

TRUMP® INTERNATIONAL HOTEL
WASHINGTON, D.C.

2019
Meetings and Events Menu



1100 Pennsylvania Ave NW | Washington, DC 20004 | 202-659-1100

BREAKFAST

breakfast buffets require a minimum of 25 guests

1 hour of continuous service, \$10 per person for each additional hour

all buffet and plated breakfasts include Trump signature segafredo zannetti coffee, decaffeinated coffee, a selection of rishi teas, freshly squeezed florida orange juice, and grapefruit juice

the pennsylvania avenue buffet\$42.00 per person
mini pastries, danish, and muffins
bagels, sweet butter, cream cheese, peanut butter and fruit preserves
seasonal fruit salad with berries

the capital buffet\$49.00 per person
chef's selection of seasonal assorted mini muffins
assorted breakfast pastries
bagels, sweet butter, cream cheese, peanut butter and fruit preserves
seasonal fruit salad with berries
farm fresh scrambled eggs, oven roasted roma tomatoes
applewood smoked bacon, grilled chicken sausage
breakfast potato medley with fines herbes

nourish breakfast buffet\$42.00 per person
vegan zucchini bread, bran muffins, local honey
seasonal fruit smoothies with low-fat greek yogurt
granola, fresh berries, honey
greek yogurt, fruit compote
multi-grain pancakes, pecans, banana, maple syrup
organic vegetable and potato hash
turkey bacon, chicken apple sausage
scrambled egg whites

BUFFET ENHANCEMENTS

omelets, baked eggs and breakfast sandwiches

omelet station (attendant required)\$20.00 per person
choice of eggs or egg whites - ham, bacon, shrimp, spinach, bell peppers, tomatoes, mushrooms, scallions, cheddar, swiss, goat cheese

broccoli cheddar breakfast quiche \$10.00 per person

breakfast burrito \$12.00 per person
scrambled eggs, chicken sausage, pepper jack cheese, black beans

butter croissant sandwich \$12.00 per person
scrambled egg, grilled ham, sharp cheddar cheese

bacon scone sandwich \$12.00 per person
egg, cheddar cheese

english muffin, ham, egg, swiss cheese \$10.00 per person

add protein \$9.00 each per person

applewood smoked bacon

homestyle pork sausage links

low-sodium turkey bacon

chicken apple sausage

corned beef hash, potatoes, bell peppers

smoked salmon platter, lemon, capers, red onions

candied clothesline bacon station (attendant required) \$12.00 per person

cereal, grains, and starch (minimum 12 people)

swiss style bircher muesli - apple, almonds, raisins \$8.00 per person

steel cut irish oatmeal, brown sugar, dried cranberries, warm milk \$8.00 per person

assorted dry cereals and granola with whole milk, 2% milk, and almond milk \$8.00 per person

baked goods

warm homemade cinnamon donuts, raspberry coulis, chocolate ganache \$50.00 per dozen
minimum order 2 dozen

assorted danish \$64.00 per dozen

housemade flaky croissants \$72.00 per dozen

house baked scones \$66.00 per dozen

bagels – trio of whipped cream cheeses, sliced tomatoes \$60.00 per dozen

toast – white, wheat, 9 grain, english muffins \$48.00 per dozen

**BUFFET
ENHANCEMENTS
(CONTINUED)**

from the griddle\$15.00 per person
connoisseur buttermilk pancakes, whipped sweet butter
brioche french toast, apple cinnamon butter
crispy belgian waffles, berry compote
vermont maple syrup
made to order—includes chocolate chips, blueberries, candied pecans\$200.00 attendant fee

the gluten free corner (minimum 2 dozen)
gluten free oatmeal, brown sugar, dried cranberries, warm milk \$10.00 per person
gluten free muffins\$56.00 per dozen
organic vegetable and potato hash, poached egg, herb dressing \$16.00 per person
gluten free bagels – trio of whipped cream cheeses, sliced tomatoes\$66.00 per dozen

**PLATED BREAKFAST A
LA CARTE**

includes bakery basket,
sweet butter, jams, individual
fruit cup

american classic\$48.00 per person
farm fresh scrambled eggs, roasted cherry tomatoes
organic chicken sausage or applewood smoked bacon
breakfast potato medley, parsley

the clock tower\$52.00 per person
corned beef breakfast hash, potatoes, roasted bell peppers
poached farm fresh eggs, scallion hollandaise

the indulgence\$54.00 per person
eggs benedict - toasted english muffins, poached eggs, lemon hollandaise
choice of applewood bacon, smoked salmon, florentine
breakfast potato medley, roasted cherry tomatoes
maryland crab cakes+\$10.00 per person

BRUNCH

minimum of 25 guests
1 hour of continuous
service, \$10 per person for
each additional hour

the sunday brunch\$90.00 per person
Trump signature segafredo zanetti coffee, decaffeinated coffee, selection of rishi teas
freshly squeezed orange, grapefruit, and carrot juice
assorted danish, mini muffins, croissants
seasonal sliced fruit and berries
bagels – trio of whipped cream cheeses, sliced heirloom tomatoes
smoked scottish salmon, capers, red onion, lemon
organic greens, roasted carrots, cucumber, feta cheese
dill buttermilk ranch dressing, sesame ginger vinaigrette

omelet station (attendant required, one per 35 guests)
farm fresh eggs and egg whites, ham, bacon, shrimp, spinach, kale, bell peppers, tomato,
mushrooms, scallions, cheddar, swiss

grilled petite filet of beef
peppercorn cognac sauce
olive oil roasted fingerling potatoes, fines herbes
seasonal vegetable medley, basil pesto, sea salt

miniature desserts (select 3)
seasonal fruit cheese cake
lemon meringue tart
chocolate caramel tart
tiramisu
vanilla custard
almond tea cake
whole wheat blueberry muffins

**BRUNCH
ENHANCEMENTS
(BARTENDER REQUIRED)**

mimosa or bellini bar \$15.00 each
prosecco – Trump sparkling – champagne
fresh squeezed orange juice, pear purée, cassis kir
plump fresh berries, seasonal fruit garnish

