

**WILLARD INTERCONTINENTAL
WASHINGTON, D.C.**

2023 BANQUET MENUS



GENERAL INFORMATION



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

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

- Per day fee for the Grand Ballroom is \$655
- Per day fee for the 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 AVS to service these amounts.

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

The Grand Ballroom is equipped with pin spot lighting provided by AVS. 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. The highest priced entree prevails for all and the entrée accompaniments will be uniform for each guest. Different accompaniments for each entrée can be provided for an additional \$10 per person. 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 and, as with the pre-determined choice menu, the entree accompaniments are uniform for all guests. Different accompaniments for each entrée can be provided for an additional \$10 per person. To price your menu, the highest priced entrée will prevail for all and there is an additional \$40 surcharge per person.

Coat Room: Coat room attendants are available upon request at \$375 per attendant for three hours of service and \$100 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 to 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 10 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable. Also, cancellation of any events will be subject to a cancellation fee per your contract.

GENERAL INFORMATION



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 and gluten free options that are appropriate for all guests.

Food/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 6 months in advance. For events booked more than 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**, 3 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that 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

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. 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.

Service and Labor: A \$75 labor charge is applicable for groups of 25 or less. There is no additional charge for parties of 26 or more. If the host requires extra service personnel in excess of our normal staffing, a \$200 per hour charge will be applied for each additional server required (four-hour minimum for each server). For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour.

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

Taxes:

Food and Beverage	10%
Guest Room (<i>as of April 1, 2023</i>)	15.95%
Audio-Visual	6%
Coat Check and Other Labor Fees	6%
Miscellaneous Items	6%
(florals, entertainment, linen upgrades, etc.)	

Service Charges:

Banquets	24%
----------	-----

Porterage:

Per Person (roundtrip)	\$14
------------------------	------

Room Delivery:

Per Room per gift (inside room)	\$4
---------------------------------	-----

Housekeeping:

Room per night (suggested)	\$3 Deluxe
	\$5 Junior Suite
	\$7 Executive Suite

Attendant Fee:

Service up to first three hours, \$50 per hour per attendant will be applicable for each additional hour.

Bartender	\$200 per bartender
Chef Attendant/Carver / Cashier	\$200 per attendant
Butler (4 Hour Minimum)	\$200 per hour per butler

BREAKFAST BUFFET



Based on two-hour service and minimum of 15 guests

Breakfast buffet served with:

Chilled Fresh Orange Juice and Grapefruit Juice
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

WILLARD INTERCONTINENTAL

Sliced Seasonal Fresh Fruits and Berries

Willard Housemade Danish Pastries, Muffins,
Plain and Chocolate Croissants
Sweet Cream Butter and Fruit Preserves

Organic Plain and Assorted Fruit Yogurt

Assorted Cereals

\$44.00 per person

THE SILVER SPRING

Sliced Seasonal Fresh Fruit and Berries

Individual Organic Plain and Assorted Fruit Yogurt Cups

Scrambled Eggs with Fresh Herbs

Crispy Applewood Smoked Bacon

Chicken Apple Sausage

Breakfast Potato Medley with Fine Herbs

Fruit Danish Pastries, Breakfast Breads,
Plain and Chocolate Croissants
Sweet Cream Butter and Fruit Preserves

\$57.00 per person

NATURALLY HEALTHY

Sliced Seasonal Fresh Fruit and Berries

Greek Yogurt, Fruit Compote

Multi-Grain Pancakes, Pecans, Banana, and
Vermont Maple Syrup

Steel Cut Oatmeal with Toasted Pecans, Brown Sugar,
Raisins, Dried Fruit, Cinnamon and Honey

Bran Muffins and Healthy Breakfast Breads
Sweet Cream Butter and Fruit Preserves

\$49.00 per person

THE ROCKVILLE

Sliced Seasonal Fresh Fruit and Berries

Greek Yogurt, Fruit Compote

Scrambled Eggs with Fresh Herbs

Crispy Applewood Smoked Bacon

Chicken Apple Sausage

Breakfast Potato Medley with Fine Herbs

Assorted Bagels with Regular and Light Cream Cheeses

Fruit Danish Pastries, Breakfast Breads,
Plain and Chocolate Croissants
Sweet Cream Butter and Fruit Preserves

\$62.00 per person

PLEASE NOTE:

~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
~ Items subject to change. Based upon availability.

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

PLATED BREAKFAST



Plated breakfast served with:

Choice of Chilled Fresh Orange or Grapefruit Juice offered tableside

Greek Yogurt, Fruit Compote

The Willard Breakfast Pastry Basket

Fruit Danishes, Miniature Muffins, Plain and Chocolate Croissants

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas

A Selection of Whole, 2% and Skim Milk

PLATED BREAKFAST ENTRÉE SELECTIONS

*A choice of entrée in advance can be offered with a maximum of 2 options. The highest priced entrée applies for all entrees.
The guaranteed count by entrée is required 72 business hours in advance.*

Roasted Tomato Frittata (V) \$40.00

Grilled Green Asparagus

Baked Brioche French Toast \$43.00

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

Classic Eggs Benedict \$51.00

*Poached Egg, Smoked Canadian Bacon, Toasted English Muffin, Topped with Hollandaise Sauce
Served with Asparagus and Red Bliss Potato Relish*

Fluffy Scrambled Eggs with Fine Herbs \$52.00

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

Vegan Breakfast (VV) \$49.00

Braised Swiss Chard, Quinoa, Edamame, Spinach, Tofu, Tomato Confit and Steamed White Rice

Steak and Eggs \$72.00

Grilled Petite Filet on Brioche Toast, Gruyere Cheese, Fried Eggs and Roasted Roma Tomatoes

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BRUNCH BUFFET



Based on two-hour service and minimum of 15 guests

*For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant will be applicable for the first three hours.
A charge of \$50 per hour per attendant applies for each additional hour.*

Brunch buffet served with:

Chilled Fresh Orange Juice and Grapefruit Juice
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

THE SUNDAY BRUNCH

Sliced Seasonal Fresh Fruit and Berries

Greek Yogurt, Fruit Compote

Crispy Applewood Smoked Bacon

Chicken Apple Sausage

Breakfast Potato Medley with Fine Herbs

Scrambled Eggs with Fresh Herbs

Pancake or French Toast

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

\$75.00 per person

ENHANCEMENT:

Crispy Fried Chicken *\$12.00 per person*

MIMOSA OR BELLINI BAR

Select Two

Freshly Squeezed Orange Juice, Grapefruit, Pomegranate,
Pineapple, Peach Puree or Cassis Kir

Garnish with fresh berries

Maschio Prosecco, Veneto, Italy *\$15.00 per glass*

Moët et Chandon Imperial Brut *\$21.00 per glass*

(Minimum of 20 guest and bartender required)

BLOODY MARY BAR

\$18.00 per glass

Select Two

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

(Minimum of 20 guest and bartender required)

PLEASE NOTE:

~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.

~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."

~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

~ Items subject to change. Based upon availability.

V = Vegetarian

VV = Vegan

GF = Gluten Free

DF = Dairy Free

NF = Nut Free

ENHANCE YOUR BREAKFAST OR BRUNCH



Based on two-hour service

*For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant will be applicable for the first three hours.
A charge of \$50 per hour per attendant applies for each additional hour.*

BREAKFAST OR BRUNCH STATIONS

AVOCADO TOAST BAR

\$30.00 per person

Make your own:

Toasted Rustic Artisan Bread, Smashed Avocado,
Cherry Tomatoes, Crumbled Bacon, Chopped Eggs,
Herbs and Spices

(Minimum of 25 guests)

BELGIAN WAFFLES

\$19.00 per person

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

PANCAKES

\$26.00 per person

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

EGGS BENEDICT

\$28.00 per person

Traditional Canadian Bacon
House Smoked Salmon *+\$10.00 per person*

*Served on an English Muffin with Hollandaise Sauce
(Minimum of 15 guest)*

*Can be offered as an attended station with
1 Chef Required at \$200*

EGGS AND OMELETS

\$25.00 per person

Chef Attendant Required

Eggs Any Style (Fried, Scrambled, Omelets), Egg Whites
and Egg Beaters

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 and Guacamole

(Minimum of 15 guests)

1 Chef Required at \$200

FAR EAST BREAKFAST

\$32.00 per person

Rice Congee with Crabmeat and Green Onions,
Vegetable and Chicken Dim Sum, Steamed Pork Buns,

MAKE YOUR OWN ACAI BOWL *\$25.00 per person*

Yogurt, Acai Berries, Mixed Berries, Pineapple, Dragon
Fruit, Granola, Shaved Coconut and Honey

(Minimum of 15 guest)

STRIP LOIN CARVING

\$650.00 each

Chef Attendant Required

Silver Dollar Rolls, Horseradish Cream and
Whole Grain Dijon Mustard

(Serves 40-75 guests)

1 Chef Required at \$200

PLEASE NOTE:

- ~ Applicable district sales taxes and service charge will apply to all food and beverage pricing.*
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."*
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
- ~ Items subject to change. Based upon availability.*

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

ENHANCE YOUR BREAKFAST OR BRUNCH



Based on two-hour service.

