

THE NATIONAL PRESS CLUB



Expert Event Hosting and Planning

THE NATIONAL PRESS CLUB CATERING MENU

The National Press Club's historic and elegant venue is perfectly complemented by the creative cuisine and the impeccable service provided by our catering team, led by Executive Chef Susan Delbert.

The menus which follow present choices for every event you may choose to host in the Press Club, from: continental breakfast in the morning to hors d'oeuvres with dancing and drinks late into the night; a networking event with passed breakfast items to your wedding in our exquisite ballroom; or an awards banquet for corporate partners to afternoon tea for an intimate group.

The Press Club prides itself on the use of fresh, quality ingredients. All beef is Certified Angus Beef; fish is the freshest our supplier can deliver. Most fish and meats are butchered in house. Fruits and vegetables are local when available and seasonal alternatives guarantee the best flavor and freshness. Pastries and desserts are made by artisans using only the finest ingredients and old world techniques. Virtually every meal is made from scratch.

Food is artfully displayed when buffet service is requested and beautifully plated for seated meals. When a chef is requested for a carving station, professionalism rules, but friendliness and warm cordiality are the standard for service. The banquet service staff will seamlessly orchestrate food service at your event and the food and beverage options will delight your guests.

The National Press Club is not only the world's leading organization for Journalists, Where News Happens, but it is also a unique, modern, genteel and special setting for any activity you plan to host. Your guests will come through the doors with heightened expectations and leave satisfied with your selection of the National Press Club for the event.





Expert Event Hosting and Planning

Breakfast Suggestions




Continental breakfast

House-baked danish and cinnamon rolls with artisanal muffins and mini croissants and savory tarts. Marmalade, berry jams and butter
Freshly brewed coffee, decaffeinated coffee and variety of teas, including herbal teas
Orange and cranberry juice
\$20 /pp

Yogurt and wholesome grains station

Yogurt selection with fresh fruit and honey; house-made granola
Whole grain muffins or whole grain breads; cream cheese, and butter, jams and marmalade
Orange and cranberry juice; coffee, decaffeinated coffee and herbal teas
\$22 /pp

European breakfast buffet

 Sliced cheeses, such as Gouda, Havarti, or Swiss with cold cuts, including ham, prosciutto or salami; hard-cooked eggs and sweet cream butter, assortment of cereals and yogurt, selection of European and artisanal breads, marmalades and jam. Whole fresh seasonal fruit, juices, coffee, decaffeinated coffee and herbal teas
\$26 /pp



The following items can be added to your breakfast or ordered a la carte:

- Butter croissants
- Selection of fruit or nut tea breads
- Locally baked bagels with cream cheese
- Individual plain or fruit yogurt cups
- Ⓢ Hard boiled eggs (\$20/dozen)
- Ⓢ Warm hash brown potatoes with tri-color peppers
- Selection of cold cereals, including granola, whole grain cereals and milk
with breakfast \$3/pp A la carte \$5/pp
- Sliced seasonal fruits and assorted berries
- Breakfast sliders with egg, sausage and cheese on mini roll
- Eggs Benedict
- Ⓢ Choice of ham, sausage or bacon
- Old fashioned oatmeal with raisins, coconut and nuts
- Yogurt parfaits with fresh fruit, berries, granola and almonds
with breakfast \$6/pp A la carte \$9/pp

American breakfast: Station or Plated

Orange and cranberry juice, choice of all vegetable baked frittata or scrambled eggs with hash browns, choice of ham, bacon or sausage (turkey bacon or sausage available), sliced seasonal fruit, cold cereals, choice of breakfast breads or danish/muffin platter, marmalade, jams and butter
Coffee and tea service
\$27 /pp; minimum 25

Prices are subject to 20% Service Charge plus 10% D.C. Tax



Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Beverages

Infused and flavored water station

Iced water infused with lemons, basil and cucumber, mint and watermelon, oranges or strawberries
\$30 per three gallon station

Coffee, decaffeinated coffee, selection of herbal and black teas and/or iced tea

Includes milk, half/half, skim milk, sweeteners, sugar and lemon wedges
\$60 per gallon (~25 cups); or \$30 per 1/2 gallon (12 cups)

Pitchers of juice

Lemonade, orange, grapefruit, cranberry, pineapple or tomato
\$22 per pitcher (~10 juice glasses)

