THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON DC

2019 BANQUET MENU

BREAKFAST BUFFETS

All menus served with freshly brewed coffee, gourmet tea selection, and fresh fruit juices

19th STREET CONTINENTAL $37

Assorted pastries served with butter, fruit preserves, marmalade, honey
House made scones
Chef's selection of breakfast breads
Whole fresh fruit
Assorted cereals with whole, skim, soy, and almond milks
Non-fat Greek yogurt with house made granola

EURO CONTINENTAL $48

Assorted pastries served with butter, fruit preserves, marmalade, honey
Selection of toasted breads and baguette
Chef's selection of artisanal meats and cheeses
Seasonal sliced fresh fruit display
Assorted cereals with whole, skim, soy, and almond milks
Non-fat Greek yogurt with house made granola

CONNECTICUT AVENUE $48

Bakery basket with fresh fruit preserves, honey, butter
Seasonal sliced fresh fruit display
Assorted New York style bagels with cream cheese
Display of smoked salmon, sliced red onion, and sliced tomato
Egg white frittata with spinach and tomato
Assorted cereals with whole, skim, soy, and almond milks

NEW HAMPSHIRE AVENUE $50

Assorted pastries served with butter, fruit preserves, marmalade, honey
House made scones
Seasonal sliced fresh fruit display
Cage free all natural scrambled eggs
Breakfast potatoes
Applewood smoked bacon and sausage
Crispy chicken cheddar biscuit

THE CIRCLE $55

Assorted pastries served with butter, fruit preserves, marmalade, honey
Seasonal sliced fresh fruit display
Pancakes with maple syrup, whipped cream, chocolate shavings, Nutella
Assorted cereal with whole, skim, soy, and almond milks
Individual plain and flavored Greek yogurts
Cage free all natural scrambled eggs
Breakfast potatoes
Applewood smoked bacon and sausage
Steel cut oatmeal with maple dried fruit, assorted milks, brown sugar

MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax
No food or beverage is permitted to be brought into or removed from the hotel

BREAKFAST ENHANCEMENTS

The following items are designed to complement and enhance your menu selections

BREADS AND PASTRIES

Assorted New York bagels with cream cheese	*dozen*	$96
Seasonal breakfast breads, 12 slices per dozen	*dozen*	$72
Cinnamon coffee cake, 12 slices per dozen	*dozen*	$76
House made scones	*dozen*	$96
Assorted pastries	*dozen*	$96

DAIRY, FRUIT, GRANOLA, PORRIDGE

Individual organic plain and flavored yogurt	*each*	$7.50
Greek yogurt, berry, and house made granola parfait	*each*	$11
Seasonal sliced fresh fruit display	*per person*	$11
Chia bowl with coconut, pomegranate, and granola	*per person*	$11
Steel cut oatmeal, maple dried fruit, brown sugar	*per person*	$12

CAGE FREE EGGS AND ARTISANAL MEATS

All natural hard boiled eggs	*dozen*	$42
Applewood smoked bacon	*per person*	$8
Turkey bacon	*per person*	$8
Pork sausage	*per person*	$8

BATTER

All batter selections served with Virginia maple syrup and sweet butter

MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

Thick cut almond French toast	*per person*	$12
Buttermilk pancakes with berry compote	*per person*	$12
Blueberry pancakes	*per person*	$12
Vanilla waffles	*per person*	$12

SANDWICHES AND WRAPS

Brioche bun, scrambled egg, cheddar cheese, bacon	*dozen*	$144
House made biscuit, fried chicken, sausage gravy	*dozen*	$144
Sun-dried tomato wrap, egg white, goat cheese	*dozen*	$144

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BREAK PACKAGES

BUILD YOUR OWN PARFAIT $15

Vanilla, citrus, and plain non-fat Greek yogurts
Dried fruit and nuts
House made granola
Seasonal berries and berry compote

CHIPS & DIPS $20

Tortilla chips, pita chips, crispy lavosh
Roasted tomato salsa
Guacamole
Queso fundido
Lemon hummus
Baba ganoush

