



WASHINGTON COURT HOTEL ON CAPITOL HILL

Banquet Menus

All Food & Beverage Subject to 20% Service Charge (Subject to Tax) and 10% DC Sales Tax

Prices/Items are Current as of January 2007 but are subject to change

Clients are encouraged to inquire about current pricing 3 months prior to their event

Guarantees are due 48 Business Hours prior to Event by 12noon

The Washington Court Hotel - A Harbaugh Hotel

525 New Jersey Avenue, NW Washington, DC 20001

Reception Displays

Baked Brie en Croute

Brie & Toasted Almonds Baked in a Flaky Pastry Crust, Raspberry Coulis

Served with French Baguette and Crackers

(Serves approximately 30 guests)

Nacho Bar

Tortilla Chips , Melted Cheese, Spicy Beef (ground in house), Salsa, Sour Cream & Guacamole

(Minimum of 20 persons)

Antipasti

Soprasetta, Cappicola, Prosciutto

Provolone & Fresh Mozzarella, Marinated Olives, Peppers, Artichoke Hearts

Grilled Portabellas & Tomatoes

Ciabatta & Focaccia

(Minimum of 25 persons)

Fresh Vegetable Crudite

Baby & Seasonal Vegetables with French Onion & Sundried Tomato Dipping Sauces

(Minimum of 25 persons)

American & International Cheese

Selection of Cheese from Around the World & the Best Small Farm Cheese from America

Served with Sliced Ficelle & Crackers

(Minimum of 25 persons)

Fresh Fruit Display

Assortment of Sliced Seasonal Fresh Fruits with Amaretto Dip

(Minimum of 25 Persons)

Smoked Seafood

Smoked Salmon, Bluefish, Peppered Mackerel, Mussels & Scallops,

Capers, Chopped Eggs, Cream Cheese, Horseradish Crème Fraiche, Minced Red Onion

Black Bread, Rye & French Bread

(Serves approximately 50 guests)

Raw Bar

*Half-Shell Oysters, Clams, Jonah Crab Claws and Jumbo Shrimp,
Cocktail, Mignonette & Tabasco Sauces
Tartar and Cocktail Sauces
(Minimum of 100 pieces)*

Maki Sushi & Sushi Nori

*Tuna, Yellowtail, Salmon, Shrimp, Tofu
with Soy Sauce, Pickled Ginger and Wasabi
(Minimum of 50 pieces)*

Charcuterie Display

*Pates, Mousses & Sausages
With Cornichons, Red Onions, Caperberries, Olives, Chopped Eggs
Pommery, Dijon & Champagne Mustards
Rustic Breads
(serves approximately 75 guests)*

Dim Sum

*Assorted Dim Sum & Shoami
Japanese & Chinese Dumplings filled with Shrimp, Chicken, Pork or Vegetables
Soy Ginger & Hoisin Dipping Sauce
Displayed in Bamboo Steamers
(minimum order 100 pieces)*

Action Stations

*Each of the following carving stations served with Assorted Silver Dollar Rolls & Croissants.
Carving Stations Require an Attendant (\$125.00 for 2 Hours)*

Roasted Black Peppercorn Tenderloin of Beef

*Dijon Mustard, Horseradish, Cream Horseradish & Mayonnaise
(Serves approximately 25 guests)*

Roasted Double Breast of Turkey

*Cranberry Sauce, Honey Mustard & Mayonnaise
(Serves approximately 50 guests)*

Bourbon Glazed Ham

*Honey Mustard, Mayonnaise, Dijon Mustard
(Serves approximately 60 Guests)*

Smoked Striploin

*Smoked Hereford New York Strip
Red Wine Demi, Horseradish Cream
(Serves approximately 25 Guests)*

Carved Steamship of Beef

*Herb & Garlic Rubbed and Roasted to Perfection
Dijon Mustard, Horseradish, Creamed Horseradish & Mayonnaise
(Serves approximately 150 Guests)*

Moo Shoo Mahi Mahi

*Teriyaki Marinated Mahi Mahi Roasted & Wrapped in Pancakes with Crisp Vegetables
Drizzled with Hoisin Sauce
(Serves approximately 50 Guests)*

