

# Event Menus

Downtown Washington, DC Convention Center

**COURTYARD**<sup>®</sup>  
BY MARRIOTT  
901 L Street NW, Washington, DC 20001  
202-589-1800 | [www.marriott.com/wasyv](http://www.marriott.com/wasyv)

*The*  
**DELEGATE**

**Residence INN.**  
BY MARRIOTT



## *Banqueting with The Delegate*

Your event at The Courtyard and Residence Inn by Marriott Washington Downtown/Convention Center is proudly catered by the culinary team at The Delegate Restaurant.

At The Delegate, we are committed to delivering new American cuisine with a modern twist, hand-crafted cocktails, and quality service to friends and neighbors alike.

We are pleased to offer your guests an escape from the ordinary banqueting cuisine. Our culinarians work with local purveyors to bring the freshest foods to the plate and your events.

Looking for something specific, a theme, or just a customized menu?  
Please ask your catering and conference professional and our talented chefs will create something unique and memorable for you and your guests.

*Bon Appétit!*



## BREAKFAST BUFFET

### *Continental Breakfast \$35*

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants, and bagels served with butter, cream cheese, and assorted jams

### *Deluxe Continental \$39*

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants, and bagels served with butter, cream cheese, and assorted jams

Individual fruit yogurts

Cage-free hard-boiled eggs

Steel cut oatmeal served with toasted pecans, fresh berries, honey, raisins, and brown sugar

### *All American \$45*

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants, and bagels served with butter, cream cheese, and assorted jams

Assortment of dry cereals with whole, skim, and 2% milk

Cage-free scrambled eggs

Crispy bacon

Country sausage

Home fried potatoes

Steel cut oatmeal served with toasted pecans, fresh berries, honey, raisins, and brown sugar

*All prices are per person. There is a \$150 service charge for groups less than 25 people.  
There is a 25% taxable service charge & 10% DC sales tax added to all food & beverage charges*

## BREAKFAST BUFFET

### *Healthy & Fit \$48*

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants, and bagels served with butter, cream cheese, and assorted jams

Mixed berry smoothies

Cage-free egg white frittata with spinach, tomato, mushrooms, and cheddar cheese on an english muffin

Chicken and apple sausage

Locally baked bran muffins

Hot oatmeal served with toasted walnuts, fresh berries, honey, raisins, and brown sugar

*All prices are per person. There is a \$150 service charge for groups less than 25 people.*

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instagram @callyourmotherdeli



### *Call Your Mother Bagels*

Upgrade the bagels on your continental or hot breakfast

buffet to DC's famous Call Your Mother Deli bagels

One of Food and Wine Magazine's "14 places to know"

One of DC Eaters must do's

\$3.00 additional per person

## BREAKFAST ENHANCEMENTS

### HAM, EGG AND CHEESE CROISSANT

Smoked Virginia Ham, cage-free scrambled egg, and cheddar cheese on a croissant \$10

### BREAKFAST BURRITO

Cage-free scrambled eggs, peppers, onions, and pepper jack cheese wrapped in a flour tortilla \$10

### HOT OATMEAL\*

Hot oatmeal served with toasted pecans, fresh berries, honey, raisins, and brown sugar \$8

### INDIVIDUAL PARFAITS

House made granola, yogurt, and fresh berries \$8

### WARM CINNAMON BUNS WITH ICING \$8

### CINNAMON FRENCH TOAST\*

With warm berry compote and warm maple syrup \$9

### BROKEN EGG BLT

Cage-free eggs, sourdough bread, swiss cheese, crispy smoked bacon, vine ripe tomato \$10

### EGG WHITE FRITTATA

Cage-free egg whites, spinach, tomato, mushrooms, cheddar cheese on an english muffin \$10

### BUTTERMILK PANCAKES

Whipped butter, pure maple syrup, pecans, mixed berry compote, and powdered sugar \$9

## BREAKFAST ENHANCEMENTS

### BELGIAN WAFFLE STATION\*

Freshly prepared Belgian waffles with mixed berry compote, whipped cream, warm syrup, powdered sugar, and whipped butter \$16

