETABLES

Smoked Cipollini Onions, Squash, Zucchini, Cilantro, Corn,
Mexican Cheese (GF, V)

DESSERTS

COCONUT FLAN (GF, NF)

SPICE MANGO CRÈME BRÛLÉE (GF, NF)

CAJETA CHOCOLATE TARTS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



YOU HAVE TO BE HERE



LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

NATIONAL HARBOR BUFFET \$80

SOUP

TOMATO BISQUE (GF, V)

SALADS

RED BLISS POTATO SALAD

Smoked Bacon, Old Fashioned Mustard Cream Dressing (GF)

BEET SALAD

Arugula, Goat Cheese, Walnut Vinaigrette (GF, DF, V)

ORZO SALAD

Olives, Butternut Squash, Bell Peppers, Feta

WARM SELECTIONS

ASIAGO CHICKEN PICCATA

Asparagus, Artichoke Fricassee, Caper Sauce

BLACKENED GROUPER

Fresh Salsa (GF, DF)

GRILLED FLANK STEAK

Horseradish Cream Sauce (GF)

QUINOA PILAF

Seasonal Vegetables (GF, DF, V, VEGAN)

FRESHLY BAKED ROLLS

ACCOMPANIMENTS

LEMON ROASTED YUKON POTATOES (GF, DF, V, VEGAN)

BUTTER BEAN SUCCOTASH (GF, DF, V, VEGAN)

GREEN BEANS (GF, DF, V, VEGAN)

DESSERTS

ROYAL CHOCOLATE CAKE

LEMON MERINGUE TARTS

FRUIT TARTS

MASCARPONE CREAM CHOCOLATE CUP (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



LUNCH BUFFET

Lunch Buffets are designed for 90-minutes of service.
Priced per guest. 15-guest minimum.

LUNCH BOX \$55

SANDWICH SALAD SELECTIONS:

1-75 GUESTS, CHOICE OF TWO
76 GUESTS OR MORE, CHOICE OF THREE

STARTER

CHOICE OF ONE

COLE SLAW (GF, V)

PASTA SALAD (V)

POTATO SALAD (V)

SANDWICH OR SALAD

QUANTITY DETERMINED BY GUEST COUNT

VIRGINIA HAM

White Cheddar, Honey Dijon, Pretzel Roll

ROAST BEEF

Shaved Beef, Horseradish Cream, Watercress, Challah Kaiser Roll

ROASTED TURKEY

Brie, Cranberry Aioli, Arugula, Onion Ciabatta

VEGETARIAN BAHN MI

Portabella Mushroom, Pickled Vegetables, Cilantro, Jalapeño,
Baguette (DF, V, VEGAN)

TUNA SALAD

Lettuce, Tomato, Onion, Whole Wheat Ciabatta (GF)

CHICKEN CAESAR SALAD

Romaine, Shaved Parmesan, Olive Oil Croutons

BLT CHOPPED SALAD

Bacon, Mixed Greens, Tomato, Corn, Avocado, Feta (GF)

ACCOMPANIMENTS

ASSORTED SELECTION OF CHIPS

WHOLE FRUIT

CHOCOLATE CHIP COOKIES

BOTTLED WATER



PLATED LUNCH

15-guest minimum.

PLATED LUNCH

FRESHLY BAKED ROLLS & BUTTER

SALADS

CHOICE OF ONE:

FRESH FIELD GREEN SALAD

Pickled Red Onions, Shredded Carrots, Pear Tomatoes, Cucumber, Balsamic Vinaigrette (GF, DF, V, VEGAN)

BABY SPINACH SALAD

Strawberries, Pickled Red Onion, Candied Walnuts, Brown Sugar Vinaigrette (GF, DF, V, VEGAN)

CAPRESE SALAD

Heirloom Tomato, Mozzarella, Micro Greens, Basil Pesto, Balsamic Glaze (GF, V)

CAESAR SALAD

Hearts Of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing (V)

ENTRÉES

CHOICE OF ONE

HERB MARINATED FREE RANGE CHICKEN \$58

Vegetable Wild Rice, Creamy Dijon Sauce, Zucchini and Squash Medley

CHICKEN PICATTA \$58

Saffron Risotto, Green Bean, Baby Carrot, Caper Beurre Blanc

BLACKENED GROUPER \$60

Vegetable Rice Pilaf, Baby Carrot, Asparagus, Creole Mustard Beurre Blanc

GRILLED SALMON \$58

Orange Couscous, Grilled Fennel, Baby Spinach, Citrus Salsa (DF)

