

CONCORDE

CATERING & EVENTS MENU



EPISCOPE
HOSPITALITY • LOVE • RESPECT

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Concorde celebrates the region's deep ties to aviation history, offering a sleek, modern venue designed for receptions, networking, and private gatherings. With curated wines, crafted cocktails, and chef-driven menus, it's a destination where history and hospitality meet.

Whether you're planning an unforgettable cocktail reception, a polished corporate gathering, or an elegant sit-down dinner, our versatile spaces can be tailored to your vision. Our bookable spaces feature state-of-the-art amenities, including television screens, hi-fi surround sound speakers, and advanced A/V options, ensuring your event is as seamless as it is impressive.

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BREAKFAST



CLASSIC

choice of 3
22 per person

PROSPECT

choice of 4
24 per person

CENTRAL

choice of 5 (including
1 premium add-on)
32 per person

SELECTIONS

Fresh Pastries

assorted pastries

Bagels

cream cheese, butter, jams

Fresh Fruit Platter

assorted seasonal fruit

Yogurt Parfait

vanilla bean honey yogurt,
house-made semolina granola,
berries

Coconut Oats (V)

Coconut milk, granola,
fresh berries

PREMIUM ADD-ONS

Avocado Toast +9

Whipped ricotta & avocado,
cherry tomatoes, cured egg yolk

Prosciutto Platter +18

honey, seasonal fruits, micro
basil, balsamic glaze, crostini

Breakfast Sandwiches +12

assorted vegetarian & meat
options, brioche bun or
croissant option

Mini frittata +8

farm eggs, cheese, seasonal
vegetables

Eggs & Protein Buffet +12

Please note, prices do not include VA State Sales Tax, Administrative Fee, or Gratuity.

LUNCH

BOXED

individually boxed
25 per person

ESSENTIAL

choice of 3
30 per person

CAPITOL

choice of 4
32 per person

PRESIDENTIAL

choice of 5
38 per person

SANDWICHES

Turkey Club

guanciale, provolone, black pepper mayo, greens, heirloom tomatoes

Roast Beef

smoked mozzarella, pimentón mayo, arugula

Mediterranean Veggie Wrap

baby kale, Kalamata olives, roasted vegetables, greens, tomato, hummus, feta

Chicken Caesar Wrap

romaine, baby kale, parmesan

Italian Chicken Wrap

artichokes, arugula, roasted red peppers, pecorino, garlic mayo

Italian Hoagie

mortadella, ham, capicola, provolone, giardiniera mayo

SALADS

add chicken +7, shrimp +8

Caesar

romaine, baby kale, parmesan, croutons, house caesar dressing

Chopped

mixed greens, crispy prosciutto, heirloom tomatoes, cucumber, red onion, gorgonzola, oregano vinaigrette

Kale

Baby kale, spiced walnuts, dried cherries, red onion, white balsamic vinaigrette

Market Greens

bitter greens, asparagus, house giardiniera, Grana Padano, Italian dressing

Fennel & Citrus

Arugula, shaved fennel, smoked almonds, orange supremes, white balsamic vinaigrette

BEVERAGES

ALL DAY COFFEE & TEA

14 per person

up to 8 hours

*includes coffee urns, tea,
disposable cups & lids*

SODAS & SELTZERS

8 per person

*still & sparkling water,
sodas, spindrifts*

HALF DAY COFFEE & TEA

8 per person

1+ hours

*includes coffee urns, tea,
disposable cups & lids*

JUICE STATION

7 per person

*orange, grapefruit, and apple
juices
served in carafes*



All beverage stations are designed to keep guests refreshed throughout the day. Coffee service is delivered hot with all necessary disposables included. Juice and soda stations are presented in carafes with ice and glassware available on request.

All-day service is recommended for full-day meetings or events lasting 4+ hours. Half-day service is well suited to breakfast or shorter sessions.

SNACKS & PLATTERS

GRAZING TABLE

28 per person

farmer's cheese and
meats, organic honey,
seasonal jam, crostini,
crackers, crudité,
chef's selection of dips

DESSERT PLATTER

12 per person

assorted cookies,
brownies, bars, mini
desserts

feeds 15-20

SWEET TOOTH | 125

cookies, brownies, bars,
mini dessert bites

WELLNESS BREAK | 200

plant-based & gluten-free
snack assortment

BOARDROOM BREAK | 175

chips, popcorn, granola,
sweet snacks

SALTY SIDE | 135

flavored chips, nuts,
popcorn

Stationed platters and snack packages are perfect for
between-meal breaks, evening receptions, or any time
guests need a refresh.

All snack packages feed 15-20 guests. Platters can be
customized with dietary preferences upon request.

Beverage Packages

Golden Age | Beer & Wine

2 HOURS | 35 per person
3+ HOURS | +15 per person

BEER: assortment of ales, lagers, and pilsners

WINE: selection of 1 white, 1 red, and 1 rosé

SOFT DRINKS

spirits & cocktails not included

Ambassador | Mixed Drinks, Beer & Wine

2 HOURS | 48 per person
3+ HOURS | +20 per person

SPIRITS: tequila, vodka, rum, gin, bourbon, rye, scotch

BEER: assortment of ales, lagers, and pilsners

WINE: selection of 2 whites, 2 reds, and 1 rosé or prosecco

MIXED DRINKS: gin & tonic, vodka soda, rum & soda

SOFT DRINKS

specialty cocktails not included

Clipper | Top Shelf, Classic Cocktails, Mixed Drinks, Beer & Wine

2 HOURS | 60 per person
3+ HOURS | +25 per person

SPIRITS: top shelf tequila, vodka, rum, gin, bourbon, rye, scotch

BEER: assortment of ales, lagers, and pilsners

WINE: assortment of white, red, prosecco, and rosé

MIXED DRINKS: gin & tonic, vodka soda, rum & soda, etc.

