

**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

**Tuna Tartare**, crispy avocado, wasabi aioli

**Ginger-Garlic Soup**, cilantro chicken meatballs, shitake mushrooms

**Crispy Brussels Sprouts**, lemon zest, parmesan

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

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

Second

**Grilled Shrimp Caesar**, parmesan, croutons

**CG Grilled Chicken**, CG spices, ginger sesame broccoli

**Flat Iron Steak**, olive oil mashed potatoes, brussels sprouts

**Jumbo Lump Crabcake Sandwich**, lettuce, tomato, pickled jalapeño tartar, frites

**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)*

**\$49 per person**

*select three dishes for each course*

First

**Caesar Salad**, romaine, garlic croutons, parmesan  
**Kale**, granola, blueberries, carrots, red onion, lemon yogurt dressing  
**Mixed Lettuces**, carrot, cucumber, radish, balsamic vinaigrette

Second

**Wild Mushroom Ravioli**, roasted garlic, grape tomato, arugula  
**Roasted Turkey Club**, honey wheat, pepper bacon, avocado, mayo  
**Crispy Chicken Sandwich**, honey, pickle, spicy mayo, sesame bun

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 two dishes for each course*

**"Small Bites" Pastry Samplers**

an assortment of handcrafted cookies and candies

*48 pieces: \$75*

*84 pieces: \$135*

**Mini Pastries**

*\$40 per dozen*

Flourless Chocolate Cake, Fruit Tarts, Cannoli 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*

Vanilla, Chocolate, Carrot

Frosting: Chocolate Fudge, Vanilla Buttercream, Cream Cheese

**Celebration Cakes**

Vanilla, Chocolate, Carrot

Filling: Raspberry, Chocolate Fudge, Cream Cheese,

Frosting: Chocolate Fudge, Vanilla Buttercream, Cream Cheese

*10" Round serves 16, \$65*

*Please inquire about larger cake options*

*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](mailto: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.

