Eat Well

Stay focused and energized during your meeting with these nutritious and energizing foods. Dishes designed to stimulate your brain and fuel your productivity.
All Breakfasts include: Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas from Tazo Orange, Cranberry and Grapefruit Juice.

Continental Breakfasts Require No Minimum. Breakfast Buffet Requires 20 Guests. Prices are Per Guest and Based on 90 Minutes of Continuous Service.

**CONTINENTAL BREAKFAST**

$29.00
Orange and Grapefruit Juice  
Season's Picked Fresh Whole Fruit  
Assorted Breakfast Breads Fruit Preserves and Sweet Creamery Butter  
Assorted Granola and Energy Bars

**THE EXECUTIVE CONTINENTAL BREAKFAST**

$36.00
Orange and Grapefruit Juice  
Season's Picked Fresh Whole Fruit  
Sliced Melons, Seasonal Fruits and Berries  
Assorted Breakfast Cereals | Whole, 2% and Skim Milk  
Individual Low Fat Fruit, Greek Yogurts  
New York Style Bagels | Fat Free and Regular Cream Cheese  
Freshly Baked Morning Pastries, Muffins and Croissant | Fruit Preserves and Sweet Creamery Butter

**COMPLETE BREAKFAST TABLE**

$43.00
Orange and Grapefruit Juice  
Seasonal Whole Fruit and Bananas  
Sliced Melons, Seasonal Fruits and Berries  
Freshly Baked Morning Pastries, Muffins and Croissant | Fruit Preserves and Sweet Creamery Butter  
A Medley of Breakfast Cereals | Whole, 2% and Skim Milk  
Individual Low-fat Fruit and Greek Yogurts  
Farm Fresh Scrambled Eggs  
Choice of 2: Hardwood Smoked Bacon, Country Sausage Links, Turkey Sausage, or Chicken Apple Sausage  
Breakfast Potatoes | Fresh Herbs  
Choice of Brioche French Toast or Griddle Pancakes

**RISE WELL**

Superfood/healthy inspired  
Steel Cut Oatmeal | Dried Fruits, Honey  
Whole Grain Breads and Bran Muffins | Butter, Fruit Preserves  
Seasonal Sliced and Whole Fruits  
Build Your Own Parfait | Greek Yogurt, House Granola, Seasonal Berries  
Scrambled Pastel Eggs

**CONTINENTAL BREAKFAST ENHANCEMENTS**

$7.00
Continental Breakfast Enhancements

**Stuffed Croissant** | 7
Soft Scrambled Eggs, Smokehouse Ham, Swiss Cheese |

**English Muffin Sandwich** | 9
Hardwood Smoked Bacon, Scrambled Egg, Creamy French Brie

**Southwestern Burrito** | 8
Chorizo, Scrambled Eggs, Manchego Cheese, Fire Roasted Salsa

**Freshly Made Fruit Smoothie** | 8
Please Select One  
+ Blueberry, Banana  
+ Lychee, Pineapple, Banana  
+ Kale, Coconut, Strawberry

**Steel Cut Oatmeal** | 9
Brown Sugar, Dried Fruits, Nuts, Fresh Berries, Milk

**Fruit Yogurt Parfait** | 9
Crunchy Granola, Dried Fruit, Seasonal Berries

**Chilled Hard Boiled Eggs** | 38/Doz

**BREAKFAST ENHANCEMENTS**

**Made To Order Belgian Waffles** **| 9**
Minimum 20 Guests  
Fresh Berries, Warm Syrup, Whipped Cream, Candied Pecans and Butter

**Farm Fresh Omelet Station** **| 13**
Minimum 20 Guests  
Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa
Maple Turkey Sausage
Whole Grain Pancake | Berry Compote, Warm Syrup | 4 4

**LOCAL INDULGENCE**

$50.00

Starbucks Fair Trade Coffee
Local Apple Cider and Fruit Juices
Assorted Muffins and Breakfast Breads
Virginia and Maryland Farm Grown Seasonal Fruits
Cage-Free Scrambled Eggs
Roasted Tomatoes and Herbs
Grilled Virginia Honey Ham
Brioche French Toast | Roasted Apples, Warm Syrup
Roasted Fingerling Breakfast Potatoes

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

**Uniformed Attendant Required - 120 ^Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Smoked Salmon | 12
Assorted New York Style Bagels, Whipped Cream Cheese, Capers, Red Onion, Tomato and Hard Boiled Egg

**Attendant Fee | 150

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Morning Breaks served for One hour. Prices are Per Guest.

HOT BEVERAGES: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Black, Green and Herbal Teas

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

**BEVERAGE SERVICE**

**60 Minute Beverage Service**
- Hot Beverages | 10
- Carbonated Beverages | 5
- Enhanced Beverages | 7
- Hot and Carbonated Beverages | 14
- Hot and Enhanced Beverages | 16

**1/2 Day Beverage Service**
- Hot Beverages | 15
- Carbonated Beverages | 7
- Enhanced Beverages | 10
- Hot and Carbonated Beverages | 21
- Hot and Enhanced Beverages | 24

**All Day Beverage Service**
- Refreshed Throughout the Day
- Hot Beverages | 26
- Carbonated Beverages | 12
- Enhanced Beverages | 18
- Hot and Carbonated Beverages | 38
- Hot and Enhanced Beverages | 44

**Enhanced Beverage Selection**
- Please Select Up to Four
  + Pepsi’s Collection of Soft Drinks
  + Gatorade | G2
  + Pure Life Iced Teas
  + Sugar Free Red Bull Energy Drink
  + Starbuck’s Frappuccino
  + Assorted Naked Brand Smoothies
  + Coconut Water

**AM BREATHER ENHANCEMENTS**

- SELECT up to 3 | 19
- SELECT up to 5 | 25

  - Assorted Granola and Breakfast Bars
  - Build Your Own Fruit Yogurt Parfait | Granola and Berries
  - Buttery Crumbly Coffee Cake
  - Display of Freshly Baked Breakfast Breads, Muffins and Croissant
  - Season’s Picked Fresh Whole Fruit
  - Handcrafted Creamy Fruit Juices
  - Sliced Melons, Seasonal Fruits and Berries
  - Freshly Baked Oat bran Walnut Muffin
  - Pomegranate Acai Juice
  - Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Banana Chips, Pretzels

**VITALIZE**

$21.00

- Pomegranate acai smoothie
- Granola yogurt muesli with apples berries
- All natural turkey avocado, tomato, whole wheat involtini

**THRIVE**
$21.00
Peppermint scented fruits and green leaves shots
Kiwi fruit walnut and yogurt parfait
Spinach sundried tomato and broccoli quiche
Raspberry infused green tea with soy milk and honey

