



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

Alexandria, VA 22314

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Lorien Hotel & Spa

Reception

COLD HORS D'OEUVRES

- Herb Cured Salmon Tartare
\$5 Per Piece
- West Coast Oyster, Peppercorn Mignonette
\$6 Per Piece
- Balsamic Cippolini, Mozzarella, Olive Skewer
\$4 Per Piece
- Prosciutto, Basil, Mozzarella Roulade
\$5 Per Piece
- Tuna Tartar on Fried Wonton
\$5 Per Piece
- Prosciutto & Preserved Fig on Brioche
\$5 Per Piece
- Lobster Salad, Mango Relish
\$7 Per Piece
- Endive Spears with Chevre & Almonds
\$4 Per Piece
- Seasonal Soup Shooter
\$4 Per Piece
- Veggie Summer Roll
\$5 Per Piece
- Shrimp Summer Roll
\$6 Per Piece
- Cajun Prime Rib on Crouton with Horseradish Cream
\$6 Per Piece
- St. Andre & Pomegranate Toast
\$4 Per Piece

***Minimum order of 15 per Selection**

***All a la Carte Items Must Be Ordered for at Least 2/3 of Final Guest Count.**

HOT HORS D'OEUVRES

- Spiced Lamb Meatballs with Curried Yogurt
\$5 Per Piece
- Mini Crab Cakes with Spicy Remoulade
\$6 Per Piece
- Foie Gras on Brioche with Fruit Jam
\$8 Per Piece
- BRABO Beef Burger Sliders with Smoked Blue Cheese
\$6 Per Piece
- Boudin Blanc, Wild Mushroom Ragout
\$4 Per Piece
- Grilled Chicken Satay with Peanut Sauce
\$5 Per Piece
- Truffled Sunchoke Veloute Shooter
\$4 Per Piece
- Seared Sea Scallop, Bacon Jam
\$7 Per Piece
- Lobster Fritters with Vermouth Crème
\$6 Per Piece
- Shrimp Tempura
\$5 Per Piece
- Truffled Arancini with Lemon Crème Fraîche
\$5 Per Piece
- Tomato Parmesan Focaccia
\$4 Per Piece
- Mini Gruyere Grilled Cheese with Confit Cherry Tomato
\$5 Per Piece
- Mini Potato Cake with Crème Fraiche & Hackleback Caviar
\$6 Per Piece

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

STATIONARY DISPLAYS

- **MEDITERRANEAN**
Marinated Grilled Vegetables, Feta Cheese, Kalamata Olives, Pita Chips & Hummus Dip
\$15 Per Person
- **WATERFRONT BAR**
East & West Coast Chilled Oysters on the Half Shell, Poached Gulf Shrimp, Steamed & Chilled Mussels, Louisiana Jumbo Lump Crab Salad, Maine Lobster Salad
Served with Black Peppercorn Mignonette, Cocktail Sauce & Herbed Aioli
\$30 Per Person (6 pieces per person)
- **CURED SALMON DISPLAY**
Cured Salmon, Crème Fraîche, Dill, Capers, Chopped Red Onions, Toast Points
\$16 Per Person
- **VEGETABLE DIP STATION**
Balsamic Eggplant Dip, Olive Tapenade Dip, White Bean & Caper Dip
Served with Selection of Raw Vegetables & Housemade Flatbread
\$14 Per Person
- **BRICK OVEN TARTS**
Mushroom Tart, Margharita Tart, Prosciutto Tart
\$16 Per Person
- **CHEESE BOARD**
Local Cheeses, House-Made Jam, Local Honey, Dried Fruit & Nut Accompaniments, Baguettes
\$16 Per Person
- **ANTIPASTI / CHARCUTERIE**
Country Pate, Prosciutto, Salami, Traditional Accompaniments, Marinated Artichoke Hearts
\$17 Per Person
- **SEASONAL FRUIT DISPLAY**
Seasonal Fruits & Berries with Crème Fraîche
\$14 Per Person

****All Stations & a la Carte Items Must Be Ordered for at Least 2/3 of Final Guest Count.****

CULINARY STATIONS

- **PASTA STATION**
PASTAS (choose two)
Penne, Rigatoni, Bucatini, Linguini
SAUCES (choose two)
Tomato, Spinach & Garlic Cream, Garlic-Oil & Chili Flake, Bolognese
\$16 Per Person
ADD Grilled Chicken \$6 Per Person
ADD Grilled Shrimp \$12 Per Person
- **BEEF CARVING STATION** (choose one)*
NEW YORK STRIP \$24 Per Person
ROASTED PRIME BEEF RIBEYE \$34 Per Person
TENDERLOIN OF BEEF Market Price
Served with Potato Puree, Caramelized Onion Marmalade, Sliced French Baguette
****Minimum of 15 Guests will Apply****
- **OVEN ROASTED TURKEY CARVING STATION***
BUTTER-BASTED ROASTED TURKEY BREAST
Served with Seasonal Accompaniments, Bread & Butter
\$18 Per Person
****Minimum of 15 Guests will Apply****

***Attendant Required at \$125 Each**

MINI DESSERT STATION

- **BRABO MINI DESSERTS** (choose three)
Cream Puffs
Seasonal Macarons
Cheesecake Bites
Mini Cakes
Pomponettes
Chocolate Covered Strawberries
Served with Coffee & Organic Hot Teas
\$18 Per Person
Minimum of 12 Guests will Apply

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