

# MENUS



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MANDARIN ORIENTAL

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WASHINGTON D.C.

DESIGNED BY  
HEAD CHEF ANUPAM BANERJEE

1330 Maryland Ave S.W.  
Washington, D.C. 20024  
202-787-6178

## General Information

### **Guarantees:**

To ensure adequate preparation, a guarantee of the number of persons attending is required by 9:00am, three working days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for billing. The hotel does not overset meeting rooms by more than 5% of the food and beverage guarantee associated with said meeting.

### **Service and Labor:**

For events of 25 or less, all menus are subject to additional labor fees of \$150. If a host requires extra service personnel in excess of our normal staffing, a \$50 per hour charge will be applied for each additional server (4 hour minimum for each server). For events requiring a Chef attendant, a fee of \$150 will be applied for the first 2 hours and \$50 per hour for each additional hour. For events requiring a Bartender, a fee of \$150 will be applied for the first 3 hours and \$15 per hour for each additional hour. Coat Check Attendants are available upon request at \$150 per attendant. We recommend 1 Attendant per 100 guests.

### **Taxes and Service Charge:**

Client agrees to pay, in addition to the prices agreed upon, all District taxes (currently 10% and subject to change) and service charges (currently 21% and subject to change). Please note that service charges are taxable. Labor fees are not.

### **Serve Time:**

All breakfast, lunch and dinner buffets are priced for 90 minutes of service. All breaks are priced for 1 hour of service.

In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

### **Special Meal Orders:**

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian selections are available upon request. Please notify your catering representative of any other special dietary requests.

### **Outside Food & Beverage:**

Neither the Client, his/her guests or invitees will be permitted to bring food and/or beverages of any kind into the Hotel without written permission of the Hotel. In the event such permission is granted, the Hotel is authorized to charge for the service of food and beverage.

### **Special Services:**

Should you require entertainment, photography, floral, specialty linen, décor or ice carvings, your catering representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

### **Shipping:**

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 3 days prior to the event start date. Items shipped or handled by Hotel staff will be billed at \$10.00 per box for handling and storage or \$250 per pallet.

### **Parking:**

Valet parking is available for all events. Day and evening parking is available for \$30.00 per car. Overnight parking charges are \$42.00 per night (prices are subject to change). The hotel has limited parking for larger events. Self-parking arrangements can be made available for these events with sufficient notice.

### **Signage:**

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Signage is allowed anywhere on the Ballroom Level. Please refrain from taping any signage to hotel property.

### **Billing:**

Payment shall be made 10 days in advance of the function, unless approved credit has been established with the hotel. Payments may be made by credit card, personal check, wire transfer or cash.

### **Damage:**

The hotel is not responsible for any damage or loss of any merchandise articles or valuable belonging to the host or their guests located in the hotel prior to, during, or subsequent to any function.

## **Plated Dinner**

*Includes Soup or Salad, Entrée and Dessert  
Artisan Bread Selection, Sweet Butter, Freshly Brewed Coffee and Organic Teas*

### **Soups**

Truffled Cauliflower  
New England Clam Chowder  
Seasonal Vegetable  
Lobster Bisque

### **Salads**

Organic Mixed Greens, Red Onion Marmalade, Goat Cheese, Truffle Vinaigrette  
Truffled Bean Cous Cous Salad with Fig and Onion Gelee, Crostini, Aged Balsamic  
Thai Spiced Chicken and Lemongrass Salad, Baby Greens  
Seaweed Salad with Smoked Mackerel, Celeriac, Fennel Slaw  
Beet Tart Tatin with Goat Cheese, Celery, Lemon Poppy Seed Dressing  
Baby Octopus and Artichoke Salad, Lamb Lettuce, Ranch Dressing

### **Appetizer**

Duo of Butternut Squash - Soup & Tart  
Maryland Crab Cake, Baby Spinach, Walnut, Mustard Grain Sauce  
Lump Crab and Avocado Gelee  
Duo of Salmon - Balantine and Dill Press  
Grilled Prawns with Saffron Orzo  
Duck Tart with Wild Mushrooms and Haricot Verts  
Mushroom Risotto, Aged Parmesan

