



**Holiday Reception**

**Butlered Hors d'Oeuvres**

*(Please select five)*

*Brie and Raspberry Filo  
Orange Cranberry Pate on Crostini  
Smoked Turkey and Cranberry on Toast Points  
Smoked Salmon-Mascarpone in Filo Cup  
Grilled Beef with Arugula, Country Mustard, Capers, Parmesan  
Chicken Satay, Bourbon Cranberry Sauce  
Mushroom and Fresh Mozzarella Crostini  
Stuffed Spinach Spanakopita Triangle  
Chicken Spring Roll*

**Carving Station**

*(please select one)*

*Herb Roasted Turkey with Traditional Chestnut Gravy  
Honey Glazed Ham with Pineapple Sauce  
Rosemary Pepper Roast Beef with Porcini Au Jus  
**\$100.00 Carving Station Attendant Fee***

**Stationary Displays**

*(please select two)*

*Crudités with Dipping Sauce  
Domestic and Imported Cheese and Fruit Display  
Traditional Christmas Cookies  
Coffee Station*

*All selections include coffee, iced tea, rolls, butter and water  
**\$60.00 per person**  
**Minimum of 15 guests***

***For more information contact:***

***Mimi Bonair  
Catering Sales Manager  
202-414-0509  
mbonair@henleypark.com***

***The Henley Park Hotel  
926 Massachusetts Avenue NW  
Washington, DC 20001  
202-638-5200  
www.henleypark.com***



## Holiday Buffet Dinner

*Winter Vegetable Soup*  
*Finished with Italian Parsley*

### Salad

*(Please select one)*

#### **Fennel & Pear Salad**

*Baby Arugula, Julienne Pears, Roasted Walnuts, Citrus Vinaigrette*

#### **Pomegranate Spinach Salad**

*Baby Spinach, Pomegranate and Goat Cheese with Pomegranate Dressing*

#### **Green Apple and Orange Arugula Salad**

*Baby Arugula, Sweet Candied Walnuts, Cranberries and Parmesan Cheese with Citrus Vinaigrette*

### Entrée

*(Please select two)*

*Stuffed Medallion Chicken Breast with Dry Fruit, Chestnut and Pomegranate Sauce*

*Pan Seared Salmon, Vodka Sauce*

*Grilled Hanger Steak, Cabernet Sauce*

*Butternut Squash Ravioli, Sage Butter Sauce*

### Carving Station

*(Please select one)*

*Herb Roasted Turkey with Traditional Chestnut Gravy*

*Honey Glazed Ham with Pineapple Sauce*

*Rosemary Pepper Roast Beef with Porcini Au Jus*

**\$100.00 Carving Station Attendant Fee**

### Accompaniments

*(Please select three)*

*Parsnip and Sweet Potato Gratin*

*Cranberry and Yellow Raisin Wild Rice with Dry Fruit and Almonds*

*Roasted Fingerling Potatoes*

*Chive Mashed Potatoes*

*Green Beans Almondine*

*Chestnut Brussels Sprout*

*Roasted Honey Butternut Squash*

### Dessert

*Chef's Selection of Assorted Holiday Pastries*

*Bush de Noel*

*Assorted Petit Fours*

**\$60.00 per person**

**All selections include coffee, iced tea, rolls, butter, and water**

**Minimum of 15 guests**

**For more information contact:**

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**Holiday Plated Dinner**

**First Course**

*(Please select one soup and one salad)*

**Winter Vegetable Soup**

*Finished with Italian Parsley*



**Chestnut Bisque**

*Sprinkled with Roasted Cashews*



**Orange Cranberry Pate**

*On Arugula Salad*



**Green Apple and Orange Spinach Salad**

*Feta Cheese and Champagne Vinaigrette Dressing*

**Second Course**

*(Please select one)*

**Stuffed Medallion Chicken Breast**

*With Dry Fruit Chestnut, Mashed Potatoes and Brussels Sprout*

*With Pomegranate Sauce*



**Shrimp and Scallops**

*Butternut Squash Risotto and Pernod Cream Sauce*



**Grilled Mahi-Mahi Fish**

*Shitake Risotto, Fresh Vegetables, Amaretto Dill Beurre Blanc*



**Rack of Lamb**

*Duo Potato gratin, and Steamed Asparagus*



**Prime British Rib Eye Steak**

*Loaded Baked Potatoes*

**Dessert Course**

*(Please select one)*

*Christmas Bread Pudding*

*White Chocolate Mousse*

*Chef's Selection of Assorted Holiday Pastries*

***All selections include coffee, iced tea, rolls, butter, and water***

***\$70.00 per person***

***5:00pm-10:00pm***

***For more information contact:***

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## Holiday Plated Lunch

### First Course

(Please select one)

#### **Roasted Squash and Sweet Potato Soup**

Finished with Roasted Chestnut



#### **Chestnut bisque**

Sprinkled with Roasted Cashews



#### **Henley Park Salad**

Tender Baby Greens, Julienne Carrots, Tomatoes, Champagne Vinaigrette Dressing



#### **Green Apple and Orange Spinach Salad**

Feta Cheese and Champagne Vinaigrette Dressing

### Second Course

(Please select one)

#### **Ravioli**

Butternut Squash and Parmesan Cream Sauce



#### **Stuffed Medallion Chicken Breast**

With Dry Fruit Chestnut, Mashed Potatoes and Brussels Sprout with Pomegranate Sauce



#### **Pan Seared Salmon**

Butternut Squash Risotto, Fresh Vegetables, Lemongrass Beurre Blanc



#### **Herb Roasted Turkey with Traditional Sage Dressing**

Yukon Mashed Potatoes with Chives, Butter Braised Brussels Sprout and Toasted Pecans



#### **Beef Short Rib**

Horseradish Mashed Potatoes, Baby Carrots and Brussels Sprout

### Dessert Course

(Please select one)

Christmas Bread Pudding

White Chocolate Mousse

Chef's Selection of Assorted Holiday Pastries

*All selections include coffee, iced tea, rolls, butter, and water*

**\$50.00 per person**

**11:00am-3:00pm**

*For more information contact:*

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