



Dear Valued Guest:

We hope you like our banquet menus that our Executive Chef has carefully prepared. The “Culinary Experience” our guests receive is very important to us and we hope you will return and try new items on every visit.

Please keep in mind that the menus were designed for a minimum of 20 guests and some menus require a higher minimum. We are always happy to accommodate special requests so please feel free to discuss this with our sales team.

Enjoy!





## Breakfast Plated Selections

Menu Selections are served with Freshly Baked Breakfast Pastries and Muffins, Butter and Preserves, Fresh Orange Juice and Freshly Brewed Coffee, Regular and Decaffeinated and a Selection of Teas

A service fee of \$150.00 for groups fewer than 20 guests apply. All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

### **THE AMERICAN**

Traditional Fluffy Scrambled Eggs with Chives  
Crisp Bacon or Breakfast Sausages  
Country Style Breakfast Potatoes  
\$ 24

### **THE STATESMAN**

Sliced Fresh Fruit  
Cinnamon French Toast with Warm Maple Syrup  
Fresh Berry Compote  
Breakfast Sausage  
\$ 24

### **THE DELEGATE**

Fresh Berries, Granola and Fruit Yogurt  
Open Faced Frittata with Roasted Vegetables, Asiago Cheese  
and a Fresh Tomato Salsa  
Breakfast Potatoes  
\$ 27





## Breakfast Buffet Selections

Packages are based on one hour of service. A service fee of \$150.00 for groups fewer than 20 guests apply. All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

### **ALL AMERICAN BREAKFAST BUFFET**

Juice Bar — Orange, Grapefruit, and Cranberry Juice  
Sliced Fresh Seasonal Fruit and Berries  
Freshly Baked Croissants, Muffins and Danish Pastries  
Fruit Preserves and Sweet Butter  
Fluffy Scrambled Eggs with Aged Cheddar  
Country Style Breakfast Potatoes  
Smoked Bacon and Breakfast Sausage  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 28

### **THE VIRGINIAN**

Juice Bar — Orange, Grapefruit, and Cranberry Juice  
Assorted Fruit Flavored Yogurt  
Sliced Fresh Seasonal Fruit and Berries  
Freshly Baked Croissants, Muffins and Danish Pastries  
Fruit Preserves and Sweet Butter  
A Selection of Individual Cereals  
Chilled Regular and Skim Milk  
Fluffy Scrambled Eggs with Fresh Herbs  
Breakfast Potatoes  
Cinnamon French Toast served with Warm Maple Syrup  
Smoked Bacon and Breakfast Sausage  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 34

### **THE DISTRICT**

Juice Bar - Orange, Grapefruit, and Cranberry Juice  
Sliced Fresh Seasonal Fruit and Berries  
Display of Freshly Baked Croissants, Danish and Muffins  
Fruit Preserves and Sweet Butter  
A Selection of Individual Cereals  
Assorted Fruit Flavored Yogurts with Granola  
Bagels with Cream Cheese  
Portabella, Asparagus, Spinach and Fresh Herb Frittata  
Breakfast Sausage and Smoked Bacon  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 35





### **EXPRESS CONTINENTAL**

Juice Bar - Orange, Grapefruit, and Cranberry Juice  
Display of Freshly Baked Croissants, Danish and Muffins  
Assorted Bagels and Cream Cheese  
Fruit Preserves and Sweet Butter  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 20

### **HOUSE CONTINENTAL**

Juice Bar - Orange, Grapefruit, and Cranberry Juice  
Display of Freshly Baked Croissants, Danish and Muffins  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Bagels and Cream Cheese  
Fruit Preserves and Sweet Butter  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 22

## **Breakfast Buffet Enhancement Stations**

Packages are based on one hour of service and priced according to full expected guarantee of guests.  
Only available in addition to a full buffet or plated breakfast.

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

### **OMELET STATION**

Omelets Cooked to Order with Complements to Include:  
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms  
Cheddar, Swiss and Feta Cheeses  
(Uniformed Attendant Required at \$100)  
\$ 9

### **BELGIAN WAFFLE BAR**

Accompanied by Maple Pecan Butter, Whipped Cream, Warm Apple Cinnamon Compote  
Fresh Berries  
Warm Maple Syrup  
\$8





## Breakfast Enhancements Continued

### **BREAKFAST SANDWICH**

Layered with Scrambled Eggs, Scallions & Peppers, Provolone Cheese and Bacon on Biscuits  
\$ 6 each (Minimum 15)

### **BREAKFAST BURRITO**

Flour Tortilla Filled with Scrambled Eggs, Peppers, Onions, Tomatoes, Cilantro, Chorizo Sausage and Jack Cheese  
\$ 6 each (Minimum 15)

### **STUFFED CROISSANT**

Scrambled Egg Filled Croissant with Onion, Canadian Style Bacon and Cheddar Cheese  
\$ 6.50 each (Minimum 15)

### **BAGELS AND LOX**

Assorted Bagels, Cream Cheese, Red Onion, Capers, Diced Hard Boiled Egg, and Smoked Salmon "Lox"  
\$ 14.00 per person (Minimum 15)





## Create Your Own Break

### BEVERAGES

Freshly Brewed Coffee, Regular and Decaffeinated	\$ 9 per person
Cappuccino and Espresso	\$9 per person
A Selection of Imported and Herbal Teas	\$ 6 per person
Freshly Squeezed Orange or Grapefruit Juice	\$ 9 per person
Apple, Tomato and Cranberry Juices	
Assorted Bottled Fruit Juices	\$ 4.25 each
Traditional and Diet Soft Drinks	\$ 4.25each
Sparkling and Still Bottled Waters	\$ 4.25each
Freshly Brewed Iced Tea with Lemon or Lemonade	\$ 4 per person
Red Bull Energy Drink	\$4.50 each
Full Beverage Break with Freshly Brewed Coffee, Regular and Decaffeinated, Freshly Squeezed Orange or Grapefruit Juice	\$12 per person \$25 for all day service per person