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Afternoon Breaks Require No Minimum. Prices are Per Guest. HOT BEVERAGES: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Black, Green and Herbal Teas CARBONATED BEVERAGES: Pepsi’s Collection of Soft Drinks and Bottled Water

**BEVERAGE SERVICE**

**90 Minute Beverage Service**
- Hot Beverages | 10
- Carbonated Beverages | 5
- Enhanced Beverages | 7
- Hot and Carbonated Beverages | 14
- Hot and Enhanced Beverages | 16

**1/2 Day Beverage Service**
- Hot Beverages | 15
- Carbonated Beverages | 7
- Enhanced Beverages | 10
- Hot and Carbonated Beverages | 21
- Hot and Enhanced Beverages | 24

**All Day Beverage Service**
- Refreshed Throughout the Day
- Hot Beverages | 26
- Carbonated Beverages | 12
- Enhanced Beverages | 18
- Hot and Carbonated Beverages | 38
- Hot and Enhanced Beverages | 44

**Enhanced Beverage Selection**
Please Select Up to Four
- + Pepsi’s Collection of Soft Drinks
- + Gatorade | G2
- + Pure Life Iced Teas
- + Sugar Free Red Bull Energy Drink
- + Starbuck’s Frappuccino
- + Assorted Naked Brand Smoothies
- + Coconut Water

**PM PAUSE ENHANCEMENTS**

**SELECT up to 3 | 19**
- Individual Bags of White Cheddar Popcorn

**SELECT up to 5 | 26**
- Season’s Picked Fresh Whole Fruit
- Toasted Pita Chip | Roasted Red Pepper and Edamame Hummus
- House Fired Tortilla Chips | Salsa and Guacamole
- Assorted Fun-Sized Candy Bars and Candies
- Lemon Tart Bars
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Best Smore’s Bars Ever
- Crudité Display | Buttermilk Ranch and Blue Cheese Dips
- Homemade Potato Chips | Truffle or Cinnamon Infusion
- Warm Cinnamon Sugar Pretzels | Vanilla Dip
- Bavarian Pretzels | German Horseradish Mustard
- + Spicy Cheddar Dip | Add 2
- Assorted Homemade Jar Cookies
- Assorted Granola and Energy Bars
- Design Your Own Trail Mix | Pretzels, Dried Fruits, Mixed Nuts, Candied Pecans, Chocolate Chips

**RENEW**

**$19.00**
- Dried apples, apricots, prunes and raisins
- Warm almond, walnuts and cashews
- Pomegranate orangeade

**RESTORE**

**$21.00**
- 74% dark bittersweet chocolate chips and pop corn 'tutti-frutti' with Toasted Pita Chip | Roasted Red Pepper and Edamame Hummus
PM Refreshments

walnuts, almond, craisins, raisins and apricots
Minted orange and green apple salad, dollop of cinnamon yogurt
Basil infused watermelon tomato water

House Fired Tortilla Chips | Salsa and Guacamole
Asserted Fun-Sized Candy Bars and Candies
Lemon Tart Bars
Decadent Fudge Brownies and Chocolate Chunk Blondies
Best Smore's Bars Ever
Crudité Display | Buttermilk Ranch and Blue Cheese Dips
Homemade Potato Chips | Truffle or Cinnamon Infusion
Warm Cinnamon Sugar Pretzels | Vanilla Dip
Bavarian Pretzels | German Horseradish Mustard
+ Spicy Cheddar Dip | Add 2
Assorted Homemade Jar Cookies
Assorted Granola and Energy Bars
Design Your Own Trail Mix | Pretzels, Dried Fruits, Mixed Nuts, Candied Pecans, Chocolate Chips

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
All Lunch Tables Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas from Tazo. Iced Tea available on Request.

Lunch Tables Require a Minimum of 20 Guests.

Prices are Per Guest and Based on 90 Minutes of Continuous Service. SPECIAL VALUE DAYS: Value Pricing for Choosing Your Menu on the Corresponding Day.

**TASTE OF ITALY | 59**
*Special Value Days: Monday and Thursday | 54*

- Tuscan Vegetable Soup
- Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Baby Spinach Salad | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette
- Caprese | Fresh Mozzarella, Tomatoes, Basil, EVOO
- Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Hot Italian Sausage, Shaved Parmesan-Reggiano
- Cheese Ravioli | Grilled Vegetables, Roasted Garlic Vodka Sauce
- Shrimp Farfalle Chardonnay | Grilled Shrimp, Roasted Tomatoes, Artichokes, and Garlic Confit

Garlic Cheese Toasted Focaccia and Seasonal Fresh Vegetables

**Dessert**
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

**FLAVORS OF THE MEDITERRANEAN | 61**
*Special Value Price Days: Tuesday and Friday | 56*

- Classic Tomato Bisque
- Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Mediterranean Quinoa Salad | Diced Red onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

**AMERICAN COMFORT | 62**
*Special Value Day: Wednesday | 57*

- Traditional Chopped Cobb | Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- Fried Chicken | Double Herb Battered
- Home-style All Beef Meatloaf | Bourbon Tomato Sauce
- House Made Mac and Cheese
- Pan Seared Trout | Fresh Herbs, Extra Virgin Olive Oil, Lemon Brown Butter
- Garden Fresh Green Beans and Roasted Almonds
- Homemade Cole Slaw
- Whole Grain Mustard Potato Salad
- Poblano and Sweet Corn Bread

**Dessert**
Warm Seasonal Bread Pudding | Vanilla Bean Sauce
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream
Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes, Feta Cheese

Herb Roasted Salmon Caponata | Herbed Garlic Butter

Grilled Flank Steak | Roasted Peppers, Red Onion, Rosemary Demi

Bouquet of Marinated and Grilled Vegetables
Wild Mushroom Risotto | Shaved Parmesan

Dessert
Fruit Tart of the Season with Fruit Coulis
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone

Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
All Lunch Tables Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas. Iced Tea available on Request. Lunch Tables Require a Minimum of 20 Guests. Prices are Per Guest and Based on 60 Minutes of Continuous Service. SPECIAL VALUE DAYS: Value Pricing for Choosing Your Menu on the Corresponding Day.

