* KIMPTON **BANNEKER** WSH HOTEL DC

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BANQUET & CATERING

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EVENTS & GUIDELINE

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FOOD & BEVERAGE STANDARDS

The Banneker is the sole supplier of Food & Beverage for all events on property. No outside Food & Beverage products will be allowed into the hotel and/or consumed in the private event space

Seasonal foods sourced locally from farmers along the Chesapeake Bay Watershed. Occasionally, availability can change due to seasonality and the unknown. Should this occur, we will communicate this at our earliest availability with some alternatives of equal or greater quality. Chef Laurent Hollaender has fondness for our local seasons!

MENU PRICING & MINIMUM

Unless otherwise noted, all menus are priced per person and quantified for a minimum of 10 guests.

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted, all prices are subject to a 24% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% sales tax.

SERVICE & TIMING

All buffets are priced for 90 minutes of service. Any delay or extension of service may jeopardize quality of food and incur additional costs. Please note there is a ^{\$}200 service fee for hot buffets selected for fewer than 30 guests. Breaks are based on 30-minute breaks, unless an all-day package is purchased.

ATTENDANT FEES

Chef Attendants: \$150 per attendant per station

Bartenders: ^{\$}175 for four (4) hours of service to ensure quality and speed of service, we staff 1 bartender for every 50 guests Cash Bar Attendant: ^{\$}100 for four (4) hours | required for events with 50+ guests Coat Check Attendant: ^{\$}100 for four (4) hours

Corkage Fee: \$75.00 per bottle

PARKING

The Banneker provides valet parking only for events at ^{\$}25 per vehicle, inclusive of tax. Overnight guest parking is currently at ^{\$}55 per vehicle, inclusive of tax. (Subject to change without notice)

EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Encore, our in-house Event Technology provider, has a full range of state-of-the-art audio-visual equipment and looks forward to servicing all your technological needs.

LINEN & EQUIPMENT

The Banneker offers a complimentary selection of house linens, China, glassware, flatware, and votive candles. Our modern white China is the perfect accompaniment to our elegant table setting.

TABLESIDE SELECTIONS

We are pleased to offer a tableside choice of entrée for an additional ^{\$}10 per person. There is an additional ^{\$}12 per person charge for first course and dessert tableside selection. We regret that we are unable to offer this service to parties larger than 30 guests as it will impact the efficiency of service, quality of food, and overall dining experience.

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the group. Please note that chef attendant and bartender fees may apply based upon menu selections.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

MENU SELECTION

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Bartender fee will apply to all bars.

BANNEKER'S ALL DAY MEETING PACKAGE

\$125 per person Continental | \$145 per person American Gourmet Breakfast

CONTINENTAL BREAKFAST Artisan Pastries and Breads, Sweet Butter & Preserves Fresh Cut Fruit with Garden Berries Greek Yogurt with House Made Granola

AM BREAK Seasonal Fruit Skewers with a Honey Yogurt Dipping Sauce

THE MERIDIAN

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Tomato Fennel Bisque, Artisan Cheese Croutons Simply Green Salad, Lolla Rossa, Frissee, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing Red Bliss Potato Salad, Creamy Grain Mustard Smoked Turkey, Speck, Roast Beef, Salami Gruyere, Cambozola Cheese, Aged Cheddar Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes, Fresh Mozzarella Assorted Accoutrements Lettuce, Tomatoes, Onions, Cornichons, Grain Mustard, Mayonnaise Artisanal Breads Miss Vickie's® Potato Chips Salted Caramel Brownie & Assorted Warm Cookies

PM BREAK

Gourmet Flavored Popcorn (Parmesan + Truffle Oil, Cinnamon and Sugar and Garlic, Thyme Butter)

ALL DAY BEVERAGES

La Colombe Coffee, Assorted Rishi Organic Teas, Soft Drinks

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BREAKFAST BUFFET

Each Breakfast Buffett La Colombe Coffee, Rishi Organic Assorted Teas Fresh Juices

AMERICAN CONTINENTAL ^{\$}38 per person, gluten free options Artisan Pastries and Breads, Sweet Butter & Preserves Greek Yogurt Bar: House Baked Granola, Vanilla Greek Yogurt, Dried Fruits, Local Honey, Fresh Cut Fruit with Garden Berries

AMERICAN GOURMET \$48 per person

Artisan Pastries and Breads, Sweet Butter & Preserves Steel Cut Irish Oatmeal: Brown Sugar, Raisins, Sliced Almonds and Walnuts Greek Yogurt Bar: House Baked Granola, Vanilla Greek Yogurt, Dried Fruits, Local Honey, Fresh Cut Fruit with Garden Berries Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs Applewood Smoked Bacon and Pork Sausage Links, Roasted Fingerling Potatoes



BREAKFAST BUFFET CONTINUED...

