

The Westin Alexandria Old Town
400 Courthouse Square . Alexandria . Virginia 22314 . USA . Phone: (703) 253-8600
${ }^{\wedge} 1$ culinarian required per 75 guests ~ per culinarian 150
Additional fee for guarantees less than 15 ~per person 3 $80 \%$ of attendance required for enhancements

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

All pricing is per person, unless noted otherwise. Prices are exclusive of $25 \%$ taxable (if applicable) service charge and $10 \%$ state sales tax. $25 \%$ service charge of the total food and beverage revenue (plus all applicable taxes) will be added.

* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness

ICON KEY:
(V) Vegetarian
$\because$
Sustainable
$d f \quad$ Dairy Free
$\sigma f$
Gluten Free
${ }^{\wedge} 1$ culinarian required per 75 guests ~ per culinarian 150 additional fee for guarantees less than $15 \sim$ per person 3 $80 \%$ of attendance required for enhancements $100 \%$ of guarantee required for carving stations additional fee for guarantees less than 25~per person 5

* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness


## The Westin Alexandria



## PLATED BREAKFAST

All plated breakfasts include fresh orange juice or ruby red grapefruit juice, fresh baked danish and croissant in a baker's basket with assorted fruit preserves, honey and sweet butter, freshly brewed Starbucks ${ }^{\circledR}$ regular and decaffeinated coffee, and a selection of hot Tazo® teas

## THE AMERICAN gf

soft scrambled eggs with choice of crisp smoked bacon, cured ham or breakfast pork sausage, roasted tri-color potatoes with fresh herbs 31

## THE GETTYSBURG

cranberry focaccia french toast with warm maple syrup and whipped butter, choice of crisp smoked bacon, cured ham or breakfast pork sausage 33

## MARKET STRATA

cherry tomatoes, mozzarella cheese, shiitake mushrooms, scallions, peppers, sourdough croutons, ham steak, and russet herb home fries 35

GLUTEN FREE BREAKFAST $g f$
egg white omelet with spinach and cheddar cheese 30

## GLUTEN FREE BREAKFAST $g f$

huevos rancheros, black beans, roasted tomato salsa and potatoes 28

## ENHANCEMENTS

omelette station*^
eggs made to order with diced ham, bacon candy, chicken apple sausage, swiss and cheddar cheeses, mushrooms, tomatoes, spinach, red onions 14
banana strawberry smoothie 9
blueberry smoothie 9
build your own homemade yogurt parfait with granola and berries 7
overnight oats with apple, walnut, berry and honey drizzle 7
season's best sliced fruit and berries 10
seasonal berries 11
season's best sliced fruit 7
fruit and berries with greek yogurt 8
breakfast sausage 4
griddle ham 4
crisp smoked bacon 4



## BREAKFAST TABLE

Breakfast tables include fresh orange and cranberry juice, fresh baked danish, croissant and house baked muffins with assorted fruit preserves, honey and sweet butter, freshly brewed Starbucks $®$ regular and decaffeinated coffee, and a selection of hot Tazo® teas

S Sustainable breakfast tables are served with sustainable grown orange and grapefruit juices, freshly brewed Starbucks® fair trade regular and decaffeinated coffee and a collection of teas
Based on 60 continuous minutes of service, minimum of 15 people required

## WESTIN ALEXANDRIA

season's best sliced fruit
build your own homemade yogurt parfait with granola and berries Farm fresh soft scrambled eggs
cranberry focaccia french toast with warm maple syrup
crisp smoked bacon or breakfast pork sausage
roasted home fry potatoes
40

## ESSENTIALS

array of seasonal hand fruits
sliced sweet pineapple
overnight oats with apple, walnut, berry and honey drizzle
ny style bagels with artisanal savory chive and sweet berry cream cheese spreads
freshly baked wild blueberry muffin
free range scrambled eggs and natural sausage breakfast wrap with swiss cheese
40
TOSTADA BAR
REFRESH
season's best sliced fruit
soft scrambled eggs
crisp smoked bacon or breakfast pork sausage
roasted home fry potatoes with fresh herbs 36

