

MENU PRICING 2024

# BOOKING REQUIREMENTS

To confirm any event a contract must be written and a 50% non-refundable deposit is required.

Sales Tax (6%), Optional Gratuity (15%, 17% 20% or other), and 4% Administrative Fee will be added to the food & beverage total for each event.

The final balance is due the day of your scheduled event.

### ADMINISTRATIVE FEE

All event charges are subject to a 4% administrative fee which is based on the total cost of the event including food and beverage and any associated Food and Beverage minimum.

The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event and serves to offset ancillary expenses associated with the planning, executing and administration of this event. Our service employees are paid a competitive wage in excess of the applicable minimum wage.

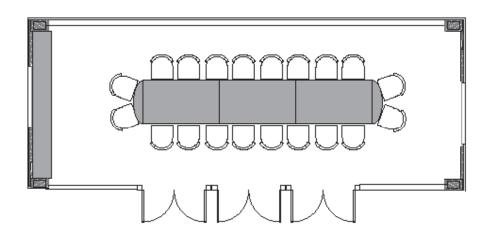
Please Contact Alexandra Howard 202.640.0700 ahoward@bltsteak.com

# BLT STEAK DC EVENTS

BLT Steak can accommodate many different environments to suit your needs. From a sit-down dinner party for up to 28 guests to a cocktail reception for 50 guests, we can assist in making your event a unique and enjoyable experience.

# THE PRIVATE DINING ROOM

Our Private Dining Room features a 42" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your ipod to our surround sound system and play your favorite tunes. DVD equipment is also available for your use.



# SEATING CAPACITIES / MINIMUM FEES

Space	F&B Minimums	December Minimums	Sit-Down Dinner	Reception	Cocktails/ Dinner
PRIVATE DINING ROOM	\$750 Lunch	\$1,500 Lunch	30 guests	50 guests	30 guests
	\$2,000 Dinner	\$2,500 Dinner	30 guests	50 guests	30 guests
BUY-OUT					
	\$10,000 Lunch	\$10,000 Lunch	120 guests	300 guests	100 guests
	\$20,000 Dinner	\$20,000 Dinner	120 guests	300 guests	100 guests



# PASSED HORS D'OEUVRES

choice of 4 (2 from each column) ~ \$18 per person for 30 minutes

 $choice \ of \ 6$  (3 from each column) ~ \$22 per person for 30 minutes

COLUMN A

COLUMN B

TUNA TARTARE

soy wasabi, crispy shallots

pesto mayonnaise

LAMB TENDERLOIN tomato chutney, endive

HANGER STEAK jalapeño mash, country toast

**ROCK SHRIMP ARANCINI** 

NEW YORK STRIP STEAK

maytag caramelized onion, crostini

CURRIED CHICKEN

yogurt lime curry sauce

MINI CRAB CAKE

tartar sauce

MARINATED TOMATO & MOZZARELLA

pesto mayonnaise

STUFFED MUSHROOM CAPS

sage, parmesan

MINI GRILLED CHEESE

truffle oil, bacon

SMOKED SALMON

wasabi cream, lemon

CHEESE GOUGÉRES

gruyere cheese

MINI LOBSTER SLIDER

tarragon, brioche

FOIE GRAS MOUSSE CROSTINI

apricot, almond

### STATIONARY PLATTERS

prices based on 30 minutes

SHRIMP COCKTAIL

\$90 ~ 15 pieces

\$180 ~ 30 pieces

CHARCUTERIE

assorted cure meats

\$240 per platter ~ serves 20

SELECTION OF OYSTERS

\$72 ~ 18 pieces

\$120 ~ 30 pieces

CHEESE PLATTER

artisinal cheese selections

\$300 per platter ~ serves 20

CHEF'S SELECTION

(all of the above items) \$45 per person



SEAFOOD PLATTER

oysters, clams, mussels, taylor bay scallops, shrimp cocktail, crab cocktail (serves approximately 8-10 people) \$145

