

## BREAKFAST

### Continental

Buffet

Plated

BREAK

LUNCH

RECEPTION

DINNER

DESSERT

BUFFETS

BEVERAGE

# BREAKFAST

## CONTINENTAL BREAKFAST

Continental Breakfast service will be maintained for ninety minutes.

### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

### BLUEBERRY, APPLE CINNAMON AND BRAN RAISIN MUFFINS

### CINNAMON SWIRL, RASPBERRY AND VANILLA CREAM DANISH

### ASSORTED MINI BAGELS

Plain, Cinnamon Raisin and Sesame Seed

Sweet Butter, Plain and Flavored Cream Cheeses, Fruit Preserves

### SLICED FRESH FRUIT AND BERRIES

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS

### HOMEMADE CEREALS (Please select two)

Almond Granola with Fresh Berries

Brown Sugar Oat Muesli

Sun-Dried Fruit and Honey Muesli

Hot Oatmeal

Milk, Sugar, Butter, Honey, Cinnamon and Raisins

Whole and 2% Milk

### HOME BAKED PASTRIES (Please select one)

Swirl Coffee Cake

Warm Cinnamon Rolls (NF)

Warm Rum Buns (NF)

Assorted Scones

Butter Croissants (NF)

Chocolate Croissants (NF)

### GLUTEN FREE PASTRIES (Please select one)

Streusel Coffee Cakes

Chocolate Muffins

Banana Nut Muffins

Blueberry Muffins

### ASSORTED DOUGHNUTS

Glazed, Chocolate Glazed, Jelly Filled, Fancy

### ASSORTED DOUGHNUT HOLES

### HOT ITEMS

Individual Spinach and Wild Mushroom Quiche

Individual Smoked Bacon and Tomato Quiche

Individual Broccoli and Cheddar Cheese Quiche

Mini Bagel with Pesto Omelet and Applewood Smoked Bacon

Mini Ham and Cheese Croissant

Empanadas with Spanish Sausage and Scrambled Eggs

Empanadas "Rancheros" with Scrambled Eggs, Salsa and Cheese

### WHOLE FRESH FRUIT



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## ASSORTED INDIVIDUAL FRUIT YOGURTS

fat free seasonal  
blueberry  
vanilla

## FAT FREE SEASONAL FRUIT GREEK YOGURT PARFAIT

with Homemade Granola

## SLICED SULLIVAN FARM SMOKED SALMON

Thinly Sliced Bermuda Onions, Tomatoes, Capers and Lemon Wedges  
Sliced Miniature Bagels, Assorted Cocktail Breads

## STRAWBERRY, CHEDDAR CHEESE AND TOASTED WALNUTS (GF)

## BLUEBERRY VANILLA YOGURT PARFAIT (GF)

## WAFFLE STATION (A minimum of 25 guests required)

Waffles with Condiments: Walnuts, Pecans, Peanut Butter,  
Blueberry Compote, Natural Maple Syrup

### Culinary Attendants

1 culinary attendant for every 50 guests is required



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# BREAKFAST BUFFETS

Breakfast Buffet service will be maintained for one hour.

## INTERNATIONAL TRADE BUFFET

### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

### SLICED FRESH FRUIT AND BERRIES

### CROISSANTS (NF), DANISH, ASSORTED MINI BAGELS

Whipped Butter, Plain and Flavored Cream Cheeses, Fruit Preserves

### WHOLE GRAIN BRIOCHE FRENCH TOAST (NF)

Thyme Blueberry Jam (NF) (GF)

### APPLEWOOD SMOKED BACON

### PAN SEARED ARTISANAL TURKEY SAUSAGE LINKS

### SAUTÉED POTATOES

with Caramelized Onions

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## DOMESTIC TRADE BUFFET

### ASSORTED CHILLED FRUIT JUICES

Orange, Grapefruit and Cranberry

### SLICED FRESH FRUIT AND BERRIES

### ASSORTED MUFFINS AND DANISH

Whipped Butter, Fruit Preserves

### SCRAMBLED EGGS WITH SEASONAL FRESH HERBS

### APPLEWOOD SMOKED BACON

### ARTISANAL TURKEY SAUSAGE LINKS

### HOME-STYLE RED BLISS POTATOES

with Caramelized Onions

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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# PLATED BREAKFASTS

All plated breakfasts include a pre-set glass of chilled orange juice, display of freshly baked muffins and fruit danish, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons Teas.

## CHOICE OF QUICHE

*All quiches are served with Applewood Smoked Bacon and Sun-Dried Tomato Grits*

Roasted Seasonal Vegetable and Goat Cheese Quiche (NF)

Ratatouille Quiche (NF)

Traditional Quiche Lorraine (NF)

## CHOICE OF FRITTATA

*All frittatas served with Artisanal Turkey Sausage Links and Home-Style Potatoes*

Spinach, Cheese and Vegetable (NF)

Potato and Goat Cheese (NF)

Provençale Vegetable (NF)

## LIGHTLY SCRAMBLED EGGS WITH MINCED CHIVES (NF)

Applewood Smoked Bacon and Home-Style Potatoes

## BRIOCHE FRENCH TOAST WITH ARTISANAL MAPLE SYRUP (NF)

Turkey Sausage and Warm Fruit Compote

## BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS (NF)

Applewood Smoked Bacon, Hash Browned Potatoes



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# BREAK SERVICE

## THE WASHINGTONIAN

Freshly Brewed Regular and Decaffeinated Coffees, Assorted Harney and Sons Teas  
Washingtonian service will be maintained for sixty minutes

**BOTTLED STILL AND SPARKLING WATERS,  
REGULAR AND DIET SOFT DRINKS, BOTTLED JUICES**

## BREAK SERVICE EMBELLISHMENTS

### ASSORTED HOMEMADE COOKIES (1.5 pieces per person)

Chocolate Chip  
Chocolate Chip Cappuccino  
Maple Pecan  
Sugar Vanilla  
Snickerdoodle (GF)  
Chocolate Chunk (GF)

### MAKE YOUR OWN GREEK YOGURT PARFAIT

Vanilla and Lemon Greek Yogurts (NF) (GF)  
Seasonal Fruit Compotes (NF) (GF)  
Homemade Granola  
Dried Fruit Mix (NF) (GF)

### SPA BREAK (NF) (A minimum of 25 guests is required)

Natural Fruit Juice  
Mixed Baby Crudités with Tzatziki to Dip  
Artisanal Open-Faced Grilled Vegetable Sandwiches with Parmesan Cheese  
Mini Fruit Kebab with Mint Dipping Sauce  
Plantain Chips

### ASSORTED HOMEMADE BRIOCHE (Three pieces per person)

Lemon Poppy Seed  
Chocolate Filled  
Traditional Butter  
Poached Sun-Dried Fruit  
Cream Filled  
*Condiments to Include: Whipped Butter, Lavender Honey, Berry Jam,  
Orange Marmalade, Crunchy Peanut Butter*

