



THE JEFFERSON  
WASHINGTON DC

*Banquet Menu*



*Breakfast and Brunch Menu*



# Breakfast

## PRIVATE DINING BREAKFAST | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include regular and decaffeinated coffee, selection of assorted teas and fresh juice.

### CONTINENTAL

\$33.50 per person

Assorted Pastries and Breakfast Breads

Butter, Honey, Preserves

Seasonal Fruits and Berries

### DELUXE CONTINENTAL

\$39.50 per person

Assorted Pastries and Breakfast Breads

Freshly Baked Assorted Bagels, Smoked Salmon,  
Salmon Gravlox

Cream Cheese, Butter, Honey, Preserves

Homemade Granola and Dry Cereals

Seasonal Fruits and Berries

Assorted Individual Yogurts

### HEALTHY CHOICE BREAKFAST

\$39.50 per person

Scrambled Egg Whites,  
Asparagus Tips, Grilled Tomatoes

Scrambled Tofu, Red Peppers,  
Mushrooms, Chives

Seasonal Fruits and Berries

Low Fat Natural Yogurt,  
Fruit Compote, Granola

Assorted Dry Cereals,  
Low Fat Milk, Soy Milk

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Choice of two seasonal Fruit Smoothies with  
a selection of fresh fruit to include: Raspberry,  
Banana, Blueberry, Strawberry and Mango

\*All fruit is subject to seasonal availability

### MONTICELLO BREAKFAST BUFFET

\$43 per person

Scrambled Eggs, Fresh Chives

Smoked Bacon, Grilled Country Sausages

Breakfast Potatoes

Grilled Tomatoes

Freshly Baked Assorted Bagels,  
Smoked Salmon, Salmon Gravlox

Assorted Pastries and Breakfast Breads

Cream Cheese, Butter, Honey, Preserves

Homemade Granola and  
Dry Cereals or Hot Oatmeal

Seasonal Fruits and Berries

Selection of Individual Yogurts



# Breakfast

## PRIVATE DINING BREAKFAST | PLATED MENUS (CHOICE OF ONE)

All breakfast options include baskets of Breakfast Pastries with Butter and Jam | Regular and Decaffeinated Coffee | Selection of Fine Teas  
| Freshly Squeezed Juices

### Scrambled Eggs \$38

Grilled Tomatoes, Breakfast Potatoes,  
Choice of Smoked Bacon or Country Sausages

### Scrambled Egg Whites \$41

Grilled Tomatoes, Breakfast Potatoes,  
Choice of Smoked Bacon or Country Sausages

### Eggs Benedict \$41

Soft Poached Eggs, Country Ham,  
Asparagus Tips, English Muffins,  
Hollandaise Sauce

### Lemon Ricotta Pancakes \$38

Malted Pancakes, Lemon Syrup, Lemon Compote,  
House Made Ricotta  
Choice of Smoked Bacon or  
Country Sausages

### Seasonal Fruits \$38

Seasonal Fruits and Berries, Choice of Low Fat,  
Greek or Organic Yogurt

## BREAKFAST ENHANCEMENTS

### ITEMS PER DOZEN:

Pastries	\$54
Breakfast Breads	\$54
Assorted Bagels with Cream Cheese	\$45
Muffins	\$45

### ITEMS PER PERSON:

Malted Pancakes, Vermont Maple Syrup, Butter	\$10
Quiche Lorraine with Bacon, Onion and Gruyère Cheese	\$10/ slice
Breakfast Sandwich Scrambled Egg, Choice of Croissant, English Muffin or Brioche Roll. Choice of Ham, Bacon or Sausage	\$12/ each
Grilled Country Sausage	\$6
Smoked Bacon	\$6
Country Ham	\$6
Smoked Salmon with Bagels and Condiments	\$12
Seasonal Fruits and Berries	\$8
Oatmeal	\$8
Granola	\$5
Assorted Cereals	\$5
Assorted Yogurts	\$6
Substitute Egg Whites	\$3



# Brunch

**BRUNCH BUFFET | PLATED MENUS (CHOICE OF ONE)**

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service

All buffet options include regular or decaffeinated coffee, selection of assorted teas and fresh juice.

