WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

THE CHÂTEAU COLLECTION

PREMIUM PLATED DINING & A LIVE CHEF EXPERIENCE

STARTING FROM $195 PER PERSON

A richer wedding experience with elevated hors d'oeuvres, a culinary station, and composed courses.

COCKTAIL HOUR

Select 5 premium hors d'oeuvres

FILET MIGNON SKEWERS
Grilled beef tenderloin and rosemary jus.
GF

LOBSTER SALAD TARTLETS
Lemon-herb lobster in crisp pastry shells.
SF | CG

SEARED SCALLOP SPOONS
Cauliflower puree and citrus butter.
SF | GF

DUCK CONFIT TARTLETS
Slow-cooked duck and cherry reduction.
CG

MINI CRAB CAKES
Jumbo lump crab and house remoulade.
SF

MUSHROOM ARANCINI
Wild mushrooms, Parmesan and truffle aioli.
V | CG

BURRATA BRUSCHETTA
Heirloom tomatoes, pesto and crostini.
V | CG

SMOKED SALMON CUPS
Dill creme fraiche and cucumber.
GF

PROSCIUTTO & MELON
Italian prosciutto and ripe melon.
GF

CHEF-ATTENDED RECEPTION STATION

Select 1 interactive experience

PARMESAN WHEEL PASTA
Fresh cacio e pepe tossed in aged Parmesan.
V | CG

PROSCIUTTO CARVING
Hand-carved prosciutto, melon and grissini.
CG

GOURMET RISOTTO STATION
Seasonal mushroom risotto finished to order.
V | GF

PLATED FIRST COURSE

Select 1 first course

LOBSTER BISQUE
Velvety bisque and chive cream.
SF

BURRATA & HEIRLOOM TOMATO
Fresh basil and aged balsamic.
V | GF

BABY GEM SALAD
Shaved Parmesan and lemon dressing.
V | GF

PREMIUM MAIN COURSE

Select up to 3 entree choices for guests to pre-order

BEEF WELLINGTON
Beef filet, duxelles, golden pastry and red wine jus.
CG

STEAK DIANE
Center-cut filet, brandy mushroom sauce and truffle puree.
GF

PAN-SEARED SEA BASS
Champagne beurre blanc and asparagus.
GF

HERB-ROASTED CHICKEN
Wild mushroom cream and potato fondant.
GF

WILD MUSHROOM RAVIOLI
Sage brown butter and shaved Parmesan.
V | CG

CAULIFLOWER STEAK
Parsnip puree and wild mushroom ragout.
VG | GF

COMPOSED DESSERT

Select 1 plated dessert

PISTACHIO OPERA CAKE
Layered sponge, pistachio cream and ganache.
V | CG | N

VANILLA BEAN PANNA COTTA
Macerated berries and mint.
V | GF

DARK CHOCOLATE DELICE
Rich ganache, raspberry and cocoa crumble.
V | CG

Would you like a custom menu and proposal? REQUEST A PROPOSAL

V vegetarian | VG vegan | GF gluten-friendly | CG contains gluten | SF shellfish | N nuts
Please advise us of allergies. Final selections, availability and preparations may vary.

STARTING FOOD PRICES ONLY | STAFFING, RENTALS, BEVERAGES, FEES & APPLICABLE TAX EXTRA

STARREDJOURNEY.COM | WASHINGTON, DC | MARYLAND | NORTHERN VIRGINIA