



Banquet Guide



1011 L St. NW Washington, DC 20001
www.morrisonclark.com



As you begin to plan your event at the Morrison-Clark Historic Inn, we have outlined a few details to assist you...

Menu:

To ensure a level of service that will exceed your expectations, we request that a pre-set menu be chosen for groups of 10 and larger. We must receive your menu selections a minimum of ten business days in advance of your scheduled event. A choice of two entrees will be offered to groups of 10 – 40 if entrée counts are provided three days in advance. The host is required to provide table place cards that designate each guest's entree selection. Our Chef will be happy to accommodate any specific dietary restrictions. Please note that due to the seasonality of our menus, menu items and pricing are subject to change depending on market availability.

Beverages:

Alcoholic and non-alcoholic beverages are priced based upon consumption and placed on a "Host Tab." We recommend making wine selections 10 business days in advance to ensure availability for your entire group. Hourly bar pricing is available and determined by the brands chosen. *For reception style functions, a \$75 bartender fee will be applied per 25 guests.*

Guarantee:

Your guarantee guest count is due to the Morrison-Clark Inn no later than three business days prior to your event. This number is not subject to reduction after this time. If no guarantee number is given the highest number shown on your Event Contract will be charged. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number.

Deposit & Payment:

A Morrison-Clark Event Contract must be signed and returned to the Inn to confirm your group's space. No reservation is final until this contract is received and returned to you countersigned. A deposit of 50% of the estimated total will be required upon return of the contract, with the estimated balance of the bill due three days in advance of your event. All outstanding balances will be due upon the completion of your event. If your organization is tax-exempt, please attach a copy of your tax exempt certificate with the contract. We will offer the ability to have separate checks for food and alcohol, but cannot provide any additional separate checks. We accept American Express, Visa, MasterCard, Diners Club and Discover.



Gratuities, Service Charges, and Taxes:

For the majority of Private Events, a taxable 20% service charge will be automatically added to your final check. In the case of smaller events, a \$75 minimum service charge (or 20%, whichever is greater) will be added to accommodate the service staff. ***For all events provided., there is minimum Set-Up Fee of \$75 per space utilized.*** This fee is subject to increase depending on the size of your event and will be quoted accordingly. The Current DC tax of 10% is added to all banquet checks unless a tax exempt certificate is

Corkage Fees:

The Morrison-Clark Historic Restaurant will do our best to accommodate any special requests you may have regarding the wine list. If we are unable to provide a specific wine you request, you may bring the bottles. The Morrison-Clark Historic Restaurant has a \$25 corkage fee per 750mL bottle. *Due to local liquor laws, no other beverages may be brought into the restaurant or event space and no opened bottles may leave the premise.*

Event Spaces:

Our event spaces include semi-private and private areas in our restaurant, the Club Room, the Library, the Courtyard and the Parlor. We also offer private suites for small meetings and receptions. We do assess room rental fees to reserve these areas. Your sales manager will be able to assist you with specific room rental fees.

Audio-Visual Fees:

We will do our best to accommodate all audio visual needs that you may require. We do provide wireless internet service at no charge in all of our private and public spaces. Our pricing guide is listed below. For any specific needs that you do not see on the list, please ask your sales manager. Audio-Visual Equipment must be requested at least three business days before the event to ensure availability.

Screen	\$100	Lectern	\$200
Laptop Projector	\$300	Lectern & Microphone	\$300
Flipchart	\$75	Easel	\$25
Laptop Computer	\$300	Speakerphone	\$200
Power Strip	\$10	Extension Cord	\$10
Laser Pointer	\$20		



Breakfast Buffets

Minimum 10 guests required, Please Select One Option for the Entire Group

The following are served with Santa Lucia Estate Regular and Decaffeinated Coffee, Assorted Harney & Sons Organic Teas and Freshly Squeezed Orange and Grapefruit Juice

Priced Per Person

CONTINENTAL	\$18.00
<i>Freshly Baked Danishes, Muffins and Croissants served with Honey Butter and Preserves</i>	
ADD FRESH SLICED SEASONAL FRUITS AND BERRIES	\$22.00
CLUB HOUSE	\$26.00
<i>Freshly Baked Croissants and Muffins with Honey Butter and Preserves, Fresh Whole Fruit, Individual Yogurts and Breakfast Bars</i>	
<i>Make it a "Grab & Go" with To-Go Bags, Cups & Individual Juices – Add \$3.00</i>	
AMERICAN	\$30.00
<i>Scrambled Eggs, Bacon, Turkey Sausage, Skillet Potatoes, Seasonal Fruit and Berries, Assorted Danishes, Croissants and Muffins with Sweet Butter and Assorted Preserves</i>	
DELUXE AMERICAN	\$40.00
<i>American Breakfast plus French Toast, Berry Compote & Fresh Whipped Cream</i>	
<i>Choice of Bacon & Cheddar or Seasonal Vegetable Quiche</i>	
POWER BREAKFAST	\$32.00
<i>Hard Boiled Eggs, Charcuterie Meats and Cheeses, English Muffins and Whole Wheat Toast with Peanut Butter and Preserves, Whole Bananas and Apples, Greek Yogurt</i>	
ENGLISH BREAKFAST	\$36.00
<i>Scrambled Eggs, Sausage, Baked Beans, Breakfast Potatoes, Charcuterie Meats and Cheeses, Croissants, Danishes, English Muffins and Toast</i>	
VEGGIE SPREAD	\$34.00
<i>Scrambled Eggs, Grilled Vegetables, Black Beans, Skillet Potatoes, Seasonal Vegetable Quiche, Fresh Fruit and Berries, Assorted Breakfast Breads</i>	



