

# TABARD INN



## BANQUET & EVENTS MENUS

*Spring and Summer Seasons*

APRIL 2025 - SEPTEMBER 2025



# 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 Meeting Package

Tabard Continental Breakfast  
Choice of “N Street” or “1739” Lunch Buffets  
All Day Coffee and Tea Service  
Afternoon Cookie and Brownie Break  
**\$98 per guest**

# Meeting Packages Menus

*Continued*

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## 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 spreads  
**\$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, jelly & whipped butter)  
smoked salmon display with bagels

**\$41 per guest**

# Breakfast and Brunch Menus

*Continued*



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## Continental Buffets

*Continued*

### Continental Enhancements

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, bagels

**Items Per Dozen \$35**



# Breakfast and Brunch Menus

*Continued*



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## 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  
baked scones (jelly, whipped butter)  
scrambled eggs with chives country  
pork sausage, applewood smoked bacon  
home fried potatoes with chimichurri sauce

**\$39 per guest**

### Daylight

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

**\$47 per guest**

### Pocahontas

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

**\$53 per guest**



# Breakfast and Brunch Menus

Continued



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## Breakfast and Brunch Menu Enhancements

### Buffet Enhancements

(minimum of 15 guests)

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

**\$16 per guest**

### Station Enhancements

(minimum of 25 guests)

#### **\*Pancake station**

fresh berries, maple syrup, chocolate chips, fresh whipped cream

**\$15 per guest**

#### **\*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 with cream cheese

**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

#### **Tomato gazpacho**

basil

#### **Arugula salad**

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

#### **Seared Salmon**

couscous, charred kale, lentil, roasted eggplant, tomato-caper relish

#### **Roasted Chicken**

mashed potatoes, broccoli, chicken jus

#### **Jasmine Rice**

roasted seasonal vegetables

#### **Assorted mini pastries**

**\$52 per guest**

### 1739 Buffet

#### **Chilled carrot soup**

micro-greens

#### **Beet salad**

goat cheese, arugula, radish, citrus vinaigrette

#### **Pan Seared Rockfish**

summer squash, turnips, miso jus

#### **Roasted Chicken**

roasted potato, green bean medley, chicken jus

#### **Vegetable Ragu**

rigatoni, garlic breadcrumbs

#### **Assorted mini pastries**

**\$61 per guest**

## Luncheon Menus



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# Luncheon Menus

*Continued*

## Luncheon Buffets

*Continued*

### Dante's Buffet

#### Chilled pea soup

mint

#### Frisee salad

Benton's bacon, apple, hazelnut, bacon-Dijon vinaigrette

#### Roasted Chicken

mashed potatoes, broccoli, chicken jus

#### Flank Steak

grilled vegetables, jasmine rice, chimichurri

#### Vegetarian Wild Rice

asparagus, mushrooms, peas, fresh thyme, lemon

#### Assorted mini pastries

**\$65 per guest**

### Artisan Sandwich Buffet

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

#### Caesar salad

parmesan cheese, crispy potato, romaine lettuce, caesar dressing

#### Mixed greens salad

cucumber, red onion, 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

**\$43 per guest**



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# Luncheon Menus

Continued



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## 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 gazapacho**

