

The Lorien Hotel & Spa
ALL DAY MEETING CATERING MENU



THE ALX MEETING

\$139.00 per Person

BREAKFAST BUFFET

Assortment of Muffins, Danish and Croissants
Served with Whipped Butter & House Made Jam
Yogurt & House Made Granola
Fresh Sliced Fruit & Seasonal Berries
Selection of Chilled Fresh Juices

LUNCH BUFFET

House Made Bread and Butter
Arugula Salad, Cherry Tomatoes, Shaved Fennel, Parmesan, Sherry
Vinaigrette)
Pasta Salad, Basil Pesto, Sundried Tomato
Pan Roasted Salmon, Seasonal Accompaniments
Roasted Farmhouse Chicken, Seasonal Accompaniments
Selection of Mini Desserts

PM BREAK

Assorted Cookies
Pita Chips & Hummus Dip

ALL DAY BEVERAGES

Assorted Soft Drinks
Still & Sparkling Water
Freshly Brewed Coffee. Decaffeinated Coffee, Organic Hot Tea

THE HEALTHY EATING MEETING

\$149.00 per Person

BREAKFAST BUFFET

Turkey Bacon

Egg White & Spinach Frittata

Fresh Sliced Fruit & Seasonal Berries

Build Your Own Yogurt Parfaits

Selection of Chilled Fresh Juices

LUNCH BUFFET

Chef's Soup du Jour

Pasta Salad, Basil Pesto, Sundried Tomato

Greens, Romaine Lettuce, Baby Field Greens

Toppings, Roasted Cherry Tomatoes, Cucumbers, Carrots, Shaved Fennel

House Made Croutons, Parmesan Reggiano

-Protein, Grilled Chicken, Crispy Skin Salmon

-Dressings, (Caesar, Aged Sherry Vinaigrette, Oil & Vinegar)

Lemon Bars, Seasonal Fruit or Assorted Mini Desserts

PM BREAK

Vegetable Crudit , Hummus, House Made Ranch

Assorted Whole Fruit

ALL DAY BEVERAGES

Assorted Soft Drinks

Still & Sparkling Water

Freshly Brewed Coffee. Decaffeinated Coffee, Organic Hot Tea

THE EURO MEETING

\$159.00 Per Person

BREAKFAST BUFFET

Bacon and Sausage

Vegetable Frittata, Spinach, Onion, Tomato, Emmenthal Cheese

Assortment of Muffins, Danish and Croissants

Served with Whipped Butter & House Made Jam

Lyonnaise Potatoes

Fresh Sliced Fruit & Seasonal Berries

Selection of Chilled Fresh Juices

LUNCH BUFFET

Chef's Soup Du Jour

Arugula Salad, Cherry Tomatoes, Shaved Fennel, Parmesan, Sherry

Vinaigrette

Chicken, Lemon Slices, Artichokes & Garlic

Baked White Fish, Warm Olive Salad

Two Potato Gratin

Haricot Verts

Seasonal Fruit Tart

PM BREAK

Local Cheeses, Diced Fruit & Nuts

House Made Jam, Baguette

ALL DAY BEVERAGES

Assorted Soft Drinks

Still & Sparkling Water

Freshly Brewed Coffee. Decaffeinated Coffee, Organic Hot Tea

CONTINENTAL

*All Buffets include Freshly Brewed Regular & Decaf Coffee,
Organic Hot Tea with 60 Minute Service and Selection of Chilled Fresh Juices*

POTOMAC MORNING

\$30.00 Per Person

Fresh Sliced Fruit & Seasonal Berries
Assortment of Muffins, Danish,
Croissants, Butter & House-Made Jam
Selection of Chilled Fresh Juices

KING STREET BREAKFAST

\$34.00 Per Person

Fresh Sliced Fruit & Seasonal Berries
Assortment of Muffins, Danish Croissants
Butter & House-Made Jam
Build Your Own Yogurt Parfaits
Steel Cut Oatmeal, Brown Sugar, Cinnamon,
Raisins, Chopped Walnuts
Selection of Chilled Fresh Juices

BREAKFAST SANDWICHES

\$12.00 per Item

Minimum Order of (10) Each

Croissant, Ham, Egg & Cheese
English Muffin. Canadian Bacon, Egg, Cheddar
Warm Wrap, Choice of Spinach, Bacon, or
Sausage (Gluten Free Available)

ASSORTED SIDES

House Cured Salmon & Bagels
Shaved Red Onion, Capers, Cream
Cheese
\$16.00

Assorted New York Style Bagels and
Cream Cheese
\$48.00 1 Dozen

Assortment of Muffins, Danish
and Croissants
\$45.00 1 Dozen

Fresh Sliced Fruit & Seasonal Berries
\$8.00

BREAKFAST ADD ONS

Breakfast Potatoes \$7.00
Organic Scrambled Eggs, Chives \$8.00
Applewood Smoked Bacon \$8.00
Country or Turkey Sausage \$8.00
Brioche French Toast \$9.00
Traditional Eggs Benedict \$12.00
Steel Cut Oatmeal \$8.00
Vegetable Frittata \$8.00
Hard Boiled Eggs \$36.00 Per Dozen

