



Holiday

MENU



washington

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Lunch **BUFFET**

\$40++ per person

APPETIZERS *(please select one)*

Butternut Squash Bisque

Cream of Potato and Black Truffle

Hydro Bibb Lettuce with Candied Pecans, Dried Cranberries, Crumbled Blue Cheese and Port Wine Vinaigrette

Baby Iceberg Wedges Topped With Crumbled Blue Cheese, Bacon Bits, Diced Tomatoes and Blue Cheese Dressing

Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons

ENTREES *(please select two)*

Roasted Turkey Breast and Gravy

Baked Ham Topped with Apricot-Brandy Glaze

Seared Salmon with Smoked Mussels and Saffron Cream Sauce

Grilled Marinated Skirt Steak, Served with Black Truffle Demi Glaze

Seared Skin on Chicken Breast, Served with Smoked Mushroom Ragout

SIDE DISHES *(please select two)*

Garlic Mashed Potatoes

Lyonnais Potatoes

Potato Casserole

Green Beans Amantine

Ratatouille

Cauliflower Gratin

Classic Herb Stuffing

DESSERT

Dessert Table:

Holiday Cookies, Buche De Noel and Assorted Pies

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets.

Plated **LUNCHEON**

APPETIZERS *(please select one)*

Butternut Squash Bisque with Spiced Mascarpone Quenelle

Cream of Potatoes and Black Truffle

Hydro Bibb Lettuce with Candied Pecans, Dried Cranberries and Champagne Vinaigrette

Baby Romaine with Ciabatta Garlic Croutons, Shaved Parmesan and Caesar Dressing

ENTRÉES *(please select one)*

TURKEY

\$45 per person

Roasted Turkey Served with Green Beans Casserole, Yukon Gold Mashed Potatoes, Classic Gravy and Cranberry Sauce

NY STRIP STEAK

\$50 per person

Grilled NY Strip Steak, Roasted Shallots, Herb Roasted Fingerling Potatoes and Wilted Spinach

SALMON

\$50 per person

Pan Seared Salmon Filet, Stuffed with Shrimp Tarragon Mousse, Served with Fingerling Potatoes, Asparagus and Lemon Butter Sauce

CHICKEN BREAST

\$45 per person

Roasted Airline Chicken Breast, Stuffed with Ricotta and Mushrooms, Served with Garlic Mashed Potatoes, Grilled Asparagus and Natural Au Jus

VEGETABLE WELLINGTON

\$40 per person

Seasonal Vegetables Wrapped in Puff Pastry, Served with Parmesan Risotto and Tomato Cream Sauce

DESSERTS *(please select one)*

Pecan Pie a la Mode

Decadent Chocolate Dome with Grand Marnier Crème Anglaise

NY Style Cheesecake Served with Citron Vodka Marinated Berries

Plated luncheon is served with bread, Lavazza Coffee and Tazo Teas.

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax.

Dinner

BUFFET

\$60++ per person

APPETIZERS *(please select two)*

Maryland Style Crab Chowder

Butternut Squash Bisque

Cream of Potato and Black Truffle

Lobster Bisque

Baby Iceberg Wedges Topped with Crumbled Blue Cheese, Bacon Bits, Diced Tomatoes and Blue Cheese Dressing

Hydro Bibb Lettuce with Candied Pecans, Dried Cranberries and Citrus Vinaigrette

Red and Green Baby Romaine with Ciabatta Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing

ENTREES *(please select two)*

Roasted Turkey Breast & Braised Turkey Leg Roulade

Baked Ham Topped with Apricot-Brandy Glaze

Seared Salmon in a Lobster Brandy Cream Sauce

Grilled NY Strip Steak with Balsamic Glazed Cipollini Onions

Seared Skin on Chicken Breast Served with Smoked Mushroom Ragout

Slow Roasted Pork Loin Served with Spiked Apples and Calvados Jus

Poached Black Cod Served with Champagne Cream Sauce and Roasted Grapes

SIDE DISHES *(please select two)*

Chive Mashed Potato

Lyonnais Potato

Potato Casserole

Green Bean Amandine

Ratatouille

Cauliflower Gratin in Mornay Sauce

Classic Herb Stuffing

DESSERT

Dessert Table:

Holiday Cookies, Buche de Noel and Assorted Pies

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets. Complimentary self-parking.

Plated

DINNER MENU

STARTERS *(please select one)*

Butternut Squash Bisque with Spiced Mascarpone Quenelle

Lobster Bisque

Baby Spinach Salad with Candied Pecans, Dried Cranberries, Blue Cheese and Port Wine Vinaigrette

Baby Romaine with Ciabatta Garlic Croutons, Shaved Parmesan and House Caesar Dressing

ENTRÉES *(please select one)*

TURKEY

\$45 per person

Roasted Turkey Breast and Green Bean Casserole, Yukon Gold Mashed Potatoes, Classic Gravy and Cranberry Sauce

FILET MIGNON

\$70 per person

Grilled 8oz Filet Mignon, Herb Roasted Fingerling Potatoes, Lemon Scented Grilled Asparagus and Black Truffle Demi Glace

HALIBUT

\$70 per person

Pan Seared Halibut Filet Served with Butter Poached Fingerling Potatoes, Asparagus Salad and Lobster Cream Sauce

SALMON

\$60 per person

Salmon Filet Stuffed with Scallop and Shrimp Mousse, Served With Olive Oil Mashed Potatoes, Oven Roasted Cherry Tomatoes and Lemon Beurre Blanc

CHICKEN BREAST

\$50 per person

Roasted Airline Chicken Breast Stuffed with Citrus Scented Ricotta, Served with Potato Pancake, Grilled Asparagus Salad and Cranberry Chutney

VEGETABLE WELLINGTON

\$40 per person

Seasonal Vegetables Wrapped In Puff Pastry, Served with Parmesan Risotto and Roasted Tomato Cream Sauce

(continued)

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets.

