

EAT  
WELL



**CONTINENTAL BREAKFAST**

Prices are per Guest, Based on a 60 Minute Service and Carries No Minimum and include Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas from Tea Tazo

CONTINENTAL BREAKFAST  
Orange and Grapefruit Juice

Season's Picked Fresh Whole Fruit

Freshly Baked Morning Pastries with Fruit Preserves and Butter

Pure and Natural Granola and Energy Bars 32

THE EXECUTIVE CONTINENTAL BREAKFAST  
Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries

Assorted Breakfast Cereals with Bananas, Whole, 2% and Skim Milk

Individual Low Fat Fruit and Plain Yogurts

New York Style Bagels with Fat Free and Regular Cream Cheese

Freshly Baked Morning Pastries with Fruit Preserves and Butter 36

**ENHANCEMENTS**

Continental Breakfast  
Enhancements  
*Prices are Per Guest, Based on a 60 Minute Service and Carries no Minimum*

Southwestern Breakfast  
Burrito | 7  
Fire Roasted Salsa

Stuffed French Butter  
Croissant Filled | 7  
Scrambled Eggs, Smokehouse Ham, Swiss Cheese

English Muffin Sandwich | 7  
Hardwood Smoked Bacon,  
Scrambled Egg, and American Cheese

Fresh Parfaits | 7  
Pure and Natural Granola and  
Fruit Yogurt with Berries

Steel-Cut Oatmeal | 6  
Brown Sugar, Dried Fruits, Raisins,  
Nuts, and Milk

Freshly Made Fruit Smoothie | 5  
Yogurt, Honey, Seasonal Fruits

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a 5% event fee on F&B only and sales tax, currently 10%.



CONTINENTAL BREAKFAST

ENHANCEMENTS

and Berries

Chilled Hard Boiled Eggs | 2

Freshly Baked Scones | 5  
Whipped Butter

Local Bakeshop Doughnuts | 6

^Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of food-borne illnesses

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**BREAKFAST TABLES**

Prices are Per Guest, Based on a 60 Minute Service and Carries 20 person Minimum

\*\*Attendant Fee | \$150.00

COMPLETE BREAKFAST TABLE

Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries  
Freshly Baked Morning Pastries with Fruit Preserves and Butter

A Medley of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk

Individual Low Fat Fruit and Plain Yogurts

Farm Fresh Scrambled Eggs

Choice of 2: Hardwood Smoked Bacon, Country Sausage Links, or Grilled Smokehouse Ham

Choice of: Oven Roasted Breakfast Potatoes with Fresh Herbs or Hash Browns

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas from Tea Tazo 44

**ENHANCEMENTS**

**Breakfast Buffet**

**Enhancements**

*Prices are Per Guest, Based on a 60 Minute Service and Carries no Minimum*

Made To Order Belgian Waffles\*\* | 10

Fresh Berry Compote, Warm Syrup, Whipped Cream and Butter

Made to Order Farm Fresh Egg Omelets\*\* | 12

Cheddar and Swiss Cheeses, Diced Honey Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Egg Whites Available

Brioche French Toast | 8  
Warm Syrup and Whipped Butter

Fluffy Light Pancakes | 8  
soft butter topped with seasonal berries

Smoked Salmon | 15  
Assorted Bagels, Low-Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

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**AM BREATHER**

BEVERAGE SERVICE

*Prices are per Guest and Carries No Minimum*

60 minute Service | \$12.00

Half-day Service | \$ 24.00

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas From Tazo

Coke's Collection of Soft Drinks and Bottled Water

BEVERAGE ENHANCEMENTS

*Charged on Consumption*

Coke's Collection of Soft Drinks and Bottled Water | 5.50

Iced Tazo Teas | 5.50

Red Bull Energy Drink | 7.00

Sugar Free Red Bull Energy Drink | 7.00

Starbuck's Frappuccino and Double Shots | 7.00

Naked Brand Fruit Smoothies and Juices | 8.00

Jones Sodas | Orange and Cream, Root Beer, Cream Soda, Strawberry Lime | 7.00

**ENHANCEMENTS**

AM Breather Enhancements

Price for up to 3 | \$ 15.00

Price for up to 5 | \$ 20.00

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Mixed Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Fruit Yogurt Parfait with Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels with Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and

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AM BREATHER

ENHANCEMENTS

UPLIFT 

Orange mango cranberry smoothie *gf*  
Smoked salmon, avocado and chives on whole grain bread  
Red and green apple wedges with bee pollen yogurt dip  
Whole skin-on almonds *gf* 16.50

ENERGIZE 

Blueberry tea and orange smoothie *gf*  
Honey-drizzled nutella and walnut-stuffed oat crepes  
Steamed edamame, three mountain and sea salts 14

THRIVE 

Peppermint-scented fruits and green leaves shots *gf*  
Kiwi fruit, walnut and yogurt parfait  
Spinach, sundried tomato and broccoli quiche  
Raspberry-infused green tea with soy milk and honey *gf* 15

VITALIZE 

Pomegranate acai smoothie *gf*  
Granola yogurt muesli with apples and berries  
All-natural turkey, avocado, tomato whole wheat involtini 15

Berries

Warm Cinnamon Rolls with Fondant

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# THE WESTIN WASHINGTON, D.C. CITY CENTER

1400 M Street NW . Washington . District Of Columbia 20005 . USA . Phone: (202) 429-1700

**WESTIN**  
HOTELS & RESORTS



## PM PAUSE

### BEVERAGE SERVICE

*Prices are per Guest and Carries No Minimum*

60 minute Service | \$12.00

Half-day Service | \$ 24.00

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Oolong, Green and Herbal Teas From Tazo