NEW YORK STRIP STEAK \$65

Creamy Polenta, Haricot Vert, Oven Dried Tomato, Roasted Shallot Demi-Glace (GF)

PETIT FILET MIGNON \$70

Twice Baked Potato, Grilled Asparagus, Baby Carrot, Port Demi-Glace (GF)

TORTELLINI PASTA \$54

Vodka Tomato Sauce, Parmigiano-Reggiano, Sweet Italian Basil (V)

MUSHROOM RAVIOLI \$54

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano (V)

CHEF’S CHOICE OF VEGAN OPTION

DESSERTS

CHOICE OF ONE

NEW YORK STYLE CHEESECAKE

VANILLA CRÈME BRÛLÉE

Raspberry Meringue

SEASONAL COBBLER

COCONUT COQUITO

Caramel Cream

ALMOND APPLE TARTIN

BLACK FOREST & BRANDY CHERRY CAKE

CHOCOLATE DOME KALAMANSI CREMIEUX

KEY LIME TART

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



RECEPTION

50 piece order minimum. Priced per piece.

BUTLER PASSED HORS D’OEUVRES

CHILLED HORS D’OEUVRES

- CAPRESE SKEWER** \$8
Marinated Mozzarella, Heirloom Cherry Tomatoes, Olives, Balsamic Glaze (GF, V)
- BRIOCHE TOAST** \$8
Deviled Egg Mousse, Candied Jalapeño, Bacon, Chives (V)
- BEEF CARPACCIO** \$8
Pecorino, Romano, White Truffle Oil
- SMOKED SALMON** \$9
Dill, Caper Cream, Toast Point
- SESAME CRUSTED TUNA** \$9
Asian Pear Salad, Wasabi Crème Fraiche (DF, GF)
- SEARED DUCK BREAST BLT** \$10
(DF)
- SHRIMP CEVICHE** \$12
(DF, GF)

WARM HORS D’OEUVRES

- BEEF EMPANADA** \$8
Chimichurri (DF)
- BACON WRAPPED SCALLOPS** \$8
Ginger Sauce (DF)
- VEGETABLE SPRING ROLL** \$8
Duck Sauce (DF, V)
- TANDOORI CHICKEN SKEWER** \$8
Cucumber Yogurt (GF)
- WILD MUSHROOM TART** \$8
(DF, V)
- DRAGON SHRIMP** \$9
Pineapple Glaze (DF, GF)
- BEEF WELLINGTON** \$9
Horseradish Cream Sauce
- SHRIMP TEMPURA** \$9
Thai Chili Sauce (DF)
- CRAB CAKES** \$10
Chipotle Remoulade
- ROSEMARY LAMB LOLLIPOPS** \$10
Creamy Pommery Mustard Sauce (DF)



DISPLAYS

(*) - Indicated attendant. Priced per guest.
*Chef Attendant Required | \$225 per Chef Attendant. One attendant per 100 guests.

DISPLAYS

SUSHI \$9 PER PIECE
SEASONAL MENU
Crafted by our expert Sushi Chef’s in Bentos
Available upon request from your Catering Manager

INTERNATIONAL CHEESE SELECTION \$26
Camembert, Boursin, Dry Monterey Jack, Smoked Gouda, White Cheddar,
Swiss Cheese, Blue Moon, Sliced Baguette, Assorted Crackers

CURED EUROPEAN MEATS \$30
Soppressata, Bresaola, Prosciutto, Toscano Salami, Coppa Sweet, Capicola,
Pate De Canard, Dijon and Grain Mustards, Vegetable Jardiniere,
Marinated Olives, Sliced Baguette

HARVEST VEGETABLE CRUDITÉ \$24
Seasonal Baby Vegetables, Traditional Crudites, Roasted Eggplant Hummus,
Blue Cheese Dip, Ranch Dip (GF, DF, V, VEGAN)

HUMMUS BAR \$26
Grilled Asparagus, Marinated Artichokes, Olives, Roasted Baby Carrots,
Julienned Red Pepper, Yellow Bell Pepper, Roasted Cauliflower,
Eggplant Hummus, White Bean Hummus, Roasted Red Pepper Hummus,
Traditional Hummus, Pita Chips, Grissini (GF, DF, V, VEGAN)

SEASONAL FRUIT PLATTER \$22

CHESAPEAKE BAY CRAB DIP \$MP
Lump Crab Dip, Sliced Baguette, Crostini, Assorted Crackers