BRUNCH
ENHANCEMENTS
(CONTINUED)

traditional mimosas \$14.00 each
sparkling wine, orange juice

bloody mary bar \$17.00 each
*traditional, smoked, and spicy bloody mary mix
celery, olives, crispy bacon strips, spice blend, spiced shrimp, horseradish, lemon, lime
new amsterdam | tito's | absolut peppar | casa noble tequila*

MORNING AND
AFTERNOON BREAKS
(MINIMUM 12
PEOPLE)

morning booster\$25.00 per person
*seasonal fruit smoothie shooters
tropical fruit skewers, honey yogurt dip
assorted granola and energy bars*

game time (select three).....\$25.00 per person
*soft pretzels, trio of mustards
parmesan popcorn, brown butter, sea salt
house made old bay chips, caramelized onion dip
individual bags of buttered popcorn
kettle corn with caramel peanuts
licorice, chocolate almonds, chocolate covered pretzels, gummy bears, skittles, mandm's*

eastern market.....\$25.00 per person
*cold pressed vegetable juices
garden crudites, dill ranch dip
hummus, pita chips*

serenity break\$25.00 per person
*mango citrus smoothie shooter
organic vegetable chips, sea salt
make your own trail mix with dried fruits, nuts, sunflower seeds, dark chocolate chips, butterscotch
chips, mandm candies*

tea time\$35.00 per person
*assorted tea sandwiches to include cucumber dill cream cheese, smoked salmon, and egg salad
house baked scones, devonshire cream, lemon curd, jams
assorted macarons, tea cookies*

mezze break\$25.00 per person
*mediterranean olives
hummus, babaganoush, tabouli, pita chips
stuffed grape leafs and labneh*

cubano corner (select three)\$30.00 per person
*bbq pork tartlets
beef empanadas with green mojo
mini cubano sandwiches
jamon croquettes with cheese*

sugar rush (select three).....\$25.00 per person
*mini cupcakes
freshly baked cookies
brownies and blondies
milk chocolate, dark chocolate, and white chocolate truffles
assorted barks and brittles
caramel popcorn
ice cold whole milk and chocolate milk
hot swiss chocolate, house-made marshmallow, whipped vanilla cream*

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MORNING AND
AFTERNOON BREAKS
(CONTINUED)

espresso and specialty coffee bar\$15.00 per person (includes equipment)
flavored coffee, cappuccino, and espresso+\$300.00 barista fee
cinnamon sticks, chocolate shavings, fresh whipped cream
rock sugar sticks
biscotti and amaretti+\$3.00 per person

A LA CARTE

whole seasonal fruits \$55.00 per dozen
seasonal sliced fruit and berries (*serves 12-15*) \$110.00 per platter
fruit kabobs, local honey yogurt dip \$70.00 per dozen
assorted bars to include kind, clif \$65.00 per dozen
yogurt parfait with berry coulis and granola \$66.00 per dozen
fresh coffee cakes (*select 3*) \$66.00 per dozen
cinnamon swirl, lemon poppy seed, vegan zucchini, banana, blueberry, double chocolate
freshly baked cookies \$60.00 per dozen
chocolate chip, oatmeal, apple butterscotch, chocolate crackle
salted mixed nuts\$35.00 per pound
tortilla chips, pico de gallo, guacamole (*serves approximately 12*) \$75.00 per platter
bagged snacks \$50.00 per dozen
chips, kettle chips, pretzels, smartfood

BEVERAGES

Trump signature segafredo zanetti and decaffeinated coffee \$105.00 per gallon
soft drinks\$7.00 per bottle
glass bottled coke products
bottled water\$8.00 per bottle
evian and badoit
lacroix (*select 3*)..... \$8.00 per can
grapefruit, passionfruit, mango, lime, apple cranberry, cherry lime
iced tea or arnold palmer \$90.00 per gallon
freshly squeezed zesty lemonade \$90.00 per gallon
gatorade, red bull, vitaminwater\$8.00 per bottle
freshly squeezed orange, grapefruit, or carrot juice \$95.00 per gallon
cold pressed fruit and vegetable juices\$9.00 per bottle

LUNCH

buffet lunches include one hour of service, each additional hour—\$15.00 per person

all lunches served with Trump signature segafredo zanetti coffee, decaf, and a selection of rishi teas

bento box lunch 4 small portions served at once \$68.00 per person

(select one per category, up to 75 guests)

noodle or rice

- fried rice
- soba noodles
- mushroom risotto
- gnocchi, ratatouille

vegetable or chef's signature soup

- minestrone
- wild mushroom bisque
- butternut squash
- tomato

protein

- roasted salmon
- roasted lemon chicken
- skirt steak
- butter chicken

dessert

- dark chocolate brownie
- brown sugar blondie
- chef's choice of seasonal tartlet
- s'mores bar

the farmers market vegetarian lunch buffet \$68.00 per person

lettuce

organic greens, kale mix, romaine hearts, baby spinach

soup

farmers market gazpacho, xvo oil, feta crumbles

veggies

tomato, cucumber, carrots, corn, radishes, beets, avocado

grains, nuts, seeds

quinoa, sprouts, sunflower seeds, spiced cashews

protein

hard boiled egg, cottage cheese

hot toppings

crispy cauliflower, couscous filled tomatoes, grilled tofu, roasted root veggies

dressings

ginger soy, buttermilk ranch, citrus vinaigrette, roasted garlic hummus

desserts

whole wheat blueberry crumb cake, crystallized ginger

city center salad buffet \$60.00 per person

composed salads (select 3)

- mesclun greens, cucumber, shredded carrots, balsamic vinaigrette
- kale salad, brussels sprouts, navel oranges, lemon vinaigrette
- Caesar, chopped romaine, white anchovies dressing, parmigiano, sourdough
- greek vegetable salad, cherry tomatoes, peppers, cucumber, olives, feta, oregano dressing
- spinach, arugula, spiced pecans, sherry cane vinaigrette
- cobb salad, field greens, applewood bacon, garbanzo beans, cherry tomatoes, egg, avocado, honey mustard
- asian salad mix, crispy wonton strips, chery tomatoes, cucumbers, sesame ginger dressing
- super grains salad, quinoa and barley medley, mixed peppers, cherry tomatoes, green goddess dressing

add protein (select 2)

