

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
Risotto Tots, garlic & peronata
\$3 per piece

Mini Lobster Gnudi, safron aioli
\$3.50 per piece

Bruschetta

Prosciutto, Gorgonzola, Fig Jam
Housemade Mozzarella, Tomato Jam
Wild Mushrooms, Truffled Mascarpone
Burrata, Kale Pesto
\$2 per piece

Tuna Tartare, Pine Nuts, Lemon Zest
\$3 per piece

Stationary Platters

Citrus Cured Salmon
Assorted Cheese Platter
Seasonal Fruit Display
Seasonal Vegetable Display
Mediterranean Antipasti
\$65, for 25 or \$105, for 40

Selection of Cured Meats
Chilled Seafood Salad
\$125 for 25, \$175 for 40

Chilled Shrimp with Bloody Mary Cocktail Sauce
\$42 per dozen

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

First

Chef's Featured Antipasto

Crispy Brussels Sprouts, lemon zest, parmesan

Arugula Salad, tomatoes, parmesan, creamy lemon vinaigrette

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

Second

Chicken Parmesan, fresh mozzarella, spaghetti, tomato sauce

Jumbo Sea Scallops, cauliflower polenta, golden raisins, caper & pine nut sauce

Grilled Swordfish, sun-dried tomato succotash, italian sausage & clam vinaigrette

NY Strip Steak, roasted garlic risotto tots, creamy spinach, peperonata sauce

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

Smoked Mozzarella & Pea Agnolotti, truffle sauce, truffle pecorino

Desserts

Banana Bread Tiramisu, salty caramel sauce, banana chip brittle

Housemade Cannoli, sweet ricotta & chocolate chip filling

Handcrafted Gelato & Sorbet Sampler

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Chef's Featured Dessert, changes seasonally

\$61 per person

select three dishes for each course

First

Chef's Featured Soup, made daily

Risotto Balls smoked mozzarella, spicy marinara

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

Kale, granola, blueberries, carrots, lemon yogurt dressing

Second

Shrimp Scampi, linguini, garlic, white wine, parmesan

Carrot Gnocchi, lamb confit, feta, mint, peas

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

Chicken Paillard, broccoli rabe & cherry tomatoes

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

Desserts

Banana Bread Tiramisu, salty caramel sauce, banana chip brittle

Housemade Cannoli, sweet ricotta & chocolate chip filling

Handcrafted Gelato & Sorbet Sampler

Flourless Chocolate Cake, chocolate streusel, vanilla ice cream

Chef's Featured Dessert, changes seasonally

\$51 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

Turkey Patty, sautéed broccoli rabe, cherry tomato
Grilled Atlantic Salmon, grilled asparagus
Italian Sausage Penne, creamy tomato sauce, rosemary, peas, parmesan

Desserts

Banana Bread Tiramisu, salty caramel sauce, banana chip brittle
Housemade Cannoli, 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 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% 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.

