

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 is 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.





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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
\$18 /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
\$20 /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
\$24 /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
- ☞ 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

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
\$25 /pp; minimum 25

Omelet or breakfast crepe station

Choice of omelets made to order with fresh eggs, or feathery crepes filled with scrambled eggs or guest selection of add-ins including tri-color peppers, tomatoes, mushrooms, onions, ham, bacon, sausage, (turkey bacon or sausage available), cheddar, Swiss or salsa
\$12 /pp; minimum 25 (Requires a chef: \$100 for 3 hours; \$25 each additional hour)

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



Popular selection



Chef signature item



Gluten-Free





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Breakfast Specialties

Served with orange and cranberry juice, breakfast breads or danish/muffin platter, marmalade, jam, butter, coffee and tea service. Available as seated and served breakfast, or as buffet \$5 additional. 25 person minimum all selections.



Eggs benedict

- Poached eggs on English muffin with choice: Canadian bacon and hollandaise or vegetarian spinach, tomato and cheese sauce
\$22 /pp Add crabmeat \$5

Waffle, French toast or pancake breakfast

Choice of breakfast confection with scrambled eggs; choice of ham, bacon or sausage (turkey bacon or sausage available) and selection of syrups
\$21 /pp

Buenos dias breakfast

Choice of huevos rancheros © with tri-color peppers, breakfast burritos or egg/cheese only with © corn tortillas Served with ranchero sauce, choice of ham, bacon or sausage, choice of papas con tomates or Mexican rice and choice of cornbread, warm corn or flour tortillas
Fruit garnish
\$21 /pp



Old fashioned oatmeal breakfast buffet

Whole oatmeal, variety of add-ins on the side: selection of nuts, fruit, berries, dried fruits, coconut, bran or wheat germ. Yogurt and milk, raw sugar, honey and agave
[Oatmeal cannot be guaranteed ©]
\$10 /pp Served as buffet only

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 \$23 per pot (~8 cups)

Pitchers of juice

Lemonade, orange, grapefruit, cranberry, pineapple or tomato
\$20 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
\$13 /pp, minimum 25

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
\$22 /pp, minimum 25

Breakfast Bites

- Enjoy passed snacks while mingling and networking. Recommend choice of buttered selections: strawberries dipped in chocolate or yogurt and almonds, fruit kebobs, apple wedges with cheese, devilled eggs, French toast roll-ups, Swiss and leek quiches, Swedish meatballs (Select five items; recommended three per person)
\$20 /pp, minimum 25



Wine and cheese

Wide variety of American and international cheeses with fruit garnish; assortment of flatbreads and baguettes, array of bagel chips, pita points and tortilla chips with complimentary dips
\$17 /pp, minimum 25

Wine suggestions: Spanish Licia Albarino \$38 and French Dom Brunet Pinot Noir \$34, or a selection of varietals starting at \$30 per bottle

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 macaroons

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
\$40 per dozen

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Mid-Morning or Mid-Day Breaks



Cheese

- 🍷 American and International selection with fruit garnish; artisan lavash flatbread on side
\$12 /pp

Crudité

- 🍷 Seasonal, flavorful assortment of vegetables with two complimentary dips
\$8.50 /pp

Fruit

- 🍷 Colorful and fresh, sliced and arranged seasonal fruits, artfully displayed
\$11 /pp

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

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