## Brunch Buffet

\$65 per person

### **Soups** (CHOICE OF ONE)

Roasted Tomato Soup

White Bean Soup

Chilled Mint-Scented English Pea Soup

### **An Assortment of:**

Scrambled Eggs  
Fresh Chives

Smoked Bacon and Grilled Country Sausages

Breakfast Potatoes  
Herbs, Red Onion, Grilled Tomatoes

Smoked Salmon and Salmon Gravlox,  
Assorted Bagels, Cream Cheese, Onion, Capers

Assorted Pastries & Breakfast Breads

Seasonal Fruits & Berries

Yogurt Parfaits

Lemon Ricotta Pancakes  
Malted Pancakes, Lemon Syrup, Lemon Compote  
and House Made Ricotta

Baby Salad Hearts  
Shaved Seasonal Vegetables,  
Soft Herbs, Verjus Dressing

### **Meat** (CHOICE OF ONE)

Grilled Hanger Steak  
Béarnaise

Roasted Pork Loin  
Grain Mustard Jus



# *Lunch Menu*



# Lunch

## PRIVATE DINING LUNCH | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service

### SANDWICH AND SALAD PICNIC

\$58 per person

#### Picnic Sandwiches

Virginia Ham on Cheddar Biscuits

Turkey on Brioche Rolls, Cranberry Relish

#### Salads (CHOICE OF TWO)

##### Baby Salad Hearts

Shaved Seasonal Vegetables,  
Soft Herbs, Verjus Dressing

##### Fingerling Potato Salad

Grain Mustard, Pancetta, Tarragon

##### Summer Corn Salad (Available May- October)

Red and Yellow Bell Peppers, Red Onion,  
Champagne Vinaigrette

##### Cobb Salad

Grilled Chicken, Blue Cheese, Hard Boiled Egg,  
Bacon, Golden Balsamic Vinaigrette

Chilled Watermelon Slices

#### Desserts

##### Individual Berry Cobblers

Lemon Verbena Infused Cream

#### Beverages

Regular and Decaffeinated Coffee

Selection of Fine Teas

### DELI LUNCH BUFFET

\$50 per person

#### Soups (CHOICE OF ONE)

Roasted Tomato Soup

White Bean Soup

Chilled Mint-Scented English Pea Soup

#### Salads (CHOICE OF ONE)

##### Caesar Salad

Shaved Parmesan Cheese

##### Caprese Salad

Vine Ripened Tomatoes,  
Tomato Marmalade,  
Buffalo Mozzarella, Basil

##### Fingerling Potato Salad

Grain Mustard, Pancetta, Tarragon

#### Build Your Own Sandwich

An Assortment of Country Breads

Prime Cold Cuts and Charcuterie

Sliced Provolone, American and Gruyère Cheese

Baby Lettuces, Tomato and Sweet Onions

Mayonnaise and Assorted Mustards

Seasoned Potato Chips

#### Dessert

Assorted House Made Cookies

#### Beverages

Regular and Decaffeinated Coffee

Selection of Fine Teas



# Lunch

## PRIVATE DINING LUNCH | BUFFET MENUS

Minimum of 15 guests | Parties fewer than 15 guests will be charged for 15 | Based upon 60 minutes of continuous service  
Includes Rustic Country Breads and Butter.

