



FRESH CLASSICS FROM SCRATCH

## BREAKFAST

### ***Continental Breakfast I***

Assortment of Freshly Baked Muffins, Croissants, and Danishes

Assorted Breakfast Breads: Orange Poppy Cheese, Lemon Glazed, Marble Chocolate Chip, Cinnamon Streusel

Served with Whipped Butter and Preserves

Individual Assorted Yogurts

Sliced Seasonal Fresh Fruits and Berries

Chilled Orange, Grapefruit and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and

Herbal Teas with Honey and Lemon Slices

### ***Continental Breakfast II***

Assortment of Freshly Baked Muffins, Croissants, and Danishes

Served with Whipped Butter and Preserves

Individual Assorted Yogurts

Sliced Seasonal Fresh Fruits and Berries

Chilled Orange, Grapefruit and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and

Herbal Teas with Honey and Lemon Slices

### ***Continental Breakfast III***

Assortment of Freshly Baked Muffins, Croissants, and Danishes

Served with Whipped Butter and Preserves

Sliced Seasonal Fresh Fruits and Berries

Chilled Orange, Grapefruit and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and

Herbal Teas with Honey and Lemon Slices

Prices are subject to 10% sales tax and 22% taxable service charge  
Minimum of 25 guests for buffet dining options



WEST END

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## PLATED BREAKFAST

### ***Hearty Oatmeal and Scrambled Eggs***

Warm Oatmeal with Caramelized Sugar, Scrambled Eggs, Mixed Berries  
Chilled Orange Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

### ***Ham and Cheese Croissant***

Freshly Baked Croissant with Scrambled Eggs, Black Forest Roasted Ham and Swiss cheese  
Served with Breakfast Potatoes  
Fresh Fruit Garnish  
Chilled Orange Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

### ***West End Breakfast***

Scrambled Eggs  
Choice of Crispy Bacon or Turkey Sausage  
Breakfast Potatoes and Buttermilk Biscuit  
Served with Whipped Butter and Preserves  
Fresh Fruit Garnish  
Chilled Orange Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

### ***Traditional Eggs Benedict***

Sourdough Toast Topped with Black Forest Ham, Poached Eggs  
With Sundried Tomato Hollandaise Sauce  
Served with Breakfast Potatoes  
Fresh Fruit Garnish  
Chilled Orange Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

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## **BUFFET BREAKFAST**

### ***Breakfast Buffet I***

Assortment of Freshly Baked Muffins, Croissants, and Danishes  
Served with Whipped Butter and Preserves  
Fresh Bagels and Assorted Cream Cheese  
Individual Assorted Yogurts  
Sliced Seasonal Fresh Fruits and Berries  
Scrambled Eggs  
Choice of Crispy Bacon or Turkey Sausage  
Served with Breakfast Potatoes  
Chilled Orange, Grapefruit and Cranberry Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and  
Herbal Teas with Honey and Lemon Slices

### ***Breakfast Buffet III***

Assortment of Freshly Baked Muffins, Croissants, and Danishes  
English Muffins and Assorted Breads to Toast  
Served with Whipped Butter and Preserves  
Sliced Seasonal Fresh Fruits and Berries  
Scrambled Eggs  
Choice of Crispy Bacon or Turkey Sausage  
Served with Breakfast Potatoes  
Chilled Orange, Grapefruit and Cranberry Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and  
Herbal Teas with Honey and Lemon Slices

### ***Breakfast Buffet II***

Assortment of Freshly Baked Muffins, Croissants, and Danishes  
Served with Whipped Butter and Preserves  
Assorted Fresh Bagels and Cream Cheese  
Sliced Seasonal Fresh Fruits and Berries  
Scrambled Eggs  
Choice of Crispy Bacon or Turkey Sausage  
Served with Breakfast Potatoes  
Chilled Orange, Grapefruit and Cranberry Juice  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and  
Herbal Teas with Honey and Lemon Slices

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## PM BREAKS

### ***Refreshments Break***

Assorted Regular and Diet Soft Drinks  
Bottled Waters  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and  
Herbal Teas with Honey and Lemon Slices

### ***Trail Break***

Dried Fruits and Assorted Peanuts  
Sweet and Salty Trail Mix  
Assorted Granola and Energy Bars  
Assorted Regular and Diet Soft Drinks  
Bottled Water  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and  
Herbal Teas with Honey and Lemon Slices

