



Travel is more than just A to B.

Travel should indulge your appetite.



CATERING

BY THE

HILTON ALEXANDRIA

OLD TOWN

Hilton Alexandria Old Town
1767 King Street Alexandria, VA 22314
www.alexandriahilton.com
www.alexandriaoldtown.hilton.com



CONTINENTAL BREAKFAST SELECTIONS

Our table in the morning includes selections of house made orange, apple & cranberry juice. Freshly brewed 100% Columbian blend coffee, decaffeinated coffee, & an exotic selection of fine herbal teas.



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The Old Town Continental

Petit scones, blueberry muffins, banana bread, apple turnovers and flaky croissants. New York style bagels served with flavored & plain cream cheeses, assortment of flavored yogurts and sliced seasonal melons, pineapple & berries.

Wouldn't be wonderful to add.....

Healthy Start Egg White Wrap

Vegetables, basil, and egg whites, wrapped in a spinach tortilla and served with ranchero sauce

Quiche Display, choose 2

Quiche Lorraine bacon, Swiss cheese and Bermuda onions,

Quiche Florentine spinach, onions, manchego cheese,

Wild Mushroom Quiche shiitake mushrooms, touch of nutmeg, gruyere cheese

Frittata Display choose 2

Wood Smoked Salmon Frittata

Vegetarian Frittata, roasted vegetables primavera, onion and Swiss cheese

Chesapeake Frittata, chesapeake jumbo lump crab meat, Bermuda onions, brunoise peppers, jack & cheddar cheese

South Western Egg Burrito

Chipotle tortilla, scrambled eggs, flavored with red pepper, mushrooms, shredded jack & cheddar, topped with fresh tomato salsa.

Smoked Salmon Display

Served with chopped onions, capers, cream cheese, sliced hard boiled egg, sliced tomatoes and bagels

English Muffin w/Egg, Applewood Smoked Bacon, Cheddar & Tomato

Granola with Fruit & Dried Blueberry Parfait

Our homemade granola combined with dried blueberries, and golden raisins. topped with fat-free vanilla yogurt, honey and fresh mixed berries

Eggs Benedict served with Hollandaise

Omelet Station

fresh eggs & omelettes to order. cheddar & Swiss cheese, forest mushrooms, Virginia ham, roma tomato, sweet peppers, red onion, applewood smoked bacon, country pork sausage*** Egg Beaters, egg whites, & turkey sausage are available upon request.

Stations require a chef fee and a minimum of 20 guests

All Food & Beverage charges are subject to a 22% taxable service fee and applicable sales tax. All menu prices are subject to change without notice. All menu items must be ordered for full guarantee. Pastries, fruit, etc. are not transferable to morning break/refresh. Desserts are not transferable to afternoon break/refresh

PLATED BREAKFAST SELECTIONS

All breakfast selections are served with Fresh Orange, Apple & Cranberry Juices, freshly brewed 100% Columbian blend coffee, decaffeinated coffee & a selection of fine herbal teas.



Country Scrambled Eggs

Served with your choice of applewood smoked bacon, country sausage links, or Virginia ham. Accompanied by oven-roasted breakfast potatoes. Egg beaters, egg whites, & turkey sausage are available upon request

Vanilla-Cinnamon Brioche French Toast

Served with country sausage links, toasted pecan butter, & warm Virginia maple syrup

Fresh Egg and Spinach Frittata

Sautéed spinach, hollandaise Sauce, diced white onions, aged Swiss cheese, and diced yukon gold potatoes

BREAKFAST BUFFETS

Alexandria Breakfast

Petit scones, blueberry muffins, banana bread, apple turnovers, & flaky croissants

From a silver chafing dish, we will serve:

Country fresh scrambled eggs, oven-roasted breakfast potatoes, applewood smoked bacon, & country pork sausage links

Virginia Country Buffet

Petit scones, blueberry muffins, banana bread, apple turnovers, & flaky croissants

From a silver chafing dish, we will serve:

Thick brioche French toast with warm maple syrup, farm fresh scrambled eggs, oven-roasted breakfast potatoes, & griddled country ham

Old Town Grand Breakfast Buffet

Assorted cold cereals served with ice cold skim & whole milk

Petit scones, blueberry muffins, banana bread, apple turnovers, & flaky croissants, bagels with sweet butter, preserves, & flavored cream cheeses, old fashioned oatmeal with brown sugar raisins & honey, yogurt served with fresh melon, pineapple, berries, & crunchy granola

From a silver chafing dish, we will serve:

Country fresh scrambled eggs, thick brioche French toast with warm Virginia maple syrup & apple-pecan compote, oven-roasted breakfast potatoes, applewood smoked bacon, country pork sausage links & cheese blintzes with berry coulis

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BEVERAGE ENHANCEMENTS



Whole, Non-Fat, & Chocolate Milk

Peach Berry Power Breakfast Smoothie or Wild Berry Shake

Non-Alcoholic Fruit Punch, Lemonade & Apple Cider

Coca-Cola, Sprite, Diet Coke, & Ginger Ale

Sparkling & Still Mineral Waters

Freshly Brewed, 100% Columbian Blend Coffee,
Flavored Coffees available for an additional \$3.00 per person
(please select one of the following): Hazelnut,
French Vanilla, Irish Crème, Almond, Caramel, Swiss Chocolate

Freshly Brewed, 100% Columbian Blend Coffee
Assorted Sodas, Herbal Teas & Bottled Water

Chilled Orange, Grapefruit, Tomato, Cranberry & Pineapple Juices

Root Beer Float Station (\$100 attendant fee)

Freshly Brewed Starbucks Blend Coffee
& a Selection of Fine Herbal Teas



Assorted Starbucks Frappuccinos

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SEASONAL TREATS

Winter Treats

A selection of holiday cookies, warm winter fruit cobbler, baked pita chips with hummus, hot chocolate with miniature marshmallows & whipped cream, soft drinks & mineral waters

Spring Treats

Bowl of strawberries & whipped cream, fresh fruit tartlettes with chantilly cream mini-crudite with dill dipping sauce, assorted fruit infused brewed tea and a selection of soft drinks and mineral waters

Summer Treats

Chilled bowls of ripe melon & pineapple, soft pretzels with mustard dipping sauce strawberry shortcakes, country pink lemonade, flavored iced teas and mineral waters

Autumn Treats

Apples & pears, pumpkin tarts with cinnamon whipped cream, mini-farmhouse cheeseboard with crackers, spiced apple cider with cinnamon sticks, soft drinks & mineral waters

THEME BREAKS

Death by Chocolate

Chocolate chunk & white chocolate macadamia cookies, double fudge nut brownies, chocolate covered pretzels & Oreo cookies, selection of whole, skim, & chocolate milk, freshly brewed coffee, decaffeinated coffee, & a medley of herbal teas

