

TABARD INN



BANQUET & EVENTS MENUS

Fall and Winter Seasons



Meeting Packages

Meeting Packages 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.

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
\$70 per guest

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

Meeting Packages Menus

Continued

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.



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,
crudit  display, Tabard trio
\$111 per guest

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

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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

\$31 per guest

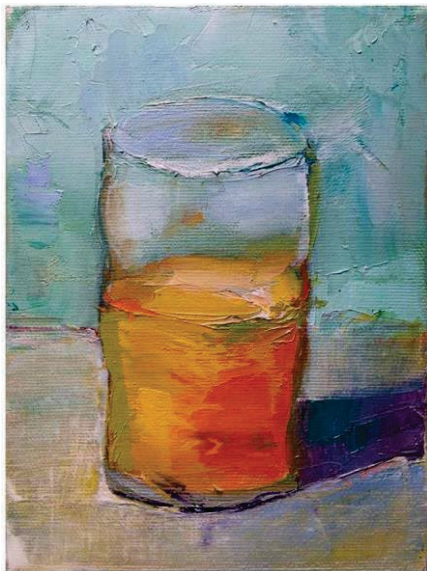
Presidential Continental

freshly brewed Swings regular and decaffeinated coffee & assorted teas
assorted chilled juices
granola station with yogurt & milk
breakfast pastries & breakfast bread selection
(cream cheese, jam & whipped butter)
smoked salmon display with bagels

\$41 per guest

Breakfast and Brunch Menus

Continued



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

Continued

Continental Enhancements

Items Per Guest \$16

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

Items Per Dozen \$35

Tabard donuts, scones, muffins, bagels

Breakfast and Brunch Menus

Continued



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Hot Breakfast Buffets

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

Tabard Inn

fresh sliced fruits and berries platter
baked scones (jam, whipped butter)
scrambled eggs with chives
country pork sausage, applewood smoked bacon
home fried potatoes with chimichurri

\$39 per guest

Daylight

fresh sliced fruits and berries platter
baked scones & mini muffins (jam, whipped butter)
scrambled eggs with chives
country pork sausage, applewood smoked bacon
home fried potatoes with chimichurri
smoked salmon display with bagels

\$47 per guest

Pocahontas

fresh sliced fruit and berries platter
baked scones and biscuits (jam, whipped butter)
shrimp and grits with sauce americaine
smoked salmon display with bagels
scrambled eggs with chives
country pork sausage, applewood smoked bacon
home fried potatoes with chimichurri

\$53 per guest

Breakfast and Brunch Menus

Continued

Breakfast and Brunch Menu Enhancements



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Buffet Enhancements \$16

minimum of 5 guests

seasonal veggie frittata
shrimp and grits
applewood smoked bacon
country pork sausage
chicken sausage
breakfast granola
steel cut oatmeal
hard-boiled eggs
fresh fruits and berries platter

