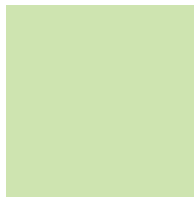


# Breakfast



## Buffet Breakfast

### The Kennedy Breakfast Buffet

\$21.95 per person

Assorted muffins and Danish pastries  
Sliced fruit platter  
Butter, preserves and cream cheese

### The Georgetown Breakfast Buffet

\$23.95 per person

Sliced seasonal fresh fruit and berries  
Assorted fruit yogurt

A fresh bakery selection:

- Assorted muffins
- Nut breads and buttery croissants
- Assorted bagels
- Danish pastries

Butter, preserves, and cream cheese

### The Independence Paninis Sandwich Buffet

\$22.95 per person

Assorted scones and Pain au Chocolate  
Seasonal assorted sliced fruit

Assorted breakfast paninis to include:

- Bacon, egg and cheese panini
- Ham, egg and cheese panini
- Tomato, turkey sausage and cheese panini

Cereal and granola bars

### The Capitol Breakfast Buffet

\$25.95 per person

Scrambled eggs with shredded cheddar cheese  
Home-style grits  
French toast with hot syrup  
Bacon strips  
Link sausage  
Potato and onion hash browns  
Fresh sliced fruit with berries  
Assorted baked breakfast pastries  
Assorted cereals with milk  
Assorted yogurt

### The Sandwich Breakfast on the Run

\$23.95 per Person

Assorted muffins and Danish pastries  
Sliced fruit platter

Assorted breakfast sandwiches to include:

- Bacon, egg and cheese on a biscuit
- Sausage, egg and cheese on a bagel
- Egg, ham, spinach and cheese on croissant

Butter, preserves, and cream cheese

## Plated Breakfast

### The White House Breakfast

\$22.95 per person

Seasonal fresh fruit cup  
Fluffy scrambled eggs with sautéed mushrooms and onions  
Smoked bacon  
Sausage links  
Hash brown potatoes  
Fresh breakfast pastry with butter and preserves

### The Congressional Breakfast

\$23.95 per person

Seasonal fresh fruit cup  
Fluffy scrambled eggs with sautéed mushrooms and onions  
Apple filled pancakes served with warm maple syrup  
Crisp bacon  
Grilled sausage links  
Hash brown potatoes  
Fresh breakfast pastry with butter and preserves

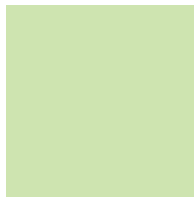
### The Presidential Breakfast

\$24.95 per person

Seasonal fresh fruit cup  
Fluffy scrambled eggs with sautéed mushrooms and onions  
Fruit filled pancakes served with warm maple syrup  
Crisp bacon  
Grilled turkey sausage links  
Hash brown potatoes  
Buttered grits  
Fresh breakfast pastry with butter and preserves

All buffets of less than 25 guests are subject to a \$150.00 buffet surcharge. All breakfasts include assorted chilled juices (orange, apple, grapefruit, cranberry, and tomato) and a coffee station featuring Starbucks® regular and decaffeinated coffee, as well as assorted regular and herbal hot teas.

# Breakfast



## Omelet Station

\$10.95 per person

Omelets prepared with fresh eggs, Eggbeaters,<sup>®</sup> and egg whites  
Mushrooms, peppers, onions  
Tomatoes, chopped ham, green onions, salsa  
Shredded cheddar and jack cheese

Requires one attendant — \$125.00 per 50 guests

## Belgian Waffle Station

\$11.95 per person

Custom prepared Belgian waffles  
Maple syrup  
Creamy butter and whipped cream made to order  
Fresh strawberries  
Warm blueberry sauce  
Chocolate chips  
Roasted pecans  
Powdered sugar

Requires one attendant — \$125.00 per 50 guests

## À la Carte

### Beverages

Milk – ½ pints (whole, low fat, skim, or chocolate)	\$3.95 each
Breakfast juices	\$30.00 per carafe
Starbucks <sup>®</sup> gourmet regular and decaf coffee	\$5.95 per person
Assorted soft drinks	\$3.00 each
Bottled juices	\$3.75 each
Iced tea	\$24.00 per gallon
Bottled water	\$4.95 each
Fruit punch and Lemonade	\$24.00 per gallon
Energy drinks	\$4.95 per person

### Baked Goods

Freshly baked muffins, croissants, breakfast breads	\$38.00 per dozen
Freshly baked bagels with cream cheese	\$36.00 per dozen
Krispy Kreme <sup>®</sup> donuts	\$33.00 per dozen
Chocolate brownies	\$38.00 per dozen
Freshly baked cookies	\$38.00 per dozen
Scones	\$36.00 per dozen

### Snacks

Assorted cold cereals with milk	\$4.95 per person
Fresh fruit kabobs	\$6.95 per person
Sliced seasonal fresh fruit	\$6.95 per person
Fresh whole fruit	\$2.50 each
Individual assorted yogurt	\$3.50 each
Pretzels, potato chips, tortilla chips	\$18.00 per pound
Mixed nuts	\$23.00 per pound
Guacamole, salsa, French onion, garlic and jalapeño dips	\$18.00 per pint
Assorted ice cream novelties	\$5.50 each
Energy bars and granola bars	\$9.95 each

# Breaks



## The C Street All-Day Break Package

\$29.95 per person

**Morning:** Assorted chilled juices, assorted muffins, Danish pastries, mini bagels, breakfast pastries, sliced fruit platter, butter, preserves and cream cheese. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, and bottled water.

