

BREAKFAST

Continental

Buffet

Plated

BREAK

LUNCH

RECEPTION

DINNER

DESSERT

BUFFETS

BEVERAGE

BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfast service will be maintained for one hour.

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

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

Regular and Low Fat

FAT FREE SEASONAL FRUIT GREEK YOGURT PARFAIT

with Homemade Granola

ASSORTED DOUGHNUT HOLES

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

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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

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) (GF) (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

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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 (GF)

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 AND 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 Multi Grain 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 Vegetables in a Multigrain Wrap (NF)
with Hummus

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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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

Baked White California Bass

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
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)
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)
Artichokes, Cucumbers, Olives, Feta Cheese, Tomato and Toasted Pita Bread
Red Wine Vinegar Emulsion



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PLATED LUNCHES *Entrées*

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FISH

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

ADOBO CENTRAL AMERICAN TILAPIA FILLET

Culantro Beurre Blanc

POMEGRANATE GLAZED FILLET OF SALMON

Citrus Beurre Blanc

PAN ROASTED ROCKFISH FILLET (NF)

Sauce Pinot Noir

OVEN ROASTED AUSTRALIAN BARRAMUNDI FILLET (GF)

Sun Dried Tomato Sauce

MEAT

CURRIED "LEGION FIELD" LAMB STEW (GF)

PEPPER CRUSTED FILET MIGNON

Mustard Sauce

BRAISED BONELESS SHORT RIBS

Natural Jus

MARINATED BEEF SIRLOIN

Cabernet Sauce

PAN ROASTED PORK LOIN (GF)

Sage Sauce

POULTRY

ROASTED MIDDLE EASTERN BREAST OF CHICKEN

Chermoula Sauce

MUSTARD BRUSHED BREAST OF CHICKEN

Tarragon Scented Sauce

HERB CRUSTED BREAST OF CHICKEN

Red Wine Sauce

TANDOORI BREAST OF CHICKEN

Saag Paneer and Chickpea Chole Chaat, Indian Butter Sauce

PAN SEARED BREAST OF CHICKEN (NF)

Marsala Reduction

DUOS

CHICKEN PICATTA WITH PAN SEARED BEEF TENDERLOIN

Caper Sauce

BREAST OF CHICKEN WITH FILLET OF "TRUE NORTH" SALMON

Juniper Berry Sauce

MEDALLION OF BEEF TENDERLOIN WITH GRILLED SHRIMP

Shallot Merlot Sauce



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PLATED LUNCHES *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)



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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



BREAKFAST
BREAK
LUNCH
RECEPTION

Canapés

Hors d'Oeuvres

Reception Displays

Action Stations

DINNER
DESSERT
BUFFETS
BEVERAGE

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

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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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

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



BREAKFAST
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RECEPTION *Displays*

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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

MEATS

Grilled Chicken, Chili Lime Skirt Steak

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)

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

PAN ROASTED CALIFORNIA WHITE BASS (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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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.

HERB MARINATED WILD PACIFIC HALIBUT FILLET (GF)

Not Available November-March

Tarragon Sauce

BAKED WILD ARTIC CHAR (GF)

Mango Rum Beurre Blanc

HERB MARINATED ROCKFISH FILLET

Tasmanian Pepper Sauce

“TRUE NORTH” SALMON FILLET

Chestnut Sauce

POMEGRANATE GLAZED SEA BASS (GF)

Saffron Orange Sauce

BUTTER POACHED LOBSTER (NF)

Pinot Noir Beurre Blanc

CRAB CRUSTED SALMON FILLET (GF)

Balsamic Beurre Blanc

POULTRY

MACADAMIA NUT CRUSTED BREAST OF CHICKEN

Lilikoi Sauce

MARINATED BREAST OF FREE-RANGE CHICKEN (NF)

Smoked Tomato Sauce

GRILLED BREAST OF CHICKEN

Coconut Lemon Sauce

PAN ROASTED BREAST OF CHICKEN (NF)_n

Tarragon Cream Sauce

OVEN ROASTED BREAST OF CHICKEN (NF)

Lemon Confit Sauce

BREAST OF PHEASANT (GF)

Natural Jus



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PLATED DINNERS *Entrées*

MEAT

PAN SEARED BEEF TENDERLOIN (NF)
 Juniper Berry Sauce

PAN ROASTED VEAL LOIN
 Lemon Confit Sauce

AUSTRALIAN LAMB LOIN (GF)
 Balsamic Bell Pepper Sauce

PAN SEARED BACON WRAPPED PORK TOWNEDO
 Mustard Tarragon Sauce

OVEN ROASTED BALSAMIC MARINATED BEEF TENDERLOIN (NF)
 Shallot Cabernet Reduction

MAPLE AND APPLE CIDER MARINATED ROASTED WILD BOAR RACK
 Lingonberry Sauce

SLOWLY BRAISED SHORT RIBS
 Red Wine Sauce

DUETS

ROASTED BEEF TENDERLOIN WITH PAN SEARED WILD HALIBUT (GF) \$70.00 per person
Not Available November-March
 Chimichurri Beurre Blanc

