THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON DC

Banquet Menus
2016

Buffet Breakfast

All breakfast buffets include freshly brewed coffees, gourmet teas, and fruit juices
A $125 buffet surcharge may apply for service to fewer than 20 guests

Continental Breakfast

Assorted pastries, muffins and croissants
Butter, fruit preserves, marmalade and honey
Sliced fresh fruits and berries
Bagels with cream cheese
$28

Cheese and Charcuterie Euro Breakfast

International and domestic cheese board, fresh grapes and crackers
Cured meats with assorted mustards and condiments served with crackers and crispy baguette
Bircher muesli, assorted yogurts, fresh cut fruits, boiled eggs, granola with milk
$36

American Breakfast Buffet

Assorted pastries, muffins and croissants
Butter, fruit preserves, marmalade and honey
Sliced fresh fruits and berries
Scrambled eggs, breakfast potatoes, applewood smoked bacon and sausage
$36

Dupont Circle Breakfast

Assorted pastries, muffins and croissants,
Butter, fruit preserves, marmalade and honey
Sliced fresh fruits and berries
Bagels with whipped cream cheese, smoked salmon spread, diced onions and capers
Assorted cereal with whole and skim milk
Organic yogurt and berry parfait
Scrambled eggs, breakfast potatoes, applewood smoked bacon and sausage
$39

Treat Yourself Breakfast Buffet

Assorted pastries, muffins, and croissants
Butter, fruit preserves, marmalade and honey
Assorted cereal with whole and skim milk
Individual plain and flavored yogurts
Sliced fresh fruit and berries
Bagels with whipped cream cheese, smoked salmon, diced onions and capers
French toast and pancakes, berry compote, warm maple syrup
Scrambled eggs, breakfast potatoes, applewood smoked bacon and sausage
$41

Breakfast enhancements/a la carte

Assorted bagels with cream cheese spread $75 per dozen
Assorted muffins, Danish, croissant, and pastries $60 per dozen
Breakfast breads $60 per dozen slices
Organic plain and flavored yogurts $5 each
Organic yogurt fruit and granola parfaits $7 each
Hard boiled eggs $27 per dozen

Breakfast wraps

Egg, chorizo and pepper jack cheese in a flour tortilla $8 each
Egg whites, spinach and chicken sausage in a flour tortilla $8 each

Breakfast quiche

Fresh wilted spinach, shiitake mushroom, gruyere cheese, smoked bacon $10 per person

Breakfast sandwiches

Miniature brioche bun, soft scrambled egg, cheddar cheese and bacon $9 each
Miniature whole wheat roll, egg whites, spinach and Canadian bacon $9 each

Chef attended breakfast stations

$150 Chef Attendant fee per station
Minimum attendance of 20 guests required

Omelets

Bacon, ham, cheddar cheese, mushrooms, tomatoes, peppers and onions
$11 per person

Waffles

Belgian waffles
Fresh whipped cream, bananas, pecans, vanilla anglaise, warm maple syrup
$13 per person

Salmon

Smoked salmon, salmon gravlax, pastrami salmon
Assorted bagels, plain whipped cream cheese, diced onion, capers, lemon wedges, tomato, cucumber
$16 per person

Break Packages

All breaks are set for 20 minutes

Kick Start

Fresh fruit and wild berry smoothies, whole fresh fruit, granola bars, assorted fresh muffins, homemade breakfast breads
$16

Power

Individually bottled vegetable and fruit juices, vitamin water, assorted granola bars,
Energy bars, unsalted roasted peanuts, seasonal house made trail mix and whole fresh fruit
$16

Dupont Bakery

Oatmeal raisin, peanut butter, chocolate chip and sugar cookie
Chocolate brownies, whole and skim milk
$16

Citrus

Lemon truffle, miniature citrus cookies, lemon pound cake, lemon meringue tartlets
Mint, pomegranate, and original flavored lemonades
$16

Afternoon Tea

Individual vegetable crudités with dipping sauce, tea sandwiches, seasonal house made scone with seasonal jam and Devonshire cream
Fresh fruit skewers with raspberry sauce, coffees and gourmet tea selection
$16

Sweet and Savory

Warm salted pretzel with mustard, caramel popcorn, freshly baked cookies, fruit-infused iced teas, root beer
$16

