

# *Beverages*

## **Coffee**

Gevalia Coffee with a selection of assorted teas  
\$34.95/gallon

## **Juices**

Orange, Grapefruit, Tomato, Cranberry  
\$24.95/carafe

## **Soft Drinks**

Regular and Diet, Coca-Cola Products  
\$2.95/each

## **Mineral Water and Flavored Water**

\$2.95/each

## **Others**

Iced Tea or Lemonade  
\$24.95/carafe

# *Breakfast*

## **Continental**

House assortment of muffins, danish and bagels. Orange juice, Coffee, decaf and tea.  
\$15.95

## **Health Nuts**

Fruit bowl, cold cereals, hot oatmeal, yogurt, and muffins.  
Assorted chilled juices, coffee, decaf and tea.  
\$16.95

## **Corporate**

Fruit bowl, scrambled eggs, sausage, bacon, hash-browned potatoes and biscuits.  
French toast (Add \$1.25). Assorted chilled juices, coffee, decaf and tea.  
\$16.95

# *A la Carte*

## **Assorted Bakery Items**

Muffins, Croissants, Pastries, Bagels, Cream Cheese, Butter, and Jellies  
\$29.95/dozen

## **Assorted Cookies**

Freshly baked, Oatmeal Raisin, Chocolate Chip, Sugar  
\$29.95/dozen

## **Freshly Baked Breads**

\$29.95/dozen

## **Seasonal Fruit**

\$2 whole      \$3 sliced

## *Packages*

### **Executive Break**

Continental Breakfast, Mid Morning Refresh of Beverages  
Assorted Soft Drinks, Choice of Afternoon Themed Break  
\$22.95

### **Key Bridge Break**

Continental Breakfast, Mid Morning Refresh of Coffee and Tea  
Afternoon Refresh of Coffee and Soft Drinks  
\$17.95

### **Rosslyn Break**

Continental Breakfast, Mid Morning Refresh of  
Coffee and Tea, Choice of Cookies, Brownies  
or Assorted Breads, Coffee and Soft Drinks  
\$19.95

## *Breaks*

### **Death by Chocolate**

Assorted chocolate cakes, candies, bars,  
cookies and brownies.  
Coffee, Decaf, Tea and Milk.  
\$12.95

### **Cookie Monster**

Chocolate Chip, Macadamia Nut, Oatmeal  
Raisin, Peanut Butter, Sugar and  
Pepperidge Farm Cookies  
Assorted Soft Drinks and Milk  
\$9.95

### **Washington Nationals**

Hot Dogs with Relish, Mustard and  
Onions Soft pretzels  
Assorted Soft drinks  
\$9.95

### **Saturday Matinee**

Freshly Popped Popcorn. Tortilla Chips with Nacho Cheese. Junior mints  
Assorted Soft Drinks  
\$10.95

### **For Your Health**

Fruit Yogurt and fresh fruits. Granola Bars  
Mineral Water and Fruit Juice  
\$11.95

# *Lunch*

## *Plated Meals*

### **Breast of Chicken**

Plump boneless Breast of Chicken served with your choice of sauce;  
Marsala, Champagne, Alfredo  
\$21.95

### **Baked Stuffed Chicken Breast**

Choose from Cordon Bleu, Apple Walnut, Mushroom Duxelle,  
Berry or Zucchini-Provolone Stuffing  
\$21.95

### **Thai Grilled Chicken**

Chicken grilled and served on a bed of greens with a Thai Cucumber-Mint Salsa  
\$20.95

### **Sautéed Beef Tips with Vegetables**

Prime Tenderloin of Beef Tips, sautéed with onions, mushrooms, and bell peppers  
\$21.95

### **Roast Top Round Sirloin**

Sliced Marinated Beef Sirloin roasted and served with Cabernet Demi Glaze  
\$23.95

### **Pan-Seared Peppered Salmon**

Luncheon portion of pepper-crusting Fillet of Salmon served with Citrus Butter Sauce  
\$24.95

### **Pork Champignon**

Marinated Pork Loin sautéed in butter and topped with a sauce of sautéed mushrooms,  
Dijon mustard, and cream.  
\$22.95