Coke's Collection of Soft Drinks and Bottled Water

### BEVERAGE ENHANCEMENTS

*Charged on Consumption*

Coke's Collection of Soft Drinks and Bottled Water | 5.50

Iced Tazo Teas | 5.50

Red Bull Energy Drink | 7.00

Sugar Free Red Bull Energy Drink | 7.00

Starbuck's Frappuccino and Double Shots | 7.00

Naked Brand Fruit Smoothies and Juices | 8.00

Jones Sodas | Orange and Cream, Root Beer, Cream Soda, Strawberry Lime | 7.00

### RESPITE

Broccoli, tomato and field crudités with hummus *gf*  
Natural roast turkey and edamame on whole grain bread

Frozen low-fat yogurt, blueberry, kiwi and walnut sundae 14

## ENHANCEMENTS

### PM Pause Enhancements

Price for up to 3 | \$ 15.00

Price for up to 5 | \$ 20.00

Individual Bags of White Cheddar Popcorn

Season's Picked Fresh Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Toasted Pita Chip with Smooth Hummus and Baba Ganoush

Fiesta Chips with Salsa, Guacamole and Chile Con Queso

Miniature Candy Bars, Twizzlers, and M&M's

Premium Mixed Nuts

Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels

Decadent Fudge Brownies

Chocolate Chunk Blondies

Crudité Display with Buttermilk Ranch and Blue Cheese Dips

Assorted Bags of Potato Chip, Pretzels, Vegetable Chips

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PM PAUSE

RENEW  *gf*

Dried apples, apricots, prunes, and raisings  
Warm almonds, walnuts and cashews  
Pomegranate orangeade 14

RECHARGE 

Baked pita chips, black bean and red pepper hummus  
and cucumber dill tzatziki  
Grape tomato, low-fat mozzarella bocconcini with  
olive *gf*  
Chilled orange-infused bittersweet chocolate soy  
drink 15

RESTORE  *gf*

74% dark bittersweet chocolate chips  
Rosemary popcorn, cheddar popcorn, and regular  
popcorn  
Minted orange and green apple salad, dollop of  
cinnamon yogurt  
Basil-infused watermelon tomato water 16

ENHANCEMENTS

Warmed Ballpark Pretzels with  
Honey Mustard

Home Baked Chocolate Chip  
Cookies

Oatmeal Cookies

Sugar Cookies

Peanut Butter Cookies

Assorted Cookies

Lemon Pound Cake

Pure and Natural Granola and  
Energy Bars

Designer Trail Mix Station |  
Raisins, Sunflower Seeds, Mixed  
Dried Fruits, Almonds, Mixed Nuts,  
Pretzels

Chocolate Covered Strawberries

White Chocolate Covered  
Macadamia Nut Cookies

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poultry or eggs may increase your risk of food-borne  
illnesses

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## PLATED LUNCH

## ENHANCEMENTS

Plated Luncheons Require a Minimum of 10 Guests  
All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Starbucks ® Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

### FIRST COURSE

*Please Select One*

Crisp Caesar Salad  
Romaine Hearts, Shaved Parmesan-Reggiano,  
Focaccia Croutons, Caesar Dressing

Caprese  
Beefsteak Tomato, Basil, Fresh Mozzarella, Balsamic  
Drizzle

Wedge of Iceberg  
Diced Tomato, Smoked Bacon, Danish Blue,  
Champagne Vinaigrette Or Blue Cheese Dressing

Today's Soup

Minestrone  
Fresh Vegetables, Focaccia Crouton

Mushroom Bisque  
Creamini, Portobello, Shitake, Oyster, Dry Wine,  
Truffle Butter

Creamy Corn Chowder  
Rock Shrimp and Potato

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PLATED LUNCH

ENHANCEMENTS



Path Valley Farm Organic Salad  
Baby Greens, Caramelized Pecans, Dried  
Cranberries, Maytag Bleu Cheese, House Made  
Truffle Vinaigrette

MAIN COURSE

*Please Select One*

Herb Marinated Grilled Chicken Breast | 46  
Choice of Roasted Red Bell Pepper Coulis or Three  
Peppercorn Sauces

Chicken Breast Stuffed | 47  
Spinach, Artichokes, Pesto Cream Sauce

Roasted Filet of Salmon | 58  
Fresh Chesapeake Crabmeat, Wild Rice

Roasted Filet of Salmon | 58  
Fresh Chesapeake Crabmeat and Wild Rice

Hoisin Chicken Breast and Grilled Salmon Filet  
| 47  
Shiitake Mushroom Ragout

Tuscan Grilled Flat Iron Steak | 55  
Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

Please Select a Vegetarian Entrée

✓ Portobello and Vegetable Short Stack  
Roasted and Grilled Zucchini, Squash, Eggplant, Red  
Onion, Peppers, Wilted Spinach, Pesto Oil

✓ Shahi Paneer Curry  
Cashews And Vegetables Served With Basmati Rice

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PLATED LUNCH

ENHANCEMENTS

FINAL COURSE

*Please Select One*

Decadent Chocolate Mousse  
Seasonal Berries and Whipped Sweet Cream

Vanilla Bean Mousse Parfait  
Sugar Cookie Crumbles and Whipped Sweet Cream

Fruit Tart of the Season  
Fruit Coulis

Carrot Cake  
Cream Cheese Frosting

Cheesecake  
Fresh Fruit Compote


Bourbon Chocolate Bread Pudding  
Vanilla Bean Sauce

Homemade Shortcake  
Fresh Berries and Whipped Sweet Cream

Molten Chocolate Lava Cake  
Scoop of Vanilla Iced Cream

Key Lime Pie

^Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of food-borne illnesses

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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# THE WESTIN WASHINGTON, D.C. CITY CENTER