BREAKFAST BUFFET UPGRADES

The following can be added to any of the above breakfast buffets

Priced Per Person

BAGELS AND CREAM CHEESE

\$4.00

Assorted Bagels and Individual Cream Cheese

OATMEAL BAR

\$12.00

Stone Ground Oatmeal, Dried Berries, Sliced Almonds, Candied Pecans, Bananas, Brown Sugar, Milk and Honey

SMOKED SALMON

\$14.00

Assorted Bagels, Cream Cheese, Sliced Tomatoes, Red Onion and Capers

CHEESE AND CHARCUTERIE

\$14.00

Cured and Smoked Meats, Assorted Cheeses and Accompaniments

DEVILED EGGS

\$17/dz

Classic and Smoked Salmon

FOREVER YOUNG

\$12.00

Assorted Individual Sugar Cereals and Milk, Pop Tarts and Eggo Waffle Bar

SHRIMP AND GRITS

\$14.00

Homemade Grits, Butter, Sweet Cream, Grilled Shrimp Skewers

BELGIAN WAFFLE BAR

\$12.00

Make Your Own Belgian Waffles, Berry Compote, Sweet Butter, Maple Syrup, Whipped Cream



Brunch Buffet

Minimum 10 guests required

The following is served with...

Santa Lucia Estate Regular and Decaffeinated Coffee
Assorted Harney & Sons Organic Teas
Freshly Squeezed Orange and Grapefruit Juice
Scrambled Eggs, Bacon, Turkey Sausage and Skillet Potatoes
Seasonal Fruit and Berries
Danishes, Croissants and Muffins
Sweet Butter and Assorted Preserves

Along with...

CHOICE OF TWO OF THE FOLLOWING.....\$45.00 PER PERSON

CHOICE OF FOUR OF THE FOLLOWING..... \$55.00 PER PERSON

SMOKED SALMON WITH BAGELS, RED ONION, SLICED TOMATO, CAPER CREAM CHEESE
ALMOND CRUSTED FRENCH TOAST WITH BERRY COMPOTE AND FRESH WHIPPED CREAM
SLICED FLANK STEAK WITH ONIONS AND PEPPERS
CHEESE BOARD WITH BRIE, APPLES, CANDIED PECANS, WALNUTS, BAGUETTE, HONEY AND JAM
CORNEB BEEF HASH WITH ONIONS, POTATOES, PEPPERS AND HOLLANDAISE SAUCE
SHRIMP AND GRITS
CHARCUTERIE DISPLAY WITH CORNICHONS AND MOZZARELLA SALAD
BACON AND CHEDDAR QUICHE
SEASONAL VEGETABLE QUICHE
OATMEAL WITH BERRIES, NUTS, BROWN SUGAR AND HONEY
MARINATED AND GRILLED SEASONAL VEGETABLES
TOP ROUND OF BEEF WITH ROLLS AND ACCOMPANIMENTS

ADD OMELET STATION ...\$12.00 PER PERSON, ATTENDANT REQUIRED

ADD WAFFLE STATION..... \$10.00 PER PERSON, SELF-SERVE OR ATTENDANT

\$125.00 ATTENDANT FEE



Lunch Buffet Menus

Minimum 10 guests required, Please Select One Option for the Entire Group

Priced Per Person

DELI SPREAD

\$32.00

Sliced Smoked Turkey, Honey Cured Ham, Genoa Salami and Sliced Roast Beef, Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Assortment of Sliced Cheeses, Mayonnaise, Mustard, Dill Pickles, House Made Chips, Selection of Breads and Rolls

SALAD BAR

\$32.00

Chopped Crisp Romaine, Seasonal Mixed Greens, Sliced Tomato, Shaved Carrots, Red Onion, Sliced Cucumber, Diced Chicken, Ham and Turkey, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing and Balsamic Vinaigrette

EXPRESS LUNCH BUFFET

Served with Potato Chips, Coleslaw and Dill Pickles

Choose Three Sandwiches/Wraps and One Side - **\$36**

Choose Four Sandwiches/Wraps and Two Sides - **\$40**

SANDWICHES / WRAPS:

~Maple Roasted Turkey Breast & Swiss on Ciabatta with Marinated Tomato Aioli

~Rosemary Roasted Ham & Gouda Wrap with Garlic Aioli and Pickled Red Onions

~Powerhouse Wrap with Alfalfa Sprouts, Marinated Tomato, Kalamata Olives, and Tzatziki Sauce

~Jumbo Gulf Shrimp Salad on Croissant with Beefsteak Tomato & Shaved Red Onions

~Shaved Roast Beef & Blue Cheese Wrap with Red Onion Marmalade

~Espresso Marinated London Broil with Avocado, Crispy Onions and Chipotle Aioli on Ciabatta

~Apple, Pecan & Thyme Chicken Salad on Ciabatta with Munster

~ Roasted Chicken & BLT Club with Gruyere Cheese on Ciabatta

~Pastrami & Mozzarella Wrap with Marinated Tomatoes and Horseradish Aioli

~Local Egg Salad with Sweet Gherkins on Brioche Roll

~Mediterranean Veggie & Hummus Wrap

~Tuna Salad on Brioche Roll

SIDES:

Caesar Salad, Field Green Salad, Red Bliss

Potato Salad, Cucumber Tomato Salad,

Caprese Salad, Israeli Cous Cous Salad,

Lobster Tomato Soup, Chicken Noodle

Soup, German Potato Salad, Arugula

Salad, Hummus & Pita, Fruit Salad,

Vietnamese Pho, Citrus Scented Orzo

Salad



Premium Lunch Buffets

Minimum 10 guests required, Please Select One Option for the Entire Group

Priced Per Person

ASIAN PACIFIC

\$52.00

Mixed Greens and Carrots with Ginger Dressing, Sesame Crusted Ahi Tuna, Pan Roasted Salmon, Teriyaki Chicken, Cold Rice Noodles, Steamed Jasmine Rice and Edamame

EUROPEAN

\$49.00

Poached Codfish with Lemon Caper Sauce and Cucumber Salsa, Carved Roast Beef with Horseradish Cream, Artisan Rolls, Lettuce, Tomato, Red Bliss Potato Salad, and Vinegar Coleslaw

SOUTH OF THE BORDER

\$48.00

Flour Tortillas, Cilantro Rice, Grilled Chicken Thighs, Shredded Pork, Sautéed Seasonal Vegetables, Shredded Lettuce, Diced Tomato, Shaved Onion, Salsa, Sour Cream, Shredded Cheese, Black Bean and Corn Salad, Southwestern Caesar Salad

MEDITERRANEAN

\$55.00

Flat Bread, Pita, Grilled Chicken Breast, Roasted Lamb, Grilled Vegetables, Olives, Artichokes, Shredded Lettuce, Marinated Red Onions, Mozzarella, Feta, Tzatziki, Hummus, Tomato and Cucumber Salad, Cous Cous Salad



Plated Lunch Menus

Designed for groups up to 25 guests

MORRISON LUNCH

Served with Freshly Baked Breads and Butter

~FIRST~

Preselect one option for your group

BUTTER LETTUCE & HEARTS OF PALM

Black Beans, Asparagus, Corn Queso Fresca, Sweet Garlic

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

SOUP OF THE DAY

Chef's Selection

~ENTRÉE~

Preselect three options for your group to choose from

GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG

*Celery Root Gratin, Sugar Snap Peas, Butternut Squash Mousseline,
Apple Butter & Sage Demi-Glace*

PAN ROASTED BREAST OF FREE RANGE CHICKEN

Savory Cranberry-Focaccia Monkey Bread, Sugar Snap Peas, Sweet Corn Milk

PAN SEARED TOFU & GRILLED ZUCCHINI GATEAUX

Sautéed Baby Vegetables, Rosemary Salt, Saffron Honey

HAZELNUT & CURRY CRUSTED ATLANTIC SALMON FILET

*Coconut & Jalapeno Spiked Basmati Rice Pilaf, Snow Pea,
Braised Leeks, Minted Carrots, Blood Orange Butter*

~DESSERT~

Please preselect one option from our Seasonal Dessert Menu

Two Courses: \$38 per person

Three Courses: \$45 per person



CLARK LUNCH

Served with Freshly Baked Breads and Butter

~FIRST~

Preselect one option for your group

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

ARUGULA "CANNOLI"

Roasted Beets, Goat Cheese, Crisp Indian Flatbread, Avocado, Truffle Vinaigrette

SPRING LOCAL GREENS^*

*Rosemary Manchego, Strawberries, Marcona Almonds,
Pickled Cauliflower, White Miso & Marjoram Vinaigrette*

SOUP OF THE DAY

Chef's Selection

~ENTRÉE~

Preselect three options for your group

GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG

*Celery Root Gratin, Sugar Snap Peas, Butternut Squash Mousseline,
Apple Butter & Sage Demi-Glace*

PAN SEARED TOFU & GRILLED ZUCCHINI GATEAUX

Sautéed Baby Vegetables, Rosemary Salt, Saffron Honey

HAZELNUT & CURRY CRUSTED ATLANTIC SALMON FILET

*Coconut & Jalapeno Spiked Basmati Rice Pilaf, Snow Pea,
Braised Leeks, Minted Carrots, Blood Orange Butter*

MARYLAND STYLE JUMBO LUMP CRAB CAKES

*Garlic Toasted Fingerling Potatoes, Fried Green
Tomatoes, Baby Carrots, Lobster Sauce*

GINGER MARINATED GULF "SHRIMP & GRITS"

*Ginger Marinated & Grilled Jumbo Shrimp,
Creamy Southern Style Grits, Truffle-Honey Butter*

~DESSERT~

Please preselect one option from our Seasonal Dessert Menu

Two Courses: \$43 per person

Three Courses: \$50 per person

Additional Lunch Menus are available and will be customized to your specific needs



AM Meeting Breaks

BREAK PACKAGES

Priced per person

BREAKFAST BREADS **\$15.00**

Freshly Baked Muffins, Croissants, Danishes with Preserves and Sweet Butter

HEALTHY LIVING **\$18.00**

Seasonal Sliced Fruit, Individual Greek Yogurt, Granola, and Breakfast Bars

BAGELS AND LOX **\$18.00**

*Plain and Whole Wheat Bagels, Smoked Salmon, Caper Cream Cheese,
Diced Red Onion, and Sliced Tomatoes*

