



STK<sup>®</sup>

...not your daddy's steakhouse

PRIVATE DINING

1250 CONNECTICUT AVE NW | 202.909.1610 | EventsDC@togrp.com | STKHOUSE.COM



STK



STKWASHDC



EATSTK

THEONEGROUP  
lifestyle hospitality



STK redefines the American steakhouse experience by combining the modern steakhouse with the vibrant pulse of a sexy & chic lounge. The bustling bar scene is the centerpiece while a DJ creates an energetic vibe throughout the entire space.

Located in the heart of Dupont Circle, STK is the perfect addition to one of DC's most lively neighborhoods. Whether it's a group of corporate professionals looking to unwind or a social crowd in search of a high-energy fine-dining experience, STK is the scene to be seen.

While steak is the main attraction, STK boasts a seasonal menu emphasizing fresh ingredients and local produce, offering DC diners an alternative to traditional steakhouse fare with a sexy, sleek, refined dining experience. STK also features a complete cocktail list and in-depth wine list with over 230 bottles.

### THE MAIN DINING ROOM

seated dinner for up to 154 guests / cocktails reception style for 250 guests

### OUTDOOR PATIO

seating for up to 26 guests (seasonal availability)

### PRIVATE DINING SUITES

For more intimate affairs, we offer three Private Dining Suites. Named after famous burlesque stars. All suites come equipped with a 55" monitor for optimal presentations and displays as well as separate volume and lighting controls.

Available for events large or small, the spaces are separated by moveable walls, which can accommodate a romantic dinner for two or open up the entire space into one huge suite for a reception of up to 80 guests.

- CANDY BARR** - seating for 14 guests
- LILLIE ST CYR** - seating for 14 guests
- TEMPEST STORM** - seating for 24 guests
- ALL SUITES** - seating for 52 guests

All of STK DC's private dining suites rooms provide the perfect setting for social gatherings, corporate affairs and special events.

### CONTACT

DC Events Team:  
**EventsDC@togrp.com** | 202.909.1610

### ONLINE

**STKHouse.com**





## CANDY BARR & LILLIE ST CYR

- Each suite can accommodate seated functions for up to **14 guests**
- The tables are upholstered in black crocodile leather that complement black leather chairs
- Each room is equipped with a 55" monitor that can be used for presentations or social engagements
- Combined, the **Candy Barr** and the **Lillie St Cyr** can display images simultaneously
- The music from the DJ is piped in for the ultimate atmosphere (You control the volume)



## TEMPEST STORM

- This glass-enclosed room can be used for cocktail receptions and/or seated dinners
- Seating for up to 24 guests
- The tables are upholstered in black crocodile leather that complement black leather chairs
- Equipped with a 55" monitor that can be used for presentations or social engagements
- The music from the DJ is piped into these rooms for the ultimate atmosphere. (You control the volume)
- Equipped with its own private bar, there will be no wait for a cocktail

### 55" MONITOR SPECIFICATIONS:

#### PICTURE QUALITY

- Full HD 1080p Resolution
- MCI 480 (60LB6000)
- MCI 240 (55/50/47LB6100)
- Triple XD Engine

#### CONNECTIVITY

- 2 HDMI® Connections
- 1 USB Connection
- 1 Component In
- 1 Shared Composite in (AV)

#### AUDIO

- 2Ch Speaker System
- 20W Output Power
- Optical Sound Sync

# MENUS

---

## BAR

- ULTRA PREMIUM OPEN BAR ..... 6
- PREMIUM OPEN BAR ..... 6
- BEER & WINE OPEN BAR ..... 7
- CONSUMPTION BAR ..... 7

## RECEPTION MENUS

- PASSED HORS D'OEUVRES ..... 8
- PASSED DESSERTS ..... 8
- THE ESSENTIALS ..... 9

## LUNCH MENUS

- SEATED LUNCH #1 ..... 11
- SEATED LUNCH #2 ..... 12
- BUFFET LUNCH #1 ..... 13
- BUFFET LUNCH #2 ..... 14

## DINNER MENUS

- SEATED DINNER #1 ..... 16
- SEATED DINNER #2 ..... 17
- SEATED DINNER #3 ..... 18
- FAMILY STYLE - STK STYLE ..... 19
- BUFFET DINNER #1 ..... 20
- BUFFET DINNER #2 ..... 21
- PREMIUM STEAKS ..... 22

