

HISTORY-MAKING EVENTS  
DESERVE REVOLUTIONARY CATERING



*Hamilton*

A CROWNE PLAZA HOTEL  
WASHINGTON, D.C.



## CONTINENTAL BREAKFAST

*Each menu has a minimum guarantee of 10 persons.*

### HEALTHY CONTINENTAL

Medley of Garden-Fresh Fruit<sup>GF, V</sup>

House-Baked Sweet and Savory Pastries<sup>V</sup>

Butter, Honey, Marmalade and Preserves<sup>GF, V</sup>

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### THE HAMILTON CONTINENTAL

Individual Fresh Fruit Salads<sup>GF, V</sup>

Granola Parfait<sup>GF, V</sup>

Plain Greek and Fruit Flavored Yogurts<sup>GF, V</sup>

New York Style Bagels with Cream Cheese and Preserves<sup>V</sup>

House-Baked Sweet and Savory Pastries<sup>V</sup>

Butter, Honey, Marmalade and Preserves<sup>V</sup>

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

## HAMILTON BUFFET

Breakfast Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee of 25 persons. Pastries and fruits are not transferable to refreshment breaks.

Garden-Fresh Fruit and Assorted Ripened Berries<sup>GF, V</sup>

Plain Greek and Fruit Flavored Yogurts<sup>GF, V</sup>

Traditional Breakfast Cereals with 2% and Skim Milk<sup>V</sup>

House-Baked Sweet and Savory Pastries<sup>V</sup>

New York Style Bagels with Traditional and Herbed Cream Cheese<sup>V</sup>

Fluffy Scrambled Eggs with Fresh Chives<sup>GF</sup>

Applewood Smoked Bacon<sup>GF</sup>

Roasted Pork Sausage<sup>GF</sup>

Herbed Roasted Potatoes<sup>GF, V</sup>

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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## PLATED BREAKFAST

All plated breakfasts are served with house-baked sweet and savory Pastries with Butter, Honey, Marmalade and Preserves

Freshly Squeezed Orange or Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### **FARM FRESH SCRAMBLED EGGS<sup>GF</sup>**

Applewood Bacon, Country Sausage or Grilled Virginia Ham  
with Roasted Yukon Gold Potatoes

### **BABY SPINACH TOMATO AND MOZZARELLA FRITTATA<sup>GF, V</sup>**

Fresh Greens, Herbed Pesto

### **BUTTERMILK PANCAKES WITH BLUEBERRY-COMPOTE**

Applewood Smoked Bacon or Chicken and Apple Sausage  
Roasted Yukon Gold Potato

### **STEAK, EGGS AND FRITES**

Breakfast Potatoes

## BREAKFAST ENHANCEMENTS

### **EGGS<sup>GF</sup>**

Fluffy Scrambled Eggs with Cheddar Cheese, Egg Whites or Egg Beaters

Hard Boiled Eggs<sup>GF</sup>

Quiche Lorraine or Virginia Ham and Gruyere Quiche,  
Roasted Vegetable Quiche

### **MEAT AND POTATOES<sup>GF</sup>**

Turkey Sausage, Turkey Bacon, Grilled Virginia Ham,  
Chicken or Apple Sausage

Hamilton Breakfast Potatoes<sup>GF, V</sup>

### **BREAKFAST SANDWICHES**

*Choice of:* Roll, Croissant, or Rustic Ciabatta Sausage, Bacon or Ham  
Eggs with or without Cheese

### **BELGIAN WAFFLES<sup>V</sup> *Minimum 25 People***

Served with Your Choice of Fresh Sliced Strawberries, Bananas,  
Whipped Cream, Butter, Warm Maple Syrup

### **PANCAKE STACK<sup>V</sup>**

Buttermilk Pancakes, Warm Maple Syrup, Powdered Cinnamon,  
Brown Sugar, Dried Fruits and Nuts

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## BREAK TIME

### BEVERAGE

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea  
Sparkling and Non-Carbonated Mineral Waters  
Whole, 2%, Skim and Chocolate Milks  
Energy Drinks: Red bull  
Bottled Fruit Juices  
Bottled PowerAde  
Vitamin Waters  
Refresh and Vitalize Beverages  
Arizona Iced Teas  
Freshly Brewed Iced Tea  
Coca-Cola Soft Drinks

