



INTERCONTINENTAL.

HOTELS & RESORTS



2024

INTERCONTINENTAL WASHINGTON D.C. - THE WHARF

PLATED

*all plated breakfast menus include
freshly squeezed orange juice | breakfast pastry assortment with butter and preserves
freshly brewed regular and decaffeinated coffee and assorted teas*

AGED CHEDDAR FRITTATA

\$44.00 Per Person

Topped with Fresh Asparagus, Mushroom, and Leeks
Potato Hash, Pork Sausage Links

BLUEBERRY PANCAKES

\$42.00 Per Person

Seasonal Preserves, Whipped Cream
Pork Sausage, Bacon

HUEVOS RANCHEROS

\$46.00 Per Person

Chorizo, Poached Egg, Black Beans, Avocado, Crumbled Cotija Cheese,
Topped with Tortilla Strips and Fresh Salsa

THE WHARF BENEDICT*

\$52.00 Per Person

Jumbo Lump Crab, Poached Egg, Grilled Asparagus, Served on Jalapeño
Honey Biscuit, Topped with Old Bay Spiced Hollandaise

TRADITIONAL EGGS BENEDICT*

\$48.00 Per Person

Canadian Bacon, Poached Egg, Grilled Asparagus, Served on English Muffin,
Topped with Hollandaise Sauce

WESTERN FRITATTA

\$48.00 Per Person

Diced Ham, Fresh Onion, and Bell Pepper Frittatta
Grilled Asparagus, Roasted Tri-Color Potatoes

SCRAMBLED EGGS

\$46.00 Per Person

Asparagus, Oven Roasted Tomato, Potato Pancakes,
Applewood Smoked Bacon

ENHANCEMENTS

available as an addition to full menus

HOUSE MADE BIRCHER MUESLI

\$5.00 Per Person

House Made Bircher Muesli with Seasonal Berries

SEASONAL FRUIT COCKTAIL

\$6.00 Per Person

Seasonal Fruit Cocktail With Poppy Seed Gastrique

CHILLED GRAPE SKEWERS

\$4.00 Per Person

SEASONAL FRUIT PLATE

\$6.00 Per Person

YOGURT PARFAIT

\$5.00 Per Person

Yogurt Parfait with Seasonal Berries

TURKEY BACON

\$8.00 Per Person

CHICKEN SAUSAGE

\$8.00 Per Person

APPLEWOOD SMOKED BACON

\$8.00 Per Person

FRESH BAKED SCONES

\$6.00 Per Person

Fresh Baked Scones Assortment

Blueberry, Raspberry, White Chocolate, Apple Cinnamon

BRIOCHE FRENCH TOAST

\$46.00 Per Person

Caramelized Banana, Berry Compote, Whipped Cream
Applewood Smoked Bacon

BISCUITS

\$5.00 Per Person

Sweet Honey Jalapeño Biscuits

SMOKED GOUDA GRITS

\$6.00 Per Person

WARM BANANA BREAD PUDDING

\$5.00 Per Person

a 20% premium will be applied to menus with a guarantee of less than 25 guests

*consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

BUFFET

FRESH START

\$44.00 Per Person

based on 60 minutes of continuous service

Chilled Fresh Orange, Grapefruit and Cranberry Juices
Assorted Bagels, Danishes, Muffins and Croissants
Butter, Preserves and Cream Cheese
Parfait Bar with Greek Yogurt, Crunchy Granola, Chia Seeds, Seasonal Berries, Dried Fruit, Honey, Fruit Jams
Diced Fruit Cocktail with Poppy Seed
Freshly Brewed Regular and Decaffeinated Coffee
An Assortment of Teas

TOP OF THE MORNING

\$58.00 Per Person

based on 60 minutes of continuous service

Chilled Fresh Orange, Grapefruit and Cranberry Juices
Miniature Pancakes, Berry Compote, Whipped Cream, Maple Syrup
Beignets, Variety of Dipping Sauces to include Chocolate Sauce, Strawberry Sauce, Whipped Cream
Sausage, Egg and Cheddar Empanadas with
Spicy Tomato Sauce
Smoked Gouda Grits with Andouille Sausage and Asparagus Tips
Egg Casserole with Fresh Bell Peppers, Spinach, Tomato Jam, Cheddar Cheese
Freshly Brewed Regular and Decaffeinated Coffee
An Assortment of Teas

AMERICAN BREAKFAST

\$49.00 Per Person

based on 60 minutes of continuous service

Chilled Fresh Orange, Grapefruit and Cranberry Juices
Miniature Assorted Bagels, Danishes, Muffins and Croissants
Butter, Preserves and Cream Cheese
Individual Yogurt Cups with Granola Bark, Seasonal Berries, Local Honey
Fluffy Scrambled Eggs with Chives
Applewood Smoked Bacon or Country Sausage
Western Potato Hash, Aji Panca Peppers
Display of Sliced Fruit and Seasonal Berries
Freshly Brewed Regular and Decaffeinated Coffee
An Assortment of Teas

