



# 2026 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.



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## BREAKFAST

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

### CONTINENTAL

#### **EARLY RISER** \$51

##### **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** \$53

##### **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** \$56

##### **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, 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**

### ENHANCEMENT

#### **ROASTED TOMATO QUICHE** \$3 PER GUEST

# BREAKFAST BUFFETS

## RISE & SHINE \$64

### 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

### 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)

ADDITIONAL BREAKFAST MEAT \$6 Per Guest

### 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)

Served with Warm Maple Syrup (V)

#### BUTTERMILK BLUEBERRY PANCAKES

Served with Warm Maple Syrup (V)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

## HEALTHY START \$64

### 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

### 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, Potato (GF, V)

#### QUICHE

Tomato, Spinach, Jack Cheese (V)

#### BREAKFAST QUESADILLA

Turkey Bacon, Zucchini, Squash, Onion, Peppers, Egg, Cheese,  
Served with Salsa Rojo

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 \$55

**FRESHLY SQUEEZED ORANGE JUICE**

**SEASONAL SLICED FRUITS AND BERRIES PLATE**

**BAKERY BASKET**

Served Family Style

### WARM SELECTION

**CHOICE OF ONE:**

#### **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)

#### **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

#### **CORNERED 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 \$115

### 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, AND DELUXE TEAS

# MORNING ENHANCEMENTS & STATIONS

\*Chef Attendant Required | \$250 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)

## 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

## SCRAMBLED EGGS & BACON \$12

Fines Herbes, Applewood Smoked Bacon (GF, DF)

## BREAKFAST SANDWICHES \$20 Each

SELECTION OF TWO, MINIMUM ORDER OF 10

**SCRAMBLED EGGS, COLBY CHEDDAR, SAUSAGE,** Croissant

**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,** Croissant

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

**EGG WHITES, GRILLED VEGETABLES, FETA,** English Muffin

## BREAKFAST BURRITO \$20 Each

MINIMUM ORDER OF 10

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 \$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)

## CHESAPEAKE CRAB CAKE STATION\* \$MP

Made To Order Maryland Crab Cakes, House-Made Remoulade Sauce

## MAPLE-GLAZED VIRGINIA HAM CARVING STATION\* \$22

Bourbon Pineapple Sauce (GF, DF)

## JUICE \$92 Per Gallon

**CHOICE OF ONE:**

Orange, Apple, Grapefruit

## BREAKS

Priced per guest.  
Breaks are designed for 45-minutes of service.

### 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

### BALLPARK BREAK \$34

#### MINIATURE HOTDOGS & CORNDOGS

Mustard, Ketchup, Sautéed Onions, Diced Tomatoes

#### WARM MINI PRETZELS BITES

Melted Cheddar

#### PEANUTS

#### CRACKER JACKS

### 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, Pickled Jalapeños (GF, V)

### BUILD-YOUR-OWN TRAIL MIX \$29

PEANUTS, ALMONDS, CASHEWS, CHOCOLATE COVERED PRETZELS,

YOGURT COVERED RAISINS, CHOCOLATE CHIPS, M&MS, HOUSE-MADE

GRANOLA, SPICY PUB MIX

SEASONAL WHOLE FRUITS (DF, GF, V)