## Entrées

Pan Roasted Salmon, Warm Potato Salad, Grain Mustard Sauce

Braised Seasonal Fish, Olive Mash, Baby Bok Choy

Roasted New York Strip, Parmesan Risotto, Glazed Malibu Carrots

Hainan Chicken, Sesame Scented Rice, Goji Berries

Roasted Organic Chicken Breast, Sun Dried Tomato Mash, Port Jus

Braised Monkfish, Porcini Risotto, Grilled Asparagus

Vanilla Scented Rockfish, Potato Gratin, White Wine Sauce

Roasted Chicken Breast, Truffle Mash, Tomato Antiboise

Japanese Seven Spiced Duck Breast

Pickled Ginger and Scallion Whipped Potato, Baby Bok Choy, Beurre Noisette

Slow Roasted Tenderloin, Raisin and Almond Cous Cous, Creamed Cabbage

Roasted Tenderloin, Boursin Whipped Potato, Baby Carrot

Roasted Lamb, Dauphinoise, Rosemary Jus

Thai Spiced Steamed Seasonal Fish, Jasmine Rice, Tempura Long Beans

Pan Fried Halibut, Rosemary Mash, Orange Beurre Blanc

Roasted Lamb, Buttered Cabbage, Celeriac Gratin

### ***Duet Entrée***

Korean Short Rib and Roasted Chicken Breast, Wild Rice, Kimchi Glaze

Thai Infused Pan Fried Seasonal Fish and Roast Tenderloin, Steamed Bok Choy  
Thai Red Curry

Slow Roasted Prime Rib and Maryland Crab Cake, Garlic Spinach, Potato Gratin,  
Madeira Jus

Honey Glazed Duck Breast and Roasted Shrimp,  
Spring Onion Risotto, Garlic Confit, Pepper Sauce

Five Spiced Beef Tenderloin and Marinated Shrimp, Truffle Mash,  
Orange Onion Confit, Port Wine Jus

Thyme Rubbed Prime Rib and Pan Seared Scallops, Gnocchi, Celeriac Puree

Best End of Lamb and Grilled Shrimp  
Potato Dauphinoise, Creamed Cabbage, Madeira Jus

### ***Desserts***

Lychee Panna Cotta, Coconut Sorbet, Meringue

Duo of Seasonal Crème Brulees

Milk Chocolate Mousse with Orange Gelee, Praline Powder, Candied Orange Zest

Caramel Glazed Stuffed Pear, Ginger Anglaise

Trio of Seasonal Fruit Compositions

Salted Caramel and Chocolate Ganache Tart, Vanilla Chantilly, Maldon Salt

Warm Chocolate Fondant, Marinated Berries, Crystalized Pistachio

Black Forest Interpretation  
Brandied Cherries and Cherry Chocolate Sauce

## **Dinner Buffet**

*Rolls, Sweet Butter, Freshly Brewed Coffee and Organic Teas*

### ***Please Select ONE Soup***

Manhattan Clam Chowder

Potato Leek

Beef and Barley

Seasonal

### ***Please Select THREE Salads***

Arugula, Orrechiette, Roasted Peppers and Shaved Parmesan

Tomato Salad, Fennel, Cucumber, Red Onion

Baby Spinach, Pine Nuts, Bacon and Blue Cheese Dressing

Mixed Greens with Traditional Condiments, Thousand Island and Balsamic Vinaigrette

Minced Chicken and Glass Noodles

Three Bean Salad, Honey Mustard Dressing

### ***Please Select THREE Entrees***

Roasted Duck Breast, Braised Endive, Orange Glaze

Chicken Breast, Button Onions, Mushrooms and Rice Pilaf

Seared Salmon, Tapenade Mash, Capers and Raisins

Brined Pork Loin, Braised Cabbage, Grain Mustard Sauce

Roasted Sirloin, Baby Fingerlings, Red Wine Sauce

Braised Short Ribs, Creamy Orzo, Garlic Confit

Mushroom Ravioli in Porcini Cream Sauce

Pan Fried Gnocchi, Pine Nuts, Beurre Noisette, Parmigiano

### ***Please Select THREE Desserts***

Chocolate Torte

Cassis Panna Cotta

Mandarin Orange Brulee

Candied Rice Pudding

Chocolate Mousse, Raspberry Glaze

Passion Fruit Cake