

Claudia's



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Canape Reception

Welcome your guests with a reception featuring a selection of canapes as a prelude to your dinner or as part of a happy hour.

Stationary Canapes

- Grilled Octopus \$39
- Grilled Shrimp \$39
- Ceviche \$39
- Drunken Rib-eye \$39

Passed Canapes

- Corn Croquetas \$29
- Meatballs \$29
- Guacamole Tostada \$29
- Deviled Eggs \$29
- Mini Empanadas \$29
- Crab Fritters \$29

Items are priced per dozen.

\$50 per person minimum

Charcuterie

\$200 per tray Serves

15-20 Guests

Claudia's

Lunch Option 1

First Course

Choice of
Chef Daily Soup Selection
or
Caesar Salad

Main Course

Choice of
Wagyu Burger
Greek Salad with Grilled Shrimp
Vegetarian Paella

Dessert

Select one option for your guests
Lemon Lime Cheesecake | Melted Chocolate Cake

\$30 per guest
Not including tax & gratuity
Beverages charged upon consumption

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Lunch Option 2 / Dinner Option 1

First Course

Select two options for your guests to choose from

Chef Daily Selection

Crab Bisque

or

Chop - Chop Salad

Caesar Salad

Main Course

Select three options for your guests to choose from

Drunken Rib-eye 10oz

Grilled Salmon

Lobster Roll

Vegetarian Paella

Sides

Select two options served family style

Seasonal Vegetables | Aji Amarillo Mashed Potatoes

Bacon Honey Brussel Sprouts

Dessert

Select one option for your guests

Lemon Lime Cheesecake | Melted Chocolate Cake

\$49 per guest
not including tax and gratuity
Beverages charged upon consumption

Claudia's

Dinner Menu Option 2

Starter

Served family style

Crispy Calamari

First Course

Select two options for your guests to choose from

Crab Bisque | Chef's Daily Soup Selection

or

Caesar | Chop - Chop Salad

Main Course

Select three options for your guests to choose from

Drunken Rib-eye 10oz

Grilled Salmon

Vegetarian Paella

Seafood Veracruz Pasta

Sides

Select two options served family style

Aji Amarillo Mashed Potatoes | Seasonal Vegetables | Bacon Honey

Brussels Sprouts

Dessert

Select one option for your guests

Lemon Lime Cheesecake | Melted Chocolate Cake

Premium Steaks Additional \$20

Bone-in Ribeye

Bone-in New York Strip

\$69 per person

Not including tax and gratuity

Beverages charged upon consumption

The Investment Building | 1501 K Street Washington DC 20005 | 202-783-8212 | Claudiassteakhouse.com

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Dinner Menu Option 3

Appetizers

Served family style

Prime Filet Empanadas | Crispy Calamari

First Course

Select two options for your guests to choose from

Crab or Lobster Bisque | Chef's Daily Selection

or

Caesar | Chop - Chop Salad

Main Course

Select three options for your guests to choose from

Filet Mignon | Drunken Rib-eye | Chilean Sea Bass | Crab Cake |
Vegetarian Paella

Sides

Select two options served family style

Aji Amarillo Mashed Potatoes | Bacon Honey Brussels Sprouts
Seasonal Vegetables | Mac and Cheese

Dessert

Select two options for your guests to choose from

Lemon Lime Cheesecake | Melted Chocolate Cake | Tres Leches

Premium Steaks Additional \$10
Bone-in Ribeye
Bone-in New York Strip

\$85 per person
Not including tax and gratuity
Beverages charged upon consumption

Claudia's

Four Course Chef Tasting Menu

Starter

Lobster Bisque

Spinach Smoke Salmon Salad

Cote Mas Rose Langueoc-Roussillon, France nv

Ruffino, Prosecco, Italy nv

Appetizer

Grilled Octopus

Goat Cheese Croquettes Mango Salad

Ceviche Mixto

Trimbach, Alsace, France 2014

J Vineyards & Winery, Pinot Gris

Laguna, Russian River Valley 2014

Entrée

Drunken Rib-eye

Big Fish

Lamb Chop

Chef Daily Special

Ghost Pines, California 2017

Bear Flag, Sonoma County 2015

Intrinsic, Columbia Valley, Washington State 2015

Catena Vista Flores, Mendoza, Argentina 2015

Dessert

Cheesecake

Tres Leches

Carrot Cake

Michele Chiarlo, Nivole Moscato d'Asti

Castello Banfi, Roas Regale Brachetto d'Acqui

Fonseca Porto 20 year Oporto, Portugal

\$95 per person add wine pairing \$30

Not including tax and gratuity

Beverages charged upon consumption

Claudia's

Open Bar Packages

House Red Wine | White Wine | Beer
\$29 2 hours | per guest

Red Wine | White Wine | Beer | House Liquor
\$39 2 hours | per guest

Premium Wine | Beer | Premium Liquor
\$49 2 hours | per guest

Soft Beverage Package
\$10 per guest
soft drinks | juice | coffee | tea |

Cava | Champagne Toast
\$6 per guest

***** 2 hour minimum is required.*****
*****\$10 for additional half hour*****

Spaces & Settings

The Bolero Room
Seated dinner for up to 50
Standing reception 65
\$150 room set up fee

The Rumba Room
Seated dinner for up to 60
Standing reception 75
\$200 room set up fee

The Grand Tango Room
Seated dinner for up to 100
Standing reception 150
\$300 room set up fee

Restaurant Buyout
Seated dinner for 275
Standing reception for 400
(Minimum Spending)

Sun-Sat | Lunch: \$10,000

Sun-Thu | Dinner: \$15,000

Fri - Sat | Dinner: \$20,000

Exclusive use of the restaurant can be arranged for
lunch | brunch | dinner events

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Details

All of the private spaces require a room fee as well as a food and beverage minimum. Please inquire for specific information. Your reservation will be confirmed upon receipt of a signed contract, and a 50% deposit of the total balance is due at the signing of the contract, which includes a credit card authorization. Your balance will be charged the day before your function. Your final guaranteed attendance number is required by noon three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee, your final bill will reflect charges for the highest estimated number of guests shown on your agreement and menu. Additional choices and supplements upon request. All menus are subject to change based on season and product availability.

Claudia's Steakhouse features an extensive wine cellar, and our sommeliers are available to assist in making selections in advance of your event. Additionally, we invite you to allow our Bar Manager to craft signature cocktails for your event or we can arrange a Mojito Class/Tastings. Please inquire for more details. We do not offer corkage for private events.

We are pleased to offer personalized menus for our guests, which can feature a special message or a company logo. Place cards are also available. We can provide tablecloths upon request. For linen choices we can offer upgrades that are priced accordingly. Please inquire for more details. Should you require printed materials, gifts or other items to be shipped to Claudia's in advance of your event, please send them c/o Claudia's Steakhouse, 1501 K Street NW, Suite #R100, Washington DC 20005, Attn: Private Event Director and clearly indicate the name and date of your event. We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, or gift cards to our restaurant. Please inquire for more details.

Valet parking service is offered for \$10 per car for dinner only. For lunch events, please inquire about nearby parking garages.

Cancellation and Deposit Forfeiture Policy

The following cancellation and deposit forfeitures apply:

Party cancelled 45 days or more before the event: 100% refund of deposit.

Party cancelled 45 days to 31 days before the event: 75% refund of deposit.

Party cancelled 30 days to 8 days before the event: 50% refund of deposit.

Party cancelled 7 days or less before the event: 0% refund of the deposit.

Days are measured in 24 hour increments counting backwards from the start time of your event.

Menu prices do not include the 10% DC sales tax and 23% gratuity. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.