

CHEF GEOFF'S  
*West End*

# EVENT MENUS

Great food, libation and merriment tailored to you!

We offer custom menus for any gathering... happy hours, wedding receptions, showers, bat and bar mitzvahs, rehearsal dinners and intimate dining experiences.

[EVENTS@CHEFGEOFF.COM](mailto:EVENTS@CHEFGEOFF.COM)

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*VN = Vegan*

*V = Vegetarian*

*NF = Nuts are not an ingredient but item is prepared in a facility that contains nuts*

*GF = Gluten is not an ingredient but item is prepared in a facility that contains gluten*



# Beginnings

**Small Bites, Sliders & Tacos** priced by the piece | select passed or stationary | 25 piece minimum, per selection

## SMALL BITES

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SWEET & SPICY CAULIFLOWER cilantro, jalapeño, virginia peanuts 5 *v*

CHICKEN LOLLIPOPS spicy bbq, virginia peanuts 5

CRISPY MOZZARELLA BITES tomato parmesan relish 5 *v*

CANDIED BACON LOLLIES pickled fresno chilis, micro greens 5

TOASTED FOCACCIA BITES sundried tomato butter, parmesan 3 *v*

BACON WRAPPED STEAK BITES blue cheese, demi mayo 6 *gf*

CHICKEN PARMESAN SKEWER tomato jam 5

ASPARAGUS RISOTTO BALLS basil aioli 5

CHICKEN TAQUITOS guajillo chili sauce, crema, lettuce pico, cotija 4

BACON WRAPPED SHRIMP BROCHETTES 6 *gf*

PROSCIUTTO WRAPPED MELON saba glaze 5 *gf*

ARTICHOKE CAPRESE SKEWERS saba glaze 5 *v*

FRIED MUSHROOM RAVIOLI BITES sundried tomato pesto 4 *v*

DEVILED EGGS tajin rim, avocado puree, grilled corn 5 *v, gf*

## SLIDERS | 6

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SMASH BURGER hawaiian bun, american cheese, lk sauce, lto, pickle

BLACK BEAN & PECAN BURGER avocado, lettuce, tomato, chipotle aioli, ciabatta *vn*

THE BLT thick cut neuske's bacon, tomato, crisp lettuce, mayo, ciabatta bread

FRIED CHICKEN slaw, hot honey, roasted poblano mayo, pickles, hawaiian bun

ROASTED TURKEY fresh mozzarella, pesto aioli, arugula, tomato, pickled onion, saba

## TACOS! | 6

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BLACKENED FISH avocado, salsa verde, cotija cheese, cabbage slaw, crema, cilantro

SWEET & SPICY CAULIFLOWER kimchi brussels slaw, furikake, virginia peanuts *vn*

STEAK charred onions, cotija cheese, pico, cilantro

PERUVIAN CHICKEN cabbage slaw, aji verde

# Beginnings & Add-ons

## GRAZING BOARDS | small serves 10-20 | large serves 20-30

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**CHEESE PLEASE!** selection of hard, soft, blue, & goat cheeses, jam, mustard, pickles, dried fruits, crackers | small 150 / large 200 *v*

**FARMERS MARKET** seasonal raw, roasted, & grilled market vegetable selection, black peppercorn dip, green pea & mint hummus | small 115 / large 160 *v, gf, nf*

**VIRGINIA CHARCUTERIE** chef curated salami selection, olli prosciutto, marinated olives, mustard, pickled veg, artisan breads | small / 175 large 240

**SPEADS & BREADS** hummus, htipiti, lebneh, marinated olives, za'atar flatbread, pita chips | small 130 / large 180 *v*

**ORCHARD & VINE** fresh & dried peak season fruit, toasted & candied nuts, basil honey, bee pollen small 150 / large 200 *v*

## PLATTERS | each serves 10-20

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**CRISPY CALAMARI** marinara & chipotle aioli 45