Sodas

Coke, diet, ginger ale, Sprite and Coke Zero
\$4 each. Assortment presented and charged by consumption

Mineral Waters

Saratoga still, effervescent, or NPC commemorative bottle
\$4 each. Assortment presented and charged by consumption

Honest Tea

Half lemonade/iced tea, pomegranate blue or orange mango
\$4 each. Assortment presented and charged by consumption

Cold Brew Coffee

\$4 each. Assortment presented and charged by consumption

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Mid-Morning or Mid-Day Breaks

Healthy snack and fruit assortment

Breakfast, protein and other energy bar assortment; fresh whole fruit and selection of dried fruit; peanut butter and carrot and celery sticks or apple slices and trail mix
\$15 /pp

Petite sandwiches

Deli meat sandwiches including ham, turkey, roast beef, grilled vegetables and cheeses ranging from Gouda to Swiss on freshly made petite-croissants. Lettuce and tomato. Mustard and mayonnaise on the side
\$60 per dozen



Mid-morning or afternoon tea

☼ International selection of black and herbal teas and tisanes, coffee or decaffeinated coffee, bite-size sandwich assortment, tea cookies, chocolate or yogurt dipped strawberries, and a selection of miniature French pastries and macaroons
\$25 /pp, minimum 25

Frosted cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon or German chocolate. Personalization or logo available
\$60 per dozen



Miniature French pastries or French macarons

Bite-size French delicacies, including éclairs, chocolate mousse, opera cake, Bavarians, Napoleons and cream puffs
\$50 per dozen pastries; \$60 per two dozen assorted chocolate, almond, and lemon French macaroons

Brownies and cookies

Chocolate chip, oatmeal, sugar and macadamia nut white chocolate cookies; Brownies include chocolate, walnut and butterscotch blondies. Brownies cut into bite size triangles
\$45 per dozen



Cheese

🍷 American and International selection with fruit garnish; assorted breads and crisps on side
\$14 /pp

Crudité

🍷 Seasonal, flavorful assortment of vegetables with two complimentary dips
\$10 /pp

Fruit

🍷 Colorful and fresh, sliced and arranged seasonal fruits, artfully displayed
\$13 /pp

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

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Beverages

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Popular selection



Chef signature item



Gluten-Free





Luncheons

Selections except box lunches include locally made artisan rolls and butter, coffee/hot tea service, and dessert platters of assorted cookies/brownies or miniature French pastries. All selections may be modified to accommodate dietary restrictions such as gluten free, religious prohibitions, allergies, reduced calories, food intolerances and spice preferences.



Grilled chicken Cobb salad

- Ⓒ Grilled diced chicken, trio of greens; eggs, red potatoes, avocado, bacon, blue cheese and scallions.
Choice of ranch dressing or herb vinaigrette
\$36 /pp; substitute poached salmon \$40 /pp

Caesar entrée salad

- 🔥 Romaine lettuce, Parmesan cheese, herb croutons and house made Caesar dressing
Add grilled chicken \$35 /pp, marinated flank steak \$40 /pp, salmon \$40 /pp

Trio of salads buffet

Select three of the following:

- Salmon (or chicken), spinach, fennel, red potatoes and peas
- Shrimp pasta salad with confetti vegetables
- Spicy Asian noodles with warm teriyaki flank steak, water chestnuts and snow peas
- Greek salad with romaine, Feta, cucumbers, pepperoncini and olives
- Mixed greens, smoked Gouda or blue cheese, cherry tomatoes and red onion

Includes choice of soup, rolls and assorted breads
\$45 /pp, minimum 25



Prices are subject to 20% Service Charge plus 10% D.C. Tax



Popular selection



Chef signature item



Gluten-Free





Luncheon Buffets

Soup and deli sandwich buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas. **Select three:** grilled chicken, ham and cheese, tuna salad, turkey and cheese, and grilled vegetables. Dressed with tomato/lettuce, or spinach/sprouts.
Includes soup du jour or mixed greens salad
Includes bags of potato chips.
\$45 /pp, minimum 25



Boxed lunch

Boxes includes grilled chicken, ham and cheese, tuna salad, turkey or grilled vegetable sandwich on bread, roll or flour tortilla with tomato/lettuce or spinach/sprouts, bag of chips, fruit and cookie/brownie
\$31 /pp
\$33 /pp, replace cookie/brownie or fruit with peanut butter and celery sticks



Hot luncheon

Select two of the following entrees:

- GF Chicken piccata
- Beef stroganoff with sour cream
- GF Grilled salmon
- GF Sliced marinated steak
- i Vegetarian butternut squash lasagna
- GF Mediterranean pasts with kalamata olives, tomato and basil, portabella mushrooms

- i Includes choice of soup du jour or mixed green salad
- Includes choice of rice and seasonal vegetable
- \$50 /pp, minimum 25**

Hot sandwich with soup du jour or mixed green salad

Select three of the following warm sandwich displays prepared on assorted breads, rolls and flour tortillas:
Reuben with corned beef, Swiss and sauerkraut or turkey Reuben
Grilled chicken, bacon and pepper-jack
Ham and cheddar
Southwest turkey melt
Tuna melt
Vegetarian chickpea falafel

Includes choice of soup du jour or mixed green salad, choice of potato chips or dry roasted edamame
\$43 /pp, minimum 25



Prices are subject to 20% Service Charge plus 10% D.C. Tax



Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Three Course Luncheon

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service, and dessert. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, reduced calories, religious prohibitions and spice preferences.

First Course

Select first course from Soup or Salad.



Soups

All soups are made from scratch. All are gluten free.

Choices include New England clam chowder, coconut chicken soup, butternut squash cream, chilled cantaloupe ginger, potato and leek, Mediterranean fish chowder, and Roasted tomato, Lentil or bean with bacon (or without).

Salads

All available gluten free.

-  Spinach, strawberries/watermelon (seasonal) or poached pears, Feta cheese and candied walnuts with balsamic vinaigrette
-  Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette
- Caesar with romaine, cheese toast or herb croutons, Parmesan and house made dressing
- Array of greens, mango, mozzarella, spiced pecans and citrus vinaigrette
- Mixed greens with carrots, tomatoes, frisee, mandarin oranges, jicama, and herb vinaigrette





Main Course

Select one main course. \$5 surcharge per person if more than one entrée option per person is selected for the event





Poultry \$50 /pp

-  Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard sauté
-  Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
- Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers
- Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables
- Thai grilled chicken breast, ginger glaze, sesame rice and Asian vegetables

Seafood \$55 /pp

May substitute fish in season

-  Grilled salmon, lemon caper butter, grilled asparagus, rice pilaf
-  Grilled fish, mushroom risotto and grilled vegetables
- Roasted cod, lemon couscous and Moroccan ratatouille with dates

Prices are subject to 20% Service Charge plus 10% D.C. Tax



Popular selection



Chef signature item



Gluten-Free





Three Course Luncheon



Meats \$56 /pp

All beef is Certified Angus Beef

Petite beef tenderloin filet, red wine sauce, creamy cheese polenta and grilled vegetables

- 🍖 Flatiron beef steak, chive mashed potatoes, Parmesan roasted tomatoes and buttered vegetables
- 🥬 Thin-sliced flank steak, bi-color potato gratin, edamame, butternut squash succotash

Vegetarian \$50 /pp

Vegan modifications available

- 🥬 Butternut squash lasagna with ricotta, hazelnuts, cranberries, spinach, béchamel over braised greens
- Greek moussaka, eggplant, tomato oregano sauce and soy meat, orzo and lemon/garlic green beans
- Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (vegan)
- 🍌 Roasted acorn squash, wild rice, quinoa, apricots and pecans, sautéed greens and apple cider reduction

Dessert Course

Select a final course from the following individual plated desserts

Individual pastries

- 🍌 Dark chocolate mousse "swag" bag
- Mocha royale with French macaron
- 🍷 Flourless chocolate volcano
- Napoleon
- 🍷 Chocolate raspberry mousse cake

Cakes and pies

- Key lime tart
- Passion fruit tart
- French tarts: apple, lemon (citron) or pear
- 🍷 🍌 New York style cheesecake
- Pumpkin cheesecake
- Strawberry fraiser

Platters for the table

- Cupcakes, assorted, personalized or with logo
- 🍌 Miniature French pastries or French macarons
- Brownies and cookies (available without nuts)

Comfort

- 🍷 Crème brulee with berries
- 🥬 House made bread pudding with caramel sauce (warm)
- 🍷 Flourless chocolate torte with hazelnut anglaise
- 🍌 Warm apple, berry, peach or pear crisp (seasonal)



