

THE MAYFLOWER CLUB
WASHINGTON, DC

COCKTAIL RECEPTIONS

PASSED APPS WILL BE SERVED OVER THE
COURSE OF TWO HOURS

SAVORING

60 PER PERSON

2 VEGETARIAN

2 MEATS

2 SEAFOODS

DECADENCE

80 PER PERSON

3 VEGETARIAN

3 MEATS

3 SEAFOODS

INDULGENCE

90 PER PERSON

4 VEGETARIAN

4 MEATS

4 SEAFOODS

VEGETARIAN

FIG & BRIE CUPS

creamy brie, sweet port reduction

FALAFEL

hummus, parsley

SPANAKOPITA

phyllo, baby spinach

MUSHROOM TARTS

mixed wil mushrooms, parmigiano

DEVEILED EGGS

hummus, smoked paprika

GREEK SALAD SKEWERS

heirloom tomato, feta olive

MEAT

BACON DATES

almond goat cheese, aged balsamic

LAMB SLIDERS

pulled lamb shoulder, honey yogurt

CHICKEN SKEWERS

turmeric chicken, garlic aioli

LAMB CHOPS

halal lamb, pistacchio, balsamic

MINI KEFTES

spiced beef, tzatziki

FILET MIGNON SLIDERS

tenderloin, harissa, arugula

SEAFOODS

PHYLLO CRAB CAKES

crispy phyllo, harissa aioli

MINI LOBSTER ROLL

maine lobster, medi aioli

BREADED SCALLOPS

baked and served in shell

TUNA CRUDO

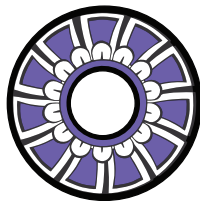
pickled onion, harissa wonton

LANGOSTINO BISQUE

lobster, cream

SHRIMP SKEWER

cherry tomato, spiced marinade



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DISPLAYS & STATIONS

OYSTER & SHRIMP COCKTAIL

CHEF SELECTED OYSTERS, JUMBO SHRIMP
HARISSA COCKTAIL SAUCE, MIGNONETTE, HORSERADISH
(2 JUMBO SHRIMP, 2 OYSTERS)
\$15 PER PERSON

SEAFOOD TOWER

MAINE LOBSTER TAIL, JUMBO SHRIMP, OYSTERS
JUMBO LUMP CRAB, ALASKAN KING CRAB
HARISSA COCKTAIL SAUCE, MIGNONETTE, HORSERADISH
\$40 PER PERSON

CHEESE AND CHARCUTERIE

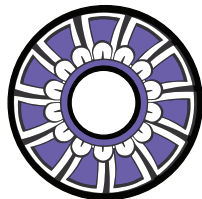
CHEF SELECTION OF ARTISANAL SLICED MEATS AND CHEESE
\$20 PER PERSON

VEGETABLE AND DIP PLATTER

TOMATO, CARROT, EGGPLANT
SQUASH, ASPARAGUS AND OTHER SEASONAL VEGETABLES
TZATZIKI, TARAMA, PITA BREAD
\$10 PER PERSON

TENDERLOIN CARVING STATION

ROASTED TENDERLOIN ROSEMARY OLIVE OIL
\$50 PER PERSON



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PLATINUM BEVERAGE PACKAGE

Sparkling : Champagne

White and Red Wine

Top Shelf Liquor : Vodkas | Gin | Rum | Tequila | Scotch | Bourbon

Domestic Beers

Non-Alcoholic: Sodas, Juices, Still & Sparkling Water, Drip Coffee & Tea

\$160.00 per person – first 3 hours

\$50.00 per person – every hour thereafter

PREMIUM BEVERAGE PACKAGE

Sparkling : Champagne

Selection of Premium White and Red Wine

Premium Liquor : Vodkas | Gin | Rum | Tequila | Scotch | Bourbon

Domestic and Imported Beers

Non-Alcoholic: Sodas, Juices, Still & Sparkling Water, Drip Coffee & Tea

\$95.00 per person – first 3 hours

\$30.00 per person – every hour thereafter

STANDARD BEVERAGE PACKAGE

Sparkling Wine

White and Red Wine

Domestic Beers

Liquor: First Pour Spouts

Non-Alcoholic: Sodas, Juices, Still & Sparkling Water, Drip Coffee & Tea

\$75.00 per person – first 3 hours

\$25.00 per person – every hour thereafter