HEALTHY BREAK $21

Vegetable crudite with herb dipping sauce
House mixed nuts
Granola bars
Whole fresh fruit

CANDY LAND $25

M&M's, Hershey's Kisses, Kit Kat, Snickers, Twix,
Gummi Bears, Nerds, Mike and Ike
House made Rice Krispies treats

MOVIE BREAK $22

Movie theater buttered popcorn
White cheddar popcorn
Twizzlers, Cracker Jack, assorted candy bars

BUILD YOUR OWN TRAIL MIX $25

- CHOOSE SIX OF THE FOLLOWING -

Raisins, cashews, peanuts, M&M's, yogurt raisins, banana chips, assorted dried fruits, carob, roasted sunflower seeds, almonds, peanuts, pistachios, mild and dark chocolate chips, mini pretzels, wasabi peas, chocolate covered espresso beans

THE COOKIE JAR $22

Oatmeal raisin
Chocolate chip
Sugar cookie
Rocky Road
Peanut butter

WARM PRETZEL $20

Soft salted and unsalted pretzels
Spicy mustard
Cheese fondue

BEVERAGE PACKAGES

HALF DAY BEVERAGE PACKAGE $35

Unlimited 4 hours of service
Regular and decaffeinated coffees
Gourmet tea selection
Coke, Diet Coke, Sprite
Bottled still and sparkling waters

FULL DAY BEVERAGE PACKAGE $55

Unlimited 8 hours of service
Regular and decaffeinated coffees
Gourmet tea selection
Coke, Diet Coke, Sprite
Bottled still and sparkling waters

PRICES ARE PER PERSON | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

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BREAK ENHANCEMENTS

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SNACKS

Whole fresh fruit	*dozen*	$65
Dupont house made cookies	*dozen*	$96
Dupont house made brownies and blondies	*dozen*	$75
Individual bags of potato chips	*each*	$6
Individual bags of pretzels	*each*	$6
Individual bags of popcorn	*each*	$6
Individual bags of mixed nuts	*each*	$6
Assorted candy bars	*each*	$8
Assorted energy and granola bars	*each*	$8

BEVERAGES

Coffee and tea	*gallon*	$110
	half gallon	$55
Iced tea	*gallon*	$45
Lemonade	*gallon*	$45
Fruit juices	*gallon*	$45
Bottled Coke, Diet Coke, Sprite	*each*	$6
Bottled still and sparkling waters	*each*	$7

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LUNCH BUFFET

All menus served with assorted rolls, freshly brewed coffee, and gourmet tea selection

NEW YORK AVENUE DELI $60

Field green salad with house vinaigrette
Artisanal sliced meats roast beef, herb roasted turkey, Black Forest ham
Curated selection of cheeses Vermont cheddar, Provolone, Swiss
Local artisan breads
Garden tomato, lettuce, sliced red onion
New York dill pickles
Mayonnaise, grain mustards, horseradish cream
Coleslaw
Chef's selection pasta salad or potato salad
Kettle cooked potato chips
House made brownies and blondies

VIRGINIA FARMER'S MARKET $68

Seasonal soup of the day
Build your own salad seasonal field greens, tomato, cucumber, carrot, sprouts
Chopped eggs
Crispy bacon
House vinaigrette, Caesar, and blue cheese dressings
Couscous salad with arugula, oven roasted spiced vegetables, almonds, and lemon dressing
Grilled flank steak salsa verde
Grilled shrimp skewer with yuzu butter
Seasonal fruit cobbler
Chocolate mousse

RHODE ISLAND AVENUE $70

Seasonal soup of the day
Classic Caesar salad with focaccia croutons and shaved Grana Padano
Cajun chicken breast with lemon beurre blanc, tomato, and parsley
Wild cod roasted with smoked potato crema, tomato, and black olive
Meringue with creme fraiche mousse and seasonal fruits
Dupont carrot cake with cream cheese frosting

MASSACHUSETTS AVENUE $70

Dupont clam chowder
Endive salad with poached pear, candied pecan, dried cranberry, and blue cheese dressing
Marinated hanger steak chimichurri with herb roasted red bliss potatoes
Pan seared Irish salmon with marinated French lentils, baby kale, and warm mustard dressing
Chocolate cake
Key lime tart