Station Enhancements

minimum of 25 guests

***Breakfast Sandwich station**
english muffin, bacon, sausage, cheese, spicy mayo, zhoug, eggs (scrambled or sunny)

***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*

Items Per Dozen \$35

Tabard donuts, scones, muffins, bagels with cream cheese

Luncheon Menus

Luncheon Buffets

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

Luncheon Menus



N Street Buffet

Potato soup

crispy potatoes

Arugula salad

goat cheese, roasted walnuts, radish, lemon-vinaigrette

Seared Salmon

brussel sprouts, juniper butter sauce

Roasted Chicken

mashed potatoes, broccoli, chicken jus

Jasmine Rice

grilled seasonal vegetables

Assorted mini pastries

\$52 per guest

1739 Buffet

Squash soup

pecans

Beet salad

goat cheese, arugula, citrus

Rockfish

turnip, carrot puree, miso jus

Roasted chicken

mashed potatoes, broccoli, chicken jus

Vegetable Ragu

rigatoni, garlic breadcrumbs

Assorted mini pastries

\$61 per guest

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Luncheon Menus

Continued

Luncheon Buffets

Continued

Dante's Buffet

Vegetable chowder

croutons

Frisee salad

benton's bacon, apple, hazelnut, bacon- Dijon dressing

Roasted chicken

mashed potatoes, broccoli, chicken jus

Flank steak

jasmine rice, grilled vegetables, chimichurri

Grilled squash

farro, pumpkin seeds

Assorted mini pastries

\$65 per guest

Artisan Sandwich Buffet

Sweet Potato Soup

pecan

Caesar salad

aged cheese, crispy potato, romaine lettuce, caesar dressing

Mixed greens salad

cucumber, carrot, onion, aronia berry vinaigrette

Route 11 potato chips

lightly salted

Roasted beef

blue cheese crumble, caramelized onions, horseradish cream

Smoked ham

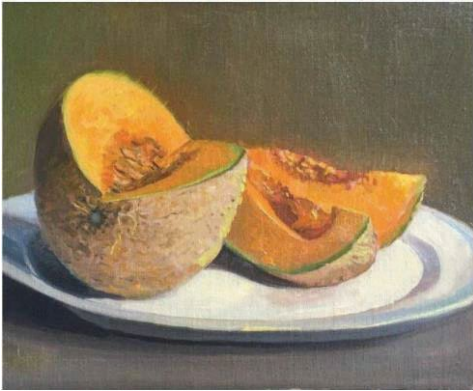
bacon, gouda, chipotle aioli

Fresh mozzarella

arugula, cucumber, basil pesto

Assorted mini pastries

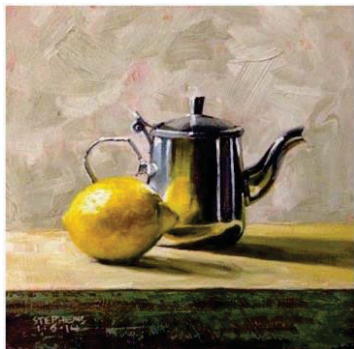
\$43 per guest



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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)

Squash soup
pecans

Potato Soup
crispy potatoes

Mixed greens salad
cucumber, carrot, red onion,
aronia berry vinaigrette

Caesar salad
aged cheese, crispy potato, romaine lettuce,
caesar dressing

Arugula salad
goat cheese, walnuts, lemon vinaigrette

Second Course

(Select Three, with one being the Seasonal Risotto)

Chicken breast
mashed potatoes, broccoli, chicken jus

Seared salmon
brussel sprouts, juniper butter sauce

Shrimp & grits
wilted greens, sauce americaine

Grilled flank steak
roasted potatoes, broccoli,
red wine gastrique

Seasonal risotto
mushrooms, parmesan

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

\$67 per guest

\$15 per person per additional entree option

Third Course

(Select One)

Chocolate flourless cake (GF)
whipped cream

Honey Cake
candied fruit

Creme brulee
fresh berries

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Dinner Menus

Dinner Menus



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All menus and prices are subject to change.

Dinner Buffets

1922 Buffet

Squash Soup

pecans

Caesar salad

aged cheese, crispy potato, romaine lettuce, caesar dressing

Mixed greens salad

cucumber, tomato, red onion, aronia berry vinaigrette

Coq au Vin

braised chicken, carrots, onion, red wine jus

Seared salmon

brussel sprouts, juniper butter sauce

Grilled flank steak

roasted potatoes, chimichurri

Roasted squash

farro, black garlic, pumpkin seeds

Honey cake

candied fruit

\$81 per guest

Dupont Circle Buffet

Potato soup

crispy potato

Mixed greens salad

cucumber, carrot, red onion, aronia berry vinaigrette

Frisee salad

benton's bacon, apple, hazelnut, bacon-Dijon dressing

Roasted chicken

bok choy, veloute

Lamb loin

grilled, farro, cranberry, creme fraiche sauce

Seared salmon

brussel sprouts, juniper butter sauce

Mushroom risotto

maitake mushrooms

Honey Cake

candied fruit

\$90 per guest

Dinner Menus

Continued



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Three-Course Plated Dinner Presentation

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

First Course

(Select One)

Squash soup

pecans

Potato Soup

crispy potatoes

Mixed greens salad

cucumber, carrot, red

onion, aronia berry

vinaigrette

Caesar salad

aged cheese, potato crunch,

romaine, caesar dressing

Frisee salad

benton's bacon, hazelnut, apple,

bacon Dijon dressing

Second Course

(Select Three, with one being the Seasonal Risotto)