**SIMPLY SANDWICHES | 57**

*Special Value Price Days: Monday and Thursday | 52*

**Chef's Seasonal Soup**

**Crisp Caesar Salad** | Romaine Hearts Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Baby Spinach Salad** | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

**Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red onion

**Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens

**Open Faced Grilled Vegetables on Focaccia** | Smooth Hummus

**Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

**Dessert**

Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

**NEIGHBORHOOD DELI | 57**

*Special Value Price Day: Wednesday | 52*

**Traditional Chopped Cobb** | Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Arugula, Grilled Red Onion, Pesto Aioli

**Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

**Yellow Fin Tuna Salad on Whole Grain** | Mayo, Plum Tomatoes, Boston Lettuce

Terra Chips
Homemade Cole Slaw
Whole Grain Mustard Potato Salad

**Dessert**

Warm Seasonal Bread Pudding | Vanilla Bean Sauce
Key Lime Pie

**FROM THE FARMERS PRODUCE STAND | 57**

*Special Value Days: Tuesday and Friday | 52*

**Chef's Seasonal Soup**

**Roasted Sweet Potato Salad** | Arugula, Grape Tomatoes, Candied Pecans, Orange-Chipotle Vinaigrette

**Bowtie Pasta Salad** | Spinach, Roasted Asparagus, Yellow Peppers, Sundried Tomatoes, Basil Vinaigrette

**Greens**

Romaine Hearts and Iceberg Salad, Baby Greens Salad

**Toppings**

Carrots, Grape Tomatoes, Red onion, English Cucumber, Peppers,
Cold Buffet Tables

Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons

Proteins
Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms

Dressings
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert
Fruit Tart of the Season with Fruit Coulis
Sweet Ricotta Filled Cannoli

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

Plated Luncheons Require a Minimum of 10 Guests

**PLATED FIRST COURSE**

*Please Select One*

**Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

**Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

**Seasons Best Greens** | Locally Grown Heirloom Tomatoes, Focaccia Croutons, Herb Vinaigrette

**Chef's Seasonal Soup**

**Tuscan Vegetable Soup** | White Beans, Herbs, Plum Tomatoes and Black Pepper

**PLATED MAIN COURSE | CHILLED**

*Please Select One*

**Traditional Chopped Cobb** | 34
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

**Grilled Chicken Caesar Salad** | 35
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
+ Substitute Grilled Shrimp | Add 4
+ Substitute Sliced Flank Steak | Add 4

**PLATED MAIN COURSE | HOT ENTRÉES**

Includes Chef’s Choice of Seasonal Vegetables

**Asian Marinated Chicken** | 42
Jasmine Rice and Bok Choy

**VEGETARIAN SELECTION**

*Please Select One*

**Portobello and Vegetable Short Stack** | Roasted and Grilled Zucchini, Squash, Eggplant, Red onion, Peppers, Wilted Spinach, Pesto Oil

**Vegetable Infused Rice Noodle** | Grilled Asparagus, Bok Choy, Colored Radishes (vegan)

**FINAL COURSE**

*Please Select One*

Chocolate Mousse Tart
Lemon Blueberry Cake
Fruit Tart of the Season | Fruit Coulis
Cheesecake | Fresh Fruit Compote
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream
Key Lime Pie
Chocolate Decadence Cake
Grilled Shrimp | Add 4
Sliced Flank Steak | Add 4
Caramelized Apple and VA Goat Cheese Tart 2
We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

^Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, 5% taxable event fee and sales tax, currently 10%.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.

**Herb Grilled Chicken Breast | 44**
Asparagus Risotto, Roasted Baby Tomatoes, Saffron Butter

**Dijon Panko Crusted Salmon | 46**
Roasted Red Pepper Coulis, Herb Basmati Rice

**Flank Steak | 49**
Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

**Grilled Petit Filet | 50**
Roasted Sweet Potatoes, Seasonal Vegetables, Grain Mustard, Gorgonzola Demi

**Blackened Chesapeake Catfish | 44**
Roasted Corn Risotto Cake, Smoked Tomato Compote, VA Farm
Asparagus
Boxed Lunch

Prices are per Box

Groups Up To 25 Guests, Select Two Sandwiches Groups Over 25 Guests, Select Three Sandwiches

Please add $5.00 per person for Boxed Lunches Ordered for On Property Consumption *More Choices Available upon request

**BOXED LUNCH TO GO**

$39.00
Homemade Cole Slaw or Whole Grain Mustard Potato Salad
Potato Chips
Season’s Picked Fresh Whole Fruit
Freshly Baked Chocolate Chip Cookies
Pepsi’s Collection of Soft Drinks and Bottled Water

**Grilled Chicken on Ciabatta**
Roasted Red Peppers, Arugula Grilled Red onion, Pesto Aioli

**Sliced Roast Beef on Marble Rye**
Aged Cheddar, Tomato, Horseradish Mayonnaise

**Vegetarian Wrap**
Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

**Yellow Fin Tuna Salad on Whole Grain**
Mayo, Plum Tomatoes, Boston Lettuce

**Roasted Turkey Wrap**
Brie Cheese, Spinach, Tomato Jam, Roasted Garlic Aioli

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Reception Tables Require No Minimum. Prices are Per Guest and Based on 60 Minutes of Continuous Service.

**ARTISANAL CHEESE DISPLAY**

$22.00  
Chef's Selection of Local and Imported Artisanal Cheeses  
Dried Fruits, Nuts, Berries and Honey  
Whole Grain and Water Crackers, Sliced Baguettes

**SEASONAL FRUIT TABLE**

$20.00  
Seven Hand Cut Fruits and Berries  
Honey Yogurt Dip and Nutella

**EUROPEAN ANTIPASTI**

$27.00  
Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses  
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives  
Roasted Tomatoes and Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

**ASIAN TABLE**

$30.00  
*Based on 4 Pieces per Person*  
Assorted Susih Nigiri And Rolls  
Warm Edamame with Sea Salt  
Assorted Dim Sum To Include; Potstickers, Spring Rolls And Dumplings  
Wasabi, Soy, Pickled Ginger, Sweet Chili, Pomegranate Ginger, And Sesame Ponzu Sauces

**TAPAS BAR**

$26.00  
Hummus Trio: Traditional Roasted Garlic, Black Bean-Cilantro, Roasted Red Pepper-Olive

**CRUDITÉS**

$19.00  
Display of Crisp Garden Vegetables  
Buttermilk Ranch and Chipotle-Parmesan Dips  
Toasted Pita Chips  
Creamy Hummus and Tapenade

**SIGNATURE SWEET**

$24.00  
Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours  
Chocolate Dipped Strawberries  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

**RAW BAR**

$30.00  
*Based on 4 Pieces per Person*  
Oysters on Half Shell, Crab Claws, Poached Shrimp, Mussels, Assorted Sushi & Sashimi, Cocktail Sauce, House Mignonette, Wasabi, Soy, Pickled Ginger
Pita Chips, Grilled Flat Breads and Assorted Artisanal Breads

Ceviche Salad Lettuce Wrap, Citrus Vinaigrette

Artichoke, Mushroom & Tomato Skewer, Feta and Basil

Mussels & Clams, Saffron Broth

Lamb Merguez Sausage, Tzatziki Dipping Sauce

Warm Cous Cous Salad, Olives, Roasted Tomatoes, Truffle Vinaigrette

*Consuming raw or undercooked meat or seafood may increase your risk of food borne illnesses*

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.

