Our Culinary Team blend the city's rich culture with relationships through the local purveyors to deliver an experience as unique as Washington, D.C.
**General Information**

These menus are guidelines designed to assist you in selecting a menu for your event. Our Event staff will be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change without notice. Your Event/Catering Manager will confirm menu prices.

A twenty six percent (26%) taxable service charge and ten percent (10%) District of Columbia Sales Tax will be added to all food & beverage and audio visual charges. Bartender and attendant fees are subject to 10% District of Columbia Sales Tax. The aforementioned taxes are mandated by District of Columbia law. The District of Columbia requires a completed tax exemption prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the District of Columbia in order to receive a refund.

**Food & Beverage Guarantee(s)**

All catered food and beverage require attendance guarantee(s). Final attendance must be confirmed three (3) business days in advance by 12 Noon, or the expected number will be used as the guarantee. This number will be your guarantee and is not subject to reduction. We will set and prepare for three percent (3%) over the guarantee, and for groups over 1,000 guests we will set a maximum of fifty (50) guests over the guarantee.

**Food and Beverage**

Due to liability and legal restrictions, no outside food and beverage of any kind may be brought in the hotel by the customer, guest or exhibitors. The Marriott Marquis Washington, DC is the only licensed authority to sell and serve liquor for consumption on the premises. District of Columbia law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Marriott Marquis Washington, DC reserves the right to refuse alcohol service to anyone.

**Signage and Decor**

The Marriott Marquis Washington, DC reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, and posters from being displayed on the lobby level and ballroom level without prior approval. Flammable substances are not permitted in the building or anywhere on the hotel’s premises. Please work directly with FedEx as they are our approved partner for all branding opportunities.
**Outside Vendors**

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Marriott Marquis Washington, DC vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

**Electrical Charges**

The hotel can accommodate any electrical needs. There will be charges for electrical requirements exceeding standard capacity. Please consult with your Event Manager for details.

*Last updated 04.21.23*
# BREAKFAST | CONTINENTAL

CONTINENTAL SPREADS

<table>
<thead>
<tr>
<th>Simple</th>
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<tbody>
<tr>
<td>Juices</td>
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<tr>
<th>Seasonal Hand Fruits</th>
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<th>Berries</th>
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<tr>
<th>Baked Goods</th>
<th>Danishes</th>
<th>Plain Croissants</th>
<th>Assorted Muffins</th>
<th>Cream Cheese</th>
<th>Butter</th>
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<tr>
<th>Assorted Greek Yogurts</th>
<th>House Made Granola</th>
<th>Seasonal Berries</th>
<th>Honey</th>
<th>gf, v</th>
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<tr>
<th>Fresh Brewed Coffee</th>
<th>Decaf</th>
<th>Tazo Tea</th>
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</thead>
</table>

$40.00

*Additional service charge of $200 to apply for groups less than twenty five (25) people.*
BREAKFAST BUFFET

THE UNCONVENTIONAL
A minimum of 25 guests required

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
Mind-Body-Soul

Fresh Squeezed Orange Juice

Infused Water | Citrus and Cucumber | Pineapple and Ginger | vegan, gf

Seasonal Sliced Fruit | Berries | vegan, gf

Whole Wheat Croissants | Bran Muffins | Assorted Gluten Friendly Muffins | Whipped Butter | v

Assorted Chobani Greek Yogurts | House Made Granola | Seasonal Berries | gf, v

Steel Cut Oatmeal | Brown Sugar | Dried Fruits | Nuts | Seasonal berries | vegan

Scrambled Egg Whites | Chives | gf, v

Local Chicken Sausage | gf

Charred Vegetable Hash | Kale | Sweet Potato | Cauliflower | Farro | vegan

Fresh Brewed Coffee | Decaf | Tazo Tea | $55.00

Brunch

Juices | Fresh Squeezed Grapefruit | Sparkling Orange | Virgin Mary

Cinnamon Rolls | Bagels | Plain and Chocolate Croissants | Whipped Butter | v

Seasonal Sliced Fruits | Berries | vegan, gf

Assorted Chobani Greek Yogurts | House Made Granola | Seasonal Berries | gf, v

Avocado Toast | Lyon Bakery Baguette | vegan

Brunch Salad | Watercress | Peppered Bacon | Heirloom Tomato | Buratta Cheese | Infused Olive Oil | gf

Cage Free Scrambled Eggs | gf, v

Spicy Fried Chicken | Waffle & Maple Syrup | Spiced Honey

Charred Vegetable Hash | Kale | Sweet Potato | Cauliflower | Farro | vegan

Fresh Brewed Coffee | Decaf | Tazo Tea | $62.00

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
BREAKFAST BUFFET

FULL SPREAD
A minimum of 25 guests required

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
Essential
Juices | Orange | Grapefruit | Cranberry

Seasonal Fruits | Berries | gf, vegan

Baked Goods | Danishes | Plain & Chocolate
Croissants | NY Style Bagels | Assorted Muffins
Honey | Fruit Preserves | Whipped Butter | v

Steel Cut Oatmeal | Brown Sugar | Nuts | Berries | Dried Fruits | vegan

Cage Free Scrambled Eggs | gf, v

Pecan Wood Smoked Bacon | gf

Spiced Chicken Sausage | gf

Mixed Breakfast Potatoes | gf, v

Assorted Chobani Greek Yogurts | House Made Granola | Honey | gf, v

Fresh Brewed Coffee | Decaf | Tazo Tea | $54.00

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
**BREAKFAST | ADD ONS**

**ENRICHMENTS Priced per person**

- Pecan Wood Smoked Bacon | gf | $8.00 per person
- Mixed Skillet Potatoes with Pico de Gallo | Citrus Ricotta | Bacon | Chives | $9.00 per person
- Local Spiced Chicken Sausage | gf | $8.00 per person
- Griddled Honey Ham Steaks | gf | $8.00 per person
- Chesapeake Crab Benedict | Poached Egg | Wilted Spinach | Old Bay Hollandaise | $11.00 per person
- Steel Cut Oatmeal | Brown Sugar | Raisins | vegan | $7.00 per person
- Mini Potato Pancake | Ketchup | gf, v | $8.00 per person
- Individual Light Yogurts | (Strawberry | Peach | Blueberry) | gf, v | $7.00 per person
- Hard Boiled Eggs | Infused Salts | gf, v | $39.00 per dozen
- Cage Free Scrambled Eggs | gf, v | $7.00 per person
- Local Pork Breakfast Sausage | gf | $8.00 per person
- Green Chili Cheese Grit Cakes | Spicy Aioli | gf, v | $8.00 per person
- Buttermilk Biscuits and Local Sausage Gravy | $9.00 per person
- Quinoa Parfait | Seasonal Berries | Citrus Greek Yogurt | House Made Granola | gf | $8.00 per person
- Stone Ground Grits | Shredded Yellow Cheddar | gf, v | $7.00 per person
- Individual Greek Yogurts | (Plain | Blueberry | Strawberry) | gf, v | $7.00 per person
- Individual Breakfast Frittata | Egg Whites | Grilled Seasonal Squashes | Chive Ricotta | gf, v | $9.00 per person
- Ivy City Smoked Salmon Board | Cage Free Egg Whites | Egg Yolks | Red Onion | Capers | Cream Cheese | NY Style Bagels | $19.00 per person
- Breakfast Charcuterie & Cheese Display | Assorted Cured Meats | Local & Domestic Cheeses | gf | $18.00 per person

