



COLONIAL CATERING

2015 Catering Guide

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Breakfast



Breakfast

Prices per Person, 15 Person Minimum per Selection

BASIC BAKERY BASKET

Fresh Assorted Bagels, Muffins, and Danish Pastries. Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Tea, with Assorted Sweeteners and Creamers

\$12.00 per person

COLONIAL CONTINENTAL

Sliced Seasonal Fresh Fruit, Orange Juice, Assorted Bagels, Muffins, and Danish Pastries. Cream Cheese, Jams or Jelly, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Tea, with Assorted Sweeteners and Creamers

\$14.00 per person

COLONIALS BREAKFAST

Sliced Seasonal Fresh Fruit, Orange Juice, Farm Fresh Scrambled Eggs, Hickory Smoked Bacon, Country Sausage, Farm Style Potatoes. Assorted Bagels, Muffins, and Danish Pastries. Cream Cheese, Jams or Jelly, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Tea, with Assorted Sweeteners and Creamers

\$18.00 per person

THE HEALTHY CHOICE

Eggbeater Frittata, Fire-Roasted Garden Vegetables, Organic Hormone-Free Turkey Sausage, Homestyle Potatoes, Bran Muffins, Spreads, and a Sliced Seasonal Fruit Display

\$17.00 per person

BREAKFAST ADDITIONS

Quiche – Classic Lorraine, Forest Mushrooms, Grilled Vegetables and Swiss

\$5.00 per person

French Toast, Mandarin Butter, Maple Syrup

\$5.00 per person

Belgian Style Waffles, Fresh Berries, Whipped Cream, Maple Syrup

\$6.00 per person

Yogurt and Fruit Parfaits, Granola Streusel

\$3.00 per person

Individual Fruited Greek Non-Fat Yogurt

\$3.00 per person

Breakfast Sandwiches, choice of bagel, croissant, or wrap

\$4.00 each

Bacon, Egg & Cheese
Ham, Egg & Cheese
Sausage, Egg & Cheese
Egg, & Cheese

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Breakfast a La Cart

Fresh Baked Muffins *(1 dozen minimum)*

\$22.00 per dozen

Fruit Breads or Coffee Cakes *(1 dozen minimum)*

\$20.00 per dozen

Classic Assorted Donuts *(1 dozen minimum)*

\$21.00 per dozen

Fresh Baked Mini Scones with Butter & Jam *(1 dozen minimum)*

\$20.00 per dozen

Mini Butter Croissant *(1 dozen minimum)*

\$25.00 per dozen

Assorted Mini Danish Pastries *(1 dozen minimum)*

\$23.00 per dozen

Fresh Bagel with Cream Cheese, Butter, Jams & Jellies *(1 dozen minimum)*

\$24.00 per dozen

Mini Bagel with Cream Cheese *(1 dozen minimum)*

\$20.00 per dozen

Fresh Sliced Fruit Platter

\$5.00 per person

Fresh Whole Fruit

\$1.50 each

100 % Pure Orange Juice

\$7.50 per quart, serves approximately 5

Starbucks Coffee and Tea Service* \$4.00 per person

Iced Water Station \$15.00 each

(2.5 gallon dispenser)

Bottled Juice \$2.25 each

Hot Cider \$36.00 per gallon

Hot Chocolate, with mini marshmallows \$36.00 per gallon

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Lunches



Cold Buffet Luncheons

Classic Deli

Mixed Green Salad with English Cucumbers, Baby Tomatoes, Carrots, Balsamic Dressing

Freshly Sliced Roasted Turkey Breast, Slow Cooked Roast Beef, Baked Virginia Ham and Albacore Tuna Salad

A Selection of Cheeses, Leaf Lettuce, Sliced Tomatoes and Kosher Pickles

Seasonal Vegetable Salad

Assorted Breads, Artisan Rolls, Pita and Flatbreads

Individual Bags of Chips

Assorted Seasonal Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas or Iced Tea

\$21.00

Chesapeake Bay

Crab and Corn Chowder

Mixed Green Salad with English Cucumbers, Baby Tomatoes, Carrots, Balsamic Dressing

Chilled Roast Salmon, Lemon Basil Aioli

Chilled Grilled Breast of Chicken, Sundried Tomato Tapenade

Herb Roasted Sirloin of Beef, Caramelized Onions, Maytag Blue Cheese

Assorted Breads, Artisan Rolls, Pita and Flatbreads

Baker's Selection of Cakes & Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas or Iced Tea

