

### 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  
Housemade Mozzarella, Tomato Jam  
Wild Mushrooms, Truffled Mascarpone  
*\$2 per piece*

Tuna Tartare, Pine Nuts, Lemon Zest  
*\$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

### First

#### **Chef's Featured Antipasto**

**Lump Crab Cake**, corn succotash, sundried tomato pesto, basil aioli

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

**Arugula Salad**, tomatoes, parmesan, creamy lemon vinaigrette

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

### Second

**Whole Wheat Shrimp Tortellini**, shrimp, spring vegetables, pesto, white wine sauce

**Braised Veal Breast**, fresh mozzarella, basil risotto

**Crispy Flounder**, shrimp gnocchi, garlic-caper sauce

**Greek Marinated Hanger Steak**, feta, tomato & onion salad, garlic paste, cucumber yogurt sauce, pita

**Rainbow Trout Filet**, sweet & sour cauliflower, almond romesco, shrimp sauce

**Lobster Risotto**, chive risotto, garlic lobster sauce

### Desserts

**Tiramisu**, espresso ice cream

**Cannoli**, ricotta chocolate

#### **Handcrafted Gelato & Sorbet Sampler**

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

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

**\$61 per person**

*select three dishes for each course*

### First

**Spring Leek & Potato Soup**, crispy prosciutto

**Risotto Balls** smoked mozzarella, spicy marinara

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

**Kale**, granola, blueberries, carrots, red onion, lemon yogurt dressing

### Second

**Simple Trout**, crispy brussels

**Italian Sausage Penne**, creamy tomato sauce, rosemary, peas, parmesan

**Wild Mushroom Ravioli**, roasted garlic, cherry tomatoes, arugula, truffle pecorino

**Chicken Parmesan**, fresh mozzarella, spaghetti, tomato sauce

**Herb Crusted Salmon**, asparagus, olive oil mashed potatoes, warm artichoke vinaigrette

### Desserts

**Tiramisu**, espresso ice cream

**Cannoli**, ricotta chocolate

**Handcrafted Gelato & Sorbet Sampler**

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

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

**\$51 per person**

*select three dishes for each course*

### First

#### **Chef's Featured Soup**

**Caesar Salad**, romaine, garlic croutons, parmesan

**Mixed Lettuces**, carrot, cucumber, radish, balsamic vinaigrette

### Second

**Simple Chicken Paillard**, baked sweet potato

**Grilled Atlantic Salmon**, sweet & sour cauliflower

**Smoked Mozzarella Ravioli**, truffle sauce parmesan

### Desserts

**Tiramisu**, espresso ice cream

**Cannoli**, ricotta chocolate

#### **Handcrafted Gelato & Sorbet Sampler**

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

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

**\$41 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, 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*

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 cakes*

*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% 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.