ENHANCEMENTS

available as an addition to full menus

POTATO HASH

\$6.00 Per Person

Potato Hash, Fresh Bell Peppers, Diced Onions, Aji Panca Peppers

FLUFFY SCRAMBLED EGG WHITES

\$8.00 Per Person

WARM BANANA BREAD PUDDING

\$7.00 Per Person

MINIATURE PANCAKES

\$8.00 Per Person

Miniature Pancakes with Berry Compote, Whipped Cream

FRENCH TOAST STICKS

\$7.00 Per Person

French Toast Sticks with Spiced Maple Syrup

CHICKEN SAUSAGE

\$8.00 Per Person

HARD BOILED EGGS

\$26.00 Per Dozen

SUSTAINABLE SMOKED SALMON

\$16.00 Per Person

Sustainable Smoked Salmon
Sliced Tomato, Egg, Red Onion, Capers, Cream Cheese and Assorted Bagels

ENGLISH MUFFIN BREAKFAST SANDWICH

\$10.00 Each

English Muffin Breakfast Sandwich with Pork Sausage, Fluffy Scrambled Eggs, Cheddar, Garlic Aioli
minimum order of 10

CROISSANT BREAKFAST SANDWICH

\$12.00 Each

Croissant Breakfast Sandwich with Ham, Fluffy Scrambled Egg, Swiss, Honey Mustard

minimum order of 10

CHEDDAR BREAKFAST BURRITO

\$10.00 Each

Cheddar Breakfast Burrito with Chorizo, Egg, Onion, Pepper

minimum order of 10

WAFFLE STATION

\$18.00 Per Person

Waffle Station

chef attendant required per 75 guests

Waffles Made To Order

Maple Syrup, Whipped Vermont Cream and Jam

QUICHE

\$8.00 Per Person

Bacon, Leek and Potato Quiche

BIRCHER MUESLI

\$5.00 Per Person

House Made Bircher Muesli, Caramelized Banana

HOT OATMEAL

\$5.00 Per Person

Hot Oatmeal with Brown Sugar, Warm Cream and Golden Raisins

OMELET STATION

\$16.00 Per Person

Omelet Station

chef attendant required per 75 guests

Assorted Bell Peppers, Green Onion, Tomatoes, Mushrooms, Swiss Cheese, Cheddar Cheese, Goat Cheese, Ham, Chicken Sausage, Applewood Smoked Bacon

CHEF ATTENDANT

\$225.00 Each

a 20% premium will be applied to menus with a guarantee of less than 25 guests

MORNING AND AFTERNOON

prices based per person, based on 30 minutes

POWER UP

\$32.00 Per Person

- Red Bull
- Chocolate Covered Espresso Beans
- Protein Bars
- Cold Brew Coffee

DONUT JUDGE ME

\$22.00 Per Person

- Donuts
- Beignets with Chocolate & Strawberry Dipping Sauces
- Hot Chocolate
- Apple Cider

SPRING IN VIRGINIA

\$22.00 Per Person

- Cherry Blossom Tart
- Pulled Pork Cornbread Bites
- Deep Fried Apple Pie
- Deep Fried Mac and Cheese Bites, Sriracha Aioli

SNACK ATTACK

\$20.00 Per Person

- Granola Bars with Chocolate Drizzle
- Crispy BBQ Spiced Chick Peas
- Kettle Cooked Chips
- House Made Candied Bacon

7TH INNING STRECH

\$20.00 Per Person

- Pretzel Rods with Grain Mustard
- Roasted BBQ Spiced Mixed Nuts
- Caramel Corn
- Miniature Philly Cheese Steak Hoagies

BREADS AND SPREADS

\$20.00 Per Person

- Warm Chesapeake Bay Crab Dip
- Spinach and Artichoke Dip

BREAK ENHANCEMENTS

ASSORTED DONUT HOLES

\$32.00 Per Dozen

Assorted Donut Holes

FRESH FRUIT SMOOTHIE SHOOTERS

\$52.00 Per Dozen

Assortment of Fresh Fruit Smoothie Shooters
Strawberry - Banana, Orange - Pineapple, Green Apple - Spinach

