

butler style hors d'oeuvres

warm delights

minimum of 50 pieces per order

fried smoked mozzarella ravioli with
tomato basil dip

vegetable spring roll with plum ginger sauce

Indonesian chicken satay with peanut sauce

mini quesadillas
beef, shrimp or chicken with chipotle sour cream

peking duck spring roll

crispy sesame and panko chicken tender

chicken tikka with minted yogurt

artichoke and boursin beignet

chickpea and edamame falafel, yogurt raita

spanokopita

Moroccan spiced lamb patties, toasted cumin raita

vegetable samosa, mango chutney

seared mushroom caps stuffed with blue crab and
boursin cheese

firecracker shrimp in crisp wonton

pan fried pork potstickers with sambal soy dipping sauce

coconut dipped shrimp with spiced mango relish

roasted cajun shrimp with barbeque dipping sauce

Korean barbequed beef skewers, kimchee glaze

mini filet of beef en croute with cognac onion jam,
Maytag bleu cheese

beef satay

pan seared lamb chop with mint and balsamic glaze

mini b.l.t's

bacon, lobster, marinated tomato, tarragon aioli

crispy shrimp skewer with plum soy dipping sauce

mini cajun crab cakes with creole smoke bacon aioli

MANDARIN ORIENTAL
WASHINGTON D.C.

prices are subject to 21% service charge and 10% DC tax

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chilled delights

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baby red bliss potatoes, caviar crème fraiche

crostini with tapenade semi dried tomatoes,
fried basil leaves, toasted pine nut salsa

smoked salmon dill crème fraiche roulade,
smoked salmon roe, baguette crouton

Thai shrimp salad in Chinese spoon, cilantro,
lime juice, snow pea julienne

tortilla wrap of tandoori chicken, cucumber, mint,
chili raita

sundried tomato with goat cheese on
Belgian endive

Vietnamese summer rice paper roll, shrimp,
snow peas, bean sprouts, watercress,
sweet and sour sauce

grilled scallops on toasted brioche
saffron poached preserved lemon, pine nut salsa

pepper crusted beef carpaccio
cornichon "slaw", choux pastry,
mustard mayonnaise

foie gras rolled in prosciutto, apple vinegar glaze,
dried cherry compote

lobster and mango with curry mayonnaise on
a plantain chip

coriander crusted ahi tuna, cucumber brunoise,
crisp flat bread

ginger crab salad in mini cucumber cup

roast beef and goat cheese on crostini

Thai coconut shrimp cocktail,
coconut sweet chili sauce

smoked salmon and boursin cheese
in mini potato cups

duck liver parfait, cumquat compote, chive spear

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reception stations

all stations are for a minimum of 50 people

displays

cheese display

brie de meaux, fiscalini bandage cheddar, rogue river blue, accompanied by dried and fresh fruits, walnut bread and crackers

authentic flavors of the middle east

hummus, baba ganoush, tabouleh, stuffed grape leaves, marinated olives, marinated artichokes, grilled and roasted vegetables, crispy and soft Arabic breads

Asian market

steamed pork pot stickers, steamed shrimp sui mei, peking duck, spring rolls, summer rolls, Phillipine rice, noodles with chicken and vegetables, sambal, sweet chili, ginger scallion soy sauce

smoked fish selection

smoked salmon, smoked trout and peppered mackerel displayed on an ice carving
mignonette sauce, ravigote sauce, wasabi horseradish cream, cocktail sauce, mustard sauces, lemon and lime wedges

charcuterie

Serrano ham, black pepper pork confit, salame di parma, house cured beef tenderloin, chorizo, bresaola, country bread

sushi

California roll, spicy tuna roll, hamachi, salmon tuna and eel, served with fresh wasabi, pickled ginger and soy sauce
4 pieces per person

action stations

sashimi board

hamachi, tuna, salmon, mackerel and raw prawns, baby conch sunomono, shinko served with fresh wasabi, pickled ginger and soy sauce

chilled seafood

shrimp, oysters, snow crab claws and mussels displayed on an ice carving
sauce mignonette, mustard sauces, wasabi horseradish cream, lemon and lime wedges
8 pieces per person

chocolate fountain

dark, milk or white chocolate fountain with a selection of exotic and seasonal fruit lollipops, long stemmed strawberries, pistachio-almond biscotti, home-made marshmallows

