

GATHER & COORDINATE

BY

THE DARCY

WASHINGTON DC

TABLE OF CONTENTS

TERMS & CONDITIONS	3
BREAKFAST	4
LUNCH	9
BREAKS & BEVERAGES	14
DINNER.....	17
HORS D'OEUVRES.....	21
DESSERT	23
BARS	26

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 FRUIT & BERRIES

PASTRIES & BREAD

choice of three

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

whipped butter | preserves | cream cheese

FRUIT JUICES

choice of three

orange

apple

pineapple

cranberry

grapefruit

tomato

ILLY COFFEE

regular

decaffeinated

DAMMANN TEAS

english breakfast

chamomile blossoms

long life green

THE DIPLOMAT 34

SEASONAL FRUIT & BERRIES

GREEK YOGURT & GRANOLA FRUIT PARFAIT

OVERNIGHT OATS

cinnamon | coconut flakes | maple syrup

PASTRIES & BREAD

choice of three

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

whipped butter | preserves | cream cheese

FRUIT JUICES

choice of three

orange

apple

pineapple

cranberry

grapefruit

tomato

ILLY COFFEE

regular

decaffeinated

DAMMANN TEAS

english breakfast

chamomile blossoms

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)
whipped butter | preserves | cream cheese

FRESH FRUIT & ORGANIC YOGURT

choice of two

seasonal sliced melon & berries
greek plain & fruit yogurt
yogurt, granola & fruit parfait
overnight oats | cinnamon | coconut flakes | maple syrup

EGGS & SPECIALTIES

choice of one

choice of two for additional 6.00 per person

buttermilk griddle cakes | maple syrup
scrambled eggs with chives
ham, swiss, spinach & egg bake
spinach & feta egg bake
smoked salmon with red onion, capers, tomato & cream cheese

ILLY 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 | golden raisins)
house made granola
assorted cereals

FRUIT JUICES

choice of three

orange
apple
pineapple
cranberry
grapefruit
tomato

DAMMANN TEAS

english breakfast
chamomile blossoms
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

overnight oats | cinnamon | coconut flakes | maple syrup

greek plain & fruit yogurt

hot oatmeal | brown sugar | golden raisins

BREAKFAST MEATS

7

country ham

chicken or pork sausage

applewood smoked bacon

BREAKFAST SANDWICHES

10

choice of two

ham, egg & cheddar | english muffin

sausage & egg brioche

sausage patty | scrambled egg | cheddar

ham & egg croissant

country ham | scrambled eggs | swiss

kale, egg white, & tomato | english muffin

MADE TO ORDER OMELETTE STATION

15

attendant required

swiss | cheddar | american

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

whole eggs | egg whites

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 | matcha pineapple

BATTERS

12

choice of one

blueberry griddle cakes | maple syrup

cinnamon french toast | maple syrup

belgian waffles | maple syrup

FRITTATAS

10

choice of one

chorizo, goat cheese & roasted pepper

kale, sweet onion & cheddar cheese

ham, gruyere & spinach

SMOKED SALMON

15

sliced tomato | red onion | capers | lemon

whipped cream cheese | assorted bagels

LUNCH

FROM THE DELI COUNTER 44

DELI MEATS & CHEESES

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

cheddar
swiss
provolone

BREADS

marble rye
whole wheat
brioche
sourdough

ACCOMPANIMENTS

tomato
red onion
lettuce
cucumber
pickles
pepperoncini

CONDIMENTS

dijon mustard
mayonnaise
hummus
pesto

SALADS

choice of two

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

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

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato
chick peas | preserved lemon
lemon vinaigrette

mexian bowl
brown rice | cherry tomato | corn | black beans
chipotle ranch

thai bowl
shredded romaine | julienned cucumber
thai noodles | edamame | crispy wontons
peanut dressing

SOUP

choice of one

new england style clam chowder
tomato basil soup
silver queen corn & crab chowder
butternut squash & ginger bisque
chicken tortilla | crème fraiche

DESSERTS*

choice of two

*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
white cheddar | dijonaise | horseradish
caramelized onion | pretzel roll

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

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

shrimp salad
baby greens | tomato | croissant

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

grilled portobello mushroom
hummus | goat cheese | tomato
brioche bun

grilled vegetable
arugula | red pepper relish
whole wheat wrap

SALADS

choice of two

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

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

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato
chick peas | preserved lemon
lemon vinaigrette

mexian bowl
brown rice | cherry tomato | corn | black beans
chipotle ranch

thai bowl
shredded romaine | julienned cucumber
thai noodles | edamame | crispy wontons
peanut dressing

SOUP

choice of one

new england style clam chowder
tomato basil soup
silver queen corn & crab chowder
butternut squash & ginger bisque
chicken tortilla | crème fraiche

