



RESIDENCE INN ARLINGTON  
CAPITAL VIEW HOTEL

CATERING  
SELECTIONS

2020



2850 South Potomac Avenue, Arlington, Virginia, 22202  
703.413.3649

**Residence INN**  
BY MARRIOTT

## WELCOME TO RESIDENCE INN

it's time to enjoy your event. beverage and food is our passion and our talented culinary professionals and mixologists are ready to craft your experience drawing inspiration from around the world. the pages that follow are designed to inspire you, but by no means to limit you. our event professionals are the best in the business at "discovering" new and intriguing ways to excite and delight you and your guests.

let's get this party started!

MENU PROPOSAL



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CONTINENTAL

Breakfast

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## CONTINENTAL

**basic \$28** orange, grapefruit and cranberry juices, melons and berries with greek yogurt with Draper's Farm wildflower honey, assorted pastries, house baked muffins and breakfast breads, coffee and tea service

**crystal \$29** orange, grapefruit and cranberry juices. melons and berries with greek yogurt with Draper's Farm wildflower honey, assorted pastries, house baked muffins and breakfast breads, mini bagels with whipped butter and cream cheeses, coffee and tea service

**healthy start \$38** orange, grapefruit and cranberry juices, melons and berries with greek yogurt with Draper's Farm wildflower honey, steel cut oatmeal with raisins, brown sugar, pecans and blueberries, assorted pastries, house baked muffins and breakfast breads, mini bagels with whipped butter and cream cheeses, assorted cold cereals with 2% and skim milk, individual fruit yogurts and house made granola, coffee and tea service

### a la carte

seasonal fruit salad (gf & vg) \$8 each  
house made granola with fresh berries (gf) \$8 each  
raw buckwheat porridge (gf) \$9 each

Select one fruit:  
blueberries, kiwi and strawberries  
steel cut oatmeal \$9 each

pecans, dried cranberries a  
brown sugar (gf)  
breakfast sandwiches \$10 each

biscuit sausage, sharp cheddar, cage free eggs  
croissant virginia ham, sharp cheddar, cage free eggs

tomato basil & sundried tomato frittata (gf) \$11 per person  
crust less quiche (gf) \$11 per person

virginia ham, sweet peppers, mushrooms, smoked gouda  
breakfast frittatas (gf)

egg whites, spinach, asparagus  
shitake mushrooms \$11 per person

tofu scramble breakfast sandwich (gf & vg)  
mushroom and sundried tomato \$12 per person

smoked salmon (gf)  
sliced red onions and sliced tomatoes \$12 per person

**A customary 25% taxable service charge and sales tax will be added to prices.**

## BUFFET

### **build a buffet \$41**

orange, apple, grapefruit, cranberry juice, melons and berries, greek yogurt with Draper's Farm wildflower honey, assorted breakfast breads, house made muffins, croissants, mini bagels with flavored cream cheeses  
cage free scrambled eggs\*  
greek flavored yogurts, house made granola  
assorted cold cereals, 2% and skim milk, bananas and berries  
coffee and taylor's of harogate tea service

\*cage free eggs cooked to order available for \$6 per person

### **southern breakfast brunch \$55**

orange, apple, grapefruit, cranberry juice, seasonal melons and berries  
fried green tomatoes with remoulade sauce  
southern grits with cheddar cheese and pepper jack cheese  
red eye gravy and country biscuits  
cage free all natural scrambled eggs  
roasted potatoes with peppers and onions  
maryland crab benedict  
hickory bacon  
stachowski's breakfast sausage  
assorted croissants and cornbread with honey butter  
greek flavored yogurts, house made granola  
assorted cereals with whole and skim milk, 2% , almond milk and soy milk  
renaissance bread pudding with vanilla sauce and peach cobbler  
coffee and taylor's of harogate tea service

\*cage free eggs cooked to order available for \$6 per person

### **select one**

roasted sweet potato and pepper hash  
roasted yukon gold potatoes  
spicy red bliss potatoes  
fingerling potatoes with caramelized onions and peppers

### **select two**

hickory bacon  
grilled virginia ham steaks  
chicken apple sausage  
butcher's cut black pepper bacon  
turkey sausage or bacon  
stachowski's breakfast sausage links  
breakfast sausage patties

**\$150 is required for each station attendant - one attendant is recommended for every 75 guests**

**small group service fee of \$300 to be applied to groups with less than 25 attendees**

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COFFEE

Breaks

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## BREAKS

### all break packages based on thirty minutes of service

**beverage break \$13** coffee and herbal teas

**bake shop \$19** bite sized house baked cookies, mini cupcakes, lollipop cheesecakes and butterscotch blondie bites, 2% and skim milk, coffee and tea service

**explorer \$24** build your own trail mix, dried blueberries, dried cranberries and smoked almonds, chef's healthy green juice, coffee and tea service