- crispy chicken
- grilled chicken
- salmon
- tofu
- falafel
- skirt steak + \$6.00 per person
- shrimp + \$6.00 per person
- seared ahi tuna + \$10.00 per person

sides (select 2)

- vegetable chips
- potato salad
- lo mein
- israeli couscous
- sweet potato tater tots
- truffle fries
- stir fried vegetables
- old bay chips

dessert

- fresh fruit tart
- granola bar brownie

All food and beverage pricing is subject to tax and service charge

LUNCH
(CONTINUED)

sandwich lunch buffet\$70.00 per person

salads (select 3)

country slaw, mustard seeds, apple cider dressing
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette
kale salad, brussels sprouts, navel oranges, lemon vinaigrette
caesar, chopped romaine, white anchovies dressing, parmigiano, sourdough
greek vegetable salad, cherry tomatoes, peppers, cucumber, olives, oregano dressing
vine ripe tomato salad, pickled red onions, pine nut basil vinaigrette
spinach, arugula, spiced pecans, sherry cane vinaigrette
red bliss potato salad, grain mustard, yogurt dressing

sides (select 1)

french fries, truffle salt
organic vegetable chips
hand cut kettle chips, old bay seasoning
sweet potato tater tots, smoked ketchup
truffle mac and cheese
grilled vegetables

sandwiches (select 3)

chilled

cajun spiced chicken, swiss cheese, spinach, honey mustard, onion crisps on baguette
organic chicken salad, golden raisins, chopped romaine, spinach wrap
roasted turkey b.a.l.t, smoked bacon, avocado, tomato, bibb lettuce, butter croissant
roasted turkey breast, brie cheese, arugula, cranberry mayo, multigrain baguette
caprese – vine ripe tomato, mozzarella, basil pesto, arugula, olive oil focaccia
grilled vegetables, olive pesto, local goat cheese, sunflower seed roll
tuna salad, charred scallions, chopped romaine, pita pocket
grilled chopped chicken, romaine lettuce, parmesan cheese, caesar dressing, herb wrap

hot

pit beef, caramelized onions, horseradish crème fraîche, sesame bun
cuban sandwich -pulled pork, mustard, dill pickle, swiss cheese, ham, baguette
brooklyn pastrami reuben, swiss, sauerkraut, 1000 island dressing, seeded rye
grilled three cheese sandwich, beefsteak tomato, roasted onion dip
carolina pulled bbq pork, country slaw, kaiser roll
chicken pesto panini, sundried tomatoes, mozzarella

desserts (select 3)

seasonal fruit tart
mascarpone cheesecake bars
chocolate cream trifle
lemon meringue tart
s'mores bar

burger bar\$70.00 per person

salads (select 3)

red bliss potato salad, grain mustard, yogurt dressing
country slaw, mustard seeds, apple cider dressing
pasta salad, shredded carrots, green olives, dijon dressing
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette
kale salad, brussels sprouts, navel oranges, lemon vinaigrette
Caesar, chopped romaine, white anchovies dressing, parmigiano, croutons
greek vegetable salad, cherry tomatoes, peppers, cucumbers, olives, oregano dressing
vine ripe tomato salad, basil, pickled red onions, pine nut basil vinaigrette
spinach, arugula, spiced pecans, sherry cane vinaigrette

sides (select 1)

sweet potato tater tots, smoked ketchup
french fries, truffle salt
organic vegetable chips, sea salt
house made kettle chips, old bay seasoning
kosher dill pickles, pickled vegetables
truffle mac and cheese

burgers (select 3)

buffalo bill – bison patty, apple smoked bacon, blue cheese, frank's hot mayo, iceberg lettuce
continental club – turkey patty, provolone, apple smoked bacon, arugula, cranberry mayo
salmon burger – sweet chili glazed atlantic salmon, ginger scallion mayo, fennel slaw
prime time – beef patty, brie cheese, truffle aioli, onion crisps, bibb lettuce
bbq pulled pork – country slaw, sriracha mayo, cilantro
maryland crab cake – fennel slaw, lemon caper aioli
mushroom – balsamic roasted portobello, pesto mayo, swiss cheese, beefsteak tomato

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LUNCH
(CONTINUED)

desserts (select 3)

s'mores bar
mini new york cheesecake
chocolate peanut butter bar
chocolate chip cookies
assorted mini cupcakes

eastern seaboard \$78.00 per person

soups and salads (select 3)

little neck clam chowder, oyster crackers
blue crab bisque, brandy, tarragon
baked oysters, creamed spinach, garlic bread crumbs
fried calamari, jalapeños, lemon mayo
kale, arugula, spiced pecans, sherry cane vinaigrette
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette
chesapeake caesar, creamy ranch, old bay spiced oyster croutons, shaved parmigiano
country style red bliss potato salad, red onions, hard boiled eggs
cherry tomato salad, corn, black eyed peas, herb vinaigrette
country slaw, mustard seeds, apple cider dressing

main events (select 3)

maryland crab cakes, caper remoulade
herb crusted rockfish fillet, caper sauce
old bay spiced organic grilled chicken breast, wild mushroom sauce
seafood stew with fresh local catch, shrimp, calamari, clams, rice
carolina pulled bbq pork, mini potato rolls
maine lobster roll—lobster, lemon mayo, celery, toasted brioche roll +\$10.00 per person

sides (select 1)

charred green beans, garlic oil
heirloom baby carrots, parsley, ginger
dirty brown rice, corn, chicken liver
garlic roasted fingerling potatoes
rainbow swiss chard, shallots, apple cider

desserts

smith island cake
mini new york style cheesecake
boston cream trifle

taste of italy \$70.00 per person

soups and salads (select 3)

vegetable minestrone, garlic croutons
tomato and cucumber gazpacho, bell pepper confit, basil
lentil salad, roasted beets, carrots, tarragon vinaigrette
caprese salad, tomato, mozzarella, basil, xvo oil, pesto
arugula salad, grapefruit segments, shaved parmigiano, lemon vinaigrette
panzanella salad, tomatoes, cucumbers, olives, sourdough croutons, balsamic, xvo oil

sides (select 1)

charred broccolini, chili flakes, xvo oil
farmers market ratatouille, basil
grilled mediterranean vegetables, pine nut pesto
roasted squash and zucchini

entrées (select 3)

chicken milanese, mozzarella, roma tomato sauce
baked ziti, beef bolognese, ricotta, mozzarella
risotto with wild mushrooms, truffle oil, parmigiano reggiano
penne alla vodka, jumbo shrimp scampi, broccoli, chili flakes, garlic crostini
caserecchi pasta, slow braised beef short rib ragout, roasted pearl onions, parmesan crostini
eggplant parmesan, mozzarella, basil, roma tomato sauce

desserts

mini cannoli
seasonal panna cotta
individual tiramisu

lunch on the run \$55.00 per person

includes soft drink or bottled water, whole fruit, chips, and chocolate chip cookie; to go only

salads (select 1)

red bliss potato salad, red onions, hard boiled eggs
pasta salad, shredded carrots, green olives, dijon dressing
cherry tomato salad, corn, black eyed peas, herb vinaigrette
country slaw, mustard seeds, apple cider dressing