### OMELET STATION\*

Chef prepared cage-free eggs and omelets accompanied by mushrooms, onions, peppers, spinach, tomatoes, diced ham, chopped bacon, and cheddar cheese \$18

**Station attendant required for both stations \$150 each; one attendant required per 75 guests**

*\*Indicates prices are per person; There is a \$150 service charge for groups less than 25 people*

*A minimum quantity of one dozen must be ordered for individual items*

*There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*

## PLATED BREAKFAST

### *The Duke \$42*

#### FAMILY STYLE FOR THE TABLE

Freshly baked muffins and croissants served with butter and fruit preserves

#### FIRST COURSE

Fresh fruit plate with citrus honey yogurt

#### MAIN COURSE

Choice of one

*Two selections can be offered for groups under 30  
if specific counts are provided 72 hours in advance*

Spinach, tomato, and cheese quiche served with breakfast potatoes

Scrambled eggs with country sausage links and home fried potatoes

French toast with bourbon banana butter and bacon

#### BEVERAGES

Freshly squeezed orange juice

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

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## COFFEE BREAK PACKAGES

### *L Street Meeting Package \$74*

#### PRE-MEETING SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Locally baked muffins, croissants, and bagels served with butter, chef created cream cheese, and jars of jams

Seasonal sliced fruit

#### MID-MORNING SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

Whole fresh fruit

Assorted granola and power bars

#### MID-AFTERNOON SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

Whole fresh fruit

Assortment of freshly baked cookies and brownies

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## COFFEE BREAK PACKAGES

### *9th Street Meeting Package \$74*

#### PRE-MEETING SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh orange juice, cranberry juice, and apple juice

Locally baked muffins, croissants, and French bread bagels served with butter, chef created cream cheeses, and jars of jams

Seasonal sliced fruit

Individual fruit yogurts

Steel cut oatmeal served with toasted pecans, fresh berries, raisins, and brown sugar

#### MID-MORNING SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Individual fruit yogurts with house made granola

Assorted granola and power bars

Individual trail mix shooters

Assorted soft drinks and bottled water

#### MID-AFTERNOON SERVICE

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Fresh vegetable crudités with chipotle ranch dip or fresh fruit kabobs

The Delegate's house made beef jerky

Assorted mini cupcakes or cookies and brownies

Assorted soft drinks and bottled water



*Call Your Mother Bagels*

Upgrade the bagels on your continental or hot breakfast buffet to DC's famous Call Your Mother Deli bagels

\*One of Food and Wine Magazine's "14 places to know"

\*One of DC Eaters "Must Do's"

\$3.00 additional per person | requires 72 hours advance notice

*\*Indicates prices are per person; There is a \$150 service charge for groups less than 25 people*

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## AM COFFEE BREAK PACKAGES

All AM breaks include: Freshly brewed illy coffee, decaffeinated illy coffee  
and assorted dammann teas

### *Grab & Go \$22*

Whole fresh fruit

Assorted granola bars and power bars

### *Health Nut \$26*

Individual parfaits with house made granola, yogurt and fresh berries

Fresh fruit kabobs

### *Sweet Tooth \$22*

Warm cinnamon buns with icing

Fresh fruit kabobs

### *Juicy Fruit \$28*

Individual fruit yogurts

Seasoned sliced fruit

Mixed berry shooters

### *Sweet & Salty \$22*

Individual fruit yogurts

Individual trail mix shooters with M&Ms

The Delegate's house made beef jerky

**\*Coffee/beverage breaks are based on 2 hours of service\***

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## PM COFFEE BREAK PACKAGES

### *Jazz It Up \$19*

Choose six candy jars:

Plain M&Ms, peanut M&Ms, mini Snickers, mini Twix, Twizzlers, Swedish Fish, Hershey's Kisses, mini Reese's Peanut Butter Cups, Lollipops, and Sour Patch Kids

