

# BREAKFAST MEETINGS

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- ❖ *available Monday through Friday, 8am until 11am*
- ❖ *served w. fresh brewed coffee (reg. & decaf), hot tea, milk & assorted fruit juices.*
- ❖ *served buffet style*

## *Continental Breakfast*

*\$12.95 per person*

- ❖ *assortment of muffins, croissants & danish w. jelly & butter*
- ❖ *toasted bagels w. cream cheese*
- ❖ *seasonal fresh fruit*

## *Cafe Breakfast*

*\$18.95 per person*

- ❖ *assortment of muffins, croissants & danish w. jelly & butter*
- ❖ *toasted bagels w. cream cheese*
- ❖ *seasonal fresh fruit*

*and*

- ❖ *your choice of THREE of the following:*
  - *scrambled eggs*
  - *bacon*
  - *breakfast potatoes*
  - *french toast*
  - *smoked salmon*

# WEEKEND BRUNCH - \$29 per person



- ❖ includes non-alcoholic beverages, juices, coffee, & tea
- ❖ fresh baked biscuits & jelly for the table

## *Starter*

*select ONE*

### **Mixed Berries**

seasonal assortment of fresh berries

### **Mixed Greens**

teardrop tomatoes, shaved parmesan & red wine vinaigrette

## *Entrées*

*select up to THREE*

### **Grilled Meatloaf**

w. spicy creole sauce, mashed potatoes & haricot verts

### **Lump Crab Cake**

lump crab w. corn & asparagus sauté and sweet mustard cream sauce

### **Grilled Chicken Cobb Salad**

bleu cheese, avocado, tomatoes, bacon & herb vinaigrette

### **Salmon, Toasted Bagel & Cream Cheese**

served w. tomato, red onion & lettuce. Fresh fruit on the side

### **Deluxe Breakfast**

scrambled eggs, bacon & breakfast potatoes

### **Brioche French Toast**

topped w. powdered sugar & cinnamon. Fresh fruit on the side

### **Steak & Eggs**

8 oz. NY strip steak, scrambled eggs, & breakfast potatoes

## *Dessert*

*select up to TWO*

### **Brownie a la mode**

belgian chocolate brownie w. vanilla bean ice cream

### **Crème Brulee**

vanilla custard w. caramelized sugar crust

### **Apple Crumble**

w. vanilla bean ice cream

## LUNCH - \$22 per person



❖ *includes non-alcoholic beverages; excludes coffee service*

### *Starters*

*select ONE*

#### **Mixed Greens**

teardrop tomatoes, shaved parmesan & red wine vinaigrette

#### **Goat Cheese Salad**

baby greens, pine nuts, diced tomato w. crumbled goat cheese & red wine oregano vinaigrette

#### **Fire Roasted Tomato Soup**

w. sourdough croutons

### *Entrées*

*select up to THREE*

#### **Grilled Chicken Caesar Salad**

w. sourdough croutons & parmesan cheese

#### **Herb Roasted Chicken**

w. mashed potatoes & haricot verts

#### **Grilled Meatloaf**

w. spicy creole sauce, mashed potatoes & haricot verts

#### **Grilled Salmon**

w. red pepper coulis and goat cheese & asparagus orzo

#### **Chicken Penne Pasta**

w. red peppers, asparagus, spinach & light cream sauce  
Can be served either with or without chicken

# LUNCH - \$25 per person



❖ includes non-alcoholic beverages; excludes coffee service

## Starters

*select ONE*

### **Mixed Greens**

w. teardrop tomatoes, shaved parmesan & red wine vinaigrette

### **Goat Cheese Salad**

baby greens, pine nuts, diced tomato w. crumbled goat cheese & red wine oregano vinaigrette

### **Caesar Salad**

w. sourdough croutons & parmesan cheese

### **Fire Roasted Tomato Soup**

w. sourdough croutons

## Entrées

*select up to THREE*

### **Nicoise Salad w. Grilled Salmon**

mixed greens, red potatoes, hard boiled eggs, tomatoes, capers, olives & herb vinaigrette

### **Grilled Steak Cobb Salad**

bleu cheese, avocado, tomatoes, bacon & herb vinaigrette

### **Grilled Salmon**

w. red pepper coulis and goat cheese & asparagus orzo. Cooked medium

### **Lump Crab Cake**

lump crab w. corn & asparagus sauté and sweet mustard cream sauce

### **Herb Roasted Chicken**

w. mashed potatoes & haricot verts

### **Grilled Meatloaf**

w. spicy creole sauce, mashed potatoes & haricot verts

### **Chicken Penne Pasta**

w. red peppers, asparagus, spinach & light cream sauce  
Can be served either with or without chicken.

