EVENTS AT THE LINE DC

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THELINEHOTEL.COM/DC

A GATHERING ANCHORED BY A TRUE SENSE OF PLACE, HERE AT THE LINE DC.



BREAKFAST

BREAKFAST AT THE LINE

Buffet breakfasts include fresh juices, freshly brewed small batch coffee and Steven Smith teas served with milk, oat milk, sugar, and stevia.

*Gluten free and vegan options available

THE LINE GO BOX

35 PER PERSON

Bento box with a hard-boiled egg, house made croissant, Aged Vermont cheddar, seasonal market fruit, and granola bar

BAKESHOP

45 PER PERSON

Chef 's assortment of house-made pastries with house-made jam and whipped butter, mini berry and marsala chia seed pudding, seasonal market fruits and berries

THE CLASSIC GRAZE

60 PER PERSON

Seasonal market fruits and berries, scrambled farm eggs, a choice of black pepper bacon or chicken sausage, crunchy herb breakfast potatoes, rosemary olive oil biscuits, and mini Greek yogurt granola parfaits

THE WAKE UP

55 PER PERSON

Cast iron baked frittatas with cheese and fresh herbs: peppers, kale, onion, garlic and choice of Virginia ham or chicken sausage with arugula lemon vinaigrette frisée, seasonal market fruits and berries, and house made croissants

BREAKFAST AT THE LINE

ENHANCEMENTS AT THE LINE
Create a uniquely LINE experience

LARGE BUTTER CROISSANTS
70 PER DOZEN

LARGE CHOCOLATE CROISSANTS
70 PER DOZEN

OLIVE OIL ROSEMARY BISCUIT
with whipped honey butter and jam
60 PER DOZEN

SPINACH AND FETA DANISH
65 PER DOZEN

HOUSE-MADE SEASONAL BREAKFAST LOAF BREADS
55 PER DOZEN

AVOCADO TOAST
12 PER PERSON

SEASONAL MUFFINS
60 PER DOZEN

MINI CHILLED OVERNIGHT OATS, CHIA SEED PUDDING, OR GREEK YOGURT GRANOLA PARFAIT
8 EACH

ASSORTED HOUSE-MADE PASTRIES AND MUFFINS
75 PER DOZEN

THE LINE BREAKFAST HANDHELDS
Choice of :

- The Classic: farm eggs, bacon or chicken sausage, aged Vermont cheddar, potato bun
- Funghi: mushroom omelet, wilted spinach, mozzarella, English muffin
- The LINE Burrito: farm eggs, aged Vermont cheddar, black beans, pico de gallo, potato, sour cream, flour tortilla

14 EACH

SMOKED SALMON AND BAGELS
20 PER PERSON

HOUSE-MADE CHICKEN MAPLE SAUSAGE OR BLACK PEPPER BACON
10 PER PERSON

FRENCH TOAST WITH MIXED BERRIES AND SYRUP
15 PER PERSON

MARKET FRUITS AND BERRIES
10 PER PERSON

MINI SMOOTHIE SHOTS
(CHOOSE TWO)

- Green Glow: spinach, pineapple, ginger, coconut
- Mango Turmeric Kick: mango, turmeric, pepper, oat milk
- Mochananna: cold brew coffee, oats, banana, cacao
- Berry Blast: berries, pea protein, almond milk

10 PER PERSON

BRUNCH AT THE LINE

Include fresh juices, freshly brewed small batch coffee and Steven Smith teas served with milk, oat milk, sugar, and stevia.

*Gluten free and vegan options available

HIT THE SNOOZE
85 PER PERSON

SOFT SCRAMBLED EGGS black pepper, chives

CRUNCHY HERB BREAKFAST POTATOES

CHOICE OF HOUSE-MADE CHICKEN MAPLE SAUSAGE OR BLACK PEPPER BACON

MASCARPONE FRENCH TOAST brioche, berries, lemon zest, maple syrup

CALABRIAN CHILI FRIED CHICKEN TENDERS organic chicken, Calabrian chili, honey

CREAMY PARMESEAN POLENTA cornmeal, parmesan, black pepper, basil

ARUGULA SALAD red onion, pistachio, parmesan, torn herbs, olive oil, citrus

MINI BERRY + MARSALA CHIA PUDDING chia, marsala macerated berries

FRESH MARKET FRUIT

BREAKS

BREAKS AT THE LINE

Includes 30 minutes of service.

