



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 Pizzas with assorted toppings
Ahi Tuna Tartare, Crispy Fried Wonton
Stuffed Mushrooms with Housemade Sausage
Spiced Steak Skewer, Horseradish Sauce
CG Burger Slider
Bacon wrapped Shrimp with Sweet Chili Sauce
\$3 per piece

Mini Crabcakes
\$3.50 per piece

Stationary Platters

Seasonal Fresh Fruit *\$70 for 12; \$105 for 24*
Hummus, Toasted Pita *\$65 for 12; \$105 for 24*
Assorted Cheese Platter *\$90 for 12; \$135 for 24*
Vegetable Crudité *\$60 for 12; \$90 for 24*
Baja Sampler *\$40 for 12; 65 for 24*
Crispy Plantains, Guacamole *\$60*
Antipasto Platter *\$85 for 12; \$130 for 24*
Jumbo Chilled Shrimp w/ Cocktail Sauce *\$90 for 12; \$140 for 24*

suggested portions: 3-5 pieces per person for cocktail hour, 8-12 pieces for a reception

First

Mini Crabcakes, fall vegetable mix, whole grain mustard

Tuna Tartare, crispy avocado, wasabi aioli

Crispy Brussels Sprouts, lemon zest, pamesan

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

Second

Grilled NY Strip Steak, loaded baked potato, sautéed caulilini, pepperonata sauce

Wild Mushroom Ravioli, roasted garlic, grape tomatoes, arugula, truffle pecorino

Madras Curry Chicken, couscous, green apples, raisins, arugula, curry cream

Pan Seared Cod, sautéed caulilini, garlic & breadcrumbs

Pecan Crusted Salmon, brussels sprouts, country ham & sweet potato hash, honey mustard

Desserts

Handmade Ice Cream Sampler

Chef's Featured Dessert, changes seasonally

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Seasonal Cheesecake

or

Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$61 per person

select three dishes for each course

First

Chef's Featured Soup, made daily
Caesar Salad, romaine, garlic croutons, parmesan
Crispy Brussels Sprouts, lemon zest, parmesan
Arugula Salad, tomatoes, parmesan, creamy lemon vinaigrette

Second

Jumbo Lump Crabcake, creamy corn & bacon sauce, garlic kale, old bay remoulade
Maple Brined Chicken, grafted cheddar mac & cheese, roasted acorn squash, rosemary jus
Short Rib Tortellini, brown butter, veal jus, sage, parmesan
Atlantic Salmon, sautéed caulilini, garlic & breadcrumbs

Desserts

Handmade Ice Cream Sampler
Chef's Featured Dessert, changes seasonally
Flourless Chocolate Cake, chocolate streusel, vanilla ice cream
Seasonal Cheesecake
or
Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$51 per person

select three dishes for each course

First

Chef Featured Soup, made daily

Super Kale, apple, cranberry, pecans, quinoa, gouda, maple-cider vinaigrette

Mixed Lettuces, feta, candied walnuts, pomegranate vinaigrette

Second

CG Grilled Chicken, sautéed caulilini, garlic & breadcrumbs

Grilled Shrimp Caesar, romaine, parmesan, garlic croutons, caesar dressing

Housemade Rigatoni, itlalian sausage & tomato ragu, basil, parmesan

Desserts

Handmade Ice Cream Sampler

Chef's Featured Dessert, changes seasonally

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Seasonal Cheesecake

or

Assorted Mini Pastries, served family style *(this option must be chosen for all guests)*

\$44 per person

select two dishes for each course

“Small Bites”

an assortment of handcrafted cookies and/or brownies

48 pieces: \$75

84 pieces: \$135

Mini Pastries

\$40 per dozen

Flourless Chocolate Cake, Lemon Tart, Dulce de leche tart, Cheesecake, Seasonal Selections

Popcorn

\$5 per quart or \$20 per gallon

Choice of: Caramel, Bacon-Cheddar, or Jalapeño Cheddar

Cupcakes

\$42 or \$21 (minis) per dozen

Chocolate, Vanilla

Frosting: Vanilla Butter Cream, Chocolate Fudge,
Cream Cheese

Celebration Cakes

Chocolate, Vanilla

Filling: Raspberry, Chocolate Fudge, Cream Cheese

Frosting: Vanilla Butter Cream, Chocolate Fudge

10" Round serves 16, \$60

Please inquire about additional sizes

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 202.812.0357 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, 10% DC 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.

