

OMNI SHOREHAM HOTEL
EVENT MENUS





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G Contains Gluten
D Dairy
N Contains Nuts

Taxable service charge of 25% and 10% sales tax will be added to all charges. All menus and prices are subject to change.



CONTINENTAL BUFFET

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THE DISTRICT

Florida orange and apple juices

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

Muffins, Danishes, croissants and pecan sticky buns *(g,d,n)*

Fruit preserves, jams and sweet butter

Individual flavored yogurts

Cage-free hard boiled eggs, served chilled and peeled

Regular and decaf Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

38 per person

SHOREHAM SUNRISE

Florida orange and apple juices

Sliced melons, pineapple, grapes, seasonal berries, and passion fruit yogurt sauce *(d)*

Mini doughnuts, muffins, croissants and Danishes *(g,d,n)*

Fruit preserves, jams and sweet butter

Individual cereals, gluten-free Cheerios, 2% and soy milk *(g,d,n)*

Irish oats, steel-cut oatmeal *(g)*, light brown sugar and golden raisins

Regular and decaffeinated Arabica bean coffee with half and half, skim, 2% and soy milk

Tea Forte tea sachets, honey and lemon

41 per person

EUROCENTRIC

Valencia orange juice and apple juice

Sliced melons, pineapples, grapes, seasonal berries and passion fruit yogurt sauce *(d)*

Muffins, scones, croissants and bread rolls *(g,d,n)*

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

Sopressata salami, smoked chicken breast, prosciutto ham, beef bresaola, Swiss cheese, cheddar, Dijon mustard and cornichon

Individual Greek yogurt with cinnamon spiced granola *(g,d,n)*

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

42 per person

BOXED BREAKFAST

Large muffins

Individual flavored yogurts *(d)*

Ripe bananas

Clif bar

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

41 per person



TABLES

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FARMHOUSE

Florida orange and apple juices

Sliced melons, pineapples, grapes and seasonal berries

Muffins, Danishes, croissants and sticky buns *(g,d,n)*

Fruit preserves, jams and sweet butter

Individual flavored yogurts *(d)*

Cinnamon spiced granola with dried fruits, honey and oats *(g,n)*

Cage-free scrambled eggs with aged cheddar and chives *(d)*

Applewood smoked bacon

Turkey sausage links

Yellow Yukon Gold potato home fries, onions and peppers

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

50 per person

GOOD MORNING D.C.

Florida orange and apple juices

Sliced melons, pineapples, grapes and seasonal berries

Mini doughnuts, muffins, croissants and cherry Danishes *(g,d,n)*

Fruit preserves, jam and sweet butter

Individual flavored yogurts *(d)*

Cage-free scrambled eggs with sautéed peppers and onions

D.C. famous half smoked sausage | Pork and beef blend

Turkey bacon

Corn grits and shredded cheddar

Warm pan au lait | Individual apple raisin bread pudding and warm apple butter sauce

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

50 per person



TABLES

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GREAT START

Florida orange and apple juices

Sliced melons, pineapples, grapes, seasonal berries and passion fruit yogurt sauce (d)

Muffins, scones and croissants (g,d,n)

Fruit preserves, jam and sweet butter

Egg white frittatas with spinach, mushrooms, green onions and Shaksuka sauce

Smoked ham with honey pineapple glaze

Grilled chicken apple sausage links

Sweet potato kale hash

Buckwheat lemon porridge, light brown sugar and dried cranberries

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

52 per person

RISE AND SHINE

Florida orange and apple juices

Sliced melons, pineapples, grapes, seasonal berries and passion fruit yogurt sauce (d)

Muffins, bear claws, croissants and cinnamon twists (g,d,n)

Fruit preserves, jams and sweet butter

Buttermilk pancakes with warm Vermont maple syrup and blueberry sauce (g,d)

Cage-free scrambled eggs with boursin herb cheese

Turkey bacon

Pork sausage patties

Irish oats, steel-cut oatmeal (g), light brown sugar, golden raisins and banana chips

Regular and decaffeinated Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

58 per person

BRUNCH FÊTE

Florida orange juice and sparkling apple cider

Sliced melons, pineapples, grapes, seasonal berries and passion fruit yogurt sauce (d)

Muffins, Danishes, croissants and cinnamon twists (g,d,n)

Fruit preserves, jams and sweet butter

Smoked salmon, cream cheese, tomatoes, red onions, capers, bagels and gluten-free bagels

Crème brûlée French toast and bourbon maple syrup (g,d)

Individual potato leek frittatas and tomato Provençale sauce

Penne pasta, basil cream, green peas, fennel and Parmesan cheese (g,d)

Grilled chicken breast and wild mushroom Champagne sauce (d)

Trio of mini desserts | Fruit tarts, cheesecakes and carrot cakes (g,d,n)

Regular and decaf Arabica bean coffee with half and half, skim and soy milk

Tea Forte tea sachets, honey and lemon

72 per person



TABLES

Enhancements ordered à la carte are subject to an additional increase.

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ENHANCEMENTS

JUICE BAR

Florida white grapefruit, cranberry and cold pressed apple cider

5 per person

FRENCH TOAST

Brioche bread, orange vanilla batter, toasted almonds, sliced strawberries and Vermont maple syrup (g,d)

7 per person

CHEESE BLINTZES

Crêpes filled with creamy farmers' cheese, sliced strawberries, blueberry sauce and sour cream (g,d)

8 per person

CEREAL BAR

Individual cereals and gluten-free Cheerios

Milk | 2% and soy

Whole bananas (g,d)

9 per person

BUCKWHEAT LEMON PORRIDGE

Gluten-free warm buckwheat cereal, lemon zest, light brown sugar, honey, dried cherries and walnuts with 2%, almond or soy milks

12 per person

CHEESE AND CHARCUTERIE

Cheddar, Swiss and Gouda cheeses, sopressata, air dried beef, prosciutto ham, honeycomb, Dijon mustard, sliced baguettes and seeded rolls (g,d)

12 per person

IRISH OATS

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

12 per person

SMOKED SALMON

Cold smoked Atlantic fillet, sliced tomatoes, capers, red onions, individual cream cheeses, individual low-fat cream cheeses, bagels and gluten-free bagels (g)

19 per person

PAN AU LAIT

Individual bread pudding with green apples, cinnamon, brown sugar and warm apple butter sauce (g,d)

96 per dozen



ACTION STATIONS

All Action Stations require one chef attendant per 50 people. Chef attendant required at 225 per chef, for 2 hours, 75 per additional hour.