**CG BRUSSELS** parmesan, grilled lemon, caesar, garlic crouton crust 39

**SWEET & SPICY CAULIFLOWER** cilantro, jalapeño, virginia peanuts 36 *v*

**GUACAMOLE** tortilla chips, cotija, pickled fresno, pumpkin seeds, cilantro 48 *v*

**PRESERVED LEMON HUMMUS** cucumber, tomato, red onion salad, feta, flatbread 36 *v*

## FLATBREAD BITES | \$2/each | 10 piece per selection minimum

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**STRAIGHT UP** mozzarella, tomato sauce, basil, evoo *v*

**PEPPERONI** mozzarella, arugula, tomato sauce, parmesan

**WILD MUSHROOM** garlic, taleggio, mozzarella, truffle pecorino *v*

**SOCO** bacon, pepperoni, mozzarella, garlic, tomato sauce, hot honey

**MAUNA LOA** mozzarella, pineapple, canadian bacon, bacon, jalapeño

## STATIONARY MAIN ADD-ONS | each serves 20-30

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**ROASTED LAMB LEG** mint jus, garlic butter rolls 550

**CDDER PLANK SALMON** potlatch seasoning, grilled lemon, corn muffins 450

**CITRUS BRINED TURKEY BREAST** cranberry relish, soft rolls 400

**SLICED WHOLE ROASTED BEEF TENDERLOIN** horseradish, soft rolls 650

## MINI DESSERTS | \$7/each | 10 piece per selection minimum

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**CHOCOLATE DECADENCE BITES** whipped cream, chocolate pearls

**PETITE VEGAN CHEESECAKE** ginger blueberry compote

**LEMON TARTLETS** fresh berries, whipped cream

**RICOTTA DONUTS** cinnamon sugar, raspberry sauce

**STRAWBERRY SHORTCAKE BITES** pistachio poundcake, cardamom whipped cream

# CG Reception Package | \$92 per person | 25 guest minimum

## WELCOME | PASSED SMALL BITES | served for 60 minutes | select 5

SHORT RIB RISOTTO BALLS | SWEET & SPICY CAULIFLOWER | DEVEILED EGGS | ARTICHOKE CAPRESE SKEWERS | CANDIED BACON LOLLIES

TOASTED FOCACCIA BITES | CHICKEN LOLLIPOPS | BACON WRAPPED SHRIMP BROCHETTES | FRIED MUSHROOM RAVIOLI BITES

## MAIN RECEPTION | served for 90 minutes

### *Tacos, Sliders, Appetizers & Flatbreads* | select 6 total

#### SLIDERS

Smash Burger | Black Bean & Pecan

The BLT | Fried Chicken | Roasted Turkey

#### TACOS!

Blackened Fish

Sweet & Spicy Cauliflower

Steak | Chicken

#### SHARED APPETIZERS

Crispy Calamari | Preserved Lemon Hummus

CG Brussels | Seasonal Fruit Plate

Sweet & Spicy Cauliflower | Guacamole

#### FLATBREADS

Cheese | Pepperoni

Wild Mushroom | SoCo

Mauna Loa

### *Stationary Entrée* | select 1 | additional stations + \$10 each | \*chef's action station + \$300 per station

#### ROASTED LAMB LEG

mint jus, garlic butter rolls

#### CEDER PLANK SALMON

potlatch seasoning, grilled lemon, corn muffins

#### CITRUS BRINED TURKEY BREAST

cranberry relish, soft rolls

#### SLICED WHOLE ROASTED BEEF TENDERLOIN

horseradish, soft rolls

### *Salads & Vegetables* | individual portions & platters

#### FOCACCIA & GRISSINI

GREEK SALAD CUPS

#### TRUFFLE MUSHROOM SOUP SHOOTERS

GRILLED MARINATED VEGETABLES

#### CRUSHED FINGERLING POTATOES

BASIL PESTO PENNE PASTA

## DESSERT | served for 60 minutes

ASSORTED MINI DESSERTS Chocolate Decadence Bites, Petite Vegan Cheesecake, Lemon Tartlets, Ricotta Donuts, Strawberry Shortcake Cake Bites