Each Breakfast Buffett La Colombe Coffee, Rishi Organic Assorted Teas Fresh Juices

EUROPEAN GOURMET \$48 per person

Viennoiserie Basket: Croissants, Brioches and Pain Au Chocolate, Sweet Butter and Preserves, Nutella Smoked Salmon Tartine: French Baguette, Crème Fraiche, Capers, and Shallots Fresh Cut Fruit with Garden Berries and Greek Yogurt Dip Traditional Quiche Lorraine, Bacon, Onions Gruyere Cheese or Spinach and Roasted Tomato Tart, Roasted Fingerling Potatoes Hard and Soft Cheeses with Sliced Prosciutto, Cornichons, Lingonberry Jam and Warm Baguette

THE TOTAL ECLIPSE \$53 per person

Artisan Pastries and Bread, Sweet Butter & Preserves Greek Yogurt Bar: House Baked Granola, Vanilla Greek Yogurt, Dried Fruits, Local Honey, Fresh Cut Fruit with Garden Berries Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs Crepes: Nutella and Diced Strawberries, Sliced Bananas and Caramel Sauce, Sweetened Cream Cheese or Mascarpone and Berry Fruit Compote Cannoli Filling, Lemon curd Applewood Smoked Bacon and Pork Sausage Links Roasted Fingerling Potatoes

Menu pricing subject to change. All food and beverage charges shall be subject to a 17% gratuity and a 7% administrative fee. For events of less than (10) guests, an additional labor fee of ^{\$}75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

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BREAKFAST ENHANCEMENTS

SUNRISE SMOOTHIES ^{\$}7 per person Greek Yogurt, Fresh Garden Berries, Bananas

SCRAMBLE EGGS ^{\$}7 per person Free Range Farm Eggs, Cheddar Cheese and Fresh Herbs

HARD BOILED EGGS \$7 per person

STEEL CUT OATMEAL ^{\$}7 per person Greek Yogurt, Fresh Garden Berries, Bananas

BREAKFAST PROTEIN Choice of one ^{\$}8 per person Chicken Apple Sausage, Nueske's Bacon Strips, Pork Sausage

GOURMET BAGELS ^{\$}150 serves 15 Assorted Cream Cheese Schmears, Whipped Butter and Preserves, Smoked Salmon, Capers, Tomatoes, Diced Red Onions, Chopped Egg

WAFFLES or PANCAKES ^{\$}12 per person Fresh Whipped Cream and Butter, Warm Vermont Maple Syrup, Cinnamon Sugar, Fresh Berries, Orange Marmalade

BREAKFAST SANDWICH ^{\$}15 each French Ham and Gruyere Cheese, Freshly Baked Croissant Avocado Toast on Multigrain Bread, Roasted Tomato, Watercress Fried Egg, Nueskes Bacon or Pork Sausage, Cheddar Cheese, English Muffin Spinach Wrap, Egg White, Tomato, Goat Cheese

MADE TO ORDER OMELETTE STATION ^{\$}19 per person Attendant Required ** Egg Whites Available**

Aged Chedder | Emmental Goat Cheese | Feta Spinach | Mushrooms | Onions | Peppers | Tomatoes French Ham | Bacon | Chicken Apple Sausage | Smoke Salmon

SMOKED SALMON ^{\$}23 per person Norwegian Smoker Salmon| Red Onion | Capers | Chopped Eggs Dill Crème Fraiche | Lemon & Lime | Toasted Baguette

BANNEKER BREAKS

Each break includes La Colombe Coffee, Assorted Rishi Organic Teas

THE WELLSPRING ^{\$}28 per person Seasonal Whole Fresh Fruit, Greek Yogurt Parfaits, Assorted Nuts, KIND + CLIF Bars, Carrot & Green Juice Shots

THE BISTRO BAKERY ^{\$}24 per person Assorted Jumbo Cookies, Fudge & Blondies Brownies, Lemon Bars, Assorted Sliced Fruit, French Macarons added for an additional *\$54 per dozen.