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BISCUIT AND RANCHERO

Buttermilk biscuits (g) and corn tostadas

Scrambled and fried cage-free eggs

Pork carnitas, cotija cheese, cheddar, black bean pico de galo, salsa fresco, rancheros sauce and turkey sausage and sage white country gravy (d)

18 per person

OMELETS

Cage-free eggs and egg whites

French ham, cheddar, tomatoes, bacon, bell peppers, mushrooms, red onions, boursin cheese, spinach and feta cheese, (d)

19 per person

BENEDICT AND FLORENTINE

Cage-free poached eggs

Grilled French ham and smoked salmon

Thyme grilled heirloom tomatoes and creamed spinach

Hollandaise sauce and lemon-tarragon béarnaise sauce

Toasted wheat (g) and gluten-free English muffins

19 per person

add 6 per person | jumbo crab meat

BREAKFAST SANDWICHES | CHOICE OF THREE

Smoked ham and Swiss cheese in a croissant pastry (g,d)

Cage-free scrambled egg and cheddar filled croissant (g,d)

Egg and cheese empanada with salsa fresca (g,d)

Vegan Berbere spiced tempeh, grilled pineapples and gluten-free English muffin

Egg whites with peppers and green onions, dairy-free cheddar with gluten-free English muffin

Turkey sausage, cage-free eggs and buttermilk cheese biscuit (g,d)

Fried eggs, blueberry sausage patties, sharp cheddar and toasted English muffin (g,d)

Fried eggs, grilled tomatoes, smoked Gouda cheese and gluten-free bagel (d)

Prosciutto ham, provolone cheese and sautéed spinach with ciabatta roll (g,d)

15 each

BREAKFAST BURRITOS | CHOICE OF TWO

Cage-free eggs, chorizo sausage, pepper jack cheese, hash brown potatoes and flour tortillas, salsa fresca on the side (g,d)

Tofu turmeric scramble, peppers, green onions, dairy-free cheddar, refried beans, spinach tortilla, roasted tomatillo and salsa verde (g)

Cage-free eggs whites, spinach, cotija cheese, roasted potatoes and flour tortillas, roasted tomato serrano chili salsa on the side (g,d)

16 each



PLATED

All plated breakfasts are served with your choice of orange juice, freshly brewed regular coffee, decaffeinated coffee, assorted herbal teas and house made seasonal breakfast breads.

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STARTERS | CHOICE OF ONE

Sliced fruits and seasonal berry platter with passion fruit yogurt sauce (d)

Mixed seasonal berries and cassis purée (d)

Cottage cheese, cinnamon roasted peach parfait and fresh berries (d)

Smoked Atlantic salmon and herb cream cheese on pumpernickel open sandwich (g,d)

ENTRÉES | CHOICE OF ONE

GOOD MORNING D.C.

Cage-free scrambled eggs with cheddar and chives (d)

Choice of local grilled half smoked pork and beef blend sausage or applewood bacon

Old Bay seasoned red skin potatoes with peppers and onions

45 per person

ATHLETE PALEO

Egg white torte with sautéed sweet peppers and onions

Red quinoa, asparagus and mushroom pilaf

Roasted heirloom tomatoes

45 per person

SPINACH QUICHE

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

Thyme roasted fingerling potatoes, fennel and red pepper coulis (g,d)

45 per person

PAIN PERDU

Golden griddled baguette dipped in Grand Marnier batter and seasonal berries

Grilled French ham or chicken apple sausages (g,d,n)

Orange blossom honey syrup and whipped cream

47 per person

FRITTATA FLORENTINE

Cage-free egg frittata with mozzarella, Parmesan cheese and creamed spinach (d)

Crispy turkey bacon

Yukon Gold potato home fries and lemon zest

Grilled Roma tomatoes

52 per person



BREAKS

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DOUGHNUT SHOP

Mini District doughnuts | Daily mix from our favorite shop in D.C. *(g,d,n)*

Roasted cashews, dried Turkish figs and pretzel sticks *(g,n)*

Raspberry lemonade

24 per person

THE CANDY STORE

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

Rosemary roasted mixed nuts, dried pineapples and dried mangoes *(n)*

Passion fruit lemonade

24 per person

SAVORY AND SWEET

Warm spinach artichoke cheese dip *(d)*

Tri-colored corn tortilla chips and salsa fresca

KIND bars

Raspberry crumble bars *(g,d,n)*

Pineapple lychee ginger punch

24 per person

BRUSCHETTA BAR

Crispy herb flatbread, toasted cranberry focaccia and gluten-free crackers *(g,d,n)*

Vine ripened tomatoes, arugula and balsamic vinegar

White bean artichoke purée

Olive muffaletta salad

Nutella chocolate hazelnuts spread *(n)*, Marcona almonds *(n)* and dried apricots

Apple cider

28 per person



BREAKS

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MINI MEZZE

Chickpea falafel and tahini sauce

Eggplant baba ghanoush and pita chips (g)

Shirazi salad shooters | Cucumbers, tomatoes, lemon juice and parsley

Baklava (g,d,n)

Pomegranate lemonade

28 per person

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 peanuts (n)

Individual string cheese (d) and Tuscano salami

Whole bananas and seasonal apples

Coconut water

28 per person

ALL STARS SNACKS

Warm soft pretzels and yellow cheese sauce (g,d)

Mini beef corn dogs and yellow mustard (g)

Individual bags of Cracker Jack (n)

Kit Kat bars

Carrot cake shooters (g,d,n)

Limeade

30 per person

TEA TIME

Scones, raspberry jam, orange marmalade, lemon curd and double cream (g,d)

Mini fresh fruit tarts (g,d)

Iced tea

TEA SANDWICHES

Curry chicken salad and grain bread (d)

Smoked salmon, herb cheese and rye bread (g,d)

Cucumber, boursin cheese and sourdough bread (g,d)

34 per person





À LA CARTE

All à la carte items are charged as ordered except for soft drinks and bottled water. Eight Hour coffee service requires a minimum of 50 people.

