



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

703-894-3434 (P)

571-482-3297 (F)

www.lorienhotelandspa.com

Lorien Hotel & Spa

Full Day Meeting Package

HEALTHY EATING MEETING

POWER START BREAKFAST BUFFET

- Sliced Fresh Fruit and Berries
- Egg Whites & Spinach Frittata
- Turkey Sausage
- Selection of Chilled Fresh Juices

BUILD YOUR OWN SALAD BAR LUNCH BUFFET

- GREENS
 - Romaine Lettuce
 - Baby Field Greens
- TOPPINGS
 - Roasted Cherry Tomatoes
 - Cucumbers
 - Carrots
 - House –Made Croutons
 - Parmesan Reggiano
- PROTEIN
 - Grilled Chicken
 - Crispy Skinned Salmon
- DRESSINGS
 - Caesar
 - Oil & Vinegar
 - Aged Sherry Vinaigrette
- SIDES
 - Penne Pasta Salad, Basil Pesto
 - Chef’s Seasonal Soup
- DESSERT
 - Lemon Bars

PM BREAK - YOGURT PARFAIT BAR

- Greek Yogurt, Fresh Berries, Dried Fruits
- Brown Sugar, Honey, Assorted Nuts & Granola

ALL-DAY BEVERAGES

- Coconut Water
- Coffee and Organic Hot Teas

\$105 Per Person

BOARD MEETING

KING STREET SUNRISE BREAKFAST BUFFET

- Assortment of Muffins, Danish, Croissants, Served with Butter, House-Made Jam
- Selection of Cold Cereals & Milk
- Selection of Chilled Fresh Juices

EISENHOWER LUNCH BUFFET

- Bread and Butter
- Arugula Salad
 - Caramelized Shallots, Rocca Cheese, Sherry Vinaigrette
- Penne Pasta Salad, Basil Pesto
- Pan Roasted Salmon
 - Lemon Thyme Butter, Creamy Polenta, Garlic Spinach
- Roasted Farmhouse Chicken
 - Tarragon Jus, Potato Puree, Seasonal Vegetables
- Selection of Mini Cakes

PM BREAK – SPREADS & BREADS

- House Made Flatbread, Grilled Rustic Breads, Crostini
- Balsamic Eggplant Dip
- Olive Tapenade Dip
- White Bean & Caper Dip

ALL-DAY BEVERAGES

- Coffee and Organic Hot Teas

\$95 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

Lorien Hotel & Spa

Breakfast

KING STREET SUNRISE

- Assortment of Muffins, Danish, Croissants, Butter, House-Made Jam
- Selection of Cold Cereals & Milk
- Selection of Chilled Fresh Juices
- Coffee and Organic Hot Teas

\$24 Per Person

POTOMAC MORNING

- Sliced Fresh Fruit and Berries
- Assortment of Muffins, Danish, Croissants, Butter, House-Made Jam
- Selection of Chilled Fresh Juices
- Coffee & Organic Hot Teas

\$26 Per Person

THE LYCEUM BREAKFAST

- Low Fat Yogurt
- Bowl of House-Made Granola
- Organic Hard Boiled Eggs
- Sliced Fresh Fruit & Berries
- Assortment of Muffins, Danish, Croissants, Butter, House-Made Jam
- Selection of Chilled Fresh Juices
- Coffee & Organic Hot Teas

\$32 Per Person

NEW YORK BREAKFAST

- New York Style Bagels
- House Cured Salmon
- Served with Chopped Onions, Capers & Tomato
- Cream Cheese & Butter
- Sliced Fresh Fruit & Berries
- Selection of Chilled Fresh Juices
- Coffee & Organic Hot Teas

\$32 Per Person

VIRGINIA BREAKFAST (12 Person Minimum)

- Organic Scrambled Eggs with Chives
- Applewood Smoked Bacon
- Country Sausage
- Breakfast Potatoes
- Biscuits & Sausage Gravy
- Selection of Chilled Fresh Juices
- Coffee & Organic Hot Teas

\$36 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

BRABO AMERICAN BREAKFAST (12 Person Minimum)