**Mid-morning:** Refresh of coffee and hot teas.

**Afternoon:** Assorted cookies, brownies, assorted sodas and bottled water.

## The Northeast Coffee Break Package

\$20.95 per person

Freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

## The Northwest Afternoon Coffee Break Package

\$19.95 per person

Freshly baked cookies and brownies.

Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water, freshly baked cookies and brownies.

## The Southwest Mid-Afternoon Coffee Break Package

\$19.95 per person

Individually bagged chips, pretzels, and popcorn. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

## The Fitness Break Package

\$22.95 per person

Power Bars® and protein bars, sliced fresh fruit, and assorted yogurt. Served with freshly brewed regular and decaffeinated Starbucks® coffee, Starbucks Double Shots, Red Bull® energy drinks, iced tea, and bottled water.

## National Park Break Package

\$21.95 per person

Stadium-style corn dogs, mini burgers, fried pickles, and cheese-filled jumbo pretzels. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

## The Gourmet Ice Cream Break Package

\$19.95 per person

Assorted Dove® bars, assorted Giffords® bars, assorted soft drinks, freshly brewed regular and decaffeinated Starbucks® coffee, and iced tea and iced coffee.

## Sugar Break Package

\$20.95 per person

Freshly baked cookies and brownies, assorted dessert bars, Skittles®, Reese's Mini Peanut Butter Cups®, popcorn, and Cracker Jacks.® Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and iced tea and iced coffee.

## Pizza Party Break Package

\$20.00 per package

Who can resist a Pizza Hut® pizza when it's served fresh and piping hot? You get one (1) 12-inch pizza (8 slices) with your choice of either cheese, Veggie Lovers®, pepperoni or Supreme Pizza Hut® pizza and a pitcher of soda (your choice of either Coke,® Diet Coke® or Sprite®).  
*One package serves 3-4 people.*

# Boxed Lunches



## **Ham and Swiss**

\$21.95 per person

Ham and Swiss cheese on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, Oreo® cookies, and choice of soda.

## **Smoked Turkey and Havarti**

\$20.95 per person

Smoked turkey and havarti cheese on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, Oreo® cookies, and choice of soda.

## **Dill Tuna Salad**

\$21.95 per person

Tuna salad on a kaiser roll with lettuce and sliced tomato, with mayonnaise packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, oatmeal cookie, and choice of soda.

## **Lemon Herb Marinated Chicken**

\$21.95 per person

Grilled breast of chicken served on a kaiser roll with lettuce and sliced tomato, with mayonnaise, mustard and salad dressing packets served on the side. Accompanied by whole fresh fruit, potato chips, potato salad, oatmeal cookie, and choice of soda.

## **Grilled Vegetable Sandwich**

\$21.95 per person

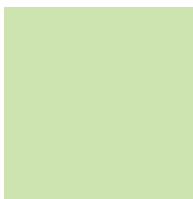
Marinated grilled vegetables on ciabatta bread with pesto cream cheese spread, and served with mustard and salad dressing packets on the side. Accompanied by whole fresh fruit, potato chips, potato salad, oatmeal cookie, and choice of soda.

## **Roast Beef and Cheddar Cheese**

\$21.95 per person

Tender roast beef and cheddar cheese served on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by pasta salad, potato chips, Oreo® cookies and choice of soda.

# Cold Lunch Buffets



## The Maryland Avenue Salad Buffet

\$25.95 per person

Grilled vegetable salad  
Tuna salad  
Chicken mango salad  
Chickpea salad with roasted garlic  
Thai beef salad  
Roasted soya bean and corn salad  
Cucumber and red onion salad  
Assorted rolls  
Brownies  
Starbucks® regular and decaffeinated coffee  
Assorted hot herbal teas and iced tea

## The New Jersey Avenue Deli Buffet

\$27.95 per person

Soup of the day  
Display of assorted deli meats and cheeses including:  
    Roast beef                  Swiss cheese  
    Smoked turkey          Provolone cheese  
    Corned beef              Cheddar cheese  
    Honey glazed ham  
Relish tray of lettuce, tomatoes, red onions and pickles  
Assorted breads and rolls including ciabatta, kaiser rolls and croissants  
Potato salad  
Fruit tarts  
Assorted soft drinks

A minimum of 25 guests is required. A banquet surcharge of \$175.00 will apply to groups of less than 25 guests.

