

**GATHER & COORDINATE**

BY

**SIREN**

BY ROBERT WIEDMAIER

AT

**THE DARCY**

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# TERMS & CONDITIONS

## MENU PRICING & MINIMUMS

Unless otherwise noted, all menus are priced per person and quantified for a minimum of 10 guests.

## SERVICE & TIMING

All displayed "table" meals are priced to be serviced for 90 minutes. Any extension or delay to the service time may jeopardize quality of food and incur additional costs. Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.

## ATTENDANT FEES

Chef Attendants: \$150 per station

Bartenders: \$150 up to four (4) hours, to ensure quality and speed of service we hold a 1 bartender to 50 guest ratio

Cash Bar Attendant: \$100 up to four (4) hours, required for events larger than 50 guests

Coat Check Attendant: \$100 up to four (4) hours

## STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted all prices are subject to a 23% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% sales tax.

## PARKING

The Darcy provides valet parking for all vehicles for any event at \$20 per vehicle. All hosts have the option to post this charge to the Master Account.

## EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Our in-house Event Technology provider, PSAV, has a full range of state of the art audio-visual equipment and look forward to servicing all your technological needs.

## LINEN & EQUIPMENT

The Darcy offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is a perfect accompaniment to our elegant table setting. The Events department will happily work with you to design and select specialty rental equipment and linens to fit the vision for your event and place the order at an additional cost.

## TABLESIDE SELECTIONS

We are pleased to offer a tableside choice of entrée for an additional \$10 per person. For a first course and dessert tableside choice there will be an additional \$12 per person charge. We regret that we are unable to offer this service to parties larger than 30 guests as it will impact the efficiency of service, quality of food, and overall dining experience.

# BREAKFAST

# THE CONTINENTAL 29

## SEASONAL MELON, FRUIT & BERRIES

## PASTRIES & BREAD

*choice of two*

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

sliced breads

whipped butter | preserves | cream cheese | honey

## FRUIT JUICES

*choice of two*

orange

apple

pineapple

cranberry

grapefruit

tomato

## SANTA LUCIA COFFEE

regular

decaffeinated

## TEALEAVES

organic english breakfast

organic chamomile blossoms

organic long life green

## FRESH FRUIT & ORGANIC YOGURT

*choice of two*

seasonal sliced melon & berries  
organic plain & fruit yogurt  
greek plain & fruit yogurt  
yogurt, granola & fruit parfait  
mini muesli & berry cups  
strawberry & banana fruit smoothies

## PASTRIES & BREAD

*choice of two*

assorted muffins  
banana walnut bread  
croissants  
european danish  
bagels (plain | everything | cinnamon raisin)  
sliced breads  
whipped butter | preserves | cream cheese | honey

## FRUIT JUICES

*choice of two*

orange  
apple  
pineapple  
cranberry  
grapefruit  
tomato

## SANTA LUCIA COFFEE

regular  
decaffeinated

## TEALEAVES



organic english breakfast  
organic chamomile blossoms  
organic long life green

# THE ALL-AMERICAN 44

*minimum of 30 guests\**

## PASTRIES & BREAD

*choice of two*

assorted muffins  
banana walnut bread  
croissants  
european danish  
bagels (plain | everything | cinnamon raisin)  
sliced breads

whipped butter | preserves | cream cheese | honey

## FRESH FRUIT & ORGANIC YOGURT

*choice of two*

seasonal sliced melon & berries  
organic plain & fruit yogurt  
greek plain & fruit yogurt  
yogurt, granola & fruit parfait  
mini muesli & berry cups  
strawberry & banana fruit smoothies

## EGGS & SPECIALTIES

*choice of one*

*choice of two for additional 6.00 per person*

buttermilk griddle cakes | warm vermont maple syrup  
scrambled farm eggs with chives  
shrimp, boursin cheese & croissant casserole  
ham, gruyere, spinach & egg bake  
spinach, feta, artichoke & egg bake  
house cured salmon with red onion, capers, tomato & cream cheese

