

GATHER & CELEBRATE
WEDDINGS

BY

THE DARCY

WASHINGTON DC

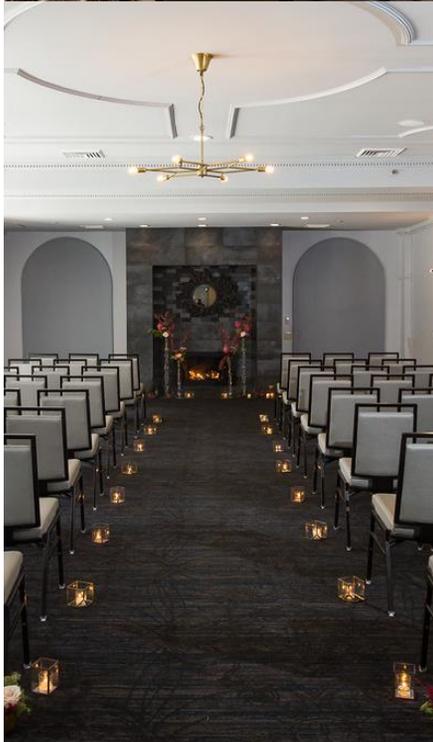


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TERMS & CONDITIONS

MENU PRICING & MINIMUMS

Unless otherwise noted, all menus are priced per person and quantified for a minimum of 30 guests.

SERVICE & TIMING

All displayed "table buffet" meals are priced to be serviced for 90 minutes. Any extension or delay to the service time may jeopardize quality of food and incur additional costs.

ATTENDANT FEES

Chef Attendants: \$150 per station

Bartenders: \$150 up to four (4) hours, to ensure quality and speed of service we hold a 1 bartender to 50 guest ratio

Cash Bar Attendant: \$100 up to four (4) hours, required for events larger than 50 guests

Coat Check Attendant: \$100 up to four (4) hours.

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted all prices are subject to a 23% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% sales tax.

PARKING

The Darcy provides valet parking for all vehicles for any event at \$20+tax per vehicle, \$50+tax for overnight vehicles. All hosts have the option to post this charge to the Master Account.

LINEN & EQUIPMENT

The Darcy offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is a perfect accompaniment to our elegant table setting. The Events department will happily work with you in designing and selecting specialty rental equipment and linens to fit the vision for your event and place the order at an additional cost.

TABLESIDE SELECTIONS

We are pleased to offer a choice of entrée for an additional \$10 per person. For a first course and dessert tableside choice there will be an additional \$12 per person charge.

BRUNCH

ANYDAY SUNDAY BRUNCH 71

minimum of 30 guests

choice of one egg, meat, seafood, two salads, and two desserts

EGG SELECTIONS

choice of one

traditional eggs benedict
poached eggs | toasted muffin | cured ham
hollandaise sauce

boursin shrimp scrambled eggs
scrambled eggs | boursin cheese | chives

smoked salmon benedict
poached eggs | house smoked salmon
toasted muffin | choron sauce

MEAT SELECTIONS

choice of one

roasted leg of shenandoah lamb
rosemary & thyme crusted
sauce of garlic lemon & herbs

pepper crusted prime rib
horse radish cream | pan au jus

roasted amish chicken
sea salt & olive oil marinated | roasted lemon

Seafood Selections

choice of one

carved atlantic salmon side
mustard | honey & dill slathered

poached branzino
wilted garlic spinach
kalamansi lime beurre blanc
parsley | almonds

SALADS

choice of two

arugula & grapefruit
shaved parmesan cheese | herb vinaigrette

roasted beet & goat cheese
greens | walnuts | champagne vinaigrette

haricot vert
thin green beans | prosciutto | gruyere
black pepper vinaigrette

fruit
seasonal melons | fruits | berries & nuts
acai seeds

caesar
romaine lettuce | parmesan | garlic croutons
traditional dressing

farro tabouleh
farro | parsley | cucumber | mint
green onion | tomato | lemon

DESSERTS*

**See desserts on page 13*

**Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests*

DINNER

DINNER TABLE BUFFET 84

minimum of 30 guests

choice of two entrees, one soup, two salads, two accompaniments, and two desserts

ENTREES

choice of two

braised beef short ribs
sweet onions | field mushrooms

roasted leg of lamb
garlic & rosemary jus

slow roasted organic chicken
cippolini onion | pan mustard sauce

roasted chicken
chimichurri sauce

pan seared salmon
mango, raisin & chili pepper salsa

herb crusted salmon
basil pesto butter sauce

roasted catalina white sea bass
caper onion espelette

roasted snapper
lemongrass | green onion | snap peas

impossible kafta fritter
chickpea stew | bamboo rice

SOUP

choice of one

tomato basil soup
silver queen corn & crab chowder
butternut squash & ginger bisque
chicken tortilla | crème fraîche

