



## PRIVATE DINING MENU

2017



## PRIVATE DINING

**The Observatory** rooftop lounge is the ideal location to impress out of town guests, watch spectacular sunsets, and sip on the finest wines and spirits. Lounge on the overstuffed sofas, listen to the cool lounge beats, and take in the sweeping views of historic Georgetown and Washington D.C.

The Observatory can accommodate up to 150 guests for cocktail reception.



**The Alex Craft Cocktail Cellar & Speakeasy** is located inside the swank Graham Georgetown Hotel. Alex offers several unique seating options like antique velvet Empire sofas and hammered copper tables repurposed from old steam radiators.

The Alex can accommodate up to 40 guests for a seated meal, up to 60 guests reception style.



# BREAKFAST PACKAGE

Price per person

*All menu options include freshly brewed Illy coffee, assorted Dammann teas and Iced tea*

**Continental:** natural yogurt & granola, assorted pastries to include scones, croissants, Danish & breads, seasonal fruits & berries \$25.00

**Healthy Start:** organic scrambled egg whites & spinach, natural yogurt, granola, flax & chia seeds, raw nuts, seasonal fruits & berries \$28.00

**The Graham:** organic scrambled eggs, Applewood smoked bacon or chicken sausage, home fried potatoes, assorted pastries to include scones, croissants, Danish & breads, seasonal fruits & berries \$33.00

**European:** individual vegetarian quiche or quiche Lorraine, sliced prosciutto & Jamón serrano, mixed green & herb salad, assorted pastries, seasonal fruits & berries \$38.00

## BREAKFAST ENHANCEMENTS

Daily Harvest Smoothies \$9.00

Steel Cut Oatmeal \$7.00

Fresh Bagel & Smoked Salmon Traditional

Accoutrements \$15.00

*(available as display +10 per person)*

Assorted Cereals & Milks \$6.00

Vegetarian Quiche or Lorraine \$10.00

Cheese & Charcuterie \$10.00

## ATTENDED STATIONS

**Illy Espresso Bar** to include hand crafted espresso, cappuccino & caffè latte \$15.00

*Attendant required \$150.00*

*(limited locations)*

**Waffle Station:** Berries, Maple Syrup, Butters & Whipped Cream \$8.00

*Attendant required \$150.00*

## PLATED BREAKFAST

Price per person

*All menu options include freshly brewed Illy coffee, assorted Dammann teas and Iced tea*

**American:** cage-free scrambled eggs with herbs, cottage fried potatoes, choice of bacon, ham or sausage and fresh seasonal fruits & berries \$29.00

**French Toast:** Texas style French toast with powdered sugar, warm maple syrup, choice of bacon or sausage \$20.00

**Vegetable Frittata:** vegan organic grilled vegetable frittata, roasted tomato compote, asparagus \$25.00

## MEETING BREAKS

Price per person | Minimum of 8 guests

**Healthy:** fresh fruit kebabs, seasonal crudité & hummus, 'hippie crack' granola \$18.00

**Savory:** soft Bavarian pretzels, gourmet mustards, mixed salted nuts & bar snacks, homemade caramel corn \$16.00

**Sweet:** assorted cookies, bars, & brownies, trail mix, chocolate, dried assorted fruits \$18.00

**Candy:** gourmet jelly beans, assorted licorices, assorted mini chocolate candies \$15.00

**Drink Selection - 2hr Service:** selection of sodas, bottled juices, still & sparkling water, Illy coffees, & Dammann teas \$15.00

# LUNCH MENU

Price per person | Minimum of 12 guests

*All menu options include freshly brewed Illy coffee, assorted Dammann teas and Iced tea*

## The Alexander Display

*Choice of one salad*

- Caesar salad, Parmesan cheese & house made crostini, Caesar dressing
- Spinach salad, shaved red onion & hard boiled eggs, mustard vinaigrette

*Choice of three sandwiches*

- Curry chicken salad on croissant, mango chutney, romaine, tomato
- Grilled Portobello panini on Focaccia, fresh Mozzarella, spinach, tomato, pesto
- Roast beef on sourdough, Gorgonzola cheese, caramelized onions, and arugula
- Tomato, Mozzarella & basil panini on Focaccia, pesto aioli
- Turkey club wrap, bacon, Romaine, avocado, tomato, sprouts, pepper jelly

