



washington  

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# Lunch

**BUFFET**

**\$40++ per person**

## APPETIZERS *(please select one)*

Butternut Squash Bisque

Cream of Potato and Black Truffle Soup

Baby Iceberg Lettuce with Dried Cranberries, Candied Pecans, Crumbled Blue Cheese and Champagne Vinaigrette

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

Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons

## ENTRÉES *(please select two)*

Roasted Turkey Breast and Gravy

Baked Ham Topped with Apricot-Brandy Glacé

Seared Salmon with Caviar Champagne Cream Sauce

Grilled Marinated Flank Steak with Black Truffle Demi Glacé

Seared Skin-on Chicken Breast with Smoked Mushroom Ragout

## SIDE DISHES *(please select two)*

Garlic Mashed Potatoes

Lyonnais Potatoes

Potato Casserole

Green Beans Amandine

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

Lobster Bisque

Baby Spinach Topped 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 with Green Beans Amandine, Yukon Gold Mashed Potatoes, Classic Gravy and Cranberry Sauce

### FILET MEDALLIONS

**\$65 per person**

Seared Filet Medallions with Herb Roasted Fingerling Potatoes, Grilled Asparagus, and Truffle Demi Glacé

### SALMON

**\$50 per person**

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

### CHICKEN BREAST

**\$45 per person**

Ricotta and Dried Cranberry Stuffed Airline Chicken Breast with Boursin Cheese Mashed Potatoes, Grilled Asparagus and Natural Au Jus

### VEGETABLE WELLINGTON

**\$40 per person**

Seasonal Vegetables Wrapped in Puff Pastry, with Parmesan Risotto and Roasted Pepper 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

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

## ENTRÉES *(please select two)*

Roasted Turkey Breast & Braised Turkey Leg Roulade with Gravy

Baked Ham Topped with Dried Apricot-Brandy Glaze

Seared Salmon in a Lobster Champagne Cream Sauce

Roasted Prime Rib with Natural Au Jus and Roasted

Cipollini Onions

Seared Skin-on Chicken Breast with Smoked Mushroom Ragout

Slow Roasted Pork Loin Served with Spiked Apples and Calvados Au Jus

Poached Black Cod Served with Champagne Cream Sauce and Roasted Seedless Grapes

## SIDE DISHES *(please select two)*

Chive Mashed Potatoes

Lyonnais Potatoes

Potato Casserole

Green Beans Amandine

Ratatouille

Cauliflower Gratin in Mornay Sauce

Classic Herb Stuffing

## DESSERT TABLE

Holiday Cookies, Buche de Noel and Assorted Pies

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# 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 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 Filet Mignon, Herb Roasted Fingerling Potatoes, Lemon Scented Grilled Asparagus and Black Truffle Demi Glaze

### SEA BASS

**\$70 per person**

Pan Seared Sea Bass Filet with Roasted Fingerling Potatoes, Baby Artichoke and Lobster Salad, Blood Orange Beurre Blanc

### SALMON

**\$60 per person**

Scallop and Shrimp Mousse Stuffed Salmon Filet with Olive Oil Mashed Potatoes, Oven Roasted Cherry Tomatoes and Lemon Butter Sauce

### CHICKEN BREAST

**\$50 per person**

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

### VEGETABLE WELLINGTON

**\$40 per person**

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

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# 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.*

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# Reception

**DISPLAYS & STATIONS**

## CHEESE DISPLAY

**\$8 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 and Lemon Wedges

## BEEF WELLINGTON

**\$24 per person**

Horseradish Cream and Black Truffle Demi Glacé

## HERB ROASTED TURKEY BREAST

**\$15 per person**

Traditional Pan Gravy and Cranberry Compote

## DIJON CRUSTED PRIME RIB

**\$20 per person**

Horseradish Cream and Rosemary Jus

## GRAND MARNIER GLAZED BAKED HAM

**\$10 per person**

Spicy Mustard and Apricot Coulis

## SALMON COULIBIAC

**\$16 per person**

Salmon Filet in Flaky Crust with Sautéed Spinach and Roasted Peppers, Served with Dill Butter Sauce

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# 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)*

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# Bar PRICING

**STANDARD BAR**                      **\$18 per person (1<sup>st</sup> 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 (1<sup>st</sup> 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	<b>\$9</b>
Premium Brands	<b>\$11</b>
House Red & White Wine	<b>\$7</b>
Imported Beer	<b>\$7</b>
Domestic Beer	<b>\$6</b>
Soft Drink or Bottled Water	<b>\$4</b>

**BARTENDER FEE**                      **\$125 each**

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

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and 10% DC Sales Tax.*

# Contact US

*For more information, please contact:*

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