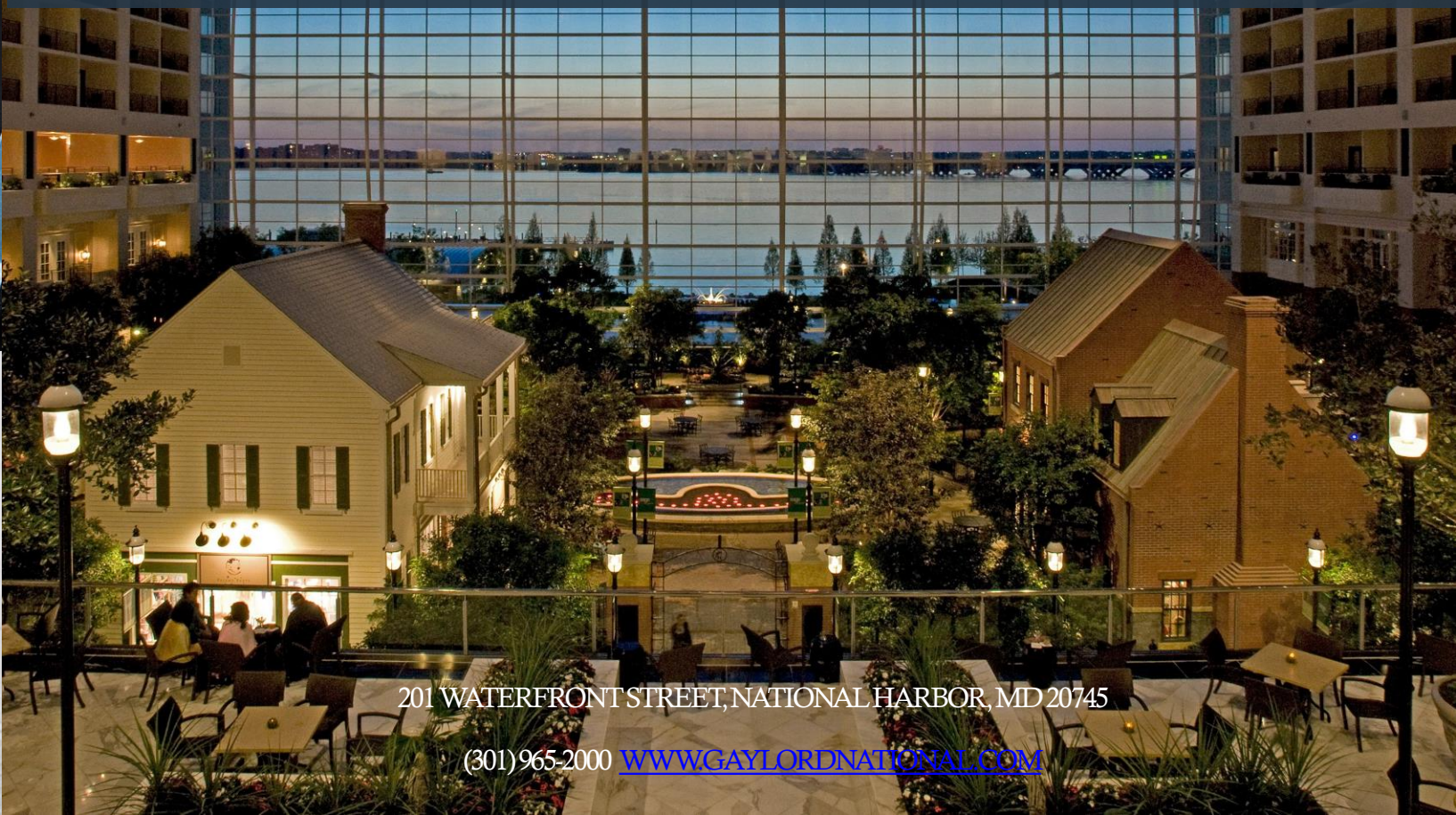




BANQUET EVENT MENUS

JANUARY 2025 - JUNE 2025



201 WATERFRONT STREET, NATIONAL HARBOR, MD 20745

(301) 965-2000 WWW.GAYLORDNATIONAL.COM

lifestyle preferences | dietary restrictions

your guests are important to us. our buffet signage notates the following information to ensure they can easily identify menu items supportive of their every day lifestyle needs:

gf - gluten friendly cg - contains gluten
df - dairy free cd - contains dairy
nf - nut free cn - contains nuts
v - vegan vg - vegetarian

our breakfast, lunch & dinner buffets are crafted to ensure special meal requirements are solely tailored to kosher, halal and vegan attendees.

menu dietary notes are based on current ingredient lists from our suppliers. during normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten or nuts to encounter other food products. guests should use personal discretion on which items to consume. for severe allergies, please contact your event management representative. any mass produced ingredient provided by an outside vendor, where the facility is not designated as nut free and used to finish a menu item will be noted on menu labels – breakfast pastries, cookies & dessert shells.

show ready + décor + vendors

your banquet team arrives 90 minutes prior to your event start time.

fees apply for early set-up requests; including, but not limited, to security sweeps, rented linen drops & floral/program placement. we do not provide storage for floral or décor – a clean up fee, starting at \$1000 applies for decor not removed from property at the conclusion of an event – to include ice sculptures. fees apply for rented linen placement by hotel.

a safety services agent is required during all vendor load in & load out.

meeting planner guide & green initiative

reference our meeting planner guide as a tool to provide hotel information & additional fee structures. we are a linen less table property. cloth napkins available in blue or ivory.

culinary operating hours & bar service

operating hours for our kitchen are 5am-10pm. consult with your event manager on menu options outside of these times.

our maryland state licensing prohibits outside food or beverage to be brought into the hotel. self serve bars are not permitted. a t.i.p.s. trained, gaylord bartender is required for all bar services provided.

buffet pricing is based on 2 hours of food service; additional hours of service may incur per person menu increases. to ensure food safety & quality, buffets may not extend beyond a three (3) hour timeframe.

cashless property

self pay bars accept credit/debit or room charge only

custom product

refers to any food or beverage item(s) not listed in the printed catering menus. custom items require a signed event order 21-days in advance; after which, pricing may increase or product no longer available.

atrium | guest suite | outdoor events

drums/amplified instruments are not permitted in the atrium or cherry blossom lobby, only acoustic music is permitted. events conclude by 10pm. outdoor ceremonies/processions may not begin prior to 9am.

suite service concludes at 10pm. items requested to be left will be cleaned the following day at 10am.

outdoor events are held from 7am-10pm. for evening events, weather calls are made by 12 pm. for morning/lunch events, weather calls are made by 5pm, day prior. gaylord reserves full decision-making authority on severity of weather & event relocation when temperatures fall below 60 degrees, are more than 100 degrees (to include heat index), when a 30% chance of precipitation and/or winds more than twenty miles an hour are forecasted. disposables are used for all outdoor functions.



event orders: additional charges

service charge + pricing (applicable to change):

- 26% service charge
- service charge is defined as 26% of printed retail food, beverage & fee prices
- printed pricing applicable to change based on market conditions
- annual menu price increases range between 3%-7%

local tax (applicable to change):

- 6% sales tax applies to all food, service charge & fees
- 9% sales tax applies to all alcohol beverage

labor fees (applicable to change):

