

# TABARD INN

*Private Function*  
**Banquet and Events Menus**  
**Fall & Winter Seasons**  
*October 2025 - March 2026*



*Celebrating 104 Years of Service and a New Centennial of Culinary Distinction!*

# MEETING PACKAGES

## **All-Day Meeting Packages Menus**

*All-Day Meeting Packages come with table-top amenities which include hard candy, notepads and pens, and WiFi access.*

*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 Buffet (See Page 5)

Artisan Sandwich Luncheon Buffet (See Page 12)

All-Day Coffee and Tea Service

*See Page 6 for Continental Buffet Breakfast Enhancements and All-Natural Juice Offerings*

***\$70 per guest***

### **Presidential Meeting Package**

Presidential Continental Breakfast Buffet (See Page 5) -PLUS- One Continental Breakfast Buffet Enhancement (See Page 6)

Choice of: 1739 Luncheon Buffet (See Page 11) -OR- Dante's Luncheon Buffet (See Page 12)

All-Day Coffee and Tea Service

Afternoon Break to include Cookies, Brownies, Fresh Sliced Fruits & Berries

*See Page 6 for Continental Buffet Breakfast Enhancements and All-Natural Juice Offerings*

***\$98 per guest***

### **Executive Meeting Package**

Pocahontas Hot Breakfast Buffet (See Page 7)

*See Page 8 for Hot Breakfast Buffet Enhancements*

Plated Luncheon to include Choice of Two (2) Entrees (See Page 13)

All-Day Coffee and Tea Service -PLUS- All-Natural Orange, Cranberry, Grapefruit Juices

Afternoon Break to include Cookies, Brownies, Sliced Fruits & Berries, Crudit  display, Tabard Trio of spreads

***\$111 per guest***

**\* SEE Buffet Breakfast, Buffet Luncheon, and Plated Luncheon Menu Options on the following pages**

# BREAKFAST & BRUNCH MENUS

## Breakfast and Brunch Menus - Continental Buffets

### Tabard Continental Buffet

Freshly-brewed Swings regular and decaffeinated coffee, and assorted teas

Tabard freshly-baked scones

Steel-cut oatmeal, brown sugar, nuts, dried fruit

Seasonal fresh-sliced fruits and berries platter

***\$31 per guest***

\* SEE *Continental Buffet Enhancements on the next page*

### Presidential Continental Buffet

Freshly-brewed Swings regular and decaffeinated coffee, and assorted teas

Assorted chilled juices

*Selection of three (3) juices*

*SEE All-Natural Juice selections on next page*

Granola station with individual yogurts

Freshly-baked pastries to include croissant, mini strudel, and cinnamon bun

***\$41 per guest***

\* SEE *Continental Buffet Enhancements on the next page*

## Breakfast and Brunch Menus - Continental Buffet Enhancements

### Continental Buffet Enhancements

Quiche florentine  
Applewood smoked bacon  
Country pork sausage  
Chicken sausage  
Breakfast granola  
Steel-cut oatmeal  
Deviled eggs  
Fresh-sliced fruits and berries  
Muesli shots

*Items per guest: \$16*

Tabard donuts, scones, muffins, assorted pastries, mini biscuits, mini muffins

*Items per dozen: \$35*

All-Natural Juices: Orange, Cranberry, Tomato, Apple, Grapefruit

*Select up to three (3) juices, at total per guest price: \$8*

*Additional Juice Selections Offered at \$3/per juice, per guest*

## **Breakfast and Brunch Menus - Hot Breakfast/Brunch Buffets**

*Hot Breakfast/Brunch Buffets include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, and all-natural Orange, Cranberry, and Grapefruit juices.*

### **Tabard Inn Hot Breakfast/Brunch Buffet**

Fresh-sliced fruits and berries platter  
Croissants and assorted Pastries  
Scrambled eggs with chives  
Home-fried potatoes with chimichurri  
Country pork sausage, Applewood smoked bacon

***\$39 per guest***

### **Daylight Hot Breakfast/Brunch Buffet**

Fresh-sliced fruits and berries platter  
Croissants and assorted Pastries  
Scrambled eggs with chives  
Home-fried potatoes with chimichurri  
Country pork sausage, Applewood smoked bacon  
Smoked salmon display

