



EVENTS MENU

BREAKFAST

THE EYE OPENER | \$35 CONTINENTAL BREAKFAST

Fresh squeezed orange | Grapefruit | Apple | Cranberry juice
Assorted breakfast breads| Croissants | Danish | Bagels
served with butter |Cream Cheese and Fresh Fruit preserves
Seasonal Fresh Fruit | Strawberries | Honey Maple Yogurt
Individual Yogurts| House Made Granola |Seasonal berries
Freshly Brewed Regular | Decaffeinated Coffee | Assorted
Teas

TRADITIONAL | \$44 BREAKFAST BUFFET

Fresh squeezed orange| Grapefruit | Apple | Cranberry juice
Assorted breakfast breads| Croissants | Danish | Bagels
served with butter |Cream Cheese and Fresh Fruit preserves
Seasonal fresh fruits with honey maple yogurt
Scrambled eggs| cheddar cheese | bacon strips | sausage
links| Home fried tricolor breakfast potatoes
Freshly Brewed Regular | Decaffeinated Coffee | Assorted
Teas | Bottled Water | Assorted Pepsi Products

THE METROPOLITAIN | \$38 CONTINENTAL BREAKFAST

Fresh squeezed orange | Grapefruit | Apple | Cranberry juice
Oatmeal Station | green apples | raisins | dried fruits | fresh
fruit
Assorted breakfast breads| Croissants | Danish | Bagels
served with butter |Cream Cheese and Fresh Fruit preserves
Individual fruit yogurts |house made granola| Seasonal fresh
fruits |honey maple yogurt
Assortment of dry cereals with whole, skim, and 2% milk
Freshly Brewed Regular | Decaffeinated Coffee | Assorted
Teas | Bottled Water | Assorted Pepsi Products

PENN QUARTER | \$49 BREAKFAST BUFFET

Fresh squeezed orange | Grapefruit | Apple | Cranberry juice
Assorted breakfast breads| Croissants | Danish | Bagels
served with butter |Cream Cheese and Fresh Fruit preserves
Seasonal fresh fruits with honey maple yogurt
Scrambled eggs | cheddar cheese | Maple pepper bacon |
apple smoked sausage | Yukon gold and Vidalia onion cakes
Blueberry Stuffed Pancakes, Fruit Puree
Assorted Cereals | Whole | Skim Milk
Freshly squeezed fruit | vegetable juice drinks| yogurt
smoothies
Freshly Brewed Regular | Decaffeinated Coffee | Assorted
Teas | Bottled Water | Assorted Pepsi Products

*There will be an additional charge of \$250 for groups with less
than 25 guests

PLATED BREAKFAST

All breakfast entrées are accompanied by a seasonal fruit cup, chilled fruit juices, assorted breakfast breads and pastries, Coffee and Decaffeinated coffee, Assorted teas, and milk

Broccoli | Cheddar or Spinach | Feta Quiche | Home fries | Crisp bacon and Sausage | \$39

Scrambled Eggs | Cheddar | Fresh chives | Crisp bacon, Sausage potato hash | \$40

Crunchy French toast | Maple syrup | Strawberries and Bananas | \$42

Steak and Eggs | Ratatouille | Fresh chives | Potato hash | \$45

Eggs Benedict | English muffin | Canadian bacon | Asparagus | Home fries | \$39

Crustless Quiche Lorraine | Potato Cake | tomato | Portobello napoleon | \$39

BREAKFAST ENHANCEMENTS

Ham Egg Cheddar Breakfast Croissant | \$10 each

Breakfast Burritos | \$10 each

Sausage & Egg Biscuit | \$10 each

Crustless Vegetable Quiche with Wisconsin Cheddar | \$10 each

Blueberry Stuffed Pancakes | \$9 each

Individual Yogurt Parfaits | \$8 each

Warm Pecan Sticky Buns | \$8 each

Oatmeal Bar with green apples | raisins | dried fruits | pecans | fresh blueberries | \$8 per person

Smoked Salmon Display Diced tomatoes | red onion | chopped egg | capers | pumpernickel | mini bagels | chive cream cheese | \$12 each

Individual Egg White Frittatas | Baby Spinach | Asiago Cheese | \$10 per person

Breakfast Panini with Maple Bacon | Scrambled Eggs | White Cheddar | \$10 per person

Oats Mason Jars with blueberry | banana | dried cherry vanilla | \$8 each

Chicken and Waffles with hot honey | spiced pecans | green onion | maple syrup | \$13 per person

French Toast Shooters with cinnamon brioche | fresh berries and maple syrup | \$6 each

*Omelet Station with eggs | ham | sausage | onion | tomato | mushroom | spinach | peppers | cheddar cheese | salsa | \$14 per person

Individual Yogurt Parfait | Homemade granola layered with fresh berries | \$8 each