**chips and dip \$22** house made potato chips with balsamic-onion dip, tortilla chips with salsa, warm spinach and artichoke dip with pita and baguette, coffee and tea service

**market \$23** melon, fruits and berries, artisan cheeses with sesame flatbreads, crackers and baguette, almond butter with celery sticks, coffee and tea service

**mezzas \$23** garlic hummus with olive oil pita, tzatziki with carrots and celery hearts, fresh marinated mozzarella and tomato with balsamic, feta, chili flake and thyme, coffee and tea service

**carnival \$19** plain and peanut m&m's, assorted flavored popcorn, miniature candy bars, jelly bellies, coffee and tea service

**Pie Sisters \$19** mini pies, assorted artisan pies from Pie Sister's, coffee and tea service

### a la carte

#### per dozen \$54

assorted mini bagels  
house baked muffins  
danish  
croissants  
donuts  
pecan sticky buns  
cinnamon buns  
cookies  
cupcakes  
brownies

#### assorted snackables

power, cliff and protein bars	\$6 each
gourmet potato chips	\$6 each
kettle corn	\$6 each
fresh fruit	\$6 each
bagged trail mixes	\$6 each
crudité with hummus and ranch	\$6 per person
tortilla chips and fresh salsa	\$6 per person
house potato chips, french onion dip	\$6 per person

#### sip

freshly brewed coffee or tea service	\$90 per gallon
assorted pepsi soft drinks	\$6 each
bottled waters	\$6 each
lypton pure leaf teas	\$6 each
perrier bubbly water	\$7 each
pink grapefruit, lime, lemon, original	
gatorade, red bull	\$7 each

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## ALL DAY PACKAGES

### **potomac yard \$52**

served all day  
soft drinks and bottled waters  
coffee and taylors of harogate tea service

continental breakfast  
lambert groves orange, grapefruit and cranberry juice  
whole seasonal hand fruits  
assorted pastries, house baked muffins and breakfast breads  
mini bagels with whipped butter and cream cheeses

mid morning  
refresh of beverages

afternoon  
house baked cookies and brownies  
refresh of beverages

### **crystal drive \$60**

served all day  
soft drinks and bottled waters  
coffee and taylors of harogate tea service

continental breakfast  
lambert groves orange, grapefruit and cranberry juice,  
melon and berries with greek yogurt with Draper's  
Farm wildflower honey  
assorted pastries, house baked muffins and breakfast  
breads, mini bagels with whipped butter and cream  
cheeses

mid morning  
seasonal hand fruits  
assorted power, protein and cereal bars  
refresh of beverages

afternoon  
house baked cookies  
bags of chips, pretzels and white cheddar popcorn  
assorted trail mix  
refresh of beverages

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Lunch

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## LUNCH BUFFETS

### **sandwich express \$50**

tomato cheddar bisque

baby field greens, indigenous condiments,  
buttermilk ranch and red wine vinaigrette  
roasted potato salad, old bay mayo  
quinoa squash salad, cider vinaigrette

assorted bagged chips, house pickles

mini cupcakes, lollipop cheesecakes

#### ***please select 3 of the following:***

roasted turkey and swiss on croissant  
roasted turkey and cheddar on multigrain  
virginia ham and swiss on kaiser  
virginia ham and jack cheese on croissant  
roast beef and cheddar on ciabatta  
roast beef and blue cheese wrap  
italian baguette with salami, capicola, mortadella,  
mozzarella, and herb-mustard  
grilled chicken caesar salad wrap  
fire cracker chicken wrap  
chicken salad on marble rye  
Vegan Primavera with zucchini, squash, red pepper &  
eggplant with hummus, balsamic glaze on  
ciabatta (v)  
open face avocado toast sandwich with tomatoes, radish,  
microgreens on a sprouted (gf)  
natural delight on multi grain with cheddar and provolone,  
sprouts, tomato, carrot and lettuce  
grilled vegetable, greens and hummus wrap  
portabella on ciabatta with roasted pepper and arugula  
almond + fig sandwich  
caramelized onion, rapini, sundried tomatoes, fresh  
mozzarella on lyon sourdough  
Avocado, hazelnut, kumato, english cucumbers and roasted  
sundried tomatoes  
tuna salad on wheat

### **boardroom \$52**

tomato cheddar bisque  
lyon bakery artisan breads and rolls

build your own salad  
cobb salad  
tomato, bleu cheese, chopped egg, applewood bacon,  
avocado, red onion, buttermilk ranch and balsamic  
vinaigrette

