

Continental Breakfast

The Classic, \$44

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries (GF) (VG)
- Parfaits | House Made Granola | Greek Yogurt | Fresh Berries | Honey
- Baked Goods | Croissants | Danish | Muffins | Fruit Preserves | Butter (V)
- Mayflower Banana Bread
- Assorted Yogurts (GF)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

The Deluxe, 49

- Juices | Orange | Apple | Cranberry | Grapefruit
- Fresh Cut Seasonal Fruits & Berries (GF) (VG)
- Baked Goods | Croissants | Danish | Muffins | Bagels | Fruit Preserves | Cream Cheese | Butter (V)
- Mayflower Banana Bread
- Parfaits | House Made Granola | Greek Yogurt | Fresh Berries | Honey (GF) (V)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

Chef Crafted Daily Additions to the Deluxe:

- Monday- English Muffin | Turkey Sausage | Egg | White Cheddar
- Tuesday & Saturday- Crustless Quiche | Onion | Potato (GF)
- Wednesday & Sunday- Croissant | Ham | Egg | Cheese
- Thursday- Frittata | Spinach | Swiss (GF)
- Friday- Crustless Quiche | Swiss | Bacon (GF)

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

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Plated Breakfast

Traditional, 45

- Cage Free Scrambled Eggs | Applewood Smoked Bacon | Sausage | Home Fries (GF)

Orange French Toast, 44

- Chicken Apple Sausage | Maple Syrup | Fresh Cream

Roasted Tomato Egg White Frittata, 44

- Wilted Spinach | White Cheddar | Home Fries (GF)

All Includes:

- Family Style Bakery Basket of Muffins, Croissants & Mayflower Banana Bread | Fresh Cut Fruit for the Table | Orange Juice | La Colombe Coffee | Decaf & Herbal Teas

~~~ Kosher meals are available ~~~

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# Breakfast Buffet

## Essential, 58

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries | Assorted Yogurts (GF) (V)
- Baked Goods | Croissants | Danish | Muffins | Fruit Preserves | Butter (V)
- Mayflower Banana Bread
- Steel Cut Oatmeal | Raisins | Brown Sugar | Honey (GF) (V)
- Cage Free Scrambled Eggs (GF)
- Applewood Smoked Bacon (GF)
- Chicken Apple Sausage (GF)
- Skillet Potatoes | Onions | Peppers (GF) (VG)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Mind | Body | Soul, 56

- Freshly Squeezed Orange Juice
- Infused Water | Honeydew – Blueberry | Citrus – Cucumber
- Fresh Cut Seasonal Fruits (GF) (VG)
- Baked Goods | Whole Wheat Croissants | Bran Muffins | Fruit Preserves | Butter (V)
- Steel Cut Oatmeal | Berries | Nuts | Brown Sugar | Dried Cranberries (GF) (VG)
- Assorted Yogurts (GF) (V)
- Cage Free Scrambled Egg Whites (GF)
- Chicken Apple Sausage (GF)
- Roasted Sweet Potato | Kale (GF) (VG)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Indulge, \$60

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries | Assorted Yogurts (GF) (V)
- Overnight Oats | Dried Apricots | Gogi Berries | Pistachios | Local Honey
- Baked Goods | Bagels | Danish | Muffins | Fruit Preserves | Butter | Cream Cheese (V)
- Cage Free Scrambled Eggs (GF)
- Blueberry Granola Buttermilk Tarts | Maple Syrup
- Breakfast Potato Casserole | Scallions | High Country Aged Cheddar
- Applewood Smoked Bacon
- Pork Sausage Links
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Brunch, 71

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits | Berries (GF) (VG)
- Cinnamon Rolls | Croissants | Muffins | Bagels | Fruit Preserves | Cream Cheese | Butter (V)
- Assorted Yogurts (GF) (V)
- Grilled Seasonal Vegetables | Chimichurri | Balsamic (GF) (VG)
- Bunch Salad | Tomato | Avocado | Cheddar Cheese | Pickled Onion | Herb Vinaigrette (GF) (V)
- Cage Free Scrambled Eggs (GF)
- Applewood Smoked Bacon (GF)
- Honey Roasted Chicken Thigh (GF)
- Maryland Crab Cakes | Mustard Sauce
- Skillet Potatoes | Onions | Peppers (GF) (VG)
- Milky Way Cake | Mini Eclairs | Red Berry Beignets
- Fresh Brewed Coffee | Decaf | Bigelow Teas

**(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan**

**All breakfast buffets are prepared for a minimum of 25 guests.**

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# Breakfast Enhancements | Displays | Stations

## Individual Items, Each

- Deep Dish Buttermilk Tarts | Blueberry, Granola | Banana, Walnut \$9 (V)
- Orange Infused French Toast | Butter | Maple Syrup \$10 (V)
- Mini Filled Muffins | Chocolate, Hazelnut | Mixed Berry \$8 (V)
- Warm Cinnamon Buns \$9 (V)
- Greek Yogurt Parfaits | Fresh Berries | House Made Granola \$9 (GF) (V)
- Morning Grain Bowls | Apple Infused Quinoa | Greek Yogurt | Fresh Fruit \$9 (GF) (V)
- Hard Boiled Eggs \$65 (per dozen) (GF)
- Pork Breakfast Sausage \$8 (GF)
- Breakfast Burrito | Egg | Onion | Sweet Peppers | Salsa | Cheddar \$11
- Croissant Sandwich | Ham | Egg | Cheese \$11
- English Muffin Sandwich | Egg White | Spinach | Red Pepper Pesto \$11

## Norwegian Smoked Salmon, 21

- Traditional Accompaniments | Bagels | Cream Cheese

## Omelet Station, 22

- Ham | Bacon | Shrimp | Tomato | Onion | Peppers | Spinach | Mushrooms | Cheddar Cheese | Jack Cheese | Salsa
- \$325 Chef Attendent Fee Per Station

## Belgian Waffles, 14

- Berries | Bananas | Fresh Cream | Butter | Maple Syrup

## Charcuterie & Cheese, 20

- Cured Meats | Local & Domestic Cheeses

## Hand Carved Smoked Bacon, 16

- Biscuits | Honey Mustard

## Bloody Mary & Mimosa Bar, 17 per Drink

- Premium Vodka, Sparkling Wine | Fresh Juices
- Bartender Fee is \$325 per Bartender for up to (3) Hours. Additional Hours: \$75 per Bartender. *One bartender is recommended per every 75 guests for all beverage service.*

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# Build Your Own Coffee Breaks

## Build Your Own Break (up to 1 hour)

Choice of (3) Savory or Sweet Items | \$29 per person

Choice of (4) Savory or Sweet Items | \$33 per person

## All Breaks Are For One Hour of Service & Include:

*Assorted Soft Drinks | Bottled Water | Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas*

### Morning

- Seasonal Whole Fruits (GF) (VG)
- Fresh Berries | Lemon Cream (GF) (V)
- Mini Quinoa Parfaits | Berries | Greek Yogurt (GF) (V)
- Buttermilk Tarts | Cranberry Apple | Banana Walnut (V)
- Breakfast Breads | Cinnamon Coffee | Lemon Yogurt (V)
- Assorted Breakfast Bars
- Assorted Greek Yogurts (GF) (V)
- Ham & Cheese Croissants
- Sausage & Cheddar Biscuits
- Smoked Salmon | Bagels | Classic Condiments

### Afternoon

- Domestic & Imported Artisan Cheeses | Fruit | Water Crackers (V)
- Artisan Charcuterie | Mustards | Cornichons | Baguette
- Hummus | Garlic Naan | Seasonal Vegetables (VG)
- Vegetable Crudité Shooters | Buttermilk Ranch (GF) (V)
- Soft Pretzel Bites | Mustards | Ranch | Chocolate | Caramel (V)
- Chips & Queso | Pico de Gallo (V)
- Build Your Own Trail Mix (V)
- Novelty Ice Cream Treats (V)
- Assorted Granola Bars (V)
- Individual Bags of Chips (GF) (VG)
- Individual Bags of Popcorn (GF) (VG)
- Individual Bags of Trail Mix (V)
- Individual Bags of Mixed Nuts (GF) (V)

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# Coffee Break Items

## \$70 per Dozen

- Assorted Muffins (V)
- Croissants (V)
- Chocolate Croissants (V)
- Scones | Preserves | Cream (V)
- Assorted Donuts (V)
- Assorted Bagels | Cream Cheese | Preserves (V)
- Cinnamon Buns (V)
- Chocolate Dipped Strawberries (GF) (V)
- Chocolate Chip Cookies (V)
- Brownies (V)
- Gluten-Free Brownies (GF)
- Blondies (V)
- French Macaroons (GF) (V) - \$72 per Dozen
- Assortment of Whole Fresh Fruit - \$72 per Dozen

## Assorted Items, Each

- Breakfast Sandwiches (variety) | \$11
- Individual Bags of Assorted Chips | \$7 (GF) (VG)
- Individual Bags of Trail Mix | \$7 (V)
- Assorted Granola Bars | \$7 (V)
- Individual Ice Cream Bars | \$9

## Beverages

- Freshly Brewed La Colombe Coffee | \$130 per Gallon
- Freshly Brewed La Colombe Decaffeinated Coffee | \$130 per Gallon
- Assorted Bigelow Hot Teas | \$130 per Gallon
- Individual Juices | \$7.50 Each
- Assorted Soft Drinks | \$7.50 Each
- Bottled Water | \$7.50 Each
- Assorted Sparkling & Still Waters | \$7.50 Each
- Assorted Kombucha Teas | Red Bull | \$9 Each
- Iced Tea or Lemonade | \$130 per Gallon

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# Continental Breakfast and Coffee Breaks Package

## Continental and Coffee Break Package, \$79

~~~ The package is prepared for a minimum of 25 guests ~~~

Continental Breakfast

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- Fresh Cut Seasonal Fruits & Berries (GF) (VG)
- House Made Granola | Greek Yogurt | Fresh Berries | Honey
- Baked Goods | Croissants | Danish | Muffins | Fruit Preserves | Butter (V)
- Mayflower Banana Bread
- Assorted Yogurts (GF)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

Mid Morning Break (Up to 1 Hour)

- Mayflower Banana Bread
- Fruit and Granola Bars
- Plain and Chocolate Mini Scones
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas
- Assorted Soft Drinks | Bottled Water

Afternoon Break (Up to 1 Hour)

- House Made Cookies | Brownies | Lemon Squares
- Make Your Own Trail Mix Includes:
Toasted Peanuts, Marcona Almonds, Sunflower Seeds, Mini M&M's®, Reeses Pieces®,
Chocolate-Covered Almonds, Dried Apricots, Golden Raisins, Dried Cherries
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas
- Assorted Soft Drinks | Bottled Water

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Themed Breaks

Morning Breaks (Up to 1 Hour)

Fit For You | \$28

- Bananas | Apples (GF) (VG)
- Greek Yogurt Parfaits | Fresh Berries | House Made Granola (GF) (V)
- Assorted Power Bars
- Hard Cooked Eggs | Herb Cream Cheese (GF)

Sweet Rush | \$27

- Fresh Cut Fruit | Honey Drizzle (GF) (V)
- Breakfast Breads | Chocolate Croissants (V)
- Apple Crumb Muffins (V)
- Peanut Butter Chocolate Smoothies (GF) (V)

Power-Up | \$28

- Chia Pudding Parfaits | Seasonal Fruit | Coconut (GF) (VG)
- Blueberry Oat Croquettes (V)
- Bran Muffins | Corn Muffins (V)
- Apple | Nutella | Almonds (GF) (V)

Coffee House | \$29

- Avocado Toast | Vine Ripe Tomato | Radish (VG)
- Spinach & Feta Croissants (V)
- Cinnamon Walnut Coffee Cake (V)
- Assorted Mini Scones | Cream | Preserves (V)

Afternoon Breaks (Up to 1 Hour)

Nuts & Cheese | \$27

- Sweet & Spicy Assorted Nuts (GF) (VG)
- Dried Fruits (GF) (VG)
- Fresh Berries (GF) (VG)
- Domestic & International Cheese | Artisan Crackers (V)

Energize | \$28

- Sliced Apples | Caramel | Peanut Butter (GF) (VG)
- Assorted Oat N' Energy Bars (V)
- Dark Chocolate Bark | Almonds | Craisins | White Chocolate (GF) (V)
- Assorted Fruit Yogurts (GF) (V)

Mediterranean | \$28

- Everything Bagel Dip | Pita Chips (V)
- Lemon Za'atar Hummus | Fresh Seasonal Vegetables (GF) (VG)
- Hazelnut Beignets | Red Berry Beignets (V)
- Assorted Baklava (V)

Cinematic | \$28

- DC Popcorn Bag Cheddar & Caramel Popcorn (GF) (VG)
- Mini Franks | Sauerkraut | Mustard
- Assorted Concessions Candy
- Root Beer | Cream Soda

All Breaks Are For One Hour Of Service & Include:

Assorted Soft Drinks | Bottled Water | Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas

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Lunch Buffets

Monday ~ The Chesapeake ~, 70

- Maryland Crab Chowder (Tomato Based) (GF)
- Corn Bread | Sweet Butter (V)
- Field Greens Salad | Carrots | Tomato | Corn | Cucumber | Lemon Dill Vinaigrette (GF) (VG)
- Honey Crisp Apple | Grape | Walnut | Green Goddess Salad (GF) (V)
- Potato & Caramelized Onion Salad | Celery | Parsley | Sour Cream (GF)
- Corned Beef Panini | Swiss Cheese | Cole Slaw
- Old Bay Braised Chicken | Pepper Gravy
- Maryland Style Crab Cakes | Lemon Butter
- Roasted Red Potatoes | Thyme | Parmesan (GF) (V)
- Almond Green & Wax Beans (GF) (VG)
- Individual Mousse Cups | Fruit Parfaits | Brownie Bites (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

Tuesday & Saturday ~ The District ~, 70

- Curry Lentil Soup (GF)
- Sweet Hawaiian Rolls | Sweet Butter (V)
- Sesame Ginger Salad | Rainbow Carrots | Broccoli | Pickled Red Onion | Wontons (VG)
- Street Corn Salad | Cucumber | Tomato | Queso Fresco | Cilantro Lime Vinaigrette (GF) (V)
- Ramen Noodle Salad | Cabbage | Bean Sprouts | Green Onions | Egg | Soy (V)
- Jasmine Rice | Coconut (GF) (VG)
- Garlic Roasted Brocolini | Chili (GF) (VG)
- Cauliflower Bánh Mi Baguette | Sriracha Aioli | Pickled Vegetables | Cilantro
- Braised Carne Asada Beef | Chipotle (GF)
- Miso Chili Salmon | Sesame (GF)
- Art Deco Petit Fours | Churros & Chocolate Sauce (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

Wednesday & Sunday ~ The Commonwealth ~, 70

- Chicken & Vegetable Soup (GF)
- Baby Spinach | Mushrooms | Roasted Fennel | Parmesan | Cornbread Croutons | Red Wine Vinaigrette (V)
- Romaine & Endive Salad | Sunflower Seeds | Grilled Artichokes | Feta Cheese | Cherry Tomatoes | Roasted Shallot Vinaigrette (GF) (V)
- Ancient Grain Salad | Dried Fruits | Almonds | Celery | Parsley | Lemon Dressing (GF) (VG)
- Virginia Ham on Mini Biscuit | Farmstead Cheese | Maple-Dijon
- Devils Backbone Vienna Lager Brined Chicken Breast | Apple-Cranberry Compote
- Pan Seared Rockfish | Tomato Butter Sauce
- Sweet Potato & Baby Kale Hash | Dried Cranberries | Goat Cheese
- Chocolate Covered Salted Virginia Peanut Clusters | Caramel Apple Tarts | (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

Thursday ~ Embassy Row ~, 70

- Creamy Tomato Tarragon Soup (GF) (V)
- Farro Salad | Feta | Cucumber | Smoked Tomato Vinaigrette (V)
- Wild Rice Salad | Cherries | Marcona Almonds | Apricots | Simple Herb Vinaigrette (GF) (VG)
- Mixed Greens Salad (GF) (VG)
- Herb Marinated Flank Steak (GF)
- Citrus Amish Chicken Breast (GF)
- Crispy Falafel (GF) (VG)

- Cilantro Basmati Rice
- Pinto Beans (GF) (VG)
- Edamame | Herb Marinated Tomato | Shaved Red Onion | Charred Corn | Cucumber (GF) (VG)
- Scallions | Kimchi (GF) (VG)
- Sriracha Crema (GF) (V) | Pico de Gallo (GF) (VG) | Charred Herb Vinaigrette (GF) (VG)
- Lemon Bars | Chocolate Meltaways | Marble Cheesecake Bites (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

Friday ~ The Penn Quarter ~, 70

- Hearty Garden Vegetable Soup (GF) (V)
- Assorted Artesian Silver Dollar Rolls
- Heirloom Tomato | Marinated Mozzarella Cheese | Baby Arugula | Balsamic Reduction
- Old Fashioned Potato Salad
- Garden Salad | Seasonal Vegetables | Crispy Shallots | Buttermilk Ranch & Red Wine Vinaigrette
- Blackened Pork Loin | Soy | Garlic | Honey
- Cornmeal Crusted Catfish | Black Bean Salsa | Lemons
- Barbeque Chicken Sandwich | Kaiser Roll | Crunchy Cabbage | Carrot Slaw
- Roasted Brussels Sprouts | Apples | Bacon
- Southern Baked Mac & Cheese
- Mini Pecan Pies | Carrot Cakes | Mini Cupcakes (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

~~~ *For sustainability we are featuring daily menus for hot buffets. If you prefer a different option A \$15 per person will be added* ~~~

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**A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People**

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## Additional Lunch Buffets

### Handcrafted Sandwich Buffet, 67

- Chef Crafted Soup Of The Day
- Nicoise Salad | Tuna | Egg | Tomato | Green Bean | Potato | Olive | Herb Dijon Vinaigrette (GF)
- House Made Macaroni Salad (V)
- Assorted Kettle Chips (GF) (VG)

#### A variety of gourmet sandwiches & wraps (Choose 3)

- Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato | Croissant
- Grilled Chicken Wrap | Green Goddess Dressing | Parmesan | Lettuce | Sun Dried Tomato Wrap
- Black Forest Ham | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll
- Roast Beef & White Cheddar Wrap | Horseradish Mayo | Lettuce | Tomato | Whole Wheat Wrap
- Tomato & Fresh Mozzarella Caprese | Basil Pesto | Lettuce | Focaccia Bread (V)
- Grilled Vegetable Wrap | Brown Rice | Lemon Za'atar Hummus | Spinach Wrap (VG)
- Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll
- House Baked Cookies | Baklava | Chocolate Chip Brownies (V)
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

~~~ Gluten-Free Bread Available Upon Request ~~~

Small Group Spread, \$60

~~~For groups of 25 guests or less~~~

- Soup du Jour
- Mixed Green Salad
- Assorted Pre-Made Sandwiches Including Chicken, Beef and Vegetarian
- Potato Chips
- Assorted Mini Pastries
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

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Box Lunch

To-Go Market Box Lunch, \$59

Includes:

- Assorted Soft Drinks
- Sea Salt Kettle Chips | Gala Apples | Chocolate Chunk Cookies

Choose Only One Salad for All Boxes

- Potato Salad (GF) (V)
- Couscous Salad (VG)
- Citrus Cole Slaw (GF) (V)

Choose One Handcrafted Sandwich Per Box (Choose Up To Three)

- Smoked Turkey | Swiss Cheese | Croissant
- Chicken | Fontina Cheese | Spinach | Cranberry Mustard | Ciabatta
- Rosemary Ham | Brie | Mesclun and Fig | Baguette
- Roast Beef | Cheddar | Horseradish Mayo | Oat Hoagie
- Tomato & Fresh Mozzarella Caprese | Basil Pesto | Lettuce | Baguette (V)
- Mediterranean Veggie | Hummus | Fucalc

~~~ Gluten-Free Bread Available Upon Request ~~~

**Select (3) sandwiches, there will be a charge of \$7 per person for each additional selection (GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan**

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## Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entrée Course | Dessert Course
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

## Salads / Starter Course

- **Baby Gem Salad** Cucumber | Tomato | Charred Corn | Pickled Radish | Feta | Sweet Onion Vinaigrette (GF) (V)
- **Kale Caesar Salad** Baby Kale | Radicchio | Herbed Croutons | Parmesan | Caesar Dressing (GF)
- **Summer Berry Salad** Baby Spinach | Almonds | Goat Cheese | Honey Lemon Vinaigrette (GF) (V)
- **Butter Lettuce Salad** Crumbled Blue Cheese | Bacon | Cherry Tomato | Chives | Creamy Buttermilk Dressing (GF) (V)

## Meats & Seafood

- **Apricot Glazed Chicken Breast** Herb Orzo | Grain Mustard | Spring Vegetables \$58
- **Bronzed Chicken Breast** Corn & Sweet Pepper Risotto | Brocolini (GF) \$59
- **Grilled Mahi Mahi** Mango Chutney | Coconut Rice | Sautéed Spinach (GF) \$65
- **Maryland Style Crab Cake** Sweet Corn Coulis | Rainbow Potatoes \$83
- **Rosemary Crusted Bistro Steak** Roasted Baby Potatoes | Dried Tomato | Haricot Vert | Pan Jus (GF) \$78
- **Seared Petit Filet Mignon** Whipped Yukon Gold Potato | Honey Carrots | Zucchini | Balsamic Reduction (GF) \$83

## Vegetarian Options

- **Grilled Ratatouille** Herbed Basmati Rice | Balsamic (V/GF) \$55
- **Roasted Romanesco Tomato** Pine Nuts | Wild Mushrooms | Parmesan (GF) \$55

## Desserts

- **Raspberry Vanilla Cheesecake** Summer Berries (V)
- **Strawberry Shortcake** Cream | Powdered Sugar (V)
- **Milky Way Mousse Cake** Devil's Food Cake | Vanilla Mousse (V)
- **Chocolate Ganache Cake** Berry Compote (GF) (V)
- **Tres Leches Cake** Whipped Cream | Chocolate Shavings (V)

~~~ Kosher Meals Available with Advanced Notice ~~~

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

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Plated Lunch ~ Fall | Winter Selections (October - March) ~

Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entrée Course | Dessert Course
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

Salads

- **Caramelized Pear Salad** Pickled Raisins | Radish | Almonds | Apple Cider Vinaigrette (GF) (VG)
- **Winter Greens Salad** Apricots | Dried Cranberries | Candied Walnuts | Blue Cheese | Maple Vinaigrette (GF) (V)
- **Spinach & Orange Salad** Mandarin Oranges | Pickled Red Onion | Pomegranate | Creamy Ginger Dressing (GF) (VG)
- **Fig & Fennel Salad** Baby Kale | Roasted Pecans | Herbed Ricotta | White Balsamic (GF) (V)

Meats and Seafood

- **Herb Roasted Chicken Breast** Creamy Mascarpone Polenta | Roasted Root Vegetables | Pommery Sauce \$58 (GF)
- **Crispy Braised Chicken Breast** Cauliflower Potato Puree | Caramelized Carrots | Sherry Jus \$59 (GF)
- **Tomato & Fennel Roasted Arctic Char** Green Beans | Caramelized Shallots | Lemon Thyme Butter Sauce \$65 (GF)
- **Brown Sugar Glazed Salmon** Lentil Cassoulet | Brussels Sprouts \$63 (GF)
- **Roasted Bistro Steak** Sweet Potato Risotto | Swiss Chard | Bordelaise Sauce \$78 (GF)
- **Grilled Marinated Flat Iron Steak** Roasted Garlic Whipped Potatoes | Shallot Jam | Thyme Mushrooms \$80 (GF)

Vegetarian Options

- **Forest Mushroom Ravioli** Caramelized Leeks | Pine Nuts | Ricotta Cream Sauce \$55 (V)
- **Roasted Vegetable Strudel** Sautéed Spinach | Balsamic Glaze \$55 (V)

Desserts

- **Lemon Meringue Tart** Butter Shortbread (V)
- **Tiramisu** Cinnamon Cream | Cocoa (V)
- **Crème Brûlée Cheesecake** Chantilly Cream (V)
- **Southern Red Velvet Cake** Cream Cheese | Berry Compote (V)

~~~ Kosher Meals Available with Advanced Notice ~~~

**(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan**

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# Red Wines

## Red Wine, per Bottle

- House Wine: Fontaniels Pinot Noir, Merlot and Cabernet Sauvignon | \$62
- Firesteed (Pinot), Oregon | \$85
- Chateau Ste. Michelle "Mimi" (Cabernet), Horse Heaven Hills | \$72
- Inscription (Pinot), Willamette Valley, Oregon | \$75
- Robert Hall Artesian Collection (Merlot), Napa Valley | \$80
- Austin By Austin Hope (Cabernet), Pasco Robles | \$73
- Far Niente Post & Beam (Cabernet), Napa Valley | \$98
- Parraduxx (Blend), Napa Valley | \$93

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# White Wines

## White Wine, per Bottle

- House Wine: Fontaniels Sauvignon Blanc, Chardonnay and Rosé \$62
- Craggy Range (Sauvignon Blanc), Martinborough New Zealand | \$73
- Eric Luis (Sancere), Loire Valley, France | \$99
- Bravium (Chardonnay), Russian River Valley | \$73
- Terra d'Oro (Pinot Grigio), California | \$75
- Goldschmidt Vineyards "Singing Tree" Chardonnay, Russian River Valley (Chardonnay), California | \$75
  
- Far Niente Post & Beam (Chardonnay), Napa Valley | \$105
- Jermann (Pinot Grigio), Friuli-Venezia Giulia, France | \$72
- AIX (Rose), Coteaux d'Aix-en-Provence, France | \$69
- Apollini Estate (Pinot Gris), Willamette Valley, Oregon | \$80

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# Sparkling Wines

## Sparkling, per Bottle

- Campo Viejo Cava Brut Reserve, Spain | \$62
- Jeio DOC (Prosecco), Italy | \$69
- Taittinger (Champagne), La Francaise, Reims, France | \$150

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# Hosted Bar (Beverages Charged on Consumption)

## Top Shelf Spirits, \$18

- Tito's Handmade Vodka | Appleton Signature Rum | Bombay Sapphire Gin | Courvoisier VS Cognac | Jack Daniels Tennessee Whiskey | Monkey Shoulder Scotch | Buffalo Trace Bourbon | Patron Silver Tequila | Combi Original Triple Sec | Carpano Classic Dry Vermouth and Rosso Vermouth

## Luxury Spirits, \$19

- Diplomatico Rum | Hendrick's Gin | Crown Royal Whiskey | Grey Goose Vodka | Hennessy Privilege VSOP Cognac | Jack Daniels Tennessee Whiskey | Macallan 12 Year Old Scotch | Knob Creek Bourbon | Casamigos Blanco Tequila | Combi Original Triple Sec | Carpano Classic Dry Vermouth and Rosso Vermouth

## All Bars Include

- Domestic Beer: Bud Light | Michelob Ultra | Sam Adams Boston Lager | Truly Wild Berry - \$11
- Imported and Micro Brew Beer: Port City Pale Ale | Corona Extra | Heineken | Senate - \$12
- Non-Alcoholic Beer: Heineken 0.0 | Fever-Tree Ginger Beer - \$8
- Fontaniels Sauvignon Blanc | Chardonnay | Rosé - \$62 per bottle
- Fontaniels Pinot Noir | Merlot | Cabernet Sauvignon - \$62 per bottle
- Sustainable Bottled Sparkling Mineral Water | Standard Bottled Water - \$7.50
- Red Bull | Sugar Free Red Bull - \$8
- Soft Drinks | Juice (Orange and Cranberry) - \$7.50
- Premium Cordials: Kahlua, Bailey's | Drambuie | Grand Marnier | Sambuca - \$22

**Bartender Fee is \$325 per Bartender for up to (3) Hours.**

**Additional Hours: \$75 per Bartender.**

**One Bartender is recommended per every 75 guests for all beverage service.**

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# Package Bar (Beverages Charged by the Hour)

## Per Guest

### Beer & Wine

- One Hour: \$27
- \$10 Per Person for Each Additional Hour

### Top Shelf

- One Hour: \$32
- \$15 Each additional Hour

### Luxury

- One Hour: \$37
- \$16 Each Additional Hour

**Bartender Fee is \$325 per Bartender for up to (3) Hours.**

**Additional Hours: \$75 per Bartender.**

**One bartender is recommended per every 75 guests for all beverage service.**

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# Cocktail Enhancements

## Bloody Mary Bar, \$18 (on consumption)

- Tito's Vodka with Bloody Mary Mix  
Old Bay seasoning, celery stalks, fresh horseradish, cracked black pepper, cheddar cheese and tomatillo skewers, lemon and lime wedges and tabasco sauce

## Mayflower's Signature Cocktails, \$18 (on consumption, choose 1)

- **Fall in Love:** Appleton Signature Rum | Orange Juice | Pineapple Juice | Grenadine | Orange Garnish
- **Mayflower White Sangria:** White Wine | Lillet | Grapefruit Juice | Simple Syrup | Club Soda
- **Blushing Bride:** Tito's Vodka | Sprite | Cranberry Juice | Grenadine | Cherry | Lime Garnish
- **Imperial 75:** Bombay Sapphire | Lemon Juice | Simple Syrup | Sparkling Wine
- **Royal Paloma:** Coconut Rum | Patron Silver Tequila | Grapefruit & Agave Juices
- **Call Me Old Fashioned:** Jack Daniels Tennessee Whiskey -or- Buffalo Trace Bourbon | Simple Syrup | Bitters | Cherry Garnish
- **Ever After:** Tito's Vodka | Lemonade | Iced Tea | Grenadine | Lime Garnish
- **Mayflower Bliss:** Tito's Vodka | Lemonade | Grenadine | Cherry Garnish
- **French Kiss:** Bombay Sapphire Gin | Lemon Juice | Sparkling Wine | Simple Syrup | Lemon Garnish
- **Lavender Elegance:** Appleton Rum | Lime Juice | Lavender Syrup | Club Soda | Lime Garnish

## Martini Bar, \$19 (on consumption, choose 3)

- **Italian:** Bombay Sapphire Gin | Campari | Tomoliva
- **Silver Bullet:** Bombay Sapphire Gin | Dewars Scotch | Lemon Twist
- **Imperial 75:** Bombay Sapphire | Lemon Juice | Simple Syrup | Sparkling Wine
- **Regal Royale:** Chambord | Blueberry Syrup | Sparkling Wine | Blackberry and Blueberry Garnish

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# Canapes

**(Must be Ordered in Quantities of 25), \$8.50 per Piece**

- Shrimp Cocktail (GF)
- Smoked Duck, Sour Cherry
- Smoked Salmon Mousse, Parmesan Crisp, Dill (GF)
- Truffle Chicken Salad with Candied Walnuts, Crostini
- Goat Cheese Peppadew, Pistachio, Honey (GF/V)
- Boursin Stuffed Dates (V)
- Anti-Pasto Skewer: Ciliegine Mozzarella, Tomato, Salami, Basil Leaf (GF)
- Curry Shrimp & Mango, Phyllo Crisp
- Ahi Poke, Japanese BBQ, Siracha mayo on Wonton
- Parma Ham & Melon, Balsamic Drizzle
- Roasted Tomato & Corn Bruschetta (VG/V)
- Purple Potato, Caviar and Crème Fraiche
- Bacon Lardon, Petite Herbed Biscuit, Blue Cheese, Apple Jam
- Tenderloin of Beef, Horseradish Cream, Red Onion Jam on Crostini

**(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan**

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# Hors D`oeuvres

(Must be Ordered in Quantities of 25), \$8.50 per Piece

- Vegetable Spring Roll, Thai Sweet Chili (VG)
- Vegetable Samosa, Cilantro Chutney (VG)
- Vegan Garden Tartlet (VG)
- Spanakopita (V)
- Raspberry & Brie (V)
- Risotto & Porcini Croquette (V)
- Halloumi and Vegetable Skewers (VG) (GF)
- Chicken Yakatori Skewers (GF)
- Maui Shrimp Spring Roll
- French Onion Boule, Parmesan
- Chorizo Stuffed Date, Bacon Wrap (GF)
- Fiery Beef BBQ Brisket & Bacon (GF)
- Miniature Beef Wellington, Cabernet Demi
- Lamb Gyro
- Malibu Coconut Shrimp, Orange Dipping Sauce
- Honey Sracha chicken Meatball

## Premium Selection (\$13.00 per Piece)

- Mini Maryland Crab Cakes, Lemon Caper Remoulade
- Grilled Baby Lamb Chops, Rosemary Demi (GF)

(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan

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# Stations

## **Poke Station, 33**

Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Dashi, Soy

Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Soy, Ginger

Assorted Root Vegetable Chips, Lotus Root Chips, Plantain Chips

## **Taco Tuesday Station, 27**

- Hard & Soft Tacos
- Braised Beef & Chicken
- Served with Sour Cream | Cheddar Cheese | Shredded Lettuce | Diced Tomatoes | Jalapenos | Radish | Guacamole | Refried Beans

## **Potato Bar, \$15**

- Yukon Gold Mashed Potato Bar
- Blue Cheese Crumbles, Cheddar Cheese, Peppercorn Bacon, Sauteed Shiitake Mushrooms, Caramelized Onions and Demi Glace
- Mashed Sweet Potato Bar
- Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream and Orange Zest Honey

## **Fried Rice and Noodle Station (Action), 30**

- Chow Mein Noodles | Szechwan Green Beans | Mixed Vegetables | Teriyaki Sauce
- Thai Fried Rice | Soy Ginger Glazed Salmon | Honey Sriracha Chicken
- *Requires an attendant up to (2) hours @ \$325 per attendant*

## **Maryland Style Crab Cakes & Grilled Garlic Shrimp Station, 39**

- Pan Seared Crab Cakes | Grilled Garlic Shrimp
- Creamy Cole Slaw, Baby Spinach, Old Bay Tartar Sauce

## **Dumplings & Bao Buns Station, 25**

- Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Sriracha Mushroom Bao Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce, Pickled Cucumber Salad

## **Slider Station, \$28 (Select ONLY Two)**

- BBQ Pulled Pork | House Made Slaw
- Crab Cake | Remoulade
- Angus Beef | Cheddar | Grilled Onion
- Fried Chicken | Spicy Mayo | Dill pickle
- Veggie Burger | Eggplant Hummus

## **Mac and Cheese Station, \$27**

- Five Cheese | Extra Sharp Cheddar | Parmesan | Fontina | Gruyere | Blue | Cavatappi Macaroni
- Seared Chicken & Slab Bacon
- Shrimp & Scallop

## **Carving Stations (Minimum of 50 Guests)**

- Pepper Seared Tenderloin of Beef | Onion Marmalade | Creamy Horseradish | \$35
- Carved Roast Tomahawk Steak Bone-In | Cabernet Reduction | Horseradish Cream | \$33
- Slow Roasted Turkey Breast | Mini Stuffing Muffins | Cranberry Marmalade | \$28

- Roasted Whole Rockfish | Fresh Vegetables and Lemon Butter Sauce | \$30
- Pork Loin Bacon Wrapped | Fig Jam | Mini Biscuits | \$27
- Carving Station: Bone-In Sirloin with Cream Mustard Reduction | \$35

### Italian Pasta Station (Action), 32

- Choice of (2) Two Pasta Selections Per Station
- Cavatappi | Broccoli Rabe | Spicy Italian Sausage | Peperonata | Chickpeas | Lemon | Baby Spinach
- Three Cheese Tortellini | Garlic Shrimp | Sundried Tomatoes | Basil Pesto | Pecorino
- Gnocchi | Beef | Pancetta | Roma Pomodoro | White Wine Ragu
- Tagliatelle | Prosciutto | Cream | Parmesan
- Vegetable Pansoti | Walnut Pesto | Greens | Fresh Herbs | Ricotta | Cream | Asiago

### Sushi Station, 35 (4 Pieces per Person)

- Sushi Rolls

*California | Rainbow | Spicy Tuna | Shrimp Tempura*

- Nigiri Sushi

*Hamachi (Yellowtail) | Salmon | Shrimp | Unagi (Eel) | Crab*

### S'mores Station, 25

- Graham Crackers | Snickerdoodle Cookies | Soft Baked Marshmallow | Warm Fluff
- Hershey's Chocolate Bars | Peppermint Patties | Reeses Peanut Buttercups | Heath Bars | Fresh Fruit
- *With or Without an Attendant up to (2) hours @ \$325 per Attendant*

**(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan**

**Action / Carving Stations require an attendant up to (2) hours @ \$275 per attendant.**

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# Displays

## Cheese Montage, \$24

- An Array of Flavorful Imported & Local Cheeses, Fresh & Dried Fruits, Nuts, Honey & Marmalade
- Sliced Breads & Deluxe Crackers

## , 29

- Prosciutto | Bresaola | Soppressata | Cornichons | Marinated Olives | Shaved Provolone and Fresh Mozzarella Cheeses | Balsamic Vinegar | Extra Virgin Olive Oil | Dried Fruits and Nuts | Baguettes

## Mezza Table, 21

- Hummus, Baba Ghanoush & Tabbouleh | Pepperoncini, Carrots
- Roasted Red Peppers, Marinated Olives, Mozzarella | Pita Chips

## Farm to Table Garden Bar, 19

- An Array of Garden Vegetables, Chipotle Ranch & Parmesan Peppercorn Dips

## Fruit Display, \$19

- A Colorful Array of Cubed Fruit with Dark Chocolate Fondue or Fruit Skewers with Honey Lime Yogurt Dipping Sauce

## Chocolate Fondue, \$20

- Pineapple | Cantaloupe | Honeydew | Strawberries | Rice Crispy Treats | Sponge Cake | Marshmallows | Pretzels

## Raw Bar On Ice, \$35

- Chilled Jumbo Shrimp | Cocktail Sauce | Lemon Caper Rémoulade
- East Coast Oysters on the Half Shell Served with Cocktail Sauce and Mignonette
- Snow Crab Claws with European and American Style Cocktail Sauces

## Mini Desserts, \$21

- Chocolate Mousse Tulips | Mini Pecan Pies | Port Wine Rhubarb Crumb Tart | Raspberry Linzer Tarts | Pumpkin Pie | Lime Curd Tartlet | Apple Cranberry Strudel

## Assorted Sweet Treats, 23

- Mini Cupcakes | Chocolate Truffles | French Macarons | Cheesecake Pops

## Coffee Display, \$18

- Regular & Decaffeinated Coffee
- Taylor of Harrogate Tea Station Served with Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Shavings and Citrus Twists

*(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan*

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*retained by the Hotel. The House Service Charge on AV is retained by the Hotel. The House Service Charge is used to cover the cost of equipment, heat, light, power and other expenses related to Hotel operations and costs of the event. The House Service Charge is not a tip or gratuity for services provided by service personnel, and no part of the fee is distributed to service personnel. All prices and charges are subject to applicable taxes, currently 10%.*

# Dinner Buffet

## The Mayflower Dinner Buffet, 125

~~~ All dinner buffets are prepared for a minimum of 15 guests ~~~

Soup (choose one)

- Mayflower Clam Chowder
- Miso Mushroom & Spinach Barley Soup
- Crab Bisque
- Butternut Squash Bisque

Salads (choose two)

- Spinach Salad, Roasted Pancetta, Roma Tomatoes, Lemon Oregano Vinaigrette
- Caesar Salad with Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
- Tomato Mozzarella Salad
- Field Greens, Roma Tomatoes, Cucumbers, Apples, Pecans, Cider Vinaigrette
- Farro, Butternut Squash & Kale Salad, Cranberries, Honey Lemon Vinaigrette
- Buttermilk Coleslaw
- Roasted Beet & Goat Cheese

Proteins and Seafood (choose two)

- Herb Grilled Chicken, Apricot Glaze
- Pan Roasted Chicken, Wild Mushrooms & Tomatoes
- Cedar Roasted Salmon, Mango Pineapple Glaze
- Bronzed Mahi Mahi, Pommery Mustard Sauce
- Crab Cakes & Mustard Sauce
- Grilled Sirloin Steak, Brandy Peppercorn Sauce

Starches (choose one)

- Wild Rice Pilaf
- Whipped Yukon Gold Potatoes
- Herb Roasted Fingerling Potatoes

Vegetables (choose two)

- Honey Roasted Carrots
- Haricot Verts & Garlic Butter
- Everything Spice Asparagus
- Cauliflower & Caramelized Onions
- Lemon Parmesan Broccolini

Dessert (choose three)

- New York Cheesecake, Passion Fruit Glaze
- Chocolate Blackout Cake
- Carrot Cake
- Lemon Meringue Pie
- Apple Cranberry Streusel
- Mayflower Bread Pudding

Includes

- Assorted Rolls
- Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Tea Station
- Bottled Mineral and Sparkling Water

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Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entrée Course | Dessert Course
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

Appetizers, 12 Additional

- **Poached Shrimp** Baby Frisée | Preserved Lemon | Cocktail Sauce
- **Mayflower Crab Cake** Vegetable Slaw | Dijon Cream
- **Caramelized Onion Tart** Wild Greens | Champagne Vinaigrette
- **Mushroom Ravioli** Mustard Sage Cream | Toasted Pumpkin Seeds | Leeks

Salads / Starter Course

- **Arugula & Romaine Salad** Grilled Watermelon | Feta Cheese | Sunflower Seeds | Blackberry-Beet Vinaigrette (GF) (V)
- **Baby Gem Salad** Radish | Raspberries | Walnuts | Ricotta Salata | Walnut vinaigrette (GF) (V)
- **Red Oak & Frisee Salad** Fig | Goat Cheese | Pickled Onion | Candied Pecans | Sherry Vinaigrette (GF) (V)
- **Butter Lettuce Salad** Cucumber | Kalamata Olive | Feta Cheese | Candied Cipollini Onion | Roasted Tomato Vinaigrette (GF) (V)
- **Garden Fresh Salad** Watermelon Radish | Cherry Tomatoes | Cucumber | Puffed Quinoa | Lemon Miso Vinaigrette (GF) (VG)

Meats & Seafoods

- **Pan Roasted Breast of Chicken** Potato Parmesan Purée | Leeks | Charred Tomato | Basil Butter Sauce \$89 (GF)
- **Honey Thyme Glazed Breast of Chicken** Summer Squash Farro | Heirloom Carrots \$89
- **Butter Poached Halibut** Lentil Succotash | Lemon Garlic Bok Choy | Tomato \$95 (GF)
- **Chesapeake Style Jumbo Lump Crab Cake** Pee Wee Potato Hash | Charred Corn | Grain Mustard Sauce \$110
- **Grilled Flat Iron Steak** Fingerling Potato & Caramelized Onions | Haricot Vert | Pan Jus Butter Sauce \$97 (GF)
- **Pan Seared Filet Mignon** Fontina Potato Tort | Asparagus | Charred Tomato \$116 (GF)

- **Pan Seared Breast of Chicken & Butter Poached Halibut** Macadamia Fried Rice | Haricot Vert | Soy Ginger \$112
- **Petit Filet Mignon & Salmon** White Bean Puree | Confit Tomato | Asparagus | Madera Sauce \$118 (GF)
- **Petite Filet Mignon & Crab Stuffed Shrimp** Raclette Potato Gratin | Trumpet Mushroom | Haricot Vert | Red Wine Sauce \$123 (GF)

Vegetarian Options

- **Roasted Romanesco Parmesan** Tomato | White Bean | Oyster Mushrooms \$87 (GF) (V)
- **Curried Cauliflower Steak** Coconut | Golden Raisins | Almonds | Jasmine Rice \$87 (GF) (VG)

Desserts

- **Red Berry & Mascarpone Cake** Whipped Cream | Candied Hazelnuts (GF) (V)
- **New York Cheesecake** Mango | Coconut (V)
- **Chocolate Espresso Cake** Vanilla Butter Cream (V)
- **Summer Berry & Fruit Tart** Vanilla Cream | Apricot (V)
- **Carrot Cake** Whiskey Caramel (V)

~~~ Kosher Meals Available with Advanced Notice ~~~

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## Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entrée Course | Dessert Course
- Freshly Brewed La Colombe Coffee & Decaf | Herbal Hot Teas
- Pricing Based on Entrée Selection

## Appetizers, \$12 Additional

- **Poached Shrimp** Baby Frisée | Preserved Lemon | Cocktail Sauce
- **Mayflower Crab Cake** Vegetable Slaw | Dijon Cream
- **Caramelized Onion Tart** Wild Greens | Champagne Vinaigrette
- **Mushroom Ravioli** Mustard Sage Cream | Toasted Pumpkin Seeds | Leeks

## Salads / Starter Course

- **Beet & Ricotta Salad** Baby Greens | Pine Nuts | Lemon Vinaigrette
- **Field Greens Salad** Poached Pear | Bleu Cheese | Cranberries | Pickled Red Onion | Champagne Vinaigrette
- **Baby iceberg Salad** Cucumber | bacon | radish | cherry tomato | blue cheese | Buttermilk dressing
- **Mixed Greens Salad** Shaved radish | pomegranate | goat cheese | candied pecans | champagne vinaigrette
- **Baby Spinach Frisee** | dried fig | goat cheese | walnuts | roasted shallot vinaigrette

## Meats & Seafood

- **Grilled Mahi Mahi** Tricolored baby carrots | asparagus | roasted cherry tomatoes | Coconut Rice | Mango Salsa \$91 (GF)
- **Seared Chicken Breast** Rosemary Fingerling Potatoes | Asparagus | Brussels sprouts | Roasted Mushroom & Shallot Jus \$89 (GF)
- **Pan Seared Filet Mignon** Boursin mashed potatoes | Broccolini | red peppers | Red Wine Mushroom Sauce \$116 (GF)
- **Braised Short Ribs** Stone ground grits | roasted root vegetables and Swiss chard | port city pale ale infused Demi-glace \$112 (GF)
- **Black Pepper Crusted Sirloin of Beef** Crispy baked potato wedges | roasted corn and pea succotash | grilled asparagus \$115 (GF)
- **Chesapeake Style Jumbo Lump Crab Cake** White wine, wild mushroom risotto | Broccolini | roasted cherry tomatoes | citrus butter sauce \$110
  
- **Pan Seared Breast of Chicken & Butter Poached Halibut** Macadamia Fried Rice | Haricot Vert | Soy Ginger \$112
- **Petit Filet Mignon & Salmon** White Bean Puree | Confit Tomato | Asparagus | Madera Sauce \$118 (GF)
- **Petite Filet Mignon & Crab Stuffed Shrimp** Raclette Potato Gratin | Trumpet Mushroom | Haricot Vert | Red Wine Sauce \$123 (GF)

## Vegetarian Options

- **Spinach and Wild Mushroom Cannelloni** Caramelized Onions | Spinach | Parmesan Cream \$87
- **Curried Cauliflower Steak** Coconut | Golden Raisins | Almonds | Jasmine Rice \$87 (GF) (VG)

## Desserts

- **Bittersweet Chocolate Cake** Whipped Irish Cream | Candied Hazelnuts (V)
- **Caramelized Apple Tart** Cinnamon Cream | Caramel (V)
- **Chocolate Espresso Cake** Vanilla Butter Cream (V)
- **Bourbon Maple Bread Pudding** White Chocolate | Caramelized Apples (V)
- **Sea Salted Caramel Tart** Whiskey Caramel (V)

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In House Event Technology Equipment

Data / Video Equipment

- Studio camera with tripod | \$1200
- HD Digital Recorder | \$350

Data / Video Projection

- LCD projector (4000 lumens) | \$800
- LCD projector (5000 - 6000 lumens) | \$1200
- LCD projector (7000 - 8000 lumens) | \$1500
- LCD projector (10000 - 12000 lumens) | \$2000
- LCD accessory package (includes: AV cart/table, power strip, extension cord, power and technical assistance) \$150
- Seamless switcher (basic) | \$400
- Seamless switcher (advanced - larger room) | \$600

Monitors

- 50" Monitor | \$500
- 60" Monitor | \$600
- 80" Monitor | \$850

Office Equipment

- HP laserjet black & white printer | \$250
- color HP laser printer | \$500
- laptop computer (pc) | \$250
- laptop computer (mac) | \$350
- full service color copier (priced per event)

Meeting Accessories

- easel | \$20 each
- flipchart with markers | \$100
- wireless mouse with laser pointer | \$85
- press mult box | \$300
- pipe & drape - grey | \$25 per foot

Internet and Telephone

high speed wireless internet access (for checking e-mail, social media and standard web site browsing):

- 1 user | \$50
- up to 5 users | \$200
- up to 10 users | \$400
- up to 20 users | \$700
- up to 30 users | \$1,000
- up to 40 users | \$1,200
- up to 50 users | \$1,500
- up to 100 users | \$2,000

for larger programs or special events requiring dedicated bandwidth, web casting, video conferencing, or any other requirements, please contact the Event Technology Department at 202-776-9235

- DID line (your own 10 digit number) | \$175
- polycom speaker phone with DID line | \$325

Sound Systems

- (4) JBL EON professional speaker pkg | \$600
- JBL Eon 15" speaker | \$160

- lectern, floor or table microphones | \$110
- wireless handheld microphone | \$220
- wireless lavalier microphone | \$220
- delegate push to talk microphones | \$110
- delegate push to talk controller | \$300
- 8 channel digital mixer | \$250
- 12 channel digital mixer | \$350
- 16 channel digital mixer | \$450
- 24 channel digital mixer | \$600
- MP3 recording | \$250

Screens

- fast fold 4' x 7' (widescreen) | \$200
- fast fold 7' x 11' (widescreen) | \$350
- fast fold 8' x 14' (widescreen) | \$550
- fast fold 9' x 16' (widescreen) | \$750
- dual ballroom projection package (includes (2) 8' x 14' screens, (2) 7k LCD projectors, & 1 SDI DA) | \$3,500

Lighting

- table pin spot | \$85 each
- LED par can | \$100 each
- follow spot | \$550 (Technician Included up to 4 Hours)
- stage wash package (Includes 2 Lekos, Dimmer & Control Board) | \$450

Installation and Labor

- technician rate per hour, minimum 5 hours
- Monday – Friday | \$135 per hour
- weekends and holidays | \$200 per hour
- audio operator | \$135 per hour
- video operator | \$135 per hour
- camera operator | \$175 per hour
- technical director | \$250 per hour

call for customized packages and audio visual questions 202.776.9235.

~~~ cancellation policy ~~~

hours of notice given:

72 hours or more: no fee/ no penalty

48 hours: 50% of ordered equipment

24 hours or less: 100% of ordered equipment

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Outside Audio Visual Companies

Outside Audio Visual Companies Procedures

Benefits in utilizing the Mayflower in house audio visual department:

The Mayflower is equipped with a state of the art fiber optic network and sound system reducing the amount of equipment to be rented such as external speakers. An on site event technology manager will assist during pre-planning visits. The Mayflower event technology department has the knowledge of the meeting space therefore, they can provide the most affective way to set up AV efficiently for each meeting room. The Mayflower event technology department has the expertise of other events being held in the hotel therefore they can ensure coordination and eliminate the need to contract additional meeting space for storage which a group would incur should they use an outside vendor.

Provisions for using an outside audio visual company:

The Mayflower will provide an audio visual load in / out supervisor to monitor load in, set up, teardown, and the load out phase of your event. The supervisor will be the contact for your audio visual company and will ensure good communication between all the parties in order to deliver a successful event.

- \$1,500 load in
- \$1,500 load out

Overtime will be added for load in and load out longer than 10 hours or between the hours of 10 pm and 5 am. All power needs should be ordered through the Mayflower audio visual department.

- \$150 initial power setup fee
- 20 AMP dicated circuit | \$150 per day
- 30 AMP power drop box | \$550 per day
- 60 AMP power drop box | \$800 per day
- 100 AMP - 3 phase (vendor to provide own cables) | \$1,000 per day
- 200 AMP - 3 phase (vendor to provide own cables) | \$1,750 per day

The outside audio visual company will have to sign a document to include a waiver, insurance requirements and specific guidelines of how to conduct business at the Mayflower hotel.

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Shipping Information

Shipping Information

Hours

- Monday – Friday 8AM – 6PM
- Saturday 10AM – 4PM
- Sunday closed

Package handling fees (per Item):

Inbound and outbound charges carrier

- envelope \$5.00
- padded pak \$5.00
- 1lb – 50 lbs. \$15.00
- 50.1lbs – 100 lbs. \$25.00
- 100.1 lbs. and over \$120.00
- pallets \$275.00

Please refer any questions to your event manager partnering with your event.

Document Finishing / Coping:

Black & white copies (full-service 20 lb. bond white paper)

- 8.5" x 11" \$0.20
- 8.5" x 14" \$0.50
- 11" x 17" \$0.75

Color copies (full-service 28 lb. bond white paper)

- 8.5" x 11" \$.50
- 8.5" x 14" \$1.00
- 11" x 17" \$2.50

To ensure proper processing, please address all materials intended for events as follows:

The Mayflower Hotel
Attn: Client Name
Name of Event
1127 Connecticut Ave. NW
Washington, DC 20036

For shipping services please ask for Hotel Loss Prevention.

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Hotel Policies

POLICIES

Due to the 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 Mayflower Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. D.C. law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Mayflower Hotel reserves the right to refuse alcohol service to anyone.

Food and Beverage Guarantees: Fourteen (14) working days prior to all food and beverage functions, the Mayflower Hotel requires the customer to submit an expected number of guests for each scheduled event. The guaranteed number of guests must be submitted to the event management department by 12:00 (noon) five (5) business days prior to the function. If the guarantee is not received by that time, the hotel will assume the expected number of guests is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance exceed the guarantee, the customer will be charged for that number. For plated food and beverage functions and seated meals the hotel will see seating 3% over the guarantee. Food will be prepared for the guarantee, not the overset. If you have any concerns regarding food allergies, please contact your Event Manager.

Catering Fees: There is a 26% service charge and a 10% sales tax added to all food and beverage charges, and 26% service charge and 6% sales tax added to all event technology charges. The 26% service charge is taxable. All prices are quoted per person unless otherwise indicated. To ensure quality, buffets and station pricing is based on 1.5 hours or less. Refreshment breaks are based on 30 minutes of service. Any meal functions with a buffet will have \$250 service charge if there is less than twentyfive (25) guests guaranteed.

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Fire Marshal Mandate: The DC Fire Marshal requires that all gatherings of 100 people or more to have a floorplan(s) / diagram(s) that has been approved by the Fire Marshal. The floorplan(s) / diagram(s) must match the set up on the day of the event. In the event you are using an outside production company and they are providing floorplan(s) / diagram(s), it would best for them to submit the permit in case any changes need to be made. We recommend to submit floorplan(s) / diagram(s) with the maximum number of attendees. The permit can be submitted online at <https://dcwebforms.dc.gov/fems/permit1/> and choose the appropriate option under "Public Assembly". If you are not using an outside production company or they are not supplying floorplan(s) / diagram(s), the hotel would be more than happy to submit a floorplan(s) / diagram(s) on your behalf. There is a cost for each permit in the amount of \$150.00 and a \$50.00 Administration fee.

Extending Function Fee: There will be an additional "Labor Fee" @ \$75 per hour per server / bartender in the event the function time is extended over and beyond the contracted time.

Piano Tuning Fee: Piano tuning fee is \$400 plus applicable taxes.

Unique Offerings: Learn more about the history of The Mayflower Hotel by purchasing the book written by a former director of sales, Keith McClinsey "Washington D.C.'s Mayflower Hotel", \$35 inclusive per book. You can place an order with your event manager. Hang your logo'd flag out front of the hotel for \$100 plus applicable taxes. Please consult with your Event Manager to ensure the option is available.

Coat Check: Coat check services are contracted through an outside supplier that is licensed and bonded in the District of Columbia. The cost to your organization is \$600.00 per attendant (per 100 guests) which includes up to (6) hours of Coat Check coverage. There is no per coat fee. Should you exceed the allotted time frame, each additional hour is \$100.00 per attendant. The hotel is not liable for lost, misplaced or damaged coats or any other items that are secured by the coat check.

Porterage: Luggage porterage charges for group is \$9.50 per person round-trip. These charges will be posted directly to your master account and are subject to change without notice. please refer to your Event Manager with any questions.

Security: The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premise prior to or during an event. Arrangements for security to monitor equipment or merchandise may be made through your event manager prior to your event.

If you would like to hire security officers, please consult with your Event Manager. The cost of a Mayflower loss prevention officer is \$100 per hour (4 hour minimum required), if requested more than a week in advance. If requested seven or less days before the event, the fee is \$125 per hour plus taxes.

If you wish to re-key your office or meeting room, \$75 includes one key, plus \$5 per additional key requested.

Signage: The hotel reserves the right to have full control over signage and its placement in the hotel. Signage must be kept to a minimum and signage locations can be discussed with your Event Manager.

Damages: The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

Payment Policy: Unless credit has been established with The Mayflower Hotel, payment must be received **(10) ten business days** before your function, based on the guaranteed number of guests. your Event Manager will be happy to provide you with further details on establishing credit if necessary for corporate groups.

Use of Outside Vendors: If the guest or organization wishes to hire outside vendors to provide any goods or services at hotel during the event, hotel may, in its sole discretion, require that such vendor provide hotel, in form and amount reasonably satisfactory to hotel, an indemnification agreement and proof of adequate insurance/certificate of insurance. Refer to your Event Manager for further details.

Certificate of insurance to be listed as follows:

Description of Operations:

Apollo Global Management Inc., WRSH Washington, LLC, WRSH Washington Mezz, LLC, Renaissance Hotel Operating Company, LLC and Marriott International, Inc. are included as additional insureds on the General Liability policy with respect to work performed by Insured. Certificate Holder: The Mayflower Hotel, 1127 Connecticut Avenue, NW, Washington DC 20036