



MENUS

MENU PRICES ARE SUBJECT TO CHANGE. PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. THE ENCLOSED MENUS WILL PROVIDE YOU THE VARIETY WE OFFER. IT WOULD BE OUR PLEASURE TO WORK WITH YOU ON CREATING A CUSTOMIZED MENU TO MEET YOUR NEEDS.

ADDITIONAL CHARGES

ALL MEETING ROOM, FOOD AND BEVERAGE AND RELATED SERVICES ARE SUBJECT TO 23% SERVICE CHARGE AND 10% TAX.

GUARANTEE

A FINAL GUARANTEE OF THE NUMBER OF ATTENDEES MUST BE PROVIDED IN WRITING NO LATER THAN 12:00PM, 3 BUSINESS DAYS PRIOR TO YOUR EVENT. IF A GUARANTEE IS NOT RECEIVED, THE EXPECTED NUMBER STATED ON THE CONTRACT WILL BE USED AND CHARGED ACCORDINGLY.

SHIPPING/DELIVERIES

PLEASE INCLUDE COMPANY/GROUP NAME, DATE OF MEETING AND HOTEL CONTACT FOR ANY MATERIALS THAT WILL BE SHIPPED. FOR DELIVERIES, PLEASE PROVIDE THE ITEM, COMPANY AND TIME IT WILL BE DELIVERED.

FUNCTION ROOMS

HOTEL (HILTON GARDEN INN) AND LILY AND THE CACTUS (RESTAURANT PROVIDING CATERING SERVICES WITHIN THE HILTON GARDEN INN) RESERVES THE RIGHT TO CHANGE GROUPS TO A ROOM MORE SUITABLE FOR THE EVENT, WITH NOTIFICATION, IF ATTENDANCE DROPS OR INCREASES. AN ADDITIONAL CHARGE OF \$150.00 WILL APPLY ON ANY ROOM SETUP CHANGES 24 HOURS PRIOR TO THE START OF THE EVENT.

*FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE SPEAK TO THE DIRECTOR OF OPERATIONS













C O N S I D E R A T I O N S

MENU PRICES ARE SUBJECT TO CHANGE. PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. THE ENCLOSED MENUS WILL PROVIDE YOU THE VARIETY WE OFFER. IT WOULD BE OUR PLEASURE TO WORK WITH YOU ON CREATING A CUSTOMIZED MENU TO MEET YOUR NEEDS.

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EVENT SPACE CHART

Meeting Room Floor:

 Space Calculator	 Total Sq Ft	 Room Size L x W	 Ceiling Ht	 Classroom	 Theater	 Banquet 10	 Reception	 Conference	 U-Shape	 H-Square
 Metric Converter	Convert to Metric			Maximum number of people per seating style						
Back to Top										
Astor	840	21.00' x 40.00'	12	40	90	40	100	30	30	30
Fremont	468	26.00' x 18.00'	12	15	30	20	30	15	12	15
NoMa Ballroom	2,583	63.00' x 41.00'	12	100	300	180	300	n/a	n/a	n/a
Paint Branch	861	21.00' x 41.00'	12	40	90	50	100	30	30	30
Stansbury	840	21.00' x 40.00'	12	40	90	40	100	30	30	30

ASTOR, PAINT BRANCH, AND STANSBURY ALL HAVE A ROOM FEE OF \$500. THE FREEMONT MEETING SPACE HAS A ROOM FEE OF \$200 AND THE NOMA BALLROOM HAS A ROOM FEE OF \$1500. SPECIAL PRICING AVAILABLE FOR MILITARY, GOVERNMENT AGENCIES, NON-PROFITS AND NOMA RESIDENTS.

ROOM FEE'S WILL BE REDUCED IF THE MINIMUM FOOD & BEVERAGE MINIMUM OF \$750 IS MET IN ANY SINGLE SPACE (\$500 IN THE FREEMONT) OR \$2000 IN THE COMBINED SPACES THAT MAKE THE NOMA BALLROOM.



