



# BANQUET EVENT MENUS

AUGUST 2019 – DECEMBER 2019



## lifestyle preferences

your guests are important to us. our buffet signage notates the following information to ensure they can easily identify menu items supportive of their every day lifestyle needs:

gf - gluten free	cg - contains gluten
df - dairy free	cd - contains dairy
nf - nut free	cn - contains nuts
v - vegan	vg - vegetarian

our breakfast, lunch & dinner buffets are crafted to ensure special meal requirements are tailored to kosher, halal and vegan attendees.

## show ready + décor + vendors

your banquet team arrives 90 minutes prior to your event start time.

fees apply for early set-up requests; including, but not limited to security sweeps, linen drops & floral/program placement. we do not provide storage for floral or décor – a \$250 clean up fee applies for decor not removed from property at the conclusion of an event. fees apply for rented linen placement by hotel.

a safety services agent is required during all vendor load in & load out. a certificate of insurance is required for all vendors.



## meetings imagined

the industry's first visual, social and collaborative website to change the way we shop, plan and design meetings. let us create a **set** for your event **purpose**.

[www.meetingsimagined.com](http://www.meetingsimagined.com)

## meeting planner guide

reference tool providing hotel information & additional fee structures

## culinary services

our maryland state licensing prohibits outside food or beverage to be brought into the hotel . self serve bars are not permitted.

to ensure food safety & quality, buffets may not extend beyond a three (3) hour timeframe. buffet pricing based on 2 hours of food service; additional hours of service incur per person menu increases.

## event experience partner

hello! washington, d.c. is a full service destination management company focused on delivering tailored events to our clients. their experienced professionals will listen, define your needs, work vigorously to craft your vision, and oversee your program's successful execution. hello! services include:

- customized themed events and décor
- interactive culinary team-building experiences
- distinctive entertainment
- luxurious linens and trendy table scapes
- flawless floral creations



[www.hello-dmc.com](http://www.hello-dmc.com)

## atrium + suite + outdoor events

begin no earlier than 7am and conclude by 10pm.

for evening events, weather calls are made by 12 noon. for morning/lunch events, weather calls are made by 5pm, day prior.

gaylord reserves full decision making authority on severity of weather & event relocation when temperatures fall below 60 degrees, are in excess of 100 degrees, when a 30% chance of precipitation and/or winds in excess of twenty miles an hour are forecasted. disposables are used for all outdoor functions.



## event orders: additional charges

### service charge + pricing (current – applicable to change):

- 25% service charge
- service charge defined as 25% of printed retail food, beverage & fee pricing
- printed retail pricing applicable to change with market conditions

### local tax (current – applicable to change):

- 6% sales tax applies to all food, service charge & fees
- 9% sales tax applies to all alcohol beverage

### labor fees (current – applicable to change):

- \$225 per bartender up to 2 hours; \$75 per hour thereafter
- \$225 per cashier up to 2 hours; \$75 per hour thereafter
- \$225 per passing attendant up to 2 hours; \$75 per hour thereafter
- \$225 per chef up to 2 hours - chef(s) require 10 day advance notice
- \$225 per wine steward – ask your catering manager for details
- additional fees apply for staffing ratio requests in excess of hotel standard
- gaylord national does not provide ticket collectors during meal functions

### other fee structures:

- \$150 for serviced meals & action stations ordered for less than 25 guests
- \$150 for daily suite bar refreshes; bar product charged in addition
- \$150 pop up fee may apply for all functions added within 72 business hours
- \$100 re tray fee may apply for food relocation/re tray requests
- \$250 for table décor/vendor décor refuse removal
- \$placement fee(s) may apply , for sponsor branded items
- \$early set fees apply
- \$8-\$20 per person, in addition to menu pricing for outdoor events
- 100% of event order charges apply on events canceled within 72 business hours

## custom product & custom menus

custom menus & custom product refer to any food or beverage not printed on current retail menus. to ensure product availability, custom menus and/or product require a 14 day notice. a signed event order confirms your custom requirements.

## green initiative

we are a linen less table property. cloth napkins available in blue or ivory.

## event orders time line: expected (exp) + guarantee (gtd) + set

### expected:

- signed event orders due ten (10) business days prior to function date
- should the (exp) fluctuate +/- 10% , hotel reserves the right to increase per person pricing for those attendees by an additional 10%
- custom menu pricing increases by 20% when confirmed after this date

### guarantee:

- due three (3) business days prior to function date, by 9am
- the (gtd) is recognized as the minimum number of guests to be charged
- hotel defaults to the (exp) number as a formal (gtd) should one not be provided
- event checks reflect your (gtd) or actual served guests – whichever is greater
- for (gtd) increases in excess of 10%; the hotel reserves the right to increase per person pricing for those attendees by an additional 20%

### set:

- hotel provides seating for three percent (3%) over the (gtd), not to exceed 50
- the set includes china, silver, glassware & reserved signs – not preset food items
- set requests in excess of above incur additional labor fees

## tailoring special meal requests

plated special meal requests are due simultaneously with your event guarantee. additional special meal requests received after the guarantee due date are considered an increase in your event guarantee and charged for accordingly.

during plated meals, special meals are included in the guarantee and charged at the same per person price listed on your event order.

for buffet style meals, individual plated meals will incur a \$30 fee, in addition to the buffet price listed on the event order .

glatt kosher/halal meals require 5 days advance notice.

for a preset course where special meal requests are in excess of 20 plates, please consider tailoring your item to accommodate all; or, choose a green approach and serve as people are seated vs. presetting. a \$5 fee applies, per person for preset salads or desserts being replaced by a special meal when in excess of 20.



## annapolis buffet • 52

### fruit + cereal + yogurt

seasonal fresh fruits + strawberries<sup>gf, v</sup>  
cold cereals | bananas + skim milk + 2% milk + soy milk  
oatmeal | blueberries + almonds + brown sugar<sup>v</sup>  
low fat yogurts | nut free granola

### eggs + things

chef's daily breakfast enhancement  
cage free scrambled eggs | cheddar + salsa<sup>gf, df</sup>  
hickory bacon<sup>gf, df</sup>  
daily breakfast protein + potato<sup>gf, df</sup>

### bakeries

bagels | cream cheese  
breakfast pastries | sweet butter + house made preserves

## gn continental • 40

### fruit + cereal + yogurt

seasonal fresh fruits + strawberries<sup>gf, v</sup>  
cold cereals | bananas + skim milk + 2% milk + soy milk  
low fat yogurts | nut free granola

### bakeries

bagels | cream cheese  
breakfast pastries | sweet butter + house made preserves

## national harbor buffet • 48

### fruit + cereal + yogurt

seasonal fresh fruits + strawberries<sup>gf, v</sup>  
cold cereals | bananas + skim milk + 2% milk + soy milk  
low fat yogurts | nut free granola

