

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*

First

Tuna Tartare, crispy avocado, wasabi aioli

Crispy Brussels Sprouts, honey, bacon

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

Second

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

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

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

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

Mushroom Ravioli, roasted garlic, grape tomatoes, arugula, 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)*

\$65 per person

select three dishes for each course

First

Chef's Soup of the Day, made daily

Kale Salad, granola, blueberries, carrots, lemon yogurt dressing

Cadillac Caesar, corn & black bean relish, croutons, spicy dressing

Falafel Bites, cucumber & dill salad, tzatziki

Second

Hanger Steak, chef's starch and vegetable

CG Grilled Chicken, garlic, tomatoes, asparagus

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

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

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)*

\$57 per person

select three dishes for each course

First

Caesar Salad, romaine, garlic croutons, parmesan
Mixed Lettuces, roasted beets, walnuts, goat cheese, strawberry vinaigrette

Second

Drunken Noodles, tofu, rice noodles, red pepper, jalapeno, thai basil, soy, lime (substitute chicken or shrimp for \$2 per person)
Grilled Chicken Caesar, romaine, garlic croutons, grana padano
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*)

\$51 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

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 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.