Steamship of Kurobuta Pork

*Whole Roasted Prime Grade Japanese Pork
Sage Demi & Dried Fruit Compote
(Serves approximately 50 Guests)*

Minimum of 25 Guests for the following Stations

Roasted Rack of Lamb

*Marinated Rack of Lamb
Minted Cous Cous Salad, Preserved Lemons, Rosemary Jus
(Price based on 2 portions per person)*

Salmon Coulbiac

*Salmon, Wild Rice & Spinach in a Flaky Pastry Crust
Dill Caper Butter*

Seared Atlantic Scallops

*North Atlantic Scallops, Caramelized & Deglazed
Leeks Vinaigrette with Red Pepper Coulis*

Risotto Station

*Wild Mushroom Risotto with English Peas &
Oven Dried Tomato Risotto with Saffron & Shrimp
Fresh Basil, Parmigiano-Reggiano
Dill Caper Butter*

Thai Seafood

*Seared Salmon & Shrimp
Sambal Noodle Salad, Green Papaya & Lime Slaw
Red Curry & Coconut Sauce, Thai Peanut Sauce
(price based on 2 portions per person)*

Lone Star Fajitas

*Spicy Beef and Chicken, Sliced Onions and Peppers
Served with Guacamole, Salsa, Sour Cream, Cheddar Cheese
Warm Flour Tortillas*

Stir-Fry

*Chicken and Beef Stir-Fried with Snow Peas, Peppers, Water Chestnuts, Bamboo Shoots
Served with Steamed White Rice*

Pasta

Select Two (2) of the following

*Wild Mushroom Agnolotti with Gruyere & Chive Sauce
Orrechette with Olive Oil, Fresh Basil, Tomato & Buffalo Mozzarella
Asparagus Raviolini, Roasted Eggplant Ratatouille Sauce
Penne with a Sundried Tomato Pesto
Chef's Selection of Seasonal Pasta
Appropriate accompaniments*

Sauteed Chesapeake Crab Cake
Chesapeake Crab Cakes sautéed to order
Remoulade & Pommery Mustard Sauce
(price based on 2 pieces per person)

Hors d'oeuvres

Priced per piece
Minimum Order of 25 Pieces Applies

Cold Hors d'oeuvres

Duck Confit on Polenta Crouton

Baby Red Bliss Potato with Crème Fraiche & Caviar

Bruschetta Rossa, Toasted Focaccia with Fresh Mozzarella
Basil & Tomatoes

House Smoked Juniper Salmon on Cucumber with Remoulade

Prosciutto di Parma & Eastern Shore Melon (seasonal)