- Bell and Evans Chicken & French Toast | Boneless Fried Chicken | Butter | Honey | Hot Sauce | $17.00 per person

- Hand Carved Smoked Bacon | Buttermilk Biscuits | Cherry Jam | Roasted Apples | (Attendant required) | $18.00 per person

- Classic Omelet Station - Cage Free Eggs | Egg Beaters | Tomatoes | Shredded Cheddar Cheese | Onions | Mushrooms | Asparagus | Ham | Green Peppers | Spinach | Local Chicken Sausage | Logan’s Pork Sausage | gf | (Attendant required) | $21.00 per person

- Deep Dish Buttermilk Pancake | Seasonal Fruit Compote | Butter | Maple Syrup | v | $14.00 per person

- Individual Tater Tot & Smoked Pastrami Hash | Fresno Chilies | Poached Egg | Chives | gf | $13.00 per person

- Avocado Toast | Lyon Bakery Sourdough | Chili Flakes | Micro Arugula Greens | vegan | $132.00 per dozen

- Seasonal Sliced Fruit & Berries | vegan, gf | $14.00 per person

(1) Chef Attendant for Every (100) Guests at $ 375 per Attendant
BREACKFAST | SANDWICHES
THE PERFECT SANDWICH $132.00 | By the dozen

- Edwards Country Ham | Fried Egg | Lyon Bakery Brioche | Apple Butter | $132.00 per dozen

- Blackened Shrimp | Fried Egg | Spicy Hollandaise | English Muffin | $132.00 per dozen

- Open Face Croque Madam | Smoked Honey Ham | Runny Egg | Classic Brioche | Bechamel | $132.00 per dozen

- Bacon, Egg and Cheese Sandwich | $132.00 per dozen

- Soft Flour Tortillas | Logan’s Mexican Style Chorizo | Crispy Potato | Cage Free Egg | Salsa Picante | $132.00 per dozen

- Spicy Fried Chicken Breast | Fried Egg | Hot Honey | Buttermilk Bisquit | $132.00 per dozen

- Sausage, Egg & Cheese Sandwich | $132.00 per dozen
BREAKFAST | PLATED

PLATED
Family Style Breakfast Breads | Sliced Fruit for Table | Fresh Squeezed Orange Juice | Iced Tea Available Upon Request | Coffee & Tea

- No Frills - Cage free Scrambled Eggs | Smoked Bacon | Local Breakfast Sausage | Home Fries | gf | $45.00 per person

- Bourbon French Toast - Lyon's Bakery Challah | Chicken Breakfast Sausage | Bourbon Infused Syrup | $45.00 per person

- Breakfast Grain Bowl - Faro | Quinoa | Charred Seasonal Vegetables | Runny Egg | v | (Choice of Pork Belly or Spiced Chicken Sausage - Additional + 5.00) $44.00 per person

- Smoked Salmon and Chive Tartine - Grilled Rustic Bread | Smoked Salmon | Cream Cheese | Tomato | Caper | Pickled Radish | $46.00 per person

- Roasted Tomato and Egg White Fritata - Amber "16" Cheddar | Wilted Greens | Roasted Tomato | Mixed Skilled Potatoes | $44.00 per person

- Shakshuka - Stewed Tomato | Country Bread | Poached Egg | v | $46.00 per person

- Steak and Eggs - Seared Bistro Steak | Scrambled Egg | Chimichurri | Mixed Skillet Potatoes | Roasted Tomato | gf | $46.00 per person

- Crab Avocado Toast - Grilled Rustic Bread | Smashed Avocado | Watermelon Radish | Roasted Corn and Tomato Salsa | (MARKET PRICE)
## BREAK | AM

**Day of Week | $23.00 per person**

**Custom Selection | $28.00 per person**

### Monday | AM
- Assorted Scones | v
- Warm Cinnamon Rolls | v
- Assorted Kind Bars | v
- Pineapple Yogurt Smoothie | v | $23.00

### Tuesday | AM
- Assorted Mini Astro Doughnuts
- Chocolate Banana Bread | v
- Quinoa Parfait | Seasonal Berries | v
- Citrus Greek Yogurt | House Made Granola | gf, v
- Crispy Blueberry Oat Croquette | v
- $23.00

### Wednesday | AM
- Filled Beignet | v
- Financier | v
- Starbucks Cold Brew Coffee | gf
- Hand Fruits | gf, vegan
- $23.00

### Thursday | AM
- Oat Milk Blended Berry Smoothies | vegan
- Assorted Chocolate Dipped Madelaines
- Breakfast Cookies
- Kombucha | $23.00

### Friday | AM
- Assorted Tea Cookies | v
- Handmade Energy Bars | vegan
- Savory Cheddar Biscotti | v
- Olive Oil Toasted Peanuts and Dried Fruit Mix | gf, vegan
- Bottled Premium Teas | vegan | $23.00
BREAK | PM

Day of Week | $23.00 per person
Custom Selection | $28.00 per person

Monday | PM
Granola | Banana Chips | Peanuts | Sunflower Seeds |
Cashews | M&M’s
Coconut | Dried Cranberries | Dried Golden Raisins |
Chocolate Chips
Pretzel Nuggets | Dark Chocolate Covered Almonds
Kombucha | gf, vegan
Hand Fruits | gf, vegan
$23.00

Tuesday | PM
Almond Flax Seed Bars | v
Cream Cheese Cookies | v
Rice Cracker Snack Mix with Wasabi Peas | v
Date Energy Bites | vegan
Handheld Acai Cups | gf, v
$23.00

Wednesday | PM
Dry Fruits and Nuts Cluster | gf, v
Mini Brownie Bites | v
Chocolate Drizzled Potato Chips | gf, v
Jerky | gf
$23.00

Thursday | PM
Crispy Tortilla Chips | gf, vegan
Pico de Gallo | gf, vegan
Savory Rosemary Parmesan Churros | v
Everything Cookies | v
Artisanal Ginger Beer | gf, v
$23.00
Friday | PM

Loaded Brownies | v
Hummus Spoons | Local Lavash | vegan
Route "11" Chesapeake Chips | gf, v
Craft Root Beer | gf, v
$23.00
BREAKS | À LA CARTE OPTIONS
BY THE DOZEN

- Muffins, Croissants or Scones \( v \) $75.00 per dozen
- Double Chocolate Brownies \( v \) $75.00 per dozen

- Assorted New York Style Bagels with Cream Cheese \( v \) $75.00 per dozen
- Butterscotch Blondies \( v \) $75.00 per dozen

- Cinnamon Rolls \( v \) $75.00 per dozen
- Assorted Homemade Cookies \( v \) $75.00 per dozen

- Croissant Donuts \( v \) $75.00 per dozen
- Astro Donuts $83.00 per dozen

- Chocolate Dipped Strawberries \( v \) $75.00 per dozen
- Pumpkin Bars \( v \) $75.00 per dozen

- Jumbo Soft Pretzels \( v \) Whole Grain Mustard & Warm Cheese $75.00 per dozen
- Cheesecake Lollipops \( v \) $75.00 per dozen
BREAKS | À LA CARTE OPTIONS