FROZEN ACAI SHOOTER

\$62.00 Per Dozen

Individual Frozen Acai Shooter with Chia Seeds

WHOLE SEASONAL FRUIT

\$32.00 Per Dozen

Whole Seasonal Fruit

CHIA PUDDING

\$50.00 Per Dozen

Chia Pudding with Seasonal Fruit

GREEK YOGURT PARFAIT

\$74.00 Per Dozen

Greek Yogurt, Granola and Berry Parfait

SEASONAL FRENCH MACAROONS

\$50.00 Per Dozen

Seasonal French Macaroons

KETTLE COOKED CHIPS

\$42.00 Per Dozen

Individually Packaged Kettle Cooked Chips

BROWNIES AND BLONDIES

801 Wharf Street SW Washington Washington, D.C. United States | (202) 800-0844

SPINACH AND ARTICHOKE DIP

Spanish Refried Bean & Cheese Dip

Sliced Baguette and Flat Bread

\$47.00 Per Dozen

Warm Traditional Brownies and Blondies

SWEET TOOTH**\$19.00 Per Person**

Miniature Assorted Shooter Cups

Assortment of Cupcakes

Cheesecake Drops

Brownie Bites

COOKIES**\$50.00 Per Dozen**

Assortment of Old Fashioned Style Cookies

FRUIT FIX**\$15.00 Per Person**

Blueberry Croquettes

Diced Seasonal Fruit Salad with Poppy Seed, Gastrique

Whole Fruit

RED BULL**\$10.00 Per Bottle**

Red Bull

VITAMIN WATER**\$10.00 Per Bottle**

Vitamin Water

MAKE YOUR OWN TRAIL MIX**\$19.00 Per Person**

Sunflower Seeds, Mixed Nuts, Pretzel Bits

Dried Pineapple, Dried Cherries, M&M's

Milk Chocolate Chips, Granola and Marshmallows

BOTTLED ICED TEA**\$10.00 Per Bottle**

Bottled Iced Tea

INDIVIDUAL JUICES**\$10.00 Per Bottle**

Individual Juices

BOTTLED WATER**\$8.00 Per Bottle**

Bottled Water

SOFT DRINKS**\$8.00 Per Bottle**

Soft Drinks

COFFEE AND HOT TEA**\$125.00 Per Gallon**

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas

a 20% premium will be applied to menus with a guarantee of less than 25 guests

PLATED

*choice of one first course | choice of one entrée | choice of one dessert
freshly brewed regular and decaffeinated coffee and assorted teas*

FIRST COURSE

Green Salad

Mixed Greens, Asparagus, Snap Peas, Crispy Onion, Chive Batons, Green Goddess Dressing

Green Pea Soup

Pickled Red Onion, Mint, Pancetta, Crème Fraiche

Potato & Sunchoke Bisque

Crispy Sunchoke, Spinach Pesto

Tortilla Soup

Bean Salad, Cilantro Crema, Tortilla

Baby Gem "Wedge" Salad

Watermelon Radish, Shaved Fennel, Crispy Quinoa, Persimmon Vinaigrette

ENTREE COURSE

Lemon Ricotta Ravioli

Asparagus, Charred Leeks, Lemon Zest, Beurre Blanc

\$70.00

Roasted Chicken Breast

Baby Carrots and Haricot Vert, Potato Puree, Charred Green Onion, Rosemary Natural Jus

\$70.00

Spiced Honey Chicken Breast

Carrot Risotto, Sauteed Wild Mushrooms, Natural Jus

\$70.00

Roasted Tomato Bean Ragout

Roasted Cauliflower Steak, Crispy Brussels, Goat Cheese

\$70.00

Braised Short Rib

Cauliflower Mash, Garlic Spinach, Crispy Chickpeas, Red Wine Jus

\$76.00

Pepper Crusted Strip Steak*

Gruyere Polenta Cake, Pearl Onion, Baby Squash, Red Chimichurri

\$76.00

Pan Seared Salmon*

ENHANCEMENTS

ICED TEA

\$5.00 Per Glass

Iced Tea

CRAB AND CORN CHOWDER

\$7.00 Per Person

Crab and Corn Chowder

Pancetta, Crispy Potato, Chive

ROASTED BEET SALAD

\$6.00 Per Person

Roasted Beet Salad

Arugula, Marinated Feta Cheese, Spice Walnuts, Sherry Maple Vinaigrette

ROASTED CARROT SALAD

\$6.00 Per Person

Roasted Carrot Salad

Carrot Puree, Orange, Radish, Brioche Crouton, Orange Vinaigrette

BREAD PUDDING

\$6.00 Per Person

White Chocolate Bread Pudding

Crème Anglaise

SOFT DRINKS

\$8.00 Per Bottle

Soft Drinks

Honey Roasted Carrots, Crispy Peewee Potatoes, Lemon Butter Sauce

\$72.00

Pan Seared Rockfish

Tomato & Fennel Ragout, Asparagus Risotto, Sauce Americane

\$74.00

DESSERT

Chocolate Dome Cake

Raspberry Coulis, Toasted Almonds

Sticky Toffee Pudding

Banana Rum Sauce

Fantasia Cake

Passion Fruit Mousse, Almond Dacquoise

Apple Tart

Walnut Crumble, Whipped Cream

Profiterole Tart

Vanilla and Hazelnut Mousse

Strawberry & Pistachio Primavera

Strawberry & Pistachio Mousse, Vanilla Spongecake

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BUFFET

*hot lunch buffet | choice of one buffet
freshly brewed regular and decaffeinated coffee and assorted teas
continuous service for 60 minutes*

FROM THE FARM

\$69.00 Per Person

Locally Sourced Bread and Rolls

Blistered Wax Beans

Roasted Tomatoes, Chili Paste, Pine Nuts, Dill Yogurt

Crispy Brussels

Dried Cranberry, White BBQ Sauce

Assorted Cupcakes

Green Pea Soup

Parmesan, Crispy Bacon

Heirloom Tomato Salad

Spinach, Candied Pecans, Feta Cheese, Red Onion, Rhubarb Vinaigrette

Leafy Green Salad

*Crumbled Bleu Cheese, Toasted Almonds, Green Apple,
Jalapeño Vinaigrette*

Mascarpone Ravioli

Charred Corn Succotash, Lemon Butter Sauce, Mint

Chicken Florentine

Creamy Spinach, Sun Dried Tomatoes

Vanilla Sponge Cake

Strawberry, Pistachio Mousse

THE ROOT CELLAR

\$68.00 Per Person

Locally Sourced Bread and Rolls

Fennel and Leek Soup

Toasted Pine Nuts, Crispy Bacon

Roasted Root Salad

*Baby Kale, Raddichio, Radish, Carrots, Spring Onion, Dried Cranberries,
Candied Walnuts, Poppy Seed Vinaigrette*