## REJUVENATE

warm buttermilk biscuit sandwich filled with soft scrambled eggs, smoked ham and swiss cheese
29
SUNRISE
assorted cold cereals with whole, low fat and skim milk 23

JUMP START FRESH
orchard apples and bananas 22
(BREAKFAST TABLE) ENHANCEMENTS
season's best sliced fruit and berries 10
season's best sliced fruit 7
peak of harvest whole fruit ~per item 4
selection of bagels with regular, low fat and flavored cream cheese ~per dz 56
crispy sweet potato and turkey hash 8
lite and fluffy egg beaters 5
smoothie bar*
scrambled eggs, chicken apple sausage, flour tortillas, ranchero sauce, guacamole, sour cream, pico de gallo, and queso fresco
select two flavors: orange mango, blueberry apple, strawberry banana, red berry 10 39

## CHILLED PLATED LUNCH

Each lunch has been designed for two courses and includes your choice of soup or salad, entrée selection, fresh rolls with sweet butter, freshly brewed Starbucks $®$ regular and decaffeinated coffee, and a selection of hot Tazo $®$ teas

## SOUP OR SALAD SELECTION

southwest chicken tortilla
maryland crab and vegetable soup
creole style chicken gumbo
split pea and ham soup
field greens, baby tomatoes, sliced red onion, sunflower seeds, garlic croutons and balsamic vinaigrette
kale and romaine, herb croutons, roma tomato, roasted corn and peppers, shredded parmesan, southwest caesar dressing

## MAIN COURSE SELECTION

GRILLED TURKEY SALAD, SAGE \& GARLIC
Grape tomatoes, Bermuda onions, walnuts, dried cranberries, baby kale and spinach mix with honey lemon dressing 44
CAJUN SEASONED SHRIMP SALAD
tri color quinoa, steamed broccoli florets, ripe plum tomatoes, roasted corn and peppers, olives, sliced cucumber, southwest ranch dressing 45

## GRILLED STEAK SALAD

crisp watercress, sliced radish, sundried tomato, castello bleu cheese, corn, toasted pine nuts with raspberry vinaigrette 46

## ENHANCEMENTS

Moroccan lentil soup 5
Lobster bisque 6
spinach, frisee, sun dried cranberries, sunflower seeds with fig vinaigrette 4
key lime cheesecake 5.50
triple chocolate mousse cake 5.50
freshly squeezed lemonade 4
freshly brewed iced tea 4
assorted Pepsi® products ~per bottle 5.25
sparkling and still water ~per bottle 5.00
VOSS® Spring Water | Still or Sparkling 8.00


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## HOT PLATED LUNCH

Each lunch has been designed for two courses and includes your choice of soup or salad, entrée selection, fresh rolls with sweet butter, freshly brewed Starbucks $®^{\circledR}$ regular and decaffeinated coffee, and a selection of hot Tazo® teas

## SOUP OR SALAD SELECTION

sweet potato vichyssoise, toasted leeks
cream of crab soup
roasted tomato and basil bisque
panache of young field greens with grape tomatoes, European cucumbers, bermuda onions, buttermilk ranch dressing kale and romaine caesar salad, garlic croutons, shaved reggiano cheese, creamy caesar dressing
tender baby field greens with tomatoes, english cucumbers, shaved onions and buttermilk ranch dressing
baby spinach, frisee, pine nuts, blue cheese crumbles, tomatoes and raspberry vinaigrette

## MAIN COURSE SELECTION

## SEARED SALMON

spring leek mashed potatoes and lemon basil cream 50
BRAISED BEEF SHORT RIB
parsnip puree, broccoli and red wine reduction 50

## GRILLED BISTRO FILET

wild mushrooms, asparagus, boursin mashed potatoes, caramelized onion demi reduction 51

GRILLED FILET OF SALMON
asparagus risotto, fennel, lemon cream 52
FRESH SEASONAL CATCH
smashed organic red thumb potatoes, garden vegetables, lemon beurre blanc 56

