

BREAKFAST COLLECTIONS

Curated continental offerings
15 guest minimum (surcharge of \$20 per person if minimum not reached)

THE PHILLIPS

Classic palate pleasers
Freshly Squeezed and Chilled Fruit Juices
Seasonal Sliced & Whole Fruits and Berries
Assorted Greek Yogurts with Housemade Sundried Cherry and Flaxseed Granola
Breakfast Pastries with Chef Crafted Jams, Appalachian Apple Butter and Whipped Butter
Assorted Cold Cereals with Skim, 2% and Soy Milk
Steel Cut Oatmeal with Local Honey, Sorghum Syrup, Brown Sugar, Golden Raisins and Milk
Freshly Brewed Coffee, Decaf and Selection of Teas
\$48 per person

THE KREEGER

A little bit of everything
Freshly Squeezed and Chilled Fruit Juices
Seasonal Sliced & Whole Fruits and Berries
Assorted Greek Yogurts with Housemade Sundried Cherry and Flaxseed Granola
Breakfast Pastries with Chef Crafted Jams, Appalachian Apple Butter and Whipped Butter
Freshly Brewed Coffee, Decaf and Selection of Teas
\$44 per person

All pricing is per person
All pricing subject to 25% service charge and 10% sales Tax (subject to change without notice)

BREAKFAST GALLERIES

Culinary buffets inspired by DC Greats
15 guest minimum (surcharge of \$20 per person if minimum not reached)

THE CORCORAN

District staple

Freshly Squeezed and Chilled Fruit Juices
Seasonal Sliced & Whole Fruits and Berries
Assorted Greek Yogurts with Housemade Sundried Cherry and Flaxseed Granola
Breakfast Pastries with Chef Crafted Jams, Appalachian Apple Butter and Whipped Butter
Assorted Cold Cereals with Skim, 2% and Soy Milk
Steel Cut Oatmeal with Local Honey, Sorghum Syrup, Brown Sugar, Golden Raisins and Milk
Scrambled Free-Range Eggs with Chives
Cottage Fried Potatoes with Caramelized Onions and Chapel Cheddar
Choose two breakfast meats:
Pork Sausage, Cherry Wood Smoked Bacon, Chicken Apple Sausage, Turkey Bacon
Freshly Brewed Coffee, Decaf and Selection of Teas

\$61 per person

THE NATIONAL

American classics

Freshly Squeezed and Chilled Fruit Juices
Seasonal Sliced & Whole Fruits and Berries
Assorted Greek Yogurts with Housemade Sundried Cherry and Flaxseed Granola
Breakfast Pastries with Chef Crafted Jams, Appalachian Apple Butter and Whipped Butter
Caramel and Granny Smith Apple Parfait with Walnuts and Shredded Wheat Crunch
Assorted Cold Cereals with Skim, 2% and Soy Milk
Steel Cut Oatmeal with Local Honey, Sorghum Syrup, Brown Sugar, Golden Raisins and Milk
Smoked Salmon Display with Bagels, Cream Cheese, Sliced Tomato, Capers, Red Onion and
Hardboiled Egg
Poached Eggs with Smoked Chicken & Sweet Potato Hash and Chipotle Hollandaise
Choice of Pork Sausage, Cherry Wood Smoked Bacon or Chicken Apple Sausage
Hash Brown Casserole
with Onion, Caromont Farm Goat Feta, Arugula and Toybox Mushrooms
Freshly Brewed Coffee, Decaf and Selection of Teas

\$68 per person

All pricing is per person
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BREAKFAST ACCENTS

Colorful a la Carte Options
Priced per person

HOT

- Breakfast "Risotto"
Steel Cut Oats, Mushroom Brodo, Blistered
Tomato, Arugula and Parmesan
\$19
- Soybean Milk & Deep Fried Dough Sticks
\$9
- McIntosh Apple & Black Quinoa Porridge
Cinnamon and Dried Cranberries
\$13
- Miso Glazed Salmon & Steamed Rice
\$19
- Virginia Ham & Smoked Gouda Biscuit
Local Honey Butter
\$10

