

**the wink**

washington dc

**Catering Menu**

# PLATED DINNER

*Plated dinners include one soup or salad, our executive chef's selection of seasonal vegetables and starch, assorted gourmet rolls, one dessert, freshly brewed coffee and tea service*

## STARTERS (choose one soup or salad)

### SOUPS:

**ROASTED BUTTERNUT SQUASH AND FIJI APPLE BISQUE**

**CLASSIC CHICKEN NOODLE SOUP**

**HEIRLOOM TOMATO WITH BASIL**

**CHILLED GAZPACHO**

**LOBSTER BISQUE** (add \$4.00 per person)

### SALADS:

**ORGANIC LOCAL FIELDS GREEN SALAD** | pickled red beets, crumbled goat cheese, candied pecans and mandarin oranges with pomegranate vinaigrette

**TRADITIONAL CAESAR SALAD** | pesto croutons, kalamata olives, shaved parmesan cheese and oven dried tomato

**BABY SPINACH SALAD** | candied walnuts, cranberries, apricots and crumbled goat cheese with maple asian pear vinaigrette

## ENTREES (choose one)

**REGGIANO CRUSTED SWORDFISH** | \$78

with lemon butter sauce and pineapple salsa

**BBQ CHIPOTLE SHRIMP** | \$77

with tasso grits

**SEARED JUMBO LUMP CRAB CAKES** | \$83

with whole grain mustard sauce

**PORTOBELLO AND FENNEL RAVIOLI** | \$73

with sage butter and roasted vegetables

**GRILLED VEGETABLE STRUDEL** | \$73

served with roasted basil eggplant pomodoro

**GRILLED EGGPLANT MANICOTTI** | \$74

served with beets and roma tomato coulis

## DESSERT (choose one)

**TRIO OF "SWEET INDULGENCE"** (Locally produced in Rockville, MD)

champagne, lemon ginger and red raspberry

**FRESH SEASONAL FRUIT TART WITH RASPBERRY SAUCE**

tart dough layered with bavarian cream and topped with assorted fresh fruit and glaze

**WHISKEY "BELL & EVANS" CHICKEN BREAST** | \$74

with shiitake mushrooms and leek risotto

**EBERLY FARMS ORGANIC HERB ROASTED CHICKEN BREAST** | \$76

with shallot balsamic reduction

**NEW YORK AU POIVE** | \$92

with brandy and peppercorn demi and yukon mashed potatoes

**BRAISED BEEF SHORT RIBS** | \$87

with chianti demi glaze

**GRILLED PORK CHOPS** | \$76

with peaches and riesling reduction

**GRILLED ATLANTIC SALMON FILET** | \$75

with lemon thyme beurre blanc

**TRIPLE CHOCOLATE CHARLOTTE**

dark and white chocolate mousse layered with sponge cake

**TIRAMISU**

espresso flavored sponge cake and mascarpone cheese with coffee soaked lady fingers

# DINNER BUFFETS

## **UNION STATION** | \$90

grissini breadsticks and fresh italian breads,  
italian wedding soup,  
arugula salad with crispy pancetta and kalamata olives,  
grilled asparagus panzanella,  
chicken picatta with caper butter pan seared salmon with basil cream,  
rice pilaf sun-dried tomato and spinach polenta,  
roasted seasonal vegetables,  
tiramisu and cannoli

## **KING STREET** | \$95

assortment of gourmet rolls,  
classic egg drop soup thai noodle salad with mint lime vinaigrette,  
hawaiian potato salad with crabmeat,  
carrot salad with cranberries and pineapple,  
korean beef kalbi, sesame chicken wings  
lemon grass chicken pot stickers with cilantro ponzu,  
stir fry seasonal vegetables jasmine rice,  
tropical fruit salad petite fruit tarts

## **SMITHSONIAN** | \$97

buttermilk biscuits and cornbread,  
maryland crab soup,  
garden salad with chipotle ranch dressing and honey dijon vinaigrette,  
seafood salad, ancient grain kale salad,  
braised beef short ribs with chianti,  
demi shrimp linguini with lobster sauce, herb crusted chicken with sage gravy,  
corn on the cob, roasted fingerling potatoes,  
seasonal fresh fruit strawberry shortcake with whipped cream

## **L'ENFANT PLAZA** | \$104

assorted gourmet rolls,  
lobster bisque,  
chesapeake shrimp salad,  
baby green salad with poached pears, candied pecans, goat cheese, cranberries and a citrus vinaigrette,  
pan seared rockfish with fiji apple reduction,  
maryland jumbo lump crab cakes with tarragon remoulade,  
grilled flank steak with steak butter,  
boiled yukon baby gold potatoes,  
sautéed fresh green beans,  
signature bread pudding with vanilla sauce lemon bars

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

a minimum guarantee of 25 guests is required for all buffets;

\$200 fee will apply for any buffet under 25 guests to ensure quality, buffet pricing is based on 60 minutes of service

# MAKE IT YOURS

2 ENTREES | \$95

**SOUPS AND SALADS:** choice of 2

classic chicken noodle soup

heirloom tomato with basil maryland

crab soup

garden salad with chipotle ranch dressing and honey dijon vinaigrette

ancient grain kale salad

thai noodle salad with mint

lime vinaigrette

**ENTRÉE SELECTIONS:** choice of 2 or 3

sesame chicken wings

braised beef short ribs with chianti demi shrimp linguini with lobster sauce

herb crusted chicken with sage gravy

chicken picatta with caper butter

pan seared salmon with basil cream

maryland jumbo lump crab cakes with tarragon remoulade (add \$5)

grilled flank steak with steak butter (add \$5)

**ON THE SIDE:** choice of 2

sautéed fresh green beans

corn on the cob

roasted fingerling potatoes

stir fry seasonal vegetables

jasmine rice

rice pilaf

**DESSERTS:** choice of 1

signature bread pudding with vanilla sauce

seasonal fresh fruit

strawberry shortcake with whipped cream

tiramisu

tropical fruit salad

each additional starter | \$8

each additional entrée | \$15

each additional dessert | \$12

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