



Catering Menus 2021

VA

THE

ALEXANDRIAN

OLD TOWN ALEXANDRIA, VA

AUTOGRAPH COLLECTION®
HOTELS



MORRISON
HOUSE
ALEXANDRIA
VIRGINIA

AUTOGRAPH COLLECTION®
HOTELS



Breakfast Buffets

BUFFETS REQUIRE A MINIMUM OF 15 GUESTS

CONTINENTAL | \$29 per person

Sliced Honeydew, Cantaloupe & Pineapple
Freshly Baked Blueberry, Banana Nut & Cranberry Muffins
Freshly Baked Multigrain, Sourdough & Country White Bread
Butter, Apple Butter, Peanut Butter, Fruit Preserves & Nutella
Fresh Juices, Fresh Brewed Coffee, & Hot Tea

HOT BREAKFAST | \$38 per person

Sliced Honeydew, Cantaloupe & Pineapple
Crème Fraîche Scrambled Eggs
Egg White Frittata with Spinach, Tomato & Goat Cheese

CHOICE OF 2:

Applewood Smoked Bacon, City Ham, Pork Sausage Links or
Chicken Apple Sausage Links

Crispy Red Skin Potatoes with Old Bay & Chives

Freshly Baked Multigrain, Sourdough & Country White Bread
Butter, Apple Butter, Peanut Butter, Fruit Preserves & Nutella

Fresh Juices, Fresh Brewed Coffee, & Hot Tea

**Please inquire about grab & go
breakfast options**

Pricing exclusive of state and local taxes, currently 11% and 25% taxable service charge. Minimum of 10 guests required. Prices valid through 2021.



Enhancements for Breakfast Buffets

Breakfast enhancements must be accompanied by a full service buffet breakfast.

MADE TO ORDER OMELET STATION | \$16 per person

Requires \$150 Chef Attendant Fee

Bacon, Sausage & City Ham

Tomatoes, Peppers, Onions, Mushrooms, Spinach & Jalapeños

Cheddar, Swiss & Goat Cheese

Add Jumbo Lump Crab & Shrimp +\$5 pp

HOUSE SMOKED BACON CARVING STATION | \$12 per person

Requires \$150 Chef Attendant Fee

Virginia Honey & Dijon Glaze

Buttermilk Biscuits

CAST IRON COUNTRY FRIED STEAK SKILLET | \$10 per person

72 hr Short Rib, Sausage Gravy & Pickled Onions

BUTTERMILK FRIED CHICKEN & WAFFLES | \$10 per person

Belgian Waffle, Honey, King & Rye Hot Sauce

SMOKED SALMON | \$12 per person

Bagels, Capers, Pickled Onions, Sliced Tomato, Whipped Cream Cheese & Everything Seasoning

Enhancements for Breakfast Buffets

Breakfast enhancements must be accompanied by a full service buffet breakfast.

CHEF'S SOUTHERN BISCUIT BAR | \$8 per person

Housemade Buttermilk Biscuits, Apple Butter, Jam & Butter
Sliced Country Ham and Sausage Gravy

CHEF'S BAKERY SELECTIONS | \$8 per person

Housemade Buttermilk Biscuits, Apple Butter, Jam & Butter
Ham and Cheese Croissant, Spinach and Feta Croissant, Sweet Danishes

BOURBON CARAMEL FRENCH TOAST | \$6 per person

Brioche, Bananas, Candied Pecans & Bourbon Caramel Sauce

BAKED BLUEBERRY RICOTTA PANCAKES | \$6 per person

Maple Syrup & Blueberries

HOUSE MADE SORGHUM & FLAX SEED GRANOLA | \$5 per person

Whole, Skim, Soy and Almond Milk, Greek Yogurt & Seasonal Berries

STEEL CUT OATMEAL | \$5 per person

Almonds, Seasonal Berries, Brown Sugar & Raisins

BAKED EGG BITES | \$5 per person

Egg White with Spinach & Feta | Bacon & Gruyere
Mushroom, Asparagus & Goat Cheese

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Breaks

POPCORN | \$14 per person

Farmhouse Cheddar Popcorn
Crispy Bacon Bourbon Caramel Popcorn
Smoked Sea Salt & Rosemary Popcorn