- \$250 per bartender up to 2 hours; \$75 per hour thereafter
- \$250 per cashier up to 2 hours; \$75 per hour thereafter
- \$250 per passing attendant up to 2 hours; \$75 per hour thereafter
- \$250 per chef up to 2 hours - chef(s) require a 10 day advance notice
- chef attended stations must conclude by 10pm
- \$350 per chef added less than 10 days from event date (availability not guaranteed)
- \$250 per wine steward – ask your catering manager for details
- \$250 per bartender for guest suite bar stocks
- \$2 per item warewashing fee for customer provided glasses, water bottles, etc
- \$5 per table for rented linen placement by hotel
- gaylord national will not place rented chairs
- additional fees apply for staffing ratio requests in excess of hotel standards
- gaylord national does not provide ticket collectors during meal functions

other fee structures (applicable to change):

- \$300 for buffets & action stations ordered for less than 25 guests, or as otherwise noted
- \$250 for daily suite bar refreshes; bar product refreshes charged as ordered
- \$150 pop up fee applies for functions added within 72 business hours to cover labor
- menu pricing will increase proportionate to increased product costs for pop ups
- \$50 re tray fee, per tray may apply for food relocation/re tray requests
- \$8-\$20 per person for outdoor events – see meeting planner guide for details
- vendor décor refuse removal – starting at \$1000 per ballroom
- \$250 placement fee per sponsor item placed (ie/ logo napkins)
- early setup fees apply – ask your event manager for details
- 100% of event order charges apply on events canceled within 72 business hours
- desserts transitioned to a pm break from lunch – ask your event manager for details
- choice of entrée selections – ask your event manager for details

event order time line: expected (exp) + guarantee (gtd) + set (overset)

expected (14 days prior to function date):

- menu selections due 30 days prior to event
- signed event orders due, with an expected count 14 days prior to event
- menu selections received thereafter incur a 5% upcharge
- menu selections received less than 9 days out incur a 10% upcharge
- special meals due – provide registration list with special meals consolidated
- the (exp) cannot be reduced by more than 10%, hotel reserves the right to minimally charge the (exp)

guarantees (due 3 business days, by 9am prior to function date):

- the (gtd) is recognized as the minimum number of guests to be charged
- hotel defaults to the (exp) number as a formal (gtd) should one not be provided
- event checks reflect your (gtd) or actual served guests – whichever is greater
- should the (gtd) increase more than 50ppl within 3 business days, a rush order fee of \$150 will be incurred for every 50 ppl

set:

- hotel provides seating for (3%) over the (gtd), not to exceed 50 (overset)
- set requests in excess of above parameters incur \$20 per dry set table
- the overset includes china, silver, glassware & reserved signs – not preset food items
- preset items in excess of the guarantee start at \$9 per course (salad and/or dessert)

tailoring special meal requests

special meal requests received after the guarantee due date are considered an increase in your event guarantee and charged for accordingly.

during plated meals, special meals are included in the guarantee and charged at the same per person price listed on your event order.

for buffet style meals, individual plated meals will incur a \$30 fee, in addition to the buffet price listed on the event order .

glatt kosher/halal meals require 5 days advance notice.

for a preset course where special meal requests are in excess of 20 plates, consider tailoring your item to accommodate all. where additional special meals are needed, in excess of the preset items, additional fees apply – see above preset course pricing.



annapolis buffet • 68

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

oatmeal *gf, df, nf, v*
cinnamon sugar + toasted almonds

eggs + things

chef's daily breakfast enhancement
cage free scrambled eggs *gf, df, nf*
cheddar + toasted cumin & jalapeno salsa *gf, df*
hickory bacon *gf, df, nf*
daily breakfast protein + potato *gf, df, nf*

bakeries

bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

gaylord national continental • 54

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

bakeries

bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

national harbor buffet • 62

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

eggs + things

cage free scrambled eggs *gf, df, nf*
cheddar + toasted cumin & jalapeno salsa *gf, df*
hickory bacon *gf, df, nf*
daily breakfast protein + potato *gf, df, nf*

bakeries

bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

breakfast enhancements*

hard boiled eggs *gf, df, nf* • 4
seasonal berries + vanilla-maple yogurt dressing • 5
sautéed spinach **or** mushrooms **or** roasted tomatoes *v, gf, nf* 4
vegan sausage • 3 protein replacement | 7 addition to menu
tofu scramble • 7
vegan coconut chia seed puddings *gf, df, nf, v* • 5
vegan overnight oats *gf, df, nf, v* • 5

*breakfast enhancements are priced per guest & for the GTD;
as additions to per person continental, breakfast & brunch
orders – a la carte pricing listed on page 8 *

healthy energizer buffet • 75

fruit + yogurt

seasonal fresh fruits + strawberries *gf, df, nf, v*
low fat yogurts | nut free granola

organic oat milk & coconut chia seed puddings
mango & sundried cherries *gf, df, nf, v*

oats

steel cut oats *gf, df, nf, v*
cinnamon sugar + toasted california almonds

eggs + things

cage free scrambled eggs *gf, df, nf*
green asparagus + toasted cumin & jalapeno salsa *gf, df*
turkey bacon *gf, df, nf*
chicken & sage sausage *gf, df, nf*
steamed vegetables | olive oil + provençal herbs *gf, df, nf, v*

toast station

whole grain bread + bagels + house baked breakfast pastries
boiled eggs + avocado mash + goat cheese crumbles
cream cheese + sweet butter
house made organic marmalades

buffet pricing based on 2 hours of service
fees apply for special plated meal requests – see our planning fyi's for details
orders for fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge



enhancements + plated

priced per guest; as additions to continental, breakfast & brunch orders - a la carte pricing available

omelet action station+ • 27
cage free eggs + egg whites + eggbeaters
smoked ham + hickory bacon
mushrooms + peppers + onions + spinach
tomatoes + truffle oil
cheddar + mozzarella

smoked salmon – bagel station • 27
cilantro infused pickled onions + capers + arugula
dill cream cheese + b&b pickles
variety of bagels

european breakfast • 25
prosciutto + mortadella + chorizo
aged brie + matured gouda
assorted olives + toasted almonds + marmalade
seven grain loaf + selection of crackers

cinnamon spiced french toast • 13
warm maple syrup + vanilla cream + honey butter *cg, cd, nf*

waffles • 15
warm maple syrup + red fruit compote
nutella + whipped cream

pancakes • 14
bacon jam + warm maple syrup + sliced strawberries
powdered sugar + honey butter *cg, cd, nf*

homemade four cheese quiche • 14
parmesan, cheddar, monterey jack & fontina *cg, cd, nf*

homemade vegetable quiche • 14.5
roasted vegetables + mushrooms + fontina *cg, cd, nf*

egg scramble sammies + burritos • 17
a minimum order of (12) sandwiches, per type

black forest ham & egg *cg, cd, nf*
pepper jack + honey mustard english muffin

hickory smoked bacon & egg *cg, cd, nf*
fontina + caramelized onions + croissant

egg white *gf, cd, nf*
peppers + cheddar + gluten free english muffin

chorizo & egg scramble burrito *cg, cd, nf*
ham + cheddar
(can omit chorizo & ham upon request)

tofu scramble burrito *cg, cd, nf, v*
potato + spinach tortilla + salsa

sammies & burritos by the dozen • \$200

avocado toast • 17
smashed avocado + pickled onion + sliced roma tomato
diced cucumber + sliced radish + dill
hard boiled eggs + crumbled turkey bacon
toasted baguette slices + artisan bread

vegan steel cut oats *v, gf* • 13.5
golden raisins + dried cherries
brown sugar

bacon, spinach & aged cheddar frittata • 15
cage free eggs *gf, cd, nf, vg*

healthy veggie frittata • 15.5
whipped egg whites + peppers, baby kale,
asparagus & fontina *gf, cd, nf*

