



THE JEFFERSON
WASHINGTON DC

Private Dining Menu

Toast to the finer things
in life.

Fine Dining at The Jefferson



Executive Chef Ralf Schlegel has been preparing for his role at The Jefferson since he was a young man. His parents, master trained chefs and hoteliers in Germany, had him oversee the mise-en-place for dinner at his town's fabled restaurant and hotel which was run by the family. It was here where he learned his appreciation for dishes that utilized the bounty of each season.

Today, Chef Schlegel's vision of the food and beverage program at The Jefferson is similar to what he practiced growing up: pairing the use of the finest local ingredients with technical expertise. The result is a menu that shines a light on seasonal products featuring regional producers and is ideal for any occasion.

Our catering menus are brought to you from our award-winning culinary team who create a dining experience that will surprise and delight your guests.



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

House-Made Juices:
Cucumber, Apple & Kale
Pineapple, Carrot, Orange & Ginger

Monticello Breakfast

\$49 per person

Farm Fresh 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

Fresh 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 entrées to be ordered onsite by your guests

\$50 per person

Farm Fresh Scrambled Eggs

Grilled Tomatoes, Breakfast Potatoes

Choice of Applewood-Smoked Bacon or Chicken Sausage

Scrambled Egg Whites

Grilled Tomatoes, Breakfast Potatoes

Choice of Applewood-Smoked Bacon 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

Choice of Applewood-Smoked Bacon 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: Buffet

\$60 per person



Appetizers (CHOICE OF TWO)

Fresh Fruits and Berries

Mixed Green Salad

Signature Roasted Tomato Soup

Entrées (CHOICE OF ONE)

Quiche Lorraine

Applewood-Smoked Bacon, Caramelized Onion
Gruyère

Quiche Florentine

Baby Spinach, Melted Leek, Gruyère

Assorted Crostini (CHOICE OF THREE)

Eggplant Caponata
Cherry Tomatoes & Stracciatella Cheese
Breakfast Radish & Hen Egg
Seared Tuna, Avocado & Mango
Prosciutto de Parma

Dessert (CHOICE OF ONE)

Assorted House-Made Cookies

House-Made Brownies and Blondies

Brunch Enhancements

PRICED PER PERSON

Applewood-Smoked Bacon	\$7
Pork or Chicken Sausage	\$7
Smoked Salmon with Bagels and Accompaniments	\$18

Salad Enhancements

PRICED PER PERSON

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

Beverages

PRICED PER GLASS

Mimosa	\$12
Bellini	\$12
Bloody Mary	\$13

Minimum of 10 guests | Based upon 60 minutes of continuous service

All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas | Freshly Squeezed Juices



Brunch: Three Course Prix Fixe

\$79 per person

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

Appetizers (CHOICE OF TWO)

Yogurt and Fruit

Greek Yogurt, Seasonal Berries
Wildflower Honey

Avocado Toast

Sunny Side Up Egg, Baby Radishes
Grilled Tomato, Feta
Multigrain Toast

Signature Roasted Tomato Soup

Mini Grilled Cheese and Bacon Sandwich

Caesar Salad

Romaine Lettuce, Shaved Parmesan
Hard Boiled Egg, Croutons

Entrées (CHOICE OF TWO)

Farm Fresh Scrambled Eggs

Grilled Tomatoes, Breakfast Potatoes
Choice of Applewood-Smoked Bacon or
Chicken Sausage

Eggs Benedict

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

Silver Dollar Pancakes

Coconut Pancakes, Whipped Coconut Milk
Choice of Applewood-Smoked Bacon 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

Martin's Farm Sirloin Burger

Cheddar Cheese, Avocado
Choice of French Fries or Salad

Desserts (CHOICE OF TWO)

Yellow Peach Cobbler

Old Fashioned Oats, Almond Crisp
Custard Ice Cream

Lemon Meringue Cheesecake

Fresh Raspberries

Everything Chocolate

Warm Molten Lava Cake, Pot de Crème
Chocolate Sorbet

Fresh Berries and Cream

Available for parties up to 25 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

