

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.





Expert Event Hosting and Planning

Breakfast Suggestions



Continental breakfast

House-baked danish and cinnamon rolls with artisanal muffins and mini croissants
Marmalade, berry jams and butter
Freshly brewed coffee, decaffeinated coffee and variety of teas, including herbal teas
Orange and cranberry juice
\$16 /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
\$18 /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





Expert Event Hosting and Planning

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 rancho 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
\$10 per gallon carafe; (~20 servings; recommend three flavors)

Coffee, decaffeinated coffee, selection of herbal and black teas and/or iced tea

Includes milk, half/half, skim milk, sweeteners, sugar and lemon wedges
\$58 per gallon (~25 cups); or \$22 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 flat and effervescent
\$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

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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 pretend-you're-outdoors trail mix
\$10 /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, house made profiteroles with pastry cream and a selection of miniature French pastries
\$20 /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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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
\$11 /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
\$9 /pp

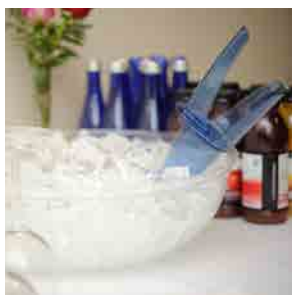
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Expert Event Hosting and Planning

Luncheons

Selections except box lunches 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 such as gluten free, religious prohibitions, allergies, reduced calories, food intolerances and spice preferences.



Grilled chicken Cobb salad

- Ⓞ Grilled diced chicken, trio of greens: romaine, iceberg lettuce and watercress, eggs, red potatoes, avocado, bacon, blue cheese and scallions. Choice of ranch dressing or herb vinaigrette
\$34 /pp; substitute shrimp \$38 /pp

Fresh tuna or poached salmon salad

- Ⓞ Mesclun seasonal greens, cinnamon poached pear, cucumbers, spiced pecans, red onion, basmati rice, bacon and sherry vinaigrette, \$38 /pp
Substitute grilled chicken \$33 /pp or flank steak \$35 /pp

Caesar entrée salad

- Ⓞ Romaine lettuce, Parmesan cheese, herb croutons and house made Caesar dressing
Add grilled chicken \$33 /pp, marinated flank steak \$35 /pp, grilled shrimp \$38 /pp

Melon bowl entrée salad

- Ⓞ Cantaloupe or honeydew melon bowl with grilled chicken or albacore tuna salad with scallions, celery, green beans, dried cranberries, apricots and almond slivers. Honey mustard dressing
\$35 /pp

Trio of salads buffet

Select three of the following:

- Salmon (or chicken), spinach, fennel, red potatoes and peas
- Shrimp pasta salad with confetti vegetables
- Waldorf with chicken, celery, apples, walnuts and grapes
- Spicy Asian noodles with warm teriyaki flank steak, water chestnuts and snow peas
- Baby artichokes, tomatoes, Kalamata olives and lemon couscous
- Salad Niçoise with tuna, eggs, green beans, olives and potatoes
- Greek salad with romaine, Feta, cucumbers, pepperoncini and olives
- Mixed greens, smoked Gouda or blue cheese, cherry tomatoes and red onion

Includes choice of soup, rolls and assorted breads

\$43 /pp, minimum 25



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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Luncheon Buffets

Soup and deli sandwich buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas with grilled chicken, ham and cheese, tuna salad, turkey and cheese and grilled vegetables. Dressed with tomato/lettuce, or spinach/sprouts.

Includes soup du jour or mixed greens salad

Includes bags of potato chips.