### eggs + things

cage free scrambled eggs | cheddar + salsa<sup>gf, df</sup>  
hickory bacon<sup>gf, df</sup>  
daily breakfast protein + potato<sup>gf, df</sup>

### bakeries

bagels | cream cheese  
breakfast pastries | sweet butter + house made preserves

## pg continental • 36

### fruit + cereal + yogurt

seasonal fresh fruits + strawberries<sup>gf, v</sup>  
cold cereals | bananas + skim milk + 2% milk + soy milk  
low fat yogurts | nut free granola

### bakeries

breakfast pastries | sweet butter + house made preserves

## breakfast buffet enhancements

hard boiled eggs • 3  
seasonal berries + vanilla-maple yogurt dressing • 3  
sautéed spinach, mushrooms or roasted tomatoes<sup>v, gf, nf</sup> • 3

\*breakfast enhancements are priced per guest; as additions to per person continental, breakfast & brunch orders\*

## plated breakfast selections • 45

### plated appetizer | select one

chobani greek yogurt parfait  
agave + coconut<sup>cn, gf</sup>

seasonal fruit<sup>gf</sup>

### entree | select one

cage free scramble + chive + charred tomato<sup>gf, df</sup>  
daily breakfast protein + potato<sup>gf, df</sup>

house made ham + egg quiche<sup>cd, cg</sup>  
daily breakfast potato<sup>gf, df</sup>

house made veggie frittata<sup>cd, cg</sup>  
daily breakfast potato<sup>gf, df</sup>

### bakeries + coffee + juice

fees apply for special plated meal requests – see our planning fyi's for details  
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# enhancements

priced per guest; as additions to continental, breakfast & brunch orders - a la carte pricing available

## omelet action+ • 17.5

cage free eggs + egg whites + egg beaters  
blue crab + smoked ham + hickory bacon  
mushrooms peppers + onions + spinach  
tomatoes + chives  
monterey jack + cheddar + feta

## chesapeake smokehouse salmon • 17

tomato + shaved onion + capers  
lemon zest + dill cream cheese  
plain bagels

## european breakfast • 15

prosciutto + mortadella + paté  
brie + gruyere  
french baguette + seven grain bread + frisettes  
salted butter + jam

## cage free egg white frittata • 12

garden veggies + yukon golds *gf, cd, nf*

## egg scramble sammies • 13.5

*a ten (10) sammie minimum order applies*

virginia ham *cg, cd, nf*  
cheddar + croissant

hickory bacon *cg, cd, nf*  
cheddar + croissant

sausage *cg, cd, nf*  
cheddar + biscuit

sausage *gf, cd, nf*  
cheddar + gluten free english muffin

sausage *cg, cd, nf*  
pepper jack + flour tortilla + salsa

## savory oatmeal • 10.5

pancetta + richardson's farm kale + cheddar *cd, gf*

## sweet praline oatmeal • 10.5

granny smith + banana + praline *cd, gf*

## vegan steel cut oats • 12

golden raisins + slivered almonds + fresh blueberries  
dried apricots + dried cranberries + brown sugar *v, gf*

## house made quiche • 13

cage free eggs + ham + cheddar *cg, cd, nf*

## house made veggie quiche • 12

cage free eggs + spinach + gruyere *cg, cd, nf*

## citrus vanilla french toast • 10.5

maple syrup + berry compote + honey butter *cg, cd, nf*

## waffles • 14.5

strawberries + blueberries + maple syrup  
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

## pancakes • 11.5

berry compote + maple syrup  
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

+an additional \$225 labor charge applies based upon a maximum of two (2) hours  
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# morning break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service  
morning packages begin after 9am – pricing available for early morning events

## super food • 25

blueberry-almond granola bars cg, cd, cn  
pistachio -apricot granola bars cg, cd, cn  
avocado-dark chocolate pudding gf, v, nf  
terra chips gf, v  
coffee + white lion™ tea

## create your own parfaits • 27

yogurt | low fat + vanilla + greek gf, df, nf  
almond-flaxseed granola cg, cd, cn  
coconut-macadamia granola cg, cd, cn  
pomegranate seeds + flaxseed + berries + agave  
coffee + white lion™ tea

## annapolis • 25

hand fruits + packaged granola & breakfast bars  
local artisan cheese plates | crackers + baguette  
individual greek yogurts & fruit yogurts  
coffee + white lion™ tea

## trail mix • 26

peanuts + almonds  
dried blueberries + dried apricots  
yogurt covered raisins  
chocolate covered pretzels + m&m's  
coffee + white lion™ tea

## fruit nut honey • 27

granny smith apples + oranges  
house made apple butter gf, cd, nf + buttermilk biscuits cg, cd, nf  
build your own fruit bruschetta cg, cd, nf + honey plum cake cg, cd, cn  
cranberry oat chocolate bars gf, cd, cn  
coffee + white lion™ tea

## protein power • 24

grab & go energy bars + hummus packs  
energy gummies gf, df, nf | red bull + espresso  
bottled energy drinks + mighty mango naked juices

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## packaged break enhancements

house made pop tarts | maple bacon + raspberry • 4  
smoothie shooters | blueberry oat + berry almond milk • 3  
cq cold brewed iced coffee • 2.5  
classic deviled eggs • 3

\*break enhancements are priced per guest; as additions to existing per person break orders\*

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# afternoon break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service  
afternoon packages conclude by 5pm – pricing available for reception events

## fiesta • 25

corn tortilla chips + chile con queso *gf, cd, nf*  
guacamole + sour cream  
pico de gallo + roasted tomato salsa  
spicy trail mix + pecan pralines *gf, cd, cn*  
izze fruit waters

## national pastime • 28

mini corn dogs + warm pretzels + grain mustard  
popcorn + cracker jacks  
vegetable crudité shooters *gf*  
cq raspberry-acai lemonade

## chocolate indulgence • 25

chocolate dipped pretzel rods *gf, cd, nf*  
chocolate dipped strawberries *gf, cd, nf*  
house made fudge *cg, cd, cn* + black bottom cheesecake *cg, cd, nf*  
chocolate crème brulee *gf, cd, nf*  
starbuck's iced coffee

## sweet salty spicy • 26

ginger salted edamame *gf, v*  
vegetable crudité shooters + yuzu aioli *gf*  
sriracha-brie pop tarts *cg, cd*  
black sesame cookies *cg, cd*  
bottled ginger beer

## mediterranean • 26

hummus + roasted tomato tapenade + tzatziki  
carrots + celery sticks + peppers *gf, v*  
pita chips *cg, cd, nf*  
honey pine nut tarts + rosemary-apricot biscotti *cd, cg*  
cq peach ginger iced tea

## americana • 24

red, white & blue star cookies + cracker jacks  
beef jerky + turkey jerky  
gummy bears + tootsie rolls + jelly belly's  
ibc root beer + cream soda