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LUNCH
(CONTINUED)

sandwiches (select 3)

cajun spiced chicken, swiss cheese, spinach, sweet mustard, onions crisps, baguette
roasted turkey breast, brie cheese, arugula, cranberry mayo, multigrain baguette
caprese, vine ripe tomato, mozzarella, basil pesto, arugula, olive oil focaccia
grilled vegetables, olive pesto, local goat cheese, sunflower seed roll
tuna salad, charred scallions, chopped romaine, pita pocket

plated lunch (2) course luncheon \$65.00 per person
(3) course luncheon \$75.00 per person
duet entrée +\$10.00 per person
add iced tea \$6.00 per person

assorted sweet rolls, butter

soups

butternut squash bisque, coconut milk, chili oil
wild mushroom bisque, white truffle oil, chives
chunky chicken noodle soup, root vegetables, egg noodles
farmers market vegetable minestrone, pasta pearls, pesto croutons
little neck clam chowder, oyster crackers
heirloom tomato and cucumber gazpacho, roasted garlic chips, basil oil

salads

caesar - chopped romaine, white anchovy dressing, parmigiano, sourdough croutons
greek - romaine lettuce, cucumbers, cherry tomato, peppers, olives, feta cheese, oregano dressing
asian greens - shredded carrots, jicama, asian pear, toasted cashews, honey lime vinaigrette
organic greens - roasted squash, toasted sunflower seeds, carrot lime vinaigrette
bitter greens - frisée, endive, watercress, citrus segments, honey lemon vinaigrette
iceberg wedge - maytag blue cheese, crispy applewood bacon, onion crisps, buttermilk ranch dressing

main events

panzanella bread salad, grilled lemon pepper chicken, kale, baby spinach, tomatoes, cucumbers,
radishes, balsamic vinaigrette
ahi tuna niçoise salad, new potatoes, beans, tomatoes, romaine hearts, olives, tarragon vinaigrette
grilled atlantic salmon, warm quinoa salad with black beans, dried cranberries, sprouts, honey lemon
dressing
cobb salad, grilled shrimp, field greens, crispy applewood bacon, garbanzo beans, cherry tomatoes, egg,
avocado, honey mustard
rosemary roasted chicken breast, mashed red bliss potatoes, fine green beans, grain mustard sauce
grilled skirt steak, whipped sweet potatoes, broccolini with brown butter almonds, chimichurri sauce
casarecchi pasta, slow braised beef short rib ragout, roasted pearl onions, parmesan crostini
cauliflower "schnitzel," cauliflower caper salsa, smoked tomato jam, frisée and radish salad
potato gnocchi, zucchini, squash, tomatoes, parmigiano reggiano, garlic cream sauce

desserts

cheesecake, white chocolate chantilly, raspberry
key lime pie, toasted coconut, grapefruit
milk chocolate bar, hazelnuts, caramel
strawberry shortcake
boston cream trifle
blueberry almond tart, vanilla chantilly cream

TEA SERVICE

includes choice of four teas and one glass of sparkling wine

*champagne and bubbles sparkling, Trump, blanc de blancs, monticello, va...included
champagne, nv, moet, imperial, brut, épernay, france +\$10 per person
champagne, nv, moet, imperial, rosé, épernay, france +\$12 per person*

tea selections (choice of four)

herbal infusions (caffeine free)

*organic white ginseng an invigorating blend of raspberry, burdock root, mint, and revitalizing ginseng
hibiscus berry a rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries
organic turmeric ginger ayurveda inspired blend of turmeric, ginger, lemon and honey for longevity, stamina and balance
organic mystic mint soothing peppermint with licorice root and sweet enlivening basil*

chai tea

*masala chai a robust, full-bodied black tea blended with aromatic traditional indian masala spices
west cape chai sweet, soothing west cape rooibos balanced by exotic masala spices
chocolate chai decadent cacao and creamy sarsaparilla with rich coconut and bittersweet dandelion root*

white and green tea

*organic silver needle reserve white tea with a sublime, sweet flavor and rich, savory finish
matcha super green an energizing blend of matcha and sencha with a deep sweetness and smooth, umami richness
jasmine pearls hand-rolled tea leaves infused with the sweet aroma of jasmine blossom*

oolong tea

*jade oolong grown at elevations of 500-850 meters above sea level in the mingjian village of nantou, taiwan, jade oolong is an aromatic and flavorful tea with notes of fresh-cut gardenia, freesia blossoms and tropical fruits
ruby oolong handcrafted by an expert oolong master in the doimaselong, this special qingming ruby oolong micro-lot has a silken mouthfeel and notes of dark cherry, aged balsamic, ruby port, and dark chocolate*

black tea

*organic golden assam robust and bright with hints of sweet raisin and an assertive malty finish
organic earl grey supreme rich with the lofty floral and citrusy high notes of italian bergamot
organic vanilla bean indulgent and creamy with sweet vanilla finish
english breakfast lively, robust red cup with a brisk flavor and sweet caramel undertones*

pu-erh tea

organic ancient pu-erh tuo-cha, traditional soothing flavor with sweet notes of dark mocha organic chocolate cinnamon

afternoon tea \$65.00 per person

savory

*cucumber sandwich, lemon caper cream cheese, rye bread
scottish salmon pinwheel, dill, pumpernickel bread
truffle'd egg salad, micro watercress, profiteroles
cannoli, chicken salad, golden raisin, cashews*

sweet (items may vary seasonally)

*lemon cranberry scone
wild strawberry fruit tartlet
raspberry macaron
coffee éclair
chocolate tart
lemon madeleine
chouquettes
served with devonshire cream, homemade berry jam and whipped butter*

a lesson in history...

afternoon tea was first introduced in england by anna, the seventh duchess of bedford, in the year 1840. with the evening meal in her household served fashionably late at eight o'clock, the duchess would become hungry around four o'clock, thus creating a need for a between-meal nosh now called afternoon tea and enjoyed worldwide.