### ***Crunch Break***

Individual Bags of Assorted Chips with Dips  
Pretzels and Housemade Corn Tortilla Chips with  
Roasted Tomato Salsa and Avocado Pico de Gallo  
Assorted Regular and Diet Soft Drinks  
Bottled Water  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and Herbal Teas with Honey and Lemon Slices

### ***Healthy Break***

Mediterranean Creamy Hummus  
Display of Crisp Vegetables with Cucumbers, Carrots  
and Celery  
Grilled Naan Bread  
Assorted Regular and Diet Soft Drinks  
Bottled Water  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and  
Herbal Teas with Honey and Lemon Slices

### ***Sweet Tooth Break***

Chocolate Chunk Brownie, Crunch Blondie  
Chewy Marshmallow Square, Lemon Crumb Bar  
Assorted Regular and Diet Soft Drinks  
Bottled Water  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and  
Herbal Teas with Honey and Lemon Slices

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## BREAK ENHANCEMENTS

Assorted Regular and Diet soft Drinks

Bottled Water

Individual Bottles of Assorted Juices

Chilled Orange Juice

Chilled Grapefruit Juice

Chilled Cranberry Juice

Unsweetened Iced Tea

Freshly Brewed Regular Coffee

Freshly Brewed Decaffeinated Coffee

Assorted Herbal Teas

Individual Assorted Yogurts

Whole Fruit

Assorted Breakfast Bars

Assorted Danishes

Sliced Fresh Seasonal Fruit

Individual Bags of Assorted Chips

Assorted Muffins

Buttery Croissants with Whipped Butter and Preserves

Freshly Baked Bagels with Cream Cheese

Breakfast Breads

Chocolate Chip and Peanut Butter Cookies

Oatmeal and White Chocolate Macadamia Nut Cookies

Chocolate Chunk Brownie

Crunch Blondie

Chewy Marshmallow Square

Lemon Crumb Bar

Assorted Candy Bars

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## PLATED LUNCH

### ***Appetizers (Choose One)***

Mixed Garden Green Salad, Toasted Pumpkin Seeds,  
Grape Tomatoes, Ricotta Cheese and Citrus Vinaigrette  
Chicken Spring Rolls with Sweet Chili Sauce and Mango  
Vinaigrette

Fire Roasted Tomato Soup Garnished with Crème  
fraiche, Croutons and Basil

Grilled Salmon  
Red Pepper Coulis, Goat Cheese Asparagus Orzo

Chicken Penne Pasta  
Wild Mushrooms, Red Peppers, Spinach Tossed in a  
Parmesan Cream Sauce

### ***Entrées (Choose One)***

Deluxe Cobb

Grilled Chicken, Bleu Cheese, Tomatoes, Bacon, Egg,  
Avocado, Herb Vinaigrette

Grilled Atlantic Salmon Nicoise  
Served with Mixed Greens, Fingerling Potatoes,  
Asparagus, Tomato Wedges, Fried Capers, Kalamata  
Olives and Grilled Lemon served with Herb Vinaigrette

Candy Stripe and Red Beets  
Arugula, Goat Cheese, Spiced Candied Walnuts,  
White Balsamic Vinaigrette

### ***Desserts (Choose One)***

Flourless Chocolate Torte

Black Forest Cake

Key Lime Pie

New York Cheesecake

Carrot Cake

*Above Menu will Include Dinner Rolls and Butter  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
and Herbal Teas with Honey and Lemon Slices*

Airline Chicken Picatta  
Fresh Lemon, Artichoke Hearts, Roasted Peppers,  
Capers Served with Herb Risotto, Sautéed Spinach and  
White Wine Sauce

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## BUFFET LUNCH

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### ***Sandwich Style Lunch***

#### ***Starters (Choose Two)***

**House Salad** with Mixed Greens, Cherry Tomatoes, and Cucumber Tossed in Herb Vinaigrette Topped with Ricotta Cheese

**Traditional Caesar Salad** with Creamy Caesar Dressing, Shaved Parmesan Cheese and Croutons

**Fingerling Potato Salad** with Celery, Bacon, Onion and Dijon Mayo

**Penne Pasta Salad** with Fresh Spinach, Zucchini, Yellow Squash, Red Peppers, Cucumber, Cherry Tomatoes and Parmesan Cheese tossed with Red Wine Vinaigrette.

