



# Event and Catering Menus





# The Art of Catering

Placing a dedicated focus on its global catering offerings, St. Regis Hotels & Resorts has elevated the private event experience, taking culinary excellence to new heights with The Art of Catering. Custom created by a team of leading St. Regis culinarians from around the globe, The Art of Catering brings refined dining with an artisanal approach to gatherings both large and small.

With the debut of the Astor Menu, traditional catering has evolved to a fine dining experience, as guests work with the chef to create an entirely personalized menu without restriction. Launching globally at the end of this year, The Art of Catering and Astor Menu are distinctly St. Regis, exemplifying food artistry at its finest for a memorable culinary experience beyond expectation.

# General Catering Information

## MENUS

Though we have extensive menu options, our Chef welcomes the opportunity to customize any menu or prepare items to your personal taste.

## SEATING

Typically we set our private event rooms with 66" round tables of eight or ten. It allows for a more comfortable seating arrangement for your guests.

## LINEN

The St. Regis Washington, DC offers floor-length linens, damask overlays and napkins. We are happy to assist in coordinating customized rental linens, should you prefer.

## DÉCOR

Our Catering staff can assist you in your planning with floral, specialty linen, entertainment and lighting needs.

## SPECIAL OCCASION CAKES

Our Pastry Chef will be happy to design and prepare a special occasion cake. Should you prefer to bring in your own special occasion or wedding cake, a cutting fee may apply.

## AUDIO VISUAL AND LIGHTING

The St. Regis Washington, DC has an exclusive on-site audio visual company, Presentation Services. We offer state of the art equipment available on a rental basis. Your Catering or Meeting & Event Manager can assist you with these audio visual needs.

## PARKING

The hotel offers valet parking and can also recommend self-park garages in close proximity.

## LABOR CHARGES

The hotel will add a 125.00 labor charge to served or buffet breakfast and luncheon events for fewer than 20 guests. A 125.00 labor charge is also applicable to served or buffet dinner events for fewer than 30 guests. This charge does not apply to coffee breaks, box lunches, or receptions. Additional servers may be ordered for an additional fee. The hotel will charge a 200.00 labor charge per bartender, station chef or carver.

## PAYMENT AND GUARANTEED ATTENDANCE

Guaranteed attendance must be provided to the Catering department no later than 3 business days prior to your event/s. A non-refundable deposit is required to confirm any event space. The estimated final balance is due 10 business days prior to your event, unless billing arrangements have been made.

## SHIPPING PACKAGES

To assure efficient handling and storage of your very important event materials, we suggest that you notify your hotel Event Manager in advance should you have plans to ship packages to the hotel. Please indicate the method and quantity. Since storage space is limited, it is advised to have your packages shipped as close to the date of your event/s as possible. *Shipments of up to ten boxes will be subject to handling fees of up to 5.00 per box; shipments of over ten boxes will be subject to handling fees of 10.00 per box as well as labor fees for oversized items.*



# St. Regis Rituals



Artist: Bil Donovan

## *The Bloody Mary*

In 1934, Fernand Petiot, the bartender at The St. Regis New York's King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel's clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Fernand's spicy concoction certainly has. Today, the Bloody Mary remains the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. We invite you to sample from our collection of Bloody Mary cocktails whenever you stay with us.



## *Midnight Suppers*

Caroline Astor, mother of the St. Regis founder and doyenne of Gilded Age high society, entertained in a style that was unprecedented both in its opulence and its exclusivity. Her celebrated galas were often followed by intimate midnight supper experiences, which only a select few were invited to attend. These more relaxed affairs, distinguished by the finest wine and cuisine, were coveted after-parties where guests could unwind from the formality of the preceding event. Traditionally commencing at midnight, they now conclude at this hour.



## *Sabering*

The art of sabrage has an illustrious history that stretches back more than 200 years. The practice is most commonly associated with Napoleon Bonaparte, who famously opened champagne with his saber, savoring it in victory and defeat. Now carried out flawlessly at many St. Regis hotels and resorts around the world, the evening ritual continues in lieu of the more traditional uncorking.



# Dietary Options

St. Regis D.C. has taken great care to incorporate items into the following catering menus that account for diverse dietary and nutritional needs, including gluten-free options. To review the gluten-free items that are available throughout these menus, please consult with a St. Regis catering manager.

Additional dietary options or modifications are available and can be resolved with your catering manager to ensure a personalized culinary experience for your event.



# *Breakfast*



# Breakfast Tables

*Most food, from fruit to fish, has a season when it is abundant and at its best.*

*Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.*

*All egg dishes may be substituted with egg whites, applicable to the entire group at an additional \$7.00 per person. Gluten-free pastry options available upon request.*

*All breakfasts served with freshly brewed Illy "Scuro" Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas, and appropriate accompaniments.*



## *St. Regis Continental*

Florida orange & grapefruit  
juices, cranberry juice

Sliced, fresh fruit &  
seasonal berries

Freshly baked croissants, Danish  
pastries, miniature muffins &  
seasonal breakfast breads

Individual plain & fruit flavored  
Greek yogurts

*40.00 per person*

## *Astor Breakfast Table*

*Minimum 20 guests*

Florida orange & grapefruit  
juices, cranberry juice

Sliced, fresh fruit & seasonal  
berries

Freshly baked croissants, Danish  
pastries, miniature muffins &  
seasonal breakfast breads

Scrambled eggs, Vermont Cabot  
Cheddar cheese & fresh chive  
accompaniments

*Selection of two*

Applewood smoked bacon

Chicken & apple sausage

House made turkey patty sausage

Smithfield Virginia smoked ham

Country pork sausage

*Selection of one*

Fingerling potatoes, fine herbs

Yukon Gold potatoes,  
rosemary & sweet pepper

Marble potatoes,  
caramelized onion

*47.00 per person*

## *Conscious Choice Breakfast Table*

*Minimum 20 guests*

Florida orange & grapefruit  
juices, house pressed  
kale-spinach-apple juice

Selection of antioxidant rich  
berries & dark skinned grapes

Avocado Toast Display  
Mashed avocado, crushed toasted  
hazelnuts, sugar snap peas,  
sautéed button mushrooms,  
sprouts, chili pepper oil, sea salt,  
seven grain toast points

Whole wheat croissants,  
miniature carrot muffins, almond  
& traditional creamery butter,  
organic, reduced sugar  
fruit preserves

Steel cut oatmeal, walnuts, brown  
sugar, golden raisins, whole,  
skim & soy milks

Egg white scramble with  
sautéed kale

Chicken & apple sausage

Quinoa sauté, caramelized onion  
& shiitake mushrooms

*50.00 per person*





## *Luxe Breakfast Table*

*Minimum 20 guests*

Florida orange & grapefruit  
juices, cold pressed juice  
selection

St. Regis signature virgin  
Bloody Mary

Sliced, fresh fruit &  
seasonal berries

Greek yogurt parfait, ripe berries,  
house made granola

Green tea marble pound cake

Peaches & cream bread

Butter croissants

Cinnamon twists

Creamery butter, whipped cream  
cheese, fruit preserves

North Atlantic smoked salmon  
Cream cheese, minced red onion,  
chopped egg, capers,  
sliced tomato & lemon  
New York style bagels &  
pumpernickel rounds

Scrambled eggs  
Vermont Cabot cheddar &  
Monterey Jack cheeses,  
sliced Jalapeño & house  
made salsa accompaniments

*Selection of one*

Lemon Ricotta griddle cakes,  
warm blueberry &  
maple syrups

Whole wheat Belgian waffles,  
caramelized banana, apple  
compote & warm maple syrup

Brioche French toast, fresh berry  
compote, confectioner's sugar,  
cinnamon, Chantilly cream

*Selection of two*

Applewood smoked bacon

Chicken, apple sausage

House made turkey patty sausage

Smithfield Virginia smoked ham

Country pork sausage

*Selection of one*

Fingerling potatoes, fine herbs

Yukon Gold potatoes,  
rosemary & sweet pepper

Marble potatoes,  
caramelized onion

*67.00 per person*

# Breakfast Table Stations

*These items are designed to enhance your existing breakfast menu.*

*Prepared to order by St. Regis Chef. One chef is required per 50 guests at 200.00 per chef.*

## Sunny Side Up Masterpieces

*Traditional preparation &  
selection of two*

Garlic chips  
Curry paste  
Salsa verde  
Frico (sautéed parmesan)  
on the bottom  
Shallot & thyme  
Sesame seeds & chili flakes

*12.00 per person*

## Belgian Waffle Station

Tradition & whole wheat,  
presented with warm pear &  
apple compote, caramelized  
banana, pecans, peach scented  
Chantilly cream, lavender honey,  
warm Vermont maple  
& blueberry syrups

*13.00 per person*

## Pancake Station

*Selection of two preparations*

Traditional  
Whole wheat  
Blueberry  
Lemon-Ricotta  
Chocolate chip pancakes

Toppings to include: sliced  
banana, warm apple compote,  
Chantilly cream, toasted  
walnuts, confectioner's sugar,  
sweet butter, warm maple syrup

