

## RESIDENCE INN MEETING & EVENT MENU.



**Residence Inn by Marriott®**  
**Arlington Capital View**

2850 South Potomac Avenue, Arlington, VA 22202  
T 703-415-1300 | F 703.413.3649

## BREAKFAST.



### Basic continental breakfast.

Orange, grape fruit and cranberry juice  
Whole seasonal hand fruit  
Assorted pastries, house baked muffins and breakfast breads  
Bagels with whipped butter and cream cheeses  
Coffee and tea service  
**\$18 / guest**

### Crystal continental breakfast.

Orange, grape fruit and cranberry juice  
Cut fruits, melon, and berries with vanilla-maple yogurt  
Assorted pastries, house baked muffins and breakfast breads  
Bagels with whipped butter and cream cheeses  
Coffee and tea service  
**\$22 / guest**

## LUNCH.



### Plated lunch.

Choice of one salad and one dessert  
Choice of entrée  
Fresh bread service  
Chef's choice of seasonal vegetables  
Coffee and tea service  
Price varies according to entrée selection.

### Salad.

Potomac gardens mix green Salad  
Assorted greens, cucumbers, tomatoes, carrots,  
crumble blue cheese and candied pecans

Classic wedge  
Iceberg wedge, red onions, hickory bacon and ranch  
dressing

Crystal City Caesar  
Chopped romaine, house made croutons, Parmigiano-  
Reggiano, marinated olives and roast red peppers

Capital View salad  
Spinach, goat cheese, pine nuts, orange segments and  
pickled beets

### Dessert.

Caramel apple pie with vanilla ice cream  
Molten chocolate lava cake with raspberry coulis  
Crème brulee cheesecake with rich white chocolate

## LUNCH. (CONTINUED)

### Plated entrees.

#### Beef.

Sweet soy marinated flat iron steak, charred tomato sauce and Yukon gold puree

**\$34 / guest**

Grilled NY strip steak, balsamic cipollini onion demi and au gratin potatoes

**\$36 / guest**

#### Chicken.

Pistachio crusted chicken breast, asparagus cream and roasted fingerling potatoes

**\$28 / guest**

Pan seared chicken breast, wild mushroom ragout and seasonal polenta

**\$29 / guest**

#### Fish.

Grilled Salmon, port wine butter sauce and wild rice medley

**\$31 / guest**

Stuffed flounder with spinach and shallots, saffron cream and basil infused orzo

**\$31 / guest**

## LUNCH. (CONTINUED)

### Lunch buffet.

#### Corner market.

Soup of the day  
Country garden salad with ranch and red wine vinaigrette  
Roasted potato salad with caramelized onions and Dijon  
Roasted turkey, Virginia ham, and roast beef sirloin  
Sharp cheddar, Swiss  
Artisan breads & rolls  
Bibb lettuce, red onions, tomato, olives, pickles  
Mayo, yellow and brown mustards, horseradish cream  
Brownies and blondies  
**\$29 / guest**

#### Texas BBQ.

Soup of the day  
Sweet corn bread and rolls  
Iceberg wedge salad with bacon, tomatoes, red onion, cucumber and blue cheese dressing  
Chili rubbed beef brisket  
Baked cut chicken  
Corn and pepper sauté  
Yukon gold smashed potatoes with garlic and chives  
Carrot cake  
**\$32 / guest**

#### Tuscan.

Soup of the day  
Caesar salad  
Fusilli pasta with basil marinara  
Herb grilled chicken breast with balsamic, roasted tomatoes and lemon butter  
Seared salmon with pomodoro sauce  
Garlic fingerling potatoes  
Oven roasted ratatouille  
Tiramisu  
**\$33 / guest**

### Chesapeake.

Soup of the day  
Garden Salad with fresh vegetables with ranch and balsamic dressing  
Thin sliced grilled flank steak with cabernet gravy  
Fried chicken  
Garlic whipped potatoes  
Green beans and sun dried tomatoes  
Brownies and blondies  
**\$32 / guest**

