



WELCOME TO GAYLORD NATIONAL

BREAKFAST SELECTIONS

MEETING BREAK SNACKS

LUNCHEON DELIGHTS

RECEPTIONS

DINNER SELECTIONS

BEVERAGE SELECTIONS

CATERING GUIDELINES

Gaylord National Catering Menu • Fall / Winter 2010

Whether arranging an intimate executive meeting or coordinating a conference for thousands, Gaylord National is the expert at ensuring the flawless execution of your event.

Gaylord National Resort & Convention Center

201 Waterfront Street • National Harbor, Maryland 20745
301.965.2000 • www.gaylordhotels.com

Welcome to Gaylord National



Executive Chef Rigoberto Lemus
Gaylord National Resort & Convention Center

On behalf of all Gaylord National STARS, we warmly welcome you and your group to a truly unique and wonderful culinary experience. Our diverse family of catering managers, professional chefs, sommeliers, and banquet staff work tirelessly and commit themselves entirely to creating long lasting memories for every guest that visits Gaylord National.

Each member of our team has been hand-picked, specifically chosen for their creativity and passion. These traits have become the standard for all of our STARS at Gaylord National. Each presentation you will see is created to complement the needs of your group by offering unique culinary designs and fresh ingredients that surpass your greatest expectations.

While the combined expertise of our team is limitless, something remarkable occurs when these efforts become focused. It is the interaction and enthusiasm of our guests that drive and inspire our plates, our presentation, and our pride.

We understand that quality is paramount to any culinary experience. It is with that in mind that we dedicate all of our resources, particularly our STARS, to creating lasting memories through flawless service; proving ourselves one, plate, one drink, and one gesture at a time.

Thank you once again for choosing Gaylord National and welcome to National Harbor, Maryland.

Continental Breakfast



Prince George's

Fresh Orange Juice, Fruit and Vegetable Juices,
Selection of Sliced Seasonal Fruits and Berries,
Assorted Muffins, Flaky Croissants and
Fruit Danishes, Sweet Butter,
Wild Flower Honey and Preserves

Toaster Station: Variety of Bagels,
Cream Cheese Trio, French Roast Coffees,
Select Teas

\$28

Continental breaks are designed for a one-hour service period. A \$3 per person fee applies for sit-down service. All prices are subject to applicable service charge and state sales tax. Events with less than twenty-five guests will be subject to an additional \$100 preparation and labor charge.

Gaylord National

Fresh Orange Juice, Fruit and Vegetable Juices,
Fresh Melon Wedges and Seasonal Berries
with Honey Walnut Dip,
Assorted Low Fat Fruit Yogurts

Toaster Station: Variety of Bagels, Southern Style
Preserves and Jams, Cream Cheese Trio

Assorted Fruit and Bran Muffins,
Flaky Croissants, Selection of Homemade
Breakfast Breads and Danishes, Sweet Butter,
Wild Flower Honey and Preserves,

French Roast Coffees, Select Teas

A Selection Of One Item:

Assorted Cold Cereals and Nut Granola
with Golden Raisins and Whole Bananas,
Skim and Whole Milk

– or –

Hot Oatmeal with Golden Raisins,
Whole Bananas, Brown Sugar and Milk,

\$32

Continental Enhancements



Eggs Benedict

Toasted English Muffin, Grilled Ham and
Poached Egg with Hollandaise Sauce

\$8.50

Antietam Breakfast Sandwich

Croissant with Scrambled Eggs, Virginia
Baked Ham and Smoked Cheddar Cheese

\$8.50

Seasonal Vegetarian Frittata

Sautéed Spinach, Wild Mushrooms,
Sun Dried Tomatoes and Feta Cheese,
Rosemary Oven Roasted Potatoes

\$8.50

Breakfast Burrito

Scrambled Eggs, Pepper Jack Cheese
and Sausage Wrapped in Flour Tortillas.

Served with Chipotle Salsa

\$8.50

Georgetown Breakfast Strudel

Scrambled Eggs, Crispy Bacon, Sausage
and Sautéed Spinach Baked in a Puff Pastry

\$8.50

Choice of Two Homemade Fruit Filled

Breakfast Crepes

Blueberry, Raspberry, Apple Raisin

\$8.50

Maryland Quiche

Mozzarella Cheese, Tarragon and
Maryland Crab with Apple Wood Smoked Bacon

\$8.50

Smoked Salmon Display

Cream Cheese, Capers, Diced Purple Onions,
Chopped Eggs, Sliced Roma Tomatoes,
Assorted Mini Bagels and Cream Cheese

\$12.50

National Harbor Breakfast Buffet

The National Harbor Breakfast Buffet includes freshly squeezed orange and grapefruit juices, bake shop specialties, french roast coffees and selected teas.



