



## EVENT MENU

## WELCOME TO AC HOTELS

It's time to enjoy your event. Our talented event team is ready to serve you the best creative eats and drinks inspired by the area. AC Hotel National Harbor Washington, DC Area is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure your event is a success.

### Keys to Success:

- Elegant/intimate setting with ample space
- Attentive service
- Free Wi-Fi in meeting space and sleeping rooms
- Localized menu
- AC Kitchen
- AC Lounge<sup>SM</sup>





# BREAKFAST

10-person minimum for all breakfast packages

All Orders Must Be Placed 72 Hours In-Advance

# BREAKFAST

## AMERICAN CLASSIC (Nuts)

Assorted Homemade Muffins, Croissants, Tea Breads, Scones and Bagels with Sweet Butter, Preserves And Cream Cheese

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Fresh Juices

\$15.95/Guest

## SANTE FE CORRAL

Burritos With Eggs, Cheddar, Peppers And Onions With Salsa And Sour Cream Sausage Links

Cottage Home Fries

Fruit Salad

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Fresh Juices

\$34.95/Guest

## CORPORATE START UP

Scrambled Eggs, Roasted Root Vegetables, Fruit Salad, Gourmet Pop Tart

Coffee, Teas, Juice

\$32.95/Guest

## THE CONTINENTAL

Assorted Homemade Muffins, Croissants, Tea Breads, Danish, Scones And Bagels  
Fruit Salad

Assorted Nantucket Nectars Juice

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

\$22.95/Guest

## FRESH START (Nuts)

Assorted Mini Muffins and Tea Breads

Assorted Low Fat Yogurts With Granola

Fruit Salad

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Fresh Juices

\$18.95/Guest

## AC ALL AMERICAN FULL BREAKFAST

Scrambled Eggs, Applewood Smoked

Bacon, Potatoes O'Brien, Fruit Salad,

Coffee, Teas, Juice

\$32.95/Guest

## EUROPEAN BREAKFAST

Petite French Mix- Mini Almond, Chocolate, Multigrain, and Plain Croissants  
Orange Honey Butter and Mango  
Strawberry Jam

Fruit Salad

Greek Yogurt

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Fresh Juices

\$26.95/Guest

## POPTART AND SAVORY DONUT START

Mini Spring Summer Poptarts- Nutella, Peaches, and Cream and Strawberry Balsamic

Mini Savory Donut- Bacon Green Onion, Cheddar Jalapeno, and Smoked Salmon

Specialty Yogurt Parfait- Cherry, Peach, or Tropical Fruit

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Fresh Juices

\$26.95/Guest



## BREAKFAST- ADD ONS

**-MINI CROISSANT DONUT-**Cinnamon Sugar,  
Maple Bacon, and Nutella  
\$5.00/Guest

**-MINI SAVORY DONUT-** Bacon Green Onion,  
Cheddar Jalapeno, and smoked Salmon  
\$3.95/Guest

**-TEA BREADS-** Banana Chocolate Chip,  
Lemon, Marble, and Zucchini  
\$7.49/Guest

**-MUFFINS-** Blueberry Crumb, Bran Raisin,  
Brown Sugar Peach, and Spiced Banana  
\$4.49/Guest

**-SCONES-** Bacon Gruyere, Cherry Lime, Pecan  
Butterscotch, and S'Mores  
\$4.49/Guest

**-APPLEWOOD SMOKED BACON-**  
\$6.95/Guest

**-TURKEY BACON-**  
\$6.95/Guest

**-CHICKEN APPLE SAUSAGE-**  
\$7.95/Guest

**-SAUSAGE LINKS-** Pan Seared Pork  
Sausage Links  
\$5.95/Guest

**-NEW POTATO HOME FRIES-** Smoked  
Paprika, Garlic, Olive Oil, Salt & Pepper  
\$7.95/Guest

**-TRADITIONAL OATMEAL-** Raisins &  
Brown Sugar  
\$5.95/Guest

**-HOT BREAKFAST SANDWICHES-**  
Egg, Cheese, Bacon Or Sausage On  
Biscuit  
\$9.95/Guest  
\$10.95/Guest (On Croissant)

