



2023 CATERING MENUS

MARRIOTT MARQUIS WASHINGTON, D.C.



Marriott Marquis Washington, DC

901 Massachusetts Avenue NW, Washington, District Of Columbia, USA

(202)824-9200

[marriott.com/wasco](https://www.marriott.com/wasco)



General Information

Our Culinary Team blend the city's rich culture with relationships through the local purveyors to deliver an experience as unique as Washington, D.C.

General Information

These menus are guidelines designed to assist you in selecting a menu for your event. Our Event staff will be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change without notice. Your Event/Catering Manager will confirm menu prices.

A twenty six percent (26%) taxable service charge and ten percent (10%) District of Columbia Sales Tax will be added to all food & beverage and audio visual charges. Bartender and attendant fees are subject to 10% District of Columbia Sales Tax. The aforementioned taxes are mandated by District of Columbia law. The District of Columbia requires a completed tax exemption prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the District of Columbia in order to receive a refund.

Food & Beverage Guarantee(s)

All catered food and beverage require attendance guarantee(s). Final attendance must be confirmed three (3) business days in advance by 12 Noon, or the expected number will be used as the guarantee. This number will be your guarantee and is not subject to reduction. We will set and prepare for three percent (3%) over the guarantee, and for groups over 1,000 guests we will set a maximum of fifty (50) guests over the guarantee.

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage of any kind may be brought in the hotel by the customer, guest or exhibitors. The Marriott Marquis Washington, DC is the only licensed authority to sell and serve liquor for consumption on the premises. District of Columbia law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Marriott Marquis Washington, DC reserves the right to refuse alcohol service to anyone.

Signage and Decor

The Marriott Marquis Washington, DC reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, and posters from being displayed on the lobby level and ballroom level without prior approval. Flammable substances are not permitted in the building or anywhere on the hotel's premises. Please work directly with FedEx as they are our approved partner for all branding opportunities.

Outside Vendors

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Marriott Marquis Washington, DC vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

Electrical Charges

The hotel can accommodate any electrical needs. There will be charges for electrical requirements exceeding standard capacity. Please consult with your Event Manager for details.

Last updated 04.21.23



BREAKFAST | CONTINENTAL

CONTINENTAL SPREADS

Simple

Juices | Orange | Grapefruit | Cranberry

Seasonal Hand Fruits | *vegan, gf*

Baked Goods | Danishes | Plain Croissants |
Assorted Muffins | Whipped Butter | *v*

Assorted Greek Yogurts | House Made Granola |
Seasonal Berries | Honey | *gf, v*

Fresh Brewed Coffee | Decaf | Tazo Tea
\$40.00

Elegant

Juices | Orange | Grapefruit | Cranberry

Seasonal Fruits | Berries | *gf, vegan*

Danishes | Plain & Chocolate croissants | NY Style
Bagels | Assorted Muffins | Cream Cheese | Butter | *v*

Assorted Muffins | Honey | Fruit Preserves | Whipped
Butter | *v*

Cage Free Hard Boiled Eggs | *gf, v*

Cured Stachowski Breakfast Meats | Ivy City Smoked
Salmon | Sausage Board

Assorted Greek Yogurts | House Made Granola |
Seasonal Berries | Honey | *gf, v*

Fresh Brewed Coffee | Decaf | Tazo Tea
\$46.00

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



BREAKFAST BUFFET

THE UNCONVENTIONAL
A minimum of 25 guests required

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Mind-Body-Soul

Fresh Squeezed Orange Juice

Infused Water | Citrus and Cucumber | Pineapple
and Ginger | *vegan , gf*

Seasonal Sliced Fruit | Berries | *vegan , gf*

Whole Wheat Croissants | Bran Muffins | Assorted
Gluten Friendly Muffins | Whipped Butter | *v*

Assorted Chobani Greek Yogurts | House Made
Granola | Seasonal Berries | *gf, v*

Steel Cut Oatmeal | Brown Sugar | Dried Fruits |
Nuts | Seasonal berries | *vegan*

Scrambled Egg Whites | Chives | *gf, v*

Local Chicken Sausage | *gf*

Charred Vegetable Hash | Kale | Sweet Potato |
Cauliflower | Farro | **vegan**

Fresh Brewed Coffee | Decaf | Tazo Tea |
\$55.00

Brunch

Juices | Fresh Squeezed Grapefruit | Sparkling
Orange | Virgin Mary

Cinnamon Rolls | Bagels | Plain and Chocolate
Croissants | Whipped Butter | *v*

Seasonal Sliced Fruits | Berries | *vegan, gf*

Assorted Chobani Greek Yogurts | House Made
Granola | Seasonal Berries | *gf, v*

Avocado Toast | Lyon Bakery Baguette | *vegan*

Brunch Salad | Watercress | Peppered Bacon |
Heirloom Tomato | Buratta Cheese | Infused Olive Oil
| *gf*

Cage Free Scrambled Eggs | *gf, v*

Spicy Fried Chicken | Waffle & Maple Syrup | Spiced
Honey

Charred Vegetable Hash | Kale | Sweet Potato |
Cauliflower | Farro | *vegan*

Fresh Brewed Coffee | Decaf | Tazo Tea |
\$62.00

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



BREAKFAST BUFFET

FULL SPREAD

A minimum of 25 guests required

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Essential

Juices | Orange | Grapefruit | Cranberry

Seasonal Fruits | Berries | *gf, vegan*

Baked Goods | Danishes | Plain & Chocolate
Croissants | NY Style Bagels | Assorted Muffins |
Honey | Fruit Preserves | Whipped Butter | *v*

Steel Cut Oatmeal | Brown Sugar | Nuts | Berries |
Dried Fruits | *vegan*

Cage Free Scrambled Eggs | *gf, v*

Pecan Wood Smoked Bacon | *gf*

Spiced Chicken Sausage | *gf*

Mixed Breakfast Potatoes | *gf, v*

Assorted Chobani Greek Yogurts | House Made
Granola | Honey | *gf, v*

Fresh Brewed Coffee | Decaf | Tazo Tea | \$54.00

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

BREAKFAST | ADD ONS

ENRICHMENTS Priced per person

- Pecan Wood Smoked Bacon | gf | \$8.00 per person
- Mixed Skillet Potatoes with Pico de Gallol Citrus Ricotta | Bacon | Chives | \$9.00 per person
- Local Spiced Chicken Sausage | gf | \$8.00 per person
- Griddled Honey Ham Steaks | gf | \$8.00 per person
- Chesapeake Crab Benedict | Poached Egg | Wilted Spinach | Old Bay Hollandaise | \$11.00 per person
- Steel Cut Oatmeal | Brown Sugar | Raisins | vegan | \$7.00 per person
- Mini Potato Pancake | Ketchup | gf, v | \$8.00 per person
- Individual Light Yogurts | (Strawberry | Peach | Blueberry) gf, v | \$7.00 per person
- Hard Boiled Eggs | Infused Salts | gf, v | \$39.00 per dozen
- Cage Free Scrambled Eggs | gf, v | \$7.00 per person
- Local Pork Breakfast Sausage | gf | \$8.00 per person
- Green Chili Cheese Grit Cakes | Spicy Aioli | gf, v | \$8.00 per person
- Buttermilk Biscuits and Local Sausage Gravy | \$9.00 per person
- Quinoa Parfait | Seasonal Berries | Citrus Greek Yogurt | House Made Granola | gf | \$8.00 per person
- Stone Ground Grits | Shredded Yellow Cheddar | gf, v | \$7.00 per person
- Individual Greek Yogurts | (Plain | Blueberry | Strawberry) gf, v | \$7.00 per person
- Individual Breakfast Frittata | Egg Whites | Grilled Seasonal Squashes | Chive Ricotta | gf, v | \$9.00 per person
- Ivy City Smoked Salmon Board | Cage Free Egg Whites | Egg Yolks | Red Onion | Capers | Cream Cheese | NY Style Bagels | \$19.00 per person