**included:** roasted all natural chicken, wasabi-ponzu ahi  
tuna, grilled flank steak and grilled eggplant

grilled sandwiches  
braised beef chipotle bbq sliders with asian slaw on  
lyon brioche bun  
fried buttermilk chicken sandwich on lyon bakery  
brioche  
grilled cheese on lyon bakery sourdough

cold sandwiches  
spicy shaved chicken on ciabatta, jack cheese,  
applewood bacon, tomato, lettuce, cilantro  
jalapeno mayo  
organic grilled vegetable spinach wrap with hummus,  
quinoa, portabella mushrooms, roasted red  
peppers  
open face avocado toast sandwich with tomatoes,  
radish, microgreens on a sprouted (gf)

sweets  
beignets with chocolate ganache  
lemon bars  
lollipop cheesecake

**all buffets to include coffee + tea**

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## LUNCH BUFFETS

### virginia welcome \$60

cornbread and buttermilk biscuits

corn chowder

country garden salad with ranch and red wine vinaigrette  
old bay potato salad, corn off the cobb, tarragon, sweet onions, dijon

all natural fried chicken  
pan seared crab cakes with van's old bay lemon tartar sauce  
roasted yukon gold potatoes  
chef algi's mac and cheese  
baby green beans

renaissance bread pudding with vanilla sauce  
caramel apple granny

### little italy \$52

italian wedding soup

caesar salad  
pear tomato and mozzarella salad  
calamari salad  
farro salad with butternut squash, dried cranberries, cucumbers, tomato pancetta, pine nuts and basil dressing

grilled chicken with peppadew sundried tomato caper relish  
north salmon or grilled salmon  
lemon ricotta ravioli with burnt sage butter  
garlic fingerling potatoes  
roasted ratatouille

tiramisu  
cheesecake with fresh strawberry

### mediterranean bazaar \$54

artisan breads and rolls

organic baby green, roasted peppers, chick peas, kalamata olives, red onion and goat cheese with feta vinaigrette

olive oil pita, herb flatbread, sesame lavosh, tzatziki dip, hummus, babaganoush, greek feta with chili flake

boccocini mozzarella, pear tomatoes, petite basil, aged balsamic, extra virgin olive oil

tabbouleh salad with citrus, parsley and tomato

lamb sausage with onions and peppers  
chicken tikka, saffron basmati  
roasted romanesco, carrots and squash

dark chocolate cake  
coconut macaroons  
peach tart

### all buffets to include coffee + tea

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## LUNCH BUFFETS

### latin mesa \$52

chicken tortilla soup

sante fe market salad, avocado-buttermilk ranch dressing  
roasted corn + hominy salad, honey lime-cilantro vinaigrette

ropa veja (pulled flank steak)  
chicken fajitas with grilled peppers and onions  
black beans with onions and peppers  
spanish rice  
roasted corn, zucchini and tomatoes

hard corn and flour tortillas

lettuce, tomato, onion, black olives and jalapenos  
shredded jack and cheddar cheeses  
salsa, guacamole, sour cream and tortilla chips

tres leches cake  
churros, warm chocolate

### asian fusion \$55

chicken lemongrass soup

kale pot stickers with cilantro ponzu  
thai cucumber & tomato salad with thai basil  
cellphone Noodles with grilled vegetables and chili lime  
vinaigrette

lemongrass teriyaki salmon  
korean kalbi beef short  
vegetables pad thai  
sautéed baby bok choy  
Jasmine rice

mini fruit tarts  
mango cake  
fortune cookies

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## PLATED LUNCH

includes a starter and finisher, entrée selection, bread service, coffee, and iced tea

### starters (choose one)

#### soups, bisques and more

hummingbird farms tomato and basil bisque  
butternut squash and apple bisque  
all natural chicken and wild rice  
maryland blue crab  
beef and barley  
lentil stew

#### Salads

arugula and kale salad with roasted beets, candied walnuts, dried figs, goat cheese, tear drop tomatoes , sherry vinaigrette

mediterranean salad, baby greens, feta, tomato, chick-peas, kalamatas, herb and feta vinaigrette

panzanella, grilled lyon bakery focaccia, tomato, onion, romaine and radicchio, pecorino romano, basil-balsamic vinaigrette

crystal, watercress, arugula, mixed greens, dried apricots and cranberries, candied pecans, blue cheese crumble, maple pear vinaigrette

caesar, romaine, red oak lettuce, house made croutons, parmesan reggiano, creamy traditional caesar dressing.

