



# Event Menu

OMNI SHOREHAM HOTEL  
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.



# CONTINENTAL BREAKFAST

All continental breakfasts are served with your choice of freshly brewed Stance regular and decaffeinated coffee, a selection of Numi teas, Florida orange juice and apple juice. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 10 per person. Serve time is one hour.

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## THE DISTRICT

Market-style whole bananas, green apples, oranges and seasonal red apples *df gf*

Muffins, Danishes, croissants, pecan sticky buns *n*

Fruit preserves, jams and sweet butter

Individual flavored yogurts *gf*

Cage-free hard-boiled eggs, served chilled and peeled *gf*

48 per person

## SHOREHAM SUNRISE

Sliced melon, pineapple, grapes, seasonal berries, passion fruit yogurt sauce *gf*

Mini doughnuts, muffins, croissants, danishes *n*

Fruit preserves, jams and sweet butter

Individual cereals with 2% milk and soy milk *n gf*

Irish oats, steel-cut oatmeal, light brown sugar, golden raisins *df*

49 per person

## EUROCENTRIC

Sliced melon, pineapple, grapes, seasonal berries, passion fruit yogurt sauce *gf*

Muffins, scones, croissants, bread rolls *n*

Nutella chocolate-hazelnut spread, fruit preserves, orange marmalade and sweet butter *n*

Soppressata salami, smoked chicken breast, prosciutto ham, beef bresaola, Swiss cheese, cheddar cheese, Dijon mustard, cornichon *gf*

Individual Greek yogurt, cinnamon-spiced granola *n*

51 per person



# BREAKFAST TABLES

All Breakfast Tables are served with your choice of freshly brewed Stance regular and decaffeinated coffee, a selection of Numi teas, Florida orange juice and apple juice. Breakfast tables include sliced melon, pineapple, grapes, seasonal berries, muffins, danishes, croissants, fruit preserves, jams and sweet butter. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 200.

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## FARMHOUSE

Individual flavored yogurt *gf*

Cinnamon-spiced granola with dried fruit, honey and oats *n*

Cage-free scrambled eggs with chives

Applewood-smoked bacon *df gf*

Turkey sausage links *df gf*

Yellow Yukon potato home fries, onions and peppers *df gf*

63 per person

## GOOD MORNING DC

Individual flavored yogurt *gf*

Cage-free scrambled eggs with sautéed peppers and onion *gf*

DC famous “half smoked” sausage (pork and beef) *df gf*

Turkey bacon *df gf*

Corn grits, shredded cheddar *gf*

Warm “pan au lait” individual apple-raisin bread pudding, warm apple butter sauce

65 per person

## GREAT START

Egg white frittatas with spinach, mushrooms, green onions, Shakshuka sauce *df gf*

Smoked ham with honey-pineapple glaze *df gf*

Grilled chicken-apple sausage links *df gf*

Sweet potato-kale hash *df gf*

Buckwheat-lemon porridge, light brown sugar, dried cranberries *df*

68 per person

## BRUNCH FÊTE

Smoked salmon, cream cheese, tomato, red onion, capers, bagels and gluten-friendly bagels *gf*

Crème brûlée French toast, bourbon maple syrup

Cage-free scrambled eggs *gf*

Penne pasta, basil cream, green peas, fennel, parmesan cheese

Grilled chicken breast, wild mushroom champagne sauce

Trio of mini desserts | Fruit tart and cheesecake  
79 per person



# BREAKFAST ENHANCEMENTS

Enhancements are intended as additions to existing Continental Breakfasts or Breakfast Tables.

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## JUICE BAR

Florida white grapefruit juice, cranberry juice and cold-pressed apple cider *df gf*

9 per person

## FRENCH TOAST

Brioche bread, orange-vanilla batter, toasted almonds, sliced strawberries and Vermont maple syrup

11 per person

## CHEESE BLINTZES

Crêpes filled with creamy farmer's cheese, served with sliced strawberries, blueberry sauce and sour cream

8 per person

## CEREAL BAR

Individual cereals, including all-time favorites, 2% milk, soy milk and whole bananas *df gf*

9 per person

## BUCKWHEAT-LEMON PORRIDGE

Warm buckwheat cereal with lemon zest, light brown sugar, honey, dried cherries, walnuts, 2% milk and soy milk *gf*

12 per person

## CHEESE AND CHARCUTERIE

Cheddar, Swiss and Gouda cheese, soppressata, air-dried beef, prosciutto ham, honeycomb, Dijon mustard, sliced baguette, and seeded rolls

17 per person

## IRISH OATS

Steel-cut oatmeal served with light brown sugar, honey, golden raisins, 2% milk and soy milk

12 per person

## SMOKED SALMON

Cold-smoked Atlantic fillet, sliced tomatoes, capers, red onion, individual cream cheese, individual low-fat cream cheese, bagels and gluten-friendly bagels *gf*

22 per person

## PAN AU LAIT

Individual bread pudding with green apples, cinnamon, brown sugar and warm apple butter sauce

96 per dozen



# ACTION STATIONS

All Action Stations require one chef attendant per 50 guests. Chef attendant required at 225 per chef for 2 hours. 75 per additional hour. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## BISCUIT AND RANCHERO

Scrambled and fried cage-free eggs, pork carnita, cotija cheese, cheddar cheese, black bean pico de gallo, salsa fresco, ranchero sauce, turkey sausage and sage white country gravy

20 per person

## OMELETS

Cage-free eggs, egg whites, French ham, cheddar cheese, tomatoes, applewood-smoked bacon, bell peppers, mushrooms, red onions, Boursin cheese, spinach and feta cheese *gf*

21 per person

## BENEDICT AND FLORENTINE

Cage-free poached egg accompanied by grilled French ham, smoked salmon, thyme grilled heirloom tomatoes, creamed spinach, hollandaise sauce, lemon-tarragon béarnaise sauce, toasted wheat and gluten-friendly English muffins *gf*

21 per person

Add jumbo crab meat | 9 per person

## BREAKFAST SANDWICHES CHOOSE THREE

Smoked ham and Swiss cheese in a croissant pastry

Cage-free scrambled egg and cheddar cheese-filled croissant

Egg and cheese empanada with salsa fresca

Vegan Berbere spiced tempeh, grilled pineapple on a gluten-friendly English muffin *df gf vg*

Egg whites with peppers and green onions, dairy-free cheddar on a gluten-friendly English muffin *df gf v*

Turkey sausage, cage-free egg on a buttermilk cheese biscuit

Fried egg, blueberry sausage patty, sharp cheddar cheese on a toasted English muffin

Fried egg, grilled tomatoes, smoked Gouda cheese on a gluten-friendly bagel *gf*

Prosciutto ham, provolone cheese, sautéed spinach on a ciabatta roll

21 per person

## BREAKFAST BURRITOS CHOOSE TWO

Cage-free eggs, chorizo sausage, pepper-jack cheese, hash brown potatoes in a flour tortilla with salsa fresca on the side

Tofu-tumeric scramble, peppers, green onions, dairy-free cheddar, refried beans in spinach tortilla with roasted tomatillo salsa verde on the side *df*

Cage-free egg whites, spinach Cotija cheese, roasted potatoes in a flour tortilla with roasted tomato-serrano chili salsa on the side

22 per person



# PLATED

All Plated breakfasts are served with your choice of freshly brewed Stance regular and decaffeinated coffee, a selection of Numi teas and a selection of juice. Plated breakfasts include a selection of daily breakfast pastries including muffins and croissants and a selection of fruit preserves, jams and sweet butter.