COLD

- Grilled Avocado Toast
Roasted Pistachio and Sea Salt on Ciabatta **\$13**
- Smashed Blackberry & Whipped Goat Cheese
Toast
\$10
- Blueberry Muffin Granola Parfait Greek
\$11
- Coconut Chia Pudding Seasonal Compote **\$11**
- Smoked Salmon Bagels Assorted Bagels, Red
Onion, Hardboiled Egg, Cream Cheese, Tomato
and Fried Caper Berries **\$18**
- "Banana Bread" Pistachio Butter, Honey,
Walnuts
\$11
- Breakfast Pastries Chef crafted Jams,
Appalachian Apple Butter and Whipped Butter
\$9

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BREAKFAST INSTALLATIONS

BREAKFAST INSTALLATIONS

Priced per person, 15 guest minimum
\$200 Chef Attendant Fee per 100 guests

Blue Crab Hash Station
Poached Egg, Old Bay Hollandaise
\$22

Omelet Station Eggs, Egg Whites, Lump Crab, Ham, Bacon, Sausage, Artichoke, Tomato, Onion,
Spinach, Mushroom, Assorted Cheeses
\$19

Breakfast Risotto Station Sous Vide Egg, Steele Cut Oats, Mushroom Brodo, Seasonal Vegetable
\$18

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BREAKFAST BENTO BOXES

Build Your Own

All boxes come with assorted breakfast pastries

(Please select 1 item from each category)

Parfaits:

- Granny Smith Apple with Walnuts and Caramel
- Chia Seed & Mango, Toasted Coconut
- Berry Parfait, oat streusel & berry coulis
- Overnight Oats, almonds, raw honey, golden raisin

Cheese & Meat:

- Smoked Salmon & Ricotta
- Surryano Ham & Talbot Reserve
- Guaciale & Monocacy Ash
- Duck Prosciutto & Cheddar

Seasonal Fruits:

- Stone Fruit
- Berries
- Melon
- Pineapple & Mango

Specialty Toasts:

- “Banana Bread”, Almond Butter
- Avocado Toast, broccoli sprouts, tomato, radish
- Smoked Salmon Nicoise Toast
- Smashed Black Berry & Ricotta Bread
- Egg Salad Toast, everything seasoning, watercress

\$40 per person

Bento Box Breakfast Enhancements

Select One:

- Sunny Up Egg & Cheese Grits
- Marble Potato Hash & Sunny Up Egg
- Scrambled Eggs & Bacon
- Roasted Mushroom & Cipollini Onion Scramble
- Appalachian Oatmeal, apples, toasted walnuts, apple butter, raw honey

\$9 per person

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PORTRAITS

AM & PM Breaks

15 guest minimum (surcharge of \$20 per person if minimum not reached)

AM

Brilliance

Assorted Clif Bars
Natures Bakery Fig Bars
Assorted Yogurts
Individual Fruit Cups
\$19 per person

Sharpness

Pumpkin Spiced Virginia Peanuts
Assorted Kind Bars
Seasonal Whole Fruit
Greek Yogurt Pretzels
\$17 per person

Resolution

Chia Seed Coconut Pudding with Seasonal
Pressed Fruit and Toasted Coconut
Avocado Eggs with Cilantro, Salsa, Quemada
and Cotija Cheese
Fig & Pistachio Bar
Freshly Squeezed and Chilled Fruit Juices
\$20 per person

Focus

Blueberry Snack Balls with Cashews, Dates and
Coconut
Matcha Chocolate Bark
Miso Deviled Eggs with Pickled Ginger and
Green Onion
Freshly Squeezed and Chilled Fruit Juices
\$19 per person

PM

Highlights

Love Corn
Assorted Harvest Snap Peas
Edamame
White Cheddar Hippeas
Individual Crudit  Cups w/ Hummus
\$19 per person

Vibrance

Yogurt Covered Raisins
Chocolate Covered Blueberries & Cherries
Dark Chocolate Sea Salt Caramels
Chocolate Covered Almonds
\$21 per person

Flash

Apple Cider Donuts
Date & dark Chocolate Bark w/ Almonds & Sea
Salt
Season Whole Fruit
Cherry – Hibiscus Aqua Fresca
\$17 per person

Exposure

Kitchen Sink Cookies
Friend Chicken Bites with DC Mumbo Sauce
Feridies Peanut Brittle
Seasonal Fruit & Vegetable Display
Savory Dips: sweet potato buttermilk, roasted
garlic hummus, dandelion green pesto
Sweet Dips: peanut butter, caramel, toasted
marsh mellow whipped cream cheese
Craft Root Beer and Assorted Soft Drinks
\$23 per person

