

Banquet Menus

Refreshment Breaks

**Freshly Brewed Regular or
Decaffeinated Coffee, Tea and Iced Tea.**

Minimum of 1-Gallon Served

Orange, Grapefruit, Tomato or Apple Juice - Served per Liter carafe

Fruit Punch or Lemonade - Per Gallon

Rum or Champagne Punch - Per Gallon

Milk - Whole, 2% or Skim - Served per Liter carafe

Soft Drinks - Based on Consumption

Spring or Sparkling Mineral Water - Based on Consumption

Snapple 100% Juices or Teas - Based on Consumption

Breakfast Bread Slices: Banana Nut & Zucchini - Per Dozen

Dry Cereal and Milk - Each

Individual Yogurt - Each

**Fresh Whole Apples,
Bananas, Pears or Oranges – Each**

Croissants, Danish, Muffins or Scones - Per Dozen

Bagels with Cream Cheese - Per Dozen

**Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter,
Macadamia Nut or Sugar Cookies - Per Dozen**

Brownies or Blondies - Per Dozen

Assorted Miniature French Pastries - Per Dozen

Warm Giant Pretzels with Assorted Mustard Dips - Per Dozen

Granola and Fruit Bars - Each

Candy Bars - Each

Peanuts - Per Pound

Dry Snacks - Per Pound

Individual Bags of Popcorn, Pretzels or Potato Chips - Each

Continental Breakfast Displays

European Continental

*Orange and Grapefruit Juices
Croissants, Danish, Muffins and Scones
Butter, Marmalade and Raspberry Preserves
Sliced Fresh Fruit and Berries
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

Bagel Assortment

*Orange and Grapefruit Juices
Plain, Cinnamon Raisin, Wheat and Blueberry Bagels
Plain and Veggie Cream Cheeses, Butter, Marmalade and Raspberry Preserves
Sliced Fresh Fruit and Berries
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person
Add with a Minimum of 25 people:
Sliced Smoked Salmon with Capers, Diced Onions and Minced Eggs
Per Person*

Court Continental

*Orange and Grapefruit Juices
Danish, Croissants and Muffins
Butter, Marmalade and Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

American Continental

*Orange, Grapefruit and Cranberry Juices
Breakfast Breads, Croissants, Danish and Plain Bagels
Butter, Marmalade, Raspberry Preserves and Cream Cheese
Sliced Fresh Fruit and Berries
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

Continental Break Additions

*- Egg, Sausage and Cheese Biscuits
- Individual Quiche
- Egg and Cheese Croissant
Per Person, please select one item per price*

Plated Breakfasts

All Plated Breakfasts Include: Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Tea and Fresh Breakfast Bakeries and Preserves

Priced Per Person

Senate Scrambled

Scrambled Eggs Served with Link Sausage, Bacon Strips and Home Fried Potatoes

Court Croissant

Croissant filled with Scrambled Eggs, Diced Tomatoes and Cheddar Cheese, Served with Sausage, Bacon and Home Fried Potatoes

Vegetarian Quiche

*Quiche Filled with Mushrooms, Asparagus, Cheese and Onions,
Served with a Grilled Tomato*

Filet and Eggs

Grilled 4 oz Filet Served with Scrambled Eggs and Home Fried Potatoes

Fresh Fruit Plate

Sliced Seasonal Fruit and Berries Served with a Honey Lime Yogurt

Capitol Hill Toast

Thick Texas Style Toast Dipped in Cinnamon Batter, Dusted with Powdered Sugar atop Maple Syrup. Served with a Fresh Fruit Cup and Link Sausage

Eggs Benedict

*Poached Egg Served on an English Muffin with Canadian Bacon and Chive Hollandaise Sauce, Served with Home Fried Potatoes.
(For Groups of 75 people or less)*

Buffet Breakfasts

Buffets Require a 25 Person Minimum or a Per Person Food Surcharge is Applied

Washington Court Breakfast Buffet

*Orange, Grapefruit, Tomato and Cranberry Juices
Whole and Skim Milk
Sliced Fresh Fruit and Berries
Scrambled Eggs, Bacon and Sausage Links
Home Fried Potatoes
Danish, Croissants, Bagels and Muffins
Butter, Marmalade and Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