### COCKTAIL RECEPTION PACKAGES

### **CHOICE**

### CHOICE OF 6 PASSED HORS D'OEUVRES

choose 3 from column A & 3 from column B 2 passed dessert last 1/2 hour

RED & WHITE WINES selected by the sommelier

DOMESTIC BEERS

SODAS, JUICES, COFFEES, AND TEAS

#### \$85 PER PERSON FOR 2 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 2 passed dessert last 1/2 hour

### \$105 PER PERSON FOR 3 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

### PRIME

#### CHOICE OF 6 PASSED HORS D'OEUVRES

choose 3 from column A & 3 from column B 2 passed dessert last 1/2 hour

#### PREMIUM OPEN BAR

serving mixed drinks, and red & white wines selected by the sommelier

DOMESTIC BEERS

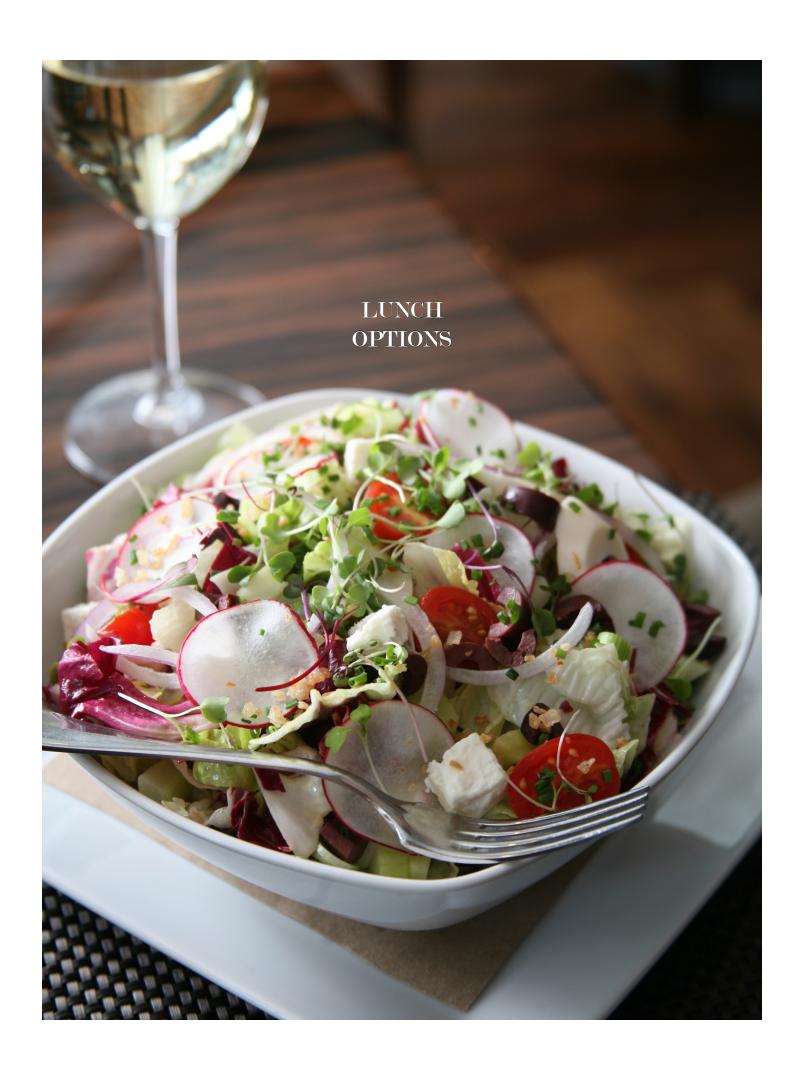
SODAS, JUICES, COFFEES, AND TEAS

### \$115 PER PERSON FOR 2 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 3 passed dessert last 1/2 hour

### \$140 PER PERSON FOR 3 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour



## LUNCH OPTION #1

3 course sit-down / \$55.00 Per Person all menu items are served for the table to share

