

Snacks

Olive Assortment
Truffle Parmesan Popcorn
\$12 per bowl

Small Bites

Basil Chicken Skewer
Tomato & Mozzarella Skewer
Smoked Mozzarella Risotto Ball
Falafel, chunky tzatziki sauce
\$2 per piece

Lia's Chorizo Pig in a Blanket
Fried Artichoke Wedge, lemon aioli
\$2.50 per piece

Meatball Slider
Mini Pizza with Assorted Toppings
Rosemary Steak Skewer, Chimichurri
Chef's Risotto Tots
\$3 per piece

Mini Crabcakes
Mini Lobster Gnudi, saffron aioli
\$3.50 per piece

Bruschetta

Prosciutto, Gorgonzola, Fig Jam
Housemade Mozzarella, Tomato Jam
Roasted Butternut Squash, ricotta, sage
Roasted Red Peppers, Goat Cheese
\$2 per piece

Tuna Tartare, Pine Nuts, Lemon Zest
\$3 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 a cocktail hour

8-12 pieces per person for a reception

Entrées (select three)

Cannoli Stuffed French Toast, strawberries, powdered sugar, maple syrup

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

Lia's Crespelle, scrambled eggs, sliced prosciutto, tomato, arugula, fontina, crispy crepes

Steak and Eggs, NY strip steak, scrambled eggs, roasted tomato, crispy yukon potatoes

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

Tuscan Eggs Benedict, crusty baguette, country ham, tuscan kale, truffle hollandaise, pecorino, crispy yukon potatoes

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

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 pineapple, grapefruit, peach or pear mimosa substitution)

Add Mimosa Bar for \$16.95 per person

Entrées (select two)

Chef's Featured Frittata, mixed greens

Buttermilk Waffle, vanilla whipped cream, mixed berry compote, maple syrup

Chicken Caesar Salad, romaine, garlic croutons, grana padano

Classic Scramble, scrambled eggs, applewood bacon, texas toast, crispy yukon potatoes

Sweets

Assorted Mini Pastries

\$29 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 pineapple, grapefruit, 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, 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

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 202.812.0357 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, 6% MD sales tax, 9% MD beverage 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.

