THE DUPONT CIRCLE

RECEPTION AND DINNER
COLD HORS D’ŒUVRE // $7.50

- Melon and ginger mint shooter
- Toasted focaccia with vanilla goat cheese, figs and balsamic glaze
- Mozzarella tomato skewer and basil pesto
- Antipasto skewer with artichoke, olive, tomato and mozzarella
- Roasted peach with rosemary, cured ham, and ricotta on crostini
- Herbed goat cheese and kalamata olive tart
- Watermelon cubes with feta, mint and balsamic reduction
- Vegetarian rice paper roll with Thai peanut dipping sauce
- Tuna tartar and avocado crispy taro
- Spicy salmon tartar, on cucumber
- Smoked salmon, crème fraîche and chives on cornbread
- Crab salad on Guinness bread
- Prosciutto di Parma, basil and peach skewer
- Herb crusted mini tenderloin with horseradish aioli
- Foie gras on toasted brioche with blackberry reduction

HOT HORS D’ŒUVRE // $7.50

- Herb crusted mini tenderloin with horseradish aioli
- Mini quiche
- Tart of goat cheese mousse and roasted fig
- Asparagus wrap with prosciutto and shaved parmesan
- Crispy vegetable samosa and cucumber yogurt
- Tempura vegetables with wasabi aioli
- Scallop crusted with hazelnuts and Asian pear chutney
- Shrimp pot sticker and chili dipping sauce
- Shrimp skewer, smoked paprika and green tomatoes salsa
- Mini crab cakes with Old Bay remoulade
- Chicken lollipop with truffle demi-glace
- Fried chicken with honey mustard dipping sauce
- Baby lamb chops with rosemary jus
- Grilled beef tenderloin skewer with thyme and caramelized pearl onion
- Braised short rib empanada with tomatillo sauce
- Beef sliders with gruyère and arugula
- Duck meatballs with pomegranate chutney
- Smoked salmon croque monsieur

PASSED SWEETS // $7.50

- Chocolate tarts
- Mini chocolate chip cookies and cold milk shots
- Assorted French macarons
- Mini ice cream cones and sorbets
- Caramel profiterole
- Lemon grass panna cotta and yuzu jelly
- Mini cupcakes
- Mini milk shakes

Prices are per piece. Minimum order of 25 pieces of each selection required.
RECEPTION DISPLAYS

**RAW BAR** // $50
Minimum 50 guests
- Jumbo gulf shrimp, local oysters on half shell, New Zealand green lip mussels
- Peruvian crab claws, horseradish cocktail sauce, Tabasco, Worcestershire
- Ice sculpture optional $450

**VEGETABLE CRUDITÉS BOARD** // $19
- Assorted homemade dips and tapenade served with breads and crackers

**ARTISAN LOCAL AND IMPORTED CHEESE BOARD** // $24
- Homemade chutneys, vanilla, honey, dry fruits, breads and crackers

**CHEESE AND CHARCUTERIE BOARD** // $28
- Artisanal selection of domestic cheese and cured meats, mustard, pickles, seasonal jam and rustic bread

**MEZZE 1500** // $36
- 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

**SALMON DISPLAY** // $32
- Smoked salmon, gravlax, salmon pastrami, assorted rye and pumpernickel toast points, diced onions, capers and lemon wedges

**THE SUSHI ROLL** // $40
- Price is based on 6 pieces per guest. Minimum 25 guests.
- Hand crafted California roll, spicy tuna roll, shrimp roll, vegetable roll
- Seaweed salad, pickled ginger, wasabi and soy sauce

**DC SLIDER BAR** // $32
- Shredded BBQ pork slider
- Beef slider
- Braised short rib slider
- Dupont black bean slider
- Dupont truffle fries
- Dupont macaroni and cheese

- Accompaniments:
  - Sautéed mushrooms, caramelized onions, tomatoes, Boston lettuce, pickles, creamy citrus coleslaw, ketchup, mustard, mayonnaise, cheddar cheese and crispy shallots

**SOUTHERN COMFORT** // $35
- Buttermilk fried chicken
- Smoked baby back ribs with barbecue sauce
- Buttermilk corn bread
- Macaroni and cheese
- Classic coleslaw

Prices are per person unless otherwise noted.
RECEPTION STATIONS

ASIAN STATION // $35
Minimum 25 guests
Peking duck with hoisin sauce and scallions
Chicken fried rice
Assorted steamed or pan fried dim sum
Crispy spring rolls
Mae ploy sauce, pickled ginger, wasabi, soy sauce and plum sauce

