

THE NATIONAL PRESS CLUB



Expert Event Hosting and Planning

THE NATIONAL PRESS CLUB CATERING MENU

The National Press Club's historic and elegant venue is perfectly complemented by the creative cuisine and the impeccable service provided by our catering team, led by Executive Chef Susan Delbert.

The menus which follow present choices for every event you may choose to host in the Press Club, from: continental breakfast in the morning to hors d'oeuvres with dancing and drinks late into the night; a networking event with passed breakfast items to your wedding in our exquisite ballroom; or an awards banquet for corporate partners to afternoon tea for an intimate group.

The Press Club prides itself on the use of fresh, quality ingredients. All beef is Certified Angus Beef; fish is the freshest our supplier can deliver. Most fish and meats are butchered in house. Fruits and vegetables are local when available and seasonal alternatives guarantee the best flavor and freshness. Pastries and desserts are made by artisans using only the finest ingredients and old world techniques. Virtually every meal is made from scratch.

Food is artfully displayed when buffet service is requested and beautifully plated for seated meals.

When a chef is requested for a carving station, professionalism rules, but friendliness and warm cordiality are the standard for service. The banquet service staff will seamlessly orchestrate food service at your event and the food and beverage options will delight your guests.

The National Press Club is not only the world's leading organization for Journalists, Where News Happens, but it is also a unique, modern, genteel and special setting for any activity you plan to host. Your guests will come through the doors with heightened expectations and leave satisfied with your selection of the National Press Club for the event.





Passed Hors d'oeuvres

Items placed on buffet after successive passings

Minimum order 25 Pieces

Vegetarian \$4.00 /pp

- GF Blue cheese stuffed beets
- Swiss and leek quiche
- Wild mushroom phyllo triangles
- Crispy mac and cheese
- Mushroom risotto cakes with truffle oil
- Poblano and jalapeno cheese poppers
- Blue cheese tarts with fruit reduction
- Phyllo triangles with spinach and feta cheese, spanakopita
- GF Squash cups with mushroom duxelle
- GF Strawberries stuffed with blue cheese
- GF Caprese skewers with mozzarella, basil & cherry tomatoes
- Butternut squash tarts
- Mushroom profiteroles

Vegan \$4.00 /pp

- Crispy egg rolls with hot mustard
- Edamame dumplings
- Kale and vegetable potsticker
- Asian vegetable garden rolls, not fried
- GF Gazpacho chilled shooter, red or white
- GF Vibrant pea soup chilled shooter

Poultry \$4.25 /pp

- GF Jamaican 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



Meats \$4.75 /pp

- Ham and cheddar on brioche
- GF Basil wrapped beef meatballs
- Pulled pork BBQ sliders
- GF Blue cheese stuffed figs with prosciutto (seasonal)
- GF Dates stuffed with Spanish Manchego, cream cheese and bacon
- Beef Wellington
- Mexican beef empanadas with salsa
- GF Petite lamb chops on the bone with au jus
- GF Beef teriyaki satay
- All beef hot dogs in pastry, pigs in a blanket
- GF Beef steak with gorgonzola skewers

Seafood \$5.00 /pp

- GF Bacon wrapped scallops with scallion rémoulade
- Crab Rangoon
- GF Prosciutto wrapped shrimp with apricot sauce
- GF Mini Chesapeake crab cakes with red pepper sauce
- GF Smoked salmon in cucumber cup with dill cream
- Tuna tartare in nori with wasabi
- Sesame crusted sushi tuna
- GF Poached salmon on cucumber
- Shrimp & vegetable garden roll, not fried

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



Popular selection



Chef signature item



Gluten-Free





Hors d'oeuvre Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 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, shrimp bisque, butternut squash, chilled cantaloupe ginger, Chinese hot sour and Mediterranean fish chowder. Ask about other seasonal suggestions.
\$9 /pp (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. Condiments on the side

Sandwiches

Deli style warm finger sandwiches such as Reuben or ham & cheese
\$9 /pp



Appetizer dips and assorted chips

Variety of dips such as guacamole, hot spinach artichoke dip and/or hummus. Artisanal lavash crackers, pita, bagel, and/or tortilla chips
\$9 /pp

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
\$17 /pp, 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
\$13 /pp, minimum 25

Cheese

American and international selection, fruit garnish; artisan lavash flatbread on side
\$12 /pp



Crudit 

Seasonal, flavorful assortment of vegetables with two complimentary dips
\$8.50 /pp

Fruit

Colorful and fresh, sliced and arranged seasonal fruits
\$11 /pp

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Hors d'oeuvre Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 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.
\$25 /pp, minimum 25

