

## 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  
*\$2.50 per piece*

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

Mini Crabcake  
*\$3.50 per piece*

## Bruschetta

Grilled Asparagus, Ricotta, Truffle Pecorino  
Prosciutto, Gorgonzola, Fig Jam  
Roasted Peppers, Goat Cheese  
Housemade Mozzarella, Tomato Jam  
Wild Mushrooms, Truffled Mascarpone  
*\$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 Vegetable 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*

### First

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

**Brussels Sprouts**, lemon zest, parmesan

**Spring Leek & Potato Soup**, crispy prosciutto

**Spinach Salad**, strawberries, avocado, feta, walnuts, white balsamic vinaigrette

### Second

**Spinach Cannelloni**, ricotta, fontina, yellow tomato sauce

**Chicken Parmigan**, fresh mozzarella, spaghetti, tomato sauce

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

**Grilled Hanger Steak Wedge Salad**, iceberg, blue cheese, bacon, tomato, egg, blue cheese dressing

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

**Grilled NY Strip Steak**, grilled asparagus *(add \$10 per person)*

### Desserts

**Tiramisu**, espresso ice cream

**Cannoli**, ricotta chocolate chip

**Handcrafted Gelato & Sorbet Sampler**

**Chocolate Ganache Cake**, tropical fruit salsa, toasted ice coconut ice cream

**Hazelnut and Cherry Almond Cake**, hazelnut ice cream, espresso streusel

**\$41 per person**

*select three dishes for each course*

### First

#### **Chef's Featured Soup**

**Arugula**, grape tomatoes, parmesan, creamy lemon vinaigrette

**Mixed Lettuces**, carrot, cucumber, radish, balsamic vinaigrette

### Second

**Grilled Chicken**, crispy brussels

**Turkey Club**, cheddar, turkey bacon, avocado, lettuce, tomato, dijonaise

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

### Desserts

**Tiramisu**, espresso ice cream

**Cannoli**, ricotta chocolate chip

#### **Handcrafted Gelato & Sorbet Sampler**

**Chocolate Ganache Cake**, tropical fruit salsa, toasted ice coconut ice cream

**Hazelnut and Cherry Almond Cake**, hazelnut ice cream, espresso streusel

**\$34 per person**

*select two dishes for each course*

## "Small Bites"

an assortment of handcrafted cookies

*48 pieces: \$75*

*84 pieces: \$135*

## Mini Pastries

*\$40 per dozen*

Flourless Chocolate Cake, Fruit Tarts, Cannoli, Seasonal Selections

## Popcorn

*\$5 per quart or \$20 per gallon*

Choice of: Caramel, Bacon-Cheddar, or Jalapeño

## Hand Crafted Chocolates

*\$9 per box*

## Cupcakes

*\$42 or \$21 (minis) per dozen*

Chocolate, Vanilla, Carrot

Frosting: Vanilla Butter Cream, Chocolate Fudge,  
Cream Cheese

## Celebration Cakes

Chocolate, Vanilla, Carrot

Filling: Raspberry, Chocolate Fudge, Cream Cheese, Strawberry

Frosting: Vanilla Butter Cream, Chocolate Fudge, Cream Cheese

*10" Round serves 16, \$65*

*Please inquire about larger custom cakes*

*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](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% 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.