A la carte break items

Whole fresh fruit $36 per dozen
Sliced fresh fruit and berries $8 per person
Assorted home style cookies or brownies $50 per dozen
Individual bags of potato chips, pretzels, or mixed nuts $5 each
Warm salted pretzels with gourmet mustard $72 per dozen
Assorted candy bars $5 each
Assorted granola bars $5 each
Freshly brewed coffees and gourmet teas $98 per gallon/$49 per half gallon
Iced tea $42 per gallon
Fresh lemonade $42 per gallon
Bottled juices $5 each
Bottled soft drinks $5 each
Bottled still and sparkling waters $5 each
Bottled energy drinks and vitamin waters $6 each

Deli Buffet Lunch

Build Your Own Sandwich

Soup of the day
Seasonal farmer's market salad
Sliced meats and cheeses to include:
Black forest ham, Tuscan salami, herb roasted turkey, slow roasted beef
Vermont cheddar, provolone, brie, and Swiss cheeses
Artisan breads, baguette, focaccia, and ciabatta
Lettuce, sliced red tomato, kosher dill pickles, and cucumber
Mayonnaise, roasted red pepper aioli, Dijon and grain mustards, horseradish cream
Bread and butter pudding with vanilla anglaise
Tiramisu
Freshly brewed coffees and teas
$41

Pre-made Sandwich Buffet

DC Pretzel Bakery: Warm fresh pretzel, sopresatta salami, gherkins, Boston lettuce, tomato, mayonnaise
Bologni: Fresh Kaiser roll, bologna, sweet onions, pommery mustard sauce
Caprese: Heirloom tomato, fresh mozzarella, basil pesto
Potato chips
Homemade cole slaw
Vanilla Napoleon
Strawberry Roulade
Freshly brewed coffees and teas
$46

Hot Sandwich Buffet

Traditional Caesar salad
Chef's tomato soup
Dupont Cheese Steak: rib eye, green peppers, onion, provolone
Grilled Cheese: Truffled grilled cheese sandwich
Bar Dupont Famous Chicken Wrap: Grilled chicken, truffle aioli, bacon, tomato, lettuce
Crème caramel with vanilla Chantilly
Vanilla cheese cake
Freshly brewed coffees and teas
$49

Lunch Buffet

All lunch buffets are served with assorted rolls, freshly brewed coffees and gourmet teas, freshly brewed iced tea

Buffets served for fewer than 20 guests are subject to a $125 service charge

Provencal

Roasted red pepper soup
Tomato mozzarella salad with fresh basil
Roasted Berkshire pork loin, roasted fingerling potatoes, crispy prosciutto, sage jus
Atlantic cod, artichoke, olive, and sun-dried tomato
Tiramisu
Chocolate mousse cake
$49

Farmer's Market Build Your Own Salad

Seasonal soup of the day
Seasonal field greens
Tomato, cucumber, dried cranberries, pumpkin seeds
Chopped eggs, crispy bacon
House vinaigrette and buttermilk dressing
Faro grain salad with grilled vegetables and arugula pesto
Grilled flank steak
Garlic grilled shrimp
Seasonal fruit tarts
Chocolate caramel and banana tarts
$49

American Classics

Caesar salad
Cream of mushroom soup
Potato crusted chicken breast, roasted vegetables, olive jus
Fennel and portabella ravioli, roasted vegetable, parmesan
Warm bread and butter pudding, vanilla anglaise
Lemon meringue tart
$45

Create Your Own Lunch Buffet

$48 per person - select two starters, two entrees, and two desserts
Add $10 for each additional entree

Starters

Roasted tomato basil soup, brioche crouton
Butternut squash soup
Cream of mushroom soup, focaccia crouton and goat cheese
Lobster bisque, chive cream
Caesar salad, focaccia croutons, white anchovy filets, shaved grana padano
Baby spinach and upland watercress, raisins, goat cheese, house vinaigrette
Young field greens, roasted baby vegetables red wine herb dressing
Baby greens, artisan goat cheese, crushed sweet hazelnuts, raspberry honey vinaigrette
Baby spinach, shaved fennel, sliced beets, boursin cheese, strawberry vinaigrette
Marinated grilled squashes, feta cheese, balsamic dressing