Roast Beef on Demi Baguette

Salsa Rossa, Arugula

Italian Bistro Ham on Sourdough

Cheddar, 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

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

Heirloom Tomato Salad

Buffalo Mozzarella, Basil

Dessert

House-Made Brownies and Blondies

Lunch Enhancements

PRICED PER PERSON

Whole Fruit \$5

Buffet Platters

Mediterranean Antipasti \$15

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

Artisanal Cheese \$28

Chef's Selection of Fine Cheeses
Assorted Accompaniments
Rustic Breads

Charcuterie \$28

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

Fresh Fruits and Berries \$11

Bags of Small Batch Potato Chips \$5

House-Made Cookies \$5

House-Made Brownies \$5

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

Heirloom Tomato Salad

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
Aioli, 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

Virginian Prime Beef Filet
Straw Potatoes, Watercress, Natural Jus

Dessert (CHOICE OF ONE)

Maryland Smith Island Cake
Chocolate Sponge, Dark Chocolate Ganache
Bourbon Cream

Virginian Blackberry Fritters
Lemon Curd

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 \$16

Warm Goat Cheese Crostini

Seasonally Inspired Soup \$16

Chef's Seasonal Garnish

Caesar Salad \$16

Romaine Lettuce, Shaved Parmesan
Hard Boiled Egg, Croutons

Heirloom Tomato Salad \$16

Buffalo Mozzarella, Basil

Endive Salad \$18

Green Beans, Grapes, Apples, Brie de Meaux
Walnuts, Balsamic-Shallot Dressing

Baby Salad Hearts \$16

Shaved Seasonal Vegetables, Soft Herbs
Verjus Dressing

Salmon Tartare \$19

Chives, Gold Tobiko, Avocado Mousse
Crème Fraîche

Jumbo Lump Crab Salad \$21

Avocado Vinaigrette, Crostini

Maryland Jumbo Lump Crab Cake \$21

Baby Watercress, Old Bay Aioli

Entrées (PRE-SELECTED CHOICE OF ONE)

Roasted Amish Hen Breast \$44

Vichy Carrots, Spätzle, Mushroom Gravy

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 \$59

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)

Seasonal Cobbler \$17

Old Fashioned Oats, Almond Crisp
Custard Ice Cream

Strawberry Shortcake \$17

Mousse Fromage Blanc, Fresh Strawberries
Micro Mint

Lemon Meringue Cheesecake \$17

Fresh Raspberries

Classic Carrot Cake \$17

Cream Cheese Frosting
Pineapple-Rum Raisins

Southern Pecan Pie \$17

Bourbon Ice Cream

Everything Chocolate \$17

Warm Molten Lava Cake, Pot de Crème
Chocolate Sorbet

Fresh Berries and Cream \$17

Salad Enhancements

PRICED PER PERSON

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

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, entrée and dessert for parties of up to 25 guests

Please contact your Catering Manager for pricing information

Boxed Lunches

SANDWICH BOXED LUNCH \$55 per person

Sandwich (PRE-SELECTED CHOICE OF ONE)

Turkey Club

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

Roast Beef on Demi Baguette

Salsa Rossa, Arugula

Caprese on Focaccia

Tomato Filet, Basil, Pesto, Mozzarella

Roasted Vegetable Wrap

Rosemary Infused Oil, Hummus

Sides

Seasonal Whole Fruit

Individual Bag of Small Batch Potato Chips

Dessert

House-Made Cookies

SALAD BOXED LUNCH \$55 per person

Salad (PRE-SELECTED CHOICE OF ONE)

Caesar Salad

Romaine Lettuce, Shaved Parmesan
Hard Boiled Egg, Croutons

Cobb Salad

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

Mixed Green Salad

Shaved Seasonal Vegetables, Soft Herbs
Verjus Dressing

Sides

Seasonal Whole Fruit


Artisan Bread

Dessert

House-Made Cookies

Boxed Lunch Enhancements

PRICED PER PERSON



Grilled Chicken (FOR SALAD)	\$9
Granola Bar	\$8
Bag of Small Batch Potato Chips	\$5
House-Made Cookies	\$9
Coca~Cola Brand Soft Drink	\$7

All boxed lunches include an individual bottle of Fiji still water
All items are individually wrapped and presented with disposable flatware and napkins

Suite Buffets



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

Deli Lunch Buffet

\$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

Roast Beef on Demi Baguette

Salsa Rossa, Arugula

Italian Bistro Ham on Sourdough

Cheddar, 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

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

Heirloom Tomato Salad

Buffalo Mozzarella, Basil

Dessert

House-Made Brownies and Blondies

Refreshment Breaks

Morning Break \$25

Build-Your-Own Trail Mix
 Granola Bars
 Fresh Fruits and Berries
 Apple Juice
 Cranberry Juice

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

For questions regarding food allergies and dietary restrictions, please contact your catering manager.

