

ALEXANDRIA

...



TRADEMARK

↳ DRINK AND EAT ↳

...

VIRGINIA

**TRADEMARK
YOURSELF**

TRADEMARK RECEPTIONS

Here's a bright idea: Enjoy your special event at Trademark and have Old Town Alexandria's most inventive food, drink and atmosphere for yourself.

Our classic reception menu offers signature items and classic selections. Want something more interactive? Check out our Experiment Reception Menu.



WWW.TRADEMARKDRINKANDEAT.COM

**2080 Jamieson Avenue
Alexandria, Virginia, 22314
703.253.8640**

TRADEMARK RECEPTION

CANAPES & HORS D'OEUVRES | *Prices per 25 pieces**

TO BE PRESENTED

GRILLED SPICY CHICKEN WINGS | Tarragon ranch dressing \$50

MINI CHEESEBURGERS | Cheddar cheese \$100

BIG BAG OF PRETZEL BITES* | Maple mustard, chipotle cheese dip \$75

VEGETABLE SAMOSA | Mango chutney \$50

CUBAN REUBEN | Half Cuban, half Reuben, all delicious, trust us \$110

PHILLY CHEESESTEAK DUMPLING | Sesame soy ketchup dip \$120

* Pretzel Bites have 50 pieces per order

TO BE PASSED

BACON CANDY | Sweet, smoky and slightly spicy \$65

TUNA POPS | Asian BBQ seasoned, tamari soy dip \$130

CHICKEN MEATBALLS | Sriracha glaze \$90

CUBAN DOGS | Spicy tomato ketchup \$60

LAMB LOLLIPOPS | Mint mojito chimichurri \$150

SALMON SATAY | Lime and cilantro \$110

SHRIMP MARGARITA SHOTS | Spicy jumbo shrimp, margarita inspired dip \$140

MINI TM&C EASTERN SHORE | Crab, lobster, mascarpone \$160

TABLE DISPLAYS

TRADEMARK CHILI NACHOS | *25 people @ \$200*

Tortilla chips, chipotle cheese, guacamole, sour cream, pico de gallo

CHARCUTERIE BY OLLI SALUMERIA | *25 People @ \$360 | 10 People @ \$160*

Selection of local artisanal Olli's dried and cured meats, olives, cheese and condiments. Served with focaccia and ciabatta.

Olli's meats are slow-cured in Virginia using only the finest humanely pasture-raised, vegetarian fed, sustainably farmed pork from America's heartlands.

SPINACH AND ARTICHOKE DIP | *25 people @ \$120*

Tortilla chips

ADD BLUE CRAB +\$80 PER 25 PEOPLE

ARTISAN CHEESE COLLECTION | *25 People @ \$360 | 10 people @ \$160*

Selection of the season's finest artisanal American and international cheeses paired with the perfect accompaniments. Served with crackers and ficelle breads.

ENJOY AN HOSTED BAR

Our hosted bar offers your guests select draft, domestic and import bottled beers, familiar brand liquors and house wines by the glass

ONE HOUR HOSTED BAR \$18PP

SECOND HOUR +\$15PP

THIRD HOUR & EACH ADDITIONAL +\$11PP

REVISED: MAR 2019 | ITEMS SUBJECT TO CHANGE

RECEPTION ENHANCEMENTS

DESSERT RECEPTION

A selection of petite pastries and cakes to finish your reception with a sweet ending.

CHEF'S SELECTION OF PETITE CAKES, MACAROONS, NAPOLEONS AND TORTES
\$12pp

DRINK & EAT PAIRINGS

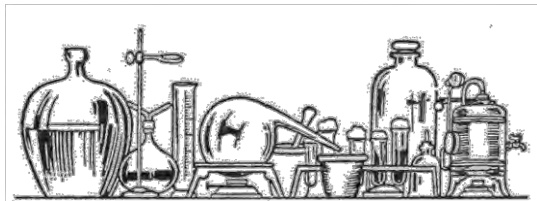
Our food and drink experts will customize your own menu to showcase a selection of four food items paired with different styles and range of drinks. Each food item will be paired with a 2oz pour of wine, or a 5oz pour of beer, and our chefs and mixologists will be there as guides through the experience.

\$40pp

CHEESE PAIRINGS

Either with beer, or wine, we'll pair four cheeses with their perfect companion.

\$20pp



TRADEMARK EXPERIMENT RECEPTION

Influenced by the great innovators and inventors of the past, our Trademark Experiment Reception offers an inventive way to unwind and inspire. Our Dim Sum Project is joined by molecular petri dish appetizers and other experimental eats.

Add to the reception with one or both of our interactive enhancements – The Miracle Berry Experiment & Trademark Cocktail Lab to make it the perfect night of invention.

Check out the menu @ [Trademark Experiment Reception](#)



EXPERIMENT RECEPTION \$40pp



THE MIRACLE BERRY EXPERIMENT!

This great interactive science experiment offers your guests an opportunity to experience something different and fun.



The miracle berry is 100% natural and safe, and afterwards your guests will experience a new sense of sweetness where lemons will taste like lemonade and strawberries taste beyond your wildest dreams. The Miracle Berry Experiment is a fun way to give your guests the sweet ending they'll be talking about for months!

+ \$10pp TO YOUR PACKAGE

TRADEMARK COCKTAIL LAB

AN INTERACTIVE EXPERIENCE IN CRAFTING COCKTAILS

BEVERAGE SHAKER

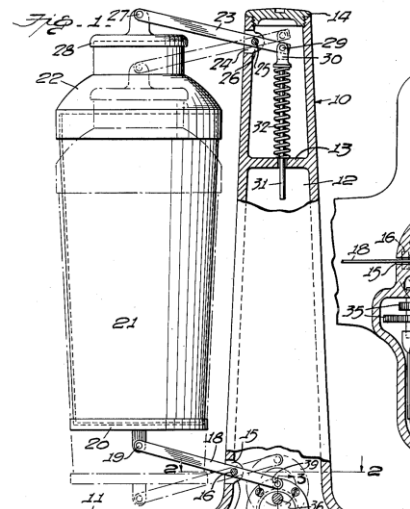
Filed Feb. 13, 1932

Our mixologist will give you an introduction to some tricks of the trade then it'll be your turn to create a crafted cocktail.

Available as either class style or team building competition.

ALSO AVAILABLE NON-ALCOHOLIC AS THE SUPERJUICE MIXOLOGY LAB

+ \$25pp TO YOUR PACKAGE



THE MANHATTAN PROJECT



The Manhattan Project is another way to get creative and interactive. Choose your bourbon or rye, paired with Vya sweet vermouth and choice of bitters and Trademark your own Manhattan. Stirred and served with a large cube or up.

+ \$15pp TO YOUR PACKAGE