

# RECEPTION

## MEDITERRANEAN

MARINATED GRILLED VEGETABLES  
FETA CHEESE, KALAMATA OLIVES  
PITA CHIPS AND HUMMUS DIP  
\$9 PER PERSON

## WATERFRONT BAR

SEASONAL CHILLED OYSTERS \$4  
LITTLENECK CLAMS \$4  
CHILLED, POACHED SHRIMP \$4  
BLACK PEPPERCORN MIGNONETTE  
LEMON WEDGES  
COCKTAIL SAUCE AND TABASCO  
PRICED PER PIECE

## HOUSE CURED SALMON DISPLAY

HOUSE CURED SALMON  
MUSTARD, DILL, CAPERS  
CHOPPED RED ONIONS  
TOAST POINTS  
\$14 PER PERSON

## CRUDITÉS

FRESH VEGETABLE CRUDITÉS WITH  
BLUE CHEESE DIP  
\$8 PER PERSON

## PASSED HORS D'OEUVRES (PRICED PER PIECE)

MINIMUM ORDER OF 15 PER SELECTION

### COLD

HOUSE CURED SALMON, TOAST POINTS, CRÈME FRAÎCHE	\$4
WEST COAST OYSTER, PEPPERCORN MIGNONETTE	\$6
TOMATO PARMESAN CROSTINI	\$3
ARTICHOKE AND BUFFALO MOZZARELLA	\$3
TATAKI OF TUNA ON CUCUMBER	\$5
BEEF TARTAR ON BRIOCHE	\$5
SMOKED TROUT MOUSSE, GARLIC CROSTINI	\$4
ENDIVE SPEARS WITH CHEVRE AND ALMONDS	\$3
DUCK LIVER PARFAIT ON BRIOCHE CROUTONS	\$3

## CHEESE BOARD

INTERNATIONAL & DOMESTIC CHEESES  
TRADITIONAL ACCOMPANIMENTS  
BAGUETTES  
\$13 PER PERSON

## ANTIPASTI / CHARCUTERIE

COUNTRY PATE, PROSCIUTTO, SALAMI  
TRADITIONAL ACCOMPANIMENTS  
MARINATED OLIVES, ARTICHOKE HEARTS  
\$15 PER PERSON

## ELEGANT DESSERT DISPLAY

CHOCOLATE DIPPED STRAWBERRIES  
ASSORTED PETIT FOURS  
SANTA LUCIA ESTATE COFFEE AND  
MIGHTY LEAF ORGANIC TEAS  
\$15 PER PERSON

## TENDERLOIN OF BEEF

### CARVING STATION

\*ATTENDANT REQUIRED\*  
GRILLED TENDERLOIN OF BEEF  
SERVED WITH POTATO PUREE  
CARAMELIZED ONION MARMALADE  
SLICED FRENCH BAGUETTE  
\$18 PER PERSON  
**\*\*MINIMUM OF 15 GUESTS WILL APPLY\*\***  
**\*\$125 PER ATTENDANT \***

## OVEN ROASTED TURKEY

### CARVING STATION

\*ATTENDANT REQUIRED\*  
BUTTER-BASTED ROASTED TURKEY BREAST  
SEASONAL ACCOUTREMENTS  
ROLLS AND BUTTER  
\$13 PER PERSON  
**\*\*MINIMUM OF 15 GUESTS WILL APPLY\*\***  
**\*\$125 PER ATTENDANT \***

## PASTA STATION

\*NO ATTENDANT REQUIRED\*  
PASTA WITH PLUM TOMATO,  
WHITE WINE AND BASIL SAUCE  
AND  
FOUR-CHEESE RAVIOLI  
IN A GARLIC BUTTER SAUCE  
\$14 PER PERSON

ADD CHICKEN \$2 PER PERSON  
ADD SHRIMP \$4 PER PERSON

### HOT

BABY LAMB CHOPS, APPLE CHUTNEY	\$8
MINI CRAB CAKES WITH SPICY REMOULADE	\$4
FOIE GRAS CROSTINI WITH FRUIT JAM	\$5
RANDAL LINEBACK VEAL BURGERS SLIDERS	\$5
DUCK CONFIT ROULADE ON BRIOCHE	\$4
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	\$4
SHRIMP CROQUETTES WITH SPICY REMOULADE	\$4
CAJUN PRIME RIB ON CROUTON WITH HORSE RADISH	\$5
GRILLED BABY LAMB SAUSAGES	\$4
GRILLED DUCK SAUSAGES	\$4
SHRIMP TEMPURA	\$4
CHICKEN TENDERS	\$4

ALL STATIONS MUST BE ORDERED FOR THE FULL NUMBER OF GUESTS.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

# DINNER

YOUR DINNER INCLUDES AN APPETIZER, ENTRÉE, DESSERT AND COFFEE SERVICE.