## SANTA LUCIA COFFEE

regular  
decaffeinated

## ACCOMPANIMENTS

*choice of two*

country ham  
chicken or pork sausage  
applewood smoked bacon  
new potatoes home fries | sweet onions  
creamy cheddar grits

## CEREALS

*choice of two*

hot oatmeal (brown sugar | red flame raisins)  
house made bircher muesli  
house made granola  
rice krispies  
raisin bran  
corn flakes  
cheerios

## FRUIT JUICES

*choice of two*

orange  
apple  
pineapple  
cranberry  
grapefruit  
tomato

## TEALEAVES

organic english breakfast  
organic chamomile blossoms  
organic long life green

*\*Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

# ENHANCEMENTS

## GRAINS & YOGURT

6

*choice of one*

assorted cold cereals

house made bircher muesli

organic plain & fruit yogurt

greek plain & fruit yogurt

hot oatmeal

brown sugar | red flame raisins

## PARFAIT STATION

10

*choice of two*

house made granola & dragon fruit parfait

raspberry & chia jam parfait

coconut, quinoa & matcha parfait

## SMOOTHIES

12

*attendant optional*

acaia berry | banana | strawberry | chia seeds

mango | orange | berry

## BATTERS

12

*choice of one*

blueberry griddle cakes | warm vermont maple syrup

cinnamon french toast | warm vermont maple syrup

## MADE TO ORDER OMELETTE STATION

15

*attendant required*

swiss | cheddar | goat cheese

spinach | mushrooms | onions | peppers | tomatoes | country ham

whole eggs | egg beaters

## FRITTATAS

10

*choice of one*

chorizo, goat cheese & roasted pepper

kale, sweet onion & cheddar cheese

ham, gruyere & spinach

## BREAKFAST SANDWICHES

12

*choice of two*

ham, egg & cheddar | english muffin

spicy fried chicken

house made ranch | swiss cheese

brioche roll

scrambled eggs | brie | honey aioli | green onion

croissant

sausage, egg & monterey jack | croissant

## BREAKFAST MEATS

9

country ham

chicken or pork sausage

applewood smoked bacon

## HOUSE CURED SALMON

15

sliced tomato | red onion | capers | whipped cream cheese

assorted bagels

## EUROPEAN

15

thinly sliced meats & cheeses

prosciutto | salami | coppa | country ham

gouda | havarti

sliced breads

whipped butter | mustards

# LUNCH

## DELI MEATS & CHEESES

black angus roast beef  
slow roasted turkey breast  
shaved country ham  
curried chicken salad

cheddar  
havarti  
monterey jack  
provolone

## BREADS

marble rye  
whole wheat  
onion kaiser roll  
pumpnickel  
herb focaccia

## ACCOMPANIMENTS

tomato  
red onion  
lettuce  
cucumber  
pickles  
pepperoncini

## CONDIMENTS

grain mustard  
dijon mustard  
mayonnaise  
hummus  
pesto

## SOUP

*choice of one*

new england style clam chowder  
roasted eggplant & tomato soup  
silver queen corn & crab chowder  
tomato & musk melon gazpacho | cilantro & mint  
white bean & savory country ham

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion | crisp lettuces  
blue cheese vinaigrette

bibb lettuce  
cucumber | tomato | olive | croutons  
green goddess dressing

roasted beet & goat cheese salad  
sliced raw almonds | baby arugula | chives  
sherry mustard vinaigrette

romaine & kale caesar  
crisp lettuces | garlic croutons | shaved parmesan

arugula, quinoa & parsley salad  
chick peas | preserved lemon  
lemon vinaigrette

## DESSERTS\*

*choice of two*

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\*see "table desserts" on page 24

