



Lunch



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 menus such as 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.



Cold Luncheon Buffets



The Presidential Deli

Chilled sliced Beef Medallions, Lemon Pepper Chicken Medallions, and a Lime and Cilantro-Shrimp Salad, presented with mixed Artisanal Greens with Balsamic Dressing and Raspberry Vinaigrette, Farfalle pasta salad with Roasted Vegetables, assorted Fresh Baked Artisan Breads and Rolls, sliced cheeses to include Kerry Gold Swiss, Dill Havarti, and Cheddar, Sliced Tomato, Green Leaf Lettuce, Shaved Red Onions, Pickle Spears, Mayonnaise and Mustards, selection of Two Dessert Items, Sliced Fresh Fruit Platter, NY Style Cheesecake, or German Chocolate Cake, Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

The Phoenix Park Deli Buffet

A New York-style Deli Board featuring: Smoked Turkey Breast, Imported Ham, Rare Roast Beef and Lean Corned Beef, Provolone, Swiss and Cheddar cheeses, assorted Fresh Baked Artisan Breads and Rolls, Creamy Cole Slaw American Potato Salad, Garden Green Salad with Buttermilk Ranch Dressing and Country Vinaigrette Sliced Tomato, Green Leaf Lettuce, Shaved Red Onions, Pickle Spears, Mayonnaise and Mustards, Selection of Two Items, Sliced Fresh Fruit, Fresh Baked Cookies or Chocolate Chunk Brownies, Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

Tipperary Lunch Buffet

Chilled Penne Pasta Salad with Charred Crimini Mushrooms, Asparagus Tips, Mini Tomatoes, and Feta Cheese, tossed with Extra Virgin Olive Oil Fresh Basil, Fresh Fruit Salad with Yogurt Mint Dressing, An Assortment of Pre-Made Wrap Sandwiches to Include: Grilled Chicken with Pesto Mayonnaise, Kerry Gold Swiss Cheese, Grilled Portobello Mushroom and Roasted Red Peppers, Rare Roast Beef and Cheddar with Horseradish Cream, Selection of Two Dessert Items, Key Lime Pie, Carrot Cake, or Raspberry Ribbon Cake

Dingle Bay Lunch Buffet

Caramelized Onion Soup with Gruyere Crostinis, Garden Green Salad with English Cucumbers, Mini Tomatoes, and Julienne Carrots, with Zesty Italian Vinaigrette and Blue Cheese Dressings, Orzo Pasta Salad Tossed with Black Olives, Fresh Basil, Sun Dried Tomatoes, Extra Virgin Olive Oil, and Finished with Parmesan Cheese, Shrimp Salad, Tuna Salad, and Chicken Salad, sliced Cheddar, Dill Havarti, and Smoked Gouda Cheeses, Green Leaf Lettuce, Sliced Tomatoes, and Shaved Red Onions, assorted Fresh Baked Breads and Rolls, Selection of Two Dessert Items; Strawberry Shortcake, Deep Dish Apple Pie, or Sliced Fresh Fruit Platter Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

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Hot Lunch Buffets



Limerick Lunch Buffet

Spinach Salad with Feta Cheese, Grated Egg, and Smoked Bacon with Raspberry Vinaigrette, Grilled Beef Tri-Tip with Onions, Rosemary and a Balsamic Butter Sauce, Cornmeal Crusted Chicken Breast with Spicy Okra and Tomato Ragout, Pan Seared Grouper with Cucumber, Lemon, and Fresh Basil Salsa, Chesapeake Rice Medley, and Fresh Seasonal Vegetables, Selection of Two Dessert Items: Sliced Fresh Fruit Platter, Linzer Torte, or Black Forest Cake, Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

Wexford Lunch Buffet

Classic Caesar Salad, Vine Ripened Tomato Platter, with Fresh Mozzarella, Basil, finished with Extra Virgin Olive Oil, Cracked Black Peppercorn, and a Barrel aged Balsamic reduction, Peppered Pork Loin with Apple Chutney, Blackened Tilapia with Grilled Pineapple Buerre Blanc, Grilled Chicken Wild Mushroom Ragout, Herb Roasted Yukon Gold Potatoes and Seasonal Vegetables, Selection of Two Desserts Items: Fresh Sliced Fruit Platter, Lemon Torte, or Chocolate Mousse Indulgence Cake, Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

Capitol Hill Lunch Buffet

Artisanal Mixed Green Salad with Fresh Strawberries, Goat Cheese, and Walnuts, served with your choice of Balsamic Vinaigrette and Buttermilk Ranch Dressings. Farfalle Pasta Salad with Roasted Vegetables, Bruchetta Chicken with Prosciutto, Fresh Mozzarella, Tomato, and Fresh Garden Basil, Grilled Filet of Salmon on a bed of Fennel and Leek Ragout, Grilled Beef Medallions with Natural Au Jus and Fresh Herb and Tomato Provencal Relish, with Whipped Mashed Potatoes, and Seasonal Vegetables, Selection of Two Dessert Items: Sliced Fresh Fruit Platter, Turtle Cheesecake, or Lemon Blueberry Cake, Freshly Brewed coffee, Decaffeinated Coffee & Tazo™ Teas