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SANDWICH BUFFET

SALAD AND HOT & COLD SANDWICH SELECTION $65

SALAD

- CHOOSE ONE -

Young field greens, roasted baby beets, orange, hazelnut, goat cheese, mustard dressing
Classic Caesar, focaccia croutons, shaved Grana Padano
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette
Arugula, red onion, almonds, honey, and lemon

SANDWICH

- CHOOSE THREE -

COLD

Caprese – mozzarella, vine ripened tomato, basil, pesto ciabatta, baby arugula
Mediterranean – crispy falafel, spicy hummus, tomato, eggplant, cucumber dressing, pita bread
Italian – Capicola, Genoa salami, Provolone, arugula, sun-dried tomato, mozzarella, charred onion, roasted red pepper
Grilled vegetable wrap – zucchini, yellow squash, sweet pepper, portobello mushroom, eggplant, red onion, balsamic vinaigrette, spinach wrap

HOT

Doyle – wrap with grilled chicken, bacon, tomato, truffle aioli
Philly – ribeye, sweet peppers, onion, provolone
Croque Monsieur – ham, cheese, mustard
Roast Beef – creamy horseradish, caramelized onion, arugula
BBQ – pulled pork with coleslaw

DESSERT

- CHOOSE TWO -

Apple cobbler
Carrot cake with cream cheese frosting
Chocolate mousse with Chantilly cream
Pear tarte tatin with creme fraiche

ENHANCEMENTS

Add an additional salad	$14
Add an additional sandwich	$15
Add an additional dessert	$10

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CREATE YOUR OWN LUNCH BUFFET $75

SOUP

- CHOOSE ONE -

Melon gazpacho
Dupont clam chowder
Potato leek
Cream of mushroom
French lentil
Yellow split pea with ham
Escarole and basil

SALAD

- CHOOSE TWO -

Chopped salad with romaine, olive, chickpea, cherry tomato, sweet pepper, red onion, oregano feta dressing
Arugula salad with couscous, almond, red onion, cherry tomato, honey, lemon
Goat cheese salad with mustard greens, candied pecan, red onion, tarragon, mustard dressing
Farro salad with quinoa, watercress, squash, pomegranate, house dressing
Crudite salad with shaved garden vegetables, pickled herbs, truffle dressing
Mozzarella salad with vine ripened tomato, hazelnut pesto, arugula, pine nut, balsamic vinaigrette
Penne pasta salad with Italian cold cuts, Provolone, red wine dressing

ENTREES

- CHOOSE TWO -

Beef Bourguignon with pearl onion, carrot, bacon, mushroom, red wine, roasted marble potato
Shepherd's Pie with lamb shoulder, mirepoix, lamb bacon, goat cheese, Duchess potato
NY strip loin with smoked eggplant caviar, charred brocolini, thyme jus
Marinated skirt steak with chimichurri, grilled scallions, corn fricassee
Classic chicken pot pie with fricassee mushroom, braised baby leek, asparagus
Crab cake with mustard sauce, green beans, tomato concasse, Creole mustard dressing
Pan seared Irish salmon with warm lentils, tomato confit, brocolini
Rock fish with ratatouille and fennel emulsion
Dupont Mac N Cheese

DESSERTS

- CHOOSE TWO -

Lemongrass panna cotta with yuzu glaze
Apple strudel with toffee sauce
Chocolate pot de creme
Carrot cake with cream cheese frosting
Seasonal fruit cobbler
Vanilla cream puff
Pecan pie

ENHANCEMENTS

Add an additional starter	$15
Add an additional entree	$19
Add an additional dessert	$10

We are happy to customize a plated luncheon menu on request.
Please ask your catering or conference services manager for details.