*Dessert Display*

- Assorted cookies & chocolate fudge brownies

\$35.00

## Georgetown Deli Display

*Salad*

- Seasonal salad, balsamic vinaigrette or creamy herb
- Red skins potato salad, smoked bacon & eggs

*Build Your Own Sandwich*

- Artisanal breads, Spinach Wraps, Gluten Free Rolls
- Aged Cheddar, Swiss, & Dill Havarti cheeses
- Turkey breast, roast beef, ham, Applewood bacon
- Romaine, tomato, shaved red onion, avocado, sprouts, pickles
- Mayonnaise, Dijon, horseradish aioli
- Assorted chips

*Dessert Display*

- Assorted cookies, brownies & lemon bars, seasonal fresh fruits & berries

\$45.00

## LUNCH SOUP & SALAD BAR

Price per person

*Served buffet style. Includes assorted freshly baked bread and focaccias*

**Soup:** today's soup

**Greens:** romaine & baby spinach

**Toppings:** tomatoes, English cucumber, chopped eggs, kale, feta cheese, artichoke, pickled onions, mushrooms, house made croutons

**Dressings:** lemon vinaigrette, mustard vinaigrette, bleu cheese dressing, champagne vinaigrette

**Proteins:** roasted chicken, flank steak, grilled shrimp

**Dessert Display:** fruit tarts & cheese cakes

\$45.00

## LUNCH INDIVIDUAL BENTO BOX

- Choice of chicken, salmon, or beef teriyaki
- Vegetable fried rice
- Asian mixed greens salad, honey ginger dressing
- Miso soup
- California roll; soy sauce, wasabi, ginger
- Almond cookies

\$55.00

# LUNCH 3 COURSE

Price per person | Minimum of 12 guests

*All menu options include freshly brewed Illy coffee, assorted Dammann teas and Iced tea*

*All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter. (GF) – Gluten free*

## **First Course** *(Please Select One)*

- Market vegetable soup (GF)
- Organic baby greens, heirloom baby tomatoes (GF)
- Caesar salad, Parmesan cheese & house made crostini, Caesar dressing
- Spinach salad, shaved red onion & hard boiled eggs, mustard vinaigrette
- Organic kale salad, orange, shallot, jalapeno, goat cheese, creamy citrus vinaigrette (GF)

## **Second course** *(Please Select One)*

- Herb roasted chicken breast, Israeli couscous, haricot vert, pan jus \$50.00
- Grilled wild caught salmon, fresh corn polenta, grilled asparagus, sherry butter \$52.00 (GF)
- Roasted baby tomato Garganelli, garlic, basil, toasted cauliflower, Grana Padano cheese \$48.00
- Grilled 6 Oz. petite filet, roasted fingerling potatoes, grilled mushrooms, shallot demi-Glace \$60.00 (GF)

## **Desserts** *(Please Select One)*

- Three tier chocolate mousse cake
- Lemon tart
- Warm chocolate cake, hazelnut chocolate crumble
- Assorted sorbets with seasonal berries

## DINNER 3 COURSE

Price per person | Minimum of 12 guests

*All menu options include freshly brewed Illy coffee, assorted Dammann teas and Iced tea  
All Plated Dinners Include Three Courses, Artisanal Bread and Sweet Butter. (GF) – Gluten free*

### **First course** *(Please select one)*

- Seasonal salad, cranberries & walnuts, balsamic vinaigrette
- Caprese salad, fresh mozzarella, beefsteak tomatoes, basil leaves (GF)
- Caesar salad, Parmesan cracker, Caesar dressing

### **Second Course** *(Please Select One)*

*Includes Chef's Choice of Seasonal Vegetables and Choose Either Roasted Fingerlings, Mashed or Scalloped Potatoes*

- Herb roasted chicken, pan jus \$65.00
- Pan seared salmon, citrus reduction \$70.00
- Maryland style crab cake, black bean & corn relish, Dijon aioli \$75.00
- Pan seared Sea Bass, lemon herb sauce \$75.00
- 8 Oz. filet mignon, demi-glace \$85.00
- Braised beef short ribs \$72.00

### **Dessert** *(Please Select One)*

- Three tier chocolate mousse cake
- Lemon tart
- Warm chocolate cake, hazelnut chocolate crumble
- Fresh berries & cream