**-NEW YORK BAGEL BAR-**  
Assorted Bagels With Plain And Vegetable  
Cream Cheese  
\$8.95/Guest

**-SCRAMBLED EGGS (Gluten Free)-**  
\$8.95/Guest

**-FRESH FRUIT SALAD- Seasonal Fruits  
And Berries**  
\$8.95/Guest

**-COTTAGE HOME FRIES-** Red Bliss  
Potatoes with Sautéed Onions  
\$7.95/Guest







# LUNCH

10-person minimum for all Lunch packages

All Orders Must Be Placed 48 Hours In-Advance

## LUNCH

### **SALAD**

#### **Grilled Chicken Caesar**

Grilled Chicken, Rustic Croutons And Shaved Parmesan Reggiano On Romaine Lettuce With Classic Caesar Dressing

\$24.95/Guest

\*Soda & Water Package Included

#### **New Mexico BBQ Ranch (Gluten Free)**

Grilled Cumin Chicken Breast, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips And Jalapeno Jack Cheese On Mixed Greens With Honey BBQ Randy Dressing

\$25.95/Guest

\*Soda & Water Package Included

### **SIGNATURE SANDWICH PRIX FIXE**

Sandwiches- Roasted Turkey, Honey Ham, Roast Beef, Tuna, Chicken Salad And Grilled Vegetables

New Potato Salad With Dill (Gluten Free)-

New Potatoes, Sour Cream, Dill And Mayonnaise

Mixed Green Salad (Gluten Free) Mixed Greens, Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette Homemade Gourmet Cookies And Bars (Nuts)

\$34.95/Guest

\*Soda & Water Package Included

### **PRETZEL ROLL AND CIABATTA BUN SANDWICH PRIX FIXE**

Grilled Chicken, Smoked Turkey, Ancho Brisket, Italian Ham, And Grilled Portobello Mixed Green Salad (Gluten Free) Mixed Greens, Grape Tomatoes, Carrots, And Mushrooms With Ranch Dressing Bowtie Pasta Salad Arugula, Toasted Pine Nuts, Asparagus, Tomatoes, Parmesan Reggiano And Lemon Vinaigrette Mini Signature Cupcakes Chocolate Peanut Butter, Red Velvet, Triple Lemon And Vanilla

\$35.95/Guest

\*Soda & Water Package Included

### **SIGNATURE WRAPS PRIX FIXE**

Chicken, Turkey, Brisket, Tuna Salad, And Grilled Vegetables Grilled Corn And Yukon Potato Salad (Gluten Free), Cider Dijon Vinaigrette Caesar Salad-Romaine Lettuce, Grape Tomatoes, Parmesan Cheese And Croutons With Caesar Dressing Mini Whoopie Pies-Chocolate Chip, Red Velvet And S'More

\$35.95/Guest

\*Soda & Water Package Included

### **CANARY WHARF**

Panko Crusted Tilapia, Lemon Caper Sauce Mediterranean Orzo-Pine Nuts, Plum Tomatoes, Onions And Olive Oil Baby Kale Salad, Sweet Potato, Apple, Pecans And Pita Croutons With Lemon Vinaigrette Mini Key Lime Cannoli's-Key Lime Mascarpone

\$42.95/Guest

\*Soda & Water Package Included

### **IN THE GARDEN**

Herb Garden Chicken (Gluten Free) Lemon Herb Chicken Breast and Julienne Vegetables With Chablis Pan Sauce Mixed Green Salad (Gluten Free) Mixed Greens, Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette Bars (Nuts) - Brownie, Latte, Peanut Butter Blondie And Raspberry Bars

\$40.95/Guest

\*Soda & Water Package Included



# LUNCH

## **BUILD YOUR OWN “SEOUL” FOOD TACOS**

Korean Fried Chicken Tacos- Korean Fried Chicken, Soy Garlic Sauce, Flour Tortilla And Sriracha  
Soba Noodle Lo Mein  
Asian Slaw- Cabbage, Carrots, Edamame, Peanuts, Rice Vinegar and Sesame Oil  
Mini Cream Puffs