- Breakfast Charcuterie & Cheese Display | Assorted Cured Meats | Local & Domestic Cheeses | gf | \$18.00 per person
- Bell and Evans Chicken & French Toast | Boneless Fried Chicken | Butter | Honey | Hot Sauce | \$17.00 per person
- Hand Carved Smoked Bacon | Buttermilk Biscuits | Cherry Jam | Roasted Apples | (Attendant required) | \$18.00 per person
- Classic Omelet Station - Cage Free Eggs | Egg Beaters | Tomatoes | Shredded Cheddar Cheese | Onions | Mushrooms | Asparagus | Broccoli | Ham | Green Peppers | Spinach | Local Chicken Sausage | Logan's Pork Sausage | gf | (Attendant required) \$21.00 per person
- Deep Dish Buttermilk Pancake | Seasonal Fruit Compote | Butter | Maple Syrup | v | \$14.00 per person
- Individual Tater Tot & Smoked Pastrami Hash | Fresno Chilies | Poached Egg | Chives | gf | \$13.00 per person
- Avocado Toast | Lyon Bakery Sourdough | Chili Flakes | Micro Arugula Greens | vegan | \$132.00 per dozen
- Seasonal Sliced Fruit & Berries | vegan , gf | \$14.00 per person

(1) Chef Attendant for Every (100) Guests at \$ 375 per Attendant

BREAKFAST | SANDWICHES

THE PERFECT SANDWICH \$132.00 | By the dozen

- Edwards Country Ham | Fried Egg | Lyon Bakery Brioche | Apple Butter | \$132.00 per dozen
- Soft Flour Tortillas | Logan's Mexican Style Chorizo | Crispy Potato | Cage Free Egg | Salsa Picante | \$132.00 per dozen
- Blackened Shrimp | Fried Egg | Spicy Hollandaise | English Muffin | \$132.00 per dozen
- Spicy Fried Chicken Breast | Fried Egg | Hot Honey | Buttermilk Bisquit | \$132.00 per dozen
- Open Face Croque Madam | Smoked Honey Ham | Runny Egg | Classic Brioche | Bechamel | \$132.00 per dozen
- Sausage, Egg & Cheese Sandwich | \$132.00 per dozen
- Bacon, Egg and Cheese Sandwich | \$132.00 per dozen



BREAKFAST | PLATED

PLATED

Family Style Breakfast Breads | Sliced Fruit for Table | Fresh Squeezed Orange Juice |
Iced Tea Available Upon Request | Coffee & Tea

- No Frills - Cage free Scrambled Eggs | Smoked Bacon | Local Breakfast Sausage | Home Fries | gf | \$45.00 per person
- Bourbon French Toast - Lyon's Bakery Challah | Chicken Breakfast Sausage | Bourbon Infused Syrup | \$45.00 per person
- Breakfast Grain Bowl - Faro | Quinoa | Charred Seasonal Vegetables | Runny Egg | v | (Choice of Pork Belly or Spiced Chicken Sausage -Additional + 5.00) \$44.00 per person
- Smoked Salmon and Chive Tartine - Grilled Rustic Bread | Smoked Salmon | Cream Cheese | Tomato | Caper | Pickled Radish | \$46.00 per person
- Roasted Tomato and Egg White Fritata - Amber "16" Cheddar | Wilted Greens | Roasted Tomato | Mixed Skilled Potatoes | \$44.00 per person
- Shakshuka - Stewed Tomato | Country Bread | Poached Egg | v | \$46.00 per person
- Steak and Eggs - Seared Bistro Steak | Scrambled Egg | Chimichurri | Mixed Skillet Potatoes | Roasted Tomato | gf | \$46.00 per person
- Crab Avocado Toast - Grilled Rustic Bread | Smashed Avocado | Watermelon Radish | Roasted Corn and Tomato Salsa | (MARKET PRICE)



BREAK | AM

Day of Week | \$23.00 per person
Custom Selection | \$28.00 per person

Monday | AM

Assorted Scones | *v*
Warm Cinnamon Rolls | *v*
Assorted Kind Bars | *v*
Pineapple Yogurt Smoothie | *v* | \$23.00

Tuesday | AM

Assorted Mini Astro Doughnuts
Chocolate Banana Bread | *v*
Quinoa Parfait | Seasonal Berries |
Citrus Greek Yogurt | House Made Granola | *gf, v*
Crispy Blueberry Oat Croquette | *v*
\$23.00

Wednesday | AM

Filled Beignet | *v*
Financier | *v*
Starbucks Cold Brew Coffee | *gf*
Hand Fruits | *gf, vegan*
\$23.00

Thursday | AM

Oat Milk Blended Berry Smoothies | *vegan*
Assorted Chocolate Dipped Madelaines
Breakfast Cookies
Kombucha | \$23.00

Friday | AM

Assorted Tea Cookies | *v*
Handmade Energy Bars | *vegan*
Savory Cheddar Biscotti | *v*
Olive Oil Toasted Peanuts and Dried Fruit Mix | *gf, vegan*
Bottled Premium Teas | *vegan* |
\$23.00



BREAK | PM

Day of Week | \$23.00 per person
Custom Selection | \$28.00 per person

Monday | PM

Granola | Banana Chips | Peanuts | Sunflower Seeds |
Cashews | M&M's
Coconut | Dried Cranberries | Dried Golden Raisins |
Chocolate Chips
Pretzel Nuggets | Dark Chocolate Covered Almonds
Kombucha | *gf, vegan*
Hand Fruits | *gf, vegan*
\$23.00

Wednesday | PM

Dry Fruits and Nuts Cluster | *gf, v*
Mini Brownie Bites | *v*
Chocolate Drizzled Potato Chips | *gf, v*
Jerky | *gf*
\$23.00

Tuesday | PM

Almond Flax Seed Bars | *v*
Cream Cheese Cookies | *v*
Rice Cracker Snack Mix with Wasabi Peas | *v*
Date Energy Bites | *vegan*
Handheld Acai Cups | *gf, v*
\$23.00

Thursday | PM

Crispy Tortilla Chips | *gf, vegan*
Pico de Gallo | *gf, vegan*
Savory Rosemary Parmesan Churros | *v*
Everything Cookies | *v*
Artisanal Ginger Beer | *gf, v*
\$23.00

Friday | PM

Loaded Brownies | *v*

Hummus Spoons | Local Lavash | *vegan*

Route "11" Chesapeake Chips | *gf, v*

Craft Root Beer | *gf, v*

\$23.00

BREAKS | À LA CARTE OPTIONS

BY THE DOZEN

- Muffins, Croissants or Scones | v | \$75.00 per dozen
- Assorted New York Style Bagels with Cream Cheese | v | \$75.00 per dozen
- Cinnamon Rolls | v | \$75.00 per dozen
- Croissant Donuts | v | \$75.00 per dozen
- Chocolate Dipped Strawberries | v | \$75.00 per dozen
- Jumbo Soft Pretzels | Whole Grain Mustard & Warm Cheese | v | \$75.00 per dozen
- Double Chocolate Brownies | v | \$75.00 per dozen
- Butterscotch Blondies | v | \$75.00 per dozen
- Assorted Homemade Cookies | v | \$75.00 per dozen
- Astro Donuts | \$83.00 per dozen
- Pumpkin Bars | v | \$75.00 per dozen
- Cheesecake Lollipops | v | \$75.00 per dozen