# RECEPTION MENUS

PAGES 6 - 9



# ULTRA PREMIUM OPEN BAR

## LIQUOR

Ketel One Vodka & Flavors, Beefeater Gin, Captain Morgan Spiced Rum, Brugal Silver Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12, Hennessy VS, Patrón Silver Tequila

## CHAMPAGNE

Moët & Chandon Brut

## SPARKLING

Prosecco

## WINE

Chalone Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, A by Acacia Pinot Noir

## BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

## NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

---

# PREMIUM OPEN BAR

## LIQUOR

Belvedere Vodka & Flavors, Plymouth Gin, Bacardi Rum, Captain Morgan Spiced Rum, Brugal Silver Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patrón Silver Tequila

## SPARKLING

Prosecco

## WINE

Chalone Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, A by Acacia Pinot Noir

## BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

## NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

# BEER & WINE OPEN BAR

## WINE

Terrazas Malbec, Gabbiano Pinot Grigio

## BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

## NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

*Minimum of 1 hour & 20 guests required. Bar packages do not include bottled water, shots or doubles. Satellite bar set-up fee may be applicable if additional bar is needed*

---

# CONSUMPTION BAR

## PREMIUM BRANDS

## HOUSE WINES

## IMPORTED & DOMESTIC BEERS

## BOTTLED WATER

## SOFT DRINKS & JUICES

# PASSED HORS D'OEUVRES (please choose four)

## STANDARD SELECTIONS

### HOT BITES

**MINI GRILLED CHEESE & TRUFFLE OIL**  
**SHORT RIB SLIDERS**  
**PARMESAN STUFFED MUSHROOM CAPS**  
**MINI CRAB CAKE WITH SPICY MAYO**  
**MINI CROQUE-MONSIEUR**  
Ham & Cheese Sandwich  
**VEAL RICOTTA MEATBALLS**  
Pomodoro Sauce  
**CRAB CAKES**  
Red Pepper Remoulade

**MAC-N-CHEESE BITES**  
**SPICY POPCORN SHRIMP**  
**HERB MARINATED CHICKEN SKEWERS**  
Yogurt Curry Sauce  
**MINI "SKINS"**  
Crème Fraîche, Bacon, Chives  
**SEARED STRIP AU POIVRE**  
Horseradish  
**BRAISED SHORT RIB SLIDER**  
**MINI CHEESEBURGERS**

### COLD BITES

**BASIL PESTO MARINATED GRAPE TOMATOES**  
**BOCCONCINI MOZZARELLA SKEWERS**  
**CHERRY TOMATOES WITH GOAT CHEESE**  
Served on Crostini  
**SALAD WITH TRUFFLE AIOLI ON CROSTINI**

**CROSTINI GRILLED STEAK**  
Caramelized Onions, Blue Cheese  
**BASS & AVOCADO CEVICHE**  
**TUNA TARTARE**  
Soy-Honey Emulsion, Taro Chips

*\*25 guest minimum*

## PREMIUM SELECTIONS

**OYSTER SHOOTERS**  
Bloody Mary  
**CRISPY OYSTERS ON THE HALF SHELL**  
House Made Tartar sauce, Capers, Lemon

**BEEF TARTARE**  
Black Truffle Aioli, House Made Chips  
**FOIE GRAS FRENCH TOAST**  
Green Apple, Almond Brioche, Sherry Gastrique

# PASSED DESSERTS (please choose four)

**MINI KEY LIME TARTS**  
Whipped Cream, Toasted Coconut  
**MINI BROWNIES**  
Fresh Berries & Whipped Cream  
**MINI ICE CREAM SANDWICHES**

**CHOCOLATE OR VANILLA CUPCAKES**  
Vanilla Buttercream Frosting  
**BABY BIRTHDAY CAKE**  
Almond Torte, Vanilla Rum Butter Cream  
**ASSORTED HOUSE-MADE COOKIES**

*\*25 guest minimum*



# THE ESSENTIALS

## CHIP & DIPS

TORTILLA CHIPS - Tomato Salsa  
POTATO CHIPS - Spicy Sour Cream  
PLANTAIN CHIPS - Guacamole

## TRIO OF NUTS

CASHEWS - ALMONDS - MIXED NUTS

## CRUDITÉ

FENNEL - CAULIFLOWER - CARROT - CELERY - CUCUMBER  
Blue Cheese Dipping  
(serves approx. 10-12 guests)