### WARM JUMBO PRETZELS (One piece per person)

Spicy Mustard, Warm Cheddar Sauce

### ASSORTED FINANCIERS (Two pieces per person)

Pistachio and Apricot, Almond, Lemon Blueberry, Pine Nut Crunch

### SLICED SEASONAL FRUIT AND BERRIES

### MARSHMALLOW LOLLIPOPS (NF) (GF) (Two pieces per person)

Marshmallows Dipped in Chocolate and Dusted with Strawberry, Mint or Coffee

### HOMEMADE BARS AND BROWNIES

Raspberry Hazelnut Linzer Bar  
Oatmeal Caramel Apple Bar  
Peanut Butter Chip Brownie  
English Toffee Blondie





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## NACHO BAR

Crisp Multi-Colored Tortilla Chips  
Guacamole, Salsa, Sour Cream and Warm Queso

## CHEESECAKE TARTELETTES (GF) (Two pieces per person)

Banana Peanut  
Chocolate Cherry  
Vanilla Bean

## ASSORTED FAT FREE ANGELFOOD CAKES (NF) (Two pieces per person)

Crystallized Mint  
Jasmine  
Rose

**ASSORTED FRUIT CONSOMMÉ SHOOTERS (NF) (GF)**  
(A minimum of 50 guests is required) (One piece per person)  
Cantaloupe Mint, Pineapple Ginger, Watermelon Kiwi

## SEASONAL FRUIT CUP (NF) (GF) (One piece per person)

**INDIVIDUAL CRUDITÉ BITES (NF) (GF) (1.5 pieces per person)**  
Please select one dip: Ranch Dressing, Tzatziki or Hummus

## MAKE YOUR OWN TRAIL MIX

Sun-Dried Apricots, Cherries and Pineapple, Raisins, Dates, Almonds,  
Walnuts, Peanuts, Sunflower Seeds, M&M's, Pretzels

## FRUIT AND CHEESE KEBOBS (NF) (GF)

## CHARCUTERIE ANTIPASTO

Assorted Domestic Artisanal Salamis, Salametto, Soppressata, Salame Toscano, Prosciutto  
Mustard, French Cornichons and Freshly Baked Baguette

## SWEET 'N SALTY

Pretzel Rods dipped in White, Milk and Dark Chocolate



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# LUNCH BUFFETS

Luncheon service will be maintained for ninety minutes. An additional surcharge of \$50.00 will apply for groups of less than 25 guests.

## DELI BUFFET

Please add \$3.00 per person for premade sandwiches and wraps as a substitute for sliced meats and cheeses.

### ROMAINE SALAD WITH PARMESAN CHEESE

Caesar Dressing or Balsamic Dressing

### ORGANIC QUINOA SALAD, ROASTED BELL PEPPER

Chimichurri Emulsion

### SLICED MEATS AND CHEESES

Smoked Turkey Breast, Lean Roast Beef and Black Forest Style Ham

Vermont Cheddar and Danish Havarti Cheeses

Assorted Freshly Baked Breads

Dijon Mustard, Mayonnaise and Creamy Horseradish

Sliced Garden Tomatoes, Pickles and Bibb Lettuce

### ASSORTED HOMEMADE BROWNIES AND BLONDIES

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## EXECUTIVE DELI

### CAESAR SALAD

Brioche Croutons, Sun Dried Tomatoes and Parmesan Dressing

### FRESH MOZZARELLA WITH TOMATOES AND BASIL

Extra Virgin Olive Oil and Balsamic Vinaigrette

### PENNE PASTA SALAD

with Vegetable Ratatouille

### CLASSIC COLESLAW

### SLICED HERB MARINATED BREAST OF CHICKEN AND GRILLED FLANK STEAK

Assorted Freshly Baked Breads

Dijon Mustard, Mayonnaise and Creamy Horseradish

Sliced Garden Tomatoes, Pickles and Bibb Lettuce

### ASSORTED MACAROONS

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## LUNCH BUFFET ENHANCEMENTS

INDIVIDUAL BAGS OF CHIPS AND PRETZELS (NF)

HOMEMADE KETTLE CHIPS

SOUP DU JOUR (NF) (GF)

ICED TEA OR LEMONADE

SEASONAL WHOLE FRESH FRUIT (NF) (GF)



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## GRILLED THEN CHILLED

### LETTUCES

Mixed Greens, Baby Romaine, Crispy Iceberg

### TOPPINGS

Exotic Mushrooms, Cherry Tomatoes, Grilled Marinated Artichoke Hearts, Caramelized Onions, Brioche Croutons, Kalamata Olives, Haricots Verts, Roasted Vegetables, English Cucumber, Applewood Bacon

### MEATS

Grilled Chicken, Grilled Salmon, Chili Lime Marinated Skirt Steak

### CHEESES

Crumbled Blue Cheese, Goat Cheese, Fresh Mozzarella

### DRESSINGS

Cilantro-Lime Vinaigrette, Homemade Parmesan Ranch, Balsamic Emulsion

### ASSORTED FRESHLY BAKED BREADS

### ANGEL FOOD CAKE (NF)

with Vanilla Cream and Berries

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## SALAD BUFFET

### PLEASE SELECT FIVE

Lebanese Tabbouleh

*Lemon Olive Oil Dressing*

Mixed Baby Greens with Goat Cheese Crumbles, Cucumber, Tomato  
*Balsamic Emulsion*

Panzanella

*Tomato, Cucumber, Celery and Focaccia Bread Salad  
Red Wine Dressing*

Provençale White Bean Salad

*Tarragon Dijon Dressing*

Bibb Lettuce with Blue Cheese and Toasted Walnuts

*Ranch Dressing*

Organic Quinoa, Raisin, Celery and Bell Pepper Salad

*Chimichurri Dressing*

German Style Potato Salad

*Celery Seedlings, Dijon Dressing*

White and Wild Rice Salad with Walnuts, Cranberries and Figs

*Balsamic Dressing*

### ASSORTED FRESHLY BAKED BREADS

### ALMOND CAKE

Blackberry-Lemon and Orange-Mint

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas





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## GRAB & GO

\*GF-can be made using GF bread

### PLEASE SELECT FOUR

Tomato and Mozzarella Pesto Sandwich  
on Multigrain Bread

Smoked Ham Sandwich  
with Cheddar Cheese, Lettuce and Tomato on a Caramelized Onion Roll

Roast Beef Sandwich  
with Swiss Cheese, Caramelized Onions and Arugula on a Pretzel Roll

Chicken Caesar  
Herbed Sun-Dried Tomato Wrap

Southwestern Shrimp Po'boy Wrap (\$2.00 additional per person)  
Cajun Mayonnaise

Roasted Vegetable Sandwich (NF)  
with Hummus on Multigrain Bread

Black and Blue Wrap  
Roast Beef, Blue Cheese, Lettuce and Red Onion in a Roasted Red Pepper Wrap

Turkey and Havarti Wrap  
Spinach and Shredded Iceberg and Bell Pepper Dressing

## INDIVIDUAL BAGS OF PRETZELS AND CHIPS

## WHOLE FRUIT BASKET

## ASSORTED HOMEMADE COOKIES, BROWNIES AND BLONDIES

## FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## MEDITERRANEAN BUFFET

### PLEASE SELECT TWO

Greek Style Salad  
Tomato, Cucumber and Feta Cheese, Red Wine Vinaigrette

Lebanese Tabbouleh  
Parsley, Couscous, Tomato with Lemon Emulsion

Caesar Salad  
Romaine and Sun-Dried Tomatoes, Parmesan Dressing

## ASSORTED FRESHLY BAKED BREADS

## LIGHTLY GRILLED SALMON FILLET

Lemon Butter Sauce

## CHICKEN PICATTA

Caper Sauce

### PLEASE SELECT TWO

Spanish Vegetable Paella

Provençale Ratatouille

Creamy Polenta

## DESSERTS

Turkish Fig Tart

Homemade Baklava

## FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

GF - Gluten Free, NF - Nut Free • Please note the TCMA kitchen is neither a gluten free nor nut free environment. Prices are subject to change. • All prices are subject to service charge and DC sales tax.