## APPETIZERS (SELECT TWO)

**ENDIVE AND APPLE SALAD**  
CANDIED WALNUTS, GORGONZOLA  
APPLE CIDER VINAIGRETTE

**MIXED GREEN SALAD**  
RAW & BRAISED LOCAL VEGETABLES  
LEMON VINAIGRETTE

**BABY ARUGULA SALAD**  
CAMELIZED SHALLOTS, ROCCA CHEESE  
SHERRY VINAIGRETTE

## CHEF'S SEASONAL SOUP

**CLASSIC CAESAR SALAD**  
PARMESAN REGGIANO

## ADDITIONAL COURSE SUGGESTIONS

**CHEF'S SEASONAL RAVIOLI**  
\$12

**HOUSE CURED SALMON**  
\$6

**PAN SEARED SCALLOPS**  
\$8

## ENTREES (SELECT TWO)

**PAN ROASTED ICELANDIC SALMON**  
BABY SPINACH  
YUKON GOLD POTATO PUREE  
AGED SHERRY BUTTER  
\$49

**ROASTED FARMHOUSE CHICKEN**  
SEASONAL VEGETABLE  
GRUYERE CHEESE POTATO CAKE  
TARRAGON JUS  
\$45

**SEARED ROCKFISH**  
CHEF'S SEASONAL ACCOMPANIMENTS  
\$49

**GRILLED TROUT**  
HARICOT VERT  
POTATO PUREE  
LEMON BUTTER SAUCE  
\$47

**PAN SEARED RIB EYE**  
WILD MUSHROOMS  
POTATO PUREE  
BORDELAISE SAUCE  
\$60

**SLOW BRAISED PORK SHANK**  
BABY BOK CHOY  
FINGERLING POTATOES  
CHILI SAUCE  
\$48

## DESSERT (SELECT TWO)

**SEASONAL FRUIT COBBLER**  
CRÈME ANGLAISE

**TRIPLE CHOCOLATE MOUSSE  
TERRINE**  
WHITE, MILK AND DARK CHOCOLATE  
BURNT ORANGE CARDAMOM SAUCE  
PISTACHIO TUILE

**LEMON TART**  
WHITE CHOCOLATE GLAZE  
RASPBERRY CURD

**FRESH BERRIES**  
VANILLA CRÈME ANGLAISE

**CLASSIC VANILLA CRÈME BRULEE**  
BERRY COMPOTE

**CRÈME FRAICHE CHEESECAKE**  
SEASONAL FRUIT COMPOTE

IF YOU WOULD LIKE MORE THAN ONE ENTRÉE CHOICE THE PRICE OF THE HIGHER ENTRÉE WILL APPLY FOR ALL.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER    BRABO – LORIE HOTEL & SPA    CHEF DE CUISINE CHRIS WATSON  
1600 KING STREET, ALEXANDRIA, VA 22314    703.894.3434 P    LORIEHOTELANDSPA.COM

# BAR SERVICE

## HOUSE BAR ON CONSUMPTION

HOUSE BRAND COCKTAILS	\$10 EACH
HOUSE BRAND MARTINIS	\$12 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

## HOUSE PACKAGE BAR

INCLUDES HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$16 PER PERSON FOR THE FIRST HOUR  
\$11 PER PERSON FOR EACH ADDITIONAL HOUR

## HOUSE BRANDS INCLUDE

ABSOLUT VODKA  
SEAGRAMS GIN  
BACARDI RUM  
CUERVO GOLD TEQUILA  
CAPTAIN MORGAN  
JIM BEAM BOURBON  
DEWAR'S SCOTCH

## BEER SELECTIONS:

DOMESTIC BEER- YUENGLING, MILLER LITE, SIERRA NEVADA  
IMPORTED BEER – HEINEKEN, CORONA, BAVIK

ADDITIONAL OPTIONS  
SPARKLING WINE - \$36 PER BOTTLE  
BELLINIS - \$9 EACH

## TOP SHELF BAR ON CONSUMPTION

TOP SHELF BRAND COCKTAILS	\$12 EACH
TOP SHELF BRAND MARTINIS	\$14 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

## TOP SHELF PACKAGE BAR

INCLUDES TOP SHELF AND HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$18 PER PERSON FOR THE FIRST HOUR  
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

## TOP SHELF BRANDS INCLUDE

GREY GOOSE VODKA  
TANQUERAY  
MAKER'S MARK BOURBON  
JOHNNIE WALKER BLACK  
ALL HOUSE BRANDS

## NIGHTCAPS – UPON REQUEST ONLY

SAMBUCCA  
GRAND MARNIER  
HENNESSEY  
KAHLUA  
BAILEY'S IRISH CREAM  
\$12 EACH

**\*\*BAR SET UP FEE OF \$100 WILL BE CHARGED FOR ALL BARS\*\***

THERE IS NO CHARGE TO HAVE SERVERS TAKE DRINK ORDERS FROM GUESTS IF A BAR IS NOT DESIRED.

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