



The
ROYAL
SONESTA
WASHINGTON DC
CAPITOL HILL

2024 Holiday Event Menus



Silver Bells

Reception Style of Service to Include (5) Hors d'Oeuvres, (2) Display Stations, (1) Action Station, (1) Carving Station, Chef's Assorted Mini Desserts

Based on (2) Hours of Continuous Service

\$145 per person

HORS D'OEUVRES

Cold Canapes:

Candied Walnut Crusted Goat Cheese, Apricot Jam, on Crostini

Zaatar Pita, Roasted Red Pepper Hummus and Feta

Cucumber Rounds with Hummus and Roasted Red Pepper

Onion Jam, Ricotta, Prosciutto, Crostini
Deviled Eggs, Dill, Tarragon

Shrimp Cocktail Shooter, Spicy Bloody Mary
Cocktail Sauce

Spicy Tuna on Wonton Crisp, Yuzu Aioli
Smoked Salmon, Dill Creme Fraiche, Sliced
Cucumber

Vietnamese Spring Roll, Soy Chili Glaze – VG, GF
Curried Chicken Salad, Pretzel Crisp
Beef Tenderloin on Crostini, Horseradish Creme,
Balsamic Drizzle

Hot Canapes:

Bacon Wrapped Scallops, Yuzu Dressing

Veggie Spring Roll, Soy Scallion Sauce

Beetroot Tart Au Fromage de Chevre

Rice Crispy Shrimp Tempura, Wasabi Soy

Mini Maryland Crab Cake with Old Bay Aioli

Spanakopita

Lamb Chop with Mint Chimichurri Sauce

Buffalo Chicken Spring Roll, Whipped Blue
Cheese

Mushroom Vol-au-vent

Franks wrapped in Puff Pastry

Chicken Satay, Spicy Peanut Dipping Sauce – GF

DISPLAY STATIONS

Cheese & Charcuterie

Artisanal Selection of French & Domestic
Cheese

Selection of Local Charcuterie

House Mustard, House Pickles, Seasonal Jam,
Roasted Nuts, and Fresh Baguette

Vegetable Antipasti

Roasted Red Peppers, Marinated Artichokes,
Heirloom Carrot, Asparagus, Balsamic Marinated
Mushrooms,

Assorted Olives, Hummus, Pita Chips

Southern Charm

Apple Cider BBQ Ribs

Jalapeno Cornbread

Cole Slaw

Trio of Dips

Warm Spinach & Artichoke Dip

Classic Whipped Hummus

Mexican Street Corn Dip

served with Warm Pita, Crispy Tortilla Chips,

Fresh Vegetable Crudité, and Gourmet Crackers

ENHANCEMENT:

Raw Bar +\$40 per person

Jumbo Gulf Shrimp

Oysters

Ceviche Shooter

Lemon, Cocktail, Mignonette & Mustard Sauce



ACTION STATIONS *

Pasta Station

Penne, Farfalle
Grilled Chicken, Shrimp, Spinach & Ratatouille
Caramelized Onion, Grilled Peppers,
Parmesan, Herbs and Chili Flakes
Alfredo Sauce, Vegan Marinara, Pesto

Risotto Station

Wild Mushrooms, Caramelized Onions,
Asparagus Tips, Baby Spinach, Sun-Dried
Tomatoes, Green Onions
Grilled Chicken, Shrimp, Pancetta
Fresh Parmesan, Basil Pesto, Fresh Herbs

Gourmet Mac & Cheese Station

Cheddar, Gruyere, Parmesan
Bacon, Lobster, Truffle Oil, Sauteed
Mushrooms, Roasted Tomatoes
Crispy Onions, Panko Breadcrumbs, Fresh
Herbs

Mashed Potato Bar

Classic Yukon Gold Mashed Potatoes,
Sweet Potato Mash
BBQ Pulled Pork
Classic Brown Gravy, Shredded Cheddar &
Parmesan Cheeses, Sour Cream, Whipped
Cinnamon Butter, Garlic Herb Butter, Bacon
Bits, Scallions

CARVING STATIONS *

Pasture Raised Lamb Leg

Thyme Jus, Dinner Rolls

Roasted Breast of Turkey

Sage Gravy, Cherry Cranberry Chutney,
Dinner Rolls

Prime Rib

Buttered Biscuits

Whole Roasted Salmon

Beurre Blanc, Dinner Rolls

ENHANCEMENT:

Beef Tenderloin +\$15 per person

Peppercorn Sauce, Caramelized Onion,
Horseradish Sauce, Dinner Rolls



* One Chef Attendant Required per 50 Guests
\$200 Fee Per Chef Attendant

GF – Gluten Free NF – Nut Free DF – Dairy Free V – Vegetarian VG – Vegan

'Tis The Season

Plated Style of Service to include choice of up to three entrees, including vegetarian option
Dinner menu includes warm dinner rolls, iced tea, iced water, and coffee service

Starter

Please Select One option

Butternut Squash Soup

Classic French Onion Soup

Brussels Sprouts Salad

Shaved Brussels Sprouts, Winter Greens, Cranberries, Goat Cheese, Walnuts, & White Balsamic Vinaigrette Dressing

Harvest Kale Salad

Shredded Kale, Roasted Butternut Squash, Pecans, Sliced Pears, Champagne Vinaigrette Dressing

Classic Caesar

Crisp Romaine, Croutons, Shaved Parmesan, Classic Caesar Dressing

Entrée

Beef Tenderloin – GF, NF, DF

Rosemary Roasted Potatoes, Bok Choy, & Bordelaise Sauce

\$110

Roasted Airline Chicken Breast – NF, GF

Smoked Gouda Grits, Asparagus, Veloute

\$96

Maple Glazed Pork Tenderloin – GF, NF, DF

Braised Red Cabbage and Apples, Broccolini, Stone Ground Mustard Demi Glace

\$96

Pan Seared Salmon – GF, NF

Roasted Caluiflower, Swiss Chard, Herb Buerre Blanc

\$105

Baked Vegetable Strudel – V

Seasonal Vegetables, Balsamic Glaze

\$96

Roasted Caluiflower Steak – VG

Quinoa Vegetable Fricassee, Herb Chimmichurri

\$98

Duet Entrée

Braised Short Rib & Colossal Shrimp – GF, NF

Glazed Carrots, Whipped Potatoes

\$140

Beef Tenderloin & Crab Cake – NF

Haricot Vert, Roasted Potatoes, Remoulade

\$140

Dessert

Please Select One Option

Pecan Tartlet

Gingerbread Cheesecake

Apple Galette

Chocolate Truffon Cake – NF, GF

Fresh Fruit Tart



GF – Gluten Free NF – Nut Free DF – Dairy Free V – Vegetarian VG – Vegan

White Christmas

Buffet menu based on 90 minutes of continuous service

Buffet menus includes freshly brewed regular & decaffeinated coffee and assorted hot teas

\$120 per person

Starter – Please Select One Option

Butternut Squash Soup – NF, V

Tomato Basil Soup – NF, V

Brussels Sprouts Salad

Shaved Brussels Sprouts, Winter Greens, Cranberries, Goat Cheese, Walnuts, & White Balsamic Vinaigrette Dressing

Harvest Kale Salad

Shredded Kale, Roasted Butternut Squash, Pecans, Sliced Pears, Champagne Vinaigrette Dressing

Classic Caesar

Crisp Romaine, Croutons, Shaved Parmesan, Classic Caesar Dressing

Entrée – Please Select Three Options

Sliced Maple Glazed Ham

Braised Beef Short Ribs

Marinated Skirt Steak

Rosemary & Sage Roasted Turkey Breast

Pan Seared Salmon. Remoulade

Grilled Chicken Breast

Baked Vegetable Strudel – V

Seasonal Vegetables, Balsamic Glaze

Roasted Cauliflower Steaks – VG

Quinoa Vegetable Fricassee, Herb Chimmichurri

Accompaniments – Please Select Two Options

Balsamic Brussels Sprouts

Honey Glazed Carrots

Roasted Broccolini

Chef's Fresh Vegetable Medley

White Cheddar Mashed Potatoes

Wild Rice Pilaf

Roasted Red Bliss Potatoes

Dessert – Please Select Two Options

Assorted Holiday Cookies

Holiday Yule Log

Pecan Pie

Pumpkin Pie

Warm Apple Crumble

Red Velvet Cake

Assorted Miniature Desserts



GF – Gluten Free NF – Nut Free DF – Dairy Free V – Vegetarian VG – Vegan

Late Night Snack Enhancements

Menus based on 60 minutes of continuous service

Trio of Sliders

\$35 per person

Cheeseburger Slider

Lettuce, Tomato, Cheddar Cheese

BBQ Pulled Pork Slider

Cabbage Slaw

Crab Cake Slider

Classic Remoulade



Quesadilla Station

\$25 per person

Grilled Chicken Quesadilla

Roasted Vegetable Quesadilla

Black Bean, Corn, Bell Pepper, Queso Fresco

Petite Shrimp Quesadilla

All served with Classic Tomato Salsa, Guacamole, and Sour Cream for topping

Flatbread Station

\$30 per person per hour

Classic Pepperoni and Margherita Pizza

Tomato Soup + Grilled Cheese Station

\$25 per person

Tomato Basil Soup Shooter

Traditional Grilled Cheese on Multigrain

French Ham & Truffled Grilled Cheese on Brioche



Drink and Be Merry

Dasher

\$25 per person for the first hour, \$15 per person for each additional hour

Spirits

Svedka Vodka
New Amsterdam Gin
Corazon Silver Tequila
Cruzan Rum
Jack Daniel's Whiskey
Rittenhouse Rye 100 Proof Rye

Beer, Wine, & Non-Alcoholic

Bulletin Place Cabernet Sauvignon
Bulletin Place Merlot
Bulletin Place Chardonnay
Bulletin Place Sauvignon Blanc
Wycliff Sparkling Brut
Domestic and Imported Beer, Local Ale
Soft Drinks, Juices, Bottled Still and Sparkling Water

Dancer

\$45 per person for the first hour, \$19 per person for each additional hour

Spirits

Tito's Handmade Vodka
Sipsmith Gin
Patron Tequila
Bacardi Superior Rum
High West Bourbon
Knob Creek Rye

Beer, Wine, & Non-Alcoholic

Parducci Small Lot Cabernet Sauvignon
Parducci Small Lot Pinot Noir
Louis Latour Chardonnay
Spy Valley Satellite Sauvignon Blanc
Charles De Fere Blanc de Blancs Brut
Domestic and Imported Beer, Local Ale
Soft Drinks, Juices, Bottled Still and Sparkling Water

Drink and Be Merry

Prancer

\$65 per person for the first hour, \$23 per person for each additional hour

Spirits

Grey Goose, Tito's Handmade Vodka
Hendrick's, Bombay Sapphire Gin
Casamigos Blanco Tequila
Smith & Cross Still Rum
Makers Mark, Woodford Bourbon
Knob Creek Rye
Jameson Irish Whiskey, Crown Royal Whiskey
Johnny Walker Black Label Scotch
Hennessy VS Cognac

Beer, Wine, & Non-Alcoholic

Edge Cabernet Sauvignon
Truchard Pinot Noir
Legende Merlot
Trefethen Chardonnay
La Petite Perrière Sauvignon Blanc
J Cuvée Brut and Paul Buisse Crémant Brut Rose
Domestic and Imported Beer, Local Ale
Soft Drinks, Juices, Bottled Still and Sparkling Water



*One Bartender Required per 75 Guests
\$200 Fee Per Bartender

Drink and Be Merry

Bar Enhancements

Holiday Specialty Cocktail – \$19 per glass on consumption (select up to two)

Peppermint Espresso Martini

Tito's Handmade Vodka, Kahlua Peppermint Mocha, Bailey's Irish Cream, Freshly Brewed Espresso

Cranberry Mule

Tito's Handmade Vodka, Fresh Cranberry, Fresh Lime Juice, and Ginger Beer with Cranberry & Lime Garnish

Holiday Sangria

Fresh Apple, Orange, and Cranberry Juice, Red Wine, and Cointreau, with Orange Slice Garnish

Cranberry Aperol Spritz

Fresh Cranberry Juice, Club Soda, Aperol, and Prosecco with Cranberry Garnish

Hot Chocolate Bar – \$12 per person

candy canes, marshmallows, cinnamon, chocolate sprinkles, whipped cream, vanilla syrup, caramel syrup, chocolate syrup

Personalized Logo Cocktail – \$500 + Additional Bartender Fee \$200

Add your company logo or a fun holiday image for an extra personalized experience