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## STARTERS | CHOOSE ONE

Sliced fruit and seasonal berry platter with passion fruit yogurt sauce *gf*

Mixed seasonal berries with cassis purée *gf*

Cottage cheese and cinnamon-roasted peach parfait with fresh berries *gf*

Open-faced sandwich | Smoked Atlantic salmon, herb cream cheese on pumpernickel

## ENTRÉES | CHOOSE ONE

### GOOD MORNING DC

Cage-free scrambled eggs topped with cheddar cheese and chives *gf*

Old bay seasoned red skin potatoes with peppers and onion *df gf*

Local grilled half-smoked sausage or applewood-smoked bacon *df gf*

54 per person

### ATHLETE PALEO

Egg white torte topped with sautéed sweet peppers and onions *df gf*

Red quinoa, asparagus and mushroom pilaf *df gf*

Roasted heirloom tomatoes *df gf*

49 per person

## SPINACH QUICHE

Deep dish spinach and Gruyère cheese with egg custard in a flaky pastry crust

Thyme-roasted fingerling potatoes, fennel and red pepper coulis

46 per person

## PAIN PERDU

Golden griddled baguette dipped in Grand Marnier batter with seasonal berries

Grilled French ham or chicken-apple sausage

Orange blossom honey syrup with whipped cream on the side

49 per person

## FRITTATA FLORENTINE

Cage-free egg frittata with mozzarella and parmesan cheese with creamed spinach *gf*

Crispy turkey bacon, yukon potato home fries, lemon zest *gf*

Grilled roma tomatoes *gf*

55 per person



# BREAKS

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## DOUGHNUT SHOP

Mini District Doughnuts | Daily mix from our favorite shop in DC

Roasted cashews, dried Turkish figs, pretzel sticks n  
Raspberry lemonade  
26 per person

## THE CANDY STORE

Candy jars of jelly beans, Swedish fish, salt water taffy, caramel crèmes and Hershey's chocolate kisses *gf vg*

Rosemary-roasted mixed nuts, dried pineapple and dried mango *n vg*

Passion fruit lemonade *df gf*  
29 per person

## SAVORY AND SWEET

Warm spinach artichoke cheese dip

Tri-colored corn torilla ships with salsa fresca *gf*

KIND bars *n gf*

Raspberry crumble bar

Pineapple-lychee-ginger punch

26 per person

## BRUSCHETTA BAR

Crispy herb flatbread, toasted cranberry focaccia, gluten-friendly crackers *gf*

Vine-ripened tomatoes, arugula and balsamic vinegar *gf*

White bean artichoke purée *gf*

Olive muffaletta salad *gf*

Nutella chocolate-hazelnut spread, Marcona almonds and dried apricots *n gf*

Apple cider *gf*

32 per person

## MINI MEZZE

Chickpea falafel, tahini sauce *gf*

Eggplant babaganoush with pita chips

Shirazi salad shooter | Cucumber, tomato, lemon juice, parsley *gf*

Baklava *n*

Pomegranate lemonade *df gf*

33 per person





# BREAKS

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## TRAIL BLAZER

Build-your-own trail mix | Banana chips, roasted sunflower seeds, toasted pumpkin seeds, chocolate chips, raisins, dried cherries, dried blueberries, walnuts, sliced almonds and roasted pecans *n gf*

Individual string cheese and Tuscano salami *gf*

Whole bananas and seasonal apples *gf*

Coconut water *gf*

31 per person

## ALL STAR SNACKS

Warm soft pretzels with yellow cheese sause

Mini beef corndogs with yellow mustard

Individual bags of Cracker Jacks *n gf*

Kit Kat bars

Carrot cake shooters

Limeade

34 per person

## TEATIME

Scones, raspberry jam, orange marmalade, lemon curd and double cream

Curry chicken salad tea sandwich on grain bread

Smoked salmon and herb cheese tea sandwich on rye bread

Cucumber, boursin cheese tea sandwich on sourdough bread

Mini fresh fruit tarts

Assorted Numi hot tea

Classic iced tea

38 per person

## À LA CARTE

Assorted breakfast pastries and muffins *n* | 80 per dozen

KIND bars *n gf* | 90 per dozen

Hard-boiled eggs *df gf* | 72 per dozen

Seasonal whole fruit served market-style *df gf vg* | 84 per dozen

Individual Fage® yogurt *gf* | 9 each

Yogurt parfaits *gf* | 158 per dozen

Double-chocolate brownies *n* | 78 per dozen

Butterscotch blondies *n* | 78 per dozen

Lemon bars | 78 per dozen

Assorted candy bars | 66 per dozen

Assorted cake pops | 105 per dozen

Assorted cookies | Chocolate chip, oatmeal-raisin, cinnamon sugar *n* | 78 per dozen

Warm soft pretzels with cheese sauce and yellow mustard | 90 per dozen

Individual bags of popcorn, Popchips, potato chips or pretzels | 7 each

Roasted mixed nuts *n* | 62 per pound

Doughnut holes | 20 per dozen



# LUNCH TABLES

All Lunch Tables are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a 200 fee.

## CAPITAL CITY DELI

### STARTERS

Vegan split pea soup, herb croutons **vg**

Deconstructed big salad | Mixed greens, tomato wedges, cucumber, red onion, hard-boiled egg crumble, ranch dressing, red wine vinaigrette dressing, olive oil and balsamic dressing **gf**

Macaroni salad | Elbow pasta, sweet relish, carrots and cream dressing

Shredded cabbage slaw | Dried cranberries, celery seed white vinegar dressing **gf**

### BUILD-YOUR-OWN SANDWICH

Meat | Roast beef, smoked turkey breast, smoked ham, genoa salami and white tuna salad **gf**

Cheese | Swiss, cheddar and provolone **gf**

Toppings | Leaf lettuce, sliced tomato, half sour pickles, cherry peppers and muffaletta olive salad **gf**

Condiments | Deli mustard, Dijon mustard, mayonnaise and horseradish sauce **gf**

Bread | Wheat and white Kaiser rolls, onion pockets, challah roll and gluten-friendly bread **gf**

Potato chips

### DESSERTS

Vanilla cheesecake with strawberry topping

Tasty butter cookie assortment

81 per person

### LIVE ACTION BEEF STATION

Hot corned beef, beef pastrami or beef brisket with rye bread

19 per person

## DC SOUP, SALAD & SANDWICH

### SOUP

Vegan cauliflower potato soup **vg**

### SALADS

Deconstructed spinach leaf-watercress-kale mix, gigantes beans, toasted sunflower seed, B&B pickles, cucumber medallions, julienned carrots, guava vinaigrette, olive oil, balsamic vinegar **df gf v**

Red quinoa tabbouleh, diced tomato, cucumber, green onion, mint, lemon juice and cold-pressed olive oil **df gf v**

Rice noodle salad, julienned vegetables with sweet sesame chili dressing **df gf v**

### SANDWICHES

Grilled jerk chicken breast, roasted pineapple, bibb lettuce, curry mayonnaise in a spinach tortilla