## Gourmet Express Wraps Buffet

\$29.95 per person

Exotic baby greens with a selection of toppings and dressings  
Potato and green vegetable salad with dijon dressing  
High rollup sandwiches:  
    • Chicken Caesar salad rolled in sun-dried tomato tortilla  
    • Grilled portobello, fresh mozzarella cheese and fresh basil on a flour tortilla  
    • Smoked turkey, avocado and alfalfa on a spinach tortilla  
Strawberry shortcake  
Iced tea, assorted soft drinks and bottled water

## Gourmet Custom Tossed Salad Buffet

\$26.95 per person plus \$80 attendant fee

Soup of the day  
Tossed romaine lettuce and mixed greens with toppings:  
    Grilled chicken, marinated baby shrimp, grilled salmon, crumbled blue cheese  
Diced tomatoes, red onions and cucumbers  
Balsamic or Caesar dressing  
Assorted rolls  
Assorted miniature tea cakes

# Hot Lunch Buffets



## The Senate Favorite Buffet

\$29.95 per person

Seasonal green salad  
Bowtie pasta salad with grilled vegetables and pesto  
Chef's choice of side item  
Medley of seasonal vegetables  
Chocolate truffle cake or assorted fruit tarts

### Select two entrées:

- Seared beef tips in a mushroom red wine sauce
- Chicken champignon
- Fillet of salmon with champagne balsamic sauce
- Vegetarian stir fry
- Roast pork loin with grilled pineapple relish

## A Taste of Little Italy Buffet

\$28.95 per person

Traditional Caesar salad  
Fresh basil, tomato and mozzarella salad  
Wild mushroom ravioli and penne pasta  
Artichoke olive and pesto alfredo sauce  
Shaved parmesan cheese  
Chicken piccata with lemon caper butter  
Chef's choice of vegetable  
Tiramisu cake

## Flavors of the Great Southwest Buffet

\$29.95 per person

Mixed exotic greens with cucumbers, tomatoes and ranch dressing  
Marinated strips of chicken **or** beef, with julienned peppers and onions  
Shredded lettuce, diced tomatoes, cheddar cheese  
Guacamole, sour cream and chunky salsa  
Prairie fire rice  
Warm flour tortillas  
Baked black beans  
Tres leches cake

## Maryland Bay Buffet

\$31.95 per person

Maryland crab chowder  
Garden salad  
Shrimp and corn salad  
Grilled chicken with mustard sauce  
Fried catfish with tartar sauce  
Sliced roasted beef with ancho chile sauce  
Cajun roasted potatoes  
Medley of seasonal vegetables  
Chocolate truffle cake or strawberry shortcake

## Mediterranean Kabob

\$30.00

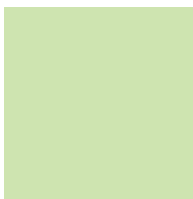
Weather permitting on outdoor courtyard

Lentil soup  
Lebanese salad with iceberg lettuce, red onion, cucumbers and lemon mint vinaigrette  
Hummus with pita chips  
Grilled chicken kabob  
Grilled lamb kabob  
Basmati rice  
Seasonal vegetables  
Traditional baklava dessert

A minimum of 25 guests is required.  
A banquet surcharge of \$175.00 will apply to groups of less than 25 guests.

All hot buffets are accompanied by rolls and butter, and a Starbucks® regular and decaffeinated coffee station, with assorted hot teas and iced tea.

# Cold Plated Lunches



## Soups

### Select one soup

Sweet corn chowder  
Chicken gumbo soup  
Chicken broccoli soup  
Manhattan clam chowder

Navy bean soup  
Black bean soup  
Minestrone soup  
Potato and Leek soup

Includes your choice of one soup, assorted rolls and butter, and your choice of one dessert. Served with iced tea, regular and decaffeinated Starbucks® coffees, and an assortment of hot teas.

## Entrées

### Grilled Roast Beef Panini \$22.95 per person

Lightly toasted, with a silky thickened au jus dipping sauce, served with a mixed green salad and a side of herb vinaigrette

### Grilled Marinated Vegetable Panini \$20.95 per person

Lightly toasted, with a spicy Asian orange dipping sauce, served with a mixed green salad and a side of herb vinaigrette

### Salmon Cobb Salad \$23.95 per person

Grilled salmon, crumbled blue cheese, fresh avocado, chopped bacon and eggs, served on a bed of romaine lettuce with blue cheese dressing

### Grilled Chicken Sandwich \$21.95 per person

On a kaiser roll with a basil and shallot mayonnaise, swiss cheese, and greens, served with a tomato rotini pasta salad

### Chicken Caesar Salad \$21.95 per person

Grilled breast of chicken bedded on fresh crisp romaine lettuce, finished with croutons and a Caesar vinaigrette

### Cajun Chicken Panini \$21.95 per person

Served on Italian ciabatta bread with garlic aioli, sliced tomatoes, hot pepper spread and mozzarella cheese

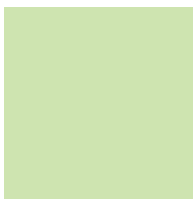
## Desserts

### Select one dessert

Hazelnut torte with chocolate sauce  
Chocolate truffle cake  
Carrot cake with vanilla sauce  
Mango mousse cake with caramel sauce

