



## Our kitchen & cuisine

Carlo Giovanni's APPROACH TO FOOD IS SIMPLE ELEGANCE AND PURITY IN ORDER TO BRING OUT THE NATURAL VIBRANCY OF THE BEST INGREDIENTS. THE CREATIVITY STARTS WHEN THE INGREDIENTS COME IN, ACCORDING TO CHEF GIOVANNI, NATURALLY SUGGESTING WHAT WILL END UP ON YOUR TABLE.

### EXECUTIVE CHEF- GIOVANNI CARLO

The Italian born chef has worked internationally, in a range of world class establishments, showcasing his skillful techniques and imaginative combinations in every dish. At the early age of 16, Carlo was exposed to fine dining while apprenticing for world renowned chef Gualtiero Marchesi at his namesake restaurant, a three-star Michelin establishment in Italy.

As a young boy foraging the fields around his village, Carlo would collect fresh fruits to use in pie and jam recipes drawn from generations past. As his appreciation for cooking grew into a roaring passion, Carlo became determined to pursue a career in cooking and attended culinary school as a young teenager at Istituto Alberghiero E.V. Cappello di Piedimonte Matese (CE) in Caserta, near Naples.

Carlo made his journey to the United States at age 21 and began his American culinary career at Roberto Donna's Galileo Restaurant, where he trained under the legendary chef and restaurateur eventually becoming Sous Chef to Donna at his famed Laboratorio. After which he worked as Chef de Cuisine at Assaggi Restaurant in Bethesda, followed by an Executive Chef position at Panache Restaurant Tyson's Corner. He currently lives in the greater Washington D.C. area with his wife and two daughters.

## Our ingredients & purveyors

We use the freshest and highest quality ingredients available from our trusted purveyors. Our relationships with the most respected fish purveyors, farmers and food artisans in our local area on both coasts, in Italy and elsewhere abroad, ensure that we receive the finest array of ingredients – from fish and shellfish, to herbs and vegetables, and farmstead cheeses – each day.

For that reason, last minute changes to your menu may occur based on seasonality and product availability, but similar ingredients will be substituted and you will be informed at the soonest moment possible.

## Our menus

Our Special Events team is available to assist you in selecting a menu highlighting your favorite ingredients or preparations in keeping with seasonal availability and your event budget. Several menu formats are offered (see the following pages) ranging from a selection of hand-passed canapés, three courses lunches or dinners, and a five-course Chef tasting menu.

## Dietary restrictions

M Café & Bar offers vegetarian options for all courses. We are always happy to accommodate dietary restrictions and ask that you inform us in advance so that we may offer appropriate substitutions.



## Reception Menu

### CANAPE RECEPTION

WELCOME YOUR GUESTS WITH A RECEPTION FEATURING A SELECTION OF PASSED CANAPÉS AS A PRELUDE TO YOUR MEAL OR AS PART OF YOUR COCKTAIL PARTY OR HAPPY HOUR. ALL BEVERAGES CHARGED UPON CONSUMPTION. OUR MENUS MAY CHANGE SEASONALLY, AND WE CAN TAILOR OUR OFFERINGS TO SATISFY THE NEEDS OF YOUR PARTICULAR EVENT, INCLUDING DIETARY RESTRICTIONS. ALL MENUS ARE SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY.

#### Priced per Dozen

Bruschetta with Tomato & Basil

\$24

Saffron risotto – meat ragu', smoked mozzarella "Arancini" with marinara sauce

\$30

Mini Crab Cake, Dijon, mustard Sauce

\$40

Marinated Teriyaki Chicken Skewers

\$28

Mini Caprese, Bocconcini of Buffalo Mozzarella, Cherry Tomatoes, Basil

\$29

Tuna Tartar, Wasabi, Yuzu Dressing, cucumber

\$35

Grilled Ciabatta, Prosciutto, Roasted Tomatoes

\$31

Mini beef wellington

\$42

Prosciutto involtini – taleggio, arugula

\$31

Gnochetti fritti with parmesan cheese, black truffles aioli

\$29

Polpette al forno "Beef, Veal, Pork"

\$38

Mushroom Pizzette & Parmesan Fonduta

\$22

Margherita Pizzette, tomato sauce, basil & Mozzarella

\$21

Spanakopita- feta cheese, Spinach

\$34

Ping in a Blanket

\$30

Spinach Quiche, spicy ricotta

\$28

Shrimp Tempura

\$45

\*All menus subject to change based on season and availability.