#### INFUSED WATER

Citrus Mint

## À LA CARTE BREAK OFFERINGS

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

**SEASONAL WHOLE FRUIT** \$6

**ASSORTED YOGURT** \$8

**ASSORTMENT OF KIND BARS** \$7

**INDIVIDUAL BAGS OF CHIPS** \$7

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

**FRESHLY POPPED POPCORN** \$12 Per Guest

\*Attendant Required, 50 Guest Minimum

**ASSORTED COOKIES** \$70 Per Dozen

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

**CHOCOLATE BROWNIE** \$75 Per Dozen

**CHOCOLATE COVERED STRAWBERRIES** \$80 PER DOZEN

Dark Chocolate, Milk Chocolate, White Chocolate

**MINIATURE DESSERTS** \$78 Per Dozen

**CHOICE OF ONE FLAVOR PER DOZEN:**

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

**ASSORTMENT OF CANDY BARS** \$7

# À LA CARTE BEVERAGE OFFERINGS

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

**COFFEE, DECAFFINATED COFFEE, HOT TEA, ICED TEA** \$140 Per Gallon  
Lamill

**BOTTLED WATER** \$5

**FIJI WATER** \$13  
500ML

**SPARKLING WATER** \$8  
Served Chilled

**ASSORTED SOFT DRINKS** \$7  
Coca-Cola Products

**ASSORTED BOTTLED JUICES** \$8

**BOTTLED TEA** \$8.50  
Sweetened, Unsweetened

**RED BULL** \$10  
Regular, Sugar Free

## LUNCH BUFFET

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

### THE GOURMET SANDWICH \$71

#### 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

**ROASTED PEPPER WRAP**

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

**VICKY'S POTATO CHIPS**

Assorted Selections

**SEASONAL FRUIT SALAD**

**MEDITERRANEAN PASTA SALAD**

Kalamata Olives, Cherry Tomato, Feta, Oregano

#### DESSERTS

**POLVORONES** (NF)

**ORANGE FINANCIER**

**TAHITIAN VANILLA CREAM PUFF** (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.

### TUSCANY \$80

#### 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, 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.

### SOUTHERN CALIFORNIA COAST \$75

#### SOUP

##### CHICKEN POZOLE

Chili De Arbol Sauce, Tostadas (DF)

#### SALADS

##### AVOCADO AND GRILLED CORN SALAD

Tostada Cup

##### 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

#### DESSERTS

##### COCONUT FLAN (GF, NF)

##### SPICE MANGO CRÈME BRÛLÉE (GF, NF)

##### CAJETA CHOCOLATE TARTS

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.

### BUILD YOUR OWN POWER BOWL \$90

#### GREENS

- KALE
- ARUGULA

#### GRAINS

- BROWN RICE
- QUINOA
- FARRO

#### PROTEINS SELECTION OF THREE

- GRILLED SWEET & SPICY CHICKEN (GF, DF)
- CHIMMICHURRI STEAK (GF, DF)
- SEASONED BEEF (GF, DF)
- BLACKENED TOFU (V, VEGAN, GF, DF)
- BEYOND MEAT (V, VEGAN)

#### TOPPINGS

- CHICKPEAS
- AVOCADO
- TOMATO
- ROASTED VEGETABLE MEDLEY  
Asparagus, Broccoli, Squash, Onion
- LENTILS
- BLACK BEANS
- EDAMAME
- FETA CHEESE

#### DRESSINGS

- TAHINI (V, VEGAN, GF, DF)
- GREEN GODDESS (V, VEGAN, GF, DF)
- SESAME GARLIC (V, VEGAN, GF, DF)

#### DESSERTS

- COCONUT PANNA COTTA (GF)
- LEMON MERINGUE TARTS
- CHOCOLATE BRULE (GF)

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.

### NATIONAL HARBOR BUFFET \$85

#### 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 GROUPE**

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**

**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 \$60

#### STARTER

CHOICE OF ONE

COLE SLAW (GF, V)

PASTA SALAD (V)

POTATO SALAD (V)

#### SANDWICH OR SALAD

QUANTITY DETERMINED BY GUEST COUNT

CHOICE OF TWO

##### 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

##### 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



# LUNCH

## PLATED LUNCH

15-guest minimum.  
Highest priced entrée prevails.

