

CATERING MENUS

BREAKFAST BUFFET

THE DULLES \$17.95 per person

Seasonal Fresh Fruit and Berries
House-Baked Breakfast Pastries,
Assorted Muffins and Danish
Whipped Butter and Fruit Preserves
Chilled Fresh Orange Juice and Grapefruit Juice
Regular and Decaffeinated Coffee and
Selection of Herbal Teas

THE UNION STATION \$22.95 per person

(Minimum of 20 guests)
Seasonal Fresh Fruit and Berries
House-Baked Breakfast Pastries,
Assorted Muffins and Danish
Whipped Butter and Fruit Preserves
Scrambled Farm Eggs with Scallions and Sour Cream Crisp Smoked Bacon
Breakfast Potatoes
Chilled Fresh Orange Juice and Grapefruit Juice
Regular and Decaffeinated Coffee and
Selection of Herbal Tea

THE REGAN NATIONAL \$26.95 per person

(Minimum of 25 people)
Seasonal Fresh Fruit and Berries
House-Baked Breakfast Pastries,
Assorted Muffins and Danish
Whipped Butter and Fruit Preserves
Chilled Fresh Orange Juice and Grapefruit Juice
Regular and Decaffeinated Coffee and
Selection of Herbal Tea,
Bottled Water

Select One from the following:

Classic Eggs Benedict

Canadian Bacon, Poached Eggs and Hollandaise Sauce

American Breakfast

Scrambled Eggs, Crispy Bacon or Sausage, Roasted Breakfast Potatoes
and Buttermilk Biscuit

Hearty Oatmeal

Warm Oatmeal with Brown Sugar, Raisins and Maple Syrup

Ham & Cheese Croissant

Scrambled Egg, Honey Roasted Ham and Swiss Cheese and Freshly Baked Croissant

Breakfast Burrito

Large Flour Tortilla Filled with Scrambled Eggs, Zacatecas Cheese Mix, Vaquero Potatoes, and Pico de Gallo.

BREAKFAST ENHANCEMENTS

Assorted Yogurts and Granola \$4.95 per person
Assorted Cereal with Whole and Skim Milk \$4.95 per person
Bagels with Cream Cheese \$4.95 per person
Brioche French Toast with Maple Syrup \$6.95 per person

LUNCH BUFFETS

WORKING LUNCH BUFFET

(Minimum of 10 people) \$22 per person

Assorted Gourmet Sandwiches & Wraps

Mixed Green Salad with House Vinaigrette

Potato Chips

Freshly Baked Cookies and Brownies Coffee, Herbal Teas and Bottled Water

LIGHT FARE LUNCH BUFFET

(Minimum of 15 people) \$26 per person

Sliced Artisan Deli Meats to include:

Smoked Ham, Roasted Turkey Breast, Salami and Rare Roast Beef

Sliced Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomatoes, Pickles and Red Onions

Mayonnaise and Honey Grain Mustard

House-Baked Breads and Sandwich Rolls

Mixed Green Salad with House Vinaigrette and Croutons

Red Cabbage Coleslaw

Fresh Fruit Salad

Biscotti and Chocolate Chip Cookies Coffee, Herbal Teas and Bottled Water

SALAD STATION BUFFET

(Minimum of 15 people) \$26 per person

Mixed Greens and Chopped Romaine Lettuce

Tomatoes, Cucumbers, Sprouts, Sliced Red Onions,

Citrus Segments, Sliced Avocado, Crumbled Blue Cheese,

Goat Cheese, Spiced Pecans and Crispy Bacon

Grilled Chicken

Salmon OR Shrimp (select one)

White Balsamic Vinaigrette, Creamy Ranch Dressing and Citrus Vinaigrette

Fresh Fruit Salad

Assorted Brownies and Blondies

Coffee, Herbal Teas and Bottled Water

NOMA LUNCH BUFFET

(Minimum of 20 people)

Served with House-Baked Rolls, Coffee, Herbal Teas and Bottled Water

One entree - \$35 per person

Two entrees - \$45 per person

Choice of Salad:

Classic Caesar Salad

Garlic Parmesan Dressing, Sourdough Croutons

Organic Mixed Green Salad

Cucumber, Julienne Carrots, Oven Dried Tomatoes, Balsamic Dressing

Choice of Entree:

Pan Roasted Breast of Chicken

Chipotle BBQ Salmon

Grilled Filet Mignon

Penne Pasta with Mushroom, Tomato, Artichoke Hearts, Roasted Garlic Cream

Choice of Starch: (choose one)

Whipped Potatoes

Steamed Jasmine Rice

Roasted Fingerling Potatoes

Cheddar Grits

Choice of Vegetable: (choose one)

Seasonal Vegetables,

Green Beans

Baby Spinach,

Broccolini & Baby Carrots

Choice of One Dessert:

Lemoncello Cake

Tiramisu Cake

Flourless Chocolate Cake

Brownies

House-made Cheesecake with Graham Cracker Crust

Cookie Plate Assorted Cookies and Biscotti

Fresh Berries with Crème Anglaise

PLATED LUNCH

(Minimum of 15 people)

Served with House-Baked Rolls, Coffee, Herbal Teas and Bottled Water

One entree - \$33 per person

Two entrees- \$38 per person

First Course (Choose One)

Classic Caesar Salad

Crisp Romaine, Garlic-Parmesan Dressing, Brioche Croutons

Arugula Salad

Roasted Beets, Candied Walnuts, Gorgonzola Cheese Carrot Vinaigrette

Beef Salad

Roasted Red Beet, Julienne Carrots, Local Blue Cheese, Apple-Lemon Vinaigrette

Mixed Organic Green Salad

Roasted Corn, Black Beans, Tomatoes, Red Onions, Dressed with Balsamic Vinaigrette and topped with Crispy Tortilla Strips

Entrees

Herb & Lemon Roasted Breast of Chicken Whipped Yukon Gold Potatoes, Baby Vegetables
Natural Pan Jus

Grilled Virginia Buffalo Burger

Garlic Fries, Chile Onion Ring, and a Smoked Tomato BBQ Sauce

Short Rib Enchilada

Avocado Tomatillo Salsa, Shredded Cabbage, Cotija Cheese, Crema, and Pico

Grilled Salmon

Roasted Corn, Potato and Scallion Hash, Roasted Pepper Sauce

Seared New York Strip

Horseradish Whipped Potatoes and Baby Vegetables and Wild Mushroom Sauce

Fresh Herb Pappardelle

Butternut Squash, Shitake Mushrooms, Spinach and Roasted Garlic-Herb Cream

Desserts (Choose One)

Mixed Seasonal Berries

Crème Brulee

Sorbet

Flourless Chocolate Cake

Chocolate Lava Cake

Fresh Berries, Whipped Cream and Raspberry Sauce

Cheesecake

Apple Crisp

PLATED DINNER MENU

Served with House-Baked Rolls, Coffee, Herbal Teas and Pellegrino Water

STARTER (choose one)

Classic Caesar Salad

Crisp Romaine, Garlic-Parmesan Dressing, Brioche Croutons

Arugula Salad

Roasted Beets, Candied Walnuts, Gorgonzola Cheese and Carrot Vinaigrette

Beet Salad

Roasted Red Beet, Julienne Carrots, Local Blue Cheese, Apple-Lemon Vinaigrette

Mixed Organic Green Salad

Roasted Corn, Black Beans, Tomatoes, Red Onions, Dressed with Balsamic Vinaigrette and topped with Crispy Tortilla Strips

ENTREE(choose one)

Pecan Crusted Breast of Chicken

Bacon Mac and Cheese, Mushroom Jus \$40

Green Chile Pine Nut Crusted Salmon

Posole and Corn Risotto, Mole Verde and Grilled Pineapple Salsa \$40

Herb Roasted Rock Fish

Roasted Potatoes and Seasonal Vegetable Ragout \$45

Farm Roasted Pork Tenderloin

Kabocha Squash, Apple-Cinnamon Marmalade, Braised Sprouts & Natural Pot Jus **\$40**

Braised Beef Short Rib

White Cheddar Stone Ground Grits, Maple Braised Greens, Cabernet Sauce \$45

Grilled Beef Tenderloin

Forest Mushroom and Parmesan Cream Grits, Roasted Shallots, Spinach and Figs in Ancho-Balsamic Reduction with Lemon and Tabasco Butter \$52