Genoa salami, capicola, provolone cheese, arugula, sun-dried tomato, red wine vinaigrette on caibatta bread

Roast beef, marinated heirloom tomato, green leaf lettuce, horseradish crème on a Kaiser roll

Berber spice-roasted Portobello mushroom, white bean-lemon spread, bibb lettuce, roasted pepper on an onion roll

### DESSERT SHOOTERS

Berry passion

Chocolate mousse

98 per person

### LIVE ACTION STEAK STATION

Ribeye steak, sautéed peppers and onions, cheese sauce and hero rolls

24 per person



# LUNCH TABLES

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## CHERRY BLOSSOM STARTERS

Egg drop soup, shiitake mushrooms and green onion *df gf*

Buckwheat soba noodles, toasted sesame oil, cucumber and bean sprouts *df gf*

Deconstructed salad | Hearts of iceberg lettuce, shredded carrot, julienned daikon radish and baby corn with yellow miso dressing *df gf*

## MAIN COURSE

Stir fry beef, broccoli, straw mushrooms, yellow peppers and ginger-hoisin sauce *df gf vg*

Tofu stir-fry | Zucchini, red peppers, basil with coconut curry sauce *df gf vg*

Fragrant Jasmine rice *df gf vg*

## DESSERTS

Seasonal fruit salad with lychee nuts, mandarin oranges, maraschino cherry and toasted coconut

Almond cookies *n*

75 per person

## DMV VIBE STARTERS

Maryland crab soup *gf*

Bakery-fresh bread rolls with sweet butter

Deconstructed baby gem lettuce, spinach mix, cherry tomato and raw julienned yellow beets, apple cider vinaigrette, olive oil and balsamic vinegar *df gf*

Raw vegetable salad | Carrots, bell peppers, cabbage, cauliflower, broccoli and baby corn with dill vinaigrette *df gf*

Russian potato salad, peas, carrots, egg and creaming dressing *gf*

Sweet potato chips

## MAIN COURSE

Roasted chicken, berbere spice rub, DC sweet and sour mumbo sauce on the side *df gf*

Grilled beef burgers, sautéed mushrooms and onions *df gf*

Vegetable-black bean burgers *df gf vg*

Bib lettuce, sliced tomato, red onion, bread and butter pickles, ketchup, yellow mustard and mayonnaise *gf*

Classic and gluten-friendly burger buns *gf*

Go-Go macaroni and cheese

## DESSERTS

Variety of mini cupcakes

Mixed fruit salad *df gf vg*

89 per person



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## MILAN STARTERS

Northern-style minestrone soup

Cheese rolls, sesame rolls and sweet butter

Caprese salad *gf*

Marinated mushroom salad | Red wine vinegar and oregano *df gf*

Deconstructed salad | Arugula-radicchio mix, Locatelli Romano cheese, black olives, banana peppers, roasted cauliflower and balsamic dressing *df gf*

## MAIN COURSE

Seared Atlantic cod fillet, lemon piccata sauce *df gf*

Penne pasta, spinach, fennel, green peas, ricotta cheese and parmesan cream

Grilled chicken scaloppini with orange Marsala wine sauce

Farro grain pilaf, cremini mushrooms and roasted pearl onions

Steamed broccolini, lemon olive oil and sea salt *gf*

## DESSERTS

Rustic fruit tart, berries and apricots

Mini vanilla cannolis

91 per person

## MEXICALI STARTERS

Corn tortilla soup *vg*

Mix of romaine lettuce, watercress, red radish with orange-guava vinaigrette *gf*

Tri-colored tortilla chips and salsa fresca

Guacamole, pico de gallo, sour cream, Cotija cheese, roasted corn and lime wedges *gf*

## MAIN COURSE

Flour tortillas and crispy corn taco shells

Grilled sliced chicken, adobo, cilantro and lime *df gf*

Grilled sliced beef steak tips with mild chili blend *df gf*

Fajita vegetables including sweet bell peppers and red onions *df gf*

Charro ranch pinto beans and green hatch chiles *df gf*

Long grain rojo rice *df gf vg*

## DESSERTS

Mexican tea cookies

German chocolate roulade *gf*

87 per person



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## MYKONOS

### STARTERS

Zucchini soup | White onions, leeks, mint *df gf v*

Deconstructed salad | Romaine-spinach mix, seared shrimp, crumbled feta cheese, kalamata olives, red onions, cherry tomatoes, cucumber, bell peppers, Salonika peppers, rice-stuffed grape leaves, oregano dressing and toasted pita chips *gf v*

### MAIN COURSE

Souvlaki-rosemary seasoned grilled boneless chicken, tzatziki yogurt cucumber-dill sauce *gf*

Stedfado beef stew | Tender braised beef shoulder with white potatoes *df gf*

Lemon rice pilaf | Long grain rice, chicken broth, lemon juice

Tomato-braised chickpeas, roasted eggplant *df gf*

### DESSERTS

Walnut Baklava, honey syrup *n*

Berry cheesecake

93 per person

## AVIGNON

### STARTERS

Onion soup with thyme and laurel leaf *df gf*

Country rolls, sliced baguette, French butter

Deconstructed salad | Mache watercress frisée endive mix, green beans, cherry tomatoes, hard-boiled eggs, steamed potato, white anchovies, Niçoise olives, green lentils, Dijon vinaigrette *gf*

Add seared rare yellowtail tuna | 6 per person

### MAIN COURSE

Roast chicken marinated with herb de Provence, chicken pan jus *df gf*

Lamb stew, braised leg, paprika, bell peppers, turnips, tomato, thyme *df gf*

Vegetable cassoulet, white beans, zucchini, white mushrooms, pearl onions, thyme, carrots and parsnips *vg*

Herb-roasted creamer potatoes with truffle salt *gf*

### DESSERTS

French macarons

Mini green apple tarte | Sliced granny apples, butter pastry

Mini napoleons

98 per person



# PLATED LUNCH

Plated Lunches are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. All pricing is based upon a minimum of three courses. When more than one option is selected for a course, the higher price will apply.

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## STARTERS | CHOOSE ONE

### MIX GREEN SALAD WITH GRAIN MUSTARD CHAMPAGNE VINAIGRETTE

Spinach, iceberg hearts, baby gem-shaved fennel mix, sweet peppadew peppers, sliced white mushrooms, purple onion and grain mustard champagne vinaigrette *df gf v*

### WHOLE BIBB SALAD

Whole bibb leaf, read oak leaf stack, roasted green apples, candied pecans, apple cider sorghum vinaigrette *n df gf v*

4 per person

### MIXED GREEN SALAD WITH POMEGRANATE AGAVE NECTAR DRESSING

Mesclun greens, spinach mix, heirloom tomato, cucumber medallions, raw yellow beet, rainbow radish, pomegranate agave nectar dressing *df gf v*

### CAESAR SALAD

Romaine hearts, radicchio mix, hearts of palm, shaved parmesan cheese, creamy Caesar dressing *gf v*

### MIXED GREEN SALAD WITH WHITE BALSAMIC VINAIGRETTE

Green leaf, watercress, frisée, radicchio mix, crumbled goat cheese, toasted black walnuts, Roman artichoke, roasted yellow pepper-white balsamic vinaigrette *n df gf v*

