



.....
LOCAL GOOD FOOD
.....

HEALTHY MENU



WALTER E. WASHINGTON CONVENTION CENTER

[VIEW MENU »](#)



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THE RECEPTION

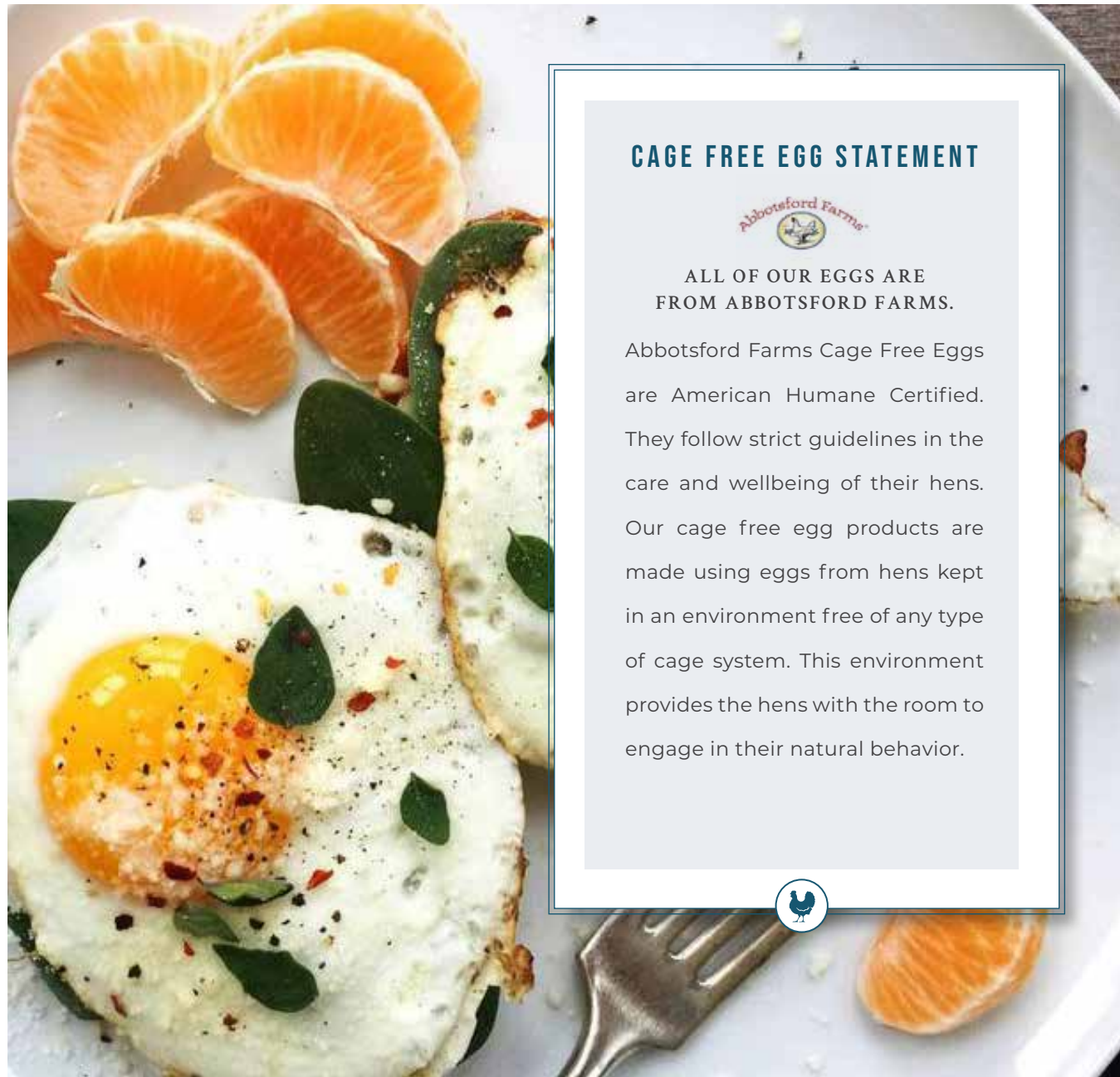
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CAGE FREE EGG STATEMENT



ALL OF OUR EGGS ARE FROM ABBOTSFORD FARMS.

Abbotsford Farms Cage Free Eggs are American Humane Certified. They follow strict guidelines in the care and wellbeing of their hens. Our cage free egg products are made using eggs from hens kept in an environment free of any type of cage system. This environment provides the hens with the room to engage in their natural behavior.



Buffet Buffet Enhancements Plated Healthy Option Sandwiches A la Carte

BUFFET BREAKFAST

TO INCLUDE

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Dairy and Soymilk Creamer

LIGHT AND HEALTHY

\$26.50

- Apple, Cranberry and Orange Juices
- Steel Cut Oats with Honey, Raisins, Cinnamon, Raw Almonds and Seasonal Berries
- Whole Wheat Bagels with Peanut Butter
- Light and Regular Cream Cheese
- Whole Fruit
- Individual Fat Free and Blended Fruit Yogurts
- Cage Free Boiled Eggs

DELUXE CONTINENTAL

\$24.00

- Apple, Cranberry and Orange Juices
- Buttery Croissants, Muffins and Danish
- Fruit Preserves, Honey and Sweet Butter
- Seasonal Sliced Fruit and Berries

HOT BREAKFAST

\$29.00

- Apple, Cranberry and Orange Juices
- Seasonal Sliced Fruit and Berries
- Assorted Freshly Baked Pastries and Muffins
- Fruit Preserves, Honey and Sweet Butter
- Individual Fat Free and Blended Fruit Yogurts
- Applewood Smoked Bacon and Pork Sausage
- Cage Free Scrambled Eggs with Salsa and Cheddar Cheese
- Home-Fried Potatoes

BUFFET ENHANCEMENTS

SAVORY OATS

\$7.00

wth toppings Double Smoked Bacon, Virginia Cheddar Cheese, Scallions

BAGEL AND LOX

\$16.00

Smoked Salmon, Tomato, Shaved Onion, Capers and Dill Cream Cheese
Plain Bagels

EURO BREAKFAST

\$14.00

Prosciutto, Salami, Smoked Turkey
Brie and Gruyere Cheese
French Baguette and Seven Grain Bread
Butter and Jam

