



Lunch





Catering Information

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

Menus

The enclosed menus will provide a sampling of what we have to offer. It would be our pleasure to work with you on creating a customized menu to suit your individual preferences. Special menus, such as gluten-free and vegetarian options, are available upon request. In order for the Hotel to prepare appropriately for food and beverage events, Group agrees to provide food and beverage selections forty-five (45) business days prior to the first date of the Event. A surcharge of five percent (5%) will be assessed for menu changes and/or setup changes that are received less than five (5) business days prior to the first day of the Event. If you have any questions and/or concerns, please contact the Sales office at (202)638-6900 and ask for the Sales & Catering department.

Additional Charges

Prices do not include 26% Service Charge (Subject to Tax) or 10% D.C. Tax. The Service Charge and tax percentage may increase without notice. There's a surcharge of \$250.00 for Lunch Buffets less than 20 guests.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, five (5) business days prior to the first date of your event. If a guarantee is not received the hotel will assume the anticipated attendance stated on the contract and will charge accordingly.

Payment

Upon confirming your event, a completed credit card authorization form is required. Payment in full for all functions must be submitted by the completion of the function. The Hotel will assume payment will be made using the credit card on file unless otherwise specified. The final payment is due five (5) business days prior to the first day of your Event. If the preferred method of payment is by company check, it must be submitted ten (10) business days prior to the first day of your Event. A check payment or credit card authorization to cover the guarantee must be on file prior to event start time.

Signage

All signs and displays must be pre-approved. No tacks, nails or adhesives may be used to affix anything to a wall or other hotel surface. No signage may be displayed on the podium.

Damage

Group agrees to pay for damage to the function space that occurs while Group is using it. Group will not be responsible, however, for ordinary wear and tear or for damage that Group can show was caused by persons other than Group and its attendees.

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. Additional room rental fees are applicable if the final guaranteed revenues drop significantly below the original anticipated estimate. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. There will be an additional charge of \$250.00 on any changes made to the setup of the room less than 48 hours prior to the first day of the Event.



Cold Lunch Buffet

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

There's a surcharge Fee of \$250.00 for groups less than 20 guests for Buffets.

All lunch buffet menus are based on 60-minutes of continuous service to include:

Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

The Presidential Deli

Selection of Artisan Breads & Rolls

Classic Caesar Salad

Mixed Country Olives with Marinated Vegetables

Grilled & Chilled Sliced Beef Medallions

Lemon & Basil Charred Chicken, & Grilled Shrimp Salad

Sliced Pepper Jack, Swiss, & Cheddar Cheeses

Appropriate Condiments to include Green Leaf Lettuce, Shaved Red Onions,

Sliced Tomatoes, and Mini Pickles

Dijon Mustard, Mayonnaise, Horseradish Sauce, Pesto, & Barrel Aged Balsamic Glaze

Chef's Choice of Two Desserts

\$70.00 Per Person

Phoenix Park Deli

Selection of Artisan Breads & Rolls

Garden Green Salad with Cucumbers, Tomatoes, & Shredded Carrots,

Choice of Potato Salad, Pasta Salad, Creamy Cole Slaw

Deli Board Featuring Sliced Country Ham, Roast Beef, Smoked Turkey Breast, & Corned Beef

Sliced Cheddar, Swiss, & Provolone Cheeses

Green Leaf Lettuce, Shaved Red Onions, Sliced Tomatoes & Mini Pickles

Dijon Mustard, Yellow Mustard, & Mayonnaise,

Assorted Brownies & Cookies

\$70.00 Per Person

NY Avenue Italian Deli Board

Selection of Artisan Breads & Rolls

Minestrone Soup

Fresh Cucumber, Tomato, & Artichoke Salad with Olive Oil & Red Wine Vinegar

Thinly Sliced Italian Cured Meats to include Genoa Salami, Prosciutto,

Mortadella, Pepperoni, Hot Capicola, & Country Ham

Served with Marinated Red Onions, Lettuce, Tomato, Pickles

Hot Giardiniera, Pepperoncini, Olive Tapenade, Mustard & Mayonnaise

Mini Cannoli's & Italian Cookies

\$70.00 Per Person

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Kilkenny Lunch Buffet

Selection of Rolls & Croissants

Caramelized Onion Soup with Parmesan & Swiss Crostini

Garden Green Salad with Cucumbers, Tomatoes, Carrots,

Hardboiled Eggs, Bacon Bits, and Buttermilk Blue Cheese Crumbles

With a Choice of Avocado Ranch Dressing & Country Herb Vinaigrette

Grilled Shrimp Salad, Pesto Chicken Salad, Classic Tuna Salad, & Chick Pea & Grape Salad (V)

Dill Havarti, Swiss, & Pepper Jack Cheese

Green Leaf Lettuce, Sliced Tomatoes, Red Onions, & Pickles

Chef's Selection of Two Desserts

\$70.00 Per Person

Tipperary Lunch Buffet

Rolls & Butter

Pina Colada Fruit Salad

Caprese Pasta Salad with Mini Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, & Balsamic Glaze

Grilled Teriyaki Chicken Sandwich on Brioche

With Grilled Pineapple, Shredded Slaw, Sweet Chili Dip

Capitol Roast Beef Stack

Shaved Roast Beef with Crispy Onions, Smoked Gouda, Lettuce,

Tomato, and Horseradish Sauce on a Brioche Bread

NY Style Pastrami on Thick Cut Rye

Thinly Sliced Pastrami with Swiss Cheese, Spicy Mustard, Lettuce & Tomato

Smoked Turkey Club on Tomato Rosemary Ciabatta

With Bacon, Lettuce, Tomato, with Pesto Mayonnaise

Vegan Grilled Vegetable Tortilla Wrap

Balsamic Marinated & Grilled Portobello Mushroom & Asparagus Tortilla Wrap

Chef's Choice of Two Desserts

Three Sandwiches | **\$75.00 Per Person**

Four Sandwiches | **\$85.00 Per Person**

Five Sandwiches | **\$95.00 Per Person**

Oceanside Seafood Deli Board

Selection of Flat Breads to include Pita, Lavash, Wraps, Bagels, & Croissants

Garden Green Lettuces with Euro Cucumbers, Shredded Carrots, Red Grape Tomatoes, served with

Seafood Board to include Smoked Salmon, Old Bay Grilled Shrimp, & Seared Ahi Tuna

Diced Tomatoes, Capers, Red Onions, Hardboiled Eggs, Whipped Cream Cheese,

Wakame Seaweed Salad, Pickled Ginger, Wasabi, along with Regular & Pesto Mayonnaise,

Chimichurri, and Roasted Red Pepper Remoulade

Chef's Choice of Two Desserts

\$80.00 Per Person

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Hot Lunch Buffet

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Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

Federal City Lunch Buffet

Rolls & Butter

Classic Caesar Salad

Grilled Vegetable Salad with Farfalle Pasta and Balsamic Dressing

Sautéed Chicken Breast

With Broccoli Alfredo Sauce

Herb Crusted Pork Loin

with Grain Mustard & Sauce

Cajun Catfish

with Mango Avocado Salsa

Roasted Pee Wee Potatoes

Seasonal Vegetables

Chef's Selection of Two Desserts

Two Entrée Selections | **\$75.00 Per Person**

Three Entrée Selections | **\$85.00 Per Person**

Capitol Hill Lunch Buffet

Rolls & Butter

Baby Iceberg Lettuce Display with Buttermilk Blue Cheese Crumbles, Bacon, Grape Tomatoes,
Hardboiled Eggs with Balsamic Vinaigrette & Buttermilk Ranch Dressing

French Onion Stuffed Chicken

with Swiss & Parmesan Cheese with Roasted Garlic Sauce

Petite Seared Steaks

Black Pepper Crusted Steak Medallions with Bordelaise Sauce

Grilled Atlantic Salmon

With Mediterranean Relish

Pesto Rice Pilaf & Seasonal Vegetables

Chef's Selection of Two Desserts

Two Entrée Selections | **\$80.00 Per Person**

Three Entrée Selections | **\$90.00 Per Person**

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Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

Columbus Circle Lunch Buffet

Rolls & Butter

Cream of Wild Mushroom Soup

Kale & Spinach Salad

with Hot House Cucumbers, & Grape Tomatoes & Carrots,

choice of Champagne Vinaigrette & Creamy Sundried Tomato, Parmesan Dressing

Blackened Chicken

with Poblano Corn Relish

Northern Atlantic Cod

Oven Baked Fresh Cod Fish served with Lemon Caper Butter Sauce

Sliced Beef Tri-Tip

With Balsamic Roasted Mushroom Sauce

Served with Horseradish Mashed Potatoes

Seasonal Vegetables

Chef's Choice of Two Desserts

Two Entrée Selections | **\$80.00 Per Person**

Three Entrée Selections | **\$90.00 Per Person**

Union Station Lunch Buffet

Rolls & Butter

Corn Bread & Biscuits

Romaine & Broccoli Salad

Sliced Mushroom & Tomatoes & Lemon Vinaigrette

Creamy Confetti Corn Salad

BBQ Pork Ribs

With Sweet Baby Ray

Fried Chicken Cutlets

With Honey Mustard Sauce

Fried Green Tomatoes

Served with Caper Remoulade

3 Cheese Baked Macaroni

Seasonal Vegetables

House Made Bread Pudding with Vanilla Bourbon Sauce

Chocolate Pecan Pie

Two Entrée Selections | **\$80.00 Per Person**

Three Entrée Selections | **\$90.00 Per Person**

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Dessert, Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

Soup and Salad

Choice of One Soup and One Salad Entrée:

Hot Soups

Potato Leek with Fresh Chives

Vegetable Minestrone (V)

Cream of Wild Mushroom

Cheese Soup with Broccoli

Caramelized Onion Soup with Parmesan & Swiss Croutons (V)

Maryland Cream of Crab Soup **(+\$10 Per Person)**

Chilled Soups

Vegetable Gazpacho (V)

Shrimp Gazpacho

Cantaloupe Soup with White Truffle

ENTRÉE SALAD

Grilled Shrimp Caesar Salad

Crisp Romaine Lettuce with Classic Caesar Dressing topped with Marinated & Grilled Shrimp, Parmesan Cheese, and Seasoned Croutons

\$58.00 Per Person

Kale & Cabbage Power Salad with Charred Chicken & Pineapple

Fresh Crisp Green Lettuces with Diced Charred Chicken, Grilled Pineapple and Mandarin Oranges, Pistachios, & Edamame, Shredded Carrots, served with Cool Avocado Ranch Dressing

\$58.00 Per Person

South Pacific Noodle Salad

Sesame Ginger Soy Soba Noodles with Sweet Chili Grilled Flank, assorted Marinated Vegetables to include, Baby Bok Choy, Shitake Mushrooms, Baby Corn, Scallions, & Cilantro
(Can Substitute Tofu for Beef to make Vegan)

\$60.00 Per Person

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All lunch menus are based on 60-minutes of continuous service to include:

Choice of one soup, American Potato Salad or Cole Slaw, Pickle Speak, Kettle Chips, one Dessert, and Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

ENTRÉE SANDWICHES

Italian Sub

Combination of Genoa Salami, Pepperoni, Mortadella, Capicola, Prosciutto, & Provolone Cheese, Shredded Lettuce, Marinated Onions, Tomatoes, on French Bread with a side of Hot Giardiniera

\$55.00 Per Person

West Coast Turkey Croissant

Thin Sliced Turkey Breast with Cucumbers, Sliced Avocado, Tomatoes, Baby Spinach, Monterey Jack, & Pesto Mayonnaise

\$55.00 Per Person

Roast Beef & Brie

Sliced Roast Beef, Soft Brie Cheese, Baby Arugula, Tomatoes, & Balsamic Mushroom Tapenade, with Roasted Red Pepper Remoulade, on Rosemary Focaccia

\$55.00 Per Person

Chickpea & Grape Wrap (Vegan)

Smashed Chickpeas, with Celery, Red Grapes, Sprouts & Vegan Dijonaise in a Tortilla Wrap

\$55.00 Per Person



Boxed Lunch

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The boxed lunch is in to-go box to include:

Chef's Choice of Pasta Salad, Whole Fresh Fruit, Kettle Chips. Chocolate Chip Cookie, Bottled Water, Condiments and Plastic ware. If the boxed lunch is eaten during your meeting, there will be an upcharge of \$10.00 per person.

Choice of three Sandwiches:

Italian Sub

Combination of Genoa Salami, Pepperoni, Mortadella, Capicola, Prosciutto, & Provolone Cheese, Shredded Lettuce, Marinated Onions, Tomatoes, on French Bread with a side of Hot Giardiniera

\$60.00 Per Person

West Coast Turkey Croissant

Thin Sliced Turkey Breast with Cucumbers, Sliced Avocado, Tomatoes, Baby Spinach, Monterey Jack, & Pesto Mayonnaise

\$60.00 Per Person

Roast Beef & Brie

Sliced Roast Beef, Soft Brie Cheese, Baby Arugula, Tomatoes, & Balsamic Mushroom Tapenade, with Roasted Red Pepper Remoulade, on Rosemary Focaccia

\$60.00 Per Person

Chickpea & Grape Wrap (Vegan)

Smashed Chickpeas, with Celery, Red Grapes, Sprouts & Vegan Dijonaise in a Tortilla Wrap

\$60.00 Per Person



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All plated lunch menus include:

Rolls & Butter, one Salad, one Entree, one Dessert, Freshly Brewed Regular & Decaffeinated Coffee, and Hot Water with Assorted Teas. For groups, the first course and dessert course will be the same selections for the entire group. If you pick more than one Entree, the highest pricing will be the per person pricing.

FIRST COURSE

Choice of one Salad:

Powerscourt House Salad

Arcadian Baby Mixed Greens with Cucumber, Tomatoes, Shredded Carrots,
Red Onions with Champagne Vinaigrette

Classic Caesar Salad

Chopped Romaine Lettuce, Seasoned Croutons, tossed with Creamy Caesar Dressing,
and Parmesan Cheese

Caprese Salad

Baby Arugula & Spinach Lettuces with Tomatoes, Fresh Buffalo Mozzarella,
Fresh Basil, & Balsamic Vinaigrette

Baby Iceberg Wedge Salad

Baby Iceberg Lettuce with Applewood Smoked Bacon, Diced Tomatoes,
Hardboiled Eggs, & Blue Cheese Dressing

Traditional Greek Salad

Mixed Baby Greens with Roma Tomatoes, Cucumbers, Kalamata Olives,
Shaved Red Onion. Pepperoncini, Feta Cheese, & Lemon Herb Vinaigrette



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Choice of One Lunch Entree:

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ENTRÉE

Stuffed Chicken Marsala

With Baby Portobellos & Caramelized Onions, & Fresh Rosemary Finished with a Marsala Wine Sauce, Served with Orzo Pasta Risotto & Seasonal Vegetables

\$75.00 per person

Blackened Breast of Chicken

Served with Grilled Peach Chutney, Roasted Corn & Black Bean Rice Pilaf with Fresh Herbs, & Seasonal Vegetables (GF)

\$75.00 per person

Balsamic Glazed Flat Iron Steak

Seasoned & Seared 8oz. Steak Finished with Balsamic Glaze Served with Sour Cream & Scallion Mashed Potatoes & Seasonal Vegetables (GF)

\$80.00 per person

Carved NY Striploin

Whole NY Striploin Sliced & served with Roasted Mushroom Demi-Glace, Roasted Red Boxed Potatoes & Vegetable Medley (GF)

\$80.00 per person

Beef Short Ribs

Slow Braised Short Ribs with Red Wine Sauce, Served with Parmesan Garlic Mashed Potatoes, and Roasted Vegetables

\$80.00 per person

Grilled Swordfish Steak

Served with Mediterranean Relish, Roasted Red Pepper Cous, & Vegetable Medley (GF)

\$80.00 per person

Pistachio Crusted Salmon

Pistachio Herb Crusted Atlantic Salmon with Lemon Au Jus, served with Rice Pilaf with Spinach, & Seasonal Vegetables
(Grilled Salmon can be substituted) (GF)

\$80.00 per person

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VEGAN SELECTIONS

Wild Mushroom Stroganoff (GF), V

\$75.00 per person

Roasted Vegetable Ravioli with Spicy Marinara (GF), V

\$75.00 per person

Broccoli Latkes with Bruschetta Tomato Relish (GF), V

\$75.00 per person

Polenta Cakes with Artichoke & Olive Tapenade (GF), V

\$75.00 per person

Grilled Vegetable Skewers (GF), V

\$75.00 Per Person

LUNCH DESSERTS

Choice of one Dessert:

Chocolate Mousse with Fresh Berries

Red Berry Mascarpone Cake (GF)

Rustic Apple Tart

White Chocolate Raspberry Cheesecake

V= Vegan

GF = Gluten Free