



Hors d'Oeuvres

Small Bites

Truffle Parmesan Popcorn
Beer Battered Fried Pickles
\$12 per bowl

Bite Sized BLTs
Vegetable Skewer
Buffalo Chicken Bites
Spinach Fontina Tarts
Wild Mushroom Quiche
Smoked Gouda Risotto Balls
Meatball Skewers with Marinara
CG Chicken Skewers with Chipotle Aioli
Housemade Sausage Crostini with Red Pepper Chow Chow
\$2 per piece

Mini Crabcake
Mini Pizzas with Assorted Toppings
Ahi Tuna Tartare, Crispy Fried Wonton
Stuffed Mushrooms with Housemade Sausage
Spiced Steak Skewer, Horseradish Sauce
Bacon wrapped Shrimp with Sweet Chili Sauce
\$3 per piece

Stationary Platters

Seasonal Fresh Fruit
Hummus, Toasted Pita
Assorted Cheese Platter
Crispy Plantains, Guacamole
\$65, for 25
\$105, for 40
Antipasto Platter *\$125 per platter*
Chilled Shrimp with Bloody Mary Cocktail Sauce *\$42 per dozen*

suggested portions: 3-5 pieces per person for cocktail hour, 8-12 pieces for a reception

First

Crabcakes, spring vegetable mix

Tuna Tartare, crispy avocado, wasabi aioli

Crispy Brussels Sprouts, lemon zest, pamesan

Spinach Salad, strawberries, avocado, feta, walnuts, white balsamic vinaigrette

Second

Grilled NY Strip Steak, loaded baked potato, green beans, G1 steak sauce

Sea Scallops, pea, bacon & goat cheese risotto, pea tendrils

Madras Curry Chicken, couscous, green apples, raisins, arugula, curry cream

Big Shrimp and Very Gouda Grits, andouille sausage, tomatoes, peppers, onions

Hong Kong Bass, basil rice, snap peas, chilis, hong kong broth

Desserts

Handmade Ice Cream Sampler

Chocolate Ganache Cake, tropical fruit salsa, toasted coconut ice cream

Hazelnut and Cherry Almond Cake, hazelnut ice cream, espresso streusel

Strawberry Cheesecake, red wine poached rhubarb, vanilla & ginger granola

or

Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$61 per person

select three dishes for each course

First

Caesar Salad, romaine, garlic croutons, parmesan
Ginger-Garlic Soup, cilantro chicken meatballs, shitake mushrooms
Kale, granola, blueberries, carrots, red onions, lemon yogurt dressing
Greek Salad, feta, olives, onion, cucumber, pepperoncini, pita croutons
Arugula Salad, tomatoes, parmesan, creamy lemon vinaigrette

Second

Lump Crabcake, house frites
Steak Frites, flat iron steak, house frites, parsley-shallot butter
Chicken Milanese, arugula, grape tomatoes, parmesan, lemon vinaigrette
Whole Wheat Shrimp Tortellini, shrimp, spring vegetables, pesto, white wine butter sauce
Herb Crusted Salmon, asparagus, olive oil mashed potatoes, warm artichoke vinaigrette

Desserts

Handmade Ice Cream Sampler

Chocolate Ganache Cake, tropical fruit salsa, toasted coconut ice cream
Hazelnut and Cherry Almond Cake, hazelnut ice cream, espresso streusel
Strawberry Cheesecake, red wine poached rhubarb, vanilla & ginger granola

or

Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$51 per person

select three dishes for each course

First

Chef's Featured Soup, made daily
Mixed Lettuces, carrot, cucumber, radish, balsamic vinaigrette

Second

CG Grilled Chicken, ginger sesame broccoli
Grilled Shrimp Caesar, romaine, parmesan, garlic croutons, caesar dressing
Wild Mushroom Ravioli, roasted garlic, grape tomato, arugula, truffle pecorino

Desserts

Handmade Ice Cream Sampler

Chocolate Ganache Cake, tropical fruit salsa, toasted coconut ice cream
Hazelnut and Cherry Almond Cake, hazelnut ice cream, espresso streusel
Strawberry Cheesecake, red wine poached rhubarb, vanilla & ginger granola

or

Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$44 per person

select two dishes for each course



"Small Bites"

an assortment of handcrafted cookies

48 pieces: \$75

84 pieces: \$135

Mini Pastries

\$40 per dozen

Flourless Chocolate Cake, Fruit Tarts, Canolli and Seasonal Selections

Popcorn

\$5 per quart or \$20 per gallon

Choice of: Caramel, Bacon-Cheddar, or Jalapeño

Hand Crafted Chocolates

\$9 per box

Cupcakes

\$42 or \$21 (minis) per dozen

Chocolate, Vanilla, Carrot

Frosting: Vanilla Butter Cream, Chocolate Fudge,
Cream Cheese

Celebration Cakes

Chocolate, Vanilla, Carrot

Filling: Raspberry, Chocolate Fudge, Cream Cheese

Frosting: Vanilla Butter Cream, Chocolate Fudge, Cream Cheese

10" Round serves 16, \$60

Please inquire about additional sizes

Please provide 72 hours of advanced notice for cake orders

Audio Visual

We have a screen and projector available for rental at \$150. Adding AV may change the maximum room capacity.

Fine Print

Please contact our Private Events Team at party@chefgeoff.com or at 202.706.7326 to inquire about private event spaces and for a full and complete listing of Terms and Conditions. Private Spaces must be reserved with a signed agreement and credit card. Seasonal Food and Beverage minimums are required to secure a space. Room rental fees do not apply.

Food and beverage charges are subject to a 3% coordination fee, 10% DC sales tax, and all other applicable taxes. Gratuities paid to the service team are added at the host's discretion. The industry standard gratuity for Private Events is 18-22%. A \$2 per person cake/dessert plating fee will apply to all outside cakes/desserts brought in for Private Events. Food and beverage offerings change seasonally. We reserve the right to alter prices at any time. Menus are secured upon receipt of a signed Banquet Event Order.