## SEARED BREAST OF CHICKEN

broccolini, sweet pea polenta, red pepper sauce 47
STEEL CUT OATMEAL CRUSTED CHICKEN
green bean and tomato risotto, red wine reduction 47
GRILLED TOFU
stir fry natural grown vegetables with a lemongrass ponzu vinaigrette 42

## WILD MUSHROOM RAVIOLI

Grape tomato, pearl onions, shaved fennel, porcini mushroom broth, parmesan cheese 42 available vegan on request

## (HOT PLATED LUNCH) ENHANCEMENTS

Chocolate mousse cake, raspberry coulis 5.50
Tiramisu 5.50
Berry mousse cake, mixed berry reduction 5.50
Flourless chocolate torte, strawberry drizzle 6.00
Passionfruit Bavarian 6.00
Salted caramel cheesecake 6.00
raspberry dark chocolate truffle cake with raspberries and whipped cream 6.00
tangy lemon blueberry mousse cake 6.00
homemade raspberry lemonade 4
freshly squeezed lemonade 4
freshly brewed iced tea 4
assorted pepsi $®$ products ~per bottle 5.25
sparkling and still water ~per bottle 5.00
VOSS® Spring Water | Still or Sparkling 8.00

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## CHILLED LUNCH TABLE

Lunch tables include freshly brewed Starbucks $®$ regular and decaffeinated coffee, and a selection of hot Tazo® teas

Based on 60 continuous minutes of service, minimum of 15 people Required

## DELI SELECTION

broccoli cheddar soup artisan bread and rolls
roasted turkey breast, Virginia style smoked ham, beef pastrami grilled chicken salad with raisins
country coleslaw
roasted potato salad
sliced plum tomatoes,
Bermuda onions, pickles, crisp romaine leaves, sliced cheddar, provolone, swiss cheese
honey mustard, horseradish and mayonnaise
miss Vickie's kettle chips
strawberry shortcake 52

## MAKE YOUR OWN SALAD

A buffet where the guests choose their selection of salad ingredients on the buffet and add what they want in their salad, pass it along to the culinary and choose a dressing. The guest's personal salad can then be complemented with extra buffet items of panini and or soup

DRESSINGS: (choose two)
balsamic vinaigrette, fat free raspberry vinaigrette, avocado buttermilk ranch or southwestern vinaigrette

SOUP STATION: (choose one)
chicken tortilla, tomato basil bisque, butternut squash, mushroom brie bisque, New England clam chowder or vegan lentil

PANINI STATION: (choose one)
roasted chicken and arugula, turkey and swiss, pastrami reuben or roasted tomato mozzarella

DESSERT: (choose one)
chef's selection of cakes
collection of cupcakes
freshly baked chocolate chip cookies
54

SALAD GREENS: (choose two)
chopped romaine, baby spinach or mixed baby greens
TOPPINGS:
chopped egg, diced tomato, diced cucumber, diced red onion, diced pepper, blue cheese crumbles, cranberries, cheddar cheese and toasted almonds

## PROTEIN:

chicken (comes as standard)
add choice of: shrimp $+\$ 8$ | beef $+\$ 7$ | tofu $+\$ 5$


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HOTELS \& RESORTS
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## (CHILLED LUNCH TABLE) ENHANCEMENTS

Lobster bisque 5
Seven bean soup 4
crisp baby romaine, herb garlic croutons, sundried tomatoes, shredded parmesan and creamy Caesar dressing 4 oak leaf lettuce, baby tomatoes, sliced radish, sunflower seeds and raspberry vinaigrette 5

Chocolate mousse cake, raspberry coulis 5.50
Tiramisu 5.50
Berry mousse cake, mixed berry reduction 5.50
Flourless chocolate torte, strawberry drizzle 6.00
Passionfruit Bavarian 6.00
Salted caramel cheesecake 6.00
raspberry dark chocolate truffle cake with raspberries and whipped cream 6.00
homemade raspberry lemonade 4
freshly brewed iced tea 4
assorted pepsi® products ~ per bottle 5.25
sparkling and still water ~per bottle 5.00
VOSS® Spring Water | Still or Sparkling 8.00


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## WESTIN <br> HOTELS \& RESORTS