Lemonade with raspberries and rosemary

### *Quadruple Dippin' \$15*

Citrus guacamole, fresh pico de gallo, chickpea hummus, onion dip, blue corn tortilla chips, and pita chips

### *The Delegate's Makin' Bacon \$24*

Chocolate dipped bacon, bacon peanut brittle, candied bacon chocolate chip cookies, caramel bacon popcorn

### *Cookies and Milk \$22*

Double fudge chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut cookies, rum chocolate truffles, macaroons, chocolate, strawberry, and malted milk

### *Market Display \$22*

Fresh vegetable crudités with chipotle ranch

Fresh sliced fruit with honey yogurt dip

## PM BEVERAGE BREAKS

### *Coffee Station \$16*

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

### *Flavored Coffee Station \$19*

Coffee station plus craft creamers to include chocolate, vanilla, and hazelnut

### *Beverage Breaks \$12*

Assorted soft drinks and bottled spring water

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## À LA CARTE ENHANCEMENTS

Old bay potato chips \$6

Whole fresh fruit \$7

Individually served popcorn, potato chips, and pretzels \$6

Assorted granola bars \$6

Assorted candy bars \$6

Individual fruit yogurts \$6

Hot pretzels with mustard \$7

Individual hummus and pita chips \$7

Warm soft pretzels, jalapeño cheddar sauce, dijon aioli, and fresh maple cream \$15

Seasonal fruit kabobs \$7

Mixed berry shooter \$8

Build your own parfait: yogurt, fresh berries, shaved coconut, granola \$10

Build your own trail mix: peanuts, raisins, dried cranberries, M&Ms, and almonds served with paper bags \$10

Citrus guacamole display, tortilla chips \$11

Assorted bagels with cream cheese \$48/dozen

Assorted cookies and/or brownies \$48/dozen

Assorted pastries \$48/dozen

Assorted muffins \$48/dozen



Call Your Mother bagels \$60/dozen (requires 72 hours advance notice)

**Minimum order of 1 dozen required for all items**

## ON CONSUMPTION ITEMS

Freshly brewed Illy coffee, decaffeinated Illy coffee, hot water, assorted Dammann teas \$85/gallon

Unsweetened tea, fresh lemonade, assorted berries, mint leaves, sliced citrus,  
two flavored sugar syrup served with jar glassware, muddlers, paper party straws \$75/gallon

Assorted Nantucket Nectar juices \$6

Flavored fruit water \$30/gallon

Assorted Pepsi products \$6

Bottled Life spring water and bottled sparkling water \$6

Freshly brewed Dammann iced tea or lemonade \$60/gallon

## PLATED 3 COURSE LUNCH

All entrées include: Chef Pernell's selection of seasonal vegetables and starch,  
freshly baked breads, Illy coffee, Dammann hot teas and iced tea

### *Howard Lunch \$52*

#### **SALADS** (choose one)

Caesar salad crisp romaine lettuce, blistered tomatoes, grated parmesan cheese, garlic croutons, Caesar dressing

Spinach, dried cherries, shaved red onions, shaved parmesan cheese, bacon balsamic vinaigrette

House salad mixed greens, blistered tomatoes, shaved carrots, cucumbers, garlic croutons, red wine vinaigrette

#### **ENTRÉES** (choose one)

*Two selections can be offered for groups under 30  
if specific counts are provided 72 hours in advance*

##### **PAN SEARED BREAST OF CHICKEN**

Balsamic rosemary jus

##### **GRILLED CHIPOTLE FLANK STEAK**

Pineapple salsa

##### **ATLANTIC SALMON**

With succotash

##### **MEDITERRANEAN PURSE**

Charred red pepper, spinach coulis

#### **DESSERTS** (choose one)

##### **MANGO RASPBERRY CHEESECAKE**

##### **FLOURLESS CHOCOLATE CAKE (GF)**

Rich chocolate and raspberry sauces



**Seasonal Option-Ask your catering professional for this season's selections**

*All prices are per person*

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## PLATED 4 COURSE LUNCH

All entrées include: Chef Pernel's selection of seasonal vegetables and starch, freshly baked breads, Illy coffee, Dammann hot teas and iced tea

