



CARVING STATIONS

Priced per Person (25 Person Minimum)

Pork Loin with Dijon Cream **\$12**

Traditional Herb Rubbed Turkey Breast
with Truffle Gravy **\$13**

Prime Rib with Rosemary Port Wine Reduction **\$20**

HORS D'OEUVRES

*To be Passed on Decorated Silver Trays
(30 pieces Minimum Per Item)*

Serving Recommendations:

Reception prior to dinner: 2.5 Pieces Per Person

Reception Only: 4 Pieces Per Person Per Hour

\$5.25 per piece

Petit Lamb Chop • Mini Crab Cake Cilantro Aioli
Arancini • Latkas

Bacon Wrapped Stuffed Shrimp • Surf and Turf Wellington
Duck Tortilla

\$4.25 Sliders per Piece

Angus Beef Burger • Crab Cake
Pulled Pork • Pulled Chicken

\$3.75 per piece

Beef Wellington • Shrimp Pot sticker
Shrimp Spring Roll with Pineapple Sauce
Coconut Shrimp with Orange Marmalade • Mushroom Arancini

\$2.75 per piece

Salmon Skewer with Wasabi Aioli • Beef Skewer with Cilantro Aioli
Chicken Skewer with Chipotle Aioli • Vegetable Thai Spring Roll
Antipasto Skewer

\$1.75 per piece

BRUCHETTAS

Olive Tapenade, Sundried Tomato Tapenade, Caramelized
Onion, Salsa Fresca & Feta Cheese, Fresh Basil & Melted
Mozzarella Cheese Served on Warm Baguettes

RECEPTION DISPLAY'S

Crudités Provencal

Roasted Carnival Cauliflower, Truffle Broccolini, Wild Mushroom,
Zucchini, Duo of Grilled Asparagus, Celery, Baby Carrots,
Herb Baby Tomatoes.

Serving 20 People **\$170** • 40 People **\$310** • 60 People **\$440**

Cheeses and Grapes

Imported and Domestic Cheese, Assorted Crackers, & Crostini
Serving 20 People **\$120** • 40 People **\$200** • 60 People **\$300**

Fresh Fruit and Cheeses

Seasonal Melons, Berries, Grapes, Pineapple, Gourmet
& Artisan Cheeses, Assorted Crackers

Serving 20 People **\$220** • 40 People **\$400** • 60 People **\$540**

Assorted Empanadas

Beef, Chicken, Cheese and Duck with Black Bean Corn Puree
Serving 20 People **\$140** • 40 People **\$220** • 60 People **\$330**

Antipasto

Sopressata, Genoa Salami, Mortadella, Serrano Ham, Prosciutto,
Marinated Mushroom, Roasted Red Peppers, Steamed Asparagus,
Grilled Squash, and Eggplant

Parmigiano-Reggiano, Asiago, Marinated Mozzarella, Rabiola
French Baguette, Artisan Bread, Assorted Cracker
Serving 20 People **\$250** • 40 People **\$450** • 60 People **\$550**

Seafood Antipasti

Jumbo Shrimp (Cocktail Style, Skewered with Tropical Fruit and
Al Ajillo) Lobster Meat, Smoked Salmon, Smoked Mackerel,
Smoked Trout,

Ahi Tuna (Tuna Tartar on Cucumber Disk) Assorted Sauces -
Cocktail Sauce, Lemon Butter, Dill-Caper Aioli, Jalapeno Aioli
Serving 20 People **\$350** • 40 People **\$450** • 60 People **\$750**

Taste of the Middle East

Hummus, Baba Ghanoush, Tzatziki Sauce, Olive-Sundried
Tomato Tapenade with Pita Bread
Serving 20 people **\$150** • 40 people **\$270** • 60 people **\$380**

Chicken Wings

Buffalo and BBQ Wings with
Traditional and Creative Sauces
Serving 20 people **\$160** • 40 people **\$280** • 60 people **\$410**

INTERNATIONAL BUFFET SELECTIONS

Priced Per person

*Select 1 Buffet for \$30.00 / 2 Buffets for \$40.00 / 3 Buffets for 50.00
4 Buffets for \$60.00*

TASTE OF ASIA

Tender Ginger Root Salad with Mixed Greens, Mandarin Oranges & Toasted Almonds

Salmon Filet with Snow Peas, Napa Cabbage, Peppers, & Miso Broth
Chapche – Mixed Julianne of Seasonal Vegetables & Beef

TASTE OF SPAIN

Tapas

Shrimp Fritters - Champinones al Ajillo - Garlic-Infused Mushrooms, Serrano Ham & Manchego Cheese

Pollo al Ajillo con Tomates Secos - Garlic Chicken & Sun Dried Tomatoes

Paella Valencia Shrimp, Scallops, Mussels, Chicken & Chorizo Tossed with Saffron Rice

