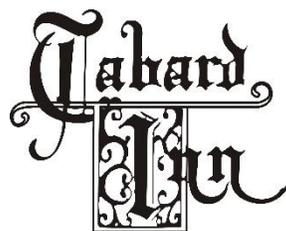


EXECUTIVE CHEF: CLIFF WHARTON

HOTEL TABARD INN



BANQUET & EVENTS MENU

September 1st 2019 - March 31st 2020

Meeting Packages

Meeting Packages Menu



24% Taxable service charge and 10% Sales
Tax will be added to all food and beverages.
All menus and prices are subject to change.

All Day Meeting Packages come with table top amenities that include hard candy, notepads and pens.
Each package also includes freshly brewed Swings regular and decaffeinated coffee & assorted teas.
Pricing is per attendee. All buffets will be replenished for 1.5 hours.

Basic Meeting Package

\$55 per guest
Tabard Continental Breakfast
Artisan Sandwich Lunch Buffet
All day Coffee & Tea Service

Standard Meeting Package

\$70 per guest
Tabard Continental Breakfast
Choice of “N Street” or “1739” Lunch Buffets
All Day Coffee & Tea Service
Afternoon Cookie & Brownie Break

** For continental and buffet details please see menus on following pages*

Meeting Packages Menu

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Presidential Package

Presidential Continental Breakfast + one enhancement
Choice of "1739" or "Dante's" Lunch Buffet
All day Coffee & Tea Service
Afternoon break to include cookies, brownies, sliced fruits
\$92 per guest

Executive Package

\$105 per guest
Pocahontas Hot Breakfast Buffet
Plated Lunch to include choice of two entrees
All day Coffee & Tea Service
Afternoon break to include cookies, brownies, sliced fruits,
crudité display, Tabard trio
\$105 per guest

** For continental and buffet details please see menus on following pages*

Breakfast & Brunch Menu

Breakfast Menu



Continental Buffets

Tabard Continental

freshly brewed Swings regular & decaffeinated coffee & assorted teas
Tabard freshly-baked scones
steel cut oatmeal, brown sugar, nuts, dried fruit
fresh sliced fruits & berries platter
\$22 per guest

Executive Continental

freshly brewed Swings regular & decaffeinated coffee & assorted teas
chilled orange juice
fresh sliced fruits & berries platter
Tabard freshly-baked scones & muffins
Tabard bagels with cream cheese
\$28 per guest

24% Taxable service charge and 10% Sales
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Breakfast Menu



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Continental Buffets

Presidential Continental

freshly brewed Swings regular & decaffeinated coffee & assorted teas
assorted chilled juices
granola station with yogurt & milk
Tabard freshly-baked breakfast pastries & breakfast bread selection
(cream cheese, jelly and whipped butter)
smoked salmon display with Tabard bagels
\$36 per guest

Continental Enhancements

seasonal quiche
seasonal veggie frittata
croissant sandwich with eggs, pork sausage, cheddar cheese
applewood smoked bacon
country pork sausage
chicken sausage
Tabard granola
steel cut oatmeal
hard-boiled eggs
fresh sliced fruits & berries platter
Items Per Guest \$10

Tabard donuts, scones, muffins, bagels or croissants
Items Per Dozen \$35

Breakfast Menu

Hot Breakfast Buffets

All breakfast buffets include all natural orange, grapefruit, and cranberry juices, freshly brewed Swings regular & decaffeinated coffee, assorted teas.



Tabard Inn

fresh sliced fruits & berries platter
Tabard freshly-baked scones (jelly, whipped butter)
Tabard's famous fluffy scrambled eggs with chives & cream cheese
country pork sausage, applewood smoked bacon
home fried potatoes, chimichurri sauce
\$32 per guest

Daylight

fresh sliced fruits & berries platter
Tabard freshly-baked scones & mini muffins (jelly, whipped butter)
smoked duck hash **OR** smoked salmon display with Tabard bagels
Tabard's famous fluffy scrambled eggs with chives & cream cheese
country pork sausage, applewood smoked bacon
home fried potatoes, chimichurri sauce
\$36 per guest

