



LYLE
WASHINGTON DC

BREAKFAST BUFFET

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

CLASSIC CONTINENTAL 32

ORANGE JUICE & GRAPEFRUIT JUICE

CROISSANTS, MUFFIN, DANISH Butter, Preserves VE

INDIVIDUAL YOGURT PARFAITS Granola, Dried Fruit,
Bubba's Sweet Nectar Honey VE, GF

SEASONAL FRUIT & BERRIES VG, GF

FULL AMERICAN BREAKFAST 48

ORANGE JUICE & GRAPEFRUIT JUICE

CROISSANTS, MUFFIN, DANISH Butter, Preserves VE

SEASONAL FRUIT & BERRIES VG, GF

HOME FRIES Chives, Old Bay VE, DF

INDIVIDUAL YOGURT PARFAITS Granola, Dried Fruit,
Bubba's Sweet Nectar Honey VE, GF

SCRAMBLED EGGS Chives VE, GF

CHOOSE ONE:

Bacon, Pork Sausage, Chicken Sausage, Turkey Bacon GF, DF or Vegan Sausage VG

TO YOUR HEALTH 50

OVERNIGHT OATS VG, GF

INDIVIDUAL YOGURT PARFAITS Granola, Dried Fruit,
Bubba's Sweet Nectar Honey VE, GF

FRIED QUINOA BOWL Garbanzo Beans, Coconut Oil, Swiss Chard VE, GF

BAKED TEMPEH SHAKSHUKA VG

SWEET POTATO HASH Cilantro Lime Crema, Kale, Vegan Sausage VG

GREEN JUICE & BERRY SMOOTHIES VG, GF

BRUNCH

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

BRUNCH BUFFET 85

ORANGE JUICE & GRAPEFRUIT JUICE

SEASONAL WHOLE FRUIT & BERRIES VG, GF

BABY GREENS Chives, Citrus Vinaigrette VG, GF

SCRAMBLED EGGS Chives VE, GF

CHICKEN & WAFFLES Maple Syrup

SHORT RIB HASH Potatoes, Cilantro Lime Crema, Peppers, Onions GF

CHOOSE TWO Bacon, Pork Sausage, Chicken Sausage, Turkey Bacon GF, DF, or Vegan
Sausage VG

SMOKED SALMON Sliced Red Onion, Capers, Cream Cheese, Bagels

LYLE RECOVERY BRUNCH 50

ORANGE JUICE & GRAPEFRUIT JUICE

SEASONAL WHOLE FRUIT & BERRIES VG, GF

PORTUGUESE MUFFIN, CROISSANTS Butter, Preserves VE

SMOKEHOUSE BACON GF

SCRAMBLED EGGS Chives VE, GF

FRIED CHICKEN BITES

TATER TOTS VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

BREAKFAST & BRUNCH ENHANCEMENTS

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD 8 VE, GF

HARD BOILED EGGS 5 VE, GF, DF

EGG FRITTATA Piquillo Peppers, Spinach, Smoked Gouda 10 VE, GF

EGG SANDWICH Portuguese Muffin, Bacon or Sausage, Egg, Cheddar Cheese,
Spicy Mayo 12