- Organic Scrambled Eggs with Chives
- Apple wood Smoked Bacon
- Country Sausage
- Fresh Breakfast Potatoes
- Sliced Fresh Fruit & Berries
- Low Fat Yogurt
- Bowl of House-Made Granola
- Assortment of Muffins, Danish, Croissants, Butter, House-Made Jam
- Selection of Chilled Fresh Juices
- Coffee & Organic Hot Tea

\$38 Per Person

WARM & HEARTY SIDES

- Breakfast Potatoes
\$5 Per Person
- Organic Scrambled Eggs with Chives
\$7 Per Person
- Applewood Smoked Bacon or Country Sausage
\$6 Per Person
- Turkey Sausage
\$6 Per Person
- House-Made Biscuits & Sausage Gravy
\$6 Per Person
- Brioche French Toast
Vermont Maple Syrup, Butter & Powdered Sugar
\$8 Per Person
- Corned Beef Hash
Fresh Bell Peppers, Yukon Gold Potatoes
\$8 Per Person
- Traditional Eggs Benedict, Hollandaise Sauce
\$10 Per Person
- Vegetable Frittata, Tomatoes, Onions, Zucchini, Vermont Cheddar
\$6 Per Person
- Steel Cut Oatmeal, Brown Sugar & Cinnamon
\$5 Per Person

BREAKFAST SANDWICHES

- Croissant, Ham, Egg & Cheddar
\$8 Each
- English Muffin, Canadian Bacon, Egg & Cheddar
\$8 Each
- Warm Wrap with Egg & Cheddar
Choice of: Spinach, Bacon or Sausage
\$8 Each

ASSORTED SIDES

- House Cured Salmon, Shaved Red Onion, Capers Assorted Bagels & Cream Cheese
\$14 Per Person
- Assortment of New York Style Bagels & Cream Cheese
\$52 Per Dozen
- Assortment of Muffins, Danish, Croissants, Butter, House-Made Jam
\$52 Per Dozen
- Fresh Sliced Fruit & Berries
\$8 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

Lorien Hotel & Spa

Brunch

Flora Brunch

- “ Organic Scrambled Eggs with Chives
- “ Apple Wood Smoked Bacon
- “ Country Sausage
- “ Breakfast Potatoes
- “ Sliced Fresh Fruit & Berries
- “ Assorted Muffins, Danish, Croissants
Served with Butter & House Made Jam
- “ BRABO Mini Desserts
Mini Cakes, Seasonal Macarons,
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

\$40 Per Person

Fauna Brunch (12 Person Minimum)

- “ Quiche Lorraine
Bacon, Swiss, Onion
- “ Quiche Florentine
Spinach, Gruyere
- “ Brioche French Toast
- “ Apple Wood Smoked Bacon
- “ Country Sausage
- “ Sliced Fresh Fruit & Berries
- “ Assorted Muffins, Danish, Croissants
Served with Butter & House Made Jam
- “ BRABO Mini Desserts
Mini Cakes, Seasonal Macarons,
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

\$45 Per Person

Merrywhether Brunch (12 Person Minimum)

- “ Quiche Lorraine
Bacon, Swiss, Onion
- “ Quiche Florentine
Spinach, Gruyere
- “ Breakfast Potatoes
- “ Sliced Fresh Fruit & Berries
- “ Penne Pasta Salad,
Sundried Tomato Pesto
- “ Pan Roasted Salmon
Lemon Thyme Butter, Garlic Spinach
- “ BRABO Mini Desserts
Mini Cakes, Seasonal Macarons,
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

\$52 Per Person

PLATED BRUNCH

STARTERS

(choose one)

- **Grilled Asparagus Salad**
Black Truffle Vinaigrette, pickled Red Onion
- **Cured Salmon Platter**
Whipped Cream Cheese, Caper Berries, Red Onion, Roma Tomato
- **Seasonal Fruit Platter**
Crème Fraiche, Granola Crumble
- **Jumbo Lump Crab Cake**
Grilled Broccoli Rabe, Paprika Aoli, Herb Salad
Add \$8 Per Person
- **Mixed Green Salad**
Raw & Braised Vegetables, Lemon Vinaigrette

DESSERTS

(choose one)