Castle Bar Lunch Buffet

Maryland Cream of Crab Soup
Tossed Mixed Garden Greens with Dried Cherries, Maytag Blue Cheese Crumbles, and Shaved Red Onions, served with Red Wine Vinaigrette and Ranch Dressing, Sautéed Chicken Breast, with Roasted Tomato and Artichoke Relish, Seared Beef Steak Medallions with Caramelized Onion and Wild Mushroom Au Jus, Oven Roasted Alaskan Halibut with Parmesan Breadcrumbs in a Lemon Scented Broth, Sour Cream and Chive Smashed Potatoes, Seasonal Vegetables, Selection of Two Dessert Items: Sliced Fresh Fruit Platter, Coconut Cream Cake, or Virginia Peanut Butter Crunch Cake, Freshly Brewed Coffee, Decaffeinated Coffee & Tazo™ Teas

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Served Luncheon

Each entrée is served with a choice of Soup or Salad, Freshly Baked Bread with Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Irish Teas

Luncheon Soups

Hearty Potato & Leek Chowder

Garnished with Fresh Chives

Maryland Cream of Crab Soup (Add \$2.00)

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

Butternut Squash Bisque

A Puree of Squash, Onions, Celery, and Cream

Roasted Vegetable Soup

A Combination of Oven Roasted Vegetables in a Seasoned Vegetables Broth

Luncheon Salads

Classic Caesar Salad

Romaine Lettuce with Garlic Croutons, tossed with Traditional Caesar Dressing and Parmesan Cheese

Spinach Salad (Add \$2.00)

Fresh Baby Spoon Leaf Lettuce with Shaved Red Onion, Diced Egg, and Sliced Mushrooms with Bacon Vinaigrette

Powerscourt Artisanal Baby Green Salad

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

Iceberg Lettuce Wedge Salad

Crisp Iceberg Lettuce, Applewood Smoked Bacon Lardons, Chopped Tomatoes, and Iowa Maytag Blue Cheese Dressing

Luncheon Desserts

Bailey's Irish Cream Mousse

Served in a Chocolate Cup and Topped with Fresh Berries

Key Lime Tart

Cream Cheese Tart Shell filled with a Tangy Key Lime Filling

Individual Fruit Tart

In a Flaky Pastry Shell

Raspberry Truffle Cake

Dark Chocolate Cake Layers and Raspberry Jam, covered with a rich melted Chocolate Truffle





Luncheon Entrées

Each Hot Luncheon Entree is accompanied by Chef's Seasonal Vegetable Selection, One Soup or Salad Choice, One Dessert Choice, Freshly Brewed Regular and Decaffeinated Coffees and Assorted Irish Teas



Grilled Salmon

Fresh Atlantic Salmon, served with Cucumber Yogurt Dill Sauce, mixed Rice Pilaf, with Petite Green Beans and Roasted Mini Tomatoes

Bistro Steak with Blue Cheese and Chive Butter

8oz Flat Iron Steak served with Roasted Yukon Gold Potatoes and Seasonal Vegetable Medley

Off Shore Grilled Mahi Mahi

Served with Sweet Chili Mango Salsa, a Puree of Roasted Sweet Potato and Fresh Seasonal Vegetables

Sliced Beef Medallions

Tender Grilled Beef served with Oyster Mushroom Sauce, Garlic Whipped Potatoes and Seasonal Vegetables

Grilled Airline Breast of Chicken

Topped with Spinach, Mushrooms and Swiss Cheese, served with Red Pepper Coulis, Orzo Pasta Risotto and Fresh Seasonal Vegetables

Grilled Vegetable Wellington

Mixed Vegetables Baked in Puff Pastry served with Chef's Choice of Starch and Seasonal Vegetables

Vegetarian Butternut Squash Raviolis

Topped with Wild Mushroom Ragout

Bruschetta Chicken and Linguini

Grilled Chicken with Prosciutto Ham, Tomato, Fresh Mozzarella, served over a bed of Linguini tossed with Fresh Herbs, Garlic, Extra Virgin Olive Oil, and Seasonal Vegetables

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Entrée Salads and Sandwiches

Grilled Chicken Caesar

Crisp Romaine Lettuce with Classic Caesar and topped with marinated Grilled Chicken, Parmesan and Homemade Croutons

Phoenix Park Chef's Salad

Mixed Greens topped with Julienned Smoked Turkey Breast, Imported Ham, Cheddar and Kerrygold Swiss, with Tomato, Cucumber and Hard Boiled Egg Wedges

California Cobb Salad

A combination of chopped crisp Romaine Lettuce, Diced Tomatoes, Crumbled Bacon, Blue Cheese, Grilled Chicken & Avocado.

Italian Chopped Salad

Artisan Lettuce, Genoa Salami, Mozzarella Cheese, Tomatoes, Garbanzo Beans, Pepperoncini Peppers & Olives

Assorted Homemade Quiches

Your Choice of three types of: Personal quiches, Lump Crab with Spinach, and Kerrygold Swiss Cheese, Smoked Salmon with Capers, Red Onions, and Cream Cheese, or the Vegetarian, Mushroom Asparagus, and Red Pepper

All Salads and Quiches are served with Choice of Potato Leek Soup or Roasted Vegetable Soup, Chef's Selections of Desserts and Warm Rolls with Butter



Triple Decker Turkey Club

Thinly Sliced Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, and Mayonnaise, on Honey Wheat Bread

Capitol Roast Beef Stacker

Shaved Roast Beef with Crispy Onions, Smoked Gouda, Lettuce, Tomato, and Horseradish Sauce on a Poppy Seed Kaiser Roll

Vegetarian Caprese Baguette Sandwich

Vine Ripened Tomatoes, Basil, Fresh Buffalo Mozzarella, with Pesto Vinaigrette

All Sandwiches served with Choice of Potato Leek Soup or Roasted Vegetable Soup and of American Potato Salad or Cole Slaw, Pickle Spear, Kettle Chips and Chef's Selections of Desserts

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