

BREAKFAST

CONTINENTAL BREAKFAST

KING STREET SUNRISE

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$21 PER PERSON

POTOMAC MORNING

SLICED FRESH FRUIT AND BERRIES

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$23 PER PERSON

THE LYCEUM BREAKFAST

ASSORTED INDIVIDUAL YOGURTS
BOWL OF HOUSE-MADE GRANOLA

ORGANIC HARD BOILED EGGS

SLICED FRESH FRUIT AND BERRIES

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$25 PER PERSON

EUROPEAN BREAKFAST

HARD SALAMI AND HAM

HARD CHEESES

ORGANIC HARD BOILED EGGS

BROWN BREADS

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$28 PER PERSON

BRABO AMERICAN BREAKFAST

ORGANIC SCRAMBLED EGGS WITH CHIVES

APPLE WOOD SMOKED BACON

COUNTRY SAUSAGE

BREAKFAST POTATOES

SLICED FRESH FRUIT AND BERRIES
ASSORTED INDIVIDUAL YOGURTS
BOWL OF HOUSE-MADE GRANOLA

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF COLD CEREALS SERVED
WITH WHOLE, SKIM, 2% AND SOY MILK

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY ****

\$32 PER PERSON

CHEF'S OMELET STATION

ATTENDANT REQUIRED - \$125

OFFERING EGGS PREPARED TO ORDER
(OR EGG WHITES UPON REQUEST)

PANCETTA, APPLE WOOD SMOKED
BACON, ONIONS, BELL PEPPERS,
MUSHROOMS, SPINACH, TOMATOES, SWISS
AND CHEDDAR CHEESES

****MINIMUM OF 15 GUESTS WILL APPLY****

\$16 PER PERSON

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

BREAKFAST

MORNING ADDITIONS

ASSORTMENT OF MUFFINS, DANISH, CROISSANTS, BUTTER, HOUSE-MADE JAM
\$48.00 PER DOZEN

HOUSE CURED SALMON, SHAVED RED ONION, CAPERS, ASSORTED BAGELS AND CREAM CHEESE \$12 PER PERSON

EGGS BENEDICT WITH TOMATO SAUCE, REGGIANO AND OLIVE OIL ATOP RUSTIC ITALIAN BREAD \$10 PER PERSON

BAGUETTE FRENCH TOAST, VERMONT MAPLE SYRUP, BUTTER AND POWDERED SUGAR \$8 PER PERSON

VEGETABLE FRITTATA WITH TOMATOES, ONIONS, ZUCCHINI, VERMONT CHEDDAR \$6 PER PERSON

STEEL CUT OATMEAL WITH RAISINS, BROWN SUGAR AND CINNAMON \$5 PER PERSON

VERMONT CHEDDAR POTATO CAKES \$4 PER PERSON

WARM BREAKFAST CROISSANT, SCRAMBLED EGGS, HAM AND CHEDDAR \$6 EACH

WARM BREAKFAST WRAP, SPINACH, SCRAMBLED EGGS AND CHEDDAR \$5 EACH

CORNED BEEF HASH, RED PEPPERS, YUKON GOLD POTATOES \$8 PER PERSON

ASSORTMENT OF NEW YORK STYLE BAGELS AND CREAM CHEESE \$48 PER DOZEN

APPLE WOOD SMOKED BACON OR COUNTRY SAUSAGE
\$6 PER PERSON

ORGANIC SCRAMBLED EGGS WITH CHIVES \$5 PER PERSON

ASSORTED INDIVIDUAL YOGURTS \$3 EACH

HASH BROWNS \$4 PER PERSON

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER BRABO – LORIE HOTEL & SPA CHEF DE CUISINE CHRIS WATSON
1600 KING STREET, ALEXANDRIA, VA 22314 703.894.3434 P LORIEHOTELANDSPA.COM

LUNCH

YOUR LUNCHEON INCLUDES AN APPETIZER, ENTRÉE, DESSERT AND COFFEE SERVICE.