GRAB AND GO **\$16.00**

Breakfast Bars, Muffins and Whole Fruit

A LA CARTE BREAK OPTIONS

FRESHLY BAKED CROISSANTS **\$38.00/DZ**

ASSORTED BAGELS AND CREAM CHEESE **\$42.00/DZ**

ASSORTED MUFFINS **\$42.00/DZ**

ASSORTED DONUTS **\$42.00/DZ**

DANISHES AND BREAKFAST PASTRIES **\$42.00/DZ**

BREAKFAST BARS **\$44.00/DZ**

SLICED SEASONAL FRUIT AND BERRIES **\$150/SMALL PLATTER** **\$225/MEDIUM PLATTER**

BEVERAGE STATIONS

BREAKFAST BUFFET REFRESH **\$5.00/PERSON**

Refresh of the coffee station from your two hour breakfast buffet

COFFEE AND TEA **\$10.00/PERSON**

Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar, and Lemon

BOTTLED REFRESHMENTS **\$7.00/PERSON**

Nirvana Water, Flavored Sparkling Pellegrino Waters, Orange and Cranberry Juices

Add Red Bull for an additional \$5.00/Person

SODA BAR **\$6.00/PERSON**

Assorted Individual Sodas and Diet Soda

CHILLED FRUIT JUICES **\$18.00/PITCHER**

Pitchers of Orange, Grapefruit and Cranberry Fruit Juices

ICED TEA **\$15.00/PITCHER**

Pitchers of Sweetened and Unsweetened Ice Tea, Lemon and Lime



PM Meeting Breaks

BREAK PACKAGES

Priced per person

HEALTHY LIVING	\$15.00
<i>Whole Fruit, Vegetable Crudités with Dill Yogurt Dip and Unsweetened Iced Tea</i>	
FOREVER YOUNG	\$15.00
<i>Oreo Cookies, Rice Crispy Treats, Pop-Tarts, Cheese and Cracker Snack Packs, Assorted Candy</i>	
SWEET TOOTH	\$12.00
<i>Choice of Hot Cocoa or Sweet Tea, Chocolate Chip Cookies and Brownies</i>	
SOUTHWEST BREAK	\$12.00
<i>Nacho Bar with Tortilla Chips, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar and Jalapeños</i>	
ENGLISH BREAK	\$12.00
<i>Organic Teas with Lemon, Honey and Cream and Seasonal Scones</i>	
MIND BOOSTER	\$18.00
<i>Smoked Salmon & Avocado and Cucumber & Dill Finger Sandwiches on Whole Wheat Bread, Trail Mix and Dark Chocolate Truffles</i>	

A LA CARTE BREAK OPTIONS

ARTISAN CHEESE AND CRACKERS	\$200/SMALL PLATTER	\$375/MEDIUM PLATTER
VEGETABLE CRUDITÉS	\$150/SMALL PLATTER	\$225/MEDIUM PLATTER
HUMMUS DISPLAY <i>with Pita</i>	\$150/SMALL PLATTER	\$225/MEDIUM PLATTER
MEDITERRANEAN	\$175/SMALL PLATTER	\$275/MEDIUM PLATTER
<i>Taramosalata, Caponata, Edamame Hummus, Artichoke Dip, Tabbouleh, Feta, Toasted Chickpeas, Pita, Baguette</i>		
CHOCOLATE CHIP COOKIES		\$35.00/DZ
BROWNIES		\$35.00/DZ
ASSORTED MINI DESSERTS		\$45.00/DZ
INDIVIDUAL BAGS OF PRETZELS AND CHIPS		\$28.00/DZ
ASSORTED CANDY		\$35.00/DZ
WARM PRETZELS WITH DIJON MUSTARD		\$35.00/DZ



Banquet Tea Menus

SCONES AND TEA

Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream

Freshly Baked Cookies (2)

Selection of Harney & Sons Organic Teas

\$25.00 per person

TRADITIONAL ENGLISH TEA

*Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (1 each), Potato Latkes with Sour Cream & Chive
(1), Deviled Eggs (1)*

Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream & Lime Curd

Freshly Baked Cookies (2)

Fresh Fruit Skewers with Whipped Cream (2)

Selection of Harney & Sons Organic Teas

\$32.00 per person

THE ROYAL TEA

*Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (2 each), Potato Latkes with Sour Cream & Chive
(2), Deviled Eggs (1)*

Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream & Lime Curd

Freshly Baked Cookies (2), Macaroons (2)

Fresh Fruit Skewers with Whipped Cream (2)

Champagne Cocktail (1)

Selection of Harney & Sons Organic Teas

\$42.00 per person

THE EMPEROR'S TEA

*Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (2 each), Shrimp Cocktail (3), Potato Latkes with
Sour Cream & Chive (2), Deviled Eggs (2)*

Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream

Freshly Baked Cookies (2), Brownies (1), Macaroons (2)

Fresh Fruit Skewers with Whipped Cream (2)

A Glass of Champagne (1)

Selection of Harney & Sons Organic Teas

\$55.00 per person



Cocktail Reception

BUTLER PASSED OR STATIONARY HORS D'OEUVRES

Recommend 3 – 5 Pieces for a Pre-Dinner Reception

Recommend 5 – 8 Pieces per Person per Hour for a Reception

Priced Per Piece

COLD

CAPRESE SKEWER	\$3.00
SESAME TUNA WONTON, WASABI AIOLI, SEAWEED SALAD	\$5.50
CAPONATA CROSTINI	\$3.00
FIG JAM CROSTINI, PROCIUTTO, BLUE CHEESE	\$4.25
COUNTRY PATE WITH BAGETTE, PICKLED RED ONIONS	\$4.25
GRILLED AVOCADO BRUCHETTA, PECORINO, TRUFFLE HONEY	\$3.25
CRAB SALAD WITH AVOCADO AND MANGO IN PHYLLO CUP	\$5.00
GOAT CHEESE STUFFED & PROCIUTTO WRAPPED DATES	\$4.25
LOBSTER BLT'S, TOMATO JAM	\$5.25
MINI BAHN MI SANDWICHES	\$3.50

