

MENU #1

Three Courses \$60 dinner / \$50 lunch per person
exclusive of tax & gratuity

Preselect two options per course to be served family style or plated.

FIRST COURSE

(choice of two)

ROASTED FARM BEET SALAD

*Sheep's Milk Feta, Beet Top Pistou
Candied Walnuts, Maple Walnut Vinaigrette*

BABY LETTUCES SALAD

Tomato, Cucumber, Sherry Vinaigrette

WARM RACLETTE CHEESE

Thyme & Honey Walnuts, Grapes, Vin Cotto, Olive Oil, Toast

POACHED SHRIMP & CORN RAVIOLI

Corn, Black Peppercorn & Lemon Beurre Blanc

STEAMED MUSSELS

Classic White Wine, Roasted Garlic & Parsley

ENTRÉE

(choice of two)

VADOUVAN SPICED SALMON SAUTÉ OF CELERY ROOT

*Oyster Mushroom & Fennel, Crème Fraîche
Mustard Curry, Lemon*

BEEF CARBONNADE

Beef Stew Braised in Belgian Ale, Root Vegetable Purée

SAUTÉED MOUNTAIN TROUT

*Truffle Potato Purée, Cider Braised Cabbage
Green Beans & Bacon Salad*

SKILLET ROASTED AMISH CHICKEN

*Gruyère Cheese Potato Cake, Caramelized Carrots Tarragon Chicken
Emulsion*

DESSERT

(choice of two)

MILK CHOCOLATE PEANUT BUTTER CRUNCH TART

*Chocolate Shortbread Crust, Peanut Butter Cream
Chocolate Streusel, Whipped Cream*

BUTTERMILK CINNAMON WAFFLE

Strawberry Crèmeux, Strawberry Coulis

COCONUT CRÈME BRÛLÉE

Caramel Frambois, Raspberry Meringue, Almond Brown Sugar Streusel

BELGIAN CHOCOLATE

& CHERRY BRIOCHE BREAD PUDDING

Kriek Beer, Soaked Cherries, Crème Anglaise, Crème Fraîche, Ice Cream

MENU #2

Three Courses \$70 dinner/ \$60 lunch per person exclusive of tax &
gratuity

Preselect two options per course to be served family style or plated.

STARTERS

(choice of two)

SALAD OF LITTLE GEM LETTUCE

*Torn Croutons, Hard Boiled Egg, Fines Herbes
Creamy Sherry Mustard Dressing*

STEAMED MUSSELS

Classic White Wine, Roasted Garlic & Parsley

SAUTÉED WILD GULF SHRIMP

Brandy Flamed, Truffled Sunchoke Purée, Mushrooms

VEGETABLE RISOTTO

Green Peas, Asparagus & Green Beans, Fresh Lemon, Pecorino Romano

ENTRÉE

(choice of two)

HAZELNUT CRUSTED COD

Potato Purée, Wilted Spinach, Herb & Caper Brown Butter

SKILLET ROASTED AMISH CHICKEN

*Gruyère Cheese Potato Cake, Caramelized Carrots
Tarragon Chicken Emulsion*

STEAMED MUSSELS

Wild Mushrooms, Applewood-Smoked Bacon and Truffle Cream

NY STRIP STEAK

*Grilled Angus Beef, Watercress, Potato Purée
Bordelaise and Béarnaise Sauces*

DESSERT

(choice of two)

MILK CHOCOLATE PEANUT BUTTER CRUNCH TART

*Chocolate Shortbread Crust, Peanut Butter Cream
Chocolate Streusel, Whipped Cream*

BUTTERMILK CINNAMON WAFFLE

Strawberry Crèmeux, Strawberry Coulis

COCONUT CRÈME BRÛLÉE

Caramel Frambois, Raspberry Meringue, Almond Brown Sugar Streusel

BELGIAN CHOCOLATE

& CHERRY BRIOCHE BREAD PUDDING

Kriek Beer, Soaked Cherries, Crème Anglaise, Crème Fraîche, Ice Cream

MENU #3

Four Courses \$90 dinner/\$80 lunch per person exclusive of tax & gratuity
Preselect two options per course to be served family style or plated.