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# LUNCH BUFFETS

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## TASTE OF SPAIN

### PLEASE SELECT ONE

Tomato Gazpacho with Brioche Croutons  
Majorcan Vegetable Soup

### PLEASE SELECT TWO

Potato Salad with Garlic Aioli  
Catalan Roasted Peppers, Eggplant and Tomatoes  
Lentil, Green Olive and Manchego Salad

### ASSORTED FRESHLY BAKED BREADS

### PLEASE SELECT TWO

Pan Seared Farm Raised Salmon with Cider Wine Sauce  
Braised Chicken with Peppers and Tomato  
Roasted Mahi Mahi with Clams and Salsa Verde

### PLEASE SELECT TWO

Sautéed Swiss Chard with Raisins and Pine Nuts  
Green Vegetable Paella  
Potato and Chorizo Stew  
Medley of Grains, Pilaf Style

### DESSERTS

Crème Catalan  
Almond Cake

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas

## TEX MEX STYLE

### PLEASE SELECT TWO

Tortilla Chicken Soup  
Jicama, Melon, Cucumber and Tomato Salad  
Romaine and Zucchini Salad with White Wine Vinaigrette  
Mixed Greens with Baby Spinach and Chipotle Emulsion

### PLEASE SELECT TWO

Farm Raised Tilapia Veracruz Style  
Seasonal Fish Tacos  
*Tortilla Shells, Guacamole, Sour Cream, Salsa*  
Grilled Chicken with Mole Sauce  
Beef and Vegetable Fajitas with Warm Soft Tortillas  
Vegetarian Quesadillas

### PLEASE SELECT TWO CASSEROLES

Black Beans and Rice  
Chayote, Carrots and Bell Pepper  
Roasted Potato with Ranchero Sauce  
Green Bean and Mushroom

### DESSERTS

Chocolate Spiced Pecan Tart  
Flan

### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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## AMERICANA

PLEASE SELECT TWO

Creamy Corn Chowder

Chicken Noodle Soup

Iceberg Wedge

*with Bacon Crumbles and Diced Tomato*

*Blue Cheese Dressing*

Baby Spinach

*Green Scallions and Barley Salad*

New Orleans Potato Salad

## ASSORTED FRESHLY BAKED BREADS

PLEASE SELECT TWO

Red Drum

*Caper Sauce*

Southern Style Fried Chicken

*Honey Mustard Sauce*

Maryland Style Crab Cake (\$8.00 additional per person)

*Garlic Aioli*

Grilled Marinated Flank Steak (\$3.00 additional per person)

*Red Wine Sauce*

PLEASE SELECT TWO

Macaroni and Cheese

Creamy Baby Spinach

Corn Casserole with Shiitake Mushrooms

Sweet Potato Spoon Bread

## ASSORTED SEASONAL FRUIT COBBLERS

## FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

Assorted Harney and Sons Teas



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# PLATED LUNCHES *Appetizers*

Three-course luncheons are priced according to entrée selection. All lunches include chef's choice of seasonal accompaniments, freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas.

## SOUPS

CHILLED CUCUMBER SOUP (GF)  
with Dill and Crème Fraîche

POTATO AND LEEK SOUP (GF)

ROASTED CARROT AND GINGER BISQUE (GF)

COCONUT AND GALANGAL CHICKEN SOUP

VEGETARIAN ASPARAGUS SOUP (GF)

GRILLED VEGETABLE GAZPACHO (GF)

ROASTED BUTTERNUT SQUASH SOUP (GF)

LOUISIANA BLUE CRAB CHOWDER (NF) (\$3.50 additional per person)

## SALADS

BABY ARUGULA (NF)  
with Mozzarella Pearls and Cherry Tomatoes  
Balsamic Vinaigrette

BABY SPINACH WITH BLACK QUINOA SALAD  
Feta Cheese Crumbles, Toasted Almonds  
Red Wine Mustard Vinaigrette

SOUTHWESTERN CAESAR (NF)  
with Queso Fresco, Black Beans and Grilled Corn Salsa  
Garnished with Crispy Tortilla Strips  
Chipotle Caesar Dressing

ICEBERG WEDGE (NF)  
Bacon Crumbles, Diced Tomatoes  
Blue Cheese Dressing

SPINACH WITH STRAWBERRIES AND TOASTED WALNUTS  
Lemon Pomegranate Vinaigrette

ORGANIC QUINOA (GF) (NF)  
Roasted Golden Beets over Red Lola Rosa Leaves  
Goat Yogurt Buttermilk Dressing

BIBB LETTUCE  
Cherry Tomatoes, Artisanal Prosciutto, Candied Pine Nuts  
Honeyed Dijon Vinaigrette

MEDITERRANEAN SALAD (GF) (NF)  
Artichokes, Cucumbers, Olives, Feta Cheese, Tomato and Red Onion  
Red Wine Vinegar Emulsion



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## PLATED LUNCHES *Entrées*

Three-course luncheons are priced according to entrée selection. All lunches include chef's choice of seasonal accompaniments, freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas.

### FISH

To preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise.

#### ADOBO CENTRAL AMERICAN FARM RAISED TILAPIA FILLET (GF)

Multigrain Pilaf with Vegetables, Pan American Corn, Culantro Beurre Blanc

#### FARM-RAISED ROCKFISH FILLET (NF)

Sweet Potato Asparagus Risotto, Pinot Noir Sauce

#### FARM-RAISED AUSTRALIAN BARRAMUNDI FILLET (GF)

Five Grain Medley, Slow-Braised Napa Cabbage, Sun-dried Tomato Sauce

#### POMEGRANATE GLAZED FARM-RAISED SALMON FILLET

Sun-dried Fruit Rice Pilaf, Sautéed Spinach with Toasted Almonds, Citrus Beurre Blanc

#### FILLET OF FARM-RAISED SALMON (GF)

Red Wine Risotto, Artichoke and Fennel, Barolo Sauce

### MEAT

#### CURRIED "LEGION FIELD" LAMB STEW (GF)

Mixed Cauliflower Pilaf

#### PEPPER CRUSTED FILET MIGNON

Potato Gratin, Sautéed Salsify, Mustard Sauce

#### RAISED BONELESS SHORT RIBS

Mascarpone Creamy Polenta, Spinach, Mushrooms, Natural Jus

#### MARINATED BEEF SIRLOIN

Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Cabernet Sauce

#### PAN ROASTED PORK LOIN (GF)

Whole Grain Mustard Cavatelli Pasta, Braised Radicchio, Sage Sauce

### POULTRY

#### ROASTED MIDDLE EASTERN CHICKEN BREAST (GF)

Megada Rice, Yellow and Green Sumac Zucchini, Chermoula Sauce

#### MUSTARD BRUSHED BREAST OF CHICKEN (NF)

Roasted Fingerling Potatoes, Tarragon Scented Sauce

#### FRESH HERB CRUSTED CHICKEN BREAST

Chive Mashed Potatoes, Mushroom Fricassee, Red Wine Sauce

#### TANDOORI BREAST OF CHICKEN

Saag Paneer and Chickpea Chole Chaat, Indian Butter Sauce

#### PAN SEARED CHICKEN BREAST (NF)

Yukon Whipped Potatoes, Sautéed Wild Mushrooms, Marsala Reduction

### DUOS

#### DUO OF CHICKEN BREAST AND FILLET OF FARM-RAISED SALMON

Roasted Garlic Mashed Potatoes, Dill Scented Leek Confit, Juniper Berry Sauce

#### DUO OF GRILLED U.S. SHRIMP AND MEDALLION OF BEEF TENDERLOIN

Purple Mashed Potatoes, Corn and Yellow Beans, Shallot Merlot Sauce





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## PLATED LUNCHEONS *Desserts*