Asparagus & Serrano Ham

Grilled Shrimp with Avocado Salsa

Seared Ahi Tuna with Napa Slaw

Chilled Vegetable Spring Roll with Soy Ginger Sauce

Beef Carpaccio on Garlic Crostini with Caper Cream

Lobster Salad Profiterole

California Rolls with Wasabi, Soy & Pickled Ginger

Asiago Tuilles with Whipped Chevre & Cracked Black Pepper

Artichoke Bottom Stuffed with Bay Shrimp Salad

Chicken Salad with Apricots & Almonds in Belgium Endive

Smoked Trout on Black Bread with Horseradish & Capers

Roasted Eggplant Crostini

Hot Hors d'oeuvres

Grilled Baby Lamb Chops with Rosemary Demi

Chevre Roasted Red Pepper Tartlets

Margarita Shrimp, Quick Sautéed with Lime, Garlic, Cilantro & Tequila

Coquilles St. Jacques Filo Tartlet

Artichoke Putanesca Barquette

Tuscan White Bean Tart

Cozy Shrimp

Spanikopita

Buffalo Wings with Blue Cheese & Celery

Chesapeake Crab Cakes with Pommery Cream

Shrimp & Black Bean Quesadillas with Spicy Salsa

Salmon Satay with Chili Lime Mojo

Beef or Chicken Satay with Thai Peanut Sauce

Black Mushroom Spring Roll with Soy Ginger Sauce

Boursin Stuffed Mushroom Cap

Calamata Olive Tart

Miniature Beef or Chicken Wellingtons with Green Peppercorn Demi

Coconut Shrimp with Mango Chutney

Wild Mushroom Tartlet

Brie & Almond en Croute with Raspberry Coulis

Scallops Wrapped in Bacon

Roasted Cippolini Tartlets with Truffle Custard & Fresh Thyme

Vegetarian Spring Rolls with Plum Sauce

Bar Information

No outside beverage of any kind may be brought into the hotel

Bartender and Cashier Fees

Bartenders - \$125.00 each for the first two hours and \$40.00 each for each additional hour

Cashiers - (For cash bars only) \$95.00 each for the first two hours

\$35.00 each for each additional hour

Minimum Beverage Revenue of \$400.00 applies for all Host and Cash Bars

Host Bar Priced Per Person

*Includes unlimited beverages, priced per person,
based on guaranteed numbers or actual attendance if higher
Cordials or Cognacs are available on consumption*

Name Brand Bars

First Hour \$14.75 Per Person

Each Additional Hour at \$8.50 Per Person

Premium Brand Bars

First Hour \$18.25 Per Person

Each Additional Hour at \$10.00 Per Person

Host Bar Priced Per Drink

Charges based on actual number of drinks consumed

Premium Brand Mixed Drinks

Name Brand Drinks

House Wine

Imported or Micro Brew Beer

Domestic Beer

Soft Drinks

Juices and Mineral Water

Cognacs and Liqueurs

All Beverage Subject to 20% Service Charge and 10% DC Sales Tax

Cash Bars

Cash Bar Prices INCLUDE 20% Service Charge and 10% DC Tax

Premium Brand Drinks

Name Brand Mixed Drinks

House Wine

Imported or Micro Brew Beer

Domestic Beer

Soft Drinks, Juices and Mineral Water

Cognacs and Liqueurs

Wines

Our Wine offerings are updated frequently.

If you require a full listing, please ask your Catering Representative for our most current Wine Listing

A La Carte Refreshment Break Items

Freshly Brewed Regular, Decaffeinated Coffee, Tea & Iced Tea

Minimum of 1-Gallon Served

Fresh Squeezed Orange & Grapefruit Juices

Chilled Tomato, Cranberry or Apple Juice

Individual Half-Pints of Whole, 2% or Skim Milk (minimum 12 pints)

Assorted Soft Drinks

Assortment of Energy Drinks (Red Bull, Glaceau Vitamin Waters & Powerade)

Spring or Sparkling Mineral Water

Assorted Nantucket Nectars

Snapple 100% Juices or Teas

Fruit Punch or Lemonade

Assorted Breakfast Bread Slices, Chef's Selection

Assorted Filled & Butter Croissants

Assorted Scones with Honey, Preserves & Marmalade

Assorted Danish & Muffins

Assorted Bagels with Whipped & Flavored Cream Cheeses

Assorted Cookies

Brownies or Blondies

Assorted Miniature French Pastries

Dry Cereals and Milk

Individual Yogurts

Fresh Whole Apples, Bananas, Pears or Oranges (Seasonal)

Warm Giant Pretzels with Assorted Mustard Dips

Quick Bars including Granola & Snack Bars

Candy Bars

Individual Bags of Trail Mix

Mixed Nuts

Peanuts

Dry Snacks

Individual Bags of Popcorn, Pretzels or Potato Chips

Individual Gourmet Ice Cream Bars

Specialty Breaks

25 person minimum for the following

Price based on 1 hour

Power Break

Protein & Cliff Bars

Citrus Salad with Mint

Assorted Whole Fresh Seasonal Fruit

Glaceau Vitamin Waters, Red Bull & Powerade

Bottled Waters

Zen Reawakening

Assorted Dried Fruits & Nuts

Spicy Rice Snack Mix

Chilled Fresh Vegetable Spring rolls with dipping sauce

Hot Green Tea & Iced Ginseng Tea

Bottled Waters

Backpacker Break

Individual Bags of Trail Mix & Granola Bars

Assorted Yogurts

Assorted Whole Fresh Seasonal Fruit

Chilled Starbucks Gourmet Coffee Drinks

Bottled Waters

Sweet Tooth

Fresh Cubed Fruit & Cubed Butter Pound Cake with Valrhona Equatorial Fondue & Amaretto Dip