1400 M Street NW . Washington . District Of Columbia 20005 . USA . Phone: (202) 429-1700



## HOT LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests.  
All Tables include Freshly Brewed Starbucks® Coffee,  
Decaffeinated Coffee, and a Selection of Black, Oolong,  
Green and Herbal Teas from Tazo

Enjoy the Value price is chosen on the corresponding day

### TASTE OF ITALY

*Value Days: Monday and Thursday | 55*

#### Today's Soup

#### Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano,  
Roasted Garlic Herb Croutons, Caesar Dressing

#### Antipasti Platter

Grilled Eggplant, Zucchini, Roma Tomatoes, Italian  
Olives, Mozzarella, Prosciutto, Marinated Vegetables,  
Roasted Peppers

#### Baked Rigatoni

Roasted Garlic Tomato Sauce, Smoked Mozzarella,  
Hot Italian Sausage and Shaved Parmesan-Reggiano

#### Cheese Ravioli

Grilled Vegetables, Roasted Garlic Vodka Sauce

#### Chicken Farfalle Chardonnay

Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic  
Confit

#### Garlic Cheese Toasted Focaccia

Seasonal Fresh Vegetables

#### Desserts

Seasonal Fresh Berries Zabaglione

## ENHANCEMENTS

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HOT LUNCH TABLES

ENHANCEMENTS

Vanilla and Chocolate Mousse Parfaits  
Carrot Cake with Cream Cheese Frosting 60

FLAVORS OF THE MEDITERRANEAN  
*Special Value Days: Tuesday and Friday | 53*

Today's Soup

Crisp Caesar Salad  
Romaine Hearts, Shaved Parmesan-Reggiano,  
Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad  
Candied Walnuts, Pears, Gorgonzola, Herb  
Vinaigrette

Mediterranean Quinoa Salad  
Diced Red Onion, Bell Peppers, Kalamata Olives, Feta  
Cheese Herbed Vinaigrette

Pan Seared Chicken Breast  
Lemon, Capers, Oven Dried Tomatoes, Roasted  
Potatoes

Grilled Salmon  
Herbed Garlic Butter and Red Pepper Couscous

Grilled Flank Steak  
Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

Desserts  
Fruit Tart of The Season with Fruit Coulis  
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and  
Mascarpone  
Sweet Ricotta Filled Cannoli 58

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HOT LUNCH TABLES

ENHANCEMENTS

AMERICAN COMFORT

*Special Value Day: Wednesday | 53*

Today's Soup

Traditional Chopped Cobb

Chopped Chicken, Smoked Bacon, Tomatoes,  
Chopped Egg, Blue Cheese, Italian Dressing

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Fried Chicken

Double Herb Battered

Home-style All Beef Meatloaf

Bourbon Tomato Sauce

Spiral Macaroni

Asiago, Cheddar, Gruyere and Gorgonzola

Baked Tilapia

Fresh Herbs, Extra Virgin Olive Oil, Lemon

Garden Fresh Green Beans and Caramelized Onion

Casserole

Poblano and Sweet Corn Bread

Desserts

Bourbon Chocolate Bread Pudding | Vanilla Bean  
Sauce

Key Lime Pie

Homemade Shortcake | Fresh Berries and Whipped  
Sweet Cream 58

\*A fee of 250 will be assessed for less than minimum

Consuming raw or undercooked meat, fish, shellfish, poultry  
or eggs may increase your risk of food-borne illnesses

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**WESTIN**  
HOTELS & RESORTS



## COLD LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests.  
All Tables include Freshly Brewed Starbucks® Coffee,  
Decaffeinated Coffee, and a Selection of Black, Oolong,  
Green and Herbal Teas from Tazo

Enjoy the Value price is chosen on the corresponding day

### SIMPLY SANDWICHES

*Special Value Days: Monday and Thursday | 50*

#### Today's Soup

#### Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano,  
Roasted Garlic Herb Croutons, Caesar Dressing

#### Baby Spinach Salad

Candied Walnuts, Poached Pears, Gorgonzola, Herb  
Vinaigrette

#### Oven Roasted Turkey Breast and Swiss on Ciabatta

Cranberry Apple Chutney, Greens, Tomatoes, Red  
Onion

#### Rare Roast Beef on Baguette Brie, Horseradish Cream, Greens

#### Open Faced Grilled Vegetables on Flatbreads Smooth Hummus

#### Classic Italian Submarine Sandwich

Genoa Salami, Capicola, Provolone Cheese, Lettuce  
and Tomato, Red Wine Vinaigrette

#### Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

## ENHANCEMENTS

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COLD LUNCH TABLES

ENHANCEMENTS

Dessert

Seasonal Fresh Berries and Fresh Cream  
Vanilla and Chocolate Mousse Parfaits  
Carrot Cake with Cream Cheese Frosting 55

FROM THE FARMERS PRODUCE STAND  
*Special Value Days: Tuesday and Friday | 48*

Today's Soup

Caprese Salad  
Buffalo Mozzarella, Cherry Tomato and Basil Leaves,  
Champagne Vinaigrette

Mediterranean Quinoa Salad  
Diced Red Onion, Bell Peppers, Kalamata Olives, Feta  
Cheese, Herb Vinaigrette