Fresh Seasonal Berries with honey maple yogurt | \$8 each

Fruit Skewers | Honey Lime dipping sauce | \$8 each

*Attendant required - \$150 per attendant – 1 attendant per 50 guests required



COFFEE BREAK

EXECUTIVE COFFEE BREAK | \$70

Continental Breakfast

Regular | Decaffeinated coffee | assorted teas |

Fresh squeezed orange juice | Fresh sliced fruit

Assorted breakfast breads | Croissants | Danish | Bagels served with butter | Cream Cheese and Fresh Fruit preserves

Mid-morning Break

Whole fresh fruit | Energy, protein and granola bars

Assorted soft drinks | bottled water | Regular | Decaffeinated coffee | assorted teas

Mid-afternoon Break

Cookies | brownies | Mixed nut shooters

Assorted soft drinks | bottled water | Regular | Decaffeinated coffee | assorted teas

PRESIDENTIAL COFFEE BREAK | \$80

Continental Breakfast

Regular | Decaffeinated coffee | assorted teas |

Fresh squeezed orange juice | Chilled fruit juices, fresh squeezed orange juice

Assorted breakfast breads | Croissants | Danish | Bagels served with butter | Cream Cheese and Fresh Fruit preserves

Fresh diced fruit and strawberries

Individual fruit yogurts with granola and fresh berries

Fresh Egg and Cheese Croissants

Mid-morning Break

Freshly squeezed orange juice | Fresh diced fruit

Strawberries and berry yogurt smoothies | Whole seasonal fruit | Assorted energy protein and granola bars | Mixed nuts shooters |

Assorted soft drinks, bottled water | Regular | Decaffeinated coffee | assorted teas

Mid-afternoon Break

Hummus and pita chips

Assorted Haagen Dazs ice cream bars

Cookies | brownies | Mixed nut shooters

Assorted soft drinks | bottled water | Regular | Decaffeinated coffee | assorted teas

BREAKS

A La Carte Break Items

BEVERAGES

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas | \$102 / Gallon
Assorted Pepsi Products | Mineral Bottled Water | San Pellegrino Sparkling | \$6 each
Fruit Juice | Lemonade | Iced Tea | Seasonal Apple Cider | \$80 / Gallon
Assorted Bottled Juices | \$7 each
Assorted Gatorades | Naked Juices | Bottled Lipton Teas | Red Bull and Sugar Free Red Bull | \$8 each

BY THE DOZEN | \$65

Muffins, Croissants, Danish or Scones
Assorted New York Style Bagels with Cream Cheese
Double Chocolate Brownies
Assorted Homemade Cookies
Chocolate Dipped Strawberries
Cheesecake Lollipops
Jumbo Soft Pretzels Served with Whole Grain Mustard | Warm Cheese for Dipping

ADDITIONAL OPTIONS:

Frozen Fruit Bars | \$6 each
Ice Cream Bars | \$6 each
Tortilla Chips, Guacamole and Fresh Salsa | \$10 per person
Deluxe Mixed Nuts | \$6 per person
Kind, Granola, Candy or Power Bars | \$6 each
Whole Fruit | \$6 each
Individual Yogurts | \$6 each
Individual Bags of Trail Mix | \$6 each
Individual Bags of Potato Chips, Popcorn and Pretzels | \$6 each



BREAKS

Specialty Breaks

CLASSIC BREAK | \$22

Whole Fresh fruit | Individual Bags of white cheddar popcorn | Potato chips | Mini pretzels
Assorted soft drinks | Mineral waters | Iced tea | Regular | Decaffeinated coffee | Assorted teas

SNEAK PEEK | \$23

Individual bags of cheddar popcorn | Cracker Jacks | Candy Jars filled with Reese's Pieces | Milk Duds | M&M | Twizzlers | Hot Tamale candies | Regular | Decaffeinated coffee | Assorted teas | Milk | Assorted soft drinks | Bottled water

RE-ENERGIZE | \$26

Energy | protein and granola bars | Mixed dried fruits | Terra chips
Fresh squeezed orange juice | Wild berry and strawberry banana smoothies | assorted soft drinks | Bottled water | Sparking water

NATIONAL'S BREAK | \$26

Freshly baked soft pretzels | spicy mustard | Ball Park Hot Dogs | warm chili | diced onions | relish | ketchup | yellow mustard | Tri Colored Nachos | jalapeno cheddar sauce | Cracker jacks | Whole roasted peanuts
Regular and Decaffeinated coffee | Assorted teas | Milk | Assorted soft drinks | Bottled water

SOUTH OF THE BORDER | \$27

Tortilla chips | Guacamole | Sour Cream | Fresh Salsa | Mini Smoked Chicken Quesadillas | Mini Pulled Pork Sandwiches
Key Lime Barquette | Regular | Decaffeinated coffee | Assorted teas | Milk | Assorted soft drinks | Bottled water

CHOCOLATE LOVERS | \$26

Freshly baked chocolate chunk cookies | brownies | chocolate marshmallow bars | Chocolate covered raisins | almonds | pretzel rods | miniature candy bars | Seasonal Fresh Fruit | Chocolate Fondue

