Continental Breakfasts

Hilton Executive Express
Selection of Chilled Juice: Grapefruit, Florida Orange, Cranberry and Tomato
Seasonal Sliced Fruit & Seasonal Berries
Bakers Basket of Breakfast Pastries, Danish and Muffins with Butter and Preserves
RAIN FOREST ALLIANCE Certified Regular and Decaffeinated Coffee and a Selection of Teas
$13.00

Chesapeake Bagel Starter
Selection of Chilled Juice: Grapefruit, Florida Orange, Cranberry and Tomato
Seasonal Sliced Fruit & Seasonal Berries
Assortment of Mixed Fruit Yogurts
Variety of Bagels served with Plain, Light Vegetable & Gourmet Cream Cheese
RAIN FOREST ALLIANCE Certified Regular and Decaffeinated Coffee and a Selection of Teas
$15.00

Corporate Continental
Selection of Chilled Juice: Grapefruit, Florida Orange, Cranberry and Tomato
Seasonal Sliced Fruit & Seasonal Berries
Bakers Basket of Breakfast Pastries, Danish and Muffins with Butter and Preserves
Variety of Bagels served with Plain, Light Vegetable & Gourmet Cream Cheese
Flaky Croissants layered with Freshly Organic Scrambled Eggs, Cheddar and Virginia Ham
RAIN FOREST ALLIANCE Certified Regular and Decaffeinated Coffee and a Selection of Teas
$17.00

Continental Breakfast Enhancements, per person
- Fruit Filled Croissants $4.00
- Fresh Baked Scones $4.00
- Cinnamon Swirls $4.00
- Sausage Biscuits $4.00
- Breakfast Burritos $4.00

ALL Breaks on this page are based on thirty-minute increments
A $75.00 service fee will be added for groups with less than 25 guests.

All prices are subject to a 20% service charge, and applicable state tax.
Classic Breakfast Buffet
All buffets must have a minimum guarantee of 40 guests

Selection of Chilled Juice: Grapefruit, Florida Orange, Cranberry and Tomato
Display of Fresh Fruit and Berries in Season

Buffet Offerings:
- Apple Wood Smoked Bacon
- Maple Link Sausage
- Breakfast Potatoes
- Fluffy Scrambled Eggs
- Danishes, Muffins, and Croissants with Butter and Preserves
- RAINFOREST ALLIANCE Certified Regular & Decaffeinated Coffee and a Selection of Teas

Additional Buffet Selections

**Fresh Baked Quiche**
Choose one of the following:
- Quiche Lorraine
- Broccoli and Cheddar
- Spinach and Feta Cheese

$6.00

**French Toast**
- Thick-cut Cinnamon-Raisin Challah
- And Vanilla Custard Soaked Baguette
- With Warm Maple Syrup

$6.00

**Eggs Benedict**
- Poached Eggs and Canadian Bacon
- On an English Muffin
- Topped with a Classic Hollandaise

$7.00

**Omelet Station**
- With a Selection of Fillings to Include:
  - Ham, Cheddar,
  - Pepper-Jack Cheese, Onions, Mushrooms
  - Peppers and Tomatoes
- ($100.00 Chef Fee Required)

$8.00

**Buttermilk Pancakes**
- Freshly Made Buttermilk Pancakes with a
- Selection of Toppings to Include:
  - Whipped Cream,
  - Fresh Strawberry Sauce, Warm Maple Syrup,
  - Whipped Butter and Sliced Bananas

$6.00

A $75.00 service fee will be added for groups with less than 25 guests.

