

BANQUET MENU

2022



TIMELESS STYLE, THE WARMEST OF WELCOMES, AND CHIC LUXURY IN THE HEART OF DC

THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON DC

BREAKFAST BUFFETS

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

19TH STREET CONTINENTAL - \$37.00

Assorted pastries served with butter, fruit preserves, marmalade, honey
Selection of breakfast breads
Sliced seasonal fresh fruit
Assorted cereals with whole, skim, soy, or almond milk
Non-fat Greek yogurt with house made granola

CONNECTICUT AVENUE - \$51.00

Assorted pastries served with butter, fruit preserves, marmalade, honey
Seasonal sliced fresh fruit
Assorted New York style bagels with cream cheese
Salmon gravlax, sliced red onion, dill crème fraîche
Assorted cereals with whole, skim, soy, or almond milk

NEW HAMPSHIRE AVENUE - \$53.00

Assorted pastries served with butter, fruit preserves, marmalade, honey
Cage free scrambled eggs
Seasonal sliced fresh fruit
Roasted marbled potatoes
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two)
Fried chicken & biscuit, pickles, sriracha aioli

THE CIRCLE - \$58.00

Assorted pastries served with butter, fruit preserves, marmalade, honey
Seasonal sliced fresh fruit
Buttermilk pancakes with maple syrup, whipped marscapone, fresh berries
Assorted cereals with whole, skim, soy, and almond milks
Non-fat Greek yogurt with house made granola
Cage free scrambled eggs
Roasted marbled potatoes
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two)
Steel cut oatmeal with maple, dried fruit, assorted milks, brown sugar
House-made granola bars

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	\$96.00/dozen
Seasonal breakfast breads, 12 slices per dozen	\$72.00/dozen
Coffee cake, 12 slices per dozen	\$76.00/dozen
Assorted pastries	\$96.00/dozen

DAIRY, FRUIT, GRANOLA, PORRIDGE

Individual organic plain and flavored yogurt	\$8.50/each
Greek yogurt parfait, berries, and granola	\$12.00/each
Seasonal sliced fresh fruit display	\$11.00/per person
Chia bowl with coconut, mango, and granola	\$12.00/per person
Steel cut oatmeal, maple dried fruit, brown sugar	\$12.00/per person

CAGE FREE EGGS AND ARTISANAL MEATS

Scrambled eggs	\$7.00/person
All natural hard boiled eggs	\$42.00/dozen
Applewood smoked bacon	\$8.00/per person
Turkey bacon	\$8.00/per person
Pork sausage	\$8.00/per person
Chicken sausage	\$8.00/per person

BATTER

All batter selections served with Virginia maple syrup and sweet butter
Minimum attendance of 25 guests required

Thick cut challah French toast	\$12.00/per person
Buttermilk pancakes	\$12.00/per person
Blueberry pancakes	\$12.00/per person
Belgian waffles	\$12.00/per person

SANDWICHES AND WRAPS

Breakfast sausage sandwich, cheddar cheese, garlic aioli	\$15.00/each
Fried chicken biscuit sandwich, pickles, sriracha aioli	\$15.00/each
Fried egg sandwich, Gruyère cheese, English muffin	\$15.00/each
Avocado toast, red onion, radish, cilantro, lime salt	\$15.00/each
Egg white wrap, tomato, spinach, goat cheese	\$15.00/each

Gluten-free and vegan options available upon request

BREAK PACKAGES

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

BUILD YOUR OWN PARFAIT - \$15.00

Vanilla, citrus, and plain nonfat Greek yogurt selections
Dried fruit and nuts
House made granola
Seasonal berries
Local honey

HEALTHY BREAK - \$22.00

Vegetable crudité, herb vinaigrette
House roasted nuts, herbs de provence salt
Granola bars
Whole fresh fruit

THE COOKIE JAR - \$22.00

Oatmeal raisin
Chocolate chip
Sugar cookie
Peanut butter
White chocolate & macadamia nut
Gluten free cookies

