



THE JEFFERSON  
WASHINGTON DC

*Private Dining Menu*



# *Breakfast Menu*



# Breakfast

## PRIVATE DINING BREAKFAST | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas | Freshly Squeezed Juices

### CONTINENTAL

\$40 per person

Assorted Pastries and Muffins  
Butter, Honey, Preserves  
Seasonal Fruits and Berries  
Selection of Individual Yogurts

### MONTICELLO BREAKFAST

\$49 per person

Scrambled Eggs, Fresh Chives  
Applewood-Smoked Bacon  
Pork Sausage or Chicken Sausage  
Breakfast Potatoes  
Smoked Salmon, Red Onions, Capers  
Assorted Bagels  
Assorted Pastries and Muffins  
Herb and Plain Cream Cheeses  
Butter, Honey, Preserves  
Seasonal Fruits and Berries  
Selection of Individual Yogurts  
House-Made Granola

### Cereals (CHOICE OF ONE)

Assorted Dry Cereals  
Steel-Cut Oatmeal

### DELUXE CONTINENTAL

\$45 per person

Assorted Pastries and Muffins  
Freshly Baked Assorted Bagels  
Smoked Salmon, Red Onions, Capers  
Herb and Plain Cream Cheeses  
Butter, Honey, Preserves  
Seasonal Fruits and Berries  
Selection of Individual Yogurts  
House-Made Granola and Assorted Dry Cereals

### HEALTHY CHOICE BREAKFAST

\$45 per person

Scrambled Egg Whites  
Asparagus Tips, Grilled Tomatoes  
Roasted Tofu, Red Peppers  
Mushrooms, Chives  
Seasonal Fruits and Berries  
House-Made Parfait with Greek Yogurt  
Fruit Compote, House-Made Granola  
Assorted Dry Cereals,  
Low Fat Milk, Almond Milk

### Smoothies (CHOICE OF TWO)

Raspberry, Blueberry, Blackberry  
Strawberry, Banana, Mango or Açai

\*All fruit is subject to seasonal availability

### BREAKFAST ENHANCEMENTS

Seasonal Quiche (SERVES 10) \$70

ITEMS PER DOZEN:

Breakfast Pastries \$55

Rustic Country Breads \$55

Assorted Bagels with  
Herb and Plain Cream Cheeses \$46

House-Made Muffins \$46

ITEMS PER PERSON:

Applewood-Smoked Bacon \$7

Pork Sausage \$7

Chicken Sausage \$7

Italian Bistro Ham &  
Gruyere Stuffed Croissant \$9

Smoked Salmon with Bagels  
and Accompaniments \$18

Seasonal Fruits and Berries \$11

Steel-Cut Oatmeal \$9

House-Made Granola \$6

Assorted Dry Cereals \$6

Selection of Individual Yogurts \$7

Fresh Fruit Smoothie \$13

(CHOICE OF TWO)

Raspberry, Blueberry, Blackberry  
Strawberry, Banana, Mango, Açai

# Breakfast

PRIVATE DINING BREAKFAST | PLATED MENUS

Maximum of 25 guests | All breakfast options include: Baskets of Breakfast Pastries with Butter and Jam  
Regular and Decaffeinated Coffee | Selection of Assorted Teas | Freshly Squeezed Juices

## BREAKFAST ENTRÉES (PRE-SELECTED CHOICE OF ONE)

### Scrambled Eggs \$44

Grilled Tomatoes, Breakfast Potatoes

Pre-Selected Choice of:

Applewood-Smoked Bacon

Pork Sausage or Chicken Sausage

### Scrambled Egg Whites \$44

Grilled Tomatoes, Breakfast Potatoes

Pre-Selected Choice of:

Applewood-Smoked Bacon

Pork Sausage or Chicken Sausage

### Eggs Benedict \$44

Soft Poached Eggs, Italian Bistro Ham

Asparagus Tips, English Muffin

Hollandaise Sauce

### Croque Madame \$44

Virginia Ham, Gruyère, Fried Egg, Mornay Sauce

Sourdough Bread, Fresh Berries

### Lemon Ricotta Pancakes \$41

Malted Pancakes, Lemon Syrup, Ricotta

Pre-Selected Choice of:

Applewood-Smoked Bacon

Pork Sausage or Chicken Sausage

### Jefferson Müsli \$41

Greek Yogurt, Seasonal Berries

House-Made Granola





# *Lunch Menu*



# Lunch

PRIVATE DINING LUNCH | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service

All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas

## DELI LUNCH BUFFET

\$60 per person

### Soup (CHOICE OF ONE)

Signature Roasted Tomato Soup

Spicy Maryland Crab Bisque

Seasonally Inspired Soup

### Salad (CHOICE OF ONE)

#### Caesar Salad

Romaine Lettuce, Shaved Parmesan  
Hard Boiled Egg, Croutons

#### Build-Your-Own Cobb Salad

Aged Blue Cheese, Hard Boiled Egg, Bacon, Croutons  
Avocado, Tomato, Lemon Vinaigrette