Breakfast enhancements may be added to any buffet breakfast or brunch menu.

ENHANCEMENTS

ASSORTED BAGELS	<i>\$58.00 per dozen</i>
<i>Served with Regular and Light Cream Cheeses, Sweet Cream Butter and Fruit Preserves</i>	
ASSORTED DONUTS AND DONUT HOLES	<i>\$50.00 per dozen</i>
BAGELS AND LOX	<i>\$25.00 per person</i>
<i>Sustainable House Smoked Norwegian Farmed Salmon, Mini Bagels, Regular and Light Cream Cheeses, Capers, Red Onions, Boiled Eggs and Dill</i>	
CRISPY APPLEWOOD SMOKED BACON	<i>\$10.00 per person</i>
CRISPY TURKEY BACON	<i>\$10.00 per person</i>
CHICKEN APPLE OR TURKEY SAUSAGE	<i>\$10.00 per person</i>
CORNED BEEF HASH	<i>\$12.00 per person</i>
GRILLED ASPARAGUS	<i>\$8.00 per person</i>
HEALTHY BREAKFAST WRAP	<i>\$16.00 each</i>
<i>Herb Flavored Flour Tortilla Wrap, Scrambled Egg Whites, Roasted Turkey Bacon, Spinach, Tomatoes and Pico de Gallo</i>	
HOMEMADE SPINACH AND TOMATO QUICHE	<i>\$14.00 each</i>
IMPORTED AND DOMESTIC CHEESE DISPLAY	<i>\$25.00 per person</i>
<i>Served with Fruit Garnish, Assorted Crackers and Baguettes</i>	
MAKE YOUR OWN ACAI BOWL	<i>\$25.00 per person</i>
<i>Yogurt, Acai Berries, Mixed Berries, Pineapple, Dragon Fruit, Granola, Shaved Coconut and Honey</i>	
ORGANIC EGG FRITTATA	<i>\$9.00 each</i>
<i>Aged Provolone, Buffalo Mozzarella and Tomato, Topped with Asparagus and Parmesan Cheese</i>	
ORGANIC PLAIN AND ASSORTED FRUIT YOGURT CUPS	<i>\$6.00 per person</i>
OVEN ROASTED BRUSSELS SPROUTS	<i>\$8.00 per person</i>
OVEN ROASTED ROMA TOMATOES	<i>\$8.00 per person</i>
<i>Topped Parmesan Cheese</i>	
SCRAMBLED EGGS	<i>\$8.00 per person</i>
<i>Topped with Vermont Cheddar Cheese</i>	
SOUTHERN BISCUITS AND GRAVY	<i>\$10.00 each</i>
<i>Freshly Baked Biscuits, Sausage Gravy, Whipped Butter and Honey</i>	
SOUTHWESTERN WRAP	<i>\$14.00 each</i>
<i>Herb Flavored Flour Tortilla Wrap, Scrambled Eggs, Bacon, Roasted Potatoes, Tomatoes and Ranchero Sauce</i>	
STEEL CUT OATMEAL	<i>\$19.00 per person</i>
<i>Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon and Honey</i>	
WILLARD BREAKFAST SANDWICH	<i>\$15.00 each</i>
<i>Toasted English Muffin, Canadian Bacon, Scrambled Eggs with Herbs and Cheddar Cheese</i>	
WILLARD BREAKFAST SLIDER	<i>\$14.00 each</i>
<i>Griddled Eggs, Sausage Patty, American Cheese on Butter Brioche Bun</i>	

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

PLEASE NOTE:

~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.

~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."

BREAKS A LA CARTE



For Five Coffee and Tea <i>(2 Hour Service)</i> Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas A Selection of Whole, 2% and Skim Milk <i>Coffee is not available by the half gallon</i>	<i>\$145.00 per gallon</i>	Willard Breakfast Pastry Basket Assorted Muffins, Fruit Danish Pastries, Breakfast Bread, <i>Plain and Chocolate Croissants</i> <i>Served with Sweet Cream Butter, Honey, and Fruit Preserves</i>	<i>\$60.00 per dozen</i>
Assorted Regular and Diet Soft Drinks Coke, Diet Coke, Sprite, and Ginger Ale	<i>\$7.00 per bottle</i>	Assorted Bagels Served with Regular and Light Cream Cheeses <i>Served with Sweet Cream Butter, Honey and Fruit Preserves</i>	<i>\$58.00 per dozen</i>
Natural Spring and Mineral Waters 750 ml bottle	<i>\$8.00 per bottle</i> <i>\$11.00 per bottle</i>	Willard Breakfast Sandwich <i>Toasted English Muffin, Canadian Bacon, Scrambled Eggs with Herbs and Cheddar Cheese</i>	<i>\$180.00 per dozen</i>
Assorted Chilled Milk <i>Select Three</i> Soy, Whole, Skim, 2% or Chocolate Milk	<i>\$7.00 per person</i>	Willard Breakfast Slider <i>Griddled Eggs, Sausage Patty, American Cheese on Butter Brioche Bun</i>	<i>\$168.00 per dozen</i>
Chilled Fruit Juices Orange, Grapefruit, Apple and V-8™	<i>\$68.00 per gallon</i>	Assorted Bars Fruit, Granola, KIND and Clif Bars	<i>\$9.00 each</i>
Energy Drinks Regular and Sugarfree Red Bull, Gatorade	<i>\$9.00 per bottle</i>	Assorted Gourmet Cupcakes	<i>\$85.00 per dozen</i>
Infused Water Citrus, Cucumber, Watermelon, or Strawberry	<i>\$60.00 per gallon</i>	Assorted Homemade Cookies Chocolate Chip, Double Chocolate, Mocha, Peanut Butter, Mint Julep, Frosted Sugar, and Oatmeal Raisin	<i>\$55.00 per dozen</i>
Preserved Bottled Juices Cranberry, Apple, Orange and V-8™	<i>\$7.00 per bottle</i>	Assorted Mini Muffins Blueberry, Whole Wheat Bran and Orange Cranberry <i>Served with Sweet Cream Butter, Honey and Fruit Preserves</i>	<i>\$56.00 per dozen</i>
		Assorted Packaged Snacks Chips and Popcorns Snack Mixes	<i>\$7.00 per bag</i> <i>\$15.00 per bag</i>
		Assorted Petite Cookies Assorted Tea Cookies and Amaretti Biscotti	<i>\$65.00 per dozen</i>
		Assorted Finger Sandwiches Chef's Selection to Alternate Daily	<i>\$75.00 per dozen</i>
		Candy Bars Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Milk Chocolate M&M's, and Reese's Peanut Butter Cups	<i>\$7.00 each</i>
		Fresh Sliced Seasonal Fruit and Berries	<i>\$13.00 per person</i>
		Gourmet Mixed Nuts	<i>\$35.00 per bowl</i>
		Imported and Domestic Cheese Display <i>Served with Fruit Garnish and Assorted Crackers</i>	<i>\$25.00 per person</i>
		Vegetable Crudité <i>Served with Assorted Dips</i>	<i>\$17.50 per person</i>
		Warm Jumbo Salted Pretzels	<i>\$55.00 per dozen</i>

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

THE MED BREAKS



Based on one hour service

AVOCADO TOAST BAR

\$35.00 per person

Make your own:

Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs, Herbs and Spices

An Assortment of Chilled Willard Infused Water Infused with Citrus, Cucumber Mint and Seasonal Berries
(Minimum of 25 guests)

CAPPUCCINO AND ESPRESSO STATION

\$26.00 per person

A Selection of Cappuccino and Espresso Served with Hazelnut, Caramel and Vanilla Flavored Syrups, Chocolate Shavings and Cinnamon

*1 Station Attendant required at \$200 per 75-100 guests
1 Cappuccino machine required at \$500*

(Minimum of 15 guests)

CHOCOLATE BREAK

\$36.00 per person

Chocolate Dipped Fruit, Double Fudge Brownies, Handcrafted Chocolates and Chocolate Mousse in Edible Tulip Cups

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

COFFEE CAKE BAR

\$28.00 per person

Select Three

Cinnamon Swirl, Lemon Poppy Seed, Banana, Blueberry and Double Chocolate

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk
(Minimum of 50 guests)

“IN THE KNOW” GARDEN BREAK *\$29.00 per person*

Fresh Seasonal Vegetable Sticks

Served with Guacamole and Blue Cheese Dip

Warm Miniature Quiche

Traditional Hummus with Soft Pita Bread and Pita Chips

An Assortment of Chilled Willard Infused Water Infused with Citrus, Cucumber Mint and Seasonal Berries

“IN THE KNOW” TAFT AMERICAN PASTIME

\$29.00 per person

Pigs in a Blanket, Baby Angus Burgers, Cracker Jacks, Warm Jumbo Pretzels and Chocolate Chip Cookies

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

“IN THE KNOW” WASHINGTON’S MOUNT VERNON

\$30.00 per person

Cherry Crumble Tarts, Mint Julep Cookies, Oatmeal Cookies and Old Bay Seasoned Popcorn.