BUILD YOUR OWN TRAIL MIX - \$25.00

Select 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

CHIPS & DIPS - \$22.00

Tortilla chips, pita chips, crispy lavash
Pico do gallo
Guacamole
Cheddar, gruyère, or raclette cheese fondue
Red pepper hummus
Baba ganoush

DOYLE & CO. - \$15.00

Assorted pastries, seasonal sliced fruits
brownies & blondies

WARM PRETZEL - \$20.00

Soft salted and unsalted pretzels bites
Spicy mustard
Cheddar, gruyère, or raclette cheese fondue

BEVERAGE PACKAGES

HALF DAY - \$38.00

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

FULL DAY - \$58.00

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

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

SNACKS

Whole fresh fruit	\$65.00/dozen
Dupont house made cookies	\$75.00/dozen
Dupont brownies and blondies	\$75.00/dozen
Individual bags of potato chips	\$6.00/each
Individual bags of pretzels	\$6.00/each
Individual bags of popcorn	\$6.00/each
Individual bags of mixed nuts	\$6.00/each
Assorted candy bars	\$8.00/each
Assorted energy and granola bars	\$8.00/each

BEVERAGES

Ceremony Coffee	\$110.00/gallon \$55.00/half gallon
Gourmet Tea selections	\$110.00/gallon \$55.00/half gallon
Freshly brewed iced tea	\$55.00/gallon
Lemonade	\$55.00/gallon
Fruit juices	\$60.00/gallon
Bottled Coke, Diet Coke, Sprite	\$7.00/each
Bottled still and sparkling waters	\$7.00/each

LUNCH BUFFETS

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

NEW YORK AVENUE DELI - \$60.00

Field green salad with house-made balsamic vinaigrette
Artisanal sliced meats: roast beef, herb roasted turkey, Black Forest ham, pastrami
Curated selection of cheeses: Vermont cheddar, provolone, Swiss, pepper jack
Local artisan breads
Garden tomato, lettuce, pickled red onion
New York dill pickles
Mayonnaise, grain mustards, horseradish aioli
Coleslaw
Pasta salad or potato salad
Kettle cooked potato chips
House made brownies and blondies

VIRGINIA FARMER'S MARKET - \$70.00

Seasonal soup du jour
Build your own salad: seasonal field greens, tomato, cucumber, carrot, sprouts, hard boiled eggs, bacon
Dijon & honey vinaigrette, balsamic vinaigrette, Caesar, or ranch dressing
Israeli couscous salad, arugula, seasonal grilled vegetables, almonds, and lemon-herb dressing
Marinated hanger steak with chimichurri
Grilled shrimp skewer with garlic-herb butter
Seasonal fruit cobbler
Chocolate mousse

RHODE ISLAND AVENUE - \$74.00

Seasonal soup of the day
Classic Caesar salad with garlic croutons and shaved Parmigiano Reggiano
Roasted chicken breast with herb roasted marble potatoes & mushroom hash, haricots vert, chicken jus
Seared Scottish ocean trout with beluga lentils, roasted pearl onions, zucchini, carrots, & herb beurre blanc
Lemon tart
Carrot cake with cream cheese frosting

MASSACHUSETTS AVENUE - \$74.00

New England clam chowder
Endive salad with spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Grilled New York strip with pommes purée & grilled asparagus, red wine jus
Pan seared Irish salmon with herb roasted marble potatoes, haricots vert, sauce Choron
Fruit Tart
Boston Crème Pie

MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

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SANDWICH BUFFET

\$65.00

SALAD *choose one*

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, garlic croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette

SANDWICH *Served with kettle cooked potato chips* *choose three*

COLD

Roast beef – creamy horseradish, cheddar cheese, caramelized onion, arugula, ciabatta
TBLT – roasted turkey, bacon, avocado, pepperjack cheese, butter lettuce, garden tomato, garlic aioli, ciabba
The Italian – Capicola, salami, mortadella, provolone cheese, pepperoncini, tomato, romaine
Egg salad – Dijon mustard, celery, red onion, bell pepper, pimento, sourdough
Avocado & chickpea – Bean sprouts, onion, spinach, tomato, cilantro, garlic oil, multigrain