A Selection Of Two Items:

Cold Cereals and Nut Granola with Golden Raisins and Whole Bananas, Whole and Skim Milk

Oatmeal with Brown Sugar Crystals, Golden Raisins and Whole Bananas, Whole and Skim Milk

Individual Assorted Fruit Yogurts, Nut Granola, Mueslix and Golden Raisins

Selection of Sliced Fruits and Seasonal Berries

Toaster Station: Variety of Bagels, Southern Style Preserves and Jams, Cream Cheese Trio

A Selection Of Two Accompaniments:

Link Sausage
Chicken Apple Sausage
Virginia Ham
Crispy Bacon
Sage Sausage Pattie

A Selection Of One Accompaniment:

Three Cheddar Country Grits
Biscuits and Gravy
Pan Fried Potatoes
Red Bliss and Herb Potatoes
Hash Browns

A Selection Of One Specialty Entrée:

French Toast and Eggs Benedict Maryland Style

Toasted English Muffin, Grilled Canadian Bacon, and Poached Egg Topped with Jumbo Lump Crab Asparagus Tips and Hollandaise Sauce, Cinnamon Orange French Toast served with Warm Maple Syrup, Mixed Berry Compote and Honey Butter

\$38

Scrambled Egg Bar

Scrambled Eggs, Cheddar Cheese, Sautéed Herb Mushrooms, Diced Tomatoes

\$38

Pancakes and Maryland Crab Frittata

Griddle Pancakes with Fresh Seasonal Berry Compote, Chantilly Cream, Powdered Sugar, Whipped Butter and Maple Syrup, Crab Frittata made with Jumbo Lump Crab, Asiago Cheese, Spinach, Mushrooms and Plum Tomatoes

\$42

Georgetown Breakfast Strudel

Scrambled Eggs, Crispy Bacon, Sausage and Sautéed Spinach Baked in a Flaky Puff Pastry

\$38

Enhancements:

The Ultimate Vegetarian Benedict

Roasted Tomatoes, Asparagus, Sautéed Mushrooms and Poached Egg Whites with Soy Butter Sauce

\$9.25

Omelet Action Station

Farm Fresh Egg Omelet made to order to include Egg Whites, Egg Beaters, Smoked Ham, Sliced Mushrooms, Peppers, Onions, Crab Meat, Spinach, Bacon, Chopped Chives, Monterey Jack, Cheddar Cheese and Diced Tomatoes

\$12.50

Homemade Breakfast Burrito Station

Scrambled Eggs, Black Beans, Pico De Gallo, Chipotle Salas, Sliced Pickled Jalapenos, Sour Cream, Monterey Jack Cheese

\$11

Cinnamon Orange French Toast

Seasonal Berry Compote, Warm Maple Syrup, Powdered Sugar with Whipped Butter

\$12

Events with less than twenty-five guests will be subject to an additional \$100.00 preparation and labor charge. Stations requiring an attendant or carver will be subject to an additional \$150.00 labor charge based upon a maximum of two hours.

Plated Breakfast Selections

All plated breakfast selections include freshly squeezed orange and grapefruit juices. Offered table side bake shop specialties, french roast coffees and select teas. Assorted soft drinks and bottled waters are charged on consumption.



Appetizers:

Granola and Yogurt Parfait

Vanilla Almond Granola,
Orange Yogurt, Seasonal Berries

\$9.50

Sliced Fruit Plate

Seasonal Fresh Fruit and Berries with
Lemon Poppy Seed Sauce

\$8

*Events with less than
twenty-five guests will be
subject to an additional
\$100.00 preparation and
labor charge.*

Specialty Entrées:

Georgetown Breakfast Omelet

Your Choice of Vegetarian Omelet or Meat Lovers
Omelet with Cheddar Cheese, Breakfast Potato,
Roasted Plum Tomato

\$34

Allegheny Eggs Benedict

Fresh Poached Eggs and Canadian Bacon,
with Chive Hollandaise, English Muffin, Fried
Potatoes, Grilled Tomato and Fresh Asparagus

\$36

(\$3 additional to substitute Ham with Crab)

Farragut Scramble

Grilled Beef Tenderloin with Scrambled Eggs,
Topped with Roasted Red Peppers
Accented with Grilled Asparagus and
Choice of Link Sausage or Crispy Bacon

\$40

All American Breakfast

Creamy Scrambled Eggs, Crisp Apple Wood
Bacon, Hash Brown Potatoes and
Charred Roma Tomatoes

\$33

Mid-Morning Breaks



Annapolis

Bananas, Assorted Seasonal Apples,
Florida Citrus, Breakfast Bars, Granola Bars,
Individual Fruit Yogurts, Cheddar Cheese Sticks,
French Roast Coffees, Select Teas

\$16.50

Back To The Basics

Sinful Selection of Seasonal Doughnuts,
Market Fresh Fruit Wedges with
Vanilla Yogurt Dip, Assorted Fruit Juices,
French Roast Coffees, Select Teas

\$16

Mount Vernon

Peach Almond Strudel, Blueberry Crumb Cake,
Whole Granny Smith, Red Delicious and
Gala Apples, Fresh Bananas, Apple Juice,
Individual Bottled Fruit Smoothies,
French Roast Coffees, Select Teas

\$17

Build Your Own Trail Mix

Assorted Roasted Nuts to include:
Pistachios, Cashews and Almonds

Assorted Dried Fruits to include:
Blueberries, Cherries and Papaya

Assorted Candy to include: Yogurt Raisins,
Chocolate Chips and Reese's Pieces

Individual Fruit Juices,
French Roast Coffees, Select Teas

\$19.50

Breaks are designed for a thirty (30) minute service period. Please consult your Catering Manager for pricing details if considering a break package to extend beyond thirty (30) minutes.

