



Dinner



Phoenix Park Hotel 520 North Capitol Street, NW Washington, DC 20001 800-824-5419 202-638-6900



Catering Information

Menus

The enclosed menus will provide a sampling of what we have to offer. It would be our pleasure to work with you on creating a customized menu to suit your individual preferences. Special meals, Gluten-free and Vegetarian options, are available upon request.

Additional Charges

Prices do not include 23% Service Charge (Subject to Tax) or 10% D.C. Tax.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, 72 hours prior to your event. If a guarantee is not received the hotel will assume the anticipated attendance stated on the contract, and will charge accordingly.

Payment

Upon confirming your event a completed credit card authorization form is required. Payment in full for all functions must be submitted by the completion of the function. The Hotel will assume payment will be made using the credit card on file unless otherwise specified. If the preferred method of payment is a check, it must be submitted (72) hours in advance of the function. A check payment or credit card authorization to cover the guarantee must be on file prior to event start time.

Signage

All signs and displays must be pre-approved. No tacks, nails or adhesives may be used to affix anything to a wall or other hotel surface. No signage may be displayed on the podium.

Damage

Group agrees to pay for damage to the function space that occurs while Group is using it. Group will not be responsible, however, for ordinary wear and tear or for

damage that Group can show was caused by persons other than Group and its attendees.

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. Additional room rental fees are applicable if the final guaranteed revenues drop significantly below the original anticipated estimate. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. There will be an additional charge of \$250.00 on any changes made to the setup of the room less than 24 hours prior.



Hot Dinner Buffets

Celtic Dinner Buffet

Mixed Artisanal Green Salad with Grape Tomatoes, Cucumbers, Julienned Carrots, Ranch and Country Vinaigrette Dressings
Roasted Pork Loin with Apple Raisin Glaze,
Tarragon Dusted Chicken Breast with Caramelized Onion Broth,
Grilled Atlantic Salmon with Lemon Yogurt Dill Sauce
Herb Mashed Potatoes and Seasonal Vegetables, Fruit Fantasy Torte and Turtle Cheesecake
Fresh Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

Kinsale Dinner Buffet

Spinach Salad with Sliced Mushrooms, Shaved Red Onion, Grated Egg, Warm Bacon Vinaigrette and Raspberry Vinaigrette,
Marinated and Grilled London Broil with Cabernet Demi Glace, Asparagus Stuffed Sole with Meyer Lemon and Basil Vinaigrette,
Walnut Crusted Chicken with Sherried Mushroom Compote
Rosemary and Garlic Roasted Red Potatoes and Seasonal Vegetables, Bailey's™ Irish Cream Cake and Lemon Macadamia Nut Cheesecake
Fresh Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas



Dublin Dinner Buffet

Classic Caesar Salad
Vine Ripe Tomatoes and Fresh Mozzarella Cheese with Balsamic Reduction, Fresh Basil and Cracked Black Pepper
Sliced Beef Medallions with Mushroom and Roma Tomatoes with Marsala Au Jus
Grilled Mahi Mahi with Sweet Chili Mango Salsa
Bruschetta Chicken with Pesto Sauce
Country Rice Pilaf with Fresh Parsley and Chives and Seasonal Vegetables, Tiramisu Cake and Strawberry Romanoff Cake
Fresh Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

Prices are not inclusive of 23% Service Charge (Subject to Tax) and 10% DC Tax. Guarantees are due 72 Business Hours Prior to Event by 12 Noon Hotel is not responsible for service for more than 5% over Final Guarantee



Served Dinners

Salads

Classic Caesar Salad

Crisp Romaine Hearts with Garlic Croutons, Traditional Caesar Dressing and Fresh Parmesan

Spinach Salad

Fresh Baby Spoon Leaf Spinach with sliced Mushrooms, Shaved Red Onion, Grated Egg, and Warm Bacon Vinaigrette

Powerscourt Salad

Tender Artisanal Mixed Greens with Grape Tomatoes, Cucumbers and Julienned Carrots with Balsamic Vinaigrette