\$25.00

Bamboo Buffet

Served with to-go boxes and chopsticks

Miso Soup

Chilled Vegetarian Summer Rolls

Soba Vegetable Noodle Salad

Chilled Grilled Yakitori Style Chicken

Chilled Grilled Miso Glazed Salmon

Chocolate Covered Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas or Iced Tea

\$24.00

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Cold Buffet Luncheons

Cafritz Center Salad Bar

Please select one:

Vegetable Barley Soup

Crab and Corn Chowder

Includes:

Mixed Seasonal Greens

Hearts of Romaine

Baby Spinach

Cucumbers, Tomatoes, Carrots, Olives, Onions, Broccoli, Red Peppers, Green Peppers

Feta Cheese, Crumbled Bleu Cheese, Walnuts, Sunflower Seeds

Sliced Grilled Marinated Chicken

Chilled Bay Shrimp *add \$2.00*

Add Roasted Salmon *add \$2.00*

Add Grilled Marinated Flank Steak *add \$3.00*

Assorted Dressings: Herb Vinaigrette, Balsamic Vinaigrette, Caesar, Peppercorn Ranch,

Artisan Roll, Sweet Butter

Lemon Pound Cake, Raspberry Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas or Iced Tea

\$19.00

Presidential Sandwich Buffet

Please select one:

Salad of Hand Picked Greens, Dried Cherries, Great Hill Blue Cheese, Baby Tomatoes, Sherry Vinaigrette

Maryland Crab and Corn Chowder

Please select three:

Oven-Roasted Turkey Breast, Havarti Cheese, cranberry mayo on Ciabatta

Tandoori-Spiced Chicken and Cucumber Mint Salad in a Gluten-Free Wrap

Home Style Albacore Tuna Salad, Lettuce and Tomato in a Tomato Wrap

Baked Virginia Ham, Aged Gouda Cheese, Leaf Lettuce and Caramelized Onions, Honey Mustard on Marble Rye

Grilled Vegetable Wrap, Smoked Cheddar Cheese, Roasted Red Pepper Aioli

Slow Roasted Beef and Boursin Cheese, Horseradish Mayonnaise on an Onion Roll

Five Spiced Flank Steak, Shredded Carrots and Napa Cabbage, Scallion-Ginger Spread

Grilled Chicken Caesar with Parmesan Cheese, Whole Grain Wrap

Fresh Shrimp Salad, Avocado on a Brioche Roll

Pastrami, Gruyere Cheese and Baby Greens, Spicy Horseradish Mustard on a Kaiser Roll

Includes:

Kosher Pickles

Individual Bags of Kettle and Baked Chips

Assorted Bar Cookies: Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas or Iced Tea

\$18.00

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Hot Buffet Luncheons

Foggy Bottom Buffet

Tomato Mozzarella Salad, Fresh Basil, Aged Balsamic Dressing

Tuscan Eggplant Ravioli, Roasted Tomato, Garlic and Oregano Ragout

Boneless Stuffed Chicken Medallions, Prosciutto, Fontina, Herbed Polenta

Roasted Artichokes, Asparagus, Mushrooms

Freshly Baked Artisan Breads with Butter

Espresso Cream Puffs and Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$25.00

South Of The Border

Chicken Tortilla Soup

Fresh Greens, Avocado, Roasted Corn, Cornbread Croutons, Chili Lime Vinaigrette

Assorted Chips with Fresh Salsa, Sour Cream and Guacamole

Pulled-Chicken Burrito, Refried Beans, Tomatoes, Cheese, Scallions

Black Bean Vegetable Enchilada

Red Beans and Rice

Cheddar Jalapeno Cornbread

Chocolate Angel Food Cake, Key Lime Pies, Tres Leches Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$22.00

DC Diner

Cobb Salad

Cream of Tomato Soup with Mini Grilled Cheese Sandwiches

Foggy Bottom Meatloaf, Mushroom Gravy

Baked Fillet of Whitefish, Seafood Stuffing, Lemon Butter

Buttermilk and Chive Mashed Potatoes

Green Bean Casserole with Wild Mushrooms, Crispy Onions

Macaroni and Cheese

Assorted Breads and Butter

Warm Apple Crisp with Sweet Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$24.00