COFFEE & TEA STATION

# Dupont Package | \$68 per person

## *At The Table*

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FOCACCIA sundried tomato butter *v*

## *First* | choose three

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ORIGINAL GREEK romaine, feta, olives, cucumbers, red onion, pepperoncini, pita croutons, red pepper *v*

STRAWBERRY, BEET & BURRATA SALAD asparagus, mixed greens, toasted almonds, white balsamic vinaigrette *v*

CG HOUSE romaine, cheddar, bacon, egg, croutons, cucumber, cherry tomato, red onion, honey mustard

CRISPY CALAMARI marinara & chipotle aioli

SWEET & SPICY CAULIFLOWER cilantro, jalapeño, virginia peanuts *v*

TRUFFLE MUSHROOM SOUP chevre crème fraiche *v*

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake, cardamom whipped cream

## *Second* | choose three

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CHIMICHURRI STEAK coffee & ancho chili rub, smoky onions, slaw, crispy yucca, aji verde & amarillo

SEARED SALMON wild mushroom risotto, truffle butter, sautéed spinach *gf*

SHRIMP & GRITS andouille sausage, creole sauce, crispy kale

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino *v*

CHICKEN PARMESAN spaghetti, marinara, fresh mozzarella

BLACKENED CHICKEN CAJUN BUCATINI bacon, sautéed spinach, charred onion, roasted tomato cream, shaved parmesan

GRILLED FILET MIGNON corn grits, sweet pepper succotash, bacon vinaigrette *gf*  
*+ \$15 per person*

SPICE CRUSTED SCALLOPS asparagus risotto, wild mushroom, cherry tomato, lemon butter  
*+ \$15 per person*

## *Upgrade your package!*

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Add on a drink package, grazing board, passed appetizers or anything from the beginnings pages

# West End Package | \$59 per person

## *At The Table*

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FOCACCIA sundried tomato butter v

## *First* | choose three

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CLASSIC CAESAR garlic croutons, parmesan

ORIGINAL GREEK romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper v

CRUNCHY CASHEW ramen noodles, mandarin oranges,  
cabbage, romaine, honey sesame vinaigrette v

TRUFFLE MUSHROOM SOUP chevre crème fraiche v

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake,  
cardamom whipped cream

## *Second* | choose three

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MADRAS CURRY CHICKEN couscous, green apples,  
raisins, arugula, curry cream

RIGATONI ALA VODKA creamy vodka tomato sauce, fresh burrata

BLACKENED FISH TACOS cobia, avocado, cotija cheese,  
cabbage slaw, crema, cilantro

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino v

CHICKEN PARMESAN spaghetti, marinara, fresh mozzarella

BLACKENED SALMON mashed potatoes, sautéed broccoli,  
sundried tomato butter

## *Custom Menus Available*

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If there's something specific you're looking for,  
chances are we can make it happen!

EMAIL US AT [EVENTS@CHEFGEOFF.COM](mailto:EVENTS@CHEFGEOFF.COM)

# Family Style | \$60 per person

*\*no substitutions or modifications*

## *At the Table*

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FOCACCIA sundried tomato butter *v*

## *Salad* | choose one

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CLASSIC CAESAR garlic croutons, parmesan

ORIGINAL GREEK romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper *v*

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake,  
cardamom whipped cream

## *Main* | choose two entrées and two sides

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### Entrées—

CG SINGAPORE SHRIMP angel hair pasta, curry,  
sweet baby peppers, bacon, scallions, fresno chilis

MADRAS CURRY CHICKEN green apples, raisins, arugula, curry cream

BLACKENED SALMON mustard glaze *gf*

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino *v*

GRILLED FILET MIGNON wild mushroom, demi *gf*  
*+ \$15 per person*

SEARED SEA SCALLOPS wild mushroom, cherry tomato, lemon butter  
*+ \$15 per person*

