



CATERING EVENT MENUS

Food, Beverage & Venue all in one! Use 1310 Kitchen & Bar for your next event. From Cocktail Receptions, Happy Hours, Holiday Parties, Post Wedding Farewell Brunch, Plated Dinners to Buffets, we are happy to help you customize your event. We operate as a full-service caterer, and work with all vendors including event planners, DJ's, bands, rental companies, pastry shops & florists to create a tailor-made celebration.

Buyout pricing and availability are determined by date.

Menus are seasonal. Sample menus are included in this packet. For more information on menu pricing

and booking 1310 Kitchen & Bar, please email events@1310kitchenc.com

Maximum Capacity 175



CATERING MENU

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CATERING MENU

BREAKFAST MENU PACKAGES

BUFFET OPTIONS

TRADITIONAL CONTINENTAL \$32pp

- Chef's assorted baked goods
- Seasonal Fruit Display
- Freshly brewed coffee & tea
- Assorted Juices

SIGNATURE CONTINENTAL \$56pp

- Bagel & Smoked Salmon Display
- Greek Yogurt, Granola, Berries
- Seasonal Fruit Display
- Freshly brewed coffee & tea
- Assorted Juices

ALL AMERICAN \$42pp

- Cage Free scrambled eggs, bacon & home fried potatoes
- Seasonal Fruit Display
- Freshly brewed coffee & tea
- Assorted Juices

1310 BREAKFAST \$42pp

- Spinach & Gruyere Strata
- Turkey Sausage
- Seasonal Fruit Display
- Freshly brewed coffee & tea
- Assorted Juices



CATERING MENU

GRAB & GO BREAKFAST OPTIONS

ENHANCEMENTS

EGG & CHEESE ENCHILADAS \$12pp (10 person minimum)
ranchero sauce

HAM, EGG & CHEESE CROISSANT SANDWICHES \$14 each
wrapped in parchment

YOGURT GRANOLA PARFAIT JAR (v) \$15 each
maple Greek yogurt, fresh berries, granola

CHIA SEED PUDDING JAR (vegan, gf) \$12 each

PB & BERRIES OVERNIGHT OATS JAR (vegan, gf) \$12 each



CATERING MENU

A LA CARTE BRUNCH

PRE-SET

BRUNCH MENU
OPTIONS
(choice of)

BEVERAGES
(Based on consumption)

FRESH FRUIT & BREAKFAST BREADS

mini muffins, croissants

SHAKSHUKA (v, gfo)

tomato, feta, cilantro, egg, side of toast

AVOCADO TOAST & POACHED EGG (v)

seeded bread, toasted almonds, pomegranate

EVERYTHING BAGEL & IVY CITY SMOKED SALMON

tomato, cucumber, red onion, capers, cream cheese

BACON & EGGS

two eggs scrambled, bacon, home fries

EGG WHITE OMELETTE (v, gfo)

Spinach, goat cheese, pico de gallo, avocado, home fries

HAM, EGG & CHEESE CROISSANT SANDWICH

ham, cheddar, scrambled egg

HUEVOS RANCHEROS (v, gfo)

tortilla, refried beans, pico, jalapeno, queso fresco, avocado,
sunny side up egg

BAKED & WIRED HIPPIE CRACK GRANOLA & YOGURT BOWL

maple Greek yogurt, fresh berries

COFFEE, SODAS & TEA

JUICE

MIMOSAS & BLOODY MARYS

Our two private rooms accommodate up to 40 people in a variety of configurations. Larger groups requiring both spaces seat up to 80 guests seated and 110 standing. The minimum will depend on month, day and time of the event, with an additional service charge of 22% + 3% admin fee & 10% tax which will be applied to all f&b minimums and menu pricing. Lower minimums are available for groups that book their event between the hours of 8am-11am on weekdays. Buyout rates available upon request.