The Washington Nationals Break

Warm jumbo pretzels with deli mustard, fresh popped popcorn, Cracker Jacks, and roasted peanuts served with a selection of fresh lemonade & freshly brewed iced tea

Oven Fresh

Just baked jumbo cookies, whole & skim milk, hot chocolate w/mini Marshmallows freshly brewed coffee, decaffeinated coffee, & a medley of herbal teas

Power Break

Garden vegetable display, baked pita chips with hummus, basket of whole fruit & berries mixed nuts & high energy & electrolyte sport drinks

Snacks to Go

Assortment of Potato Chips and Pretzels, Candy Bars, Granola Bars, Bananas and Apples

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OUR FAVORITE BREAK STATIONS

Slider Station

All American slider, 2oz mini burgers with American cheese
2oz Beef tenderloin with béarnaise sauce,
Chesapeake crab cake slider with bay tartar sauce
Italian turkey burger slider with homemade tomato sauce
and mozzarella cheese topped with fresh basil

Fry station- served in paper cups and cones

String fries with sea salt
Old Bay seasoned steak fries
Purple potato chips with parmesan and truffle oil
Oven crisp sweet potato chips
Served with chunky tomato sauce & BBQ mango aioli

Ice Cream Bar

Assorted Haagen-Dazs Ice Creams, bananas, seasonal berries
and fruit coulis M&M's, Oreo crumbles, mini Reese's Pieces,
chopped nuts, sprinkles, chocolate chips, hot fudge and
butterscotch toppings, fresh whipped cream & waffle cones

“Tap-a” Break

Mini bruschetta, crab and avocado served on a wonton crisp, beef and chicken sate
Served with raspberry iced tea garnished with fresh mint.

The King's Treats

Petit fours– rum, vanilla, almond, and lemon, premiere miniature pastries– key lime,
chocolate mousse, and hazelnut crunch, miniature tiramisu, raspberry mango mousse
and napoleon

Afternoon Sophistication

Petit scones & shortbread cookies, mini fruit tartlets, strawberries with brown
sugar & chantilly cream, freshly brewed coffee, decaffeinated coffee, & a medley of herbal teas

Candy Land

A feast for the eyes and the belly! Skittles, Reese's Pieces, M&M's, Gumballs,
Chocolate covered pretzels, served with mini tropical fruit smoothies

Mocktail Bar

Virgin bloody mary with a celery stick or Virgin pomegranate sangria or Virgin apple raspberry
mojitos, fresh fruit kabobs, deluxe mixed nuts and assorted cheese display with crackers

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Minimum of 25 people

CONGRESSIONAL PACKAGE

CONTINENTAL BREAKFAST

Chilled fruit juices , freshly brewed 100% Columbian blend coffee,
Decaffeinated Coffee, & a selection of fine herbal teas
Assorted breakfast pastries to include petit scones, blueberry muffins, banana bread,
apple turnovers, & flaky croissants
New York style bagels served with flavored & plain cream cheeses
Assortment of flavored yogurts & sliced seasonal melons, pineapples, & berries

MID-MORNING BREAK (One half hour of service)

Freshly brewed, 100% Columbian blend coffee, decaffeinated coffee & a selection of fine herbal teas.
(Choose One) Yogurt parfaits with granola and berries
Mini tropical fruit smoothie shots (Strawberry, Banana, or Mango)
Warm ham and cheese croissants
Assorted Starbucks Frappuccinos

AFTERNOON BREAK (One half hour of service)

Please select one of the following items to accompany your beverages:

Garden vegetable display with buttermilk herb dip & roasted red pepper aioli
International & domestic cheese board with sliced baguette & water crackers & dried fruit
Freshly baked cookies & brownies

Included Beverages:

Selection of soft drinks & mineral waters
Freshly brewed coffee, decaffeinated coffee, & a medley of herbal teas

THE OLD TOWN PACKAGE

CONTINENTAL BREAKFAST

Chilled fruit juices, freshly brewed, 100% Columbian blend coffee, decaffeinated coffee & a selection of
fine herbal teas. Assorted breakfast pastries to include petit scones, blueberry muffins, banana bread,
apple turnovers, & flaky croissants,
New York style bagels served with flavored & plain cream cheeses
Assortment of flavored yogurts & sliced seasonal melons, pineapples, & berries

MID-MORNING BREAK (One half hour of service)

Freshly Brewed Coffee, Decaffeinated Coffee, and a Medley of Herbal Teas
(Choose One) Yogurt parfaits with granola and berries
Mini tropical fruit smoothie shots (Strawberry, Banana, & Mango)
Warm ham and cheese croissants
Assorted Starbucks Frappuccinos

BUFFET STYLE LUNCH (One hour of service)

Select from the South of the Border, Caribbean Breeze, Little Italy, Mediterranean, Asian or Working
Buffet Lunch (see page 11 for day of the week selections)

AFTERNOON BREAK (One half hour of service)

Please select one of the following items to accompany your beverages

Garden vegetable display with buttermilk herb dip & roasted red pepper aioli
International & domestic cheese board with sliced baguette & water crackers, dried fruit
Freshly baked cookies & brownies

Included Beverages:

Selection of soft drinks & mineral waters
Freshly brewed coffee, decaffeinated coffee, & a medley of herbal teas

Please note all package items must be purchased and consumed for the same day

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Minimum of 25 people

THE KING STREET PACKAGE

FULL BREAKFAST BUFFETT

Chilled fruit juices , freshly brewed 100% Columbian blend coffee,

Decaffeinated Coffee, & a selection of fine herbal teas

Petit scones, blueberry muffins, banana bread, apple turnovers and flaky croissants

From a silver chafing dish, we will serve:

Country fresh scrambled eggs, oven-roasted, breakfast potatoes, & griddled country ham

MID-MORNING BREAK (One half hour of service)

See Above Old Town Package Options

BUFFET STYLE LUNCH (One hour of service)

See Above Old Town Package Options

AFTERNOON BREAK (One half hour of service)

See Above Old Town Package Options

EVENING RECEPTION (One hour of service)

See Description Below

Celebrate your Meeting with a one hour Mingle Reception

Displayed array of imported & domestic cheese

such as gorgonzola, double cream brie,

local chevre, Vermont cheddar, Wisconsin Swiss, or spicy jalapeno pepper Monterrey jack accompanied by water biscuits & sliced baguette garnished with fresh grapes & nuts

Two choices of the following appetizers served in a silver chaffing dish:

Marinated Roma Tomato Bruschetta on Crispy Ciabatta Crostini

Phyllo Triangles, stuffed with Feta and Spinach

Crab and Avocado Salsa on a Wonton Crisp

Smoked Chicken Quesadillas with Chipotle-Honey Cream

Blackened Beef Tenderloin on a Crouton Topped with Sun Dried Tomato Aioli

Coconut Crusted Shrimp with Sweet Chili Dipping Sauce

Sesame Vegetable Spring Rolls with Plum Dipping Sauce

Sweet Treats:

A selection of nuts and gourmet dry snacks and fresh cut fruits display

A one hour open bar featuring chef's selection of wine and beer

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PLATED LUNCHEON

Luncheon Entrées are served with your choice of Starter, Fresh Baked Rolls with Butter, your choice of Dessert and freshly brewed 100% Columbian blend coffee, decaffeinated coffee & a selection of fine herbal teas.

