2018 Corporate Catering Menu

And all your event needs …

- Beer / Wine & Full bar / Cocktail
  - Event equipment & Linen
  - Bartender & Server
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**RECEPTION A LA CARTE**

- Simple social
- Chicken
- Beef & Sausage
- Seafood
- Vegetarian

**RECEPTION: THEME RECEPTION**

**RECEPTION: PICK 6**

**GLUTEN FREE & VEGETARIAN ENTRÉE**

- GFH01 - NVT01

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**Web:** [www.vipscatering.com](http://www.vipscatering.com)  
**Inquiry/order:** (202)331-3354  
**Email:** [service@vipscatering.com](mailto:service@vipscatering.com)  

1750 Pennsylvania Ave. NW Washington, DC 20006
**We offer**

- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

VIPS CATERING

1750 Pennsylvania Ave. NW Washington, DC 20006

**GENERAL POLICY**

**OPERATION HOUR**

Office hour: Monday to Friday 8:00 AM to 5:00 PM
* During off hour, please send in email for catering order at service@vips catering.com

Delivery hour: Monday to Friday 7:00 AM to 5:00 PM
* Off hour delivery available at additional cost

Same Day Order Cut off time 1:00 PM

**MINIMUM ORDER**

- Continental 5-person minimum
- Hot Breakfast 10-person minimum
- Sandwich No minimum
- Room temperature entrée 6-person minimum
- Hot Entrée 10-person minimum

**CANCELLATION – DROP OFF**

Advance preparation required menu such as skewered, marinated, and/or breaded requires 48-hour cancellation notice, otherwise full charge on the invoice. All other drop off corporate catering orders may be cancel up until 5pm day before without any penalty. Same day Cancellation will result in 100% of invoice.

**CANCELLATION – EVENT SERVICE / INCLEMENT WEATHER**

Full service events that include staff, equipment, linens or other catering services may be cancelled up until 3 business days prior to event without any penalty. Changes are accepted up to 3 days prior to the event. Decrease in quantity may result in higher per person price. Menu, staffs & equipment may not be reduced or altered less than 3 business days prior to the event. Cancellation less than 3 business day will result in 100% of the invoice.

**DELIVERY**

 Deliveries are allotted at 30-minute window during normal delivery hour. As orders are taken on first come, first serve basis, we strongly recommend advance planning.

**BILLING**

All credit accounts are due Net 30 days. Company check and/or all major credit cards are accepted. A ten percent (10%) finance charge will apply from the date of the invoice on all unpaid balance past 60 days. By accepting order, client agrees to terms & conditions. In the event when VIPS Catering hires an attorney to enforce collection, any sums owning under this contract, client will pay, including attorney fees and all other collection expenses whether or not there is a lawsuit to extent under applicable law.

**DISPOSABLES**

All of our catering orders are presented in upscale ceramic platters and chafers with sterno at no additional cost. We also offer disposable platter for your convenience at no additional cost. Upscale serving wares and utensils are available for small fee. Please refer to our sales associates.

Due to insurance policy, we do not light up sterno. Our drivers are instructed to refuse if requested.
**CONTINENTAL BREAKFAST**

**CONTINENTAL BAKERY PAstry ASSORTMENT NCT01**  
(5-person minimum)  
Bakery’s delicate arrangement of freshly baked bagel, muffin, Danish, croissants & breakfast pastry  
Cream cheese, preserve & butter  
4.99 Per person

**CONTINENTAL ASSORTMENTS & FRUIT SALAD NCT02**  
(5-person minimum)  
Bakery’s delicate arrangement of freshly baked bagel, muffin, Danish, croissants & breakfast pastry  
Fresh fruit salad  
Cream cheese, preserve & butter  
7.99 Per person

**EXECUTIVE CONTINENTAL BREAKFAST NCT03**  
(5-person minimum)  
Bakery's delicate arrangement of freshly baked bagel, muffin, Danish, croissants & breakfast pastry  
Fresh fruit salad & Individual juice  
Cream cheese, preserve & butter  
9.59 Per person

**CLASSIC NEW YORK STYLE BAGELS NCT04**  
(5-person minimum)  
Arrangements of freshly baked NY style bagel  
Cream cheese, preserves & butter  
3.99 Per person

**YOGURT GRANOLA HEALTHY START NCT05**  
(5-person minimum)  
Individual flavored low fat yogurt parfait with granola & fresh berries  
Bakery’s delicate arrangement of freshly baked bagel, muffin, Danish, croissants & breakfast pastry  
Cream cheese, preserves & butter  
8.99 Per person

**NOVA SCOTIA SMOKED SALMON NCT06**  
(10-person minimum)  
Cold smoked sliced Nova Scotia King salmon  
Freshly baked NY style bagels  
Cream cheese, sliced red onions, capers & sliced tomatoes  
12.99 Per person

**EUROPEAN BREAKFAST TREAT NCT07**  
(Serves up to 10)  
Arrangements of Ham, mortadella, Genoa salami, sliced egg  
Brie, provolone & smoked gouda cheese  
Served with croissant, baguette, whole grain bread baskets  
Preserve, butter & grain mustard  
85.99 Per tray

**Make it even better…**

**MIXED FRUIT SALAD NDS01**  
(5-person minimum)  
Refreshing Mixture of Freshly Diced Fruits  
4.29 Per person

**SLICED FRUIT DISPLAY**  
Arrangement of seasonal fruit display  
75.00 Per tray (serves up to 15) NDS02  
150.00 Per tray (serves up to 30) NDS02B

**Whole fruit NDS03**  
(10-person minimum)  
Fresh seasonal fruits including apple, banana, pear,  
1.89 Per person

**INDIVIDUAL JUICE**  
OJ, Cranberry, Apple, Grapefruit  
1.79 Each

**YOGURT GRANOLA PAFEIT NDS10**  
Individual flavored low fat yogurt parfait with granola & fresh berries  
3.99 Each

**HEALTHY GRANOLA BAR NDS07**  
(5-person minimum)  
1.99 Per person

**TRAIL MIX**  
(5-person minimum)  
Individual bags of nut selections  
1.99 Each

**GOURMET SNACK TREAT**  
(10-person minimum)  
Arrangement of rice crispy treat, variety of nuts & granola bars  
2.99 Each

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**con-ti-n-e ntal break-fast**  
A light breakfast consisting usually of coffee or tea and a roll, pastry, or other baked goods
Breakfast is the first meal taken after rising from a night’s sleep, most often eaten in the early morning before undertaking the day’s work. A full breakfast is the breakfast meal, usually including bacon, sausage, eggs and a variety of other cooked foods. Create a hearty full breakfast with VIPS!!