### Comfort.

Soup of the day  
Cobb salad with egg, onion, tomato, blue cheese and ranch  
Grilled chicken breast with pineapple BBQ  
Blackened salmon with Cajun cream  
Braised greens with smoked turkey  
Baked yams  
Chocolate cake  
**\$33 / guest**

## BREAKS.



### Sweet and salty.

House baked cookies and brownies  
Bags of chips, pretzels and white cheddar popcorn  
Coffee and tea service  
Soft drinks and bottled water  
**\$14 / guest**

### The market.

Cut Melon, fruits and berries  
Imported and domestic cheeses with sesame flatbreads,  
crackers and baguette  
Coffee and tea service  
Soft drinks and bottled water  
**\$18 / guest**

### The mezzas.

Garlic hummus with olive oil pita  
Baba ghounsh with carrots and celery hearts  
fresh marinated mozzarella and tomato with  
Balsamic syrup  
Feta with chili flake and thyme  
Sparkling and still bottled water  
**\$12 / guest**

### Chips and dip.

House made potato chips with French onion dip  
Pretzels with buttermilk ranch  
Tortilla chips with jalapeno cheese and salsa  
Warm spinach and artichoke dip with pita and baguette  
Coffee and tea service  
Soft drinks and bottled water  
**\$16 / guest**

### Beverage break.

Coffee and decaffeinated coffee  
Herbal teas  
Soft drinks and bottled water  
**\$11 / guest**

## DINNER.



### Plated dinner.

Choice of one salad and one dessert  
Choice of entrée  
Fresh bread service  
Coffee and tea service  
Price varies according to entrée selection.

### Dessert.

Triple chocolate charlotte  
Tiramisu  
Caramel pear  
Fruit tart

### Salad.

Potomac gardens mix green salad  
assorted greens, cucumbers, tomatoes, carrots,  
crumble blue cheese and candied pecans

Classic wedge  
iceberg wedge, red onions, hickory bacon and ranch  
dressing

Crystal City Caesar  
Chopped romaine, house made croutons, Parmigiano-  
Reggiano, marinated olives and roast red peppers

Capital View Salad  
spinach, goat cheese, pine nuts, orange segments and  
pickled beets

## DINNER. *(CONTINUED)*

### Plated entrees.

#### Chicken.

Honey roasted chicken

With chive-chardonnay cream sauce, whipped potatoes, beans and baby carrots

**\$45 / guest**

Seared chicken fusilli

with crushed tomato-caper sauce, with oven roasted ratatouille & herbs

**\$42 / guest**

#### Fish.

Lemon grilled swordfish

with rosemary butter, basil new potatoes, root vegetables & asparagus

**\$49 / guest**

Atlantic Salmon filet

with Mediterranean orzo, lemon red pepper pesto-cream, asparagus

**\$47 / guest**

#### Beef.

Seared Sirloin

with cabernet reduction, roasted shallot whipped potatoes, grilled asparagus and peppers

**\$49 / guest**

Duroc apple marinated bone-in pork chop

with calvados-onion sauce, roasted fingerling potatoes, baby carrots & broccolini

**\$47 / guest**

## EQUIPMENT RENTALS.



### Microphones.

Wireless hand held	\$160 / day
Wireless lavalier	\$160 / day
Standing	\$60 / day
Tabletop	\$60 / day
Push to talk	\$75 / day

### Mixers.

4 Channel	\$55 / day
8 Channel	\$120 / day
16 Channel	\$150 / day

### Sound.

Hotel patch to house sound	\$75 / day
Outside AV patch to sound	\$200 / day
Computer speakers	\$65 / day

### Phones.

Dial 9 phone line	\$110 / day
Direct dial phone line (did)	\$200 / day
Polycom speaker phone with DID line	\$260 / day
Getner box with phone line	\$350 / day

### Projectors.

LCD projector	\$700 / day
---------------	-------------

### Screens.

8' tripod	\$60 / day
10' cradle	\$130 / day
7.5'x10'	\$350 / day
Pipe & drape (per foot)	\$20 / day

### Support package.

(Required when bringing own LCD projector)  
Includes screen, projection stand, power strip, extension cord, VGA cable  
**\$175 / day**