



CATERING MENU



WILLARD
INTERCONTINENTAL
WASHINGTON DC



INTRODUCTION

Catering the InterContinental life

Welcome to an exquisite culinary journey at Willard InterContinental Washington, D.C., where every dish tells a story, and every event is a masterpiece. Our catering menu is a testament to our commitment to excellence, offering a tantalizing array of options designed to elevate any occasion.

Whether you are planning an intimate gathering or a grand celebration, our experienced culinary team stands ready to craft unforgettable experiences tailored to your every need. From meticulously curated menus showcasing the finest ingredients to impeccable service that exceeds expectations, Willard InterContinental Washington, D.C. sets the stage for a memorable culinary experience.

Dietary restrictions are noted as follows:

DF	Dairy Free
GF	Gluten Free
NF	Nut Free
V	Vegetarian
VV	Vegan

CATERING THE INTERCONTINENTAL LIFE

BREAKFAST



BREAKFAST

PLATED

ALL PLATED BREAKFASTS INCLUDE A CHOICE OF CHILLED FRESH ORANGE OR GRAPEFRUIT JUICE OFFERED TABLESIDE, INDIVIDUAL GREEK YOGURT PARFAIT WITH FRUIT COMPOTE, AND PASTRY BASKET TO INCLUDE ASSORTED FRUIT DANISH, MINIATURE MUFFINS, PLAIN AND CHOCOLATE CROISSANTS.

FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES AND ASSORTED HARNEY & SONS SPECIALTY TEAS, WHOLE, 2% AND SKIM MILK

BACON AND SWISS QUICHE (NF) | \$ 42 per person

- ▶ Grilled Green Asparagus, Red Potato Relish

BAKED BRIOCHE FRENCH TOAST (NF V) | \$ 43 per person

- ▶ Apple Cinnamon Compote, Sweet Cream Cheese, and Vermont Maple Syrup
Garnished with Seasonal Berries and Powdered Sugar

CLASSIC EGGS BENEDICT (NF) | \$ 53 per person

- ▶ Poached Egg, Smoked Canadian Bacon, Toasted English Muffin, Topped with Hollandaise Sauce Served with Asparagus and Breakfast Potato Medley

FLUFFY SCRAMBLED EGGS WITH FINE HERBS (DF GF NF) | \$ 52 per person

- ▶ Maple Peppered Bacon, Choice of Turkey or Chicken Sausage, Breakfast Potato Medley and Roasted Roma Tomatoes

VEGAN BREAKFAST (DF GF NF VV) | \$ 49 per person

- ▶ Braised Swiss Chard, Spinach, Tofu, Tomato Confit and Steamed White Rice

STEAK AND EGGS (DF GF NF) | \$ 75 per person

- ▶ Grilled Petit Filet, Fried Egg, Asparagus and Roasted Red Potatoes





BREAKFAST

BUFFET

SERVED WITH CHILLED FRESH ORANGE AND GRAPEFRUIT JUICES, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS; WHOLE, 2% AND SKIM MILK

PRICES ARE BASED ON A 2-HOUR SERVICE AND A MINIMUM OF 10 GUESTS

THE INTERCONTINENTAL | \$47 per person

- ▶ Sliced Seasonal Fresh Fruits and Berries (DF GF NF VV)
- ▶ Willard Housemade Danish Pastries, Muffins, Plain and Chocolate Croissants
- ▶ Sweet Cream Butter and Fruit Preserves
- ▶ Organic Plain and Assorted Chobani Greek Yogurt (GF NF)
- ▶ Assorted Cereals

NATURALLY HEALTHY | \$52 per person

- ▶ Sliced Seasonal Fresh Fruit and Berries (DF GF NF VV)
- ▶ Bowl of Greek Yogurt (GF NF V)
- ▶ Multi-Grain Pancakes, Pecans, Banana, and Vermont Maple Syrup
- ▶ Steel Cut Oatmeal (DF GF VV)
- ▶ Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon and Honey
- ▶ Bran Muffins and Healthy Breakfast Breads
- ▶ Sweet Cream Butter and Fruit Preserves

DUPONT CIRCLE | \$60 per person

- ▶ Sliced Seasonal Fresh Fruit and Berries (DF GF NF VV)
- ▶ Bowl of Greek Yogurt (GF NF V)
- ▶ Scrambled Eggs with Fresh Herbs (GF NF)
- ▶ Crispy Applewood Smoked Bacon (DF GF NF)
- ▶ Chicken Apple Sausage (DF GF NF)
- ▶ Breakfast Potato Medley with Fine Herbs (DF GF NF VV)
- ▶ Assorted Fruit Danish, Breakfast Breads, Plain and Chocolate Croissants
- ▶ Sweet Cream Butter and Fruit Preserves



BREAKFAST

BUFFET

SERVED WITH CHILLED FRESH ORANGE AND GRAPEFRUIT JUICES, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS; WHOLE, 2% AND SKIM MILK

PRICES ARE BASED ON A 2-HOUR SERVICE AND A MINIMUM OF 10 GUESTS

WOODLEY PARK | \$60 per person

- ▶ Fresh Fruit Salad (DF GF NF VV)
- ▶ Scrambled Eggs with Fresh Herbs (GF NF)
- ▶ Chicken Apple Sausage (DF GF NF)
- ▶ Bacon Swiss Cheese Quiche (NF)
- ▶ Breakfast Potato Medley with Fine Herbs (GF DF NF VV)
- ▶ Assorted Fruit Danish, Breakfast Breads, Plain and Chocolate Croissants
- ▶ Sweet Cream Butter and Fruit Preserves

THE PALISADES | \$70 per person

- ▶ Sliced Seasonal Fresh Fruit and Berries (DF GF NF VV)
- ▶ Individual Yogurt and Granola Parfaits (GF NF V)
- ▶ Scrambled Eggs with Fresh Herbs (GF NF)
- ▶ Crispy Applewood Smoked Bacon and Chicken Apple Sausage (DF GF NF)
- ▶ Breakfast Potato Medley with Fine Herbs (DF GF NF VV)
- ▶ Scottish Smoked Salmon (DF GF NF) with Traditional Condiments
- ▶ Assorted Bagels with Regular and Light Cream Cheeses
- ▶ Assorted Fruit Danish, Breakfast Breads, Plain and Chocolate Croissants
- ▶ Sweet Cream Butter and Fruit Preserves



BREAKFAST

BRUNCH

SERVED WITH CHILLED FRESH ORANGE AND GRAPEFRUIT JUICES, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS; WHOLE, 2% AND SKIM MILK

PRICES ARE BASED ON A 2-HOUR SERVICE AND A MINIMUM OF 10 GUESTS

SUNDAY BRUNCH | \$90 per person

- ▶ Sliced Seasonal Fresh Fruit and Berries (DF GF NF VV)
 - ▶ Bowl of Greek Yogurt, House made Fruit Compote (GF NF V)
 - ▶ Crispy Applewood Smoked Bacon (DF GF NF)
 - ▶ Chicken Apple Sausage (DF GF NF)
 - ▶ Breakfast Potato Medley with Fine Herbs (DF GF NF VV)
 - ▶ Scrambled Eggs with Fresh Herbs (GF NF)
 - ▶ Eggs and Omelet Station (Chef Attendant Required) (GF NF)
Eggs and Egg Whites Prepared with a Selection of:
Country Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Beef Steak Tomatoes, Salsa
 - ▶ Pre-Made Pancakes or French Toast (NF V)
Served with Fresh Fruit Compote, Strawberries, Blackberries, Raspberries, Blueberries, Almond Slices, Chocolate Chips
Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup
 - ▶ Freshly Baked Croissants, Assorted Muffins and Danishes
 - ▶ Sweet Cream Butter and Fruit Preserves
- Enhancement: Crispy Fried Chicken (NF)
+\$12 per person

MIMOSA OR BELLINI BAR

(Select Two | Minimum of 20 guests and bartender required)

- ▶ Freshly Squeezed Orange Juice, Grapefruit, Pomegranate, Pineapple, Peach Purée or Cassis Kir (*Garnished with fresh berries*)
- ▶ Lunetta, Prosecco, Italy
\$16.00 per glass
- ▶ Chandon Blanc de Blanc
\$18.00 per glass
- ▶ Moët et Chandon Imperial Brut
\$25.00 per glass

BLOODY MARY BAR

(Select Two | Minimum of 20 guests and bartender required)

- ▶ Traditional, Smoked or Spicy Bloody Mary Mix
- ▶ Served with Tito's Vodka, Tanqueray Gin and Silver Patron Tequila
- ▶ Celery, Olives, Cocktail Onions, Crispy Bacon Strips, Horseradish, Tabasco Hot Sauce, Lemon and Lime
\$20.00 per glass

Chef Attendant and Bartender fees of \$200 per attendant/bartender apply for the first two hours.
A charge of \$50 per attendant/bartender per hour thereafter applies.

BREAKFAST / BRUNCH

STATIONS

STATIONS CAN BE ADDED TO ANY BUFFET BREAKFAST, BRUNCH OR PLATED BREAKFAST.

PRICES ARE BASED ON A TWO-HOUR SERVICE AND A MINIMUM OF 10 GUESTS

AVOCADO TOAST BAR (NF) | \$32 per person

- ▶ Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs (Minimum of 25 guests)

BELGIAN WAFFLES (NF V) | \$21 per person

- ▶ Fresh Fruit Compote, Strawberries, Blackberries, Raspberries, Blueberries, Almond Slices, Chocolate Chips, Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup

PANCAKES (NF V) | \$21 per person

- ▶ Buttermilk and Whole Wheat Pancakes, Fresh Berries, Fresh Seasonal Fruit Compote, Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup

EGGS BENEDICT (NF) | \$28 per person

- ▶ Served with Traditional Canadian Bacon on an English Muffin with Hollandaise Sauce
- ▶ Substitute House Smoked Salmon +\$10.00 per guest (Minimum of 10 guests)

EGGS AND OMELETS (GF NF) | \$25 per person

- ▶ Eggs and Egg Whites Any Style (Fried, Scrambled, Omelets)
Prepared with a Selection of:
- ▶ Country Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes, Salsa (Minimum of 15 guests)
- ▶ Chef Attendant Required

FAR EAST BREAKFAST (DF NF) | \$35 per person

- ▶ Rice Congee with Crabmeat and Green Onions, Vegetable and Chicken Dim Sum, Steamed Pork Buns, Fried Rice with Pork Sausage and Egg

YOGURT PARFAIT (V) | \$25 per person

- ▶ Yogurt, Mixed Berries, Pineapple, Mango, Granola, Sliced Almond, Shaved Coconut and Honey

CARVED STRIP LOIN (NF) | \$670 each

- ▶ Silver Dollar Rolls, Horseradish Cream and Whole Grain Dijon Mustard (Serves 40-60 guests)
- ▶ Carver Required

Chef Attendant and Bartender fees of \$200 per attendant/bartender apply for the first two hours.
A charge of \$50 per attendant/bartender per hour thereafter applies.