Entrées

Potato crusted chicken breast, asparagus, lemon butter
Seared red tail sea bass, crushed shallot and herb fingerling potato, broccolini, tomato butter
Pan seared salmon, red onion marmalade, creamy polenta
Grilled mahi mahi, corn succotash, harissa spiced potatoes
Grilled Atlantic salmon, lemon herb couscous, tomato confit
Berkshire pork tender loin crusted with black figs and bacon, royal potatoes, cognac sauce
Marinated flank steak, roasted new potatoes, salsa verde
Slow braised beef short rib, herbed polenta, sautéed broccolini, natural sauce
Roasted New York strip loin, potato timbers, red wine reduction
Portabella ravioli, parmesan broth, pine nuts, herbs, shaved grana padano
Marinated grilled vegetables and olives, citrus orange Israeli couscous, tomato confit
Polenta cake, vine ripped tomatoes, mozzarella and basil
Penne pasta, basil pesto, grilled vegetables

Desserts

Vanilla crème brulée tart
Seasonal fresh fruit tart and vanilla cream
Meyer lemon meringue tart
Chocolate and banana tart
Earl grey infused chocolate and strawberry cake
Raspberry tart, vanilla cream
Chocolate caramel tart

Plated Lunch

Entrée price includes choice of one first course and one dessert
Limit three entrée choices, including vegetarian
Served with iced tea, assorted rolls, freshly brewed coffee and gourmet hot teas

First Course

Roasted tomato basil, brioche crouton
Cream of mushroom, focaccia crouton and goat cheese
Caesar salad, focaccia croutons, white anchovy filets, shaved grana padano
Seasonal salad, toasted walnuts, fresh blueberries, house dressing
Baby spinach salad, candied pecans, fresh goat cheese, raspberry dressing
Frisee salad, smoked bacon, chopped egg, champagne vinaigrette

Entrée

Chicken breast stuffed with caramelized onion and goat cheese, baby spinach, potato purée $50
Grilled salmon, spinach corn polenta, asparagus $45
Braised short rib, herbed polenta, sautéed broccolini, natural sauce $48
Roasted New York strip loin, royal potatoes green beans, red wine demi $55
Black beans and root vegetables cassoulette, spicy red pepper coulis, frisee $45
Portabella ravioli, parmesan broth, pine nuts, herbs, shaved grana padano $48

Dessert

Vanilla crème brulée tart crème
Meyer lemon meringue tart
Earl grey infused chocolate raspberry mousse cake
Raspberry tart, vanilla cream

Boxed Lunch

Boxed Lunch

Includes sandwich, cookie, fresh fruit, potato chips, pasta salad, bottled water or soda

Slow roasted beef on baguette, caramelized onion with horseradish sauce
Italian sliced meats and provolone cheese, roasted red pepper on ciabatta
Turkey club, herbed focaccia, red pepper mayonnaise, provolone cheese, caramelized onions
Grilled marinated vegetable Wrap, hummus, romaine, artichoke hearts

$45

Departure Boxed Lunch

Includes sandwich, potato chips, bottled water or soda
Departure boxed lunches are not served in meeting rooms

Grilled chicken breast, herb mayo, lettuce tomato on brioche roll
Turkey, cranberry mayo, lettuce, tomato in flour tortilla wrap
Grilled vegetable, roasted peppers, pesto mayo on ciabatta bread

$26

Hors d'Oeuvre

Minimum order of 25 pieces of each selection ordered required

Hot $5 per piece

Crab bites, lemon aioli
Bacon wrapped scallops, caper aioli
Grilled hoisin Colorado lamb chops
Rice crispy breaded tempura shrimp
Miniature croque monsieur
Beef slider on mini brioche
Gruyere cheese and leek tart
Chicken satay with peanut sauce
Miniature beef wellington, truffled demi glace
Vegetable spring rolls, chili dipping sauce
Brie cheese wrapped in phyllo pastry with cranberry
Pulled pork belly sliders, baby pickles
Vegetarian samosa, curry yogurt sauce
Peking duck spring rolls, ginger soy dip
Chicken and lemongrass pot sticker

Cold $5 per piece

Lobster salad, granny smith apple and celery remoulade
Smoked salmon with horseradish on potato crisp
Seasonal ceviche with house made tortilla chip
Shrimp on fork with avocado
Chicken liver mousse, black mission fig chutney, crispy brioche
Golden beets with walnuts and goat cheese on a spoon
Seasonal gazpacho shooter
Tomato mozzarella skewer
Roasted cauliflower, lemon, pecans and arugula pesto