All prices are subject to a 20% service charge, and applicable state tax.
The Hilton Grand Breakfast Buffet

Selection of Chilled Juices: Florida Orange, Grapefruit, Cranberry and Tomato
Display of Sliced Melons, Pineapples, Grapes and Berries in Season
Cold Cereals and Cooked Steel Cut Oatmeal
Flavored Yogurts with Granola

From Gleaming Chafing Dishes:
Apple Wood Smoked Bacon
Maple Link Sausage
Fluffy Scrambled Eggs
Breakfast Potatoes
Buttery Pancakes served with Hot Strawberry Compote and Maple Syrup
Assortment of Muffins, Croissants, Danish and Bagels served with Crème Cheese, Butter and Preserves
RAINFOREST ALLIANCE Certified (*) Regular and Decaffeinated Coffee and Selection of Teas

$ 32.00

Plated Breakfast

All Breakfast include Chilled Juice, Fresh bakeries, RAINFOREST ALLIANCE CERTIFIED COFFEE and Selection of Teas

The American $ 18.00
Freshly Scrambled Eggs served with choice of Crisp Bacon, Country Link Sausage or Virginia Ham, Breakfast Potatoes and Fresh Fruit

Traditional Eggs Benedict $ 19.00
Toasted English Muffin layered with Soft Poached Eggs, Canadian Bacon and Fresh Hollandaise, served with Breakfast Potatoes

Texas Toast $ 17.00
Thick Texas Style Toast Cooked to a Golden Brown and Lightly Sprinkled with Powdered Sugar, served with Maple Syrup and Fresh Fruit

Southwest Eggs Benedict $19.00
Eggs Scrambled with Chorizo and Fresh Diced Tomatoes, Topped with Chipotle Hollandaise, served with Breakfast Potatoes and Fresh Fruit

All prices are subject to a 20% service charge, and applicable state tax.
Themed Breaks

**Milk Money**
Double Fudge Brownies  
Home Baked Chocolate Chip,  
White Chocolate Macadamia Nut, and  
Honey Raisin Oatmeal Cookies  
Assorted Soft Drinks & Bottled Water  
RAINFORCE ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas  
$14.00 per person

**RFK Stadium**
Warm Soft Pretzels with Deli Mustard  
Cracker Jaks, Mixed Nuts  
Lemonade  
Assorted Soft Drinks & Bottled Water  
RAINFORCE ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas  
$13.00 per person

**Big Chill**
Assorted Haagen Daz Ice Cream  
Ice Cream Sandwiches  
Assorted Soft Drinks & Bottled Water  
RAINFORCE ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas  
$12.00 per person

**At the Movies**
Popcorn  
Snickers and Twizzlers  
Miniature Assorted Candy Bars  
Nachos with Warm Tortilla Chips and Melted Cheese Dip  
Assorted Soft Drinks & Bottled Water  
RAINFORCE ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas  
$12.00 per person

**Fitness Break**
Whole Fruit, Crispy Market Fresh Vegetables and Spinach Dip  
Assorted Cheeses with Lavosh Crackers  
Assorted Granola Bars  
Fruit Smoothies, Gatorade and Bottled Water  
Bagel Chips with Sun-Dried Tomato Hummus  
RAINFORCE ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas  
$14.00 per person

**A LaCarte**

**All Day Beverage Service** to include 8 hours of  
Coffee, Decaffeinated Coffee, Assortment of Teas  
Assorted Soft Drinks and Sparkling & Mineral Waters  
$16.00 per person

**Half Day Beverage Service** to include 4 hours of  
Coffee, Decaffeinated Coffee, Assortment of Teas  
Assorted Soft Drinks and Sparkling & Mineral Waters  
$10.00 per person