BREAKS | À LA CARTE OPTIONS

- Frozen Fruit Bars | vegan, gf | \$7.00 each
- Tortilla Chips, Guacamole & Fresh Salsa | gf, vegan | \$12.00 per person
- Kind, Granola, Candy or Power Bars | v | \$7.00 each
- Individual Yogurts | v, gf | \$7.00 each
- Individual Bags of Potato Chips, Popcorn & Pretzels | v | \$7.00 each
- Ice Cream Bars | v | \$7.00 each
- Fresh Popcorn | v, gf | \$9.00 per person
- Whole Fruit (Pre-order Quantity Required) | vegan, gf | \$7.00 each
- Individual Bags of Trail Mix | v | \$7.00 each



BREAK | BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee & Tazo Teas Gallon | Gallon | \$135.00
- Freshly Brewed Coffee, Decaffeinated Coffee & Tazo | Half Gallon | \$67.50
- Assorted Gatorades \$8.00 each
- Assorted Bottled Lipton Teas \$8.00 each
- Assorted Pepsi Sodas \$7.00 each
- San Pellegrino Sparkling \$7.00 each
- Assorted Naked Juices \$8.00 each
- Bottled Water \$7.00 each
- Mineral Water \$7.00 each
- Assorted Bottled Juices \$8.00 each
- Assorted Vitamin Waters \$8.00 each
- Red Bull & Sugar Free Red Bull \$10.00 each



LUNCH | PLATED

1st Course | Soup Starters

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request | Regular Coffee | Decaffeinated Coffee | Tazo Tea | Your Selection of a First Course, Entrée, Dessert

September - February

Curry Cauliflower Soup | *gf, v*

Butternut Squash and Apple | *gf, vegan*

French Onion Soup En Croute

Three Bean Chili | *gf*

March - August

Classic Tomato Bisque | *vegan, gf*

Chilled Gazpacho | *vegan, gf*

Chicken and Artichoke Soup | *gf*

Spiced Chicken Meatball and White Bean Stew |
Escarol



LUNCH | PLATED

1st Course | Chilled Starters

September - February

Winter Eggplant | Marinated White Beans | Dried Tomato | Shaved Brussels Sprouts | Grilled Lyon Bakery Toast | Brown Butter & Sage Vinaigrette | *v*

Baby Kale | Pumpkin Bread Croutons | Dried Cranberries | Goat Cheese | Butternut Squash | Citrus & Local Honey Vinaigrette | *v*

Olli Salumeria Toscano | Baby Greens | Pickled Fennel | Grilled Parmesan Sourdough | Pickled Gardenia Vegetables |

Endive | Chapels Bay Bleu Cheese | Hot Honey Pecans | Roasted Fall Squashes | Creamy Tart Apple Dressing | *v*

March – August

Bibb Lettuce | Pickled Summer Radish | Berries | Toasted Pistachio | Goat Cheese | Red Wine Vinaigrette | *gf, v*

Baby Gem Lettuce | Pearl Potato | Grilled Sweet Corn | Spring Onions | Shaved Parmesan | Lemon Mustard Vinaigrette | *gf, v*

Iceberg Wedge | Chapel's Bay Bleu Cheese | Roasted Tomato | Cress | Pickled Seasonal Vegetables | Creamy Tarragon Dressing | *v*

Heirloom Tomato | Snap Peas | Burrata Cheese | Baby Arugula | Roasted Garlic & Basil Pesto | *gf, v*

LUNCH | PLATED

2nd Course | Entrées Price Per Person

September - February

Browned Butter Winter Sea Bass

Garbanzo Beans | Potato Stew | Grilled Sweet Corn | Pecan Pistou | *gf* | **Market Price | NOT AVAILABLE**

OFF SEASON

Stout Marinated Bistro Steak

Toasted Almond and Grilled Jalapeno Pesto | Stewed Marble Potatoes | Roasted Mushrooms | Honey Glazed Heirloom Carrots | Wilted Arugula | *gf* | \$72.00

- Stout Marinated Bistro Steak | (OFF SEASON) \$75.00

Braised Beef Short Rib

Carrot Risotto | Roasted Petite Carrot | Veal Jus | Pickled Onion Salad | *gf* | \$70.00

- Braised Beef Short Rib (OFF SEASON) \$74.00

Rosemary Seared Chicken

Lemon Couscous | Sun Dried Tomato Vinaigrette | Spiced Heirloom Cauliflower | Roasted Toy Box Tomatoes | \$62.00

March - August

Mumbo Spiced Chicken

Cheesy Farro | Parmesan | Arugula | Roasted Squash | \$59.00

- Mumbo Spiced Chicken | (OFF SEASON) \$62.00

“BBQ Chicken” Dry Spiced

Grilled Peaches | Roasted Potatoes | Petite Beans | *gf* | **NOT AVAILABLE OFF SEASON** | \$59.00

Rosemary Seared Chicken

Lemon Couscous | Sun Dried Tomato Vinaigrette | Spiced Heirloom Cauliflower | Roasted Toy Box Tomatoes | \$62.00

Citrus Marinated Salmon

Sweet Potato Puree | Petite Beans | Brussels Sprouts | Crispy Shallot Sauce | *gf* | \$64.00

- Citrus Marinated Salmon | (OFF SEASON) \$66.00

Pan Seared Rockfish

Carrot Ginger Coulis | Charred Bok Choy | Sticky Rice
| *gf* | \$66.00

- Pan Seared Rockfish | (OFF SEASON) \$72.00

Braised Beef Short Rib

French Onion Grits | Pepper Slaw | Asparagus |
Marinated Tomatoes | *gf* | \$70.00

- Braised Beef Short Rib | (OFF SEASON) \$74.00

Thyme Roasted Chicken

Whipped Potato | Pan Sauce | Roasted Shallot |
Candied Brussels Sprouts with Lemon | *gf* | \$59.00

- Thyme Roasted Chicken | (OFF SEASON) \$62.00

Spiced Salmon Bowl

Brown Rice | Edamame | Roasted Sweet Corn |
Tomatoes | Radish | Pickled Cucumber | Vinaigrette |
gf | \$64.00

- Spiced Salmon Bowl | (OFF SEASON) \$66.00

Pulled Pork Grain Bowl

Roasted Mushrooms | Pickled Onions | Braised
Collard Greens | Summer Squashes | Feta Cheese |
Mustard Vinaigrette | \$63.00

- Pulled Pork Grain Bowl (OFF SEASON) \$65.00

***First Price, In Season; Second Price, Off Season**

LUNCH | PLATED (VEGETARIAN)

Vegetarian dishes crafted to compliment any function & appease dietary restrictions

Vegan Spiced Cauliflower

Shaved Radish | Watercress | Black Lentils | Golden Raisins | Chipotle Corn Cream | *gf, vegan*

Vegetarian Chorizo & Grits

Roasted Corn | Poblano Peppers | Olive Oil Poached Tomatoes | *vegan*

Roasted Eggplant Curry

Garlic Fried Sticky Rice | Coconut Curry Sauce | Seasonal Stir Fry Vegetable | Basil | *gf, vegan*

Grilled Squash Gnocchi

Spicy Tomato Ragout | Fried Garbanzo Beans | Whipped Ricotta | *v*



LUNCH | PLATED

Entrée Greens

Chicken | \$52.00

Salmon | \$57.00

Steak | \$64.00

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request |

Regular Coffee | Decaffeinated Coffee | Tazo Tea |

Your Selection of an Entrée & Dessert

Chicken with Quinoa & Spinach Salad

Pecorino Cheese | Edamame |
Olive Oil Marinated Tomatoes |
Browned Butter Vinaigrette |
gf, | \$52.00

Salmon with Quinoa & Spinach Salad

Pecorino Cheese | Edamame |
Olive Oil Marinated Tomatoes |
Browned Butter Vinaigrette |
gf, | \$57.00