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LUNCH GALLERIES

Buffets Inspired by Great Movements

All Lunch Buffets include iced tea, coffee, and water

15 guest minimum (surcharge of \$20 per person if minimum not reached)

Realism Gallery

Smoked Chicken Noodle Soup

Spinach and Kale Salad with Almonds, Red Onion, Cucumber, Goat Feta, Hard Boiled Egg, Pickled Celery and Charred Leek Vinaigrette

Garden Succotash and Barley Salad with Corn, Lima Beans, Roasted Pepper and Sherry Vinaigrette

Roasted Cauliflower and Chick Pea Salad with Tofu, Kale and Green Curry Vinaigrette

Assorted Chips

Harvest Grain Chicken Sandwich with Artichoke, Spinach, Tomato, Gruyere and Aioli

Falafel with Lettuce, Tomato, Cucumber Yogurt and Naan

Turkey & Avocado Club with Pommery Aioli and Wheat Bread

Roast Beef & Bay Blue Sandwich with Pickled Red Onion, Watercress, Alfalfa Sprouts and Tomato Jam

Housemade Pickles and Giardiniera

Flourless Chocolate Cake with Mascarpone and Berries, Huckleberry Almond Crumble Bars, Carrot Cake Whoopie Pies with Cream Cheese Filling

\$80

Freer | Sackler

Miso Soup with Diced Tofu, Green Onion and Bean Sprouts

Mizuna Greens & Pea Shoot Salad with Cucumbers, Shredded Carrot, Pickled Ginger Fried Wanton, Mandarin Oranges, Ginger Sesame Dressing and Wasabi Cream Dressing

Napa Cabbage Salad with Cashews, Snow Peas, Bell Peppers and Miso Dressing

Black Rice & Mango Salad with Serrano Chili, Cucumber, Thai Basil and Pickled Ginger

Build Your Own Bowl: Rice Noodles and Steamed Rice

Protein: Curried Tofu, Mongolian Beef, Thai Coconut Chicken, Ahi Tuna Poke

Vegetables: Broccoli, Bok Choy, Radish Slaw, Carrot Salad, Bamboo Shoots, Corn, Cucumber, Edamame, Cilantro, Green Onion, Thai Basil

Nuts & Grains: Quinoa, Farro, Cashews and Virginia Peanuts

Sauces: Siracha, Sesame Ginger, Sambal Ponzu, Tamari

Matcha Tea Tiramisu, Sesame Blackberry Gateaux, Yuzu Cream Puff

\$87

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Khalo-Rivera Gallery

Vegan Roasted Poblano Chili

Sonoran Cobb Salad, Organic Greens, Chapel Bay Blue, Avocado, Grilled Corn, Radish, Green Onion, Black Beans, Roasted Turkey, Citrus Cilantro Vinaigrette, Huitlacoche Buttermilk Dressing

Red Cabbage, Wax Bean & Corn Salad, with Honey Lime Vinaigrette

Pressed Watermelon & Heirloom Tomato Salad with Cilantro, Spicy Pickled Watermelon Rind and Cotija

Ancho Glazed Cobia with Yellow Tomato Pico de Gallo

Habanero Honey Glazed Chicken Brochette with Sweet Potato Hash

Green Chili Pulled Short Ribs with Onion and Olives

Eloté with Tajin, Crema and Cilantro Cilantro-Lime Farro

Warm Flour Tortillas, Tortilla Chips
Lime Wedges, Sour Cream, Shredded Lettuce, Pico de Gallo and Assorted Salsas

Avocado Cheesecake Taquitos,
Tres Leches with Grilled Piña

\$91

The Collective Gallery

Senate Soup with White Beans and Virginia

Ham
Crab Chips

Leaves:
Field Greens, Baby Romaine, Arugula, Watercress and Frisee

Nuts & Grains:
Quinoa, Farro, Couscous, Amaranth, Barley, Pistachios, Walnuts, Pecans, Sunflower Seeds, Pumpkin Seeds, Croutons

Fruits & Vegetables:
Heirloom Tomatoes, Cucumber, Artichoke Hearts, Freeze Dried Corn, Watermelon Radish, Globe Carrots, Avocado, Apple, Blueberries, Sundried Cherries

Legumes: Green Beans, Black Beans, Edamame, Lentils

Proteins:
Cherry Smoked Wild Isle Salmon with Orange Blossom Glaze
Roasted Chicken with Sorghum and Thyme
Guajillo Rubbed Flank Steak

Lemon Curd Mousse with Chiffon Cake,
Salted Caramel Chocolate Mousse, Cranberry Walnut Bars

\$86

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LUNCH BENTO BOXES

All boxes served with iced tea, coffee, hot tea and water.

