



WILLARD  
INTERCONTINENTAL®  
WASHINGTON DC



# *Wedding Menu*

# Hors d'oeuvres

## BUTLER PASSED

Select a minimum of six hors d'oeuvres from the list below for your one-hour cocktail reception.

### COLD

- Classic Deviled Eggs (GF DF)
- Gazpacho Shooters (VV)
- Roasted Ratatouille & Goat Cheese Tartlet
- Vegetarian Summer Roll with Peanut Sauce (VV)
- Compressed Watermelon & Goat Cheese with Sea Salt and Micro Basil (GF)
- Mini Cheddar Biscuit BLT with Chili Lime Aioli
- BBQ Duck & Hoisin Sauce in a Moo Shoo Pancake
- Chilled Shrimp with Cocktail Sauce (GF DF)
- King Crab Salad in a Spinach Cone with Avocado Aioli (DF)
- Lamb Tartare on a Focaccia Crouton with Lemon Olive Oil (DF)
- Maine Lobster Brioche with Cognac Sauce (DF)
- Prosciutto Wrapped Asparagus (GF DF)
- Seared Scallop with Shiitake Tapenade (GF DF)
- Smoked Duck Salad on Walnut Toasted Bread (DF)
- Tuna Tartare on a Wasabi Edible Spoon with Micro Celery (DF)
- Truffle Brie on Brioche

### HOT

- Coconut Shrimp with Sweet Chili Sauce (GF DF)
- Crispy Vegetable Samosas with Mint Chutney (VV)
- Golden Beet & Goat Cheese Phyllo
- Mini Manchego & Romesco Grilled Cheese
- Pigs in a Blanket with Mustard
- Quinoa & Zucchini Fritters with Creamy Dill Dipping Sauce
- Vegetarian Egg Roll with Sweet Chili Sauce (VV)
- Wisconsin Cheese and Potato Croquette
- Bacon Wrapped New England Sea Scallops with Black Pepper & Maple Butter (GF DF)
- Blackened Shrimp with Citrus Gastrique (GF DF)
- Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce
- Jumbo Beef Teriyaki Meatballs
- Lemongrass Beef Satay with Asian Dipping Sauce (GF DF)
- Mini Maryland Crab Cake with Old Bay Aioli (DF)
- Petite Beef Tenderloin Wellington
- Prime Beef Strip Loin with Red Onion Marmalade on a Baguette Crostini (DF)
- Shrimp Quesadilla with Guacamole & Sour Cream
- Spanakopita

Additional hors d'oeuvres are available for \$7.00 per piece.



# Hors d'oeuvres



## DISPLAY STATIONS

### PACIFIC NORTHWEST SEAFOOD (DF) | \$40

\*Four Pieces Per Person

- Seared Scallop on EVO Grill with Romesco Sauce
- Scottish Smoked Salmon with Red Onions, Capers and Lemon Wedges
- Classic Shrimp Cocktail with Fresh Lemon & Cocktail Sauce
- Crab Claws & Smoked Haddock Served with Sourdough Bread

### ANTIPASTO | \$35

- An Assortment of International Artisan Cheeses and Meats
- Served with Pickled European Vegetables, Cornichon, Coarse Mustard, Sweet Butter, Homemade Jams, Fresh & Dried Fruits
- Stoneground Wheat Crackers, Grissini, Crostini, & French Baguettes.

### FRESH MARKET (DF) | \$20

- Sliced Seasonal Fresh Fruit & Berries,
- Assorted Baby Vegetables
- Served with Red Pepper Hummus, Vidalia Onion Dip & Blue Cheese Dip

## ACTION STATIONS

One attendant is required, per 75 guests, for each action station selected. A fee of \$200 per attendant applies. Prices below are per person.

### SUSHI, SALMON & MAKI\* (GF DF) | \$40

\*Four pieces per person

- Salmon & Shrimp Nigiri
- Yellowtail Sashimi
- California Roll & Tuna Roll
- Served with Wasabi, Pickled Ginger, Soy Sauce & Chopsticks

(A sushi chef is optional at \$300 for every 75 guests. 72 hour notice required in advance.)