### 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

#### ENTRÉES

CHOICE OF ONE

##### HERB MARINATED FREE RANGE CHICKEN \$70

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

##### CHICKEN PICATTA \$70

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

##### BLACKENED GROUPER \$80

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

##### GRILLED SALMON \$70

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

##### NEW YORK STRIP STEAK \$90

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

##### PETIT FILET MIGNON \$100

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

#### VEGETARIAN

##### STUFFED ZUCCHINI

Squash, Roasted Eggplant, Spinach, Lentils, Roasted Red Pepper, Artichoke, Olive Ragou

##### TORTELLINI PASTA

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

##### MUSHROOM RAVIOLI

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

##### 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

##### VEGETARIAN QUINOA PAELLA

Pan Seared Tofu, Red Pepper Coulis, Seasonal Vegetables

##### ORANGE GLAZED CAULIFLOWER

Steamed Jasmine Rice (GF, V)

#### DESSERTS

CHOICE OF ONE

##### NEW YORK STYLE CHEESECAKE

##### VANILLA CRÈME BRÛLÉE

Raspberry Meringue

##### SEASONAL COBBLER

##### ALMOND APPLE TARTIN

##### BLACK FOREST & BRANDY CHERRY CAKE

##### CHOCOLATE DOME KALAMANSI CREMIEUX

##### KEY LIME TART

##### TIRAMISU CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS



YOU HAVE TO BE HERE

## RECEPTION

25 piece order minimum. Priced per piece.

### BUTLER PASSED HORS D'OEUVRES

#### CHILLED HORS D'OEUVRES

**CAPRESE SKEWER** \$10

Marinated Mozzarella, Heirloom Cherry Tomatoes, Olives, Balsamic Glaze (GF, V)

**BRIOCHE TOAST** \$10

Deviled Egg Mousse, Candied Jalapeño, Bacon, Chives

**BEEF CARPACCIO** \$10

Pecorino Romano, White Truffle Oil

**SMOKED SALMON** \$10

Dill, Caper Cream, Toast Point

**SESAME CRUSTED TUNA** \$10

Asian Pear Salad, Wasabi Crème Fraiche (DF, GF)

**SEARED DUCK BREAST BLT** \$10

(DF)

**SHRIMP CEVICHE** \$10

(DF, GF)

#### WARM HORS D'OEUVRES

**BEEF EMPANADA** \$12

Chimichurri (DF)

**BACON WRAPPED SCALLOPS** \$12

Ginger Sauce (DF)

**VEGETABLE SPRING ROLL** \$12

Duck Sauce (DF, V)

**TANDOORI CHICKEN SKEWER** \$12

Cucumber Yogurt (GF)

**WILD MUSHROOM TART** \$12

(DF, V)

**MISO GLAZED SHRIMP** \$12

(GF)

**BEEF WELLINGTON** \$12

Horseradish Cream Sauce

**SHRIMP TEMPURA** \$12

Thai Chili Sauce (DF)

**CRAB CAKES** \$12

Chipotle Remoulade

**ROSEMARY LAMB LOLLIPOPS** \$12

Creamy Pommery Mustard Sauce (DF)

**MAINE LOBSTER PUFF** \$12

Sherry Hot Sauce

#### PACKAGE PRICING

**SELECTION OF 4** \$40 Per Guest

**SELECTION OF 5** \$47 Per Guest

**SELECTION OF 6** \$55 Per Guest



RECEPTION

# DISPLAYS

(\*) - Indicated attendant. Priced per guest.

\*Chef Attendant Required | \$250 per Chef Attendant. One attendant per 100 guests.

## DISPLAYS

### **SUSHI** \$12 Per Piece

#### **SEASONAL MENU**

Crafted by our expert Sushi Chefs in Bentos

Available upon request from your Catering Manager

### **INTERNATIONAL CHEESE SELECTION** \$30

Camembert, Boursin, Dry Monterey Jack, Smoked Gouda, White Cheddar, Swiss Cheese, Blue Moon, Sliced Baguette, Assorted Crackers

### **CURED EUROPEAN MEATS** \$34

Soppressata, Bresaola, Prosciutto, Toscano Salami, Coppa Sweet, Capicola, Pate De Canard, Dijon and Grain Mustards, Vegetable Jardiniere, Marinated Olives, Sliced Baguette

### **HARVEST VEGETABLE CRUDITÉ** \$28

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)

### **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**



**YOU HAVE TO BE HERE**

# DISPLAYS

(\*) - Indicated attendant. Priced per guest.  
 \*Chef Attendant Required | \$250 per Chef Attendant. One attendant per 100 guests.