HIGH TEA | \$26

Tea cookies | Lemon bars | Assorted English tea scones |
Finger sandwiches: Asiago | Virginia ham | Roasted tarragon chicken salad sliders | cucumber tomato on 7 Grain
Regular | Decaffeinated coffee | Assorted teas | Milk | Assorted soft drinks | Bottled water

SWEET DREAMS | \$25

Mini Cupcakes | French Pastries | Raspberry Brownie Bites | Apple Cobbler Bars
Regular | Decaffeinated coffee | Assorted teas | Milk | Assorted soft drinks | Bottled water

PLATED LUNCH

All plated entrées include assorted breads, butter and your selection of a first course, entree, dessert, iced tea and regular and decaffeinated coffee, and selection of assorted teas. *Vegetarian entree to match price of main entrée selection

FIRST COURSE

Spring Garden Vegetable | Tomato Cheddar Crème | Maryland Crab Soup | Wild Mushroom Barley

Executive Field Greens | mushrooms | roma tomatoes | asparagus | balsamic vinaigrette

Romaine Caesar Salad | grated parmesan cheese | garlic croutons | parmesan dressing

Organic baby greens | watercress | endive | candied pecans | gorgonzola | dried cranberries | apricots | maple-pear vinaigrette

Baby Spinach Salad | crisp pancetta bacon | asparagus | corn | Roma tomatoes | creamy parmesan peppercorn dressing

Mediterranean Romaine Salad | Feta Cheese | Kalamata Olives | Roasted Peppers | Pine Nuts | Balsamic Vinaigrette

ENTREE

Seared Organic Chicken Breast | caramelized onion chardonnay sauce | Jasmine rice pilaf | baby carrots | asparagus | \$48

Roasted Bell Evans Organic Chicken Breast | wilted baby spinach | roasted fingerling potatoes | a Port wine sauce | \$50

Chili Rubbed Pork Loin Chop | ancho mustard sauce | roasted potatoes | French green beans | \$50

NY Strip Steak Grilled New York strip | red onion confit | gorgonzola mashed potatoes | broccolini | \$55

Seared Filet Mignon | wild mushroom demi-glace | herb risotto | asparagus | \$60

Asian Style Salmon | teriyaki glaze | steamed jasmine rice | baby bok choy | \$50

Maryland Crab Cakes | lemon grain mustard sauce | Yukon gold potatoes | wilted baby spinach | \$60

Roasted Eggplant Napoleon | Minnesota wild rice pilaf | fennel | plum tomato sauce | *

Organic Whole Wheat Ziti | sweet potato puree | shiitake | oyster mushrooms | fresh herbs | sweet corn saffron sauce | *

DESSERT

Black Forest Cake – with Marinated dried cherries, fresh whipped cream

Chocolate Sin Cake – with Raspberry sauce

Coconut Carrot Cake – with Toasted walnuts and sweet cream

Fresh Seasonal Fruit Tart – with Mango sauce

Flourless Chocolate Cake – Gluten friendly with Fruit puree and fresh berries

NY Cheesecake with Raspberry sauce and Fresh berries

LUNCH BUFFET

ALL BUFFETS INCLUDE REGULAR/DECAFFEINATED COFFEE, ASSORTED TEAS, ASSORTED SOFT DRINKS AND BOTTLED WATER

METRO BOUTIQUE I\$57

Firehouse chili

Caesar salad station | parmesan cheese | homemade croutons | cream Caesar dressing

*Add chicken for an additional I\$5

*Add Flank steak for an additional I\$6

Creamy potato salad | shallots | chopped egg

Farfalle pasta salad | Grilled fennel and apple slaw

Selection of deli style breads | meats to include | Roast beef | Smoked turkey | Baked ham | soppressata

Sliced tomatoes | red leaf lettuce | onions | cheddar | Swiss | provolone cheeses | dill pickles | yellow | grain mustards | pesto mayonnaise | horseradish cream

Assorted chips | White cheddar popcorn | Strawberry shortcake bars | Triple chocolate cake

CAPITOL SANDWICH EXPRESS I\$60

Tomato Cheddar Bisque

Mixed green salad with grape tomatoes, julienne carrots, croutons, Kalamata olives and balsamic vinaigrette

Cucumber and feta salad with cilantro vinaigrette

Creamy potato salad | shallots and chopped egg

Tarragon chicken salad | Thinly sliced roast beef with Boursin cheese spread | crispy onions | petite croissant

Grilled Portobello | vegetable wrap with a basil pesto spread on spinach tortilla

Smoked turkey on maple walnut bread with herb mayonnaise, baby arugula and swiss cheese

Dark chocolate mousse cake | Assorted mini cupcakes |

Bourbon pecan squares

TASTE OF ITALY I\$60

Rosemary Focaccia bread | mini bread rolls | Minestrone al Romagna

Caesar salad | house made croutons | shredded parmesan cheese | creamy Caesar dressing