### SEAFOOD ON ICE | \$34

\*Three Pieces Per Person

- Old Bay Boiled Jumbo Shrimp
- Shucked Oysters & Clams
- Served with Spicy & French Cocktail Sauce
- Horseradish, Miniature TABASCO® Hot Sauce & Lemon Wedges

### BRUSCHETTA & MEZZE | \$30

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

### PASTA STATION | \$30

Served with Red Chili Flakes, Parmesan, Olives, Focaccia & Garlic Bread Sticks

#### Select Two:

- Seared Scallops with Pesto
- Crimini Mushrooms & Sun-dried Tomatoes
- Braised Pork & Roasted Tomato Ragout Arrabbiata

#### Select Two:

- Cavatelli, Orecchiette, Penne, Rigatoni, or Gnocchi

# Hors d'oeuvres

## CARVING STATIONS

50 guest minimum

One attendant is required, per 50 guests, for each carving station selected. A fee of \$200 per attendant applies. Prices below are per person.

### WHOLE ROASTED BEEF TENDERLOIN WELLINGTON | \$25

- Black Truffle Duxelle Mushrooms and Port Wine Sauce

### HERB-CRUSTED PRIME RIB OF BEEF | \$20

- Petite Rolls, Yorkshire Pudding, Creamed Horseradish, English Mustard, & Natural Jus

### HERB CRUSTED RACK OF LAMB | \$20

- Petite Rolls, Yorkshire Pudding, Creamed Horseradish, English Mustard, & Natural Jus

### STRIP LOIN | \$15

- Petite Rolls, Horseradish Cream & Whole Grain Dijon Mustard

### HONEY CRUSTED SMOKED PITT HAM (GF DF) | \$10

- Skillet of Scalloped Potatoes served with Dry Apricot & Grand Marnier Sauce and Petite Rolls

### ROASTED TURKEY BREAST | \$10

- Cornbread Stuffing & Classic Turkey Gravy

### CEDAR PLANK ROASTED ATLANTIC SALMON (GF) | \$10

- Petite Rolls, Leeks & Wild Mushrooms



## STATION ENHANCEMENTS

LOBSTER MAC & CHEESE | \$12

BLACK TRUFFLE & POTATO AU GRATIN (GF) | \$8

ASPARAGUS GRATIN WITH TOMATO & REGGIANO CHEESE (GF) | \$8

MUSHROOM CASSOULET (GF/DF) | \$7

BUTTER WHIPPED YUKON POTATOES (GF) | \$7

RATATOUILLE CASSEROLE (GF DF) | \$6

CANDIED YAMS WITH VANILLA GLAZE | \$5

# Dinner

## First Course

Select one soup or salad.

### Butter Lettuce and Caramelized Apple (V)

Butter Lettuce, Caramelized Apple Wedges, Toasted Pine Nut & Calvados Vinaigrette

### Caesar Salad (V)

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

### Hydro Bibb Lettuce (V)

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

### Ribbon Salad (VV GF)

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

### Red Quinoa (V GF)

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

### Roasted Golden & Red Beets (VV GF DF)

Goat Cheese Gratin, Chive Oil & Vanilla Vinaigrette

### Superfood Salad (VV DF)

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

### Traditional Wedge Salad (GF)

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

### Watermelon & Apple Salad (V GF)

Mache Greens, Golden Raisins, Feta Cheese & Walnut Vinaigrette

### Mozzarella Buffalo & Heirloom Tomato (V GF) | +\$4

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

### Poached Pear Salad (V GF) | +\$4

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

### Farmers Market Vegetable Minestrone (DF)

### Italian Chicken Noodle Soup (DF)

Roasted Chicken, Artichoke, Vine Ripe Tomato, Shell Pasta & Fresh Parsley

### Roasted Cauliflower Soup (VV GF)

Austrian Pumpkin Seed Oil

### Zucchini Bisque with Chevre Cream (V GF)

### Lobster Bisque | +\$8

### Maryland Crab Soup | +\$6



Additional course(s) are available for an additional cost.



