



YARDBIRD

WASHINGTON D.C. PRIVATE DINING & EVENTS MENUS



OPTION I

40 per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

55 per person

First Course

(2) Starters & (1) Bakery

Second Course

(3) Mains & (2) Sides

STARTERS

Breakfast Deviled Eggs GF Candied Bacon, Chives

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Yardbird Fruit Plate GF/VEGAN Seasonal Fruit

Fried Green Tomato BLT Stack House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Southern Oatmeal GF Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit

Granola & Berry Parfait GF/V Greek Yogurt, Honey, Housemade Granola, Fresh Berries

BAKERY

Biscuit Donut Bites Cinnamon Sugar, Nutella Coffee Sauce

Yardbird Cinnamon Roll V Bourbon Salted Caramel, Cream Cheese Frosting, Candied Pecans

Honey Butter Toast Thick Sliced, Cinnamon Sugar, Honey Butter

Granny's Monkey Bread V Pull-Apart Housemade Biscuits, Cinnamon Sugar, Caramel Glaze

SIDES

House Fries Buttermilk Dipping Sauce, Bacon Salt

Mac & Cheese V Five Artisanal Cheeses, Crispy Herb Crust

Mama's Mash GF/V Fresh Chives

Cheddar Waffle Crispy Cheddar, Bourbon Maple Syrup

Cheesy Grits GF/V Nora Mills Grits, Sharp Cheddar

Yardbird Hashbrowns GF Scallions, Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Chilled Watermelon GF/VEGAN Chili, Lemon, Mint

Fried Okra GF/V

Crispy Brussels GF/V

Spiced Honey

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

House Sausage GF

Signature Links

Classic Cut Bacon GF

Cheesy Scrambled Eggs

Fresh Farm Eggs GF/V

Scrambled Eggs

MAINS

Lewellyn's Fine Fried Chicken Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Gravy Train Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

Holy Trinity Hash GF Creamy Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions

Chicken Biscuits Free-Range Fried Chicken, Pepper Jelly

Garden Frittata* GF/V Egg Whites, Avocado, Cottage Cheese, Pimento, Baby Kale, Cherry Tomato, Mushrooms, Swiss, Petite Salad

Crème Brûlée Waffles Fresh Whipped Cream, Strawberries

Biscuit French Toast V Overnight-Soaked Cinnamon Biscuits, Powdered Sugar, Fresh Berries

Flapjack Stack V Classic Buttermilk Pancakes, Lemon Zested Blueberries, Fresh Whipped Cream

Smoked Brisket GF Sunny-Side Eggs, Andouille Sausage, Avocado, Pico, Pepitas, Chiles, Corn Tostada

Smoked Salmon Avocado Toast AVAILABLE VEGAN Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel

Mini Nashville Chicken Sliders Carolina Reaper Dip, House Pickles

Shrimp & Grits Sunrise Bowl GF Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce

Steak & Eggs* GF | add'tl 10 per person

Snake River Farms Prime Skirt Steak, Soft Scramble, Boiled Peanut, Chili Crisp

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. All pricing is subject to tax, administration fee and selected gratuity.

OPTION I

50 per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

60 per person

First Course

(2) Starters & (1) Bakery

Second Course

(3) Mains & (2) Sides

STARTERS

Breakfast Deviled Eggs GF Candied Bacon, Chives

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Yardbird Fruit Plate GF/VEGAN Seasonal Fruit

Fried Green Tomato BLT Stack House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Southern Oatmeal GF Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit

Granola & Berry Parfait GF/V Greek Yogurt, Honey, Housemade Granola, Fresh Berries

Iceberg Wedge GF House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Mixed Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

SIDES

House Fries Buttermilk Dipping Sauce, Bacon Salt

Mac & Cheese V Five Artisanal Cheeses, Crispy Herb Crust

Mama's Mash GF/V Fresh Chives

Cheddar Waffle Crispy Cheddar, Bourbon Maple Syrup

Cheesy Grits GF/V Nora Mills Grits, Sharp Cheddar

Yardbird Hashbrowns GF Scallions, Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Chilled Watermelon GF/VEGAN Chili, Lemon, Mint

Fried Okra GF/V

Crispy Brussels GF/V

Spiced Honey

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

House Sausage GF

Signature Links

Classic Cut Bacon GF

Cheesy Scrambled Eggs

Fresh Farm Eggs GF/V

Scrambled Eggs

BAKERY

Biscuit Donut Bites Cinnamon Sugar, Nutella Coffee Sauce

Yardbird Cinnamon Roll V Bourbon Salted Caramel, Cream Cheese Frosting, Candied Pecans

Honey Butter Toast Thick Sliced, Cinnamon Sugar, Honey Butter

Granny's Monkey Bread V Pull-Apart Housemade Biscuits, Cinnamon Sugar, Caramel Glaze

MAINS

Lewellyn's Fine Fried Chicken Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Gravy Train Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

Holy Trinity Hash GF Creamy Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions

Chicken Biscuits Free-Range Fried Chicken, Pepper Jelly

Low & Slow Brisket Dip Sandwich Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

Mix & Match Bayou Benedict* GF | add'tl 5 per person

White Cheddar, Poached Eggs, Hollandaise, GF Potato Waffles

Choice of one: smoked salmon | avocado | ham

Garden Frittata* GF/V Egg Whites, Avocado, Cottage Cheese, Pimento, Baby Kale, Cherry Tomato, Mushrooms, Swiss, Petite Salad

Crème Brûlée Waffles Fresh Whipped Cream, Strawberries

Biscuit French Toast V Overnight-Soaked Cinnamon Biscuits, Powdered Sugar, Fresh Berries

Flapjack Stack V Classic Buttermilk Pancakes, Lemon Zested Blueberries, Fresh Whipped Cream

Smoked Brisket GF Sunny-Side Eggs, Andouille Sausage, Avocado, Pico, Pepitas, Chiles, Corn Tostada

Smoked Salmon Avocado Toast AVAILABLE VEGAN

Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel

Mini Nashville Chicken Sliders Carolina Reaper Dip, House Pickles

Big Easy Blackened Shrimp & Grits GF Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter

Lemon Rosemary Rotisserie Bird GF Chimichurri

Steak & Eggs* GF | add'tl 10 per person

Snake River Farms Prime Skirt Steak, Soft Scramble, Boiled Peanut, Chili Crisp

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

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OPTION I

50 per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

OPTION II

60 per person

First Course

(2) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

STARTERS

Deviled Eggs GF Yardbird Classic* OR Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Twice-Fried Wings Housemade Buttermilk Ranch

Texas Twinkie GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

Heirloom Field Pea Hummus GF/VEGAN Pita and Vegetables

Cajun Popcorn Shrimp Pickled Fresnos, House Sauce

The Big Dipper Roasted Poblano Queso, Pimento, Spinach, Andouille, Jalapeño, Assorted Crispy Dippers

Charcuterie & Cheese | add'tl 10 per person

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

Southern Citrus Ahi Tuna Tartare | add'tl 12 per person

Avocado, Baby Peach, Cucumber, Apple, Coconut Broth, Chipotle Aioli, Benne Seed Crisps

SALADS

Iceberg Wedge GF House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Mixed Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

DESSERTS | add'tl 6 per person

Key Lime Pie South Beach Original, Seasonal Fruit

Banana Cheesecake Pudding Wafer, Whipped Cream

Deep Fried Oreos Cookies & Cream Ice Cream, Crispy Rice Cereal

Chocolate Skillet Brownie Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler Honey Almond Streusel, À La Mode

Bourbon Bacon Chocolate Cake | add'tl 6 per person

MAINS

Lewellyn's Fine Fried Chicken Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

St. Louis Ribs GF Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Grilled Blackened Salmon* GF Olive Relish, Pesto, Watercress

Chicken Biscuits Crispy Chicken, Pepper Jelly

Lemon Basil Pasta VEGAN Roasted Garlic Cashew Cream, Market Vegetables

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Low & Slow Brisket Dip Sandwich Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

Mini Nashville Chicken Sliders Carolina Reaper Dip, House Pickles

Roasted Chicken Wrap Grilled Chicken, Romaine, Cherry Tomato Confit, Creamy Manchego Dressing, Parmesan Cheese, Tortilla

Lemon Rosemary Rotisserie Bird GF Chimichurri

Sliced Prime New York Strip GF | add'tl 30 per person

Blackened Filet GF | add'tl 25 per person | Chimichurri

Seared Ribeye* | add'tl 30 per person | Cowboy Butter

SIDES

House Fries GF/V Bacon Salt, Housemade Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Street Corn GF Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Cheesy Grits GF/V Nora Mill Grits, Sharp Cheddar

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup

Mac & Cheese V Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
+ Whole Lobster | add'tl MP

Chilled Watermelon GF/VEGAN Chile, Lemon, Mint

Crispy Brussels GF/V Spiced Honey

Fried Okra V Housemade Buttermilk Ranch

Mama's Mash Fresh Chives

Collard Greens GF Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Blackened Green Beans GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

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OPTION I

65 per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

75 per person

First Course

(1) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

OPTION III

85 per person

First Course

(2) Starters & (1) Salad

Second Course

(3) Mains & (3) Sides

Third Course

(1) Dessert

STARTERS

Deviled Eggs GF | *Choice of one*

- Yardbird Classic*
- Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Yardbird Wings Choice of Honey Hot, Lemon Pepper or BBQ

Texas Twinkie GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

Heirloom Field Pea Hummus GF/VEGAN Pita and Vegetables

Cajun Popcorn Shrimp Pickled Fresnos, House Sauce

The Big Dipper Roasted Poblano Queso, Pimento, Spinach, Andouille, Jalapeño, Assorted Crispy Dippers

Charcuterie & Cheese | *add'tl 10 per person*

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

Southern Citrus Ahi Tuna Tartare | *add'tl 12 per person*

Avocado, Baby Peach, Cucumber, Apple, Coconut Broth, Chipotle Aioli, Benne Seed Crisps

SALADS

Iceberg Wedge GF House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Mixed Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

MAINS

Lewellyn's Fine Fried Chicken Our Famous Bird, Honey Hot Sauce
- *available gluten-friendly* -

St. Louis Ribs GF Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Grilled Blackened Salmon Filet GF Olive Relish, Pesto, Watercress

Lemon Rosemary Rotisserie Bird GF Chimichurri

Lemon Basil Pasta VEGAN Roasted Garlic Cashew Cream, Market Vegetables

Bourbon Glazed Short Rib GF Mushroom, Thyme

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Seared Ribeye* | *add'tl 30 per person*

Cowboy Butter

Chef's Selection of Wagyu | *add'tl MP*

Harissa Butter, Black Truffle

72 Hour Notice Required

Blackened Filet GF | *add'tl 25 per person*

Chimichurri

Sliced Prime New York Strip* GF | *add'tl 30 per person*

Roasted Garlic Butter



FAMILY-STYLE DINNER

OPTION I

65 per person

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

75 per person

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

OPTION III

85 per person

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Mains & (3) Sides

Third Course

(1) Dessert

SIDES

House Fries GF/V

Bacon Salt, Housemade Buttermilk Ranch

Mama's Mash

Fresh Chives

Cheesy Grits GF/V

Nora Mills Grits, Sharp Cheddar

Cheddar Waffle v

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Crispy Brussels GF/V

Spiced Honey

Fried Okra v

Housemade Buttermilk Ranch

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Mac & Cheese v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

+ Whole Lobster / add'l MP

DESSERT

Key Lime Pie

South Beach Original, Seasonal Fruit

Banana Cheesecake Pudding

Wafer, Whipped Cream

Deep Fried Oreos

Cookies & Cream Ice Cream, Crispy Rice Cereal

Chocolate Skillet Brownie

Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler Honey Almond Streusel, À La Mode

Bourbon Bacon Chocolate Cake | add'l 6 per person

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FLAVOR OPTIONS

BOURBON CHOCOLATE CAKE

Chocolate Cake, Bourbon
Caramel, Nutella Frosting,
Chocolate Shavings

THE BIRTHDAY CAKE

Sprinkle Cake, Raspberry Sauce,
Cream Cheese Frosting,
Rainbow Sprinkles

RED VELVET CAKE

Red Velvet Cake,
Cream Cheese Frosting,
White Chocolate Shavings

ALL CAKES ARE PRICED AT 84

All three Cake Options are 8" in diameter, 6" in height and can serve up to 28 guests. Notice: 48 hours.



