

All Occassions at Washington College



G. Washington
WASHINGTON COLLEGE

On- premise, beautiful buffets, stations. and chef-attended action stations make the celebration of your event truly special. Be confident that your guest will always be impeccably served.

Brought to You by AVI Foodsystems Culinary Services



Pricing Structure

3 ENTERTAINING FORMULAS TO CHOOSE FROM



COMFORT

GET IT DONE BEAUTIFULLY.

We created this menu to help you. if you are on a budget, need to have a beautiful function without breaking the bank , then this is the event for you. Amazing bite-size hor d'oeuvres, followed by a multi-course dinner, and served by staff with care and comfort.

CLASSIC

FOR ANY OCCASION.

Our most popular option. This event fits with any special occasion. With top ingredients and a menu to match, you will be leaving this event with only one feeling, classic.

ULTIMATE

THE ULTIMATE EXPERIENCE

A step up to celebrate with style and grace. This menu is nothing short of an elegant, elaborate, and dazzling experience. With top notch service, food displays, and ingredients, you and your guests will have the ultimate memory.

Comfort Menu

STATIONED HOR D'OEUVRES (CHOOSE THREE)

MARYLAND CRAB CAKE BITES
WITH A CAJUN REMOULADE

GRILLED CHEESE &
TOMATO SOUPSHOOTER

BAKED BRIE
IN PHYLLO CUPS

CAPRESE SKEWERS
WITH A BALSAMIC GLAZE

PULLED PORK SLIDERS

SMOKED SALMON & CUCUMBER
WITH DILL CREAM CHEESE

HONEY GARLIC MEATBALLS

FILET MIGNON CROSTINI
WITH HORSHRADISH SAUCE

BRUSCHETTA

COCKTAIL SHRIMP
WITH COCKTAIL SAUCE

DEVILED EGGS

STUFFED MUSHROOM CAPS

HEAVY APPETIZER STATION (CHOOSE THREE)

SLIDER STATION
*Assorted and creative sliders to grab and
devour*

ARTISAN CHEESE BOARD
Delicious cheeses from around the world

GARDEN CRUDITE' STATION
*Fresh, Colorful, seasonal vegetables
with assorted dips*

MAC N CHEESE CUPS
*Creamy house-made cheese sauce mixed with
fresh noodles*

GRAZING CUP
*Charcuterie meats paired with complimentary
accoutrements*

PETITE SANDWICHES
Assorted tea sandwiches

FRESH FRUIT DISPLAY
Fresh, Seasonal fruit

SAUSAGE BREAD ROLL
Served with a creamy garlic aioli

DESSERT STATION (CHOOSE THREE)

TIRAMISU SHOOTER

ASSORTED MACAROONS

ASSORTED MINI CUPCAKES

MINI FRUIT TARTS

ASSORTED COOKIES

MINI ASSORTED PIES

WHITE CHOCOLATE MOUSSE
WITH RASPBERRIES

CHEESECAKE SHOOTER

FRUIT DISPLAY
WITH DIPPING SAUCES

ASSORTED DESSERT BARS

MINI COBBLER CUPS

Classic Menu

STATIONED HOR D'OEUVRES (CHOOSE THREE)

MARYLAND CRAB CAKE BITES
WITH A CAJUN REMOULADE

GRILLED CHEESE &
TOMATO SOUPSHOOTER

BAKED BRIE
IN PHYLLO CUPS

CAPRESE SKEWERS
WITH A BALSAMIC GLAZE

PULLED PORK SLIDERS

SMOKED SALMON & CUCUMBER
WITH DILL CREAM CHEESE

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FILET MIGNON CROSTINI
WITH HORSHRADISH SAUCE

BRUSCHETTA

COCKTAIL SHRIMP
WITH COCKTAIL SAUCE

DEVILED EGGS

STUFFED MUSHROOM CAPS

HEAVY APPETIZER STATION (CHOOSE TWO)

SLIDER STATION
Assorted and creative sliders to grab and devour

ARTISAN CHEESE BOARD
Delicious cheeses from around the world

GARDEN CRUDITE' STATION
Fresh, Colorful, seasonal vegetables with assorted dips

MAC N CHEESE CUPS
Creamy house-made cheese sauce mixed with fresh noodles

GRAZING CUP
Charcuterie meats paired with complimentary accoutrements

PETITE SANDWICHES
Assorted tea sandwiches

FRESH FRUIT DISPLAY
Fresh, Seasonal fruit

SAUSAGE BREAD ROLL
Served with a creamy garlic aioli

MAIN STATION- 4OZ (CHOOSE TWO)