BREAKFAST / BRUNCH

ENHANCEMENTS

ENHANCEMENTS CAN BE ADDED TO ANY BUFFET BREAKFAST, BRUNCH, OR PLATED BREAKFAST

- ▶ **ASSORTED BAGELS (NF V)**
Served with Regular and Light Cream Cheeses, Sweet Cream Butter and Fruit Preserves
\$58 per dozen
- ▶ **ASSORTED DONUTS AND DONUT HOLES**
\$50 per dozen
- ▶ **BAGELS AND LOX (NF)**
Sustainable House Smoked Norwegian Farmed Salmon, Mini Bagels, Regular and Light Cream Cheeses, Capers, Red Onions, Boiled Eggs and Dill
\$25 per person
- ▶ **CRISPY APPLEWOOD SMOKED BACON (DF GF NF)**
\$10 per person
- ▶ **CRISPY TURKEY BACON (DF GF NF)**
\$10 per person
- ▶ **CHICKEN APPLE OR TURKEY SAUSAGE (DF GF NF)**
\$10 per person
- ▶ **CORNED BEEF HASH (DF GF NF)**
\$12 per person
- ▶ **GRILLED ASPARAGUS (DF GF NF VV)**
\$8 per person
- ▶ **HOMEMADE SPINACH AND TOMATO QUICHE (NF V)**
\$16 each
- ▶ **IMPORTED AND DOMESTIC CHEESE DISPLAY**
Served with Fruit Garnish, Assorted Crackers and Baguettes
\$25 per person
- ▶ **MAKE YOUR OWN YOGURT PARFAIT**
Yogurt, Mixed Berries, Pineapple, Mango, Granola, Sliced Almonds, Shaved Coconut and Honey
\$25 per person
- ▶ **ORGANIC PLAIN AND ASSORTED INDIVIDUAL FRUIT YOGURT CUPS (GF NF V)**
\$6 per person
- ▶ **OVEN ROASTED BRUSSELS SPROUTS (DF GF NF VV)**
\$8 per person
- ▶ **OVEN ROASTED ROMA TOMATOES (GF NF V)**
Topped with Parmesan Cheese
\$8 per person
- ▶ **SCRAMBLED EGGS (GF NF)**
Topped with Vermont Cheddar Cheese
\$8 per person
- ▶ **SOUTHERN BISCUITS AND GRAVY (NF)**
Freshly Baked Biscuits, Sausage Gravy, Whipped Butter and Honey
\$12 each
- ▶ **SOUTHWESTERN WRAP (DF NF)**
Herb Flavored Flour Tortilla Wrap, Scrambled Eggs, Bacon, Roasted Potatoes, Tomatoes and Ranchero Sauce
\$18 each
- ▶ **HEALTHY BREAKFAST WRAP (DF NF)**
Herb Flavored Flour Tortilla Wrap, Scrambled Egg Whites, Roasted Turkey Bacon, Spinach, Tomatoes and Pico de Gallo
\$18 each
- ▶ **STEEL CUT OATMEAL (DF GF) *without nuts is NF***
Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon and Honey
\$19 per person
- ▶ **WILLARD BREAKFAST SANDWICH (NF)**
Toasted English Muffin, Canadian Bacon, Scrambled Eggs with Herbs and Cheddar Cheese
\$18 each
- ▶ **WILLARD BREAKFAST SLIDER (NF)**
Griddled Eggs, Sausage Patty, American Cheese on Butter Brioche Bun
\$14 each

CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

THEMED BREAKS

PRICES ARE BASED ON A ONE HOUR SERVICE. ATTENDANT MAY BE REQUIRED.

AVOCADO TOAST BAR (NF) | \$32 per person

- ▶ Make Your Own: Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs
- ▶ An Assortment of Chilled Willard Infused Waters with Citrus, Cucumber Mint and Seasonal Berries
- ▶ (Minimum of 25 guests)

COFFEE CAKE BAR | \$32 per person

- ▶ Please Select Three: Cinnamon Swirl, Orange Poppy Seed, Lemon Glaze and Marble Chocolate Chip (NF)
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and a Selection of Specialty Teas
Whole, 2% and Skim Milk
- ▶ (Minimum of 50 guests)

AMERICAN PASTIME | \$32 per person

- ▶ Corn Dogs, Baby Angus Burgers, Cracker Jacks, Warm Jumbo Pretzels and Chocolate Chip Cookies (NF)
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk

GARDEN BREAK | \$32 per person

- ▶ Fresh Seasonal Vegetable Sticks (GF NF)
Served with Guacamole and Blue Cheese Dips
- ▶ Warm Miniature Quiche (NF)
- ▶ Traditional Hummus with Soft Pita Bread and Pita Chips (NF)
- ▶ Assortment of Chilled Willard Infused Waters with Citrus, Cucumber Mint and Seasonal Berries

CAPPUCCINO AND ESPRESSO | \$26 per person

- ▶ Station with a selection of Cappuccino and Espresso served with Hazelnut, Caramel and Vanilla Flavored Syrups, Chocolate Shavings and Cinnamon
- ▶ One (1) Station Attendant required at \$100 for every 25-50 guests
- ▶ One (1) Cappuccino machine required at \$300
- ▶ (Minimum of 10 guests)

MOUNT VERNON | \$30 per person

- ▶ Cherry Crumble Tarts, Mint Julep Cookies, Oatmeal Cookies and Old Bay Seasoned Popcorn (NF)
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk

BREAKS

THEMED BREAKS

PRICE IS BASED ON A ONE HOUR SERVICE. ATTENDANT MAY BE REQUIRED.

CHOCOLATE BREAK | \$30 per person

- ▶ Chocolate Dipped Strawberries, Double Fudge Brownies, Handcrafted Chocolates and Chocolate Mousse in Edible Tulip Cups
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk

SWEET TREATS | \$27 per person

- ▶ Create Your Own Candy Bag: (DF GF NF V)
Red Licorice, Sour Patches, Gummy Bears, Caramel Popcorn, Assorted Lollipops and Jellybeans
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk
- ▶ (Minimum of 50 guests)

MORNING BREAK | \$30 per person

- ▶ Granola Yogurt Parfait, Assorted Miniature Muffins (NF), Seasonal Berry Smoothie Shooters and Seasonal Fruit Salad (DF GF NF VV)
- ▶ Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk

TRAIL MIX BREAK | \$36 per person

- ▶ Create Your Own Blend: (DF GF V)
Assorted Nuts, Dried Seeds and Candied Fruit
- ▶ Assorted Chilled Willard Infused Waters with Citrus, Cucumber Mint and Seasonal Berries
- ▶ (Minimum of 25 guests)



BREAKS

BREAKS A LA CARTE

- ▶ **FOR FIVE COFFEE AND TEA**
(2 Hour Service)
Freshly Brewed Premium For Five Regular and Decaffeinated Coffees and Assorted Harney & Sons Specialty Teas
Whole, 2% and Skim Milk
\$155 per gallon
(Coffee is not available by the half gallon)
- ▶ **ASSORTED REGULAR AND DIET SOFT DRINKS**
Coke, Diet Coke, Sprite, and Ginger Ale
\$9 per bottle
- ▶ **STILL AND SPARKLING BOTTLED WATERS**
\$8 per 330ml bottle
\$11 per 750ml bottle
- ▶ **ASSORTED CHILLED MILKS**
Select Three: Soy, Whole, Skim, 2% or Chocolate Milk
\$7 per person

Almond and Oat Milk
\$9 per person
- ▶ **CHILLED FRUIT JUICES**
Orange, Grapefruit, Cranberry, Pineapple, Apple and V-8™
\$68 per gallon
- ▶ **ENERGY DRINKS**
Regular and Sugar Free Red Bull, Gatorade
\$10 per bottle
- ▶ **FLAVORED ICED TEAS**
Sweetened and Unsweetened
\$15 per bottle
- ▶ **INFUSED WATER**
Citrus, Cucumber, Watermelon, or Strawberry
\$60 per gallon
- ▶ **ASSORTED BOTTLED JUICES**
Cranberry, Apple, Orange and V-8™
\$8 per bottle
- ▶ **SEASONAL SMOOTHIE SHOOTERS**
(DF GF NF)
Chef's Choice of Seasonal Fruits and Vegetables
\$8 each
- ▶ **WILLARD BREAKFAST PASTRY BASKET**
Assorted Muffins, Fruit Danish, Breakfast Breads, Plain and Chocolate Croissants
Served with Sweet Cream Butter, Honey, and Fruit Preserves
\$72 per dozen
- ▶ **ASSORTED BAGELS** (NF V)
Served with Regular and Light Cream Cheeses, Sweet Cream Butter, Honey and Fruit Preserves
\$58 per dozen
- ▶ **ASSORTED BARS**
Fruit, Granola, KIND and Clif Bars
\$9 each
- ▶ **ASSORTED GOURMET CUPCAKES**
\$85 per dozen
- ▶ **GOURMET MIXED NUTS** (DF GF VV)
\$35 per bowl
- ▶ **ASSORTED MINI MUFFINS** (NF V)
Blueberry, Bran, and Orange Cranberry.
Served with Sweet Cream Butter, Honey and Fruit Preserves
\$56 per dozen
- ▶ **ASSORTED DONUTS**
\$60 per dozen
- ▶ **ASSORTED DONUT HOLES**
\$36 per dozen
- ▶ **ASSORTED HOMEMADE COOKIES**
Chocolate Chip, Double Chocolate, Mocha, Peanut Butter, Mint Julep, Frosted Sugar, and Oatmeal Raisin
\$58 per dozen
- ▶ **ASSORTED PACKAGED SNACKS**
Chips and Popcorns
\$7 per bag
- ▶ **ASSORTED PETITE COOKIES**
Assorted Tea Cookies and Amaretti Biscotti
\$65 per dozen
- ▶ **ASSORTED TEA SANDWICHES** (NF V)
Chef's Selection to Alternate Daily
\$75 per dozen
- ▶ **CANDY BARS**
Snickers, Kit Kat, Hershey's Chocolate Bars, Peanut M&M's, Milk Chocolate M&M's, and Reese's Peanut Butter Cups
\$8 each
- ▶ **FRESH SLICED SEASONAL FRUIT AND BERRIES** (DF GF NF VV)
\$15 per person
- ▶ **IMPORTED AND DOMESTIC CHEESE DISPLAY**
Served with Fruit Garnish and Assorted Crackers
\$25 per person
- ▶ **SEASONAL SCONES** (NF V)
Lemon Curd, Devonshire Cream, Apricot and Raspberry Preserves
\$56 per dozen
- ▶ **VEGETABLE CRUDITÉ** (NF GF V)
Served with Assorted Dips
\$19 per person
- ▶ **WARM JUMBO SALTED PRETZELS**
(NF V)
Served with Dijon, Yellow and Grain Mustards
\$60 per dozen
- ▶ **WHOLE FRESH FRUIT** (DF GF NF VV)
(10 pieces of Fruit per Bowl)
\$35 per bowl

CATERING THE INTERCONTINENTAL LIFE

PLATED MENUS



PLATED MENUS

SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER,
FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES,
AND ASSORTED HARNEY & SONS SPECIALTY TEAS