Farfalle pasta salad | asparagus | mushrooms

Fresh mozzarella salad | cherry tomatoes | prosciutto ham

Baked Tilapia | Puttanesca Sauce

Roasted Organic Chicken | Lemon oregano sauce

Orecchiette pasta | Asiago | roasted tomato basil sauce

Wild mushroom risotto | parmesan Reggiano | Seared asparagus | lemon olive oil | Tiramisu squares | Mini cannoli

THE CONGRESSIONAL I\$63

Artisan breads | Maryland Crab Soup

Organic baby greens | dried fruits | grape tomatoes | slice red onions | toasted walnuts | Champagne vinaigrette

Cannellini bean | shrimp salad

Poached calamari salad | peppers | cilantro | lemon zest vinaigrette | cracked black pepper

Baked Maryland Crab Cakes | Wilted baby spinach bed | grain mustard sauce

Marinated Flank Steak | roasted shallot red wine sauce

Pan Seared Salmon | tomato fennel sauce

Seasonal Vegetable medley | roasted red potatoes

Raspberry Truffle cake | Mini Fruit Tarts

*There will be an additional charge of \$250 for groups under 25 guests



LUNCH BUFFET AND BOXED LUNCH

continued

SOUTHERN LUNCH |\$65

Vegetable Soup | Honey Laced Cornbread
Mixed Organic Spring Mix Salad with black eyed peas, grape tomatoes, sliced sweet onions and chopped basil
Creamy Coleslaw
Cornmeal Dusted Catfish with grilled corn relish served with Cajun remoulade
BBQ Grilled Chicken Thighs
Smoked Pork BBQ with slider buns and BBQ Sauce
Redskin Potato salad with Smoked Bacon
Stewed Green Beans with Onions
Baked Macaroni and Cheese
Chocolate Pecan Pie Squares | Apple Pie

GOURMET BOXED LUNCH |\$50

“Choice of three”

Marinated Chicken Breast on Herb Focaccia rolls with Roasted red peppers | Red leaf lettuce | goat cheese
Roast Beef with Swiss cheese | lettuce | tomato | Ciabatta rolls
Smoked Turkey Breast with Whole grain ciabatta | lettuce | tomato
Grilled Vegetable Wrap with Hummus | roasted peppers | red onions mushrooms | balsamic marinated vegetables | spinach tortilla
Grilled Chicken Cobb Salad with diced tomato | sliced egg | fresh avocado maple pepper bacon | cucumber | crumbled blue cheese | ranch and balsamic vinaigrette

BOXED LUNCHES INCLUDE THE FOLLOWING:

Pasta Salad | Bag of chips | Seasonal whole fruit | Chocolate brownie | Soft drink or bottled water

Appropriate serving utensils, napkins and condiments

*Substitute Dessert for Gluten Friendly Option - \$4 per person

*There will be an additional charge of \$250 for groups under 25 guests

BUILD YOUR OWN SALAD |\$62

Chef's choice soup of the day | Assortment of artisan breads and rolls
Mixed organic baby greens | Baby arugula and spinach | Chopped romaine | iceberg and radicchio
Asian | Shredded carrots | sliced celery | daikon radish | bean sprouts | crispy noodles | soba noodle salad | Thai vinaigrette
Cobb | Diced tomato, sliced egg, fresh avocado, maple pepper bacon, cucumber, St. Pete's blue cheese, tarragon chicken salad, ranch and balsamic vinaigrette
Caesar | parmesan, croutons, creamy Caesar dressing | cannellini bean salad
Grilled chicken breast | Sliced marinated beef | Sautéed shrimp
Strawberry Shortcake Bars | Mini Fruit Tarts



DINNER

Plated

HOT APPETIZERS - ENHANCEMENTS

Maryland Crab Cakes | Wilted baby spinach | fire roasted chutney | chive Dijon mustard sauce | \$14

Wild Mushroom Tart | Mixed Baby Greens with Peppered Bacon | Crumbled Blue Cheese | Blistered Tomatoes | Maple Walnut Vinaigrette | \$11

Seared Jumbo Sea Scallops | Sweet corn | wild mushroom ragout | orange citrus sauce | \$13

Apricot Glazed Barbecued Shrimp | Maple pepper bacon | white bean ragout | apricot ancho glaze | \$13

Spinach Caramelized Onion Agnolotti | Gorgonzola sauce | roasted pine nuts | chives and oven dried tomatoes | \$12

PLATED DINNER

All plated entrées include assorted breads | butter and your selection of a first course entrée | dessert | regular | decaffeinated coffee | and selection of assorted hot teas. *Vegetarian entree to match price of main entrée selection

FIRST COURSE

Spring Garden Vegetable | Tomato Cheddar Crème | Maryland Crab Soup

Executive Field Greens with mushrooms | Roma tomatoes | asparagus | balsamic vinaigrette

Romaine Caesar Salad with grated parmesan cheese | garlic croutons | parmesan dressing

Organic baby greens, watercress and endive | candied pecans | gorgonzola | dried cranberries | apricots | maple-pear vinaigrette

Baby Spinach Salad with crisp pancetta bacon | asparagus | corn shoots | Roma tomatoes | creamy parmesan peppercorn dressing