# BETWEEN THE SLICES 47

*choice of three sandwiches, one soup, two salads, and two desserts*

## SANDWICHES

*choice of three*

slow roasted turkey breast  
avocado spread | dressed greens | tomato | cilantro  
herb focaccia

grilled organic chicken breast  
goat cheese | roasted peppers | fresh basil  
brioche bun

black angus roast beef  
havarti cheese | dijonnaise | horseradish | crisp onion  
onion roll

country ham & gruyere  
grain mustard | tomato jam | greens  
kaiser roll

olive oil marinated tuna salad  
hard-boiled egg | roasted peppers | greens  
herb focaccia

shrimp & chervil salad  
horseradish crème fraiche | tomato | greens  
brioche roll

grilled portobello mushroom  
hummus | goat cheese | tomato  
brioche bun

grilled vegetable  
arugula | red pepper relish  
ciabatta bread

chicken caesar & grilled broccoli wrap  
romaine | parmesan | caesar spread

## SOUP

*choice of one*

new england style clam chowder  
roasted eggplant & tomato soup  
silver queen corn & crab chowder  
tomato & musk melon gazpacho | cilantro & mint  
white bean & savory country ham

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion | crisp lettuces  
blue cheese vinaigrette

bibb lettuce  
cucumber | tomato | olive | croutons  
green goddess dressing

roasted beet & goat cheese salad  
sliced raw almonds | baby arugula | chives  
sherry mustard vinaigrette

romaine & kale caesar  
crisp lettuces | garlic croutons | shaved parmesan

arugula, quinoa & parsley salad  
chick peas | preserved lemon  
lemon vinaigrette

## DESSERTS\*

*choice of two*

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\*see "table desserts" on page 24

# HOT LUNCH TABLE

# 64

*minimum of 30 guests\**

*choice of two entrees, two accompaniments, two salads, and two desserts*

## ENTREES

*choice of two*

ginger & lime marinated flank steak  
crimini mushroom | sweet onions | beef jus

beef carbonnade  
beef stew braised with belgian ale  
root vegetable purée

mishmish spice rubbed pork tenderloin  
cauliflower puree

slow roasted organic chicken  
vidalia onion puree  
pan mustard sauce

grilled organic chicken breast  
portobello mushroom cabernet sauce

pan seared salmon  
mango, raisin & chili pepper salsa

herb crusted salmon  
basil pesto butter sauce

white wine poached snapper  
lemongrass | green onion | snap peas

grilled branzino  
roasted onions  
seaweed salsa verde

artichoke & feta lasagna  
basil cream sauce

## ACCOMPANIMENTS

*choice of two*

fried brussels sprouts  
crumbled bacon | spicy aioli

roasted broccoli rabe  
lentil puree | chili flakes | lemon zest

pan seared cauliflower  
roasted green olive relish | whipped feta

sautéed haricot vert  
shallot | garlic

potato puree  
sea salt butter | chives

roasted russian fingerling potatoes  
rosemary, thyme & garlic

creamy garlic polenta  
green onion pesto

wild mushroom couscous  
spinach | sliced almonds

mac-n-cheese  
beemster cheese | brioche & bacon crust

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion  
crisp lettuces  
blue cheese vinaigrette

bibb lettuce  
cucumber | tomato | olive | croutons  
green goddess dressing

roasted beet & goat cheese salad  
sliced raw almonds | baby arugula | chives  
sherry mustard vinaigrette

romaine & kale caesar  
crisp lettuces | garlic croutons | shaved  
parmesan

arugula, quinoa & parsley salad  
chick peas | preserved lemon  
lemon vinaigrette

## DESSERTS

*choice of two*

*\*see "table desserts" on page 24*

*\*Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

# PLATED LUNCH

58

*choice of one from each course*

## FIRST COURSE

silver queen corn & crab chowder  
bacon | chives

tomato & musk melon gazpacho  
cucumber | mint | cilantro

little gem salad  
green goddess dressing | croutons  
pickled red onions

romaine & kale caesar  
garlic croutons | parmesan cheese | crisp onions

arugula & sprout salad  
lemon ricotta | hazelnuts | rocca shavings

roasted beet & goat cheese salad  
almonds | baby arugula | chives  
sherry vinaigrette

poached asparagus salad  
shaved hard boiled egg | orange zest  
dressed greens | chives  
lemon vinaigrette

poached shrimp & corn ravioli  
cracked black pepper | cherry tomatoes  
lemongrass beurre blanc