Spa Breakfast

*Orange, Grapefruit, Tomato and Cranberry Juices
2% and Skim Milk
Sliced Fresh Fruit and Berries
Low fat Yogurt Selection
Assorted Dry Cereals and Hot Oatmeal
Eggbeater Scrambled Eggs
Low fat Muffins, Bagels and Low fat Cream Cheese
Butter, Marmalade and Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

Supreme Court

*Orange, Grapefruit, Tomato and Cranberry Juices
Skim and Whole Milk
Assorted Dry Cereals
Sliced Fresh Fruit and Berries
French Toast
Virginia Ham Steak
Scrambled Eggs
Home Fried Potatoes
Danish, Croissants, Muffins and Assorted Bagels
Butter, Marmalade, Raspberry Preserves,
Plain and Veggie Cream Cheese
Freshly Brewed Regular, Decaffeinated Coffee and Tea
Per Person*

Court Express

*Orange, Grapefruit, Tomato and Cranberry Juices
Skim and Whole Milk
Sliced Fresh Fruit and Berries
Buttermilk Biscuit, Sausage and Egg Sandwiches
Danish, Croissants, Muffins and Assorted Bagels
Butter, Marmalade, Raspberry Preserves,
Plain and Veggie Cream Cheeses
Freshly Brewed Regular,
Decaffeinated Coffee and Tea
Per Person*

Virginia Brunch Buffet

*Orange, Grapefruit, Tomato and Cranberry Juices
Skim and Whole Milk
Sliced Fresh Fruit and Berries
Danish, Croissants, Muffins and Assorted Bagels
Butter, Marmalade, Raspberry Preserves and Cream Cheese
Sliced Smoked Salmon Display with Capers, Minced Egg, Tomatoes and Lettuce
Scrambled Eggs
Country Sausage and Crisp Bacon
Pasta Salad
Grilled Chicken Breast with Whole Grain Mustard
Sliced London Broil with Wild Mushroom Sauce
Seasonal Vegetables and Roasted Potato Wedges
Assorted Cakes and Miniature French Pastries
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Per Person*

Plated Luncheon Appetizer and Dessert Selection

*Each Hot Luncheon Entree Selection Includes:
Soup OR Salad, Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato,
Oven Fresh Rolls
Dessert served with Freshly Brewed Regular or Decaffeinated Coffee and Tea
(Add \$3.50 Per Person for a 4th course Selection)*

Cold Soup Selections

*Chilled Potato Leek
Sautéed Corn Chowder*

Hot Soup Selection

*Indian Corn Chowder
Black Bean and Cilantro
Country Pumpkin
Cream of Wild Mushroom and Sherry*

Salad Selections

*Court Mixed Greens
Mixed Greens with Tomatoes, Julienne Carrots, Cucumbers and Croutons
Served with Ranch Dressing
Spinach
Fresh Spinach Greens with Shiitake Mushrooms and Roasted Pecans
Served with an Oriental Sesame Seed Dressing
Mesclun
Mesclun Greens with Goat Cheese and Raspberries, Served with a Vinaigrette Dressing
Tear Drop
Mixed Greens with Tear Drop Tomatoes and Hearts of Palm
Served with a Sherry Walnut Dressing
Asparagus
Composed Field Greens with Asparagus Spears, Prosciutto Ham and Feta Cheese
Served with A Balsamic Vinaigrette Dressing*

Dessert Selections

*Orange Passion Fruit Tiramisu
With Mango and Raspberry Sauce
New York Style Cheese Cake
With Strawberry Sauce
Irish Cheese Cake
With Bailey's Irish Cream Sauce
Fresh Seasonal Berries
With Fresh Whipped Cream
Pecan Torte
With Fresh Whipped Cream
Carrot Cake
Individual Fruit Tart
Italian Rum Cake with Raspberry Sauce*

Plated Luncheon Entree Selections

Chicken Pompeii

*Grilled Breast of Chicken topped with Oregano Cream and Julienne of Prosciutto Ham
Served over Sun dried Tomato Fettuccine*

Vegetarian Pasta

*Roasted Portabella Mushrooms, Eggplant, Sun dried Tomatoes, Red Peppers and Squash
atop Bowtie Pasta with Marinara and Grated Parmesan Cheese*

