



Expert Event Hosting and Planning

## Breakfast



### Continental Breakfast

Danish and cinnamon rolls with artisan muffins, mini croissants and savory tarts of leek/Parmesan, spinach/Feta. Marmalade, berry jams and butter  
Selection of fruit such as fresh melon, pineapple & strawberries  
Individual yogurt with berry puree  
Freshly brewed coffee, decaffeinated coffee and variety of herbal teas  
Orange and cranberry juice  
*\$25/pp*

### Cured Salmon Display

Dill gravalax served with bagel chips, toasted baguettes/black bread, cream cheese, capers, onions, and hard boiled eggs  
*\$20/pp, minimum 25*



*The following items can be added to your breakfast or ordered a la carte:*

Selection of fruit tea breads, sliced  
Locally baked bagels with cream cheese  
Hard boiled eggs (\$20/dozen)  
Muesli and milk  
*with breakfast \$3.25/pp      A la carte \$5.50/pp*

Breakfast sliders with egg, sausage, and cheese on mini roll  
*Maximum order of 75 for sliders*  
European cured meats and cold cuts  
International sliced cheeses  
*with breakfast \$6.50/pp      A la carte \$9.75/pp*

### American Breakfast: Station

Fresh brewed coffee and tea, orange and cranberry juice, scrambled eggs with hash browns, bacon and sausage (turkey sausage available), sliced seasonal fruit, breakfast breads, marmalade, jams and butter.  
*\$29 /pp; minimum 25*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*





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## Beverages

### Infused Water Station

Iced water infused with lemons  
*\$30 per three-gallon dispenser*

### Coffee, Decaffeinated Coffee, Selection of Herbal and Black teas, Iced Tea or Lemonade

Includes dairy and plant based beverages, sweeteners, sugar and lemon wedges  
*\$75 per gallon (~25 cups); or \$40 per half-gallon (~12 cups)*

### Pitchers of Juice

Orange or cranberry *\$24 per pitcher (~10 juice glasses)*

### Soft Drinks

Coke products, Spindrift flavored sparkling water  
*\$4.25 each. Assortment presented and charged by consumption*

### Sparkling & Still Waters

Saratoga effervescent or NPC still bottled water  
*\$4.25 each. Assortment presented and charged by consumption*

### Assorted Bottled Teas

*\$4.25 each. Assortment presented and charged by consumption*

### Canned Cold Brew Coffee

*\$4.25 each. Assortment presented and charged by consumption*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*





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## Mid-Morning or Mid-Day Breaks

### Healthy snack and fruit assortment

Breakfast, protein and other energy bar assortment; selection of dried fruit, peanut butter, carrot /celery sticks, hummus with pita, and trail mix  
*\$16.50/per person*

### Petite sandwiches

Deli meat sandwiches including ham and cheese, turkey, roast beef, and grilled vegetables with lettuce and tomato on freshly made petite-croissants. Mustard and mayonnaise on the side  
*\$65 per dozen*



### Mid-morning or afternoon tea

☕ Selection of black and herbal teas, coffee and decaffeinated coffee, Chef's selection of savory bite-size sandwiches, tea cookies, chocolate dipped strawberries, and miniature French pastries  
*\$27 /per person, minimum 25*

### Frosted mini cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon or German chocolate.  
*\$65 per dozen*



### Miniature French pastries or French macarons

Chef's selection of mini French pastries  
*\$55 per dozen*  
 Assorted chocolate, almond, and lemon French macarons  
*\$32 per dozen*

### Brownies and cookies

Chocolate chip, oatmeal, and sugar cookies; Brownies include chocolate and butterscotch blondies.  
*\$48 per dozen*  
 Custom logo cookies  
*\$58 per dozen*



## Platters:

### Cheese

American and International selection with fruit garnish and crackers on the side, including gluten free  
*Serves 25/ \$375 Serves 50/\$750 Serves 100/\$1,500*

### Crudité

Assortment of sliced vegetables with seasonal dips  
*Serves 25/ \$275 Serves 50/\$550 Serves 100/\$1,100*

### Fruit

Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries  
*Serves 25/ \$350 Serves 50/\$700 Serves 100/\$1,400*

*Prices are subject to 20% Service Charge plus 10% D.C. tax*





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## Luncheons

Selections, except box lunches and grain bowls, include locally made artisan rolls and butter, coffee/hot tea service, and dessert platters of assorted cookies/brownies or miniature French pastries. All selections may be modified to accommodate dietary restrictions such as gluten free, religious prohibitions, allergies, food intolerances and spice preferences.