Assorted Finger Desserts

Carrot Cake

Cream Cheese Icing

ENHANCEMENTS

LOBSTER BISQUE

\$12.00 Per Person

Lobster Salad, Brioche Crouton

NY STRIP

\$12.00 Per Person

Horseradish Gremolata

CREAMY POLENTA

\$10.00 Per Person

Onion Jam

BROWNIES AND BLONDIES

\$50.00 Per Dozen

Chocolate Brownies and Blondies

CHIPS

\$50.00 Per Dozen

Individually Bagged Chips

BOTTLED JUICES

\$10.00 Per Bottle

Bottled Juices

VITAMIN WATER

\$10.00 Per Bottle

Vitamin Water

SOFT DRINKS

\$8.00 Per Bottle

Soft Drinks

BOTTLED WATER

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Asparagus Salad

Tomato, Eggs, Shaved Shallot, Crispy Chickpeas, Parmesan, Citrus Honey Vinaigrette

Braised Short Rib

Spring Onion, Natural Jus

Lemon Honey Glazed Salmon

Swiss Chard, Cauliflower Puree

Potato Puree

Garlic Confit, Chive

BOTTLED WATER

\$8.00 Per Bottle

Bottled Water

THE POTOMAC

\$72.00 Per Person

Locally Sourced Bread and Rolls

Maryland Crab Soup

Chive and Dill Crema, Crispy Shallots

Shrimp Salad

Shaved Carrots, Pearl Onion, Couscous, Meyer Lemon Vinaigrette

Local Mixed Green Salad

Toasted Almonds, Dried Cherry, Cucumber, Carrot Vinaigrette

Jumbo Lump Crab Cakes

Old Bay Remoulade, Pepperade

Cajun Spiced Chicken

Creamy Spinach, Artichokes

Roasted Farm Potatoes

Herb Butter

Mushroom Medley

Parmesan, Bread Crumb Pesto

Assorted Petit Fours**Seasonal Fruit Salad****THE WHARF**

\$72.00 Per Person

Locally Sourced Bread and Rolls

Lobster Bisque

Dill Crema, Brioche

Baby Gem Salad

Crispy Shallot, Pomegranate Seeds, Chives, Bleu Cheese Crumbles, Orange and Shallot Vinaigrette

Baby Spinach and Quinoa Salad

Heirloom Tomato, Charred Corn, Red Onion, Toasted Almonds, Lemon Vinaigrette

Mango & Coconut Cake

Passion Fruit Coulis

Garlic Spiced Shrimp

Charred Green Onion, Fennel, Tomato and Shallot Ragout

Citrus Glazed Chicken

Wild Mushrooms, Puffed Wild Rice

Roasted Potatoes

Thyme and Rosemary Crema, Pearl Onion

Creamed Spinach

Parsley Bread Crumbs

Deep Fried Apple Pie

a 20% premium will be applied to menus with a guarantee of less than 25 guests

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BOXED

*each packed in disposable containers
choice of one salad | choice of one sandwich
includes bag of potato chips, a chocolate chip cookie and bottled water*

only available for groups going offsite

SALADS

Macaroni Salad

Sun-Dried Tomato, BBQ Spice

Potato Salad

Onion Jam, Bacon, Mustard Vinaigrette

Chopped Salad

Romaine, Tomato, Red Onion, Feta Cheese, White Balsamic Vinaigrette

Mixed Green Salad

Dried Cherry, Cucumber, Almonds, Carrot Vinaigrette

Cole Slaw

Fresh Fruit Salad

SANDWICHES

\$56.00 Each

Grilled Asian Chicken Wrap

Daikon, Carrot, Cilantro, Peanut Sauce, Flour Tortilla

Veggie Lover

Roasted Portobello, Caramelized Onion, Arugula, Sun-Dried Tomato, Basil Pesto, Feta Cheese, Baguette

Chicken Salad

Whole Grain Mustard, Celery, Dill, Green Onion, Herb Focaccia

Smoked Turkey Club

Havarti Cheese, Tomato, Spinach, Bacon, Chipotle Mayo, Baguette

Slow Roasted Beef*

Watercress, Tomato, Onion Jam, Gruyere, Horseradish, Brioche

Teriyaki Beef*

Pineapple Chutney, Cabbage Slaw, Cilantro, Bahnmi

BLT-C

Smoked Bacon, Bibb Lettuce, Tomato, Basil Aioli, Swiss Cheese, Country Wheat

ENHANCEMENTS

SHRIMP SALAD SANDWICH

\$7.00 Per Person

Shrimp Salad Sandwich

Bibb, Celery, Radish, Crispy Onion, Garlic Aioli, Brioche

TIRAMISU CUP

\$7.00 Per Person

Tiramisu Cup

RED VELVET CAKE

\$6.00 Per Person

Red Velvet Cake

WHOLE FRUIT

\$4.00 Per Person

Whole Fruit

SOFT DRINKS

\$8.00 Per Drink

Soft Drinks

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SANDWICH COUNTER

freshly brewed regular and decaffeinated coffee and assorted teas

ARTISANAL SANDWICH COUNTER

\$69.00 Per Person

SOUP

Roasted Red Pepper Soup
Garlic Crouton, Cilantro Crema

Cream of Mushroom Soup
Smoked Bacon, Parmesan

SALAD

Shrimp Salad
Couscous, Shaved Carrots, Pearl Onion, Meyer Lemon Vinaigrette

Leafy Green Salad
Blue Cheese, Green Apple, Almonds, Jalapeno Vinaigrette

SANDWICHES

Choice of 3 Sandwiches

Grilled Asian Chicken Wrap
Daikon, Carrot, Cilantro, Peanut Sauce, Flour Tortilla