Beef Sirloin

Sliced Roast Sirloin of Beef, Wild Mushrooms and Port Wine Sauce

Blackened Tuna

Grilled Blackened Tuna with Fresh Tropical Salsa

Oriental Roasted Chicken

Oven Roasted Oriental Style Chicken Breast Served with Sticky Rice and Fresh Broccoli

Caribbean Spiced Atlantic Salmon

With Black Bean and Papaya Salsa, Oven Roasted Squash and Rice Pilaf

Grilled Shrimp

Seasoned Gulf Shrimp Grilled with Herbs and Served atop Fettuccine with a light Alfredo Sauce and Parmesan Cheese

Sliced Tenderloin of Beef

Herb Roasted Tenderloin Served with Grilled Vegetables, Caramelized Onions and a Red Wine Reduction Sauce

Chicken Roulade Asiago

Sliced Chicken Breast Stuffed with Asiago, Romano Cheese, Herbs, Onions, Sun dried Tomatoes and served over Pesto Rotini

Luncheon Entree Salads

These Two-Course Cold Luncheon Selections Include Dessert of the day, Oven Fresh Rolls and Freshly Brewed Decaffeinated & Regular Coffee and Tea

Tuna Nicoise

Grilled Tuna atop Seasonal Greens with Green Beans, Potatoes, Tomato Wedges, Cucumbers and served with a Red Wine Vinaigrette

Grilled Salmon

Grilled Salmon Marinated in a Lemon Cilantro sauce atop Fresh Seasonal Greens with Cous Cous, Tomato, Cucumber, Fresh Mozzarella, Served with a Sherry Tomato Vinaigrette

C.E.O. Express

Sliced Peppered Tenderloin of Beef with Grated Horseradish, Tomato Cucumber Feta and Lentil Bean Salad atop fresh Field Greens, Served with a Sherry Tomato Vinaigrette

Washington Court Chef Salad

Grilled Rosemary Chicken on a bed of Fresh Field Greens, Grape Cluster and a Wedge of Brie Cheese, Served with a Honey Dijon Balsamic Vinaigrette Dressing

Grilled Chicken Caesar

Grilled Garlic and Herb Chicken Breast on a bed of Crisp Romaine Lettuce, Served with a Creamy Parmesan Caesar Dressing

Hot Luncheon Buffets

Buffets Require a 25 Person Minim or a Per Person Food Surcharge is Applied

Board Room

Soup of the day

Field Green Salad and Cucumber & Feta Salad with Red Onions and a Dill Vinaigrette
Balsamic Grilled Vegetables
Grilled Rosemary Chicken Breast with Whole Grain Mustard Sauce
Seared Grouper with a Fennel and Orange Salsa
Roasted Tenderloin with a Cabernet Demi Glaze
Fresh Seasonal Vegetables and Herb Roasted Potatoes
Oven Fresh Rolls
Assorted French Pastries and Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee and Tea

American Harvest

Soup of the day
Marinated Tomato and Cucumber Salad, and Potato Salad
Tossed Garden Salad with Ranch and Vinaigrette Dressings
Grilled Flank Steak with Rosemary Au jus
Seared Chicken with a Honey Barbecue Glaze
Grilled Salmon in a Citrus Sauce
Fresh Seasonal Vegetables and Herb Roasted Potatoes
Oven Fresh Rolls
Sliced Fresh Fruit and Assorted Cakes
Freshly Brewed Regular and Decaffeinated Coffee and Tea

Little Italy

Minestrone Soup
Antipasto Display
Romaine Lettuce, Croutons and Parmesan
Served with Caesar and Italian dressings
Beef Lasagna
Mushroom Ravioli
Chicken Breast Vesuvio with Roasted Whole Garlic
Fresh Seasonal Vegetables and Herb Roasted Potatoes
Oven Fresh Rolls
Tiramisu and Italian Rum Cake
Freshly Brewed Regular and Decaffeinated Coffee and Tea

