

FELT

BAR & LOUNGE

HOURS OF OPERATION

Monday - Thursday: 5PM - 2AM

Friday - Saturday: 5PM - 3AM

Sunday: 5PM - 2AM

PLEASE CONTACT

301.971.6080

MIXOLOGY TAKES CENTER STAGE

PRESENTED BY THE MOST IMAGINATIVE BARTENDERS

Bartenders are masters of their craft whether it is the beloved classic cocktail or of-the-moment drinks from an always changing seasonal selection. Integrating live music and DJ driven sounds, Felt's atmosphere is perfect for meetings, a night on the town, or catching the big game on any of the venue's oversized plasma TVs.



FELT

BAR & LOUNGE

LOUNGE RECEPTION MENU

STATIONARY COLD HORS D'OEUVERS

Prepared on the Full Guest Guarantee | 50-piece Minimum Per Item

\$ 5 PER PIECE

Caprese Skewer
with Pesto

Hummus and Kalamata Olive Cucumber
Piquillo Pepper, Heirloom Tomato

Strawberry Crostini
with Basil Ricotta Aged Balsamic

\$ 6 PER PIECE

Vegetarian Bruschetta, Heirloom
Tomato and Vidalia Onion

Serrano Ham Spanish
Manchego Skewer

Triple Cream Brie and
Fig Chutney on Nine-Grain
Crostini

Black Truffle Deviled Egg,
Crispy Prosciutto

\$ 7 PER PIECE

Smoked Salmon Blini Crème Fraîche Salmon Caviar Dill
Shrimp Cocktail Shooter, Cocktail Sauce
Shaved Beef Tenderloin Marble Rye Crouton, Onion Chutney, Bleu Cheese
Spicy Tuna Avocado Roll with Wasabi Aioli
Maine Lobster Roll Mini Brioche

\$ 8 PER PIECE

Maryland Crab Salad, Avocado
with Compressed Watermelon

Ahi Tuna Tartar on Wonton Crisp
Wasabi Aioli and Tobiko

\$ 7 PER PIECE

Nigiri

Tuna
Salmon
BBQ Eel
Hamachi

Rolls

Shrimp Tempura
Spicy Tuna
California

Menu shown for illustrative purposes. Menu can be customized by the event planner.

*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.

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BAR & LOUNGE

LOUNGE RECEPTION MENU

STATIONARY COLD HORS D'OEUVERS

Prepared on the Full Guest Guarantee | 50-piece Minimum Per Item

\$18 PER PERSON

Vegetable Crudité

Baby Carrot, Cucumber, Zucchini, Yellow Squash, Pear Tomatoes,
Cauliflower, Broccoli, Ranch Dressing, Hummus

\$22 PER PERSON | AMERICAN

\$25 PER PERSON | INTERNATIONAL

Artisan Cheese Board

Seasonal Selections, Candied Mixed Nuts, Lavender Honey, Seasonal Fruit,
Artisan Bread, Assorted Crackers, Lavash, Grissini

\$24 PER PERSON

Charcuterie

Artisan Dried Meats and Accompaniments

Soppressata, Prosciutto, Coppa Beef Bresaola

Accompaniments

Cornichon, Fines Herbes, Pickled Vegetables, Marinated Olives,
Assorted Mustards, Roasted Almonds, Artisan Bread,
Assorted Crackers, Fresh and Dried Fruits

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LOUNGE RECEPTION MENU

STATIONARY HOT HORS D'OEUVERS

Prepared on the Full Guest Guarantee | 50-piece Minimum Per Item

\$5 PER PIECE

Truffle Mushroom Quiche, Gruyere, Spinach

\$6 PER PIECE

Thai Meatball,
Sweet Soy Glaze
Mini Corn Dog,
Mustard Aioli

Mini Mixed Vegetables
Spring Roll

Cubano, Ham, Pork, Pickles,
Gruyere, Mustard, Brioche
Chicken Tikka Skewer,
Tomato Raita