## Luncheon Buffets

### Trio of salads buffet

**Select 3:**

Mixed greens, smoked Gouda or blue cheese, cherry tomatoes and red onion  
Salmon (or chicken), spinach, fennel, red potatoes and peas  
Shrimp pasta salad with confetti vegetables Spicy Asian noodles with warm teriyaki  
Flank steak, water chestnuts and snow peas Greek salad with romaine, Feta cheese  
cucumbers, pepperoncini and olives

Includes choice of soup, rolls and assorted breads  
\$49 /pp, minimum 25



### Soup and Deli Sandwich Buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas.

**Select 3:**

Grilled chicken Turkey and cheese  
Ham and cheese Grilled vegetables  
Tuna salad

Includes soup du jour *or* mixed green salad and bags of potato chips (+\$6 for both soup and salad) \$49/pp, minimum 25



### Boxed Lunch

**Select 3:**

Grilled chicken Turkey and cheese  
Ham and cheese Grilled vegetables  
Tuna salad

Served with tomato/lettuce or spinach/sprouts, bag of chips, fruit and cookie/brownie  
\$34/pp, \$36 /pp replace cookie/brownie or fruit with peanut butter and celery sticks

### Grain Bowls

Mixed greens, spinach, wild rice, quinoa, cucumbers, tomatoes, pickled red onion, dried cranberries, Feta cheese and herb vinaigrette. Served with pita bread and cookie/brownie

Grilled chicken *or* Portobello mushroom \$38/pp, beef *or* salmon \$43/pp

Prices are subject to 20% Service Charge plus 10% D.C. Tax





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## Luncheon Buffets



### Hot luncheon

#### Select 2:

Chicken piccata  
Grilled seasonal fish  
Vegetarian butternut squash lasagna  
Mediterranean pasta with kalamata olives, tomato and basil, portabella mushrooms

Includes choice of soup du jour or mixed green salad (+\$6 for both soup and salad options)

Includes rice and seasonal vegetables

\$54 /pp, minimum 25

### Hot sandwich with soup du jour or mixed green salad

Warm display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas

#### Select 3:

Reuben with corned beef, Swiss and sauerkraut (turkey Reuben available)  
Grilled chicken, bacon and pepper-jack  
Ham and cheddar  
Southwest turkey melt  
Tuna melt  
Vegetarian chickpea falafel

Includes choice of soup du jour or mixed green salad, potato chips

\$47 /pp, minimum 25



## Two Course Luncheon

Price indicates service of entrée salad and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service.

All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

### Grilled Chicken Cobb Salad

Grilled chicken breast, trio of greens, hard boiled egg, red potatoes, avocado, bacon, blue cheese and scallions.

Choice of ranch dressing or herb vinaigrette.

\$38/pp; substitute for salmon \$43/pp

### Caesar Salad

Romaine Lettuce, Parmesan cheese, herb croutons and house-made Caesar dressing.

Add grilled chicken \$38/pp, marinated flank steak or salmon \$43/pp

### Greek Salad

Romaine Lettuce, Feta cheese, cucumbers, pepperoncini, olives and house-made Greek dressing.

Add grilled chicken \$38/pp, marinated flank steak or salmon \$43/pp

Prices are subject to 20% Service Charge plus 10% D.C. Tax





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## Three Course Luncheon

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

### First Course

Select first course from Soup or Salad

#### Soups - limit to 50 people

All soups are made from scratch. All are gluten free.

Choices include:

- |                           |                                |
|---------------------------|--------------------------------|
| New England clam chowder  | Chilled cantaloupe ginger      |
| Coconut chicken soup      | Potato and leek                |
| Butternut squash cream    | Roasted tomato                 |
| Lentil or bean with bacon | (can be prepared without pork) |



#### Salads

All available gluten free.