### **Compliments to Each Meal**

Caesar or Tossed Salad  
Choice of Pasta, Rice or Potatoes, Seasonal Vegetables  
Rolls and Butter  
Choice of Dessert  
Coffee, Decaffeinated Coffee and Iced Tea

## *Dessert Selection*

New York Style Cheesecake, Carrot Cake  
German Chocolate Cake, Chocolate Mousse  
Strawberry Mousse, Apple, Pecan, Cheery or  
Key Lime Pie, Mixed Seasonal Berries with whipped cream

## *Salads*

### **Chef Salad**

A superb, light offering of julienned ham, turkey, roast beef, Swiss and American cheeses, hard-boiled egg, juicy ripe tomato, olives, green pepper, and choice of dressing displayed on a bed of crisp greens

\$15.95

### **Shrimp and Creole Tomato Salad**

Shrimp and Creole Tomatoes with cucumber served on a bed of greens, covered with balsamic vinaigrette.

Served with a whole-wheat roll.

\$17.95

### **Spinach Salad**

Fresh spinach topped with sliced hard-boiled egg, crisp bacon bits, diced red onion and mushrooms-finished with a warm bacon dressing

\$14.95

### **Compliments to Each Salad**

Regular Coffee, Decaffeinated Coffee, and Iced Tea

Selections may add **dessert** for an additional charge of \$3.95

# *Sandwiches*

## **Executive Lunch**

Chicken Noodle Soup  
Assortment of Stuffed Croissants  
Red Skin Potato Salad  
Cucumber Vinaigrette Salad  
Assorted Cookie Tray  
Coffee, Decaf, Tea, Soft Drinks  
\$19.95

## **Make Your Own Sandwich**

Sliced Roast Beef, Turkey and Ham  
Swiss, Provolone and American Cheeses  
White and Wheat Bread  
Pasta Salad  
Fruit Bowls  
Coffee, Decaf, Tea, Soft Drinks  
\$20.95

## **Stuffed Croissants**

Ham & Swiss or Turkey & Provolone or  
Tuna Salad Tomato Cucumber Vinaigrette  
Pasta Salad  
Dessert  
Coffee, Decaf, Tea, Soft Drinks  
\$20.95

## **Boxed Lunch**

Roast Beef, Turkey or Tuna Sandwich  
Bag of Potato Chips  
Apple or Orange  
Chocolate Chip Cookies  
Can of Soda  
\$15.95

## **Compliments to Each Sandwich**

Lettuce  
Tomatoes  
Onion  
Pickles  
Ketchup  
Mustard  
Mayonnaise

\*Unless requested otherwise\*

## *Specialties*

### **Stuffed Croissant**

Our most popular sandwich. Choose from Chicken Salad, Tuna Salad, Turkey and Provolone, or Ham and Swiss on a large flaky croissant.  
Red Skin Potato Salad and a crisp dill pickle to compliment.  
\$16.95

### **Stir-Fry Vegetables**

Fresh Vegetables, pine nuts, and basil brought together over an open flame and served over rice pilaf.  
\$18.95

### **Tricolor Cheese Tortellini**

Tossed with vegetables, Parmesan cheese, and marinara sauce  
Served with garlic Bread  
\$17.95

Selections may add **dessert** for an additional charge of  
\$3.95/person

### **Compliments to Each Specialty**

Regular Coffee, Decaffeinated Coffee, Iced Tea

## *Buffets*

### **Southern Picnic Buffet**

Crispy Fried Chicken, Baked Ham topped with raisin sauce, Tossed Garden Salad, Creole Corn, Red Beans and Rice, and Corn Bread  
\$22.95

### **Italian Buffet**

Chicken Parmesan, choice of Vegetarian or Meat Lasagna, Tomato-Basil-Mozzarella Salad, Antipasto Salad and Garlic Bread  
\$23.95

### **Fajitas Buffet**

Grilled Marinated Steak and Chicken with onions and bell peppers. Served with Spanish Rice, Flour Tortillas, Sour Cream, Shredded Cheese, Guacamole, and Salsa  
\$23.95

**Oriental Buffet**

Sesame Noodle Salad, Stir-fry Vegetables, Steamed Jasmine Rice, Szechuan Chicken, and Kung Pao Beef, with a pleasant ending-Fortune Cookies!