Cold Luncheon Buffets

Buffets Require a 25 Person Minimum a Per Person Food Surcharge is Applied

Sandwich Shop Buffet

Fusilli Pasta with Basil Pesto and Toasted Pine Nuts
Potato Salad
Cucumber, Tomato and Feta Cheese Salad
Sliced Roast Beef, Smoked Turkey and Black Forest Ham
Sliced Cheddar, Swiss and Provolone Cheeses
Tomatoes, Red Onions and Lettuce
Assorted Breads and Rolls
Assorted Fresh Baked Cookies and Brownies
Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Per Person

Salad Medley Buffet

Chilled Bowtie Pasta Salad with Fresh Mozzarella, Sun dried Tomatoes and Black Olives
Mixed Green Salad with Ranch and Vinaigrette Dressings

Orzo Pasta Salad with Roasted Red Peppers, Eggplant, Portabella and Toasted Pine Nuts
Chunky Pecan Chicken Salad with Seedless White Grapes
Poached Salmon in a Lemon Dill Sauce
Sliced Beef Tenderloin with Cracked Peppercorn Sauce
Oven Fresh Rolls
Miniature French Pastries and Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Per Person

Board Room Express

Soup of the day
Home Style Slaw
Country Potato Salad
With The Following Premade Sandwiches:
Oven Roasted Turkey with Boursin Cheese, Cracked Pepper and Spinach on a Kaiser Roll
Black Forest Ham, Swiss Cheese, Lettuce and Tomato on a Kaiser Roll
Roast Beef with Blue Cheese, Romaine, Tomato on a French baguette
Assorted Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Per Person

Plated Dinner Appetizer and Dessert Selections

Each Dinner Entree Includes:
Soup OR Salad, Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato
Oven Fresh Rolls
Dessert served with Freshly Brewed Regular, Decaffeinated Coffee and Tea

Soup Selections

Seasonal Soup du Jour
Lobster Bisque
Thick and Hearty Five Bean
Manhattan Seafood Chowder
She Crab
Chicken Curry & Rice
Tomato Florentine
Mushroom Consommé Garnished with Wild Mushrooms
Indian Sweet Corn and Crab Chowder

Salad Selections

Field Greens
Composed Field Greens of Red Oak, Frisee, Bibb Lettuce and Delicate Mache with Goat Cheese Medallions, Served with a Raspberry Vinaigrette Dressing
Apple & Endive
Fennel, Apple, Endive, Bibb and Radicchio Lettuce, Served with Apple Cider Vinaigrette
Watercress Cup
A Radicchio Cup Filled with Watercress, Frisee, Mache and Bibb Lettuce Flanked with Endive and Cherry Tomatoes, Served with a Sherry Tomato Vinaigrette
Tossed Garden
Fresh Garden Greens with Cherry Tomatoes, Julienne Carrots, Cucumbers and Croutons
Served with Ranch Dressing
Spinach
Fresh Spinach with Cherry Tomatoes, Goat Cheese and Roasted Pine Nuts
Served with a Balsamic Vinaigrette

Please Select one of the Following for Your Dessert

*Fresh Seasonal Berries
Served with Cream Anglaise and Fresh Whipped Cream
Cheese Cake
Individual Fresh Fruit Cheese Cake with Black Currant and Mango Sauce
Tiramisu
Individual Tiramisu with Kahlua Sauce
Mango Sorbet
Served in an Orange Cup
Marble Cheesecake
Individual Fruit Tart
Banana Delight
Individual Caramelized Banana with Crème Anglaise*

Plated Dinner Entree Selections

*All Plated Entrée Selections are served with Chef's Choice of Fresh Seasonal Vegetables
and Pasta, Rice or Potato*

Char-Grilled New York Strip

Grilled 12 oz Black Angus Beef Served with a Burgundy Reduction Sauce

Seared Grouper

*Fresh Grouper Filet Marinated in a Lemon and Cilantro Sauce, Served with Fennel and
Orange Salsa*

Grilled Swordfish

Swordfish Steak Served with a Chive Butter Sauce

Mixed Grill

*Petite Filet Mignon, Seasoned Chicken Breast and Jumbo Shrimp Served with a Whole
Grain Mustard Sauce*

Chicken Portabella

Breast of Chicken Filled with Roasted Portabella Duxelle

Filet and Crab Cake

*Filet Mignon and Chesapeake Crab Cake Served with a Roasted Tomato Horseradish
Sauce*

