



## Hors d'Oeuvres

### 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*

### 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*

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

First

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

**Crispy Brussels Sprouts**, honey, bacon

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

Second

**Grilled NY Strip Steak**, bacon-shallot gravy, green beans, sour cream mashed potatoes

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

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

**Rainbow Trout**, spring peas, red pearl onions, brown butter shrimp sauce

**Hong Kong Sea Bass**, basil rice, snap peas, chilis, hong kong broth

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

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

**Chef's Featured Soup**, made daily

**Falafel Bites**, cucumber & dill salad, tzatziki

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

Second

**Hanger Steak**, chef's starch and veggie

**Chicken Milanese**, tuscan kale caesar & tomato salad, shaved parmesan, lemon vinaigrette

**Drunken Noodles**, tofu, rice noodles, red pepper, jalapeno, thai basil, soy, lime (substitute chicken or shirmp add \$2)

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

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

**Super Kale**, granola, blueberries, carrots, lemon yogurt dressing  
**Mixed Lettuces**, roasted beets, walnuts, goat cheese, strawberry vinaigrette

Second

**CG Grilled Chicken**, garlic, tomatoes, asparagus  
**Grilled Shrimp Caesar**, romaine, parmesan, garlic croutons, caesar dressing  
**Smoked Mozzarella & Pea Agnolotti**, truffle sauce, truffle pecorino

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, Cannoli and Seasonal Selections

## Popcorn

*\$5 per quart or \$20 per gallon*

Choice of: Caramel, Bacon-Cheddar, or Jalapeño

## 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, Cream Cheese

*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](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, 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.