Chicken Salad
*Whole Grain Mustard, Celery, Dill,
Green Onion, Herb Focaccia*

Smoked Turkey Club
Havarti Cheese, Tomato, Spinach, Bacon, Chipotle Mayo, Baguette

Veggie Lover
*Roasted Portobello, Caramelized Onion, Arugula, Sun-Dried Tomato, Basil
Pesto, Feta Cheese, Baguette*

Slow Roasted Beef*
*Watercress, Tomato, Onion Jam,
Gruyere, Horseradish, Brioche*

Teriyaki Beef*
Pineapple Chutney, Cabbage Slaw, Cilantro, Banhmi

Shrimp Salad
Bibb, Celery, Radish, Crispy Onion, Garlic Aioli, Brioche

DELICATESSEN

\$68.00 Per Person

SOUP

Beef & Barley Soup
Gruyere Cheese, Crispy Shallots

Corn Chowder
Crab Meat, Marinated Heirloom Tomatoes

SALAD

Cauliflower Salad
*Barley, Pine Nuts, Caper Raisin Puree, Dried Cherries, Roasted Garlic
Vinaigrette*

Tomato and Burrata Salad
Heirloom Tomato, Basil, Romesco, White Balsamic Vinaigrette

FROM THE DELI

Condiments
*Whole Grain Mustard, Creamy Horseradish, Pesto Aioli, Olive Tapenade,
Cranberry Aioli*

Meat
Turkey, Roast Beef, Black Forest Ham

Cheese
Aged Cheddar, Havarti, Swiss, Provolone

Bread
Ciabatta, Sourdough, Brioche, Country Wheat

Vegetables
*Heirloom Tomatoes, Bibb Lettuce, Pickles, Portobello, Grilled Zucchini,
Onion, Roasted Red Peppers, Cole Slaw*

DESSERT

Vanilla Sponge Cake
Strawberry & Pistachio Mousse

Seasonal Fruit Salad

BLT-C

*Smoked Bacon, Bibb Lettuce, Tomato, Basil Aioli, Swiss Cheese, Country
Wheat*

DESSERT

Mango & Coconut Cake

Passion Fruit Coulis

Assorted Petit Fours

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HORS D'OEUVRES

priced per item
hors d'oeuvres are available in 25 piece increments

COLD HORS D' OEUVRES

- California Rolls with Soy Sauce
\$11.00
- Spicy Tuna on Wonton Crisp, Yuzu Aioli
\$10.00
- Curry Chicken Salad, Dried Cranberries, Lavash
\$9.00
- Miniature Lobster Rolls with Crispy Shallots
\$10.00
- Shrimp Ceviche Shooter
\$8.00
- Candied Walnut Crusted Goat Cheese, Apricot Jam
\$8.00
- Chicken Liver Mousse with Strawberry, Crostini
\$8.00
- Smoked Salmon, Dill Creme Fraiche, Cornbread
\$8.00
- Shrimp Cocktail with Spicy Bloody Mary Sauce
\$10.00
- Compressed Watermelon & Tomato, Poppy & Mint Feta
\$9.00
- Antipasti Skewer with Pesto
\$8.00
- Onion Jam, Ricotta, Proscitito, Crostini
\$8.00
- Tomato Relish, Avocado Mousse, Pita, Cilantro
\$9.00
- Beef Tartare with Crispy Capers, Hard Boiled Egg, Parmesan Tuille
\$10.00

HOT HORS D' OEUVRES

- Buffalo Chicken Spring Roll with Whipped Blue Cheese
\$8.00
- Cherry Blossom Tart
\$10.00
- Baby Spinach & Artichoke Wonton Crisp
\$8.00
- French Onion Soup Boule
\$10.00
- Rice Crispy Shrimp Tempura, Fish Sauce
\$8.00
- Braised Short Rib Pierogi with White BBQ Sauce
\$9.00
- Candied Apple Wrapped in Pork Belly
\$10.00
- BBQ Braised Pork and Cornbread Tartlet
\$8.00
- Crispy Asparagus, Smoked Aioli
\$8.00
- Maryland Crab Cake with Truffled Hollandaise
\$10.00
- Lamb Chop with Mint Chimichurri Sauce
\$10.00
- Sriracha Chicken Meatball
\$9.00
- Pineapple, Pancetta, Burrata Skewer
\$9.00
- Chicken & Waffle with Chipotle Aioli
\$9.00
- Open Faced Reuben Sandwich
\$8.00

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ACTION STATIONS

*prices based per serving of 15-20
based on 90 minute service
all carving stations require chef attendant*

THE FAR EAST*

\$32.00 Per Person

Whole Crispy Duck
Dim Sum with Dipping Sauces
Cold Noodle Salad, Sesame Ginger Dressing

BACKYARD BBQ

\$35.00 Per Person

Carolina BBQ Glazed Ribs
Cast Iron Jalapeno Cornbread
Cole Slaw
Southern Baked Beans