## BUFFET STYLE DINNER

Price per person | Minimum of 12 guests

### The Alexander

- Assorted baby greens, French radish, fennel bulb, bacon lardons, Dijon vinaigrette
- Smoked walnut crusted salmon, root vegetable puree, herbed haricot vert
- Prime roasted sirloin, sautéed assortment of mushrooms, grilled asparagus, mustard Béarnaise
- Assorted Petit Fours

\$80.00

### The Graham Bell

- Hand crafted small artisanal cheeses and charcuterie
- Wild arugula, pink lady apple, Marcona almonds, creamy bleu cheese
- Organic turkey breast, sweet potato with orange and brown butter, Brussel sprouts
- Roasted Branzino, potato pancakes, caper berry, spinach, salsa verde
- New York strip loin, wild mushroom, grilled asparagus, pomme purée, Bordelaise sauce
- Assorted Petit Fours

\$95.00

## HORS D'OEUVRES & CANAPÉS

Price per piece | Minimum of 24 pieces for each selection

### Canapés:

- Crab Salad in cucumber cup with preserved lemon \$5.00
- Seafood ceviche red onion, chili, citrus \$5.00
- Smoked hummus and vegetable bundles \$5.00
- Tenderloin & gorgonzola bruschetta \$6.00
- Curry chicken salad on crostini \$5.00
- Antipasti skewer (artichokes, olives, Mozzarella & tomatoes) \$5.00
- Jumbo crab and gazpacho shooter \$6.00
- Smoked salmon & dill on Crostini \$6.00
- Tuna tartar on crostini \$6.00
- Jumbo shrimp cocktail shots \$6.00
- Assorted sushi rolls, wasabi, ginger & soy sauce \$6.00

### Hors D'oeuvres

- Pear and brie with toasted almonds in a phyllo beggars purse \$5.00
- Steamed pork belly bun, pickled carrot & daikon, jalapeno, cilantro \$5.00
- Braised beef short rib taquitos, crema fresca, cilantro \$5.00
- Vegetable spring rolls with sweet & sour tamarind sauce \$5.00
- Bite size beef wellington, sauce Béarnaise \$5.00
- Spanakopita, puffed pastry, spinach and feta cheese \$5.00
- Mint and French Dijon crusted lamb lollipop \$6.00
- Mini crab cakes with spicy chipotle mayonnaise \$6.00
- Crisp roasted duck spring roll, spicy plum chutney \$6.00
- Shrimp tempura with chili paste, coconut and cilantro \$6.00

## STATIONS AND DISPLAYS

Price per person | Minimum of 12 Guests

**Artisanal Cheese Display:** local & Imported cheese, fresh & dried seasonal fruits, spiced pecans & Marcona almonds, VA honey, chutney, mustard, lavash cracker \$20.00

**Charcuterie Display:** assorted cured meats, olives, cornichon, mustards, chutneys & crostini \$20.00

**Raw bar (25 Guests Minimum):** East Coast oysters, little neck clams, shrimp cocktail, traditional accoutrements \$40.00  
*Attendant required \$150*

**Crab Cake Station:** Jumbo Lump crab cake sautéed to order in sweet butter with traditional remoulade sauce, Dijon horseradish dip, hush puppies & golden corn pepper relish \$30.00 *Attendant required \$150*

**Mediterranean Display:** hummus, baba ganoush, marinated olives, artichokes, roasted vegetables, caprese salad & soft breads \$18.00

**Dim Sum Display:** pork steam buns, chicken satay, shrimp tempura, crab rangoon, vegetarian pot stickers, traditional dipping sauces \$25.00

### **Sweet Treats Display:**

- Assortment of cookies, bakery cakes, petit fours, macaroons, meringues & lemon Bars
- Chocolate covered strawberries,
- Illy coffee, decaffeinated coffee, and a selection of black, green and herbal teas from Dammann \$25.00

# BEVERAGE SELECTION

Price per person

## Bar Packages:

- **Beer & Wine Package**

**Beer:** DC Brau Corruption Ale | 21<sup>st</sup> Amendment Watermelon Wheat Ale | Devil's Backbone Vienna Lager | Stella Artois | Devil's Backbone Pear Golden Lager