### EXECUTIVE LUNCH BUFFET

\$68 per person

#### Soups (CHOICE OF ONE)

Spicy Maryland Crab Velouté

Creamed Asparagus

Chilled Mint Scented English Pea Soup

#### Salads (CHOICE OF ONE)

Niçoise Salad

Tuna Confit, Quail Eggs, Traditional Garnishes

Endive Salad

Green Beans, Aged Blue Cheese,  
Walnuts, Balsamic Shallot Dressing

Frisée Salad

Roasted Beets, Goat Cheese, Fine Herbs

### Entrées (CHOICE OF TWO)

Coulubiack of Atlantic Salmon

Mushroom Duxelle, Saffron Rice

Roasted Sea Bass

Saffron Braised Fennel Compote

Lemon and Thyme Roasted Chicken

Straw Potatoes, Watercress, Pan Jus

House Made Spinach and Mushroom Ravioli

Warm Herb Pesto, Pine Nuts

Prime Beef Strip Au Poivre

Sauteed Spinach, Green Peppercorn Sauce

Loin of Pork

Apricots, Watercress, Grain Mustard Jus

### Desserts

Chef's Selection of Miniature Pastries,

Cookies and Chocolates

Regular and Decaffeinated Coffee

Selection of Fine Teas

### LUNCH ENHANCEMENTS

#### Buffet Platters

SERVED CHILLED OR ROOM TEMPERATURE  
PRICED PER PERSON

Basil and Prosciutto

Wrapped Chicken (served hot) \$18

Tomato Confit, Black Olives

Poached Salmon \$20

Pickled Cucumbers,

Poached Quail Eggs

Grilled Seasonal Vegetables \$14

Garlic Herb Oil

Tataki of Seared

Prime Beef Strip Loin \$24

Red Onion, Hijiki Seaweed,

Ginger Ponzu

Charcuterie \$20

Chef's Selection of Charcuterie,

Assorted Pickles, Mustards,

Rustic Breads

Artisanal Cheese \$23

Chef's Selection of Fine Cheeses,

Assorted Accompaniments,

Rustic Breads



# Lunch

## PRIVATE DINING LUNCH | PLATED MENUS

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

### Soups (CHOICE OF ONE)

#### Hot Soups

**Roasted Tomato Soup \$10**  
Warm Goat Cheese Croutons

**Cauliflower Velouté \$10**  
Madras Curry

**White Bean Soup \$10**  
Crispy Pancetta, Tomato Confit

**Creamed Asparagus Soup \$10**  
Lemon Oil, Fennel Pollen

**Lobster Bisque \$16**  
Armagnac and Black Pepper Cream

**Spicy Maryland Crab Bisque \$14**  
Maryland Crab Rolls

#### Cold Soups

**Chilled Mint-Scented English Pea Soup \$10**  
Crème Fraîche

**Gazpacho Andaluz \$10**

**Classic Vichyssoise \$10**

### Salads (CHOICE OF ONE)

**Caesar Salad \$12**  
Romaine Lettuce, Shaved Parmesan, Croutons

**Caprese Salad \$14**  
Vine Ripened Tomatoes,  
Tomato Marmalade,  
Buffalo Mozzarella, Basil

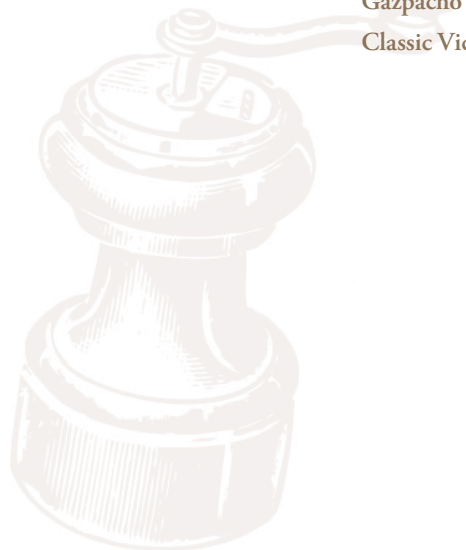
**Endive Salad \$13**  
Green Beans, Aged Blue Cheese,  
Walnuts, Balsamic Shallot Dressing