## tea time • select 2 • 27 | select 3 • 29

crab salad | orange fennel aioli + brioche *cg, cd, nf*  
beef tartare | caper aioli + squid ink cone *cg, cd, nf*  
classic egg | farmhouse wheat *cg, cd, nf*

additionally included in tea time break:

linzer cookie *cg, cd, cn* + french macarons *gf, cd, cn*  
battenberg cakes *cg, cd, nf* + fig tarts *cg, cd, cn*  
coffee + white lion™ tea

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## packaged break enhancements

warm chocolate chip cookies • 3  
tater tot nachos • 4

\*break enhancements are priced per guest; as additions to existing  
per person break orders\*

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# a la carte selections

## beverage selections | priced per gallon

coffee + decaf + white lion™ tea	108
coffee + decaf   choice of: almond or soy	110
orange + grapefruit + cranberry	96
pink lemonade	94
iced tea	96

## from the bakery | priced per dozen

bagels + cream cheese	68
blueberry + cranberry + oat muffins <sup>cn, cd</sup>	68
gluten free muffins	68
almond + chocolate + butter croissants <sup>cd</sup>	68
apple turnovers + cream cheese danish	68
yogurt breads + banana bread <sup>cn, cd</sup>	68
coffee house donuts <sup>cd</sup>	68
house made pop tarts <sup>cd, cg, nf</sup>	70
warm cinnamon buns <sup>cn, cd</sup>	70
house made granola bars <sup>cn, cd</sup>	70
brownies + bars <sup>cn, cd</sup>	68
oatmeal raisin + chocolate chunk + snickerdoodle cookies <sup>cd, cg</sup>	68
lemon blueberry + cinnamon sugar + seasonal scones <sup>cg, cd</sup>	70
mini cupcakes <sup>cn, cd</sup>	68
rosemary apricot biscotti + almond biscotti <sup>cn, cd, cg</sup>	65
chef's selection mini desserts <sup>cn, cd, cg</sup>	80
cake pops <sup>cn, cd, cg</sup>	75
cheesecake pops <sup>cn, cd, cg</sup>	75
warm soft pretzels + grain mustard <sup>cd, cg</sup>	80
tea sandwiches   3 dz minimum order	96

## beverage selections | priced individually

pure leaf bottled teas + energy drinks	8
starbuck's iced coffee @	8*
tropicana juices	7
pepsi soft drinks	6.5
aquafina bottled waters	6.5
perrier sparkling waters	7.5
naked juice smoothies	8*
milk cartons	5

## packaged snacks | priced individually

yogurts	6.75*
cold cereals	8*
whole fruit	5.50*
mixed nuts   priced per pound	50
chips + pretzels   priced per pound	50
hard boiled eggs   priced per dozen	48
ice cream bars	7.50*
energy + low carb + protein bars	6
chips + pretzels + popcorn bags	5.75
granola bars	5.75
cheddar + mozzarella cheese sticks	7*
candy bars	4.75

## snack displays | priced per person

seasonal fruit display	15
local artisan cheese display	18
chips + salsa + guacamole	15.5
hummus + pita chips	14
house fried potato chips + french onion dip	14

\*perishable items charged as ordered



## starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf  
grape tomatoes + watermelon radish  
cauliflower hummus + sprouts  
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf  
duck prosciutto + pickled red onion  
roasted mcdowell's mushrooms + sliced egg  
garlic crouton  
balsamic vinaigrette gf, df, nf

baby arugula & frisee salad gf, cd, cn  
daikon radish + roasted beets + julienne pickled beets  
pistachio whipped goat cheese  
curried carrot puree  
basil lime vinaigrette

tunisian vegetable salad gf, df, nf, vg  
hydro bibb + blistered cherry tomato + roasted onion  
cucumbers + olives  
lemon mint vinaigrette

heirloom tomato & mozz salad gf, cd, nf  
roasted tomatoes + pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn  
romaine + red oak + feta  
cucumber + tomatoes + artichoke  
basil lime vinaigrette

## entrée | select one

*served with locally sourced, in season vegetables*

mustard & thyme chicken breast gf, cd, nf 55  
horseradish whipped potatoes + dijon cream

memphis dry rub chicken gf, cd, nf 54  
yukon gold mash + braised greens  
bbq sauce

seared salmon cg, cd, nf 56  
harvest mushroom & farro ragout

seared atlantic cod gf, cd, nf 58  
sweet pea mash + melted fennel ragout

petite beef tenderloin gf, cd, nf 65  
caramelized shallot yukon gold puree  
cabernet-rosemary reduction

gnocchi & turkey bolognese cg, cd, nf 59  
artichokes + roasted tomatoes + kalamata

glazed short ribs gf, cd, nf 63  
pecorino herbed polenta + mushroom compote  
tomato marmalade

power lunch salad bowl gf, df, nf 57  
grilled chicken + baby greens + spinach  
roasted carrots + quinoa + egg  
almonds + edamame  
citrus oregano vinaigrette gf, df, nf  
(tofu substitute available)

## dessert | select one

nutella panna cotta cd, cg, cn  
rosemary madeleine + caramelized apricot

white chocolate black forest cake cd, cg, nf  
dark chocolate + black cherry rum soaked cherries

lemon curd tart cd, cg, nf  
meringue + raspberry sauce

apple caramel jalousie cd, cg, cn  
almond pastry cream + calvados mousse

chocolate praline tart cd, cg, cn  
gianduja mousse + ganache + orange sauce

brie cheesecake cd, cg, cn  
fruit compote + honey tuille

for groups where special meals have not been requested  
our culinary team will provide a vegan, gluten free meal for 5% of your attendees  
refer to our planning fyi's page for additional special meal details



# lunch buffets

coffee + white lion tea | water  
day of week menu • 65 | non day of week menu • 72  
S

## sunday | executive deli

### soup + salads

roasted butternut squash & apple soup <sup>gf, df, nf, vg</sup>

'low country boil' seafood salad <sup>gf, df, nf</sup>  
shrimp + bay scallops  
roasted corn + red bliss potatoes + celery  
tarragon pinot grigio aioli

three bean salad <sup>gf, df, cn</sup>  
beans + tomato + radish  
sunflower seeds + feta (to top)  
champagne dijon vinaigrette

richardson farms collards salad <sup>gf, df, nf, vg</sup>  
garbanzo beans + dried cherries + ham (to top)  
mccutcheon's apple cider vinaigrette

### petite sandwiches

lobster roll <sup>cd, cg</sup>  
citrus aioli + micro celery + brioche

mango bbq chicken slider <sup>df, cg, nf</sup>  
potato slammer

house slaw <sup>df, gf, nf</sup>

open faced blt finger sandwich <sup>cd, cg, nf</sup>  
avocado spread + wheat

curry chickpea salad <sup>df, gf, nf, v</sup>  
gluten free wrap

### dessert minis

chocolate éclair <sup>cg, cd, nf</sup>  
apple cobbler <sup>gf, df, nf, v</sup>

## monday | french

### soup + salad

cream of five onion soup <sup>gf, cd, nf, vg</sup>

composed nicoise salad <sup>gf, df, nf, vg</sup>  
olives + french beans + egg  
capers + potatoes  
dijon vinaigrette  
**sliced tuna • 10**

yukon gold potato salad <sup>gf, v, nf, vg</sup>  
caramelized onions + dijon + herbs  
champagne vinegar