*15.00 per person*

## Crêpe Station

Sweet & savory crêpes

*Selection of two preparations*

*Sweet*  
Red berry compote  
Sautéed banana  
Peaches & cream  
Nutella

*Savory*  
Black Forest ham &  
Gruyère cheese  
Spinach, bacon & mushroom  
Florentine  
Seafood Newburg

*15.00 per person*

## Omelet Station

Tillamook cheddar, Lacy Swiss  
& chevre cheeses, Applewood  
smoked bacon, Virginia ham,  
spinach, scallions, Shiitake  
mushrooms, caramelized onions,  
red pepper, ripe tomato

*20.00 per person*

# Breakfast Table Enhancements

*These items are designed to enhance your existing breakfast menu.*

## GRAINS

New York style bagels  
Plain, whole wheat,  
everything, sesame seed &  
poppy seed

*Selection of three whipped  
cream cheeses*

Traditional, chive, vegetable,  
smoked salmon, strawberry-  
mint, maple-walnut

*12.00 per person*

Açaí bowl  
House made granola,  
mixed berries, sliced  
Hawaiian papaya, star anise,  
fresh honeycomb

*10.00 per person*

## STEEL CUT OATMEAL

Presented with cinnamon,  
brown sugar, maple syrup,  
whole & non-fat milk

*9.00 per person*

*Selection of three  
additional toppings*

Soy milk, almond milk,  
wildflower honey, sun  
dried mangoes, sundried  
cranberries, golden raisins,  
seasonal berries, toasted  
almonds, caramelized  
walnuts, pecans, flax seeds,  
toasted pumpkin seeds,  
shaved coconut, sliced banana

*5.00 per person*

## PERSONAL QUICHE

*Selection of one*

Maryland crab & roasted corn

Humboldt Fog goat cheese,  
spinach & leek

Applewood smoked bacon &  
Vidalia onion

*8.00 per person*

## EGGS BENEDICT

Poached egg, toasted English  
muffin, Meyer lemon  
hollandaise

*Prepared with selection  
of one*

North County Canadian  
Bacon

Scottish smoked salmon

Florentine

*10.00 per person*

## SANDWICHES & WRAPS

*Selection of two preparations*

Warm buttermilk biscuit,  
scrambled egg, country  
sausage

Breakfast croissant,  
scrambled egg, smoked  
Virginia ham, Cabot  
Cheddar cheese

Whole wheat tortilla,  
egg white, Shiitake  
mushrooms, Feta cheese

Spinach tortilla, scrambled  
egg, sautéed spinach,  
Mornay sauce

Flour tortilla, Canadian bacon,  
scrambled egg,  
lemon Hollandaise

Red pepper tortilla,  
scrambled egg, Chorizo,  
Pepper Jack Cheese,  
house made salsa

Flour tortilla, scrambled egg,  
Applewood smoked bacon,  
sharp Cheddar cheese

*9.00 per person*

## FISH

Smoked salmon pizza  
Smoked salmon, dill crème  
fraîche, red onion, capers,  
black pepper chili oil, crispy  
flat bread

*12.00 per person*

North Atlantic smoked  
salmon, gravlax &  
smoked whitefish salad  
Cream cheese, red onion,  
sliced tomato, capers &  
chopped egg

New York style bagels &  
pumpernickel rounds

*19.00 per person*



EXTRAS

European style charcuterie  
Cured meats & aged cheeses  
*19.00 each*

Organic, hard boiled eggs  
*15.00 per dozen*

DRINKS

Fresh, cold pressed juice  
Carrot & ginger  
Kale, apple & spinach  
Cucumber, green apple  
& basil  
*7.00 each*

# Served Breakfasts

Served breakfasts are served with a choice of Florida orange or ruby red grapefruit juices, first course, breakfast bakeries and freshly brewed Illy "Scuro" Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas, and appropriate accompaniments. All egg dishes may be substituted with egg whites, applicable to the entire group at an additional \$7.00 per person. Gluten-free pastry options available upon request.



## First Course

*Selection of one*

Organic Greek yogurt parfait  
Seasonal berry medley, house  
made granola, Tahitian vanilla

Cantaloupe and honeydew melon  
Pineapple-mint essence

Tillamook Cheddar &  
Vermont Goat Cheese  
Mission fig & Modena balsamic  
conserve, cranberry walnut toast

## Entrées

*Selection of one*

Eggs Benedict  
English muffin, Meyer lemon  
Hollandaise, Frisée & grilled  
heirloom tomato, light citrus  
vinaigrette

*Prepared with selection of one*

North County Canadian Bacon  
Scottish Smoked salmon  
Florentine

*53.00 per person*

Humboldt Fog goat cheese  
quiche with red pepper & leek,  
black quinoa, arugula &  
radicchio salad

*47.00 per person*

Organic scrambled eggs  
Herb roasted Fingerling potatoes

*Selection of one*

Applewood smoked bacon

Chicken apple link sausage

House made Heritage turkey &  
sage sausage

Smithfield Virginia smoked ham

Country style pork sausage

*45.00 per person*

Cinnamon Brioche French Toast  
Caramelized pear & ginger  
compote, Chantilly cream

Vermont bourbon scented  
maple syrup

*Selection of one*

Applewood smoked bacon  
Country pork sausage

*47.00 per person*

Huevos Rancheros  
Slow cooked black beans,  
Chorizo, ripe avocado, salsa,  
rancheros sauce, cilantro cream

*48.00 per person*



# *Breaks*

# Refreshment Break Collection

*Refreshment breaks are designed for 45 minutes of continuous service. Pricing is per person unless otherwise specified.*

*\*Dedicated baristas and culinarians are available at 200.00 each*

Freshly Brewed Beverage Service  
Illy "Scuro" Dark Roast, regular & decaffeinated coffee, selection of Palais des Thés teas, appropriate accompaniments, Petit biscotti  
*12.00 per person*

Freshly Brewed & Chilled Beverage Service  
Illy "Scuro" Dark Roast, regular & decaffeinated coffee, selection of Palais des Thés teas, appropriate accompaniments, Petit biscotti  
Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Diet Mist Twist  
*17.00 per person*

Café Gourmandise  
Illy "Scuro" Dark Roast, regular & decaffeinated coffee, selection of Palais des Thés teas, white & raw sugar cubes, rock crystal swizzle sticks, sweeteners, lemon, whole, non-fat & soy milks

*From the St. Regis Pastry Kitchen*  
Chocolate covered espresso beans & orange peels, chocolate dipped biscotti & dried apricots, profiteroles, tea biscuits, madeleines  
*22.00 per person*

Barista Service\*  
Espresso, cappuccino & latte prepared to order by dedicated barista

*Selection of flavored syrups:*  
French vanilla, hazelnut, salted caramel

Petit biscotti  
*12.00 per person*

San Pellegrino Sparkling Beverage Service  
Natural, Lemon, Blood Orange & Grapefruit presented chilled, fresh fruit garniture  
*10.00 per person*

O.N.E. Coconut Water Service  
Natural, Pineapple, Tea & wild orange  
*12.00 per person*

Soft Drink Service  
Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Diet Mist Twist  
*10.00 per person*

Vitality Break  
Selection of cold pressed juices  
LIFEWTR  
Purified & pH balanced with electrolytes  
O.N.E. Coconut Water Natural & Pineapple  
*Plain & fruit flavored Greek yogurt*  
Accompaniments to include house made granola, sliced banana, seasonal berries, toasted almonds, chia seeds  
*20.00 per person*

Late Season Apple Fete\*  
Late Season Apples presented whole & sliced, accompaniments of caramel sauce, chocolate ganache, almond butter, wildflower honey, ground walnuts, crushed peanuts, roasted pumpkin seeds, apple turnovers, apple crumb cake, tarte tatin with crème fraîche  
Organic apple cider  
*20.00 per person*

Rehobeth Beach\*  
Miniature calzones, salt water taffy, chocolate & peanut butter fudge, French vanilla & Dutch chocolate ice cream atop Warm Belgian waffles, caramel sauce, confectioner's sugar  
Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Diet Mist Twist  
*24.00 per person*



Nationals Park Break  
Franks in the blanket,  
Gulden's Mustard

Nacho Bar  
Warm chips, chili con queso,  
sour cream, guacamole, black  
olives, jalapeño

Individual cheese &  
pepperoni pizzas

Cracker Jack &  
Baby Ruth Bars

Pepsi, Diet Pepsi, Caffeine  
Free Diet Pepsi, Mountain  
Dew, Diet Mist Twist

*25.00 per person*

Afternoon Tea  
Savory tea sandwiches  
Tellicherry peppered  
Angus Beef

Rocket lettuce,  
horseradish cream

Scottish smoked salmon,  
Meyer lemon gremolata

Deviled egg,  
Maryland crab slaw

Scones

Traditional & raisin  
Devonshire cream,  
lemon curd, strawberry jam

Sweets  
Green tea dacquoise,  
strawberry crèmeux

Milk chocolate &  
orange éclairs

Lemon meringue tart

Palais des Thés teas,  
appropriate accompaniments

*38.00 per person*





# Refreshment Break Enhancements

Enhancements are available to elevate your refreshment break service. Minimum quantity of two dozen pieces per item.

