

CHEF GEOFF'S

CATERING

Enjoy Chef Geoff's delicious food at home, the office, or for any special event!

If you are looking for something you don't see on the menu, chances are we can make it happen!

Email us with any questions or special requests!

EVENTS@CHEFGEOFF.COM

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

appetizers

Small Bite Appetizer Platters

priced per dozen | two dozen minimum

ANTIPASTO SKEWERS

virginia finocchiona salami, citrus marinated fresh mozzarella, baby heirloom tomato, olive, basil 37 *gf*

EGGS DIABLO

tajin rim, whipped avocado yolks, grilled corn, pickled fresno chilis, cilantro 34 *gf, nf*

LITTLE CHEDDAR BISCUITS

cave aged pimento cheese 38 + virginia country ham 3 *v, nf*

MARYLAND BLUE CRAB ROLLS

old bay potato crispies, celery slaw 72

CRISPY POLENTA

sundried tomato pesto, pecorino, micro basil 37 *v*

IVY CITY SMOKED SALMON

everything bagel crisp, goat cheese, fried capers, pickled onion 46

CHESAPEAKE JUMBO SHRIMP COCKTAIL

tequila cocktail sauce, fresh lemon, old bay 46 *gf, nf*

CAESAR FRESH ROLL

crisp romaine lettuce, garlic croutons, parmesan, caesar dressing 36

CANDIED BACON BITES

mustard pearls, pickled fresno chilis 44 *gf, nf*

PERUVIAN CLUB BROCHETTES

roasted chicken, thick cut bacon, heirloom tomato, aji verde 42 *gf, nf*

COLD FRIED CHICKEN SALAD BITES potato buns, bread & butter pickles 42

ALOHA POKE SKEWER ahi tuna, pineapple, furikaki, sambal aioli 40 *gf*

GREEK SALAD STUFFED PEPPER BITES

tofu feta, hummus, olives, pepperoncini, sumac onions, cucumber-tomato-herb relish 38 *vn, gf, nf*

Large Format Appetizer Platters

small serves 10-20 | large serves 20-30

SEASONAL FRESH FRUIT

chocolate yogurt dip, basil honey *v, gf, nf* | small 75 / large 105

SPEADS & BREADS

hummus, htipiti, lebneh, marinated olives, za'atar flatbread, pita chips | small 85 / large 120

CHEESE PLEASE!

selection of hard, soft, blue, & goat cheeses, jam, mustard, pickles, dried fruits, crackers | small 96 / large 132

FARMERS MARKET

seasonal raw, roasted, & grilled market vegetable selection, black peppercorn dip, green pea & mint hummus *v, gf, nf* | small 75 / large 105

VIRGINIA CHARCUTERIE

chef curated salami selection, olli prosciutto, marinated olives, mustard, pickled vegetables, artisan breads | small / 115 large 160

SEAFOOD COCKTAIL

poached shrimp, maryland blue crab, chilled mussels, cocktail, little hot sauces, lemon *gf, nf* | MP

Chips & Dip Platters

small serves 10-20 | large serves 20-30

POTATO CHIPS

caramelized onion dip, pimento cheese dip, blt dip *v* | small 40 / large 56

TERRA CHIPS

green goddess dip, hummus *v, gf, nf* | small 35 / large 49

TORTILLA CHIPS

guacamole, pico de gallo, jalapeño queso dip *v, nf* | small 45 / large 62

breakfast

BITES BY THE DOZEN | *priced per dozen two dozen minimum*

Baker's Dozen | 38 / dozen

CLASSIC
muffins, coffee cake, ricotta donuts, butter, jam *v*

PARISIAN
croissants, pan au chocolate almond, jam, butter *v*

BAGELRY
plain, everything, & cinnamon raisin bagels + regular,
herb, & honey spice cream cheese *v*

SALMON LOX +42
salmon lox, hard-boiled eggs, red onions, capers, lemon, tomatoes *gf, nf*