MORNING PICK ME UP
18 PER PERSON
Selection if house-made granola bars: almond butter, matcha-pistachio (a caffeinated boost!), and vegan coconut-date energy bombs

PROVISIONS CORNER
22 PER PERSON
Butcher's block presentation of three local cheeses and artisan cured meats, served with house-made crackers, mustards, pickles, and jams

CHIPPIN' AND DIPPIN'
18 PER PERSON
House kettle potato chips, yucca chips, corn chips, mascarpone onion dip, roasted pepper hummus

SWEET + SALTY STOP
24 PER PERSON
Fresh baked house-made cookies, mini double chocolate chip brownie bites, gourmet popcorn trio: rosemary sea salt, buttered truffle, caramel kettle corn, and decadent trail melody: roasted almonds, pumpkin seeds, tart cherries, cocoa nibs

AFTERNOON APPERITIVO
35 PER PERSON
Roasted olives, baby artichokes, boqourones, roasted peppers, marinated mini mozzarella pearls, fig jam, house made focaccia, parmesan crisps, smoked almonds, salami, prosciutto

A LA CARTE

SNACKS

House Seasonal Loaf Breads	**55 PER DOZEN**
Chia Seed Pudding	**95 PER DOZEN**
Seasonal Muffins	**60 PER DOZEN**
Granola Bara	**65 PER DOZEN**
Matcha Pistachio Bars	**65 PER DOZEN**
Vegan Coconut Date Bombs	**60 PER DOZEN**
Assorted Cookies	**48 PER DOZEN**
House-made Croissants with Butter + Jam	**70 PER DOZEN**
Almond Biscotti	**38 PER DOZEN**
Savory Hand Pies	**12 EACH**
Parmesan Truffle Popcorn	**8 PER PERSON**
Rosemary Focaccia with Olive Oil + Balsamic	**10 PER PERSON**
Snack Mix	**10 PER PERSON**
Bagged Chips	**8 EACH**
Mascarpone Onion Dip, House-made Chips	**12 PER PERSON**

BEVERAGES

Assorted Soft Drinks	**$7 EACH**
Kombucha	**$12 EACH**
Coconut Water	**$10 EACH**
Spindrift Sparkling Water	**$7 EACH**
Natalie's Juices	**$10 EACH**
Lemonade	**$85 PER GALLON**
Small Batch Coffee (regular)	**$110 PER GALLON**
Small Batch Coffee (decaf)	**$110 PER GALLON**
Seven Smiths Tea	**$110 PER GALLON**

ALL DAY BEVERAGE PACKAGES

**packages to be ordered for full guaranteed number of guests*

EARLY GRIND

Small batch regular coffee + decaf, Seven Smiths hot tea

$30 PER PERSON

DAYLONG FLOW

Small batch regular coffee + decaf, Seven Smiths hot tea, assorted soft drinks, sparkling water

$45 PER PERSON

LUNCH

LUNCH AT THE LINE

BUFFET LUNCH

Includes breadbasket varieties, freshly brewed small batch coffee and Steven Smith teas served with milk, oat milk, sugar, and stevia. All buffet lunches are set for 1.5 hours.

**A minimum of 30 guests in attendance is required for buffet lunches, otherwise a $200 surcharge apply*

Choice of Two Entrees
85 PER PERSON

Choice of Three Entrees
95 PER PERSON

A choice of two salads, two sides, and one dessert

SALADS

CLASSIC CAESAR baby romaine leaf, baby kale, brioche crouton, shaved Reggiano, The LINE Caesar dressing

MESCLUN MIXED GREENS petite lettuces, shaved vegetables, heirloom toy box tomatoes, house buttermilk dressing

ROASTED BEETS fennel, citrus, goat cheese, basil, pistachio, vincotto

ROASTED APPLE & ARUGULA toasted pepitas, shaved radish, honey balsamic dressing

HEIRLOOM TOMATO CUCUMBER SALAD caramelized fennel, petite herbs, aged balsamic

ENTREES

ROASTED CHICKEN garlic, herbs, white wine

ROASTED WILD ATLANTIC SALMON garlic saffron cream

MARYLAND CRAB CAKE old bay remoulade (additional $10)

BISTRO STEAK mushroom jus

STUFFED SAVOY CABBAGE spicy coconut curry sauce

LOCAL PORK LOIN pearl onion jus

SIDES

White Cheddar Pomme Puree
Garlic and Rosemary New Potato
Lemon Roasted Asparagus
Roasted Seasonal VegetableS
Wilted Spinach And Kale
Sundried Tomato and Chevre Polenta

DESSERTS

Old Fashioned Sour Cream Donuts
Seasonal Fruit Cream Puffs
Chocolate Pecan Pralines
Fruit Tarts
Black Bottom Cupcakes
Assorted House Made Cookies

LUNCH AT THE LINE

THE DELI LUNCH

Includes freshly brewed small batch coffee and Steven Smith teas served with milk, oat milk, sugar, and stevia. All buffet lunches are set for 1.5 hours.

A choice of two sandwiches, two sides, & one desserts

65 PER PERSON

Additional $12 per sandwich
Additional $8 per side

SANDWICHES

THE ITALIAN prosciutto, salami, pepperoni, provolone, shredded lettuce, onion, pepperoncini, olive oil, red wine vinegar, oregano, amoroso roll

THE ROASTED CHICKEN shredded lettuce, pickled red onion, smoked gouda, basil mayo, ciabatta

THE TURKEY avocado, arugula, heirloom tomato, shredded lettuce, garlic mayo, artisanal multigrain

THE ROAST BEEF roasted garlic mayonnaise, tomato jam, arugula, brioche bun

THE VEGGIE romesco spread, eggplant, piquillo pepper, roasted squash, caramelized onion, ciabatta

THE OTHER VEGGIE roasted mushroom, shredded cabbage, carrots, avocado, tamari balsamic dressing, spinach wrap

CURRY PULLED CHICKEN WRAP cabbage slaw, siracha mayo, tomato wrap

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SIDES

PASTA SALAD house made pasta, cherry tomato, onions, roasted peppers, herbs, olive oil, red wine vinaigrette

MESCLUN MIXED GREENS petite lettuces, shaved vegetables, heirloom toy box tomatoes, house buttermilk dressing

CLASSIC CAESAR baby romaine leaf, baby kale, brioche crouton, shaved Reggiano, The LINE Caesar dressing

ROASTED BEETS fennel, citrus, goat cheese, basil, pistachio, vincotto

HOUSE MADE OLD BAY CHIPS

GERMAN STYLE POTATO SALAD mixed marble potatoes, grain mustard dressing, gherkins, shallots, capers, chives, farm radish, chopped boiled egg

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DESSERTS

Seasonal Fruit Cream Puffs
Chocolate Pecan Pralines
Assorted Cookies
Chocolate Bark
Old Fashion Sour Cream Donuts
Black Bottom Cupcakes

RECEPTIONS

RECEPTIONS AT THE LINE

COCKTAIL RECEPTIONS
Shall we begin?

TRAY-PASSED HORS D'OEUVRES

HOT

OLD BAY CHARRED SHRIMP 10
spicy bloody Mary cocktail sauce

THE LINE SPRING ROLL tamari 8
shoyu glaze

MINI WAGYU BURGER brioche 12
bun, dill pickle, aged cheddar, tomato aioli

DC MUMBO FRIED CHICKEN 10
SLIDER honey tamari aioli

SHORT RIB PROFITEROLE 10
braised beef, smoked gouda

STUFFED DATE gorgonzola dolce, 10
pistachio, vincotto

MUSHROOM ARANCINI taleggio, 10
Aleppo aioli

CHESAPEAKE BAY CRAB CAKE 12
classic remoulade

GRILLED PORTOBELLO 8
SKEWER balsamic glaze

SEARED PORK BELLY 10
LOLLIPOP cherry mostarda

VEGAN CRAB CAKE 8
Hearts of palm, lemon zest, pickled fresno chilis, panko, vegan remoulade

GRILLED MOJO SKIRT STEAK 10
rojo chimichurri

NEW ZEALAND LAMB CHOP 12
mint gremolata

MINI GRILLED CHEESE 9
caramelized onion, smoked gouda, garlic mushrooms

RECEPTIONS AT THE LINE

TRAY-PASSED HORS D'OEUVRES
Let's keep this going.