### Sides—

MASHED POTATOES butter, chives *v*

COUSCOUS fresh herbs, shallots *v*

SAUTÉED BROCCOLI chili & garlic olive oil *vn, gf*

# The Gathering | \$52 per person

*\*not available after 3pm*

## *Shared Appetizers*

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FOCACCIA sundried tomato butter *v*

RESERVED LEMON HUMMUS cucumber, tomato, red onion salad, feta cheese, za'atar flatbread *v*

CG BRUSSELS parmesan, grilled lemon, caesar, garlic crouton crust

## *Main* | choose three

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STEAK FAJITA QUESADILLAS pico, guac, cabbage slaw, crema

BLACK BEAN & PECAN BURGER avocado, lettuce, tomato, vegan chipotle aioli, fries *vn*

BLACKENED FISH TACOS avocado, cotija cheese, cabbage slaw, crema, cilantro, fries

THE BLT thick cut neuske's bacon, tomato, crisp lettuce, mayo, rustic bread, fries

CHICKEN SHAWARMA BOWL quinoa, greens, hummus, feta, cucumber, tomato, pickled onion, olives, tzatziki, pickled red onion *gf*

SPICY TOFU SUPER KALE BOWL local kale, shaved brussels, red cabbage, quinoa, pecan granola, dried cranberries, carrots, pumpkin seeds, goat cheese, lemon poppyseed dressing *v, gf*

SALMON CAESAR SALAD romaine, caesar dressing, garlic croutons, parmesan

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake, cardamom whipped cream

# Pasta Pasta | \$50 per person

*\*not available after 3pm*

## *Shared Appetizers & Salad*

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CRISPY MOZZARELLA spicy marinara, parmesan *v*

CG BRUSSELS parmesan, grilled lemon, caesar, garlic crouton crust

FOCACCIA sundried tomato butter *v*

CLASSIC CAESAR garlic croutons, parmesan

## *Family Style Entrée* | choose two

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BEEF BOLOGNESE rigatoni, parmesan

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino *v*

CHICKEN PARMESAN spaghetti, marinara, fresh mozzarella

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake, cardamom whipped cream



# The Standard Brunch | \$45 per person

## *Shared Appetizers*

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CHEDDAR BISCUITS jalapeño honey butter, bacon jam

RICOTTA DONUTS cinnamon sugar, caramel,  
lemon curd, raspberry sauce *v*

SEASONAL FRUIT SKEWERS basil honey, chia seeds *v, gf*

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake,  
cardamom whipped cream

## *Main* | choose three

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SCRAMBLED EGGS cave aged cheddar, bacon, chive, garden greens,  
crispy breakfast potatoes *v*

TOFU SCRAMBLE crispy breakfast potatoes, vegan sausage, avocado,  
sautéed spinach, cashew crema, tomatillo salsa, wheat toast *vn*

FRENCH TOAST vanilla citrus butter, warm maple syrup *v*

THE BLT thick cut neuske's bacon, tomato, crisp lettuce,  
mayo, rustic bread, fries

SPICY TOFU SUPER KALE BOWL local kale, shaved brussels,  
red cabbage, quinoa, pecan granola, dried cranberries, carrots,  
pumpkin seeds, goat cheese, lemon poppyseed dressing *v, gf*

SALMON CAESAR SALAD romaine, caesar dressing,  
garlic croutons, parmesan

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**ADD BOTTOMLESS MIMOSAS FOR \$24 PER PERSON**  
(Add \$2 for pineapple, peach or mango mimosa substitution)

**ADD MIMOSA BAR FOR \$26 PER PERSON**

# Champagne Brunch | \$55 per person

## *Shared Appetizers*

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CHEDDAR BISCUITS jalapeño honey butter, bacon jam

RICOTTA DONUTS cinnamon sugar, caramel, lemon curd, raspberry sauce *v*

SEASONAL FRUIT SKEWERS basil honey, chia seeds *v, gf*

AVOCADO TOAST 8-minute egg, multigrain bread, pickled fresno, pearl onion, furikake, chili crunch, cilantro *v*