Strawberry shortcake with raspberry sauce  
Fresh fruit tart with caramel sauce  
New York style cheesecake

# Hot Plated Lunches



## Starters

### Select one starter

Potato and leek soup  
Caesar salad with Caesar vinaigrette  
Orzo salad with sweet peppers, olives, feta cheese and lemon vinaigrette  
Baby spinach topped with cranberry and raspberry vinaigrette  
Mixed green salad with house dressing  
Grilled vegetable salad with balsamic dressing

Includes your choice of one starter, assorted rolls and butter, and your choice of one dessert. Served with iced tea, regular and decaffeinated Starbucks® coffees, and an assortment of hot teas.

## Entrées

### Grilled Chicken Mustard

\$28.95 per person

Whole grain mustard sauce, rice pilaf, and seasonal vegetables

### Chicken Chop

\$29.95 per person

With wild mushroom brandy sauce, garlic mashed potatoes and seasonal vegetables

### Crab Stuffed Rainbow Trout

\$30.95 per person

Baked and stuffed with crab meat, finished with rice pilaf and seasonal vegetables

### Pumpkin Seed Crusted Catfish Filet

\$28.95 per person

Pan fried with corn and soy beans with romesco sauce and seasonal vegetables

### Maple Glazed Roast Pork Loin

\$26.95 per person

Orange and apricot chutney, horseradish potato cake, and seasonal vegetables

### Atlantic Salmon Fillet

\$29.95 per person

Lavendar cream sauce, wild rice pilaf and jicama slaw

### Prime Rib of Beef

\$33.95 per person

Slices of tender beef, slow roasted, topped with herb jus and served with garlic mashed potatoes and seasonal vegetables

### Grilled Beef Flank Steak

\$29.95 per person

Slices of beef with shiitake mushroom sauce, potatoes gratin and seasonal vegetables

### Wild Mushroom Ravioli

\$25.95 per person

Artichokes, olives, peppers and roasted tomato broth with steamed asparagus

### Chicken and Salmon Duet

\$38.95 per person

With mushroom cream sauce, balsamic glaze, rice pilaf and seasonal vegetables

## Desserts

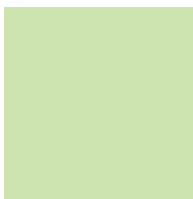
### Select one dessert

Tiramisu cake with caramel sauce  
New York style cheesecake  
Gourmet chocolate cake with white chocolate sauce  
Carrot cake with caramel sauce

Bavarian fruit tart with raspberry sauce  
Strawberry shortcake  
Chocolate truffle cake  
Mango mousse cake



# Dinner Buffets



## Starters

### Select one starter

Potato and leek soup  
Tuscan bean soup  
Fresh tomato and mozzarella salad with balsamic glaze  
Caesar salad with a Caesar dressing  
Garden house salad with creamy ranch dressing  
Baby spinach salad topped with cranberry and raspberry vinaigrette  
Mini salmon cobb salad with blue cheese dressing

A minimum of 50 guests is required.  
A banquet surcharge of \$200.00 will apply to groups of less than 50 guests.

All dinner buffets include gourmet dinner rolls, chef's choice of side dish and vegetable, Starbucks® regular and decaffeinated coffee station, with assorted hot teas, iced tea and your selection of a starter soup or salad, entrée, and dessert.

## Entrées

### Select two entrées

Sesame crusted mahi mahi fillet with an Asian glaze  
Blackened Cajun salmon with a Cajun cream sauce  
Parmesan crusted catfish with balsamic lemon sauce  
Champignon chicken breast with wild mushroom brandy sauce  
Grilled chicken paillard with white wine tomato sauce  
Roasted pork loin with apple bourbon glaze  
Grilled beef flank steak with pearl onions and Creole mustard demi glaze  
Sliced sirloin of beef with chipotle sauce

**Two entrées and one dessert  
\$38.95 per person**

**Two entrées and two desserts  
\$40.95 per person**

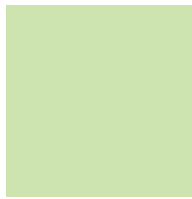
## Desserts

### Select one dessert or two desserts, according to your pricing

Tiramisu cake  
New York style cheesecake  
Gourmet chocolate cake  
Carrot cake

Bavarian fruit tart  
Strawberry shortcake  
Chocolate truffle cake

# Plated Dinners



## Starters

### Select one starter

Chicken gumbo soup  
Black bean soup  
Fresh tomato and mozzarella salad with balsamic glaze  
Caesar salad with a Caesar dressing  
Garden house salad with creamy ranch dressing  
Baby spinach salad topped with cranberry and raspberry vinaigrette  
Pear salad with goat cheese, candied pecans and balsamic vinaigrette

All plated dinners include gourmet dinner rolls, your selection of a starter (soup or salad), entrée and side dish, with chef's selection of vegetable.