All Breaks Are Based on Thirty Minute Increments

All prices are subject to a 20% service charge, and applicable state tax.
**Refreshments A LaCarte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAINFOREST ALLIANCE Certified Regular &amp; Decaffeinated Coffee</td>
<td>$ 50.00 per gallon</td>
</tr>
<tr>
<td>Selection of Specialty Teas</td>
<td>$50.00 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>$40.00 per gallon</td>
</tr>
<tr>
<td>Sparkling and Mineral Waters</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$30.00 per carafe</td>
</tr>
<tr>
<td>Freshly Squeezed Orange and Grapefruit Juice</td>
<td>$25.00 per carafe</td>
</tr>
<tr>
<td>Tomato &amp; Cranberry Juice</td>
<td>$25.00 per carafe</td>
</tr>
<tr>
<td>Freshly Squeezed Lemonade</td>
<td>$25.00 per carafe</td>
</tr>
<tr>
<td>Whole, Skim and Chocolate Milk</td>
<td>$25.00 per carafe</td>
</tr>
<tr>
<td><strong>All Day Beverage Service</strong> to include 8 hours of</td>
<td></td>
</tr>
<tr>
<td>Coffee, Decaffeinated Coffee, Assortment of Teas</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks and Sparkling &amp; Mineral Waters</td>
<td>$16 per person</td>
</tr>
<tr>
<td><strong>Half Day Beverage Service</strong> to include 4 hours of</td>
<td></td>
</tr>
<tr>
<td>Coffee, Decaffeinated Coffee, Assortment of Teas</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks and Sparkling &amp; Mineral Waters</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td>Bagels</td>
<td>$ 32.00 per dozen</td>
</tr>
<tr>
<td>Croissants, Muffins and Danish</td>
<td>$ 35.00 per dozen</td>
</tr>
<tr>
<td>Scones, Sliced Breakfast Breads and Coffee Cakes</td>
<td>$ 35.00 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Chocolate Chip, Oatmeal Raisin and sugar cookies</td>
<td>$ 35.00 per dozen</td>
</tr>
<tr>
<td>Brownies and Blondies</td>
<td>$ 35.00 per dozen</td>
</tr>
<tr>
<td>Assorted Individual Fruit Yogurts with Granola</td>
<td>$ 3.00 each</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$ 22.00 per pound</td>
</tr>
<tr>
<td>Vegetable Crudités with Parmesan Peppercorn Dip</td>
<td>$ 3.50 per person</td>
</tr>
<tr>
<td>Fresh Sliced Fruit &amp; Berries with Yogurt Compote</td>
<td>$4.75 per person</td>
</tr>
<tr>
<td>Craft Cheese Tray with Chef’s Accompaniments</td>
<td>$ 5.75 per person</td>
</tr>
<tr>
<td>Snickers, Milky Way and Kit Kat Bars</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Popcorn</td>
<td>$ 23.00 per pound</td>
</tr>
<tr>
<td>Haagen Dazs Ice Cream Bars</td>
<td>$ 3.50 each</td>
</tr>
</tbody>
</table>

(* *) **RAINFOREST ALLIANCE** - We are proud to serve exquisite blends containing **RAINFOREST ALLIANCE Certified Coffees.** These Coffees are grown on farms that meet Holistic standards of sustainable agriculture, helping to improve the lives of farm workers and their families while protecting the environment for future generations.

All prices are subject to a 20% service charge, and applicable state tax.
Room Rental and Special Arrangements

Complete with one Podium, Pads and Pens, Mints and Water pitchers

The Potomac Ballroom
6272 Square Feet, 700 Theatre Style, 500 Rounds, 320 School Room
$2000.00 Full day rental

The Four Breakout Rooms
1568 Square Feet, 175 Theatre Style, 100 Dining, 70 School Room
Woodlawn $400.00
Fairfax $400.00
Mt. Vernon $400.00
Gunston $400.00

The Virginian
1040 Square Feet, 70 Dining, 120 Theatre Style, 50 School Room, Hilton Meetings Set Up 20
$500.00 Full day rental

The Two Breakout Rooms
Dogwood $250.00
Cardinal $250.00

Executive Board Room
16 Executive Meeting
$375.00 Full day rental
$450.00 with LCD and Smart Board
Plasma Screen, DVD, VCR, Executive Seating, Complementary Screen

Executive Rooms 1202 and 1218
$250.00

Audio Visual Equipment

Price List available upon request. Full service AV and technician on site.

