



# THE JEFFERSON

WASHINGTON DC

## Private Dining Menu

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Toast to the finer things  
in life.

## Breakfast: Buffet



### DELUXE CONTINENTAL

\$45 per person

Assorted Pastries and Muffins

Freshly Baked Assorted Bagels  
Hand-Cut Salmon, Red Onions, Capers

Herb and Plain Cream Cheeses  
Butter, Honey, Preserves

Fresh Fruits and Berries

Selection of Individual Yogurts

House-Made Granola and  
Assorted Dry Cereals

### HEALTHY CHOICE BREAKFAST

\$49 per person

Scrambled Egg Whites with  
Asparagus Tips, Grilled Tomatoes

Turkey Bacon or Chicken Sausage

Fresh Fruits and Berries

Greek Yogurt Parfait with  
Fruit Compote, House-Made Granola

Assorted Dry Cereals,  
Low Fat Milk, Almond Milk

Blueberry Açai Smoothie  
Green Smoothie

### MONTICELLO BREAKFAST

\$49 per person

Scrambled Eggs, Fresh Chives

Applewood-Smoked Bacon or  
Turkey Bacon

Pork Sausage or Chicken Sausage

Breakfast Potatoes

Assorted Pastries and Muffins

Freshly Baked Assorted Bagels  
Hand-Cut Salmon, Red Onions, Capers

Herb and Plain Cream Cheeses  
Butter, Honey, Preserves

Fresh Fruits and Berries

Assortment of Individual Yogurts

House-Made Granola

Assorted Dry Cereals or  
Steel-Cut Oatmeal

### BREAKFAST ENHANCEMENTS

Quiche Lorraine (SERVES 10) \$70

Quiche Florentine (SERVES 10) \$70

#### ITEMS PER PERSON:

Assorted Pastries and Muffins \$6

Applewood-Smoked Bacon \$7

Pork Sausage \$7

Chicken Sausage \$7

Italian Bistro Ham &  
Gruyère Stuffed Croissant \$9

Smoked Salmon with Bagels  
and Accompaniments \$18

Seasonal Fruits and Berries \$11

Steel-Cut Oatmeal \$9

House-Made Granola \$6

Assorted Dry Cereals \$6

Assortment of Individual Yogurts \$7

Blueberry Açai Smoothie \$13

Green Smoothie \$13

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 | Freshly Squeezed Juices

## Breakfast: Prix Fixe

Includes breakfast pastries and a choice of two entrees to be ordered onsite by your guests

\$50 per person



### BREAKFAST ENTRÉES

#### **Scrambled Eggs**

Grilled Tomatoes, Breakfast Potatoes

Pre-Selected Choice of:

Applewood-Smoked Bacon, Turkey Bacon,

Pork Sausage or Chicken Sausage

#### **Scrambled Egg Whites**

Grilled Tomatoes, Breakfast Potatoes

Pre-Selected Choice of:

Applewood-Smoked Bacon, Turkey Bacon,

Pork Sausage or Chicken Sausage

#### **Eggs Benedict**

Soft Poached Eggs, Italian Bistro Ham

Asparagus Tips, English Muffin, Hollandaise

#### **Croque Madame**

Virginia Ham, Gruyère, Fried Egg, Mornay Sauce

Sourdough Bread, Fresh Berries

#### **Lemon Ricotta Pancakes**

Malted Pancakes, Lemon Syrup, Ricotta

Pre-Selected Choice of:

Applewood-Smoked Bacon, Turkey Bacon,

Pork Sausage or Chicken Sausage

#### **Jefferson Müsli**

Greek Yogurt, Seasonal Berries

House-Made Granola

Available for parties up to 25 guests

Regular and Decaffeinated Coffee | Assorted Teas | Freshly Squeezed Juices | \$8 per cup



# Brunch: Three Course Prix Fixe

\$79 per person

Includes two appetizers, two entrees, and two desserts to be ordered onsite by your guests

