

# HOTEL WASHINGTON

## CATERING MENU

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# Breakfast Buffet

All breakfast buffets include assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.

Minimum of 25 guests required, based on 60 minutes of continuous service.

## SUBSTANCE

Fresh-baked pastries to include croissants, pain au chocolat, and assorted muffins  
Sliced fruit and berries (gf, v)  
soft scrambled organic eggs (gf)  
Applewood-smoked bacon (gf)  
Roasted herb-infused Yukon gold potatoes  
Selection of cereals and milk

**51**

## FRITTATA

Artisanal bread, assorted pastries, sliced fruit and berries (gf, v)  
Roasted vegetable frittata, micro herb garnish, soft scrambled organic eggs (gf)  
Applewood smoked bacon (gf)  
Organic chicken apple sausage (gf)

**53**

## RISE & SHINE

Fresh-baked pastries to include croissants, pain au chocolat, and assorted muffins  
Sliced fruit and berries (gf, v)  
Assorted yogurts, selection of cereals and milk

**45**

## THE SKINNY

Artisanal multigrain and wheat bread, mint-infused ruby red grapefruit, organic citrus salad, berry parfait shots, house-made granola, organic low-fat yogurt, oatmeal, Amish honey, golden raisins, almonds

**40**

# Breakfast Buffet

## BREAKFAST RECEPTION

Orange ginger carrot shooter (gf)

Honeydew fruit satay with honey yogurt sauce (gf)

Strawberry with goat cheese, balsamic syrup (gf)

Fresh-baked pastries to include croissants, pain au chocolat, and assorted muffins

Breakfast sandwiches to include:

Biscuit, Black forest ham, egg, cheese

English muffin, chicken sausage, egg, cheese

Bagel, mushrooms, peppers, onions, egg, cheese

**50**

*\*Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses*

### *Additional Fees:*

*Small Group Fee - \$200 for Guarantees less than 25 guests*

*All pricing is per person unless otherwise noted. All food and beverage are subject to a 25% service charge and 10% sales tax, which is subject to change. Included in the service charge is a gratuity of 19% of food and beverage charges, which is distributed to banquet staff. The remainder of the service charge is retained by the hotel. Room rental is subject to a 25% service charge.*

# Plated Breakfast

All breakfast plates include breakfast pastries for the table, assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.

## WAKE UP!

Organic soft scrambled eggs, organic chicken apple sausage, herb infused roasted potatoes, tomato relish, micro salad

**45**

## CHAMPION'S BREAKFAST

Organic egg omelet, aged cheddar, herb-infused roasted potatoes, tomato relish, micro salad

**45**

## STARS

Classic eggs benedict with roasted potatoes, tomato relish, micro salad

**45**

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## STRIPES

Grilled 4 oz filet mignon with organic eggs, roasted Yukon gold potatoes with garden herbs and tomatoes

**51**

## SANDWICH

Toasted English muffin with softly scrambled organic eggs, aged cheddar, and ham, roasted Yukon gold potatoes with garden herbs

**45**

# Brunch

*Brunch includes assorted jams and jellies with European style butter, freshly brewed coffee, a selection of teas, choice of two juice selections: orange, grapefruit, carrot, pineapple, and tomato.*

*Minimum of 40 guests required, based on 120 minutes of continuous service.*

## F STREET BRUNCH

Fresh baked pastries to include croissants, pain au chocolat, and assorted muffins

Sliced fruit and berries (gf, v)

Soft scrambled organic eggs (gf)

Applewood smoked bacon (gf)

Chopped romaine salad, parmesan, brioche croutons, Caesar dressing

Organic mesclun salad, pickled haricots verts, radish, carrot ribbons, cucumbers, sweet shallot vinaigrette

Potato crusted salmon fillet with horseradish sauce

Slow roasted prime rib au jus

Garganelli pasta salad, artichokes, olives, roasted tomatoes, rapini, pesto

Assorted mini desserts

**81**

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# Breakfast & Brunch Enhancements

## MADE TO ORDER CREPES

Crepes filled with guests' choice of:  
Bourbon glazed bananas, caramel apples, berry compote, nutella, peanut butter, vanilla espresso mascarpone, lemon ricotta

**21**

## MADE TO ORDER OMELET

Omelet prepared with guests' choice of:  
Virginia ham, organic chicken apple sausage, applewood smoked bacon, cheddar cheese, peppers, onions, mushrooms, baby spinach, microgreens

**21**

## MADE TO ORDER PANCAKES

Bananas, blueberries, strawberries, house-made granola, Amish maple syrup, cinnamon whipped cream, powdered sugar