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Hot Buffet Luncheons

Served Buffet style. 15 Person Minimum per Selection. Includes choice of beverage

MEXICAN BUFFET

Fajita Bar
Tortilla Soup
Black Bean & Corn Salad
Guacamole
Organic Greens & Avocado Salad with Onions and Peppers, Ranch of Lime Vinaigrette Dressing
Flank Steak Fajitas, sliced peppers & onions with tomato
Grilled Chicken Fajitas, sliced peppers, & onions with tomato
Vegetarian Refried Beans
Vegetable Enchilada Casserole
Southwestern Rice
Cheddar Jalapeno Bread
Flour Tortillas, Corn Tostadas
Tres Leches
\$21.00 per person

ORIENTAL ASIAN BUFFET

Asian Mixed Greens, Mandarin Oranges, Sesame Vinaigrette
Fresh Fruit Salad
Vegetable Egg Rolls, Sweet Chili Sauce
General Tso's Chicken
Wok Fried Beef and Broccoli
Stir Fried Vegetables
Vegetable Lo Mein
Chicken Fried Rice
Coconut Cake
\$20.00 per person

BACKYARD BBQ BUFFET

Tossed Garden Salad, Herb Vinaigrette
Pasta Salad
Grilled Hot Dogs, potato rolls
Grilled Hamburgers, potato buns
Grilled Veggie Burgers (vegetarian), potato rolls
Lettuce, sliced tomatoes, sliced onions, & pickle chips
Vegetarian Baked Beans
Assorted Fresh Baked Cookies
\$15.00 per person

Additional Traditional BBQ Enhancements

BBQ Beef Brisket, *add \$4.00 per person*
BBQ Chicken, *add \$3.00 per person*
Butter Basted Corn on the Cob, *add \$1.50 per person*

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Hot Buffet Luncheons Continued...

Served Buffet style. 15 Person Minimum per Selection. Includes choice of beverage

MEDITERRANEAN BUFFET

APPETIZERS, SOUPS, & SALADS

Choose two

Mixed Green Salad choice of Two Dressings
Grilled Mixed Vegetable Cous Cous Salad
Shepherd Salad with Aged Feta
Classic Caesar Salad, Caesar Dressing
Tabbouleh Salad
Roasted Tomato Soup with Bruschetta
Lentil Soup
Minestrone Soup
Dolmas (stuffed grape leaves)
Orzo Mixed Vegetable Salad
Hummus with Fresh Pita Chips
Baba Ghanoush, fresh pita chips
Roasted Eggplant Salad

ACCOMPANIMENTS

Choose one

Risotto with Portobello Mushrooms
Penne Pasta with fresh tomato basil sauce with mozzarella
Cous Cous with Market Vegetables and Roasted Tomatoes

ENTREES

Choose two

Roasted Leg Of Lamb, Mint Sauce
Kofte Kebab, with Onions and Tomato Salad
Stuffed Flank Steak, spinach peppers, mushroom demi-glace
Grilled Breast of Chicken, julienne vegetables, provolone cheese
Ratatouille with Grilled Breast of Chicken
Roasted Chicken Breast with Lemon Caper Sauce
Stuffed Breast of Chicken, sundried tomato, spinach, and pepperjack cheese
Talapia with provencale sauce
Grilled Salmon, pepper coulis, dill cream
Mediterranean Shrimp Scampi, Linguine, *add \$7.00 per person*
Crab Cakes with Roasted Red Pepper Coulis, *add \$7.00 per person*

Baklava

Chef's Selection of Cannolis

Assorted Dessert Bars

\$25.00 per person

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Plated Luncheons

Appetizers and Salads

Please select one:

Field Greens tossed with Balsamic Vinaigrette

Crisp Romaine tossed with Caesar Dressing, Focaccia Croutons, Aged Parmesan

Wild Mushroom Bisque

Maryland Crab and Corn Chowder

Chesapeake Seafood Cakes, Red Pepper Coulis (add \$2.00 per person)

Traditional Greek Salad with Feta Cheese, Tomatoes, Olives, Pepperoncini, Bermuda Onion and Italian Herb Vinaigrette

Entrées

Hot Luncheon Entrées

Include choice of appetizer or salad and dessert, artisan rolls and sweet cream butter