Pricing is per person unless otherwise specified.

## PASTRY

Hot, pecan-raisin  
cinnamon buns  
*72.00 per dozen*

Breakfast muffins  
Banana nut, honey bran,  
blueberry  
*55.00 per dozen*

Warm cinnamon  
brioche twists  
*54.00 per dozen*

Freshly baked croissants  
Butter, chocolate, almond  
sweet butter, fruit preserves  
*58.00 per dozen*

Warm glazed donuts  
*60.00 per dozen*

Fruit & nut breads,  
sweet butter, cream cheese  
*55.00 per dozen*

Freshly bakes scones  
Traditional, raisin, lemon  
poppy seed  
Devonshire cream, lemon  
curd, strawberry jam  
*58.00 per dozen*

Warm apple fritters  
*72.00 per dozen*

Butter cookies & tea biscuits  
*48.00 per dozen*

Jumbo Cookies  
Oatmeal sundried cranberries,  
& sea salt

Valrhona double chocolate

Peanut butter & milk  
chocolate chip

Gluten-free selection  
available upon request  
*60.00 per dozen*

Winter Pies  
Selection of bite size pies  
Apple, pumpkin & pecan  
*60.00 per dozen*

Double chocolate brownies &  
Macadamia nut blondies  
*60.00 per dozen*

Peanut Brittle &  
Chocolate bark  
*Minimum ten guests*  
*12.00 per person*

Coconut Macaroons  
Plain & chocolate dipped  
*8.00 per person*

Rice Krispie Treats  
Bittersweet & white chocolate  
dipped  
*55.00 per dozen*

“Chocolate Dipped”  
*Minimum ten guests*  
Strawberries, sundried  
apricots, pretzel rods, biscotti,  
angel food cake  
& jumbo cashews  
*18.00 per person*

Baked Brie, peach confiture  
thinly sliced French baguette,  
lavash  
*12.00 per person*

Low carb Power Bars  
*6.00 per item*

Power Bars  
*6.00 per item*

## GARDE MANGER

Sliced fresh fruit &  
seasonal berries  
Greek yogurt &  
wild flower honey dip  
*10.00 per person*

Avocado Toast Display  
Mashed avocado, crushed  
toasted hazelnuts, sugar  
snap peas, sautéed button  
mushrooms, sprouts,  
chili pepper oil, sea salt,  
seven grain toast points  
*12.00 per person*

Greek yogurt parfait  
Ripe berries, house made  
granola  
*8.00 per person*

Seasonal ripe hand fruit  
*6.00 per item*

Trio of artisanal cheeses  
Candied walnuts, Marcona  
almonds, fig confiture,  
crusty baguettes & crisps  
*20.00 per person*

Personal crudité of  
baby vegetables  
Choice of hummus or  
guacamole  
*10.00 per person*



#### SAVORIES

Hand crafted warm flatbreads

*Selection of two*

Pepperoni & caramelized onion

Roasted tomato, olive & artichoke

Forest mushroom, garlic, smoked mozzarella

Thai chicken, scallion, chili

Mozzarella, burrata, provolone, ricotta

Freshly grated Parmesan, oregano, red pepper flakes, E.V.O.O.

*16.00 per person*

Mediterranean Greek, Moroccan & French olives, artichoke-red pepper hummus, lemon baba ghanoush, Marcona almonds, pita bread, lavash  
*16.00 per person*

Gaufrette potatoes  
Sea salt, red pepper aioli  
*7.00 per person*

Tartines  
*Minimum of ten guests  
Selection of two*

Mission fig & Humboldt Fog goat cheese  
Lemon ricotta, arugula, balsamic reduction drizzle, rustic cranberry walnut bread

Black Label Prosciutto  
Grilled nectarine, thyme infused chevre, sourdough bread, walnut scented olive oil

North Atlantic Smoked Salmon  
Curried egg salad, red onion, dill, watermelon radish, pumpernickel bread  
*14.00 per person*



#### DRINKS

Florida orange & ruby red  
grapefruit, cranberry &  
apple juices

*55.00 per half gallon*

Traditional or pink lemonade  
*50.00 per half gallon*

Freshly brewed iced tea  
Traditional or seasonal flavor  
*50.00 per half gallon*

Illy "Scuro" Dark Roast,  
regular & decaffeinated  
coffee, selection of Palais  
des Thés teas, appropriate  
accompaniments  
*98.00 per gallon*

Hot chocolate  
Heavy cream, whole milk,  
melted chocolate  
*98.00 per gallon*

San Pellegrino  
Sparkling Beverages  
Natural, Lemon, Blood  
Orange, & Grapefruit  
presented chilled,  
fresh fruit garniture  
*6.50 per item*

LIFEWTR  
Purified & pH balanced  
with electrolytes  
*6.50 per item*

Pureleaf Teahouse  
Spice chai, strawberry  
garden mint  
*7.00 per item*

O.N.E. Coconut  
Water Service  
Natural, Pineapple,  
Coconut water with tea  
& wild orange  
*8.00 per item*

Starbucks Cold Brew Coffee  
Black sweetened, vanilla fig  
*8.00 per item*

Soft Drink Service  
Pepsi, Diet Pepsi, Caffeine  
Free Diet Pepsi, Mountain  
Dew, Diet Mist Twist  
*6.00 per item*



# Lunch



# Luncheon Collection

*Most food, from fruit to fish, has a season when it is abundant and at its best.*

*Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.*

*\*All à la carte luncheons are served with choice of soup or salad, dessert, freshly baked artisan rolls, sweet butter and freshly brewed Illy "Scuro" Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas.*



## SOUPS

St. Regis corn chowder,  
bacon cornbread crisps

Maryland crab bisque,  
Old Bay, chipotle oil

Kennett Square oyster  
mushroom cream,  
black pepper crouton

Butternut squash,  
toasted pumpkin seeds,  
ginger scented oil

## SALADS

Ripe tomato & mozzarella,  
winter sprouts, shaved fennel,  
basil oil drizzle

Little Gem lettuce, English  
cucumber, teardrop tomatoes,  
champagne vinaigrette

Classic Caesar, anchovies,  
garlic crostini, shaved Rocca  
Parmesan

Roasted yellow beets,  
tzatziki marinated vegetables

Butternut squash, field greens,  
roasted peppers, truffled  
sherry vinaigrette

Baby spinach, red endive  
& peppery arugula, pear  
tomatoes, Roquefort cheese,  
shallot vinaigrette

## ENHANCEMENTS

Maine lobster & roasted  
tomato bisque  
*10.00 per person*

Cherry Glen goat  
cheese crostini  
Macerated strawberries,  
champagne-fig sabayon  
*9.00 per person*

Duck confit & apple ravioli  
Roasted pearl onions, shaved  
Rocca parmesan, wildflower  
honey glacé  
*14.00 per person*

Creekstone Farms  
steak tartare  
Small batch bourbon,  
onion, capers,  
garlic rubbed baguettes  
*12.00 per person*

## MAIN COURSES

Steak-frites  
*For luncheons of 50  
guests or less*  
Grilled New York Strip  
French fried potatoes,  
creamed spinach  
*76.00 per person*

Petit Filet of beef tenderloin  
Red wine horseradish sauce,  
honey glazed heirloom  
carrots, gratin potato  
*76.00 per person*

Meyer Lemon braised  
chicken breast  
Calamata, Lucques &  
Manzanilla olive compote,  
haricot verts, saffron scented  
basmati rice  
*66.00 per person*

Roasted breast of free  
range chicken  
Filled with Shaigel Farms  
spinach & roasted tomatoes,  
caramelized Brussel sprouts,  
Yukon Gold whipped  
potatoes  
*65.00 per person*

Sautéed paillard of chicken  
Herbed pappardelle pasta,  
haricots verts, light Shiitake  
mushroom cream  
*65.00 per person*



Roasted Sea Bass  
Lemon grass reduction,  
caramelized Cipollini  
onions, carrot & sweet potato  
mouseline

*79.00 per person*

Marinated & grilled  
loin of Swordfish  
Preserved lemon coulis,  
charred sweet peppers,  
crispy polenta cake

*68.00 per person*

Baked North Atlantic Salmon  
Lemon-horseradish crust,  
grilled young asparagus,  
creamy Israeli couscous

*66.00 per person*

Maryland crab cake  
Yuzu butter sauce, grilled  
winter vegetable medley,  
quinoa with roasted corn