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SMALL MEETING PACKAGE

All day catering designed for groups of 10 – 24 guests
Includes eight hour coffee and tea service

BUILD YOUR OWN MENU $135

BREAKFAST

- CHOOSE TWO -

Scrambled eggs with wheat toast and choice of two meats
pork sausage | bacon | turkey sausage | chicken sausage

Eggs Benedict, potato galette, hollandaise, artisanal ham
Corned beef hash
Shakshuka baked eggs, stewed vegetables, chermoula, crostino
Oatmeal, brown sugar, raisins
Assorted cereals with soy, skim, whole, and almond milks

AM AND PM REFRESHMENT BREAKS

Small meeting package includes one morning break and one afternoon break

- FOR EACH BREAK CHOOSE TWO FROM THE FOLLOWING -

Seasonal sliced fruit and berries
Chocolate chip cookies and oatmeal raisin cookies
Chocolate mousse with orange Chantilly cream
Assorted profiteroles – chocolate, vanilla, honey
Seasonal fruit tarts
Warm churros with chocolate sauce
Crispy pita with Chef's selection of savory dips

LUNCH BUFFET

- CHOOSE TWO -

Warm couscous salad, almond, roast vegetables, lemon vinaigrette
Poached salmon with Chef's seasonal presentation
Beef Bourguignon, onion, mushrooms, red wine, basmati rice, asparagus
Cajun chicken, lemon beurre blanc, house mixed greens, red wine vinaigrette
Stir fry vegetables, flank steak, soy, ginger
Bronzino, salsa verde, arugula, marbled potatoes

ENHANCEMENTS

Add an additional breakfast item	$15
Add an additional lunch item	$17
Add an additional break item	$10

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BOXED LUNCH

Each boxed lunch includes sandwich, cookie, fresh fruit, potato chips,
Chef's selection pasta salad, bottled water, or soda

BOXED LUNCH $60

Choose from the following with guaranteed counts of each selection
provided 3 business days prior to event

Slow roasted beef on baguette, caramelized onion, horseradish cream
Italian sliced meats, provolone, roasted red pepper on ciabatta
Turkey club, herbed focaccia, red pepper mayonnaise, Provolone, caramelized onion
Grilled marinated vegetable wrap, hummus, romaine, artichoke heart
Smoked salmon wrap, arugula, capers, goat cheese, red onion

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RECEPTION

PASSED HORS D'OEUVRE

COLD

Toasted focaccia, goat cheese, fig, balsamic glaze	each	$7.50
Tapenade crostini	each	$7.50
White bean crostini	each	$7.50
Rapini crostini	each	$7.50
Bruschetta crostini	each	$7.50
Crispy panisse, fried chickpea, cumin	each	$7.50
Eggplant caviar, pomegranate, cucumber, mint	each	$7.50
Smoked salmon, creme fraiche, chive	each	$8
Mozzarella tomato skewer, basil pesto	each	$8
Watermelon cubes, feta, mint, balsamic reduction	each	$8
Spicy salmon tartare, yuzu, wonton	each	$8
Tuna tartare and avocado on crispy plantain	each	$9
Crab salad on Guinness bread	each	$9
Prosciutto di Parma, basil, peach skewer	each	$9
Herb crusted mini tenderloin, horseradish aioli	each	$9
Peruvian ceviche	each	$9
Foie gras mousse, toasted brioche, fruit compote	each	$9

HOT

Crispy chickpea panisse, sumac yogurt	each	$7.50
Gougeres	each	$7.50
Crispy vegetable samosa, cucumber yogurt	each	$7.50
Mini quiche	each	$7.50
Tempura vegetables, sweet and sour sauce	each	$7.50
Meatball Pomodoro, house made ricotta	each	$8
Arancini, truffle soy sabayon	each	$8
Mozzarella in carozza, cherry tomato stew	each	$8
Mini crab cake, Old Bay remoulade	each	$9
Lobster bisque shooter, tarragon cream	each	$9
Scallop crusted with hazelnut, Asian pear chutney	each	$9
Fried chicken, honey mustard dipping sauce	each	$9
Baby lamb chop, smoked eggplant chutney	each	$9
Braised short rib empanada, tomatillo sauce	each	$9
Braised short rib fondue, horseradish, crispy leek	each	$9
Shrimp skewer, yuzu butter	each	$9
Beef slider, smoked Irish cheddar, soffritto	each	$9
Croque Monsieur	each	$9