TASTE OF THE MEDITERRANEAN

Traditional Greek Salad Diced Peppers, Tomatoes, Cucumbers & Toasted Pita Chips topped with Feta Cheese & Lemon Infused Dressing

Herb Crusted Roast Pork Loin with a Brandy and Mushroom Sauce
Petit Lamb Chop Over Moroccan Couscous & Roasted Vegetables

TASTE OF THE UNITED STATES

Blue Cheese Salad Mixed Greens, Red Onion Roma Tomatoes Tossed in Zinfandel Vinaigrette

BBQ Ribs - Mashed Potatoes, Grilled Corn on the Cob

Southern Fried Chicken, Mac & Cheese, Corn Bread

TASTE OF ITALY

Arugula Salad Cherry Tomatoes, Gorgonzola Cheese, Mixed Bell Peppers, Tossed in Herb Vinaigrette

Lobster Ravioli or **Mushroom Ravioli**

Shrimp Scampi Pappardelle, Rock Shrimp, Caper Butter Sauce

TASTE OF LATIN AMERICA

Romaine Salad Chipotle Ranch Dressing (Not Spicy) with Bean Relish, Queso Fresco Cheese, Roasted Corn, Avocado & Tortilla Chips

Fajita Choice of Chicken, Beef, Shrimp or Vegetarian Served with Rice, Beans, Pico de Gallo, Guacamole, Sour Cream & Soft Tortilla

Ropa Vieja Short ribs, Peppers, Onions, Cilantro and Rice

Includes Regular, Decaf Coffee & Tea Station with a Selection of Mini Desserts & Holiday Cookies

BAR SERVICE

FULLY STOCKED OPEN BAR

Absolute, Tanqueray Gin, Bacardi Rum, Jack Daniels, Dewars, Beer & Wine

First Hour \$17 Per Person, Per Hour

Each Additional Hour \$12 Per Person, Per Hour

FULLY STOCKED PREMIUM OPEN BAR:

Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal, Markers Mark, Beer & Wine

First Hour \$19 Per Person, Per Hour

Each Additional Hour \$13 Per Person, Per Hour

BEER AND WINE BAR

First Hour \$14 Per Person, Per Hour

Each Additional Hour \$10 Per Person, Per Hour

SPECIALTY DRINKS

\$29 per pitcher

Margarita, Mojito, Sangria or Flavored Mojito Pitcher
Coconut, Mango, Pineapple

SEASONAL BEVERAGES

\$6.00 per Person

Colombian Hot Chocolate or Spiced VA Apple Cider

HOSTED OPEN BAR

Based On Consumption

Prices are Based Per Drink Consumption and Hosting
Organization Pays the Bartender Fee

(Bartender Fee is \$75.00 Per Bartender Per Hour)

Domestic Beer \$6.00 each

Imported Beer \$7.00 each

House Wine \$8.00 per glass

Call Brands Cocktails \$9.00 each

Premium Brands Cocktails \$10.00 each

Assorted Soft Drinks & Bottled Water \$4.00 each

CASH - BAR

Prices are Based Per Drink (Included Tax) Consumption and Hosting
Organization Pays the Bartender Fee

(Bartender Fee is \$75.00 Per Bartender Per Hour)

Domestic Beer \$7.00 each

Imported Beer \$8.00 each

House Wine \$9.00 per glass

Call Brands Cocktails \$10.00 each

Premium Brands Cocktails \$11.00 each

Assorted Soft Drinks & Bottle Water \$4.00 each

PLATED DINNER SELECTIONS

Choice of Salad, Entrée and Dessert

SOUPS

Add Soup for \$7 per Person

Roasted Tomato Bisque with Roasted Garlic and Herb Crouton

Roasted Butternut Squash Chowder

with Crispy Prosciutto

New England Clam Chowder The Classic Seafood Chowder

Lobster Bisque The Stylish with a Splash Of Bourbon

SALADS

Fennel Salad Escarole

Tossed In Lemon Infused Oil with Fuji Apples,
Maple-Candied Walnuts & Gorgonzola Cheese

Roasted Beets and Stilton Salad

Baby Spinach Tossed In a Citrus Vinaigrette
with Toasted Pistachios & Dried Cranberries

Arugula and Radicchio Salad

Tossed in an Orange and Lemon Dressing with Roasted Carrots,
Baby Corn, Avocado & Cashew Crumble

Apple and Pear Salad

Field Greens Tossed in a Raspberry-Yogurt Dressing
with Goat Cheese, Crumbled Walnuts, Grapes & Shaved Figs

ENTRÉE SELECTIONS

Selection One - \$45 per person

Pan Seared Panko Crusted Salmon

Black Berry- Vanilla Glazed, Grilled Asparagus & Roasted
Sweet Potato Puree

Suggested Wine Pairing:

Root 1 Sauvignon Blanc, Chile or Due Torri Pinot Grigio, Italy

Butternut Squash Ravioli

With a Brown Butter Sage Sauce Tossed with Roasted Root Vegetables

Suggested Wine Pairing:

Clean Slate Riesling, Germany or Louis Jadot Pouilly Fuisse, France

Traditional Herb Roasted Turkey Breast

Pan Gravy, Cranberry Sauce,

Stuffing, Mashed Potatoes & Creamy Spinach

Suggested Wine Pairing:

Root 1 Sauvignon Blanc, Chile or Shoofly Shiraz, Australia

Pan Seared Pepper Crusted Pork Tenderloin

With a Balsamic Cherry Port Wine Reduction served with Herbed
Potatoes & Winter Vegetables

Suggested Wine Pairing:

Santa Julia Chardonnay, Argentina or Root 1 Cabernet Sauvignon, Chile

Selection Two - \$55. per person

Herb Crusted Rack of Lamb

Port Wine Reduction with Purple Mashed Potato & Bok Choy

Suggested Wine Pairing:

Shoofly Shiraz, Australia or Marquez de Grinon Caliza, Spain

Grilled Bacon Wrapped Center Cut Steak

Garlic Mashed Potatoes, Bourbon Glazed Baby Carrots, Pan Gravy

Suggested Wine Pairing:

Raymond R. Collection Merlot, CA or Santa Julia Malbec "Organic" Argentina

Prime Rib

Financier Reduction Sauce with Fingerling Potatoes, Swiss Chard

Suggested Wine Pairing:

Santa Julia Malbec "Organic" Argentina or Querceto Chianti, Italy

Pan Seared Halibut (Market Price)

Topped with Artichoke Relish served with Truffle Risotto &

Pan Roasted Baby Vegetables

Suggested Wine Pairing:

Root 1 Cabernet Sauvignon, Chile or Clean Slate Riesling, Germany

DESSERT SELECTIONS

Banana Bread Pudding

Pecan Pie

Pumpkin Pie

Poached Pears with Cranberry Sauce

Blue Berry Cobbler

Apple Cobbler

Desserts are served with Coffee or Tea

WINE SELECTIONS FOR DINNER

WHITE

Santa Julia Chardonnay, Argentina **\$33**

Root 1 Sauvignon Blanc, Chile **\$36**

Due Torri Pinot Grigio, Italy **\$36** - Clean Slate Riesling, Germany **\$35**

Louis Jadot Pouilly-Fuisse, France **\$72**

RED

Root 1 Cabernet Sauvignon, Chile **\$36**

Raymond R Collection Merlot, CA **\$39**

Santa Julia Malbec "Organic" Argentina **\$37** - Querceto Chianti, Italy **\$35**

Shoofly Shiraz, Australia **\$36** - Marquez de Grinon Caliza, Spain **\$68**

HOUSE RED WINE or WHITE WINE \$22

SPARKLING WINE & CHAMPAGNE

Kenwood Yulupa Cuvee Brut, CA **\$35**

Veuve Clicquot Brut Yellow Label, France **\$99**



BANQUET AND CATERING TERMS AND CONDITIONS

Food and Beverage Service

The St. Gregory Hotel is responsible for the quality and freshness of food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The District regulates the sales and service of alcoholic beverages. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore that alcoholic beverages cannot be brought into the hotel from the outside.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produces place cards and or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying those additional meals.

Destruction of Property

Client will be responsible for any theft, damage, or added cleanup expense deemed necessary and caused by attending guests.

Time Limits

Events are scheduled to end at specific times in order to coordinate cleanup and reset the function space for the next event. Client must vacate room on schedule or late fees may apply to cover overtime and any related expenses. Client will be notified if another event is booked immediately there after so that proper arrangements can be made to confirm departure on time. Since this affects other clients hotel cannot make any exceptions.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guarantee for groups 70 and below and 3% for groups 71 and above.

Cancellations

It is agreed that in the event of a cancellation partial or full including an individual meeting room or expected meal, the client agrees to pay the St. Gregory Hotel cancellation fees equal to the full amount of the anticipated total catering revenue and meeting room rental. Payment would be due upon notice of cancellation.

Decoration

Your catering representative will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit affixing anything to walls, floors, ceilings or other equipment with nails, staples, or any other substances without prior approval.

Billing

All catering and banquet charges are subject to customary administrative fees and local sales tax. An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposit, direct billing (subject to approval) or completed credit card authorization form. The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc.

Taxes and Gratuity

All food and beverage prices are exclusive of taxes and gratuity charges.

Prices Do Not Include 20% Service Charge, 10% DC Sales Tax or 10% Service Charge Tax