

BREAKFAST MEETINGS



- ❖ *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



❖ *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



- ❖ *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 st hour	\$20.00
2 nd hour	\$15.00
3 rd 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 st hour	\$17.00
2 nd hour	\$13.00
3 rd 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

Columbia Crest, Two Vines, WA
Hess Select, CA
St. Francis, Sonoma
Clos du Bois, Alexander Valley

<i>Glass</i>	<i>Bottle</i>
6.50	26
8.50	34
8.95	36
9.95	40

SAUVIGNON BLANC

Covey Run, WA
Allan Scott, New Zealand

7.50	30
9.95	40

OTHER WHITES

Johannisberg Riesling, Ch. Ste. Michelle, WA
Pinot Grigio, Lagaria, Italy
Pinot Grigio, Mezza Corona, Italy

7.50	30
7.50	30
8.95	36

RED WINE

CABERNET SAUVIGNON

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

<i>Glass</i>	<i>Bottle</i>
6.50	26
7.95	32
8.95	36
9.50	38

MERLOT

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

8.50	34
9.50	38

PINOT NOIR

Estancia, Monterey 8.95 36
Firesteed, OR 9.95 40

8.95	36
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

7.00	28
8.00	32
8.50	34
8.95	36

SPARKLING WINES

Piper Heidsieck Brut N.V. - split
Schramsberg, Mirabelle, Napa
Moet & Chandon, White Star, France

<i>Bottle</i>
20
35
95

KID'S MENU - \$15 per person



❖ *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



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.