

# THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON DC

## Banquet Menus 2016

## 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 brûlée 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.