

LUNCHEONS

Selections, except box lunches and grain bowls, 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 and allergies.

LUNCHEON BUFFETS

Trio of Salads Buffet

\$56/person (minimum 25)

Select 3:

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

Includes choice of soup and rolls on the side

Soup and Deli Sandwich Buffet (V, GF)

\$56/person (minimum 25)

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas.

Select 3:

- Grilled chicken
- Turkey and cheese
- Ham and cheese
- Grilled vegetables (V)
- Tuna salad

Includes soup and mixed green salad and bags of potato chips

Boxed Lunch

\$36/person (minimum 25)

Select 3:

- Grilled chicken
- Turkey and cheese
- Ham and cheese
- Grilled vegetables (V)
- Tuna salad

Served with tomato/lettuce, bag of chips, and cookie/brownie. Replace cookie/brownie with peanut butter and celery sticks for **\$38/person**.

Grain Bowls (GF)

\$40/person: Grilled chicken or portobello mushroom

\$45/person: Beef or salmon

Pre-assembled bowls of mixed greens, spinach, wild rice, quinoa, cucumbers, tomatoes, pickled red onion, dried cranberries, Feta cheese and herb vinaigrette. Served with pita bread and cookie/brownie on the side

Hot Luncheon

\$60/person (minimum 25)

Select 2:

- Chicken piccata (GF)
- Grilled seasonal fish (GF)
- Vegetarian butternut squash lasagna
- Mediterranean pasta with kalamata olives, tomato and basil, portobello mushrooms (V, VG)

Includes choice of soup and mixed green salad

Includes rice and seasonal vegetables

Hot Sandwich with Soup & Mixed Green Salad

\$56/person (minimum 25)

Warm display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas

Select 3:

- Reuben with corned beef, Swiss and sauerkraut (turkey Reuben available)
- Grilled chicken, bacon and pepper-jack
- Ham and cheddar
- Southwest turkey melt
- Tuna melt
- Vegetarian chickpea falafel (V)

Soup Selections (GF, V):

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

**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

TWO COURSE LUNCHEON

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

Grilled Chicken Cobb Salad (GF)

\$40/person

\$45/person: Substitute for salmon

Grilled chicken breast, trio of greens, hard boiled egg, red potatoes, avocado, bacon, blue cheese and scallions.

Choice of ranch dressing or herb vinaigrette

Caesar Salad

\$40/person: Grilled chicken

\$45/person: Marinated flank steak or salmon

Romaine Lettuce, Parmesan cheese, herb croutons and house-made Caesar dressing.

Greek Salad (GF)

\$40/person: Grilled chicken

\$45/person: Marinated flank steak or salmon

Romaine Lettuce, Feta cheese, cucumbers, pepperoncini, olives and house-made Greek dressing.

THREE COURSE LUNCHEON

Price indicates service of first course, entrée 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

Select first course from Soup or Salad

Soups - limit to 50 people (GF, V):

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

Salads (GF, V)

- Spinach, seasonal fruit, Feta cheese and candied walnuts with balsamic vinaigrette (N)
- Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette (N)
- Array of greens, mandarin oranges, mozzarella, spiced pecans and citrus vinaigrette (N)
- Mixed greens with carrots, tomatoes, frisee, jicama, and herb vinaigrette

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THREE COURSE LUNCHEON

Main Course

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

Poultry: \$57/person

- Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard saute
- Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
- Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers (GF)
- Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables

Vegetarian: \$57/person (V)

Vegan modifications available

- Butternut squash lasagna
- Eggplant Napoleon w/goat cheese, tomato oregano sauce & soy meat, orzo & lemon/garlic green beans
- Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (VG)
- Roasted acorn squash, wild rice, quinoa, apricots, sauteed greens and apple cider reduction (VG, GF)

Seafood: \$69/person

May substitute fish in season

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

Dessert Course (V)

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)
- Napoleon
- Chocolate raspberry mousse cake (GF)

Platters for the table

- Assorted frosted mini cupcakes
- Miniature French pastries (N)
- French macarons (V, N, GF)
- Brownies and cookies
- 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

- Crème brulée 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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