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
Artisanal Cheeses	\$28
Whole Fruit	\$5
Fresh Fruits and Berries	\$11
Freshly Cut Crudités and Dips	\$18
Chocolate Brownies	\$5
Pecan Brownies	\$6
Madeleines	\$5
Assorted Macarons	\$6
House-Made Cookies	\$5

Beverages

Coffee, Decaffeinated Coffee or Tea (PRICE PER GALLON)	\$85
Nespresso Coffee (PRICE PER CAPSULE)	\$7
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

Afternoon Tea

\$65 per person



Beverages

Includes a selection of four Damman Frères loose leaf teas to be ordered onsite by your guests, as well as one glass of sparkling wine or sparkling water per person.

Earl Grey

Subtle Marriage of Black Teas, Silver Tips
Flower Petals and Bergamot Oil

Quatre Fruits Rouges

Blend of Black Teas Flavored with Essences of
Cherry, Strawberry, Raspberry and Red Currant

Vert Menthe

Blend of Chinese Gunpowder Green Tea
Mint Leaves and Natural Mint Flavor

Chamomile

Mild, Slightly Fruity Infusion Made from the
Fragrant White Chamomile Flower

Hand-Crafted Tea Sandwiches

Pre-selected choice of four varieties, served family style

Eggplant Caponata

Seared Tuna, Avocado & Mango

Cherry Tomatoes & Stracciatella

Prosciutto de Parma

Breakfast Radish & Hen Egg

Miniature Pastries & Scones

Pre-selected choice of four varieties, served family style. Includes sugar & cinnamon pecan scones served with lemon curd, Devon cream and fresh fruit preserves.

Green Apple Pavlova, Blanc Mange Maple Syrup Pearls, Meringue

Red Fruit Tartlets with Raspberry Marshmallow

Meyer Lemon Meringue Cheesecake

Warm Cinnamon Doughnuts

Pistachio Petit Gateau, Red Fruit Jelly

Caramel Pecan Pie

Molten Chocolate Lava Cake

Afternoon Tea Enhancements

Additional Tea Sandwiches

(PRICE PER PERSON)

\$6

Additional Pastries

(PRICE PER PERSON)

\$10

Additional Scones

(PRICE PER PERSON)

\$6

Evian Bottled Water (PRICE PER 750 ML)

\$9

San Pellegrino Sparkling Water

(PRICE PER 750 ML)

\$9

Sparkling Wine (PRICE PER BOTTLE)

\$65

Upgrade Sparkling Wine to Champagne

\$10

Mimosa (PRICE PER GLASS)

\$12

Bellini (PRICE PER GLASS)

\$12

Bloody Mary (PRICE PER GLASS)

\$13

Bedford Bellini Mocktail (PRICE PER GLASS)

\$13

Martha's Mule Mocktail (PRICE PER GLASS)

\$13

Pricing is based on upgrading the included glass per person. Additional Champagne may be added by the bottle.

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

Reception



Cold Canapés	
Bruschetta with Tomato Concasse and Olive	\$6
Green Olive Sphere Riviera Liguira Extra Virgin Olive Oil	\$7
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 Avocado Mousse, Pink Grapefruit	\$8
Shrimp Cocktail	\$9
Duck Prosciutto, Cantaloupe Ball Mission Fig	\$7
Miniature Profiteroles with Curry-Scented Chicken	\$7

Reception Displays	
PRICED PER PERSON	
Fresh Cut Crudités Assorted, House-Made Dips	\$18
Artisanal Cheeses Chef's Selection of Fine Cheeses Assorted Accompaniments Rustic Breads	\$28
Charcuterie Chef's Selection of Charcuterie Assorted Pickles, Mustards Rustic Breads	\$28
Bison Sliders	\$11
Crab Cake Sliders	\$11

