

# Weddings

## MENU



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10 Thomas Circle NW | Washington, DC 20005

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[www.washingtonplazahotel.com](http://www.washingtonplazahotel.com)



On January 16, 1963, President John F. Kennedy and First Lady Jacqueline Kennedy came to the Washington Plaza Hotel (former International Inn) to attend a dinner commemorating the second anniversary of President Kennedy's inauguration.

*me enchanted evening*

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offers two ballrooms with separate receiving foyers to capture your event memories. Our Executive Chef has created an array of packages. Choose one of these menus, or have one of our experienced specialists compose a menu to fit your individual taste.

The following are provided complimentary for your wedding reception:

- ◆ Deluxe Overnight Room with Champagne for the Couple
- ◆ Use of Hurricane Globes with Candles as Centerpieces
- ◆ Dance Floor/Staging for Raised Head Table
- ◆ Breakfast for Two in Ten Thomas Circle
- ◆ Cake Cutting Fee Waived
- ◆ Bartender Fee Waived
- ◆ Floor Length White Linens

Plated menu pricing includes the following:

- ◆ Four Hour Standard Bar
- ◆ Two Hot and Two Cold Passed Hors d'Oeuvres per Person
- ◆ Choice of Soup or Salad
- ◆ Entrée Selection
- ◆ Assorted Petit Fours and Truffles Served at Each Table

# *Butler Passed* HORS D'OEUVRES

*(please select two hot and two cold)*

## *Hot*

Maple Glazed Scallop Wrapped in Apple Wood Bacon  
Mini Beef or Chicken Wellington  
Andouille Sausage Puff With Creole Mustard  
Maryland Style Mini Crab Cake Served With Remoulade Sauce  
Mini Mushroom Tart  
Moroccan Spiced Chicken "Lollipop"  
Lobster and Tarragon "Kiss"  
Coconut Crusted Shrimp with Spicy Mango Chutney  
BBQ Pork Bite  
Chicken Cashew Spring Roll  
Vegetable Spring Roll  
Petit Quiche with Smoked Bacon and Chives

## *Cold*

Goat Cheese and Olive Tart  
Boursin Stuffed Cherry Tomato  
Truffled Tomato and Basil Bruschetta  
Crisp Savory Coronet with Blue Crab Salad  
Devised Egg with Asparagus  
Spicy Tuna Tartar Crisp  
Crab Louie on Cucumber Cup  
Canapé of Shrimp and Crème Fraiche  
Chilled Lobster Gazpacho

# Salad & SOUP

*(please select one)*

Baby Green and Red Romaine with Lemon-Anchovy Dressing and Herb Croutons

Baby Organic Field Greens, Shaved Fennel, Cucumber Noodles, Grape Tomato, Sliced Almonds and White Balsamic Vinaigrette

Bibb Lettuce, Gorgonzola, Glazed Pecans, Drunken Figs and Citrus Vinaigrette

Baby Spinach with Crumble Goat Cheese, Dried Cranberries and Toasted Almond Vinaigrette

Wedge Baby Iceberg Salad with Crumbled Bleu Cheese, Roasted Cherry Tomatoes, Apple Wood Smoked Bacon Bits and Homemade Bleu Cheese Dressing

Baby Arugula with Port Wine Poach Pear, Candied Pecan and Stilton Cheese Vinaigrette

Lobster Bisque Scented with Cognac

Crab Chowder

Cauliflower Bisque and Black Truffle

Cream of Asparagus

Butternut Squash Bisque

Potato and Leek

Tomato Gazpacho

## Entrees

**ROASTED VEGETABLE STUFFED JUMBO PORTOBELLO MUSHROOMS** **\$100 per person**  
over Herb Roasted Carre' Potato and Imported Balsamic Vinegar Reduction

**EGGPLANT AND SMOKED MOZZARELLA NAPOLEON** **\$100 per person**  
with Wilted Spinach, Roasted Tomato Petals and Warm Broken Herb Vinaigrette

**HERBED RICOTTA STUFFED CHICKEN BREAST** **\$100 per person**  
with Sundried Tomato Tapenade, Roasted Garlic Mashed Potatoes and Grilled Asparagus

**MUSHROOM AND FONTINA CHEESE STUFFED CHICKEN BREAST** **\$100 per person**  
with Tarragon Au Jus, Roasted Garlic Mashed Potatoes and Lemon Scented Grilled Asparagus

**OLIVE OIL POACHED SALMON FILET** **\$100 per person**  
with Saffron Cream, Boiled Fingerling Potato and Sautéed Broccolini

**VEGETARIAN WELLINGTON** **\$100 per person**  
Served with Roasted Red Pepper Coulis, Olive Oil Mash Potato and Sautéed Broccolini

**MUSHROOM RAVIOLI** **\$100 per person**  
Tossed in White Wine Butter Sauce, Sage and Toasted Pine Nut over Roasted Tomato Coulis

**ROASTED ALASKAN BLACK COD** **\$115 per person**  
with Fragrant Truffle Butter, Tomato Basil Salsa Cruda over Parmesan Risotto