CATERING MENUS

BREAKFAST BUFFET

THE DULLES \$17.95 PER PERSON

SEASONAL FRESH FRUIT AND BERRIES
HOUSE-BAKED BREAKFAST PASTRIES,
ASSORTED MUFFINS AND DANISH
WHIPPED BUTTER AND FRUIT PRESERVES
CHILLED FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
REGULAR AND DECAFFEINATED COFFEE AND
SELECTION OF HERBAL TEAS



THE UNION STATION \$22.95 PER PERSON

(MINIMUM OF 20 GUESTS)

SEASONAL FRESH FRUIT AND BERRIES
HOUSE-BAKED BREAKFAST PASTRIES,
ASSORTED MUFFINS AND DANISH
WHIPPED BUTTER AND FRUIT PRESERVES
SCRAMBLED FARM EGGS WITH SCALLIONS AND SOUR CREAM CRISP SMOKED BACON
BREAKFAST POTATOES
CHILLED FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
REGULAR AND DECAFFEINATED COFFEE AND
SELECTION OF HERBAL TEA

THE REGAN NATIONAL \$26.95 PER PERSON

(MINIMUM OF 25 PEOPLE)

SEASONAL FRESH FRUIT AND BERRIES
HOUSE-BAKED BREAKFAST PASTRIES,
ASSORTED MUFFINS AND DANISH
WHIPPED BUTTER AND FRUIT PRESERVES
CHILLED FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
REGULAR AND DECAFFEINATED COFFEE AND
SELECTION OF HERBAL TEA,
BOTTLED WATER

SELECT ONE FROM THE FOLLOWING:

CLASSIC EGGS BENEDICT

CANADIAN BACON, POACHED EGGS AND HOLLANDAISE SAUCE

AMERICAN BREAKFAST

SCRAMBLED EGGS, CRISPY BACON OR SAUSAGE, ROASTED BREAKFAST POTATOES
AND BUTTERMILK BISCUIT

HEARTY OATMEAL

WARM OATMEAL WITH BROWN SUGAR, RAISINS AND MAPLE SYRUP

HAM & CHEESE CROISSANT

SCRAMBLED EGG, HONEY ROASTED HAM AND SWISS CHEESE AND FRESHLY BAKED CROISSANT

BREAKFAST BURRITO

LARGE FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, ZACATECAS CHEESE MIX, VAQUERO POTATOES, AND PICO DE GALLO.

BREAKFAST ENHANCEMENTS

ASSORTED YOGURTS AND GRANOLA \$4.95 PER PERSON

ASSORTED CEREAL WITH WHOLE AND SKIM MILK \$4.95 PER PERSON

BAGELS WITH CREAM CHEESE \$4.95 PER PERSON

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP \$6.95 PER PERSON



LUNCH BUFFETS

WORKING LUNCH BUFFET

(MINIMUM OF 10 PEOPLE) \$22 PER PERSON

ASSORTED GOURMET SANDWICHES & WRAPS
MIXED GREEN SALAD WITH HOUSE VINAIGRETTE
POTATO CHIPS
FRESHLY BAKED COOKIES AND BROWNIES COFFEE, HERBAL TEAS AND BOTTLED WATER

LIGHT FARE LUNCH BUFFET

(MINIMUM OF 15 PEOPLE) \$26 PER PERSON

SLICED ARTISAN DELI MEATS TO INCLUDE:
SMOKED HAM, ROASTED TURKEY BREAST, SALAMI AND RARE ROAST BEEF
SLICED CHEDDAR, SWISS AND PROVOLONE CHEESES
LETTUCE, TOMATOES, PICKLES AND RED ONIONS
MAYONNAISE AND HONEY GRAIN MUSTARD
HOUSE-BAKED BREADS AND SANDWICH ROLLS
MIXED GREEN SALAD WITH HOUSE VINAIGRETTE AND CROUTONS
RED CABBAGE COLESLAW
FRESH FRUIT SALAD
BISCOTTI AND CHOCOLATE CHIP COOKIES COFFEE, HERBAL TEAS AND BOTTLED WATER

SALAD STATION BUFFET

(MINIMUM OF 15 PEOPLE) \$26 PER PERSON

MIXED GREENS AND CHOPPED ROMAINE LETTUCE
TOMATOES, CUCUMBERS, SPROUTS, SLICED RED ONIONS,
CITRUS SEGMENTS, SLICED AVOCADO, CRUMBLIED BLUE CHEESE,
GOAT CHEESE, SPICED PECANS AND CRISPY BACON
GRILLED CHICKEN
SALMON OR SHRIMP (SELECT ONE)
WHITE BALSAMIC VINAIGRETTE, CREAMY RANCH DRESSING AND CITRUS VINAIGRETTE
FRESH FRUIT SALAD
ASSORTED BROWNIES AND BLONDIES
COFFEE, HERBAL TEAS AND BOTTLED WATER



NOMA LUNCH BUFFET

(MINIMUM OF 20 PEOPLE)

SERVED WITH HOUSE-BAKED ROLLS, COFFEE, HERBAL TEAS AND BOTTLED WATER

ONE ENTREE - \$35 PER PERSON

TWO ENTREES - \$45 PER PERSON

CHOICE OF SALAD:

CLASSIC CAESAR SALAD

GARLIC PARMESAN DRESSING, SOURDOUGH CROUTONS

ORGANIC MIXED GREEN SALAD

CUCUMBER, JULIENNE CARROTS, OVEN DRIED TOMATOES, BALSAMIC DRESSING

CHOICE OF ENTREE:

PAN ROASTED BREAST OF CHICKEN

CHIPOTLE BBQ SALMON

GRILLED FILET MIGNON

PENNE PASTA WITH MUSHROOM, TOMATO, ARTICHOKE HEARTS, ROASTED GARLIC CREAM

CHOICE OF STARCH: (CHOOSE ONE)

WHIPPED POTATOES

STEAMED JASMINE RICE

ROASTED FINGERLING POTATOES

CHEDDAR GRITS

CHOICE OF VEGETABLE: (CHOOSE ONE)

SEASONAL VEGETABLES,

GREEN BEANS

BABY SPINACH,

BROCCOLINI & BABY CARROTS

CHOICE OF ONE DESSERT:

LEMONCELLO CAKE

TIRAMISU CAKE

FLOURLESS CHOCOLATE CAKE

BROWNIES

HOUSE-MADE CHEESECAKE WITH GRAHAM CRACKER CRUST

FRESH BERRIES WITH CRÈME ANGLAISE

COOKIE PLATE ASSORTED COOKIES AND BISCOTTI



PLATED LUNCH

(MINIMUM OF 15 PEOPLE)

SERVED WITH HOUSE-BAKED ROLLS, COFFEE, HERBAL TEAS AND BOTTLED WATER

ONE ENTREE - \$33 PER PERSON

TWO ENTREES- \$38 PER PERSON

FIRST COURSE (CHOOSE ONE)

CLASSIC CAESAR SALAD

CRISP ROMAINE, GARLIC-PARMESAN DRESSING, BRIOCHE CROUTONS

ARUGULA SALAD

ROASTED BEETS, CANDIED WALNUTS, GORGONZOLA CHEESE CARROT VINAIGRETTE

BEET SALAD

ROASTED RED BEET, JULIENNE CARROTS, LOCAL BLUE CHEESE, APPLE-LEMON VINAIGRETTE

MIXED ORGANIC GREEN SALAD

ROASTED CORN, BLACK BEANS, TOMATOES, RED ONIONS, DRESSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH CRISPY TORTILLA STRIPS

ENTREES

HERB & LEMON ROASTED BREAST OF CHICKEN WHIPPED YUKON GOLD POTATOES, BABY VEGETABLES NATURAL PAN JUS

GRILLED VIRGINIA BUFFALO BURGER

GARLIC FRIES, CHILE ONION RING, AND A SMOKED TOMATO BBQ SAUCE

SHORT RIB ENCHILADA

AVOCADO TOMATILLO SALSA, SHREDDED CABBAGE, COTIJA CHEESE, CREMA, AND PICO

GRILLED SALMON

ROASTED CORN, POTATO AND SCALLION HASH, ROASTED PEPPER SAUCE

SEARED NEW YORK STRIP

HORSERADISH WHIPPED POTATOES AND BABY VEGETABLES AND WILD MUSHROOM SAUCE

FRESH HERB PAPPARDELLE

BUTTERNUT SQUASH, SHITAKE MUSHROOMS, SPINACH AND ROASTED GARLIC-HERB CREAM

DESSERTS (CHOOSE ONE)

MIXED SEASONAL BERRIES

CRÈME BRULÉE

SORBET

FLOURLESS CHOCOLATE CAKE

CHOCOLATE LAVA CAKE

FRESH BERRIES, WHIPPED CREAM AND RASPBERRY SAUCE

CHEESECAKE

APPLE CRISP



HORS D'OEUVRE SELECTION
(PRICED PER DOZEN)



- CHICKEN CONFIT QUESADILLA, \$30
- SHITAKE MUSHROOM SPRING ROLL, \$36
- SEARED CHICKEN SATAY WITH SPICY PEANUT BASIL SAUCE \$36
- SEARED BEEF KABOB/SATAY, JALEPENO AIOLI \$48
- MARYLAND CRAB "POPPERS", CHIPOTLE AIOLI \$48
- SEARED MINI VEGETABLE BURGERS \$42
- SEARED MINI VIRGINIA ANGUS BEEF BURGERS \$42
- CRISPY SHRIMP WITH SWEET AND SPICY CHILE SAUCE \$30
- BBQ BEEF SPRING ROLL, SWEET AND SOUR SAUCE \$36
- SPICY CHICKEN WINGS, BLUE CHEESE SAUCE \$25
- WING PLATTERS, (FEEDS 50) ASSORTMENT OF SAUCES \$100
- BRUSCHETTA, SEASONAL TOPPINGS \$30
- CAPRESE, MOZZARELLA AND TOMATOES W/BASIL OIL (GLUTEN FREE) \$30
- SHRIMP COCKTAIL, (GLUTEN FREE) \$30
- JUMBO SHRIMP COCKTAIL, (GLUTEN FREE) \$48
- TURKEY MEATBALLS, HOUSEMADE , SOUTHWESTERN SPICES \$48



EATSTORY RESTAURANT CONCEPTS

OPEN BAR INFORMATION SHEET

STANDARD SELECTIONS

VODKA- STOLI

RUM- NAKED TURTLE

GIN- TANQUERAY

BOURBON- JIM BEAM

SCOTCH- J & B

TEQUILA- SAUZA GOLD/ JOSE CUERVO

SILVER

WINES:

- SELECTION OF BERINGER FOUNDERS RESERVE WINES: CHARDONNAY, PINOT NOIR, CABERNET

PRICING:

- FIRST HOUR \$14
- SECOND HOUR \$10
- 3RD- 5TH HOUR \$7

PREMIUM SELECTIONS

VODKA- KETEL ONE (GREY GOOSE BY REQUEST)

RUM- BACARDI SUPERIOR

GIN- BOMBAY SAPPHIRE

BOURBON- MAKERS MARK

SCOTCH- JOHNNIE WALKER RED

TEQUILA- MILAGRO REPOSADO

WINES:

- NEWTON SKYSIDE CHARDONNAY
- CAPE MENTELLE SAUVIGNON BLANC
- JOSEPH CARR CABERNET
- DIAMANDES PERLITA MALBEC

PRICING:

- FIRST HOUR \$18
- SECOND HOUR \$12
- 3RD -5TH HOUR \$10

PLATED DINNER MENU

SERVED WITH HOUSE-BAKED ROLLS, COFFEE, HERBAL TEAS AND PELLEGRINO WATER

STARTER (CHOOSE ONE)

CLASSIC CAESAR SALAD

CRISP ROMAINE, GARLIC-PARMESAN DRESSING, BRIOCHE CROUTONS

ARUGULA SALAD

ROASTED BEETS, CANDIED WALNUTS, GORGONZOLA CHEESE AND CARROT VINAIGRETTE

BEEF SALAD

ROASTED RED BEET, JULIENNE CARROTS, LOCAL BLUE CHEESE, APPLE-LEMON VINAIGRETTE

MIXED ORGANIC GREEN SALAD

ROASTED CORN, BLACK BEANS, TOMATOES, RED ONIONS, DRESSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH CRISPY TORTILLA STRIPS

ENTREE(CHOOSE ONE)

PECAN CRUSTED BREAST OF CHICKEN

BACON MAC AND CHEESE, MUSHROOM JUS \$40

GREEN CHILE PINE NUT CRUSTED SALMON

POSOLE AND CORN RISOTTO, MOLE VERDE AND GRILLED PINEAPPLE SALSA \$40

HERB ROASTED ROCK FISH

ROASTED POTATOES AND SEASONAL VEGETABLE RAGOUT \$45

FARM ROASTED PORK TENDERLOIN

KABOCHA SQUASH, APPLE-CINNAMON MARMALADE, BRAISED SPROUTS & NATURAL POT JUS \$40

BRAISED BEEF SHORT RIB

WHITE CHEDDAR STONE GROUND GRITS, MAPLE BRAISED GREENS, CABERNET SAUCE \$45

GRILLED BEEF TENDERLOIN

FOREST MUSHROOM AND PARMESAN CREAM GRITS, ROASTED SHALLOTS, SPINACH AND FIGS IN ANCHO-BALSAMIC REDUCTION WITH LEMON AND TABASCO BUTTER \$52

VEGETABLE CREPE TORTE

ASPARAGUS COULIS \$25

ROASTED SWEET POTATO GRATIN

SWISS CHARD, GRANNY SMITH APPLE PUREE \$30

FRESH HERB PAPPARDELLE

BUTTERNUT SQUASH, SHITAKE MUSHROOMS, SPINACH AND ROASTED GARLIC-HERB CREAM \$30

DUEL ENTREES

RICOTTA STUFFED CHICKEN WITH PAN JUS
& CHIPOTLE ROASTED SHRIMP WITH CORN RELISH \$60

GRILLED BEEF FILET WITH MERLOT REDUCTION
& SEARED SALMON WITH FENNEL SALAD \$55

MARYLAND CRAB CAKE WITH CHIVE BUTTER
& BEEF FILET WITH WILD MUSHROOMS AND BABY ONIONS \$65

DESSERT (CHOOSE ONE)

MIXED SEASONAL BERRIES

CRÈME BRÛLÉE (FLAVORS WILL VARY SEASONALLY)

SORBET

CINNAMON CHOCOLATE CAKE

CAJETA CHEESECAKE

APPLE CRISP

CARROT CAKE

DINNER BUFFETS

DINNER BUFFET MENU

(MINIMUM OF 25 PEOPLE)

SERVED WITH HOUSE-BAKED ROLLS, COFFEE, HERBAL TEAS AND BOTTLED WATER

ONE ENTREE - \$44.95 PER PERSON

TWO ENTREES- \$54.95 PER PERSON

FIRST COURSE (CHOOSE ONE)

CLASSIC CAESAR SALAD

CRISP ROMAINE, GARLIC-PARMESAN DRESSING, BRIOCHE CROUTONS

ARUGULA SALAD

ROASTED BEETS, CANDIED WALNUTS, GORGONZOLA CHEESE AND CARROT VINAIGRETTE

BEET SALAD

ROASTED RED BEET, JULIENNE CARROTS, LOCAL BLUE CHEESE, APPLE-LEMON VINAIGRETTE

MIXED ORGANIC GREEN SALAD

ROASTED CORN, BLACK BEANS, TOMATOES, RED ONIONS, DRESSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH CRISPY TORTILLA STRIPS

ENTREE

HERB & LEMON ROASTED CHICKEN BREAST

TENDERLOIN OF ANGUS BEEF

CHIPOTLE BBQ SALMON

ROSEMARY ROASTED GULF SHRIMP

CHOICE OF STARCH: (CHOOSE ONE)

WHIPPED POTATOES

ROASTED FINGERLING POTATOES

SWEET POTATO RISOTTO

STEAMED RICE

CHEDDAR GRITS

RICE PILAF

CHOICE OF VEGETABLE: (CHOOSE ONE)

SEASONAL VEGETABLES

GRILLED ASPARAGUS BABY CARROTS

SHIITAKE MUSHROOMS

BROCCOLINI

BABY SPINACH

DESSERTS (CHOOSE ONE)

HOUSE-MADE CHEESECAKE

GRAHAM CRACKER CRUST, SEASONAL FRUIT COMPOTE AND CRÈME ANGLAISE

CITRUS BURST

LEMON MASCARPONE MOUSE CAKE WITH ORANGE MARMALADE AND LIME SORBET

*FLOURLESS CHOCOLATE CAKE

GLUTEN FREE CHOCOLATE CAKE WITH FRESH BERRIES AND RASPBERRY COULIS

TIRAMISU

ESPRESSO LACED SPONGE CAKE WITH MASCARPONE CHEESE MOUSSE AND BELGIAN DARK CHOCOLATE

COOKIE PLATE ASSORTED COOKIES AND BISCOTTI

MIXED SEASONAL BERRIES WITH VANILLA CRÈME FRAICHE

*OTHER CAKE OPTIONS AVAILABLE



MEETING BREAKS

JAVACONNECTION

\$10 PER PERSON

ESTATE DECAFFEINATED AND REGULAR COFFEE MIGHTY LEAF HERBAL TEAS
SERVED WITH CREAM, HONEY AND SUGARS

THE WATER COOLER

\$12 PER PERSON

HOUSE-MADE COOKIES AND BISCOTTI
ASSORTED FRESH SQUEEZED JUICES AND SODAS ESTATE DECAFFEINATED AND REGULAR
COFFEE
HERBAL TEAS
BOTTLED FLAT AND SPARKLING WATER

LEAN AND MEAN

\$15 PER PERSON

FRESH FRUIT SMOOTHIES
PINEAPPLE AND MELON SALAD
SEASONAL VEGETABLE CRUDITÉS WITH CHIPOTLE-RANCH DRESSING SPICED MIXED NUTS
FLAT AND SPARKLING WATER

SWEET TOOTH

\$17 PER PERSON

HOUSE-BAKED COOKIES AND BISCOTTI
ALL NATURAL GRANOLA BARS
LILY'S TRAIL MIX
FRESH FRUIT SALAD
ASSORTED SODAS
FLAT AND SPARKLING WATER

THE ANTIPASTO STATION

\$22 PER PERSON

TOASTED FRENCH BAGUETTE
ROASTED TOMATOES AND SCALLIONS SMOKED SALMON AND CAPER SALAD
GREEN OLIVE TAPENADE
GRILLED MARINATED VEGETABLES
ASSORTED SODAS AND BOTTLED WATER

A 23% SERVICE CHARGE AND APPLICABLE STATE SALES TAX WILL BE ADDED TO ALL FOOD AND
BEVERAGE ARRANGEMENTS. TO CHANGE.



AUDIO-VISUAL

EASEL	\$20
EASEL WITH FLIP CHART	\$45
LCD PROJECTOR	\$250
DROP DOWN SCREEN	\$55
LAVALIER MICROPHONE	\$100
HANDHELD MICROPHONE	\$100
LAPTOP COMPUTER	\$275
PODIUM	\$75
TV/VCR/DVD COMBO	\$150
CONFERENCE PHONE	\$125

OTHER AV EQUIPMENT AVAILABLE UPON
REQUEST



MISCELLANEOUS EQUIPMENT

CHAIR COVERS	\$0.75 PER COVER
DANCE FLOOR	\$200
FLOWER ARRANGEMENTS	MARKET PRICE

*A 23% SERVICE CHARGE AND APPLICABLE STATE
SALES TAX WILL BE ADDED*

*CHARGE AND APPLICABLE STATE SALES TAX WILL BE
ADDED TO ALL AUDIO-VISUAL EQUIPMENT RENTAL.*

PRICES SUBJECT TO CHANGE.