All prices are subject to a 20% service charge, and applicable state tax.
Plated Luncheon Menu

Luncheon Entrees are served with a First Course, One Starch, One Vegetable, Assorted Rolls & Butter, Dessert, Iced Tea, RAINFOREST ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas

**First Course**
(Please select a Salad or Soup from the Soup & Salad menu)

**Luncheon Desserts**
(Please Select One Dessert from the Luncheon Dessert menu)

**Lunch Entrees**

**Maryland Crab Cake**
Served on a bed of cabbage, topped with Dijon Mustard and Crab Veloute
$31.00

**Petite Filet Mignon**
Grilled Filet of Beef, served with Peppercorn Demi-Glaze
$30.00

**Seared Salmon**
With Dill Lemon Butter sauce
$26.00

**Roasted Pork Tenderloin**
Topped with a reduction of caramelized Pears and Calvados Pear Brandy
$26.00

**Sliced London Broil**
Marinated Flank Steak, served with Mushrooms and Merlot Bordelaise
$25.00

**Tuscan Chicken**
Roasted Airline Breast of Chicken in Tomato Beurre Blanc
$25.00

**Chicken Marsala**
Sautéed Chicken Breasts in fresh Mushrooms and Marsala Wine reduction
$25.00

**Chicken Roulade Florentine**
With Spinach, Red peppers, Mushrooms and Provolone Cheese, over Basil Coulis
$26.00

**Bone in Braised Beef Short Ribs**
Slow cooked in a Zesty Braising Sauce
$28.00

**Cheese Tortellini**
Cheese Tortellini and Vegetables Medley, tossed in Pesto Sauce and topped with Fresh Parmesan Cheese
$20.00

All prices are subject to a 20% service charge, and applicable state tax.
When selecting more than one choice please provide the Hotel with Color Coded Cards identifying your guest’s selection and all selections will take on the highest price menu item.

**Lunch Buffets**

Buffets are served with Iced Tea, RAINFOREST ALLIANCE Regular & Decaffeinated Coffee Selection of Teas, Rolls and Butter.

**Hot**

**Two Entrée Buffet $29.00**: Please select 2 Salads, 2 Entrees and 2 Accompaniments  
**Three Entrée Buffet $35.00**: Please select 3 Salads, 3 Entrees and 2 Accompaniments

**Salads**

- Traditional Romaine Caesar Salad
- Mixed Garden Green Salad with choice of Dressings (2)
- Black Bean and Corn Salad
- Tomato and Feta Cheese Salad
- Fresh Fruit Salad
- Bow Tie Greek Style Pasta Salad
- Artichokes and Tomato Salad
- Tuna Salad

**Entrees**

- Chicken Piccata
- Grilled Salmon with Lemon Dill
- Crusted Tilapia with Dijon Mustard
- Beef Tips Madeira
- Pork Tenderloin with Apple Raisin sauce
- London Broil with Sherry Mushroom Demi-Glaze
- Grilled Teriyaki Chicken
- Chicken Roulade stuffed with Julienne of Vegetables and mozzarella Cheese
- Vegetable Lasagna

**Accompaniments**

- Basmati or Jasmine Rice Pilaf
- Oven roasted Potatoes
- Redskin Mashed Potatoes
- Fettuccini in Basil Olive Oil
- Green Beans with roasted Almonds
- Market Fresh Mixed Vegetables
- Ratatouille

**Desserts**

See Dessert Menu

A $75.00 service fee will be added for groups with less than 25 guests.

All prices are subject to a 20% service charge, and applicable state tax.
Lunch Buffets

Buffets are served with Iced Tea, Regular & Decaffeinated Coffee and Selection of Teas

Hot Sandwich Grill
Choose Two Options From Soup and/or Salad Menus

Roasted Sirloin, Pulled Roasted Chicken, and Honey Ham
Served with Sliced Tomatoes, Lettuce Leaves, Assorted Sliced Cheeses, Red Onion
Mayonnaise, Dijon Mustard, and Horseradish Sauce
Challah Rolls, Croissants, and Seeded Buns
Tortilla Chips
Chef Selection of Desserts
$ 27.50

Taste of Europe
Tuscan Bean Salad with Basil and Roma Tomatoes
Greek Salad    Tomato Basil Soup