\$7 PER PIECE

Chicken Katsu Skewer, BBQ,
Toasted Sesame
Mac & Cheese Poppers,
Spicy Ketchup

Chicken and Waffle Skewer,
Maple Drizzle
Spicy Potato, Green Pea Samosa,
Tamarind Sauce

Thai Beef Satay,
Peanut Sauce
Maryland Crab Cake,
Old Bay Aioli

\$8 PER PIECE

Nona's Meatball, Italian Style

Petite Lamb Chop, Mint Sauce

\$16 PER PERSON \$24 PER PERSON

ONE SELECTION, TWO PIECES

TWO SELECTIONS, THREE PIECES

Harbor Beef Classic

Caramelized Onion, Bacon, Cheddar,
Special Sauce

Fried Chicken

Butter Lettuce, Herb Mayo, Pickle

State Slider

Maryland Crab Cake, Slaw,
Tomato, Remoulade

Aloo Tikki

Curried Coleslaw, Pickled Turmeric
Petite Lamb Chop, Mint Sauce

BBQ Pork

American Cheese, Slaw

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LOUNGE RECEPTION MENU

STATIONARY HOT HORS D'OEUVERS

Prepared on the Full Guest Guarantee | 50-piece Minimum Per Item

\$14 PER PERSON \$20 PER PERSON

ONE SELECTION, TWO PIECES

TWO SELECTIONS, THREE PIECES

Buffalo
Ranch
The General's Chicken Wings
BBQ
Blue Cheese Dressing
Old Bay
Garlic Aioli

Accompainments

Carrots and Celery

\$20 PER PERSON \$24 PER PERSON

SELECTION OF TWO

SELECTION OF THREE

Pasta

Rigatoni, Italian Sausage, Rapini, Spicy Arrabiata
Garganelle, Chicken, White Wine, Fresh Mozzarella, San Marzano Tomato, Basil
Gnocchi, Brown Butter, Grilled Vegetables, Crisp Sage, Roasted Zucchini
Cheese Tortellini, Bolognese
Gemelli, Shrimp, Toasted Bread Crumbs, Fontina Cream Sauce

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LOUNGE RECEPTION MENU

THE CARVERY

Prepared on the Full Guest Guarantee | 25-person Minimum Per Station

\$26 PER PERSON

***Herbed Prime Rib of Beef**

Accompaniments

Yukon Gold Pomme Purée, Horseradish Cream, Red Wine Sauce, Dinner Rolls

\$28 PER PERSON

***Roasted Beef Tenderloin**

Accompaniments

Garganelli Mac and Cheese with Fontina and Herbs and Horseradish Cream, Red Wine Sauce

\$20 PER PERSON

Maple-Glazed Virginia Ham

Accompaniments

Crispy Herb Spaetzle Collection of Mustards, Pretzel Bread, Bourbon Maple Sauce Dinner Rolls

\$18 PER PERSON

Oven Roasted Turkey Breast

Accompaniments

Sage, Brioche Stuffing Parker House Roll, Turkey Gravy, Cranberry Jam

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BELLAGIO AT NATIONAL PATISSERIE HARBOR MINIATURE DELICACIES

Prepared on the Full Guest Guarantee | Minimum Order of 2 Dozen of Each Choice

\$ 70 PER DOZEN

Key Lime Tart
Royal Chocolate Cake
Fresh Raspberry Tartlet
Raspberry Chambord Cake
Chocolate Cup Tiramisù
Blueberry Cheesecake
Chocolate Éclair
Lemon Meringue Tartlet
Baileys Chocolate Entremets
Banana Cream Puff
Hazelnut Puff
Strawberry Tart
Raspberry Sacher Cake

Hors d' oeuvres and sushi require a minimum order of 50 per item.

Receptions are designed for up to 2 hours of service.

Food Minimums of 25 guests and \$1,500 (prior to 6% tax and 24% service charge) will apply.

Stations will be prepared for the full guest guarantee.

****A Chef attendant fee of \$225 (per Chef) will be applied as required (1) per hundred guests.**

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