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Popular selection



Chef signature item



Gluten-Free





Passed Hors d'oeuvres

Items placed on buffet after successive passings

Minimum order 25 Pieces

Vegetarian \$4.00 /pp

- Ⓜ Caprese skewers with mozzarella, basil & cherry tomatoes
- Wild mushroom phyllo triangles
- Crispy mac and cheese
- Mushroom risotto cakes with truffle oil
- Poblano and jalapeno cheese poppers
- Mushroom profiteroles
- 🍴 Phyllo triangles with spinach and feta cheese, spanakopita

Vegan \$4.00 /pp

- Crispy egg rolls with hot mustard
- 🍴 Edamame dumplings
- Kale and vegetable potsticker
- Asian vegetable garden rolls, not fried

Poultry \$4.25 /pp

- 🍴 Ⓜ Jamaican jerk chicken skewers with ginger sauce
- Chicken satays with tamarind sauce
- Chicken and lemongrass pot stickers
- Mini chicken Cordon Bleu
- 🍴 Traditional Peking duck with sweet bean sauce



Meats \$4.75 /pp

- Pulled pork BBQ sliders
- Ⓜ Blue cheese stuffed figs with prosciutto (seasonal)
- 🍴 Ⓜ Figs or Dates stuffed with Spanish Manchego, cream cheese, bacon
- Beef Wellington
- Mexican beef empanadas with salsa
- Ⓜ Petite lamb chops on the bone with au jus
- Ⓜ Beef teriyaki satay
- All beef hot dogs in pastry, pigs in a blanket
- 🍴 Ⓜ Beef steak with gorgonzola skewers

Seafood \$5.00 /pp

- Ⓜ Bacon wrapped scallops with scallion remoulade
- Shrimp & vegetable garden roll, not fried
- Ⓜ Prosciutto wrapped shrimp with mango chutney
- 🍴 Mini Chesapeake crab cakes with remoulade sauce
- Ⓜ Smoked salmon in cucumber cup with dill cream
- 🍴 Sesame crusted sushi tuna

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Hors d'oeuvre Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner.



Seasonal soup tasting

Two fresh and flavorful soups in demitasse cup portions with artisan breads and accompaniments.

All soups are made from scratch including coconut chicken soup, butternut squash, chilled cantaloupe ginger, potato leaek, roasted tomato, lentil & bean with bacon.

Ask about other seasonal suggestions.

\$10 /pp (Chef recommended: \$100/3hrs)

Bruschetta

Seasonal tapenades on grilled baguette crisps such as Kalamata olive, sundried tomato or artichoke spread

Quesadillas

Griddled flour tortillas with south of the border chicken, beef, or cheese fillings. Condiments on the side

Sandwiches

Deli style warm finger sandwiches such as Reuben or ham & cheese

\$10 /pp



Charcuterie

European style cured meats, such as soppressetta, capicola, salami and mortadella; cheeses such as smoked provolone, Havarti or Gouda; roasted and grilled vegetables, marinated olives, cured peppers and garlic bread

\$20 /pp, minimum 25 non-pork options available

Pizza

House crafted Neapolitan thin crust pizzas featuring marinara, pesto or Alfredo sauces. Toppings: pepperoni, sausage, mushrooms, tomatoes, peppers and onions; Parmesan and mozzarella cheeses

\$15 /pp, minimum 25

Cheese

American and international selection, fruit garnish; assorted breads and crisps on side

\$14 /pp

Crudit 

Seasonal, flavorful assortment of vegetables with two complimentary dips

\$10 /pp



Fruit

Colorful and fresh, sliced and arranged seasonal fruits

\$13 /pp

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Hors d'oeuvre Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner.

Spanish tapas

- Spain's small plate appetizers such as: Spanish tortillas, calamari, garlic sautéed shrimp, bravas potatoes, Spanish cheeses, pomegranate glazed quail, assorted olives and relishes.
\$27 /pp, minimum 25

Paella

- Saffron arborio rice mélange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes.
\$20 /pp, minimum 25

Cured Salmon

- Selection of dill gravlax, pastrami salmon or horseradish-beet cured salmon served with bagel chips, toasted baguettes and black bread with classic accompaniments, including capers, onion and eggs
\$18 /pp, minimum 25

Shrimp

- Jumbo shrimp served in an assortment of styles: a mix of cocktail shrimp on ice, skewered and grilled, bacon wrapped roasted and/or garlic sautéed. (approx. four pieces/pp)
\$25 /pp, minimum 25

Sushi and sashimi

Expertly crafted assortment of freshly made sushi, sashimi and California rolls with ginger, wasabi and soy sauce. Vegetarian assortment available.