APPETIZERS (SELECT TWO)

CLASSIC CAESAR SALAD
PARMESAN REGGIANO

CHEF'S SEASONAL SOUP

MINISTRONE
HAM HOCKS, SWISS CHARD
ROASTED GARLIC BAGUETTE

BABY ARUGULA SALAD
CARAMELIZED SHALLOTS, ROCCA CHEESE, SHERRY VINAIGRETTE

ENTREES (SELECT TWO)

PAN ROASTED ICELANDIC SALMON
YUKON GOLD POTATO PUREE
GARLIC SPINACH
LEMON THYME BUTTER
\$44

ROASTED FARMHOUSE CHICKEN
SEASONAL VEGETABLE, GRUYERE CHEESE
POTATO CAKE
TARRAGON JUS
\$40

BISTRO FILET 6OZ
WILD MUSHROOMS
POTATO PUREE
BORDELAISE SAUCE
\$45

NAPOLEON OF GRILLED VEGETABLES
SPINACH
BABY CARROTS
BALSAMIC GLAZE
\$35

GRILLED TROUT
HARICOT VERT
POTATO PUREE
LEMON BUTTER SAUCE
\$42

DESSERTS (SELECT TWO)

**CHOCOLATE RASPBERRY
CHEESECAKE**
RASPBERRY COULIS

TRIPLE CHOCOLATE MOUSSE TERRINE
WHITE, MILK AND DARK CHOCOLATE
BURNT ORANGE CARDAMOM SAUCE
PISTACHIO TUILE

LEMON TART
WHITE CHOCOLATE GLAZE
RASPBERRY CURD

ADDITIONAL SIDES TO SHARE

(OPTIONAL - \$10 PER ORDER - 1 ORDER SERVES 3-4 GUESTS)

FRICASSE OF WILD MUSHROOMS

YUKON GOLD GARLIC POTATO PUREE

RATATOUILLE

JUMBO ASPARAGUS WITH MALTAISE SAUCE

IF YOU WOULD LIKE MORE THAN ONE ENTRÉE CHOICE THE PRICE OF THE HIGHER ENTRÉE WILL APPLY FOR ALL GUESTS.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

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LUNCH BUFFETS

CARLYLE COLD CUTS

BABY FIELD GREENS, BALSAMIC VINAIGRETTE

YUKON GOLD POTATO SALAD WITH SCALLIONS AND PEPPERS

SLICED BLACK FOREST HAM
SLICED TURKEY
SLICED ROAST BEEF

FRESH LETTUCE LEAVES, SLICED TOMATO AND CHEESES
DIJON MUSTARD
HERBED MAYONNAISE
DELI PICKLES

ASSORTED SLICED BREADS
INDIVIDUAL BAGGED CHIPS

DOUBLE FUDGE BROWNIES
HOMEMADE JUMBO COOKIES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$36 PER PERSON

EISENHOWER BUFFET

BREAD AND BUTTER

BABY ARUGULA SALAD, CARAMELIZED SHALLOTS
ROCCA CHEESE, SHERRY VINAIGRETTE

PASTA SALAD, RATATOUILLE AND PLUM TOMATOES

PAN ROASTED SALMON
LEMON THYME BUTTER, GARLIC SPINACH

ROASTED FARMHOUSE CHICKEN
TARRAGON JUS, YUKON GOLD POTATO PUREE

NAPOLEON OF CARROT CAKE

ASSORTED MINI TARTS

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY****

\$46 PER PERSON

ROBINSONS SANDWICHES

CAESAR SALAD

YUKON GOLD POTATO SALAD WITH SCALLIONS AND PEPPERS

BLACK FOREST HAM AND BRIE SANDWICH
WHOLE GRAIN MUSTARD, ON A FRENCH BAGUETTE

SLOW ROASTED TURKEY SANDWICH,
AVOCADO, RED ONION MARMALADE

GRILLED VEGETABLE WRAPS WITH HUMMUS

MARINATED GRILLED SEASONAL VEGETABLES

INDIVIDUAL BAGGED CHIPS

SELECTION OF PROFITEROLES

SANTA LUCIA ESTATE GROWN COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$43 PER PERSON

FORD BUFFET

BREAD AND BUTTER

ENDIVE AND APPLE SALAD, CANDIED WALNUTS, GORGONZOLA

PASTA SALAD, RATATOUILLE AND PLUM TOMATOES

BISTRO FILET
ROASTED SHALLOT CABERNET SAUCE, GARLIC SPINACH

ROASTED FARMHOUSE CHICKEN
TARRAGON JUS, GRUYERE CHEESE POTATO CAKE

ASSORTED CAKE "BITES"

