

# 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* ~~~

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

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

**All prices are per person and subject to 26% taxable service charge and applicable taxes. Please see below for the "Service Charge" breakdown:**

*All Food and Beverage (F&B) prices are subject to a Staff Service Charge (currently 19.43%) and House Service Charge (currently 6.57%). Room Rental prices are subject to a House Service Charge (currently 26%). Audio Visual charges are subject to a 26% House Service Charge. The Staff Service Charge on Food and Beverage items is distributed entirely to service personnel involved with the event on top of their base wages; the House Service Charge on F&B items and Room Rental is 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%.*

## 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 | Fucale

~~~ 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 ~~~

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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 Brulee Cheesecake** Chantilly Cream (V)
- **Southern Red Velvet Cake** Cream Cheese | Berry Compote (V)

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