UNSWEETENED ICED TEA CAN BE ADDED FOR AN ADDITIONAL \$6 PER PERSON

- ▶ **CAESAR SALAD (NF V)**
Crisp Romaine, Parmigiano Reggiano
Toasted Garlic Croutons, Fresh Ground Pepper
Traditional Caesar Dressing
\$16
- ▶ **RIBBON SALAD (GF NF VV)**
Artisan Greens, Cucumbers, Carrots, Beet Ribbons
Maple Balsamic Vinaigrette
\$16
- ▶ **RED QUINOA (GF VV)**
Baby Arugula, Cranberries, Marcona Almonds
Watermelon Radish
Lemon Vinaigrette
\$18
- ▶ **HYDRO BIBB LETTUCE (GF V)**
Candied Pecan, Port Wine-Soaked Mission Figs
Stilton Cheese
Port Wine Vinaigrette
\$18
- ▶ **WATERMELON AND APPLE SALAD (GF V)**
Mache Greens, Golden Raisins, Feta Cheese
Walnut Vinaigrette
\$18
- ▶ **SUPERFOOD SALAD (DF GF VV)**
Spinach, Kale, Blueberries, Farro, Radish Carpaccio
Raspberry Champagne Vinaigrette
\$18
- ▶ **ROASTED GOLDEN AND RED BEETS (GF NF V)**
Goat Cheese Gratin Chive Oil
Vanilla Vinaigrette
\$19
- ▶ **TRADITIONAL WEDGE SALAD (GF NF)**
Baby Iceberg Lettuce, Smoked Bacon, Tomato
Hard Boiled Eggs, Diced Red Onions, Chives
Russian Dressing
\$19
- ▶ **POACHED PEAR SALAD (GF NF V)**
Dual Colored Port Wine Poached Pear, Baby Arugula
Shaved Aged Parmesan
Port Wine Vinaigrette
\$21
- ▶ **BUFFALO MOZZARELLA AND HEIRLOOM TOMATO (GF NF V)**
Yellow and Red Tomato Carpaccio, Buffalo Mozzarella
Micro Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil
\$22
- ▶ **BUTTER LETTUCE AND CARAMELIZED APPLE (GF DF VV)**
Butter Lettuce, Caramelized Apple Wedges
Toasted Pine Nuts
Calvados Vinaigrette
\$22
- ▶ **BABY ARUGULA SALAD (GF NF V)**
Heirloom Cherry Tomatoes, Goat Cheese, Roasted Peaches
Citrus Vinaigrette
\$19





PLATED MENUS

SOUPS AND APPETIZERS

- ▶ ZUCCHINI BISQUE (GF NF V)
Chevre Cream
\$16
- ▶ FARMERS MARKET VEGETABLE
MINISTRONE (GF NF VV)
\$16
- ▶ ITALIAN CHICKEN NOODLE SOUP (DF NF)
Roasted Chicken, Artichoke, Vine Ripe Tomato
Shell Pasta, Fresh Parsley
\$16
- ▶ ROASTED CAULIFLOWER SOUP (GF NF VV)
Austrian Pumpkin Seed Oil
\$14
- ▶ WILD MUSHROOM CRÈME VELOUTÉ
(GF NF V)
Organic Seasonal Mushrooms, Truffle Oil
\$19
- ▶ MARYLAND CRAB SOUP (GF NF)
\$24
- ▶ LOBSTER BISQUE (NF)
Maine Lobster Meat, Brioche Croutons
\$24
- ▶ BLACKENED PRAWN COCKTAIL (DF GF NF)
Shaved Fennel, Orange Segments, Micro Celery
Pink Peppercorn Vinaigrette
\$24
- ▶ NEW BEDFORD SCALLOP SALAD (DF GF NF)
Hydro Mache, Orange Segments and Radicchio
Citrus Honey Vinaigrette
\$28
- ▶ MARYLAND JUMBO LUMP CRAB CAKE (NF)
Celery Root Cole Slaw, Classic Tartar Sauce
\$38
- ▶ ASIAN GLAZED PORK BELLY (DF NF)
Brussels Sprouts, Smoked Bacon, Soy Honey Glaze
Yuzu Aioli, Espelette Pepper
\$29
- ▶ SEAFOOD VOL-AU-VENT (NF)
Shrimp, Scallops, Calamari and Mussels in a Lobster Stew
Caramelized Pearl Onions, Button Mushrooms
\$38
- ▶ BEEF CARPACCIO (GF NF)
Shaved Parmesan, Fried Caper, Hydro Mache
Lemon Pepper Vinaigrette
\$28
- ▶ DUCK DUET (DF NF)
Smoked Duck Breast, Foie Gras Torchon, Micro Salad
Melba Toast
Brandy Cherry Reduction
\$34
- ▶ MAINE LOBSTER COCKTAIL (GF NF)
Tomato Confit, Micro Basil
Lemon Caviar Crème Fraiche
\$38

PLATED MENUS

CHILLED ENTRÉE SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

CHILLED ENTRÉE SALADS ARE AVAILABLE FOR LUNCH SERVICE ONLY

- ▶ **COBB SALAD (GF NF)**
Smoked Bacon, Avocado, Roasted Tomatoes, Cucumbers
Boiled Eggs, Crumbled Blue Cheese
Ranch Dressing
\$32

- ▶ **ARTISAN SALAD (DF NF VV)**
Boston Lettuce, Heirloom Tomatoes, Green Beans
Crispy Onions
Italian Dressing
\$30

- ▶ **ASIAN SALAD (DF NF VV)**
Stir Fried Vegetables, Buckwheat Noodles
Toasted Sesame Seeds
Ginger Vinaigrette
\$32
Note: If you add an enhancement to this salad, it will be teriyaki glazed

- ▶ **HEALTHY STYLE (DF NF VV)**
Tabbouleh, Miniature Cucumbers, Tomato Confit
Marinated Mediterranean Olives
Lemon Vinaigrette
\$32

ENHANCE YOUR SALAD WITH:

- ▶ **GRILLED PORTOBELLO MUSHROOM (DF GF NF VV)**
\$9
- ▶ **8oz GRILLED CHICKEN**
\$16
- ▶ **ORGANIC TOFU (DF GF NF VV)**
\$14
- ▶ **6oz GRILLED STEAK**
\$25
- ▶ **JUMBO SHRIMP (5 pieces per person)**
\$25
- ▶ **7oz SALMON**
\$22





PLATED MENUS

HOT ENTRÉES

- ▶ **OVEN ROASTED HERB CRUSTED CHICKEN BREAST (GF NF)**
 Roasted Garlic Mashed Potatoes
 Honey Glazed Baby Carrots, Haricot Verts
 Natural Au Jus
\$54
- ▶ **ORANGE AND PEPPER CRUSTED MAHI MAHI (GF NF)**
 Fennel Purée, Braised Swiss Chard
 Charred Yellow and Red Teardrop Tomatoes
 Lemon Beurre Blanc
\$60
- ▶ **SUN-DRIED TOMATO AND GOAT CHEESE STUFFED CHICKEN (GF NF)**
 Smoked Gouda Stone Ground Grits
 Baby Squash Ratatouille
 Marsala Au Jus
\$54
- ▶ **BRONZED HALIBUT FILET (GF NF)**
 Asparagus, Carrots, Wild Mushrooms, Fingerling Potatoes
 Citrus Beurre Blanc
\$72
- ▶ **SHRIMP STUFFED CHICKEN BREAST (DF GF NF)**
 Lemon Roasted Marble Potatoes, Sauteed Spinach
 Natural au Jus
\$64
- ▶ **PAN-ROASTED GROUPEL (GF NF)**
 Tomato Basil Risotto, Sauteed Broccolini
 Beurre Blanc Sauce
\$74
- ▶ **PAN SEARED SALMON "OSCAR" (NF)**
 Topped with Crab Meat, Mélange of Asparagus
 Cipollini Onions, Crimini Mushrooms, Fingerling Potatoes
 Beurre Blanc
\$68
- ▶ **PAN SEARED ROCKFISH (GF NF)**
 Sun Burst and Patty Pan Squash
 Celery Root Mashed Potato
 Meyer Lemon Butter Sauce
\$72



PLATED MENUS

HOT ENTRÉES

- ▶ **PAN ROASTED PORK CHOP (GF NF)**
Mascarpone Mashed Potatoes, Braised Red Cabbage
Calvados Demi Glaze
\$69
- ▶ **PEPPER CRUSTED FILET MIGNON 8oz (GF NF)**
Signature Au Gratin Potato
Baby Carrot and Asparagus Medley
Madeira Reduction
\$92
- ▶ **SLOW BRAISED BONELESS SHORT RIBS (GF NF)**
Parsnip Purée, Roasted Baby Seasonal Vegetables
Horseradish Gremolata
Burgundy Wine Sauce
\$78
- ▶ **MARYLAND JUMBO LUMP CRAB CAKES (NF)**
Succotash, Spicy Remoulade
\$86
- ▶ **PAN SEARED NEW YORK STRIP (DF GF NF)**
Herb Roasted Parisienne Potato
Heirloom Rainbow Carrots, Caramelized Shallots
Cabernet Demi Glaze
\$86
- ▶ **HERB CRUSTED LAMB (NF)**
Truffled Duchesse Potatoes, White and Green Asparagus
Mint Scented Demi Glaze
\$96

PLATED MENUS

DUET ENTRÉES

- ▶ **HERB-CRUSTED CHICKEN BREAST AND ATLANTIC SALMON (GF NF)**
Wild Mushroom Risotto
Honey Glazed Rainbow Baby Carrots
Herbed Beurre Blanc
\$75
- ▶ **PETITE BEEF TENDERLOIN AND SUN-DRIED TOMATO-CRUSTED AUSTRALIAN BARRAMUNDI (GF NF)**
Wild Rice Pilaf, Asparagus
Chianti Wine Reduction
\$95
- ▶ **ROASTED LAMB CHOP AND SEARED CHILEAN SEA BASS (GF NF)**
Chive Mashed Potatoes, Baby Vegetable Mélange
Truffle Demi Glaze
\$110
- ▶ **SEARED PETIT FILET MIGNON AND MARYLAND CRAB CAKE (NF)**
Pommes Duchesse, Haricots Verts and Carrot Bundle
Perigord Truffle Demi Glace
\$98
- ▶ **HERB-CRUSTED LAMB CHOPS AND LOBSTER TAIL THERMIDOR (GF NF)**
Roasted Garlic and Chive Potato Purée, Pinot Noir Jus,
Chili Citrus Emulsion
\$110
- ▶ **SEARED BEEF TENDERLOIN AND CRAB MEAT STUFFED PRAWNS (NF)**
Roasted Fingerling Potatoes, Asparagus Bundle
Champagne Beurre Blanc
\$110





PLATED MENUS

VEGETARIAN ENTRÉES

- ▶ **ROASTED VEGETABLE NAPOLEON**
(DF GF NF VV)
Lemon Scented Tomato Relish
Romesco Sauce
\$54
- ▶ **VEGETABLE AND MUSHROOM RISOTTO** (GF NF VV)
Seasonal Baby Vegetables, Roasted Oyster Mushrooms
Fine Herbs
\$54
- ▶ **VEGAN CAPONATA PHYLLO** (DF VV)
Cauliflower Risotto and Roasted Red Pepper Coulis
\$54
- ▶ **MUSHROOM AND HERB GNOCCHI** (NF V)
Roasted Porcini Mushrooms, Fresh Herbs
Pumpkin Seed Oil
\$54
- ▶ **CUMIN SPICED CAULIFLOWER STEAK**
(DF GF NF VV)
Jasmine Rice, Chickpeas
Ginger Scented Tomato Sauce
\$54
- ▶ **WILD MUSHROOM AND ROASTED GARLIC POTATO NAPOLEON** (DF GF VV)
Wilted Spinach, Truffle Scented Mushrooms
Roasted Eggplant Risotto, Yellow Pepper Coulis
\$54
- ▶ **BUTTERNUT SQUASH RAVIOLI** (V)
Fried Sage, Toasted Pine Nuts
\$54