BREAKFAST BUFFETS

*All Buffets include Freshly Brewed Regular & Decaf Coffee,
Organic Hot Tea with 60 Minute Service and Selection of Chilled Fresh Juices*

THE VIRGINIAN

\$42.00 Per Person
15 Person Minimum

Organic Scrambled Eggs with Chives
Applewood Smoked Bacon
Country Sausage
Vegetable & Potato Cake
Fresh Sliced Fruit & Seasonal Berries
Assortment of Muffins, Danish, Croissants
Butter & House Made Jam

THE LORIEN CLASSIC

\$46.00 Per Person
15 Person Minimum

Organic Scrambled Eggs with Chives
Choice of (1) Protein:
Applewood Smoked Bacon, Country Sausage
or Turkey Sausage
Brioche French Toast
Breakfast Potatoes
Yogurt, House Made Granola
Fresh Sliced Fruit & Seasonal Berries
Assortment of Muffins, Danish, Croissants
Butter & House Made Jam

BRUNCH BUFFETS

FOUNDERS BRUNCH

\$52.00 Per Person
15 Person Minimum

Vegetable Frittata, Spinach, Onion, Tomato,
Emmenthal Cheese
Country Sausage
Applewood Smoked Bacon
Brioche French Toast
Baby Arugula Salad
Sliced Fruit & Berries
Assorted Muffins, Danish, Croissants
Butter & House-made Jam
BRABO Mini Dessert Display

FARMERS MARKET BRUNCH

\$63.00 Per Person
15 Person Minimum

Organic Scrambled Eggs, Cheddar, Chives
Vegetable & Potato Cake
Brioche French Toast
Applewood Smoked Bacon
Baby Arugula Salad
Sliced Fruit & Berries
Pan Roasted Salmon
Roasted Farmhouse Chicken
Cheddar Cheese Polenta
Roasted Baby Carrots
BRABO Mini Dessert Display

LUNCH BUFFETS

POTOMAC SANDWICH BUFFET

\$50.00 Per Person

15 Person Minimum

Chef's Soup Du Jour

Caesar Salad, Parmigiano Reggiano, House-Made Croutons

Pasta Salad, Basil Pesto, Sundried Tomato

Individual Bagged Chips & House Made Brownies

Choice of Three:

Turkey Club

Bacon, Tomato, Lettuce, Rosemary Panini

Caprese Sandwich

Tomato, Mozzarella, Basil Pesto, Rosemary Panini

Short Rib Sandwich

Coleslaw, Grain Mustard, Brioche

Poached & Chilled Salmon

Tarragon Mayo, Pickled Onion, Ciabatta

Brie & Ham

Dijon Mustard, Baguette

Chicken Salad

Apple, Shredded Carrot, Dill, Rosemary Panini

BOXED LUNCH

\$40.00 Per Person

Fresh Whole Fruit, Individual Bag of Chips,

House Made Cookie, Bottled Water

Selection of Three Sandwiches from the

Potomac Sandwich Buffet (see above)

LUNCH BUFFETS

SALAD & SANDWICH BAR

\$58.00 Per Person

15 Person Minimum

Romaine Lettuce and Baby Field Greens
German Potato Salad, Bacon, Mustard

Choose Two Protein

Grilled Chicken
Crispy Skinned Salmon
Tuna Salad

Assorted Sides

Roasted Cherry Tomatoes
Cucumbers and Carrots
Shaved Fennel
House Made Croutons
Parmigiano Reggiano

Choose Two Dressings:

Classic Caesar
Aged Sherry Vinaigrette
White Balsamic Honey Vinaigrette
Creamy Gorgonzola

Sandwiches

Turkey Club, Bacon, Tomato, Lettuce, Baguette
Caprese, Tomato, Mozzarella, Basil Pesto, Ciabatta

Mini Dessert Display

Coffee & Organic Hot Tea Service

A LA CARTE LUNCH BUFFET

\$65.00 Per Person

15 Person Minimum

Artisan Bread and Butter
Choice of Two Soups and/or Salad

Chef's Soup Du Jour
Five Onion Soup
Classic Caesar Salad

Five Grain Salad, Champagne Vinaigrette
Mixed Baby Field Greens, Cucumbers,
Tomatoes, Lemon Vinaigrette
German Potato Salad, Bacon, Mustard

Choice of Two Entrees

Roasted Farmhouse Chicken Breast,
Thyme Emulsion
Seared Norwegian Salmon, Lemon & Olive Oil
Seasonal White Fish, Olive Oil Emulsion
Chef's Seasonal Pasta Selection
Grilled NY Strip, Red Wine Jus (+\$5)

Choice of Two Sides

Glazed French Beans
-Curry Scented Baby Carrots
Garlic Spinach

Chef Seasonal Vegetables
Parmesan & Fresh Herb Risotto
Roasted Fingerling Potatoes
Creamy White Parmesan Polenta

Mini Dessert Display
Coffee & Organic Hot Tea Service

PLATED LUNCH

Attendee's Selections Required 3 Days Prior

Includes Bread Service, Starter, Entree, Dessert, Coffee & Organic Hot Teas

Choice of One Starter

Chef's Soup Du Jour
Classic Caesar Salad, Parmigiano
Reggiano, House Made Croutons
Baby Arugula Salad, Cherry Tomatoes,
Shaved Fennel, Parmigiano Reggiano,
Sherry Vinaigrette
Roasted Artichoke Salad, Mozzarella,
Lemon Zest, Fried Artichoke

Choice of One Dessert

Carrot Cake, Coconut Panna Cotta,
Pineapple Ginger Compote
Chocolate Mousse Cake
Vanilla Crème Brûlée, Vanilla Shortbread,
Whipped Cream
Lemon Tart, Vanilla Whipped Cream
Cheesecake, Seasonal Accompaniments
Fresh Seasonal Berries, Whipped Yogurt

Choice of Two Entrees

Tagliatelle Pasta
Zucchini, Ricotta, Tomato, Lemon
\$48.00

Roasted Farmhouse Chicken
Baby Potatoes, Spinach, Natural Jus
\$52.00

Pan Roasted Norwegian Salmon
Carrot-Cardamon Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce
\$54.00

Roasted Halibut
Zucchini, Lemon, Fried Brussels Sprouts
\$59.00

6 Oz. Bistro Filet
Wild Mushrooms, Roasted Potatoes, Green Peppercorn Sauce
\$62.00

AM & PM BREAKS

10 Person Minimum for All Break Packages

HEALTHFUL BREAK

\$20.00 Per Person

Smoothie Shooters, Yogurt & Granola
Parfaits, Assorted KIND Bars

TRAIL BLAZER

\$19.00 Per Person

Assorted Dried Fruit, Mixed Nuts
M&M's, Wasabi Peas

SNACKS & SUCH

\$18.00 Per Person

Assorted Candy Bars
Assorted Individual Bags of Chips,
Homemade Jumbo Cookies
Fresh Sliced Fruit & Seasonal Berries

BUILD YOUR OWN PARFAIT

\$18.00 Per Person

Greek Yogurt, Fresh Berries,
Dried Fruits
Assorted Nuts & Granola

MEDITERRANEAN

\$22.00 Per Person

Pita Chips & Hummus
Vegetable Crudité, Homemade Ranch
Fresh Sliced Fruit & Seasonal Berries

CHEESE & CHARCUTERIE BOARD

\$26.00 Per Person

Local Cheeses, Prosciutto, Salami,
Baguette
Traditional Accompaniments

A LA CARTE

Homemade Jumbo Cookies
\$48.00 per Dozen

Double Fudge Brownies
\$48.00 per Dozen

Lemon Bars
\$60.00 per Dozen

A LA CARTE

Individual Bags of Chips
\$4.00 Each

Chocolate Covered Strawberries
\$7.00 Each

Assorted Whole Fruit
\$48.00 per Dozen

Assorted KIND Bars
\$6.00 Each

BEVERAGES

COFFEE, DECAF COFFEE & HOT TEA

\$100.00 Per Gallon

ASSORTED SOFT DRINKS

\$5.00 Each

BOTTLED STILL & SPARKLING WATER

\$6.00 Each

FRESH SQUEEZED LEMONADE

Regular or Strawberry

\$65.00 Per Gallon

UNSWEETENED ICED TEA

\$50.00 Per Gallon

HALF DAY BEVERAGE PACKAGE

\$20.00 Per Person

20 Person Minimum

4 Hours of Service

Freshly Brewed Regular &
Decaf Coffee

Organic Hot Tea

Bottled Still and Sparking Water

Assorted Soft Drinks

ALL DAY BEVERAGE PACKAGE

\$35.00 Per Person

20 Person Minimum

8 Hours of Service

Freshly Brewed Regular &
Decaf Coffee

Organic Hot Tea

Bottled Still and Sparking Water

Assorted Soft Drinks

MENU SELECTION: Menus and details for your event are due at least three (3) weeks prior to your event date. Our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per plated banquet meal. Multiple-choice menus are charged at the higher priced entree. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE: The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Bartender fee of \$150 per bartender will apply to all bars. One (1) Bartender required per 100 guests for dinner service; One (1) Bartender per (75) guests required for cocktail reception. Additional bartender beyond this ratio will be charged at \$795 per bartender.

GUARANTEES: The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than (3) business days prior to your scheduled event.

Should your final revenue guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing. Hotel is prepared to serve 3% in excess of the guaranteed number of guests. A per person surcharge will apply if the final attendance is in excess of the guarantee. Group is also responsible for payment onsite for any overage or additions to the event order beyond what was originally guaranteed.

GRATUITY & TAX: A 15% gratuity and a 8% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable. In addition, there is a 11% food and beverage tax.

PARKING: The hotel provides Valet parking. Please contact your service manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

CANCELLATION: Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

FOOD & BEVERAGE POLICY: Consuming raw or undercooked meat or seafood may increase your risk of food borne illness. Outside Food and Beverage is not permitted with the exception of celebratory desserts.

Menu Pricing Subject To Change. All Food and Beverage Charges Shall Be Subject to a 23% Taxable Service Charge and 11% tax