CATERING MENU

A LA CARTE BEVERAGES

COFFEE & TEAS

FRESHLY BREWED COFFEE \$95/ gallon
regular, decaf, creamer, sugars

COLD BREW COFFEE \$90/ gallon

ICED TEA \$55/ gallon
Lemon & sugar

ASSORTED HOT TEA \$6 each

SOFT DRINKS, JUICES & WATER

SOFT DRINKS \$5 each
coke, diet coke, sprite, ginger ale, assorted bubbly sparkling water

SELECTION OF JUICES \$68 / gallon
orange, cranberry, apple, grapefruit

STILL & SPARKLING WATER \$5 each

HYDRATION STATION | INFUSED WATER \$35
cucumber, mint, lime

BEVERAGE PACKAGES

20 guest minimum required

HALF DAY BEVERAGE PACKAGE (up to 4 hours) \$24pp

ALL DAY BEVERAGE PACKAGE (up to 8 hours) \$38pp

coffee, regular & decaf, hot tea, assorted soft drinks, waters



CATERING MENU

SNACKS

SWEET

YOGURT COVERED PRETZLES \$4 / guest

MINI YOGURT & GRANOLA PARFAITS \$10 each

GRANOLA BARS \$5 each

ASSORTED CLIFF ENERGY BARS \$5 each

SEASONAL WHOLE FRUIT \$3 each

SEASONAL SLICED FRUIT \$8 / guest

CHOCOLATE CHIP COOKIES \$57 / dozen

BROWNIES & LEMON BARS \$60 / dozen

DARK CHOCOLATE BARK \$6 / guest

PEANUT M&M's \$3 / guest

SALTY

SWEET POTATO CHIPS \$10 / guest

ASSORTED CHIPS & PRETZELS \$5 each

ASSORTED NUTS \$12 / guest

CHIPS & GUACAMOLE \$12 / guest

POPCORN \$5 / guest

HUMMUS PLATTER pita, celery \$15 / guest

CHEESE BOARD \$20 / guest



CATERING MENU

GRAB & GO SANDWICHES

LUNCHES

PERUVIAN CHICKEN WRAP

TUNA SALAD SANDWICH homemade pickles, multigrain bun

TURKEY CUBANO yellow mustard, cornichons, swiss

ROASTED CHICKEN SALAD mayo, lettuce, tomato

PRETZEL ROLL SANDWICH turkey, swiss, dijonaise

ROAST BEEF SANDWICH sourdough, horseradish cream, swiss

VEGGIE SANDWICH roasted eggplant, peppers, hummus, arugula

FOCACCIA SANDWICH tomato, burrata, pesto

Choice of 3 sandwiches per group

\$26 per person, includes chips & cookie

SALADS TO-GO

SESAME CHICKEN CABBAGE CRUNCH SALAD \$28

red & green cabbage, carrots, red pepper, green onion, cashews, jalapeno

TOFU THAI CRUNCH SALAD \$22

red & green cabbage, carrots, red pepper, green onions, cilantro, peanuts, edamame, wontons

PERUVIAN CHICKEN BOWL \$30

Red cabbage, romaine, arugula, quinoa, avocado, tortilla chips, cilantro lime vinaigrette

KALE & AVOCADO SALAD \$22

Chickpeas, quinoa, roasted broccoli, red cabbage, carrots

FARRO GREEK SALAD \$18

Romaine, tomato, cucumber, olives, feta, red onion, lentils, tzatziki, pita

GREEK SALAD & BELUGA LENTILS (v, gfo) \$18

tomato, red onion, feta, cucumber, olives, pita, tzatziki

KALE, QUINOA & BRUSSELS SPROUT SALAD (vv, gf) \$18

apple, almonds, pomegranate, citrus vinaigrette

COBB SALAD (gf) \$19

avocado, bacon, hard-boiled egg, blue cheese, tomato

GRILLED ADDITIONS Salmon \$14 Chicken \$10 Shrimp \$16

* Lunches come individually bagged with napkins & disposable flatware
20 person minimum