### FRESHLY BAKED SELECTIONS

Glazed Danish Pastries	\$ 38 per dozen
Freshly Baked Assorted Muffins	\$ 38 per dozen
Flaky Croissants	\$ 37 per dozen
Selection of Scones with Fruit Preserves	\$ 42 per dozen
Assorted Bagels with Regular and Low Fat Cream Cheeses	\$ 38 per dozen
Assorted Donuts	\$ 34 per dozen
Assorted Freshly Baked Cookies	\$ 36 per dozen
Blondies and Brownies	\$ 36 per dozen
Assorted Biscotti	\$ 40 per dozen





## Create Your Own Break Continued

### **OTHER SELECTIONS**

Sliced Fresh Fruit and Berries with Yogurt Dip	\$ 9 per person
Individual Fruit Flavored Yogurt	\$ 3.25 each
Assorted Cereals and Milk	\$ 4 per person
Chocolate Dipped Strawberries	\$ 34 per dozen
Granola Bars, Power Bars	\$ 4 each
Buttered Popcorn, Pretzels, and Caramel Corn	\$ 3 per person
Mixed Nuts	\$ 17 per bowl
Dry Roasted Peanuts	\$ 10 per bowl
Bar Mix	\$ 10 per bowl
Trail Mix	\$ 12 per bowl
Individual Bags of Assorted Chips	\$ 3 each





## Afternoon Themed Breaks

Packages are based on one hour of service  
All prices are per person unless otherwise noted and are subject  
to a taxable 22% service charge and a 10% sales tax.  
A service fee of \$150.00 for groups fewer than 20 guests apply.

### **THE ICE CREAM SUNDAE BAR**

Chocolate Fudge Brownies  
Vanilla Ice Cream with Chocolate and Caramel Sauces  
Chopped Nuts  
Sliced Strawberries and Bananas  
Whipped Cream and Maraschino Cherries  
\$ 12

### **COOKIES AND CANDY**

Home Baked Cookies  
Assorted Miniature Candy Bars  
Ice Cold Milk  
Traditional and Diet Soft Drinks  
Regular and Decaffeinated Coffee and a Selection of Teas  
\$ 12

### **CARNIVAL BREAK**

Buttered Popcorn  
Cracker Jack, Dry Roasted Peanuts  
Warm Soft Pretzels accompanied with Spicy Brown Mustard  
Old Fashioned Root Beer  
\$ 13







## Afternoon Themed Breaks Continued

Packages are based on one hour of service  
All prices are per person unless otherwise noted and are subject  
to a taxable 22% service charge and a 10% sales tax.  
A service fee of \$150.00 for groups fewer than 20 guests apply.

### **THE ENERGIZER**

Granola and Power Bars  
Sliced Fresh Fruit and Berries with Yogurt Dip  
Trail Mix  
Red Bull Energy Drinks  
Regular and Decaffeinated Coffee  
\$ 14

### **THE FRENCH QUARTER**

Assorted Doughnuts and Rice Crispy Bars Accompanied with a  
Chocolate Dipping Sauce  
Hot Chocolate with Fresh Whipped Cream  
Ice Cold Milk  
Regular and Decaffeinated Coffee  
\$ 13

### **BALL PARK**

Dry Roasted Peanuts, Potato Chips  
Mini Hot Dogs with Yellow Mustard  
Mini Hamburgers  
Warm Soft Pretzels Accompanied with Spicy Brown  
Mustard  
Traditional and Diet Soft Drinks  
\$ 15

### **TEX - MEX**

Tri Colored Crispy Tortilla Chips  
Homemade Salsa and Guacamole  
Chili Con Queso  
Mini Beef Empanadas  
Traditional and Diet Soft Drinks  
\$ 15





## Full Day Break Packages

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

A service fee of \$150.00 for groups fewer than 20 guests apply.

### **THE EXECUTIVE PACKAGE**

Early Morning Break  
(One Hour of Service)

Freshly Squeezed Orange Juice and Grapefruit Juice  
Sliced Fresh Seasonal Fruit and Berries  
Display of Freshly Baked Croissants, Danish and Muffins  
Fruit Preserves and Sweet Butter  
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break  
(One Half Hour of Service)

Traditional and Diet Soft Drinks, Bottled Water  
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Afternoon Break  
(One Half Hour of Service)

Choice of One of the Following  
Fresh Fruit Skewers  
Assorted Cookies and Brownies  
Display of Imported and Domestic Cheeses with Gourmet Crackers and French Baguettes  
Tortilla Chips with Salsa and Guacamole

Traditional and Diet Soft Drinks  
Sparkling and Still Bottled Waters  
Regular and Decaffeinated Coffee and a Selection of Teas

\$35



## Full Day Break Packages Continued

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

A service fee of \$150.00 for groups fewer than 20 guests apply.