Entrées are served with iced tea and dessert is served with Starbucks® regular and decaffeinated coffee, and assorted hot teas.

## Entrées

### Grilled Chicken Breast Mediterranean

\$31.95 per person

Onions, peppers, olives, tomato curry sauce and served with rice pilaf and seasonal vegetable

### Baked Chicken Chop Française

\$33.95 per person

Lemon chardonnay sauce topped with roasted almonds with garlic mashed potatoes and seasonal vegetable

### Chicken Breast stuffed with Apples and Cranberry

\$34.95 per person

Served with mustard cream sauce and balsamic glaze, with basmati rice and seasonal vegetable

### Baked Fresh Water Salmon Fillet

\$31.95 per person

With Thai curry sauce, steamed red potatoes and seasonal vegetable

### Pumpkin Seed Crusted Tilapia with Saffron Rice

\$28.95 per person

Sun-dried tomato aioli and seasonal vegetable

### Maryland Jumbo Lump Crab Cake

\$42.95 per person

With Cajun remoulade sauce and served with roasted soy bean and corn relish and seasonal vegetable

### Roasted Pork Loin

\$34.95 per person

With Dijon orange ginger sauce, served with garlic mashed potatoes and seasonal vegetable

### Wild Mushroom Ravioli

\$28.95 per person

With Spanish artichoke sauce and steamed asparagus

### Baked Vegetable Lasagna

\$22.95 per person

With diced vegetables in a tomato cream sauce

### Chicken and Salmon Duet

\$38.95 per person

With garlic cream sauce and balsamic glaze, served with garlic mashed potatoes and seasonal vegetable

### Surf and Turf

\$50.95 per person

Seared filet mignon with cabernet reduction and your choice of jumbo shrimp or crab cake, served with truffle mashed potatoes and seasonal vegetable

### Grilled Double Cut Pork Chop

\$38.95 per person

With bourbon cranberry sauce, served with horse radish potato cake and seasonal vegetable

### Blue Cheese Crusted Beef Filet

\$44.95 per person

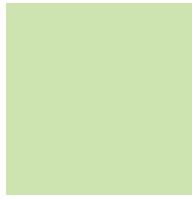
With Madeira wine sauce, served with potatoes au gratin and seasonal vegetable

### Seared Beef Tenderloin

\$41.95 per person

With ancho chile demy glaze, served with roasted Yukon Gold potatoes and seasonal vegetable

# Plated Dinners, continued



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## Desserts

### Select one dessert

Tiramisu cake  
New York style cheesecake  
Gourmet chocolate cake  
Carrot cake

Bavarian fruit tart  
Strawberry shortcake  
Chocolate truffle cake  
Mango mousse cake

# Receptions



## Hot Hors d'Oeuvres

Prices are based on 100 pieces per item.

Mini quiches assortment	\$225.00
Churrasco chipotle steak	\$250.00
Mango and lobster crisp	\$295.00
Beef Wellington	\$225.00
Spiced chicken tenders with Stilton cheese	\$225.00
Chicken drummettes	\$250.00
Mini beef brochettes	\$250.00
Mini Maryland crab cakes	\$250.00
Parmesan artichoke hearts	\$230.00
Scallops wrapped in bacon	\$250.00
Skewered grilled shrimp with garlic cream	\$250.00
Smoked chicken quesadilla	\$225.00
Spinach and cheese in phyllo	\$250.00
Bacon wrapped casino shrimp	\$225.00

Stuffed new potatoes with crabmeat	\$230.00
Thai chicken satay	\$250.00
Flat bread goat cheese and fig	\$250.00
Pot stickers vegetarian	\$250.00
Vegetable spring rolls	\$220.00

## Cold Hors d'Oeuvres

Asparagus wrapped in prosciutto	\$220.00
Jumbo spiced shrimp cocktail	\$300.00
Tomato basil bruschetta	\$235.00
Traditional deviled eggs	\$245.00

## Savory Mousses

Smoked salmon mousse	\$220.00
Smoked trout mousse	\$220.00

**You are charged for your final guarantee or actual attendance—whichever is higher.**

We do not permit groups to order less food per person than the expected attendance.

Those wishing to do so should order items priced individually and not per person.

# Receptions, continued



## Display Stations

### Fruit and Caramel Brie

\$225.00 each

Seasonal fresh fruit with homemade caramel topping. Serves approximately 50 people.

### Sun Dried Tomato Brie

\$275.00 each

Brie encrusted in puff pastry and filled with sun dried tomatoes and sliced caramelized onions. Serves approximately 50 people.

### International Cheese Display

\$275.00 each

Imported and domestic cheese, garnished with fruits and gourmet nuts, and served with crackers. Serves approximately 50 people.

### Sliced Fruit Display

\$255.00 each

Sliced seasonal fruit with a honey lemon yogurt dip. Serves approximately 50 people.

### Signature Pineapple & Fruit Kabob Tree

\$285.00 each

Displayed on our signature pineapple tree. Serves approximately 50 people.