Mediterranean Romaine Salad | Feta Cheese | Kalamata Olives | Roasted Peppers | Pine Nuts | Balsamic Vinaigrette

DESSERT

Black Forest Cake – with Marinated dried cherries, fresh whipped cream

Chocolate Sin Cake – with Raspberry sauce

Coconut Carrot Cake – with Toasted walnuts and sweet cream

Fresh Seasonal Fruit Tart – with Mango sauce

Flourless Chocolate Cake – Gluten friendly with Fruit puree and fresh berries

NY Cheesecake with Raspberry sauce and Fresh berries

DINNER

Plated - Continued

ENTRÉE

Bell Evans Organic Chicken | marinated with "herbs de Provence" lemon and olive oil mashed potatoes | French beans | grain mustard sauce | \$70

Roasted Organic Chicken Breast | Shiitake mushroom demi-glace | garlic whipped potato | sautéed seasonal vegetables | \$70

Roasted Pork Tenderloin | Wrapped in prosciutto and sage | Port wine sauce | roasted pear risotto | steamed asparagus | \$72

NY Strip Steak | St. Pete's blue cheese crust | local wild mushroom ragout | horseradish mashed potatoes | \$78

Grilled Filet Mignon | Oven roasted tomatoes | cipolini onion cabernet sauce | garlic whipped potatoes | asparagus | \$85

Cabernet Braised Beef Short Ribs | Asiago polenta | honey roasted root vegetable | \$80

Grilled Salmon | Sweet chili tomato salsa | olive polenta cake | wilted baby spinach | \$77

Roasted Sea Bass | White bean cassoulet, French beans and fingerling potatoes | \$75

Jumbo Lump Crab Cakes | Grain mustard sauce, charred grape tomatoes, garlic roasted fingerling potatoes and broccolini | \$80

Eggplant Napoleon Local | oyster mushroom saffron risotto cake and fennel tomato sauce | *

Organic Whole Wheat Ziti | sweet potato puree, shiitake and oyster mushrooms, herbs and sweet corn saffron sauce | *

Mediterranean Purse | Israeli couscous, roasted vegetables, asiago cheese in whole wheat filo, tomato olive compote | *

Filet Mignon and Crab Cake | Grilled filet mignon, roasted shallot port wine sauce, jumbo lump crab cake, sweet corn relish, garlic whipped potatoes, choice of seasonal vegetable | \$92

Caribbean Jerk Chicken and Shrimp | Organic chicken breast, jumbo shrimp, mango citrus butter sauce, sweet potato risotto, grilled asparagus | \$85

*Vegan and specialty menus created by our Executive Chef upon request



DINNER BUFFET

ALL BUFFETS INCLUDE REGULAR/DECAFFEINATED COFFEE, ASSORTED TEAS, ASSORTED SOFT DRINKS AND BOTTLED WATER

PENNSYLVANIA AVENUE | \$90

A selection of breads and rolls accompanied with butter I margarine

Tomato Cheddar Crème

Field Green Salad I shaved jicama I red onions I dried fruits I pear tomatoes I citrus vinaigrette I Grilled Marinated Vegetable Salad

Baked Flounder with wilted spinach I lemon caper sauce

Organic Chicken Breast I local wild mushroom demi-glace

Dijon-chipotle Rubbed Striploin of Beef Sweet chili cilantro jus

Yukon Gold Whipped Potatoes I Roasted Baby Vegetable Ragout

Raspberry Truffle Cake I Mini Cannolis I Boston cream pie

Assorted regular and diet soft drinks I bottled mineral waters

Regular I Decaffeinated coffee I Selection of assorted teas

CONSTITUTION AVENUE | \$95

A selection of breads and rolls accompanied with butter I margarine

Lobster and Corn Chowder

Caesar Salad I Crisp romaine lettuce, house made croutons and parmesan cheese served with a creamy caesar dressing

Penne and Prosciutto Salad I prosciutto I peas I red peppers I vinaigrette

Mediterranean Cous Cous Salad I olives I feta cheese I tomato I cucumber

Jumbo Lump Crab Cakes I lemon thyme sauce

Roasted Organic Chicken I rosemary pan jus

Marinated Tenderloin of Beef I roasted shallot cabernet sauce

Seasonal Garden Vegetables I herbs I honey thyme butter

Roasted Red Potatoes "herbs de Provence"

Mini fruit tarts I Chocolate Sin Cake with Raspberry vanilla sauce I Lemon Blueberry Cake

Assorted regular and diet soft drinks I bottled mineral waters

Regular I Decaffeinated coffee I Selection of assorted teas

*Buffet serves a minimum of 25 guests

*Additional charge of \$350 for groups with less than 25 guest



RECEPTION | HORS D'OEUVRES AND ACTION STATIONS & CARVING STATIONS

Cold Hors D'oeuvres | \$7 per piece

Grilled Vegetable Skewers with fondue cheese
Spicy Thai Chicken cucumber roulades
Bocconcini Mozzarella | Tomato Basil Skewer
Tapenade on Toasted Pita Triangle
Seared Ahi Tuna Wonton Crisp wasabi cream
Prosciutto Wrapped Hearts of artichoke | herb Boursin cheese
Chilled Cocktail Crab Claws
Chilled Jumbo Shrimp Cocktail
Seared Tenderloin Crostini with Horseradish Aioli
Avocado | Crab Roll Wasabi ginger mayonnaise
Lime Chipotle Shrimp with Cilantro sour cream
Asian Tuna Salmon Lollipops