### FOOD

Freshly Baked Danish, Croissants and Muffins<sup>V</sup>  
Freshly Baked Scones served with Devonshire Cream<sup>V</sup>  
Plain and Fruit Flavored Yogurt<sup>GF, V</sup>  
Granola Bars<sup>GF, V</sup>  
Brochettes of Fruit: Pineapple, Strawberry and Seasonal Melons<sup>GF, V</sup>  
Crudités of Market Fresh Vegetables, Ranch and Creamy Dill Dip<sup>V</sup>  
Freshly Baked Cookies or Brownies<sup>V</sup>

### IMPORTED AND LOCAL ARTISAN CHEESES:

Toasted Walnuts, Pecans, Dried Fruits with French Bread  
and Gourmet Crackers<sup>V</sup>

Individual Bags of Chips, Pretzels, Party Mix and Popcorn<sup>V</sup>  
Assortment of Candy Bars<sup>V</sup>  
Whole Fresh Fruit<sup>GF, V</sup>

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## THEMED BREAKS

All themed breaks are designed for a maximum of 30 minutes of service.

A surcharge will apply for extended service. Each menu has a minimum guarantee of 15 guests.

### **EYE OPENER BREAK**

Bottled Water

Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### **THE NATIONAL'S BALL PARK BREAK**

Buttered and Flavored Popcorn

Cracker Jacks and Roasted Peanuts

Hot Dogs with Mustard

Ice Cream Novelties

Assorted Soft Drinks

### **A FEW OF MY FAVORITE THINGS...BREAK**

Wasabi Nut Mix

Mini Pastries

Gourmet Snacks

Cheese and Charcuterie

Bottle Water

Assorted Beverages

### **YOUR INNER CHILD BREAK**

Assorted Chips

Assorted Candy Bars

Gourmet Cupcakes

Assorted Sodas

### **THE FABULOUS FRUIT BREAK<sup>V</sup>**

A Bountiful Array of Whole Bananas, Apples, and Bunches of Grapes

Freshly Baked Fruit Turnovers and Miniature Fruit Tartlets

Fruit Juice

### **HEALTHY SPA BREAK<sup>GF,V</sup>**

Fresh Fruit Kabobs Dried Fruit

Mixed Nuts

Assorted Fruit and Vegetable Juices Assorted Mineral Waters

Bottled Smoothies

### **SWEET TREAT BREAK<sup>V</sup>**

Jumbo Gourmet Cookies

Homemade Brownies

Assorted Soft Drinks

Fresh Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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## LUNCH

Each menu requires a minimum of 10 persons. All plated lunch selections are based on three courses. Choice of soup or salad, entrée and dessert. Includes freshly brewed coffee, decaffeinated and gourmet tea.

### STARTERS

#### **HAMILTON HOUSE<sup>GF, V</sup>**

Mesclun Greens, Cucumbers, Tomato, Carrot and Shredded Cheese

#### **CAPRESE<sup>GF, V</sup>**

Heirloom Tomato, Basil and Fresh Mozzarella

#### **WEDGE**

Lettuce Hearts, Bacon, Red Onion, Blue Cheese and Tomato

#### **ISRAELI<sup>GF, V</sup>**

Diced Tomato, Cucumber, Red Onion, Dill, Chickpeas, Parsley and Feta

#### **CAESAR**

Romaine, Parmesan, Croutons and Lemon Garlic Dressing

#### **GRILLED ASPARAGUS<sup>GF, V</sup>**

Arugula, Butternut Squash and Goat Cheese

### ENTRÉE

#### **SIX CHEESE RAVIOLI<sup>V</sup>**

Baby Spinach, Edamame, Creamy Alfredo Sauce

#### **CHICKEN KEBOB<sup>GF</sup>**

Sweet Peppers, Zucchini and Saffron Rice Blend

#### **SOY GINGER SALMON<sup>GF</sup>**

Basmati Rice, Soy Ginger Sauce, Stir Fried Pea Shoots and Japanese Mushrooms

#### **BARRAMUNDI<sup>GF</sup>**

Australian Sea Bass with Basmati Rice, Baby Bok Choy, Chili Ginger Sauce

#### **CRAB CAKE<sup>GF</sup>**

4oz Jumbo Lump Crab Cake, Sweet Corn, Basil, Tomato, Scallions and Lemon Butter Sauce

