

TABARD INN



BANQUET & EVENTS MENUS

Spring and Summer Seasons

APRIL 1st 2024 - AUGUST 31st 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 and 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 and Tea Service
\$60 per guest

Standard Meeting Package

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

* For continental and buffet details please see Menus on following pages

Meeting Packages Menus

Continued

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Presidential Package

Presidential Continental Breakfast + one enhancement
Choice of “1739” or “Dante’s” Lunch Buffet
All day Coffee and 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 and Tea Service
Afternoon break to include cookies, brownies, sliced fruits,
crudité display, Tabard trio
\$111 per guest

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* For buffet and plated service details please see Menus on following pages

Breakfast & Brunch Menus

Breakfast and Brunch Menus



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Continental Buffets

Tabard Continental

freshly brewed Swings regular and decaffeinated coffee & assorted teas
Tabard freshly-baked scones
steel cut oatmeal, brown sugar, nuts, dried fruit
fresh sliced fruits and berries platter

\$25 per guest

Executive Continental

freshly brewed Swings regular and decaffeinated coffee & assorted teas
chilled fresh orange juice
fresh sliced fruits and berries platter
Tabard freshly-baked scones & muffins
bagels with cream cheese

\$35 per guest

Breakfast and Brunch Menus

Continued



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Continental Buffets

Continued

Presidential Continental

freshly brewed Swings regular and decaffeinated coffee & assorted teas
assorted chilled juices
granola station with yogurt & milk
breakfast pastries & breakfast bread selection
(cream cheese, jelly & whipped butter)
smoked salmon display with 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
breakfast granola
steel cut oatmeal
hard-boiled eggs
fresh sliced fruits & berries platter

Items Per Guest \$16

Tabard donuts, scones, muffins - and bagels or croissants

Items Per Dozen \$35

Breakfast and Brunch Menus

Continued



Hot Breakfast Buffets

All breakfast buffets include all natural orange, grapefruit, and cranberry juices, freshly brewed Swings regular and decaffeinated coffee, assorted teas.

Tabard Inn

fresh sliced fruits and 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 with chimichurri sauce

\$35 per guest

Daylight

fresh sliced fruits and berries platter
Tabard freshly-baked scones & mini muffins (jelly, whipped butter)
corned beef hash **-OR-** smoked salmon display with bagels
Tabard's famous fluffy scrambled eggs with chives & cream cheese
country pork sausage, applewood smoked bacon
home fried potatoes with chimichurri sauce

\$42 per guest

Pocahontas

fresh sliced fruits and berries platter
bagels and cream cheese
breakfast pastries & breakfast bread selection (jelly, whipped butter)
corned beef hash **-AND-** smoked salmon display with bagels
Tabard's famous fluffy scrambled eggs with chives & cream cheese
country pork sausage, applewood smoked bacon
home fried potatoes with chimichurri sauce

\$51 per guest

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Breakfast and Brunch Menus

Continued



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Breakfast and Brunch Menu Enhancements

Buffet Enhancements \$16

(minimum of 15 guests)

seasonal quiche
seasonal veggie frittata
corned beef hash
applewood smoked bacon
country pork sausage
chicken sausage
breakfast granola
steel cut oatmeal
hard-boiled eggs
fresh sliced fruits & berries platter

Station Enhancements

(minimum of 25 guests)

***Belgian waffle station**
fresh berries, maple syrup, whipped butter,
fresh whipped cream

***Omelet station**
smoked ham, applewood smoked bacon,
country pork sausage, cheddar, gouda,
mushroom, onion, spinach, bell pepper

\$25 per guest

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

Tabard donuts, scones, muffins, and bagels or croissants

Items Per Dozen \$35

Luncheon Menus

Luncheon Buffets

All luncheon buffets include freshly brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

N Street Buffet

Chilled tomato basil soup

Caesar salad

romaine, garlic croutons, parmesan, caesar dressing

Arugula salad

goat cheese, roasted walnuts, carrot, tomato, 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

Chilled pea soup

Mixed greens salad

cucumber, tomato, carrot, balsamic vinaigrette

Arugula salad

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

Pan seared salmon

asparagus, grilled scallion, vadouvan cream 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

Luncheon Menus



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

Luncheon Menus

Continued

Luncheon Buffets

Continued

Dante's Buffet

Tomato gazpacho

Mixed greens salad

cucumber, carrot, tomato, balsamic vinaigrette

Roasted beet salad

goat cheese, mixed greens, apple, lemon honey vinaigrette

Roasted chicken breast

roasted potatoes, broccoli, onion, lemon-thyme chicken jus

Skirt steak

jasmine rice, grilled rapini, chimichurri

Vegetarian wild rice

asparagus, cremini mushrooms, peas, fresh thyme, lemon juice

Assorted mini pastries

\$62 per guest

Artisan Sandwich Buffet

Choice of Tomato gazpacho (cold) - OR - Tomato basil soup (hot)

Caesar salad

parmesan, garlic croutons, romaine lettuce, caesar dressing

Mixed greens salad

cucumber, carrot, tomato, balsamic 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

arugula, cucumber, basil pesto

Assorted mini pastries

\$38 per guest



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Luncheon Menus

Continued



Three-Course Plated Luncheon Presentation

All plated luncheons include bread and whipped butter, freshly brewed Swings regular and decaffeinated coffee, assorted teas.