### finishers (choose one)

raspberries and mango mousse  
mud pie  
deep dish caramel apple pie  
salted caramel torte  
fruit tart  
crème brulee cheesecake  
tiramisu  
triple chocolate mousse

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## PLATED LUNCH

### chicken

#### **dijon-thyme \$45**

horseradish potatoes, baby beans, roasted tomatoes, maple apricot relish, mustard cream

#### **lemongrass teriyaki chicken \$47**

saffron rice sautéed baby bok choy and shitake mushrooms

#### **citrus brine \$42**

sweet potato and yukon gold hash, french beans, double chicken jus

### vegetarian

#### **steak cauliflower (v & gf) \$39**

farro, cranberries and apricots, brussel sprouts and roasted fingerling potatoes

#### **ricotta pea & mint ravioli (gf) \$43**

burnt sage butter

#### **roasted vegetable paella (gf & v) \$44**

saffron rice, roasted red peppers, zucchini, yellow squash, peas, grilled eggplant, roasted tomatoes, asparagus, cauliflower

#### **vegetable moussaka (v & gf) \$43**

grilled eggplant, zucchini, yellow squash and roasted red peppers, fresh basil and pomodoro sauce

### fish

#### **seared salmon \$43**

cannellini bean and basil risotto, roasted seasonal vegetables, tomato-caper relish

#### **seared rockfish \$53**

hanson mill grits, braised greens, warm brussels-bacon dijon slaw

### beef

#### **chimichurri skirt steak \$45**

ranchero sauce, plantain and black bean relish, cilantro rice

#### **tenderloin \$48**

cipollini-port reduction, garlic potatoes, roasted tomatoes, seasonal vegetables

#### **braised beef short ribs \$48**

roasted yukon garlic mashed potatoes & roasted malibu carrots with chanty demi

all luncheons to include a starter and finisher, entrée selection coffee, and iced tea

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Dinner

## PLATED DINNERS

all dinners to include a starter and finisher, entrée selection, bread service, coffee, and iced tea

### **starters** (choose one)

### **soups, bisques and more**

hummingbird farms tomato and basil bisque  
butternut squash and apple bisque  
all natural chicken and wild rice  
maryland blue crab  
beef and barley  
lentil stew

### **salads**

mediterranean, baby greens, feta, tomato, chick-peas, kalamatas, herb and feta vinaigrette

panzanella, grilled lyon bakery focaccia, tomato, onion, romaine and radicchio, pecorino romano, basil-balsamic vinaigrette

crystal, watercress, arugula, mixed greens, dried apricots and cranberries, candied pecans, blue cheese crumble, maple pear vinaigrette

caesar, romaine, red oak lettuce, olive oil focaccia croutons, parmesan reggiano, creamy traditional caesar dressing.

baby spinach and arugula, roasted ploch farm beets, appalachian goat cheese, toasted spiced walnuts, sherry-dijon vinaigrette

market, mixed greens, house made croutons, tomato, red onion, red wine vinaigrette

### **finishers** (choose one)

raspberries and mango mousse  
mud pie  
deep dish caramel apple pie  
salted caramel torte  
fruit tart  
crème brulee cheesecake  
tiramisu

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## PLATED DINNERS

includes a starter and finisher, entrée selection, coffee, and iced tea

### chicken

#### **honey-thyme \$60**

olive and garlic potato puree, young green beans, citrus fennel cream, roasted tomato

#### **bourbon brined \$61**

local squash, lemon preserve risotto, sweet corn and chive cream

#### **“vino rosso” \$63**

foraged mushroom and leek risotto, olive oil roasted carrots, lemon garlic gremolata

#### **shrimp and andouille stuffed \$65**

pepper jack and tasso ham grits, broccolini, corn and peppers

### pork

#### **house cured duroc belly \$69**

crispy “mac and cheese”, grilled broccolini, orange crush bar bbq sauce

#### **brined duroc chop \$66**

pancetta, pea and asiago risotto, dandelion greens, draper farms wildflower honey and fig puree

### fish

#### **crispy local rockfish \$65**

bernato farms sweet potato puree, field peas and smithfield ham, crispy kale, maple mustard

#### **north atlantic salmon \$66**

marbled potatoes, red “chowder” sauce, creamed leeks

#### **lemongrass-teriyaki salmon \$65**

steamed bamboo rice, maple-soy glaze, wok vegetables

#### **branzino \$68**

lemon preserve risotto, roasted tomato and olive tapenade, “ratatouille”

### beef

#### **new york strip \$75**

sunchoke puree, haricot verts, five hour tomatoes, cabernet thyme reduction

#### **osso bucco \$78**

saffron risotto, gremolata, roasted “roots”, veal reduction

#### **tenderloin \$80**

romanesco, rogue smoked blue cheese veal reduction, squash hash

#### **harris ranch braised short ribs \$80**

braised gravy, herb polenta, glazed carrots and green, crispy leeks

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## DINNER BUFFET

**custom buffet \$85**  
(includes coffee service )

lyon bakery artisan breads and rolls

market salad display, assorted greens, seasonal and indigenous produce, assorted dressings