SWEETS

Chocolate tart	each	$7.50
Lemongrass panna cotta, yuzu jelly	each	$8
French macaron	each	$9
Caramel profiterole	each	$9
Macaroon	each	$9
Petit four	each	$9

PRICED PER PIECE | AVAILABLE IN INCREMENTS OF 25, 50, OR 100 PIECES

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RECEPTION

DISPLAYS

VEGETABLE CRUDITE BOARD $25

Seasonal vegetables
House made dips and tapenade
Baguette and crackers

CHEESE BOARD $30

Artisan local and imported cheeses
Baguette and crackers

CHEESE AND CHARCUTERIE $40

Italian, French, and American cheeses
Artisanal selection of cured meats
Mustard, pickles, seasonal jam, olives, nuts
Rustic breads and baguette

MEDITERRANEAN $40

Roasted red pepper salad
Marinated olives
Feta cheese
Artichoke hearts
Stuffed grape leaves
Cherry tomato and mozzarella salad
Hummus
Baba ganoush
Pita bread

RAW BAR

SEASONAL PRICING

PRICED PER PERSON | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

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RECEPTION

STATIONS $40 EACH

Chef composed to order with creative garnishes and accompaniments

DC SLIDER BAR

Shredded BBQ pork slider
Beef brisket slider with smoked Irish cheddar and soffritto
Turkey and grain burger slider, cranberry chutney
Salmon slider with miso glaze
Doyle truffle fries
Sweet potato fries

SOUTHERN COMFORT

Buttermilk fried chicken
Smoked baby back ribs with barbeque sauce
Cornbread
Dupont Mac N Cheese
Creamy citrus coleslaw

TACO

Crispy flour, grilled flour, and grilled corn tortillas
Carne asada
Barbecue pork
Smoked chicken
Guacamole, Pico de Gallo, salsa roja, salsa verde, pickled radish
Sour cream, black bean, scallion

ASIAN

Vegetable spring roll
Shrimp dumplings
Duck confit buns
Thai grilled chicken with buckwheat noodles
Roasted pork udon noodles with mushroom and tofu
Shrimp fried rice

PASTAS MADE TO ORDER $35

- CHOOSE TWO PASTAS -

Rigatoni Spaghetti Cavatelli Penne

- CHOOSE TWO SAUCES -

Pomodoro – tomato, basil, Parmesan
Bolognese – braised veal, red wine, onion
Fonduta – Fontina, Taleggio, Parmigiana Reggiano, garlic
Pesto – basil, olive oil, pine nut
Primavera – seasonal vegetables, butter, herbs
Ragout – braised short rib, onion, thyme
South Philly – Italian sausage, sweet peppers, marinara

CARVING

USDA Prime beef tenderloin – Mustard, horseradish, miniature rolls	$38
Prime rib – Mustard, horseradish creme fraiche, bordelaise sauce	$30
Bone in ham – Grain mustards, butter biscuits	$26
Whole roasted chicken – Lemon jus, oregano	$25
Poached salmon – Fresh dill	$30

DESSERT $24

- CHOOSE THREE -

Lemongrass panna cotta glazed with yuzu
Apple strudel, toffee sauce
Chocolate pot de creme
Carrot cake, cream cheese frosting
Seasonal fruit cobbler
Vanilla cream puff
Pecan pie
Sticky toffee pudding

ENHANCEMENT

- ADD AN ADDITIONAL DESSERT $10-

CHEF ATTENDED STATIONS STAFFED AT ONE PER FIFTY GUESTS, EACH CHEF ATTENDANT FEE $175
A MINIMUM SELECTION OF THREE STATIONS IS REQUIRED,
EACH GUARANTEED FOR THE FULL NUMBER OF GUESTS IN ATTENDANCE
PRICED PER PERSON BASED ON 90 MINUTES OF SERVICE
MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

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PLATED DINNER

Entree prices are based on a three course meal served with artisanal breads, freshly brewed coffee, and gourmet tea selection

FIRST COURSE

- CHOOSE ONE -

SOUPS

Yellow split pea, cumin, spinach, turmeric
Potato leek, thyme, cream
Cauliflower veloute, capers, raisins, pine nuts