### Garden Vegetable Display

\$255.00 each

Fresh raw and pickled vegetables with a ranch dip. Serves approximately 50 people.

### Smoked Salmon with Mini Bagels

\$350.00 each

Smoked salmon with cream cheese, chopped eggs, diced onions, and capers with gourmet breads and mini bagels. Serves approximately 50 people.

### Deluxe Finger Sandwiches

\$275.00 per 100 pieces

Mini sandwiches filled with turkey, smoked ham, and roast beef.

### Assorted Smoked Turkey, Ham, and Beef Croissant Sandwiches

\$275.00 per 100 pieces

Roast beef, ham, and smoked turkey served on croissants and displayed on a bed of green leaf lettuce.

### Antipasto Display

\$285.00 each

Assorted cured meats include: prosciutto, coppa, mortadella, salami, mozzarella and provolone cheese. Accompanied by marinated artichoke hearts, mushrooms, roasted peppers, green and black olives. Served with crackers and sliced baguettes.

### Chilled Shrimp

\$395.00 per 100 pieces

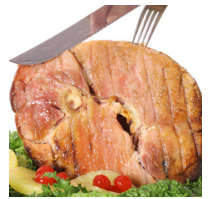
Large shrimp ready to eat and served with cocktail sauce and lemon wedges.

### Sushi and Sashimi

\$5.50 per person

Shrimp, salmon, yellow fin tuna, smoked eel, squid, and California rolls served with pickled ginger, soy sauce and wasabi. 50 person minimum.

# Receptions, continued



## Carving Stations

### Steamship Round of Beef

\$595.00 each

Served with silver dollar rolls, mustard, mayonnaise, horseradish demi glaze, and served au jus. Serves approximately 100 people

### Blackened Beef Tenderloin

\$325.00 each

Cajun rubbed tenderloin, blackened with a Cajun demi glaze. Serves approximately 50 people.

### Sirloin of Beef

\$375.00 each

Topped with Cajun caramelized onions. Serves approximately 50 people.

### Whole Roasted Turkey

\$175.00 each

Oven roasted turkey, cooked until golden brown and served with silver dollar rolls and appropriate condiments. Serves approximately 50 people.

### Whole Leg of Lamb

\$375.00 each

Marinated with herbs, balsamic vinegar, and served au jus and blended with fresh mint. Serves approximately 50 people.

### Salmon Encrusted in Puff Pastry

\$275.00 each

Stuffed with crab meat Imperial and wrapped in puff pastry. Serves approximately 50 people.

### Apple Glazed Pork Loin

\$250.00 each

Caramelized apples cooked slowly with loin and served with wild rice. Serves approximately 50 people.

***Stations are chef's presentations with a charge of \$80.00 per hour, per chef, with a two hour minimum.***

You are charged for your final guarantee or actual attendance, whichever is higher. We do not permit groups to order less food per person than the expected attendance. In those cases, we recommend individually priced hors d'oeuvres rather than items priced per person.

## Action Stations

### Pasta Station

\$13.95 per person

Tri-color tortellini and penne pasta with an alfredo sauce and a roasted tomato sauce. Toppings include baby shrimp, grilled chicken, steamed broccoli, mushrooms, diced tomatoes, Parmesan cheese and garlic.

### Shrimp Station

\$21.95 per person

Jumbo shrimp sautéed in garlic and olive oil and served with rice pilaf and julienned vegetables.

### Stir-Fry Station

\$15.95 per person

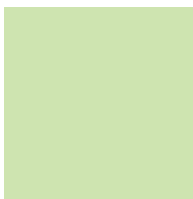
Stir-fried chicken and beef with fresh vegetables and herbs with Asian glaze and rice pilaf.

### Fajita Station

\$15.95 per person

Marinated beef strips and chicken tenders with onions and peppers, served with flour tortillas, shredded cheese, salsa, guacamole, and shredded lettuce.

# Beverage & Bar



## Cash and Consumption Bar Beverage Prices

### Per drink or bottle

House brands	\$6.50 and up
Call brands	\$8.00 and up
Premium brands	\$9.00 and up
House wine by the glass	\$6.00 and up
Premium wine by the glass	\$8.00 and up
Soft drinks	\$3.95
Bottled water	\$3.95
Domestic beer	\$5.50
Imported beer	\$6.00 and up
Cordials	\$7.00 and up

## Timed Bar Prices

### Per person

#### Premium brands (not including cordials)

\$20.00 for the first hour  
\$10.00 each additional hour

#### Call brands (not including cordials)

\$18.00 for the first hour  
\$8.00 each additional hour

#### House Brands (not including cordials)

\$14.00 for the first hour  
\$7.00 each additional hour

All bars require a bartender, and a fee of \$90.00 applies for the first 2 hours and \$25.00 for each additional hour, per bartender. The hotel determines the number of bartenders required based on your guest attendance. Please see your hotel sales manager for required minimum purchases. Consumption bar charges are based on the actual number of drinks consumed.

Guests must be 21 or older to order or consume alcohol. The hotel reserves the right to refuse service to guests appearing intoxicated.

