

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*

First

Shrimp Dumplings, ginger-chili sauce

Ginger Garlic Soup, cilantro chicken meatballs, shitake mushrooms

Arugula Salad, tomatoes, parmesan, creamy lemon vinaigrette

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

Greek Salad, feta, olives, onion, cucumber, pepperoncini, tomatoes, pita croutons

Second

Jumbo Lump Crabcake Sandwich, lettuce, tomato, pickled jalapeno tartar, frites

Blackened Rockfish Tacos, cilantro slaw, avocado salsa, guacamole, sour cream, tortilla chips

CG Grilled Chicken, ginger sesame broccoli

Flat Iron Steak, crispy brussels, olive oil mashed potatoes

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)*

\$41 per person

select three dishes for each course

First

Chef's Featured Soup

Caesar Salad, romaine, garlic croutons, parmesan
Kale, apples, cheddar, granola, carrots, dates, cider vinaigrette
Mixed Lettuces, carrot, cucumber, radish, balsamic vinaigrette

Second

Roasted Turkey Club, honey wheat, pepper bacon, avocado, mayo, frites
Crispy Chicken Sandwich, honey, pickle, spicy mayo, sesame bun
Chicken Taco Salad, romaine, avocado, jicama, cheddar, chipotle ranch

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)*

\$34 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, Cannoli, Fruit Tarts 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, \$65

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.