**CUSTOM PASTA CREATIONS**

$24.00
- Penne, Farfalle and Four Cheese Tortellini Pastas
- Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit
- Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp Gorgonzola and Parmesan-Reggiano Cheese
- Basil Marinara, Herb Cream, Pesto and Vodka Sauces
- Extra Virgin Olive Oil
- Focaccia, Roasted Garlic and Cheese Bread

**FARM STAND CHOP CHOP SALAD**

$21.00
- Romaine Hearts and Crisp Iceberg Blend
- Soft Baby Field Greens and Baby Spinach Leaves
- Julienne Carrots, Diced Tomatoes, Shaved Red onion, Sliced Cucumbers, Julienne Peppers
- Toasted and Spiced Nuts
- Parmesan-Reggiano Cheese, Bleu Cheese
- Smoked Bacon, Egg
- Focaccia Croutons
- Fresh Rolls and Sweet Butter
- Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

**GOURMET MAC & CHEESE BAR**

$23.00
- Cavatappi with New York Sharp Cheddar Sauce
- Orecchiette Pasta with White Truffle Béchamel Sauce
- Sautéed Toppings to include:
  - Grilled Chicken, Peppered Smoked Bacon, Broccolni, Roasted Red Pepper, Cajun Fried Shallots, Balsamic Roasted Wild Mushrooms, Green Onions

**RISOTTO STATION**

$22.00
- Made to order

  - Crab, shrimp, grilled chicken, crispy prosciutto, asparagus, roasted mushrooms, peas, spinach, roasted peppers, parmesan cheese

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
## Prices are Per Piece and Based on 60 Minutes of Continuous Service

### SAGE AND HONEY GLAZED BREAST OF TURKEY

**$370.00**  
Apple-Cranberry Chutney, Herb Mayonnaise  
~ Serves 25 Guests

### ROOT BEER GLAZED SMOKEHOUSE HAM

**$315.00**  
Grilled Pineapple Relish, Spicy Honey Mustard Sauce  
~ Serves 25 Guests

### SLOW ROASTED PRIME RIB OF BEEF

**$420.00**  
Horseradish Sauce, Au Jus  
~ Serves 25 Guests

### ROASTED BEEF TENDERLOIN

**$445.00**  
Port-Cherry Reduction, Horseradish Sauce,  
Dijon Mustard  
~ Serves 20 Guests

### DIJON AND BOURBON MARINATED PORK LOIN

**$340.00**  
Apple Raisin Chutney, Whole Grain Mustard Cream  
~ Serves 25 Guests

### STEAMED MAHI MAHI

**$340.00**  
Honey-Soy Glaze, Shiitake Mushroom-Edemame Broth, Chili Oil &  
Cilantro  
~ Serves 20 Guests

### CEDAR PLANK ROASTED SALMON

**$370.00**  
Sweet Dijon Glaze  
~Serves 20 Guests

---

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
**Chilled Specialties**

All Prices are Per Piece with a Minimum of 25 Pieces Per Item.

**CHILLED SPECIALTIES**

- Lemon and Thyme Hummus
- Crispy Pita Chip, Red onion Marmalade | 6
- Diced Roma Tomatoes and Fresh Mozzarella
- Basil Pesto, Focaccia | 6
- Melon Wrapped In Prosciutto | 6
- Belgian Endive
- Blue Cheese and Strawberry | 6
- Whole Grain Mustard Chicken Salad
- Pretzel Cracker, Tart Apple Sweet-Chile Relish | 6
- Antipasto Skewers
- Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers | 6
- Shrimp and Gazpacho Shooter | 7
- Herb Roasted Beef and Bleu Cheese Canapé
- Tomato Jam | 7
- Poached Jumbo Shrimp Horseradish Sauce | 7
- Smoked Salmon Crostini
- Edemame, Pomegranate | 7
- Seared Ahi Tuna
- Flatbread, Black Sesame, Wasabi Crème | 6.50

**RECEPTION PACKAGES**

Based on 90 minutes of service
Minimum 25 pieces per item

- 4 Pieces per guest | 22 per guest (2 hot and 2 cold)
- 6 Pieces per guest: | 30 per guest (3 hot and 3 cold)
- 8 Pieces per guest: | 37 per guest (4 hot and 4 cold)

Add a display table with your Hors d’oeuvres package:
+ Artisanal Cheese Display | Add 18
+ Crudités | Add 16
+ Seasonal Fruit | Add 16

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Hot Specialties

All Prices are Per Piece with a Minimum of 25 Pieces Per Item.

**HOT SPECIALTIES**

- Corn and Edemame Quesadilla | Cumin Cream 6
- Roasted Vegetable Cobbler Tart 6
- Kalamata Olive, Artichoke & Goat Cheese Tart 6
- Toasted Spinach and Feta Phyllo Pockets 6
- Baked Raspberry and Brie in Puff Pastry 6
- Vegetarian Spring Rolls, Sweet Chili & Soy Sauce 6
- Stuffed Mushrooms Florentine 6
- Mini Reuben Puffs 6
- Mini Grilled Ham and Cheese Biscuits 6
- Spicy Beef Empanada 7
- Thai Cashew Chicken Spring Rolls
- Spicy Peanut Dipping Sauce 6
- Sesame Chicken Tenders, Mango-Ginger Sauce 6
- Chicken Quesadilla | Chipotle Sour Cream 6
- BBQ Pork Sweet Potato Biscuits 7
- Coconut Shrimp | Mango Chutney 6
- Edemame Dumpling | Pomegranate Ginger Sauce 6
- Beef Sate | Bangkok Peanut Sauce 7
- Beef Wellington | Mushrooms Duxelle in Puff Pastry 7
- Lobster and Shrimp Spring Roll | Sweet Chili 7
- Jerk Chicken on a Stick | Lime Butter Sauce 7
- Baby Lamb Chop Lollipop Dijon 7
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce 7

**RECEPTION PACKAGES**

Based on 90 minutes of service
Minimum 25 pieces per item

- 4 Pieces per guest | 22 per guest (2 hot and 2 cold)
- 6 Pieces per guest: | 30 per guest (3 hot and 3 cold)
- 8 Pieces per guest: | 37 per guest (4 hot and 4 cold)

Add a display table with your Hors d’oeuvres package:
+ Artisanal Cheese Display | Add 18
+ Crudités | Add 16
+ Seasonal Fruit | Add 16
Hot Specialties

Scallops Wrapped In Bacon 7

Maryland Crab Cake | Chipotle Aioli 7

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Plated Dinners Require a Minimum of 10 Guests

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas and Iced Tea on Request.