Tuscan Chicken with Roasted Vegetables Au Jus
Roasted Salmon with Dill Cream Sauce
Forest Mushroom and English Pea Penne in Traditional Cream Sauce

Roasted Fingerling Potatoes
Served with Foccacia Bread
Chef Selection of Desserts
$29.00

Traditional Deli
Red Jacket Potato Salad    Grecian Pasta Salad
Garden Green Salad with Ranch and Balsamic Dressings

Sliced Fresh Fruit    Sliced Cheese Display

Virginia Ham, Roasted Turkey Breast, Corned Beef and Roast Beef
Lettuce, Tomatoes, Onions and Pickles
Mustard, Mayonnaise and Creamy Horseradish Sauce.
Whole Wheat Bread, Deli Rye, Croissants and Farmers White Bread
Cookies and Brownies
$19.00

A $75.00 service fee will be added for groups with less than 25 guests.

All prices are subject to a 20% service charge, and applicable state tax.
**Latina Nuevo**

Soup (Please Select One)
- Tortilla Soup
- Gazpacho
- Black Bean Soup

Tomato, Avocado and Onions Marinated in a Cilantro Dressing
Black Bean and Roasted Corn Salad
Tropical Fruit Salad with Mangos, Bananas, Mandarin Oranges and Strawberries

- Carne Asada with Tortillas
- Zucchini Sauté with Tomatoes and Chilies
- Rice with Peas and Carrots
- Pico De Gallo

Helado (Vanilla Ice Cream with Caramel Sauce)
$23.00

**Served Cold Lunch**

All Salads are served with Rolls and Butter

**Traditional Caesar Salad $19.00**
Crisp Romaine Lettuce in Caesar Dressing with Herb Croutons and Parmesan Cheese, topped with Grilled Chicken or Marinated Grilled Flank Steak

**Cobb Salad $19.00**
Mixed Greens topped with diced Tomatoes, Monterey and Cheddar Cheeses, chopped Bacon, Avocado, hard-boiled Egg, Ham and Turkey breast with House Dressing

**Asian Grilled Chicken Salad $19**
Field Greens, Julienne Peppers and Onions, tossed in Thai Chili Dressing, topped with Marinated Chicken Breast

**Club Sandwich $19.00**
Smoked Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes and Basil Pesto Aioli on Whole-Grain Bread, served with Corn or Potato Chips

**Roast Beef Sandwich $19.00**
Tender Roast Beef Sliced on Kaiser Roll with Lettuce and Tomato, served with Red Skin Potato Salad

**Chicken Salad Tarragon Sandwich $21.00**
On Buttery Croissant, served with Fresh fruit

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All prices are subject to a 20% service charge, and applicable state tax.
When selecting more than one choice please provide the Hotel with Color Coded Cards identifying your guest’s selection and all selections will take on the highest price menu item.

**Plated Dinner**

Entrees are served with a First Course of either Soup or Salad, One Starch, One Vegetable, Assorted Rolls & Butter, Iced Tea, RAINFOREST Alliance Regular & Decaffeinated Coffee and Selection of Teas