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### CHOCOLATE HAZELNUT GÂTEAU

Hazelnut Sponge, Chocolate Flourless Cake, Crispy Feuilletine, Chocolate Mousse  
Strawberry Sauce

### LEMON BLUEBERRY TART (NF)

Lemon Custard and Caramel Cream, Toasted Meringue  
Caramel Sauce

### BOURBON PECAN TOFFEE TART

Chocolate Sablée, Toasted Brioche, Fudge Frosting  
Vanilla Cream Sauce

### BAKLAVA CHEESECAKE

Pistachio Cheesecake on a Nut Crust  
Fig Compote

### ORANGE CRÈME BRULÉE (NF) (GF)

Vanilla Bean Custard, Mandarin Oranges, Gluten Free Wafer Cookies

### TROPICAL MARQUISE

Almond Sponge, Mango Passionfruit Mousse, Tropical Fruit Salsa

### GRIOTTE S'MORES BAR

Chocolate, Marshmallow, Graham Cracker  
Morello Cherry Compote

### CHOCOLATE COFFEE DOME

Chocolate Espresso Mousse, Cinnamon Cream, Rice Crunch Cake  
Apricot Sauce

### APPLE SPICE CAKE PYRAMID (NF)

Spiced Apple Cake, White Chocolate Cremeaux, Raspberry Jam Filling  
Red Berry Puree

### FRESH FRUIT CHARLOTTE (NF)

Ladyfinger Biscuit, Vanilla Cream, Fresh Seasonal Fruit



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**Canapés**

Hors d'Oeuvres

Reception Displays

Action Stations

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# RECEPTION *Canapés*

A minimum order of 50 pieces per selection is required.

ROASTED VEGETABLE AND TOMATO SALAD (NF)  
in a Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT  
on Walnut Toast

GRANNY APPLE SLICES WITH ROQUEFORT MOUSSE (GF)

RICOTTA SALAMI CROSTINI

SMOKED SALMON DEVEILED EGG (GF)

SAVORY PUFF WITH HERBED CREAM CHEESE (NF)

CUCUMBER PINEAPPLE MINT SHOOTER

MOZZARELLA AND WATERMELON LOLLIPOP (GF)  
Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE  
on Walnut Toast

ASPARGUS CHEESE TARTINE (NF)

CITRUS MARINATED SEA SCALLOPS "CEVICHE STYLE" (GF)

BLACKENED BREAST OF CHICKEN WITH AVOCADO AND BLACK BEAN SALSA  
on a Tortilla Chip

TANDOORI CHICKEN ON A CUCUMBER TOAST (GF)  
Yogurt Raita

SMOKED TROUT AND WHOLE GRAIN MUSTARD (NF)  
on Focaccia Toast

SMOKED SALMON AND SEAWEED LOLLIPOP (GF)  
Wasabi Soy Sauce

LOBSTER MEDALLION  
on a Cucumber Toast, Coriander Seedling Mayo

LOUISIANA CRAB STUFFED CHERRY TOMATO WITH TARRAGON AIOLI (GF)

FILET MIGNON CROSTINI (NF)  
with Balsamic Onion Marmalade and Blue Cheese Crumbles

SUMAC DUCK BREAST  
Chickpea Purée and Pomegranate Glaze

CRAB TARTINE (NF)  
with Grapefruit Spread

INDIVIDUAL CRUDITÉS VERRINE (GF)  
Blue Cheese Dip or Hummus

BEEF TARTARE IN A MINI CONE (NF)

FOIE GRAS MOUSSE PROFITEROLE

BABY SHRIMP AND ARTISANAL PROSCUITTO (NF)  
on Polenta Toast

GULF OF MEXICO WILD SHRIMP (GF)  
with Bloody Mary Pipette

MINI LOBSTER ROLL (NF)



BREAKFAST  
BREAK  
LUNCH  
RECEPTION

Canapés

**Hors d'Oeuvres**

Reception Displays

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# RECEPTION *Hors d'Oeuvres*

A minimum order of 50 pieces per selection is required.

## VEGETARIAN SAMOSA

Raita Sauce

## SPANAKOPITA

Phyllo Envelope filled with Spinach and Feta

## CRISPY CHEESE RAVIOLINI (NF)

Oregano Dipping Sauce

## SWISS CHEESE ALLUMETTE (NF)

## BAKED PROSCIUTTO WRAPPED MEDJOOOL DATE (GF)

## FRIED BUFFALO MOZZARELLA (NF)

Pomodoro Sauce

## CHILEAN STYLE BEEF EMPANADA (NF)

Mango Salsa

## PIZZA BREAD PINWHEEL (NF)

with Tomato, Roasted Garlic and Black Olives

## MINI CRAB AND GOAT CHEESE QUICHE (NF)

## WILD MOREL MUSHROOM QUICHE (NF)

## MINI BARBECUED PORK TACO (NF)

## FARRO "ARANCINI" WITH BELL PEPPER CONFIT (NF)

## MINI CROQUE MONSIEUR (NF)

## INDIAN STYLE BRUSCHETTA

Tomato, Onion and Paneer Cheese

## VEGETARIAN EMPANADA

with Harissa Hummus

## TANDOORI SHRIMP (GF)

Mango Mint Chutney

## LAMB MEATBALL (GF)

Tomato Za'atar Sauce

## SOUTH KOREAN SEAFOOD PANCAKE (NF)

## SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF)

## BEEF TENDERLOIN AND BLACK BEANS "CHILI STYLE" (NF)

in a Phyllo Cup

## FLAMICHE (NF)

Leek and Lobster Puff Pastry Tart

## DEEP FRIED VEGETARIAN SPRING ROLL

## LAMB LOLLIPOP WITH CHIMICHURRI SAUCE

## PACIFIC COAST DUNGENESS CRAB CAKES

Avocado and Lemon Aioli

## CRAB MAC AND CHEESE ARANCINI

## ALOO TIKKI

with Cilantro and Mint Raita

## CHIVE AND SHRIMP DUMPLING

## CRISPY DUCK ROLL

Cranberry Soy Dip



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## RECEPTION *Displays*

Prices are based on two hours of service. For extended service periods, please contact your event planning manager. The following displays must be ordered for a minimum of 50% of your guaranteed attendance and not less than 50 guests.