ICED SHELLFISH \$MP
CHOICE OF THREE:
Boiled Jumbo Shrimp, Chesapeake Bay Oysters on Half Shell,
Crab Cocktail Fingers, Green Lip Mussels
Served with Tabasco, Traditional Mignonettes, Cocktail Sauce, Lemon Wedges,
Horseradish (GF, DF,)

SALAD JARS
CHOICE OF ONE \$15
CHOICE OF TWO \$25
CAESAR
Romaine Hearts, Brioche Croutons, Grape Tomatoes,
Crispy Parmesan Dressing

MEDITERRANEAN
Mixed Greens, Cucumbers, Feta Cheese, Grape Tomatoes,
Sherry Vinaigrette

WEDGE
Baby Iceberg, Bacon, Campari Tomato, Arugula, Maytag Blue Dressing

ARTISAN GRILLED FLATBREADS \$32
CHOICE OF THREE:
SWEET BASIL, STRAWBERRY, BALSAMIC (GF, V)
SUN-DRIED TOMATO, ARTICHOKE, GOAT CHEESE, BASIL PESTO (V)
SPANISH CHORIZO, YELLOW ROASTED TOMATO, FETA CHEESE
CAPRESE, FRESH TOMATO, MOZZARELLA, TOMATO (V)
BARBEQUE CHICKEN, GRILLED ONIONS, BLUE CHEESE



DISPLAYS

(*) - Indicated attendant. Priced per guest.
*Chef Attendant Required | \$225 per Chef Attendant. One attendant per 100 guests.

DISPLAYS

PASTA STATION* \$30
CHOICE OF THREE

RIGATONI
Italian Sausage, Rapini, Spicy Arrabiata

GARGANELLE
Chicken, White Wine, Fresh Mozzarella, San Marzano Tomato, Basil

GNOCCHI
Brown Butter, Grilled Vegetables, Crisp Sage, Roasted Zucchini

CHEESE TORTELLINI
Bolognese Sauce

GEMELLI
Shrimp, Toasted Bread Crumbs, Fontina Cream Sauce

BUTCHER BLOCK \$75
MINIMUM OF 50 GUESTS

**MARINATED COLORADO LAMB CHOP,
GRILLED CHICKEN KABOB, BRAISED BEEF SHORT RIB**
Mixed Seasonal Vegetables, Roasted Fingerling Potatoes (GF, DF)

TRUFFLE MAC & CHEESE BAR \$32

ROCK SHRIMP + LOBSTER

BACON + CHICKEN

BROCCOLI + TRUFFLE

DIM SUM \$30
Assorted Steamed and Fried Dim Sum
CHOICE OF THREE

CHICKEN POTSTICKERS

STEAMED PORK WONTONS

HAR GOW SHRIMP DUMPLINGS

SPRING ROLLS

PORK BUNS

Soy Sauce, Chinese Hot Mustard, Red Chili, Black Vinegar

POLENTA STATION* \$28
(50 GUEST MINIMUM)
CHOICE OF THREE (GF)

BRAISED SHORT RIB
Asparagus Tip, Barlolo Demi

ROASTED MAITAKE
Roasted Brussels Sprout Leaves, Mushroom Cream

SLOW-COOKED ATLANTIC SALMON
Romanesco, Lemon Dill Sauce

GARLIC LEMON CHICKEN
Heirloom Carrot, Chicken Jus



YOU HAVE TO BE HERE



DISPLAYS

(*) - Indicated attendant. Priced per guest.
*Chef Attendant Required | \$225 per Chef Attendant. One attendant per 100 guests.

DISPLAYS

CONCESSION STAND \$40

SLIDERS

Grilled Onions, Red Peppers, Mozzarella

PORK SLIDERS

Slow Roasted, Hickory Barbeque, Smoked Chili And Apple Relish (DF)

PHILLY SPRING ROLLS

Sweet Chili Sauce (V)

MINI HOT DOGS

Ketchup, Dijon, Horseradish Mustard, Diced Onions, Pickles

ASSORTED AIOLI

Chipotle, Siracha, Basil, Garlic (GF, V)

POTATOES

Potato Wedges Or Garlic Tater Tots (DF, V, VEGAN)

SWEET ENDINGS \$30

CHOCOLATE MOUSSE SHOOTERS

Dark Chocolate, White Chocolate (GF, NF)

