



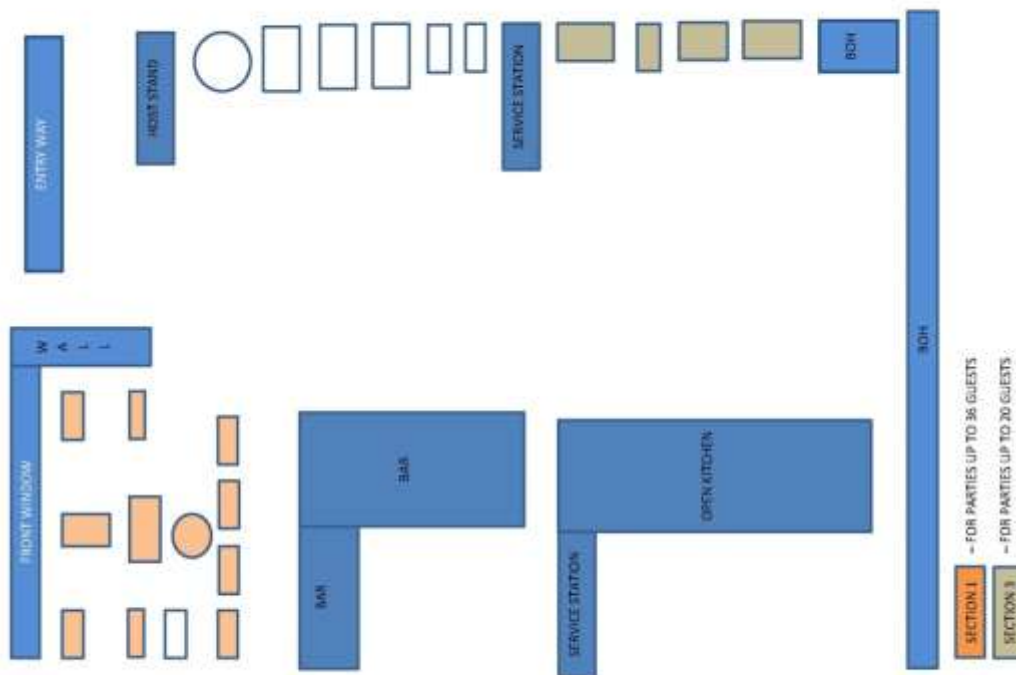
PRIVATE EVENTS

Menu Pricing

BELGA CAFÉ EVENTS

Belga Café can accommodate many different environments to suit your needs. From a sit-down dinner or lunch party for up to 36 guests, to a cocktail reception for up to 70 guests, we are committed to making your event a unique and enjoyable experience.

FLOOR PLAN



Unfortunately we are unable to book private events on Fridays and Saturdays during dinner hours, or Sundays during brunch.

To confirm any event credit card information is required, as well as a 50% non-refundable deposit. The final balance is due on the day or evening of your scheduled event.

To make arrangements please contact:

Margarita Krivchikova
202-544-0100
e-mail: margarita@belgacafe.com

The following are a variety of menus for different budgets. All menus are priced per person and don't include tax or gratuity charges. We will be happy to customize menus

and we welcome special requests. Your group may prefer to order from our regular a la carte menu available at the restaurant. To view the regular menu, please visit our website www.belgacafe.com

LUNCH MENUS

\$25 per person:

Soup of the Day



B&B Burger

C.A.B beef patty / brioche bun

Beverages, coffee or tea

\$30 per person:

Trio of Belga Appetizers

Spicy cigar / cheese croquette / salad roulade



Short Rib Sandwich

Sautéed onions / romaine salad / tomatoes / pepper sauce

Beverages, coffee or tea

\$38 per person:

Soup of the Day

or

Trio of Belga Appetizers

Spicy cigar / cheese croquette / salad roulade



Mussels Marinère

White wine / shallots

or

The Executive Salad

C.A.B hanger steak / mixed greens / fried onions / Vierge sauce



Cheese Plate

Beverages, coffee or tea

\$50 per person:

Kip & Krab Sigaars

or

Baby pumpkin soup

or

Endive Salad



Duck Leg Confit L'Orange

Frisée salad / fingerling potatoes / bacon

or

Flemish Beef Stew

Red cabbage / Belgian fries

or

Mussels Garlic Butter

Celery / cream / butter / garlic



Trio of Chocolate Mousses

or

Vanilla Waffles

Beverages, coffee or tea

***** Wine, beer and liquor**

Alcoholic beverages are kept on a consumption tab.
Beverage package can be provided upon request.

DINNER MENUS

\$40 per person

Mussels Gratinée

Or

Salade Roulade



Slow Cooked Short Rib

Creamy polenta / turnips / beer-xoxopilli sauce

Or

West African Sea Bass

Sautéed spinach / mushrooms / lemon mosto oil



Chocolate Palette

Or

Vanilla Waffles

Beverages, coffee or tea

\$50 per person

Trio of Belga Appetizers

Cigar / cheese croquette / salade roulade



Hanger steak

Winter vegetables / Belgian fries

or

Waterzooi

Fish / shellfish / vegetables / anise cream sauce



Vanilla Waffles

Or

Dame Blanche

Beverages, coffee or tea

\$79 per person:

Poached Maine lobster / baby calamari / red beets / Belgian endives/ fresh radish /
tarragon / cream cheese / soy dressing



Duo of foie gras terine with foie consommé



Pan seared scallops with Champagne beurre blanc sauce, cauliflower stoemp, baby grey
shrimp, clams and mussels

Or

Venison filet with endive tartar, baby carrots
and Brussels' sprouts in a xoxopili sauce



Belgian chocolate dessert with raspberry beer, choco ice-cream
and vanilla waffle, served with coffee or tea

***** Wine, beer and liquor**

Alcoholic beverages are kept on a consumption tab.
Beverage package can be provided upon request.

WINE & BEER DINNERS

We are happy to host events featuring our wine sommelier Benoit de Francisco and our Chef and Owner Bart Vandaele. He is also the Brand Ambassador for Stella Artois, Hoegaarden and Leffe, recently knighted by the Belgian Brewers' Guild and is available to conduct beer and wine themed lectures. Our monthly beer tasting with beer classes start at \$49pp and are very popular and we are definitely able to organize one for you. For details and pricing please contact Benoit: 202-544-0100, e-mail: julie@belgacafe.com

COCKTAIL RECEPTIONS

Depending on the budget we can provide PASSED HORS D'OEUVRES, or/and stationary platters. For more information please call Benoit at 202-544-0100

Beverages are kept on a consumption tab, or a beverage package as follows can be arranged:

"The Belga"

Draft beers add \$28 per person

"Chef's Lounge"

House white or red wines add \$35 per person

"Shake'n'Strain"

House martinis add \$42 per person

"Mix It Up"

Call

Draft beers / house wine
add \$30 per person

Premium

Draft or premium beer / premium liquor /
house wine
add \$40 per person

There is a 2 hours limit for a cocktail reception, as well as a 4 drinks limit per beverage package.

We are unable to book cocktails receptions on Friday and Saturday night, Saturday and Sunday morning.