Starters (select one soup or salad)

Soups

Roasted Tomato Basil Bisque with a Goat Cheese Foam Classic Potato Leek Soup
Pasta Fagioli Soup Old Town Crab, Corn & Shrimp Chowder
Oscar's Homemade Chicken Noodle Soup New England Clam Chowder
Louisiana Seafood Gumbo **(additional)**
Lobster Bisque with Crème Fraiche & Fried Leeks **(additional)**
Chesapeake Crab Bisque, Jumbo Lump Crab Meat **(additional)**

Salads

Hand Tossed Caesar Salad with Garlic Croutons & Parmesan Reggiano
Bouquet of Baby Greens with Cucumbers, Grape Tomato, Endive, & Shallot-Sherry Vinaigrette
Baby Spinach Salad w/Goat Cheese, Shiitake Mushrooms, Sun-Dried Cranberries
& Pancetta Vinaigrette **(additional)**
Bundled Baby Spinach Salad w/Mango, Sliced Avocado, Grape Tomato, Carrot Curls,
Chef's special Mango Vinaigrette and topped with a fried Plantain **(additional)**

Entrees

Shrimp and Scallop Scampi with Spinach Fettuccini, Holland Fire Peppers,
and California Parsley

Cheese Analotti with a Roasted Vegetable Primavera
Topped with a Sun Dried Tomato Sauce

Mediterranean Salad with Mesclun Greens, Feta Cheese, Calamata Olives,
Cucumbers, Free Range Grilled Chicken and Lemon Vinaigrette

Steak Salad with Fresh Baby Greens, Tomatoes, Cucumber, Blue Cheese Crumbles,
Grilled Lean Beef Tenderloin, Caramelized Onion, Aged Balsamic Vinaigrette

Salmon Filet with a Katafi Crust, Baked Saffron Rice
Herbed Julienne Vegetables, Citrus Chive Buere Blanc

Petite Filet Mignon of Beef, Pinot Noir Sauce, Truffle Croquettes,
Carrot Battonettes and French Green Beans

Chesapeake Crab Cakes, Pan Seared, Roasted Red Pepper & Caper Remolade
Confetti Rice Pilaf, Provincial Roasted Tomato

Potato Crusted Sea Bass, Lobster Sauce, Aromatic Basmati Rice Pilaf,
Roasted Asparagus.

Farm Raised, Grilled Breast of Chicken, Port Wine Glaze, Roasted Garlic Potatoes &
Broccolini, Topped with Rosemary Jus Lie

Chicken Roulade with Cornbread, Chorizo, & Smoked Cheddar Stuffing,
Bronzed Confetti Rice Pilaf, Provincial Roasted Tomato

Roasted Sliced Strip Loin of Beef with Roasted Garlic Demi Glace,
Chateau Potatoes, Shallot-Lemon Asparagus & Baby Carrots

Homemade Vegetable Crepe with Avocado, Carrot Chiffonade,
Cilantro & Red Pepper Aioli

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PLATED SANDWICHES & OUR SIGNATURE SALAD BUFFET

Luncheon Sandwiches are served with your choice of starter, your choice of dessert, freshly brewed, 100% Columbian blend coffee, decaffeinated coffee, & a selection of fine herbal teas.



Cajun Chicken Panini

Cajun rubbed organic chicken, served on a sour dough roll with manchego cheese. Served with steak fries and hearty cole slaw

New York Steak Panini

Grilled N.Y. steak, with sautéed onions and peppers, horseradish aioli Swiss cheese, served on a French baguette with steak fries and hearty cole slaw

Chef's Signature Avocado BLT

California avocado, applewood smoked bacon, bib lettuce and tomato Served on sourdough bread with jalapeno jack cheese along with steak fries & hearty cole slaw

Create your own Salad Buffet

Tomato basil bisque, fresh baked rolls and butter, romaine hearts, baby salad, wheeled European cucumber, grape tomatoes, shiitake mushrooms, kalamata olives, julienned carrots, fresh cut broccoli & cauliflower, diced eggs, chopped applewood bacon, herb croutons, shredded parmesan, blue cheese crumbles, sliced grilled chicken breast and lean beef tenderloin, house sherry vinaigrette, ranch and caesar dressing, peach fruit tarte, rich Oreo cheesecake

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Old Town Deli Buffet (Maximum of 40 people)

Chef's Soup Du Jour
Artichoke, hearts of palm, sun-dried tomato salad
Chicken salad with walnuts and golden raisins
Pasta Salad with feta cheese, kalamata olives, plum tomatoes, oregano vinaigrette
Display of genoa salami, sliced turkey, rare roast beef, and smoked ham
Sliced Swiss, cheddar, pepper jack cheeses
Relish tray: lettuce, ripe tomatoes, red onions, kosher dill pickles & olives
Assortment of kaiser rolls, rye, whole wheat, multi grain, sourdough breads
Fresh baked jumbo cookies, coffee, tea, decaf

Working Lunch Buffet

Chef's Soup Du Jour
Roasted red bliss potato salad with chopped eggs and scallions
Pasta Salad with feta cheese, kalamata olives, plum tomatoes, oregano vinaigrette
Array of Freshly Made Sandwiches
Smoked Turkey and muenster on a croissant with cranberry herb mayo
Roast beef and boursin cheese on a French baguette with horseradish cream
Fresh mozzarella, roma tomato, pesto & basil spread, onion foccaccia
Avocado BLT on sourdough & chicken Caesar wrap in a chipolte tortilla wrap
Basket of potato root vegetable chips & fresh baked jumbo cookies, coffee, tea, decaf

Create Your Own Boxed Lunch

Select a sandwich combination, one salad, one snack, and one dessert.
Each menu is served with Coca-Cola, Sprite, Diet Coke, & Mineral Water.
Sandwich combinations (choose one):
Fresh baked kaiser rolls stuffed with tuna salad; baked Virginia ham & Swiss cheese;
Smoked turkey breast & cheddar cheese; and rare roast beef & muenster cheese
Salads (choose one)
Cole slaw, roasted red bliss potato salad with chopped eggs and scallions, pasta salad
Snacks (choose one)
Terra vegetable chips, potato chips, whole fresh fruit or mini pretzels
Sweets (choose one)
Fresh baked jumbo cookie or a double fudge brownie
For two Sandwich Choices add \$2

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LUNCH AND DINNER BUFFETS

Available for 15 or more. Groups with less than 25 will be charged \$95

Saturday & Sunday choose from any of the below options.