PLATED MENUS

DESSERTS

- ▶ **FRESH SEASONAL BERRIES (GF NF V)**
Spearmint Syrup, Vanilla Chantilly Cream
\$18
- ▶ **ALMOND PEAR TART (V)**
Orange Scented Crème Anglaise, Toasted Pistachios
\$18
- ▶ **CLASSIC TIRAMISU (NF V)**
Lady Finger Biscuits, Mascarpone Cream
Crème Anglaise
\$18
- ▶ **VALRHONA DARK CHOCOLATE MOUSSE
CAKE (NF V)**
Blood Orange Sorbet, Citrus Anglaise
\$18
- ▶ **NEW YORK STYLE CHEESECAKE (NF V)**
Strawberry Vanilla Compote, Classic Lady Fingers
\$18
- ▶ **WARM BLUEBERRY CRUMBLE (NF V)**
Salted Caramel Ice Cream
\$18
- ▶ **WARM CINNAMON APPLE CRUMBLE (V)**
Dulce De Leche Ice Cream
\$18
- ▶ **BAKED DARK CHOCOLATE TART (NF V)**
Raspberry Sauce, Fresh Berries
\$20
- ▶ **LEMON MERINGUE TART (NF V)**
Strawberry Sauce, Fresh Berries
\$20
- ▶ **CHOCOLATE HAZELNUT TARTUFO
SEMIFREDDO (V)**
Vanilla Gelato Wrapped in Hazelnut Chocolate
Semifreddo, Almond Dacquoise
\$22
- ▶ **DUET OF DESSERTS OF YOUR CHOICE**
\$26
- ▶ **TRIO OF DESSERTS OF YOUR CHOICE**
\$32



PLATED MENUS

SPECIALTY DESSERTS

GLUTEN FREE DESSERTS

- ▶ PASSION FRUIT PANNA COTTA (GF NF V)
Strawberry Sauce
\$20
- ▶ CHOCOLATE DOME CAKE (GF V)
Raspberry Sauce
\$22
- ▶ VANILLA CRÈME BRULÉE (GF V)
Fresh Berries
\$22

VEGAN DESSERTS

- ▶ STRAWBERRY SHORTCAKE (DF NF VV)
Strawberry Sauce
\$22
- ▶ CHOCOLATE MOUSSE CAKE (DF NF VV)
Raspberry Sauce
\$25



A detailed view of a buffet table. In the foreground, there are stacks of white plates on the left and several glasses of champagne on a silver tray in the center. To the right, there are glasses of a light-colored beverage with lime and mint. In the background, more stacks of plates and various appetizers are visible on the table. The setting appears to be a formal event or wedding reception.

CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS



BUFFET MENUS

THEMED BUFFETS

SERVED WITH ARTISANAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

HEALTH AND WELLNESS

- ▶ Farro and Vegetable Soup (DF NF VV)
- ▶ Organic Arugula with Shaved Fennel, Toasted Pumpkin Seeds and Blueberry and Lemon Vinaigrette (GF DF NF VV)
- ▶ Israeli Couscous with Dried Apricots, Dates, Miniature Vegetable Mirepoix (DF VV)
- ▶ Du Puy Lentil Salad, Cucumbers, Diced Squash, Bean Sprouts and Herb Vinaigrette (GF DF NF VV)
- ▶ Crudités of Carrots, Celery, Broccoli, Cauliflower, Cucumbers and Grape Tomatoes (GF V) with a Lemon Greek Yogurt Dressing
- ▶ Herb-Marinated Chicken Breast (GF NF) with Sautéed Fennel, Red Onions and Sweet Bell Peppers Roasted Tomato Coulis
- ▶ Grilled Salmon Filet (GF NF) Roasted Garlic White Wine Sauce
- ▶ Oven Roasted Brussels Sprouts (DF GF NF VV) Balsamic Glaze
- ▶ Oven Roasted Fingerling Potatoes (DF GF NF VV)
- ▶ Fresh Fruit Salad (DF GF NF VV)
- ▶ Assorted Tea Cookies (V)

\$68 per person (*Lunch Service Only)

SANDWICH SHOP

- ▶ Chicken Noodle Soup (DF NF)
- ▶ Tossed Caesar Salad (NF V) with Romaine, Croutons and Parmigiano Reggiano Caesar Dressing
- ▶ Crisp Vegetable Crudites (GF V) with Ranch Dip and Blue Cheese Dip
- ▶ German Style Potato Salad (DF GF NF V)
- ▶ Elbow Pasta Salad (NF V)

Premade Sandwiches with Tomato and Lettuce Cut in Half:

- ▶ Peppered Roast Beef and Roasted Mushrooms, Caramelized Onions, and Horseradish Cream on a Kaiser Roll (NF)
- ▶ Smoked Breast of Turkey, Brie Cheese and Alfalfa Sprouts on a Croissant (NF)
- ▶ Virginia Ham, Capicola, Mortadella, and Pepperoncini on Ciabatta (DF NF)
- ▶ Grilled Vegetables, Goat Cheese and Pesto on Sun-Dried Tomato Focaccia (NF V)
- ▶ Assorted Condiments to Include Yellow and Dijon Mustards, Mayonnaise, Horseradish and Pesto Aioli (GF V)
- ▶ House Made Potato Chips (DF GF NF VV)
- ▶ Assorted Homemade Cookies, Double Fudge Brownies and Blondies (NF V)

\$68 per person (*Lunch Service Only)

BUFFET MENUS

THEMED BUFFETS

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UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

BURGER BAR

- ▶ Vegetarian Chili (DF GF NF VV)
- ▶ Crisp Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Onions and Assorted Dressings (DF GF NF VV)
- ▶ Normandy Style Potato Salad (DF GF NF) with Roasted McIntosh Apples, Yellow Fin Potatoes, Frisée, and Lardons
Calvados Grain Mustard Dressing

Assorted Burger Buns:

- ▶ Kaiser, Brioche and Gluten Free

Assorted Patties: (DF GF NF)

- ▶ Black Angus Beef, Turkey and Impossible Burger (VV)

Assorted Toppings: (DF GF NF VV)

- ▶ Sliced Tomatoes, Onions, Pickles and Butter Lettuce

Assorted Condiments:

- ▶ Ketchup, Mayonnaise, Mustard (DF GF NF V),
BBQ Sauce (DF)

Assorted Cheeses: (GF NF V)

- ▶ Cheddar, Pepper Jack and Swiss

Curly French Fries (DF NF V)

Assorted Homemade Cookies, Double Fudge Brownies and Blondies (NF V)

\$70 per person

HILL COUNTRY

- ▶ Local Seafood Chowder (GF NF)
- ▶ Garden Greens with Roasted Beets and Pistachios
Sherry Vinaigrette (DF GF VV)
- ▶ Marinated Mushroom, Roasted Pepper and Mozzarella
Ciliegine (GF NF V)
- ▶ Toasted Orzo Pasta, Crumbled Feta Cheese,
Mediterranean Olives and Herb Vinaigrette (NF V)
- ▶ Parmesan Crusted Chicken Breast (GF NF)
Lemon Caper Butter Sauce
- ▶ Five Cheese Ravioli (NF V)
Tomato Basil Ragout
- ▶ Braised Boneless Short Ribs (DF GF NF)
Caramelized Cipollini Onions
- ▶ Herb Roasted Fingerling Potatoes (DF GF NF VV)
- ▶ Seasonal Vegetable Medley (DF GF NF VV)
- ▶ Red Velvet Cake Bites (NF), Classic Lemon Chess
Tarts (NF) and Chocolate Pecan Tarts

\$74 per person





BUFFET MENUS

THEMED BUFFETS

SERVED WITH ARTISANAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

LIFESTYLE BUFFET

- ▶ Carrot Ginger Soup (DF GF NF V)
- ▶ Roasted Butternut Squash and Frisée (DF GF NF VV) with Pomegranate Seeds, Toasted Flax Seeds, and Tahini Purée
Pomegranate Balsamic Vinaigrette
- ▶ Marinated Kale, Red Chili Flakes, Lemon, Olive Oil, Blueberries (DF GF NF VV)
- ▶ Grilled Chicken Breast (DF GF NF) with Asparagus and Red Pepper Purée
- ▶ Honey Glazed Pork Tenderloin (DF GF NF)
Papaya Salsa
- ▶ Poached Salmon, Braised Swiss Chard, Lemon Balsamic Sauce (DF GF NF)
- ▶ Marinated Tofu, Steamed Vegetables, Ginger-Soy Sauce (DF NF VV)
- ▶ Steamed Brown Rice (DF GF NF VV)
- ▶ Fresh Seasonal Fruit and Berry Smoothie Shooters (GF NF V)
- ▶ Chocolate Dipped Strawberries (NF) and Assorted Tea Cookies

\$70 per person

WEST MEETS EAST

- ▶ Chicken Wonton Soup (DF NF)
- ▶ Watercress and Jicama Salad (DF GF VV) with Toasted Cashews and Sweet Chili Lime Dressing
- ▶ Quick Kimchi Salad (DF GF NF VV)
- ▶ Soba Noodle Salad (DF NF VV) with Shaved Baby Bok Choy, Green Papaya, Chives and Peppers
Sesame Vinaigrette
- ▶ Lemongrass Grilled Chicken Breast, Garlic Chinese Long Beans (DF GF NF)
- ▶ Korean BBQ Marinated Beef Sirloin and Braised Baby Bok Choy (DF NF)
- ▶ Asian Style Vegetable Stir-Fry with Snow Peas, Mushrooms and Peppers (DF NF VV)
- ▶ Miso Glazed Rockfish (DF GF NF)
Ginger Tamarind Sauce
- ▶ Steamed White Rice (DF GF NF VV)
- ▶ Green Tea Crème Brûlée (GF) and Mango Passionfruit Coconut Verrines (DF NF VV)

\$76 per person



BUFFET MENUS

THEMED BUFFETS

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UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

THE AMERICAN

- ▶ Executive Chef's Seasonally Inspired Soup (NF V)
- ▶ Salad of Baby Lettuce, Strawberry and Fresh Goat Cheese (GF NF V)
Balsamic Vinaigrette
- ▶ Fresh Green Bean Salad, Radicchio (DF GF NF VV)
Dijon Vinaigrette
- ▶ Baby Arugula, Roasted Beets, Candied Walnuts (DF GF VV)
Honey Mustard Vinaigrette
- ▶ Ricotta and Cranberry Stuffed Chicken Breast (GF NF)
Natural Au Jus
- ▶ Maple Bourbon Glazed Berkshire Pork Tenderloin (DF GF NF)
with Caramelized Apples
- ▶ Maryland Crab Cakes (NF)
with Creamy Corn Salsa and Remoulade
- ▶ Truffled Mac and Cheese (NF V)
- ▶ Seasonal Vegetable Medley (DF GF NF VV)
- ▶ Apple Crumble Tarts, Double Fudge Brownies and New York Style Cheesecake Bites (All NF)

\$86 per person

THE CAPITOL

- ▶ Executive Chef's Seasonally Inspired Soup (NF)
- ▶ Organic Mixed Field Greens (DF GF VV)
with Citrus Segments and Toasted Hazelnut Pomegranate Vinaigrette
- ▶ Heirloom Tomato, Buffalo Mozzarella (GF NF V)
Basil Balsamic Reduction
- ▶ Shaved Prosciutto and Grilled Asparagus (DF GF NF)
Italian Vinaigrette
- ▶ Herb Roasted Organic Chicken
Chablis Chicken Au Jus (DF GF NF)
- ▶ Grilled New York Strip
Rosemary Demi-Glace (DF GF NF)
- ▶ Chesapeake Flounder (GF NF)
Tarragon Butter Sauce
- ▶ Farfalle Pasta with Roasted Portobello Mushrooms
Basil Pesto Cream Sauce (NF V)
- ▶ Potatoes Au Gratin (GF NF V)
- ▶ Locally Harvested Vegetables (DF GF NF V VV)
- ▶ Oatmeal Raisin Cookies (NF), Lemon Meringue Tarts (NF)
and Chocolate Mousse Tulip Cup (GF NF)

