

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
Meatball Skewers with Marinara
CG Chicken Skewers with Chipotle Aioli
Italian Sausage Crostini with Red Pepper Chow Chow
\$2 per piece

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

Entrées (select three)

Stuffed French Toast, lemon curd, blueberry sauce, maple syrup

Salmon Spinach Salad, strawberry, feta, walnuts, avocado, white balsamic vinaigrette

Parisian Eggs Benedict, baguette, ham, spinach, truffle hollandaise, yukon potatoes

Steak and Eggs, flat iron steak, scrambled eggs, roasted tomato, yukon potatoes

Big Shrimp and Very Gouda Grits, jumbo shrimp, andouille, tomatoes, peppers, onions

Baja Burrito, scrambled eggs, avocado, black beans, jack cheese, chorizo, yukon potatoes

Smoked Salmon Benedict, poached eggs, buttermilk biscuit, garlic spinach, crispy yukon potatoes, caper-tomato-chive hollandaise

Sweets

Assorted Mini Pastries

\$36 per person

includes fresh fruit with mascarpone & honey and seasonal brunch bread with honey butter

Includes coffee or one juice

Add bottomless mimosas for \$14.95 per person (Add \$2 for blood orange juice, mixed berry, peach or pear mimosa substitution)

Add Mimosa Bar for \$16.95 per person

Entrées (select two)

Chef's Featured Frittata, mixed greens

Multigrain Waffle, banana-bacon-walnut maple syrup

Chicken Caesar Salad, romaine, garlic croutons, parmesan

Classic Scramble, scrambled eggs, bacon, texas toast, yukon potatoes

Sweets

Assorted Mini Pastries

\$29 per person

includes seasonal brunch bread with honey butter

Includes coffee or one juice

Add bottomless mimosas for \$14.95 per person (Add \$2 for blood orange juice, mixed berry, peach or pear mimosa substitution)

Add Mimosa Bar for \$16.95 per person

"Small Bite" Pastry Samplers

an assortment of handcrafted cookies and candies

48 pieces: \$75

84 pieces: \$135

Mini Pastries

\$40 per dozen

Almond Amaretti Cheesecake, Raspberry Tiramisu, Cannoli, Lemon Tart, Flourless Chocolate Cake, Current Pie

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

Vanilla, Chocolate, Carrot

Frosting: Choc Fudge, Caramel, Vanilla Buttercream, Cream Cheese

Celebration Cakes

Vanilla, Chocolate, Carrot

Filling: Raspberry, Chocolate Fudge, Caramel, Cream Cheese, Strawberry

Frosting: Choc Fudge, Caramel, Vanilla Buttercream, Cream Cheese

10" Round serves 16, \$60

Please inquire about larger cake 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, 6% VA 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.

