

HOTEL NO.

109

EXACTLY
LIKE
*NOTHING
ELSE*



MORRISON
HOUSE
ALEXANDRIA
VIRGINIA

AUTOGRAPH COLLECTION®

CATERING MENUS

BREAKFAST

Prices are per guest, based on 90 minutes of service and requires no minimum. All breakfasts include freshly brewed coffee, decaffeinated coffee, hot cocoa and a selection of teas.

CONTINENTAL BREAKFAST | \$26

Orange and Grapefruit Juice

Season's Picked Fresh Whole Fruit

Freshly Baked Pastries and Croissants, Fruit Preserves, Butter

Assorted Granola and Energy Bars

CONTINENTAL BREAKFAST ENHANCEMENTS

Available by the sandwich, \$9 each, minimum 10 sandwiches).

Buttermilk Biscuit, Breakfast Sausage, Scrambled Egg

Stuffed French Butter Croissant, Soft Scrambled Eggs,
Smokehouse Ham, Swiss Cheese

English Muffin Sandwich, Hardwood Smoked Bacon,
Scrambled Egg, and American Cheese

Southwestern Breakfast Burrito, Fire Roasted Salsa

Pure and Natural Granola, Fruit Yogurt Parfait, Berries | \$6.50

Steel-Cut Oatmeal, Brown Sugar, Dried Fruits, Raisins, Nuts | \$6.50

Chilled Hard Boiled Eggs | \$24/dozen

Fruit Smoothie, Yogurt, Honey, Seasonal Fruits and Berries | \$6

Imported and Domestic Cheese and Charcuterie | \$16

Local Bakeshop Doughnuts | \$40/dz

THE EXECUTIVE CONTINENTAL BREAKFAST | \$30

Orange and Grapefruit Juice

Seasonal Hand Fruit

Seasonal Sliced Fresh Fruit

Freshly Baked Morning Pastries, Sweet Breads and Croissants with
Preserves, Whipped Butter

CHOICE OF TWO

- + Assorted Breakfast Cereals, Bananas, Whole, 2% and Skim Milk
- + New York Style Bagels, Fat Free and Regular Cream Cheese
- + Individual Low Fat Fruit, Plain and Greek Yogurt
- + Yogurt Parfait, Granola and Seasonal Berries



BREAKFAST TABLE

Prices are per guest, based on 90 minutes of service and requires a 20 guest minimum. All breakfasts include freshly brewed coffee, decaffeinated coffee, hot cocoa and a selection of teas.

COMPLETE BREAKFAST TABLE | \$36

Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries

Freshly Baked Pastries and Croissants, Fruit Preserves, Butter

Medley of Breakfast Cereals, Bananas, Whole, 2% and Skim Milk

Individual Low Fat Fruit and Plain Yogurt

Farm Fresh Scrambled Eggs

CHOICE OF 2: Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage, or Grilled Smokehouse Ham

CHOICE OF: Oven Roasted Breakfast Potatoes with Fresh Herbs or Hash Browns

CHOICE OF: Cinnamon-Raisin French Toast or Griddle Pancakes

BREAKFAST BUFFET ENHANCEMENTS

Prices are per guest, based on a 90 minute service and carries no minimum.

FARM FRESH EGG OMELETS STATION* | \$14

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Eggbeaters Available

SMOKED SALMON WITH ASSORTED BAGELS | \$12

Low Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

BELGIAN WAFFLES | \$9

Bourbon Pecan Syrup, Fresh Whipped Cream and Butter

STEEL-CUT OATMEAL | \$6.50

Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

CREATE YOUR OWN SMOOTHIES (GF)* | \$9

Low Fat Greek Yogurt, Orange Juice, Seasonal Fresh Fruit and Berries

*Attendant Fee | \$150

MORNING BREAKS

Prices are per guest and carries no minimum. **HOT BEVERAGES:** Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. **CARBONATED BEVERAGES:** Pepsi's Collection of Soft Drinks and Bottled Water.