HOT

DC wrap – grilled chicken, bacon, tomato, romaine, sriracha ranch dressing, wrap
Philly cheese steak – thinly sliced sirloin, sweet peppers, onion, pickled cherry peppers, provolone, house roll
Cubano – slow roasted pork, ham, Swiss cheese, mustard, pickle
Reuben – corned beef, sauerkraut, Swiss cheese, secret sauce, rye bread
BBQ – pulled pork with coleslaw, crispy shallots brioche bun
Short Rib Grilled Cheese – caramelized onions, gruyère & white cheddar, garlic aioli, ciabatta
Grilled chicken thigh – melted mozzarella, tomato, arugula, basil pesto, brioche bun
Falafel pita – red pepper hummus, cucumber tzatiki, pickled red onion, tomato, mixed greens, pita

DESSERT *choose two*

Seasonal fruit cobbler
Chocolate mousse
Carrot cake with cream cheese frosting
Boston cream pie
Fruit Tart
Lemon Tart

ENHANCEMENTS

Add an additional salad	\$15.00/person
Add an additional sandwich	\$16.00/person
Add an additional dessert	\$10.00/person
Add a soup	\$15.00/person

MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

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CREATE YOUR OWN LUNCH BUFFET

We are happy to customize a plated luncheon menu upon request

\$75.00

STARTER *choose two*

SOUP

Seasonal gazpacho | Curried carrot & ginger | Tomato and basil | Cream of broccoli
New England clam chowder | Classic chicken noodle

SALAD

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette

ENTREE *choose two*

Roasted chicken breast, sherry jus	Pan seared Irish salmon, sauce choron
Herb crusted lamb rack, red wine sauce	
Butter poached halibut, coconut curry sauce	Classic ratatouille
Marinated hanger steak with chimichurri	Spaghetti with meatballs, Parmigiano-Reggiano
Truffle risotto	

SIDES *choose two*

Pommes purée | Roasted marbled potatoes | White cheddar mac & cheese | Rice pilaf
Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert | Roasted cauliflower
Garlic spinach | Grilled squash | Zucchini

DESSERT *choose two*

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting
Boston cream pie | Fruit tart

ENHANCEMENTS

Add an additional salad	\$15.00/person
Add an additional sandwich	\$16.00/person
Add an additional dessert	\$10.00/person
Add an additional soup	\$15.00/person

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BOXED LUNCH

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

\$60.00

SANDWICHES

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

Cold

Roast beef -creamy horseradish, cheddar cheese, caramelized onion, arugula,
ciabatta

T.B.L.T - roasted turkey, bacon, avocado, pepper jack cheese, butter lettuce, garden
tomato, garlic aioli, ciabatta

The Italian - salami, mortadella, capicola, provolone cheese, pepperoncini, tomato,
romaine, oil & vinegar

Egg salad, - Dijon mustard, celery, red onion, bell pepper, pimento, sourdough

Avocado and chickpea - chickpeas, garbanzo beans, bean sprouts, avocado, onion,
spinach, tomato cilantro, garlic oil, multigrain

Hot

DC wrap – with grilled chicken, bacon, tomato, romaine, sriracha ranch dressing

Cubano – Slow roasted pork, ham, Swiss cheese, mustard, pickle

Falafel pita- red pepper hummus, cucumber tzatziki, pickled red onion, tomato, mixed
green

Reuben - corned beef, sauerkraut, Swiss cheese, secret sauce, rye

Short rib grilled cheese - caramelized onions, gruyere & white cheddar, garlic aioli
ciabatta

Grilled chicken thigh - melted mozzarella, tomato, arugula, basil pesto, brioche bun