Greens  
Romaine Hearts and Iceberg Salad, Baby Greens  
Salad

Toppings  
Carrots, Grape Tomatoes, Red Onion, English  
Cucumber, Peppers, Pecans, Parmesan Cheese,  
Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic  
Herb Croutons

Proteins  
Marinated and Grilled Sliced Roasted Chicken Breast,  
Flank Steak, Atlantic Salmon, and Portobello  
Mushrooms

Dressings  
Buttermilk Ranch and Creamy Caesar Dressings,  
Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert  
Fruit Tart of The Season with Fruit Coulis  
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and  
Mascarpone  
Sweet Ricotta Filled Cannoli 53

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COLD LUNCH TABLES

ENHANCEMENTS

NEIGHBORHOOD DELI

*Special Value Day: Wednesday* | 50

Today's Soup

Traditional Chopped Cobb

Chopped Chicken, Smoked Bacon, Tomatoes,  
Chopped Egg, Blue Cheese, Italian Dressing  
Dressing

Grilled Chicken on Ciabatta

Roasted Red Peppers, Crisp Romaine Leaves, Grilled  
Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye

Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap

Grilled Portobello Mushroom, Baby Spinach, Roasted  
Peppers, and Tapenade

Tuna Salad on Whole Grain

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Terra Chips

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Dessert

Bourbon Chocolate Bread Pudding | Vanilla Bean  
Sauce

Key Lime Pie

Homemade Shortcake | Fresh Berries and Whipped  
Sweet Cream 55

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GRAB AND GO

Minimum 10 boxes per order

Dine in fee \$5.00 per person

Groups Up To 25 Guests, Select Two Sandwiches  
Guests Over 25, Select Three Sandwiches

BOXED LUNCH TO GO  
Homemade Pasta Salad or Whole Grain Mustard  
Potato Salad  
Assorted Miss Vickie's Kettle Chips and Sun Chips  
Season's Picked Fresh Whole Fruit  
Freshly Baked Chocolate Chip Cookies  
Pepsi's Collection of Soft Drinks and Bottled Water

Grilled Chicken on Ciabatta  
Roasted Red Peppers, Arugula Grilled Red Onion,  
Pesto Aioli

Sliced Roast Beef on Marble Rye  
Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap  
Grilled Portobello Mushroom, Baby Spinach, Roasted  
Peppers, and Tapenade

Tuna Salad on Whole Grain  
Red Peppers, Mayo, Plum Tomatoes, Boston  
Lettuce 40

More Choices Available upon request

Consuming raw or undercooked meat, fish, shellfish,  
poultry or eggs may increase your risk of food-borne  
illnesses

ENHANCEMENTS

Beverage Enhancements

*Charged on Consumption*

Iced Tazo Teas | 5.50

Red Bull Energy Drink | 7.00

Sugar Free Red Bull Energy Drink  
| 7.00

Starbuck's Frappuccino and Double  
Shots | 7.00

Naked Brand Fruit Smoothies and  
Juices | 8.00

Jones Sodas | Orange and Cream,  
Root Beer, Cream Soda,  
Strawberry Lime | 7.00

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HOTELS & RESORTS



## DINNER TABLE

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo.

Buffet Dinners Require a Minimum of 20 Guests.

### NUEVO LATINO

Southwestern Chicken and Tortilla Soup  
Sour Cream, Green Onion

Citrus Romaine Salad  
Shaved Red Onion, Crispy Tri-Color Tortilla Strips,  
Chipotle Caesar Dressing

Jicama Jalapeno Slaw  
Julienne Carrots, Bell Peppers, Cilantro Lime Dressing

Char-Grilled Marinated Skirt Steak  
Chimmichurri  
Garlic, Onions and Fresh Herbs

Roasted Fresh Catch  
Pineapple Mango Relish, Grilled Lemon Butter

Chile-Rubbed Slow Roasted Pork Loin  
Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos  
Field Tomatoes, Minced Jalapeno, Red Onion,  
Cilantro

Arroz Espanola  
Roasted Squash, Tomatoes and Onion  
Corn Bread and Whipped Butter

Desserts  
Churros with Nutella and Salted Caramel

## ENHANCEMENTS

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DINNER TABLE

ENHANCEMENTS

Warm Rice Pudding  
Chile Dusted Fruit Salad 88

CHOP HOUSE

Roasted Tomato Basil and Gorgonzola Bisque

Wedge of Iceberg  
Diced Tomato, Smoked Bacon, Danish Blue,  
Champagne Vinaigrette or Blue Cheese Dressing

Crisp Caesar Salad  
Romaine Hearts, Shaved Parmesan-Reggiano,  
Roasted Garlic Herb Croutons, Caesar Dressing

Grilled Vegetable Salad  
Zucchini, Broccoli, Carrots, Peppers, Red Onions,  
Herb Vinaigrette  
Fire-Grilled Sliced Sirloin

Entrees  
Pan-Roasted Atlantic Salmon Filets  
Grilled Marinated Bone-In Pork Chop

Baked Potato Bar  
Sour Cream, Smoked Bacon, Chives, Aged Cheddar  
Cheese, Soft Butter

Maitre D'hotel Butter, Whole Grain Mustard, Lemon  
Aioli, Horseradish Cream  
Oven Roasted Steakhouse Asparagus

Desserts  
Cheesecake | Fresh Fruit Coulis  
Warm Fruit Cobbler | Whipped Sweet Cream  
Chocolate Decadence Cake | Raspberry Coulis 100