Freshly brewed coffee, decaffeinated coffee and tea or iced tea

Butternut Squash Ravioli, Crispy parsnips, Sage Butter Sauce

\$18.00

Deep Water Cod with Lentils, Pan Roasted Long Beans, Parmesan Cream

\$20.00

Parmesan Crusted Tilapia, Roasted Plum Tomatoes, Wild Mushrooms, Pesto Cappellini

\$20.00

Pesto Crusted Salmon, Potato Puree, Basil Butter Sauce

\$21.00

Roasted Chicken Breast, Sweet Potato Pie Tart, Sautéed Broccolini, Orange Demi

\$22.00

Grilled Marinated Pork Loin, and Roasted Peppers, Red Bliss Potatoes

\$23.00

Grilled Churasco Flank Steak, Spanish Rice, Braised Tomatoes, Chimichurri Sauce

\$24.00

Cold Luncheon Entrées With Dessert

Selections include artisan rolls, sweet butter

Freshly brewed coffee, decaffeinated coffee, and tea or iced tea

Chesapeake Seafood Salad, Baby Lettuces, Long beans, Creamer Pesto Potato Salad

\$20.00

Spiced Grilled Sesame Chicken, Soba Vegetable Salad

\$18.00

Maryland Crab cake, Seasonal Greens, Corn Relish, Red Pepper Coulis

\$23.00

Marinated Roasted Tenderloin of Beef, Crisp Mixed Greens, Fried Red Onions, Horseradish Cream

\$25.00

Luncheon Desserts

Please Select One:

Cheesecake with fresh berries

Apple Pie, Salted Caramel Sauce, Gingersnaps

Double Fudge Cake, Flourless Chocolate Torte

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Dinner



Salad

Please Select One

Classic Caesar Salad

Romaine tossed with Seasoned Croutons and Fresh Parmesan with Creamy Caesar Dressing

Seasonal Greens

Market's Seasonal Greens with Crisp Vegetables in a lemon Vinaigrette

Organic Greens

Watercress, Honey Spiked Pecans, Grape Tomatoes, Blue Cheese Dressing

Asparagus and Caramelized Onion

Lamb's Lettuce, Frisee, Lemon-Honey Vinaigrette

Mache and Frisee

Baby Radish, Sourdough Crostini, Miso Cilantro Dressing

Grilled Vegetable Antipasti Salad

Seasonal Grilled Marinated Vegetables, Seasonal Greens, Balsamic-Basil Vinaigrette

Shepherd Salad

Tomatoes, Onions, Green Peppers, Cucumbers, and Parsley. Lemon Olive Oil Dressing

Soup

Vegetable Minestrone

Chilled Gazpacho with Crab

Smoked Tomato Bisque

Red Lentil Soup, Homemade Croutons

Please Specify Buffet or Plated Service, Labor & Equipment Charges Apply

30 Guest Minimum on all Dinner Services

*Your Selection Includes One Main Entrée, One Vegetarian Alternative, Salad or Soup,
Non Alcoholic Beverage and Chef Selected Dessert. All Prices are per person*

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Meat and Poultry

Grilled Breast of Chicken, Chive Gnocchi, Pan Jus \$31

Roasted Sirloin, Rosemary Grits, Sautéed Corn \$31

Roasted Tenderloin of Beef, Ratatouille, Port Wine Sauce \$34

Roasted Free Range Chicken Breast, Sweet Potato, Wilted Spinach \$28

Stuffed Chicken, Spinach, Feta, Pine Nuts, and Currants, Garlic Mashed Potatoes and Asparagus \$28

Fish and Seafood

Shrimp and Grits, Succotash \$28

Seared Maryland Blue Crab Cake, Herbed Hush Puppies, Peas, and Tomatoes \$34

Pan-Fried Cod, Chef's market Vegetables, Cheese Sauce \$28

Miso Glazed Salmon, Risotto, Roasted Vegetables, Wasabi Butter Sauce \$31

Braised Salmon, Gnocchi, Fennel Tomato Ragout \$31

Vegetarian

Grilled Market Vegetables and Red Quinoa \$29

Asian Tofu Steak with Gingered Vegetables and Peanut Sauce \$28

Wild Mushroom Risotto with Charred Tomato \$28

*Please Specify Buffet or Plated Service, Labor & Equipment Charges Apply
30 Guest Minimum on all Dinner Services
Your Selection Includes One Main Entrée, One Vegetarian Alternative, Salad or Soup,
Non Alcoholic Beverage and Chef Selected Dessert. All Prices are per person*