## Appetizers (CHOICE OF TWO)

### Yogurt and Fruit

Greek Yogurt, Seasonal Berries  
Wildflower Honey

### Bagel and Smoked Salmon

Thinly Sliced Red Onion, Capers

### Signature Roasted Tomato Soup

Mini Grilled Cheese and Bacon Sandwich

### Caesar Salad

Romaine Lettuce, Shaved Parmesan  
Hard Boiled Egg, Croutons

## Entrées (CHOICE OF TWO)

### Scrambled Eggs

Grilled Tomatoes, Breakfast Potatoes

Pre-Selected Choice of:

Applewood-Smoked Bacon, Turkey Bacon,  
Pork Sausage or Chicken Sausage

### Eggs Benedict

Soft-Poached Eggs, Italian Bistro Ham  
Asparagus Tips, English Muffin, Hollandaise

### Silver Dollar Pancakes

Coconut Pancakes, Whipped Coconut Milk

Pre-Selected Choice of:

Applewood-Smoked Bacon, Turkey Bacon,  
Pork Sausage or Chicken Sausage

### Chicken and Waffles

Fried Chicken Breast, Maple-Chicken Jus  
Black Pepper Whipped Cream

### Spinach Salad with Chicken

Black Balsamic-Shallot Marmalade, Strawberries  
Roasted Pecans, Golden Balsamic Reduction

### Sirloin Burger

Brioche Bun, Choice of Cheese  
Pre-Selected Choice of: French Fries or Salad

## Desserts (CHOICE OF TWO)

### Apple Cinnamon Brown Betty

Caramel Speculoos, Old Fashioned Oats  
Pecan Crisp, Bourbon Vanilla Ice Cream

### Original Cheesecake

Fresh Berries, Micro Green  
Raspberry Sorbet

### Tout Chocolat

Warm Lava Cake, Pot de Crème  
Cocoa Nib Ice Cream

### Fresh Berries and Cream

Available for parties up to 20 guests | All plated brunch options include: Baskets of Breakfast Pastries with Butter and Jam  
Regular and Decaffeinated Coffee | Assorted Teas | Freshly Squeezed Juices | \$8 per cup

## Lunch Buffet: Deli Lunch

\$70 per person



### Soup (CHOICE OF ONE)

Signature Roasted Tomato Soup  
Spicy Maryland Crab Bisque  
Seasonally Inspired Soup

### Artisan Sandwiches (CHOICE OF TWO)

#### Turkey Club

Applewood-Smoked Bacon, Lettuce, Tomato  
Dijonnaise, Whole Wheat Bread

#### Brasato on Demi-Baguette

Salsa Rossa, Arugula

#### Bistro Ham on Cheddar Sourdough

Arugula, Dijonnaise

#### Caprese on Focaccia

Tomato Filet, Basil Pesto, Mozzarella

#### Roasted Vegetable Wrap

Rosemary-Infused Oil, Hummus

### Salads (CHOICE OF TWO)

#### Build-Your-Own Cobb Salad

Aged Blue Cheese, Hard Boiled Egg, Bacon  
Croutons, Avocado, Tomato, Lemon Vinaigrette

#### Greek Salad

Cucumber, Tomatoes, Niçoise Olive  
Red Onion, Feta Cheese

#### Tri-Color Potato Salad

Tomatoes, Green Beans, Olives, Red Onion  
Capers, Basil, Extra Virgin Olive Oil

#### Mediterranean Antipasti Salad

Rosemary Crostini, Marinated Artichokes  
Olives, Tomato Vinaigrette

#### Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Basil

### Dessert

House-Made Brownies and Blondies

### LUNCH ENHANCEMENTS

PRICED PER PERSON:

Whole Fruit \$5

### Buffet Platters

#### Mediterranean Antipasti

Sun-Dried Tomato, Artichokes  
Citrus-Marinated Fennel  
Roasted Seasonal Vegetables

