

YOURS TRULY, DC

BANQUET MENU

We believe a meal should be a *fun, engaging experience*. Our menu is crafted to encourage sharing, conversation and interaction.

We're very excited for you to try the dishes you see below, but please let us know if you have any special requests, we would be very happy to customize your experience.

- Yours Truly



HANGOUT
YTD
DC
HOTEL

BREAKFAST

|served with artisanal coffee and a variety of teas & juices |minimum attendance 20 guests required

THE YOURS TRULY PANTRY AND MEETING EXPERIENCE

Everything you need for a meeting is included - AV, IT support, snacks, filtered water, beverages, and freshly prepared treats throughout the day

AUDIO & VISUAL

- Each room includes:
- Flat panel TV or projector screen
- Speakers – ceiling mounted or soundbars
- Easy, intuitive controls
- Creston media decoders for easily connecting any device
- On-site shared IT support to make sure everything is running smoothly
- Several rooms have advanced conference systems for seamlessly hosting remote meeting attendants
- High speed WiFi

THE PANTRY

- Each floor of meeting rooms has a dedicated pantry to make life easy. Our culinary team makes sure they are stocked with the best stuff:
- Non-alcoholic beverages – chilled, filtered water – both still and sparkling, plus a fridge full of our favorite sodas and bottled soft drinks
- Snacks – healthy and energizing snacks...although we may have a few indulgences as well...both savory and sweet
- 60 per person for all day Show Kitchen Enhancement

Barista style coffee at the press of a button 15 per person

CONTINENTAL BREAKFAST 38 per person

Assorted Bagels with cream cheese and assorted jams
Local Yogurts with granola, nuts, and dried fruit
Variety of Freshly Baked Danishes & Croissants
Seasonal Sliced Fruit
Breakfast Cereal

YOURS TRULY BREAKFAST 50 per person

Assorted Bagels & Breads with cream cheese and assorted jams
Local Yogurts with granola, nuts, and dried fruit
Organic Oatmeal with brown sugar and golden raisins
Scrambled Eggs with fine herbs
Select Two Protein - chicken apple sausage, applewood bacon, turkey bacon, vegan breakfast sausage
Seasonal Sliced Fruit
Potato Hash Browns or Breakfast Potato
Variety of Freshly Baked Danishes & Croissants
Variety of Breakfast Cereals

HEALTHY AMERICAN 63 per person

Coconut Yogurt Parfait with berries and house-made granola
Assorted Bagels & Breads with cream cheese and assorted jams
Organic Oatmeal with brown sugar and golden raisins
Scrambled Eggs with fine herbs
Select Two Protein - chicken apple sausage, applewood bacon, turkey bacon, vegan breakfast sausage
Avocado Toast meyer lemon vinaigrette, radish, cilantro
Green Juice spinach, green apple, pineapple & mango
Potato Hash Browns or Breakfast Potato
Seasonal Sliced Fruits
Variety of Freshly Baked Danishes & Croissants

BRUNCH 85 per person

Variety of Freshly Baked Danishes & Croissants
Coconut Yogurt Parfait with berries and house-made granola
Assorted Bagels & Breads with cream cheese and assorted jams
Seasonal Sliced Fruits
Organic Oatmeal with brown sugar and golden raisins
Scrambled Eggs with fine herbs or Egg White Frittata
Select Two Protein - chicken apple sausage, applewood bacon, turkey bacon, vegan breakfast sausage
Avocado Toast meyer lemon vinaigrette, radish, cilantro
Green Juice spinach, green apple, pineapple & mango
Potato Hash Browns or Breakfast Potato
Chicken and Waffles or Brioche French Toast, warm maple syrup
Local Smoked Salmon red onion, marinated capers

ENHANCE YOUR MORNING (priced per person)

Smoked Salmon red onion, hard-boiled egg, capers, dill, cream cheese 15
Breakfast Protein applewood bacon, chicken apple sausage, turkey bacon, vegan sausage 6
Ham & Cheese Croissant black forest ham, egg over hard, cheddar cheese 12
Belgian Waffle with local maple syrup 10
Coconut Yogurt Parfait with berries and house-made granola 11
Egg White Frittata with seasonal vegetables 12
Scrambled Eggs with fine herbs 8
Homemade Quiche smoked salmon and spinach or vegetarian 13
Avocado Toast meyer lemon vinaigrette, radish, cilantro 10
Organic Oatmeal with brown sugar and golden raisins 8
Chicken and Waffles with hot honey 14
Brioche French Toast with warm maple syrup 10