# Wines of the World



## Red Wines

	Glass	Bottle
Cabernet, Clos Du Bois, Alexander Valley	\$9.25	\$42.00
Shiraz, Jacobs Creek, Eastern Australia	\$8.75	\$36.00
Merlot, Walnut Crest, California	\$8.50	\$33.00
Cabernet, J. Lohr 7 Oaks, California	\$9.50	\$39.00
Merlot, Clos Du Bois, Alexander Valley	\$9.50	\$39.00
Cabernet, Callaway	\$7.50	\$27.00
Pinot Noir, Anapuma, California	\$7.75	\$32.00
Bordeaux, Chateau Bel Air, France	\$8.00	\$34.00
Zinfandel, Rancho Zobaco, California	\$8.00	\$35.00
Chianti Classico, Ruffino, Italy	\$9.25	\$43.00

## White Wines

	Glass	Bottle
Chardonnay, Kendall Jackson, California	\$8.50	\$37.00
Pinot Grigio, Ecco Domani, Italy	\$7.75	\$28.00
White Zinfandel, Turning Leaf, California	\$7.25	\$25.00
Chardonnay, Clos Du Bois, California	\$9.25	\$42.00
Chardonnay, Jacobs Creek, Australia	\$8.75	\$34.00
Chardonnay, Vermonte, Chile	\$7.50	\$27.00
Chardonnay, Carmen Reserve, Chile	\$8.75	\$33.00
Sauvignon Blanc, Turning Leaf, California	\$7.75	\$27.00
Chardonnay, William Hill, California	\$8.25	\$45.00

## Champagne

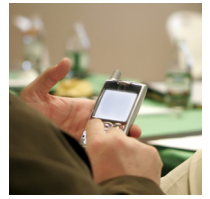
	Bottle
Dom Perignon	\$160.00
Korbel Brut	\$38.00
Korbel Brut (for two people)	\$30.00
Korbel Brut (for one person)	\$19.00
House Champagne	\$25.00
Mumm	\$35.00
Chandon	\$40.00

The staff of the Holiday Inn Capitol have developed this wine list to please any wine palate. We offer a variety of wines from various parts of the world to complement the dishes prepared by our culinary team. We are proud of our wines and the value they offer.

We will gladly recommend a wine to accompany your meal.



# Audio Visual Rental



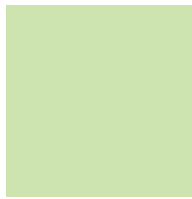
AC power cord (for client equipment)	\$ 5.00
Cassette player/recorder — 3 way	\$ 65.00
Canon desktop copier	\$360.00
CD player	\$ 85.00
DVD player	\$ 75.00
Easel	\$ 9.00
Flip chart stand	\$ 10.00
Flip chart pad with markers	\$ 32.00
Internet — dial up/analog line	\$ 42.00 per line
Internet — high speed	\$225.00 each, per room
Internet — each additional high speed line	\$ 75.00 each per room
Internet — wireless access	\$400.00 for the first 5 connections per room
Internet — each additional wireless connection	\$ 20.00 each per room
Laptop	\$190.00
Laser pointer	\$ 40.00
LCD multi-media data projector with screen	\$465.00
Microphones* (table, floor)	\$ 52.00
Microphone* — wireless lavalier or hand-held	\$210.00
Microphone** (Delegate System) — panel set-up	\$240.00
Mixer — 4-channel	\$ 60.00
Mixer — 8-channel	\$190.00
Mixer — 16-channel	\$222.00
Mixer — 24-channel	\$285.00
Multi-box/press box	\$200.00
Overhead projector	\$ 90.00
Podium (Lectern)* — standing with wired microphone	\$ 90.00
Podium (Lectern)* — tabletop with wired microphone	\$ 60.00
Rolling projector cart w/drape	\$ 24.00
Screens (various sizes)	\$ 95.00 and up
Speakers — 2 portables	\$ 69.00
Speaker phone/conference & phone line	\$100.00
TV monitor — 25"	\$160.00
VHS camera w/tripod (technician required)	\$245.00
Video dual light kit w/stand	\$100.00
VIDEO Projector	\$475.00
VCR Player/recorder	\$ 95.00
White board (dry erase) w/markers	\$ 35.00
Wireless remote control	\$ 40.00

\*Two or more microphones require the use of a mixer.

\*\*Minimum 4 microphones required: additional microphones are \$42.00 each

Please contact the sales office for additional audio visual equipment rentals.

# AV Packages & Policies



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## Audio Visual Packages

### Flip chart package

\$44.00

Flip chart stand, pads, and markers

### Overhead package

\$100.00

Overhead projector with draped cart

6' screen

(10) acetate sheets and (2) acetate markers

### Television and video package

\$220.00

½" VHS video player

25" stereo TV/monitor

Draped monitor cart

### Portable sound system

\$400.00 (available in specified rooms only)

8-channel mixer

Up to 6 wired microphones

Freestanding or tabletop podium

Speaker system

### Data projector package

\$625.00

Data projector

Laptop

Screen

Cart

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## Audio Visual Labor Policies

### Service charge

All equipment orders are subject to a 20% service charge for installation and dismantle.

