

## DINNERS

Price indicates service of first course, entree and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions and allergies.

### First Course

#### Salads (GF, V)

- Avocado, greens, oranges, mango, scallions and sesame brittle garnish with citrus dressing
- Forest mushrooms in balsamic vinaigrette, grilled asparagus, edamame and shaved Parmesan
- Endive, blue cheese, spinach, walnuts and pomegranates seeds (seasonal) or apple/pear bites with a cherry wine and Dijon mustard vinaigrette (N)
- 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 with a balsamic vinaigrette (N)
- Mixed greens, frisee, mandarin oranges, jicama, tomatoes, herb vinaigrette
- Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette (N)

### Additional Courses

#### Soups (GF, V)

**+\$6/person**

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

- Creamy mushroom
- Butternut squash with coconut milk (VG)
- Roasted tomato basil (VG)
- Celery root and potato puree (VG)
- Tuscan white bean and vegetable (VG)

#### Starters

**+\$8.50/person**

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

### Main Course

Select one main course. \$6 surcharge per person if more than one entree option is selected for the event.

#### Duets

**\$105/person**

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

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

#### Poultry

**\$79/person**

All chicken served is Halal

- Roasted chicken, pan gravy, mashed country potatoes, and tarragon green beans (GF)
- 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 (GF)
- Chicken piccata, mushroom risotto and ginger-garlic Feta green beans (GF)
- Grilled herb marinated chicken breast, saffron scallion couscous, peppers and zucchini saute
- Moroccan chicken with fruit or vegetable cous cous

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*The National Press Club is not a nut free facility.*

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

*V = Vegetarian  
VG = Vegan  
GF = Gluten Free  
N = Contains Nuts*

## Main Course (cont.)

### Beef and Lamb

**\$95/person**

All beef served is Certified Angus Beef

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

### Seafood and Shellfish

**\$95/person**

Seasonal fish may be substituted for any fish option

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

### Vegetarian and Vegan

**\$79/person**

Vegan Modification available on all options

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

## Dessert Course (V, N)

Select a final course from the following individual plated desserts

### Individual pastries

- Dark chocolate mousse "swag" bag
- Mocha royale with French macaron (N)
- Flourless chocolate volcano (GF)
- French Napoleon
- Chocolate raspberry mousse cake (GF)

### Platters for the table

- Assorted frosted cupcakes
- Miniature French pastries (N)
- French macarons (GF, V, N)
- Brownies and cookies (available without nuts)
- Custom logo cookies, \$1 surcharge/cookie

### Cakes and pies

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

### Comfort

- Creme brulee with berries - Limit to 100
- House made bread pudding with caramel sauce (warm)
- Flourless chocolate torte with vanilla anglaise (GF)
- Warm apple, berry, peach or pear crisp (seasonal) (GF)

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