Brasserie Beck Kentlands Private & Group Dining Menus

Classic Menu $35
(Lunch Only)

PRESELECT TWO OPTIONS PER COURSE TO BE SERVED

*ADD ON A CHOICE OF TWO SIDES FOR AN ADDITIONAL $6.5 PER PERSON (LOCATED ON PAGE 6)
*ADD A CHEESE COURSE AT $6 PER OUNCE

STARTERS
(Choose 2)

Mixed Gathered Greens
Warm Goat Cheese Crouton, Cherry Tomatoes, Basil, Pine Nuts

Classic Caesar Salad
Parmesan Regiano, Garlic Croutons

Braised Randall Lineback Veal Meatball
Tomato Sauce, Basil, Parmesan, Pomme Purée, Espelette

Roasted Carrot & Ginger Soup
Chive Crème Fraîche

ENTRÉE
(Choose 2)

Beef Carbonnade
Beef Stew, Root Vegetables, Rosemary Noodles

Salmon Niçoise Salad
Arugula, Haricots Verts, Niçoise Olives, White Anchovies, Hard Boiled Egg
Grilled Scallion, Lemon Vinaigrette

Grilled Chicken Paillard Salad
Mixed Greens, Shaved Vegetables, Red Wine Vinaigrette, Olive Tapenade

Mountain Trout Amandine
Toasted Almonds, Brown Butter, Haricot Vert, Shallots

DESSERTS
(Family style)

Vanilla Raspberry Crème Brûlée
Speculoos Cookie Crumble

&

Chocolate Fudge Cake Pops
Nutella Powder
Deluxe Menu $45
(Lunch Only)

*ADD ON A CHOICE OF TWO SIDES FOR AN ADDITIONAL $6.5 PER PERSON (LOCATED ON PAGE 6)
*ADD A CHEESE COURSE AT $6 PER OUNCE

**STARTERS**
(Choose 2)

- **Classic Iceberg Lettuce Wedge**
  *Bacon Lardons, Crisp Onions, Blue Cheese Dressing*

- **Arrowleaf Spinach Salad**
  *Caramelized Onions, Blue Cheese, Applewood Bacon Vinaigrette*

- **Shrimp Ravioli**
  *Sautéed Corn, Shrimp, Shallots, Black Pepper, Buerre Blanc*

- **Beck’s Clam Chowder**
  *Bacon, Potatoes, Thyme*

**ENTRÉE**
(Choose 2)

- **Classic White Wine Mussels**
  *Roasted Garlic, Cream, Parsley*

- **Poulet à la Grand-Mère**
  *Roasted Amish Chicken Breast, Rosemary Scented Fingerling Potatoes, Sautéed Spinach, Mustard Cream*

- **Grilled Brasserie Steak Salad**
  *Mixed Greens, Charred Scallions, Warm Fingerling Potato Salad, Blue Cheese*

**DESSERTS**
(Family style)

- **Vanilla Raspberry Crème Brûlée**
  *Speculoos Cookie Crumble &*

- **Chocolate Fudge Cake Pops**
  *Nutella Powder &*

- **Key Lime Cheesecake**
  *Blueberry Compote*
Brasserie Beck Kentlands Private & Group Dining Menus

Classic Menu $52
(Dinner)

PRESELECT TWO OPTIONS PER COURSE TO BE SERVED

*ADD ON A CHOICE OF TWO SIDES FOR AN ADDITIONAL $6.5 PER PERSON (LOCATED ON PAGE 6)
*ADD A CHEESE COURSE AT $6 PER OUNCE

STARTERS
(Choose 2)

Mixed Gathered Greens
Warm Goat Cheese Crouton, Cherry Tomatoes, Basil, Pine Nuts

Classic Caesar Salad
Parmesan Regiano, Garlic Croutons

House-Made Bratwurst
Creamy Garlic Polenta, Peperonotta, Red Wine Reduction

Wild Mushroom Risotto
Mascarpone Cheese, Crispy Shallots

Roasted Carrot & Ginger Soup
Chive Crème Fraîche

ENTRÉE
(Choose 2)