### Personal AV equipment

The Holiday Inn Capitol allows clients to bring in their own equipment. If personal AV items are brought into the Hotel, a Facility Access Fee of \$150.00 may apply.

### AV equipment support

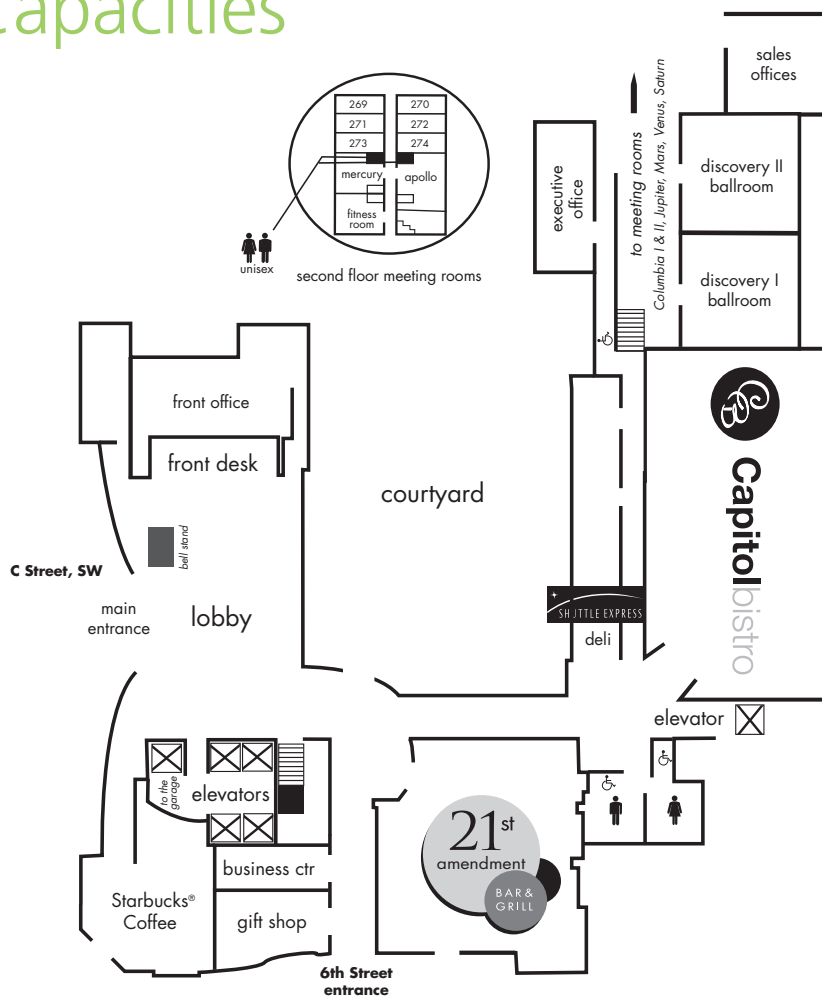
If the presence of an In-house technician is requested in your room to assist with personal equipment or to operate any Hotel equipment, a fee of \$80 per hour will apply and a minimum of 4 hours is required. Please ask your sales representative for further information.

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## Procedures & conditions

- All equipment will be set up one (1) hour prior to start time.
- Rental prices are per room, per day unless otherwise requested.
- Prices are subject to availability and change without notice.
- Minimum rental period is one (1) day, midnight to midnight.
- Changes and/or cancellations of rental equipment can be made 48 hours prior to event without penalty of full payment.

# Banquet Capacities



		dimensions	sq. ft	banquet*	theatre	classroom 3/table	classroom 2/table	u-shape	hollow square	conference
1 <sup>st</sup> floor	Columbia I & II	41' x 75'	3074	250	300	180	120	60	60	54
	Columbia I	41' x 41.5'	1701	130	150	90	60	40	40	36
	Columbia II	41' x 33.5'	1373	110	130	70	46	34	34	31
	Discovery I & II	65' x 58'	3275	260	260	150	100	-	-	-
	Discovery I	30' x 38'	1140	90	90	48	32	32	36	32
	Discovery II	35' x 58'	2030	150	160	90	60	40	44	40
	Saturn & Venus	24' x 38'	912	60	70	40	26	30	32	30
	Saturn	24' x 18'	432	30	35	20	12	14	-	16
	Venus	24' x 20'	480	30	35	24	16	14	-	16
	Jupiter	24' x 16'	384	30	35	18	12	-	-	20
	Mars	20' x 15'	300	20	30	12	8	-	-	15
2 <sup>nd</sup> floor	Apollo	40' x 20'	800	50	70	36	24	26	24	28
	Mercury	25' x 20'	500	30	40	24	16	14	18	20
9 <sup>th</sup> floor	Capitol Board Room	14' x 22'	308	30	30	14	8	-	-	18

\* does not include head table