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

KID IN A CANDY STORE BREAK

\$27.00 per person

Create Your Own Candy Bag:

Red and Black Licorice, Sour Patches, Gummy Worms, Caramel Popcorn, Cola Bottles, Assorted Lollipops and Jelly Beans

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk
(Minimum of 50 guest)

THE MORNING BREAK

\$30.00 per person

Granola Yogurt Parfait, Assorted Miniature Muffins, Seasonal Berry Smoothie Shooters and Seasonal Fruit Salad

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
A Selection of Whole, 2% and Skim Milk

THE TRAIL MIX BREAK

\$36.00 per person

Create Your Own Blend:

Assorted Nuts, Dried Seeds and Dried Fruit

An Assortment of Chilled Willard Infused Water Infused with Citrus, Cucumber Mint and Seasonal Berries
(Minimum of 25 guests)

PLEASE NOTE:

~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.

~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding “Guarantees.”

~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

~ Items subject to change. Based upon availability.

V = Vegetarian

VV = Vegan

GF = Gluten Free

DF = Dairy Free

NF = Nut Free

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

FRESH FROM THE GARDEN

Caesar Salad (V) \$14.00

*Crisp Romaine, Parmigiano Reggiano, Toasted Garlic Croutons
Fresh Ground Pepper, Traditional Caesar Dressing*

Ribbon Salad (VV GF) \$14.00

*Artisan Greens, Cucumbers, Carrots, Beet Ribbons
Maple Balsamic Vinaigrette*

Red Quinoa (V GF) \$15.00

*Baby Arugula, Cranberries, Marcona Almonds, Watermelon Radish
Lemon Vinaigrette*

Hydro Bibb Lettuce (V) \$16.00

*Candied Pecan, Port Wine Soaked Mission Figs
Stilton Cheese, Port Wine Vinaigrette*

Watermelon and Apple Salad (V GF) \$16.00

*Mache Greens, Golden Raisins
Feta Cheese, Walnut Vinaigrette*

Superfood Salad (VV DF) \$16.00

*Spinach, Kale, Blueberries, Farro, Radish Carpaccio
Raspberry Champagne Vinaigrette*

Roasted Golden and Red Beets (VV GF DF) \$16.00

*Goat Cheese Gratin
Chive Oil, Vanilla Vinaigrette*

Traditional Wedge Salad (GF) \$16.00

*Baby Iceberg Lettuce, Smoked Bacon, Tomato,
Hard Boiled Eggs, Diced Red Onions
Chives, Russian Dressing*

Poached Pear Salad (V GF) \$19.00

*Dual Colored Port Wine Poached Pear, Baby Arugula
Shaved Aged Parmesan, Port Wine Vinaigrette*

Mozzarella Buffalo and Heirloom Tomato (V GF) \$20.00

*Yellow and Red Tomato Carpaccio, Aged Balsamic Injected Buffalo Mozzarella
Micro Basil, EVOO*

Butter Lettuce and Caramelized Apple (V) \$20.00

*Butter Lettuce, Caramelized Apple Wedges
Toasted Pine Nuts, Calvados Vinaigrette*

INTERMEZZOS

Fruit Sorbet \$12.00

Selection of Wild Raspberry, Meyer Lemon, Tropical Mango or White Peach

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

SOUPS

Zucchini Bisque (V GF) \$14.00
Chevre Cream

Farmers Market Vegetable Minestrone (DF) \$14.00

Italian Chicken Noodle Soup (DF) \$14.00
Roasted Chicken, Artichoke, Vine Ripe Tomato, Shell Pasta, Fresh Parsley

Roasted Cauliflower Soup (VV GF) \$14.00
Austrian Pumpkin Seed Oil

Wild Mushroom Crème Velouté (V GF) \$18.00
Organic Seasonal Mushrooms with Truffle Oil

Maryland Crab Soup \$24.00

Lobster Bisque \$24.00
Lobster Custard, Brioche Croutons

Soup en Croute additional \$5.00

APPETIZERS

Blackened Prawn Cocktail (GF) \$24.00
Shaved Fennel, Orange Segments, Micro Celery, Pink Peppercorn Vinaigrette

Scallop Crab Meat (GF) \$28.00
Avocado Tower, Micro Green Medley, Charred Corn Vinaigrette

Chesapeake Jumbo Lump Crab Cake \$38.00
Celery Root Cole Slaw, Classic Tartar Sauce

Scallop en Croute \$29.00
Maryland Scallops in Cardinal Sauce in Puff Pastry

Seafood Vol-au-Vent \$34.00
Shrimp, Scallops, Calamari and Mussels in Lobster Stew with Caramelized Pearl Onions, Button Mushrooms

Melon and Prosciutto (GF) \$28.00
Hydro Mache Greens, Aged Balsamic Vinegar, Lemon Pepper Vinaigrette

Duck Duet \$32.00
Duck Leg Confit, Foie Gras Torchon, Micro Salad, Brandy Cherry Reduction

Maine Lobster Cocktail (GF) \$38.00
Tomato Confit, Micro Basil, Lemon Caviar Crème Fraiche

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

CHILLED ENTRÉE SALADS

Available for Lunch Service Only

Enhance Your Salad by Adding Protein:

Grilled Portobello Mushroom \$9.00

6 oz Grilled Chicken \$12.00

6 oz Grilled Steak \$24.00

Jumbo Shrimp (5pcs) \$16.00

6 oz Salmon \$16.00

Cobb Salad \$36.00

Smoked Bacon, Avocado, Roasted Tomatoes, Cucumbers, Boiled Eggs, Crumbled Blue Cheese, Ranch Dressing

Artisan Salad \$41.00

Boston Lettuce, Heirloom Tomatoes, Green Beans, Crispy Onions, Italian Dressing

Asian Salad (DF) \$42.00

Teriyaki Glazed Flavored Protein, Stir Fry Vegetables, Lo Mein Noodles, Toasted Sesame Seeds, Ginger Vinaigrette

Healthy Style \$48.00

Tabbouleh, Miniature Cucumbers, Tomato Confit, Marinated Mediterranean Olives, Lemon Vinaigrette

PLEASE NOTE:

- ~ Applicable district sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

HOT ENTREES

Oven Roasted Herb Crusted Chicken Breast (GF) \$52.00

Roasted Garlic Mashed Potatoes, Honey Glazed Baby Carrots, Haricot Verts, Natural Au Jus

Sun-Dried Tomato and Goat Cheese Stuffed Chicken \$52.00

Smoked Gouda Stone Ground Grits, Baby Squash Ratatouille, Marsala Au Jus

Maryland Crab Meat Stuffed Chicken Breast (DF) \$62.00

Lemon Orzo, Shallot Roasted Brussels Sprouts, Grain Mustard Au Jus

Pan Seared Salmon "Oscar" \$64.00

Topped with Crab Meat, Mélange of Asparagus, Cipollini Onions, Crimini Mushrooms, Fingerling Potatoes, Beurre Blanc

Orange and Pepper Crusted Mahi Mahi (GF) \$60.00

Fennel Purée, Braised Swiss Chard, Charred Yellow and Red Tear Drop Tomatoes, Lemon Beurre Blanc

Bronzed Halibut Filet \$64.00

Asparagus, Carrots, Wild Mushrooms, Fingerling Potatoes, Citrus Beurre Blanc

Pan-Roasted Florida Snapper (GF DF) \$70.00

Grilled Asparagus, Yukon Gold Potato and Celery Root Purée, Meyer Lemon Caper Butter Sauce

Pan Seared Rockfish \$72.00

Saffron Basmati Rice, Ginger Scented Glazed Baby Root Vegetables, Miso Broth

Pan Roasted Pork Tenderloin \$69.00

Mascarpone Mashed Potatoes, Garlic Scented Roasted Broccolini, Calvados Apple Sauce

Slow Braised Boneless Short Ribs (GF) \$78.00

Parsnip Puree, Roasted Baby Seasonal Vegetables, Horseradish Gremolata

Pan Seared New York Strip \$86.00

Potato Galette, Heirloom Rainbow Carrots, Caramelized Shallots, Cabernet Demi Glaze