SMALL MEETINGS PACKAGE

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

BUILD YOUR OWN MENU – \$135 FOR ALL

BREAKFAST – \$49 PER PERSON

choose two

Scrambled eggs with wheat toast and choice of two meats:
bacon, turkey sausage, chicken sausage

Eggs Benedict, artisanal ham, hollandaise

Buttermilk pancakes, whipped marscapone, fresh fruit

Oatmeal, brown sugar, raisins

Assorted cereals with soy, skim, whole, or almond milk

AM AND PM REFRESHMENT BREAKS – \$20 PER PERSON, PER BREAK

SMALL MEETING PACKAGE INCLUDES ONE MORNING BREAK AND ONE AFTERNOON BREAK

For each break, choose two from the following:

JUICE SHOTS FROM OUR JUICERY (CHOOSE TWO)

Hollywood (carrot, orange, turmeric, mint) | Mercer (mango, ginger, carrot, apple)

Greenwich (apple, beetroot, carrot, pomegranate, coconut water)

Seasonal sliced fruit and berries

Assorted energy and granola bars

Chocolate chip cookies and oatmeal raisin cookies

Brownie & Blondie bites

Chocolate mousse with orange Chantilly cream

Seasonal fruit tarts

Crispy pita with red pepper hummus

Vegetable crudité with herb dipping sauce

LUNCH BUFFET – \$66 PER PERSON

choose two

Seasonal soup of the day

Classic Caesar salad with garlic crutons & shaved parmigiano reggiano

Roasted chicken breast, sherry jus

Seared Scottish ocean trout, beluga lentils, roasted pearl onions, zucchini & carrots, herb beurre blanc

choose two sides

Herb Roasted marble potatoes Roasted Brussel sprouts

Pommes purée Haricots vert

White cheddar mac & cheese Roasted cauliflower

Rice pilaf Broccolini

Red pepper Israeli couscous Grilled squash

Garlic spinach Zucchini

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PASSED HORS D'OEUVRES

COLD

Toasted focaccia, goat cheese, fig, balsamic glaze	\$7.50/each
Endive cup, Four d'Ambert, walnut, pomegranate	\$7.50/each
Deviled eggs, bacon, chives	\$7.50/each
Bruschetta crostini	\$7.50/each
Smoked salmon on rye, crème fraîche, chives	\$8.00/each
Mozzarella tomato skewer, basil pesto	\$8.00/each
Tuna tostada, Aleppo aioli, avocado, lime	\$8.00/each
Crab salad on rye bread	\$9.00/each
Prosciutto di Parma, mozzarella, basil, skewer	\$9.00/each
Herb crusted mini beef tenderloin, horseradish aioli	\$9.00/each
Shrimp cocktail	\$9.00/each

HOT

House falafel, red pepper hummus, cucumber tzatziki	\$7.50/each
Vegetable samosa, cucumber yogurt	\$7.50/each
Mini quiche Lorraine	\$7.50/each
Tempura vegetables, sweet and sour sauce	\$7.50/each
House meatballs, sauce pomodoro, basil	\$8.00/each
Mushroom arancini, truffle aioli	\$8.00/each
Mini crab cake, jalapeno, Old Bay remoulade	\$9.00/each
Duck bao, pickled red onion, cucumber, hoisin	\$9.00/each
Fried chicken, honey mustard dipping sauce	\$9.00/each
Braised short rib crostini, fourme d'Ambert	\$9.00/each
Duck à l'orange	\$9.00/each
Shrimp skewer, yuzu kosho butter	\$9.00/each
Beef slider, tomato & bacon compote, Irish cheddar	\$9.00/each
Croque Monsieur	\$9.00/each
Chorizo potato skin, sour cream, queso, jalapeno	\$9.00/each
Chicken Satay, tahini sauce, peanut crumble	\$9.00/each
Braised short rib empanada, tomatillo sauce	\$9.00/each
Reuben slider, sauerkraut, secret sauce	\$9.00/each

