



Lorien Hotel & Spa

Catering Menu

“I’ve built my career by using only the most seasonal ingredients and staying true to my culinary influences from Belgium and beyond.”

– Chef Robert Weidmaier

LORIEN
hotel & spa

Lorien Hotel & Spa

1600 King Street

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Lorien Hotel & Spa

Lunch

CARLYLE COLD CUTS BUFFET

- Baby Field Greens, Balsamic Vinaigrette
- German Potato Salad, Bacon, Mustard
- Oven Roasted Turkey
- Black Forest Ham
- Slow Roasted Beef
- Sliced Cheeses, Butter Lettuce, Sliced Tomato & Onions
- Local Honey Mustard
- Parsley Aioli
- House-Made Pickles
- Individual Bagged Chips
- Freshly Baked Breads
- House-Made Jumbo Cookies
- Coffee & Organic Hot Teas

\$42 Per Person

ROBINSON'S SANDWICH BUFFET

- Caesar Salad, Parmesan Reggiano, House-Made Croutons
- Penne Pasta Salad, Basil Pesto
- Oven Roasted Turkey Sandwich, Provolone, Herb Aioli, Piquillo Pepper, Arugula, Sundried Tomato Focaccia
- Black Forest Ham & Brie Sandwich
- Whole Grain Mustard, Baby Field Greens, French Baguette
- Grilled Vegetable Wrap, Kalamata Olive Tapenade, Arugula
- Chef's Seasonal Soup
- Individual Bagged Chips
- House-Made Brownies
- Coffee & Organic Hot Teas

\$45 Per Person

BUILD YOUR OWN SALAD BAR

- GREENS (choose two)
Romaine Lettuce
Baby Field Greens
Arugula
- PROTEIN (choose two)
Grilled Chicken
Crispy Skinned Salmon
Grilled Shrimp (Add \$9 Per Person)
Bistro Filet (Add \$9 Per Person)
- SIDES (choose five)
Roasted Cherry Tomatoes
Cucumbers
Carrots
Kalamata Olives
Mushrooms
Bacon Bits
House –Made Croutons
Toasted Walnuts
Goat Cheese
Parmesan Reggiano
Fresh Mozzarella
- DRESSING (choose two)
Caesar
Oil & Vinegar
Aged Sherry Vinaigrette
White Balsamic Honey Vinaigrette
Creamy Gorgonzola
- Penne Pasta Salad, Basil Pesto
- Chef's Seasonal Soup
- Lemon Bars
- Coffee & Organic Hot Teas

****Minimum of 12 Guests will Apply****

\$44 Per Person

SALAD & SANDWICH BAR

- GREENS
Romaine Lettuce
Baby Field Greens
- PROTEIN (choose two)
Grilled Chicken
Crispy Skinned Salmon
Grilled Shrimp (Add \$9 Per Person)
Bistro Filet (Add \$9 Per Person)
- SIDES
Roasted Cherry Tomatoes
Cucumbers
Carrots
House –Made Croutons
Goat Cheese
Parmesan Reggiano
- DRESSING (choose two)
Caesar
Oil & Vinegar
Aged Sherry Vinaigrette
White Balsamic Honey Vinaigrette
Creamy Gorgonzola
- Oven Roasted Turkey Sandwich, Provolone, Herb Aioli, Piquillo Pepper, Arugula, Sundried Tomato Focaccia
- Black Forest Ham & Brie Sandwich
- Whole Grain Mustard, Baby Field Greens, French Baguette
- Grilled Vegetable Wrap, Kalamata Olive Tapenade, Arugula
- German Potato Salad, Bacon, Mustard
- Chef's Seasonal Soup
- Cream Puffs
- Coffee & Organic Hot Teas

****Minimum of 12 Guests will Apply****

\$50 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% taxable service charge and 10% tax..