Pepper Crusted Filet Mignon 8oz (GF) \$92.00

Signature Au Gratin Potato, Baby Carrot and Asparagus Medley, Madeira Reduction

3oz Maryland Jumbo Lump Crab Cakes (2 pieces) \$86.00

Old Bay Roasted Fingerling Potatoes, Cole Slaw, Remoulade

Roasted Veal Tenderloin (GF) \$96.00

Truffle Potato Duchesse, Morel Mushroom Brandy Cream Sauce

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

COMBINATION ENTREES

Herb Crusted Chicken Breast and Atlantic Salmon \$72.00

Wild Mushroom Risotto, Honey Glazed Rainbow Baby Carrots, Herb Beurre Blanc

Petite Beef Tenderloin and Sun-Dried Tomato Crusted Australian Barramundi (GF) \$92.00

Wild Rice Pilaf, Asparagus, Chianti Wine Reduction

Roasted Quail and Seared Chilean Sea Bass (DF) \$120.00

Chive Mashed Potatoes, Baby Vegetable Mélange, Pomegranate Reduction

Seared Petit Filet Mignon and Maryland Crab Cake \$96.00

Pommes Duchesse, Haricot Verts, Carrot Bundle, Perigord Truffle Demi Glace

Herb Crusted Lamb Chops and Lobster Tail Thermidor (GF) \$120.00

Roasted Garlic and Chive Potato Purée, Pinot Noir Jus, Chili Citrus Emulsion

Seared Beef Tenderloin and Crab Meat Stuffed Prawns \$115.00

Roasted Fingerling Potatoes, Asparagus Bundle, Champagne Beurre Blanc

VEGETARIAN AND VEGAN ENTREES

Roasted Vegetable Napoleon (VV) \$40.00

Lemon Scented Tomato Relish, Basil Pesto

Vegetable Strudel (VV) \$41.00

Cauliflower Risotto and Roasted Red Pepper Coulis

Roasted Moroccan Spiced Root Vegetables (VV) \$41.00

Saffron Tofu Couscous, Middle Eastern Dry Fruits with Toasted Almonds, Cumin Tomato Broth

Cumin Spiced Cauliflower Steak (VV, GF) \$42.00

Jasmine Rice, Chick Peas, Ginger Scented Tomato Sauce

Wild Mushroom and Roasted Garlic Potato Napoleon (VV, GF) \$43.00

Wilted Spinach, Truffle Scented Mushrooms, Roasted Eggplant Risotto, Yellow Pepper Coulis

Butternut Squash Ravioli (V) \$42.00

Fried Sage, Toasted Pine Nuts, Brown Butter

Vegetable and Mushroom Risotto (V GF) \$42.00

Seasonal Baby Vegetables, Roasted Oyster Mushrooms, Parmesan, Fine Herbs

Mushroom and Herb Gnocchi (V) \$42.00

Roasted Porcini Mushrooms, Parmesan Crisp, Fresh Herbs, Pumpkin Seed Oil

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

PLATED MENUS



*All Plated Meals are Served with Freshly Baked Bread and Creamy Butter
Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea*

DESSERTS

Fresh Seasonal Berries (GF NF) \$17.00
Spearmint Syrup, Vanilla Chantilly Cream

Almond Pear Tart \$17.00
Orange Scented Crème Anglaise, Toasted Pistachios

The Willard's Bread Pudding \$16.00
Warm Dark Chocolate Sauce, Amarena Cherry Gelato

Devil's Food Chocolate Cake Trifle (NF) \$16.00
Layers of Devil's Food Cake, Chocolate Mousse, Fresh Raspberries

The Willard's Vanilla Crème Brûlée (NF) \$16.00
Fresh Berries, Cocoa Nib Tuile

New York Style Vanilla Cheesecake (NF) \$16.00
Strawberry Vanilla Compote, Classic Lady Fingers

Warm Blueberry Crumble \$16.00
Butterscotch Ice Cream

Warm Cinnamon Apple Crumble \$16.00
Butterscotch Ice Cream

Baked Dark Chocolate Tart (NF) \$17.00
Raspberry Sauce, Fresh Berries

Lemon Meringue Tart (NF) \$17.00
Strawberry Sauce, Fresh Berries, Candied Violet Flower

Chocolate Hazelnut Tartufo Semifreddo \$17.00
Vanilla Gelato Wrapped in Hazelnut Chocolate Semifreddo, Almond Dacquoise

Baked Granny Smith Apple (NF) \$17.00
Warm Ricotta Filling, Honey Gelato, Raisins, Caramelized Brown Sugar

Duet of Desserts of your Choice \$24.00

VEGAN DESSERTS

Carrot Cake (VV GF NF) \$18.00
Strawberry Sauce

Chocolate Cake (VV GF NF) \$20.00
Raspberry Sauce

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

NEIGHBORHOOD DELI

- Farmers Market Vegetable Minestrone (DF V VV)
- Organic Mesclun Green Salad with Assorted Dressings (GF DF V VV)
- Red Potato Salad with Celery, Bacon, Chives and Whole Grain Mustard (GF DF)
- Deviled Egg Salad (GF V)
- Butcher Block: (DF)
- Pepper Crusted Roasted Beef, Smoked Turkey, Salami, Virginia Ham and Sopressata
or
Tuna Salad and Chicken Salad
- Deli Style Cheeseboards to Include: (GF)
Cheddar, Swiss, Provolone and Pepper Jack Cheese
- Artisan Bread Basket to Include:
Kaiser Rolls, Ciabatta, Whole Grain Focaccia, Baguette
- Relishes to Include: (GF DF)
Sliced Tomatoes, Onions, Pickles and Butter Lettuce
- Assorted Condiments to Include:
*Dijon and Grain Mustards,
Classic Mayonnaise and Prepared Horseradish* (GF)
- Kettle Chips and Pretzels (DF)
- Cookies, Brownies and Blondies (NF)

\$64.00 per person

Available for Lunch Service Only

HEALTH AND WELLNESS

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

\$65.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

SANDWICH SHOP

Chicken Noodle Soup (DF)

Tossed Caesar Salad with Romaine, Croutons,
Parmigiano Reggiano and Caesar Dressing (V)

Crisp Vegetable Crudites (GF V VV)
with Ranch Dip and Blue Cheese

German Style Potato Salad (GF DF V)

Elbow Pasta Salad (V VV)

Premade Sandwiches with Tomato and Lettuce Cut in Half:

Peppered Roast Beef and Roasted Mushrooms, Caramelized
Onions, Horseradish Cream on a Kaiser Roll

Smoked Breast of Turkey, Brie Cheese and
Alfalfa Sprout on a Croissant

Virginia Ham, Capicola, Mortadella, Pepperoncini
on Ciabatta

Grilled Vegetables, Goat Cheese and
Pesto on Sun-Dried Tomato Focaccia (V)

Assorted Condiments to Include:
Mustards, Mayonnaise, Horseradish and Pesto Aioli (GF)

House Made Potato Chips (GF DF)

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

\$68.00 per person

Available for Lunch Service Only

BURGER BAR

Vegetarian Chili (V VV)

Crisp Greens, Cherry Tomatoes, Cucumbers,
Shredded Carrots, Onions
Assorted Dressings (GF DF V VV)

Normandy Style Potato Salad with Roasted
McIntosh Apples, Yellow Fin Potatoes, Frisée, Lardon and
Calvados Grain Mustard Dressing (V VV)

Burger Buns to Include:
Kaiser, Brioche and Multigrain

Patties to Include: (GF DF)
Black Angus Beef, Turkey and Impossible Burger (VV)

Relishes to Include: (GF DF)
Sliced Tomatoes, Onions, Pickles and Butter Lettuce

Assorted Condiments to Include:
Pickles, Ketchup, Mayonnaise, Mustard (GF DF),
BBQ Sauce (DF)

Cheeses to Include: (GF)
Cheddar, Pepper Jack and Swiss

Curly French Fries (DF)

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

\$70.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

HILL COUNTRY

Local Seafood Chowder (GF)

Garden Greens with Roasted Beets and
Pistachio Sherry Vinaigrette (GF DF V VV)

Marinated Mushroom, Roasted Pepper and
Mozzarella Ciliegine (GF V)

Toasted Orzo Pasta, Crumbled Feta Cheese,
Mediterranean Olives and Herb Vinaigrette (V)

Parmesan Crusted Chicken Breast,
Lemon Caper Butter Sauce

Five Cheese Ravioli, Tomato Basil Ragout

Braised Boneless Short Ribs, Caramelized Cipollini Onions
(GF DF)

Herb Roasted Fingerling Potatoes (GF DF V VV)

Seasonal Vegetable Medley (GF DF V VV)

Red Velvet Cake Bites (NF),
Classic Lemon Chess Tarts (NF) and
Chocolate Pecan Tarts

\$70.00 per person

LIFE STYLE BUFFET

Carrot-Ginger Soup, Toasted Millet (GF V VV)

Roasted Butternut Squash and Frisée, Pomegranate Seeds,
Toasted Flax Seeds, Tahini Purée and
Pomegranate Balsamic Vinaigrette (GF DF V VV)

Marinated Kale, Red Chili Flakes, Lemon, Olive Oil,
Blueberries (GF DF V VV)

Tomato Gazpacho with Avocado
Micro Cilantro (GF DF V VV)