STATIONS

Chef Attendant(s) Required:
\$185.00 per attendant

WAFFLE STATION price per person \$12.00

Maple Syrup
Seasonal Fruit Toppings
Sweet Butter and Whipped Cream

OMELET STATION price per person \$12.00

Cage Free Eggs
Egg Whites
Traditional Accompaniments



Individually Portioned

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PLATED BREAKFAST

TO INCLUDE

Seasonal Miniature Muffins, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Orange Juice, Dairy and Soymilk Creamer and Water

| | |
|--|--|
| <p>FRESH START \$28.00</p> <p>Egg White Frittata with Tomatoes, Spinach, Roasted Red Peppers and Chives</p> <p>Home Fried Sweet Potatoes and Turkey Sausage Links</p> | <p>LOGAN CIRCLE \$28.00</p> <p>Cage-Free Scrambled Eggs with Home-Fried Potatoes and Applewood Smoked Bacon</p> |
| <p>UNION STATION \$30.00</p> <p>Baked Challah French Toast with Cinnamon Orange Glaze</p> <p>Home-Fried Potatoes and Turkey Sausage</p> | <p>CONGRESSIONAL STEAK AND EGGS \$40.00</p> <p>Petite Filet, Tricolor Potato Hash, Cage-Free Scrambled Eggs, Roasted Asparagus and Tomato</p> |
| | <p>SOUTHERN CHARM CHICKEN GRAVY AND GRIT CAKE \$34.00</p> <p>Cage-Free Scrambled Eggs, Cheddar Grit Cake and Chicken Gravy</p> |

HEALTHY OPTION ADD-ONS

| | |
|---|--|
| <p>VEGAN OVERNIGHT OATS \$8.00</p> <p>Chia Seed Fresh Berries and Almond Milk</p> | <p>HEALTHY START WRAP each \$11.00</p> <p>Whole Wheat Wrap with Cage-Free Egg Whites, Onions, Peppers, Spinach and Smoked Gouda</p> |
| <p>VEGAN STEEL CUT OATMEAL \$5.50</p> <p>Raw Sugar, Raisins, Cinnamon</p> | <p>VEGAN APPLE MAPLE BREAKFAST SAUSAGE per person \$11.00</p> |
| <p>YOGURT PARFAITS \$7.50</p> <p>Low Fat Plain Greek Yogurt topped with Seasonal Berries and Gluten Free Granola</p> | |
| <p>CAGE FREE BOILED EGGS each \$3.00</p> | |

DID YOU KNOW
1 BOILED EGG HAS
 6g of protein, 5g of fat and only .6g of Carbohydrates



Individually Portioned

BREAKFAST SANDWICHES



| | |
|---|---|
| <p>BREAKFAST BURRITO \$10.00</p> <p>Cage-Free Scrambled Eggs, Pepper Jack Cheese and Ham Served with Salsa</p> | <p>BISCUIT BREAKFAST SANDWICH \$10.00</p> <p>Buttermilk Biscuit topped with Cage-Free Eggs, Cheese and Smoked Turkey</p> |
| <p>ENGLISH MUFFIN BREAKFAST SANDWICH \$10.00</p> <p>Cage-Free Eggs, Canadian Bacon and Cheese</p> | |

A LA CARTE

BEVERAGES

EACH

| | |
|--------------------------------|-----------|
| Bubly Flavored Sparkling Water | \$6.00 ea |
| Sparkling Mineral Water | \$4.50 ea |
| Bottled Water | \$4.00 ea |
| Assorted Fruit Juices | \$6.00 ea |
| Assorted Soft Drinks | \$5.50 ea |
| Energy Drinks | \$7.00 ea |

GALLON

| | |
|--|-------------|
| Lemonade | \$48.00 gal |
| Unsweetened Iced Tea | \$48.00 gal |
| Basil and Strawberry Infused Water | \$55.00 gal |
| Aqua Fresca | \$65.00 gal |
| Watermelon, Pineapple or Cantaloupe | |
| Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | \$70.00 gal |
| (per gallon) | |
| Upscale Coffee Condiments | \$6.00 pp |
| Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Caramel, Vanilla Syrups and Creamers | |

BAKERY

BY DOZEN

| | |
|---|---------|
| Assorted Bagels | \$60.00 |
| Assorted Donuts | \$48.00 |
| House-Made Muffins | \$50.00 |
| Whole Wheat Reduced Fat Blueberry Muffin | \$50.00 |
| Whole Wheat Croissants | \$60.00 |
| Freshly Baked Scones | \$54.00 |
| Freshly Baked Miniature Danish | \$54.00 |
| Sliced Breakfast Bread | \$50.00 |
| Assorted Dessert Squares | \$48.00 |
| <i>Raspberry Cheesecake Swirl, Apple and Lemon Bars</i> | |
| Assorted Homestyle Cookies | \$48.00 |
| Chocolate Chip Brownies | \$56.00 |
| Butterscotch Blondies | \$56.00 |
| Sugar Free European Style Tea Cookies (per pound) | \$40.00 |
| Gluten Free Blueberry Muffins | \$60.00 |
| Gluten Free Chocolate Chip Cookies | \$60.00 |
| Gluten Free Chocolate Brownie | \$60.00 |
| Vegan Cornetto Pastry | \$60.00 |
| Vegan Oatmeal Cookies | \$60.00 |

WE ARE SENSITIVE TO YOUR NEEDS

Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve Vegetarian, Gluten Free, Vegan, Kosher, Halal and other Dietary Restrictions



Individually Portioned



Gluten Free



Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



A LA CARTE SNACKS

EACH

| | |
|--|-----------|
| *Seasonal Fruit Cups | \$5.50 ea |
| Whole Fresh Fruit | \$4.00 ea |
| Assorted Blended Yoplait Yogurt | \$4.50 ea |
| Chobani Fruit Yogurt | \$5.50 ea |
| Chobani Plain, Non-fat Greek Yogurt | \$5.50 ea |
| Assorted Individual Cereal with Milk | \$6.50 ea |
| Quaker Chewy Granola Bars | \$4.00 ea |
| Full Sized Assorted Candy Bars | \$4.00 ea |
| Trail Mix Individual Bags | \$3.50 ea |
| White Cheddar Popcorn | \$3.50 ea |
| Pretzels, Potato Chips, Corn Chips and Doritos | \$3.00 ea |

PER PERSON

| | |
|---|------------|
| Sliced Seasonal Fruits and Berries | \$10.00 pp |
| Garden Fresh Crudités | \$9.00 pp |
| Tortilla Chips with Fresh Pico de Gallo | \$7.25 pp |

DOZEN

| | |
|-----------------------------------|-------------|
| Soft Pretzels with Creole Mustard | \$60.00 doz |
|-----------------------------------|-------------|

POUND

| | |
|--------------------------------|------------|
| Cocktail Pretzels | \$32.00 lb |
| Roasted Cocktail Nuts | \$32.00 lb |
| Miniature Chocolate Candy Bars | \$36.00 lb |
| Spicy Trail Mix | \$36.00 lb |
| Assorted Hard Candies | \$45.00 lb |