Japan

Salad- Seaweed Salad

Snack- Tuna Sashimi, pickled ginger, wasabi, soy

Ancient Grains- Black Rice & Mango Salad

Dessert- Macha Cheese Cake

Hot Entrée- Udon Soup, mushroom broth, bean sprouts, squash, scallions, nori

\$76 per person

Middle Eastern

Salad- Baby Romaine, feta, olives, tomato, bell peppers, lemon vinaigrette

Snack- Hummus & Pita Bread

Ancient Grains- Tabbouleh

Dessert- Baklava

Hot Entrée- Butter Chicken & Jasmin Rice

\$71 per person

Mid Atlantic

Salad- Baby Kale, Apple & Chapel Cheddar Salad, sorghum & rosemary vinaigrette

Snack- Pimento and Cheese, crackers

Ancient Grains- Red Wheat Berry & Butternut Salad, golden raisins

Dessert- Chocolate Eclair

Hot Entrée- Crab Cake, remoulade

\$76 per person

Southern Rail

Salad- Wedge Salad, bacon, tomato, red onion, blue cheese, sweet potato buttermilk dressing

Snack- Deviled Egg

Ancient Grains - Black Eye Pea & Barley Salad

Dessert- Fruit Tart

Hot Entrée- 72 hour Short Rib & pomme puree, roasted root vegetables

\$72 per person

So-Cal

Salad- Field Greens, pistachio, watermelon radish, pickled onions, edamame

Snack- Hippeas

Ancient Grains- Quinoa & Avocado Salad

Dessert- Chocolate Truffles

Hot Entrée- Rice Bowl, chicken, corn, pico de gallo, crema, cotija, black beans

\$71 per person

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LUNCH GRAFFITI

Boxed Options To Help You Think Outside of One
Designed to be enjoyed on the go, surcharge fees apply for on-property dining.

All boxed lunches include bagged chips, whole fruit and bottled waters and soft drinks.

Choose Three:

House Roasted Turkey & Brie with Arugula,
Pickled Red Onion, Cranberry Compote and
Cucumber on Ciabatta

Honey Ham & Granny Smith Apple with Swiss
Cheese, Iceberg, Dijon Aioli and Tomato on
Potato Roll

Curried Chicken Salad with Chick Peas, Cilantro,
Napa Cabbage and Dill Yogurt on Pita Bread

Avocado & Chick Pea Mash with Alfalfa Sprouts,
Pesto and Goat Cheese on Whole Grain Bread

Shaved NY Strip, Boursin Cheese Spread, Arugula
and Caramelized Onion on Onion Roll

Cuban Sandwich with Mojo Pork, Serrano Ham,
Swiss, Dijon Mustard and Pickle on Cuban
Bread

Blue Crab Salad with Red Oak Lettuce, Shaved
Red Onion and Old Bay on Potato Roll

Italian Sub with Capicola, Ham, Salami,

Provolone, Iceberg, Pepperoncini, Tomato,
Oregano and Oil & Vinegar

Choose One:

Peruvian Potato Salad with Feta, Green Beans,
Kalamata Olives and Parsley

Granny Smith Apple & Quinoa Salad with
Sundried Cherries, Celery and Walnuts

Soba Noodle Salad with Tofu, Sweet Potato,
Edamame and Yuzu Vinaigrette

Black Rice & Mango Salad with Serrano Chili,
Cucumber, Thai Basil and Pickled Ginger

Choose One:

Ganache Brownies Honey Comb Mendiants

Raspberry Coconut Chocolate Bars

Housemade Cookies

Lemon Bars

Housemade Virginia Peanut Brittle

\$68 per person

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LUNCH SHOWPIECES

Plated Lunches Offering a Full Composition
All Plated Lunches include iced tea, coffee, water
(\$25 per person surcharge applies if ordering a la carte)

Soup & Salad

Choose One:

Baby Kale & Forelle Pear Salad with Chapel Cheddar, Virginia Peanuts and Maple Rosemary Vinaigrette

Baby Romaine Salad with Shaved Parmesan Reggiano, White Anchovy, Crostini and Caesar Dressing

Mixed Greens with Tomatoes, Ancient Grain, Shallot, Shaved Carrots and White Balsamic

