

Eat DRINK & be merry

Hotel Tabard Inn 2023 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 \$150.00 per person

** does not include \$150.00 bartender fee for open bars, sales tax or 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

Famey, Sauvignon Blanc, France
Alcesti, Chardonnay, Italy
Les Montevrières, Pinot Noir, France
Vis a Vie, Cabernet Sauvignon, Italy

Beer

Stella Artois
Evolution Lot 3 IPA

Boylan's Craft Sodas

(cane cola, diet cola, ginger ale, root beer)



**Package pricing is subject to 10% DC sales tax and 25% service charge.*

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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
Tuna Poke, ginger-sesame soy, mirin

Cold Vegetarian Hors d' oeuvres

Cucumber sushi rolls, seasoned rice, vegetables, sriracha mayo
Tofu Caprese, fresh mozzarella, basil
Vegetable ceviche
Bruschetta, cream basil pesto

Hot Hors d' oeuvres

Mini lumpia pork rolls, black pepper-garlic vinegar
Lamb chop lollipop, chimichurri yogurt
Pork Belly, house kimchi

Hot Vegetarian Hors d' oeuvres

Fried arancini, sriracha aioli
Vegetable ragoon, cream cheese
Brussels sprouts fritter, coconut mayonnaise aioli



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Soup and Salad Selections

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

Soups

Minestrone

tomato broth, kidney beans, pasta

Clam Chowder

bacon, potato, onion, garlic

Salads

Roasted Beet Salad

organic mesclun, goat cheese, orange, pomegranate vinaigrette

Classic Caesar Salad

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



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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 (*)

butternut squash, kale, red onion, candied walnuts, mascarpone, parmesan

** risotto is always vegetarian, already gluten-free, and can be prepared vegan by omitting the butter and cheese*

**mascarpone is an Italian double/triple cream cheese, made from cow's milk*

Vegetarian Pot Pie (*)

potato, mushroom, peas, carrot, onions, celery

Roasted Statler Chicken

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

Seared Duck Breast

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

Catch of the Day

roasted cauliflower puree, lemon caper sauce

Filet Mignon

sweet potato puree, grilled rapini, tamarind glaze

Braised Lamb Shank

creamy polenta, glazed carrots, lamb jus



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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

Lemon Tart

almond tart dough, lemon curd, crème fraiche