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ENHANCEMENTS

Assorted breakfast pastries and muffins (g,d,n)
80 per dozen

Gluten-free Kind bars | 82 per dozen

Hardboiled eggs | 72 per dozen

Market whole fruit served market-style | 84 per dozen

Individual Fage yogurt (d) | 8 each

Yogurt parfaits (d) | 144 per dozen

Double chocolate brownies (g,d,n) | 78 per dozen

Butterscotch blondies (g,d,n) | 78 per dozen

Lemon bars (g,d) | 78 per dozen

Assorted candy bars | 66 per dozen

Assorted cake pops (g,d) | 96 per dozen

House made cookies | Chocolate chip, oatmeal raisin
and cinnamon sugar (g,d,n) | 78 per dozen

Warm soft pretzels with cheese sauce and yellow
mustard (g,d) | 90 per dozen

Tri-colored tortilla corn chips and salsa fresca |
10 per person

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

Roasted mixed nuts (n) | 56 per pound

Doughnut holes (g,d,n) | 18 per dozen

BEVERAGES

Freshly brewed regular Arabica bean
coffee | 115 per gallon

Freshly brewed decaffeinated Arabica bean
coffee | 115 per gallon

Assorted Tea Forte tea sachets, honey and
lemons | 115 per gallon

Hot cocoa and mini marshmallows (d) | 110 per gallon

Warm mulled local apple cider, cinnamon, all-spice
and nutmeg | 110 per gallon

Florida orange, apple, grapefruit or tomato juices
105 per gallon

Iced tea, lemonade and tropical fruit
punches | 85 per gallon

Assorted Coca-Cola soft drinks | 7 each

Nestle Pure Life bottled water | 7 each

Acqua Panna still water | 8 each

S. Pellegrino sparkling water | 8 each

Individual fruit smoothies | 9 each

Bottled beverages, energy drinks and iced teas | 9 each

EIGHT HOUR COFFEE SERVICE

Regular and decaffeinated Arabica bean coffee, served
with half and half, skim, and soy milks. Tea Forte tea
sachets, honey and lemons

44 per person



TABLES

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Chef attendant required on Capital City Deli and D.C. Soups, Salads and Sandwiches.

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CAPITAL CITY DELI

STARTERS

Vegan split pea soup with herb croutons (g)

Deconstructed big salad | Mixed greens, tomato wedges, cucumbers, red onions, hardboiled egg crumbles, ranch dressing, red wine vinaigrette dressing, olive oil and balsamic dressing

Macaroni salad | Elbow pasta, sweet relish, carrots and creamy dressing (g,d)

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

BUILD-YOUR-OWN SANDWICH

Meats | Roast beef, smoked turkey breast, smoked ham, genoa salami and white tuna salad

Cheeses | Swiss, cheddar and provolone (d)

ACCOMPANIMENTS

Leaf lettuce, sliced tomatoes, half sour pickles, cherry peppers and muffaletta olive salad

Deli mustard, Dijon mustard, mayonnaise and horseradish sauce

Wheat and white Kaiser rolls, onion pockets, challah rolls (g) and gluten-free bread

Potato chips (g)

DESSERTS

Vanilla cheesecake with strawberry topping (g,d)

Tasty butter cookie assortment (g,d,n)

66 per person

add 5 per person | live action hot corned beef, beef pastrami or beef brisket with rye bread

D.C. SOUPS, SALADS AND SANDWICHES

SOUP

Vegan cauliflower potato soup

SALADS

Deconstructed spinach, watercress and kale mix | Gigantes beans, toasted sunflower seeds, B&B pickles, cucumber medallions, julienne carrots, guava vinaigrette, olive oil and balsamic vinegar

Red quinoa tabbouleh | Diced tomatoes, cucumbers, green onions, mint, lemon juice and cold pressed olive oil

Rice noodles and shrimp salad | Julienne vegetables and sweet sesame chili dressing

SANDWICHES

Grilled jerk chicken breast | Roasted pineapple, bib lettuce, curry mayonnaise and spinach tortilla (g,d)

Genoa salami, prosciutto ham and capicola | Provolone cheese, arugula, sun-dried tomatoes, red wine vinaigrette and ciabatta bread (g,d)

Roast beef | Marinated heirloom tomatoes, green leaf lettuce and horseradish crème on a Kaiser roll (g)

Berber spice roasted portobello mushroom | White bean lemon spread, bib lettuce, roasted peppers and onion rolls (g)

DESSERT SHOOTERS

Lemon and blueberry

Ginger cake with cinnamon buttercream (g,d)

Chocolate mousse (g,d)

69 per person

add 4 per person | live action cheese steak station with ribeye steak, sautéed peppers and onions, cheese sauce and hero rolls



LUNCH

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

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CHERRY BLOSSOM

STARTERS

Egg drop soup | Shitake mushrooms and green onions

Buckwheat soba noodles | Toasted sesame oil, cucumbers and bean sprouts

Deconstructed salad | Hearts of iceberg lettuce, shredded carrots, julienne daikon radishes and baby corn and yellow miso dressing

ENTRÉES

Sweet and sour stir-fry chicken | Water chestnuts, pineapples, carrots and green onions

Stir-fry beef broccoli | Straw mushrooms, yellow peppers with ginger hoisin sauce

Tofu stir-fry | Zucchini, red peppers, basil and coconut curry sauce

Fragrant jasmine rice

DESSERT

Fruit salad | Seasonal fruits with lychee nuts, mandarin oranges, maraschino cherries and toasted coconut

Almond cookies (g,n)

69 per person

DMV VIBE

STARTERS

Maryland crab soup (d)

Bakery fresh bread rolls and sweet butter

Deconstructed baby gem lettuce and spinach mix | Cherry tomatoes, raw julienne yellow beets, apple cider vinaigrette, olive oil and balsamic vinegar

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

Russian potato salad | Peas, carrots, eggs and creamy dressing (d)

Sweet potato chips (g)

ENTRÉES

Roasted chicken | Berbere spice rub with D.C. sweet and sour mumbo sauce on the side

Grilled beef burgers | Sautéed mushrooms and onions

Vegetable black bean burgers

ACCOMPANIMENTS

Bibb lettuce, sliced tomatoes, red onions, butter pickles, ketchup, yellow mustard, mayonnaise and bread

Classic and gluten-free burger buns

Go-Go macaroni and cheese (g,d)

DESSERTS

Variety of mini cupcakes (g,d)

Mixed fruit salad

70 per person



TABLES

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MILAN

STARTERS

Northern-style minestrone soup (g,d)

Cheese, sesame and sweet butter rolls (g,d)

Caprese salad (d)

Marinated mushroom salad, red wine vinegar and oregano

Deconstructed arugula radicchio mix | Locotelli Romano cheese, black olives, banana peppers, roasted cauliflower and balsamic dressing

ENTRÉES

Seared red snapper fillet | Lemon picatta sauce

Penne pasta | Spinach, fennel, green peas, ricotta cheese and Parmesan cheese cream (g,d)

Grilled chicken scaloppini and orange Marsala wine sauce

SIDES

Farro grain pilaf | Cremini mushrooms and roasted pearl onions

Steamed broccolini | Lemon olive oil and sea salt

DESSERTS

Rustic fruit tarts, berries and apricots (g,d,n)