**21**

## BREAKFAST SANDWICH

Breakfast sandwiches: biscuits and English muffins with guests' selection of ham, pepper, onion, mushroom, spinach, gruyere, chicken sausage, scallion, cheddar, and pepper jack cheese

**21**

SOFT SCRAMBLED ORGANIC EGGS (gf) **9**

APPLEWOOD SMOKED BACON (gf) **9**

ORGANIC MAPLE PORK SAUSAGE (gf) **9**

ORGANIC CHICKEN APPLE SAUSAGE (gf) **10**

ASSORTMENT OF FRESH BAKED PASTRIES **58 per dozen**

ASSORTMENT OF ARTISANAL MINI DOUGHNUTS **68 per dozen**

FRESH PRESSED BREAKFAST SHOOTERS **9**

WHOLE FRUIT **7 each**

OATMEAL **10**  
Amish honey, Golden Raisins, Almonds

SMOKED SALMON BAGEL **19**  
Cream cheese, heirloom cherry tomatoes, capers, chive sticks, dill

COKE, DIET COKE, SPRITE **7 each**

ICED TEA **100 per gallon**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE RED BULL® **9 each**

*\*Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses*

*\*All made to order enhancements requires a minimum of 25 guests, based on 60 minutes of continuous service  
Chef Attendant required, 1 chef per 75 guests*

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# Morning / Afternoon Recess

Based on 60 minutes of continuous service.

## SIX PACK

Freshly brewed coffee & tea selections  
Fiji® water  
Coke, Diet Coke, Sprite  
Red Bull® Sugar Free Red Bull

**23**

## CUP OF JOE *contains nuts*

Freshly brewed coffee & tea selections  
Assortment of artisanal mini doughnuts

**31**

## STRETCH (gf)

Freshly brewed coffee & tea selections  
Coconut Water  
Apples

**26**

## SLIM (gf)

Assortment of vitamin water  
Fiji® water  
Assortment of yogurts  
Mixed berries  
Almonds, dark chocolate, shredded coconut, honey

**26**

## COOKIES *contains nuts*

Selection of milk options: whole milk, 2% milk, soy milk  
Coke, Diet Coke, Sprite  
Assortment of Cookies: chocolate chip, double chocolate chip, white chocolate, macadamia nut, oatmeal raisin

**26**

## WIRED BY THE HOUR

Freshly brewed coffee & tea selections

**1 hour at 16**

**2 hours at 20**

**3 hours at 24**

**All Day at 32**

## ENHANCEMENTS

ASSORTMENT OF WARM COOKIES **58 per dozen**

ASSORTMENT OF FRESH BAKED PASTRIES **58 per dozen**

ASSORTMENT OF ARTISANAL MINI DOUGHNUTS **68 per dozen**

SLICED FRUIT & BERRIES **11**

WHOLE FRUIT **7 each**

ASSORTMENT OF GRANOLA BARS **8 each**

ASSORTMENT OF CANDY BARS **6 each**

FRESH PRESSED BREAKFAST SHOOTERS **9**

ASSORTMENT OF CHIPS **7 each**

COKE, DIET COKE, SPRITE **7 each**

FRESHLY BREWED COFFEE Caffeinated & Decaffeinated **105 per gallon**

SELECTION OF TEAS **105 per gallon**

ICED TEA **100 per gallon**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE RED BULL® **9 each**

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# Lunch Buffet

All lunch buffets include a selection of decadent desserts, freshly brewed coffee, a selection of teas. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will inform you of any substitutions as needed.

Minimum of 25 guests required, based on 60 minutes of continuous service.

## FUEL

Baby kale, frisée, pear, crispy quinoa, pickled shallot, avocado vinaigrette (gf, v)  
Charred baby carrots, tahini, sesame seeds (gf, v)  
Charred Romanesco cauliflower, capers, raisins, pine nuts (gf, v, contains nuts)  
Farro salad, grilled zucchini, pattypan squash, peppadews, olives, tarragon vinaigrette (v)  
Chili-spiced mahi-mahi (gf)  
Marinated skinless chicken breast, chimichurri (gf)  
Fresh berries, honey yogurt, sliced almonds (gf, v, contains nuts)  
Assorted mini fruit smoothies (gf, v)

**76**

## FOREIGN RELATIONS

Baby red romaine wedge, toasted almonds, eggplant, artichokes, harissa yogurt dressing (gf, v, contains nuts)  
Cucumber salad, red onion, tomato, cilantro, parsley, lemon vinaigrette (gf, v)  
Seared striped bass, chermoula sauce, pomegranate seeds (gf)  
Spiced chicken, olive, and apricot tagine sauce (gf)  
Chickpea and eggplant stew, potatoes, spices, preserved lemon (gf, v)  
Naan bread (vegan)  
Basmati rice pilaf with dried fruit and pistachios (gf, v, contains nuts)  
Warm lentils and Israeli couscous salad (gf, v)  
Baklava (contains nuts)  
Date and honey tartlets  
Rose water and pistachio panna cotta (contains nuts)

**78**

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# Lunch Buffet

## PARTY BOSS

Wild rice pilaf, roasted squash, spicy chorizo, jicama, pinto beans, piquillo peppers, baby kale, jalapeno lime dressing (gf, v)

Charred corn salad, queso fresco, cilantro, red onions, scallions, honey chili aioli (gf)

### Build your own tacos:

Flour or corn tortillas

Chipotle braised chicken (gf)

Snapper a la plancha, lemon, olive oil, fleur de sel (gf)

Chimichurri marinated beef tri-tip (gf)

Cumin and coriander scented black beans (gf, v)

Roasted peppers and onions (gf, v)

Pico de gallo, cojita cheese, sour cream, lime wedges, guacamole, hot sauce (gf)

Mini dulce de leche cheesecake, mini tropical pound cake, mini key lime tart

**75**

## CHECKS & BALANCES

Baby greens, tomato, cucumber, carrots, croutons, champagne vinaigrette (gf, v)

Roasted grain mustard potato salad (gf, v)

Assortment of individual bags of chips

### Choice of 3 Pre-made Sandwiches

Flank steak, boursin cheese spread, red onion jam, baby arugula, baguette

Smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia

Vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy

Chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita

Smoked salmon, cucumber, labneh, caper, pumpernickel

Roasted beet, avocado, bean sprouts, hummus, wheat wrap

*\*gluten-free bread available upon request*

Lemon bars, brownies, blondies (v)

**70**

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# Lunch Buffet

## CAPITAL GAINS

Baby spinach, roasted pears, bacon, candied pecan, bleu cheese vinaigrette  
Dried fruit Moroccan couscous, smoked almonds, mint lemon vinaigrette (v)  
Seared chicken breast, rosemary emulsion (gf)  
Roasted salmon, heirloom cherry tomato relish (gf)  
Pasta primavera, roasted garlic parmesan cream  
Roasted broccoli (gf)  
Assorted mini pastries

**75**

## FAT CAT

Roasted baby beets, feta, candied pecans, arugula, apple maple vinaigrette (gf, v, contains nuts)  
Roasted green bean salad, bacon, mustard vinaigrette, crispy shallots (gf)  
Southern fried chicken, white BBQ on the side  
Seared grouper, tasso red-eye gravy  
Applewood smoked beef brisket (gf)  
Slow-braised collard greens, Spanish onions, cider, chili flakes (gf, v)  
Fontina mac & cheese, parmesan bread crumbs  
Mini pecan pie (contains nuts), peaches and cream cheesecake, sweet potato tart

**81**

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## ENHANCEMENTS

COKE, DIET COKE, SPRITE	<b>7 each</b>
FRESHLY BREWED COFFEE Caffeinated & Decaffeinated	<b>105 per gallon</b>
SELECTION OF TEAS	<b>105 per gallon</b>
ICED TEA	<b>100 per gallon</b>
FIJI® WATER	<b>8 each</b>
RED BULL® SUGAR FREE RED BULL®	<b>9 each</b>
BUTTERNUT SQUASH SOUP <i>Toasted pepitas, curry oil (gf/v)</i>	
FORAGED MUSHROOM SOUP <i>Thyme, crème fraîche, scallions (g/v)</i>	
VEGETABLE LENTIL SOUP <i>Yogurt, preserved lemon (gf/v)</i>	<b>15 per person</b>

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# Chilled Plated Lunch

Chilled plated lunch provide pre-set main entrees and dessert. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## ENTREES

Grilled mushrooms, slow roasted tomato, grilled zucchini, couscous, salsa verde (v)

**52**

Herbed airline chicken, lemon fregula, dill yogurt, slow roasted tomato, eggplant caviar

**57**

Spice rubbed bistro filet, grilled seasonal vegetables, baby kale, feta, caramelized shallot dressing (gf, v)

**68**

## ENHANCEMENTS

ICED TEA **100 per gallon**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE **9 each**  
RED BULL®

COKE, DIET COKE, **7 each**  
SPRITE

All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter

## DESSERTS

Flourless Columbian Chocolate Cake (gf)  
milk chocolate mousse and dulce de leche

Fantasia Cake  
almond dacquoise filled with raspberry coulis (contains nuts)

Carrot Cake

Dulce de Leche Mousse Dome  
dulche de leche cheesecake with strawberry coulis, whipped cream

Vanilla Bourbon Cake  
sponge cake with vanilla syrup and Tahitian vanilla bean mousse

Fruit Tart  
fresh fruit, Chantilly cream

Lingonberry Orange Panna Cotta

French Macaron  
fresh berries

Kaffir Lime Crème Brulee  
madeleine petite, fresh berries

Pecan Tart (gf)

Columbian Espresso Gelato

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# Hot Plated Lunch

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## FIRST COURSE

Romaine hearts, pickled daikon, cucumber, carrot, mushroom miso vinaigrette (gf, v)

Local greens stack (bibb, frisée, lollo rossa, red oak) heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, citrus vinaigrette (gf, v)

Baby mixed greens, roasted beets, goat cheese, walnuts, verjus vinaigrette (gf, v, contains nuts)

Baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette (gf, v)

Mâche, frisée, watermelon, heirloom tomato, feta cheese, mojito vinaigrette (gf, v)

Butternut squash soup, toasted pepitas, curry oil (gf, v)

Foraged mushroom soup, thyme crème fraîche, scallions (gf, v)

## ENTREES

Roasted airline chicken breast, cannellini bean ragout, baby fennel, artichokes, red wine veal reduction (gf)

**68**

Lemongrass chicken breast, jasmine rice, Szechuan long beans, sesame and ginger chicken jus (gf)

**66**

Stuffed airline chicken breast, ricotta, mushrooms, pancetta, spinach, madeira chicken jus (gf)

**68**

All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter

Braised beef short rib, celery root puree, roasted heirloom carrots, black truffle sauce (gf)

**82**

Grilled NY strip steak, fingerling potatoes, butter roasted mushrooms, chimichurri (gf)

**83**

Filet mignon "au poivre" black truffle potato puree, broccolini, green peppercorn sauce (gf)

**89**

Shiitake crusted cod, glazed zucchini and eggplant, jasmine rice, green curry sauce

**73**

Seared halibut, beets, kohlrabi puree, bok choy, blood orange sauce (gf)

**78**

Grilled Norwegian salmon, potato latke, sweet and sour red onions, caviar, horseradish crème fraîche

**68**

Wild mushroom ravioli, spinach, pine nuts, truffle sauce (v, contains nuts)

**65**

Butternut squash ravioli, pecans, sage, pumpkin seed pesto (v)

**65**

Grilled mushrooms, slow roasted tomato, grilled zucchini, couscous, salsa verde (v)

**65**

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# Hot Plated Lunch

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All lunch plates include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter

## SWEET ENDINGS

Amaretto Cake chantilly cream, raspberry coulis

Torta Nocciola chocolate hazelnut cake, hazelnut cream, praline hazelnuts, crème anglaise (contains nuts)

Caramel Apple Walnut Cake caramel cream, candied walnuts (contains nuts)

Ricotta Cheesecake whipped cream, passion fruit coulis

White Chocolate Mousse raspberry coulis

Chocolate S'more Dome raspberry coulis, toasted hazelnuts (contains nuts)

Fruit Tart fresh fruit, chantilly cream

## ENHANCEMENTS

ICED TEA **100 per gallon**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE **9 each**  
RED BULL®

COKE, DIET COKE,  
SPRITE **7 each**

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# Grab & Go Lunch

Select one sandwich. Each is packed in disposable containers. Boxed lunches include a sandwich, assorted chips, seasonal salad, whole fruit, freshly baked cookie.

Only applicable for groups going off-site.

## LUNCH

### Select One

Flank steak, boursin cheese spread, red onion jam, baby arugula, baguette

Smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia

Vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy (v)

Chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita

Roasted turkey, applewood bacon club, basil mayo, ciabatta

Roasted beet, avocado, bean sprouts, hummus, wheat wrap (v)

59

## ENHANCEMENTS

ASSORTMENT OF GRANOLA BARS **8 each**

ASSORTMENT OF CANDY BARS **6 each**

COKE, DIET COKE, SPRITE **7 each**

BOTTLED ICED TEA **9 each**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE **9 each**  
RED BULL®

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# Dinner Buffet

All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## RED STATE

Endive, frisée, mango, jicama, radish, almonds, passionfruit vinaigrette (contains nuts)

Watermelon lime mint salad

Baby shrimp Nicoise salad

Roasted chicken, chimichurri

Garlic studded leg of lamb, rosemary Szechuan peppercorn jus

Fennel pollen halibut, blood orange beurre blanc

Parmesan truffle potatoes

Roasted baby vegetables

Selection of desserts

**120**

## BLUE STATE

Baby greens, tomatoes, cucumber, carrots, croutons, champagne vinaigrette

Pesto couscous, currants

Roasted asparagus, feta cheese, lemon, olive oil

Pastrami crusted beef short ribs, pickled watermelon slaw

Smoked almond crusted chicken breast, rosemary emulsion

Roasted salmon, tomato relish

Wild mushroom ravioli, black truffle cream, citrus-marinated baby tomatoes, Marcona almonds (contains nuts)

Baked fontina mac & cheese with herbed manchego crust

Glazed baby carrots

Selection of desserts

**142**

All dinner buffets include freshly brewed coffee, a selection of premium teas, assorted artisanal breads with European butter

## LOCAL & SUSTAINABLE

Baby kale mix, goat cheese, tomatoes, cucumbers, caramelized onion vinaigrette

Confit French fingerling potato salad, basil tarragon parsley

Roasted mushroom panzanella, goat cheese, grilled onion, red wine vinaigrette

Grilled breast of chicken, natural chicken jus reduction

Seared local line-caught rockfish, garlic smoked tomato reduction

Wagyu hanger steak, five-spice jus

Traditional cannellini bean cassoulet, duck foie gras sausage, herb gratin

Roasted haricots vert

Mini lemon meringue pie, mini pecan caramel tart, mini blackberry sablé, mini pear tartlet

**145**

## ENHANCEMENTS

ASSORTMENT GRANOLA BARS **8 each**

ASSORTMENT OF CANDY BARS **6 each**

COKE, DIET COKE, SPRITE **7 each**

BOTTLED ICED TEA **9 each**

FIJI® WATER **8 each**

RED BULL® SUGAR FREE **9 each**  
RED BULL®

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# Plated Dinner

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## FIRST COURSE

Baby spinach, frisée, goat cheese mousse, strawberries, shaved radish, pumpkin seeds, honey truffle vinaigrette

Butter lettuce, roasted butternut squash, bacon, dried cranberries, manchego cheese, pickled red onion, jalapeno champagne vinaigrette

Local greens stack (bibb, frisée, lollo rossa, red oak), heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, croutons, citrus vinaigrette

Baby arugula, frisée, bleu cheese, apples, spicy candied pecans, bacon, grain mustard vinaigrette (contains nuts)

Baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette

Mâche, frisée, watermelon, heirloom tomato, feta cheese, mojito vinaigrette

Belgian endive, shaved rainbow cauliflower, fennel, manchego cheese, white balsamic vinaigrette

## ENTREES

Pretzel crusted chicken breast, boursin mashed potato, seasonal vegetables, honey-dijon beurre blanc

**99**

Roasted chicken breast coq au vin, glazed matignon, roasted peewee potatoes, red wine chicken jus

**94**

All dinner plates include freshly brewed coffee, a selection of premium teas, assorted artisanal bread with European butter

stuffed airline chicken breast, ricotta, mushrooms, tarragon, porcini risotto, shaved grana padano, lemon oil

**96**

Braised beef short rib, parsnip puree, haricots verts and wax bean salad, five-spice braising jus

**110**

Grilled ribeye filet, confit fingerling potatoes, butter roasted mushrooms, chimichurri

**117**

7 oz. filet of beef au poivre, black truffle pomme puree, roasted heirloom carrots, szechuan peppercorn jus

**112**

Seared mahi mahi, fennel soubise, orange fennel salad, saffron orange broth

**101**

Shiitake crusted cod, forbidden rice, baby bok choy, jalapeno miso

**107**

Seared halibut, prosciutto, fingerling potatoes, edamame, mushroom, arugula ragout, crispy micro garnish, veal red wine reduction

**110**

Roasted salmon, rutabaga horseradish puree, braised red cabbage, borscht jus

**101**

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# Plated Dinner

Pricing is based on three courses. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

## DUET

Seared filet of beef tenderloin with cabernet reduction and butter-poached lobster tail with caviar beurre blanc, seasonal vegetables and bourisn mashed potatoes

**145**

Braised beef short rib, jumbo grilled prawns, old fashioned cheddar scallion grits, espresso reduction

**140**

Seared chicken breast, jumbo scallops, gnocchi, mushrooms, baby artichokes, truffle chicken jus

**140**

Maryland jumbo crab cake, filet of beef tenderloin, bacon chive pomme puree, pearl onions, butter roasted mushrooms, szechuan peppercorn jus

**145**

Petite filet mignon, seared halibut, confit fingerling potatoes, brussels sprouts, mushrooms, cardamom jus

**128**

Chicken breast, grilled salmon, rosemary roasted fingerling potatoes, fennel, carrots, baby artichokes, truffle chicken jus

**121**

*\*Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses*

All dinner plates include freshly brewed coffee, a selection of premium teas, assorted artisanal bread with European butter

## SWEET ENDINGS

Tartufata chantilly cream, sponge cake, puff pastry, chocolate sauce

Chocolate Fondant chocolate sponge cake, chocolate cream, strawberry coulis

Dulce de Leche Cheesecake dulce de leche mousse, chocolate shavings

Pear Tartlet sliced pear, almond cream, puff pastry

Chocolate Caramel Crunch almonds, creamy caramel, hazelnuts, chocolate drizzle (contains nuts)

Sweet Potato Tart charred marshmallow, cinnamon maple gastrique

Orange Mousse caramelized white chocolate chantilly cream, chocolate crunch pearls

Pecan Caramel Tart sweet bourbon reduction, vanilla cream

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# Reception Display

Reception displays require a minimum of 25 guests, based on 120 minutes of continuous service.

RAW based on 6 pieces per person

Sashimi - tuna, hamachi (yellowtail), salmon

Nigiri - shrimp, salmon, tuna

Maki - California (crab), unagi (eel), shrimp tempura, avocado wasabi, pickled ginger, soy sauce

**53**

## FLAT BREADS

Bbq chicken, aged cheddar cheese, scallions

Prosciutto, goat cheese, peach onion jam, arugula

Balsamic roasted mushrooms, boursin cheese, roasted garlic spread, truffle oil

**29**

## BRUSCHETTA HUMMUS BAR

Classic heirloom tomato bruschetta

Classic hummus

Calabrian chili-spiced roasted pepper hummus

Black bean hummus

Crostini

**26**

## SALAD STATION

Julienne hearts of romaine and frisée baby shrimp, grilled chicken, bacon, bleu cheese, fresh mozzarella pearls, shredded parmesan cheese, heirloom cherry tomatoes, julienne red onions, cucumber, garbanzo beans, sunflower seeds, dried cranberries, almonds, olives, croutons

Selection of dressings

**35**

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**HOTEL  
WASHINGTON**

515 15th Street, NW Washington, DC 20004 (202) 661-2400  
www.thehotelwashington.com

## RUSTICO

Salami, soppressata, prosciutto

Chili spiced buffalo mozzarella, cured olives

Roasted baby vegetables

Artisanal breads

**31**

## ARCADIAN

Assorted artisanal cheeses and charcuterie dried fruit, cornichons, grain mustard sliced artisanal breads, and crackers

**39**

## CREAMERY

Cow's milk, sheep's milk, and goat's milk

Dried fruits, nuts

Water crackers

**33**

## ENHANCEMENTS

MINI DULCHE DE LECHE CHEESECAKE **63 per dozen**

MINI PECAN PIE **63 per dozen**

MINI SALTED CARAMEL CHOCOLATE TARTS **63 per dozen**

MINI COCONUT CREAM ECLAIRS **63 per dozen**

ASSORTMENT OF MINI DOUGHNUTS **68 per dozen**

BUBBLES **17 per person**  
add sparkling wine to the first hour of your reception

*\*All made to order enhancements requires a minimum of 25 guests, based on 120 minutes of continuous service*

# Reception Stations

## ROLL WITH IT

Bibb lettuce wraps  
Roasted shrimp, marinated tofu, grilled chicken  
Pickled vegetables, kimchi, sweet soy, sriracha, cilantro

**40**

## BURGER BASH

Brie sliders  
Maryland crab cake  
Pulled pork  
Vegetarian slider  
Pickled vegetables, spicy remoulade, fried onions

**40**

## TACO STAND

Built to order flour tortillas  
Ropa vieja (shredded beef)  
Chipotle braised chicken (pulled chicken)  
Mushroom lentil ragout (veggie option)  
Queso fresco, roasted corn salsa, Cholula sauce, lime wedges, cilantro, salsa, guacamole, sour cream

**40**

## SOUTH BY SOUTHEAST

Steamed jasmine rice, chilled rice noodles  
tamarind marinated tofu, spicy roasted meatballs, teriyaki chicken, gochujang eggplant, Chinese broccoli, roasted mushrooms, pickled vegetables, Thai basil, cilantro, peanuts, red curry, green curry, finger chilies

**39**

*\*All reception stations require a minimum of 25 guests, based on 120 minutes of continuous service  
Chef Attendant required, 1 chef per 75 guests*

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## PAD THAI

Shrimp, chicken, tofu  
Rice noodles, carrots, bean sprouts, lime wedges, scallions, cilantro, pad thai sauce

**38**

## CHICKEN & WAFFLES

Southern fried chicken  
Waffles  
Amish maple syrup, butter, hot sauce

**37**

## MAC AND CHEESE

Classic mac and cheese with guests' selection of toppings to include: herb butter toasted bread crumbs, Maryland crab, lobster, peas, applewood smoked bacon, bleu cheese, chives

**39**

## GOURMET GRILLED CHEESE

Cranberry chipotle cheddar, braised short ribs, brioche bread  
Honey truffle pecan goat cheese, charred portobello, multigrain bread  
Thick Nueske's bacon, heirloom tomato, brie, basil, olive oil, sourdough bread

**36**

# Reception Stations

Reception displays require a minimum of 25 guests (based on 90 minutes of continuous service).