## *Intermezzo*

Light and refreshing, the intermezzo course features sorbet and is used as a palate cleanser between the first course and the entree.

### **FRUIT SORBET FLAVORS**

\$6 per person | \$10 per person for Prosecco float (optional)

Wild Raspberry

Meyer Lemon

Tropical Mango

White Peach

# Dinner

## Entrees

Select two entrees, excluding vegetarian

### Maryland Crab Meat Stuffed Chicken Breast (DF)

Lemon Orzo, Shallot Roasted Brussels Sprouts  
Grain Mustard Au Jus

### Oven Roasted Herb Crusted Chicken Breast (GF)

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

### Sun-Dried Tomato & Goat Cheese Stuffed Chicken

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

### Bronzed Halibut Filet

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

### Orange and Pepper Crusted Mahi Mahi (GF)

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

### Pan Seared Salmon "Oscar"

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

### Pan Seared Rockfish

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

### Pan Seared New York Strip

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

### Pepper Crusted Filet Mignon 8oz (GF)

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

### Slow Braised Boneless Short Ribs (GF)

Parsnip Puree, Roasted Seasonal Baby Vegetables  
Horseradish Gremolata

### Two 3oz Maryland Jumbo Lump Crab Cakes

Old Bay Roasted Fingerling Potatoes, Cole Slaw, Remoulade



## Duet Entrees

\*Additional charge incurred

### Petite Beef Tenderloin & Sun-Dried Tomato Crusted Australian Barramundi (GF)

Wild Rice Pilaf, Asparagus, Chianti Wine Reduction

### Seared Petit Filet Mignon & Seared Chilean Sea Bass (DF)

Wild Rice Pilaf, Asparagus, Chianti Wine Reduction

### Seared Petit Filet Mignon & Maryland Crab Cake

Pommes Duchesse, Haricots Verts, Carrot Bundle  
Périgord Truffle Demi-Glace

### \*Herb Crusted Lamb Chops & Lobster Tail Thermidor (GF) | +\$15 per person

Roasted Garlic & Chive Potato Puree, Pinot Noir Jus  
Chili Citrus Emulsion

### \*Seared Beef Tenderloin & Crab Meat Stuffed Prawns | +\$15 per person

Roasted Fingerling Potatoes, Asparagus Bundle  
Champagne Beurre Blanc

## Vegetarian Entrees

\*All entrees can be vegan except for Ravioli & Vegetable Strudel

### Butternut Squash Ravioli (V)

Fried Sage, Toasted Pine Nuts & Brown Butter

### Cumin Spiced Cauliflower Steak (GF)

Jasmine Rice, Chickpeas & Ginger Scented Tomato Sauce

### Mushroom & Herb Gnocchi (V)

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

### Roasted Moroccan Spiced Root Vegetables

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

### Roasted Vegetable Napoleon

Lemon Scented Tomato Relish, Basil Pesto

### Vegetable & Mushroom Risotto (V GF)

Seasonal Baby Vegetables, Roasted Oyster Mushrooms  
Parmesan, Fine Herbs

### Vegetable Strudel

Cauliflower Risotto, Roasted Red Pepper Coulis

### Wild Mushroom & Roasted Garlic Potato Napoleon (GF)

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

# Your Wedding Cake

Willard's pastry team will work with you to create a wedding cake customized to your preferred design and flavor profile. Please note that some designs may incur additional charges.