FIRST COURSE

(choice of two)

SALAD OF LITTLE GEM LETTUCE

*Torn Croutons, Hard Boiled Egg, Fines Herbes
Creamy Sherry Mustard Dressing*

ROASTED FARM BEET SALAD

*Sheep's Milk Feta, Beet Top Pistou, Candied Walnuts
Maple Walnut Vinaigrette*

STEAMED MUSSELS

Classic White Wine, Roasted Garlic & Parsley

SECOND COURSE

(choice of two)

TERRINE & PARFAIT OF DUCK FOIE GRAS

Seckel Pear & Walnut Butter, Brandied Shallots, Foie Gras Brioche

JUMBO LUMP CRAB CAKE

Fennel "Slaw", Mustard Remoulade

GULF SHRIMP & SPRING PEA RISOTTO

Cave Aged Gruyere, Torn Herbs

STEAK TARTARE

Classic Flavors, Quail Egg, Grilled Baguette

ENTRÉE

(choice of two)

SEARED TUNA “AU POIVRE”

*Pommes Purée, Smoked Pee Wee Potatoes
Charred Broccoli, Caramelized Onion*

SEARED MAINE SCALLOPS

*Cauliflower Purée, Truffle & Sea Salt Gaufrettes, Kennet Square
Mushrooms Mushroom Jus*

SEARED TENDERLOIN OF FILET MIGNON

*Herb Roasted Fingerlings, Charred Cipollinis, Wild Mushrooms
Brandy, Green Peppercorn Sauce*

DESSERT

(choice of two)

MILK CHOCOLATE PEANUT BUTTER CRUNCH TART

*Chocolate Shortbread Crust, Peanut Butter Cream
Chocolate Streusel, Whipped Cream*

BUTTERMILK CINNAMON WAFFLE

Strawberry Crèmeux, Strawberry Coulis

COCONUT CRÈME BRÛLÉE

Caramel Frambois, Raspberry Meringue, Almond Brown Sugar Streusel

BELGIAN CHOCOLATE

& CHERRY BRIOCHE BREAD PUDDING

Kriek Beer, Soaked Cherries, Crème Anglaise, Crème Fraîche, Ice Cream

SEASONAL VEGETARIAN OPTION:

SPRING PEA & SHEEP’S MILK RICOTTA RAVIOLI

*Spring Greens, Fresh Peas, Black Trumpet Mushrooms
Truffled Pecorino, Smoked Garlic Butter*

Seasonal Sides, please preselect two for additional \$7 per person:

CHEF'S SEASONAL MARKET VEGETABLE

ASPARAGUS & MUSHROOM GRATIN

Sheep's Milk Feta Crumbs

CHARRED BABY EGGPLANT

Basque Pipérade, Scallion/Peanut Relish

BELGIAN FRITES

PASSED HORS D'OEUVRES

(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

VEGETARIAN

- French Fry Cone, Harissa Aioli \$3
- Crisp Flatbread of Blue Cheese, Grapes, Hazelnuts, Rosemary, Honey \$3
 - Mini Grilled Cheese Sandwich, Gruyere, Fig Jam \$3
 - Fennel Seed Hummus, Cucumber, Feta, Olive Oil \$3
 - (can be made vegan w/o feta)
 - Avocado Toast, Cilantro, Radish, Baguette, Olive Oil \$3
 - Goat Cheese Fritters, Black Olive/Truffle Jelly \$3
- Asparagus, Feta & Garlic Strata, Crustless Quiche, Served Warm \$3
 - Crispy Arancini, Lemon & Parmesan \$3
- Almond & Panko Crusted Crisp Camembert, Honey & Pine Nuts \$3
- Alsatian Grilled Flatbread with Caramelized Onions, Gruyère \$3

SEAFOOD

- Smoked Salmon Rillettes, Horseradish, Dill, Baguette \$3
- Mini Jumbo Lump Crab Cake, Mustard Remoulade \$3.5
- Maine Lobster Bisque Shooter, Brandy, Tarragon, Celery \$3.5
 - Tempura Shrimp, Red Curry, Citrus Aioli \$3.5
- Chilled Citrus & Garlic Marinated Shrimp, Aji Amarillo Sauce \$3.5
- Shellfish Paella Croquettes, Calasparra Rice, Crispy Fried, Romesco \$3.5
 - Lobster Roll, Old School, Buttered Bun, Lemon, Mayo \$4
 - Maine Diver Scallops Wrapped in Bacon & Thyme \$3.5
- Tuna Tartar on Pommes Gaufrettes, Sesame & Sea Salt \$4
- Freshly Shucked Oysters on the ½ Shell, Lime & Green Apple Mignonette \$3
 - Shrimp Cocktail, Classic Horseradish, Cocktail Sauce \$3.5