**Hot Breakfast**

**TRADITIONAL HOME STYLE BREAKFAST NBH01**
(10-person Minimum)
Scrambled egg  
Shredded Monterey Jack cheese  
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend  
**Choice of** hickory smoked bacon or turkey sausage  
Assortments of mini muffin & butter biscuit  
Butter & preserve  
12.99 Per person

**DELUXE HOME STYLE BREAKFAST NBH02**
(10-person Minimum)
Scrambled egg  
Shredded Monterey Jack cheese  
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend  
Hickory smoked bacon  
Turkey sausage  
Assortments of mini muffin & butter biscuit  
Butter & preserve  
13.99 Per person

**OLD COUNTRY PANCAKE BREAKFAST NBH03**
(10-person Minimum)
Scrambled egg  
Buttermilk pancake with side of maple syrup  
Shredded Monterey Jack cheese  
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend  
**Choice of** hickory smoked bacon or turkey sausage  
Maple syrup and butter  
13.99 Per person  
(Upgrade to bacon & turkey sausage 2.99 per person)

**CLASSIC BROIOCHE FRENCH TOAST BREAKFAST NBH04**
(10-person Minimum)
Scrambled egg  
Broioche French toast dusted with cinnamon and sugar  
Shredded Monterey Jack cheese  
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend  
**Choice of** hickory smoked bacon or turkey sausage  
Maple syrup and butter  
13.99 Per person  
(Upgrade to bacon & turkey sausage 2.99 per person)

**HEALTHY BREAKFAST OATMEAL NBH05**
(10-person Minimum)
House made hot oatmeal served with side of raisins & sugar  
5.99 Per person

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**Make it even better…**

**MIXED FRUIT SALAD NDS01**
(5-person minimum)
Refreshing Mixture of Freshly Diced Fruits  
4.29 Per person

**SLICED FRUIT DISPLAY**
Arrangement of seasonal fruit display  
75.00 Per tray (Serves up to 15) NDS02  
150.00 Per tray (Serves up to 30) NDS02B

**Whole fruit NDS03**
(10-person minimum)
Fresh seasonal fruits including apple, banana, pear  
1.79 Per person

**INDIVIDUAL JUICE**
OJ, Cranberry, Apple, Grapefruit  
1.89 Each

**YOGURT GRANOLA PAAFIT NDS10**
Individual flavored low-fat yogurt parfait with granola & fresh berries  
3.99 Each

**HEALTHY GRANOLA BAR NDS07**
(5-person minimum)
Individual bags of nut selections  
1.99 Each

**TRAIL MIX**
(5-person minimum)
Individual bags of nut selections  
1.99 Each

**GOURMET SNACK TREAT**
(10-person minimum)
Arrangement of rice crispy treat, variety of nuts & granola bars  
2.99 Each

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SIGNATURE EGG CASSEROLE

**CALIFORNIA EGG FRITTATAS NBH06**
*(10-person Minimum)*
Baked egg casserole with peppers, tomatoes, and asparagus crusted with Monterey Jack cheese
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend
Choice of hickory smoked bacon or turkey sausage
Assortments of mini muffin & butter biscuit
Butter & preserve
13.99 Per person
(Upgrade to bacon & turkey sausage 2.99 per person)

**EAST COAST CLASSIC CASSEROLE NBH07**
*(10-person Minimum)*
Baked egg casserole with turkey, Swiss cheese, tomatoes & mushroom baked golden brown
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend
Choice of hickory smoked bacon or turkey sausage
Assortments of mini muffin & butter biscuit
Butter & preserve
13.99 Per person
(Upgrade to bacon & turkey sausage 2.99 per person)

**TEXMEX EGG CASSEROLE NBH08**
*(10-person Minimum)*
Baked egg casserole served with side of salsa, guacamole & Monterey Jack cheese
VIPS signature breakfast red potato with sautéed onion, pepper & special spice blend
Choice of hickory smoked bacon or turkey sausage
Mini tortilla wraps
Served with House prepared salsa & sour cream
14.99 Per person
(Upgrade to bacon & turkey sausage 2.99 per person)

CREATE YOUR OWN HOT BREAKFAST

**ON THE GO BREAKFAST SANDWICHES NBH10**
*(10-person Minimum / min. 4 of each selection)*
Choice of
- Egg & cheese
- Bacon, egg & cheese
- Turkey sausage, egg & cheese
Prepared on choice of
English muffin or butter croissant
6.99 Per person

**SCRAMBLED EGGS WITH SIDE OF CHEESE NBH09**
*(10-person Minimum)*
7.99 Per person

**EGG CASSEROLE ONLY NBH14**
*(10-person Minimum)*
8.99 Per person

**BREAKFAST RED BLISS POTATO NBH11**
*(10-person Minimum)*
4.99 Per person

**HICKORY SMOKED BACON NBH12**
*(10-person Minimum)*
3.99 Per person

**TURKEY SAUSAGE LINKS NBH13**
*(10-person Minimum)*
3.99 Per person
CLASSIC SOUP

HOMEMADE CHICKEN NOODLE SOUP NSP01
(10-person Minimum)
Flavorful homemade chicken soup prepared with garden fresh vegetables & herbs
4.59 Per person

NEW ENGLAND WHITE CLAM CHOWDER NSP2
(10-person Minimum)
Cream based clam chowder prepared with potatoes, celery, onions & loaded clams topped with fresh herbs
4.99 Per person

MINESTRONE (VEGETARIAN SOUP) NSP03
(10-person Minimum)
Thick Italian savory vegetable soup made of seasonal vegetables, tomatoes, beans & pasta
4.99 Per person

TOMATO BISQUE (VEGETARIAN SOUP) NSP04
(10-person Minimum)
Creamy tomato soup made from ripe Roma tomatoes blended with freshly chopped basils
4.79 Per person

CLASSIC CHILI NSP06
**Vegetarian Chili available at request**
(10-person Minimum)
Spicy all American classic stew made with chili, tomatoes, red bean & ground beef
6.99 Per person
Lemon herbed grilled chicken
Smoked turkey & Swiss
Dijon tarragon chicken salad
Albacore tuna salad
Roasted beef & cheddar
Classic ham & Swiss
Homemade egg salad

Classic Italian Sub
Cajun grilled chicken wrap
Tuna wrap
Turkey & cheese wrap
Parmesan pesto chicken wrap
Fresh Mozzarella & Portabella Mushroom (Vegetarian)
Grilled vegetable pesto wraps (Vegetarian)

SIDE SALAD CHOICE:
Garden salad
Caesar salad
Pasta salad
Potato salad
Cole slaw
Roasted red potato

SANDWICHES, CHIPS & COOKIES NSW01
10.59 Per person

SANDWICHES, ONE SIDE SALAD & COOKIES NSW02
12.59 Per person

SANDWICHES, ONE SIDE SALAD, CHIPS & COOKIES NSW03
13.59 Per person

SANDWICHES, TWO SIDE SALADS, CHIPS & COOKIES NSW04
14.99 Per person

SANDWICHES, FRUIT SALAD, ONE SIDE SALAD, CHIPS & COOKIES NSW05
15.99 Per person

SANDWICHES, FRUIT SALAD, TWO SIDE SALAD, CHIPS & COOKIES NSW06
17.99 Per person

**We offer**
- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

**Sandwiches are presented as individually wrapped, cut in half in catering buffet style. Individual sandwich box lunch is also available at addition of 1.00 per person.**
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**CREATIVE SALAD & DELI BAR**

