



We are delighted with your interest in allowing us to provide for your hospitality needs and to present our Banquet and Conference Menu for your review

It has long been our commitment to support our local vendors and regional growers in presenting our customers with the freshest of seasonal produce and ingredients

These menus while comprehensive, represent only a sampling of our culinary capabilities, we invite you to consult with us should you have any special needs or wish to personalize your event

We look forward to serving you

Michelle Wilson – Events and Conference Services Manager  
Edgar Melendez - Chef  
Petr Kocourek - Food & Beverage Director



## **Breakfast Buffet**

Prices are per person  
Minimum 15 Persons

### **Classic Continental**

Assortment of Freshly Baked Croissants, Danish, Muffins with Butter & Preserves  
Orange Juice & Grapefruit Juice  
Specialty Blended Coffee & Tea

**\$19.00**

### **St. Gregory Continental**

Assortment of Freshly Baked Croissants, Muffin, Danish with Butter & Preserves  
Fresh Cut Seasonal Fruit Salad  
Orange Juice, Apple Juice & Grapefruit Juice  
Specialty Blended Coffee & Tea

**\$22.00**

### **Marilyn Monroe**

Assortment of Freshly Baked Croissants, Danish, Muffins with Butter & Preserves  
Fresh Cut Seasonal Fruit Salad  
Scrambled Eggs, Breakfast Potatoes, Apple Wood Smoked Bacon, Maple Sausage & Assorted  
Toasted Breads  
Orange Juice, Apple Juice & Grapefruit Juice  
Specialty Blended Coffee & Tea

**\$29.00**

### **Breakfast Additions**

Prices are per person  
Minimum 15 Persons

Granola & Milk **\$ 3.50**

Turkey Bacon **\$4.00**

Boiled Eggs **\$3.00**

Bagel & Cream Cheese **\$4.00**

Individual Mediterranean Quiche **\$6.00**

Pancakes with Warm Syrup **\$6.00**

Bagel & Salmon

(Atlantic Smoked Salmon, Cream Cheese, Onions, Tomatoes and Capers) **\$7.00**

Assorted Cereals & Milk

(K-Special, Honey Nut Cheerios, Fiber One Raisin Bran, Low Fat Granola Fruit Medley...) **\$5.00**



## Lunch Buffets

Prices are per person  
Minimum 15 Persons

### Created Your Own Sandwich

Roasted Turkey, Tuna, Virginia Ham, Roasted Beef, Seasonal Vegetables, Chicken Salad with Assorted Breads  
Dijon Mayonnaise, Mustard, Olives, Peperoncini, Vegetarian Salad **or** Orzo Pasta Salad **or** Potato Salad Cookies & Brownies  
Assorted Soft Drinks & Water

**\$29.00**

### Box Lunch

Roasted Turkey, Tuna, Virginia Ham, Roasted Beef, Seasonal Vegetables, Chicken Salad With & Field Green Salad, Gourmet Chips, Soft Drink & Fresh Baked Cookie

**\$22.00**

### The Executive Lunch

Prices are per person  
Minimum 15 Persons

#### Salad Selections

Please Select One  
Mixed Green Salad  
Caesar Salad

#### Entree Selections

Please Select Two  
Slice Prime Rib Steaks  
New Potato, Petite Vegetables Mushroom Demi-Glace  
Seared Salmon  
Vegetarian Orzo, Red Peppers with Green Beans Dill Cream Sauce  
Chicken Breast  
Spanish Rice, Grilled Vegetables with Mushroom Gorgonzola Sauce  
Seafood Paella  
Mussels, Scallops, Shrimp, Chorizo & Green Peas  
Petit Lamb  
Couscous & Petite Vegetables with Port Reduction Sauce  
Vegetarian Paella  
Spinach Rice, Grill Vegetable Ratatouille, Artichoke & Roasted Garlic Tomato Consommé

#### Dessert Selections

Please Select One  
Coconut Bread Pudding  
Carrot Cake  
Chocolate Mousse  
New York Style Cheesecake  
Assorted Soft Drinks & Water  
Specialty Blended Coffee & Tea

**\$40.00**

Prices Do Not Include 20% Service Charge And 10% Dc Sales Tax & 10% Service Charge Tax