#### **FILET AU POIVRE**

Baby Seasonal Vegetable, Potato Gratin and Black Pepper Brandy Sauce

### DESSERT

#### **CRÈME BRÛLÉE<sup>GF</sup>**

Vanilla Custard, Caramelized Sugar Crust

#### **PECAN TART<sup>GF, V</sup>**

Flourless Nut Crust, Praline Filling

#### **FLOURLESS CHOCOLATE DOME<sup>GF, V</sup>**

Chocolate Mouse, Dacquoise, Raspberry Essence

#### **APPLE CREPES<sup>V</sup>**

Vanilla Cream, Caramel

#### **SLICED FRESH FRUIT<sup>V</sup>**

#### **NEW YORK CHEESECAKE<sup>V</sup>**

Sweetened Sour Cream, Berry Coulis

#### **FRESH MIXED BERRIES<sup>GF, V</sup>**

Served with Berry Coulis or Crème

#### **MINI PASTRY ASSORTMENT<sup>V</sup>**

6 Mini Pastries Served Individually

#### **BELGIAN CHOCOLATE STRAWBERRIES<sup>GF, V</sup>**

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# DINNER

Each menu requires a minimum of 10 persons. All plated dinner selections are based on three courses. Choice of soup or salad, entrée and dessert. Includes freshly brewed coffee, decaffeinated and gourmet tea.

## STARTERS

### HAMILTON HOUSE<sup>GF, V</sup>

Mesclun Greens, Cucumbers, Tomato, Carrot and Shredded Cheese

### CAPRESE<sup>GF, V</sup>

Heirloom Tomato, Basil and Fresh Mozzarella

### WEDGE

Lettuce Hearts, Bacon, Red Onion, Blue Cheese and Tomato

### ISRAELI<sup>GF, V</sup>

Diced Tomato, Cucumber, Red Onion, Dill, Chickpeas, Parsley and Feta

### CAESAR

Romaine, Parmesan, Croutons and Lemon Garlic Dressing

### GRILLED ASPARAGUS<sup>GF, V</sup>

Arugula, Butternut Squash and Goat Cheese

## ENTRÉE

### SIX CHEESE RAVIOLI<sup>V</sup>

Baby Spinach, Edamame, Creamy Alfredo Sauce

### CHICKEN SALTIMBOCCA<sup>GF</sup>

Sweet Peppers, Zucchini and Saffron Rice Blend

### SALMON FILET<sup>GF</sup>

Roasted Fingerling Potatoes, Roasted Peppers, Fennel, Grain Mustard Sauce

### CHILEAN SEA BASS<sup>GF</sup>

Chateau Potatoes, Chorizo, Roasted Tomato, Cumin Emulsion

### HALIBUT PICATTA<sup>GF</sup>

Scallion Rice, Grilled Asparagus, Pancetta, Picatta Sauce

### BARRAMUNDI<sup>GF</sup>

Australian Sea Bass with Basmati Rice, Baby Bok Choy, Chili Ginger Sauce

### CRAB CAKE<sup>GF</sup>

6oz Jumbo Lump Crab Cake, Sweet Corn, Basil, Tomato, Scallions, Lemon Butter Sauce

### FILET AU POIVRE

Baby Seasonal Vegetable, Potato Gratin and Black Pepper Brandy Sauce

## DESSERT

### CRÈME BRULÉE<sup>GF</sup>

Vanilla Custard, Caramelized Sugar Crust

### PECAN TART<sup>GF, V</sup>

Flourless Nut Crust, Praline Filling

### FLOURLESS CHOCOLATE DOME<sup>GF, V</sup>

Chocolate Mousse, Dacquoise, Raspberry Essence

### APPLE CREPES<sup>V</sup>

Vanilla Cream, Caramel

### SLICED FRESH FRUIT<sup>V</sup>

### NEW YORK CHEESECAKE<sup>V</sup>

Sweetened Sour Cream, Berry Coulis

### FRESH MIXED BERRIES<sup>GF, V</sup>

Served with Berry Coulis or Crème

### MINI PASTRY ASSORTMENT<sup>V</sup>

6 Mini Pastries Served Individually

### BELGIAN CHOCOLATE STRAWBERRIES<sup>GF, V</sup>

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The logo for Hamilton, featuring the name in a stylized, cursive script.



