



HOLIDAY MENU

The Dupont Circle

WASHINGTON DC



All holiday packages include complimentary tea and coffee, white linens, and chairs.
Plated meals are only available for groups of 25 or less.

Reception & Dinner

Welcome passed champagne
Three selections of passed hors d'oeuvres
One reception station
Four hour premium open bar service
Three-course dinner buffet
One specialty cocktail
\$199 per person, plus tax and service charge

Reception

Welcome passed champagne
Five selections of passed hors d'oeuvres
Two reception stations
One dessert station with your choice of two desserts
Three hour premium open bar service
One specialty holiday cocktail
\$149 per person, plus tax and service charge

Lunch

Welcome passed champagne
Two hours tableside wine service
Three-course lunch buffet
One specialty cocktail
\$139 per person, plus tax and service charge

Reception & Dinner Enhancements

One hors d'oeuvre | +\$5 per person
Three hors d'oeuvres | +\$12 per person
Additional Station | +\$10 per person
Soup or salad | +\$10 per person
Protein | + \$15 per person
One additional bar hour | +\$15 per person
Upgrade to super premium bar package | +\$10 per person
Specialty cocktail | +\$8 per person
After dinner drink cart | +\$10 per person



Passed Hors D'oeuvres

Bruschetta Crostini | Balsamic glaze
Goat Cheese, Pomegranate & Rosemary Crostini
Mozzarella & Tomato Skewer | Basil pesto
Prosciutto di Parma, Fresh Mozzarella & Basil Skewer
Jumbo Shrimp Cocktail
Mushroom Arancini | Truffle aioli
Miniature Crab Cake | Old Bay remoulade
Spinach Artichoke Puffs
Bacon Wrapped Figs
Stuffed Mushrooms | Spinach and parmesan
Cranberry Brie Bites
Pigs in A Blanket | Spicy mustard
Lobster Macaroni & Cheese Bites
Parmesan Crusted Brussels Sprouts | Balsamic glaze

Stations

Chip & Dip

Salsa, guacamole and eloté (corn) dip with your choice of pimento or buffalo chicken dip

Holiday Baked Brie

Pears, pomegranate seeds, apples with baguette, crostini and crackers, local honey, pistachio and fig jam

Baked Potato Bar

Crispy bacon bites, chives, assorted cheeses and sour cream

French Dip

Thinly sliced roast beef, miniature baguette rolls and au jus

Vegetable Crudité

Assorted vegetables, hummus, red pepper hummus, tzatziki, spinach and artichoke dip

Mediterranean Board

Olives, artichokes, pomegranate seeds, Greek salad, cherry tomato & mozzarella salad and pita

Ham Sandwiches

Hawaiian rolls and selection of glazes



MENU

Soup

Select one

Broccoli Cheddar | Butternut Squash | Curried Ginger | Holiday Tortellini | Potato Leek | Tomato Basil

Salad

Select one

Winter Rainbow Quinoa Salad | spinach, apple, pomegranate seeds, pistachios, goat cheese, and light champagne vinaigrette

Roasted Beet & Kale Salad | Whipped goat cheese, bacon lardons and Dijonnaise

Classic Caesar Salad | Focaccia croutons and shaved Parmigiano Reggiano

Dupont Waldorf Salad | Sliced apples or pears, toasted walnuts, creamy cheese crumbles and Waldorf dressing

Seasonal Arugula Salad | Arugula, blood oranges, red onions, parmesan and lemon vinaigrette

Entrées

Select two protein entrées

Beef Wellington | Red wine reduction

Braised Beef Short Rib | Bordelaise sauce

Pineapple Glazed Ham

Honey Glazed Balsamic Pork Chops

Oven Roasted Turkey | Brown gravy

Roasted Chicken Breast | Sherry jus

Irish Salmon | Sauce Choron

Vegetable Entrées

Select one

Mushroom Wellington | Brown gravy

Classic Ratatouille

Truffle Risotto

Burrata Ravioli | Pesto sauce

Sides

Select two

Pesto & Garlic Green Beans

Creamed Spinach

Heirloom Carrots

Homemade Stuffing

Charred Brussels Sprouts

Garlic Sautéed Spinach & Mushrooms

Cranberry Sauce

Potato Casserole

Harvest Roasted Vegetables with Pecan Crumble

Cauliflower Gratin

Parmesan Baby Potatoes

Creamy Whipped Potatoes

Garlic & Cheddar Biscuits



Dessert

Select two

Chocolate Caramel Turtles

Chocolate Fleur De Sell | Crushed candy canes

Macarons

Cranberry Mascarpone Cheesecake

Dark Chocolate Mousse

Gingerbread Panna Cotta

Pumpkin Cinnamon Tart

Pumpkin Bread | Whiskey cream cheese frosting

Soft Walnut Gingerbread Cake

**For plated meals, please inquire with your catering manager for a list of available desserts.*

Specialty Cocktails

Cinnamon Apple Cider Sangria

Cinnamon vodka, red or white wine and apple cider garnished with a cinnamon stick, rosemary and cranberries

Cranberry Citrus Paloma Punch

Tequila, grapefruit juice, and cranberry juice garnished with cranberries and grapefruit

Mistletoe Manhattan

Whiskey or Bourbon, maraschino cherry juice, sweet vermouth and orange bitters garnished with maraschino cherry and rosemary

Rosé Margarita

Tequila, rosé, triple sec, and fresh lime juice, rimmed with Himalayan pink salt-lined and garnished with cranberries and lime

Wintery Spiced Old Fashioned

Whiskey or Bourbon, simple syrup and orange bitters garnished with orange peels and maraschino cherries

Yule Mule

Vodka, ginger beer, fresh limed juice, orange bitters and cranberry juice garnished with rosemary, orange and cranberries

Additional Costs

\$175 bartender fee

One bartender required per 75 guests

\$150 coat check attendant fee

Prices subject to 24% service charge, comprised of 18% gratuity, 6% administrative fee and 10% applicable tax.



Let us help plan your holiday party!

Contact

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