

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*

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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 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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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

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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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BAR AND WINE SERVICE

Bartender

Recommended: one per 75 guests for \$130/two hour minimum; \$65 each additional hour. If majority of guests are under 21 years old, client may be required to hire security guards to check IDs and apply wrist bands

Spirits

- Tito's vodka
- Grey Goose vodka
- Tanqueray gin
- Jack Daniels whiskey
- Dewar's scotch
- Bacardi rum

Wines

\$34 per bottle

National Press Club private label Round Hill

Winery include:

- Pinot Grigio
- Chardonnay
- Red Blend
- Cabernet Sauvignon

Upgraded imported, domestic and sparkling wines available on attached list. Wholesale distributor shortages are subject to substitution at NPC discretion. Outside wines subject to corkage fee, \$20 per 750ml bottle.

Beer

Rotating selection of:

- D.C. Brau IPA
- Right Proper Senate Beer
- Corona Extra
- Amstel Light

Bar Service Details

(1) Unlimited Rate

The unlimited rate is charged for the number of guests 21 years and older. Selection of spirits, wine, beer, sodas, bottled teas, bottled waters, canned cold brew coffee

- \$21 per person/first hour and \$14 each additional hour
- Beer/Wine Unlimited \$17 first hour and \$12 each additional hour

(2) Hosted Bar (charged by consumption)

- Cocktails: \$10.25
- NPC House Wine: \$34/bottle
- Beer: \$7
- Sodas, bottled teas, bottles waters, canned cold brew coffee: \$4.50

(3) Drink Tickets

- Host provides drink tickets to guests, \$9.50 each
- Non-alcoholic beverage tickets, \$4.50 each. Non-redeemed tickets are refunded to host
- Client is charged for drink tickets collected

(4) Cash Bar

Guests pay for each drink with cash or credit card

(5) Wine with Dinner/Lunch

Table-side wine service during lunch/dinner is available, charged by consumption

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THE NATIONAL PRESS CLUB

BANQUET WINES

White

NPC Private Label Chardonnay or Pinot Grigio, Round Hill, California \$34
Soft and varietally correct.

Tiefenbrunner Pinot Grigio, Trentino-Alto Adige, Italy \$34
Arrnoas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand \$36
A very fresh and zesty Sauvignon Blanc. With a melange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.

Vins Auvigue, Macon-Villages, Burgundy, France, Chardonnay \$38
From South of France, buttery and complex.

Morgan Chardonnay, Santa Lucia Highlands, California \$44
Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.

Rose

Figuiere Mediterranee Rose \$36
Velvety texture of citrus peel and notes of white peach

Wines are subject to substitution at Club's discretion if unavailable from distributors

Red

NPC Private Label Cabernet Sauvignon or Red Blend, Round Hill, California \$34
Soft and varietally correct.

High Note Malbec, Uco Valley of Mendoza, Argentina \$34
Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.

Le Charmel Pinot Noir, Languedoc, France \$36
From the south of France with luscious cherry and berry flavors.

Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile \$40
One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.

Twenty Bench Cabernet Sauvignon, Napa Valley, California \$42
Full bodied red, loaded with luxurious red fruit and vanilla flavors.

Sparkling

Bodegas Pinord Dibon Brut Reserve Cava, Spain \$34
From one of the most respected Cava producers in Spain. Crisp, light and dry.

La Marca Prosecco, Italy \$38
The most popular sparkling wine in America. Soft, fruity, and not too sweet. Aromas of citrus, honeysuckle, and apple.

Henri Champliu Blanc de Blancs Brut Champagne, France \$48
Dry and apple scented.

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