*76.00 per person*

#### VEGETARIAN

Cumin & coriander  
bronzed cauliflower steak  
Roasted tomato compote,  
saffron vegetable rice pilaf

*63.00 per person*

Potato gnocchi  
Roasted tomato & grilled  
vegetables, niçoise olive  
& basil compote

*63.00 per person*

#### DESSERTS

Valhrona dark chocolate tart  
Cacao nibs, bourbon caramel  
sauce

Tahitian vanilla raspberry  
cheesecake  
Raspberry gelée

Lemon infused panna cotta  
Winter berry compote

Classic Tiramisu  
Vanilla Chantilly cream

Meyer lemon meringue tart  
Tropical fruit sauce

Chocolate almond cake  
Whipped milk chocolate  
crèmeux

Trio of house spun sorbets  
Tuile basket, raspberry coulis



# Working Luncheon

*The Executive Branch* 85.00 per person (Maximum 25 guests)

## SMALL PLATES

Cranberry poached Seckel Pear, bitter escarole, red watercress, English Stilton, allspice toasted walnuts

Tomato & Buffalo Mozzarella, virgin olive oil, Maldon sea salt, Tellicherry pepper

Okinawa sweet potato salad, caramelized apple, butternut squash vinaigrette

## CHILLED ENTRÉES

Sliced tenderloin of Kobe beef, Grilled Chantenay carrots, white asparagus, Romanesco cauliflower, forest mushrooms, tarragon marinade, whole grained mustard, aged sherry aioli

Classic Maine lobster roll, toasted brioche

Smoked Magret duck breast, baby herbs, caramelized fig, raspberry glaze

Artisanal breads, crisps & lavash sweet butter, E.V.O.O.

## DESSERTS

Pistachio Bavarian bar

Key lime tart

Chocolate raspberry verrine

## COFFEE & TEAS

Freshly brewed Illy "Scuro" Dark Roast, regular & decaffeinated coffee, selection of Palais des Thés teas

## ENHANCEMENTS

San Pellegrino Sparkling Beverages Natural, Lemon, Blood Orange, & Grapefruit Presented chilled, fresh fruit garniture  
*6.50 per item*

## LIFEWTR

Purified & pH balanced with electrolytes  
*6.50 per item*

## Pureleaf Teahouse

Spice chai, strawberry garden mint  
*7.00 per item*

## SOFT DRINKS

Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Diet Mist Twist  
*6.00 per item*





## *Delicatessen Style Working Luncheons*

*\*Delicatessen Style Working Luncheons include selection of soup, salads, desserts and freshly brewed Illy “Scurò” Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas.*

### SOUPS

*Selection of one*

Roasted corn chowder,  
bacon-combread crisps

Butternut squash

Kennett Square oyster  
mushroom cream

Minestrone

Carrot & Ginger

Chicken Pho  
Rice noodles, Thai basil, lime,  
cilantro, Sriracha

### SALADS

*Selection of three*

Winter carrot & rhubarb  
toasted pipetas, hemp oil vinaigrette

North Carolina sweet potato  
& black bean  
Serrano pepper vinaigrette

Angel hair pasta, teardrop tomatoes  
& zucchini threads, toasted slivered  
almonds, pesto verde

Late season apple, fennel &  
ancient grains, sundried cherries,  
sherry vinaigrette

Mixed garden greens  
Marinated cucumber, cherry  
tomato, scallion, herbed vinaigrette

Yukon Gold potato salad  
Haricots verts, celery, fresh dill  
vinaigrette

Quinoa & hand rubbed kale  
Caramelized sunflower seeds,  
light chipotle dressing

Garlic roasted baby  
vegetables & arugula  
Herbes de Provence,  
Dijon scented olive oil

Classic Caesar  
Garlic crostini, shaved Rocca  
Parmesan

### DESSERTS

*Selection of four*

Apricot oatmeal crumble tart

Classic lemon bar

Raspberry tart, bittersweet  
chocolate ganache

Chocolate almond cake,  
bitter sweet chocolate crèmeux

Praline profiteroles

Raspberry vanilla panna cotta

Dark chocolate pot de crème

Pistachio Bavarian bar



***Deli Board Selections*** 65.00 per person

MEATS

*Selection of four*

Koch Farms roasted turkey breast

Rosemary & Thyme roasted chicken breast

Pepper crusted, sliced, sirloin of beef

First cut corned beef

Boneless Smithfield ham

Pulled chicken salad, toasted pecans, tarragon, honey, red grapes

Albacore tuna salad, garlic aioli, Dijon mustard, caperberries

CHEESES

Mild Cheddar, Lacy Swiss & provolone

BREADS

*Selection of three*

Multigrain Kaiser roll

Pita

Croissant

Sweet potato roll

Crispy baguette

Ciabatta

Hand rubbed collard leaves (bread alternative)

***Sandwiches, Tartines & Wraps*** 70.00 per person

*Selection of three*

SANDWICHES

Grilled, marinated breast of chicken, sweet peppers, zesty arugula, broccoli pesto, ciabatta

Organic chicken salad, toasted pecans, grapes, sundried cranberries, tarragon aioli, brioche

Koch Farms roasted turkey breast, provolone, tomato, butter lettuce, pepper jelly, multigrain bread

Roasted Angus beef, cabbage-pepper slaw, Thai basil, soft French roll

TARTINES

Mission fig, Humboldt Fog goat cheese  
Lemon ricotta, arugula, balsamic drizzle, rustic cranberry walnut bread

Black Label Prosciutto  
Grilled nectarine, & thyme infused chevre, sourdough bread, walnut olive oil

North Atlantic Smoked Salmon  
Curried egg salad, red onion, dill, watermelon radish, pumpernickel bread

WRAPS

Italian wrap of prosciutto, Genoa salami, smoked provolone, roasted peppers, red onion, medium hot pepperoncini

Tuna salad wrap, avocado, sprouts, spicy chili drizzle, soft wheat tortilla

VEGETARIAN

Falafel, lettuce, tomato, olives, pickled vegetables, tahini sauce, pita

Grilled Portobello mushroom, quinoa, tomato, collard leaf wrap

Selection presented with Gaufrette potatoes  
Red pepper aioli, sea salt, malt vinegar



#### ENHANCEMENTS

San Pellegrino Sparkling Beverages  
Natural, Lemon, Blood Orange,  
& Grapefruit  
Presented chilled,  
fresh fruit garniture  
*6.50 per item*

#### LIFEWTR

Purified & pH balanced  
with electrolytes  
*6.50 per item*

#### Pureleaf Teahouse

Spice chai, strawberry garden mint  
*7.00 per item*

#### SOFT DRINKS

Pepsi, Diet Pepsi, Caffeine Free  
Diet Pepsi, Mountain Dew,  
Diet Mist Twist  
*6.00 per item*

# Hot Luncheon Buffet Collection

*Hot Luncheon Buffet menus are served with freshly brewed Illy "Scuro" Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas.*

## *Squisita Cucina* 69.00 per person

### SOUPS

#### *Selection of one*

Pasta e Fagioli  
Chicken broth, tomatoes, aromatics,  
Cannellini beans, Ditalini pasta

Zuppa Toscana  
Creamy potato soup, Italian  
sausage, bacon, kale, Parmesan

Escarole & Spinach

### SALADS

#### *Selection of two*

Panzanella  
Italian bread & tomato

Kale, Tuscan white bean &  
lentil Lemon vinaigrette

Grilled radicchio & goat cheese

Italian Chopped

### ENTRÉES

#### *Selection of three*

Manicotti con quattro formaggi

Rigatoni Putanesca with eggplant,  
fresh oregano

Baked ziti with beef

Chicken Piccata

Grilled swordfish loin, black olive  
tapenade, zucchini & squash  
julienne

### SIDE DISHES

Roasted Fingerling potatoes  
Basil, thyme, sundried tomatoes

Brocolini, lemon, E.V.O.O.