**MEDITERRANEAN CREATIVE SALAD NCS01**
*(6-person minimum)*

Cumin & coriander spiced grilled chicken medallion
Oven roasted lemon herbed salmon filet
Served with **Mediterranean Salad Setup**
Artichoke wedges, feta cheeses, portabella mushrooms
Grilled seasonal vegetables & tomatoes, olives, pepperoncini
Herbed cous cous salad
Garden Salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
19.59 Per person

**CALIFORNIA CLASSIC COBB SALAD NCS03**
*(6-person minimum)*

Diced chicken tossed with hint of basil pesto & herbs
Served with **All American Salad Setup**
Diced arrangement of peppers, sliced eggs, avocados, cucumbers
Tomatoes, carrots, roasted corns
Steamed red potato salad
Garden Salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
16.59 Per person

**CLASSIC NEW YORK DELI PLATTER NSW07**

Artfully displayed arrangements of
Smoked Turkey Breast, Ham, Roasted Beef, Grilled Chicken Breast
Salami, Mortadella, White Tuna Salad, Tarragon Chicken Salad & egg salad
Swiss cheese, Cheddar Cheese, Provolone Cheese & American Cheese
Green Leaf Lettuce, Tomato, Red Onion & Deli Pickles
Freshly baked of bread assortment basket
Pasta salad of the day
Garden salad
Cookies & Brownies
165.00 Per set
(Serves up to 10)

**SICILIAN ANTIPASTO SETUP NCS02**
*(6-person minimum)*

Lemon herbed grilled chicken medallion
Spiced & grilled tender beef flank steak
Served with **Antipasto Setup**
Artichoke wedges, feta cheeses, portabella mushrooms
Grilled seasonal vegetables & tomatoes, olives, pepperoncini
Oven roasted red bliss potato wedges
Garden Salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person
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1750 Pennsylvania Ave. NW Washington, DC 20006

## PASTA BAR

**RED & WHITE ITALIA PS01**  
(10-person minimum)  
Grilled chicken & salmon with artichoke, tomatoes & capers  
Four cheese tortellini tossed with white wine sauce  
Grilled vegetables stack with balsamic reduction  
Garden salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
18.99 Per person

**BAKED ZITI & ITALIAN SAUSAGE PS04**  
(10-person minimum)  
Italian – American classic baked ziti  
Oven roasted spiced Italian sausage & pepper  
Parmesan cheese, Kalamata olive & peppercinni  
Caesar salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
15.99 Per person

**RED & WHITE ITALIA PS01**

**What is your favorite?**

**Cavatappi**  
The tight spiral locks-in the flavor, allowing the shape to pair with both simple and sophisticated sauces

**Egg Noodles**  
This size of Egg Noodle can be baked, tossed in soups or salads, or topped with cream, tomato, cheese or meat sauces.

**RED & WHITE ITALIA PS01**

**WISCONSIN MACARONI BAR PS02**  
(10-person minimum)  
Sliced flank steak & grilled chicken with celery, caper & leek  
Classic cheese macaroni  
Steamed vegetable medley  
Garden salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
18.59 Per person

**CHICKEN LINGUINI PS07**  
(10-person minimum)  
Lemon herbed grilled chicken on bed of marinara topped with spinach, caper & tomato  
Linguini pasta tossed in white wine sauce & fresh basil  
Oven roasted vegetable medley  
Caesar salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
16.59 Per person

**WISCONSIN MACARONI BAR PS02**

**Farfalle**  
Bow Ties brighten any meal with their interesting shape.

**Fettuccine**  
This thick ribbon-like pasta is often paired with thick meat-based sauces.

**THREE KINGS PS09**

**Penne**  
Penne complement virtually every sauce and are exceptional when paired with a chunky sauce.

**Baked Ziti & Italian Sausage PS04**

**Rotini**  
Rotini’s twisted shape holds bits of meat, vegetables and cheese, so it works well with any sauce.

**MEDITERANEAN PASTA BAR PS08**  
(10-person minimum)  
Cumin & coriander spiced steak & chicken in mushroom Marsala sauce  
Vegetable pasta gratin  
Grilled asparagus spear & charred tomato  
Garden salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
18.99 Per person

**SPAGETTI & MEATBALL PS03**  
(10-person minimum)  
Classic spaghetti tossed with cheese marinara  
Served with oven roasted meatball  
Parmesan cheese, Kalamata olive & peppercinni  
Caesar salad  
Freshly baked cookies & brownies  
Toasted garlic bread wedge  
14.99 Per person

**MEDITERANEAN PASTA BAR PS08**

**Spaghetti**  
America’s favorite shape, Spaghetti is the perfect choice for nearly any sauce, or it can be used to make casseroles or stir-fry dishes.

**Ziti**  
A medium-sized, tubular pasta shape, Ziti is perfect for chunky sauces and meat dishes.

**MEDITERANEAN PASTA BAR PS08**

**Vermicelli**  
Slightly thinner than Spaghetti, Vermicelli is good topped with any sauce, or as a salad or stir-fry ingredient.
KEY WEST CHICKEN, BEEF & SHRIMP TRIO NRT01
(Room temp. - 10person min. / Hot – 20-person min.)
Lemon herbed grilled chicken, spiced sliced flank steak & jumbo shrimp
Topped with oven roasted corn relish
Roasted red bliss potatoes
Grilled seasonal vegetables with extra virgin olive oil & balsamic vinegar
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
20.99 Per person
(Above menu served Hot +4.00)

CALIFORNIA CLASSIC COBB SALAD NRT02
(6-person minimum)
Diced chicken tossed with hint of basil pesto & herbs
Served with
ALL AMERICAN SALAD SETUP
Diced arrangement of peppers, sliced eggs, avocados, cucumbers
Tomatoes, carrots, roasted corns
Steamed red potato salad
Garden Salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
16.59 Per person

FILET OF BEEF TENDERLOIN & CHICKEN NRT03
(6-person minimum)
Spiced grilled beef tenderloin & lemon herb chicken
Topped with
Wild mushroom, pepper & tomato relish
Vegetable cous cous salad
Grilled asparagus tossed with fresh herbs and oil
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
23.99 Per person

MONTREAL BEEF & CHICKEN SKEWER NRT04
(6-person minimum)
Grilled beef tenderloin & chicken skewers with Montreal spice blend
Herbed saffron rice salad
Steamed broccoli & tomato
Caesar salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person
(Above entrée with chicken only 16.59)
CONTINENTAL ROOM TEMPERATURE

**BLACKENED CAJUN CHICKEN & SALMON FILET NR10**
(6-person minimum)
Classic cajun chicken & salmon with orange cucumber yogurt relish
   Oven roasted red bliss potato medley
   Grilled asparagus spears
   Field Green Salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.99 Per person

**SANTA FE CHICKEN SALAD NRT11**
(6-person minimum)
Grilled chicken strip tossed with tomatoes, black beans, red onions, cucumbers, corns & lime cilantro dressing
   Pasta salad of the day
   Caesar salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   14.99 Per person

**CREOLE STYLE CHICKEN & SHRIMP SKEWERS NRT13**
(6-person minimum)
Cajun crusted grilled chicken & shrimp skewers
   Wild rice salad with peppers, onions & fresh herbs
   Garden salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.99 Per person