**Frisée Salad \$13**  
Roasted Beets, Goat Cheese, Fine Herbs

**Baby Spinach Salad \$13**  
Bacon Lardons, Quail Eggs,  
Red Wine Shallot Vinaigrette

**Baby Salad Hearts \$11**  
Shaved Seasonal Vegetables,  
Soft Herbs, Verjus Dressing

**Niçoise Salad \$18**  
Tuna Confit, Quail Eggs, Traditional Garnishes



# Lunch

## PRIVATE DINING LUNCH | PLATED MENUS

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

### Entrées (CHOICE OF ONE)

#### Seafood

**Coulibiac of Atlantic Salmon \$42**  
Mushroom Duxelle, Saffron Rice

**Jumbo Lump Maryland Crab Cake \$42**  
Corn Relish, Ventrèche Bacon

**Fritto Misto di Mare \$38**  
Mixed Fried Seafood and Vegetables

**Roasted Sea Bass \$40**  
Saffron Braised Fennel Compote

#### Vegetarian

**House Made Spinach and Mushroom Ravioli \$34**  
Warm Herb Pesto, Pine Nuts

**Herbed Risotto \$34**  
Asparagus, Artichokes, Parmesan Foam

#### Poultry

**Chicken Chasseur \$38**  
Hunter-Style, Mushrooms, White Wine

**Coq au Vin \$35**  
Red Wine Braised Chicken

**Corn Fed Stuffed Chicken Breast \$36**  
Seasonal Mushrooms, Cipollini Onions  
Aged Balsamic

### Meat

**Traditional Prime Beef Wellington \$48**  
Mushroom Duxelle, Pastry Wrapped  
(not available as choice at table)

**Loin of Pork \$40**  
Apricots, Watercress, Grain Mustard Jus

**Navarin of Domestic Lamb \$42**  
Traditional Lamb Stew, Baby Vegetables

**Roast Prime Rib of Beef \$52**  
Herb Popovers and Fresh Horseradish  
(not available as choice at table)

### Desserts (CHOICE OF ONE)

**Warm Molten Chocolate Cake \$13**  
Almond Milk Ice Cream, Candied Almonds

**Chilled Strawberry Soup \$13**  
Champagne Pearls, Warm Honey Madeleines

**Pistachio Crème Brûlée \$13**  
Pistachio Ice Cream, Bittersweet Pistachios

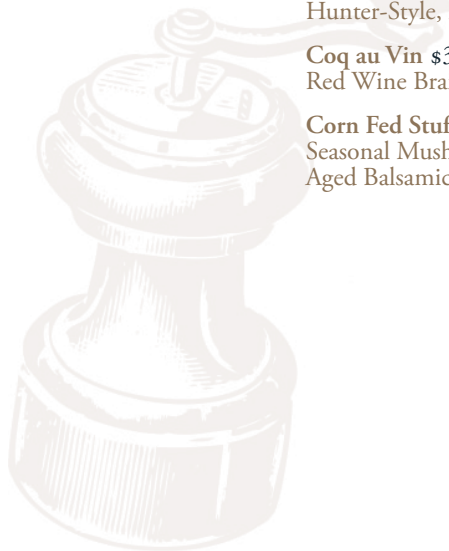
**White Chocolate Mousse \$13**  
Bitter Chocolate Crisp, Griottine Cherries,  
Griotte Reduction

**Black Pepper and Vanilla Caramelized Pineapple \$13**  
Pain d'Epice, Vanilla Ice Cream

**Coconut and Vanilla Panna Cotta \$13**  
Caramelized Mango and Fresh Passion  
Fruit Compote

**Blueberry Cobbler \$13**  
Tahitian Vanilla Ice Cream

**Fresh Seasonal Berries and Cream \$13**





# *Break Menu*



# Breaks

## PRIVATE DINING BREAKS

Based upon 45 minutes of continuous service

### Coffee & Cookies \$16

Assorted Freshly Baked Cookies  
Regular and Decaffeinated Coffee  
Selection of Fine Teas

### Coffee & Donuts \$20

Warm Sugar Spiced Homemade Donuts  
Caramel and White Chocolate Fondues  
Regular and Decaffeinated Coffee  
Selection of Fine Teas

### Coffee & Cake \$20

Assorted Pound Cakes  
Blueberry, Lemon, Cranberry  
and Walnut Muffins  
Whipped Crème Fraîche  
Seasonal Berry Compote  
Regular and Decaffeinated Coffee  
Selection of Fine Teas

### Tea Time \$39

Miniature Sandwiches  
Miniature Tea Pastries, Cakes, Fruit Tartlets  
Warm Scones, Preserves, Clotted Cream  
Selection of Fine Teas

### Health Break \$20

Freshly Cut Crudités, Assorted Dips  
Seasonal Fruits and Berries  
Granola Bars  
Freshly Squeezed Orange Juice and Grape Fruit Juices

### Afternoon Snack Break \$20

Individual Bags of Potato Chips  
Buttered Popcorn  
Assorted Nuts and Olives  
Granola Bars  
Soft Drinks

### French Country Break \$32

Imported and Domestic Artisanal Cheeses  
Local Charcuterie  
Cornichon Pickles  
Mustard  
Baguette

## A LA CARTE BREAK ENHANCEMENTS

### Food

Cookies (PRICE PER DOZEN)	\$52
Brownies (PRICE PER DOZEN)	\$55
Madeleines (PRICE PER DOZEN)	\$38
Assorted Tea Sandwiches (PRICE PER DOZEN)	\$48
Granola Bars (EACH)	\$8
Popcorn (PRICE PER BOWL)	\$20
Bags of Potato Chips (PER DOZEN)	\$54
Sicilian Green Olives (PRICE PER BOWL)	\$20
Mixed Nuts (PRICE PER BOWL)	\$20

### Beverages

Coffee, Decaffeinated Coffee and Tea (PRICE PER GALLON)	\$70
Fresh Squeezed Orange Juice (PRICE PER CARAFE)	\$30
Fresh Squeezed Grapefruit Juice (PRICE PER CARAFE)	\$30
Tomato Juice (PRICE PER CARAFE)	\$25
Apple Juice (PRICE PER CARAFE)	\$25
Cranberry Juice (PRICE PER CARAFE)	\$25
Iced Tea (PRICE PER CARAFE)	\$20
Fresh Squeezed Lemonade (PRICE PER CARAFE)	\$25
Coffee, Decaffeinated Coffee and Tea (PRICE PER CUP)	\$6
Coca-Cola Brand Soft Drinks	\$5.50
San Pellegrino Sparkling Bottled Water (PRICE PER LITER)	\$10
Evian Bottled Water (PRICE PER LITER)	\$10





# *Meeting Packages*



# Meeting Packages

## Full Day Package

\$112 per person (original price of \$118.50)