Select from four sizes: \$225 /50pcs; \$425 /100pcs; \$625 /150pcs; \$825 /225pcs

Asian dumplings and rolls

Assortment of Asian flavors: dumplings, pot-stickers, spring rolls, satays, beggars' purses, skewered vegetables and other delights with soy-sesame or peanut chile sauce (approx. three pieces/pp)

\$20 /pp, minimum 25



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Popular selection



Chef signature item



Gluten-Free





Hors d'oeuvre Stations

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner.

Each requires two Chefs: each \$100/3hrs (\$25 each additional hour)

Pasta

Assortment of pasta and sauces prepared to order; for example, fusilli, orecchiette, and/or vermicelli pastas, with marinara, Alfredo and pesto sauces and toppings including sausage, mushrooms, shrimp, peppers and olives.

\$17 /pp, minimum 25

Risotto

- ① Creamy arborio rice, white wine, cheese and butter prepared to order in rounds of Parmigiano Reggiano.

Includes add-ins such as shrimp, chicken, sausage, mushrooms, peas, scallions, peppers and asparagus.

\$17 /pp, minimum 25

Peking duck and Moo Shu pancake

- ☁ Traditionally prepared duck pancakes with scallions and sweet bean sauce; Moo Shu pancakes with Asian vegetables, chicken, beef or pork; Served with sambals and hoisin, oyster and chile sauces.

\$25 /pp, minimum 25

Steamship round of beef, \$1100 (~150 portions)

Whole wheat rolls, horseradish cream sauce and mustards

Pepper crusted beef tenderloin, \$450 (~25 portions)

Rosemary rolls, horseradish and chimichurri sauces

Smoked and roasted whole turkey \$350 (~40 portions)

Challah knot rolls, cranberry sauce, country mustard selection

Baked country bone-in ham, \$400 (~75 portions)

Brioche rolls, apple butter, Dijon mustard and horseradish



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Popular selection



Chef signature item



Gluten-Free





Dessert Displays

Sundae station

- Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies; self-serve or chef attendant; dairy free sorbet available
\$15 /pp, minimum 15 (chef attendant recommended \$100 /3hrs)



Splendid dessert buffet

- Assortment of layer cakes, pies, tarts, cupcakes, French pastries and cookies; selections such as old fashion chocolate cake, American apple pie, red velvet cupcakes, Key lime tarts, mini-Napoleons, cream puff swans and sugar cookies.
Logo cookies or cupcakes may be included. Approximately three pieces per person
\$18 /pp, minimum 25



Enhanced coffee station

Rich, dark coffee served with shaved chocolate, raw sugar sticks, cinnamon, vanilla, whipped cream and choice of syrups, such as caramel, mint, raspberry, hazelnut and chocolate
\$10 /pp, minimum 25
Add liqueurs and cordials charged by consumption, at \$11 per serving

Miniature French pastries or French macaroons

- Bite-size French delicacies, including éclairs, chocolate mousse, opera cake, Napoleons and cream puff
\$50 per dozen pastries; \$60 per two dozen assorted chocolate, almond, and lemon French macaroons

Frosted cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.
Personalization or logo available
\$60 per dozen

Brownies and cookies

Chocolate chip, oatmeal, sugar, and macadamia nut white chocolate cookies; Brownies include chocolate, walnut and butterscotch blondies. Brownies cut into bite size triangles
\$45 per dozen



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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service and dessert. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, reduced calories, religious prohibitions and spice preferences.

First Course

Select one first course from the following Soup, Starter or Salad Categories

Soups

- ☞ All soups are made from scratch. All are gluten free.
Choices include clam, roasted tomato, coconut chicken, curried butternut squash, chilled cantaloupe ginger, potato leek, lentil or bean with bacon.