plated breakfast selections • 55

starter | select one

mango chia pudding *gf, df, cn*
assorted seeds + goji berries + sliced almonds

greek yogurt parfait *cg, cd, cn*
berry agave + toasted sweet coconut crumble

seasonal marinated fruits *gf, df, nf*
sundried cherries + citrus zest

entrée | select one

cage free scrambled eggs *gf, df, nf*
chive + charred roma tomatoes

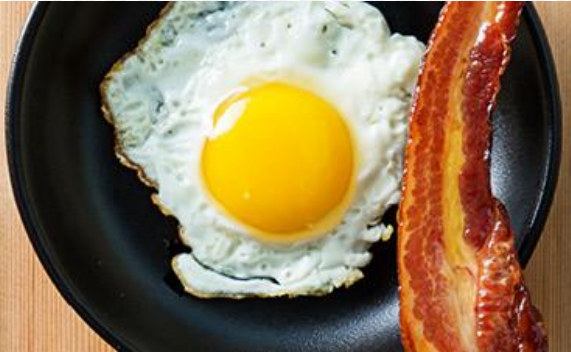
healthy veggie frittata *gf, cd, nf, vg*
whipped egg whites + peppers, baby kale, asparagus & fontina

homemade vegetable quiche *cg, cd, nf, vg*
roasted vegetables + mushrooms + fontina

homemade bacon & veggie frittata *cd, gf, nf*
spinach + aged cheddar

all entrees include daily breakfast protein + potato + bakeries
coffee + juice

+an additional \$250 labor charge applies based upon a maximum of two (2) hours orders for fewer than twenty-five (25) guests subject to an additional \$300 preparation and labor charge



morning break packages

priced as follows: 30 minute timeframe | 60 minute timeframe
break packages include water service

super food • 29 | 34

blueberry-almond granola bars cg, cd, cn
pistachio -apricot granola bars cg, cd, cn
dark chocolate, flax, date & sesame bar gf, cd, nf
vegan acai shooters gf, df, nf
individually packaged baked lentil chips

seasonal gaylord am break • 29 | 34

apple crumb cake cg, cd, nf
pumpkin muffin with cream cheese frosting cg, cd, nf
applejacks cereal bars cg, cd, nf
vegan chia pumpkin shooter gf, df, nf

annapolis • 28 | 33

whole fruits + packaged granola & breakfast bars
local artisan cheese plates | crackers + baguette
individual greek yogurts & fruit yogurts

beverage package – 4 hour • 40 | minimum 50 ppl

beverage package – 8 hour • 72 | minimum 50 ppl

bottled beverages include: pepsi + aquafina + perrier + iced tea
coffee + decaf + hot tea
cucumber mint spa water

beverage package service:

provided, up to the timeframe noted
a la carte pricing offered for shorter timeframes
may not be combined with breakfast, lunch or dinner
are set in one singular location throughout the day

trail mix • 29 | 34

peanuts + almonds
dried blueberries + apricots
yogurt covered raisins + chocolate covered pretzels
m&m's + swedish fish

fruit nut honey • 30 | 35

red delicious apples + oranges
honey madeline cg, cd, nf
blueberry honey panna cotta gf, cd, nf
scones & strawberry preserves cg, cd, nf
cranberry oat chocolate bars gf, cd, cn

protein power • 30 | 35

grab & go energy bars + hummus packs
date, peanut butter & coconut protein bites gf, cd, nf
packaged cheese sticks + mini egg bites

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packaged break enhancements

coffee decaf tea	160 per gallon
spa water	115 per gallon
house made pop tarts	6pp 80 a la carte per dozen
smoothie shooters	8pp 10 a la carte per shooter
classic deviled eggs	6pp 80 a la carte per dozen

*break enhancement pricing:

priced per person as additions to existing
per person break package orders
additional pricing listed for a la carte orders

orders for fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge



afternoon break packages

priced as follows: 30 minute timeframe | 60 minute timeframe
break packages include water service

santa fe • 33 | 38

house made guacamole *gf, df, nf*
bean & corn salsa *gf, df, nf*
white queso dip *gf, cd, nf*
corn tortilla chips *gf, df, nf*
spicy trail mix *gf, df, cn*
mexican chocolate brownies *cg, cd, nf*

national pastime • 34 | 39

mini corndogs *cg, cd, nf*
mini pretzel bites *cg, cd, nf* + grain mustard
popcorn + cracker jacks
seasonal vegetable crudité shooters | chive crème fraiche *gf, cd, nf, vg*

chocolate indulgence • 33 | 38

chocolate dipped pretzel *cg, cd, nf*
chocolate dipped strawberries *gf, cd, nf*
chocolate caramel tart *cg, cd, nf*
cookies & cream cheesecake *cg, cd, nf*
chocolate pot de creme *gf, cd, nf*
chocolate choux *cg, cd, nf*

sweet & salty • 35 | 40

house made chex mix *gf, df, nf*
cowboy cookies *cg, cd, cn*
boom chika pop sweet & salty kettle corn
pb&j macarons *gf, cd, cn*
hot honey glazed pork belly skewer *gf, df, nf*

mediterranean • 36 | 41

hummus *gf, df, nf* + roasted tomato tapenade *gf, df, nf* + tzatziki *gf, cd, nf*
vegetable samosa *cg, df, nf* + falafel *gf, df, nf* + pita pockets *cg, df, nf*
rosewater rice pudding *df, gf, nf* + mini baklava *cd, cg, cn*

dmv • 36 | 41

old bay spiced house made chips *gf, df, nf*
crab & spinach dip *cg, cd, nf*
caramelized onion & corn dip *gf, cd, nf*
assorted nut clusters *cg, cd, cn* + cherry financier *cg, cd, cn*
red, white & blue sugar cookies *cg, cd, nf*

tea time • 40 | 50

assorted tea sandwiches:
crab salad | orange fennel aioli + brioche *cg, cd, nf*
smoked salmon | capers + shallot + dill cream cheese + baguette *cg, cd, nf*
classic egg | farmhouse wheat *cg, cd, nf*

additionally included in tea time break:

espresso ganache cookie *cg, cd, nf*
strawberry madeline *cg, cd, nf*
seasonal fruit tarts *cg, cd, nf*
coffee + white lion™ tea

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packaged break enhancements

coffee decaf tea	160 per gallon
spa water	115 per gallon
warm chocolate chip cookies	3pp 84 a la carte per dozen
tater tot nachos	8pp 18 a la carte per person

*break enhancement pricing:

priced per person as additions to existing
per person break package orders
additional pricing listed for a la carte orders

orders for fewer than twenty-five (25) guests may be subject to an additional \$300 charge



a la carte selections

beverage selections | priced per gallon

coffee + decaf + white lion™ tea	160
orange + grapefruit + cranberry	140
pink lemonade	105
iced tea	115
spa fruit water lemon & lime or cucumber & mint	115
espresso services available, ask your event manager for details	\$\$\$

from the bakery | priced per dozen

bagels + cream cheese	86
blueberry + cranberry <small>cg, nf, cd</small> + oat muffins <small>cg, cn, cd</small>	83
gluten free muffins	83
almond + chocolate + butter croissants <small>cg, cd, nf</small>	81
apple turnovers + cream cheese danish <small>cg, cd, nf</small>	80
yogurt breads + banana bread <small>cg, cn, cd</small>	80
coffee house donuts <small>cd, cg</small>	75
house made madelines <small>cd, cg, nf</small>	85
warm cinnamon buns <small>cg, cn, cd</small>	91
house made granola bars <small>gf, cn, df</small>	85
brownies + bars <small>cg, cn, cd</small>	84
oatmeal raisin + chocolate chunk + snickerdoodle cookies <small>cd, cg, nf</small>	84
lemon blueberry + cinnamon sugar scones <small>cg, cd, nf</small>	86
mini cupcakes <small>cg, cd, nf</small>	80
full sized cupcakes <small>cg, cd, nf</small>	90
assorted house made biscotti <small>cn, cd, cg</small>	81
chef's selection mini desserts <small>cn, cd, cg</small>	90
french macarons	90
chocolate coconut macaroons	83
cake pops <small>nf, cd, cg</small>	84
cheesecake pops <small>nf, cd, cg</small>	84
jumbo warm soft pretzels + german mustard + beer cheese dip <small>cd, cg, nf</small>	144
tea sandwiches 3 dz minimum order	132
chilled deli sliders 3 dz min order	120
celebratory sheet cakes – priced per person, 20-person min	10