# BUFFET OPTIONS

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## THE HAMILTON BUFFET

### SALAD BAR

Shrimp Cocktail<sup>GF</sup>

Mixed Greens, Romaine Hearts, Croutons, Bacon, Cheeses,  
Assorted Dressings, Carrots, Cucumbers, Tomatoes<sup>GF, V</sup>

House Baked Dinner Rolls<sup>V</sup>

### ENTRÉES

New York Strip with Balsamic Onions and Glazed Mushrooms<sup>GF</sup>

Seared Salmon with Roast Peppers, Spinach and Corn<sup>GF</sup>

Roasted Chicken with Lemon Herb Jus<sup>GF</sup>

*Select one:*

French Green Beans<sup>GF, V</sup>

Zucchini and Yellow Squash<sup>GF, V</sup>

Seasonal Vegetable Blend<sup>GF, V</sup>

Broccoli and Garlic<sup>GF, V</sup>

*Select one:*

Basmati Scallion Rice<sup>GF, V</sup>

Roast Fingerling Potatoes<sup>GF, V</sup>

Mashed Potato Puree<sup>GF</sup>

Creamy Polenta<sup>GF</sup>

### DESSERT

Assorted Pastries and Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

## ASIAN THEMED BUFFET

*Select two:*

Vegetable Spring Rolls<sup>V</sup>

Pork or Vegetable Steamed Dumplings

Edamame<sup>V</sup>

Simple Salad Station with Tomato Ginger Orange Yuzu Vinaigrette<sup>V</sup>

Seaweed Salad<sup>V</sup>

### ENTRÉES *Select Two:*

#### CHICKEN DISHES

Chicken and Broccoli

Chicken and Tomato

General Tso Chicken

Sesame Chicken

Chicken Satay

#### SHRIMP DISHES

Shrimp and Lobster Sauce

Chili Shrimp with Tomato Fried Shrimp

Shrimp Stir Fry Shrimp and Holy Basil

#### BEEF DISHES

Beef and Broccoli

Beef and Tomato

Beef Satay

Pepper Steak

Sesame Beef

### DESSERT

Assorted Pastries and Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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## BUFFET OPTIONS

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### ITALIAN THEMED BUFFET

#### STARTERS *Select Two*

- Assorted Grilled Vegetables Chilled<sup>GF, V</sup>
- Mixed Green Salad<sup>GF, V</sup>
- Caesar Salad
- Sliced Assorted Cold Cuts<sup>GF</sup>
- Antipasto Salad<sup>GF</sup>
- Tomato and Mozzarella Salad<sup>GF, V</sup>

#### ENTRÉES *Select Two*

- Chicken Picatta<sup>GF</sup>
- Chicken Parmigiana
- Baked Ziti with Ground Beef and Ricotta Filling
- Chicken Marsala
- Pasta Primavera
- Tortellini Florentine
- Sausage and Peppers<sup>GF, V</sup>
- Grilled Strip Steak with Balsamic Onions<sup>GF</sup>

#### SIDES *Select Two*

- Broccoli with Garlic and Tomatoes<sup>GF, V</sup>
- Creamy Risotto<sup>GF, V</sup>
- Grilled Vegetables<sup>GF, V</sup>
- Roasted Potatoes with Herb Salt<sup>GF, V</sup>

#### DESSERT

- Assorted Mini Pastries<sup>V</sup>
- Sliced Fresh Fruit<sup>GF, V</sup>
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### LATIN THEMED BUFFET

#### STARTER

- Chips<sup>GF, V</sup>
- Salsa<sup>GF, V</sup>
- Sour Cream<sup>GF, V</sup>
- Guacamole<sup>GF, V</sup>

#### ENTRÉES

- Hard and Soft Shells Tacos
- Ground Beef Taco Filling
- Shredded Cheese, Tomatoes, Onions, Lettuce, Taco Sauce, Ranch Dressing
- Pulled Pork Roast with Salsa Creojia<sup>GF</sup>
- Chicken Fajitas with Soft Tortillas
- Beef Fajitas with Soft Tortillas
- Sautéed Peppers and Onions<sup>GF, V</sup>
- Mexican Rice and Black Beans<sup>V</sup>
- Fried Plantains<sup>GF, V</sup>