## CAKE FLAVORS

Almond  
Banana Walnut  
Carrot Cake  
Chocolate  
Lemon  
Red Velvet  
White

## CAKE FILLING

Almond  
Cream Cheese  
Chocolate  
Ganache  
Maple  
Mocha  
Swiss Buttercream

## RECOMMENDED CAKE COMBINATIONS

- Vanilla Cake Soaked in Earl Gray  
Fresh Strawberries & Swiss Meringue Buttercream
- Ginger Carrot Cake  
Lemon-Scented Cream Cheese Buttercream
- Chocolate Cake  
Dark Chocolate Ganache & Chocolate Buttercream
- Coconut Cake  
Lemon Ginger Swiss Buttercream & Sliced Coconut
- Chocolate Cake  
Bourbon Chocolate Ganache & Espresso Buttercream
- Matcha Tea Cake  
Raspberry Jam & Vanilla Buttercream
- Lemon Cake  
Passion Fruit & Chocolate Swiss Buttercream





# Late Night Snacks

\*Minimum of 50 guests

One attendant is required, per 50 guests, for each action station selected. A fee of \$200 per attendant applies. Prices below are per person.

## BITE-SIZED (BUTLER PASSED OR DISPLAY)

Two Item Selection: \$15 per person | Three Item Selection: \$21 per person

- Assorted Cake Pops
- Assorted Cheesecake Bites
- Vanilla & Chocolate Milkshake Shooters with Chocolate Chip Cookies
- Chicken Tenders with BBQ & Ranch Dressing
- Jumbo Beef Teriyaki Meatballs
- Mozzarella Cheese Sticks with Marinara Sauce
- Parmesan Truffle Fries
- Angus Cheeseburgers
- Boneless Fried Chicken Sandwich with Cheddar & Garlic Mayo
- Mini Buffalo Chicken Burger with Frank's® RedHot® and Blue Cheese
- Cheese & Pepperoni Pizza
- Chicken & Cheese Quesadillas with Guacamole and Sour Cream
- Grilled Cheese & Tomato Bisque Shooters
- Philly Cheesesteaks
- Pigs in a Blanket with Mustard

## ACTION STATIONS

### GOURMET SLIDERS | \$35

Select three. All sliders are served on mini brioche buns with curly french fries and ketchup.

- All American Sliders
  - Lettuce, Tomatoes, Pickles, American Cheese
- Beef Brisket
  - Sweet Onions and Honey Barbecue Sauce
- Buffalo Chicken
  - Coleslaw, Pickles and Crumbled Blue Cheese
- Maryland Crab Cake
  - Coleslaw and Chipotle Mayonnaise
- Miniature Roasted Vegetable Burger
  - Gorgonzola Cheese

### TRADITIONAL CHICKEN WING BAR | \$28

- Sauces: Honey Barbecue, Frank's® RedHot®, and Teriyaki sauce
- Served with Blue Cheese, Ranch Dressing, Celery and Carrots

### ICE CREAM SUNDAE BAR | \$36

- Vanilla, Strawberry and Chocolate Ice Creams Served with Assorted Toppings.

### MINIATURE PIES & FRUIT TARTS | \$25

### MINIATURE GRAND FINALES | \$18

- A Variety of Custards, Cakes, Sweet Verrines and Pastries.



# Beverage Menu - Open Bar

Noted below are beverages available for your five-hour open bar.

One bartender is required per 75 guests. A flat fee of \$200 per bartender applies.

## Liquor

Tito's Vodka

Tanqueray Gin

Espolon Blanco Tequila

Bacardi Superior Rum

Chivas Scotch

Crown Royal Whiskey

Maker's Mark Bourbon

Dry and Sweet Vermouth

## Beer

Select three

### Domestic

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

### Imported

- Corona
- Heineken
- Stella Artois

### Craft Beer

- DC Brau The Public Pale Ale
- Flying Dog Snake Dog IPA
- Guinness Stout
- Lagunitas Little Sumpin' Ale

## Bubbly

Select one

Lunetta, Prosecco, Veneto, Italy

Chandon Californian Brut Sparkling Wine

## White Wine

Select one

### Chardonnay

- Seeker, California

### Fume Blanc

- Ferrari-Carano, California

### Pinot Grigio

- Seeker, Veneto, Italy

### Riesling

- Chateau Ste. Michelle, Columbia Valley, Washington

## Red Wine

Select one

### Cabernet Sauvignon

- Seeker, Chile
- Estancia, California

### Pinot Noir

- Estancia, California

### Malbec

- Terrazas, Alto Malbec, Mendoza, Argentina

## Non Alcoholic Beverages

Assorted regular & diet soft drinks

Natural spring & mineral water

# Beverage Menu - Add Ons

Noted below are beverages available to add-on to your five hour open bar.