ASSORTED MINI TARTS

Lemon, Chocolate, and Fresh Fruit

MINI CUPCAKES

CHOCOLATE FONDUE

White Chocolate, Milk Chocolate

SKEWERED FONDUE ACCOMPANIMENTS

Seasonal Fruit Cubes, Strawberries, Pound Cake, Marshmallows

CRÈME BRÛLÉE STATION* \$30

TORCHED TO ORDER

CRÈME BRÛLÉE FLAVORS

Vanilla, Passion Fruit, Chocolate (GF, NF)

ACCOMPANIMENTS

Whipped Cream, Macerated Berries, Vanilla Streusel, Chocolate Shavings

MINIATURE DELICACIES \$82 PER DOZEN

MINIMUM ORDER OF TWO DOZEN OF EACH CHOICE
(UP TO THREE SELECTIONS)

KEY LIME TART

ROYAL CHOCOLATE CAKE

KIWI STRAWBERRY TART

CHOCOLATE CUP TIRAMISU (NF)

BAILEYS CHOCOLATE ENTREMETS

STRAWBERRY TART

RASPBERRY CHAMBORD CAKE (NF)

LEMON MERINGUE TARTLET

RASPBERRY SACHER CAKE (NF)



CARVING STATIONS

*Attendant Required for all Stations. (25) guest minimum. Priced per guest.
Chef Attendant Required | \$225 per Chef Attendant. One attendant per 100 guests.

HERB MARINATED BEEF TENDERLOIN \$38
Green Peppercorn Sauce, Brioche Silver Dollar Rolls, Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Crème Fraiche (GF)

CHAR CRUSTED BARON OF BEEF \$34
Whole Leg Of Beef, Worcestershire Jus, Brioche Silver Dollar Rolls, Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Cream Fraiche (GF)

PAN SEARED SLOW ROASTED PRIME RIB \$36
Au Jus, Brioche Silver Dollar Rolls, Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Cream Fraiche (GF)

ROSEMARY GARLIC LEG OF LAMB \$32
Natural Jus, Mint Pesto, Brioche Silver Dollar Rolls (GF)

FENNEL RUBBED PORK LOIN \$29
Lemon Aioli, Fruit Salsa, Brioche Silver Dollar Rolls

SAGE ROASTED TURKEY BREAST \$28
Old Fashioned Gravy, Cranberry Ginger Sauce, Herb Stuffing, Brioche Silver Dollar Rolls (GF, DF)

HOUSE SMOKED BEEF BRISKET \$26
Pineapple Barbecue Sauce, Cornbread Muffin, Dijon Mustard, Whole Grain Mustard (GF, DF)

SURRY COUNTRY VIRGINIA HAM \$22
Bourbon Glazed Surry Country Ham, Brioche Silver Dollar Rolls, Whole Grain Mustard (GF, DF)



DINNER BUFFETS

Dinner Buffets are designed for 90-minutes of service.
Priced per guest. 25-guest minimum.

POTOMAC PLAZA \$126

SOUP

ROASTED POTATO SOUP
Green Onion Fondue (GF, V)

SALADS

ORGANIC GREEN SALAD
Organic Mixed Greens, Hearts of Palm, Heirloom Cherry Tomato,
Champagne Vinaigrette (GF, DF, V, VEGAN)

RED & WHITE ENDIVE SALAD
Frisée, Lolla Rossa, Baby Pears, Candied Walnuts, Roquefort Cheese,
Blood Orange Vinaigrette (GF, DF, V)

WARM SELECTIONS

PAN SEARED GROUPER
Chimichurri Sauce (GF, DF)

HERB GRILLED CHICKEN BREAST
Asparagus, Artichoke Fricassee (GF, DF)

NEW YORK STRIP STEAK
Mushroom Ragout (GF, DF)

SQUASH RAVIOLI
Goat Cheese Cream Sauce (V)

FRESHLY BAKED ROLLS

ACCOMPANIMENTS

GARLIC ROASTED PEE WEE POTATOES (GF, DF, V, VEGAN)

ROASTED TOMATO RISOTTO (GF, VX)

SEASONAL VEGETABLES (GF, DF, V, VEGAN)

DESSERTS

RED VELVET CAKE
PISTACHIO CRÈME BRÛLÉE (GF, CN)
COFFEE CREAM PUFF (NF)
BERRY TARTS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



DINNER BUFFETS

Dinner Buffets are designed for 90-minutes of service.
Priced per guest. 25-guest minimum.