\$44.95/Guest

\*Soda & Water Package Included

## **COUNTRY PICNIC**

Southern Fried Chicken, Cajun Seasoning  
New Potato Salad With Dill-Sour Cream, Mayonnaise, Salt And Pepper  
Chop Salad (Gluten Free) - Romaine, Bacon, Monterey Jack, Grape Tomatoes, Grilled Corn And Carrot With Honey Barbecue Ranch Dressing  
Brownies And Red Velvet Cookies

\$40.95/Guest

\*Soda & Water Package Included

## **GREEK ISLAND GRILL**

Kebabs (Gluten Free) - Greek Marinated Beef, Chicken Or Vegetables With Tzatziki Sauce  
Cardamom Basmati Rice Pilaf (Gluten Free) - Basmati Rice, Cardamom, Onion, Celery And Carrots  
Cucumber Tomato Salad (Gluten Free)- Plum Tomatoes, Cucumbers, Carrots, Dill And Cider Vinaigrette  
Bars (Nuts) - Brownie, Latte, Peanut Butter Blondie And Raspberry Bars

\$40.95/Guest

\*Soda & Water Package Included

## **SOUTHERN ITALY**

Baked Ziti Bolognese Ground Beef, Mozzarella, Ricotta And Parmesan With Roasted Tomato Sauce  
Caesar Salad-Romaine, Grape Tomatoes, Parmesan And Croutons With Creamy Caesar Dressing  
Mini Whoopie Pies-Chocolate, Red Velvet And S'More

\$40.95/Guest

\*Soda & Water Package Included

## **MEMPHIS BARBEQUE**

Pulled Chicken Or Pork Sandwich- Pulled Chicken Or Pork, Kansas City Barbeque Sauce And Worcestershire With Kaiser Roll  
Coleslaw (Gluten Free)- Cabbage And Carrots With Cider Vinaigrette  
Grilled Corn And Yukon Potato Salad (Gluten Free) - Grilled Corn And Yukon Potatoes With Cider Dijon Dressing  
Signature Mini Cupcakes (Nuts)  
Chocolate Peanut Butter, Red Velvet, Triple Lemon And Vanilla

\$40.95/Guest

\*Soda & Water Package Included

## **SANTA CATALINA**

Heirloom Bruschetta Red Snapper- Basil White Wine Olive Oil Sauce  
Basmati Rice Pilaf- Onions, Parsley, Pepper and Salt  
Greek Mixed Green Salad- Red Wine Vinaigrette  
Cake Pops

\$45.95/Guest

\*Soda & Water Package Included





## LUNCH- ADD ON

### **GRILLED CORN & YUKON POTATO SALAD**

Cider Dijon Vinaigrette  
\$7.99/Guest

### **NEW POTATO SALAD WITH DILL**

New Potatoes With Sour Cream, Fresh Dill, and Mayonnaise  
\$7.99/Guest

### **GREEN GARDEN COUSCOUS**

Pistachio, Arugula Herbs, Caramelized Red Onions And Jalapeno  
\$8.99/Guest

### **ORZO PASTA SALAD WITH CHIMICHURRI SAUCE**

Spinach, Feta, Cilantro And Lime  
\$8.99/Guest

### **VEGETARIAN SHEPHERD'S PIE (VEGETARIAN)**

Roasted Vegetables And Creamy Garlic Mashed Potatoes Topped With Bechamel Sauce And Gruyere Cheese  
\$15.99/Guest

### **BASMATI RICE PILAF**

Basmati Rice With Spanish Onions, Italian Parsley,  
Cracked Black Pepper And Kosher Salt  
\$6.99/Guest

### **SONOMA ROASTED VEGETABLES**

California Style Herb Roasted Vegetables  
\$7.79/Guest

### **RIGATONI WITH CHARRED RADICCHIO**

Rigatoni, Charred Radicchio, Arugula, Caramelized Onion,  
Pancetta And Shaved Pecorino  
\$9.99/Guest