GLUTEN FREE MUFFINS
chef's seasonal selection *v, gf*

Egg Bites | 38 / dozen

FARMHOUSE
applewood smoked bacon, cave aged cheddar, scallion *gf, nf*

MEDITERRANEAN EGG WHITE
spinach, sundried tomato, feta *gf, nf*

SAUSAGE & EGG
roasted mushrooms, chicken sausage, kale, gruyere *gf, nf*

Bao Buns | 52 / dozen

THE CLASSIC
crispy pork belly, egg, scallions, sriracha mayo *nf*

CHICKEN AND THE EGG
egg white, chicken sausage, cilantro *nf*

BAO WOW!
shiitake, togerashi tofu, scallions, hoisin sauce *vn, nf*

Egg Sliders | 54 / dozen

BACON, EGG & CHEESE
potato bun, scrambled eggs, american cheese, bacon *nf*

SAUSAGE, EGG & CHEESE
potato bun, american cheese, scrambled eggs, chicken sausage *nf*

EGG WHITE
potato bun, spinach, roasted peppers, goat cheese *nf*

SIDES

HASHBROWNS chive, sea salt, black pepper 22 /dozen

THICK CUT BACON 24 /dozen

SPINACH & FETA CHICKEN SAUSAGE 24 /dozen

FRESH FRUIT SKEWERS spiced honey yogurt dip 32 / dozen

Add Breakfast Bevs!

COFFEE | 96oz with paper cups, lids, sugar packets, creamers | 35

OPEN WATER | 16oz Canned Still Water | 6

SARATOGA SPRINGS WATER | 12oz Glass Bottle | 6

NATALIE'S FRESH FRUIT JUICES | 16 oz | 8

LA COLOMBE cold coffee cans | 5

More options on the last page!

breakfast

ALA CARTE | 10 piece minimum, per selection

Superfood Parfaits | 7 / per piece

FOUNDATION

greek yogurt, açai sauce, fresh berries, flaxseed granola *v, gf*

ENERGY

vanilla bean infused yogurt, dried cherries,
dark chocolate, almond, flaxseed granola *v, gf, nf*

POWER

honey & chia yogurt, toasted coconut, toasted almonds,
hemp hearts, flaxseed granola *v, gf, nf*

Overnight Oats | 7 / per piece

BLUE GINGER

toasted almond, candied ginger, oatmilk *vn, gf*

TROPIC DELIGHT

toasted coconut, pineapple, chia seeds *vn, gf, nf*

CHOCO AVOCADO

toasted pistachio, mini dark chocolate chips *v, gf*

Smoothie Bowls | 9 / per piece

BLUE POWER

blueberry and ginger smoothie, flax granola, fresh berries, chia seeds *v, gf*

SUPER GREEN

kale and avocado smoothie, pumpkin seeds, kiwi, toasted coconut *v, gf*

RED BERRY BLAST

mixed berry smoothie, fresh berries, banana, hemp hearts *v, gf*

Toasts | cut in 3

VEGAN AVOCADO TOAST

persian cucumbers, dill, preserved lemon, za'atar 16 *vn*

RICOTTA TOAST

whipped caputo brothers ricotta cheese, grilled peaches, speck,
basil, honey, toasted pistachio, nigella seed 7 *v*

Breakfast Burritos | cut in 2

BAJA BACON

bacon, scrambled eggs, pepperjack cheese, black beans,
avocado, crema, pico 9 *nf*

SWEET POTATO & TOFU SCRAMBLE

black beans, nooch cojita, avocado, pico 9 *vn*

Features | priced per piece

BODEGA SAMMY

potato bun fried egg, jam, cheddar cheese, bacon 9 *nf*

GARDEN FRITTATA

roasted peppers, zucchini, kale, tomatoes, goat cheese 7 *v, gf, nf*

AMERICAN BREAKFAST FRITTATA

bacon, potatoes, caramelized onion, cheddar, herbs 7 *gf, nf*

TRUFFLED WILD MUSHROOM FRITTATA

gruyere cheese, caramelized onions, fresh herbs 7 *v, gf, nf*

QUICHE LORRAINE

thick cut bacon, caramelized onion, fresh thyme, gruyere cheese 8 *nf*

BLUE CRAB QUICHE

asparagus, tomato, fresh herbs, gruyere 9 *nf*

FRESH FRUIT CUPS

cut seasonal fruits & berries 5 *v, gf, nf*

lunch & dinner

DELI PLATTERS

12-person minimum

If You Build It ...