## HOT LUNCH TABLE

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Based on 60 continuous minutes of service, minimum of 25 people required

## STREET TACOS - MONDAY

tortilla chips
chicken and bean chili
black bean salad with mango, crunchy jicama
hearts of romaine, ancho croutons, tomatoes, cucumber, grilled lime vinaigrette
select two proteins:
carne asada, tecate chicken, black pepper and lime grilled fish, chipotle tofu
cilantro and onion relish, pico de gallo, pickled slaw, queso fresco cheese, guacamole, lime wedge, warm flour tortilla
seasoned pinto beans
key lime tart
54

## SOUTHERN COMFORT - TUESDAY

## jambalaya soup

watermelon salad with heirloom tomatoes, cucumbers and mint
tossed greens with tri color carrots, fennel, radish, honey citrus vinaigrette
roasted bliss potato salad, egg, celery and onion
creamy coleslaw with scallion dressing
roasted creole chicken with lemon
house-made meatloaf with tomato jam
roasted squash and peppers
fresh baked corn bread, buttermilk biscuit
peach cobbler
55

FOR YOUR HEALTH- WEDNESDAY
baby kale salad, almonds, grape tomatoes, roasted onions, pomegranate vinaigrette
roasted carrot and fennel salad
beet salad with chickpeas and orange
grilled salmon, meyer lemon broth
seared breast of turkey, tomato and balsamic relish
quinoa pilaf with cranberries, apricots, carrots and spinach grilled broccolini, basil oil, cracked pepper
fruit salad, poundcake with basil syrup and cream 54

## TUSCAN TABLE - THURSDAY

italian lentil soup
antipasto salad with marinated grilled vegetables, artichoke hearts and cured olives
fresh mozzarella, vine ripened tomatoes with basil and olive oil hearts of romaine, caesar dressing, shaved parmesan cheese, garlic croutons
pan roasted chicken natural pan jus oven roasted
salmon, thyme balsamic glaze
cavatappi pasta, broccoli rabe, sundried tomato
ciabatta and olive rolls
tiramisu
54

## WEST VISITS EAST - FRIDAY

frisee and arugula salad, mandarin orange, tossed sesame dressing soba noodle salad, mixed peppers, onions, ginger soy ponzu grilled orange chicken thighs, shitake mushroom and sesame shoyu glazed salmon
fried rice with carrot and scallion
stir fried vegetables
fruit salad and coconut cake
55

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## (HOT LUNCH TABLE) ENHANCEMENTS

roasted red pepper and tomato soup 4
italian wedding soup 4
southwest roasted corn and vegetable soup 4
tomato, arugula and soft mozzarella with basil and virgin olive oil 6
classic caesar salad, garlic croutons, shaved reggiano cheese, creamy caesar dressing 4
Chocolate mousse cake, raspberry coulis 5.50
Tiramisu 5.50
Berry mousse cake, mixed berry reduction 5.50
Flourless chocolate torte, strawberry drizzle 6.00
Passionfruit Bavarian 6.00
Salted caramel cheesecake 6.00
raspberry dark chocolate truffle cake with raspberries and whipped cream 6.00
homemade iced lemon ginger tea 4
assorted pepsi® products ~per bottle 5.25
sparkling and still water ~per bottle 5.00
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HOTELS \& RESORTS


## GRAB AND GO

Grab and Go lunches include a bag of chips, choice of dessert and soda
Maximum choice of two sandwiches plus Eat Well vegetable wrap additional choices incur a $\$ 3$ split menu fee per person
Minimum of 15 people required

## CAESAR SALAD WRAP

crisp romaine, grilled chicken, oven roasted tomatoes, shredded parmesan, creamy Caesar dressing on a whole wheat tortilla 42

## THE LORD MILLER ROAST BEEF

Red dragon mustard and ale cheddar, baby kale, creamed horseradish, onion jam on country farm bread 44

JESSIES 33 1/3
Virginia style smoked ham, swiss cheese, lettuce, tomatoes, Dijonnaise spread on a hoagie roll 42