SOUTHERN TEA TIME | \$18 per person

Flavored Sweet Iced Teas
Grilled Country Ham, Swiss & Apple Butter on Sourdough

Tea Sandwiches

Pimento Cheese on Country White Bread
Chicken, Apple & Grape Salad Crostini
Freshly Baked Biscuits
Honey, Jam & Whipped Butter

OLD TOWN LEMONADE

STAND | \$16 per person

Classic & Blueberry Honey Lemonade
French Macaroons
Raspberry Cheesecake Brownies
Oatmeal Raisin Cookies
Enhancement:
Craft Beer Shandy's \$8 per drink

BROWN BAG TRAIL MIX

BREAK | \$11 per person

House Made Granola, Nuts, Seeds, Dried Fruit, Dark Chocolate

WARM BALLPARK PRETZELS | \$8 per person

Port City IPA Cheese Dip
Enhancement:
Add a Bucket of Craft Beers \$5 pp





Breaks

DONUT BREAK | \$14 per person

Warm Mini Cake Donuts

Glazes:

Chocolate, Vanilla & Maple

Toppings:

Chopped Nuts, Rainbow Sprinkles, Shredded Coconut & Chopped Bacon

DARK CHOCOLATE BREAK | \$10 per person

House Made Dark Chocolate Bark with Dried Fruit & Nuts

Dark & White Chocolate Covered Strawberries

Sparkling Apple Cider

Upgrade to sparkling wine \$5 pp

CHEF'S BISCUIT BAR | \$16 per person

House Made Buttermilk Biscuits

Apple Butter, Jam & Butter

Sliced Country Ham, Pimento Cheese & Fried Green Tomatoes

SOUTHERN CHEESE BOARD | \$16 per person

Classic Pimento Cheese, Local Blue, Firefly Farms Goat Cheese,

Baguette & Crackers, Dried Fruit, Honey

AMERICAN ARTISAN CHARCUTERIE | \$18 per person

Virginia Ham, Coppa & Salami

Baguette & Crackers, Dried Fruit, Local Honey

Beverage Breaks

BEVERAGES A LA CARTE

**FRESHLY BREWED COFFEE
AND ASSORTMENT OF
HOT TEA | \$70 by the gallon**

PEPSI BEVERAGE BREAK | \$4.50 each

Pepsi
Bubbly Flavored Sparkling Waters

**PREMIUM PEPSI
BEVERAGE BREAK | \$6 each**

Red Bull
Pure Leaf Teahouse Collection Iced Tea Glass Bottles
Starbucks Assorted Frappuccino Bottles
Naked Drinks

**MOUNTAIN DEW KICKSTART ENERGY
DRINKS ASSORTED FLAVORS | \$6 each**

ALL DAY PACKAGES

COFFEE AND TEA | \$15 pp per day

**COFFEE, TEA & PEPSI
BREAK | \$21 pp per day**

**COFFEE, TEA & PREMIUM
BREAK | \$24 pp per day**

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Lunch

Includes Iced Tea and Water Service

SOUTHERN SANDWICH BUFFET | \$44 per person

SELECT ONE

Ancho Pepper Black Bean Chili
Or
Seasonal Green Salad

SELECT ONE

House Made BBQ Chips
Or
Southern Loaded Potato Salad

SELECT THREE:

Sliced Country Ham
Roasted Chicken Salad
Roasted Turkey Breast
Roast Beef
Tuna Salad

Grilled Marinated Vegetables

Whole Grain Mustard
Duke's Mayonnaise
Bourbon Smoked Paprika Aioli

Pimento Cheese, Swiss & Cheddar
Tomato, Red Onion, Bibb Lettuce, Arugula

Cheddar Potato Buns, Ciabatta, Biscuits & Sourdough

Freshly Baked Cookies and Brownies

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Lunch

Includes Iced Tea and Water Service

FARMERS MARKET BOWLS | \$46 per person

Arugula, Shredded Kale & Romaine

Herbed Farro

White Bean & Red Onion Salad

Broccoli, Cheddar & Bacon Salad

TOPPINGS

Goat Cheese, Blue Cheese, Feta Cheese & Pimento Cheese

Cucumber, Carrots, Radish and Cherry Tomatoes

Kalamata Olives

Pickled Onion, Pickled Cabbage, Pickled Seasonal Vegetables

Crispy Onions, Croutons

Smoked BBQ Chicken Breast

Chili Rubbed Flat Iron Steak

Spice Roasted Seasonal Vegetables

Grilled Garlic Flatbread

DRESSINGS:

Buttermilk Ranch

Chipotle Ranch

Balsamic Vinaigrette

Champagne Vinaigrette

Olive Oil

Red Wine Vinegar

Lemon Wedges

Miniature Apple & Lemon Meringue Pies



Lunch

Includes Iced Tea and Water Service

CAROLINA BACKYARD BBQ | \$48 per person

Romaine, Spinach & Arugula with Tomato, Cucumber,
Carrots & Buttermilk Ranch

BUTCHERS BLOCK (PICK 2)

Pulled Pork
Sliced Smoked Brisket
Dry Rubbed Smoked Bone in Chicken
Seasonal Smoked Vegetable Entree

SIDES (PICK 3)

Mac & Cheese
Green Beans
Pimento Cheese Potato Casserole
Cole Slaw
Potato Salad

Assorted BBQ Sauces

Cornbread with Jalapeno Honey Butter

Peach Crisp

Lunch

Includes Iced Tea and Water Service

CAJUN BUFFET | \$53 per person

Smoked Chicken Gumbo

Tomato & Cucumber Salad

Pan Seared Bone in Chicken Breast with Andouille Sausage

Jambalaya

Blackened Eastern Shore Grouper with Pineapple & Pimento Salsa

Bacon Braised Collard Greens

Maque Choux (Cajun Corn Succotash)

Charred Cajun Green Beans

Biscuit Beignets with Powdered Sugar

SOUTHERN LIVING LUNCH | \$55 per person

Roasted Corn & Poblano Chowder

Broccolini, Apple, Aged Cheddar & Champagne Vinaigrette

Spinach, Strawberry, Goat Cheese & Balsamic Vinaigrette

King & Rye Crab Cakes with Fire Roasted Red Pepper Sauce

Sage Roasted Bone in Chicken Breast with Red Onion Gravy

Caramelized Brussels Sprouts with Brown Sugar & Bacon Rosemary

Roasted Red Skin Potatoes

Cake Pops & Mini Cheesecakes

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lunch options**

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A La Carte Reception

HOT HORS D'OEUVRES

- Bacon Wrapped Scallops with Apple Cider Molasses Glaze
- Potato Wrapped Shrimp with Truffle Aioli
- Coconut Shrimp with Sweet Chili Sauce
- Mini Crab Cakes with Old Bay Remoulade
- Crispy Crab Rangoon with Bourbon Barrel Ponzu
- Mini Chicken Pot Pie
- Buttermilk Fried Chicken & Waffle with Honey
- Peach BBQ Brisket Wrapped in Pork Belly
- 72-hr Short Rib Country Fried Steak with Pickled Onions
- Chicken & Lemongrass Potstickers
- Vegetable Spring Rolls
- Pear & Brie in Phyllo
- Porcini Mushroom Risotto Croquette
- Kale & Vegetable Dumpling (Vegan)

COLD HORS D'OEUVRES

- Pimento Cheese Crostini with B&B Pickles
- Whipped Goat Cheese Crostini with Honey, Almond & Pickled Blackberries
- Marinated Mozzarella & Cherry Tomato Skewer
- Egg Salad Crostini with Bacon, Pickled Onion & Bourbon Smoked Paprika
- Chicken Salad Crostini with Walnuts & Grape
- Virginia Ham & Melon
- Smoked Salmon, Cream Cheese & Dill on Lavash Cracker
- Crab Salad Crostini with Pickled Fresno Aioli & Dill
- Lobster Salad Crostini with Fennel & Aioli
- Pickled Shrimp Bloody Mary Shooter
- Seared Rare Tuna on Crispy Wonton with Sesame Seeds

RECEPTION PACKAGES:

- \$35 per person select (2) hot and (2) cold
- \$40 per person select (3) hot and (3) cold

(Minimum of 20 guests)

Reception packages are for 2 hours

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Display Stations

SOUTHERN CHEESE BOARD | \$18 per person

Pimento Cheese Dip, Aged Cheddar, Firefly Farms Blue & Goat Cheese
Crisp Vegetable Crudités
Baguette & Crackers
Dried Fruit & Local Honey