cookie & cupcake logos start at \$4.50
all suite event f&b is charged as ordered

beverage selections | priced individually

pure leaf bottled teas + energy drinks + pepsi celcius	9.5
starbuck's iced coffee @	10*
tropicana juices	9
pepsi soft drinks + aquafina water	9
perrier sparkling waters + san pellegrino sparkling fruit water	9.5
naked juice smoothies	9.5*
milk cartons	6*

packaged snacks | priced individually *perishable items charged as ordered

yogurts	9*
cold cereals	9*
seasonal whole fruit	6.5*
mixed nuts + chips + pretzels priced per pound	56
hard boiled eggs priced per dozen	80
ice cream bars	9*
energy + low carb + protein bars	7.5
chips + pretzels + popcorn bags	7.5
gluten free sweet treats	7.5
trail mix + nuts	7.5
granola bars	7.5
cheddar + mozzarella cheese sticks	8.5*
candy bars	7.5

house made snacks | priced individually

fresh fruit cups	15
vegan overnight oats	12
vegan coconut chia seed pudding	13

snack displays | priced per person (minimum order 10 ppl)

seasonal fruit display <small>gf, df, nf, v</small>	19
local artisan cheese display	24
chips + salsa + guacamole <small>gf, df, nf, v</small>	19
hummus <small>gf, df, nf, v</small> + pita chips	18
house fried chips + french onion dip <small>gf, cd, nf</small>	18
market crudite display with green goddess dip	17



starter | select one

dietary notes listed on salads are dressing specific

tarragon infused chesapeake crab bisque ^{gf, cd, nf}
herbed focaccia

roasted tomato & charred bell pepper soup ^{gf, df, nf}

sweet potato hummus tart ^{cg, cd, cn}
vegetables + caramelized goat cheese + pine nuts

quinoa, citrus & kale salad
marinated quinoa + baby kale & spinach
confit pears + baby sweet peppers
orange thyme vinaigrette ^{gf, df, nf, vg}

local farm salad – district farms
locally sourced spring mix + cherry tomatoes
cucumbers + olives + carrot sticks + marinated corn
nut free pesto ranch ^{gf, cd, nf, vg}

grilled pineapple & red wine salad
romaine + grilled pineapple + heirloom tomatoes
pickled onion + goat cheese + caper berries
merlot vinaigrette ^{gf, cd, nf, vg}

sweet & sour burrata
arugula + mizuna + red oak
puglise burrata + caramelized pecans
fresh seasonal fruit + cherries
sundried tomato vinaigrette ^{gf, df, nf, vg}

yellow beets & prosciutto
mixed greens + watercress + beets
prosciutto + green asparagus + crunchy chickpeas
raspberry vinaigrette ^{gf, df, nf, vg}

choice of entrée selections due 5 business days in advance – pricing based on highest priced entrée - offered for groups of 25ppl or higher - not to exceed 2 entrees and 1 vegan entrée selection

entrée | select one

served with locally sourced, in-season vegetables

forest herbs infused chicken breast ^{gf, cd, nf} 72
rustic potato mash + cremini mushrooms
black pepper poultry demi

korean bbq glazed salmon ^{cg, df, nf} 74
ginger fried rice + chili garlic vegetables

herb seared atlantic sea bass ^{gf, cd, nf} 79
pumpkin puree + garlic broccolini
braised cipollini onions + marinated chickpeas

petite fillet mignon ^{gf, cd, nf} 82
truffle scented potato puree + green asparagus
mixed root vegetables + grain mustard + thyme demi

garden rigatoni pasta ^{cg, cd, cn, vg} 69
artichokes + roasted tomatoes + kalamata olives
caramelized nuts + braised eggplant + pesto

glazed short ribs ^{gf, cd, nf} 79
boursin cheese mashed potato + buttered brussels
maple glazed carrots + port wine demi

power lunch salad bowl ^{gf, cd, nf} 74
grilled corn-fed chicken breast + mixed greens
hard boiled egg + kidney beans + sliced apples
spiced cheese + edamame
green goddess dressing ^{gf, cd, nf}

dessert | select one

strawberry & cream panna cotta ^{cd, cg, nf}
mascarpone cream + strawberry compote

white chocolate black forest cake ^{cd, cg, nf}
dark chocolate + black cherry rum soaked cherries

lemon verbena tart ^{cd, cg, nf}
lemon sponge + verbena infused lemon cream
berry sauce

berry cheesecake ^{cd, cg, nf}
fruit compote + sesame tuille

preset courses provided for guarantee only
a special meal, per course fee applies when a salad or dessert is preset
refer to our planning fyi's page for additional special meal details
choice of entrée, tableside incurs an additional \$30 per person, max 150 person event



sunday | indulgence

soup + salad

orange perfumed butternut squash soup *gf, df, nf, vg*

composed peach salad *gf, cd, nf, v*
arugula + mixed greens
crumbled goat cheese + pumpkin seeds
fig infused balsamic vinaigrette

deconstructed mixed greens salad
sliced apples + shaved fennel + assorted nuts

tomato vinaigrette *gf, df, nf*

entrees + sides

cajun infused cod | green curry sauce *gf, cd, nf*
braised coconut & corn chicken *gf, df, nf*

rustic potato puree | olive oil drizzle *gf, cd, nf, vg*
vegetable pilaf *cg, df, v, nf*
sauteed chickpeas | spinach & pine nuts *gf, df, cn*

dessert minis

warm bread pudding *cd, cg, nf*
bourbon pecan tart *cd, cg, cn*
seasonal cobbler *gf, df, nf, v*

monday | tex mex

soup + salad

mesquite roasted corn soup *gf, cd, nf, vg*

composed mexican corn & pepper salad *gf, df, nf, vg*
cilantro lime vinaigrette

add mixed greens salad | \$3 pp

entrees + sides

texas style beef barbacoa *gf, df, nf*
salsa verde braised chicken *gf, df, nf*
roast cauliflower, poblano & mushrooms *gf, df, nf, vg*
add shrimp | \$7 pp

warm flour tortillas *cg, df, nf, vg*
corn tortillas *gf, df, nf, vg*

shredded lettuce + tortilla chips + queso fresco
pico de gallo *gf, df, nf* + house roasted tomato salsa *gf, df, nf*
sour cream + avocado mash *gf, df, nf*

black bean & cilantro rice *gf, df, nf, v*

corn muffins

dessert minis

tres leches cupcake *cd, cg, nf*
vegan passionfruit shooters *df, gf, nf, v*
warm sopapillas *cd, cg, nf*
dulce de leche sauce *cd, cg, nf*

tuesday | georgetown

soup + salads

impossible vegan chili *gf, df, nf, v*
cheddar cheese + chopped scallions

composed quinoa & edamame salad *gf, df, nf, v*

deconstructed baby kale caesar
baby kale + shaved parmesan
grape tomatoes + hickory bacon

caesar dressing *cg, cd, nf*

composed pee wee potato salad *gf, df, nf, vg*
caramelized onions + cilantro
white balsamic vinaigrette