## WILLIES NEW JOB

all natural turkey breast, lettuce, tomato and provolone cheese, mustard aioli on a challah roll 42

## MARIA HALF-ITALIAN SUB

all-beef salami, mortadella, peppered ham, capitola, provolone cheese, lettuce, tomato, onions and pepperoncini oil \& vinegar on an italian sesame roll 42

## NIKO'S NUMBER ONE

Seared ahi tuna, tomato, cucumber, alfalfa sprouts, sourdough roll 44

## EAT WELL VEGETABLE WRAP

roasted root vegetables, broccolini and field greens with a white bean spread 42

## DESSERT

chocolate chip cookie

ENHANCEMENTS
pasta salad with grilled vegetables 5 old-fashioned coleslaw 4 roasted potato salad 4
peak of harvest whole fruit ~per item 4 double chocolate brownies 5
sparkling and still water ~per bottle 5 VOSS® Spring Water | Still or Sparkling


## The Westin Alexandria



## ALL DAY BREAKS

All day breaks include a morning break, choice of morning refresh and choice of afternoon refresh. They also include freshly brewed Starbucks $\Theta$ regular and decaffeinated coffee, and a selection of Tazo@ teas $\$ 50$
Based on 60 continuous minutes of service, minimum of 15 people required

## MORNING

fresh orange and cranberry juice, fresh baked danishes, croissants and house baked muffins with assorted fruit preserves, honey and sweet butter. freshly brewed starbucks regular and decaffeinated coffee and a selection to tazo teas 50

## MORNING REFRESH

based on 30 continuous minutes of service
choice of one of the following:

## RENEW

peak of harvest whole fruit
Nutri-Grain $®$ and granola bars, and blueberry muffins with fresh fruit compote

## REVIVE

fresh berry granola parfait, warm mixed nuts, and luscious lemon bars

## AFTERNOON REFRESH

based on 30 continuous minutes of service
choice of one of the following:

## REJUVENATE

garden vegetable bites with ranch dip, and freshly baked chocolate chip cookies

## ENERGIZE

assorted scones with fresh citrus compote and feel well trail mix




# The Westin Alexandria 

## ENHANCEMENTS

soft scrambled eggs 4
steel cut oatmeal, toasted almonds, raisins and brown sugar 6
breakfast burrito with soft scrambled eggs, sausage, salsa fresca and sour cream 10
assorted cold cereals with whole, low fat and skim milk 4
season's best sliced fruit and berries 10
peak of harvest whole fruit ~per item 4
warm deluxe mixed nuts 8
corn tortilla chips with fresh salsa 10
individual bags of potato chips, pretzels, Sunchips $®$ and pita chips $\sim$ per item 4
granola bars, natural energy bars ~per item 5
whole, $2 \%$ and chocolate milk 3
pure leaf tea house collection iced teas 9
assorted Naked $®$ antioxidant juice bottles ~per bottle 10
assorted Pepsi® products ~per bottle 5.25
sparkling and still water ~per bottle 5.00
VOSS® Spring Water | Still or Sparkling 8.00
freshly brewed Starbucks $®$ regular and decaffeinated coffee, and a selection of hot Tazo® teas ~per gal 80

## The Westin Alexandria



## RECEPTION TABLE

Based on 60 continuous minutes of service, minimum of 25 people required

## SUSHI + SASHIMI

a lavish presentation of california rolls, avocado rolls, salmon, shrimp and tuna, served with soy sauce, pickled ginger and wasabi ~ 100 pieces minimum order 900

## MAC \& CHEESE*

creamy cheese, spinach, onions, diced tomato, bacon candy 20

## ARTISAN CHEESE COLLECTION

Domestic and international cheese selection, served with seasonal berries, honey and jams, sliced baguette and crispy lavash 19

## SEASONAL FARMERS MARKET CRUDITE DISPLAY

crisp vegetables served with avocado ranch and red pepper hummus dip 17

## ANTIPASTO PRESENTATION

cured meats and charcuterie, salami, prosciutto, capicola, mortadella
olives, pepperoncini, aged asiago, spicy mustard and artisan breads 19

