

LORIEN

hotel & spa[®]

CATERING & MEETING MENU



1600 King Street, Alexandria
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ALX MEETING

\$139 per person

Breakfast Buffet

Organic scrambled eggs with chives

Roasted breakfast potatoes

Yogurt, Granola

Fresh sliced fruits and seasonal berries

Assortment of muffins, danish, and croissants served with whipped butter and jam

Selection of chilled fresh juices

Lunch Buffet

Bread and whipped cream

Arugula salad, cherry tomatoes, shaved fennel, parmesan, sherry vinaigrette

Pasta salad, basil pesto, sundried tomatoes

Pan roasted salmon, seasonal vegetables

Roasted farmhouse chicken, warm orzo, seasonal vegetable salad

Selection of mini desserts

PM Break

Assorted cookies

Savory and sweet stovetop popcorn

All-Day Beverages

Assorted soft drinks

Still and sparkling water

Freshly brewed coffee, decaffeinated coffee, organic tea

HEALTHY EATING MEETING

\$149 per person

Breakfast Buffet

Turkey Bacon
Egg white and spinach frittata
Build your own yogurt parfait
Fresh sliced fruits and seasonal berries
Selection of chilled fresh juices

Lunch Buffet

Chef's soupe du jour
Pasta salad, basil pesto, sundried tomatoes

Build your own bowl
Greens: spinach, romaine, baby field greens
Toppings: cherry tomatoes, cucumbers, carrots, shaved fennel, croutons,
parmesan reggiano
Proteins: grilled chicken, crispy skin salmon
Dressings: classic caesar, sherry vinaigrette, oil and vinegar
Assortment of mini desserts

PM Break

Crudités, hummus, avocado ranch
Assorted whole fruits

All-Day Beverages

Assorted soft drinks
Still and sparkling water
Freshly brewed coffee, decaffeinated coffee, organic tea

EURO MEETING

\$159 per person

Breakfast Buffet

Lyonnaise potatoes

Breakfast turkey sausages

Vegetable frittata, spinach, onion, tomato, gruyère

Assortment of muffins, danish, and croissants, fresh sliced fruits, and seasonal berries served with whipped butter and jam

Selection of chilled fresh juices

Lunch Buffet

Seasonal soupe du jour

Spinach salad, cherry tomatoes, shaved fennel, parmesan, sherry vinaigrette

Roasted farmhouse chicken, lemon slices, artichokes

Seasonal Mediterranean white fish, warm olive salad

Haricots verts

Potato gratins

Seasonal fruit tarts

PM Break

Crudités, hummus, avocado ranch

Assorted whole fruits

All-Day Beverages

Assorted soft drinks

Still and sparkling water

Freshly brewed coffee, decaffeinated coffee, organic tea

CONTINENTAL BUFFET

Includes freshly brewed coffee, decaffeinated coffee, organic tea, and a selection of chilled fresh juices

Potomac Morning

\$31 per person

Fresh sliced fruits and seasonal berries
Assortment of muffins, danish, and croissants served with butter and jam

Breakfast Sandwiches

\$15 per item - minimum order of 10

*Gluten-free options available upon request

Croissant, french ham, egg, brie

Biscuit, bacon, egg, cheddar

Multigrain, spinach, white egg, avocado



ASSORTED SIDES

\$16 per person

House-cured salmon and bagels

Shaved red onions, capers, cream cheese

\$48 per dozen

Assorted bagels, jalapeno veggie cream cheese, strawberry cream cheese,
classic cream cheese

\$45 per dozen

Assortment of muffins, danish, and croissants

\$8 per dozen

Fresh sliced fruits and seasonal berries

\$7 per item

Breakfast potatoes

\$9 per item

Organic scrambled eggs with chives

\$8 per item

Applewood smoked bacon

\$8 per item

Country or turkey sausages

\$8 per item

Steel cut oatmeal

\$8 per item

Vegetable frittata

\$12 per item

Brioche french toasts

BREAKFAST BUFFET

Includes freshly brewed coffee, decaffeinated coffee, organic tea, and a selection of chilled fresh juices - Minimum of 15 people

The Virginian

\$40 per person

Organic scrambled eggs with chives

Choice of one: bacon or sausage

Roasted breakfast potatoes

Fresh sliced fruits and seasonal berries

Assortment of muffins, danish, and croissants served with whipped butter and jam

The Lorien Classic

\$49 per person

Organic scrambled eggs with chives

Choice of two: bacon, sausage, or turkey sausage

Breakfast potato cake

Yogurt with granola

Fresh sliced fruits and seasonal berries

Assortment of muffins, danish, and croissants served with whipped butter and jam

The Founders Brunch

\$53 per person

Baby arugula salad

Crustless quiche, sauteed spinach, swiss

Choice of bacon or sausage

Brioche french toast

Fresh sliced fruits and seasonal berries

Assortment of muffins, danish, and croissants served with whipped butter and jam

Assortment of mini desserts

BRUNCH BUFFET

Minimum of 15 people

Boxed Lunch

\$40 per person

Fresh whole fruits, individual bagged chips, cookie, bottled water

Choice of three:

Turkey club sandwich - bacon, tomato, lettuce, rosemary bread

Caprese sandwich - tomato, mozzarella, basil pesto, rosemary bread

Short rib sandwich - coleslaw, grain mustard, brioche

Brie and french ham sandwich - dijon mustard, baguette

Chicken salad sandwich - apple, shredded carrot, dill, rosemary bread

Vegan wrap - hummus, cucumber, tomato, avocado, lettuce, wholegrain wrap

Potomac Sandwich Buffet

\$48 per person

Choice of two:

Chef's soupe du jour

Caesar salad, shaved parmesan, croutons

Pasta salad, basil pesto, sundried tomato

Individual bagged chips and brownies

Choice of three:

Turkey club sandwich - bacon, tomato, lettuce, rosemary bread

Caprese sandwich - tomato, mozzarella, basil pesto, rosemary bread

Short rib sandwich - coleslaw, grain mustard, brioche

Brie and french ham sandwich - dijon mustard, baguette

Chicken salad sandwich - apple, shredded carrot, dill, rosemary bread

Vegan wrap - hummus, cucumber, tomato, avocado, lettuce, wholegrain wrap

BRUNCH BUFFET

À La Carte Lunch Buffet

\$58 per person

Artisan bread and butter

Choice of two starters:

Seasonal soupe du jour

Classic caesar salad

Warm orzo, seasonal vegetables

Mixed field green salad, cucumber, tomato, lemon vinaigrette

Choice of two entrees:

Roasted farmhouse chicken breast

Pan seared salmon

Seasonal white fish

Seasonal pasta selection

Skirt steak, red wine jus (+\$5 per person)

Choice of two sides:

Tabbouleh

Glazed carrots

Garlic spinach

Creamy polenta

Seasonal vegetables

Roasted fingerling potatoes

Assortment of mini desserts

Coffee, decaffeinated coffee, and organic tea

Salad and Sandwich Bar

\$55 per person

Romaine lettuce and baby field greens

Choice of classic potato salad or german potato salad

Choice of two proteins:

Grilled chicken

Crispy skinned salmon

Tuna salad

Assorted sides:

Cherry tomatoes

Cucumbers and shredded carrots

Shaved fennel

Croutons

Shaved parmesan

Choice of two dressings:

Classic caesar

Aged sherry vinaigrette

Creamy gorgonzola

Choice of two sandwiches:

Turkey club, bacon, tomato, lettuce, rosemary, bread

Caprese, tomato, mozzarella, basil pesto, rosemary, bread

Vegan wrap, hummus, cucumber, tomato, avocado, lettuce, wholegrain wrap

Assortment of mini dessert

Coffee, decaffeinated coffee, and organic tea

PLATED LUNCH

Includes bread service, starter, entree, dessert, coffee, and organic tea.

Choice of one starter:

Seasonal soupe du jour

Classic caesar salad

Warm orzo, seasonal vegetables

Mixed field green salad, cucumbers, tomatoes, lemon vinaigrette

Choice of one dessert:

Warm chocolate cake

Classic carrot cake, cream cheese frosting

Lemon tart, vanilla whipped cream

Cheesecake, macerated berries

Fresh seasonal berries, whipped yogurt

Choice of two entrees

Ratatouille

Eggplant, tomato, squash, zucchini, pepper

\$45 per person

Pappardelle Pasta

Short rib, goat cheese, truffle oil, rosemary demi glaze

\$50 per person

Roasted Farmhouse Chicken

Herb baby potatoes, spinach, pan jus

\$52 per person

Pan Seared Salmon

Carrot cardamon puree, wilted kale, baby carrots, beurre blanc

\$54 per person

6oz Bistro Filet

Wild mushrooms, roasted garlic mashed potato, au poivre

\$65 per person

AM & PM BREAKS

Minimum of 10 people

Snacks and Such

\$18 per person

Assorted individual bags of chips

Assortment of cookies

Seasonal sliced fruits and seasonal berries

Trail Blazer

\$19 per person

Assorted dried fruits, mixed nuts, M&M's, wasabi peas

Healthful Break

\$22 per person

Seasonal smoothie shooters

Seasonal sliced fruits

Assorted KIND bars

Mediterranean

\$24 per person

Pita chips and hummus

Crudités, Tzatziki

Avocado ranch

Cheese and Charcuterie Board

\$26 per person

Imported cheeses, artisan cured meats, traditional accompaniments

Flatbread

\$20 per person

Choice of two:

Margherita

Marinara, fresh basil, fresh mozzarella

Pepperoni, harissa marinara, fontina

Prosciutto, pesto, fresh mozzarella, arugula

Break À La Carte

\$4 per item

Bags of chips

\$48 per dozen

Assorted whole fruits

\$6 per item

Assorted KIND bars

\$48 per dozen

Assortment of cookies

\$48 per dozen

Double fudge brownies

\$60 per dozen

Lemon bars

BEVERAGES

Packages

Half day (4 hours): \$32 per person

Full day (8 hours): \$58 per person

Freshly brewed coffee, decaffeinated coffee, and organic tea

Bottled still and sparkling water

Assorted soft drinks

À La Carte

\$100 per gallon

Coffee, decaffeinated coffee, organic tea

\$65 per gallon

Fresh squeezed lemonade (regular or strawberry)

\$50 per gallon

Unsweetened iced tea

\$7 per item

Bottled still and sparkling water

\$5 per item

Assorted soft drinks



Menu pricing is subject to change. All food and beverage charges shall be subject to a 25% taxable service charge and a 11% tax.