**AUSTIN BBQ PICNIC NRT18**
(6-person minimum)
Grilled Hickory smoked BBQ chicken & flank steak
   Cajun russet potato wedge with side of sour cream
   Grilled vegetable medley
   Caesar salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.59 Per person

**CLASSIC NEW YORK DELI PLATTER NSW07**
Smoked Turkey Breast, Ham, Roasted Beef, Grilled Chicken Breast
   Salami, Mortadella, White Tuna Salad, Tarragon Chicken Salad
   Swiss cheese, Cheddar Cheese, Provolone Cheese & American Cheese
   Green Leaf Lettuce, Tomato, Red Onion & Deli Pickles
   Pasta Salad
   Garden Salad
   Freshly baked cookies & brownies
   165.00 Per set (Serves up to 10)

**PACIFIC SURF & TURF NRT15**
(6-person minimum)
Lime cilantro grilled chicken and butterflied jumbo shrimp
   Topped with fruit relish
   Wild rice salad
   Grilled asparagus and charred tomato wedge
   Garden salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.99 Per person

**NEW ENGLAND LUNCHEON TREAT NRT16**
(6-person minimum)
Montreal seasoned charred flank steak & grilled chicken
   Topped with white bean & tomato relish
   Vegetable orzo
   Steamed broccoli & pepper salad
   Caesar salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.59 Per person

**SAN FRANCISCO BAY NRT17**
(6-person minimum)
Honey – chipotle glazed chicken and salmon filet
   Topped with tomato & pepper relish
   Couscous salad
   Grilled vegetable medley
   Garden salad
   Freshly baked cookies & brownies
   Assortment of dinner rolls & parker house rolls
   18.99 Per person
**We offer**
- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

1750 Pennsylvania Ave. NW Washington, DC 20006

**MEDITERRANEAN ROOM TEMPERATURE**

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BALSAMIC CHICKEN SALAD NRT20</strong></td>
<td>14.99</td>
</tr>
<tr>
<td>(6-person minimum)</td>
<td></td>
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<tr>
<td>Chicken strips tossed with red onions, tomatoes, with balsamic dressing</td>
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<tr>
<td>Pasta salad of the day</td>
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<tr>
<td>Garden salad</td>
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<tr>
<td>Freshly baked cookies &amp; brownies</td>
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<tr>
<td>Assortment of dinner rolls &amp; parker house rolls</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Menu Item</th>
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<tbody>
<tr>
<td><strong>GREEK ORANGE CHICKEN SALAD NRT25</strong></td>
<td></td>
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<tr>
<td>(6-person minimum)</td>
<td>14.99</td>
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<tr>
<td>Grilled chicken strip tossed with mandarins, olives, feta cheese, basil</td>
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<tr>
<td>red onions &amp; orange vinaigrette</td>
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<tr>
<td>Vegetable orzo pilaf with fresh herbs</td>
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<tr>
<td>Garden salad</td>
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<tr>
<td>Freshly baked cookies &amp; brownies</td>
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<tr>
<td>Assortment of dinner rolls &amp; parker house rolls</td>
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<tr>
<th>Menu Item</th>
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</thead>
<tbody>
<tr>
<td><strong>PROVENCAL CHICKEN &amp; SALMON DUO NRT21</strong></td>
<td></td>
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<tr>
<td>(6-person minimum)</td>
<td>19.59</td>
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<tr>
<td>Grilled pesto glazed chicken and salmon topped with olive &amp; tomato</td>
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<tr>
<td>Vegetable orzo</td>
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<tr>
<td>Fresh mozzarella &amp; tomato</td>
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<tr>
<td>Garden salad</td>
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<tr>
<td>Freshly baked cookies &amp; brownies</td>
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<tr>
<td>Assortment of dinner rolls &amp; parker house rolls</td>
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<thead>
<tr>
<th>Menu Item</th>
<th>Price per person</th>
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<tbody>
<tr>
<td><strong>BARCELONA FESTIVAL TREAT NRT28</strong></td>
<td></td>
</tr>
<tr>
<td>(6-person minimum)</td>
<td>18.99</td>
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<tr>
<td>Pesto parmesan glazed grilled chicken &amp; salmon with olive relish</td>
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<tr>
<td>Wild rice salad</td>
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<tr>
<td>Steamed broccoli &amp; pepper salad</td>
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<tr>
<td>Garden salad</td>
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<thead>
<tr>
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<tbody>
<tr>
<td><strong>MADRID CHICKEN &amp; BEEF DUO NRT24</strong></td>
<td></td>
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<tr>
<td>(6-person minimum)</td>
<td>18.99</td>
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<tr>
<td>Lemon herbed grilled chicken &amp; spice grilled flank steak</td>
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<tr>
<td>Oven roasted red potato</td>
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<tr>
<td>Antipasto platters</td>
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<tr>
<td>Garden salad</td>
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<tr>
<td>Freshly baked cookies &amp; brownies</td>
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</thead>
<tbody>
<tr>
<td><strong>MEDITERANEAN FREESTIVAL NRT29</strong></td>
<td></td>
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<tr>
<td>(6-person minimum)</td>
<td>23.99</td>
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<tr>
<td>Cumin coriander spiced filet of beef tenderloin &amp; lemon herbed grilled chicken with wild mushroom relish</td>
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<tr>
<td>Pearl cous cous</td>
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<tr>
<td>Grilled asparagus &amp; charred tomato</td>
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<tr>
<td>Garden salad</td>
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<tr>
<td>Freshly baked cookies &amp; brownies</td>
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</table>
**We offer**

- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
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1750 Pennsylvania Ave. NW Washington, DC 20006

PAN ASIAN ROOM TEMPERATURE

**CHICKEN TERIYAKI RUSH NRT30**  
(6-person minimum)  
Grilled ginger teriyaki chicken medallion with Asian relish  
Asian style pasta with oven roasted vegetables  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
16.59 Per person

**NEW DELHI CURRY CHICKEN & SALMON FILET**  
NRT32  
(6-person minimum)  
Curry dusted grilled chicken & salmon with cucumber yogurt relish  
Basmati rice salad with peppers, onions & fresh herbs  
Steamed broccoli & tomato salad  
Garden Salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.99 Per person

**ARABIAN CHICKEN & SHRIMP KEBAB**  
NRT34  
(6-person minimum)  
Lime curry dusted grilled chicken & shrimp kebab  
Saffron basmati rice salad  
Grilled asparagus spear  
Garden Salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.99 Per person

**SAPPORO LUNCHEON GATHERING**  
NRT36  
(6-person minimum)  
Teriyaki glazed chicken & flank steak topped with Asian relish  
Angel hair noodle with soy ginger vinaigrette  
Tomato & corn salad  
Freshly baked cookies & brownies  
Caesar salad  
Assortment of dinner rolls & parker house rolls  
18.59 Per person
**CONTINENTAL US HOT ENTRÉE**

**BALL PARK PICNIC NHT01**
(10-person Minimum)
Grilled Angus hamburgers
All beef hot dogs
Arrangements of lettuce, tomatoes, sliced red onions & cheeses
Ketchup, French mustard & relish
Spiced russet potato wedges
Cole slaw
Garden salad
Freshly baked cookies & brownies
Hamburger buns & hot dog rolls
16.99 Per person