**FIRST COURSE**

*Please Select One*

- **Chef's Seasonal Soup**
- **Baby Field Greens** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar** | Focaccia Croutons, Shaved Parmesan-Reggiano, Caesar Dressing
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette or Bleu Cheese Dressing
- **Baby Spinach** | Candied Walnut, Pear, Gorgonzola, Herb Vinaigrette
- **Roasted Sweet Potato** | Arugula, Candied Pecan, Grape Tomato, Chipotle-Orange Vinaigrette
- **Grilled Vegetable Cannelloni** | Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

**PLATED ENTRÉES**

*Includes Chef's Choice of Seasonal Vegetables*

- **Pan Seared Chicken Breast** | 55
  Citrus-Thyme Sauce, Roasted Garlic
  Mashed Potatoes
- **Chile Seared Chicken Breast** | 55
  Pineapple Mango Relish, Cilantro Rice
- **Manhattan Strip Steak** | 66
  Cajun Steak Sauce, Smoked Cheddar
  Mashed Potatoes
- **Grilled Filet Mignon and Seared Chilean Sea Bass** | 72
  Sweet Potato Risotto, Roasted Corn Relish, Chipotle Demi

**FINAL COURSE**

*Please Select One*

- **Paris Brest, Puff Pastry, Bavarian Cream, Fresh Fruit**
- **Turtle Pie Dome, Chocolate Cake, Caramel Mousse, Pecans, Chocolate Ganache**
- **Sweet Potato-Pecan Pie, Cinnamon Whipped Cream, Salted Caramel**
- **Chocolate Decadence Cake with Berry Coulis**
- **Cheesecake with Fresh Fruit Compote**
- **Individual Seasonal Fruit Pie, Vanilla Anglaise**
- **Shortcake with Seasonal Fresh Berries and Whipped Sweet Cream**
- **Seasonal Berry Tart | Add 2**
We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.

Herb Crusted Filet Mignon | 69
Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

Grilled Duroc Pork Chop | 55
Pepper-Jack Grit Cake, Smoked Tomato Relish

Olive Oil Herb Roasted Chilean Sea Bass | 62
Tomato Basil Sauce, Risotto Milanese

Dijon Panko Crusted Salmon | 62
Roasted Red Pepper Coulis, Herb Basmati Rice

Pan Seared Chesapeake Bay Ocean Trout | 59
Wilted Arugula & Crab Risotto, Roasted Tomato-Citrus Jus

VEGETARIAN SELECTION
Please Select One
Roasted Vegetable Risotto | Balsamic Reduction, Shaved Parmesan
All Dinner Tables Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas. Iced Tea Available on Request.

Table Dinners Require a Minimum of 20 Guests.

Prices are Per Guest and Based on 60 Minutes of Continuous Service. SPECIAL VALUE DAYS: Value pricing for choosing your menu on the corresponding day.

**NUEVO LATINO**

$80.00

Southwestern Chicken and Tortilla Soup | Sour Cream, Green Onion

Citrus Romaine Salad | Shaved Red onion, Crispy Tri-Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw | Julienne Carrots, Bell Peppers, Cilantro Lime Dressing

Char-Grilled Marinated Skirt Steak Chimichurri | Garlic, onions and Fresh Herbs

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon Butter

Chile-Rubbed Slow Roasted Pork Loin | Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red onion, Cilantro

Arroz Espanola, Roasted Squash, Tomatoes and onion and Corn Bread

**CHOP HOUSE**

Chef's Seasonal Soup

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue, Red Wine Vinaigrette or Blue Cheese Dressing

Crisp Caesar Salad | Romaine Hearts
Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red onions, Herb Vinaigrette

Roasted Sliced Striploin
Grain Mustard Demi

Pan-Roasted Atlantic Salmon Filets | Tomato Caper Relish, Cumin Butter

Grilled Marinated Bone-In Pork Chop | Apple-Cranberry Chutney, Rosemary Jus

Baked Potato Bar | Sour Cream, Smoked Bacon, Green Onion, Aged Cheddar Cheese, Soft Butter

Oven Roasted Steakhouse Asparagus

Dessert
Cheesecake with Fresh Fruit Compote
Warm Fruit Cobbler
Chocolate Decadence Cake

**MARYLAND SEAFOOD BAKE**

$84.00

Roasted Corn and Crab Chowder

Green Salad | Cucumbers, Grape Tomatoes, Carrots, Garlic Croutons, Balsamic and Ranch Dressings

Tomato & Watermelon Salad | Toasted Almonds, Goat Cheese, Basil, Balsamic Reduction

**TASTE OF VIRGINIA**

$83.00

Baby Arugula Salad | Locally Grown Roasted Beets, Maryland Aged Blue Cheese Crumbles, Citrus Vinaigrette

Romaine Salad VA Farm Grape Tomatoes, Cucumbers, Focaccia Croutons, Ranch Dressing

Roasted Sweet Potato Salad | Local Spinach, Mushrooms, Warm Smoked Bacon Vinaigrette
Buffet Dinners

Lobster Ravioli | Crab Cream

Shrimp and Linguicia Sausage | Roasted Tomatoes, Peppers and Onions

Steamed Clams and Mussels | Herbs, Garlic Butter

Traditional Coleslaw
Herb Roasted Fingerling Potatoes
Corn on the Cobb
Sweet Corn Bread

Dessert
Lemon Blueberry Cake
Black Forest Cake
Seasonal Fruit Pies

Chesapeake Bay Ocean Trout | Lemon-Dill Butter

VA Farm Grass Fed Striploin | Roasted Mushrooms, Red Wine Demi Glaze

Pan Seared Chicken Breasts | Maryland Blue Crab Risotto

Seasonal Farmstead Roasted Vegetables

Desserts
VA Farms Apple Pie
Local Berry Cobbler
Dark Chocolate Mousse Cake

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

FAVORITE BARS

Package Bar

*Priced Per Hour*

1 Hour 24
Additional Hour 8

Hosted Bar

*Priced Per Drink*

Mixed Drinks 15
Import and Specialty Beer 10
Domestic Beer 9
Wine by the Glass 11
Cordials 15
Mineral Waters & Soft Drinks 4

FAVORITE BRANDS

SPIRITS

New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINES

Sycamore Lane Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEERS

Miller Light, Corona Extra, Sam Adams Boston Lager, Bass, St. Pauli Girl N.A.

