

## 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*  
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)

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

**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 tomatoes, 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)

**Caulilini & Spinach Frittata**, egg white, tomato, fontina, almond romesco sauce, arugula, lemon vinaigrette

**Buttermilk Waffle**, vanilla whipped cream, apple cinnamon 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](mailto: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.