- Frozen Fruit Bars | vegan, gf | $7.00 each
- Tortilla Chips, Guacamole & Fresh Salsa | gf, vegan | $12.00 per person
- Ice Cream Bars | v | $7.00 each
- Fresh Popcorn | v, gf | $9.00 per person
- Kind, Granola, Candy or Power Bars | v | $7.00 each
- Whole Fruit (Pre-order Quantity Required) | vegan, gf | $7.00 each
- Individual Yogurts | v, gf | $7.00 each
- Individual Bags of Trail Mix | v | $7.00 each
- Individual Bags of Potato Chips, Popcorn & Pretzels | v | $7.00 each
BREAK | BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee & Tazo Teas Gallon | Gallon | $135.00
- Assorted Pepsi Sodas $7.00 each
- Mineral Water $7.00 each

- Freshly Brewed Coffee, Decaffeinated Coffee & Tazo | Half Gallon | $67.50
- San Pellegrino Sparkling $7.00 each
- Assorted Bottled Juices $8.00 each

- Assorted Gatorades $8.00 each
- Assorted Naked Juices $8.00 each
- Assorted Vitamin Waters $8.00 each

- Assorted Bottled Lipton Teas $8.00 each
- Bottled Water $7.00 each
- Red Bull & Sugar Free Red Bull $10.00 each
LUNCH | PLATED

1st Course | Soup Starters

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request | Regular Coffee | Decaffeinated Coffee | Tazo Tea | Your Selection of a First Course, Entrée, Dessert

September - February
Curry Cauliflower Soup | gf, v
Butternut Squash and Apple | gf, vegan
French Onion Soup En Croute
Three Bean Chili | gf

March - August
Classic Tomato Bisque | vegan, gf
Chilled Gazpacho | vegan, gf
Chicken and Artichoke Soup | gf
Spiced Chicken Meatball and White Bean Stew | Escarol
LUNCH | PLATED
1st Course | Chilled Starters

**September - February**

Winter Eggplant | Marinated White Beans | Dried Tomato | Shaved Brussels Sprouts | Grilled Lyon Bakery Toast | Brown Butter & Sage Vinaigrette | v

Baby Kale | Pumpkin Bread Croutons | Dried Cranberries | Goat Cheese | Butternut Squash | Citrus & Local Honey Vinaigrette | v

Olli Salumeria Toscano | Baby Greens | Pickled Fennel | Grilled Parmesan Sourdough | Pickled Gardenia Vegetables |

Endive | Chapels Bay Bleu Cheese | Hot Honey Pecans | Roasted Fall Squashes | Creamy Tart Apple Dressing | v

**March – August**

Bibb Lettuce | Pickled Summer Radish | Berries | Toasted Pistachio | Goat Cheese | Red Wine Vinaigrette | gf, v

Baby Gem Lettuce | Pearl Potato | Grilled Sweet Corn | Spring Onions | Shaved Parmesan | Lemon Mustard Vinaigrette | gf, v

Iceberg Wedge | Chapel’s Bay Bleu Cheese | Roasted Tomato | Cress | Pickled Seasonal Vegetables | Creamy Tarragon Dressing | v

Heirloom Tomato | Snap Peas | Buratta Cheese | Baby Arugula | Roasted Garlic & Basil Pesto | gf, v
LUNCH | PLATED
2nd Course | Entrées Price Per Person

September - February

**Browned Butter Winter Sea Bass**
Garbanzo Beans | Potato Stew | Grilled Sweet Corn | Pecan Pistou | gf | Market Price | NOT AVAILABLE

**OFF SEASON**

March - August

**Mumbo Spiced Chicken**
Cheesy Farro | Parmesan | Arugula | Roasted Squash | $59.00

- Mumbo Spiced Chicken | (OFF SEASON) $62.00

**Stout Marinated Bistro Steak**
Toasted Almond and Grilled Jalapeno Pesto | Stewed Marble Potatoes | Roasted Mushrooms | Honey Glazed Heirloom Carrots | Wilted Arugula | gf | $72.00

- Stout Marinated Bistro Steak | (OFF SEASON) $75.00

**Braised Beef Short Rib**
Carrot Risotto | Roasted Petite Carrot | Veal Jus | Pickled Onion Salad | gf | $70.00

- Braised Beef Short Rib | (OFF SEASON) $74.00

**Rosemary Seared Chicken**
Lemon Couscous | Sun Dried Tomato Vinaigrette | Spiced Heirloom Cauliflower | Roasted Toy Box Tomatoes | $62.00

**Citrus Marinated Salmon**
Sweet Potato Puree | Petite Beans | Brussels Sprouts | Crispy Shallot Sauce | gf | $64.00

- Citrus Marinated Salmon | (OFF SEASON) $66.00
Pan Seared Rockfish
Carrot Ginger Coulis | Charred Bok Choy | Sticky Rice | gf | $66.00

- Pan Seared Rockfish | (OFF SEASON) $72.00

Braised Beef Short Rib
French Onion Grits | Pepper Slaw | Asparagus | Marinated Tomatoes | gf | $70.00

- Braised Beef Short Rib | (OFF SEASON) $74.00

Thyme Roasted Chicken
Whipped Potato | Pan Sauce | Roasted Shallot | Candied Brussels Sprouts with Lemon | gf | $59.00

- Thyme Roasted Chicken | (OFF SEASON) $62.00

Spiced Salmon Bowl
Brown Rice | Edamame | Roasted Sweet Corn | Tomatoes | Radish | Pickled Cucumber | Vinaigrette | gf | $64.00

- Spiced Salmon Bowl | (OFF SEASON) $66.00

Pulled Pork Grain Bowl
Roasted Mushrooms | Pickled Onions | Braised Collard Greens | Summer Squashes | Feta Cheese | Mustard Vinaigrette | $63.00

- Pulled Pork Grain Bowl | (OFF SEASON) $65.00

*First Price, In Season; Second Price, Off Season
Vegetarian dishes crafted to compliment any function & appease dietary restrictions

**Vegan Spiced Cauliflower**
Shaved Radish | Watercress | Black Lentils | Golden Raisins | Chipotle Corn Cream | gf, vegan

**Vegetarian Chorizo & Grits**
Roasted Corn | Poblano Peppers | Olive Oil Poached Tomatoes | vegan

**Roasted Eggplant Curry**
Garlic Fried Sticky Rice | Coconut Curry Sauce | Seasonal Stir Fry Vegetable | Basil | gf, vegan

**Grilled Squash Gnocchi**
Spicy Tomato Ragout | Fried Garbanzo Beans | Whipped Ricotta | v
## LUNCH | PLATED

**Entrée Greens**

- **Chicken** | $52.00  
- **Salmon** | $57.00  
- **Steak** | $64.00  

**Gourmet Rolls** | **Butter** | **Iced Water** | **Iced Tea Available Upon Request** | **Regular Coffee** | **Decaffeinated Coffee** | **Tazo Tea** | **Your Selection of an Entrée & Dessert**

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Ingredients</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken with Quinoa &amp; Spinach Salad</td>
<td>Pecorino Cheese</td>
<td>Edamame</td>
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<tr>
<td>Salmon with Quinoa &amp; Spinach Salad</td>
<td>Pecorino Cheese</td>
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</tr>
<tr>
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<td>Chicken with Chopped Romaine</td>
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<td>Chicken with Seasonal</td>
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<tr>
<td>Chicken with Shredded</td>
<td>Toasted Pine Nuts</td>
<td>Toasted Amber &quot;16&quot; Cheddar</td>
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LUNCH | PLATED
3rd Course - Desserts