HUMMUS BAR
Lemon hummus, fire-roasted red pepper hummus, cucumber tomatofeta relish, pita chips 16

## CAESAR SALAD PRESENTATION

Crisp hearts of romaine, shaved Parmesan, oven roasted tomatoes, lemon croutons, grilled chicken, served with classic Caesar dressing 14 -- Add Chicken $+\$ 5$ | Add Shrimp $+\$ 9$

## (RECEPTION TABLE) ENHANCEMENTS

## Dessert reception

Deluxe mini dessert shots, individual mini cheese cakes, fresh fruit tarts, dessert shots and assorted deluxe mini pastries 2 pieces per guest -- 50 guest minimum 18

## Baked brie en croute

Triple cream brie baked in a puff pastry served with a crusty baguette, balsamic glazed raspberries, honey 150

## Roasted tenderloin of beef*

Whiskey rubbed filet, chipotle cream, balsamic onion jam, parker house rolls

## sushi sashimi

salmon, spicy tuna, california, crab and vegetable rolls, assorted nigiri and sashimi, soy, pickled ginger, wasabi and steamed edamame ~ per pc ( 100 min order) 9

## raw bar

1 oyster, 1 clam, 3 large poached shrimp, 2 mussels, 2 stone crab claws, horseradish spiked cocktail sauce and a lemon chive and shalotte mignionette 32


## The Westin Alexandria



## ACTION STATIONS^

Based on 60 minutes of continuous service, minimum of 30 people required

## TACO STATION

Choose two: Barbeque rubbed Atlantic salmon, adobo roasted whole chicken, grilled steak guacamole, queso fresco, fresh salsa, pickled slaw, lime wedges and sour cream 22

## ITALIAN RISOTTO STATION

Traditional creamy risotto made to order with the following ingredients: Sautéed mushroom, caramelized onions, Italian sausage, pancetta, asparagus tips, tomato and parmesan cheese 22

## MIDDLE EASTERN STATION

Lamb kabobs, falafel, cucumber yogurt sauce, hummus, eggplant dip, served with pita chips and grilled flat bread 21

## TASTE OF ITALY

Choose two of the following:
Cheese tortellini, tomato basil
Potato gnocchi, broccoli rabe, roasted garlic, chili flakes and olive oil
Regular or Whole Wheat Penne pasta, asparagus, tomato pesto
Rigatoni with, short ribs, fresh plum tomatoes, basil and parmesan cheese

Gluten Free Chicken and Kale Ravioli, asparagus tips, baby tomatoes and southwest pesto cream
served ciabatta and with olive rolls 22

## POTATO BAR^

## Choose one:

Whipped yukon potatoes or sweet potatoes
served with chicken apple sausage, wild mushroom ragout,
smothered southwest black beans, shredded cheese, sour cream, bacon candy, gruyere fondue and melted Castillo blue cheese, chives 20

## CRAB CAKE STATION^

jumbo lump crab cakes sauteed to order, house made tartar sauce, served with lemon wedges and old bay seasoning ~ 100 pieces 900

## STEAMER STATION^

Deep fried whole bass with scented jasmine rice, ginger miso sauce, sweet chili sauce,
choose two of the following:
mini char sui bao pork buns, kale and vegetable dumplings, peking duck dumplings, shrimp shaomai, pork and kimchi potstickers, 28

## SLIDERS

Mini grilled beef and pulled chicken sliders on brioche slider rolls, spicy ketchup, onion jam, sweet pickles with fries 20


## (ACTION STATION) ENHANCEMENTS

ginger glazed Salmon^
Drizzled with honey and roasted citrus slices ~ serves 25 guests 350
Mustard adobo roasted pork loin^
Honey Dijon mustard chipotle adobo rubbed pork loin, cider gravy, cornbread, silver dollar rolls ~ serves 50 guests 475
Whole Roasted Turkey^
Cranberry relish with grapefruit and mint, dijon mustard and mayonnaise, brioche rolls ~ serves 75 guests 600
Herb roasted prime rib*^
Creamy herb aioli, cheddar cheese and rosemary bites ~ serves 50 guests 500
seasonal mini dessert in individual shot glasses 9