MONUMENTAL \$125

SALADS

TROPICAL SHRIMP SALAD

Pineapple, Cucumber, Papaya, Red Pepper Cilantro Dressing

ARTICHOKE GREEN BEAN SALAD

Smoked Duck, Cherry Walnut Dressing

RED OAK LEAF, BIBB, FRISEE SALAD

Big Woods Blue Cheese, Garlic Croutons, Mustard Dressing

BASKET OF ASSORTED BREADS AND ROLLS

ENTRÉES

OVEN-ROASTED BUTCHER BLOCK CHICKEN

Marbled Potato, Citrus Jus

SEASONAL VEGETABLE PAELLA

Saffron Spanish Rice, Season Market Vegetables, Manchego Cheese

BRAISED BEEF SHORT RIB

Mascarpone Polenta, Broccolini, Demi Sauce

SEARED STRIPED BASS

Cavatelli, Rainbow Chard, Pancetta, Clam Butter Sauce

DESSERT

TIRAMISU CUP

SEASONAL FRUIT TART

RASPBERRY CHOCOLATE CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND DELUXE TEAS



DINNER BUFFETS

Dinner Buffets are designed for 90-minutes of service.
Priced per guest. 25-guest minimum.

CRAFTED + CURATED \$130

SOUP

CHOICE OF ONE

- FRENCH ONION (GF, DF, V)

CLAM CHOWDER (GF)

GREEN PEA (GF, V)

ASPARAGUS CREAM (GF, V)

TOMATO BISQUE (GF, V)
- CHICKEN NOODLE

VEGETABLE LENTIL (GF, DF, V, VEGAN)

POTATO LEEK (GF, V)

CHICKEN + SHRIMP GUMBO (DF)

HOT + SOUR (GF, DF)

FRESHLY BAKED ROLLS

SALAD

CHOICE OF TWO

- CUCUMBER & FETA

Tomatoes, Red Onions, Kalamata Olives, Thyme Vinaigrette (GF, DF, V)
- INSALATA TOSCANA

Baby Arugula, Chickpeas, Red Onions, Yellow and Red Cherry Tomatoes, Crispy Pancetta, Oregano Vinaigrette (GF, DF)
- PARSLEY TABBOULEH

Bulgur Wheat, Diced Tomatoes, Red Onions, and Lemon Vinaigrette (DF, V, VEGAN)
- GRILLED FENNEL & FRISÉE

Red Wine Poached Petite Pears, Sweet Bacon, Raspberries, Gorgonzola Cheese, Pistachio Vinaigrette (GF, V)
- ORGANIC GREEN SALAD

Organic Mixed Greens, Sliced Hearts Of Palm, Heirloom Cherry Tomatoes, and Champagne Vinaigrette (GF, DF, V, VEGAN)
- BEEFSTEAK TOMATO SALAD

Heirloom Tomatoes, Wild Arugula, Red Onion, Blue Cheese (GF, V)
- ROASTED BEET SALAD

Tuscan Kale, Crumbled Goat Cheese, Cajun Spiced Pecans, Dried Peaches, Herb Vinaigrette (GF, V)

ENTRÉE

CHOICE OF THREE

- HERB GRILLED CHICKEN BREAST

Vegetable Orzo, Walnut Sauce (GF)
- SAFFRON SEAFOOD PAELLA

Shrimp, Clams, Mussel, and Scallop (DF)
- GRILLED SALMON

Beluga Lentil, Saffron Sauce (GF)
- MARINATED FLANK STEAK

Egg Noodles, Port Wine Mushroom Sauce
- SPICE RUBBED NY STRIP STEAK

Vegetable Wild Rice, Chipotle Demi (GF, DF)
- ROASTED PORK LOIN

Mascarpone Polenta, Pomegranate Sauce (GF)
- ROASTED BONELESS LEG OF LAMB

Vegetable Couscous, Mint Chutney (DF)
- WILD MUSHROOM RAVIOLI

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiana-Reggiano (V)

DESSERT

CHOICE OF FOUR

- MANGO CHEESECAKE

ROYAL CHOCOLATE CAKE

BAILEYS CRUNCH

Baileys Creamux, Hazelnut Crunch

FLAN (GF, NF)

BREAD PUDDING (NF)
- CRÈME BRÛLÉE (GF, NF)

FRUIT TART

SEASONAL COBBLER (NF)

MOCHA

Espresso coffee cake, milk chocolada (NF)
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND DELUXE TEAS