TEA SERVICE
(CONTINUED)

a lesson in history...
the british tradition of high
tea began in the mid 1700s
as an afternoon meal
usually served between 3
and 4 o'clock. initially, it
was a meal for the working
man, taken standing up or
sitting on tall stools, thus
'high'. tea with cakes,
scones, even cheese on
toast would have been
served.
a more robust culinary
offering than afternoon tea,
high tea is traditionally
intended to be a full meal
service.

high tea..... \$85.00 per person

savory

*smoked salmon and cucumber sandwich, lemon caper cream cheese, rye bread
truffle'd egg salad, micro watercress, profiteroles
cannoli, chicken salad, golden raisin, cashews
DC B.A.L.T, applewood smoked bacon, avocado, tomato confit, boston bibb lettuce and basil-mayo
mini quiche, baked with broccoli, cheddar, egg royal
deviled egg, hackleback caviar*

sweet (items may vary seasonally)

*lemon cranberry scone
wild strawberry fruit tartlet
raspberry macaron
coffee éclair
chocolate tart
lemon madeleine
chouquettes
served with devonshire cream, homemade berry jam and whipped butter*

RECEPTION

hors d'oeuvres..... 4 selections - \$28.00 per person
 6 selections - \$40.00 per person
 10 selections - \$60.00 per person

chilled

watermelon and local goat cheese skewer, sea salt, xvo oil (v) (g)
avocado toast, shaved radish, puffed sorghum (v)
deviled egg, hackleback caviar (g)
blackened ahi tuna, red curry crisp, mango mayo, pickled ginger (g)
wild mushroom and ricotta, tomato cone (v)
peruvian ceviche spoon, seasonal fish, aji amarillo, cilantro, jalapeño, lime (g)
marinated roma tomatoes, xvo oil, garlic crostini (v)
mini lobster roll, lemon aioli, brioche bun
tuna poke, savory cone, avocado crème
prime beef tartare, fried caper, horseradish, crostini
smoked salmon, marble rye, dill cream cheese
lobster blt, smoked tomato marmalade, crispy ficelle
caprese skewer, cherry tomato, bocconcini, balsamic (g)
poached shrimp cocktail, vodka spiked cocktail sauce (g)
lemon ricotta, rosemary focaccia crisp (v)
eggplant carbonata, capers, lemon, multigrain ficelle (v)

hot

vegetable samosa, tamarind dip (v)
new zealand lamb chop, mint sauce (g) (+\$2.00 per person)
beef satay, teriyaki glaze, black sesame
lobster grilled cheese sandwich, smoked ketchup
saffron arancini, aged parmigiano (v)
cornmeal fried oyster, old bay mayo
mini beef wellington, beef filet, brie, raspberry, flaky dough
cajun grilled shrimp skewer, chimichurri dip (g)
mini cheeseburger, smoked ketchup, kosher pickle
bacon wrapped scallop, frank's hot sauce maple glaze (g)
crispy sesame chicken tender, honey mustard dip
buffalo chicken meatball, sweet and spicy glaze, ranch dip (g)
crispy duck spring roll, ginger plum dipping sauce
crispy falafel fritter, cucumber raita dip
mini maryland crab cakes, grain mustard aioli

RECEPTION DISPLAYS

2 hours of continuous service

italian antipasto..... \$25.00 per person

prosciutto di parma, sopressata, salumi, taleggio, asiago, truffle ricotta
roasted mediterranean vegetables, orange marinated olives, artichokes in olive oil
rosemary focaccia, garlic crostini

cheese display..... \$25.00 per person

local and international cheese display, fresh and dried fruit
baguette, dried fruit and nut crisps, crackers

farmers market..... \$25.00 per person

heirloom tomato gazpacho shooters
garden crudités, dill ranch dip
artichoke yogurt dip, pita chips

sushi station (sushi chef optional)..... \$40.00 per person

maki rolls to include california, spicy tuna, crunchy shrimp, salmon avocado, and Trump roll
nigiri to include tuna, salmon, white fish, eel and shrimp
pickled yellow ginger, wasabi, soy sauce

taste of chesapeake..... \$45.00 per person

chesapeake oysters, poached shrimp, snow crab claws, garlic steamed mussels
spiked cocktail sauce, marie rose, mustard aioli, black pepper shallot mignonette, lemon wedges

RECEPTION DISPLAYS
(CONTINUED)

meze marketplace.....\$30.00 per person
fried pea and potato patties, diced tomatoes, sumac onion salad
spicy eggplant, tomato, cilantro
falafel
mixed olives
tabbouleh salad
labneh with za'atar and mint
pita chips, hummus, tahini sauce

comfort food station (select 3)\$30.00 per person
texas beef chili, sour cream, scallions, shredded cheddar
mini kosher hot dogs, crispy puff pastry, spicy mustard
chicken and cheese quesadilla, pico de gallo
mini cheeseburger sliders, smoked ketchup, pickles
individual mac and cheese, truffle bread crumbs
virginia ham grilled cheese sandwich, pear mostarda
hot cinnamon sugar churros, chocolate sauce
chocolate chip cookies
s'mores bars

sliders (select 3).....\$30.00 per person
lamburger – local lamb patty, feta cucumber tzatziki
turkey – lean turkey patty, provolone, arugula, cranberry mayo
salmon burger – sweet chili glazed atlantic salmon, ginger mayo, charred scallions
prime time – beef patty, brie cheese, truffle aioli
maryland crab cake – fennel slaw, caper aioli
buffalo bill – bison patty, apple smoked bacon, blue cheese, frank's hot mayo, iceberg lettuce
sweet potato tots +\$5.00 per person