CATERING MENU

SAMPLE BUFFET MENU OPTIONS

LUNCH BUFFET MENUS

GRILLED SALMON (gf) chimichurri
LEMON ROASTED CHICKEN BREAST (gf) thyme, shallot
ORICHETTE WITH PESTO (v)
GRILLED CORN & TOMATO SALAD basil, sugar snap peas (vv)
MIXED GREEN SALAD (v, gf) tomato, cucumber, carrot

SICILIAN STYLE SWORDFISH STEAKS tomato, mint, capers, olives
GRILLED ASPAPRAGUS, EGGPLANT & PEPPERS (gf)
GRILLED FLAT IRON STEAK (gf)
CRISPY SKIN BABY YELLOW POTATOES (gf) olive oil, sea salt, garlic, rosemary
MIXED GREEN SALAD (gf) balsamic vinaigrette

BEEF TENDERLOIN horseradish cream
RICOTTA SPINACH ZUCCHINI ROLLS fresh tomato sauce, basil
GRILLED FARMERS MARKET VEGETABLES
BAKED MAC & BLUE CHEESE
ARUGULA SALAD lemon dressing, shaved parmesan

GRILLED CHICKEN SKEWERS garlic, lemon yogurt sauce
QUINOA CHICKPEA SALAD cucumber, lemon, feta, pistachio
ROCKFISH SLIDERS shaved fennel, tomato, saffron aioli
GRILLED ASPARAGUS
ARUGULA SALAD lemon dressing, shaved parmesan

GOLDEN GAZPACHO yellow tomatoes, cucumber, e.v.o.o. (seasonal)
GRILLED SHRIMP TACOS corn tortilla, sriracha sour cream, cabbage, avocado
PERUVIAN CHICKEN jalapeno cilantro sauce
LIME-CILANTRO RICE & BLACK BEANS
WATERMELON SALAD lime, mint, feta (seasonal)

Buffet menus are customizable. Pricing varies depending on menu selection and guest count. Minimum of 20 guests required. Groups under 20 are encouraged to order a la carte from a limited selection on our lunch menu. Beverages billed based on consumption.



CATERING MENU

PASSED
HORS D' OEURVES
(select 3-6)

COLD

HOT

COCKTAIL RECEPTION MENU OPTIONS

- TUNA TARTARE (gfo) avocado, jalapeno, ginger
- MINI LOBSTER ROLLS lime, celery, truffle oil
- GRILLED ZUCCHINI (gf) goat cheese, red pepper & pea shoots
- MINI REFRIED BEAN TACOS (v) guacamole, lime cream, pico de gallo
- MINI PERUVIAN CHICKEN TACOS cilantro-jalapeno sauce, pico de gallo
- SMOKED TROUT CUCUMBER CUPS dill, crème fraiche, lemon (gf)
- POTATO CHIPS & SMOKED SALMON sour cream, dill
- MANCHEGO & QUINCE (gf)
- PROSCIUTTO & MELON (gf)
- MINI AVOCADO TOAST toasted almonds, pomegranate
- ENDIVE & CURRIED CHICKEN SALAD (gf)
- FLAT IRON STEAK CROSTINI horseradish cream
- MINI CRAB CAKES caper aioli
- MINI MUSHROOM TARTS (v) mozzarella, parmesan
- MINI BEEF SLIDERS brioche bun, cheddar, romaine, ketchup, mustard
- FRIED ARTICHOKE HEARTS garlic aioli
- PARMESAN RISOTTO "TOTS" herb aioli
- TOMATO BISQUE & GRILLED CHEESE cheddar & caramelized onion
- MINI VEGETABLE DUMPLINGS (vegan) chili soy sauce
- MINI BEEF EMPINADAS lime cream
- FRIED MAC & CHEESE BITES

All receptions based on 2 hours of service. Minimum of 20 people required.
Reception food prices range from \$25 -\$42 per person depending on menu selection
Beverages are billed based on consumption with a \$20 minimum per person
Service charge of 22% + 3% admin 10% tax will be applied to all menu pricing