COCKTAILS: margarita, manhattan, negroni, old fashioned, martini

SOFT DRINKS

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Beverage Packages



Add a signature cocktail

15 per person | 1 cocktail

25 per person | 2 cocktails

35 per person | 3 cocktails

CONTROL TOWER tequila reposado, citrus, pineapple shrub, saline
JETSTREAM bourbon, amaro, espresso/coffee cordial, vanilla, oat milk
CIRRUS SPRITZ lillet blanc, yuzu, basil, sparkling
TARMAC NEGRONI gin, sweet vermouth, amaro (seasonal riff), orange
RED-EYE OLD FASHIONED rye, cacao bitters, coffee tincture, demerara

Add a passed welcome drink

30 minutes of passed beverages | 15 per person

Wine (red/white/rosé)
Sparkling wine or prosecco
Signature cocktail | +5 per person
Premium champagne | +15 per person

Hors d'oeuvres

Wright

60 per person

choice of 5

Lindbergh

80 per person

choice of 7

Earhart

100 per person

choice of 9

Calzoneti

prosciutto, stracciatella

Panino (V)

chef's selection of four cheeses

Scallop Crudo Spoon (GF)

orange, pink peppercorn

Hamachi Crudo (GF)

red bell pepper, pickled onions

Chilled Shrimp (GF)

pickled fennel salad

Mussels (GF)

white wine, chili flake, garlic

Uova Ripiene (V)

caper, sicilian olive tapenade,
smoked paprika

Patate de Aglio

confit potato, black garlic espuma

Seasonal Arancini (V)

pecorino, marinara

Steak Skewer

egg yolk jam

Mortadella Skewer (GF)

salsa verde

Caprese Skewer (V/GF)

fior de latte, aged balsamic glaze,
fresh basil

Meatballs (GF)

beef, lamb, or polpette with
pomodoro sauce

Chicken Milanese Bites

arrabbiata agrodolce, calabrian aioli

Add passed hors d'oeuvres

30 minutes of passing | +15 per person (includes stationed afterward)

60 minutes of passing | +20 per person (includes stationed afterward)

120 minutes of passing | +25 per person (includes during & after)

Premium Stations



Carving Station MKT

attendant recommended

prime rib, chateaubriand, porchetta style pork

Shucking Station 30 per person

mignonette, horseradish, Tabasco

Skewer Station 35 per person

seasonal veg, chicken, shrimp, beef

Flatbread Station 22 person

chef's selection (meat + vegetarian)

Seafood Plateau 50 per person

oysters, shrimp cocktail, lobster (seasonal)
+ caviar add-on

Grazing Table 19 per person

cured meats, cheeses, focaccia, jams

Buffet Dinner

Catalina

72 per person

2 entrees and 1 side

Stratoliner

90 per person

3 entrees and 2 sides

From the land

Braised Lamb Shank
saffron polenta, balsamic vinegar

Lasagna
Bolognese, bechamel, herbs

Porchetta-Style Pork Shoulder (GF)
salsa verde

Chicken Saltambucca (GF)
prosciutto, white wine, provolone

Filet Mignon
+ MKT

Sides

Ricotta Mashed Potatoes (GF)
Rosemary Roasted Potatoes (V/GF)
Seasonal Roasted Vegetables (V/GF)
Saffron Polenta
Chopped Caesar (GFO)
Chopped Italian Salad

From the sea

Branzino (GF)
citrus, fennel, herbs

Tuscan Salmon (GF)
sun-dried tomato, spinach, confit
garlic, esepette, parmesan

Seafood Scampi
garlic, white wine, parsley, scallops,
shrimp, mussels, spaghetti

From the earth

Wild Mushroom Farroto (V/GF)
parmesan

Vegetable Lasagna (V)
seasonal vegetables, basil, marinara

Cavatelli (V)
squash pesto, ricotta salata

add an additional entree +18 per person
add an additional side +8 per person

Seated Dinner



Pricing depends on menu selection + service style; designed for 8-20 and scalable via pre-selected course choices for 100+.

First Course

Scallop Crudo (GF)

orange, pink peppercorn

Hamachi Crudo (GF)

red bell pepper, pickled onions

Chopped Caesar (GFO)

parm, croutons

Chopped Italian Salad

giardiniera, provolone, salami

Dessert

Tiramisu mascarpone, espresso, cocoa

Polenta Lemon Cake citrus, whipped

cream

Budino almond, olive oil, sea salt

Gelato Affogato espresso

Seasonal Fruit and Sorbet (GF)

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Second Course

Braised Lamb Shank

saffron polenta, balsamic vinegar

Chicken Saltambucca (GF)

prosciutto, white wine, provolone, sage

Branzino (GF)

citrus, fennel, herbs

Tuscan Salmon (GF)

sun-dried tomato, spinach, confit
garlic, esepette, parmesan

Wild Mushroom Farroto (V/GF)

parmesan, truffle oil

Filet Mignon

+MKT

Dessert Add-Ons

Stationed Platters

choice of 1 +10 per person
choice of 2 +15 per person

Assorted Tarts

Tiramisu

Chocolate Crinkle Cookies (GFO)

Cheesecake Bites

Mini Éclairs

Assorted Fruit

Coconut Macarons (GF)

Add Passed

Choice of 2 | 1 hour of passing
+25 per person

Choice of 4 | 1 hour of passing
+40 per person

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