***\$47 per guest***

### **Pocahontas Hot Breakfast/Brunch Buffet**

Fresh-sliced fruit and berries platter  
Croissants and assorted Pastries  
Scrambled eggs with chives  
Home-fried potatoes with chimichurri  
Country pork sausage, Applewood smoked bacon  
Smoked salmon display  
Chef's chicken and waffles

***\$53 per guest***

**\* SEE Breakfast/Brunch Buffet Menu Enhancements on the next page**

Taxable 25% Service Charge and 10% D.C. Sales Tax applied to all Food & Beverage specifications

All Menus and Pricing Subject to Change

## Breakfast and Brunch Menus - Hot Breakfast/Brunch Buffets - Menu Enhancements

### Hot Breakfast/Brunch Buffet

#### **Menu Enhancements**

\* Minimum of 15 Guests \*

Chicken and Waffles

Quiche florentine

Shrimp and grits

Applewood smoked bacon

Country pork sausage

Chicken sausage

Breakfast granola

Steel-cut oatmeal

Deviled eggs

Fresh-sliced fruits and berries platter

***Items per guest: \$16***

Tabard donuts, scones, muffins, assorted pastries, mini biscuits, mini muffins

***Items per dozen: \$35***

\* **SEE Breakfast/Brunch Buffet Station Enhancements on the next page**



## *Breakfast and Brunch Menus - Hot Breakfast/Brunch Buffets - Station Enhancements*

### **Hot Breakfast/Brunch Buffet**

#### **Station Enhancements**

\* Minimum of 25 Guests \*

\* requires uniformed chef service \*

#### **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

#### **French Toast and Pancake Station**

Maple syrup, whipped cream, candied walnuts, powdered sugar, fruit compote

***\$25 per guest, per station***

***Uniformed Chefs are \$150 for 90-minute service period***

# LUNCHEON MENUS

## Luncheon Menus - Luncheon Buffets

Luncheon Buffets include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

### N Street Luncheon Buffet

**Potato Soup**

*crispy potatoes*

**Arugula Salad**

*goat cheese, roasted walnuts, radish, lemon vinaigrette*

**Charred Broccoli**

*extra virgin olive oil*

**Roasted Potatoes**

*herb butter*

**Seared Salmon**

*tomato caper relish*

**Roasted Chicken**

*pan jus lie*

**Jasmine Rice**

*grilled seasonal vegetables*

**Assorted Mini-Pastries**

*mini raspberry cheesecake, mini carrot cake, and mini tres leches*

**\$52 per guest**

### 1739 Luncheon Buffet

**Squash Soup**

*pecans*

**Beet Salad**

*goat cheese, arugula, citrus*

**Carrots and Turnips**

*fresh herb gremolata*

**Roasted Broccoli**

*extra virgin olive oil*

**Rockfish**

*miso jus*

**Roasted Herb Chicken**

*chicken jus*

**Vegetable Ragu**

*rigatoni, garlic breadcrumbs*

**Assorted Mini-Pastries**

*mini raspberry cheesecake, mini carrot cake, and mini tres leches*

**\$61 per guest**

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change

- Luncheon Buffet Menus continue next page -

## Luncheon Menus - Luncheon Buffets - continued

### Dante's Luncheon Buffet

**Crab Bisque Soup**

*jumbo lump crab*

**Frisee Salad**

*benton's bacon, apple, hazelnut, bacon-dijon dressing*

**Jasmine Rice**

*roasted almond*

**Mashed Potatoes**

*herb butter*

**Pistachio Encrusted Grouper**

*cranberry veloute*

**Statler Chicken**

*pan jus lie*

**Flank Steak**

*house chimichurri*

**Grilled Squash**

*farro, pumpkin seeds*

**Assorted Mini-Pastries**

*mini raspberry cheesecake, mini carrot cake, and mini tres leches*

**\$65 per guest**

### Artisan Sandwich Luncheon Buffet

**Tomato Bisque**

*basil*

**Caesar Salad**

*aged cheese, crispy potato, romaine lettuce, caesar dressing*

**Mixed Greens Salad**

*cucumber, carrot, onion, aronia berry vinaigrette*

**Roasted Broccoli**

*extra virgin olive oil*

**Route 11 Potato Chips**

*lightly salted, individual bags*

**Roasted Beef**

*caramelized onions, horseradish cream*

**Smoked Ham**

*bacon, gouda, chipotle aioli*

**Fresh Mozzarella**

*arugula, cucumber, basil pesto*

**Assorted Mini-Pastries**

*mini raspberry cheesecake, mini carrot cake, and mini tres leches*

**\$43 per guest**

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change

## Luncheon Menus - Three-Course Plated Luncheon

Three-Course Plated Luncheon Presentations include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