## DISPLAYS

### PASTA STATION \$30 CHOICE OF TWO

#### 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 (50 GUEST MINIMUM)

#### MARINATED COLORADO LAMB CHOP, GRILLED CHICKEN KABOB, BRAISED BEEF SHORT RIB

Mixed Seasonal Vegetables, Roasted Fingerling Potatoes (GF, DF)

SERVED FAMILY STYLE

### TRUFFLE MAC & CHEESE BAR \$32

#### ROCK SHRIMP + LOBSTER

#### BACON + CHICKEN

#### BROCCOLI + TRUFFLE

### DIM SUM \$38

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 \$32

(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

# DISPLAYS

(\*) - Indicated attendant. Priced per guest.  
 \*Chef Attendant Required | \$250 per Chef Attendant. One attendant per 100 guests.

## DISPLAYS

### SWEET SMASH CACAO \$50 PER GUEST

**MYSTIC POP**  
 Dark Chocolate, Chocolate Crispy (GF)

**MIDNIGHT CREAM**  
 Cookies and Cream

**PINK VELVET BAR**  
 Strawberry, Chocolate, Dry Red Velvet Crunch

**BERRY ALMOND DREAM**  
 Milk Chocolate, Dry Cranberry, Almond, Toasted Coconut (GF)

### GELATO STATION \*\$40 PER GUEST CHOICE OF TWO FLAVORS - 60 GUESTS OR LESS CHOICE OF FOUR FLAVORS - 60+ GUESTS

**VANILLA GELATO**

**CHOCOLATE GELATO**

**RASPBERRY GELATO**

**STRAWBERRY GELATO**

**TOPPINGS**  
 Mix Berries, M&M, Cherries, Oreo Crumb, Brownies Bite, Sprinkle,  
 Whipped Cream, Caramel Sauce, Chocolate Sauce, Toasted Almond

### CRÈME BRÛLÉE STATION \$34

**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**

**SEASONAL FRUIT TART**

**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 | \$250 per Chef Attendant. One attendant per 100 guests.

### **HERB MARINATED BEEF TENDERLOIN** \$48

Green Peppercorn Sauce, Brioche Silver Dollar Rolls, Mayonnaise,  
Dijon Mustard, Whole Grain Mustard, Horseradish Crème Fraiche (GF)

### **CHAR CRUSTED BARON OF BEEF** \$45

**125 GUEST MINIMUM**

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** \$50

Au Jus, Brioche Silver Dollar Rolls, Mayonnaise, Dijon Mustard,  
Whole Grain Mustard, Horseradish Cream Fraiche (GF)

### **ROSEMARY GARLIC LEG OF LAMB** \$43

Natural Jus, Mint Pesto, Brioche Silver Dollar Rolls (GF)

### **FENNEL RUBBED PORK LOIN** \$38

Lemon Aioli, Fruit Salsa, Brioche Silver Dollar Rolls

### **SAGE ROASTED TURKEY BREAST** \$36

Old Fashioned Gravy, Cranberry Ginger Sauce, Herb Stuffing,  
Brioche Silver Dollar Rolls (GF, DF)

### **HOUSE SMOKED BEEF BRISKET** \$50

Pineapple Barbecue Sauce, Cornbread Muffin, Dijon Mustard,  
Whole Grain Mustard (GF, DF)

### **SURRY COUNTRY VIRGINIA HAM** \$32

Bourbon Glazed Surry Country Ham, Brioche Silver Dollar Rolls,  
Whole Grain Mustard (GF, DF)

# DINNER RECEPTION

\*Attendant Required | (75) guest minimum. Priced per guest.  
 Chef Attendant Required | \$250 per Chef Attendant. One attendant per 100 guests.