Hot Canapés	
Baby Artichoke, Tuscan Saffron Root Vegetable	\$9
Goat Cheese Gougères	\$6
Tempura Green Beans 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 Ossetra Caviar	\$18
Pork Dim Sum, Green Onion, Ginger Sauce	\$8
Miniature Croque Monsieur	\$8
Miniature Beef Rossini Empanadas	\$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	
Vanilla Panna Cotta Pineapple Tonka Marmalade, Speculoos Powder	\$7
Mascarpone Cream Puffs	\$6
Sugar Dusted Doughnuts, Chocolate Sauce	\$5
Lemon Meringue Cheesecake	\$6
Chocolate Pot de Crème, Bitter Orange Chocolate Powder	\$7
Butterscotch Pudding, Bourbon Raisins Pear Froth	\$7
Molten Chocolate Lava Cake Fresh Raspberries, Vanilla Cream	\$6
Green Apple Pavlova, Frozen Pecan Crispy Meringue	\$5
Seasonal Fruit Tartlet, Lemon Curd	\$6
Chilled Strawberry Gazpacho, Basil Granita	\$6
Yellow Peach Cobbler, Old Fashioned Oats	\$6
Tahitian Vanilla Custard, Caramelized Bananas Rum Raisins	\$7
Classic Carrot Cake, Cream Cheese Frosting	\$6

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

Dinner: Buffet

\$105 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

Simply Green Salad

Field Greens, Green Goddess Dressing

Heirloom Tomato Salad

Buffalo Mozzarella, Basil

Butter Lettuce Salad

Caramelized Walnuts, Gorgonzola
Lemon Vinaigrette

Entrées (CHOICE OF TWO)

Seared Salmon Filet

Baby Spinach, Almond Brown Butter

Roasted Striped Bass

Steamed Asparagus, Lemon Beurre Blanc

Roasted Chicken Breast

Rainbow Vichy Carrots, Gnocchi à la Parisienne
Chicken Jus

Heritage Pork Tenderloin

Champignons à la Crème, Spätzle, Pork Jus

Grilled NY Strip (\$5 SUPPLEMENT)

Rosemary Potatoes, Green Beans
Cognac Veal Sauce

Globe Artichoke

Tuscan Saffron Root Vegetables
Bibb Lettuce Jus

Vegetable Ratatouille Gratin

Caramelized Feta, Baguette Crostini

Dessert (CHOICE OF ONE)

Chef's Selection of Miniature Pastries
Assorted House-Made Cookies
House-Made Brownies and Blondies

Dinner Enhancements

PRICED PER PERSON

Mediterranean Antipasti

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

\$15

Artisanal Cheese

Chef's Selection of Fine Cheeses
Assorted Accompaniments
Rustic Breads

\$28

Charcuterie

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

\$28

Salad Enhancements

PRICED PER PERSON

Grilled Chicken

\$9

Poached Shrimp

\$11

Grilled Salmon

\$11

Poached Lobster

\$13

NY Strip

\$13

Minimum of 15 guests | Parties fewer than 15 guests will be charged for 15 | Based upon 60 minutes of continuous service
All buffet options include: Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas



Dinner: Three Course Prix Fixe

\$127 per person

Includes a choice of two appetizers, two entrées, 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

Heirloom Tomato Salad
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)

Tahitian Vanilla Crème Brûlée
Rum Raisins and Bananas
Speculoos Chocolate Bark

Seasonal Cobbler
Old Fashioned Oats, Almond Crisp
Vanilla Ice Cream

Lemon Meringue Cheesecake
Graham Crumb, Lemon Cream Cheese
Tayberry Sorbet

Everything Chocolate
Warm Molten Chocolate Cake, Pot de Crème
Chocolate Sorbet

Fresh Mixed Berries

Dinner Enhancements

PRICED PER PERSON

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

Available for parties up to 25 guests

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



Dinner: Spring Four Course Prix Fixe

\$149 per person

Includes a choice of two appetizers, two salads, two entrées, and two desserts to be ordered onsite by your guests

Appetizers

Mushroom Cream Soup

Fried Shiitake, Green Onion

Oyster Gratin

Baby Spinach, English Pea Shoots, Salmon Roe
Pumpernickel Crouton, Old Bay Hollandaise