### *Vaughn Lunch \$63*

#### **SOUP**

Chef crafted soup

#### **SALADS** (choose one)

Beet salad with roasted gold and violet beets, baby mixed greens, shaved red onions, zinfandel vinaigrette

Harvest salad with baby arugula, shaved fennel, cucumbers, dried cranberries, radish, honey lime vinaigrette

Kale salad with toasted sunflower seeds, goat cheese, dried apricots, blistered tomatoes, champagne vinaigrette

#### **ENTRÉES** (choose one)

*Two selections can be offered for groups under 30  
if specific counts are provided 72 hours in advance*

##### **CHICKEN TUSCANY**

Pan seared chicken breast stuffed with sautéed spinach, roasted shallots, feta cheese, and roasted red pepper coulis

##### **MARYLAND CRAB CAKE**

Citrus beurre blanc

##### **ROSEMARY MERLOT BRAISED SHORT RIB**

##### **LENTIL STIR FRY**

Baby corn, tomato, pepper

#### **DESSERTS** (choose one)

##### **KEY LIME RASPBERRY TART**

##### **FLOURLESS CHOCOLATE CAKE (GF)**

Rich chocolate and raspberry sauces



**Seasonal Option-ask your catering professional for this season's selections**

**Make it a 3 course by removing the soup/salad, deduct \$6**

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## LUNCH BUFFET

### *Mount Vernon Deli \$55*

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings

Couscous salad with cherries, tomato, spinach, and chipotle vinaigrette

Chickpea hummus, roasted red peppers, feta cheese, extra virgin olive oil, and pita

Cold deli meats: shaved turkey breast, Virginia ham, roast beef, and chicken salad

Cheeses: aged cheddar, swiss, and provolone

Sliced tomatoes, pickled onions, leaf lettuce, cucumbers, mayonnaise, dijon mustard, and pesto aioli

Kaiser rolls, multigrain, and rye breads

Assorted bagged chips

Assorted cupcakes or cookies

Freshly brewed iced tea with lemons

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled waters

### *Abe's Build Your Own Salad \$50*

Chef crafted soup

Spinach, romaine, and mixed greens

Roasted tomatoes, roasted corn, sliced cucumbers, shredded carrots, sliced avocado, olives, chopped artichokes, chopped peppers, chickpeas, parmesan cheese, cheddar cheese, and toasted pecans

House made bleu cheese, chipotle ranch, and bacon balsamic dressings

Choice of two: grilled chicken, grilled portobello mushrooms, shrimp (add \$6.00) or skirt steak (add \$6.00)

Warm assorted rolls with butter

Assorted mini pastries

Freshly brewed iced tea with lemon

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

*All prices are per person*

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## LUNCH BUFFET

### *Chef's Panini Buffet \$52*

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings

**Select two options below:**

Turkey, bacon, swiss, herb mayo, spinach

Grilled vegetable on ciabatta with avocado and mayo

Shaved roast beef on ciabatta, caramelized onions, arugula, and horseradish

Pesto chicken on sun dried tomato focaccia with vine ripe tomato and swiss cheese

Assorted chips

Pickled vegetables

Mini cannolis

Freshly brewed Dammann iced tea with lemon

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

### *South of the Border \$56*

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette and chipotle ranch

Marinated skirt steak

Chili lime chicken

Warm tortillas

Shredded lettuce, pico de gallo, sour cream, shredded cheese

Spanish rice

Tres leches cake

Freshly brewed Dammann iced tea with lemon

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

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## LUNCH BUFFET

### *A Taste of Mediterranean \$66*

Chef crafted soup

Rosemary garlic focaccia

Fresh field greens, romaine, cucumber, tomato, onions, olives, and feta cheese

Red wine vinaigrette, Caesar, and honey balsamic dressings

Couscous salad with cherries, tomato, spinach and chipotle vinaigrette

Chickpea hummus roasted red peppers, feta cheese, extra virgin olive oil, and pita

