

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 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.





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; eggs, red potatoes, avocado, bacon, blue cheese and scallions.
Choice of ranch dressing or herb vinaigrette
\$36 /pp; substitute poached salmon \$40 /pp

Caesar entrée salad

- 🔥 Romaine lettuce, Parmesan cheese, herb croutons and house made Caesar dressing
Add grilled chicken \$35 /pp, marinated flank steak \$40 /pp, salmon \$40 /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
- Spicy Asian noodles with warm teriyaki flank steak, water chestnuts and snow peas
- 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
\$45 /pp, minimum 25



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



Popular selection



Chef signature item



Gluten-Free





Luncheon Buffets

Soup and deli sandwich buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas. **Select three:** 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.
\$45 /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



Hot luncheon

Select two of the following entrees:

- GF Chicken piccata
- Beef stroganoff with sour cream
- GF Grilled salmon
- GF Sliced marinated steak
- Vegetarian butternut squash lasagna
- GF Mediterranean pasts with kalamata olives, tomato and basil, portabella mushrooms

- Includes choice of soup du jour or mixed green salad
- Includes choice of rice and seasonal vegetable
- \$50 /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
Grilled chicken, bacon and pepper-jack
Ham and cheddar
Southwest turkey melt
Tuna 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



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Popular selection



Chef signature item



Gluten-Free





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, coconut chicken soup, butternut squash cream, chilled cantaloupe ginger, potato and leek, Mediterranean fish chowder, and Roasted tomato, Lentil or bean with bacon (or without).

Salads

All available gluten free.

- ☁ Spinach, strawberries/watermelon (seasonal) or poached pears, Feta cheese and candied walnuts with balsamic vinaigrette
- 📌 Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette
- Caesar with romaine, cheese toast or herb croutons, Parmesan and house made dressing
- Array of greens, mango, mozzarella, spiced pecans and citrus vinaigrette
- Mixed greens with carrots, tomatoes, frisee, mandarin oranges, jicama, 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 \$50 /pp

- ☁ 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

Seafood \$55 /pp

May substitute fish in season

- ☁ Grilled salmon, lemon caper butter, grilled asparagus, rice pilaf
- 📌 Grilled fish, mushroom risotto and grilled vegetables
- Roasted cod, lemon couscous and Moroccan ratatouille with dates

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Popular selection



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Gluten-Free





Three Course Luncheon



Meats \$56 /pp

All beef is Certified Angus Beef

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
- 🍴 Thin-sliced flank steak, bi-color potato gratin, edamame, butternut squash succotash

Vegetarian \$50 /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
- 🍴 Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (vegan)
- 🍴 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 macaron
- 🍴 GF Flourless chocolate volcano
- 🍴 Napoleon
- 🍴 GF Chocolate raspberry mousse cake

Cakes and pies

- 🍴 Key lime tart
- 🍴 Passion fruit tart
- 🍴 French tarts: apple, lemon (citron) or pear
- 🍴 🍴 GF New York style cheesecake
- 🍴 Pumpkin cheesecake
- 🍴 Strawberry fraiser

Platters for the table

- 🍴 Cupcakes, assorted, personalized or with logo
- 🍴 Miniature French pastries or French macarons
- 🍴 Brownies and cookies (available without nuts)

Comfort

- 🍴 GF Crème brulee with berries
- 🍴 House made bread pudding with caramel sauce (warm)
- 🍴 GF Flourless chocolate torte with hazelnut anglaise
- 🍴 Warm apple, berry, peach or pear crisp (seasonal)



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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 trail mix
\$15 /pp

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, and a selection of miniature French pastries and macaroons
\$25 /pp, minimum 25

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 macarons

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
\$45 per dozen



Cheese

🍷 American and International selection with fruit garnish; assorted breads and crisps on side
\$14 /pp

Crudité

🍷 Seasonal, flavorful assortment of vegetables with two complimentary dips
\$10 /pp

Fruit

🍷 Colorful and fresh, sliced and arranged seasonal fruits, artfully displayed
\$13 /pp

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Expert Event Hosting and Planning

Mid-Morning or Mid-Day Breaks

Beverages

Infused and flavored water station

Iced water infused with lemons, basil and cucumber, mint and watermelon, oranges or strawberries
\$30 per three gallon station

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

Includes milk, half/half, skim milk, sweeteners, sugar and lemon
wedges \$60 per gallon (~25 cups); or \$30 per 1/2 gallon (12 cups)

Pitchers of juice

Lemonade, orange, grapefruit, cranberry, pineapple or tomato
\$22 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 still, effervescent, or NPC commemorative bottle
\$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

Cold Brew Coffee

\$4 each. Assortment presented and charged by consumption

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