Chicken Scaloppini, Asparagus, Red Pepper Puree (GF)

Honey Glazed Pork Tenderloin, Papaya Salsa (GF DF)

Spiced Scottish Salmon, Bulgar, Golden Raisins,
Pumpkin Seed Oil (DF)

Marinated Tofu, Steamed Vegetables,
Ginger-Soy (DF V VV)

Steamed Brown Rice (GF DF V VV)

Fresh Seasonal Fruit and Berry Tarts (NF)

Chocolate Dipped Fresh Fruit Slices (NF)
and Assorted Tea Cookies

\$72.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

MEDITERRANEAN FARMERS MARKET

Garlic Herb Breadsticks and Bread Rolls

Radicchio Cups with Arugula, Candied Cashews and Honey Emulsion Dressing (GF DF V VV)

Mozzarella, Heirloom Tomatoes, Basil, Balsamic and Olive Oil (GF V)

Hummus and Pita Chips (DF V VV)

Grilled Vegetables with Zucchini, Portobello Mushrooms, Peppers and Squash (GF DF V VV)

Marinated Cucumber Salad with Mint and Cilantro (GF DF V VV)

Golden Raisin Couscous Salad (DF V VV)

Watermelon and Feta Salad (GF V)

Herb Crusted Rack of Lamb with Roasted Garlic (GF DF)

Pan Seared Snapper with Olives, Capers, Herbs and Tomatoes (GF)

Chicken Milanese, Micro Herb Salad and Preserved Lemon

Herbed Bulgur with Roasted Baby Bell Peppers and Sweet Corn Purée (DF V VV)

Baklava, Cannolis (NF) and Tiramisu (NF)

\$75.00 per person

THE CAPITOL

Executive Chef's Selection of a Seasonally Inspired Soup (V VV)

Organic Mixed Field Greens, Citrus Segments, Toasted Hazelnut and Pomegranate Vinaigrette (GF DF V VV)

Heirloom Tomato, Buffalo Mozzarella, Basil and Balsamic Reduction (GF V)

Shaved Prosciutto and Grilled Asparagus, Italian Vinaigrette (GF DF)

Herb Roasted Organic Chicken, Chablis Chicken Au Jus (GF DF)

Grilled NY Strip, Rosemary Demi-Glace (GF DF)

Crispy Filet of Pacific Cod, Tarragon Butter Sauce (GF)

Farfalle Pasta, Roasted Portobello Mushrooms, Basil Pesto Cream Sauce (V)

Potato Au Gratin (GF V)

Locally Harvested Vegetables (GF DF V)

Oatmeal Raisin Cookies (NF), Lemon Meringue Tarts (NF) and Chocolate Mousse Tulip Cup (GF NF)

\$78.00 per person

PLEASE NOTE:

- ~ Applicable district sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

WEST MEETS EAST

Chicken Wonton Soup (DF)

Watercress, Jicama Salad, Toasted Cashew and Sweet Chili Lime Dressing (GF DF V VV)

Quick Kimchi Salad (GF DF V VV)

Soba Noodles, Shaved Baby Bok Choy, Green Papaya, Chives, Peppers and Sesame Vinaigrette (DF V VV)

Lemongrass Grilled Chicken Breast, Garlic Chinese Long Beans (GF DF)

Korean BBQ Marinated Beef Sirloin and Braised Baby Bok Choy (DF)

Asian Style Vegetable Stir-Fry with Snow Peas, Mushrooms and Peppers (GF DF V VV)

Miso Glazed Rockfish with Ginger Tamarind Sauce (GF DF)

Steamed White Rice (GF DF V VV)

Matcha Green Tea Crème Brûlée (GF NF), Apple Galettes and Wild Strawberry Verrines (NF)

\$76.00 per person

THE AMERICAN

Executive Chef's Selection of a Seasonally Inspired Soup (V VV)

Baby Lettuce, Strawberry, Fresh Goat Cheese and Balsamic Vinaigrette (GF V)

Fresh Green Bean Salad, Radicchio and Dijon Vinaigrette (GF DF V VV)

Green Bean, Roasted Beet, Candied Walnut and Honey Mustard Vinaigrette (GF DF V VV)

Ricotta and Cranberry Stuffed Chicken Breast Natural Au Jus (GF)

Maple Bourbon Glazed Berkshire Pork Tenderloin with Caramelized Apples (GF DF)

Maryland Crab Cakes with Creamy Corn Salsa and Remoulade

Truffle Mac and Cheese

Seasonal Vegetable Medley (GF DF V VV)

Apple Crumble Tarts, Double Fudge Brownies and NY Style Cheesecake Bites (All NF)

\$86.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

GLUTEN FREE

Creamy Asparagus Soup, Crispy Pancetta

Quinoa Salad, Golden Raisins, Herbs and
Lemon Chive Vinaigrette (DF V VV)

Baby Greens, Grape Tomatoes, English Cucumbers,
Shaved Vegetables and Balsamic Dressing (DF V VV)

Melon, Feta, Toasted Pistachios, Frisée, Olive Oil, and
Sweet Chili (V)

Layered Eggplant Lasagna (V)

Roasted Sirloin of Beef, Blue Cheese Polenta,
Cabernet Demi

Pan-Seared Chicken Breast, Curried Sweet Potato

Herb Crusted Mahi Mahi, Warm Beet and Orange Salad

Rosemary and Garlic Marble Potatoes (DF V VV)

Roasted Cauliflower and Citrus Poached Broccoli (DF V)

Assorted Macarons and
Chocolate Dipped Strawberries (NF)

\$84.00 per person

THE PIER

Local Seafood Chowder (GF)

Spinach, Kale, Blueberries, Farro, Radish Carpaccio and
Raspberry Champagne Vinaigrette (GF V VV)

Smoked Paprika Braised Octopus with
Lemon Yogurt Sauce (GF)

Roasted Asparagus with Cured Salmon and
Champagne Vinaigrette (GF DF)

Garlic and Olive Marinated Grilled Calamari (GF DF)

Spinach Stuffed Salmon Roulade with Balsamic Sabayon
(GF DF)

Sun-dried Tomato Crusted Sea Bass (GF DF)

Scallop, Shrimp and Mussel Bouillabaisse (GF DF)

Boursin Cheese Mashed Potatoes

Assorted Roasted Baby Vegetables (GF DF V VV)

NY Style Cheesecake Bites (NF),
Old Bay Seasoned Peanut Brittle (GF),
Assorted Homemade Cookies and
Double Fudge Brownies (NF)

\$98.00 per person

PLEASE NOTE:

- ~ Applicable district sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BUFFET LUNCH OR DINNER



Based on two-hour service and minimum of 15 guests

Buffet served with:

The Willard Bread Basket and Butter

Freshly Brewed Premium For Five Gourmet Regular and Decaffeinated Coffee, Selection of Specialty Teas and Unsweetened Iced Tea

WASHINGTON

Wild Mushroom Bisque
Chive Oil (V VV)

White and Green Asparagus Salad with Onions,
Cherry Tomatoes and Dijon Dressing (GF DF V VV)

Organic Greens with Candied Walnuts
Red Onion Marmalade, Crumbled Blue Cheese
and Balsamic Dressing (GF V VV)

Grilled Flank Steak, Chimichurri Sauce (GF DF)

Citrus Crusted Atlantic Salmon
Tomato Beurre Blanc (GF)

Slow Roasted Chicken Breast
Tarragon Cream Sauce (GF)

Seafood Pasta with Lobster Cream Sauce

Ricotta Cheese and Spinach Tortellini
Plum Tomato Basil and Cracked Pepper Sauce

Roasted Fingerling Potatoes (GF DF V VV)

Seasonal Vegetable Medley (GF DF V VV)

Apple Galette,
Assorted Cake Pops,
Opera Cake (NF) and
Vanilla Crème Brûlée (GF NF)

\$99.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

BOXED LUNCH



Designed “To Go” (Not for on-premise dining)

Accompanied with Salad, Chips, Fresh Whole Fruit and Homemade Chocolate Chip Cookie
To enhance your guest’s boxed lunch, please choose additional enhancement to accompany the entrée selection.