### Continental Breakfast variation \$30

Seasonal Fruits and Berries  
Assorted Viennoiseries  
Coffee & Tea

### Morning Break

Granola Bars, Tea, Coffee \$13

### Lunch Buffet variation \$45

Roasted Tomato or Chilled Pea Soup  
Assorted Baby Salad Hearts  
Turkey Clubs & Paninis (GH menu preparation)  
Chef Choice Assorted Cookies  
Coffee & Tea

### Afternoon Break

Pecan Brownies, Fruit, Tea, Coffee \$24

## Break Package

\$67 per person (original price of \$70.50)

### Continental Breakfast variation \$30

Seasonal Fruits and Berries  
Assorted Viennoiseries  
Coffee & Tea

### Morning Break

Granola Bars, Tea, Coffee \$13

### Afternoon Break

Pecan Brownies, Fruit, Tea, Coffee \$24

## Break and Lunch Package

\$82 per person (original price of \$87)

### Morning Break

Granola Bars, Tea, Coffee \$13

### Lunch Buffet variation \$45

Roasted Tomato or Chilled Pea Soup  
Assorted Baby Salad Hearts  
Turkey Clubs & Paninis (GH menu preparation)  
Chef Choice Assorted Cookies  
Coffee & Tea

### Afternoon Break

Pecan Brownies, Fruit, Tea, Coffee \$24



# *Reception Menu*



# Reception Menu

## RECEPTION MENU

Minimum order of 12 pieces per item | Prices are quoted per piece

### Cold Canapés

- Smoked Salmon Pillows \$4
- Chilled Lobster Spring Rolls with Spicy Mayonnaise \$6
- Tuna Tartare \$6
- Carpaccio of Beef with Parmesan Cheese \$5
- Tataki of Beef with Ponzu and Daikon \$5
- Asparagus Royale with Walnuts \$4
- Ratatouille Tartlets with Green Olive Tapenade \$4
- Bruschetta with Tomato Marmalade, Olive and Anchovies \$4
- Chilled Vichyssoise "Shots" \$4
- Chilled Gazpacho Andaluz "Shots" \$4
- Medallions of Chicken and Artichokes with Tarragon \$4
- Torchon of Foie Gras with Red Port \$7
- Miniature Profiteroles with Curry Scented Chicken \$4

### Hot Canapés

- Gougères with Truffle Béchamel \$5
- Maryland Crab Rolls with Tarragon Aioli \$6
- Miniature Croque Monsieur \$4
- Miniature Wagyu Beef and Shishito Pepper Brochettes \$7
- Miniature Duck Brochettes with Asparagus \$6
- Miniature Vegetable Brochettes \$3
- Lamb Chops with Black Olive Tapenade \$7
- Miniature Duck Spring Rolls with Bittersweet Plums \$5
- Shrimp Tempura with Ginger Bud Ponzu \$6
- Assorted Vegetable Tempura with Sesame Mustard \$4
- Maryland Crab Beignets \$6
- Potato Puffs with Caviar \$6
- Goat Cheese Beignets \$4
- Mini Popovers with Red Wine-Braised Short Ribs \$5

### Sweet Canapés

- Miniature Eclairs \$4  
Choice of Chantilly, Coffee, Chocolate
- Opéra Cakes \$4
- Assorted Miniature Cream Puffs \$4  
Chocolate, Caramel, Coffee
- Miniature Lemon Meringue Tartlets \$4
- Apple and Walnut Puff Pastry Tartlets \$4
- Miniature Red Fruit Tartlets \$5  
Strawberry Reduction
- Miniature Chocolate Tartlets \$6
- Miniature Seasonal Fruit Brochettes \$5
- Chocolate Covered Strawberries \$3
- Sweet Sugar Dusted Beignets \$4
- Macarons: Pistachio and Raspberry \$4
- Mini Cupcakes \$3

### RECEPTION DISPLAYS

MAXIMUM OF TWO DISPLAYS PER EVENT  
PRICE PER PERSON

Grilled Seasonal Vegetables \$15  
Garlic Herb Oil

Charcuterie  
Chef's Selection of Charcuterie, \$20  
Assorted Pickles, Mustards,  
Rustic Breads

Artisanal Cheese  
Chef's Selection of Fine Cheeses, \$23  
Assorted Accompaniments,  
Rustic Breads





# *Dinner Menu*



# Dinner

## PRIVATE DINING DINNER | PLATED MENU

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

\*\*For an additional fee we are pleased to offer a tableside choice of appetizer, entree and dessert. Please contact your Catering Manager for pricing information.