Vegetable Crepe Torte

Asparagus Coulis \$25

Roasted Sweet Potato Gratin

Swiss Chard, Granny Smith Apple Puree \$30

Fresh Herb Pappardelle

Butternut Squash, Shitake Mushrooms, Spinach and Roasted Garlic-Herb Cream \$30

DUEL ENTREES

Ricotta Stuffed Chicken with Pan Jus

& chipotle Roasted Shrimp with Corn Relish \$60

Grilled Beef Filet with Merlot Reduction

& Seared Salmon with Fennel Salad \$55

Maryland Crab Cake with Chive Butter

& Beef Filet with Wild Mushrooms and Baby Onions \$65

DESSERT (choose one)

Mixed Seasonal Berries

Crème Brulee

Sorbet

Flourless Chocolate Cake

Cheesecake

Apple Crisp

Lemoncello Cake

Carrot Cake

DINNER BUFFETS

DINNER BUFFET MENU

(minimum of 25 people)

Served with House-Baked Rolls, Coffee, Herbal Teas and Bottled Water

One entree - \$44.95 per person

Two entrees- \$54.95 per person

First Course (choose one)

Classic Caesar Salad

Crisp Romaine, Garlic-Parmesan Dressing, Brioche Croutons

Arugula Salad

Roasted Beets, Candied Walnuts, Gorgonzola Cheese and Carrot Vinaigrette

Beet Salad

Roasted Red Beet, Julienne Carrots, Local Blue Cheese, Apple-Lemon Vinaigrette

Mixed Organic Green Salad

Roasted Corn, Black Beans, Tomatoes, Red Onions, Dressed with Balsamic Vinaigrette and topped with Crispy Tortilla Strips

Entree

Herb & Lemon Roasted Chicken Breast

Tenderloin of Angus Beef

Chipotle BBQ Salmon

Rosemary Roasted Gulf Shrimp

Choice of Starch: (choose one)

Whipped Potatoes

Roasted Fingerling Potatoes

Sweet Potato Risotto

Steamed Rice

Cheddar Grits

Rice Pilaf

Choice of Vegetable: (choose one)

Seasonal Vegetables

Grilled Asparagus Baby Carrots

Shiitake Mushrooms

Broccolini

Baby Spinach

Desserts (choose one)

House-made Cheesecake

Graham Cracker Crust, Seasonal Fruit Compote and Crème Anglaise

Citrus Burst

Lemon Mascarpone Mouse Cake With Orange Marmalade and Lime Sorbet

***Flourless Chocolate Cake**

Gluten Free Chocolate Cake with Fresh Berries and Raspberry Coulis

Tiramisu

Espresso Laced Sponge Cake with Mascarpone Cheese Mousse and Belgian Dark Chocolate

Cookie Plate Assorted Cookies and Biscotti

Mixed Seasonal Berries with Vanilla Crème Fraiche

*Other cake options available

MEETING BREAKS

JAVA CONNECTION

\$10 per person

Estate Decaffeinated and Regular Coffee Mighty Leaf Herbal Teas
Served with Cream, Honey and Sugars

THE WATER COOLER

\$12 per person

House-Made Cookies and Biscotti
Assorted Fresh Squeezed Juices and Sodas Estate Decaffeinated and Regular Coffee
Herbal Teas
Bottled Flat and Sparkling Water

LEAN AND MEAN

\$15 per person

Fresh Fruit Smoothies
Pineapple and Melon Salad
Seasonal Vegetable Crudités with Chipotle-Ranch Dressing Spiced Mixed Nuts
Flat and Sparkling Water

SWEET TOOTH

\$17 per person

House-Baked Cookies and Biscotti
All Natural Granola Bars
Lily's Trail Mix
Fresh Fruit Salad
Assorted Sodas
Flat and Sparkling Water

THE ANTIPASTO STATION

\$22 per person

Toasted French Baguette
Roasted Tomatoes and Scallions Smoked Salmon and caper Salad
Green Olive Tapenade
Grilled Marinated Vegetables
Assorted Sodas and Bottled Water

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. to change.