- **Espresso Tart**
Cookie Crust, Dulce de Leche, Cinnamon Mascarpone
- **Carrot Cake**
Coconut Panna Cotta, Pineapple Ginger Compote, Salted White Chocolate Bark
- **Milk Chocolate Mousse**
Fudge Brownie, Lemon Curd, Mint Meringues
- **Vanilla Crème Brulee**
Green Tea Cookies, Honey Cream
- **Fresh Seasonal Berries**
Whipped Yogurt
- **Sour Cream Cheesecake**
Blackberry Sauce, Citrus Tuile
- **BRABO Mini Dessert Display**
Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal French Macarons
ADD \$6 Per Person

ENTRÉES

(choose two*)

The price of the higher priced entrée will apply for all Guests, Exact Entrée counts due **three [3] business days** prior to function

- **Quiche Lorraine**
Spinach, Apple Wood Smoked Bacon, Frisee Salad
- **Curried Chicken Salad**
Mixed Asian Lettuce, Chopped Cashews, Ciabatta Chip
- **Pan Roasted Rainbow Trout**
Herbed Couscous, Piquillo Pepper Puree, Haricot Vert
- **Petite Grilled Bistro Filet, 5 oz.**
Roasted Baby Potatoes, Wilted Spinach, Wild Mushrooms, Red Wine Jus
- **Brioche French Toast**
Seasonal Fruit Compote, Virginia Maple Syrup, Chantilly Cream
- **Grilled Gulf Shrimp**
Creamy Polenta, Caramelized Onions, pancetta, Caper-Shellfish Butter

\$45 Per Person

Plated Brunch includes Scone & Pastry Basket, Starter, Entrée, Dessert, Coffee & Organic Mighty Leaf Teas Service.

Place cards with meal indicators are required for all plated meals

Lorien Hotel & Spa

Lunch

CARLYLE COLD CUTS BUFFET

- ~ Baby Field Greens, Balsamic Vinaigrette
- ~ German Potato Salad, Bacon, Mustard

- ~ Oven Roasted Turkey
- ~ Black Forest Ham
- ~ Mortadella

- ~ 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
- Balsamic Grilled Eggplant, Sandwich, Olive Tapenade, Herbed Goat Cheese Spread, Ciabatta Roll
- Chef's Seasonal Soup

- Individual Bagged Chips
- House-Made Brownies
- Coffee & Organic Hot Teas

\$45 Per Person

BUILD YOUR OWN SALAD BAR*

(12 Person Minimum)

- GREENS (choose two)
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 (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

\$44 Per Person

SALAD & SANDWICH BAR*

(12 Person Minimum)

- 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
- Balsamic Grilled Eggplant, Sandwich,
Olive Tapenade, Herbed Goat Cheese
Spread, Ciabatta Roll
- German Potato Salad, Bacon, Mustard
- Chef's Seasonal Soup

- Mini Cakes
- Coffee & Organic Hot Teas

\$50 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

A LA CARTE LUNCH BUFFET (12 Person Minimum)

SOUPS & SALADS

(choose two)

- Classic Caesar Salad
- 5 Grain Salad, Champagne Vinaigrette
- Mixed Baby Field Greens, Lemon Vinaigrette
- Belgian Endive Salad, Apple Cider Vinaigrette
- German Potato Salad, Bacon, Mustard
- Roasted and Raw Vegetable Salad, Basil Pesto
- Carrot & Ginger Soup
- 5 Onion Soup
- Chef's Seasonal Soup Du Jour

PROTEINS

(choose two)

- Roasted Farmhouse Chicken Breast, Thyme Emulsion
- Seared Norwegian Salmon, Buerre Blanc
- Grilled Angus Hanger Steak, Green Peppercorn Sauce
- Grilled NY Strip, Red Wine Jus
ADD \$7 Per Person
- Grilled Atlantic Swordfish, Olive Oil Emulsion
ADD \$5 Per Person

SIDES

(choose three)

- Glazed French Beans
- Roasted Cipollini Onions
- Confit Cherry Tomatoes
- Curry Scented Baby Carrots
- Balsamic Grilled Eggplant
- Garlic Spinach
- Heirloom Bean Ragout
- Seared Wild Mushrooms
- Yukon Gold Potato Puree
- Parmesan Risotto
- Herb Scented Wild Rice
- Roasted Fingerling Potatoes
- Creamy White Polenta