HOT

GRUYERE GRILLED CHEESE SHOOTER, LOBSTER TOMATO BISQUE	\$3.95
MUSHROOM AND FRESH MOZZARELLA CROSTINI	\$3.75
GOAT CHEESE GOUGERE WITH TOMATO AIOLI	\$3.50
WILD MUSHROOM RISOTTO FRITTER WITH GARLIC DIPPING SAUCE	\$3.25
BEEF EMPANADAS SERVED WITH PICO DE GALLO	\$4.00
BABY SHRIMP & GRITS WITH BBQ AND SCALLIONS	\$5.50
BRAISED BEEF SHORT RIB SLIDER WITH TRUFFLE AIOLI & RED ONION MARMALADE	\$4.50
CRISPY LEMON SHRIMP WITH CANDIED LEMON AIOLI	\$5.50
JUMBO LUMP CRAB CAKES ONE BRIOCHE TOAST WITH SAFFRON AIOLI	\$5.50
ASIAN DUCK CONFIT, SPICY SLAW, LOTUS ROOT CHIP	\$4.00
BRAISED PORK TOSTADAS, CURTIDO, CRISP TORTILLA	\$4.25
DUCK CONFIT & POLENTA ROULADE, RED GRAPE CHUTNEY	\$4.25
GRILLED BEEF TENDERLOIN SKEWERS, HOISIN BBQ	\$5.00
FISH & CHIPS TEMPURA TILAPIA AND TRUFFLED FRIES	\$3.75
LAMB LOLLIES, MINTED TZATZIKI	\$5.75
BRAISED SHORT RIB BITES, CREAMY POLENTA, SAUTEED RED CABBAGE	\$4.75
COCONUT SHRIMP, DIJON MUSTARD SAUCE	\$5.50
CHICKEN & WAFFLE, MAPLE AIOLI	\$4.25



STATIONARY DISPLAYS

	Small 10 – 15 guests	Medium 20 – 30 guests	
SEASONAL FRUITS AND BERRIES	\$150.00	\$225.00	
ARTISAN CHEESE AND CRACKERS	\$200.00	\$375.00	
VEGETABLE CRUDITÉS	\$150.00	\$225.00	
SMOKED SALMON DISPLAY <i>Crostini, Pickled Red Onion, Capers, Cucumber, Crème Fraiche</i>	\$250.00	\$375.00	
HUMMUS DISPLAY <i>with Pita</i>	\$150.00	\$225.00	
MEDITERRANEAN <i>Taramosalata, Caponata, Edamame Hummus, Artichoke Dip, Tabbouleh, Feta, Toasted Chickpeas, Pita, Baguette</i>	\$175.00	\$275.00	
DELUXE HUMMUS SPREAD <i>with Pita, Feta, Mixed Olives and Roasted Red Peppers</i>	\$200.00	\$295.00	
GRILLED VEGETABLES	\$195.00	\$295.00	
FAUX CARVING STATIONS <i>Choose Top Round Beef, Turkey or Honey Ham, with Rolls and Accompaniments</i>	\$275.00	\$425.00	
CHARCUTERIE BOARD <i>Assorted Charcuterie Meats, Ciligiene & Marinated Tomato Salad, Brown Sugar Mustard, Garlic Aioli, Breads</i>	\$275.00	\$425.00	
	36 pieces	72 pieces	150 pieces
ASSORTED FINGER SANDWICHES <i>Smoked Salmon, Egg Salad, and Watercress and Cucumber</i>	\$150.00	\$275.00	\$475.00

STATIONARY DESSERT DISPLAYS

CHOCOLATE CHIP COOKIES	\$36.00/DZ
CHOCOLATE BROWNIES AND BLONDIES	\$36.00/DZ
ASSORTED MINI DESSERTS	\$45.00/DZ
WHOLE CAKES	PLEASE SEE LIST
WHOLE PIES	\$50/EACH
INDIVIDUAL ECLAIRS	\$65/DZ
INDIVIDUAL CHEESE CAKES	\$65/DZ
INDIVIDUAL FRUIT TARTS	\$65/DZ



Small Group Dinner Menus

Designed for groups up to 20 guests

MORRISON DINNER

Served with Freshly Baked Breads and Butter

~FIRST~

Preselect one option for your group

BUTTER LETTUCE & HEARTS OF PALM

Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

SOUP OF THE DAY

Chef's Selection

~ENTRÉE~

Preselect three options for your group to choose from

PAN ROASTED BREAST OF FREE RANGE CHICKEN

Savory Cranberry-Focaccia Monkey Bread, Sugar Snap Peas, Sweet Corn Milk

TRUFFLE SCENTED WAGYU BEEF MEATLOAF

*Country Whipped Fingerling Potatoes, Asparagus, Roasted Corn & Wild Mushroom Succotash,
Tomato Glaze, Porcini Demi-Glace*

GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG

*Celery Root Gratin, Sugar Snap Peas, Butternut Squash Mousseline,
Apple Butter & Sage Demi-Glace*

PAN SEARED TOFU & GRILLED ZUCCHINI GATEAUX

Sautéed Baby Vegetables, Rosemary Salt, Saffron Honey

HAZELNUT & CURRY CRUSTED ATLANTIC SALMON FILET

*Coconut & Jalapeno Spiked Basmati Rice Pilaf, Snow Pea,
Braised Leeks, Minted Carrots, Blood Orange Butter*