SWEETS

Chocolate tart	\$7.50/each
Lemongrass panna cotta, yuzu jelly	\$8.00/each
Macaroon	\$9.00/each
Chocolate truffle	\$9.00/each
Fruit Tart	\$9.00/each

PRICED PER PIECE | AVAILABLE IN INCREMENTS OF 25, 50, 75, OR 100

RECEPTION DISPLAYS

VEGETABLE CRUDITÉ BOARD – \$25.00

Seasonal vegetables
House made dips and red pepper hummus
Baguette and crackers

CHEESE BOARD – \$30.00

Artisan local and imported cheeses
Baguette and crackers

CHEESE AND CHARCUTERIE – \$50.00

Artisan local and imported cheeses, cured meats
Grain mustard, pickles, seasonal jam, roasted nuts
Baguette and crackers

MEDITERRANEAN – \$45.00

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

SHELLFISH BAR – SEASONAL PRICING

Ask about seasonal offerings and pricing of the following selection
Oyster, shrimp cocktail, razor clam, king crab legs, crab salad
mignonette, cocktail sauce, lemon

PRICED PER PIECE | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

RECEPTION STATIONS

\$42.00 per person

SOUTHERN COMFORT

Buttermilk fried chicken
Smoked baby back ribs
with barbeque sauce
Corn bread
Dupont Mac N Cheese
Coleslaw

DC SLIDER BAR

Shredded BBQ pork, crispy
shallots, coleslaw
Beef, Irish cheddar
bacon & tomato compote
Turkey, brie, cranberry aioli
Mini crab cake, Old Bay remoulade
Truffle fries & Sweet potato fries

*Chef composed to order with creative
garnishes and accompaniments*

EMBASSY ROW

Beef Empanada
Jerk Chicken Lollipops
Stuffed grape leaves
Duck bao
Vol-au-vent (mushroom)
Falafel and Yogurt Sauce

PASTAS MADE TO ORDER 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, garlic
Primavera – seasonal vegetables, butter, herbs | Ragout – braised short rib, onion, thyme

Chef attendance is required

CARVING

USDA Prime beef tenderloin - Au poive, béarnaise, miniature rolls	\$42.00
Prime rib - Mustard, horseradish crème fraiche, bordelaise sauce	\$34.00
Bone in ham - Grain mustards, butter biscuits	\$28.00
Roasted turkey bréast - Lemon jus	\$28.00
Poached halibut- lemon buerre blanc	\$34.00

DESSERT– \$24.00 choose three

Chocolate mousse
Lemon tart
Seasonal fruit cobbler
Carrot cake with cream cheese frosting
Boston cream pie
Fruit Tart
Sliced fruits display

**PRICED BASED ON 90 MINUTES OF SERVICE | MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED
CHEF ATTENDED STATIONS FEE \$175.00**

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No food or beverage is permitted to be brought into or removed from the hotel

PLATED DINNER

Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection

PRE-SELECTED MENU

Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

Highest priced entrée will determine menu price

Client to provide guarantees of each entrée 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

+\$40.00 surcharge over highest priced entrée 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 \$25,000.00 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

Menu options continued on next page

PLATED DINNER

Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection

FIRST COURSE *choose one*

SOUP

Seasonal gazpacho | Curried carrot & ginger | Tomato and basil | Cream of broccoli
New England clam chowder | Classic chicken noodle

SALAD

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette

HOT APPETIZERS

Crab cake, old by remoulade
Maine scallop, cauliflower purée, crispy bacon
Tomato tart & goat cheese fondue

ENTREE *choose up to three*

SUSTAINABLE FISH

Irish salmon	\$95.00
Scottish ocean trout	\$100.00
Alaskan halibut	\$105.00

POULTRY

Roasted chicken breast, sherry jus	\$90.00
Spiced duck breast, duck jus	\$95.00

MEATS

Braised short ribs, bordaleise sauce	\$100.00
8 oz USDA Prime New York Strip	\$105.00
8 oz USDA Prime grilled filet mignon	\$110.00
Rack of lamb	\$115.00