**September - February**

**Pumpkin Bar**
Sable | Candied Pecans

**Salted Caramel Tart**
Peanuts | Ganache | Candied Peanuts

**Green Tea Tiramisu**
Sponge Cake | Green Tea Mascarpone Cream

**Lemon Bar**
Sable | Lemon Curd | Whipped Cream

**Apple Tart**
Salted Caramel Cream | Roasted Apple | Brown Butter Crumble | v

**White Forest Cake**
Lady Fingers | White Chocolate Cream | Cherry Punch

**Chocolate Panna Cotta**
Earl Gray Infused | Chocolate Chantilly

**Chocolate Bread Pudding | v**

**March - August**

**Passion Fruit Cream**
Cremeux | Black Sesame Financier | Coconut Gel

**Key Lime Pie**
Lime Coconut Meringue

**Crème Brûlée with Fresh Berries | gf**

**White Chocolate Yuzu Tart**
Coconut Lime Dacquoise | Yuzu Cream | Roasted Strawberries

**No Baked Cheesecake Bar**
Sponge Cake | 3 Way Strawberries | Lime Zest

**Berry Opera Cake**
Raspberry Cremeux Lime Mousse | Sponge Cake

**Chocolate Passion Cake**
Chocolate Cake | Passion Fruit | Caramel

**Peanut Butter & Jelly**
Rice Puffs | Peanut Butter Mousse | Strawberry Jelly
LUNCH | BUFFET

Cold Spreads
A minimum of 25 guests are required

*Additional service charge of $200 to apply for groups less than twenty five people.
**Crafted Sandwich Buffet**

Seasonal Grain Salad | House Made Vinaigrette | vegan |
Chopped Greens Salad | Shaved Heirloom Carrots |
Pickled Vegetables | House Made Vinaigrettes & Creamy Herb Dressing | v
Assorted Route “11” Potato Chips | gf

**Choose 3:**
- Lemon Tarragon Chicken Salad | Lemon Tarragon Aioli | Green Leaf | Potato Rolls
- Italian | Salami | Coppa | Prosciutto | Provolone | Tomatoes | Iceberg | Red Wine Vinegar | Olive Oil | Tapenade | Ciabatta
- Shaved Turkey | Arugula | Caramelized Onion | Bacon Jam | Focaccia Roll
- Stachowski Hot Pastrami | Sauerkraut | Gruyere Cheese | Lyon Bakery Marble Rye
- Warm Rosemary Honey Ham | Swiss | Tomatoes | Whole Grain Mustard Pesto | Brioche
- Shaved Hot Roast Beef and Cheddar | With Horseradish Mayo | Potato Bun
- Quinoa & Black Bean Burger | Pickled Onion & Chipotle Hummus | Multi Grain Bun | vegan

**Sweets**
Lemon Bars
Almond Seasonal Fruit Tart
Assorted Cookies | v
Brownies | v

**Union Market Deli Buffet**

Daily Crafted Soup

Mixed Greens | Bacon | Cherry Tomatoes | Shaved Heirloom Carrots | Citrus Vinaigrette | Creamy Balsamic Dressing | gf
Chopped Romaine | Shaved Parmesan | Garlic Croutons | House Made Lemon Caesar
BLT Pasta Salad | Watercress | Tomatoes | Smoked Bacon | Orzo
Garlic Roasted Chicken Salad | gf
Hand Carved Meats | Honey Ham | Shaved Turkey | Artisanal Salami and Coppa | gf
Sliced Cheddar | Provolone | Swiss | PepperJack | gf, v
Assorted Lyon Bakery Breads | v
Leafy Greens | Sliced Tomato | Red Onions | Mustards and Spreads | v
Assorted Route “11” Potato Chips | gf, v

**Sweets**
Assorted Cookies | v
Brownies | v

**Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea**

$68.00

*Additional service charge of $200 to apply for groups less than twenty five people.*
LUNCH BUFFET | NEW ENGLAND

$75.00 | person
A minimum of 25 guests are required

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
Starters & Sides

Assorted Lyon Bakery Rolls | v

Iceberg “Wedge” Salad | Blue Cheese | Tomato | Bacon | Egg | Ranch Dressing

Shaved Brussels Sprouts | Apples | Cranberries | Pickled Onions | Beets | Vinaigrette | gf, v

Mini Lobster Roll | Aioli | Tarragon | Lyon Bakery Rolls

Hot Items | New England

New England Clam Chowder | Old Bay Oyster Crackers

Sugar Snap Peas | Roasted Pepper | vegan

Mussels | Bay Scallops | Potatoes | Tarragon Butter | Shallots | gf

Yankee Beef Pot Roast | Carrot | Mushroom | Onion | Braising Jus | gf

Spinach and Ricotta Ravioli | Marinated Tomato | Red Pepper Pesto | Shaved Parmesan | v

$75.00

Sweets

Pumpkin Bar | v

Old School Red Velvet Whoopie Pie | v

Cheesecake Brownie | v

Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
LUNCH BUFFET | SOUTHERN USA

$73.00 | person
A minimum of 25 guests are required

<table>
<thead>
<tr>
<th>Starters &amp; Sides</th>
<th>Hot Items</th>
<th>Southern USA</th>
<th>Sweets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jalapeno Cheddar Cornbread</td>
<td>BBQ Chicken</td>
<td>Succotash</td>
<td>Key Lime Tart</td>
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<tr>
<td>Pimiento Tartine</td>
<td>Shrimp and Byrds Mill Grits</td>
<td>Chicken Andouille</td>
<td>Mississippi Mud Pie</td>
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<tr>
<td>Lyon Bakery</td>
<td>Shrimp and Byrds Mill Grits</td>
<td>Parmesan</td>
<td>Southern Chocolate Pecan Tart</td>
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<tr>
<td>Sourdough</td>
<td>Smoked Pork Shoulder</td>
<td>Pot Licker Gravy</td>
<td>Braised Collard Greens</td>
</tr>
<tr>
<td>Crispy Shallots</td>
<td>Roasted Peanuts</td>
<td>Sorghum Mustard Vinaigrette</td>
<td>Honey Spiced Heirloom Carrots</td>
</tr>
<tr>
<td>Chives</td>
<td>Baked Mac and Cheese</td>
<td>v</td>
<td>$73.00</td>
</tr>
</tbody>
</table>

*Additional service charge of $200 to apply for groups less than twenty five (25) people.*
Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
LUNCH BUFFET | WEST COAST USA

$73.00 | person
A minimum of 25 guests are required

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
### Starters and Sides

- Lyon Bakery Rustic Sourdough
- Mini Avocado Toast | Korean Chili Pepper | Watercress | vegan
- California Cobb Salad | Smoked Bacon | Tomato | Grilled Corn | Bay Blue Cheese | Beet Pickled Egg
- Watercress and Arugula | Avocado | Toasted Sunflower Seeds | Baby Heirloom Tomato | Lyon Bakery Pumpernickel Shards | vegan