BEVERAGE SERVICE

90 MINUTE BEVERAGE SERVICE

Hot Beverages	\$10
Carbonated Beverages	\$4
Enhanced Beverages	\$6
Hot and Carbonated Beverages	\$14
Hot and Enhanced Beverages	\$16

HALF DAY BEVERAGE SERVICE

Hot Beverages	\$15
Carbonated Beverages	\$6
Enhanced Beverages	\$9
Hot and Carbonated Beverages	\$21
Hot and Enhanced Beverages	\$24

ALL DAY BEVERAGE SERVICE

Refreshed throughout the day.

Hot Beverages	\$15
Carbonated Beverages	\$6
Enhanced Beverages	\$9
Hot and Carbonated Beverages	\$21
Hot and Enhanced Beverages	\$24

ENHANCED BEVERAGE SELECTION

Please select four.

- + Gatorade | G2
- + Starbucks Frappuccino
- + Lipton Pureleaf Iced Teas
- + Kickstart Energy Drink
- + Izze Carbonated Fruit Juices
- + Regular and Sugar Free Red Bull Energy Drink
- + Starbuck's Frappuccino and Double Shots -
- + Assorted Naked Brand Smoothies
- + Coconut Water
- + Fiji Water

AM BREATHER ENHANCEMENTS

Price for up to 3, \$14 | Price for up to 5, \$20

Assorted Granola and Energy Bars

Fruit Yogurt Parfait, Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels, Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Fruit Smoothie, Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Warm Cinnamon Rolls, Cream Cheese Frosting

DESIGNER TRAIL MIX STATION

Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels, Banana Chip

AFTERNOON BREAKS

Prices are per guest and carries no minimum. **HOT BEVERAGES:** Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. **CARBONATED BEVERAGES:** Pepsi's Collection of Soft Drinks and Bottled Water.

BEVERAGE SERVICE

90 MINUTE BEVERAGE SERVICE

Hot Beverages	\$10
Carbonated Beverages	\$4
Enhanced Beverages	\$6
Hot and Carbonated Beverages	\$14
Hot and Enhanced Beverages	\$16

HALF DAY BEVERAGE SERVICE

Hot Beverages	\$15
Carbonated Beverages	\$6
Enhanced Beverages	\$9
Hot and Carbonated Beverages	\$21
Hot and Enhanced Beverages	\$24

ALL DAY BEVERAGE SERVICE

Refreshed throughout the day.

Hot Beverages	\$15
Carbonated Beverages	\$6
Enhanced Beverages	\$9
Hot and Carbonated Beverages	\$21
Hot and Enhanced Beverages	\$24

ENHANCED BEVERAGE SELECTION

Please select four.

- + Gatorade® | G2®
- + Starbucks® Frappuccino
- + Lipton® Pureleaf Iced Teas
- + Kickstart® Energy Drink
- + Izze® Carbonated Fruit Juices
- + Regular and Sugar Free Red Bull® Energy Drink
- + Starbucks Frappuccino and Double Shots -
- + Assorted Naked® Brand Smoothies
- + Coconut Water
- + Fiji® Water

PM PAUSE ENHANCEMENTS

Price for up to 3, \$16 | Price for up to 5, \$22

Individual Bags of Cracker Jacks and Smart Food Popcorn

Season's Picked Fresh Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Toasted Pita Chips, Smooth Hummus and Baba Ganoush

Fiesta Chips, Salsa, Guacamole
+ Chile Con Queso | Add \$2

Assorted Theater Candy

Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas, and
Cocktail Pretzels

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudit  Shooters, Buttermilk Ranch and Blue Cheese Dips

Assorted Bags of Potato Chips and Pretzels

Warmed Ballpark Pretzels with Honey Mustard
+ Hot Spicy Cheddar Dip | Add \$2

Assorted Home Baked Cookies

Assorted Cookies

Assorted Granola and Energy Bars

Chocolate Covered Strawberries

DESIGNER TRAIL MIX STATION

Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Pretzels,
M&Ms

CHILLED LUNCH TABLE

Luncheons require a minimum of 15 guests and include artisanal bread and sweet butter, freshly brewed coffee, decaffeinated coffee and a selection of teas.