A LA CARTE LUNCH BUFFET

SALADS

(choose two)

- Classic Caesar Salad
- Grain Salad, Champagne Vinaigrette
- Mixed Baby Field Greens, Lemon Vinaigrette
- Belgian Endive Salad, Apple Cider Vinaigrette
- German Potato Salad
- Roasted and Raw Vegetable Salad, Basil Pesto

PROTEINS

(choose two)

- Roasted Farmhouse Chicken Breast, Thyme Emulsion
- Seared Norwegian Salmon, Buerre Blanc
- Grilled Angus Hanger Steak, Green Peppercorn Sauce
- Grilled NY Strip (\$7/Person supplement), Red Wine Jus

ADD \$7 Per Person

- Grilled Atlantic Swordfish (\$5/Person supplement) Olive Oil Emulsion

ADD \$5 Per Person

DESSERTS

(choose ONE)

- Cream Puffs
- Seasonal French Macarons
- Cheesecake Bites
- Mini Cakes
- Pomponettes

VEGETABLES

(choose two)

- Glazed French Beans
- Roasted Cipollini Onions
- Confit Cherry Tomatoes
- Curry Scented Baby Carrots
- Balsamic Grilled Eggplant
- Garlic Spinach
- Heirloom Bean Ragout
- Seared Wild Mushrooms

SIDES

(choose two)

- Yukon Gold Potato Puree
- Parmesan Risotto
- Herb Scented Wild Rice
- Roasted Fingerling Potatoes
- Creamy White Polenta

A La Carte Lunch Buffet Includes Coffee & Organic Hot Teas Service.

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PLATED LUNCH

STARTERS

(choose one)

- **Caesar Salad**
Parmesan Reggiano, House-Made Croutons
- **Mixed Green Salad**
Raw & Braised Vegetables, Lemon Vinaigrette
- **Baby Arugula Salad**
Caramelized Shallots, Rocca Cheese, Sherry Vinaigrette
- **Minestrone Soup**
Garlic Crouton
- **Carrot & Ginger**
Chive Crème Fraîche
- **Soup Du Jour**
Chef's Seasonal Soup

DESSERTS

(choose one)

- **Vanilla Bean Crème Brulee**
Lemon Whipped Cream, Pistachio Shortbread
- **Passionfruit White Chocolate Mousse**
Banana Cake, Pineapple Allspice Compote
- **Frangipane Torte**
Seasonal Fruit, Vanilla Cream, Candied Almonds
- **Dark Chocolate Bavarian**
Black Magic Cake, Salted Caramel Sauce, Chocolate Tuile
- **Fresh Mixed Berries**
Grand Marnier Anglaise
- **Goat Cheese Cheesecake**
Graham Cracker Crumble, Rose Meringues, Raspberry Sauce
- **Citrus Olive Oil Cake**
Yuzu Curd, Vanilla Yogurt Espuma, Oat Streusel
- **Cappuccino Panna Cotta**
Chocolate Crumble, Caramel Corn, Milk Froth

ENTRÉES

(choose two*)

- **Roasted Farmhouse Chicken**
Baby Potatoes, Spinach, Natural Jus
\$42 Per Person
- **Pan Roasted Icelandic Salmon**
Carrot-Cardamom Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce
\$46 Per Person
- **Grilled Mountain Trout**
Haricot Verts, Potato Puree, Lemon Butter Sauce
\$40 Per Person
- **Bistro Filet, 6 oz.**
Wild Mushrooms, Roasted Potatoes, Green Peppercorn Sauce
\$47 Per Person
- **Zucchini-Goat Cheese Cannelloni**
Firefly Goat Cheese, Roasted Tomato Puree, Balsamic Cipollini Onions, Fennel Salad
\$38 Per Person
- **Wild Mushroom Risotto**
Carnaroli Rice, Mascarpone Cheese, Crispy Shallots
\$38 Per Person

*The price of the higher priced entrée will apply for all, entrée counts required in advance for groups of 50 or more guests.

Plated Luncheon includes Starter, Entrée, Dessert, Coffee & Organic Hot Teas Service.

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