

## Menu Guide





1801 F Street, NW  
Washington, DC 20006  
202.682.0500  
[www.dacorbacon.org](http://www.dacorbacon.org)

#### **ORDERING DETAILS:**

1. Items are priced per serving unless otherwise specified.
2. Meal orders must be supplied 3 weeks prior to the event date- via email to ensure enough time to source for ingredients.
3. The confirmed number of attendees must be given 7 business days prior to the event date along with number counts for meals via email. This will be the minimum number of attendees charged even if not all guest attend
4. Any orders under 20 people will be subjected to a \$3.50 per person upcharge
5. If food orders are not supplied on time, the Executive Chef will select food items-this will be based on the seasonal selection and the budget supplied. Additional charges maybe added if any orders are not supplied on time
6. If you would like “to go boxes” for no shows, this must be requested prior to the start of the event. “to go boxes” are \$2 per person
7. Price increase may apply if ordering out of season items. Seafood may increase due to market prices.
8. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## BREAKFAST

### **Rise & Shine: \$25 per person**

(10-person Minimum)

Buttermilk Pancakes

Scrambled Eggs or Vegetable Frittata

Rustic Potatoes

Applewood Smoked Bacon or Sausage

Turkey Sausage

French Croissants or Buttermilk Biscuits

### **Breakfast Sandwiches: \$12 per person**

(Minimum 15 per selection)

~Fried Egg, Pork (or) Turkey Sausage Patty

Pepper Jack Cheese on Toasted Bagel

~Scrambled Eggs, Apple Wood Smoked Bacon

Cheddar Cheese on English Muffin

~Scrambled Eggs, Country Ham,

Swiss Cheese on Croissant

~Scrambled Eggs, Thick Cut Tomato, Wilted Spinach Shaved Parmesan Cheese on Croissant

### **Waffle Station: \$15 per person\***

(25-person minimum)

Vanilla Scented Waffles Accompanied by:

Bananas Foster Sauce

Fresh Whipped Cream

Maple Syrup

Fresh Strawberries

Chocolate Sauce

*\*Add Chopped Pecans, Blueberries, OR Grilled Peaches \$1.55 per person*

### **Cold Breakfast Options**

Fruit & Yogurt Parfait Cups \$7.00 ~ *Low-Fat Vanilla Yogurt Cups, Fresh Berries & Granola; & honey*

Fresh Fruit Cups \$4.00 ~*Fresh Seasonal Berries & Fruit served in Individual Cups*

Pastry Breakfast Station \$8.00 ~*Scones, Muffins, and Butter Croissants*

## HORS D'OEUVRES

### MEAT

**Mumbo Chicken Satay \$3.60** ~Garlic Marinated Chicken, City Sweet & Sour Sauce, Scallions

**Mini Chicken Quesadillas \$3.75** ~Lime Scented Chipotle Grilled Chicken, Cilantro, Bell Peppers, Onions, Shredded Cheese

**Mini Duck Tacos \$4.50** Shredded Duck Breasts, Flour Tortilla, Caramelized Onions, Tomato Salsa, Cilantro

**Goat Cheese Bacon Dates \$2.55** ~Sweet Dried Dates, Creamy Goat Cheese, Applewood Smoked Bacon

**Steak Crostini \$3.65** ~Strip Steak, French Baguette, Blue Cheese Aioli, Red Wine Caramelized Onions

**Moroccan Beef Cigar \$3.25** ~Moroccan Spiced Beef wrapped in Wonton, Ginger Scented Aioli

**Deviled Eggs \$3.00** ~Creamy Eggs, Candied Bacon

**Bamboo Buffalo Chicken \$3.25** ~Crispy Chicken Bites Tossed in A Buttery Buffalo Sauce, Drizzled with Blue Cheese Sauce

### SEAFOOD

**Petite Crab Cakes \$3.85** ~ Lump Crab Cakes, Signature Spice Blend, Old Bay Aioli

**Single Seared Sea Scallop \$3.30** ~ Butter Seared Sea Scallop, Garlic Cream

**Bacon Wrapped Shrimp \$3.35** ~Seasoned Jumbo Shrimp Wrapped with Applewood Smoked Bacon

**Smoked Salmon Crostini \$3.95** ~Smoked Salmon Mousse, French Baguette, Capers, Dill

### VEGETARIAN

**Caprese Skewers \$2.25** ~Cherry Tomatoes, Mozzarella Rounds, Fresh Basil, Balsamic Reduction

**Mini Quiche \$2.80** ~Petite Spinach, Onion and Parmesan Cheese Filled Puff Pastry

**Mediterranean Flat Bread \$3.00** ~Artichokes, Olives, Feta Cheese, Sundried Tomato Pesto, Red Onions

**Spanakopita \$2.00** ~Greek Style Spinach and Feta in Filo Dough

**Soup Shooters \$3.25 (Select One) -20 Person Minimum~** Tomato Bisque, Butternut Squash Bisque or Mushroom Bisque

**Mini Veggie Quesadillas \$3.05** ~Red Bell Peppers, onions, Corn, Cumin Spiced Refried Black Beans, Pepper Jack Cheese

**Caramelized Onion Tartlet \$3.00** ~Slow Cooked Sweet Onions, Boursin Crumble

### TEA SANDWICHES

**Petite B.L.T. \$1.50** ~Candied Bacon, Lettuce, Savory Tomato Jam, Whole Grain Mayo

**Brazilian Chicken Salad \$1.65** ~Light Chicken Salad Topped with Raisins and Celery; Topped with Spiced Shaved Carrots

**Cucumber & Dill \$0.90** ~English Cucumber, Black Pepper & Dill Cream Cheese Spread, Lemon Zest

**Prosciutto & Fig Jam \$1.60** ~Shaved Prosciutto, Sliced Pear & Tarragon Infused Fig Jam

**Shrimp Salad \$2.00** ~Cajun Shrimp Salad, Pumpernickel Bread, Mache Lettuce

**Egg Salad w/ Salmon Roe \$3.25** ~Egg Salad w/ Salmon Caviar

## HORS D'OEUVRES

### DESSERT

(priced per 20 ppl)

**Mini Chocolate Mousse Towers \$70** ~ *Vanilla Scented Milk Chocolate Mousse, Chantilly Cream, Fresh Raspberry & Mint*

**Profiteroles \$70** ~ *fresh whipped cream & topped with chocolate*

**Classic Cookie Display \$65** *Chefs selection: chocolate chip, Oatmeal Raisin*

**Petite Pavlovas \$80** ~ *Pastry Cream, Fresh Berries*

**Sweet Potato Cheesecake \$85** ~

**Carrot Cake \$70** ~

**Chocolate Covered Strawberries \$35** ~ *Dark chocolate, milk chocolate & white chocolate*

**Truffle Duo \$75** ~ *Cocoa, Pistachio, Spiced Walnut (Rum, Bandy or Whiskey)*

### PLATTERS

(priced per 20 ppl)

**Vegetable Crudit  Basket \$75** ~ *Malibu Carrots, Celery Strips, Cherry Tomatoes, Julienned Red Bell Pepper, Ranch Dressing*

**Roasted Vegetable \$90** ~ *Herb Roasted Portabella Mushrooms, Asparagus, Red Onion, Red Bell Pepper, Zucchini, Squash*

**Fresh Fruit Display \$150** ~ *An Assortment of Sliced Melons & Pineapple, Fresh Strawberries, Blueberries, And Grapes*

**Classic Cheese Board \$110** ~ *Cheddar Cheese, Brie Cheese, and Cranberry Herb Goat Cheese with Crackers*

**Hummus Display \$75** ~ *Served with Olives, English Cucumbers, Carrots and Pita Bread*

**Brie En Croute \$60** ~ *French Brie Cheese and Raspberry Preserves Baked in Puff Pastry; Toasted Almonds*

**Creamy Crab Dip \$95** ~ *Lump Crab served with Homemade Flour Tortilla Chips*

## FIRST COURSE

Two course meal includes either soup, salad, or dessert and entrée with two sides.

Add an additional course for \$5.00.

### SALAD

**Caesar Salad** ~ *Romaine Hearts, Garlic Croutons, Parmesan Cheese*

**Chilled Quinoa & Kale Salad** ~ *Red & Brown Quinoa, Kale, Almonds, Avocado, Cranberries, Herb Vinaigrette*

**DACOR House Salad** ~ *Spinach, Bermuda Onions, Candied Bacon, Shaved Boiled Eggs, Cucumbers, Maple Vinaigrette*

**Autumn Garden Salad** ~ *Mixed Green Leaf, Grape Tomatoes, Cucumber, Red Onions, Shaved Carrots, Roasted Squash*

### SOUP

**Butternut Squash** ~

**Sweet Potato Bisque** ~

**Wild Mushroom** ~

**Tomato Basil** ~

**Carrot Ginger** ~

## ENTREES

### MEAT

**Bourbon Braised Beef Short Rib \$35** ~ *Braised Beef Short Ribs, Brandy Sauce*  
**Lobster Thermidor Beef Tenderloin \$45** ~ *Tenderloin of Beef, Lobster Sauce*  
**Flank Steak \$32** ~ *Flank Steak, Red-wine Reduction, Caramelized Shallots*  
**Stuffed Pork Tenderloin \$35** ~ *Pork Loin, Spinach, Mushrooms, Hollandaise*  
**Pecan Crusted Lamb Chop \$40** ~ *Lamb Chops, Pecans, Grain Mustard Cream Sauce*  
**Lemongrass Airline Chicken \$28** ~ *Lemongrass Reduction*  
**Cashew Chicken \$28** ~ *Airline Chicken Breast, Creamy Cashew Sauce*  
**Balsamic Glazed Chicken \$28** ~ *Chicken Breast, Balsamic Glaze*  
**Roasted Duck Breast \$38** ~ *Blackberry Reduction*

### SEAFOOD

**Jumbo Lump Crab Cakes \$38** ~ *Boursin Crème*  
**Seared Scallops \$35** ~ *Citrus Cream*  
**Maple Glazed Salmon \$30** ~ *Roasted Salmon, Maple Sauce*  
**Chilean Sea Bass \$40** ~ *White Wine Reduction*

### VEGETARIAN

**Mushroom Ravioli \$25** ~ *Pesto Cream*  
**Eggplant Rollatini \$25** ~ *Ricotta, Marinara*  
**Vegetable Napoleon \$25** ~ *Squash, Portabella Mushroom, Eggplant, Roasted Beets, Roasted Red Pepper Sauce*  
**Stuffed Pumpkin \$25** ~ *Quinoa, Sautéed Spinach, Roasted Peppers, Cremini Mushrooms, Tomatoes*

## SIDE DISHES

### STARCH

**Caramelized Onion and Roasted Garlic Quinoa**  
**Yukon Gold Potato Puree**  
**Rice Pilaf and Spring Peas**  
**Sweet Potato Puree**  
**Dauphinoise Potato**  
**Orzo w/ Goat Cheese and Sautéed Spinach**

### VEGETABLES

**Asparagus**  
**Garlic Butter Haricot Verts**  
**Roasted Honeyed Carrots**  
**Wild Mushroom Ragout**  
**Sautéed Swiss Chard**  
**Braised Kale w/ Shallots**  
**Roasted Butternut Squash w/ Cinnamon Butter**

## DESSERT

**Mini Chocolate Mousse Towers \$70** ~Vanilla Scented Milk Chocolate Mousse, Chantilly Cream, Fresh Raspberry & Mint

**Profiteroles \$70** ~ fresh whipped cream & topped with chocolate

**Classic Cookie Display \$65** Chefs selection: chocolate chip, Oatmeal Raisin

**Petite Pavlovas \$80** ~Pastry Cream, Fresh Berries

**Sweet Potato Cheesecake \$85** ~

**Carrot Cake \$70** ~

**Chocolate Covered Strawberries \$35** ~ Dark chocolate, milk chocolate & white chocolate

**Truffle Duo \$75** ~Cocoa, Pistachio, Spiced Walnut (Rum, Bandy or Whiskey)

## KIDS MENU

**Mac -n- Cheese**, Grilled Chicken Skewers, Broccoli

**Petite Salmon**, Rice, Broccoli

**Spaghetti & Meatballs**, Broccoli

**Marinara Pasta**, Broccoli, Fresh Fruit Bowl (Vegetarian Option)

**Chicken Tenders**, French fries & carrots



## **BUFFET LUNCH OR DINNER**

\$38 per person

(Includes One Salad, or Soup, Biscuits, Two Proteins, One Starch, and One Vegetable) \*

### **SALAD: (Choose One)**

**Caesar** ~*Romaine Lettuce, Croutons, Shaved Parmesan Cheese*

**Garden Salad** ~*Mesclun Mix Lettuce, Cherry Tomatoes, Shaved Carrots, Cucumbers*

**Mediterranean** ~*Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers*

### **SOUP: (Choose One)**

**Creamy Lentil Soup** ~

**Mushroom and Barley** ~

**Sweet Potato Bisque** ~

### **ENTRÉE: (Choose Two)**

**Seared Chicken Breast** ~*Alfredo Sauce & Fettuccini Pasta*

**Chicken Parmesan** ~*Marinara Sauce & Penne Pasta*

**Beef Bolognese** ~*Marinara & Fettuccini Pasta*

**Seared Salmon** ~*Citrus Salsa & Wild Rice*

**Eggplant Parmesan** ~*Marinara & Spaghetti Pasta* (Can be served Gluten Free or Vegan upon request)

**Stuffed Tilapia** ~*Beurre Blanc*

**Pasta Primavera** ~*Mushroom, Squash, Zucchini, Onions, Roasted Peppers, Tomatoes*

### **SIDES: (Choose One)**

**Asparagus**

**Garlic Butter Haricot Verts**

**Malibu Carrots**

**Sautéed Spinach**

**Mashed Potatoes**

**Wild Rice**

**Orzo**

\*Add Dessert \$5 per person \*Add Entrée \$6.50 per person

\*Add Soup \$5 per person

## DACOR BEVERAGE SELECTION

*We offer a range of house and premium beverages. Typical selections are below; however, we can work with our distributor to obtain the brands of your choice.*

### Coffee/Tea

*Per person poured service*

*Coffee/Tea station*

### Iced Tea/Lemonade

*Per person poured service*

*Iced Tea/Lemonade station*

### Soft Drinks

*Per person poured service*

*Soft Drinks station*

### House Bar —————

#### Beer

Murphy Red

Sapporo Light

Paulaner Lager

#### Spirits

Bacardi Superior

Svedka

New Amsterdam

Cruzan Gold

Smirnoff

Jim Beam

Johnny Walker Red

Kilbeggan

Old Granddad's

Clan MacGregor

Bushmills Honey Blend

Heather Glen

#### Wine

Almaden Chardonnay (white)

Almaden Cabernet (Red)

### Premium Bar —————

#### Beer

Amstel

Sam Adams

Heineken

#### Spirits

Plantation

Absolut Blue

Beefeater

Captain Morgan's

Tanqueray

Jose Cuervo-Gold

Jim Beam Black

Johnny Walker Black

Maker's Mark

Glenmorangie

### Special Reserve —————

Glenfiddich

Knob Creek

Laphroaig (10 year)

Bulleit Rye

Scotch Malt Society (12 year)

Tomatin (12 year)

## **Premium Wine**

### **White Wine** —————

Domaine de le Martinolles, Chardonnay ; VDP de L'Aude (FR)  
Angeline Chardonnay, California (U.S.)  
Domaine Jouclary, VDP Sauvignon Blanc (FR)  
Ancient Peaks Sauvignon Blanc, California (U.S.)

### **Red Wine** —————

Domaine les Ondines, Cotes du Rhone "La Buissonade"(FR)  
Battle Creek Cellars, Pinot Noir, Oregon (U.S.)  
Mission La Caminade, Cahors (Malbec/Merlot) (FR)  
Tortoise Creek 'The Chelonian' Zinfandel, Paso Robles, California (U.S.)

### **Champagne** —————

Thierry Triolet, champagne Brut NV

### **Sparkling Wine** —————

Gruet Blanc de Noirs Brut, N/V 375ml (FR)  
Angeline Rosé of Pinot Noir, California (U.S.)  
Domaine de Martinolles, Blanquette de Limoux "Le Berceau" (Brut)(FR)  
Domaine Bel Air, Pouilly Fume (FR)

## **Beverage Prices: per Sales Order**