SIMPLY SANDWICHES | \$47

Monday and Thursday Value Price | \$42

TODAY'S SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

OVEN ROASTED TURKEY BREAST & SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

OPEN FACED GRILLED VEGETABLES ON FOCACCIA

Smooth Hummus

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

NEIGHBORHOOD DELI | \$47

Wednesday Value Price | \$42

TODAY'S SOUP

TRADITIONAL CHOPPED COBB

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

GRILLED CHICKEN ON CIABATTA

Roasted Red Peppers, Crisp Romaine, Grilled Red Onion, Pesto Aioli

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

YELLOWFIN TUNA SALAD ON WHOLE GRAIN

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Terra Chips, Homemade Cole Slaw, Whole Grain Mustard Potato Salad

DESSERT

Bourbon Chocolate Bread Pudding, Vanilla Bean Sauce
Key Lime Pie
Homemade Shortcake, Fresh Berries and Whipped Sweet Cream

THE FARMERS PRODUCE STAND | \$47

Tuesday and Friday Value Price | \$42

TODAY'S SOUP

CAPRESE SALAD

Cherry Tomato and Basil Leaves, Champagne Vinaigrette

MEDITERRANEAN QUINOA SALAD

Diced Red onion, Bell Peppers, Kalamata Olives, Feta Cheese
Herbed Vinaigrette

GREENS

Romaine Hearts and Iceberg Salad, Baby Greens Salad

TOPPINGS

Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons

PROTEINS

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

DRESSINGS

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

DESSERT

Fruit Tart of the Season with Fruit Coulis
Tiramisu, Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli

HOT LUNCH TABLE

Luncheons require a minimum of 20 guests and include artisanal bread and sweet butter, freshly brewed coffee, decaffeinated coffee and a selection of teas.

TASTE OF ITALY | \$53

Monday and Thursday Value Price | \$48

TODAY'S SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

CAPRESE

Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

BAKED RIGATONI

Roasted Garlic Tomato Sauce, Smoked Mozzarella, Grilled Shrimp, and Shaved Parmesan-Reggiano

CHEESE RAVIOLI

Grilled Vegetables, Roasted Garlic Cream Sauce

CHICKEN CHARDONNAY

Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit

Garlic Cheese Toasted Focaccia, Seasonal Fresh Vegetables

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

AMERICAN COMFORT | \$53

Wednesday Value Price | \$48

TODAY'S SOUP

TRADITIONAL CHOPPED COBB

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

DOUBLE HERB BATTERED FRIED CHICKEN BREAST

HOMESTYLE ALL BEEF MEATLOAF

Bourbon Tomato Sauce

SPIRAL MACARONI

Asago, Cheddar, Gruyere and Goat Cheese

BAKED TILAPIA

Fresh Herbs, Extra Virgin Olive Oil, Lemon

Garden Fresh Green Beans and Caramelized Onion Casserole, Poblano and Sweet Corn Bread, Homemade Cole Slaw, Whole Grain Mustard Potato Salad

DESSERT

Bourbon Chocolate Bread Pudding, Vanilla Bean Sauce
Key Lime Pie
Homemade Shortcake, Fresh Berries and Whipped Sweet Cream

FLAVORS OF THE MEDITERRANEAN | \$53

Tuesday and Friday Value Price | \$48

TODAY'S SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

MEDITERRANEAN QUINOA SALAD

Diced Red onion, Bell Peppers, Kalamata Olives, Feta Cheese
Herbed Vinaigrette

PAN SEARED CHICKEN BREAST

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese
Herbed Vinaigrette

GRILLED SALMON

Herbed Garlic Butter and Red Pepper Risotto

GRILLED FLANK STEAK

Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

DESSERT

Fruit Tart of the Season with Fruit Coulis
Tiramisu, Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli



HOT LUNCH TABLE

Luncheons require a minimum of 20 guests and include artisanal bread and sweet butter, freshly brewed coffee, decaffeinated coffee and a selection of teas.

SMALL GROUP HOT BUFFET | \$36

Available every day. Requires a minimum of 10 guests.