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>$49.00</td>
</tr>
<tr>
<td>Grilled 8oz Filet Mignon over Sauce Bordelaise</td>
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</tr>
<tr>
<td><strong>Roasted Prime Rib of Beef</strong></td>
<td>$48.00</td>
</tr>
<tr>
<td>Slow Roasted Prime Rib served with Horseradish Sauce and Au Jus</td>
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</tr>
<tr>
<td><strong>Medallions of Beef</strong></td>
<td>$43.00</td>
</tr>
<tr>
<td>Tender Medallions of Beef served with Demi Glace and Shiitake Mushrooms Compote</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Roulade</strong></td>
<td>$41.00</td>
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<tr>
<td>Flank Steak, stuffed with Julienne of Vegetables and Mozzarella complemented with Peppercorn Mélange</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Scaloppini</strong></td>
<td>$35.00</td>
</tr>
<tr>
<td>Sautéed Scaloppini of Chicken with Egg Flour wash, served with Pan Drippings, Mushrooms and White Wine reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Tuscan Chicken</strong></td>
<td>$35.00</td>
</tr>
<tr>
<td>Oven Roasted Airline Chicken Breast with fresh Thyme, with Tomato Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Roulade</strong></td>
<td>$36.00</td>
</tr>
<tr>
<td>Stuffed with Wild Rice, Mushrooms and Provolone Cheese, served with Chardonnay sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Broiled Salmon Filet</strong></td>
<td>$39.00</td>
</tr>
<tr>
<td>With Tomato, Artichokes, Capers and Lemon and Grilled braised Fennel</td>
<td></td>
</tr>
<tr>
<td><strong>Twin Crab Cakes</strong></td>
<td>$45.00</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes, served with sauce Dijonaise</td>
<td></td>
</tr>
<tr>
<td><strong>Sea Bass</strong></td>
<td>$46.00</td>
</tr>
<tr>
<td>Pan Seared Sea Bass with Lump Crab and Saffron Sauté</td>
<td></td>
</tr>
<tr>
<td><strong>Pork Loin</strong></td>
<td>$39.00</td>
</tr>
<tr>
<td>With Apples, Raisins and Sherry Wine Demi-Glace</td>
<td></td>
</tr>
<tr>
<td><strong>Linguini</strong></td>
<td>$30.00</td>
</tr>
<tr>
<td>Linguini with Sun dried Tomatoes and Broccoli florets in a rich Milanese sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese Tortellini</strong></td>
<td>$30.00</td>
</tr>
<tr>
<td>Cheese Tortellini tossed in Pesto sauce, Topped with Fresh Parmesan Cheese</td>
<td></td>
</tr>
</tbody>
</table>

All prices are subject to a 20% service charge, and applicable state tax.
Salad Menu

**Hilton Garden Salad**
Field Greens tossed with Straw-cut Vegetables, Watercress, Tomatoes, Garlic Croutons and Served with your choice of Dressings

**Baby Spinach Salad**
Baby Spinach, slivers of Bermuda Onion, Mandarin Oranges, and Cajun Spiced Pecans tossed with a Poppy-seed Dressing

**Classic Caesar Salad**
Tender Romaine Lettuce tossed with Aged Parmesan Cheese, Garlic Croutons and our Classic Caesar Dressing

**Far-Eastern Salad**
Napa Cabbage embellished with Baby Corn, Snow Peas, Carrots, Sprouts, Wonton Crisps, Sweet Bell Peppers finished with a Toasted Sesame Dressing

**Soup Selections**
- Chicken Tortilla
- Cream of Asparagus
- Beef Barley
- Tomato Basil Bisque
- Potato Chowder
- Minestrone

**Accompaniments**
- Glazed Baby Carrots with Green Beans
- Tuscan Roasted Vegetables
- Market Fresh Steamed Medley
- Haricot Verts with Almonds
- Tomato Bouquetiere
- Herb Roasted Fingerling Potatoes
- Garlic Herb Mashed Potatoes
- Blended Wild Rice Pilaf
- Pommes Duchesse
- Au Gratin Potatoes
- Risotto Romana
- Fettuccini & Herbs

All prices are subject to a 20% service charge, and applicable state tax.
Duet Entrée Selections

**Filet Mignon and Maryland Crab Duet**
Grilled 6oz Filet Mignon with Peppercorn Demi-Glaze and Jumbo Lump Crab Cake with sauce Dijonnaise
$60.00

**Seared Chicken Breast and Roasted Garlic Shrimp Duet**
Pan Seared Chicken Breast with Basil Cream Coulis and Jumbo Shrimp with Lemon Butter Beurre Blanc
$53.00

**Beef Tenderloin and Broiled Salmon Duet**
Grilled 6oz Fillet with sauce Bordelaise and Broiled Salmon with Lemon Dill Butter sauce
$56.00

All prices are subject to a 20% service charge, and applicable state tax.
Dinner Buffets

Buffets are served with Two Salads, One Starch, Two Vegetables, Assorted Rolls & Butter, Selection of Desserts, Iced Tea, RAINFOREST ALLIANCE Certified Regular & Decaffeinated Coffee and Selection of Teas.