PLATED DINNER

*Selection of (2) Entrées + (1) Vegetarian Entrée
Highest Priced Entrée Prevails

PLATED DINNER

FRESHLY BAKED ROLLS & BUTTER

STARTER

CHOICE OF ONE:

CREAMY CRAB BISQUE

Grilled Crostini (GF)

MINESTRONE SOUP

Grilled Crostini (DF, V)

BUTTERNUT SQUASH

Basil Oil (GF, V)

TOMATO BASIL BISQUE

Goat Cheese Crostini (GF, V)

WILD MUSHROOM CREAM

Croutons (GF)

LOBSTER BISQUE

Napoleon Cream

PARMA CAESAR

Heart Of Romaine, Shaved Prosciutto Di Parma, Fresh Mozzarella,
House-Made Caesar Dressing (GF, V)

CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella, Sun-Dried Tomato Pesto,
Black Olive Crostini, Basil Vinaigrette

ROASTED ARTICHOKE

Mixed Greens, Roasted Artichoke, Garlic, Shallots, Peppers,
Crispy Pancetta, Shallot Vinaigrette (GF, V)

HARVEST SALAD

Arugula, Roasted Red Beets, Butternut Squash, Goat Cheese Crumbles,
Pistachio Vinaigrette, Crispy Shallots (GF, V)

KALE SALAD

Oven Roasted Grapes, Feta, Sunflower Seeds, Blueberries,
Honey Walnut Vinaigrette (GF, V)

CHOP HOUSE

Baby Iceberg, Smoked Applewood Bacon, Crumbled Maytag Blue Cheese,
Heirloom Tomatoes, Cucumbers, Avocado Ranch (GF)

ENTRÉES

CHOICE OF TWO

RIBEYE STEAK \$130

Mushroom And Potato Hash Corn Nage, Horseradish Shallots Demi-Glace
and Buttermilk Onion Ring (GF)

BEEF TENDERLOIN MEDALLIONS \$120

Seasonal Baby Vegetables, Mushroom Risotto,
and Green Peppercorn Sauce (GF)

BRAISED BEEF SHORT RIB \$ 110

Mascarpone Herbs Polenta, Haricot Vert, Baby Carrots
and Chipotle Demi-Glace (GF)

PAN SEARED CHICKEN BREAST \$90

Baked Fingerling Potatoes, Baby Vegetable
and Sherry Chicken Demi-Glace (GF, DF)

HERB ROASTED CHICKEN BREAST \$95

Stuffed With Spinach, Roasted Red Pepper, Mushroom,
Herbs, Mascarpone Polenta and Whole Grain Mustard Thyme Glaze (GF)

HERB SEARED SALMON \$100

Risotto Niçoise, Steamed Broccolini and Maple Whole Dijon Glaze (GF, DF)

PAN SEARED SALMON \$105

Roasted Red Pepper Mashed Potatoes, Seasonal Vegetable Medley,
Lemon Chive Beurre Blanc (GF)

JUMBO LUMP SEARED CRAB CAKE \$MP

Potato & Maryland Corn Hash, Heirloom Tomato Ragout, Grilled Asparagus

PAN SEARED CRUSTED SEA BASS \$120

Whipped Purple Potatoes, Baby Squash and Mediterranean Relish (GF)



PLATED DINNER

*Selection of (2) Entrées + (1) Vegetarian Entrée
Highest Priced Entrée Prevails

PLATED DINNER

DUET ENTRÉES

- SHORT RIB & GRILLED JUMBO SHRIMP** \$135
Roasted Root Vegetable, Twice Baked Potato Cup and Porcini Mushrooms with Madeira Jus (GF)
- PETITE FILET MIGNON & MARYLAND CRAB CAKE** \$MP
Black Truffle Whipped Roasted Garlic Potatoes, Baby Vegetable, Port Wine Demi-Glace (GF)
- PAN SEARED NEW YORK STRIP STEAK & LOBSTER TAIL** \$MP
Yukon Gold Mashed Potatoes, Haricot Vert, Roasted Garlic Lemon Beurre Blanc (GF)