SALAD SELECTIONS

Select One

Tri-Colored Fusilli Vegetable Salad

Grape Tomatoes, Kalamata Olives, Asiago Cheese, Scallions, Chives and Tarragon Vinaigrette

Roasted Vegetable Salad (GF DF)

Zucchini, Tomatoes, Eggplant, Green and Yellow Peppers, Tomato Chipotle and Oregano Vinaigrette

Mixed Green Salad

*Artisan Greens, Cucumbers, Carrots, and Beets
Maple Balsamic Vinaigrette*

SANDWICH AND WRAP SELECTIONS

Select Up to Three

Grilled Chicken Caesar Wrap

Aged Reggiano, Caesar Dressing, Flour Tortilla Wrap

Herb Focaccia Sandwich

Mortadella, Black Forest Ham, Genoa Salami, Provolone Cheese, and Mustard Aioli

Roasted Sirloin of Beef Sandwich

Lettuce, Pickled Red Onions, Horseradish Sauce and Kaiser Roll

Roasted Vegetables and Hummus Wrap (DF)

Quinoa, Artichoke and Spinach Wrap

Tuna Salad Wrap

Lettuce, Tomato and Fresh Tortilla Wrap

Turkey Sandwich (DF)

Turkey, Bacon, Lettuce, Tomato, Avocado Spread and Wheat Bread

\$58.00 per person

ENHANCEMENT

Caesar Salad
\$7.00 per person

Cole Slaw
\$7.00 per person

Potato Salad
\$7.00 per person

Chocolate Fudge Brownie (NF)
\$6.00 per person

Choice of Cupcake (NF)
*Red Velvet, Vanilla or Carrot Cake
\$6.00 per person*

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding “Guarantees.”
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

RECEPTION HORS D'OEUVRES



**Minimum order of (2) dozen of each Hors d'Oeuvres*

COLD HORS D'OEUVRES

Olive Tapenade and Sun Dried Tomatoes on a Pita Chip	<i>\$10 per piece</i>
Gazpacho Shooters (VV)	<i>\$10 per piece</i>
Compressed Watermelon and Goat Cheese, <i>Sea Salt, Micro Basil</i> (GF)	<i>\$10 per piece</i>
Classic Deviled Eggs (GF DF)	<i>\$11 per piece</i>
Mini BLT, <i>Cheddar Biscuit, Chili Lime Aioli</i>	<i>\$11 per piece</i>
Chilled Shrimp, <i>Cocktail Sauce</i> (GF DF)	<i>\$11 per piece</i>
King Crab Salad, Savory Cone, <i>Avocado Aioli</i> (DF)	<i>\$11 per piece</i>
Lamb Tartare, <i>Baguette Crouton, Lemon Olive Oil</i> (DF)	<i>\$11 per piece</i>
Prosciutto Wrapped Asparagus (GF DF)	<i>\$11 per piece</i>
Smoked Duck Salad on Walnut Toasted Bread (DF)	<i>\$11 per piece</i>
Tuna Tartare, <i>Wasabi Edible Spoon, Micro Celery</i> (DF)	<i>\$11 per piece</i>
Truffle Brie on Brioche	<i>\$11 per piece</i>
Goat Cheese and Fig Marmalade Tartlet (GF)	<i>\$11 per piece</i>
Marinated Tofu and Artichoke Brochette (VV)	<i>\$11 per piece</i>
Maine Lobster Brioche, <i>Cognac Sauce</i> (DF)	<i>\$14 per piece</i>

PLEASE NOTE:

- ~ *Applicable District sales taxes and service charge will apply to all food and beverage pricing.*
- ~ *Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."*
- ~ *Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
- ~ *Items subject to change. Based upon availability.*

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

RECEPTION HORS D'OEUVRES



**Minimum order of (2) dozen of each Hors d'Oeuvres*

HOT HORS D'OEUVRES

Roasted Ratatouille and Goat Cheese Tartlet	<i>\$10 per piece</i>
BBQ Duck and Hoisin Sauce in Moo Shoo Pinwheel	<i>\$11 per piece</i>
Seared Scallop, <i>Shiitake Tapenade</i> (GF DF)	<i>\$11 per piece</i>
Chicken Satay, <i>Peanut Sauce</i> (GF DF)	<i>\$11 per piece</i>
Coconut Shrimp, <i>Sweet Chili Sauce</i> (GF DF)	<i>\$11 per piece</i>
Crispy Vegetable Samosas, <i>Mint Chutney</i> (VV)	<i>\$11 per piece</i>
Baked Goat Cheese and Honey in Phyllo	<i>\$11 per piece</i>
Mini Manchego and Romesco Grilled Cheese Sandwich	<i>\$11 per piece</i>
“Pigs in a Blanket”, <i>Mustard</i>	<i>\$11 per piece</i>
Quinoa and Zucchini Fritter, <i>Creamy Dill Dipping Sauce</i>	<i>\$11 per piece</i>
Vegetarian Spring Roll, <i>Sweet Chili Sauce</i> (VV)	<i>\$11 per piece</i>
Wisconsin Cheese and Potato Croquette	<i>\$11 per piece</i>
Bacon Wrapped New England Sea Scallops, <i>Black Pepper and Maple Butter</i> (GF DF)	<i>\$12 per piece</i>
Blackened Shrimp, <i>Citrus Gastrique</i> (GF DF)	<i>\$12 per piece</i>
Buffalo Chicken Spring Roll, <i>Blue Cheese Dipping Sauce</i>	<i>\$12 per piece</i>
Chicken Teriyaki Meatballs	<i>\$12 per piece</i>
Lemongrass Beef Satay, <i>Asian Dipping Sauce</i> (GF DF)	<i>\$12 per piece</i>
Mini Maryland Crab Cake, <i>Old Bay Aioli</i> (DF)	<i>\$12 per piece</i>
Petite Beef Tenderloin Wellington	<i>\$12 per piece</i>
Prime Beef Strip Loin, <i>Red Onion Marmalade, Baguette Crostini</i> (DF)	<i>\$12 per piece</i>
Spanakopita	<i>\$11 per piece</i>
Grilled Baby Lamb Chop, <i>Rosemary Jus</i> (GF DF)	<i>\$14 per piece</i>

PLEASE NOTE:

- ~ *Applicable District sales taxes and service charge will apply to all food and beverage pricing.*
- ~ *Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding “Guarantees.”*
- ~ *Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
- ~ *Items subject to change. Based upon availability.*

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

RECEPTION STATIONS



Based on two-hour service

*For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant will be applicable for the first three hours.
A charge of \$50 per hour per attendant will be applicable for each additional hour.*

*Made to Order or Display

ANTIPASTO DISPLAY *\$38.00 per person*

Array of International Artisan Cheeses
Prosciutto Ham, Genoa Salami, Mortadella, Duck Rillettes,
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*

BRUSCHETTA AND MEZZE *\$38.00 per person*

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

Lavosh and Pita Chips

“CHINATOWN” DIM SUM (DF) *\$35.00 per person*

Open Faced Shrimp Shu Mai
Sweet and Sour Sauce

Crispy Pork Pot Stickers
Scallions and Teriyaki Glaze

Thai Style Chicken Wings
Sweet Chili and Sriracha Sauce

Vegetable Spring Rolls
Hoisin, Sriracha Sauce and Peanut Sauce

FRESH MARKET (DF) *\$30.00 per person*

Sliced Seasonal Fresh Fruit and Berries

Ice Chilled Baby Vegetables
Red Pepper Hummus, Vidalia Onion Dip and Blue Cheese Dip

FLAVOR OF INDIAN CURRY (V) *\$29.00 per person*

Vegetarian Lentil Curry and Paneer Masala

Served with Griddled Naan Bread and Tomato Mint Chutney

FLAVORS OF THE MIDDLE EAST *\$45.00 per person*

Lamb Kofta with Mint Yogurt
Zatar Spiced Beef Kebob
Arabic Lemon Spice Chicken Skewers

Served with Baba Ghanoush, Tabbouleh Crisps and Soft Flatbread

GOURMET SLIDERS *\$42.00 per person*

**Served on Miniature Buttered Brioche Bun*

Select Three

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

Beef Brisket
Sweet Onions and Honey BBQ

Buffalo Chicken
Cole Slaw, Pickles and Crumbled Blue Cheese

Maryland Crab Cake *+\$5.00 per person*
Cole Slaw and Chipotle Mayonnaise

Miniature Roasted Vegetable Burger
Gorgonzola Cheese

Served with Curly French Fries and Ketchup

LATIN FLAVORS *\$45.00 per person*

Tomato and Cilantro Gulf Snapper Ceviche,
Avocado and Sea Bass Ceviche

Made to Order:
Steak Taquitos, Cotija Cheese, Fresh Guacamole,
Salsa and Fried Corn Tortillas

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding “Guarantees.”
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

RECEPTION STATIONS



Based on two-hour service

For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant will be applicable for the first three hours.
A charge of \$50 per hour per attendant will be applicable for each additional hour.