### **PRESIDENTIAL PACKAGE**

Early Morning Break  
(One Hour of Service)

Freshly Squeezed Orange Juice and Grapefruit Juice  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Fruit Flavored Yogurt  
Display of Freshly Baked Croissants, Danish and Muffins  
Bagels and Cream Cheese  
Fruit Preserves and Sweet Butter  
Regular and Decaffeinated Coffee and a Selection of Teas

Mid-Morning Break  
(One Half Hour of Service)

A Selection of Fresh Whole Seasonal Fruits  
Traditional and Diet Soft Drinks  
Sparkling and Still Bottled Waters  
Regular and Decaffeinated Coffee and a Selection of Teas

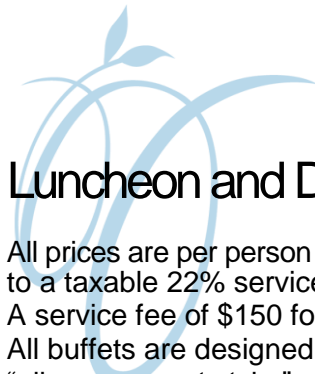
Mid-Afternoon Break  
(One Half Hour of Service)

Choice of One of the Following  
Fresh Fruit Accompanied with Warm Chocolate Dipping Sauce  
A Selection of Ice Cream with Chocolate and Caramel Sauces,  
Bananas, Whipped Cream and Chopped Nuts  
Assorted Cookies and Brownies

Traditional and Diet Soft Drinks  
Sparkling and Still Bottled Waters  
Regular and Decaffeinated Coffee and a Selection of Teas

\$40





## Luncheon and Dinner Buffets

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

A service fee of \$150 for groups fewer than 20 guests apply

All buffets are designed for single servings. Please add \$4 for, "all you can eat style."

### **TUSCAN**

Traditional Caesar Salad with Julienne Roasted Red Peppers  
Penne Pasta with Spinach, Slow Roasted Tomatoes, Pancetta  
And White Wine Reduction Sauce

Tuscan Grilled Flank Steak with Sauté Vegetables

Parmesan Crusted Chicken with Ratatouille

Assortment of Freshly Baked Bread

Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

\$ 35 / \$ 40.

### **LITTLE ITALY**

Penne Pasta Salad with Shaved Pecorino Cheese, Arugula, Olives and Grilled Pepper

Fresh Field Greens and Aged Balsamic, Vine Ripened Tomatoes and Fresh Mozzarella Salad with Basil Extra Virgin Olive Oil

Glaze Sautéed Breast of Chicken with Wild Mushroom Marsala Sauce

Spinach Tagliatelle Pasta with Grilled Salmon, Roasted Portabella Mushrooms, Grilled Peppers and Pesto

Vegetable Ratatouille with Parmesan Cheese and Basil

Rustic Tuscan Breads and Foccacia with Rosemary Olive Oil

Mini Cannoli

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

\$ 39 / \$44





## Dinner and Luncheon Buffets Continued

A service fee of \$150 for groups fewer than 20 guests apply

### **The Big Kahuna**

Papaya-Cucumber Spinach Salad with Poppy Seed Dressing  
Huli Huli Chicken (Whole Grilled Chicken) Cilantro-Pineapple BBQ  
Grilled Ginger Salmon topped with Mango Salsa  
Coconut Scented Basmati Rice  
Roasted Buttered Corn  
Sweet Rolls  
Pineapple Upside Down Cake  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea  
\$ 35 / \$ 40.

### **Coney Island**

Fresh Fruit Salad  
Jumbo Soft Pretzels  
Italian Sausage and Peppers  
All Beef Chili Cheese Dogs  
Philly Cheese Steaks  
Boardwalk Fries with Malt Vinegar and Old Bay  
Chicken Salad Wraps  
Coleslaw  
Funnel Cake  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea  
\$ 34 / \$39

### **Southern Hospitality**

Watermelon Skewered Fruit Kabobs  
Dixie Potato Salad  
Cheddar Cheese Grits  
Carolina Pulled Pork BBQ  
Mom Dukes' Fried Chicken  
Blackened Catfish  
Hoppin John (Black eye Peas, White Rice and Bacon)  
Collard Greens  
Buttermilk Biscuits  
Warm Bread Pudding with Whiskey Sauce  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea  
\$ 39 / \$44





## Dinner and Luncheon Buffets Continued

A service fee of \$150 for groups fewer than 20 guests apply

### **THE SANDWICH SHOP**

Soup du Jour

Fresh Field Greens with Feta Cheese, Dried Cranberries

Maple Balsamic Dressing

Orzo Pasta Salad with Pesto, Crispy Pancetta Lardoons, Sun Dried Tomatoes and Spinach

Chef Assembled Sandwiches: Choice of 3

Albacore Tuna Salad with Lettuce, Vine Ripened Tomato, and Onions

Ham and Jack Cheese with Honey Mustard, Lettuce and Tomato

Roasted Turkey, Swiss with Cranberry Mayo

Roast Beef with Cheddar Cheese, Caramelized Sun Dried Tomato and Sweet Onions, and Horseradish Mayo

Grilled Vegetable Wrap with Fresh Mozzarella, Zucchini, Yellow Squash,

Roasted Peppers and Pesto Flavored Dressing

Deli Pickles and Appropriate Condiments

NY Style Cheesecake

Chocolate Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea

\$ 34 / \$ 39





## Dinner and Luncheon Buffets Continued

A service fee of \$150 for groups fewer than 20 guests apply

### **COLD SANDWICH BUFFET**

Grilled Southwestern Chicken Wrap with Fresh Guacamole, Sliced Black Olives, Tomatoes, Lettuce, Grilled Sweet Onions and Green Onion Dressing in Spinach Wrap  
Tuna Salad Croissant with Lettuce and Tomato  
Roasted Vegetable and Feta Cheese Pita with Pesto Dressing and Olives  
Coleslaw  
Potato Chips  
Orzo Pasta Salad  
Cookies and Brownies  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea  
\$ 29 / \$ 34

### **THE EXECUTIVE DELI BUFFET**

Soup du Jour  
Yukon Potato Salad with Caramelized Shallots, Celery and Fresh Tarragon  
Grilled Vegetables Antipasto with Balsamic Vinaigrette  
Chicken Salad, Sliced Italian Cold Cuts, Rare Roasted Top Round Beef and Smoked Turkey Breast  
Sliced Swiss, Cheddar, Jack and Provolone Cheeses  
Selection of Freshly Baked Breads:  
Flaky Butter Croissants, Kaiser Rolls, Ciabatta and Multi Grain Bread  
Deluxe Relish Tray:  
Kalamata Olives, Pepperoncini, Red Onions, Sliced Vine Ripened Tomatoes, Pickle Spears, Mayonnaise, Whole Grain Mustard  
Warm Bread Pudding with Dried Cranberries and Whiskey Sauce  
And Chocolate Brownies  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Tea  
\$ 38 / \$43