**Baby Mozzarella** with Basil Oil

**Fire Roasted Tomato Soup** with Herb Croutons and Basil

#### ***Sandwiches (Choose Three)***

**Grilled Chicken** with Applewood Smoked Bacon, Tomatoes, Chipotle Mayo, Jack Cheese, Potato Roll

**Turkey Avocado Wrap** Thinly Sliced Smoked Turkey, Pesto, Field Greens, Hass Avocado, and Sea Salt Seasoned Tomatoes Wrapped in Roasted Tomato Tortilla

**Honey Ham and Swiss Sandwich** on a Croissant with Dijon Mayonnaise

**Blackened Tilapia BLT** with Applewood Smoked Bacon, Lettuce, Tomatoes, Remoulade served on Sourdough

**Roasted Vegetable Wrap** with Roasted Zucchini, Yellow Squash, Red Pepper, Red Onion, Portobello Mushroom and Goat Cheese Drizzled with Balsamic Reduction, Wrapped in a Roasted Tomato Tortilla

(All Sandwiches Are Served with Potato Chips and Pickles)

#### ***Desserts (Choose Two)***

Fresh Seasonal Sliced Fruits

Chocolate Chip Cookies

Peanut Butter Cookies

Chocolate Chunk Brownies

Crunch Blondies

Chewy Marshmallow Squares

Lemon Crumb Bars

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## BUFFET LUNCH

### *Starters (Choose Two)*

**House Salad** with Mixed Greens, Cherry Tomatoes, and Cucumber Tossed in Herb Vinaigrette Topped with Ricotta Cheese

**Traditional Caesar Salad** with Creamy Caesar Dressing, Shaved Parmesan Cheese and Croutons

**Fingerling Potato Salad** with Celery, Bacon, Onion and Dijon Mayo

**Penne Pasta Salad** with Fresh Spinach, Zucchini, Yellow Squash, Red Peppers, Cucumber, Cherry Tomatoes and Parmesan Cheese tossed with Red Wine Vinaigrette.

**Baby Mozzarella** with Basil Oil

**Fire Roasted Tomato Soup** with Herb Croutons and Basil

### *Entrees (Choose Two)*

**House Made Meatloaf** with Mushroom Gravy

**Filet Medallions** Served with Green Peppercorn Sauce

**Grilled Salmon** Served with Roasted Red Pepper Coulis

**Airline Chicken Breast** Served with Sautéed Mushrooms and a Marsala Cream Sauce

**Baked Tilapia** Served with Lemon Caper Sauce

**Chicken Penne** with Spinach, Mushrooms, Parmesan Cream Sauce or Tomato Sauce

### *Sides (Choose Two)*

Horseradish Mashed Potatoes

Roasted Root Vegetable Risotto

Goat Cheese and Asparagus Orzo

Roasted Fingerling Potatoes

Sautéed Asparagus

Sautéed Green Beans

Basmati Rice

*Above Menu will Include Dinner Rolls and Butter  
Chef's Choice of Assorted Cakes and Pies for Desserts  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and  
Herbal Teas with Honey and Lemon Slices, Iced Tea*

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## BOX LUNCH

### ***Roasted Vegetable Wrap***

Roasted Zucchini, Yellow Squash, Red Pepper, Red Onion, Portobello Mushroom and Goat Cheese Drizzled with Balsamic Reduction, Wrapped in a Roasted Tomato Tortilla

### ***Smoked Turkey and Avocado Wrap***

Thinly Sliced Smoked Turkey, Pesto, Field Greens, Hass Avocado, and Sea Salt Seasoned Tomatoes Wrapped in Roasted Tomato Tortilla

### ***Ham and Cheese Croissant***

Black Forest Ham and Swiss Cheese on Croissant

### ***Sides (Choose One)***

Traditional Coleslaw  
Vegetable Pasta Salad  
Potato Salad

### ***Whole Fruit (Choose One)***

Oranges  
Apples

*Above Menu will include a Bag of Potato Chips, Freshly Baked Cookies  
Regular or Diet Soft Drinks or Bottled Water  
Condiments and Napkins*