WINE UPGRADE

Joel Gott
+ Add $4.00 to Package prices
+ Add $4.00 to Wine by the glass price

Napa Cellars, Folie a deux or Tera d'oro
+ Add $8.00 to Package prices
+ Add $8.00 to Wine by the glass price

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**APPRECIATED BARS**

**Package Bar**  
*Priced Per Hour*  
1 Hour 29  
Additional Hour 14

**Hosted Bar**  
*Priced Per Drink*  
Mixed Drinks 15  
Import and Specialty Beer 10  
Domestic Beer 9  
Wine by the Glass 13  
Cordials 15  
Mineral Waters & Soft Drinks 4

**CASH BAR**  
*Priced Per Drink*  
Mixed Drinks 19  
Import and Specialty Beer 10  
Domestic Beer 9  
Wine By The Glass 17  
Cordials 20  
Mineral Waters & Soft Drinks 4

**BEER AND WINE BAR**

Sycamore Lane Red and White Wines

Choice of Two Domestic Beers  
Budweiser, Bud Light, Miller Lite, Coors Lite

Choice of One Premium Beer:  
Sam Adams, Corona, Corona Light, Blue Moon, Stella Artois, Rebel IPA

Assorted Pepsi® Soft Drinks and Bottled Water

First Hour 15  
Each Additional Hour 9

Bartender fee 125 per 75 guests

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.

**APPRECIATED BRANDS**

**SPIRITS**

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar’s Scotch, Jamison Irish Whiskey, Bailey’s Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

**WINES**

Trinity Oaks Cabernet Sauvignon and Chardonnay  
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

**BEERS**

Miller Light, Corona Extra, Sam Adams Boston Lager, Bass, St. Pauli Girl N.A.

**WINE UPGRADE**

Joel Gott  
+ Add $2.00 to Package prices  
+ Add $2.00 to Wine by the glass price

Napa Cellars, Folie a deux or Tera d’oro  
+ Add $6.00 to Package prices  
+ Add $6.00 to Wine by the glass price
Extraordinary Brands

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**EXTRAORDINARY BARS**

**Package Bar**

*Priced Per Hour*

- 1 Hour 33
- Additional Hour 16

**Hosted Bar**

*Priced Per Drink*

- Mixed Drinks 16
- Import and Specialty Beer 10
- Domestic Beer 9
- Wine by the Glass 15
- Cordials 17
- Mineral Waters & Soft Drinks 4

**CASH BAR**

*Priced Per Drink*

- Mixed Drinks 21
- Import and Specialty Beer 10
- Domestic Beer 9
- Wine by the Glass 20
- Cordials 23
- Mineral Waters & Soft Drinks 4

**BEER AND WINE BAR**

Sycamore Lane Red and White Wines

- Choice of Two Domestic Beers
- Budweiser, Bud Light, Miller Lite, Coors Lite

- Choice of One Premium Beer:
- Sam Adams, Corona, Corona Light, Blue Moon, Stella Artois, Rebel IPA

- Assorted Pepsi® Soft Drinks and Bottled Water

- First Hour 15
- Each Additional Hour 9

Bartender fee 125 per 75 guests

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%.

**EXTRAORDINARY BRANDS**

**SPIRITS**

- Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crowne Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Martini & Rossi Vermouth

**WINES**

- Joel Gott, California, Cabernet Sauvignon and Chardonnay
- Mumm Napa, CA Sparkling

**BEERS**

- Miller Light, Corona Extra, Sam Adams Boston Lager, Bass, St. Pauli Girl N.A.

**WINE UPGRADE**

- Napa Cellars, Folie a deux or Tera d'oro

  + Add $4.00 to Package prices

  + Add $4.00 to Wine by the glass price
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**WINES**

**PROSECCO**
Ruffino | Valdobbiadene | Italy 47

**SPARKLING WINES**
Michelle NV Brut | Columbia Valley | Washington 45
Korbel Brut | California 57
Domaine Chandon Brut | “Classic” Nv | California 67

**PINOT GRIGIO**
Le Rime | Tuscany | Italy 50

**CHARDONNAY**
Stag’s Leap Wine Cellars | “Hands Of Time” | Napa Valley | California 61
Sonoma-Cutrer | “Russian River Ranches” | Sonoma Coast | California 65

**SAUVIGNON BLANC**
Kim Crawford | Marlborough | New Zealand 61
Joel Gott | California 50

**RIESLING**
Chateau Ste. Michelle | Columbia Valley | Washington 50

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, an 8% taxable event fee and sales tax, currently 10%.
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

WINES

CABERNET SAUVIGNON
Louis Martini | Sonoma | California 50
Silver Palm | Northern Coast | California 55

MERLOT
Seven Falls | Wahluke Slope | Washington 50

PINOT NOIR
Byron | Santa Barbara | California 61

MALBEC
Alamos | Mendoza | Argentina 50

RED ZINFANDEL
Ravenswood Vintners Reserve | California 49
Joel Gott | California 50

ADVENTUROUS REDS
Dreaming Tree Red Crush | North Coast | California 50
The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services.

The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting. Consult with your sales contact for pricing on DMP Packages.

**CONTINUOUS BEVERAGE SERVICE (UP TO 8 HOURS)**
Freshly Brewed Coffee and Decaffeinated Coffee,
Selection of Specialty Teas, Assorted Soft Drinks and Infused Water
Station

**CONTINENTAL BREAKFAST (UP TO 60 MINUTES)**
Assorted Juices
Fresh Seasonal Fruits
Individual Fruit and Plain Yogurts
Assorted Morning Breakfast Breads or Pastries with Fruit Preserves and Butter

**AM BREATHER (UP TO 30 MINUTES)**
Ripe Seasonal Hand Fruit
Morning Energizer Snack of Chef’s choice

**LUNCH (UP TO 60 MINUTES)**
Chef’s Creation Of Delectable Cold Lunch In Communal Dining

**PM PAUSE (UP TO 30 MINUTES)**
Crudité Display with Assorted Dips
Afternoon Rejuvenating Snack of Chef’s choice

**TECHNOLOGY SUPPORT SERVICES**
(1) LCD Projector with appropriately sized screen for General Session
(1) Wireless Basic ~1 MBPS internet access connection for speaker
(1) Podium and Microphone Package
Complementary basic Wi-Fi in Public Areas of hotel

**MEETING SUPPORT SERVICES**
Dedicated on Site Meeting Attendant
Meeting Room Usage and Set Up as Contracted

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, and sales tax, currently 10%
Choose from a variety of healthful bites and beverages to fit your group’s needs and keep them nourished throughout the day.

**SAMPLE MENU**

Crisp Caesar Salad | Romaine Hearts Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Baby Spinach Salad** | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

**Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red onion

**Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens

**Open Faced Grilled Vegetables on Focaccia** | Smooth Hummus Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

**SAMPLE MENU**

**Traditional Chopped Cobb** | Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Arugula, Grilled Red Onion, Pesto Aioli

**Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise

**Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Selection of chips
Homemade Cole Slaw
Whole Grain Mustard Potato Salad
Inspired by the latest styles and trends as well as the unique tastes of the bride and groom, the Westin Wedding Specialist meticulously attends to every detail of our guests’ special day. The personalized attention of our professional staff enables the guests of honor to simply revel in the joy of celebration, renewed for their lives ahead.

