

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.





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Breakfast Suggestions




Continental breakfast

House-baked danish and cinnamon rolls with artisanal muffins and mini croissants and savory tarts. Marmalade, berry jams and butter
Freshly brewed coffee, decaffeinated coffee and variety of teas, including herbal teas
Orange and cranberry juice
\$20 /pp

Yogurt and wholesome grains station

Yogurt selection with fresh fruit and honey; house-made granola
Whole grain muffins or whole grain breads; cream cheese, and butter, jams and marmalade
Orange and cranberry juice; coffee, decaffeinated coffee and herbal teas
\$22 /pp

European breakfast buffet

 Sliced cheeses, such as Gouda, Havarti, or Swiss with cold cuts, including ham, prosciutto or salami; hard-cooked eggs and sweet cream butter, assortment of cereals and yogurt, selection of European and artisanal breads, marmalades and jam. Whole fresh seasonal fruit, juices, coffee, decaffeinated coffee and herbal teas
\$26 /pp



The following items can be added to your breakfast or ordered a la carte:

- Butter croissants
- Selection of fruit or nut tea breads
- Locally baked bagels with cream cheese
- Individual plain or fruit yogurt cups
- Ⓢ Hard boiled eggs (\$20/dozen)
- Ⓢ Warm hash brown potatoes with tri-color peppers
- Selection of cold cereals, including granola, whole grain cereals and milk
with breakfast \$3/pp A la carte \$5/pp
- Sliced seasonal fruits and assorted berries
- Breakfast sliders with egg, sausage and cheese on mini roll
- Eggs Benedict
- Ⓢ Choice of ham, sausage or bacon
- Old fashioned oatmeal with raisins, coconut and nuts
- Yogurt parfaits with fresh fruit, berries, granola and almonds
with breakfast \$6/pp A la carte \$9/pp

American breakfast: Station or Plated

Orange and cranberry juice, choice of all vegetable baked frittata or scrambled eggs with hash browns, choice of ham, bacon or sausage (turkey bacon or sausage available), sliced seasonal fruit, cold cereals, choice of breakfast breads or danish/muffin platter, marmalade, jams and butter
Coffee and tea service
\$27 /pp; minimum 25

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



Popular selection



Chef signature item



Gluten-Free





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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

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



Popular selection



Chef signature item



Gluten-Free





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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

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



Popular selection



Chef signature item



Gluten-Free