Pocahontas

fresh sliced fruits & berries platter
assorted Tabard bagels & cream cheese
Tabard freshly-baked pastry and breakfast bread selection
(jelly, whipped butter)
smoked duck hash **AND** smoked salmon display
Tabard's famous fluffy scrambled eggs with chives & cream cheese
country pork sausage, applewood smoked bacon
home fried potatoes, chimichurri sauce
\$45 per guest



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Breakfast Menu

Enhancements

Buffet Enhancements

(minimum of 15 guests)

seasonal quiche
seasonal veggie frittata
smoked duck hash
applewood smoked bacon
country pork sausage
chicken sausage
Tabard granola
steel cut oatmeal
hard-boiled eggs
fresh sliced fruits & berries platter

Items per guest \$10

Station Enhancements

***Belgian waffle station**

fresh berries, maple syrup, whipped butter,
fresh whipped cream

\$18 per guest

***Omelet station**

smoked ham, applewood smoked bacon,
country pork sausage, cheddar, gouda,
mushroom, onion, spinach, bell pepper

\$18 per guest

** Uniformed chefs \$150 for each 90 minutes*

Tabard donuts, scones, muffins, bagels, croissants

Items per dozen \$35



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Lunch Menu

Lunch Menu



Lunch Buffets

All lunch buffets include freshly brewed Swings regular and decaffeinated coffee, assorted teas, assorted breads fresh from the Tabard bakery and whipped butter.

N Street Buffet

Lentil & kale soup

Mixed greens salad

cucumber, carrot, balsamic vinaigrette

Kale salad

goat cheese, roasted walnuts, carrot, lemon-honey vinaigrette

Beef pesto pasta

ground beef, farfalle pasta, basil pesto cream sauce

Tabard pork sausage (Longaniza)

rice, roasted bell pepper, onion, garlic, spicy tomato sauce

Pasta primavera

parmesan cheese, sautéed asparagus, bell pepper, zucchini, onion, garlic cream sauce

Assorted mini pastries

\$42 per guest

1739 Buffet

Creamy mushroom soup

Caesar salad

parmesan cheese, garlic croutons, romaine lettuce, caesar dressing

Arugula salad

goat cheese, roasted walnuts, carrot, lemon-honey vinaigrette

Pan Seared Halibut

asparagus, potatoes, onion, radish, orange-saffron sauce

Roasted chicken

pan roasted marinated chicken, broccoli, roasted potato, chicken jus

Vegetable Pancit

rice noodles, carrots, celery, onion, snow peas, cabbage, lemon vegetable jus

Assorted mini pastries

\$48 per guest

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Lunch Menu



Lunch Buffets

Artisan Sandwich Buffet

Potato leek soup

Caesar salad

parmesan cheese, garlic croutons, romaine lettuce, caesar dressing

Mixed greens salad

cucumber, carrot, lemon-honey vinaigrette

Route 11 potato chips

assorted flavors

Roasted beef

blue cheese crumble, caramelized onions, horseradish cream

Smoked ham

bacon, gouda cheese, romaine lettuce, watermelon relish, chipotle aioli

Fresh mozzarella

arugula, cucumber, basil pesto

Assorted mini pastries

\$35 per guest

Dante's Buffet

Roasted butternut squash soup

Greek salad

feta, romaine, onion, olives, bell pepper, cucumber, oregano vinaigrette

Roasted beet salad

goat cheese, mixed greens, apple, lemon-honey vinaigrette

Airline chicken breast

scalloped potatoes, broccoli, onion, lemon thyme chicken jus

Leg of lamb

bleu cheese mashed potatoes, grilled rapini, mustard cream sauce

Vegetarian wild rice

asparagus, cremini mushrooms, peas, fresh thyme, lemon juice

Assorted mini pastries

\$55 per guest

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Lunch Menu

Lunch Buffets

LUNCH ENHANCEMENTS

Buffet Platters

Tabard Trio

cauliflower hummus, black bean garlic goat cheese,
red pepper peanut, grilled pita bread

Cheese board

assorted accompaniments, rustic bread

Crudite

seasonal vegetables, bleu cheese dressing

Smoked salmon

eggs, onion, capers, rustic bread

Assorted wraps

roasted chicken, beef, vegetable

Fresh sliced fruits & berries

\$15 per guest

Carving Stations

*carving stations require a uniformed chef and all carving stations come with silver dollar rolls.