Mini vanilla cannoli (g,d,n)

70 per person

MEXICALI

STARTERS

Vegan corn tortilla soup (g)

Mix of romaine lettuce | Watercress, red radishes and orange guava vinaigrette

Tri-colored tortilla chips | Salsa fresca, guacamole, pico de gallo, sour cream, cotija cheese, roasted corn and lime wedges

ENTRÉES

Grilled sliced chicken fajitas | Adobo, cilantro and limes

Grilled sliced beef steak tips fajitas | Mild chill blend

SIDES

Fajita vegetables | Sweet bell peppers and red onions

Charro ranch pinto beans | Green hatch chilies and oregano

Long grain rojo rice

Four tortillas (g) and crispy corn taco shells

DESSERTS

Mexican tea cookies (g,d)

German chocolate roulade

70 per person



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MYKONOS

STARTERS

Vegetarian zucchini soup | White onions, leeks and mint

Deconstructed salad table | Romaine, spinach mix, seared shrimp, crumbled feta cheese, Kalamata olives, red onions, cherry tomatoes, cucumbers, bell peppers, Salonika peppers, rice stuffed grape leaves, oregano dressing and toasted pita chips (g)

ENTRÉES

Souvlaki rosemary seasoned grilled boneless chicken | Tzatziki yogurt cucumber dill sauce (d)

Stefado beef stew | Tender braised shoulder and white potatoes

SIDES

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

Tomato braised chickpeas and roasted eggplant

DESSERTS

Walnut baklava with honey syrup (g,n)

Berry cheesecake (g,d)

70 per person

AVIGNON

STARTERS

Onion soup | Thyme and laurel leaf

Country rolls, sliced baguettes and French butter

Deconstructed salad table | Mache, watercress, frisée, endive, green beans and cherry tomatoes, hardboiled eggs, steamed potatoes, white anchovies, Nicoise olives, green lentils and Dijon vinaigrette

ENTRÉES

Roast chicken marinated | Herb du Provence and chicken pan jus

Lamb stew | Braised leg, paprika, bell peppers, turnips, tomatoes and thyme

Vegan vegetable cassoulet | White beans, zucchini, white mushrooms, pearl onions, thyme, carrots and parsnip

Herb roasted creamer potatoes with truffle salt

DESSERTS

French macarons (g,n)

Green apple tarts | Sliced Granny Apples and butter pastry (g,d)

Mini Napoleons (g)

73 per person

add seared rare yellow tail tuna to the Salad Table
6 per person



PLATED

All plated lunches are served with assorted rolls with butter.

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STARTERS | CHOICE OF ONE

SALADS

Spinach, iceberg hearts, baby gem shaved fennel mix, sweet peppadew peppers, sliced white mushrooms, purple onions and grain mustard champagne vinaigrette
10 per person

Whole bibb leaf, red oak leaf stack, roasted green apples, candied pecans, apple cider and sorghum vinaigrette (n)
11 per person

Mesclun greens, spinach mix with heirloom tomatoes, cucumber medallions, raw yellow beets, rainbow radishes and pomegranate agave nectar dressing
12 per person

Romaine hearts, radicchio mix, hearts of palm, shaved Parmesan cheese and creamy Caesar dressing
12 per person

Green leaf, watercress, frisée, radicchio mix, crumbled goat cheese, toasted black walnuts, Roman artichokes, yellow roasted peppers and white balsamic vinaigrette
14 per person

Heirloom tomatoes and mozzarella fresca caprese, baby arugula greens, balsamic vinaigrette and basil pesto
16 per person

SOUPS

Warm potato and leek potage with crème fraîche and potato sticks on the side (d)
12 per person

Vegetarian roasted carrots, yellow miso and ginger purée with wasabi peas on the side
12 per person

Vegan chili bowl, garden vegetables, red beans in mild chili broth and gluten-free crackers
14 per person



PLATED

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ENTRÉES

LOCAL POULTRY

Roasted chicken breast | Smoked paprika, lime garlic marinade, green asparagus, roasted bell peppers, oregano roasted fingerling potatoes and lemon basil sauce
36 per person

Pan seared breast of chicken | Herb bread crumbs, mushroom, corn polenta timbale, broccolini, roasted orange cauliflower, tomato relish, thyme and chicken jus (g,d)
37 per person

Grilled French cut breast | Sage, rosemary, garlic marinade, macaroni gratin, grilled yellow squash, green beans with lemon and wild mushroom sauce (g,d)
42 per person

PREMIUM FISH

Roasted Pacific cod fillet | Parsley lemon bread crumbs, braised gigantes beans, broccolini, roasted baby peppers and chardonnay cream (g,d)
47 per person

Local wild blue catfish | Pan-fried with corn meal, warm potato salad vinaigrette, honey glazed rainbow carrots, corn relish and lime cream sauce (d)
50 per person

Grilled Atlantic salmon fillet | Red quinoa pilaf, roasted orange cauliflower, asparagus, oyster mushrooms, and lemon-dill-caper sauce
56 per person

FINE MEATS

Grilled heritage Duroc dry aged pork cutlets | Roasted red pepper risotto cake, grilled zucchini, green olive tapenade and lemon sage sauce
45 per person

Angus 6 oz. center cut prime beef tenderloin steak | Rosemary roasted fingerling potatoes, orange glazed roasted rainbow carrots, French green beans and red wine sauce
50 per person

Charred 8 oz. Snake River Farms American Wagyu hanger steak | Tarragon marinade, herb roasted red potatoes with peppers and onions, French green beans and Valencia orange demi-glace
52 per person

VEGAN FRIENDLY

Seared cauliflower steak | Seared king mushrooms, peewee potatoes and chimmi churri sauce
35 per person

Vegetable ravioli | Roasted vegetable filled pasta, julienne vegetables, zucchini, carrots leeks, red peppers, roasted mushrooms and butternut squash sauce
38 per person

CHILLED ENTRÉE SALADS

Grilled boneless sliced chicken breast | Lemon oregano marinade, romaine hearts, frisée, Roman artichokes, cucumbers, mixed olives and balsamic vinaigrette
43 per person

Grilled Atlantic salmon | Baby gem radicchio, watercress, shaved fennel, roasted yellow beets, radishes, heirloom tomatoes and roasted fennel vinaigrette
45 per person



PLATED

All plated lunches are served with assorted rolls with butter.