# Dinner and Luncheon Buffets Continued

## **NEW ORLEANS**

### **Appetizers**

Cajun Shrimp and Chicken Gumbo

Spinach Leaves with Sliced Fresh Pears, Crumbled Blue Cheese, and Toasted Walnut Vinaigrette

Crawfish Dip with Vegetables and Sliced French Bread

### **Entrees**

(Please Select Two)

Horseradish Crusted Sea Bass with Creole Beurre Blanc

Blackened Beef Tenderloin, Dirty Rice and Bourbon Street Sauce

Andouille and Shrimp Jambalaya

Pecan Crusted Catfish with a Spicy Remoulade

Rosemary Crusted Pork Roast with Tomatoes, Peppers and Okra

### **Desserts**

(Please Select Two)

Chocolate Chambord

Bananas Foster Bread Pudding

Turtle Cheesecake

Miniature French Pastries

Freshly Brewed Coffee and Tea Selection

\$ 59 / \$ 64







## Dinner and Luncheon Buffets Continued

### FAR EAST

#### Appetizers

(Please Select Two)

(Cold)

Lo-Mein Noodles and Shrimp Salad with Spicy Thai Dressing  
Maui Sunshine Salad with Papaya and Ginger –Mango Vinaigrette,  
Baby Greens, Sesame Ginger Dressing

(Hot)

Chicken Sate with Spicy Peanut Sauce  
Steamed Shrimp Dumplings with Sweet Chili Sauce  
Vegetable Spring Rolls with Spicy Mustard and Teriyaki  
Pork Won Tons with Plum Sauce  
Fried Coconut Jumbo Shrimp With Ginger Marmalade (Additional \$3)

#### Entrees

(Please Select Two)

Stir Fry Beef with Broccoli in Oyster Sauce  
Ginger Chicken with Bamboo Shoots, Onion and Ginger  
Sesame Crusted Salmon with Miso and Cabbage  
Lo Mein Noodles with Spicy Vegetables  
Macadamia-Crusted Tilapia with Stir-Fried Snow Peas and Teriyaki Sauce  
Stir-Fried Shrimp with Asparagus, Pine Nuts and Ginger  
Stir-Fried Chicken with Cashews and Scallions  
Served with Vegetable Fried Rice or Steamed Rice

#### Desserts

White Chocolate Mousse  
Lemon-Raspberry Torte  
Fortune Cookies

Freshly Brewed Coffee and Tea Selection

\$ 37 / \$ 42

For 3 Entrees Add \$ 5





## Dinner and Luncheon Buffets Continued

### **MEDITERRANEAN**

#### **Appetizers**

(Please Select Three)

Bruschetta

Antipasto Platter of Prosciutto, Pepperoni, Salami, Marinated Artichokes, Mushrooms, Roasted Peppers, Spanish Olives and Fresh Mozzarella, Hearts of Palm

Hummus with Pita Points and Grilled Vegetables

Caesar Salad Tossed with Herbed Croutons

Roma Tomatoes, Fresh Mozzarella and Basil Vinaigrette

Marinated Seafood Salad of Mussels, Calamari and Shrimp

#### **Entrees**

(Please Select Two)

Lemon-Oregano Chicken with Saffron Rice and Tomato Coulis

Shrimp, Littleneck Clams and Chicken Paella

Veal Osso Bucco Milanese with Buttered Linguini

Thyme-Roasted Beef Sirloin, Sweet Garlic New Potatoes, Whole-Grain Mustard Sauce

Dill-Crusted Salmon, Artichokes and Olives, Saffron Couscous and Lemon-Caper Sauce

Chicken Parmesan and Linguini

Jumbo Shrimp Scampi and Penne with a Tomato Vodka Sauce

Mushroom Ravioli with Pesto Cream

Tricolor Cheese Tortellini Topped with Grilled Chorizo, Roasted Tomatoes and Parmesan Cream

#### **Desserts**

(Please Select Two)

Chocolate Truffle Cake

Mini Cannoli and Mini Chocolate Éclairs

Italian Rum Cake

Walnut Baklava with Orange Honey

White Chocolate Raspberry Cheesecake

Freshly Brewed Coffee and Tea Selection

\$ 60 / \$ 67





## Lunch and Dinner Plated Selections

Lunch and Dinner menu prices are based on the entrée selection for a 3-course menu. Entrée prices include your selection of soup or salad and one dessert.

All entrées include rolls and butter, freshly brewed coffee and a selection of imported and herbal teas.

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax. A service fee of \$150.00 for groups fewer than 20 guests apply.

**Prices are for Lunch service, add \$10 for Dinner**

## Soup Selections

### **CHEF'S SEASONAL SOUP**

**Chicken Tortilla Soup**

**Butternut Squash Soup with Chorizo and Curry**

**Creamy Tomato-Basil Bisque**

**Seafood Chowder with Clams, Mussels and Shrimp**

**Tuscan White Bean Soup with Italian Sausage**





## Salad Selections

### **CLASSIC CEASAR**

Grilled Head of Romaine, Parmesan Cheese and Herbed Crostini

### **ASIAN SALAD**

With Radicchio, Cashews, Fried Wontons,  
Ginger-Sesame Vinaigrette

### **GARDEN SALAD**

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and Buttermilk Ranch

### **GREEK SALAD**

Cucumber, Red Onion, Local Tomatoes, Kalamata Olives and Feta Cheese with  
a Lemon-Oregano Dressing

### **WEDGE SALAD**

Iceberg Wedge with Gorgonzola Dressing, Chopped Bacon, and Diced Tomato

### **FRESH MOZZARELLA, VINE RIPENED TOMATO AND BABY ARUGULA**

Served with Balsamic Dressing and Ciabatta Crostini  
ADD \$ 3





## Plated Lunch and Dinner Entrées

Lunch and Dinner menu prices are based on the entrée selection for a 3-course menu. Entrée prices include your selection of soup or salad and one dessert.