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action stations

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chef attendant fee applies

shabu shabu

beef rib eye, nori, shiitake mushrooms, tofu, carrots, Chinese cabbage, chrysanthemum leaves, onions in dashi broth with white rice and ponzu

pasta-pasta

ricotta cheese tortellini with basil tomato chutney
penne with rock shrimp arrabiata sauce
wild mushroom ravioli with truffle glaze
potato gnocchi with sweet and sour pancetta
freshly grated parmesan, focaccia

risotto station

made to order risotto with green peas, asparagus, prosciutto, sundried tomato, wild mushrooms, cream and parmigiano reggiano cheese

carvery items

whole turkey

cranberry jelly, giblet gravy, soft rolls

peking duck

honey roasted duck, carved and rolled in Chinese pancakes, scallions, English cucumber, hoisin sauce

rockfish en papillote

tomatoes, shallots, lemongrass, kaffir lime leaf, galangal, soy and sesame oil

coulbiac of salmon

salmon stuffed with mushrooms, rice, egg, parsley and onions in puff pastry crust

leg of ham

glazed with pineapple and cloves

roasted leg of lamb

raz el hanuot rub, harissa sauce

prime rib of beef

baked in salt, cabernet reduction, onion brioche

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plated dinner

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

salads

Mandarin Oriental house salad, mesclun salad,
asparagus, mushroom, roasted peppers, truffle soy
vinaigrette

domestic goat cheese, port wine poached figs,
limestone lettuce, roasted beet vinaigrette

four herb marinated roasted organic chicken,
baby spinach, tomato, Worcestershire,
red wine vinegar dressing

lamb's lettuce
frisee and red whitlof, palm hearts, celeriac batons,
creamy sherry vinaigrette, peppered filo

sushi trio
spicy tuna roll
riceless roll, nori, cucumber, shiitake avocado, micro
greens
bagel roll, smoked salmon, cream cheese, asparagus

soups

Boston clam chowder, grilled scallops, fennel dill oil

chilled avocado and lime cilantro velvet

artichoke and celeriac soup with chanterelles

semi dried roasted tomato soup with basil oil

desserts

passionfruit savarin
pineapple carpaccio and white chocolate ginger ice

iced saffron soufflé
bitter chocolate reduction, Chinese pear

pandan and mango cheesecake
cashew nut crust

soft centered chocolate fondant
balsamic cherries and ice Sauterne

rhubarb and wild strawberry
crumble muscato ice cream

freshly brewed regular and decaffeinated coffee and
selection of teas

entrées

fennel dusted halibut
Maryland crab risotto,
bouillabaisse essence

black sea bass
wilted spinach, yuzu glaze

edamame filled chicken breast
sweet soy jus

domestic rack of lamb
pistachio crust, lamb jus

seared medallion of beef
salted butter, pimento,
crushed peppercorns,
port wine reduction

five spice and hoisin roasted duck breast
with cumquat jus

herb polenta napoleon
goat cheese, piccolo peppers, spinach

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compliment your experience with
freshly brewed iced tea

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plated taipan dinner

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

appetizers

poached salmon with grilled asparagus
mustard cress, pink peppercorn dressing

Thai beef, snow peas, cucumber, bean sprouts,
tomato, shallots, cilantro and mint lime dressing

lobster and hearts of palm, pink grapefruit fillets,
cilantro,
walnut oil dressing

grilled Mediterranean vegetables
haloumi cheese, tabouleh, tapenade vinaigrette

rolled Caesar salad, parmesan wafers, white anchovy
fillets, caraway grissini

platter of sushi and sashimi
salmon sashimi, hamachi nigiri sushi and California roll

soups

tom yum goong
Thai hot and sour soup with shrimps, tomatoes,
straw mushrooms, lemongrass, lime leaf, fresh cilantro

aromatic peking duck consommé
fried shallots, duck spring roll

creole seafood gumbo

cream of celeriac soup with truffle oil and chives

salads

Caesar with young romaine hearts, creamy Caesar
dressing, parmesan crisps, garlic croutons, white
anchovies,
crisped pancetta

palm hearts with cherry tomatoes, asparagus,
walnut oil dressing

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

grilled tuna Niçoise salad, potatoes, beans, olives, egg,
parsley

entrées

roasted monkfish tail
salted orange, shade grown pepper, balsamico jus

confit of herb wrapped salmon
citrus parsley verbena,
lemon verbena sauce

salmon with tarragon saffron oil
verjus butter sauce

borlotti bean ragout infused with thyme, preserved
lemon,
extra virgin olive oil

roasted five spiced soy brined
chicken breast

veal cheeks
12 hours sous vide, clove jus

roasted veal loin medallion
wild mushroom, spinach,
chicken crépinette

seared medallion of beef
parsnip oven fries, thyme essence

Colorado lamb rack
Sichuan pepper, ginger powder,
black sesame lamb jus

seasonal squash risotto
fried spinach and port wine reduction

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plated taipan dinner continued...

