

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 & peperonata
\$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

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

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

Chicken Parmesan, fresh mozzarella, spaghetti, tomato sauce

Pan Seared Atlantic Sole, potato puree, red swiss chard, crab scampi

Rainbow Trout Filet, roasted brussels sprouts, almond romesco sauce, shrimp sauce

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

NY Strip Steak, grifton cheddar mac & cheese, peperonata sauce

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

\$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, apple, cranberry, pecans, quinoa, gouda, maple-cider vinaigrette

Second

Shrimp Scampi, linguini, garlic, white wine, parmesan

Sweet Potato Gnocchi, chicken sausage, broccoli rabe, rosemary chicken jus, parmesan

Smoked Mozzarella & Pear Agnolotti, black pepper, parmesan sauce

Chicken Paillard, sautéed caulilini, garlic & breadcrumbs

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

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

\$51 per person

select three dishes for each course

First

Caesar Salad, romaine, garlic croutons, parmesan
Mixed Lettuces, feta, candied walnuts, carrots, pomegranate vinaigrette

Second

Turkey Patty, sautéed cauilini, garlic & breadcrumbs
Grilled Atlantic Salmon, sautéed cauilini, garlic & breadcrumbs
Smoked Mozzarella & Pear Agnolotti, black pepper, parmesan sauce

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 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.