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DESSERTS | CHOICE OF ONE

Coconut cake | Yellow cake, pineapple filling and shredded coconut *(g,d)*

15 per person

Passion fruit mousse | Tart passion fruit mousse, vanilla cake and passion fruit glaze *(g,d)*

15 per person

Carrot cake | Shredded carrots, walnuts, cinnamon, nutmeg and clove with cream cheese vanilla frosting *(g,d,n)*

15 per person

Strawberry profiterole | Strawberry Chantilly, pâte choux puff and fresh berries *(g,d)*

16 per person

Fresh fruit tarts | Seasonal fruits and berries, pastry cream and buttery crust *(g,d)*

17 per person

Bitter sweet chocolate | Dark chocolate cake, Dutch cocoa frosting and chocolate shavings *(g,d)*

17 per person





DISPLAYS

Global Cheese Shop selections subject to availability. Minimum of 30 people required for Brie En Croûte. All pricing is based upon a minimum of three displays or stations and a minimum guarantee of 90% of your expected attendance.

Taxable service charge of 25% and 10% sales tax will be added to all charges. All menus and prices are subject to change.

FARMER'S MARKET VEGETABLES

Carrots, celery, zucchini, red peppers, radishes, broccoli, asparagus, yellow beets, colorful radishes, cucumbers, peppadew peppers, breakfast radishes, cornichon, pepperoncini, mixed olives with kimchee aioli, yogurt preserved lemon and mint sauce with avocado ranch (d)

21 per person

FRUIT MARKET

Fresh fruits | Melons, pineapples, grapes, green apples, seasonal berries and blackberry sauce

Dried fruits | Apricots, mangos, figs, dates, roasted cashews and Marcona almonds (n)

22 per person

VEGETARIAN MEZZE OASIS

Baba ghanoush, gigantes bean salad, hummus, rice stuffed grape leaves, roasted carrots mint salad, dried dates, dried figs, mixed seasoned pitted olives, cucumber yogurt dill salad, feta cheese, cold pressed olive oil, Israeli couscous salad (g), toasted pita chips (g) and sesame tahini sauce

24 per person

BRIE EN CROÛTE

Whole wheel of double crème French Brie and raspberry preserves wrapped in puff pastry and served with baguette slices (g,d)

11 per person

ANTIPASTI

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

25 per person

GLOBAL CHEESE SHOP

Local sharp cheddar, Monocracy goat cheese with vegetable ash, Spanish 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 and lavosh flatbread (g,d,n)

26 per person

CHARCUTERIE

Beef bresaola, tri-layered vegetable terrine, Sopressata salami, sweet capicola, prosciutto ham, chicken mousse, white bean purée lemonoil, cornichons, pickles, Dijon mustard, lingonberry preserves, sliced baguette (g) and gluten-free crackers

28 per person



DISPLAYS

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EARTHLY DELIGHTS

Deconstructed salad table | Mixed seasonal greens, baby gem lettuce, heirloom cherry tomatoes and cucumbers, chilled grilled chicken breast and sweet paprika shrimp, crumbled goat cheese, crumbled blue cheese, Kalamata olives, steamed potato truffle oil, roasted pumpkin seeds, roasted peppers, raw yellow beets, yogurt tzatiki sauce (d), balsamic vinaigrette, red wine vinegar and cold pressed olive oil

30 per person

TAPAS TASTING

Air-dried Serrano ham, melons, fig preserves, dates, grilled asparagus, roasted yellow beets, Manchego cheese (d), dried chorizo sausage, roasted potato and garlic aioli, olives, shrimp sherry dressing, mussels on half shell with pimenton oil, roasted peppers and country sesame bread (g)

30 per person

MARQUEE FOOD BAR

Warm vegetable flatbread | Roasted vegetables, pesto and mozzarella (g,d)

Mini lobster salad rolls (g)

Beef meatballs, black truffle demi-cream (g,d)

Jerk spice potato chips and mango lime salsa (g)

Deviled eggs | Traditional, bacon and crab

32 per person

PASTA PRONTO

Spinach penne pasta, sweet peas, zucchini, caramelized onions and arugula (g)

Lemon ricotta agnolotti, sautéed mushrooms, sweet bell peppers and cold pressed olive oil (g,d)

Orecchiette, grilled chicken, fennel, roasted butternut squash and oregano (g)

Grated Parmesan cheese and hot pepper flakes

Garlic knots (g)

Sauce | San Marzano tomato pomodoro and basil pesto cream sauce (d)

34 per person

PAELLA VALENCIANA

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

34 per person

PUB GRUB | CHOICE OF THREE

Crab cake sliders | Lump crab, Old Bay aioli and silver dollar rolls (g)

Beef short rib sliders | Shredded, smoky barbecue sauce and slider roll (g)

Smoked fish dip, crabby potato chips, cucumber medallions and rainbow radishes

Pizza margherita | Herb focaccia crust, tomato sauce, mozzarella, fresh tomatoes and basil pesto (g,d)

Chicken wings (g) with barbecue spice rub and D.C. mumbo sauce

36 per person



DISPLAYS

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BLUE ICE

Jumbo snow crab claws, shrimp cocktail, marinated green lip mussels and sesame seared rare yellowfin tuna

Red wine shallot mignonette, chili horseradish cocktail sauce, sweet mustard sauce and ponzu sauce
40 per person

D.C. TAQUERIA | CHOICE OF TWO

Shredded beef brisket barbacoa, slow simmered with chili and lime

Chicken breast, slow simmered with annatto, cilantro and orange

Sautéed shrimp, lime, cilantro and cumin

Guacamole, cabbage slaw, sour cream, fresh jalapeños, salsa fresca, pico de gallo and cotija cheese (d)

Lime wedges, flour tortillas (g) and gluten-free white corn tortillas

38 per person

SUSHI TASTING

SUSHI

California maki roll, spicy tuna maki, cooked shrimp, raw salmon and raw tuna

Soy sauce, pickled ginger and wasabi served with chop sticks

40 per person (five pieces per person)

ENHANCEMENTS

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

Edamame steamed soy bean pods | add 3 per person

Sesame seaweed salad | add 3 per person

FAR EAST STREET EATS

Raw tuna poke bowl | Pickled ginger, sesame dressing and steamed jasmine rice

Vegetable spring roll with sweet chili sauce (g)

Chicken potstickers with soy dipping sauce (g)

Steamed char su pork bun with hoisin sauce

Rice noodle salad | Shredded vegetables and mild curry

40 per person



ACTION STATIONS

All Action Stations require one chef attendant per 50 people. Chef attendant required at 225 per chef, for 2 hours, 75 per additional hour. One chef attendant per 50 people.

Taxable service charge of 25% and 10% sales tax will be added to all charges. All menus and prices are subject to change.