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## DINNER TABLE

## ENHANCEMENTS

### VIVO ITALIANO

Today's Soup

#### Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano,  
Focaccia Croutons, Caesar Dressing

#### Caprese

Sliced Tomato, Fresh Mozzarella, Basil Chiffonade,  
Herb Vinaigrette

#### Fresh Spinach Leaf Salad

Roasted Pecans, Pears, Gorgonzola, Champagne  
Vinaigrette

#### Parmesan Crusted Boneless Breast of Chicken

Roasted Garlic Tomato Sauce

#### Grilled Salmon Puttanesca

Chopped Tomatoes, Olives, Capers

#### Baked Rigatoni

Roasted Garlic Tomato Sauce, Mozzarella and Shaved  
Parmesan-Reggiano

#### Grilled Flank Steak

Balsamic Glaze, Fresh Herbs

#### Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables  
Focaccia and EVOO

#### Desserts

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and  
Mascarpone Filling

Assorted Italian Pastries

Amaretto Cheesecake 95

Consuming raw or undercooked meat, fish, shellfish,  
poultry or eggs may increase your risk of food-borne  
illnesses

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## PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests  
All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

### FIRST COURSE

*Please Choose One*

Today's Soup

Path Valley Farms Organic Salad  
Baby Greens, Caramelized Pecans, Dried Cranberries,  
Maytag Bleu Cheese, House Made Truffle Vinaigrette

Crisp Caesar Salad, Romaine Hearts  
Shaved Parmesan-Reggiano, Focaccia Croutons,  
Caesar Dressing

Baby Spinach Salad  
Candied Walnuts, Pears, Gorgonzola, Herb  
Vinaigrette

Tomato and Fresh Mozzarella Salad  
Soft Baby Greens, Basil Leaves, Fresh Black Pepper,  
Sea Salt, Olive Oil

Mushroom Ravioli  
Goat Cheese, Truffle Foam

Grilled Vegetable Cannelloni  
Ricotta, Parmesan, Roasted Garlic Tomato Sauce,  
Pesto

## ENHANCEMENTS

### Add a Fourth Course

Pan Seared Lump Crab Cake |  
12

Poblano Pepper and Sweetcorn  
Relish, Dijon Aioli

Poached Jumbo Shrimp  
Cocktail | 8  
Remoulade, Grilled Lemon

Maine Lobster Ravioli | 10  
Creamy Tomato Vodka Sauce

Final Course  
*Please Choose One*

Caramelized Pear Square Tart

Champagne and Strawberry  
Hexagon

Chocolate Royal  
Hazelnut Oval Crunch

Raspberry Mango Mousse Cake

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# THE WESTIN WASHINGTON, D.C. CITY CENTER

1400 M Street NW . Washington . District Of Columbia 20005 . USA . Phone: (202) 429-1700



## PLATED DINNER

## ENHANCEMENTS

### MAIN COURSE

*Includes Chef's Choice of Seasonal Vegetables*

Herb Grilled Chicken | 64  
Cheddar Cheese Scented Cream Polenta

Roasted Chicken Breast Saltimbocca | 65  
Parmesan Mashed Potatoes

Roasted Tenderloin of Beef | 87  
Bordelaise Sauce, Garlic Whipped Potatoes, Fried Leeks

Grilled Filet Mignon and Seared Chilean Sea Bass | 105  
Potato Dauphinois, Simple Herb Butter, Veal Demi-Glace

Duo of Beef Tenderloin and Chicken | 88  
Wild Mushroom Fricassee and Red Wine Jus

Neman Ranch All Natural Center Cut Pork Chop | 75  
Celery Act Sla, Maple Dijon Mustard

Dijon Panko Crusted Salmon | 68  
Roasted Red Pepper Coulis, Herb Wild Rice Pilaf

### Pease Select a Vegetarian Entrée

- ✓ Roasted Vegetable Stack  
Polenta, Red Pepper Coulis, Asparagus
- ✓ Shahi Paneer Curry  
Cashews And Vegetables Served With Basmati Rice

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Triple Chocolate Charlotte

Amaretto Cheesecake

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## RECEPTION TABLE

Prices are Per Guest

Requires a minimum of 25 guests

### ARTISANAL CHEESE DISPLAY

Smoked Holland Gouda | Dried Apricots, Pecans  
Tillamook Cheddar | Grape of the Season  
Vermont Blue Cheese | Dried Apples, Spiced Pecans  
Gourmandise, Brie and Boursin | Fresh Berries  
Whole Grain and Water Crackers, Sliced  
Baguettes 21

### CRUDITÉS

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Caramelized Onion Dip  
Toasted Pita Chips and Crostini  
Creamy Hummus and Tapenade 15

### SEASONAL FRUIT TABLE

Seven Hand Cut Fruits and Berries  
Honey Yogurt Dip and Warm Artisanal Chocolate  
Sauce 15

## SOFT TACOS

*Choose 2*

Tequila Shrimp  
Habanero Carnitas  
Poblano Marinated Chicken  
Cilantro Marinated Pork  
Corn and Soft Flour Tortillas  
Black Bean Jicama and Corn Salad 20

## ENHANCEMENTS

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RECEPTION TABLE

ENHANCEMENTS

EUROPEAN ANTIPASTI

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola  
Collection of Marinated and Grilled Vegetables and  
Mushrooms, Olives, Roasted Tomatoes and Artichoke  
Hearts  
Crusty Country Bread, Crackers, Crostini 19