### **PASTA PRIMAVERA**

Yellow Peppers, Zucchini, Snow Peas, Plum Tomatoes, Scallions, and Parmesan Cheese with Raspberry Vinaigrette  
\$7.99/Guest

### **VEGETARIAN POP TART (VEGETARIAN)**

Zucchini, Carrots, Celery, Onions And Peas in Puff Pastry  
\$9.99/Guest

### **BLACK BEAN QUINOA CAKE WITH CORN PUREE (VEGAN)**

Pan Seared Black Bean Quinoa Cake Nestled over a Vegan Corn Puree  
\$17.99/Guest

### **GRILLED VEGETABLES SKEWERS (VEGAN)**

Grilled Marinated Mushrooms, Eggplant, Cherry Tomatoes, Yellow Squash, and Spinach Onion Skewer  
\$12.99/Guest

### **ARTICHOKE SPINACH POPTART (VEGETARIAN)**

Artichoke, Spinach And Gruyere In Puff Pastry  
\$9.99/Guest

### **BRAISED EGGPLANT (VEGETARIAN)**

Braised Eggplant, Zucchini, Sweet Potato, Carrot, Ginger, Mint And Ras Al Hanout  
\$17.99/Guest

### **PORTOBELLO TORTELLINI (VEGETARIAN)**

Portobello Tortellini In A Spicy Arrabbiatta Sauce With Focaccia and Butter  
\$19.99/Guest



## BOXED LUNCH

### **BOX LUNCH #1**

#### **SIGNATURE SANDWICH**

Roasted Turkey Breast And Provolone  
Honey Glazed Ham And Swiss  
Roast Beef And Cheddar  
Tuna Salad With Dill  
Chicken Salad  
Grilled Vegetables  
Assorted Potato Chip Bag  
Chocolate Chip Cookie  
\*Soda & Water Included\*  
\$23.00 /Guest

### **BOX LUNCH #2**

#### **SIGNATURE SANDWICH**

Roasted Turkey Breast And Provolone  
Honey Glazed Ham And Swiss  
Roast Beef And Cheddar  
Tuna Salad With Dill  
Chicken Salad  
Grilled Vegetables  
Assorted Potato Chip Bag  
Whole Apple  
Chocolate Chip Cookie  
\*Soda & Water Included\*  
\$25.00/Guest

### **BOX LUNCH #3**

#### **SIGNATURE SANDWICH**

Roasted Turkey Breast And Provolone  
Honey Glazed Ham And Swiss  
Roast Beef And Cheddar  
Tuna Salad With Dill  
Chicken Salad  
Grilled Vegetables  
Assorted Potato Chip Bag  
Fruit Salad  
Chocolate Chip Cookie  
\*Soda & Water Included\*  
\$25.00/Guest

### **BOX LUNCH #4**

#### **SIGNATURE SANDWICH**

Roasted Turkey Breast And Provolone  
Honey Glazed Ham And Swiss  
Roast Beef And Cheddar  
Tuna Salad With Dill  
Chicken Salad  
Grilled Vegetables  
Pasta Primavera Salad  
Seedless Red Grape  
Chocolate Chip Cookie  
\*Soda & Water Included\*  
\$26.00/Guest

### **ROMAN HOLIDAY BOX**

Grilled Chicken Caesar  
Romaine, Croutons And Parmesan  
Cheese  
With Caesar Dressing  
Seedless Red Grapes  
Blondie Bar  
\*Soda & Water Included\*  
\$27.00/Guest

### **SOUTHWEST BOX**

Texas Sirloin Salad  
BBQ Sirloin, Mixed Greens, Grape  
Tomatoes, Roasted Corn,  
Black Beans And Tortilla Strip With  
Southwest Caesar Dressing  
Southwest Rice Salad  
Red Peppers, Tabasco, Jalapeño, Chili  
Sauce And Cumin  
Fruit Salad  
Chocolate Chip Cookie  
\*Soda & Water Included\*  
\$30.00/Guest