### Hot Items | West Coast USA

- Pulled Chicken Tortilla Soup | Crispy Tortilla Strips | gf
- Grilled Chicken Breast | Artichoke | White Bean | Kalamata Olive | Watercress | gf
- Cioppino | Clams | Seasonal White Fish | Bay Scallops | Spicy Tomato Broth | Cipollini Onions | gf
- Bistro Tender | Chimichurri | Balsamic Charred Onions | Seasonal Mushrooms | Ancient Grains
- Crispy Brussels Sprouts | Hot Honey | Toasted Hazelnuts | gf

### Sweets

- Blackberry Cobbler | vegan
- Meyer Lemon Cake
- Avocado Mousse | vegan, gf

### Fresh Brewed Coffee
- Decaf | Tazo Tea | Iced Tea

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
LUNCH BUFFET | MIDWEST

$73.00 | person

A minimum of 25 guests are required

Starters and Sides

Cheddar Cheese Biscuits | v
Midwest Style Potato Salad | Whole Grain Mustard | gf, v
Baby Kale | Radicchio | Marinated Cucumbers | Lima Beans | Shaved Red Onion | Crumbled Feta | Sour Cherry Vinaigrette | gf, vegan
Roasted Beets, Fennel and Citrus
Green Beans Salad | Heirloom Tomatoes | Sunflower Seeds | Champagne Vinaigrette | gf

Hot Items | Midwest

Chef Carl’s Meatloaf | Apple Cider Vinegar Slaw | Roasted Jus | gf
Kansas City Smoked Chicken | Sweet and Tangy BBQ Sauce | Barley Risotto
Pork Loin | Whipped Sweet Potatoes | gf
Vegetarian Chili | Chapels Creamery Cheddar
Wild Rice | Caramelized Onions | Toasted Pecans | gf

Sweets

Peach Kuchen | v
Pumpkin Cheesecake | v
Gooey Butter Cake | v

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

*Additional service charge of $200 to apply for groups less than twenty five (25) people.*
LUNCH BUFFET | MID ATLANTIC

$76.00 | person
A minimum of 25 guests are required

Starters and Sides
- Potato Rolls & Whole Wheat Rolls | Whipped Butter | v
- Mini Philly Cheese steak Rolls
- Green Beans Salad | Heirloom Tomatoes | Sunflower Seeds | Champagne Vinaigrette | gf
- Baby Kale | Boiled Beets | Roasted Apples | Honey Spiced Peanuts

Hot Items | Mid Atlantic
- Maryland Crab & Corn Soup
- Broiled Maryland Crabcakes | Mustard Aioli
- Rock Fish | Stewed Tomatoes | Olives | Capers | gf
- Mambo Glazed Chicken Thighs | Macaroni & Cheese
- Roasted Heirloom Carrots
- Citrus Yogurt | gf, v
$76.00

Sweets
- Fresh Fruit Tart
- Canoli | v
- NY Cheesecake | v

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

*Additional service charge of $200 to apply for groups less than twenty five (25) people.
LUNCH | TO GO

$56.00

All "To Go" Lunches are Served with (1) Side Salad Option, Up to (3) Entrée Options, (1) Sweet Option, Whole Fruit and Chips
Side Salads (Choose One)

**Pasta Pesto Salad**
Penne, Grape Tomato, Mozzarella, Basil Pesto* (*nut free)

**Tortellini Salad**
Tri-Color Tortellini, Sun-Dried Tomato, Parmesan, Red Wine Vinegar

**Classic Chicken Side Salad**
Grilled Chicken Breast, Mayo, Black Pepper

Entrée Salads

**Cobb Salad**
Grilled Chicken Breast, Hard Boiled Egg, Bacon, Blue Cheese, Grape Tomatoes, Roma Lettuce Blend, Ranch Dressing

**Greek Salad**
Feta Cheese, Kalamata Olives, Grape Tomatoes, Red Onions, Cucumbers, Roma Lettuce Blend, Champagne Vinaigrette

**Southwestern Chicken Salad**
Southwestern Seasoned Chicken Breast, Pepperjack, Black Bean-Corn Salsa, Pico de Gallo, Mesclun Greens, Ranch Dressing

Entrée Sandwiches/Wraps

**Italian Combo**
Hot ham, Prosciuttini, Genoa Salami, Provolone, Lettuce, Sundried Tomato purée, Seeded Italian Hero

**Asiago Turkey**
Roasted Turkey Breast, Asiago, Caramelized Onions, Spinach-Artichoke Spread, Rustic Hero

**Tarragon Chicken Salad Croissant**
Tarragon Chicken Salad, Pickled Red Onions, Lettuce, Croissant

**Ham & Turkey Club**
Roasted Turkey, Ham, Bacon, Cheddar, Lettuce, Honey Mustard, Ciabatta

**Roast Beef & Cheddar**
Roast Beef, Cheddar, Horseradish Sauce, Lettuce, Pretzel Hero

**Tomato & Mozzarella**
Tomato, Mozzarella, Basil Pesto*, Semolina Roll (*nut free)

Pastries / Sweet Options (Choose One)

- Brownie
- Chocolate Chip Cookie
LUNCH | TO GO - GLUTEN FREE | VEGAN

$56.00
All "To Go" Lunches are Served with (1) Salad Option, Up to (3) Entrée Options, (1) Sweet Option, Whole Fruit and Chips

Gluten Free

Turkey and Swiss
Roasted Turkey, Swiss, Lettuce, Tomato, Gluten Free Roll

Grilled Vegetable Wrap
Roasted Red Peppers, Yellow Squash, Zucchini, Mozzarella, Basil Pesto (Nut Free), Gluten Free Wrap

Vegan

Vegan Smashed Chickpea Wrap
Vegan Chickpea Salad, Carrots, Lettuce, Sun-Dried Tomato Wrap

Vegan Buffalo Cauliflower Wrap
Roasted Buffalo Cauliflower, Kale, Hummus, Wheat Wrap
DINNER | PLATED

1st Course | Soup Starters

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request | Regular Coffee | Decaffeinated Coffee | Tazo Tea |
Your Selection of a First Course, Entrée, Dessert

Chesapeake Crab and Corn Chowder | Grilled Sourdough

Roasted Corn Bisque | Bay Scallop | Smoked Bacon |
*gf*

Cauliflower & Celery Root Bisque | v, *gf*

Italian Sausage and Ravioli | Gruyere Crostini

Lemon Chickpea Soup | Caramelized Fennel | Olive Oil Toasted Rustic Bread | v

Moroccan Lamb Stew | Black Lentil | Roasted Vegetables | *gf*

Korean Tofu Soup | Shiitake Mushrooms | Kimchi | v

Malaysian Pulled Chicken & Curry Soup | *gf*

Pulled Chicken Tortilla Soup | *gf*

Roasted Vegetables Gazpacho | vegan
DINNER | PLATED

1st Course | Starters
Roasted Sweet Potato
Petite Greens | Bay Blue Cheese | Dried Figs |
Crushed Pecan | Browned Butter Vinaigrette | v

Roasted Cauliflower and Marble Potatoes
Citrus Tahini Greek Yogurt | Petite Greens | Pickled Mushrooms | gf, v

Bibb Lettuce Salad
Dried Apricot | Brie | Marcona Almonds | Pickled Fennel | Red Wine Dressing | gf, v

