



THE SCHUYLER

CATERING MENUS



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Breakfast

BUFFET

Prices are per person, based on a 60-minute service.
Buffet breakfasts require a minimum guest count of 25.

CONTINENTAL

48

Sliced Seasonal Fruits & Berries

Rustic House-Made Bread

Whipped Butter, Honeycomb, Preserves & Jams

Breakfast Pastries

Hard Boiled Eggs

Yogurt Parfait

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed La Colombe Regular and

Decaffeinated Coffees & Assorted Hot Tazo Tea

TRADITIONAL

55

Assorted Breakfast Pastries

Whipped Butter, Honeycomb, Preserves & Jams

Farm Fresh Scrambled Eggs

Choice of Bacon or Sausage

Potatoes Lyonnaise

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed La Colombe Regular and

Decaffeinated Coffees & Assorted Hot Tazo Teas

THE MILLENNIAL

58

Avocado Toast - Ricotta, Fine Herbs

Assorted Breakfast Pastries

Yogurt Parfait Display

Roasted Vegetables & Mushrooms

Farm Fresh Scrambled Eggs

Choice of Bacon, Sausage, Turkey Bacon

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed La Colombe Regular and

Decaffeinated Coffees & Assorted Hot Tazo Teas

BREAKFAST ENHANCEMENTS

STEEL-CUT OATMEAL | 12

Brown Sugar, Banana

RICOTTA PANCAKES | 16

Seasonal Preserves, Whipped Cream

PARFAIT OF GREEK YOGURT | 12

House-Made Granola, Macerated Berries,
Lavender Honey

CHESAPEAKE SMOKEHOUSE PLATTER | 22

Everything Bagels, Whipped Crème Fraîche,
Cream Cheese, Capers, Red Onions, Seasonal Pickles

MARYLAND CRAB CAKES | 32

Maitake Mushrooms, Zucchini, Squash, Cherry
Tomatoes, Sungold Tomato Coulis

FRENCH TOAST | 16

Seasonal Compote, Whipped Cream

STEAK HASH | 22

Confit Potatoes, Caramelized Onions, Wild Mushrooms,
Au Poivre

BAKED EGGS | 18

Stewed Tomatoes, Zucchini, Squash, Ricotta, Paprika

EGGS BENEDICT | 18

Spinach, Prosciutto, Prosecco Hollandaise
Potato Lyonnaise

QUICHE | 18

Choice of Pancetta & Swiss or Spinach & Wild
Mushroom

BREAKFAST PLATED

The per person price for split menus will be charged at the highest entrée price.

THE STANDARD | 45

Farm Fresh Scrambled Eggs, Applewood Smoked
Bacon, Potatoes Lyonnaise

THE LEFT COAST | 44

Zucchini & Squash Frittata, Pesto, Chevre,
Potatoes Lyonnaise

TORTILLA ESPAÑOLA | 44

Caramelized Onion, Confit Potatoes, Garden Salad

POLENTA & EGGS | 40

Chorizo Gravy, Roasted Vegetables, Ricotta Cheese



ALL PLATED BREAKFASTS ARE SERVED WITH:

assorted breads
whipped butter

preserves and honey
orange and cranberry juices
assorted hot Tazo teas

freshly brewed La Colombe regular
and decaffeinated coffees

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1001 14th St NW, Washington, DC 20005 — 202 218 7515 — bookme@theschuylerdc.com

Break

Prices are per person, based on a 45-minute service.

FIT AS A FIDDLE

(25 Guest Minimum)

Seasonal Fruit Skewers

Miniature Crudité Shooters with Traditional Hummus

Dried Fruits, Almonds, Pecans & Cashews

Cold-Pressed Juices

Bottled Still & Sparkling Waters

40

JUMP START

(25 Guest Minimum)

Fresh Brewed La Colombe Regular & Decaf Coffees

La Colombe Bottled Cold Beverages

Cannolis

Chocolate Covered Espresso Beans & Salted Dark Chocolate Almonds

Brownies

30

CREATE YOUR OWN MIX

20

Salted Almonds, Roasted Peanuts & Spicy Pecans

Dried Cranberries and Apricots & Golden Raisins

Miniature M&Ms & Butterscotch Chips



HALF-DAY BEVERAGES

(4 hours)

Regular & Decaffeinated Coffee

Assorted Hot Tazo Teas

Soft Drinks

Still & Sparkling Water

25

FULL-DAY BEVERAGES

(8 hours)

Regular & Decaffeinated Coffee

Assorted Hot Tazo Tea

Soft Drinks

Still & Sparkling Water

50

BREAK ENHANCEMENTS

Seasonal Fruit Skewers | 7 ea

Assorted Artesanal Scones | 78 per dozen

Assorted Bagels With Plain & Herb Cream Cheese | 68 Per Dozen

Assorted Granola Bars | 6 ea

Whole Fresh Fruit | 5 ea

Freshly Baked Assorted Cookies | 70 Per Dozen

Individual Greek Yogurts | 7 ea

Fudge Brownies & Blondies | 76 Per Dozen

Gluten-Free Desserts | 90 Per Dozen

Assorted Chips | 5 ea

Artisan Cheese Display - Dalmatia Fig Jam, Honey Comb Cranberry Walnut Bread | 32

Freshly Brewed La Colombe Regular and Decaffeinated Coffees, Assorted Hot Tazo Teas | 100 Per Gallon

Freshly Brewed Iced Tea | 100 Per Gallon

Bottled Still & Sparkling Waters | 6 Per Bottle

Assorted Soft Drinks | 6 Per Can

Cold-Pressed Juices | 12 Per Bottle



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Lunch

BUFFET

Prices are per person, based on a 60-minute service.
Buffet lunches require a minimum guest count of 25.
House Brewed Iced Tea included.

VIA SOPHIA

70

ARUGULA SALAD

Cherry Tomatoes, Radishes, Cucumbers,
Almonds, Chevre, Balsamic Reduction

TOASTED FARRO TABBOULEH

Middle Eastern Grain Salad with Cucumber,
Tomato, Taggiasca Olive, Parsley, Mint, Lemon

CAPONATA BRUSCHETTA

Eggplant Ragu, Pine Nuts, Golden Raisins

ROAST CHICKEN

Creamy Polenta, Charred Broccolini,
Guanciale, Peppers

BRANZINO

Melted Leeks, Haricot Vert, Toasted Almonds,
Beurre Blanc (White Wine Butter Sauce)

TIRAMISU

LITTLE ITALY

62

ROAST TURKEY

Kale, Red Onions, Pickled Chiles,
Oregano, Young Pecorino Cheese

CHICKEN CUTLET SANDWICH

Grilled Chicken with Spicy Salami, Garlic Aioli,
Pepper Relish, Lettuce, Tomato

ROAST VEGETABLE BAGUETTE

Roasted Eggplant, Grilled Zucchini, Roasted Red
Peppers, Fresh Mozzarella, Pesto

CHOPPED SALAD

Romaine, Shallot Vinaigrette, Vegetable Giardiniera
(Pickled Vegetables), Olives, Ricotta Salata

CHOCOLATE CHIP COOKIE

RIVIERA

65

BIBB LETTUCE

Valdeon Blue Cheese, Walnuts, Apples,
Sherry Vinaigrette

SEASONAL VEGETABLES

Almonds, Lemon Vinaigrette

BAGUETTE PROVENCAL (ITALIAN SUB)

Fennel Salami, Lonzino, Young Pecorino, Calabrese
Aioli, Lettuce, Tomato, Lemon Vinaigrette

PAN BAGNAT (TUNA SALAD SANDWICH)

Confit Tuna, Kalamata Olives, Red Pepper, Shallot,
Hard Boiled Egg

FRENCH DIP

Angus Beef, Horseradish Aioli, Young Pecorino, Au Jus

LEMON BARS

Whipped Cream, Macerated Berries

CAPITAL

65

WEDGE SALAD

Iceberg, Blue Cheese, Bacon, Scallions

CHEF'S CHOICE OF SEASONAL SOUP

CAESAR SALAD

Romaine, Parmigiano, Sourdough Croutons,
Anchovy Dressing

GRILLED NORWEGIAN SALMON

Sautéed Vegetables, White Wine Butter

ROAST CHICKEN BREAST

Mashed Potatoes, Chicken Jus

CHOCOLATE BROWNIE

LUNCH PLATED

Prices are per person. Please select one appetizer, one entrée and one dessert. The per person price for split menus will be charged at the highest entrée price.

APPETIZERS

CAPONATA

Slow Roasted Eggplant Ragu Served with Grilled Bread

BURRATA

Pesto Genovese, Cherry Tomatoes, Fried Capers

TUNA TARTARE

Calabrese Marinade, Smoked Creme Fraiche

FRISÉE SALAD

Crispy Artichokes, Smoked Pancetta, Potato,
Poached Egg

BABY LETTUCE

Cucumbers, Radishes, Lemon Vinaigrette

ENTREES

CAVATELLI PRIMAVERA | 55

Cherry Tomatoes, Wild Mushrooms, Basil,
Pecorino Toscano

7 HILLS FLANK STEAK | 65

Crispy Fingerlings, Roasted Vegetables, Salsa Verde

RIGATONI | 55

Maitake Mushrooms, San Marzano Tomatoes, Pork Ragu

MARYLAND CRABCAKE | 64

Spinach, Wild Mushroom, Sweet Onion

CHICKEN AL MATTONE | 60

Fregola, Guanciale, Peppers, Chicken Jus

GRILLED SALMON | 62

Sautéed Spinach, Pomme Puree, Truffle Hollandaise

DESSERTS

TIRAMISU

Lady Fingers, Espresso, Whipped Mascarpone

OLIVE OIL CAKE

Lemon Curd, Macerated Berries, Candied Walnuts

CHOCOLATE BUDINO

Rosemary, Sea Salt, Olive Oil

FRESH FRUIT TART

Creme Chantilly, Lemon Curd

SOPHIA'S CANNOLI

Sweet Ricotta, Chocolate Shavings



ALL PLATED LUNCH ARE SERVED WITH:

rustic house-made bread
whipped butter

freshly brewed La Colombe
regular and decaffeinated coffees

assorted hot Tazo
teas

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Dinner

BUFFET

Prices are per person, based on a 60-minute service.
Dinner buffets require a minimum guest count of 35.

THE ITALIAN MARKET

95

CHARRED BROCCOLINI
Olives, Calabrese Chiles

CRUSHED POTATOES
Sea Salt, Parsley, Olive Oil

GRILLED CALAMARI
Garlic, Lemon Juice, Sicilian Agrodolce

CHICKEN AL MATTONE
Guanciale, Peppers, Chicken Jus

RIGATONI
Maitake Mushrooms, Cherry Tomatoes, Basil

TIRAMISU

AMERICANO

100

CAESAR SALAD
Romaine, Anchovy Dressing, Pickled Onion, Parmigiano

BURRATA
Confit Tomatoes, Pesto Genovese, Fried Capers

BRANZINO
Leeks, Prosecco Hollandaise

ALMOND CRUSTED PORK TENDERLOIN
Rosemary Jus

POTATO LYONNAISE
(Fried Potatoes with Caramelized Onions)

GRILLED ASPARAGUS
Romesco (Red Pepper Puree)

CHOCOLATE BUDINO

THE VIA SOPHIA

110

FARM LETTUCE
Cucumber, Radish, Shaved Zucchini, Cherry Tomatoes,
Lemon Vinaigrette

CRUSHED POTATOES
Rosemary, Olive Oil, Sea Salt

GRILLED SALMON
Seafood Farrotto

BEEF TENDERLOIN
Barolo Jus

SEASONAL VEGETABLES
Apple Cider, Almonds

CHOCOLATE BUDINO

THE DISTRICT

105

COBB SALAD
Romaine, Bacon, Avocado, Blue Cheese, Red Onion

ATLANTIC COD
Truffle Emulsion, Seasonal Vegetables

ANSON MILLS POLENTA
Parmesan, Pecorino, Mascarpone

ROASTED MARBLE POTATOES
Garlic, Rosemary

PAN SEARED CHICKEN BREAST
Chicken Jus

NEW YORK CHEESECAKE
Seasonal Compote

DINNER PLATED

Please select one appetizer, one entrée and one dessert. The per person price for split menus will be charged at the highest entrée price.

APPETIZERS

HAMACHI CRUDO
Olives, Capers, Calabrese Chiles, Basil

BURRATA
Pesto, Confit Tomatoes, Baby Zucchini

ARUGULA SALAD
Radishes, Cucumbers, Seasonal Fruit, Pecorino, Almond

CHEF'S SEASONAL SOUP

CAPONATA
Slow Cooked Eggplant, San Marzano Tomatoes,
Pine Nuts, Golden Raisins

CAESAR
Romaine, Anchovy Dressing, Pickled Onions Parmigiano

ENTREES

CHICKEN AL MATTONE | 85
Fregola, Guanciale, Peppers, Chicken Jus

GRILLED SALMON | 90
Romesco, Grilled Vegetables, Crispy Fingerlings,
Lemon Vinaigrette

NEW YORK STRIP | 95
Foraged Mushrooms, Crushed Potatoes, Amarone Jus
(Red Wine Beef Sauce)

RIGATONI PRIMAVERA | 80
Wild Mushrooms, Cherry Tomatoes, Basil,
Pecorino Toscano

DUO OF 7 HILLS BEEF & CRABCAKE | 120
Asparagus, Crispy Polenta, Brown Butter Hollandaise

BRANZINO ALLA PLANCHA | 90
Melted Leeks, Fingerling Potatoes, Prosecco Zabaglione

DESSERTS

TIRAMISU
Espresso, Lady Fingers, Whipped Mascarpone

OLIVE OIL CAKE
Lemon Curd, Macerated Berries, Candied Walnuts

CHOCOLATE BUDINO
Olive Oil, Sea Salt, Rosemary

FRESH FRUIT TART
Creme Chantilly, Lemon Curd

SOPHIA'S CANNOLI
Sweet Ricotta, Chocolate Shavings



ALL BUFFET AND PLATED DINNERS ARE SERVED WITH:

rustic house-made bread
whipped butter

freshly brewed La Colombe regular
and decaffeinated coffees

assorted hot Tazo
teas

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Reception

HORS D'OEUVRES

Priced per piece. Minimum order is 25 pieces per item.

FROM THE GARDEN

TOMATO & GRUYERE CROQUE MONSIEUR | 8
Brioche, Tomato Confit

BEET TARTARE | 8
Crème Fraîche, Pistachio Crumble

WILD MUSHROOM ARANCINI | 8
Pecorino Fondue

RATATOUILLE TART | 8
Tomato, Basil

CARAMELIZED ONION TART | 8
Gruyere, Port Reduction

LOCAL GOAT CHEESE TART | 8
Goat Cheese, Thyme

WILD MUSHROOM CROSTINI | 8
Parmigiano Fonduta

HEIRLOOM TOMATO CROSTINI | 8
Aged Balsamic, Burrata, Basil

WHIPPED BURRATA CROSTINI | 8
Zucchini, Arugula Pesto

TRUFFLED BURRATA CROSTINI | 8
Wild Mushroom, Truffle Vinaigrette

CRISPY POLENTA BITES | 8
Sicilian Agrodolce, Coriander Yogurt

ZUCCHINI BEIGNET | 8
Pesto Aioli

FALAFEL | 8
Vadouvan Aioli

POTATO CROQUETTE | 8
Piquillo Pepper, Garlic Aioli

HUMMUS SHOOTER | 8
Pickled Vegetables

CAPONATA BRUSCHETTA | 8
Slow Cooked Eggplant, Tomatoes,
Pine Nuts, Golden Raisins

BUTTERNUT SQUASH FONDANT | 8
Brown Butter Ricotta, Vadouvan Granola

TWICE BAKED BABY POTATOES | 8
Chive, Crème Fraîche
+ Smoked Trout Roe | 5
+ Royal Osetra Caviar | 8

SOUP SHOOTERS | 8
• Gazpacho – Mint Oil
• Heirloom Tomato Soup
• Butternut Squash Bisque – Pumpkin Spice Chantilly
• Celery Root Soup – Black Truffle Foam
+ Glazed Lobster | 4
• Mushroom Veloute – Herb Crème Fraîche
• Potato Leek Soup – Chive Oil, Black Pepper Crisp

FROM THE SEA

SALMON RILLETTE TARTLET | 9
Smoked Salmon, Chive, Preserved Lemon

CRAB SALAD TARTLET | 9
Cucumber, Ginger, Mint

TRUFFLE CRAB TARTLET | 9
Tomato Confit, Black Truffle Vinaigrette

TUNA "TART"ARE | 9
Soy, Scallion, Ginger

TUNA TATAKI | 9
Harissa, Piquillo Pepper, Yogurt

SHRIMP SKEWERS | 9
Chili Garlic Butter
+ Chorizo | 4

SMOKED SALMON CROQUE MONSIEUR | 9
+ Smoked Trout Roe | 4
+ Royal Osetra Caviar | 9

HAMACHI CRUDO | 9
Olives, Preserved Chilis, Basil

SMOKED SALMON BITES | 9
Basil Pesto, Pickled Onion

LOBSTER BEIGNETS | 10
Espelette, Meyer Lemon Aioli

OYSTERS ON THE HALF SHELL | 10
• Mignonette
• Cucumber Mignonette
• Seasonal Mignonette
+ Smoked Trout Roe | 4
+ Royal Osetra Caviar | 9

BACCALA CROQUETTES | 9
Garlic Aioli

SCALLOP CEVICHE | 9
Leche de Tigre

LOBSTER ROLL | 10
Celery, Chive, Basil

FROM THE LAND

SPICY BEEF TARTARE | 9
Fresno Chili, Pecorino, Roasted Garlic

CLASSIC BEEF TARTARE | 9
Cornichon, Dijon, Shallot

LAMB NAVARIN | 9
Harissa, Yogurt

SMOKED CHICKEN CROQUETTES | 9
Smoked Buffalo Sauce

ARANCINI BOLOGNESE | 9
Black Pepper Fonduta

DUCK CONFIT TARTLETTE | 9
Smoked Crème Fraîche, Seasonal Fruit, Frisée

BEEF TENDERLOIN "LOLLIPOPS" | 9
Chimichurri

NY STRIP TATAKI | 9
Black Truffle Fonduta

SHORT RIB TORTELLINI | 9
Pomodoro, Parmigiano

FOIE GRAS PARFAIT | 10
Brioche, Pickled Shallot, Dalmatia Fig Jam

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Display Stations

AVAILABLE FOR RECEPTION OR BREAK

Prices are per person, based on a 60-minute service.

SLIDER BAR – CHOOSE 3 OF THE FOLLOWING | 55 RECEPTION ONLY

- Classic Burger – American Cheese, 1000 Island
- Grilled Chicken – Calabrese Aioli, Guacamole
- Grilled Salmon – Garlic Aioli, spicy slaw
- Pulled Pork – Classic Cole Slaw
- Seasonal Vegetable – Pesto

MOVIE POPCORN | 20 | BREAK ONLY Black Truffle, Kettle Corn, Cheddar, Caramel

MEZZE SELECTION | 28 Farro Tabouleh, Chickpea Hummus, Marinated Olives, Eggplant Caponata, Grilled Focaccia

CRUDITES | 21 Raw, Roasted and Pickled Vegetables, Pesto Genovese, Homestyle Buttermilk Dressing, Roasted Garlic & Chickpea Hummus

CHEF'S CHEESE & CHARCUTERIE BOARD | 45 Chef's selection of options from both the cheese and the charcuterie boards

CHEF'S ARTISANAL CHEESE SELECTION | 35 Dalmatia Fig Jam, Pennsylvania Dutch Wildflower Honey, Cranberry Walnut Bread, Seasonal Fruit

CHEF'S CHARCUTERIE BOARD | 35 Pommery Mustard, Dijon, Cornichons, Caperberries, Country Bread

PROSCIUTTO BOARD | 35 Arugula Salad, Parmigiano Reggiano, 25-Year-Aged Balsamico, Seasonal Fruit, Grilled Focaccia

CHIPS & DIP | 20 Blue Corn and Flour Tortillas, Guacamole, Pico de Gallo, Tomatillo Salsa, Spicy Cheese Sauce, Pickled Chiles, Sour Cream

RAW BAR | 80 Oysters on the Half Shell, Mignonette, U12 Carolina Gold, Shrimp Cocktail + Maine Lobster Cocktail | MP + Langoustines | MP + Chef's choice of seasonal crudo & tartares | MP + Poached PEI Mussels | MP + Royal Osetra Caviar | MP

DOLCI GELATI & SORBET – CHOOSE UP TO 5 * MIN ORDER OF 3 REQUIRED | 300 PER FLAVOR / RECEPTION ONLY

- Vanilla Gelato
- Espresso Gelato
- Cappuccino Gelato
- Honey Mascarpone Fig Gelato
- Sicilian Pistachio
- Cookie Dough
- Lemon Sorbet
- Blood Orange Sorbet
- Green Apple Sorbet
- Pineapple Sorbet
- Champagne Sorbet
- Mimosa Sorbet

*subject to seasonal availability

ZEPPOLE (FRIED DONUT) BAR | 40 Chocolate, Creme Anglaise, Butterscotch, Cinnamon Sugar

HOT CHOCOLATE & CIDER BAR | 20 Large Marshmallows, Peppermint & Hazelnut Syrups, Whipped Cream, Mulling Spices

CARVING STATIONS ALL STATIONS COME WITH CHOICE OF 1 VEGETABLES & 1 STARCH

salad available upon request

VEGETABLE OPTIONS

Roasted & Glazed Winter Squash with Pepitas, Brown Butter, and Ricotta
Grilled Broccolini, Zucchini & Peppers with Lemon Vinaigrette and Almonds
Roasted Root Vegetables with Lemon Butter and Herbs Roasted Artichoke &
Asparagus with Anchovy Vinaigrette

STARCH OPTIONS

Crispy Fingerlings with Parmigiano and Salsa Verde Potato
Lyonnaise with Carmalized Onions and Rosemary Creamy
Polenta with Parmesan, Pecorino, and Mascarpone
Basmati Rice Pilaf
Toasted Farro with Tomato Vinaigrette, Cherry Tomato and Herbs
Israeli Couscous with Lemon Vinaigrette and Herbs

AHI TUNA | 75

Saffron Emulsion

CERTIFIED ANGUS BEEF PRIME RIB | 90

Rosemary au Jus

ROASTED HERITAGE TURKEY | 60

Vin Santo Jus

ALMOND & HERB CRUSTED PORK LOIN | 60

Fennel Scented Pork Jus

7 HILLS BEEF TENDERLOIN | 75

Amarone Jus



*Chef Attendant required (1:50 guests) \$200 Fee All pricing is per person, unless noted otherwise. Guest count will be charged based on either the guaranteed count or actual attendance, whichever is higher.

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Reception

ACTION STATIONS

Priced per person. 60 minutes of service.



TACO BAR | 58

CHOOSE 3 PROTEINS

Carne Asada, Pollo Rico, Carnitas,
Shrimp, Mushroom

- Flour & corn tortillas
- Cilantro
- Radish
- Cucumber
- Salsa Verde
- Salsa Roja
- Lime Wedges

MACARONI & CHEESE BAR | 48

- Classic Elbow Noodles, Shells, Rigatoni
- Classic Yellow Cheddar, Cacio e Pepe, Wisconsin Beer Cheese
- Scallion
- More Cheese
- Sour Cream
- Garlicky Bread Crumbs

FULLY LOADED POTATO BAR | 40

- Bacon
- Scallion
- Sour Cream
- Shredded Cheese

PASTA STATION | 60

- Cavatelli with Pesto
- Rigatoni Bolognese
- Ravioli Pomodoro
- Accompanied by Fresh Parsley, Fresh Basil and Parmigiano Reggiano
- Chef attendant required

CHOPPED SALAD STATION | 48

- Mesclun, Romaine, Iceburg
- Feta
- Goat Cheese
- Shredded Cheddar
- Blue Cheese
- Cherry tomatoes
- Cucumbers
- Radish
- Carrot
- Marinated Chickpeas
- Beets
- Sunflower Seeds
- Toasted Almonds
- Toasted Walnuts
- Croutons
- Seasonal Fruit
- Caesar Dressing
- Ranch
- Balsamic Vinaigrette

PROTEINS UPCHARGE PER PERSON OR CHOOSE 2 FOR 25

- Grilled Chicken | 15
- Shrimp | 15
- Grilled Salmon | 15
- Steak | 15
- Octopus | 15
- Mussels | 15



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Beverages

Consumption- based bar available for 100 guests or less. This service can be provided from one to five hours. 200\$ per bartender for the first hour | 75\$ each additional hour

SIGNATURE

Tito's Vodka | 15 Per Drink

Dewar's White Whiskey | 15 Per Drink

Bacardi Silver Rum | 15 Per Drink

Cimarron (local to DC!) Tequila | 15 Per Drink

Bombay Sapphire Gin | 15 Per Drink

Four Roses Small Batch Bourbon | 15 Per Drink

Domestic Beers | 10 Per Drink

Imported Beers | 10 Per Drink

Hamilton Select Wines | 12 Per Glass

Hamilton Select Sparkling Wines | 14 Per Glass

Still & Sparkling Bottled Waters | 6 Per Bottle

Juices & Assorted Soft Drinks | 6 Per Drink

ELEVATED

Grey Goose Vodka | 18 Per Drink

Macallan 12 Year Scotch Whisky | 18 Per Drink

Diplomatico Rum | 18 Per Drink

Patrón Silver Tequila | 18 Per Drink

Tanqueray Gin | 18 Per Drink

Woodford Reserve Bourbon | 18 Per Drink

Domestic Beers | 10 Per Drink

Imported Beers | 10 Per Drink

Hamilton Select Wines | 12 Per Glass

Hamilton Select Sparkling Wines | 14 Per Glass

Still & Sparkling Bottled Waters | 6 Per Bottle

Juices & Assorted Soft Drinks | 6 Per Drink

SIGNATURE & ELEVATED BARS INCLUDE THE FOLLOWING:

Coca Cola

Diet Coke

Ginger Ale

Tonic Water

Club Soda

Orange Juice

Pineapple Juice

Grapefruit Juice

Cranberry Juice

Bloody Mary Mix

Sour Mix

Lemons

Limes

Cherries

Olives

Selection of Domestic & Imported Beers



OPEN BAR SERVICE IN GLASSWARE PRICING PER GUEST

Customized signature cocktail and/or mocktail are an option as an add-on to any open bar. Pricing will depend on selection.

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
0 PROOF BAR (NON-ALCOHOLIC)	16	18	20	22	24
SIGNATURE BAR	30	42	54	66	78
ELEVATED BAR	33	48	60	72	84
BEER & WINE BAR	25	36	47	58	69

Cash bar is prohibited

All alcohol sales must be sold and serviced through Hamilton Hotel

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HAMILTON HOTEL

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