Hot Hors D'oeuvres | \$7 per piece

Mini Smoked Chicken Quesadillas | Sour cream | guacamole | salsa
Sesame Chicken Skewers | Honey Dijon sauce
Beef Wellington
Teriyaki Beef Satay with Asian BBQ sauce
Flat Iron Steak Gorgonzola Wrapped in Bacon
Fig | Caramelized Onion | Goat Cheese Tart
Mini Crab Cakes with Chili Dijon dipping sauce
Mini Shrimp | Black Bean Quesadilla
Tempura Shrimp with Thai chili sauce
Mini Braised Short Rib Pot Pie
Vegetable Samosas- Curried Crème Fraiche
Spinach Boursin Puff Pastry Chicken Dijon in puff pastry
Thai Chicken Cashew Spring Roll
Coconut Shrimp with Pineapple salsa

PEPPERED STRIPLOIN OF BEEF | \$500 Seared strip loin of beef carved to order with petit rolls | cabernet sauce | dijon mustard | tarragon mayonnaise | horseradish cream ***serves 25-30 people***

BALSAMIC MARINATED BEEF TENDERLOIN | \$400 Beef tenderloin roasted and carved with petit rolls | whole grain mustard | horseradish cream and maple gorgonzola jus ***serves 12-15 people***

CARVED MAPLE SOY SALMON | \$275 Whole side of marinated salmon roasted on a cedar plank | maple soy glaze | pineapple cucumber salsa | Asian slaw ***serves 10-12 people***

GLAZED PIT HAM | \$400 Roasted ham | cinnamon orange glaze | cheddar biscuits | mini brioche | spicy mustard | sun dried cherry and pineapple relish ***serves 20-25 people***

BUTTER BAISTED TURKEY BREAST | \$400 Dijon gravy | petit rolls | croissants | cranberry apricot chutney ***serves 20-25 people***

DUROC PORK ROAST | \$300 Granny apple balsamic glaze | cabbage fennel slaw | mini rolls | sweet potato biscuits ***serves 10-12 people***

FOREST MUSHROOM STRUDEL | \$250 Local wild mushrooms | herb Boursin cheese | roasted yellow peppers | wrapped in pastry dough | lemon thyme crème fraiche ***serves 10-12 people***



RECEPTION | DISPLAY STATIONS

CHOPPED SALAD | \$18 Romain | watercress | Organic greens | radicchio | spinach | tomatoes | red and yellow peppers | red onions | candied pecans | carrots | cucumbers | grated cheddar | swiss cheeses | crumbled gorgonzola | maple pepper | bacon | dried fruits

MEZA | \$18 Hummus | Baba Ghanoush | olives | stuffed grape leaves | tomatoes | roasted peppers | feta cheese | cucumber dill | Yogurt | toasted pita bread

LOCAL ARTISAN CHEESE | \$18 selection from local artisan cheese makers to include: Cabra La mancha | Talbot Cheddar | Thomasville Tomme | Faribault Gouda | St. Pete's blue | fruit puree | crackers | crostini

FRESH VEGETABLE CRUDITE | \$14 Crisp snap peas | asparagus | pear tomatoes | baby carrots | olives | celery | jicama | broccoli | peppercorn parmesan | bleu cheese dressing

GRILLED FLATBREAD | \$21 Chicken with prosciutto | mozzarella | wild mushrooms | garlic | Romano cheese | fresh herbs | Fresh mozzarella | caramelized onions | Alfredo sauce

ASIAN DIM SUM | \$20 Pan fried shrimp dumplings | Steamed seafood Shiu Mai | Fried Edamame dumplings | Pork cabbage pot stickers

WARM MARYLAND CRAB AND ARTICHOKE DIP | \$16 tri colored tortilla chips | bread shards

ANTIPASTO | \$20 Marinated mushrooms | panko crusted artichokes | roasted bell peppers | grilled asparagus | Greek olives | buffalo mozzarella | St. Pete's blue cheese | local salami | prosciutto | soppressata | kalamata olive baguettes

SLIDER BAR | \$24 Crab cake sliders | pimento chutney | brioche roll | Classic beef slider | american cheese | pickle | mighty Mo sauce | Pulled BBQ pork | cole slaw and cheddar

JAPANESE SUSHI DISPLAY | \$25 Avocado Crab roll | Maki tuna roll | spicy tuna roll | tuna salmon lollipops | wasabi | pickled ginger | soy sauce *based upon 4 pieces per person*