### **SUSHI NORI AND SASHIMI (GF)** (Three pieces per person)

Served with Pickled Ginger, Wasabi and Soy Sauce

#### NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellow Tail and Salmon Roe

#### MAKI

California Roll, Eel Roll, Avocado Roll, Two Varieties of Vegetable Rolls

#### *Sushi Attendant*

3 hours of service • 2 weeks notice required for attendant

### **U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF)**

A VARIETY OF GOAT, COW AND SHEEP CHEESES

GARNISHED WITH DRIED FRUIT

ASSORTED WATER CRACKERS, SLICED BAGUETTES AND ARTISANAL BREADS

### **TEXMEX SALSA STATION (NF)**

Served with Fresh Toasted Tortilla Chips

#### PLEASE SELECT THREE

Pico de Gallo

Corn and Pepper Pico

Grilled Pineapple Salsa

Roasted Tomato Mint Salsa

Guacamole

Green Apple Salsa

### **BABY AND MARKET VEGETABLES (GF)**

Served with Roquefort Cheese Sauce and Hummus

Sunburst Squash, Baby Zucchini, Celery, Carrots, Pear Tomatoes, Broccoli, Enoki Mushrooms, Snow Peas, Endive, Cucumber, Cauliflower

### **INTERNATIONAL STREET FOOD** (Three pieces per person)

#### HERBED LAMB KOFTA (NF) ~ LEBANON

Harissa Aioli

#### BARBECUED SHRIMP ~ KOREA

In a steamed bun with Napa Cabbage Slaw

#### CHICKEN KEBOB ~ TURKEY

Spicy Peanut Sauce

#### CUMIN SCENTED QUINOA, BULGUR AND FARRO CAKE ~ INDIA

Roasted Bell Pepper Relish

### **HUMMUS BAR**

A soft and silky chick pea dip served with pita bread and pita chips

#### CLASSIC, ROASTED GARLIC AND HARISSA HUMMUS

Assorted toppings including Toasted Pine Nuts, Feta Cheese and Diced Tomatoes  
Carrots, Celery and Cucumber to Dip



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## RECEPTION *Displays*

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### **NEW WORLD PIZZA** (Three slices per person)

PLEASE SELECT THREE

Barbecued Chicken

*with Monterey Jack Cheese*

Tomato, Spinach and Duck Prosciutto

Pepperoni and Wild Mushroom

Four Cheese

*with Mozzarella, Parmesan-Reggiano, Fontina and Goat Cheese*

Applewood Smoked Bacon with Cheddar Cheese

Grilled Pepper, Onion, Zucchini, Tomato, Extra Virgin Olive Oil and Goat Cheese

### **SLIDERS (NF)** (Three pieces per person)

PLEASE SELECT FIVE

Mini Cuban Sandwiches on Panini Bread

Mini Pulled Pork Barbecue on Sunflower Bread

Barbecued Chicken with Gorgonzola Fondue on a Poppy Seed Bun

North Carolina Shrimp Slaw on Opera Sandwich Bread

Mini Lamb Burger on Brioche Bun

Mini Vegetarian Tomato, Mozzarella and Arugula on Pita Bread

Old Bay Fish Cake with Lemon Mayo

### **DIM SUM** (Four pieces per person)

STEAMED CRABMEAT DUMPLING

DEEP FRIED VEGETARIAN SPRING ROLL

CRISPY DUCK SPRING ROLL

CHIVE AND SHRIMP DUMPLING

PORK SHU MAI WITH SHRIMP

BRAISED BEEF DUMPLING

### **A TASTE OF THE MIDDLE EAST (NF)**

(Three pieces per person)

Served with Cucumber Mint Sauce, Harissa Mayo, Tahini Sauce  
Pita Bread and Pita Chips

PLEASE SELECT THREE

Chicken Kebab

Beef Kofta

Lamb Kofta

Vegetable Kebab





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## RECEPTION *Displays*

Prices are based on two hours of service. The following displays must be ordered for a minimum of 50% of your guaranteed attendance and not less than 50 guests.

### ARTISANAL SAUSAGES

A variety of international artisanal sausages, served with fresh pretzels, mini baguettes, fresh buns, Dijon Mustard and French Cornichons

#### PLEASE SELECT FOUR

North African Merguez

Argentinian Hot Chorizo

Sweet Italian Sausage

Buffalo Chipotle Sausage

French Country Style Sausage

Bratwurst

*One culinary attendant for every 150 guests*

### INDIAN VEGETARIAN FEAST

Warm Classic Naan and Warm Garlic Naan

#### PLEASE SELECT TWO

Smoky Spiced Eggplant

Vegetable Samosas with Mint Coriander Chutney

Tomato and Cucumber Salad

#### PLEASE SELECT TWO

Coconut Vegetable Curry

Mushroom and Potato Stew

Sautéed Spinach and Tomatoes

*with Paneer Cheese*

Pulao Basmati Rice

### SALAD BUFFET (NF)

#### LETTUCES

Mixed Greens, Baby Romaine, Crispy Iceberg

#### TOPPINGS

Exotic Mushrooms, Roasted Tomatoes, Grilled Marinated Artichoke Hearts, Caramelized Onions, Brioche Croutons, Kalamata Olives, Haricots Verts, Roasted Vegetables, English Cucumber, Applewood Smoked Bacon

#### CHEESES

Crumbled Blue Cheese, Goat Cheese, Fresh Mozzarella

#### DRESSINGS

Cilantro-Lime Vinaigrette, Pesto Vinaigrette, Classic Caesar, Balsamic Emulsion



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## RECEPTION *Action Stations*

Prices are based on two hours of service. Each station must be ordered for 100% of your guaranteed attendance and not less than 50 guests.

### THE CARVERY (NF)

All carved items are accompanied by assorted rolls, homemade focaccia and corn bread. Each carved item requires a culinary attendant at \$150.00.

#### PLEASE SELECT TWO

Oven Baked Salmon Vera Cruz Style

*Culantro Rice Pilaf*

Herb Rubbed Turkey Breast

*Herb Aioli, Cranberry Chutney, Butternut Squash Risotto*

Moroccan Spice Marinated Leg of Lamb

*Seasonal Vegetable Tajine, Tahini Harissa Sauce*

Sirloin of Beef

*Roquefort Mashed Potatoes, Bistro Style Sauce*

Roasted Beef Tenderloin (\$5.00 additional per person)

*Horseradish Cream, Chimichurri Sauce, Mushroom Casserole*

*Culinary Attendants*

### CHESAPEAKE BAY RAW BAR (GF) (Three pieces per person)

Chesapeake Bay Raw Bar items are served with Mignonette, Cocktail Sauce and Lemons.