\$42 /pp, minimum 25



Boxed lunch

Boxes includes grilled chicken, ham and cheese, tuna salad, turkey or grilled vegetable sandwich on bread, roll or flour tortilla with tomato/lettuce or spinach/sprouts, bag of chips, fruit and cookie/brownie

\$31 /pp

\$33 /pp, replace cookie/brownie or fruit with peanut butter and celery sticks

\$34 /pp, replace chips with dry roasted edamame, lightly salted or wasabi



Hot luncheon

Select two of the following entrees:

- Ⓞ Lamb, fish or beef stew with new potatoes
- Ⓞ Beef stroganoff with sour cream
- Ⓞ Shepherd's pie with corn, peas and mashed potatoes *(vegetarian available)*
- Ⓞ Chicken, peas and mushroom risotto *(fish or vegetarian available)*
- Ⓞ Greek moussaka *(with meat or soy based meatless ground beef)*
- Ⓞ Chicken or beef enchilada casserole *(vegetarian available)*
- Ⓞ Vegetarian butternut squash lasagna
- Ⓞ Chicken coq au vin with pearl onions

Includes choice of soup du jour or mixed green salad

Includes choice of starch: rice, potatoes, grains or pasta; and seasonal vegetable

\$45 /pp, minimum 25

Hot sandwich with soup du jour or mixed green salad

Select three of the following warm sandwich displays prepared on assorted breads, rolls and flour tortillas:

Reuben with corned beef, Swiss and sauerkraut or turkey Reuben

Beef cheesesteak

Grilled chicken, bacon and pepper-jack

Beef brisket

Ham and cheddar

Southwest turkey melt

Roasted peppers, eggplant and mozzarella melt

Vegetarian chickpea falafel

Includes choice of soup du jour or mixed green salad, choice of potato chips or dry roasted edamame

\$43 /pp, minimum 25



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





Expert Event Hosting and Planning

Three Course Luncheon

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service, and dessert. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, reduced calories, religious prohibitions and spice preferences.

First Course

Select first course from Soup or Salad.

Soups

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

Choices include New England clam chowder, roasted mushroom purée, coconut chicken soup, shrimp bisque, butternut squash cream, chilled cantaloupe ginger, potato and leek, carrot-ginger, Mediterranean fish chowder, West African peanut cream, plus an array of seasonal selections.



Salads

All available gluten free.

Spinach, strawberries/watermelon (seasonal) or poached pears, Feta cheese and candied walnuts with balsamic

- 📌 Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette Frisée, sugared cranberries (seasonal) or blueberries, Manchego, hazelnuts and ginger dressing Caesar with romaine, cheese toast or herb croutons, Parmesan and house made dressing Array of greens, mango, red onion, mozzarella, spiced pecans and citrus vinaigrette
- 📌 Mixed greens with carrots, tomatoes, blue cheese (or smoked Gouda) and herb vinaigrette

Main Course

Select one main course. \$5 surcharge per person if more than one entrée option per person is selected for the event



Poultry \$45 /pp

- 📌 Crispy duck breast, balsamic cherry glaze, butternut squash risotto and vegetable mélange
- 📌 Turkey, gravy, mashed potatoes, green bean casserole, maple yams and cranberry orange sauce
- 📌 Turkey scaloppini, brown butter, basmati rice and carrot-zucchini-yellow squash ribbons
- 📌 Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard sauté
- 📌 Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
- 📌 Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers
- 📌 Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables
- 📌 Thai grilled chicken breast, ginger glaze, sesame rice and Asian vegetables
- 📌 Herb crusted chicken breast with bi-color potato gratin and seasonal vegetables

Seafood \$52 /pp

May substitute fish in season

- 📌 Creole shrimp with cheese grits, braised greens and jalapeno cheddar cornbread
- 📌 Dill cured salmon, Swedish potatoes, roasted beets and mustard drizzle
- 📌 Grilled seasonal mahi mahi, rockfish or snapper, mushroom risotto and grilled vegetables
- 📌 Roasted cod, lemon couscous and Moroccan ratatouille with dates
- 📌 Seasonal halibut, grouper or seabass, Mediterranean tomato fennel & oranges, lentil rice and vegetables

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Three Course Luncheon



Meats \$52 /pp

All beef is Certified Angus Beef

Pecan stuffed pork chop, mashed red potatoes, green beans and sautéed cinnamon apples