Chicken breast

mashed potatoes, mushrooms, chicken jus

Seared salmon

brussel sprouts, juniper butter sauce

Filet mignon

roasted potatoes, broccoli, red wine gastrique

Grilled lamb loin

farro, cranberry, creme fraiche sauce

Seasonal risotto*

mushroom, 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)

whipped cream

Honey cake

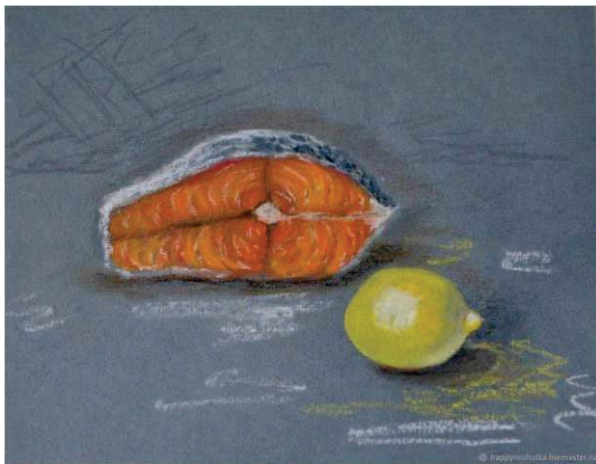
candied fruit

Creme brulee

fresh berries

Reception Menus

Reception Menus



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

Local Bean Hummus - benne, pita chips - \$5

Beet tartare- pickles, saffron aioli, crostini \$6

Poached shrimp - sauce gribiche - \$7

Rockfish dip- potato chips - \$7

Deviled eggs- soy-pickled, smoked trout roe - \$5

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

Mini frittata - seasonal vegetables, parmesan - \$5

Croque monsieur- country ham, bechamel, Appalachian cheese -\$6

Meatball - garlic confit dijonnaise, bread and butter pickles - \$6

Spicy cheese gougere- fresno pepper - \$5

Seared scallop- citrus gel - \$8

Reception Menus

Continued



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Reception Displays **(serves 25 guests)**

Fresh sliced fruits and berries - \$200

Hummus- benne, radish, pita - \$225

Cheese board - seasonal jam, olive oil crackers - \$275

Crudites - zaatar buttermilk dressing - \$200

Roasted seasonal vegetables - \$200

Deviled eggs- soy-pickled, smoked trout roe - \$120

Oysters on half-shell - lemon, mignonette, Tabard's hot sauce- \$300

Reception Menus

Continued



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Carving Stations

** carving stations require a uniformed chef*

Whole filet of Faroe Island salmon - \$380
chimichurri (serves 20)

Leg of lamb \$215
sumac yogurt (serves 15)

Beef tenderloin \$550
horseradish cream, beef jus (serves 25)

Whole roasted turkey \$300
cranberry sauce (serves 30)

** 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

blackened white fish, braised chicken,, corn tortillas,
pico de gallo, sour cream

Risotto station - \$20

parmesan cheese, roasted mushroom,
caramelized onion

Poke Station - \$21

salmon, scallop, sushi rice,
benne, pickled ginger, scallion,
cucumber, soy dressing

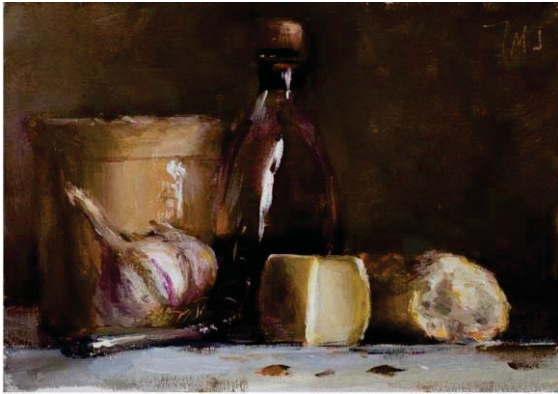
Mac & Cheese Station - \$20

bacon, ham, chives, garlic breadcrumbs,
Tabard hot sauce

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

Reception Packages

Reception Packages Menus



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The Meeting Table

(minimum of 20 guests)

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

select two displays from the following:

Fresh sliced fruits

Hummus

Crudite

Deviled eggs

\$40 per guest

The Round Table

(minimum of 20 guests)

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

choose two reception displays

enjoy salmon carving station

\$60 per guest

**price includes a uniformed chef for carving station*

Reception Packages Menus

Continued



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Chaucer's Table

(minimum of 20 guests)

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

choose 3 reception displays

choose 1 carving station

\$70 per guest

**price includes one uniformed chef*