TODAY'S SOUP

ASSORTED ARTISANAL ROLLS AND SWEET CREAMERY BUTTER

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCHES

CHOICE OF ONE SALAD

Crisp Caesar Salad
Baby Spinach Salad
Mixed Greens Salad

CHOICE OF TWO ENTRÉES

Chicken Chardonnay
Pan Seared Chicken Breast
Double Herb Battered Fried Chicken Breast
Homestyle All Beef Meatloaf
Baked Tilapia
Grilled Salmon
Grilled Flank Steak
Spiral Macaroni
Baked Rigatoni
Cheese Ravioli

CHOICE OF TWO DESSERTS

Decadent Chocolate Mousse
Vanilla Bean Mousse Parfait
Fruit Tart of the Season
Carrot Cake
Cheesecake
Bourbon Chocolate Bread Pudding
Homemade Shortcake
Key Lime Pie
Lemon Meringue Pie

PLATED LUNCHEONS

Plated luncheons require a minimum of 10 guests and include three courses, artisanal bread and sweet butter, freshly brewed coffee, decaffeinated coffee and a selection of teas.

FIRST COURSE

Please select one.

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

TODAY'S SOUP

TOMATO BISQUE

Crème Fraiche with Basil Infused Extra Virgin Olive Oil

CREAMY CORN CHOWDER

Rock Shrimp and Potato

MAIN COURSE

Please select one.

COLD ENTRÉES

SEARED TUNA NICOISE SALAD | \$39

Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

TRADITIONAL CHOPPED COBB | \$38

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

GRILLED CHICKEN CAESAR SALAD | \$38

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
+ Substitute Poached Shrimp | Add \$3

HOT ENTRÉES

GRILLED CHICKEN PENNE PASTA | \$40

Boursin Cream Sauce

DIJON PANKO CRUSTED SALMON | \$45

Roasted Red Pepper Coulis, Herb Basmati Rice

TUSCAN GRILLED FLAT IRON STEAK | \$47

Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

BUTTERMILK FRIED CHICKEN | \$42

Parmesan Truffle Fries, Coleslaw and House Hot Sauce

SLOW-COOKED BEEF BRISKET | \$47

Collard Greens, Mashed Potatoes, Mustard BBQ Sauce

VEGETARIAN SELECTION

Please select one.

PORTOBELLO AND VEGETABLE SHORT STACK

Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

QUINOA

Grilled Vegetables, Dressed with Red Pepper Coulis

LAST COURSE

Please select one.

Decadent Chocolate Mousse, Seasonal Berries and Whipped Sweet Cream

Vanilla Bean Mousse Parfait, Sugar Cookie Crumbles and Whipped Sweet Cream

Fruit Tart of the Season, Fruit Coulis

Carrot Cake, Cream Cheese Frosting

Cheesecake with Fresh Fruit Compote

Bourbon Chocolate Bread Pudding, Vanilla Bean Sauce

Homemade Shortcake, Fresh Berries and Whipped Sweet Cream

Key Lime Pie

Lemon Meringue Pie



GRAB AND GO

Groups up to 25 guests, select two sandwiches; groups over 25 guests, select three sandwiches; dine in fee \$8.00 per person.

BOXED LUNCH TO GO | \$32

Available every day. Requires a minimum of 10 guests.

ALL BOXES INCLUDE

Homemade Cole Slaw or Whole Grain Mustard Potato Salad
Assorted Miss Vickie's Kettle Chips and Sun Chips
Seasons Picked Fresh Whole Fruit
Freshly Baked Chocolate Chip Cookies
Pepsi's Collection of Soft Drinks and Bottled Water

SANDWICH SELECTION

GRILLED CHICKEN ON CIABATTA

Roasted Red Peppers, Arugula Grilled Red Onion, Pesto Aioli

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade

TUNA SALAD ON WHOLE GRAIN

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

OVEN ROASTED TURKEY BREAST & SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette



RECEPTION TABLES

Prices are per guest, requires a minimum of 20 guests.