Pan Seared Atlantic Salmon
Ratatouille, Swiss Chard, Buerre Blanc

Beef Carbonnade
Beef Stew, Root Vegetables, Rosemary Noodles

Slow Roasted Short Ribs
Creamy Garlic Polenta, Caramelized Cauliflower

Poulet à la Grand-Mère
Roasted Amish Chicken Breast, Potato Purée, Glazed Carrot, Rosemary Jus

DESSERTS
(Choose 2)

Vanilla Raspberry Crème Brûlée
Speculoos Cookie Crumble

Chocolate Mousse Gâteau
Grand Marnier Anglaise, Raspberry Sorbet

Strawberry-Rhubarb Cris
Crème Fraîche Ice Cream

Chocolate Fudge Cake Pops
Nutella Powder

Key Lime Cheesecake, Blueberry Compote  Carrot Cake, Cream Cheese Ice-Cream
Brasserie Beck Kentlands Private & Group Dining Menus

Deluxe Menu $62
(Dinner)
PRESELECT TWO OPTIONS PER COURSE TO BE SERVED

*ADD ON A CHOICE OF TWO SIDES FOR AN ADDITIONAL $6.5 PER PERSON (LOCATED ON PAGE 6)
*ADD A CHEESE COURSE AT $6 PER OUNCE

STARTERS
(Choose 2)

Classic Iceberg Lettuce Wedge
Bacon Lardons, Crisp Onions, Blue Cheese Dressing

Arrowleaf Spinach Salad
Caramelized Onions, Blue Cheese, Applewood Bacon Vinaigrette

Classic White Wine Mussels
Roasted Garlic, Cream, Parsley

Rosemary Roasted Gulf Shrimp
Creamy Garlic Polenta, Saba Vinegar, Veal Jus

ENTRÉE
(Choose 2)

Mountain Trout Amandine
Toasted Almonds, Brown Butter, Haricot Vert, Shallots

Poulet à la Grand-Mère
Roasted Amish Chicken Breast, Rosemary Scented Fingerling Potatoes, Sautéed Spinach, Mustard Cream

Slow Roasted Short Ribs
Creamy Garlic Polenta, Caramelized Cauliflower

Sautéed Gulf Coast Shrimp
Mushroom Rice Pilaf, Buttered Broccoli, Garlic Sauce

DESSERTS
(Choose 2)

Vanilla Raspberry Crème Brûlée
Speculoos Cookie Crumble

Chocolate Mousse Gâteau
Grand Marnier Anglaise, Raspberry Sorbet

Strawberry- Rhubarb Cris
Crème Fraîche Ice Cream

Chocolate Fudge Cake Pops
Nutella Powder

Key Lime Cheesecake
Blueberry Compote

Carrot Cake, Cream Cheese Ice Cream
Brasserie Beck Kentlands Private & Group Dining Menus

Signature Menu $75
(Dinner)
PRESELECT TWO OPTIONS PER COURSE TO BE SERVED

*ADD ON A CHOICE OF TWO SIDES FOR AN ADDITIONAL $6.5 PER PERSON (LOCATED ON PAGE 6)
*ADD A CHEESE COURSE AT $6 PER OUNCE

STARTERS
(Choose 2)
Jumbo Lump Crab Cake, Celery Root Slaw, Rémoulade

Steak Tartar
Hand Cut Filet Mignon, Traditional Garnishes, Goufrette Potatoes

Maine Lobster and Ricotta Ravioli
Cauliflower Purée, Lobster Crème

Seasonal Oysters on the Half Shell
Apple, Kasteel Rouge Beer & Shallot Mignonette

SALAD & SOUP
(Choose 2)

Belgian Endive Salad
Red Apple, Radicchio, Goat Cheese, Red Wine Mustard Vinaigrette