SIGNATURE SWEET

Collection of Bakery Cakes, Fruit Filled Pies and  
European Style Petit Fours  
Chocolate Dipped Strawberries  
Freshly Brewed Starbucks® Coffee, Decaffeinated  
Coffee and a Selection of Black, Oolong, Green and  
Herbal Teas from Tazo 18

 BAKED POTATO BAR

Yukon Baked Potatoes, Shredded Cheese, Sour  
Cream, Chives, Bacon Bits, Whipped Chili, Sour  
Cream, Pico De Gallo, Sheared Lettuce, Tomatillo  
Sauce 16

Consuming raw or undercooked meat, fish, shellfish,  
poultry or eggs may increase your risk of food-borne  
illnesses

 We are committed to preparing our menus with the  
focus on environmental and socially-responsible grown  
products. To maintain this focus please note that some  
products on our sustainable menu offerings may change on  
short notice based on seasonal and regional availability. To  
stay true to our collaborative efforts to be environmentally  
sustainable, we will substitute appropriate alternatives as  
necessary

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**ACTION STATIONS**

**ENHANCEMENTS**

Prices based on 2 hours of Service  
Requires a Minimum of 25 Guests  
Requires an Attendant - | \$150 Culinarian Fee

**CUSTOM PASTA CREATIONS**

Penne, Farfalle and Four Cheese Tortellini Pastas  
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit  
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp  
Gorgonzola and Parmesan-Reggiano Cheese  
Basil Marinara, Pesto and Vodka Sauces  
Extra Virgin Olive Oil  
Rustic Bread Display 22

**FARM STAND CHOP CHOP SALAD**

Romaine Hearts and Crisp Iceberg Blend  
Soft Baby Field Greens and Baby Spinach Leaves  
Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts,  
Parmesan-Reggiano Cheese, Blue Cheese  
Smoked Bacon, Eggs, Roasted Garlic Herb Croutons  
Fresh Rolls and Sweet Butter  
Buttermilk Ranch and Creamy Caesar Dressings,  
Sesame-Ginger and Citrus Olive Oil Vinaigrettes 19

 **FRUITS DE MER**

Selection of Sautéed Oysters, Clams And Shrimp  
Tomatoes, Garlic, Shallots, Pernod, Basil and Butter  
Grilled Garlic Bread 36

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ACTION STATIONS

ENHANCEMENTS


 RISOTTO

Creamy Risotto with Shitake Mushrooms,  
Pancetta, Green Peas, Roasted Chicken, Late  
Harvest Roasted Corn, Roasted Red Tomatoes,  
Scallions and Poblano Peppers 20

 ORGANIC POLENTA GRITS

Antebellum Course White Grits Cooked To  
Order Scented With Truffle Oil and Chapel  
County Cheddar  
Toppings Include Shrimp Provençal, Red Wine  
Braised Short Ribs, Roasted Root Vegetables 24

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**COLD AND HOT CANAPÉS**

Priced per Item, Minimum Order 25

CHILLED SPECIALTIES

Smoked Salmon Rolls | Cream Cheese on Cucumber \$ 5.75

Lemon and Thyme Hummus | Crispy Pita Chip, Red onion Marmalade \$ 5.75

Poached Jumbo Shrimp | Horseradish Sauce \$ 5.75

Shrimp and Gazpacho Shooter Marinated \$ 5.75

Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam \$ 5.75

Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish \$ 5.75

Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers \$ 5.75

Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Garlic Toasted French Bread \$ 5.75

Brie and Prosciutto Crostini \$ 5.75

Asian Rice Paper Rolls | Shrimp And Mint Dipping Sauce \$ 5.75

Peruvian Style Ceviche (Catch of the day and Shrimp) \$ 6.00

**ENHANCEMENTS**

Reception Packages

Minimum 25 pieces per item

4 Pieces per guest: | \$ 24.00 per guest

6 Pieces per guest: | \$ 33.00 per guest

8 Pieces per guest: | \$ 42.00 per guest

Add a display table with your Hors d'oeuvres package:

Based on 90 Minutes of Service

Artisanal Cheese Display | Add \$ 19.00

Crudités | Add \$ 13.00

Seasonal Fruit | Add \$ 13.00

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COLD AND HOT CANAPÉS

ENHANCEMENTS

HOT SPECIALTIES

Mini Reuben's \$ 5.75

Cheddar Risotto | Braised Beef \$ 5.75

Papaya Croquets | Shrimp And Chorizo \$ 5.75

Chili Lime Chicken Kebabs \$ 5.75

Beef Tenderloin | Gorgonzola Wrapped In Apple  
Wood Smoked Bacon \$ 5.75

Peking Ravioli | Sesame Seeds And Panko | Sweet  
Chili Dipping Sauce \$ 5.75

Chicken Parmesan Puffs \$ 5.75

Crunchy Philly Cheesesteak Spring Roll \$ 5.75

Chicken Yakatori Skewer | Spring Onion \$ 5.75

Chicken Tandoori | Indian Spiced Marinade \$ 5.75

Beef Barbcoa Taquito \$ 5.75

Smoked BBQ Pulled Pork | Mini Cheddar Biscuit \$  
5.75

Aged Gruyere and Summer Leak Tart \$ 5.75

Corn and Edamame Quesadilla Edamame Aioli \$  
5.75

Pear and Brie In Phyllo \$ 5.75

Kale and Vegetable Dumpling | Ponzu Sauce \$ 5.75

Roasted Vegetable Ratatouille Tart \$ 5.50

Roasted Turkey and Vegetable Cobbler \$ 5.75

Buttered Pecan Shrimp | Mango, Cilantro Dipping  
Sauce \$ 5.75

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COLD AND HOT CANAPÉS

ENHANCEMENTS

Short Rib Slider | Cheddar Cheese, Chipotle Mayo,  
Brioche Bun \$ 6.50

Falafel Sliders | Hummus, Tziki, Avocado \$ 6.50

Seared Pepper Tuna | Crostini \$ 6.50

Herb And Garlic Shrimp Skewer | Sweet and Hot  
Mustard Sauce \$ 6.50

Scallops Wrapped In Bacon \$ 6.50

Oven Baked Crab Cake | Avocado Mousse, Chipotle  
Mayo \$ 6.50

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may increase your risk of foodborne illnesses