## GOURMET BOXED LUNCH

### **CHARCUTERIE BOX**

Meats, Cheese, and Crackers

Hard Boiled Egg

Fruit Salad

\*Soda & Water Included\*

\$26.99/Guest

### **SMOKED SALMON BOX**

Salmon, Mesculin, and Hard Boiled Egg

Multigrain Roll

Fruit Sala

\*Soda & Water Included\*

\$29.99/Guest

### **MIDDLEBURG BOX**

Grilled Maple Shrimp

Mixed Green Salad

Grapes

\*Soda & Water Included\*

\$31.99/Guest

### **MORNING POWER BOX**

Hard Boiled Eggs

Energy Balls

Zucchini Bread

\*Soda & Water Included\*

\$24.99/Guest

### **FARM STAND**

Lemon Shallot Chicken Salad

Sriracha Tricolor Quinoa

Fruit Salad

\*Soda & Water Included\*

\$29.99/Guest

### **BISTRO BOX**

Bistro Filet

Mini Corn Muffin

Fruit Salad

\*Soda & Water Included\*

\$29.99/Guest

### **ITALIAN PICNIC**

Grilled Chicken Salad

Farro

Tomato and Mozzarella Salads

\*Soda & Water Included\*

\$29.99/Guest

### **WINE COUNTRY**

Chicken, Egg OR Tuna Salad

Green Garden Couscous

Grapes

\*Soda & Water Included\*

\$27.99/Guest

### **ORIENTAL BOX**

Mandarin Chicken

Soba Noodle Salad

Fruit Salad

\*Soda & Water Included\*

\$29.99/Guest







10-person minimum for all Dinner packages

All Orders Must Be Placed 48 Hours In-Advance



AC Hotel National Harbor Washington, DC Area 156 Waterfront Street, National Harbor, MD 20745

## DINNER

### KEY WEST

Seared Mahi Mahi (Gluten Free) Sautéed Spinach With Basil Butter  
Israeli Couscous Salad-Carrots, Celery And Onions With Lime Mint Dressing  
Mixed Green Salad (Gluten Free) Carrots, Grape Tomatoes And Mushrooms With Champagne Vinaigrette  
Mini Fruit Tarts

\$52.95/Guest

\*Soda & Water Package Included

### GRILLED SHRIMP

Grilled Garlic Shrimp (Gluten Free) Red Lentils, Currant Salad And Fresh Herbs With Garlic Vinaigrette  
Caesar Salad Romaine, Grape Tomatoes, Croutons, And Parmesan With Creamy Caesar Dressing  
Mini Blood Orange And Lemon Verbena Meringue Tartlets

\$53.95/Guest

\*Soda & Water Package Included

### COLUMBIA RIVER

Citrus Glazed Salmon (Gluten Free) Julianne Vegetables With Beurre Blanc Sauce  
Basmati Rice Pilaf (Gluten Free) - Onion, Parsley, Black Peppers And Salt  
Baby Spinach And Strawberry Salad (Gluten Free) - Spring Greens, Goat Cheese And Pepitas With Creamy Balsamic Dressing  
Mini Tiramisu Squares

\$52.95/Guest

\*Soda & Water Package Included

### MARDI GRAS (Gluten Free)

New Orleans Jambalaya - Shrimp, Andouille Sausage, Chicken, Rice, Tomatoes, Onions, Peppers And Creole Seasoning  
Mixed Green Salad - Carrots, Grape Tomatoes And Mushrooms With Barbecue Ranch Dressing  
Gerbet Macaron Macarons Filled With Butter Cream Or Jam

\$52.95/Guest

\*Soda & Water Package Included



# DINNER

## LITTLE ITALY

Chicken Palermo, Lemon Cream Sauce  
Basmati Rice Pilaf (Gluten Free)-Spanish  
Onion, Italian Parsley, Black Pepper And Salt  
Spinach Salad With Feta (Gluten Free)-  
Radicchio, Cucumbers, Grape Tomatoes,  
Mushrooms, Red Onions And Kalamata  
Olives With Red Wine Vinaigrette  
Mini Signature Cupcakes- Chocolate Peanut  
Butter, Red Velvet, Triple Lemon And Vanilla