## The Westin Alexandria



## COLD CANAPÉS

All prices are per piece
Stationary or butler passed
Minimum of 50 pieces per order
baby mozzarella, grape tomatoes, sweet basil drizzled with balsamic reduction on a phyllo cup 6.00 artisan cheese tart with roasted seasonal fruit 6.00
vermont goat cheese and tomato basil tart 6.00
poached asparagus tips, wrapped with smoked salmon, crème fraiche on white ficelle crostini 6.00
antipasto skewer with salami, kalamata olives, basil mortadella and roasted tomato 6.50
Asian barbeque spiced ahi tuna with wasabi aioli* 6.50
cantaloupe and prosciutto skewer 6.00
1 butler per every 75 guests ~ per butler 150
(COLD CANAPE) ENHANCEMENTS
grilled shrimp on brioche with pineapple pepper cilantro
salsa, fresh cream aioli 6.75
golden tomato gazpacho shooter 6.50
spicy shrimp and watermelon gazpacho shooter 6.50
rock shrimp ceviche shooter 6.50


## The Westin Alexandria

## HOT CANAPÉS

All prices are per piece
Stationary or butler passed
Minimum of 50 pieces per order
beef yakitori-sirloin skewered with spring onions 6.00
chicken tikka masala skewer 6.00
chorizo empanada with black beans, onions and pepper jack cheese 6.00
lump crab cakes 6.50
paella croquettes shrimp and chorizo 6.00
cranberry, orange zest, chopped walnuts and brie in phyllo roll 6.00
duck, apricot and aged brandy in a phyllo beggar's purse 6.00
buffalo chicken spring rolls 6.00
siracha chicken meatball, glazed with sweet clover honey 6.00
roasted root vegetable kabob with sweet potato, red beet, carrot and parsnip 6.00
wild mushroom and artisan cheese tart 6.00
crispy fired bulgogi beef dumpling 6.00
1 butler per every 75 guests ~ per butler 150

## (HOT CANAPE) ENHANCEMENTS

shrimp casino wrapped with applewood smoked bacon 6.50
peking duck spring roll 6.50
mini Beef Wellington 7.00
kung pao chicken tart 6.50

# The Westin Alexandria 

## Westin <br> HOTELS \& RESORTS



## PLATED DINNER

Each dinner has been designed for three courses and includes your choice of salad or soup, entrée selection, dessert, fresh rolls with sweet butter, selection of seasonal vegetables, freshly brewed Starbucks® regular and decaffeinated coffee, and a selection of hot Tazo $®$ ® teas

## SOUP OR SALAD SELECTION

Crispy watercress watermelon radish, dried cranberries, toasted almonds, Raspberry vinaigrette
Baby field greens, fennel, carrots, balsamic vinaigrette
Duke Street, baby arugula, sliced strawberries, crumbled goat cheese, candied pecans, citrus mint vinaigrette
Hearts of romaine wedge oven roasted tomatoes, asiago crostini and Caesar dressing

Split pea with ham
Tomato basil bisque
Mushroom leek soup, brioche croutons
Moroccan lentil soup

## MAIN COURSE SELECTION

SEARED ORGANIC CHICKEN BREAST
roasted sweet and fingerling potatoes, steamed broccoli, charred pepper relish and chicken pan jus 68

## APPLE CIDER BRINED CHICKEN

Ginger cranberry risotto, honey crisp apple emulsion 68
GRILLED FILET MIGNON*
Sweet potato hash, grilled seasoned vegetables, gorgonzola onion ragout 76

SEARED BEEF FILET AND JUMBO SHRIMP*
Seared filet of beef medallion, jumbo shrimp, grits cake, broccoli rabe, red pepper cream 78

GRILLED FILET OF BEEF MEDALLIONS AND ALASKAN SALMON* Grilled filet of beef medallion, Alaskan salmon filled with spinach and boursin cheese, herb polenta, seasonal vegetables, lavender shallot reduction 72

GRILLED MAHI FILET
White bean cassoulet, lemon infused asparagus, braised fennel, roasted leek and lemon sauce 80