### Three-Course Plated Luncheon Presentation

#### First Course

- Select One -

##### Tomato Bisque

*basil*

##### 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 either the Seasonal Risotto -OR- the Vegan Fregula Pasta -  
\$15 Per Person to Offer Additional Entree Option

##### Chicken Breast

*mashed potatoes, broccoli, chicken jus*

##### Seared Salmon

*couscous and lentils, tomato caper relish*

##### Pistachio Encrusted Grouper

*fingerling potatoes, carrots, cranberry voute*

##### Grilled Flank Steak

*roasted potatoes, broccoli, red wine gastrique*

##### Crab Cake

*haricot verts, flash fried fingerling potatoes, kimchi remoulade*

##### Seasonal Risotto

*mushrooms, parmesan*

\* Seasonal Risotto is always vegetarian, already gluten-free, and can be prepared vegan by substituting vegan butter and cheese in the preparation

##### Vegan Fregula Pasta

*mediterranean, chick pea sauce*

\* Vegan Fregula Pasta is always vegetarian, already gluten-free and, of course, vegan

#### Third Course

- Select One -

##### Chocolate Flourless Cake (GF)

*whipped cream*

##### Honey Cake

*candied fruit*

##### Creme Brulee

*fresh berries*

##### Praline Cheesecake

*wild berry, chantilly cream, salted caramel*

**\$67 per guest**

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change

# DINNER MENUS

## Dinner Menus - Dinner Buffets

Dinner Buffets include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

### 1922 Dinner Buffet

**Squash Soup**  
*pecans*

**Mixed Greens Salad**

*cucumber, carrot, red onion, aronia berry vinaigrette*

**Caesar Salad**

*aged cheese, crispy potato, romaine lettuce, caesar dressing*

**Jasmin Rice**  
*fresh herbs*

**Sauteed Green Beans**  
*blanched almonds*

**Tuscan Chicken**

*spicy tomato roulade, veloute cream*

**Blackened Halibut**  
*black bean corn relish*

**Skirt Steak**  
*seasonal gastrique*

**Acorn Squash**

*fava beans, acorn squash, caramelized onions, aleppo oil*

**White Chocolate Bread Pudding**  
*banana anglaise*

**\$81 per guest**

### Dupont Circle Dinner Buffet

**Potato Soup**  
*crispy potatoes*

**Mixed Greens Salad**

*cucumber, carrot, red onion, aronia berry vinaigrette*

**Frisee Salad**

*benton's bacon, apple, hazelnut, bacon-dijon dressing*

**Roasted Brussels Sprouts**  
*extra virgin olive oil*

**Fingerling Potatoes**  
*rosemary dust*

**Herb Roasted Statler Chicken**  
*caper cream*

**Seared Salmon**  
*tomato caper relish*

**NY Strip Steak**  
*peppercorn gravy*

**Mushroom Risotto**  
*maitake mushrooms*

**Honey Cake**  
*candied fruit*

**\$90 per guest**

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change

## Dinner Menus - Three-Course Plated Dinner

Three-Course Plated Luncheon Presentations include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

### Three-Course Plated Dinner Presentation

#### 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*

##### Frisee Salad

*benton's bacon, hazelnut, apple, bacon-dijon dressing*

#### Second Course

- Select Three, with one being either the Seasonal Risotto -OR- the Vegan Fregula Pasta -  
\$15 Per Person to Offer Additional Entree Option

##### Statler Chicken

*maitake, mashed potatoes, caper cream*

##### Sea Bass

*gnocchi, sauteed spinach, citrus butter sauce*

##### Filet Mignon

*parsnip puree, haricot verts, red wine reduction*

##### Rack of Lamb

*pumpkin risotto, rosemary demi*

##### Seared Salmon

*couscous, diced vegetables, caper relish*

##### Diver Scallops

*forbidden rice pilaf, root vegetable, champagne sauce*

##### Seasonal Risotto

*mushrooms, parmesan*

\* Seasonal Risotto is always vegetarian, already gluten-free, and can be prepared vegan by substituting vegan butter and cheese in the preparation