## FOOD FESTIVAL \$140

### ITALIAN STATION

#### PASSED HORS D'OEUVRES

Bruschetta (V, VEGAN, DF), Antipasto Skewers (GF)

#### PANZANELLA SALAD

Tomato, Cucumber, Onion, Italian Vinaigrette (V, VEGAN, DF)

#### CHEESE WHEEL PASTA STATION\* \$45+ Per Guest

### FRENCH STATION

#### PASSED HORS D'OEUVRES

Ratatouille (V, VEGAN), Deviled Eggs (DF, GF)

#### CHEESE CHARCUTERIE CUP

#### BEEF BOURGINON

Dauphinoise Potatoes

### PAN ASIAN STATION

#### PASSED HORS D'OEUVRES

Tuna Poke, Har Gow Shrimp Dumplings

#### VEGETARIAN BAHN MI (V, VEGAN, DF)

### LATIN STATION

#### PASSED HORS D'OEUVRES

Chicken Taquitos, Beef Empanada

#### INDIVIDUAL TACO SALADS

Seasoned Beef, Shredded Lettuce, Tomato, Pico De Gallo, Cheddar, Jalapeño, Black Beans

#### GUACAMOLE STATION\* \$15 Per Guest

Avocado, Onion, Tomato, Jalapeño, Mango, Papaya, Lime, Cilantro, Salsa Roja, Tomatillo, Mango Salsa (V, VEGAN, DF)

#### TACO STATION\* \$20 Per Guest

Corn And Flour Tortilla, Tinga Chicken, Birria Beef, Shrimp, Chorizo, Mushroom, Peppers, Cabbage, Pickled Onions, Cheese, Pico De Gallo, Chihuahua Cheese, Cotija Cheese, Crema, Salsa Verde, Salsa Roja

#### SIDES

Cilantro Rice, Pinto Beans, Fried Plantains (V, VEGAN, GF, DF)

### DESSERTS

#### LIQUID NITROGEN ICE CREAM \$45 Per Guest

M&Ms, Crushed Oreos, Sprinkles, Sugar Cones

#### CHURROS

Cinnamon Sugar, Chocolate, Caramel Sauce

#### RED VELVET CAKE (NF)

#### ASSORTED ITALIAN COOKIES

#### FRUIT TARTS (NF)

#### CHOCOLATE CAKE (NF)

### WINE PAIRING ENHANCEMENT

FIRST 90 MINUTES \$50

ADDITIONAL HOURS \$15 PER HOUR

## DINNER BUFFETS

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

### POTOMAC PLAZA \$136

#### 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 GROUPE

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, V)

##### 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 \$135

#### SALADS

##### TROPICAL SHRIMP SALAD

Pineapple, Cucumber, Papaya, Red Pepper Cilantro Dressing (GF)

##### ARTICHOKE GREEN BEAN SALAD

Smoked Duck, Cherry Walnut Dressing (GF)

##### RED OAK LEAF, BIBB, FRISEE SALAD

Big Woods Blue Cheese, Garlic Croutons, Mustard Dressing (V)

##### BASKET OF ASSORTED BREADS AND ROLLS

#### ENTRÉES

##### OVEN-ROASTED BUTCHER BLOCK CHICKEN

Marbled Potato, Citrus Jus (GF)

##### SEASONAL VEGETABLE PAELLA

Saffron Spanish Rice, Seasonal Market Vegetables, Manchego Cheese (V, VEGAN)

##### BRAISED BEEF SHORT RIB

Mascarpone Polenta, Broccolini, Demi Sauce (GF)

##### SEARED STRIPED BASS

Cavatelli, Rainbow Chard, Pancetta, Clam Butter Sauce

#### DESSERT

##### TIRAMISU

##### 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 \$140

#### 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, Peaches, Herb Vinaigrette (GF, V)

#### ENTRÉE

CHOICE OF THREE

**HERB GRILLED CHICKEN BREAST**

Walnut Sauce (GF)

**SAFFRON SEAFOOD PAELLA**

Shrimp, Clams, Mussel, and Scallop (DF)

**GRILLED SALMON**

Saffron Sauce (GF)