Starters

- Lobster, crab or three cheese ravioli, sage brown butter and capers
Snapper or salmon crudo with chile citrus sauce and sesame seeds



Salads

- Avocado, greens, oranges, mango, scallions and sesame brittle garnish
Forest mushrooms in balsamic vinaigrette, grilled asparagus, edamame and shaved Parmesan
Endive, blue cheese, spinach, walnuts and pomegranates seeds (seasonal) or apple/pear bites
Fresh mozzarella and heirloom tomato Caprese salad, bibb lettuce and extra virgin olive oil (seasonal)
Arugula, tri-colored pickled beets, grapes, herb goat cheese and cinnamon maple roasted walnuts
Mixed greens, frisee, mandarin oranges, jicama, tomatoes, herb vinaigrette
📌 Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette



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Main Course

Select one main course. \$5.00 surcharge per person if more than one entrée option is selected for the event

Surf 'n Turf \$90 /pp

Seasonal fish may be substituted for any fish option; all beef is Certified Angus

- 🍴 Butter sautéed halibut or cod, grilled filet mignon or sirloin, horseradish mashed potatoes and squash
- 🍴 Grilled salmon or lobster tail, boneless NY strip, red pepper polenta, sautéed spinach with tomatoes
- 🍴 Seasonal fish and filet au poivre, mushroom risotto and Roman artichokes
- 🍴 Jumbo lump crab cake, rosemary grilled sirloin, chive mashed potatoes and asparagus



Vegetarian \$70 /pp

Vegan Modification available on all options

- 🍴 Eggplant Provençale, almonds and saffron rice, Romesco sauce and lemon garlic artichokes
- 🍴 Baked Chile Relleno, goat cheese filling, apricots, pecan, tomatillo sauce, rice and tostones
- 🍴 Fiery marinated tofu stir-fry, sesame spinach, ginger broccoli and edamame rice pilaf (Vegan)
- 🍴 Acorn squash, quinoa, wild rice, cranberries and pecans, braised greens, cider reduction (Vegan)



Meats \$75 /pp

All beef served is Certified Angus Beef

- 🍴 Filet mignon au poivre, almond potatoes and spinach Parmesan soufflé
- 🍴 Grilled filet or strip steak, merlot demi-glace, roasted potatoes and creamed cauliflower
- 🍴 Roasted rack of lamb chops, mushroom rice pulao and butter crumb-topped tomatoes
- 🍴 Bison strip steak, blackberry demi-glace, soft polenta, green beans with oranges and pistachios



Seafood and Shellfish \$75 /pp

Seasonal fish may be substituted for any fish option

- 🍴 Seared scallops or lobster tail, coconut ginger sauce, basmati rice, baby bok choy, shiitakes, edamame
- 🍴 Jumbo lump crab cakes, balsamic green beans, potatoes and carrots
- 🍴 Layered salmon Napoleon in leek wrap, creamy cheese polenta and zucchini sauté
- 🍴 Grilled salmon, new potatoes, tomato caper sauce, sautéed spinach and greens

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Poultry \$70 /pp

All chicken served is Hallal

- 🍴 Roasted chicken, pan gravy, mashed country potatoes, and tarragon green beans
- 🍴 Peruvian roasted chicken, Chimichurri sauce, purple potatoes, black beans and yucca crisps
- 🍴 Spanish spice-rubbed chicken, lentil rice with olives and dates, roasted squash with mint
- 🍴 Chicken piccata, mushroom risotto and ginger-garlic Feta green beans
- 🍴 Grilled herb marinated chicken breast, saffron scallion couscous, peppers and zucchini sauté
- 🍴 Moroccan chicken with fruit or vegetable cous cous

Dessert Course

Select one final course from the following individual plated desserts

Individual pastries

- 🍴 Dark chocolate mousse "swag" bag
- 🍴 Mocha royale with French macaroon
- 🍴 Napoleon
- 🍴 Flourless chocolate volcano
- 🍴 Chocolate raspberry mousse cake

Cakes and pies

- 🍴 Key lime tart
- 🍴 Passion fruit tart
- 🍴 French tarts: apple, lemon (citron) or pear
- 🍴 Strawberry Fraiser
- 🍴 New York style cheesecake
- 🍴 Pumpkin cheesecake

Comfort

- 🍴 Crème brulee with berries
- 🍴 Flourless chocolate torte with hazelnut anglaise
- 🍴 House made bread pudding with caramel sauce (warm)
- 🍴 Warm apple, berry or peach, pear crisp (seasonal)

Platters for the table

- 🍴 Cupcakes, assorted, personalized or with logo
- 🍴 Miniature French pastries or French macaroons
- 🍴 Brownies and cookies (available without nuts)



Prices are subject to 20% Service Charge plus 10% D.C. Tax



Popular selection



Chef signature item



Gluten-Free



Wine and Bar Service

Bars

Service options:

- (1) Unlimited rate
- (2) Hosted bar charged by consumption
- (3) Drink tickets
- (4) Cash bar

All may include liquors, wines, craft, imported and domestic beer, sodas, juices and bottled waters. Additional/upgraded brands of liquor, beer, wines, liqueurs or cordials available.