VEGETABLE AND PASTA

Burrata ravioli, basil pesto	\$90.00
Truffle risotto, wild mushroom, parmesan	\$90.00
Pasta primavera	\$90.00
Farro, quinoa, pomegranate, arugula, mustard	\$90.00
Classic ratatouille	\$90.00

SIDES *choose two*

Pommes purée | Roasted marbled potatoes | White cheddar mac & cheese | Rice pilaf
Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert | Roasted cauliflower
Garlic spinach | Grilled squash | Zucchini

DESSERT *choose one*

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting
Boston cream pie | Fruit tart | Ice cream or sorbet

PRICED PER PERSON

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DINNER BUFFET

Served with artisanal breads, Ceremony Coffee, and gourmet tea selection

CREATE YOUR OWN DINNER BUFFET – \$125

STARTERS *choose two*

SOUP

Seasonal gazpacho | New England clam chowder | Cream of broccoli | Tomato and basil
Classic chicken noodle | Curried carrot & ginger

SALAD

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette
Garden salad, tomato mozzarella, fresh basil, red onion, balsamic vinaigrette

ENTREE *choose three*

POULTRY

Roasted chicken breast,
sherry jus
Spice roasted duck
duck jus
Fried chicken,
honey mustard jus

SUSTAINABLE FISH

Butter poached halibut
coconut curry sauce
Pan seared Irish salmon
sauce choron

MEATS

Roasted New York Strip
with red wine reduction
Braised short rib
Lamb chop with mint & jalapeno jam
Pork Chop with mustard jus

VEGETABLES AND PASTA

choose pasta

Rigatoni | Spaghetti | Cavatelli | Penne

choose sauce

Pomodoro – tomato, basil, parmesan | Bolognese – braised veal, red wine, onion
Fonduta – fontina, taleggio, parmigiana reggiano, garlic | Pesto – basil, olive oil, pine nut, garlic
Primavera – seasonal vegetables, butter, herbs | Ragout – braised short rib, onion, thyme

OR

Seasonal vegetables grilled with balsamic, basil, oregano
Warm farro & quinoa

Chef selected garnishes reflecting seasonal availability and creative presentation

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DINNER BUFFET

Served with artisanal breads, Ceremony Coffee, and gourmet tea selection

continued

SIDES

choose two

Herb roasted marble potatoes
Pommes purée
White cheddar mac & cheese
Rice pilaf
Red pepper Israeli couscous
Roasted Brussel sprouts
Haricots vert
Roasted cauliflower
Broccolini
Garlic spinach
Grilled squash
Grilled zucchini

DESSERT

choose two

Chocolate mousse
Seasonal fruit cobbler
Carrot cake with cream cheese frosting
Fruit Tart
Boston cream pie
Lemon tart

ENHANCEMENTS

Add an additional starter	\$15.00/person
Add an additional entree	\$28.00/person
Add an additional dessert	\$10.00/person

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

BAR / BEVERAGE

HOSTED BAR ON CONSUMPTION

PREMIUM

Spirits	\$16.00
Wines by the glass	\$15.00
Imported bottled beer	\$10.00
Domestic bottled beer	\$8.00
Soft drinks, waters, juice	\$7.00

HOUSE

Spirits	\$14.00
Wines by the glass	\$13.00
Imported bottled beer	\$10.00
Domestic bottled beer	\$8.00
Soft drinks, waters, juice	\$7.00

HOSTED BAR PACKAGES

PREMIUM

1st hour	\$35
2nd hour	\$25
3rd hour	\$17

HOUSE

1st hour	\$28
2nd hour	\$20
3rd hour	\$15

** 3rd hour price remains
for consecutive hours*

**A BARTENDER FEE OF \$175.00 IS REQUIRED PER BARTENDER FOR ALL BARS,
STAFFING 1 BARTENDER FOR EVERY 75 GUESTS**