Grilled Vegetable Napoleon with Mixed Baby Greens

Served With Pesto Vinaigrette and Balsamic Glaze



Soups

Hearty Potato Leek Chowder

Garnished with Fresh Chives

Great Northern White Bean

With Cream and Smoked Ham

Wild Mushroom

Combination of Woodland Forest Mushroom in a Savory Vegetable Broth

Maryland Cream of Crab Soup

A Combination Onions, Celery, Fresh Lump Crabmeat, Cream and finished with Old Bay Seasoning

Roasted Vegetable Soup

A Medley of Fresh Roasted Vegetables in a Flavorful Vegetable Broth

Caramelized Onion Soup

A Flavorful Reduction of Caramelized Onions and Sherry Wine in a Vegetable Broth, Served Over an Oven Baked Gruyere Crouton

Desserts

Warm Apple Blossom

Chocolate Royal

Dark Rum soaked chocolate sponge cake layered with a crunchy Feullitine chocolate mousse. Finished with a rich dark chocolate glaze

Strawberry Shortcake

Moist Pound Cake with Fresh Strawberries and Whipped Cream

Bailey's™ Irish Cream Mousse

Served in a Pastry Shell and Topped with Fresh Berries

Individual Fruit Tart

In a Flakey Pastry Shell

Prices are not inclusive of 23% Service Charge (Subject to Tax) and 10% DC Tax. Guarantees are due 72 Business Hours Prior to Event by 12 Noon Hotel is not responsible for service for more than 5% over Final Guarantee



Dinner Entrées

All Entrées are accompanied by Chef's Seasonal Vegetable Selection, Soup or Salad, One Dessert Choice, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas



Wild Mushroom Stuffed Chicken

Topped with Merlot Demi Glace, served with Roasted Garlic Mashed Potatoes, Broccolini and Baby Carrots

Bone-In Double Cut Pork Chop

With Apple Cider Glaze, Maytag Blue Cheese Infused Soft Polenta, and Vegetable Medley

Maryland Crab Cakes

Served with Lemon Caper Remoulade, Chesapeake Mixed Rice Medley, and Petite Green Beans and Julienne Carrots

Salmon with Crab Imperial

Seared Salmon topped with Maryland Lump Crab Meat and Old Bay Seasoning with Creamy Orzo Risotto, Sautéed Spinach and Roasted Mini Tomatoes

Rack of Lamb

Rosemary and Garlic Marinated Lamb Rack, Grilled and Served with Red Wine Reduction, White Truffle Oil infused Mashed Potatoes, and Baby Vegetables

Hard Seared Chilean Sea Bass with Lemon Ogo Sake Sauce

Crispy Seared Sea Bass over Saffron Rice Pilaf and a Vegetable Medley

N.Y Strip Steak

Topped with Caramelized Onions and Mushrooms, Served with Gruyere and Garlic Custard Potatoes, and Baby Vegetables

Entrecote Jameson

Peppercorn Crusted New York Strip, garnished with Diced Tomatoes, and Finished with a Jameson Irish Whiskey Sauce, Served with Sour Cream and Scallion Mashed Potatoes and Grilled Vegetables

Filet Mignon

Tender Beef Filet, served with a Burgundy and Shallot Demi Glace, Wild Mushroom Polenta Cake, and Asparagus and baby Carrots

Grilled Chicken Breast

Served with an Apricot Brandy Sauce, Fresh Herb Risotto, and Julienned Vegetables

Fettuccini Pasta with Roasted Vegetables and Chunky Garden Basil Tomato Sauce

Grilled Vegetable Wellington

Served with chef's Choice of Starch

Butternut Squash Ravioli

Served with Wild Mushroom Ragout and Fresh Basil

Prices are not inclusive of 23% Service Charge (Subject to Tax) and 10% DC Tax. Guarantees are due 72 Business Hours Prior to Event by 12 Noon Hotel is not responsible for service for more than 5% over Final Guarantee