

RECEPTION DISPLAYS

Presented for 2 Hours of Service

150 MILE RADIUS VEGETARIAN HARVEST	\$19
Vegetable Crudit� Sundried Tomato Hummus, Spinach & Artichoke, Maytag Blue Cheese Herb Grilled Portobello Mushrooms, Sundried Tomatoes, Oven Roasted Honey Carrots, Thyme Roasted Zucchini & Yellow Squash, Orange Zest Beets, BBQ Tempeh, Rosemary Focaccia	
REGIONAL ARTISANAL CHEESE BOARD	\$24
Sheep, Cow and Goat’s Milk Cheeses, Rustic Crackers, Baguettes, Plum Jam, Grapes, Dried Fruits	
THE CHARCUTERIE PALETTE	\$26
Prosciutto, Mortadella, Bresaola, Smoked Duck, Chicken Faux Gras, Salmon P�t� Pickled Vegetables, Vegetable Terrine, Apricot Preserve, Dried Fig Compote, Rye Crackers	
ANTIPASTI DISPLAY	\$23
Fresh Olives, Pickled Organic Beets, House Made Buffalo Mozzarella, Cave Aged Cheddar, Prosciutto, House Cured Salami, Grilled Tuscan Eggplant, Smoked and Roasted Mushrooms, Olive Oil & Sea Salt Cured Tomatoes, Boiled Eggs, Oven Roasted Garlic Spread, Artisanal Breads	
DIM SUM BASKETS	\$32
Barbecued Pork Buns, Chicken and Vegetarian Pot Stickers, Vegetarian Spring Rolls, Shumai, Soy Ginger Dipping Sauce, Sweet Chili Sauce	
THE SUSHI ROLL	\$40
<i>(Price is based on 6 Pieces Per Guest)</i> Hand Crafted Nigiri and Vegetarian Maki Rolls, Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce	
ICED JUMBO SHRIMP	\$75 PER DOZEN
Classic Horseradish Cocktail Sauce, Marie Rose Sauce, Old Bay Aioli <i>Thematic Ice Sculpture: \$450</i>	
ON THE HALF SHELL TASTING	\$70 PER DOZEN
The Fairmont Bloody Mary Oyster Shooter, Local Oysters on the Half Shell, Tabasco, Worcestershire, 007 Mignonette, Horseradish Cocktail Sauce	
CHIPS AND DIP	\$22
Warm Maryland Crab, Spinach Artichoke Dip, Mango & Pineapple Fruit Salsa, Old Bay Waffle Chips, Castleton Crackers, Peruvian Plantain Chips	
THE SWISS FONDUE	\$20
Gruyere & Craft Beer Fondue, Crusty Artisan Breads, Carrots and Celery Sticks, Pretzel Rods	
MEDITERRANEAN TAPAS	\$36
Heirloom Tomatoes & Baby Mozzarella, Prosciutto & Peppered Melon, Baba Ghanoush, Hummus, Tabbouleh Salad, Grilled Flat Bread, Rosemary & Sea Salt Lavosh, Bruschetta, Marinated Feta, Manchego Cheese, Dolmas, Spanakopita, Grilled Chorizo Sausage, Olives, Lamb Brochettes with Mint Yogurt	

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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THE ATLANTIC RAW BAR **\$35**

(Price is based on 6 Pieces Per Guest)

Jumbo Shrimp, Crab Claw, Peruvian Ceviche with Tigers' Milk, Cherry Stone Clams, New Zealand Green Lip Mussels, Local Oysters on the Half Shell, Horseradish Cocktail Sauce, Cabernet Mignonette, Marie Rose Sauce, Tabasco, Worcestershire
Have Oysters Shucked to Order with an Attendant: \$175
Thematic Ice Sculpture: \$450

CULINARY THEATER STATIONS

The Following Presented with a Uniformed Chef for 2 Hours of Service

Chef Attendant per 75 Guests at \$175 each

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

Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

THE CARVERY

USDA Prime Beef Tenderloin Grain Mustard, Miniature Rolls	\$22
Prime Rib Yorkshire Pudding, Mustard, Horseradish Crème Fraîche, Chianti Steak Sauce	\$19
Tuscan Rubbed Berkshire Pork Loin Roasted Garlic, Honey Glaze	\$17
Slow Roasted Turkey Breast Fruit Mostarda, Rosemary Jus, Rolls, Honey Butter, Salted Butter	\$15
Hot Smoked Atlantic Salmon, Dill Crusted Salmon Gravlax and Salmon Pastrami	\$14

ASIAN TAPAS **\$36**

Maki & Nigiri Style Sushi, Assorted Steamed Dumplings, Vegetable Summer Rolls, Barbecue Pork Buns, Vegetable Spring Rolls, Pickled Ginger, Wasabi, Soy Sauce, Plum Sauce, Sea Salt Edamame
 Grilled to Order: Pineapple Chicken Satay, Beef Tenderloin & Scallion Satay, Vegetable Skewers

HOME SWEET HOME **\$35**

Grilled to Order Beef Sliders with Toppings | Vermont Cabot Cheddar, Ancho Chile Ketchup, Mustard, Herb Mayonnaise
 Buffalo Chicken Lollipops | Blue Cheese Dipping Sauce
 Mini Mac & Cheese Crocks, Barbecue Meatballs, Portobello Fries
 Maryland Crab Cake Sliders | Rémoûlade Aioli *(Add \$10 per Guest)*

AN AMERICAN BARBECUE **\$40**

Chef Carved Barbecued Pork Ribs, Miniature Baked Potatoes, Sour Cream, Bacon & Chives
 Baked Northern Beans, Grilled Peppers, Zucchini, Eggplant, Portobello Mushroom, Asparagus, Country Cole Slaw, Assorted Olives, Pickles, House Made Cornbread, Parker House Rolls

MARYLAND CRAB SHACK **\$37**

Juniper Signature Crab Cakes Grilled to Order | Miniature Brioche Rolls, Homemade Rémoûlade, Hushpuppies, Maryland Crab Soup Shooters

SHRIMP & GRITS **\$35**

Sautéed to Order Shrimp & Grits with Toppings | Pork Belly Lardons, Jalapenos, Smokey Tomato Sauce, Cheddar Cheese, Chives

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CULINARY THEATER STATIONS

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Chef Attendant per 75 Guests at \$175 each

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Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

HOUSE MADE RAVIOLIS	\$37
English Pea & Prosciutto Creamy Pecorino Romano Sauce Pumpkin Brown Butter, Grana Padano, Fresh Sage San Marzano Crostini, Focaccia, Flavored Olive Oil, Black Olive Dipping Sauce	
PASTA PERFECT	\$35
Choose 2 Pastas and 2 Homemade Sauces, Sautéed to Order: PASTA Spinach & Parmesan Tortellini, Rigatoni, Cavatappi, Whole Wheat Penne Pasta SAUCES Fresh Tomato Basil, Three Cheese Alfredo, Basil Pesto Cream, Sun Dried Tomato, Local Feta & Olive Oil Freshly Grated Parmesan, Garlic Toast, Grated Black Peppercorns, Pine Nuts	
THE GREAT WALL	\$39
Crispy Peking Duck Asian Pancakes, Shredded Scallion, Hoisin Sauce Steamed Dumplings, Crispy Vegetable Spring Rolls, Soy Ginger Sauce Custom Fortune Cookies (<i>Add \$4 per Guest</i>)	
FRESH MARKET GRILL	\$34
Grilled Salmon & Caper Lollipops, Organic Beef Tenderloin & Portobello Mushroom Brochettes, Lamb Kebob with Hand Crafted Spice Rubs, Fruit Preserves, Mint Yogurt Sauce, Grilled Asparagus, Peppers, Tomatoes, Artichokes	
PAD THAI & NOODLE BAR	\$28
Buckwheat Soba Noodles and Lo Mein Noodles Stir Fried with Toppings and Sauces Served in Take Out Boxes with Chopsticks Marinated Beef, Shrimp, and Chicken, Napa Cabbage, Bok Choy, Scallions, Carrots, Straw Mushrooms, Sesame Seeds, Thai Peanut Sauces, Soy Ginger Sauces, Chile & Pineapple Sauce, Chili Oil, Spicy Garlic Paste	
STICK TO YOUR RIBS	\$38
Braised Beef Short Ribs Soft Cream Polenta, Horseradish Cream Sauce, Smoked Tomatoes, Caramelized Onions, Red Wine Demi Glace	
LE COCHON	\$42
Roasted Suckling Pig Apple Compote, Baked Brioche Rolls, Kimchi, Traditional Coleslaw, Spicy Soy Lime, Lettuce Leaves, Garlic Aioli	

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DESSERT STATIONS

Presented for 1 Hour of Service

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

Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

MINI DESSERTS

3 DESSERTS \$18

White Chocolate & Coffee Panna Cotta, Raspberry Coulis
Roasted Apple Cheese Cake, Cardamom Anglaise
Sticky Toffee Pudding, Vanilla Ice Cream, Rooftop Honey Mead Sauce
Peach & Lime Honey Charlotte, Black Currant Coulis
Hazelnut Chocolate Pave, Beurre Noisette Anglaise
Sea Salt Espresso Caramel Torte, Rum Raisin Ice Cream, Mixed Berry Compote
Valrhona Dark Chocolate & Cocoa Nib Cake, Passion Fruit Mango Coulis
Raspberry Clafoutis Tart, Mixed Berry Sorbet
Pistachio Opera Cake, Sangria Coulis
Trio of Profiteroles | Valrhona Dark Chocolate Mousse, Milk Chocolate Pistachio Mousse,
Passion Fruit White Chocolate

4 DESSERTS \$24

LA CRÊPERIE

Classic Crêpe Suzette, Chantilly Cream, Sour Cherry Compote, Nutella, Banana
1 Pastry Chef Required per 75 Guests at \$175 Each

\$31

DEATH BY CHOCOLATE

Hand Dipped Chocolate Éclair, Assorted Chocolate Bark, Nutella Cheesecake, Chocolate Truffle
Lollipops, Toasted Coconut, Rainbow Sprinkles, Chocolate Nibs,
Oreo Cream Filled Cannolis (*Optional Filled to Order By 1 Pastry Chef per 75 Guests for \$175 each*)

\$33

FAST FOOD COUNTER

Dessert Slider | Chocolate Mousse Profiterole, Mango Gelée “Cheese”, Kiwi “Pickle”
Blueberry Mascarpone & Almond Streusel Sweet Pizza
Dark Chocolate Cherry & Sour Cream Drizzle Flatbread
Lemon Beignets, Mini Chocolate Milkshakes

\$27

LA PATISSERIE

Lemon Meringue Tarts, Coconut Macaroons, Fresh Fruit Tartlets, Vanilla Crème Brûlée,
Mini Chocolate Mousse Cups, White Chocolate Honey Mousse, Lemon Madeleines,
Flourless Milk & Dark Chocolate Truffle Torte, New York Cheesecake, Tiramisu,
Sour Cherry Mascarpone Flan

\$29

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