## LUNCH – Dessert & Coffee

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❖ *may be added to any lunch package for an additional \$5 per person*

### *Dessert*

*select TWO*

#### **Brownie a la mode**

belgian chocolate brownie w. vanilla bean ice cream

#### **Crème Brulee**

vanilla custard w. caramelized sugar crust

#### **Apple Crumble**

w. vanilla bean ice cream

#### **Mixed Berries w. Crème Fraiche**

seasonal assortment of fresh berries

### *Coffee & Tea*

#### **Royal Cup House Coffee**

served w. cream & sugar

#### **Tazo Hot Tea**

assorted flavors

# HORS D' OEUVRES

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- ❖ *price is per 12 pieces.*
- ❖ *we recommend 2 pieces per person, per half hour.*

## *Passed Items*

### **Mini Burgers \$24**

on toasted brioche roll w. ketchup & onion strings

### **Mini Lump Crab Cakes \$36**

w. sweet mustard sauce

### **Chicken Quesadillas \$24**

chipotle lime marinated grilled chicken & monterey jack cheese

### **Ahi Tuna \$36**

seared rare ahi tuna w. black pepper crust & wasabi cream

## *Table Service Items*

### **Grilled Shrimp \$24**

mango-cilantro vinaigrette

### **Shrimp Cocktail \$24**

cocktail sauce

### **Crispy Chicken Spring Rolls \$24**

w. sweet & sour dipping sauce

### **Pan Seared Sea Scallops \$24**

w. passion fruit vinaigrette

# DINNER - \$33 per person



❖ *includes non-alcoholic beverages*

## *Starters*

*select up to TWO*

### **Mixed Greens**

w. teardrop tomatoes, shaved parmesan & red wine vinaigrette

### **Goat Cheese Salad**

baby greens, pine nuts, diced tomato w. crumbled goat cheese & red wine oregano vinaigrette

### **Caesar Salad**

w. sourdough croutons & parmesan cheese

### **Fire Roasted Tomato Soup**

w. sourdough croutons

## *Entrées*

*select up to THREE*

### **Grilled Meatloaf**

w. spicy creole sauce, mashed potatoes & haricot verts

### **Herb Roasted Chicken**

w. mashed potatoes & haricot verts

### **Grilled Salmon**

w. red pepper coulis and goat cheese & asparagus orzo. Cooked medium

### **Chicken Penne Pasta**

w. red peppers, asparagus, spinach & light cream sauce  
Can be served either with or without chicken

## *Dessert & Coffee*

*select up to TWO*

### **Brownie a la mode**

belgian chocolate brownie w. vanilla bean ice cream

### **Crème Brulee**

vanilla custard w. caramelized sugar crust

### **Apple Crumble**

w. vanilla bean ice cream

### **Mixed Berries w. Crème Fraiche**

seasonal assortment of fresh berries

# DINNER - \$35 per person



❖ includes non-alcoholic beverages

## Starters

*select up to TWO*

### Mixed Greens

w. teardrop tomatoes, shaved parmesan & red wine vinaigrette

### Goat Cheese Salad

baby greens, pine nuts, diced tomato w. crumbled goat cheese & red wine oregano vinaigrette

### Caesar Salad

w. sourdough croutons & parmesan cheese

### Fire Roasted Tomato Soup

w. sourdough croutons

## Entrées

*select up to THREE*

### Grilled Meatloaf

w. spicy creole sauce, mashed potatoes & haricot verts

### Herb Roasted Chicken

w. mashed potatoes & haricot verts

### Ahi Tuna Mignon

w. green pepper sauce w. potato au gratin. Served medium rare

### New York Strip Steak

w. red wine demi glace, potato au gratin & sauteed spinach

### Lump Crab Cake

lump crab w. corn & asparagus sauté and sweet mustard cream sauce

## Dessert & Coffee

*select up to TWO*

### Brownie a la mode

belgian chocolate brownie w. vanilla bean ice cream

### Crème Brulee

vanilla custard w. caramelized sugar crust

### Apple Crumble

w. vanilla bean ice cream

### Mixed Berries w. Crème Fraiche

seasonal assortment of fresh berries



# Bar Options



- ❖ Unless you choose a bar package, beverages will be charged on a per drink basis.

## *Wine Selections*

- ❖ Select a red & white bottle from our wine list. Prices vary.
- ❖ We're happy to make pairing suggestions

## *Cocktail Reception*

- ❖ prices are determined on a descending, per person, hourly basis
- ❖ sodas & ice tea are included w. all package options

### **Premium Bar Package**

- ❖ featuring premium liquors, imported & domestic beers, house wines, sodas, juices, & bottled water

1 <sup>st</sup> hour	\$20.00
2 <sup>nd</sup> hour	\$15.00
3 <sup>rd</sup> hour	\$10.00

### **Martini Bar Package**

- ❖ add to the premium bar package, for \$4 per person
- ❖ featuring Café Deluxe signature martinis, to include:

Cosmopolitan  
Tartini  
Sour Apple Martini  
Manhattan  
French Martini

### **Beer & Wine Package**

- ❖ featuring imported & domestic beers, house wines, sodas, juices & bottled water

1 <sup>st</sup> hour	\$17.00
2 <sup>nd</sup> hour	\$13.00
3 <sup>rd</sup> hour	\$9.00

## *A La Carte / Host Bar*

- ❖ charges are based on a per drink consumption
- ❖ items are added to the Host's bill

bottle domestic beer	\$5.00
bottled imported beer	\$5.50
premium mixed drinks	\$7.00
premium martini	\$9.00
champagne	\$7.00
bottle water	\$6.00
bloody mary & mimosas	\$6.50
house wine by the glass	\$6.50

# Wine Options



## WHITE WINE

### CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
Columbia Crest, Two Vines, WA	6.50	26
Hess Select, CA	8.50	34
St. Francis, Sonoma	8.95	36
Clos du Bois, Alexander Valley	9.95	40

### SAUVIGNON BLANC

Covey Run, WA	7.50	30
Allan Scott, New Zealand	9.95	40

### OTHER WHITES

Johannisberg Riesling, Ch. Ste. Michelle, WA	7.50	30
Pinot Grigio, Lagaria, Italy	7.50	30
Pinot Grigio, Mezza Corona, Italy	8.95	36

## RED WINE

### CABERNET SAUVIGNON

	<i>Glass</i>	<i>Bottle</i>
Columbia Crest, Two Vines, WA	6.50	26
Ravenswood Vintners Blend, CA	7.95	32
Louis M. Martini, Sonoma	8.95	36
J. Lohr, Paso Robles	9.50	38

### MERLOT

Beringer Founder's Estate, Napa	8.50	34
J. Lohr, Paso Robles	9.50	38

### PINOT NOIR

Estancia, Monterey	8.95	36
Firesteed, OR	9.95	40

### OTHER REDS

Shiraz, Jake's Fault, CA	7.00	28
Cabernet / Shiraz, Penfolds, Australia	8.00	32
Zinfandel, Rosenblum, California Cuvee	8.50	34
Malbec, Trivento, Argentina	8.95	36

## SPARKLING WINES

	<i>Bottle</i>
Piper Heidsieck Brut N.V. - split	20
Schramsberg, Mirabelle, Napa	35
Moet & Chandon, White Star, France	95

# KID'S MENU - \$15 per person

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❖ *includes non-alcoholic beverages*

## *Starter*

*select ONE*

### **Fruit Cup**

an assortment of fresh berries

### **Fire Roasted Tomato Soup**

sourdough croutons

## *Entrées*

*select TWO options*

### **Chicken Fingers**

served w. french fries

### **Buttered Noodles**

penne noodles tossed in butter

### **Cheese Pizza**

mozzarella cheese w. marinara sauce

### **Mac & Cheese**

w. American cheese

## *Dessert*

### **Kid Sundae**

w. vanilla bean ice cream, hot fudge, whipped cream & cherry

# FREQUENTLY ASKED QUESTIONS

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## **How many guests does the space hold?**

The private room can accommodate 40 guests seated. Please inquire for larger groups.

## **Are children's menus available?**

Yes. Children's menus are available for guests age 12 & under.

## **Where can my guests park?**

There is street parking around the restaurant and a pay lot at the National Cathedral, less than one block west of the restaurant.

## **Can you bring your own centerpieces & flowers?**

You may bring in your own arrangements or we can recommend a florist.

## **Can you bring your own cake?**

You may bring in your own cake; an additional charge of up to \$75 will apply.

## **Can I decorate the room?**

The room can be made available to you 30 minutes ahead of the event for decorating. Nothing can be attached in such a way as to leave marks, residue, or damage in any way. Please discuss any decorating ideas w. our party planner.

## **Can I have live entertainment or use my own music?**

Unfortunately, the size of the space & its proximity to the dining room does not allow for live entertainment or outside music source. We provide the space w. music from our dining room system on a separate channel. However, this system plays special discs only, so we can only provide music we receive from our music company.

## **What are the tax & service charges?**

DC sales tax is 10%. The service charge for our private dining events is 21%

## **What are your room rental fees?**

We do not have room rental fees. We do have food & beverage minimums based on the total amount of purchases (food, beverage & labor), before tax & gratuity. Minimums are as follows:

Monday-Friday	8:00 am to 11:00 am	\$ 300
Monday-Friday	11:30 am to 2:30 pm	\$ 300
Saturday & Sunday	11:00 am to 2:00 pm	\$ 400
Sunday-Thursday	6:00 pm to 9:00 pm	\$ 600
Friday & Saturday	6:00 pm to 9:00 pm	\$ 800

Minimum requirements vary in the months of May & December, as well as on certain holidays. Please inquire to confirm rates.