~DESSERT~

Please preselect one option from our Seasonal Dessert Menu

\$55 per person



CLARK DINNER

Served with Freshly Baked Breads and Butter

~FIRST~

Preselect one option for your group

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

SPRING LOCAL GREENS^{^*}

*Rosemary Manchego, Strawberries, Marcona Almonds,
Pickled Cauliflower, White Miso & Marjoram Vinaigrette*

SOUP OF THE DAY

Chef's Selection

~ENTRÉE~

Preselect three options for your group

GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG

*Celery Root Gratin, Sugar Snap Peas, Butternut Squash Mousseline,
Apple Butter & Sage Demi-Glace*

MEDITERRANEAN STYLE BRAISED LAMB SHANK

Roasted Baby Potatoes, Olives, Saffron, Sautéed Fennel, & San Marzano Tomatoes

HAZELNUT & CURRY CRUSTED ATLANTIC SALMON FILET

*Coconut & Jalapeno Spiked Basmati Rice Pilaf, Snow Pea,
Braised Leeks, Minted Carrots, Blood Orange Butter*

SALVADORIAN ASADO

*Grilled Hanger Steak, Braised Beef Short Rib,
Queso & Black Bean Pupusas, Avocado, Chimol, Cilantro Puree*

MARYLAND STYLE JUMBO LUMP CRAB CAKES

*Garlic Toasted Fingerling Potatoes, Fried Green Tomatoes,
Baby Carrots, Lobster Sauce*

GINGER MARINATED GULF SHRIMP & GRITS

*Ginger Marinated & Grilled Jumbo Shrimp, Creamy Southern Style Grits,
Truffle-Honey Butter*

~DESSERT~

Please preselect one option from our Seasonal Dessert Menu

\$65 per person

Larger groups may take advantage of this menu. Groups over 20 must preselect one appetizer, select two entrées and provide entrée counts in advance.



CLUB ROOM DINNER MENU

Entrée Price is Per Person and includes one selection from the Appetizer Selection and one selection from the Dessert Selection. If two entrees are selected, the price of the higher option will be applied to all guests and entrée counts must be provided in advance.

*Vegetarian Items ^Gluten Free Items

~APPETIZER~

Please select one option for your group

ARUGULA & CANDIED PECAN SALAD*^

Red Grapes, Cave Aged Cheddar, Pickled Red Onions, Gingered Croutons, Apple Cider Vinaigrette

LOBSTER BISQUE^

Jumbo Lump Crab, Pan Roasted White Corn, Chives

TRADITIONAL CAESAR

Crisp Romaine Hearts, Garlic Croutons and Shaved Parmesan

SMOKED & CRISPY SEARED PORK BELLY

Belgian Waffle, Braised Mustard Greens, Candied Pineapple, Star Anise BBQ

~OPTIONAL SECOND COURSE~

Please select one to customize a four course meal Pricing is per person and is additional to entrée price

BRAISED PORK & BLACK

BEAN EMPANADAS*^\$12

Pineapple Aioli, Pickled Red Onions, Broccoli

GRILLED BABY WHEEL OF BRIE*\$14

Apricot & Vanilla Preserves, Baby Greens, Grilled Baguette

TRUFFLED MUSHROOM ARANCINI*^...\$12

Traditional Italian Risotto Balls, Sweet Garlic Crème Fraiche, Wild Mushroom Bisque

BRAISED BEEF "SHORT CAKE"\$14

Slow Braised Beef Short Rib, Buttermilk Biscuit, Gingered Wild Mushrooms, Porcini Cream

~ENTRÉE~

If two entrees are selected, please provide entrée counts in advance

HAZELNUT & CURRY CRUSTED

ATLANTIC SALMON^.....\$65

Coconut-Jalapeno Rice, Snow Peas, Carrot Clovers, Braised Leeks, Blood Orange Butter

TRUFFLED WAGYU MEATLOAF.....\$65

Country Whipped Fingerling Potatoes, Asparagus, Roasted Corn & Wild Mushroom Succotash, Tomato Glaze, Porcini Demi-Glace

BRAISED LAMB "STROGANOFF"\$60

Pappardelle, Blue Cheese, Gingered Wild Mushroom, Marinated Tomatoes, Asparagus, Pecorino Cream

CORIANDER SCENTED BREAST OF

FREE RANGE CHICKEN^.....\$65

Savory Cranberry-Focaccia Monkey Bread, Sugar Snap Peas, Sweet Corn Milk

GRILLED PORK LOIN CHOP.....\$55

Celery Root Gratin, Sugar Snap Peas, Butternut Squash Mousseline, Apple & Sage Demi-Glace

ESPRESSO & BROWN SUGAR

MARINATED HANGER STEAK.....\$70

Toasted Yukon Gold Potatoes, Jicama-Green Apple Slaw, Bibb Lettuce Stack, Champagne Vinaigrette

~DESSERT~

Please select one option for your group

LEMON YOGURT CAKE

CHOCOLATE TRUFFLE CAKE

KEY LIME PIE



EXECUTIVE DINNER MENU

Entrée Price is Per Person and includes one selection from the Appetizer Selection and one selection from the Dessert Selection. If Two entrees are selected, the price of the higher option will be applied to all guests and entrée counts must be provided in advance.