sandwiches

mambo glazed chicken slider *cd, cg, nf*
bbq ranch *cd, gf, nf*

open faced sliced tenderloin sandwich *cd, cg, nf*
horseradish cream cheese & chimichurri
sliced red onion & roasted tomato garnish
sourdough

chickpea & hummus vegetable wrap *df, gf, nf, v*

dessert minis

carrot cupcake *cg, cd, nf*
chocolate éclair *cg, cd, nf*
vegan lemon cookie *gf, df, nf, v*

buffet pricing based on 2 hours of service

event checks reflect your (gtd) or actual served guests – whichever is greater

fees apply for special plated meal requests – see our planning fyi's for details

orders for fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge

desserts transitioned to a pm break require a separate banquet team to service and are priced starting at \$10 per person – beverages in addition



wednesday | mediterranean

soup + salad

red lentil soup *gf, cd, nf, v*

deconstructed vegetable niçoise salad
olives + french beans + hard boiled egg
capers + peewee potatoes

dijon vinaigrette *gf, df, nf*

composed greek salad *gf, cd, nf, vg*
tomato + cucumbers + olives
bell peppers + onion + feta
red wine vinaigrette

roasted tomato focaccia

entrees + sides

chicken shawarma *gf, df, nf*
herb, mustard, lemon & garlic baked bass *gf, df, nf*

warm naan
shredded lettuce + garlic & feta aioli
diced pickled vegetables

greek lemon & oregano rice *gf, cd, nf, v*
roasted tomatoes, eggplant & potatoes *gf, df, nf, v*

dessert minis

semolina olive oil cake *cd, cg, nf*
pistachio macaron *gf, cd, cn*
limoncello shooter *gf, df, nf, v*

thursday | comfort

soup + salad

tomato & cannellini bean soup *gf, df, nf, vg*

deconstructed baby greens salad
grape tomato + shredded carrot + cucumber
crumbled goat cheese

balsamic vinaigrette *gf, df, nf, vg*

composed penne pasta salad *cg, df, nf, vg*
seasonal vegetables + dijonaise dressing

chilled sliced chicken platter *gf, df, nf*
corn relish + tomato cucumber salad garnish

sandwiches

turkey reuben *cg, cd, nf*
honey glazed turkey + swiss + sauerkraut
russian dressing + marbled rye bread

warm cuban sandwich *cg, cd, nf*
pork + ham + swiss

gluten free 3 bean & vegetable wrap *gf, df, nf, v*
add baked potato or baked sweet potato | \$2 PP

dessert minis

cheesecake pops *cd, cg, nf*
chocolate coconut macaroons *gf, cd, nf*
strawberry mousse shooter *gf, df, nf, v*

friday | italian

soup + salad

mushroom & truffle soup *gf, cd, nf, vg*

deconstructed caesar salad
romaine + red oak
shaved pecorino + garlic croutons

house vinaigrette *gf, df, nf*
house caesar dressing *cg, cd, nf*

composed farro salad *gf, cd, nf, vg*
olives + roasted tomatoes
white balsamic & tomato vinaigrette

entrees + sides

chicken cacciatore *gf, df, nf*
herbed baked salmon | capers + roasted garlic sauce *gf, cd, nf*

rigatoni | olives + tomato reduction *cg, df, nf, vg*
tuscan white bean & squash cassoulet *gf, df, nf, v*

lyon bakery focaccia *cd, cg, nf*

dessert minis

orange ricotta cannoli *cg, cd, nf*
tiramisu shooters *cg, cd, nf*
vegan gluten free hazelnut madeline *gf, df, cn, v*

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saturday | pan asian

soup + salad

lemongrass & vegetable perfumed tom yum soup *gf, df, cn, v*

composed thai vegetable lo mien *cg, df, nf*
locally sourced vegetables
red curry vinaigrette

deconstructed petite asian greens salad
green & red cabbage + julienne carrots + peanuts
edamame beans + bean sprouts

honey sesame vinaigrette *cg, df, nf*

entrees + sides

black peppered beef *gf, df, nf*
chicken teriyaki with toasted sesame *cg, df, nf, cs*

chili garlic broccolini with toasted almonds *gf, df, cn, v*
egg & ginger fried rice *cg, df, nf*
sesame wok tossed veggies & chickpeas *gf, df, v, nf*

dessert minis

5-spice cookie *cg, cd, nf*
vegan matcha mousse shooter *gf, df, nf, v*
mango mousse cake *cg, cd, nf*

any day | salad bar

soup + salad

vegan chili *gf, df, nf, v*

composed organic quinoa & mango salad *gf, df, nf*

composed mediterranean chickpea salad *gf, nf, df*

sliced chilled proteins + fixings

chicken | corn & black bean relish *gf, df, nf*
tenderloin | shredded carrot & peanut salad *gf, cd, cn*
add shrimp | \$7 pp
add baked potato or baked sweet potato | \$2 PP

baby spinach + petite mixed greens + hydro bibb
olive blend + chopped egg + edamame
parmesan + assortment of roasted seeds

red wine vinaigrette *gf, df, nf*
green goddess dressing *gf, cd, nf*

country rolls *cd, cg, nf*

dessert minis

lemon bars *cg, cd, nf*
seasonal fruit tarts *cg, cd, nf*
vegan ganache shooters *gf, df, nf*

buffet pricing based on 2 hours of service
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reception packages

priced per your event guest guarantee – dinner package pricing available

chesapeake smokehouse • 170

walkaround

chesapeake macaroni and shrimp salad cg, cd, nf
old bay seasoning

hush puppies cg, cd, nf
old bay aioli gf, cd, nf

vegan cucumber tomato salad gf, df, nf

tomato, basil and buffalo mozz flat bread cg, cd, nf
prosciutto and date flat bread cg, cd, nf

chesapeake

eastern shore crab & artichoke dip cg, cd, nf
toasted baguette slices + pita chips

bloody mary shrimp shooters gf, df, nf

maryland crab cake action station+ gf, cd, nf
silver queen corn & red bell pepper salad gf, df, nf
remoulade sauce gf, cd, nf

smokehouse bbq

smoked beef brisket gf, df, nf
house bbq sauce + creamy cole slaw + potato rolls

wood roasted pee wee potatoes gf, df, nf
caramelized onion mac cg, cd, nf
braised greens gf, df, nf

dessert minis

vegan strawberry & cream shooters cg, df, nf, v
smoked bacon sable cg, cd, nf
house made s'mores cg, cd, nf

national's ballpark • 137

walkaround

quinoa and garden vegetable salad
sesame ginger dressing cg, df, nf, cs

hot honey chicken wings cg, cd, nf
garlic ranch cg, cd, nf

assortment of potato tots gf, df, nf
crab & spinach dip cg, cd, nf
pita chips + baguette slices cg, cd, nf

hearty bites

augus beef sliders cg, cd, nf
caramelized onions + cheddar
horseradish sauce

veggie burger sliders cg, df, nf
spicy ketchup

korean bbq chicken sliders cg, cd, nf
creamy kimchi cole slaw

white cheddar mac & cheese cg, cd, nf

dessert minis

chocolate coated rice krispy treat sticks gf, cd, nf, vg
caramel pop cupcake cg, cd, nf
vegan brownies cg, df, nf

dc neighborhoods • 178

eastern market

citrus marinated asparagus gf, df, cn
mandarin orange slices + sliced almonds + pomegranate

grilled vegetable platters
smoked tomato ranch gf, cd, nf
fig infused balsamic syrup vinaigrette gf, df, nf

roasted and sliced chilled tenderloins gf, df, nf
caramelized onions + crimini mushroom salad
pickled ginger

shaw

tandoori chicken gf, cd, nf
cous cous cg, df, nf
falafel gf, df, nf | naan + cucumber garlic raita gf, cd, nf

