

SPECIAL EVENTS & CATERING IT'S PARTY TIME!

G R O C E R Y Foggy Bottom



MENU OPTIONS

A) INDIVIDUAL ITEMS (MINIMUM 20 PIECES PER ITEM)

Proper Burger Slider 6 ea Mortadella Sliders burrata, basil walnut pesto 6ea 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, Barley, Pickled Squash, Poached Apples, Toasted Almonds, Green Goddess 85 Curry Roasted Veggies, Corn Nut Dukkah, Spicy Mayo, Soft Herbs 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

Chocolate Chip Pretzel Cookies 4ea Lemon Posset w. pickled berries 3ea

> 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