**PULLED BBQ CHICKEN & BEEF NHT02**
(10-person Minimum)
Slow braised pulled chicken & beef flavored with hickory smoked BBQ
Red potato salads
Cole slaw
Garden salad
Assorted baked cookies & brownies
Assortment of dinner rolls & parker house rolls
17.99 Per person

**LOUISIANA CREOLE CHICKEN & SALMON DUO NHT03**
(10-person Minimum)
Cajun spiced chicken & salmon fillet with zucchini, peppers & herbs
Buttered rice pilaf
Steamed butter corn
Caesar salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
19.59 Per person
(Above entrée with chicken only: 16.59)

**NEW ORLEANS CHICKEN & JUMBO SHRIMP NHT04**
(10-person Minimum)
Grilled chicken & tiger jumbo shrimp with tomatoes, capers & peppers
Wild rice pilaf
Steamed broccoli & pepper
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person

**SAN DIEGO LIME CILANTRO CHICKEN NHT05**
(10-person Minimum)
Lime cilantro scented grilled chicken
Buttered noodles
Buttered succotash
Coleslaw
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
16.59 Per person

**MARYLAND OVEN FRIED CHICKEN NHT07**
(10-person Minimum)
Classic fried bone-in chicken
Macaroni & cheese
Cole slaw
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
16.59 Per person

**CHESAPEAKE CRAB CAKE & OLD BAY CHICKEN NHT09**
(10-person Minimum)
Pan seared jumbo crab cake with old bay seasoned grilled chicken
Russet potato wedges
Broccoli & tomato salad
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
23.99 Per person
(Above entrée with crab cakes only 25.99)

**SOUTHERN TREAT NHT10**
(10-person Minimum)
Hickory BBQ pork spare ribs & blackened grilled chicken
Oven roasted Cajun seasoned red potato
Steamed corn
Caesar salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
19.99 Per person

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1750 Pennsylvania Ave. NW Washington, DC 20006

MEDITERRANEAN HOT ENTREE

PARIS CHICKEN AND SALMON DUO NHT20
(10-person Minimum)
Grilled chicken and salmon fillet with savory red pepper sauce
Vegetable pearl cous cous
Grilled Vine Ripe Tomatoes with Balsamic Drizzle
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
19.59 Per person

DIJON ROSEMARY CHICKEN & BEEF SKEWERS NHT21
(10-person Minimum)
Grilled chicken & beef skewers basted with rosemary mustard
Buttered rice pilaf
Asparagus spears with lemon herb oil drizzle
Caesar salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person

MADRID CHICKEN AU JUS NHT22
(10-person Minimum)
Grilled chicken topped with artisan mushrooms & red wine Au jus
Seasonal oven roasted vegetables with fresh herbs
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
16.59 Per person

PETITE FILET MIGNON & CHICKEN DUO NHT23
(10-person Minimum)
Grilled aged filet of beef tenderloin and chicken with artisan
mushrooms & red wine Au jus
Pearl cous cous with fresh herbs
Grilled seasonal vegetable arrangements
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
23.99 Per person

MEDITERRANEAN CHICKEN & SALMON DUO NHT25
(10-person Minimum)
Grilled chicken and salmon with artichokes, tomatoes & mushroom
Buttered rice pilaf
Oven roasted seasonal vegetables
Caesar salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person

MACEDONIA CHICKEN & SHRIMP SKEWERS NHT26
(10-person Minimum)
Cumin & coriander spiced grilled chicken and shrimp skewers Orzo
pilaf with diced vegetables
Grilled asparagus & charred tomatoes with balsamic basil vinaigrette
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.99 Per person

CHICKEN AND CRAB STUFFED JUMBO SHRIMP NHT27
(10-person Minimum)
Grilled chicken and shrimp stuffed with crab meat with artichoke sauce
Buttered saffron rice pilaf
String bean & pepper
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
21.99 Per person

SIMPLY THE BEST NHT08
(10-person Minimum)
Lemon herbed grilled chicken & flank steak with
celery, leek & mushroom sauce
Buttered rice pilaf
Oven roasted vegetables
Garden salad
Freshly baked cookies & brownies
Assortment of dinner rolls & parker house rolls
18.59 Per person
**We offer**

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CLASSIC ITALIAN HOT ENTRÉE

**SHRIMP & CHICKEN SCAMPI NHT30**
(10-person Minimum)
Sautéed chicken and shrimp strips with Lemon Burre Blanc  
Herbed Rice Pilaf  
Grilled seasonal vegetable  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
17.99 Per person

**CLASSIC LEMON CHICKEN & SHRIMP PICCATA NHT34**
(10-person Minimum)
Egg battered chicken breast in savory lemon caper chicken jus  
Buttered rice pilaf  
Golden roasted seasonal vegetables  
Caesar salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.59 Per person

**MILANESE CHICKEN WITH MUSHROOM RAVIOLI NHT31**
(10-person Minimum)
Grilled chicken with artichokes, capers & tomatoes  
Home style mushroom ravioli topped with basil marinara sauce  
Grilled Asparagus spears with lemon oil  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
16.59 Per person

**CLASSIC LEMON CHICKEN PICCATA NHT36**
(10-person Minimum)
Egg battered chicken breast in savory lemon caper chicken jus  
Buttered rice pilaf  
Golden roasted seasonal vegetables  
Caesar salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
16.59 Per person

**CHICKEN CACCIATORE NHT37**
(10-person Minimum)
Baked pasta with vegetables, chicken strips topped with provolone cheese baked until golden brown  
Caesar salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
15.99 Per person

**SPAGHETTI AND MEATBALL NHT32**
(10-person Minimum)
Classic spaghetti and meatball with marinara sauce  
Caesar Salad  
Freshly baked cookies & brownies  
Garlic breads  
14.99 Per person

**HOME STYLE MEAT LASAGNA NHT40**
(Serves up to 10)
Home styled classic lasagna in meat marinara sauce  
Garden salad  
Freshly baked cookies & brownies  
Garlic breads  
135.00 Per set
**Pan Asian Hot Entrée**

**Ying Yang Chicken & Beef NHT50**  
(10-person Minimum)  
Kong pao chicken and stir fried beef with Asian vegetables and garlic oyster sauce  
Vegetable fried rice  
Broccoli & tomato salad  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
17.99 Per person

**Thai Coconut Chicken & Salmon Duo NHT52**  
(10-person Minimum)  
Grilled chicken and salmon filet with savory coconut sauce  
Asian pan noodle tossed with roasted vegetables  
Seasonal oven roasted vegetable medley  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.99 Per person

**Suki Yaki Chicken & Beef Skewers NHT54**  
(10-person Minimum)  
Ginger teriyaki grilled chicken and beef skewers  
Basmati rice pilaf  
String bean, pepper & tomato salad  
Caesar salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.99 Per person