**Red Wine:** Pinot Noir, Goodfellow, *California, 2013* | Malbec, Sopenia, *Argentina, 2015* | Cabernet Sauvignon, Experience, *California, 2012*

**White Wine:** Sauvignon Blanc, Honig, *California, 2016* | Chardonnay, Santa Barbara Winery, *California, 2015* | Torres Verdo Verdejo, *Spain, 2015*

**Sparkling Wine:** Segura Viudas, *Pendes, Spain, N.V.*

*\$25.00 per person - first hour, \$15.00 per person each additional hour*

- **Deluxe Package**

Absolut Vodka | Beefeater Gin | Bacardi Rum | Patron Silver Tequila | Chivas Scotch | Jack Daniels Whiskey

**Wine:** Sauvignon Blanc, Honig, *California, 2016* | Cabernet Sauvignon, Experience, *California, 2012*

**Beer:** Amstel Light | DC Brau Corruption Ale | 21<sup>st</sup> Amendment Watermelon Wheat Ale

**N/A Beverage:** Assorted Soft Drinks | Mineral Waters | Fruit Juices

*\$40.00 per person - first hour, \$15.00 per person each additional hour*

- **Premium Package**

Tito's Vodka | Bombay Sapphire Gin | Bacardi Superior Rum | Johnnie Walker Black Scotch |

Don Julio Silver Tequila | Makers Mark Whisky | Hennessy VSOP Cognac | Baileys Irish Cream |

**Wine:** Chardonnay, Santa Barbara Winery, *California, 2015* | Pinot Noir, Goodfellow, *California, 2013* |

**Beer:** Amstel Light | DC Brau Corruption Ale | 21<sup>st</sup> Amendment Watermelon Wheat Ale

**N/A Beverage:** Assorted Soft Drinks | Mineral Waters | Fruit Juices

*\$50.00 per person - first hour, \$18.00 per person each additional hour*

## GENERAL INFORMATION

**Event Space:** Event rooms are assigned according to the setup requirements and anticipated number of guests at the time of booking.

**Venue Setup:** The setup of the venue will be specified on the banquet event order (BEO) and diagram (if necessary). Venue will be set based on your instructions. Your catering manager will be able to determine the most suitable setup for your events.

**Menus:** Your catering manager will assist you in selecting the menu for your guests. Please notify your catering manager if there are any special requests, allergies, or dietary restrictions at the time of booking. Customized menu printing services are also available. Vegetarian and gluten free menu options are available. Sales Tax and Gratuity are not included in menu estimates, unless otherwise noted. Menu items are subject to change, based upon seasonal availabilities.

**Food & Beverage:** Food & Beverage not provided by the Hotel will not be permitted on the premises unless approved and arranged through your catering manager. Food & Beverage provided by the Hotel is not permitted to leave the premises. Food & Beverage arrangements should be made with your Catering manager no less than two weeks prior to the event date. The guaranteed guest count for the event must be provided 72 business hours prior to the event, and is not subject to change after said time frame. The client will be responsible for payment of the guaranteed amount or the actual number of guests attending the event, whichever is greater.

**Audio-Visual Equipment (A/V):** The Graham utilizes Total Audio-Visual Systems for a majority of the A/V services. Please notify your catering manager should you need to arrange A/V for your event. All A/V arrangements must be made at least 72 hours prior to event start time. All requests received after this time cannot be guaranteed and an additional service charge may be applied.

**Rentals, Linens and Floral:** We offer standard cream and black tablecloths and napkins as part of your event package. We are partnered with local vendors and are delighted to help with the assistance of selecting specialty linen or any other item not provided by the hotel, for an additional charge. Floral arrangements are also available at an additional cost. Please let your catering manager know how we may be help to further customize your event.

**Shipping:** The hotel will gladly accept packages on your behalf for your event. Please make sure all packages are clearly labeled with the group name and arrival date and note if more than one package is being expected, IE: box 1 of 2, 2 of 2, etc. The shipment of up to five packages, will be accepted no sooner than three days prior to the event at no additional charge. For more than five packages, a handling fee of \$25.00 per package will be charged. In addition, each box sent earlier than three days before your event will incur a \$25.00 per package, per day storage fee. Please notify your catering manager to ensure proper handling of your packages.

**Coat/Bag Check:** Coat and bag checks are available for \$150 service charge.