- Spinach, seasonal fruit, Feta cheese and candied walnuts with balsamic vinaigrette
- Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette
- Array of greens, mandarin oranges, mozzarella, spiced pecans and citrus vinaigrette
- Mixed greens with carrots, tomatoes, frisee, jicama, and herb vinaigrette

### Main Course

Select one main course. \$5 surcharge per person if more than one entrée option per person is selected for the event



#### Poultry \$54 /pp

- Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard sauté
- Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
- Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers
- Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables

#### Seafood \$65 /pp

May substitute fish in season

- Grilled salmon, lemon caper butter, grilled asparagus, rice pilaf
- Grilled seasonal white fish, mushroom risotto and grilled vegetables
- Roasted cod, lemon couscous and Moroccan ratatouille with dates

Prices are subject to 20% Service Charge plus 10% D.C. Tax





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## Three Course Luncheon



### Vegetarian \$54 /pp

*Vegan modifications available*

Butternut squash lasagna with ricotta, cranberries, spinach, béchamel over braised greens  
Eggplant Napoleon w/goat cheese, tomato oregano sauce & soy meat, orzo & lemon/garlic green beans  
Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (vegan)  
Roasted acorn squash, wild rice, quinoa, apricots, sautéed greens and apple cider reduction

## Dessert Course

Select a final course from the following individual plated desserts

### Individual pastries

Dark chocolate mousse "swag" bag  
Mocha royale with French macaron  
Flourless chocolate volcano  
Napoleon  
Chocolate raspberry mousse cake

### Cakes and pies

Key lime tart  
Passion fruit tart  
French tarts: apple, lemon or pear  
New York style cheesecake  
Pumpkin cheesecake  
Strawberry fraiser

### Platters for the table

Assorted frosted cupcakes  
Miniature French pastries or French macarons  
Brownies and cookies (available without nuts)  
Custom logo cookies, \$1 surcharge/pp

### Comfort

Crème brulee with berries -Limit to 100  
House made bread pudding with caramel sauce (warm)  
Flourless chocolate torte with hazelnut anglaise  
Warm apple, berry, peach or pear crisp (seasonal)



Prices are subject to 20% Service Charge plus 10% D.C. Tax





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## Passed Hors d'Oeuvres

Items placed on buffet after successive passings

**Minimum order 25 Pieces**

### Vegetarian \$4.50 /per piece

- Caprese skewers with mozzarella, basil & cherry tomatoes
- Wild mushroom phyllo triangles
- Crispy mac and cheese
- Mushroom risotto cakes with truffle oil
- Poblano and jalapeno cheese poppers
- Mushroom profiteroles
- Phyllo triangles with spinach and feta cheese (Spanakopita)



### Vegan \$4.50 /per piece

- Crispy egg rolls with hot mustard
- Edamame dumplings
- Kale and vegetable potsticker
- Fresh Asian vegetable garden rolls
- Sweet pea crostini
- Cauliflower fritters

### Beef, Pork, Lamb \$6.00 /per piece

- Pear and Blue cheese wrapped with prosciutto
- Dates stuffed with Spanish Manchego, cream cheese, bacon
- Beef Wellington
- Mexican beef empanadas with fresh tomato salsa
- Petite lamb chops on the bone with au jus
- Beef teriyaki satay
- Beef steak with Gorgonzola skewers

### Poultry \$5.00 /per piece

- Jamaican-style jerk chicken skewers with ginger sauce
- Chicken satays with tamarind sauce
- Chicken and lemongrass pot stickers
- Mini chicken Cordon Bleu
- Traditional Peking duck with sweet bean sauce

### Seafood \$6.00 /per piece

- Bacon wrapped scallops with scallion remoulade
- Fresh shrimp & vegetable garden roll
- Prosciutto wrapped shrimp with mango chutney
- Mini Chesapeake crab cakes with remoulade sauce
- Smoked salmon in cucumber cup with dill cream
- Sesame crusted sushi tuna



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## Hors d'Oeuvres Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner



### Seasonal soup tasting

Two fresh and flavorful soups in demitasse cup portions with artisan breads and accompaniments. All soups are made from scratch including coconut chicken soup, butternut squash, chilled cantaloupe ginger, potato leaek, roasted tomato, lentil & bean with bacon  
Ask about other seasonal suggestions.  
\$11 /per person (Chef recommended: \$100/3hrs)

### Bruschetta

Seasonal tapenades on grilled baguette crisps such as Kalamata olive, sundried tomato or artichoke spread

### Quesadillas

Griddled flour tortillas with south of the border chicken, beef, or cheese fillings with condiments on the side.