Individually Portioned



Served by Attendant

MEETING PACKAGES

MIDMORNING HEALTHY \$9.50

- Deviled Cage Free Eggs
- Individual Fat Free and Blended Fruit Yogurts
- Whole Fresh Fruit

BUILD YOUR OWN TRAIL MIX \$10.00

- Raw Almonds
- Salted Cashews
- Pretzel Twists
- Chocolate Chips
- Dried Mango, Pineapple and Cranberries
- Banana Chips

CHOCOLATE OVERLOAD \$18.50

- Chocolate Chip Cookies
- Fudge Brownies
- Chocolate Covered Pretzels and Strawberries
- M&M's
- Assorted Miniature Chocolate Bars

SWEET AND SALTY \$14.00

- Terra Chips
- White Cheddar Popcorn
- Fruit Kabobs with Minted Yogurt Dip
- Chocolate Chip Cookies

AFTERNOON HEALTHY \$11.50

- Assorted Kind Bars
- Whole Fresh Fruit
- Celery and Carrot Sticks with Low Fat Yogurt Ranch Dip
- Hummus and Pita Chips
- Spicy Trail Mix

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Box Lunches Lunch Buffets Plated Lunches

TRADITIONAL BOX

TO INCLUDE

Potato Chips, Whole Fruit, Freshly Baked Cookie and Bottled Water

ASIAGO TURKEY SANDWICH \$31.00

Roasted Turkey, Asiago Cheese, Onions, Spinach Artichoke Hearts, Focaccia Roll

ROAST BEEF AND CHEDDAR \$31.00

Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

BLACK FOREST HAM AND MUESTER CHEESE \$31.00

Green Leaf Lettuce, Tomato, Grain Mustard, Multigrain Roll

TUNA WRAP \$31.00

Green Leaf Lettuce, Tomato, Plain Wrap

APPLE AND CHICKEN SALAD \$31.00

Apple Chicken Salad, Lettuce, Tomato, Brioche Bun

ITALIAN COMBO \$32.00

Prosciutto, Genoa Salami, Capicola, Provolone Cheese, Green Leaf Lettuce, Tomato, Sun-dried Tomato Spread, Seeded Semolina Bread

SPECIALTY BOX

TO INCLUDE

Fresh Fruit Cup, Potato Chips and Bottled Water

GRILLED CHICKEN CAESAR SALAD \$38.00

Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese and Caesar Dressing


GRILLED VEGETABLES WITH LEMON HUMMUS \$36.00

Olive Tapenade, Roasted Peppers, Multigrain Square

TOMATO BASIL AND MOZZARELLA \$36.00

Extra Virgin Olive Oil and Balsamic Drizzle, Ciabatta

CRANBERRY QUINOA SALAD \$37.00

 Mixed Greens, Cucumber, Carrot and Champagne Vinaigrette

BREAKFAST, DINNER AND SNACK BOXES

GRAB AND GO BREAKFAST \$23.00

Whole Wheat Blueberry Muffin, Fresh Fruit Salad, Chobani Vanilla Low Fat Yogurt Orange Juice, Dairy and Soymilk Creamer

SNACK TRIO \$18.00

Hummus and Pretzels, Carrot and Celery Sticks with Low-fat Ranch Dressing and Fresh Fruit Salad

PICNIC DINNER \$38.00

Chilled Apple Brined Chicken with Baby Arugula and Honey Champagne Vinaigrette
Fingerling Potato Salad with Grain Mustard and Roasted Brussel Sprouts with Dried Cranberries
French Dinner Roll with Whipped Butter
Three Berry Tart with Vanilla Cream
Pure Leaf Peach Iced Tea



Individually Portioned



Gluten Free



Vegan

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LUNCH BUFFETS

TO INCLUDE

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



Individually Portioned

SOUP AND SALAD LUNCH BUFFET

\$44.00

Black Bean Soup with Cilantro
 Puree of Butternut Squash with
 Ginger and Orange
 Quinoa Salad with Roasted Root Vegetables,
 Citrus and Scallions
 Tuscan Kale Salad with Chick Peas,
 Lemon Juice and Garlic
 Lite Italian Dressing, EVOO
 and Balsamic Vinegar
 Multi-grain and Whole Wheat Dinner Rolls
 Hearts of Romaine
 Organic Baby Spinach
 Heritage Blend Mesclun Greens
 Topping: Chai Seeds, Pumpkin Seeds,
 Cucumbers, Grape Tomatoes, Shredded Carrots,
 Raw Almonds, Fresh Berries, Sliced Chicken
 Breast, Albacore Tuna and Chopped Eggs
 Sliced Seasonal Fruits and Gluten Free Brownies

MEDITERRANEAN

\$46.00

Caesar Salad with Garlic Croutons,
 Parmesan Cheese, Caesar Dressing,
 EVOO and Balsamic Vinegar
 Tuscan Kale Salad with Canolinni Beans,
 Tomatoes and Basil
 Marinated Squash Salad with Eggplant Caponata
 Caprese Salad with EVOO and Fresh Basil
 Focaccia and Garlic Bread Sticks
 Penne Pasta Puttanesca with Tomatoes, Roasted
 Peppers, Olives and Capers
 Grilled Chicken with Artichokes, Lemon Garlic Sauce
 Tiramisu and Mocha Cannoli

SOUTHERN BARBECUE

\$48.00

Hearts of Romaine with Carrots,
 Olives and Radish
 Buttermilk Ranch Dressing,
 EVOO and Balsamic Vinegar
 Tomato Cucumber Salad with Parsley and Chive
 Tangy Pineapple Cole Slaw
 Dry Rubbed and Slow Roasted Beef Brisket
 Lemon Chicken Breast
 with Sweet Corn Chow Chow
 Fried Brussel Sprouts
 Four Cheese Mac and Cheese
 Jalapeño Corn Bread
 Butterscotch Bread Pudding
 and Miniature Lemon Merengue Tarts

LATIN SPICE

\$49.00

Hearts of Romaine with Black Beans,
 Cheddar Cheese and Tomatoes
 Agave Citrus Vinaigrette and
 Chipotle Ranch Dressing
 Cucumber Tomato Salad with Cilantro and Lime
Adobo Chicken
 with Pineapple Mango Relish
Blackened Flat Iron Steak
 with Caramelized Onions and Tomatoes
Saffron Rice
Fajita Vegetables
 with Chayote and Tiny String Beans
 Tres Leches Cake
 Mixed Seasonal Berries