3 per person

### CAPRESE SALAD

Heirloom tomato and mozzarella fresca Caprese, baby arugula greens, balsamic vinaigrette, basil pesto *df gf*

6 per person

### POTATO SOUP

Warm potato and leek potage finished with crème fraîche with potato sticks on the side *gf v*

5 per person

### CARROT SOUP

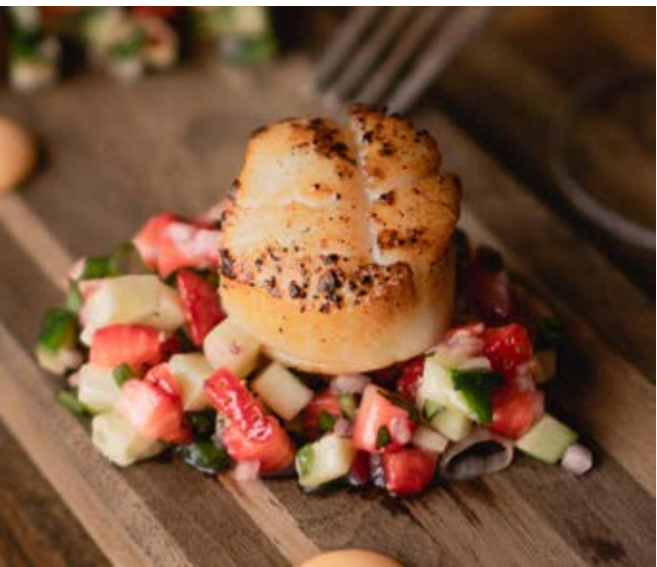
Roasted carrots, yellow miso and ginger purée with wasabi peas on the side *df gf*

3 per person

### CHILI BOWL

Vegan chili bowl, garden vegetables, red beans, simmered in mild chili broth with gluten-friendly crackers *df gf vg*

5 per person



# PLATED LUNCH ENTRÉES

Plated Lunches are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. All pricing is based upon a minimum of three courses. When more than one option is selected for a course, the higher price will apply. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## LOCAL POULTRY

### ROASTED CHICKEN BREAST

Smoked paprika, lime & garlic marinade, green asparagus, roasted bell peppers, oregano-roasted fingerling potatoes, lemon-basil sauce *df*

68 per person

### PAN-SEARED CHICKEN BREAST

Herb breadcumbs, mushroom & corn polenta timbale, broccolini, roasted orange cauliflower, tomato relish, thyme chicken jus

67 per person

### GRILLED FRENCH-CUT CHICKEN BREAST

Sage, rosemary & garlic marinade, macaroni gratin, grilled yellow squash, green beans with lemon, wild mushroom sauce

71 per person

## FINE MEATS

### GRILLED HERITAGE DUROC DRY-AGED PORK CUTLETS

Roasted red pepper risotto cake, grilled zucchini, green olive tapenade, lemon & sage sauce *df gf*

75 per person

### SEARED 10 OZ ANGUS NEW YORK STRIP STEAK

Rosemary-roasted fingerling potatoes, orange-glazed roasted rainbow carrots, French green beans, red wine sauce *df gf*

88 per person

## PREMIUM FISH

### ROASTED PACIFIC COD

Parsley-lemon breadcrumbs, braised gigantes beans, broccolini, roasted baby peppers and chardonnay cream

75 per person

### CHEF'S LOCAL FISH OF THE DAY

Warm potato salad, honey-glazed rainbow carrots, corn relish, lime cream sauce *gf*

72 per person

### GRILLED ATLANTIC SALMON

Red quinoa pilaf, roasted orange cauliflower, asparagus, oyster mushrooms, lemon-dill caper sauce *gf*

79 per person

## VEGAN FRIENDLY

### SEARED CAULIFLOWER STEAK

Seared king mushrooms, peewee potatoes, chimichurri sauce *gf vg*

73 per person

### VEGAN VEGETABLE RAVIOLI

Roasted vegetable filled pasta, julienned vegetables, zucchini, carrots, leeks, red peppers, roasted mushrooms, butternut squash sauce *vg*

74 per person



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## CHILLED SALADS

### GRILLED CHICKEN BREAST

Lemon oregano marinade, romaine hearts, fris e mix, roman artichokes, cucumber, mixed olives, balsamic vinaigrette *df gf*

64 per person

### GRILLED ATLANTIC SALMON

Baby gem, radicchio, watercress, fennel mix, roasted yellow beets, radish, heirloom tomatoes, roasted fennel vinaigrette *df gf*

75 per person

## DESSERTS | CHOOSE ONE COCONUT CAKE

Yellow cake, pineapple filling, shredded coconut

### PASSION FRUIT MOUSSE

Tart passion fruit mousse, vanilla cake, passion fruit glaze

### CARROT CAKE

Shredded carrot, walnut, cinnamon, nutmeg, clove, cream cheese vanilla frosting *n*

### STRAWBERRY PROFITEROLE

Strawberry chantilly, p te   choux puff, fresh berries

### FRESH FRUIT TART

Seasonal fruit and berries, pastry cream  
buttery crust

3 per person

### BITTERSWEET CHOCOLATE CAKE

Dark chocolate cake, Dutch cocoa frosting,  
chocolate shavings

3 per person





# DISPLAYS

All pricing is based upon a minimum of 3 displays/stations and a minimum guarantee of 80% of your overall attendance. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## FARMERS MARKET

Carrots, celery, zucchini, red peppers, radishes, broccoli, asparagus, yellow beets, colorful radishes, cucumber, peppadew pepper, breakfast radishes, cornichon, pepperoncini *gf*

Mixed olives, kimchi aioli, yogurt-preserved lemon & mint sauce, avocado ranch dip *gf*

28 per person

## FRUIT MARKET

Fresh | Melon, pineapple, grapes, green apples, seasonal berries and blackberry sauce *gf*

Dried | Apricots, mangoes, figs, dates, roasted cashews, Marcona almonds *n gf*

28 per person

## VEGETARIAN MEZZE OASIS

Babaganoush, gigantes bean salad, hummus, rice-stuffed grape leaves, roasted carrots, mint salad, dried dates, dried figs, mixed seasonal pitted olives, cucumber yogurt-dill salad, feta cheese, cold-pressed olive oil, Israeli couscous salad, toasted pita chips, sesame tahini sauce

34 per person

## ANTIPASTI

Genoa salami, pepperoni, provolone cheese, pepperoncini, albacore tuna, white anchovies, tomato, ciliegine mozzarella cheese, roasted peppers, baby gem lettuce wedges, marinated mushrooms, arugula, focaccia, bruschetta, green olives, oregano vinaigrette, cold-pressed olive oil, balsamic vinegar

39 per person

## GLOBAL CHEESE SHOP

Local sharp cheddar, Monocacy goat cheese with vegetable ash, Manchego cheese, Danish blue, Swiss Emmentaler, Dutch Gouda, French Camembert, dried apricots, dried figs, rosemary-roasted mixed nuts, red grapes, walnuts, Seville orange marmalade, baguette slices, lavosh flatbread *n*

38 per person

## CHARCUTERIE

Beef bresaola, tri-layered vegetable terrine, Soppressata salami, sweet capicola, prosciutto ham, chicken mousse, white bean purée, lemon oil, cornichon pickles, Dijon mustard, lingonberry preserves, sliced baguette, gluten-friendly crackers *gf*

42 per person

## BRIE EN CROUTE

Whole wheel of double crème French Brie and raspberry preservers wrapped in puff pastry, baguette slices

420 per item (serves 30 guests)

## EARTHLY DELIGHTS

Deconstructed salad table | Mixed seasonal greens, baby gem lettuce, heirloom cherry tomatoes, cucumber, chilled grilled chicken breast, sweet paprika shrimp, crumbled goat cheese, crumbled blue cheese, kalamata olives, steamed potato, truffle oil, roasted pumpkin seeds, roasted peppers, raw yellow beet, yogurt tzatziki sauce, balsamic vinaigrette, red wine vinegar, chilled cold-pressed olive oil *gf*

41 per person



# DISPLAYS

All pricing is based upon a minimum of 3 displays/stations and a minimum guarantee of 80% of your overall attendance.