### Sandwiches

Deli style warm finger sandwiches such as Reuben or ham and cheese  
\$11 /per person



### Charcuterie

European style cured meats, such as soppressetta, capicola, salami and mortadella; cheeses such as smoked provolone, Havarti or Gouda; roasted and grilled vegetables, marinated olives, cured peppers and garlic bread  
\$22 /per person, minimum 25 (non-pork options available)

### Pizza

House crafted Neapolitan thin crust pizzas featuring marinara, pesto or Alfredo sauces. Toppings: pepperoni, sausage, mushrooms, tomatoes, peppers and onions; Parmesan and mozzarella cheeses  
\$16 /per person, minimum 25

## Platters:

### Cheese

American and International selection with fruit garnish and crackers on the side, including gluten free options  
Serves 25/ \$375 Serves 50/\$750 Serves 100/\$1,500

### Crudit 

Assortment of sliced vegetables with seasonal dips  
Serves 25/ \$275 Serves 50/\$550 Serves 100/\$1,100

### Fruit

Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries  
Serves 25/ \$350 Serves 50/\$700 Serves 100/\$1,400



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## Expert Event Hosting and Planning

### Hors d'Oeuvres Displays

*The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner*

#### Spanish Tapas

Spain's small plate appetizers such as: Spanish tortillas, calamari, garlic sautéed shrimp, bravas potatoes, Spanish cheeses, pomegranate glazed quail, assorted olives and relishes  
*\$29/per person, minimum 25*

#### Paella

Saffron arborio rice mélange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes  
*\$22/per person, minimum 25*

#### Cured Salmon

Dill gravlax served with bagel chips, toasted baguettes/black bread, cream cheese, capers, onion and hard boiled eggs  
*\$20/per person, minimum 25*

#### Shrimp

Jumbo shrimp served in an assortment of styles: a mix of cocktail shrimp on ice, skewered and grilled, bacon wrapped roasted and/or garlic sautéed (approx. 4 pieces/pp)  
*\$27/per person, minimum 25*

#### Sushi and Sashimi

Expertly crafted assortment of freshly made sushi, sashimi and California rolls with ginger, wasabi and soy sauce. Vegetarian assortment available.  
*Select from four sizes: \$250 /50pcs; \$460 /100pcs; \$675 /150pcs; \$895 /225pcs*

#### Asian Dumplings

Assortment of dumplings, pot-stickers, spring rolls, satays, skewered vegetables and other delights with soy-sesame or peanut chile sauce (approx. 3 pieces/pp)  
*\$22/per person, minimum 25*



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## Hors d'Oeuvres Stations

*The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner*  
*Pasta and Risotto Stations require two Chefs each \$100/3hrs (\$25 each additional hour)*  
*Beef/Turkey Stations can be pre-carved or feature a carver, \$100/3hours (\$25 each additional hour)*

### Pasta

Two types of pasta such as fusilli, orecchiette or vermicelli and two sauces such as marinara, Alfredo or pesto sauce and add ins to include mushrooms, peas, peppers and olives  
\$18 /per person, minimum 25



### Risotto

Creamy arborio rice, white wine, cheese and butter prepared to order in rounds of Parmigiano Reggiano.  
Includes add-ins such as chicken, sausage, mushrooms, peas, scallions, peppers and asparagus  
\$18 /per person, minimum 25

### Steamship Round of Beef

Whole wheat rolls, horseradish cream sauce and mustards  
\$1,200 (~150 portions)

### Pepper Crusted Beef Tenderloin

Rosemary rolls, horseradish and chimichurri sauces  
\$500 (~25 portions)



### Smoked and roasted whole turkey

Challah knot rolls, cranberry sauce, country mustard selection  
\$375 (~40 portions)



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## Dessert Displays

### Ice Cream Sundae Station

Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies with dairy free sorbet available  
*\$16 /per person, minimum 50 (chef attendant required \$100 /3hrs)*



### Splendid Dessert Buffet

Assortment of layer cakes, pies, tarts, cupcakes, French pastries and cookies; selections such as old fashion chocolate cake, American apple pie, frosted cupcakes, Key lime tarts, mini-Napoleons, cream puffs and sugar cookies (approx. 3 pieces/pp)  
*\$20 /per person, minimum 100*



### Miniature French Pastries or French Macarons

Chef's selection of mini French pastries *\$55 per dozen*  
Assorted chocolate, almond, and lemon French macarons  
*\$32 per dozen*

