



**- BREAKFAST BUFFETS -**

*Priced Per Person. All Breakfast Buffets Include: Freshly-Squeezed Orange, Apple & Cranberry Juices, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®*

**MCPHERSON BREAKFAST BUFFET \$30.95**

*Bakery Display featuring Croissants, Gourmet Muffins, Danish, & Specialty Breakfast Breads, With Sweet Butter & Fruit Preserves, An Array of Fresh Sliced Seasonal Fruits & Berries, Traditional Scrambled Eggs with Fresh Herbs, Smoked Apple-Wood Bacon & Country Sausage; Breakfast Potatoes*

**PRESIDENTIAL BREAKFAST BUFFET \$39.95**

*Minimum of 30 guests or \$195.00 surcharge applies.*

*The McPherson Breakfast Buffet in addition to the following: Full Selection of Cold Cereals & Granola, Assorted Selection of Individual Yogurts, 2% Milk, An Array of Freshly Sliced Seasonal Fruits & Berries, Country Oatmeal with Raisins & Brown Sugar, Cinnamon Raisin French Toast with Butter & Warm Syrup,*

**HAMILTON BRUNCH BUFFET \$46.95**

*Minimum of 40 guests or \$195.00 surcharge applies.*

*The Presidential Breakfast Buffet in addition to the following: Nova Lox with Traditional Accompaniments, Fresh Bagels & Cream Cheese, Applewood Smoked Bacon, Country Sausage, Cheese Blintzes with Chef's Choice of Warm Fruit Topping, Grilled Asparagus with Roasted Red Peppers, Three-Cheese au Gratin Potatoes*

***Omelets Made to Order-Available with the following fillings:***

***(Attendant fee of \$125.00 applies)***

*Virginia Ham, Wild Mushrooms, Chopped Herbs, Goat Cheese, Roma Tomatoes, Baby Spinach, Shredded Cheddar Cheese, Scallions, Green & Red Bell Peppers*

***Chef's Carving Station, featuring Your Choice of One of the Following:***

***(Carving fee of \$125.00 applies)***

*Roasted Tom Turkey with Orange-Cranberry Compote, Peppered Mayonnaise & Dijon Cream. or Bourbon-glazed, Sugar-cured Ham with Buttermilk Biscuits & Country Mustard, or Seared Peppered Rib Eye with a Cilantro Horseradish Cream & Whole Grain Mustard*

***Decadent Desserts to Include:***

*Chef's Selection of Miniature French Pastries & Assorted Gourmet Tea Cookies, Cakes, Pies & Whipped Milk Chocolate Mousse*

*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.*

III

## **- CONTINENTAL BREAKFAST BUFFETS -**

*Priced Per Person. All Continental Breakfast Buffets Include:  
Sliced Fresh Fruits & Berries, Freshly-Squeezed Orange, Apple & Cranberry Juices,  
Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®*

### **THE CLASSIC CONTINENTAL \$24.95**

*Freshly Baked Muffins, Assorted Danishes & Croissants, Sweet Butter & Fruit Preserves*

### **BAGEL SHOPPE CONTINENTAL \$24.95**

*New York-style Bagels with Low-Fat Cream Cheese, Sweet Butter & Fruit Preserves*

### **CONGRESSIONAL CONTINENTAL \$28.95**

*Hot Oatmeal with Sun Dried Cranberries & Raisins, Brown Sugar & Cinnamon, Assorted Cereals with Skim & Regular Milk, Honey Yogurt Fruit Parfaits, New York-style Bagels with Low-Fat Cream Cheese, Selection of Muffins & Tea Breads with Sweet Butter & Fruit Preserves*

### **PRESIDENTIAL CONTINENTAL \$35.95**

*\*Minimum of 50 Guests*

*Baked Muffins, Assorted Danishes, & Croissants with Sweet Butter & Fruit Preserves; Smoked Salmon Platter with Capers, Bermuda Onion, Chopped Egg, & Cream Cheese; New York-style Bagels with Chive, Berry & Low-Fat Flavored Cream Cheeses; Bacon, Egg & Cheese Croissant Sandwiches; Egg & Cheese Bagel Sandwiches; Selection of Cold Cereals with Skim & Regular Milk, Individual Yogurts & Granola*

