



# Catering Menu



MORRISON  
HOUSE  
ALEXANDRIA  
VIRGINIA

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AUTOGRAPH COLLECTION®  
HOTELS

116 South Alfred Street  
703.838.8000

[www.morrisonhouse.com](http://www.morrisonhouse.com)



# Breakfast



☐ COBBLESTONE CONTINENTAL

- Assorted Pastries and Croissants
  - Sliced Seasonal Fruit and Berry Display
  - Yogurt Parfait
  - Fresh Squeezed Juices
  - Café Vita Roast Coffees
  - Mighty Leaf Teas
- \$24 Per Person

☐ EARLY STREET BREAKFAST

- \*Fluffy Scrambled Eggs
  - \*Crisp Bacon and Country Sausage
  - Breakfast Potatoes with Peppers and Onions
  - Sliced Seasonal Fruit and Berry Display
  - A Variety of Cold Cereals
  - Assorted Pastries and Croissants
  - Fresh Squeezed Juices
  - Café Vita Roast Coffees and Mighty Leaf Teas
- \$35 Per Person

☐ BREAKFAST ENHANCEMENTS

- Buttermilk Pancakes with Candied Nuts, Bourbon Maple Glaze  
\$7 Per Person
- Cured Salmon with Red Onions, Sliced Tomatoes, Dill, Capers, and Bagels  
\$10 Per Person
- Traditional Eggs Benedict with Country Ham  
\$9 Per Person
- Brioche French Toast with Whipped Butter and Maple Syrup  
\$8 Per Person
- Breakfast Polenta, Fresh Berries, Yogurt  
\$6 Per Person
- Steel Cut Oatmeal with Brown Sugar  
\$6 Per Person
- Breakfast Potatoes  
\$4 Per Person
- Turkey Bacon or Turkey Sausage  
\$6 Per Person
- Assorted Bagels and Cream Cheese  
\$48 Per Dozen
- Assorted Pastries and Croissants  
\$48 Per Dozen
- Assorted Individual Greek Yogurts  
\$3.5 each

\*Healthy options of egg whites and/or turkey bacon & sausage available

15% gratuity, 8% administration fee, 6% VA tax, 4% city tax

# Breaks



☐ LIVE LIKE A LOCAL

- Homemade Peanut Brittle
- Chef's Daily selection of Jerky
- Selection of Old Fashion Candies
- Assorted Virginia Bottled Soft Drinks  
\$20 Per Person

☐ THE HEALTH NUT

- Sliced Seasonal Fruit
- Chef's Spiced Nuts
- Granola Bars
- Truffle Popcorn  
\$14 Per Person

☐ THE VINEYARD SPREAD

- Select North Carolina Cheese
- Charcuterie Board
- House Made Baguette & Crackers
- Fresh Vegetable Crudite & Hummus  
\$18 Per Person  
Add house select local Virginia wines....

☐ ALA CARTE ITEMS

- Assorted House Made Cookies or Brownies  
\$36 Per Dozen
- Homemade Ice Cream Sandwiches  
\$5 Per Person
- House Made Truffle Popcorn  
\$5 Per Person
- Spiced Nuts  
\$5 Per Person
- Fresh Fruit Smoothies  
\$6 Each
- Assorted Soft Drinks  
\$4 Each
- Vitamin Waters  
\$4.5 Each
- Bottled Water 750ml  
\$6.5 Each
- Morrison House Roast Coffees or Teas  
\$70 Per Gallon
- Sweet Tea or Lemonade  
\$36 Per Gallon
- All Day Beverage Pack  
\$20 Per Person

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# Lunch



## Morrison House | Catering Menu

### □ PLATED LUNCH

Served with Rustic Breads and Whipped Butter, Café Vita Coffee and Mighty Leaf Tea

### SOUP OR SALAD COURSE

Choose One

- **Seasonal Soup**
- **Classic Caesar**  
House Made Caesar Dressing, White Anchovies, Reggiano
- **Arugula Salad**  
Onion Marmalade, Parmesan Reggiano, Sherry Vinaigrette
- **Mixed Green Salad**  
Baby Tomatoes, Cucumbers, Onion, Radishes, Orange Champagne Vinaigrette
- **Boston Bibb Salad**  
Hazelnut Vinaigrette, Hazelnuts

### MAIN COURSES

Choose Two

- **Braised Pork Shank**  
Creamy Polenta, Fried Brussel Sprouts , Natural Jus  
\$44 Per Person
- **Bistro Filet**  
Fingerling Potatoes, Haricot Verts, Peppercorn Sauce  
\$45 Per Person
- **Seasonal Risotto**  
Seasonal Vegetables, Parmesan Reggiano  
\$42 Per Person
- **Roasted Amish Chicken**  
Pommes Puree, Grilled Asparagus, Natural Jus  
\$42 Per Person
- **Pan Seared Rockfish**  
Chefs Selection of seasonal Vegetables, Buerre Blanc  
\$45 Per Person
- **Skuna Bay Salmon**  
Sautee Kale, Pomegranate Seeds, Citrus, Pine Nuts, Balsamic Pomegranate reduction  
\$44 Per Person

### DESSERT

Chef's Seasonal Selections

15% gratuity, 8% administration fee, 6% VA tax, 4% city tax



## BUFFET LUNCH MENUS

### □ VIRGINIA DELI

#### Deli Display

- Freshly Sliced Deli Meats and Cheeses: Smoke House Turkey, Roast Beef, and Ham
- Sliced Provolone, Cheddar and Monterey Jack Cheeses
- Assorted Condiments: Cornichons, Mustard, Mayonnaise, Lettuce, Tomato, and Onion
- Assorted Breads and Baguettes

~or~

#### Choose your Sandwiches (pick two)

- Free Range Chicken Salad Wraps
- Turkey, Tomato, Arugula, Goat Cheese on Rustic Bread
- Ham and Cheddar with Grain Mustard Aioli on Rustic Bread

#### Served with:

- Chef's Seasonal Soup
- Arugula and Frisee Salad with Shaved Parmesan and Sherry Vinaigrette
- Assorted Bags of Route 66 Potato chips
- Red Bliss Potato Salad
- House made assorted cookies
- Café Vita Roast Coffees and Mighty Leaf Teas

\$40 Per Person

### □ STONEWALL BUFFET

#### Choice of Soup or Salad

Choose one

- Chefs Seasonal Soup
- Mixed Seasonal Greens with Tomatoes, Cucumber & House Vinaigrette.
- Arugula and Frisee Salad with Shaved Parmesan and Sherry Vinaigrette.
- Classic Caesar with Herb Croutons

#### Entrees

Choose Two

- Bistro Filet  
Fingerling Potatoes, Haricot Verts, Green Peppercorn Sauce
- Herb Roast Chicken Breast  
Pommes Puree, Grilled Asparagus, Natural Jus)
- Skuna Bay Salmon  
Roasted Vegetables, Sautéed Spinach, Buerre Blanc
- Seasonal Risotto  
Seasonal Vegetables, Parmesan Reggiano

#### Served with:

- Assorted Rustic Breads , Rolls and whipped butter
- Assorted Petit Fours
- Café Vita Roast Coffees and Mighty Leaf Teas

\$48 Per Person

15% gratuity, 8% administration fee, 6% VA tax, 4% city tax

\*choose a 3<sup>rd</sup> entrée option for an additional \$7 per person