### Frosted Cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.  
*\$65 per dozen*



### Brownies and Cookies

Chocolate chip, oatmeal, and sugar cookies; Brownies include chocolate and butterscotch blondies.  
*\$48 per dozen*  
Custom logo cookies  
*\$58 per dozen*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*





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## Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

### First Course

#### Salads

Avocado, greens, oranges, mango, scallions and sesame brittle garnish  
Forest mushrooms in balsamic vinaigrette, grilled asparagus, edamame and shaved Parmesan  
Endive, blue cheese, spinach, walnuts and pomegranates seeds (seasonal) or apple/pear bites  
Fresh mozzarella and heirloom tomato Caprese salad, bibb lettuce and extra virgin olive oil (seasonal)  
Arugula, tri-colored pickled beets, grapes, herb goat cheese and cinnamon maple roasted walnuts  
Mixed greens, frisee, mandarin oranges, jicama, tomatoes, herb vinaigrette  
Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette



### Additional Courses

#### Soups

All soups are made from scratch. All are gluten free.  
Choices include clam, roasted tomato, coconut chicken, curried butternut squash,  
chilled cantaloupe ginger, potato leek, lentil or bean with bacon.  
+*\$6/pp*

#### Starters

Lobster, crab or three cheese ravioli, sage brown butter and capers  
Snapper or salmon crudo with chile citrus sauce and sesame seeds  
+*\$8/pp*



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## Expert Event Hosting and Planning

### Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

#### Main Course

Select one main course. \$5.00 surcharge per person if more than one entrée option is selected for the event

##### Duets \$100 /pp

Seasonal fish may be substituted for any fish option; all beef is Certified Angus

Butter sautéed halibut or cod, grilled filet mignon or sirloin, horseradish mashed potatoes and squash

Grilled salmon or lobster tail, boneless NY strip, red pepper polenta, sautéed spinach with tomatoes

Seasonal fish and filet au poivre, mushroom risotto and Roman artichokes

Jumbo lump crab cake, rosemary grilled sirloin, chive mashed potatoes and asparagus



##### Poultry \$75/pp

All chicken served is Halal

Roasted chicken, pan gravy, mashed country potatoes, and tarragon green beans

Peruvian roasted chicken, Chimichurri sauce, purple potatoes, black beans and yucca crisps

Spanish spice-rubbed chicken, lentil rice with olives and dates, roasted squash with mint

Chicken piccata, mushroom risotto and ginger-garlic Feta green beans

Grilled herb marinated chicken breast, saffron scallion couscous, peppers and zucchini sauté

Moroccan chicken with fruit or vegetable cous cous



##### Beef and Lamb \$90/pp

All beef served is Certified Angus Beef

Filet mignon au poivre, almond potatoes and spinach Parmesan soufflé

Grilled filet or strip steak, merlot demi-glace, roasted potatoes and creamed cauliflower

Roasted rack of lamb chops, mushroom rice pulao and butter crumb-topped tomatoes

Bison strip steak, blackberry demi-glace, soft polenta, green beans with oranges and pistachios



##### Seafood and Shellfish \$90/pp

Seasonal fish may be substituted for any fish option

Seared scallops or lobster tail, coconut ginger sauce, basmati rice, baby bok choy, shiitakes, edamame

Jumbo lump crab cakes, balsamic green beans, potatoes and carrots

Layered salmon Napoleon in leek wrap, creamy cheese polenta and zucchini sauté

Grilled salmon, new potatoes, tomato caper sauce, sautéed spinach and greens

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## Expert Event Hosting and Planning

### Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.



#### Vegetarian and Vegan \$75 /pp

*Vegan Modification available on all options*

Eggplant Provençale, almonds and saffron rice, Romesco sauce and lemon garlic artichokes

Baked Chile Relleno, goat cheese filling, apricots, pecan, tomatillo sauce, rice and tostones

Fiery marinated tofu stir-fry, sesame spinach, ginger broccoli and edamame rice pilaf (Vegan)

Acorn squash, quinoa, wild rice, cranberries and pecans, braised greens, cider reduction (Vegan)

### Dessert Course

Select a final course from the following individual plated desserts

#### Individual pastries

Dark chocolate mousse "swag" bag

Mocha royale with French macaron

Flourless chocolate volcano

Napoleon

Chocolate raspberry mousse cake

#### Comfort

Crème brulee with berries -Limit to 100

House made bread pudding with caramel sauce (warm)