OVERNIGHT OATS Oat Milk, Almond Butter 8 VG, GF

FRENCH TOAST Seasonal Fruit, Whipped Cream 12 VE

AVOCADO TOAST Pepitas, Radish, Sourdough 10 VG

STUFFED FRENCH TOAST Seasonal Fruit, Whipped Cream 13 VE

GREEN SALAD Chives, Citrus Vinaigrette 10 VG, GF

SMOKED SALMON TOAST Cream Cheese, Red Onion, Sourdough 18

EVERYTHING BAGELS Cream Cheese, Sprouts, Smoked Salmon 98 per dozen

MUFFIN VE 38 per dozen

PLAIN CROISSANTS VE 40 per dozen

HAM & CHEESE CROISSANTS 68 per dozen

CHOCOLATE CROISSANTS VE 48 per dozen

ALMOND CROISSANTS VE 42 per dozen

BOTTLED GREEN JUICE VG 14 each

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

BREAKS

BASED ON 30-MINUTE CONTINUOUS SERVICE

LYLE PANTRY 30

INCLUDES THREE SELECTIONS | \$7 PER GUEST FOR EACH ADDITIONAL ITEM

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD VE, GF

YOGURT PARFAIT Granola VE, GF

GRANOLA BARS VE

ASSORTED WHOLE FRUIT VG

INDIVIDUAL ASSORTED CHIPS VE

ASSORTED COOKIES VE

ASSORTED BROWNIES & BLONDIES VE

SAVORY POPCORN VE

TRAIL MIX VE

MAGIC BARS Coconut, Chocolate VE

CRUDITÉ White Bean Hummus VG, GF

ADDITIONAL NEEDS

SOFT DRINKS & BOTTLED WATER 6 Each

CEREMONY COFFEE 105 Per Gallon

CEREMONY DECAFFEINATED COFFEE 105 Per Gallon

PALAIS DES THÉS 105 Per Gallon

NATALIE'S BOTTLED JUICES Orange Pineapple, Carrot Ginger, Lemonade 12 Each

BOTTLED GREEN JUICE VG 14 Each

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

BREAKS

CHIPS & DIP 25

KETTLE COOKED CHIPS Salt & Vinegar, BBQ, Classic VE

SPINACH DIP VE, GF

CRAB DIP GF

FRENCH ONION DIP VE, GF

BOTTLED ICED TEA

MILK & COOKIES 30

ASSORTED COOKIES

Chocolate Chip, Oatmeal, Snickerdoodle, Double Chocolate VE

OAT MILK DF

2% MILK

CHOCOLATE MILK

CEREMONY COFFEE, PALAIS DES THÉS

POWER BREAK 28

HUMMUS & SEASONAL CRUDITÉ VG, GF

GRANOLA BARS VE

LYLE'S GREEN JUICE VG, GF

BERRY SMOOTHIES VG, GF

LUNCH

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE
AND ASSORTED PALAIS DES THÉS

HOME FOR LUNCH 70

CHICORY SALAD Macerated Raisins, Sunflower Seeds, Lemon Vinaigrette VG, GF

BABY GREEN LEAF SALAD Chives, Citrus Vinaigrette VG, GF

GUMBO SPICED CHICKEN Garlic Jus GF

SWORDFISH Thai Pesto, Coconut Curry Sauce GF, DF

CAROLINA GOLD RISOTTO Seasonal Vegetables, Saffron VE

CRISPY BRUSSELS SPROUTS Pickled Onions, Sherry Vinaigrette VG, GF

LEMON BARS VE

PLANT BASED LUNCH 60

VEGETARIAN MENU

LOCAL MIXED GREEN SALAD Shallots, Pickled Peppers, Sunflower Seeds,
Lemon Vinaigrette VG, GF

QUINOA & KALE SALAD Pickled Peppers, Lemon VG, GF

ROASTED EGGPLANT Soy, Asian Slaw, Cilantro VG, GF

GRILLED SWEET POTATOES Mole, Green Onion VG, GF

ROASTED CAULIFLOWER Chimichurri, Green Apple VG, GF

ROASTED BROCCOLINI Parmesan, Garlic VE, GF

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD VE, GF

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

A \$250 FLAT FEE WILL BE ADDED FOR GROUPS UNDER 15 PEOPLE ON ANY LUNCH BUFFET.

LUNCH

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

DELI LUNCH 55

SALADS

CHOOSE ONE

GERMAN POTATO SALAD Mustard Vinaigrette GF, DF

CAESAR SALAD Baby Gem, Parmesan, Croutons, Anchovy

ARUGULA SALAD Shallots, Pickled Peppers, Lemon Vinaigrette VG, GF

QUINOA & KALE SALAD Pickled Peppers, Lemon VG, GF

SANDWICHES

CHOOSE TWO

TURKEY Guacamole, Heirloom Tomato, Sourdough Roll

CHICKEN CAESAR WRAP Baby Gem, Parmesan

ANTIPASTA VEGETABLES Pesto, Baguette VE

REUBEN Short Rib, Swiss, Kimchi, Marble Rye Bread

ITALIAN SANDWICH Salami, Pickled Peppers, Pesto, Baguette

ROAST BEEF Alabama White Sauce, Baby Gem, Whole Grain Bun

SWEETS

CHOOSE ONE

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD VE, GF

ASSORTED COOKIES VE

BROWNIES VE

LEMON BARS VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

+10 PER PERSON FOR ADDITIONAL SANDWICH OPTION

+10 PER PERSON FOR BOXED LUNCH

LUNCH

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

PLATED LUNCH 65

STARTERS

CHOOSE ONE

WEDGE SALAD Bacon, Tomato, Blue Cheese, Radish GF

ARUGULA SALAD Shallots, Pickled Peppers, Lemon Vinaigrette VE, GF

CHARRED BROCCOLI SALAD Chili, Garlic VG, GF

MAINS

CHOOSE ONE

EGGPLANT Soy, Asian Slaw, Cilantro VG

HONEY ROASTED CHICKEN Broccolini, Sweet Potato Purée GF

HANGER STEAK Smashed Potatoes, Mushroom Sauce GF

SWORDFISH Thai Pesto, Coconut Curry, Green Beans GF

SWEETS

CHOOSE ONE

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD Crème Fraîche Mousse,
Walnuts VE, GF