select 3 deli items, 2 sliced cheeses, toppings, 2 bread,
3 spreads, 2 sides, chocolate chip cookies | 26 per person

+1 per additional deli item

DELI | roast beef, turkey breast, chicken salad, black forest ham,
tuna salad, genoa salami, mortadella, sopresatta, capicola,
grilled marinated vegetables, grilled portobello mushrooms

CHEESE | cheddar, swiss, american, havarti, provolone, whipped goat cheese

TOPPINGS | lettuce, tomato, onion, pickles, pickled cherry peppers

DELI | sliced deli meats, cheese, lettuce, tomato, onion, pickles

BREAD | hoagie buns, potato buns, banquette, petite ciabatta,
sliced whole wheat, sliced rye, classic croissant, multigrain croissant

SPREADS | mayo, basil aioli, yellow mustard, whole grain mustard

Wrap it Up!

select 3 wraps + 3 sides + chocolate chip cookies | 28 per person

SALMON CAESAR

crisp romaine, grilled salmon, garlic croutons, parmesan, caesar dressing *nf*

HUMMUS

roasted veg, feta cheese, arugula, balsamic glaze *v, nf*

THE CLUB

roasted turkey breast, bacon, cheddar, lettuce, tomato, mayo *nf*

RANCHO

grilled chicken, avocado, pepperjack, pico, shredded lettuce, bacon, spicy ranch *nf*

CAPRESE

heirloom tomato, fresh mozzarella pickled red onion, arugula, balsamic glaze *v, nf*

STEAKHOUSE

grilled steak, crisp lettuce, blue cheese, red onion, tomato, garlic croutons *nf*

Hoagie Platter

select 3 sammys + 3 sides + chocolate chip cookies | 28 per person

PESTO CHICKEN

aioli, provolone, arugula and roasted tomato

ALBACORE

albacore salad, giardiniera, onions, tomato, romaine, aioli, herbed vinegar oil *nf*

THE FRANKLIN

roasted turkey breast, apple & cranberry chutney,
aged provolone, lettuce, tomato, onion, chili vinegar oil *nf*

MEDIVEG

grilled marinated eggplant, roasted tomato, frisee,
confit garlic, goat cheese schmear *vn, nf*

THE OG

grilled chicken, burrata cheese, three pepper relish, arugula, herb mayo *nf*

THE AMERICAN

capicola, genoa salami, mortadella, sharp provolone, onions,
tomato, romaine, pickles, mayo, herbed vinegar oil

BIG P

pastrami, tangy coleslaw, pickled peppers, aged provolone, caraway mayo *nf*

THE CLUB

roasted turkey breast, bacon, cheddar, lettuce, tomato, mayo *nf*

SIDES

WATERMELON & FETA SALAD *v, gf, nf*

GREEK YOGURT BROCCOLI SALAD *v, gf, nf*

THREE BEAN SALAD *vn, gf, nf,*

FRESH FRIED KETTLE CHIPS *vn*

POTATO SALAD *v, gf, nf*

ANTIPASTO PASTA SALAD

KALE & BRUSSELS SLAW *v, gf, nf*

Box it Up!

Individually boxed lunch including one wrap or hoagie, one side,
one whole fruit, potato chips & bottled water +5

lunch & dinner

Big Salads | serves 10 - 12

GARDEN SALAD

artisan greens, cucumber, tomatoes, chickpeas, radish, sunflower seeds, garlic croutons, cheddar, feta, balsamic vinaigrette, buttermilk ranch 90 *v, nf*

CAESAR SALAD

romaine lettuce and local kale, garlic croutons, parmesan, fresh lemon, caesar dressing 92 *nf*

CHOPPED SALAD

shredded lettuce, radicchio, artichokes, salami, kalamata olives, ham, feta, red onions, pepperoncini, cherry tomatoes, basil, red wine-oregano vinaigrette 98 *nf*

LEMON, PARSLEY AND CANNELLINI BEAN SALAD

radicchio, mixed greens, mint, red onions, shaved parmesan 94 *v, gf, nf*

THE WEDGE

little gem lettuce, cherry tomatoes, bacon, blue cheese, garlic crouton crumbles 96 *nf*