#### Tri-Color Potato Salad

Tomatoes, Green Beans, Olives, Red Onion  
Capers, Basil, Extra Virgin Olive Oil

#### Caprese Salad (Available May-October)

Vine Ripened Tomatoes, Buffalo Mozzarella, Basil

## Build Your Own Sandwich

An Assortment of:

Country Breads

Prime Cold Cuts and Charcuterie

Sliced Provolone, American and Gruyère Cheese

Baby Lettuce, Tomato and Red Onion

Mayonnaise and Assorted Mustards

Includes: Selection of Small Batch Potato Chips

## Dessert

Assorted House-Made Cookies

## SANDWICH AND SALAD BUFFET

\$68 per person

### Artisan Sandwiches (CHOICE OF TWO)

#### Turkey Club

Turkey Bacon, Lettuce, Tomato, Dijonnaise  
Whole Wheat Bread

#### Brasato on Demi-Baguette

Salsa Rossa, Arugula

#### Bistro Ham on House-Made Cheddar Biscuit

Arugula, Dijonnaise

#### Caprese on Focaccia

Tomato Filet, Basil Pesto, Mozzarella

#### Roasted Vegetable Wrap

Rosemary-Infused Oil, Hummus

### Salads (CHOICE OF TWO)

#### Build-Your-Own Cobb Salad

Aged Blue Cheese, Hard Boiled Egg, Bacon  
Croutons, Avocado, Tomato, Lemon Vinaigrette

#### Greek Salad

Cucumber, Tomatoes, Niçoise Olive  
Red Onion, Feta Cheese

#### Tri-Color Potato Salad

Tomatoes, Green Beans, Olives, Red Onion  
Capers, Basil, Extra Virgin Olive Oil

#### Mediterranean Antipasti Salad

Rosemary Crostini, Marinated Artichokes  
Olives, Tomato Vinaigrette

#### Heirloom Tomato Salad (Available May-October)

Heirloom Tomatoes, Cherry Tomatoes  
Grape Seed Oil, Roasted Rice Wine Vinegar

## Dessert

### Morello Cherry Cobbler

Oatmeal, Cranberries, Sicilian Pistachio Cream



# Lunch

PRIVATE DINING LUNCH | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service

All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas

## EXECUTIVE LUNCH BUFFET

\$75 per person

### Soup (CHOICE OF ONE)

Spicy Maryland Crab Bisque

Creamed Mushroom Soup

Green Asparagus Soup

Seasonally Inspired Soup

### Salad (CHOICE OF ONE)

#### Build-Your-Own Cobb Salad

Aged Blue Cheese, Hard Boiled Egg, Bacon  
Croutons, Avocado, Tomato, Lemon Vinaigrette

#### Greek Salad

Cucumber, Tomatoes, Niçoise Olive  
Red Onion, Feta Cheese

#### Mixed Green Salad

Shaved Seasonal Vegetables  
Soft Herbs, Verjus Dressing

#### Heirloom Tomato Salad (Available May-October)

Heirloom Tomatoes, Cherry Tomatoes  
Grape Seed Oil, Roasted Rice Wine Vinegar

### Entrées (CHOICE OF TWO)

#### Seared Salmon Filet

Black Quinoa, Bok Choy, Herb Fumet Crème

#### Roasted Striped Bass

Saffron Braised Fennel Compote  
Saffron Béchamel

#### Sweet Paprika Roasted Chicken

Straw Potatoes, Watercress, Natural Jus

#### Honey-Glazed Loin of Heritage Pork

Fried Plantains, Creamed Polenta  
Cider-Mustard Jus

#### Prime NY Strip Au Poivre (\$5 SUPPLEMENT)

Wilted Spinach, Creamed Peppercorn Sauce

#### House-Made Spinach and Mushroom Ravioli

Warm Herb Pesto, Pine Nuts

#### Globe Artichoke

Tuscan Saffron Root Vegetables  
Bibb Lettuce Jus

#### Vegetable Ratatouille Gratin

Caramelized Feta, Baguette Crostini

### Dessert

Chef's Selection of Miniature Pastries

## LUNCH ENHANCEMENTS

Whole Fruit Bowl (SERVES 6) \$26

### Buffet Platters

PRICED PER PERSON:

Mediterranean Antipasti \$15

Sun-Dried Tomato, Artichokes  
Citrus-Marinated Fennel  
Roasted Seasonal Vegetables

Artisanal Cheese \$28

Chef's Selection of Fine Cheeses  
Assorted Accompaniments  
Rustic Breads

Charcuterie \$28

Chef's Selection of Charcuterie  
Assorted Pickles, Mustards  
Rustic Breads

Seasonal Fruits and Berries \$11

PRICED PER DOZEN:

Bags of Small Batch Potato Chips \$54

House-Made Cookies \$52

Chocolate Brownies \$52

### Salad Enhancements

PRICED PER PERSON

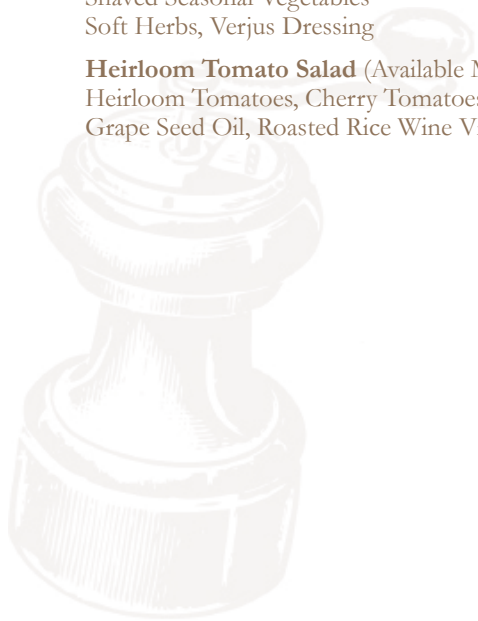
Grilled Chicken \$9

Poached Shrimp \$11

Grilled Salmon \$11

Poached Lobster \$13

NY Strip \$13



# Lunch

PRIVATE DINING LUNCH | BUFFET MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service

All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas

## LOCAL FLAVORS BUFFET

\$80 per person

### Appetizer (CHOICE OF ONE)

**Blue Crab Bisque**  
Sherry, Old Bay

**Baked Maryland Crab Cake**  
Cole Slaw

**Sweet Corn Soup**  
Amish Popcorn

### Salad (CHOICE OF ONE)

**Amish Field Greens**  
Seasonal Vinaigrette

**Monticello Potato Salad**  
Tarragon Vinaigrette

**Virginia Shrimp Salad**  
Aioli, Celery, Onions

### Entrées (CHOICE OF TWO)

**Lemon Old Bay Roasted Chicken**  
Corn Bread Stuffing, Roasted Tomato

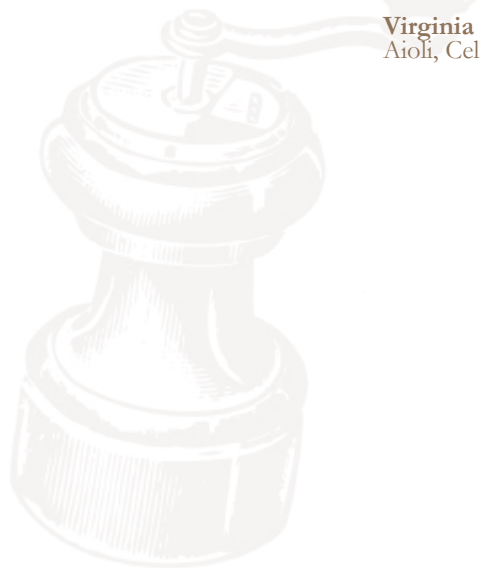
**Chesapeake Bay Rockfish**  
Scallop Potato, Charred Amish Seasonal Greens

**Virginia Farmed Martin Angus Prime Beef Filet**  
Broccoli, Madeira Sauce

### Dessert (CHOICE OF ONE)

**Maryland's Smith Island Chocolate Cake**  
Chocolate Sponge, Dark Chocolate Ganache  
Pineapple Tonka Compote with Bourbon Raisins

**Virginia's Buttermilk Lemon Chess Pie**  
Buttermilk Crust, Lemon Vanilla Custard  
Redcurrant & Cherry Marmalade, Light Whipped Cream Cheese





# Lunch

PRIVATE DINING LUNCH | PLATED MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10

All plated options include: Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information.

## First Course (PRE-SELECTED CHOICE OF ONE)

### Appetizer

#### Signature Roasted Tomato Soup \$15

Warm Goat Cheese Crostini

#### Seasonally Inspired Soup \$15

Chef's Seasonal Garnish

#### Jumbo Lump Crab Salad \$19

Avocado Vinaigrette, Crostini

#### Salmon Tartare \$17

Chives, Gold Tobiko, Avocado Mousse

Crème Fraîche

#### Maryland Jumbo Lump Crab Cake \$19

Melted Tomatoes, American Cress Pesto

### Salad

#### Caesar Salad \$15

Romaine Lettuce, Shaved Parmesan

Hard Boiled Egg, Croutons

#### Caprese Salad (Available May-October) \$16

Vine Ripened Tomatoes, Buffalo Mozzarella, Basil

#### Endive Salad \$16

Green Beans, Grapes, Apples, Brie de Meaux

Walnuts, Balsamic-Shallot Dressing

#### Baby Salad Hearts \$15

Shaved Seasonal Vegetables

Soft Herbs, Verjus Dressing

### Salad Enhancements

PRICED PER PERSON

Add Grilled Chicken \$9

Add Poached Shrimp \$11

Add Grilled Salmon \$11

Add Poached Lobster \$13

Add NY Strip \$13



# Lunch

PRIVATE DINING LUNCH | PLATED MENUS

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10

All plated options include: Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

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## Entrées (PRE-SELECTED CHOICE OF ONE)