flatbread\$30.00 per person
amante della carne - pepperoni, italian sausage, ham, mozzarella cheese
margherita - fresh burrata, spicy marinara, fresh basil
bacon spinach alfredo - mushrooms, roasted garlic fontina sauce
duck confit - goat cheese, cranberries, balsamic drizzle

dc street food (select 3).....\$30.00 per person
al pastor tacos—marinated pork, pineapple, onions, cilantro
bacon grilled cheese, sourdough bread
mango salsa dog—mangoes, chopped jalapeños, red onions, cilantro, poppy seed bun
bahn mi sandwich—sliced pork, pickled cucumber, carrots, and daikon, coriander leaves, toasted french baguette
chicken empanada—pulled chicken, onions, cumin, empanada dough
mambo beef chili—ground beef, cheese, green onions, sour cream, tortilla
grilled pork loin satay, vinegar, sushi rice

paella (select 1)\$35.00 per person
paella de mariscos – shrimp, lobster, mussels, clams, calamari, saffron rice
paella valenciana – chicken, chorizo, seafood, peas, bell peppers, carnaroli rice
garlic bread, spinach, shaved fennel, navel orange dressing

dessert station\$30.00 per person
mini desserts to include tartlets, crème brulée, mini cookies, assorted dessert bars,
assorted cake pops, truffles, and macarons

donut station\$18.00 per person
warm cinnamon sugar and glazed mini donuts

sweet bites and cookies\$18.00 per person
chocolate truffles, cookies, macarons, assorted dessert bars

CULINARY ACTION
STATIONS

minimum of 25 guests,
attendant required,
2 hours of continuous
service

rotisserie chicken	\$22.00 per person
<i>peruvian rotisserie chicken, paprika, white wine, vinegar, cumin</i>	
<i>lemon thyme sauce</i>	
<i>chive biscuits</i>	
roasted turkey breast	\$20.00 per person
<i>sage and orange brined free range turkey</i>	
<i>giblet gravy, cranberry chutney, grain mustard</i>	
<i>cornbread</i>	
maple glazed virginia ham	\$20.00 per person
<i>clove and orange slow roasted bone in ham</i>	
<i>grain mustard, bourbon bbq sauce</i>	
<i>soft parker house rolls</i>	
beef sirloin	\$28.00 per person
<i>medium rare roasted herb crusted beef sirloin</i>	
<i>merlot red wine jus, parsley chimichurri, steak sauce</i>	
<i>brioche slider buns</i>	
candied clothesline bacon	\$12.00 per person
<i>thick cut bacon, black pepper, maple syrup, pickles</i>	
beef tenderloin	\$30.00 per person
<i>medium rare black pepper crusted roasted beef tenderloin</i>	
<i>red wine veal jus, horseradish cream, steak sauce</i>	
<i>brioche slider buns</i>	
baby back pork ribs	\$30.00 per person
<i>Cajun seasoned baby back pork ribs</i>	
<i>yucca frita, mambo sauce</i>	
<i>jalapeño cornbread</i>	
rack of lamb	\$32.00 per person
<i>mustard and herb bread crumbs roasted lamb rack</i>	
<i>madeira lamb jus, mint jelly, grain mustard</i>	
<i>brioche slider buns</i>	
rosemary salmon	\$20.00 per person
<i>slow roasted atlantic salmon fillet</i>	
<i>white wine sauce, honey mustard, dill crème fraîche</i>	
<i>brioche slider buns</i>	
rockfish fillet	\$28.00 per person
<i>roasted chesapeake rockfish</i>	
<i>citrus vanilla drizzle, saffron tomato sauce</i>	
<i>brioche slider buns</i>	
little italy	\$28.00 per person
<i>three cheese tortellini, beef bolognese</i>	
<i>wild mushroom risotto, parmigiano, aged balsamico</i>	
<i>penne alla vodka, shrimp, maryland crab meat, leeks</i>	
<i>rosemary focaccia, garlic bread</i>	
poke and ceviche	\$35.00 per person
<i>hawaiian ahi tuna poke, red onion, seaweed, soy, sesame, wonton crisps</i>	
<i>lomi lomi salmon, smoked and cured salmon tartar, red onion, scallion, white soy, pita chips</i>	
<i>south florida snapper ceviche, lime, chili, cilantro, fried plantain chips</i>	

DINNER

all dinners served with
Trump signature segafredo
zanetti coffee,
decaffeinated coffee, and a
selection of risi teas
assorted rolls, sweet butter

plated dinner 3 course poultry | vegetarian \$92.00 per person
3 course beef | seafood | lamb | duck \$105.00 per person
4 course poultry | seafood | vegetarian \$110.00 per person
4 course beef | lamb \$120.00 per person
tableside choice of entrée (max 2, same side dishes) +\$25.00 per person
pre-selected choice +\$10.00 per person

soups

lobster bisque, lobster beignet, brandy, tarragon crème
maryland crab chowder, new potatoes, carrots, celery, fried parsley, old bay
butternut squash bisque, coconut milk, chili oil, maple croutons
wild mushroom purée, shallots, sherry, parmesan crisp
chilled potato and leek vichyssoise, truffled leek soubise
sweet corn bisque, jumbo lump crab, celery confit
chilled cucumber avocado bisque, lime marinated rock shrimp, chipotle oil

salads

chesapeake caesar, oyster croutons, crispy garbanzo beans, shaved parmigiano, caesar dressing
spinach, kale, roasted grapes, maytag blue cheese, spiced pecans, apple cider vinaigrette
salad bouquet, cucumber wrapped organic greens, oven dried roma tomatoes, candy striped beets, niçoise olives, sherry vinaigrette
organic greens, endive, frisée, watercress, navel orange, feta cheese, citrus vinaigrette
wedge salad, baby iceberg, applewood bacon, onion crisps, avocado, blue cheese dressing
beet salad, sea salt roasted, creamy goat cheese, hazelnuts, arugula, saba drizzle
burrata salad tower, heirloom red and yellow tomatoes, creamy burrata, olive oil crostini, micro basil, aged balsamic, pesto
poached pear salad, baby spinach, maytag blue cheese, spiced pecans, sherry vinaigrette