Oven roasted herb vegetables

Sliced chicken tikka, tzatziki sauce

Oregano grilled flank steak

Cheesecake, orange blossom honey

Freshly brewed Dammann iced tea with lemon, freshly brewed Illy coffee,

Decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

### *Southern Comfort \$64*

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings

Fingerling potato salad with rosemary honey mustard vinaigrette

Roasted corn succotash

Macaroni and cheese

Southern fried or grilled chicken

Pulled BBQ pork

Warm biscuits, honey, and butter

Warm peach tart

Freshly brewed Dammann iced tea with lemon

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann teas

Assorted soft drinks and bottled water

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## BOXED LUNCH

*\$40 per person*

Choice of two selections, specific counts must be provided 72 hours in advance

### **TURKEY AND SWISS**

Oven roasted turkey breast with baby arugula, baby swiss, garlic mayo aioli, and vine ripe tomatoes on sourdough bread

### **BLACK FOREST HAM AND GOUDA**

Black forest ham, smoked gouda, green leaf lettuce, vine ripe tomatoes, and rosemary mustard on marble rye bread

### **ROAST BEEF AND CHEDDAR**

Roast beef, cheddar cheese, green leaf lettuce, vine ripe tomatoes on multi-grain roll

### **Dietary Options also available:**

#### **VEGETARIAN**

Yellow squash, zucchini, eggplant, mozzarella cheese, roasted red peppers, balsamic vinaigrette on multi-grain

#### **GLUTEN FRIENDLY**

Mixed green salad, vine ripe tomato, olive, cucumber, carrot, grilled chicken, balsamic vinaigrette



**All box lunches include the following items:**

**Piece of whole fruit | Bag of chips | Cookie**

**Bottle of water or soft drink (drinks served on the side)**

**Napkins and disposable utensils as needed**

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## PLATED 3 COURSE DINNER

All entrées include: Chef Pernell's selection of seasonal vegetables and starch, freshly baked breads, Illy coffee, Dammann hot teas and iced tea

### *Logan Dinner \$72*

#### **SOUP**

Chef crafted soup

OR

#### **SALADS** (choose one)

Crisp romaine lettuce, blistered tomatoes, grated parmesan cheese, homemade croutons, Caesar dressing

Baby spinach, dried cherries, shaved onions, shaved aged parmesan cheese, bacon balsamic vinaigrette

Mixed greens, blistered tomatoes, shaved carrots, cucumbers, red wine vinaigrette

#### **ENTRÉES** (choose two)

*Two selections can be offered for groups under 30  
if specific counts are provided 72 hours in advance*

##### **HERB ROASTED BREAST OF CHICKEN**

Herb jus

##### **CHICKEN PROVENCAL**

Roasted chicken breast, lemon caper butter sauce

##### **FLAT IRON STEAK**

citrus garlic sauce

##### **SEASONAL MARKET FISH**

Sweet corn truffle butter

##### **BLACKENED SALMON**

Citrus salad

##### **EGGPLANT CAPONATA**

Cauliflower rice



#### **DESSERTS** (choose one)

##### **APPLE CARAMEL TART**

##### **PEACHES AND CREAM CAKE**

##### **FLOURLESS CHOCOLATE CAKE (GF)**

Rich chocolate and raspberry sauces

**Seasonal Option-ask your catering professional for this season's selections**

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## PLATED 4 COURSE DINNER

All entrées include: Chef Pernell's selection of seasonal vegetables and starch, freshly baked breads, Illy coffee, Dammann hot teas and iced tea

*Shaw Dinner \$80*

### SOUP

Chef crafted soup

### SALADS (choose one)

Crisp romaine lettuce, blistered tomatoes, grated parmesan cheese, homemade croutons, Caesar dressing

Baby spinach, dried cherries, shaved onions, shaved aged parmesan cheese, bacon balsamic vinaigrette

Mixed greens, blistered tomatoes, shaved carrots, cucumbers, red wine vinaigrette