Curried Cauliflower Soup with Fried Chick Peas

Carrot Soup with Sumac Yogurt and Carrot Fronds

Thai Coconut & Butternut Squash Soup with Lemongrass Cream and Pumpkin Seeds

Entrees

Sundried Tomato & Fennel Glazed Chicken with Cream Roasted Onion & Spinach and Garden Succotash
\$77 per person

Grilled Wild Isle Salmon with Warm Quinoa Salad, Fennel, Toybox Mushrooms, Blistered Tomatoes,
Cipollini Onion, Fine Herbs and Lemon Oil
\$87 per person

Seared Cobia with Warm Long Bean Salad and Dashi Broth
\$88 per person

Double-Cut Pork Chop with Ancho Glaze, Polenta, Rapini and Golden Delicious Apple Compote **\$86 per person**

Grilled Flat Iron Steak with Horseradish Onion Soubise, Roasted Fingerling Potatoes, Bruléed Onion and Grilled Asparagus
\$90 per person

Red Quinoa Bowl with Fresno Chili, Corn, Dandelion Greens, Tomatoes, Avocado and Watercress
\$72 per person

All pricing is per person
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Desserts

Choose One:

Whipped Raspberry Cheesecake Tart, Poppy Marshmallow, Graham Cracker

Lemon Curd with Chiffon Cake, Blueberries and Chantilly Cream

Caramelized White Chocolate Panna Cotta, Devil's Food Cake, Cherry Caviar

Rice Pudding with Coconut and Golden Raisin Matcha and Pistachio Millefeuille,
Black Tea Cremeux

All pricing is per person

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BLANK CANVAS

DESIGN YOUR OWN MASTERPIECE

Priced per item; 15 piece minimum

COLOR WHEEL

Passed hors d'oeuvres to whet the palate

Warm Hues

Virginia Ham Wrapped Figs with Chapel Bay
Blue and White Balsamic
\$9

Blue Crab Cakes with Black Garlic Aioli
\$10

Laoban Chicken Ginger Wantons with Ponzu
Sauce
\$8

Avocado Fries with Chiltepin Pepper Crema
\$9

Steamed Vegetable Momos with Sikkimese
Tomato Chutney
\$8

Mini Beef Brochette, yuzu galangal glaze,
shishito pepper
\$8

Toasted Brioche, egg yolk pudding,
caviar
\$15

Grilled foraged mushroom bread with
aerated cheese
\$9

Cold Hues

Belgian Endive & Chapel Chesapeake Brie
with Apple Butter and Chervil
\$8

Grilled Keswick Ricotta Bread with Local
Honey, Medjool Dates and Watercress
\$8

Pressed Watermelon with Breakfast Radish,
Arugula, Everona Feta Cheese and Orange
Blossom Balsamic
\$7

Bowfin Caviar Deviled Eggs with Crème
Fraîche and Chive
\$10

Duck Confit Wanton Tacos with Kale, Crème
Fraîche and Pickled Shallot
\$9

True Chesapeake Huckleberry Oyster Spoons
with Smoked Tomato Tea, Horseradish and
celery
\$10

Jamison Farm Lamb Tartare with Pickled
Mustard Seed, Black Radish, Parmesan Aioli
Brown Butter Powder and Brioche
\$10

Grilled foraged mushroom bread with
aerated cheese
\$9

Traditional Bruschetta, basil, tomato,
crostini
\$8

All pricing is per person

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SHOWCASES

DELICIOUS OFFERINGS ON DISPLAY

Priced per person

COLD

Artisan Cheese & Charcuterie with Pickles,
Apple Butter, Jams, Mustards and Rustic Bread
\$32

Antipasto Display with Assorted Grilled
Vegetables, Cured Meats and Marinated Olives
\$25

Crudit  with Assorted Vegetables, Creamy Herb
Dressing, Pesto, Hummus and Tabbouleh
\$19

Raw Bar

Carolina Shrimp, Chesapeake Oysters, Seasonal
Crab Claw,
Cocktail Sauce, Mignonette
\$42

Mason Jar Salad Station

Baby Kale & Apple Salad, fiscalini cheddar,
pistachios, raw honey vinaigrette

Edamame & Quinoa Salad, broccoli sprouts,
arugula, carrot ginger dressing
Elote Salad, grilled corn, cotija, crema, hominy,
tajin, watercress
\$17