Bartenders

Recommended: one per 75 guests. \$80/two hour minimum; \$40 each additional hour
If guests under 21 years are anticipated, security guards required to check IDs and apply wrist bands.

Wines

National Press Club private label Round Hill Winery include:

Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon. \$30 per bottle.

Upgraded imported, domestic and sparkling wines available on attached list; additional selections available.

Wholesale distributor shortages are subject to substitution at NPC discretion.

Outside wines subject to corkage fee. \$18 per 750ml bottle.

Bar Service details

(1) Premium Brands Unlimited Rate

The unlimited rate is charged for the number of guests 21 years and older.

Selection of liquor, wine, craft, imported, and domestic beer, sodas, juices, mineral waters, cold brew coffee.

\$18 per person/first hour and \$12 each additional hour.

Beer/Wine Unlimited \$15 first hour and \$10 each additional hour.

Table service for wine during dinner is available, charged by consumption.

(2) Hosted bar charged by consumption

Cocktails \$9: Stocked brands: Tito's vodka, Tanqueray gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum

NPC Wine \$30/bottle: Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon

Beer \$6: Dogfish Head 60 Minute IPA, Right Proper Senate Beer, Heineken, Truly Hard Seltzer

Sodas, Juice, Mineral Waters, Cold Brew Coffee \$4

(3) Drink tickets

Host provides drink tickets to guests, \$8 each.

Non-alcoholic beverage tickets, \$4 each. Non-redeemed tickets are refunded to host.

(4) Cash bar (does not accept credit cards)

Guests pay for each drink in cash. There is an ATM in the building lobby on F St.



Prices are subject to 20% Service Charge plus 10% D.C. Tax



Banquet Wines

White

NPC Private Label Chardonnay or Pinot Grigio, Round Hill, California <i>Soft and varietally correct.</i>	\$30
Revery DuCroux Sancerre "Beau Roy", Loire Valley, France <i>Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.</i>	\$42
Jules Taylor Sauvignon Blanc, Marlborough, New Zealand <i>A very fresh and zesty Sauvignon Blanc. With a mélange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.</i>	\$34
Tiefenbrunner Pinot Grigio, Trentino-Alto Adige, Italy <i>Armoas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.</i>	\$32
Vins Auvigue, Macon-Villages, Burgundy, France, Chardonnay <i>From South of France, buttery and complex.</i>	\$36
Morgan Chardonnay, Santa Lucia Highlands, California <i>Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.</i>	\$42

Rose

Chateau Minuty M Rose, Provence, France <i>Light and bright. Very intense of greedy aromas of orange peels and red currant. Smooth with a nice acidulous freshness.</i>	\$34
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Prices are subject to 20% Service Charge plus 10% D.C. Tax



Banquet Wines

Red

NPC Private Label Cabernet Sauvignon or Red Blend, Round Hill, California <i>Soft and varietally correct.</i>	\$30
Le Charmel Pinot Noir, Languedoc , France <i>From the south of France with luscious cherry and berry flavors.</i>	\$34
Hahn Merlot, Central Coast, California <i>Aromas of black cherry, cassis and raspberry complement the soft grip of tannins on the palate. Flavors of plum meld with seductively dark chocolate and mocha.</i>	\$36
High Note Malbec, Uco Valley of Mendoza, Argentina <i>Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.</i>	\$32
Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile <i>One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.</i>	\$38
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40

Sparkling

La Marca Prosecco, Italy <i>The most popular sparkling wine in America. Soft, fruity, and not too sweet. Aromas of citrus, honeysuckle, and apple.</i>	\$36
Juve y Camps Cava "Cint Pupura" Brut, Spain <i>From one of the most respected Cava producers in Spain. Crisp, light and dry.</i>	\$33
Henri Champliau Blanc de Blancs Brut Champagne, France <i>Dry and apple scented.</i>	\$45

***For additional wine requests, please contact your catering sales associate.
Wines are subject to substitution at Club's discretion if unavailable from distributors.***

Prices are subject to 20% Service Charge plus 10% D.C. Tax