<b>SEARED ROCKFISH FILET</b>	<b>\$115 per person</b>
with Lemon Caper Butter Sauce, Chives Mashed Potato and French Beans Amandine	
<b>GRILLED BRANZINO FILET</b>	<b>\$115 per person</b>
with Sundried Tomato Tapenade, Boiled Potato Tossed in Roasted Shallot Bacon Vinaigrette and Wilted Spinach	
<b>PAN SEARED SEMI BONELESS CORNISH HEN</b>	<b>\$115 per person</b>
with Black Olive Natural Au Jus, Roasted Fingerling Potato and Marinated Grilled Eggplant	
<b>CENTER CUT NY STRIP STEAK</b>	<b>\$115 per person</b>
with Smoky Mushroom Ragout, Grilled Asparagus and Roasted Fingerling Potatoes	
<b>PEPPER CRUSTED CENTER CUT NY STRIP</b>	<b>\$115 per person</b>
with Brandy Cream Sauce, Sautéed Spinach and Double Baked Potatoes	
<b>CROISSANT, DRY CHERRY &amp; FOIE GRAS STUFFED ROASTED PAIR OF QUAIL</b>	<b>\$115 per person</b>
With Cherry Wine Demi Glaze, Wild Rice And Honey Glazed Parisienne Carrots	
<b>SEARED MALLARD DUCK BREAST</b>	<b>\$115 per person</b>
with Grand Marnier Demi Glaze, Caramelized Orange over Linguine "Frittata" and Green Beans Almandine	
<b>SEARED AHI TUNA STEAK</b>	<b>\$115 per person</b>
over Nori Risotto Cake, Braised Swiss Chard and Burre Rouge	
<b>MARYLAND STYLE JUMBO LUMP CRAB CAKE</b>	<b>\$115 per person</b>
with Old Bay Burre Blanc, Boil Red Bliss Potato and Roasted French Beans	
<b>CENTER CUT FILET MIGNON</b>	<b>\$115 per person</b>
with Shallot Bordelaise, Lemon Scented Grilled Asparagus and Herb Roasted Fingerling Potatoes	
<b>CENTER CUT FILET MIGNON</b>	<b>\$125 per person</b>
Topped with Lobster and Crab Meat, Champagne Cream Sauce, Lemon Scented Grilled Asparagus and Crème Fraiche Mashed Potatoes	
<b>DIJON MUSTARD HERB CRUSTED RACK OF LAMB</b>	<b>\$115 per person</b>
with Roasted Garlic Demi and Fingerling Potato Artichoke Hash	
<b>PAN SEARED VEAL CHOP</b>	<b>\$125 per person</b>
with Madeira Demi, Seared Foie Gras, Parmesan Cheese Risotto and Grilled Asparagus	
<b>ROASTED SKIN ON CHICKEN BREAST AND SEARED SALMON FILET</b>	<b>\$100 per person</b>
Roasted Fingerling Potato and Grilled Asparagus	
<b>MUSHROOM AND FOIE GRAS STUFFED CHICKEN BREAST AND CRAB MEAT STUFFED JUMBO SHRIMP</b>	<b>\$135 per person</b>
with Tarragon Demi Glaze, Caramelized Garlic Mashed Potatoes and Lemon Scented Grilled Asparagus	
<b>DUET OF FILET MIGNON AND LOBSTER TAIL</b>	<b>\$145 per person</b>
Served with Pommes Duchess, Asparagus and Baby Carrot Bandol and Bordeaux Wine Truffle Demi-Glace	

## *Standard* **BAR**

Dewars Scotch, Smirnoff Vodka, Jim Beam Bourbon, Beefeater Gin, Seagram's 7 Whiskey,  
Bacardi Silver Rum, Jose Cuervo Tequila  
House Selected Red and White Wines, Imported and Domestic Beers  
Assorted Soft Drinks, Bottled Still and Sparkling Waters

## *Premium* **BRANDS**

Dewars 12 year Scotch, Stolichnaya Vodka, Jack Daniels Bourbon, Tanqueray Gin, Canadian Club Whiskey,  
Captain Morgan Spiced Rum, Bacardi Silver Rum, 1800 Silver Tequila  
House Selected Red and White Wines, Imported and Domestic Beers  
Assorted Soft Drinks, Bottled Still and Sparkling Waters

Please inquire about pricing for specialty brands or additional hours of service.

# *Reception* ENHANCEMENTS

## *Anti* PASTO

**\$18 per person**

Premium Italian Meats and Cheeses to include:  
Salami, Prosciutto, Capicola, Mozzarella, Fontina, Cured Olive  
and Toasted Ciabatta Croutons

## *Fruit* EXTRAVAGANZA

**\$14 per person**

Chef Selection of Hand Carved Fruits of the Season  
Served with Flower Honey Yogurt Dip

## *Raw* BAR

**\$30 per person**

Freshwater Prawns, Half Shell Oyster, American Sturgeon Caviar  
Served with Appropriate Condiments

## *Assorted* NIGIRI SUSHI & MAKI ROLL

**\$20 per person**

A Lavish Selection of Handmade Japanese Delicacies  
Served with Traditional Garnish

## *Charred* VEGETABLES

**\$15 per person**

Seasonal Vegetable Marinated with Fresh Herbs  
Tossed in Extra Virgin Olive Oil  
Grilled until Tender  
Served with Sweet Balsamic Crema