



lunch buffet displays

gourmet grocer sandwich counter

salads

please select **two** of the following chilled salads:

roasted vegetable and couscous salad,
shaved cucumbers

thai beef salad, cucumber, mint and basil

curried chicken salad, golden and concord raisins,
shaved almonds

vanilla-coconut apple salad, toasted walnuts and
yoghurt dressing

fusilli pasta salad, roasted tomatoes and
tuscan vinaigrette

desserts

please select **three** of the following dessert selections:

vanilla panna cotta with marinated strawberries

citrus praline tart

chocolate macadamia tart

coconut passion cake

buttery carrot cake

exotic fruit rice pudding

freshly brewed coffee and seasonal hot teas

entrée choices

please select **three** of the
following entrées:

honey roasted chicken
chipotle and corn wrap

shaved ham and gruyere cheese
honey scented creole mustard
on ciabatta

smoked turkey and avocado
roasted pepper, herb mayonnaise
on honey wheat roll

tuna salad sandwich
sprouts, slice tomato,
on croissant

chilled roast beef
chipotle aioli, brie cheese
on kaiser roll

moroccan vegetables
basil, roasted peppers, hummus,
lemon-cilantro wrap

all the above prices are subject to 21% gratuity and 10% DC tax



executive lunch buffet

soup

please select **one** of the following soup:

- velouté of woodland mushrooms
- sweet roasted corn and clam chowder
- chef's hot soup inspiration

salad

please select **three** of the following chilled salads:

- seasonal mixed baby greens
- traditional caesar salad, garlic croutons
- roasted vegetable and couscous salad
- greek rock shrimp salad, feta cheese, olives and peppers
- curried chicken salad, raisins, shaved almonds
- fusilli pasta salad, roasted tomatoes, tuscan vinaigrette
- tomato, cucumber & red onion salad, cumin vinaigrette
- artichoke, tomato and caper salad panzanella style

desserts

please select **three** of the following dessert selections:

- seasonal fresh fruit tarts with mascarpone cream
- citrus praline tart
- caramel asian pear cake
- milk chocolate and spiced mango cake
- chocolate macadamia tart
- coconut passion cake
- orange and basil crunch cake
- exotic fruit rice pudding
- freshly brewed coffee and seasonal hot teas

entrée choices

please select **three** of the following entrées:

seared medallion of beef

parsnip oven fries,
thyme essence

orange crispy beef

asian vegetables, scallion rice

roasted chicken breast

toasted almond and wild
mushroom rice pilaf,
porcini cream

rum-guava barbequed chicken

plantain mashed

pan seared salmon

capers, olives and
roasted tomatoes,
madeira wine reduction

cider cured pork medallions

maple sweet potatoes,
roasted onion soubise

shrimp and scallop stir-fry

with black bean sauce
and jasmine rice

penne pasta

tomato and caper
arrabiata sauce

all the above prices are subject to 21% gratuity and 10% DC tax



ultimate deli buffet display

soup

please select **one** of the following soup:

velouté of woodland mushrooms

sweet roasted corn and clam chowder

chef's hot soup inspiration

salad

please select **three** of the following chilled salads:

seasonal mixed baby greens

traditional caesar salad, garlic croutons

roasted vegetable and couscous salad, cucumbers

purple potato salad, creamy cilantro dressing

fusilli pasta salad, roasted tomatoes, tuscan vinaigrette

tomato, cucumber, red onion salad, cumin vinaigrette

sesame soba noodle salad, roasted duck and vegetables, sweet chili sauce

desserts

please select **three** of the following dessert selections:

fresh seasonal fruit salad

milk chocolate and spiced mango cake

citrus praline tart

chocolate macadamia tart

coconut passion cake

caramel apple cake

exotic fruit rice pudding

asian infused custards

freshly brewed coffee and seasonal hot teas

deli choices

please select **three** of the following:

black forest ham

roast beef

honey roasted chicken breast

soppreseta

pepper pastrami

five-spiced beef tenderloin

prosciutto

smoked turkey breast

curried chicken salad

traditional tuna salad

grilled portobella mushrooms

sesame crusted tofu

cheese choices

please select **three** of the following:

provolone

havarti

sharp cheddar

swiss

pepper jack

muenster

smoked gouda

vermont goat cheese

all the above prices are subject to 21% gratuity and 10% DC tax



asian lunch buffet display

beginnings

chinese style chicken salad, crisp noodles

soba noodle salad, crunchy cucumbers, tofu, scallions,
sweet-chili dressing

gado gado vegetables, peanut dressing

asian greens, assorted condiments,
carrot-ginger vinaigrette

steamed lemongrass-coconut infused jasmine rice

stir-fried vegetables, oyster sauce

miso soup, tofu, wakame, scallions

desserts

white and black sesame napoleon

forbidden rice pudding

coconut passion cakes

fresh pomelo and creamy tapioca

caramel and banana pot de crème

freshly brewed coffee and seasonal hot teas

entrées

fresh wasabi crusted fillet of beef
ginger shiitake caps

**coriander-citrus-soy cured
pork loin**
mandarin orange glaze

sesame seared grouper
napa cabbage,
tamari-yuzu reduction

all the above prices are subject to 21% gratuity and 10% DC tax



pasta pasta buffet display

beginnings

minestrone soup

mediterranean grilled and roasted vegetable array

mixed green's display, six seasonal condiments,
balsamic vinaigrette and sundried tomato dressing