Steak with Quinoa & Spinach Salad

Pecorino Cheese | Edamame |
Olive Oil Marinated Tomatoes |
Browned Butter Vinaigrette |
gf, | \$64.00

Chicken with Chopped Romaine

Upland Cress | Shaved
Parmesan | Sourdough
Croutons | Caesar Vinaigrette |
| \$52.00

Salmon with Chopped Romaine

Upland Cress | Shaved
Parmesan | Sourdough
Croutons | Caesar Vinaigrette |
| \$57.00

Steak with Chopped Romaine

Upland Cress | Shaved
Parmesan | Sourdough
Croutons | Caesar Vinaigrette |
| \$64.00

Chicken with Seasonal Leafy Greens

Roasted Corn | Marinated Tomato | Hard Cooked Egg | Smoked Pork Belly | Bay Blue Cheese | Toasted Lyon Bakery Bread Crumbs | Creamy Avocado and Herb Dressing | \$52.00

Salmon with Seasonal Leafy Greens

Roasted Corn | Marinated Tomato | Hard Cooked Egg | Smoked Pork Belly | Bay Blue Cheese | Toasted Lyon Bakery Bread Crumbs | Creamy Avocado and Herb Dressing | \$57.00

Steak with Seasonal Leafy Greens

Roasted Corn | Marinated Tomato | Hard Cooked Egg | Smoked Pork Belly | Bay Blue Cheese | Toasted Lyon Bakery Bread Crumbs | Creamy Avocado and Herb Dressing | \$64.00

Chicken with Shredded Kale

Toasted Pine Nuts | Toasted Amber "16" Cheddar | Rolled Oats | Golden Raisins | Pickled Radishes | Lemon Garlic Vinaigrette | \$52.00

Salmon with Shredded Kale

Toasted Pine Nuts | Toasted Amber "16" Cheddar | Rolled Oats | Golden Raisins | Pickled Radishes | Lemon Garlic Vinaigrette | \$57.00

Steak with Shredded Kale

Toasted Pine Nuts | Toasted Amber "16" Cheddar | Rolled Oats | Golden Raisins | Pickled Radishes | Lemon Garlic Vinaigrette | \$64.00



LUNCH | PLATED

3rd Course - Desserts

September - February

Pumpkin Bar

Sable | Candied Pecans

Salted Caramel Tart

Peanuts | Ganache | Candied Peanuts

Green Tea Tiramisu

Sponge Cake | Green Tea Mascarpone Cream

Lemon Bar

Sable | Lemon Curd | Whipped Cream

Apple Tart

Salted Caramel Cream | Roasted Apple | Brown Butter Crumble | v

White Forest Cake

Lady Fingers | White Chocolate Cream | Cherry Punch

Chocolate Panna Cotta

Earl Gray Infused | Chocolate Chantilly

Chocolate Bread Pudding | v

March - August

Passion Fruit Cream

Cremeux | Black Sesame Financier | Coconut Gel

Key Lime Pie

Lime Coconut Meringue

Crème Brûlée with Fresh Berries | *gf*

White Chocolate Yuzu Tart

Coconut Lime Dacquoise | Yuzu Cream | Roasted Strawberries

No Baked Cheesecake Bar

Sponge Cake | 3 Way Strawberries | Lime Zest

Berry Opera Cake

Raspberry Cremeux Lime Mousse | Sponge Cake

Chocolate Passion Cake

Chocolate Cake | Passion Fruit | Caramel

Peanut Butter & Jelly

Rice Puffs | Peanut Butter Mousse | Strawberry Jelly



LUNCH | BUFFET

Cold Spreads

A minimum of 25 guests are required

*Additional service charge of \$200 to apply for groups less than twenty five people.

Crafted Sandwich Buffet

Seasonal Grain Salad | House Made Vinaigrette |
vegan |
Chopped Greens Salad | Shaved Heirloom Carrots |
Pickled Vegetables | House Made Vinaigrettes &
Creamy Herb Dressing | v
Assorted Route "11" Potato Chips | *gf*

Choose 3:

- Lemon Tarragon Chicken Salad | Lemon Tarragon Aioli | Green Leaf | Potato Rolls
- Italian | Salami | Coppa | Prosciutto | Provolone | Tomatoes | Iceberg | Red Wine Vinegar | Olive Oil | Tapenade | Ciabatta
- Shaved Turkey | Arugula | Caramelized Onion | Bacon Jam | Focaccia Roll
- Stachowski Hot Pastrami | Sauerkraut | Gruyere Cheese | Lyon Bakery Marble Rye
- Warm Rosemary Honey Ham | Swiss | Tomatoes | Whole Grain Mustard Pesto | Brioche
- Shaved Hot Roast Beef and Cheddar | With Horseradish Mayo | Potato Bun
- Quinoa & Black Bean Burger | Pickled Onion & Chipotle Hummus | Multi Grain Bun | **vegan**

Sweets

Lemon Bars
Almond Seasonal Fruit Tart
Assorted Cookies | v
Brownies | v

Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

\$68.00

Union Market Deli Buffet

Daily Crafted Soup

Mixed Greens | Bacon | Cherry Tomatoes | Shaved Heirloom Carrots | Citrus Vinaigrette | Creamy Balsamic Dressing | *gf*

Chopped Romaine | Shaved Parmesan | Garlic Croutons | House Made Lemon Caesar

BLT Pasta Salad | Watercress | Tomatoes | Smoked Bacon | Orzo

Garlic Roasted Chicken Salad | *gf*

Hand Carved Meats | Honey Ham | Shaved Turkey | Artisanal Salami and Coppa | *gf*

Sliced Cheddar | Provolone | Swiss | PepperJack | *gf, v*

Assorted Lyon Bakery Breads | v

Leafy Greens | Sliced Tomato | Red Onions | Mustards and Spreads | v

Assorted Route "11" Potato Chips | *gf, v*

Sweets

Assorted Cookies | v
Brownies | v

Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

\$65.00

*Additional service charge of \$200 to apply for groups less than twenty five people.



LUNCH BUFFET | NEW ENGLAND

\$75.00 | person

A minimum of 25 guests are required

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Starters & Sides

Assorted Lyon Bakery Rolls | *v*

Iceberg “Wedge” Salad | Blue Cheese | Tomato | Bacon | Egg | Ranch Dressing

Shaved Brussels Sprouts | Apples | Cranberries | Pickled Onions | Beets | Vinaigrette | *gf, v*

Mini Lobster Roll | Aioli | Tarragon | Lyon Bakery Rolls

Fresh Brewed Coffee | Decaf | Tazo Tea | Iced Tea

Hot Items | New England

New England Clam Chowder | Old Bay Oyster Crackers

Sugar Snap Peas | Roasted Pepper | *vegan*

Mussels | Bay Scallops | Potatoes | Tarragon Butter | Shallots | *gf*

Yankee Beef Pot Roast | Carrot | Mushroom | Onion | Braising Jus | *gf*

Spinach and Ricotta Ravioli | Marinated Tomato | Red Pepper Pesto | Shaved Parmesan | *v*
\$75.00

Sweets

Pumpkin Bar | *v*

Old School Red Velvet Whoopie Pie | *v*

Cheesecake Brownie | *v*

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



LUNCH BUFFET | SOUTHERN USA

\$73.00 | person

A minimum of 25 guests are required

Starters & Sides

Jalapeno Cheddar Cornbread

Pimiento Tartine | Lyon Bakery
Sourdough | Crispy Shallots |
Chives | Paprika | v

Baby Arugula Salad | Pickled
Green Beans | Heirloom
Tomato | Feta | Roasted
Peanuts | Sorghum Mustard
Vinaigrette | *gf, v*

Shaved Zucchini & Tomato
Salad | Pickled Onions |
Country Ham | Grilled Sweet
Corn | *gf*