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CARVERY

ENHANCEMENTS

Prices are Per Item

All Stations Require an Attendant | \$150 Culinarian Fee

SAGE AND HONEY GLAZED BREAST OF TURKEY

Apple-Cranberry Chutney, Herb Mayonnaise

~ Serves 20 Guests 350

ROOT BEER GLAZED SMOKEHOUSE HAM

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 30 Guests 375

SLOW ROASTED PRIME RIB OF BEEF

Horseradish Sauce, Au Jus

~ Serves 25 Guests 400

ROASTED BEEF TENDERLOIN

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 12 Guests 475

CEDAR PLANK ROASTED SALMON

Sweet Dijon Glaze

~Serves 15 Guests 285

Add Roasted Red Potatoes and Seasonal Vegetables | \$ 9.00 per guest

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## FAVORITE BARS

## ENHANCEMENTS

### SPIRITS

Svedka Vodka, Bacardi, Gilbey's Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve Scotch,

### WINE

Sycamore Lane, Cabernet Sauvignon and Chardonnay  
SMWE Michelle NV Brut Columbia Valley, WA,  
Sparkling

### BEER

Budweiser, Coors Light, Corona Extra, Sam Adams  
Boston Lager, St. Pauli Girl N.A., DC Brau

### PACKAGE BAR

*Priced Per Hour*

1 Hour \$ 24.00

Additional Hours \$ 11.00

### HOSTED BAR

*Priced Per Drink*

Mixed Drinks \$ 11.00

Imported Beer \$ 7.00

Domestic Beer \$ 6.00

Wine by the Glass \$ 10.00

Water \$ 5.50

Soft Drinks \$ 5.50

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## FAVORITE BARS

## ENHANCEMENTS

### CASH BAR

*Priced Per Drink*

*Inclusive of Tax and Service Charge*

Mixed Drinks \$ 15.00

Imported Beer \$ 10.00

Domestic Beer \$ 8.00

Wine by the Glass \$ 14.00

Water \$ 8.00

Soft Drinks \$ 8.00

### BEER AND WINE BAR

*Priced Per Hour*

1 Hour \$ 16.00

Additional Hours \$ 10.00

\*Bartender fee ~ per station 150  
One bartender for every 75 guests

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## APPRECIATED BARS

### SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Beefeater Gin, Sauza Gold Tequila, Jack Daniels Bourbon, Canadian Club 6yr, Dewar's Scotch

### WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay  
SMWE Michelle NV Brut Columbia Valley, WA,  
Sparkling

### BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A., DC Brau

#### PACKAGE BAR

*Priced Per Hour*

1 Hour \$ 28.00

Additional Hours \$ 13.00

#### HOSTED BAR

*Priced Per Drink*

Mixed Drinks \$ 13.00

Imported Beer \$ 7.00

Domestic Beer \$ 6.00

Wine by the Glass \$ 13.00

Water \$ 5.50

Soft Drinks \$ 5.50

## ENHANCEMENTS

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## APPRECIATED BARS

## ENHANCEMENTS

### CASH BAR

*Priced Per Drink*

*Inclusive of Tax and Service Charge*

Mixed Drinks \$ 18.00

Imported Beer \$ 10.00

Domestic Beer \$ 8.00

Wine by the Glass \$ 16.00

Water \$ 8.00

Soft Drinks \$ 8.00

### BEER AND WINE BAR

*Priced Per Hour*

1 Hour \$ 18.00

Additional Hours \$ 12.00

\*One bartender required for every 75 guests a bartender charge of 150 per bar will apply

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## EXTRAORDINARY BARS

### SPIRITS

Grey Goose Vodka, Bacardi Superior Rum, Bombay Gin, Milagro Tequila, Makers Mark Bourbon, Crown Royal, Johnny Black, Courvoisier VSOP

### WINE

Joel Gott Cabernet Sauvignon and Chardonnay  
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

### BEER

Budweiser, Coors Light, Corona Extra, Sam Adams  
Boston Lager, St. Pauli Girl N.A., DC Brau

#### PACKAGE BAR *Priced Per Hour*

1 Hour \$ 32.00  
Additional Hours \$ 15.00

#### HOSTED BAR *Priced Per Drink*

Mixed Drinks \$ 15.00  
Imported Beer \$ 7.00  
Domestic Beer \$ 6.00  
Wine by the Glass \$ 14.00  
Water \$ 5.50  
Soft Drinks \$ 5.50

## ENHANCEMENTS

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## EXTRAORDINARY BARS

## ENHANCEMENTS

### CASH BAR

*Priced Per Drink*

*Inclusive of Tax and Service Charge*

Mixed Drinks \$ 20.00

Imported Beer \$ 10.00

Domestic Beer \$ 8.00

Wine by the Glass \$ 19.00

Water \$ 8.00

Soft Drinks \$ 8.00

### BEER AND WINE BAR

*Priced Per Hour*

1 Hour \$ 20.00

Additional Hours \$ 14.00

\*Bartender fee of 150 per 75 guests

Cashier fee of 150 per 75 guests

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## DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