THE TRAIL MIX ^{\$}20 per person Assortment of Gourmet Nuts, House Made Granola, Dried Fruits, Chocolate Chips, Flaxseed + Peanut M&M's

THE BIG BREAK \$32 per person

Chocolate Candy Bars, Assortment of Gummies, Assortment of Chips + Pretzels, Gourmet Flavored Popcorn (Parmesan + Truffle Oil, Cinnamon and Sugar and Garlic + Thyme Butter), Mixed Gourmet Nuts, Assorted Soft Drinks, Flat and Sparkling Bottled Spring Water

BEVERAGES

CONTINUOUS BEVERAGE SERVICE ^{\$}25 per person **4 Hours of Service** La Colombe | Rishi Organic Teas Soft Drinks | Sparkling & Still Water

COFFEE & TEA ^{\$}110 On Consumption| Per Gallon La Colombe | Rishi Organic Teas Milk + Soy + Half & Half

ASSORTED JUICES \$10 per bottle

SOFT DRINKS \$6 per bottle

SPARKLING & MINERAL WATER ^{\$}7 per bottle

PELLEGRINO SPARKLING | ACQUA PANNA STILL ^{\$}7

GLACEAU VITAMIN WATER ^{\$}7 per bottle

POWERADE \$7
per bottle

RED BULL ^{\$}7 per 8.4 fl. oz. can

LUNCH BUFFET

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BOXED LUNCH at ^{\$}65 per person Each boxed lunch includes a Sandwich, Salad, Dessert, and Bottled Water.

SANDWICHES choice of two JAMBON BEURRE French Ham, Gruyere, Cultured Butter, Cornichons, Grain Mustard on French baguette

HEIRLOOM TOMATO Burrata Cheese, Seasonal Tomatoes, Olive Oil, Basil, Balsamic Glaze on Ciabatta Bread

SMOKED SALMON Norwegian Smoked Salmon, Lemon Crème Fraiche, Arugula, Shallots on Croissant Bun

GRILLED CHICKEN Arugula, Goat Cheese, Roasted Red Peppers, Harissa Aioli on Brioche Bun

SALAD choice of one only Fingerling Potato Salad | House Caesar | Seasonal Fruit Cup Mesclun Salad

SNACK choice of one only Orchard Valley Harvest Trail Mix | Miss Vickie's BBQ or Sea Salt Potato Chip Smartfood Popcorn

DESSERT choice of one only Salted Caramel Brownie | Chocolate Hazelnut Beignet | Fresh Baked Cookies Lemon Bar

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LUNCH BUFFET

Served with French Baguette, European Butter + Iced Tea

THE MERIDIAN \$70 per person Tomato Fennel Bisque Artisan Cheese Croutons Simply Green Salad Lolla Rossa, Frissee, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing Red Bliss Potato Salad, Creamy Grain Mustard Smoked Turkey, Speck, Roast Beef, Salami, Gruyere, Cambozola Cheese, Aged Cheddar Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes, Fresh Mozzarella Assorted Accoutrements Lettuce, Tomatoes, Onions, Cornichons, Grain Mustard, Mayonnaise Artisanal Breads, Miss Vickie's® Potato Chips Fresh Whole Fruit Salted Caramel Brownie & Assorted Warm Cookies THE ALMANAC \$75 per person Baby Greens Salad Tango, Lolla Rossa, Mixed Greens, Feta Grape Tomatoes, Fig & Sherry Dressing Antipasti Artichokes, Roasted Red Peppers, Cured Olives, Burrata, Fresh Thyme, Basil, Oregano

Chicken Cacciatore, Roasted Tomato, White Wine, Capers, Italian Parsley Mediterranean Baked Salmon Preserved Lemon Risotto with Chives and Pistachio Grilled Asparagus, Sun-Dried Tomato Basil Pesto Apple Tart with Crème Fraîche and Traditional Tiramisu