### ENTRÉES (choose two)

*Two selections can be offered for groups under 30 if specific counts are provided 72 hours in advance*

#### PARMESAN CRUSTED CHICKEN

Vine ripe tomato cream sauce

#### TWIN MARYLAND CRAB CAKES

Blood orange beurre blanc

#### BRAISED SHORT RIBS

Hoisin demi

#### ROASTED VEGETABLE RAVIOLI

Charred pepper broth

#### EGGPLANT CAPONATA

Cauliflower rice

#### GRILLED FILET MIGNON

Garlic butter, stout braised mushrooms  
(\$8 supplement)

### PLATED DINNER DUETS

#### GRILLED SALMON AND HERB ROASTED CHICKEN DUET

Grilled salmon, tomato relish,  
herb roasted breast of chicken, balsamic demi \$92

#### FILET MIGNON AND HERB ROASTED CHICKEN DUET

Grilled filet mignon, cipollini demi, roasted mushroom,  
herb roasted breast of chicken, herb butter \$94

#### FILET MIGNON AND CRAB CAKE DUET

Grilled filet mignon, caramelized onion demi,  
jumbo lump crab cake, citrus beurre blanc \$96

### DESSERTS (choose one)

#### APPLE CARAMEL TART

#### CHOCOLATE TEMPTATION CAKE

#### PEACHES AND CREAM CAKE

#### FLOURLESS CHOCOLATE CAKE (GF)

Rich chocolate and raspberry sauces



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## DINNER BUFFET



### *L Street Buffet \$80*

#### **STARTERS**

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings

Couscous salad with cherries, tomato, spinach, and chipotle vinaigrette

Warm baked bread rolls

#### **ENTRÉES**

Roasted chicken, merlot mushrooms

Searched salmon, dijon mustard sauce

Sweet corn risotto

Steamed broccolini

Oven roasted fingerling potatoes

#### **DESSERTS**

Classic apple tart

Flourless chocolate cake

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann tea

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# The DELEGATE

## DINNER BUFFET

*9th Street Buffet \$90*

### STARTERS

Chef crafted soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings

Couscous salad with cherries, tomato, spinach, and chipotle vinaigrette

Fresh selection of bread and rolls

### ENTRÉES

Roasted halibut, orange fennel sauce

Sesame chicken, honey ginger sauce

Marinated tenderloin of beef, roasted shallot cabernet sauce

Garden vegetables

Rice Pilaf

### DESSERTS

Fresh fruit tarts

Hazelnut mousse cake

Freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Dammann tea

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## STANDING RECEPTION

### CANAPÉS



#### COLD HORS D'OEUVRES (\$7 per piece)

Mini Caesar bites

Tomato bruschetta

Strawberry goat cheese bruschetta

Root vegetable kabobs

Deviled eggs with crispy pork belly

#### COLD HORS D'OEUVRES (\$8 per piece)

Shrimp cocktail

Shaved tenderloin crostini, horseradish cream

Caramelized onion & bleu cheese tart

#### HOT HORS D'OEUVRES (\$6 per piece)

Phyllo wrapped asparagus with asiago

Vegetable spring roll, sweet chili sauce

Spanakopita

#### HOT HORS D'OEUVRES (\$7 per piece)

Mushroom and brie tart

Duck confit spring rolls

Teriyaki beef skewers, green onion

Edamame pot stickers, sweet chili sauce

Chicken pinwheel

Thai chicken satay

Mini beef wellington, garlic herb aioli

Beef empanada, cilantro, sour cream

Coconut shrimp, honey mustard

Lemongrass chicken pot stickers

#### HOT HORS D'OEUVRES (\$8 per piece)

Mini crab cakes, old bay remoulade

Bourbon BBQ sauce scallops wrapped in bacon

Lobster cobbler

*All prices are per piece - 50 pieces minimum order  
There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*