CHINATOWN

\$50.00

Mixed Field Greens with Snow Peas,
 Carrots and Cucumbers
 Ponzu Vinaigrette and Sesame Dressing
 Lo Mein Noodle Salad
 with Sesame and Dark Soy Sauce
Pepper Beef Steak
 with Trio of Bell Peppers
Teriyaki Salmon
 with Water Chestnuts and Scallion
Zucchini and Baby Carrots
 with Ginger and Orange
Steamed Jasmine Rice
 NY Cheese Cake with Pineapple Mango Glaze
 and Miniature Mandarin Orange Tarts

MID ATLANTIC

\$52.00

Iceberg Wedge Salad with
 Blue Cheese and Bacon
 Champagne Mustard Dressing,
 EVOO and Balsamic Vinegar
 Sweet Potato Salad with Peas and Corn
 Multi-grain and Whole Wheat Dinner Rolls
Red Grouper Filet
 with White Wine au Jus, Lemon and Green
 Peppercorns
Breast of Chicken Stuffed
 with Spinach and Fontina Cheese Laced in Rich
 Brown Sauce
Wild Rice Pilaf with Red Lentils
Tiny Green Beans laced
 with Lemon Zest and Caramelized Shallots
 Lemon Bars and Raspberry Cheese Cake
 Brownie Bars

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PLATED LUNCHES

TO INCLUDE

Multi-grain and Whole Wheat Dinner Rolls, Butter, Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Dairy and Soymilk Creamer

CHILLED ENTREE **CHOOSE: 1 Dessert Selection**

- CHILLED TERIYAKI AND APRICOT GLAZED SALMON** \$44.00
Shanghai Noodle Salad, Snow Peas, Napa Cabbage and Miso Dressing
- JAMAICAN JERK CHICKEN SALAD** \$42.00
Bibb Lettuce, Cucumber Ribbons, Heirloom Tomatoes and Grilled Pineapple Salsa
- GRILLED RATATOUILLE VEGETABLESTACK** \$40.00
Baby Arugula, Rosemary Scented Cannellini Beans, Fresh Mozzarella Cheese



SALMON IS A GREAT SOURCE OF OMEGA-3 FATTY ACID.

13oz portion contains 4.5x the recommended amount

OR

HOT ENTREE **CHOOSE: 1 Salad Selection and 1 Dessert Selection**

- GRASS FED FLAT IRON STEAK CHIMICHURRI** \$49.00
Grilled Asparagus, Sweet Red Bell Pepper and Garlic Chipotle Whipped Potatoes
- GRASS FED BALSAMIC GLAZED BEEF SHORT RIB** \$52.00
Herbed Pecorino Polenta, Provençal Tomato and Lemon Zest Scented Asparagus
- GRAIN MUSTARD CRUSTED CHICKEN BREAST WITH ROASTED SHALLOT AU JUS** \$46.00
Honey Roasted Sweet Potatoes and Tiny String Beans
- BREAST OF CHICKEN STUFFED WITH SPINACH AND FONTINA CHEESE** \$47.00
Port Wine Reduction, Organic Red Quinoa Pilaf and Broccolini
- MOROCCAN SPICED GRILLED SALMON WITH FRESH MANGO CHUTNEY** \$52.00
Julienne Vegetables and Lentil Ragout
- CAJUN COD FILLET WITH ROASTED RED PEPPER JAM** \$48.00
Cheddar Grit Cake and Roasted Squash
- ROASTED SWEET BELL PEPPER STUFFED WITH TRI-COLOR QUINOA** \$40.00
 Spaghetti Squash and Steamed Asparagus



GRASS-FED BEEF IS DELICIOUS AND HEALTHY TO EAT.

An added benefit is that grass farming is good for the environment and healthy for the animals. Grass-fed beef contains 10 times more beta-carotene and three times more vitamin E than beef not raised on grass.

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SALADS

- BABY ORGANIC GREENS**
 Roasted Beets, Carrots
Citrus Vinaigrette
- HEARTS OF ROMAINE CAESAR**
Garlic Croutons, Shaved Parmesan, and Tomato Olive Relish
Caesar Dressing
- CRISP ICEBERG WEDGE**
Double Smoked Bacon Lardons, Oven Dried Tomatoes and Shaved Radish
Cucumber Yogurt Dressing
- MARYLAND HILLS GREEN SALAD**
Lola Rosa, Frisée, Radicchio, Green Oak, Shaved Fennel, Cherry Tomatoes, Carrots and Radish
Balsamic Vinaigrette

DESSERT

- SLICED SEASONAL FRUIT AND BERRY PLATE**
- FLOURLESS CHOCOLATE CAKE**
Macerated Berries
- RASPBERRY WHITE CHOCOLATE CHEESE CAKE**
Bittersweet Chocolate Sauce
- TRES LECHES CAKE**
Raspberry and Kiwi Sauces
- SALTED CARAMEL CAKE**
Pineapple Salsa
- TIRAMISU CAKE**
Caramel Sauce