\$78 per person

BUFFET MENUS

THEMED BUFFETS

SERVED WITH ARTISANAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

MEDITERRANEAN FARMER'S MARKET

- ▶ Herb Breadsticks and Bread Rolls (NF V)
- ▶ Radicchio Cups with Arugula and Candied Cashews (DF GF V)
Honey Emulsion Dressing
- ▶ Mozzarella, Heirloom Tomatoes, and Basil (GF NF V)
Balsamic Vinegar and Olive Oil
- ▶ Hummus and Pita Chips (DF NF VV)
- ▶ Grilled Vegetables with Zucchini, Portobello Mushrooms, Peppers and Squash (DF GF NF VV)
- ▶ Marinated Cucumber Salad with Mint and Cilantro (DF GF NF VV)
- ▶ Golden Raisin Couscous Salad (DF NF VV)
- ▶ Watermelon and Feta Salad (GF NF V)
- ▶ Lamb Kofta with Roasted Baby Bell Peppers (DF GF NF)
- ▶ Pan Seared Snapper with Olives, Capers, Herbs and Tomatoes (GF NF)
- ▶ Chicken Milanese, Micro Herb Salad and Preserved Lemon
- ▶ Herbed Bulgur and Sweet Corn
- ▶ Chocolate Pot de Crème (NF GF), Baklava, and Assorted Cream Puffs

\$78 per person

WASHINGTON

- ▶ Wild Mushroom Bisque with Chive Oil (GF NF)
- ▶ White and Green Asparagus Salad (DF GF NF VV)
with Onions and Cherry Tomatoes
Dijon Dressing
- ▶ Organic Greens (GF V)
with Candied Walnuts, Red Onion Marmalade, and Crumbled Blue Cheese
Balsamic Dressing
- ▶ Grilled Flank Steak (DF GF NF)
Chimichurri Sauce
- ▶ Citrus Crusted Atlantic Salmon (GF NF)
Tomato Beurre Blanc
- ▶ Slow Roasted Chicken Breast (GF NF)
Tarragon Cream Sauce
- ▶ Seafood Pasta (NF)
Lobster Cream Sauce
- ▶ Roasted Fingerling Potatoes (DF GF NF VV)
- ▶ Seasonal Vegetable Medley (DF GF NF VV)
- ▶ Apple Galette, Pecan Pie and Assorted Mini Cup Cakes (NF)

\$99 per person



BUFFET MENUS

SEASONAL BUFFETS

SERVED WITH ARTISANAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

SPRING MENU (Available April – June)

- ▶ Cabbage Soup (DF GF NF V)
- ▶ Quinoa, Shaved Watermelon Radish, Green Peas and Lima Beans (DF GF NF VV)
Herb Vinaigrette
- ▶ Baby Arugula, Pea Shoots, Radish, Hazelnut, and Shaved Fennel (DF GF VV)
Mustard Vinaigrette
- ▶ Bavette Steak (GF NF)
with Roasted Rainbow Carrots and Creamy Pea Purée
- ▶ Prosciutto and Fontina Stuffed Chicken Breast (GF NF)
with Roasted Lima Beans
Marsala Demi
- ▶ Saffron Basmati Rice (DF GF NF VV)
- ▶ Braised Swiss Chard, Mustard Greens and Collard Greens (DF GF NF VV)
- ▶ Berry Tartelette (NF), Pistachio and Berry Cake,
Green Tea Crème Brûlée (GF NF)

\$80 per person

SUMMER MENU (Available July –September)

- ▶ Chilled Summer Gazpacho (DF GF NF)
- ▶ Baby Arugula, Heirloom Cherry Tomato, Goat Cheese and Roasted Peaches (GF NF V)
Citrus Vinaigrette
- ▶ Charred Corn Salad with Strawberries, Avocado, Tomato, Cucumber, Feta and Basil (GF NF V)
Lemon Oil
- ▶ Crab Cakes with Succotash (NF)
- ▶ Orange Crusted Mahi Mahi (GF NF)
Citrus Beurre Blanc
- ▶ Herbed Chicken Breast with Roasted Heirloom Tomatoes, Cilengene Mozzarella and Basil (GF NF)
Lemon Balsamic Glaze
- ▶ Summer Squash Blend (DF GF NF V VV)
- ▶ Fried Herbed Tricolor Potatoes (DF GF NF V VV)
- ▶ Lemon Tart (NF), Blueberry Crumble (NF),
Mango Panna Cotta (GF NF)

\$80 per person



BUFFET MENUS

SEASONAL BUFFETS

SERVED WITH ARTISANAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM FOR FIVE GOURMET REGULAR AND DECAFFEINATED COFFEES, AND ASSORTED HARNEY & SONS SPECIALTY TEAS.

UNSWEETENED ICED TEA MAY BE ADDED AT \$155.00 PER GALLON

BUFFETS ARE OFFERED FOR A MINIMUM OF 10 GUESTS

FALL MENU (Available October – December)

- ▶ Butternut Squash Soup (GF NF V)
- ▶ Baby Gem Lettuce, Green Apples, Goat Cheese, and Cinnamon Pecans (GF V)
Apple Cider Vinaigrette
- ▶ Baby Kale, Endive, Orange Segments, and Asian Pear (DF GF NF VV)
Maple Vinaigrette
- ▶ Garlic Herb Pork Tenderloin with Dried Apricots (DF GF NF)
Apple Demiglace
- ▶ Butternut Squash Risotto with Wilted Spinach and Lemon Herb Marinated Bay Scallops (DF NF)
- ▶ Chicken Brunswick Stew (DF GF NF)
- ▶ Herb Roasted Root Vegetables (DF GF NF VV)
- ▶ Apple Cinnamon Galette, Pumpkin Pie (NF), Spiced Crème Brûlée (NF GF)

\$90 per person

WINTER MENU (Available January – March)

- ▶ Potato Leek Soup (GF NF V)
- ▶ Watercress, Baby Spinach and Arugula (GF V)
with Blue Cheese, Candied Pecans and Roasted Plums
Port Wine Vinaigrette
- ▶ Red Wine Braised Beef Stew (GF NF)
with Parsnip Purée and Horseradish Gremolata
- ▶ Barramundi and Mussels in Saffron Broth (GF NF)
- ▶ Spinach and Cheese Ravioli with Meat Bolognese (NF)
- ▶ Mixed Roasted Parisienne Potatoes (DF GF NF VV)
- ▶ Assorted Seasonal Vegetables (DF GF NF VV)
- ▶ Pecan Pie, Chocolate Cremeux (GF NF), Pear Almond Tart

\$95 per person



BUFFET MENUS

BOXED LUNCH

DESIGNED "TO-GO" AND NOT FOR ON-PREMISE DINING.
ACCOMPANIED BY SALAD, CHIPS, FRESH WHOLE FRUIT AND HOMEMADE CHOCOLATE CHIP COOKIE.

SALAD SELECTIONS (select one)

- ▶ Tri-Colored Fusilli Vegetable Salad (NF V)
Grape Tomatoes, Kalamata Olives, Asiago Cheese, Scallions, Chives and Tarragon Vinaigrette
- ▶ Roasted Vegetable Salad (DF GF NF VV)
Zucchini, Tomatoes, Eggplant, Green and Yellow Peppers, Tomato Chipotle and Oregano Vinaigrette
- ▶ Cobb Salad (GF NF)
Romaine Hearts, Tomatoes, Cucumbers, Blue Cheese, Bacon, Eggs and Ranch Dressing

SANDWICH AND WRAP SELECTIONS (select up to three)

- ▶ Grilled Chicken Caesar Wrap (NF)
Aged Reggiano, Caesar Dressing, Flour Tortilla Wrap
- ▶ Focaccia Sandwich (NF)
Mortadella, Black Forest Ham, Genoa Salami, Provolone Cheese, Mustard Aioli and Sun Dried Focaccia
- ▶ Roasted Sirloin of Beef Sandwich (NF)
Lettuce, Pickled Red Onions, Horseradish Sauce on a Kaiser Roll
- ▶ Roasted Vegetable and Hummus Wrap (DF NF VV)
Quinoa, Artichoke and Spinach Wrap
- ▶ Tuna Salad Sandwich (NF)
Lettuce, Tomato and Ciabatta Roll
- ▶ Turkey Sandwich (DF NF)
Turkey, Bacon, Lettuce, Tomato, Avocado Spread and Country Bread
\$58 per person

ENHANCEMENTS

- ▶ Caesar Salad (V)
\$7 per person
- ▶ Cole Slaw (GF V)
\$7 per person
- ▶ Potato Salad (GF V)
\$7 per person
- ▶ Chocolate Fudge Brownie (NF)
\$6 per person
- ▶ Choice of Cupcake (NF)
Red Velvet, Vanilla or Carrot Cake
\$6 per person





CATERING THE INTERCONTINENTAL LIFE

RECEPTIONS



RECEPTIONS

CANAPES

*MINIMUM ORDER OF TWO DOZEN OF EACH ITEM

- ▶ CLASSIC DEVILED EGGS (DF GF NF V)
\$12 per piece
- ▶ GAZPACHO SHOOTERS (DF GF NF VV)
\$12 per piece
- ▶ FIG AND GOAT CHEESE TARTLET (NF V)
\$12 per piece
- ▶ COMPRESSED WATERMELON AND GOAT CHEESE, SEA SALT, MICRO BASIL (GF NF V)
\$12 per piece
- ▶ CEVICHE ON CHILI LIME EDIBLE SPOON (DF NF)
\$14 per piece
- ▶ MARINATED TOFU AND ARTICHOKE BROCHETTE (DF NF VV)
\$12 per piece
- ▶ CHILLED SHRIMP, COCKTAIL SAUCE (DF GF NF)
\$12 per piece
- ▶ CRAB SALAD, SPINACH CONE, AVOCADO AIOLI (DF NF)
\$12 per piece
- ▶ LAMB TARTARE ON A FOCACCIA CROUTON (DF NF)
Lemon Olive Oil
\$12 per piece
- ▶ MAINE LOBSTER BRIOCHE (DF NF)
Cognac Sauce
\$14 per piece
- ▶ PROSCIUTTO WRAPPED ASPARAGUS (DF GF NF)
\$12 per piece
- ▶ SEARED SCALLOP WITH SHIITAKE TAPENADE (DF GF NF)
\$14 per piece
- ▶ SMOKED DUCK SALAD ON TOASTED WALNUT BREAD (DF)
\$12 per piece
- ▶ TUNA TARTARE, WASABI EDIBLE SPOON, MICRO CELERY (DF NF)
\$14 per piece
- ▶ MASCARPONE EMULSION ON TOMATO BASIL TART, AGED BALSAMIC GLAZE (NF V)
\$12 per piece