Hot Items | Southern USA

BBQ Chicken | Succotash | *gf*

Shrimp and Byrds Mill Grits |
Chicken Andouille | Parmesan
| *gf*

Smoked Pork Shoulder | Pot
Licker Gravy | Braised Collard
Greens | *gf*

Baked Mac and Cheese | v

Honey Spiced Heirloom
Carrots | Spiced Pecan | *gf, v*
\$73.00

Sweets

Key Lime Tart | v

Mississippi Mud Pie | v

Southern Chocolate Pecan
Tart | v

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



LUNCH BUFFET | WEST COAST USA

\$73.00 | person

A minimum of 25 guests are required

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Starters and Sides

Lyon Bakery Rustic Sourdough
| *v*

Mini Avocado Toast | Korean
Chili Pepper | Watercress |
vegan

California Cobb Salad |
Smoked Bacon | Tomato |
Grilled Corn | Bay Blue Cheese
| Beet Pickled Egg

Watercress and Arugula |
Avocado | Toasted Sunflower
Seeds | Baby Heirloom Tomato
| Lyon Bakery Pumpernickel
Shards | *vegan*

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

Hot Items | West Coast USA

Pulled Chicken Tortilla Soup |
Crispy Tortilla Strips | *gf*

Grilled Chicken Breast |
Artichoke | White Bean |
Kalamata Olive | Watercress |
gf

Cioppino | Clams | Seasonal
White Fish | Bay Scallops |
Spicy Tomato Broth | Cipollini
Onions | *gf*

Bistro Tender | Chimichurri |
Balsamic Charred Onions |
Seasonal Mushrooms | Ancient
Grains

Crispy Brussels Sprouts | Hot
Honey | Toasted Hazelnuts | *gf*
\$73.00

Sweets

Blackberry Cobbler | *v*

Meyer Lemon Cake

Avocado Mousse | *vegan, gf*

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



LUNCH BUFFET | MIDWEST

\$73.00 | person

A minimum of 25 guests are required

Starters and Sides

Cheddar Cheese Biscuits | *v*

Midwest Style Potato Salad |
Whole Grain Mustard | *gf, v*

Baby Kale | Radicchio |
Marinated Cucumbers | Lima
Beans | Shaved Red Onion |
Crumbled Feta | Sour Cherry
Vinaigrette | *gf, vegan*

Roasted Beets, Fennel and
Citrus

Green Beans Salad | Heirloom
Tomatoes | Sunflower Seeds |
Champagne Vinaigrette | *gf*

Hot Items | Midwest

Chef Carl's Meatloaf | Apple
Cider Vinegar Slaw | Roasted
Jus | *gf*

Kansas City Smoked Chicken |
Sweet and Tangy BBQ Sauce |
Barley Risotto

Pork Loin | Whipped Sweet
Potatoes | *gf*

Vegetarian Chili | Chapels
Creamery Cheddar

Wild Rice | Caramelized
Onions | Toasted Pecans | *gf*

\$73.00

Sweets

Peach Kuchen | *v*

Pumpkin Cheesecake | *v*

Goopy Butter Cake | *v*

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



LUNCH BUFFET | MID ATLANTIC

\$76.00 | person

A minimum of 25 guests are required

Starters and Sides

Potato Rolls & Whole Wheat
Rolls | Whipped Butter | *v*

Mini Philly Cheese steak Rolls

Green Beans Salad | Heirloom
Tomatoes | Sunflower Seeds |
Champagne Vinaigrette | *gf*

Baby Kale | Boiled Beets |
Roasted Apples | Honey
Spiced Peanuts

Hot Items | Mid Atlantic

Maryland Crab & Corn Soup

Broiled Maryland Crabcakes |
Mustard Aioli

Rock Fish | Stewed Tomatoes |
Olives | Capers | *gf*

Mambo Glazed Chicken
Thighs | Macaroni & Cheese

Roasted Heirloom Carrots |
Citrus Yogurt | *gf, v*
\$76.00

Sweets

Fresh Fruit Tart

Canoli | *v*

NY Cheesecake | *v*

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



LUNCH | TO GO

\$56.00

All "To Go" Lunches are Served with (1) Side Salad Option, Up to (3) Entrée Options, (1) Sweet Option,
Whole Fruit and Chips

Side Salads (Choose One)

Pasta Pesto Salad

Penne, Grape Tomato, Mozzarella, Basil Pesto* (*nut free)

Tortellini Salad

Tri-Color Tortellini, Sun-Dried Tomato, Parmesan, Red Wine Vinegar

Classic Chicken Side Salad

Grilled Chicken Breast, Mayo, Black Pepper

Entrée Salads

Cobb Salad

Grilled Chicken Breast, Hard Boiled Egg, Bacon, Blue Cheese, Grape Tomatoes Roma Lettuce Blend, Ranch Dressing

Greek Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes, Red Onions, Cucumbers, Roma Lettuce Blend, Champagne Vinaigrette

Southwestern Chicken Salad

Southwestern Seasoned Chicken Breast, Pepperjack, Black Bean-Corn Salsa, Pico de Gallo, Mesculin Greens, Ranch Dressing

Entrée Sandwiches/Wraps

Italian Combo

Hot ham, Prosciuttini, Genoa Salami, Provolone, Lettuce, Sundried Tomato purée, Seeded Italian Hero

Asiago Turkey

Roasted Turkey Breast, Asiago, Caramelized Onions, Spinach-Artichoke Spread, Rustic Hero

Tarragon Chicken Salad

Croissant

Tarragon Chicken Salad, Pickled Red Onions, Lettuce, Croissant

Ham & Turkey Club

Roasted Turkey, Ham, Bacon, Cheddar, Lettuce, Honey Mustard, Ciabatta

Roast Beef & Cheddar

Roast Beef, Cheddar, Horseradish Sauce, Lettuce, Pretzel Hero

Tomato & Mozzarella

Tomato, Mozzarella, Basil Pesto*, Semolina Roll (*nut free)

Pastries / Sweet Options (Choose One)

Brownie

Chocolate Chip Cookie



LUNCH | TO GO - GLUTEN FREE | VEGAN

\$56.00

All "To Go" Lunches are Served with (1) Salad Option, Up to (3) Entrée Options, (1) Sweet Option,
Whole Fruit and Chips

Gluten Free

Turkey and Swiss

Roasted Turkey, Swiss,
Lettuce, Tomato, Gluten Free
Roll

Grilled Vegetable Wrap

Roasted Red Peppers, Yellow
Squash, Zucchini, Mozzarella,
Basil Pesto (Nut Free), Gluten
Free Wrap

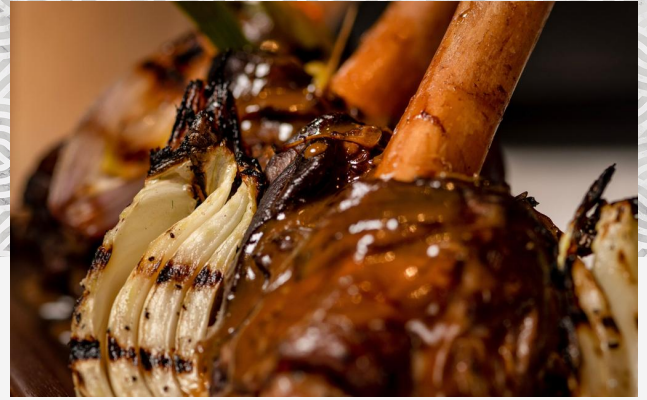
Vegan

Vegan Smashed Chickpea Wrap

Vegan Chickpea Salad,
Carrots, Lettuce, Sun-Dried
Tomato Wrap

Vegan Buffalo Cauliflower Wrap

Roasted Buffalo Cauliflower,
Kale, Hummus, Wheat Wrap



DINNER | PLATED

1st Course | Soup Starters

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request |

Regular Coffee | Decaffeinated Coffee | Tazo Tea |

Your Selection of a First Course, Entrée, Dessert

Chesapeake Crab and Corn Chowder | Grilled Sourdough

Roasted Corn Bisque | Bay Scallop | Smoked Bacon | *gf*

Cauliflower & Celery Root Bisque | *v, gf*

Italian Sausage and Ravioli | Gruyere Crostini

Lemon Chickpea Soup | Caramelized Fennel | Olive Oil Toasted Rustic Bread | *v*

Moroccan Lamb Stew | Black Lentil | Roasted Vegetables | *gf*

Korean Tofu Soup | Shitake Mushrooms | Kimchi | *v*

Malaysian Pulled Chicken & Curry Soup | *gf*

Pulled Chicken Tortilla Soup | *gf*

Roasted Vegetables Gazpacho | *vegan*



DINNER | PLATED

1st Course | Starters

Roasted Sweet Potato

Petite Greens | Bay Blue Cheese | Dried Figs |
Crushed Pecan | Browned Butter Vinaigrette | *v*