### entrees + sides

coq au vin | carrots + red wine sauce <sup>gf, df, nf</sup>  
beef bourguignon | mushrooms + pearl onions <sup>gf, df, nf</sup>

wild mushroom & white bean cassoulet <sup>gf, df, nf, v</sup>  
caramelized onion mash potato <sup>cd, gf, nf, vg</sup>  
local farmed vegetables <sup>gf, v, nf</sup>

french rolls <sup>cd, cg, nf</sup>

### dessert minis

chocolate pot de crème <sup>cd, gf, nf</sup>  
french macarons <sup>gf, cd, cn</sup>  
chocolate ganache cake <sup>gf, df, nf, v</sup>

## tuesday | asia

### soup + salad

tom yum soup <sup>gf, df, nf, contains chicken & fish stocks</sup>

pancit stir fry noodle salad <sup>gf, df, nf, v</sup>  
red & green peppers + corn + shaved radish  
citrus vinaigrette

edamame & quinoa salad <sup>gf, v, nf</sup>  
lime dressing

### entrees + sides

thai seafood red curry | coconut milk + sambal <sup>gf, df, nf</sup>  
vietnamese caramel chicken | fish sauce <sup>gf, df, nf</sup>

vegetable lo mein <sup>cg, df, nf</sup>  
jasmine rice <sup>gf, df, nf, v</sup>  
chili glazed vegetables <sup>gf, v, nf</sup>

condiments | cilantro + bean sprouts + lime wedges

bao buns <sup>df, cg, nf</sup>

### dessert minis

mango cheesecake <sup>cg, cd, nf</sup>  
mango mousse shooter <sup>gf, df, nf, v</sup>  
matcha mont blanc <sup>cg, cd, nf</sup>

fees apply for special plated meal requests – see our planning fyi's for details  
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# lunch buffets

coffee + white lion tea | water  
day of week menu • 65 | non day of week menu • 72  
S

## wednesday | tex-mex

### soup + salad

tortilla soup *gf, cd, nf, contains chicken stock*

chop-chop iceberg salad  
black beans + tomato + corn  
roasted peppers + corn tortilla strips  
thyme orange vinaigrette *gf, df, nf, vg*

### entrees + sides

beef barbacoa *gf, df, nf*  
braised chicken | grilled peppers + onions *gf, df, nf*

warm flour tortillas *cg, nf*

shredded lettuce + queso fresco  
pico de gallo + house roasted tomato salsa *gf, df, nf*  
sour cream + guacamole

seasoned latin rice *gf, v, nf*  
ruth's borracho beans *gf, v, nf*  
roasted local squash + mexican oregano *gf, df, nf, v*

corn muffins *cg, cd, nf*

### dessert minis

tres leches shooters *cd, cg, nf*  
passion fruit mousse shooters *df, gf, nf, v*  
churros + cinnamon-sugar + chocolate sauce *cd, cg, nf*

## thursday | corner deli

### soup + salad

tomato + cannellini bean soup *gf, df, nf, vg*

baby greens salad  
tomato + carrot + cucumber + goat cheese  
balsamic vinaigrette *gf, df, nf, vg*

israeli couscous salad *cg, v, nf*  
spinach + roasted tomatoes + onions  
yellow peppers + harissa vinaigrette

cobb salad  
romaine + red oak + hickory bacon + egg  
avocado + bleu cheese  
red wine vinaigrette *gf, df, nf*

### sandwiches

warm corned beef + swiss *cg, cd, nf*  
sauerkraut + russian dressing + flatbread

roast turkey + swiss *cg, cd, nf*  
lettuce + tomato + multi grain hero

black forest ham + muenster *cg, cd, nf*  
leaf lettuce + tomato + grain mustard + multigrain roll

black eyed pea salad  
gluten free wrap *gf, df, nf, v*

### dessert minis

cheesecake pops *cd, cg, nf*  
chocolate coconut macaroons *gf, cd, nf*  
chocolate ganache cake *gf, df, nf, v*

## friday | southern comforts

### soup + salad

local kale & white bean soup *gf, df, nf, vg*

caramelized peach salad *gf, df, nf, v*  
mixed greens + hominy + peaches  
candied pecans (on side) + goat cheese (on side)  
apple cider vinaigrette

southern smoked pasta salad *cg, df, nf, vg*  
chopped kale + corn + julienne red onion  
house smoked chicken (on the side)  
alabama bbq vinaigrette

### entrees + sides

geralds' famous fried chicken *gf, cd, nf*  
seared blue catfish | cajon carrot coulis *gf, df, nf*  
vinegar slaw *gf, df, nf*

roasted sweet potatoes *gf, df, nf, vg*  
richardson farms turkey braised greens *gf, df, nf*  
vegan baked beans *gf, df, v, nf*

corn muffins *cg, cd, nf*

### dessert minis

mud pie shooters *cd, cg, nf*  
caramelized peach crumble tart *cd, cg, nf*  
berry cobbler *gf, df, nf, v*

fees apply for special plated meal requests – see our planning fyi's for details  
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# lunch buffets

coffee + white lion tea | water  
day of week menu • 65 | non day of week menu • 72

## saturday | italian

### soup + salad

chef's selection vegetarian soup *gf, df, nf, vg*

caesar salad  
romaine + red oak  
shaved pecorino + garlic croutons  
house vinaigrette *gf, df, nf*  
house caesar dressing *cg, cd, nf*

build your own caprese  
salumi + roasted tomatoes + olives  
provolone + fresh mozzarella + pepperoncini  
artichokes + grilled peppers + chickpeas  
basil vinaigrette *gf, df, nf, vg*

### entrees + sides

herb roasted chicken breast | roasted tomato sauce *gf, df, nf*  
market fish | citrus + capers *gf, df, nf*

mushroom & pea paccheri pasta *cg, cd, nf*  
green lentils | tomatoes + olives + garlic confit *gf, df, nf, vg*  
local farmed vegetables + herb oil *gf, v*

lyon bakery focaccia

### dessert minis

orange ricotta cannoli *cg, cd, nf*  
firamisu shooters *cg, cd, nf*  
strawberry mousse shooter *gf, df, nf, v*