WESTIN WEDDING CELEBRATIONS INCLUDE
Our wedding package is designed to be a guide for what we offer. Allow us to custom create a package that reflects your style and vision.

- One hour hosted cocktail reception
- Three course dinner
- Up to 4 hours hosted bar service
- Sparkling Champagne toast
- Starbucks Coffee and Tazo Tea service
- Wedding cake cutting service
- White floor length linen and White napkins
- Mirror tiles with three triangle votive candles on each table
- Display tables for gifts, place cards and cake
- Event space setup including Parquet Dance Floor
- Complimentary Bridal Suite night of the wedding
- Special room block rate for overnight guests
- Menu tasting with Chef for you and 2 guests
- Complimentary event space
- Complimentary set up, to include dance floor and linens
- VIP Holding Room

THE ESSENTIAL SOIREE
Four butler-passed hors d’oeuvres
Choice of Soup or Salad
Choice of Entrée
Assorted Rolls and Butter
Wedding Cake Cutting Service
Four hour Favorite open bar  135

THE SAVVY SOIREE
Choose of display station
Four butler-passed hors d’oeuvres
Choice of Soup or Salad
Choice of one (1) Entrée
Assorted Rolls and Butter
Wedding Cake Cutting Service
Hand Crafted Signature Cocktail
Four hour Favorite open bar  161

THE INDULGENT BLISS
Choose 2 display stations
Ravishing Reception

Reception Style Menu
Cocktail Hour
Four (4) Butler Passed Hors d'oeuvres
Choice of Two (2) Reception Displays
Salad Station
Carving Station
Wedding Cake Cutting Service
Assorted Petit Fours
Four (4) Hour Favorite Open Bar  130

Prices are inclusive of Services Charges and Taxes
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

**COURSE I**

Baby Field Greens
Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar
Focaccia Croutons, Shaved Parmesan-Reggiano, Caesar Dressing

Wedge of Iceberg
Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette or Bleu Cheese Dressing

Baby Spinach
Candied Walnut, Pear, Gorgonzola, Herb Vinaigrette

Roasted Sweet Potato
Arugula, Candied Pecan, Grape Tomato, Chipotle-Orange Vinaigrette

Tomato Basil Soup | +7
Garlic Croutons, Parmesan Romano Cheese

Lobster Bisque | +7
Crab Cream

**ENHANCEMENTS**

**INTERMEZZO**
Seasonal Sorbet, Mango Sorbet, Lemon Sorbet, Favorite Sorbet +$5pp

**ENHANCED ENTREES**
Pan Roasted Crab Cake | +7
Roasted Jalapeno-Corn Relish, Charred Tomato Coulis

Pan Seared Scallops | +8
Baby Greens, Pomegranate

Sesame Crusted Chicken and Shrimp | +9
Jasmine Rice with Edamame, Chile Spiced Citrus Salad, Soy Reduction

Herb Grilled Lamb Chop | +11
Sweet Potato Hash, Minted Berry Compote

Herb Crusted Filet Mignon | +11
Roasted Shallot Red Wine Sauce, Sour Cream, Chive Whipped Potatoes

**COURSE II**

All entrées come with chef’s choice seasonal vegetables

Chile Seared Chicken Breast
Pineapple Mango Relish, Cilantro Rice

Pan Seared Boneless Chicken Breast
Citrus-Thyme Basil Cream Sauce, Roasted Garlic Mashed Potatoes

Manhattan Strip Steak
Cajun Steak Sauce, Smoked Cheddar Mashed Potatoes

Grilled Duroc Pork Chop
Pepper-Jack Grit Cake, Smoked Tomato Relish

Olive Oil Herb Roasted Chilean Sea Bass
Tomato Basil Sauce, Risotto Milanese

Dijon Panko Crusted Salmon
Roasted Red Pepper Coulis, Herb Basmati Rice
Roasted Vegetable Risotto
Balsamic Reduction, Shaved Parmesan

All pricing is per person above the package, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax currently 10%
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

**PASSED HORS D’ŒUVRES**

**COLD BITES**
- Lemon and Thyme Hummus | Crispy Pita Chip, Red onion Marmalade
- Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Focaccia
- Melon Wrapped In Prosciutto
- Belgian Endive | Blue Cheese and Strawberry
- Whole Grain Mustard

- Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Shrimp and Gazpacho Shooter
- Herb Roasted Beef and Blue Cheese Canapé | Tomato Jam
- Poached Jumbo Shrimp Horseradish Sauce
- Smoked Salmon Crostini | Edemame, Pomegranate
- Seared Ahi Tuna | Flatbread, Black Sesame, Wasabi Crème

**WARM BITES**
- Corn and Edemame Quesadilla Cumin Cream
- Roasted Vegetable Cobbler Tart
- Kalamata Olive, Artichoke & Goat Cheese Tart
- Toasted Spinach and Feta Phyllo Pockets
- Baked Raspberry and Brie in Puff Pastry
- Vegetarian Spring Rolls, Sweet Chili & Soy Sauce
- Stuffed Mushrooms Florentine
- Mini Reuben Puffs
- Mini Grilled Ham and Cheese Biscuits

**DISPLAY STATIONS**

**Artisanal Cheese Display**
- Chef's Selection of Local and Imported Artisanal Cheeses
- Dried Fruits, Nuts, Berries and Honey
- Whole Grain and Water Crackers, Sliced Baguettes

**Antipasti Display**
- Capicola, Genoa Salami, Mortadella, Prosciutto
- Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
- Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts, Crusty Country Bread & Crostini

**Seasonal Fruit Display**
- Seasonal Fruits and Berries
- Honey Yogurt Dip and Nutella

**Vegetable Crudité**
- Seasonal raw and grilled vegetables
- Ranch & Blue Cheese dressings

**ASIAN TABLE**
- Based on 4 Pieces per Person
- Assorted Sushi, Nigiri And Rolls
- Warm Edemame with Sea Salt
- Assorted Dim Sum To Include; Pot Stickers, Spring Rolls And Dumplings
- Wasabi, Soy, Pickled Ginger, Sweet Chili, Pomegranate Ginger, And Sesame Ponzu Sauces 25

**TAPAS BAR**
- Hummus Trio: Traditional Roasted Garlic, Black Bean-Cilantro, Roasted Red Pepper-Olive
- Pita Chips, Grilled Flat Breads and Assorted Artisanal Breads
- Ceviche Salad Lettuce Wrap, Citrus Vinaigrette
- Artichoke, Mushroom & Tomato Skewer, Feta and Basil
Spicy Beef Empanada
Thai Cashew Chicken
Spring Rolls | Spicy Peanut Dipping Sauce
Sesame Chicken Tenders, Mango-Ginger Sauce
Chicken Quesadilla | Chipotle Sour Cream
BBQ Pork Sweet Potato Biscuits
Coconut Shrimp | Mango Chutney
Edemame Dumpling | Pomegranate Ginger Sauce
Beef Sate | Bangkok Peanut Sauce
Beef Wellington | Mushrooms Duxelle in Puff Pastry
Jerk Chicken on a Stick | Lime Butter Sauce
Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
Scallops Wrapped In Bacon

