

the wink

washington dc

Catering Menu

BREAKFAST BUFFETS

All buffets are based on one hour of continuous service and include freshly brewed regular and decaffeinated Illy coffee and selection of Dammann Frères hot tea

THE WINK CONTINENTAL | \$35

fresh orange juice and apple juice, assortment of fresh whole fruits, freshly baked breakfast pastries and mini muffins, assortment of bagels with condiments

DELUXE | \$42

fresh orange juice, apple juice and cranberry juice, sliced seasonal fresh fruits and berries, freshly baked breakfast pastries, yogurt with granola, assortment of box cereals with 2%, whole and skim milk, assorted meats and cheeses with fresh baguettes

THE RIGHT START | \$42

fresh orange juice, apple juice and cranberry juice, sliced seasonal fresh fruit and berries, freshly baked breakfast pastries, scrambled eggs with fresh chives, chicken apple sausage and maple pepper bacon strips, home fried potatoes

ENERGY BOOST | \$45

freshly pressed homemade beet and green juices, sliced seasonal fresh fruit and berries, chobani greek yogurt, low fat muffins, scrambled egg beaters with chives, turkey bacon and chicken apple sausage, mccann's irish oatmeal with organic raw sugar, walnuts and dried cranberries

SOUTHERN BELLE | \$46

freshly squeezed orange juice, apple juice and cranberry juice, sliced seasonal fruit and berries, freshly baked breakfast pastries scrambled eggs with chives, hot stoneground grits, Virginia ham, biscuits and sausage gravy, sweet potato pancakes with peaks of otter wildflower honey and maple syrup

All pricing is per person unless otherwise noted. All buffet menus require a minimum of 25 guests. For groups under 25 a fee of \$200 will apply. A taxable service charge, currently 25% of the total food and beverage revenue (plus 10% tax), will be added to all food and beverage charges. Included as part of the service charge is a gratuity (12.5%) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by hotel to cover non-itemized costs of the event. No other fee or charge, including, but limited to, administrative fees, set-up fees, labor fees, or bartender/food station fees, is a tip, gratuity, or service charge for any employee.

PLATED BREAKFASTS

CORNFLAKE AND ALMOND BRIOCHE FRENCH TOAST | \$36

topped with berries, powdered sugar and maple syrup with a choice of bacon or sausage

SCRAMBLED EGGS | \$37

with bacon and sausage, breakfast potatoes and oven dried tomatoes

TRADITIONAL EGGS BENEDICT | \$39

with breakfast potatoes and oven dried tomatoes

*all breakfasts are per person and include fresh orange juice, breakfast breads,
freshly brewed regular and decaffeinated Illy coffee and selection of Dammann Frères hot tea*

BREAKFAST ENHANCEMENTS

****CHOOSE FROM ANY OF THE BELOW TO ADD SOME FLAIR TO YOUR BREAKFAST MENU CHOICE****

All breakfast enhancement pricing is per person unless otherwise noted.

TUITY-FRUITY

- bowl of fresh cut fruit | \$6 per person
- assorted fruit crepes with fresh seasonal fruits and berries | \$11 per person
- strawberry and pineapple smoothies | \$8 per person
- assortment of dried fruit to include apricots, and bananas | \$6 per person
- fruit skewers with peaks of otter wildflower honey dip | \$8 each
- fresh fruit parfait layered with granola, berries and yogurt | \$7 per person
- whole seasonal fruit | \$6 per piece

IT'S CRUNCH TIME:

- assorted yogurt with granola and raisins | \$6 each
- assorted kind and crunchy granola bars | \$6 each
- assortment of box cereals with 2% whole and skim milk | \$6 per person

WARM AND COZY:

- grits with shredded cheddar cheese, sugar, syrup and butter | \$7 per person
- steel cut oatmeal with walnut and brown sugar | \$7 per person
- petite croissants with scrambled eggs, honey ham and cheese | \$10 per person
- english muffin sandwich with scrambled eggs, cheese and sausage | \$8 per person
- breakfast burritos with scrambled eggs, cheese, chives, onions and peppers, served with sour cream and salsa | \$9 per person

FRESHLY BAKED

- assorted mini scones | \$7 per person
- warm sticky buns | \$6 per person
- freshly baked bagels with condiments | \$7 per person
- assortment of local "Astro Doughnuts" | \$85 per dozen
- warm apple, cherry and blueberry turnovers | \$60 per dozen
- assortment of breakfast pastries | \$60 per dozen

SPLURGE:

- silver dollar pancakes with whipped cream, fruit toppings, berries, chocolate chips, whipped butter and maple syrup | \$9 per person
- breakfast pizza with scrambled eggs, cheese, bacon, ham, sausage and mixed peppers | \$9 per person
- sweet potato pancakes with peaks of otter wildflower honey | \$9 per person
- smoked salmon display with assorted bagels, sliced onions, fresh tomato, sliced hardboiled egg, capers, cream cheese and lemon | \$13 per person
- traditional eggs benedict | \$13 per person

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