#### DESSERT

- Tres Leches Cake
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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## BUFFET OPTIONS

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### TAILGATE BUFFET

#### SALADS *Select Two*

- Crisp Mixed Greens<sup>GF, V</sup>
- Potato Salad<sup>GF, V</sup>
- Cole Slaw<sup>GF, V</sup>
- Pasta Salad<sup>V</sup>
- Israeli Salad<sup>GF, V</sup>
- Greek Salad<sup>GF, V</sup>

#### ENTRÉES *Select Two*

- Hamburgers and Cheeseburgers
- Hot Dogs
- Sausage and Peppers<sup>GF</sup>
- Pulled Pork Sandwiches
- Pulled Roasted Turkey Smothered in Gravy
- Jerk Chicken Wings<sup>GF</sup>
- Barbecue Chicken Leg Quarters<sup>GF</sup>
- Fried Chicken
- Assorted Snack Chips
- Tater Tots<sup>GF</sup>

#### DESSERT

- Cookies and Brownies
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### BACKYARD BARBECUE BUFFET

#### SALADS *Select Three*

- Crisp Mixed Greens<sup>GF, V</sup>
- Potato Salad<sup>GF, V</sup>
- Cole Slaw<sup>GF, V</sup>
- Pasta Salad<sup>V</sup>
- Israeli Salad<sup>GF, V</sup>
- Greek Salad<sup>GF, V</sup>

#### ENTRÉES *Select Three*

- Barbecue Ribs<sup>GF</sup>
- Barbecue Chicken<sup>GF</sup>
- Barbecue Wings<sup>GF</sup>
- Grilled Flank Steak<sup>GF</sup>
- Fried Chicken
- Pulled Pork Barbecue<sup>GF</sup>
- New York Strip<sup>GF</sup>
- Beer Steamed Shrimp<sup>GF</sup>

#### DESSERT

- Bagged Assorted Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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## BUFFET OPTIONS

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### ISLAND TIME BUFFET

#### SALADS *(Select Three)*

- Tomato Cucumber Salad<sup>GF, V</sup>
- Red Beet and Onion Salad<sup>GF, V</sup>
- Potato Salad<sup>GF</sup>
- Pico De Gallo<sup>GF, V</sup>
- Repollito Salad<sup>GF, V</sup>
- Roasted Corn Salad<sup>GF, V</sup>
- Mixed Green Salad<sup>GF, V</sup>

#### ENTRÉES *(Select Three)*

- Fried Fish Strips
- Yucatan Style Mahi Mahi with Green Onions
- Tomatoes and Lime
- Grilled Flank Steak with Chimichurri<sup>GF</sup>
- Barbecue Ribs<sup>GF</sup>
- Grilled Chicken Breast with Sweet Chili Glaze<sup>GF</sup>
- Corona Steamed Shrimp with Lime and Spice<sup>GF</sup>
- Jerk Chicken Wings<sup>GF</sup>

#### SIDES

- Black Beans and Rice<sup>GF</sup>
- Sweet Plantain<sup>GF</sup>

#### DESSERT

- Sliced Fresh Fruit<sup>GF, V</sup>
- Assorted Mini Pastries<sup>V</sup>
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

### FRENCH BISTRO BUFFET

#### STARTERS

- Mixed Green Salad with Tarragon Vinaigrette<sup>GF, V</sup>
- Selection of Cheeses with Crisp Baguette Rolls
- Assortment of Charcuterie

#### ENTRÉES

- Filet Au Poivre
- Filet Of Beef With Black Peppercorn Sauce
- Roasted Chicken with Herb Jus
- Salmon Filet with Red Wine Sauce

#### DESSERT

- Assorted Mini Pastries
- Crème Brûlée
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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### DELI BUFFET

Select three hand crafted sandwiches or three entrée salads. A combination of two hand crafted sandwiches and two entrée salads is available for an additional \$12.00 per person. This combination is served with a side of croissants.