CHEESECAKE Seasonal Berries, Graham Cracker VE

WHOOPIE PIE Crème Fraîche Mousse, Miso Butterscotch VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

HORS D'OEUVRES

25 PIECE MINIMUM

COLD

COD CEVICHE 9 GF, DF

SMOKED SALMON Cucumber, Crème Fraîche 9 GF

SHRIMP COCKTAIL SKEWERS Furikake, Heirloom Tomato Cocktail Sauce 11

CAPRESE SKEWERS Tomato, Mozzarella, Balsamic 8 VE, GF

MARINATED MELON Coconut Yogurt 8 VG, GF

BEEF TARTARE CROSTINI Grain Mustard, Truffle 12

HOT

VEGGIE SPRING ROLLS 8 VE

TRUFFLE CROQUETTE Smoked Pepper Coulis 11

WAGYU BEEF SLIDERS 12

FRIED CHICKEN BITES Mambo Sauce 10 DF

MINI CRAB CAKES Dijon Lime Sauce 12

BRIE Jam, Phyllo 9 VE

SHRIMP FRITTERS Chesapeake Seasoning 10 GF

SWEET POTATO BITES Bacon Jam 8 GF

PORK BELLY Sesame, Nuoc Cham 12

ASPARAGUS RISOTTO Lemon Aioli 9 VE

POTATO PAVÉ Crème Fraîche, Salmon Roe 11 GF

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

RECEPTION STATIONS

BASED ON 90-MINUTE CONTINUOUS SERVICE

CHEESE 36

SELECTION OF CHEESES

Aged Gouda, White Cheddar, Goat, Local Blue
Seasonal Jams, Bread, Crackers VE

CHARCUTERIE 38

Serrano Ham, Salami, Domestic Braseola, Smoked Speck, Mortadella,
Mustard Sauce, Cornichons, Assorted Bread

ANTIPASTI 32

ROASTED RED PEPPERS VG

MARINATED MOZZARELLA VE

MARINATED ARTICHOKE VG

RADISH VG

GIARDINIERA VG

BABY SWEET PEPPERS VG

GREEN GODDESS DIP VG

ASSORTED OLIVES VG

LAVASH VE

RECEPTION STATIONS

BASED ON 90-MINUTE CONTINUOUS SERVICE

SLIDERS 45

Choose Three (3)