the wharf

maryland corn chowder soup gf, cd, nf
market fish taco gf, df, nf | flour & corn tortillas
pineapple salsa gf, df, nf + hot sauce

penn quarter

shredded five spice duck bowls gf, df, nf
jasmine rice gf, df, nf, v
shredded carrots + shredded radish + bean sprouts
sriracha hoisin sauce + toasted peanuts

capitol desserts

salted caramel fudge tart cg, cd, nf
red, white & blue cookies cg, cd, nf
cherry cupcakes cg, cd, nf

buffet pricing based on 2 hours of service

+an additional \$250 chef fee applies for up to two (2) hours of service – chef service concludes by 10pm
orders of fewer than fifty (50) guests are subject to an additional \$500 preparation and labor charge



chilled

spicy hummus & goat cheese tart cg, cd, nf, vg

citrus poached shrimp cocktail gf, df, nf

antipasto skewer gf, cd, nf, vg
fresh mozzarella + cherry tomatoes + sliced salami
green & black olive

seasonal vegetable crudité shooters gf, cd, nf, vg
chive crème fraîche

boursin cheese & roast beef crostini cg, cd, nf

roasted tomato bruschetta cg, cd, nf, vg
ricotta + garlic toast

spicy lobster vol-au-vents cg, cd, nf

beetroot hummus, prosciutto & spice pine nut tart df, cg, cn

smoked salmon & dill cream cheese cones cg, cd, nf

mango & crab ceviche gf, cd, nf

peach & roasted pepper gazpacho gf, df, nf, vg

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packaged pricing*

select 4 • 38 select 5 • 47 select 6 • 56

*packaged menus are ordered for the guarantee –
package pricing is based on 1 piece of each item
selected per person*

hot

artichoke & boursin bite cg, cd, nf, vg
sweet soy v, cg, df, nf

petite maryland crab cake cg, df, nf
old bay aioli gf, df, nf

asparagus & asiago in phyllo cd, cg, nf, vg

kale & vegetable dumpling v, cg, df, nf
sweet soy v, cg, df, nf

old bay seasoned shrimp tempura cd, cg, nf
sweet chili cg, df, nf

vegetable empanada cg, df, nf, vg
chimichurri dressing gf, df, nf

fig & caramelized onion tart cg, cd, nf, vg

sweet soy glazed beef skewers cg, df, nf
chimichurri sauce gf, df, nf

lamb samosa cg, df, nf
mango chutney gf, df, nf

vegetable samosa cg, df, nf, vg
cucumber raita gf, cd, nf

beef encroute cg, cd, nf
raspberry ranch cg, cd, nf

pecan crusted chicken tenders cg, df, cn
orange aioli gf, df, nf

beef short rib empanada cg, cd, nf
mango chutney gf, df, nf

hot

crispy mac & cheese bites cg, cd, nf, vg
spicy ketchup gf, df, nf

chicken & siracha dumplings cg, cd, nf
cilantro ginger ponzu cg, df, nf, cs

quinoa & vegetable fritter gf, cd, nf, vg
tomato marmalade gf, df, nf

chicken empanadas cg, df, nf
roasted tomato salsa gf, df, nf

vegetable spring roll cg, df, nf, vg

vegan mushroom chopstick cg, df, nf, v

crab hush puppies cg, cd, nf
cajun remoulade sauce gf, df, nf

shrimp maui spring rolls cg, df, nf
teriyaki dipping sauce cg, df, nf, cs

buffalo chicken egg rolls cg, cd, nf
bleu cheese dressing gf, cd, nf

beef, pepper & onion kabob gf, cd, nf
tahini sauce gf, df, nf

vegan caponta cg, df, nf
sweet & sour sauce cg, df, nf

pork belly satay gf, df, nf
peanut sauce gf, df, cn

philly cheesesteak spring roll cg, cd, nf
blue cheese dressing cg, cd, nf

one butler passing attendant is suggested for every 100 guests



reception stations

+ indicates chef attendance required
each station must be ordered for 80% of the expected number of attendees
station pricing applicable after 4pm

seafood bar ^{gf} • 60 | 68 (shrimp & crab only)
crab claws + chilled jumbo shrimp
shucked local va + md oysters
spicy remoulade + spiked cocktail + mignonette
(based on 4 pieces per person)
(minimum 100 person order)

street tacos select 2 • 33 | select 3 • 39
pulled beef barbacoa ^{df, gf, nf}
spicy chopped chicken ^{df, gf, nf}
spicy bean & cauliflower scramble ^{df, gf, nf, v}
guacamole + crema + salsa roja
corn tortilla + flour tortilla

potato bar • 35
assortment of tater tots | potato rosti | fried plantains
sour cream + green onions+ nacho strips
shredded cheese + tomato + onions

maryland crab • 48
crab salad sliders | tomato + lettuce ^{cd, cg}
broiled crab cakes | old bay aioli ^{cd, cg}
house made chips ^{gf, df, nf}
(based on 3 pcs total per person)

dim sum ^{cg} • 41
assorted steamed and fried dim sum
lemongrass chicken pot stickers ^{cg, df, nf}
steamed pork wontons ^{cg, cd, nf}
shrimp dumplings ^{cg, cd, nf} + vegetarian spring rolls ^{cg, cd, nf}
soy sauce + ponzu + sweet chili

bao buns • 38
5-spice shredded duck ^{cg, df, nf}
bbq pulled pork ^{gf, df, nf}
sweet & spicy korean beef ^{gf, df, nf}

kimchi coleslaw ^{gf, cd, nf} + scallions + cilantro
peanuts + cucumbers
sriracha aioli ^{gf, df, nf}

east coast mac • 38
lobster mac ^{cg, cd, nf}
four cheese & garlic-brandy sauce + smoked applewood bacon

mushroom mac ^{cg, cd, nf}
smoked white cheddar sauce + cremini + chives

pasta plus select 2 • 32
rigatoni ^{cd, cg, nf}
beef & san marzano bolognese + broccoli florets

bow tie ^{cd, cg, nf}
grilled chicken + red & yellow peppers + mushrooms
asparagus tips + nut free pesto

orecchiette ^{cd, cg, nf}
spinach + chili flake + eggplant + sundried tomato
black pepper butter sauce

roasted vegetable ravioli ^{cd, cg, cn}
pesto cream

house smoked pulled pork shoulder+ ^{gf, df, nf} • 31
bbq sauce + slaw + potato rolls

herb and sea salt crusted tenderloin+ ^{gf, df, nf} • 42
wild mushroom sauce + lyon bakery artisan rolls

smoked mustard atlantic salmon ^{df, gf, nf} • 33
cucumber relish + apple cider honey glaze

garlic and sage rubbed turkey+ ^{gf} • 29
rosemary gravy + lyon bakery artisan rolls

brazilian chicken churrascaria+ ^{gf, df, nf} • 29
feijoado bean stew ^{gf, df, nf} + chimichurri ^{gf, df, nf}
add: sausage 8 | steak 15

tandoori chicken+ ^{gf, cd,} • 29
garlic cucumber raita + shredded carrot & peanut salad

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carving enhancement veg • 10 | starch • 12
pasta enhancement veg • 10 | salad • 12