RECEPTIONS

HORS D'OEUVRES

*MINIMUM ORDER OF TWO DOZEN OF EACH ITEM

- ▶ CHICKEN SATAY (DF GF)
Peanut Sauce
\$12 per piece
- ▶ COCONUT SHRIMP (DF NF)
Sweet Chili Sauce
\$12 per piece
- ▶ CRISPY VEGETABLE SAMOSAS (DF NF VV)
Mint Chutney
\$12 per piece
- ▶ HONEY AND GOAT CHEESE PHYLLO (NF V)
\$12 per piece
- ▶ MINI MANCHEGO AND ROMESCO GRILLED CHEESE SANDWICH (NF V)
\$12 per piece
- ▶ "PIGS IN A BLANKET" WITH MUSTARD (NF)
\$12 per piece
- ▶ QUINOA AND ZUCCHINI PAKORA (NF V)
Creamy Dill Dipping Sauce
\$12 per piece
- ▶ VEGETARIAN SPRING ROLL(DF NF VV)
Sweet Chili Sauce
\$12 per piece
- ▶ WISCONSIN CHEESE AND POTATO CROQUETTE (NF V)
\$12 per piece
- ▶ BACON WRAPPED NEW ENGLAND SEA SCALLOPS, BLACK PEPPER AND MAPLE SYRUP (DF GF NF)
\$14 per piece
- ▶ BLACKENED SHRIMP (DF GF NF)
Citrus Gastrique
\$14 per piece
- ▶ BUFFALO CHICKEN SPRING ROLL (NF)
Blue Cheese Dipping Sauce
\$14 per piece
- ▶ CHICKEN TERIYAKI MEATBALLS (DF NF)
\$14 per piece
- ▶ LEMONGRASS BEEF SATAY (DF GF NF)
Asian Dipping Sauce
\$14 per piece
- ▶ MINI MARYLAND CRAB CAKE (DF NF)
Old Bay Aioli
\$15 per piece
- ▶ PETITE BEEF TENDERLOIN WELLINGTON (NF)
\$14 per piece
- ▶ PRIME BEEF STRIP LOIN, RED ONION MARMALADE, BAGUETTE CROSTINI (DF NF)
\$14 per piece
- ▶ CHICKEN QUESADILLA, GUACAMOLE AND SOUR CREAM (NF)
\$14 per piece
- ▶ SPANAKOPITA (NF V)
\$12 per piece
- ▶ GRILLED BABY LAMB CHOP (DF GF)
Rosemary Jus
\$15 per piece
- ▶ SHRIMP CHORIZO PAELLA CROQUETTE (NF)
Garlic Aioli
\$14 per piece



RECEPTIONS

STATIONS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

ANTIPASTO DISPLAY

- ▶ Array of International Artisan Cheeses
- ▶ Prosciutto Ham, Genoa Salami, Mortadella, Smoked Duck, Sopressata and Bresaola
Served with Pickled European Vegetables, Cornichon, Coarse Mustard, Sweet Butter, Housemade Jams
- ▶ Fresh and Dried Fruit Garnish, Stone Ground Wheat Crackers, Grissini, Crostini, and French Baguette

\$38 per person

BRUSCHETTA AND MEZZE (NF V)

- ▶ Roasted Eggplant Caviar, Sweet Plum Tomatoes, Basil and Olive Oil
- ▶ Roasted Garlic Hummus
- ▶ Roasted Red Pepper Dip, Baba Ghanoush, Artichoke and Asiago Dip
- ▶ Rice Stuffed Grape Leaves
- ▶ Marinated Feta and Olives
- ▶ Lavash and Pita Chips

\$38 per person

“CHINATOWN” DIM SUM (DF NF)

- ▶ Open Faced Shrimp Shu Mai, Sweet and Sour Sauce
- ▶ Crispy Chicken Pot Stickers, Scallions and Teriyaki Glaze
- ▶ Barbecued Pork Bao Bun
- ▶ Vegetable Spring Rolls
Hoisin, Sriracha Sauce and Peanut Sauce

\$42 per person

FRESH MARKET (DF GF NF V VV)

- ▶ Sliced Seasonal Fresh Fruit and Berries
- ▶ Ice Chilled Baby Vegetables
- ▶ Red Pepper Hummus, Vidalia Onion Dip and Blue Cheese Dip
Onion and Blue Cheese Dips Contain Dairy

\$30 per person

FLAVORS OF THE MIDDLE EAST (NF)

- ▶ Lamb Kofta with Mint Yogurt
- ▶ Zatar Spiced Beef Kebebab
- ▶ Arabic Lemon Spice Chicken Skewers
- ▶ Served with Baba Ghanoush, Pita Bread and Soft Flatbread

\$45 per person

GOURMET SLIDERS (select three) (NF)

*Served on Miniature Buttered Brioche Bun with Curly Fries and Ketchup

All American Sliders
Lettuce, Tomato, Pickles and
Melted American Cheese

Beef Brisket
Pickled Onions and Honey BBQ

Buffalo Chicken
Cole Slaw and Crumbled Blue Cheese

Maryland Crab Cake (+\$5 per person)
Cole Slaw and Chipotle Mayonnaise

Mini Roasted Vegetable Burger

Lettuce, Tomato, Gorgonzola Cheese

\$45 per person

RECEPTIONS

STATIONS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

FOR STATIONS THAT REQUIRE A CARVER OR STATION ATTENDANT, A FEE OF \$200 PER ATTENDANT FOR THE FIRST TWO HOURS APPLIES.

A CHARGE OF \$50 PER ATTENDANT PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

LATIN FLAVORS (NF)

- ▶ Tomato and Cilantro Gulf Snapper Ceviche
- ▶ Avocado and Sea Bass Ceviche
- ▶ Chicken Taquitos
Cotija Cheese, Fresh Guacamole, Salsa and Fried Corn Tortillas

\$42 per person

PACIFIC NORTHWEST SEAFOOD (DF NF)

- ▶ Seared Scallops, Romesco Sauce
- ▶ Scottish Smoked Salmon, Shaved Red Onions, Capers, Lemon Wedges
- ▶ Classic Shrimp Cocktail, Fresh Lemon and Cocktail Sauce
- ▶ Crab Claws and Marinated Mussels
- ▶ Served with Sourdough Bread

\$52 per person

PASTA STATION (NF)

Select Two:

- ▶ Seared Scallops with Cavatelli Pasta, Pesto Sauce
- ▶ Orecchiette with Crimini Mushrooms and Sun-Dried Tomatoes (DF NF)
- ▶ Rigatoni with Braised Pork and Roasted Tomato Ragout (DF NF)
- ▶ Chicken Penne Arrabiata (DF NF)
- ▶ Served with Red Chili Flakes, Parmesan, Olives, Focaccia and Garlic Bread Sticks

\$34 per person

CHICKEN WING STATION (NF)

- ▶ Buffalo, BBQ and Asian Style Chicken Wings
- Celery, Cucumber and Carrot Sticks
- Ranch, Blue Cheese, Dry Rub, and Herbed Garlic Parmesan Dips

\$48 per person



RECEPTIONS

STATIONS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

FOR STATIONS THAT REQUIRE A CARVER OR STATION ATTENDANT, A FEE OF \$200 PER ATTENDANT FOR THE FIRST TWO HOURS APPLIES.

A CHARGE OF \$50 PER ATTENDANT PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

SALAD STATION

- ▶ Assorted Greens (DF GF NF VV): Romaine, Baby Spinach, Arugula and Mixed Greens
- ▶ Dressings (GF NF V): Classic Caesar, Balsamic Vinaigrette and Ranch Dressing
- ▶ Assorted Proteins (DF GF NF): Grilled Marinated Chicken, Sautéed Shrimp and Grilled Steak
- ▶ Toppings: Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Watermelon Radish, Red Onions, Ciliegini Mozzarella (GF), Provolone (GF), Feta Cheese (GF) and Pepperoncini (GF DF)

\$55 per person

SEAFOOD ON ICE (DF GF NF)

- ▶ Old Bay Boiled Jumbo Shrimp, Shucked Oysters, Shucked Clams
Served with Spicy and French Cocktail Sauce, Horseradish, Miniature Tabasco Hot Sauce and Lemon Wedges

\$46 per person

SPANISH TAPAS (DF GF NF)

- ▶ Grilled Octopus with Herbs and Lime
- ▶ Marinated Green Olives with Orange and Olive Oil
- ▶ Chorizo Al Vino
- ▶ Gambas A la Plancha
- ▶ Patatas Bravas

\$45 per person

SUSHI, SASHIMI AND MAKI (DF NF)

4 pieces per person

- ▶ Nigiri: Your Choice of Salmon, Shrimp, Tuna or Yellow Tail
- ▶ Sashimi: Your Choice of Salmon, Shrimp, Tuna or Yellow tail
- ▶ Maki: Your Choice of California, Tuna or Cucumber Roll
Served with Wasabi, Pickled Ginger, Soy Sauce and Chopsticks

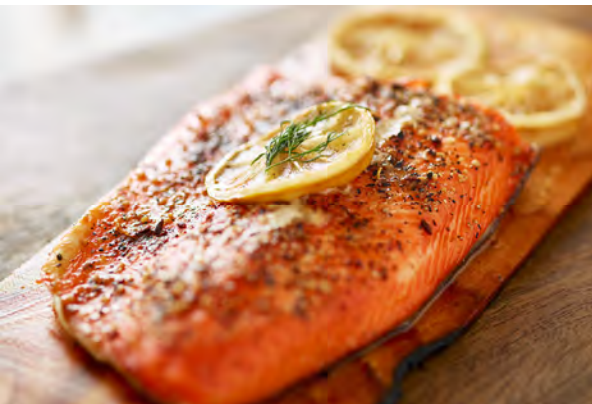
\$46 per person

THAI SATAY (GF DF)

- ▶ Beef, Chicken, and Shrimp Satays
Peanut Sauce, Chili Tamarind and Lemongrass Mango Sauce

\$42 per person





RECEPTIONS

CARVING STATIONS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

CARVERS ARE \$200 EACH FOR THE FIRST TWO HOURS. A CHARGE OF \$50 PER CARVER PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

CEDAR PLANK ROASTED ATLANTIC SALMON (NF)

- ▶ Silver Dollar Rolls and Honey Mustard Glaze
(Serves 40 guests)

\$375 each

ROASTED TURKEY BREAST (NF)

- ▶ Cornbread Stuffing, Classic Turkey Gravy and Cranberry Sauce
(Serves 30 guests)

\$375 each

HERB-CRUSTED PRIME RIB (NF)

- ▶ Silver Dollar Rolls
- ▶ Creamed Horseradish, English Mustard, and Natural Jus
(Serves 35 guests)

\$725 each

HERB-CRUSTED RACK OF LAMB (DF GF NF)

- ▶ Mint Jelly and Roasted Garlic Demi-Glaze
- ▶ (Each rack includes 8 baby lamb chops)

\$104 per rack

HONEY CRUSTED SMOKED PITT HAM (GF NF)

- ▶ Butter Baked Parker House Rolls and Skillet of Scalloped Potatoes
- ▶ Served with Dry Apricot and Grand Marnier Sauce
(Serves 55 guests)

\$375 each

STRIP LOIN (NF)

- ▶ Silver Dollar Rolls, Horseradish Cream, and Whole Grain Dijon Mustard
(Serves 50 guests)

\$670 each

ROASTED BEEF TENDERLOIN WELLINGTON (NF)

- ▶ Mushroom Duxelle Black Truffle
- ▶ Served with Port Wine Sauce
(Serves 25 guests)

\$675 each

ENHANCEMENTS

- ▶ Black Truffle and Potato Au Gratin (GF NF V)
\$15.00 per person
- ▶ Lobster Mac and Cheese (NF)
\$22.00 per person
- ▶ Butter Whipped Yukon Potatoes (GF NF V)
\$10.00 per person
- ▶ Mashed Sweet Potatoes (GF NF V) Mini Marshmallows
\$10.00 per person
- ▶ Ratatouille Casserole (DF GF NF VV)
\$12.00 per person
- ▶ Asparagus Gratin (GF NF V) Tomato and Reggiano Cheese
\$12.00 per person
- ▶ Mushroom Cassoulet (DF GF NF VV)
\$12.00 per person

RECEPTIONS

DESSERT STATIONS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

FOR STATIONS THAT REQUIRE A STATION ATTENDANT, A FEE OF \$200 PER ATTENDANT FOR THE FIRST TWO HOURS APPLIES.