**Tex Mex Hot Entrée**

**Taco Fiesta Bar NHT60**  
(10-person Minimum)  
Diced spiced chicken with hint of lime and fresh cilantro  
Spiced ground beef tossed with fresh herbs  
Shredded lettuce, salsa, sour cream, monetary jack cheese, sliced jalapeno, guacamole  
Hard corn taco & soft tortilla wrap  
Rice pilaf with refried beans  
Freshly baked cookies & brownies  
18.99 Per person

**Make Your Own Chicken Fajita Station NHT61**  
(10-person Minimum)  
Sautééd cumin coriander spiced chicken strips tossed with fresh herbs and fajita marinade  
Served with  
Shredded lettuce, salsa, sour cream, monetary jack cheese, sliced jalapeno, guacamole  
Rice pilaf with refried beans  
Soft tortilla wrap  
Garden salad  
Freshly baked cookies & brownies  
16.99 Per person

**Make Your Own Chicken & Beef Fajita NHT62**  
(10-person Minimum)  
Sautééd cumin coriander spiced chicken & Angus beef strips tossed with fresh herbs and fajita marinade  
Shredded lettuce, salsa, sour cream, monetary jack cheese, sliced jalapeno, guacamole  
Rice pilaf with refried beans  
Soft tortilla wrap  
Garden salad  
Freshly baked cookies & brownies  
18.99 Per person

**San Antonio Chicken & Salmon Filet NHT63**  
(10-person Minimum)  
Grilled lemon herb spiced chicken & Oven roasted lime and cilantro salmon topped with sautéed pepper & tomatoes  
Black bean rice pilaf  
Oven roasted spiced seasonal vegetables  
Garden salad  
Freshly baked cookies & brownies  
Assortment of dinner rolls & parker house rolls  
18.99 Per person
**We offer**
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1750 Pennsylvania Ave. NW Washington, DC 20006

**RECEPTION A LA CARTE**

***Simple social***

**SLICED FRUITS, CHEESE & VEGETABLES CRUDITÉS**
Arrangement of seasonal fruits & berries with domestic cheese selections served with vegetables
- 79.00 (Serves up to 15) - NDS04A
- 159.00 (Serves up to 30) - NDS04B

**BRIE EN CROUTE WITH FRUITS & BERRIES ALC01**
Brie cheese stuffed with fruit chutney, wrapped in puff pastry baked golden brown. Served with Berries and side of crackers
- 90.00 (Serves up to 15)
  *48 hours' notice required

**SLICED FRUIT NDS02**
Arrangement of seasonal sliced fruit with berries and grapes
- 75.00 (Serves up to 15) - NDS02
- 150.00 (Serves up to 30) - NDS02B

**DOMESTIC CHEESE DISPLAY ALC02**
Artfully presented variety of cheese assortments served with side of sliced bread rounds & crackers
- 90.00 (Serves up to 15)

**MINIATURE FRENCH PASTRIES & FRUIT TARTS NDS05**
(10-person Minimum)
Bite sized mini pastry assortments, mini cupcakes & fruit tarts
- 4.99 per person (2 pieces per order)

**TRI COLOR TORTILLA CHIPS & SALSA ALC03**
Freshly prepared tri color tortilla chips served with side of house made guacamole & salsa
- 69.00 (Serves up to 20)
  *(Add Nacho dip 25.00)*

**MID-DAY GOURMET SNACK TREAT ALC04**
Arrangement of rice crispy treat, variety of nuts & granola bars
- 45.00 (Serves up to 15)

**HOUSE BAKED COOKIES & BROWNIE TREAT NDS03**
(5-person Minimum)
Assortments of jumbo cookies, blondies & brownies
- 3.99 per person

**MINIATURE TEA SANDWICH BITE ALC05**
Baked ham & Swiss
- Smoked turkey & provolone
- Roasted beef & cheddar
- Fresh mozzarella & sun dried tomato
- 65.00 (40 pieces)

**MINI PINWHEEL WRAP ALC06**
Arrangement of mini pinwheel wrap served with side of Pickles, ranch & mustard dip
- Smoked turkey, Roasted beef, Tuna, Ham
- 69.00 (28 pieces)

**CHOCOLATE COVERED STRAWBERRY ALC07**
Classic afternoon holiday treat made from fresh strawberry covered with dark chocolate.
- 4.99 Each (1 dozen min. order)

**GOURMET WHOLE CAKE NDS12**
*Choice of Pre – sliced (12-14 slices) or whole cake:
- German Chocolate cake, Carrot cake, Fudge cake, Strawberry shortcake, cheese cake
- 50.00 Per cake

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Breakfast          Lunch          Dinner          Reception          Full service Event          And more...
**We offer**
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1750 Pennsylvania Ave. NW Washington, DC 20006

**RECEPTION A LA CARTE**

***Chicken***

**PETITE CHICKEN TENDER BITE ALC11**
Panko breaded crispy chicken bite served with honey mustard
85.00 (50 pieces)

**PERFECT CHICKEN SLIDER ALC12**
Petite lemon herbed chicken medallion slider served with side of jalapeno, peppercinni & lemon aioli
70.00 (24 pieces)

**PARMESAN CRUSTED CHICKEN TENDER BITE ALC13**
Parmesan encrusted chicken bite served with honey mustard
85.00 (50 pieces)

**COCONUT CRUSTED CHICKEN TENDER BITE ALC14**
Coconut Panko breaded chicken bite served with honey mustard
85.00 (50 pieces)

**MEDITERRANEAN CHICKEN PUFF ALC15**
Cumin & coriander spiced diced chicken wrapped in puff pastry, baked until golden brown
69.00 (30 pieces)

**MEDITERRANEAN SPICED CHICKEN SKEWERS ALC16**
Grilled petite chicken skewer with hint of Mediterranean cumin & coriander spice
89.00 (40 pieces)

**WILD WILD WINGS ALC17**
**Choice of your favorite wing**
**SERVED WITH SIDE OF BLUE CHEESE DIP**
- Buffalo hot wings
- BBQ chicken wing
- Asian teriyaki chicken wing
65.00 (50 pieces)

**CHICKEN SATAY ALC18**
Chicken marinated in Asian spices on bamboo skewer with Thai peanut sauce
55.00 (30 pieces)

**CHICKEN QUESADILLA ALC19**
Classic chicken, vegetable & Monterey cheese stuffed tortilla wedges served with side of salsa & jalapeno
60.00 (30 pieces)

**CHICKEN WELLINGTON ALC20**
Pan seared diced chicken breast tossed with Dijon mustard wrapped in puff pastry baked until golden brown
89.00 (40 pieces)

**CURRY CHICKEN PUFF ALC21**
Savory chicken bits wrapped in puff pastry baked until golden brown, served with yogurt dip
69.00 (30 pieces)
1750 Pennsylvania Ave. NW Washington, DC 20006

**RECEPTION A LA CARTE**

***Beef & Sausage***

**DIJONAISE BEEF WELLINGTON ALC31**
Pan seared diced beef tossed with wild mushroom duxelle, wrapped in puff pastry
89.00 (40 pieces)

**GRILLED FILET OF BEEF TENDERLOIN SKEWERS ALC32**
Grilled petite filet mignon skewers with peppers and onions with sea salt and Mediterranean spice
95.00 (35 pieces)

**BEEF EMPANADAS ALC33**
Classic house-made miniature Spanish beef turnover flavored with cumin and coriander spice blend
89.00 (40 pieces)