All entrées include rolls and butter, freshly brewed coffee and a selection of imported and herbal teas.

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

**Prices are for Lunch service, add \$10 for Dinner**

### Plated Chilled Entrée Selections

Chilled entrée prices include your selection of a soup and a dessert and include freshly baked rolls and butter, freshly brewed coffee and a selection of teas.

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

#### **CHOP CHOP SALAD**

Grilled Chicken, Chopped Greens, Fresh Vegetables, Shaved Parmesan, Asian Dressing Served in a Chinese Food Box.

\$ 35

#### **SALMON SALAD**

Grilled Salmon, Mixed Baby Spinach, Endive, Oranges, Grape Tomatoes And Citrus Vinaigrette

\$ 36

#### **Land and Sea Salad**

Grilled Filet, Shrimp, Scallops in Lemon Pesto over Romaine with Gorgonzola Crumbles and Aged Balsamic

\$ 38





## Plated Hot Entrée Selections

Hot entrée prices include your selection of soup or salad and a dessert and include Freshly baked rolls and butter, freshly brewed coffee and a selection of teas.

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

**Prices are for Lunch service, add \$10 for Dinner**

### **PEPPERCORN CRUSTED ROASTED TENDERLOIN**

Sliced Roasted Beef Tenderloin, Wild Rice Pilaf, Buttered Baby Vegetables  
Sherry Tarragon Reduction  
\$ 49

### **GRILLED NY STRIP LOIN**

Sliced Beef Strip Loin with Smashed Cheddar Potatoes  
Roasted Vegetables and Tri-colored Peppercorn Shitake Sauce  
\$ 47

### **POACHED CHILEAN SEA BASS**

Served with Rice Pilaf, En Pappillote Topped with Julienne Vegetables and  
Crawfish Butter  
\$ 45

### **STUFFED CHICKEN RENoir**

French Cut, Stuffed with Pancetta, Yellow Peppers, Asparagus, and Boursin  
Cheese  
\$ 38

### **FOREST CHICKEN**

Twin Breast of Chicken Wrapped in Prosciutto with Sautéed Portobello and  
Finished with Wilted Water Cress in a Port Wine Reduction  
\$ 38

### **RED SNAPPER VERA CRUZANA**

Pan seared with Saffron Rice, Capers,  
Olives, Tomatoes  
\$ 40

### **BLACK AND BLUE FILET OF BEEF**

Grilled and Topped with Danish Blue Onion and Finished with Rosemary  
Marchand de Vin Sauce, Accompanied with Duchess Potato  
\$ 54

### **BEEF SHORT RIB**

Braised with Borolo Wine, Cipolini Onions, Wild Mushrooms,  
Fingerling Potatoes and Market Vegetables  
\$ 42



## Plated Hot Entrées Continued

### **STUFFED PORK CHOP**

Cranberry Apple Stuffing Topped with Lingonberry Sauce over Sweet Potato Puree  
\$ 40

### **TUSCAN CHICKEN**

Stuffed with Artichokes and Basil Butter  
Served with Asparagus Risotto and Citrus-Thyme Sauce  
\$ 40

### **CHEF'S CRAB CAKE**

Blended with Shrimp Mouse, Pan Seared with Cucumber Remoulade, Basmati Rice and Roasted Corn Relish  
\$ 41

### **PAN SEARED SALMON**

Couscous with Honey, Thyme Roasted Butternut Squash, Pear Tomatoes, and Topped with Citrus Tropical Fruit Compote  
\$ 40

### **CAJUN MAHI MAHI**

Seared Mahi Mahi with Tropical Fruit Compote, Polenta, Sautéed Spinach and Baby Carrots  
\$ 42

### **FENNEL ENCRUSTED RACK OF LAMB**

Oven Roasted Served with Raspberry Port Sauce over Roasted Red Pepper Mash  
\$ 44





## Hot Pasta Entrée Selections

Pasta Entrees are accompanied with Freshly Grated Parmesan Cheese

### **GREEK SEAFOOD PASTA**

Shrimp, Clams, Garlic, Kalamata Olives, Tomatoes, Roasted Red Peppers and Feta in a Sambuca Sauce over Buccatini

\$ 40

### **FUSILLI BOLOGNESE**

Ribbon Noodles in a Classic Meat Sauce with Shaved Pecorino

\$ 37

### **TAGLITELLE ALA BUTTERA**

With Sweet and Spicy Sausage, Peas, and Tossed in a Vodka and Parmesan Cream Sauce

\$37

### **WILD MUSHROOM PAPPARDELLE**

Sautéed Oyster, Shitake and Portabella in a White Cream Sauce and Topped with a White Truffle Oil

\$37

## Duet Entrées

### **FILET AND CRAB CAKE**

Roasted Petite Filet Mignon with Sweet Onions and Port Wine Compote

And -

Pan Roasted Crab Cake with Red Pepper Buerre Blanc

Truffle Risotto, Asparagus

\$ 58

### **FILET AND SEA BASS**

Blue Cheese Crusted Petite Filet Mignon

And -

Herb Crusted Sea Bass

Truffle Mashed Potato and Buttered Vegetables

\$ 52

### **CHICKEN AND FILET**

Roasted Chicken Breast, Prosciutto and Provolone with Polenta

And -

Grilled Petite Filet Mignon with Red Onion Marmalade and Root Vegetables

\$ 50

### **CHICKEN AND SEA BASS**

Herb Roasted Chicken Breast

And -

Horseradish Crusted Sea Bass

Basmati Rice, Root Vegetables and Mango Basil Sauce

\$ 50







## Dessert Selections

**CHOCOLATE CHAMBORD**

**BAILEY'S IRISH CREAM CAKE**

**TRIPLE CHOCOLATE CAKE**

**KEY LIME CHEESECAKE**

**ITALIAN RUM CAKE**

**SORBETS**

**CARROT CAKE**

**CLASSIC APPLE PIE**

**FRUIT TART**





## Lunch and Dinner Buffet Selections

All prices are per person unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