COLD

SHRIMP ROLL New England roll, saffron aioli, espelette 12

STEAK TARTARE ON A POTATO CHIP capers, onion, grain mustard 10

MARYLAND OLD BAY DEVILED EGGS pickled chilis 8

CHARRED CORN AND CHICKEN honey avocado lime dressing, pressed pastry 10

PROSCIUTTO WRAPPED EMMENTALER bruleed dried fig 9

BEEF CARPACCIO CROSTINI shaved tenderloin, horseradish mayo, pickled red onion, micro basil 10

BUFFALO MOZZARELLA roasted tomato olive tapenade, caper relish, focaccia 8

DUCK PROSCUITTO CROSTINI fig jam, pickled onion 10

STUFFED MINI PEPPERS peppadew, vegan cashew ricotta, garlic, lemon 8

HERB CONFIT HEIRLOOM TOY TOMATO white balsamic reduction, feta, puff pastry 10

CAVIAR BLINI potato blini, sturgeon caviar, house crème fraiche, dill 14

RECEPTIONS AT THE LINE

BOARDS & PLATTERS

Surprise & delight your guests as they arrive.

BUTCHER'S PRIDE

$24 PER PERSON

Chef's selection of cured meats, dried fruit, pickled vegetables, grain mustard, bread and crackers

GREEN AND GROWING

$18 PER PERSON

Fresh selection of crudité, green goddess, red pepper hummus, buttermilk dressing

FARMSTEAD CHEESES

$22 PER PERSON

Chef's selection of local cheeses, dried fruits, fresh berries, local honey + jams, bread and crackers

PROVISIONS GALLERY

$38 PER PERSON

Chef's selection of three types of local farm cheeses and cured meats, dried and fresh fruits and berries, pickled vegetables, local honey + jams, bread and crackers

OYSTERS ON THE HALF SHELL

$40 PER DOZEN

Raw on the half shell, zesty bloody Mary cocktail sauce, champagne mignonette

**A chef attendant will be required. The fee is $200 per station maximum 3 hours and $35 for each additional station*

PAPPADELLE POMODORO

$35 PER PERSON

Fresh pasta, San Marzano tomato, pomodoro, basil, grated parmesan

CAST IRON RICOTTA E MELANZANE LASAGNE

$40 PER PERSON

House-made pasta sheets, whole milk ricotta, fried eggplant, mozzarella, basil, parmesan

GNOCCHI STATION

$45 PER PERSON

House made ricotta dumplings, veal + pork Bolognese

THE LINE ON ICE

$70 PER PERSON

RAW: oysters and clams, poached shrimp, poached PEI mussels, smoked salmon spread, lemon, bloody mary cocktail sauce, house-made hot sauce, American caviar, champagne mignonette, remoulade, crostini, old bay potato chips

MEZZE PLATTER

$45 PER PERSON

Roasted pepper hummus, basil pesto, marinated artichokes, roasted peppers, olives, whipped honey ricotta, pickled veggies, with house focaccia and polenta fries

Add lemon-oregano chicken, rosemary garlic lamb shoulder, or olive oil poached salmon at $25 per person

RECEPTIONS AT THE LINE

CARVING STATIONS

**A chef attendant will be required. The fee is $200 per station up to three hours, and $35 for each additional hour.*

NY STRIP

60 PER PERSON

olive oil crushed potatoes, veal jus

WHOLE ROASTED POLLO ASADO
50 PER PERSON

smoked paprika fried yucca, chimichurri rojo, chipotle crema

PINK PEPPERCORN CRUSTED PORK LOIN

55 PER PERSON

parker house rolls, whipped butter, apple grain mustard jus

WHOLE SEARED BEEF TENDERLOIN

65 PER PERSON

herbed fried potatoes and pearl onion, rosemary jus

ROASTED CITRUS HERB KING SALMON

55 PER PERSON

dill yogurt, spicy crispy brussel sprouts

RECEPTIONS AT THE LINE

SWEETS ON SWEETS

A variety of our Pastry Chefs' bite-sized favorites, tray-passed or displayed.

BITE-SIZED SWEETS

Choice of Three
26 PER PERSON

Choice of Five
32 PER PERSON

CREAM PUFFS
seasonal fruit

COOKIES
chocolate chip, oat toffee, snickerdoodle, or vegan cookies

FRENCH MACARONS
pistachio, strawberry, or caramel

MINI CHEESECAKE BITES
whipped chantilly, berries

FRUIT TARTS
white chocolate, yellow cake layer, pastry cream and fresh fruit

CHOCOLATE PECAN PRALINES

CHOCOLATE MOUSSE
berries, whipped chantilly

BLACK BOTTOM CUPCAKES
chocolate and vanilla cream

OLD FASHION SOUR CREAM DOUGHNUTS
vanilla glaze

OLIVE OIL CAKE
orange zest, macerated berries

MINI CANNOLI
mascarpone, cocoa nibs

DINNER

DINE AT THE LINE

PLATED DINNERS

All plated dinners include breadbasket varieties, freshly brewed small batch coffee, and Steven Smith teas served with milk, oat milk, sugar, and stevia.

With the advanced choice of two main courses, the higher price prevails.

We are pleased to offer a la carte service on the evening of your event for $50 per person, maximum 35 persons.

STARTERS (CHOOSE ONE)

BABY RED ROMAINE CAESAR baby romaine leaf, baby kale, brioche crouton, shaved Reggiano, The LINE Caesar dressing

FARM SALAD arugula, goat cheese, soft herbs, pistachio, lemon vinaigrette

BURRATA + CITRUS arugula, fennel, orange, pistachio, basil, aged balsamic

LOCAL FARMS ROASTED SQUASH SOUP toasted pepitas, parsley oil

VICHYSSOISE espelette, chive oil

FARRO, APPLE + ARUGULA Italian farro, honey crisp apple, arugula, radicchio, fresh herbs, lemon vinaigrette

HEIRLOOM TOMATO CUCUMBER SALAD caramelized fennel, focaccia crouton petite herbs, aged balsamic

ENTREES (CHOOSE TWO)

NY STRIPLOIN FILET risotto verde, wilted Swiss chard, porcini demi-glace **115**

ROASTED HERB STATLER CHICKEN fingerling coin lyonnaise, petite courgette, zesty piperade sauce **90**

SEARED BEEF TENDERLOIN Yukon potato risotto, charred asparagus, thyme jus **125**

STUFFED SAVOY CABBAGE rice, plant-based meat, haricot vert, spicy coconut curry sauce **85**

OVEN ROASTED STRIPED BASS squash puree, roasted seasonal vegetables, acqua pazza **105**

BRAISED BEEF SHORT RIB truffled Yukon gold puree, braised carrots, orchard farm apple grain mustard demi-glace **110**

CHARRED SWEET POTATO STEAK carrot puree, pearl onions, aged balsamic, herb gremolata **80**

MARYLAND CRAB CAKES shaved vegetable slaw, remoulade **120**

CONTINUED ON NEXT PAGE

DINE AT THE LINE

ENTREES (CHOOSE TWO)

ROASTED CITRUS HERB KING SALMON tomato polenta cake, asparagus, and saffron cream **95**

MARGARET DUCK BREAST sweet potato puree, jumbo asparagus, pearl onions, brandied cherry jus **110**

DESSERTS (CHOOSE TWO)

Seasonal Fruit Cream Puffs

Olive Oil Cakes

Fruit Tarts

Mini Cannoli

Tiramisu

Vanilla Cheesecake

Chocolate Mousse

DINE AT THE LINE

FEEL LIKE FEASTING?

Allow us to serve you our platters and bowls for a tapestry of flavors! Feast on a first course of salads served family-style, followed by entree platters, sides, and desserts.

Includes a choice of two salads, two sides and two desserts.

Choice of Two Entrees
150 PER PERSON

Choice of Three Entrees
180 PER PERSON

STARTERS

BABY RED ROMAINE CAESAR brioche croutons, toy box tomatoes, The LINE Caesar dressing, shaved Reggiano

FARM SALAD arugula, goat cheese, soft herbs, pistachio, lemon vinaigrette

HEIRLOOM TOMATO CUCUMBER SALAD caramelized fennel, focaccia crouton, petite herbs, aged balsamic

FARRO, APPLE + ARUGULA Italian farro, honey crisp apple, arugula, radicchio, fresh herbs, lemon vinaigrette

BURRATA + CITRUS arugula, fennel, orange, pistachio, basil, aged balsamic

ENTREES

ROASTED WILD SALMON saffron cream

SLOW BRAISED BEEF SHORT RIB apple cider grain mustard demi-glace

HERB ROASTED STATLER CHICKEN sweet onion jus

MARYLAND CRAB CAKE old bay remoulade

SEARED BEEF TENDERLOIN caramelized Vidalia-madeira demi-grace, pearl onions

BAKED EGGPLANT ROULADE sautéed spinach, zesty piperade, aged balsamic

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SIDES

Truffled White Cheddar Pomme Puree
Roasted Beets + Citrus, Walnuts
Roasted Seasonal Vegetables
Wilted Spicy Baby Spinach and Kale
Risotto Verde
Sweet Potato and Roasted Carrots

DESSERTS

Seasonal Fruit Cream Puffs
Fruit Tarts
Tiramisu
Vanilla Cheesecake
Chocolate Mousse
Olive Oil Cakes

BEVERAGES

BEVERAGES

GET IN THE SPIRIT

This is a holiday to remember.

BAR SERVICE

When it comes to the bar, we believe in bringing storytelling to life. Whether it's a story of love, celebration, or friendship, all of it can be told through the food and drinks you share together. The outcome is a true hotel bar that divulges in something familiar, something different, and something for all.

THE CELEBRATION

35 Per Person For The First Hour

15 Per Person Each Additional Hour

CONSUMPTION PRICING

18 Per Drink | Select Liquor

20 Per Drink | Classic Hotel Cocktails

12 Per Bottle | Craft Bottled Beer

15 Per Glass | House Wine

7 Per Drink | Soft Drinks

FOR A REALLY GOODTIME

45 Per Person For The First Hour

20 Per Person Each Additional Hour

CONSUMPTION PRICING

22 Per Drink | Select Liquors

24 Per Drink | Classic Hotel Cocktails

12 Per Bottle | Craft Bottled Beer

20 Per Glass | Upgraded Wine

7 Per Drink | Soft Drinks

CLASSIC HOTEL COCKTAILS

included in all bar packages

Manhattan, Old Fashioned, Martini and Negroni

CRAFT BEER

included in all bar packages

Selection of craft beers including non-alcoholic

HOUSE WINE

Sparkling ,White, Red

UPGRADED WINES

full list available upon request

THE CELEBRATION SPIRITS

Civic Vodka

Hayman's Gin

Cotton & Reed White Rum

Deadwood Bourbon

Belmont Farms Rye

Espolon Blanco Tequila

FOR A REALLY GOODTIME SPIRITS

Grey Goose Vodka

J Rieger's Gin

Plantation 3 Star White Rum

Makers Mark Bourbon

Catoctin Creek Rye

Patron Silver Tequila

BEVERAGES

SIGNATURE COCKTAILS

Even Thomas Jefferson knew that punch was necessary for a great party. Add a couple bowls to your gathering to make the lines shorter and your guests happier!

450 PER BOWL

MIDNIGHT MORNING

Party time, anytime. Our house interpretation of the espresso martini features a coffee elixir made in house from locally roasted coffee beans, an elevating mélange of whole botanicals, and less sugar than is typical for the category. The standard issue comes with vodka, but don't rule out tequila, rum, or Lukas's favorite, mezcal. Any way you like it, the Midnight Morning will get your party moving

vodka, flash-brewed coffee elixir, vanilla, cacao

SPRITZ OF THE GARDEN

A super fresh take on the icon, featuring cucumber aperitif made in house. Expect all the pleasant pique of the classic, with a greener, fresher profile highlighting cucumber, basil, and lemon 0ver sparkling wine.

prosecco, house, cucumber vermouth, citrus

LONGSHADOW MARGARITA

We call our margs lipsmackers because they're so juicy and delectable. This lipsmacker features tequila, lime, and a smidge of orange. A zesty Cranberry and Pomegranate cordial lifts and lengthens the Longshadow into a drink that's perfect before and after dinner or during dances.

tequila, house cranberry & pomegranate cordial, lime, sour orange

MR. CASUAL

We refer to ginger beer highballs as casuals, because they're relaxed, comfortable, and often just the right answer. Beyond the standard build of vodka, lime, and ginger, make your pick of a strawberry or tangelo cordial.

vodka, ginger beer, lime, choice of house strawberry or tangelo cordial