CORIANDER DUSTED BEEF TENDERLOIN WITH
 CHIPOTLE MARINATED DOMESTIC SHRIMP (NF) \$71.00 per person
 Mole Sauce

BREAST OF CHICKEN WITH "TRUE NORTH" SALMON FILLET (GF) \$65.00 per person
 Sun Dried Tomato Sauce

BEEF TENDERLOIN WITH NOVA SCOTIA LOBSTER (GF) \$74.00 per person
 Chive Beurre Blanc

SLOWLY COOKED BONELESS BEEF SHORT RIBS
 WITH NORTH CAROLINA SHRIMP \$63.00 per person
 Parsley Sauce

BEEF TENDERLOIN WITH WILD MUSHROOM
 DUSTED BREAST OF CHICKEN \$64.00 per person
 Chestnut Sauce

RACK OF WILD BOAR WITH FILLET OF ROCKFISH (GF) \$69.00 per person
 Sauce Pinot Noir

BEEF TENDERLOIN WITH CRAB CAKE \$75.00 per person
 Red Wine Beurre Blanc



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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 MEDJOOOL 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” STATION (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

CLASSIC AMERICAN PIES (Three pieces per person)

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



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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



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Hosted Bar Service

Hourly 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



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Hosted Bar Service

Hourly Bar Service

Specialty Bars

Wine List

BAR SERVICE *Hourly*

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

Additional hours

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

Additional hours

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

Additional hours

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

Additional hours



BREAKFAST
BREAK
LUNCH
RECEPTION
DINNER
DESSERT
BUFFETS

BEVERAGE

Hosted Bar Service

Hourly 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 NOT SCOTTISH, IT'S WHISKEY

A selection of fine Scotch whiskies

THE MACALLAN 10

HIGHLAND PARK 12

LAPHROAIG 10

GLENMORANGIE 10

TALISKER 10

Additional hours

TE QUIERO TEQUILA

A selection of fine sipping tequilas

DON JULIO ANEJO

PATRÓN ANEJO

PARTIDA ANEJO

Additional hours

PASSED DESSERT COCKTAILS

A selection of sweet libations

GIANDUIA

Hazelnut Liqueur, Crème De Cocoa, Cream, Smirnoff Vodka

RASPBERRY TRUFFLE

Raspberry Liqueur, Crème de Cocoa, Cream, Smirnoff Vodka

AFTER EIGHT

Green Crème de Menthe, Crème de Cocoa, Cream, Smirnoff Vodka



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Specialty Bars

Wine List

WINE LIST

SPARKLING WINE

Segura Viudas Brut

Voveti Prosecco

Gloria Ferrer Brut

Gloria Ferrer Blanc De Noir

Domaine Carneros Brut

Louis Roederer Brut Premier

Moet Chandon Imperial Champagne

WHITE WINE

NxNW Riesling

Ehrhart Riesling

Chateau Ste Michelle Eroica Riesling

Tre Fratelli Pinot Grigio

King Estate Pinot Gris

La Croix Barton Bordeaux Blanc

Silverado Sauvignon Blanc

Cape Mentelle Sauvignon Blanc

Domaine Thomas & Fils La Crele

Feudi Di San Gregorio Falanghina

Villa Botanica Chardonnay / Viognier

Chateau St. Jean Chardonnay

Steele Shooting Star Chardonnay

Glen Carlou Chardonnay

Kendall Jackson Reserve Chardonnay

Silverado Chardonnay

Stag's Leap Chardonnay

Groth Chardonnay (Organic)

Domaine St. Francois Bourgogne Blanc



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Wine List

WINE LIST

RED WINE

Michele Chiarlo Barbera D'Asti

Villa Antinori Rosso Super Tuscan

Payout Pinot Noir

Lyric By Etude Pinot Noir

Domaine Parent Bourgogne Pinot Noir

Van Duzer Estate Pinot Noir

Domaine Carneros Pinot Noir

Etude Carneros Pinot Noir

Anaras Crianza Rioja

Marques De Murrietta Rioja

Bodega Norton Reserva Malbec

Bodega Colome Estate Malbec

19 Block Mountain Cuvee Red Blend

Chateau St. Jean Merlot

Napa Cellars Merlot

North Star Merlot

Silverado Mt George Merlot

Château St. Jean Cabernet Sauvignon

Estancia Cabernet Sauvignon

Steele Shooting Star Cabernet Sauvignon

Joseph Carr Napa Cabernet

Penfold's Bin 8 Cabernet/Shiraz

Mount Veeder Cabernet Sauvignon

Chateau Fayon Puisseguin Bordeaux

Chateau La Gurgue Margaux Bordeaux

Spring Valley Uriah Bordeaux Blend

Montes Alpha Syrah

Stag's Leap Petite Syrah

Artizen Zinfandel

Frog's Leap Zinfandel

Grgich Hills Zinfandel