#### HAND SALADS CRAFTED SANDWICHES

Sliced Turkey Breast and Cheddar Cheese  
Sliced Roasted Beef and Provolone Cheese  
Sliced Ham and American Cheese  
Tuna Salad  
Chicken Salad  
Grilled Vegetable with Fresh Mozzarella on Focaccia  
Italian Combo on Sub Rolls

#### ENTRÉE SALADS

Tuna Salad<sup>GF</sup>  
Chicken Salad<sup>GF</sup>  
Turkey Waldorf Salad  
Egg Salad<sup>GF, V</sup>  
Caprese Salad<sup>GF, V</sup>  
Shrimp Salad<sup>GF</sup>

#### BREAD SELECTIONS

Brioche Roll  
Focaccia  
Ciabatta Roll  
Sliced White, Wheat, or Rye Bread

#### SIDES

Sliced Fresh Fruit<sup>GF, V</sup>  
Pickles<sup>GF, V</sup>  
Chips<sup>V</sup>  
Brownies and Cookies<sup>V</sup>

#### ADDITIONAL SIDE SALADS

Cole Slaw<sup>GF, V</sup>  
Potato Salad<sup>GF, V</sup>  
Israeli Salad<sup>GF, V</sup>  
Mixed Green Salad<sup>GF, V</sup>  
Greek Salad<sup>GF, V</sup>  
Caesar Salad  
Pasta Salad<sup>V</sup>

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## COCKTAIL HOUR

### HOT HORS D'OEUVRES

Beef Wellington  
Sea Scallops wrapped in Sugar Cured Bacon with Miso Maple Glaze  
Seared Beef Satay<sup>GF</sup>  
Seared Chicken Satay<sup>GF</sup>  
Vegetable Spring Rolls<sup>V</sup>  
Lobster Spring Rolls  
Jerk Chicken Spring Rolls  
Fried Potato Pancakes with Caramelized Onions and Apples<sup>GF, V</sup>  
Shrimp Tempura with Chili Sauce  
Stuffed Risotto Arancini with Marinara<sup>V</sup>  
Spicy Beef Empanadas  
Ginger Pork Potsticker  
Beef Hot Dogs wrapped in Puff Pastry  
Cordon Blue Bites  
Mini Crab Cakes<sup>GF</sup>  
Choice of Wings: Teriyaki<sup>GF</sup>, Buffalo<sup>GF</sup>, Jerk<sup>GF</sup> or Fried  
Assorted Mini Quiche  
Thai Beef Rounds  
Tempura Shrimp  
Potato Pancakes with Apple Compote  
Gyoza Dumpling  
Peppadew Stuffed with Boursin

### MEAT CARVING STATION

*Complimented with appropriate sauces for meat chosen, as well as dinner rolls and one side dish.*

#### CHOICE OF MEAT(S):

Filet Mignon<sup>GF</sup>  
Rack of Lamb<sup>GF</sup>  
Prime Rib<sup>GF</sup>  
Beef Short Rib<sup>GF</sup>  
Stuffed Pork Loin<sup>GF</sup>  
Ham<sup>GF</sup>  
Turkey<sup>GF</sup>

#### CHOICE OF SIDE(S):

Sweet Potato Puree<sup>GF, V</sup>  
Roasted Fingerling Potato<sup>GF, V</sup>  
Apple Chanterelle Stuffing with Wild Mushrooms  
Basmati Rice with Peas and Scallions<sup>GF, V</sup>  
Fennel and Zucchini Gratin<sup>GF, V</sup>  
Grilled Asparagus<sup>GF, V</sup>

Mashed Potato Puree with Chives<sup>GF, V</sup>  
Diced Butternut Squash<sup>GF, V</sup>  
French Green Beans and Almonds<sup>GF, V</sup>  
Mixed Seasonal Vegetables<sup>GF, V</sup>  
Potato Gratin<sup>GF, V</sup>

### CHILLED HORS D'OEUVRES

Sashimi Tuna Spoons<sup>GF</sup>  
Parma Ham and Grilled Asparagus with Lemon Olive Oil<sup>GF</sup>  
Sweet Peppers filled with Creamy Belgian Goat Cheese<sup>GF</sup>  
Fresh Seafood Ceviche Marinated in Chilies and Limes<sup>GF</sup>  
Steamed Lobster with Herbed Mayonnaise<sup>GF</sup>  
Grilled Spiced Sausage and Grilled Vegetable Compote  
Sliced Seared Beef with Thai Spice Infused Vegetables  
Shrimp Cocktail with Horseradish Chili Sauce<sup>GF</sup>  
Caprese Skewer<sup>GF, V</sup>  
Smoked Salmon Bilini  
Poached Shrimp  
Assorted Nigiri  
Assorted Maki  
Assortment of Nigiri and Maki  
Seared Tuna Canopy  
Seared Scallop Canopy



## COCKTAIL HOUR

### RECEPTION DISPLAYS

Each selection requires a minimum order of 10 persons.