## Salad Bar

Prices are per person

Minimum 15 Persons

Choice of One Soup, 2 Salads & One Dessert

### Soups

#### Hot Soups

Chicken Tortilla

Minestrone

Shrimp Bisque

Tomato Bisque

#### Cold Soups

Yellow or Red Gazpacho

Cucumber Soup

Cantaloupe Soup with Lime Granito

### Salad

*Chipotle Ranch, Classic Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar or Herb Vinaigrette*

#### Choice of 2 Salads & 2 Dressing for each Salad

Classic Caesar

Mixed Green

Spinach Salad

Greek Salad

Field Green Salad

Orzo Pasta Salad

Penne Pasta Salad

### Dessert Selections

Please Select One

Coconut Bread Pudding

Carrot Cake

Chocolate Layer

New York Style Cheesecake

Assorted Breads

Soft Drinks

**\$33.00**

### Salad Bar Additions

Prices are per person

Minimum 15 Persons

Assorted Mushrooms **\$3.00**

Diced Chicken **\$5.00**

Shrimp **\$7.00**

Strip Steak **\$9.00**



## St. Gregory All Day Meeting Package

### Breakfast

Assortment of freshly Baked Croissants, Muffins Served with Butter & Preserves, Orange & Grapefruit Juice, Specialty Blended Coffee & Tea

### AM Break

Fruit Juices, Fruit Flavored Yogurts, Trail Mix, Power Bars, Whole Fresh Fruit, Assorted Soft Drinks

### Lunch

#### Create your own Sandwich

Roasted Turkey, Tuna, Virginia ham, Roasted Beef, Seasonal Vegetables, Chicken Salad with Assorted Breads, Dijon Mayonnaise, Mustard, Olives, Pepperoncini, Vegetarian Orzo Pasta Salad or Potato Salad, Cookies & Brownies, Assorted Soft Drinks & Water

### PM Break

House made cookies, Biscotti & Brownies, Specialty Blended Coffees, Soft drinks & bottled water

**\$65.00**

## Healthy All Day Meeting Package

### Breakfast

Assortment of Freshly Baked Croissants, Muffin, Danish with Butter & Preserves, Fresh Cut Seasonal Fruit Salad, Orange, Apple & Grapefruit juice, Specialty Blended Coffee & Tea

### AM Break

Fruit Juices, Fruit Flavored Yogurts, Trail Mix, Power Bars, Whole Fresh Fruit, Assorted Soft Drinks

### Lunch

#### Salad Bar

Choice of one Soup, 2 Salads & One Dessert

#### Soups

##### Hot Soups

Chicken Tortilla, Minestrone, Shrimp Bisque, Tomato Bisque

##### Cold Soups

Yellow or Red Gazpacho, Cucumber Soup, Cantaloupe Soup with Lime Granito

#### Salad

*Chipotle Ranch, Classic Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar or Herb Vinaigrette*

#### **Choice of 2 Salads & 2 Dressing (each Salad)**

Classic Caesar, Mixed Green, Spinach Salad, Greek Salad, Field Green salad, Orzo Pasta Salad, Penne Pasta Salad

#### Dessert

Please select one

Coconut Bread Pudding, Carrot Cake, Chocolate Layer Cake, New York Style Cheesecake  
Assorted Breads, Soft Drinks & Water

### PM Break

House made cookies, Biscotti & Brownies, Specialty Blended Coffees, Soft drinks & bottled water

**\$75.00**



## Executive All Day Meeting Package

### Breakfast

Assortment of Freshly Baked Croissants, Danish, Muffin with butter & preserves, Fresh Cut Seasonal Fruit Salad, Scramble Eggs, Breakfast Potatoes, Apple Wood Smoked Bacon, Maple sausage & Assorted Toasted Bread, Orange, Apple & Grapefruit juice, Specialty Blended Coffee & Tea

### AM Break

Fruit Juices, Fruit Flavored Yogurts, Trail Mix, Power Bars, Whole Fresh Fruit, Assorted Soft Drinks

### Lunch

#### The Executive Lunch

#### Salad Selection

Please select one

Mixed Green Salad or Caesar Salad

#### Entree Selection

Please select two

Slice Prime Rib steaks

New Potato, Petite Vegetables with Mushroom demi-glace

Seared Salmon

Vegetarian Orzo, Red peppers, Green Beans with Dill Cream Sauce

Chicken Breast

Spanish rice, Grill vegetables Mushroom Gorgonzola sauce

Seafood Paella

Mussels, Scallops, Shrimp, Chorizo and Green Peas

Petit lamb

Couscous and Petite Vegetables with Port reduction Sauce

Vegetarian Paella

Spinach Rice, Grill Vegetable Ratatouille, Artichoke, tossed with a Roasted Garlic tomato Consommé