MINI DESSERT DISPLAY

- Mini Tarts
- Cheesecake Bites
- Mini Cakes
- Seasonal French Macarons

\$52 Per Person

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

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

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
- **Carrot & Ginger**
Chive Crème Fraîche
- **Soup Du Jour**
Chef's Seasonal Soup

DESSERTS

(choose one)

- **Espresso Tart**
Cookie Crust, Dulce de Leche, Cinnamon Mascarpone
- **Carrot Cake**
Coconut Panna Cotta, Pineapple Ginger Compote, Salted White Chocolate Bark
- **Milk Chocolate Mousse**
Fudge Brownie, Lemon Curd, Mint Meringues
- **Vanilla Crème Brulee**
Green Tea Cookies, Honey Cream
- **Fresh Seasonal Berries**
Whipped Yogurt
- **Sour Cream Cheesecake**
Blackberry Sauce, Citrus Tuile
- **BRABO Mini Dessert Display**
Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal French Macarons
ADD \$6 Per Person

ENTRÉES

(choose two*)

The price of the higher priced entrée will apply for all Guests,
Exact Entrée counts due **three [3] business days** prior to function

- **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
- **Wild Mushroom Risotto**
Carnaroli Rice, Mascarpone Cheese, Crispy Shallots
\$38 Per Person

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

Place cards with meal indicators are required for all plated meals

Menu pricing subject to change. All food and beverage charges
shall be subject to a 23% taxable service charge and 10% tax..

Lorien Hotel & Spa

Breaks

ENERGIZE

- Chewy & Crunchy Granola Bars
 - Assorted Whole Fruit
- \$12 Per Person

BELGIAN DIP

- Warm Soft Pretzels
 - Honey Mustard
 - Spicy Mustard
 - Cinnamon Butter
- \$14 Per Person

HEALTHFUL

- Smoothie Shooters
 - Yogurt Parfait
 - Fruit Salad
- \$14 Per Person

SPREADS & BREADS

- House Made Flatbread, Grilled Rustic Breads, Crostini
 - Balsamic Eggplant Dip
 - Olive Tapenade Dip
 - White Bean & Caper Dip
- \$14 Per Person

YOGURT PARFAIT BAR

- Greek Yogurt, Fresh Berries, Dried Fruits
 - Brown Sugar, Honey, Assorted Nuts & Granola
- \$16 Per Person

REJUVENATE

- Pita Chips and Hummus Dip
 - Fresh Vegetable Crudités
 - Assorted Sliced Fruit
- \$16 Per Person

LOCAL FARM CHEESE

- Selection of Local Artisanal Cheeses
 - Marcona Almonds, Spiced Nuts
 - Crostini
- \$18 Per Person

BRABO MINI DESSERTS

- Mini Tarts
 - Seasonal French Macarons
 - Cheesecake Bites
 - Mini Cakes
- \$15 Per Person

MAKE YOUR OWN TRAIL MIX

- Assorted Dried Fruits
 - Selection of Mixed Nuts & Sweets
- \$15 Per Person

A LA CARTE

- Homemade Jumbo Cookies
\$36 Per Dozen
- Double Fudge Brownies
\$36 Per Dozen
- Lemon Bars
\$36 Per Dozen
- Individual Bags of Chips
\$3 Each
- Chocolate Covered Strawberries
\$3 Each
- Fresh Sliced Fruit & Berries
\$8 Per Person
- Assorted Whole Fruit
\$5 Per Person
- Artisanal Organic Granola Bars
\$5 Each

BEVERAGES

- Passion Fruit Limeade
\$45 Per Gallon
- Fresh Squeezed Lemonade or Strawberry Lemonade
\$45 Per Gallon
- Seasonal Refresher Tea (Chamomile Tea & Fruit Juice)
\$38 Per Gallon
- Hot Chocolate, Whipped Cream
\$65 Per Gallon
- Spiced Apple Cider, Cinnamon, Nutmeg
\$65 Per Gallon
- Coffee, Decaffeinated Coffee & Organic Hot Tea
\$70 Per Gallon
- Coconut Water
\$6 Each
- Bottled Soft Drinks, Iced Teas, Still & Sparkling Water
\$5 Each
- FOUND Sparkling Fruit Beverages
\$7 Each