Miniature Cannolis, Napoleons & Éclairs

Chilled Starbucks Gourmet Coffee Drinks

Bottled Waters

Breakfast Menus

Continental Breakfast Displays

European Continental

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices

Croissants, Danish, Mini Palmiers & Scones

Butter, Marmalade & Raspberry Preserves

Sliced Seasonal Fresh Fruit & Berries

Freshly Brewed Regular, Decaffeinated Coffee & Tea

New York Bagel Assortment

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices

Chef's Selection of Assorted Bagels

Served with Whipped & Flavored Cream Cheese

Butter, Marmalade & Raspberry Preserves

Sliced Fresh Fruit & Berries

Freshly Brewed Regular, Decaffeinated Coffee & Tea

House Smoked Juniper Salmon

Minimum order of 25 persons

American Continental

*Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Pecan Sticky Buns, Assorted Muffins & Breakfast Breads
Butter, Marmalade, & Raspberry Preserves
Sliced Fresh Fruit & Berries
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Court Continental

*Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Breakfast Bread Slices, Danish & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Continental Break Additions

*Select one of the following
- Egg, Sausage and Cheese Biscuits
- Egg and Cheese Croissant*

Plated Breakfasts

\$50.00 Service Charge for Groups under 25 persons

All Plated Breakfasts Include:

*Orange Juice
Freshly Brewed Regular, Decaffeinated Coffee & Tea
Fresh Breakfast Bakeries & Preserves*

Senate Scrambled

Scrambled Eggs with Link Sausage, Bacon Strips & Breakfast Potatoes

Farm Scrambled

*Scrambled Eggs with diced Ham, Tomatoes & Farm House Cheddar with Breakfast Potatoes,
& Butter Milk Biscuit*

Provencal Eggs

*Poached Eggs on Roasted Ratatouille Hash & English Muffin with a Tarragon Hollandaise
Breakfast Potatoes & Grilled Asparagus*

Filet and Eggs

Grilled 4 oz Filet Served with Scrambled Eggs, Grilled Asparagus & Roesti' Potatoes

Fresh Fruit Plate

*One Half Melon filled with Seasonal Fruit, Berries & Yogurt
Served with Sliced Breakfast Bread*

Capitol Hill Toast

*Thick Cut Toast Dipped in Cinnamon Batter, Dusted with Powdered Sugar
& topped with Fresh Fruit Compote
Served with Pea Meal Bacon & Warm Maple Syrup*

Eggs Chesapeake

*Poached Eggs Served on Crab Hash Crouton with Lemon Hollandaise Sauce
Served with Crisfield Breakfast Potatoes*

Breakfast Starters

*Fresh Fruit Cup
Yogurt Parfait
Papaya with Blueberry & Lime with Toasted Coconut*

Buffet Breakfasts

*Buffets Require a 25 Person Minimum or a \$5.00 Per Person Food Surcharge is Applied
\$50.00 Service Charge for Groups under 25 persons also applies*

Washington Court Breakfast Buffet

*Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Whole & Skim Milk
Assorted Dry Cereals
Sliced Fresh Fruit & Berries
Scrambled Eggs, Bacon and Sausage Links
Breakfast Potatoes
Danish, Croissants & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Spa Breakfast

*Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Tropical Fruit Salad
Assorted Dry Cereals & Granola
Assorted Yogurts
Choice of Hot Oatmeal or Cream of Wheat with Brown Sugar, Cinnamon, Raisins
Nutri Grain Bars
Oat Bran Muffins
2% & Skim Milks
Butter, Marmalade and Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee
Selection of Herbal Teas & Japanese Green Tea*