## ENTREES

spice & peppercorn crusted steak over house  
chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

6 ounce beef tenderloin  
horseradish whipped potatoes  
honey roasted carrots  
pinot noir sauce

spinach & gruyere filled chicken breast  
maple glazed fingerling potatoes | haricot vert  
rosemary jus

tarragon crusted chicken  
potato gruyere cake | glazed carrots  
thyme reduction

pan seared gulf shrimp & creamy garlic grits  
crimini mushrooms | smoked chili oil

pan seared atlantic salmon  
mango salsa | avocado & arugula salad  
lemon dressing

tea & lemon rubbed atlantic salmon  
zesty ratatouille | crisp potato

roasted local rockfish  
pea risotto | lemon dressed peppergrass

jumbo lump crabcake  
spicy mustard remoulade | dressed pepper cress

wild mushroom risotto  
vegetable demi glace | tokyo turnips

## DESSERTS\*

\*see "plated desserts" on page 25

# BREAKS & BEVERAGES

# BEVERAGES

## CONTINUOUS BEVERAGE SERVICE

*four hours*

santa lucia coffee | assorted teas | soft drinks | mineral water

16

## COFFEE BREAK

*by the hour*

santa lucia coffee | assorted teas | traditional accompaniments

11

## COFFEE & TEA

*on consumption | per gallon*

santa lucia coffee | assorted teas | traditional accompaniments

95

## SOFT DRINKS

*per drink*

5

ASSORTED MISFIT  
FRUIT & VEGETABLE JUICES  
*per bottle*

MISFIT

8

GATORADE  
*per bottle*

6

RED BULL  
*per 8.4 fl oz. can*

6

SPARKLING & MINERAL WATERS  
*per bottle*

6

GLACEAU VITAMIN WATER  
*per bottle*

6

# BREAK ENHANCEMENTS

*per dozen unless otherwise noted*

|  |           |   |           |
|--|-----------|---|-----------|
| <b>WHOLE SEASONAL FRUIT</b>            | <b>48</b> | <b>THE COOKIE JAR</b>                     | <b>48</b> |
|  |           | housemade assorted cookies                |           |
| <b>FRUIT &amp; SEASONAL BERRY JARS</b> | <b>48</b> | <b>BROWNIES &amp; BLONDIES</b>            | <b>48</b> |
| <b>PARFAITS</b>                        | <b>72</b> | <b>MIXED CANDY BARS</b>                   | <b>54</b> |
| low-fat yogurt   granola   berry       |           | <b>ROUTE 11 POTATO CHIPS</b>              | <b>54</b> |
| <b>PROTEIN &amp; ENERGY BARS</b>       | <b>60</b> | <b>SMART FOOD POPCORN</b>                 | <b>54</b> |
| <b>HOUSE MADE TRAIL MIX</b>            | <b>18</b> | <b>MEDITERRANEAN STATION</b>              | <b>12</b> |
| <i>per pound</i>                       |           | <i>per person</i>                         |           |
| <b>ASSORTED MIXED NUTS</b>             | <b>22</b> | hummus   tzatziki   roasted eggplant dips |           |
| <i>per pound</i>                       |           | farm vegetables   flat bread              |           |

# DINNER

# DINNER TABLE 84

*minimum of 30 guests\**

*choice of two entrees, one soup, two salads, two accompaniments, and two desserts*

## ENTREES

*choice of two*

braised beef short ribs  
sweet onions | field mushrooms

roasted leg of lamb  
garlic & rosemary jus

braised lamb & beef meatballs  
goat cheese

slow roasted organic chicken  
vidalia onion puree  
pan mustard sauce

roasted amish chicken  
chimichurri sauce

pan seared salmon  
mango, raisin & chili pepper salsa

herb crusted salmon  
basil pesto butter sauce

roasted catalina white sea bass  
caper onion espelette

white wine poached snapper  
lemongrass | green onion | snap peas

## SOUP

*choice of one*

silver queen corn & crab chowder  
roasted eggplant & tomato  
lobster bisque, tarragon  
mussel bisque with red pepper puree  
carrot soup with galangal