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## TAPAS TASTING

Air-dried Serrano ham, melon, fig preserves, dates, grilled asparagus, roasted yellow beets, Manchego cheese, dried Chorizo sausage, roasted potato and garlic aioli, olives, shrimp & sherry dressing, mussels on half shell with pimento oil, roasted peppers, country sesame bread

39 per person

## MARQUEE FOODBAR

Warm vegetable flatbread, roasted vegetables, pesto, mozzarella cheese

Mini lobster salad rolls

Beef meatballs, black truffle-demi cream

Jerk-spiced potato chips, mango-lime salsa

Deviled eggs | Traditional, applewood-smoked bacon and crabmeat *gf*

41 per person

## PASTA PRONTO

Spinach penne pasta, sweet peas, zucchini, caramelized onions, arugula

Lemon ricotta agnolotti, sautéed mushrooms, sweet bell peppers, cold-pressed olive oil

Orecchiette, grilled chicken, fennel, roasted butternut squash, oregano, grated Parmesan cheese, hot pepper flakes

Garlic knots

Sauces on side | San Marzano tomato pomodoro, basil pesto cream sauce

38 per person

## PAELLA VALENCIA

Shrimp, chicken, clams, mussels, short grain rice, Spanish saffron threads, peas, chicken broth, roasted red peppers *gf*

43 per person

## PUB GRUB | CHOOSE THREE

Crab cake slider, lump crab, old bay aioli, silver dollar roll

Beef short rib slider, smoky barbecue sauce, slider roll

Smoked fish dip, “crabby” potato chips, cucumber medallions and rainbow radish *gf*

Pizza Margherita | Herb focaccia crust, tomato sauce, mozzarella, fresh tomato, basil pesto

Chicken wings | BBQ spice rub, DC mumbo sauce

59 per person

## BLUE ICE

Jumbo snow crab claws, shrimp cocktail, marinated green lip mussels, sesame-seared rare yellowfin tuna, red wine shallot mignonette, chili horseradish cocktail sauce, sweet mustard sauce and ponzu sauce displayed on ice *gf*

54 per person



# DISPLAYS

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## DC TAQUERIA CHOOSE TWO

Beef brisket barbacoa, slow-simmered with chili and lime *gf*

Chicken breast, slow simmered with annatto, cilantro and orange *gf*

Sautéed shrimp, lime, cilantro, cumin *gf*

Guacamole, cabbage slaw, sour cream, fresh jalapeños, salsa fresca, pico de gallo, Cotija cheese *gf*

Lime wedges, flour torillas, and gluten-friendly white #10 corn tortilla

55 per person

## FAR EAST STREET EATS

Raw tuna poke bowl, pickled ginger, sesame dressing and steamed jasmine rice *gf*

Vegetable spring roll, sweet chili sauce

Chicken pot stickers, soy dipping sauce

Steamed char su pork bun, hoisin sauce

Rice noodle salad, shredded vegetables, mild curry *gf*

51 per person

## SUSHI TASTING

California maki roll, spicy tuna maki, cooked shrimp sushi, raw salmon sushi, raw tuna sushi, soy sauce, pickled ginger, wasabi, chopsticks

52 per person

Miso soup | Yellow miso, dashi broth, wakame seaweed and tofu | 5 per person

Edamame steamed soybean pods | 3 per person

Sesame seaweed salad | 3 per person



# ACTION STATIONS

All pricing is based upon a minimum of 3 displays/stations and a minimum guarantee of 80% of your overall attendance. All Action Stations requires one chef attendant per 50 guests.

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## BRONZED SALMON

Cedar plank, whole side Atlantic fillet, creole spice-rubbed, Imperial Sherry wine sauce

Mushroom rice pilaf

34 per person

## LEG OF LAMB

Roasted bone-in domestic leg of lamb, Shawarma spice blend, tahini sauce, harissa, red cabbage salad, feta cheese, pita bread

41 per person

## ROAST RACK OF PORK

Roasted dry-aged heritage Duroc pork loin rack, honey-mustard glaze, bourbon clove pineapple sauce, pretzel rolls

33 per person

## GAMBAS AL AJILLO

Sautéed Tiger shrimp, garlic, brandy, piquillo pepper, bay leaf, saffron rice pilaf

39 per person

## ROAST TURKEY

Semi-boneless Tom turkey (breast & thigh) herbs du Provence, lavender, orange marmalade glaze, cranberry sauce, thyme pan gravy, cheese rolls

31 per person

## PRIME RIB ROAST

Prime domestic Angus beef, 21 day-aged rib roast, Dijon-peppercorn rub, rosemary red wine sauce, horseradish sauce, soft rolls

54 per person





# DESSERT STATIONS

All per person pricing is based upon a minimum of 3 displays/stations and a minimum guarantee of 80% of your overall attendance.

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## WOODLEY PARK CAKE POPS

Chocolate, vanilla, red velvet

105 per dozen

Enhance with a logo or specific color  
combination | 2 each

## MINI PASTRIES & COOKIES CHOOSE THREE

Lemon, raspberry, or strawberry tart

Cannoli

Opera cake

Tiramisu cups

Almond cookies

Macarons

Eclairs or Profiterole puffs

Napoleons

Raspberry linzer cookies

25 per person

## MADE-TO-ORDER SUNDAE BAR

Vanilla and chocolate ice cream *gf*

Toppings | Dark and white chocolate chunks, salted  
almonds, caramel sauce, chocolate sauce, fresh  
berries, marshmallows, whipped cream *n gf*

28 per person

## CRÊPE SUZETTE

Delicate crêpes in a Grand Marnier sweet orange  
sauce, accompanied by chocolate sauce, sliced  
strawberries, Nutella, candied walnuts, whipped  
cream, vanilla ice cream *n*

28 per person



# CANAPÉS

Pricing is per piece and is based on a minimum order of 50 pieces per canapé. Must be ordered in increments of 25.