HOT

Housemade Pupusa with Black Beans, Queso
Fresco, Carrots and Cabbage Slaw
\$18

Sushi Display

Assorted sushi, sashimi, negiri
\$29 (Based on 3 pieces per person)

Slider Station

Pulled Pork Sliders, cole slaw
Cuban Slider, surryano ham, pulled pork, swiss
cheese, pickle
BBQ Jack Fruit Slider, pickled onion
\$23

Crab Mac & Cheese with Fontina, Blue Crab and
Orecchiette Pasta
\$23

All pricing is per person

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INSTALLATIONS

CULINARY STATIONS MADE TO ORDER

15 guest minimum (surcharge of \$15 per person if minimum not reached)

\$200 Chef Attendant Fee per 100 guests

HOT

Himalayan Salt Block Seared Cobia with
Heirloom Carrot-Ginger Purée and Daikon
Sprouts

\$25 per person

Noodle Bowls with Rice Noodles, Chicken, Pork,
Green Onion, Thai Basil, Bok Choy, Bean
Sprouts, Mushrooms, Peanuts and
Assorted Broths

\$25 per person

Steamed Bao Buns with Pork Belly, Chicken
Thighs, Pickled Vegetables, Sambal and Sesame
Sauce

\$21 per person

Assorted Curries with Pumpkin, Makhani, Goan
and Steamed Basmati Rice

\$25 per person

Cioppino with Blue Crab, Rockfish, Mussels,
Shrimp, Tomato Fumet and Grilled Bread

\$29 per person

Carved Grass Fed Beef Tenderloin, Pomme
Purée, Jus

\$29 per person

Carved Copper City Bourbon & Maple Glazed
Ham, Assorted Mustard, Rolls

\$23 per person

Carved Chateaubriand
Cauliflower puree, chimichurri

\$29 per person

Fish Taco Station

(Individual Plates or Attended)

Grilled Long Line Halibut, flour tortilla, lime,
cabbage, tapatio, queso fresco

\$21 per person

Smoked Turkey Breast, Cranberry Apple Chutney

\$20 per person

FINISHING TOUCHES

Sweet treats to complete your composition:

Assorted Seasonally Inspired Cookies

\$9 per person

Assorted Miniature Pastries

\$15 per person

Assorted Truffles and Swiss Rolls

\$16 per person

Fruit Flambé Station: Seasonal Fruit, Cotton &
Reed Rum, Housemade Ice Cream,
Pound Cake

\$21 per person

Buñuelos, Assorted Sugars, Tossed in Paper Bag
to Take With You

\$19 per person

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DINNER GALLERIES

BUFFETS INSPIRED BY THE GREATS

All dinner buffets include coffee, iced tea, water and bread service
15 guest minimum (surcharge of \$20 per person if minimum not reached)

THE ANDREW WYETH GALLERY

Flavors from the American farmland

Baby Kale & Arugula Salad, Freeze Dried Blackberries, Burrata Cheese, Pickled Beet Greens, Sweet Potato Buttermilk Dressing and Champagne Vinaigrette

Salt Roasted Beet Salad, Pickled Red Onion, Goat Feta and Raspberry Vinaigrette

Beefsteak Tomato & Torn Basil Salad

Legume Salad, Roasted Garlic, Charred Peppers, Poached Potato

Cornmeal Crusted Trout with Cider Braised Cabbage

Carved Applewood Smoked Brisket, Housemade BBQ Sauce, Rolls

Free Range Chicken & Dumplings, Chicken Brodo, Root Vegetable

Chapel Cheddar Anson Mills Grits Grilled Squash

Lemon Meringue Tart, Mini Peanut Butter Chocolate Pie, Jam Fritters with Seasonal Jam

\$131 per person

All pricing is per person

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DINNER SHOWPIECES

PLATED DINNERS OFFERING A FULL COMPOSITION

All plated dinners include: coffee, iced tea, water and bread service

Priced per person if pre-selected; \$25 surcharge over highest priced item if ordering à la carte

FOREGROUND

WELCOMING STARTERS

Appetizers

(These are additional brush strokes that can be added to your 3-course showpiece)

Grilled Octopus with Saffron Aioli, Fried Smashed Potatoes, Purslane, Fennel Pollen and Fine Herb Oil

\$17 per person

Arugula & Mint Pesto Pappardelle with Rapini, Beet Greens, Royal Trumpet Mushrooms and Keswick Ricotta