## any day | salad bar • 65

### chili + salad

national pastime chili *gf, df, nf*  
cheddar + green onion + sour cream

shaved endive & apple salad *gf, df, cn, vg*  
frisee + endive + mixed greens  
apple + green beans + feta crumbles (to top)  
almonds + sunflower seeds  
orange vinaigrette

tomato cucumber salad *cg, cd, nf*  
onion + feta  
dill + olives + radish

red quinoa salad *gf, v, nf*  
roasted vegetables + oregano vinaigrette

### salad + fixings

chilled chicken + apple wood smoked bacon  
baby spinach + kale + hydro bibb lettuce  
local tomatoes + chopped egg + shredded carrots  
radish + edamame  
candied pecans + parmesan + bleu cheese

red wine vinaigrette *gf, df, nf*  
creamy garlic vinaigrette *gf, cd, nf*  
shrimp • 6 | flank steak • 7

lyon bakery parker house rolls *cd, cg*

### dessert minis

jumbo chocolate chip cookies *cg, cd, nf*  
lemon bars *cg, cd, nf*

fees apply for special plated meal requests – see our planning fyi's for details  
orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# box meal offerings

select 3 entrees per event  
deconstructed, individual grab and go option \$60++

**entree** | lunch • 48 | dinner • 65

## entrees

roast beef + cheddar on pretzel roll <sup>cg, cd, nf</sup>  
roast beef + cheddar in roasted red pepper wrap  
corned beef + swiss on rye <sup>cg, cd, nf</sup>

smoked turkey + gouda on marble rye <sup>cg, cd, nf</sup>  
roasted turkey + swiss on multigrain hero <sup>cg, cd, nf</sup>  
turkey club wrap <sup>cg, df, nf</sup>

black forest ham + swiss on pumpernickel roll <sup>cg, cd, nf</sup>  
black forest ham + muenster on multigrain roll <sup>cg, cd, nf</sup>  
italian combo on seeded baguette <sup>cg, cd, nf</sup>

chicken salad on croissant <sup>cg, cd, nf</sup>  
country chicken genovese on multigrain <sup>cg, cd, nf</sup>  
egg salad on multigrain square <sup>cg, df, nf</sup>  
thai chicken garlic wrap <sup>cg, df, nf</sup>

vegetables on ciabatta + balsamic <sup>cg, cd, nf</sup>  
grilled vegetable hummus wrap <sup>cg, df, nf</sup>  
tomato + mozzarella on ciabatta <sup>cg, cd, nf</sup>

chicken caesar salad <sup>cg, cd, nf</sup>  
oriental chicken salad <sup>cg, df, cn</sup>  
ham & turkey chef salad <sup>gf, cd, nf</sup>

*gluten free sandwich selections available:*  
turkey + ham + chicken + veggie

**side salad** | included, select one\*

potato salad <sup>df, gf, nf</sup>  
macaroni salad <sup>cd, cg, nf</sup>  
fruit cup <sup>df, gf, nf</sup>  
pepperoni & cheese cup <sup>cd, gf, nf</sup>

\* more than 1 side salad selections will incur a fee

**boxed meal accompaniments** | included

chocolate chip cookie <sup>cd, cg, nf</sup>  
apple + bag of potato chips

**beverage selections** | priced per gallon

coffee + white lion™ tea	104
iced tea	96

**beverage selections** | priced individually

gold peak bottled teas + energy drinks	8
pepsi soft drinks & aquafina bottled waters	6.5

**box lunch branding & packaging\*\*** | priced per box

logo labels (vendor printed or provided by group)	3
custom container requests	15

\*\* box lunches can be customized with your logo, requiring a 10 day advance order notice

\*\* customer provided labels require receipt of labels 5 business days in advance

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



# cocktails + beer + bar snacks

## hosted package resort bar

### liquor

grey goose + bacardi superior  
knob creek + jack daniel's + johnnie walker black  
bombay sapphire + patron silver + crown royal  
remy martin vsop

### wine

estancia "pinnacle range" chardonnay  
l de lyeth cabernet sauvignon  
beringer white zinfandel

### beer

bud + bud lite  
corona + yuengling + heineken  
blue moon + sam adams  
devil's backbone striped bass pale ale

first hour	33
second hour + third hour	13
fourth hour + fifth hour	10

## hosted consumption bar | priced per drink

	deluxe	resort
cocktails	12.5	14.5
wine	14	16
craft beer	11.5	
beer (import/domestic)	10	
cordials	15	
o'doul's	9	
sodas/bottled water	6.50	
cash bar service	pricing, as listed above svc & tax inclusive \$1000 minimum per bar	

## hosted package deluxe bar

### liquor

absolut + bacardi superior + captain morgan spiced  
maker's mark + jack daniel's + johnnie walker red  
tanqueray gin + 1800 silver + canadian club  
courvoisier vs

### wine

j.w. morris chardonnay + j.w. morris merlot  
sycamore lane cabernet sauvignon  
beringer white zinfandel

### beer

bud + bud lite  
corona + yuengling + heineken  
blue moon + sam adams  
devil's backbone striped bass pale ale

first hour	32
second hour + third hour	11
fourth hour + fifth hour	8

## on tap bar walls | pricing available on request

## mule carts | pricing available on request

## bar snacks • 60 | priced per jar

salt + vinegar chick peas  
toasted edamame  
chili lemon rounds

## batch cocktails • priced per batch – 60 servings

the ole' thymor 900  
stoli vodka + thyme syrup + plum bitters + prosecco

sofia 950  
stoli vodka + blackberry puree + elderflower

out of the barrel old fashioned 980  
gaylord's private select woodford + bitters + orange

eight19 950  
makers mark + honey mint syrup + lemon + bitters

paloma fresca 880  
herradura tequila + lime + agave + grapefruit soda

## coffee & cordials • 15 | priced per drink

baileys + kahlua + amaretto  
whipped cream + chocolate shavings + candied orange

## adult milkshakes • 16 | priced per person (select 2)

mudslide • bananas foster • bourbon pecan pie

## guest suite bottle pricing | available on request

all alcoholic beverage is serviced by a tips trained gaylord star  
one (1) host bar provided for every 100 attendees – one (1) cash bar provided for every 150 attendees  
the sale and service of all alcoholic beverages is governed by maryland state liquor commission  
gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



# champagne + white

## champagnes + sparklings

segura viudas brut cava   spain white fruits + citrus + light floral	55
mumm brut prestige chefs de caves napa   california lemon blossom + spicy gingerbread	100
moët & chandon impérial champagne   france fruity + dry	145
domaine chandon rosé   california red cherry + ripe strawberry + watermelon	90
la marca prosecco, veneto   italy green apple + grapefruit + ripe lemon	65

## structured whites

meridian vineyards, santa barbara   california tropical citrus + honeysuckle + light oak	60
sonoma cutrer chardonnay, russian river   california pear + honeycrisp + baking spice	90
estancia chardonnay, monterey   california honey + sweet vanilla + oak	75
hess select chardonnay, monterey   california spiced baked apple + vanilla + lemon	70
j.w. morris chardonnay   california vanilla + pear + butterscotch	55