### DINNER ENHANCEMENTS

#### PRICED PER PERSON

<b>Amuse Bouche Option</b> Chef's Selection	\$4
<b>Intermezzo</b> Sorbet Course	\$8
<b>Cheese Course</b> Chef's Selection	\$15
<b>Mignardise</b>	\$4

### Monticello

\$80 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

##### Roasted Tomato Soup

Gruyère Crouton, Smoked Olive Oil,  
Niçoise Olive

##### Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

##### Buttermilk-poached Breast of Corn-fed Chicken

Gratin of Macaroni, Gruyère,  
Seasonal Mushrooms, Soft Herbs

##### Salmon en Croute

Raw & Cooked Asparagus, Citrus Emulsion

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

##### Traditional Blueberry Cobbler

Spiced Crumble, Vanilla Ice Cream

##### White Chocolate Mousse

Bitter Chocolate Crisp, Griottine Cherries  
Griotte Reduction

### Williamsburg

\$90 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

##### Risotto alla Milanese

Saffron Risotto, Gold Leaf, Miniature Herb Salad

##### Spicy Maryland Crab Bisque

Shiso, Crispy Crab Rolls

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

##### Steamed Lemon Sole

Baby Spinach, Braised White Beans, Prosciutto  
Caper Olive Oil Emulsion

##### Steak au Poivre

Peppered Filet Mignon, Pommes Frites,  
Creamed Green Peppercorn Sauce

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

##### Coconut & Vanilla Panna Cotta

Caramelized Mango & Fresh Passion Fruit  
Compote

##### Warm Molten Chocolate Cake

Almond Milk Ice Cream, Candied Almonds



# Dinner

## PRIVATE DINING DINNER | PLATED MENU

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

\*\*For an additional fee we are pleased to offer a tableside choice of appetizer, entree and dessert. Please contact your Catering Manager for pricing information.

### Shadwell

\$90 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

##### Tuna Tartare

Avocado, Gold Tobiko, Daikon Sprouts, Sweet Soy

##### Baby Salad Hearts

Shaved Seasonal Vegetables, Soft Herbs,  
Verjus Vinaigrette

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

##### Filet of Prime Beef

Roasted Eggplant & Peppers, Crispy Broccolini  
Barolo Wine Sauce

##### Pave of Roasted Striped Bass

Seasonal Succotash, Olives, Wilted Chard  
Extra Virgin Olive Oil

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

##### Warm Molten Chocolate Cake

Almond Milk Ice Cream, Candied Almonds

##### Black Pepper & Vanilla Caramelized Pineapple

Pain d'Epice, Vanilla Ice Cream

### Doplar Forest

\$110 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

##### Maryland Jumbo Lump Crab Cake

Tomato & Corn Marmalade, Smoked Bacon,  
Crisp Watercress

##### Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

##### Filet of Prime Beef

Crushed Herbed Potatoes, Foie Gras  
Red Wine Shallot Confit

##### Pavé of Local Sea Bass

Braised Baby Artichokes, Basil, Parmesan

##### Buttermilk-poached Breast of Corn-fed Chicken

Gratin of Macaroni, Gruyère  
Seasonal Mushrooms, Soft Herbs

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

##### White Chocolate Mousse

Bitter Chocolate Crisp, Griottine Cherries  
Griotte Reduction

##### Pistachio Crème Brûlée

Raspberry Sorbet, Caramelized Pistachios



# Seasonal Menu

## SEASONAL DINNER | PLATED MENU

Four courses: Appetizer; Salad, Entrée; Dessert | Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

\*\*For an additional fee we are pleased to offer a tableside choice of appetizer, entree and dessert. Please contact your Catering Manager for pricing information.

### *William and Mary*

(SPRING/ SUMMER MENU)

\$125 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

**Chilled Gazpacho Andaluz**

Basil Pearls, Lemon, Fennel

#### **Wagyu Beef Carpaccio**

Crispy Fried Shallots, Arugula, Parmesan Cream

#### **Salad** (PRE-SELECTED CHOICE OF ONE)

**Salad of Baby Vegetables**

Spring Lettuces, Zucchini Marmalade

#### **Roasted Local Beets**

Aged Goat Cheese, Arugula, Pine Nuts

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

**Fennel Dusted Loin of Tuna**

Warm Salad of Fennel, Tomato, Fragrant Spices,

Fennel Confit

#### **Medallions of Veal**

Lightly Creamed Spinach, Sweetbreads,

Mustard Jus

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

**Venetian Tiramisu**

Amaretto Ice Cream, Stewed Red Cherries

#### **Basil Panna Cotta**

Marsala Reduction, Strawberry Sorbet

### *Lewis and Clark*

(FALL/ WINTER MENU)