BUFFET | served with soft drinks and water station | minimum attendance 20 guests required

YOURS TRULY SALAD BAR 55 per person

Chefs' seasonal soup

Crisp hearts of romaine, mixed field greens, cherry tomato, cucumber, chopped boiled eggs, parmesan cheese, shredded carrots, red onion, focaccia croutons, balsamic vinaigrette, and buttermilk ranch dressing
Select two proteins grilled flank steak, herb marinated chicken breast & roasted salmon

Assorted rolls and butter

Chef choice of dessert

Additions: sautéed shrimp 10

SIMPLY YOURS 50 per person

Chef's choice soup or salad, mixed greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, ranch

Select one - Pan seared salmon, herb marinated chicken breast, or grilled bistro steak

Choice of Jasmine rice or rosemary roasted potatoes

Chef choice of dessert

YOURS TRULY DELI 55 per person

Chef's choice soup or salad, mixed greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, ranch

• Pastrami, Genoa salami, black forest ham, honey glazed turkey breast

• Assorted sliced cheeses & bread

Choice of Southern potato salad or tomato pesto pasta salad

• Leaf lettuce, vine ripe tomatoes, sliced red onions, deli pickle spears, condiments

• Kettle cooked chips

• Freshly baked assorted cookies

TRATTORIA PASTA 55 per person

Assorted Pasta penne, cheese tortellini, fettuccine

Assorted Sauces Pomodoro, alfredo, basil pesto sauces

Grated parmesan cheese, basil, crushed red pepper, olive oil, Italian parsley, lemon bread crumble

Antipasti of grilled seasonal vegetables

Choice of caesar salad or garden mesclun salad

Assorted Rolls

Chef choice of dessert

Additions: Sautéed shrimp, grilled chicken, grilled flank steak, beef meatballs 10 ea.

YOURS TRULY SOUTHERN BBQ 72 per person

Roasted corn chowder soup

Bacon cobb salad with buttermilk ranch
(select 2 proteins) Texas style rubbed brisket, blackened Chesapeake blue cat, grilled smoked chicken, Whipped mashed potatoes and corn succotash
Chef choice of dessert

YOURS TRULY TACO BUFFET 65 per person

Tomato tortilla soup with tortillas strips
(select 2 proteins) Chipotle grilled chicken, grilled flank steak, smoked poblano stewed mushrooms
Black bean and cheese pupusa with pickled cabbage
Guacamole - pico de gallo, queso fresco, lettuce, tomatillo salsa

Rice & black beans, Flour & corn tortillas

Cinnamon churros with salted caramel and chocolate sauce

YOURS TRULY CARIBBEAN BUFFET 75 per person

Madras curry sweet potato soup

(select two proteins) jerk chicken, shrimp ajillo, grilled beef churrasco

Caribbean morro rice, coconut plantains

Yucca fries guasacaca sauce

Chef choice of dessert

YOURS TRULY EURO BUFFET 85 per person

Garden minestrone, tomato panzanella salad

(select 2 proteins) Chicken Marsala, steak au poivre, beer battered fish & chips

Potato gratin with gruyere cheese

Grilled asparagus and Vidalia onions

Chef choice of desserts

YOURS TRULY MIDDLE EASTERN BUFFET 85 per person

Ras el hanout lentil soup

Spiced chickpea falafel, ginger turmeric rice

Roasted red pepper hummus with pita
Grilled vegetables with tzatziki sauce

(select 2 proteins) Za'atar spiced chicken, herb lamb chops, tamarind glazed salmon

Chef choice of desserts

BUILD YOUR OWN GREENS & GRAINS BOWL 65 per person

Chefs' seasonal soup

(select 2) romaine, arugula or super Greens

(select 2) saffron rice, brown rice puy lentils or organic quinoa

(select 2) Falafel, Za'atar chicken, lamb meatballs, tamarin glazed salmon, roasted mushrooms

Toppings : marinated cherry tomato, cucumber, pickled onions, roasted red pepper hummus, baba ganoush, olives, jalapenos, hearts of palm, spicy broccoli, pita chips
(select 2) sauce Jalapeno ranch, ranch chipotle, dill tzatziki, tahini lemon
Chef choice of dessert