CATERING MENU

COCKTAIL RECEPTION MENU OPTIONS

PLATTERS & DISPLAYS

Serves up to 25 guests

IMPORTED CHEESE BOARD

all cheese selections includes dried fruit, nuts & crackers
\$240

CHARCUTERIE PLATTER

chef's choice of salami & cured meats
served with sliced focaccia, spicy mustard & pickled vegetables
\$240

MARKET CRUDITÉ

seasonal vegetables served with green goddess dip
\$150

ROOT VEGETABLE CHIPS

with creamy caramelized onion dip
\$130

BRUSCHETTA DISPLAY

caponata, white bean puree, avocado & goat cheese
\$150

MEDITERRANEAN MEZZE

hummus, babaganoush, whipped ricotta, olives with toasted pita & lavash
\$150

SPINACH ARTICHOKE DIP

toasted pita
\$175

BUFFALO CHICKEN DIP

tortilla chips
\$175



CATERING MENU

PLATED DINNER MENU OPTIONS

FIRST COURSE

(select 1)

SALADS

WATERMELON, YELLOW TOMATO & CUCUMBER SALAD (seasonal)
feta, balsamic, mint

AVOCADO TARTARE (vegan)
capers, Dijon, jalapeno, seeded olive oil toasts

ROASTED BABY CARROT & ORANGE SALAD (gf)
whipped ricotta, pistachios

GRILLED CAULIFLOWER (vegan, gf)
golden raisins, tahini sauce

ROASTED BEET & GOAT CHEESE SALAD
micro arugula

BUTTER LETTUCE BISTRO SALAD
pickled onions, dill, tarragon, lemon Dijon vinaigrette

ARUGULA & BABY KALE SALAD
blueberries, feta, pistachios, edible flowers, blush vinaigrette

LIITTLE GEM SALAD
dirty martini dressing, shaved parmesan, croutons

BURRATA & CAPONATA SALAD
arugula, olive oil toast

LAYERED COBB SALAD
avocado, egg, tomato, bacon, blue cheese, romaine

KALE, BRUSSELS SPROUT & QUINOA SALAD
pomegranate, almonds, lemon-honey vinaigrette

SPRING SALAD & BASIL VINAIGRETTE
zucchini, goat cheese, asparagus, shaved carrots

SOUPS

GOLDEN GAZPACHO (vegan, cold, seasonal)
corn, avocado, cilantro garnish

CARROT GINGER SOUP (gf)
coconut milk

MOROCCAN SPICED BUTTERNUT SQUASH SOUP (gf, vegan)
coconut milk, pomegranate, red pepper, cilantro



CATERING MENU

MAIN COURSE (select 1-3)

SAUTEED SALMON (gf)
artichoke hearts, red peppers, haricot vert, capers, chimichurri

ROASTED ROCKFISH (gf)
cranberry beans, roasted tomato, asparagus

SAUTEED COD GINGER COCONUT CURRY (gf)
shrimp, coconut milk, rice, peas, spinach

ARCTIC CHAR & LEMON BURRE BLANC
brussels sprouts, pecans, golden raisins

GRILLED BRONZINO (gf)
roasted tomato, polenta, spinach

CHICKEN PICATTA
spinach, fettuccini, lemon, capers

PERUVIAN CHICKEN THIGHS (gf)
cilantro-jalapeno sauce, rice, black beans, haricot vert

ROASTED CHICKEN BREAST (gf)
rutabaga puree, spinach, mushrooms, red wine sauce

BRAISED SHORT RIBS
potato puree, mushrooms, brussels sprouts

ZUCCHINI LASAGNA ROLLS (v, gf)
ricotta, mint, lemon zest, tomato

EGGPLANT "SHORTTRIB" (vegan)
mushroom bordelaise, potato puree, spinach, fried shallots

ROASTED CAULIFLOWER STEAK (gf, vegan)
romesco, lemon quinoa, toasted chickpeas

*We also offer more traditional main course options all served with
pomme puree & haricot vert with choice of:
Salmon, Chicken Breast or NY Strip (+\$22pp, all cooked medium rare)