#### BARREN ISLAND OYSTER

Buttery and medium brininess

#### WARE NECK, VIRGINIA STING BAY OYSTER

Sweet and mildly salty

#### CHINCOTEAGUE BAY, VIRGINIA OLD SALTS OYSTER

A full bodied tasty oyster

#### *Oyster shuckers*

One shucker required for every 150 guests

### TAPAS STYLE

#### GRILLED GOAT CHEESE SANDWICH (NF)

with Baby Seedling Salad

#### MOREL MUSHROOM RISOTTO (GF)

#### SLOW COOKED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, Red Wine Sauce

#### RED DRUM (GF)

Vegetable Ratatouille, Black Olive Sauce

#### ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM (GF)

Medley of Grain Pilaf



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## RECEPTION *Action Stations*

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### MEZZA TABLE (A minimum of 30 guests)

Accompanied by displays of Pita Bread, Pita Chips and Tahini Sauce

#### PLEASE SELECT FIVE

Hummus

*Chickpeas Puréed with Tahini, Fresh Lemon Juice and Garlic*

Baba Ghannouge

*Eggplant Puréed with Tahini, Fresh Lemon Juice and Garlic*

Artichoke Salad

*with Vegetables, Garlic and Lemon Juice*

M'saka

*Eggplant and Chickpeas Cooked with Onions*

Lubieh Bel Zeit

*Sautéed String Beans with Tomatoes*

Aranabeet

*Fried Cauliflower with Tahini Sauce*

Vegetable Kibbeh

*Bulgur Wheat Patties Stuffed with Vegetables*

Fatayer Cheese, Fatayer Spinach

Spicy Pita Bread with Lebneh

*Fresh Cheese made from Yogurt*

### PASTA BAR

Accompanied by Freshly Grated Parmigiano-Reggiano Cheese, Sliced Homemade Focaccia, Bread Sticks and Black Olive Flat Bread

Please select two pastas and two sauces:

#### PLAIN PASTA

Radiatore, Fresh Trofie, Fresh Cavatelli or Rice Flour Fusilli (GF)

#### FILLED PASTA

Roasted Garlic and Spinach Ravioli, Portobello and Porcini Sacchetti or Cheese Tortellini

#### SAUCES

Classic Marinara, Pesto, Sauce de la Mer or Vodka Cream Sauce

#### OPTIONAL ENHANCEMENTS

Chicken (\$4.00 additional per person)

Shrimp (\$6.00 additional per person)

*Culinary Attendants*

### NOODLE BAR

#### PLEASE SELECT TWO

Cold Bean Thread Noodles  
*with Pickled Vegetables*

Stir Fried Chicken Lo Mein

Udon with Green Onion and Edamame  
*Dashi Sauce*

Pad Thai

Traditional Vegetable Chow Mein

*Culinary Attendants*



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# PLATED DINNERS *Appetizers*

All plated dinners include freshly baked bread and butter, chef's choice of seasonal accompaniments, freshly brewed regular and decaffeinated coffees and assorted Harney and Sons teas. Plated dinners must include a minimum of three courses, to include a first course, one entrée and one dessert.

## SOUPS

BLUE CRAB BISQUE (GF)  
with Brioche Crouton and Aioli

TOMATO BASIL GAZPACHO (GF)(NF)

CORN AND CLAM CHOWDER WITH CHORIZO (NF)

MAUI ONION SOUP (NF)  
Goat Cheese Toast

SWEET POTATO SOUP (NF)  
Maple Scented Bacon Crumbs

CLASSIC LOBSTER BISQUE (NF)  
Brioche Croutons

## SOUP AND SALAD DUOS

MUSHROOM CREAM SOUP WITH PROVENÇALE ARTICHOKE  
AND BABY GREEN SALAD (GF)(NF)  
Roasted Bell Pepper Emulsion

POTATO AND LEEK CHOWDER WITH MINI TOMATO  
AND MOZZARELLA PEARL SALAD (GF)(NF)  
Balsamic Vinaigrette

## HOT APPETIZERS

TRIO OF DOMESTIC SHRIMP (GF)  
Tandoori Shrimp on a Bed of Chayote Slaw  
Shrimp Cocktail with Bloody Mary Pipette  
Shrimp Bisque Shooter

WARM CRAB QUICHE  
Wild Watercress Salad, Hazelnut Vinaigrette

WHITE ASPARAGUS RISOTTO WITH SMOKED BABY SHRIMP (GF)  
Parmesan Shavings

POTATOES "RISOTTO STYLE" WITH OREGON MORELS

GOAT CHEESE TWO WAYS (GF)  
Goat Cheese Cake with Red Beet Sauce  
Organic Seedling Salad with Crumbled Goat Cheese and Dates  
Pomegranate Dressing

TANDOORI SHRIMP  
On a Bed of Ginger Scented Cauliflower



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# PLATED DINNERS *Appetizers*

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## SALADS

**WATERMELON, WILD WATERCRESS AND CRUMBLLED GREEK FETA**  
Citrus Dressing

**MIXED BABY GREENS (GF)**  
with Blue Cheese and Toasted Pine Nuts, Garnished with Duck Prosciutto  
Basil Goat Cheese Emulsion

**MINI LOBSTER ROLL WITH RAW VEGETABLE SLAW (GF)**  
Tarragon Aioli

**ROASTED ASPARAGUS SALAD**  
Pecorino Shavings, Brioche Crouton  
Ravigote Emulsion

**ORGANIC QUINOA SALAD, TABBOULEH STYLE**  
Pita Toast  
Za'atar Emulsion

**RED CABBAGE AND ROMAINE SALAD (GF)**  
Hot Smoked Salmon Pastrami  
Buttermilk Dressing

**BABY SPINACH (GF)**  
Swiss Cheese and Toasted Walnuts  
Raspberry Vinegar Emulsion

**WINTER SALAD WITH SCALLION, DILL AND FETA (GF)**  
Parmesan Dressing

**CRAB AND BLUE PRAWN SALAD**  
Spicy Tomato Aioli





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# PLATED DINNERS *Entrées*

## FISH

To preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise.

### PAN SEARED HERB MARINATED WILD HALIBUT FILLET (GF)

Bell Pepper and Potato Piperade, Pesto Tomato Sauce

### BAKED WILD ARCTIC CHAR

Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassee, Mango Rum Beurre Blanc

### HERB MARINATED ROCKFISH FILLET (GF)

Fresh Herb and Gorgonzola Polenta, Minted Fava Beans, Tarragon Sauce

### POMEGRANATE GLAZED FARM-RAISED RED DRUM FILLET (NF)

Megada Rice, Yellow and Green Sumac Zucchini

### FARM-RAISED SALMON FILLET (NF)

Fingerling Potatoes, Sautéed Green Beans, Purple Mustard Sauce

### CRAB CRUSTED SALMON

Carolina Gold Rice Pilaf, Corn Succotash

## POULTRY

### PAN SEARED AIRLINE CHICKEN BREAST

Grilled Asparagus, Pommes Mouseline, Dijonnaise Sauce

### MACADAMIA NUT CRUSTED CHICKEN BREAST

Hawaiian Sweet Potato Mash, Oyster Mushroom Fricassee, Lilikoi Sauce

### MARINATED FREE-RANGE CHICKEN

Goat Cheese Grits, Green Bean Shiitake Casserole, Smoked Tomato Sauce

### AIRLINE CHICKEN BREAST (GF)

Leek and Spring Onion with Medjool Date Confit, Pinot Noir Sauce

### ROASTED AIRLINE CHICKEN BREAST

English Pea Mint Risotto, Parmesan Sauce

### BREAST OF PHEASANT

Chive Mashed Potatoes, Mushroom Fricassee, Natural Jus

## VEGETARIAN

### STUFFED ROASTED TOMATO (GF)

Carolina Gold Rice Pilaf, Corn Succotash, Roasted Bell Pepper Sauce

### ORECCHIETTE PASTA (GF)

Asparagus and Spinach, Vodka Sauce

### TRIO OF RICE (GF)

Mushroom Risotto, Basmati Rice Stir Fry, "Rhone Delta" Red Rice Ratatouille

### CULANTRO SCENTED ORGANIC QUINOA WITH FARRO RICE PILAF

Sundried Fruits



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# PLATED DINNERS *Entrées*

## MEAT

### OVEN ROASTED VEAL LOIN (NF)

Potatoes and Leeks "Risotto Style", Morel Mushroom Sauce

### PAN SEARED BEEF TENDERLOIN (NF)

Raclette Cheese Potato Gratin, Sautéed Green Beans, Juniper Berry Sauce

### OVEN ROASTED BALSAMIC MARINATED BEEF TENDERLOIN (NF)

Crushed Fingerling Potatoes with Blue Cheese, Asparagus Tips, Caramelized Onions, Shallot Cabernet Reduction