YOURS TRULY SANDWICH TO GO 60 per person

Pastrami, marble rye, horseradish, arugula, vine ripe tomatoes

Genoa salami Cibatta, pesto cream, lettuce, tomatoes,

Black forest ham, wheat bread, dijonaise, lettuce, tomatoes

Smoked turkey breast, multigrain, chipotle aioli spring mix, tomoates

Grilled Vegetable Wrap, Seasonal vegetables, chimichurri

Select one Southern potato salad or tomato pesto pasta salad

Assorted chips One whole fruit

Freshly baked cookies

ENHANCE YOUR BUFFET Minimum 25 guests

Roast Prime Rib of Beef \$25 per guest

Guava BBQ sauce, horseradish cream, Potato rolls

Verlasso Salmon side cooked on cedar plank \$25 per guest

Sauce Vierge, Tartare sauce and Savora condiment
Artisans Rolls

PETIT SANDWICH DISPLAY \$20 per Guest

Select 2

Beef burger with American cheese, pickle

Assorted grilled cheese sandwiches (ultimate, bacon, four cheese)

Mini Cuban mojo marinated pork, ham, Swiss cheese, dijonaise, pickle

Smash Sliders sofrito mayo, bacon jam, pickle, provolone cheese

RECEPTION MENU (plated or passed)

suggested 2 per person

COLD HORS D'OEUVRES

25 pc minimum (priced per piece) presented buffet or passed upon request

Cucumber Bites roasted tomato, feta cheese, oregano vinaigrette (Greek Salad) 8

Roasted Red Pepper Hummus pita chip, za'atar 9

Ciliegini Skewers panela roasted butternut squash, spiced pumpkin seed 9

Yellowfin Tuna ginger soy, scallion, sesame seed, wonton chip 11

Grilled Beef Crostini bacon jam, Brie cheese, chives 9

Shrimp Ceviche passionfruit leche de tigre, micro cilantro 10

Smoked Salmon Flat bread dill crème fraîche, micro greens 10

Seasonal Gazpacho Shooters 8

HOT HORS D'OEUVRES

Beef Skewers guava BBQ, sweet pepper, red onion 10

Grilled Chicken Flatbread roasted chili tomato sauce, provolone cheese, micro cilantro, baby corn, pickled onions 9

Cuban Sliders mojo marinated pork, ham, Swiss cheese, dijonaise, pickle 8

Quinoa Tostada roasted eggplant, micro cilantro, pickled fresno pepper, jicama mango slaw 8

Cheesy Bite Skewers pepper jelly 8

Sofrito Smash Sliders sofrito mayo, bacon jam, pickle, provolone cheese 10

Mole Chicken Arepa corn, poblano pepper, mole negro, mozzarella cheese 9

Salt Cod Fritter calypso sauce 8

Grilled Tempeh Skewers guava BBQ, pickled cucumber slow 9

Crab Cake scallions and old bay aioli 11

Short Rib Empanadas chimichurri 10

COLD PLATTERS (priced per person)

minimum 20 guests

Local Cheese & Charcuterie Board Assorted

local farm cheeses, cured meats served with seeded crackers, wholegrain toasts, dry and fresh fruit, whole grain mustard, honey, jams 25

Assorted South American Spreads guacamole,

pico de gallo, chimichurri & cannellini bean dip, served with artisanal tortillas chips 22

Mediterranean Spreads Roasted red pepper

hummus, sumac baba ghanoush, tzatziki, served with za'atar pita chips 20

Seasonal Fresh Fruit Display seasonal melons,

golden pineapple, star fruit, seasonal berries, grapes 16

Vegetable Crudités seasonal vegetables served

with house-made dips 15

Dessert Buffet royal cinnamon churros, assorted cookies, pear

tart, brownies, blondies, rice crispies, vanilla cheesecake 19

VEGETERIAN OPTIONS

Available upon request with an upcharge

Tofu Fried Rice Jasmine rice, scallions, sautéed mushrooms ●

Quinoa Tacos Roasted eggplant, jicama mango, guasacaca, pickled fresno peppers and sweet plantains ●

Eggplant Parmesan sautéed vegetables, spicy arrabiata sauce ●

Grilled Tempeh Skewers Guava BBQ, pickled cucumber slaw, jasmine rice ●

● gluten free ● vegetarian

BREAKS (priced per person)