HOT APPETIZERS

Crab cake, smoked heirloom tomatoes
Cavatelli herb pasta
Maine scallop, cauliflower puree

COLD APPETIZERS

Octopus, red chermula, herb salad, croquettes
Beef tartare, capers, mustard, French cocktail sauce, arugula

SALADS

Burrata, prosciutto, hazelnut pesto, balsamic vinaigrette
Endive, poached pear, candied walnuts, Fourme de Ambert
Tri-color beets, honey goat cheese, hazelnuts, beet mustard
Classic Caesar, white anchovy, Parmesan

ENTREE

- CHOOSE UP TO THREE -

Chef selected garnishes reflecting seasonal availability and creative presentation

POULTRY

Cajun chicken breast, beurre blanc	$90
Spiced duck breast, Duvel beer	$95

SUSTAINABLE FISH

Irish salmon	$95
Bronzino	$100
Black cod	$105
Alaskan halibut	$105

MEATS

Rack of lamb	$115
Braised short ribs	$100
8 oz USDA Prime New York Strip	$105
8 oz USDA Prime grilled filet mignon	$110

VEGETABLE AND PASTA

Burrata ravioli, basil pesto	$90
Risotto, wild mushroom, Pecorino	$90
Pasta primavera	$90
Farro, quinoa, pomegranate, arugula, mustard	$90

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DESSERT

- CHOOSE ONE -

Raspberry and pistachio mousse, dacquoise
Blueberry mousse, vanilla sponge, black currant fondant
Chocolate tart, cherry puree, chocolate ganache
Lemon tart, raspberry coulis, fresh berries
Tarte tatin, creme fraiche
New York cheesecake
Chocolate pot de creme
Trio of profiterole
Trio of house made ice cream or sorbet

ENHANCEMENTS

Add an additional starter	$18

PRE-SELECTED MENU

PRICING ASSUMES PRE-SELECTION OF ONE STARTER, NO MORE THAN THREE ENTREES, AND ONE DESSERT
HIGHEST PRICED ENTREE WILL DETERMINE MENU PRICE
CLIENT TO PROVIDE GUARANTEES OF EACH ENTREE TO BE SERVED 3 BUSINESS DAYS PRIOR TO THE EVENT
CLIENT TO PROVIDE PLACE CARD OR TABLE ASSIGNMENTS DENOTING MENU SELECTIONS
MINIMUM ATTENDANCE 25 GUESTS, MAXIMUM ATTENDANCE 185 GUESTS

"CHOICE ON-SITE" MENU

+$40 SURCHARGE OVER HIGHEST PRICED ENTREE WILL BE APPLIED FOR MENU SELECTIONS MADE ON-SITE
PRICING ASSUMES PRE-SELECTION OF ONE STARTER, NO MORE THAN THREE ENTREES, AND ONE DESSERT
MINIMUM ATTENDANCE 25 GUESTS, MAXIMUM ATTENDANCE 100 GUESTS

MENU TASTINGS

COMPLIMENTARY MENU TASTINGS OFFERED FOR UP TO 4 GUESTS TO AID IN MENU SELECTION FOR CONTRACTED EVENTS
MINIMUM FOOD AND BEVERAGE SPEND OF $25,000 OR MINIMUM ATTENDANCE OF 85 GUESTS FOR WEDDINGS REQUIRED
TASTINGS ARE OFFERED FOR PLATED SELECTIONS ONLY AND DO NOT INCLUDE RECEPTION ITEMS OR HORS D'OEUVRE

PRICED PER PERSON

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DINNER BUFFET

CREATE YOUR OWN DINNER BUFFET $115

Served with artisanal breads, coffee, and gourmet tea selection

STARTERS

- CHOOSE TWO -

SOUPS

Broccoli cheddar
Vegan lentil harissa
Fricassee wild mushroom with cream

SALADS

Endive, blue cheese, poached pear, candied pecans
Beet, hazelnut, goat cheese, Barolo vinaigrette
Arugula, almonds, shaved radish, onion, honey, house dressing