Braised lamb with Moroccan spices, apricot couscous and mango edamame relish

Petite beef tenderloin filet, red wine sauce, creamy cheese polenta and grilled vegetables

- 🍴 Flatiron beef steak, chive mashed potatoes, Parmesan roasted tomatoes and buttered vegetables
- 👨‍🍳 Grilled hanger steak sliced, caramelized shallots, zucchini-mashed potato cake and sautéed garlic spinach
- 🍴 Thin-sliced flank steak, chipotle BBQ sauce, chuck wagon beans, German potato salad and succotash

Vegetarian \$45 /pp

Vegan modifications available

- 👨‍🍳 Butternut squash lasagna with ricotta, hazelnuts, cranberries, spinach, béchamel over braised greens
- 🍴 Greek moussaka, eggplant, tomato oregano sauce and soy meat, orzo and lemon/garlic green beans
- 🍴 Sweet potato shepherd's pie with root vegetables, mushrooms & lentils; fried Brussels sprouts petals
- 🍴 Roasted tri-color pepper Napoleon with squash, wilted spinach, rice pilaf and red pepper chutney
- 🍴 Roasted acorn squash, wild rice, quinoa, apricots and pecans, sautéed greens and apple cider reduction

Dessert Course

Select a final course from the following individual plated desserts

Individual pastries

- 🍴 Dark chocolate mousse "swag" bag
- 🍴 Mocha royale with French macaroon
- 🍴 Chocolate raspberry Triomphe
- 🍴 Napoleon
- 🍴 Opera cake
- 🍷 Chocolate raspberry mousse cake

Cakes and pies

- 🍴 Red velvet cake
- 🍴 Key lime tart
- 🍴 Passion fruit tart
- 🍴 French tarts: apple, lemon (citron) or pear
- 🍴 Strawberries with custard tart
- 🍷🍴 New York style cheesecake
- 🍴 Pumpkin cheesecake
- 🍴 Fresh berry short cake

Platters for the table

- 🍴 Artisanal cheese trio, such as brie, gruyere and/or blue cheese
- 🍴 Cupcakes, assorted, personalized or with logo
- 🍴 Miniature French pastries or French macaroons
- 🍴 Artisan dark and milk chocolates
- 🍴 Brownies and cookies (available without nuts)

Comfort

- 🍷 Crème brulee with chocolate sauce
- 🍴 Old fashioned chocolate cake
- 🍴 German chocolate cake
- 🍷 Flourless chocolate torte with hazelnut anglaise
- 🍴 Pineapple upside-down cake
- 👨‍🍳 House made bread pudding with caramel sauce (warm)
- 🍴 Warm apple, berry, peach or pear crisp with ice cream (seasonal)



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Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Passed Hors d'oeuvres

Minimum order 25 Pieces

Vegetarian \$4.00 /pp

- Ⓞ Blue cheese stuffed beets
- Swiss and leek quiche
- Wild mushroom phyllo triangles
- Crispy mac and cheese
- Mushroom risotto cakes with truffle oil
- Poblano and jalapeno cheese poppers
- Blue cheese tarts with fruit reduction
- 🍷 Phyllo triangles with spinach and feta cheese, spanakopita
- 🌿Ⓞ Squash cups with mushroom duxelle
- Ⓞ Strawberries stuffed with blue cheese
- Ⓞ Caprese skewers with mozzarella, basil & cherry tomatoes
- Butternut squash tarts
- Mushroom profiteroles

Vegan \$4.00 /pp

- Crispy egg rolls with hot mustard
- 🍷 Edamame dumplings
- Kale and vegetable potsticker
- Asian vegetable garden rolls, not fried
- Ⓞ Gazpacho chilled shooter, red or white
- Ⓞ Vibrant pea soup chilled shooter

Poultry \$4.25 /pp

- 🍷Ⓞ Jamaican jerk chicken skewers with ginger sauce
- Chicken satays with tamarind sauce
- Chicken and lemongrass pot stickers
- Mini chicken Cordon Bleu
- 🌿 Traditional Peking duck with sweet bean sauce



Meats \$4.75 /pp

- Ham and cheddar on brioche
- Ⓞ Basil wrapped beef meatballs
- Pulled pork BBQ sliders
- Ⓞ Blue cheese stuffed figs with prosciutto (seasonal)
- 🍷Ⓞ Dates stuffed with Spanish Manchego, cream cheese and bacon
- Beef Wellington
- Mexican beef empanadas with salsa
- Ⓞ Petite lamb chops on the bone with au jus
- Ⓞ Beef teriyaki satay
- All beef hot dogs in pastry, pigs in a blanket
- 🍷Ⓞ Beef steak with gorgonzola skewers

Seafood \$5.00 /pp

- Ⓞ Bacon wrapped scallops with scallion rémoulade
- Crab Rangoon
- Ⓞ Prosciutto wrapped shrimp with apricot sauce
- 🌿 Mini Chesapeake crab cakes with red pepper sauce
- Ⓞ Smoked salmon in cucumber cup with dill cream
- Tuna tartare on nori chip with wasabi
- 🍷 Sesame crusted sushi tuna
- Ⓞ Poached salmon on cucumber round
- Shrimp & vegetable garden roll, not fried

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Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Hors d'oeuvre Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner.



Seasonal soup tasting

Two fresh and flavorful soups in demitasse cup portions with artisan breads and accompaniments. All soups are made from scratch including coconut chicken soup, shrimp bisque, butternut squash soup, chilled cantaloupe ginger soup, Chinese hot sour soup and Mediterranean fish chowder. Ask about other seasonal suggestions.
\$9 /pp (Chef recommended: \$100/3hrs)

Bruschetta

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

Quesadillas

Griddled flour tortillas with south of the border chicken, beef, or cheese fillings. Condiments on the side

Sandwiches

Deli style warm finger sandwiches such as Reuben or ham & cheese
\$8 /pp

Appetizer dips and assorted chips

Variety of dips such as guacamole, hot spinach artichoke dip and/or hummus. Artisanal lavash crackers, pita, bagel, and/or tortilla chips
\$8 /pp



Charcuterie

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
\$17 /pp, minimum 25

Pizza

🍷 House crafted Neapolitan thin crust pizzas featuring marinara, pesto or Alfredo sauces. Toppings: pepperoni, sausage, mushrooms, tomatoes, peppers and onions; Parmesan and mozzarella cheeses
\$13 /pp, minimum 25

Cheese

American and international selection, fruit garnish; artisan lavash flatbread on side
\$11 /pp

Crudité

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

Fruit

🍷 Colorful and fresh, sliced and arranged seasonal fruits
\$9 /pp



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Spanish tapas

- Spain's small plate appetizers such as: Spanish tortillas, calamari, garlic sautéed shrimp, bravas potatoes, Spanish cheeses, pomegranate glazed quail, assorted olives and relishes.
\$22 /pp, minimum 25

Paella

- Saffron arborio rice mélange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes.
\$16 /pp, minimum 25

Cured Salmon

- Selection of dill gravlax, Norwegian smoked salmon or horseradish-beet cured salmon served with bagel chips, toasted baguettes and black bread with classic accompaniments, including capers, onion and eggs
\$12 /pp, minimum 25

Shrimp

- Jumbo shrimp served in an assortment of styles: a mix of cocktail shrimp on ice, skewered and grilled, bacon wrapped roasted and/or garlic sautéed. (approx. four pieces/pp)
\$20 /pp, minimum 25

Sushi and sashimi

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

Select from four sizes: \$200 /50pcs; \$400 /100pcs; \$600 /150pcs; \$800 /225pcs

Asian dumplings and rolls

Assortment of Asian flavors: dumplings, pot-stickers, spring rolls, satays, beggars' purses, skewered vegetables and other delights with soy-sesame or peanut chile sauce (approx. three pieces/pp)

\$17 /pp, minimum 25



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Gluten-Free





Expert Event Hosting and Planning

Hors d'oeuvre Stations

The following offerings are meant to be served as appetizer portions. We suggest choosing 3-5 choices if selecting in lieu of a seated dinner. Each requires a Chef: \$100/3hrs (\$25 each additional hour)

Pasta

Assortment of pasta and sauces prepared to order; for example, fusilli, orecchiette, and/or vermicelli pastas, with marinara, Alfredo and pesto sauces and toppings including sausage, mushrooms, shrimp, peppers and olives.

\$15 /pp, minimum 25

Risotto

- Creamy arborio rice, white wine, cheese and butter prepared to order in rounds of Parmigiano Reggiano.

Includes add-ins such as shrimp, chicken, sausage, mushrooms, peas, scallions, peppers and asparagus.

\$15 /pp, minimum 25

Peking duck and Moo Shu pancake

- Traditionally prepared duck pancakes with scallions and sweet bean sauce; Moo Shu pancakes with Asian vegetables, chicken, beef or pork; Served with sambals and hoisin, oyster and chile sauces.

\$21 /pp, minimum 25

Steamship round of beef, \$975 (~150 portions)

Whole wheat rolls, horseradish cream sauce and mustards

Pepper crusted beef tenderloin, \$300 (~25 portions)

Rosemary rolls, horseradish and chimichurri sauces

Smoked and roasted whole turkey \$300 (~40 portions)

Rye rolls, cranberry sauce, country mustard selection

Baked country bone-in ham, \$350 (~75 portions)

Brioche rolls, apple butter, Dijon mustard and horseradish



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Popular selection



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Gluten-Free





Expert Event Hosting and Planning

Dessert Displays

Sundae station

- Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies; self-serve or chef attendant; dairy free sorbet available
\$12 /pp, minimum 15 (chef attendant recommended \$100 /3hrs)

Flaming fruit or fruit-filled crepe station

Berries, seasonal fruits including bananas, mangoes, peaches or oranges, flamed with liqueurs or sugar syrups; served over vanilla ice cream or wrapped in warm butter crepes.
\$14 /pp, minimum 15 (chef attendant required \$100 /3hrs)



Splendid dessert buffet

- Assortment of layer cakes, pies, tarts, cupcakes, French pastries and cookies; selections such as old fashion chocolate cake, American apple pie, red velvet cupcakes, Key lime tarts, mini-Napoleons, cream puff swans and sugar cookies.
Logo cookies or cupcakes may be included. Approximately three pieces per person
\$16 /pp, minimum 25



Enhanced coffee station

Rich, dark coffee served with shaved chocolate, raw sugar sticks, cinnamon, vanilla, whipped cream and choice of syrups, such as caramel, mint, raspberry, hazelnut and chocolate
\$8 /pp, minimum 25
Add liqueurs and cordials charged by consumption, at \$9 per serving

Miniature French pastries or French macaroons

- Bite-size French delicacies, including éclairs, chocolate mousse, opera cake, Napoleons and cream puff
\$50 per dozen pastries; \$60 per two dozen assorted chocolate, almond, and lemon French macaroons

Frosted cupcakes

Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.
Personalization or logo available
\$60 per dozen



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

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



Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service and dessert. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, reduced calories, religious prohibitions and spice preferences.

First Course

Select one first course from the following Soup, Starter or Salad Categories

Soups

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

Choices include clam, fish or corn chowder, roasted tomato, coconut chicken, curried butternut squash, wild rice mushroom, French onion or chicken lemongrass soup(s), seafood bisque, chilled white or red gazpacho and Vichyssoise, plus seasonal selections.



Starters

Lobster, crab or three cheese ravioli, sage brown butter and capers
Wild mushroom, artichoke and three pea risotto
Pasta nest with shrimp, clams, mussels and basil cream sauce
Smoked salmon crepes, marinated cucumber ribbons and crème fraiche
Snapper or salmon crudo with chile citrus sauce and sesame seeds
Fresh garden rolls or lettuce wraps with Thai basil, shrimp (optional), cilantro and dipping sauce



Salads

Avocado, greens, oranges, mango, scallions and sesame brittle garnish
Forest mushrooms in balsamic vinaigrette, grilled asparagus, edamame and shaved Parmesan
Endive, blue cheese, spinach, walnuts and pomegranates seeds (seasonal) or apple/pear bites
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
Mixed greens, cucumber ribbons, smoked Gouda, cornbread croutons and almonds
① Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette



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Popular selection



Chef signature item



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Main Course

Select one main course. \$5.00 surcharge per person if more than one entrée option is selected for the event

Surf 'n Turf \$75 /pp

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

Coconut shrimp and caramelized pork tenderloin, ginger sesame rice, carrots and baby bok choy
Butter sautéed halibut or cod, grilled filet mignon, horseradish mashed potatoes and summer squash
Grilled salmon or halibut, boneless NY strip, red pepper polenta and sautéed spinach with tomatoes
Seasonal rockfish, grouper or mahi mahi and filet au poivre, mushroom risotto and Roman artichokes
Jumbo lump crab cake, rosemary grilled flatiron steak, chive mashed potatoes and cheese peppers
Soy glazed sea bass, grilled sirloin steak, blackberry demi-glace, basmati rice and sesame vegetables



Vegetarian \$60 /pp

Vegan Modification available on all options

- 🍴 Eggplant Provençale, almonds and saffron rice, Romesco sauce and lemon garlic artichokes Baked
- 🍴 Chile Relleno, goat cheese filling, apricots, pecan, tomatillo sauce, rice and tostones Cauliflower curry, sesame coconut rice, spiced Indian green beans, red pepper chutney and pappadums
- 🍴 Shepherd's pie soybase "meat," with mushrooms, toasted grains, spinach and roasted tomatoes
- 🍴 Falafel, Moutabel/Baba Ganoush, hummus, couscous and tahini sauce (Vegan)
- 🍴 Fiery marinated tofu stir-fry, sesame spinach, ginger broccoli and edamame rice pilaf (Vegan)
- 🍴 Acorn squash, quinoa, wild rice, cranberries and pecans, braised greens, cider reduction (Vegan)



Meats \$69 /pp

All beef served is Certified Angus Beef

- 🍴 Filet mignon au poivre, almond potatoes and spinach Parmesan soufflé
- Grilled filet or strip steak, merlot demi-glace, roasted potatoes and creamed cauliflower
- Chipotle glazed NY strip steak, Southwestern sweet potato gratin, fried green tomato and Swiss chard
- Brandied fruit stuffed pork loin, mushroom sage mash potatoes and green beans with shallots
- Roasted rack of lamb chops, mushroom rice pulao and butter crumb-topped tomatoes
- Bison strip steak, blackberry demi-glace, soft polenta, green beans with oranges and pistachios



Seafood and Shellfish \$69 /pp

Seasonal fish may be substituted for any fish option

- 🍴 Creole shrimp 'n grits, braised greens, fried green tomatoes and jalapeno cheddar cornbread
- Seared scallops, coconut ginger sauce, basmati rice, mix of baby bok choy, shiitakes and edamame
- Jumbo lump crab cakes, balsamic green beans, potatoes and carrots
- 🍴 Layered salmon Napoleon in leek wrap, creamy cheese polenta and zucchini sauté
- Seasonal rockfish, mahi mahi, or salmon, new potatoes, tomato caper sauce, sautéed spinach and greens
- Sautéed cod, sea bass or tuna, Lyonnaise potatoes and tomato Swiss chard gratin
- Grilled tuna, scallion sauce, European pomme galette and shaved Parmesan grilled asparagus

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Popular selection



Chef signature item



Gluten-Free





Expert Event Hosting and Planning

Dinners

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Poultry \$60 /pp

All chicken served is Hallal

- 🍴 Roasted chicken, pan gravy, mashed country potatoes; corn pudding and tarragon green beans
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
- 👨🍳 Chicken piccata, mushroom risotto and ginger-garlic Feta green beans
Grilled herb marinated chicken breast, saffron scallion couscous, peppers and zucchini sauté
Cornish game hen, home-style stuffing, scalloped potatoes and edamame succotash
Turkey scaloppini, caramelized mushrooms, roasted sweet potatoes and Brussels sprouts Polonaise

Dessert Course

Select one final course from the following individual plated desserts

Individual pastries

- 🍴 Dark chocolate mousse "swag" bag
Mocha royale with French macaroon
Chocolate raspberry Triomphe
Napoleon
Opera cake
- 🍷 Chocolate raspberry mousse cake

Cakes and pies

- Red velvet cake
Key lime tart
Passion fruit tart
French tarts: apple, lemon (citron) or pear
Strawberries with custard tart
- 🍷🍴 New York style cheesecake
Pumpkin cheesecake
Fresh berry short cake

Comfort

- 🍷 Crème brulee with chocolate sauce
- 🍴 Old fashioned chocolate cake
German chocolate cake
- 🍷 Flourless chocolate torte with hazelnut anglaise
Pineapple upside-down cake
- 👨🍳 House made bread pudding with caramel sauce (warm)
Warm apple, berry or peach, pear crisp with ice cream (seasonal)

Platters for the table

- Artisanal cheese trio, such as brie, gruyere and/or blue cheese
Cupcakes, assorted, personalized or with logo
- 🍴 Miniature French pastries or French macaroons
Artisan dark and milk chocolates
Brownies and cookies (available without nuts)



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Popular selection



Chef signature item



Gluten-Free



Wine and Bar Service

Bars

Service options:

- (1) Unlimited rate
- (2) Hosted bar charged by consumption
- (3) Drink tickets
- (4) Cash bar

All may include liquors, wines, craft, imported and domestic beer, sodas, juices and bottled waters. Additional/upgraded brands of liquor, beer, wines, liqueurs or cordials available.



Bartenders

Recommended: one per 75 guests. \$80/two hour minimum; \$40 each additional hour
If guests under 21 years are anticipated, security guards required to check IDs and apply wrist bands.

Wines

National Press Club private label Round Hill Winery include:
Pinot Grigio, Chardonnay, Merlot, and Cabernet Sauvignon, \$30 per bottle.
Upgraded imported, domestic and sparkling wines available on attached list; additional selections available.
Wholesale distributor shortages are subject to substitution at NPC discretion.
Outside wines subject to corkage fee. \$18 per 750ml bottle.

Bar Service details:

(1) Unlimited rate

Selection of liquor, wine, craft, imported, and domestic beer, sodas, juices and bottled waters.
Host may limit selection. \$17 per person/first hour and \$10/each additional hour.
The unlimited rate is charged for the number of guests 21 years and older.
Table service is available, charged by consumption.

(2) Hosted bar charged by consumption

Cocktails \$8: Stocked brands: Grey Goose vodka, Tanqueray gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum
Wine \$30/bottle: NPC private label Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
Craft Ale \$6: Dogfish Head IPA 60 Minutes, DC Brau Pale Ale, Shock Top
Domestic and Imported Beer \$5: Heineken, Yeungling, Miller Lite
Sodas \$4
Juice \$4
Mineral Water \$4

(3) Drink tickets

Host provides drink tickets to guests, \$7 each.
Non-alcoholic beverage tickets, \$4 each.
Non-redeemed tickets are refunded to host.

(4) Cash bar

Guests pay for each drink. There is an ATM in the lobby.



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Expert Event Hosting and Planning

Banquet Wines

White

Zenato Pinot Grigio, Veneto, Italy <i>From the Veneto region of Italy. Refreshing alone and versatile with food.</i>	\$32
Licia Albarino, Galicia, Spain <i>Spain's most popular white wine varietal. Luscious fruit flavors with a dry finish. Great before a meal or with seafood.</i>	\$38
Vitiano Bianco, Umbria, Italy <i>Vermentino and Verdicchio from one of Italy's top winemakers, Riccardo Cottarella. Light, crisp and dry.</i>	\$34
NPC Private Label, Round Hill, California Chardonnay or Pinot Grigio <i>Soft and varietally correct.</i>	\$30
Revery DuCroux Sancerre "Beau Roy", Loire Valley, France <i>Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.</i>	\$40
Decoy Sauvignon Blanc, Napa Valley, California <i>100% Napa Valley Sauvignon Blanc from Duckhorn Wine Company. Zesty with citrus and herb flavors.</i>	\$45
Coopers Creek, Marlborough, New Zealand <i>A very fresh and zesty Sauvignon Blanc. With a mélange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.</i>	\$32
Chateau Ducasse Bordeaux Blanc, Graves, France <i>White Bordeaux at it's finest; Sauvignon Blanc and Semillon. Pairs beautifully with roast chicken and seafood.</i>	\$39
Domain Des Valange, Macon-Davaye <i>100% Chardonnay. Davaye is the village in the Macon region of Burgundy. The wine is lively with notes of light buttery texture with flavors of melon and pears. Serve as an aperitif, pairs well with cheeses and many dishes such as pasta with cream sauce, fish, and poultry</i>	\$36
Morgan Chardonnay Santa Lucia Highlands, California <i>Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.</i>	\$40

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Expert Event Hosting and Planning

Banquet Wines

Red

Les Cigales Cotes du Rhone Villages, France <i>Unmistakably French: spicy fruit flavors with a nice balance .</i>	\$36
Domaine Brunet Pinot Noir, Limoux, France <i>From the south of France with luscious cherry and berry flavors.</i>	\$34
Chateau Julian Merlot, Monterey, California <i>Oak barrel aged; Rich, soft.</i>	\$36
Mastrobernardino (Mastro-ber-ardino) <i>This Barbera d'Asti is from one of Italy's leading wineries. Located in Campania. Aglianico is a red wine, with aromas of cherries and blackberries. On the pallet the wine has a soft texture and is a medium bodied wine.</i>	\$35
Bodegas Renacer Malbec "Punto Final" Tupungato, Argentina <i>Fruit forward with flavors of raspberry, plum and cherry; a finish with bittersweet chocolate and mineral notes. A crowd pleaser.</i>	\$32
NPC Private Label, Round Hill, California Cabernet Sauvignon or Merlot <i>Varietally correct wines that are always a good value.</i>	\$30
Ravenswood Zinfandel Lodi, California <i>You can't think of Zinfandel without thinking Ravenswood, fruity, lush. A brand which revitalized the varietal.</i>	\$34
Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile <i>One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.</i>	\$35
Shoo Fly Shiraz, South Eastern Australia <i>A sure complement with meats of all kinds. Satisfying alone or with a meal.</i>	\$33
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40
Pico Maccario, Lavignone, Barbera D'Asti <i>This winery is located in the heart of Piedmont's Barbera D'Asti DOCG. It has aromas and flavors of cherries, violets, and wild herbs. It is soft in texture and is medium weight that is ideal for paring with many dishes - roasted poultry, pasta, cheeses, as well as spicy foods.</i>	\$35

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Expert Event Hosting and Planning

Banquet Wines

Sparkling

Mionetto Brut Prosecco, Italy <i>The most popular sparkling wine in America. Soft, fruity, and not too sweet. Perfect with a touch of pomegranate, peach, or berry juice, for the popular Bellini cocktail.</i>	\$36
Juve y Camps Cava "Cint Pupura" Brut, Spain <i>From one of the most respected Cava producers in Spain. Crisp, light and dry.</i>	\$33
Loimer Sparkling Brut Rose (Austria) <i>A clear, bright pink color. It has a delicate nose of strawberries and wildflowers. On the pallet, it shows hints of toasted bread. It makes for a wonderful aperitif or first course pairing.</i>	\$57



*For additional wine requests, please contact your catering sales associate.
Wines are subject to substitution at Club's discretion if unavailable from distributors.*

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