### **composed salads** (*select two*)

hominy and rock shrimp salad, draper farms wildflower hone cilantro vinaigrette

thai rice noodle salad, cilantro, chilies, fish sauce

couscous salad, raisins, onions, scallions, orange, pinenuts antipasti salad

herb tomatoes, feta, cucumber, red onion, citrus thyme vinaigrette

roasted potato salad, caramelized onions, corn off the cobb, tarragon

caprese, fresh mozzarella, pear tomatoes, micro basil

### **vegetables and starches (choose three)**

honey thyme roasted "roots"  
asparagus and roasted peppers  
french green beans and oven dried tomatoes  
broccolini and baby carrots  
oven roasted ratatouille  
baked sweet potatoes  
saffron basmati rice  
mascarpone and thyme polenta

**carving station *carving attendant required* - \$150**  
*select one*

compart farms ducoc cider brined pork loin, buttermilk biscuits, maple dijon

top round, silver dollar rolls, red wine reduction, horseradish

boneless turkey breast, citrus cranberry relish, dijon gravy

**entrees**  
*select three*

atlantic seared salmon, bruschetta relish  
grilled flank steak, cabernet reduction  
organic chicken breast, tomato dijon cream  
compart farms duroc pork loin, caribbean jerk glaze  
roasted snapper, lemon caper sauce  
grilled chicken, balsamic cipollini onions, roasted tomato hash  
rigatoni, peas, mcdowell's mushroom sautee (vegetarian)  
indonesian spicy stir fried rice, tofu, scallion, sweet soy, egg  
roasted butternut squash wedges  
caramelized cauliflower "steak"

### **dessert**

vacarro's mini cannoli  
crème brulee cheesecake  
mini pastries and chocolate confections

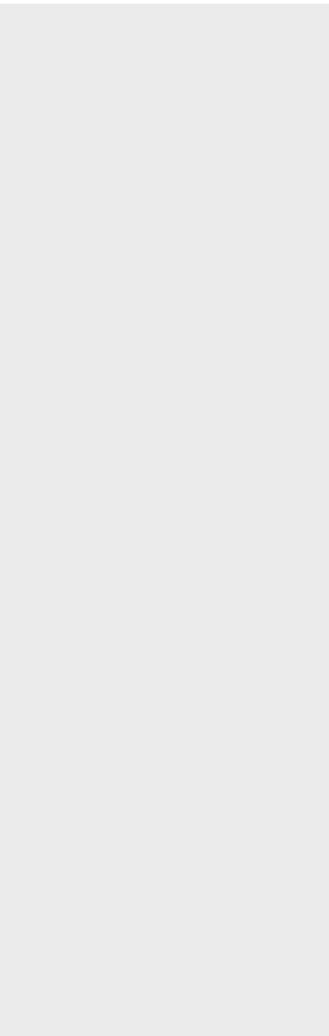
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## Receptions



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## HORS D'OEUVRES

25 pieces minimum

**hot \$7**

chicken tandoori skewers  
mini grilled cheese  
beef yakatori  
chicken and maple waffles  
wild mushroom tart  
short rib empanadas  
mini crabcakes  
pastrami spring rolls  
mini short rib pot pies  
wagyu cheeseburger sliders  
stuffed potato skins  
crispy mac and cheese  
korean steak taco,  
banhi mi Spring roll  
flat iron gorgonzola  
modern blt  
chicken empanada  
spinach empanada  
shrimp & grits  
nashville hot chicken  
black pepper bacon brussel sprout  
fiery peach bbq brisket  
tempura shrimp  
indian samosas (v)  
spinach and boursin phyllo (v)  
black bean empanadas (v)  
brie and almond in phyllo (v)  
ratatouille tart (v)  
artichoke beignet (v)  
truffle mushroom risotto phyllo (v)  
veggie spring roll (v)  
tamale bite (v)  
baked cheese tart (v)  
vegetable pakoras (v)

**(v) denotes vegetarian item**

**cold \$7**

chilled beef tenderloin on potato crisp  
caprese skewers (v)  
thai chicken cucumber cups  
profiteroles with fig, onion and gorgonzola (v)  
ahi tuna poke  
jumbo poached shrimp cocktail  
fig and goat cheese on focaccia (v)  
crostini with toppings (v)  
prosciutto and citrus-herb mascarpone  
olive tapenade  
roasted tomato and micro basil  
crab salad, corn shoot, lyon bakery brioche  
local bluepoint oyster and bloody mary shot, old bay  
beef tenderloin, horseradish cream, ficelle  
tomato + herb pita (v)  
apricot + boursin cheese (v)

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# RECEPTION DISPLAYS

## cold

### mezza \$16 per person

assorted olives, feta, cracked red pepper  
fresh mozzarella, hummus, stuffed grape leaves, tabbouleh,  
warm falafel and tzatziki, pita, naan, sesame flat breads

### crudité \$19 per person

indigenous vegetables, ranch and vinaigrette

### cheese displays

served with rolls, baguette and lavosh

#### artisan \$20 per person

rogue creamery, smoked blue, oregon chapel, 60 day aged mellow jersey, and holstein, maryland eastern shore mountaineer, 6 month alpine style, virginia

