

Opening Reception (11/8) (6:00 - 7:30 PM)

smoked salmon & dill cream cheese cones
beef short rib empanada mango chutney
Vegetable empanada chimichurri dressing
chicken & siracha dumplings cilantro ginger ponzu

Breakfast Menu (11/9) (7:30 - 8:30 AM)

National Harbor Buffet
fruit + cereal + yogurt
seasonal fresh fruits
strawberries gf, v
cold cereals
| bananas + skim milk + 2% milk + oat milk
low fat yogurts
| nut free granola
eggs + things
cage free scrambled eggs
cheddar + toasted cumin & jalapeno salsa gf, df
hickory bacon gf, df
daily breakfast protein
potato gf, df
bakeries
bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

Morning Break (11/9) (11:00 - 11:15 AM)

trail mix •
peanuts + almonds + dried apricots
yogurt covered raisins
chocolate covered pretzels +
m&m's
coffee + white lion
™tea

gf-glutenfriendly cg-containsgluten
df-dairyfree cd-containsdairy
nf-nutfree cn-containsnuts
v-vegan vg-vegetarian

Lunch (11/9) (12:15 - 2:30 PM)**Starter**

local farm salad
district farms
locally sourced spring mix + cherry tomatoes + cucumbers
kalamata olives + carrot sticks + marinated corn
pesto ranch gf, cd, cn, vg

Entrée

bone in chicken breast
cg, df, nf
teriyaki marinated chicken + toasted sesame
fragrant jasmine rice + sauteed edamame & squash

dessert

apple tart tatin
cd, cg, cn
apple cider mousse + caramel sauce + almond cream

Afternoon Break (11/9) (3:45 - 3:55 PM)

chocolate indulgence
chocolate dipped pretzel rods
cg, cd, nf
chocolate dipped strawberries
gf, cd, nf
house made fudge
cg, cd, cn + cookies & cream cheesecake cg, cd, nf
chocolate pot de creme
gf, cd, nf
chocolate choux
cg, cd, nf
Starbuck's
iced coffee

Evening Reception (11/9) (5:30 - 7PM)

Petite Maryland crab cake cg, df, nf old bay aioli
vegetable spring roll
crispy mac & cheese bites spicy ketchup
spicy chicken meatball sweet soy

Breakfast Menu (11/10) (7:30 - 8:30 AM)

National Harbor Buffet

fruit + cereal + yogurt

seasonal fresh fruits

strawberries gf, v

cold cereals

| bananas + skim milk + 2% milk + oat milk

low fat yogurts

| nut free granola

eggs + things

cage free scrambled eggs

cheddar + toasted cumin & jalapeno salsa

gf, df

hickory bacon gf, df

daily breakfast protein

potato gf, df

bakeries bagels + house baked breakfast pastries

cream cheese + sweet butter

house made organic marmalades

Morning Break (11/10) (10:05 - 10:40 AM)

create your own parfaits

yogurt | low fat

greek + vanilla gf, df, nf

almond

flaxseed granola cg, cd, cn

macadamia coconut granola cg, cd, cn

flaxseed + berries + agave

coffee + white lion™ tea

Lunch (11/10) (12:15 - 1:30 PM)**Starter**

quinoa, citrus & kale salad

marinated quinoa + baby kale & spinach

confit pears + baby sweet peppers

orange thyme vinaigrette

gf, df, nf, vg

Entrée

tandoori marinated salmon

gf, df, nf

cumin pilaf + charred sweet peppers

sauteed snap peas + grilled lemon

dessert

brie cheesecake

cd, cg, cn

fruit compote + sesame tuille