**MARINATED FLANK STEAK**

Port Wine Mushroom Sauce

#### ACCOMPANIMENTS

CHOICE OF FIVE

**SAUTEED SEASONAL VEGETABLES**

(GF, DF, V, VEGAN)

**GREEN BEAN AMANDINE**

(GF, DF, V, VEGAN)

**ROASTED ASPARAGUS**

(GF, DF, V, VEGAN)

**BUTTER BEAN SUCCOTASH**

(GF, DF, V, VEGAN)

**ROASTED MIXED ROOT VEGETABLES**

(GF, DF, V, VEGAN)

#### DESSERT

CHOICE OF FOUR

**MANGO CHEESECAKE**

**ROYAL CHOCOLATE CAKE**

**BAILEYS**

Baileys Crémeux

**FLAN** (GF, NF)

**BREAD PUDDING** (NF)

**SPICE RUBBED NY STRIP STEAK**

Chipotle Demi (GF, DF)

**ROASTED PORK LOIN**

Pomegranate Sauce (GF)

**ROASTED BONELESS LEG OF LAMB**

Mint Chutney (DF)

**WILD MUSHROOM RAVIOLI**

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

**ROASTED BRUSSELS SPROUTS**

Balsamic Glaze (GF, DF, V, VEGAN)

**BRAISED SWISS CHARD**

(GF, DF, V, VEGAN)

**VEGETABLE ORZO**

**MASCARPONE POLENTA**

**WILD RICE**

**GARLIC MASHED POTATOES**

**ROASTED CARROTS**

**CRÈME BRÛLÉE** (GF, NF)

**FRUIT TART**

**SEASONAL COBBLER** (NF)

**MOCHA**

Coffee Cake, Milk Chocolate (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 (GF)

Grilled Crostini

##### MINISTRONE SOUP

Grilled Crostini (DF, V)

##### BUTTERNUT SQUASH

Basil Oil (GF, V)

##### TOMATO BASIL BISQUE (GF)

Goat Cheese Crostini (V)

##### WILD MUSHROOM CREAM (GF)

Croutons

##### LOBSTER BISQUE

Napoleon Cream

##### PARMA CAESAR

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

##### CAPRESE SALAD

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

##### 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

##### NY STRIP STEAK \$140

Mushroom And Potato Hash Corn Nage, Horseradish Shallots Demi-Glace (GF)

##### BEEF TENDERLOIN MEDALLION \$130

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

##### BRAISED BEEF SHORT RIB \$120

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

##### PAN SEARED CHICKEN BREAST \$98

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

##### HERB ROASTED CHICKEN BREAST \$100

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

##### PAN SEARED SALMON \$120

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 CHILEAN SEA BASS \$140

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

##### STRIPED SEA BASS \$120

Herb Cheese Polenta, Garlic Studded Brocolini, Lemon Beurre Blanc

## PLATED DINNER

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

### PLATED DINNER

#### DUET ENTRÉES

##### **SHORT RIB & GRILLED JUMBO SHRIMP** \$145

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 (VEAN, GF)

#### DESSERT

##### **CHOICE OF ONE**

##### **TRILOGY**

Piña Colada Panna Cotta, Mango Cheesecake, Lemon Raspberry Tart (March-September)  
Pumpkin Cheesecake, Apple Tart, Chocolate Pate Shooter (October-February)

##### **HAZELNUT BAILEYS**

Chocolate Sacher, Chocolate Crèmeux, Hazelnut Crunch (CN)

##### **CHOCOLATE DOME**

Chocolate Yuzu Strawberry 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 (CN)

##### **STRAWBERRY SHORTCAKE**

Vanilla Pound Cake, Strawberry Crunch, Strawberry Glaze, Vanilla Bavarian Cream

##### **POACHED PEAR**

Almond Creme, Cinnamon Chantilly (CN)

##### **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

## BEVERAGES

\*Bartender Required. 1 bartender per 100 guests.