DESSERTS*

choice of two

*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

chimichurri marinated flank steak
sweet onions | beef jus

teres major beef
mushroom cabernet reduction

mishmish spice rubbed pork tenderloin
cauliflower puree

slow roasted organic chicken
roasted red puree
pan mustard sauce

grilled organic chicken breast
artichoke | sundried tomato

soy ginger salmon
sweet peppers | shiitake | green papaya

herb crusted salmon
basil pesto butter sauce

seared barramundi
lemongrass | green onion | snap peas

indian lentils & basmati rice
cauliflower steak

impossible kafta burger
chickpea stew | bamboo rice

ACCOMPANIMENTS

choice of two

fried brussels sprouts
crumbled bacon | balsamic glaze

roasted broccolini
lchili flakes | lemon zest

sautéed haricot vert
shallot | garlic

roasted vegetables
colored baby carrots | asparagus

smashed potato
sea salt butter | chives

roasted russian fingerling potatoes
rosemary, thyme & garlic

cilantro brown rice
saffron

wild mushroom couscous
spinach | sliced almonds

brioche mac-n-cheese

SALADS

choice of two

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

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

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato
chick peas | preserved lemon
lemon vinaigrette

mexian bowl
brown rice | cherry tomato | corn | black beans
chipotle ranch

thai bowl
shredded romaine | julienned cucumber
thai noodles | edamame | crispy wontons
peanut dressing

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

butternut squash & ginger bisque
toasted pepitas | toasted brioche

chicken tortilla soup
crème fraiche

baby iceberg salad
green goddess dressing | croutons
pickled red onions

house caesar
parmesan cheese
pickled onions | garlic croutons

organic baby greens
heirloom tomato | shaved radish
lemon thyme vinaigrette

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

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

ENTREES

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

filet of beef tenderloin
smashed potatoes | heirloom roasted carrots
pinot noir sauce

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

tarragon crusted chicken
potato parmesan cake | roasted root vegetables
thyme reduction

pan seared gulf shrimp & creamy garlic grits
smoked chili oil

pan seared atlantic salmon
coconut rice | baby bok choy | papaya slaw

roasted local rockfish
sweet potato | fingerling potato | lacinato kale

jumbo lump crabcake
roasted fresh sweet corn
smoked tomato remoulade

indian lentils & basmati rice
cauliflower steak

impossible kafta burger
chickpea stew | bamboo rice

DESSERTS*

*see "plated desserts" on page 25

BREAKS & BEVERAGES

BEVERAGES

CONTINUOUS BEVERAGE SERVICE

four hours

illy coffee | assorted teas | soft drinks | mineral water

16

COFFEE & TEA

on consumption | per gallon

illy coffee | assorted teas | traditional accompaniments

95

NAKED JUICES

per bottle

8

SOFT DRINKS

per bottle

5

SPARKLING & MINERAL WATERS

per bottle

6

GLACEAU VITAMIN WATER

per bottle

6

POWERADE

per bottle

6

RED BULL

per 8.4 fl oz. can

6

BREAK ENHANCEMENTS

per dozen unless otherwise noted

WHOLE SEASONAL FRUIT	48	THE COOKIE JAR	48
		housemade assorted cookies	
FRUIT & SEASONAL BERRY JARS	48	BROWNIES & BLONDIES	48
PARFAITS	72	MIXED CANDY BARS	54
low-fat yogurt granola berries		ROUTE 11 POTATO CHIPS	54
PROTEIN & ENERGY BARS	60	SMART FOOD POPCORN	54
BUILD YOUR OWN TRAIL MIX	12	MEDITERRANEAN STATION	12
<i>per pound</i>		<i>per person</i>	
ASSORTED MIXED NUTS	22	hummus tzatziki roasted eggplant dips	
<i>per pound</i>		stuffed grape leaves	
DONUTS	54	farm vegetables flat bread falafel	
<i>per dozen</i>			
fillings chocolate strawberry jam creme patissiere			

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

slow roasted organic chicken
cippolini onion | pan mustard sauce

roasted 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

roasted snapper
lemongrass | green onion | snap peas

impossible kafta fritter
chickpea stew | bamboo rice

SOUP

choice of one

tomato basil soup
silver queen corn & crab chowder
butternut squash & ginger bisque
chicken tortilla | crème fraiche

SALADS

choice of two

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

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

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato
chick peas | preserved lemon
lemon vinaigrette

mexian bowl
brown rice | cherry tomato | corn | black beans
chipotle ranch

thai bowl
shredded romaine | julienned cucumber
thai noodles | edamame | crispy wontons
peanut dressing