##### Vegan Fregula Pasta

*mediterranean, chick pea sauce*

\* Vegan Fregula Pasta is always vegetarian, already gluten-free and, of course, vegan

#### Third Course

- Select One -

##### Chocolate Flourless Cake (GF)

*whipped cream*

##### Honey Cake

*candied fruit*

##### Creme Brulee

*fresh berries*

##### Praline Cheesecake

*wild berry, chantilly cream, salted caramel*

**\$90 per guest**

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change



# RECEPTION MENUS

## Reception Menus - Passed Hors d'Oeuvres

### Cold Passed Hors d'Oeuvres

- Minimum of 25 Pieces -

#### Fresh Seafood

*choux pastry*

\$8

#### Beef Tartare

*pickles, saffron aioli, crostini*

\$8

#### Poached Shrimp

*classic cocktail sauce*

\$7

#### Cranberry Goat Cheese

*sweet potato chip*

\$7

#### Deviled Egg

*smoked trout roe*

\$5

#### Spinach Dip

*heirloom tomato vessel*

\$6

### Hot Passed Hors d'Oeuvres

- Minimum of 25 Pieces -

#### Mini Frittata

*seasonal vegetables, parmesan*

\$5

#### Croque Monsieur

*country ham, bechamel, appalachian cheese*

\$6

#### Shredded Duck

*moo shu pancakes*

\$8

#### Maryland Crab Cake

*yuzu aioli*

\$8

#### Bavette and Cheese

*black peppercorn sauce*

\$8

Taxable 25% Service Charge and 10% D.C. Sales Tax  
applied to all Food & Beverage specifications  
All Menus and Pricing Subject to Change

## Reception Menus - Reception Displays

### 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

*green goddess*

\$200

#### Deviled Eggs

*soy-pickled, smoked trout roe*

\$120

#### Oysters on the Half Shell

*lemon, mignonette, Tabard hot sauce*

\$300

Taxable 25% Service Charge and 10% D.C. Sales Tax applied to all Food & Beverage specifications

All Menus and Pricing Subject to Change

## Reception Menus - Carving Stations

### Reception Carving Stations

- Carving Stations Require Uniformed Chef -

#### Whole Filet of Faroe Island Salmon

- Serves 20 -

*pesto butter sauce, ratatouille*

\$380

#### Traditional Roasted Prime Rib

- Serves 45 -

*au jus, horseradish cream, Tabard table rolls*

\$700

#### Tenderloin of Beef

- Serves 20 -

*shallot au jus*

\$550

#### Cajun Spiced Roasted Turkey

- Serves 20 -

*giblet gravy, herb buttermilk biscuits*

\$275

#### Smoked Country Ham

- Serves 20 -

*assorted mustards, petite buttermilk biscuits*

\$350

\* Uniformed Chefs for Carving Stations Are \$150 Each for 90 Minute Service Period

## Reception Menus - Action Stations

### Reception Action Stations

- Carving Stations Require Uniformed Chef -

#### Taco Station

- Minimum 25 Guests -

*corn meal dusted oysters, aleppo maple tofu, marinated skirt steak,  
cilantro cream, pico de gallo, jalapeno slaw, jicama salad, flour and corn tortillas*

\$22

#### Risotto Station

- Minimum 25 Guests -

*parmesan cheese, roasted mushroom, caramelized onion*

\$20

#### Poke Station

- Minimum 25 Guests -

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

\$21

#### Mac & Cheese Station

- Minimum 25 Guests -

*bacon, ham, chives, garlic breadcrumbs*

\$20

#### Stir Fry Station

- Minimum 25 Guests -

*chicken, beef, and tofu made to order in sesame seed oil  
teriyaki or miso sauce, lo mein noodles, mushrooms, scallions, shredded carrots, red onion*

\$18

\* Uniformed Chefs for Action Stations Are \$150 Each for 90 Minute Service Period

Taxable 25% Service Charge and 10% D.C. Sales Tax applied to all Food & Beverage specifications

All Menus and Pricing Subject to Change