

# Catering Platters

## APPETIZERS

*(small serves 12/large serves 24)*

### Cheese Display

assortment of domestic & imported cheeses, crackers, toasted baguette, dried & fresh fruits  
\$90/\$135



### Antipasto

italian meats, fontina, truffle pecorino, pickled vegetables, mustard, toasted crostini  
\$85/\$130



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### Fresh Fruit

sliced fresh seasonal fruit, honey yogurt  
\$70/\$105



### Vegetable Crudité

chilled vegetables served with buttermilk ranch dressing and sriracha aioli  
\$60/\$90



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### Jumbo Shrimp Cocktail

classic cocktail sauce

\$90/\$140



### Baja Sampler

fresh corn tortilla chips served with guacamole,  
pico de gallo and corn & black bean salsa

\$40/\$65



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### Plantains and Guacamole

\$60



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## ENTREES

*(serves 12)*

### Assorted Sandwiches

**Turkey BLT** wheat bread, avocado, mayonnaise (4)

**Tomato Mozzarella** pesto aioli, arugula, ciabatta roll (4)

**Steak Wrap** queso oaxaca, chipotle mayonnaise, guacamole (4)

\$88



### Tenderloin

horseradish cream, honey mustard, grilled vegetables,  
caesar salad, ciabatta rolls

\$295



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## ENTREES

*(serves 12)*

### Grilled Pesto Chicken

penne pasta, roasted red pepper & mozzarella salad, red wine-tomato vinaigrette, caesar salad, ciabatta rolls

\$140



### Southwestern Marinated Chicken

grilled corn & black bean salad, chipotle aioli, corn bread, tortilla chips, pico de gallo, guacamole

\$160



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## Greek Salmon

roasted grape tomato & feta cous cous, tzatziki,  
house made pita, hummus  
\$220



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## DESSERT

### Mini Desserts

*(two dozen)*

flourless chocolate cake, dulce de leche tart,  
seasonal cheese cake, lemon tart

\$40



### Chocolate Chip Cookies & Brownies

(8 ea)

\$25





# Catering Platters

## Fine Print

Soda, lemonade, and iced tea are all also available to complement your platters.

Minimum order \$200.

Please place your order a minimum of 48 hours in advance.

Available for pick up or delivery.

Delivered items subject to a \$25 delivery fee. Disposable utensils available - \$2/person. Cancellations must be made at least 24 hours in advance. Menus are subject to change. Staffing and set up assistance available for an additional fee.

A service fee of 3% will be added to each order.

Please contact our Catering Team at [party@chefgeoff.com](mailto:party@chefgeoff.com) or at 202-706-7326 to place an order and for a complete listing of Terms and Conditions.