

Plated Dinner Selections

All Plated Dinner Selections include your choice of Soup or Salad, Warm Rolls and Butter, Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas, Brewed Iced Tea with Lemon and your selection of Dessert

Soup and Salad Selections

Please select one or choose both for a nominal charge per guest

Tomato Basil Soup

Broccoli Cheddar Soup

Spring Mix Salad with Shredded Carrots, Herbed Croutons, Grape Tomatoes and Sliced Cucumbers with selection of Salad Dressing

Entrée Selections

Grilled Chicken with Dijon Cream

Tender Grilled Chicken Breast with Dijon Cream Sauce accompanied by Pecan Rice

Bacon Wrapped Filet Mignon

An 8 Ounce USDA Choice Filet of Beef wrapped with Smoked Bacon, Crowned with a Mushroom Cap and Herb Butter served with Duchess Potatoes

Catch of the Day

Fresh Catch of the Day prepared by our Chef to match your taste served with Seasonal Rice

Chardonnay Chicken

Smoky Gouda Cheese stuffed Chicken Breast wrapped with Proscuitto and topped with Chardonnay Cream served with Seasonal Rice Pilaf

Menus ordered for fewer than 20 guests will be subject to a \$100 labor charge

All menu prices are subject to taxable 21% service charge and 5% sales tax

Holiday Inn Washington Dulles 45425 Holiday Drive ~ Dulles, VA 20166
Hotel - 703-471-7411 Catering Department – 703-480-7454 Catering Fax - 703-471-4674
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Plated Dinner Selections Continued

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Glazed Pork Loin

Cherry Chipotle glazed Pork Loin topped with Fresh Cilantro served with Russian Fingerling Potatoes

Dinner Duet

USDA Choice Petite Filet Mignon paired with a Home Made Crab Cake topped with Tomato Basil Cream Sauce accompanied by Garlic Mashed Potatoes

Tuscan Pasta

Linguini Pasta Tossed with Olive Oil, Garlic, Ripe Pear Tomatoes, Garden Fresh Basil and Fresh Mozzarella.

Tempting Dessert Selections

Please choose one of the following dessert creations to finish your meal in delicious style!

Chocolate Mouse Cake

Three Layers of Moist Chocolate Cake filled with Rich Chocolate Mousse and Drenched with Chocolate Ganache and Decorated with Chocolate Curls

Caramel Turtle Cheesecake

A Graham Cracker Crust filled with a Layer of Chocolate Fudge topped by a Layer of New York Style Cheesecake covered with Caramel Sauce and Chopped Pecans

Orange Cake

Three Layers of Sweet and Tangy Orange Cake with a Rich Butter Cream Frosting

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