

Eat DRINK & be merry

Hotel Tabard Inn 2021 Holiday Evening Package & Cuisine

Evening Holiday Packages include one hour cocktail reception with a selection of four passed hors d' oeuvres, three hours of continuous premium bar and a three course meal.

The Evening Holiday Package is \$125 per person
** does not include tax and gratuity*

Our catering department will work with you to create a menu that best fits your group.
Custom menus are also available.

Premium Liquors

Hendricks gin, Ketel One vodka, Basil Hayden's bourbon, Johnnie Walker Black scotch, Milagro Reposado tequila, Don Q Anejo rum and selected cordials.

Wines

Dolcetto, Bruno Porro, Italy
Big Cork, Sauvignon Blanc, Maryland
Lodali, Chardonnay, Italy
Equation, Cabernet Sauvignon, Virginia

Beer

Stella Artois
Bell's Two-Hearted IPA
Port City Optimal Wit

Assorted Soft Drinks

**Package pricing is subject to 10% DC sales tax and 24% service charge.*



Eat DRINK & be merry

Butler passed hors d' oeuvres

** please choose four from the following list*

Cold Hors d' oeuvres

Beef tartare, crispy wonton, avocado
Smoked salmon, potato chip, wasabi cream, caviar
Shaved duck, cherry compote, gaufrette

Cold Vegetarian Hors d' oeuvres

Cucumber rolls, pimento cream cheese
Vegetable ceviche, taro chips
Bruschetta, pico de gallo

Hot Hors d' oeuvres

Mini lumpia pork rolls, black pepper-garlic vinegar
Lamb chop lollipop, chimichurri yogurt
Fried shrimp wontons, sweet thai chili aioli

Hot Vegetarian Hors d' oeuvres

Fried arancini, sriracha aioli
Vegetable latkes, horseradish cream
Mushroom duxelles, in phyllo



Eat DRINK & be merry

Soup and Salad Selections

** please choose one soup or one salad for all guests to enjoy.*

Soups

Hot & Sour Soup

mushrooms, bamboo shoots, tofu

Clam Chowder

bacon, potato, onion, garlic

Salads

Roasted Beet Salad

organic mesclun, goat cheese, mandarin orange, pomegranate vinaigrette

Classic Caesar Salad

crisp romaine, aged parmesan, croutons, house- made caesar dressing



Eat DRINK & be merry

Entrée Selections

** please select **two** non-vegetarian and **one** vegetarian (*) entrees from the following to offer guests.*

** individual guest entrée choices must be submitted one week prior to event.*

** guests do not choose their entrée at the event.*

Winter Risotto (*)

**please ask your catering professional*

Vegetarian Pot Pie (*)

potato, mushroom, peas, carrot, onions, celery

Roasted Statler Chicken

free-range chicken, garlic mashed potatoes, brussels sprouts,
onion, bacon, raisins, herb jus

Seared Duck Breast

roasted butternut squash, braised cabbage, bacon,
orange-bourbon cranberry sauce

Wild Rockfish

roasted cauliflower puree, rainbow swiss chard,
onion, garlic, lemon caper sauce

Filet Mignon

sweet potato puree, grilled rapini, tamarind glaze

Braised Lamb Shank

creamy polenta, glazed carrots, lamb jus



Eat DRINK & be merry



Dessert Selections

** please select one dessert for all guests*

Chocolate Pecan Pie

caramel sauce, vanilla ice cream

Cranberry-Apple Cobbler

vanilla ice cream

Vanilla Crème Brulee