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## TIER 1 CHILLED

Tomato-basil bruschetta

Grape and goat cheese “truffle” | Red grape rolled in goat cheese and walnuts *gf*

Smoked trout rillettes, olive pastry cup

Shirazi salad shooter | Cucumber, tomato, red onion, parsley, lemon juice, cold-pressed olive oil *gf*

Caprese skewer, ciliegine mozzarella, red teardrop tomato, basil pesto *gf*

Curry chicken salad, filo cups, mango chutney

Crab salad in sun-dried tomato pastry cup *gf*

13 each

## TIER 2 CHILLED

Snow crab claws | Jumbo claw, cocktail sauce, sweet mustard sauce, lemon wedges *gf*

Classic shrimp cocktail | Jumbo shrimp, cocktail sauce, remoulade sauce, lemon wedges *gf*

ME Lobster roll | Maine lobster, tarragon dressing, New England roll

Ceviche shooter | Shrimp and bay scallop, tiger milk, cilantro and bell peppers *gf*

Tuna poke on spoon, raw yellowfin tuna, seaweed salad, teriyaki sauce *gf*

Crab salad in sun-dried tomato pastry cup

18 each

## TIER 1 HOT

Mini beef wellington | Beef tenderloin mushroom duxelle, buttery puff pastry

Beef yakitori | Beef and green onion, teriyaki glaze *gf*

Chicken Satay | Chicken breast, Thai curry marinade, peanut sauce, pickled cucumber *gf*

Chicken lollipops | Maple syrup & pepper glaze, blue cheese dip *gf*

Spanakopita | Spinach and feta cheese in phyllo

Brie and raspberry puff

Artichoke & Boursin fritter

Vegetable samosa, sweet tamarind chutney

Vegetable spring roll, sweet chili sauce

12 each

## TIER 2 HOT

Mini Shoreham crab cakes, grain mustard sauce

Lamb lollipops | Grilled spiced lamb chop, yogurt mint sauce *gf*

BBQ applewood-smoked bacon-wrapped scallop

Coconut shrimp, plum sauce

DC fried shrimp and Mumbo sauce

14 each



# DINNER TABLES

All Dinner Tables are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a 200 fee.

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## AEGEAN BREEZE

### STARTERS

Turkish red lentil soup, onions, cumin, smoked paprika *gf*

### SALADS & SAVORIES

Roasted beet hummus, pita chips, sumac

Marinated feta cheese, Kalamata olives, olive oil, oregano *gf*

Shrimp salad, cucumber, fennel, dill dressing *gf*

Crispy chickpea falafel fritters, tahini sauce *gf*

Bulgur wheat salad, tomato, green onion, sumac, spearmint, cumin

Za'atar spice roasted white potatoes, olive oil-roasted garlic cloves *gf*

### ENTRÉES

Sliced lamb Doner with lettuce, tomato, white sauce, soft flatbread

Lemon-garlic chicken breast, rosemary pan jus *gf*

Seared branzino fillet, artichokes, sun-dried tomatoes, white wine sauce *gf*

Saffron rice and vegetable pilaf *gf*

Za'atar spice roasted white potatoes, olive-roasted garlic cloves *gf*

### DESSERTS

Raspberry fruit tart

Baklava *n*

Tiramisu shooter

129 per person

## MUMBAI

### STARTERS

Curried cauliflower soup, mild curry, finished with cream *gf*

Warm naan bread

Spinach, arugula & watercress mix, cucumber medallions, red onion, cumin & lime vinaigrette *gf*

Vegetable samosas with tamarind chutney

### ENTRÉES

Bone-in chicken Tikka, yogurt and masala marinade *gf*

Grilled lamb chops, ginger-garlic marinade, green cilantro chutney *gf*

Coconut vegetable stif-fry, green beans, carrots, butternut squash, toasted coconut *gf*

Palak Paneer sautéed spinach, Indian paneer cheese *gf*

Basmati pilaf with frizzled onion *gf*

### DESSERTS

Mango mousse shooters

Coconut cake, angel food cake, coconut cream, shredded coconut

Almond cookies *n*

125 per person



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## EUROSTAR SOUP

Vegetable pistou *gf*

Sliced baguette, flaxseed bread, French butter

## SALADS

Arugula, radicchio, Mache and frisée mix, raspberries, toasted almonds, crumbled goat cheese, champagne vinaigrette *gf*

Asparagus spears, mustard vinaigrette *gf*

Grilled calamari, bell peppers, preserved lemon, citrus, parsley *gf*

## ENTRÉES

Braised veal shoulder, dry imported Marsala mushroom sauce *gf*

Sear Atlantic Halibut, braised leeks, tarragon cream sauce *gf*

Roasted hen, rice & currant stuffing, tangerine sauce *gf*

Haricots vert and parsnips sauté *gf*

Boulangerie potato, baked sliced russet potato with sautéed yellow onions *gf*

## DESSERTS

Fresh fruit tart

Flourless chocolate cake *df gf*

141 per person

## BARCELONA TAPAS

Jamón serrano, Manchego cheese, white anchovies, dried chorizo sausage, marinated olives, marinated artichokes, roasted peppers, white asparagus, roasted mushrooms, fig spread, country bread, grain bread, sweet butter

## SOUP

Vegetable soup | Carrots, green cabbage, white turnips, chickpeas *gf*

## COMPOSED SALADS

Green bean, piquillo pepper, walnut salad, sherry vinaigrette *n gf*

Roasted cauliflower, roasted red grapes, Manzanilla olives, preserved lemon dressing *gf*

Mixta, lettuce mix, peas, steamed peewee potatoes, cucumber, radish, red onion, orange vinaigrette *gf*

## ENTRÉES

Grilled prime strip steak, sautéed peppers, onions and tomatoes *gf*

Seafood paella, short grain rice, shrimp, mussels, clams, scallops, saffron shrimp broth, green peas *gf*

Couscous grain pilaf, currants, cinnamon, orange zest

Roasted rainbow carrots, garlic, cumin, honey *gf*

## DESSERTS

Pear and almond tart

Bittersweet chocolate cake

Shortbread cookies

161 per person





# DINNER TABLES

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## EAST COAST FUSION

### STARTERS

Lobster bisque | Lobster stock, star anise, tarragon, leeks, cream, crème fraîche, VSOP Cognac

Bread rolls and butter

### ANTIPASTI TABLE

Genoa salami, provolone cheese, albacore tuna, pepperoncini, tomato, roasted peppers, baby gem lettuce, marinated mushrooms, black olives, cold-pressed olive oil, red wine vinegar *gf*

### ENTRÉES

Slow-braised boneless beef short rib, red wine reduction, thyme, bay leaf *df gf*

Seared skin-on Red Snapper fillet, green papaya salad, orange sauce *df gf*

Cauliflower steak, grilled orange sunburst cauliflower, roasted heirloom tomato, Chimichurri sauce *df gf*

Long grain wild rice pilaf, dried apricots, orange zest, maple syrup, sautéed green asparagus, oyster mushrooms, caramelized pearl onions *df*

### DESSERTS

Boston cream pie

Key lime tarts

Pecan bars

143 per person

## DC PRIME

### STARTERS

Chilled seafood | Shrimp cocktail, crab claws, sesame-crusted tuna, cocktail sauce, wasabi aioli, soy sauce, pickled ginger *df gf*

### SALAD STATION

Deconstructed Deluxe Caesar Station | Chopped romaine hearts, baby iceberg wedges, Parmesan cheese, crumbled blue cheese, heirloom cherry tomatoes, julienned raw butternut squash, hearts of palm, chopped applewood-smoked bacon, peppadew peppers, Caesar dressing, cabernet vinaigrette, olive oil, balsamic vinegar

