



**- LUNCHEON MENUS -**

*Priced Per Person. All Lunch Entrees Include: Choice of Soup or Salad Selection, Gourmet Bread Basket & Creamery Butter; Choice of Dessert; Freshly Brewed Starbucks® “We Proudly Brew” Regular & Decaffeinated Coffee & Gourmet Tazo Tea® Service.*

**SOUPS**

*Cream of Asparagus*

*Gumbo*

*Wild Mushroom*

*Roasted Tomato Bisque with Herb Croutons*

*Vegetable Minestrone*

*Chicken & Corn Chowder*

**SALADS**

**HAMILTON SALAD**

*Mixed Field Greens, Roma Tomatoes, Cucumber  
& Bermuda Onion with Pine Nuts & Lemon  
Vinaigrette*

**CAESAR SALAD**

*Crisp Romaine Lettuce, Tossed in Creamy Caesar  
Dressing, Seasoned, Croutons & Shaved Parmesan*

**SPINACH & CITRUS SALAD**

*Fresh Baby Spinach, Complimented with Orange  
Wedges, Toasted Pecans & Citrus Vinaigrette*

**HEIRLOOM TOMATO & MOZZARELLA SALAD**

*Heirloom Varietal Tomatoes, Fresh Buffalo Mozzarella,  
Organic Basil; Balsamic Reduction  
(Salad is seasonal)*

**LUNCHEON ENTREES**

**PEPPERCORN CRUSTED BEEF TENDERLOIN \$55.95**

*6oz Beef Tenderloin, Rolled in Cracked Peppercorns &  
Special Herbs, Grilled & Roasted to Perfection with Whole  
Grain Mustard Sauce, Bouquetiere of Fresh Vegetables &  
Garlic Mashed Potato*

**MARYLAND CRABCAKES \$53.95**

*With a Basil Cream, Micro Greens, & Fingerling Potatoes,  
Bouquetiere of Fresh Vegetables*

**BLACK SESAME SEED ENCRUSTED SALMON \$49.95**

*With a Caramelized Ginger Cream,  
Herb Risotto & Asparagus*

**OVEN ROASTED HALIBUT \$42.95**

*Served with Rataouille Provençal,  
Saffron Beurre Blanc*

**NEW YORK FLANK STEAK \$52.95**

*With a Basil Cream, Micro Greens,  
Fingerling Potatoes & Bouquetiere of Fresh Vegetables*

**CHICKEN MARSALA \$46.95**

*Sautéed Breast of Chicken with Wild Mushrooms  
in a Sweet Marsala Pan Glaze with Caramelized Onions,  
Garlic Mashed Potato & Bouquetiere of Fresh Vegetables*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Prices are subject to change without notice. Prices are subject to a 22% service charge & 10% sales tax.*

**CHESAPEAKE CHICKEN \$49.95**

*Chicken Breast with Maryland Lump Crab & Potato  
Purée, Tender Asparagus Tips & Tarragon Hollandaise*

**RICOTTA STUFFED RAVIOLI \$39.95**

*With Olive Oil Poached Tomatoes,  
Spinach Sauce*

**LUNCHEON DESSERTS**

*Total: (1 piece per person)*

**LUSCIOUS LEMON-RASPBERRY TORTE**

*Layers of Vanilla Sponge Cake,  
Spread with Lemon Butter  
on a Raspberry-Painted Plate*

**CHOCOLATE DECADENCE CAKE**

*Flourless Chocolate Cake Prepared with  
Three Types of Decadent Swiss Chocolate,  
Garnished with Crème Anglaise  
& Raspberry Coulis*

**TRADITIONAL CARROT CAKE**

*Laced with Walnuts & Iced with  
Cream Cheese Frosting,  
Garnished with a Pineapple-Orange Sauce*

**FAMILY STYLE FRENCH PASTRY CENTERPIECE**

*Assorted French Pastries*

**NEW YORK STYLE CHEESECAKE**

*Served on Decorated Plate with  
Fresh Berries & Berry Coulis*

**FRESH BERRY SHORT CAKE**

*Shortbread Biscuit Layered with Whipped Cream,  
Berry Coulis & Fresh Berries  
On a Plate Painted with Berry Coulis*

**MANGO & PASSION FRUIT MOUSSE CAKE**

*Delicate Vanilla Sponge Cake Filled with  
Mango & Passion Fruit Mousse,  
Garnished with Mango & Raspberry Fruit Sauces*

**\*OPTIONAL DESSERT UPGRADES AT ADDITIONAL PRICE\***

**CRANBERRY-ORANGE PETIT BUNDT**

*With Cinnamon-Vanilla Crème Anglaise*

**CHOCOLATE PETIT BUNDT**

*with Crème Anglaise*

**MINIATURE APPLE CRUMB PIE**

*Served with Vanilla Bean Ice Cream*

**INDIVIDUAL MINIATURE DESSERT TRIO**

*Assorted Miniature French Pastries Served on a Decorated Plate*

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III

## - LUNCHEON BUFFETS -

### SMALL GROUP BUFFETS FOR GROUPS OF 25 GUESTS OR LESS

Priced per person. All Luncheon Buffets include Artisan Bread Served with Creamery Butter, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee, Assorted Tazo Gourmet Teas® & Iced Tea