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**PLATED DINNER**

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**Starters (Choose One)**

**Fire Roasted Tomato Soup** Herb Croutons, Crème Fraiche and Basil

**Caprese Salad** Fresh Tomatoes, Mozzarella and Fresh Basil drizzled with Balsamic Vinaigrette

**Mixed Garden Green Salad** with Toasted Pumpkin Seeds, Grape Tomatoes, Ricotta Cheese and Citrus Vinaigrette

**Traditional Caesar Salad** with Shaved Parmesan Cheese and Croutons

**Pepper Crusted Ahi Tuna** served with Friséé Salad and Wasabi Cream

**Crispy Chicken Rolls** with Cilantro Mango and Chili Sauce

**Miniature Crab Cakes** with Remoulade and Friséé Salad

**Chicken Penne** Grilled Chicken Penne Pasta with Spinach, Mushrooms, Parmesan Cream Sauce

**Starch (Choose One)**

Horseradish Mashed Potatoes

Basmati Rice

Asparagus Orzo

**Vegetable (Choose One)**

Sautéed Asparagus

Brussels Sprout

Haricots Vert

Seasonal Vegetable

Sautéed Spinach

**Entrees (Choose One)**

**Roasted Prime Rib** Served with a Rosemary Au Jus and Horseradish Sauce

**Grilled N.Y. Strip** Traditional with Herb Butter and Topped with Onion Crisps

**Roasted Lamb Shank** Served with Lamb Demi

**Crab Cakes** Seared Jumbo Lump Crab Cake and Served with Remoulade

**Grilled Salmon** with Roasted Red Pepper Coulis, Goat Cheese and Asparagus Orzo

**Chicken Picatta** Pan-seared with Fresh Lemon, Artichoke Hearts, Roasted Peppers, Capers and White Wine Cream Sauce

**Desserts (Choose One)**

Chocolate Lovin' Spoon Cake

Molten Chocolate Cake

New York Style Cheesecake

Dulce de Leche Cheesecake

Key Lime Pie

Fresh Seasonal Fruit Plate

*Above Menu will Include Dinner Rolls and Butter Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea with Honey and Lemon Slices*

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A \$75 fee will be assessed for any group of 25 guests or less





## BUFFET DINNER

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### *Starters (Choose Two)*

**House Salad** with Mixed Greens, Cherry Tomatoes, and Cucumber Tossed in Herb Vinaigrette Topped with Ricotta Cheese

**Traditional Caesar Salad** with Creamy Caesar Dressing, Shaved Parmesan Cheese and Croutons

**Fingerling Potato Salad** with Celery, Bacon, Onion and Dijon Mayo

**Penne Pasta Salad** with Fresh Spinach, Zucchini, Yellow Squash, Red Peppers, Cucumber, Cherry Tomatoes and Parmesan Cheese tossed with Red Wine Vinaigrette.

**Baby Mozzarella** with Basil Oil

**Fire Roasted Tomato Soup** with Herb Croutons and Basil

### *Entrees (Choose Two)*

**Chicken Marsala** Sautéed Airline Chicken in Marsala Mushroom Sauce

**Seafood Penne Pasta** Jumbo Shrimp, Sea Scallops Mussels, Simmered in White Wine and Fra Diavolo Sauce

**Sautéed Boneless Breast of Chicken** with Madeira Basil Cream Sauce

**Filet Medallion** Served with Green Peppercorn Demi

**Grilled Teriyaki Flat Iron Steak** Marinated in Teriyaki sauce

**Airline Chicken Picatta** Pan-seared with Fresh Lemon, Artichoke Hearts, Red Peppers, Capers and White Wine

**Braised Boneless Short Ribs** Served with Red Wine Demi-Glace

**Grilled Salmon** with Roasted Red Pepper Coulis

### *Sides (Choose Two)*

Horseradish Mashed Potatoes

Roasted Root Vegetable Risotto

Goat Cheese and Asparagus Orzo

Roasted Fingerling Potatoes

Grilled Asparagus

Sautéed Green Beans

Basmati Rice

*Above Menu will Include Dinner Rolls and Butter  
Chef's Choice of Assorted Cakes and Pies for Desserts  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and  
Herbal Teas with Honey and Lemon Slices  
Iced Tea*

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## RECEPTION HORS D'OEUVRES

### *Cold Selection*

Traditional Bruschetta on a Toasted Crostini  
Grilled Chicken, Corn & Avocado Wraps with a Barbeque Dipping Sauce  
Pepper Crusted Ahi Tuna with Wasabi Cream on a Wonton Crisp  
Caprese with Mozzarella, Tomato & Basil  
Shrimp Cocktail Chilled and Served with House-made Cocktail Sauce  
Deviled Eggs with Jumbo Lump Crab Meat, Old Bay Seasoning & Black Salt  
Tenderloin Crostini topped with Horseradish Cream