\$125 per person

#### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

**Gratin of Macaroni with Lobster**

Tomato & Tarragon Cream, Epoisses Cheese,

Brioche Crumbs

#### **Spiced Butternut Velouté**

Duck Tortellini, Sage

#### **Salad** (PRE-SELECTED CHOICE OF ONE)

**Warm Salad of Artichokes “Barigoule”**

Goat Cheese Beignets, Champagne Vinegar,

Soft Herbs

#### **Baby Lettuce Hearts**

Red Wine-poached Pear, Aged Blue Cheese,

Walnuts

#### **Entrées** (PRE-SELECTED CHOICE OF ONE)

**Daube de Boeuf**

Red Burgundy-braised Beef, Caramelized Endive

#### **Togarashi-spiced Pork Chop**

Mousseline Potatoes, Cippolini Onions,

Creamy Green Peppercorn Sauce

#### **Desserts** (PRE-SELECTED CHOICE OF ONE)

**Caramelized Apple Tatin**

Ginger, Epoisses Cheese Ice Cream

#### **Chocolate Palet**

Pecan Brownie, Praline Ice Cream





# *Holiday Menu*



# Holiday Menu

## PRIVATE DINING DINNER | PLATED MENU

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Fine Teas

\*\*For an additional fee we are pleased to offer a tableside choice of appetizer, entree and dessert. Please contact your Catering Manager for pricing information.

## Holiday Menu

\$150 per person

### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

#### **Oeufs Brouillés**

Scrambled Farm Eggs, Steamed Crab,  
Asparagus Tips, Chives

#### **Gratin of Macaroni with Lobster**

Tomato & Tarragon Cream, Epoisses Cheese,  
Brioche Crumbs

### **Salad** (PRE-SELECTED CHOICE OF ONE)

#### **Baby Salad Hearts**

Shaved Seasonal Vegetables, Soft Herbs,  
Verjus Vinaigrette

#### **Warm Salad of Artichokes “Barigoule”**

Goat Cheese Beignets, Champagne Vinegar,  
Soft Herbs

### **Fish** (PRE-SELECTED CHOICE OF ONE)

#### **Pavé of Cod**

Sauteed White Cabbage, Lardons,  
Seasonal Mushrooms, Red Wine Jus

#### **Roasted Salmon**

Caramelized Endive, Sea Urchin Purée,  
Raw Asparagus Salad

### **Intermezzo**

Sorbet “Colonel”

### **Meat** (PRE-SELECTED CHOICE OF ONE)

#### **Filet of Prime Beef**

Crushed Herbed Potatoes, Foie Gras,  
Red Wine Shallot Confit

#### **Rack of Colorado Lamb with Rosemary**

Roasted Fingerling Potatoes, Garlic Confit,  
Local Beets, Wilted Mustard Greens

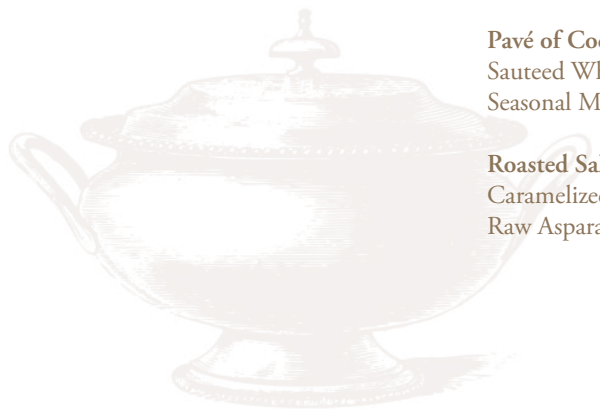
### **Desserts** (PRE-SELECTED CHOICE OF ONE)

#### **Chocolate Saint-Honoré**

Manjari Mousse, Guanaja Ice Cream

#### **Caramelized Apple Tatin**

Ginger, Epoisses Cheese Ice Cream





# *Beverage Menu*



# Beverages

## BANQUET BEVERAGES | BAR SERVICE

Charges are based on the actual number of drinks consumed | \$150 Per Bartender Charge Applied to All Events

### DELUXE BAR

Grey Goose, Ketel One, Bombay Sapphire, Tanqueray Gin, Johnny Walker Black Label, Jefferson Bourbon, A. de Fussigny Selection Cognac, Bacardi White and Bacardi 8, Patron Silver Tequila, Martini Dry & Sweet Vermouth

Housemade Specialty Cocktails \$15 each

Cocktails \$13

Coca-Cola Brand Soft Drinks \$5.50 each

### CLASSIC BAR

Absolut Vodka, Tanqueray Gin, Jack Daniel Old N. 7 Whiskey, Dewars Scotch White Label, Bacardi Silver, Canadian Club Whisky, A. de Fussigny Selection Cognac, Sauza Tequila Blanco, Martini Dry & Sweet Vermouth

