

PASSED HORS D'OEUVRES

Items placed on buffet after successive passings. Minimum order 25 Pieces

Vegetarian (V)

\$4.75/piece

- Caprese skewers with mozzarella, basil & cherry tomatoes (GF)
- 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 (V, VG)

\$4.75/piece

- Crispy egg rolls with hot mustard
- Edamame dumplings
- Kale and vegetable potsticker
- Fresh Asian vegetable garden rolls (GF)
- Sweet pea crostini
- Cauliflower fritters (GF)

Poultry

\$5.25/piece

- Jamaican-style jerk chicken skewers with ginger sauce (GF)
- Chicken satays with tamarind sauce
- Chicken and lemongrass pot stickers
- Mini chicken Cordon Bleu
- Traditional Peking duck with sweet bean sauce

Beef, Pork, Lamb

\$6.50/piece

- Pear and Blue cheese wrapped with prosciutto (GF)
- Dates stuffed with Spanish Manchego, cream cheese, bacon (GF)
- Beef Wellington
- Mexican beef empanadas with fresh tomato salsa
- Petite lamb chops on the bone with au jus (GF)
- Beef teriyaki satay
- Beef steak with Gorgonzola skewers (GF)

Seafood

\$6.50/piece

- Bacon wrapped scallops with scallion remoulade (GF)
- Fresh shrimp and vegetable garden roll (GF)
- Prosciutto wrapped shrimp with mango chutney (GF)
- Mini Chesapeake crab cakes with remoulade sauce
- Smoked salmon in cucumber cup with dill cream (GF)
- Sesame crusted sushi tuna

HORS D'OEUVRES PLATTERS

Cheese (V)

Serves 25: \$395 | Serves 50: \$790 | Serves 100: \$1580

American and International selection with fruit garnish and crackers on the side, including gluten-free

Crudit  (V, VG, GF)

Serves 25: \$290 | Serves 50: \$580 | Serves 100: \$1160

Assortment of sliced vegetables with hummus and sundried tomato dips

Fruit (V, VG, GF)

Serves 25: \$370 | Serves 50: \$740 | Serves 100: \$1480

Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries

**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

HORS D'OEUVRES DISPLAYS

The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner

Seasonal soup tasting (V, GF)

\$11.50/person (Chef recommended: \$100/3hrs)

Two fresh and flavorful soups in demitasse cup portions with artisan breads and accompaniments. All soups are made from scratch including:

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

Bruschetta (V)

\$11.50/person

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

Quesadillas

\$11.50/person

Griddled flour tortillas with chicken, beef or cheese fillings with condiments on the side

Sandwiches

\$11.50/person

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

Charcuterie (N)

\$23/person (minimum 25)

(non-pork options available)

European style cured meats, such roasted 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

Pizza

\$17/person (minimum 25)

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

Spanish Tapas

\$31/person (minimum 25)

Spain's small plate appetizers such as: Spanish tortillas, calamari, garlic sauteed shrimp, bravas potatoes, Spanish cheeses, pomegranate glazed quail, assorted olives and relishes

Paella (GF)

\$23/person (minimum 25)

Saffron arborio rice melange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes

Cured Salmon

\$21/person (minimum 25)

Dill gravlax served with bagel chips, toasted baguettes/black bread, cream cheese, capers, onion and hard boiled eggs

Shrimp (GF)

\$28.50/person (minimum 25)

Jumbo shrimp served in an assortment of styles: a mix of cocktail shrimp on ice, skewered and grilled, bacon wrapped roasted and/or garlic sauteed (approx. 4 pieces/pp)

Sushi and Sashimi

Select from four sizes:

\$265/50pcs | \$485/100pcs

\$710/150pcs | \$940/225pcs

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

Asian Dumplings (N)

\$23/person (minimum 25)

Assortment of chicken, beef and vegetarian dumplings, pot-stickers, spring rolls, satays, skewered vegetables and other delights with soy-sesame or peanut chile sauce on the side

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HORS D'OEUVRES STATIONS

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- Pasta and Risotto Stations require two Chefs each, \$100/3hrs (\$25 each additional hour)
- Beef/Turkey Stations can be pre-carved or feature a carver, \$100/3hrs (\$25 each additional hour)

Pasta (V)

\$19/person (minimum 25)

Two types of pasta such as fusilli, orecchiette or vermicelli and two sauces such as marinara, Alfredo or pesto sauce and add ins to include mushrooms, peas, peppers and olives

Risotto (GF, V)

\$19/person (minimum 25)

Creamy arborio rice, white wine, butter, and Parmigiano Reggiano cheese.

Includes add-ins such as mushrooms, peas, scallions, peppers and asparagus

Pepper Crusted Beef Tenderloin (GF)

\$525 (~25 portions)

Rosemary rolls, horseradish and chimichurri sauces

Smoked and Roasted Whole Turkey (GF)

\$395 (~40 portions)

Challah knot rolls, cranberry sauce, country mustard selection

DESSERT DISPLAYS

Ice Cream Sundae Station (N, V)

\$17/person (minimum 50)

(Chef attendant required \$100/3hrs)

Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies

Dairy free sorbet available

Splendid Dessert Buffet (N, V)

\$21/person (minimum 100)

Assortment of layer cakes, pies, tarts, cupcakes, French pastries and cookies; selections such as old fashion chocolate cake, American apple pie, frosted cupcakes, Key lime tarts, mini-Napoleons, cream puffs and sugar cookies (approx. 3 pieces/pp)

Miniature French Pastries (N, V)

\$58/dozen

Chefs selection of mini French pastries

French Macarons (N, V, GF)

\$35/dozen

Assorted chocolate, almond, and lemon French macarons

Frosted Mini Cupcakes (V)

\$35/dozen

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.

Brownies and Cookies (V)

\$50/dozen

Chocolate chip, oatmeal, and sugar cookies; Chocolate brownies (available without nuts)

\$62/dozen (V)

Custom logo cookies

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