

The River Inn

# 2009 Catering Menu



## Terms and Conditions

### **Menu Design**

Our staff will be at your service to create a custom designed menu for your special event. All arrangements must be finalized at least two weeks in advance of the function. DISH + drinks/The River Inn does not permit any food or beverages to be brought into the hotel by the patron or any of the patron's guests.

### **Banquet Event Order**

A Banquet Event Order will be submitted for your approval at least two weeks in advance of the function. It is the guest's responsibility to review all arrangements, notify the hotel of any changes and return with their signature at least five business days prior to the date of the function. Unless direct billing was arranged, an itemized bill will be prepared and submitted to the guest via e-mail the following day. The guest needs to review and note any discrepancies, which will be resolved prior to acceptance of charges.

### **Guaranteed Attendance**

For all catered functions, a final attendance must be specified three business days prior to the date of the function by 12:00 noon. This figure will be considered a final guarantee and not subject to reduction. If the original guarantee is not given by the specified deadline, the initial expected attendance figure would be considered the guarantee. We cannot guarantee that all parties will receive the entrée or menu item, if a meal function in which the guaranteed attendance increases by more than 5% over the guaranteed number. DISH + drinks/The River Inn will set up and prepare food for 5% above the guaranteed number.

### **Room Rental and Service Charge**

Meeting/Banquet room rental is based on the amount of space needed, number of people and time of day. All food and beverage prices are subject to 20% service charge as well as 10% sales tax for food and 14.5% tax for room rental.

### **Beverages**

DISH + drinks/The River Inn is required to abide by the liquor regulations in the District of Columbia. Per District of Columbia Health and Liquor Codes, all food and beverages must be purchased from the hotel and consumed on property during functions. Food items cannot be removed from any function space using logical reasons to prevent potential spoiling and illness, for which we would be held liable.

**DISH + drinks/The River Inn reserves the right to inspect and control all private functions including Hospitality Suites. Liability for damage to premises will be charged accordingly.**

**DISH + drinks/The River Inn does not assume responsibility for items lost or stolen from any of the conference rooms, hallways, public areas or dining rooms. Our Sales Staff would be happy to assist in arranging special security appropriate to your needs.**





## Introducing Our Meetings Made Simple Package

### **- Breakfast -**

Freshly Squeezed Orange Juice  
Freshly Baked Muffins, Bagels & Croissants  
Fruit Preserves, Whipped Cream Cheese & Sweet Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Specialty Hot Teas

### **-Mid Morning Break-**

Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee

### **-Working Deli Buffet-**

Deli Sliced Ham, Turkey and Roast Beef  
Assorted Sandwich Cheeses  
Selection of Breads including White, Wheat and Sourdough  
Lettuce, Sliced Tomatoes and Sliced Onion  
Traditional Deli Condiments  
Pasta Salad  
Brownies  
Iced Tea & Assorted Sodas

### **-Afternoon Break-**

Selection of Freshly Baked Cookies  
Crunchy Snack Mix  
Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee

-50 per person-

(Minimum 10 Guests)



## **CONTINENTAL BREAKFAST SELECTIONS**

**Designed for One Hour of Service**

(all prices per person, exclusive of 10% tax and 20% gratuity)

### **- Jump Start -**

Freshly Squeezed Orange Juice  
Freshly Baked Muffins, Bagels & Croissants  
Fruit Preserves, Whipped Cream Cheese & Sweet Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Specialty Hot Teas

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### **- Sunrise -**

Freshly Squeezed Orange Juice  
Freshly Baked Muffins, Bagels & Croissants  
Fruit Preserves, Whipped Cream Cheese & Sweet Butter  
Assortment of Yogurt  
Seasonal Fresh Whole Fruit  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Specialty Hot Teas

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### **- To Your Health -**

Freshly Squeezed Orange Juice  
Assortment of Yogurt  
Seasonal Fresh Whole Fruit  
Freshly Brewed Regular and Decaffeinated Coffee  
Bottled Water

-12-

### **- Breakfast Enhancements -**

\*Available as Additions to the Continental Breakfast and Not as Substitutions\*

\*Minimum of 15 Guests Required\*

Scrambled Eggs  
Hickory Smoked Bacon  
Hash Brown Potatoes with Onions

-12-

Granola

-4-





## MORNING & AFTERNOON BREAK SELECTIONS

**Designed for Thirty Minutes of Service**

(all prices per person, exclusive of 10% tax and 20% gratuity)

### **- Eye Opener -**

Assortment of Specialty Hot Teas – OR – Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee

-5.50-

### **-Mid Morning Builder-**

Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas – OR – Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee

-6.50-

### **-Sweet Break-**

Selection of Freshly Baked Cookies  
Crunchy Snack Mix  
Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee

-7.50-

### **-Healthy Break-**

Low Fat Granola Bars  
Fresh Whole Fruit  
Assortment of Yogurt  
Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee

-10.50-

### **-On Consumption-**

Bottled Water or Assorted Sodas

-3.00-



**FAMILY STYLE BUFFET SELECTIONS**

**Designed for One Hour of Service**

(all prices per person, exclusive of 10% tax and 20% gratuity)  
(Minimum of 10 Guests Required)

**“All American Picnic”**

**First Dish**

Deviled Eggs  
Mini Burgers

**Main Dish**

Fried Chicken with Biscuits  
Coleslaw, Potato, or  
Macaroni Salad  
Corn-on-the-Cobb

**Dessert**

Wedges of Watermelon  
Strawberry Shortcake  
Old Fashioned Ice Cream  
Sundae

**“Asian”**

**First Dish**

Tempura  
Chicken Satay  
Baby Spinach & Watercress  
Salad with Miso Vinaigrette

**Main Dish**

Pan Seared Rockfish with Thai  
Yellow Curry Sauce &  
Jasmine Rice  
Sesame Noodles  
Stir-fry Vegetables  
General Tso's Chicken

**Dessert**

Espresso Chocolate Truffle  
Purse with Fresh Berries and  
Fruit Coulis

**“Caribbean”**

**First Dish**

Conch Fritters on a Sugar  
Cane Stick with Mojo Sauce  
Basket of Meat Pies with  
Dipping Sauce  
Johnny Cakes

**Main Dish**

Jerk Chicken with Rice &  
Beans  
Spiced Roasted Strip loin  
Callaloo  
Grilled Calamari & Tropical  
Fruit Salad

**Dessert**

Jamaican Fruit Salad  
Grilled Pound Cake served  
with Grilled Pineapple,  
Strawberries, & Fresh  
Whipped Cream

Served With:

Variety of Sodas and Bottled Water  
Assortment of Specialty Hot Teas – OR – Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee



## **LUNCHEON BUFFETS**

**Designed for One Hour of Service**

(all prices per person, exclusive of 10% tax and 20% gratuity)  
(Minimum 25 guests, additional 15% fee for parties of less than 25 guests)

### **-Classic Deli Buffet-**

Deli Sliced Ham, Turkey and Roast Beef  
Assorted Sandwich Cheeses  
Selection of Breads including White, Wheat and Sourdough  
Lettuce, Sliced Tomatoes and Sliced Onion  
Traditional Deli Condiments  
Choice of Potato OR Pasta Salad OR Cole Slaw OR Route 11 Potato Chips  
Assorted Cookies & Brownies  
Iced Tea & Assorted Sodas

**-24-**

### **-Salad Buffet-**

Tuna Salad and Egg Salad  
Selection of Breads including White, Wheat and Sourdough  
Lettuce, Sliced Tomatoes and Sliced Onions  
Choice of Potato OR Pasta Salad OR Cole Slaw  
Iced Tea & Assorted Sodas

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### **-Wrap Center-**

Selection of Crispy Chicken, Roast Beef and/or Ham & Cheese Wraps  
Route 11 Potato Chips  
Jumbo Chocolate Chip Cookie or Chocolate Brownie  
Iced Tea & Assorted Sodas

**-18-**





## RECEPTION SELECTIONS

(all prices per person, exclusive of 10% tax and 20% gratuity)

### **Pita Chips with Hummus**

- \$2.50 per person -

### **Crudités**

- \$3.50 per person -

### **Grilled Vegetable Display**

**Eggplant, Zucchini, Yellow Squash, Fennel, Peppers & Red Onions**

- \$5 per person -

### **Fine Cheese Selection with Traditional Accompaniments**

- \$6.50 per person -

### **Spinach & Artichoke Dip with Toast Points & Pita Chips**

- \$6.50 per person -

### **Anti Pasta Platter**

**Salami, Cheese Selection & Olives**

- \$9 per person -

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### **Shrimp Cocktail**

-OR-

**Crab Balls with Tomato Chutney Dipping Sauce**

- \$100 per 25 pieces -

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**Crispy Chicken Spring Rolls with Honey Sambal Dipping Sauce**

-OR-

**Calamari with Rémooulade Sauce or Cocktail Sauce**

- \$75 per 25 pieces -



## **Host & Cash Bar**

### **Call Bar**

Stolichnaya Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Seagrams VO Whiskey  
Russell's Bourbon  
Bacardi Rum  
Jose Cuervo Tequila

Host Bar 7  
Cash Bar 8

### **Premium Bar**

Grey Goose Vodka  
Tanqueray Ten Gin  
Glenlivet 12yr Scotch  
Canadian Club Whiskey  
Makers Mark Bourbon  
Bacardi & 10 Cane Rum  
Patron Silver Tequila

Host Bar 9  
Cash Bar 10

### **Beer**

Amstel Light, Heineken, Brooklyn Brown Ale,  
& Moretti

Host Bar 6  
Cash Bar 7

### **Wine Bar**

House Red & White Wines

Host Bar 7  
Cash Bar 8

### **All Open Bars Include:**

(Included with all bar packages)  
Orange Juice, Cranberry Juice, & Apple Juice  
Assorted Soft Drinks  
Sparkling & Still Waters

Host Bar 2  
Cash Bar 3



## **Open Bar**

### **Call Bar**

Stolichnaya Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Seagrams VO Whiskey  
Russell's Bourbon  
Bacardi Rum  
Jose Cuervo Tequila

First Hour 20  
Second Hour 15  
Additional Hours 8

### **Premium Bar**

Grey Goose Vodka  
Tanqueray Ten Gin  
Glenlivet 12yr Scotch  
Canadian Club Whiskey  
Makers Mark Bourbon  
Bacardi & 10 Cane Rum  
Patron Silver Tequila

First Hour 25  
Second Hour 18  
Additional Hours 10

### **All Open Bars Include:**

House Red & White Wines  
Amstel Light, Heineken, Brooklyn Brown Ale,  
& Moretti  
Orange Juice, Cranberry Juice, & Apple Juice  
Assorted Soft Drinks  
Sparkling & Still Waters