Mid-Afternoon Breaks



Protein Power

Assorted Cheese Sticks, Individual Peanut Butter and Jelly Sandwiches, Individual Bags of Nuts, Variety of Power Bars and Granola Bars, Full Throttle® Energy Drink, French Roast Coffees, Select Teas

\$17

Fiesta

Blue Corn Tortilla Chips with Smoked Chipotle Salsa, Sour Cream, Guacamole, Black Olives, Green Onions, and Chile con Queso, Trail Mix and Spicy Trail Mix, Pecan Pralines, Individual Bottles of Lemonade, French Roast Coffees, Select Teas

\$19

National Pastime

Mini Bratwurst in a Blanket, Dijon and Grain Mustard, Freshly Popped Bags of Popcorn, Individual Bags of Peanuts, Cracker Jacks, Lemonade, Root Beer, French Roast Coffees, Select Teas

\$19

Chocolate Indulgence

Hot Chocolate topped with Marshmallow and Fresh Cream, Chocolate Cream Cheese Brownies, Chocolate Chip Chocolate Macadamia Nut Cookies, White and Dark Chocolate Dipped Apple Wedges, Caribou Iced Coffees®, French Roast Coffees, Select Teas

\$18.50

Afternoon Tea

Tea Sandwiches to include:
Smoked Salmon with Shaved Red Onion with Dill Cream Cheese on Pumpernickel

Cucumber Crab Salad with
Old Bay Spread on Marble Rye

Traditional Chicken Salad on Wheat Bread

Assorted Tea Cookies, Mini Scones Served with Jam and Devonshire Cream, French Roast Coffees, Select Loose White Lion Teas

\$22

Breaks are designed for a thirty (30) minute service period. Please consult your Catering Manager for pricing details if considering a break package to extend beyond thirty (30) minutes.

À La Carte Selections



From The Bakery and Priced Per Dozen

Assorted Breakfast Bakeries

\$56

Toaster Station with Variety of
Bagels and Cream Cheese Trio

\$56

Sinful Selection of Coffee House Doughnuts

\$56

Warm Cinnamon Buns

\$56

Hard Boiled Eggs

\$30

Assorted Brownies and Bars to include
Peanut Butter Blondies and Chocolate
Cream Cheese Brownies

\$56

Gourmet Baked Trio of Jumbo Cookies

\$56

Assorted Scones to include: Pumpkin,
Apple and Cinnamon Sugar Served with
Fresh Chantilly Cream and Preserves

\$56

Beverage Selection

French Roasted Coffees, Select Teas

\$84 per gallon

Java Coast Specialty Coffees

\$86 per gallon

Iced Tea

\$84 per gallon

Individual Bottled Juice

\$6 each

Individual Bottled Fruit Smoothies

\$7.50 each

Assorted Soft Drinks

\$5 each

Freshly Squeezed Orange Juice

\$84 per gallon

Still and Sparkling Bottled Waters

\$5 each

Powerade®, Bottled Teas,
Full Throttle® Energy Drink

\$6.50 each

Caribou Iced Coffees®

\$6.50 each

Cereals, Fruits and Yogurt Selections

Dry Cereals

\$6.25 each

Assorted Fruit Yogurts

\$6.25 each

Seasonal Whole Fruit

\$4 each

Selection of Sliced Seasonal Fruits

\$10 per person

Snack Selections

Assorted Candy Bars

\$4

Energy, Low Carb and Protein Bars

\$5.50

Individual Bags of Gourmet Chips

\$4.50

Individual Bags of Popcorn

\$4.50

Granola Bars

\$5.50

Häagen-Dazs® Ice Cream Bars

\$6.50

Pound of Deluxe Mixed Nuts

\$32

Lunch Buffet Selections

All lunch buffet selections include bake shop specialties, french roast coffees and select teas.
All lunch buffets are accompanied by assorted soft drinks and bottled waters which are charged on consumption.



Mediterranean

Roasted Potato Soup with Sour Cream
and Cheddar Cheese

Organic Baby Spring Mix with Tomatoes,
Kalamata Olives, Feta Cheese, Cucumbers,
Oregano Vinaigrette

Asparagus Spears Marinated with
Herb Balsamic and Blue Cheese

Tuscan Antipasto Salad with Imported Salami,
Mortadella, Roasted Peppers, Fresh Mozzarella
Cheese, Tomatoes, Kalamata Olives with
Red Wine Vinaigrette

Chicken Breast Stuffed with Prosciutto
and Spinach, Mediterranean Sauce

Lemon and Herb Crusted Grouper,
Roasted Fennel Buerre Blanc

Braised Beef Short Rib Ravioli,
Marsala Wine Demi Glace

Seasonal Local Vegetables

Sliced Focaccia Bread

Polenta Pound Cake

Sicilian Wine Cookies

\$52

European

Baby Spinach, Sliced Almonds, Roquefort
Cheese, Grapes, Pomerie Mustard Vinaigrette

Beluga Lentils, Smoked Bacon,
Roasted Tomatoes, Asparagus Tips,
Lemon Herb Vinaigrette

Ciliegine Mozzarella, Red and Yellow Cherry
Tomatoes, Basil Pesto Vinaigrette

Pepper Crusted Beef Tenderloin,
Truffle Cream

Braised Hunter Chicken, Roasted Root
Vegetables, Pinot Noir Demi

Pan Seared Sea Bass, Caper Kalamata
Cream Sauce

Herb Marinated Oven Roasted Potatoes

Seasonal Local Grown Vegetables

Cinnamon Sugar Palmiers

Grand Marnier Ganache Tarts

Pumpkin Pie Profiteroles

\$55

Asian

Butternut Squash Curry Soup

Spring Mix with Wasabi Peas,
Mandarin Oranges, Cherry Tomatoes,
Cucumbers, Chili Lime Vinaigrette