Roasted Cauliflower and Marble Potatoes

Citrus Tahini Greek Yogurt | Petite Greens | Pickled
Mushrooms | *gf, v*

Bibb Lettuce Salad

Dried Apricot | Brie | Marcona
Almonds | Pickled Fennel | Red Wine Dressing | *gf, v*

Roasted Delicata Squash

Goat Cheese | Roasted Beets | Upland Cress |
Pistachio | Maple Vinaigrette | *gf, v* |

IN SEASON ONLY**Pickled Green Tomato and Buratta Cheese**

Balsamic Charred Onion | Petite Greens | Corn
Shoots | Olive Oil | Aged Vinegar | *gf, v*

Watermelon and Feta

Arugula | Spicy Walnuts | Basil Oil | Aged Vinegar |
gf, v | **IN SEASON ONLY**

Shrimp and Tomato Salad

Pickled Fennel | Shaved Radish | Lemon Aioli | Petite
Basil | *gf*

(Substitute Lobster for Additional \$4.00)

Frisee Salad

Potatoes | Pickled Onions | Tomatoes | Goat Cheese |
Grain Mustard | Pancetta | *gf*



DINNER | PLATED

2nd Course - Entrées

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request |

Regular Coffee | Decaffeinated Coffee | Tazo Tea |

Your Selection of a First Course, Entrée, Dessert

September - February

Roasted Bell & Evans Chicken Breast

Garlic Foie Gras Butter | Jus Braised Potatoes |
Roasted Oyster Mushrooms | Lemon Brussels Sprouts
| \$95.00

- Roasted Bell & Evans Chicken Breast (OFF SEASON) \$98.00

Wild Salmon

Onion Jam | Butternut Squash Gnocchi |
Caramelized Fennel | Herb Salad | Sage & Brown
Butter Sauce | \$99.00

- Wild Salmon (OFF SEASON) \$102.00

March - August

Pesto Brined Chicken Breast

Farro Risotto | Balsamic Charred Cipoloni Onions |
Romanesco | Swiss Chard | \$95.00

- Pesto Brined Chicken Breast (OFF SEASON) \$98.00

Beef Fillet

Mashed Cauliflower | Honey Glazed Carrots |
Roasted Beets | Citrus Gremolata | DC Brau Demi
Glace | \$106.00

- Beef Fillet (OFF SEASON) \$109.00

Beef Short Rib Two Ways

Stout Braised Short Rib | Short Rib Ravioli | Carrot Just | Caramelized Onion | Toasted Pumpkin Seeds | Leafy Greens | Herb Oil | Charred Baby Heirloom Carrots | \$102.00

- Beef Short Rib Two Ways (OFF SEASON) \$104.00

Maryland Style Crab Cake

Mustard Aioli | Warm Vinegar Slaw | Grilled Corn Hash | Smashed Fingerlings | Garlic Butter | \$105.00

- Maryland Style Crab Cake (OFF SEASON) \$114.00

Barley Wine Poached - Seasonal Catch

Buckwheat Succotash | Butter Beans | Charred Asparagus | Preserved Lemon & Tarragon Sauce |

MARKET PRICE

Manhattan Strip

Smoked Gouda Whipped Potatoes | Tomatillo | Summer Squash | Candied Shallots | Toasted Peppercorn Jus | *gf* | \$106.00

- Manhattan Strip (OFF SEASON) \$109.00

***First Price, In Season; Second Price, Off Season**



DINNER | PLATED

Vegetarian

September - February

Butternut Squash “Spaghetti”

White Bean Mushroom Ragout | Shaved Parmesan |
Torn Basil | *gf, v*

Cauliflower Steak

Sautéed Quinoa | Spinach | Wild Mushrooms Capers |
Golden Raisins and Pine Nut Relish |
gf, vegan

March - August

Gochujang Vegetable Fried Rice

Curry Potato | Ginger | English Peas | Fried Egg | *gf, v*

Warm Grain Moussaka Eggplant

Lentil | Barley | Roasted Root Vegetables | Grilled
Flatbread | *vegan*



DINNER | PLATED

2nd Course - Duet Entrées

Gourmet Rolls | Butter | Iced Water | Iced Tea Available Upon Request |

Regular Coffee | Decaffeinated Coffee | Tazo Tea |

Your Selection of a First Course, Entrée, Dessert

Bone – In Korean Beef Short Rib & Crab Fried Rice

Maryland Jumbo Lump | Gochujang Sauce | SesameCrisp | Garlic Wilted Spinach | \$128.00

Bell & Evans Chicken Breast & Butter Poached Lobster Risotto

Curry Coconut Cream Sauce | Charred Pearl Onions | Grilled Seasonal Squashes | *gf* | \$124.00

Classic Manhattan Steak & Garlic Shrimp

Jumbo Atlantic Shrimp | Bacon Onion Jam | Stewed Chickpeas and Tomato | Swiss Chard | *gf* | \$130.00

Cedar Roasted Salmon & Slow Braised Chicken Thigh

Ginger Agave Sauce | Pickled Jicama Salad | Buttery Ancient Grains | Petite Beans | Charred Seasonal Citric Fruits | \$116.00



DINNER | PLATED

3rd Course - Desserts

Cheesecake

Apple Butter | Gingerbread | v

Carrot Cake

Candied Pecans | Cream Cheese | v

Avocado "Mousse"

Dark Chocolate | *vegan, gf*

East & West

Almond Sponge | Passion & Mango Cremeux |
Chocolate Mousse

Ruby Torch Cake

Chocolate Cake | Raspberry Cremeux | Chocolate
Ganache

Mud Pie

Brownies | Chocolate Mousse | v

Tiramisu Bar

Sponge Cake | Kahlua Cremeux | Mascarpone
Cream | v

Apricot Vanilla Mousse

Sable Cookies

Peanut Crunch Bar

Chantilly | Raspberry | v

Hazelnut Chocolate Bar

Hazelnut Dacquoise | Chocolate Mousse | Roasted
Pear | v

Sunshine Cake

Coconut Lime Dacquoise | Confit | Vanilla Chantilly



DINNER BUFFET | THE 202

\$105.00 | Person

A minimum of 25 guests are required

Starters and Sides

Lyon Bakery Rolls | *v*

Pickled Green Beans &
Watercress Salad | Goat
Cheese | Pistachios | Honey |
gf, v

Toasted Chickpea & Bulgur
Salad | Leafy Greens |
Ethiopian Spices | Shaved Red
Onion | Preserved Lemon

Baby Kale Caesar Romaine |
Shaved Parmesan | Heirloom
Tomato | Garlic Croutons

Hot Items | The 202

Ale Brined Bistro Steak Herbs
Braised Mushrooms | Confit
Garlic | Stewed Tomato |

Maryland Style Crab Cake |
Old Bay Aioli | Wilted Greens

Pan Roasted Chicken | Brown
Butter | Caramelized Shallots |
Preserved Lemon | *gf*

Roasted Heirloom Cauliflower
& Lentils | *gf*

Seasonal Squash Risotto |
Herb Oil | Pecorino Cheese |
gf, v | \$105.00

Sweets

White Chocolate Cherry
Mousse | *v*

Baked Chocolate Tart | *v*

Banana Cream Pie

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



DINNER BUFFET | NOVA

\$105.00 | Person

A minimum of 25 guests are required.