Menu executed by Executive Chef Giovanni Carlo



## Charcuterie and Cheese

\$15 per person

(Not including 10% tax and 20% gratuity)

CHEF'S SELECTION:

### CURED MEATS

Prosciutto di Parma

Beef Bresaola

Speck

Cacciatorini

Spicy Calabrese Salami 'Nduja

Sopressata calabrese

Capicollo

### ARTISANAL CHEESES

From Fossa dell'Abbondanza in Emilia-Romagna

Caprino di Fragole (raw goat)

Casatica di Bufala (water buffalo)

Manchego Cured in Rosemary and Olive Oil (sheep)

Parmigiano Bufala Gran Delizia (cow/water buffalo)

Canestrato Pecorino (raw sheep)

Blu '61 (raw cow)

\*All menus subject to change based on season and availability.

Menu executed by Executive Chef Giovanni Carlo



## MENU # 1

\$39 per person

(Not including 10% tax and 20% gratuity)

### APPETIZER

(Choice of one)

#### Insalata di Cesare

Classic Cesare – hearth of romaine, parmesan cheese, croutons

#### Calamari Fritti

Fried squid, zucchini, spicy tomato sauce

### MAIN COURSE

(Choice of one)

#### Salmone

Grilled filet of Atlantic salmon with Sicilian eggplant caponata with saffron sauce

#### Pollo al marsala

Roasted free range airline chicken breast, fingerling potato, marsala mushrooms sauce

#### Tortellacci

Tortellacci pasta Butternut squash, pumpkin seed in a butter sage sauce

### DESSERT

(Choice of One)

Vanilla panna cotta with fruit compote

Classic tiramisu

\*All menus subject to change based on season and availability.

Menu executed by Executive Chef Giovanni Carlo



## MENU # 2

\$49 per person

(Not including 10% tax and 20% gratuity)

### APPETIZER

(Choice of one)

Rughetta

Baby arugula salad, shaved parmesan cheese, lemon dressing

Cozze

Blue Bay Mussels, fennel, roasted tomato & house made lightly spicy sausage

### MAIN COURSE

(Please select 2 options for your guests to choose from)

Lasagna classica

Bolognese ragu, tomato sauce, fresh mozzarella & besciamella sauce

Gnocchetti

House made potato dumpling shrimps, garlic, peperoncino, arucola in a white wine sauce

Pollo al marsala

Roasted free range airline chicken breast, fingerling potato, marsala mushrooms sauce

Salmone

Grilled filet of Atlantic salmon with Sicilian eggplant caponata with saffron sauce

### DESSERT

(Please select 2 options for your guests to choose from)

Vanilla panna cotta with fruit compote

Classic tiramisu

Dark chocolate mousse

\*All menus subject to change based on season and availability.

Menu executed by Executive Chef Giovanni Carlo



## MENU # 3

\$59 per person

(Not including 10% tax and 20% gratuity)

### APPETIZER

(Please select 2 options for your guests to choose from)

#### Bietola

Red beet pesto, roasted gold beet, goat cheese & balsamic vinaigrette

#### Tartar di tonno

Sashimi Grade Ahi Tuna "Tartar" with wasabi-yuzu dressing & guacamole

#### Burrata

Creamy buffalo mozzarella & marinated roasted bell peppers

#### Mista

Mixed Field Greens Salad, balsamic vinaigrette

\*\*\*\*\*Chef Testing Risotto of the Day\*\*\*\*\*

### MAIN COURSE

(Please select 2 options for your guests to choose from)

#### Strozzapreti

Twisted Pasta with mild Italian sausage, leeks in a mascarpone cream sauce

#### Branzino

Filet of grilled Mediterranean Sea Bass with sauté spinach, golden raisins & garlic sauce

#### Gli Gnocchi

House made potato dumpling "Sorrentina" Style, tomato, basil & Mozzarella

#### Filetto di Manzo

6oz Grilled Filet mignon, grilled eggplant, sauté Swiss chard & black truffles sauce

### DESSERT

(Please select 2 options for your guests to choose from)

Vanilla panna cotta with fruit compote

Classic tiramisu

Ricotta cheese cake with fruit compote

\*All menus subject to change based on season and availability.

Menu executed by Executive Chef Giovanni Carlo

## GRAND CHEF TASTING

FOR THE ULTIMATE DINING EXPERIENCE, OUR CHEF WILL CUSTOMIZE A MENU FOR YOUR SPECIAL OCCASION. INQUIRE WITH THE PRIVATE EVENTS MANAGER TO MAKE ARRANGEMENTS TO HAVE THE MENU DESIGNED TO SUIT YOUR PREFERENCES AND DIETARY RESTRICTIONS.