#### MINI DELI BUFFET \$38.95

An Array of Fresh Sliced Seasonal Fruits,  
Mixed Field Greens with Roma Tomatoes, Cucumber &  
Bermuda Onion With Balsamic Vinaigrette Dressing,  
Gourmet Pasta Salad, Marinated Mushroom Salad,  
Pre-Made Sandwiches Made with Traditional Artisan  
Breads: **Choice of up to four (4) selections:** Roasted  
Turkey, Chicken Pesto, Roast Beef, Virginia Ham, Tuna  
Salad, Egg Salad, Chicken Salad, Tomato & Mozzarella,  
Roasted Vegetable, or Turkey Club  
Assorted Gourmet Cupcakes

#### MINI SALAD BUFFET \$38.95

Freshly Tossed Caesar Salad  
**(Add Grilled Chicken, Shrimp, or Salmon \$5.00)**  
Red-Skinned Potato Salad,  
Marinated Mushroom Salad,  
Chunky Chicken Salad,  
Egg Salad & Tuna Salad  
Assorted Gourmet Cupcakes

### LUNCHEON BUFFETS FOR GROUPS OF 25 GUESTS OR MORE

A \$150.00 Buffet Surcharge applies for Groups fewer than (25) Guests.

Priced Per Person. All Luncheon Buffets include Artisan Bread Served with Creamery Butter, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee, and Assorted Tazo Gourmet Teas® & Iced Tea

#### EXECUTIVE DELI BUFFET \$39.95

Field Greens with a Selection of Dressings,  
An Array of Freshly Sliced Seasonal Fruits,  
Gourmet Pasta Salad, Red Skin Potato Salad,  
Chilled Seared Beef Tenderloin, Sliced Virginia Ham, Roasted  
Breast of Tom Turkey, Hard Salami,  
Assorted Cheese Slices, Red Onions, Lettuce, Pickles,  
Sliced Tomatoes, Whole Grain Mustard, Mayonnaise,  
Freshly-Baked Artisan Breads & Rolls,  
Chef's Specialty Dessert Selections

#### THE WASHINGTON BUFFET \$47.95

Classic Spinach Salad with Croutons, Bacon, Bleu Cheese,  
Hard-Boiled Eggs, Red Onion & Tomatoes with a Mustard  
Vinaigrette Dressing, Roasted Red-Skin Potato Salad with  
Green Beans & Peppers, Seared Pepper Crusted Tenderloin  
Served with Horseradish Cream, Chicken Breast with Spiced  
Tomatoes, Mèlange of Grilled Vegetables,  
**Choice of:** Garlic Whipped Potatoes or Vegetable Rice Pilaf  
or Roasted Red-Skin Potatoes,  
Chef's Specialty Dessert Selections

#### THE BOARDROOM LUNCH BUFFET \$45.95

Chef's Soup du Jour, Fresh-Tossed Caesar Salad,  
An Array of Freshly Sliced Fruits, Imported & Domestic  
Cheeses with Assorted Crackers & Sliced French Bread,  
Chicken Dijon, Linguini Bolognese,  
Roast Tenderloin of Beef with Sauce Bordelaise,  
Selection of Fresh Seasonal Vegetables,  
**Choice of:** Garlic Whipped Potatoes or Vegetable Rice Pilaf  
or Roasted Red-Skin Potatoes,  
Chef's Specialty Dessert Selections

#### THE HAMILTON LUNCH BUFFET \$48.95

Chef's Soup du Jour, Fresh-Tossed Caesar Salad,  
An Array of Freshly Sliced Fruits, Imported & Domestic  
Cheeses with Assorted Crackers & Sliced French Bread,  
Baked Cod with a Parsley Butter, Chicken Marsala with  
Mushrooms, Maryland Crab Cakes with Rémoulade Sauce,  
Selection of Fresh Seasonal Vegetables,  
**Choice of:** Garlic Whipped Potatoes or Vegetable Rice Pilaf  
or Roasted Red-Skin Potatoes,  
Chef's Specialty Dessert Selections

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**- A LA CARTE MENU ENHANCEMENTS -**

*"We proudly brew" Starbucks®  
Coffee, Gourmet Tazo Teas®  
\$75.00 per Gallon*

*Bacon, Egg &  
Cheese Biscuits  
\$55.00 per Dozen*

*Dry Snacks-Trail Mix, Peanuts,  
Potato Chips, Tortilla Chips,  
Pretzels,  
\$35.00 per Pound*

*Fruit & Vegetable Juices  
\$55.00 per Pitcher*

*Assorted Finger Sandwiches, to  
Include: Egg Salad, Tuna Salad,  
Chicken Salad & Cucumber Salad  
\$50.00 per Dozen*

*Melt-in-Your Mouth  
Brownies & Blondies  
\$50.00 per Dozen*

*Fruit-filled Danish, Muffins &  
Croissants  
\$50.00 per Dozen*

*Assortment of Miniature  
French Pastries  
\$65.00 per Dozen*

*Whole Fresh Fruit  
\$43.50 per Dozen*

*Assorted Bagels & Cream Cheese  
\$50.00 per Dozen*

*Granola Bars*

*Individual, Flavored Yogurts  
\$4.25 Each*

*Miniature Ham, Cheese &  
Egg Croissants  
\$55.00 per Dozen*

*\$35.00 per Dozen*

*Homemade Jumbo Cookies  
\$50.00 per Dozen*

*Assorted Soft Drinks, Milk  
& Bottled Mineral Waters  
\$4.00 Each*

*Gourmet Cupcakes  
\$40.00 per Dozen*

*Mixed Salted Gourmet Nuts  
\$42.50 per Pound*

*Fruit Punch or Lemonade  
\$50.00 per Gallon*

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III