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+an additional \$250 chef fee applies for up to two (2) hours of service – chef service concludes by 10pm
+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge



reception stations

+ indicates chef attendance required
each station must be ordered for 80% of the expected number of attendees
station pricing applicable after 4pm

artisan pizza select 2 • 33 | select 3 • 39

margherita *cd, cg, nf*
tomato + mozzarella

meat lovers *cd, cg, nf*
pepperonii + meatballs

mediterranean *cd, cg, nf*
spinach + mushrooms + feta

tuscany *cd, cg, nf*
grilled vegetables + fontina + mozzarella

barbecue chicken pizza *cd, cg, nf*
caramelized onions + smoked chilli

gluten sensitive cauliflower crust available

sliders select 2 • 35 | select 3 • 42

mini angus slider *cd, cg, nf*
caramelized onions + cheddar

pulled pork bao bun *cd, cg, nf*
purple cabbage slaw + jalapeno dressing

all beef hot dog slider *cd, cg, nf, cs*
brioche roll

black bean and vegetable slider *cg, nf*
honey & chipotle aioli + brioche

paprika house made chips *df, gf, nf*

crabcake slider replacement +\$3 per person

ice cream bar+ • 28

cherry + banana flambe
seasonal ice creams + flambeed fruit *gf, cd, nf*

sundae bar + chocolate + vanilla + strawberry
assorted sundae toppings

sushi display • 42

california + spicy tuna + nigiri
(based on four pieces per person)

upgraded sushi display • 50

crunchy tempura roll + spicy lobster roll
dragon rolls + rainbow rolls

nigiri + smoked salmon + tuna
salmon + hamachi
(based on four pieces per person)

miniature pastries select 4 • 33

signature gaylord s'mores *cd, cg, nf*
mojito lime tart *cd, nf, cg*
pineapple tres leches cupcakes *cd, cg, nf*
french macarons *gf, cd, cn*
black forest shooter *cd, cg, nf*
brie cheesecake minis *cd, cg, nf*
assorted madelines *cd, cg, nf*
snicker tarts *cd, cg, cn*
chambord shortcake *cd, cg, nf*

boozie cupcakes + • 30

margarita cupcakes *cd, cg, nf*
grand marnier cupcakes *cd, cg, nf*
espresso martini cupcakes *cd, cg, nf*
white russian cupcakes *cd, cg, nf*

cake pop s'mores station+ • 27

chocolate & graham cake pops
assorted toppings, meringue & flame

brulee action station+ *nf, cd, cg* • 29

berry compote + assorted toppings
(based on 2 pieces per person)

+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
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antipasto • 37

prosciutto de parma + genoa salami + hot uncured
capicola + pistachio mortadella
mozzarella + provolone + marinated pepperjack
olives + grissini + assorted breads

greek mezza platter • 38

hummus + balela salad + falafel *gf, df, nf*
mini pita pocket
mini cucumbers + kalmata
marinated cherry tomato + tzatziki sauce

moroccan chicken pizza *cg, cd, nf*
harissa + herbed feta + fontina

european cheese selection • 35

smoked gouda + french brie + english blue

domestic cheese selection • 30

havarti dill + wisconsin white + boursin

tuscan grilled market vegetables • 28

zucchini + yellow squash + roasted tomatoes
baby sweet peppers + crimini mushrooms
smoked tomato ranch *gf, cd, nf*
fig infused balsamic syrup vinaigrette *gf, df, nf*

chips + dip • 27

warm maryland crab & artichoke dip *cg, cd, nf*
balsamic french onion dip *gf, cd, nf*
corn tortilla chips + sliced sourdough + house made chips

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chef service concludes by 10pm



starter | select one

dietary notes listed on salads are dressing specific

tarragon infused chesapeake crab bisque *gf, cd, nf*
herbed focaccia

roasted tomato & charred bell pepper soup *gf, df, nf*

sweet potato hummus tart *cg, cd, cn*
seasonal vegetables + caramelized goat cheese + pine nuts

quinoa, citrus & kale salad
marinated quinoa + baby kale & spinach
confit pears + baby sweet peppers
orange thyme vinaigrette *gf, df, nf, vg*

local farm salad – district farms
locally sourced spring mix + cherry tomatoes + cucumbers
olives + carrot sticks + marinated corn
nut free pesto ranch *gf, cd, nf, vg*

grilled pineapple & red wine salad
romaine + grilled pineapple + heirloom tomatoes
pickled onion + goat cheese crumbles + caper berries
merlot vinaigrette *gf, cd, nf, vg*

sweet & sour burrata
arugula + mizuna + red oak
puglise burrata + caramelized pecans
fresh seasonal fruit + cherries
sundried tomato vinaigrette *gf, df, nf, vg*

yellow beets & prosciutto
mixed greens + watercress + beets
prosciutto + green asparagus + crunchy chickpeas
raspberry vinaigrette *gf, df, nf, vg*

entrée | select one

served with locally sourced, in-season vegetables

miso glazed atlantic salmon *cg, cd, nf* 117
jasmine rice + orange zest seasoned broccolini
seared red & yellow bell peppers

seared sea bass *gf, df, nf* 127
artichoke & bell pepper coulis + celery root puree

roasted bone-in chicken *gf, cd, nf* 107
roasted garlic mashed potatoes
roasted corn silk puree
bourbon peach glaze

balsamic glazed chicken breast *df, gf, nf* 104
carrot ginger coconut puree
marble potatoes + melted leeks

manhattan cut striploin *gf, df, nf* 127
fingerling potatoes + honey glazed baby carrots
roasted shallot + sherry demi glaze

filet of beef + herb marinated market fish 157
whipped potatoes + red onion marmalade
pinot noir sauce *gf, cd, nf*

filet mignon + maryland crab cakes *gf, cd, nf* 165
charred corn risotto
whole grain mustard sauce

slow cooked short rib *gf, cd, nf* 135
horseradish mashed potatoes + buttered brussels
baked butternut squash

preselected choice of entrée priced at highest protein selection – salad and dessert limited to a singular option served to all guests
choice of entrée selections due 5 business days in advance - offered for groups of 25ppl or higher - not to exceed 2 entrees and 1 vegan entrée selection

dessert | select one

chocolate hazelnut bar *cg, cd, cn*
brownie + chocolate hazelnut mousse
chocolate sauce

mascarpone & citrus cheesecake *cg, cd, nf*
riesling poached pears + strawberry sauce

seasonal crème brulee *gf, cd, nf*
fruit compote

mango strawberry dome *cg, cd, nf*
strawberry confit + vanilla sponge

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plated dessert enhancements

custom logo* • 6
dessert trios • 10
alternating desserts • 4

custom logos require 10 business days advance order notice, pricing subject to change based on style of logo requested – for groups above 1000 a 3-week lead time is required

refer to our planning fyi's page for additional special meal details
a special meal, per course fee applies when a salad or dessert is preset



eastern shore • 168

soup + salad

chicken & broccoli cream soup ^{gf, cd, nf}
sweet potato & coconut soup ^{gf, df, cn}

composed heirloom tomato salad ^{gf, cd, nf, vg}
watercress + shaved parmesan + olives
balsamic dressing

deconstructed chop salad station
cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette ^{gf, cd, nf}
balsamic vinaigrette ^{gf, df, nf}

carving station

house smoked pulled pork shoulder+ ^{gf, df, nf}
house bbq sauce st. louis style + creamy slaw
potato rolls

entrees + sides

crab cakes | remoulade sauce ^{gf, df, nf}
sliced petite tenderloin | mushroom cream ^{gf, cd, nf}

buttered herbed vegetable rice ^{gf, cd, nf, vg}
baked sweet potatoes | ras el hanout + gn honey ^{gf, df, nf, vg}
locally farmed seasonal vegetables ^{gf, v, df, nf}

artisanal bread rolls

dessert minis

oreo lime tarts ^{cd, cg, nf}
boston cream pie mini cupcakes ^{cd, cg, nf}
strawberry mousse shooter ^{gf, df, nf, v}

little italy • 155

soup + salad

butternut squash soup + hints of apple ^{gf, df, nf, vg}

composed pasta salad ^{cg, cd, nf, vg}
farfalle + roasted tomatoes + mushrooms
roasted red peppers
no nut pesto vinaigrette