THE ITALIAN RIVERA

\$32.00 Per Person

Bucatini in a Mushroom Cream Sauce
Pea Risotto
Garlic Bread
Parmesan Reggiano Wheel

ROASTED PORK TENDERLOIN

\$325.00 Per Item

Whole Grain Mustard Jus
Pineapple Salsa
Brioche Rolls

WHOLE ROASTED TENDERLOIN

\$350.00 Per Item

Whole Grain Mustard
Caramelized Onion
Horseradish Sauce
Brioche Rolls

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WHOLE ROASTED SNAPPER

\$300.00 Per Item

Pico de Gallo
Orange Beurre Blanc
Fried Plantains

LEMON BRINE TURKEY BREAST

\$250.00 Per Item

House Made Gravy
Cranberry & Apple Mastarda
Potato Rolls

ROASTED LEG OF LAMB*

\$325.00 Per Item

Rosemary & Mint Jus
Babaganoush
Pita Bread

PRIME RIB

\$275.00 Per Item

Natural Jus
Garlic Mash
Ciabatta Rolls

CHEF ATTENDANT

\$200.00

RECEPTION DISPLAYS

*prices based per person
based on 90 minute service*

THE PIER*

\$40.00 Per Person

Lobster Rolls with Crispy Shallots
Cajun Shrimp Tacos
Clams Casino on the Half Shell

MEDITERRANEAN SEA

\$35.00 Per Person

Dragon Shrimp
Lamb Kabab with Fig & Peppers
Rice Pilaf with Saffron & Vegetables

RAW BAR*

\$46.00 Per Person

(5 Pieces Per Person)
Jumbo Gulf Shrimp
Oysters
Crab Claws
Caper Berries, Lemon
Cocktail, Mignonette & Mustard Sauce

SLIDERS THREE WAYS

\$32.00 Per Person

Choice of 3
-Honey Fried Chicken, Lettuce and Spiced Avocado
-Aged Beef, Cheddar, Lettuce, Pickle
and House Made Ketchup
-Crab Cake, Lettuce and Old Bay Remoulade
-Carolina BBQ Pulled Pork, Cabbage Slaw
-Portobello Burger, Avocado Chimichurri, Roasted Red Pepper, Pickled Red
Onion

All Served with Mac and Cheese Croquettes and Waffle Fries

CHEESE AND CHARCUTERIE

\$30.00 Per Person

Artisanal Selection of Domestic Cheese
Selection of meats from the Berkel
House Mustard, House Pickles
Seasonal Jam and Artisanal Breads

VEGETABLE ANTIPASTI

\$25.00 Per Person

Roasted Red Peppers
Marinated Artichokes
Carrot Chips & Asparagus
Balsamic Marinated Portobello
Assorted Olives
Hummus, Pita Chips

BREADS AND SPREADS

\$35.00 Per Person

Warm Chesapeake Bay Crab Dip
Spinach and Artichoke Dip
Spanish Refried Bean & Cheddar Dip
Sliced Baguette and Flat Bread

DESSERT DISPLAY

\$37.00 Per Person

Choice of 4 Desserts

French Macarons
Chocolate Truffles
Assorted Tartlets
Cheesecake Drops
Brownie Bites
Petite Four Assortment
Miniature Cupcakes

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PLATED

*choice of one first course | choice of one entrée | choice of one dessert
freshly brewed regular, decaffeinated coffee and assorted teas*

FIRST COURSE

Corn & Leek Bisque

Crab Salad, Corn Bread Crouton, Chili Oil

Roasted Red Pepper Soup

Pine Nuts, Garlic Croutons, Aleppo Crema

Roasted Stone Fruit Salad

*Burnt Honey Mascarpone, Brandy Drunken Grapes, Pistachio and Brioche
Crumble, Herb Salad, Poppyseed Vinaigrette*

Roasted Cauliflower Salad

*Puffed Wild Rice, Dried Cranberries, Endives, Pickled Red Pearl Onion, Red
Wine Vinaigrette*

Shaved Carrot and Asparagus Salad

*Quail Egg, Toasted Almonds, Pickled Radish, Frisee, Lemon Thyme
Vinaigrette*

Bibb Salad

Goat Cheese, Watermelon, Chive Baton Radish, Pear Vinaigrette

ENTREES

Roasted Chicken Breast

*Caramelized Pearl Onion, Smoked Gouda Potato Puree, Broccolini, Porcini
Jus*

\$100.00

Pan Seared Salmon*

*Garlic Spinach, Roasted Sweet Potato Puree, Sun Dried Tomatoes, Tomato
Emulsion*