FAJITAS | \$22 Marinated grilled chicken | spicy beef and pulled pork with flour tortillas | pepper jack cheese | sautéed onions and peppers | Served with Pico de Gallo | sour cream | guacamole

PASTA STATION | \$22 Wild mushroom Agnolotti | pesto cream | Orecchiette pasta with sun-dried tomatoes | pine nuts | chunky tomato sauce | Spinach tortellini with Asiago roasted red pepper sauce

MAC & CHEESE | \$23 Traditional Creamy Macaroni and Cheese with Toppings to include: Chopped bacon | Shredded Cheddar | Parmesan Cheese | Scallions | Diced Jalapeno | Toasted Breadcrumbs | Cajun Baby Shrimp | Herb Roasted Chicken

ENHANCEMENTS: Lobster \$5 per person | Braised Short Rib \$4 per person*

FRUIT PASSION | \$18 Fresh pineapple | melon | kiwi | strawberries | chocolate amaretto sauce | honey yogurt sauce | brown sugar | whipped cream | Yogurt cake squares

VIENNESE TABLE | \$21 Maribeth Bakery French Pastries and Confections

*Minimum of 50 pieces per selection

There is a \$150 charge per attendant for butler-passed hors d'oeuvres.

1 per 50 guests is served by 1 attendant

BEVERAGES | Beer, Wine and Liquor

Well Liquor

Smirnoff | Beefeater | Cruzan Aged Rum | Dewars White Label | Jim Beam White Label | Canadian Club | Jose Cuervo Tradicional Silver | Courvoisier

Well Wine

Magnolia Grove by Chateau St Jean | California | USA Chardonnay | Pinot Grigio | Rose | Merlot | Cabernet sauvignon

Call Liquor

Absolut | Tanqueray | Captain Morgan Original Spiced | Jack Daniels | Crown Royal | 1800 Silver | Bacardi Superior | Makers Mark | Dewar's White Label | Canadian Club | Courvoisier VS

Call Wines

Chateau St. Jean Chardonnay | North Coast J Lohr Estates Merlot | "Los Osos". Paso Robles | California, USA | Avalon | Cabernet Sauvignon | California, USA | Line 39 | Pinot Noir | California, USA

All Bars include the following:

Imported & Domestic Beers

Heineken | Miller Lite | Sam Adam's Boston Lager | DC Brau Corruption | DC Brau Public Ale | O'Doul's Assorted Soft Drinks | Appropriate Mixers

Beverage | Unlimited Open Bar (*per person*)

Beverage | Host and Cash Bar (*on consumption*)

Well Open Bar

First hour per person | \$24
For each additional hour per person | \$10

Call Open Bar

First hour per person | \$26
For each additional hour per person | \$12

Well Wine and Beer Bar

First hour per person | \$23
For each additional hour per person | \$11

Call Wine and Beer Bar

First hour per person | \$25
For each additional hour per person | \$12

Well Host Bar

Cocktails | \$12
Wine | \$10
Imported Beer | \$8
Domestic Beer | \$7
Water | \$6
Soft Drinks | \$6

Call Host Bar

Cocktails | \$13
Wine | \$11
Imported Beer | \$8
Domestic Beer | \$7
Water | \$6
Soft Drinks | \$6

Well Cash Bar

Cocktails | \$13
Wine | \$11
Imported Beer | \$9
Domestic Beer | \$8
Water | \$6
Soft Drinks | \$6

Call Cash Bar

Cocktails | \$14
Wine | \$12
Imported Beer | \$9
Domestic Beer | \$8
Water | \$6
Soft Drinks | \$6

Groups are charged per guest based upon the guaranteed number of attendees

*Bartender Required | \$150 each for 4 hours;
\$50 an hour for each additional hour

~Host & Open bar: 1 bartender for 75ppl
~Cash bar: 1 bartender for 100ppl

*Bartender Required | \$150 each for 4 hours;
\$50 an hour for each additional hour

*Cashier Required for Cash Bars | \$150 each for 4 hours

~Host & Open bar: 1 bartender for 75ppl
~Cash bar: 1 bartender for 100ppl

Prices are subject to taxable 25% service charge and applicable sales tax*

BEVERAGES | Wine List

Sparkling Wines

Freixenet Blanc De Blancs, San Sadurni d'Anoia | \$48
Mum Napa "Brut Pretige" Napa Valley |\$56
Moet & Chandon "Imperial" Epernay| \$120

White Wine

Blush

Magnolia Grove by Chateau St. Jean, Rose | California, USA | \$44
Chateau Ste. Michelle | Riesling | Columbia Valley | Washington, USA | \$48

Chardonnay

Magnolia Grove by Chateau St. Jean | Chardonnay | California, USA \$44
Chateau St. Jean Chardonnay | North Coast | \$54
J. Lohr Estates | Chardonnay | "Riverstone" Arroyo Seco, Monterey | California, USA | \$58

Pinto Grigio

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$46
CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, Washington, USA | \$58

Sauvignon Blanc

Sea Pearl | Sauvignon Blanc | Marlborough | New Zealand | 48
Brancott Sauvignon Blanc | Marlborough | \$50