# appetizers & salads

CAESAR parmesan croutons

CHOPPED VEGETABLE SALAD feta, oregano-mustard vinaigrette

## main courses

HANGER STEAK green peppercorn sauce

SAUTÉED SCOTTISH SALMON grilled zucchini, ginger turmeric vinaigrette

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE

banana ice cream

CARROT CAKE ginger ice cream



### LUNCH OPTION #2

3 course sit-down / \$65.00 Per Person all menu items are served for the table to share

# appetizers & salads

CAESAR parmesan croutons

ROASTED BEETS endive, gorgonzola, candied walnuts

# main courses

HANGER STEAK green peppercorn sauce

SAUTÉED SCOTTISH SALMON grilled zucchini, ginger turmeric vinaigrette

ROASTED CHICKEN dates, preserved lemon

MASHED POTATOES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE

banana ice cream

CARROT CAKE ginger ice cream





3 course sit-down / \$85.00 Per Person all menu items are served for the table to share

# appetizers & salads

CAESAR parmesan croutons

CHOPPED VEGETABLE SALAD feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON parsley, garlic, sherry

## main courses

HANGER STEAK green peppercorn sauce

BRANZINO GRENOBLOISE tomato, cornichon, olive, caper, egg

ROASTED CHICKEN dates, preserved lemon

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE banana ice cream

CARROT CAKE ginger ice cream

MEYER LEMON CHEESECAKE huckleberry sorbet



3 course sit-down / \$105.00 Per Person all menu items are served for the table to share

# appetizers & salads

CAESAR parmesan croutons

TUNA TARTARE avocado, soy-lime dressing

ROASTED BEETS endive, gorgonzola, candied walnuts

# main courses

NY STRIP STEAK green peppercorn sauce

FILET MIGNON bearnaise sauce

BRANZINO GRENOBLOISE tomato, cornichon, olive, caper, egg

MASHED POTATOES ~ HEN OF THE WOODS MUSHROOMS ~ GRILLED ASPARAGUS

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE

banana ice cream

CARROT CAKE ginger ice cream

MEYER LEMON CHEESECAKE huckleberry sorbet



3 course sit-down / \$130.00 Per Person all menu items are served for the table to share

# appetizers & salads

TUNA TARTARE avocado, soy-lime dressing

CRAB CAKE meyer lemon, radish salad

CHOPPED VEGETABLE SALAD feta, oregano-mustard vinaigrette

### main courses

NY STRIP STEAK green peppercorn sauce

ROASTED CHICKEN dates, preserved lemon

BRANZINO GRENOBLOISE tomato, cornichon, olive, caper, egg

HERB CRUSTED RACK OF LAMB red wine sauce

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GRILLED ASPARAGUS ~ HEN OF THE WOODS MUSHROOMS

CREAMY SPINACH ~ MASHED POTATOES

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE banana ice cream

CARROT CAKE ginger ice cream

MEYER LEMON CHEESECAKE huckleberry sorbet



3 course sit-down / \$160.00 Per Person all menu items are served for the table to share

# appetizers & salads

CAESAR

parmesan croutons

SHRIMP COCKTAIL

cocktail sauce

CRAB CAKE

meyer lemon, radish salad

GRILLED DOUBLE CUT SMOKED BACON

parsley, garlic, sherry

## main courses

FILET MIGNON

bearnaise sauce

NY STRIP STEAK

green peppercorn sauce

**ROASTED CHICKEN** 

dates, preserved lemon

BRANZINO GRENOBLOISE

tomato, cornichon, olive, caper, egg

HERB CRUSTED RACK OF LAMB

red wine sauce

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GRILLED ASPARAGUS ~ VIDALIA ONION RINGS