*Made to Order or Display

PACIFIC NORTHWEST

SEAFOOD (DF)

\$52.00 per person

Seared Scallop on EVO Grill
Romesco Sauce

Scottish Smoked Salmon
Shaved Red Onions, Capers, Lemon Wedges

Classic Shrimp Cocktail
Fresh Lemon and Cocktail Sauce

Crab Claws and Smoked Trout
Served with Sourdough Bread

PASTA STATION*

\$34.00 per person

Select Two

Seared Scallops with Pesto
Crimini Mushrooms and Sun-dried Tomato
Braised Pork and Roasted Tomato Ragout
Arrabiata Sauce

Select Two

Cavatelli, Orecchiette, Penne, Rigatoni, Gnocchi
Served with Red Chili Flakes, Parmesan, Olives,
Focaccia and Garlic Bread Sticks

SALAD STATION*

\$55.00 per person

Greens to Include (GF DF):
Romaine, Baby Spinach, Arugula and Mixed Greens

Dressings to Include (GF):
Classic Caesar, Balsamic Vinaigrette and Ranch Dressing

Proteins to Include:
Grilled Marinated Chicken, Sautéed Shrimp and Grilled Steak

Toppings to Include:
Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Radishes, Red Onions, Ciliegini Mozzarella (GF), Provolone (GF), Feta Cheese (GF) and Pepperoncini (GF DF)

SEAFOOD ON ICE

\$38.00 per person

Old Bay Boiled Jumbo Shrimp
Shucked Oysters
Shucked Clams

Served with Spicy and French Cocktail Sauce, Horseradish,
Miniature Tabasco Hot Sauce and Lemon Wedges
*Three Pieces Per Person

SPANISH TAPAS

\$38.00 per person

Marinated Green Olives with Orange and Olive Oil

Chorizo Stew with Tomatoes

Roasted Sweet Peppers with Manchego Cheese

Asparagus and Jamón Serrano

Grilled Octopus with Herbs and Lime

POKÉ STATION

\$48.00 per person

Soy and Sesame Marinated Diced Salmon and Tuna (DF)

Served with Steamed Rice, Edamame, Seaweed Salad, Julienne
European Cucumbers, Jalapeno Peppers, Soybean Sprouts (GF DF)

THAI SATAY (GF DF)

\$42.00 per person

Beef, Chicken, Shrimp, and Tuna Satay

Cooked to Order with a Selection of:

Peanut Sauce, Chili Tamarind and Lemongrass Mango
Sauce

SUSHI, SALMON AND

MAKI*(GF DF)

\$52.00 per person

Nigiri: Salmon and Shrimp

Sashimi: Yellowtail

Maki: California and Tuna Roll

Served with Wasabi, Pickled Ginger, Soy Sauce and Chopsticks
Four pieces per person

(Sushi Chef Optional at \$350 for every 75 guests for the first three
hours. 72 hour notice required in advance)

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

RECEPTION CARVING STATIONS



Based on two-hour service

For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant applies for the first three hours.
A charge of \$50 per hour per attendant applies for each additional hour.

CEDAR PLANK ROASTED ATLANTIC SALMON (GF) \$375.00 each
Silver Dollar Rolls and Leeks and Wild Mushrooms
(Serves 40 guests)

ROASTED TURKEY BREAST \$325.00 each
Served with Cornbread Stuffing and Classic Turkey Gravy
(Serves 30 guests)

HERB-CRUSTED PRIME RIB OF BEEF \$725.00 each
Silver Dollar Rolls
Served with Creamed Horseradish, English Mustard, and Natural Jus
(Serves 35 guests)

STRIP LOIN \$675.00 each
Silver Dollar Rolls, Horseradish Cream, and Whole Grain Dijon Mustard
(Serves 40-75 guests)

HERB CRUSTED LAMB RACK \$104.00 per rack
Served with Mint Jelly, Roasted Garlic Demi-Glaze
(Each rack includes 8 baby lamb chops)

WHOLE ROASTED BEEF TENDERLOIN WELLINGTON \$675.00 each
Mushroom Duxelle Black Truffle
Served with Port Wine Sauce
(Serves 30 guests)

HONEY CRUSTED SMOKED PITT HAM (GF DF) \$550.00 each
Butter Baked Parker House Rolls and Skillet of Scalloped Potatoes
Served with Dry Apricot and Grand Marnier Sauce
(Serves 55 guests)

ENHANCEMENTS

Enhance Your Carving Station with a Side Dish

Black Truffle and Potato Au Gratin (GF)
\$15.00 per person

Ratatouille Casserole (GF DF)
\$12.00 per person

Lobster Mac and Cheese
\$22.00 per person

Asparagus Gratin (GF)
Tomato and Reggiano Cheese
\$12.00 per person

Butter Whipped Yukon Potatoes (GF)
\$10.00 per person

Mushroom Cassoulet (GF DF)
\$12.00 per person

Candied Yams (GF)
Vanilla Glaze
\$10.00 per person

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

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

DESSERT STATIONS



Based on two-hour service

For events requiring a carver, bartender or station attendants, a fee of \$200 to \$300 per attendant applies for the first three hours.

A charge of \$50 per hour per attendant applies for each additional hour.

**Made to Order or Display*

CHERRIES JUBILEE (GF NF) *\$22.00 per person*

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

ICE CREAM SUNDAE BAR *\$36.00 per person*

Vanilla, Strawberry and Chocolate Ice Cream
Shaved Chocolate, Sprinkles, Oreo Crumbles, M&M's,
Chopped Reese's Peanut Butter Cups, Gummy Bears,
Chopped Peanuts, Fresh Pineapples and Strawberries,
Maraschino Cherries, Hot Fudge, Caramel Sauce and
Whipped Cream

CHOCOLATE INDULGENCE *\$30.00 per person*

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

MINIATURE GRAND FINALES *\$24.00 per person*

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

CRÊPE STATION* *\$30.00 per person*

(NF with No Toasted Almonds)

Crepes Made to Order with:

Strawberry Compote, Lemon Curd, Nutella TM,
Chocolate Sauce, Whipped Cream, Toasted Almonds and
Grand Marnier Sauce

(1) Station Attendant required at \$200

MINIATURE PIES AND TARTS *\$24.00 per person*

Seasonal Fruit Pies, Freshly Baked and Fruit Tarts

PLEASE NOTE:

~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.

~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."

~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

~ Items subject to change. Based upon availability.

V = Vegetarian

VV = Vegan

GF = Gluten Free

DF = Dairy Free

NF = Nut Free

LATE NIGHT SNACKS



Based on two-hour service

Select (2) Items: *\$22.00 per person*

Select (3) Items: *\$27.00 per person*

Assorted Cake Pops

Mini Cheese and Pepperoni Pizzas

Assorted Cheesecake Bites

Mini Chicken and Cheese Quesadillas
Guacamole and Sour Cream

Chicken Tenders
BBQ and Ranch Dressing

Mini Grilled Cheese and Tomato Bisque Shooters

Jumbo Beef Teriyaki Meatballs

Mini Philly Cheesesteaks

Mini Angus Cheeseburgers
American Cheese on a Brioche Bun

Mini Vanilla and Chocolate Milkshake Shooters
Chocolate Chip Cookies

Mini Boneless Fried Chicken Sandwich
Melted Cheddar, Garlic Mayo on a Brioche Bun

Mozzarella Cheese Sticks
Marinara Sauce

Mini Buffalo Chicken Burger, Frank's Red Hot Sauce
Blue Cheese on a Brioche Bun

Parmesan Truffle Fries
Ketchup

“Pigs in a Blanket”
Mustard

ICE CREAM SUNDAE BAR *\$36.00 per person*

Vanilla, Strawberry and Chocolate Ice Cream
Shaved Chocolate, Sprinkles, Oreo Crumbles, M&M's,
Chopped Reese's Peanut Butter Cups, Gummy Bears,
Chopped Peanuts, Fresh Pineapples, Strawberries and
Maraschino Cherries, Hot Fudge, Caramel Sauce and
Whipped Cream

(Minimum of 25 guests)

CLASSIC CHICKEN WING BAR *\$28.00 per person*

Sauces: *Honey BBQ, Frank's Red Hot Sauce, Teriyaki and
Parmesan Garlic*

*Served with Blue Cheese and Ranch Dressing, Celery, Carrots and
Potato Wedges*

(Estimate 2 pieces per person)

(Minimum of 25 guests)

MINIATURE GRAND FINALES *\$24.00 per person*

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

(Minimum of 25 guests)

MINIATURE PIES AND TARTS *\$24.00 per person*

Seasonal Fruit Pies, Freshly Baked and Fruit Tarts

(Minimum of 25 guests)

PLEASE NOTE:

- ~ *Applicable District sales taxes and service charge will apply to all food and beverage pricing.*
- ~ *Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."*
- ~ *Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
- ~ *Items subject to change. Based upon availability.*

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

BEVERAGE SELECTIONS



*1 bartender required for every 75 guests at a fee of \$200 for the first three hours.
A charge of \$50 per hour per bartender applies for each additional hour.*

HOSTED BAR

Select a Level of Service

WILLARD BRANDS *\$16.00 per drink*

Tito's Vodka, Tanqueray Gin, Espolon Blanco Tequila,
Bacardi Superior Rum, Chivas Scotch,
Crown Royal Whiskey, Maker's Mark Bourbon,
Dry and Sweet Vermouth

