

Washington Inn Catering Holiday Dinner Menu

\$45 per guest + tax - Plated Dinner *** \$49 per guest plus tax - Dinner Buffet

*** Dinner Buffet require a minimum of 25 guests

First Course *Choice of 1

Served with Dinner Rolls and Butter

Mixed Green Salad

*Seasonal Greens, Shaved Pears, Dried Cranberries, Goat Cheese,
Spiced Apple Vinaigrette*

Romaine Salad

*Peppercorn Parmesan Dressing, Grape Tomato, Shaved Parmesan
& Focaccia Croutons*

Italian Salad

Field Greens, Olives, Roasted Red Peppers, Fresh Bocaccini & Balsamic Vinaigrette

Butternut Squash Soup with Toast Pumpkin Seeds & Five Spice Crème

(available for plated option only)

Cauliflower Soup with Pear Compote & Blue Cheese

(available for plated option only)

Entrée *Choice of two

Plated Dinners require entrée counts 2 weeks prior

Fall Spiced Oven Roasted Chicken

Black Pearl Salmon

Maple and Creole Mustard Glaze & Pecan Beurre Blanc

Roasted Pork Loin

Dijon Rosemary Garlic Rub & Garlic Jus

Mahi Mahi

Eggplant Caponata, Saffron Butter

Braised Short Ribs

Shaved Horseradish, Garlic Mushrooms & Jus

Meyers Ranch Flat Iron Steak (*plated option*) OR Beef Sirloin (*buffet option*)

Caramelized Onions, Gorgonzola Cheese & Red Wine Demi

\$7 upcharge per guest

Accompaniments *Choice of two

Winter Vegetable Medley

French Beans and Carrots

Roasted Brussels Sprouts with Cippoloni

Brown Sugared Sweet Potatoes

Roasted Fingerlings

Potato Gratin

Whipped Potatoes (*Washington Inn events only*)

Dessert:

Chef's Choice of Seasonal Dessert (plated option) OR
Assorted Miniature Desserts (buffet option)

Additional Information

*Additional Entrée choices available on buffet will be an upcharge of \$4 per guest per entrée.

***Beverage Packages**

The Washington Inn planning team can coordinate your preferred bar selection whether it be full premium bar or a house beer and wine bar for events on site at the restaurant or off site at one of our venues. Some venues allow you to bring in your own bar (Cape May Marina, Cape May Convention Hall, etc.) but the Washington Inn can provide all bar staff.

***Staffing**

For events held at the Washington Inn restaurant itself there is a \$100 fee for both the Event Manager and Bartender and a 20% Service Charge to cover the servers hours. The Service Staff, Bartenders & Event Chefs are not included in menu pricing for off premise events. Staffing will be based on the style of your menu and final guest count. Each Staff Person is \$30 per hour per server/bartender. Event Managers and Event Chefs (for off premise events) range from \$150-400 per manager or Chef depending upon the menu choices and style (plated or buffet).
Gratuuity is not included on any off premise or on premise events at the Washington Inn. This is left at the client's discretion.

***Rental Fees (china, flatware, glassware, etc.)**

Will Vary Based on Final Menu & Guest Count

No Rental Fees assessed for Washington Inn events