**Mixed greens salad**

cucumber, red onion, tomato,  
balsamic vinaigrette

**Caesar salad**

parmesan, crispy potato, romaine lettuce,  
caesar dressing

**Arugula salad**

goat cheese, roasted walnuts, carrots  
lemon-honey vinaigrette

### Second Course

*(Select Three, with one being the Seasonal Risotto)*

**Roasted Chicken**

mashed potatoes, green bean medley, lemon-butter sauce

**Pan seared salmon**

couscous, charred kale, roasted eggplant, lentil,  
tomato-caper relish

**Shrimp & grits**

wilted greens, sauce americaine

**Grilled skirt steak**

roasted potatoes, broccoli, red wine gastrique

**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*

**\$67 per guest**

*\$15 per person per additional entree option*

### Third Course

*(Select One)*

**Chocolate flourless cake**

fresh whipped cream

**Honey Cake**

candied fruit

**Vanilla crème brulee**

fresh berries

# Dinner Menu

# Dinner Menus



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## Dinner Buffets

### 1922 Buffet

#### Chilled pea soup

mint

#### Arugula salad

goat cheese, carrots, roasted walnuts, lemon honey vinaigrette

#### Mixed greens salad

cucumber, red onion, tomato, balsamic vinaigrette

#### Coq au Vin

braised chicken, carrots, onions, red wine jus

#### Pan Seared Salmon

grilled scallions, asparagus, beurre blanc

#### Grilled Skirt Steak

roasted potatoes, chimichurri

#### Ratatouille

summer squash, tomato, eggplant

#### Honey Cake

candied fruit

**\$81 per guest**

### Dupont Circle Buffet

#### Tomato gazpacho

chives

#### Frisee salad

Benton's bacon, apple, hazelnut, bacon-Dijon vinaigrette

#### Roasted beet salad

goat cheese, arugula, watermelon radish, citrus vinaigrette

#### Roasted Chicken

summer ratatouille

#### Grilled Lamb Loin

charred eggplant puree, rapini, creme fraiche sauce

#### Pan Seared Salmon

asparagus, grilled scallion, lemon beurre blanc

#### Risotto

asparagus, peas, kale pesto, parmesan

#### Assorted mini pastries

**\$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)*

#### **Chilled pea soup**

#### **Tomato gazpacho**

#### **Mixed greens salad**

cucumber, carrot, tomato, balsamic vinaigrette

#### **Caesar salad**

parmesan, crispy potato, romaine, caesar dressing

#### **Roasted beet salad**

goat cheese, arugula, watermelon radish, lemon-honey vinaigrette

### Second Course

*(Select Three, with one being the Seasonal Risotto)*

#### **Roasted Chicken**

mashed potatoes, mushroom medley, chicken jus

#### **Seared salmon**

couscous, charred kale, lentil, roasted eggplant, tomato-caper relish

#### **Filet mignon**

roasted potatoes, broccoli, red wine gastrique

#### **Grilled lamb loin**

charred eggplant puree, grilled rapini, creme fraiche 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**

fresh whipped cream

#### **Honey Cake**

candied fruit

#### **Vanilla crème brulee**

fresh berries

# Reception Menus

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

**Hummus** - benne, sliced cucumber - \$5

**Beet tartare**- pickles, saffron aioli, crostini- \$5

**Poached shrimp** - sauce gribiche - \$7

**Rockfish dip** - route 11 chips - \$7

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

**Goat cheese tartine** - English peas, mint focaccia - \$6

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

**Mini frittata** - seasonal vegetables - \$5

**Mini crab cake**– yuzu aioli - \$9

**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**- old bay, citrus gel - \$8

# Reception Menus

*Continued*



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

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

**Hummus** - oven-roasted pita - \$225

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

**Crudités** - seasonal vegetables, zaatar buttermilk dressing - \$200

**Roasted seasonal vegetables** - \$200

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

**Fresh shucked oysters on half shell** - fresh lemon, mignonette, Tabard hot sauce - \$300

# Reception Menus

*Continued*



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## Carving Stations

*\* carving stations require a uniformed chef and all carving stations come with silver dollar rolls.*

**Whole Filet of Faroe Island Salmon-** \$380  
chimichurri (serves 20)

**Herb Roasted Leg of Lamb** - \$215  
sumac yogurt (serves 15)

**Beef Tenderloin** - \$550  
horseradish cream, beef jus (serves 25)

**Whole roasted turkey** - \$300  
orange-cranberry sauce

*\* 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**

slow roasted pulled chicken, marinated beef,  
soft corn tortillas, pico de gallo, jalapeno coleslaw, sour cream

### **Risotto station**

homemade risotto, parmesan, seasonal vegetables  
\*available vegan

### **Stir-fry station**

carrots, broccoli, snap peas, mushrooms, bean sprouts, ginger,  
sesame, marinated chicken

### **Mac & Cheese station**

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

**\$25 per person**

*\* Uniformed chefs are \$150 each for 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 fruit platter
- Hummus platter
- Crudite platter
- Deviled Egg platter

**\$40 per guest**

## The Round Table

**(minimum of 25 guests)**

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

*Select two displays from the following:*

- Fresh sliced fruit platter
- Hummus platter
- Crudite platter
- Deviled Egg platter
- Cheese Board
- Roasted Vegetable platter

*Enjoy our Salmon carving station*

**\$60 per guest**

# 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*  
*Select three displays from the following:*

Fresh sliced fruit platter

Hummus platter

Crudite platter

Deviled Egg platter

Cheese Board

Roasted Vegetable platter

Oysters on the half shell

*Choose one action station*

**\$70 per guest**

*\* price includes one uniformed chef*