



# Catering Menus 2021



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 Fraiche 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**



# 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



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# 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 Macarons  
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*

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# 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





# 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

**Please inquire about grab & go  
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*

# 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*

# 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



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# 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**

# 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,  
Catocin 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