Monticello Farm Buffet

*Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Sliced Fresh Fruit & Berries
Scrambled Eggs
Cream Chipped Beef & Buttermilk Biscuits
Smoked Shenandoah Trout, Herring & Peppered Mackerel
Capers, Red Onions, Dill Crème Fraiche
Breakfast Potatoes & Grits
Sausage & Bacon
Danish, Croissants & Breakfast Breads
Butter, Marmalade, Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee and Tea*

Court Express

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices

Assorted Dry Cereals
Skim and Whole Milk
Sliced Fresh Fruit & Berries
Sausage, Egg & Cheese Biscuits
Danish & Muffins
Butter, Marmalade & Raspberry Preserves
Freshly Brewed Regular, Decaffeinated Coffee & Tea

The Capital Brunch Buffet

Fresh Squeezed Orange, Grapefruit & Chilled Cranberry Juices
Scrambled Eggs
Sausage & Bacon
Breakfast Potatoes
Fresh Baby Greens Salad, Assorted Dressings
Provencal Bean Salad

Select two (2) of the following Displayed Hot Entrees:

~ Crepes with Apple or Blueberry Compote
~ Grilled Chicken Breast with Roasted Tomato Fondue
~ Seared Halibut with Sautéed Spinach & Lemon Dill Butter
~ Grilled Pork Loin with Dried Fruit Demi
~ Frittata Style Eggs with Artichoke Hearts, Mushrooms, Tomatoes & Parmesan
~ Penne Pasta with Grilled Shrimp, Lemon & Ginger Cream, Focaccia Croutons & Fresh Basil

Select two (2) of the following Displayed Cold Items:

~ Raw Bar, Cocktail Shrimp, Oysters, Clams & Jonah Crab Claws
~ Smoked Seafood Display; Smoked Salmon, Peppered Mackerel, Smoked Trout, Mussels, Scallops
~ Antipasti; Soprasetta, Cappicola, Bresoula & Prosciuti, Aged Provolone, Fresh Marinated Mozzarella,
Marinated Olives, Grilled Peppers, Portabellas,
Artichoke Hearts & Tomatoes served with Ciabetta & Focaccia Breads
~ Vegetable Crudite, Baby & Seasonal Vegetables, Onion & Sundried Tomato Dressings
Fresh Sliced Seasonal Fruits with Amaretto Dip & Chocolate Fondue
Assorted Mini Pastries, Tartlets & Petit Fours
Freshly Brewed Regular and Decaffeinated Coffee and Tea

Following may be added to enhance your Buffet Breakfasts

Power Shake Station
Fresh Made Belgium Waffles
Bourbon Brioche French Toast w/ Vermont Amber Maple Syrup

Action Stations

Minimum of 25 persons
Chef Attendant required at \$125.00 based on 2 hours

Deluxe Omelet Station made to order
Belgium Waffles made to order
Wild Mushroom Crepes with Poached Eggs

Served Luncheon Selections

\$50.00 Service Charge for Groups under 25 persons

Each Hot Luncheon Entree Selection Includes:

*Soup **OR** Salad,
Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato
Oven Fresh Rolls
Dessert
Freshly Brewed Regular, Decaffeinated Coffee & Tea
(Additional \$1.50 per person for preset Ice Tea)*

Luncheon Soups

*Roasted Tomato with Fresh Basil
Classic Maryland Crab Soup
House made Chicken Noodle Soup
Carrot Ginger Bisque with Scallions & Candied Ginger
New England Clam Chowder
Wild Mushroom Soup
Minestrone
Chilled Gazpacho
Chef's Seasonal Soup Selection*

Luncheon Salads

Court Mixed Greens

*Mixed Greens with Tomatoes, Julienne Carrots, Cucumbers and Croutons
Served with Assorted Dressings*

Field Greens

*Tender Greens with Goat Cheese and Fresh Raspberries
Served with a Raspberry Vinaigrette*

Nouveau Caesar

*Crisp Romaine, Tomatoes, Croutons, Topped with Threads of Parmesan Cheese
Served with a Creamy Caesar Dressing on the side*

Wedge

*Iceberg Wedge with Saga Blue Cheese and Sliced Tomatoes
Served with Blue Cheese Dressing*

Spinach

*Baby Spinach with Orange & Grapefruit wedges, Grilled Red Onions & Toasted Almonds
Served with Balsamic Vinaigrette*