\*\$250 Bartender Fee for Four Hours of Service | \$50 Bartender Fee Each Additional Hour

### SIGNATURE OPEN BAR

#### LIQUORS

VODKA | WHEATLEY

GIN | NEW AMSTERDAM

RUM | CRUZAN

TEQUILA | MONTE ALBAN BLANCO

SCOTCH | DEWARS WHITE LABEL

BOURBON | JIM BEAM

#### WINES

##### WHITE

SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA

CHARDONNAY, SEBASTIANI, CALIFORNIA

##### RED

PINOT NOIR, SEA SUN, CALIFORNIA

CABERNET SAUVIGNON, STERLING VINTNER'S COLLECTION, CALIFORNIA

#### BEER

DOMESTIC | BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED | STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0

#### NON ALCOHOLIC BEVERAGES

SODAS, JUICES, BOTTLED WATER

#### ENHANCEMENTS

SIGNATURE COCKTAIL \$5 PER GUEST

ROSÉ | BIELER PERE ET FILS SABINE, FRANCE \$2 PER GUEST

SPARKLING WINE | PROSECCO, LUNETTA, ITALY \$2 PER GUEST

DRINK TICKETS \$18

Applicable for alcoholic beverages. Drink tickets must be guaranteed - (1) drink per person

2 GALLON BATCHED COCKTAIL / 60 SERVINGS \$1,100 PER BATCH

ONE HOUR \$45

TWO HOURS \$55

THREE HOURS \$65

FOUR HOURS \$75

**\*BAR PACKAGES MAYBE EXTENDED BEYOND FOUR HOURS AT AN ADDITIONAL \$10 PER GUEST**

## BEVERAGES

\*Bartender Required. 1 bartender per 100 guests.

\*\$250 Bartender Fee for Four Hours of Service | \$50 Bartender Fee Each Additional Hour

### EXCLUSIVE OPEN BAR

#### LIQUORS

VODKA | TITOS

GIN | HENDRICKS

RUM | BACARDI SUPERIOR

TEQUILA | DON JULIO BLANCO

SCOTCH | JOHNNIE WALKER BLACK

BOURBON | MAKER'S MARK

COGNAC | HENNESSY VS

#### WINES

##### WHITE

SAUVIGNON BLANC, FRENZY, NEW ZEALAND

CHARDONNAY, CHALK HILL, CALIFORNIA

##### RED

PINOT NOIR, MAISON LOUIS LATOUR, FRANCE

CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

#### BEER

DOMESTIC | BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED | STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0

#### NON ALCOHOLIC BEVERAGES

SODAS, JUICES, BOTTLED WATER

#### ENHANCEMENTS

SIGNATURE COCKTAIL \$5 PER GUEST

PROSECCO | LUNETTA, ITALY \$2 PER GUEST

ROSÉ | BIELER PERE ET FILS SABINE, FRANCE \$2 PER GUEST

CHAMPAGNE | VEUVE CLICQUOT, FRANCE \$4 PER GUEST

DRINK TICKETS \$18

Applicable for alcoholic beverages. Drink tickets must be guaranteed - (1) drink per person

2 GALLON BATCHED COCKTAIL / 60 SERVINGS \$1,100 PER BATCH

ONE HOUR \$50

TWO HOURS \$60

THREE HOURS \$70

FOUR HOURS \$80

**\*BAR PACKAGES MAYBE EXTENDED BEYOND FOUR HOURS AT AN ADDITIONAL \$10 PER GUEST**

## BEVERAGES

### HOSTED BEVERAGES ON CONSUMPTION

#### **LIQUORS** \$20

VODKA | TITOS

GIN | HENDRICKS

RUM | BACARDI SUPERIOR

TEQUILA | DON JULIO BLANCO

SCOTCH | JOHNNIE WALKER BLACK

BOURBON | MAKER'S MARK

COGNAC | HENNESSY VS

#### **WINES** \$18

##### **WHITE**

SAUVIGNON BLANC, FRENZY, NEW ZEALAND

CHARDONNAY, CHALK HILL, CALIFORNIA

##### **RED**

PINOT NOIR, MAISON LOUIS LATOUR, FRANCE

CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

##### **ROSÉ**

BIELER PERE ET FILS SABINE, FRANCE

##### **SPARKLING**

PROSECCO, LUNETTA, ITALY

#### **BEER**

DOMESTIC \$10

BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED \$12

STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0

#### **NON ALCOHOLIC BEVERAGES** \$8

SODAS, JUICES, BOTTLED WATER

#### **RED BULL** \$12

## BEVERAGES

### CASH BAR

CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND GRATUITY.