***Vegetarian Items ^Gluten Free Items**

~APPETIZER~

Please select one option for your group

BABY SPINACH & PINK BEET SALAD*^

*Citrus, Marcona Almond Butter, Goat Cheese,
Radish, Lavender-Herb Vinaigrette*

SESAME CRUSTED RARE AHI TUNA LOIN

*Seaweed Salad, Wasabi Aioli,
Caramel-Soy Glaze, Crisp Wontons*

SMOKED & CRISPY SEARED PORK BELLY

*Belgian Waffle, Braised Mustard Greens,
Candied Pineapple, Star Anise BBQ*

LOBSTER BISQUE^

Jumbo Lump Crab, Pan Roasted White Corn, Chives

~OPTIONAL SECOND COURSE~

Please select one to customize a four course meal; Pricing is per person and is additional to entrée price

TOASTED BRUSSEL SPROUTS^.....\$13

*Gruyere Grit Cake, Pancetta,
Garlic Aioli, Red Wine Drizzle*

ROCK SHRIMP STEW^.....\$15

*Marinated Tomato, Avocado,
Preserved Lemon Sauce, Basil Tortillas*

GRILLED JUMBO GULF SHRIMP.....\$15

*Truffled Corn Pudding, Grapefruit-Campari
Glaze, Basil Oil, Micro-Greens*

JUMBO LUMP CRAB FONDUE.....\$16

*Gruyere Cheese, Spring Onions,
Grilled Pita, Petit Salad*

~ENTRÉE~

If two entrees are selected, please provide entrée counts in advance

LOCAL CHESAPEAKE BAY ROCKFISH^..\$90

*Yukon Gold Potato Galette, Grilled Asparagus,
Lavender Crème Fraiche, Red Onion & Cucumber*

NEW YORK STRIP STEAK^.....\$80

*Ginger Marinated and Grilled, Roasted Garlic
Whipped Potatoes, Grilled Asparagus, Citrus
Rosemary Demi-Glace*

ROAST RACK OF AUSTRALIAN LAMB^ \$95

*Toasted Brussel Sprouts & House-Made Tator Tots,
Lamb Bacon, Crème Fraiche, Apricot Gastrique*

HAZELNUT & CURRY CRUSTED ATLANTIC

SALMON FILET^.....\$80

*Coconut & Jalapeno Spiked Basmati Rice, Snow Pea,
Braised Leeks, Minted Carrots, Blood Orange Butter*

CRAB CAKES.....\$95

*Fried Green Tomatoes, Garlic Toasted Fingerling
Potatoes, Baby Carrots, Lobster Sauce*

SALVADORIAN ASADA.....\$95

*Grilled Filet Mignon, Braised Short Rib, Queso &
Black Bean Pupusa, Avocado-Chimol, Cilantro Puree*

~DESSERT~

Please select one option for your group

BOMBOLONI WITH COFFEE GELATO*

CHOCOLATE TRUFFLE CAKE, STRAWBERRY*

LEMON YOGURT CAKE, VANILLA-MINT BERRIES*

OLD FASHION WHOOPIE PIE, PEANUT BUTTER*

TIRAMISU, BLACKBERRY CREMA*

LAVENDER CRÈME BRULEE, GANACHE*^

STRAWBERRY SHORTCAKE, BUTTERMILK BISCUIT*

ALMOND CAKE, PUMPKIN MOUSSE, CHERRY*



MENU SERVED WITH FRESHLY BAKED BREAD AND BUTTER

Vegan & Vegetarian Options

Please select one if vegan or vegetarian option is needed for your Club Room or Executive Dinner

PAN SEARED TOFU NAPOLEON (VEGAN)

Balsamic Grilled Zucchini, Sautéed Baby Vegetables, Rosemary Oil, Micro-Greens

RICE BEAN CASSOULET (VEGAN)

*Artichokes, Vegan Sausage, Marinated Tomatoes, Patty Pan Squash, Baby Zucchini,
Crispy Baked Eggplant Dippers*

GRILLED PORTOBELLO MUSHROOM GATEAUX (VEGETARIAN)

Truffled Risotto, Braised Leeks, Parmesan Pea Puree, Pea Shoots, Balsamic Glaze

BUTTERNUT SQUASH & SAGE RISOTTO (VEGETARIAN)

Brussel Sprout, Roasted Beet & Butterscotch Bean Ragout, Blue Cheese, Truffle Honey Butter

TEN VEGETABLE GNOCCHI (VEGETARIAN)

Seasonal Bounty of Vegetables, Gluten Free Gnocchi, Citrus-Marjoram Butter



Hosted Open Bar Pricing

Minimum 20 guests required

BEER AND WINE BAR

*Bud Light, Samuel Adams and Heineken
House Red and White Wine*

\$18 per person – first hour

\$15 per person – second hour

NAME BRAND BAR

*Stolichnaya Vodka, Bacardi Rum, Bombay
Sapphire Gin, Jack Daniel's Whiskey, Jose
Cuervo Tequila and Johnny Walker Red
Scotch*

*Amstel Light, Blue Moon, Corona, House
Red and White Wine*

\$21 per person – first hour

\$16 per person – second hour

PREMIUM BRAND BAR

*Ketel One Vodka, Captain Morgan's Spiced
Rum, Tanqueray Gin, Maker's Mark Bourbon,
Patron Silver Tequila, Johnny Walker Black
Scotch, Jameson Irish Whiskey Stella Artois,
Yuengling and Craft Beer Option
House Red and White Wine*

\$25 per person – first hour

\$21 per person – second Hour

\$14 per person – each additional hour

CORDIAL BAR

*Add Any Three of the Following to the
above selections:*

*Grand Marnier, Chambord, Midori,
Amaretto DiSaronno, Kahlua, Cointreau,
B&B, Bailey's Irish Cream, Sambuca*

