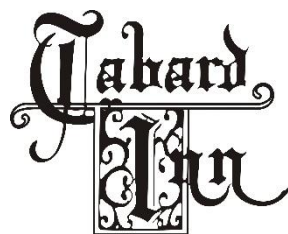


EXECUTIVE CHEF: CLIFF WHARTON

# HOTEL TABARD INN



BANQUET & EVENTS MENU

September 1<sup>st</sup> 2023 - March 31<sup>st</sup> 2024

# Meeting Packages

# Meeting Packages Menu



25% 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***

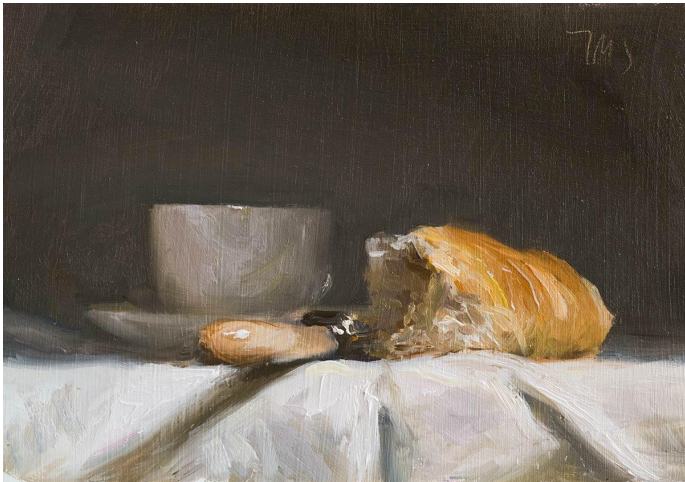
Tabard Continental Breakfast  
Artisan Sandwich Lunch Buffet  
All day Coffee & Tea Service  
**\$60 per guest**

## **Standard Meeting Package**

Tabard Continental Breakfast  
Choice of “N Street” or “1739” Lunch Buffets  
All Day Coffee & Tea Service  
Afternoon Cookie & Brownie Break  
**\$75 per guest**

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

# Meeting Packages Menu



25% 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.

## 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  
**\$98 per guest**

## Executive Package

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 (pumpkin goat cheese, eggplant adobo, pickled beet hummus, grilled pita)  
**\$111 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  
**\$25 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  
**\$35 per guest**

25% Taxable service charge and 10% Sales  
Tax will be added to all food and beverages.  
All menus and prices are subject to change.

# Breakfast Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## Continental Buffets

### *Presidential Continental*

freshly brewed Swings regular & decaffeinated coffee & assorted teas  
assorted chilled juices  
granola station with yogurt & milk  
Tabard freshly-baked scones and mini muffins (*cream cheese, jelly and whipped butter*)  
smoked salmon display with Tabard bagels  
**\$41 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 \$16**

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



# Breakfast Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## 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  
**\$35 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  
**\$42 per guest**

### ***Pocahontas***

fresh sliced fruits & berries platter  
assorted Tabard bagels & cream cheese  
Tabard freshly-baked scones and mini muffins (*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  
**\$51 per guest**



# Breakfast Menu

## Enhancements



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

### 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 \$16**

### Station Enhancements

#### **\*Belgian waffle station**

fresh berries, maple syrup, whipped butter,  
fresh whipped cream  
**\$25 per guest**

#### **\*Omelet station**

smoked ham, applewood smoked bacon,  
country pork sausage, cheddar, gouda,  
mushroom, onion, spinach, bell pepper  
**\$25 per guest**

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

Tabard donuts, scones, muffins, bagels, croissants

**Items per dozen \$35**

### **Tabard's Coffee Break"**

freshly brewed Swings regular & decaffeinated coffee, assorted teas  
**\$120 per gallon**

# Lunch Menu

# Lunch Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## 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

**Pesto pasta**

farfalle pasta, basil pesto cream sauce

**Linguine Pasta**

homemade marinara

**Pasta primavera**

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

**Assorted mini pastries**

**\$45 per guest**

### *1739 Buffet*

**Cream of mushroom soup**

**Caesar salad**

romaine, garlic croutons, caesar dressing, parmesan

**Kale salad**

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

**Pan seared flounder**

parsnip, brussels sprouts, onion, 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**

**\$55 per guest**

# Lunch Menu

## Lunch Buffets

### Artisan Sandwich Buffet



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

- Potato leek soup
  - Caesar salad
    - romaine, garlic croutons, caesar dressing, parmesan
  - 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, romaine, chipotle aioli
  - Fresh mozzarella (v)
    - arugula, cucumber, basil pesto
  - Assorted mini pastries
- \$38 per guest

### Dante’s Buffet

- Roasted butternut squash soup
  - Caesar salad
    - romaine, garlic croutons, caesar dressing, parmesan
  - Roasted beet salad
    - goat cheese, mixed greens, apple, lemon-honey vinaigrette
  - Sliced roasted chicken breast
    - scalloped potatoes, broccoli, onion, lemon thyme chicken jus
  - Leg of lamb
    - jasmine rice, grilled rapini, chimichurri
  - Vegetarian wild rice
    - asparagus, cremini mushrooms, peas, fresh thyme, lemon juice
  - Assorted mini pastries
- \$62 per guest

# Lunch Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## 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**
- Cream of mushroom soup**
- Mixed greens salad**  
cucumber, carrot, balsamic vinaigrette
- Classic caesar salad**  
romaine, garlic croutons, caesar dressing, parmesan
- Kale salad**  
goat cheese, roasted walnuts, carrot, lemon-honey vinaigrette

### Second Course (Select Three, with one being the seasonal risotto)

- Seared statler chicken**  
mashed potatoes, broccoli, onion, garlic, lemon butter sauce
- Pan seared flounder**  
parsnip, brussels sprouts, onion, orange-saffron sauce
- Shrimp diavolo**  
fettuccini, pine nuts, sautéed asparagus, spicy rosa sauce
- Grilled skirt steak**  
yukon gold potato puree, broccoli, brandy- peppercorn sauce
- Grilled chicken**  
vegetable fried rice, cilantro lime sauce
- Seasonal risotto**  
butternut squash, kale, red onion, candied walnuts, parmesan  
*\* risotto is always vegetarian, already gluten-free, and can be prepared vegan by omitting the butter and cheese*

### Third Course (Select One)

- Chocolate flourless cake (GF)**  
raspberry sauce & fresh whipped cream
- Lemon tart**  
creme fraiche
- Vanilla crème brulee**  
fresh berries

**\$62 per guest**  
**\$15 per person per additional entree option**

# Dinner Menu

# Dinner Menu



25% 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

### *1922 Buffet*

#### **Cauliflower soup**

#### **Kale 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 flounder**

parsnip, brussels sprouts, onion, orange-saffron sauce

#### **Grilled skirt 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**

**\$78 per guest**

### *Dupont Circle Buffet*

#### **Garbanzo kale soup**

#### **Caesar salad**

romaine, garlic croutons, caesar dressing, parmesan

#### **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 flounder**

parsnip, brussels sprouts, onion, orange-saffron sauce

#### **Fall & Winter medley of fresh vegetables**

*\*chef's choice*

#### **Assorted mini pastries**

**\$88 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)*

**Cream of mushroom soup**

**Lentil kale soup**

**Mixed greens salad**

cucumber, carrot, balsamic vinaigrette

**Classic caesar salad**

romaine, garlic croutons, caesar dressing, parmesan

**Roasted beet salad**

goat cheese, mixed greens, apple,

lemon-honey vinaigrette

### Second Course

*(Select Three, with one being the seasonal risotto)*

**Seared statler chicken**

roasted garlic mashed potatoes, broccoli, marsala sauce

**Pan seared flounder**

parsnip, brussels sprouts, onion, orange-saffron sauce

**Filet mignon**

roasted potatoes, broccoli, 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**

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

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

### Third Course

*(Select One)*

**Chocolate flourless cake (GF)**

*raspberry sauce & fresh whipped cream*

**Lemon tart**

*creme fraiche*

**Vanilla crème brulee**

*fresh berries*

**\$90 per guest**

***\$15 per person per additional entree option***



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

# Reception Menus

# Reception Menu



25% Taxable service charge and 10% Sales  
Tax will be added to all food and beverages.  
All menus and prices are subject to change.

## **Cold Passed Hors d'oeuvres** (minimum of 25 pieces)

- Cauliflower hummus**, parsley, crispy pita chips-4
- Crostini**-caramelized onion, horseradish cream, toasted baguette-5
- Caprese skewers**-mozzarella, olive, basil, balsamic reduction-5
- Blackened beef tenderloin**-gaufrettes, horseradish cream sauce-7
- Stuffed sweet mini peppers**-cheddar, bacon-5
- Smoked salmon mousse**-gougère, caviar-9

## **Hot Passed Hors d'oeuvres** (minimum of 25 pieces)

- Shrimp salad in phyllo purse**-celery, shallots, scallion, yuzu mayo-8
- Mini quiche**-vegetarian-4
- Spring rolls**-roasted seasonal vegetables, sweet chili dipping sauce-4
- Rosemary marinated lamb chops**-chimichurri sauce-9
- Marinated Shrimp skewers**-fresh lemon juice & zest, garlic, fresh herbs, smoked paprika, old bay, black pepper, sea salt-8
- Arancini**-smoked gouda cheese, onion, chipotle aioli -7

# Reception Menu



## **Reception Displays** (serves 25 guests)

**Fresh sliced fruits and berries-\$200**

**Fresh shucked oysters on half shell**-fresh lemon, cocktail sauce, champagne mignonette-\$350

**Tabard Trio**-pumpkin goat cheese, eggplant adobo, pickled beet hummus-\$225

**Cheese board**-honeycomb, candied walnuts, apricot compote, rustic bread, rustic bread-\$275

**Crudité**s-seasonal vegetables, blue cheese dressing-\$200

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

**Shrimp cocktail**-horseradish, cocktail sauce, fresh lemon-\$375

**Roasted seasonal vegetables**-*chef's choice*-\$225

25% Taxable service charge and 10% Sales  
Tax will be added to all food and beverages.  
All menus and prices are subject to change.

# Reception Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## 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



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## 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 corn tortillas  
assorted accompaniments (*pico de gallo, coleslaw, sour cream*)

### Risotto station-\$20

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

### Truffled polenta martini station-\$24

creamy polenta (*truffle oil, parmesan, milk*),  
pork belly (*blackening rub, seared and braised in hoisin sauce, and orange juice*)

### Manila Station- 26

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

# Reception Packages



# Reception Packages Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## The Meeting Table

**(minimum of 25 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**

*(pumpkin goat cheese, eggplant adobo, pickled beet hummus, grilled pita)*

**Crudite with bleu cheese**

**Cheese board**

*honeycomb, candied walnuts, apricot compote, rustic bread*

**\$30 per guest**

## The Round Table

**(minimum of 25 guests)**

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

**\$48 per guest**

*\*price includes a uniformed chef for carving station*

# Reception Packages Menu



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## Chaucer's Table

**(minimum of 25 guests)**

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

**\$63 per guest**

*\*price includes one uniformed chef*

## 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  
raw bar action station

**\$87 per guest**

*\*price includes two uniformed chefs*