First Course

(Select One)

Chilled pea soup

Tomato gazpacho

Mixed greens salad

cucumber, carrot, tomato,
balsamic vinaigrette

Classic caesar salad

parmesan, garlic croutons, romaine lettuce,
caesar dressing

Arugula salad

goat cheese, roasted walnuts, carrot, tomato,
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 salmon

asparagus, grilled scallion, vadouvan cream 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

asparagus, peas, kale pesto, parmesan

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

\$62 per guest

\$15 per person per additional entree option

Third Course

(Select One)

Chocolate flourless cake

raspberry sauce & fresh whipped cream

Lemon tart

creme fraiche

Vanilla crème brulee

fresh berries

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Dinner Menu

Dinner Menus



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Dinner Buffets

1922 Buffet

Chilled asparagus soup

Arugula salad

goat cheese, raisins, roasted walnuts, lemon honey vinaigrette

Mixed greens salad

cucumber, carrot, tomato, balsamic vinaigrette

Chicken adobo

thigh meat, garlic, black pepper, soy sauce, white vinegar, jasmine rice

Pan seared salmon

asparagus, grilled scallion, vadouvan cream 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

Tomato gazpacho

Mixed greens salad

cucumber, carrot, tomato, balsamic vinaigrette

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 salmon

asparagus, grilled scallion, vadouvan cream sauce

Spring medley of fresh vegetables

chef's choice

Assorted mini pastries

\$88 per guest

Three-Course Plated Dinner Presentation

All plated dinners include bread and whipped butter,
freshly brewed Swings regular and decaffeinated coffee, assorted teas.

Dinner Menus

Continued



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First Course

(Select One)

Chilled pea soup

Tomato gazpacho

Mixed greens salad

cucumber, carrot, tomato, balsamic vinaigrette

Classic caesar salad

parmesan, garlic croutons, romaine,
caesar dressing

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 salmon

asparagus, grilled scallion, vadouvan cream 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

*asparagus, peas, kale pesto, parmesan

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

\$90 per guest

\$15 per guest per additional entree option

Third Course

(Select One)

Chocolate flourless cake GF)
raspberry sauce & fresh whipped cream

Lemon tart
creme fraiche

Vanilla crème brulee
fresh berries

Reception Menu

Reception Menus



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

- Cauliflower hummus** - parsley, crispy pita chips - \$4
- Crostini** - caramelized onion, horseradish cream, toasted baguette - \$5
- Blackened beef tenderloin** - gaufrettes, horseradish cream sauce - \$7
- Caprese skewers** - mozzarella, tomato, basil, balsamic reduction - \$5
- Sweet mini peppers** - stuffed with bacon and cheese - \$5
- Smoked salmon mousse** - gougère, caviar - \$9

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

- Shrimp salad in phyllo purse** - shrimp, celery, shallots, scallion, yuzu mayo - \$8
- Mini quiche** – vegetarian - \$4
- Spring roll** - roasted seasonal vegetables, sweet chili dipping sauce - \$4
- Rosemary marinated lamb chops** - chimichurri sauce - \$9
- Mini chive crab cakes** - maryland lump crab, shallots, garlic, mayo, lemon juice, pickled ginger, old bay, panko - \$9
- Arancini** - smoked gouda cheese, onion, chipotle aioli - \$7

Reception Menus

Continued



Reception Displays **(serves 25 guests)**

Fresh sliced fruits and berries - \$200

Tabard trio - pickled ginger pink peppercorn cream cheese, chickpea hummus, red pepper peanut dip, pita - \$225

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

Crudités - seasonal vegetables, bleu cheese dressing - \$200

Roasted seasonal vegetables - \$200

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

Octopus cocktail - horseradish, cocktail sauce, fresh lemon - \$375

Fresh shucked oysters on half shell - fresh lemon, cocktail sauce, champagne mignonette - \$300

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Reception Menus

Continued



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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, shallot red wine sauce, dijon and whole grain mustards

Herb roasted leg of lamb - \$400

tzatziki, chimichurri sauce

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 Menus

Continued



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Action Stations **(minimum of 25 guests)**

** action stations require a uniformed chef.*

Taco station - \$16

slow roasted pulled pork, blackened chicken, fried oysters, corn tortillas (warmed), pico de gallo, coleslaw, sour cream

Risotto station - \$20

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

Truffled polenta station - \$24

creamy polenta, truffle oil & parmesan, blackened pork belly, orange-hoisin sauce

Manila station - \$26

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

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

Reception Packages

Reception Packages Menus



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The Meeting Table

(minimum of 25 guests)

choose 2 cold passed - and - 2 hot passed hors d'oeuvres

select two displays from the following:

Fresh sliced fruits

Tabard trio of homemade dips

Crudite with bleu cheese

Cheese board

\$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 Menus

Continued



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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

enjoy Risotto action station

\$63 per guest

** price includes one uniformed chef*

The President's Table

(minimum of 25 guests)

choose 2 cold passed - *and* - 2 hot passed hors d'oeuvres

choose three reception displays

choose two carving station items

enjoy Raw bar action station

fresh oysters shucked to order, shrimp, clams, hamachi crudo, lobster tail, cocktail sauce, mignonette, fresh horseradish, lemon

\$87 per guest

** price includes two uniformed chefs*