**GINGER CILANTRO BEEF RICE CREPE ALC34**
Savory lime cilantro scented beef rice crepe with angel hair noodle, avocado, shitake mushroom
79.00 (40 pieces)

**MINIATURE HAMBURGER SLIDER ALC35**
Petite grilled Angus beef slider topped with cheese served on mini parker house roll
65.00 (2 dozen)

**BEEF SATAY ALC36**
Grilled beef marinated in Asian spices on bamboo skewer with Thai peanut sauce
65.00 (30 pieces)

**TERIYAKI BEEF RICE CREPE ALC37**
Classic Asian rice crepe stuffed with beef tenderloin slice, ripe mango, avocado slice with angel hair noodle
79.00 (40 pieces)

**BBQ MEATBALL ALC38**
Oven roasted meatball tossed with hickory BBQ sauce
75.00 (100 pieces)

**SWEDISH MEATBALL ALC39**
Oven roasted meatball with beef Au Jus cream & hint of tarragon
79.00 (100 pieces)

**TERIYAKI MEATBALL, ALC40B**
Savory oven roasted meatball with ginger teriyaki glaze
75.00 (100 pieces)

**CAJUN CHORIZO CANAPÉ ALC40**
Savory Biscuits round topped with sautéed chorizo, peppers, onions & cheddar cheese
75.00 (35 pieces)

**BACON FONTINA STUFFED MUSHROOM ALC41**
Oven baked mushroom cap topped with savory cheese, bacon, peppers & sundried tomato
95.00 (45 pieces)

**MARINATED ANTIPASTO SKEWERS ALC42**
Miniature skewers with Genoa salami, smoked turkey, Pepperoni, kalamata olives & feta cheese
70.00 (30 pieces)
**We offer**
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**RECEPTION A LA CARTE**

***Seafood***

**JUMBO SHRIMP COCKTAIL** ALC51
Steamed jumbo Tiger shrimp served with side of cocktail sauce & lemon wedges
2.00 per piece (35pc. Minimum)

**CHESAPEAKE BAY LUMP CRAB CAKE** ALC52
Miniature lump crab cake topped with old bay and served with side of lemon wedges and garlic
129.00 (50 pieces)

**PACIFIC RIM SHRIMP PUFF** ALC53
Lime curry scented tiger shrimp wrapped in puff pastry and baked until golden brown
85.00 (35 pieces)

**LIME CURRY LUMP CRAB PUFF** ALC54
Lump crabmeat flavored with hint of lime and curry wrapped in puff pastry
89.00 (40 pieces)

**SHRIMP LAGOON** ALC55
Crispy wonton wrappers filled with ginger scallion shrimp with side of sweet & sour dip
70.00 (35 pieces)

**COCONUT SHRIMP** ALC56
Panko crusted jumbo tiger shrimp served with side of orange remoulade
89.00 (40 pieces)

**CRAB CAKE SLIDER** ALC63
Chesapeake crab cake slider with touch of lemon aioli
89.00 (25 pieces)

**TROPICAL PINEAPPLE SHRIMP SKEWER** ALC57
Island style jumbo shrimp skewer prepared with orange jerk sprinkle
89.00 (40 pieces)

**CAJUN SALMON STICK** ALC58
Miniature Cajun spice dusted Atlantic salmon stick served with orange remoulade
89.00 (40 pieces)

**SHRIMP SPINACH DIP** ALC59
Appetizing flavorful shrimp and spinach dip served with side of toasted crostini wedges
75.00 (Serves up to 20)

**MARYLAND CRAB DIP** ALC62
Savory crab dip prepared with savory blend of cheese, artichoke wedges & spinach served with side of toasted focaccia bread slice & pita wedge
90.00 (Serves up to 20)
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**RECEPTION A LA CARTE**

***Vegetarian***

**FRESH MOZARELLA & TOMATO CANAPÉ ALC71**
Diced fresh mozzarella and tomato tossed with fresh basil pesto served on a baked phyllo cup
65.00 (35 pieces)

**WILD MUSHROOM DUXELLE PUFF ALC73**
Classic mushroom duxelle flavored with hint of parmesan and basil wrapped in puff pastry baked until golden brown
75.00 (40 pieces)

**HUMMUS & PITA WEDGES ALC74**
House prepared classic hummus dip served with side of toasted pita wedge basket
50.00 (Serves up to 20)

**VEGETARIAN SPRING ROLL ALC75**
Flaky fried Asian spring roll prepared with shredded cabbage, cilantro, onion served with side of cilantro soy dip
65.00 (40 pieces)

**DEVILED EGG ALC76**
Classic deviled egg topped with paprika & green onion
75.00 (50 pieces)

**SIX LAYERED DIP ALC77**
Layered dip of guacamole, salsa, Monterey Jack cheese, jalapeno, refried bean & sour cream served with tri color tortilla chips
75.00 (Serves up to 20)

**VEGETABLE STUFFED MUSHROOM ALC78**
Oven roasted jumbo mushroom stuffed with diced vegetable topped with mozzarella cheese baked until golden brown
79.00 (40 pieces)

**PETITE QUICHE BITE ALC79**
Bite sized quiche in phyllo cup served with side of dijonaise dip
60.00 (50 pieces)

**ARTICHOKE & WILD MUSHROOM FONDUE ALC80**
Savory cheese fondue blended with oven roasted artichoke wedges and sautéed spinach. Served with side of toasted foccacia slices and pita wedges
75.00 (Serves up to 20)

**SPINACH & ARTICHOKE DIP ALC81**
Cheese fondue prepared with sautéed spinach, pepper & artichoke served with side of toasted foccacia bread slice & pita wedge
75.00 (Serves up to 20)

**BRUSCHETTA TRIO ALC82**
Artfully displayed olive & caper tapenade, basil tomato & fresh mozzarella, white cannellini bean served with of toasted foccacia
89.00 (Serves up to 20)

**SOFT PREZEL BITE ALC83**
Freshly oven baked salted pretzel served with mustard dip
65.00 (2 dozen)
**We offer**
- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

1750 Pennsylvania Ave. NW Washington, DC 20006

**Themed Reception**

**Asian Diplomat NTR01**
(25-person minimum)
Sliced fruits & berries, domestic cheese & vegetables crudité

- Ginger cilantro beef rice crepe
  Savory lime cilantro scented beef rice crepe with angel hair noodle, avocado, and shiitake mushroom

- Coconut crusted chicken tender bite
  Coconut Panko breaded crispy chicken bite served with honey mustard

- **Vegetarian spring roll**
  Flaky fried Asian spring roll prepared with shredded cabbage, cilantro

- **Pacific Rim shrimp puff**
  Lime curry scented tiger shrimp wrapped in puff pastry

- **Beef Satay**
  Grilled beef marinated in Asian spices on Thai peanut sauce
  $15.99 Per person

**International Friendship NTR04**
(25-person minimum)
Sliced fruits & berries, domestic cheese & vegetables crudité

- **Shrimp salsa Fiesta**
  Zesty shrimp tossed with avocado, cucumber, tomato, red onion served with side of tortilla chip