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HORS D'OEUVRES

CLASSICS

14 per person/per item
for 2 hours of service

Fried Chicken & Caviar
add'l 15 per person

Deviled Eggs GF
+ Jalapeño & Bacon

Mini Chicken & Waffles

Nashville Chicken Bites

Mini Chicken Biscuits

Creole Crispy Shrimp

All American Sliders

Fried Green Tomato BLT Stack

Sweet Maryland Crab Cakes

Mini Maine Lobster Rolls

Cajun Bloody Mary
Shrimp Shooters GF

Black & Blue Beef Skewers* GF

Bourbon Glazed Meatballs GF

Short Rib Sliders

Andouille Arancini

Bacon Wrapped Dates GF

DESSERTS

45 per dozen
Minimum 2 dozen of each item

Key Lime Bars GF

Assorted Mini Cheesecakes

Deep Fried Oreos

Chocolate Nutella Cupcakes

Apple Cobbler

Banana Pudding Cups

VEGETARIAN

12 per person/per item
for 2 hours of service

Chilled Spiced Watermelon GF/VEGAN

Crispy Brussels Sprouts GF

Heirloom Tomato, Basil,
Whipped Mozzarella GF

Fried Goat Cheese Bites

Red Beet Bruschetta

Blueberry, Goat Cheese, Balsamic

Burrata Bruschetta

Roasted Cherry Tomato, Basil Pesto

Texas Caviar Roll

Corn, Blackbeans, Peppers, Onions,
Chipotle Seasoning

Crudit  Cups

- available vegan by request -

Street Corn Fritters

Crispy Mac & Cheese Bites

Ask about our custom
bourbon tastings!

STATIONS & DISPLAYS

Based on 2 hours of service

FRIES STATION | 12 per person

SEASONAL ROASTED
VEGETABLE PLATTER | 20 per person

Fresh Basil Pesto

MAC & CHEESE STATION | 25 per person

Bacon, Jalape os, Fresnos, Green Onions, Chicken Bites,
Honey Hot Sauce

SHRIMP & GRITS STATION | 25 per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,
Louisiana Hot Sauce Butter

SOUTHERN CHARCUTERIE | 25 per person

Chef's Selection of Cured Meats & Cheese, House Pickles,
Spreads, Crackers

SIGNATURE SIDES | 30 per person, choice of three

Mac & Cheese, Mama's Mash, Crispy Brussels, Cheesy Grits, House Fries,
Cheddar Waffle, Chilled Watermelon, Street Corn, Fried Okra,
Collard Greens, Blackened Green Beans

SLIDER STATION | 35 per person, choice of two

Chicken Biscuits, Brisket Biscuits, Short Rib, Fried Shrimp,
All American, Impossible™ Sliders

*72 hour notice required for Impossible Sliders

FRIED CHICKEN STATION | 35 per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,
Bourbon Maple Syrup

TENDER & FRIES STATION | 40 per person

SEAFOOD TOWER* | MP

Oysters, Chilled Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette
+ maine lobster or king crab / add'l MP

BUTCHER'S CUT CARVING STATION

Based on 2 hrs of service | add'l \$200 chef attendant fee required

Andouille Sausage | 25 per person | Sweet Peach Chutney

Pork Loin | 30 per person | Sweet Peach Glaze

Strip Loin* | 35 per person | Chimichurri

Blackened Salmon* | 35 per person | Roasted Garlic Butter

Stuffed Chicken Roulade | 50 per person

Lemon Rosemary Rotisserie Bird GF | 50 per person | Chimichurri

St. Louis Ribs | 55 per person | Yardbird Glaze

Beef Brisket | 65 per person

Tomahawk Ribeye* | MP per person | Bourbon Bacon Au Poivre

For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.).
Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.