Housemade Specialty Cocktails \$15 each

Cocktails \$11

Coca-Cola Brand Soft Drinks \$5.50 each

### Sparkling Wine and Champagne

(Price per Bottle)

Jean Milan, Grand Cru, Le Mesnil-sur-Oger, Grand Cru Blanc des Blancs, Champagne MV \$108

Bisol, Prosecco, "La Crede," Conegliano Valdobbiadene, Veneto, Italy \$55

Krug, "Grande Cuvée," Reims, Champagne MV \$275

### White Wine (Price per Bottle)

The Towncrier, Sauvignon Blanc, Central Coast, California \$55

Left Coast, Pinot Gris, Willamette Valley, Oregon \$55

Bichot, Chardonnay, Pouilly Fuissé, France \$65

Kistler, Chardonnay, "Les Noisetiers," Sonoma Coast, California \$120

### Red Wine (Price per Bottle)

Kaizen, Grenache, Sonoma, California \$65

Rendarrio, Cabernet Sauvignon, Paso Robles, California \$79

Leviathan, Cabernet Sauvignon-Merlot, Napa Valley, California \$135

### Cordials and Digestifs

Rémy Martin VSOP Cognac \$14

Bailey's Irish Cream \$14

Grand Marnier \$14

Luxardo Sambuca \$14

### Beer Selection

Miller Light \$7

Heineken \$7

Corona \$7

Amstel Light \$7

Flying Dog Amber \$7

### HOSTED BAR PER PERSON

#### Deluxe Bar

\$26 per person for the first hour

\$13 per person for each additional hour

#### Classic Bar

\$20 per person for the first hour

\$12 per person for each additional hour

#### Bar Snacks

Mixed Nuts \$10

(PRICE PER BOWL)

Sicilian Green Olives \$10

(PRICE PER BOWL)

Mixed Nuts and Green Olives

(1 bowl of each) \$14





# *Terms and Conditions*



# Terms and Conditions

Thank you for selecting The Jefferson, Washington DC to host your event. This information is intended to assist you in planning a successful event. We ask that you review the following Private Dining Policies.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. This number will be considered a guarantee and is not subject to reduction. The group will be charged for the guaranteed number or the actual meal count, whichever is greater. If no guarantee is received three (3) business days prior to the event, the Hotel will prepare and charge for the number of persons agreed to in the Catering Agreement.

## **Audio Visual**

The Hotel provides complimentary use of an LCD projector, screen and wireless internet for all catering functions. Should you require additional services, please contact your Catering Manager.

## **Dietary Restrictions**

The Hotel will make every effort to accommodate vegetarians and other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

**Plated & Buffet.** The Hotel must be notified a minimum of one (1) hour prior to the start time of the meal function if the start time changes by thirty (30) minutes or more as listed on the Banquet Event Order.

**Buffet.** Any delay in the start time by thirty (30) minutes or more which requires the Hotel to refresh the buffet, will be subject to a 25% surcharge.

## **Menus**

Menus will be printed by the hotel at no additional charge.

## **Menu Selections**

To assure the availability of menu items, please provide your food and wine selections to the Hotel seven (7) business days prior to the scheduled event.

## **Menu Tasting**

We are pleased to offer menu tastings for up to two (2) attendees at a charge of \$200. The charge will be credited towards the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage of any kind will be permitted on property for any catering functions with the exception of specialty and wedding cakes.

## **Parking**

Valet Parking is available for all events and groups have the option of posting this charge to the Master Account.

## **Place Cards**

Place Cards can be printed by the Hotel at a charge of \$2.50 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

# Terms and Conditions (cont'd)

## **Room Set Up**

Should a room set-up change be required the day of the event different than the signed Banquet Event Order, a labor charge of \$150.00 per room will be assessed.

## **Service and Labor**

**Furniture Removal.** In addition to room rental charges, a fee will be assessed should the group require the removal of furniture.

Book Room: \$250

Greenhouse/Plume: \$500

Quill: \$500

## **Attendant Fees:**

Bartender Fee: \$150

Chef Attendant: \$150

Coat Check: \$150

**Cake Cutting Fee.** \$8 per person

## **Service & Tax**

Unless otherwise noted, prices are quoted per person and are exclusive of 21% taxable service charge and 10% Washington, DC Sales Tax. The group Food and Beverage Minimum is established as a pre-service and pre-tax total. Service Charge is taxable at 10%.

## **Signage**

The Hotel does not display and will not allow for the display of any group signage in public spaces.

## **Tablesides Choice**

For an additional fee we are pleased to offer a tableside choice of appetizer, entree and dessert. Please contact your Catering Manager for pricing information.

## **Vendors**

For a complete vendor list including florists, photographers, calligraphers, and musicians please contact the Catering Manager.