## SALADS

*choice of two*

romaine & kale caesar  
crisp lettuces | garlic croutons | shaved  
parmesan

house chopped salad  
bacon | blue cheese | tomato | red onion | crisp  
lettuces  
blue cheese vinaigrette

roasted beet & goat cheese salad  
sliced raw almonds | baby arugula | chives  
sherry mustard vinaigrette

grilled broccoli rabe salad  
cracked black pepper | lemon | garlic croutons  
creamy parmesan vinaigrette

quinoa & parsley salad  
chickpeas | feta cheese | mint | frisée  
lemon vinaigrette

haricot vert & prosciutto salad  
cracked black pepper | gruyere cheese | shallots  
balsamic vinaigrette

fresh tomato & mozzarella salad  
arugula | pinenuts | basil pesto

## ACCOMPANIMENTS

*choice of two*

fried brussels sprouts  
crumbled bacon | spicy aioli

roasted broccoli rabe  
lentil puree | chili flakes | lemon zest

pan seared cauliflower  
roasted green olive relish | whipped feta

sautéed haricot vert  
shallot | garlic

potato puree  
sea salt butter | chives

roasted russian fingerling potatoes  
rosemary, thyme & garlic

creamy garlic polenta  
green onion pesto

wild mushroom couscous  
spinach | sliced almonds

mac-n-cheese  
beemster cheese | brioche & bacon crust

## DESSERTS\*

*choice of two*

*\*see "table desserts" on page 24*

*\*Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

# THE JEFFERSON PLATED DINNER

72

*choice of one from each course*

## FIRST COURSE

leek & potato soup  
chive crème fraîche | crispy angel hair potato

silver queen corn & clam bisque  
bacon | chervil

organic greens  
local farm greens | lemon ricotta | hazelnuts  
hazelnut vinaigrette

arugula & endive salad  
grapefruit | piave cheese

baby spinach salad  
balsamic shallots | bacon | shitake mushrooms  
sherry vinaigrette

asparagus & pickled shrimp salad  
orange segments | marcona almonds  
lemon vinaigrette

## ENTREES

roasted beef tenderloin  
mushroom macaire potato  
cauliflower & gouda puree  
madiera sauce

braised short rib  
root vegetable stompe | stewed onions  
braising jus

braised pork shank  
ginger garlic caramel glaze | mint crushed  
peanuts | crispy shallots  
sweet & spicy sesame cucumbers

skillet roasted organic chicken  
gruyère cheese potato cake  
caramelized carrots  
tarragon emulsion

pan roasted atlantic salmon  
red wine braised lentils | fall onion stew  
horseradish mustard sage butter

sautéed mountain trout  
ruffled potato purée | cider braised cabbage  
green beans & bacon salad

## DESSERTS\*

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\*see "plated desserts" on page 25

# THE LINCOLN PLATED DINNER

86

*choice of one from each course*

## FIRST COURSE

siren salad  
bibb, frisée, radicchio & mache lettuces  
apple | goat cheese | walnuts  
rice wine vinaigrette

poached shrimp & corn ravioli  
cracked black pepper | cherry tomatoes  
lemongrass beurre blanc

jumbo lump crabcake  
spicy mustard remoulade | dressed pepper cress

pan seared peppered rare tuna  
mango, lime & chili salsa

pan seared maine scallop  
creamy garlic polenta | mushrooms  
red wine jus

braised short rib ravioli  
celeriac & pear puree | caramel butter

## ENTREES

peppered filet mignon  
blue cheese & red wine potato puree  
buttered asparagus  
green peppercorn sauce

roasted rack of lamb  
buttered potato puree | garlic spinach  
roasted garlic rosemary jus

slow roasted veal chop  
macaire potato | mushroom ragout | sautéed  
cherry tomatoes

rohan duck breast  
red grapes | amish honey | cinnamon | red  
cabbage | baby turnips

roasted rockfish  
green pea risotto | lemon dressed pepper cress

seared maine scallops  
fondant potato | asparagus | truffled madeira  
sauce

## DESSERTS\*

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\*see "plated desserts" on page 25