## crisp whites

chateau ste. michelle riesling columbia valley   washington acidic + white peach + apricot	60
obsession symphony white blend   california peaches + pineapple + ginger <i>symphony – chenin blanc</i>	65
pighin pinot grigio d.o.c. friuli grave   italy banana + pineapple + wisteria blossom	62
salmon creek pinot grigio   california melon + papaya + anise	55
brancott sauvignon blanc marlborough   new zealand crisp citrus + floral + tropical	55
provenance vineyards sauvignon blanc napa   california white grapefruit + pineapple + oak	65

## reserve whites\*

newton chardonnay sonoma county   california peach + honeysuckle + subtle oak	95
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\*case order applicable, based on availability

wine stewards are available for an additional \$225 fee  
the sale and service of all alcoholic beverages is governed by maryland state liquor commission  
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## rosés

smoketree | california 65  
 guava + apricot + quince  
*zinfandel – grenache – mourvedre - syrah*

m. chapoutier belleruche côtes du rhône | france 60  
 currant + cherry + strawberry  
*grenache – syrah - cinsault*

## bolder reds

estancia cabernet sauvignon, paso robles | california 75  
 blackberry + chocolate + toasted oak

l de lyeth cabernet sauvignon, sonoma | california 65  
 dark berries + baking spice + cocoa

bushwood estate petite syrah, paso robles | california 75  
 dark fruit + vanilla + pepper

agua de piedra gran seleccion malbec, mendoza | argentina 65  
 dark plum + chocolate + toasted oak

sycamore lane cabernet sauvignon | california 60  
 raspberry + red cherry + vanilla

## lighter reds

joel gott pinot noir, willamette valley | oregon 75  
 ripe cherry + red plum + vanilla

acacia pinot noir, carneros | california 70  
 plum + raspberry + black pepper

j lohr falcon's perch pinot noir, monterey | california 65  
 red cherry + strawberry jam + sage

mark west pinot noir, acampo | california 65  
 black cherry + plum + chocolate

clos du bois merlot, north coast | california 60  
 cherry + baking spice + mocha

j.w. morris merlot | california 55  
 dark berries + mocha + vanilla

## reserve reds\*

newton cabernet sauvignon north coast | california 105  
 blackberry + cassis + cocoa

newton claret north coast | california 95  
 cherry + vibrant fruit + integrated oak  
*merlot – cabernet sauvignon – petit verdot – carignan - syrah*

\*case order applicable, based on availability

wine stewards are available for an additional \$225 fee  
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 gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



# reception packages

priced per your event guest guarantee – dinner package pricing available

## chesapeake smokehouse • 125

### walkaround

house smoked local fish *gf, df, nf*  
pickled onion + whipped egg yolk  
ny style flatbread *cg, df, nf*

corn fritters *cg, cd, nf*  
red pepper remoulade *gf, cd, nf*

vegan cucumber salad *gf, df, nf*

smoked chicken wings *gf, df, nf*  
mango habanero bbq sauce *gf, df, nf*

### chesapeake

annapolis style baked oysters  
topped with bubbling crab dip

bloody mary oyster shooters *gf, df, nf*

jumbo lump crab cake action station+ *cg, cd, nf*  
silver queen corn & red bell pepper salad *gf, df, nf*

### smokehouse bbq

smoked brisket *gf, df, nf*  
house made pickles *gf, df, nf*

boiled baby potatoes *gf, df, nf*  
pork belly mac *cg, cd, nf*  
braised greens *gf, df, nf*

### dessert minis

strawberry shortcake shooters *cg, cd, nf*  
chocolate & marshmallow fudge cake *cg, cd, nf*

## dmv ballpark • 105

### walkaround

cobb shaker salad  
garden greens shaker salad

buffalo chicken egg roll *cg, cd, nf*  
blue cheese *cg, cd, nf*

old bay pretzel nuggets *cg, df, nf*  
creamy chesapeake crab dip *cg, cd, nf*

### hearty bites

b'more pit beef sliders *cg, cd, nf*  
horseradish sauce

black bean & veggie slider *cg, df, nf*  
adobo sauce

appegate organic beef hot dog bites *cg, df, nf*  
house pickled onions

build your own sweet potato ta-chos *gf, df, nf*  
pulled pork + crispy onions + slaw

### dessert minis

natty boh bread pudding *cg, cd, nf*  
smith island cake *cg, cd, nf*

## dc neighborhoods • 135

### eastern market

fire fly goat cheese & roasted asparagus *gf, cd, nf*

market crudité display  
cucumber yogurt dip *gf, cd, nf, vg*  
smoked tomato ranch *gf, cd, nf, vg*  
grain mustard vinaigrette *gf, df, nf, vg*

sliced rose da farms tenderloin *gf, df, nf*  
caramelized onions

### shaw

doro we't chicken stew *gf, df, nf*  
vegan yellow lentil stew *gf, df, nf*  
charred naan *cg, cd, nf*

### the wharf

maryland crab soup *gf, df, nf*  
market fish tacos *gf, df, nf*

### penn quarter

peking duck bao bun *gf, df, nf*  
udon noodle salad *cg, df, nf*

### capitol desserts

cherry blossom cupcakes *cg, cd, nf*  
chocolate dipped patriotic pretzel rods  
popped!republic capitol caramel & white house cheddar

fees apply for special plated meal requests

+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering  
orders of fewer than fifty (50) guests are subject to an additional \$200 preparation and labor charge



## chilled

crispy bourbon marinated chicken skewer <sup>gf, cd, nf</sup>  
corn puree + mango aioli

lobster gazpacho shooter <sup>gf, df, nf</sup>

citrus poached shrimp cocktail <sup>gf, df, nf</sup>  
spicy house cocktail sauce

tomato mozzarella skewer <sup>gf, cd, nf</sup>  
fresh mozzarella + local tomatoes + basil + balsamic

vegetable crudité shooters <sup>gf, df, nf</sup>  
spicy yuzu aioli

local goat cheese & roasted pepper crostini <sup>cg, cd, nf</sup>

roasted tomato bruschetta <sup>cg, cd, nf</sup>  
ricotta + garlic toast

mini maine lobster roll <sup>cg, cd, nf</sup>

angel's crab salad & watermelon bites <sup>df, gf, nf</sup>  
citrus aioli

seared beef tenderloin <sup>cg, cd, nf</sup>  
potato cake + foie gras + lingonberry glaze

yellow tail hamachi & pickled vegetable skewer <sup>gf, df, nf</sup>  
edamame wasabi puree

## hot

nashville hot chicken <sup>cg, cd, nf</sup>

petite maryland crab cake <sup>cg, cd, nf</sup>  
old bay aioli

asparagus in phyllo <sup>cd, cg, nf</sup>  
asiago cheese

kale & vegetable dumpling <sup>v, cg</sup>  
sweet soy

shrimp tempura <sup>cd, cg, nf</sup>  
sweet chili

wild mushroom tart <sup>cg, cd, nf</sup>

bulgogi beef skewers <sup>cg, df, nf</sup>

lamb pakora <sup>cg, df, nf</sup>  
mango chutney

thai chicken meatball <sup>gf, df, nf</sup>  
sweet soy

duroc pork belly lolli's <sup>gf, df, nf</sup>  
black pepper maple glaze

## hot

spicy korean steak taco <sup>cg, df, nf</sup>

crispy mac & cheese bites <sup>cg, cd, nf</sup>  
spicy ketchup

chicken lemongrass pot sticker <sup>cg, cd, nf</sup>  
cilantro ginger ponzu

vegan aloo tiki <sup>gf, df, nf</sup>  
tamarind chutney

quinoa & zucchini fritter <sup>gf, cd, nf</sup>  
tomato marmalade

• • • • •

## packaged pricing\*

**select 4** • 34    **select 5** • 42    **select 6** • 51

\*packaged menus are ordered for the guarantee noted on the event order; a la carte pricing applies thereafter\*

minimum order of 25 pieces  
one butler passing attendant is suggested for each of your 100 guests  
fees apply for special plated meal requests



# reception stations

+ chef attendance required

## local oyster bar<sup>gf</sup> • 36

shucked local va + md oysters  
crispy oysters bites + cabbage  
spicy remoulade + spiked cocktail + mignonette  
(based on 4 pieces per person)

## mercado tacos<sup>cg</sup> • 28

pulled beef barbacoa + al pastor pork  
spicy chopped chicken  
guacamole + crema + salsa roja  
sour cabbage slaw + tortilla

## maryland crab • 34

crab salad sliders + tomato + lettuce<sup>cd, cg</sup>  
broiled crab cakes + old bay aioli<sup>cd, cg</sup>  
house made chips  
(based on 3 pcs total per person)

## bombay • 28

chicken tikka + saffron basmati  
curried potatoes + spicy pakoras  
vegetable samosas + warm naan  
cilantro tamarind chutney

## dim sum<sup>cg</sup> • 32

assorted steamed and fried dim sum  
lemongrass chicken pot stickers  
steamed pork wontons  
shrimp dumplings + vegetarian spring rolls  
soy sauce + chinese hot mustard + sweet chili

## noodle bar<sup>cg</sup> • 27

ramen noodles + udon noodles  
roasted blue star pork belly  
shitake mushrooms + green onion + bean sprouts + egg + corn  
vegetarian white miso broth + ginger-garlic-soy roasted chicken broth  
(requires 2 chef attendants per station)

## lobster mac • 30

lobster mac<sup>cg, cd, nf</sup>  
four cheese & garlic-brandy sauce + smoked applewood bacon

veggie mac<sup>cg, cd, nf</sup>  
zucchini + parker farms butternut squash  
roasted peppers + mushrooms + broccollini

## pasta plus select 2 • 28

garganelli<sup>cd, cg, nf</sup>  
bay scallops + shrimp + smoked mussels

cavatappi<sup>cd, cg, nf</sup>  
beef + pork + san marzano bolognese + rapini

fussili<sup>cd, cg, nf</sup>  
grilled chicken + peas + local mushrooms + wine

orecchiette<sup>cd, cg, nf</sup>  
crushed tomatoes + spinach + chili flake + eggplant

roasted vegetable ravioli<sup>cd, cg, cn</sup>  
pesto cream

## pasta enhancement

accompanying salad • 6

## house smoked pulled pork shoulder<sup>gf, df, nf</sup> • 25

bbq sauce x2 + slaw + potato rolls

## snake river farms wagyu<sup>gf</sup> • 32

horseradish sour cream + lyon bakery artisan rolls

## maple glazed true north salmon<sup>df, gf, nf</sup> • 27

cucumber pineapple relish<sup>cg</sup>

## roasted turkey breast<sup>gf</sup> • 24

dijon gravy + lyon bakery artisan rolls

## brazilian churrascaria<sup>gf, df, nf</sup> • 25

chicken + feijoado bean stew<sup>gf, df, nf</sup> + chimichurri<sup>gf, df, nf</sup>  
sausage • 5 | steak • 7

• • • • •

## carving enhancements

accompanying vegetable • 5  
accompanying starch • 8

fees apply for special plated meal requests – see our planning fyi's for details  
+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering  
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge



# reception stations

+ chef attendance required

## **sicilian focaccias** select 2 • 24 | select 3 • 30

margherita <sup>cd, cg, nf</sup>  
tomato + mozz

carne <sup>cd, cg, nf</sup>  
pepperoni + salami + mozzarella + basil

new york <sup>cd, cg, nf</sup>  
meatballs + mozzarella + crushed tomato

italian sausage <sup>cd, cg, nf</sup>  
kalamata + caramelized onion + oregano

wild mushroom & fontina <sup>cd, cg, cn</sup>  
parmesan cream + spinach + pesto

## **sliders** select 2 • 26 | select 3 • 35

24 hour short rib <sup>cd, cg, nf</sup>  
caramelized onions + cheddar

mango bbq chicken <sup>df, cg, nf</sup>  
potato roll

house slaw <sup>df, gf, nf</sup>

aplegate organic beef hot dog slider <sup>cd, cg, nf</sup>  
brioche roll

maryland crab cake <sup>cd, cg, nf</sup>  
old bay aioli + brioche

house made chips

## **ice cream bar+** • 24

ice cream whoopee pies  
seasonal ice creams + whoopee pies <sup>cg, cd</sup>

sundae bar + chocolate + vanilla + strawberry  
assorted sundae toppings

## **taste of philippines** • 32

pancit (stir fried rice noodles) <sup>df, gf, nf, vg</sup>  
pork lumpia (fried springroll) <sup>cd, cg, nf</sup>  
chicken adobo <sup>df, gf, nf</sup> + garlic fried rice <sup>df, gf, nf, vg</sup>  
kinilaw (fish ceviche) <sup>df, gf, nf</sup>

## **sushi display** • 30

california + spicy tuna + nigiri  
(based on four pieces per person)

## **upgraded sushi display** • 40

crunchy tempura roll + spicy lobster roll  
dragon rolls + rainbow rolls

nigiri + smoked salmon + tuna  
salmon + hamachi  
(based on four pieces per person)

## **miniature pastries** select 4 • 30

signature gaylord s'mores <sup>cd, cg</sup>  
mojito lime tart <sup>cd, nf, cg</sup>  
pineapple tres leches cupcakes <sup>cd, cg</sup>  
french macarons <sup>gf, cn</sup>  
charlotte russe <sup>cd, cg</sup>  
brie cheesecake minis <sup>cd, cg</sup>  
almond roche tart <sup>cd, cg</sup>  
chambord shortcake <sup>cd, cg</sup>

## **antipasto** • 29

prosciutto + salumi + capicola  
mozzarella + provolone + bruschetta relish  
roasted tomatoes + grilled peppers  
grilled artichokes + grilled squash  
bruschetta relish  
olives + grissini + assorted breads