Choices are served with freshly brewed, 100% Columbian blend coffee, decaffeinated coffee & a selection of fine herbal teas

MONDAY South of the Border

Red, white, & blue tortilla chips & salsa

Black bean & roasted corn salad with sweet red peppers

Tossed greens with tomato, jicama, & carrot with toasted cumin vinaigrette

Spanish rice with peppers, onions, & cilantro

Chili marinated grilled chicken fajitas, spicy ground taco beef, shredded romaine, diced tomato,

Sour cream, guacamole, & jalapeños, lime tarts & traditional flan

TUESDAY Caribbean Breeze

Cuban black bean soup with salsa fresca & cilantro lime crème

Tropical fruit salad with toasted coconut

Spinach salad w/hearts of palm, citrus fruit, jicama,, roasted peppers w/citrus mint vinaigrette

Jamaican jerk chicken brochettes, grilled mahi mahi with grilled pineapple-smoked chile salsa

Cumin & lime roasted pork loin with tomato-garlic mojo

Aromatic coconut scented rice, steamed seasonal vegetables, fresh rolls & sweet butter

Key lime pie, coconut cream pie, & fresh fruit tarts

WEDNESDAY Little Italy Buffet

Nonna's pasta fagioli soup

Caesar salad with parmesan reggiano and garlic croutons

Sliced vine ripened tomato & fresh mozzarella with torn basil & aged balsamic

Chicken parmesan, shrimp scampi and fettucini alfredo

Roasted vegetable oreganato and foccacia, ciabatta, and Italian bread sticks

Tiramisu, cannolis and cheesecake

THURSDAY Mediterranean Menu

Roasted Jerusalem artichoke and roma tomato bisque with a goat cheese foam

Greek salad w/kalamata olives, pepperoncini, Bermuda onions, cherry tomatoes & feta cheese

Lebanese salad with cucumber, tomatoes, onions, bell peppers, olive oil, balsamic vinegar

Roasted asparagus spears with aged balsamic and stilton cheese

Mediterranean salad w/fire bell peppers, salami, dried capicola, Sopressata & manchego cheese

Pan grilled grouper provencal, with roasted tomato relish

Mediterranean chicken marinated with fresh spinach, sun dried tomatoes, and Artichoke hearts tossed in a roasted garlic cream sauce

Roasted garlic fingerling potatoes, Mediterranean ratatouille, sliced ciabatta and foccacia bread

Baklava tartlets and tiramisu

FRIDAY Asian Menu

Dumpling soup w/cabbage, shiitake mushrooms, scallions, chicken broth & Asian dumplings

Bibb lettuce, radicchio with mandarin oranges, enoki mushrooms and hoisin vinaigrette

Green papaya with roasted peanuts, crunchy Asian noodle, cilantro, lemon sesame vinaigrette

Grilled shrimp & Asian pear salad with toasted macadamia nuts and pomegranate vinaigrette.

Roasted pork loin with sweet and sour sauce

Orange gingered chicken stir fry with red chili flakes and roasted cashews

Vegetable Pad Thai with bean sprouts and julienned eggs, bell peppers, snow peas & carrots

Baby bok choy, broccolini, peanuts and Japanese eggplant

Jasmine rice

Pineapple upside down cake, chocolate coconut macaroons

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DESIGN YOUR OWN BUFFET

Please Select Two Salads:

California Field Green Salad with Two Dressings
Tossed Caesar Salad

Tomato Mozzarella Salad with Aged Balsamic Syrup, Basil and Extra Virgin Olive Oil

Thai Peanut Noodle Salad with Scallions and Carrots

Baby Spinach Salad with Roasted Pear, Crimini Mushrooms, & Shallot Sherry Vinaigrette

Grilled Vegetable Primavera Salad with Fried Onions and Lemon Scented Olive Oil

Entrees

Herbs de Provence Roast Chicken Breast

With natural jus lie

Vermont Turkey Roulade

With sage, granny smith apple, and pancetta stuffing

Dijon & Herb Crusted Beef Tenderloin

With balsamic roasted onion demi-glace

Grilled Chicken Penne Pasta

With kalamata olives, grape tomatoes, & sweet basil pesto

Homemade vegetable crepe

With avocado, carrot chiffonade, cilantro & roasted red pepper aioli

Roasted Loin of Veal

Rubbed with crushed rosemary and a mushroom thyme demi glace

Roasted Salmon Filet

With fresh dill and boursin-chardonnay cream

Jerk Rubbed Mahi-Mahi

With scotch bonnet mango barbecue sauce and pineapple salsa

Chefs Selection of Vegetables and Starch to Compliment Your Meal

Fresh Baked Rolls and Butter

Assorted Cakes, Tortes, Pies and Miniature Pastries

Choice of Two Entrees

Choice of Three Entrees

Available for 15 or more. Groups with less than 25 will be charged additionally

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HORS D'OEUVRES

Fruit & Vegetable

Walnut Encrusted Goat Cheese Medallions Drizzled with Tangerine Vinaigrette
Double Cream French Brie with Fresh Picked Raspberry Canapé
Grape Tomato, Fresh Mozzarella and Basil Brochettes
Marinated Roma Tomato Bruschetta on Crispy Ciabatta Crostini
Exotic Mushroom Beggars Purse with Fresh Shallots and Cream in Phyllo
Fresh Tomato Quiche with Basil, Feta and Sun-dried Tomato
Phyllo Triangles, Stuffed with Feta and Spinach
Sesame Vegetable Spring Rolls with Plum Dipping Sauce
Parmesan & Crusted Artichoke Hearts Stuffed with Goat Cheese
Grilled Vegetable Quesadilla with a Corn Cilantro Relish
Baby Pear with Stilton Cheese and Lingonberry Compote
Hand Dipped Chocolate Covered Dark Chocolate Strawberries

Fish or Seafood

Creole Boiled Gulf Shrimp with Spicy Tomato Horseradish Sauce & Lemon
Crab and Avocado Salsa on a Wonton Crisp
Seared Rare Ahi Tuna on a Sesame Cracker
Farm Smoked Salmon on Russian Black Bread with Dill & Peppercorns
Poached Asparagus Tips Wrapped in Smoked Salmon with Dill Cream Cheese on Toast
Dragon Shrimp Pot Sticker
Coconut Crusted Shrimp with Sweet Chili Dipping Sauce
Miniature Maryland Crab Cakes with Old Bay Aioli
Maple Glazed Smoked Scallops Wrapped in Smoked Bacon
Grilled Scallops with Mango Chutney on an Sourdough Crouton
Herbed Potato Latke with Creme Fresh and American Caviar
Gulf Shrimp Cocktail

Poultry

Smoked Chicken With Sun-Dried Cranberry on a Crostini
Dijon Chicken En Croute with Garlic and Honey-Dijon Drizzle
Chicken Sate with Peanut Dipping Sauce
Smoked Chicken Quesadillas with Chipotle-Honey Cream
Mini Chicken Empanadas in Masa Cornmeal Crust with Salsa

Beef and Pork

Blackened Beef Tenderloin on a Crouton Topped with Sun Dried Tomato Aioli
Petite Beef Wellington with Filet Mignon and Mushroom Duxelle Baked in Pastry
Mini Beef Empanadas in a Cornmeal Crust Served with Salsa
Beef Yakitori, Skewered and Served with a Ginger Soy Dipping Sauce

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HORS D'OEUVRES (cont)

Fisherman's Seafood & Raw Bar *(50 piece minimum)*

Selection of iced jumbo shrimp, cold water lobster tails, local Chesapeake oysters, Virginia little neck clams, snow crab legs, & blue crab cocktail claws. Accompanied by cocktail sauce, garlic key lime aioli, champagne mignonette, fresh lemon wedges, grated horseradish, & Tabasco

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| Shrimp | market price | Oysters on the Half Shell | market price |
| Little Neck Clams | market price | Lobster Tails (4oz.) | market price |
| Clams | market price | Cocktail Claws | market price |
| Snow Crab Legs | market price | | |

ELABORATE CHILLED PRESENTATIONS

Fresh Market Display

A bountiful display of fresh vegetables presented with herbed buttermilk dipping sauce & roasted red pepper aioli

Farmhouse Cheese Board

Array of imported & domestic cheese such as gorgonzola, double cream brie, local chevre, Vermont cheddar, Wisconsin Swiss, or spicy jalapeno pepper Monterey jack accompanied by water biscuits & sliced baguette, garnished with fresh grapes & nuts

Fresh Fruit Display

Sliced seasonal melon & Hawaiian pineapple with red grapes & fresh berries

Chilled Grilled Vegetables

Marinated & grilled vegetables including tri-color sweet bell peppers, eggplant, zucchini, summer squash, & portabella mushrooms with cold pressed olive oil, sea salt, cracked pepper, & a sprinkling of fresh herbs

Whole Chilled Poached Salmon

Whole farm raised Atlantic salmon with herbed cream cheese rosettes, black bread toast points, & traditional garnishes

Mediterranean Antipasto Display

Grecian Crostini Display will feature...

Imported & domestic dry cured meats, sheep's milk feta cheese, assorted olives, marinated artichokes, roasted garlic peppers, balsamic roasted shallots, pepperoncini, parmesan & asiago cheeses served with ciabatta bread, foccacia, & grissini breadsticks

Japanese Sushi Selection

An artful display of traditional Nigiri sushi, spicy tuna rolls, & California rolls with pickled ginger, wasabi, & tamari soy sauce

CARVING STATIONS

All of the below items are designated for 1 hour of service.
Each station will include a uniformed culinarian

Classic Beef Wellington

Tenderloin of beef wrapped in French pastry with mushroom duxelle & pate de foie gras, served with truffled madeira

Leg Of Lamb Persillade

Rubbed with garlic, thyme, oregano and rosemary served with rosemary lamb jus, minted bernaïse & curried yogurt

Garlic Studded Prime Rib Of Beef

Garlic rubbed with creamy horseradish, dijon mustard, red wine jus & assorted cocktail rolls

Salmon Couilbiac

Filet of farm-raised Atlantic salmon with exotic mushrooms, spinach, & boursin cheese baked in flaky puff pastry with lemon-chive chardonnay butter

Slow Roasted Barron of Beef

With red onion confit, madeira sauce, & classic bernaïse served with assorted cocktail rolls

Mesquite Texas Brisket

With barbecue ancho chile spice rub Jack Daniels molasses 'Q sauce & jalapeno cornbread

Brown Sugar Glazed Virginia Ham

With maille dijon mustard, buttermilk biscuits & cornbread

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Host your Event in our Outdoor Courtyard



Minor League Cook Out

Flame Grilled Hamburgers, Turkey Burgers and Hot Dogs

Accompanied by a Cheese and Condiment Tray

North Carolina Cole Slaw, Dijon Red Bliss Potato Salad and Garden Salad

Fresh Juicy Watermelon, Homemade Chips, Pretzels & Assorted Dips with Fresh Baked Cookies

Major League Cook Out

24 hour Marinated Flank Steak Sates

Spicy Barbeque Chicken, Flame Grilled Hamburgers and Hot Dogs with Fresh Grilled Breads,

Accompanied by a Cheese and Condiment Tray

North Carolina Cole Slaw, Dijon Red Bliss Potato Salad, Fresh Juicy Watermelon

Homemade Chips, Pretzels and Assorted Dips with Fresh baked Cookies

The World Series Cook Out

24 hour marinated Flank Steak Sates

Smoked Baby Back Ribs, Spicy Barbeque Chicken

Grilled Corn on the Cob, Mashed Sweet Potatoes

Fresh Juicy Watermelon, Dijon Red Bliss Potato Salad

Jalapeno and Cheddar Cornbread

Homemade Chips, Pretzels and Assorted Dips

Fresh Strawberry Shortcake

A Hilton culinarian to prepare

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Italian Pasta Station

Pasta sautéed with your choice of basil marinara, creamy alfredo, garlic & oil, basil pesto, forest mushrooms, spinach, roma tomatoes, roasted peppers, bay shrimp, grilled chicken breast, sweet Italian sausage, crushed red peppers, with warm toasted garlic bread

A Hilton culinarian to prepare

Far East Experience

Design your own Wok Stir Fry... baby shrimp, chicken breast, sirloin of beef, Asian vegetables, lo mein noodles, jasmine rice, oyster sauce, Thai peanut sauce, mirin-sake soy broth

A Hilton culinarian to prepare

Caribbean Station

Jerk chicken brochettes, rice, peas and calypso mash, Jamaican shrimp & pineapple curry, fried plantains

A Hilton culinarian to prepare

West Texas Q

Sliced dry-rubbed slow cooked beef brisket, Bar-B-Q basted chicken, Jack Daniel-Molasses Q sauce, Creole mustard cole slaw, red, white, & sweet potato salad, roasted corn on the cob & jalapeno corn bread

A Hilton culinarian to prepare

Spanish Paella Valencia

Saffron scented rice sautéed with littleneck clams, black mussels, bay shrimp, calamari, & Spanish chorizo sausage garnished with baby peas, pimientos, & tomato with spanish olive oil, crispy grissini & herbed flat bread

A Hilton culinarian to prepare

Bourbon Street Station

Cornmeal crusted catfish fingers, crawfish etouffee, & andouille sausage, jambalaya, gulf shrimp creole, & Louisiana boiled rice, fresh baked buttermilk biscuits, & corn bread

A Hilton culinarian to prepare

Pizza Party Station

Caesar salad, tri cold tortellini pasta with oregano, extra virgin olive oil and pesto, Pizza Hut- Veggie Lovers, Super Supreme, Pepperoni Lovers pizza, breadsticks, stromboli, Cannoli

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Sip n' Dip n' Eat Station

Create your own station with your favorites. Choose up to 4 selections

Sips

Virgin Bloody Mary with a Celery stick
 Chilled Gazpacho
 Lobster Bisque Cappuccino
 Chilled Dill Cucumber
 Virgin Pomegranate Sangria
 Virgin Apple Raspberry Mojito

Dips

Served in individual glass containers

Shrimp and Scallop Skewer served with Ginger Hoisin Sauce
 Caramelized Baby Banana with Tropical Coulis, and Toasted Coconuts
 Golden Pineapple Skewer with Wild Berry Coulis
 Chicken Sate with Teriyaki Sauce and Scallions
 Raw Vegetable Crudités with Pesto Ranch Dressing

Eats

Served either in a china spoon or a rice cone

Asian Tuna with Golden Sesame Crust and Cilantro Chili Oil
 Seafood Ceviche with Tequila Lime Vinaigrette
 Tropical Shrimp Salad
 Beef Tenderloin, Roquefort Melt with Burgundy Caramelized Shallots
 California Avocado, Maryland Crab Meat, Mango, Fresh Cilantro and Lime Vinaigrette

Price based on 4 total pieces per person

After Party

Choose up to 4 selections

2 oz All American Sliders with American Cheese
 Stromboli- Sliced, Filled with Salami, Pepperoni, Mortadella, Red and Green Peppers,
 Onions, Provolone and Mozzarella
 Classic Mini Rueben
 Artichoke and Crab Fondue (add \$1.5 extra)
 Buffalo Chicken Wings
 Pizza Hut Meat Lovers and Veggie Lovers Pizza
 Old Bay Seasoned Steak Fries
 Soft Pretzels with French Dijon Mustard
 Freshly Popped Buttered Popcorn & Caramel Corn
 Brownies and Blondies with Warm Chocolate Fondue

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PLATED DINNER SELECTIONS

Dinner Entrées are served with your choice of Starter, Fresh Baked Rolls with Butter, your choice of Dessert, Freshly Brewed, 100% Columbian blend regular or decaffeinated coffee, & a selection of fine herbal teas.

Starters (select one)

| | |
|--|--------------------------------------|
| Roasted Tomato Basil Bisque with a Goat Cheese Foam | Classic Potato Leek Soup |
| Pasta Fagioli Soup | Old Town Crab, Corn & Shrimp Chowder |
| Homemade Chicken Noodle Soup | New England Clam Chowder |
| Louisiana Seafood Gumbo (additional) | |
| Lobster Bisque with Crème Fraiche & Fried Leeks (additional) | |
| Chesapeake Crab Bisque, Jumbo Lump Crab Meat (additional) | |
| Hand Tossed Caesar Salad with Garlic Croutons & Parmesan Reggiano | |
| Bouquet of Baby Greens with Cucumbers, Grape Tomato, Endive, & Shallot-Sherry Vinaigrette | |
| Baby Spinach Salad with Vermont Goat Cheese, Shiitake Mushrooms, Sun-Dried Cranberries & Pancetta Vinaigrette (additional) | |
| Bundled Baby Spinach Salad w/Mango, Sliced Avocado, Grape Tomato, Carrot Curls, Chef's Special Mango Vinaigrette and Topped with a Fried Plantain (additional) | |

A Fruit Sorbet Intermezzo can will be served with any meal for an additional fee Per Person

APPETIZER SELECTION

The following appetizer selections can be added to upgrade your luncheon and dinner.

Our Event Manager would be pleased to create a customized menu for you...

The possibilities are endless!

Fresh Heirloom Mozzarella

With basil oil, pesto and sun dried tomato vinaigrette

Three Cheese Ravioli

With sun dried tomato & basil chiffonade tomato coulis

A Fruit Sorbet Intermezzo

Grilled Portobello & Smoked Mozzarella Napoleon

With spinach & tomato

Maryland Crab Cake

Served with whole grain mustard cream & corn relish

Jumbo Shrimp Cocktail

A trio of herb grilled-chilled shrimp with cocktail sauce & fresh lemon

Grilled Jumbo Scallops

Mango relish carpaccio, raspberry coulis, plantain crisp

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PLATED DINNER ENTREES

POULTRY

Grilled Boneless Breast of Chicken

With exotic mushroom bread pudding and stone ground mustard reduction

Wine Recommendation - Frei Brothers Sonoma Chardonnay

Pan Roasted French Cut Breast of Chicken

Glazed with aged balsamic & served with basil whipped potatoes & sautéed broccolini

Wine Recommendation - Mirassou Chardonnay

VEGETERIAN

Marinated Portobello "Mignon"

Vegetable mash, vine ripe yellow tomato & crispy parsnip ribbons

Wine Recommendation - Mirassou Pinot Noir

Wild Mushroom Ravioli

With a rich mushroom veloute & drizzle of white truffle oil

Wine Recommendation - Ecco Domani Pinot Grigio

Homemade Vegetable Crepe

With avocado, carrot chiffonade, cilantro & roasted red pepper aioli

SEAFOOD



Potato Crusted Sea Bass with Lobster Sauce

Served with aromatic basmati rice pilaf and lemon roasted asparagus

Wine Recommendation - Frei Brothers Sonoma Chardonnay

Pecan Crusted Grouper Filet

With scallion-white cheddar infused stone ground grits, jumbo gulf shrimp, & New Orleans' style pan barbecue butter sauce

Wine Recommendation - Maso Canali Pinot Grigio

Seared Sea Scallops & Jumbo Shrimp

On frizzled leek mashed potatoes with chive butter sauce

Wine Recommendation - Mirassou Chardonnay

Roasted Salmon Filet

Buttered asparagus, herbed red bliss potatoes, & lemon-dill buerre blanc

Wine Recommendation - Frei Brothers Reserve Chardonnay

Twin Maryland Crab Cake

With whole grain mustard cream, lemon-shallot buttered asparagus,

Red pepper coulis and duchess potato

Wine Recommendation - Maso Canali Pinot Grigio

market price

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PLATED DINNER ENTREES Continued

BEEF & PORK

Seared Pork Tenderloin

With potato pancakes, braised red cabbage, French beans and carrots
& wild mushroom green peppercorn demi glaze
Wine Recommendation - Mirrassou Merlot

Herb Roasted Loin of Pork

Carved center cut pork loin with a blackberry reduction
& tasso whipped potatoes and mixed bean almondine
Wine Recommendation - Red Rock Merlot

Sliced Roast Sirloin

With rosemary roasted red potatoes, steamed broccoli and glazed baby carrots
& a truffled wild mushroom ragout
Wine Recommendation - MacMurray Ranch Pinot Noir

Brandied Pepper Seared Filet Mignon

Black pepper-cabernet bordelaise, blue cheese mashed potatoes,
grilled jumbo asparagus and maitre d' hotel butter
Wine Recommendation - Frei Brothers Reserve Merlot

Filet of Beef en Croute

Classic Beef Wellington with bouquetiere of vegetables & cabernet bordelaise sauce
Wine Recommendation - Louis M. Martini Napa Valley Cabernet Sauvignon

OUR SIGNATURE DUET PLATES

Jumbo Shrimp & Grilled Chicken Breast

With lemon-herb sauce, rice pilaf and charred corn salsa
Wine Recommendation - Maso Canali Pinot Grigio

Tournedo of Beef & Salmon Filet

Accented with sweet roasted garlic sauce & citrus buerre blanc
served with creamy au gratin potatoes and seasonal grilled vegetables
Wine Recommendation - Frei Brothers Reserve Chardonnay

Veal Oscar

Seared veal loin with angel hair pasta, port wine sauce, asparagus, and crabmeat
Wine Recommendation - Frei Brothers Reserve Merlot

Petite Filet Mignon & Chesapeake Crab Cake

With mushroom glace de viande & remoulade sauce
served with exotic mushroom risotto and steamed asparagus
Wine Recommendation - Frei Brothers Reserve Chardonnay

If more than one entree is ordered all meals will be charged for the highest prevailing price.

DESSERT SELECTIONS

Standard with our Plated Lunch or Dinner Selections.

Carrot Cake

Ultra moist cake with fresh carrots and walnut, flavored with vanilla liquor, and filled with cream cheese icing, topped with cream cheese rosettes

New York Cheese Cake

Moist, rich traditional style New York cheesecake, baked in water bath for a creamy consistency

Oreo Cookie Cheesecake

Chocolate cookie crust is topped with New York style cheesecake batter studded with Oreo cookies

Tiramisu

Coffee soaked sponge cake and chocolate cake filled with mascarpone mousse

Lemon Raspberry Mousse:

Two layers of yellow sponge cake, filled and topped with raspberry jam and lemon mousse

Chocolate Peppermint

Two layers of chocolate cake filled and topped with peppermint buttercream

Raspberry Mousse

Two layers of yellow sponge cake filled and topped with raspberry mousse

Choice of Sauce

Mango coulis, raspberry coulis, pomegranate coulis, mint coulis, or rich chocolate sauce

Upgraded Desserts

Additional Per Person

Triple Chocolate Charlotte

Alternating layers of milk, white and chocolate mousse are nestled upon a layer of moist dark chocolate sponge cake and finished with a semi sweet chocolate glaze

Mud Pie

Dark chocolate ganache, Oreo cookie crust and coffee flavored bittersweet, chocolate mousse drizzled with caramel chocolate glaze and chips

Passion Fruit And Coconut Teardrop

Moist coconut sponge cake layered with passion fruit and coconut mousse, a perfect blend of flavors for a refreshing end to any meal

Champagne and Strawberry Royale

Imported baby strawberries with champagne and strawberry mousse fill a delicate almond cake

Mocha Walnut

Chocolate walnut sponge cake with layers of semi sweet chocolate mousse and mocha mousse wrapped in almond cake, finished with a coffee swirl glaze

Dessert Stations

Chocolate Fountain

A Hilton culinarian to prepare

Bananas Foster Station

A Hilton culinarian to prepare

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B E V E R A G E S

| Pricing | Call | Premium | Deluxe |
|------------------|---------------------------|---------|--------|
| Consumption | | | |
| Cocktails | | | |
| Wine | | | |
| Domestic Beer | | | |
| Imported Beer | | | |
| Cash | | | |
| Cocktails | | | |
| Wine | | | |
| Domestic Beer | | | |
| Imported Beer | | | |
| Per Person | | | |
| 1st Hour | | | |
| 2nd Hour | | | |
| 3rd Hour | | | |
| 4th Hour | | | |
| 4 Hour Bar Total | | | |
| 5th Hour | | | |
| Per Person | Beer and Wine Only | | |
| 1st Hour | | | |
| 2nd Hour | | | |
| 3rd Hour | | | |
| 4th Hour | | | |
| 5th Hour | | | |

Non-Alcoholic Beverages Fruit Smoothie—Strawberry or Banana-Pineapple

Tropical Fruit Punch

Specialty Drinks Champagne Punch, Bloody Mary’s, Rum Punch , Mimosas
Sangria

Bar List:

Call: Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Jim Bream Bourbon, Seagram’s 7 Whiskey, Dewars Scotch, Jose Cuervo Tequila, Hennessy VS, Canyon Road Chardonnay, Cabernet, and Merlot, Beringer White Zinfandel, Charles De Fere Champagne, Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Amstel Light, St Pauli’s, Assorted Soft Drinks & Juices

Premium: Absolute Vodka, Bombay Gin, Captain Morgan Rum, Marker’s Mark Bourbon, Seagram’s VO Whiskey, Glenn Fidich Scotch, Sauza Hornitos Tequila, Courvoissier VS, Frei Brothers Chardonnay, McWilliams Cabernet Sauvignon, Red Rock Merlot and Berginer White Zinfandel, Charles De Fere Champagne, Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Amstel Light, St Pauli’s, Assorted Soft Drinks & Juices

Deluxe: Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Basil Hayden Bourbon, Crown Royal Whiskey, Chivas Scotch, Cuervo 1800 Tequila, Remy Martin VS, Kendall Jackson Chardonnay, Louis Martini Cabernet Sauvignon, Frei Brothers Merlot, Charles De Fere Champagne, Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Amstel Light, St Pauli’s, Assorted Soft Drinks & Juices

Bartenders are required for all beverage service at \$125.00 minimum of 4 hours and \$25 for each additional hour. Cashiers are required for all Cash Bars and there is a required minimum of \$350 for all type of bars at \$95.00

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Individual Amenities

Sweet Dreams

Gourmet cookies w/ snifter of Bailey's & Amaretto

Garden Fresh Crudités w/ 2 dips -

Fresh cut vegetables, with two "chef's choice" dips

Fruit Plate

A selection of whole seasonal fruit

Chocolate Covered Strawberries

Assortment of hand dipped chocolate covered strawberries

International Cheese Plate

Assorted International cheeses served with Carr's Water Crackers

Gourmet Snacks

A selection of nuts and gourmet dry snacks

Assortment of Cured Meats & Cheeses

Bottle of House Red or White Wine

(call Room Service directly for a larger selection)

Bottle of House Champagne w/ Chocolate Dipped Strawberries

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TEAM BUILDING!

The term "team building" has become a buzzword in recent years, and has many connotations. In terms of corporate development, team-building exercises are important not for the immediate experience of the activities performed by the team, but also for the group skills, communication and bonding that result. Adding a Team Building event to your meeting can give you better results than most Power point presentations!

ALL THINGS SUSHI

The group receives an interactive demonstration - where the group learns how to properly create sushi rolls. After the demonstration, everyone is split up into smaller groups. The groups receive a number of different ingredients, which will be used to create two different sushi creations. Teams will have a set time period to complete the task, and the winner will be crowned by our expert panel of judges. The champions will be chosen based on product taste, presentation, as well as leadership and teamwork that went into each teams' efforts.

A short debrief follows giving teams the opportunity to discuss what they have learned about working in this particular situation together.

Outcomes

- Creative thinking
- Teamwork
- Creation of unique dishes with limited resources
- Strategic planning
- Problem Solving
- Morale increased
- Fun, interactive competition
- Gourmet Meal

Group size 12- 100+ **Time** 2-4 hours

BUILDING A COMMUNITY ONE HOUSE AT A TIME!

Working as a team, you get to prepare, enjoy and celebrate the art of making a gingerbread house! The idea is to create the ultimate gingerbread house with the items you are given. The final outcome is the realization of the task accomplished: The conception, creation, and production of a unique gingerbread creation in a limited amount of time and ingredients. This achievement, followed by the enjoyment of sharing these gingerbread treats together, is a powerful metaphor to share with your team, and to bring back to your work place.

Each group will have limited time and ingredients to create a solid, stable and presentable gingerbread house. Once the time is up, the group will have to move the house to the judges table without the gingerbread house falling. The groups are judged by stability of the house, presentation, and taste.

Outcomes

- Enhanced teamwork
- Fun interaction with team members
- Tasting a fun treat together
- Creating thinking
- Problem solving
- Strategic thinking

Group Size 12-50+ **Time** 2-3 hours

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Old Town Alexandria Dine Around

A tour held any day of the week, typically starting at 6:00pm

Meeting Location: Market Square, Old Town Alexandria

The Old Town evening Dine Around is a fully customizable Food Tour that brings together the area's history, architecture, and cuisine. On the evening Dine Around, we can change the number and type of restaurants, the length, the starting time, and ending time of the Food Tour to suit the specific desires of any size group. Our Dine Around menu can also be paired with beer or wine selections for an additional cost.

Your Dine Around will include the following specialties:

- A six course progressive meal held at three critically acclaimed family-run restaurants with your final stop bringing you back to the Hilton Alexandria Old Town
 - Locally sourced ingredients used in a variety of cooking techniques and styles
 - Fully guided Old Town historic walking tour with brief stops at historic sites

Old Town Alexandria Food Tour

A tour held any day of the week, typically starting between 1PM and 3PM

Meeting Location: Market Square, Old Town Alexandria

This tour explores parts of the historic and architecturally unique town that has prospered for over two hundred years. Discover locally owned and operated restaurants off the beaten path in this historically rich town. On this guided, narrated walking tour, you will experience and learn about Old Town Alexandria's significance throughout the history of our country. During the tour, you will stop to sample specially made dishes at long standing family owned restaurants.

After finishing, you will be able to truly appreciate the heritage, history, and local food in Old Town Alexandria.

Your Food Tour may include the following specialties:

- Traditional Lebanese dishes
 - Old Town's Famous 125 year old Jelly Cake
 - Globally inspired cuisine
 - Fresh baked artisan bread
 - Local seafood specialties served in an 18th century captain's warehouse
- Freshly brewed specialty teas served at one of the Washington DC area's last standing tea shop

Ultimate Pub Crawl

We offer Pub Crawls in Old town, Capitol Hill, and U Street that combine a historic and cultural tour with stops at our favorite bars, and pubs. At each stop, your guide will give everyone enough time to purchase drinks, while recounting historic scandals, parties, and drinking inspired events. During the fully inclusive evening you will enjoy five drinks along with three small plate dishes throughout your evening.

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WINE LIST

Champagne

Charles de Ferre, Reserve, Blanc de Blancs

Chardonnay

Chardonnay, Frie Brothers, Sonoma County, CA

Chardonnay, Canyon Road, CA

Chardonnay, Kendall- Jackson, "Vinter's Reserve", CA

Chardonnay, Sterling, "Vintner Collection", CA

Other White Varietals

White Zinfandel, Beringer

Riesling, Relax, Mossel-Saar-Ruwer Germany

Pinot Grigio, Ecco Domani, Delle Venezie, Italy

Pinot Gris, King Estate, OR

Sauvignon Blanc, Brancott, Marlborough, New Zealand

Pinot Grigio, Maso Canali, Trentino, Italy

Pinot Grigio, Santa Margherita, Valdadige Vento, Italy

Cabernet Sauvignon

Cabernet Sauvignon, Estancia, CA

Cabernet Sauvignon, J. Lohr, Paso Robles, CA

Cabernet Sauvignon, Canyon Road, CA

Cabernet Sauvignon, Louis Martini, Napa Valley, CA

Cabernet Sauvignon, Mc Williams Hanwood, Australia

Merlot

Merlot, Sterling

Merlot, Canyon Road, CA

Merlot, Frei Brothers, "Reserve", Dry Creek Valley, CA

Merlot, Red Rock, CA

Merlot, Mirassou, CA

Other Red Varietals

Pinot Noir, Kings Ridge, OR

Shiraz, Rosemont Estate, Australia

Syrah, Smooking Loon, CA

Malbec, Trapiche Estate, Mendoza, Argentina

Zinfandel, Coppola Diamond Series, CA

Pinot Noir, MacMurray Ranch, Sonoma Coast, CA

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