A service fee of \$150 for groups fewer than 20 guests apply

All buffets are designed for single servings. Please add \$4 for, "all you can eat style"

### **SOUP AND SALAD SELECTIONS**

(Please Select Two)

**SOUP OF YOUR CHOICE** (See Page 19)

#### **CLASSIC CAESAR**

Romaine, Parmesan Cheese and Herbed Croutons with Roasted Red Peppers

#### **ASIAN SALAD**

With Radicchio and Napa Cabbage, Cashews, Fried Wontons, Ginger-Sesame Vinaigrette

#### **GARDEN SALAD**

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and Buttermilk Ranch

#### **GREEK SALAD**

Cucumber, Red Onion, Tomatoes, Kalamata Olives and Feta Cheese with a Lemon-Oregano Dressing

#### **WEDGE SALAD**

Iceberg Wedge with Gorgonzola Dressing, Chopped Bacon, and Diced Tomato

**FRESH MOZZARELLA, VINE RIPENED TOMATO AND BABY ARUGULA** Served with Balsamic Dressing and Ciabatta Crostini  
**ADD \$ 3**





## ENTREES

Served with Dinner Rolls and Butter

### **GRILLED HANGER STEAK**

With Shallots-Merlot Demi with Olives and Provençal Herbs

### **CAJUN ROASTED PORK LOIN**

Dirty Rice and Roasted Sweet Peppers

### **CAJUN MAHI MAHI**

Seared Mahi Mahi with Red Creole Sauce

### **ATLANTIC SALMON**

Baby Spinach and Seasonal Wild Mushrooms  
Truffle Emulsion

### **PARMANSAN CRUSTED CHICKEN BREAST**

Oven Roasted Tomato Sauce

### **CHICKEN MARSALA**

Wild Mushrooms

### **ROASTED PORTABELLA STEAK**

Served on Herbed Couscous Balsamic-Port Reduction

### **EGG BUCCATINI AND CHANTERELLES**

With Roasted Red Pepper Sauce  
Broccoli Rabe with Chablis-Garlic Sauce and Basil Oil

### **TORTELLONE WITH ARUGULA**

Roasted Red Peppers and Ricotta Cheese Sauce  
Freshly Grated Parmesan Cheese and Fresh Cracked Black Pepper

### **ROASTED BUTTERNUT SQUASH RAVIOLI**

With Sage, Brown Butter and Parmesan

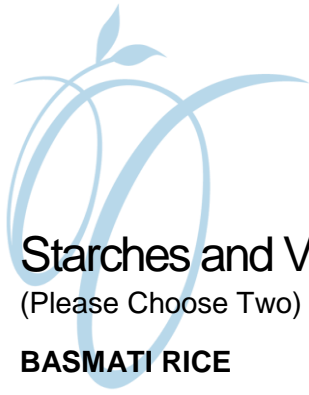
### **PENNE WITH "FRUITS DE MER"**

Scallops, Shrimp, Mussels and Calamari with Tomato-Vodka Sauce  
(Additional \$ 10)

### **TOURNEDOS OF BEEF**

With Wild Mushrooms Fricassee  
(Additional \$10)





## Starches and Vegetables

(Please Choose Two)

**BASMATI RICE**

**LEMON ALMOND RICE**

**ROASTED GARLIC MASHED POTATOES**

**ROSEMARY ROASTED YUKON POTATOES**

**AU GRATIN POTATOES WITH FRESH HERBS**

**GOAT CHEESE PROVENCAL RATATOUILLE**

**ROASTED ASPARAGUS**

**STEAMED BROCCOLINI**

## DESSERTS

**CHEFS SELECTION OF CAKES, PIE AND TARTS**

**Freshly Brewed Coffee and Tea Selection**

**TWO ENTREES \$ 39 Lunch \$ 49 Dinner**

**THREE ENTREES \$ 45 Lunch \$ 55 Dinner**





## Hot Hors D'Oeuvres

All prices are per piece unless otherwise noted and are subject to a 22% service charge and a 10% sales tax.

(Minimum of 50 Pieces per Selection)

### **POULTRY**

Chicken Chili Lime Kabob  
Tandoori Style Chicken Sate with Cilantro Chutney  
Chicken Quesadilla with Jalapeno, Bacon, Salsa  
Piccante Duck Spring Roll with Hoisin  
\$3.75

### **BEEF AND PORK**

Beef Wellington in Puff Pastry  
Beef Strip Loin Brochette  
Lollipop Lamb Chops (\$ 6)  
Shepherd's Pie  
Mini Corn Dogs with Mustard Sauce  
Asian Style Barbeque Pork Buns with Cilantro Dipping  
Sauce \$4.50

### **VEGETARIAN**

Spinach and Cheese Miniature Quiche  
Gorgonzola and Cranberry Puff Pastry  
Vegetable Spring Rolls Served with Duck Sauce  
Vegetable Samosa with Cilantro Chutney  
Mushroom Tartlets with Herb Cream Cheese  
Filling \$ 3.75

### **SEAFOOD**

Lobster Quiche  
Scallops Wrapped in Bacon  
Grilled Marinated Shrimp  
Shrimp Tempura, Plum Sauce  
Shrimp Andouille Kabob  
Mini Crab Cake with Mustard  
Sauce Curry Dragon Shrimp  
\$ 4.75





## Reception Chilled Displays

All prices are per display unless otherwise noted and are subject to a taxable 22% service charge and a 10% sales tax.