#### international \$22 per person

manchego, 18 month aged spain, st. andre, triple cream cheese, france stilton, blue veined rich cow milk, england

### sushi \$24 per person

california roll, salmon roll, tuna roll, cucumber roll  
wasabi, ginger and soy sauce

**caesar salad display** romaine hearts and red oak, herb croutons, parmesan and creamy dressing  
with grilled chicken **\$14** with grilled shrimp **\$16**

### chopped salad display

richardson farms kale, romaine and red oak, baby spinach, radishes, roasted gulf stream squash, sunflower seeds, appalachian goat cheese, quinoa, dried cranberries, and apricots, candied pecans  
chicken **\$14** with grilled shrimp **\$17**

**antipasti display \$15** grilled and raw vegetables, fresh mozzarella and reggiano, cured italian meats, cornichon, country loaves, focaccia and grissini

## hot

attendant fee of \$150 is required for each live action station

one attendant per 100 guests required

### pasta \$20 per person

campanelle pasta with stachowski's spicy italian sausage and rapini marinara, artichoke ravioli with foraged mushroom and spinach garlic cream sauce, sharp provolone & pecorino

add sautéed garlic shrimp and grilled chicken \$24

### sliders \$22

wagyu beef, flash fried buttermilk chicken, pulled bar b que pork, pickle chips, ketchup, mustard, brined aioli, slaw

### grilled flatbreads \$18

mozzarella, feta, roasted tomatoes, grilled peppers, balsamic syrup and fresh herbs / 3 pigs – capicola, house pulled pork, pepperoni / fresh mozzarella, scampi shrimp, basil, roma tomatoes

### roasted chesapeake crabcakes \$24

lemon basil mayo, apple celeric slaw, crabby chips

### mac and cheese bar \$22

classic  
four cheeses  
short rib  
broccoli, mcdowell's mushrooms  
chicken  
jalapenos, tomatoes

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## RECEPTION DISPLAYS

hot

**grilled cheese station \$19 per person**

grilled 3 cheeses on brioche, braised chipotle beef short ribs + pepper cheese grilled cheese, house made chips + homemade tomato bisque

**poke station \$24 per person**

ahi tuna, salmon, seaweed flakes, mangos, jicama, edamame, seaweed salad, radishes, scallions, sriracha, cucumbers, shredded carrots, pickled ginger and avocado

**indian station \$26 per person**

butter chicken, naan bread, basmati rice, roasted cauliflower, vegetable samosa with cilantro sauce

**quesadilla station \$22 per person**

grilled flour tortillas, smoked duck breast, pulled chicken, shitake mushrooms, hoisin sauce, jack cheeses, cilantro, pico de gallo and sour cream

**yukon gold + risotto bar \$21 per person**

creamy shitake mushroom risotto, yukon mashed potatoes, lemon preserved risotto, whipped purple potatoes, farm house cheddar cheese, shaved parmesan cheese, maple bacon, caramelized onions, scallions, asparagus tops, candied pecans and sour cream

**paella station \$27 per person**

traditional paella station with sauteed chorizo, chicken, PEI mussels, clams and shrimp

**hot pot station \$30 per person**

pricing is per person and based on 1 hour of service.

vegetable lemongrass broth, chicken tom yum broth, chicken saffron thai basil broth, rib eye, shrimp, fish balls, squid, tofu, pulled roasted chicken, enoki mushrooms, baby bok choy, green onions, cilantro, jalapeno peppers, lime wedges, bean sprouts, thai basil, shredded carrots, watercress, chinese cabbage, sriracha and cellphone noodles

**a customary 25% taxable service charge and sales tax will be added to prices.**

## CARVING STATIONS and DESSERTS

one attendant (\$150) for the first 100 guests and one per each additional 100 guests required. minimum of 25 guests per item

### **wagyu top round of beef \$19 per person**

dijon mustard, brioche rolls, herb-garlic mayo, cabernet reduction

### **peppercorn crusted ny striploin \$20 per person**

bordelaise sauce, silver dollar rolls, horseradish sauce

### **seared 30oz tomahawk chop \$22 per person**

chimichurri, melted onions, horseradish

### **beef tenderloin \$24 per person**

dijon mustard, brioche rolls, herb garlic mayo, and cabernet reduction

### **spiral virginia honey ham \$18 per person**

butter milk biscuits, mustards, mccutcheon's cider-bourbon glaze

### **compart farms 36hr chipotle pork duroc steamship \$19 per person**

flour tortilla, sour cabbage slaw, guacamole

### **boneless turkey breast \$18 per person**

dijon pan gravy, brioche rolls

### **carving station enhancements \$7 per person**

roasted rosemary marble potatoes  
roasted shallot potato puree  
creamed spinach  
grilled asparagus, lemon butter  
baby french beans  
black beans and rice  
crispy sage stuffing

### **sweet stations**

#### **chocolate lovers \$20 per person**

shaved dark chocolate, chocolate brownies, mini chocolate cookie, chocolate mini cup cakes, chocolate dipped strawberries, m&m's, chocolate candy bars, chocolate mousse, chocolate covered pretzels, chef crafted hot chocolate with assorted toppings

#### **short cake station \$16 per person**

honey butter shortcake, pistachio shortcake, classic shortcake, pound cake, strawberries, lemon, blueberries, whipped cream, sliced almonds, oreo crumbs, caramel sauce and chocolate sauce

**a customary 25% taxable service charge and sales tax will be added to prices.**



Beverage

**Residence** INN<sup>®</sup>  
BY MARRIOTT

## COCKTAILS

### **premium bar**

grey goose vodka, bombay sapphire gin, knob creek bourbon, johnny walker black scotch, crown royal whiskey, patron silver tequila, bacardi superior rum, jack daniel's whiskey, hennessy privilege vsop

### **call bar**

absolut vodka, bacardi superior rum, captain morgan spiced rum, tanqueray gin, jack daniels, dewars white label, makers mark bourbon, canadian club, don julio blanco tequila, courvoisier vs

### **well bar**

smirnoff vodka, beefeater gin, don q cristal rum, dewar's white label, jim beam white label bourbon, canadian club Whiskey, Jose cuervo especial gold tequila, courvoisier vs

**domestic and imported beers** budweiser, miller lite, sam adams boston lager, yuengling, blue moon belgian white, pabst blue ribbon, old dominion, heineken, amstel light, o'douls, modelo especial

### **local and craft beers**

dc brau, washington, dc  
monumental ipa, alexandria, va  
dogfish head ale, rehoboth beach, de

### **hosted consumption bars**

**premium liquor** \$12

**call liquor** \$11

**well liquor** \$10

**cordials** \$12

**house wine** \$12

**imported beer** \$9

**domestic beer** \$9

**local beer** \$9

**assorted pepsi products / bottled water** \$6

### **packages**

#### **premium per person**

first hour \$25, second hour \$14, additional \$11

#### **call per person**

first hour \$22, second hour \$12, additional \$10

#### **well per person**

first hour \$20, second hour \$11, additional \$10

#### **bartender fee**

\$150 for up to four hours per bar

\$35 for each additional hour

**a customary 25% taxable service charge and sales tax will be added to prices.**

## RED WINES

### reds

listed from milder to stronger

**mohua wines**, pinot noir, central otago, new zealand \$70

**line 39**, pinot noir, california \$65

**hangtime**, pinot noir, california \$65

**magnolia grove by chateau st. jean**, merlot, california \$44

**magnolia grove by chateau st. jean**, cabernet sauvignon, california \$44

**spellbound**, cabernet sauvignon, california \$52

**sledgehammer**, cabernet sauvignon, california \$62

**decoy by duckhorn**, merlot, sonoma county, california \$70

**justin**, cabernet sauvignon, paso robles, california \$70

**ferrari-carano**, cabernet sauvignon, alexander valley, california \$60

**achaval-ferrer**, malbec, mandoza, argentina \$65

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## WHITE, SPARKLING AND BLUSH WINES

