TABARD INN

Private Function

Banquet and Events Menus

Fall & Winter Seasons 2026-2027

Available Beginning Mid-October 2026

Celebrating Our 105th Year 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***

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

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*

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*

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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*

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

Brussels Sprout Bisque
crispy leaves

Kale Salad
cranberries, butternut squash, maple vinaigrette

Roasted Sweet Potatoes
thyme and rosemary

Charred Asparagus
lemon zest

Seared Rockfish
yuzzu butter sauce

Roasted Herb Chicken
pan jus lie

Vegetable Rigatoni
ragu, garlic breadcrumbs

Assorted Mini-Pastries
mini fruit tart, mini raspberry cheesecake, and mini key lime tart

$61 per guest

Dante's Luncheon Buffet

Gumbo Soup
chicken sausage, okra, jasmine rice

Arugula Salad
poached pear, spiced walnuts, goat cheese, white balsamic vinaigrette

Jasmine Rice
mushrooms, vegetable jus

Roasted Cauliflower, Broccoli, and Yellow Squash
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 fruit tart, mini raspberry cheesecake, and mini key lime tart

$65 per guest

Taxable 25% Service Charge and 10% D.C. Sales Tax
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All Menus and Pricing Subject to Change

- Luncheon Buffet Menus continue next page -

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

Artisan Sandwich Luncheon Buffet

Tomato Bisque
biscuit croutons

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
swiss cheese, caramelized onions, horseradish

Roasted Turkey
turkey bacon, cranberry aioli

Fresh Mozzarella
tomato, arugula, basil pesto, spinach wrap

Assorted Mini-Pastries
mini fruit tart, mini raspberry cheesecake, mini key lime tart

$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 -

Brussels Sprout Bisque
cispy leaves

Gumbo
chicken sausage, jasmine rice, okra

Mixed Greens Salad
cucumber, carrot, red onion, balsamic vinaigrette

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

Kale Salad
butternut squash, cranberries, maple 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, cornbread dressing au jus

Seared Salmon
couscous and lentils, tomato caper relish

Rockfish Filet
orange scented carrot puree, sauteed spinach, yuzu butter sauce

Grilled Flank Steak
roasted potatoes, asparagus, lemon zest, herb butter

Jumbo Atlantic Shrimp
stoneground grits, greens, cajun butter sauce

Seasonal Risotto
hibernal 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
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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

Brussels Sprout Bisque
crispy leaves

Mixed Greens Salad
cucumber, carrot, red onion, aronia berry vinaigrette

Spinach Salad
roasted pumpkin, pomegranate seed, radicchio, berry vinaigrette

Jasmine Rice
vegetable jus

Grilled Asparagus
lemon zest

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

Gumbo
chicken sausage, jasmine rice, okra

Arugula Salad
poached pear, spiced walnuts, goat cheese, white balsamic 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
hibernal vegetables, parmesan

White Chocolate Bread Pudding
foster sauce

$95 per guest

Taxable 25% Service Charge and 10% D.C. Sales Tax
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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 -

Gumbo
chicken sausage, jasmine rice, okra

Brussels Sprout Bisque
crispy leaves

Mixed Greens Salad
cucumber, carrot, red onion, balsamic vinaigrette

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

Arugula Salad
poached pear, spiced walnuts, goat cheese, white balsamic 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

Braised Short Ribs
creamy polenta, sauteed spinach, cola au jus

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
hibernal 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
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All Menus and Pricing Subject to Change

RECEPTION MENUS

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
plaintain chip
$8

Deviled Egg
smoked trout roe
$7

Olive Skewer
sweet peppers
$6

Hummus
cucumber, olive oil
$6

Spinach Artichoke Cups
blue crab
$11

Shrimp Ceviche
edible spoon
$10

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All Menus and Pricing Subject to Change

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

Hot Passed Hors d'Oeuvres

- Minimum Order of 25 Pieces per Selection -

Maryland Crab Cake
yuzu aioli
$11

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

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All Menus and Pricing Subject to Change

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

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 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*

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All Menus and Pricing Subject to Change

Reception Action Stations

- Action Stations Require Uniformed Chef -

- Minimum Order of 25 Guests per Station -
- Actual Order Is for Full Guest Count -

Taco Station

guest selection of beef, shrimp, chicken, or grilled seasonal vegetables,
with cilantro crema, pico de gallo, guacamole, 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