Rustic breads, sweet butter,  
olive oil

### DESSERTS

Amaretto caramel flan

Classic tiramisu

Espresso & white  
chocolate cannoli



*In 1961, Jacqueline Kennedy hired French chef René Verdon to transform the culinary presentations of the White House, elevating the sophistication and refinement of cuisine.*

## *Cuisine Française and The White House* 73.00 per person

### SOUPS

#### *Selection of one*

Potage de lentille

Bouillabaisse

Asparagus velouté, crème fraîche, olive oil

### SALADS

#### *Selection of two*

Salade Niçoise  
Boston lettuce leaves, blanched green beans, boiled potatoes, ripe tomatoes, Albacore tuna, boiled egg, herbed vinaigrette

Salade Lyonnaise  
Bitter frisée, soft poached egg, crisp lardons, bacon scented vinaigrette

Salad Verte  
Crisp Romaine lettuce, baby spinach leaves, velvety Boston lettuce, tarragon scented Dijon vinaigrette

Salade de Tomates et Fromage  
Ripe tomatoes, mozzarella, chopped fresh basil, enlivened with caster sugar, sea salt, black pepper & wine vinegar

### ENTRÉES

#### *Selection of three*

Poulet de Provençal  
Pan seared chicken breast, balsamic vinegar, Dijon mustard, garlic & shallot glaze, melted provolone & browned cremini mushrooms

Coq Au Vin  
Braised chicken thighs, red wine, button mushrooms, shallots, enlivened with bacon & fresh thyme

Poulet Dijon  
Chicken drumsticks, browned & simmered with onion, garlic & toasted coriander broth, finished with Dijon mustard & crème fraîche

Poisson à la Bordelaise  
Baked cod, shallot, garlic & parsley crust

Saumon Poché, Beurre Blanc  
Wine-poached salmon, black truffle oil infused beurre blanc

Croque Monsieur  
Baked ham & Gruyère, thinly sliced brioche, velvety béchamel

Tournedos Diable  
Grilled & sliced tenderloin of beef, sherry, cognac & bouillon reduction, presented over long grain & wild rice medley

*+6.00 per person*

Le Gigot d'Agneau\*  
French style roasted leg of lamb, carved to order

### SIDE DISHES

#### *Selection of two*

Aligot  
Tomme cheese, cream & garlic folded into mashed potatoes, originated in the Auvergne region of France

Gratin Dauphinoise  
Scalloped potatoes, pungent Gruyère, cream, garlic & clove

Choux de Bruxelles  
Brussel sprouts, warm mustard vinaigrette

Poireaux Braisés  
Caramelized leeks, simmered in white wine, vegetable broth & fresh thyme

Ratatouille

Rustic French loaves & baguettes, sweet butter

### DESSERTS

Blueberry almond tart

Petit gâteau au chocolat

Mousse à la framboise

*The most frequently requested menu selections by St. Regis Washington, DC clientele.*

### *Selected by our Constituents* 74.00 per person

#### SOUPS

##### *Selection of one*

St. Regis clam chowder  
*New England Style*

Roasted corn chowder,  
bacon-cornbread crisps

Kennett Square oyster  
mushroom cream

Chicken pho  
Rice noodles, Thai basil, lime,  
cilantro, Sriracha

Potato Leek

#### SALADS

##### *Selection of one Pre-tossed*

Classic Caesar, garlic crostini,  
shaved Rocca Parmesan

Limestone lettuce, Mandarin  
segments, water chestnuts, slivered  
almonds, blood orange-white soy  
vinaigrette

Mélange of winter greens,  
marinated cucumbers, grape  
tomatoes, aged balsamic vinaigrette

Baby spinach, arugula, pear  
tomatoes, Roquefort cheese,  
shallot vinaigrette

Quinoa & hand rubbed kale,  
caramelized pepitas, chipotle  
dressing

#### SMALL PLATES

##### *Selection of two*

Heirloom tomato & Buffalo  
mozzarella, chiffonade of fresh  
basil, D.O.P olive oil

Ripe strawberries & goat cheese,  
balsamic dressing

Roasted red & golden beets,  
Maui onion, jalapeño pepper,  
cardamom scented olive oil

Orzo pasta, charred baby  
aubergine, niçoise olives

#### ENTRÉES

##### *Selection of three*

Roasted organic chicken breast,  
preserved lemon, olives, garlic,  
saffron jus

Marinated, grilled chicken breast,  
wild mushrooms, thyme & oregano

North Atlantic salmon,  
horseradish-dill crust,  
Israeli couscous, saffron coulis

Grilled swordfish loin,  
artichoke barigoule

Sliced tenderloin of beef, sautéed  
Vidalia onions, pinot noir sauce  
*+6.00 per person*

Slow braised beef short ribs,  
cabernet reduction  
*+6.00 per person*

Wild mushroom agnolotti,  
gorgonzola, toasted pine nuts,  
shaved parmesan cheese



#### SIDE DISHES

##### *Selection of two*

Sweet potato gnocchi, spinach,  
roasted garlic cream

Yukon Gold whipped potatoes,  
fresh chive

Roasted Pee Wee potatoes,  
tossed with garlic, rosemary  
& E.V.O.O.

Grilled asparagus, roasted garlic,  
caramelized onions

Sautéed green beans, julienne of  
red pepper, fresh herbs

Our grower's freshest  
vegetable medley

Artisanal breads, crisps & lavash,  
sweet butter

#### DESSERTS

Coconut & winter berry verrine

Carrot cake, cream cheese frosting

Milk chocolate Devil's food cake



# Boxed Lunches

*Conveniently boxed with selection of sandwich, composed salad, gourmet chips, dessert and Chef's selected ripe hand fruit.  
55.00 per person*

## SANDWICHES

*Selection of one*

Harissa marinated chicken  
Hummus, lettuce, tomato,  
green pepper-cucumber slaw,  
whole wheat pita

Roasted Amish turkey  
Provolone, ripe tomato,  
butter lettuce, pepper jelly,  
multigrain bread

Angus roast beef  
Thai-basil, cabbage & pepper slaw,  
soft French bread

Grilled marinated chicken  
Sweet peppers, broccoli pesto,  
arugula, ciabatta roll

Roasted asparagus, squash,  
Tomato & peppers, olives, hummus,  
cucumber mayonnaise, grilled pita

Cajun spiced salmon salad  
Yukon Gold potato & sweet  
pea mash, lemon tahini,  
pumpernickel roll

Italian wrap  
Sliced prosciutto, Genoa salami,  
smoked provolone,  
roasted peppers, red onion,  
pepperoncini

Sesame fried chicken  
Pickled vegetable slaw,  
soft wheat roll

Falafel  
Lettuce, tomato, olives,  
pickled vegetables,  
tahini sauce, pita bread

## SALADS

*Selection of one*

Ripe strawberries, goat cheese,  
balsamic dressing

Pasta & charred Mediterranean style  
vegetables, sweet basil vinaigrette

Yukon Gold potatoes, haricots verts,  
celery, fresh dill vinaigrette

Quinoa & hand rubbed kale  
Caramelized pepitas,  
chipotle dressing

Seasonal apple & fennel  
Ancient grains, sundried fruit,  
sherry vinaigrette

Garlic roasted baby vegetables &  
arugula, fresh herbs, Dijon olive oil

Seasonal fruit salad,  
wildflower honey

## DESSERTS

*Selection of one*

Chocolate chip cookie

Oatmeal raisin cookie

Butterfinger cookie

Peanut butter cookie

Double chocolate brownie

Macadamia nut blondie

House made granola bar





#### ASSORTED LUNCH BOXES

St. Regis Culinarians are happy to assemble & label up to three different Boxed Lunch combinations for your guests  
*10.00 per person*

#### ENHANCEMENTS

San Pellegrino Sparkling Beverages  
Natural, Lemon, Blood Orange & Grapefruit  
Presented chilled,  
fresh fruit garniture  
*6.50 per item*

#### LIFEWTR

Purified & pH balanced  
with electrolytes  
*6.50 per item*

#### Pureleaf Teahouse

Spice chai, strawberry garden mint  
*7.00 per item*

#### SOFT DRINKS

Pepsi, Diet Pepsi, Caffeine Free  
Diet Pepsi, Mountain Dew,  
Diet Mist Twist  
*6.00 per item*



# *Reception*



# Canapé Collection

*Most food, from fruit to fish, has a season when it is abundant and at its best.*

*Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.*

*Canapé and hors d'oeuvre selections are priced per piece, based on 24-piece minimum per item.*



#### CHILLED CANAPÉ

Brochette of roasted tomato,  
artichoke, fresh mozzarella,  
basil pesto marinade