\$48.95/Guest

\*Soda & Water Package Included

## GRILL WORKS

Mesquite Grille (Gluten Free) Grilled Shrimp,  
Flank Steak, Grilled Chicken, Plum  
Tomatoes, Shiitake Mushrooms, Zucchini  
And Eggplant With Provencal Aioli And Spicy  
Dill Mustard  
Bowtie Pasta With Arugula And Pine Nuts,  
Asparagus Tomatoes And Parmesan Cheese  
With Lemon Garlic Vinaigrette  
Mixed Green Salad, Grape Tomatoes,  
Carrots, And Mushrooms With Balsamic  
Dressing  
Mini Fruit Tarts

\$54.95/Guest – Served Room Temperature

\*Soda & Water Package Included

## BUILD YOUR OWN FAJITAS

Fajitas- Chicken Or Skirt Steak And  
Roasted Peppers And Onions With Soft  
Flour Tortilla, Cheddar, Salsa And Sour  
Cream  
Black Bean And Yellow Rice Salad  
(V)(Gluten Free) Basmati Rice, Black  
Bean, Sweet Turmeric, Cumin, Lime Juice,  
Green Peppers, Tomatoes And Cilantro  
Tricolor Tortilla Chips And Salsa (Gluten  
Free)  
Homemade Gourmet Cookies And Bars  
Chocolate Chip, Double Chocolate M&M,  
Lemon, Oatmeal, Red Velvet, S'More And  
White Chocolate Oreo Brownies, Latte,  
Peanut Butter Blondie And Raspberry Bar

\$48.95/Guest

\*Soda & Water Package Included

## HERITAGE FESTIVAL

Rosemary Garlic Chicken- Piccata Sauce  
Parmesan Roasted Potatoes- Red Bliss  
and Fresh Herbs  
Arugula and Radicchio Salad- Grilled  
Pears, Chevre, Spiced Pecans, and  
Raspberry Vinaigrette  
Chocolate Dipped French Macarons  
\$39.99/Guest

\*Soda & Water Package Included







# RECEPTION

10-person minimum for all Reception packages

All Orders Must Be Placed 48 Hours In-Advance



AC Hotel National Harbor Washington, DC Area 156 Waterfront Street, National Harbor, MD 20745

## RECEPTION

### **FRUIT DISPLAY (Vegan, Gluten Free)**

Pineapple, Cantaloupe, Honeydew,  
Grapes And Strawberries

\$10.95/Guest

### **FRUIT AND CHEESE DISPLAY**

Fresh Fruit And Berries, Imported And  
Domestic Cheese With Sliced Ficelle And  
Crackers

\$13.95/Guest

### **CHEESE DISPLAY**

Triple Cream Brie, Smoked Gouda,  
Boursin, Stilton, Herbed Chevre, Port  
Salute And Fresh Fruit With Sliced Ficelle  
And Crackers

\$13.95/Guest

### **GARDEN TO GUEST TRIO OF SPREADS**

Artichoke, Tomato, and Mozzarella,  
Broccoli, Pine Nuts, and Green Olive,  
Grilled Portobello, Cipollini, and Basil with  
Grilled Ficelle Crostini

\$8.99/Guest

### **CRUDITE PLATTER**

Broccoli, Cauliflower, Carrots, Zucchini,  
Yellow Squash, Grape Tomatoes, Bell  
Peppers, Chipotle Ranch And Sauce Verte

\$8.95/Guest

### **ANTIPASTO PLATTER**

Prosciutto, Genoa Salami, Fresh  
Mozzarella, Plum Tomatoes, Mixed Olives  
And Olive Tapenade With Crackers And  
Focaccia Flats

\$15.95/Guest

### **MESQUITE TENDERLOIN DISPLAY**

Thinly Sliced, Balsamic Glazed Mesquite  
Tenderloin With Spicy Dill Mustard,  
Provençal Aioli And Silver Dollar Rolls