#### Artisanal Cheese

Chef's Selection of Fine Cheeses  
Assorted Accompaniments  
Rustic Breads

#### Charcuterie

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

#### Fresh Fruits and Berries

#### Bags of Small Batch Potato Chips

#### House-Made Cookies

#### Chocolate Brownies

### Salad Enhancements

Grilled Chicken \$9

Poached Shrimp \$11

Grilled Salmon \$11

Poached Lobster \$13

NY Strip \$13

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

## Lunch Buffet: Executive Lunch

\$75 per person



### **Soup (CHOICE OF ONE)**

Spicy Maryland Crab Bisque

Creamed Mushroom Soup

Green Asparagus Soup

Seasonally Inspired Soup

### **Salad (CHOICE OF ONE)**

#### **Build-Your-Own Cobb Salad**

Aged Blue Cheese, Hard Boiled Egg, Bacon

Croutons, Avocado, Tomato, Lemon Vinaigrette

#### **Greek Salad**

Cucumber, Tomatoes, Niçoise Olive

Red Onion, Feta Cheese

#### **Mixed Green Salad**

Shaved Green Vegetables

Soft Herbs, Verjus Dressing

#### **Caprese Salad**

Heirloom Tomatoes, Buffalo Mozzarella, Basil

### **Entrées (CHOICE OF TWO)**

#### **Seared King Salmon Filet**

Black Quinoa, Bok Choy, Herb Fumet Crème

#### **Roasted Striped Bass**

Saffron Braised Fennel Compote

Saffron Béchamel

#### **Sweet Paprika Roasted Chicken**

Straw Potatoes, Watercress, Natural Jus

#### **Honey-Glazed Loin of Heritage Pork**

Fried Plantains, Creamed Polenta

Cider-Mustard Jus

#### **Prime NY Strip au Poivre (\$5 SUPPLEMENT)**

Wilted Spinach, Creamed Peppercorn Sauce

#### **House-Made Spinach and Mushroom Ravioli**

Warm Herb Pesto, Pine Nuts

#### **Globe Artichoke**

Tuscan Saffron Root Vegetables

Bibb Lettuce Jus

#### **Vegetable Ratatouille Gratin**

Caramelized Feta, Baguette Crostini

### **Dessert**

Chef's Selection of Miniature Pastries

Minimum of 10 guests | Parties fewer than 10 will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas

## Lunch Buffet: Local Flavors

\$80 per person



### **Appetizer (CHOICE OF ONE)**

#### **Blue Crab Bisque**

Sherry, Old Bay

#### **Baked Maryland Crab Cake**

Cole Slaw

#### **Sweet Corn Soup**

Amish Popcorn

### **Salad (CHOICE OF ONE)**

#### **Amish Field Greens**

Seasonal Vinaigrette

#### **Monticello Potato Salad**

Tarragon Vinaigrette

#### **Virginia Shrimp Salad**

Aïoli, Celery, Onions

### **Entrées (CHOICE OF TWO)**

#### **Lemon Old Bay Roasted Chicken**

Corn Bread Stuffing, Roasted Tomato

#### **Chesapeake Bay Rockfish**

Scalloped Potato, Charred Amish Seasonal Greens

#### **Virginia Farmed Martin Angus Prime Beef Filet**

Straw Potatoes, Watercress, Natural Jus

### **Dessert (CHOICE OF ONE)**

#### **Maryland's Smith Island Chocolate Cake**

Chocolate Sponge, Dark Chocolate Ganache  
Pineapple Tonka Compote with Bourbon Raisins

#### **Virginia's Buttermilk Lemon Chess Pie**

Buttermilk Crust, Lemon Vanilla Custard  
Red Currant & Cherry Marmalade  
Light Whipped Cream Cheese

Minimum of 10 guests | Parties fewer than 10 will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas



## Plated Lunch: Design Your Own Menu

### First Course (PRE-SELECTED CHOICE OF ONE)

#### Signature Roasted Tomato Soup \$15

Warm Goat Cheese Crostini

#### Seasonally Inspired Soup \$15

Chef's Seasonal Garnish

#### Caesar Salad \$15

Romaine Lettuce, Shaved Parmesan

Hard Boiled Egg, Croutons

#### Caprese Salad \$15

Heirloom Tomatoes, Buffalo Mozzarella, Basil

#### Endive Salad \$16

Green Beans, Grapes, Apples, Brie de Meaux

Walnuts, Balsamic-Shallot Dressing

#### Baby Salad Hearts \$15

Shaved Seasonal Vegetables, Soft Herbs

Verjus Dressing

#### Salmon Tartare \$17

Chives, Gold Tobiko, Avocado Mousse

Crème Fraîche

#### Jumbo Lump Crab Salad \$19

Avocado Vinaigrette, Crostini

#### Maryland Jumbo Lump Crab Cake \$19

Baby Watercress, Old Bay Aioli

### Salad Enhancements

PRICED PER PERSON

Grilled Chicken	\$9
Grilled Salmon	\$11
Poached Shrimp	\$11
Poached Lobster	\$13
NY Strip	\$13

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

#### Roasted Amish Hen Breast \$44

Vichy Carrots, Spätzle, Mushroom Gravy

#### Poussin Hen Supreme Florentine \$45

Baby Spinach, Fettuccine, White Wine Sauce

#### Roasted Striped Bass \$46

Saffron Braised Fennel Compote, Saffron Béchamel

#### Seared Salmon Filet \$46

Black Quinoa, Bok Choy, Herb Fumet Crème

#### Maryland Jumbo Lump Crab Cakes \$47

Baby Watercress, Old Bay Aioli

#### Honey-Glazed Loin of Heritage Pork \$45

Fried Plantains, Creamed Polenta, Cider-Mustard Jus

#### Prime NY Strip au Poivre \$57

French Fries, Haricots Verts with Beef Bacon

Creamed Peppercorn Sauce

#### Filet of Prime Beef \$57

Herb and Garlic Roasted Fingerling Potatoes

Wilted Spinach, Béarnaise Sauce

#### House-Made Spinach and Mushroom Ravioli \$40

Warm Herb Pesto, Pine Nuts

#### Globe Artichoke \$40

Tuscan Saffron Root Vegetables, Bibb Lettuce Jus

#### Vegetable Ratatouille Gratin \$40

Caramelized Feta, Baguette Crostini

#### Poached Heirloom Tomato \$40

Quinoa-Sunflower Seed Stuffing, Tofu, Fennel-Pear Compote

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

#### Original Cheesecake \$17

Fresh Berries, Micro Green

Raspberry Sorbet

#### Tout Chocolat \$17

Warm Lava Cake, Pot de Crème

Cocoa Nib Ice Cream

#### Strawberry Melba \$17

Strawberry Compote, Chantilly Cream

Toasted Almonds, Tahitian Vanilla Ice Cream

#### Apple Cinnamon Brown Betty \$17

Caramel Speculoos, Old Fashioned Oats

Pecan Crisp, Bourbon Vanilla Ice Cream

#### Fresh Berries and Cream \$17

Minimum of 10 guests | Parties fewer than 10 will be charged for 10

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests

Please contact your Catering Manager for pricing information



## Refreshment Breaks

### Morning Break \$25

Build-Your-Own Trail Mix  
Granola Bars  
Fresh Fruits and Berries  
Naked Juice Smoothies  
Vitamin Water

### Seasonal Fruit Variation \$27

A Presentation of Chef's Selection of Fresh Seasonal Fruit Consisting of:  
Whole Fruit, Dried Fruit, Fruit Juice and Seasonal Composed Dish

### Coffee and Cakes \$26

Assorted Pound Cakes  
House-Made Madeleines  
Whipped Crème Fraîche  
Seasonal Berry Compote  
Regular and Decaffeinated Coffee  
Selection of Assorted Teas

### Health Break \$27

Freshly Cut Crudités  
Green Goddess Dressing, Hummus  
Baba Ganoush  
Fresh Fruits and Berries  
Granola Bars

### Afternoon Snack Break \$26

Bags of Small Batch Potato Chips  
Bags of Popcorn  
Mixed Nuts and Sicilian Green Olives  
Granola Bars

### French Country Break \$28

Artisanal Cheeses and Charcuterie  
Cornichon Pickles  
Mustard  
Rustic Breads

### A LA CARTE BREAK ENHANCEMENTS

PRICED PER PERSON:

#### Food

Granola Bars	\$8
Sicilian Green Olives	\$3
Mixed Nuts	\$4
Freshly Popped Popcorn Station	\$18
Bags of Small Batch Potato Chips	\$5
Whole Fruit	\$5
Freshly Cut Crudités and Dips	\$18
Chocolate Brownies	\$5
Pecan Brownies	\$6
Madeleines	\$5
Macarons	\$6
House-Made Cookies	\$5

#### Beverages

Coffee, Decaffeinated Coffee or Tea (PRICE PER GALLON)	\$75
Nespresso Coffee (PRICE PER CAPSULE)	\$6
Assorted Honest Tea (PRICE PER BOTTLE)	\$7
Coca~Cola Brand Soft Drinks	\$7
San Pellegrino Sparkling Water (PRICE PER 250 ML BOTTLE)	\$5
Acqua Panna Spring Water (PRICE PER 250 ML BOTTLE)	\$5

# Reception



## Cold Canapés

Bruschetta with Tomato Concasse and Olive	\$6
Green Olive Sphere	\$7
Riviera Liguira Extra Virgin Olive Oil	
Cauliflower Mousse, Summer Truffle Salsa	\$7
Smoked Salmon Medallion	\$7
Crab Salad with Avocado	\$8
Chilled Lobster Spring Rolls	\$9
Tuna Tartare	\$8
Salmon Tartare, Wonton Cannelloni	\$8
Avocado Mousse, Pink Grapefruit	
Shrimp Cocktail	\$9
Duck Prosciutto, Cantaloupe Ball	\$7
Mission Fig	
Miniature Profiteroles with Curry-Scented Chicken	\$7

## Hot Canapés

Baby Artichoke, Tuscan Saffron Root Vegetable	\$9
Goat Cheese Gougères	\$6
Tempura Green Asparagus with Blood Orange "Maltaise"	\$6
Fried Button Mushrooms, Porcini Duxelles Tartar Sauce	\$6
Gougères with Truffle Béchamel	\$7
Truffled Arancini with Crimini Mushrooms	\$8
Miniature Crab Cakes	\$8
Shrimp Tempura with Marie Rose Sauce	\$9
Maryland Crab Rolls with Old Bay Aioli	\$9
Buckwheat Blini with Osettra Caviar	\$18
Pork Dim Sum, Green Onion, Ginger Sauce	\$8
Miniature Croque Monsieur	\$8
Mini Vol-au-Vent with Red Wine-Braised Short Ribs	\$8
Miniature Prime Beef and Shishito Pepper Brochettes	\$10
Miniature Duck Wontons with Sweet and Sour Sauce	\$8
Lamb Filet Brochette, Vadouvan Curry Red Bell Pepper	\$10

## Sweet Canapés

Caramelized White Chocolate Panna Cotta	\$7
Mango Saffron Compote, Toasted Coconut Passion Fruit Powder	
Piña Colada Puff, Speculoos Mascarpone Cream	\$5
Piña Colada Gel, Vanilla Pineapple	
Sugar Dusted Doughnut, Chocolate Cinnamon Sauce	\$5
Lemon Yuzu Meringue Tartlet	\$5
Guanaja Chocolate Orange Tartlet	\$6
Butterscotch Pudding, Peanut Butter Rice Crisps, Pear Espuma	\$6
Chocolate Lava Cake, Raspberry Cream Mint Marshmallow	\$6
Red Fruit Pavlova, Chantilly Cream	\$5
Red Fruit Marmalade, Raspberry Meringue	
Mont-Blanc, Crisp Meringue	\$7
Mascarpone Vanilla Chantilly, Chestnut Cream	
Strawberry Basil Tartlet, Basil Cream	\$6
Fresh Strawberry, Balsamic Reduction	
Red Poppy Marshmallow	
Salted Caramel Apple Conversation	\$6
Caramel Almond Cream	
Apple Vanilla Marmalade	
Sicilian Pistachio Financier, Pistachio Cream	\$6
Pistachio Powder	
Chilled Strawberry Gazpacho "Shot"	\$5
Hibiscus Raspberry Foam, Micro Green	

## RECEPTION DISPLAYS

### PRICED PER PERSON

<b>Fresh Cut Crudités</b>	\$18
Assorted, House-Made Dips	
<b>Artisanal Cheeses</b>	\$28
Chef's Selection of Fine Cheeses	
Assorted Accompaniments	
Rustic Breads	
<b>Charcuterie</b>	\$28
Chef's Selection of Charcuterie	
Assorted Pickles, Mustards	
Rustic Breads	
<b>Bison Sliders</b>	\$11
<b>Crab Cake Sliders</b>	\$11

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



## Dinner: Three Course Prix Fixe

\$127 per person

Includes Chef's Daily Amuse Bouche Trio and a choice of two appetizers, two entrees, and two desserts to be ordered onsite by your guests

### **Appetizers (CHOICE OF TWO)**

#### **Signature Roasted Tomato Soup**

Black Olive Crouton, Olive Oil  
Micro Green

#### **Risotto alla Milanese**

Saffron Risotto, Parmesan  
Micro Greens

#### **Salmon Tartare**

Avocado, Crème Fraîche, Crostini

#### **Maryland Jumbo Lump Crab Cakes**

Baby Watercress, Old Bay Aioli

#### **Caprese Salad**

Heirloom Tomatoes, Buffalo Mozzarella, Basil

### **Entrées (CHOICE OF TWO)**

#### **Seared Amish Hen Breast**

Broccolini, Spätzle, Chicken Jus

#### **Grilled King Salmon Filet**

Baby Carrots, English Pea Purée  
Cava Sauce

#### **Seared Chesapeake Sea Bass**

Tomato Pine Nut Butter  
Roasted Pearl Onions, Savory Herb Haricots Verts

#### **Martin's Prime Beef Filet**

Potato Gratin, Garden Vegetables  
Red Wine Jus

#### **Seasonal Vegetarian Entrée**

### **Desserts (CHOICE OF TWO)**

#### **Exotic Chocolate Tart**

Guanaja 70% Chocolate, Passion Fruit Crèmeux  
Toasted Coconut, Pineapple Lime Gel  
Mango Saffron Pistil Sorbet

#### **Morello Cherry Crème Brûlée**

Açaí Cranberry Espuma  
Morello Cherry Compote, Lemon Curd  
Yuzu Ice Cream

#### **Sweet Orange and Yellow Peach Chaud-Froid**

Tahitian Vanilla Cream, Caramelized Peach  
Orange Zest, Marzipan Ice Cream

#### **Fresh Mixed Berries**

Available for parties up to 25 guests

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

## Dinner: Five Course Tasting Menu



### **The Jeffersonian Menu**

**Allow our Michelin-starred culinary team, led by our Executive Chef Ralf Schlegel, to create a seasonally inspired menu for your special occasion. Our Jeffersonian menu features locally sourced ingredients and includes five courses plus an amuse bouche and intermezzo.**

**If you are interested in learning more about this offering, please contact your Catering Manager for a proposal.**

## Dinner: Design Your Own Menu



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

**Signature Roasted Tomato Soup \$18**

Black Olive Crouton, Olive Oil  
Micro Green

**Baby Arugula Salad \$19**

Grana Padano  
Red Onion-Raspberry Vinegar Jam

**Risotto alla Milanese \$25**

Saffron Risotto, Parmesan, Micro Greens

**Mushroom Tart \$23**

Potato Crust, Caraway, Thyme, Prosciutto

**Maryland Crab Bisque \$21**

Crispy Crab Rolls, Micro Shiso

**Salmon Tartare \$24**

Avocado, Crème Fraîche, Crostini

**Maryland Jumbo Lump Crab Cakes \$28**

Baby Watercress, Old Bay Aioli

**Poached New England Lobster Salad \$34**

Poached New England Lobster, Sea Buckthorn  
Sour Cream, Basil, Tomato Concasse

**Beef Brasato Ravioli Provençal \$26**

Porcini Mushrooms, Mirepoix, Parmesan

### DINNER ENHANCEMENTS

#### PRICED PER PERSON

Amuse Bouche	\$11
Intermezzo	\$7
Cheese Course	\$18
Mignardise	\$6

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

**Seared Amish Hen Breast \$53**

Broccolini, Spätzle, Chicken Jus

**Roasted Half Duck \$55**

Purple Sweet Potato Confit, Orange Endive  
Red Wine Duck Gastrique

**Seared Chesapeake Sea Bass \$53**

Tomato Pine Nut Butter  
Roasted Pearl Onions, Savory Herb Haricots Verts

**Pan Seared Maryland Flounder Filet \$53**

Thyme Roasted Zucchini, Potato Batons  
Niçoise Olive Butter

**Grilled King Salmon Filet \$55**

Baby Carrots, English Pea Purée  
Cava Sauce

**Dover Sole Filet \$68**

Squash Gnocchi, Squash Purée  
Nasturtium, Roasted Garlic Sauce

**Herb-Crusted Saddle of Lamb \$56**

Yellow Ratatouille, Potato Gratin  
Lamb Reduction

**Bison Strip Steak \$56**

Buffalo Cheese Polenta Cake, Green Asparagus  
Roasted Trumpet Mushroom, Barbecue Jus

**Martin's Prime Beef Filet \$71**

Potato Gratin, Garden Vegetables, Red Wine Jus

**Harissa Spiced Roasted Eggplant \$53**

Alphonso Mango, Sunflower Seed Cream  
Feta Cheese

**House-Made Artichoke Ravioli \$53**

Dried Tomato Jus, Sunchoke Chips

**Cauliflower 'Steak' \$53**

Swiss Chard, Tomato Pepper Ragout

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

**Caramelized White Chocolate Panna Cotta \$21**

Mango Saffron Chutney  
Passion Fruit Sorbet

**Tout Chocolat \$22**

Chocolate Lava Cake, Pot de Crème  
Cocoa Nib Ice Cream

**Bourbon Butterscotch Pudding \$22**

Cinnamon-Pecan Financier, Bourbon Raisins  
Tahitian Vanilla Ice Cream

**Morello Cherry Cobbler \$23**

Oatmeal, Cranberries  
Sicilian Pistachio Ice Cream

**Original Cheesecake \$23**

Fresh Berries, Micro Greens  
Raspberry Sorbet

**Sicilian Pistachio Crème Brûlée \$23**

Fresh Raspberries, Pistachio Cranberry Financier  
Raspberry Sorbet

**Piña Colada \$24**

Speculoos Mascarpone Puff  
Golden Pineapple Compote, Piña Colada Gel

**Greek Yogurt Ginger Blanc Mange \$25**

Pan de Gênes, Crystallized Ginger  
Sweet Orange Segments, Greek Yogurt Sorbet

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests

Please contact your Catering Manager for pricing information

## Banquet Beverages | Bar Service



### WINE SELECTION

Thomas Jefferson was one of America's first wine connoisseurs. True to his memory, our wine list contains over 1,300 labels from over fifty different vintages. The core of our list is based upon what Thomas Jefferson drank in his time and what he might enjoy if he were still alive today.

Plume restaurant at The Jefferson invites you to toast the award of its first Michelin Star with an exclusive pinot noir created by Plume by Brooks Winery in Oregon (\$76 per bottle). The wine embodies bursts of dark red fruits, such as plum and black cherries, accompanied by fresh and dry florals.

Our Wine Director is delighted to assist in finding a bottle of wine from a vintage that creates a lasting memory for your event.

#### SPARKLING

Prosecco, Italy	\$65
Cremant de Loire, France	\$65

#### CHAMPAGNE

Blanc de Blancs, Champagne NV	\$110
Brut, Champagne NV	\$125

#### WHITE

Pinot Grigio, Italy	\$65
Sauvignon Blanc, France	\$65
Chardonnay, California	\$70
Chardonnay, France	\$80

#### RED

Pinot Noir, California	\$65
Cabernet, California	\$75
Red Blend, France	\$80
Pinot Noir, France	\$80

### DELUXE BAR

Ketel One Vodka, Tanqueray Gin, Milagro Silver Tequila  
Bacardi 8 Rum, Johnny Walker Black Label Whisky  
Bulleit Bourbon, Bulleit Rye, Brisson Cognac  
Stirrings Triple Sec, Dolin Dry and Sweet Vermouth

**Mixed Drinks** \$14 each

**Assorted Beers** \$9 each

**Cocktails** \$17 each

**Coca~Cola Brand Soft Drinks** \$7 each

**Evian Bottled Water** \$9 per 750 ML

**San Pellegrino Sparkling Water** \$9 per 750 ML

### HOSTED BAR

**\$35 PER PERSON PER HOUR**

Mixed Drinks and Classic Cocktails with Deluxe Spirits

#### SOMMELIER'S WINE SELECTION:

Red Wine  
White Wine  
Sparkling Wine

#### BARTENDER'S BEER SELECTION:

Amstel Light  
Stella Artois  
Port City Ale

#### SOFT DRINK SELECTION:

Coca~Cola Brand Soft Drinks  
Evian Bottled Water  
San Pellegrino Sparkling Water

### BAR SNACKS

Mixed Nuts	\$16
Sicilian Green Olives	\$14
Buttered Popcorn	\$10
Small Batch Potato Chips	\$10
Pickled Vegetables	\$20

\$150 Fee for Beverage Attendant will be applied to all events with a Deluxe or Hosted Bar  
For information on non-alcoholic options, please contact your Catering Manager



# Terms and Conditions



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

## **Alcoholic Beverage Service**

No alcohol service shall be provided to guests who are not of legal drinking age. The Hotel reserves the right to request a valid, government-issued photo ID displaying guest's name, date of birth and signature of any persons requesting alcoholic beverages. The Hotel may discontinue alcoholic beverage service to anyone that may appear visibly intoxicated at the discretion of the Hotel. Alcohol may not be removed from the premises or transported in any public areas.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. All food is ordered for freshness, and appropriate notice is required to ensure that we have a large enough quantity to serve your group. 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 a smart television 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 guests with other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

Due to boutique size of the Hotel and kitchen, 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. Changes in event start time are subject to availability and must be confirmed by your Catering Manager. For a 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**

Menu cards will be printed by the Hotel at no additional charge.

## **Menu Selections**

To ensure 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**

Pricing for menu tastings is a la carte and menu items are subject to availability. The charge will be applied to the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage will be permitted on property for any catering functions with the exception of specialty and wedding cakes. A cake service fee of \$8.00 per person will be charged for all specialty and wedding cakes.



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## **Parking**

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

## **Package and Box Deliveries**

If a Group wishes to ship materials to the Hotel, each item must be clearly marked with the on-site contact name, Group name and arrival date. All packages sent to the Hotel are subject to a \$10.00 round trip delivery charge per package. Over-sized packages will be subject to a \$15.00 round trip delivery charge per package at the Hotel's discretion.

## **Place Cards**

Place Cards can be printed by the Hotel at a charge of \$3.00 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

## **Post-Event Food and Beverage**

Any food and beverage not consumed during the function may not be removed from the premises with the exception of specialty cakes and boxed lunches.

## **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:** Due to the cost of additional labor required and the delicate nature of our furniture, a fee will be assessed in addition to the room rental charges should the group require the removal of furniture. Please contact your Catering Manager for pricing.

**Cake Service Fee:** \$8 per person

## **Attendant Fees:**

Beverage Attendant: \$150 per attendant

Coat Check Attendant: \$150 per attendant\*

\*A Coat Check Attendant is required for parties larger than 20 guests for all events held from October 1st through April 30th.

## **Service and 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**

In order to maintain the residential feel of the Hotel, the Hotel does not display and will not allow for the display of any group signage in public places.

## **Tablesides Choice**

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert. We regret that we are unable to offer this service to parties larger than 25 guests as it will impact the efficiency of service, quality of food and overall dining experience. Please contact your Catering Manager for pricing information.