Napa Cabbage Slaw

Thai Green Papaya Salad

Sesame Crusted Salmon, Ponzu Ginger Glaze

Sweet Chili Stir Fried Chicken with
Julienne Peppers and Onions

Lemon Grass Marinated Flank Steak,
Coconut Thai Basil Cream

Steamed Jasmine Rice

Vegetable Stir Fry to include Bok Choy,
Straw Mushrooms Snow Peas, Carrots
and Water Chestnuts

Yuzu and White Chocolate Cream

Sesame Cookies

\$52

*Events with less
than twenty-five
guests will be
subject to an
additional \$100
preparation and
labor charge.*

Fresh Market Lunch Buffet

All lunch buffet selections include bake shop specialties, french roast coffees and select teas.
All lunch buffets are accompanied by assorted soft drinks and bottled waters which are charged on consumption.



A Selection of Three Salads:

Hearts of Romaine Lettuce Tossed
with Pesto Croutons, Pecorino Cheese and
Creamy Caesar Dressing

Pickled Shrimp and Fennel, Julienne Red Onions,
Red Bell Peppers, Diced Tomatoes with
Dill Vinaigrette

Chopped Iceburg and Romaine, Bacon Bits,
Dried Cranberries, Tomatoes, Blue Cheese with
Roasted Garlic Vinaigrette

Chicken Salad with Roasted Vegetables and
Dried Fruit Sherry Sour Cream Dressing

Golden Pear Tomatoes, Crumbled Goat Cheese,
Fresh Herbs and Lemon Vinaigrette

French Beans, Red Pepper, Red Onion,
Ham and Grain Mustard Vinaigrette

Penne Pasta Salad, Feta Cheese, Green Peas,
Roasted Tomato and Mint Vinaigrette

A Selection Of One Specialty Entrée:

Gourmet Sandwiches

A Selection Of Four From The Following:

Boars Head Turkey Pastrami with Provolone
Cheese and Sundried Tomato Mayonnaise
on Roasted Garlic Ciabiatta Bread

Shaved Boars Head Roast Beef with Horseradish
Sour Cream and Red Onion on a Pretzel Bun

Balsamic Marinated Vegetables with
Hummus Spread and Sliced Muenster on
Basil Cheese Focaccia Bread

Black Forest Boars Head Ham with Pesto
Mayonnaise Spread and Swiss Cheese
on Multigrain Ciabatta

Oven Gold Boars Head Turkey with
Vermont Cheddar Cheese on Brioche Bun

\$49

A Trio of Wraps

Chicken Caesar Wrap with Chopped Romaine,
Shredded Parmesan and Rosemary Scented
Grilled Chicken on a Garlic Tortilla

Roasted Red Peppers and Caramelized Onions
with Napa Cabbage Slaw and Pesto Cream
Cheese on a Spinach Wrap

Boars Head Roast Beef with Baby Mixed Greens
and Chipotle Aioli on a Sundried Tomato Wrap

\$49

Baked Potato Bar and Soup

Baked Sweet Potatoes with Butter,
Brown Sugar, Shredded Cheddar Cheese
and Cottage Cheese

Russet Potatoes with Sour Cream,
Scallions, Apple Wood Smoked Bacon,
Cheese Sauce and Homemade Chili

Vegetarian Minestrone Soup

Maryland Corn and Crab Chowder

Bakeshop Specialty Breads

\$49

A Selection of Two Desserts:

Cran-Apple Crumb Tart

Maple Pancake Bread Pudding

Passion Mandarin Jam Thumbprint Cookies

Chocolate Rum Truffles

Chocolate Hazelnut Torte

Carrot Pumpkin Cupcakes

*Events with less
than twenty-five
guests will be
subject to an
additional \$100
preparation and
labor charge.*

Plated Lunch Selections

All plated lunch selections include bake shop specialties, french roast coffees and select teas.
All plated lunches are accompanied by assorted soft drinks and bottled waters which are charged on consumption.



Black Eyed Susan

Heirloom Tomatoes, Bulls Blood Micro Greens,
Shaved Parmesan, Balsamic Vinaigrette Salad

Buttermilk Pan Fried Chicken with Roasted Garlic

Mashed Potatoes, Sautéed Spinach,
Baby Asparagus, Yellow Squash,
Roasted Tomato Cream Sauce

Pomegranate Meringue Tart,
Blood Orange Reduction

\$45

Potomac

Baby Spinach and Frisée, Shaved Talbot
Cheddar, Red and Yellow Cherry Tomatoes,
Bacon Vinaigrette

New Bronzed Atlantic Salmon, Braised Fennel
and Leeks, Lemon Thyme Sliced Potatoes,
Champagne Cream Sauce

Orchard Cobbler, Oatmeal Crunch,
Served with Seasonal Ice Cream

\$49

Smithsonian

Baby Arugula and Lolla Rosa, Dried Pear Halves,
Smokey Bleu Cheese, Champagne Vinaigrette

Manhattan Cut New York Strip with Ancho Demi
Glaze and Blackened Red Snapper with Black
Bean Relish, Seasonal Vegetables, Peruvian
Purple Potatoes