*Additional service charge of \$200 to apply for groups less than twenty five people.

Starters and Sides

Sesame Brioche Buns | *v*

Korean Tofu Soup | Shredded
Vegetables | Red Pepper Broth
| Soft Tofu | *vegan*

Banchan | Assorted Pickled
Vegetables and Salads | *gf, v*

Spicy Cucumber Salad | Red
Onions | Tomatoes | Arugula |
gf, vegan

Fresh Brewed Coffee |
Decaf | Tazo Tea | Iced Tea

Hot Items | Nova

Fried Seasonal Snapper | Red
Chilli & Ginger Sauce

Stewed Chinese Eggplant | *gf*

Bulgogi Style Short Ribs | Soy
Ginger Glaze | Garlic Fried
Rice

Crispy Peanut Chicken |
Sesame Dried Chillis | Shaved
Vegetables

Steamed Sticky Rice | *gf, v*
vegan

Stir Fried Bok Choy | *gf | vegan*
| \$105.00

Starters

Lemon Ginger Cheesecake | *v*

Assorted Cream Puffs

Bread Pudding | *v*

*Additional service charge of \$200 to apply for groups less than twenty five (25) people.



RECEPTION | COLD HORS D'OEUVRES

\$9.25 | Per Piece

Must be ordered in quantities of 25

- “Deviled Egg” Crostini | Petite Greens | v
| \$9.25 per piece
- Eggplant Caponata | Endive | Pecorino | gf, v
| \$9.25 per piece
- Heirloom Tomato and Mozzarella Skewer | gf, v
| \$9.25 per piece
- Tuna Poke Cone | \$9.25 per piece
- Beef & Brioche | Pickled Mushroom | \$9.25 per piece
- Thai Chicken | Cashew Tart | \$9.25 per piece
- Roasted Cauliflower | Lentil Hummus Tart | vegan
| \$9.25 per piece
- Goat Cheese Stuffed Peppadew Pepper | Pistachio | v | \$9.25 per piece
- Mushroom Poke Cone | v | \$9.25 per piece
- Shrimp Crostini | Horseradish Tomato Jam
| \$9.25 per piece
- Duck Prosciutto Crostini | Apple Butter | Fig
| \$9.25 per piece
- Scallop | Grapefruit | Serrano Pepper | gf
| \$9.25 per piece



RECEPTION | HOT HORS D'OEUVRES

\$9.25 | Per Piece

Must be ordered in quantities of 25

- Spinach & Feta Phyllo | v | \$9.25 per piece
- Potato Truffle Croquette | v | \$9.25 per piece
- Sweet Potato Puff with Local Honey | v | \$9.25 per piece
- Quinoa Zucchini Fritter | v, gf | \$9.25 per piece
- Sweet & Spicy Glazed Spiced Chicken Meatball | \$9.25 per piece
- French Onion Soup Boule | \$9.25 per piece
- Chicken Tikka Masala Skewer | gf | \$9.25 per piece
- Chickpea Falafel | Tzatziki | v, gf | \$9.25 per piece
- Spiced Honey Glazed Beet Skewer | gf, v | \$9.25 per piece
- Green Chili Arepas | v | \$9.25 per piece
- Miniature Brioche Grilled Cheese | v | \$9.25 per piece
- Beef Short Rib & Blue Cheese Hand Pie | \$9.25 per piece
- Crispy Pork Belly Satay with Apple Butter | gf | \$9.25 per piece
- Lamb Merguez En Croute | \$9.25 per piece

- Shrimp Casino Skewer | Marinated Spicy Casino Shrimp | Applewood Smoked Bacon | \$9.25 per piece
- Crab & Brie Arancini | \$9.25 per piece
- Mini Maryland Style Crab Cake | \$9.25 per piece



RECEPTION | COLD STATIONS

A minimum of 25 guests are required

Selection of Sushi (Based on 3 pieces per person) | *Minimum of 25 people*

Traditional Sushi Rolls and Nigiri | Wasabi | Pickled Ginger | Soy Sauce | Seaweed Salad | \$29.00

Local Charcuteries

Olli Virginia Salami | Prosciutto | Duck Prosciutto | Mortadella | Grain Mustard | Cornichons | Country Bread | Pickled Vegetables | \$29.00

Salad | gf | * Choose (2) *

* Baby Kale Salad | Bacon | Ricotta Silata | Apple Cider Vinaigrette | gf

* Individual Roasted Pear | Manchego Cheese | Mache | Balsamic | Candied Pecans | gf , v

* Roasted Beet Salad | Dried Cherries | Truffle Vinaigrette | Pickled Shallots | Local Honey | gf ,v \$25.00

Local & Domestic Cheese Display

Chapels Creamery Talbot Reserve | Goat Cheese | Soft Ripened Cheese | Lyon Bakery Lavash | Honeycomb | Spiced Nuts | v | \$28.00

Vegetables

Two Seasonal Raw | Two Pickled | Two Roasted | Curried Carrot Dip | Traditional Hummus | *vegan, gf* | \$23.00

Raw Bar (Per piece) | gf | *Minimum 25 pieces*

Seasonal White Fish Ceviche | Classic Jumbo Shrimp Cocktail | Chesapeake Oysters on the ½ | Chilled Mussels | Virginia Mignonette | Spicy Cocktail | Charred Lemons | Old Bay | gf | \$9.00

Tartine Bar | * Choose (2) *

* Octopus | Potatoes | Capers | Anchovy | White Beans

* Mushroom | Ricotta | Caramelized Onions | Garlic | Parsley | v

* Charred Beef | Smoked Cheese | Cornichons | Horseradish | Potato | \$29.00



RECEPTION | HOT DISPLAY

A minimum of 25 guests are required.

Gnocci Station | * Accompaniments : Pecorino Cheese | Red Chili Flake | Pepper Sauces | Country Toast | *Choose (2) *

* Pulled Chicken | Cheddar Cheese Sauce | Toasted Bread Crumbs

* Braised Beef | Onion | Beef Jus Cream | Mushroom Wilted Spinach

* Sweet Potato | Brown Butter | Sage | Goat Cheese | \$29.00

Far East Chesapeake

Maryland Style Crab Fried Rice | Duck Ravioli | Shrimp & Pork Shumai | Edamame Vegetable Dumpling | Black Vinegar | Sweet Chili Sauce | Soy Sauce | Fortune Cookies | \$33.00

Warm Vegetables

Roasted Cauliflower | Pickled Onions | Roasted Heirloom Carrot with Marcona Almonds & Pesto | Candied Brussels Sprouts Salad with Apricot | \$23.00

Middle East

Lamb Pita Bar “Shawarma Style” | Tatziki | Mint and Cucumber | Spiced Falafel | Hummus | Tabouli | Pickled Beet | Feta Cheese | \$31.00

Red Snapper & Spaghetti Squash

Fried Rice | Virginia Bibb Lettuce | Sesame Seed | Sweet Chili Sauce | Fried Onions | Green Papaya Salad | gf | \$32.00