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

Lorien Hotel & Spa

Reception

RECEPTION PACKAGES (15 GUEST MINIMUM)

includes passed hors d'oeuvres, cocktails, beer, wine, soft drinks

HAPPIER HOUR

Passed Hors d'oeuvres

Veggie Summer Rolls
Herb Cured Salmon Tartar
Grilled Chicken Satay with Peanut Sauce
Spiced Lamb Meatballs with Curried Yogurt
BRABO Beef Sliders with Smoked Blue Cheese
Prosciutto & Preserved Fig on Brioche

\$49 per person, Includes One Hour Bar Service

\$29 per person, each additional hour

MIX & MINGLE

Passed Hors d'oeuvres

Cajun Prime Rib on Crouton with Horseradish Cream
Tuna Tartar on Fried Wonton
St. Andre & Pomegranate Toast
Mini Crab Cakes with Spicy Remoulade
Truffled Arancini with Lemon Crème Fraiche
Mini Gruyere Grilled Cheese with Confit Cherry Tomato

Display Hors d'oeuvres

Spreads & Breads
Balsamic Eggplant Dip, Olive Tapanade Dip, White Bean & Caper Dip with House Made Flat Bread, Grilled Rustic Bread & Crostini

\$59 per person, Includes One Hour of Bar Service

\$29 per person, each additional hour

THE PARTY STARTER

Passed Hors d'oeuvres

Endive Spears with Chevre & Almonds
Shrimp Tempura
BRABO Beef Sliders with Smoked Blue Cheese
Truffled Arancini with Lemon Crème Fraiche
Tomato Parmesan Focaccia

Display Hors d'oeuvres

Mediterranean Display
Marinated Grilled Vegetables, Feta Cheese, Pita Chips & Hummus Dip

Cheese Board

Local Cheeses, House-Made Jam, Local Honey, Dried Fruit & Nut Accompaniments, Sliced Baguette

\$69 per person, Included One Hour of Bar Service

\$35 per person, each additional hour

COLD HORS D'OEUVRES*

- Herb Cured Salmon Tartare
\$5 Per Piece
- West Coast Oyster, Peppercorn Mignonette
\$6 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 12 pieces per Selection

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 23% 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
- **SPREADS & BREADS**
Balsamic Eggplant Dip, Olive Tapenade Dip, White Bean & Caper Dip
Served with House Made Flat Bread, Grilled Rustic Bread and Crostini
\$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
\$18 Per Person
- **ANTIPASTI / CHARCUTERIE**
Country Pate, Prosciutto, Salami,
Traditional Accompaniments
\$17 Per Person
- **SEASONAL FRUIT DISPLAY**
Seasonal Fruits & Berries with Whipped Yogurt
\$14 Per Person

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 **\$34 Per Person**
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****
- *Chef Attendant Required at \$125 Each**

BRABO MINI DESSERTS

- Mini Tarts
 - Seasonal French Macarons
 - Cheesecake Bites
 - Mini Cakes
- \$15 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

Lorien Hotel & Spa

Dinner

PLATED DINNER

STARTERS

(choose one)

- **BRABO Caesar Salad**
Parmesan Tuile, Boqueron Anchovy, Chopped Farm Eggs
- **Mixed Green Salad**
Raw & Braised Vegetables, Lemon Vinaigrette
- **Baby Arugula Salad**
Caramelized Shallots, Rocca Cheese, Sherry Vinaigrette
- **Endive & Apple Salad**
Candied Walnuts, Gorgonzola, Apple Cider Vinaigrette
- **Soup Du Jour**
Chef's Seasonal Soup

PREMIUM STARTERS/OPTIONAL COURSE

- **Jumbo Lump Crab Cake**
Old Bay Remoulade, Celery Root Slaw
ADD \$8/\$18 Per Person
- **Grilled Georgia Quail**
Black Barley, Mustard Greens, Bourbon-Molasses Glaze
ADD \$7/\$17 Per Person
- **Seared Rare Tuna**
Espelette Aioli, Asian Greens, Pickled Red Pepper
ADD \$8/\$18 Per Person
- **Roasted Duck Breast**
Macadamia Nut Butter, Caramelized Pear
ADD \$7/\$17 Per Person

DESSERTS

(choose one)

- **Espresso Tart**
Cookie Crust, Dulce de Leche, Cinnamon Mascarpone
- **Carrot Cake**
Coconut Panna Cotta, Pineapple Ginger Compote, Salted White Chocolate Bark
- **Milk Chocolate Mousse**
Fudge Brownie, Lemon Curd, Mint Meringues
- **Vanilla Crème Brulee**
Green Tea Cookies, Honey Cream
- **Fresh Seasonal Berries**
Whipped Yogurt
- **Sour Cream Cheesecake**
Blackberry Sauce, Citrus Tuile
- **BRABO Mini Dessert Display**
Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal French Macarons
ADD \$8 Per Person

ENTRÉES

(choose two*)

*The price of the higher priced entrée will apply for all Guests.