Paella

- Saffron arborio rice mélange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes.
\$16 /pp, minimum 25

Cured Salmon

- Selection of dill gravlax, pastrami salmon or horseradish-beet cured salmon served with bagel chips, toasted baguettes and black bread with classic accompaniments, including capers, onion and eggs
\$15 /pp, 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. four pieces/pp)
\$20 /pp, 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: \$200 /50pcs; \$400 /100pcs; \$600 /150pcs; \$800 /225pcs

Asian dumplings and rolls

Assortment of Asian flavors: dumplings, pot-stickers, spring rolls, satays, beggars' purses, skewered vegetables and other delights with soy-sesame or peanut chile sauce (approx. three pieces/pp)
\$17 /pp, minimum 25



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Gluten-Free





Hors d'oeuvre Stations

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner. Each requires a Chef: \$100/3hrs (\$25 each additional hour)

Pasta

Assortment of pasta and sauces prepared to order; for example, fusilli, orecchiette, and/or vermicelli pastas, with marinara, Alfredo and pesto sauces and toppings including sausage, mushrooms, shrimp, peppers and olives.

\$15 /pp, minimum 25

Risotto

- ① Creamy arborio rice, white wine, cheese and butter prepared to order in rounds of Parmigiano Reggiano.

Includes add-ins such as shrimp, chicken, sausage, mushrooms, peas, scallions, peppers and asparagus.

\$15 /pp, minimum 25

Peking duck and Moo Shu pancake

- ☁ Traditionally prepared duck pancakes with scallions and sweet bean sauce; Moo Shu pancakes with Asian vegetables, chicken, beef or pork; Served with sambals and hoisin, oyster and chile sauces.

\$21 /pp, minimum 25

Steamship round of beef, \$975 (~150 portions)

Whole wheat rolls, horseradish cream sauce and mustards

Pepper crusted beef tenderloin, \$300 (~25 portions)

Rosemary rolls, horseradish and chimichurri sauces

Smoked and roasted whole turkey \$300 (~40 portions)

Challah knot rolls, cranberry sauce, country mustard selection

Baked country bone-in ham, \$350 (~75 portions)

Brioche rolls, apple butter, Dijon mustard and horseradish



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Gluten-Free





Dessert Displays

Sundae station

- Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies; self-serve or chef attendant; dairy free sorbet available
\$14 /pp, minimum 15 (chef attendant recommended \$100 /3hrs)

Flaming fruit or fruit-filled crepe station

Berries, seasonal fruits including bananas, mangoes, peaches or oranges, flamed with liqueurs or sugar syrups; served over vanilla ice cream or wrapped in warm butter crepes.
\$14 /pp, minimum 15 (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, red velvet cupcakes, Key lime tarts, mini-Napoleons, cream puff swans and sugar cookies.
Logo cookies or cupcakes may be included. Approximately three pieces per person
\$16 /pp, minimum 25



Enhanced coffee station

Rich, dark coffee served with shaved chocolate, raw sugar sticks, cinnamon, vanilla, whipped cream and choice of syrups, such as caramel, mint, raspberry, hazelnut and chocolate
\$8 /pp, minimum 25
Add liqueurs and cordials charged by consumption, at \$9 per serving

Miniature French pastries or French macaroons

- Bite-size French delicacies, including éclairs, chocolate mousse, opera cake, Napoleons and cream puff
\$50 per dozen pastries; \$60 per two dozen assorted chocolate, almond, and lemon French macaroons

Frosted cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.
Personalization or logo available
\$60 per dozen

Brownies and cookies

Chocolate chip, oatmeal, sugar, and macadamia nut white chocolate cookies; Brownies include chocolate, walnut and butterscotch blondies. Brownies cut into bite size triangles
\$40 per dozen



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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, coffee/hot tea service and dessert. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, reduced calories, religious prohibitions and spice preferences.

First Course

Select one first course from the following Soup, Starter or Salad Categories

Soups

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

Choices include clam, fish or corn chowder, roasted tomato, coconut chicken, curried butternut squash, wild rice mushroom, French onion or chicken lemongrass soup(s), seafood bisque, chilled white or red gazpacho and Vichyssoise, plus seasonal selections.