Red Wine

Merlot

Magnolia Grove by Chateau St. Jean | Merlot | California, USA | \$44
J. Lohr Estates Merlot, "Los Osos". Paso Robles | California, USA | 54
Canoe Ridge Vineyard | Merlot | "Reserve Selection", Napa Valley | California | \$60

Cabernet Sauvignon

Magnolia Grove by Chateau St. Jean | Cabernet | California, USA | \$44
Avalon | Cabernet Sauvignon | California, USA | \$48
Columbia Crest "H3" Cabernet Sauvignon | Horse Heaven Hills| \$58

Pinot Noir

Line 39, Pinot Noir | California, USA | \$46
Erath | Pinot Noir | Oregon, USA | \$62

****Marriott at Metro Center uses Magnolia Grove by Chateau St. Jean as our preferred House Wine****

Event Technology Packages

Projection

Dual 10'x 10' Projection Package | \$2200
Dual 8'x 8' Projection Package | \$1800
10'x 10' Projection Package | \$1000
8'x 8' Projection Package | \$900

All packages include screen, projector and appropriate cabling.

Support packages

Dual LCD Support Package (8' x 8') | \$350
Dual LCD Support Package (10'x10') | \$700
LCD Support Package (8' x 8') | \$200
LCD Support Package (10'x10') | \$350

All packages include a projection cart, connection extension cable, extension cord and power strip(s).

Lighting

Stage Wash | \$400
Lectern Wash | \$200
Gobo Light Package* | \$400

*Featuring your group's logo projected onto the foyer wall for the duration of your event. Call for details.

Sound

Small Ballroom Sound Package | \$450
Large Ballroom Sound Package | \$650

All packages include speakers, mixer, speaker stands and appropriate cabling.

Superior Wifi

<25 up to 8 Mbps | \$15/per person
26-50 up to 12 Mbps | \$17/per person
51-100 up to 22 Mbps | \$19/per person

Additional capacity is available with advance notice.
Meeting Network is isolated from the Public and Guest Room networks

Simple Wifi

<25 up to 3 Mbps | \$13/per person
26-50 up to 5 Mbps | \$15/per person
51-100 up to 8 Mbps | \$17/ per person

We are happy to assess large meeting needs to develop a customized solution.

Event Technology Ala Carte

Lighting

Follow Spot | \$400
LED PAR Up Light | \$35
Pin Spot | \$35
Podium Lighting Special | \$300

Telephone

Outside Line | \$50
DID Line | \$150
TELOS/Getner Box | \$400
Speaker Phone | \$250

Screens

7.5' x 10' Fast Fold w/Dress Kit | \$350
10' x 10' Cradle | \$160
8' x 8' Tripod | \$80
6' x 6' Tripod | \$80
Please call for additional screen sizes.

LCD HDTV

32" LED HDTV | \$325
42" LED HDTV | \$400
55" LED HDTV | \$500

Microphones

Wireless Microphone | \$180
Wired, Lectern, Table, Standing | \$80
VIP Lectern Microphone | \$150
Push to Talk Microphone | \$95
Push to Talk Mic Controller | \$225

Projection

LCD Projector 4000 Lumens | \$800
LCD Projector 5000 Lumens | \$1000
Air-Wall Hung LCD | \$1500
Video Switcher | \$350
VGA Distribution Amplifier | \$160
VGA Switcher | \$160

Meeting Accessories

Laser Pointer | \$50
Wireless Mouse | \$50
Speaker Timer | \$200
Laptop | \$350
Pipe & Drape (per foot) | \$20
Flipchart Package w/Markers | \$65
Flipchart Package, Post-it | \$75
Whiteboard & Markers | \$50
HP LaserJet Printer (B&W) | \$300
HP LaserJet Color Printer | \$400
Color Copier | \$1000

Audio Mixers

24 Channel Audio Mixer | \$300
16 Channel Audio Mixer | \$185
12 Channel Audio Mixer | \$150
8 Channel Audio Mixer | \$110
6 Channel Audio Mixer | \$95
4 Channel Audio Mixer | \$80

Audio Accessories

Self-Powered Speakers (JBL) | \$125
MP3 Recorder | \$350
Ballroom House Patch | \$250
Meeting Room House Patch | \$125
Multi-Box (Press Feed) | \$300
Laptop Audio Feed | \$75

Installation & Labor

Any installation that requires more than (30) minutes will be subject to the following charges:
Operator Rate (per hour): 4 hour min
Setup/Teardown Technician | \$100
AV Technician 8am-5pm, M-F | \$100
AV Technician 5pm-8am, M-F | \$125
AV Technician Sat/Sun/Holiday | \$125

All AV Prices are per day and per room.

Service setup fee of 25% plus 6% District of Columbia sales tax is charged on all equipment rentals.
Any audiovisual canceled within 24 hours prior to event start date(s) will be billed at 50% of standard pricing.
Equipment or services cancelled with less than twenty-four hours' notice will be charged at full rate.