artichoke, tomato and caper salad panzanella style

rustic italian breads

desserts

tiramisu

pear almond tarts

chocolate hazelnut cake

white chocolate orange cannoli

freshly brewed coffee and seasonal hot teas

entrée choices

please select **three** of the following
entrées:

farfalle

white clam sauce

penne bolognese

fettuccini alfredo

chicken and spinach

filled cannelloni

tomato sauce
baked with fresh mozzarella

shrimp ravioli

rock shrimp tarragon ragu

baked vegetable lasagna

herbed cream sauce

woodland mushroom ravioli

porcini cream

four cheese ravioli

pesto cream sauce

ricotta-spinach tortellini

arrabiata sauce

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plated lunch

three course—a choice of salad or soup, entrée and dessert
four course – an additional choice of salad or soup, entrée and dessert

salads

baby watercress and red oak, raisin-pear compote,
vermont goat cheese, pecans, champagne vinaigrette

limestone lettuce, micro arugula, roasted tomatoes,
feta cheese crumble, greek kalamata vinaigrette

mandarin oriental house salad, mesclun salad,
asparagus, mushroom, roasted peppers,
truffle soy vinaigrette

jade salad, frisee, shaved bamboo,
crisp rice noodle, ginger-apricot dressing

asian greens, oshinko vegetables,
miso tempura crisps, miso-sesame vinaigrette

soup

velouté of woodland mushrooms, chive crème fraîche

charred tomato soup with cilantro cream

sweet roasted corn and clam chowder

desserts

please select **one** of the following dessert selections:

yogurt mousse with orange scented berry salad

crispy milk chocolate and passion fruit cake

caramel apple pain de genes with ginger cream

coconut and pandan leaf crème brulee with
rice krispy tuille

freshly brewed coffee and seasonal hot teas

entrée choices

please select **one** of the following:

chilled plates

citrus-lemongrass seared salmon
soba noodle salad, asian greens
toasted sesame-soy dressing

miso poached chicken salad
zesty roasted pepper, crispy rice
noodles and orange salsa

hot plates

bangkok curried chicken breast
jasmine rice, raisin-mango chutney

organic roasted chicken breast
kumara potato hash
broken red pepper vinaigrette

pineapple braised beef short rib
smoked potato purée

tandoori spiced salmon
warm lentil, mango and tofu
dressing, cucumber-yoghurt

fennel dusted halibut
maryland crab risotto,
bouillabaisse essence

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plated executive lunch

three course—a choice of salad or soup, entrée and dessert
four course – an additional choice of salad or soup, entrée and dessert

salads

tomato and fresh mozzarella, micro greens,
toasted pine nuts, balsamic-basil vinaigrette

flowering caesar salad roll, baby tomato melange,
parmesan crisp

arugula, radicchio, sweet and sour melon relish,
cambazola, herb crouton, chianti vinaigrette

neo-classic waldorf salad, micro greens,
toasted walnuts, truffle-honey vinaigrette

citrus-mango salad, mizuna greens,
pistachio essence, sundried strawberries

soup

maryland she-crab bisque, sherry essence

butternut squash bisque, anise essence

chilled avocado, lime and cilantro velvet

desserts

please select **one** of the following dessert selections:

crisp hazelnut chocolate bar with iced mochachinno

white chocolate passion fruit crème brulee,
rice krispy tuille, tropical fruit salad

citrus praline tart, fresh strawberries, milk chocolate leaves

coconut passion fruit cake, swiss meringue,
bouquet of seasonal fruit

pumpkin quinoa parfait, sesame seed brittle,
coconut foam

freshly brewed coffee and seasonal hot teas

entrée choices

please select **one** of the following:

**rum-guava barbecue
chicken breast**
vanilla-plantain mashed

hoisin-five spice fillet of beef
stir-fried mushrooms,
edamame mashed potatoes

pan seared fillet of beef
horseradish-bacon
smashed yukon gold potatoes,
caramelized cipollini and
red wine reduction

**ginger-mirin and
miso glazed black cod**
forbidden rice,
soy-ginger reduction

chilled seared rare tuna
limestone lettuce, chow chow
carrot-ginger emulsion

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to go boxed lunch

please select **two** sandwich choices per event:

honey roasted chicken
chipotle and corn wrap

chicken katsu sandwich,
chow chow, japanese lemon mayonnaise on sesame
bun

tuscan ciabatta, prosciutto, soppressata, provolone,
sun dried tomato and arugula

shaved ham and gruyere cheese,
honey scented creole mustard on ciabatta

smoked turkey, avocado, roasted pepper,
watercress and herb mayonnaise on honey wheat roll

tuna salad sandwich
on croissant, sprouts, slice tomato

chilled roast beef, chipotle aioli,
brie cheese on kaiser roll

moroccan vegetable, basil, roasted peppers
hummus, lemon-cilantro wrap

boursin and portobella mushroom wrap
caramelized onions and baby spinach

all boxed lunches will include:

terra chips
whole fresh fruit
seasonally composed salad
chocolate chunk cookie
individual bottled condiments

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