### ALL-DAY FOOD & BEVERAGE

#### Continuous Service

Just Now Brewed Coffee and Decaffeinated Coffee,  
Hot Cocoa and A Selection of Black, Herbal and  
Specialty Teas  
Assorted Coke Soft Drinks and Bottled Still and  
Sparkling Water  
Ripe Seasonal Hand Fruit

#### Executive Continental Breakfast

Orange and Grapefruit Juice  
Sliced Melons, Seasonal Fruits and Berries  
An Assortment of Breakfast Cereals with Bananas,  
Whole, 2% and Skim Milk  
Individual Fruit and Plain Yogurts  
New York Style Bagels with Low Fat and Regular  
Cream Cheese  
Freshly Baked Morning Pastries with Fruit Preserves  
and Butter

#### AM Breather

Designer Trail Mix Station with Raisins, Sunflower  
Seeds, Mixed Dried Fruits and Nuts, Pretzels  
Pure and Natural Granola and Energy Bars  
Buttery Crumbly Coffee Cake

#### Lunch

Menu Driven or Buffet Based on Group Size

## ENHANCEMENTS

DAY MEETING PACKAGE

ENHANCEMENTS

PM Pause

Assorted Bite Sized Candies

Assortment of House Made Cookies

Crudit  and Dips Display, Assorted Cheese Platter  
with Crackers

TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Cart, Power Strip, Skirted and  
Draped Screen

(2) Easel Flipcharts, Assorted Markers, and Pads

(1) High Speed Internet Access Connection

(1) Microphone

MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site  
Meeting Room

Complimentary Storage of Materials

Up To 300 Complimentary Copies

Meeting Planner Tool Kit



## DMP LUNCH

SERVED ON MONDAY AND THURSDAY

Today's Soup

Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano,  
Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad

Candied Walnuts, Poached Pears, Gorgonzola, Herb  
Vinaigrette

Oven Roasted Turkey Breast and Swiss on  
Ciabatta

Cranberry Apple Chutney, Greens, Tomatoes, Red  
Onion

Rare Roast Beef on Baguette

Brie, Horseradish Cream, Greens

Open Faced Grilled Vegetables on Flatbreads

Smooth Hummus

Classic Italian Submarine Sandwich

Genoa Salami, Capicola, Provolone Cheese, Lettuce  
and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry

Peppers

Dessert

Seasonal Fresh Berries and Fresh Cream

Vanilla and Chocolate Mousse Parfaits

Carrot Cake with Cream Cheese Frosting

## ENHANCEMENTS



DMP LUNCH

ENHANCEMENTS

SERVED ON TUESDAY AND FRIDAY

Today's Soup

Caprese Salad

Buffalo Mozzarella, Cherry Tomato and Basil Leaves,  
Champagne Vinaigrette

Mediterranean Quinoa Salad

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta  
Cheese, Herb Vinaigrette

Greens

Romaine Hearts and Iceberg Salad, Baby Greens  
Salad

Toppings

Carrots, Grape Tomatoes, Red Onion, English  
Cucumber, Peppers, Pecans, Parmesan Cheese,  
Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic  
Herb Croutons

Proteins

Marinated and Grilled Sliced Roasted Chicken Breast,  
Flank Steak, Atlantic Salmon, and Portobello  
Mushrooms

Dressings

Buttermilk Ranch and Creamy Caesar Dressings,  
Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Fruit Tart of The Season with Fruit Coulis  
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and  
Mascarpone  
Sweet Ricotta Filled Cannoli

DMP LUNCH

ENHANCEMENTS

SERVED ON WEDNESDAY

Today's Soup

Traditional Chopped Cobb

Chopped Chicken, Smoked Bacon, Tomatoes,  
Chopped Egg, Blue Cheese, Italian Dressing  
Dressing

Grilled Chicken on Ciabatta

Roasted Red Peppers, Crisp Romaine Leaves, Grilled  
Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye

Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap

Grilled Portobello Mushroom, Baby Spinach, Roasted  
Peppers, and Tapenade

Tuna Salad on Whole Grain

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Terra Chips

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Dessert

Bourbon Chocolate Bread Pudding | Vanilla Bean  
Sauce

Key Lime Pie

Homemade Shortcake | Fresh Berries and Whipped  
Sweet Cream



CHEF

EXECUTIVE CHEF FELIX NUNEZ

The Westin Washington DC City Center is proud to welcome Chef Felix Nunez to our family. Nunez has more than 25 years of experience at famed properties such as the Willard Intercontinental in Washington D.C. and Intercontinental The Barclay New York. Most recently held the position of Executive Chef at The Sheraton Philadelphia City Center Hotel and previous to that was the Executive Chef at the Renaissance Baltimore Harbor Place Hotel Nunez has developed dining experiences in Florida at both The Tides South Beach and Intercontinental Miami. Nunez's style features American fare with European, Latin and Asian fusion.

Chef Felix is responsible for cooking and creating all the delicious options we have at each of the two restaurants on property, while keeping our banquet and group guests happy and satisfied too.

Come by and say hello to our newest addition!

"I am grateful to have the opportunity to do what I love and at such a respectable hotel. I look forward to working with the team and dedicated staff of The Westin Washington DC City Center" - Chef Felix Nunez