Exact Entrée counts due **three [3] business days** prior to function.

- **Roasted Farmhouse Chicken**
Baby Potatoes, Spinach, Natural Jus
\$59 Per Person
- **Pan-Roasted Salmon**
Carrot-Cardamom Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce
\$64 Per Person
- **Grilled Mountain Trout**
Haricot Verts, Potato Puree, Lemon Butter Sauce
\$62 Per Person
- **Seared Swordfish**
Atlantic Swordfish Pave, Grilled Broccoli Rabe, Chopped Country Olive, Olive Oil Emulsion
\$65 Per Person
- **Red Wine Braised Angus Beef Short Rib**
Creamy Polenta, Baby Vegetables, Red Wine Jus
\$69 Per Person
- **Filet Mignon, 8 oz.**
Potato Puree, Spinach, Wild Mushrooms, Red Wine Sauce
\$72 Per Person
- **Bistro Filet, 8 oz.**
Wild Mushrooms, Roasted Potatoes, Green Peppercorn Sauce
\$62 Per Person
- **Filet Mignon, 6 oz & Petite Crab Cake**
Pommes Puree, French Beans, Béarnaise Sauce
\$82 Per Person
- **Farro Risotto**
Roasted Cipollini Onions, Seasonal Wild Mushrooms, Mascarpone, Buerre Blanc
\$53 Per Person

Plated Dinner includes Bread & Butter, Starter, Entrée, Dessert, Coffee & Organic Hot Teas Service.

Place cards with meal indicators are required for all plated meals

A LA CARTE DINNER BUFFET (12 Person Minimum)

SOUPS & SALADS

(choose two)

- Classic Caesar Salad
- 5 Grain Salad, Champagne Vinaigrette
- Mixed Baby Field Greens, Lemon Vinaigrette
- Belgian Endive Salad, Apple Cider Vinaigrette
- German Potato Salad, Bacon, Mustard
- Roasted and Raw Vegetable Salad, Basil Pesto
- Carrot & Ginger Soup
- 5 Onion Soup
- Chef's Seasonal Soup Du Jour

PROTEINS

(choose two)

- Roasted Farmhouse Chicken Breast, Thyme Emulsion
- Seared Norwegian Salmon, Buerre Blanc
- Grilled Angus Hanger Steak, Green Peppercorn Sauce
- Grilled NY Strip, Red Wine Jus
ADD \$7 Per Person
- Grilled Atlantic Swordfish, Olive Oil Emulsion
ADD \$5 Per Person

SIDES

(choose three)

- Glazed French Beans
- Roasted Cipollini Onions
- Confit Cherry Tomatoes
- Curry Scented Baby Carrots
- Balsamic Grilled Eggplant
- Garlic Spinach
- Heirloom Bean Ragout
- Seared Wild Mushrooms
- Yukon Gold Potato Puree
- Parmesan Risotto
- Herb Scented Wild Rice
- Roasted Fingerling Potatoes
- Creamy White Polenta

MINI DESSERT DISPLAY

- Mini Tarts
- Cheesecake Bites
- Mini Cakes
- Seasonal French Macarons

\$67 Per Person

A La Carte Dinner Buffet Includes Bread Basket, Coffee & Organic Hot Teas Service.