\$105.00

Jumbo Lump Crab Cakes

Roasted Cauliflower Puree, Pepperaide, Asparagus Tips, Truffle Hollandaise

\$125.00

Citrus Glazed Chicken Breast

Mushroom Risotto, Haricot Verts, Crispy Onions, Lemon Beurre Blanc

\$100.00

Grilled Filet of NY Strip*

Rosemary Potato Puree, Grilled Asparagus, Shaved Carrots, Horseradish Jus

\$120.00

ENHANCEMENTS

MAINE LOBSTER BISQUE

\$12.00 Per Person

Roasted Maine Lobster Bisque

Tarragon Cream, Lobster Claw, Brioche Crouton

PICKLED SHRIMP SALAD

\$10.00 Per Person

Pickled Shrimp Salad

Shaved Cabbage, Charred Pearl Onion, Mache, Mustard Vinaigrette

STRAWBERRY ICE CREAM

\$7.00 Per Person

Black Pepper Shortbread, Seasonal Berries

18-Hour Braised Short Rib*Red Pepper Polenta, Pickled Red Onion, Brussels Sprouts, Natural Jus***\$125.00****Seared Filet of Tenderloin****Cheddar Potato Gratin, Grilled Asparagus, Roasted Tomato, Red Wine Jus***\$128.00****DUET ENTREES****Seared Filet of Tenderloin & Pan Seared Salmon****Béarnaise, Grilled Asparagus, Sweet Potato Puree***\$139.00****Roasted Filet of NY Strip & Jumbo Shrimp Skewer****Herbed Butter, Pea Risotto, Glazed Carrots***\$139.00****Grilled Beef Tenderloin & Jumbo Lump Crab Cake***Seasonal Baby Vegetables, Roasted Fingerlings, Truffled Hollandaise, Herb**Salad***\$145.00****DESSERT****Apple Tart***Apple Brandy Anglaise***Chocolate Dacquoise***Dulce de Leche***Vanilla Bourbon Cake***Chocolate Covered Strawberry***Berry Mascarpone Cake***Seasonal Berries***Chocolate Sacher***Chocolate Glaze, Raspberry***Pecan Tart***Bourbon Ice Cream, Caramel, Whipped Cream***Almond Dacquoise***Raspberry Coulis*

a 20% premium will be applied to menus with a guarantee of less than 25 guests

*consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

BUFFET

*served with locally sourced bread and rolls
freshly brewed regular, decaffeinated coffee and assorted teas
continuous service for 90 minutes*

SOUPS

Choice of 1

- Beef Consomme
- Creamy Potato & Roasted Red Pepper
- Roasted Tomato & Basil
- Cream of Mushroom

SALADS

Choice of 2

- Local Mixed Green Salad**
Toasted Almonds, Cherries, Shaved Carrot, Shallots, Poppy Seed Vinaigrette
- Orzo Salad**
Cucumber, Tomato, Red Pepper, Asparagus, Feta, Red Wine Vinaigrette
- Endive Salad**
Green Apple, Radicchio, Candied Pecans, Goat Cheese, Red Wine Vinaigrette
- Roasted Beet Salad**
Pine Nuts, Arugula, Orange Segments, Blue Cheese, White Balsamic Vinaigrette
- Roasted Butternut Squash Salad**
Puffed Wild Rice, Goat Cheese, Candied Walnuts, Baby Kale, Sherry Maple Vinaigrette

ENTREE

Choice of 2 or 3

2 entrée choices 126

3 entrée choices 136

- Pan Seared Salmon***
Charred Onion Soubise, Swiss Chard, Pomegranate Seeds
- Jumbo Lump Crab Cakes**
Sauce Choron, Asparagus Tips
- Roasted Chicken**
Pepperade, Preserved Tomato Emulsion

ENHANCEMENTS

LOBSTER BISQUE

\$10.00 Per Person

- Lobster Bisque
- Tarragon Cream, Lobster Claw, Brioche Crouton

PAN SEARED ROCKFISH

\$10.00

- Pan Seared Rockfish
- Parsnip Puree, Swiss Chard, Truffle
- available as an addition to full menus*

TENDERLOIN

\$12.00

- Peppercorn Crusted Tenderloin
- Mustard Jus, Roasted Root Vegetables
- available as an addition to full menus*

STRAWBERRY ICE CREAM

\$7.00 Per Person

- Strawberry Ice Cream
- Black Pepper Shortbread, Seasonal Berries

CAULIFLOWER SALAD

\$10.00 Per Person

- Cauliflower Salad
- Fennel, Cranberries, Radicchio, Black Rice,
- Almonds, Meyer Lemon Vinaigrette

Roasted Pork Loin*Sweet Potato, Pineapple Salsa, Mustard Jus***Citrus Glazed Broccoli***Jasmine Rice, Green Onion***Roasted Strip Loin****Crispy Potato Confit, Horseradish Sauce***SIDES**

Choice of 2

Brussel Sprouts*Dried Cranberries, Pancetta, White BBQ Sauce***Potato Puree***Garlic, Bacon, Chive***Roasted Carnival Cauliflower***Pine Nuts, Caper Raisin Puree***Charred Broccolini***Black Garlic, Pickled Chili***Roasted Wild Mushrooms***Parsley Gremolata, Leek Soubise***DESSERT**

Choice of 2

Forest Cheesecake*Oreo Crust, Kirsch Soaked Cherries***Opera Cake***Almond Sponge, Coffee Buttercream***Red Velvet Cake***Cream Cheese Icing***Assorted Finger Pastries****Lemon Tart***Shortbread, Lemon Curd***Chocolate Mousse***Praline Wafer Crust***Tiramisu***Coffee Liquor, Mascarpone Mousse*

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BAR MENU

DELUXE HOSTED BAR

Tito's Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Patron Silver Tequila
Jim Beam Double Oaked
Dewar's White Label Scotch
Crown Royal Whiskey
Remy Martin V

16

Stella Artois, Blue Moon, Corona Extra
Becks (non-alcoholic)