\$15 per person

Burratta & Roasted Broccolini
garden pesto, pine nuts

\$17 per person

Charred Cauliflower
Sumac & golden raisin yogurt, pine nuts, cilantro

\$15 per person

Roasted Garlic Labneh
Egyptian star flowers, lemon oil, naan

\$15 per person

Tuna Tartar
black garlic vinaigrette, tomato jam, sunflower sprouts

\$19 per person

Soups & Salads

Choose One

Salsify Soup with Freeze Dried Corn, Celery Fronds and Poached Oysters

Blue Crab Bisque with Rock Creek Bourbon, Lump Crab and Wilted Leeks

Heirloom Carrot Soup with Ginger Foam and Carrot Fronds

Ancient Grain Salad
arugula, red wheat berry, quinoa, blistered tomato, breakfast radish, shaved butternut, hazelnut vinaigrette

Baby Kale & Forelle Pear Salad
Chapel's creamery cheddar, Virginia peanuts and maple rosemary vinaigrette

Caesar Salad
baby gem lettuce, grated egg, parmesan reggiano, lattice crostini and caesar dressing

Roasted Asparagus Salad with Virginia ham, pickled green onion, cannellini bean hummus, black garlic confit and pea shoots

Grilled Appalachian Salad with Watercress, pistachio butter, pickled onion, radishes and whipped burrata & sherry vinaigrette

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MIDDLE GROUND

A FOCUS ON ENTRÉES

(prices include soup or salad, entrée & dessert)

Beef Tenderloin

with mushroom ravioli, cauliflower mash, grilled romanesco and shallot confit

\$121 per person

Pan Roasted Lamb Loin & Braised Lamb

with fondant potato, watercress purée and root vegetables

\$122 per person

Petite Filet & Caroline Shrimp

with sunchoke purée, shallot petals, artichoke confit and bone marrow vinaigrette

\$142 per person

Hanger Steak

cauliflower puree, butternut tornado, asparagus, charred cippolini onions, beef tendon chicharron

\$116 per person

72 Hour Short Rib

parsnip puree, roasted globe carrots, marble potato, celery root

\$103 per person

Roasted Amish Chicken

mushroom risotto, fried enoki mushroom, brussel sprouts

\$103 per person

Wild Isle Salmon

sunflower seed risotto, wilted kale, roasted turnips

\$110 per person

Seared Scallop

onion soubise, asparagus, charred cippolini onion, royal trumpet mushrooms

\$116 per person

Bucatini Pasta

garden pesto, poached egg

\$99 per person

BACKGROUND

SWEET FINISHES TO YOUR MEAL

Chocolate Ganache with White Chocolate mousse, espresso cake soil and raspberries