Choose Two Entrees: $42.00
Choose Three Entrees: $46.00

Salads

- Traditional Caesar Salad
- California Field Greens with assorted Dressings
- Spinach and Arugula, Mushrooms, Bermuda Onions and Bacon Balsamic Vinaigrette
- Cracked Wheat Tabbouleh Salad
- Orzo Salad
- Tomato, Onion and Feta Cheese Salad
- Tuna Salad
- Grilled Vegetable Salad
- Fresh Fruit Salad
- Saffron Cous Cous and Pine Nuts
- Hearts of Palm with Onions and Red Peppers Vinaigrette
- Rainbow Rotini Greek Style Salad

Entrees

- Blackened Flounder with Lemon Butter
- Beef Medallions with Peppercorn sauce
- London Broil with Sherry Mushroom Demi-Glaze
- Teriyaki Salmon
- Beef Roulade stuffed with Vegetables
- Crusted Tilapia with Lemon Dill sauce
- Tender Beef Tips Bourguignon
- Chicken Picata
- Stuffed Chicken with Spinach and Wild Rice
- Chicken Marsala
- Caribbean Chicken
- Grilled Pork Chops with Mango Chutney
- Roasted Pork Loin Calvados
- Vegetable Lasagna

Accompaniments

- Rice Pilaf
- Wedged Roasted Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Market Fresh Mixed Vegetables
- Grilled Vegetables
- Ratatouille
- Green Beans with Red Peppers

Dessert

Assortment of Chef’s Choice Desserts to include Cakes and Mini Pastries

A $75.00 service fee will be added for groups with less than 25 guests.

All prices are subject to a 20% service charge, and applicable state tax.
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Carving Stations

All Carving Stations Include Poupon Mustard, Mayonnaise, Creamy Horseradish Sauce and Dollar Rolls.
Each Carving/Action Station Require a $100.00 Chef Fee

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Roasted Leg of Lamb</td>
<td>Mint Jelly and Lamb Jus</td>
<td>30</td>
<td>$225.00</td>
</tr>
<tr>
<td>Herb Scented Roasted Beef Tenderloin</td>
<td>Horseradish Sauce and Bordelaise</td>
<td>20</td>
<td>$225.00</td>
</tr>
<tr>
<td>Roasted Turkey Breast</td>
<td>Rosemary Turkey Jus and Cranberry Compote</td>
<td>50</td>
<td>$225.00</td>
</tr>
<tr>
<td>Roasted Prime Rib</td>
<td>Horseradish Sauce and Au Jus</td>
<td>30</td>
<td>$375.00</td>
</tr>
<tr>
<td>Steamship Round of Beef</td>
<td>Horseradish Sauce and Au Jus</td>
<td>100</td>
<td>$740.00</td>
</tr>
<tr>
<td>Maple Glazed Ham</td>
<td>Silver Dollar Rolls, Mustard, and Mayonnaine</td>
<td>75</td>
<td>$225.00</td>
</tr>
</tbody>
</table>

Chef Action Stations
Minimum of 50 Guests Prices are Per Person

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork Station</td>
<td>With Barbecue Sauce, Cole Slaw, And Fresh Honey Wheat Rolls</td>
<td>$13.00</td>
</tr>
<tr>
<td>Pasta Station</td>
<td>Penne Pasta and Bow Tie Pasta with Alfredo and Marinara Sauces, Diced Tomatoes, Mushrooms, Scallions, Black Olives, Onions, Parmesan Cheese and Foccacia</td>
<td>$12.00</td>
</tr>
<tr>
<td>Stir-Fry Station</td>
<td>Marinated Beef and Chicken and Oriental Vegetables with Steamed Rice and Fortune Cookies</td>
<td>$12.00</td>
</tr>
<tr>
<td>Fajita Station</td>
<td>Southwestern Beef and Chicken, Flour Tortillas Salsa, Sour Cream, Lettuce, Tomatoes and Guacamole</td>
<td>$13.00</td>
</tr>
</tbody>
</table>