VEGETARIAN

- STUFFED ZUCCHINI**
Squash, Roasted Eggplant, Spinach, Lentils, Roasted Red Pepper, Artichoke, Olive Ragout
- VEGETARIAN ITALIAN SAUSAGE**
Jasmine Rice, Red Bean
- SWEET PEA & CORN RISOTTO**
Pan Seared Trumpet Mushroom, Red Pepper Coulis, Seasonal Vegetables
- COCONUT CURRY**
Squash, Zucchini, Eggplant, Red Bean, Rice
- EGGPLANT MOUSSAKA**
Roasted Eggplant, Spinach, Chickpea, Roasted Tomato, Wild Mushroom, Lentil, Harissa Coulis
- VEGETABLE QUINOA PAELLA**
Pan Seared Tofu, Red Pepper Coulis, Seasonal Vegetables
- ORANGE GLAZED CAULIFLOWER**
Steamed Jasmine Rice (GF, VEGAN)

DESSERT

- CHOICE OF ONE**
- TRIOLOGY**
Pina Colada Panna Cotta, Mango Cheesecake, Lemon Raspberry Tart
- HAZELNUT BAILEYS**
Chocolate Sacher, Chocolate Cremiux, Hazelnut Crunch
- CHOCOLATE DOME**
Chocolate Raspberry Dome, Passion Fruit Foam (NF)
- BLUEBERRY CHEESECAKE**
Blueberry Cheesecake Passion Fruit Gelee, Blueberry Compote (NF)
- TRIPLE CHOCOLATE MOUSSE**
Triple Chocolate Mousse, Brandy Cherries, Chocolate Sable
- PISTACHIO FRAISIER**
Pistachio Joconde, Strawberry Gelee, Pistachio Mousse
- STRAWBERRY SHORTCAKE**
Vanilla Pound Cake, Strawberry Crunch, Strawberry Glaze, Vanilla Bavarian Cream
- POACHED PEAR**
Almond Creme, Cinnamon Chantilly (CN)
- CARROT CAKE**
Roasted Pineapple, Candied Walnuts
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS**

ENHANCEMENTS

- FOURTH COURSE** \$10 PER GUEST
Choice of Soup
- FIFTH COURSE** \$15 PER GUEST
Chef Crafted Amuse Bouche & Choice of Soup
- SIXTH COURSE** \$25 PER GUEST
Chef Crafted Amuse Bouche & Choice of Soup & Intermezzo
- ICED TEA** \$2 PER GUEST



BEVERAGES

*Bartender Required. 1 bartender per 100 guests.
*\$225 Bartender Fee for Four Hours of Service | \$50 Bartender Fee Each Additional Hour

SELECT HOSTED BAR

CRUZAN LIGHT, EL JIMADOR REPOSADO, JIM BEAM, SEAGRAM’S VO,
DEWAR’S 12 YEAR, ABSOLUT, ABSOLUT CITRON, TANQUERAY, CAPTAIN MORGAN,
CELLMASTER WINES, BEERS, JUICES, SOFT DRINKS, WATER,
CUSTOM HANDCRAFTED COCKTAILS

ONE HOUR	\$35
TWO HOUR	\$45
THREE HOUR	\$55
FOUR HOUR	\$65

*Bar Packages Maybe Extended Beyond Four Hours
at an Additional \$10 Per Person

ULTRA HOSTED BAR

CAPTAIN MORGAN, HERRADURA SILVER, JACK DANIEL’S, CROWN ROYAL, CHIVAS REGAL,
GREY GOOSE, GREY GOOSE CITRON, TITO’S HANDMADE VODKA, BOMBAY SAPPHIRE,
BACARDI SILVER, CELLMASTER WINES, BEERS, JUICES, SOFT DRINKS, WATER, CUSTOM
HANDCRAFTED COCKTAILS

ONE HOUR	\$40
TWO HOUR	\$50
THREE HOUR	\$60
FOUR HOUR	\$70

HOSTED BEVERAGES ON CONSUMPTION

CUSTOM COCKTAILS

SELECT	\$12
ULTRA	\$14

DOMESTIC BEERS \$7
Bud Light, Samuel Adams, Goose Island Ipa, Blue Moon, O’Doul’s

IMPORTED BEER \$8
Corona Extra, Stella Artois

LOCAL CRAFT BEER \$10
Flying Dog Raging Bitch, MD
Port City Optimal Wit, VA
DC Brau The Public, DC

CELLMASTER WINES \$14
Red, White, Rose and Sparkling

SOFT DRINKS \$6

SPARKLING & STILL BOTTLED WATER \$6

SELECTION OF CHILLED FRUIT JUICES \$6

RED BULL \$7



BEVERAGES

*Bartender Required. 1 bartender per 100 guests.
*\$225 Bartender Fee for Four Hours of Service | \$50 Bartender Fee Each Additional Hour