*7.00 per item*

Roasted Amish golden beet, fennel  
frond, chia, pomegranate essence

*7.00 per item*

Serrano ham, Peppadew  
chutney crostini

*7.00 per item*

Harissa spiced chicken salad,  
quinoa fritter

*7.00 per item*

Medjool date, dollop of  
Mascarpone cheese, lemon pepper

*7.00 per item*

Brie crostini, Mission fig chutney

*7.00 per item*

Grilled shrimp, mango, papaya,  
sourdough crouton

*7.00 per item*

Ratatouille, chevre, phyllo blossom

*7.00 per item*

Sashimi grade tuna tartare, sesame  
salad, wasabi caviar, wonton crisp

*8.00 per item*

Peppercorn Gougère, pastrami,  
Jarlsburg cheese, Korean style  
kimchee

*8.00 per item*

Foie gras mousse,  
raspberry macaroon

*8.00 per item*

Shrimp & bay scallop ceviche  
coconut, mango, Keffir lime

*8.00 per item*

Iberico ham, Manchego,  
Italian tomato bread

*9.00 per item*

Wine poached octopus, tomato,  
Niçoise olives, fresh basil

*9.00 per item*

Maryland jumbo lump crab cocktail  
Old Bay seasoning

*9.00 per item*

Deviled egg, Iberico ham,  
smoked aioli, Manchego crisp

*9.00 per item*

Lobster éclair, butter poached  
Maine lobster, fresh chive,  
pate a choux

*9.00 per item*

Smoked Coho salmon,  
sautéed caper relish

*9.00 per item*

#### HOT HORS D'OEUVRE

Korean fried chicken tender  
Soy-garlic dipping sauce

*7.00 per item*

White truffle potato croquette  
Sour cream, chive dipping sauce

*7.00 per item*

Free-range chicken satay  
Thai peanut dipping sauce

*7.00 per item*

Sundried tomato & feta, phyllo

*7.00 per item*

Forest mushroom risotto  
Panko crust, roasted tomato coulis

*7.00 per item*

Maui Shrimp Spring Roll  
Coconut, cilantro,  
chili dipping sauce

*7.00 per item*

Roasted beet, chevre, walnut,  
phyllo blossom

*7.00 per item*

Miniature Maryland crab cake,  
saffron aioli

*7.00 per item*

Hebrew National all beef frank  
wrapped in puff pastry,  
Gulden's Mustard

*7.00 per item*

Petit vegetarian calzone  
Burrata, spinach, mushroom

*7.00 per item*

Berkshire pork belly Bao bun  
Oyster sauce, pickled vegetables

*8.00 per item*

Black Tiger shrimp tempura  
Lemongrass spiced passion  
fruit glaze

*8.00 per item*

Blackened grouper slider  
House made tartar sauce,  
petit brioche

*8.00 per item*

Herb crusted baby Colorado  
lamb chop  
Cranberry mint chutney

*9.00 per item*



## DISPLAYS

### Antipasti

Parma prosciutto, Genoa salami, Sopressata, provolone, Manchego & grilled Halloumi cheeses, marinated artichoke hearts, wild mushrooms, haricot vert, roasted sweet red peppers, sundried tomatoes, niçoise olives, cornichons, whole grain mustard, crispy baguettes, black pepper spinatas, olive crostini

*26.00 per person*

### Market Fresh Vegetables

Selection of the freshest & brightest locally grown vegetables  
Broccoli-pesto, lemon baba ghanoush, Shropshire Blue cheese dip

*19.00 per person*

### Trio of Artisanal Cheeses

Humboldt Fog, goat's milk cheese  
*California*

Bella Vitano Black Pepper,  
cow's milk cheese

*Wisconsin*

Shropshire Blue, cow's milk cheese  
*United Kingdom*

Candied walnuts, Marcona almonds, fig confiture, honeycomb, dried dates, artisanal breads, garlic rubbed croutons, lavash

*27.00 per person*

### Mediterranean

Stuffed grape leaves, hummus, baba ghanoush, Tabbouleh, cured olives, pita bread, lavash

*18.00 per person*

### Asian Display

Thai noodle salad, rock shrimp, aromatic cilantro

Sesame seared Ahi tuna,  
seaweed salad

Peking duck spring rolls, vegetable pot stickers, shrimp & vegetable shumai, chili-garlic ginger, sweet soy-scallion sauces

*30.00 per person*

### Iced Jumbo Prawns

*Based on 4 pieces per person*

Classic cocktail & mignonette sauces  
Horseradish, Tabasco, Meyer lemon

*25.00 per person*

### St. Regis Raw Bar

Iced jumbo prawns, Jonah crab claws, Littleneck clams,  
Chef's selection of two seasonal oyster varieties  
Classic cocktail, mustard, mignonette sauces, horseradish, Worcestershire, Tabasco, Meyer lemon

*42.00 per person*

### Chilled Maine Lobster

Lobster medallions & claws  
Ginger-lime-Sauternes aioli, tomato-horseradish white soy, Meyer lemon

*35.00 per person*

## DESSERT DISPLAYS

### Profiteroles

Pate a choux filled with 62% chocolate, Madagascar vanilla, raspberry & pistachio creams, chocolate sauce drizzle

*14.00 per person*

### Petit Fours Glacé

Layers of almond sponge cake, Tahitian vanilla, raspberry, pistachio & Grand Marnier butter cream fillings, glazed with fondant & hand decorated

*18.00 per person*

### Cocktail pastries

Opera cake, chocolate éclair, lemon tart, seasonal fruit tart, chocolate gâteau, French macaroons

*16.00 per person*



# Reception Stations

*Prepared to order by St. Regis culinarians. Pricing is for a maximum two hour service period. Additional hours prorated. One culinarian is required per 50 guests at 200.00 each.*

## *Renditions*

Whole leg Parma Prosciutto  
Artisanal croutons, mango  
chutney, ginger scented olive oil

Wheel of Parmigiano-Reggiano  
Caper berries, balsamic  
reduction

Trio of Canapes  
Mascarpone mousse filled sweet  
peppers, prosciutto ribbon cloak

Batons of Parmigiano-Reggiano  
Wrapped in Parma Prosciutto,  
balsamic glaze

Grilled peach wrapped in Parma  
Prosciutto, Vidalia onion chutney

*27.00 per person*

## *Sushi, Sashimi & Rolls*

Japanese whitefish, tuna, salmon,  
shrimp, octopus, smoked eel

California roll,  
vegetarian cucumber roll

Wasabi, pickled ginger, soy sauce

*40.00 per person*

## *Oysters & Champagne*

Selection of three seasonal  
oyster varieties  
Classic cocktail & mignonette  
sauces, horseradish,  
Worcestershire, Tabasco,  
Meyer lemon

*23.00 per person*

### CHAMPAGNE SELECTIONS

Veuve Clicquot, Brut  
*140.00 per item*

Dom Pérignon  
*300.00 per item*

Chandon, Brut, California  
*70.00 per item*

## *Maryland Lump Crab Cake Sauté*

Saffron aioli, tangy remoulade,  
Old Bay seasoning, Meyer lemon

Cilantro perfumed basmati rice,  
asparagus & Vidalia onion  
comote

*35.00 per person*



## Seafood Sauté

Caramelized Diver scallops  
Shaved fennel, saffron coulis,  
artisanal croutons

Tiger Shrimp Provençal  
Pernod scented broth, garlic  
rubbed toasted baguette

*25.00 per person*

## Asian Stir Fry Station

*Served in traditional Chinese  
take-out boxes with chop sticks*

Noodle selections  
Egg noodles, flat rice noodles,  
buckwheat soba noodles

Protein selections  
Shrimp, grilled chicken,  
beef, tofu

Accompaniments  
Scallions, shredded carrots, bean  
sprouts, black straw mushrooms,  
cashews, cilantro, shredded  
ginger, sesame seeds, soy sauce

*30.00 per person*

## Risotto Station

Quattro formaggi  
Fontina, Gorgonzola, Parmesan  
& Mozzarella cheeses,  
Italian parsley

Smoked duck &  
wild mushroom  
Truffle oil, aged Parmesan

Fusette baguette, first cold  
pressed olive oil

*32.00 per person*

## American Carvery

Grilled tenderloin of beef  
*30.00 per person*

Roasted Prime New York  
Strip Loin  
*27.00 per person*

Shiitake mushroom &  
Pinot Noir sauces

Lightly charred winter  
vegetables, herbed vinaigrette  
marinade

Garlic roasted Pee Wee potatoes

## Vegetable Strudel

Sautéed seasonal vegetables,  
fresh herbs, Boursin cheese,  
puff pastry, roasted red  
pepper sauce

*13.00 per person*

## Mediterranean Carvery

Herb crusted rack of  
Colorado lamb

House made hummus,  
baba ghanoush, warm pita

Baby arugula salad, light citrus  
vinaigrette, freshly grated  
Parmesan

*36.00 per person*



## Pasta Station

*Selection of two preparations*

Wild mushroom agnolotti  
Scallions, black truffle cream

Orecchiette  
Rock shrimp, roasted peppers,  
lemongrass scented broth

Baby rigatoni  
Rustic tomato sauce,  
garlic, shallots

Ricotta tortellini  
Basil pesto, prosciutto cream

Pasta preparations are served  
with freshly baked focaccia,  
roasted garlic crisps,  
grated Parmesan

*24.00 per person*

## Baked Salmon in Puff Pastry

Side of wild salmon, spinach,  
fennel, Maryland crab meat,  
puff pastry, Dill scented  
hollandaise

*20.00 per person*

## Sage Rubbed Breast of Turkey

Sage aioli, cranberry orange  
chutney, sliced sourdough

*19.00 per person*

## Ice Cream Cordials and Belgian Waffles

Tahitian vanilla ice cream  
blended with Kahlúa, Bailey's  
Irish Cream & Frangelico

Served atop warm Belgian waffle  
caramel sauce, & confectioner's  
sugar

*16.00 per person*

## Crêpes Suzette Flambé

Delicate crêpes with beurre  
Suzette, a sauce of caramelized  
sugar, butter, orange juice,  
zest & Grand Marnier