## **- BREAKFAST ENHANCEMENTS -**

### **OMELETTE STATION \$9.95**

*Omelets made to order with the following ingredients:  
Virginia ham, Wild Mushrooms, Spinach, Chopped Herbs,  
Diced Tomatoes, Goat Cheese, Cheddar, Diced Sausage,  
Diced Bell Pepper Confetti  
(Omelette Station Attendant Fee: \$125.00)*

### **EGGS BENEDICT OR EGGS FLORENTINE \$8.95**

*Chafing Dishes of Traditional Eggs Benedict or  
Egg Florentine with Spinach*

### **COUNTRY FRESH SCRAMBLED EGGS \$4.00**

### **HARD BOILED EGG \$1.25**

### **BREAKFAST MEATS - \$4.00**

*Virginia Ham, Applewood Smoked Bacon,  
Turkey Bacon, Traditional Pork Sausage*

### **BREAKFAST SANDWICHES - \$5.00**

*Ham, Egg & Cheese Croissants or  
Bacon, Egg, & Cheese Biscuits*

### **BELGIAN WAFFLE STATION \$9.95**

*Traditional Belgian Waffles Prepared to Order &  
Garnished with Warm Chocolate Sauce, Sliced Berries,  
Bananas, Walnut Syrup, Blended Maple Syrup, Strawberry  
Sauce & Whipped Cream  
(Belgian Waffle Attendant Fee: \$125.00)*

### **SMOKED SALMON PLATTER \$10.95**

*With Capers, Bermuda Onion, Chopped Egg, Beefsteak Tomato, New York-Style Bagels with Chive,  
Regular & Low-Fat Specialty Cream Cheeses*

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## **- PLATED BREAKFASTS -**

*Priced Per Person. All Plated Breakfast Selections Include: Freshly-Squeezed Orange Juice, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®, & Bakery Basket featuring Gourmet Muffins, Danish, Plain Croissants.*

### **OPTIONAL STARTERS \$4.95**

*Chef's Selection of Seasonal Berries or  
An Array of Seasonal Sliced Fruits Garnished with Mint or  
Yogurt Parfait layered with Fresh Fruit & Granola*

### **ENTRÉE SELECTIONS**

#### **AMERICAN PLATE \$28.95**

*Scrambled Eggs with Fresh Herbs, Country Sausage,  
Applewood Smoked Bacon & Breakfast Potatoes,  
Egg Beaters available upon request-Add \$1.00 Per Person*

#### **THE WASHINGTONIAN \$43.95**

*Hand-cut Grilled New York Strip Steak, Herbed  
Scrambled Eggs with Sharp Cheddar Cheese &  
Breakfast Potatoes.*

#### **EGGS CHESAPEAKE \$35.95**

*Maryland Crab Cake Topped with a Poached Egg  
& Served on an English Muffin with a  
Lemon-Basil Aioli & Potato Tartlet.*

#### **CROWNE BREAKFAST \$33.95**

*Nova Lox, Bermuda Onion, Beefsteak Tomato, Capers,  
Hard Boiled Eggs, Wedge of Cream Cheese &  
Toasted Bagels.*

#### **THE VIRGINIAN \$29.95**

*Scrambled Eggs with Sharp Cheddar,  
Pan-fried Virginia Ham, Potato Tartlet*

#### **TRADITIONAL EGGS BENEDICT \$31.95**

*Poached Egg & Canadian Bacon Presented on an  
English Muffin, with Handmade Hollandaise Sauce &  
served with Breakfast Potatoes.*

## **- BREAKS -**

*Priced Per Person. All Breaks Include: Freshly Brewed Regular & Decaffeinated  
"We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas*

#### **EARLY MORNING BREAK \$16.95**

*Service Until 9:00 am  
Bakery Display featuring Gourmet Muffins,  
Specialty Danishes & Croissants.  
Assorted Juices, Bottled Waters.*

#### **HEALTHY SPA BREAK \$18.95**

*Fresh Fruit Kabobs, Dried Fruit & Mixed Nuts,  
Assorted Fruit & Vegetable Juices,  
Assorted Mineral Waters & Bottled Smoothies*