## ASSORTED CHEESE & FRUIT PLATTER

ASSORTED ARTISAN CHEESES - ASSORTED CRACKERS - VINE FRUITS  
(serves approx. 10-12 guests)

## SEAFOOD PLATTERS

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - SEASONAL CRAB LEGS  
CEVICHE  
MEDIUM (serves 3 -4) - LARGE (serves 6 - 8)

## LIL' BRG's

20 pieces or 50 pieces  
ADD FRIES  
ADD TRUFFLES  
ADD FOIE GRAS

## STK SAUCES

STK / STK BOLD / BEARNAISE / BLUE BUTTER / AU POIVRE

# LUNCH MENUS

PAGES 11 - 14



# SEATED LUNCH #1

## FIRST COURSE

(please choose one)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**CHOPPED VEGETABLE SALAD** - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

*Add Shrimp or Chicken*

## SECOND COURSE

(please choose two)

**GRILLED CHICKEN BREAST** - Lemon Grass - House Noodles - Pickled Pear - Citrus

**STK CLASSIC BURGER** - 8oz CAB - Aged Cheddar - Tomato - Onion

**GRILLED TUNA CLUB SANDWICH** - Egg - Bacon - Tomato

**STK SALAD** - Marinated Skirt - Napa Cabbage - Carrot Ginger Vinaigrette

**\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\***

## OPTIONAL SIDES

(serves 2-3)

**GREENS** - Asparagus / Creamed Spinach

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Sweet Corn Pudding / Mac & Cheese

## DESSERT

(please choose one)

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

# SEATED LUNCH #2

## FIRST COURSE

(please choose two)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**CHOPPED VEGETABLE SALAD** - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**TUNA TARTARE** - Avocado - Soy Honey Emulsion - Taro Chips

*Add Shrimp or Chicken*

## SECOND COURSE

(please choose two)

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**GRILLED CHICKEN BREAST** - Lemongrass - House Rye Noodles - Pickled Pear

**STK SANDWICH** - Fontianella - Olive Tapenade - Pickled Vegetables

**10oz LOIN STRIP** - Au Poivre Sauce

**10oz. FILET** - Chimichurri

**\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\***

## OPTIONAL SIDES

(serves 2-3)

**GREENS** - Asparagus / Creamed Spinach

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Sweet Corn Pudding / Mac & Cheese

## DESSERT

(please choose two)

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

**CHOCOLATE CAKE DONUTS** - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

# BUFFET LUNCH #1

## FIRST COURSE

(please choose one)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**CHOPPED VEGETABLE SALAD** - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

*Add Shrimp or Chicken*

## SECOND COURSE

(please choose two)

**GRILLED CHICKEN BREAST** - Lemongrass - House Noodles - Pickled Pear - Citrus

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**RIGATONI** - Fresh Tomato - Buratta

**ORECCHIETTE** - Porcini Mushrooms

**SKIRT STEAK** - Chimichurri Sauce

## SIDES

(please choose two)

**GREENS** - Asparagus / Creamed Spinach

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Sweet Corn Pudding / Mac & Cheese

## DESSERT

(please choose one)

**ASSORTED HOUSE MADE COOKIES**

**MINI ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**MINI BANANA CREAM PIE IN A JAR** - House-made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

# BUFFET LUNCH #2

## FIRST COURSE

(please choose two)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**CHOPPED VEGETABLE SALAD** - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

*Add Shrimp or Chicken*

## SECOND COURSE

(please choose two)

**RIGATONI** - Fresh Tomato - Buratta

**ORECCHIETTE** - Porcini Mushrooms

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**GRILLED CHICKEN BREAST** - Lemongrass - Rye Noodles - Pickled Pear

**FILET** - Au Poivre

## SIDES

(please choose two)

**GREENS** - Asparagus / Creamed Spinach

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Sweet Corn Pudding / Mac & Cheese

## DESSERT

(please choose two)

**ASSORTED HOUSE MADE COOKIES**

**MINI ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**MINI BANANA CREAM PIE IN A JAR** - House-made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

**CHOCOLATE CAKE DONUTS** - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

# DINNER MENUS

PAGES 16 - 22



# SEATED DINNER #1

## FIRST COURSE

(please choose one)

**HEARTS OF ROMAINE SALAD** - Garlic Croûton - Parmesan Lemon Dressing

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

## SECOND COURSE

(please choose three)

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**8oz SKIRT STEAK** - Chimichurri Sauce