### white and blush wines

#### listed from milder to stronger

**charles smith, riesling**, "kung fu girl", ancient lakes, washington, \$50

**j vineyards**, pinot gris, california, \$56

**sea pearl**, sauvignon blanc, marlborough, new zealand, \$58

**magnolia grove by chateau st. jean**, pinot grigio, california \$44

**shannon ridge**, sauvignon blanc, "high elevation collection", lake county, california, \$56

**snoqualmie** chardonnay, columbia valley, washington \$50

**magnolia grove by chateau st. jean**, chardonnay, california \$43

**kenwood vineyards**, chardonnay, "tous ensemble", anderson valley, mendocino, california \$65

**copain**, chardonnay, sonoma county, california \$65

**sonoma cutrer**, chardonnay, "russian river ranches", sonoma coast ,california , \$75

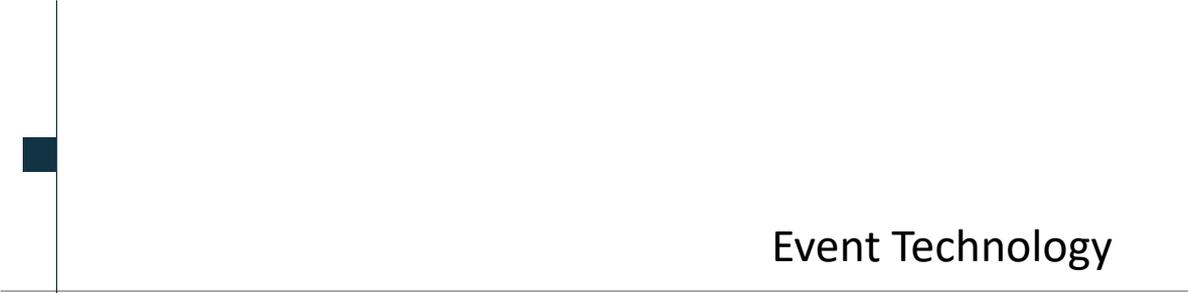
### sparkling wines

**mumm napa, brut**, "prestige, chef de caves", napa valley, california, nv \$68

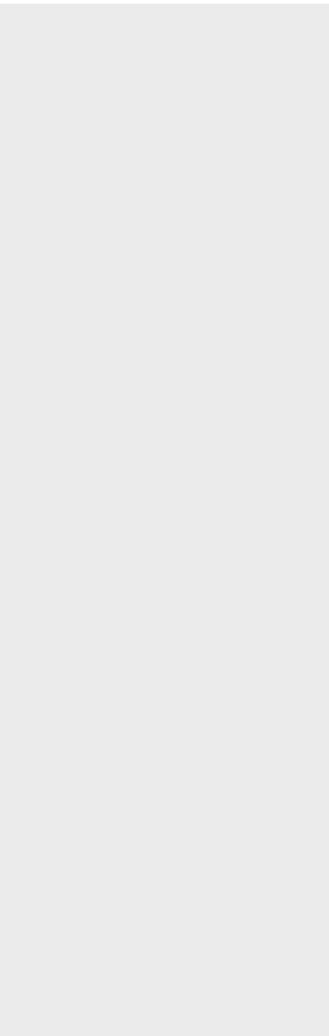
**moët & chandon, brut**, "impérial", champagne, france, nv \$95

**mionetto**, prosecco, *organic*, treviso, italy, nv \$50

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and sales tax will be added to prices.



## Event Technology



**Residence INN**  
BY MARRIOTT

**microphones**

podium microphone **\$250**  
wireless hand held **\$185**  
wireless lavalier **\$185**  
wired standing microphone **\$80**  
wired tabletop microphone **\$80**  
push to talk **\$80**  
push to talk control unit **\$175**

**mixers**

4 channel **\$85**  
8 channel **\$140**  
16 channel **\$160**

**sound**

outside av patch to sound **\$200 per room**  
laptop sound patch **\$80**  
digital audio recorder **\$250**

**phones**

direct dial phone line (did) **\$200**  
polycom speaker phone with did line **\$300**  
phone interface with phone line **\$450**

**lighting**

custom gobo **\$150**  
led uplights **\$80**  
stage wash **\$500**

**projectors**

lcd projector - 5000 lumens **\$700**  
lcd projector - 6500 lumens **\$800**  
lcd projector - 8500 lumens **\$900**

**screen support packages** - required when providing own lcd projector. includes screen, projection stand, power strip, extension cord, short vga cable:

tripod screen support package **\$175**  
cradle screen support package **\$200**  
front/rear fast fold screen support package(4:3) **\$500.**  
front/rear fast fold screen support package (16:9) **\$600.**

**screen & lcd projector packages:**

tripod screen projection package **\$700**  
cradle screen projection package **\$800**  
fast- fold screen projection package (4:3)**\$1000**  
fast -fold screen projection package (16:9) **\$1100.**  
truss screen projection package **\$1100.**

**there will be a 50% charge applied to all event technology equipment that is canceled within 72 hours prior to the event date. any equipment cancelled within 24 hours prior to the event date will be charged at full price.**

**a customary 25% taxable service charge and sales tax will be added to prices.**

**video**

blu- ray **\$120**  
vga distribution amplifier **\$150.00**  
sdi distribution amplifier **\$200.00**  
seamless switcher **\$450**  
46" monitor with stand **\$425**  
32" monitor **\$300**  
video recording prices please call for quote  
led panel price please call for quote  
video recording please call for quote

**accessories**

black pipe & drape (per foot) **\$20**  
flipchart with markers & tape **\$70**  
post-it style flipchart with markers & tape **\$80**  
additional flipchart pad **\$20**  
whiteboard with markers **\$40**  
ac power strips & extension cords **\$20**  
laser pointer **\$55**  
podium **\$150**  
easel **\$15**

**labor**

monday - friday (8:00am - 5:00pm) - \$100 per hour  
minimum of 4 hours.  
weekends - \$125 per hour minimum of 4 hours  
after regular business hours- \$150.00 per hour  
minimum of 4 hours.

**50% charge applied to event technology equipment  
canceled within 72 hours of event date**

**equipment cancelled within 24 hours of event date  
will be charged at full price.**

**please speak to your event or event technology  
professional regarding our outside vendor policies**

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will be added to prices.**