PASTA STATION // $33
Minimum 25 guests
Selection of 2 fresh pastas and 2 homemade sauces, sautéed to order:
Burrata ravioli | Rigatoni | Choice of fresh pasta
Fresh tomato basil | Three cheese alfredo | Basil pesto cream | Olive oil
Add-on:
Freshly grated Parmesan cheese, grilled chicken, Italian sausage, tomatoes, peppers, roasted peppers, olives, fresh herbs, fresh shredded basil, mushrooms, black peppercorns

MARYLAND CRAB SHACK // $36
Minimum 25 guests
Crab cakes grilled to order
Miniature brioche rolls, homemade rémoulade and hush puppies

THE CARVING BOARD
Minimum 25 guests
USDA Prime beef tenderloin - $29
Mustard, horseradish sauce and miniature rolls
Prime Rib - Mustard, horseradish crème fraîche with chianti steak sauce $18
Bone-in Ham - Bourbon-honey and pecan glaze $18
with mustards and butter biscuits
Roasted Strip Loin - Whole grain mustard, caramelized onion, horseradish sauce and brioche rolls $25
Tuscan rubbed Berkshire Pork Loin - Roasted garlic and honey glaze $22
Roasted Turkey Breast - Natural jus with mini rolls $22
Hot smoked Atlantic Salmon - Dill crusted gravlax and salmon pastrami $24
Salt Roasted Snapper - Roasted fennel and lemon butter $26

SMALL PLATES
Choose one $12 | Choose two $24
Seared tuna with sea weed salad
Watermelon-pickled shrimp with avocado and cilantro
Wild salmon with beluga lentil and baby kale, balsamic reduction
Seared scallop, cauliflower mousseline and pear chutney
Lobster mac and cheese
Bacon mac and cheese with truffle oil
BBQ short rib

DESSERT STATION
Presented for 1 hour of service | Choose three $21 | Choose four $28
Lemongrass panna cotta glazed with yuzu | Apple strudel with toffee sauce
Chocolate pot crème | Carrot cake with cream cheese frosting | Fruit cobbler
Vanilla cream puff | Pecan pie | Sticky toffee pudding

COFFEE AND CORDIAL BAR // $40
Minimum 25 guests
Freshly brewed coffee
Bailey’s Irish Cream
DiSaronno Amaretto
Romana Sambuca
Benedictine & Brandy
Kahlúa
Cointreau
Southern Comfort

Prices are per person unless otherwise noted based on 2 hours of service.
One Chef Attendant required per 50 guests at $175 each.
For groups under 25, please add $5 per guest. Guaranteed number of guests required.
PLATED DINNER

Prices are per person. Minimum attendance of 20 guests required

FIRST COURSE
Select one:

SOUPS
- Cream of asparagus with chive crème fraîche
- Curried cauliflower with raisin chutney
- Wild mushroom with brioche croutons
- Celeriac and apples with truffle emulsion

HOT APPETIZER
- Crab cake with smoked corn heirloom tomatoes and bacon dust
- Cavatelli with asparagus and crispy prosciutto
- Duck meatball with braised artichoke heart and wild mushroom
- Maine scallop with cauliflower purée, Asian pear chutney and grape salad

COLD APPETIZER
- Crab timbale, avocado mousse and cilantro vinaigrette
- Grilled vegetables terrine, smoked tomato vinaigrette and basil oil
- Seared tuna with pickle Chinese cabbage, red onion and wasabi vinaigrette
- Beef carpaccio with arugula and shaved parmesan

SALADS
- Frisée with crispy lardons, poached eggs and oven-dried shallots
- Caramelized pear with rosemary, candied walnuts, Asher blue cheese
- Tri-color beets with honey goat cheese, roasted pecan and arugula pesto
- Classic Caesar with white anchovy and Parmesan
- Heirloom tomatoes with Burrata and baby arugula toasted focaccia

ENTRÉE
Select Two:

POULTRY
- Pan-seared chicken breast, risotto potatoes, braised red endive with watercress $75
- Duck breast, red cabbage, raisins, black cherry gastrique $85