Flourless chocolate torte with hazelnut anglaise

Warm apple, berry, peach or pear crisp (seasonal)

#### Cakes and pies

Key lime tart

Passion fruit tart

French tarts: apple, lemon or pear

New York style cheesecake

Pumpkin cheesecake

Strawberry fraiser



#### Platters for the table

Assorted frosted cupcakes

Miniature French pastries or French macarons

Brownies and cookies (available without nuts)

Custom logo cookies, \$1 surcharge/pp

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*



### Bar and Wine Service

#### Bartenders

Recommended: one per 75 guests for \$120/two hour minimum; \$60 each additional hour  
If guests under 21 years are anticipated, hired security guards required to check IDs and apply wrist bands

#### Spirits

Tito's vodka, Grey Goose vodka, Tanqueray gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum

#### Wines

National Press Club private label Round Hill Winery include:  
Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon. \$32 per bottle.  
Upgraded imported, domestic and sparkling wines available on attached list; additional selections available  
Wholesale distributor shortages are subject to substitution at NPC discretion.  
Outside wines subject to corkage fee. \$20 per 750ml bottle.



#### Beer

Rotating selection of D.C. Brau IPA, Right Proper Senate Beer, Corona Extra, Amstel Light

#### Bar Service details

##### (1) **Unlimited Rate**

*The unlimited rate is charged for the number of guests 21 years and older.*

Selection of spirits, wine, craft, imported, and domestic beer, sodas, bottled teas, bottled waters, canned cold brew coffee  
\$20 per person/first hour and \$13 each additional hour  
Beer/Wine Unlimited \$16 first hour and \$11 each additional hour

##### (2) **Hosted Bar** charged by consumption

Cocktails \$9.75  
NPC House Wine \$32/bottle  
Beer \$6.50  
Sodas, bottled teas, bottled waters, canned cold brew coffee \$4.25

##### (3) **Drink Tickets**

Host provides drink tickets to guests, \$9 each  
Non-alcoholic beverage tickets, \$4.25 each. Non-redeemed tickets are refunded to host

##### (4) **Cash Bar**

Guests pay for each drink in cash

##### (5) **Wine with Dinner/Lunch**

Table-side wine service during lunch/dinner is available, charged by consumption



*Prices are subject to 20% Service Charge plus 10% D.C. Tax*







## Banquet Wines

### White

NPC Private Label Chardonnay or Pinot Grigio, Round Hill, California \$32  
*Soft and varietally correct.*

Sager & Verdier Sancerre, Loire Valley, France \$45  
*Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.*

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand \$34  
*A very fresh and zesty Sauvignon Blanc. With a mélange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.*

Tiefenbrunner Pinot Grigio, Trentino-Alto Adige, Italy \$32  
*Armoas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.*

Vins Auvigue, Macon-Villages, Burgundy, France, Chardonnay \$36  
*From South of France, buttery and complex.*

Morgan Chardonnay, Santa Lucia Highlands, California \$42  
*Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.*

### Rose

Chateau Minuty M Rose, Provence, France \$34  
*Light and bright. Very intense of greedy aromas of orange peels and red currant. Smooth with a nice acidulous freshness.*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*





## Banquet Wines

### Red

NPC Private Label Cabernet Sauvignon or Red Blend, Round Hill, California <i>Soft and varietally correct.</i>	\$32
Le Charmel Pinot Noir, Languedoc, France <i>From the south of France with luscious cherry and berry flavors.</i>	\$34
High Note Malbec, Uco Valley of Mendoza, Argentina <i>Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.</i>	\$32
Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile <i>One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.</i>	\$38
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40

### Sparkling

La Marca Prosecco, Italy <i>The most popular sparkling wine in America. Soft, fruity, and not too sweet. Aromas of citrus, honeysuckle, and apple.</i>	\$36
Bodegas Pinord Dibon Brut Reserve Cava, Spain <i>From one of the most respected Cava producers in Spain. Crisp, light and dry.</i>	\$33
Henri Champliou Blanc de Blancs Brut Champagne, France <i>Dry and apple scented.</i>	\$45

**For additional wine requests, please contact your catering sales associate  
Wines are subject to substitution at Club's discretion if unavailable from distributors**

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*