Beck’s Chopped Salad
Crisp Lettuces, Salami, Feta Cheese, Cherry Tomatoes, Pepperoncini, Chick Peas, Oregano Vinaigrette

Mushroom Bisque
Duck Confit, Celery

ENTRÉE
(Choose 2)

Peppercorn Seared Filet Mignon
Horseradish Infused Potato Purée, Haricot Vert, Bordelaise Sauce

Herb Crusted Rack of Lamb
Roasted Garlic, Scalloped Potatoes, Broccoli Rabe, Rosemary Jus

Seared Coastal Swordfish
Arborio Risotto, Lemon, Chervil, Grilled Zucchini

Black Pepper Seared Rare Tuna
Niçoise Salad, Thin Green Beans, Lettuces, Olives, Tomatoes

DESSERTS
(Choose 2)

Vanilla Raspberry Crème Brûlée
Speculoos Cookie Crumble

Chocolate Mousse Gâteau
Grand Marnier Anglaise, Raspberry Sorbet

Strawberry-Rhubarb Cris
Crème Fraîche Ice Cream

Chocolate Fudge Cake Pops
Nutella Powder

Key Lime Cheesecake, Blueberry Compote
Carrot Cake, Cream Cheese Ice Cream

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Brasserie Beck Kentlands Private & Group Dining Menus

Chef’s Seasonal Main Course Vegetarian Option
English Pea and Ricotta Ravioli, Roasted Mushrooms, Arugula Pesto

*Add on a choice of two sides for an additional $6.5 per person
***Served family style with the main Course****

Seasonal Sides:
Pommes Frites
Roasted Garlic Fingerling Potatoes
Sautéed Baby Bok Choy
Fricassee of Kennet Square Mushrooms
Sautéed Haricots Verts
Asparagus with Béarnaise

Menu Enhancement Selections

Begin the evening by selecting hand-passed hors d’oeuvres, displayed hors d’oeuvres or plated appetizers to enhance your event. Complement any entrée with an assortment of cheese, seafood or charcuterie pairings.

Passed Hors d’Oeuvres
(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

Vegetarian:
$3 Endive Spears With Goat Cheese & Almonds
$2.5 Tomato Parmesan Focaccia
$2.5 Arborio Rice Arancini, Lemon & Parmesan
$3 Caramelized Onion & Apple Tart
$3 Almond & Panko Crusted Crisp Camembert, Honey & Pine Nuts

Seafood:
$3 House Cured Salmon, Toast Points, Crème Fraîche
$3.5 Maine Scallops Wrapped In Bacon & Thyme
$3.5 Mini Lump Crab Cake, Herb Rémoulade
$3.5 Crabmeat, Crème Fraîche & Black Pepper Tartlets
$3 New Potato with Sour Cream & Red Onion, Trout Roe
$3.5 Tuna Tartar on Potato Gaufrette, Sesame & Sea Salt
$3.5 Shrimp Cocktail, Classic Horseradish & Cocktail Sauce

Meat & Poultry:
$4 Petit Lamb Chop, Rosemary Marinated
$3 Artichoke, Ricotta & Prosciutto In Phyllo
$4 Steak Tartar On Toasted Baguette, Fried Capers
$3 Salumi & Fig Crostini
$3 Grilled Chicken Satay, Peanut Sauce
$3 Prosciutto Wrapped Cheese Straw, Grain Mustard

Platters & Menu Additions
Below options available stationary for receptions or family style during event

Displayed Hors D’Oeuvres
Cheese Board Display (serves 30 - 75) 100.00
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1/2 Cheese Display (serves 15 - 30) 60.00
Selection of Six Imported & Regional Artisan Cheeses
Baguette, Honey, Apricot Cake, Fig Spread

Charcuterie Board -$6 per ounce
Selection of in-house Prosciutto, Salami Calabrese, Coppa, Chorizo, Sopressata
Baguette, Mustards, Pickles, Cippolini Onions

Vegetable Crudités (serves 30 - 75) 85.00
1/2 Vegetable Crudités (serves 15 - 30) 45.00
Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip

Oysters on the Half Shell - $140 (serves 30)
Lime & Apple Mignonette, Lemon Horseradish, Cocktail Sauce

Jumbo Shrimp Cocktail- $150 (serves 30)
Chilled Poached Shrimp, Classic Horseradish, Cocktail Sauce, Lemon

Petit Fours
(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)
$2.5 each
Key Lime Meringue Tartlets
Almond Berry Frangipane
Chocolate Coffee Macaroons
Chocolate Mint Squares
Mini Banana Cream Pie
Chocolate Truffles

Cookies: $10 per dozen (minimum one dozen per type of cookie)
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin
Snicker Doodles, Peanut Butter

Private Dining
Set your event apart with everything that sets Chef Wiedmaier's restaurants apart – delectable fare and notorious service. Work one-on-one with our sales manager to create a truly customized affair. Then allow us to bring your event to life, so on the day of the occasion you’ll be able to sit back and relax with your guests, knowing we’ve given every detail of your event the same attention we give to our signature cuisine! Imagine the menu your guests will enjoy when you can design it with one of our Executive Chef Chris Watson. Our team will work with you to create the perfect menu, and help select the cocktails, wine and desserts that best complement it all. Whether you’re hosting an intimate dinner, a cocktail reception in one of our comfortable private dining room or a reception for a few hundred of guests, we will help you create a signature event that satisfies your needs and your budget.

Rousby Room:
This Private Dining Room accommodates 80 seated or 100 for a standing reception. Featuring floor to ceiling windows adorned with white lace curtains and blue and white accents. The room has features a free standing
Brasserie Beck Kentlands Private & Group Dining Menus

stone fireplace, private bathrooms, private bar and AV capabilities which includes a 60" Plasma TV that can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround sound system and play your favorite tunes.

RW's Cove:
A small semi-private cove offering seating for up to eight guests, along with an intimate look at Chef Chris Watson's culinary offerings. If you're looking for the ultimate culinary experience, booking RW's Corner promises excitement and a multitude of seasonal tastes. Preparations begin, the day of, as our culinary team assesses recent deliveries, of the freshest ingredients, available from our regional purveyors. Ideas are turned into creations with a goal of leaving our guests with a gastronomic experience that will not be forgotten. Served family-style the Chef offers a four course ($75) and five course ($95) menus. Table Minimum $350 Sunday-Thursday & $500 Friday-Saturday.

Buyout
Go Belgian for the night with Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception.

Seating Capacities / Minimum Fees (Pricing is exclusive of tax & gratuity)

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<thead>
<tr>
<th>Space</th>
<th>F&amp;B Minimums Sunday-Thursday</th>
<th>F&amp;B Minimums Friday</th>
<th>F&amp;B Minimums Saturday</th>
<th>Seated Rounds</th>
<th>Reception</th>
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</thead>
<tbody>
<tr>
<td>Rousby</td>
<td>Lunch: $700 Dinner: $2,000</td>
<td>Lunch: $700 Dinner: $3,000</td>
<td>Lunch: $700 Dinner: $4,000</td>
<td>80</td>
<td>100</td>
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</tbody>
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| Buyout  | Subject to day of week & time of year | Inquire within | | 200 | 400

To confirm any event a contract must be written and sign by client with a 50% non-refundable deposit. The final balance is due day of your scheduled event.

$100 room rental applies to all private events except buyouts.
No outside alcohol is permitted
$5 Cake Cutting Fee
All events must be paid for in full on the event date
No more than (5) credit cards may be used to pay for an event

Please contact Julie Albert, Director of Sales & Marketing, RW Restaurant Group

Mobile: 202-445-9550  Office: 202-609-7081  Email: Julie@Beckdc.com

We customize menus and welcome special requests. Items based on availability.
Additional costs may or may not apply if menus are mixed & matched.
Pricing is exclusive of all beverages.

Please add applicable sales tax, and a suggested 20% gratuity that can be modified by the client.