SUSTAINABLE FISH
- Irish salmon, with celeriac purée, beluga lentils and baby kale $80
- Sea bass with roasted fennel, orange zest and saffron baby artichoke $90
- Cod with chorizo, lime beans, black olive and orange vinaigrette $90
- Alaskan halibut, grits cake, green pea purée and carrot beurre blanc $90

MEATS
- Rack of lamb, seasonal baby vegetables and whole wheat couscous $95
- Braised short ribs, spinach dumpling, braised vegetables with red wine reduction $85
- 8 oz. USDA Prime New York strip, royal potatoes, grilled asparagus, red wine demi-glace $90
- 8 oz. USDA Prime grilled filet mignon, leek mashed potatoes, asparagus red wine demi-glace $95
- Pork tenderloin with caramelized apples, braised savoy cabbage and herb fingerling potatoes $80
- Duck breast with red cabbage and raisins, with blackberry gastrique $85

VEGETABLE / PASTA
- Burrata ravioli, sun-dried tomatoes, coulis and basil essence $75
- Spätzle, caramelized shallots, Swiss cheese and green peas $75
- Risotto with tri-color beet and baby carrot with smoked mozzarella $75
- Grilled vegetables timbale with cherry tomato chutney $75
- Quinoa cake, buttermilk curry, mango, almond and tomato confit $75

DESSERT
Select One:
- Raspberry and pistachio mousse with dacquoise
- Blueberry mousse, vanilla sponge and blackcurrant fondant
- Chocolate tart with cherry purée and chocolate ganache
- Lemon tart with raspberry coulis and fresh berries
- Pear tarte tatin with crème fraîche
- New York cheesecake
- Chocolate pot de crème
- Trio of profiteroles
- Trio of house made ice cream and sorbet

Entrée prices are based upon a 3-course meal served with artisanal breads. Service includes freshly brewed coffee and tea selection. Add $18 for each additional course.

Prices are per person. Minimum attendance of 20 guests required.
CREATE YOUR OWN DINNER BUFFET

SOUP / SALAD
Select two:
- Country tomatoes and Parmesan crisp
- Organic green peas and basil
- Roots vegetables with fresh herbs
- Clam chowder
- Carrot bisque with cilantro
- Cream of asparagus with chive crème fraîche
- Curried cauliflower with raisin chutney
- Classic Caesar with brioche croutons, white anchovy and parmesan
- Roasted tri-color baby beets with honey goat cheese pistachio pesto
- Warm root vegetables with whole grain vinaigrette
- Caprese heirloom tomatoes, burrata, basil essence and capers
- Roasted carrot with cumin, pistachio, cilantro and orange vinaigrette
- Baby spinach and arugula with dried fruits and lemon ricotta vinaigrette

ENTRÉES
Select three:
- CHICKEN
  - Herb roasted chicken with wild mushroom spätzle and baby leek
  - Grilled chicken, confit eggplant, green pea and purple potatoes
- MEATS
  - USDA Prime New York strip, pomme fondante, green peas and baby zucchini
  - Braised short rib, herb roasted red bliss potatoes, asparagus and oven-ripened tomato
  - Leg of lamb with rosemary, potatoes and broccolini
  - Roasted pork tenderloin with pomme fondante, caramelized apples and savoy cabbage
  - Duck leg confit with maple mustard roasted parsnip, beets and French beans
- FISH
  - Seared wild sea bass, roasted fennel with orange zest and saffron baby artichoke
  - Grilled Irish salmon, crushed green pea, stone ground grit cake and beet pesto
  - Wild halibut crusted with herb panko, baby bok choy and mirin braised carrot
  - Wild cod with chorizo lima beans, black olive and orange vinaigrette
- VEGETABLE & PASTA
  - Burrata ravioli, sun-dried tomatoes and Kalamata olive and basil essence
  - Quinoa cake with mango coulis, seasonal vegetable and curry vinaigrette
  - Asparagus risotto

DESSERTS
Select two:
- Sticky toffee pudding
- Seasonal fresh fruit tart and vanilla cream
- Raspberry tart with vanilla cream
- Chocolate pot de crème
- Apple strudel with toffee sauce
- Lemongrass panna cotta
- Pecan pie with bitter orange
- Raspberry and pistachio mousse dacquoise
- Pavlova with crème fraîche mousse and seasonal fruits

$90 per person
Service includes freshly brewed coffee and tea selection
Add $8 for each additional starter
Add $15 for each additional entrée
Add $12 for each additional dessert

Prices are per person. Minimum attendance of 20 guests required
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 setup 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.