ARTISANAL CHEESE DISPLAY | \$16

Smoked Holland Gouda, Dried Apricots, Pecans
 Tillamook Cheddar, Grape of the Season
 Vermont Blue Cheese, Dried Apples, Spiced Pecans
 Emmenthaler Swiss, Raspberries, Marcona Almonds
 Gourmandise, Brie and Boursin, Fresh Berries
 Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS | \$12

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

SEASONAL FRUIT TABLE | \$15

Seven Hand Cut Fruits and Berries
 Honey Yogurt Dip and Nutella

EUROPEAN ANTIPASTI | \$17

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

SIGNATURE SWEETS | \$15

Collection of Bakery Cakes, Fruit Filled Pies and European
 Style Petit Fours
 Chocolate Dipped Strawberries
 Freshly Brewed Coffee, Decaffeinated Coffee and a
 Selection of Teas

CHARCUTERIE BOARD | \$24

Pork & Rabbit Terrine, Cured Meats,
 Chilled Marinated, Grilled Fresh Vegetables | Balsamic Reduction
 Served with Whole Grain Mustard and Sliced Baguette
 Enhance with Foie Gras | Add \$4

HOT & COLD CANAPÉS

Priced per item, minimum order 25.

HOTEL NO.

109

HOT SPECIALTIES

\$5 EACH

All-Beef Cocktail Franks En Croute with Dijon

Buffalo Chicken Drumettes, Blue Cheese Sauce

Goat Cheese, Asparagus and Mushroom Tart,
Porcini Cream Sauce

Baked Raspberry and Brie in Puff Pastry

Vegetarian Spring Rolls, Sweet Chili and Soy Sauce

Stuffed Mushrooms Florentine

Three Cheese Quesadilla, Salsa

\$5.50 EACH

Mini Reubens

Mini Grilled Ham and Cheese Biscuits

Beef Sate, Bangkok Peanut Sauce

Spicy Beef Empanada

Thai Cashew Chicken Spring Rolls, Spicy Peanut Dipping Sauce

Chicken Tenders, Mango-Ginger Sauce

Chicken Quesadilla, Chipotle Sour Cream

Chicken Taquitos, Salsa Verde

Toasted Spinach and Feta Phyllo Pockets

Jerk Chicken on a Stick, Lime Butter Sauce

\$6 EACH

Beef Wellington, Mushrooms Duxelle In Puff Pastry

Baby Lamb Chop Lollipop Dijon

Coconut Shrimp with Mango Chutney

Seared Pepper Tuna, Crostini

Herb and Garlic Shrimp Skewer, Sweet and Hot Mustard Sauce

Scallops Wrapped In Bacon

Oven Baked Crab Cake, Avocado Mousse, Chipotle Mayo

CHILLED SPECIALTIES

\$5 EACH

Roasted Red Bell Pepper, Hummus

Whole Grain Mustard Chicken Salad, Pretzel Cracker, Tart Apple
Sweet-Chile Relish

Antipasto Skewers, Marinated Artichoke Hearts, Fresh Mozzarella,
Kalamata Olives, Roasted Red

Diced Roma Tomatoes and Fresh Mozzarella, Basil Pesto, Garlic
Toasted French Bread

Blini with Sour Cream and Caviar

Deviled Eggs

Belgian Endive, Blue Cheese and Strawberry

\$6 EACH

Smoked Salmon Rolls with Cream Cheese on Cucumber

Poached Jumbo Shrimp with Horseradish Sauce

Shrimp and Gazpacho Shooter Marinated

Herb Roasted Beef and Bleu Cheese Canape, Tomato Jam

Melon Wrapped in Prosciutto

Caribbean Crab Salad, Mini Puff Pastry Bowls

RECEPTION PACKAGES

Minimum 20 guests.

4 Pieces per guest | 22 per guest Select (2) Hot and (2) Cold

6 Pieces per guest | 31 per guest Select (3) Hot and (3) Cold

8 Pieces per guest | 39 per guest Select (4) Hot and (4) Cold

ADD A DISPLAY TABLE WITH YOUR HORS D'OEUVRES PACKAGE

Based on 90 minutes of service.

Artisanal Cheese Display | Add \$14

Crudités | Add \$10

Seasonal Fruit | Add \$13



ACTION STATIONS

Prices based on 90 minutes of service; requires a minimum of 20 guests; requires an attendant at \$150 per station.