Duet $8 per selection

Ceviche with Margarita shot
Champagne with smoked salmon crispy
Mediterranean with Hendricks cocktail
Cidre and beet salad
Sliders and shakes
Beer and bacon wrapped scallops

Sweet $5 per piece

Chocolate mousse, crunchy chocolate pearls shooter
Chocolate-dipped rice crispy stick
Strawberry shortcake parfait
Chocolate peanut butter mousse cake in spoon

Reception Displays

Vegetable Crudité Board
Assorted homemade dips and tapenades, served with breads and crackers
$425 serves 25

Artisan Local and Imported Cheese Board
Homemade chutneys, vanilla honey, dry fruits, breads and crackers
$500 serves 25

Cheese and Charcuterie Board
International and domestic cheese board, garnished with fresh grapes and berries
Aged smoked cured meats with assorted mustards and condiments, crackers and crispy baguette
$625 serves 25

Mediterranean Display
Roasted red pepper salad, marinated olives, marinated feta cheese, artichoke hearts, stuffed grape leaves, cherry tomato and mozzarella salad, hummus, baba ghanoush, and fresh pita bread
$22 per person

Salmon Display
Smoked salmon, salmon gravlax, salmon pastrami,
Assorted rye and pumpernickel toast points, diced onions, capers and lemon wedges
$30 per person

Reception Stations

Choose one or more stations to complement your reception
Or choose no fewer than 3 stations to create a reception dinner

Asian Station*
Peking duck with hoisin sauce and scallions, chicken fried rice, assorted dim sum, crispy spring rolls, mae ploy sauce, fortune cookies
$27 per person

Sliders Station
Shredded BBQ pork slider, beef slider, braised short rib sliders, Dupont fries, mac n cheese fritters
$31 per person

Dupont Raw Bar Station
Fennel poached shrimp, Virginia bay oysters on a half shell, king crab legs, vermouth and tarragon mussels, steamed clams and traditional sauces
$40 per person, 40 person minimum
With ice block $50 per person

Pasta Station*
Penne pasta, portabella ravioli
marinara, porcini cream, basil pesto
grilled chicken, tomatoes, peppers, roasted peppers, olives, scallions, fresh shredded basil, mushrooms, parmesan cheese
$25 per person

Roasted Whole Turkey*
Cranberry relish, red pepper mustard, housemade butter biscuits
$320, serves 20

Bone-in Ham*
Bourbon, honey, and pecan glazed, mustards, rolls
$320, serves 20

Creekstone Farm Beef Strip Loin*
Fresh horseradish, red wine demi glaze, red pepper mustard, mini herbed brioche rolls
$380, serves 20

Salt Roasted Snapper*
Roasted fennel and lemon butter
$360, serves 20

**Chef attendant fee of $150 per station required*

Plated Dinner

Entrée price includes choice of one first course and one dessert
Limit three entrée choices, including vegetarian
Served with assorted rolls, freshly brewed coffee and gourmet hot teas

First Course

Roasted tomato basil soup with brioche crouton
Cauliflower cream soup with truffle oil
Butternut squash soup
Cream of mushroom soup with focaccia crouton and goat cheese
Lobster bisque with chive cream
Wild mushroom risotto, shaved pecorino, truffle oil
Portabella ravioli, parmesan broth, pine nuts, herbs, shaved parmesan
Caesar salad, focaccia croutons, white anchovy filets, shaved grana padano
Young field greens, roasted baby vegetables red wine herb dressing
Baby greens, artisan goat cheese, crushed sweet hazelnuts, raspberry honey vinaigrette
Spinach and shiitake quiche
Baby spinach, shaved fennel, sliced beets, boursin vinaigrette

Entrée

Potato crusted chicken breast, asparagus, lemon butter $65
Chicken, roasted root vegetables, Virginia stone ground grits cake, kalamata olive jus $70
Grilled salmon, spinach corn polenta, asparagus $65
Pan seared red tail sea bass, potato gratin, asparagus, chive beurre blanc $70
Grilled pork chop, confit potatoes, braised Swiss chard $80
Cabernet braised short rib, herbed polenta, sautéed broccolini, natural sauce $70
New York strip loin, royal potatoes, grilled asparagus, red wine demi-glaze $75
Grilled filet mignon, sautéed asparagus, jumbo crab, béarnaise sauce $82
Portabella ravioli, parmesan broth, pine nuts, herbs, shaved grana padano $65
Polenta cake, vine ripened tomatoes, mozzarella and basil $ 70