#### Dessert Selection

Please select one

Coconut Bread Pudding, Carrot Cake, Chocolate Mousse, New York Style Cheesecake

Assorted Soft Drinks & Water, Specialty Blended Coffee & Tea

### PM Break

Assorted Petit Fours, Lemon & Raspberry Bars & Chocolate Truffles, Specialty Blended Coffee, Teas

Assorted Soft Drinks & Bottled Water

**\$85.00**



## **Breaks**

Prices are per person  
Minimum 10 Persons

### **Coffee Service**

Freshly Brewed Coffees Including Regular & Decaffeinated & Assortment of Teas

**\$9.00**

### **Coffee Break**

House Made Cookies, Biscotti & Brownies, Specialty Blended Coffees, Soft Drinks & Bottled Water.

**\$14.00**

### **Specialty Coffee Break**

Coffees, Teas, Hot Chocolate with Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon & House Made Cookies, Biscotti & Brownies

**\$15.00**

### **Executive Health Break**

Fruit Juices, Fruit Flavored Yogurts, Trail Mix, Power Bars, Whole Fresh Fruit, Assorted Soft Drinks

**\$17.00**

### **Salty Treats**

Assorted Potato Chips, Pretzels, Popcorn, Goldfish & Trail Mix, Assorted Soft Drinks

**\$11.00**

### **Gourmet Sweet Break**

Assorted Petit Fours, Lemon & Raspberry Bars & Chocolate Truffles, Specialty Blended Coffee, Teas, Assorted Soft Drinks & Bottled Water.

**\$18.00**

### **Fruit and Cheese**

Seasonal Fresh Fruit & Imported Cheeses, Olives, Peperoncini, Crackers, Bottled Waters & Assorted Soft Drinks

**\$17.00**

### **Savory Breaks**

Fresh Seasonal Vegetables

#### **Choose Two Dips:**

Hummus, Buttermilk Ranch, Herbed Goat Cheese with Crostini or Rounds of Baguette Bottled Waters & Sodas

**\$14.00**



## **M Street Dinner Buffet**

**\$ 55.00** One Salad, One Entrée, One Side & One Dessert

**\$ 65.00** One Salad, Two Entrée, Two Sides & One Dessert

**\$ 75.00** One Salad, Three Entrée, Two Sides & Two Dessert

### **Salad**

Chipotle Ranch, Classic Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar or Herb Vinaigrette  
Classic Caesar  
Spinach Salad  
Greek Salad  
Field Green Salad  
Orzo Pasta Salad  
Penne Pasta Salad

### **Entree**

Seafood Paella  
Salmon with Dill Sauce  
Goat Cheese & Herb Ravioli  
Roasted Prime Rib Steak with Mushroom Sauce  
Petite Lamb Chop with Port Reduction  
Pork Loin with Apple Chutney  
Half Chicken with Lemon Butter Sauce  
Shrimp Fettuccini Mushroom, Capers, Shallots in Roasted Garlic White Sauce  
Mushroom Ravioli Spinach, Tomato, Shallots Roasted Red Pepper Cream Sauce

### **Sides**

New Potatoes  
Spanish Rice  
Petite Vegetables  
Wild Rice  
Roasted Seasonal Vegetables

### **Add Soups to Your Buffet**

**\$6.00 per person**

#### **Hot Soups**

Chicken Tortilla  
Minestrone  
Shrimp Bisque

#### **Cold Soups**

Yellow or Red Gazpacho  
Cucumber Soup  
Cantaloupe Soup with Lime Granito

### **Dessert Selection**

Coconut Bread Pudding  
Chocolate Martini  
Key Lime Pie  
Tiramisu Cheese Cake  
New York Style Cheesecake  
Chocolate Layer  
Carrot Cake



## **Plated Dinner**

Please Choose One Entrée and One Salad  
All Plated Dinner Include your Choice of Dessert

### **Dinner 1**

#### **Salad**

Mixed Field Green

Baby Tomatoes, Julienne Carrots and Cucumber, Lemon Oil & Honey Balsamic Reduction