**10oz LOIN STRIP** - Au Poivre Sauce

*\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## OPTIONAL SIDES

(serves 2-3)

**GREENS** - Asparagus / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERT

(please choose one)

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream\

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream



# SEATED DINNER #2

## FIRST COURSE

(please choose three)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

**BABY BEET SALAD** - Spring Carrots - Radish - Boucheron Goat Cheese

**TUNA TARTARE** - Avocado - Soy-Honey Emulsion - Taro Chips

**SHRIMP RICE KRISPIES** - Tiger Prawns - Lobster Bisque

## SECOND COURSE

(please choose three)

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**10oz LOIN STRIP** - Au Poivre Sauce

**10oz FILET OF BEEF** - Roasted Shallot

**BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis

**8oz SKIRT STEAK** - Chimichurri Sauce

*\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## OPTIONAL SIDES

(serves 2-3)

**GREENS** - Asparagus / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERT

(please choose three)

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

**CHOCOLATE CAKE DONUTS** - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

# SEATED DINNER #3

## FIRST COURSE

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

## SECOND COURSE

(please choose three)

**SHRIMP COCKTAIL** - Lemon - Cocktail Sauce

**JUMBO LUMP CRAB** - Grapefruit - Melon - Hearts Of Palm

**SHRIMP RICE KRISPIES** - Tiger Prawns - Lobster Bisque

**BEEF TARTARE** - Black Truffle Aioli - House Made Chips

**TUNA TARTARE** - Avocado - Soy-Honey Emulsion - Taro Chips

## THIRD COURSE

(please choose three)

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**16oz LOIN STRIP** - Au Poivre Sauce

**BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis

**10oz FILET OF BEEF** - Roasted Shallots

**RACK OF LAMB** - Palm Puree - Brussels Sprouts - Harissa Vinaigrette

**\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\***

## OPTIONAL SIDES

(serves 2-3)

**GREENS** - Asparagus / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERT

(please choose three)

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

**CHOCOLATE CAKE DONUTS** - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**BANANA CREAM PIE IN A JAR** - House-made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

# FAMILY STYLE - STK STYLE

## STARTERS

(please choose two)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

**BABY BEET SALAD** - Spring Carrots - Radish - Boucheron Goat Cheese

**LIL BRGS - WAGYU BEEF** - Special Sauce - Sesame Seed Bun (one per guest)

## ENTRÉES

(please choose three)

**ASPARAGUS RISOTTO**

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**SKIRT STEAK** - Chimichurri Sauce

**BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis

**RACK OF LAMB** - Palm Puree - Brussels Sprouts - Harissa Vinaigrette

*ADD ONS:*

**SIRLOIN**

**BONE-IN RIB EYE**

## SIDES

(please choose three)

**GREENS** - Asparagus / Broccoli

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERT SAMPLER

**ASSORTED SORBET**

**VANILLA BEAN CHEESECAKE** - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

**ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

*\*10 guest minimum*

# BUFFET DINNER #1

## SALADS

(please choose two)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

## ENTRÉES

(please choose two)

**RIGATONI** - Fresh Tomato - Buratta

**FETTUCCINI** - Saffron - Shrimp

**ORECCHIETTE** - Porcini Mushrooms

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**SKIRT STEAK** - Chimichurri Sauce

**BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis

## SIDES

(please choose two)

**GREENS** - Asparagus / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERT

(please choose one)

**ASSORTED HOUSE MADE COOKIES**

**MINI ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**MINI BANANA CREAM PIE IN A JAR** - House-made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

*\*24 guest minimum*

# BUFFET DINNER #2

## SALADS

(please choose two)

**HEARTS OF ROMAINE SALAD** - Garlic Croutons - Parmesan Lemon Dressing

**LITTLE GEM LETTUCE** - Market Vegetables - Green Goddess

**BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

**BABY BEET SALAD** - Spring Carrots - Radish - Boucheron Goat Cheese

## ENTRÉES

(please choose three)

**RIGATONI** - Fresh Tomato - Buratta

**FETTUCCINI** - Saffron - Shrimp

**ORECCHIETTE** - Porcini Mushrooms

**SKUNA BAY SALMON** - Pea Puree - Fava Bean Tebouleh - Tamarind BBQ

**BRICK ROASTED CHICKEN** - Salsify - Swiss Chard - Pistou

**SKIRT STEAK** - Chimichurri Sauce

**BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis

**PRIME RIB ROAST** - Marinated Whole Rib Rack - Grilled & Roasted - Onion Jus

## SIDES

(please choose three)