CREAMY SPINACH ~ HEN OF THE WOODS MUSHROOMS

## desserts

PEANUT BUTTER CHOCOLATE MOUSSE

banana ice cream

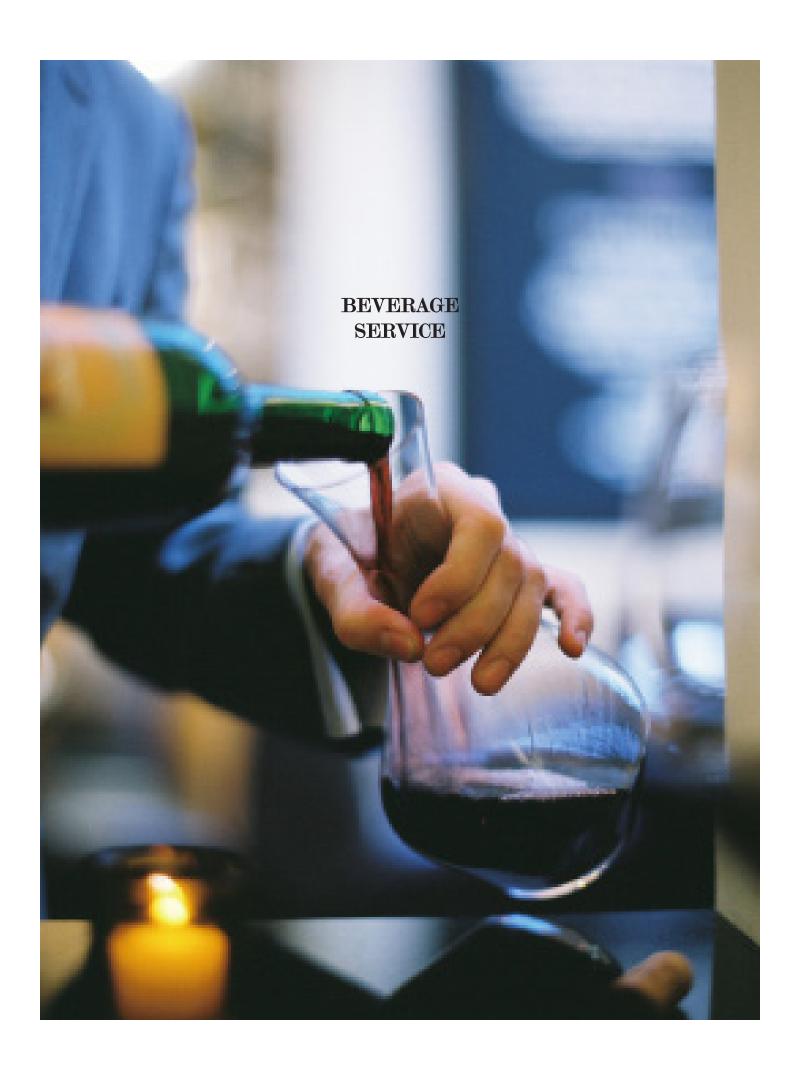
**CARROT CAKE** 

ginger ice cream

MEYER LEMON CHEESECAKE

huckleberry sorbet





### BAR SELECTIONS

### CHOICE OPEN BAR

\$24 per person per hour



#### WINE

sommelier selection of chardonnay, sauvignon blanc, pinot grigio, pinot noir, cabernet sauvignon, merlot

#### **BEER**

domestic & imported selections

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STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS ~ COFFEE & TEA

## PRIME OPEN BAR

\$30 per person per hour



### WINE

sonoma cutrer chardonnay, villa sandi pinot grigio, oberon cabernet sauvignon, luke "the companion" red blend, susana balbo malbec

#### LIQUOR

grey goose vodka, ford's gin, bacardi 8 gold rum, woodford reserve bourbon, highland park 12yr scotch, crown royal whiskey, patron silver tequila

### **BEER**

domestic & imported selections

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STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS ~ COFFEE & TEA