Luncheon Entrée Selections

Seared North Atlantic Salmon

Sautéed Asparagus & Sundried Tomatoes

Toasted Cous Cous

Chive Buerre Blanc

Grilled Petite Filet Mignon

6 oz Filet

Pecorini Mashed Potatoes

Baby Vegetables

Red Wine Demi

Chicken Picatta

Sautéed Breast of Chicken with Lemon Caper Butter

Seasonal Vegetables & Rice

Roasted Balsamic Bell Pepper

Stuffed with Chick Pea Puree, Caramelized Onions & Cous Cous Salad

Julienne Squash

Reduced Balsamic Vinegar & Basil Oil

Caribbean Style Chicken

Spicy Airline Chicken Breast with Pineapple Mango Relish

Red Beans & Rice

Seasonal Vegetable

Coconut Curry Sauce

Chicken Putanesca

Garlic & Herb Marinated Grilled Chicken Breast

Pesto Orzo with Fresh Basil

Seasonal Vegetable

Ragout of Olives, Capers, Tomato

Whole Roasted New York Strip

Rubbed with Fresh Garlic, Rosemary & Herbs

Roasted Fingerling Potatoes

Seasonal Vegetable

Tobacco Onions (served French style)

Wild Mushroom Demi

Pineapple Sage Spiced Pork Loin

Roasted Butternut Squash & Parsnips

Green Beans

Dried Fruit Compote

Grilled Vegetable Lasagna

Fresh Grilled Vegetables with Ricotta & Mascarpone Cheese wrapped in Lasagna Pasta

Seasonal Vegetable

Choice of: Roasted Garlic & Tomato Sauce or Fennel Orange Reduction

Chesapeake Crab Cakes

Twin Maryland Crab Cakes on Sautéed Leeks

Baby Carrots & Julienne of Squash

Pommery Cream & Red Pepper Chutney

Luncheon Dessert Selections

Tiramisu Cake
Ginger Spice & Honey Mousse Cake
Raspberry Chocolate Flourless Cake
Fruit Charlotte Cake
Triple Chocolate Terrine
Chocolate Truffle Cake
Carrot Cake
Mixed Fruit Tart
Pear Espresso Tart
White Chocolate Pistachio Raspberry Tart
Apple Tart
Cheesecake (selections available)
Seasonal Berries

Two Course Luncheon Selections

\$50.00 Service Charge for Groups under 25 persons

*These **Two-Course** Luncheon Selections Include*

Dessert
Oven Fresh Rolls
Freshly Brewed Decaffeinated, Regular Coffee & Tea
(Additional \$1.50 per person for preset Ice Tea)

Chilled Salads

Seared Ahi Tuna Nicoise

*Artichoke Hearts, Red Bliss Potatoes, French Beans,
Hard Boiled Eggs, Nicoise Olives, Tomatoes, Bibb Lettuce
Rose & Provencal Dressing*

Salad Trio

Lentil & Chevre Salad
Curried Chicken Salad with Dried Apricots
Orange & Cucumber with Dill & Red Onion
on Spring Mesclun
Citrus Poppy Seed Vinaigrette

Chilled Mixed Grill

Seven Pepper spiced Beef Tenderloin
Seared North Atlantic Salmon
Grilled Shrimp
*Grilled Asparagus, Roasted Pearl Onions,
Tear Drop Tomatoes on Spring Greens*
Caper Vinaigrette

Chicken Caesar Salad

Grilled Garlic and Herb Chicken Breast on a bed of Crisp Romaine Lettuce
Rosemary Focaccia Croutons, Roma Tomatoes, Chopped Chives
Creamy House Made Caesar Dressing

Luncheon Buffets

*Buffets Require a 25 Person Minimum or a \$5.00 Per Person Food Surcharge is Applied
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Hot Luncheon Buffets

Chesapeake Pride

*Traditional Maryland Crab Soup
Asparagus & Roasted Corn Salad, Sun Dried Tomato Vinaigrette
Spring Greens, Assorted Dressings
Melon and Watercress Salad
Grilled Chicken Breast, Warm Fennel & Leek Vinaigrette
Smoked Beef Sirloin, Roasted Shallot Demi
Seared Rockfish (seasonal), Sautéed Spinach with Mustard Cream
Rice Pilaf & Seasonal Vegetables
Oven Fresh Rolls
Assorted Fruit Tarts
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Across America

*Choice of New England Clam Chowder or Roasted Tomato Soup with Fresh Basil
California Avocado & Baby Greens with Tomatoes & Cucumbers, Citrus Herb Vinaigrette
Pasta Salad
Fruit Salad
Southwest Rubbed Flank Steak with Grilled Red Onions & Tomatoes
Seafood Jambalaya
Buttermilk Sautéed Chicken Breast with Country Ham Gravy
Grilled Vegetable Brochettes
Oven Fresh Rolls
Seasonal Berry & Apple Cobblers
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Bella Toscana

*Minestrone Soup
Spinach & Citrus Salad with Red Onions & Almonds
Tomato & Fresh Mozzarella Salad with Basil
Grilled Sage Marinated Pork Loin with Dried Fruit Compote
Roasted Grouper Crusted with Lemon & Sage
Penne Putanesca
Tomatoes, Anchovies, Olives & Capers tossed in Olive Oil
Seasonal Vegetables
Garlic Bread & Bread Sticks
Assorted Gelato & Biscotti
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Big Island Buffet

*Palm Hearts Salad, Ginger Vinaigrette
Somen Noodle Salad with Toasted Sesame Vinaigrette
Kalua Pork, Slow Cooked Smoked Pork with Potato Rolls
Pineapple Teriyaki Grilled Chicken
Macadamia Crusted Mahi-Mahi, Citrus Sauce
Steamed White Rice*

*Stir Fry Vegetables
Pineapple & Coconut Dacquoise
Guava/Passion Fruit Cheesecake
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Cold Luncheon Buffets

Deli Buffet

*Fruit Salad
Dijon Potato Salad
Tortellini Salad; Cheese Tortellini with Fresh Basil & Pine nuts
Greek Salad
Freshly Roasted Rosemary Turkey Breast, Garlic Rubbed Roast Beef,
Smoked Ham, New York Pastrami, Genoa Salami
Sliced Provolone, Swiss, Cheddar
Tomatoes, Red Onions, Pickles, Mayonnaise, Mustard
Assorted Rolls & Rustic Breads
Assorted New York Style Cheesecakes
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Soup & Salads

*Soup of the Day
Carrot Ginger Bisque with Scallion & Candied Ginger
French Bean Salad with roasted Shallots, Tomato Concasse, Creamy Red Wine Vinaigrette
Roasted Fennel & Tomato Tatins with Vermont Chevre & Fresh Thyme
Caesar Salad
Southwestern marinated Hanger Steak
Tuna Nicoise
Reggiano & Fresh Basil Chicken Salad
Oven Fresh Rolls
Crème Brulee
Freshly Brewed Regular, Decaffeinated Coffee & Tea*

Served Dinner Selections

\$50.00 Service Charge for Groups under 25 persons

Each Dinner Entree Selection Includes:

*Soup OR Salad,
Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice or Potato
Oven Fresh Rolls
Dessert
Freshly Brewed Regular, Decaffeinated Coffee and Tea*

Dinner Soups

*Roasted Vidalia Onion Bisque with Crab
Veloute of Jerusalem Artichokes
Wild Mushroom Tea
Smoked Fish Chowder
Tomato Consommé*

White Bean Soup with Pancetta Chip
Spring Pea Soup with Timbale of Smoked Salmon
Chef's Selection of Seasonal Soup

Dinner Salads

Spinach Salad

Baby Spinach, Grilled Cremini Mushrooms, Caramelized Pearl Onions, Pine Nuts, Asiago Cheese Chip
Balsamic Vinaigrette

Court Mixed Greens

Tossed Greens with Tomatoes, Julienne Carrots, Cucumbers, and Croutons
Assorted Dressings

Field Greens

Tender Greens with Goat Cheese, Dried Cherries
Poppy Seed Dressing

Grilled Caesar

Grilled Baby Romaine, Tear Drop Tomatoes, shaved Reggiano, Focaccia Croutons
House made Caesar Dressing

Boston Bibb & Watercress

Bibb & Watercress, Olives, Teardrop Tomatoes, Yellow Sweet Peppers
Sundried Tomato Vinaigrette

The following may be substituted as upgrades, at an additional charge

Dinner Dessert Selections

Espresso Brownie Soufflé with Mascarpone Pistachio Ice Cream
White Chocolate Raspberry Cheesecake
Mixed Berry Tart
Apple Tatin
Amaretto Berry Cobbler
Key Lime Tart
Crème Brulee Tart
Triple Chocolate Terrine
Pecan Bourbon Tart
Chocolate Mousse Tart

Dinner Entrée Selections

Grilled Filet Mignon

8 oz Hereford Beef Tenderloin
Parsnip & Yukon Gold Gratin with Horseradish & Chives
Seasonal Vegetables
Red Wine Demi

Chevre Stuffed Chicken Breast

Chicken Breast stuffed with Chevre, roasted Red Peppers & Spinach
Seasonal Vegetables
Wild Rice

Artichoke, Caperberry & Olive Ragout

Sage Roasted Chicken

*Sage Roasted Airline Chicken Breast, Sundried Tomatoes & Artichokes
Pecorino Rosemary Mashed Potatoes
Seasonal Vegetables
Roasted Red Pepper Demi*

Seared Red Snapper

*Seared Red Snapper, Roasted Corn & Avocado Relish
Yucca Potato Hash
Seasonal Vegetables
Gazpacho Sauce*

Mixed Seafood Grill

*Seared Sea Bass, Chesapeake Crab Cake & Grilled Shrimp, Wilted Swiss Chard & Watercress
Butternut Squash with Jalapeño
Seasonal Vegetables
Pommery Tarragon Vinaigrette*

Herb Crusted Lamb Chops

*Herb Crusted Lamb Chops
Grilled Asparagus, Tomato Concasse, Grilled Shitake Mushrooms, Baby Carrots
Roasted Fingerling Potatoes
Garlic & Thyme Jus*

Porcini Salmon

*Porcini Dusted Salmon, Beluga Lentils
French Beans
Lobster Reduction*

Filet Mignon & Grilled Shrimp

*Filet Mignon & Grilled Shrimp
Wild Rice & Golden Barley Pilaf
Seasonal Vegetables
Roasted Shallot & Tarragon Vinaigrette*

Grilled Kurobuta Porterhouse

*Grilled Japanese Pork Chop,
Horseradish Whipped Potato
Baby Bok Choy
Spicy Chili Oil & Rice Wine Ginger Vinaigrette*

Veal Osso Bucco

*Braised Veal Shank
Creamy Rosemary Polenta
Baby Vegetables & Teardrop Tomatoes*

Dinner Buffet

*Buffets Require a 25 Person Minimum or a \$5.00 Per Person Food Surcharge is Applied
\$50.00 Service Charge for Groups under 25 persons also applies*

The Madison

Marinated Grilled Vegetable Salad

Vegetable Nicoise Salad

Select one (1) of the following Soups:

Crab Bisque

Mushroom Tea

Roasted Tomato

Select one (1) of the following Salads:

Field Green Salad

Spinach Salad

Caesar Salad

Select three (3) of the following Hot Entrees:

~ Seared Duck Breast, Pear & Fennel Chutney, Dried Cherry Demi Glace

~Roasted Strip Loin with Woodland Mushroom Ragout, Burgundy Glaze

~Seared Crab Cakes with Red Pepper Chutney & Pommery Cream Sauces or Scallop & Shrimp Brochette

~Chicken Picatta

~Spinach, Artichoke, Tomato Ravioli, Caper Tomato Sauce

~ Seared Porcini Dusted Salmon

Seasonal Vegetables and Chef's Selection of Rice or Potato

Oven Fresh Rolls and Butter

Assorted Cakes and Tarts

Freshly Brewed Regular, Decaffeinated Coffee & Tea