Malted Milk Chocolate Bread Pudding,
Whopper Candy, Ovaltine Crème

\$58

Bonne Femme

Baby Spring Hydro Lettuce with Shaved
Caramelized Fennel, Oranges, with Artisan
Goat Cheese, Blood Orange Vinaigrette

Grilled Herb Marinated Pork Chops, with
Sweet Braised Cabbage, Horseradish Mashed
Potatoes, Grain Mustard Demi Glaze

Apple Cider Panna Cotta,
Caramelized Puffed Rice

\$45

Dupont Circle

Roasted Baby Red and Golden Beets,
Mache Lettuce, Deep Fried Goat Cheese,
Lemon Tarragon Vinaigrette

Bacon Wrapped Beef Tenderloin, Parsnip
Mashed Potatoes, Seasonal Vegetables,
Peppercorn Madagascar Sauce

Chocolate Amaretto Cheesecake Tart,
Almond Dragee

\$62

Chesapeake

Marinated Grilled Portobello Mushroom
Napoleon with Baby Frisée, and
Balsamic Reduction

Honey and Caraway Marinated Airline Chicken,
Rosemary and Roasted Red Pepper Polenta,
Seasonal Vegetable, Cider Cream Sauce

Spice Cake, Cream Cheese Mousse,
Macerated Dried Fruit

\$48

*Events with less
than twenty-five
guests will be
subject to an
additional \$100
preparation and
labor charge.*

Reception: Cold Hors d'œuvres



Lobster and Gazpacho Shooters

\$6.50

Shrimp Cocktail Shooter, Horseradish Cocktail Sauce

\$7

Mozzarella, Artichoke Heart, Kalamata Olive,
Roasted Cherry Tomato Skewer with Balsamic Reduction

\$6.50

Traditional Blinis, Smoked Salmon, American Caviar
with Lemon Zest Crème Fraîche

\$6.50

Bourbon Marinated Chicken, Apple Chutney on Corn Cake

\$6.50

Maryland Jumbo Lump Crab Salad with Chervil
and Basil Aioli on Toasted Brioche

\$6.50

Duck Confit, Orange Gastric, Cherry Compote,
Rosemary Savory Tart Shell

\$6

Potato Cake with Seared Beef Tenderloin,
Foie Gras and Lingonberry Glaze

\$6.50

Coriander Crusted Ahi Tuna on a Wonton Crisp,
Asian Slaw, Wasabi Cream and Lemon Zest

\$6.50

*Minimum order of
fifty (50) pieces per
hors d'œuvres.*

Reception: Hot Hors d'œuvres



Homemade Beef Skewers with Teriyaki Glaze

\$6.50

Petite Maryland Crab Cakes, Roasted Red Pepper Aioli

\$6.50

Goat Cheese and Red Pepper Quiche

\$6

Shrimp Tempura, Sweet Chili Sauce

\$6.50

Cocktail Bratwurst in Puff Pastry with Spicy Mustard Sauce

\$6

Tandori Marinated Chicken Sate, Cilantro Lime Yogurt

\$6

Chorizo and Black Bean Spring Roll, Paprika and Mango Sour Cream

\$6.50

Lamb and Pita Slider with Tzatziki Sauce

\$6

Vegetable Samosa, Tamarind Chutney

\$6.50

Cranberry, Walnut and Gorgonzola Tart

\$6

Mac and Cheese Poppers with Spicy Ketchup Aioli

\$6.50

Beef Meatballs, Fresh Cilantro and Slow Roasted Garlic Pátron

Chipotle Sauce

\$6.50

*Minimum order of
fifty (50) pieces per
hors d'œuvres.*

Featured Cold Displays & Stations



Maryland Plat Du Mer

Presentation of Jumbo Shrimp,
Oysters and Seasonal Crab Legs,
Spicy Remoulade,
Spiked Cocktail Sauce
and Sauce Mignonette

(Price based on four total pieces per person)

\$25

International and Domestic Cheese Display

Selection of Fine Cheese Garnished with
Fresh Berries, Mixed Nuts and Dried Cranberries
Selection of Sliced Breads and
Gourmet Crackers

\$15

Seasonal Fruit Display

The Regions Finest Fruits of the Season
Honey and Walnut Dipping Sauce

\$12

Market Display of Vegetables

Chef's Selection of Farm Market Vegetables
and Herb Dip

\$10

Blue Corn Tortilla Chips and Dips

Queso, Salsa, Pico de Gallo,
Black Bean Dip and Guacamole

\$13.50

Antipasto Station

Prosciutto Ham, Buffalo Mozzarella and
Imported Provolone Cheese
Salamis and Mortadella
Teardrop Tomatoes,
Stuffed Peppers, Mushrooms,
Grilled Artichokes and Eggplant
Assorted Greek and Italian Olives
Specialty Bread and Bread Sticks

\$17

Gourmet Spreads Station

Warm Maryland Crab and Artichoke Dip
and Red Pepper Hummus, Pita Chips
and Sliced Sourdough Bread

\$14

Sushi and Sashimi Display

California Roll: Crab, Cucumber and Avocado

Spicy Tuna Roll: Spicy Marinated Tuna
Smoked Salmon Nigirri

Fresh Sashimi: Tuna, Salmon and Hamachi
with Traditional Condiments

(Price based on four total pieces per person)

\$22

Brie en Croute

Filled with Fruit Chutney and
Wrapped in Puff Pastry, Served with
Crackers and Sliced French Bread

\$14

Crab Cake Action Station

Prepared to order with: Roasted Red Pepper Aioli

\$16.50

Pasta and Risotto Station

Mushroom Shrimp Risotto, Roasted Pumpkin
Ravioli with Sage Cream Sauce, Egg Ziti with
Shaved Romano Cheese, Zucchini and Yellow
Squash, Mediterranean Sauce, Chopped Herbs,
Garlic Bread Sticks

\$17.50

Lobster Vegetable Mac and Cheese Station

Prepared to Order with: Choice of Fresh
Succulent Lobster or Seasonal Vegetables
Topped with a Four Cheese Garlic Sauce, Apple
Wood Smoked Bacon and Tobacco Onions

\$19.50

Annapolis Clam and Mussel Station

Local Clams and Mussel's Prepared to order
with Spanish Chorizo Sausage, Shallots, Garlic,
White Wine, Butter, Roasted Garlic Crostini

\$22

Braised Kobe Short Rib Station

Braised Kobe Short Rib with Cabernet
Reduction, Served with Talbot Cheddar Grits

\$16.50

*Events with less than
twenty-five (25) guests
will be subject to an
additional \$100.00
preparation and labor
charge. Stations requiring
an attendant or carver
will be subject to an
additional \$150.00 labor
charge per attendant
based upon a maximum
of two hours.*

*Displays and stations are
not intended to be used
independently as entrée
portions. Please consult
your Catering Manager
for appropriate selection.*



Herb and Pepper Crusted Black Angus

Tenderloin of Beef, Horseradish Sour Cream,
Silver Dollar Rolls

\$20

Cedar Plank Coriander Crusted Sea Bass

Orange Ginger Ponzu Sauce, Sesame Seed Buns

\$19

Hickory Smoked Beef Brisket

Slow Smoked Beef Brisket with Serrano Chile
Barbeque Sauce, Potato Rolls

\$17.50

Molassas Glazed Country Ham

Honey Creole Mustard, Buttermilk Biscuits

\$14.50

Achiote Marinated Pork Steam Ship

Jalapeno Corn Muffins

\$14.50

Dessert Action Station

Caramelized Pineapple with a Hint of
Green Peppercorn Sauce Topped with
Dulce de leche Ice Cream

\$13

Dessert Station

A Selection Of Five From The Following:

Blood Orange Marmalade Shortcakes
Orange Buttermilk Panna Cotta, Cranberry Jelly

Exotic Fruit Tart

Chocolate Mint Ganache Sandwich

Gingerbread Whoopie

White Chocolate Passion Truffle Lollipop

Spiced Pear Pecan Rice Krispy Truffle

Caramel Cashew Tart

Chocolate Banana Cheesecake Timbale

Pumpkin S'mores

Assorted Shooters

\$23

*Stations requiring
an attendant or
carver will be
subject to an
additional \$150
labor charge based
upon a maximum
of two hours.*

Four Course Plated Dinner Selections

All plated dinner selections include chef's selection of seasonal vegetables, bake shop specialties, french roast coffees, iced tea and specialty teas. All plated dinner selections are accompanied by assorted soft drinks and bottled waters charged on consumption.



Jefferson Memorial

Winter Cabbage Soup with
Tobacco Onions and Chives

Goat Cheese and Fig Tart, Balsamic Reduction,
Frisée Lettuce and Oven Roasted Tomato

Pan Seared Sea Bass with Artichoke and Leek
Ragout, Seasonal Vegetables, Black Truffle
Mashed Potatoes, Zinfandel Demi Glace

Milk Chocolate Gateau, Peanut Butter and
Bananas, Fudge Krispies

\$85

Union Station

Warm Lobster Cheesecake, Sautéed Lobster,
Asparagus, Snipped Tarragon and Gruyere
Presented in a Tart Shell

Hydro Bib Lettuce with Sweet Potato,
Roasted Eggplant, Mozzarella Cheese,
Balsamic Vinaigrette

Pecan Nut Crusted Filet, Sautéed Mushrooms,
Citrus Roasted Beets, Sweet Potato Puree
Guinness Beer Demi Glace

Chocolate Ganache Torte, Blood Orange
Marmalade, Almond Brittle

\$94

Pentagon City

Chestnut and Wild Mushroom Cream Soup

Tango and Frisée Lettuce with Fresh Figs,
Dried Cranberries, Smokey Bleu Cheese,
Shallot Vinaigrette

Pan Seared Salmon with Butternut Squash
and Riesling Cabbage, Roasted Potatoes,
Truffle Cream Sauce

Caramel Apple Bombe, Cinnamon Tuile,
Poached Apples

\$82

Logan Circle

Gruyere Scallion and Bacon Ravioli with
Butternut Squash Cream

Organic Baby Spring Mix, Date and
Tomato Relish, Toasted Pine Nuts,
White Balsamic Vinaigrette

Artichoke and Spinach Stuffed Chicken Breast,
Butternut Squash Risotto, Bacon Scented
Green Beans, Sherry Wine Cream Sauce

Sweet Potato Cheesecake, Spiced Graham
Cookie, Toasted Marshmallow

\$78

Capital Hill

Pan Seared Sea Scallop with Saffron Risotto
topped with Fried Leeks and Basil Oil