#### LIQUORS \$21

VODKA | TITOS

GIN | HENDRICKS

RUM | BACARDI SUPERIOR

TEQUILA | DON JULIO BLANCO

SCOTCH | JOHNNIE WALKER BLACK

BOURBON | MAKER'S MARK

COGNAC | HENNESSY VS

#### WINES \$19

##### WHITE

SAUVIGNON BLANC, FRENZY, NEW ZEALAND

CHARDONNAY, CHALK HILL, CALIFORNIA

##### RED

PINOT NOIR, MAISON LOUIS LATOUR, FRANCE

CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

##### ROSÉ

BIELER PERE ET FILS SABINE, FRANCE

##### SPARKLING

PROSECCO, LUNETTA, ITALY

#### BEER

DOMESTIC \$12

BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED \$13

STELLA ARTOIS, HEINEKEN

#### NON ALCOHOLIC BEVERAGES \$10

SODAS, JUICES, BOTTLED WATER

#### RED BULL \$13

## BEVERAGES

### WINE BY THE BOTTLE

#### SPARKLING WINE

IMPERIAL BRUT, MOET AND CHANDON \$150

BRUT, CHANDON \$75

CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL \$175

PROSECCO, LUNETTA \$75

BRUT ROSÉ, MUMM \$75

#### ROSÉ

BIELER PERE ET FILS SABINE \$75

#### WHITE WINE

SAUVIGNON BLANC, JOEL GOTT \$65

SAUVIGNON BLANC, HONIG \$70

SAUVIGNON BLANC, FRENZY \$70

PINOT GRIGIO, SCARPETTA \$65

CHARDONNAY, SEBASTIANI \$65

CHARDONNAY, CHALK HILL \$75

CHARDONNAY, FAR NIENTE \$200

CHARDONNAY, FRANK FAMILY VINEYARDS \$125

SANCERRE, LE PETIT SILEX \$85

#### RED WINE

MERLOT, FERRARI CARANO \$60

PINOT NOIR, SEA SUN \$65

PINOT NOIR, MAISON LOUIS LATOUR \$70

CABERNET SAUVIGNON, STERLING VINTNER \$70

CABERNET SAUVIGNON, CASA MURPHY GOODE \$75

CABERNET SAUVIGNON, DECOY LIMITED \$98

CABERNET SAUVIGNON, CAYMUS \$200

CABERNET SAUVIGNON, QUILT \$100

## POLICIES

### CATERING POLICIES

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

Should your attendance fall below the minimums listed, a \$20 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.

We are happy to procure specialty items for your event. Group will be liable for the full order. Surplus items are not permitted to be taken offsite.

### ADDITIONAL LABOR CHARGES & FEES

**ATTENDANT FEE** \$250

**BARTENDER** \$250

**CHEF ATTENDANT** \$250

**CASH BAR** \$750 Minimum Per Bar

**COAT CHECK** Pricing Varies Based on Event Hours

**SUSHI CHEF** \$500

**SPLIT SERVICE FEE** \$10 Per Guest  
Desserts transitioned from meal to break are subject to a split service fee

**CORKAGE** \$35 Per Bottle

**SECURITY** \$65 Per Guard, 4 Hour Minimum

**VENDOR MEALS** \$75 Per Guest

**RETRAY FEE** \$100 Per Tray for Relocation

### KOSHER MEALS

Request must be placed 10 days prior to event.

#### SPECIALTY ITEMS

**BREAKFAST** \$165

**DINNER** \$250

**LUNCH** \$200

**DELIVERY** \$95 Per Day

### 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.