DESSERT
(select 1)

FLOURLESS CHOCOLATE CAKE
fresh berries, vanilla cream

KEY LIME PIE
blackberries

FRUTTI DI BOSCO TORTE
Vanilla custard, wild berries

STRAWBERRY SHORT CAKE
fresh strawberries

CHOCOLATE & ESPRESSO MOUSSE LAYER CAKE

LEMON TART
fresh blueberries

APPLE STRUDEL CAKE
vanilla ice cream

PINEAPPLE-LIME & GINGER TART (vegan)
coconut, pistachios, whipped cream

LEMON-TARRAGON PANNA COTTA
balsamic strawberries

MINI CARROT CAKES
cream cheese frosting

CREAM CREPE CAKE
fresh berries

Plated dinners start at \$120pp with a minimum of 20 people required. *This includes the private room, three courses with one pre-selected first course, entrée and dessert. There is an additional charge for each entrée selection added. This price does not include hors d'oeuvres. Beverages are billed based on consumption with a \$20 minimum per person. Service charge of 22% + 3% admin & 10% tax will be applied to all menu pricing. Linens available for rental at an additional price.*



CATERING MENU

BAR PACKAGES

STANDARD	<p>STANDARD BAR (2 hour minimum) Two hours, \$48 per guest Additional hours, \$16 per guest per hour Includes: Wheatly Vodka, Milagro Tequila, Beefeater Gin, Bulleit Whisky House Wines & Draught Beers</p>
PREMIUM	<p>PREMIUM BAR (2 hour minimum) Two hours, \$60 per guest Additional hours, \$20 per guest per hour Includes: Tito's Vodka, Hendricks Gin, Casamigos Blanco Tequila, Woodford Reserve Bourbon, Macallan 12 year Scotch House Wines & Draught Beers</p>
BEER & WINE	<p>BEER & WINE (2 hour minimum) Two hours, \$35 per guest Additional hours, \$12 per guest per hour Includes selection of bottled beers, house wines and non-alcoholic beverages</p>
HOST BAR	<p>Beverages will be billed to the host based on consumption 22% service charge will be applied to the final bill</p>
CASH BAR	<p>All beverages will be purchased by the guests. A bartender fee of \$3 per guest will be applied to the final bill (\$125 minimum) 22% service charge will be applied to each tab</p>
BEVERAGE ENHANCEMENTS	<p>PROSECCO TOAST \$7per guest Charged based on consumption *Inquire for additional selection of sparkling wines available</p>
	<p>SPECIALTY COCKTAILS Feature one of our specialty cocktails \$16 each, billed based on consumption *Must include in a beverage package</p>
BARTENDER FEE	<p>\$150 per Bartender</p>

EVENT SPACE

1310 Kitchen & Bar offers a unique chef driven experience for your next event. Our private space has sliding glass doors and heavy velvet drapes that allows flexibility to open the space up, make it completely private and divide the space in two. Pricing varies by date and is subject to blackout dates and holiday pricing. Please email us for availability and pricing.

CARLEY SIMON ROOM

Perfect for small business meetings, bridal or baby showers & seated meals.
This space is also recommended for cocktail receptions with access to the main bar.

ROOM CAPACITY:

40 people seated

50 people cocktail reception

\$500 Room Fee

FOOD & BEVERAGE MINIMUMS:

Monday-Friday 7am-2pm \$800+

2pm-10pm \$2,000-\$4,000

Saturday & Sunday:

8am-11am \$1,500

11am-10pm \$3,000-\$5,000

* Rates may vary depending on month, day & time

AMY WINEHOUSE ROOM

This room is both spaces as one large room. We recommend this space for groups of 40-80 people. It has the versatility to be completely private or partially closed off with access to the main bar.

