

**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  
Meatball Skewers with Marinara  
CG Chicken Skewers with Chipotle Aioli  
Italian Sausage Crostini with Red Pepper Chow Chow  
*\$2 per piece*

Ahi Tuna Tartare, Crispy Fried Wonton  
Stuffed Mushrooms with Italian Sausage  
Spiced Steak Skewer, Horseradish Sauce  
Bacon wrapped Shrimp with Sweet Chili Sauce  
Mini Pizzas with Assorted Toppings  
*\$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

Entrées (select three)

**Sweet Cream Stuffed French Toast**, mixed berry compote, maple syrup

**Salmon Spinach Salad**, crumbled egg, bacon, blue cheese, tomato, red onion, honey mustard

**Parisian Eggs Benedict**, baguette, ham, spinach, truffle hollandaise, yukon potatoes

**Steak and Eggs**, hanger steak, scrambled eggs, roasted tomato, yukon potatoes

**Ahi Tuna Poke Bowl**, sesame quinoa, mango, avocado, ginger, sriracha aioli, wakame

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

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

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

**Waffle**, maple syrup

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

**Classic Scramble**, scrambled eggs, bacon, texas toast, yukon potatoes

Sweets

**Assorted Mini Pastries**

**\$29 per person**

*includes 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 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, 6% VA 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.