*10.00 per person*





# *Dinner*



# Dinner Collection

*Most food, from fruit to fish, has a season when it is abundant and at its best.*

*Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.*

*\*All à la carte and buffet dinners are served with freshly baked artisan rolls and sweet butter, freshly brewed Illy "Scuro" Dark Roast, regular and decaffeinated coffee, selection of Palais des Thés teas.*

*Tablesides entrée selection service is available. Pricing is based on the highest priced entrée served plus an additional 25.00 for all guests.*



## SOUPS

Maine lobster & roasted  
tomato bisque

Asparagus velouté  
Crème fraîche, olive oil drizzle

Kennett Square oyster  
mushroom cream  
Black pepper crouton

## SALADS

Baby red & green romaine  
Red pepper & herb infusion,  
garlic & parmesan crackle

Quinoa & wheat berry stuffed  
grape leaves  
Bouquet of microgreens,  
bee pollen dressing

Limestone lettuce,  
cucumber ribbon  
Grilled asparagus, red pepper  
julienne, teardrop tomatoes,  
white balsamic vinaigrette

Cherry Glen goat  
cheese crostini  
Macerated strawberries,  
champagne-fig sabayon

Roasted Amish baby beets,  
winter greens  
Carrot-champagne vinaigrette

Warm leek & forest  
mushroom tartelette  
Red baby lettuces, green pea  
& paquillo pepper emulsion

AMUSE BOUCHE  
ENHANCEMENTS

Royal Transmontanus Caviar  
atop egg custard, presented in  
golden egg  
*20.00 per person*

Yellowfin tuna crudo  
Microgreens, fresh basil,  
blood orange vinaigrette  
*20.00 per person*

Diver scallop & Royal  
Shassetra Caviar  
Shaved truffle, citrus & white  
balsamic glaze  
*25.00 per person*

## FIRST COURSE ENHANCEMENTS

Carpaccio of smoked  
North Atlantic salmon  
Sevruga caviar, bouquet  
of microgreens, traditional  
garniture, petit buckwheat  
blinis  
*20.00 per person*

Presented with choice of iced  
Russian or Polish vodka  
*16.00 additional*

Duck confit & apple ravioli  
Roasted pearl onions, shaved  
Rocca parmesan, wildflower  
honey glacé  
*14.00 per person*

Creekstone Farms  
steak tartare  
Small batch bourbon,  
onion, capers  
Garlic rubbed baguette  
*15.00 per person*

Chilled lobster &  
shrimp ceviche  
Baby watercress,  
passion fruit vinaigrette  
*15.00 per person*



## MEAT

Grilled Prime 12oz  
New York Strip  
Roasted garlic jus, winter  
vegetables, celeriac infused  
Yukon Gold whipped  
potatoes  
*112.00 per person*

Braised Short Rib of Beef  
Burgundy reduction,  
caramelized Cipollini onions,  
carrots, potato purée  
*105.00 per person*

Grilled Creekstone Farms  
Bone-in Rib Eye  
Truffle butter, sautéed  
asparagus, roasted  
fingerling potatoes  
*125.00 per person*

Garlic & herb crusted rack of  
Colorado lamb  
Rosemary jus, Chantenay  
carrots, potato & porcini  
mushroom gratin  
*124.00 per person*

## FISH

Marinated Chilean seabass  
Golden beet risotto, Tuscan  
kale & lemongrass coulis  
*94.00 per person*

Miso glazed Alaskan salmon  
Baby bok choy, ginger-citrus  
sauce, jasmine rice  
*92.00 per person*

Pan seared fillet of grouper  
Preserved lemon butter,  
roasted Brussel sprouts,  
lobster whipped potatoes  
*90.00 per person*

Pan seared Diver scallops  
Soy-ginger cream,  
braised fennel, Basmati rice &  
root vegetable pilaf  
*90.00 per person*

## CHICKEN

Herb crusted Eberly Farms  
chicken breast  
Artisanal grain mustard  
cream, braised Swiss chard  
with shallot, twice baked  
truffle potato  
*88.00 per person*

Bourbon glazed roulade of  
chicken & forest mushrooms  
Sautéed baby carrots, quinoa  
with root vegetable brunoise  
*87.00 per person*

## VEGETARIAN

Roasted Portobello  
mushroom risotto  
Sweet pepper coulis  
*84.00 per person*

## DUET ENTRÉE SELECTIONS

Filet mignon &  
Chilean seabass  
Filet of beef tenderloin,  
red wine shallot compote

Meyer lemon  
marinated seabass  
Sauté of baby vegetables,  
herb whipped potatoes  
*121.00 per person*

Maine Lobster, ginger-lime  
Sauternes reduction

Filet mignon au poivre,  
Bordeaux sauce

Grilled baby vegetables,  
celery potatoes  
*129.00 per person*

Braised short rib of beef,  
cabernet glaze

Grilled Alaskan salmon,  
saffron cream

Shaved fennel, sautéed  
vegetable medley, roasted  
Pee Wee potatoes  
*118.00 per person*



## DESSERTS

Chocolate praline mousse  
Vanilla crème brûlée center,  
dark chocolate sauce

62% dark chocolate cake  
Vanilla raspberry crémeux,  
Meyer lemon sorbet

Warm Granny  
Smith apple galette  
Madagascar vanilla bean  
ice cream

Bittersweet Devil's food cake  
White chocolate cream,  
raspberry coulis

Greek yogurt panna cotta  
Almond sponge cake,  
poached seckel pear,  
caramel sauce

Honey nougat mousse  
Pistachio crème brûlée,  
caramel meringue

Frozen lemon  
blueberry soufflé  
Breton shortbread crust,  
blueberry foam

## APRÈS DINNER ENHANCEMENT

Quartet of artisanal cheeses

Jansel Valley chocolate  
goat cheese  
*Massachusetts*  
Aloe vera preserve

Camembert  
*France*  
Ginger marmalade

Bella Vitano black pepper  
cow's milk cheese  
*Wisconsin*  
Quince confiture

Shropshire Blue cow's  
milk cheese  
*United Kingdom*  
Pomegranate chutney  
*18.00 per person*

Served with  
Samuel Smith's Organic  
Chocolate Stout  
*United Kingdom*  
*8.00 additional*

# Dinner Tables

30 guest minimum.

*St. Regis* 125.00 per person

## SOUP

Maine lobster & roasted  
tomato bisque

## SALADS

Sweet Leaf Farms winter greens,  
vine-ripened tomatoes, toasted  
walnuts, hearts of palm, Roquefort  
dressing & white balsamic  
vinaigrette

Amish yellow beets, braised carrots  
& chard, Meyer lemon vinaigrette,  
fresh mint

Golden quinoa salad,  
English cucumbers, roasted corn,  
seasonal tomatoes, Vidalia onion,  
fresh parsley vinaigrette

## ENTRÉES

Sautéed Bronzini  
Charred sweet peppers, arugula  
risotto, cured lemon essence

Grilled breast of free range chicken  
Caramelized Vidalia onions,  
lemon-thyme jus

Garlic & herb crusted rack  
of Colorado lamb  
Grain mustard & shallot reduction  
*\*Carved to order by culinarian  
in attendance*

## SIDE DISHES

Roasted Pee Wee potatoes  
rosemary, thyme, E.V.O.O.

Sautéed haricots verts, red pepper  
julienne, toasted garlic

## DESSERTS

Tahitian vanilla cheesecake  
Raspberry-citrus gelée

Hazelnut praline gâteau,  
chocolate ganache

Winter berry fruit tart, citrus coulis





## *The Carlton* 112.00 per person

### SOUP

Kennett Square oyster  
mushroom cream

### SALADS

Kale & butternut squash

Locally sourced grilled winter  
vegetables, D.O.P. extra virgin  
olive oil & fresh herbs

Tuxedo orzo pasta, baby shrimp,  
cucumber, heirloom peppers,  
Feta cheese, Greek herb dressing

### ENTRÉES

Meyer Lemon braised  
breast of chicken  
Calamata, Lucques &  
Manzanilla olive compote

North Atlantic salmon  
Panko-mustard crust,  
shaved fennel, saffron coulis

Medallions of grilled  
beef tenderloin  
Pinot noir sauce

### SIDE DISHES

Potato gratin scented with  
leeks & truffle

Mélange of seasonal  
garden vegetables  
Drawn butter & minced herbs

### DESSERTS

Almond dacquoise  
Pistachio & vanilla  
Bavarian cream

Yogurt panna cotta & almond  
sponge caramelized hazelnut

Mille-feuille, raspberry crème  
pâtissière



## *Flavors of the Mediterranean* 120.00 per person

### SOUP

Red lentil soup,  
harissa crème fraîche

### SALADS

White bean & Tuscan kale  
Red pepper, caramelized onion,  
creamy garlic vinaigrette

Quinoa, tabbouleh, Italian parsley  
Fresh lemon & zesty sumac dressing

Peppery arugula, parsnip & carrot  
Toasted pistachios, lemon coriander  
emulsion

