



Dinner







# 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. Menu Pricing is Subject to Change Without Notice.

## *Additional Charges*

Prices do not include 25% Service Charge (Subject to Tax) and 10% D.C. Sales Tax. There will be a surcharge of \$150.00 for buffets for groups less than 20 people.

## *Guarantee*

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, three (3) business days 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 prior to your meeting or event. 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 ten (10) business days prior to your event. 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



*All Dinner buffets include Assorted Rolls & Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Water with an Assortment of Tazo Teas and Freshly Brewed Iced Tea*

## Kinsdale 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  
White Chocolate Raspberry Cheesecake

Two Entrees Selections \$90 pp

Three Entrée Selections \$110 pp

## 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

Two Entrée Selections \$95 pp

Three Entrée Selections \$115 pp

## Celtic Dinner Buffet

Mixed Artisanal Green Salad with Grape Tomatoes, Cucumbers, and Julienne Carrots, Ranch and Country Vinaigrette Dressings

Roasted Vegetable and Pasta Salad

Roasted Pork loin with Apple Raisin Glaze

Tarragon Dusted Chicken Breast with Lemon Herb Broth

Grilled Atlantic Salmon with Cucumber Yogurt Dill

Sauce Herb Mashed Potatoes and Seasonal

Vegetables Fruit Fantasy Torte and Turtle

Cheesecake

Two Entrée Sections \$100 pp

Three Entrée Selections \$120 pp





# Plated Dinners



*Each Entrée is served with a Choice of Soup or Salad, & Dessert, Assorted Rolls & Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Water with an Assortment of Tazo Teas and Freshly Brewed Iced Tea. If you pick more than one Entrée the highest pricing will be used as your per person pricing.*

## Served Salads

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 Julienne 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

Maryland Cream of Crab Soup a Combination Onions Celery, Fresh Lump Crabmeat, Cream and finished with Old Bay Seasoning

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

Roasted Butternut Squash Garnished with Sunflower Seeds

Traditional Vegetable Minestrone  
with a Medley of Vegetables, Red Beans, and Pasta

## Dinner Entrees

### Bruschetta Stuffed Chicken

Topped with Pesto Cream Sauce, served with Roasted Garlic and Fresh Herb Linguini, Broccolini and Baby Carrots  
**\$85.00 pp**

### Roasted Pork Loin

Stuffed with Prosciutto and Broccoli Rabe  
Served with Maytag Blue Cheese Infused Soft Polenta, and Vegetable Medley  
**\$85.00 pp**

### Maryland Crab Cakes

Served with Roasted Red Pepper Remoulade Petite Charred Green Beans and Julienne Carrots  
**\$100.00 pp**

### Grilled Salmon

with Creamy Orzo Risotto, Sautéed Spinach and Roasted Mini Tomatoes  
**\$90.00 pp**

### 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  
**\$100.00 pp**

### Hard Seared Chilean Sea

With Lemon Ogo Sake Sauce, Saffron Rice, sautéed Vegetable Medley  
**\$90.00 pp**

## 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  
**\$110.00 pp**

## N.Y Strip Steak

Topped with Caramelized Onions and Mushrooms  
Served with Gruyere and Garlic Custard Potatoes and Baby Vegetables  
**\$110.00 pp**

## Filet Mignon

Tender Beef Filet, served with a Burgundy and Shallot Demi-Glace  
Wild Mushroom Polenta Cake, and Asparagus and Baby Carrots  
**\$110.00 pp**

## Grilled Chicken Breast

Served with a Ginger Scallion Sauce  
Island Rice with Grilled Pineapple  
Stir Fried Broccolini and Nappa Cabbage  
**\$85.00 pp**

## Grilled Vegetables in Puff Pastry

Finished with Balsamic Glaze  
**\$85.00 (Vegan)**





# Plated Dinners



## Desserts

Baked Apple Tart

Chocolate Truffle

Pineapple Upside-down

Cake

Bourbon Street Pecan

Pie

Bailey's Irish Chocolate

Cream Mousse

Cheesecake with Fresh Fruit