CUSTOM PASTA CREATIONS | \$16

Penne, Farfalle and Four Cheese Tortellini Pastas

Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, and Garlic Confit

Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Gorgonzola and Parmesan-Reggiano Cheese

Basil Marinara, Herb Cream, Pesto and Vodka Sauces

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

SALT-CRUSTED ROCKFISH | \$28

Warm Tortillas, Jicama Slaw, Pico de Gallo and Salsa Verde

MAC & CHEESE BAR | \$16

Rich and Creamy Mac and Cheese

Bacon, Shrimp, Sun-Dried Tomatoes, Parmesan

FARM STAND CHOP CHOP SALAD | \$15

Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens and Baby Spinach Leaves

Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Roasted Garlic Herb Croutons

Fresh Rolls and Sweet Butter

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

POTATO BAR | \$17

Mashed Yukon Gold Potatoes

Mashed Sweet Potatoes

Bacon, Sour Cream, Blue Cheese and Horseradish Sauce

Whipped Butter, Brown Sugar and Maple Syrup



CARVERY

Prices are per item; all stations include artisan rolls, sweet creamery butter; requires an attendant at \$150 per station.

SAGE & HONEY GLAZED BREAST OF TURKEY | \$325

Serves 20 guests.

Apple-Cranberry Chutney, Herb Mayonnaise

SLOW ROASTED PRIME RIB OF BEEF | \$400

Serves 25 guests.

Horseradish Sauce, Au Jus

ROOT BEER GLAZED SMOKEHOUSE HAM | \$325

Serves 35 guests.

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

ROASTED BEEF TENDERLOIN | \$375

Serves 12 guests.

Port Cherry Reduction, Horseradish Sauce, Dijon Mustard

DIJON AND BOURBON MARINATED PORK LOIN | \$325

Serves 20 guests.

Apple Raisin Chutney, Whole Grain Mustard Cream

JACKSON 20 PIG ROAST | \$375

Serves 40 guests.

Tomato-Based, and Mustard-Based BBQ Sauces

PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests. All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.

FIRST COURSE

Please select one.

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

TOMATO AND FRESH MOZZARELLA SALAD

Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil

TODAY'S SOUP

STUFFED TORTELLONI

Peas, Carrots, Mushrooms, Basil Cream Sauce

GRILLED VEGETABLE CANNELLONI

Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

MAIN COURSE

Includes Chef's Choice of Seasonal Vegetables

PAN SEARED CHICKEN BREAST | \$58

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

CHILE SEARED CHICKEN BREAST | \$58

Pineapple Mango Relish, Cilantro Mashed Red Potatoes

MARINATED AND GRILLED FLAT IRON STEAK | \$60

Cajun Steak Sauce, Smoked Cheddar Mashed Potatoes

HERB CRUSTED FILET MIGNON | \$65

Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

DIJON PANKO CRUSTED SALMON | \$66

Roasted Red Pepper Coulis, Herb Basmati Rice

OLIVE OIL HERB ROASTED ROCKFISH | \$68

Tomato Basil Sauce, Risotto Milanese

GRILLED FILET MIGNON AND SEARED ROCKFISH | \$70

Parmesan Truffle Fries, Coleslaw and House Hot Sauce

ADD A FOURTH COURSE | \$8

PAN SEARED LUMP CRAB CAKE

Poblano Pepper and Sweetcorn Relish, Dijon Aioli

POACHED JUMBO SHRIMP COCKTAIL

Remoulade, Grilled Lemon

MAINE LOBSTER RAVIOLI

Creamy Tomato Vodka Sauce

VEGETARIAN SELECTION

Please select one.

GRILLED ZUCCHINI WRAPPED ASPARAGUS

Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta

QUINOA

Grilled Vegetables, Dressed with Red Pepper Coulis

LAST COURSE

Please select one.

Decadent Chocolate Mousse, Sliced Berries and Whipped Sweet Cream

Vanilla Bean Mousse Parfait, Sugar Cookie Crumbles and Whipped Sweet Cream

Fruit Tart with Whipped Sweet Cream

Chocolate Decadence Cake with Berry Coulis

Cheesecake with Fresh Fruit Compote

Bourbon Chocolate Bread Pudding, Vanilla Bean Sauce

Shortcake with Seasonal Berries and Whipped Sweet Cream

Key Lime Pie

DINNER TABLE

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas Buffet Dinners Require a Minimum of 20 Guests.