WAGYU CHEESEBURGER Dijonnaise

FRIED CHICKEN Mambo Sauce

PULLED PORK BBQ Sauce

CHICKPEA CROQUETTES Avocado VE

CURLY FRIES Dijonnaise VE

POKÉ STATION* 40

25 GUEST MINIMUM

SHRIMP SALAD

MARINATED TUNA

SALMON SASHIMI GF

FURIKAKE DF

SUSHI RICE VG, GF

PINEAPPLE VG, GF

PICKLED JALAPEÑOS VG, GF

SPICY MAYO VE

CRISPY ONIONS VE

SEAWEED SALAD VE, GF

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

*250 CHEF ATTENDANT FEE REQUIRED

CARVING STATIONS

25 GUEST MINIMUM

ROASTED LEG OF LAMB* 40

SALT & HERB CRUSTED LAMB GF

CHARRED ONION & MINT YOGURT VE, GF

BRIOCHE ROLLS VE

TOMAHAWK STEAK* 58

GRILLED TOMAHAWK STEAK GF

SAUCE AU POIVRE

WHOLE GRAIN MUSTARD GF

BÉARNAISE GF

BRIOCHE ROLLS VE

MINI DESSERT DISPLAY 32

LEMON TARTS VE

OREO CHEESECAKE BITES VE

RUM BALLS VE

CARROT CAKE VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

*250 CHEF ATTENDANT FEE REQUIRED

DINNER

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

DINNER BUFFET 115

CAESAR SALAD Baby Gem, Anchovy, Croutons

GREEN SALAD Radish, Cherry Tomato, Blackberry, Citrus Vinaigrette VG, GF

CAROLINA GOLD RISOTTO Asparagus, Pesto VE

SHORT RIB Red Wine Jus GF, DF

SWORDFISH Mole, Blistered Peppers GF, DF

ROASTED BABY POTATOES Scallions, Chili VE

GRILLED BROCCOLINI Citrus, Herb Marinade, Bacon GF

MINI STRAWBERRY SHORTCAKE VE

MINI CHOCOLATE ESPRESSO TART VE

MINI CARROT CAKE VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

DINNER

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND ASSORTED PALAIS
DES THÉS

PLATED DINNER 100

STARTERS

CHOOSE ONE

BURRATA Thai Basil, Lemon Oil, Tomato Confit VE, GF

CAESAR SALAD Baby Gem, Anchovy, Parmesan

BEET SALAD Goat Cheese, Marcona Almonds, Citrus, Petite Greens VE, GF

BABY KALE Shaved Vegetables, Green Goddess Dressing GF

GRILLED SWEET POTATO SALAD Fennel, Teardrop Peppers, Cilantro VG, GF

MAINS

CHOOSE TWO

CAULIFLOWER STEAK Herb Vinaigrette, Baby Greens, Pepitas VG, GF

HONEY ROASTED CHICKEN Mashed Potatoes, Baby Carrots, Mushroom Sauce GF

BRAISED SHORT RIB Parsnip Purée, Roasted Broccolini, Bacon GF

SALMON Sushi Rice, Umami Butter, Bok Choy GF

HANGER STEAK Smashed Potatoes, Roasted Asparagus, Tamarind Beef Jus GF

SWEETS

CHOOSE ONE

CHEESECAKE Berry Coulis, Graham Cracker VE

WHOOPIE PIE Crème Fraîche Mousse, Miso Butterscotch VE

SEASONAL SHORTCAKE Coconut Mousse, Fruit Compote VE

VG - VEGAN | VE - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

ADDITIONAL \$40.00 PER PERSON FOR CHOICE OF ENTRÉE AT TIME OF SERVICE UP TO 30 GUESTS

DINNER

INCLUDES FRESHLY BREWED CEREMONY REGULAR & DECAFFEINATED COFFEE AND
ASSORTED PALAIS DES THÉS

FAMILY FEAST 90

SERVED EXCLUSIVELY IN THE PARLOR
*MENUS ARE SEASONAL AND SUBJECT TO CHANGE

SALADS & SMALL PLATES

CHOICE OF TWO

BRUSSELS SPROUTS Garlic, Pickled Shallots, Pomegranate VG, GF

BROCCOLINI Black Pepper, Garlic, Pecorino VE, GF

CRAB CAKE Mustard Sauce, Chesapeake Spice DF

CAESAR SALAD Baby Gem, Anchovy, Parmesan

ENTRÉES

CHOICE OF TWO

COD Delicata Squash, Spice Aioli GF

SALMON Bok Choy, Umami Butter, Rice, Furikake GF

SHORT RIB Leek, Potato Pavé GF

SPAGHETTI CHITARRA Smoked Mushrooms, Cherry Tomatoes VG

FRIED CHICKEN Winter Greens, Hot Sauce, Ranch