ENHANCEMENTS
Lobster Ravioli | Crab Cream +$7pp
Pan Seared Scallops | Baby Greens, Pomegranate +$8pp
Pan Seared Crab Cake | Roasted Jalapeno-Corn Relish, Charred Tomato Coulis +$7pp
Herb Grilled Lamb Chop | Sweet Potato Hash, Minted Berry Compote +$11pp

Mussels & Clams, Saffron Broth
Lamb Merguez Sausage, Tzatziki Dipping Sauce
Warm Cous Cous Salad, Olives, Roasted Tomatoes, Truffle Vinaigrette
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

**FAVORITE BRANDS**

**SPIRITS**
New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

**WINES**
Sycamore Lane Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

**BEERS**
Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A.

**APPRECIATED BRANDS**

**SPIRITS**
Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

**WINES**
Trinity Oaks Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

**BEERS**
Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A.

**MARTINI BAR**
Featuring Classic Vodka and Gin Martinis, as well as Chocolate, Espresso, Cosmopolitan, Green Apple, Lemon Drop, and Pomegranate Martinis. Libations include Grey Goose, Grey Goose Le Citron, Tanqueray and Bombay Sapphire, Served in Iced Martini Glasses with Fresh Fruit Garnishes.

16/martini
175/set up

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge sales tax, currently 10%
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

**CLASSIC REHEARSAL DINNER**

$63.00  
Salad, Entrée, Dessert  
Freshly Brewed Coffee & Selection of Hot Teas  
One Complimentary Tableside Glass of Wine Per Guest  
Microphone

**ENHANCED REHEARSAL DINNER**

$84.00  
Salad, Entrée, Dessert  
Freshly Brewed Coffee & Selection of Hot Teas  
One Complimentary Tableside Glass of Wine Per Guest  
Microphone  
Two-hour Beer & Wine Open Bar

**GRAND REHEARSAL DINNER**

$105.00  
Salad, Entrée, Dessert  
Freshly Brewed Coffee & Selection of Hot Teas  
One Complimentary Tableside Glass of Wine Per Guest  
Microphone  
Three-hour Spirits, Beer, and Wine Favorite Bar

**SUPREME REHEARSAL DINNER**

$125.00  
Cocktail Hour with Four Butler Passed Hors d’oeuvres  
Salad, Entrée, Dessert  
Freshly Brewed Coffee & Selection of Hot Teas  
One Complimentary Tableside Glass of Wine Per Guest  
Microphone  
Three-hour Spirits, Beer, and Wine Favorite Bar

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

**THE ULTIMATE BLOODY MARY BAR**

**Spirits**
Absolut, Tito’s Handmade

**Salad**
Lemons, Limes, Celery, Cucumber slices, Kosher pickle spears, Pimento stuffed green olives,
Pickled jalapeños, Pepperoncini’s, Marinated artichoke hearts, Marinated pearl onions

**Proteins**
Bacon, Oysters, Cooked shrimp, Beef jerky,

**Seasonings**
Old Bay seasoning, Garlic salt, Celery salt, Smoked paprika, Lemon pepper, Freshly ground black pepper, Seasoned salts, Pickle juice, Olive brine

**Flavors**
Tabasco sauce, Louisiana hot sauce, Sriracha, Worcestershire sauce, Steak sauce, BBQ sauce

$12/Cocktail
$175/Setup
Enhance to Grey Goose | Add $2.00 per drink

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and sales tax, currently 10%
Live your ultimate celebration with our locally sourced cuisine. The perfect menu for your special day.

FINISHING TOUCHES

LOCATION

Several unique venues are available for your customized ceremony.
Choose from small, intimate spaces to The Jefferson Ballroom accommodating up to 300 guests

Ceremony rehearsal room
Theater style seating
Staging upon request
Microphone Package
$1,050

GENERAL INFORMATION

Ask your wedding specialist for more information about customizing your ceremony with décor, lighting, seating, and more

If the same room is selected for ceremony and reception, a minimum of one hour cocktail reception is required. More time may be required based on décor and set-up.

The pricing in this package is inclusive of 24% service charge and applicable sales tax. Menu prices cannot be guaranteed before 12 months prior to your wedding. We offer all of our brides and grooms the opportunity to experience our Executive Chef’s menus at a food tasting around three months prior to your wedding. The menu tasting is complimentary for up to 3 guests and is scheduled based on availability. Additional guests are $25 each.

The standard Westin wedding package includes our four hour house favorite bar, and champagne toast.

Premium and Luxury bar packages and upgraded wine selections are also available at an additional cost.
Please speak with your Wedding Specialist to assist in selecting wines to compliment your dinner selections.

To secure a date, a signed contract and non-refundable deposit is required. A deposit schedule will be outlined in the agreement. All deposits are non-refundable and are credited to the final balance.
A cost estimate will be provided to you and final payment of the event is due two weeks prior to your event.

Final attendance is needed three business days prior to your event. If we
have not received a guarantee three business days prior to your wedding, you will be billed at the contracted number listed on your agreement or the actual number of guests served, whichever is greater.

A complimentary suite is provided for the wedding couple the evening of their wedding celebration in addition to a

Reservation must be made in advance and valid for Friday or Saturday nights only.

Should guest rooms be required for your guests, we are happy to offer a preferred rate for them.

The Westin Crystal City is pleased to provide standard round banquet tables, banquet chairs, white full length linen, white napkins, mirror tiles and votive candles for your tables, foyer and corridor. Specialty linens, chair covers, tables and chairs are available at extra cost; please inquire with your Wedding Specialist for options.

The Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during, or following an event.
Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

**EXECUTIVE CHEF JOSHUA RIVERA**

Inspired by his Filipino culture, and spending time in the kitchen helping his mother making authentic Filipino dishes, Chef Joshua has always been passionate about food.

His career began over 15 years ago after graduating from the Culinary Institute of America, and as a culinary intern at the New Orleans Marriott. From the beginning he has prided himself on providing guests with an extraordinary experience they would remember.

He's held positions at major hotel chains throughout the country and is currently the Executive Chef here at the Westin Crystal City.

Chef Joshua currently resides in Alexandria, Virginia with his wife, Erika, and their children. When he's not in the kitchen, you'll most likely find him spending time with his family, and exploring his passions for good food, basketball, and sneakers.