\$12 per person – first hour

\$9 per person – each additional hour

Add Champagne to any of the above bar options

\$12 per person – first hour; \$8 per person – each additional hour

Bartender fee of \$75 is required for Satellite Bars



Hosted Bar A La Carte Beverage Pricing

Non Alcoholic

Bottled Water, Sparkling or Still, 800ml Bottles.....	\$7.00
Coke, Diet Coke, Sprite, Ginger Ale.....	\$3.00
Club Soda, Tonic Water.....	\$3.00
Home Made Lemonade/Iced Tea, Pitcher.....	\$15.00
Freshly Squeezed Orange or Grapefruit Juice	\$4.00
Pineapple, Cranberry, Tomato Juice.....	\$4.00
Coffee, Decaf Coffee, Organic Tea Bags.....	\$4.00
Espresso.....	\$4.00
Cappuccino, Latte.....	\$5.00

Alcoholic Beverages

Bottled Domestic Beer	\$9.00
Bottled Premium/Import Beer.....	\$11.00
House Wine, by the bottle.....	\$39.00
<i>Please speak to your catering coordinator for the full wine list</i>	
Name Brand Cocktails.....	\$12.00
Premium Cocktails	\$14.00
Sangria, Pitcher.....	\$38.00

Beverage Stations

(Priced per person)

COFFEE AND TEA	\$10.00
<i>Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar, and Lemon</i>	
SODA BAR	\$8.00
<i>Assorted Individual Sodas, Diet Sodas, Bottled Juices and Sparkling Water</i>	
CHILLED FRUIT JUICES	\$9.00
<i>Pitchers of Orange, Grapefruit and Cranberry Fruit Juices</i>	

Bartender fee of \$75 is required for Satellite Bar



WHITES

Glass Bottle

HOUSE, WHITE

10 39

RAEBURN, RUSSIAN RIVER VALLEY, CHARDONNAY, CALIFORNIA

15 57

This lovely and lingering white impresses from start to finish, showing a wealth of pear and peach flavors within an inviting jasmine aroma. It finishes in swift teases of wild vanilla and subtle oak.

SANTA MARGHERITA, VALDADIGE PINOT GRIGIO, ITALY

17 69

A dry white wine with a straw yellow color. Its clean, intense aroma and bone-dry taste, with an appealing flavor of Golden Delicious apples, make this a wine of great personality and versatility.

PIATELLI, TORRENTES, CAFAYATE VALLEY, CALIFORNIA

11 46

Aromatic notes resonates in the mount with fresh apricot and lychee and a hit of orange zest. Acidity is well balanced in the mouth with a citrusy medium finish

CASHMERE COTTAT, WHITE BLEND, SONOMA, CALIFORNIA

14 57

Pinot gris, Viogner, Muscat Blanc and Chardonnay come together offering flavors of pear and apricot with floral aromas, making it both, refreshing and complex wine.

PATIENT COTTAT, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

12 46

Soft subtle aroma of lime and cantaloupe with a whiff of minerality. Greengage plum, kiwi, and citrus flavors with vibrant acidity and interesting minerality dominates the palate.

SPARKLING/ROSE

CASTELLAR, CAVA, ROSE, CATALONIA, SPAIN

11 44

With a dark pink color, the wine offers strawberry and floral aromas, ripe flavors and excellent length.

11 42

CHARLES DE FERRE, BRUT RESERVE, FRANCE

Bright and fruity on the nose, this wine exudes aromas typical of Chenin Blanc-apples



REDS

	Glass	Bottle
HOUSE RED	10	39
MONTE ANTICO, TOSCANA ROSSO, ITALY	11	42
<i>Black cherry, licorice and spice flavors are the highlights of this bright, juicy red. Balanced in a slim way with fruit, herb and spice details on the finish. Sangiovese. Cabernet Sauvignon and Merlot</i>		
FIRESTEED, WILLAMETTE VALLEY, PINOT NOIR, OREGON	14	56
<i>Lively with bright crisp acidity, the wine expresses aromas of Rainier cherry and cranberry with hints of herbs and white pepper. Highlighting the fruit, the wine is juicy on the palate rounded by hint of vanilla and strawberry, with a touch of violet and loamy soil, which leans out to a smooth finish.</i>		
MATCHBOOK, DUNNIGAN HILLS, CABERNET SAUVIGNON, CALIFORNIA	12	49
<i>This wine blends subtle spices with rich fruit for a seductive flavor profile, it maintains a velvety texture on the palate and through the lingering finish. Flavors of blueberry and baking spice gives it plenty of personality</i>		
ALEXANDER VALLEY, MERLOT, CALIFORNIA	14	57
<i>Black fruit, mint, herbaceous notes on the nose. The palate is full bodied with well layered back fruits and sublet earth tones, with a touch of chocolate.</i>		
TREFETHEN, DOUBLE T, NAPA VALLEY, BLEND, CALIFORNIA	17	68
<i>This lovely blend, Cabernet Sauvignon provides backbone and Malbec brings color, plush fruit characters and a hint of floral. Petit Verdot adds structure. Merlot adds a lively spice and herbal character with Cabernet Franc offering finesse and peppery perfume.</i>		
1000 STORIES, BOURBON BARREL AGED, ZINFANDEL, CALIFORNIA	15	58
<i>A touch of Petite Sirah and Syrah enhance those flavors even more with bold black and white pepper spices. The batch is then rounded out with a layer of smokiness derived from the new bourbon barrel aging.</i>		