### Seafood

#### Jumbo Lump Maryland Crab Cakes \$47

Corn Relish, Applewood-Smoked Bacon

#### Seared Salmon Filet \$46

Black Quinoa, Bok Choy, Herb Fumet Crème

#### Roasted Striped Bass \$46

Saffron-Braised Fennel Compote

Saffron Béchamel

### Poultry

#### Roasted Amish Hen Breast \$44

Vichy Carrots, Spätzle

Mushroom Gravy

#### Poussin Hen Supreme Florentine \$45

Baby Spinach, Fettucine

White Wine Sauce

### Meat

#### Honey-Glazed Loin of Heritage Pork \$45

Fried Plantains, Creamed Polenta

Cider-Mustard Jus

#### Prime NY Strip au Poivre \$57

French Fries, Haricots Verts with Beef Bacon

Creamed Peppercorn Sauce

#### Filet of Prime Beef \$57

Herb and Garlic Roasted Fingerling Potatoes

Wilted Spinach, Béarnaise Sauce

### Vegetarian

#### House-Made Spinach and Mushroom Ravioli \$40

Warm Herb Pesto, Pine Nuts

#### Globe Artichoke \$40

Tuscan Saffron Root Vegetables

Bibb Lettuce Jus

#### Vegetable Ratatouille Gratin \$40

Caramelized Feta, Baguette Crostini

#### Poached Heirloom Tomato Pomodoro \$40

Quinoa-Sunflower Seed Stuffing, Tofu

Fennel-Pear Compote

## Dessert (PRE-SELECTED CHOICE OF ONE)

#### Caramel Coffee Liégeois \$17

Chantilly Cream, Caramelia Pearls

Sumatra Coffee Ice Cream

#### Original Cheesecake \$17

Fresh Berries, Micro Green, Raspberry Sorbet

#### Tout Chocolat \$17

Warm Lava Cake, Pot de Crème, Cocoa Nib Ice Cream

#### Exotic Pavlova \$17

Mango Saffron Chutney, Passion Fruit Curd

Coconut Meringue

#### Strawberry Melba \$17

Strawberry Compote, Chantilly Cream

Toasted Almonds, Tahitian Vanilla Ice Cream

#### Morello Cherry Cobbler \$17

Oatmeal, Cranberries, Sicilian Pistachio Ice Cream

#### Assortment of Miniature Cupcakes \$17

#### Fresh Berries and Cream \$17





# *Refreshment Break Menu*



# Refreshments

## PRIVATE DINING REFRESHMENT BREAKS

Minimum of 10 guests

Parties fewer than 10 guests will be charged for 10

Based upon 30 minutes of continuous service

### Morning Break \$25

Build-Your-Own Trail Mix

Granola Bars

Seasonal Fruits and Berries

Naked Juice Smoothies

Vitamin Water

### Seasonal Fruit Variation \$27

A Presentation of Chef's Selection of Fresh Seasonal Fruit Consisting of:

Whole Fruit, Dried Fruit, Fruit Juice and

Seasonal Composed Dish

### Coffee & Cakes \$26

Assorted Pound Cakes

House-Made Madeleines

Whipped Crème Fraîche, Seasonal Berry Compote

Regular and Decaffeinated Coffee

Selection of Assorted Teas

### Health Break \$27

Freshly Cut Crudités

Green Goddess Dressing, Hummus, Baba Ganoush

Seasonal Fruits and Berries

Granola Bars

Freshly Squeezed Orange and Grapefruit Juices

### Afternoon Snack Break \$26

Individual Bags of Small Batch Potato Chips

Individual Bags of Popcorn

Assorted Nuts and Sicilian Green Olives

Granola Bars

Coca-Cola Brand Soft Drinks

### Coffee & Cookies \$24

Assorted House-Made Cookies

Regular and Decaffeinated Coffee

Selection of Assorted Teas

### Everything Chocolate Break \$28

Plantain Chips with Nutella

Assorted Chocolate-Dipped Fruit

Bitter Chocolate Hummus with Crisp Flatbread

House-Made Chocolate-Nut Clusters

Hot Chocolate with Freshly Whipped Cream

### French Country Break \$28

Artisanal Cheeses and Charcuterie

Cornichon Pickles

Mustard

Rustic Breads

## A LA CARTE BREAK ENHANCEMENTS

### Food

Granola Bars (EACH) \$8

Sicilian Green Olives (PRICE PER BOWL) \$14

Mixed Nuts (PRICE PER BOWL) \$16

Freshly Popped Popcorn Station (PER PERSON) \$18

Bags of Small Batch Potato Chips (PRICE PER DOZEN) \$54

Whole Fruit Bowl (SERVES 6) \$26

Freshly Cut Crudités and Dips (PRICE PER PERSON) \$18

Chocolate Brownies (PRICE PER DOZEN) \$52

Pecan Brownies (PRICE PER DOZEN) \$58

Madeleines (PRICE PER DOZEN) \$52

Mini Cupcakes (PRICE PER DOZEN) \$55

House-Made Cookies (PRICE PER DOZEN) \$52

### Beverages

Coffee, Decaffeinated Coffee or Tea (PRICE PER GALLON) \$75

Nespresso Coffee (PRICE PER CAPSULE) \$6

Assorted Naked Juice Smoothies (PRICE PER BOTTLE) \$7

Assorted Honest Tea (PRICE PER BOTTLE) \$7

Lemonade (PRICE PER BOTTLE) \$7

Coca-Cola Brand Soft Drinks \$7

San Pellegrino Sparkling Bottled Water (PRICE PER 250 ML) \$5

Acqua Panna Spring Water (PRICE PER 250 ML) \$5





# *Reception Menu*



# Reception

## RECEPTION MENU

Minimum order of 12 pieces per item | Prices are quoted per piece

### Cold Canapés

- Bruschetta with Tomato Concasse and Olive \$6
- Green Olive Sphere, Riviera Liguria Extra Virgin Olive Oil \$7
- Cauliflower Mousse, Summer Truffle Salsa \$7

- Smoked Salmon Medallion \$7
- Crab Salad with Avocado \$8
- Chilled Lobster Spring Rolls \$9
- Tuna Tartare \$8
- Salmon Tartare, Wonton Cannelloni
- Avocado Mousse, Pink Grapefruit \$8
- Shrimp Cocktail \$9

- Duck Prosciutto, Cantaloupe Ball
- Mission Fig \$7

- Miniature Profiteroles with
- Curry-Scented Chicken \$7

### RECEPTION DISPLAYS

MAXIMUM OF TWO DISPLAYS PER EVENT  
PRICED PER PERSON

- Fresh Cut Crudités** \$18  
Assorted, House-Made Dips
- Artisanal Cheese** \$28  
Chef's Selection of Fine Cheeses  
Assorted Accompaniments  
Rustic Breads
- Charcuterie** \$28  
Chef's Selection of Charcuterie  
Assorted Pickles, Mustards  
Rustic Breads

### Hot Canapés

- Baby Artichoke, Tuscan Saffron Root Vegetable, Truffle Slice \$9
- Goat Cheese Gougères \$6
- Vegetable & Poblano Chili, Tortilla Chip \$6
- Tempura Green Asparagus with Blood Orange "Maltaise" \$6
- Fried Button Mushrooms, Porcini Duxelles, Tartar Sauce \$6
- Gougères with Truffle Béchamel \$7
- Truffled Arancini with Crimini Mushrooms \$8
- Tomato Soup "Shots" with Miniature Grilled Cheese \$7

- Miniature Crab Cakes \$8
- Shrimp Tempura with Marie Rose Sauce \$9
- Maryland Crab Rolls with Old Bay Aioli \$9
- Buckwheat Blini with Ossetra Caviar \$18
- Mini Crab Cake "Burgers" \$11

- Pork Dim Sum, Green Onion, Ginger Sauce \$8
- Miniature Croque Monsieur \$8
- Mini Vol-au-Vent with Red Wine-Braised Short Ribs \$8
- Miniature Wagyu Beef and Shishito Pepper Brochettes \$10
- Miniature Duck Wontons with Sweet and Sour Sauce \$8
- Lamb Filet Brochette, Vadouvan Curry, Red Bell Pepper \$10
- Mini Bison Burgers, Blueberry BBQ Sauce \$11



# Reception

## RECEPTION MENU

Minimum order of 12 pieces per item | Prices are quoted per piece

### Sweet Canapés

Caramelized White Chocolate Panna Cotta, Mango Saffron Compote, Toasted Coconut, Passion Fruit Powder \$7

Piña Colada Puff, Speculoos Mascarpone Cream, Piña Colada Gel, Vanilla Pineapple \$5

Sugar Dusted Doughnut, Chocolate Cinnamon Sauce \$5

Lemon Yuzu Meringue Tartlet \$5

Guanaja Chocolate Orange Tartlet \$6

Butterscotch Pudding, Peanut Butter, Rice Crisps, Pear Espuma \$6

Chocolate Lava Cake, Raspberry Cream, Mint Marshmallow \$6

Red Fruit Pavlova, Chantilly Cream, Red Fruit Marmalade, Raspberry Meringue \$5

Mont-Blanc, Crisp Meringue, Mascarpone Vanilla Chantilly, Chestnut Cream \$7

Strawberry Basil Tartlet, Basil Cream, Fresh Strawberry, Balsamic Reduction, Red Poppy Marshmallow \$6