### CHILLED CANAPÉS

(Minimum of 50 Pieces per Selection)

Asparagus Tips Rolled in Prosciutto Ham  
Smoked Chicken on Rye Toast with Walnut Mayonnaise  
Cucumber with Smoked Salmon Mousse  
Prosciutto Di Parma with Seasonal Melon  
\$4

### CHEESE AND FRUIT

A Selection of Fine Imported and Domestic Cheeses  
Gourmet Crackers and Sliced French Baguettes  
Small.....(Serves 25) \$ 220  
Medium.....(Serves 50) \$ 420  
Large.....(Serves 100) \$ 720

### FRESH DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce  
Small.....(Serves 25) \$ 165  
Medium.....(Serves 50) \$ 320  
Large.....(Serves 100) \$ 625

### FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and Cucumber Dill Dips  
Small.....(Serves 25) \$ 160  
Medium.....(Serves 50) \$ 290  
Large.....(Serves 100) \$ 520





## Reception Chilled Display Continued

### **ROASTED VEGETABLE DISPLAY**

Red and Yellow Bell Peppers, Zucchini, Squash, Asparagus, Sweet Onions, Mushrooms and Scallions with Balsamic Vinaigrette and Hummus Dip

Small.....(Serves 25) \$ 190

Medium.....(Serves 50) \$ 375

Large.....(Serves 100) \$ 700

### **DIPS AND BREADS DISPLAY**

Fresh Hummus, Baba Ghanoush, Pico de Gallo, Olive Tapenade, Tabbouleh, Feta Cheese, Fresh Herbs and Radishes accompanied with French Baguettes, Multi Grain Bread, Pita and Sesame Flat Breads

Small.....(Serves 25) \$ 240

Medium.....(Serves 50) \$ 450

Large.....(Serves 100) \$ 750

### **SHRIMP DISPLAY**

Jumbo Chilled Cocktail Shrimp Cocktail Sauce and Fresh Lemon  
\$ 250 per 50 pieces

### **SMOKED SEAFOOD PLATTER**

Smoked Salmon, Peppered Mackerel, Trout and White Fish  
With Chopped Onions, Capers, Egg, Lemon and Sour Cream

Small.....(Serves 25) \$ 200

Large.....(Serves 50) \$ 400





## Reception Hot Displays

### **BAKED SPINACH AND ARTICHOKE DIP**

Served with Sliced French Baguettes

Small.....(Serves 20) \$ 80

Large.....(Serves 40) \$ 150

### **BAKED MARYLAND CRAB AND CORN DIP**

Served with Toasted Pita Points

Small.....(Serves 20) \$ 100

Large.....(Serves 40) \$ 190

### **BAKED BRIE EN CROUTE**

Baked with Dried Berries, Brown Sugar, and Pecans

Served with Sliced French Baguettes

(Serves 20 Guests)

\$ 75

## Carving Stations

Carving station prices are based on a minimum of two types of stations for a one hour reception and four types of stations minimum for dinner service.

### **TENDERLOIN OF BEEF**

Peppercorns Roasted

Served with Béarnaise Sauce

Miniature Rolls

(Serves 25 Guests)

\$330

### **CAJUN ROASTED NEW YORK STRIP LOIN**

Served with Mustard and Horseradish

Miniature Rolls

(Approximately 25 - 35 Servings)

\$385

### **STEAMSHIP ROUND OF BEEF**

Served with Creamy Horseradish, Mustard and Mayonnaise

Miniature Onion Rolls

(Serves 75 Guests)

\$ 450







## Carving Stations Continued

### **HERB AND PEPPERCORN ROASTED PRIME RIB OF BEEF**

Accompanied with Horseradish, Mustard and Herbed Au Jus

Miniature Rolls

(25 Servings)

\$385

### **HONEY GLAZED HAM**

Served with Gourmet Mustard and Mayonnaise

Freshly Baked Buttermilk Biscuits

(Serves 40 Guests)

\$310

### **FRESH GOLDEN ROASTED TURKEY**

Cranberry Relish and Mayonnaise

Miniature Rolls

(Serves 40 Guests)

\$ 260

### **ROASTED LEG OF LAMB**

Rosemary, Mustard and Black Pepper Rubbed Served with Mint Jelly and Honey-Mustard Sauce, Miniature Rolls

(Serves 20 Guests)

\$ 180

A Service Fee of \$ 100 applies for two hours of service

(One Attendant Required Per Carved Item)





## Specialty Action Stations

Specialty action stations prices are based on a minimum of two types of stations for a one hour reception and four types of stations minimum for dinner service. Specialty action stations must be for the full guarantee of the function. We recommend one chef per 80 guests.

### **CAESAR SALAD**

Romaine Leaves Tossed with Freshly Grated Parmesan Cheese, Herbed Croutons and Caesar Dressing

(Attendant Required)

\$8

### **CAESAR SALAD ENHANCEMENTS**

Grilled Jumbo Shrimp, based on 2 pieces per person, \$ 10

Oregano Grilled Chicken, based on 3 oz per person, \$ 9

Grilled Flank Steak, based on 3 oz per person, \$ 12

Seared Salmon, based on 3 oz per person, \$ 12

### **PASTA STATION**

(Please Select Two of the Following):

Your Choice of Sauce Served with Penne and Orrechetti Pasta

Sun Dried Tomato Pesto

Chardonnay-Pesto Sauce and Pancetta

Vodka Cream and Portobello Mushrooms

Spicy Cajun Sauce and Grilled Chicken

White Clam Sauce

Shrimp and Wild Mushroom Neptune Sauce Served with Freshly Grated

Parmesan Cheese, Pine Nuts, Fresh Basil, Cracked Black Pepper

Garlic Bread

Grissini Bread Sticks

(30 Guests Minimum)

\$ 22

3 Sauces Add \$ 3

A Service Fee of \$ 100 applies for two hours of service

(One Attendant Required Per Station)





## Specialty Action Stations Continued

The following delicacies are prepared tableside by a uniformed chef. We recommend one chef per 80 guests.