MEAT

- Grilled Chicken Satay, Curry Spiced, Peanut Sauce \$3.5
- Ham & Cheese en Croute, Gruyere, Dijon \$3.5
- Steak Tartar Sandwich, Raw Beef, Aioli, Parmesan, Arugula, Sea Salt \$3.5
- Petit Lamb Chop, Roasted Garlic, Red Wine \$4.5
- Roasted Pork Crostini, Smoked Bacon & Herb Cream Cheese, Rye Toast \$3.5
- Petit Lamb Chop, Rosemary Roasted Garlic \$4
- Mini Cheese Steak Sliders \$3.5
- Red Franks in a Blanket with Truffle Essence, Purple Mustard \$3
- Prosciutto Wrapped Cheese Straw, Grain Mustard \$3
- Steak Tartar on Pommes Gaufrettes, Fried Capers \$3.5

PETIT FOURS

\$2.5 per piece

- 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
Snickers Doodles, Peanut Butter

PLATTERS & MENU ADDITIONS

Charcuterie Board -\$5.5 per ounce
Selection of in-house Prosciutto, Salami Calabrese
Coppa, Chorizo, Soppressata
Baguette, Mustards, Pickles, Cipollini Onions

Cheese Board-\$6 per ounce
Selection of Six Imported & Regional Artisan Cheeses
Baguette, Honey, Apricot Cake, Fig Spread

Crudité Platter- \$4 per person
Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip

BRASSERIE BECK PRIVATE DINING

Brasserie Beck can accommodate many different environments to suit your needs. From a sit-down dinner party for 10 guests at our showcase table to a cocktail reception for 400 guests, we can assist in making your event a unique and enjoyable experience.

Private Dining Spaces:

Brabo

The space is 100% private, features built in audio visual and accommodates up to 28 comfortably/32 max. guests seated and 35 standing. Brabo is located towards the back of our restaurant for optimal privacy.

Waterloo

The space is 100% private, features built in audio visual and accommodates up to 28 comfortably/32 max. and 35 standing. The Waterloo displays a floor to ceiling glassed in wine cellar and a curtain that can be placed up to make you feel part of the main dining room or left down for complete privacy.

Brabo & Waterloo Combination

The space is 100% private, features built in audio visual and microphone, and accommodates up to 64 guests seated and 80 standing.

Chef's Tasting Table

The Chef's Table at Brasserie Beck offers an intimate look at Chef Brian McBride & Chef Brian McPhearson's incomparable styles. For the ultimate culinary experience, booking the chef's table 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 an unforgettable culinary experience. The Chef's Table sits directly across from our open display kitchen allowing guests an up close view. The massive table seats up to 10 guests and is available for lunch or dinner seven days per week. Served family-style the Chef offers a four course \$75 per person and five course \$90 per person. **Table Minimum \$500 Sunday-Thursday & \$800 Friday-Saturday.**

Buyout

Go Belgian for the night with customized menus from Chefs' Wiedmaier & McBride. Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception. Depending on the time of year our patio can be enjoyed with a Belgian beer & cigar!

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

Space	F&B Minimums Sunday-Thursday	F&B Minimums Friday	F&B Minimums Saturday	One Long Rectangular Table	Seated Rounds	Reception	Dec. Minimums (Sunday-Thursday) Friday & Saturday regular minimums
Waterloo or Brabo	Lunch: \$500 Dinner: \$1,500	Lunch: \$750 Dinner: \$2,000	Lunch: \$750 Dinner: \$2,500	16	28/32	35	Lunch: \$1,000 Dinner: \$2,000
Waterloo & Brabo Combined	Lunch: \$1,000 Dinner: \$3,000	Lunch: \$1,500 Dinner: \$4,000	Lunch: \$1,500 Dinner: \$5,000	32	56/64	85	Lunch: \$2,000 Dinner: \$4,000
Chef's Tasting Table (outside April-October)	Lunch: \$300 Dinner: \$500	Lunch: \$300 Dinner: \$800	Lunch: \$300 Dinner: \$800		10 max.	-	
Buyout	Subject to day of week & time of year	Inquire within			220	400 450 (with use of patio)	

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

BEVERAGE SERVICE

Beverages are kept on a consumption tab or a below beverage package can be added.

The Basic - Wine, Beer, Soda & Juice @ \$12.00 per person per ½ hour.

The Premium - Mixed Drinks, Wine, Beer, Soda & Juice @ \$15.00 per person per ½ hour.

Coffee, Tea, and Bottled water are not included.

*\$100 room rental applies to all private events except buyouts.
Room rental fee does not apply to the Chef's Tasting Table
\$5 Cake Cutting Fee, \$35 per bottle corkage maximum two bottles
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
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