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LUNCH BUFFET

Served with French Baguette, European Butter + Iced Tea

BUILD YOUR OWN BUFFET 2 Entrées ^{\$}75 | 3 Entrées ^{\$}78

FIRST COURSE choice of two

SEASONAL SOUP SIMPLY GREEN SALAD Lolla Rossa, Frissee, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing BABY GREENS SALAD TANGO Lolla Rossa, Mixed Greens, Feta Grape Tomatoes, Fig & Sherry Dressing ANTIPASTI ARTICHOKES Roasted Red Peppers, Cured Olives, Burrata, Fresh Thyme, Basil, Oregano CAESAR SALAD Shaved Parmesan, Grape Tomatoes, Torn Sourdough Croutons, House Caesar Dressing ARUGULA SALAD Dried Cherries, Brie croutons, Candied Pecans, Granny Smith Apples, Champagne Vinaigrette

ENTRÉE SELECTIONS choice of two or three Mediterranean Baked Salmon Chicken Cacciatore, Roasted Tomato, White Wine, Capers, Italian Parsley Grilled Flank Steak in Red Wine Sauce Grilled Chicken in a Mushroom Sauce Herb Crusted Salmon in Basil Pesto Butter Sauce Preserved Lemon Risotto with Chives and Pistachio

ON THE SIDE choice of two Grilled Asparagus, Sun-Dried Tomato Basil Pesto Creamed Spinach Butter-Squash, Brussel Sprouts and Potato Medley Smashed Potatoes, Sea Salt, Butter and Chives

DESSERT choice of one Mixed Fruit Cheesecake, Raspberry Coulis Thin-Crust Apple Tart Salted Caramel Sauce Crème Brulee with Raspberries Opera Cake, Grand Marnier Anglaise

PLATED LUNCH

Served with French Baguette, European Butter + Iced Tea

To offer a choice of multiple selections does require a guest's headcount

STARTER choice of one

ARUGULA SALAD Dried Cherries, Brie Croutons, Candied Pecans, Granny Smith Apples, Champagne Vinaigrette

CAESAR SALAD Shaved Parmesan, Grape Tomatoes, Torn Sourdough Croutons, House Caesar Dressing

NUESKE'S BACON WEDGE Old World Style Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

HEIRLOOM TOMATO CARPACCIO Tomme de Savoie, EVOO, Balsamic Glaze, Castelvetrano Olives.

ENTREE choice of one

ARTISAN CHEESE CAVATAPPI PASTA ^{\$}48 per person Asparagus, Cremini Mushrooms, Green Peas, Arugula, Parmesan cheese

JOYCE FARMS FREE RANGE CHICKEN ^{\$}52 per person Grilled Polenta Cake, Fava Beans & Sun-Dried Tomatoes, Natural Herb Jus

GRILLED ATLANTIC SALMON SALAD ^{\$}56 per person Mixed Greens, Haricot Verts, Grape Tomatoes, Kalamata Olives, Lemon Vinaigrette

HERBS MARINATED BISTRO STEAK ^{\$}68 per person Crushed Fingerling Potatoes, Heirloom Carrots, Peppered Bordelaise



PLATED LUNCH

Served with French baguette, European Butter + Iced Tea

To offer a choice of multiple selections does require a guest's headcount

STARTER choice of one

ARUGULA SALAD Dried Cherries, Brie Croutons, Candied Pecans, Granny Smith Apples, Champagne Vinaigrette

CAESAR SALAD Shaved Parmesan, Grape Tomatoes, Torn Sourdough Croutons, House Caesar Dressing

NUESKE'S BACON WEDGE Old World Style Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

HEIRLOOM TOMATO CARPACCIO Tomme de Savoie, EVOO, Balsamic Glaze, Castelvetrano Olives

ENTREE choice of one

ARTISAN CHEESE CAVATAPPI PASTA ^{\$}48 per person Asparagus, Cremini Mushrooms, Green Peas, Arugula, Parmesan Cheese

JOYCE FARMS FREE RANGE CHICKEN ^{\$}52 per person Grilled Polenta Cake, Fava Beans & Sun-Dried Tomatoes, Natural Herb Jus

GRILLED ATLANTIC SALMON SALAD ^{\$}56 per person Mixed Greens, Haricot Verts, Grape Tomatoes, Kalamata Olives, Lemon Vinaigrette

HERBS MARINATED BISTRO STEAK ^{\$}68 per person Crushed Fingerling Potatoes, Heirloom Carrots, Peppered Bordelaise