SUPERIOR BRANDS *\$20.00 per drink*

Grey Goose Vodka, Bombay Sapphire Gin,
Patron Silver Tequila, Captain Morgan Original Spiced
Rum, Johnnie Walker Black Label Scotch,
Jack Daniel's Whiskey, Woodford Reserve Bourbon,
Dry and Sweet Vermouth

WINES AND BUBBLY

Seeker Chardonnay, California *\$68.00 per bottle*
Seeker Cabernet Sauvignon, Central Valley, Chile *\$68.00 per bottle*
Lunetta, Prosecco, Veneto, Italy *\$72.00 per bottle*
Domaine Chandon, Brut, California *\$75.00 per bottle*

BEERS

Domestic Beers *\$9.00 per bottle*
Imported Beers *\$10.00 per bottle*
Craft Beers *\$11.00 per bottle*

Assorted Regular and Diet Soft Drinks *\$7.00 per bottle*
Natural Spring and Mineral Water *\$8.00 per bottle*

BAR ENHANCEMENT

Specialty Cocktail (Refer to Page 35) *\$22.00 per drink*
Mocktail (Refer to Page 35) *\$12.00 per drink*

Belvedere Vodka *\$18.00 per drink*
Hendrick's Gin *\$20.00 per drink*

BAR SNACKS

Round Robin Special Blend *\$15.00 per bowl*
Round Robin Candied Fruit *\$25.00 per bowl*
Gourmet Mixed Nuts *\$35.00 per bowl*
Honey Roasted Almonds *\$35.00 per bowl*
Peanuts *\$15.00 per bowl*
Salted Cashews *\$35.00 per bowl*
Wasabi Peas *\$35.00 per bowl*

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.*
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."*
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
- ~ Items subject to change. Based upon availability.*

BEER, CORDIALS, AND COGNAC



DOMESTIC BEER

\$9.00 per bottle

Bud Light | Pale Lager | Missouri | 4.2%
Budweiser | Pale Lager | Missouri | 5.0%
Michelob | Ultra Pale Lager | Missouri | 4.5%
Miller Light | Light Lager | Wisconsin | 4.1%
Samuel Adams | Lager | Massachusetts | 5.0%

IMPORTED BEER

\$10.00 per bottle

Corona | Lager | Mexico | 4.6%
Heineken | Pale Lager | Netherlands | 5.0%
Stella Artois | Lager | Belgium | 5.2%

CRAFT BEER

\$11.00 per bottle

DC Brau The Public | Pale Ale | California | 6.0%
Flying Dog Snake Dog | IPA | Maryland | 7.1%
Guinness | Stout | Ireland | 4.2%
Lagunitas Little Sumpin' | Ale | California | 7.5%

CORDIALS

Amaretto Disaronno *\$15.00 per drink*
Aperol *\$15.00 per drink*
Campari *\$15.00 per drink*
Kahlua *\$15.00 per drink*
Limoncello *\$15.00 per drink*
Sambuca *\$15.00 per drink*
Baileys *\$16.00 per drink*
Benedictine D.O.M. *\$16.00 per drink*
Grand Marnier *\$20.00 per drink*
Chartreuse Green *\$18.00 per drink*
Pernod Absinthe *\$22.00 per drink*

COGNAC

Remy Martin 1738 *\$18.00 per drink*
Hennessy VSOP *\$20.00 per drink*
Remy Martin VSOP *\$20.00 per drink*
Remy Martin XO *\$46.00 per drink*
Hennessy XO *\$50.00 per drink*

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

WINE LIST



CHARDONNAY

Seeker, California	<i>\$68.00 per bottle</i>
La Crema, Russian River, California	<i>\$86.00 per bottle</i>
Flowers Chardonnay, Sonoma Coast, California	<i>\$100.00 per bottle</i>
Mon Frère Winery, Mendocino, California	<i>\$88.00 per bottle</i>

SAUVIGNON BLANC

Seeker, Marlborough, New Zealand	<i>\$68.00 per bottle</i>
Cloudy Bay, Marlborough, New Zealand	<i>\$99.00 per bottle</i>
Domaine Las Princes, Sancerre, France	<i>\$99.00 per bottle</i>

PINOT GRIGIO

Seeker, Veneto, Italy	<i>\$68.00 per bottle</i>
Santa Margarita, Alto Adige, Italy	<i>\$95.00 per bottle</i>
Bertani Velante, Veneto, Italy	<i>\$77.00 per bottle</i>

RIESLING

Chateau Ste. Michelle, Columbia Valley, Washington State	<i>\$61.00 per bottle</i>
Maison Trimbach, Alsace, France	<i>\$88.00 per bottle</i>

MERLOT

CK Mondavi Merlot, California	<i>\$68.00 per bottle</i>
Raymond R Collection, Napa Valley, California	<i>\$72.00 per bottle</i>
Decoy Sonoma, California	<i>\$88.00 per bottle</i>

CABERNET SAUVIGNON

Seeker, Central Valley, Chile	<i>\$68.00 per bottle</i>
Estancia, California	<i>\$72.00 per bottle</i>
Hess Select, North Coast, California	<i>\$77.00 per bottle</i>
Chateau Greysac, Bordeaux, France	<i>\$94.00 per bottle</i>
Brendel, Napa Valley, California	<i>\$104.00 per bottle</i>

PINOT NOIR

Estancia, California	<i>\$72.00 per bottle</i>
Seeker, France	<i>\$72.00 per bottle</i>
La Crema, Russian River, California	<i>\$86.00 per bottle</i>
Flowers, Pinot Noir, Sonoma Coast, California	<i>\$125.00 per bottle</i>
Etude, Carneros, California	<i>\$99.00 per bottle</i>
Mon Frere, Pinot Noir	<i>\$100.00 per bottle</i>

MALBEC

Terrazas, Alto Malbec, Mendoza, Argentina	<i>\$72.00 per bottle</i>
Bodegas Caro Aruma, Mendoza, Argentina	<i>\$77.00 per bottle</i>

SHIRAZ | SYRAH

Jean Luc Colombo Syrah, Méditerranée, France	<i>\$72.00 per bottle</i>
--	---------------------------

BUBBLY LIST



CHAMPAGNE

Moët et Chandon Imperial Brut	<i>\$125.00 per bottle</i>
Moët et Chandon Imperial Rosé	<i>\$165.00 per bottle</i>
Ruinart Blanc de Blanc	<i>\$180.00 per bottle</i>
Ruinart Rosé	<i>\$205.00 per bottle</i>
Moët et Chandon Imperial Nectar	<i>\$275.00 per bottle</i>
Veuve Cliquot La Grande Dame	<i>\$475.00 per bottle</i>
Dom Perignon Brut	<i>\$600.00 per bottle</i>

ROSÉ

Jean Luc Colombo Cape Bleue, France	<i>\$77.00 per bottle</i>
Whispering Angel, Provence, France	<i>\$83.00 per bottle</i>

SPARKLING WINE

Lunetta Prosecco, Veneto, Italy	<i>\$72.00 per bottle</i>
Domaine Chandon, Brut, California	<i>\$75.00 per bottle</i>
Domaine Chandon, Rosé Brut, California	<i>\$83.00 per bottle</i>
Cote Mas Rosé, Cremant de Limoux, France	<i>\$72.00 per bottle</i>

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.

SPECIALTY COCKTAILS AND MOCKTAILS



HOST BAR *\$22.00 per drink*

APEROL SPRITZ

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

BEES KNEES

Tanqueray Gin, Lemon Juice, Honey and Lemon Peel Garnish

CAIPIROSKA

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

DARK AND STORMY

Gosling's Rum, Lime, Fresh Ginger Syrup, Club Soda and Mint Sprig Garnish

FRENCH 75

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

MANHATTAN

Bulleit Bourbon, Dolin Sweet Vermouth, Angostura Bitters and Brandied Cherry Garnish

MINT JULEP

Maker's Mark Bourbon, Turbinado Syrup, Fresh Mint and Mint Sprig Garnish

MOSCOW MULE

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

NEGRONI

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

OLD FASHIONED

Maker's Mark Bourbon, Turbinado Syrup, Angostura Bitters and Orange Peel Garnish

PALOMA

Espolon Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Vanilla Syrup Club Soda, and Lime Wheel Garnish

SAZERAC

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

MOCKTAIL *\$12.00 per drink*

PASSIONFRUIT AND ORANGE

Passionfruit, Pineapple, Orange, Club Soda and Rosemary

POMEGRANATE AND LYCHEE

Pomegranate, Lychee, Lemon and Mint

STRAWBERRY MULE

Strawberry, Ginger, Grapefruit, Lemon and Club Soda

VERJUS AND PINEAPPLE

Pineapple, Verjus Blanc, Lemon, Honey, Cucumber and Cinnamon

PLEASE NOTE:

- ~ Applicable District sales taxes and service charge will apply to all food and beverage pricing.
- ~ Items listed as a Per Person price will be charged based on the final guarantee. See page 2 regarding "Guarantees."
- ~ Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- ~ Items subject to change. Based upon availability.