deconstructed traditional caesar salad
romaine + red oak
shaved pecorino + garlic croutons
house vinaigrette ^{gf, df, nf}
house caesar dressing ^{cg, cd, nf}

carving

beef tenderloin+ | balsamic reduction ^{gf, df, nf, +}

entrees + sides

chicken cacciatore | tomato & pepper sauce ^{gf, df, nf}
marinated sea bass | roasted cippolini + chianti sauce ^{gf, df, nf}

tomato, basil & cheese crusted polenta ^{gf, cd, nf}
roasted garlic broccolini ^{gf, v, nf}
rosemary focaccia

dessert minis

amaretto panna cotta ^{gf, cd, cn}
raspberry chocolate ganache cake ^{gf, df, nf, v}
cherry ricotta torte ^{cg, cd, nf}

the potomac • 138

soup + salad

roasted corn & leek soup ^{gf, cd, nf, vg}

deconstructed chop salad station
cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette ^{gf, cd, nf}
balsamic vinaigrette ^{gf, df, nf}

chesapeake lobster & lentil salad ^{gf, df, nf, vg}
roasted shallot & garlic vinaigrette

entrees + sides

eastern shore beef casserole | cheese crust ^{gf, cd, nf}
roast chicken | mushrooms + lemon caper poultry demi ^{gf, df, nf}

barbecue smoked mac and cheese ^{cg, cd, nf, vg}
garlic & herb tossed brussels ^{gf, df, nf, v}
old bay buttered corn ^{gf, cd, vg, nf}
locally farmed seasonal vegetables ^{gf, df, v, nf}

artisanal bread rolls

dessert minis

passion fruit meringue tarts ^{cd, cg, nf}
french macarons ^{cg, cd, cn}
mixed berry cobbler ^{df, gf, nf, v}

buffet pricing based on 2 hours of service
fees apply for special plated meal requests – see our planning fyi's for details
+an additional \$250 chef fee applies for up to two (2) hours of service – chef service concludes by 10pm
+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charges
desserts transitioned to an after-party/foyer reception require a separate banquet team to service and are priced starting at \$20 per person – beverages in addition



cocktails + beer + bar snacks

hosted package resort bar*

resort liquor

grey goose + bacardi superior
 bacardi reserva ocho
 knob creek + jack daniel's + crown royal
 johnnie walker black + bombay sapphire
 casamigos blanco + hennessy vsop

resort varietal wine

sauvignon blanc + chardonnay
 pinot noir + cabernet sauvignon

beer | seltzer

michele ultra + miller lite + corona
 heineken 0.0 + blue moon + local craft
 white claw + truly

first hour	38
second hour third hour	52 66
fourth hour fifth hour	77 88

*package substitutions not offered at printed price

*package pricing does not include tableside wine service

host consumption bar | priced per drink

	deluxe	resort
cocktails	16	18
wine	16	18
white claw/truly	15	
craft beer	13	
import/domestic	12	
cordials	17	
o'doul's	12	
sodas/bottled water	9	
fever tree/red bull	9	

hosted package deluxe bar*

deluxe liquor

absolut + wheatley + bacardi superior
 captain morgan spiced + maker's mark
 jack daniel's + johnnie walker black + tanqueray gin
 patron silver + courvoisier vs

deluxe varietal wine

sauvignon blanc + chardonnay
 pinot noir + cabernet sauvignon

beer | seltzer

michele ultra + miller lite + corona
 heineken 0.0 + blue moon + local craft
 white claw + truly

first hour	36
second hour third hour	48 60
fourth hour fifth hour	69 78

*package substitutions not offered at printed price

*package pricing does not include tableside wine service

package bar add ons | priced per person

cava OR prosecco	+1
truly or white claw seltzer	+2
glenlivet/glenfiddich 12yr	+3
macallan 12yr	+5

bar snacks • 60 priced per jar

edamame | chickpeas

batch cocktails | no alcohol beverages

priced per batch – 60 servings/2 gallon batch

the ole' thymers	980
stoli vodka, thyme syrup, plum bitters, prosecco	
lavendar lemonade	980
wheatley vodka, lavender syrup, lemon, simple syrup	
barrel-rested old fashioned	1155
gaylord's private select woodford, orange, cherry bitters	
sangria spritzer	1020
potomac (red) or chesapeake (white) apricot brandy, apple liqueur, orange, lemon, club soda	
citrus charred paloma	1100
corazon tequila, hickory smoke syrup, fresh lime, spring water, grapefruit soda, hopped grapefruit bitters	

our citrus paloma and lavender lemonade are offered as a cocktail and no / low abv option day of event.

coffee & cordials • 19 | priced per drink

baileys + kahlua + amaretto
 whipped cream + chocolate shavings + candied orange

adult milkshakes+ • 18 | priced per person (select 2)

mudslide • bananas foster • bourbon pecan pie

self pay bars

gaylord national is a cashless establishment
 self pay bars accept credit/mobile or room charge only

all alcoholic beverage is serviced by a t.i.p.s. trained gaylord bartender – self serve bars are not permitted
 one (1) host bar provided for every 100 attendees – one (1) cash bar provided for every 150 attendees
 the sale and service of all alcoholic beverages is governed by maryland state liquor commission
 gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



champagnes + sparkling

segura viudas brut cava sp white fruits + citrus + light floral	66
la marca prosecco veneto, it green apple + grapefruit + ripe lemon	77
mumm brut napa ca lemon blossom + spicy gingerbread	110
moët & chandon impérial champagne fr fruity + dry	160

rosé

beringer, white zinfandel columbia valley, wa floral + strawberry + citrus	57
fleurs de prairie rosé fr red cherry + ripe strawberry + watermelon	85
abelia rose it floral + summer fruits	64

crisp whites

chateau ste. michelle riesling columbia valley, wa white peach + apricot	67
pighin pinot grigio d.o.c. friuli grave, it banana + pineapple + wisteria blossom	72
silver gate sauvignon blanc ca pear + lime + gooseberry	65
brancott sauvignon blanc marlborough, nz crisp citrus + floral + tropical	69
silver gate pinot grigio ca zesty lime + lemon + white nectarine + apple	64
bilancia pinot grigio it white peach + basil + floral	63

structured whites

silver gate chardonnay ca baked green apple + citrus fruits + pineapple	67
hess select chardonnay monterey, ca spiced baked apple + vanilla + lemon	78
sonoma cutrer chardonnay russian river, ca pear + honeycrisp + baking spice	92
estancia chardonnay monterey, ca honey + sweet vanilla + oak	80

wine stewards are available for an additional \$250 fee
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lighter reds

joel gott pinot noir willamette valley, or ripe cherry + red plum + vanilla	77
acacia pinot noir carneros, ca plum + raspberry + black pepper	87
silver gate pinot noir ca ripe raspberry + cherry + strawberry cream	66
j lohr falcon's perch pinot noir monterey, ca red cherry + strawberry jam + sage	82
mark west pinot noir acampo, ca black cherry + plum + chocolate	71
clos du bois merlot north coast, ca cherry + baking spice + mocha	74

bolder reds

estancia cabernet sauvignon paso robles, ca blackberry + chocolate + toasted oak	80
bushwood estate petite syrah paso robles, ca dark fruit + vanilla + pepper	77
agua de piedra gran seleccion malbec Mendoza, ar dark plum + chocolate + toasted oak	67
silver gate cabernet sauvignon ca plum + ripe cherry + hint of pepper + vanilla oak	67
alamos malbec ar raspberry + red cherry + vanilla	75
block 26 red blend it tobacco + cocoa + sweet leather	63

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