### OVEN ROASTED BEEF TENDERLOIN

Asparagus Risotto, Morel Fricassee, Pinot Noir Sauce

### PAN ROASTED VEAL LOIN

Spinach and Chick Peas, Toasted Pine Nuts, Lemon Confit Sauce

### APPLE CIDER MARINATED ROASTED WILD BOAR RACK

Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Lingonberry Sauce

### SLOWLY BRAISED SHORT RIBS

Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Red Wine Sauce

## DUETS

### BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (GF)

Trio of Cauliflower "Risotto Style", Sautéed Swiss Chard, Madera Tarragon Sauce

### PAN SEARED WILD HALIBUT AND ROASTED BEEF TENDERLOIN (GF)

Grilled Corn Organic Quinoa, Culantro Sautéed Spinach, Chimichurri Beurre Blanc

### ROASTED CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

### CHIPOTLE MARINATED U.S. SHRIMP AND CORIANDER DUSTED BEEF TENDERLOIN (NF)

Avocado Mashed Potatoes, Cilantro Braised Carrots, Mole Sauce

### CHICKEN BREAST AND FARM-RAISED SALMON FILLET (GF)

Creamy Gorgonzola Polenta, Braised Fennel, Sun Dried Tomato Sauce

### BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (GF)

Corn and Morel Mushrooms Succotash Style, Baby Spinach, Cabernet Sauvignon Sauce

### FARM-RAISED SALMON FILLET AND BEEF TENDERLOIN (GF)

Lemon Cucumber Risotto and Sea Asparagus Fricassee, Purple Mustard sauce



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# PLATED DINNERS *Desserts*

## STRAWBERRY RHUBARB TART

Almond Pound Cake, Oat Crumble, Toasted Meringue  
Strawberry Sauce

## BERRY CHEESECAKE

Ginger Snap Crust  
Apricot Brandy Sauce

## TURKISH COFFEE VERRINE

Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

## THE SNICKERS BAR

Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse,  
Roasted Cacahuètes, Vanilla Bean Cream  
Raspberry Sauce

## PISTACHIO MEDJOL DATE DACQUOISE CAKE

Cardamom Cream  
Honey Yogurt Sauce

## FLOURLESS CHOCOLATE CAKE SPHERE (GF)

Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch  
Milk Chocolate Sauce

## PUMPKIN SPICE POTS DE CREME

Topped with Cranberry Orange Compote, Citrus Short Bread Cookies

## GIANDUJA DECADENCE CAKE

Flourless Chocolate Cake, Crispy Rice Crunch, Chocolate Hazelnut Mousse  
Apricot Sauce

## PINEAPPLE GALANGAL CONSOMME

Tropical Fruit Salsa, Spiced Mango Panna Cotta, Macadamia Twist Cookie

## CLASSIC SACHER TORTE

Chocolate Tart Shell and Chocolate Mousse, Mandarin Oranges and Jam  
Blood Orange Sauce

## CAJETA SPONGE CAKE TART

Caramelized Goat's Milk, Chocolate Chiffon Cake, Cinnamon Mousse, Cocoa Crunch  
Persimmon Sauce

## CARAMEL TIRAMISU

Caramel Chocolate and Mascarpone Mousse, Almond Jaconde and Candied Citrus Peel  
Almond Milk Sauce

## "BOSTON CREAM PIE" PYRAMID

Chocolate Mousse filled with Vanilla Custard, Brownie Cake and Fudge  
Rum Anglaise



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# PLATED DINNERS *Desserts*

## CHEESECAKE TRIO

COCOA NIB, HAZELNUT CRUNCH AND  
PEAR WILLIAMS CHEESECAKES  
Chocolate Phyllo Crisps  
Vanilla Pear Compote

## TARTLET TRIO

OPEN FACED BLOOD ORANGE CURD TART WITH  
CHESTNUT DACQUOISE CAKE

WARM FUDGE CHOCOLATE WALNUT BROWNIE WITH  
VANILLA CREAM AND FUDGE SAUCE

DATE AND FIG LINZER TART WITH LIME SAUCE

## BREAKFAST FOR DESSERT TRIO

COFFEE AND DOUGHNUTS  
Coffee Mousse served with Sugar-Coated Doughnut

### BACON AND EGGS

White Chocolate Rosemary Mousse with Orange Mustard Yolk served with  
Caramelized Bacon (Brown Sugar and Black Peppercorns)

### BANANA BREAD NUTELLA FRENCH TOAST

Rum Banana Bread with Nutella Spread served "French Toast Style"  
Drizzled with Frangelico Anglaise and Toasted Hazelnuts



# DESSERT BUFFETS

## WHIM“SICLE” SWEETS (Assorted Frozen Treats)

Strawberry Pudding, Chocolate Pecan Caramel, Peanut Butter and Jelly, Orange Dreamsicle Cheesecake

## HOMEMADE FROZEN YOGURT STATION

Plain and Chocolate Mini Cones scooped to order:  
Peaches and Cream, Melon Mint Cooler and Coffee Banana Yogurts

*Attendant Required*

## MINI PASTRY BUFFET (Three pieces per person)

Berry Fruit Tarts, Chocolate Decadence Cake, Key Lime Meringues, Chocolate Filled Éclairs, Blueberry Frangipane, Almond Pear Financier

## CAKE POPS WITH A KICK (NF) (A minimum of 50 guests required)

Libation Filled Pipettes to Infuse Flavored Cake Pops:

*Mocha Cake Pop with Bailey's Irish Cream Pipette*

*Orange Cake Pop with Grand Marnier Pipette*

*Strawberry Cake Pop with Red Wine Consommé Pipette*

## PASSED FROZEN PUSH POPS (A minimum of 50 guests required) (1.5 pieces per person)

Ginger Shandie

*Hoegaarden Beer, Ginger Beer and Zesty Lemon*

Pomegranate Daiquiri

*Pomegranate and Cranberry Juice with Rum*

Berry Mojito

*Chambord, Blue Curaçao and Rum*

Orange Splash

*Vodka, Triple Sec, and Orange Juice*

Kerasi

*Cherry Brandy, Peach Schnapps and Lemon Juice*

## MINIATURE HOMEMADE CRÈME BRULÉES

Rum Bananas Foster with Vanilla Bean, Mint with Fresh Raspberries, Espresso with Apricots and Pistachio, Chocolate with Brandied Griotte Cherries