Dessert

Crème brulée with orange cream
Seasonal fresh fruit tart and vanilla cream
Chocolate mousse with crunchy chocolate pearls
Meyer lemon tart with mixed berry sauce
Chocolate ganache, salted caramel popcorn
Opera torte, caramel sauce
Raspberry tart, vanilla cream
Earl grey infused chocolate cake
Apple tart, vanilla ice cream, caramel sauce
Profiterole with vanilla pastry cream and chocolate truffles

Buffet Dinner

Served with assorted rolls, freshly brewed coffees and gourmet teas
Buffets served for fewer than 20 guests are subject to a $125 service charge

Create Your Own Dinner Buffet

$74 per person - select three starters, two entrees, and two desserts
Add $6 for each additional starter
Add $10 for each additional entrée
Add $6 for each additional dessert

Starters

Roasted tomato basil soup with brioche crouton
Cauliflower cream soup with truffle oil
Cream of mushroom soup with focaccia crouton and goat cheese
Lobster bisque with chive cream
Butternut squash soup
Build your own field greens salad: cucumbers, tomatoes, olives, chick peas, cheese, nuts/seeds, house vinaigrette and creamy chive
Caesar salad, focaccia croutons, white anchovy filets, shaved grana padano
Seasonal Farmer's Market Salad
Cous cous salad with grilled vegetables
Watermelon, feta, and watercress salad with Saba vinegar

Entrées

Potato crusted chicken breast, grilled asparagus, lemon butter
Roasted New York strip loin, sautéed spinach, red wine reduction
Berkshire pork tenderloin crusted with black figs and bacon, royal potatoes, cognac sauce
Cabernet braised short rib, herbed polenta, sautéed broccolini, natural sauce
Seared bass, roasted herb fingerling potato, broccolini, tomato butter
Pan seared salmon, vegetable quinoa, beurre blanc
Portabella ravioli, parmesan broth, pine nuts, herbs, shaved grana padano
Risotto cake, broccoli rabe, tomato and basil
Chick pea cassoulette with cumin, roasted root vegetable, and mint

Desserts

Seasonal fresh fruit tart and vanilla cream
Meyer lemon meringue tart
Chocolate mousse tarte with crunchy chocolate pearls
Earl grey infused chocolate cake
Bread and butter pudding, vanilla anglaise
Assorted cheesecake bites

Fine Print

There's always fine print

Contract and deposit A contract and deposit are required to secure your event, with the minimum catering revenue paid in full before the event date (unless direct billing has been approved). Your contract will stipulate a mutually agreed upon food and beverage minimum.

Service charge and tax All food, beverage, and room rental are subject to 22% service charge and applicable tax. Chef attendant and bartender fees when required are additional.

Guarantee of attendance The guaranteed number of attendees for each event must be communicated to the Hotel not less than 3 full working days prior to the event. For plated menus with multiple entrée choices the highest priced entrée will determine the menu price. Final guarantee of attendance must include the number of each entrée being served, with the client providing place cards denoting each guest's entrée choice. If place cards and entrée choices are not provided a menu surcharge of $10.00 per person plus service charge and tax will be assessed. The Hotel will limit setup and food preparation in excess to no more than 3% of the guarantee given. Significant changes to room set up within 72 hours of the event will incur additional labor fee(s) of not less than $250.00 per room. Final catering charges will be based on the guaranteed number of attendees or the total number served, whichever is greater.

Menu Final menu selections should be submitted 21 days prior to the event whenever possible. The Chef reserves the right to replace menu items when required due to availability. Please notify your catering manager of any allergies and special menu requests.

Room rental Room rental fees are subject to 22% service charge and applicable tax. Audio visual charges for services provided by the Hotel's in-house AV team are additional.

Outside food and beverage No food or beverage of any kind will be permitted to be brought into *or removed from* the hotel.

Audio Visual The Hotel engages a professional in-house audio visual team to provide complete AV service for your event. The Director of Event Technology will provide you with a customized quote for services requested. Outside audio visual companies are allowed to work at the Hotel only at the discretion of Hotel management and may incur additional fees which will be charged to your master account. Outside sound systems are not permitted in Dupont Ballroom, the Foxhall Room, or the Glover Park Room.

Vendors The hotel reserves the right to approve all vendors prior to allowing access to work at the hotel. Proof of insurance from your vendor(s) listing the hotel as an Additional Insured may be required.