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Desserts

Dark or White Chocolate Mousse Cake

Caramel Pecan Pie

Caramel and Chocolate Ganache Tart

Crème Caramel

Lemon Meringue Tart

Apple Galette Tart

Opera Torte

Seasonal Cheesecake

*Please Specify Buffet or Plated Service, Labor & Equipment Charges Apply
30 Guest Minimum on all Dinner Services
Your Selection Includes One Main Entrée, One Vegetarian Alternative, Salad or Soup,
Non Alcoholic Beverage and Chef Selected Dessert. All Prices are per person*

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Reception



Appetizer Displays

Mediterranean Breads & Spreads (15 person minimum)

Chef's selection of Mediterranean Spreads to include Hummus, Baba Ganoush, Tabouleh, Marinated Olives, Marinated Artichokes, Grilled and Fire Roasted Vegetables, with Crispy and Soft Arabic Breads
Serves 15 - \$70.00 / \$7.00 per person

Asian Sampler (15 person minimum)

Spring Rolls with Sweet Thai Chili Sauce, Thai Chicken Satay with A Red Curry Sauce, Steamed Gyoza, ponzu dipping sauce, Green Papaya Salad
Serves 15 - \$180.00 / \$12.00 per person

Crudités (15 person minimum)

Farm Fresh Vegetables with a Selection of House Dips
Serves 15 - \$75.00 / \$5.00 per person

Parmesan Artichoke Dip (20 person minimum)

Warm Creamy Dip Scented with Parmesan & Garlic with Crusty Breads & Pita Chips
Serves 20 - \$50.00

Maryland Style Crab & Artichoke Dip (20 person minimum)

Maryland Crab Meat, Artichokes, Creamy Blended Cheeses, & Old Bay Seasoning. Served with Artisan Breads & Crispy Pita Chips
Serves 20 - \$100.00

Artisanal Cheeses (15 person minimum)

Handcrafted Domestic and Imported Cheeses with Grapes and Fresh Berries. Served with Artisan Breads & Crackers.
Serves 15, \$90.00 / \$6.00 per person

Tuscan Meat Antipasto (15 person minimum)

Prosciutto, Salami, Capicola, and Pepperoni, with Mozzarella, Parmesan and Provolone, Roasted Peppers, and Olives, served with Whole Grain Mustard, Artisan Breads & Virgin Olive Oil.
Serves 15 - \$150 / \$10.00 per person

Hors D'oeuvres

Available in increments of 25 pieces. Butler passing available for additional fee.

Meat & Poultry

Hibachi Chicken Skewers with Soy Glaze

25 Pieces - \$95.00

Beef Shish Kabobs, green bell peppers and onions

25 Pieces - \$95.00

Mediterranean Meat Balls, Marinara Sauce

25 Pieces - \$75.00

Chicken Shish Kabobs, green bell peppers and onions

25 Pieces - \$95.00

Seafood

New Orleans Style Crab Cakes with Wasabi Aioli

25 Pieces, \$100.00

Dragon Shrimp Wonton with Sweet Chili Dipping Sauce

25 Pieces, \$115.00

Chili-rubbed Prawn with Wasabi Aioli

25 Pieces, \$115.00

Smoked Salmon Canapé, Dill Sauce

25 Pieces, \$85.00

Vegetarian

Vegetable Spring Roll with Plum Sauce

25 Pieces, \$75.00

English Cucumber, Sun Dried Tomato, Feta Cheese

25 Pieces - \$70.00

Artichoke Antipasto Skewers with Tomato, Olive and Mozzarella, Fresh Herbs and Olive Oil

25 Pieces, \$75.00

Assorted Dollar Sized Brioche Sandwiches

25 Pieces, \$60.00

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Desserts

Miniature French Pastries & Fancy Macaroons (1 dozen minimum)

\$4.00 each / \$48.00 per dozen

Chocolate Covered Strawberries (1 dozen minimum)

\$4.00 each / \$48.00 per dozen

House Baked Cookies (1 dozen minimum)

\$18.00 per dozen

Chocolate Brownies & Decadent Dessert Bars (1 dozen minimum)

\$20.00 per dozen

Dessert Buffet (20 person minimum)

Exquisite Pastries, Layer Cakes, Cheese Cakes & Rich Chocolate Petit Fours

Serves 20 - \$300

Candy Buffet (20 person minimum)

Display of Assorted bulk candies

Serves 20 - \$140

Ice Cream Sundae Bar (25 person minimum)

25 guest minimum

Choice of Two Ice Cream Flavors: Chocolate, Vanilla, Strawberry, and Pralines & Cream

Choice of Two Sauces: Chocolate, Strawberry, or Butterscotch

Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's.

Maraschino Cherries and Whipped Cream are included.

Serves 25 - \$400

Assorted Cupcakes (1 dozen minimum)

\$4.00 each / \$48.00 per dozen

Assorted Mini Cupcakes (1 dozen minimum)

\$3.00 each / \$36.00 per dozen

Beverages



Beverages

Starbucks Coffee and Tea Service* \$4.00 per person

Lemonade, Fruit Punch or Iced Tea \$19.75 per gallon / \$36.00 per dispenser

Iced Water Station \$15.00 each
(2.5 gallon dispenser)

Bottled Juice \$2.50 each

Bulk Juices \$32.00 per gallon
Orange, Apple, or Cranberry by the gallon

Milk \$1.50 each

Canned Soft Drinks 12oz. Coke, Diet Coke, Sprite, \$1.75 each

Sparkling Water \$2.00 each

Mineral Water \$2.00 each

Hot Cider \$36.00 per gallon

Hot Chocolate with mini marshmallows \$36.00 per gallon

**Unless otherwise specified, coffee services include
60% regular coffee, 20% decaf and 20% hot water and tea*

Prices exclusive of delivery and service charges, setup, any applicable local taxes, linens, and flowers or decorations.

Alcoholic Beverages

A Hosted Bar is available for a per person, per hour charge. A Cash Bar service is also available. All necessary bar items are provided with this charge, handling of alcohol prior to event, portable dry bar, including non-alcoholic beverages, ice, mixers, napkins, and Eco-Friendly cups. Glassware is available for an additional charge.

BEER AND WINE HOSTED BAR

House Wines (Red and White)
Imported and Domestic Beers
Assorted Sodas, Sparkling Water, and Bottled Water
*\$10 Per Person for the first hour, \$7.50 for every hour thereafter**

FULL HOSTED BAR

Premium Liquors
House Wines (Red and White)
Imported and Domestic Beers
Assorted Sodas, Sparkling Water, and Bottled Water
*\$12 Per Person for the first hour, \$7.50 for every hour thereafter **

CASH BAR

Premium Liquors \$6.00
House Wines (Red and White) \$5.00
Imported Beer \$5.00
Domestic Beers \$4.00
Assorted Sodas, Sparkling Water, and Bottled Water \$2.00
*All prices are per drink per person**

*Bartender charges of \$175.00 per 4 hour minimum will apply for each bar and will be the responsibility of the customer. We recommend at least 1 bartender for every 75 guests for alcoholic beverage service.

*A \$500 minimum for all Alcoholic Beverage Services applies for both Cash Bars and Open Bar Services. This \$500 minimum does not include bartender charges.

ALCOHOL PROCEEDURE AND POLICY

All beverages are to remain within the facility. Beverages not consumed will remain the property of Sodexo, Colonial Catering, in accordance with the laws of Washington, DC.

It is the policy of the George Washington University that no alcoholic beverages are to be brought on the premises for consumption, without written permission. An alcohol permit is required to serve alcoholic beverages on campus. For additional information, please contact 202.994.6618. Colonial Catering, Sodexo, and The George Washington University, reserve the right to refuse service of alcoholic beverages to any person. All personnel have completed the ServSafe Training Program for Service

SPECIAL EVENTS GUIDELINES & POLICIES

We welcome the opportunity to work with you to create your special event. Our menus are designed to delight & satisfy you and your guests. Our catering coordinators are eager to assist you with your event planning. We appreciate your business.

ORDERING INFORMATION

Catering Menus are available online at www.GWCampusDining.com/Catering

LEAD TIME

We appreciate the importance of your function and will do whatever it takes to exceed your expectations. We encourage you to plan your event with us well in advance.

Advance notice will help to insure that your event is well planned and insure a positive experience for you and your guests.

In order to ensure availability of your selections, please place all orders for special events at least **10 business days in advance of the event**. A **minimum of 7 days notice** is required for customized menus or large events of 50 or more attendees.

GUARANTEED MINIMUMS

There is a \$500.00 minimum order for all receptions, dinners, and alcoholic services. Specified minimum quantities for selected menu items will be adhered to. The number of attendees must be furnished at the time the order is placed. Customers may have up to 72 hours prior to the event to furnish a "Final" guaranteed number of attendees and becomes the Guaranteed Minimum number of attendees. If the actual number of attendees is less than the Guaranteed Minimum attendees, then the final bill will be charged based on the Guaranteed Minimum number of attendees.

LAST MINUTE & CHANGE ORDERS

We will always accept last minute orders and additions. A 20% charge may apply for all orders placed or increased with less than 24 hours' notice. All menu items may not be available for late order requests. An appropriate alternative may be suggested by our chef.

MENU TASTINGS

If you are not sure what you would like to serve, we can do a tasting for you prior to your event.

Choose items from our Catering Guide and we can prepare them for you to sample.

(A per-person charge of \$5.00, will be applied at the time of the tasting)

PAYMENT

All events must be paid in full prior to the start of the event. Three days in advance is preferred.

Oracle Account Number or P-Card, Cash, check, credit cards or debit cards are accepted for all events. If your organization is tax exempt, a DC Tax Exemption Certificate is required at the time final arrangements are made

CANCELLATIONS

If the Customer cancels an order or primary component of an order for any reason within four (4) business days of the event, a service charge of 20% of the total contracted amount will apply. However, if the Customer cancels less than 24 hours before the contracted time of the event, the Customer shall pay for the Guaranteed Minimum set forth in the Catering Contract.

LABOR CHARGES

Setup and Delivery - \$25.00 for Marvin Center, \$45.00 for outside of the Marvin Center

Break Down and Cleanup - \$25.00 for Marvin Center, \$45.00 for outside of the Marvin Center

For those events requiring service staff (including bars, china and glassware events, and events over 100 people) there will be a charge of \$175 for a 4 hour minimum with a charge of \$43.75 per hour thereafter.

ADDITIONAL SPECIAL LABOR CHARGES

A Labor charge will be added depending on event specifics as follows:

Wait Staff / Bartender: - \$175.00 per 4 hours minimum

Culinary Production: - \$175.00 per 4 hours minimum

Utility Worker: - \$175.00 per 4 hours minimum

Chef/Supervisor: - \$250.00 per event

ADDITIONAL MISCELLANEOUS SERVICES

Decorations, flowers, ice carvings, specialty linens, additional labor and services are available, please inquire with our coordinator.

If rental equipment is required, the cost of the rental, plus 20% fee will be added to the total price of the rentals

Standard Linens

Table Linen \$15.00 each

Cloth Napkin \$1.65 each

Specialty Linens \$18.00 and up

George Washington University Foggy Bottom Campus

Our commitment to sustainability

The Colonial Catering Culinary Team is environmentally conscious organization and committed to leading the food service industry in practices that protect the environment. Our goal is to provide a healthy and nutritious restaurant experience, while maintaining sustainable practices that support our environment.

We strive to meet the highest environmental standards throughout our kitchens and feature the following standards and practices:

- Seasonal, local and organic produce
- High quality organic, free-range, grass-fed and naturally raised poultry, pork, lamb and hormone-free beef
- Fish and seafood caught and handled sustainably following the stringent guidelines of the Monterey Bay Aquarium
- Cage-free shell eggs which meet the highest animal care standards and hormone-free dairy products from local sources
- Local and seasonal resources designed to reduce the use of high carbon foods through the manufacturing, transportation, preparation, packaging and waste process
- Energy audits on our equipment, promoting the use of energy conserving equipment
- Quality, biodegradable packaging made from renewable resources for all take out service
- Eco-effective systems to convert our waste and raw materials into renewable resources that work with nature such as canola and fryer oil into biofuel and food scraps that are turned into compost for local farms
- Customized waste management practices to reduce our carbon footprint throughout our organization
Green Restaurant Association Certification

We embrace these high standards and, with your support, will continue to provide innovative solutions that broaden the knowledge and consciousness of matters that impact the environment. It is our pleasure to be your leader of quality in the food service industry.