# HORS D'OEUVRES

# PASSED HORS D'OEUVRES

*minimum 25 pieces for each selection*

## MEATS

### PER PIECE

|   |      |
|---|------|
| wagyu beef & shishito pepper brochette            | 8.00 |
| beef carpaccio on cheese straw                    | 6.00 |
| prosciutto with mustard and parmesan              | 5.00 |
| steak tartar   crispy capers                      | 6.00 |
| prosciutto wrapped blue cheese stuffed date       | 5.00 |
| marrakesh spiced nz lambchop   preserved lemon    | 7.00 |
| beef sate   indonesian peanut sauce               | 4.00 |
| braised lamb meatball   goat cheese               | 4.00 |
| prosciutto, spinach & ricotta spanakopita         | 5.00 |
| chicken sate   indonesian peanut sauce            | 4.00 |
| buttermilk fried chicken   vadouvan dipping sauce | 5.00 |

## VEGGIE

|   |      |
|---|------|
| warm new potato   sour cream & onion   trout caviar   | 6.00 |
| roasted beets   goat cheese mousse   pistachio powder | 6.00 |
| smoked watermelon   local goat cheese   chives        | 5.00 |
| smoked ricotta spoon   strawberry   roasted beet      | 5.00 |
| lemon arancini   spicy aioli                          | 5.00 |
| crisp almond crusted brie   whipped honey             | 6.00 |
| asparagus pissaladeire   parmesan   aioli             | 5.00 |
| baked feta   honey   walnut                           | 6.00 |
| baked artichoke parmesan crostini                     | 6.00 |
| classic devilled egg                                  | 4.00 |

## SEAFOOD

### PER PIECE

|  |      |
|--|------|
| california roll   pickled ginger   wasabi   soy  | 7.00 |
| spicy crab devilled egg                          | 6.00 |
| smoked salmon canape   dill sauce                | 7.00 |
| tuna tartar   avocado mousse   wasabi tobiko     | 8.00 |
| maki canape                                      | 7.00 |
| lobster & bocconcini skewer   escabeche spices   | 8.00 |
| crab salad   horseradish crème fraiche           | 8.00 |
| oyster & bloody mary essence shooter             | 6.00 |
| spicy salmon tartar   sesame cone                | 6.00 |
| rock shrimp ceviche                              | 7.00 |
| maine scallop wrapped in smoked bacon            | 7.00 |
| mini maryland crabcake   spicy mustard remoulade | 7.00 |
| shrimp & chorizo brochette   peri peri sauce     | 7.00 |
| shrimp spring roll   vietnamese dipping sauce    | 6.00 |
| crispy shrimp katsu                              | 7.00 |
| cured salmon   corn blini   chive crème fraiche  | 7.00 |
| maine lobster bisque shooter                     | 6.00 |

# DESSERT

# TABLE DESSERT

*desserts available for lunch & dinner buffets*

## SEASONAL FRESH FRUIT TART

baked almond frangipane | graham cracker shell

## GREEK YOGURT PANNA COTTA

cherry compote | sliced peaches | house made granola

## MANGO CHEESECAKE

white chocolate cream | passion fruit glaze | blackberries

## CARROT CAKE NAPOLEON

cream cheese mousse | toasted walnuts

## BUTTERSCOTCH CUSTARD

milk chocolate cremeux | whipped cream | almond crunch

## CHOCOLATE GATEAU

chocolate sponge cake | bittersweet chocolate mousse  
chocolate glaze

## WAIALUA CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

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## CUSTARD TRIO\*

vanilla brûlée | chocolate pots de crème  
lemon custard berries & cream

## SWEET CREAM COLLECTION\*

fruit tarts | cheesecake | panna cotta spoons | cannolis

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*\*if selecting the "Custard Trio" or the "Sweet Cream Collection" only one dessert selection may be made*