AMERICAN ARTISAN CHARCUTERIE BOARD | \$20 per person

Virginia Ham, Country Pate, Coppa & Salami
Marinated Olives & Whole Grain Mustard
Baguette & Crackers
Dried Fruit & Local Honey

PICKLED AND ROASTED VEGETABLE CRUDITÉS | \$16 per person

Marinated Roasted Seasonal Vegetables
Assorted Pickled and Raw Vegetables
Green Goddess Dip

CHESAPEAKE BAY OYSTERS & IPA POACHED SHRIMP | \$52 per 2 dozen

Bourbon Barrel Cocktail Sauce
Cucumber Shallot Mignonette & Seaweed Salad



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Carving Stations

\$150 per Station Attendant

HARISSA SMOKED LEG OF LAMB | \$325 each

Grilled Garlic Flatbread, Smoked Eggplant Dip, Pickled Onions & Feta
10 lb Leg for Approximately 25 guests

CLASSIC BBQ PORK SHOULDER | \$85 each

Buttermilk Biscuits, Housemade B&B Pickles, Pepper Vinegar
and Pimento Cheese
8 lb Pork Shoulder for Approximately 15 Guests

BOURBON CHILI RUBBED PRIME RIB | \$650 each

Potato Rolls, Chipotle Aioli & Roasting Jus
12 lb Prime Rib for Approximately 30 Guests

VIRGINIA HONEY MUSTARD GLAZED HOT SMOKED SALMON | \$95 each

Fennel, Apple & Radichio Salad with Local Goat Cheese
and Balsamic Glaze
3 lb Side of Salmon for Approximately 10 Guests

WHOLE PIG ROAST | \$650 each

Buttermilk Biscuits, Apple Cider Cole Slaw, Pickled Vegetables
and Carolina Gold BBQ Sauce
40 lb Pig for Approximately 25 guests

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Reception Packages

Reception packages are for 2 hours

VIRGINIA SHORES | \$61 per person

STATIONED HORS D'OEUVRES

Bacon Wrapped Scallops with Apple Cider Molasses Glaze

Potato Wrapped Shrimp with Truffle Aioli

Mini Crab Cakes with Old Bay Remoulade

CHESAPEAKE BAY OYSTERS & IPA POACHED SHRIMP

Bourbon Barrel Cocktail Sauce

Cucumber Shallot Mignonette & Seaweed Salad

MARYLAND STYLE CRAB ROLLS

Toasted New England Buns

Chilled Crab Dressed with Old Bay Aioli, Chives & Celery

LOBSTER HUSH PUPPIES

Green Tabasco Slaw

Sorghum Ketchup & Fresh Herbs

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Reception Packages

Reception packages are for 2 hours

TASTE OF THE SOUTH | \$42 per person

STATIONED HORS D'OEUVRES

Mini Chicken Pot Pie
Peach BBQ Brisket Wrapped in Pork Belly
Deviled Eggs, Crispy Bacon, Pickled Onions & Bourbon Smoked Paprika

SHRIMP & GRITS CUPS

Stone Ground Grits
Blackened Shrimp
Red Pepper Gravy

SMOKED BBQ BRISKET SLIDERS

Texas Toast
Tangy Texas BBQ Sauce
Crispy Onions and Green Tabasco Slaw

BUTTERMILK FRIED CHICKEN TACOS

Soft Flour Tortilla
White BBQ Sauce
Napa Cabbage,
Pickled Fresno Chili & Cilantro

Plated Dinners

*Includes Table Side Bread Service, Salad or Soup,
One Entrée & One Dessert
Iced Tea and Water Service Included*

SALADS

LITTLE GEM WEDGE

Little Gem Lettuce, Grape Tomato, Local Blue Cheese,
Hard Boiled Egg, Applewood Smoked Bacon,
Champagne Vinaigrette or Herb Buttermilk Dressing

CAESAR

Parmesan, Focaccia Croutons, Classic Caesar Dressing

SEASONAL GREEN

Seasonal Greens, Grape Tomato, Cucumber, Radish, Carrot
Goat Cheese Champagne Vinaigrette or Herb Buttermilk Dressing

