

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***

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

All Menus and Pricing Subject to Change

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

Marinated Tenderloin on Crostini

caramelized onion, sundried tomato

\$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
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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