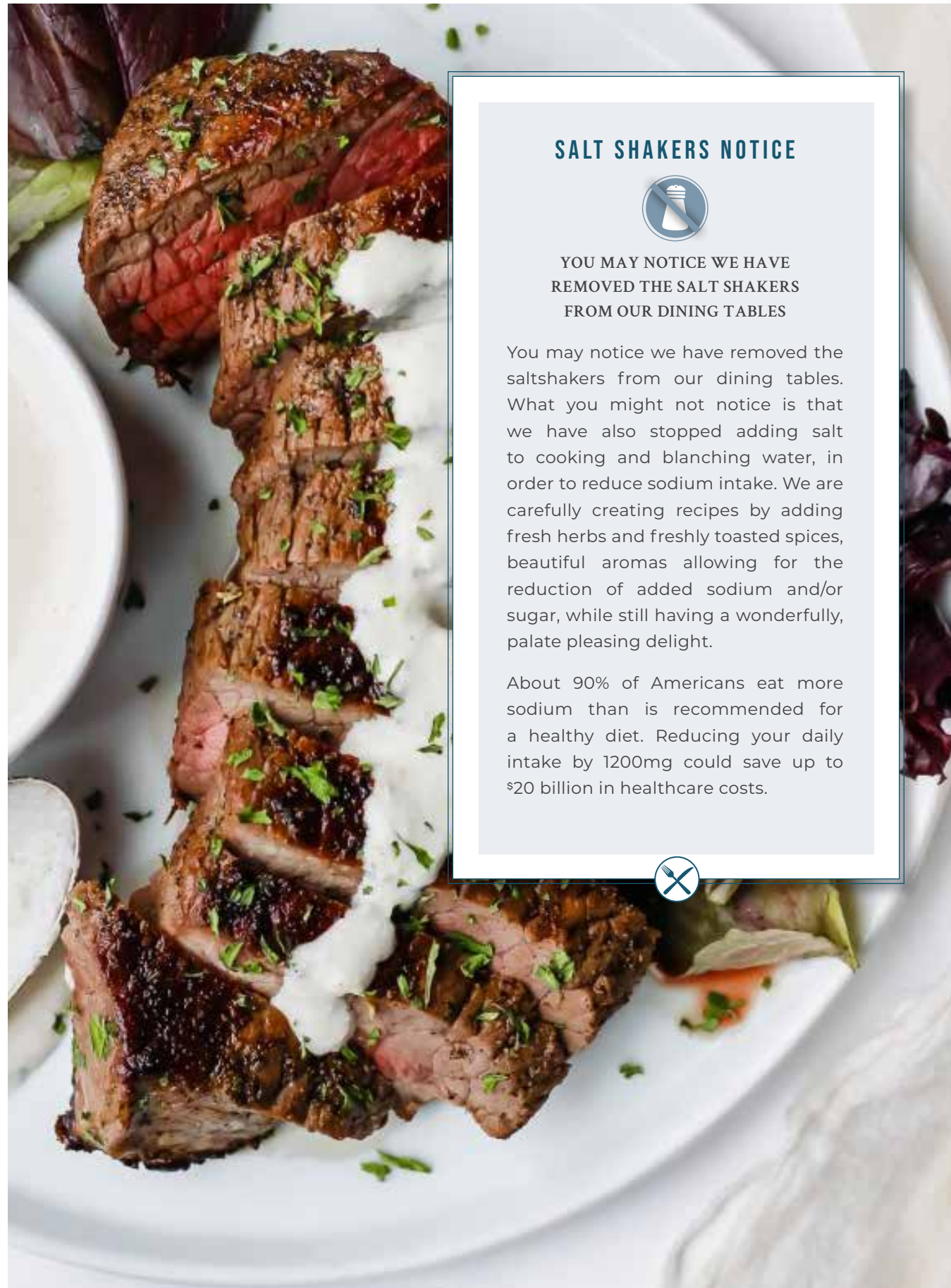


Gluten Free



Vegan

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SALT SHAKERS NOTICE



YOU MAY NOTICE WE HAVE REMOVED THE SALT SHAKERS FROM OUR DINING TABLES

You may notice we have removed the saltshakers from our dining tables. What you might not notice is that we have also stopped adding salt to cooking and blanching water, in order to reduce sodium intake. We are carefully creating recipes by adding fresh herbs and freshly toasted spices, beautiful aromas allowing for the reduction of added sodium and/or sugar, while still having a wonderfully, palate pleasing delight.

About 90% of Americans eat more sodium than is recommended for a healthy diet. Reducing your daily intake by 1200mg could save up to \$20 billion in healthcare costs.



Dinner Buffets Plated Dinner

DINNER BUFFETS

TO INCLUDE

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Dairy and Soymilk Creamer



Individually Portioned

AMERICAN HERITAGE \$66.00

- Iceberg Wedge with Black Peppercorn Bacon, Maytag Blue Cheese and Grape Tomatoes
- Cucumber Yogurt and Golden Italian Dressings
- Three Bean Salad with Roasted Red Peppers
- Buttermilk Fried Chicken
- Slow Cooked Pot Roast with Carrots, Celery and Peas
- Cornmeal Crusted Catfish with Creole Mustard Remoulade
- Brown Butter Mashed Potatoes
- Trio of Squash with Tomatoes and Basil
- Strawberry Short Cake with Vanilla Cream and Lady Fingers

THE CONGRESSIONAL HOUSE \$70.00

- Marinated Roasted Vegetables with Roasted Garlic and Extra Virgin Olive Oil
- Romaine Hearts, Frisée and Lolla Rossa Lettuce with Red Wine Vinaigrette and Roasted Red Pepper Dressing
- Marinated Grape Tomatoes with Edamame and Feta Cheese
- Grilled Shrimp and Melon Salad with Mint and Sherry Wine Vinaigrette
- Pan Seared Red Snapper with Chimichurri Sauce
- Rosemary Chicken Medallions with Smoked Gouda Cheese, Roma Tomatoes and Pan Jus
- London Broil Style Flank Steak with Mushrooms and Leeks
- Baked Eggplant Roasted Tomatoes and Chickpeas, Fresh Mozzarella and Basil
- Tiny String Beans with Mushrooms and Thyme
- Peewee Potatoes with Roasted Shallots
- Key Lime Tart with Whipped Cream
- White Chocolate Raspberry Cheese Cake

THE CHESAPEAKE BAY BEACH PARTY \$75.00

- Caesar Salad with Hearts of Romaine, Garlic Croutons and Parmesan Cheese
- Traditional Caesar Dressing and Balsamic Vinaigrette
- Marinated Wild Mushrooms with Leeks and Tomatoes
- Maryland Style Lump Crab Cakes with Cajun Mustard Sauce
- Grilled Shrimp and Scallop Brochettes with Lemon Pesto Glaze
- Grilled Bratwurst Smothered in Beer and Onions
- Parsley New Potatoes
- Roasted Root Vegetables
- Lemon, Pecan and Swirl Cheese Cake Squares

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PLATED DINNERS

TO INCLUDE

Multi-grain and Whole Wheat Dinner Rolls, Butter, Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Dairy and Soymilk Creamer

HOT ENTREE

CHOOSE: 1 Salad Selection and 1 Dessert Selection

HERB CRUSTED FRENCHED CHICKEN BREAST \$54.00

Yukon Gold Mashed, Cumin Orange Scented Carrots, Roasted Parsnips and Rosemary au Jus


ROASTED STUFFED CHICKEN BREAST WITH CREAMY SPINACH AND FETA FILLING \$56.00

Squash Medley, Roasted Red Pepper Jam and Caramelized Shallot Sauce

POTATO AND PECORINO CHEESE GNOCCHI WITH EGGPLANT \$49.00

Roasted Tomato Coulis, Steamed Asparagus and Baby Carrots

GRILLED GARDEN VEGETABLES \$49.00

 Squash, Peppers and Carrots with Cannellini Bean Ragout and Olive Tapenade

GAUCHO STYLE GRILLED SKIRT STEAK \$65.00

Grilled Asparagus, Warm Garlic Potato Salad Roasted Tomatoes and Chimichurri Sauce