Roasted Delicata Squash
Goat Cheese | Roasted Beets | Upland Cress |
Pistachio | Maple Vinaigrette | gf, v |
IN SEASON ONLY

Pickled Green Tomato and Buratta Cheese
Balsamic Charred Onion | Petite Greens | Corn Shoots | Olive Oil | Aged Vinegar | gf, v

Watermelon and Feta
Arugula | Spicy Walnuts | Basil Oil | Aged Vinegar | gf, v | IN SEASON ONLY

Shrimp and Tomato Salad
Pickled Fennel | Shaved Radish | Lemon Aioli | Petite Basil | gf
(Substitute Lobster for Additional $4.00)

Frisée Salad
Potatoes | Pickled Onions | Tomatoes | Goat Cheese |
Grain Mustard | Pancetta | gf
DINNER | PLATED

2nd Course - Entrées
Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request |
Regular Coffee | Decaffeinated Coffee | Tazo Tea |
Your Selection of a First Course, Entrée, Dessert

September - February

Roasted Bell & Evans Chicken Breast
Garlic Foie Gras Butter | Jus Braised Potatoes |
Roasted Oyster Mushrooms | Lemon Brussels Sprouts |
$95.00

- Roasted Bell & Evans Chicken Breast (OFF SEASON) $98.00

Wild Salmon
Onion Jam | Butternut Squash Gnocchi |
Caramelized Fennel | Herb Salad | Sage & Brown Butter Sauce |
$99.00

- Wild Salmon (OFF SEASON) $102.00

March - August

Pesto Brined Chicken Breast
Farro Risotto | Balsamic Charred Ciploni Onions |
Romanesco | Swiss Chard |
$95.00

- Pesto Brined Chicken Breast (OFF SEASON) $98.00

Beef Fillet
Mashed Cauliflower | Honey Glazed Carrots |
Roasted Beets | Citrus Gremolata | DC Brau Demi Glace |
$106.00

- Beef Fillet (OFF SEASON) $109.00
Beef Short Rib Two Ways
Stout Braised Short Rib | Short Rib Ravioli | Carrot Just | Caramelized Onion | Toasted Pumpkin Seeds | Leafy Greens | Herb Oil | Charred Baby Heirloom Carrots | $102.00

• Beef Short Rib Two Ways (OFF SEASON) $104.00

Maryland Style Crab Cake
Mustard Aioli | Warm Vinegar Slaw | Grilled Corn Hash | Smashed Fingerlings | Garlic Butter | $105.00

• Maryland Style Crab Cake (OFF SEASON) $114.00

Barley Wine Poached - Seasonal Catch
Buckwheat Succotash | Butter Beans | Charred Asparagus | Preserved Lemon & Tarragon Sauce | MARKET PRICE

Manhattan Strip
Smoked Gouda Whipped Potatoes | Tomatillo | Summer Squash | Candied Shallots | Toasted Peppercom Jus | gf | $106.00

• Manhattan Strip (OFF SEASON) $109.00

*First Price, In Season; Second Price, Off Season
DINNER | PLATED

Vegetarian

September - February

Butternut Squash “Spaghetti”
White Bean Mushroom Ragout | Shaved Pamesan | Torn Basil | gf, v

March - August

Gochujang Vegetable Fried Rice
Curry Potato | Ginger | English Peas | Fried Egg | gf, v

Cauliflower Steak
Sautéed Quinoa | Spinach | Wild Mushrooms Capers | Golden Raisins and Pine Nut Relish | gf, vegan

Warm Grain Moussaka Eggplant
Lentil | Barley | Roasted Root Vegetables | Grilled Flatbread | vegan
DINNER | PLATED

2nd Course - Duet Entrées
Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request | Regular Coffee | Decaffeinated Coffee | Tazo Tea |
Your Selection of a First Course, Entrée, Dessert

Bone – In Korean Beef Short Rib & Crab Fried Rice
Maryland Jumbo Lump | Gochujang Sauce | SesameCrisp | Garlic Wilted Spinach | $128.00

Bell & Evans Chicken Breast & Butter Poached Lobster Risotto
Curry Coconut Cream Sauce | Charred Pearl Onions | Grilled Seasonal Squashes | gf | $124.00

Classic Manhattan Steak & Garlic Shrimp
Jumbo Atlantic Shrimp | Bacon Onion Jam | Stewed Chickpeas and Tomato | Swiss Chard | gf | $130.00

Cedar Roasted Salmon & Slow Braised Chicken Thigh
Ginger Agave Sauce | Pickled Jicama Salad | Buttery Ancient Grains | Petite Beans | Charred Seasonal Citric Fruits | $116.00
DINNER PLATED
3rd Course - Desserts

Cheesecake
Apple Butter | Gingerbread | v

Carrot Cake
Candied Pecans | Cream Cheese | v

Avocado “Mousse”
Dark Chocolate | vegan, gf

East & West
Almond Sponge | Passion & Mango Cremeux | Chocolate Mousse

Ruby Torch Cake
Chocolate Cake | Raspberry Cremeux | Chocolate Ganache

Mud Pie
Brownies | Chocolate Mousse | v

Tiramisu Bar
Sponge Cake | Kahlua Cremeux | Mascarpone Cream | v

Apricot Vanilla Mousse
Sable Cookies

Peanut Crunch Bar
Chantilly | Raspberry | v

Hazelnut Chocolate Bar
Hazelnut Dacquoise | Chocolate Mousse | Roasted Pear | v

Sunshine Cake
Coconut Lime Dacquoise | Confit | Vanilla Chantilly
DINNER BUFFET | THE 202

$105.00 | Person
A minimum of 25 guests are required

<table>
<thead>
<tr>
<th>Starters and Sides</th>
<th>Hot Items</th>
<th>The 202</th>
<th>Sweets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lyon Bakery Rolls</td>
<td>Ale Brined Bistro Steak Herbs</td>
<td>White Chocolate Cherry</td>
<td></td>
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<tr>
<td>v</td>
<td>Braised Mushrooms</td>
<td>Mousse</td>
<td>v</td>
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<tr>
<td>Pickled Green Beans</td>
<td>Garlic</td>
<td>Baked Chocolate Tart</td>
<td>v</td>
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<tr>
<td>&amp; Watercress Salad</td>
<td>Stewed Tomato</td>
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<tr>
<td>Goat Cheese</td>
<td>Maryland Style Crab Cake</td>
<td>Banana Cream Pie</td>
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<td>Pistachios</td>
<td>Old Bay Aioli</td>
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<tr>
<td>Honey</td>
<td>Wilted Greens</td>
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<tr>
<td>gf, v</td>
<td>Toasted Chickpea &amp; Bulgur</td>
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<tr>
<td>Salad</td>
<td>Leafy Greens</td>
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<tr>
<td>Ethiopian Spices</td>
<td>Shaved Red Onion</td>
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<tr>
<td>Shaved Parmesan</td>
<td>Preserved Lemon</td>
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<tr>
<td>Heirloom Tomato</td>
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<tr>
<td>Garlic Croutons</td>
<td>Roasted Heirloom Cauliflower</td>
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<td></td>
<td>&amp; Lentils</td>
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<td></td>
<td>Seasonal Squash Risotto</td>
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<td>Herb Oil</td>
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<td></td>
<td>Pecorino Cheese</td>
<td>$105.00</td>
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<td></td>
<td>gf, v</td>
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Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

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DINNER BUFFET | NOVA

$105.00 | Person
A minimum of 25 guests are required.