CARVING STATIONS

BRONZED SALMON

Cedar plank, whole side Atlantic fillet, creole spice rubbed and Imperial sherry wine sauce (g) with mushroom rice pilaf

24 per person

ROAST RACK OF PORK

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

24 per person

ROAST TURKEY

Semi-boneless tom turkey breast and thigh, herbs du Provence, lavender, orange marmalade glaze, cranberry sauce, thyme pan gravy and cheese rolls (g,d)

26 per person

PRIME RIB ROAST

Prime domestic Angus, 21 day aged rib roast, Dijon peppercorn rub, rosemary red wine sauce, horseradish sauce and soft rolls (g)

32 per person

LEG OF LAMB

Roasted bone-in domestic leg of lamb, Shawarma spice blend rub, tahini sauce, Harissa, red cabbage salad, feta cheese and pita bread (g)

34 per person

GAMBAS AL AJILLO

Sautéed tiger shrimp, garlic, brandy, piquillo peppers, bay leaf and saffron rice pilaf

35 per person



DESSERTS

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WOODLEY PARK CAKE POPS

Chocolate, vanilla and red velvet

22 per person

add 2 to include logo or specific color combination

MINI PASTRIES AND COOKIES | CHOICE OF THREE

Cannoli, opera cake, tiramisu cups, lemon tarts, almond cookies, raspberry tarts, macaroons, eclairs, profiterole puffs, Napoleons, raspberry linzer cookies and strawberry tarts, German chocolate roulade (*gf*), vanilla orange cream caramels (*gf*)

22 per person

CRÊPE SUZETTE

Delicate crêpes in a Grand Marnier sweet orange sauce with chocolate sauce, sliced strawberries, Nutella, candied walnuts, whipped cream and vanilla ice cream (*g,d*)

28 per person





CANAPÉS

Each canapés requires a minimum order of 50 and must be ordered in increments of 25.

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CHILLED

Tomato basil bruschetta (g)

Grape and goat cheese truffle, red grape rolled in goat cheese and walnuts (d,n)

Smoked trout rillettes in olive pastry cup

Caprese skewer, ciliegine mozzarella, red teardrop tomato and basil pesto (d,n)

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

Tuna poke on spoon, raw yellow fin tuna, seaweed salad and teriyaki sauce

Crab salad in sun-dried tomato pastry cup (g)

Shirazi salad shooter | Cucumbers, tomatoes, red onions, parsley, lemon juice and cold pressed olive oil

Seared rare tuna on cucumber

Classic shrimp cocktail | Jumbo shrimp, cocktail sauce, remoulade sauce and lemon wedges

Curry chicken salad in filo cups and mango chutney (g)

Maine lobster roll and tarragon dressing

Ceviche shooter, shrimp and bay scallop, tiger milk, cilantro and bell peppers

8 each

HOT

Mini beef Wellington | Beef tenderloin, mushroom duxelle in a buttery puff pastry (g,d)

Beef yakitori | Beef and green onions with teriyaki glaze

Mini Shoreham crab cakes and grain mustard sauce (g)

Lamb lollipops | Grilled spiced lamb chop and yogurt mint sauce

Chicken sate | Chicken breast, Thai curry marinade, peanut sauce and pickled cucumber (n)

DC fried shrimp and mumbo sauce (g)

Vegetable spring roll with sweet chili sauce (g)

Chicken lollipops | Maple syrup pepper glaze and blue cheese dip (d)

Spanakopita | Spinach and feta cheese in phyllo (g,d)

Brie and raspberry puff (g,d)

Tempura shrimp and wasabi aioli (g)

Coconut shrimp and plum sauce (g)

Artichoke boursin fritter (g,d)

Vegetable samosa and sweet tamarind chutney (g)

8 each



TABLES

All dinner tables are served with freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and assorted rolls and butter.

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AEGEAN BREEZE

SOUP

Turkish red lentil soup | Onions, cumin and smoked paprika

SALADS AND SAVORIES

Roasted beet hummus, pita chips (g) and sumac

Marinated feta cheese, Kalamata olives, olive oil and oregano

Shrimp salad | Cucumbers, fennel and dill dressing

Crispy chickpea falafel fritters with tahini sauce

Bulger wheat salad | Tomatoes, green onions, sumac, spearmint and cumin (g)

Dried figs, dried apricots and Marcona almonds (n)

ENTRÉES

Sliced lamb Doner | Lettuce, tomatoes, white sauce and soft flatbread (g)

Lemon garlic chicken breast | Rosemary pan jus

Seared bronzino fillet | Artichokes, sun-dried tomatoes with white wine sauce

ACCOMPANIMENTS

Saffron rice and vegetable pilaf

Zaatar spice roasted white potatoes with olive oil roasted garlic cloves

DESSERTS

Raspberry fruit tarts (g,d)

Baklava (g,n)

Tiramisu shooters (g,d)

102 per person

MUMBAI

STARTERS

Curried cauliflower soup | Mild curry with cream

Warm naan bread (g)

Spinach, arugula, watercress mix, cucumber medallions, red onions and cumin lime vinaigrette

Vegetable samosas with tamarind chutney (g)

ENTRÉES

Chicken tikka | Yogurt and Masala marinade (d)

Grilled lamb chops | Ginger garlic marinade and green cilantro chutney

Coconut vegetable stir-fry | Green beans, carrots, butternut squash and toasted coconut

ACCOMPANIMENTS

Palek paneer | Sautéed spinach and Indian paneer cheese (d)

Basmati pilaf and frizzled onions

DESSERTS

Mango mousse shooters (g,d)

Coconut cake | Angel food cake, coconut cream and shredded coconut (g,d)

Almond cookies (g,n)

115 per person



TABLES

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EUROSTAR

SOUP

Vegetable pistou

Sliced baguette (g), flax seed bread and French butter

SALADS

Arugula, radicchio, Mache, frisée mix, raspberries, toasted almonds, crumbled goat cheese and champagne vinaigrette (n)

Asparagus spears with mustard vinaigrette

Grilled calamari | Bell peppers, preserved lemon, citrus and parsley

ENTRÉES

Braised veal shoulder | Dry imported Marsala mushroom sauce

Seared Atlantic halibut | Braised leeks and tarragon cream sauce (d)

Roasted hen | Rice and currant stuffing with tangerine sauce

Haricots verts and parsnips sauté

Boulangerie potato | Baked sliced russet potato with sautéed yellow onion and chicken broth

DESSERTS

Fresh fruit tarts (g,d)

Flourless chocolate cake with almond flour (n,d)