SALADS

choice of two

house chopped salad
bacon | blue cheese | tomato | red onion
blue cheese vinaigrette

bibb lettuce salad
cucumber | tomato | olive | croutons
green goddess dressing

caprese salad
fresh mozzarella | heirloom tomatoes | basil
olive oil | balsamic dressing

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato
chick peas | preserved lemon
lemon vinaigrette

southwestern bowl
brown rice | cherry tomato | corn | black beans
tortilla strips | chipotle ranch

thai bowl
shredded romaine | julienned cucumber
thai noodles | edamame | crispy wontons
peanut dressing

ACCOMPANIMENTS

choice of two

fried brussels sprouts
crumbled bacon | balsamic glaze

roasted broccolini
chili flakes | lemon zest

grilled & roasted cauliflower steaks
mideastern rub

sautéed haricot vert
shallot | garlic

roasted vegetables
colored baby carrots | asparagus

smashed potato
sea salt butter | chives

roasted russian fingerling potatoes
rosemary, thyme & garlic

cilantro saffron brown rice

wild mushroom couscous
spinach | sliced almonds

brioche mac-n-cheese

DESSERTS*

choice of two

**See desserts on page 13*

**Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests*

THE JEFFERSON PLATED DINNER

72

choice of one from each course

FIRST COURSE

leek & potato soup
chive crème fraîche | crispy angel hair potato

silver queen corn & crab chowder
bacon | chervil

arugula & endive salad
grapefruit | piave cheese

tuscan kale
lacinato kale | country breadcrumbs
pecorino cheese | vinaigrette

house caesar salad
head of romaine | goat cheese mousse
parmesan cheese | toasted asiago crisp

ENTREES

roasted beef tenderloin
roasted pearl potato | asparagus
au poivre sauce

braised short rib
root vegetable | cippolini onions
charred carrots
braising jus

skillet roasted organic chicken
parmesan potato cake
caramelized carrots | broccolini
thyme dijon emulsion

pan roasted norwegian salmon
red lentils | grilled cauliflower
mustard sage sauce

sautéed halibut
truffled potato purée | wilted lacinato kale

DESSERTS*

*See desserts on page 13

THE LINCOLN PLATED DINNER

86

choice of one from each course

FIRST COURSE

siren salad
bibb, frisée, radicchio & mache lettuces
apple | goat cheese | walnuts
rice wine vinaigrette

creamy french crab soup
crispy angel hair potato

pan seared peppered rare tuna
mango, lime & chili salsa

pan seared maine scallop
creamy garlic polenta | mushrooms
red wine jus

ENTREES

peppered filet mignon
smashed potato
buttered asparagus | roasted baby carrots
green peppercorn sauce

roasted rack of lamb
buttered potato puree | garlic spinach
roasted garlic rosemary jus

rohan duck breast
red grapes | amish honey | cinnamon
red cabbage | baby turnips | wine reduction

roasted seabass
green pea risotto | blistered tomato coulis

seared jumbo lump crab cake
fondant potato | roasted fresh sweet corn
smoked tomato remoulade

DESSERTS*

RECEPTION

HORS D'OEUVRES

PASSED HORS D'OEUVRES

minimum 25 pieces for each selection

MEATS

PER PIECE

wagyu beef & shishito pepper brochette	8.00
beef carpaccio on cheese straw	6.00
prosciutto with mustard and parmesan	5.00
steak tartar crispy capers	6.00
short rib empanadas chimichurri sauce	5.00
beef sate thai peanut sauce	4.00
prosciutto, spinach & ricotta spanakopita	5.00
marrakesh lamb lollipop preserved lemon	7.00
lamb kibbeh yogurt mint	6.00
braised lamb meatball goat cheese	4.00
chicken sate thai peanut sauce	4.00
butter milk chicken slider sriracha ranch	5.00
tandoori chicken skewer raita sauce	4.00

VEGGIE

warm new potato sour cream & onion trout caviar	6.00
roasted beets goat cheese mousse pistachio powder	6.00
compressed watermelon feta micro herb	5.00
mushroom arancini spicy aioli	5.00
crisp almond crusted brie whipped honey	5.00
brie crostini grape almond	5.00
baked feta honey walnut	6.00
caramelized apple & blue cheese gougère	6.00
asparagus tart parmesan aioli	5.00
tomato bruschetta tart balsamic pearls	6.00
classic devilled egg	4.00
vegetarian summer roll	6.00

SEAFOOD

PER PIECE

california roll pickled ginger wasabi soy	7.00
maine lobster roll celery salad	7.00
spicy crab devilled egg	6.00
smoked salmon canape dill sauce	7.00
tuna poke cone avocado wasabi tobiko	8.00
lobster & bocconcini skewer escabeche spices	8.00
crab salad horseradish crème fraîche	8.00
oyster & bloody mary essence shooter	6.00
spicy salmon tartar sesame cone	6.00
rock shrimp ceviche	7.00
maine scallop applewood smoked bacon	7.00
petite maryland crabcake spicy remoulade	7.00
shrimp & chorizo brochette peri peri sauce	7.00
shrimp spring roll vietnamese dipping sauce	6.00
porcupine shrimp kataifi phyllo ginger hoisin	7.00
smoked salmon potato pancake caviar crème fraîche	7.00
maine lobster bisque shooter	6.00

DESSERT

INDIVIDUAL DESSERTS

plated individually

LAYERED CRÈME BRÛLÉE

vanilla & chocolate crème brûlée | fresh seasonal berries

CHOCOLATE HAZELNUT CRUNCH BAR

hazelnut crisp | chocolate mousse

CHOCOLATE RASPBERRY TART

chocolate ganache | fresh raspberry | gold leaf

KEY LIME TART

graham cracker crust | key lime custard | fresh seasonal berries

APPLE CRISP

baked cinnamon apples | oat crumble | vanilla bean ice cream

GREEK YOGURT PANNA COTTA

vanilla panna cotta | mango coulis | whipped cream

TRIPLE CHOCOLATE CAKE

moist chocolate cake | fresh raspberry layers

TIRAMISU

espresso & kahlúa soaked lady fingers | mascarpone | cocoa powder

GIANT PISTACHIO MACARON

vanilla pastry cream | fresh raspberries

CARROT CAKE NAPOLEON

cream cheese mousse | toasted walnuts

BITE SIZE DESSERTS

bite size pick-up sweets

DESSERT SHOOTERS

strawberry shortcake | crème brûlée | chocolate pots de crème

SEASONAL BERRY TARTS

vanilla pastry cream | vanilla crust | fresh seasonal berries

CANNOLI DUO

vanilla ricotta filling | chocolate dipped pastry dough | powdered sugar
chocolate chip ricotta filling | chocolate dipped pastry dough | powdered sugar

CHOCOLATE HAZELNUT CRUNCH BAR

hazelnut crisp | chocolate mousse

PEANUT BUTTER CHOCOLATE CUP

peanut butter chocolate mousse | chocolate dipped cocoa puffs | pastry tart

CHOCOLATE RASPBERRY TART

chocolate ganache | fresh raspberry | gold leaf

ASSORTED SEASONAL MACARONS

GREEK YOGURT PANNA COTTA

vanilla panna cotta | mango coulis | whipped cream

BARS

BAR PACKAGE

per person | by the hour

SOFT DRINKS & MINERAL WATER

BEER

dogfish head ipa
dc brau the public
stella artois
amstel light
bud light

HOUSE WINE & SPARKLING

selection of one red & one white

pinot noir | cabernet sauvignon
chardonnay | pinot grigio | sauvignon blanc
prosecco sparkling wine

CHOOSE ONE TIER:

CLASSIC

smirnoff vodka
beefeater gin
jim beam bourbon
dewars scotch
naked turtle silver rum

*first hour: \$20.00
each additional hour: \$12.00*

PREMIUM

absolut vodka
tanqueray gin
maker's mark bourbon
crown royal whiskey
bacardi silver rum
myer's dark rum
1800 silver tequila

*first hour: \$25.00
each additional hour: \$15.00*

CONSUMPTION BAR

based on consumption

SOFT DRINKS &

MINERAL WATER 5

price based per drink by consumption

BEER

price based per drink by consumption

dogfish head ipa 8

dc brau the public 8

stella artois 8

amstel light 8

bud light 7

HOUSE WINE 45

price based per bottle by consumption

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

prosecco sparkling wine

CHOOSE ONE TIER:

price based per drink by consumption

CLASSIC 10

smirnoff vodka

beefeater gin

jim beam bourbon

dewar's scotch

naked turtle silver rum

PREMIUM 14

absolut vodka

tanqueray gin

maker's mark bourbon

crown royal whiskey

bacardi silver rum

myer's dark rum

1800 silver tequila

CASH BAR

*inclusive of 23% service charge & 10% dc sales tax
cash bar attendant required*

SOFT DRINKS &

MINERAL WATER 6
price based per drink

BEER

price based per drink

dogfish head ipa 9
dc brau the public 9
stella artois 9
amstel light 9
bud light 8

HOUSE WINE 11

price based per drink

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

prosecco sparkling wine

CHOOSE ONE TIER:

CLASSIC 13

smirnoff vodka
beefeater gin
jim beam bourbon
dewars scotch
naked turtle silver rum

first hour: \$20.00

each additional hour: \$12.00

PREMIUM 18

absolut vodka
tanqueray gin
maker's mark bourbon
crown royal whiskey
bacardi silver rum
myer's dark rum
1800 silver tequila