PAN-SEARED BLACK ANGUS FILET \$80.00

Potato Leek Gratin, French Beans, Baby Beets and Glazed Pearl Onions

MISO CRUSTED SALMON \$65.00

Sticky Rice, Baby Bok Choy, Pickled Vegetables and Soy Ginger Glaze

PAN-SEARED EASTERN SHORE CRAB CAKES \$68.00

Brussel Sprouts, Fingerling Potatoes and Grain Mustard Sauce

SALADS

MARYLAND HILLS GREEN SALAD

Lola Rosa, Frisée, Radicchio, Green Oak, Shaved Fennel, Cherry Tomatoes, Carrots and Radish
Balsamic Vinaigrette

ITALIAN COBB SALAD OF MIXED FIELD GREENS

Olives, Cucumber, Artichoke, Roasted Red Pepper
Balsamic Dressing

CRISP ICEBERG WEDGE

Double Smoked Bacon Lardons, Oven Dried Tomatoes and Shaved Radish
Cucumber Yogurt Dressing

HEARTS OF ROMAINE CAESAR


Garlic Croutons, Shaved Parmesan, and Tomato Olive Relish
Caesar Dressing

MIXED FIELD GREENS

with Baby Beets, Shaved Radish and Spiced Sunflower Seed
Champagne Vinaigrette

DESSERT

MARINATED SEASONAL BERRIES

 Dark Chocolate Tulip
Raspberry Sauce

TRIPLE CHOCOLATE MOUSSE CHARLOTTE

Mango and Raspberry Coulis

WHITE CHOCOLATE RASPBERRY TRUFFLE CAKE

Bitter Sweet Chocolate Sauce

LEMON COCONUT RICOTTA CHEESECAKE

Marinated Berries

HONEY AND VANILLA PANNA COTTA

Tropical Fruit Salsa

THREE BERRY DAIQUIRI NAPOLEON

Kiwi Coulis and Shaved White Chocolate



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HORS D' OEUVRES

MIMIMUM ORDER

All itmes have a 50 piece minimum

COLD

- *BRUSCHETTA**  **\$5.00**
Roma Tomatoes and Basil
- PEPPERCORN ENCRUSTED BEEF TENDERLOIN**  **\$6.00**
Garlic Crostini and Grain Mustard
- SPICY TUNA TARTAR WITH GINGER** **\$6.00**
Wonton Crisp
- SMOKED SALMON**  **\$6.00**
Potato Pancake with Chive Crème Fraîche.
- TRUFFLE DEVILED EGG**  **\$6.00**
- PEPPERED BASIL GOAT CHEESE** **\$5.00**
Flatbread
- CURRIED CHICKEN SALAD IN FILO CUP** **\$6.00**
Grapes and Raisin
- SCALLOP CEVICHE**  **\$6.00**
Chili Pepper and Lime
- SHRIMP COCKTAIL SHOOTERS**  **\$7.00**
Garden Gazpacho
- TOMATO AND MOZZARELLA SKEWERS** **\$6.00**
Fresh Basil and EVOO

HOT

- PINACH AND FETA PHYLLO TRIANGLES** **\$5.00**
- BEEF EMPANADA** **\$7.00**
Braised Beef, Salsa Rojo
- COCONUT SHRIMP**  **\$8.00**
Thai Chili Sauce
- QUATTRO FORMAGGIO MAC N' CHEESE BITES**  **\$6.00**
- CHICKEN SATAY** **\$6.00**
Teriyaki Glaze
- POTATO AND CHEESE PIEROGIS** **\$6.00**
Jalapeño Sour Cream
- CHICKEN POT STICKERS WITH LEMON GRASS** **\$6.00**
Hoisin Glaze
- LAMB CHOP LOLLIPOPS** **\$8.00**
Rosemary and Mustard
- MARYLAND STYLE CRAB CAKES**  **\$8.00**
Creole Remoulade
- VEGETABLE SPRING ROLLS** **\$5.00**
Sweet and Sour Sauce
- EDAMAME AND SWEET CORN QUESADILLA**  **\$6.00**
Lime Crema
- BRIE AND PEARS** **\$6.00**
Baked in Filo
- PORTOBELLO MUSHROOM PASTRY FLOWER** **\$6.00**
Sun Dried Tomato and Ricotta Cheese
- POTATO AND PEA SAMOSA** **\$5.00**
Mango Coulis
- MINIATURE BLACK ANGUS CHEESE BURGERS**  **\$6.00**



Individually Portioned

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RECEPTION STATION

FEDERAL HILL SLIDER STATION \$16.00

Black Angus Cheese Burgers and Pulled Chicken Barbecue on Miniature Potato Buns
Broccoli Slaw, Pickle Chips, Creole Mustard, Ketchup and Herb Aioli

MEXICAN STREET TACOS \$18.00

Adobe Marinated Slow Roasted Pork Shoulder
Garlic-Lime Chicken with Roasted Poblano Peppers
Caramelized Chayote and Squash
Pico de Gallo, Radish Jalapeño Salad, Queso Fresco and Flour Tortilla

BUILD YOUR OWN NACHO BAR \$14.00

Signature Chili and Warm Queso
Tomato Salsa, Sour Cream, Pickled Jalapeños and Freshly Prepared Corn Tortilla Chips

ANTIPASTI \$15.00

Italian Meats and Cheeses
Prosciutto, Hard Salami, Mortadella, Aged Provolone
Roasted and Grilled Vegetables
Calabrese Cured Olives, Hot Pepper Shooters
Focaccia, Ciabatta and Crackers

FARMERS MARKET STATION \$16.00

House-made Ricotta with Sea Salt and Lemon
Tomato Bruschetta with EVOO
Roasted Garlic Hummus
Seasonal Vegetables with Cucumber Yogurt Dip
Pita Chips, Flat Bread Crackers and French Baguettes

EASTERN SHORE \$16.00

Old Bay Pretzel Nuggets
Warm Beer Cheese
Chesapeake Crab Dip

MARYLAND CRAB CAKE SLIDERS \$20.00

Old Bay Aioli
Fennel Orange Slaw
House Made Potato Chips

ARTISAN FLATBREADS \$16.00

Grilled Chicken, Pesto and Shaved Parmesan
Shaved Beef, Pickled Onions and Goat Cheese
Grilled Vegetables, Roasted Garlic Aioli



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LOCAL AND INTERNATIONAL CHEESES \$14.00

Dutch Gouda, French Brie, Local Goat, Sage Derby, Virginia Cheddar, House Made Ricotta with Sea Salt and Lemon and Maryland Blue Cheese
Water Crackers and Sliced French Bread
Grapes, Dried Fruits and Fig Compote