\$21.95

**Key Bridge Deli Buffet**

Sliced Roast Beef; Baked Ham, Breast of Turkey, Swiss, American, and Provolone Cheeses; Pasta and Shrimp Salad

Served with lettuce, tomatoes, onions, pickles, olives, assorted rolls and breads and sandwich condiments

\$21.95

*Back to Basics*

**Soup and Salad Buffet**

Choice of Soup: Cream of Broccoli, Cream of Mushroom, Chicken Noodle, Navy Bean, Beef Barley, or Vegetable.

Choice of Salad: Tossed garden salad with dressings,

Grilled Chicken Salad,

Pasta Salad, Tuna Salad,

Tomato-Cucumber Salad, and

Three-Bean Salad. Accompanied by

lettuce, tomatoes, onions, and

assorted rolls and breads.

\$19.95

**Compliments to Each Buffet**

Assortment of Desserts

Coffee and Iced Tea

# *Dinner*

## *Chicken*

### **Breast of Chicken**

Plump boneless breast of chicken served with your choice of sauce:  
Marsala, Champagne or Pommery Cream  
\$23.95

### **Baked Stuffed Chicken Breast**

Choose from Cordon Bleu, Apple Walnut, Mushroom Duxelle or Berry  
\$24.95

### **Chicken Stir - Fry**

Tender Strips of Chicken mixed with fresh oriental vegetables and tossed in  
a light soy sauce  
\$20.95

## *Pork*

### **Baked Virginia Ham**

With your choice of Pineapple, Rum-Raisin or Bourbon Sauce  
\$23.95

### **Roast Loin of Pork**

Thinly sliced roast loin served with pan gravy  
\$23.95

### **Stuffed Pork Chop**

Center cut pork chop filled with your choice of stuffing:  
Apple Walnut, Chesapeake (Crab, Onion, Pepper and Herbs) or  
Traditional Bread Stuffing  
\$27.95

## *Fish*

### **Stuffed Flounder**

A tasty fillet of flounder stuffed with Maryland crabmeat  
\$27.95/person

### **Pacific Salmon**

Grilled, poached, or baked Salmon with your choice of herb butter, hollandaise or fresh dill  
\$24.95/person

### **Shrimp and Scallops**

Sautéed with butter, white wine sauce and lemon grass  
Served with rice or buttered pasta  
\$29.95/person

## *Beef*

### **Roast Prime Rib of Beef**

Our specialty dish! Slow Roasted and hand-carved prime rib of beef au jus  
Served with a side of creamed horseradish  
\$28.95

### **New York Strip**

Choice beef, full flavored and tender. Grilled to perfection  
\$29.95

### **Filet Mignon**

The most tender of cuts – served with Béarnaise Sauce  
\$30.95

### **London Broil**

Marinated, grilled and thinly sliced  
\$28.95

### **Compliments to Each Meal**

Choice of Salad:  
Tossed Garden, Spinach or Caesar  
Choice of Side:  
Pasta, Rice or Potatoes  
Chef's Vegetable de Jour  
Rolls and Butter  
Choice of Dessert  
Coffee and Iced Tea

## *Dessert Selection*

New York Style Cheesecake  
Carrot Cake  
German Chocolate Cake  
Chocolate Mousse  
Strawberry Mousse  
Apple, Pecan, Cherry or Key Lime Pie  
Mixed Seasonal Berries with Whipped Cream

# *Dinner Buffet*

## *Entrees*

### *Beef*

Roast Top Round of Beef  
Beef Stroganoff  
Beef Tips Teriyaki  
Oriental-Style Pepper Steak  
London Broil

### *Pork*

Sliced Roast Loin of Pork  
Baked Virginia Ham with  
Raisin Sauce

### *Chicken*

Chicken Marsala  
Southern-Style Fried Chicken  
Chicken Champagne  
Oriental Chicken Cashew  
Chicken Parmesan

### *Fish*

Seafood Newburg  
Flounder Florentine or Almandine  
Stuffed Flounder with Crab Meat

**Select One Entree**  
\$29.95

**Select Two Entrees**  
\$35.95

**Select Three Entrees**  
\$39.95

## *Sides*

### **Select Two**

Pasta with Shrimp, Fruit Salad Ambrosia  
Potato Salad, Sesame Noodle Salad, Fruit Salad, Broccoli with Bean Salad  
Pasta Primavera

### **Select Three**

Oven-Roasted Potatoes, Potatoes au Gratin Rice Pilaf or Wild Rice, Buttered Noodles  
Green Bean Almandine, Baby Carrots, Broccoli Florets, Sautéed Zucchini, Peas and Mushrooms

### **Buffet Includes**

Choice of Tossed Garden, Spinach or Caesar Salad, Up to Five Sides  
Rolls and Butter, Assortment of Desserts, Coffee and Iced Tea

## *Vegetarian*

### **Each Selection**

\$15.95

#### **Angel Hair Pasta**

A thin pasta with flavors of herbs, chili, garlic and lemon or a pesto sauce

#### **Veggie Skillet**

Broccoli, mushrooms, peppers and tomatoes combined with skillet browns and topped with shredded cheese

#### **Cheese Tortellini**

Ring-shaped pasta stuffed with Parmesan and Ricotta cheese. Served with either marinara or pesto sauce

#### **Cheese Quesadilla**

A flour tortilla thrown on a griddle to cook then flipped and sprinkled with grated melting cheese, Pasta Primavera, Penne pasta with cream sauce, cauliflower, broccoli and mushrooms

#### **Vegetable Stir Fry**

Carrots, snow peas, celery, broccoli, cauliflower, sesame oil, soy sauce  
Served over rice

## *Children's Specials*

### **Each selection**

\$9.95

#### **Chicken Tenders**

served with fries, a cookie and a can of soda

#### **Club Sandwich**

served with fries or potato chips, a pickle, a cookie, and a can of soda

#### **Grilled or Fried Chicken Breast Sandwich**

served with fries, a cookie, and a can of soda

#### **Hamburger or Cheeseburger**

served with fries, a cookie, and a can of soda

#### **Hot Dog**

served with fries or potato chip, a pickle, a cookie, and a can of soda

#### **Spaghetti and Meatballs**

served with garlic bread, a cookie, and a can of soda

*Fries may be substitute with chips or vegetables*

# *Hors D'oeuvres*

## *Chicken*

### **Chicken Tenderloins**

With Honey Mustard, BBQ or Bleu Cheese Dip  
\$1475

### **Chicken Hawaiian**

\$169

### **Chicken Teriyaki**

\$169

### **Miniature Kabobs**

Beef Tenderloin, Sesame Beef or Chicken  
\$199

### **Buffalo Wings**

with Bleu Cheese Dip  
\$175

## *Seafood*

### **Miniature Crab Cakes**

with Cocktail Sauce  
\$225

### **Crab Puff**

with Cocktail Sauce  
\$215

### **Scallops Wrapped in Bacon**

\$235

### **Jumbo Shrimp Cocktail**

\$270

## *Beef*

### **Tenderloin Tips Teriyaki**

\$185

### **Meatballs**

Bar-B-Que, Swedish or Polynesian  
\$159

### **Bar-B-Que Baby Back Ribs**

\$179

### **Beef Tenderloins**

with Honey Mustard, BBQ or Bleu  
Cheese Dip  
\$169

## *Others*

### **Egg Rolls**

with Spicy Mustard or Sweet-n-Sour Sauce  
\$159

### **Mozzarella Sticks**

with Marinara Sauce  
\$149

### **Deviled Eggs**

\$165

### **Rolled Roast Beef Roulade**

\$199

### **Salami Coronets**

filled with Herbed Goat Cheese  
\$189

### **Assorted Finger Sandwiches**

\$195

## *Vegetables and Fruit*

### **Stuffed Caps**

Mushrooms stuffed with crabmeat  
\$205

### **Sautéed Mushroom Caps**

\$149

### **Fresh Fruit Kabobs**

\$145

### **Fresh Fruit and Cheese Kabobs**

\$155

### **Stuffed Celery**

Herbed Cream Cheese, Salmon Mousse or Pimento Cheese  
\$155

### **Assorted Filled Canapés**

Stuffed Celery, Deviled Eggs, Salami, Coronets and Finger Sandwiches  
\$175

## *Fruit Trays*

Fresh Fruit  
Fresh Fruit and Cheese  
Seasonal Fresh  
Crudités with Dip

**Small**  
\$100

**Large**  
\$150

# Bar and Cocktails

## Hotel

Gin: Barton  
Vodka: Popov  
Scotch: Grant  
Bourbon: Jim Beam  
Rum: Mr. Boston  
Whiskey: Senator's Club

**Host Bar** \$4.50/drink

**Cash Bar** \$5.25/drink

## Premium

Gin: Beefeater  
Vodka: Smirnoff  
Scotch: Cutty Sark  
Bourbon: Old Grand Dad  
Rum: Bacardi Light  
Whiskey: Canadian Club

**Host Bar** \$5.50/drink

**Cash Bar** \$6.50/drink

## Top Shelf

Gin: Tanqueray  
Vodka: Absolut  
Scotch: Chivas Regal  
Bourbon: Wild Turkey  
Rum: Myer's Rum  
Whiskey: Jack Daniel's Black

**Host Bar** \$6.50/drink

**Cash Bar** \$7.50/drink

## Liqueur

Amaretto DiSaronno  
Kahlua  
Grand Marnier  
Bailey's Irish Cream  
Drambuie  
Grangelico

**Host Bar** \$7.00/drink

**Cash Bar** \$8.00/drink

## Beer

Premium: Bud Light and  
Miller Lite

**Host Bar** \$4.25/drink

**Cash Bar** \$5.25/drink

Imported: Heineken

**Host Bar** \$4.50/drink

**Cash Bar** \$5.50/drink

## *Wine*

Almaden  
Chardonnay  
White Zinfandel  
Cabernet Sauvignon

**Host Bar** \$4.50/drink

**Cash Bar** \$5.00/drink

## *More Choices*

### **House Wines**

Red, Rose, and White  
\$29/bottle  
\$22/full carafe

### **Champagne**

House \$22/bottle  
Premium \$34/bottle

### **Keg Beer**

Premium \$350  
Imported \$425

### **Champagne Punch**

\$45/gallon

### **Fruit Punch**

\$25/gallon

### **Soft Drinks**

Coca-Cola Products  
Assorted Fruit and  
Vegetable Juices  
\$2.95/drink

## *Additional Necessities*

Bartender  
\$30/2 hour minimum

Cashier  
\$15

Beer Attendant  
\$20

Security Guard  
\$45

# *Audio Visual*

Charged a minimum of 4 hours and scheduled for a maximum of 8 hours per day.

Charges are per day, per item.

Use of this equipment shall be restricted to the persons authorized by the contracting party within the hours specified in the contract.

A minimum of 48 hours is required to order.

Any last minute orders that are not covered in the Purchase Order or indicated in the Contract shall be provided on a cash basis unless otherwise arranged.

Hotel is able to provide audio visual equipment that is not listed, ask sales associate about pricing.

Prices subject to change.

All rentals subject to prevailing state and sales tax.

## *Packages*

### **Planners' Favorite**

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

\$30

### **Middle Man**

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

Podium with Microphone

Table Lectern

\$50

### **Executive Level**

1 screen (sized to fit room)

Projector Table

Extension Cord(s)

Easel or Flip Chart and Markers

Podium with Microphone

LCD Projector

Table Lectern

Lavaliere Microphone - Wireless

\$500

# *A la Carte*

Laser Pointer  
\$19

Lavaliere Microphone  
wireless  
\$175

Lavaliere Microphone  
with belt clip  
\$175

Microphone  
\$40

Microphone  
wireless  
\$150

Mixer  
\$150

Podium with Microphone  
\$30 (without mic. \$10)

Speaker Phone  
\$100

Table Lectern  
\$10

White Board  
\$60

Screens  
7x7 \$25  
9x9 \$75  
10x10 \$120

AV Technician  
\$60/hour

Camcorder with tripod  
\$150

Computer Terminal  
\$350

Easel  
\$15

Extension Cord  
25 feet long  
\$10

Film Strip Protector  
\$60

Flip Chart Stand  
No Charge  
Flip Chart and Markers  
\$25

Floor Microphone  
Stand  
No Charge

Laptop Computer  
\$250

LCD Projector  
\$450

Floor Lectern  
No Charge

*HSR*

*Thank You*

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