120 per person

BARCELONA

TAPAS

Jamon serrano, Manchego cheese (d), white anchovies, dried chorizo sausage, marinated olives, marinated artichokes, roasted peppers, white asparagus, roasted mushrooms, fig spread, country bread (g), grain bread (g) and sweet butter (d)

SOUPS

Vegetable soup | Carrots, green cabbage, white turnips and chickpeas

Bread rolls and butter (g,d)

COMPOSED SALADS

Green beans, piquillo peppers, walnut salad and sherry vinaigrette (n)

Roasted cauliflower, roasted red grapes, Manzanilla olives and preserved lemon dressing

Mixta | Lettuce mix, peas, steamed peewee potatoes, cucumbers, radishes, red onions and orange vinaigrette

ENTRÉES

Grilled prime strip beef steak | Sautéed peppers, onions and tomatoes

Seafood paella | Short grain rice, shrimp, mussels, clams, scallops, saffron shrimp broth and green peas

ACCOMPANIMENTS

Couscous grain pilaf | Currants, cinnamon and orange zest (g)

Roasted rainbow carrots | Garlic, cumin and honey

DESSERTS

Pear and almond tarts (g,d,n)

Shortbread cookies (g,d)

Flourless chocolate cake (n)

125 per person



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D.C. PRIME

STARTERS

Chilled seafood | Shrimp cocktail, crab claws, sesame crusted tuna, cocktail sauce, wasabi aioli, soy sauce and pickled ginger

SALAD

Deconstructed deluxe Caesar | Chopped romaine hearts, baby iceberg wedges, Parmesan cheese (d), crumbled blue cheese (d), heirloom cherry tomatoes, julienne raw butternut squash, hearts of palm, chopped bacon, peppadew peppers with Caesar dressing (d), cabernet vinaigrette, olive oil and balsamic vinegar

Sliced baguettes, herb rolls, cheese rolls, goat butter and President French butter (g,d)

ENTRÉES

Seared prime beef filet mignonette with au poivre sauce (d)

Roasted Cornish hen with rosemary marinade and pan jus

ACCOMPANIMENTS

Baked russet potato with sour cream, chives and butter (d)

Sautéed mushroom ragout and pearl onions

Steamed broccolini with hollandaise sauce (d)

DESSERTS

Passion fruit glaze (g,d)

Eclairs (g,d)

Fruit tarts (g,d)

Macaroons (g,n)

145 per person



TABLES

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EAST COAST FUSION

SOUP

Lobster bisque | Lobster stock, star anise, tarragon, leeks with cream, crème fraîche and V.S.O.P cognac (d)

Bread rolls and butter

ANTIPASTO TABLE

Genoa salami, provolone cheese (d), albacore tuna, pepperoncini, tomatoes, roasted peppers, baby gem lettuce, marinated mushrooms, black olives, cold pressed olive oil and red wine vinegar

SALADS

Deconstructed salad table | Chopped hearts of iceberg, red oak frisée, watercress mix, sliced mushrooms, shredded carrots, cucumbers, toasted pumpkin seeds, crumbled blue cheese (d) and dill ranch dressing (d)

ENTRÉES

Slow braised boneless beef short rib | Red wine reduction, thyme and bay leaf

Red snapper | Seared skin-on fillet, green papaya salad and orange sauce

Cauliflower steak | Grilled orange sunburst cauliflower, roasted heirloom tomatoes and chimichurri sauce

ACCOMPANIMENTS

Long grain wild rice pilaf | Dried apricots, orange zest and maple syrup

Sautéed green asparagus, oyster mushrooms and caramelized pearl onions

DESSERTS

Boston cream pie (g,d)

Key lime tarts (g,d)

Pecan bars (g,d,n)

125 per person



PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and assorted rolls with butter.

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STARTERS | CHOICE OF ONE

SOUPS

Butternut potage | Vegan purée, roasted butternut squash, tart green apples, sweet onions and thyme

18 per person

Lobster bisque | Lobster stock, star anise, tarragon, leeks with cream, crème fraîche and V.S.O.P cognac (d)

21 per person

SALADS

Kale, arugula, green oak leaf, Lolla Rossa frisée mix, roasted heirloom tomatoes, Roman artichokes, hearts of palm and sherry vinaigrette

16 per person

Mache baby red romaine, mesclun shaved fennel popcorn sprouts mix, goat cheese medallions (d), poached red grapes and cabernet grape seed oil vinaigrette

16 per person

Boston Bibb lettuce, red oak leaf kale stack, raspberries, Camembert cheese fritter (d) and white balsamic raspberry vinaigrette

17 per person

Baby gem frisée Lolla Rossa mix, air-dried duck breast prosciutto, grilled Belgium endives, roasted yellow beets, toasted walnuts and walnut oil cassis vinaigrette (n)

17 per person

Creamy ricotta filled mozzarella burrata (d), radicchio arugula spinach mix, heirloom tomatoes, pickled red onions and orange basil dressing

18 per person

Vegetable terrine, spinach, cauliflower and carrot layers, mizuna greens, watercress, avocado sauce vert and sunflower seeds (d)

18 per person

Baby iceberg lettuce, poached shrimp, rainbow radishes, Daikon carrot julienne, cucumbers, pickled ginger and creamy mirin tobiko caviar dressing

18 per person



PLATED

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ENTRÉES

LOCAL POULTRY

Grilled breast of chicken | Herb du Provence, basques braised vegetables, roasted purple cauliflower and chardonnay wine sauce (d)

50 per person

Roasted game hen | Tagine baharat spice blend, Moroccan couscous, almond currant pilaf (g,n), roasted eggplant and saffron cinnamon jus

55 per person

Grilled French cut butterfly chicken breast | Rosemary smoked pimenton, grilled zucchini, yellow squash and red peppers, cauliflower potato mash (d) with lemon rosemary jus

60 per person

Swiss chard boursin cheese stuffed chicken breast | Parsley and herb crumb coating, roasted peewee potato, broccolini and red pepper coulis (g,d)

65 per person

PREMIUM FISH

Seared Faroe Island salmon fillet | Farro risotto (g,d), green asparagus, grilled eggplant and roasted yellow pepper coulis

85 per person

Seared red snapper fillet | Orzo pasta green olive tapenade (g), wild mushrooms, roasted butternut squash and tomato saffron sauce (d)

87 per person

Roasted Atlantic halibut fillet | Turmeric herb crumb crust (g), lemon herb risotto, king mushrooms, roasted pearl onions and tarragon vin blanc (d)

90 per person

FINE MEATS

10 oz. dry-aged bone-in, heritage Duroc pork chop | Roasted yam and cranberry soufflé, sweet and sour red cabbage with apple cider clove jus

70 per person

Braised boneless Angus beef short rib | Red thyme wine reduction, green pea potato smash (d), king mushrooms and roasted baby carrots

80 per person

9 oz. prime Manhattan beef strip | Five spice rub, spinach flan, roasted shallots (d), smoked Gouda mashed potatoes (d) and brandy mustard sauce (d)

85 per person

8 oz. seared prime beef filet | Asiago Dauphinoise potato gratin, (d), green asparagus, roasted pearl onions, sautéed wild mushrooms and black truffle demi (d)

88 per person

GLUTEN-FREE

Vegan roasted vegetable ravioli with red pepper coulis

55 per person

Vegan penne pasta with marinara sauce and seasonal vegetables

55 per person

Vegan eggplant cannelloni, seasonal ratatouille and rice cake with a tomato basil sauce

59 per person



PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and assorted rolls with butter.

