

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