

Snacks

Olive Assortment
Truffle Parmesan Popcorn
\$12 per bowl

Small Bites

Basil Chicken Skewer
Tomato & Mozzarella Skewer
Smoked Mozzarella Risotto Ball
\$2 per piece

Lia's Chorizo Pig in a Blanket
Fried Artichoke Wedge, lemon aioli
\$2.50 per piece

Meatball Slider
Mini Pizza with Assorted Toppings
Rosemary Steak Skewer, Chimichurri
Chef's Risotto Tots
\$3 per piece

Mini Crabcake
\$3.50 per piece

Bruschetta

Grilled Asparagus, Ricotta, Truffle Pecorino
Prosciutto, Gorgonzola, Fig Jam
Roasted Peppers, Goat Cheese
Housemade Mozzarella, Tomato Jam
Wild Mushrooms, Truffled Mascarpone
\$2 per piece

Tuna Tartare, Pine Nuts, Lemon Zest
Wild Mushroom Tart
\$3 per piece

Stationary Platters

Citrus Cured Salmon
Assorted Cheese Platter
Seasonal Fruit Display
Seasonal Vegetable Display
Mediterranean Vegetable Antipasti
\$65, for 25 or \$105, for 40

Selection of Cured Meats
Chilled Seafood Salad
\$125 for 25, \$175 for 40

Chilled Shrimp with Bloody Mary Cocktail Sauce
\$42 per dozen

suggested portions: 3-5 pieces per person for a cocktail hour

8-12 pieces per person for a reception

Entrées (select three)

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

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

Lia's Crespelle, scrambled eggs, sliced prosciutto, tomato, arugula, fontina, crispy crepes

Steak and Eggs, NY strip steak, scrambled eggs, roasted tomato, crispy yukon potatoes

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

Tuscan Eggs Benedict, crusty baguette, country ham, tuscan kale, truffle hollandaise, pecorino, crispy yukon potatoes

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

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 syrup

Chicken Caesar Salad, romaine, garlic croutons, grana padano

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

Sweets

Assorted Mini Pastries

\$29 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

"Small Bites"

an assortment of handcrafted cookies

48 pieces: \$75

84 pieces: \$135

Mini Pastries

\$40 per dozen

Flourless Chocolate Cake, Fruit Tarts, Cannoli, 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 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% MD sales tax, 9% MD beverage 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.