Cowboy Steak

16oz French Bone-In-Rib of Beef, Grilled and Served with a Rosemary Sauce

Lamb Chop

Oven Roasted Baby Lamb Chops Served with a Balsamic Glaze

Roasted Prime Rib

*12 oz Seasoned and Roasted to Perfection Prime Rib, Served with Au Jus and Grated
Horseradish*

Veal Chop

Roasted Rack of Veal, Served with Morel Mushrooms in a Demi-Glaze

Roasted Chicken

Breast of Chicken Stuffed with Sun dried Tomato Chutney and Served with a Red Wine Reduction

Chicken Florentine

Sliced Chicken Breast Stuffed with Spinach, Onions and Covered with a Chardonnay Sauce and Served with a Pesto Glazed Tomato

Dinner Buffet

Buffet Require a 25 Person Minimum or a Per Person Surcharge Applies

Madison

*Field Greens with Vinaigrette and Ranch Dressing
Chilled Bowtie Pasta with Fresh Mozzarella, Sun dried Tomatoes and Olives
Tomato, Cucumber & Feta Salad
Chicken Breast Provencal
Grilled Salmon with Tarragon Mustard Sauce
Sliced Beef Tenderloin with Wild Mushroom Sauce
Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables
Assorted Cakes and Miniature French Pastries
Freshly Brewed Regular, Decaffeinated Coffee and Tea*

Reception Displays

Warm Spinach & Crab Dip

*Chopped Spinach and Crab
blended in a Seasoned Cream Cheese Dip
Served with Pita Bread
Per Person
(Minimum of 20)*

Warm Wheel of Baked Brie

*Baked with Sliced Almonds, Honey and Raspberry Sauce
Served with Fresh Bread
Per Wheel
(Serves 25)*

Nacho Bar

*Tortilla Chips with all the toppings
Melted Cheese, Spiced Taco Beef, Jalapeno Peppers, Salsa, Sour Cream and Guacamole
Per Person
(Minimum of 20)*

Antipasto Display

*Genoa Salami, Sausage, Pepperoni, Provolone,
Olives, Onions, Peppers, Marinated Artichoke Hearts,
Tomatoes, Pickled Vegetables, Zucchini and Egg Plant
Displayed with Italian Bread Sticks
Per Person*

(Minimum of 25)

Vegetable Crudite Display

Assortment of Fresh Seasonal Market Vegetables

Served with Two Dips.

- Small Up to 50 People*
- Medium Up to 100 People*
- Large Up to 200 People*

International Cheese Display

*Selection of Domestic and Imported Cheese,
Artistically Displayed with Whole Fresh Fruits,
Crackers and French Bread*

- Small Up to 50 People*
- Medium Up to 100 People*
- Large Up to 200 People*

Fresh Fruit Display

Assortment of Seasonal Fresh Fruits to Include:

*Pineapple, Melons,
Oranges and Strawberries,
Served with a Honey Lime Dipping Sauce.*

Per Person

(Minimum of 25 People)

Smoked Salmon Display

*Side of Smoked Salmon Displayed with Capers,
Chopped Eggs, Minced Onions, Bagels,
Cream Cheese and Miniature Pumpernickel and Rye Breads
(Served 30)*

Raw Bar

*Oysters, Clams, Crab Claws and Jumbo Shrimp,
displayed on ice with Lemon wedges, Tabasco,
Tartar and Cocktail Sauce
Per 100 Pieces*

Sun Dried Tomato and Feta Soufflé

With Sliced French Baguette and Melba Toast

Per Soufflé

(Serves 50)

Sushi and Sashimi

*The Freshest Seafood Available
Served Sashimi - Style over Japanese Rice
or Sushi- Style rolled with Nori Seaweed
Displayed with Soy Sauce, Pickled Ginger and Wasabi
Per 100 Pieces*

Carving Stations

*Each includes appropriate Mustard, Mayonnaise or Sauce, Silver Dollar Rolls, Croissants
or Biscuits. Carving Stations Require a Chef to carve (\$80.00 for 2 Hours)*