\$150 per person

(Not including 10% tax and 20% gratuity)

Optional Wine Pairing \$60/person

Optional Premium wine pairing \$90/person

Sample 8 course menu

### MAINE BELON OYSTERS

Green apple mignonette, Steelhead Caviar

### BUFFALO MOZZARELLA

Maine Lobster, Black Truffle

### RISOTTO

Nantucket Bay Scallops, Sicilian Olio Verde

### BRANZINO

Cartoccio style with manila clams roasted tomato, white wine

Cervo



To ensure proper and prompt service, a pre-set menu is required for all groups of 12 or more. *If you prefer a menu other than those offered, please call us to discuss your needs.* Personalized menus are provided with our compliments. We must receive your menu selections a minimum of one week prior to the scheduled event. A choice of two or three entrees may be offered to groups of 12-100. Mcafe bar is always willing to accommodate any dietary restrictions. *Menu items and preparations are subject to change, depending upon market availability, without prior notice.*

### Beverages & bar set-up:

Mcafe bar does not offer an hourly bar package. All beverages are priced upon consumption and placed on a "host tab." We recommend making your wine selection in advance (at the same time you make your menu selection) in order to ensure availability for your entire group.

### Guarantee:

Your guarantee number is due to Sette Osteria no later than five (5) business days prior to your event. This number is not subject to reduction after this time. If no guarantee number is given by phone or in writing, the highest number shown on your reservation contract will be applied. If your party falls below the guaranteed number on the day of your event, you will still be charged for the guaranteed number. In some cases, a minimum revenue requirement instead of a minimum guest count may apply to your function. This revenue requirement must be met regardless of a drop in the proposed guest count.

### Deposit & payment:

Mcafe bar event confirmation form must be signed and returned to the restaurant to confirm your group's space. No reservation is final until this contract is received. All outstanding balances are due at the end of your event. If your company or organization is tax-exempt, please attach a copy of your tax-exempt certificate to your reservation contract. Mcafe bar will offer the choice of having a separate bill for beverages and for food, but cannot provide any additional separate checks. We accept American Express, Visa, MasterCard, Diners Club, and Discover.

### Service charge:

For private events, a 20% service charge will automatically be added to your final check.

### Corkage fee:

Mcafe bar is proud of the wine list we have spent countless hours perfecting to compliment our cuisine and hesitate in allowing other wines into our restaurant. We will do our best to accommodate any special requests you may have regarding the wine list. Mcafe bar has a \$50.00 corkage fee per bottle (maximum of 4 bottles).

### Valet parking:

Mcafe bar offers Valet parking \$10/car.

### Deliveries:

Floral arrangements, musical instruments, and wedding/specialty cakes may be delivered to Mcafe bar on the day of the event, during regular hours, and with prior management approval. All delivered items must be removed at the close of the event. Mcafe bar will not be responsible for lost or stolen items brought in by customers, customer guests, or vendors hired by customers.





## EVENT REQUEST/CONFIRMATION FORM

Name of Event Organizer: \_\_\_\_\_ Company Firm: \_\_\_\_\_

Host Email Address: \_\_\_\_\_ Host Telephone Number: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Space: \_\_\_\_\_

Budget and/or Estimated Event Price: \_\_\_\_\_

Credit Card Number and type: \_\_\_\_\_

Expiration Date and 3 or 4 digit Security Code: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

### Terms and Conditions/ Mcafe bar Event Policies:

- A \$200 late fee will be charged for every 30 minutes past the agreed-upon time guests fail to vacate the space.
- Reservations are not final until confirmation is sent by Mcafe bar in writing or email.
- For all large party and private events, **a non-refundable credit card deposit** is required to secure a reservation.
- Event estimate \$0 - \$2,000: **a non-refundable \$250 credit card deposit** is required to secure a reservation.
- Event estimate \$2,000 - \$5000: **a non-refundable \$500 credit card deposit** is required to secure a reservation.
- Event estimate \$5,000 - \$10,000: **a non-refundable \$1000 credit card deposit** is required to secure a reservation.
- The deposit will be processed within twelve hours of receipt of this form and will be made in the form of a gift card that you may use the day of your event.
- Events cancelled or moved less than 21 days prior to the event date will not be charged anything.
- Events cancelled or moved less than fourteen days prior to the event date will be charged 50% of the contract amount.
- Events cancelled or moved less than seven days prior to the event date will be charged 100% of the contract amount.
- All cancellations or date changes must be received by certified mail, fax, or email.
- A final guest count is needed no later than five business days before the event.
- A decrease in guest count after the 5 day cut-off will still be subject to the total agreed-upon contract guest count.
- A 10% DC state tax and a 20% service fee will be charged to all private and semi-private events.

By signing, I understand and agree to all terms, conditions, and fees outlined in this document by Sette Osteria.

\_\_\_\_\_  
(Authorized Signature) (Date)

Upon completion, please attach a copy of the credit card used and a valid photo ID of the authorized signature. Please return in person, or scan and email to [mcafemgmt@gmail.com](mailto:mcafemgmt@gmail.com)