

## MAKE YOUR OWN LUNCH BUFFET

*Presented for 1 Hour of Service*

*For Groups Under 25, Please Add \$10 per Guest*

*Service includes 1 Soup, 3 Salads, 2 Sides, 3 Desserts, Royal Cup Coffee and Fairmont Tea Selection*

**2 ENTRÉES - \$58**

**3 ENTRÉES - \$63**

**4 ENTRÉES - \$68**

### SOUPS

*Choose 1 of the Following:*

Maryland Crab Chowder  
Italian Wedding  
Roasted Heirloom Tomato & Fennel  
Five Onion | Gruyere Croutons  
Cream of Organic Pea & Mint  
Chicken Cilantro Tortilla | Fresh Avocado  
Beef & Barley | Crispy Leeks  
Loaded Baked Potato | Bacon, Sour Cream, Chives  
Chicken Noodle & Matzo Ball | Fresh Dill  
White Bean & Chicken Chili

### SALADS

*Choose 3 of the Following:*

Cavatappi Pasta | Arugula Pesto, Local Vegetables  
Rooftop Honey | Tomatoes, Fennel Seed, Roasted Shallots, Crispy Croutons, Honey Vinaigrette  
Ancient Salad | Multi Grains, Sundried Fruits, Nuts, Apricot Vinaigrette  
Grilled Corn & Cherry Tomato  
Macaroni Salad | Spicy Chipotle Mayonnaise  
Panzanella | Focaccia Bread, Tomatoes, Basil, Shallots, Cucumber, White Balsamic Vinaigrette  
Grilled Chopped Chicken | Tomatoes, Cucumbers, Carrots, Olives, Blue Cheese,  
House Made Honey Mustard Vinaigrette  
Kimchi | Savoy Cabbage, Red Cabbage, Fried Rice Noodles, Sesame Seeds  
Roasted Vegetable | Eggplant, Tomatoes, Grilled Zucchini, Yellow Squash, Roasted Garlic  
Three Bean | Pickled Kale, Black Eyed Peas  
Texas Potato | Scallions, Dijon Mustard, Mayonnaise and Bacon  
Shrimp | Celery Root, Dill, Grapes, Marie Rose Dressing  
Quinoa | Grilled Artichoke Hearts, Roma Tomatoes, Roasted Portobello Mushrooms  
Rock Shrimp & Deviled Egg Salad  
Green Pea & Fried Egg | Shiitake Mushrooms, Crisp Shallots, Black Pepper Aioli  
Local Spinach | Balsamic Strawberries, Shallots, Spiced Pecans, Feta Cheese  
Classic Caesar | Parmesan Croutons

*All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.*

*All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.*

*Consuming raw or undercooked meats may increase risk of food borne illness.*

*Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.*

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### ENTRÉES

Roasted Tuscan Vegetable Lasagna  
Pizza Margherita | Fresh Tomato Sauce and Buffalo Mozzarella  
White Fruits de Mer Pizza | Shrimp, Bay Scallops, and Roasted Heirloom Tomatoes  
Smoked Strip Loin | Blue Cheese and Caramelized Cipollini Onions  
Boneless Buttermilk Crispy Fried Chicken  
Scallop & Rock Shrimp Stir-Fry | Asian Vegetable Medley  
Grilled Swordfish | Lemon Sage Butter, Candied Orange Peel  
Mushroom Ravioli | Brown Butter and Fried Sage  
Whiskey Soaked Filet of Salmon  
Grilled Chicken Breast | Roasted Fig & Tomato Chutney  
Mustard Crusted Beef Tenderloin | Watercress  
Old Fashioned Chicken Pot Pie  
Lamb Curry | Roasted Cracker Breads  
St. Louis Dry Beef Ribs | Corn Hush Puppies  
BBQ Tempeh & Fennel Seed Vegetable Medley  
Trio of Flatbreads | Cheese, Shrimp, Smoked Chicken  
Lobster Stew Vol-Au-Vent (*Add \$7 per Guest*)  
Grilled Rockfish | Smoked Tomato, Paprika Broth  
Oven Roasted Pork Tenderloin | Butter Roasted Apple, Pan Jus  
Corn Flake Crusted Honey Orange Chicken

### SIDES DISHES

*Choose 2 of the Following:*

Pearl Couscous | Tomatoes  
Potato Gnocchi | Mushroom Cream  
BBQ Sweet Potato Royale  
Cointreau Beets & Carrots | Orange Gremolata  
Cauliflower Au Gratin | Fried Parsley  
Green Beans Amandine  
House Made Chips & Dips | Blue Cheese, Garbanzo, Pea & Pistachio Guacamole  
Roasted Brussels Sprouts | Maple Syrup, Crème Fraîche  
Sautéed Foraged Mushrooms | Herb Butter  
Tangerine Carrots | Toasted Cumin  
Circus Cauliflower | Olive Oil, Sea Salt  
Hominy Grits | Jalapeño Cheese  
Sautéed Snap Peas  
Oven Roasted Garlic Potatoes  
Chive Smashed Potatoes  
Oven Baked Ratatouille  
Steamed Broccoli | Red Pepper Aioli  
Grilled Sweet Corn Succotash | Cherry Tomatoes  
Creamed Spinach | Crisp Shallots  
Sautéed Greens | Ham Hocks  
Wild Rice | Toasted Walnuts

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### DESSERTS

*Choose 3 of the Following:*

Black Bottom Bars  
Sour Cherry Almond Pound Cake  
Mocha Milk Chocolate Mousse  
Vanilla Shortbread | Crème Anglaise  
Fresh Berry Cream Puffs  
Coconut Macaroons  
Mini Smith Island Cakes  
Mini Carrot Cupcakes | Cream Cheese Icing  
Blueberry Cream Cheese Coffee Cake  
Caramel New York Style Cheesecake Squares  
Angel Food Cake | Whipped Cream  
Brown Sugar & Vanilla Yogurt Parfait  
Seasonal Fresh Fruit & Berries  
Mini Granny Smith Apple Pies  
Rooftop Honey Oat Cookies  
Seasonal Fruit Tartlets  
Milk Chocolate Mousse Cups  
Classic Profiteroles  
Lavender Crème Brûlée  
Lemon Meringue Tarts  
House Made Rice Krispies Treats

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## EXPRESS LUNCH BUFFET

*Presented for 1 Hour of Service  
For Groups Under 25 People Please Add \$10 per Guest  
Service includes Royal Cup Coffee and Fairmont Tea Selection*

<b>TRI STATE</b>	<b>\$64</b>
Baby Spinach Salad   Tomato, Crispy Onions, Bacon Vinaigrette	
Harvested Green Salad	
Spinach, Artichoke & Boursin Cheese Dip   French Baguette	
Oregano, Lemon, & White Wine Roasted Chicken	
Cabernet Braised Beef Short Ribs   Papardelle	
Roasted Garlic Shrimp Scampi   Broccoli, Roasted Portobello Mushroom	
Brown Rice, Maple Glazed Carrots	
Apple Pie, Chocolate Cherry Mousse Cake	
<b>BACKYARD BBQ</b>	<b>\$63</b>
Romaine Salad   Fried Chicken, Tomato, Avocado Ranch Dressing	
House Made Cole Slaw	
Yukon Potato Salad   Bacon & Dill	
Maple BBQ Chicken	
Carolina Style Pulled Pork   Cider Vinegar Barbecue, Sweet Rolls	
Grilled Flank Steak   Cilantro Chimichurri	
Andouille Sausage Jambalaya	
Corn on the Cob	
Strawberry Shortcake, Cherry Pie	
<b>EASTERN SEABOARD</b>	<b>\$61</b>
Maryland Crab Chowder   Oyster Crackers	
Classic Caesar Salad	
Grilled Vegetable & Orzo Salad	
Baked Maryland Kale   Dried Fruits, Tangerine Vinaigrette	
Rottweiler Farms Smoked Turkey, Virginia Ham, Corned Beef, Pastrami	
American, Aged Cheddar, Swiss, Provolone Cheese	
Artisan Pullman Bread	
Lettuce, Tomato, Onion, Kosher Dills	
Mayonnaise, Dijon, Whole Grain Mustard	
Assorted Cupcakes	
<b>SOUPS AND WRAPS</b>	<b>\$57</b>
Tomato Soup	
White Bean & Chicken Chili	
Classic Chicken Caesar Salad Wrap	
Smoked Turkey Wrap   Muenster, Bacon & Avocado Aioli	
Heirloom Tomato & Fresh Mozzarella Wrap   Cracked Black Pepper, Basil	
Mediterranean Hummus & Roasted Vegetable Wrap	
Waldorf Tuna Salad Wrap   Apples, Grapes, and Walnuts	
Oreo Cheesecake Squares, Lemon Meringue Tartlet, Espresso Panna Cotta	

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## EXPRESS LUNCH BUFFET

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### THE NEW YORKER

\$59

Chicken Noodle Soup | Chopped Dill  
Grilled Broccolini | Olive Oil, Red Pepper Flakes  
Oven Roasted Potato & Chive Salad  
Locally Smoked Turkey & Swiss Cheese | Cranberry Mayonnaise, Country Wheat  
Pastrami | Thousand Island, Seeded Rye  
Corned Beef | Whole Grain Mustard, Marbled Rye  
Caprese | Pesto, Ciabatta  
Kosher Dills, Estate Olives, Sweet Pickles, Onions  
House Made Black & White Cookies, Angel Food Cake, New York Style Cheesecake Squares

### PACK 'N GO

\$52

*Our Boxed Lunch Includes:*

Seasonal Whole Fruit and Kettle Chips  
Choice of Cookie or Brownie  
Soda, Water, or Juice

*Choose 1 of the Following:*

Potato Salad  
Macaroni Salad  
Shrimp & Fennel Salad  
Beet & Goat Cheese Salad  
Carrot Raisin & Ginger Salad

*Choose 1 of the Following:*

Turkey & Swiss | Avocado, Lettuce, Tomato, Sourdough  
Roast Beef | Horseradish Cream, Romaine, French Baguette  
Ham & Cheddar | Honey Dijon, Lettuce, Tomato, Wheat Roll  
Grilled Vegetables | Peppers, Tomato, Portobello, Hummus, Sundried Tomato Focaccia