Sliced baguette, herb rolls, cheese rolls, goat butter, President French butter

### ENTRÉES

Seared prime beef filet mignonette, au poivre sauce *gf*

Roasted Cornish Hen, rosemary marinade, pan jus *df gf*

Baked russet potato, sour cream, chives, butter *gf*

Sautéed mushroom ragout and pearl onions

Steamed broccolini, hollandaise sauce *gf*

### DESSERTS

Passion fruit glaze

Eclairs

Fruit tarts

Macaroon

169 per person



# PLATED DINNER

All pricing is based upon a minimum of three courses. When more than one option is selected for a course, the higher price will apply. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### SOUPS

#### CHEF'S DAILY SELECTION OF SOUP

##### BUTTERNUT POTAGE

Vegan purée, roasted butternut squash, tart green apples, sweet onion, thyme *df gf vg*

10 per person

##### LOBSTER BISQUE

Lobster stock, star anise, tarragon, leeks, finished with cream, crème fraîche, VSOP Cognac *gf*

15 per person

### SALADS

#### KALE

Arugula, green oak leaf, Lola Rossa frisée mix, roasted heirloom tomato, roman artichokes, hearts of palm, Sherry vinaigrette *gf vg*

#### MACHE-BABY RED ROMAINE

Mesclun shaved fennel popcorn sprouts mix, goat cheese medallion, poached red grapes, Cabernet Sauvignon-grape seed oil *gf v*

#### BOSTON BIB

Red oak leaf kale stack, raspberries, Camembert cheese fritter, white balsamic-raspberry vinaigrette *v*

4 per person

#### BABY GEM

Frisée Lola Rossa mix, air-dried duck breast, prosciutto, grilled Belgium endives, roasted yellow beets, toastd walnut, walnut oil cassis vinaigrette *ngf*

10 per person

#### CREAMY RICOTTA-FILLED MOZZARELLA BURRATA

Radicchio arugula spinach mix, heirloom tomato, pickled red onion, orange-basil dressing *gf v*

10 per person

#### VEGETABLE TERRINE

Spinach, cauliflower and carrot layers, mizuna greens, watercress, avocado sauce verte, sunflower seeds *gf v*

10 per person

#### BABY ICEBERG

Poached shrimp, julienned rainbow radish daikon and carrots, cucumber, pickled ginger, creamy mirin tobiko caviar dressing *gf*

10 per person

# PLATED DINNER ENTRÉES

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## LOCAL POULTRY

### GRILLED CHICKEN BREAST

Herb de Provence, Basques-braised vegetables, roasted purple cauliflower, chardonnay wine sauce *gf*  
90 per person

### ROASTED GAME HEN

Tagine Baharat spice blend, Moroccan couscous almond currant pilaf, roasted eggplant, saffron cinnamon jus  
95 per person

### ROSEMARY-SMOKED PIMENTON CHICKEN BREAST

Grilled French-cut butterfly chicken breast, grilled zucchini, yellow squash, red pepper, cauliflower-potato mash, lemon-rosemary jus *gf*  
94 per person

### SWISS CHARD-BOURSIN CHEESE-STUFFED CHICKEN BREAST

Parsley and herb crumb coating, roasted peewee potatoes, broccolini, red pepper coulis  
96 per person

## PREMIUM FISH

### SEARED FAROE ISLAND SALMON FILLET

Farro risotto, green asparagus, grilled eggplant, roasted yellow pepper coulis  
98 per person

### SEARED RED SNAPPER FILLET

Orzo pasta green olive tapenade, wild mushrooms, roasted butternut squash, tomato saffron sauce  
102 per person

### ROASTED ATLANTIC HALIBUT FILLET

Turmeric herb crumb-crust, lemon herb risotto, king mushrooms, roasted pearl onions, tarragon vin blanc  
110 per person

## GLUTEN-FRIENDLY & VEGAN

### ROASTED VEGETABLE RAVIOLI

Red pepper coulis *df gf vg*  
90 per person

### PENNE PASTA

Marinara sauce, seasonal vegetables *df gf vg*  
90 per person

### EGGPLANT CANNELLONI

Seasonal ratatouille, rice cake, tomato basil sauce  
94 per person





# PLATED DINNER ENTRÉES

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## FINE MEATS

### 10 OZ DRY-AGED BONE-IN HERITAGE DUROC PORK CHOP

Roasted yam and cranberry soufflé, sweet and sour red cabbage, apple cider clove jus

98 per person

### BRAISED BONELESS ANGUS BEEF SHORT RIB

Red thyme wine reduction, green pea potato smash, king mushrooms, roasted baby carrots

102 per person

### 9 OZ PRIME MANHATTAN BEEF STRIP

5 spice rub, spinach flan, roasted shallots, smoked Gouda mashed potatoes, brandy mustard sauce

108 per person

### 8 OZ SEARED PRIME BEEF FILET

Asiago Dauphinoise potato gratin, green asparagus, roasted pearl onion sautéed wild mushrooms, black truffle demi-glace

115 per person

## PAIRED ENTRÉES

### GRILLED CHICKEN BREAST / ROASTED JUMBO SHRIMP

Grilled French-cut chicken breast, sage-oregano marinade *df gf*

Roasted jumbo shrimp, lemon fennel cream sauce *gf*

Risotto rice timbale, carrot purée, roasted purple cauliflower *df gf*

115 per person

### 6 OZ FILET MIGNON / JUMBO SHRIMP OR JUMBO LUMP CRAB CAKE

Grilled 6 oz prime filet mignon

Choose one | Two grilled jumbo shrimp or seared Shoreham jumbo lump crab cake

Ruby port wine reduction, dill cream sauce

Asiago cheese scalloped potatoes, broccolini, roasted peppers

130 per person

### 5 OZ TARRAGON MANHATTAN STRIPLIN STEAK / 4 OZ FAROE ISLAND SALMON

5 oz Tarragon grilled prime Manhattan cut striploin steak

4 oz Faroe Island salmon

Madeira wine sauce, red pepper coulis, duchess potatoes, green asparagus, forest mushroom mix

120 per person



# PLATED DINNER

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## DESSERTS

### CHERRY RICOTTA CAKE

Amaretto crème anglaise v

### BERRY CRUMBLE CHEESECAKE

Fresh berries, blackberry brandy v

### GLUTEN-FRIENDLY CHOCOLATE ROULADE

Chocolate sauce *gf*

### CHOCOLATE & HAZELNUT PAVE

Coffee chocolate sauce, fresh berries n v

### FRESH FRUIT TART

Crème patisserie, butter crust, mango coulis v

### TOFFEE CHEESECAKE

Dulce de leche v





# NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## BEVERAGES

Stance regular or decaffeinated coffee | 135 per gallon

Assorted Numi hot teas | 121 per gallon

Classic black iced tea | 105 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 121 per gallon

Assorted Kohana canned coffee drinks | 9 each

Assorted soft drinks | 7 each

Pure Life water | 7 each

Acqua Panna natural spring water | 8 each

S.Pellegrino Essenza flavored sparkling mineral water | 8 each

S.Pellegrino sparkling mineral water | 8 each

Red Bull | Energy Drink or Sugarfree | 9 each

Gatorade and Powerade sports drinks  
G2 Grape, Fruit Punch, Zero Glacier, Zero  
Lemon-Lime | 9 each

