

TABARD INN

Private Function
Banquet and Events Menus
Spring & Summer Seasons

Available Beginning Mid-May 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, Crudité display, Hummus display

\$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 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
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 Order for 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 Order for 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.

1739 Luncheon Buffet

Chilled Carrot Soup

micro greens

Roasted Beet Salad

goat cheese, arugula, watermelon radish, citrus vinaigrette

Roasted Potatoes

rosemary

Green Beans

extra virgin olive oil

Pan-Seared Rockfish

miso jus

Roasted Herb Chicken

pan jus lie

Vegetable Rigatoni

ragu, garlic breadcrumbs

Assorted Mini-Pastries

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

\$61 per guest

Dante's Luncheon Buffet

Chilled Pea Soup

dill

Greek Salad

romaine lettuce, tomatoes, black olives, feta, cucumber, biscuit croutons, italian dressing

Jasmine Rice

mushrooms, vegetable jus

Locally Harvested Carrots, Snap Peas, and Onions

extra virgin olive oil

Herb Marinated Chicken

cajun cream sauce

Spiced Flank Steak

caramelized onions, house chimichurri

Shrimp Creole

Louisiana style

Assorted Mini-Pastries

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

\$65 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

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

Artisan Sandwich Luncheon Buffet

Gazpacho

basil

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, 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

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 -

Chilled Pea Soup

dill

Gazpacho

basil

Mixed Greens Salad

cucumber, carrot, red onion, balsamic vinaigrette

Caesar Salad

aged cheese, crispy potato, romaine lettuce, caesar dressing

Arugula Salad

goat cheese, carrots, roasted walnuts, lemon honey 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, green beans, lemon butter sauce

Seared Salmon

couscous and lentils, tomato caper relish

Rockfish Filet

fingerling potatoes, carrots, miso jus

Grilled Flank Steak

roasted potatoes, herb butter

Jumbo Atlantic Shrimp

stoneground grits, greens, cajun butter sauce

Seasonal Risotto

aestival vegetables, 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 vegetables, 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

White Chocolate Bread Pudding

foster sauce

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 MENU

Dinner Menus - Dinner Buffets

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

1922 Dinner Buffet

Chilled Pea Soup

dill

Mixed Greens Salad

cucumber, carrot, red onion, aronia berry vinaigrette

Arugula Salad

goat cheese, carrots, roasted walnuts, lemon honey vinaigrette

Pan-Roasted Fingerling Potatoes

rosemary dust

Grilled Asparagus

blanched almonds, extra virgin olive oil

Coq Au Vin

braised chicken, carrots, onions, red wine jus

Seared Salmon

lemon beurre blanc

Skirt Steak

seasonal gastrique

Ratatouille

summer squash, tomato, eggplant

Assorted Mini Pastries

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

\$86 per guest

Dupont Circle Dinner Buffet

Gazpacho

basil

Roasted Beet Salad

goat cheese, arugula, watermelon radish, citrus vinaigrette

Rapini

charred eggplant puree

Whipped Mashed Potatoes

herb butter

Roasted Chicken

pan jus lie

Seared Salmon

lemon beurre blanc

Lamb Chops

rosemary demi-glace

Seasonal Risotto

aestival vegetables, parmesan

White Chocolate Bread Pudding

foster sauce

\$95 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 Dinner Presentations include freshly-brewed Swings regular and decaffeinated coffee, assorted teas, bread and whipped butter.

Three-Course Plated Dinner Presentation

First Course

- Select One -

Gazpacho

basil

Chilled Pea Soup

dill

Mixed Greens Salad

cucumber, carrot, red onion, balsamic vinaigrette

Caesar Salad

aged cheese, crispy potato, romaine lettuce, caesar dressing

Roasted Beet Salad

goat cheese, arugula, watermelon radish, citrus 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

Statler Chicken

oyster mushroom, mashed potatoes, caper cream

Seared Veal Tenderloin

cheese grits, green beans, citrus sauce

Filet Mignon

parsnip puree, haricot verts, red wine reduction

Rack of Lamb

grilled rapini, mashed potatoes, rosemary demi-glace

Seared Salmon

couscous, diced vegetables, caper relish

Grilled Jumbo Shrimp

jasmine rice, baby asparagus, cajun butter sauce

Seasonal Risotto

aestival vegetables, 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 vegetables, 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

White Chocolate Bread Pudding

foster sauce

Creme Brulee

fresh berries

Praline Cheesecake

wild berry, chantilly cream, salted caramel

\$95 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 Order of 25 Pieces per Selection -

Stuffed Tomatoes

spinach dip

\$6

Blackened Beef Tenderloin

caramelized onion, crostini

\$9

Smoked Salmon

lemon cream tart

\$10

Jerk Chicken Salad

plantain chip

\$8

Deviled Egg

smoked trout roe

\$7

Olive Skewer

sweet peppers

\$6

Hummus

cucumber, olive oil

\$6

Lobster and Papaya Rolls

rice paper

\$12

Shrimp Ceviche

edible spoon

\$10

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

- Hot Passed Hors d'Oeuvres presented on next page -

Reception Menus - Passed Hors d'Oeuvres - continued

Hot Passed Hors d'Oeuvres

- Minimum Order of 25 Pieces per Selection -

Maryland Crab Cake

yuzu aioli

\$11

Croque Monsieur

country ham, bechamel, appalachian cheese

\$8

Beef Empanada

fresh salsa

\$8

Grilled Lamb Lollipop

mint pesto drizzle

\$12

BBQ Shrimp

garlic biscuit

\$9

Corn Fritters

poblano aioli

\$7

Vegetable Spring Roll

chili garlic sauce

\$6

Goat Cheese Tart

raspberry coulis

\$6

Pecan Crusted Chicken Skewer

cane 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

- Cold Passed Hors d'Oeuvres presented on previous page -

Reception Menus - Reception Displays

Reception Displays

- Serves 25 Guests -

- Multiple Specified Quantities Available -

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

smoked trout roe

\$120

Oysters on the Half Shell

lemon, mignonette, Tabard hot sauce

\$300

Reception Menus - Carving Stations

Reception Carving Stations

- Carving Stations Require Uniformed Chef -

- Multiple Specified Quantities Available -

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

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 - Action Stations

Reception Action Stations

- Action Stations Require Uniformed Chef -
- Minimum Order of 25 Guests per Station -
- Actual Order Is for Full Guest Count -

Taco Station

corn meal dusted oysters, aleppo maple tofu, marinated skirt steak, cilantro cream, pico de gallo, jalapeno slaw, jicama salad, flour and corn tortillas
\$28

Risotto Station

parmesan cheese, roasted mushroom, caramelized onion
\$26

Field of Greens Station

romaine, baby greens, spinach, farm-fresh tomatoes and carrots and cucumbers and watermelon radish, assorted olives, feta and parmesan and asiago and bleu cheeses, house-roasted candied pecans and almonds and pine nuts
- with a single selection for station of either fried oysters or blackened shrimp or blackened chicken -
\$32

Mac & Cheese Station

bacon, ham, chives, garlic breadcrumbs
\$28

Stir Fry Station

chicken, beef, and tofu made to order in sesame seed oil
teriyaki or miso sauce, lo mein noodles, mushrooms, scallions, shredded carrots, red onion
\$26

** 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