All prices are subject to a 20% service charge, and applicable state tax.
Dessert Menu

Included in all Lunch and Dinner Entrees

Peach Melba
Chocolate Mousse in Chocolate Cup and Shavings
Cheese Cake topped with Strawberry Coulis
Black Forrest Cake over Raspberry Compote
Turtle Cheese Cake Chocolate Glaze
Key Lime Pie on Graham Cracker Crust, topped with Vanilla Whipped Cream
Lemon Sherbet topped with Green Crème de Menthe and French Wafer

Tier Two
($4.00 Additional per person)

Tiramisu over Kahlua Chocolate Sauce
Bailey's Irish Cream Cake over Raspberry and Vanilla Compotes
Triple Chocolate Cake and Chocolate Grenache
Passion Fruit Strawberry Cake with Raspberry Chambord Coulis
Midas Truffle Cake with Sauce Framboise
Assorted Fruit Tart with Lime and Mango Sauces
Blood Orange Mascarpone Mouse with Rich Butterscotch Caramel

Viennese Dessert Table Display
Chef's Display of assorted Torts, Cakes, French Pastries and Chocolate covered Strawberries
$12.00 per person

All prices are subject to a 20% service charge, and applicable state tax.
## Beverage Services

<table>
<thead>
<tr>
<th>House Brand</th>
<th>Call Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowman’s Vodka</td>
<td>Smirnoff Vodka</td>
</tr>
<tr>
<td>Castillo Rum</td>
<td>Bacardi Light Rum</td>
</tr>
<tr>
<td>Barton Gin</td>
<td>Beefeater Gin</td>
</tr>
<tr>
<td>Cluny’s Scotch</td>
<td>Dewar’s Scotch</td>
</tr>
<tr>
<td>Ten High Bourbon</td>
<td>Jim Beam Bourbon</td>
</tr>
<tr>
<td>Senator’s Club</td>
<td>Seagram’s 7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolute Vodka</td>
<td>Heineken</td>
</tr>
<tr>
<td>Tanguerey Gin</td>
<td>Corona</td>
</tr>
<tr>
<td>J&amp;B Scotch</td>
<td>Amstel Light</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>Budweiser</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Bacardi Select</td>
<td>Miller Light</td>
</tr>
<tr>
<td></td>
<td>Coors Light</td>
</tr>
<tr>
<td></td>
<td>O’Douls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Host Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$8.00</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$6.00</td>
</tr>
<tr>
<td>House Brands</td>
<td>$5.00</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$4.50</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$5.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>$5.00</td>
</tr>
<tr>
<td>Cordials</td>
<td>$8.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

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# Beverage Service By The Hour

## 2 Hour Minimum

### House Brands
- 2 Hours: $20.00 pp
- Each additional Hour: $5.00 per person

### Call Brands
- 2 Hours: $23.00 pp
- Each Additional Hour: $6.00 per person

### Premium Brands
- 2 Hours: $26.00 pp
- Each Additional Hour: $8.00 per person

### Bartender Services
- $100.00 for 3 hours (Minimum)
- $25.00 each Additional Hour thereafter

### Cashier Fee (Cash Bar)
- $100.00 for 3 hours (Minimum)
- $25.00 each Additional Hour thereafter

## Specialty Bar Services

### Woodbridge Wines, Tier I
- Tier II & III available upon request
- $27.00 per bottle

### Champagne Toast
- $5.00 per glass
- $25.00 per bottle

### Fruit Punch
- $32.00 per gallon

### Champagne Punch
- $65.00 per gallon

### Margarita Punch
- $85.00 per gallon

## Elegant Coffee and Cordial Service

- Coffee served with Whipped Cream, Chocolate Shavings, Bailey's Irish Cream and Kailua
  - $8.00 per person

- Assorted Cordials or Frozen Drinks
  - $9.00 per person

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