Naked fruit juice & smoothies | 10 each

Coconut water | 9 each

Enroot cold brew tea | 9 each

Hot cocoa, mini marshmallows | 135 per gallon

Warm mulled local apple cider, cinnamon, allspice, nutmeg | 110 per gallon

Lemonade and tropical fruit punch | 110 per gallon

## BEVERAGES PACKAGE À LA CARTE

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

41 per person | minimum 50 people

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

75 per person



# BAR MIXOLOGY

All bars require a minimum of three hours. A bartender fee of 225 per bartender will be assessed for the first three hours. Additional hours for both bartenders and cashiers are 75 per hour. Prices are subject to 25% service charge and 10% sales tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

- Vodka | Tito's Handmade
- Gin | Botanist
- Rum | Sailor Jerry Spiced
- Bourbon | Maker's Mark
- Scotch | Monkey Shoulder
- Tequila | Patrón Silver
- Cognac | Hennessy VSOP

### PREMIUM

- Vodka | Absolut
- Gin | Beefeater
- Rum | Bacardi
- Bourbon | Old Forester
- Scotch | Johnnie Walker Red Label
- Tequila | Milagro Silver
- Cognac | Hennessy VS

### CALL

- Vodka | Svedka
- Gin | Seagram's
- Rum | Castillo
- Bourbon | Jim Beam
- Scotch | J&B
- Tequila | Sauza Blanco
- Cognac | Hennessy VS

## BEERS

### DOMESTIC (SELECT 3)

Budweiser, Bud Light, Coors Light and Miller Lite

### IMPORT/CRAFT (SELECT 3)

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

## HOST BAR

Requires one bartender per 50-75 people

- Craft brands | 17 per drink
- Premium brands | 15 per drink
- Call brands | 13 per drink
- Domestic beer | 11 per drink
- Imported beer | 12 per drink
- House wine | 12 per drink
- Soft drinks | 7 per drink

## CASH BAR

Cashier required at 225 for the first three hours. Cash bars requires a 850 minimum per bar.

- Craft brands | 19 per drink
- Premium brands | 18 per drink
- Call brands | 16 per drink
- Domestic beer | 13 per drink
- Imported beer | 14 per drink
- House wine | 16 per drink
- Soft drinks | 9 per drink



# BAR MIXOLOGY

All bars require a minimum of three hours. A bartender fee of 225 per bartender will be assessed for the first three hours. Additional hours for both bartenders and cashiers are 75 per hour.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

## PACKAGES

### CALL

First hour | 29 per person

Each additional hour | 15 per person

### PREMIUM

First hour | 33 per person

Each additional hour | 17 per person

### CRAFT

First hour | 35 per person

Each additional hour | 19 per person

### BEER AND WINE

First hour | 20 per person

Each additional hour | 13 per person

## MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

15 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

15 per drink

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar add 5 to tier price

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour





# WINE RACK

All bars require a minimum of three hours. A bartender fee of 225 per bartender will be assessed for the first three hours. Additional hours for both bartenders and cashiers are 75 per hour.

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

## WINES

### WHITE, BLUSH, & BUBBLES

Campo Viejo | Spain | cava brut | 55 per bottle

Chandon | California | brut | 78 per bottle

Chandon | California | rosé | 78 per bottle

Hayes Ranch | California | rosé | 61 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 69 per bottle

Hayes Ranch | California | chardonnay | 61 per bottle

Bulletin Place | Australia | chardonnay | 56 per bottle

Bulletin Place | Australia | sauvignon blanc | 56 per bottle

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 69 per bottle

### RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 69 per bottle

Hayes Ranch | California | merlot | 61 per bottle

Bulletin Place | Australia | merlot | 56 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 69 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 69 per bottle

Bulletin Place | Australia | cabernet sauvignon | 56 per bottle

Hayes Ranch | California | cabernet sauvignon | 61 per bottle





# EVENT INFORMATION

Thank you for selecting Omni Shoreham Hotel for your upcoming event! We look forward to providing you with exceptional hospitality, food, beverage and service. Our talented culinary team and conference services staff are pleased to assist you in making your event successful.

## SERVICE CHARGE, TAXES AND FEES

Current fees and taxes are subject to change and will be applied as specified below:

25% taxable service charge and 10% sales tax applies to all charges.

6% sales tax applies to all sundry charges.

A fee of 200 applies to all meal functions ordered for 25 people or less.

A fee of 225 applies for each bartender or cashier, for three hours, with a fee of 75 per additional hour.

A beverage minimum of 850 applies to each cash bar.

A fee of 225 applies for each chef per station, for two hours, with a fee of 75 per additional hour (one chef is required for every 50 guests).

A fee of 150 applies for food relocation and/or re-tray requests for later use.

A fee of 200 will apply for all functions added within 72 business hours.

A fee of 50 applies to à la carte continuous beverage service of 2-4 hours.

All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating and supply fees. All taxes and service fees are subject to change. Omni Shoreham Hotel does not offer ticket collectors during meal functions. Any badge or ticket is the responsibility of the client or appointed personnel.

## EARLY SETUP

Any event requested to be set and ready more than 15 minutes prior to the event start time will be subject to additional labor fees. This includes, but is not limited to, security sweeps, décor deliveries, linen placement, and assistance with placing individual items at your guests' seats. For further information, please call your Convention Services Manager.

## BARS

In accordance with our D.C. state beverage licensing, the hotel is responsible for supplying all products and bar labor for any alcohol-related services. Self-service bars are not permitted. Any generated cash bar sales are not applied towards to agreed food and beverage minimum.

## OUTSIDE FOOD & BEVERAGE

Due to D.C. state regulations, the hotel cannot allow outside food or beverage of any kind to be brought into the hotel by the customer, guest or exhibitor. Omni Shoreham Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Any outside food and beverages brought on the premises will be confiscated or subject to fees in alignment with current banquet pricing.



# EVENT INFORMATION

## EXPECTED/GUARANTEE DUE DATES

Ten business days prior to function date, hotel mandates require the client to submit an expected number of guests for each scheduled function. Should the expected number of attendees fluctuate by more than 10% after the expected number is submitted, the hotel reserves the right to increase per person pricing for those attendees by an additional 20%.

Three business days prior to function date, the final guaranteed number of attendees must be submitted no later than 9 a.m. If the guarantee is not submitted, the greater of either the contracted expected attendance number or the expected number provided at the 10-day cutoff will become the guarantee. If the actual numbers should increase more than your guaranteed number, there will be a charge assessed based on the number of total served guests.

## BANQUET SETS AND SPECIALTY MEALS

The hotel will provide courtesy seating arrangements to all event functions up to 3% over the client's guaranteed set guest number. Courtesy oversets for any group event will not exceed 50 people. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% oversight number calculated by the hotel. Oversets include linen, china, silver, glassware and reserved seating signage only, Preset food and beverage meals are available for an additional per person cost. For set requests above and beyond 3%, additional labor fees will apply. Special meals required over and above the originally agreed upon needs, per the banquet event order, are subject to additional per person fees on the day of the event.

## EVENT CANCELLATIONS

Cancellations of à la carte products and/or guest count reductions in per person priced menus after the guarantee is due will result in 100% charge of the retail costs, service charges and associated taxes of guaranteed services.

## SERVICE TIMES

To ensure food quality, buffet pricing is based on a maximum of two hours. Packaged breaks are based on 30 minutes of service. Extended hours of service will result in additional charges.



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