Whole roasted herb crusted tenderloin of beef- \$400

horseradish cream, port reduction

Herb roasted leg of lamb- \$400

tzatziki, chimichurri sauce

Slow roasted prime rib of beef- \$400

horseradish cream, red wine sauce

** Uniformed chefs are \$150 for each 90 minutes*



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Lunch Menu



Plated Lunch

All plated lunches include fresh breads from our bakery, whipped butter, freshly brewed Swings regular & decaffeinated coffee, assorted teas.

First Course

(Select One)

Roasted butternut squash soup

Creamy mushroom soup

Mixed greens salad

cucumber, carrot, balsamic vinaigrette

Classic caesar salad

parmesan, garlic croutons, romaine lettuce,
caesar dressing

Arugula salad

goat cheese, roasted walnuts, carrot,
lemon-honey vinaigrette

Second Course

(Select Two)

Seared statler chicken

mashed potatoes, broccoli, onion, garlic, lemon butter sauce

Pan Seared Halibut

asparagus, potatoes, onion, radish, orange-saffron sauce

Bay scallops diavolo

fettuccini, pine nuts, sautéed asparagus, spicy rosa sauce

Grilled hanger steak

yukon gold potato puree, seasonal vegetable,
brandy- peppercorn sauce

Grilled chicken

vegetable fried rice, cilantro lime sauce

Seasonal risotto

**ask your catering professional for details*

Third Course

(Select One)

Chocolate flourless cake (GF)

raspberry & fresh whipped cream

Lemon tart

almond crust, lemon curd,
creme fraiche, sesame brittle

Crème brulee

with seasonal fruit

Brown-butter fruit crumble

seasonal fruit

Apple, rye & walnut cake (Vegan)

grated apples, rye flour, walnuts,
powdered sugar glaze

\$55 per guest

\$15 per person per additional entree option

24% Taxable service charge and 10% Sales
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Dinner Menu

Dinner Menu



24% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

Dinner Buffets

Washington Buffet

Carrot soup

Caesar salad

parmesan, garlic croutons, romaine lettuce, caesar dressing

Pasta salad

goat cheese, roasted peppers, olives, balsamic vinegar

Asian-Style chicken meatballs

jasmine rice, sweet & spicy chili sauce

Classic meatballs

ground beef, veal, parmesan, orzo, marinara sauce

Seasonal risotto

*ask your catering professional for details

Assorted mini pastries

\$65 per guest

1922 Buffet

Cauliflower soup

Arugula salad

goat cheese, raisins, roasted walnuts, lemon-honey vinaigrette

Mixed greens salad

cucumber, carrot, balsamic vinaigrette

Chicken adobo

thigh meat, garlic, black pepper, soy sauce, white vinegar, jasmine rice

Pan Seared Halibut

asparagus, potatoes, onion, radish, orange-saffron sauce

Roasted hanger steak

pasta, carrot, onion, garlic, chili peppers, parsley, demi-glace

Vegetable pancit

rice noodles, carrots, celery, onion, snow peas, cabbage, lemon vegetable jus

Assorted mini pastries

\$75 per guest

Dinner Menu

Dinner Buffets



Dupont Circle Buffet

Garbanzo kale soup

Greek salad

feta cheese, romaine lettuce, onion, olives, bell pepper, cucumber, balsamic vinaigrette

Roasted beet salad

goat cheese, mixed greens, apple, lemon honey vinaigrette

Saffron butter chicken

roasted chicken thigh, rice, onion, garlic, cilantro

Roasted lamb loin

bleu cheese mashed potatoes, grilled rapini, mustard cream sauce

Pan Seared Halibut

asparagus, potato, onion, radish, orange-saffron sauce

Vegetarian fried rice

zucchini, onion, red pepper, carrots, peas, bok choy, ginger, soy sauce, chili oil

Assorted mini pastries

\$85 per guest

24% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

Dinner Menu



DINNER ENHANCEMENTS

Tabard Trio

cauliflower hummus, black bean garlic goat cheese,
red pepper peanut, grilled pita bread

Buffet Platters

Cheese board

assorted accompaniments, rustic bread

Seasonal crudité

seasonal vegetables, bleu cheese dressing

Smoked salmon

eggs, onion, capers, rustic bread

Shucked oysters

cocktail sauce, fresh lemon

Fresh sliced fruits & berries

\$ 15 per guest

Carving Stations

*carving stations require a uniformed chef and all carving
stations come with silver dollar rolls.