ACCOMPANIMENTS

choice of two

fried brussels sprouts
crumbled bacon | balsamic glaze

roasted broccolini
chili flakes | lemon zest

grilled & roasted cauliflower steaks
mideastern rub

sautéed haricot vert
shallot | garlic

roasted vegetables
colored baby carrots | asparagus

smashed potato
sea salt butter | chives

roasted russian fingerling potatoes
rosemary, thyme & garlic

saffron cilantro brown rice

wild mushroom couscous
spinach | sliced almonds

brioche mac-n-cheese

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 & crab chowder
bacon | chervil

arugula & endive salad
grapefruit | piave cheese

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

house caesar salad
head of romaine | goat cheese mousse
parmesan cheese | toasted asiago crisp

ENTREES

roasted beef tenderloin
roasted pearl potato | asparagus
au poivre sauce

braised short rib
root vegetable | cipolini onions
charred carrots
braising jus

skillet roasted organic chicken
pamesan potato cake
caramelized carrots | broccolini
thyme dijon emulsion

pan roasted norwegian salmon
red lentils | grilled cauliflower
mustard sage sauce

sautéed halibut
truffled potato purée | wilted lacinato kale

DESSERTS*

*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

creamy french crab soup
crispy angel hair potato

pan seared peppered rare tuna
mango, lime & chili salsa

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

ENTREES

peppered filet mignon
smashed potato
buttered asparagus | roasted baby carrots
green peppercorn sauce

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

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

roasted seabass
green pea risotto | blistered tomato coulis

seared jumbo lump crab cake
fondant potato | roasted fresh sweet corn
smoked tomato remoulade

DESSERTS*

*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
short rib empanadas	5.00
beef sate thai peanut sauce	4.00
prosciutto, spinach & ricotta spanakopita	5.00
marrakesh lamb lollipop preserved lemon	7.00
lamb kibbeh yogurt mint	6.00
braised lamb meatball goat cheese	4.00
chicken sate thai peanut sauce	4.00
butter milk chicken slider sriracha ranch	5.00
tandoori chicken skewer	4.00

VEGGIE

warm new potato sour cream & onion trout caviar	6.00
roasted beets goat cheese mousse pistachio powder	6.00
compressed watermelon feta micro herb	5.00
mushroom arancini spicy aioli	5.00
crisp almond crusted brie whipped honey	5.00
brie crostini grape almond	5.00
baked feta honey walnut	6.00
caramelized apple & blue cheese gougère	6.00
asparagus tart parmesan aioli	5.00
tomato bruschetta tart balsamic pearls	6.00
classic devilled egg	4.00
vegetarian summer roll	6.00

SEAFOOD

PER PIECE

california roll pickled ginger wasabi soy	7.00
maine lobster roll celery salad	7.00
spicy crab devilled egg	6.00
smoked salmon canape dill sauce	7.00
tuna poke avocado wasabi tobiko	8.00
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 applewood smoked bacon	7.00
petite maryland crabcake spicy remoulade	7.00
shrimp & chorizo brochette peri peri sauce	7.00
shrimp spring roll vietnamese dipping sauce	6.00
crispy shrimp tempura ginger hoisin	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

pastry cream | vanilla crust | whipped cream

GREEK YOGURT PANNA COTTA

fruit compote | whipped cream | 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

Waiialua CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

CUSTARD TRIO*

vanilla brûlée | chocolate pots de crème
seasonal chef's choice

SWEET CREAM COLLECTION*

fruit tarts | cheesecake | panna cotta spoons | cannolis

**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

CHOCOLATE ICE CREAM CAKE

blackout cake | chocolate crunch

KALAMANSI CHIBOUST

sponge cake | coconut white chocolate

GREEK YOGURT PANNA COTTA

fruit compote | house made granola | whipped cream

WAIALUA CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

BROWN SUGAR FRUIT CROSTADA

seasonal fruit | vanilla ice cream | cinnamon glaze

SEASONAL FRESH FRUIT TART

oat streusel | vanilla bean ice cream

PISTACHIO FINANCIER

orange blossom syrup | apricot preserves | spiced cream

HAZELNUT MOUSSE ROCHER

crisp chocolate hazelnut glaze | crème chantilly | raspberry

BARS

BAR PACKAGE

per person | by the hour

SOFT DRINKS & MINERAL WATER

BEER

miller light
dogfish ipa
dc brau public ale
eggenberg light

house WINE & Sparkling

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

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

dogfish ipa 8

dc brau public ale 8

eggenberg light 8

HOUSE WINE 45

price based per bottle by consumption

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

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
dogfish ipa 9
dc brau public ale 9
eggenberg light 9

HOUSE WINE 11

price based per drink

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

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