### ENTRÉES

Roasted organic chicken breast  
Preserved lemon, olive, garlic,  
saffron jus

Grilled swordfish Provençale  
Tomato, caper, red onion, olives

Za'atar spiced,  
sliced tenderloin of beef  
Roasted shallot sauce

### SIDE DISHES

Tricolored Gnocchi  
Sage brown butter, Rocca parmesan

Grilled asparagus  
Smoked sea salt, Tellicherry  
peppercorns, olive oil drizzle

### DESSERTS

Traditional tiramisu  
Olive oil cake,  
white chocolate ganache  
Chocolate banana tart





# Dinner Table Enhancements

*Enhancements are available to elevate your dinner service.*

**Iced jumbo prawns**  
*Based on four pieces*  
 Classic cocktail sauce,  
 mignonette, Meyer lemon  
*25.00 per person*

**Hand rolled Sushi  
 & Sashimi**  
 Ahi tuna, Japanese white  
 fish, salmon, shrimp & eel,  
 California rolls, vegetable  
 cucumber rolls, wasabi,  
 pickled ginger, soy sauce  
*36.00 per person*

**Trio of Artisanal Cheeses**  
 Candied walnuts, Marcona  
 almonds, fig confiture,  
 crusty baguettes & crisps  
*24.00 per person*

**Mediterranean display**  
 Stuffed grape leaves, baba  
 ghanoush, hummus,  
 Tabbouleh, cured olives,  
 pita bread & lavash  
*22.00 per person*

**Seafood Sauté\***  
*Sautéed to order*  
 Caramelized Diver scallops  
 Shaved fennel, saffron coulis,  
 artisanal croutons

**Tiger Shrimp Provençal**  
 Pernod scented broth, garlic  
 rubbed & toasted baguette  
*25.00 per person*

**Chesapeake Bay Crab  
 Cake Sauté\***  
*Sautéed to order*  
 Tangy remoulade, saffron  
 aioli, Old Bay seasoning,  
 Meyer lemon  
*28.00 per person*

**Petit Fours Glacé**  
 Layers of almond sponge  
 cake, Tahitian vanilla,  
 raspberry, pistachio & Grand  
 Marnier butter cream fillings,  
 glazed with fondant &  
 hand decorated  
*16.00 per person*

**Ice Cream Cordials &  
 Belgian Waffles\***  
*Prepared to order*  
 Tahitian vanilla ice cream  
 blended with Kahlúa, Bailey's  
 Irish Cream & Frangelico  
 served atop warm Belgian  
 waffle, caramel sauce,  
 confectioner's sugar  
*16.00 per person*



# *Drinks*



# Beverage Collection

A bartender fee of 200 per bartender is applied for up to three hours of service. Each additional hour is priced at 50.00 per hour. One bartender is required for every 75 guests in attendance.

## ULTRA-LUXE COLLECTION

Tito's Handmade Vodka

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

1800 Reposado Tequila

Johnnie Walker

Black Label Scotch

Maker's Mark Bourbon

Crown Royal

Blended Whisky

Hennessy V.S.O.P. Cognac

*14.00 per item*

## LUXE COLLECTION

Absolut Vodka

Tanqueray Gin

Cruzan Rum

Jose Cuervo

Especial Silver Tequila

Dewar's White Label Scotch

Jack Daniel's Bourbon

Canadian Club

Blended Whisky

Hennessy V.S. Cognac

*12.00 per item*

## SPECIALTY COCKTAILS

Up

*3.00 additional*

Rocks

*2.00 additional*

Martini

*3.00 additional*

## CORDIALS & LIQUEURS

Amaretto

Kahlua

Bailey's Irish Cream

Grand Marnier

Frangelico

Sambuca

*16.00 per item*

## BEER

Blue Moon

Samuel Adams

Boston Lager

Bud Light

Heineken

Corona Extra

Stella Artois

Dogfish Head 60

Minute IPA

St. Pauli Girl Non-alcoholic

*8.00 per item*



## ULTRA-LUXE PACKAGE

Ultra-Luxe selection  
of spirits

The Ojai Vineyard “Puerta  
Del Mar” Chardonnay,  
Santa Barbara County,  
2016

J. Bookwalter Winery,  
“Readers” Cabernet  
Sauvignon, Columbia  
Valley, 2016

Domaine Chandon Brut  
NV

American & Imported Beer

Soft drinks, still & sparkling  
mineral waters, fruit juices,  
appropriate garniture

28.00 one hour

41.00 two hours

54.00 three hours

66.00 four hours

13.00 each

additional hour

## LUXE PACKAGE

Luxe selection of spirits

Magnolia Grove  
Chardonnay

Magnolia Grove Cabernet  
Sauvignon

Charles de Fere, Blanc de  
Blancs, Brut, France

American &  
Imported Beer

Soft drinks, still & sparkling  
mineral waters, fruit juices,  
appropriate garniture

24.00 one hour

37.00 two hours

50.00 three hours

62.00 four hours

11.00 each

additional hour

# Wine Collection

*The focus of our Wine Collection is to continually source and introduce you to what we consider some of the finest wines available from California and other parts of the world.*

*To assure your highest expectation are met, we will always strive to provide wines emphasizing interesting selections from high-quality producers as well as single-vineyard boutique wineries exemplifying the craft at its best.*

## SPARKLING WINES & CHAMPAGNES

La Marca, Prosecco, Veneto, Italy, NV  
*60.00 per item*

Ruinart, Rose, Brut, Champagne, France, NV  
*175.00 per item*

Charles de Fere, Blanc de Blancs, Brut, France, NV  
*60.00 per item*

Dom Perignon, Brut, Champagne, France, 2006  
*400.00 per item*

Chandon, Brut, California, NV  
*70.00 per item*

Krug, "Grand Cuvée", Champagne, France, NV  
*500.00 per item*

Moet et Chandon, "Imperial", Brut, Champagne, France, NV  
*125.00 per item*

Veuve Clicquot, Brut, Champagne, France, NV  
*140.00 per item*

## PINOT GRIGIO

Tolloy, Trentino-Alto Adige, Italy, 2016  
*60.00 per item*

Santa Margherita, Trentino-Alto Adige, Italy, 2016  
*75.00 per item*

## SAUVIGNON BLANC

Cape Mentelle, Margaret River, Australia, 2016  
*65.00 per item*

Kim Crawford, Marlborough, New Zealand, 2016  
*75.00 per item*

Christian Lauerjat, Sancerre, France, 2015  
*80.00 per item*

Cloudy Bay, Marlborough, New Zealand, 2016  
*90.00 per item*

Cakebread Cellars, Napa Valley, California, 2015  
*120.00 per item*

## CHARDONNAY

Magnolia Grove, California, 2015  
*50.00 per item*

Newton, "Red Label", Napa Valley, California, 2015  
*65.00 per item*

The Ojai Vineyard "Puerta Del Mar" Chardonnay, Santa Barbara County, 2016  
*70.00 per item*

Trefethen, "Oak Knoll" Napa Valley, California, 2015  
*80.00 per item*

## PINOT NOIR

Smoke Tree, Sonoma Coast, California, 2015  
*65.00 per item*

Etude, Carneros, California, 2015  
*85.00 per item*

Sotor, "North Valley", Willamette Valley, Oregon, 2015  
*100.00 per item*

Belle Glos, "Clark & Telephone Vineyard", Santa Maria Valley, California, 2015  
*125.00 per item*



## MALBEC

Terrazas Alto, "De la Plata",  
Mendoza, Argentina, 2015  
*60.00 per item*

Altos Las Hormigas,  
Mendoza, Argentina, 2015  
*75.00 per item*

## MERLOT

Rutherford Hill, Napa  
Valley, California, 2015  
*65.00 per item*

Stags' Leap, Napa Valley,  
California, 2015  
*85.00 per item*

## CABERNET SAUVIGNON

Magnolia Grove,  
California, 2015  
*50.00 per item*

Decoy by Duckhorn,  
Sonoma, California, 2015  
*70.00 per item*

J. Bookwalter Winery,  
"Readers" Cabernet  
Sauvignon, Columbia  
Valley, 2016  
*70.00 per item*

Buehler, "Estate", Napa  
Valley, California, 2015  
*85.00 per item*

Newton, "Unfiltered", Napa  
Valley, California, 2015  
*120.00 per item*

NOTABLE REDS FROM  
ACROSS THE GLOBE

Shiraz, Yalumba, "Y Series",  
Australia, 2015  
*65.00 per item*

Tempranillo, Numanthia,  
"Termes", Toro, Spain  
*85.00 per item*

DESSERT WINES &  
CLASSIC PORTS

Château Les Justices,  
Sauternes, Bordeaux,  
France  
*125.00 per item*

Taylor's 10 Year Old  
Tawny Port  
*120.00 per item*

Taylor Fladgate Fine  
Ruby Porto  
*75.00 per item*