Plated

DINNER MENU *(continued)*

DESSERTS *(please select one)*

- Pecan Pie a la Mode
- Decadent Chocolate Dome with Grand Marnier Crème Anglaise
- NY Style Cheesecake Served with Citron Vodka Marinated Berries

WINE SERVICE **\$32 per bottle**

- Frontera Cabernet Sauvignon
- Pacific Bay Chardonnay

Plated dinner is served with bread, Lavazza Coffee and Tazo Teas.

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets.

Reception

DISPLAYS & STATIONS

CHEESE DISPLAY **\$6 per person**

Selection of Imported and Domestic Cheeses with Crackers and Dried Fruits

WARM SPINACH AND ARTICHOKE DIP **\$8 per person**

Baguette Croutons and Toasted Pita Chips

SEAFOOD BAR **\$45 per person**

Boiled Jumbo Shrimp, Half Shell Oysters and Crab Claws, Cocktail Sauce, Classic Remoulade and Cucumber Mignonette

SPICED JUMBO SHRIMP **\$18 per person**

Classic Cocktail Sauce & Lemon Wedges

BEEF WELLINGTON **\$18 per person**

Horseradish Cream and Black Truffle Demi Glacé

HERB ROASTED TURKEY BREAST **\$10 per person**

Traditional Pan Gravy and Cranberry Compote

DIJON CRUSTED PRIME RIB **\$15 per person**

Horseradish Cream and Rosemary Jus

GRAND MARNIER GLAZED BAKED HAM **\$8 per person**

Spicy Mustard and Apricot Coulis

SALMON COULIBIAC **\$12 per person**

Salmon Filet en Croute with Sautéed Spinach and Roasted Peppers, Served with Dill Butter Sauce

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets.

Butler Passed HORS D'OEUVRES

Mini Chicken Wellington	\$5
Mini Crab Cake with Remoulade Sauce	\$5
Coconut Shrimp with Mango Chutney	\$5
Sesame Chicken Satay with Sweet Soy Dipping Sauce	\$5
Andouille Sausage Puff with Creole Mustard	\$4
Lamb Chop with Rosemary Demi Glacé	\$8
Vegetable Curry Samosa	\$3
Vegetable Spring Roll with Sweet Chili Dipping Sauce	\$4
Deviled Egg	\$4
Port Wine Poached Pear and Brie Tartelette	\$4
Crab Salad in Cucumber Cup	\$4
Prawn with Homemade Cocktail Sauce	\$7
Stone Crab Claw with Red Pepper Remoulade	\$7
Black Truffle & Asparagus Deviled Eggs	\$7
Blini with American Sturgeon Caviar and Crème Fraiche	\$10
Beef Tenderloin Tartare on Ciabatta Crostini	\$8
Coconut Lobster Tail Medallions with Lime Beurre Blanc	\$9
Mini Beef Wellington	\$7
Seared Foie Gras on Brioche Crouton with Red Onion Marmalade	\$10
Mahon Cheese Stuffed Fig, Wrapped in Serrano Ham, with Acacia Honey Drizzle	\$9

There is a 25-piece minimum per item for all hors d'oeuvres.

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Reception ENHANCEMENTS

Coat Check Attendant \$150 each

Valet Parking and Self-Parking
(check with sales representative for rate)

Floor Length Linens and Overlays

Complimentary Hotel Holiday Centerpieces

Discounted Overnight Sleeping Rates
(based on availability)

All food and beverage are subject to a 20% service charge and 10% DC Sales Tax. There is a 25-person minimum for all buffets.

Bar PRICING

STANDARD BAR **\$18 per person (1st hour)**
\$9 each additional hour

House Hand Selected Red & White Wines,
Standard Brand Cocktails, Imported & Domestic Beers,
Assorted Soft Drinks, Bottled Still & Sparkling Water

PREMIUM BAR **\$23 per person (1st hour)**
\$11 each additional hour

Upgraded Hand Selected Red & White Wines,
Premium Brand Cocktails, Imported & Domestic Beers,
Assorted Soft Drinks, Bottled Still & Sparkling Water

CASH & CONSUMPTION BAR PRICING

Standard Brands	\$9
Premium Brands	\$11
House Red & White Wine	\$7
Imported Beer	\$7
Domestic Beer	\$6
Soft Drink or Bottled Water	\$4

BARTENDER FEE **\$125 each**

Up to 4 hours	\$25 each additional hour
Cash Bar	1 Bartender per 50 attendees
Open Bar	1 Bartender per 75 attendees

*All food and beverage are subject to a 20% service charge
and 10% DC Sales Tax.*

Contact US

For more information, please contact:

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