ROOM CAPACITY:

80 people seated

110 people cocktail reception

\$1,000 Room Fee

FOOD & BEVERAGE MINIMUMS:

Monday-Friday:

7am-2pm \$1,500-\$4,000

2pm-10pm \$4,500- \$7,000

Saturday & Sunday: 8am-11am \$2,500

11am-10pm \$3,000-\$10,000

* Rates may vary depending on month, day & time

POLICIES & DETAILS

Thank you for selecting 1310 Kitchen & Bar. We appreciate the opportunity to be of service and look forward to exceeding your expectations.

MENU

Menu selections must be confirmed 10 days prior to the event date. Menu pricing may change based on market conditions and availability

DIETARY NEEDS

Any special dietary needs must be communicated to the restaurant at least 5 days prior to your event to ensure our team can accommodate your needs

LABOR & SERVICE CHARGES

The minimum guarantee for any event is 20 guests. A \$250 labor charge will apply for any event less than 20 guests, all pricing is subject to a 22% service charge, 10% tax, and 3% admin fee. If you are tax exempt, the exemption number is required before the deposit is made. Please note that taxes cannot be removed and refunded after a payment is made.

GUARANTEE

Attendance must be specified via email **5 business days prior** to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. If the number of guests exceeds the guarantee, additional per person charges will be reflected on the final bill.

FOOD & BEVERAGE

1310 Kitchen & Bar is responsible for the quality of the food served to our guests. In accordance with The District of Columbia health department regulations, all food and beverage must be supplied by and prepared by 1310 Kitchen & Bar. A \$500 fee will be charged for any unauthorized outside food and beverage brought into the restaurant. Please note that sales and service of alcoholic beverages is regulated by the Alcohol Beverage Regulation Administration. Outside food and beverage is not permitted without permission. We reserve the right to terminate the event and a financial penalty will be assessed if alcohol is brought into the restaurant. We do however make exceptions for events that have a specialty cake. A \$3 per person cake cutting fee will be applied.

LIQUOR LAW & REGULATIONS

Alcohol will not be served to guests who appear intoxicated or under the age of 21 or are unable to produce a proper form of identification.

POLICIES & DETAILS

PAYMENT POLICY

In order to secure your function, a 50% deposit and signed contract must be received. All deposits are non-refundable and an additional fee will apply for cancellations within seven days of the function. Deposits can be used towards a future event if rescheduled 30 days prior to the event date.

FINAL PAYMENT

Credit Card information must be secured prior to the event date. If a different form of payment should be used to settle the final bill, please notify the restaurant manager prior to your event date.

ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed number of guests. the event. A \$250 room set change fee will be applied to last minute changes.

It is agreed that the event will begin at a scheduled time and that all guests vacate the function space at the designated times on the Banquet Event Order. An additional charge of \$250 will be applied for every 30 minutes past the confirmed event end-time. Additional time for early set up or tear down must be arranged in advance.

DÉCOR

All decorations and timing for décor must be approved by the restaurant prior to your event. No open flames, sparklers, confetti or glitter. We do not permit the affixing anything on the walls, floors or ceilings with nails, staples or tape. Failure to comply with this policy will result in a \$500 clean up or repair fee.

NOISE LEVEL

We are happy to allow music and entertainment for private functions. However, the restaurant reserves the right to request music volumes to be reduced based on guestroom noise complaints or at the discretion of the hotel without any financial restitution. Any request for music to be played beyond the end time agreed must be approved by both restaurant and hotel management.

EXCLUSIVITY

No outside food or beverage can be brought into the hotel or restaurant by the client or guest. We reserve the right to charge a service and clean-up fee of \$250 for any outside food and beverage. Outside beer & liquor is never permitted. Wine is permitted with a corkage fee of \$25 per bottle, limited to one bottle per 5 attendees.

PARKING

Parking is available (but not guaranteed) and managed by The Georgetown Inn. Parking for hotel guests in prioritized. Please contact the hotel to discuss parking availability and pricing; 202.333.8900.

AUDIO VISUAL EQUIPMENT

Below is a list of AV equipment we have available to rent:

Wireless Microphone \$35

Microphone \$25

Speakers \$50

Screen \$25

Projector \$25