



WEST BELMONT PLACE

2011 HOLIDAY MENUS

A taxable 22% administrative fee and 5% state sales tax will be applied to all food and beverage items.
Prices applicable until December 31, 2011
www.westbelmontplace.com
Please feel free contact our Catering Department at 703-724-5650 or catering@westbelmontplace.com



WEST BELMONT PLACE

PASSED HORS D'OEUVRES & STATIONARY ITEMS

PASSED COLD HORS D'OEUVRES

(Items to be ordered in 25 piece increments)

(Priced per piece)

\$4.00

Jumbo Shrimp with Horseradish infused Cocktail Sauce
Asparagus Tips Wrapped in Beef Tenderloin with Boursin Cheese
Smoked Salmon Rosettes on Rye Toast Points with Dill Crème Fraiche
Chicken Pesto and Pinenuts in a Blossom Tartlet
White Bean and Oregano Hummus on a Crispy Toast Round
New Potatoes with Sour Cream and Caviar
Assorted Nigiri Hand Rolled Sushi

PASSED HOT HORS D'OEUVRES

(Items to be ordered in 25 piece increments)

(Priced per piece)

\$4.00

Baked Brie with Pear and Almond Wrapped in Crispy Phyllo
Gorgonzola and Fig Profiterole
Shoestring Potato wrapped Shrimp
Button Mushrooms Stuffed with Spinach and Boursin Cheese
Mini Crab Cakes with Cajun Remoulade
Miniature Beef Wellington

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PASSED HORS D'OEUVRES & STATIONARY ITEMS (Continued)

STATIONARY ITEMS

French Triple Cream Brie filled with a Walnut and Wild Berry Compote wrapped in puff pastry,
Served with Sliced French Baguettes
\$6.00 per person

Grilled Vegetable Crudite Assortment of Seasonal Garden Vegetables
Ranch Dipping Sauce
\$6.00 per person

Imported and Domestic Cheese Display Assortment of Semi-Soft and Aged Cheeses, Fresh Seasonal Fruits,
Flatbreads and French Bread Slices
\$7.00 per person

Warm Spinach and Artichoke Dip, Served with Seasoned Pita Crisps
\$6.00 per person

Maryland Crab Dip, Served with Sliced French Baguette
\$8.00 per person



WEST BELMONT PLACE

HOLIDAY PLATED DINNER PACKAGES

PLATED DINNER SALADS

(Please select one)

Mixed Field Greens with Dried Cranberries, Candied Walnuts,
Goat Cheese and Raspberry Vinaigrette

Mixed Winter Greens with Poached Pear Slices, Maytag Bleu Cheese,
Spiced Pecans and Chilled Apple Cider Vinaigrette

Spinach Salad, Caramelized Red Onions, Mandarin Oranges, Strawberries,
Slivered Almonds and Port Wine Vinaigrette

Traditional Caesar Salad with Parmesan Croutons and Tangy Caesar Dressing

PLATED DINNER ENTRÉES

(Please select one)

West Belmont Chicken
Roulade Filled with Sun-Dried Tomato, Spinach, Pine Nuts and Fontina Cheese
Roasted Garlic Chardonnay Cream Sauce and Creamy Polenta
\$45.00

Mustard Crusted Pork Loin
Parmesan Rice Pilaf and Dijon Demi Glace
\$48.00

Blue Cheese Crusted Beef-Tenderloin
Caramelized Shallot and Horseradish Mashed Potato
Wild Forest Mushroom Ragout
\$62.00

Local Rockfish Stuffed with Maryland Crabmeat
Sauce Americana and Roasted Fingerling Potatoes
\$58.00

Roasted Vegetable Wellington with Red Pepper Coulis
Fresh Market Vegetables
\$40.00

All Entrees are served with Choice of Salad, Seasonal Accompaniments,
Artisan Breads & Sweet Butter, a Dessert Selection, and Freshly Brewed Coffee or Tea
***Add \$5.00 per person to pair an entrée, priced at the higher menu item**

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HOLIDAY PLATED DINNER PACKAGES (Continued)

PLATED DESSERTS

(Please select one)

Strawberry Romanoff Bouche de Noel

Peppermint Mousse Cake

Cranberry Pecan Cheesecake

Eggnog Mousse Cake

Chocolate Hazelnut Royale

Apple Raisin Strudel with Cinnamon Cream

A Dessert Buffet can be added to a Plated Entree or
Dinner for an Additional...\$5.50 per Person

*Please note that the selection of desserts is subject to change.



WEST BELMONT PLACE

HOLIDAY DINNER BUFFET PACKAGES

BUFFET DINNER SALADS

(Please Select Three)

Classic Caesar Salad
Seafood Farfalle Salad with Julienne Vegetables
Marinated Roasted Vegetable Salad in Balsamic Reduction
Roasted Baby Beet Salad with Granny Smith Apple Vinaigrette
Marinated Forest Mushroom and Hearts of Palm with a Roasted Garlic and Fresh Herb Vinaigrette
Fresh Garden Greens Salad with Choice of Two Dressings

BUFFET DINNER ENTRÉES

(Please Select Two or Three)

Fresh Jumbo Lump Maryland Crabcakes with Cajun Remoulade Sauce
Pan Seared Sustainable Pacific Halibut with Creamy Fennel and Leek Compote
Tenderloin of Beef with Wild Forest Mushroom Au Jus
Roasted Organic Vegetable Strudel with Aurora Sauce
Mustard Crusted Roasted Pork Loin with Dijon Demi
Chicken Breast Stuffed with Apple and Almonds served with Cinnamon Demi

BUFFET DINNER ACCOMPANIMENTS

(Please Select Three)

Roasted Garlic Mashed Potatoes
Glazed Sweet Potatoes with Brown Sugar and Pecans
Harvest Corn Pudding with Crispy Cheddar Topping
Green Beans Amandine
Medley of Seasonal Baby Vegetables
Scalloped Potatoes au Gratin
White and Wild Rice Pilaf with Dried Cranberries
Honey Glazed Carrot Batons
Creamed Spinach

BUFFET DINNER DESSERTS

Chef's Display of Seasonal Miniature Holiday Desserts
Warm Bread Pudding

All Buffets are served with Bakery Fresh Rolls with Butter and Freshly Brewed Coffee or Tea

\$55.00 per person with two entrée choices **\$60.00** per person with three entrée choices

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STATIONS

Uniformed Chef \$100.00 each

TOP ROUND OF BEEF

Served with Creamy Horseradish and Traditional Silver Dollar Rolls
(Serves 50)

\$350

WHOLE ROASTED TURKEY BREAST

Served with Cranberry Aioli and Multigrain Rolls
(Serves 35)

\$250

MAPLE GLAZED HAM

Served with Sweet and Sour Glaze
Fresh Baked Buttermilk Biscuits
(Serves 40)

\$250

TENDERLOIN OF BEEF

Served with Béarnaise Sauce, Dijon Mustard & Creamy Horseradish Sauce
Sourdough Soft Rolls
(Serves 20)

\$300

PASTA STATION

Penne, Three Color Tortellini, and Farfalle with Creamy Pesto, Alfredo, and Marinara Sauces, Served with
Fresh Grated Parmesan Cheese and Herbed Garlic Bread Sticks

\$9.50

PACIFIC RIM

Assorted Dim Sum including, but not limited to, Potstickers, Eggrolls
and a Wide Variety of Fresh Rolled Sushi and Sashimi

\$14.50

Bananas Foster

Bananas, Brown Sugar, and Bacardi 151 Rum
Served with Vanilla Ice Cream

\$9.95

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BAR SERVICE OPTIONS

HOST BAR PACKAGES PER GUEST

Hourly bar includes unlimited consumption of Brand Drinks, Domestic, Premium, Imported and Non-Imported Alcoholic Beer, House Wines, Soft drinks, Mineral Waters, and Fruit Juices. Bar packages include bartenders And is a minimum of 2 hours.

Call Package

\$23.00 per guest for the first two hours
\$8.00 per guest for each additional hour

Premium Package

\$26.00 per guest for the first two hours
\$9.00 per guest for each additional hour

Beer & Wine Package

\$20.00 per guest for the first two hours
\$7.00 per guest for each additional hour

HOST BAR PACKAGES PER DRINK

Hosted bars require bartenders at \$100.00 per bartender

	Call Brands	Premium Brands
CORDIALS	N/A	\$10.00
COCKTAILS	\$6.50	\$7.50
DOMESTIC BEER	\$5.00	\$5.00
PREMIUM BEER*	\$5.50	\$5.50
HOUSE WINE per Bottle	\$32.00	\$32.00
MINERAL WATER	\$3.00	\$3.00
SOFT DRINKS/JUICES	\$3.00	\$3.00

* Non-Alcoholic Beer is included in Premium Beer

BAR SERVICE OPTIONS (Continued)

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CASH BAR PER GUEST

	Premium Brands
COCKTAILS	\$8.00
DOMESTIC BEER	\$6.00
PREMIUM BEER*	\$6.50
HOUSE WINE	\$7.00
MINERAL WATER	\$3.50
SOFT DRINKS/JUICES	\$3.50

* Non-Alcoholic Beer is included in Premium Beer

Cash Bars require a bartender at \$100.00 & a cashier at \$75.00 per bar

The sale and service of alcoholic beverages is regulated by the state of Virginia. As a licensee, The National Conference Center is responsible for the administration of these regulations. It is a policy; therefore, Liquor cannot be brought into the facility from outside sources.