SOUPS

CHESAPEAKE BAY CRAB & CORN CHOWDER

Chives & Old Bay

TOMATO BASIL BISQUE

Cheddar Grilled Cheese Crostini

SEASONAL VEGETABLE MINESTRONE

Basil Pesto





Plated Dinners

Pick One

ENTREES

SAGE ROASTED BONE-IN CHICKEN BREAST | \$60 per person

Wild Mushroom Cornbread Stuffing & Red Onion Chicken Gravy

VIRGINIA HONEY MUSTARD GLAZED SALMON FILET | \$65 per person

Charleston Gold Low Country Crab Rice

CHARGRILLED BEEF TENDERLOIN | \$74 per person

Pimento Cheese Potato Casserole & Boxwood Red Bordelaise

DUET OF JUMBO LUMP CRAB CAKE & BEEF TENDERLOIN | \$80 per person

Twice Baked Yukon Gold Potato, Meyer Lemon Beurre Blanc
and Wild Mushroom Demi-Glace

BOURBON BRAISED BEEF SHORT RIB | \$67 per person

Horseradish Potato Puree, Orange Zest Gremolata & Braising Jus

POTATO & TRUFFLE RAVIOLI | \$52 per person

Braised Collard Greens, Sautéed Wild Mushrooms, Seasonal Herbs
and Mushroom Cream

Paired with Chef's Choice of Seasonal Vegetables

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Plated Desserts

Pick One

Cornmeal Buttermilk Tres Leches

S'mores Brownie Pie with Bourbon Caramel

Triple Chocolate Mousse Cake with Raspberries

Nana's Banana Pudding

Seasonal Fruit Tart

Southern Pecan Pie

NY Cheesecake with Seasonal Fruit Compote





Supper Tables

Buffet or Family Style

SOUTHERN | \$70 per person

APPLE, WALNUT RAISIN SALAD

LOW COUNTRY SHRIMP & GRITS

Tomato Gravy & Stone Ground Grits

BRAISED SHORT RIB POT ROAST

Roasted Carrots & Horseradish Gremolata

BUTTERMILK FRIED CHICKEN

Honey & Hot Sauce

BANANA PUDDING

Nilla Wafers, Sliced Bananas & Bourbon Caramel Sauce

Bar Packages

THE ALEXANDRIAN | \$26 per person for first hour | \$14 per person per additional hour

MIXED DRINKS | \$12 per drink

Tito's, Bacardi Superior, Beefeater, Olmeca Altos Blanco, Maker's Mark, Canadian Club 12, Johnnie Walker Red

WINE | \$11 per glass

Domino Cabernet Sauvignon, Domino Merlot, Domino Chardonnay, Domino Pinot Grigio, A by Acaia Rose, Domaine Ste. Michelle Brut

BEER | \$8 each

Bud Light, PC Optimal Wit, PC Downright Pils, Devil's Backbone Vienna Lager, PC Monumental IPA

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Bar Packages

**OLD TOWN PREMIUM | \$30 per person for
the first hour | \$16 pp per additional hour**

MIXED DRINKS | \$13 per drink

Ketel One, Bacardi Superior, Bombay Sapphire, Herradura Silver, Bulleit Bourbon, Crown Royal, Johnnie Walker Red

WINE | \$13 per glass

Joel Gott Cabernet Sauvignon, Sterling VC Merlot, Joel Gott Chardonnay, Kim Crawford Sauvignon Blanc, Wessex Dry Rose, Mumm Napa Sparkling

BEER | \$8 each

Bud Light, Port City Optimal Wit, Port City Downright Pils, Devil's Backbone Vienna Lager, Port City Monumental IPA



Bar Packages

**VIRGINIA | \$34 per person for the
first hour | \$18 pp per additional**

VIRGINIA SPIRITS | \$16 per drink

MurLakey Divine Clarity Vodka, MurLakey ImaGINation Gin, Vitae Rum, Catoctin Creek Rye, John J Bowman Bourbon, Virginia Highland Whisky

WINE | \$14 per glass

Barboursville Cabernet Sauvignon, Barboursville Merlot, Williamsburg Winery Chardonnay, Barboursville Sauvignon Blanc, Williamsburg Winter Wessex Dry Rose, Williamsburg Winery Viognier, Barboursville Brut Cuvee

BEER | \$8 each

Bud Light, PC Optimal Wit, PC Downright Pils, Devil's Backbone Vienna Lager, PC Monumental IPA