\$395/Each, Serves 12-16

### **HUMMUS AND PITA CHIPS (Vegan, Nuts)**

\$7.95/Guest

### **CHICKEN WINGS**

BBQ

Buffalo

Kung Pao Orange

\$24.95/Dozen

### **COCKTAIL MEATBALLS**

Sweet And Sour Italian

Bourbon

\$22.95/Dozen

### **MINI SANDWICHES**

Mini Cranberry Orange Muffin With Turkey  
Mini Jalapeno Cheddar Biscuit With Ham  
Mini Pepper Jack Biscuit With Beef Brisket  
Mini Cheddar Biscuit BLT

\$4.50/Each

### **BUFFALO CHICKEN BLEU CHEESE DIP**

Celery, Carrots And Tortilla Chips

\$7.95/Guest

## RECEPTION- CONTINUED

### **SHORT RIB DUMPLING**

Spicy Mustard Tahinin Sauce

\$3.99/Each

### **SESAME GRILLED BEEF BUNDLE**

Grilled Beef, Ginger, and Soy Wrapped in Sesame Leaf

\$3.99/Each

### **MINI CRAB CAKE**

Smoked Onion Remoulade

\$4.99/Each

### **MAPLE GRILLED SHRIMP**

Orange Coffee Dust

\$4.99/Each

### **TRUFFLE MAC AND CHEESE TARTLET**

Parmesan and Fontina Cheese Topped with Tomato Confit and Truffle Oil

\$3.99/Each

### **CHILEAN BEEF EMPANADA**

Ground Beef, and South American Spices with Mango Chutney Sauce

\$3.99/Each

### **CHICKEN PALAK PANEER SPRINGROLL**

Roasted Chicken and Spinach Palak Paneer with Coconut Curry Sauce

\$3.99/Each

### **KONA CHICKEN**

Maui Chicken, Purple Potatoes, and Fresh Pineapple

\$3.99/Each

### **SAVORY GOAT CHEESE RAVIOLI**

Goat Cheese, Roasted Pumpkin, and Caramelized Onion In A Savory Beet Crust

\$3.99/Each

### **SOUTHWEST CHICKEN TRUFFLE**

Chicken, Pepper Jack Cheese, and Pico De Gallo Coated With Blue Corn Tortilla

\$3.99/Each

### **ARGENTINEAN EMPANADA**

Spiced Ground Beef, and Wonton Wrapper with Spicy Mustard Tahini Sauce

\$3.99/Each

### **ROASTED ONION DIP**

Homemade Potato Chips

\$6.99/Guest

### **CRAB AND ARTICHOKE FONDUE**

Crabmeat, Artichoke Hearts, Parmesan, Garlic and Fresh Herbs with Baguette, and Crackers

\$9.99/Guest

### **SWEET AND SPICY SNACK MIX**

Chex Cereal, Pretzel, Cashews, Pecans, Chocolate Gems, Cayenne, and Worcestershire Sauce

\$7.99/Guest

### **MARINARA MEATBALL DIP**

Toasted Baguette

\$7.99/Guest

### **LEMON OREGANO CHICKEN SKEWER**

Lemon Oregano Chicken Thigh with Cucumber Dill Yogurt Sauce

\$3.99/Each





# COFFEE BREAKS

10-person minimum for all Break packages

All Orders Must Be Placed 48 Hours In-Advance



# COFFEE BREAKS

## MORNING BREAK (CHOOSE 3 OPTIONS)

Kind Bars

Fig Bars

Cliff Bars

Granola Bars

Assorted Low Fat Fruit Yogurts

Fruit Salad in a Cup

Whole fruit

\$20/Guest

## AFTERNOON BREAK (CHOOSE 3 OPTIONS)

Assorted Chips

M&M Shot Glasses

Rice Crispy Treats

Fruit Salad in a Cup

Individual Crudit  with House Dressing

Assorted Cookies

Assorted Cookies Bars

Assorted Mini Pastries

Assorted Chips

Popcorn

Nuts

\$22/Guest

**\*Coffee/Tea/Soda Included\***





# BEVERAGES

10-person minimum for all Beverage packages

All Orders Must Be Placed 48 Hours In-Advance



# BEVERAGES

## BEVERAGE PACKAGE

Fresh Roasted Torrefazione Italia Coffee  
Assorted Tazo Teas  
Assorted Soft Drinks  
Bottled Water  
\$9.50/Guest