Starters

Lobster, crab or three cheese ravioli, sage brown butter and capers
Wild mushroom, artichoke and three pea risotto
Pasta nest with shrimp, clams, mussels and basil cream sauce
Smoked salmon crepes, marinated cucumber ribbons and crème fraîche
Snapper or salmon crudo with chile citrus sauce and sesame seeds
Fresh garden rolls or lettuce wraps with Thai basil, shrimp (optional), cilantro and dipping sauce

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, cucumber ribbons, smoked Gouda, cornbread croutons and almonds
📌 Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette



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Main Course

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

Surf 'n Turf \$75 /pp

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

Coconut shrimp and caramelized pork tenderloin, ginger sesame rice, carrots and baby bok choy
Butter sautéed halibut or cod, grilled filet mignon, horseradish mashed potatoes and summer squash
Grilled salmon or lobster tail, boneless NY strip, red pepper polenta, sautéed spinach with tomatoes
Seasonal rockfish, grouper or mahi mahi and filet au poivre, mushroom risotto and Roman artichokes
Jumbo lump crab cake, rosemary grilled flatiron steak, chive mashed potatoes and cheese peppers
Soy glazed sea bass, grilled sirloin steak, blackberry demi-glace, basmati rice and sesame vegetables



Vegetarian \$64 /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
- 🍴 Cauliflower curry, sesame coconut rice, spiced Indian green beans, red pepper chutney, naan bread
- 🍴 Shepherd's pie soybase "meat," with mushrooms, toasted grains, spinach and roasted tomatoes
- 🍴 Falafel, Moutabel/Baba Ganoush, hummus, couscous and tahini sauce (Vegan)
- 🍴 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)



Meats \$69 /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
- 🍴 Chipotle glazed NY strip steak, Southwestern sweet potato gratin, fried green tomato and Swiss chard
- 🍴 Brandied fruit stuffed pork loin, mushroom sage mash potatoes and green beans with shallots
- 🍴 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 \$69 /pp

Seasonal fish may be substituted for any fish option

- 🍴 Creole shrimp 'n grits, braised greens, fried green tomatoes and jalapeno cheddar cornbread
- 🍴 Seared scallops or lobster tail, coconut ginger sauce, basmati rice, mix of baby bok choy, shiitakes and edamame Jumbo lump crab cakes, balsamic green beans, potatoes and carrots
- 🍴 Layered salmon Napoleon in leek wrap, creamy cheese polenta and zucchini sauté
- 🍴 Seasonal rockfish, mahi mahi, or salmon, new potatoes, tomato caper sauce, sautéed spinach and greens
- 🍴 Sautéed cod, sea bass or tuna, Lyonnaise potatoes and tomato Swiss chard gratin
- 🍴 Grilled tuna, scallion sauce, European pomme galette and shaved Parmesan grilled asparagus

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Poultry \$64 /pp

All chicken served is Hallal

- 🍴 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
- 🍴 Cornish game hen, home-style stuffing, scalloped potatoes and edamame succotash
- 🍴 Turkey scaloppini, caramelized mushrooms, roasted sweet potatoes and Brussels sprouts Polonaise

Dessert Course

Select one final course from the following individual plated desserts

Individual pastries

- 🍴 Dark chocolate mousse "swag" bag
- 🍴 Mocha royale with French macaroon
- 🍴 Chocolate raspberry Triomphe
- 🍴 Napoleon
- 🍴 Opera cake
- 🍴 Chocolate raspberry mousse cake

Cakes and pies

- 🍴 Red velvet cake
- 🍴 Key lime tart
- 🍴 Passion fruit tart
- 🍴 French tarts: apple, lemon (citron) or pear
- 🍴 Strawberries with custard tart
- 🍴 New York style cheesecake
- 🍴 Pumpkin cheesecake
- 🍴 Fresh berry short cake

Comfort

- 🍴 Crème brulee with chocolate sauce
- 🍴 Old fashioned chocolate cake
- 🍴 German chocolate cake
- 🍴 Flourless chocolate torte with hazelnut anglaise
- 🍴 Pineapple upside-down cake
- 🍴 House made bread pudding with caramel sauce (warm)
- 🍴 Warm apple, berry or peach, pear crisp with ice cream (seasonal)

Platters for the table

- 🍴 Artisanal cheese trio, such as brie, gruyere and/or blue cheese
- 🍴 Cupcakes, assorted, personalized or with logo
- 🍴 Miniature French pastries or French macaroons
- 🍴 Artisan dark and milk chocolates
- 🍴 Brownies and cookies (available without nuts)



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Wine and Bar Service

Bars

Service options:

- (1) Unlimited rate
- (2) Hosted bar charged by consumption
- (3) Drink tickets
- (4) Cash bar

All may include liquors, wines, craft, imported and domestic beer, sodas, juices and bottled waters. Additional/upgraded brands of liquor, beer, wines, liqueurs or cordials available.



Bartenders

Recommended: one per 75 guests. \$80/two hour minimum; \$40 each additional hour
If guests under 21 years are anticipated, security guards required to check IDs and apply wrist bands.