BAR UPGRAGES

JOHNNIE WALKER BLUE	\$60 PER SHOT
ROCA PATRÓN	\$18 PER SHOT
HENNESSY XO	\$55 PER SHOT
RON ZACAPA 23 YR	\$20 PER SHOT
THE MACALLAN 12 YR	\$20 PER SHOT
CROWN ROYAL XR	\$24 PER SHOT
JACK DANIEL'S SB	\$20 PER SHOT
HENDRICK'S GIN	\$20 PER SHOT

CASH BAR

*Cash Bar Minimum Per Bar - \$650.00
*Cash Bar Pricing is Inclusive of Service Charge and Tax Custom Cocktails

- SELECT \$14
- ULTRA \$16

DOMESTIC BEERS \$9
Bud Light, Samuel Adams, Goose Island Ipa, Blue Moon, O'Doul's

IMPORTED BEER \$10
Corona Extra, Stella Artois

LOCAL CRAFT BEER \$11
Flying Dog Raging Bitch, MD
Port City Optimal Wit, VA
DC Brau The Public, DC

CELLMASTER WINES \$16
Red, White, Rose and Sparkling

- SOFT DRINKS \$7
- SPARKLING & STILL BOTTLED WATER \$7
- SELECTION OF CHILLED FRUIT JUICES \$7
- RED BULL \$8



WINES

BY THE BOTTLE

CHAMPAGNE & SPARKLING

- MICHELLE BRUT** \$50
Washington
- LUNETTA, PROSECCO** \$45
Italy
- MUMM BRUT ROSE** \$65
Napa Valley
- SCHARFFENBERGER** \$62
Mendocino, California
- NICOLAS FEUILLATTE BRUT** \$90
Champagne
- VEUVE CLICQUOT** \$130
Yellow Label, Brut, Champagne

CHARDONNAY

- BARBOURSVILLE** \$44
Virginia
- CAKEBREAD** \$100
Napa Valley
- CHALK HILL** \$68
Sonoma
- JORDAN** \$84
Russian River Valley
- LAGUNA** \$60
Sonoma
- SEBASTIANI** \$53
Sonoma

AROMATIC WHITES

- PINOT GRIGIO, RONCO DEI TASSI,** Clic, Italy \$45
- RIESLING, LOOSEN BROS,** DR. L, Germany \$48
- SAUVIGNON BLANC, PASCAL JOLIVET,** France \$60
- SAUVINGNON BLANC, CLOUDY BAY,** New Zealand \$84
- SAUVIGNON BLANC, HONIG,** Napa Valley \$48

CABERNET SAUVIGNON

- FREEMARK ABBEY** \$80
Napa Valley
- JORDAN** \$125
Alexander Valley
- JUSTIN** \$68
Paso Robles
- ROBERT MONDAVI**
Napa Valley \$76
- 14 HANDS**
Washington \$50

MERLOT

- COLUMBIA CREST** \$48
Grande Estates, Columbia Valley
- FERRARI-CARANO** \$60
Sonoma

PINOT NOIR

- DOMAINE DROUHIN** \$125
Willamette Valley
- DUMOL** \$150
Russian River Valley
- HANGTIME** \$48
California
- ROSEROCK** \$72
Willamette Valley



POLICIES

CATERING POLICIES

All catered meals require a minimum number of guests per event.

Should your attendance fall below the minimums listed, a \$10 per person / per meal fee will be applied.

Prices are subject to change and do not include Maryland state taxes or service charge.

Pricing is subject to change up to six months prior to function.

ADDITIONAL LABOR CHARGES & FEES

- ATTENDANT FEE** \$250
- BARTENDER** \$225
- CHEF ATTENDANT** \$250
- CASH BAR** \$650 Minimum Per Bar
- COAT CHECK** \$225 Per Attendant
- SUSHI CHEF** \$500

GUARANTEES

Guaranteed number of attendees for all functions should be provided at least ten days prior to the function.

Final guarantee must be provided at least three business days prior to the function.

Group will be charged the guaranteed number of attendees or the actual number of attendees served, whichever is greater.

Any new menu ordered within 72 hours of the function will be considered a “pop up” and subject to a 10% price increase. Menu selections will be based on availability.

TAXES & SERVICE CHARGE

All food and beverage prices are subject to a 25% taxable service charge, 6% sales tax on food and 9% sales tax on alcoholic beverages.