appetizers

poached shrimp salad, pickled honeydew, frisée, puffed sorghum, tangerine vinaigrette
maine lobster salad, jicama slaw, cucumber, citrus, avocado lime purée
maryland blue crab salad, navel orange, wasabi tobiko, ponzu citrus dressing
blackened hawaiian tuna, celery, mango, smoked pepper coulis, crispy capers
scottish smoked salmon, crispy poached egg, horseradish crème fraîche, charred scallion
wild mushroom risotto, black truffle, carnaroli rice, parmigiano
shrimp and crab filled cannelloni, roasted garlic sauce, olive oil poached cherry tomatoes
seared diver scallop, smoked tomato confit, sweet corn relish
slow braised veal cheek, parsnip purée, black trumpet mushrooms, truffle sauce
potato gnocchi, zucchini, squash, tomatoes, parmigiano reggiano, garlic cream sauce

main courses

grilled lemon pepper spiced atlantic salmon fillet, cauliflower purée, crispy brussels sprouts, pomegranate seeds, pomegranate drizzle
roasted chesapeake spiced rockfish fillet, saffron paella with shrimp, clams, calamari and mussels, sweet pea purée
herb crusted halibut, parsnip purée, roasted asparagus, olive oil poached cherry tomatoes, thyme white wine nage
crispy mediterranean branzino fillet, ratatouille, roasted pee wee potatoes, pine nuts, basil sauce
roasted miso marinated chilean sea bass, wilted baby bok choy, cranberry beans, beluga lentils, ponzu lime sauce
maryland jumbo lump crab cake, sweet corn, golden potato and english pea ragout, lemon caper remoulade
cajun rubbed free range chicken breast, crushed maple sweet potatoes, wild mushrooms, roasted pearl onions, madeira jus

All food and beverage pricing is subject to tax and service charge

**DINNER
(CONTINUED)**

main courses (continued)

roasted free range chicken breast filled with mushroom and ricotta, quinoa, barley, wild rice, honey roasted heirloom carrots, sherry reduction

12 hour braised boneless beef short rib, horseradish whipped potatoes, roasted baby zucchini and squash, braising jus

herbes de provence spiced lamb loin, brown butter crumbs, golden potato pavé, fine green beans, sherry lamb jus

grilled new york strip steak, café de paris butter, grain mustard whipped potatoes, roasted zucchini, merlot sauce

five spice roasted duck breast, creamed black kale, crispy polenta, sour cherry sauce

grilled beef tenderloin, truffle parmesan potatoes, buttered green asparagus, cabernet shallot sauce

vegetarian options

spinach and cheese ravioli, garden marinara sauce, zesty turnip greens pesto, roasted sunflower seeds

cannelloni with roasted vegetable, eggplant carbonara, goat cheese cream sauce

wild mushroom risotto, artichokes, black truffle sauce

potato gnocchi, beefsteak tomato filled with quinoa and raisins, sauteed spinach, garlic cream sauce

duo entrée options

chicken breast imperial with maryland crabmeat, potato and leek "risotto", charred broccolini, old bay aioli \$105.00 per person

beef filet and maryland crab cake, potato gratin, asparagus and baby carrot medley, red wine sauce, lemon caper remoulade..... \$120.00 per person

pan seared sea scallops, petite filet mignon, brown butter whipped potatoes, maple glazed heirloom carrots, citrus butter sauce..... \$120.00 per person

beef short rib and half maine lobster, brown butter whipped potatoes, green beans, golden corn, brandy veal jus \$125.00 per person

dessert

lemon bar, crystallized violet

dark chocolate hazelnut bar, milk chocolate whipped ganache

chocolate peanut butter bar, milk chocolate feuilletine

cheesecake, whipped ganache, seasonal berries

fresh fruit tart, diplomat cream, berry meringue

triple chocolate parfait, devil's food cake, fudge, cornflake crunch

cheese plate, selection of three with chef's favorite accompaniments

selection of miniature desserts served family style

buffet dinner (up to 2 hours of continuous service)..... \$115.00 per person
+ \$30 each additional hour

appetizers, soups, and salads (select 4)

vegetable minestrone, pesto croutons

wild mushroom bisque, white truffle oil, chives

chunky chicken noodle soup, root vegetables

caesar, chopped romaine, parmegiano, croutons, creamy caesar dressing

organic greens, roasted butternut squash, toasted sunflower seeds, carrot lime vinaigrette

frisée, endive, watercress, citrus segments, honey citrus vinaigrette

iceberg wedge, maytag blue cheese, crispy applewood smoked bacon, buttermilk ranch dressing

main events (select 2)

grilled skirt steak, chimichurri sauce

italian meatballs, penne primavera, ricotta, rosemary crumbs

farfalle, bay shrimp, corn, capers, sweet garlic white wine sauce

rosemary roasted chicken breast, grain mustard sauce

lobster mac and cheese, tarragon crumbs

maryland crab cakes, caper remoulade

herb crusted rockfish fillet, tarragon sauce

(continued next page)

**DINNER
(CONTINUED)**

starch and vegetables (select 2)
whipped sweet potatoes
herb roasted fingerling potatoes
jasmine rice
green beans, almond brown butter
seasonal vegetable medley
charred broccolini, sweet garlic

dessert (select 3)
seasonal fruit tart
dark chocolate soufflé cake
mini cannoli
tiramisu
salted caramel tart
panna cotta
crème brulee
s'mores bar
chocolate peanut butter bar
seasonal trifle
seasonal cheesecake
lemon bar

**MISCELLANEOUS
FEES**

bartender, up to 3-hours (1 per 75 guests).....\$200.00 per bartender
additional hour\$100 per bartender, per hour
cashier (1 per 150 guests) \$200.00 per cashier
additional hour\$100 per cashier, per hour
coat check attendant, up to 4 hours (1 per 200 guests)\$200.00 per attendant
additional hour\$100 per attendant, per hour
chef attendant, up to 3-hours (1 per 75-100 guests).....\$200.00 per attendant
additional hour\$100 per attendant, per hour
sushi chef.....\$300.00 per chef
vendor meals.....\$60.00 per person
children's meals.....\$50.00 per child
menu cards printed by hotel.....\$3.00 per card
upgraded gold charger.....\$5.00 per charger
event valet parking (hosted or individual responsibility).....\$26.00 per vehicle