Peanut Butter Mousse, Blackberry meringue, brown butter sable

Affogato, caramel ice-cream, espresso, biscotti, chocolate

Whiskey Bread Pudding, pecans

Apple Tart, oat streusel, fried sage

All pricing is per person

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BEVERAGES

All Day Beverage

Bottled water, assorted soft drinks
coffee & tea
\$40 person

Half Day Beverage

Bottled water, assorted soft drinks
coffee & tea
\$29 person

À LA CARTE

Coffee
regular & decaf
\$126 per gallon

Tea Leaves Iced Tea
\$126 per gallon

Seasonal Infused Iced Tea
\$95 per gallon

Assorted Coke Products
\$7 ea

Bottle Still and Sparkling Waters
\$8 ea

Energy Drink
\$10 ea

Assorted Bottled Juices
\$9 ea

Jrink Juices
(Jrink is a women owned, DC based startup)
\$13 ea

BAR PACKAGES

\$175 Bartender Fee per 75 guests

Bud Lite or Miller Lite

Gold Bar Package

\$25 – 1st Hour

\$10 – each add'l hour

Spirits

Vodka: Titos

Gin: Tanqueray

Rum: Bacardi Superior

Tequila: 1800 Silver

American Whiskey: Jack Daniel's **or** Makers

Imported Whiskey: Canadian Club 6 yr

Scotch: Dewars

Cordials: DeKuyper

Wine

Sparkling

Domaine Ste. Michelle Brut, Columbia Valley, WA

White – choose 2

Chardonnay, Wente – Southern Hills, Livermore Valley, CA

Sauvignon Blanc, Matanzas Creek, Sonoma County, CA

Chardonnay, Hess – Shirtail Ranches, Monterey, CA

Pinot Grigio, Terlato Family Vineyards, Friuli, IT

Red – choose 2

Cabernet Sauvignon, Wente – Estate Grown, Livermore Valley, CA

Pinot Noir, Steele, Carneros, CA

Cabernet Sauvignon, Hess – Shirtail Ranches, Monterey, CA

Merlot, Liberty School, Paso Robles, CA

Beer

Blue Moon Belgian White

Stella Artois

Samuel Adams Boston Lager

Corona Extra

Diamond Bar Package

\$35 – 1st hour

\$15 – each add'l hour

Spirits

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Atlantico Plantino

Tequila: Casamingos Blanco

American Whiskey: Makers Mark

Imported Whiskey: Basil Hayden

Scotch: Glenmorangie Original 10 year **or** Johnnie Walker Black Label

Cordials: DeKuyper

Bottled Cocktails: On the Rocks Assorted Flavors

White – choose 2

Chardonnay, Wente – Southern Hills, Livermore Valley, CA

Sauvignon Blanc, Matanzas Creek, Sonoma County, CA

Chardonnay, Hess – Shirtail Ranches, Monterey, CA

Pinot Grigio, Terlato Family Vineyards, Friuli, IT

Red – choose 2

Cabernet Sauvignon, Wente – Estate Grown, Livermore Valley, CA

Pinot Noir, Steele, Carneros, CA

Cabernet Sauvignon, Hess – Shirtail Ranches, Monterey, CA

Merlot, Liberty School, Paso Robles, CA

Beer

Blue Moon Belgian White

Stella Artois

DC Brau "The Corruption" IPA

DC Brau "The Public" Ale

Corona Extra

Bud Lite or Miller Lite

All pricing is per person

All pricing subject to 25% service charge and 10% sales Tax (subject to change without notice)

BAR CONSUMPTION

\$175 Bartender Fee per 75 guests

Gold Bar

Spirits \$14

Vodka: Titos
Gin: Tanqueray
Rum: Bacardi Superior
Tequila: 1800 Silver
American Whiskey: Jack Daniel's **or** Makers
Imported Whiskey: Canadian Club 6 yr
Scotch: Dewars
Cordials: DeKuyper

Wine \$12

Sparkling
Domaine Ste. Michelle Brut, Columbia Valley,
WA

White – choose 2

Chardonnay, Wente – Southern Hills, Livermore
Valley, CA
Sauvignon Blanc, Matanzas Creek, Sonoma
County, CA
Chardonnay, Hess – Shirtail Ranches, Monterey,
CA
Pinot Grigio, Terlato Family Vineyards, Friuli, IT

Red – choose 2

Cabernet Sauvignon, Wente – Estate Grown,
Livermore Valley, CA
Pinot Noir, Steele, Carneros, CA
Cabernet Sauvignon, Hess – Shirtail Ranches,
Monterey, CA
Merlot, Liberty School, Paso Robles, CA

Beer \$8

Blue Moon Belgian White
Stella Artois
Samuel Adams Boston Lager
Corona Extra
Bud Lite or Miller Lite

Diamond Bar Package

Spirits \$18

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Atlantico Plantino
Tequila: Casamingos Blanco
American Whiskey: Makers Mark
Imported Whiskey: Basil Hayden
Scotch: Glenmorangie Original 10 year **or** Johnnie
Walker Black Lable
Cordials: DeKuyper
Bottled Cocktails: On the Rocks Assorted Flavors

Wine \$15

Sparkling
Chandon Brut Classic, CA

White – choose 2

Chardonnay, Wente – Southern Hills, Livermore
Valley, CA
Sauvignon Blanc, Matanzas Creek, Sonoma
County, CA
Chardonnay, Hess – Shirtail Ranches, Monterey,
CA
Pinot Grigio, Terlato Family Vineyards, Friuli, IT

Red – choose 2

Cabernet Sauvignon, Wente – Estate Grown,
Livermore Valley, CA
Pinot Noir, Steele, Carneros, CA
Cabernet Sauvignon, Hess – Shirtail Ranches,
Monterey, CA
Merlot, Liberty School, Paso Robles, CA

Beer \$8

Blue Moon Belgian White
Stella Artois
DC Brau "The Corruption" IPA
DC Brau "The Public" Ale
Corona Extra
Bud Lite or Miller Lite

All pricing is per person

All pricing subject to 25% service charge and 10% sales Tax (subject to change without notice)