Serves approximately 25 guests

Hickory Smoked Double Breast of Turkey

Serves approximately 50 guests

Whole Roasted Turkey

Serves Approximately 50 Guests

Honey Baked Ham

Serves Approximately 60 Guests

Cajun Blackened Tuna

Served with Tropical Salsa

Serves Approximately 50 Guests

Roasted Leg of Lamb

Served with Rosemary Sauce and Mint Jelly

Serves Approximately 30 Guests

Tied Top Round of Beef

Serves Approximately 100 Guests

Carved Steamship of Beef

Serves Approximately 200 Guests

Cajun Blackened Pork Loin

with BBQ Honey Mustard

Serves Approximately 50 Guests

Teriyaki Mahi Mahi

*Teriyaki Marinated Mahi Mahi wrapped in Moo Shoo wraps
with Wasabi and Sweet and Sour Sauce*

Attended or Self-Service Stations

Minimum of 25 People Required

Optional Attendant at \$80.00 for 2 Hours

Fajita Bar

Spicy Beef and Chicken, Sliced Onions and Peppers

Served with Guacamole, Salsa, Sour Cream, Onions, Shredded Cheddar Cheese

Flour Tortillas

Per Person

Add Shrimp for \$2.00 Additional

Per Person

Oriental Stir-Fry Station

Chicken and Beef Stir-fried with Snow Peas, Water Chestnuts, Bamboo Shoots

Served with Steamed Rice

Per Person

Add Shrimp for \$2.00 Additional

Per Person

Premium Pasta Station

*Lobster Ravioli with a Sherry Cream Sauce,
Wild Mushroom Ravioli with a Pesto Olive Oil Sauce
Served with Grated Parmesan Cheese and Italian Bread Sticks
Per Person*

Pasta Station

*Fresh Selection of Pasta
Please select two (2) of the following:
Penne, Fussilli, Tri-color Tortellini or Fettuccine
Choice of two (2) Sauces:
Tomato Basil, Marinara with Italian Sausage,
Chicken with Herb Broth or Alfredo
Served with Grated Parmesan Cheese and Italian Bread Sticks
Per Person*

Wild Mushroom Sauté Station

*Oyster, Porcini, Shiitake and Portabella Mushrooms
Sautéed with Shallots, Garlic, Parsley, Balsamic Vinegar and Olive Oil
Served with a Demi Glace and Herb Cream in a Tart Shell
Per Person*