desserts

Valrhona chocolate delice
praline crème brulee, chocolate fondant
and balsamic raspberry sherbet

crème de cassis and
ivoire chocolate savarin
with cheese cake ice cream

lemon thyme roasted white peach
champagne sabayon and
Sicilian pistachio ice cream

steamed green tea cake
coconut saffron jelly, jasmine rice ice

freshly brewed regular and decaffeinated coffee and
selection of teas

entrée pairings

roasted five spiced soy brined chicken breast
veal cheeks,
12 hours sous vide, clove jus

seared beef tenderloin medallion
Maryland crab cake,
smoked potato hash, asparagus

pistachio crusted lamb cutlets
roasted monkfish tail, salted orange,
shade grown pepper, balsamico jus

hoisin glazed duck breast,
lemongrass poached salmon,
Asian risotto asparagus
and palm heart salad

seared chicken breast, truffled mash,
fennel crusted halibut, green beans

additional fee applies to pairing options



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dinner buffet display

beginnings

select **four** of the following beginnings:

- Maryland crab soup
fresh crab meat, paprika, thyme
- chef's hot soup inspiration
- veloute of woodland mushrooms
- garden greens
Mesclun, baby spinach, arugula, with ranch, thousand island and vinaigrette dressing
- Peking duck with scallions, cucumber, vermicelli
- gouda, walnuts, celery, paprika,
mixed peppers apple vinegar
- heirloom tomato, bocconcini basil pine nut pesto,
Tuscan olive oil basil, pepper, sea salt
- Israeli cous cous, salad, preserved lemon, vegetable
confetti, soft golden raisins, cilantro, toasted cumin
- grilled Mediterranean vegetables with haloumi,
tabouleh, tapenade vinaigrette
- fennel, cucumber and tomato salad
figs, bleu cheese, truffle oil

desserts

select **five** of the following desserts:

- mango chocolate tart
- coconut opera
- sacher cake
- papaya financier with coconut panna cotta, passion
fruit jelly, banana syrup, mango mousse
- caramel apple cake
- hazelnut-apricot tiramisu
- exotic fruit tartlet with mascarpone cream
- white chocolate cannelloni with balsamic strawberries

entrées

select **three** of the following entrées:

- grilled chicken, young ginger, lemon juice,
spring onions, sesame oil,
grilled citrus orange glaze
- pork tenderloin medallions, prune filled,
lightly creamed armagnac sauce
- beef top inside round tip, whole roasted,
rib glaze, rib sauce
- cornish hen "Pot au feu"
- stir fried shrimp, peanuts, Asian vegetables
- goat cheese ravioli,
sundried tomato cream sauce
- creamy orzo pasta risotto, boursin cheese,
grilled asparagus
- tangerine glazed chicken with broccoli
- navarin of lamb with tomatoes,
rosemary, garlic and vegetables
- braised beef short ribs
savory Barolo wine and vegetable broth

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hosted beverages

name brands

*Skyy Vodka, Beefeater Gin, Bacardi Rum,
Sauza Gold Tequila, Dewar's White Label Scotch,
Jim Beam Bourbon, Canadian Club Blend Whiskey

premium brands

Belvedere Vodka, Bombay Sapphire Gin,
Appleton Rum, Jose Cuervo Gold Tequila,
Chivas Regal Scotch, Maker's Mark,
Crown Royal Blend Whiskey

beer

import or specialty beer
Amstel Light, Heineken, Samuel Adams

domestic beer
Bud Light

cordials

Baileys Irish Cream, Kahlua, Amaretto di Saronno,
Frangelico, Cointreau, B&B

non-alcoholic

Soft Drink, Fruit juice, Mineral Water

wines

champagne

labor charges

a bartender fee applies for 3 hour minimum
(one per 75 guests)

a cashier fee applies for a 3 hour minimum for cash bars
(one per 75 guests)

**name brand cocktail products could change without notice*

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