***please note: increases to guest count by more than 3% of the guarantee after the guarantee has been submitted will incur a 20% surcharge, applied to each guest exceeding the first 3%.*

BAR SELECTIONS

LUXURY

SPIRITS

vodka | *new amsterdam*
gin | *new amsterdam*
tequila | *casa noble crystal*
rum | *mount gay*
scotch | *famous grouse*
whisky | *crown royal*
bourbon | *jim beam*
rye | *bulleit*
cognac | *hennessey vs*
port | *ruby*

WINE

red | *cabernet sauvignon, la terre, ca*
white | *chardonnay, la terre, ca*
sparkling | *prosecco, borgo magreda, extra dry, italy*

BEER

domestic | *starr hill ipa, budweiser*
imported | *amstel light, heineken*

hosted bar | package

*first hour \$29.00 per person
each additional hour \$12.00 per person*

hosted bar | consumption

*cocktails \$14.00 each
domestic beer \$8.00 each
imported beer \$9.00 each
house red and white wine \$49.00 per bottle
house sparkling \$72.00 per bottle
sodas, juice \$7.00 each
bottled evian and badoit water \$8.00 each*

ADD-ONS

johnnie walker blue... *\$750 per bottle*
the macallan rare cask... *\$950 per bottle*
the macallan 18... *\$850 per bottle*

*all bars include soft drinks, juices, and appropriate garniture
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender
additional hour | \$100 per bartender, per hour
cashier (1 per 150 guests) | \$200.00 per cashier*

**BAR SELECTIONS
(CONTINUED)**

GRAND LUXURY

SPIRITS

vodka | *tito's, grey goose*
gin | *tanqueray, bombay sapphire*
tequila | *don julio silver, casa noble reposado*
mescal | *don amado rustico*
rum | *mount gay black label*
scotch | *johnnie walker black, macallan 12 year*
whiskey | *crown royal, jack daniel's*
bourbon | *maker's mark, basil hayden's*
rye | *catoctin creek roundstone*
cognac | *hennessey vsop*
port | *10 year tawny*

WINE

see wine list | *options up to \$68.00 per bottle*

BEER

domestic | *starr hill ipa, budweiser, bud light*
imported | *amstel light, heineken, stella artois*

hosted bar | package

*first hour \$39.00 per person
each additional hour \$14.00 per person*

hosted bar | consumption

*cocktails \$16.00 each
domestic beer \$8.00 each
imported beer \$9.00 each
wine (up to) \$65.00 per bottle
sodas, juice \$7.00 each
bottled evian and badoit water \$8.00 each*

ADD-ONS

johnnie walker blue... *\$750 per bottle*
the macallan rare cask... *\$950 per bottle*
the macallan 18... *\$850 per bottle*

all bars include soft drinks, juices, and appropriate garniture
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender
additional hour | \$100 per bartender, per hour
cashier (1 per 150 guests) | \$200.00 per cashier

**BAR SELECTIONS
(CONTINUED)**

TRUMP STYLE

SPIRITS

vodka | *ketel one, belvedere, grey goose*
gin | *hendrick's, the botanist, bluecoat american dry*
tequila | *patron silver, casa noble añejo, don julio reposado*
mescal | *don amado añejo*
rum | *zaya gran reserva*
scotch | *macallan 12, macallan 12 double cask, macallan 15*
whiskey | *crown royal, jack daniel's single barrel*
bourbon | *woodford reserve, hudson bay*
rye | *five fathers*
cognac | *hennessey xo*
port | *20 year tawny, late bottled vintage*

WINE

see wine list | *options up to \$76.00 per bottle*
champagne, nv, louis roederer, brut premier, reims, france

BEER

domestic | *devil's backbone 8-point ipa, bud light, sam adams*
imported | *amstel light, heineken, affligem blond*

hosted bar | package

first hour \$55.00 per person
each additional hour \$19.00 per person

hosted bar | consumption

cocktails \$20.00 each
domestic beer \$8.00 each
imported beer \$9.00 each
wine (up to) \$76.00 per bottle
sodas, juice \$7.00 each
bottled evian and badoit water \$8.00 each

ADD-ONS

johnnie walker blue... *\$750 per bottle*
the macallan rare cask... *\$950 per bottle*
the macallan 18... *\$850 per bottle*

all bars include soft drinks, juices, and appropriate garniture
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender
additional hour | \$100 per bartender, per hour
cashier (1 per 150 guests) | \$200.00 per cashier

WINE LIST

HOUSE SELECTIONS

Red | *cabernet sauvignon, la terre, ca* | \$49.00

White | *chardonnay, la terre, ca* | \$49.00

Sparkling | *prosecco, borgo magreda, extra dry, italy* | \$72.00

BUBBLES

cava, biutiful, brut nature, fernandez, spain | \$68.00

sparkling, Trump, blanc de blanc, monticello, va | \$86.00

champagne, louis roederer, brut premier, reims, france | \$149

champagne, dom perignon, reims, france | \$310

rosé champagne, moet imperial, epernay, france | \$130

rosé champagne, ruinart, reims, france | \$220

WHITE

sauvignon blanc, sancerre, delaporte, loire valley, france | \$72

sauvignon blanc, cloudy bay, marlborough, new zealand | \$68

pinot grigio, san angelo, italy | \$64

chardonnay, Trump, american appellation, va | \$68

chardonnay, newton, unfiltered, sonoma-napa, ca | \$116

chardonnay, far niente, napa, ca | \$140

ROSÉ

rosé, spirit gassier, cotes de provence, france | \$72

rosé, cape mentelle, margaret river, australia | \$78

RED

pinot noir, siduri, ca | \$68

pinot noir, schug, ca | \$76

malbec, felino, mendoza, argentina | \$64

tempranillo, arrocal, ribera del duero, spain | \$60

meritage, Trump, america appellation, va | \$72

cabernet sauvignon, steele, lake county, ca | \$76

cabernet sauvignon, silver oak, alexander valley, ca | \$195

SWEET

A large selection of Ports, Madeira, and dessert wines are available upon request.

Full wine list and sommelier recommended pairings are available upon request

All prices are per (750ml) bottle