Wines

National Press Club private label Round Hill Winery include:

Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon. \$30 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. \$18 per 750ml bottle.

Bar Service details:

(1) Premium Brands Unlimited Rate

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

Selection of liquor, wine, craft, imported, and domestic beer, sodas, juices, mineral waters, cold brew coffee.

\$18 per person/first hour and \$12 each additional hour.

Beer/Wine Unlimited \$15 first hour and \$10 each additional hour.

Table service for wine during dinner is available, charged by consumption.

(2) Hosted bar charged by consumption

Cocktails \$9: Stocked brands: Grey Goose vodka, Tito's vodka, Tanqueray gin, Blue Sapphire Gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum

NPC Wine \$30/bottle: Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon

Craft Ale \$6: Dogfish Head IPA 60 Minutes, Fat Tire

Domestic and Imported Beer \$5: Heineken, Yeungling, Miller Lite

Sodas, Juice, Mineral Waters, Cold Brew Coffee \$4

(3) Drink tickets

Host provides drink tickets to guests, \$8 each.

Non-alcoholic beverage tickets, \$4 each. Non-redeemed tickets are refunded to host.

(4) Cash bar

Guests pay for each drink. There is an ATM in the lobby.



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Banquet Wines

White

Zenato Pinot Grigio, Veneto, Italy \$32
From the Veneto region of Italy. Refreshing alone and versatile with food.

Licia Albarino, Galicia, Spain \$38
Spain's most popular white wine varietal.
Luscious fruit flavors with a dry finish. Great before a meal or with seafood.

Vitiano Bianco, Umbria, Italy \$34
Vermentino and Verdicchio from one of Italy's top winemakers, Riccardo Cottarella.
Light, crisp and dry.

NPC Private Label, Round Hill, California Chardonnay or Pinot Grigio \$30
Soft and varietally correct.

Revery DuCroux Sancerre "Beau Roy", Loire Valley, France \$40
Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.

Jules Taylor Sauvignon Blanc, Marlborough, New Zealand \$32
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.

Domain Des Valange, Macon-Davaye \$36
100% Chardonnay. Davaye is the village in the Macon region of Burgundy. The wine is lively with notes of light buttery texture with flavors of melon and pears. Serve as an aperitif, pairs well with cheeses and many dishes such as pasta with cream sauce, fish, and poultry

Morgan Chardonnay, Santa Lucia Highlands, California \$40
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.

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Banquet Wines

Red

Les Cigales Cotes du Rhone Villages, France <i>Unmistakably French: spicy fruit flavors with a nice balance .</i>	\$36
Domaine Brunet Pinot Noir, Limoux, France <i>From the south of France with luscious cherry and berry flavors.</i>	\$34
Hahn Merlot, Central Coast, California <i>Aromas of black cherry, cassis and raspberry complement the soft grip of tannins on the palate. Flavors of plum meld with seductively dark chocolate and mocha.</i>	\$36
Mastrobernardino (Mastro-ber-ardino) <i>This Barbera d'Asti is from one of Italy's leading wineries. Located in Campania. Aglianico is a red wine, with aromas of cherries and blackberries. On the pallet the wine has a soft texture and is a medium bodied wine.</i>	\$35
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
NPC Private Label, Round Hill, California Red Blend or Cabernet Sauvignon <i>Varietally correct wines that are always a good value.</i>	\$30
Ravenswood Zinfandel Lodi, California <i>You can't think of Zinfandel without thinking Ravenswood, fruity, lush. A brand which revitalized the varietal.</i>	\$34
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>	\$35
Shoo Fly Shiraz, South Eastern Australia <i>A sure complement with meats of all kinds. Satisfying alone or with a meal.</i>	\$33
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40
Pico Maccario, Lavignone, Barbera D'Asti <i>This winery is located in the heart of Piedmont's Barbera D'Asti DOCG. It has aromas and flavors of cherries, violets, and wild herbs. It is soft in texture and is medium weight that is ideal for pairing with many dishes - roasted poultry, pasta, cheeses, as well as spicy foods.</i>	\$35

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Banquet Wines

Sparkling

Avisi Prosecco, Italy

\$36

The most popular sparkling wine in America. Soft, fruity, and not too sweet.

Perfect with a touch of pomegranate, peach, or berry juice, for the popular Bellini cocktail.

Juvey Camps Cava "Cint Pupura" Brut, Spain

\$33

From one of the most respected Cava producers in Spain. Crisp, light and dry.

Loimer Sparkling Brut Rose (Austria)

\$57

A clear, bright pink color. It has a delicate nose of strawberries and wildflowers. On the pallet, it shows hints of toasted bread. It makes for a wonderful aperitif or first course pairing.

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

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