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY ****

\$49 PER PERSON

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

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BREAKS

ENERGIZE

CHEWY AND CRUNCHY GRANOLA BARS
ASSORTED WHOLE FRUIT
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$12.00 PER PERSON

FIELD OF DREAMS

FRESH POPPED POPCORN
WARM JUMBO PRETZELS WITH MUSTARD
SALTED PEANUTS
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$16.00 PER PERSON

A LA CARTE SELECTIONS

HOMEMADE JUMBO COOKIES
\$42.00 PER DOZEN

DOUBLE FUDGE BROWNIES
\$42.00 PER DOZEN

ASSORTED WHOLE FRUIT
\$2.00 EACH

FRESH SLICED FRUIT AND BERRIES
\$6.00 PER PERSON

INDIVIDUAL BAGS OF CHIPS
\$3.00 EACH

ASSORTED CANDY BARS
\$2.00 EACH

BEVERAGES

PASSION FRUIT LIMEADE

\$ 28.00 PER
PITCHER (SERVES 8)

FRESH SQUEEZED LEMONADE

\$ 28.00 PER
PITCHER (SERVES 8)

BOTTLED SOFT DRINKS AND BOTTLED ICE
TEAS

\$ 4.50 EACH

INDIVIDUAL WHOLE MILK, CHOCOLATE
MILK 2% AND SKIM MILK

\$ 28.00 PER
PITCHER (SERVES 8)

SPLURGE

HOMEMADE JUMBO COOKIES
DOUBLE FUDGE BROWNIES
CHEESECAKE TRIANGLES
WHOLE, SKIM AND CHOCOLATE MILK
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$14.00 PER PERSON

CHOCOLATE INDULGENCE

HOUSE-MADE CHOCOLATE CHIP COOKIES
MINI CHOCOLATE DIPPED BELGIAN WAFFLES
CHOCOLATE DIPPED BISCOTTI
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$14.00 PER PERSON

REJUVENATE

PITA CHIPS AND HUMMUS DIP
FRESH VEGETABLE CRUDITÉS
FRUIT SKEWERS
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$16.00 PER PERSON

FRUIT SKEWERS
\$4.00 EACH

ASSORTED INDIVIDUAL YOGURTS
\$3.00 EACH

NAPOLEON OF CARROT CAKE
\$36.00 PER DOZEN

SELECTION OF PROFITEROLES
\$36.00 PER DOZEN

CHEESECAKE TRIANGLES
\$48.00 PER DOZEN

CHOCOLATE DIPPED BELGIAN WAFFLES
\$5.00 EACH

COFFEE, DECAFFEINATED COFFEE & TEA \$ 50.00 PER
GALLON

STILL AND SPARKLING MINERAL WATER \$ 4.50 EACH

ASSORTED VITAMIN WATERS \$ 5.00 EACH

HOT CHOCOLATE \$ 65.00 PER GALLON

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RECEPTION

MEDITERRANEAN

MARINATED GRILLED VEGETABLES
FETA CHEESE, KALAMATA OLIVES
PITA CHIPS AND HUMMUS DIP
\$9 PER PERSON

WATERFRONT BAR

SEASONAL CHILLED OYSTERS \$4
LITTLENECK CLAMS \$4
CHILLED, POACHED SHRIMP \$4
BLACK PEPPERCORN MIGNONETTE
LEMON WEDGES
COCKTAIL SAUCE AND TABASCO
PRICED PER PIECE

HOUSE CURED SALMON DISPLAY

HOUSE CURED SALMON
MUSTARD, DILL, CAPERS
CHOPPED RED ONIONS
TOAST POINTS
\$14 PER PERSON

CRUDITÉS

FRESH VEGETABLE CRUDITÉS WITH
BLUE CHEESE DIP
\$8 PER PERSON

PASSED HORS D'OEUVRES (PRICED PER PIECE)

MINIMUM ORDER OF 15 PER SELECTION

COLD

HOUSE CURED SALMON, TOAST POINTS, CRÈME FRAÎCHE	\$4
WEST COAST OYSTER, PEPPERCORN MIGNONETTE	\$6
TOMATO PARMESAN CROSTINI	\$3
ARTICHOKE AND BUFFALO MOZZARELLA	\$3
TATAKI OF TUNA ON CUCUMBER	\$5
BEEF TARTAR ON BRIOCHE	\$5
SMOKED TROUT MOUSSE, GARLIC CROSTINI	\$4
ENDIVE SPEARS WITH CHEVRE AND ALMONDS	\$3
DUCK LIVER PARFAIT ON BRIOCHE CROUTONS	\$3

HOT

BABY LAMB CHOPS, APPLE CHUTNEY	\$8
MINI CRAB CAKES WITH SPICY REMOULADE	\$4
FOIE GRAS CROSTINI WITH FRUIT JAM	\$5
RANDAL LINEBACK VEAL BURGERS SLIDERS	\$5
DUCK CONFIT ROULADE ON BRIOCHE	\$4
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	\$4
SHRIMP CROQUETTES WITH SPICY REMOULADE	\$4
CAJUN PRIME RIB ON CROUTON WITH HORSERADISH	\$5
GRILLED BABY LAMB SAUSAGES	\$4
GRILLED DUCK SAUSAGES	\$4
SHRIMP TEMPURA	\$4
CHICKEN TENDERS	\$4

CHEESE BOARD

INTERNATIONAL & DOMESTIC CHEESES
TRADITIONAL ACCOMPANIMENTS
BAGUETTES, TOASTED CHEESE BREAD
\$13 PER PERSON

ANTIPASTI / CHARCUTERIE

COUNTRY PATE, PROSCIUTTO, SALAMI
TRADITIONAL ACCOMPANIMENTS
MARINATED OLIVES, ARTICHOKE HEARTS
\$15 PER PERSON

ELEGANT DESSERT DISPLAY

CHOCOLATE DIPPED STRAWBERRIES
ASSORTED PETIT FOURS
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$15 PER PERSON

TENDERLOIN OF BEEF

CARVING STATION

ATTENDANT REQUIRED
GRILLED TENDERLOIN OF BEEF
SERVED WITH POTATO PUREE
CARAMELIZED ONION MARMALADE
SLICED FRENCH BAGUETTE
\$18 PER PERSON
MINIMUM OF 15 GUESTS WILL APPLY
\$125 PER ATTENDANT

OVEN ROASTED TURKEY

CARVING STATION

ATTENDANT REQUIRED
BUTTER-BASTED ROASTED TURKEY BREAST
SEASONAL ACCOUTREMENTS
ROLLS AND BUTTER
\$13 PER PERSON
MINIMUM OF 15 GUESTS WILL APPLY
\$125 PER ATTENDANT

PASTA STATION

NO ATTENDANT REQUIRED
PASTA WITH PLUM TOMATO,
WHITE WINE AND BASIL SAUCE
AND
FOUR-CHEESE RAVIOLI
IN A GARLIC BUTTER SAUCE
\$14 PER PERSON

ADD CHICKEN \$2 PER PERSON

ADD SHRIMP \$4 PER PERSON

ALL STATIONS MUST BE ORDERED FOR THE FULL NUMBER OF GUESTS.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

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DINNER

YOUR DINNER INCLUDES AN APPETIZER, ENTRÉE, DESSERT AND COFFEE SERVICE.

APPETIZERS (SELECT TWO)

ENDIVE AND APPLE SALAD
CANDIED WALNUTS, GORGONZOLA
APPLE CIDER VINAIGRETTE

CHEF'S SEASONAL SOUP

BABY ARUGULA SALAD
CARAMELIZED SHALLOTS, ROCCA CHEESE
SHERRY VINAIGRETTE

CLASSIC CAESAR SALAD
PARMESAN REGGIANO

MINISTRONE
HAM HOCKS, SWISS CHARD
ROASTED GARLIC BAGUETTE

MIXED GREEN SALAD
RAW & BRAISED LOCAL VEGETABLES
LEMON VINAIGRETTE

ADDITIONAL COURSE SUGGESTIONS

CHEF'S SEASONAL RAVIOLI
\$10

PAN SEARED SCALLOPS
CARAMELIZED ROOT VEGETABLES
\$8

HOUSE-MADE LAMB SAUSAGE
PUY LENTILS, CRISPY SHALLOTS
\$10

HOUSE CURED SALMON
HERB INFUSED SHALLOTS
WASABI CRÈME FRAICHE
\$6

ENTREES (SELECT TWO)

PAN ROASTED ICELANDIC SALMON
BABY SPINACH, YUKON GOLD POTATO
PUREE, AGED SHERRY BUTTER
\$49

ROASTED FARMHOUSE CHICKEN
SEASONAL VEGETABLE, GRUYERE CHEESE
POTATO CAKE, TARRAGON JUS
\$45

SEARED ROCKFISH
POTATO GNOCCHI, BABY ARTICHOKE
WILD MUSHROOMS
\$49

GRILLED TROUT
HARICOT VERT, POTATO PUREE
LEMON BUTTER SAUCE
\$47

DUCK CONFIT
VEGETABLE COUSCOUS
BLACKBERRY DUCK JUS
\$55

SLOW BRAISED PORK SHANK
BABY BOK CHOY, FINGERLING POTATOES
CHILI SAUCE
\$48

MOROCCAN SPICED LAMB TENDERLOIN
ALMOND MINT COUSCOUS, ROASTED RED PEPPER SAUCE
\$57

PAN SEARED RIB EYE
WILD MUSHROOMS, POTATO PUREE, BORDELAISE SAUCE
\$60

DESSERT (SELECT TWO)

SEASONAL FRUIT COBBLER
CRÈME ANGLAISE

**TRIPLE CHOCOLATE MOUSSE
TERRINE**
WHITE, MILK AND DARK CHOCOLATE
BURNT ORANGE CARDAMOM SAUCE
PISTACHIO TUILE

LEMON TART
WHITE CHOCOLATE GLAZE
RASPBERRY CURD

FRESH BERRIES
VANILLA CRÈME ANGLAISE

CLASSIC VANILLA CRÈME BRULEE
BERRY COMPOTE

CARAMEL CHEESECAKE
CARAMEL SAUCE

IF YOU WOULD LIKE MORE THAN ONE ENTRÉE CHOICE THE PRICE OF THE HIGHER ENTRÉE WILL APPLY FOR ALL.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

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BAR SERVICE

HOUSE BAR ON CONSUMPTION

HOUSE BRAND COCKTAILS	\$10 EACH
HOUSE CALL BRAND MARTINIS	\$12 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

TOP SHELF BAR ON CONSUMPTION

TOP SHELF BRAND COCKTAILS	\$12 EACH
TOP SHELF BRAND MARTINIS	\$14 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

HOUSE PACKAGE BAR

INCLUDES HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$16 PER PERSON FOR THE FIRST HOUR
\$11 PER PERSON FOR EACH ADDITIONAL HOUR

TOP SHELF PACKAGE BAR

INCLUDES TOP SHELF AND HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$18 PER PERSON FOR THE FIRST HOUR
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

HOUSE BRANDS INCLUDE

ABSOLUT VODKA
SEAGRAMS GIN
BACARDI RUM
CUERVO GOLD TEQUILA
CAPTAIN MORGAN
JIM BEAM BOURBON
DEWARS SCOTCH

TOP SHELF BRANDS INCLUDE

GREY GOOSE VODKA
TANQUERAY
MAKER'S MARK BOURBON
JOHNNIE WALKER BLACK
ALL HOUSE BRANDS

BEER SELECTIONS:

DOMESTIC BEER- YUENGLING, MILLER LITE, SIERRA NEVADA
IMPORTED BEER – HEINEKEN, CORONA, BAVIK

ADDITIONAL OPTIONS
SPARKLING WINE - \$36 PER BOTTLE
BELLINIS - \$9 EACH

NIGHTCAPS – UPON REQUEST ONLY

SAMBUCCA
GRAND MARNIER
HENNESSEY
KAHLUA
BAILEY'S IRISH CREAM
\$12 EACH

****BAR SET UP FEE OF \$100 WILL BE CHARGED FOR ALL BARS****

THERE IS NO CHARGE TO HAVE SERVERS TAKE DRINK ORDERS FROM GUESTS IF A BAR IS NOT DESIRED.

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