

# Breakfast

Minimum of 8 guests per item



## Fruit, Bagels & Pastries

**Mixed Berries** \$4<sup>95</sup> per person

**Fresh Seasonal Fruit Salad** \$4<sup>95</sup> per person

**Parfait with Granola and Honey** \$3<sup>95</sup> per person

**Artisanal Loaf** \$35<sup>95</sup> each (10 thick slices per loaf)

banana nut, cranberry orange, apple cinnamon, chocolate, lemon, coffee cake

**Croissant** \$2<sup>95</sup> each

almond, chocolate, plain, multi grain, pretzel, cheese, raspberry

**Scone** \$2<sup>95</sup> each

blueberry, cranberry, raisin, cinnamon

**Muffin** \$2<sup>95</sup> each

banana nut, chocolate chip, corn, blueberry, cranberry orange, lemon-poppy seed, morning glory, low-fat raisin bran

**Breakfast Pastry** \$2<sup>95</sup> each

danish (cheese, cherry or apple), cinnamon bun, pecan sticky bun, caramel bun with raisins

**Bagels** \$1<sup>95</sup> each

*fruit preserves, cream cheese and butter (add 50 cents)*

cinnamon, everything, onion, plain, poppy seed, pumpemickel, sesame seed, whole wheat

**Breakfast Brioche** \$2<sup>95</sup> each

berry or chocolate filling

## Quiches, Breakfast Sandwiches & Burritos

**Quiche** \$28<sup>95</sup> each (8 servings)

sausage & cheddar

wild mushroom & goat cheese

tomato, arugula & bacon

**Breakfast Sandwich** \$5<sup>95</sup> each

*breakfast sandwiches served on bagel, croissant, or biscuit*

bacon, fried egg & cheddar

ham, fried egg & swiss

sausage, roasted peppers & cheddar

**Burritos** \$8<sup>95</sup> each

scrambled eggs, chorizo, black beans, avocado, pico de gallo & jack cheese

scrambled eggs, maple sausage, peppers, & cheddar

scrambled eggs, spinach, onion, mushroom & swiss



## Breakfast Packages

**Mini Package** \$11<sup>95</sup> per person

assorted mini muffins, scones and croissants, butter, jelly

**Build Your Own** \$12<sup>95</sup> per person

Choose three: croissants, scones, muffins, bagels, pastries, butter & jelly

**Smoked Salmon Package** \$16<sup>95</sup> per person

assorted bagels, smoked atlantic salmon, vegetable cream cheese, plain cream cheese, cucumbers, tomato, leaf lettuce, capers, red onion

## Breakfast Beverages

**Coffee** (regular and decaf) \$2<sup>95</sup> per person

**Bottled Juices** (orange, apple or cranberry) \$1<sup>95</sup> each

**Soda and Bottled Water** \$1<sup>95</sup> each

**Iced Tea or Lemonade** \$2<sup>95</sup> per person

# Lunch & Dinner



## Platters (serves 12)

### *Appetizers*

**Cheese** assorted cheeses, crackers, sliced bread, dried fruits, nuts, honey, fig, jam \$90

**Charcuterie** chef's choice of assorted meats, mustards, pickles, olives, focaccia \$126

**Fresh Fruit** selection of seasonal fruit \$79

**Vegetable Crudit ** seasonal vegetables served with green goddess and chipotle ranch dressings \$70

**Grilled Veggies** eggplant, peppers, zucchini, squash, mushrooms, asparagus, balsamic glaze \$73

**Buffalo Chicken Dip** blue cheese potato chips \$70

**Plantains and Guacamole** \$60

**Bruschetta** tomato basil, roasted red pepper, zucchini, marinated mozzarella, herbed ricotta, crostini \$76

**Mediterranean** hummus, baba ganoush, tzatziki, assorted olives, pita \$80

**Housemade Chips and Dip** \$50

### *Entrees*

**Tenderloin** potato rolls, horseradish cream, mustard, grilled vegetables \$210

**Pesto Chicken** arugula, roasted red pepper salad \$98

**Steak and Chicken Grill** corn & black bean salad, chipotle aioli \$128

**Greek Salmon** sundried tomato & feta cous cous, tzatziki \$118

### *Desserts*

**Mini Desserts** flourless chocolate cake, fruit tarts, cannoli, seasonal selection \$60

**Cookies and Brownies** assortment of housemade cookies and brownies \$45

## Entrees (served hot)\*

Minimum of 8 guests per item

**Kabobs** steak, chicken, salmon, shrimp or veggie, cous cous, tzaziki, pita & hummus (two for \$15<sup>95</sup> or three for \$17<sup>95</sup>)

**Fajitas** chicken & steak, peppers & onions, tomato rice, black bean & corn salad, tortillas, lime cream & guacamole \$16<sup>95</sup>