## His & Hers Cocktails | + \$15 per person

### Aperol Spritz

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

### Bees Knees

Tanqueray Gin, Lemon Juice, Honey & Lemon Peel Garnish

### French 75

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

### Manhattan

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

### Mint Julep

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

### Moscow Mule

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

## Champagne

G.H. Mumm Cordon Rouge | \$120

Moët & Chandon Imperial Brut | \$125

Ruinart Blanc de Blanc | \$180

Moët & Chandon Nectar Impérial | \$275

Dom Perignon Brut | \$600

Veuve Cliquot La Grande Dame | \$475

### Negroni

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

### Old Fashioned

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

### Paloma

Espolòn Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Vanilla Syrup Club Soda, & Lime Wheel Garnish

### Sazerac

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

### Seasonal Margarita

Espolòn Tequila, Cointreau, Seasonal Fruits, Fresh Lime Juice, Agave Syrup & Lime Wheel Garnish

## Rosè

Moët & Chandon Imperial Rosé | \$150

Cote Mas Rosè | \$72

Jean-Luc Colombo Cape Bleue Rosé | \$77

Whispering Angel Rosé | \$83

Ruinart Rosé | \$205



# Post-Wedding Brunch

Wrap up your wedding weekend with one last celebration with cherished family and friends. Host a two-hour post-wedding day brunch for your guests featuring an array of traditional breakfast favorites served buffet style.

\$60 per person | \$75 per person with unlimited mimosas

## Included:

French Toast with Assorted Toppings

Breakfast Pastries including Croissants, Muffins and Danishes

Breakfast Potato Medley with Fine Herbs

Scrambled Eggs with Fresh Herbs

Crispy Applewood Smoked Bacon

Chicken Apple Sausage

Chilled Fresh Orange Juice & Grapefruit Juice

Lavazza Regular & Decaffeinated Coffee

Specialty Teas

Whole, 2% & Skim Milk



# The Finer Details

## Food & Beverage

- Food & Beverage selections should be confirmed at least four (4) weeks prior to the date of the event.
- Assigned table seating required for the dinner reception. Escort or place cards must be provided with entrée selection noted three (3) business days prior to the event.
- Please notify your catering representative of any menu modification due to dietary restrictions by 12:00 p.m. (local hotel time), three (3) business days prior to the event. Notations have been made throughout the menu identifying vegetarian (V), vegan (VV) gluten-free (GF), dairy-free (DF), and nut-free (NF).
- No food or beverage of any kind is permitted to be brought into the hotel or to leave the premises by the host or invitees without permission from the hotel's director of catering. Additional fees will apply.
- Menu items, availability, and pricing are subject to change without notice.
- Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- Applicable city sales taxes and hotel service charges will apply to all food & beverage pricing. Other miscellaneous charges including, but not limited to, audio-visual, coat check attendant, bartender, or action station attendants, will be subject to a local sales tax.

## Tastings

- Are included for wedding receptions with plated dinner meals with over 75 guests.
- Are scheduled 3-4 months before the wedding date, and can include up to four guests. Additional guests may be added for an additional cost.
- Tastings are held Monday through Thursday, 2:00 p.m. to 4:00 p.m, based upon hotel and chef availability
- Hors d'oeuvres tasting is not included.

## Guarentees

- A guarantee of the number of persons attending is required by 12:00 p.m. (local hotel time), three 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 guests contracted 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.



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