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<table>
<thead>
<tr>
<th>Starters and Sides</th>
<th>Hot Items</th>
<th>Nova</th>
<th>Starters</th>
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</thead>
<tbody>
<tr>
<td>Sesame Brioche Buns</td>
<td>v</td>
<td>Fried Seasonal Snapper Red Chilli &amp; Ginger Sauce</td>
<td>Lemon Ginger Cheesecake</td>
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<tr>
<td>Korean Tofu Soup</td>
<td>Shredded Vegetables</td>
<td>Red Pepper Broth</td>
<td>Soft Tofu</td>
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<tr>
<td>Banchan</td>
<td>Assorted Pickled Vegetables and Salads</td>
<td>gf, v</td>
<td>Stewed Chinese Eggplant</td>
</tr>
<tr>
<td>Spicy Cucumber Salad</td>
<td>Red Onions</td>
<td>Tomatoes</td>
<td>Arugula</td>
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<tr>
<th>Fresh Brewed Coffee</th>
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<tbody>
<tr>
<td>Decaf</td>
<td>Tazo Tea</td>
<td>Iced Tea</td>
<td></td>
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</table>

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RECEPTION | COLD HORS D’OEUVRES
$9.25 | Per Piece
Must be ordered in quantities of 25

- “Deviled Egg” Crostini | Petite Greens | v
  | $9.25 per piece

- Eggplant Caponata | Endive | Pecorino | gf, v
  | $9.25 per piece

- Heirloom Tomato and Mozzarella Skewer | gf, v
  | $9.25 per piece

- Tuna Poke Cone | $9.25 per piece

- Beef & Brioche | Pickled Mushroom | $9.25 per piece

- Thai Chicken | Cashew Tart | $9.25 per piece

- Roasted Cauliflower | Lentil Hummus Tart | vegan
  | $9.25 per piece

- Goat Cheese Stuffed Peppadew Pepper | Pistachio | v
  | $9.25 per piece

- Mushroom Poke Cone | v | $9.25 per piece

- Shrimp Crostini | Horseradish Tomato Jam
  | $9.25 per piece

- Duck Prosciutto Crostini | Apple Butter | Fig
  | $9.25 per piece

- Scallop | Grapefruit | Serrano Pepper | gf
  | $9.25 per piece
## RECEPTION | HOT HORS D'OEUVRSES

$9.25 | Per Piece
Must be ordered in quantities of 25

- Spinach & Feta Phyllo | v | $9.25 per piece
- Potato Truffle Croquette | v | $9.25 per piece
- Sweet Potato Puff with Local Honey | v | $9.25 per piece
- Quinoa Zucchini Fritter | v, gf | $9.25 per piece
- Sweet & Spicy Glazed Spiced Chicken Meatball | $9.25 per piece
- French Onion Soup Boule | $9.25 per piece
- Chicken Tikka Masala Skewer | gf | $9.25 per piece
- Chickpea Falafel | Tzatziki | v, gf | $9.25 per piece
- Spiced Honey Glazed Beet Skewer | gf, v | $9.25 per piece
- Green Chili Arepas | v | $9.25 per piece
- Miniature Brioche Grilled Cheese | v | $9.25 per piece
- Beef Short Rib & Blue Cheese Hand Pie | $9.25 per piece
- Crispy Pork Belly Satay with Apple Butter | gf | $9.25 per piece
- Lamb Merguez En Croute | $9.25 per piece
- Shrimp Casino Skewer | Marinated Spicy Casino Shrimp | Applewood Smoked Bacon | $9.25 per piece

- Crab & Brie Arancini | $9.25 per piece

- Mini Maryland Style Crab Cake | $9.25 per piece
RECEPTION | COLD STATIONS

A minimum of 25 guests are required

Selection of Sushi (Based on 3 pieces per person) | *Minimum of 25 people*
Traditional Sushi Rolls and Nigiri | Wasabi | Pickled Ginger | Soy Sauce | Seaweed Salad | $29.00

Local Charcuteries
Olli Virginia Salami | Prosciutto | Duck Prosciutto | Mortadella | Grain Mustard | Cornichons | Country Bread | Pickled Vegetables | $29.00

Salad | gf | *Choose (2)*
* Baby Kale Salad | Bacon | Ricotta Silata | Apple Cider Vinaigrette | gf
* Individual Roasted Pear | Manchego Cheese | Mache | Balsamic | Candied Pecans | gf, v
* Roasted Beet Salad | Dried Cherries | Truffle Vinaigrette | Pickled Shallots | Local Honey | gf, v
$25.00

Local & Domestic Cheese Display
Chapel's Creamery Talbot Reserve | Goat Cheese | Soft Ripened Cheese | Lyon Bakery Lavash | Honeycomb | Spiced Nuts | v | $28.00

Vegetables
Two Seasonal Raw | Two Pickled | Two Roasted | Curried Carrot Dip | Traditional Hummus | vegan, gf | $23.00

Raw Bar (Per piece) | gf | *Minimum 25 pieces*
Seasonal White Fish Ceviche | Classic Jumbo Shrimp Cocktail | Chesapeake Oysters on the ½ | Chilled Mussels | Virginia Mignonette | Spicy Cocktail | Charred Lemons | Old Bay | gf | $9.00
Tartine Bar | * Choose (2) *

* Octopus | Potatoes | Capers | Anchovy | White Beans
* Mushroom | Ricotta | Caramelized Onions | Garlic | Parsley | v
* Charred Beef | Smoked Cheese | Cornichons | Horseradish | Potato | $29.00
RECEPTION | HOT DISPLAY
A minimum of 25 guests are required.

Gnocci Station | * Accompaniments: Pecorino Cheese | Red Chili Flake | Pepper Sauces |
Country Toast | *Choose (2) *
* Pulled Chicken | Cheddar Cheese Sauce | Toasted Bread Crumbs
* Braised Beef | Onion | Beef Jus Cream | Mushroom Wilted Spinach
* Sweet Potato | Brown Butter | Sage | Goat Cheese | $29.00

Far East Chesapeake
Maryland Style Crab Fried Rice | Duck Ravioli |
Shrimp & Pork Shumai | Edamame Vegetable Dumpling | Black Vinegar | Sweet Chili Sauce | Soy Sauce | Fortune Cookies | $33.00

Warm Vegetables
Roasted Cauliflower | Pickled Onions | Roasted Heirloom Carrot with Marcona Almonds & Pesto | Candied Brussels Sprouts Salad with Apricot | $23.00

Middle East
Lamb Pita Bar "Shawarma Style" | Tatziki | Mint and Cucumber | Spiced Falafel | Hummus | Tabouli | Pickled Beet | Feta Cheese | $31.00

Red Snapper & Spaghetti Squash
Fried Rice | Virginia Bibb Lettuce | Sesame Seed | Sweet Chili Sauce | Fried Onions | Green Papaya Salad | gf | $32.00
RECEPTION | CARVED STATIONS

A minimum of 25 guests are required

Cast Iron Charred Beef Tenderloin
Petite Rolls | Bemaise | Warm Roasted Mushrooms | Creamed Spinach | (Attendant Required) $39.00