Hors d'oeuvres

Minimum Order of 25 Pieces Applies

Canapés

Teriyaki Beef Roulade with Spring Onions

Per Piece

Brie with Sun dried Tomatoes

Per Piece

Prosciutto and Melon

Per Piece

Smoked Salmon on Rice Cracker and Wasabi Sauce

Per Piece

Belgium Endive with Saga Blue Cheese and Roasted Walnut

Per Piece

Assorted Focaccia Finger Sandwiches

*with Roasted Vegetables, Sun dried Tomatoes and Pesto
Per Piece*

Medallion of Lobster on Black Bread

Per Piece

Blue Cheese and Walnut Stuffed Cherry Tomatoes

Per Piece

Smoked Scallop in Zucchini Cup

Per Piece

Vegetable Burrito with Spicy Peanut Sauce

Per Piece

Roulade of Smoked Turkey with Mango Chutney and Cream Cheese

Per Piece

Asparagus Spears Wrapped with Black Forest Ham

Per Piece

Tuna Medallion Served on a Rice Cracker with Wasabi Cream Sauce

Per Piece

Vegetarian Bruschetta Assortment

Per Piece

Traditional California Rolls with Pickled Ginger and Wasabi

Per Piece

Profiterole filled with Lobster Salad

Per Piece

Hot Hors d'oeuvre

Minimum Order of 25 Pieces Applies

Coconut Shrimp

Per Piece

Wild Mushroom Tart

Per Piece

Vegetarian Spring Rolls with Plum Sauce

Per Piece

Peking Duck Rolls

Per Piece

Pecan Encrusted Chicken Tender with Honey Mustard

Per Piece

Artichoke and Goat Cheese in Sun dried Tomato Tart

Per Piece

Spinach and Feta in Phyllo

Per Piece

Mushroom Caps stuffed with Crabmeat

Per Piece

Buffalo Wings with Blue Cheese Dip

Per piece

Chicken Satay with Peanut Sauce

Per Piece

Vegetarian Steamed Chinese Dumpling with Sesame Dressing

Per Piece

Grilled Barbecue Chutney Shrimp

Per Piece

Maryland Crab balls with Cocktail and Tartar Sauces

Per Piece

Skewered Teriyaki Beef with Ginger Sauce

Per Piece

Chicken Tender with Chutney Mayonnaise

Per Piece

Profiterole Stuffed with Brie and Caramelized Onion

Per Piece

Smoked Chicken Quesadillas

Per Piece

Lobster Spring Roll with Barbecue Chutney Sauce

Per Piece

Cajun Cassoulet in Phyllo

Per Piece

Chicken Empanada

Per Piece

Salmon Skewers with Tiger Chutney Glaze

Per Piece

Southwest Black Bean Spring Roll

Per Piece

Baby Coconut Lobster Tail with Plum Sauce

Per Piece

Bar Information

No outside beverage of any kind may be brought into the hotel

Name Brand Bars

Premium Bar

Bartender and Cashier Fees

Host Bar

Host Bar Prices Do Not Include 19% Service Charge & 10% DC Tax

*Premium Brand Mixed Drinks
Name Brand Drinks
House Wine by the glass
Imported or Micro Brew Beer
Domestic Beer
Soft Drinks
Juices and Mineral Water
Cognacs and Liqueurs*

Bartender and Cashier Fees

Cash Bars

Cash Bar Prices INCLUDE 19% Service Charge and 10% DC Tax

*Premium Brand Drinks
Name Brand Mixed Drinks
House Wine by the Glass
Imported or Micro Brew Beer
Domestic Beer
Soft Drinks, Juices and Mineral Water
Cognacs and Liqueurs*

Progressive Wine List

Our wine list is organized to help you select the taste and style that you enjoy most based on the "Beringer Progressive Wine List". From the beginning to end and within each sub-heading, the wines are listed from those that are lighter and fruitier in style to those that are heavier and fuller in body. This means that wines with taste similarities are grouped together. We hope that this encourages you to experiment a bit and try some new and different wines.

Champagne and Sparkling Wines

Chandon, White Star, Epernay

Chandon, Blanc de Noirs, Epernay

Chandon, Brut Cuvee, Napa

Tattinger, Domaine Carneros

Dom Perignon, Cuvee, Epernay

Dessert, Sherry and Port Wine

Bonny Doon, Muscat, Santa Cruz

Harveys Bristol Cream Sherry, Spain

Sandman Founders Reserve Porto, Portugal

Blush and Light to Medium Bodied White Wines

Berringer, White Zinfandel, St. Helena

Sutter Home, White Zinfandel, Napa

Santa Margherita, Pinot Grigio, Valdadige

Robert Mondavi, Fume Blanc, Napa

Round Hill, Chardonnay, Napa

Ferrari-Carano, Fume Blanc, Sonoma

Medium to Full Bodied White Wines

Kendall-Jackson Vintner's Reserve Chardonnay, Sonoma

Estancia, Chardonnay, Monterey

Sonoma Cutrer, Chardonnay, Russian River Ranches

Trefethen, Chardonnay, Alexander Valley

Beringer, Chardonnay, St. Helena

Ferrari-Carano, Chardonnay, Alexander Valley

Robert Mondavi, Chardonnay, Napa

Steele, Chardonnay, Lake County

Cuvaison, Chardonnay, Carneros

Light to Medium Bodied Red Wines

Estancia, Pinot Noir, Monterey

Round Hill, Cabernet Sauvignon, Napa

Steele, Pinot Noir, Lake County

Kenwood Old Vines, Zinfandel, Sonoma

Round Hill, Merlot, Napa

Fetzer Eagle Peak, Merlot, Mendocino County

Robert Mondavi, Pinot Noir, Napa

Clos du Bois, Merlot, Sonoma

Medium to Full Bodied Red Wines

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, Napa

Robert Mondavi, Cabernet Sauvignon, Napa

Kenwood, Cabernet Sauvignon, Yulupa Valley

Chimney Rock, Cabernet Sauvignon, Napa

Ridge, Zinfandel, Sonoma

All Food and Beverage Subject to a 19% Service Charge and 10% DC Sales Tax