## *Champagne & Brunch Sips*

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INCLUDES ONE GLASS OF SPARKLING WINE

CHEERS PACKAGE bottomless cava, sparkling rosé & mimosas | \$26 per person

PINKIES UP PACKAGE bottomless brut, sparkling rosé, aperol spritzes & bellinis | \$34 per person

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake, cardamom whipped cream

## *Main* | choose three

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SCRAMBLED EGGS cave aged cheddar, bacon, chive, garden greens, crispy breakfast potatoes *v*

TOFU SCRAMBLE crispy breakfast potatoes, vegan sausage, avocado, sautéed spinach, cashew crema, tomatillo salsa, wheat toast *vn*

FRENCH TOAST vanilla citrus butter, warm maple syrup *v*

STEAK & EGGS chimichurri steak, scrambled eggs, crispy breakfast potatoes, garden greens

CLASSIC BENEDICT english muffin, canadian bacon, poached eggs, hollandaise, garden greens, crispy breakfast potatoes

TUNA POKE BOWL rice, mango, avocado, jalapeños, cilantro, corn, sesame seeds, sweet chili aioli, lime ponzu

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino

SHRIMP & GRITS andouille sausage, creole sauce, crispy kale

CHICKEN SHWARMA BOWL quinoa, greens, hummus, cucumber, feta, tomato, pickled onion, olives, tzatziki, pickled red onion *gf*

SPICY TOFU SUPER KALE BOWL local kale, shaved brussels, red cabbage, quinoa, pecan granola, dried cranberries, carrots, pumpkin seeds, goat cheese, lemon poppyseed dressing *v, gf*

SALMON CAESAR SALAD romaine, caesar dressing, garlic croutons, parmesan

# Bar Packages

## OPEN BAR

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HOUSE WINES

PREMIUM BEERS

PREMIUM MIXED DRINKS

ASSORTED SOFT DRINKS

SPARKLING WATER

BOTTLED WATER

Three hours / \$45 per person

Each Additional Hour / \$10 per person

## HOSTED BAR

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GUESTS ORDER A LA CARTE ON THE HOST TAB

AND HOST IS CHARGED ON CONSUMPTION.

## CHAMPAGNE TOAST

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CHAMPAGNE \$9 per person

SPARKLING CIDER \$4.50 per person

## BEER & WINE OPEN BAR

HOUSE WINES

SELECTION OF BOTTLED BEERS

ASSORTED SOFT DRINKS

Three hours / \$39 per person

Each Additional Hour / \$10 per person

## CASH BAR

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Prices are Inclusive of Service Charge and Sales Tax.

Each guest is required to pay own charges for all beverages ordered.

\$500 beverage minimum

MIXED DRINKS

HOUSE WINES

BOTTLED IMPORTED BEER

BOTTLE DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

*Add the option for Draft Beer \$10*

*or Specialty Craft Cocktails \$15*

## AUDIO VISUAL

Smart TV that can be connected via bluetooth or wired connection + \$150

Additional AV available - consult your Sales Person for further information. Adding AV may change the maximum room capacity.

## FINE PRINT

Private Spaces must be reserved with a signed agreement and credit card.

Seasonal Food and Beverage minimums are required to secure a space.

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.

### TAX & GRATUITIES:

In addition to your chosen food, beverage, miscellaneous charges and tax, your final bill will include a standard 4% administrative fee that covers the cost of planning and executing your event. We will also add a suggested 18% banquet gratuity before tax and the admin fee which will be distributed among the service staff working your event. You may increase or decrease the banquet gratuity percentage at your discretion. If you wish to make an adjustment, you may either alert your Event Coordinator in advance or alert the Manager on duty during your event. All charges subject to a 10% Sales Tax. Tax Exempt status must be verified with proof of valid tax exemption certificate