DESSERT choice of one

Mixed Fruit Cheesecake, Raspberry Coulis Thin Crust Apple Tart, Salted Caramel Sauce Crème Brulee with Raspberries Opera Cake, Grand Marnier Anglaise

DINNER BUFFET \$185.00 per person

Served with French Baguette, European Butter, Coffee, Selection of Teas, Includes Iced Tea

THE SCOTT

French Lentil Soup with Carrot, Celery & Onions Chopped Baby Gems, Cucumbers, Olives, Tomatoes, Feta, Lemon Emulsion Dressing Arugula Salad, Candied Pecans, Brie Cheese Croutons, Apples, Dried Cherries, Champagne Vinaigrette Crab Crusted Grouper, Lemon Riesling Sauce Herb Roasted Chicken Breast, Red Onion Marmalade Fava Beans, English Peas, Sweet Corn, Peppers, Fresh Herbs Fire Roasted Peppers and Saffron Rice Chocolate Toffee Mousse, Lemon Blueberry Cheesecake

THE LAFAYETTE

Tomato Fennel Bisque, Artisan Cheese Croutons Roasted Seasonal Fruit Salad, Field Greens, Buttered Pecans, Buttermilk Blue Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette Heirloom Tomato and Burrata Salad, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur del Sel, Cracked Black Pepper Herb Roasted Beef Tenderloin, Black Truffle Demi Pan Seared Chilean Seabass, Warm Capers, Tomato and Extra Virgin Olive Oil Dressing Herb Garlic Red Bliss Potatoes Roasted Root Vegetables with Orange Honey Glaze Warm Rustic Apple Galette Limoncello Raspberry Cake



PLATED DINNER

Served with French Baguette, European Butter + Iced Tea

To offer a choice of multiple selections does require a guest's headcount

STARTER choice of one

ARUGULA SALAD Dried Cherries, Brie Croutons, Candied Pecans, Granny Smith Apples, Champagne Vinaigrette

NUESKE'S BACON WEDGE Old World Style Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

HEIRLOOM TOMATO CARPACCIO Tomme de Savoie, EVOO, Balsamic Glaze, Castelvestrano Olives

TOMATO FENNEL BISQUE Ciabatta and Dill Croutons, Crème Fraiche

"LE SEL" CLASSIC ONION SOUP Caramelized Onion Soup, Croutons with Emmental Cheese Gratinee

ENTREE choice of one

JOYCE FARM CHICKEN ^{\$}88 per person Oven Roasted Chicken, Creamed Corn Risotto, Seasonal Vegetable, Herb de Provence Natural Jus

POLENTA CAKE ^{\$}88 per person English Peas and Fava Beans, Baby Artichokes, Oyster Mushrooms, Shaved Parmesan Reggiano

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PLATED DINNER continued...

ATLANTIC SALMON ^{\$}92 per person Seared Salmon, Lemon Shrimp Scallion Mashed Potatoes, Grilled Asparagus, Tomato Chutney

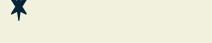
RED SNAPPER ^{\$}96 per person Gingered Sweet Potato Mash, Seasonal Vegetable, Citrus Beurre Blanc

FILET MIGNON ^{\$}98 per person Butternut Yukon Mash, Brussels Sprout, Ruby Port Reduction

LAND + SEA DUET ^{\$}119 per person Grilled Petit Filet, Seared Lump Crab Cake, Roasted Garlic Chive Mash, Butter Poached Asparagus, Peppered Bordelaise

DESSERT choice of one

Lemon Meringue Tart Warm Rustic Apple Galette, Salted Caramel Sauce Crème Brulee with Raspberries Gianduja Chocolate Tart, Grand Marnier Anglaise



RECEPTION DISPLAYS

Minimum of 25 persons

SEASONAL GARDEN VEGETABLES ^{\$}13 per person Roasted Jalapeño Ranch and Maytag Blue Cheese Dip

HUNT BOARD & EUROPEAN ARTISAN CHEESES ^{\$}19 per person Speck, Soppressata, Tome de Savoie, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Truffled Hazelnut, Rustic Baguette and Lavash

SWEET AND TRADITIONAL ^{\$}19 per person Assorted French Macarons and Seasonal Petit Fours

