



DARLINGTON HOUSE

Thank you for considering Darlington House to host your event!

- We request a minimum of 25 people to host a dinner or lunch in the Library (2nd floor)
- We request that you confirm the number of guests in your party 1 week prior to your event
- There is an additional \$200 Room fee to include all linens, votive candles and printed menus for each place setting, 20% gratuity and 10% DC tax
- There is a Food and Beverage minimum that must be spent in order to reserve the room (\$1,500 during the week & weekend days, \$3,500 on Friday and Saturday evening)
- Confirmation is not made until Darlington House receives deposit of \$500, that is refundable if you cancel 3 weeks prior to your event.

The menus below are meant to give you an idea of cuisine and pricing, please let us know if you have any special requests and we'll be glad to customize a menu to suit your taste! Due to seasonal availability some of the components might change. This is so we can offer you locally grown seasonal produce

MENU ONE

STARTERS

local mixed field of greens with seasonal fruits in a balsamic & shallot vinaigrette

MAIN COURSE, choose one

butternut squash tortelloni with a light butter and sage, parmigiano reggiano

farm raised sauteed chicken scallopini
with lemon and capers and basil mashed potatoes

SWEET ENDINGS

tiramisu della casa
darlington house biscotti

\$33 per person
+total does not include beverages, tax or gratuity



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MENU TWO

STARTER

insalata di mela baby lettuces, local apples, walnuts, gorgonzola dolce
in an apple vinaigrette

MAIN COURSE, choose one

rigatoni al telefono with mozzarella cheese, fresh tomato sauce & basil

tilapia in a trebbiano wine sauce sauteed haricot vert
and roasted potatoes

braised beef in a chianti and mixed vegetable reduction over polenta

SWEET ENDINGS...

choose one

apple and cinnamon fruit puff pastry with vanilla gelato

tiramisu della casa,
lady fingers dipped in espresso with mascarpone cheese
biscotti toscani

\$38.per person



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MENU THREE

STARTERS, please choose one

caprese salad with fresh mozzarella, tomatoes, basil,
extra virgin olive oil & balsamic glaze

arrugola salad with pears, parmesan shavings in a lemon vinaigrette

MAIN COURSE, please choose one

gnocchi di patate with fresh tomato sauce and basil

grilled wild alaskan salmon with peperonata della zia or seasonal vegetables
and fingerling potatoes

grilled New York strip steak with DH fries

SWEET ENDINGS...

please choose one

chocolate molten cake with raspberry coulis

seasonal fruit crisp with vanilla gelato
biscotti toscani

\$45 per person

+total does not include beverages, tax or gratuity,



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MENU FOUR

STARTER, please choose one

Italian prosciutto from Parma & melone with extra virgin olive oil
insalata mista local greens and fresh carrots in a balsamic vinaigrette

MAIN COURSE, please choose one

garganelli with baby artichokes, shrimp, tomatoes, garlic, peperoncino,
extra virgin olive oil

grilled branzino with herbs, haricot verts & fingerling roasted potatoes

grilled beef tenderloin medallions with mashed potatoes
& sauteed broccoli rabe, peperoncino and garlic

SWEET ENDINGS...

please choose one

warm donut holes for the table with dipping sauces

tiramisu della casa,
lady fingers dipped in espresso with mascarpone cheese

seasonal berries with whipped cream

\$49 per person ++
+total does not include beverages\$ tax or gratuity,



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MENU FIVE

Buffet Style

DINNER SERVED

insalata di mela baby lettuces, local apples, walnuts, gorgonzola

penne arrabiata in a spicy tomato sauce

chicken scallopini with lemon and capers

grilled wild salmon

grilled seasonal vegetables and roasted potatoes

focaccia bread

SWEET ENDINGS...

an assortment of petit fours

\$41 per person

+total does not include beverages, tax or gratuity,



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MENU SIX

Buffet Style OPTION #2

passed Finger Foods for 45-1 hour cocktail reception

assortment of flatbread skizzas with vegetarian and meat toppings

bruschettas with tomato & basil concasse

fried calamari with pepper aoli

DINNER SERVED BUFFET STYLE

penne arrabiata in a spicy tomato sauce

grilled wild alaskan salmon

braised beef in a wine and mixed vegetable reduction

mashed potatoes & mixed grilled seasonal vegetables

mixed local green with a balsamic vinaigrette, carrots & tomatoes

focaccia bread

SWEET ENDINGS...

an assortment of petit fours

\$48 pp not inclusive of beverages, taxes & gratuity



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MENU SEVEN

COCKTAIL RECEPTION WITH PASSED FINGER FOODS

\$18 per person

assortment of skizzas with vegetarian & meat toppings
grilled and marinated chicken skewers
fried calamari and artichokes
arancini di riso- saffron risotto lightly breaded and fried
cherry tomatoes & mozzarella caprese style

minimum \$15 pp for a la carte finger foods

assortment various flatbread skizzas	3pp
bruschetta with tomato concasse	3.50
spicy bean bruschetta	3pp
cold soup shooters	3pp
fried calamari	4pp
smoked salmon canapes	5pp
herb french fries	3pp
beef sliders	6pp
bbq pork sliders with pickle	5pp
charcuterie meat sliders	5pp
grilled & skewered beef	5pp
grilled & skewered pork	4pp
grilled & skewered chicken	4pp
chicken, beef, pork grilled & skewered	7pp
arancini di riso-	
saffron risotto lightly breaded and fried	3pp
cherry tomatoes & mozzarella caprese style	4pp
polenta with italian gorgonzola cheese	5pp
mini crab cakes	5pp
scallops wrapped in bacon	6pp
mini focaccia bread panini with veggie and meat toppings	4pp

SWEETS...

godiva brownies	3pp
mini fresh fruit tarts	4pp
biscotti	2pp
panacotta	3pp
chocolate tirmais cups	4pp



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mini fruit crisp 3.50
+total does not include beverages, tax or gratuity,

PLATTERS: (serves 25 people)

Fresh Fruit Platter	\$55
Vegetable & Dill Dip Tray	\$50
Gourmet Cheeses & Cracker Tray	\$60
Charcuterie tray	\$70

(served with home made focaccia breads and crackers)
smoked Norwegian and peppered salmon \$125
with capers, red onions and baguette

BAR OPTIONS:

1. full open bar charge by consumption;
2. full open bar charge per person per hour;
3. limited bar charge by consumption (for example wines and beers only) and cash bar for other alcoholic drinks;
4. cash bar;
5. full open bar charged by consumption with fixed bar \$\$\$ maximum and cash bar after bar max is reached.

OPEN BAR RATES

rates below:

PREMIUM COCKTAILS (include house wines and beers)

first hour 18 per person

second hour \$16per person

third hour \$14per person

RAIL COCKTAILS (doesn't include wines or beers)

first hour \$15. per person

second hour \$13 per person

third hour 13 per person

BOTTLES OF WINE

charged per bottle

by the glass 8 per glass

bottles starting at \$35



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wine list available upon request