A CHARGE OF \$50 PER ATTENDANT PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

CHERRIES JUBILEE (GF NF)

- ▶ French Griotte Cherries, Brown Sugar and Butter Flambéed with Kirshwasser Cherry Brandy Served with Vanilla Ice Cream

\$26 per person

CHOCOLATE INDULGENCE

- ▶ Chocolate Mousse in Edible Tulip Cups (GF NF)
- ▶ Handcrafted Chocolates (GF)
- ▶ Chocolate Dipped Strawberries (GF NF)
- ▶ Baked Chocolate Tarts (NF)
- ▶ Chocolate Chip Cookies (NF)
- ▶ Double Fudge Brownies (NF)

\$32 per person

CRÊPE STATION (NF without Toasted Almonds)

- ▶ Crepes Made to Order with Strawberry Compote,
- ▶ Nutella™, Chocolate Sauce, Whipped Cream, Toasted Almonds and Grand Marnier Sauce
- ▶ 1 Station Attendant required for every 50 guests at \$200

\$35 per person

MINIATURE PIES AND TARTS

- ▶ Seasonal Fruit Pies (NF)
- ▶ Freshly Baked Fruit Tarts (NF)
- ▶ Chocolate Tarts (NF)

\$26 per person

ICE CREAM SUNDAE BAR

- ▶ Vanilla, Strawberry and Chocolate Ice Creams
- ▶ Assorted Toppings: Shaved Chocolate, Sprinkles, Oreo Crumbles, M&M's, Chopped Reese's Peanut Butter Cups, Chopped Peanuts, Strawberries, Maraschino Cherries
- ▶ Hot Fudge, Caramel Sauce and Whipped Cream

\$38 per person

MINIATURE GRAND FINALES

- ▶ Display of our Pastry Chef's Finest Custards, Petite Cakes, Verrines, Delectable Pastries and Fancy Cookies

\$26 per person

SELECTION OF FRENCH PASTRIES

- ▶ Crème Brulée (GF NF)
- ▶ Chocolate Tarts (NF)
- ▶ Tangerine Tarts (NF)
- ▶ Raspberry Tarts (NF)
- ▶ Pistachio Squares
- ▶ Opera Cake
- ▶ Lemon Tarts (NF)
- ▶ Chocolate and Coffee Éclairs (NF)
- ▶ Chou Praline

\$34 per person





RECEPTIONS

LATE NIGHT SNACKS

MENU PRICES ARE BASED ON A TWO-HOUR SERVICE.

FOR STATIONS THAT REQUIRE A STATION ATTENDANT, A FEE OF \$200 PER ATTENDANT FOR THE FIRST TWO HOURS APPLIES.

A CHARGE OF \$50 PER ATTENDANT PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

SELECT TWO ITEMS | \$25 PER PERSON

SELECT THREE ITEMS | \$30 PER PERSON

- ▶ Assorted Cake Pops Assorted Cheesecake Bites, Assorted Donut Holes
- ▶ Assorted Mini Cupcakes (NF)
- ▶ Chicken Tenders (NF) BBQ and Ranch Dressing
- ▶ Chicken Teriyaki Meatball Skewers (DF NF)
- ▶ Mini Angus Cheeseburgers (NF) American Cheese on a Brioche Bun
- ▶ Mini Spicy Honey Fried Chicken Sandwich (NF) Melted Cheddar, Garlic Mayo on a Brioche Bun
- ▶ Shrimp Chorizo Paella Croquette (NF) Garlic Aioli
- ▶ Mini Chicken and Cheese Quesadillas (NF) Guacamole and Sour Cream
- ▶ Mini Grilled Cheese and Tomato Bisque Shooters (NF V)
- ▶ Mini Philly Cheesesteak (NF)
- ▶ Mini Vanilla and Chocolate Milkshake Shooters (GF NF)
- ▶ Chocolate Chip Cookies (NF)
- ▶ Mozzarella Cheese Sticks (NF) Marinara Sauce
- ▶ Parmesan Truffle Fries, Curly Fries or Tater Tots (NF) Ketchup
- ▶ Corn Dog with Mustard (NF)

ICE CREAM SUNDAE BAR

- ▶ Vanilla, Strawberry and Chocolate Ice Cream
- ▶ Assorted toppings: Shaved Chocolate, Sprinkles, Oreo Crumbles, M&M's, Chopped Reese's Peanut Butter Cups, Chopped Peanuts, Strawberries, Maraschino Cherries, Hot Fudge, Caramel Sauce and Whipped Cream

\$38 per person

MINIATURE GRAND FINALES

- ▶ Display of our Pastry Chef's Finest Custards, Petite Cakes, Verrines, Delectable Pastries and Fancy Cookies

\$26 per person

MINIATURE PIES AND TARTS

- ▶ Seasonal Fruit Pies (NF)
- ▶ Freshly Baked Fruit Tarts (NF)
- ▶ Chocolate Tarts (NF)

\$26 per person

CATERING THE INTERCONTINENTAL LIFE

BEVERAGE



BEVERAGE

CONSUMPTION BAR

ONE BARTENDER FOR EVERY 50 GUESTS IS REQUIRED.

BARTENDER FEE IS \$250 PER BARTENDER FOR THE FIRST 3 HOURS.

A CHARGE OF \$50 PER BARTENDER PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

WILLARD BRANDS | \$18 per drink

- ▶ Tito's Vodka
- ▶ Tanqueray Gin
- ▶ Espolon Blanco Tequila
- ▶ Bacardi Superior Rum
- ▶ Chivas Scotch
- ▶ Crown Royal Whiskey
- ▶ Maker's Mark Bourbon

SUPERIOR BRANDS | \$22 per drink

- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Woodford Reserve Bourbon
- ▶ Captain Morgan Original Spiced Rum
- ▶ Jack Daniel's Whiskey
- ▶ Patron Silver Tequila
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch

Please choose up to three beers from the following:

DOMESTIC BEER | \$9 per drink

- ▶ Bud Light | Budweiser | Michelob
- ▶ Miller Light | Samuel Adams

IMPORTED BEER | \$10 per drink

- ▶ Corona Extra | Heineken | Stella Artois
- ▶ Guinness Stout

CRAFT BEER | \$11 per drink

- ▶ DC Brau The Public Pale Ale | Flying Dog
Snake Dog IPA | Lagunitas Little Sumpin' Ale

HOUSE WINE | \$68 per bottle \$16 per glass

- ▶ Chardonnay and Cabernet Sauvignon

HOUSE SPARKLING WINE | \$65 per bottle

ASSORTED SOFT DRINKS | \$9 per drink

ASSORTED BOTTLED WATERS | \$8 per drink

ALL BARS INCLUDE:

Campari, Triple Sec, Rose's Lime Juice, Dry and Sweet Vermouth





BEVERAGE

HOSTED BAR

ONE BARTENDER FOR EVERY 50 GUESTS IS REQUIRED.

BARTENDER FEE IS \$250 PER BARTENDER FOR THE FIRST 3 HOURS.
A CHARGE OF \$50 PER BARTENDER PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

1-HOUR HOSTED BAR (Willard Brands)

- ▶ Tito's Vodka
- ▶ Tanqueray Gin
- ▶ Espolon Blanco Tequila
- ▶ Bacardi Superior Rum
- ▶ Chivas Scotch
- ▶ Crown Royal Whiskey
- ▶ Maker's Mark Bourbon
- ▶ Domestic, Imported and Craft Beers
- ▶ House Wines (The Seeker)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$36 per person

\$19 per person each additional hour

1-HOUR HOSTED BAR (Superior Brands)

- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Patron Silver Tequila
- ▶ Captain Morgan Original Spiced Rum
- ▶ Woodford Reserve Bourbon
- ▶ Jack Daniel's Whiskey
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch
- ▶ Domestic, Imported and Craft Beers
- ▶ House Wines (The Seeker)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$44 per person per hour

\$22 per person each additional hour

ALL BARS INCLUDE:

Campari, Triple Sec, Rose's Lime Juice, Dry and Sweet
Vermouth

BEVERAGE

CASH BAR

ONE BARTENDER FOR EVERY 50 GUESTS IS REQUIRED.

BARTENDER FEE IS \$250 PER BARTENDER FOR THE FIRST 3 HOURS.

A CHARGE OF \$50 PER BARTENDER PER HOUR APPLIES FOR EACH ADDITIONAL HOUR.

WILLARD BRANDS | \$25 per drink

- ▶ Tito's Vodka
- ▶ Tanqueray Gin
- ▶ Espolon Blanco Tequila
- ▶ Bacardi Superior Rum
- ▶ Chivas Scotch
- ▶ Crown Royal Whiskey
- ▶ Maker's Mark Bourbon

SUPERIOR BRANDS | \$30 per drink

- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Woodford Reserve Bourbon
- ▶ Captain Morgan Original Spiced Rum
- ▶ Jack Daniel's Whiskey
- ▶ Patron Silver Tequila
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch

DOMESTIC BEER | \$12.50 per drink

- ▶ Bud Light | Budweiser | Michelob
- ▶ Miller Light | Samuel Adams

IMPORTED BEER | \$14 per drink

- ▶ Corona Extra | Heineken | Stella Artois
- ▶ Guinness Stout

CRAFT BEER | \$15 per drink

- ▶ Corona Extra | Heineken | Stella Artois
- ▶ Guinness Stout

HOUSE WINE | \$22 per glass

- ▶ Chardonnay and Cabernet Sauvignon

HOUSE SPARKLING WINE | \$22 per glass

ASSORTED SOFT DRINKS | \$12.50 per drink

ASSORTED BOTTLED WATERS | \$11 per drink

ALL BARS INCLUDE:

Campari, Triple Sec, Rose's Lime Juice, Dry and Sweet Vermouth



BEVERAGE

SIGNATURE COCKTAILS

APEROL SPRITZ | \$24 per drink

- ▶ Aperol, Fresh Orange Juice, Club Soda, Prosecco and Orange Wheel Garnish

BEES KNEES | \$24 per drink

- ▶ Tanqueray Gin, Lemon Juice, Honey and Lemon Peel Garnish

CAIPIROSKA | \$24 per drink

- ▶ Tito's Vodka, Lime Juice, Cane Sugar, Club Soda and Lime Wedge Garnish

DARK AND STORMY | \$24 per drink

- ▶ Meyer's Dark Rum, Lime, Fresh Ginger Syrup, Club Soda and Mint Sprig Garnish

FRENCH 75 | \$24 per drink

- ▶ Tanqueray Gin, Fresh Lemon Juice, Seasonal Syrup, Prosecco and Lemon Twist Garnish

MANHATTAN | \$24 per drink

- ▶ Woodford Reserve Bourbon, Dolin Sweet Vermouth, Angostura Bitters and Brandied Cherry Garnish

MINT JULEP | \$24 per drink

- ▶ Woodford Reserve Bourbon, Turbinado Syrup, Fresh Mint and Mint Sprig Garnish

MOSCOW MULE | \$24 per drink

- ▶ Tito's Vodka, Fresh Lime Juice, Ginger Beer and Lime Wheel Garnish

NEGRONI | \$24 per drink

- ▶ Tanqueray Gin, Campari, Dolin Sweet Vermouth and Orange Peel Garnish

OLD FASHIONED | \$24 per drink

- ▶ Woodford Reserve Bourbon, Turbinado Syrup, Angostura Bitters and Orange Peel Garnish

SAZERAC | \$24 per drink

- ▶ Bulleit Rye, Peychaud's Bitters, Turbinado Syrup, Spritz of Absinthe and Lemon Twist Garnish

PALOMA | \$24 per drink

- ▶ Tres Generaciones Tequila Blanco, Fresh Grapefruit Juice, Fresh Lime Juice, Vanilla Syrup Club Soda, and Lime Wheel Garnish





BEVERAGE

ZERO-PROOF COCKTAILS

GARDEN EASTSIDE | \$16 per drink

- ▶ Seedlip Garden 108
- ▶ Simple Syrup
- ▶ Fresh Lime Juice
- ▶ Cucumber, Mint

TEA-THYME | \$16 per drink

- ▶ Seedlip Grove 42
- ▶ Fever Tree Tonic
- ▶ Fresh Lemon Juice
- ▶ White Peach Tea
- ▶ Raspberry-Thyme Syrup

CRANBERRY REFRESHER | \$16 per drink

- ▶ Cranberry Juice
- ▶ Pomegranate
- ▶ Fresh Lime Juice
- ▶ Fresh Orange Juice
- ▶ Fever Tree Ginger Ale

PANOMA | \$16 per drink

- ▶ Seedlip Spice 94
- ▶ Fever Tree Sparkling Grapefruit



BEVERAGE

BAR ENHANCEMENTS

MACALLAN SINGLE MALT SCOTCH WHISKY (2 oz pour)

12 yr. | \$26 per drink | \$390.00 per bottle

15 yr. | \$35 per drink | \$525.00 per bottle

18 yr. | \$78 per drink | \$980.00 per bottle

TITO'S VODKA | \$18 per drink

HENDRICK'S GIN | \$20 per drink

CORDIALS | \$18 per drink

- ▶ Amaretto Disaronno
- ▶ Aperol
- ▶ Campari
- ▶ Kahlua
- ▶ Limoncello
- ▶ Sambuca
- ▶ Baileys
- ▶ Benedictine D.O.M.