**GREENS** - Asparagus / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

**SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

## DESSERTS

(please choose two)

**ASSORTED HOUSE MADE COOKIES**

**MINI ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**MINI BANANA CREAM PIE IN A JAR** - House-made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

**CHOCOLATE CAKE DONUTS** - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

*\*24 guest minimum*

# PREMIUM STEAKS

## MEDIUM

10oz FILET MIGNON

16oz SIRLOIN

20oz BONE-IN RIB EYE

14oz BONE-IN FILET

## LARGE

24oz PORTERHOUSE

34oz COWBOY RIB EYE

## PREMIUM TOPPINGS

SHRIMP

FOIE GRAS BUTTER

CRAB

LOBSTER

FOIE GRAS

CRAB "OSCAR"

*\*Pricing does not include tax & gratuity.*

# EVENT COORDINATION/FAQs

## BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 5 days in advance of your event

## STAFFING

All employees hired for events are paid by service gratuities. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

Flat staffing fees based on three hour event times are as follows:

COAT CHECK ATTENDANTS: \$125

ADDITIONAL SERVERS & BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200

*\*Required for groups of 60 guests or more.*

## RENTALS

Spaces at STK DC include various levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

## AUDIO VISUAL

Event spaces at STK DC are equipped with audiovisual equipment and inputs. Please inquire with your Events Manager regarding specific presentation or sound needs.

Items that are not carried in-house are available for rental from outside vendors of your preference.

## TAXES & FEES

TAX: All event charges are subject to the 10% Washington, D.C. sales tax.

ADMINISTRATIVE FEE: All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and misc. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.

## STORAGE

STK DC will hold basic décor for up to 1 day prior to your event. Anything left beyond will be disposed of the night of your event if not previously arranged with your Sales Manager

# STK®

**ATLANTA**  
1075 PEACHTREE ST  
ATLANTA, GA 30309  
404.793.0144  
EventsATL@togrp.com

**LAS VEGAS**  
(IN THE COSMOPOLITAN)  
3708 LAS VEGAS BLVD. S  
LAS VEGAS, NV 89109  
702.698.7990  
EventsLV@togrp.com

**LONDON**  
336-337 STRAND WC2R 1HA  
LONDON, UK  
+44 (0) 20 7395 3450  
London\_Events@togrp.com

**LOS ANGELES**  
930 HILGARD AVE  
LOS ANGELES, CA 90024  
310.691.7851  
EventsLA@togrp.com

**STK MIAMI**  
2311 COLLINS AVE  
MIAMI BEACH, FL 33139  
305.604.6988  
EventsMIA@togrp.com

**MILAN**  
P.ZA DELLA REPUBBLICA  
13 MILAN, 20124  
344.1083897  
MILAN\_Reservations@togrp.com

**NEW YORK DOWNTOWN**  
26 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

**NEW YORK ROOFTOP**  
26 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

**NEW YORK MIDTOWN**  
1114 6<sup>TH</sup> AVE  
NY, NY 10036  
646.666.4510  
EventsNY@togrp.com

**WASHINGTON, D.C.**  
1250 CONNECTICUT AVE NW  
WASHINGTON, D.C. 20036  
202.909.1610  
EventsDC@togrp.com

# ASELLINA

**ASELLINA**  
420 PARK AVENUE S  
NY, NY 10016  
646.666.4510  
EventsNY@togrp.com

# CUCINA ASELLINA

**CUCINA ASELLINA**  
1075 PEACHTREE ST  
ATLANTA, GA 30309  
404.793.0141  
EventsATL@togrp.com

**CUCINA ASELLINA**  
ALDWYCH, WC2R ONT  
LONDON, UK  
+44 (0) 20 7395 3445  
London\_Events@togrp.com

# GANSEVOORT PARK ROOFTOP

**GANSEVOORT PARK ROOFTOP**  
420 PARK AVE S  
NY, NY 10016  
646.666.4510  
EventsNY@togrp.com

# Bagatelle® new york

**BAGATELLE NEW YORK**  
1 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

# Bagatelle® los angeles

**BAGATELLE LOS ANGELES**  
755 N LA CIENEGA BLVD  
LOS ANGELES, CA 90069  
310.659.3900  
EventsLA@togrp.com