

the wink

washington dc

Catering Menu

PLATED LUNCH

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

STARTERS: *(choose one soup or salad)*

SOUPS:

roasted butternut squash
classic chicken noodle soup

chilled gazpacho
heirloom tomato with basil
lobster bisque (add \$4 per person)

SALADS:

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

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

BABY ICEBERG WEDGE SALAD | baby iceberg, maple bacon, crumbled "baby blue" cheese, teardrop tomatoes, sliced red bermuda onions with chipotle blue cheese dressing

MEDITERRANEAN TOMATO SALAD | yellow and red tomato napoleon with fresh mozzarella, chiffonade basil and mache with aged balsamic vinaigrette

SIGNATURE SALAD | field greens, teardrop tomatoes, candied pecans, shaved bermuda onions, boursin cheese croutons with house dijon vinaigrette

ENTREES:

BRAISED BEEF SHORT RIBS | \$52

vidalia onion - cabernet sauce

ORGANIC "BELL & EVAN'S" FREE RANGE CHICKEN | \$52

with riesling sauce

PAN SEARED ATLANTIC SALMON | \$51

lemon-thyme beurre blanc

GRILLED SWORDFISH | \$52

chimichurri sauce and mango salsa

MARYLAND CRAB CAKE | \$62

stone ground mustard sauce

NY STRIP AU POIVE | \$55

with brandy peppercorn sauce

DESSERT COURSE: (choose one)

TRIPLE CHOCOLATE CHARLOTTE

dark and white chocolate mousse layered chocolate sponge cake

NEW YORK CHEESECAKE

with berry compote

FRESH SEASONAL FRUIT TARTS

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

FRESH SEASONAL FRUIT TARTS

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

TIRAMISU

traditional italian mascarpone mousse layered with coffee infused sponge cake and dusted with cocoa powder

TRIO OF "SWEET INDULGENCE"

(Locally produced in Rockville, MD) a selection of three seasonal sorbets

PLATED LIGHT LUNCH

ENTREES:

Plated light lunches include one main course salad selection, one dessert selection gourmet rolls, and freshly brewed coffee and tea service

TRADITIONAL CAESAR SALAD

pesto croutons, oven dried tomato and marinated olives served with grilled chicken | \$45

served with grilled shrimp | \$48

served with grilled steak | \$51

THE WINK SIGNATURE SALAD

chopped red oak, romaine lettuce with roma tomatoes, marinated olives, pepper bacon, egg, gorgonzola cheese, roasted bell peppers

served with grilled chicken | \$45

served with grilled shrimp | \$48

LUNCH BUFFETS

ADAMS MORGAN | \$62

assortment of gourmet rolls ,
minestrone soup,
arugula salad with crispy pancetta and kalamata olives ,
vine ripe tomato and mozzarella salad,
pan seared tilapia with lemon beurre blanc ,
chicken marsala,
tuscan tri-colored tortellini with basil cream sauce ,
roasted yukon potatoes,
roasted vegetables,
grissini breadsticks and focaccia,
tiramisu and cannoli

CHINATOWN/GALLERY PLACE | \$66

assortment of gourmet rolls,
egg drop soup,
mandarin vegetable salad with ginger dressing,
sichuan chicken glass noodle salad with tri colored peppers,
julienne red onions,
shredded carrots, crushed peanuts and basil and mint lime vinaigrette ,
mongolian beef short ribs , kung pao chicken,
steamed jasmine rice,
seasonal stir fried vegetables,
fortune cookies,
champagne and strawberry charlotte

WOODLEY PARK | \$66

assortment of gourmet rolls and corn bread,
maryland crab soup,
baby green salad with roma tomatoes,
fresh mushrooms and herb vinaigrette
penne pasta salad with tri-colored peppers,
kalamata olives and sun-dried tomatoes
maryland pan seared petite crab cakes with old bay lemon tartar sauce,
grilled flank steak with chianti demiglace,
roasted baby yukon potatoes,
seasonal vegetables,
dupont circle's bread pudding with vanilla sauce fresh mini fruit tarts

GOVERNORS MARKET | \$55

assortment of gourmet rolls,
soup of the day,
mixed field greens, diced tomatoes, sliced eggs, maple pepper bacon, saga blue cheese, cucumbers, roasted red peppers, shaved parmesan, grilled shrimp, grilled eberly farms chicken,
selection of dressings to include chipotle ranch, "Peaks of Otter" wildflower honey Dijon vinaigrette, olive oil and balsamic vinegar,
smith island chocolate cake

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

SOUTH OF THE BORDER | \$62

soup of the day,
garden salad with avocado cilantro cream jicama and pineapple slaw,
spanish rice, braised beef chicken and vegetable fajitas, lettuce, tomato, onion, black beans
cilantro, jalapenos,
shredded jack and cheddar cheeses salsa, guacamole, sour cream, crunchy corn and soft
flour tortillas, tortilla chips,
kahlua chocolate chip bread pudding with vanilla sauce tres leches

DC ITALIAN MARKET | \$59

gourmet rolls soup of the day, ceaser salad, vegetable antipasti salad,
pasta salad, meatball subs, italian meat panini
grilled vegetable panini
mini fruit tarts,
mini cannolis

CHEF'S LEGENDARY BBQ | \$50

chopped salad, mac-n-cheese, collards, cole slaw, potato salad,
pulled pork, BBQ chicken,
corn bread and biscuits,
peach cobbler, pecan pie,
optional enhancement: smoked brisket** | \$10 per person

Wink Boxed Lunch | \$50

Boxed lunches include one sandwich, one cookie, one piece of whole fruit, a bag of potato chips, and bottled water. Please select up to two sandwiches. *

Roast Beef

Roasted Garden Vegetables

Virginia Honey Ham

Oven Roasted Turkey