BEVERAGE

BAR ENHANCEMENTS

CORDIALS | \$22 per drink

- ▶ Grand Marnier
- ▶ Chartreuse Green
- ▶ Pernod Absinthe

CORDIALS AND COGNACS

REMY MARTIN | \$18 per drink

HENNESSY VSOP | \$20 per drink

REMY MARTIN VSOP | \$20 per drink

REMY MARTIN XO | \$40 per drink

HENNESSY XO | \$50 per drink

COURVOISIER | \$18 per drink

CATERING THE INTERCONTINENTAL LIFE

WINE LIST



WINE LIST

WHITE WINES

CHARDONNAY

- ▶ Seeker, California | \$68 per bottle
- ▶ La Crema, Russian River, California | \$86 per bottle
- ▶ Mon Frère Winery, Mendocino, California | \$88 per bottle
- ▶ Stags' Leap, Napa Valley, California | \$93 per bottle
- ▶ Albert Bichot, Burgundy, France | \$90 per bottle

PINOT GRIGIO

- ▶ Seeker, Veneto, Italy | \$68 per bottle
- ▶ Santa Margarita, Alto Adige, Italy | \$95 per bottle
- ▶ Bertani Velante, Veneto, Italy | \$77 per bottle

SAUVIGNON BLANC

- ▶ Girard, Napa Valley, California | \$66 per bottle
- ▶ Ferrari-Carano, Sonoma, California | \$72 per bottle
- ▶ Cloudy Bay, Marlborough, New Zealand | \$99 per bottle

RIESLING

- ▶ Chateau Ste. Michelle, Columbia Valley, Washington State | \$61 per bottle
- ▶ Maison Trimbach, Alsace, France | \$88 per bottle
- ▶ Heinz Eifel, Mosel, Germany | \$75 per bottle

WINE LIST

RED WINES

CABERNET SAUVIGNON

- ▶ Seeker, Argentina | \$68 per bottle
- ▶ Estancia, California | \$72 per bottle
- ▶ Hess Select, North Coast, California | \$77 per bottle
- ▶ Leviathan, California | \$95 per bottle

MERLOT

- ▶ CK Mondavi, Napa Valley, California | \$66 per bottle
- ▶ Decoy Sonoma, California | \$88 per bottle
- ▶ Frogs Leap, Napa Valley, California | \$92 per bottle
- ▶ Freemark Abbey, Napa Valley, California | \$75 per bottle

SHIRAZ / SYRAH

- ▶ Penfolds Koonunga Hill, Shiraz, SE, Australia | \$72 per bottle
- ▶ Jean Luc Colombo Syrah, Méditerranée, France | \$72 per bottle

PINOT NOIR

- ▶ Estancia, California | \$72 per bottle
- ▶ Seeker, France | \$72 per bottle
- ▶ MacMurray Ranch, Russian River, California | \$77 per bottle
- ▶ Au Contraire, Sonoma Country California | \$94 per bottle
- ▶ Etude, Carneros, California | \$99 per bottle
- ▶ Willakenzie Estate, Oregon | \$95 per bottle

MALBEC

- ▶ Terrazas, Alto Malbec, Mendoza, Argentina | \$72 per bottle
- ▶ Bodegas Caro Aruma, Mendoza, Argentina | \$77 per bottle

WINE LIST

SPECIALTY WINES

CHAMPAGNE

- ▶ Moët et Chandon Imperial Brut | \$125 per bottle
- ▶ Moët et Chandon Imperial Rosé | \$165 per bottle
- ▶ Ruinart Blanc de Blanc | \$180 per bottle
- ▶ Ruinart Rosé | \$205 per bottle
- ▶ Moët et Chandon Imperial Nectar | \$275 per bottle
- ▶ Veuve Cliquot | \$135 per bottle
- ▶ Veuve Cliquot La Grande Dame | \$475 per bottle
- ▶ Dom Perignon Brut | \$600 per bottle

ROSÉ

- ▶ Cote Mas Rosé, Cremant de Limoux, France | \$72 per bottle
- ▶ Whispering Angel, Provence, France | \$83 per bottle
- ▶ Château Soucherie, Loire Valley, France | \$80 per bottle

SPARKLING WINE

- ▶ Lunetta, Prosecco, Italy | \$68 per bottle
- ▶ Domaine Chandon, Brut, California | \$83 per bottle
- ▶ Domaine Chandon, Rosè Brut, California | \$72 per bottle
- ▶ Schramsberg Brut Rosé, California | \$120 per bottle

GENERAL INFORMATION

Audio Visual Systems

Audio Visual Systems (AVS) is the in-house audio-visual partner to Willard InterContinental Washington, D.C. AVS is available to assist with all your audio-visual requirements. Please contact AVS at +1 202 627 6902 or AVS-Willard@AVSShows.com to inquire about their services.

A production fee will be charged to the guest's master account when an outside production or AV company works at the hotel.

- Per day fee for Grand Ballroom is \$655
- Per day fee for Willard or Crystal Ballroom is \$515 each
- Per day fee for all other meeting rooms is \$210 each

A 6% tax and 24% service charge will be added to these prices. This fee is waived when the outside production or AV company contracts our hotel to service these amounts.

It is recommended that the production or AV company provide wireless microphone frequencies to AVS prior to using this equipment to ensure that there is no interference with other events in the hotel. If there is a conflict, the production or AV company must arrange to utilize other frequencies.

The Grand Ballroom is equipped with pin spot lighting provided by AVS. This is generally used for lighting table centerpieces. This is generally used for lighting table centerpieces. Extension cables, power strips, and teleconferencing for large audiences are provided by AVS. Hanging guest banners/signs on pipe and drape may be subject to a fee.

Banquet Rooms

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change during the planning process, the hotel reserves the right to transfer the function to a more appropriate room

Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. Round tables of eight or ten guests are recommended for meal functions unless otherwise requested by the client. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed, a setup change fee of \$250 - \$1,000 will be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Banquets.

Buffet Labels and Menu Presentation

The Catering Department will provide printed buffet labels for your event at no additional fee. We welcome the opportunity to create a custom designed menu card for your event at a nominal fee.

Choice Menu

A pre-determined choice menu can be offered for a minimum of 15 guests. The menu can include 1 choice of appetizer, 3 choices of entrée (including vegetarian) and 1 choice of dessert. To price your menu, the highest priced entrée plus \$10 applies to all entrées. Guarantees by entrée choice are due by noon, 3 business days prior to the event and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative.

A tableside entrée choice menu must be limited to 40 guests or less. Choice menu at the event can only be provided for the entrée course but can include up to (3) selections, including a vegetarian choice. Duet entrée options are excluded. The menu must be at least four courses in length. To price your menu, the highest priced entrée plus \$50 applies to all entrees.

GENERAL INFORMATION

Coat Room

Coat room attendants are available upon request at \$375 per attendant for three hours of service and \$50 per attendant per hour thereafter. Prices are subject to change without notice.

Credit Card Machine

A credit card machine is available at \$200 per machine and requires an attendant at \$150 per attendant for the first three hours. A charge of \$50 per hour per attendant applies for each additional hour.

Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

Deposits and Cancellations

Each event is to be prepaid ten (10) days in advance unless a credit application has been obtained four (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, wire transfer, personal check, certified check, or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be canceled, please note these deposits may be non-refundable. Also, the cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests by noon, 3 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan, dairy free, nut free and gluten free options that are appropriate for all guests.

Food and Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Catering. Additional fees will apply.

Menu Pricing

Menu prices and service charge will be confirmed six (6) months in advance. For events booked more than six (6) months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, three (3) business days prior to the event day. You will be charged for the guarantee, or the number served, whichever is greater. If no guarantee is given, the original number of contracted guests will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items will be subject to change and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours prior to the event.

EVENT DAY	GUARANTEE DUE
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

GENERAL INFORMATION

Internet Charges

Meeting Rooms: The hotel offers wired and wireless internet connections in our banquet space. The hotel is serviced with a high-speed connection capable of transmitting data at rates up to 10 Mbps per connection. The cost of our wired high-speed internet begins at \$500 for 5 Mbps (upload and download) per line per day with up to 150 users. Individual wireless connections are complimentary for 5 Mbps per connection per day.

Parking

Valet parking is available for all events. Day and evening parking will be available for a reduced rate when paid by and posted to the client's master account. Please contact your Catering representative for current pricing.

Small Group Fee

A \$250 fee applies for events of 10-20 guests. This fee is subject to a service charge and sales tax. This fee does not apply to vendor and staff meals.

For groups of 9 and less, menus from our restaurant will be provided by your catering/conference services manager.

Shipping

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 1-2 days prior to the event start date. The client will be billed starting at \$18 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged \$100 per day.

Special Occasion Cakes

Our Pastry Chef will be happy to design and create your special occasion cake. A minimum of \$450 will be charged for custom cakes, accommodating 30-35 guests. Please ask your Catering representative for more details.

Special Services

Should you require entertainment, photography, florals, décor, or ice carvings, your Catering representative will be happy to assist you.

Vendors

Load-ins for events will be through the loading dock only. The hotel does not permit vendors to load meeting materials or equipment through the hotel lobby. Please ask your Catering representative for a copy of our Vendor Guidelines for your review.

Taxes

Food and Beverage	10%
Guest Room	15.95%
Audio-Visual	6%
In House Labor Fees	10%
Miscellaneous Items (florals, linen, etc.)	6%
Contracted Labor	6%

Service Charges

Banquets	24%
Porterage (round trip)	\$14 per person
Guestroom Delivery	\$4 per room per gift
Housekeeping	
Room per night (suggested)	\$3 per room / deluxe room \$5 / junior suite \$7 / executive suite

Attendant Fees

Bartender / Cashier	\$250 for 3 hours of service
Chef / Carver	\$200 for 2 hours of service
Additional hours are \$50 per attendant per hour	

Butler Fees

4-hour minimum	\$200 per hour per butler
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