Entrées

New York Strip Steak

Spring Vegetables, Morel Mushroom

Dorade Royale Filet

Baked Potato and Leek Tart
Vichyssoise Sauce

Salads

White Asparagus Salad

Mâche, Slow Cooked Hen Egg
Pickled Ramp Vinaigrette

Waldorf Salad

Apple, Celery, Celeriac
Black Preserved Walnuts

Desserts

Meyer Lemon Blueberry Sablé

Lavender Frozen Marshmallow
Lemon Curd, Tahitian Vanilla Ice Cream

Exotic Baked Alaska

Saffron Mango Chutney, Toasted Coconut
Passion Fruit Emulsion

Available for parties up to 25 guests

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



Dinner: Summer Four Course Prix Fixe

\$149 per person

Includes a choice of two appetizers, two salads, two entrées, and two desserts to be ordered onsite by your guests

Appetizers

Gazpacho

Mie de Pan, Radish, Avocado, Smoked Olive Oil

Seared Diver Scallop

Red Beet Gnocchi, Wasabi Oil

Entrées

Prime Beef Filet

Barbecue Spice, Green Beans, Barbecue Vegetables
Corn Soufflé, Barbecue Jus

Roasted Chesapeake Rockfish

Grilled Asparagus, Angel Hair Vegetables
Romesco Sauce

Salads

Heirloom Tomato Salad

Bocconcini Mozzarella, Olive Crostini

Zucchini & Summer Squash

Green Olives, Toma della Rocca
Fried Squash Blossom
Thyme-Tomato Concasse Vinaigrette

Desserts

Honey Marzipan Croustillant

Apricot Caviar, Pine Nuts, Bee Pollen
Rosemary Ice Cream

Strawberry Shortcake

Fromage Blanc Mange, Fresh Basil
Strawberry Sorbet

Available for parties up to 25 guests

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



Dinner: Fall Four Course Prix Fixe

\$149 per person

Includes a choice of two appetizers, two salads, two entrées, and two desserts to be ordered onsite by your guests

Appetizers

Fairytale Pumpkin Soup

Confit of Pumpkin, Roasted Pumpkin Seeds
Pumpkin Seed Oil, Venison Bresaola

Smoked Salmon Carpaccio

Red Onion Jam, Salt Capers
Micro Herbs, Bagel Chip

Entrées

Duck Breast Quatre Epices

Pomegranate Sauce, Sweet Potato
Swiss Chard

Madai Sea Bream Filet

Truffled Cauliflower Purée, Crispy Sunchoke
Granny Smith Apple, Toasted Rice Vinegar Gastrique

Salads

Baby Beet Salad

Preserved Black Walnuts
Watercress, Citrus & Espelette Emulsion

Fields Green Salad

Port Wine Poached Pear
Sottocenere Truffled Goat Cheese
Caramelized Walnuts, Verjus Vinaigrette

Desserts

Red Kuri Pumpkin Pie

Gingerbread, Cinnamon Cream
Caramel Popcorn

Hazelnut Blackberry Petit Gâteau

Dried Fruits and Nuts, Cranberries
Licorice Crémeux

Available for parties up to 25 guests

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



Dinner: Winter Four Course Prix Fixe

\$149 per person

Includes a choice of two appetizers, two salads, two entrées, and two desserts to be ordered onsite by your guests

Appetizers

Cauliflower Velouté

Curried Pink Shrimp Ravioli

Pumpkin Seed Fried Chicken

French Mâche, Potato Dressing
Pumpkin Seed Oil

Entrées

Martin's Prime Beef Filet

Black Salsify, Hazelnut
Creamed Truffle Jus

Dover Sole Filet

Butternut Squash, Raz el Hanout
Hazelnut Foam

Salads

Salsify and Nashi Pear Salad

Chia Seed Cracker, Goat's Milk Yogurt
Crystal Lettuce

Baby Arugula Salad

Confit of Winter Pumpkin, Chinese Lettuce
Dried Cranberry Dressing

Desserts

Sea Salt Caramel Coffee Tart

Speculoos Powder, Blood Orange Gelée
Pomegranate, Bourbon Ice Cream

Exotic Chocolate Bar

Banana Bread, Milk Chocolate Tonka Crémeux
Rum Raisins, Mango Sorbet

Available for parties up to 25 guests

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

Dinner: Five Course Tasting Menu



The Jeffersonian Menu

SAMPLE WINTER DISHES

Chef's Daily Amuse Bouche Trio

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Red & White Endive Salad

Amish Beet Puzzle Piece, Orange Gin Marinade
Pine Nuts, Maple Syrup, Medjool Dates
Lassalle, "Preference," Brut, Champagne NV

