

# Brasserie Beck Private Dining – Lunch Menus

## MENU #1

Three Courses \$40 per person exclusive of tax & gratuity

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

### FIRST COURSE

(please preselect two options for your group)

#### SALAD OF LITTLE GEM LETTUE

*Torn Croutons, Hard Boiled Egg, Fines Herbs  
Creamy Sherry Mustard Vinaigrette*

#### STEAMED MUSSELS

*Classic White Wine, Roasted Garlic & Parsley*

#### WARM RACLETTE CHEESE

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

### ENTRÉE

(please preselect two options for your group)

#### TRUFFLED POTATO GNOCCHI

*Wild Mushroom, Vermouth Cream, Pecorio*

#### SALMON BURGER

*Cast Iron Seared, Arugula, Cilantro, Tomato  
Harissa Ailoi, Potato Bun, Frites*

#### HONEY & HERB ROASTED CHICKEN WEDGE SALAD

*Little Gem Lettuce, Honey Crisp Apples, Benton’s Smoked Bacon  
Toasted Hazlenuts, Shaved Radish, Smokey Blue Cheese Dressing*

### DESSERT

(please preselect two options for your group)

#### MILK CHOCOLATE PEANUT BUTTER CRUNCH TART

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

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## BUTTERMILK CINNAMON WAFFLE

Strawberry Crèmeux, Strawberry Coulis

## VANILLA CRÈME BRÛLÉE

Chocolate Feuilletine, Chantilly Cream, Berries

## BELGIAN CHOCOLATE

## & CHERRY BRIOCHE BREAD PUDDING

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

## MENU #2

Three Courses \$48 per person exclusive of tax & gratuity  
Preselect two options per course to be served family style or plated.

### STARTERS

(please preselect two options for your group)

#### FRISSE AUX LARDONS

Soft Poached Egg, Cipollini Onions  
Haricot Vert, Sherry Bacon Vinaigrette

#### SAUTÉED WILD GULF SHRIMP

Brandy Flamed, Truffled Sunchoke Purée, Mushrooms

#### SALAD VERT

Path Valley Farm Greens, Cumcumber, Cherry Tomato, Sherry Vinaigrette

#### VEGETABLE RISOTTO

Seasonal Vegetables, Pecorino Romano

### ENTRÉE

(please preselect two options for your group)

#### CHILLED MARTINATED STEAK SALAD

Sunflower Seeds & Sprouts, Avocado, Cumcumber, Carrots, Onions, Blue Cheese  
Basil Green Goddess Dressing

#### SKILLET ROASTED AMISH CHICKEN

Gruyère Cheese Potato Cake, Caramelized Carrots  
Tarragon Chicken Emulsion

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## STEAMED MUSSELS

*Wild Mushrooms, Applewood-Smoked Bacon and Truffle Cream*

## DESSERT

(please preselect two options for your group)

### MILK CHOCOLATE PEANUT BUTTER CRUNCH TART

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

### BUTTERMILK CINNAMON WAFFLE

*Strawberry Crèmeux, Strawberry Coulis*

### VANILLA CRÈME BRÛLÉE

*Chocolate Feuilletine, Chantilly Cream, Berries*

### BELGIAN CHOCOLATE

### & CHERRY BRIOCHE BREAD PUDDING

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

### SEASONAL VEGETARIAN OPTION:

**PIEROGIES** Amish Cheddar, Yukon Gold Potato, Apple Choucroute, Crème Fraiche, Mustard Vinaigrette

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

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## PASSED HORS D'OEUVRES

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

### VEGETARIAN

- French Fry Cone, Harissa Aioli \$3
- Fennel Seed Hummus, Cucumber, Feta, Olive Oil \$3
- Avocado Toast, Cilantro, Radish, Baguette, Olive Oil \$3
- Crispy Arancini, Lemon & Parmesan \$3
- Pommes Dauphine (crisp potato puffs) \$3
- Artichoke Barigoule, Crostini, Pipe Dreams Goat Cheese \$3
- Niçoise Tartlets \$3
- Ratatouille Tarts \$3
- Gougères (gruyère cheese puff) \$3
- Caramelized Onion and Blue Cheese Tarts \$3
- Truffle Mushroom Duxelle, Crostini \$3
- Crispy Artichokes, Romesco \$3.5
- Fromage Fort Crostini, Seasonal Marmalade \$3
- Crêpe, Pipe Dreams Cheese, Salt-Roasted Beets \$3.5
- Mini Tarte Tatins, Shallots, Blue Cheese \$4
- Brie De Meaux en Croûte \$3

### SEAFOOD

- 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
- 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
- Pissaladière Onion and Anchovy (Tarts) \$3
- Brandade (cod), Crostini, Tomato Provençal \$3
- Smoked Salmon Croque Monsieur (salmon and cheese mini sandwich) \$4
- Lobster Pomme Dauphine (lobster & gruyère cheese puff) \$4.5
- Oyster Rockefeller \$4.5
- Bacon Wrapped Shrimp Sticks, Sauce Gribiche \$4
- Harissa Shrimp Sticks, Aioli \$4
- Smoked Salmon Blini, Crème Fraiche, Caviar, Chives \$4
- Jumbo Lump Crab Cakes, Sauce Gribiche \$4
- Angels on Horseback, Lemon (oysters wrapped in bacon) \$4

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## MEAT

- Grilled Chicken Satay, Curry Spice, Peanut Sauce \$3.5
- Petit Lamb Chop, Rosemary Roasted Garlic \$4
- Pork Rillettes, Crostini, Cornichon \$3
- Pâté de Campagne (bacon & port sauce) \$3
- Chicken Liver Pate, Crostini, Seasonal Marmalade \$3
- Steak Tartare, Brioche, Fine Herbs, Dijon \$4
- Mini Croque-Madame (grilled ham,cheese & quail egg mini sandwich) \$4
- General Tso’s Sweetbreads \$4.5
- Mini Croque-Monsieur (grilled ham & cheese mini sandwich) \$3
- Foie Gras Mousse, Brioche, Seasonal Marmalade \$5
- French Dip, Parker Rolls, Gruyère (mini cheese steak) \$4
- Truffle Deviled Eggs, Caviar \$4
- Charcuterie, Melon, Fromage, Skewers \$4

## 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

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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 McPherson'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**

# Brasserie Beck Private Dining – Lunch Menus

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.

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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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