#### **FRANKLIN SQUARE \$24.95**

*International Cheeses & Fresh Sliced Fruits,  
Vegetable Crudité Display & Hummus with Crisp Pita.  
Bottled Waters & Soft Drinks*

#### **BLACK & WHITE BREAK \$28.95**

*Black & White Tortilla Chips with Black Bean Salsa &  
Creamy White Bean Dip, Black & White M&M's,  
Black & White Cookies, Mineral Waters & Soft Drinks  
(Minimum of 25 Guests)*

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**COFFEE CORNER GOURMET BREAK \$18.95**

Our Coffee Baristas will prepare Fresh Cappuccinos, Mochas, Espressos & Cafés au Lait, with Flavored Syrups, Rock Candy, Swizzle Sticks, Shaved Chocolate, Whipped Cream, Cinnamon & Nutmeg. Our Bakery Display Includes Jumbo Gourmet Cookies, Mini Scones & Biscotti with Sweet Butter & Fruit Preserves.

*(Minimum of 25 Guests)*

**FORD'S THEATRE BREAK \$18.95**

Freshly-Popped Popcorn, Soft Jumbo Pretzels with Mustard, Snickers Bars, Peanut M&M's, Twix. Served with Assorted Soft Drinks & Bottled Waters.

**AFTERNOON TEA BREAK \$22.95**

Assorted Scones with Fruit Preserves & Sweet Butter, Assorted Sliced Tea Breads, Assorted Finger Sandwiches to Include: Egg Salad, Tuna Salad, Chicken Salad & Cucumber Sandwiches. Assorted Tea Cookies & Miniature French Pastries. Assorted Tazo Teas®, Accompanied by Lemon, Honey, Cream, Sugar Cubes & Sweeteners

**CHOCOLATE FONDUE &**

**MAKE-YOUR-OWN S'MORES BREAK \$22.95**

Traditional Milk Chocolate Fondue Served warm & accompanied by Jumbo Marshmallows, Brownie Chunks, Sliced Bananas, Fresh Whole Strawberries; Vanilla Wafers, Graham Crackers. Bottled Waters & Soft Drinks.

**NATIONALS STADIUM BREAK \$18.95**

Mini Hot Dogs with Diced Onion, Relish, Mustard & Ketchup, Nachos with Jalapeño Cheese Sauce & Salsa, Soft Jumbo Pretzels with Mustard, & Bags of Salted Peanuts (subject to availability), Snickers, Peanut M&M's, Twix. Served with Assorted Soft Drinks & Bottled Water

**- ALL DAY BREAK PACKAGES -**

Priced per person. All Breaks Include: Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas

**THE PRESIDENTIAL PACKAGE \$44.95**

**-EARLY MORNING BREAK-**

An array of Seasonal Freshly Sliced Fruits, Accompanied by a Bakery Display Featuring Gourmet Muffins, Specialty Danishes & Croissants, Orange, Apple & Cranberry Juices, Bottled Waters

**-MID-MORNING BREAK-**

Our Bakery Display includes: Jumbo Gourmet Cookies, Mini Scones & Biscotti with Sweet Butter & Fruit Preserves

**-AFTERNOON BREAK-**

International Cheeses & Freshly Sliced Fruits, Vegetable Crudité Display with Hummus & Crisp Pita Chips

**THE CONGRESSIONAL PACKAGE \$73.95**

**-EARLY -MORNING BREAK-**

An array of Seasonal Freshly Sliced Fruits & Seasonal Berries, Accompanied by a Bakery Display featuring Gourmet Muffins, Specialty Danishes & Croissants, Orange & Cranberry Juices

**-MID-MORNING BREAK-**

Whole Seasonal Fruits, Bottled Waters & Soft Drinks

**-MINI- DELI LUNCH BUFFET-**

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

**-AFTERNOON BREAK-**

Jumbo Gourmet Cookies, Bottled Waters & Soft Drinks

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## - 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 Provencal,  
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*

#### 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*

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III

**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 L A C A R T E M E N U E N H A N C E M E N T S -**

*"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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