### **CAJUN SHRIMP AND CHICKEN PASTA JAMBALAYA**

Jumbo Shrimp and Chicken Tenders Marinated in our Cajun Spice Blend  
Sautéed in Olive Oil with Sweet Peppers and Andouille Sausage  
Finished with Red Beans and our Spicy Cajun Cream and Tomato Sauce  
Served Over Dirty Rice

(Minimum 50 Guests)

\$ 16

### **MARYLAND CRAB CAKES**

Lump Crab Meat with Fresh Herbs, Vegetables and Spices  
Sautéed to Order and Served with Remoulade Sauce,  
and a Lemon and Honey-Dijon Dipping Sauce

(Based on two 2 oz crab cakes per person)

(Minimum 30 Guests)

\$ 17

A Service Fee of \$ 100 applies for two hours of service  
(One Attendant Required Per Station)





# Beverage Information

Bartender fee is \$100 per bartender per hour

## Hosted Bars

**Fully Stocked Open Bar:** \*\*Minimum is required. See below.

Call Label Liquor, Domestic Beer, Imported Beer, House Red & White Wine, Assorted Soda, Bottled Water

First Hour	16.00 per person, per hour
Each Additional Hour	13.00 per person, per hour

**Fully Stocked Premium Bar:** \*\*Minimum is required. See below.

Prestige label Liquor, Domestic Beer, Imported Beer, House Red & White Wine, Assorted Soda, Bottled Water

First Hour	19.00 per person, per hour
Each Additional Hour	14.00 per person, per hour

**Beer and Wine Bar:** \*\*Minimum is required. See below.

First Hour	15.00 per person, per hour
Each Additional Hour	11.00 per person, per hour

## Specialty Drinks:

Martini Bar	25.00 per person, per hour
-------------	----------------------------

Choose From Up to 20 Different Specialty Martinis. Ask Your Catering Mgr for Details

## Hosted Open Bars Based on Consumption:

Hosting organization pays based on per drink consumption and bartender fee. Minimum is required. Prices do not include tax and gratuity.

Domestic/Imported Beer	9.00 each
House Wine	9.00 each
Call Brand Cocktails	10.00 each
Premium Bar Cocktails	12.00 each
Assorted Sodas	4.25 each
Bottled Waters	4.25 each





## **Beverage Information Continued**

### **Cash Bar:**

Guest will purchase their beverages and the hosting organization pays bartender fee and guarantees the minimum. Prices include tax and gratuity.

Domestic/Imported Beer	9.00 each
House Wine	9.00 each
Call Brand Cocktails	10.00 each
Premium Bar Cocktails	12.00 each
Assorted Sodas	4.25 each
Bottled Waters	4.25 each

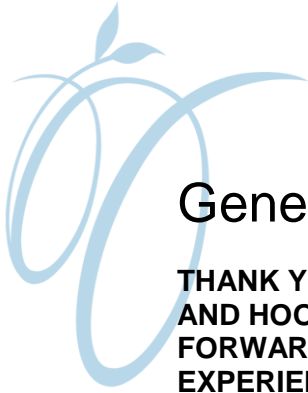
### **Served by Carafe:**

Bloody Mary	25.00 per Carafe
Margarita	25.00 per Carafe
Red Wine Sangria	30.00 per Carafe

### **All Bars Require Minimum Guaranteed Revenue**

<b>50 people or less</b>	<b>\$600.00</b>
<b>50 people- 100 people</b>	<b>\$1,000.00</b>
<b>100 people or more</b>	<b>\$1500.00</b>





## General Information

**THANK YOU FOR CHOOSING THE SHERATON SUITES HOTEL AND THE FIN AND HOOF BAR AND GRILL OF OLD TOWN ALEXANDRIA. WE LOOK FORWARD TO DELIVERING THE OUTSTANDING SERVICE AND CULINARY EXPERIENCE YOU EXPECT. PLEASE TAKE A MOMENT TO REVIEW THE FOLLOWING TO HELP US SERVE YOU BETTER.**

Please inform your event manager of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks notice may be required.

Please confirm the guaranteed number of attendees for your event 72 business hours prior to the function date. For Monday or Tuesday events, please provide this number by Thursday at 8:30 a.m. In the absence of a guarantee, the original contracted number of attendees will be used when charging. The banquet charges will be based on the greater of the guarantee or the number of guests in attendance for the event.

In order to comply with state law and hotel policy, no food or beverage, to include alcohol beverages, shall be brought into, or removed from function rooms or guest rooms by attendees.

Cancellation terms are detailed in the Group/Catering Agreement. Functions detailed on Banquet Event Orders signed by our clients may be subject to additional charges.

The Hotel does not assume responsibility for damages to or loss of any merchandise left in the Hotel prior to or following a function. Your event manager can arrange dedicated security for your event for an additional fee.

The Sheraton Suites Hotel works exclusively with Total Audio Visual Services, which can service all of your audio-visual needs in the hotel.

Guests will be responsible for any damage done to the Hotel while on the premises.

Additional labor fees will apply for bartenders, station attendants and butler service. If twenty or fewer guests are guaranteed (plated or buffet service), an additional charge of up to \$150.00 (plus applicable sales tax) will be added to the charge for that Menu option.

When shipping packages to the hotel, please indicate the name of your organization, the organizations on property representative and the name of your event manager on the label. Handling charges will be applied to your master account for storage and movement of packages.

