



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

