



FUSION AND MULTICULTURAL MENU COLLECTION

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FUSION & MULTICULTURAL BUFFET MENUS



Arabian Flare.....Lunch \$45 pp • Dinner \$60 pp

- Hummus & Baba Ghanoush Display served with Arabic bread and Extra Virgin Olive Oil
- Fattoush Salad with Pita Croutons, Sumac, Zesty Garlic & Lemon Dressing
- Tabbouleh Salad with Fresh Parsley & Vinaigrette
- Lamb Kofta with Honey Yogurt Sauce
- Zaatar Grilled Chicken with Chermoula Sauce
- Arabian Rice
- Lemon Roasted Cauliflower with Tahini & Parsley Sauce
- Baklava
- Nammora
- Pistachio Birds Nest
- Beverage Station to include Coffee, Tea, and Soft Drinks

*Halal Options available at the following rates:
Halal Lunch \$55 pp • Halal Dinner \$70 pp*

African Blend.....Lunch \$45 pp • Dinner \$60 pp

- Harira Soup with Lamb, Chickpeas, and Red Lentils
- Beef Kitfo
- Zaatar Grilled Vegetables with Couscous & Apricot Salad
- Lentil Samosas with Yogurt Sauce
- Doro Wat
Chicken with Berbere Spice and Hard Boiled Eggs
- Lamb Curry with Garlic, Turmeric, and Kibe
- Alecha Wat
Cabbage and Pee Wee Potatoes in a Tomato Gravy
- Yellow Split Pea Stew with Onion and Herb Sauce
- Injera
- Chef's Choice of Desserts
- Beverage Station to include Coffee, Tea, and Soft Drinks

*Halal Options available at the following rates:
Halal Lunch \$55 pp • Halal Dinner \$70 pp*



FUSION & MULTICULTURAL BUFFET MENUS



Indian Fusion.....Lunch \$45 pp • Dinner \$60 pp

- Vegetable Samosas with Cilantro Chutney
- Mulligatawny Soup with Red Lentil, Coconut & Apple
- Marinated Cucumber, Tomato & Radish Salad with Lemon
- Charred Tandoori Salmon with Spicy Mango & Mint Salsa
- Lamb Vindaloo with Spiced Red Wine Vinegar & Garlic Sauce
- Sticky Tamarind Chicken with Honey Tamarind Glaze and Cilantro
- Cauliflower & Potato Curry Stew
- Kadai Paneer with Green Pepper & Tomato Gravy
- Biryani Style Rice “Pilaf”
- Naan Bread
- Assorted Authentic Indian Sweets
- Beverage Station to include Coffee, Tea, and Soft Drinks

*Halal Options available at the following rates:
Halal Lunch \$55 pp • Halal Dinner \$70 pp*

Vegetarian Indian Fusion.....Lunch \$40 pp • Dinner \$55 pp

- Dal Soup with Spiced Yellow Lentil and Fresh Cilantro
- Vegetable Samosas filled with Potatoes and Vegetables, served with Cilantro Chutney
- House Green Salad with Seasonal Fresh Vegetables, Baby Mixed Greens, and House Dressing
- Aloo Gobi Masala
Cauliflower & Potato Stew with Tomato Gravy and Sweet Onions
- Curried Paneer
Indian Cottage Cheese with Curried Gravy and Caramelized Sweet & Spicy Peppers
- Chana Masala
Spicy Chickpea Stew with Roasted Cherry Tomatoes & Garlic Confit
- Vegetable Sambar
Seasonal Vegetables with Pigeon Peas, Tamarind Broth, and Sambar Masala Spice
- Mushroom Do Pyaza
Wild Mushroom Mélange, Roasted Vidalia Onions, and Spicy Chilies
- Biryani
Saffron Rice, Toasted Almonds, Raisins, and Aromatic Spices & Herbs
- Chef's Choice Desserts
- Beverage Station to include Coffee, Tea, and Soft Drinks



FUSION & MULTICULTURAL BUFFET MENUS



Peruvian Influence.....Lunch \$50 pp • Dinner \$70 pp

- Salmon Causitas
Cured Salmon with Mashed Potato Salad, Black Olive Aioli and Salmon Roe
- Shrimp Ceviche Shooters with a Trio of Peruvian Peppers, Lime & Ginger Dressing, Crispy Corn, and Cilantro
- House Green Salad with Seasonal Fresh Vegetables, Baby Mixed Greens, and House Dressing
- Ocopa
Fingerling Potato Salad with Peanut & Black Mint Sauce
- Aji de Gallina
Pulled Chicken Stew with Walnuts and Aji Amarillo Bechamel
- Bistec Encebollado
Marinated & Grilled Skirt Steak, Sauteed Picked Onion, Tomatoes, and Cilantro
- Pescado A lo Macho
Roasted Mahi Mahi with Seafood Cream Sauce
- Arroz Blanco
Traditional White Rice with Coriander
- Fried Yuca with Huancaína Sauce and Green Sauce
- Roasted Vegetables finished with Herb & Jalapeno Butter
- Chef's Choice Desserts
- Beverage Station to include Coffee, Tea, and Soft Drinks

*Halal Options available at the following rates:
Halal Lunch \$60 pp • Halal Dinner \$80 pp*



AVAILABLE UPGRADES

COCKTAIL HOUR UPGRADES

Cocktail Hour Food can be added for an additional \$20 pp and includes a choice of the following:

- Choice of (1) Reception Display:
 - Grilled Vegetable Platter
 - Domestic Cheese Display
 - Charcuterie Display
 - Mediterranean Display
 - Vegetable Crudo Display
- Choice of (2) Passed Hors D 'Oeuvres from our Reception Menu
 - *Only one Seafood & Shellfish Hors D 'Oeuvres may be selected*

DESSERT UPGRADES

The following upgraded dessert stations may be selected to replace or add to the “Chef’s Choice Desserts” listed in any of the above menus:

- Build Your Own S’mores.....\$6 pp
- Ice Cream Cookie Sandwich.....\$6 pp
- Root Beer Float Station.....\$7 pp

(Each of the above requires a \$100 Chef Attendant Fee)

A custom cake may be brought in from an approved & licensed bakery or caterer. The National must approve the licensed bakery or caterer that is providing the custom cake prior to booking.

- *The National can cut and serve the custom cake for an additional \$3 per person*
- *If you choose to replace the desserts listed on the above menus with the custom cake, the cake cutting fee is waived*



ABOUT OUR EXECUTIVE CHEF

Executive Chef Frank Estremera is constantly advancing the creative culinary experience at The National conference Center and West Belmont Place. A passionate experimentalist, Frank spearheaded our local food initiative and expanded The National's ethnic and cultural experiences, all while focusing on providing nutritious, well-balanced options.

Born in Lima, Peru, Frank began working in his family's Peruvian restaurant at the age of 11. Since then, his love for cooking has flourished. At the age of 18, Frank and his family immigrated to the United States. In 2008, Frank joined Lockheed Martin's Center for Leadership Excellence preopening team as Sous Chef and was quickly promoted to Chef de Cuisine in February 2009. In April 2012, he was promoted to Executive Sous Chef and a year later promoted to Executive Chef, then became the Director of Food and Beverage.

In 2018, Frank joined The National's Food and Beverage Team as Executive Chef. Since then, Frank has earned multiple well-deserved awards recognizing his hard work and tremendous talent. In 2019, Frank was recognized by Virginia Restaurant, Travel, and Lodging Association as Best Chef. In 2021, Frank was a finalist for Best Chef in Loudoun County as part of the Best of Loudoun Competition.



OTHER INFORMATION

Banquet Guidelines

It is with great pleasure that we at The National Conference Center and West Belmont Place in Leesburg, Virginia present the preceding pages of culinary delights. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming events. As always, we stand ready to prepare a custom menu if you so desire.

Menu Selection

To assure that your menu selections can be made available, please submit them at least two weeks prior to your event. Custom menus should be discussed directly with your catering or conference planning manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

Menu Guarantees

A minimum meal guarantee is required 72 hours (three business days) prior to your scheduled event. We are pleased to set for and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, we will consider the number indicated on the event sheet to be the correct guaranteed number. The guarantee can be increased but cannot be lowered within the three business days prior to the event. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

Sales Tax

Applicable sales tax, currently 6%, will be added to all food and beverage charges. Tax exempt organizations must provide an authorized Virginia State Tax Exemption Certificate prior to confirmation and signing of the catering contract.

Food and Beverage Service

The Virginia Department of Alcoholic Beverage Control regulates the sales and service of alcohol. As the sole licensee, The National Conference Center is responsible for the administration of these regulations. It is our policy that any liquor cannot be brought onto the property from outside sources. Additionally, The National Conference Center does not allow any food to be brought onto the property, whether purchased or catered from outside sources, without the express written permission of The National Conference Center.

Cancellation Policy

In the event of cancellation, you will be held liable for all losses sustained by The National Conference Center, with the exception of severe weather conditions or a circumstance that would be considered an "Act of God." Any cancellations within 72 hours (three business days) are subject to 100% payment of anticipated revenues. The National Conference Center reserves the right to cancel the contract without notice and without liability if you breach the contract, if the rules of the conference center are not observed, or if the functions are of a nature not acceptable to management.

Outdoor Functions

For the safety of our guests and staff, The National Conference Center reserves the right to make final decisions regarding the relocation of scheduled outdoor functions to indoor locations due to inclement weather. Decisions regarding morning events must be made by 6pm the previous evening; afternoon events must be called by 8am; evening events must be called by 12 noon. Inclement weather can include a forecast of any of the following conditions: excessive cold or heat; rainy or windy conditions; thunder/lightning/hail or any force of nature that will endanger our guests and associates.