- **Chicken Satay**
  Chicken marinated in Asian spices with Thai peanut sauce

- **Dijonaise beef wellington**
  Seared diced beef tossed with wild mushroom wrapped in puff pastry

- **Chesapeake Bay lump crab cake**
  Miniature lump crab cake topped with old bay and served with side of lemon wedges and garlic

- **Wild mushroom duxelle puff**
  Classic mushroom duxelle flavored with hint of parmesan and basil wrapped in puff pastry
  $15.99 Per person

**All American Classic NTR03**
(25-person minimum)
Sliced fruits & berries, domestic cheese & vegetables crudité

- **BBQ chicken wing**
  Hickory BBQ chicken wing served with side of celery sticks & ranch

- **Cheesy cheese puff**
  Savory puff pastry filled with monetary cheese & herbs baked until golden brown

- **Chesapeake Bay lump crab cake**
  Miniature lump crab cake topped with old bay

- **Miniature hamburger slider**
  Petite grilled Angus beef slider topped with cheese served on mini Parker House roll

- **Shrimp spinach dip**
  Savory shrimp and spinach dip served with side of toasted crostini
  $15.99 Per person

**Mediterranean NTR05**
(25-person minimum)
Sliced fruits & berries, domestic cheese & vegetables crudité

- **Mediterranean spiced chicken skewers**
  Grilled petite chicken skewer with hint of Mediterranean cumin & coriander spice

- **Grilled filet of beef tenderloin skewers**
  Grilled petite filet mignon skewers with peppers and onions with sea salt and Mediterranean spice

- **Lime Curry Lump Crab Puff**
  Lump crab meat flavored with hint of lime and curry wrapped in puff pastry

- **Wild mushroom puff**
  Flaky puff pastry filled with wild mushroom duxelle baked until golden brown

- **Artichoke & wild mushroom fondue**
  Savory cheese fondue blended with oven roasted artichoke wedges and sautéed spinach. Served with side of toasted pita
  $15.99 Per person
**We offer**
- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

1750 Pennsylvania Ave. NW Washington, DC 20006

***CREATE YOUR OWN RECEPTION***

<table>
<thead>
<tr>
<th>DOWNTOWN SOCIAL</th>
<th>ELEGANT EVENING</th>
<th>CASUAL AFTERNOON</th>
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<tbody>
<tr>
<td><strong>VEGETARIAN</strong></td>
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<tr>
<td>Fruit, Cheese and Vegetable platter</td>
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<tr>
<td>Vegetarian Spring Rolls</td>
<td>Wild mushroom puff</td>
<td>Assortments of Mini Canapé</td>
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<tr>
<td>Spinach &amp; Artichoke Fondue</td>
<td>Marinated Antipasto skewers</td>
<td>Assortments of Mini Tea Sandwich</td>
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<tr>
<td>Hummus &amp; toasted pita wedge</td>
<td>Tortilla Chips with Salsa &amp; Guacamole</td>
<td>Stuffed Brie En Croute</td>
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<tr>
<td>Mozzarella stick with marinara dip</td>
<td>Vegetarian Quesadilla</td>
<td>Mozzarella &amp; tomato skewers</td>
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<tr>
<td>Vegetable stuffed mushroom</td>
<td>Vegetarian Rice Crepes</td>
<td>Miniature quiche bite</td>
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<tr>
<td>Savory cheese puff</td>
<td>Deviled egg</td>
<td>Nacho cheese dip with tortilla chips</td>
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<tr>
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<tbody>
<tr>
<td>BBQ chicken Wing</td>
<td>Chicken Satay with Peanut Sauce</td>
<td>Miniature Chicken slider</td>
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<tr>
<td>Louisiana Hot Wing</td>
<td>Curry chicken Puff</td>
<td>Cajun Chorizo canapé</td>
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<tr>
<td>Chicken Tender bite</td>
<td>Miniature Lemon chicken Skewer</td>
<td>Bacon Fontina stuffed mushroom</td>
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<tr>
<td>Chicken wellington</td>
<td>Chicken quesadilla</td>
<td>Ham &amp; cheese turnover</td>
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<tr>
<td>Honey Hoisin chicken wing</td>
<td>Pigs in blanket</td>
<td>Chorizo &amp; pineapple skewers</td>
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<tr>
<td>Chicken empanade</td>
<td>Swedish Meatballs</td>
<td>Grilled chicken slider</td>
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<tr>
<td>Rosemary Beef Wellington</td>
<td>Filet of Beef Skewer</td>
<td>Beef rice crepe</td>
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<tr>
<td>BBQ Meatball</td>
<td>Sweet &amp; sour meatball</td>
<td>Sausage &amp; cheese stuffed mushroom</td>
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<tr>
<td>Beef Empanada</td>
<td>Teriyaki meatball</td>
<td>Antipasto skewers</td>
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<td>Hamburger slider</td>
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<tr>
<td>Crab Puff w. Old Bay Dip</td>
<td>Cocktail Shrimp</td>
<td>Shrimp rice crepe</td>
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<tr>
<td>Lime cilantro shrimp puff</td>
<td>Coconut Crusted Shrimp</td>
<td>Smoked salmon Canapés</td>
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<td>Shrimp spinach dip</td>
<td>Tropical Shrimp skewers</td>
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<td>Shrimp satay</td>
<td>Savory crab puff</td>
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**15.99 Per person**

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**16.99 Per person**

**17.99 Per person**
**We offer**

- Beer/Wine & Full bar/Cocktail
- Equipment & Linen
- Bartender & Server

**GLUTEN FREE & LIGHT FARE**
*Served as individual box lunch*

**GLUTEN FREE LEMON CHICKEN SALAD GFH01**
Garden salad topped with lemon herbed grilled chicken
14.99 Per person

**SEASIDE GLUTEN FREE DELIGHT GFH02**
Cumin coriander spiced chicken & salmon
17.99 Per person

**RANCH GLUTEN FREE DELIGHT GFH03**
Grilled Montreal steak & chicken topped with corn relish, asparagus
17.59 Per person

**LIGHTER SIDE QUICK SERVING GFH04**
Grilled chicken served with grilled asparagus & rice salad
14.99 Per person

**EAST & WEST GFH06**
Grilled steak & chicken, rice & vegetable of the day
17.59 Per person

**VEGETARIAN ENTRÉE**
*Served as individual box lunch*

**ASIAN TOPIC NVT01**
Pan seared tofu sliced topped with sautéed mushroom, corn, tomato
topped with ginger teriyaki jus
Served with side of rice pilaf, oven roasted vegetables
15.99 Per person

**MEDITERRANEAN LITE NVT02**
Cumin & coriander scented grilled tofu
Topped with peppers & onion
Served with side of pearl cous cous, grilled vegetables
15.99 Per person
*suitable for vegan entrée*

**TEX-MEX DELIGHT NVT03**
Grilled vegetable skewers
Served with side of roasted potato
15.99 Per person
*suitable for vegan entrée / Gluten free entrée*

**GLUTEN FREE LUNCHEON DIET NVT05**
Garden salad topped with grilled seasonal vegetable
15.99 Per person
*suitable for vegan entrée / Gluten free entrée*