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BREAKFAST

EXPRESS BREAKFAST

60 per person

Scrambled Eggs

Breakfast Potatoes GF/V

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Choice of:

Classic Cut Bacon, Sausage or Ham

A LA CARTE

Serves 12 Guests

Breakfast Burritos V | 180

Egg, Cheese, Potato, Avocado,
Chipotle Aioli

Add Bacon +20 / Add Sausage +20

Breakfast Sandwiches | 180

- Bacon, Egg, Cheese
- Chicken & Egg

Mini Cinnamon Rolls V | 120

Mini Avocado Toasts VEGAN | 165

Seasonal Fresh Fruit VEGAN | 140

Assorted Pastries V | 140

Yogurt, Granola &

Berry Parfaits GF/V | 110

SIGNATURE BREAKFAST

80 per person

Chicken & Waffles

Scrambled Eggs

Breakfast Potatoes GF/V

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Choice of:

Classic Cut Bacon, Sausage or Ham

BREAKFAST BITES

12 per person/per item

Mini Quiche

- Cheddar & Bacon
- Bacon & Ham
- Mushroom & Gruyere V
- Ratatouille & Mozzarella V

Breakfast Deviled Eggs GF

Candied Bacon & Chives

Mini Frittata

- Bacon & Swiss GF
- Roasted Tomato & Spinach GF/V
- Caramelized Onion & Gruyere GF/V

Bagel Bites

Smoked Salmon, Scallion Cream Cheese,
Pickled Red Onion

Mini Yogurt & Berry Parfait GF/V

Mini Bacon Pancake Bites
with Maple Glaze

Fruit Skewers VEGAN

Hashbrown Bites GF/V

LUNCH & AFTERNOON SNACKS

ASSORTED WRAPS

180 per dozen

Chicken Caesar

Grilled Chicken, Gem Lettuce,
Crispy Bacon, Aged Parmesan

Southern Chicken

Grilled Chicken, Chipotle Ranch,
Cole Slaw, Roasted Corn,
Sun-Dried Tomato Tortilla

Roasted Veggie Wrap VEGAN

Zucchini, Squash, Broccoli,
Pea Sprouts, Pequinillo Pepper,
Pesto Aioli, Spinach Tortilla

Turkey Bacon

Roasted Turkey Breast,
Applewood Bacon,
Swiss Cheese, Dijonnaise

ASSORTED SANDWICHES

180 per dozen

Ham & Cheese Biscuits

Housemade Biscuits,
North Country Ham, Cheddar Cheese

Steak & Arugula*

Marinated Skirt Steak,
Caramelized Onions, Arugula,
Roasted Garlic Aioli

Chicken Biscuits

Crispy Chicken Biscuits,
Pepper Jelly

All American Sliders

American Cheese, Special Sauce

Impossible Sliders VEGAN

Vegan Slider Bun, Impossible Burger™,
Ketchup, Lettuce, Tomato

72 hour notice required

A LA CARTE

Serves 12 Guests

Salad | 120

- Little Gem Caesar
- Chopped Iceberg Wedge Salad
- House Salad

Deviled Eggs GF | 150

Chilled Spiced

Watermelon GF/VEGAN | 120

Mini Avocado Toasts VEGAN | 165

Hummus & Crudités VEGAN | 150

Charcuterie & Cheese | 200

Assorted Bagged Chips | 60

Assorted Popcorn or Nuts | 60

Seasonal Fresh Fruit VEGAN | 140

DESSERTS

45 per dozen

Minimum 2 dozen of each item

Key Lime Bar GF

Assorted Mini Cheesecakes

Deep Fried Oreos

Chocolate Nutella Cupcakes

Cookies & Brownies

Banana Pudding Cups

Apple Cobbler

For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.). Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.

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D.C EVENT SALES

ARIANA BRANFORD

EVENT SALES MANAGER

ABRANFORD@RUNCHICKENRUN.COM

202.559.2658