## RECEPTION

### CARVING STATIONS

#### CAJUN TURKEY BREAST

Cajun turkey breast, citrus cranberry relish and petite croissants \$21

#### BOURBON GLAZED HAM

Smoked pineapple chutney and dijon mustard, biscuits \$21

#### CARVED SALMON

Seared salmon, soy glazed, pineapple cucumber salsa \$26

#### ROAST STRIP LOIN OF BEEF

Roast strip loin of beef, carved with rolls, horseradish cream, rosemary mustard \$28

#### TRIPLE PEPPERED BEEF TENDERLOIN

Beef tenderloin with carved rolls, caramelized onion relish, horseradish cream \$30

**Station attendant required \$175; For groups over 75 people 2 attendants are recommended**

### RECEPTION STATIONS

#### GRILLED CHEESE STATION

Roasted tomato and local cheese; bacon, jalapeños, and local cheese \$18

#### CHOPPED SALAD STATION

Romaine, mixed greens, spinach, tomato, red peppers, red onions, candied pecans, carrots, cucumbers, gorgonzola, parmesan, bacon, and dried cranberries

Citrus vinaigrette, chipotle ranch, and honey balsamic dressings \$24



#### SLIDER DISPLAY

Pulled pork slider, mambo sauce, and caramelized onions

Burger slider with lettuce, tomato, ketchup, and aged cheddar

Chicken slider, onions and avocado mayonnaise \$22

#### FAJITA DISPLAY

Marinated grilled chicken, grilled skirt steak,

flour tortillas, pepper jack cheese,

sautéed vegetables, salsa, sour cream,

guacamole, sautéed onions and peppers \$28

#### PASTA DISPLAY

Cheese Tortellini with spinach and garden tomato sauce

Penne with basil pesto, cherry tomatoes and chicken

Bowtie pasta with caramelized onions, sausage, fresh mozzarella and arugula \$26

*Displays are priced per person | There is a \$150 service charge for all groups less than 25 people*

*There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*

# The DELEGATE

## RECEPTION

### RECEPTION DISPLAYS

#### FRESH SEASONAL CRUDITÉS

Fresh seasonal vegetables with chipotle ranch dipping sauce \$13

#### ARTISAN IMPORTED AND DOMESTIC CHEESE

Crackers, sliced baguettes \$17

#### ANTIPASTO DISPLAY

Marinated mushrooms, artichokes, roasted bell peppers, grilled asparagus, marinated kalamata olives, buffalo mozzarella, cured meats, and sliced baguette \$22

#### FRESH FRUIT DISPLAYS

Pineapple, melon, strawberries, and honey yogurt dip \$15

#### BUILD YOUR OWN NACHO BAR

Corn chips with queso dip, guacamole, salsa, sour cream, cheddar cheese, tomatoes, onion, jalapeño peppers \$17

#### JUMBO SHRIMP ON ICE

Cocktail sauce and lemon wedges (2 shrimp per person) \$22

#### TRADITIONAL MEDITERRANEAN DISPLAY

Roasted red pepper hummus, grilled pita, cucumber olive salsa, marinated olives, and feta cheese \$18

#### PRETZELS AND DIPS

Warm soft pretzels, jalapeño cheddar sauce, dijon aioli, and fresh maple cream \$15

### DESSERT STATIONS

#### FLAVORED COFFEE STATION

Freshly brewed Illy coffee with vanilla, hazelnut, chocolate syrups, whipped cream, and cinnamon \$20

#### MINI PASTRY DISPLAY

Chef's selection of French pastries and petit fours \$21

#### ALL AMERICAN SUNDAE BAR

Vanilla and chocolate ice cream served with hot fudge, caramel sauce, chopped nuts, chocolate sprinkles, crushed Oreo's, whipped cream, and cherries \$23

**\*Requires a chef attendant**

*Displays are priced per person | There is a \$150 service charge for all groups less than 25 people  
There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*



# The DELEGATE

## BEVERAGE

### LIQUOR

#### BASIC LIQUOR

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin  
Dewar's Scotch | Jim Beam Bourbon | Korbel Brandy  
Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila

#### PREMIUM LIQUOR

Absolut Vodka | Tito's | Bacardi Superior Rum | Tanqueray Gin  
Captain Morgan Spiced Rum | Jack Daniels Whiskey  
Johnnie Walker Red Scotch | Makers Mark Bourbon  
1800 Traditional Tequila | Courvoisier VS

#### LUXURY LIQUOR

Grey Goose Vodka | Bacardi Silver Rum | Mt Gay Eclipse Gold Rum  
Bombay Sapphire Gin | Johnnie Walker Black Scotch  
Jack Daniels Whiskey Crown Royal | Patron Silver Tequila  
Hennessy Privilege VSOP | Knob Creek Whiskey

### WINE

Wines are subject to change

Please ask your catering professional for our current wine list for additional options

#### BASIC WINE

Murphy-Goode, Cabernet | Murphy-Goode, Pinot Noir | Murphy-Goode, Chardonnay  
Murphy-Goode, Pinot Grigio | Beringer, White Zinfandel | House Bubbly

#### PREMIUM WINE

Murphy-Goode, Cabernet | Murphy-Goode, Pinot Noir | Murphy-Goode, Chardonnay  
Murphy-Goode, Pinot Grigio | Beringer, White Zinfandel | House Prosecco

#### LUXURY WINE

Clos du Bois, Chardonnay | Clos du Bois, Merlot  
Stone Cellars by Beringer, Pinot Grigio | Beringer, White Zinfandel | Mumm Napa Brut

### BEER

All bars include the following:

#### IMPORTED & DOMESTIC BEERS

Corona | Coors Light | Sam Adams | Fat Tire | O'Doul's | Assorted soft drinks | appropriate mixers

*There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*



## BAR

### OPEN BAR

#### BASIC OPEN BAR

First hour - \$25/person

Each additional hour - \$11/person

#### PREMIUM OPEN BAR

First hour - \$28/person

Each additional hour - \$12/person

#### LUXURY OPEN BAR

First hour - \$30/person

Each additional hour - \$13/person

#### BASIC WINE AND BEER BAR

First hour - \$23/person

Each additional hour - \$10/person

#### PREMIUM WINE AND BEER BAR

First hour - \$25/person

Each additional hour - \$11/person

#### LUXURY WINE AND BEER BAR

First hour - \$28/person

Each additional hour - \$12/person

**Bartender required - \$150/4 hours**

**Each additional hour - \$50/hour**

**1 Bartender per 75 people**

### HOST BAR

#### BASIC HOST BAR

Cocktails \$10

Wine \$10

Imported beer \$8

Domestic beer \$7

Water \$5.50

Soft Drinks \$5.50

#### PREMIUM HOST BAR

Cocktails \$11

Wine \$11

Imported beer \$8

Domestic beer \$7

Water \$5.50

Soft Drinks \$5.50

#### LUXURY HOST BAR

Cocktails \$12

Wine \$12

Imported beer \$8

Domestic beer \$7

Water \$5.50

Soft Drinks \$5.50

**Bartender required - \$150/4 hours**

**Each additional hour - \$50/hour**

**Cashier required - \$150/4 hours**

**Each additional hour - \$50/hour**

**1 Bartender per 75 people**

### CASH BAR

#### BASIC CASH BAR

Cocktails \$11

Wine \$11

Imported beer \$9

Domestic beer \$8

Water \$6

Soft Drinks \$6

#### PREMIUM CASH BAR

Cocktails \$12

Wine \$12

Imported beer \$9

Domestic beer \$8

Water \$6

Soft Drinks \$6

#### LUXURY CASH BAR

Cocktails \$13

Wine \$13

Imported beer \$9

Domestic beer \$8

Water \$6

Soft Drinks \$6

**Bartender required - \$150/4 hours**

**Each additional hour - \$50/hour**

**Cashier required - \$150/4 hours**

**Each additional hour - \$50/hour**

**1 Bartender per 100 people**

*Open bar is unlimited beverage, host and cash bar are on consumption beverage  
There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*