## COFFEE AND TEA PACKAGE

Fresh Roasted Torrefazione Italia Coffee  
Assorted Tazo Teas  
\$7/Guest

## SODA AND WATER PACKAGE

Assorted Soft Drinks Bottled Water  
\$7/Guest

## ALL-DAY BEVERAGE PACKAGE

Fresh Roasted Torrefazione Italia Coffee  
Assorted Tazo Teas  
Assorted Soft Drinks  
Bottled Water  
\$12/Guest

## TOP SHELF OPEN BAR

Kettle One Tanqueray Sailor Jerry's Jack  
Daniels Makers Mark  
Dewar's White Label Buffalo Trace  
Jose Cuervo 1800

\$22/First Hour  
\$14/Each Additional Hour

## BEER AND WINE OPEN BAR

Craft Beer House Wine

\$16/First Hour  
\$12/Each Additional Hour

## CONSUMPTION BAR

Top Shelf Liquor (\$12/each)  
Premium Liquor (\$9/each)  
Craft Beer (\$7/each)  
Domestic Beer (\$6/each)  
House Wine (\$8/each)





# AUDIOVISUAL

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## AV Costs

LCD Projector	\$375/Day
Built In Screen	\$150/Day
Flipchart With Markers	\$65/Day
Whiteboard With Markers	\$65/Day
Laser Pointer (for Laptop)	\$25/Day
Polycom Sound Station	\$175/Day
International Phone Line	\$75/Day
Easel	\$15/Day
Wired Internet Connection	\$150/Day (1 <sup>st</sup> Connection)
	\$25/Day (Each Additional)
Power Strips/Extensions	\$9/Per Strip Per Day
52' Monitors	\$150/Day
Podium	\$75/Day
15'x15' Dance Floor	\$325/Day
Sound Bar Speaker	\$75/Day
Slide Advancer	\$50/Day

## Additional AV Available

**\*\*These services require \$500 fee which covers Set-Up, Tear Down, Delivery & Pick-Up\*\***

Screen 8'x8' Tripod "Matte White"	\$150
XGA LCD Data Projector (1024x768) 3000 Lumens	\$475
Audio Mixer, 4 Mic. Inputs, Mackie 1202 Stereo	\$100
Audio Mixer, 6 Mic. Inputs, Mackie 1402 Stereo	\$125
Speaker, AC Powered JBL EON 15"	\$150
Tech Fee (Individual On Site)	\$695
Microphone Handheld Omnidirectional, Shure M58	\$200
Microphone Lapel Type Wired, Audio Technica	\$200

## Additional Fees

Outside Audio Visual Fee	\$150/Day
Cake Cutting Fee	\$125/Day
Outside Catering Fee	\$1,000/Day
<i>*Does not include linens, napkins, silverware, glassware &amp; plates**</i>	
Attendant Fee	\$50/Every 2 Hours
Bartender Fee	\$125/Bartender
	(1 Bartender/30 Guests)



# CONSIDERATIONS

## General Information & Policies

25% Taxable Service Charge and 6% Maryland State Tax will be applied to all room rental, food and beverage, and audio visual charges

9% Maryland State beverage tax will be applied to all alcohol packages and services

All alcoholic beverages must be purchased from the hotel, and consumed on property

A food waiver must be signed when using an outside catering service and bringing in your own food and beverage, and a non-refundable \$1,000.00 cleaning fee will be assessed. *Does not include linens, napkins, silverware, glassware & plates*

Outside vendors (i.e. DJ's Photographers, Videographers, Caterers, etc.) must present a Certificate of Insurance three days prior to the event start date

Outside Audio Visual Fee (including DJ) is \$150.00 per day

Final payment for total amount is due three business days prior to start of event

Menu items and prices are subject to change without notice

Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs

