

# Eat DRINK & be merry

## Hotel Tabard Inn 2022 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  
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 24% 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 rangoon, 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

### Rhubarb-Raspberry Slab Pie

double-crust pie, rhubarb, fresh raspberries, vanilla sauce