RECEPTION | CARVED STATIONS

A minimum of 25 guests are required

Cast Iron Charred Beef Tenderloin

Petite Rolls | Bernaise | Warm Roasted Mushrooms
| Creamed Spinach | *gf* | (Attendant
Required) \$39.00

Cedar Roasted Salmon

Potato & Cress Salad | Lemon Vinaigrette | Flatbread
Crackers | Chilled Brussels Sprouts & Grape Salad |
(Attendant Required) \$33.00

Curry Roasted Whole Cauliflower Head

Pickled Onions | Shaved Country Ham | Golden
Raisins | Marcona Almonds | Dried Dates |
gf | **(Attendant Required)** \$25.00

Spiced Brined Duck Breast

Duck Fat Root Vegetable & Chard Hash |
Bourbon Citrus Glaze | *gf* | **(Attendant Required)**
| \$31.00

Bone-in Short Rib

Baked Mac and Cheese | BB! Braising Sauce
Grilled Lyon Bakery Sourdough |
(Attendant required) \$39.00

(1) Chef Attendant for Every (100) Guests at \$ 300 per Attendant

RECEPTION | MINI DESSERT STATION

- Selection of (3) Desserts | \$23.00 per person

- Selection of (4) Desserts | \$27.00 per person

- Selection of (5) Desserts | \$29.00 per person

- Assorted Cream Puffs
- Carrot Cakes, v
- Cheesecake, v
- Peanut Crunchy Bar, v
- Hazelnut Crunch Bar, v
- Tiramisu | Chocolate, v
- Ruby Torch Cake
- Bread Pudding, v
- Crème Brûlée, v, gf
- Avocado Mousse , vegan/gf
- Pumpkin Bar, v
- Seasonal Fruit Tart
- Panna Cotta
- Pecan Tart, v
- Chia Seeds Pudding | vegan
- Apple Crisp with Oatmeal Crumble | vegan
- Rice Pudding | vegan



ADULT BEVERAGES | HOST BAR

HOST BAR (per drink pricing)

Top Shelf Cocktails | \$16

- Absolut "80" Vodka \$16.00
- Bacardi Superior Rum \$16.00
- Captain Morgan Original Spiced Rum \$16.00
- Tanqueray Gin \$16.00
- Dewar's White Label Scotch \$16.00
- Maker's Mark Kentucky Straight Bourbon \$16.00

Luxury Cocktails | \$19

- Grey Goose Vodka \$19.00
- Bacardi Superior Rum \$19.00
- Captain Morgan Original Spiced Rum \$19.00
- Bombay Sapphire Gin | \$19.00
- Johnnie Walker Black Label Scotch \$19.00
- Knob Creek Kentucky Straight Bourbon \$19.00

Labor Charge: \$375 per Bartender per 100 guests for up to 3 Hours Additional Hours: \$50 per Bartender

- Jack Daniels Tennessee Whiskey \$16.00
- Don Julio Blanco Tequila \$16.00
- Martini & Rossi Extra Dry Vermouth \$16.00
- Courvoisier VS Cognac \$16.00
- Jack Daniels Tennessee Whiskey \$19.00
- Crown Royal Whisky \$19.00
- Patron Silver Tequila \$19.00
- Hennessy Privilege VSOP Cognac \$19.00

Labor Charge: \$375 per Bartender per 100 guests for up to 3 Hours Additional Hours: \$50 per Bartender

ADULT BEVERAGES | HOST BAR

HOST BAR (per drink pricing)

Top Shelf Wine | \$16

- Campo Di Fiori, Pinot Grigio. Italy \$16.00
- Fable Roots, Red Blend, Italy \$16.00
- Harmony and Soul, Cabernet Sauvignon, California \$16.00
- Vin 21, Sauvignon Blanc, California \$16.00
- Quintara, Chardonnay, California \$16.00
- Sirena Del Mare, Rosé, Italy \$16.00

Domestic Light & Premium Beer | \$11

- Miller Lite \$11.00
- Michelob Ultra \$11.00

Luxury Wine | \$19

- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand \$19.00
- Kenwood, Chardonnay, California | \$19.00
- Hogwash, Rosé, California \$19.00
- Erath, Pinot Noir, Oregon \$19.00
- Franciscan, Cabernet Sauvignon, California \$19.00

Imported, Craft & Regional Beer | \$12

- Samuel Adams Boston Lager \$12.00
- Corona Extra \$12.00
- Flying Dog Bloodline Blood Orange IPA \$12.00
- Heineken \$12.00

Hard Seltzer

- Truly Hard Seltzer | \$11.00 each

Non Alcoholic

- Fever Tree Varietals | \$11.00 each
- Red Bull | \$10.00 each
- Soda | \$7.00 each
- Sparkling & Still Water | \$7.00 each



ADULT PACKAGES | PACKAGE OPEN BAR

Top Shelf Packages

Includes

Top Shelf Cocktails
Top Shelf Wine
Domestic Beer
Imported & Craft Beer
Hard Seltzer
Sodas & Water

- 1-Hour Top Shelf Package | \$30.00 per person
- 2-Hour Top Shelf Package | \$43.00 per person
- 3-Hour Top Shelf Package | \$55.00 per person
- 4-Hour Top Shelf Package | \$66.00 per person

Luxury Tier Packages

Includes

Luxury Cocktails
Luxury Wine
Domestic Beer
Imported & Craft Beer
Hard Seltzer
Sodas & Water

- 1-Hour Luxury Tier Package | \$34.00 per person
- 2-Hour Luxury Tier Package | \$50.00 per person
- 3-Hour Luxury Tier Package | \$62.00 per person
- 4-Hour Luxury Tier Package | \$74.00 per person

Labor Charge: \$375 per Bartender per 100 guests for up to 3 Hours Additional Hours: \$50 per Bartender



WINE LIST

per bottle pricing

- LaMarca, Extra Dry, Prosecco, Veneto, Italy | \$68.00
- Mionetto, Prosecco, Organic, Veneto, Italy | \$70.00
- Domaine Ste. Michelle, Brut, Washington | \$64.00
- Mumm Napa, "Brut Prestige" Sparkling Wine, \$89.00
- Napa Valley, California | \$89.00
- Moet & Chandon, "Imperial" Champagne, Epernay, France | \$188.00

- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$62.00
- Estancia, Chardonnay, California | \$62.00
- Rhiannon, Red Blend, California | \$62.00
- Line 39, Pinot Noir, California | \$62.00
- Columbia Crest, H3 Cabernet Sauvignon, Washington | \$62.00

- Campo Di Fiori, Pinot Grigio, Italy | \$58.00
- Fable Roots, Red Blend, Italy | \$58.00
- Harmony and Soul, Cabernet Sauvignon, California | \$58.00
- Vin 21, Sauvignon Blanc, California | \$58.00
- Quintara, Chardonnay, California | \$58.00
- Sirena Del Mare, Rose, Italy | \$58.00

- Dashwood, Sauvignon Blanc, Marlborough, New Zealand | \$68.00
- William Hill, Chardonnay, California | \$68.00
- Boob Boom, Syrah, Washington | \$68.00
- Lyric, Pinot Noir, Italy | \$68.00
- Estancia, Cabernet Sauvignon, California | \$68.00

Please ask your Event Planning Professional for availability of other wine labels if required

- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | \$73.00
- Kenwood, Chardonnay, California | \$73.00
- Hogwash, Rosé, California | \$73.00
- Erath, Pinot Noir, Oregon | \$73.00
- Franciscan, Cabernet Sauvignon, California | \$73.00
- Hanna, Sauvignon Blanc, California | \$84.00
- Stags' Leap, Chardonnay, California | \$84.00
- Conundrum, Red Blend, California | \$84.00
- Acacia, Pinot Noir, California | \$84.00
- Justin, Cabernet Sauvignon, California | \$84.00

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