#### IMPORTED CHEESE MARKET

Array of International Artisan Cheeses  
Served with Fresh and Dried Fruits, Jams,  
Crackers and French Baguette

#### ARTISAN CHARCUTERIE

Prosciutto Ham, Genoa Salami  
Country Style Pâté  
Baguette and Artisan Loaf Bread  
Cornichon  
Whole Grain Mustard and Sweet Butter

#### CLASSIC CRUDITÉS<sup>V</sup>

Assorted Seasonal Vegetables Served with Boursin Dip  
and Garlic Cream Dip

#### CRAFT YOUR HUMMUS<sup>V</sup>

Traditional Hummus served with Garlic Paste and Naan Bread  
Assorted Olives and Vegetables

### DIPS

#### MEDITERRANEAN DIP ASSORTMENT<sup>V</sup>

Hummus, Babaganoush, Muhammara, Fresh Flatbreads,  
Lemon, and Olives

#### GUACAMOLE<sup>GF, V</sup>

Pico de Gallo Guacamole Dip and Tortilla Chips

### RAW BAR

Each selection requires a minimum order of 75 pieces and  
minimum order of 3 pieces per person. Selections are served with  
spicy cocktail sauce, horseradish, tabasco and lemon wedges.

#### Jump Gulf Shrimp

Alaskan King Crab Legs *Market Price/Pound*

Oysters

Snow Crab Cocktail Claws

#### SUSHI DISPLAY *Minimum 100 pieces*

Nigiri

Maki

Sashimi

<sup>GF</sup> Indicates menu item is gluten free; <sup>V</sup> Indicates menu item is vegetarian. All pricing is per person, unless otherwise stated.

Prices are exclusive of taxable service charge and sales tax. Consuming raw or undercooked products may increase your risk of food borne illness.





## COCKTAIL HOUR

### RECEPTION STATIONS

Each selection requires a minimum order of 50 persons.  
Stations are designed for a maximum of 90 minutes of service  
to preserve food quality. Uniformed chef/attendant required.

#### TASTE OF ITALY *(Select Two)*

Farfalle, Penne, Gemelli, Cavatappi

*Select Two Sauces*

Pomodoro<sup>GF, V</sup>, Basil Pesto<sup>GF, V</sup>, Alfredo

*Includes:*

Chicken<sup>GF</sup>, Sausage<sup>GF</sup>, Pepper Blend<sup>GF, V</sup>, Spinach<sup>GF, V</sup>,  
Shrimp<sup>GF</sup>, Arugula<sup>GF, V</sup>, Bacon<sup>GF</sup>, Tomatoes<sup>GF, V</sup>,  
Parmesan<sup>GF</sup> and Mozzarella Cheese<sup>GF</sup>

#### POTATO BAR *(Select One)*

Sweet Potatoes<sup>GF, V</sup>

Idaho Potato Puree<sup>GF, V</sup>

Baked Idaho Potatoes<sup>GF, V</sup>

Baked Sweet Potato<sup>GF, V</sup>

*Served with*

Broccoli<sup>GF, V</sup>, Bacon<sup>GF</sup>, Sour Cream, Butter, Cinnamon,  
Chives, Cheese, Brown Sugar, Raisins

#### TASTE OF ASIA

Beef and Vegetable Stir-Fry with Jasmine Rice

Pork-Fried Rice

Shrimp Spring Rolls with Sweet and Sour Sauce

Vegetable Potstickers with Chinese Hot Mustard

Chicken Satays with Thai Peanut Sauce

#### FRESHLY TOSSED GARDEN GREENS

Caesar Salad *Crisp Romaine, Parmesan, Croutons and Traditional Caesar Dressing*

Baby Spinach *Candied Pecans, Dried Cranberries and Roasted Shallot Vinaigrette<sup>GF, V</sup>*

Bibb Lettuce *Tomatoes, Cucumbers, Shaved Onion and Gorgonzola Dressing*

#### SWEET STREET *A Display Table of Sweets and Desserts to include:*

Napoléons, Miniature Éclairs, Cream Puffs, Chocolate Cake,  
Cheesecake, Tiramisu and Seasonal Berries

Freshly-Brewed Starbucks Coffee® and Gourmet Tazo Teas®,  
Vanilla and Hazelnut Syrups, Lemon and Orange Zest

<sup>GF</sup> Indicates menu item is gluten free; <sup>V</sup> Indicates menu item is vegetarian. All pricing is per person, unless otherwise stated.

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## COCKTAIL HOUR

### HAMILTON CALL BRANDS

**SMIRNOFF VODKA • BEEFEATER GIN • BACARDI RUM • JOSE CUREVO ESPECIAL TEQUILA  
JIM BEAM BOURBON • J AND B SCOTCH • SEAGRAMS CROWN**

### HAMILTON PREMIUM BRANDS

**ABSOLUT VODKA • TANQUERAY GIN • CAPTAIN MORGAN RUM • 1800 ANEJO  
JACK DANIELS WHISKEY • CROWN ROYAL • CHIVAS 12 YEAR OLD SCOTCH**

*Hamilton*





## THE HAMILTON CROWNE PLAZA TERMS AND CONDITIONS

**FOOD AND BEVERAGE MINIMUM** – There is a total amount per person for food and beverage minimum that must be achieved prior to the addition of service charge and tax. Any food and beverage minimum not achieved will be subject to an attrition amount following the event.

**SALES TAX AND SERVICE FEES** – The current DC tax is ten percent (10%) and the current service charge is twenty-two percent (22%). The service charge is taxable at the current tax rate and will be assessed to your event. Please note that these rates are subject to change.

**TASTING** – Should you desire to sample of the event menu, we can offer one complimentary tasting a minimum of (90) days prior to your event for dinner groups of 75 or more attendees. The tasting must be scheduled Monday – Friday from 3pm – 5pm. A total of up to four (4) people may attend. You may choose up to four (4) hors d’oeuvres, (2) two starters and three (3) entrees. Should you desire wine, specialty drink or specialty beer, please inform your Event Specialist prior to the tasting.

**BANQUET MENUS AND FINAL GUARANTEES** – The enclosed event menus will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs. All prices are subject to change without notice; however, all contract prices will be honored. Your final event attendance must be received in writing no later than 12:00 noon seven (7) days prior to event date. This includes any diagrams, seating arrangements, table numbers and quantity of each entrée selection per table, and any special request (gluten free, vegan, allergies, etc). Final guarantee applies to vendor and children meals. The guarantee is subject to a \$5.00 per person increase. If your event attendance does not meet your guaranteed number for certain menu items, there will be a “minimum person” fee of \$150.00 applied. If your party increases 72 hours (3 days) prior to the event, the Hamilton does not guarantee the same meal to be served to the newly added attendees.

**OUTSIDE FOOD** – No food or beverages is allowed to be brought into the Hotel with exception of the wedding cake. Cakes are subject to a \$3.00 plus tax and gratuity per person cake cutting fee.

**COAT ROOM ATTENDANT**– It will be pleasure to provide a separate coat room for your guest. One attendant is required per 75 guests, \$125.00 per attendant for up to four hours

**REST ROOM ATTENDANT** – We can offer butler service for your guests’ needs. On attendant is required per 75 guests, \$125.00 per attendant for up to four hours.

**BARTENDER SERVICES AND CASHIER** – We require one bar professional per 75 guests for \$150.00 per bar professional per event package. Each additional bar professional is \$150.00.

**VENDORS** – We recognize you may select services outside the Hotel. The Hotel requires that your vendors (DJ, photographers, florist, etc.) schedule a delivery and set-up time with your event specialist at least five (5) business days prior to your event date. Any setup by an outside vendor must be removed following the event. Vendors may not store any equipment before and after the event. The Hamilton Crowne Plaza bears no responsibility for their equipment, materials and/or personal items. Proof of insurance is required for all outside vendors. Contractors are subject to all damages and penalties.

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14th and K Street, NW | Washington, DC 20005 | [hamiltonhoteldc.com](http://hamiltonhoteldc.com)

*#MAKEYOUROWNHISTORY*