

# Rehearsal ~ Cocktail Menus



Come celebrate the evening with family and friends just at the moment before the two families become one. Save the moment with a memorable rehearsal dinner. We will host the room block your wedding guests will enjoy our recently renovated rooms at a discounted rate.

Just select one of our recommended menus and leave the rest to us.

Basic decoration package is offered at an additional cost per person plus tax & service charge.



1501 Rhode Island Ave NW Washington, D.C. 20005

P: 202.483.2000 F: 202.797.7979

**Restaurant:** [dineshw@inndc.com](mailto:dineshw@inndc.com) **Sales:** [shaylae@inndc.com](mailto:shaylae@inndc.com)

[WWW.INNDC.COM](http://WWW.INNDC.COM)

## ***Cocktail Reception***

*A four hour affair  
Minimum of 30 people*

*Open bar for three hours serving premium Brands, Imported and  
Domestic Beer,  
House Wines, Soft Drinks*

*Seasonal Market Vegetables w/ assorted sauces and fresh fruits platter  
display*

### ***Hot and Cold Hors d'oeuvres***

*(Please select three types to be butler- passed during the first hour of your reception)*

*Antipasto Skewers*

*Bruschetta*

*Fried mushroom caps*

*Mini egg rolls*

*Mini Quiches*

*Potato Skins topped w/ Bacon and Cheddar*

*Chilly crusted chicken skewers w/ mango sauce*

*Shrimp Dumplings w/soy sauce*

*Sirloin skewers with Horseradish*

*Cajun Chicken Skewers*

*Shrimp Spring Rolls*

*Cheese and vegetable Quesadilla*

*Cheese and Crackers*

*Mini Crab cake*

*Pigs in a blanket*

**\*\*Substitutions or Supplementary orders are subject to availability and must be requested in advance\*\*  
Prices may vary**

All menu items listed are subject to 18% service charge and 10% DC tax  
Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.  
Catering/Function policies and procedures apply

***Pasta Station:***  
*(Please select two)*

***Pasta:***

*Penne, Farfel a, Rigatoni*

***Toss Ins:***

*Grilled Chicken, Mushrooms, Asparagus,*

***Sauce:***

*Marinara, Pesto or Lemon Cream Sauce*

***Carving Station***  
*(Please select one)*

*Pepper crusted Prime Ribs*

*Pork Tender loin*

*Virginia Ham*

*Serve with Sourdough Rolls or Buttermilk Biscuits*

***OR***

*Caesar or Tossed salad*

*Champagne Toast*

*Sweet Ending*

*Assorted Cakes*

*Freshly Brewed coffee, decaffeinated coffee, assorted Herbal tea*

***\$107.00 per person***

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## ***Rehearsal Dinner***

**Minimum of 30 people**

### ***Appetizer***

*(Please select one)*

*Shrimp Skewers*

*Bruschetta*

*Braised Brussels Sprouts w/bacon*

*Chicken Skewers*

*Sirloin Skewers*

*Shrimps Antipasto Kabob*

### ***Salad***

*Spinach Raspberry salad*

**OR**

*Mixed Green or Caesar salad*

### ***Entrees***

#### ***Rosemary Garlic Lamb Chops***

*Grilled Lamb chop marinated with fresh rosemary garlic,*

*On Portobello mushrooms sauce with parsnips puree*

**\$48.95**

#### ***Roasted Cornish Game Hen***

*Cornish game hen roasted to perfection, and topped*

*with pomegranate demi glace served with wild rice and asparagus*

**\$42.95**

#### ***Stuffed Salmon Filet***

*Salmon stuffed with crabmeat, Scallops, garlic, red pepper and spinach*

*over Hollandaise sauce*

**\$43.95**

#### ***Maryland Crab cakes***

*With cream corn and baby Squash*

**\$43.95**

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***Ribeye steak***

*Ribeye steak w/ red wine mushroom sauce and Mixed Vegetables*  
**\$48.95**

***Grilled Chicken Breast***

*With Sundry Dried Cherry sauce and Spinach Mashed potatoes*  
**\$36.95**

***Seared Salmon Filet***

*Topped Lemon butter sauce, Steamed Basmati rice and Asparagus*  
**\$38.95**

***New York Strip***

*Port wine mushroom Sauce w/ Spinach mashed potato*  
**\$48.95**

***Sweet Ending***

*Assortment of desserts*

***Freshly Brewed coffee, decaffeinated coffee, assorted Herbal tea***

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