CHICKEN BREAST
With lemon beurre blanc

TORTELLINI ALFREDO
Veggie or Chicken

SMOKED BEEF BRISKET
House-made bbq sauce

BEEF SHORT RIB
In Red Wine reduction

GRILLED SALMON
With Maple Dijon Glaze

ROASTED TURKEY BREAST
With gravy

CATCH OF THE DAY
Fresh, Local Fish

TOFU STIR FRY

Classic Menu

SIDES (CHOOSE TWO)

ROASTED GARLIC FINGERLING
POTATOES

ROASTED YAMS

ROASTED BRUSSELS SPROUTS

CREAMY MASHED POTATOES

MUSHROOM RISCOTTO

SAUTEED GREEN BEANS

RICE PILAF

CORBREAD STUFFING

SEASONAL VEGETABLE MEDLEY

CRISPY FRENCH FRIES

MAC N CHEESE

DESSERT STATION (CHOOSE TWO)

TIRAMISU SHOOTER

ASSORTED MACAROONS

ASSORTED MINI CUPCAKES

MINI FRUIT TARTS

ASSORTED COOKIES

MINI ASSORTED PIES

WHITE CHOCOLATE MOUSSE
WITH RASPBERRIES

CHEESECAKE SHOOTER

FRUIT DISPLAY
WITH DIPPING SAUCES

ASSORTED DESSERT BARS

MINI COBBLER CUPS



Ultimate Menu

INCLUDES PREPLATED ROLL & BUTTER, AND SEASONAL SALAD

PASSED HOR D'OEUVRES (CHOOSE FIVE)

MARYLAND CRAB CAKE BITES
WITH A CAJUN REMOULADE

GRILLED CHEESE &
TOMATO SOUPSHOOTER

BAKED BRIE
IN PHYLLO CUPS

CAPRESE SKEWERS
WITH A BALSAMIC GLAZE

PULLED PORK SLIDERS

SMOKED SALMON & CUCUMBER
WITH DILL CREAM CHEESE

HONEY GARLIC MEATBALLS

FILET MIGNON CROSTINI
WITH HORSHRADISH SAUCE

BRUSCHETTA

COCKTAIL SHRIMP
WITH COCKTAIL SAUCE

DEVILED EGGS

STUFFED MUSHROOM CAPS

HEAVY APPETIZER STATION (CHOOSE THREE)

SLIDER STATION
Assorted and creative sliders to grab and devour

ARTISAN CHEESE BOARD
Delicious cheeses from around the world

GARDEN CRUDITE' STATION
Fresh, Colorful, seasonal vegetables with assorted dips

MAC N CHEESE CUPS
Creamy house-made cheese sauce mixed with fresh noodles

GRAZING CUP
Charcuterie meats paired with complimentary accoutrements

PETITE SANDWICHES
Assorted tea sandwiches

FRESH FRUIT DISPLAY
Fresh, Seasonal fruit

SAUSAGE BREAD ROLL
Served with a creamy garlic aioli

MAIN STATION- 4OZ (CHOOSE TWO)

CHICKEN BREAST
With lemon beurre blanc

TORTELLINI ALFREDO
Veggie or Chicken

SEARED SCALLOPS
In Garlic lemon butter

BEEF SHORT RIB
In Red Wine reduction

GRILLED SALMON
With Maple Dijon Glaze

GRILLED BEEF FILET

CATCH OF THE DAY
Fresh, Local Fish

TOFU STIR FRY

MARYLAND CRAB CAKE

Ultimate Menu

SIDES (CHOOSE TWO)

ROASTED GARLIC FINGERLING
POTATOES

ROASTED YAMS

ROASTED BRUSSELS SPROUTS

CREAMY MASHED POTATOES

MUSHROOM RISCOTTO

SAUTEED GREEN BEANS

RICE PILAF

CORBREAD STUFFING

SEASONAL VEGETABLE MEDLEY

CRISPY FRENCH FRIES

MAC N CHEESE

DESSERT STATION (CHOOSE THREE)

TIRAMISU SHOOTER

ASSORTED MACAROONS

ASSORTED MINI CUPCAKES

MINI FRUIT TARTS

ASSORTED COOKIES

MINI ASSORTED PIES

WHITE CHOCOLATE MOUSSE
WITH RASPBERRIES

CHEESECAKE SHOOTER

FRUIT DISPLAY
WITH DIPPING SAUCES

ASSORTED DESSERT BARS

MINI COBBLER CUPS



Additional Options

ACTION STATIONS

CAKE CUTTING

WE'LL GLADLY CUT AND SERVE YOUR WEDDING CAKE WITH CLASS AND ELEGANCE

CHEF ATTENDED

FREE STANDING OR ACTION STATION

OYSTER BAR

A FRESH TASTE OF THE EASTERN SHORE! A SPECTACULAR DISPLAY OF PRIME OYSTERS ON ICE SERVED WITH LEMONS, COCKTAIL SAUCE OR HOT SAUCE!

CRAB FEAST

A MARYLAND STAPLE BROUGHT TO YOUR TABLE. FRESH STEAMED BLUE CRABS SEASONED WITH OLD BAY

CARVING STATION

ROASTED TURKEY, RIBEYE OR SPIRALED HAM, WITH A HOUSE-MADE SAUCE AND GARNISH

SLIDER STATION

GRAB & GO STATION FEATURING A TRIO OF SLIDERS: BEEF & BLUE, CAROLINA BBQ PORK, AND SPICY CHICKEN MANGO

MAC & CHEESE STATION

CHOOSE ONE OF OUR FROM-SCRATCH MAC & CHEESES, OR CHOOSE THEM ALL. PLAIN, LOBSTER OR BACON.

BAKED POTATO BAR

CHOOSE FROM A SWEET POTATO OR CLASSIC POTATO WITH ALL THE TOPPINGS; BACON, CHIVES, SOUR CREAM, WHIPPED BUTTER, GRATED CHEESE, ETC.

Additional Options

KIDS MEAL CHILDREN 2-12 YEARS OF AGE (CHOOSE ONE)

CHICKEN TENDERS WITH FRIES, CHEESEBURGER WITH FRIES OR MAC N CHEESE

CREW MEAL

SERVED DINNER OR BUFFET (DOES NOT INCLUDE SALAD OR HORS D'OEUVRES

LATE NIGHT SNACKS

CHOOSE FROM POPCORN, COTTON CANDY, CHOCOLATE FOUNTAIN OR SMORES BAR TO FINISH OUT YOUR NIGHT OR ADD TO YOUR DESSERTS!

TO-GO BOXES

END THE NIGHT BY SENDING YOUR GUESTS WITH SOME SNACKS! CHOOSE FROM A CHEESEBURGER, HOT DOG OR A COLD SANDWICH WITH CONDIMENTS, A BAG OF CHIPS, WATER BOTTLE & COOKIES INCLUDED.



Open Bar Packages

PLATINUM BAR INCLUDES GLASSWARE

- ☐ TOP SHELF VODKA, RUM, WHISKEY, TEQUILA, SCOTCH & GIN
- ☐ PREMIUM RED & WHITE WINE
- ☐ UPGRADED BEER SELECTIONS
- ☐ INCLUDES MIXERS, SODAS, BOTTLE WATER, & BAR FRUIT

GOLD BAR

- ☐ HOUSE VODKA, RUM, WHISKEY, TEQUILA, SCOTCH & GIN
- ☐ HOUSE RED & WHITE WINE
- ☐ 1 IMPORTED & 1 DOMESTIC BEER
- ☐ INCLUDES MIXERS, SODAS, BOTTLE WATER, & BAR FRUIT

SILVER BAR

- ☐ PREMIUM RED & WHITE WINE
- ☐ UPGRADED BEER SELECTIONS
- ☐ SODA & BOTTLED WATER

BRONZE BAR

- ☐ HOUSE RED & WHITE WINE
- ☐ 1 IMPORTED & 1 DOMESTIC BEER
- ☐ SODA & BOTTLED WATER

COPPER BAR

- ☐ SODA & BOTTLED WATER
- ☐ COFFEE & ICED TEA

CHAMPANGE TOAST

SPECIALTY DRINK STATION UP TO 200 GUESTS

ASK YOUR EVENT MANAGER FOR DETAILS
ADD ON TO ANY ALCOHOLIC BAR PACKAGE

All open bar services/ bar packages not including the platinum bar are accompanied by acrylic cups. Glassware is available for an additional charge. Bar packages are for 2 hours of services. Any additional hours can be purchased through your event manager. One bartender will be provided for every 50 attendees.

Cash and ticketed bar services are available upon request. A bar charge for set up and rental is required for every 50 guests.

All prices are subject to change