Lorien Hotel & Spa

Beverages

BAR OPTIONS

DUKE

Bartender
Required
(one bartender
per 75 guests)
\$100 per bar
set-up

\$9 per cocktail
\$12 per martini

Smirnoff Vodka
Beefeater Gin
El Jimador Tequila
Blanco
Bacardi Rum
Evan Williams Bourbon
Cutty Sark Scotch

\$7 per beer

Budweiser
Bud Light
Lost Rhino IPA
Anchor Steam
Corona

\$40 per wine bottle

Domaine Ste. Michelle Brut, WA
CK Mondavi Sauvignon Blanc, CA
CK Mondavi Chardonnay, CA

CK Mondavi Merlot, CA
CK Mondavi Cabernet Sauvignon,
CA

PACKAGE PRICING

1 Hour - \$20 Per Person
2 Hours - \$31 Per Person
3 Hours - \$42 Per Person
4 Hours - \$53 Per Person
5 Hours - \$64 Per Person

Duke Cocktails, Beer,
Wine (Select Two),
Sparkling Wine,
and Soft Drinks

KING

Bartender
Required
(one bartender
per 75 guests)
\$100 per bar
set-up

\$12 per cocktail
\$15 per martini

Ketel One Vodka
Tanqueray Gin
1800 Tequila Blanco
El Dorado 3yr Rum
Maker's Mark Bourbon
Johnny Walker Black
Scotch

\$8 per beer

Stella Artois Ale
Guinness Stout
Lagunitas IPA
Sam Adams
Lager
Port City Wit

\$55 per wine bottle

Sommariva Prosecco, IT
Trinity Oaks Pinot Grigio, CA
Trinity Oaks Chardonnay, CA

Trinity Oaks Pinot Noir, CA
Trinity Oaks Cabernet Sauvignon,
CA

PACKAGE PRICING

1 Hour - \$24 Per Person
2 Hours - \$39 Per Person
3 Hours - \$50 Per Person
4 Hours - \$63 Per Person
5 Hours - \$76 Per Person

King Cocktails, Beer,
Wine, (Select Two),
Sparkling Wine,
and Soft Drinks

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

WELLNESS

Superberry Fizz

Gin, Lemon Juice, Ginger Liqueur,
Simple Syrup, Blueberries

\$14 Each

The Reviver

Vodka, Chamile Citrus Berry Tea,
Apple Juice, Splash of
Grapefruit Juice

\$14 Each

Cumbersome

Gin, Lime Juice, Honey,
Cucumber Slices

\$14 Each

KIMPTON CRAFTED

Gunslinger

Pisco, Lemon Juice, Agave Syrup,
Rosemary Sprig

\$14 Each

Cable Car

Captain Morgan Spiced Rum, Orange
Curacao,
Lemon Juice, Simple Syrup

\$14 Each

La Perla

Tequila Reposado, Sherry,
Pear Liqueur

\$14 Each

EYE OPENERS

Classic Bloody Mary

Vodka, Bloody Mary Mix,
Lemon, Olive, Celery

\$12 Each

Mimosa

Sparkling Wine, Orange Juice

\$9 Each

Bellini

Peach Puree, Sparkling Wine

\$9 Each

“SPIKE IT” STATIONS

BLOODY MARY BAR

Bloody Mary Mix, Assorted Hot Sauces,
Worcestershire Sauce,
Pickled Vegetables, Cured Meats & Cheeses,
Lemons, Limes, Olives, Vodka, Gin

\$29 Per Person (2 hours)

MIMOSA & BELLINI BAR

Pomegranate Juice, Peach Puree, Orange Juice
Fresh Berries & Assorted Seasonal Herbs
Sparkling Wine, Chambord, St. Germain

\$24 Per Person (2 hours)

COFFEE CART

Fresh Brewed Coffee & Decaf Coffee
Seasonal Flavored Syrup, Cinnamon Sticks,
Whipped Cream, Cookie Crumbles
Bailey's, Kahlua

\$24 Per Person (2 hours)

NON ALCOHOLIC BEVERAGES

Bottled Soft Drinks, Iced Teas, Still & Sparkling Water

\$5 Each

Coffee, Decaffeinated Coffee & Organic Hot Teas

\$70 Per Gallon

Passion Fruit Limeade

\$45 Per Gallon

Fresh Squeezed Lemonade or Strawberry Lemonade

\$45 Per Gallon

Seasonal Refresher Tea (Chamomile Tea & Fruit Juice)

\$38 Per Gallon

Hot Chocolate, Whipped Cream

\$65 Per Gallon

Spiced Apple Cider, Cinnamon, Nutmeg

\$65 Per Gallon

Coconut Water

\$6 Each

FOUND Sparkling Fruit Beverages

\$7 Each

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..