MASHED POTATO MARTINI BAR \$14.00

Truffled Yukon Gold Whipped Potatoes
Cheddar Cheese, Scallions, Bacon, Broccoli, Sour Cream, Onion Straws and Beef Gravy

HARVEST SALADS SHAKES \$14.00

Mixed Greens, Garden Vegetables, Cucumber Yogurt Dressing
Romaine, Chicken Strips, Parmesan and Caesar Dressing
Iceberg, Tomatoes, Bacon and Blue Cheese Dressing

ICED RAW BAR \$26.00

Local Oysters, Shrimp Cocktail and Crab Claws
Spiked Cocktail Sauce, Old Bay Remoulade, Lemons and Red Wine Mignonette

BAKED BRIE \$12.00

Apricots and Cranberries wrapped in Flaky Pastry
New York Flatbreads
Grapes and Strawberries

CHIPS AND DIPS \$14.00

Spinach Artichoke
Pico de Gallo
Red Pepper Hummus
Tortilla Chips, Pita Chips and Pumpernickel Rusk



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CULINARY ATTENDED ACTION STATIONS

Culinary Attendant Fees Apply

| | |
|---|--|
| <p>SHRIMP AND GRITS \$24.00 Cheddar Cheese Grits Blackened Shrimp Roasted Red Pepper Jam Smoked Bacon Bits Scallions</p> | <p>ITALIAN INSPIRED PASTA STATION \$20.00 Served with Garlic Bread Sticks and Red Pepper Flakes CHOOSE 2 Potato Gnocchi Peas, Basil and Leek Cream Meza Rigatoni Bolognese House Made Ricotta Penne Primavera Roasted Vegetable and Parmesan Cream Three Cheese Tortellini Kennett Square Mushrooms and White Wine Cream Sauce Penne All'Arrabbiata Tomatoes, Garlic and EVOO Orecchiette with Spinach Fresh Mozzarella, Cherry Tomatoes, Roasted Garlic and Tomato Coulis Penne with Sweet Italian Sausage Puttanesca Sauce</p> |
| <p>ASIAN NOODLE BAR \$18.00 Ramen Noodles, cooked to order Toppings Bar: Korean Barbecue Beef Short Rib, Hoisin Chicken and Vegetable Tofu Stir Fry Sauce Bar: Soy, Teriyaki, Sambal and Sriracha</p> |  |
| <p>ORGANIC VEGAN RED QUINOA RISOTTO STATION \$18.00 Tossed to order with Oat Milk, Roasted Garlic and Fresh Herbs Chick Peas, Butternut Squash, Spinach, Peas, Sundried Tomatoes</p> | |
| <p>ROASTED BRUSSEL SPROUT POUTINE \$16.00 Virginia Cheddar Cheese Sauce Double Smoked Bacon Red Pepper Jam Scallions</p> | |
| <p>TEX-MEX QUESADILLAS \$16.00 Shredded Chicken with Tomatoes and Pepper Jack Cheese Black Beans with Poblano Peppers and Cotija Cheese Pico de Gallo and Sour Cream</p> | |



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CARVED TO ORDER STATIONS

Carver Fees Apply

| | |
|---|--|
| <p>STUFFED ROASTED FLANK STEAK \$22.00 Spinach, Roasted Red Peppers and Olives stuffed Flank Steak Roasted Fingerling Potatoes, Natural Jus, Artisan Rolls</p> | <p>GLAZED PORK LOIN \$16.00 Piquillo Pepper, Orange Agave Glaze Chili Lime Marinated Vegetables Jalapeño Corn Bread</p> |
| <p>PEPPERCORN CRUSTED BEEF TENDERLOIN \$33.00 Potato Gratin, Wild Mushroom Demi Horseradish Cream Silver Dollar Rolls</p> | <p>APPLE AND SPICE BRINED TURKEY BREAST \$20.00 Green Bean Salad with Fontina Polenta Creole Mustard Artisan Rolls</p> |
| <p>HERB SALT ENCRUSTED NEW YORK STRIP \$35.00 Roasted Garlic, Caramelized Shallot, Rosemary Salt Crust Grilled Potatoes and Asparagus Silver Dollar Rolls</p> | <p>ATLANTIC SALMON WRAPPED IN FLAKY PASTRY \$18.00 Spinach, Feta Cheese and Fennel Stuffing Quinoa Salad with Black Pepper and Fresh Orange Saffron Aioli and Cucumber Raita</p> |

DESSERTS

| | | |
|---|--|---|
| <p>MAKE YOUR OWN DESSERT BUFFET \$16.00 CHOOSE 4 Miniature Fruit Kabobs Caramel Apple Tartlet Chocolate Dipped Strawberries Tiramisu Tea Cookies Lemon Squares Cake Pops Chocolate Chip Cookies Chocolate Mousse Cups New York Cheese Cake</p> | <p>LATIN POSTRE \$18.00 Vanilla Flan with Orange Tres Leche Cake Rice Pudding with Tropical Fruits Mango Mousse Cake</p> | <p>ASSORTED DESSERT SHOOTERS \$72.00 (dozen) Lemon, Raspberry, Cappuccino and Chocolate</p> |
| <p>PETITE PASTRY \$18.00 Eclairs, Tiramisu, Cannoli Fruit Tarts, Mousse Cups Tea Cookies, Macarons</p> | <p>ICE CREAM NOVELTIES (dozen) \$56.00</p> | <p>PREMIUM ICE CREAM BARS (dozen) \$72.00</p> |
| <p>CREATE YOUR OWN COOKIE AND CUPCAKES \$11.00 Assorted Cupcakes and Sugar Cookies Assorted Icings, Sprinkles, Crystalline Sugar, M&M's and Jelly Beans</p> | <p>CUPCAKES \$72.00 Chocolate, Vanilla or Red Velvet</p> | <p>LOGO CUPCAKES* \$84.00</p> |



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*Custom artwork available upon request



BAR PACKAGES

HOSTED CONSUMPTION BAR

Our onsite personnel must dispense all beverages.

Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

All local taxes and fees apply. Pricing is subject to change.

PRICING

SPIRIT

| | |
|---------------|---------|
| Standard | \$11.50 |
| Premium | \$12.50 |
| Super Premium | \$13.50 |

BEER

| | |
|---------------|--------|
| Domestic | \$7.50 |
| Imported | \$8.50 |
| Craft | \$9.50 |
| Non-Alcoholic | \$6.50 |

WINE by the Glass

| | |
|---------------|---------|
| Standard | \$9.50 |
| Premium | \$11.00 |
| Super Premium | \$12.00 |

NON-ALCOHOLIC

| | |
|------------------------------|--------|
| Assorted Soft Drinks | \$5.50 |
| Bottled Water/ Mineral Water | \$4.50 |
| Assorted Fruit Juices | \$5.50 |

CASH BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 125 guests for cash bars. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

Cashiers are required for every 2 bartenders. Cashiers are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

All local taxes and fees apply. Pricing is subject to change.