Cedar Roasted Salmon
Potato & Cress Salad | Lemon Vinaigrette | Flatbread Crackers | Chilled Brussels Sprouts & Grape Salad | (Attendant Required) $33.00

Curry Roasted Whole Cauliflower Head
Pickled Onions | Shaved Country Ham | Golden Raisins | Marcona Almonds | Dried Dates | (Attendant Required) $25.00

Spiced Brined Duck Breast
Duck Fat Root Vegetable & Chard Hash | Bourbon Citrus Glaze | (Attendant Required) $31.00

Bone-in Short Rib
Baked Mac and Cheese | BBQ Braising Sauce | Grilled Lyon Bakery Sourdough | (Attendant required) $39.00

(1) Chef Attendant for Every (100) Guests at $300 per Attendant
RECEPTION | MINI DESSERT STATION

- Selection of (3) Desserts | $23.00 per person

- Selection of (4) Desserts | $27.00 per person

- Selection of (5) Desserts | $29.00 per person

- Assorted Cream Puffs
- Carrot Cakes, v
- Cheesecake, v
- Peanut Crunchy Bar, v
- Hazelnut Crunch Bar, v
- Tiramisu | Chocolate, v
- Ruby Torch Cake
- Bread Pudding, v
- Crème Brûlée, v, gf
- Avocado Mousse, vegan/gf

- Pumpkin Bar, v
- Seasonal Fruit Tart
- Panna Cotta
- Pecan Tart, v
- Chia Seeds Pudding | vegan
- Apple Crisp with Oatmeal Crumble | vegan
- Rice Pudding | vegan
ADULT BEVERAGES | HOST BAR

HOST BAR (per drink pricing)

Top Shelf Cocktails | $16

- Absolut "80" Vodka $16.00
- Bacardi Superior Rum $16.00
- Captain Morgan Original Spiced Rum $16.00
- Tanqueray Gin $16.00
- Dewar's White Label Scotch $16.00
- Maker's Mark Kentucky Straight Bourbon $16.00

Luxury Cocktails | $19

- Grey Goose Vodka $19.00
- Bacardi Superior Rum $19.00
- Captain Morgan Original Spiced Rum $19.00
- Bombay Sapphire Gin | $19.00
- Johnnie Walker Black Label Scotch $19.00
- Knob Creek Kentucky Straight Bourbon $19.00

Labor Charge: $375 per Bartender per 100 guests for up to 3 Hours Additional Hours: $50 per Bartender
- Jack Daniels Tennessee Whiskey $16.00
- Don Julio Blanco Tequila $16.00
- Martini & Rossi Extra Dry Vermouth $16.00
- Courvoisier VS Cognac $16.00
- Crown Royal Whisky $19.00
- Patron Silver Tequila $19.00
- Hennessy Privilege VSOP Cognac $19.00

Labor Charge: $3.75 per Bartender per 100 guests for up to 3 Hours. Additional Hours: $50 per Bartender
ADULT BEVERAGES | HOST BAR
HOST BAR (per drink pricing)

Top Shelf Wine | $16

- Campo Di Fiori, Pinot Grigio, Italy $16.00
- Fable Roots, Red Blend, Italy $16.00
- Harmony and Soul, Cabernet Sauvignon, California $16.00
- Vin 21, Sauvignon Blanc, California $16.00
- Quintana, Chardonnay, California $16.00
- Sirena Del Mare, Rosé, Italy $16.00

Luxury Wine | $19

- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand $19.00
- Kenwood, Chardonnay, California $19.00
- Hogwash, Rosé, California $19.00
- Erath, Pinot Noir, Oregon $19.00
- Franciscan, Cabernet Sauvignon, California $19.00

Domestic Light & Premium Beer | $11

- Miller Lite $11.00
- Michelob Ultra $11.00

Imported, Craft & Regional Beer | $12

- Samuel Adams Boston Lager $12.00
- Corona Extra $12.00
- Flying Dog Bloodline Blood Orange IPA $12.00
- Heineken $12.00
<table>
<thead>
<tr>
<th>Hard Seltzer</th>
<th>Non Alcoholic</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Truly Hard Seltzer</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>• Red Bull</td>
<td>$10.00 each</td>
</tr>
<tr>
<td>• Soda</td>
<td>$7.00 each</td>
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</tbody>
</table>
ADULT PACKAGES | PACKAGE OPEN BAR

Top Shelf Packages

Includes
- Top Shelf Cocktails
- Top Shelf Wine
- Domestic Beer
- Imported & Craft Beer
- Hard Seltzer
- Sodas & Water

- 1-Hour Top Shelf Package | $30.00 per person
- 2-Hour Top Shelf Package | $43.00 per person
- 3-Hour Top Shelf Package | $55.00 per person
- 4-Hour Top Shelf Package | $66.00 per person

Luxury Tier Packages

Includes
- Luxury Cocktails
- Luxury Wine
- Domestic Beer
- Imported & Craft Beer
- Hard Seltzer
- Sodas & Water

- 1-Hour Luxury Tier Package | $34.00 per person
- 2-Hour Luxury Tier Package | $50.00 per person
- 3-Hour Luxury Tier Package | $62.00 per person
- 4-Hour Luxury Tier Package | $74.00 per person

Labor Charge: $3.75 per Bartender per 100 guests for up to 3 Hours Additional Hours: $50 per Bartender
WINE LIST

per bottle pricing

- LaMarca, Extra Dry, Prosecco, Veneto, Italy | $68.00
- Mionetto, Prosecco, Organic, Veneto, Italy | $70.00
- Domaine Ste. Michelle, Brut, Washington | $64.00
- Mumm Napa, “Brut Prestige” Sparkling Wine, $89.00
- Napa Valley, California | $89.00
- Moet & Chandon, "Imperial" Champagne, Epernay, France | $188.00

- Campo Di Fiori, Pinot Grigio, Italy | $58.00
- Fable Roots, Red Blend, Italy | $58.00
- Harmony and Soul, Cabernet Sauvignon, California | $58.00
- Vin 21, Sauvignon Blanc, California | $58.00
- Quintara, Chardonnay, California | $58.00
- Sirena Del Mare, Rose, Italy | $58.00

- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | $62.00
- Estancia, Chardonnay, California | $62.00
- Rhiannon, Red Blend, California | $62.00
- Line 39, Pinot Noir, California | $62.00
- Columbia Crest, H3 Cabernet Sauvignon, Washington | $62.00

- Dashwood, Sauvignon Blanc, Marlborough, New Zealand | $68.00
- William Hill, Chardonnay, California | $68.00
- Boob Boom, Syrah, Washington | $68.00
- Lyric, Pinot Noir, Italy | $68.00
- Estancia, Cabernet Sauvignon, California | $68.00

Please ask your Event Planning Professional for availability of other wine labels if required
• Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | $73.00
• Kenwood, Chardonnay, California | $73.00
• Hogwash, Rosé, California | $73.00
• Erath, Pinot Noir, Oregon | $73.00
• Franciscan, Cabernet Sauvignon, California | $73.00

• Hanna, Sauvignon Blanc, California | $84.00
• Stags' Leap, Chardonnay, California | $84.00
• Conundrum, Red Blend, California | $84.00
• Acacia, Pinot Noir, California | $84.00
• Justin, Cabernet Sauvignon, California | $84.00

Please ask your Event Planning Professional for availability of other wine labels if required