#### **Entrée**

Boursin Chicken Breast

New Potatoes & Grill Asparagus, Boursin Cream Sauce

Seared Mahi-Mahi

Polenta, Sautéed Baby Corn & Baby Carrots, Roasted Shallots-Pineapple Salsa

Pork Chop

Roasted Garlic Mashed Potato, Sautéed Broccoli, Caramelized Onion Gravy

**\$ 50.00**

### **Dinner 2**

#### **Salad**

Classic Caesar Salad

#### **Entrée**

Chicken Oscar

Grilled Chicken Breast, Topped with Crab Meat, Grilled Asparagus, Béarnaise Sauce

Grilled Salmon

Wild Rice, Seasonal Vegetables, Seafood Alfredo Sauce

Ribeye Steak

Roasted Garlic Herb Mashed Potato, Wilted Swiss chard, Bleu Cheese Compound Butter

**\$60.00**

### **Dinner 3**

#### **Salad**

Baby Arugula

Seasonal Fruit, Goat Cheese & Candied Pecan

#### **Entree**

Half Roasted Chicken

Bourbon Boursin Cream Sauce, New Potatoes & Petite Vegetables

Grilled Beef Tenderloin

Roasted Purple Potato & Grilled Asparagus, Merlot Reduction Sauce

Sea Bass

Saffron Lemon Risotto & French Beans, Fennel Cream Sauce

**\$70.00**

## **Reception Style Buffets**

Prices are per person  
Minimum 25 persons

### **Italian Pasta Bar**

Action Station (Attendant Fee \$95.00 per Hour)

Choice of Two Pastas, Two Toppings and Two Sauces

**Pasta:** Ziti – Conchiglie – Fettuccini- Spinach Fettuccini – Farfalle

**Toppings:** Chicken – Meatballs – Shrimp -Italian Sausage

**Sauces:** Marinara Sauce- Roasted Garlic & Oil Sauce -Pesto Sauce- Alfredo

**\$ 18.00**

### **Taste of Latin America**

Choice of Flour Tortillas or Yucca Chips

Choice of Three Toppings

Mixture of Chorizo & Shrimp

Trio of Bean & Feta Puree

Salsa Fresca Infused with Smokey Flavor

Diced Chicken in Salsa Fresca

Diced Beef in Salsa Fresca

Shredded Fried Pork in Black Bean Relish

**\$ 17.00**

### **Taste of Spain**

Tortilla Espanola

Assorted Canapés

#### **Tapas:**

Choice of Two

Crema De Cabrales (Blue Cheese, Apple & Walnut Spread)

Tartaletas De Champiñón (Mushroom Tartlets)

Aceitunas Aliñadas (Marinated Olives)

Olives, Manchego Cheese & Jamon Serrano-And

Pimento Display Dressed with EVOO

**\$ 18.00**

### **Taste of the Middle East**

Choice of Two

Served With Pita Bread:

Hummus Infused with Lemon Oil

Baba Ghanoush Infused with Roasted Garlic

Lamb Kabobs

Vegetarian Couscous

**\$ 15.00**



### **Carver Station**

Prices are per person

Minimum 25 persons

Action Station (Attendant Fee \$95.00 per hour)

Fresh Turkey **\$12.00**

Fresh Roast Beef Tenderloin **\$17.00**

Roast Pork Tenderloin **\$13.00**

Pernil (Latin Roast Pork) **\$14.00**

Served with Traditional Complements

### **Make Your Own Bruschetta Buffet Bar:**

Prices are per person

Minimum 25 persons

Choice of Four Toppings

#### **Choice Of**

Toasted Baguette & Toasted or Fried Pita Chip

#### **Choice of Topping**

Sundried Tomato & Olive Tapenade

Roasted Corn- Black Bean Relish

Eggplant Puree Infusion with Roasted Garlic

Hummus Drizzled with Infusion Lemon Oil

Black Bean Puree Infused with Latin Flavor

Roasted Tomato Sauce with Julianne of Basil

Herb Goat Cheese & Wild Mushroom

Pesto & Olive Relish

Chicken & Swiss cheese

Three Cheeses

Fresh Mozzarella & Basil with Roasted Sundried Tomato Spread

Blue Cheese Mousse

Anchovy Spread

Tuna Salad

Chicken Salad

**\$11.00**

**Additional Toppings \$ 1.50 Each**



**M|STREET BAR & GRILL**

## **Reception Cold Displays**

### **Roasted Vegetables Display**

Red, Yellow & Green Peppers, Zucchini, Squash, White & Green Asparagus,  
Mushroom, Baby Marinated Tomatoes Marinated in Roasted Garlic Balsamic Vinaigrette  
With Chipotle Ranch