PRICING

SPIRIT

| | |
|---------------|---------|
| Standard | \$12.00 |
| Premium | \$13.00 |
| Super Premium | \$14.00 |

BEER

| | |
|---------------|---------|
| Domestic | \$8.00 |
| Imported | \$9.00 |
| Craft | \$10.00 |
| Non-Alcoholic | \$7.00 |

WINE by the Glass

| | |
|---------------|---------|
| Standard | \$10.00 |
| Premium | \$11.50 |
| Super Premium | \$12.50 |

NON-ALCOHOLIC

| | |
|------------------------------|--------|
| Assorted Soft Drinks | \$6.00 |
| Bottled Water/ Mineral Water | \$5.00 |
| Assorted Fruit Juices | \$6.00 |

OPEN BAR PACKAGES

Our onsite personnel must dispense all beverages.

Bartender are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

HOURS

| | |
|-------|--------------------|
| One | \$25.00 per person |
| Two | \$50.00 per person |
| Three | \$55.00 per person |
| Four | \$60.00 per person |
| Five | \$65.00 per person |

ADD

| | |
|------------------------|-------------------|
| Premium Open Bar | \$2.00 per person |
| Super Premium Open Bar | \$5.00 per person |

GENERAL INFORMATION

STAFFING

All Shifts are a minimum of (4) four hours
 \$185 each for a four (4) hour minimum,
 \$50.00 each additional hour

Butlers

1 per 100 guests

Bartenders

1 per 100 – Hosted; 1 per 125 – Cash

Cashier

1 per 2 Bartenders

Chef/Carver

1 per Station

Private Service Attendant

SERVICE FEES

Delivery Fee

\$65 per Service

Small Meal Fee

Buffet or Sit Down less than 15 people
 \$200 per service

China Service Fee

For Events in the Exhibit Halls
 \$3.00 per person

Storage Fee

Ask your Sales Manager for details
 \$75 per day/flat, minimum

UPGRADES

Dedicated Captains Fee

Applies to each Captain \$250 per
 4 hour shift

Item Placement

Menu, Books, Favors, etc.
 \$1 per item/per setting

Wine Steward

1 Steward per 30 People
 \$185 per 4 hour shift



PLANNING

FOOD & BEVERAGE

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service.

FOOD & BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function.

These event orders will form part of your contract and are to be confirmed, signed and returned 14 days in advance of the first scheduled service along with 100% of the payment due.

GUARANTEED ATTENDANCE

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

| EVENT/PEOPLE | FINAL GUARANTEE |
|---------------------|--|
| Up to 500 | (3) business days prior to the first event |
| Between 501 – 2,500 | (5) business days |
| Over 2,500 | (7) business days |

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted; the count may not be decreased.

OVERAGE

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

ALLERGY, ALTERNATE DIETARY MEALS

The Walter E. Washington Convention Center is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and administration fee) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.



CHARGE & FEES

ADMINISTRATIVE CHARGE

The Licensee shall pay to the Licensor an administrative charge in an amount of 23% on all food and beverage charges. Administrative fee is subject to applicable taxes currently at 10%.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

TAXES

Washington DC currently taxes both food and beverage including alcoholic beverages at 10%. Labor fees are subject to applicable taxes currently at 6%. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax. Please note: Washington DC sales tax exemption only can be applied.

SALES MINIMUMS & LABOR FEES

There is a minimum guarantee of 15 people for all meal functions (seated or buffet). If the guarantee is less than 15 people, a \$200 fee plus tax will apply.

PAYMENT POLICY

Aramark's policy requires full payment along with the signed food and beverage event plan in advance.

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges.

All remaining charges, including additional charges incurred on site are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

SERVICES

CHINA SERVICE

Unless otherwise specified by the client, china and glassware are standard for buffet and seated meal services. Coffee services are offered on china and disposable wares to provide guests with the option to travel with their beverage. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares.

China Service may be requested from your catering sales manager for the exhibit halls for an additional fee of \$3.00 per person.

SERVICE TIMES

Meal services are based on the follow time guidelines:

| SERVICE | HOURS |
|---------------------------|---------|
| Seated breakfast or lunch | 2 hours |
| Seated dinner | 3 hours |
| Buffet breakfast or lunch | 2 hours |
| Buffet dinner | 2 hours |
| Continental breakfast | 2 hours |
| Coffee service | 2 hours |
| Meeting breaks | 1 hour |
| Receptions | 2 hours |

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

SERVICE STANDARDS

The Aramark catering minimum standard for a plated/seated meal is for the service at tables of ten (10) guests with one (1) server per 20 guests. For buffet meals, the Aramark minimum standard is one (1) server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50 per hour, per server plus applicable Sales Tax with a four (4) hour minimum.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Day, Presidents' Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

LINEN SERVICE

For all Catered Meals with China Service we offer Beige or Black Floor Length Linen. For any meals with disposable service, we offer Black Napkins. All buffet meals, beverage services, and receptions are served on stainless steel table tops with a black spandex base. Ask your catering sales manager for upgraded linen options.

COAT AND BAGGAGE CHECK

Coat and Baggage check is available for your guests. Please arrange this service with your catering sales manager. Please consider the following variables when scheduling for coat and baggage check for your event and communicate to your catering sales manager for proper staffing.

- » The season of the year in which the event is being held
- » Heavy arrival and departure days
- » Guest arrival, all at once or staggered throughout
- » Hosted Coat check - \$3.50 per item. Minimum guarantee is 200 pieces.
- » Cash Coat Check - \$5.00 per item

CONCESSION STANDS

Aramark reserves the right to determine which outlets are open for business and the corresponding hours of operation pending the flow of business after consultation with Licensee.

Appropriate operations of concession outlets will occur during show hours. Aramark reserves the right determine which outlets are open for business and the corresponding hours of operation pending the flow of business.

For additional Concession Outlets over the recommended number, additional fees will apply. Please check with your catering sales manager.

Electricity (120v) is provided at no additional cost to run the appropriate concession outlets. However, any additional electric outlet needs above this are the responsibility of the client.

EXHIBITOR F&B POLICY

Aramark is the exclusive provider of all food and beverage at the Walter E. Washington Convention Center. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Please consult with your designated catering sales manager concerning this.





WALTER E. WASHINGTON CONVENTION CENTER

801 Mt Vernon Pl NW, Washington, DC 20001