9

Sam Adams, Miller Lite

8

The Seeker Chardonnay
The Seeker Pinot Grigio
The Seeker Cabernet Sauvignon
The Seeker Pinot Noir

12

BAR PACKAGES

First Hour 24
Each Additional Hour 12

BARTENDER

\$225.00

(1) per 75 guests

PREMIUM HOSTED BAR

Grey Goose Vodka
Nolet's Gin
Bacardi 8 Rum
Don Julio Silver Tequila
Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch
Gentleman Jack Whiskey
D'Usse Cognac VSOP

18

Stella Artois, Blue Moon, Corona Extra
Becks (non-alcoholic)

9

Sam Adams, Miller Lite

8

Decoy by Duckhorn Chardonnay
Decoy by Duckhorn Cabernet Sauvignon
Decoy by Duckhorn Merlot

14

BAR PACKAGES

First Hour 30
Each Additional Hour 14

HAND CRAFTED COCKTAILS

\$22.00 Per Drink

Custom Hand Crafted Cocktails

SANGRIA

\$14.00 Per Drink

Spanish wine mixed with lemonade, tropical
fruits and spices

WINE

HOUSE WINES

The Seeker Pinot Grigio
\$55.00

The Seeker Chardonnay
\$55.00

The Seeker Cabernet Sauvignon
\$55.00

The Seeker Pinot Noir
\$55.00

Valdo Marca Oro, Prosecco Brut, Prosecco, Veneto, Italy
\$57.00

CHAMPAGNE & SPARKLING

Bottega Accademia Rainbow Prosecco NV Prosecco, Italy
\$68.00

Piper Sonoma Brut Rose, Sonoma County, California
\$79.00

Thibaut Janisson, Blanc de Chardonnay NV Virginia
\$98.00

Piper-Heidsieck 'Cuvee 1785', Brut Classic, Champagne, France
\$113.00

Charles Orban Champagne, Brut, Troissy France
\$123.00

Moët & Chandon, "Brut Imperial", Epernay, France, NV
\$152.00

Moët & Chandon, Imperial Rose, Epernay, France, NV
\$162.00

Veuve Cliquot, Brut, Yellow Label, NV, Champagne, France
\$169.00

CHARDONNAY

La Crema Chardonnay Sonoma Coast, California
\$60.00

Decoy Chardonnay, Sonoma County, California
\$62.00

WHITE WINES/ OTHER VARIETALS

La Crema, Pinot Gris, Sonoma Coast, California
\$60.00

Martin Codax, Albarino, Rias Baixas, Spain
\$62.00

Pierre Sparr Alsace One, Riesling, Alsace, France
\$67.00

Kettmeir, Pinot Grigio, Trentino-Alto Adige, Italy
\$73.00

Louis Latour, Pouilly Fuisse, AOC, Maconnais, France
\$78.00

Langlois-Chateau, Sancerre, Loire, France
\$90.00

PINOT NOIR

Decoy Pinot Noir, Sonoma County, California
\$90.00

Belle Glos Balade, Pinot Noir, Santa Maria Valley, Central Coast, California
\$95.00

La Crema, Pinot Noir, Sonoma Coast, California
\$60.00

Meiomi, Pinot Noir, Sonoma County, California
\$67.00

MERLOT

Decoy, Merlot, Sonoma County, California
\$67.00

Luke, Merlot, Wahluke Slope, Columbia Valley, Washington
\$78.00

Duckhorn, Merlot, Russian River Valley, California
\$107.00

CABERNET SAUVIGNON

Decoy Cabernet Sauvignon, Sonoma County, California
\$107.00

~~\$85.00~~

Starmont, Chardonnay, Carneros, California

\$68.00

Meadowcroft Los Carneros Napa Valley Chardonnay, Carneros, California

\$75.00

Duckhorn, Chardonnay, Russian River Valley, California

\$80.00**SAUVIGNON BLANC**

Emmolo, Sauvignon Blanc, Napa Valley, California

\$58.00

Decoy, Sauvignon Blanc, Sonoma County, California

\$63.00

La Crema, Sauvignon Blanc, Sonoma Coast, California

\$72.00

Te Awanga Mister Sauvignon Blanc, Hawkes Bay, New Zealand

\$75.00

Duckhorn, Sauvignon Blanc, Russian River Valley, California

\$85.00**ROSE**

Domaine Bellevue, Touraine, Rose France

\$58.00

La Crema, Rose, Sonoma Coast, California

\$60.00

Gerard Bertrand Source of Joy Rose, Languedoc, France

\$67.00

Louis M. Martini, Cabernet Sauvignon, California

\$60.00

Decoy, Cabernet Sauvignon, Sonoma County, California

\$75.00

Starmont, Cabernet Sauvignon, Napa Valley, California

\$80.00

Louis M. Martini, Alexander Valley, Cabernet Sauvignon, California

\$102.00

Duckhorn, Cabernet Sauvignon, Russian River Valley, California

\$132.00**RED WINE & OTHER VARIETALS**

Bertrand Domain de Cigalus, IGP Pays d'Oc, France

\$107.00

Silver Oak, Alexander Valley, Napa Valley, California

\$190.00

Essay, Syrah South Africa

\$58.00

Louis Latour, Marsannay, Burgundy, France

\$95.00**DESSERT**

Gerard Bertrand Banyuls, Languedoc-Roussillon, France

\$70.00