BORDER TOWN SALAD

shredded iceberg lettuce, tomatoes, cucumbers, red onions, sunflower seeds, roasted chili and lime ranch dressing 95 *v*

FRUIT, NUT, CHEESE SALAD

artisan greens, grapes, cucumbers, dried cranberries, candied walnuts, blue cheese, cheddar, raspberry vinaigrette, ranch dressing 96 *v*

Big Sides | serves 10 - 12

GRILLED MARINATED VEGETABLES WITH SABA GLAZE 85 *vn, gf, nf*

QUINOA TEBBOULEH WITH PERSIAN CUCUMBERS & HEIRLOOM TOMATO 85 *vn, gf, nf*

FARRO & SUNDRIED TOMATO PESTO AND GOAT CHEESE 85 *v*

SMASHED FINGERLING POTATOES WITH GARLIC & HERBS 85 *vn, gf, nf*

ISRAELI COUSCOUS WITH GREEN APPLES, RAISINS, & CURRY 85 *vn, nf*

BUCCATINI WITH CALABRIAN CHILI - PARSLEY PESTO, WALNUTS, & PARMESAN 85 *v*

Entrée Platters | serves 10 - 12

BLACKENED SALMON

lemon & herb butter glaze, hushpuppies 225 *nf*

SPICE CRUSTED CATCH OF THE DAY

jalapeño butter, cheddar biscuits MP *nf*

GRILLED FLANK STEAK

garlic butter, grilled scallion, jalapeño, tomato, cilantro, 4" flour tortillas 325 *gf, nf*

WHOLE ROASTED CAULIFLOWER

sweet & spicy glaze, scallions, virginia peanuts, garlic naan 175 *vn*

WHOLE ROASTED BEEF TENDERLOIN

horseradish sauce, demi, hawaiian rolls 450 *nf*

TOMAHAWK RIBEYE STEAK

chimichurri, black garlic demi, heirloom potatoes, cipolini onion MP *gf, nf*

HARISSA CHICKEN KEBOBS

sumac onions, roasted tomatoes 175 *gf, nf*

KOFTE

ground beef with toasted pine nuts, herbs, & spices 175

GRILLED LAMB CHOPS

honey spice rubbed lamb, chermoula sauce, tzatziki 400 *gf, nf*

MADRAS CURRY CHICKEN

curry cream, garlic naan 225 *nf*

GRILLED MARINATED EGGPLANT

lemon tahini sauce, pickled fresno chilis 175 *vn, gf, nf*

MARYLAND CRAB CAKES MP *nf*

Custom Menus Available

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

desserts & drinks

DESSERTS

*priced per dozen
two dozen minimum*

COOKIES, BROWNIES, BLONDIES OR LEMON BARS 36 v

ASSORTED MINI FRENCH PASTRIES 42 v

CHOCOLATE COVERED STRAWBERRIES 42 v, gf, nf

DRINKS

*priced per dozen
two dozen minimum*

COFFEE | 96oz with paper cups, lids, sugar packets, creamers | 35

OPEN WATER | 16oz Canned Still Water | 6

SARATOGA SPRINGS WATER | 12oz Glass Bottle | 6

SARATOGA SPRINGS SPARKLING WATER | 12oz Glass Bottle | 6

LA CROIX ASSORTED SPARKLING | 12oz can | 2

SAN PELLEGRINO | 11.5oz canned sparkling water | 3

NATALIE'S FRESH FRUIT JUICES | 16 oz | 8

HARNEY & SONS ICED TEAS | 16oz glass | 6

COCA COLA | 8oz glass bottles | 4

IBC ROOT BEER & CREAM SODAS | 12oz bottles | 4

LA COLOMBE cold coffee cans | 5

Catering Fine Print

A \$300 order minimum is required.

Please place your order a minimum of 48 hours in advance.

Available for pick up, or delivery within the Beltway and areas immediately surrounding.

Delivery items are subject to a \$25 delivery fee.

Cancellations must be made at least 24 hours in advance.

Staffing and set up assistance available for an additional fee.

A service fee of 4% and 10% tax will be added to each order.

Tax Exempt status must be verified with proof of valid tax exemption certificate.

Gratuuity may be added at the client's discretion.