HOT APPETIZERS

Seared scallop, fennel, polenta, citrus reduction
Chef's seasonal risotto

COLD APPETIZERS

Seasonal ceviche with avocado, lime, cilantro, plantain chip
Burrata with hazelnut pesto, balsamic reduction, crostini
Tuna tartare, sesame, soy, cilantro

ENTREES

- CHOOSE THREE -

Chef selected garnishes reflecting seasonal availability and creative presentation

POULTRY

Cajun chicken breast, lemon beurre blanc
Roasted chicken, herbs, natural jus

SUSTAINABLE FISH

Bronzino, salsa verde, arugula, marble potatoes, fennel salad
Cod caponata, anchovy, olive, tomato, capers

MEATS

New York strip – grilled or pan seared – with kale, caramelized onion, red wine reduction
Braised short rib
Lamb chop, green chermoula, Romesco sauce

VEGETABLES AND PASTA

Potato Boulanger
Rigatoni, capers, tomato, chili, lemon
Seasonal vegetables grilled with balsamic, basil, oregano

DESSERTS

- CHOOSE TWO -

Assorted petit fours
Pavlova with seasonal berries
Chocolate mousse with meringue and orange Chantilly

ENHANCEMENTS

Add an additional starter	$14
Add an additional entree	$18
Add an additional dessert	$10

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BAR / BEVERAGE

HOSTED BAR ON CONSUMPTION

PREMIUM		HOUSE	
Spirits	$14	Spirits	$12
Wines by the glass	$14	Wines by the glass	$12
Imported bottled beer	$8	Imported bottled beer	$8
Domestic bottled beer	$7	Domestic bottled beer	$7
Soft drinks, waters, juice	$6	Soft drinks, waters, juice	$6

HOSTED BAR PACKAGES

PREMIUM		HOUSE	
Three hours	$55	Three hours	$45
Four hours	$75	Four hours	$60

PREMIUM SELECTIONS

SPIRITS

VODKA
- CHOOSE ONE -

Ketel One Vodka
Grey Goose Vodka

GIN
- CHOOSE ONE -

Hendrick's Gin
Gunpowder Irish Gin

TEQUILA
- CHOOSE ONE -

Casamigos Anejo Tequila
Don Julio Reposado Tequila

RUM

Pyrat XO Rum

WHISKEY
- CHOOSE ONE -

Red Breast 12 Year Whiskey
Green Spot Whiskey

SCOTCH

Glenfiddich 12 Year Scotch

WINES

SPARKLING

Chandon Imperial

RED

Chateauneuf-du-Pape,
Domaine Font du Vent, France
Zinfandel, Four Vines,
Paso Robles

WHITE

Sauvignon Blanc,
Three Brooms, New Zealand
Pinot Grigio, Cescon, Italy

BEER AND SOFTS

IMPORTED
- CHOOSE TWO -

Guinness
Stella Artois
Heineken
Amstel Light
Beck's Blue

DOMESTIC

Lagunitas IPA
Bud Light

SOFT DRINKS

WATERS

JUICE

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax
No food or beverage is permitted to be brought into or removed from the hotel

HOUSE SELECTIONS

SPIRITS

VODKA
Tito's Handmade Vodka

GIN
Tanqueray

TEQUILA
Ocho Blanco

RUM
Captain Morgan

WHISKEY
Jameson Irish

SCOTCH
Glenmorangie Original

WINES

SPARKLING
Vila Sandi Prosecco

RED
Malbec, La Posta, Argentina
Pinot Noir, Hecht & Bannier, France

WHITE
Sauvignon Blanc, Domaine Bellevue, France
Grenache Blanc, Reserve de la Saurine, France

BEER AND SOFTS

IMPORTED
- CHOOSE TWO -
Corona
Stella Artois
Amstel Light
Beck's Blue

DOMESTIC
Lagunitas IPA
Bud Light

SOFT DRINKS

WATERS

JUICE

Ask your catering or conference services manager to tailor your wine selections.

A BARTENDER FEE OF $175 IS REQUIRED PER BARTENDER FOR ALL BARS,
STAFFING 1 BARTENDER FOR EVERY 75 GUESTS

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