Baby Spinach with Poached Bosc Pear and
Caramelized Apples, Spiced Cashews, Shaved
Manchego Cheese with Sherry Wine Vinaigrette

Citrus Braised Beef Short Rib, Horseradish
Mashed Potatoes, and Seasonal Local
Grown Vegetables

Pineapple Tarte Tatin, Spiced Rum Syrup,
Coconut Gel

\$84

Mount Vernon

Jumbo Lump Crab Ravioli with
Old Bay Cream Sauce Julienne Zucchini

Marinated Roasted Portobello Mushroom Salad
with Roasted Tomatoes Pesto Vinaigrette

Crunchy Duck Breast With Braised
Red Cabbage, Sweet Potato Gnocchi
Sweet Cherry Demi

Grapefruit Custard, Honey Thyme Meringue,
Blackberry Preserves

\$80

Speciality Buffet Dinners

All specialty dinner buffet selections bake shop specialties, french roast coffees, iced tea and specialty teas.
All specialty dinner buffet selections are accompanied by assorted soft drinks and bottled waters charged on consumption.



My Harbor

New England Clam Chowder
served with Oyster Crackers

Field Greens and Seasonal Condiments
with Creamy Garlic Dressing

Steamed Mussels and Clams with
Lemon Cream Sauce and Garlic Crostini

Action Station

Seared Maryland Crab Cakes with
Old Bay Caper Remoulade

"Carved To Order"

Roast Sirloin of Beef with a Samuel Adams Glaze

Entrées

Smoked Mesquite Breast of Turkey with
Traditional Cranberry Sauce, Herb Mayonnaise

Molasses Glazed Country Ham,
Pineapple Chutney

Desserts

Brown Sugar Cinnamon Apple Tarts
Cranberry Meringue Pie
Chocolate Macaroons

\$130

*Events with less than
twenty-five (25) guests
will be subject to
an additional \$100
preparation and
labor charge.*

*Carver(s) and
attendant(s) are
included in the
per person price.*

Aria

Baby Mixed Greens, Cherry Tomatoes,
Cucumbers, Croutons, Crumbled Bleu Cheese,
Red Wine Vinaigrette

Cornbread Panzanella with Cherry Tomatoes
and Fontina Cheese

Eggplant and Prosciutto Salad with Roasted
Tomatoes, Balsamic Vinaigrette

Goat Cheese and Scallion Ravioli
with Asiago Cream Sauce

Italian Sausage, Kale and Farfalle Pasta
with Sauce Arrabiata

Chicken Picata, Lemon Caper Beurre Blanc

Pan Seared Salmon, Braised Fennel,
Artichoke and Olive Relish

Sage Gnocchi, Ragout, Basil Pesto Cream Sauce

Braised Roasted Vegetables

Desserts

Limón Cello Parfait
Maple Walnut Crostata
Baci Cookies

\$89.50

Welcome To Washington

Chestnut and Wild Mushroom Cream Soup

Chop Chop Salad Station to include Musclun
Greens with Onions, Julienne Carrots, Pecans,
Tomatoes and Feta Cheese Served with
Roasted Garlic Vinaigrette

Entrées

Sea Bass with Cilantro Tropical Fruit Relish

Braised Kobe Short Rib with
Red Wine Shallot Reduction

Achiote Marinated Chicken Breast
with Roasted Poblano Cream Sauce

Vegetable Wellington with
Mediterranean Sauce on the Side

Sides

Traditional Rice Pilaf

Seasonal Vegetables

Desserts

Chocolate Rum Truffles
American Cookie
Sweet Potato Pie

\$105

Unlimited Beverage Packages



Premium Brands

Smirnoff Vodka
Bombay Gin
Cruzan Rum
J&B Scotch
Sauza Gold
Seagram 7 Blended Whisky
Jim Bean White Bourbon

Mirassou Chardonnay
Merlot and Cabernet Sauvignon
Korbel Natural

The Premium Brand Unlimited Bar Package

Includes premium brand liquor,
select wine, domestic and premium beer,
soft drinks and mineral water

\$22 per person first hour
\$8.50 per person for additional hours

Deluxe Brands

SKYY Vodka
Beefeater Gin
Bacardi Superior Rum
Dewars White Label
Sauza Tres Generaciones Tequila
Canadian Club Blended Whisky
Jack Daniel's Bourbon

Mirassou Chardonnay
Merlot and Cabernet Sauvignon
Korbel Natural

The Deluxe Brand Unlimited Bar Package

Includes deluxe brand liquor,
select wine, domestic and premium beer,
soft drinks and mineral water

\$24 per person first hour
\$8.50 per person for additional hours

Resort Brands

Absolut Vodka
Tanqueray Gin
Johnny Walker Black Scotch
Bacardi Eight Year Rum
Sauza Hornitos Tequila
Maker's Mark Bourbon
Crown Royal Whisky

Kendall Jackson Vintner's Reserve Chardonnay
Merlot and Cabernet Sauvignon
Premium Champagne

The Resort Brand Unlimited Bar Package

Includes resort brand liquor,
select wine, domestic and premium beer,
soft drinks and mineral water

\$26 per person first hour
\$8.50 per person for additional hours



Beverages Charged Upon Consumption
A Selection Of One Of The Following:

Resort Brands

\$10

Deluxe Brand

\$9

Premium Brands

\$8

A Selection Of One Of The Following:

Varietal Wine by the Glass

\$9

Resort Varietal Wine by the Glass

\$15.50

Bars Include

Cordials

\$9.50

Domestic Bottled Beer: Budweiser, Bud Light,
Miller Light, Redbridge, Michelob Ultra

\$7

Imported/Premium Bottled Beer: Amstel Light,
Corona, Heineken, Sam Adams, Blue Moon

\$8

Non-Alcoholic Bottled Beer

\$7

Bottled Waters, Assorted Soft Drinks

\$5.00

Labor Fees

Required Bartender Fee:

\$175.00 per two hour period

\$50.00 per each additional hour(s)

Or fraction there of

Cashier Fee*:

\$150.00 per two hour period

\$50.00 for each additional hour(s)

Or fraction there of

(*Cash bar minimum revenue is \$750 per bar inclusive)

Waiter Fee**:

\$175.00 per two hour period

\$50.00 per each additional hour(s)

Or fraction there of

(**Receptions where little or no food has been ordered)



Banquet Agreement

All reservations & agreements are made upon & are subject to the guidelines of Gaylord National and the following conditions listed below.

Food & Beverage

Due to liability & legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guest or exhibitors. Gaylord National is the only licensed authority to sell and serve liquor for consumption on the premises. Maryland law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Gaylord National reserves the right to refuse alcohol service to anyone. Gaylord National will supply cash bars on customer request. All drink prices will include tax & service charge. Each cash bar must incur a minimum of \$750 (inclusive). The customer will be responsible for the difference of actual sales, up to the \$750 per bar.

Tax

All federal, state & municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon & the patron agrees to pay for them separately.

Catering Fees

There is a 22% service charge and a 6% sales tax added to all food & beverage charges. The 22% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, buffet pricing is based on two (2) hours or less. Refreshment breaks are based on thirty (30) minutes or less. Additional charges may incur for extending hours of service. A \$100 service charge will apply to all catered meal functions of less than twenty-five (25) guests. Cooking Stations & Carving Stations are subject to a \$175 chef's fee per chef. Cashiers are required for all cash bars & cash concessions. A Cashier fee of \$150 per hour (two (2) hour minimum) per cashier will be applied to all cash bars & cash concessions. There will be a \$75 fee per attendant to collect tickets or check badges for event food functions as requested. Gaylord National reserves the right to charge set up fees for all non-meal events. A meal is defined as breakfast, lunch or dinner.

Food and Beverage Guarantee

Ten (10) working days prior to all food & beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food and beverage functions must be submitted to the catering department by 10 a.m., three (3) business days prior to the date of the function. If the guarantee is not received by

Catering Guidelines

the cut off date/time, the Hotel will assume that the "expected" number of guests noted at the top of the banquet event order or the expected number of guests submitted to catering ten (10) working days prior to the event, is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for three percent (3%) over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the guarantee, not the overset.

Pop-Up Fees

The Hotel reserves the right to add an \$85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel (minimum twenty-five (25) people) within twenty-four (24) hours of the actual event.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Gaylord National.

Function Rooms

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated. Increased room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance increases or decreases.

Atrium/Outdoor Functions

A fee of \$8 per person will be applied to all atrium/outdoor functions. A \$1,000 fee will apply to all atrium/outdoor functions of less than one hundred and twenty-five (125) guests. All catered food and beverage will be served using non-breakable plates & glassware. Glass beverage containers are prohibited during outdoor functions. All atrium/outdoor functions must conclude by 10 p.m. No props, décor or staging will be allowed in atrium areas. Atrium functions, unless otherwise noted, will be held in the evening only, between the hours of 5:30 p.m. and 10 p.m. Plated meal functions cannot be held on the pool decks or in the atrium. Only cocktail seating will be available in these areas. Entertainment will be permitted for outdoor functions & atrium buyouts only & must conclude at 10 p.m.



Weather Guideline for Outdoor Functions

For evening functions, Gaylord National will decide by 12 p.m. (Noon) on the day of your function whether the function will be held inside or outside. For daytime functions Gaylord National will decide by 5 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of twenty (20) miles per hour shall also be cause to hold the function indoors. In all cases, the Hotel reserves the right to make the **FINAL** decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or STARS.

Signage & Décor

Gaylord National reserves the right to approve all signage, staging, props and décor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel or convention center, nor should they obstruct permanent hotel signage from view. Gaylord National reserves the right to prohibit the erection of props or free standing display items in the hotel, exhibit hall and other public areas. Props and décor not provided by a preferred partner of Gaylord National will not be permitted in the ballrooms if they do not compliment the design integrity and color palette of the ballrooms & event space.

Catering Guidelines

Banquet Beverage Bars

Gaylord National will supply all events featuring alcoholic beverages with a bar and bartender, unless deemed beer & wine only which can be a self serve bar. In the event a client provides a bar surround (prop) which does not incorporate the use of the Gaylord National banquet bars, a labor fee with a minimum of \$500 per bar will be charged to the master account for the additional labor required to set up each bar surround.

Rigging Services

The hotel retains exclusive rights to all rigging services & rigging equipment. All rigging must be installed & supervised by PSAV, our exclusive in-house rigging provider.

Smoking

Gaylord National is a smoke free environment. Smoking is permitted in designated areas only.

Damages

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Conference Services prior to move-in and after move-out, to assess the condition.