WAKAME CRUSTED SALMON
fragrant jasmine rice, braised baby bok choy, baby carrots, soy ginger splash 70

## BRAISED SHORT RIB

Mascarpone sweet potato mash, sautéed kale, flash sautéed herbed grape tomatoes 70

WILD MUSHROOM RAVIOLI
Grape tomato, pearl onions, shaved fennel, porcini mushroom broth, parmesan cheese 50
available vegan on request


## The Westin Alexandria

## DESSERT

flourless chocolate torte with raspberry coulis
blueberry crumb cheesecake with a berry compote and cream
raspberry dark chocolate truffle cake, raspberries and whipped cream
tangy lemon blueberry mousse cake
White Chocolate Raspberry Mousse cake
Key lime cheesecake

ENHANCEMENTS
Brandy flambé lobster bisque with chive crème fraiche 9
Rustic crab cake, mango mojo, seared greens, red pepper butter 10
Butternut squash ravioli, crisp duck confit, braised greens, celeriac broth 10
Dark chocolate ganache marble cheesecake with a mocha glaze, whipped cream and berries 6.50
Pear + almond tart 6

## The Westin Alexandria



DINNER TABLE
Each dinner table will come with fresh bread rolls with sweet butter, selection of seasonal vegetables, freshly brewed Starbucks® regular and decaffeinated coffee, and a selection of hot Tazo $®$ teas brewed Starbucks $®$ regular and decaffeinated coffee, and a selection of hot Tazo® teas

2 entree selection $\$ 73$
3 entree selection \$83
Based on maximum 90 minutes of continuous

## SALADS/SOUP

CHOOSE 3:
Crispy watercress, watermelon radish, dried cranberries, toasted almonds, raspberry vinaigrette
Baby field greens, fennel, carrots, balsamic vinaigrette
Baby arugula, frisee, sliced strawberries, crumbled goat cheese, candied pecans, citrus mint vinaigrette
Kale + Romaine caesar, tomatoes, parmesan, pesto croutons, Caesar dressing
Tomato bisque
French onion soup, brioche croutons
Corn chowder
Minestrone
FROM OUR COUNTRY'S GARDENS
CHOOSE 2:
Roasted Mushrooms and Cipollini Onions w/ sherry
Roasted Beets w/ Balsamic glaze and mint
Roasted Fingerlings snipped Herbs
Italian vegetable Medley
Roasted Brussel Sprouts Soy Glaze optional
Bok Choy, soy + garlic
Green beans with shallots
Roasted Butternut Squash with maple glaze
Honey Glazed Carrots
Sweet Potato puree with maple + mascarpone
Mashed Potatoes with leek and cheddar
Charred Spiced Broccoli
Steamed Snap Peas and peppers
Spiced Cauliflower with golden Raisins and scallions
Macaroni and cheese
Brown Rice and Quinoa pilaf

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FROM LAND TO SEA
CHOOSE 2 OR 3 ENTREES:
Flank Steak with Chimichurri
Grilled Salmon with Citrus and fresh Herbs
Yogurt Marinated Grilled Chicken Tomato Chutney
Bourbon glazed roast pork Warm Apple compote
Honey Mustard Glazed Salmon
Grilled bistro medallions of beef with a wild mushroom demi glaze
Cordon Bleu Chicken
Seared Ahi Tuna, Wasabi drizzle
Fennel pollen Mahi Mahi with roasted Fennel Orange Segments
turkey medallions with tomato basil chutney

## DESSERTS

CHOOSE 2:
flourless chocolate cake with raspberry coulis
white chocolate raspberry cake
key lime cheesecake
tangy lemon blueberry mousse cake
pear and almond tart
old fashioned carrot cake

## ENHANCEMENTS

gourmet coffee and hot chocolate bar
flavored syrups, whipped cream and shaved chocolate* 15
freshly brewed iced tea 4
assorted Peps® products ~ per bottle 5.25
*1 culinarian required per 75 guests ~ per culinarian 150
$80 \%$ of attendance required for enhancements
additional fee for guarantees less than 30 ~ per person 6