**\$14.00**

### **Dips, Bread and Chip Displayed**

Hummus, Baba Ghanoush, Salsa Fresca, Sundried Tomato Tapenade  
Black Bean Relish & Guacamole, Accompanied With French Bread, Pita Bread & Tortilla Chips

**\$12.00**

### **Seasonal Vegetable Crudités**

Fresh Seasonal Vegetables with an Assortment of Dipping Sauce - Ranch, Bleu Cheese & Chipotle  
Ranch

**\$12.00**

### **Fruit and Cheese**

Seasonal Fruits, Imported & Domestic Cheeses with Assorted Crackers

**\$18.00**

### **Charcuterie**

An Assortment of Meats to Included Prosciutto, Capicola, Smoked Turkey, Virginia Ham, Roasted  
Beef Served with Rounds of Baguette & Crostini

**\$18.00**

Prices Do Not Include 20% Service Charge And 10% Dc Sales Tax & 10% Service Charge Tax

## **Horsd'oeuvres**

Priced per piece  
Minimum Two Dozen

### **\$ 5.00**

Mini Crab Cakes with Jalapeno Aioli  
Bacon Wrapped Shrimp on Crostini with Crème Fraiche  
Crabmeat Mushroom Caps  
Coconut Shrimp with Orange Marmalade Sauce  
Moroccan Petit Lamb with Yogurt Mint  
Bacon Wrapped Scallops with Honey Balsamic Drizzle

### **\$ 4.50**

Salmon Mousse Spoon  
Ginger Tuna Sashimi on Cucumber  
Shrimp & Vegetable Wonton with Apricot Sauce

### **\$ 4.00**

Vegetarian Couscous Purse  
Vegetarian or Beef Empanada with Guacamole, Salsa Fresca & Sour Cream  
Sliders Mini Cheeseburgers

### **\$ 3.50**

Ratatouille Spoon Drizzle with Lemon Oil & Honey Balsamic  
Asparagus Wrapped in Prosciutto  
Cantaloupe Wrapped in Prosciutto  
Bleu Cheese Mousse on Assorted Gourmet Cracker  
Chicken Spring Roll with Plum Sauce  
Deviled Eggs  
Red Potatoes with Walnuts & Gorgonzola Mousse

## **Skewers**

### **\$ 4.50**

Black Sesame Salmon with Asian Aioli  
Marinated Chicken with Cilantro Aioli  
Beef Sate with Jalapeno Aioli  
Shrimp Skewered with Plum Sauce  
Pork Sate with Pineapple Chili Soy Sauce  
Seasonal Vegetables



## **Beverage Service**

### **Open Bar**

Absolute, Tanqueray, Bacardi, Jack Daniels, Cutty Sark, Beer & Wine

First Hour \$17.00 per person, per hour

Each Additional Hour \$12.00 per person, per hour

### **Premium Open Bar**

Grey Goose, Bombay Sapphire, Captain Morgan, Dewars, Markers Mark, Beer & Wine

First Hour \$19.00 per person, per hour

Each Additional Hour \$13.00 per person, per hour

### **Beer & Wine Bar**

First Hour \$13.00 per person, per hour

Each Additional Hour \$10.00 per person, per hour

### **Specialty Drinks**

Margarita, Mojito or Sangria Pitcher \$28.00 per pitcher

### **Hosted Open Bar (Based On Consumption)**

Prices Are Based Per Drink Consumption and Hosting Organization Pays the Bartender Fee

Domestic Beer \$6.00 Each

Imported Beer \$7.00 Each

House Wine \$8.00 Per Glass

Call Brands Cocktails \$9.00 Each

Premium Brands Cocktails \$10.00 Each

Assorted Soft Drinks \$4.00 Each

Bottled Water \$4.00 Each

### **Cash Bar**

Prices Are Based On a Per Drink (Included Tax)

Domestic Beer \$6.00 Each

Imported Beer \$7.00 Each

House Wine \$9.00 Per Glass

Call Brands Cocktails \$10.00 Each

Premium Brands Cocktails \$11.00 Each

Assorted Soft Drinks \$4.00 Each

Bottled Water \$4.00 Each

Bartender Fee: \$95.00 per Bartender per hour

Cashier Fee: \$95.00 per Cashier per hour