NUEVOLATINO | \$68

SOUTHWESTERN CHICKEN AND TORTILLA SOUP

Sour Cream, Green Onion

CITRUS ROMAINE SALAD

Shaved Red Onion, Crispy 3 Color Tortilla Strips, Chipotle Caesar Dressing

JICAMA JALAPENO SLAW

Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing

CHAR-GRILLED MARINATED SKIRT STEAK CHIMICHURRI

Garlic, Onions and Fresh Herbs

CHILE-RUBBED SLOW ROASTED PORK LOIN

Pablano and Sweet Corn Relish, Pan Jus

FRIJOLE BORRACHOS

Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola

Roasted Squash, Tomatoes and Onion

Corn Bread and Whipped Butter

DESSERT

Churros with Mexican Chocolate and Honey

Warm Rice Pudding

Chile Dusted Fruit Salad

VIVO ITALIANO | \$68

TODAY'S SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia

Croutons, Caesar Dressing

CAPRESE

Sliced Tomato, Fresh Mozzarella, Basil Chiffonade,

Herb Vinaigrette

FRESH SPINACH LEAF SALAD

Roasted Pecans, Pears, Gorgonzola, Champagne Vinaigrette

PARMESAN CRUSTED BONELESS BREAST OF CHICKEN

Roasted Garlic Tomato Sauce

GRILLED SALMON PUTTANESCA

Chopped Tomatoes, Olives, Capers

BAKED RIGATONI

Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

GRILLED FLANK STEAK

Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables

Focaccia and EVOO

DESSERT

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone Filling

Assorted Italian Pastries

Amaretto Cheesecake

CHOP HOUSE | \$75

TODAY'S SOUP

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia

Croutons, Caesar Dressing

MARINATED VEGETABLE SALAD

Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

FIRE-GRILLED SLICED SIRLOIN

PAN-ROASTED ATLANTIC SALMON FILETS

GRILLED MARINATED BONE-IN PORK CHOP

Maitre D'hotel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream

Oven Roasted Steakhouse Asparagus

BAKED POTATO BAR

Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese,

Soft Butter

DESSERT

Cheesecake, Fresh Fruit Compote

Warm Fruit Cobbler with Whipped Sweet Cream on The Side

Chocolate Decadence Cake, Raspberry Coulis



FAVORITE BRANDS

One Bar Required for Every 75-100 Guests. Bartender Fee of \$150 | Bar

FAVORITE BRANDS

SPIRITS

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

WINE

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

BEER

Coors Light, Blue Moon Belgian White, Stella Artois, Lager, St. Pauli Girl N.A.

WINE UPGRADE

JOEL GOTT

- + Add \$4.00 to Package prices
- + Add \$4.00 to Wine by the glass price

NAPA CELLARS, FOLIE A DEUX OR TERA D'ORO

- + Add \$8.00 to Package prices
- + Add \$8.00 to Wine by the glass prices

FAVORITE BARS

PACKAGE BAR

Priced per hour

First Hour	\$26
Additional Hours	\$12

HOSTED BAR

Priced per drink

Mixed Drinks	\$12
Imported Beer	\$8
Domestic Beer	\$7
Wine by the Glass	\$12
Soft Drinks and Water	\$4

CASH BAR

Priced per drink

Mixed Drinks	\$15
Imported Beer	\$11
Domestic Beer	\$9
Wine by the Glass	\$15
Soft Drinks and Water	\$5

APPRECIATED BRANDS

One Bar Required for Every 75-100 Guests. Bartender Fee of \$150 | Bar

APPRECIATED BRANDS

SPIRITS

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

WINE

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

BEER

Coors Light, Blue Moon Belgian White, Stella Artois, Lager, St. Pauli Girl N.A.