## STEAMED BAO BUNS

choice of braised pork belly, roasted chicken thighs, marinated tofu  
cilantro, mint, sweet soy, sriracha, finger chilies,  
pickled vegetable slaw (carrots, cucumber, daikon radish)

**39**

## CARVING STATION

Select One

Local beer can chicken: roasted whole free-range chicken, slaw, tandoori, Asian, and tropical fruit  
bbq sauces

24

Roasted strip loin of beef, red wine demi glace

32

Dried chili herb potato crusted beef tenderloin,  
foie demi

41

Herb marinated salmon, citrus salad, beurre  
blanc

30

## ENHANCEMENTS

### BUBBLES

**17 per person**

add sparkling wine to the first  
hour of your reception

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# Hors d'Oeuvres

All prices are per piece with a minimum of 50 pieces.

## WARM HORS D'OEUVRES

Edamame pot sticker

**8**

Baked feta, young spinach, crispy phyllo shell

**8**

Aloo tikki, cilantro mint yogurt

**8**

Vegetable spring rolls, soy scallion

**8**

Vegetable samosa, cilantro yogurt

**9**

Chicken pot sticker, soy chili scallion sauce

**9**

Fried coconut infused chicken, orange marmalade

**9**

Pork pot sticker, sweet chili sauce

**9**

House made mini crab cake, spicy tartar

**15**

Za'atar spiced lamb chop, scallion, harissa yogurt

**13**

Duck lumpia, 'chups plum sauce

**9**

Japanese spiced beef brochettes, honey soy drizzle

**10**

Mini bbq pork biscuit, kimchi remoulade

**8**

Pork belly, Shanghai sauce

**9**

Lamb kofta skewer, dill cumin crema (gf)

**9**

Paella croquettes with shrimp and chorizo, rouille sauce

**9**

Shrimp tempura, sweet chili sauce

**10**

Aged truffle cheddar grilled cheese on brioche, zesty Pomodoro (v)

**9**

Falafel bite, lemon tahini (v)

**8**

Asparagus and mushroom risotto croquettes, zesty marinara (v)

**8**

Coconut chicken skewers, green curry sauce

**9**

Bacon wrapped kobe short rib, kecap manis sauce

**11**

Moroccan lamb chop, mint cherry sauce (gf)

**15**

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# Hors d'Oeuvres

All prices are per piece with a minimum of 50 pieces.

## CHILLED HORS D'OEUVRES

Chilled mini chicken and corn taco, jalapeno dressing, queso fresco, avocado mousse (gf)

**10**

Spicy tuna, avocado mousse, spicy aioli on rice cracker

**15**

Tuna poke, tobiko, sesame seeds, squid ink cone

**15**

Za'atar spiced eggplant caviar, toasted garlic brushed pita, olives (v)

**8**

Creamy polenta cake, asiago chip, red jalapeno tomato jam (gf, v)

**9**

Spanish torta bite, spicy chorizo, sofritto salsa (gf)

**9**

Tomato jam crostini, mozzarella pearls, basil, sliced black olive (v)

**9**

Calabrian lobster salad profiterole, chives

**15**

Avocado bruschetta, balsamic reduction

**10**

Ratatouille tartlet, feta crumbles, chive stick

**10**

Spicy ginger tuna, avocado on rice cracker

**15**

Smoked salmon, boursin, caviar, dill, blini

**15**

Grilled beef crostini, bleu cheese cream, pork candy

**12**

## ENHANCEMENTS

**BUBBLES** **17 per person**  
add sparkling wine to the first  
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# Sweet Endings

## DESSERT STATIONS

### DOUGHNUT BAR

Assortment of artisanal mini doughnuts (3 flavor assortment minimum applies)

**32**

### SUNDAE BAR

House-made ice cream: vanilla, chocolate, salted caramel, bananas, macerated berries, rum-soaked golden raisins, Amish maple syrup, bacon, crumbled gingersnaps, shaved dark chocolate, toffee chips, pistachio\*

**34**

### PUMPKIN PANCAKES

Coffee gelato, salted caramel gelato, Amish maple syrup, cinnamon, Chantilly cream\*

**32**

### S'MORES

Marshmallow, peanut butter mousse, dark chocolate, milk chocolate, graham crackers

**32**

## DESSERT DISPLAYS

### CANDY CORNER

Smarties, Skittles, Starburst, Mini Snickers, Milky Way, Twix, Twizzlers, Salt Water Taffy, Hershey Kisses, Rock Candy, Mini Reeses, Charm Blow Pops, Yogurt Covered Pretzels, Chocolate Covered Almonds