Whole roasted herb crust tenderloin of beef- \$400

horseradish cream, port reduction sauce

Herb roasted leg of lamb- \$400

tzatziki, chimichurri sauce

Slow roasted prime rib of beef- \$400

horseradish cream, shallot red wine sauce, dijon and
whole grain mustards

** Uniformed chefs are \$150 for each 90 minutes*

24% Taxable service charge and 10%Sales
Tax will be added to all food and beverages.
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Dinner Menu

Duet Plates

All plated dinners include fresh breads from our bakery, whipped butter, freshly brewed Swings regular & decaffeinated coffee, assorted teas.



First Course

(Select One)

Potato leek soup

Creamy mushroom soup

Mixed greens salad

cucumber, carrot, balsamic vinaigrette

Classic caesar salad

parmesan, garlic croutons, romaine lettuce,
caesar dressing

Roasted beet salad

goat cheese, mixed greens, apple,
lemon-honey vinaigrette

Second Course

(Select One)

Filet mignon & scallops

scalloped potatoes, haricot vert, port sauce,
black truffle aioli

Grilled ribeye & shrimp

roasted fingerling potatoes, seasonal vegetable,
mushroom shallot demi, garlicky lemon butter

Seared lamb loin & seafood ceviche

horseradish mashed potatoes, sauteed brussels sprouts,
mustard cream sauce, mint pesto

Duck breast & local rockfish

vegetable risotto, orange demi, corn maque choux, old bay aioli

Herb roasted pork loin & grilled octopus

creamy cheese polenta, sauteed spinach,
pine nut ginger fried rice, bacon jam

Vegetable risotto cake & portobello napoleon

Third Course

(Select One)

Chocolate flourless cake (GF)

raspberry & fresh whipped cream

Lemon tart

almond crust, lemon curd,
creme fraiche, sesame brittle

Crème brulee

seasonal fruit

Brown-butter fruit crumble

seasonal fruit

Apple, rye & walnut cake (Vegan)

grated apples, rye flour, walnuts,
powdered sugar glaze

24% Taxable service charge and 10% Sales
Tax will be added to all food and beverages.
All menus and prices are subject to change.

\$90 per guest

Dinner Menu

Plated Dinner

All plated dinners include fresh breads from our bakery, whipped butter, freshly brewed Swings regular & decaffeinated coffee, assorted teas.

First Course

(Select One)

Creamy mushroom soup

Lentil kale soup

Mixed greens salad

cucumber, carrot, balsamic vinaigrette

Classic caesar salad

parmesan, garlic croutons, romaine lettuce, caesar dressing

Roasted beet salad

goat cheese, mixed greens, apple, lemon-honey vinaigrette

Second Course

(Select Two)

Seared statler chicken

roasted garlic mashed potatoes, broccoli, marsala sauce

Pan seared halibut

asparagus, potato, onion, radish, orange-saffron sauce

Pan seared scallops

grapefruit, frisee, red onion, red pepper, sweet soy, lemon-honey vinaigrette

Filet mignon

roasted potatoes, seasonal vegetable, brandy-peppercorn sauce

Chicken marsala

medallions of chicken sautéed with sweet marsala wine, mashed potatoes, garlic, shallots, wild mushrooms, fresh herbs

Grilled lamb loin

bacon-bleu cheese smashed potatoes, grilled rapini, mustard cream sauce

Seasonal risotto

**ask your catering professional for details*

\$80 per guest

\$15 per person per additional entree option

Third Course

(Select One)

Chocolate flourless cake (GF)

raspberry & fresh whipped cream

Lemon tart

almond crust, lemon curd, creme fraiche, sesame brittle

Crème brulee

seasonal fruit

Brown-butter fruit crumble

seasonal fruit

Apple, rye & walnut cake (Vegan)

grated apples, rye flour, walnuts, powdered sugar glaze



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Reception Menu

Reception Menu



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Cold Passed Hors D'Oeuvres (minimum of 25 pieces)

- Cauliflower hummus**, parsley, crispy pita chips-4
- Stuffed tortilla shells**-pico de gallo salsa-5
- Blackened beef tenderloin**-gaufrettes, horseradish cream sauce-7
- Caprese skewers**-mozzarella, olive, basil, balsamic reduction-5
- Smoked salmon mousse**-gougère, caviar-9

Hot Passed Hors D'Oeuvres (minimum of 25 pieces)

- Smoked chicken**-gouda cheese, gaufrettes -5
- Spring roll**-roasted seasonal vegetables, sweet chili dipping sauce-4
- Mini quiche**-vegetarian-4
- Scallop skewers**-cilantro lime sauce-8
- Rosemary marinated lamb chops**-chimichurri sauce-9
- Arancini**-smoked gouda cheese, onion, chipotle aioli -7

Reception Menu



24% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

Reception Displays (serves 25 guests)

Fresh sliced fruits and berries-\$200

Tabard Trio-cauliflower hummus, black bean garlic goat cheese, red pepper peanut, grilled pita bread-\$225

Cheese board-assorted accompaniments, rustic bread-\$275

Crudités-seasonal vegetables, blue cheese dressing-\$200

Smoked salmon-eggs, onion, capers, rustic bread-\$375

Octopus cocktail-horseradish, cocktail sauce, fresh lemon-\$375

Fresh shucked oysters on half shell-fresh lemon, cocktail sauce, champagne mignonette-\$300

Stuffed rice paper rolls-roasted seasonal vegetables, sweet chili dipping sauce-\$225

Reception Menu



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Carving Stations

*carving stations require a uniformed chef and all carving stations come with silver dollar rolls

Slow roasted prime rib of beef-\$400
horseradish cream, red wine sauce

Herb roasted leg of lamb-\$400
tzatziki, chimichurri

Honey glazed boneless pit ham-\$350
honey mustard sauce

Whole roasted turkey-\$300
orange-cranberry sauce

Whole roasted herb crusted tenderloin of beef-\$400
horseradish cream, port reduction

* *Uniformed chefs are \$150 for each 90 minutes*

Reception Menu



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Action Stations

* Action stations require a uniformed chef/\$150 for each 90 minutes

Taco station-\$16

slow roasted pulled pork, blackened chicken & fried oysters
warm tortillas
assorted accompaniments

Hot slider station-\$18

fried oysters, chicken breast & local beef patties
fresh baked buns
assorted accompaniments

Risotto station-\$20

homemade risotto, parmesan, goat cheese,
roasted mushroom, roasted onion, walnuts,
fresh herbs, arugula

Smoked gouda grits martini station-\$22

bay scallops, smoked pork belly, scallion, roasted pepper cream sauce

Manila Station- 26

crispy roast pork shoulder, lechon sauce, pork & shrimp lumpia,
pork adobo, pancit (Filipino noodles)

Reception Packages

Reception Packages Menu



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The Meeting Table

(minimum of 20 guests)

choose 2 cold passed and 2 hot passed hors d'oeuvres

please select two displays from the following:

Fresh sliced fruits

Tabard trio of homemade dips

Crudite with bleu cheese

Cheese board

\$22 per guest

The Round Table

(minimum of 20 guests)

choose 2 cold passed and 2 hot passed hors d'oeuvres

choose two reception displays

choose one carving station item

\$40 per guest

**price includes a uniformed chef for carving station*

Reception Packages Menu



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Chaucer's Table

(minimum of 20 guests)

choose 2 cold passed and 2 hot passed hors d'oeuvres
choose two reception displays
choose one carving station item
choose one action station

\$55 per guest

**price includes two uniformed chefs*

The President's Table

(minimum of 20 guests)

choose 2 cold passed and 2 hot passed hors d'oeuvres
choose three reception displays
choose two carving station items
choose one action station

\$79 per guest

**price includes two uniformed chefs*