Salted Caramel Apple Conversation, Caramel Almond Cream, Apple Vanilla Marmalade \$6

Sicilian Pistachio Financier, Pistachio Cream, Pistachio Powder \$6

Chilled Strawberry Gazpacho “Shot,” Hibiscus Raspberry Foam, Micro Green \$5





# *Dinner Menu*





# Dinner

PRIVATE DINING DINNER | PLATED MENUS

Five Courses Including Amuse Bouche and Intermezzo

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

## The Jeffersonian Menu

*Allow our Michelin starred culinary team, led by our Executive Chef Ralf Schlegel, to create a seasonally inspired menu for your special occasion. Our Jeffersonian menu which features locally sourced ingredients includes five courses plus an amuse bouche and intermezzo.*

*If you are interested in learning more about this offering, please contact your Catering Manager for a proposal.*

*\$170 per person*



# Dinner

PRIVATE DINING DINNER | PLATED MENUS

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information.

## DINNER ENHANCEMENTS

Make your meal memorable with one of our select dinner enhancements created by our Michelin starred team.

PRICED PER PERSON

**Amuse Bouche** \$11

*Our Amuse Bouche features three small creative bites designed to awaken your palate*

**Intermezzo** \$7

*A light palate cleanser of house-made sorbet with a touch of liquor*

**Cheese Course** \$18

*Explore a variation of four international and domestic artisanal cheeses with accompaniments*

**Mignardise** \$6

*Family-style miniature sweets to close your meal*

## Appetizers (PRE-SELECTED CHOICE OF ONE)

**Signature Roasted Tomato Soup \$18**

Black Olive Crouton, Olive Oil, Micro Green

**Baby Arugula Salad \$19**

Grana Padano, Red Onion-Raspberry Vinegar Jam

**Risotto alla Milanese \$25**

Saffron Risotto, Parmesan, Micro Greens

**Mushroom Tart \$23**

Potato Crust, Caraway, Thyme, Prosciutto

**Maryland Crab Bisque \$21**

Crispy Crab Rolls, Micro Shiso

**Salmon Tartare \$24**

Avocado, Crème Fraîche, Crostini

**Maryland Jumbo Lump Crab Cakes \$28**

Melted Amish Tomato, Sauce Tartare, Micro Arugula

**Poached New England Lobster Salad \$34**

Poached New England Lobster, Sea Buckthorn  
Sour Cream, Basil, Tomato Concasse

**Beef Brasato Ravioli Provençal \$26**

Porcini Mushrooms, Mirepoix, Parmesan



# Dinner

PRIVATE DINING DINNER | PLATED MENU

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information.

## Entrées (PRE-SELECTED CHOICE OF ONE)

### Seared Amish Hen Breast \$51

Sautéed Herb Spätzle, Vichy Carrots  
Snow Peas, Chicken Jus

### Roasted Half Duck \$53

Purple Sweet Potato Confit, Orange Endive  
Red Wine Duck Gastrique

### Seared Chesapeake Sea Bass \$51

Savory Herb Haricot Verts, Roasted Pearl Onions  
Tomato Pine Nut Butter

### Pan Seared Maryland Flounder Filet \$53

Thyme Roasted Zucchini, Potato Batons  
Niçoise Olive Butter

### Grilled King Salmon Filet \$55

Lemon Caper Sugo, Roasted Parisienne Potatoes  
Rainbow Baby Carrots

### Dover Sole Filet \$68

Squash Gnocchi, Squash Puree  
Nasturtium, Roasted Garlic Sauce

### Bison Strip Steak \$56

Buffalo Cheese Polenta Cake, Green Asparagus  
Roasted Trumpet Mushroom, Barbecue Jus

### Herb-Crusted Saddle of Lamb \$56

Yellow Ratatouille, Potato Gratin  
Lamb Reduction

### Martin's Prime Beef Filet \$66

Seasonal Mushrooms, Amish Farm Vegetables  
Pommes Duchesse

### Harissa Spiced Roasted Eggplant \$45

Alphonso Mango, Sunflower Seed Cream  
Feta Cheese

### House-Made Artichoke Ravioli \$48

Dried Tomato Jus, Sunchoke Chips

### Cauliflower 'Steak' \$48

Swiss Chard, Tomato Pepper Ragout



# Dinner

PRIVATE DINING DINNER | PLATED MENU

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information.

## Desserts (PRE-SELECTED CHOICE OF ONE)

### Caramelized White Chocolate Panna Cotta \$21

Mango Saffron Chutney, Passion Fruit Sorbet

### Tout Chocolat \$22

Chocolate Lava Cake, Pot de Crème  
Cocoa Nib Ice Cream

### Bourbon Butterscotch Pudding \$22

Cinnamon-Pecan Financier, Bourbon Raisins  
Tahitian Vanilla Ice Cream

### Morello Cherry Cobbler \$23

Oatmeal, Cranberries  
Sicilian Pistachio Ice Cream

### Original Cheesecake \$23

Fresh Berries, Micro Greens, Raspberry Sorbet

### Sicilian Pistachio Crème Brûlée \$23

Fresh Raspberries, Pistachio Cranberry Financier  
Raspberry Sorbet

### Piña Colada \$24

Speculoos Mascarpone Puff  
Golden Pineapple Compote, Piña Colada Gel

### Greek Yogurt Ginger Blanc Mange \$25

Pan de Gênes, Crystalized Ginger  
Sweet Orange Segments, Greek Yogurt Sorbet



# Dinner

PRIX FIXE DINNER | PLATED MENUS

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

Prix Fixe Dinner includes a choice of two appetizers, two entrées, two desserts to be ordered onsite by your guests.

Available for parties up to 25 guests.

## Prix Fixe Dinner

\$123 per person

*Includes Chef's Daily Amuse Bouche Trio*

### **Appetizers** (CHOICE OF TWO)

#### **Signature Roasted Tomato Soup**

Black Olive Crouton, Olive Oil  
Micro Green

#### **Risotto alla Milanese**

Saffron Risotto, Parmesan  
Micro Greens

#### **Salmon Tartare**

Avocado, Crème Fraîche, Crostini

#### **Maryland Jumbo Lump Crab Cakes**

Tomato & Corn Marmalade  
Smoked Bacon, Crisp Watercress

### **Entrées** (CHOICE OF TWO)

#### **Seared Amish Hen Breast**

Sautéed Herb Spätzle, Vichy Carrots  
Snow Peas, Chicken Jus

#### **Grilled King Salmon Filet**

Lemon Caper Sugo, Roasted Parisienne Potatoes  
Rainbow Baby Carrots

#### **Seared Chesapeake Sea Bass**

Tomato Pine Nut Butter  
Roasted Pearl Onions, Savory Herb Haricot Verts

#### **Martin's Prime Beef Filet**

Seasonal Mushrooms, Amish Farm Vegetables  
Pommes Duchesse

#### **Seasonal Vegetarian Entrée**

### **Desserts** (CHOICE OF TWO)

#### **Exotic Chocolate Tart**

Guanaja 70% Chocolate, Passion Fruit Crèmeux  
Toasted Coconut, Pineapple Lime Gel  
Mango Saffron Pistil Sorbet

#### **Morello Cherry Crème Brûlée**

Acai Cranberry Espuma, Morello Cherry Compote  
Lemon Curd, Yuzu Ice Cream

#### **Sweet Orange and Yellow Peach Chaud-Froid**

Tahitian Vanilla Cream, Caramelized Peach  
Orange Zest, Marzipan Ice Cream





# *Beverage Menu*



# Beverages

BANQUET BEVERAGES | BAR SERVICE

\$150 Fee for Beverage Attendant will be applied to all events with a Deluxe or Hosted Bar

\*\*For information on non-alcoholic options, please contact your Catering Manager

## DELUXE BAR

Ketel One Vodka, Tanqueray Gin, Milagro Silver Tequila  
Bacardi 8 Rum, Johnny Walker Black Label Whisky  
Bulleit Bourbon, Bulleit Rye, Brisson Cognac  
Stirrings Triple Sec, Dolin Dry and Sweet Vermouth

Mixed Drink \$14 each

Cocktail \$17 each

Coca~Cola Brand Soft Drink \$7 each

Evian Bottled Water \$9 per 750 mL

San Pellegrino Sparkling Water \$9 per 750 mL

## DELUXE HOSTED BAR

\$30 per person for the first hour

\$20 per person for each additional hour

### Hosted Bar Includes:

Mixed Drinks and Classic Cocktails  
*(INCLUDES DELUXE BAR SPIRITS ONLY)*

Sommelier's Wine Selection: Red Wine  
White Wine  
Sparkling Wine

Bartender's Beer Selection: Amstel Light  
Stella Artois  
Port City Ale

Soft Drink Selection: Coca-Cola Brand Soft Drinks  
Evian Bottled Water  
San Pellegrino Sparkling Water

## WINE SELECTION

THOMAS JEFFERSON WAS ONE OF AMERICA'S FIRST WINE CONNOISSEURS. TRUE TO HIS MEMORY OUR WINE LIST CONTAINS OVER 1,300 LABELS FROM OVER FIFTY DIFFERENT VINTAGES. THE CORE OF OUR LIST IS BASED UPON WHAT THOMAS JEFFERSON DRANK IN HIS TIME AND WHAT HE MIGHT ENJOY IF HE WERE STILL ALIVE TODAY.

OUR WINE DIRECTOR IS HAPPY TO ASSIST IN FINDING A BOTTLE OF WINE FROM A VINTAGE THAT CREATES A LASTING MEMORY FOR YOUR EVENT.

## CORDIALS AND DIGESTIFS

Luxardo Sambuca \$12

Don Ciccio & Figli Limoncello \$14

Rémy Martin VSOP Cognac \$22

Grand Marnier Centenaire \$28

Daron, Calvados, XO \$27

## BEER SELECTION

Amstel Light \$9

Stella Artois \$9

Port City Ale \$9

## BAR SNACKS

Mixed Nuts \$16

Sicilian Green Olives \$14

Buttered Popcorn \$10

Small Batch Potato Chips \$10

Pickled Vegetables \$20



# *Terms and Conditions*





# Terms and Conditions

Thank you for selecting The Jefferson, Washington, DC for your event. This information is intended to assist you in planning a successful event. Please review the following Private Dining Policies.

## **Alcoholic Beverage Service**

No alcohol service shall be provided to guests who are not of legal drinking age. The Hotel reserves the right to request a valid, government-issued photo ID displaying guest's name, date of birth and signature of any persons requesting alcoholic beverages. The Hotel may discontinue alcoholic beverage service to anyone that may appear visibly intoxicated at the discretion of the Hotel. Alcohol may not be removed from the premises or transported in any public areas.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. All food is ordered for freshness, and appropriate notice is required to ensure that we have a large enough quantity to serve your group. This number will be considered a guarantee and is not subject to reduction. The group will be charged for the guaranteed number or the actual meal count, whichever is greater. If no guarantee is received three (3) business days prior to the event, the Hotel will prepare and charge for the number of persons agreed to in the Catering Agreement.

## **Audio/Visual**

The Hotel provides complimentary use of an LCD projector, screen and wireless internet for all catering functions. Should you require additional services, please contact your Catering Manager.

## **Dietary Restrictions**

The Hotel will make every effort to accommodate vegetarians and other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

Due to the boutique size of the Hotel and kitchen, the Hotel must be notified a minimum of one (1) hour prior to the start time of the meal function if the start time changes by thirty (30) minutes or more as listed on the Banquet Event Order. Changes in event start time are subject to availability and must be confirmed by your Catering Manager.

**Buffet:** Any delay in the start time by thirty (30) minutes or more which requires the Hotel to refresh the buffet, will be subject to a 25% surcharge.

## **Menus**

Menu cards will be printed by the Hotel at no additional charge.

## **Menu Selections**

To ensure the availability of menu items, please provide your food and wine selections to the Hotel seven (7) business days prior to the scheduled event.

## **Menu Tasting**

Pricing for menu tastings is a la carte and menu items are subject to availability. The charge will be credited toward the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage will be permitted on property for any catering functions with the exception of specialty and wedding cakes. A cake service fee of \$8.00 per person will be charged for all specialty and wedding cakes.

# Terms and Conditions (cont'd)

## **Parking**

Valet Parking is available for all events and groups have the option of posting this charge to the Master Account.

## **Package and Box Deliveries**

If a Group wishes to ship materials to the Hotel, each item must be clearly marked with the on-site contact name, Group name and arrival date. All packages sent to the Hotel are subject to a \$10.00 round trip delivery charge per package. Over-sized packages will be subject to a \$15.00 round trip delivery charge per package at the Hotel's discretion.

## **Place Cards**

Place Cards can be printed by the Hotel at a charge of \$3.00 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

## **Post-Event Food and Beverage**

Any food and beverage not consumed during the function may not be removed from the premises with the exception of specialty cakes and boxed lunches.

## **Room Set Up**

Should a room set up change be required the day of the event different than the signed Banquet Event Order, a labor charge of \$150.00 per room will be assessed.

## **Service and Labor**

**Furniture Removal.** Due to the cost of additional labor required and the delicate nature of our furniture, a fee will be assessed in addition to room rental charges should the group require the removal of furniture. Please contact your Catering Manager for pricing.

**Cake Service Fee:** \$8 per person

## **Attendant Fees:**

Beverage Attendant: \$150 per attendant

Coat Check Attendant: \$150 per attendant\*

\*A Coat Check Attendant is required for parties larger than 15 guests for all events held from October 1st through April 30th.

## **Service and Tax**

Unless otherwise noted, prices are quoted per person and are exclusive of 21% taxable service charge and 10% Washington, DC Sales Tax. The group Food and Beverage Minimum is established as a pre-service and pre-tax total. Service Charge is taxable at 10%.

## **Signage**

In order to maintain the residential feel of the Hotel, the Hotel does not display and will not allow for the display of any group signage in public spaces.

## **Tableside Choice**

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert. We regret that we are unable to offer this service to parties larger than 25 guests as it will impact the efficiency of service, quality of food and overall dining experience. Please contact your Catering Manager for pricing information.

\*\*Menus Valid through April 30, 2018