**BBQ Pork** mac & cheese, pickles \$15<sup>95</sup>

**Rigatoni Bolognese** parmesan \$14<sup>95</sup>

**Plantain Crusted Salmon** mojito vinaigrette, spinach salad, coconut rice, mango salsa \$17<sup>95</sup>

**Chili Glazed Salmon** gingered spinach, asian slaw, steamed rice \$17<sup>95</sup>

**Crab Cakes** jalapeno tarter, black bean & corn salad, roasted potatoes \$19<sup>95</sup>

\*All entrees served with warm ciabatta rolls and honey butter

## Sandwiches & Wraps \$8<sup>95</sup> each

Minimum of 8 guests per item



### *Sandwiches*

**Grilled Vegetable** zucchini, eggplant, red peppers, portobello, artichoke spread

**Grilled Chicken Pesto** mozzarella, tomato, ciabatta

**Beef and Cheddar** horseradish sauce, lettuce, tomato, onion, rye

**Tuna Salad** celery & pickle relish, lettuce, tomato, ciabatta

**Ham and Swiss** whole grain mustard aioli, lettuce, tomato, honey wheat

**Italian** choice of meats, roasted red peppers, tomatoes, mozzarella, arugula, oregano vinaigrette ciabatta

### *Wraps*

**Chicken Caesar** grilled chicken breast, romaine, parmesan, caesar dressing, tortilla wrap

**Turkey Club** pepper bacon, avocado, mayo, honey wheat wrap

**HLT** hummus, lettuce, tomato, cucumber, chickpea, spinach, carrot, wheat wrap

**Grilled Chicken** onions, carrots, mixed greens, wasabi aioli, sesame ginger dressing, chili wrap

**Italian** cured meats, roasted red peppers, tomatoes, mozzarella, arugula, oregano vinaigrette, sundried tomato tortilla

**Steak Wrap** frizzled onions, queso oxaca, chipotle mayo, guacamole, chili wrap (add \$4 per person)

## Sandwich and Wrap Packages

**The Downtowner** \$17<sup>95</sup> per person

Chef's selection of three sandwiches or wraps, chips, cookies and one side or starter salad of your choice

**Brown Baggin' It** \$15<sup>95</sup> per person

choice of sandwich or wrap, cookie and chips

**Make it Mini** \$16<sup>95</sup> per person

Chef's assorted mini sandwiches, chips, cookies and one side or starter salad of your choice

**Build Your Own** \$15<sup>95</sup> per person

selection of sliced beef, turkey, ham, swiss, cheddar, pickles, lettuce, tomatoes, mayo, mustard, horseradish cream, assorted breads, wraps and rolls, chips and cookies and choice of one side or starter salad of your choice

## Entrée Salads

**Filet Arugula Salad** thinly sliced filet mignon, caramelized onions, horseradish cream, roasted tomato and arugula \$17<sup>95</sup>

**Grilled Chicken Cobb Salad** bacon, blue cheese, eggs, tomato, avocado, red onion, iceberg lettuce \$10<sup>95</sup>

**Seared Shrimp Salad** avocado, corn avocado, cucumbers, romaine lettuce, buttermilk pesto dressing \$17<sup>95</sup>

**Sesame Soba Noodle Salad** sweet soy marinated flank steak, mixed greens, peppers, asparagus, carrots, sesame ginger dressing \$14<sup>95</sup>

## **Starter Salads**

**Mixed Lettuces** carrot, cucumber, radish, balsamic vinaigrette \$4<sup>95</sup>

**Caesar** garlic croutons, parmesan \$4<sup>95</sup>

**Arugula** roasted tomatoes, parmesan, creamy lemon vinaigrette \$4<sup>95</sup>

**Tuscan Kale** toasted walnuts, blue cheese, pomegranate vinaigrette \$4<sup>95</sup>

**Greek** feta, olives, onion, cucumber, pepperoncini, tomatoes, pita croutons \$4<sup>95</sup>

## **Sides**

**Horseradish Potato Salad** red onion, parsley \$4<sup>95</sup>

**Grilled Seasonal Vegetables** chef's choice of seasonal vegetable \$5<sup>95</sup>

**Mediterranean Cous Cous** oregano vinaigrette, sundried tomatoes, mozzarella, basil \$4<sup>95</sup>

**Pasta Salad** tomato, mozzarella, basil, red wine vinaigrette \$3<sup>95</sup>

**Cole Slaw** cabbage, carrots, tangy buttermilk dressing \$3<sup>95</sup>

## **Beverages**

**Coffee** (regular and decaf) \$2<sup>95</sup> per person

**Soda and Bottled Water** \$1<sup>95</sup> each

**Bottled Juice** \$1<sup>95</sup> each

**Iced Tea or Lemonade** \$2<sup>95</sup> per person

## Fine Print



Minimum order \$200.

Please place your order a minimum of 48 hours in advance.

Orders are subject to a \$25 delivery fee. Disposable utensils available - \$2/person. Cancellations must be made at least 24 hours in advance. Menus are subject to change. Staffing and set up assistance available for an additional fee.

A service fee of 3% will be added to each order.

We are happy to customize a menu for you based on your needs, theme and budget. Please ask our Catering Team for further details.

Full service catering is also available. Please also inquire with us if you are interested in serving alcoholic beverages.

Please contact our Catering Team at [party@chefgeoff.com](mailto:party@chefgeoff.com) or at 202-706-7326 to place an order and for a complete listing of Terms and Conditions.