

GROCERY







MENU OPTIONS

A) INDIVIDUAL ITEMS (MINIMUM 20 PIECES PER ITEM)

Proper Burger Slider 6 ea Chicken Parm Slider on Hawaiian Sweet Rolls 6 ea Kale and Avocado Slider 5 ea (V)

B) LARGE PLATTERS (EACH SERVES APPROXIMATELY 10-15 GUESTS)

Green Chili Chickpea Hummus w. Crudités & Naan 90 v Cali Bowl - quinoa, arugula, pineapple salsa, seasonal vegetables 90 (V) Roasted Corn 'Elote Loco' w. Crema & Chili 90

Tikka Masala over Jasmine Rice 150 (V) (add Chicken Breast 75)

Tofu & Veggie Curry Over Jasmine Rice 150 (V) (add Chicken Breast 75 White Truffle Mac & Cheese (V) 200

Cheese Board w. House Made Garlic Dill Pickles and Toast 200

Charcuterie Board w. House Made Garlic Dill Pickles & Toast 200

Bangers & Mash w. Onion Gravy 200

C) DESSERTS

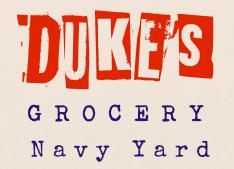
Lemon Custard - fresh lemon / white wine poached cherries 3 EA "Rubbish" Cookie - pretzel, peanuts, semi sweet chocolate potato chip 5 EA

ABOVE PRICING DOES NOT INCLUDE DC SALES TAX (10%) OR SUGGESTED GRATUITY (20%). A SECURITY DEPOSIT IN THE AMOUNT OF 25% OF THE TOTAL ORDER WILL BE REQUIRED TO SECURE YOUR RESERVATION.

PLEASE EMAIL OR CALL WITH QUESTIONS.

- CONTACT





BEVERAGE OPTIONS

1) OPEN BAR - UNLIMITED CONSUMPTION, PRICED PER PERSON/PER HOUR:

Craft Beers & Select Wines 20 Craft Beers, Select Wines & Rail Cocktails 25 Craft Beers, Select Wines & Premium Cocktails 30 Full Open Bar 35

2) CONSUMPTION BASIS -

A running tab for your guests, and you can set a limit if you like.

3) DRINK TICKETS -

Valid during Happy Hour (Mon-Fri, 12:00-7:00pm) 6 ea - minimum 20





SPECIAL EVENTS & CATERING IT'S PARTY TIME!

G R O C E R Y Navy Yard

Event Space

1			
	Standing Room Capacity	Seated Capacity	Usage
Back High Tops	20-40	15	cocktail reception, happy hour at high top tables
Front High Tops	10-20	12	cocktail reception, happy hour at high top tables
All High Tops	30-60	27	cocktail reception, happy hour
Main Dining Room	50 –7 5	52	seated dinner or reception
Half Patio	15-25	24-30	seated dinner or reception
Full Patio	50-70	56-60	seated dinner or reception
Front Bar	15-30		seated dinner or reception
Back Bar	15-25		cocktail reception, happy hour
Full Bar Seats	10-40		cocktail reception, happy hour

The minimum food and beverage spend, exclusive of tax and gratuity, is based on regular sales figures during normal business of your selected day and time frame.