SEAFOOD DISPLAY ^{\$}26 per person Smoked Salmon Tartine, Assorted Seasonal Oysters, Chilled Jumbo Shrimps, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

HOT STATIONS

SAVORY FRENCH CREPES ^{\$}24 per person French Ham and Gruyere Cheese Creamed Spinach, Mushroom and Cambozola Blue Cheese Turkey, Arugula, Brie and Lingonberries Smoked Salmon, Lemon Crème Fraiche, Capers, Chives

PASTA AND GNOCCHI ^{\$}28 per person Fusilli Pasta and Potato Gnocchi Basil and Kale Pesto, Tomato Basil Sauce, Parmesan, and Garlic Cream Sauce Green Peas & Fava Beans, Roasted Romatoes in Oil, Shiitake Mushrooms, Asparagus, Garlic Confit, Fines Herbs, Grilled Chicken Thighs, Baby Shrimps, Spicy Lamb Sausage, Parmesan Cheese, French Garlic Bread



CARVING STATIONS

HERB CRUSTED BEEF TENDERLOIN ^{\$}420 (serves 20) Peppered Bordelaise Sauce, Horseradish Cream, Mini Brioche Rolls

ROASTED TURKEY BREAST ^{\$}360 (serves 20) Sage Gravy, Cherry Cranberry Sauce, Potato Rolls

BONE IN HAM ^{\$}360 (serves 20) Bourbon Glaze, Grain Mustard, Buttered Biscuits

PASTURE RAISED LAMB LEG ^{\$}400 (serves 20) Crushed Olive Chimichurri, Wild Thyme Jus, Rosemary Focaccia



RECEPTION PACKAGE

1 hour minimum 25 persons

THE ECLIPSE PACKAGE ^{\$}35 per person Choice of 2 Chilled & 2 Warm Hors D'oeuvres

or

NORTH STAR PACKAGE ^{\$}45 per person Choice 3 Chilled & 3 Warm Hors D'oeuvres

CHILLED HORS D'OEUVRES

BRIE BRIOCHE Apple Chutney, Toasted Brioche BRUSCHETTA Red and Yellow Tomatoes, Garlic, Basil, Grilled Toast FRESH GARDEN TARTINE Fava Beans, Minted Pea, Baba Ghanoush, Pea Shoot CROSTINI BEEF TARTARE Smoked Oyster Mayonnaise, Pickled Red Onion SCALLOP CRUDO Yuzu Cucumber Dressing, Tomato, Jalapeño, Watercress FIG & GOAT CHEESE Flatbread with Balsamic Reduction

WARM HORS D'OEUVRES

VEGETABLE SAMOSA Peach Chutney BAKED BRIE Phyllo Crust, Raspberry & Almonds BEEF BROCHETTE Cognac & Black Peppercorn Sauce CHICKEN SALTIMBOCCA Speck and Sage SHRIMP TEMPURA Sweet Chili Sauce CRAB CAKE French Cocktail Sauce FOUR CHEESE ARANCINI Tomato Basil Coulis CORN & EDAMAME QUESADILLA Pepper Jack Cheese and Poblano Peppers



RECEPTION BEVERAGES

Hosted bar on consumption

PREMIUM

Spirits ^{\$}16 Wines by the Glass ^{\$}15 Imported Bottled Beer ^{\$}10 Domestic Bottled Beer ^{\$}8 Soft Drinks, Sparkling or Still Water, Juice ^{\$}7

HOUSE

Spirits ^{\$}14 Wines by the Glass ^{\$}13 Imported Bottled Beer ^{\$}10 Domestic Bottled Beer ^{\$}8 Soft Drinks, Sparkling or Still Water, Juice ^{\$}7

PREMIUM 2 hours ^{\$}65per person | Additional Hours \$28 per person HOUSE 2 HOURS ^{\$}52 per person | Additional Hours \$22 per person BEER & WINE 2 hours ^{\$}32 per person ADDITIONAL HOURS ^{\$}18 per person

PREMIUM SPIRITS

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Cruzan Rum, Patron Tequila, Basil Hayden Bourbon, Crown Royal Blended Whiskey, Johnnie Walker Black Label Scotch

HOUSE SPIRITS

Absolut Vodka, Beefeater Gin, Sailor Jerry Rum, Cruzan Rum, Altos Tequila, Bulleit Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch

** Spirits are subject to change based on demand**