STRIPED BASS Tomato, Baby Peppers, Fennel, Butternut Squash

SWEETS

CHOICE OF TWO

LYLE'S SIGNATURE CHOCOLATE CHIP BANANA BREAD Chocolate, Walnut VE, GF

CHOCOLATE MOUSSE Meringue, Butterscotch, Peanuts GF

CHEESECAKE Strawberry, Honey, Graham Cracker VE

FAMILY STYLE ENHANCEMENTS

OPTIONAL | \$10 PER PERSON | MUST BE ORDERED FOR THE WHOLE PARTY

CHEDDAR BISCUITS Serrano Ham, Blueberry Compote

FRIED CALAMARI Padron Peppers, Lemon Aioli GF

CRISPY PORK BELLY Fennel, Chili, Cabbage Slaw GF, DF

BAR PACKAGES

\$250 PER BARTENDER FOR 3 HOURS OF SERVICE

SIGNATURE OPEN BAR

PACKAGE: FIRST TWO HOURS 50 | EACH ADDITIONAL HOUR 15

INCLUDES MIXERS, JUICES, CITRUS GARNISHES

DOMESTIC & IMPORTED BEERS

PERONI, MODELO ESPECIAL, DC BRAU'S JOINT RESOLUTION HAZY IPA

HOUSE WINES

RIONDO PROSECCO DOC EXTRA DRY, IT, NV

HOUSE OF BROWN, CHARDONNAY, CA

LES PETITES JAMELLES ROSE, FR

DONNA LAURA 'BRAMOSIA' CHIANTI, TUSCANY, IT

LIQUORS

PRAIRIE VODKA

BEEFEATER GIN

CAZADORES TEQUILA

BACARDI RUM

EVAN WILLIAMS BOURBON

DEWAR'S SCOTCH

PREMIUM OPEN BAR

PACKAGE: FIRST TWO HOURS 60 | EACH ADDITIONAL HOUR 18

INCLUDES MIXERS, JUICES, CITRUS GARNISHES

DOMESTIC & IMPORTED BEERS

PERONI, MODELO ESPECIAL, DC BRAU'S JOINT RESOLUTION HAZY IPA

PREMIUM WINES

MARIA CASANOVAS, BRUT DE BRUT RESERVA CAVA, ES

ROUTESTOCK, CHARDONNAY, CARNEROS, CA

ALI ROSATO TOSCANA, SANGIOVESE, IT

WENTE VINEYARDS, 'S.H' CABERNET, LIVERMORE VALLEY, CA

LIQUORS

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

ESPOLON TEQUILA

TEN TO ONE CARIBBEAN DARK RUM

MAKER'S MARK BOURBON

JOHNNY WALKER BLACK SCOTCH

SPECIALTY COCKTAIL ENHANCEMENT

PACKAGE: FIRST HOUR 20 | EACH ADDITIONAL HOUR 10

CHOOSE TWO

LEMON DROP Vodka, Lemon, Triple Sec, Simple

OLD FASHIONED Bourbon, Sugar, Bitters

BEE'S KNEES Gin, Lemon, Lavender Honey

CACAO MANHATTAN Rye, Cacao, Vermouth, Maple, Bitters

LAVENDER MARGARITA Tequila, Triple Sec, Lavender Syrup, Lime

ESPRESSO MARTINI Vodka, Espresso, Kahlua, Simple

CONSUMPTION BAR

\$250 PER BARTENDER FOR 3 HOURS OF SERVICE

PRICING PER DRINK

DOMESTIC & IMPORTED BEER 8

HOUSE WINE 14

SIGNATURE LIQUOR 14

PREMIUM LIQUOR 16

BRUNCH BAR PACKAGE

\$250 PER BARTENDER FOR 3 HOURS OF SERVICE

PACKAGE: FIRST HOUR 25 | EACH ADDITIONAL HOUR 10

MIMOSA Sparkling Wine, Orange Juice, Cinnamon Pear, Pomegranate

BLOODY MARY Vodka, Lyle Mary Mix, Spices

BRUNCH CONSUMPTION BAR

\$250 PER BARTENDER FOR 3 HOURS OF SERVICE

PRICING PER DRINK

MIMOSA Sparkling Wine, Orange Juice, Cinnamon Pear, Pomegranate 14

BLOODY MARY Vodka, Lyle Mary Mix, Spices 16

UPGRADED WINES

BUBBLES

MARIA CASANOVAS, SPARKLING BRUT, ES 55

LAURENT PERRIER, 'LA CUVE', BRUT, CHAMPAGNE, FR 99

UNE FEMME, 'THE CALLIE', SPARKLING ROSÉ, CA 60

WHITE

JOSEPH DROUHIN, 'MÂCON', CHARDONNAY, BURGUNDY, FR 84

BARC & VALLÉE SANCERRE TERRE MINÉRALE, FR 65

NIGI GRUNER VELTLINER, AUSTRIA 55

GRANBANZÁN ALBARIÑO, RÍAS BAIXAS, ES 66

DRY CREEK VINEYARD, CHENIN BLANC, CLARKSBURG, CA 60

RED

PASO D'ORO, CABERNET SAUVIGNON, PASA ROBLES, CA 65

RAEBURN, PINOT NOIR, RUSSIAN RIVER, CA 62

CASTELLO DI VOLPAIA CHIANTI, TOSCANA, IT 65

LEVIATHAN, CABERNET SAUVIGNON, NAPA VALLEY, CA 85

TOLAINI AL PASSO, TUSCANY, IT 63