### *Hot Selection*

Wild Mushroom & Mozzarella Arancini with Tomato Sauce & Basil  
Ham & Cheese Croquettes with Honey Mustard Dipping Sauce  
Mini Grilled Gruyere Sandwiches with Roasted Tomato Dipping Sauce  
Mini Cheeseburgers on Toasted Bun, Garnished with Onion Strings  
Crispy Chicken Spring Rolls with Sweet & Sour Dipping Sauce  
Chicken Satay with Peanut Dipping Sauce  
Crab Croquette with Sweet Mustard Sauce  
Crispy Shrimp or Grilled Shrimp with Mango-Cilantro Dipping Sauce  
Mini Lump Crab Cakes with Remoulade  
Beef Satay with Ginger Soy Sauce  
Chicken Fritters with Barbeque Sauce  
Fried Shrimp Balls with Sweet Chili Sauce

*Minimum of 25 pieces per order*

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## DISPLAY STATION

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### ***Seafood Display***

Marinated Seafood Salad featuring Scallops  
Jumbo Shrimp and Mussels  
Tossed in a Citrus Vinaigrette

### ***Cheese Board***

Assorted Domestic and Imported Cheeses, Garnished with Fresh Fruit  
Served with Sliced French Bread and Water Crackers

### ***Grilled Vegetable Display***

Marinated Vegetables with Asparagus, Zucchini, Squash, Eggplant, Bell Peppers  
Hummus and Crudités served with Grill Naan Breads

### ***Vegetable Crudités***

An Array of Sliced Fresh Vegetables with Assorted Dips

### ***Mac and Cheese***

Prosciutto Mac & Cheese with Cavatappi Pasta Layered with Gruyere Cream

### ***Spinach Dip***

Creamy Spinach & Melted Leeks Dip  
Served with Tortilla Strips

### ***Flat Bread***

Assorted Flat Bread (*Choose Two*)

Apple Brie, Melted Leeks • Roasted Grapes, Grape Tomatoes • Prosciutto • Margherita

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## CARVING STATION

### ***Roasted Tenderloin***

Served with Horseradish Cream and Whiskey Sauce

### ***Salt-Crusted Atlantic Salmon***

Served with Dill Crème Fraiche

### ***Virginia Style Ham***

Served Maple Mustard and Mayonnaise

### ***Herb Crusted Prime Rib***

With Dijon Mayonnaise, Horseradish Cream and Rosemary Au Jus

### ***Roasted Turkey Breast***

With Cranberry-Apple Chutney, Cracked Mustard and Mayonnaise

*Above Stations are served with Petite Dinner Rolls  
Minimum of 20 Guests  
Each Station will require a Carver at \$150.00 per Station*

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## BAR SELECTION

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### ***Deluxe Open Bar Package***

Cruzan Rum, Pinnacle Vodka, New Amsterdam Gin,  
Jack Daniels, Dewars, Jose Cuervo Gold  
Assorted Specialty Liquors and Cordials  
Selected Import and Domestic Beers  
House Cabernet and Chardonnay Wines  
Assorted Regular and Diet Soft Drinks

### ***Beer and Wine Package***

Featuring a Selection of Import & Domestic Bottled  
Beers and House Wines  
Assorted Regular and Diet Soft Drinks

### ***Martini Bar Package – Added to Deluxe Bar***

Cosmopolitan, Sour Apple Martini, Blue Lemonade

### ***Hosted Bar – By the Drink***

Cocktails  
House Wines  
Bottled Imported Beer  
Bottle Domestic Beer  
Bloody Mary and Mimosas  
Bottled Water  
Regular and Diet Soft Drinks

### ***Cash Bar – By the Drink***

Martini  
Cocktails  
Wine Selections  
Imported Beer  
Domestic Beer  
Bottled Water  
Regular and Diet Soft Drinks

Each Guest is required to pay own charges for all  
alcohol ordered

A \$500.00 beverage minimum must be consumed or  
the difference will be applied to the master account.

*Bartenders are required for all beverage service at  
\$150.00 each for three hours minimum and \$25.00 for  
each additional hour*

*Cashiers are required for all cash bars, and are \$150.00  
each for three hours minimum and \$25.00 for each  
additional hour*

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