WINE UPGRADE

JOEL GOTT

- + Add \$2.00 to Package prices
- + Add \$2.00 to Wine by the glass price

NAPA CELLARS, FOLIE A DEUX OR TERA D'ORO

- + Add \$6.00 to Package prices
- + Add \$6.00 to Wine by the glass prices

FAVORITE BARS

PACKAGE BAR

Priced per hour

First Hour	\$30
Additional Hours	\$14

HOSTED BAR

Priced per drink

Mixed Drinks	\$14
Imported Beer	\$8
Domestic Beer	\$7
Wine by the Glass	\$14
Soft Drinks and Water	\$4

CASH BAR

Priced per drink

Mixed Drinks	\$18
Imported Beer	\$11
Domestic Beer	\$9
Wine by the Glass	\$18
Soft Drinks and Water	\$5

EXTRAORDINARY BRANDS

One Bar Required for Every 75-100 Guests. Bartender Fee of \$150 | Bar

EXTRAORDINARY BRANDS

SPIRITS

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

WINE

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

BEER

Coors Light, Blue Moon Belgian White, Stella Artois, Lager, St. Pauli Girl N.A.

WINE UPGRADE

NAPA CELLARS, FOLIE A DEUX OR TERA D'ORO

- + Add \$4.00 to Package prices
- + Add \$4.00 to Wine by the glass prices

EXTRAORDINARY BARS

PACKAGE BAR

Priced per hour

First Hour	\$34
Additional Hours	\$16

HOSTED BAR

Priced per drink

Mixed Drinks	\$16
Imported Beer	\$8
Domestic Beer	\$7
Wine by the Glass	\$16
Soft Drinks and Water	\$4

CASH BAR

Priced per drink

Mixed Drinks	\$21
Imported Beer	\$11
Domestic Beer	\$9
Wine by the Glass	\$21
Soft Drinks and Water	\$5



DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL DAY FOOD & BEVERAGE

CONTINUOUS SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee,
Hot Cocoa and a Selection of Teas
Assorted Pepsi Soft Drinks and Bottled Still and Water
Seasonal Hand Picked Fruit

EXECUTIVE CONTINENTAL BREAKFAST

Assorted Iced Juices
Sliced Melons, Seasonal Fruits and Berries
An Assortment of Breakfast Cereals with Bananas,
Whole, 2% and Skim Milk
Individual Fruit and Plain Yogurt
New York Style Bagels with Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

IN THE AM

Katy Trail Mix Station with Raisins, Sunflower Seeds, Mixed
Dried Fruits and Nuts, Pretzels
Pure and Natural Granola and Energy Bars
Coffee Cake

LUNCH

Menu Driven or Buffet Based on Group Size

IN THE PM

Assorted Bite Sized Candies
Assortment of House Made Cookies
Crudit  and Dips Display, Assorted Cheese Platter with Crackers

TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriate Screen
(2) Easel Flipcharts, Assorted Markers, and Pads
(1) High Speed Internet Access Connection
(1) Microphone

MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site
Meeting Room
Complimentary Storage of Materials up to 5 Standard Boxes
Up To 300 Complimentary B/W Copies
Meeting Planner Tool Kit
No Event Fee

DAY MEETING PACKAGE LUNCH

HOTEL NO.

109

MONDAY AND THURSDAY LUNCH

TODAY'S SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

OVEN ROASTED TURKEY BREAST & SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

OPEN FACED GRILLED VEGETABLES ON FOCACCIA

Smooth Hummus

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

TUESDAY AND FRIDAY LUNCH

TODAY'S SOUP

CAPRESE SALAD

Cherry Tomato and Basil Leaves, Champagne Vinaigrette

MEDITERRANEAN QUINOA SALAD

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese
Herbed Vinaigrette

GREENS

Romaine Hearts and Iceberg Salad, Baby Greens Salad

TOPPINGS

Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons

PROTEINS

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

DRESSINGS

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

DESSERT

Fruit Tart of the Season with Fruit Coulis
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli

WEDNESDAY LUNCH

TODAY'S SOUP

TRADITIONAL CHOPPED COBB

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

GRILLED CHICKEN ON CIABATTA

Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

YELLOWFIN TUNA SALAD ON WHOLE GRAIN

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Terra Chips

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

DESSERT

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
Key Lime Pie
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream