



THE NATIONAL
CONFERENCE CENTER®

MENU COLLECTION



THE NATIONAL CONFERENCE CENTER

BREAKFAST & BRUNCH

Signature Continental.....\$20 pp

- Assortment of Freshly Baked Pastries
- Bagels and Assorted Cream Cheeses
- Assorted Seasonal Fruit
- Apple, Orange, and Cranberry Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Hot Teas

Buffet Breakfast.....\$27 pp

- Signature Continental
- Scrambled Eggs with Gruyere Cheese
- Bacon and Sausage, Choice of Turkey or Pork
- Red Bliss Breakfast Potatoes with Peppers and Onions

Plated Breakfast

Add Your Choice of Meat (Bacon or Sausage, Turkey or Pork) and Breakfast Potatoes

- Choice of Egg Benedicts:
 - Traditional.....\$27pp
 - Maryland Style (Crab Meat and Spiced Hollandaise).....\$34 pp
 - Florentine (Creamed Spinach and Tomatoes).....\$35 pp
 - Smoked Salmon Benedicts with Creamy Spinach.....\$35 pp
- Egg White Spanish Frittata with Olives, Fennel, Tomatoes, and Saffron Tomato Coulis.....\$30 pp
- Biscuits and Gravy with Smoked Ham.....\$27 pp

Brunch Buffet.....\$42 pp

- Continental Breakfast
- Chicken and Waffles with Hand Dipped Chicken Tenders, Waffles, and Maple Butter
- Cheese Grits with Smoked Gouda
- Choice of Meat (Bacon or Sausage, Turkey or Pork)
- Quiche Lorraine with Gruyere, Leeks, Bacon, and Green Onions
- Shiitake Mushroom and Chive Scrambled Eggs
- Smashed Red Bliss Potatoes
- Pecan Sticky Buns

Breakfast & Brunch Stations

- **Gazpacho Bar.....\$17 pp**
Tomato and Cucumber Gazpacho, Shrimp Ceviche, Diced Cucumbers, Tomatoes, Crème Fraiche, Avocados, Crackers, and Sliced Bread
- **Mimosa Bar.....\$12 pp**
Champagne with Assorted Fruit Juices to Include Orange Juice, Peach Juice, and Cranberry Juice Served with Assorted Fruit Toppers (\$150 Bartender Fee Required)
- **Crepe Station.....\$13 pp**
Traditional Batter, Jubilee Sauce, Nutella, Chocolate Mascarpone, Seasonal Berries, Peaches, and Fresh Whipped Cream (\$150 Attendant Fee Required)

UPGRADES	• Spanish Chorizo and Potato Omelette.....\$8 pp
	• Chicken Apple Sausage.....\$6 pp
	• Frittata Valenciana with Onions, Tomatoes, and Kale.....\$7 pp
	• Choice of Fruit Smoothies, Assorted Kombucha, and Cold Pressed Juices.....\$12 pp
	• Tropical Fruit Parfaits (Includes Seasonal Fruit, Vanilla Yogurt, and Homemade Granola).....\$11 pp
	• House Cured Salmon Platter with Onions, Chopped Eggs, and Capers.....\$10 pp
	• Biscuits and Gravy with Local Sausage.....\$7 pp
	• Huevos Rancheros with Salsa Verde, Salsa Roja, Black Beans, and Tortillas.....\$9 pp
	• Steel Cut Oatmeal with Toppings.....\$6 pp
	• Assorted Donuts.....\$6 pp
	• Grand Marnier French Toast, Pancakes, or Waffles.....\$7 pp
	• Hanger Steak with Creamy Chimichurri Sauce.....\$10 pp
	• Shrimp & Grits with Creole Sauce.....\$12 pp
• Smoked Salmon Platter.....\$12 pp	

THE NATIONAL CONFERENCE CENTER
BREAK STATION PACKAGES & BOXED LUNCHES

AM

- **Yogurt & Homemade Granola Bar**.....\$12 pp
Vanilla and Plain Yogurt, Organic Granola, Chocolate Chips, Dried Fruits, Almonds,
Cubed Seasonal Fruit, and Toasted Coconut Flakes
- **Healthy Grab & Go**.....\$10 pp
Yogurt, Granola and Berry Parfaits, Granola Bars, Whole Fruit, and Assortment of Fruit Smoothies
- **Build Your Own Snack Mix**.....\$10 pp
Plain Trail Mix, Organic Granola, Toasted Almonds, Cashews, Peanuts, M&M's, Sun Dried Fruits,
Toasted Coconut, Chocolate and Yogurt Covered Mini Pretzels
- **Drinks Galore**.....\$11 pp
Premium Bottled and Canned Coffee & Fresh Made Cold Brewed Coffee, Local Kombucha,
and Cold Pressed Vegetable and Fruit Juices

PM

- **Root Beer Float**.....\$9 pp
Vanilla and Chocolate Ice Cream, Root Beer, Cream Soda, and Orange Cream Soda, Whipped Cream,
and Maraschino Cherries (*\$150 Attendant Fee Required*)
- **Ice Cream Cookie Sandwich**.....\$8 pp
Chocolate Chip and Sugar Cookies, Chocolate and Vanilla Ice Cream, and Sprinkles
(*\$150 Attendant Fee Required*)
- **Build Your Own S'mores**.....\$8 pp
Custom Built S'mores Box with all the classic components
- **Dips**.....\$11 pp
Spinach and Artichoke Dip, Crab and Beer Dip, Assorted Crackers, Sliced Baguettes, and Celery and
Carrot Batons

Beverages

- **Beverage Package**.....\$5 pp
Freshly Brewed Regular and Decaf Coffee, Juices, Sodas, Assorted Hot Teas, and Water

Boxed Lunches.....\$25 per box

Includes Bottled Water, Potato Chips, Whole Fruit, Freshly Baked Cookie, and Condiments

- **Turkey Box**
Honey Roasted Turkey, Lettuce, Tomato, Dill Pickled, and Honey Mustard on a
Black Pepper Brioche Roll
- **Chicken Box**
Grilled Chicken Breast with Mozzarella and Roasted Peppers on a Kaiser Roll
- **Roast Beef Box**
Roast Beef and Cheddar on a Kaiser Roll
- **Italian Sub Box**
Genoa Salami, Capicola, Smoked Ham, Provolone Cheese, Lettuce, Pesto, and Sliced Tomato
- **Veggie Wrap Box**
Roasted Eggplant, Mushrooms, Peppers, Zucchini, Tomato, and Mozzarella inside a Flour Tortilla
- **Grilled Chicken Caesar Salad Box**
Fresh Romaine Lettuce, Grilled Chicken Breast, Shaved Parmesan, Herbed Garlic Croutons,
and Zesty Caesar Dressing

THE NATIONAL CONFERENCE CENTER

BUILD YOUR OWN BUFFET

"Your Choice" Buffet.....Lunch: \$42 pp | Dinner: \$60 pp

Choice of Salads (Pick Two)

- Traditional Caesar Salad with Zesty Caesar Dressing, and Herbed Garlic Croutons
- Arcadian Baby Greens with Buttermilk Dressing, Shaved Carrots, Cherry Tomatoes, Cucumbers, and Radicchio
- Spinach Salad with Herbed Goat Cheese, Grilled Yellow Squash, and Mustard Seed Dressing
- Sugar Snap Pea Salad with Shaved Radishes, Feta, Mint, and Pickled Red Onion Dressing
- Spring Mix with Shaved Celery, Toasted Celery Seeds, Shaved parmesan, Green Olive Relish, and White Balsamic Vinaigrette
- Faro Salad with Orange Supremes, Sun Dried Tomatoes, Lemon, and Feta Dressing
- Baby Greens with Julienne Green Baby Mango, Pickled Peppers, Green Onion, and Coconut Vinaigrette
- Shredded Cabbage with Pickled Daikon Radish, Radicchio, Fresh Cilantro, Crispy Wonton Strips, and Orange Vinaigrette

Choice of Entrees (Pick Three)

- Pesto Marinated Chicken Breast with Corn and Sage Relish
- Peruvian Smoked Pepper Marinated Sirlin with Fresh Herb Butter
- Roasted Pork Loin with Thyme and Peach Glaze, and Canadian Bacon
- Grilled Chicken a la "Bruschetta"
- Grilled Flank Steak with Aged Balsamic and Blackberry Red Wine Sauce
- Roasted Atlantic Salmon with Braised Red Cabbage and Pickled Fennel
- Blackened Swordfish with Spicy Roasted Fingerling Salad

Choice of Sides (Pick Two)

- Pasta Shells with Roquefort Cream Sauce and Green Onion
- Creamy Polenta with Smoked Gouda and Thyme
- Seasonal Vegetable Ratatouille
- Orzo with Raisins, Feta, and Fresh Basil
- Curried Cauliflower Gratin
- Wild Mushroom and Seasonal Vegetable "Stir Fry"
- Meyer Lemon and Garlic Roasted Red Potatoes
- Creamy Spinach with Feta Cheese

Choice of Desserts (Pick Three)

- Assorted Cupcakes
- Hopes Cookies
- Brownies and Blondies
- Pies: Banana Cream, Coconut, Boston Cream, or Apple
- Cakes: Black Forrest, Carrot, German Chocolate, or New York Cheesecake

Beverage Station Includes Coffee, Tea, and Soft Drinks

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THEMED BUFFETS - LUNCH

Healthy Living.....\$42 pp

- Vegan Minestrone
- Fava Bean with Pecorino and Kale Salad with Citrus Vinaigrette Dressing
- Quinoa Salad
- Boneless Skinless Chicken Breast with Edamame and Yuzu Gastrique
- Roasted Salmon with Tomato Caper Relish, Olive Oil, and Lemon
- Braised Tofu with Wild Mushroom Ragu
- Wild Rice Pilaf with Cranberries and Toasted Almonds
- Roasted Root Vegetables
- Seasonal Fruit Display
- Mixed Fruit Parfaits with Greek Yogurt, Toasted Coconut, and Chia Seeds
- Caramelized Peaches and Cream
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Mardi Gras.....\$45 pp

- Big Easy Salad, Red Beans, Iceberg Lettuce, and Green Goddess Dressing
- Chopped Salad with Cajun Nuts
- Hearty Vegan Gumbo
- Cajun Chicken and Andouille Sausage Ragu
- Seafood and Sausage Etouffee
- Blackened Catfish with Corn and Tarragon Succotash
- Dirty Rice with Chicken Livers
- Crookneck and Zucchini Casserole with Toasted Breadcrumbs
- Okra and Tomato Stew
- Caramelized Pecan and Sea Salt Bread Pudding
- Deep Fried Apple Pie Empanadas
- Traditional King Cake
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Farm To Table.....\$46 pp

- Local Tomato Mélange and Cheese with Basil Oil, Balsamic Glaze, and Local Basil
- Bibb and Bleu Salad, Bleu Cheese, Pork Belly Lardons, Cherry Tomatoes, and Herbed Yogurt Dressing
- All Natural Roasted Chicken with local Apple Cider Gastrique
- Maryland Crab Cake with Farro and Orange Slaw
- Grilled Flank Steak with Local Mushroom Bordelaise Sauce
- Mélange of Local Greens and Cannellini Beans
- Roasted Broccolini with Candied Black Garlic
- Trio of Seasonal Traditional and Cream Pies
- House Made Blondies and Brownies
- Beverage Station Includes Coffee, Tea, and Soft Drinks

French Country.....\$48 pp

- Mussel and Fennel Soup
- Red Oak Lettuce Salad with Champagne Vinaigrette, Walnuts, and Brie Cheese
- All Natural Roasted Chicken with Local Apple Cider Gastrique
- Roasted Haddock with Blood Orange and Sage Cream
- French Beef, Bacon, and Red Wine Stew
- Chicken Cordon Bleu
- Truffle Mashed Potatoes
- Buttered Haricot Verts
- Assorted Macarons and Truffles
- Beverage Station Includes Coffee, Tea, and Soft Drinks

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THEMED BUFFETS - LUNCH

Light Lunch Buffet

Your Choice of 3 Sandwiches.....	\$34 pp
Your Choice of 4 Sandwiches.....	\$36 pp
Your Choice of 5 Sandwiches.....	\$38 pp

- **Garden Fresh Salad & Soup**

- **Mixed Greens & Iceberg Lettuce**

Assortment of seasonal toppings available, including:

Grape tomatoes, carrots, sliced cucumbers, artichoke hearts, cheddar, feta, black olives, garbanzo beans, dried cranberries, croutons, red onions, bean sprouts, bell peppers, balsamic pasta salad, roasted seasonal vegetables, herbed buttermilk dressing, Mediterranean vinaigrette, and tomato vinaigrette

- **Soup:** Chicken & Orzo

- **Sandwich Station**

- Choice of Sandwiches sliced for easy consumption

- Grilled Seasonal Vegetables and Pesto
 - Italian Hero and Provolone
 - Oven Roasted Turkey
 - Avocado and swiss with Roast Beef
 - Caramelized Onions and Brie
 - Fried Falafel and Cucumber Dill Sauce
 - Honey Chipotle Chicken and Monterrey Jack
 - "Cubano Frio" (Sliced roasted pork loin, pickles, ham, swiss)

- **Assortment of Toppings**

- House Made Pickles, Jardinière Vegetables, and Hot Ring Sliced Peppers

- **Accompaniments**

- Assorted Chips and Pretzels

- **Guilty Pleasures**

- Assorted Cookies, S'mores Brownies, Blondies

- **Beverage Station Includes Coffee, Tea, and Soft Drinks**

D E S S E R T U P G R A D E S

The following upgraded dessert stations may be selected to replace existing dessert items or be added to any menu:

- Build Your Own S'mores
- Ice Cream Cookie Sandwich
- Root Beer Float Station

A custom cake may be brought in from an approved & licensed bakery or caterer.

The National Conference Center must approve the licensed bakery or caterer prior to booking.

- The National can cut and serve the custom cake for an additional \$5 pp
- If you choose to replace the deserts listed on any menu with a custom cake, the cake cutting fee is waived.

THE NATIONAL CONFERENCE CENTER

THEMED BUFFETS - DINNER

Carnaval en Rio.....\$67 pp

- Black Bean and Masa Soup with Pickled Slaw
- Palmito Salad with Fresh Mint
- Marinated Tomato and Red Onion Salad
- Sea Salt Crusted Picanha (*Top Sirloin*)
- Bobo de Camarao (*Shrimp Stew*)
- Pork Feijoada with Farofa and Orange Wedges
- Fried Yucca
- Arroz de Coco (*Coconut Rice*)
- Caramelized Sweet Plantains
- Cumin Dusted Roasted Vegetables
- Mango Mousse Cake with Passion Fruit Coulis
- Sticky Toffee Pudding
- Dulce de Leche and Chocolate Cake
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Night in Spain.....\$72 pp

- Mussel and Fennel Soup
- Marinated Mushroom Salad with Vinagre de Jerez and Piquillo Peppers
- Mixed Green Salad with Spanish Olives, Manchego Shavings, White Anchovies, and Lemon Dressing
- Saffron Risotto with English peas and Crispy Chorizo
- Roasted Cod with Date and Tomato Chutney
- Pan Seared Chicken with Sliced Jamon Serrano and Valdeon Blue Cheese
- Coffee Dusted Striploin with Tempranillo Wine Demi Glaze and Fresh Thyme
- Steamed Broccolini with Shaved Fennel and Fried Capers
- Sautéed Spinach and Chard with Almonds and Golden Raisins
- Patatas Bravas with Spicy Aioli
- Almond Cake
- Churros with Chocolate Sauce and Caramel Sauce
- Assorted Petite Fours and Macarons
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Seafood Boil Dinner.....\$77 pp

- Black Eyed Pea Salad with Pickled Red Onion and Red Beans
- Iceberg Wedge Salad with Bacon, Red Onions, Tomatoes, and Chive Herb Creamy Dressing
- Cajun Style Steamed Shrimp and Crawfish
- Mild Sausage
- Chicken Jambalaya
- Steamed New Potatoes
- Corn on the Cobb
- Red Beans and Rice
- Assortment of House Made Hot Sauces and Fresh Lemon Wedges
- Pecan Pie and Cherry Pie
- Pineapple Upside Down Cake
- Assorted Seasonal Mini Tarts
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Low Country Dinner.....\$72 pp

- Roasted Tomato Soup with Cheddar Cheese Biscuits
- New Potato Salad with Green Beans, Sweet Onions, and Green Goddess Dressing
- Chesapeake Crab Cake with Honey and Green Onion Remoulade Sauce
- Roasted Chicken Breast with Sweet Tea BBQ Sauce and Virginia Apple Slaw
- Chicken Fried Steak with Mushroom Gravy
- Pimento Mac and Cheese
- Creamed Corn with Fresh Jalapenos
- Corn Bread with Honey Butter
- Pecan and Bourbon Glazed Bread Pudding
- Assorted Cakes
- Beverage Station Includes Coffee, Tea, and Soft Drinks

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PLATED MEALS

Salads

- Hydro Bibb Lettuce with Candied pecans, Cranberries, Granny Smith Apples, and White Balsamic Roasted Shallot Vinaigrette.....\$9 pp
- Roasted Beet Salad with Red and Golden Beets, Firefly Farms Goat Chevre, Baby greens, and Aged Sherry Vinaigrette.....\$10 pp
- Frisee Lettuce and Napa Cabbage with Cannellini Beans, Balsamic Marinated Figs, Maytag Blue Cheese, Crispy Pancetta, and Balsamic Dressing.....\$11 pp
- Arcadian Mixed Lettuce with Sweet Tomatoes, Thin Cucumber Wheels, Pickled Red Onions, Croutons, and Thyme Red Wine Vinaigrette.....\$8 pp
- Bacon Apple Salad with Crispy Bacon Lardons, Pickled Cherries, Frisee Lettuce, Bibb Lettuce Cup, and Bacon Maple Vinaigrette.....\$9 pp
- Arugula and Fennel with Edamame Beans, Orange and Grapefruit Supremes, and Vanilla Champagne Vinaigrette.....\$10 pp

Entrees

	<u>Lunch</u>	<u>Dinner</u>
• Grilled Beef Filet Mignon with Port Demi Glaze and Duchess Potatoes.....	\$48 pp	\$60 pp
• Grilled Hanger Steak with Wild Mushroom and Tarragon Demi, and Tricolor Fingerling Potatoes.....	\$38 pp	\$52 pp
• 12 Hour Braised Short Ribs with Stout and Chocolate Reduction, and Celery Root Potato Puree.....	\$39 pp	\$56 pp
• Herb Crusted All Natural Chicken with Creamy Polenta, and Riesling and Shallot Jus.....	\$31 pp	\$41 pp
• Pan Seared Chicken Breast with Chambord and Cherry Reduction, and Wild Rice Pilaf.....	\$31 pp	\$41 pp
• Maple Glazed Chicken with Bacon and Onion Jam, and Israeli Cous Cous.....	\$32 pp	\$43 pp
• Roasted Sea Bass with Tomato, Caper, and Basil Relish, and Truffle Potato Puree.....	\$47 pp	\$61 pp
• Grilled Mahi Mahi with Citrus Buerre Blanc and Roasted Root Vegetable Orzo.....	\$35 pp	\$48 pp
• Pecan Crusted Salmon with Cheddar Cheese Grits and Garlic Brown Butter.....	\$33 pp	\$46 pp
• Red Curry and Coconut Braised Vegetables with Soft and Crispy Vermicelli Rice Noodles.....	\$28 pp	\$32 pp
• Vegetable Wellington with Golden Puff Pastry, Romesco Sauce, and Mushroom Duxelle.....	\$28 pp	\$32 pp

Desserts

- Apple Tart with Bourbon Sauce.....\$10 pp
- Chocolate and Caramel Mousse Cake with Sea Salt Caramel Sauce.....\$9 pp
- Chocolate Sabayon Dome with Raspberry Chambord Coulis.....\$10 pp
- Pecan Tart with Rum and Molasses Emulsion.....\$9 pp
- Pistachio and Chocolate Mousse Cake with Coriander Infused English Cream.....\$11 pp
- Vanilla and Bourbon Mousse Cake with Grand Marnier Cream.....\$9 pp
- Chocolate and Raspberry Cake with Fresh Cream and Dark Chocolate Sauce.....\$8 pp
- Traditional Tiramisu with Marsala Caramel.....\$8 pp
- Dark Chocolate Revenge with Mixed Berry Sauce.....\$9 pp
- Lemon Coconut Cheesecake with Passion Fruit Coulis.....\$8 pp

Plated Meal Inclusions

- | | | |
|--|---|---|
| <ul style="list-style-type: none"> • Pre-Set Water and Iced Tea • Option to Pre-Set Salad and/or Dessert | <ul style="list-style-type: none"> • Coffee and Hot Tea Service • Bread Basket Served with Butter • 3 Votive Candles | <ul style="list-style-type: none"> • Linen: Black, White, Navy Blue, or Gold • Standard Centerpiece to Include Two Vases with Glass Pebbles |
|--|---|---|

Custom table setup and service upgrades are available upon request, but are subject to an additional charge.

THE NATIONAL CONFERENCE CENTER

FUSION & MULTICULTURAL MENUS

Arabian Flare.....Lunch \$50 pp | Dinner \$65pp

- Hummus & Baba Ghanoush Display served with Arabic Bread and Extra Virgin Olive Oil
- Fattoush Salad with Pita Croutons, Sumac, and Zesty Garlic and Lemon Dressing
- Tabbouleh Salad with Fresh Parsley and Vinaigrette
- Lamb Kofta with Honey Yogurt Sauce
- Chicken Qorma
- Qabili Pulao
- Lemon Roasted Cauliflower with Tahini and Parsley Sauce
- Baklava
- Firnee
- Beverage Station Includes Coffee, Tea, and Soft Drinks

African Blend.....Lunch \$50 pp | Dinner \$65 pp

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

Indian Fusion.....Lunch \$50 pp | Dinner \$65 pp

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

Vegetarian Indian Fusion.....Lunch \$45 pp | Dinner \$60 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 and Potato Stew with Tomato Gravy and Sweet Onions*)
- Curried Paneer (*Indian Cottage Cheese with Curried Gravy and Caramelized Sweet and Spicy Peppers*)
- Chana Masala (*Spicy Chickpea Stew with Roasted Cherry Tomatoes and 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 and Herbs*)
- Chef's Choice Desserts
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Peruvian Influence.....Lunch \$55 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 and 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 and Black Mint Sauce*)
- Aji de Gallina (*Pulled Chicken Stew with Walnuts and Aji Amarillo Bechamel*)
- Pescado a lo Macho (*Roasted Mahi Mahi with Seafood Cream Sauce*)
- Bistec Encebollado (*Marinated and Grilled Skirt Steak, Sautéed Pickled Onion, Tomatoes, and Cilantro*)
- Arroz Blanco (*Traditional White Rice with Coriander*)
- Fried Yucca with Huancaína Sauce and Green Sauce
- Roasted Vegetables finished with Herb and Jalapeno Butter
- Chef's Choice Desserts
- Beverage Station Includes Coffee, Tea, and Soft Drinks

Halal Options are available for the above menus at an additional \$12 pp

The menu prices are subject to 6% Sales Tax and a taxable 22% Service Charge.

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RECEPTION MENUS

Reception Stations

- **Mojo Marinated Roasted Whole Pig** (\$150 Attendant Fee Required)
 - **50 lb. Pig** (Serves 60).....\$900 | **80 lb. Pig** (Serves 100).....\$1375
- **Taco Truck Trio** (\$150 Attendant Fee Required).....\$17 pp
Braised Chipotle Chicken, Chocolate Poblano Roasted Brisket, or Crispy Tofu Served with Corn Tortillas, Red and Green Sauce, Jicama Curtido, Hoisin Mescal Glaze, and Queso Fresco
- **Local Sausage Station**.....\$16 pp
Spicy Chorizo, Italian Sausage, and Bratwurst Served with Red Bliss German Potato Salad, Sauerkraut, Whole Grain, Dijon, and Yellow Mustards, and Pretzel Bites
- **Carnival Station** (\$150 Attendant Fee Required).....\$12 pp
Made to Order Snow Cones, Traditional Fruit Syrups, Wild Turkey Honey Syrup, Candied Kettle Corn, and Popcorn Cart
- **Slider Station**.....\$17 pp
Grilled Beef Patties, Roasted Italian Sausage, and Maryland Crab Cakes Served with Lettuce, Tomatoes, Onions, Sliced Cheese, Pickles, Brioche and Pretzel Buns, Onion Rings, and House Made Chips
- **Make Your Own Ceviche** (\$150 Attendant Fee Required).....\$20 pp
Thinly Sliced Fresh Grouper, Lightly Cooked Shrimp and Scallops, Red Onions, Cilantro, Daikon Radish, Jalapenos, Rocoto Pepper Sauce, Heart of Palms, Fresh Corn, Queso Fresco
- **Make Your Own Guacamole** (\$150 Attendant Fee Required).....\$15 pp
Smashed Avocados, Crispy Bacon, Mango, Shrimp, Red Onions, Cilantro, Habanero Peppers, Grilled Pineapple, Fresh Limes, Diced Jicama, Olive Oil, Sour Cream, and Green Onions Served with Corn Chips
- **Dumpling Station**.....\$15 pp
Pork Vegetable, and Chicken Dumplings Served with Chili, Ponzu, and Honey Sauces, Vegetarian Fried Rice, Bean Sprouts, Pickled Carrots, Fresh Cilantro
- **Carving Stations** (\$150 Attendant Fee Required)
Carving Station Selections Served with Rolls
 - Carved Roasted Turkey with Cranberry Orange Chutney.....\$12 pp
 - Orange Glazed Ham with Pineapple Curry Marmalade.....\$12 pp
 - Salmon Wellington with Horseradish Aioli.....\$17 pp
 - Roasted Picanha (Top Sirloin) with Chimichurri Sauce.....\$19 pp
 - Herb Crusted Prime Rib with Au Jus.....\$22 pp

Reception Displays

- **Grilled Vegetable Platter**.....\$11 pp
Grilled and Roasted Seasonal Vegetables, Olives, and Marinated Artichokes served with Assorted Breads and Crackers
- **Domestic Cheese**.....\$9 pp
Wisconsin Cheddar, Swiss, Provolone, Boursin, and Local Brie served with Assorted Breads and Crackers
- **Charcuterie**.....\$13 pp
Thinly Sliced Prosciutto Di Parma, Salami, Sopressata and Capicola served with Marinated Artichokes and Olives
- **Smoked Salmon**.....\$14 pp
Served with Boursin Cream Cheese Spread, Eggs, Diced Red Onions, Capers, Toast Points, and Crackers
- **Seafood Display** (Sliced lemons, limes, and cocktail sauce included)
 - **Shrimp Cocktail**.....\$6 pp
 - **Crab Claws**.....\$6 pp
 - **Seafood Ceviche Shooter**.....\$6 pp
 - **Oyster Rockefeller**.....\$6 pp
- **Artisan Cheese**.....\$13 pp
Locally Sourced and Imported Cheeses served with Toasted Baguette, Grapes, and Seasonal Jams
- **Mediterranean**.....\$11 pp
Duo of Hummus (Red Pepper & Traditional), Baba Ghanoush, Dolmas, Lavash, and Pita Bread
- **Vegetable Crudo**.....\$10 pp
CEA Farm Sweet Tomatoes, English Cucumbers, Yellow Squash, Zucchini, Celery, Carrots, and Locally Sourced Radishes Served with Herbed Buttermilk Dressing

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RECEPTION MENUS

Hors D'Oeuvres

Poultry:

- Chicken Cordon Blue with Smoked Ham and Gruyere Cheese.....\$5 pp
- Duck Confit with Apricot Preserves and Aged Brandy.....\$6 pp
- Chicken Samosas with Delhian Spices.....\$5 pp
- Chicken Tandoori Kabob.....\$5 pp
- Chicken Tikka Masala Skewer.....\$5 pp
- Siracha Chicken Meatball.....\$5 pp

Beef & Pork:

- Asian Short Rib Pot Pie.....\$6 pp
- Shepherd's Pie.....\$5 pp
- Beef Empanada with Fire Roasted Vegetables.....\$5 pp
- Prosciutto and Fontina Phyllo Roll.....\$6 pp
- Chorizo and Manchego Arepa.....\$6 pp
- Pork Carnita and Chipotle Empanada.....\$5 pp

Seafood & Shellfish:

- Maryland Style Crab Cakes.....\$6 pp
- Lobster Cobbler.....\$6 pp
- Thai Scallop Tart.....\$6 pp
- Main Lobster Newburg with Sherry Sauce.....\$6 pp
- Old Bay Spiced Shrimp Quesadilla.....\$6 pp
- Shrimp and Chorizo Paella Croquettes.....\$6 pp

Vegetarian:

- Caramelized Onion and Blue Cheese Tart.....\$5 pp
- Boursin and Spinach Stuffed Mushroom.....\$5 pp
- Wild Mushroom and Artisan Cheese Tartlet.....\$5 pp
- Vegan Caponata in Phyllo Dough.....\$5 pp
- Black Bean and Cheddar Spring Roll.....\$5 pp
- Asparagus and Aged Gruyere Quiche.....\$5 pp

C O C K T A I L H O U R U P G R A D E S

Cocktail Hour Service can be added to a Lunch or Dinner Selection for an additional \$22 pp and includes a selection from 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

THE NATIONAL CONFERENCE CENTER

BEVERAGE PACKAGES

Beer & Wine Bar

\$15 per guest for 1 Hour

\$10 for each additional hour (Maximum of 4 Hours)

Includes:

Bud Light, Blue Moon, Devil's Backbone Vienna Lager, a Local Rotating IPA, and a Rotating Seasonal Beer, 2 House Red Wines, and 2 House White Wines

Tier One Package

\$21 per guest for 1 Hour

\$13 for each additional hour (Maximum of 4 Hours)

Includes:

Smirnoff Vodka, Beefeater Gin, Bacardi Light, Captain Morgan's, Jim Beam, Johnnie Walker Red, Jose Cuervo Especial, Jack Daniels, House Beer and Wine Selections, Juices, Soft Drinks, Mixers, and Bottled Water

Tier Two Package

\$24 per guest for 1 Hour

\$18 for each additional hour (Maximum of 4 Hours)

Includes:

Tito's Vodka, Tanqueray Gin, Bacardi Light, Sailor Jerry Spiced Rum, Maker's Mark, Crown Royal, Johnnie Walker Black, Reposado 1800, Hennessy, Bailey's Irish Cream, , House Beer and Wine Selections with Local Favorites, Juices, Soft Drinks, Mixers, and Bottled Water

Cash Bar Options

House Beer Selections.....\$7

Tier One Cocktails.....\$9

House Wine Selections.....\$8

Tier Two Cocktails.....\$12

Consumption Bar Options

(Consumption bar sales are subject to a 22% service charge)

House Beer Selections.....\$6

Tier One Cocktails.....\$8

House Wine Selections.....\$7

Tier Two Cocktails.....\$11

Additional Options

Draft beer is available upon request. Please inquire about availability and pricing. Wine service for your plated dinner is available. Our team is available to assist you with your choices. Substitutions and additional items for your bar are available, but are subject to an additional charge.

*All bars incur a \$150 bartender fee per 75 guests. All cash bars incur an additional \$150 cashier fee per 75 guests.

THE NATIONAL CONFERENCE CENTER

OTHER INFORMATION

Banquet Guidelines

It is with great pleasure that we at The National Conference Center 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 do 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.

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 guarantee number. The guarantee can be increased, but cannot be lowered with 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 Exemption Certificate prior to confirmation and signing the catering contract.

Service Charge

The menu prices are subject to a taxable 22% service charge, plus state and local taxes. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that 9% of this service charge is distributed to certain employees as additional wages.

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 liquor cannot be brought onto the property from any 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. Please note that menu items listed are based on 2 hours of service. Extended service hours are subject to additional charges.

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 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. For larger or more intricate events, The National Conference Centers may require a final decision on event location to be made earlier than the mentioned times. 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.