## **mezzas** • 25

hummus + tabbouleh + feta  
falafel + marinated peppers  
cucumber salad + tzatziki  
pita chips + warm naan

## **artisan cheeses** • 26

rotating selection of local & small batch cheeses  
water crackers + assorted breads

## **local market vegetables** • 19

cucumber yogurt dip <sup>gf, cd, nf</sup>  
smoked tomato ranch <sup>gf, cd, nf</sup>  
grain mustard vinaigrette <sup>gf, df, nf</sup>

## **chips + dip** • 21

warm maryland crab + artichoke dip <sup>cg, cd, nf</sup>  
balsamic french onion dip <sup>gf, cd, nf</sup>  
corn tortilla chips + sliced sourdough + house made chips

## **made to order churros+** <sup>cn, cd, cg</sup> • 22

chili chocolate + cinnamon sugar  
(based on 2 pieces per person)

fees apply for special plated meal requests – see our planning fyi's for details  
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge



## starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf  
grape tomatoes + watermelon radish  
cauliflower hummus + sprouts  
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf  
duck prosciutto + pickled red onion  
roasted mcdowell's mushrooms + sliced egg  
garlic crouton  
balsamic vinaigrette gf, df, nf

baby arugula & frisee salad gf, cd, cn  
daikon radish + roasted beets + julienne pickled beets  
pistachio whipped goat cheese  
curried carrot puree  
basil lime vinaigrette

tunisian vegetable salad gf, df, nf, vg  
hydro bibb + blistered cherry tomato + roasted onion  
cucumbers + olives  
lemon mint vinaigrette

heirloom tomato & mozz salad gf, cd, nf  
roasted tomatoes + pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn  
romaine + red oak + feta  
cucumber + tomatoes + artichoke  
basil lime vinaigrette

## entrée | select one

*served with locally sourced, in season vegetables*

lemongrass ginger atlantic salmon cg, cd, nf 94  
jasmine rice + pineapple cucumber relish  
maple soy glaze

seared rockfish gf, df, nf 98  
stewed cannellini beans + arugula pesto

roast chicken gf, cd, nf 87  
marble potatoes + parsnip puree  
bourbon-peach glaze

forest mushroom chicken breast gf, cd, nf 89  
marble potatoes + melted leeks

grilled filet gf, cd, nf 105  
horseradish whipped potatoes  
rosemary reduction

ny striploin gf, df, nf 110  
fingerling potatoes + roasted 'roots' hash  
merlot reduction

filet of beef + herb crusted seabass gf, cd, nf 125  
garlic whipped potatoes  
herb roasted tomato couli

wagyu loin + maryland crab cakes cg, cd, nf 150  
charred corn risotto + duroc pork belly  
grain mustard

## dessert | select one

s'mores bar cg, cd, cn  
florentine graham crust + brownie + ganache  
chocolate mousse + marshmallow

pistachio orange cake cg, cd, cn  
mousse + raspberry jam

mascarpone & citrus cheesecake cg, cd, cn  
riesling poached pears + strawberry sauce

seasonal crème brulee cg, cd, cn  
fruit compote + honey tuille

passionfruit tiramisu cg, cd, cn  
coconut rum + pine nut biscotti

chocolate dome cg, cd, cn  
red current jam + feuilletine crunch

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## plated dessert enhancements

custom logo\* • 3  
dessert trios • 5

\*custom logos require 5 business days advance order notice, pricing subject to change based on style of logo requested\*

for groups where special meals have not been requested our culinary team will provide a vegan, gluten free meal for 5% of your attendees refer to our planning fyi's page for additional special meal details



## my harbor • 135

### soup + salad

md crab soup *gf, df, nf*

beet salad *gf, cd, nf, vg*

red + yellow beets + mixed greens + frisee  
crumbled goat cheese (on side) + pistachios  
sherry yogurt dressing

chop salad station

cherry tomatoes + cucumbers + shredded carrots  
garlic croutons + bacon bits  
creamy roasted garlic vinaigrette *gf, cd, nf*  
balsamic vinaigrette *gf, df, nf*

mushroom salad *gf, df, nf, vg*

roasted shallots + toasted pine nuts  
lemon thyme dressing

### action + carving

seared to order maryland crab cakes+ *cg, cd, nf*  
old bay remoulade

house smoked pulled pork shoulder+ *gf, df, nf*  
bbq x2 + slaw + potato rolls

### entrees + sides

beef tenderloin | roast garlic reduction *gf, df, nf*

caramelized onion & yukon gold potato puree *gf, cd, nf, vg*  
roasted root hash *gf, df, nf, vg*  
locally farmed seasonal vegetables *gf, v, df, nf*

lyon bakery parker house rolls

### dessert minis

oreo lime tarts *cd, cg, nf*

boston cream pie mini cupcakes *cd, cg, nf*  
strawberry mousse shooter *gf, df, nf, v*

## little italy • 120

### soup + salad

tomato basil bisque *gf, df, nf, vg*

petite ravioli salad *cg, cd, nf, vg*

charred asparagus + roasted tomatoes  
kalamata olives

farmers market salad

mixed greens + cucumbers + tomatoes  
carrots + radishes + croutons  
balsamic vinaigrette *gf, df, nf*  
herb buttermilk dressing *cg, cd, nf*

### carving

herbed striploin+ *gf, df, nf*

balsamic cipollini reduction *cg, cd, nf* + sesame buns

### entrees + sides

chicken piccata | lemon caper beurre blanc *gf, cd, nf*  
slow braised short rib | red wine reduction *gf, df, nf*

green lentils | tomatoes + olives + garlic confit *gf, df, nf, vg*  
herbed polenta *gf, df, vg, nf*  
locally farmed vegetables *gf, v, nf*

focaccia + ciabatta

### dessert minis

amaretto panna cotta *gf, cd, nf*

chocolate ganache cake *gf, df, nf, v*  
cherry ricotta torte *cg, cd, nf*

## the potomac • 110

### soup + salad

chef's selection soup *gf, df, nf, vg*

heirloom tomato salad

watercress + shaved fennel + kalamata + tofu  
green harissa *gf, df, nf, v*

garden greens

cherry tomato + red onion + olives

cucumbers + crouton

peppercorn ranch *cg, cd, nf* + balsamic vinaigrette *gf, df, nf*

### entrees + sides

herbed flat iron | caramelized onion + peppercorn *gf, df, nf*  
roasted chicken breast | pan roasted mushrooms *gf, df, nf*

roasted marble potatoes *gf, df, nf, v*

locally farmed seasonal vegetables *gf, df, v, nf*

lyon bakery parker house rolls

### dessert minis

passion fruit meringue tarts *cd, cg, nf*

french macarons *cg, cd, cn*

cranberry cobbler *df, gf, nf, v*

fees apply for special plated meal requests – see our planning fyi's for details

+an additional \$225 labor charge applies based on two (2) hours of service

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering  
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge