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Maine Lobster Tagliatelle

Fall Crop Parisian Vegetables, Lobster Roe Butter Sauce
Flowers, Chardonnay, Sonoma Coast, California 2016

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Chesapeake Bay Sea Trout Filet

Lemon Caper Sugo, Herbs, Dill Potato
Alphonse Mellot, "La Moussiere," Sancerre, France 2017

• • •

Intermezzo

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Seared Venison Rack Chop

Roasted Sunchoke, Baby Kale, Matcha Green Tea
Winter Truffles, Venison Reduction
Chateau L'Eveche, Saint-Emilion Grand Cru, France 2010

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Pre-Dessert

• • •

Whipped Pear Cheesecake

Red Currant Sorbet, Ginger Tea Meringue, Kataifi
Royal Tokaji Co., 5 Puttonyos, Tokaj, Hungary 2013

Tasting Menu \$170 | Tasting Menu and Wine Pairing \$270

Tasting Menus are available Tuesday through Saturday evenings
Dishes listed are a sample and are subject to seasonal availability
Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup



A Suite Gathering

\$299 per person

Includes Waterford Damask linen & two floral arrangements

Passed Canapés

Manchego Croquettas with Thyme Onion Jam
Orchard Point Oysters on the Half Shell with Cocktail Sauce
Mini Beef and Shishito Pepper Brochettes

Appetizer

Truffle Risotto

Vacche Rosse Parmesan, Micro Green

Entrées (Tableside Choice)

Seared King Salmon Filet

Caper Lemon Butter Sauce, Dill Pee Wee Potatoes
Baked Globe Artichoke Heart

Lobster "Gratine"

Parisienne Root Vegetable, Nantua Sauce

Martin's Beef Filet

Bone Marrow Gnocchi, Morel Mushrooms, English Peas

Dessert

Everything Chocolate

Cocoa 70% Crunch Bar, Gianduja Noir Chantilly

Beverages

Pol Roger, "Reserve," Brut, Champagne NV
Flowers, Chardonnay, Sonoma Coast, CA 2016
Paul Hobbs, "Crossbarn," Cabernet Sauvignon, Sonoma Coast, CA 2015
Evian Bottled Water
San Pellegrino Sparkling Bottled Water
Regular and Decaffeinated Coffee, Assorted Teas

Dine with monumental views of the nation's capital as your backdrop in our Presidential Suite. Ideal for business dinners or social affairs for up to 10, this special package includes passed canapés, a customizable three course dinner prepared by our Michelin starred kitchen led by Chef Ralf Schlegel, and beverages and wines selected by our Sommelier.

Enjoy cocktails and canapés overlooking 16th Street and the Washington Monument before being seated for dinner in the suite's elegant dining room. From upgraded linen to personalized floral arrangements, all you have to do is curate your guest list; our team will handle the rest.

Maximum of 10 guests

Menu can be customized through your Catering Manager with the approval of the Executive Chef | Additional charges may apply

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

Seared Duck Breast \$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)

Tahitian Vanilla Pot de Crème \$21
Caramelized Bananas, Speculoos
Mango Sorbet

Honey Marzipan Croustillant \$25
Orange Caviar, Pine Nuts, Bee Pollen
Rice Pudding Ice Cream

Yellow Peach Cobbler \$23
Old Fashioned Oats, Almond Crisp
Vanilla Ice Cream

Lemon Meringue Cheesecake \$23
Graham Crumb, Lemon Cream Cheese
Tayberry Sorbet

Southern Pecan Pie \$24
Bourbon Ice Cream

Classic Carrot Cake \$23
Cream Cheese Frosting
Pineapple-Rum Raisins

Bourbon Butterscotch Pudding \$22
Cinnamon Pecan Financier, Bourbon Raisins
Tahitian Vanilla Ice Cream

Everything Chocolate \$22
Warm Molten Lava Cake, Pot de Crème
Chocolate Sorbet

Fresh Berries and Cream \$21

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

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

Please contact your Catering Manager for pricing information

Dinner: Duo Plate Entrées



Pennsylvania Veal Strip, Seared Scallop \$84

Parsnip Purée, Wilted Spinach
Tomato-Veal Jus

Amish Hen Breast, Maryland Crab Cake \$84

Creamy Polenta, Broccoli Florets
Toasted Almonds, Chicken Reduction

Petite Prime Filet, Half Butter-Poached Maine Lobster \$91

Duchess Potatoes, Grilled Asparagus
Sauce Choron

Dinner Enhancements

PRICED PER PERSON

Amuse Bouche \$11

Intermezzo \$7

Cheese Course \$18

Mignardise \$6

Specialty Cakes

\$16 per person



Black and White Forest

Chocolate Cake, Chantilly Cream, Kirsch, Sour Cherry, Chocolate Shavings

Opera

Almond Sponge, Sumatra Coffee Syrup, Chocolate Ganache, Coffee Buttercream

Royal Chocolate

Almond Success Cake, Cara Crakine, Tropicana 70% Chocolate Mousse

Exotica

Coconut White Chocolate Cake, Passion Fruit Mango Gel, Pineapple Compote, Tahitian Vanilla Mousse

Bourbon

Vanilla Sponge, Peanut Butter with Rice Crisps, Pear and Vanilla, Butterscotch Crèmeux

Pistachio Strawberry Saint-Honoré

Sicilian Pistachio Sablé Breton, Strawberry Puffs, Strawberry Marmalade, Pistachio Crème

Cardinal

Lemon Yuzu Cake, Cranberry Açai Crèmeux, Opalis Chocolate Mousse

Frozen Vacherin (Gluten-Free)

Crisp Meringue, Chantilly Cream, Vanilla and Raspberry Ice Cream

Design Your Own

Please contact your Catering Manager regarding custom cakes.



Wedding Package

Food Only: \$140 | Food & Sommelier's Choice of Wine: \$225 | Food & 3 Hour Full Bar: \$250

Passed Canapes (PRE-SELECTED CHOICE OF THREE)

- Bruschetta with Tomato Marmalade
- Gougères with Truffled Bèchamel
- Smoked Salmon Medallions
- Miniature Crab Cakes
- Miniature Duck Wontons with Sweet & Sour Sauce
- Mini Beef Rossini Empanadas

Appetizers (PRE-SELECTED CHOICE OF ONE)

- Baby Arugula Salad**
Grana Padano, Red Onion-Raspberry Vinegar Jam
- Mushroom Tart**
Potato Crust, Caraway, Thyme, Prosciutto
- Salmon Tartare**
Avocado, Crème Fraîche, Crostini
- Maryland Crab Bisque**
Crispy Crab Rolls, Micro Shiso

Entrées (PRE-SELECTED CHOICE OF ONE)

- Seared Amish Hen Breast**
Broccolini, Spätzle, Chicken Jus
- Seared Chesapeake Sea Bass**
Tomato Pine Nut Butter
Savory Herb Haricots Verts
Roasted Pearl Onions
- Grilled King Salmon Filet**
Baby Carrots, English Pea Purée
Cava Sauce
- Filet of Prime Beef**
Potato Gratin, Garden Vegetables
Red Wine Jus
- House-Made Artichoke Ravioli**
Dried Tomato Jus, Sunchoke Chips
- Cauliflower "Steak"**
Swiss Chard, Tomato Pepper Ragout

Wedding Cake

- Vanilla Sponge
- Tahitian Vanilla Buttercream
- Chef's Choice of Decoration*

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

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

Please contact your Catering Manager for pricing information

Children's Menu



Appetizers

Roasted Tomato Soup \$12
Mini Grilled Cheese with Bacon

Kids Crudité \$12
Vegetable Sticks with Ranch Dressing

Entrées

Grilled Cheese Sandwich \$15
Choice of French Fries or Salad

Peanut Butter and Jelly Sandwich \$15
Sourdough, Choice of: French Fries or Salad

Chicken Tenders \$15
Choice of French Fries or Salad

Penne Pasta \$18
Choice of Tomato Sauce or Butter and Cheese

Kids Mac and Cheese \$18

Roasted Chicken Breast \$24
Mashed Potatoes

Mini Burgers \$22
Choice of French Fries or Salad

Desserts

Fresh Strawberries \$8

Cookies and Milk \$8

Chef's Selection of Ice Cream \$8

Chilled Yogurt with Berries \$8

Includes Rustic Country Breads and Butter
For guests up to 12 years old

Beverages



WINE SELECTION

SPARKLING

Adami, "Col Credas," Prosecco Superiore, Valdobbiadine, Italy 2017 \$65

CHAMPAGNE

Voirin-Jumel, Blanc de Blancs, Champagne NV \$110

J. Lassalle, "Preference," Brut, Champagne NV \$125

Pol Roger, "Reserve," Brut, Champagne NV \$150

WHITE

Maculan, Pino & Toi, Vineto, Italy 2017 \$65

Domaine Raffaitin-Planchon, Sauvignon Blanc, Sancerre, France 2017 \$65

Hartford Court, Chardonnay, Russian River Valley, CA 2016 \$70

Jean Chartron, "Montmorin," Chardonnay, Rully, Burgundy, France 2016 \$80

Alphonse Mellot, "La Moussiere," Sauvignon Blanc, Sancerre, France 2017 \$90

Antinori, "Cervaro," Chardonnay Blend, Umbria, Italy 2015 \$100

Flowers, Chardonnay, Sonoma Coast, CA 2016 \$125

RED

Knuttel Family Vineyards, "Bill's Hidden Track," Pinot Noir, Sonoma Coast, CA 2015 \$65

Bookwalter, "Readers," Cabernet Sauvignon, Columbia Valley, WA 2014 \$65

Chateau des Joualles, Bordeaux Superieur, France 2010 \$70

Justin, Cabernet, Paso Robles, CA 2016 \$75

Brooks, "The Jefferson Cuvée," Pinot Noir, Willamette Valley, OR 2016 \$76

Chateau Simian, Rhone Blend, Chateauneuf-du-Pape, France 2013 \$80

Burgess Cellars, Cabernet Sauvignon, Napa Valley, CA 2011 \$90

Sleight of Hand, "The Conjuror," Cabernet Franc, Columbia Valley, WA 2016 \$90

Paul Hobbs, "Crossbarn," Cabernet Sauvignon, Sonoma Coast, CA 2015 \$120

Flowers, Pinot Noir, Sonoma Coast, CA 2016 \$130

Domaine Chapelle, "Morgeot," Chassagne-Montrachet 1er Cru, Burgundy, France 2015 \$140

DELUXE BAR

Grey Goose Vodka, Tanqueray Gin

Milagro Silver Tequila, Bacardi 8 Rum

Johnny Walker Black Label Whisky

Bulleit Bourbon, Bulleit Rye, Stirrings Triple Sec

Dolin Dry and Sweet Vermouth

Mixed Drinks \$15 each

Assorted Domestic & Imported 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

Hourly Package with Sommelier's Choice of Wine
\$35 PER PERSON

\$150 Fee for Beverage Attendant will be applied to all events with a Deluxe Bar or Deluxe Bar Hourly Package

Specific beverages listed are subject to availability

For information on non-alcoholic options, please contact your Catering Manager

Audio/Visual Services



Smart Television	COMPLIMENTARY
Wireless Internet	COMPLIMENTARY
Easel	\$35 PER EACH
Wireless Presenter with Laser Pointer	\$125 PER EACH
Bluetooth Enabled Speaker	\$85 PER EACH
Adaptor for House Speakers	\$85 PER EACH
Flip Chart with Pad and Markers	\$85 PER EACH
Dry Erase Board with Markers	\$85 PER EACH
Polycom Phone	\$125 PER EACH
Podium	\$85 PER EACH
Wireless Handheld Microphone	\$300 PER EACH
Laptop	\$225 PER EACH
LED Uplight	\$100 PER EACH

Please contact your Catering Manager for a quote for other services

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.

Parking

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

Terms and Conditions



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.

Printing Services

The Hotel is happy to assist with printing of 8.5x11" materials for your event. The first 50 pages are complimentary; additional pages will be billed to your master account at \$0.10 per page.

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.

Tableside 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.

Prices valid through February 28, 2022