**28**

### WORLD OF SWEETS

Mini tarts, Cheesecake, Pâte de fruit, Petite Pastries, Mini Cookies, Rice Pudding on asian Spoons, Panna Cotta, Tiramisu, Cannoli

**32**

## ENHANCEMENTS

MINI DULCHE DE LECHE CHEESECAKE **63 per dozen**

MINI PECAN PIE **63 per dozen**

MINI SALTED CARAMEL CHOCOLATE TARTS **63 per dozen**

MINI COCNUT CREAM ECLAIRS **63 per dozen**

ASSORTMENT OF MINI DOUGHNUTS **68 per dozen**

BUBBLES **17 per person**  
add sparkling wine to the first hour of your reception

\*All dessert stations require a minimum of 25 guests, based on 90 minutes of continuous service  
Chef Attendant required, 1 chef per 75 guests

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# Beverages

Bars include mixers of Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale, Red Bull®, Sugar-Free Red Bull, Orange Juice, Cranberry Juice, and Fiji® water.

## STANDARD BAR

### LIQUOR

Smirnoff  
Bombay  
Bacardi Superior  
Jose Cuervo Silver  
Jim Beam  
Crown Royal  
Dewars

### WINE

Kris, Pinot Grigio, Delle Venezie, Italy  
Rodney Strong, Chardonnay, Sonoma Russian River, Sonoma Coast  
Hangtime, Pinot Noir, California

### DOMESTIC & IMPORTED BEER

First Hour

**24**

*Additional Hours*

**14**

#### On Consumption

Spirits 15, Wine 12, Beer 10, Soft Drinks 7, Fiji® 8, Juice 7

### HOUSE BEER & WINE

First Hour

**20**

*Additional Hours*

**10**

## PREMIUM BAR

### LIQUOR

Elyx  
Botanist  
Bacardi Superior  
Patron Silver  
Makers Mark  
Crown Royal  
Glenlivet 12

### WINE

La Marca, Prosecco, Veneto, Italy  
A to Z, Pinot Gris, Oregon  
Sonoma Cutrer, Chardonnay  
Kenwood Merlot  
Pinot Noir Graywacke, Marlborough, NZ  
Merlot 'Hands of Time,' Stags Leap Wine Cellars, Napa

### DOMESTIC & IMPORTED BEER

First Hour

**32**

*Additional Hours*

**18**

#### On Consumption

Spirits 18, Wine 14, Beer 10, Soft Drinks 7, Fiji® 8, Juice 7

## ENHANCEMENTS

### BUBBLES

Add sparkling wine to the first hour of your reception

**17 per person**

### SIGNATURE VUE

Experience four signature cocktails from VUE, based on 2 bartenders per 75 guests

**21 per person**

### SANGRIA

Your choice of red, white, or sparkling passed, served with fresh fruit

**10 per person**

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# Beverages

Vintages and allocation subject to availability

## RED WINE

### PINOT NOIR

Hangtime, California

**56**

### PINOT NOIR

Graywacke, Marlborough, NZ

**120**

### MERLOT

Kenwood, Sonoma

**60**

### MERLOT

Spellbound, California

**50**

### MERLOT

'Hands of Time,' Stags Leap Wine Cellars, Napa

**100**

### CABERNET

Niner Estates, Paso Robles

**100**

### CABERNET

Noble Tree, 'Wickersham Ranch Vineyard,' Russian River

**65**

### MALBEC

Terrazas de Los Andes, 'Alto del Plata,' Mendoza, Argentina

**50**

## WHITE WINE

### PINOT GRIGIO

Kris, Delle Venezie, Italy

**55**

### PINOT GRIS

A to Z, Wineworks, Oregon

**60**

### SAUVIGNON BLANC

Kim Crawford, New Zealand

**70**

### SAUVIGNON BLANC

Frenzy, New Zealand

**50**

### CHARDONNAY

Rodney Strong, Sonoma

**55**

### CHARDONNAY

Cakebread, Napa

**130**

### CHARDONNAY

Sonoma Cutrer, Russian River, Sonoma Coast

**80**

### ROSÉ

Chateau d'Esclans, "Whispering Angel," Cotes de Provence, France

**70**

## SPARKLING WINE

### PROSECCO

La Marca, Veneto, Italy

**70**

### BRUT

Charles de Fere Reserve Blanc de Blanc, France

**55**

### BRUT

G.H. Mumm Grand Cordon Brut, Champagne, France

**120**

### BRUT

Veuve Cliquot, Reims France

**200**

### ROSÉ

G.H. Mumm Grand Cordon Brut Rose, Champagne, France

**160**

Tableside service charged on consumption per bottle

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