# PLATED DESSERT

*desserts available for plated lunch & dinner*

## **LEMON CUSTARD CAKE**

Yellow cake | white chocolate cream | blueberry sauce

## **TRIPLE BERRY SPONGE CAKE**

white chocolate cream | macerated berries

## **KALAMANSI ICE CREAM CAKE**

cream cheese pound cake | white chocolate crunch

## **WHITE PEACH CHIBOUST**

Lemon cake | pecan lace cookie | brown sugar cream

## **GREEK YOGURT PANNA COTTA**

cherry compote | house made granola | whipped cream

## **WAIALUA CHOCOLATE TART**

macadamia sable crust | pineapple coulis | toasted coconut

## **BROWN SUGAR FRUIT PIE**

Seasonal fruit | brown butter ice cream | cinnamon glaze

## **SEASONAL FRUIT TART**

Oat streusel | vanilla bean ice cream

## **PISTACHIO FINANCIER**

orange blossom syrup | apricot preserves | spiced cream

## **DARK CHOCOLATE MOUSSE ROCHER**

Milk chocolate glaze | crème chantilly | raspberries

# BARS

# BAR PACKAGE

*per person | by the hour*

## SOFT DRINKS & MINERAL WATER

### BEER

miller light  
flying dog ipa  
dc brau public ale  
amstel light

### HOUSE WINE & SPARKLING

*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

### CHOOSE ONE TIER:

#### CLASSIC

smirnoff vodka  
beefeater gin  
jim beam bourbon  
dewars scotch  
bacardi silver rum

*first hour: \$20.00  
each additional hour: \$12.00*

#### PREMIUM

absolut vodka  
tanqueray gin  
maker's mark bourbon  
crown royal whiskey  
bacardi silver rum  
myer's dark rum  
1800 silver tequila

*first hour: \$25.00  
each additional hour: \$15.00*

# CONSUMPTION BAR

*based on consumption*

**SOFT DRINKS &  
MINERAL WATER** 5  
*price based per drink by consumption*

**BEER**  
*price based per drink by consumption*

|                    |   |
|--------------------|---|
| miller light       | 7 |
| flying dog ipa     | 8 |
| dc brau public ale | 8 |
| amstel light       | 8 |

**HOUSE WINE** 45  
*price based per bottle by consumption*  
*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

**CHOOSE ONE TIER:**  
*price based per drink by consumption*

**CLASSIC** 10

|                    |
|--------------------|
| smirnoff vodka     |
| beefeater gin      |
| jim beam bourbon   |
| dewar's scotch     |
| bacardi silver rum |

**PREMIUM** 14

|                      |
|----------------------|
| absolut vodka        |
| tanqueray gin        |
| maker's mark bourbon |
| crown royal whiskey  |
| bacardi silver rum   |
| myer's dark rum      |
| 1800 silver tequila  |

# CASH BAR

*inclusive of 23% service charge & 10% dc sales tax  
cash bar attendant required*

## **SOFT DRINKS & MINERAL WATER** 6

*price based per drink*

## **BEER**

*price based per drink*

|                    |   |
|--------------------|---|
| miller light       | 8 |
| flying dog ipa     | 9 |
| dc brau public ale | 9 |
| amstel light       | 9 |

## **HOUSE WINE** 11

*price based per drink*

*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

## **CHOOSE ONE TIER:**

### **CLASSIC** 13

smirnoff vodka  
beefeater gin  
jim beam bourbon  
dewar's scotch  
bacardi silver rum

### **PREMIUM** 18

absolut vodka  
tanqueray gin  
maker's mark bourbon  
crown royal whiskey  
bacardi silver rum  
myer's dark rum  
1800 silver tequil