



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

Mini Crabcakes
\$3.50 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 cocktail hour, 8-12 pieces for a reception

Entrées (select three)

Banana Bread French Toast, warm banana and maple syrup, walnuts, whipped cream

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

Parisian Eggs Benedict, baguette, ham, spinach, hollandaise, yukon potatoes

Steak and Eggs, grilled hanger steak, scrambled eggs, sliced avocado, chimichurri, crispy yukon potatoes

Jumbo Scallop Brown Rice Bowl, butternut squash, apple, avocado, carrots, seaweed, spinach, sriracha aioli

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

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

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 \$15.95 per person (Add \$2 for pineapple, grapefruit, peach or pear mimosa substitution)

Add Mimosa Bar for \$17.95 per person

Entrées (select two)

Caulilini & Spinach Frittata, egg white, tomato, cheddar cheese, arugula & tomato salad

Waffle, warm banana-walnut maple syrup, whipped cream

Chicken Caesar Salad, romaine, garlic croutons, parmesan

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 \$15.95 per person (Add \$2 for pineapple, grapefruit, peach or pear mimosa substitution)

Add Mimosa Bar for \$17.95 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, 10% DC 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.