## FROZEN ANTI GRIDDLE STATION (A minimum of 50 guests required) (100 guests maximum)

Made to Order Concoctions

*Frozen Pina Colada and Strawberry Daiquiri Lollipops*

*Limoncello Granita Martinis*

*Warm Toffee Pudding with Coffee Ice Cream*

*Two Attendants Required*

## CHEESECAKE HEAVEN (Three pieces per person)

Lemon Blueberry on Graham Cracker, Chocolate Cocoa Nib on Oreo, Baklava on Nut Crust, Plombiere on Ginger Snap

## MINI CLASSIC AMERICAN PIES (Three pieces per person)

Key Lime with Toasted Meringue, Mud Pie, Blueberry Crumble, Dutch Apple, Boston Cream





# DESSERT BUFFETS

## CUPCAKE DELUXE (Three pieces per person)

PLEASE SELECT FOUR

### Chocolate Mint

*Chocolate Cupcake with a Mint Cream Center, Topped with Chocolate Fudge*

### Blueberry Citrus

*Blueberry Cupcake with Lemon Orange Cream Center, Toasted Almond and Italian Meringue*

### Banana and Chocolate Chip (NF)

*Banana Chocolate Chip Cupcake with Chocolate Fudge Topping and Center*

### Peanut Butter and Jelly

*Peanut Butter Cupcake with Raspberry Jam Center, Chocolate Shavings*

### Pistachio and Caramel

*Pistachio Cupcake with Orange Caramel Center, Italian Meringue*

### Classic Carrot Cake

*Carrot Cake Cupcake with Cream Cheese Frosting, Bourbon Cream Filling and Candied Pecans*

## MINIATURE PARFAITS

PLEASE SELECT THREE

### Salted Caramel Peanut

*Chocolate Cake, Roasted Peanuts, Caramel and Chocolate Mousses*

### Cherry Cheesecake

*Cherry Compote with Vanilla Bean Cheesecake and Chocolate Cookie Chunks*

### Triple Chocolate Mousse

*Semi-Sweet, Milk and White Chocolate Custard over Fresh Berries*

### Pomegranate Ginger Tea

*Ginger Yogurt and Honey Tea Gelées with Pomegranate Seeds*

### Mango Tropics

*Sponge Cake Soaked with Rum Syrup, Mango Chiboust and Fresh Tropical Fruit*

### Cafe Latte Panna Cotta

*Served with an Almond Chocolate Chip Biscotti*

## HAND CRAFTED CHOCOLATE TRUFFLES (GF)(NF)

(Three pieces per person)

PLEASE SELECT THREE

### White Chocolate Yuzu

### White Chocolate Peach Schnapps

### Milk Chocolate Strawberry

### Milk Chocolate Bailey's Irish Creme

### Dark Chocolate Crystallized Mint

### Dark Chocolate Cocoa Nib

## COFFEE CORDIAL CHOCOLATES (Three pieces per person)

PLEASE SELECT THREE

### Dark Chocolate Kahlua

### Dark Chocolate Brandy

### Milk Chocolate Bailey's Irish Cream

### Milk Chocolate Frangelico

### White Chocolate Whiskey

### White Chocolate Grand Marnier

### White Chocolate Amaretto



BREAKFAST  
BREAK  
LUNCH  
RECEPTION  
DINNER  
DESSERT  
BUFFETS  
BEVERAGE

**Hosted Bar Service**

Specialty Bars

Wine List

# HOSTED BAR SERVICE *On Consumption*

All prices listed are per drink

## BEER & WINE

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

### HOUSE WINE

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

## NAME BRAND BAR

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

### HOUSE WINE

### COCKTAILS

Smirnoff Vodka, New Amsterdam Gin, Cruzan White Rum, Sauza Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

## PREMIUM BRAND BAR

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

### HOUSE WINE

### COCKTAILS

Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi White Rum, Jose Cuervo Gold Tequila, Bulleit Bourbon, Jack Daniels Whiskey, Johnnie Walker Red Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

## SUPER PREMIUM BRAND BAR

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

### HOUSE WINE

### COCKTAILS

Grey Goose Vodka, Bombay Sapphire Gin, Brugal Anejo Rum, Patron Silver Tequila, Woodford Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES



BREAKFAST  
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BEVERAGE

Hosted Bar Service

**Specialty Bars**

Wine List

# SPECIALTY BARS

## ALL AMERICAN BOURBON BAR

Served with Ginger Ale, Sweet Vermouth, Peychaud and Angostura Bitters  
A selection of fine sipping bourbons

BAKER'S

BLANTON'S

BOOKER NOE

BASIL HAYDEN'S

*Additional hours*

## IF IT'S WHISKEY, IT'S NOT A SCOTTISH BAR

A selection of fine Scotch whiskies

THE MACALLAN 10

HIGHLAND PARK 12

LAPHROAIG 10

GLENMORANGIE 10

*Additional hours*

## TE QUIERO TEQUILA

A selection of fine sipping aged tequilas

DON JULIO ANEJO

PATRÓN ANEJO

PARTIDA ANEJO

*Additional hours*



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**BEVERAGE**

Hosted Bar Service

Specialty Bars

**Wine List**

# WINE LIST

## SPARKLING WINE

Segura Viudas Brut

Voveti Prosecco

Domaine Chandon Brut

Domaine Chandon Rosé

Gloria Ferrer Brut

Gloria Ferrer Blanc de Noirs

Louis Roederer Brut Premier

Moet et Chandon Imperial Brut

## WHITE WINE

North by Northwest Riesling

Chateau Ste. Michelle "Eroica" Riesling

Alverdi Pinot Grigio

King Estate Pinot Gris

La Croix Barton Bordeaux Blanc

Baron Herzog Sauvignon Blanc (Kosher)

Silverado Millers Ranch Sauvignon Blanc

Cape Mentelle Sauvignon Blanc

Domaine Thomas et Fils Sancerre

Feudi di San Gregorio Falanghina

Villa Botanica Chardonnay / Viognier

Chateau St. Jean Chardonnay

Steele Shooting Star Chardonnay

Baron Herzog Chardonnay (Kosher)

Roux Pere et Fils Bourgogne Blanc

Stags' Leap Chardonnay

Groth Chardonnay (Organic)

Beringer Private Reserve Chardonnay



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**BEVERAGE**

Hosted Bar Service

Specialty Bars

**Wine List**

# WINE LIST

## RED WINE

Michele Chiarlo Barbera D'Asti

Carpineto Chianti Classico Reserva

La Font du Vent Cotes-du-Rhone

Lyric by Etude Pinot Noir

Gloria Ferrer Pinot Noir

Etude Carneros Pinot Noir

Zarzuela Roble Tempranillo

Zarzuela Reserva Tempranillo

Bodega Norton Reserva Malbec

Achaval Ferrer Mendoza Malbec

Chateau St. Jean Merlot

Baron Herzog Merlot (Kosher)

Napa Cellars Merlot

Northstar Merlot

Château St. Jean Cabernet Sauvignon

Steele Shooting Star Cabernet Sauvignon

Baron Herzog Cabernet Sauvignon (Kosher)

Joseph Carr Napa Cabernet Sauvignon

Mount Veeder Cabernet Sauvignon

Chateau Fayan Puisseguin Bordeaux

Klinker Brick Zinfandel

Frog's Leap Zinfandel