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PAIRED ENTRÉES

Grilled French cut chicken breast with sage oregano marinade and two roasted jumbo shrimp with lemon fennel cream sauce (d) | Risotto rice timbale, carrot purée and roasted purple cauliflower

78 per person

5 oz. tarragon grilled prime Manhattan cut strip loin steak and 4 oz. Faroe Island salmon with Spanish Madeira wine sauce (d) | Red pepper coulis, duchess potatoes (d), green asparagus and forest mushroom mix

85 per person

Grilled 6 oz. prime fillet mignon and two grilled jumbo shrimp or a seared Shoreham jumbo lump crab cake (g) | Ruby port wine reduction, dill cream sauce (d), Asiago cheese scalloped potatoes (d), broccolini and roasted peppers

90 per person

Spice rubbed grilled double American lamb chop and herb seared Atlantic halibut fillet with mint lamb jus | Champagne shallot vin blanc (d), Lyonnaise potatoes and spinach stuffed Roma tomato

97 per person

6 oz. lemon butter basted cold water lobster tail and 5 oz. braised beef short rib with lobster butter (d) | Port wine reduction, sautéed beech mushrooms, roasted cipollini onions with farro risotto

100 per person

4 oz. grilled prime beef filet mignon and one half semi shelled 3 lb. Maine lobster with brandy peppercorn sauce | Lobster tarragon beurre blanc (d), steamed potatoes, herb oil (g,d), grilled asparagus and roasted tomatoes

120 per person

DESSERTS

Cherry ricotta cake | Amaretto crème anglaise (g,d)

18 per person

Berry crumble cheesecake | Fresh berries with blackberry brandy (d,n)

19 per person

Chocolate roulade with chocolate sauce (g)

19 per person

Chocolate and hazelnut pave | Coffee chocolate sauce and fresh berries (g,d,n)

22 per person

Fresh fruit tart | Crème patisserie, butter crust and mango coulis (g,d)

22 per person

Toffee cheesecake with dulce du leche (g,d)

22 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. Hosted Packaged Bar requires one bartender per 50-75 people. Hosted Consumption Bar requires one bartender per 75-100 people. Cashiers are required for all cash bars. A cashier fee of 225 per cashier will be assessed for the first three hours. Additional hours for both bartenders and cashiers are 75 per hour. Additional hours for both bartenders and cashiers are 75 per hour. Cash bar requires a 850 minimum per bar. Minimum does not include tax and service charge. Cocktails are listed in progressive order from lightest to boldest.

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

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC

Budweiser, Coors Light, Miller Lite and Heineken

IMPORT/CRAFT

Heineken, Corona, Corona Light, Samuel Adams and seasonal

HOST BAR

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

Craft brands | 18 per drink

Premium brands | 17 per drink

Call brands | 15 per drink

Domestic beer | 12 per drink

Imported beer | 13 per drink

House wine | 13 per drink

Soft drinks | 8 per drink



BAR MIXOLOGY

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PACKAGES

CRAFT

First hour | 30 per person

Each additional hour | 19 per person

PREMIUM

First hour | 28 per person

Each additional hour | 17 per person

CALL

First hour | 25 per person

Each additional hour | 15 per person

BEER AND WINE

First hour | 20 per person

Each additional hour | 13 per person



OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 1 per drink 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

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime
11 per drink

CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters
11 per drink



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. Hosted Packaged Bar requires one bartender per 50-75 people. Hosted Consumption Bar requires one bartender per 75-100 people. Cashiers are required for all cash bars. A cashier fee of 225 per cashier will be assessed for the first three hours. Additional hours for both bartenders and cashiers are 75 per hour. Additional hours for both bartenders and cashiers are 75 per hour. Cash bar requires a 850 minimum per bar. Minimum does not include tax and service charge. Cocktails are listed in progressive order from lightest to boldest.

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

WINES

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.

WHITE AND BLUSH

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 59 per bottle

Hayes Ranch | California | rosé | 59 per bottle

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 49 per bottle

MAN Vintners | Coastal Region, South Africa
chardonnay | 49 per bottle

Hayes Ranch | California | chardonnay | 59 per bottle

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

RED

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

Hayes Ranch | California | merlot | 59 per bottle

MAN Vintners | Coastal Region, South Africa
merlot | 49 per bottle

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 49 per bottle

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

Hayes Ranch | California | cabernet sauvignon
59 per bottle

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 69 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 and service. Our talented culinary team and conference services staff is pleased to assist you in making your event successful.

SERVICE CHARGE, TAXES AND FEES

Current fees and taxes listed are subject to change and will be applied as specified. 25% taxable service charge and a 10% sales tax applies to all food and beverage 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 and cashier per bar, for three hours, with a fee of 75 per additional hour. A fee of 225 applies for each chef per station, for two hours, with a fee of 75 per additional hour. A re-tray fee of 150 applies for food relocation and/or re-tray requests for later use. A pop up fee of 200 will apply for all functions added within 72 business hours. A 100 fee applies to the à la carte continuous beverage service.

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 checking 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, decor deliveries and assistance with placing individual items at your guests' seats. For further information, please call your convention services manager.

BARS

In accordance of 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 the agreed food and beverage minimum.

OUTSIDE FOOD AND 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 to the property will be confiscated or subject to fees in alignment with current banquet pricing.

EXPECTED AND GUARANTEE DUE DATES

10 business days prior to function date, the 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 contracted expected attendance number will become the guaranteed, or the guaranteed provided at the 10 day cutoff. If your actual numbers should increase more than your guaranteed number, there will be a charge assessed based on the number of total served guests.



EVENT INFORMATION

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 set 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 or less. Extended hours of service will result in additional charges.





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