



**The St. Gregory Luxury Hotel & Suites  
Is pleased to present  
A selection of entertainment options to the  
Law Representative participating in the 2008  
George Washington University Law School  
Interview Program**

**For More information and additional options for your  
entertainment purposes feel free to contact:  
Michelle Wilson Conference/Catering Coordinator  
202-530-3600  
[m.wilson@capitalhotelswdc.com](mailto:m.wilson@capitalhotelswdc.com)**



## **Breakfast Coffee Service/All Day**

### **CLASSIC CONTINENTAL**

Assortment of freshly baked Croissants, Scones & Muffins served with Butter and Preserves.  
Fresh Juices, Coffee, Decaf and Tea  
\$14.75

### **ST.GREGORY CONTINENTAL**

Assortment of freshly baked Croissants, Scones & Muffins served with Butter and Preserves.  
Fresh Juices, Coffee, Decaf & Tea  
Fresh Seasonal Sliced Fruit, Yogurt and Granola  
\$19.75

### **NY STYLE**

Assorted bagels, Atlantic Smoked Salmon, Cream Cheese, Onions, Tomatoes & Capers.  
Fresh Juices, Coffee, Decaf and Teas  
\$19.50

## **B R E A K S**

### **COFFEE BREAK**

Selection of House made Cookies, Biscotti and Brownies  
Coffees, Assorted Soft Drinks & Bottled Water.  
\$10.50

### **SPECIALTY COFFEE BREAK**

Coffees, Teas, and  
Hot Chocolate with Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon, and Dark and White Chocolate Cookies  
\$12.50

15 persons minimum

Prices are per person and do not include  
10% District Sales Tax, 19% Gratuity & 10% Service Charge Tax



### **EXECUTIVE HEALTH BREAK**

Fruit Juices, Fruit Flavored Yogurts, Trail Mix and Power Bars,  
Whole Fresh Fruit in Season & Flavored Sparkling Waters  
\$14.00

### **CANDY STORE**

Assorted Miniature Candy Bars, Licorice, Chocolate Turtles,  
Assorted Soft Drinks & Flavored Waters  
\$10.75

### **GOURMET SWEET BREAK**

Assorted Petit Fours Lemon and Raspberry Bars  
Biscotti, Specialty Blended Coffee, Teas, Assorted Soft Drinks  
and Bottled Water.  
\$13.50

### **SAVORY BREAKS**

Fresh Seasonal Vegetables  
**Choose two dips**  
Hummus, Buttermilk Ranch or Herbed Goat Cheese.  
Served with Crostini or Rounds of Baguette  
Bottled Waters and Sodas  
\$11.00

### **FRUIT AND CHEESE**

Seasonal Fresh Sliced Fruits and Imported Cheeses, Olives and Pepperoncini  
With Crusting or Rounds of Baguette, Bottled Waters and Sodas  
\$13.95

### **COFFEE SERVICE**

Freshly brewed Coffees including Regular and Decaffeinated Blends  
and Assorted Teas.  
\$6.50

15 persons minimum  
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**St. Gregory**  
LUXURY  
HOTEL & SUITES

**SWEET & SALTY BREAK**

Assorted Snack Chips & Pretzels  
Brownies & Assorted Mini Pastries  
Assorted Soft Drinks & Sparkling Waters  
\$13.50pp++

**POWER BREAK**

Assorted Power Bars  
Assorted Trail Mix  
Assorted Vitamin Waters & Red Bull  
\$15.00pp++

**EXTRAS**

Assorted Fruits Platter	\$6.50 per person
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Coffee/Decaf	\$45.00 per gallon
Sparkling Water	\$3.00 each
Chilled Orange Juice	\$22.00 per gallon
Chilled Grapefruit Juice	\$22.00 per gallon
Fresh Baked Cookies	\$22.00 per dozen
Bottled Juices	\$4.25 each
Assorted Muffins	\$20.00 per dozen
Red Bull	\$5.00 each
Vitamin Water	\$3.50 each

15 persons minimum

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## **RECEPTIONS & ENTERTAINMENT**

### **H O R S D ' O E U V R E S S t a t i o n s** **ROASTED PEARS AND GORGONZOLA**

Halves of Roasted Pears filled with Gorgonzola Cheese, topped with Toasted Walnuts  
set on a bed of Greens dressed with Raspberry Vinaigrette  
\$9.50 per person

### **FRESH VEGETABLE BASKET WITH DIPS**

Assorted Fresh Vegetables (according to seasonal availability)  
Red Peppers, Carrots, Celery, Cauliflower, Snow Peas, Asparagus, and Grape Tomatoes.

#### **Dips (Choose two)**

Buttermilk Ranch, Herbed Goat Cheese, Hummus or Spicy Peanut Sauce.  
\$12.00 per person

### **GRILLED VEGETABLE PLATTER**

Red Peppers, Yellow Squash, Red Onions, Zucchini,  
Tomatoes and Portabella Mushrooms  
\$10.00 per person

### **FRESH MOZZARELLA AND ROMA TOMATOES**

Slices of Fresh Mozzarella arranged with Slices of Ripe Tomatoes  
on Greens topped with Basil Pesto and Toasted Pine Nuts.  
\$10.00 per person

### **FRESH FRUIT AND IMPORTED CHEESES**

Seasonal Fresh Fruits: including Melons, Pineapple, Citrus Fruits,  
Grapes, Kiwi and Berries with Cheeses including Gorgonzola, Asiago,  
Brie, Boursin, Feta and Goat Cheeses.  
Served with rounds of Baguette and Crostini.  
\$ 13.75 per person

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### **CHARCUTERIE**

An assortment of Meats to include Prosciutto, Capicola, Smoked Turkey, Black Pepper Crusted Beef, Assorted Sausages and Pate served with Rounds of Baguette and Crostini.

\$ 17.50 per person

### **ANTIPASTO**

Thinly sliced Prosciutto wrapped around Fresh Mozzarella & Fresh Melons  
Strawberries Stuffed with Gorgonzola and Pancetta,  
Served with Fig Compote.

\$14.50 per person

### **SMOKED SALMON**

Atlantic Smoked Salmon Thinly Sliced served with Capers, Diced Red Onion  
and Horseradish

Sour Cream, Tomatoes and Baguette Rounds or Crostini

\$18.00 per person

### **OYSTER ANISETTE**

Oyster on the Half Shell topped with Bacon, Spinach, Romano and Anisette  
Baked until Golden Brown

\$14.00 per person

15 persons minimum

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## **H O R S D ' O E U V R E S , B U T L E R S T Y L E**

to be passed on decorated silver trays  
(30 pieces minimum per item)

- Mini Crab Cakes Served with Spicy Remoulade Sauce \$4.75 per piece
- Jumbo Shrimp served with Cajun Cocktail Sauce. \$4.75 per piece
- Surf and Turf: Pan Seared Beef and Scallop with Curry Cream \$4.75 per piece
- Roasted Vegetable Tartlets \$4.00 per piece
- Smoked Salmon Crostini with Caper & Dill Sour Cream \$4.20 per piece
- Ginger Tuna Sashimi on Cucumber Rounds \$4.50 per piece
- Roasted Duck on Corn Cakes with Wild Cherry Red Onion Chutney \$4.50 per piece
- Shrimp and Corn Fritters with Wild Berry Coulis \$4.20
- Beef Tenderloin on Crostini with Horseradish Cream \$4.20
- Grilled Lollypop Lamb Chops \$4.75 per piece

### **Hors d'oeuvres on Skewers**

- Grilled Marinated Beef with an Orange Ginger Sauce \$4.20 per piece
- Marinated Chicken with a Spicy Peanut Sauce \$4.20 per piece
- Grilled Marinated Seasonal Vegetables with Honey-Balsamic Reduction and Herb Oil \$4.00 per piece
- Balsamic Glazed Shrimp \$4.20 per piece
- Pan Seared Lamb Skewers with a Yogurt Cucumber Sauce \$4.20 per piece



## **Wine Tasting Reception**

*(Displayed)*

Panchetta & Manchego Grilled Cheese

Fresh Roasted Fig Stuffed with Maytag Blue

Wild Mushroom & Montrachet Herb Spread in Puff Pastry.

Buffalo Mozzarella & Asparagus Wrapped & Grilled in Prosciutto.

Duck Breast with Port Reduction & Bing Cherries on Corn Cakes.

International Cheeses with Breads Accented with Grapes

*(Passed)*

Lollipop Lamb Chops

Caviar Canapés-Icelandic & Salmon Roe

Featured Wines

Chef Selection Of Imported Red Wines And Two Whites To  
Complement The Foods That Are Displayed With  
A Wine Themed Center Piece.

\$75.00 Per Person

15 persons minimum

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## B A R S E R V I C E

### **Fully Stocked Open Bar: Includes Beer & Wine**

Absolute, Tanqueray, Bacardi, Jack Daniels and Dewars	
First Hour	\$15.95 per person, per hour
Each Additional Hour	\$10.00 per person, per hour

### **Fully Stocked Premium Open Bar: Includes Beer & Wine**

Belvedere, Bombay Sapphire, Captain Morgan Spiced, Johnny Walker Black and Gentleman Jack	
First Hour	\$17.00 per person, per hour
Each Additional Hour	\$9.95 per person, per hour

### **Beer and Wine Bar**

First Hour	\$12.00 per person, per hour
Each Additional Hour	\$8.00 per person, per hour

### **Specialty Drinks**

Margarita Station	\$80.00 per gallon
Martini Bar	\$25.00 per person, per hour

### **Hosted Open Bar (BASED ON CONSUMPTION)**

Prices are based on a per drink consumption and hosting organization pays the bartender fee.

Domestic Beer	\$6.00 each
Imported Beer	\$6.50 each
House Wine	\$7.50 per glass
Call Brands Cocktails	\$7.00 each
Premium Brands Cocktails	\$7.50 each
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each

**Bartender Fee is \$85.00 per bartender per hour**

**Cashier Fee is \$85.00 per cashier per hour**

**Maximum 3 hours**

15 persons minimum

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