Milk & Assorted Cookies freshly baked cookies with variety of milk and none dairy milk 12

Exotic Fruit Smoothies a healthy refresher with a medley of fresh exotic fruit 12

Savory Snacks truffle and parmesan popcorn, spiced mix nuts and homemade chips 12

Southwest Chips & Dip guacamole, salsa, pico de gallo, sour cream, tortilla chips 25

Mediterranean hummus, tzatziki, baba ghanoush, crudites, pita chips 25

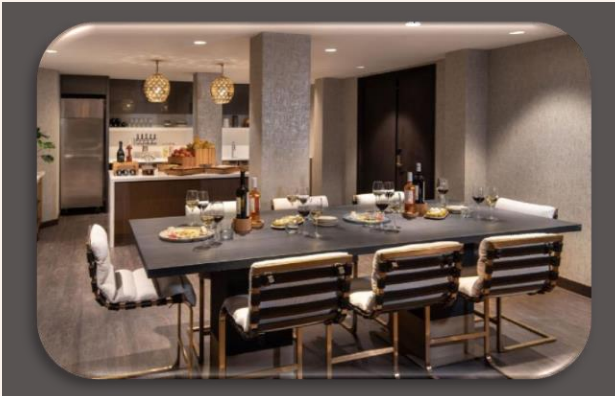
Suga Rush assorted donuts and muffins, macaroons, tea 20

Pretzel Me Please soft pretzels, nacho cheese, mustard dip 18

Savory & Sweet chicken and waffles with hot honey 18

YOURS
TRULY

Yours Truly DC PDR EXPERIENCE served with soft drinks and water station



PLATED LUNCH 75 PER PERSON minimum attendance 20 guests required

Starters

Select one

Potato and leek chowder

Bib Salad eggs, cherry tomatoes, cucumber, chipotle ranch

Grilled Romaine Ceasar shaved Reggiano, boqueron, herb focaccia crutons

Main

Select one

Roasted Airline Chicken marsala sauce, haricot vert and whipped Yukon's potatoes

Pan Seared Salmon grilled asparagus, marble potatoes, lemon beurre blanc

Creamy Risotto aged Manchego and seasonal vegetables

Dessert

Select one

Amandine pear Tart

Coconut Panna Cotta

Supplement

Bread Service- Additional \$5 per guest

Locally sourced Cheese Plate Additional \$15 per person

PLATED DINNER 95 PER PERSON minimum attendance 20 guests required

Starters

Select one

Potato and leek chowder

Bib Salad eggs, cherry tomatoes, cucumber, chipotle ranch

Grilled Romaine Ceasar shaved Reggiano, boqueron, herb focaccia crutons

Main

Select one

Roasted Airline Chicken marsala sauce, haricot vert and whipped Yukon's

Pan Seared Salmon grilled asparagus, marble potatoes, lemon beurre blanc

Creamy Risotto aged Manchego and seasonal vegetables

Pan Seared Halibut brown butter broccolins, fingerling, sauce velouté **ADD 11**

Whole Roasted Beef Tenderloin Maitake, Malbec jus and whipped Potatoes **ADD 14**

Dessert

Select one

Amandine pear Tart

Coconut Panna Cotta

Supplement

Bread Service- Additional \$5 per guest

Locally sourced Cheese Plate Additional \$15 per person

MERCY ME PDR EXPERIENCE

served with soft drinks and water station minimum attendance 20 guests required

Step into an elevated culinary journey in our intimate Listening private dining room. Savor a bespoke prix fixe menu amidst a tailored atmosphere, further enhanced by a live DJ crafting a personalized vinyl playlist and a Mixologist for your special occasion. Allow us to curate an unforgettable experience in our Listening Private Dining room, tailored just for you.

COLD HORS D'OEUVRES (priced per one dozen)

Chilled Eggplant Tostadas roasted eggplant, smoked mushroom jicama and green mango slaw 84

Shrimp Ceviche passionfruit leche de tigre, micro cilantro 102

Ciliegini Toast panela roasted butternut squash, spiced pumpkin seed, brown butter cream 90

HOT HORS D'OEUVRES (priced per one dozen)

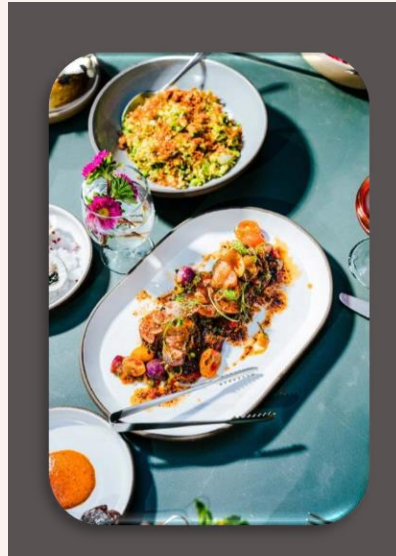
Beef Skewers guava BBQ, sweet pepper, red onion 114

Cuban Sliders mojo marinated pork, ham, Swiss cheese, dijonaise, pickle 96

Cheesy Bite Skewers pepper jelly 90

Sofrito Smash Sliders sofrito mayo, bacon jam, pickle, provolone cheese 114

Salt Cod Fritter spicy sofrito aioli 84



FAMILY STYLE

MERCY ME POLLO 125 per person

Market Mixed Green Salad with toasted seeds, white balsamic vinaigrette, sweet potato

Cuban Sliders mojo marinated pork, ham, Swiss cheese, dijonaise, pickle

Seasonal Dip panca hummus

Pollo ala Brassa Roasted Chicken Breast and Thighs with Aji verde

Cilantro Rice

Cheese Arepas Shaved Cabbage

Yucca Fries guasacaca sauce

Chef's Choice Dessert

MERCY ME PESCADO 135 per person

Market Mixed Green Salad with toasted seeds, white balsamic vinaigrette, sweet potato

Peruvian Seasonal Ceviche

Shrimp Empanadas

Seasonal Dip panca hummus

Charred Mahi Mahi with Shaved Fennel and Citrus Salad

Cilantro Rice

Cheese Arepas Shaved Cabbage

Yucca Fries guasacaca sauce

Chef's Choice Dessert

MERCY ME STEAK 145 per person

Market Mixed Green Salad with toasted seeds, white balsamic vinaigrette, sweet potato

Beef Anticuchos guava BBQ, pickled slaw, lime

Beef Empanadas

Seasonal Dip panca hummus

Grilled New Strip or **Grilled Sliced Picanha** with Green & Red Chimichurri

Caribbean Moro Rice rice and beans

Cilantro Rice

Cheese Arepas Shaved Cabbage

Yucca Fries guasacaca sauce

Chef's Choice Dessert

BEVERAGE PACKAGES

\$200 bartender fee; one bartender per 50 guests, minimum of 2 hours

BEER AND WINE

25 per person for first hour

Each additional hour: 20 per person

Two domestic beers
Two imported beers
Two seasonal white wines
Two seasonal red wines
Assorted regular & diet soft drinks

DELUXE

30 per person for first hour

Each additional hour: 25 per person

Two domestic beers
Two imported beers
Two seasonal white wines
Two seasonal red wines

Deluxe spirits

- Wheatley Vodka
- Tanqueray Gin
- Flor de Cana Rum
- Espolon Blanco Tequila
- Siete Misterios Mezcal
- Rittenhouse Rye
- Old Forester Bourbon

Still and sparkling water

Assorted Regular & Diet Soft drinks

PREMIUM

40 per person for first hour

Each additional hour: 35 per person

Two domestic beers
Two imported beers
Two seasonal white wines
Two seasonal red wines
One sparkling Wine

Premium spirits

- Ketel One Vodka
- Hendrick's Gin
- Havana Club Rum
- Casamigos blanco Tequila
- Siete Misterios Mezcal
- Piggy Back Rye 6yr
- Piggy Back Bourbon
- Johnny Walker Black Label
- Jameson Black Whiskey

Still and sparkling water

Assorted Regular & Diet Soft drinks

ALL DAY BEVERAGE PACKAGE

28 per person

CONSUMPTION

Soft beverages
Soft drinks & bottled waters – 7 each
LDV Imports Artisanal Coffee
Regular/Decaf/Tea - 125 per gallon

Alcoholic Beverages

CONSUMPTION

Cocktail \$18 per Drink
Wine: \$16 per Glass
Beer: \$10 per Bottle

CASH BAR

Cocktail \$22 per Drink
Wine: \$18 per Glass
Beer: \$12 per Bottle

MIXOLOGIST \$150 per hour minimum of 2 hours

Live DJ \$200 per hour minimum of 2 hours