

Snacks

Olive Assortment
Truffle Parmesan Popcorn
\$12 per bowl

Small Bites

Basil Chicken Skewer
Tomato & Mozzarella Skewer
Smoked Mozzarella Risotto Ball
\$2 per piece

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

Meatball Slider
Mini Pizza with Assorted Toppings
Rosemary Steak Skewer, Chimichurri
Risotto Tots, garlic & peperonata
\$3 per piece

Mini Crabcakes
Mini Lobster Gnudi, safron 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*

First

Chef's Feature Soup, made daily

Cadillac Caesar, corn-black bean relish, croutons, avocado, spicy dressing

Brussels Sprouts, lemon zest, parmesan

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

Second

Short Rib Tortellini, brown butter veal jus, sage, parmesan

Chicken Parmesan, fresh mozzarella, spaghetti, tomato sauce

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

Herb Crusted Salmon, pumpkin risotto, tuscan kale, oyster mushrooms, brown butter balsamic

NY Strip Steak, wild mushroom marsala sauce, fingerling potatoes, arugula

Desserts

Ricotta Poundcake, mixed berries, strawberry frozen yogurt

Mini Cannolis, sweet ricotta & chocolate chip filling

Handcrafted Gelato & Sorbet Sampler

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Chef's Featured Dessert, changes seasonally

\$41 per person

select three dishes for each course

First

Caesar Salad, romaine, garlic croutons, parmesan

Arugula, grape tomatoes, parmesan, creamy lemon vinaigrette

Mixed Lettuces, feta, candied walnuts, carrots, pomegranate vinaigrette

Second

Grilled Chicken, sautéed caulilini, garlic & breadcrumbs

Roasted Turkey Sandwich, bacon, provolone, tomato, spinach, sea salt ciabatta, pesto aioli

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

Desserts

Ricotta Poundcake, mixed berries, strawberry frozen yogurt

Mini Cannolis, sweet ricotta & chocolate chip filling

Handcrafted Gelato & Sorbet Sampler

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Chef's Featured Dessert, changes seasonally

\$34 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

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.

