



Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB®

PRIVATE PARTIES & SPECIAL EVENTS

SIGNATURE THREE COURSE LUNCHEON MENU

BREAD SERVICE for the table (add \$2 per guest)

SALADS

choose one plated individually

CAESAR SALAD

ALL GREENS Creamy Vinaigrette

CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE

VEGETABLE CHOPPED SALAD Creamy Vinaigrette

ENTRÉES

guest to select at the time of the event

please note that all vegetarian and dietary needs can be accommodated on the day

HERB ROASTED CHICKEN

SALMON AU POIVRE Lemon Vinaigrette

FILET MIGNON

CRAB STUFFED SHRIMP (add \$5 per item served)

COLOSSAL LUMP CRAB CAKES (add \$6 per item served)

AHI TUNA STEAK Togarashi Rub and Ginger Soy Glaze (add \$8 per item served)

SIDES

choose two—served family style • each additional side add \$5 per guest

JENNIE'S MASHED POTATOES

JOE'S FAMOUS GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS Lemon Butter

SAUTEED GREEN BEANS

LOBSTER MAC & CHEESE (add \$5 per guest)

DESSERTS

choose three • guest to select at the time of the event

KEY LIME PIE

BANANA CREAM PIE

CHOCOLATE FUDGE PIE

HAVANA DREAM PIE

PEANUT BUTTER PIE Hot Fudge

OLD FASHIONED APPLE PIE A La Mode

PEPPERMINT ICE CREAM Hot Fudge

GOLD BRICK SUNDAE

\$64.95 PER GUEST

not including sales tax or gratuity

SIGNATURE FOUR COURSE DINNER MENU

APPETIZERS

choose one of the following assortments served family-style

SHELLFISH TRIO

(add \$25 per guest)

King Crab, Lobster Tail,
Jumbo Shrimp Cocktail served chilled with
Cocktail Sauce and Drawn Butter

CLASSIC STARTERS

Fried Calamari,
Spinach Stuffed Mushrooms
and Shrimp De Jonghe

JOE'S SIGNATURE

(add \$55 per guest)

Florida Stone Crab Claw,
Alaskan Red King Crab
and Madagascar Shrimp

BREAD SERVICE for the table (add \$2 per guest)

SALADS

choose one plated individually

CAESAR SALAD • VEGETABLE CHOPPED SALAD Creamy Vinaigrette
CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE • ALL GREENS Creamy Vinaigrette

ENTRÉES

choose up to six • guest to select at the time of the event

Please note that all vegetarian and dietary needs can be accommodated on the day

HERB ROASTED CHICKEN
COLOSSAL LUMP CRAB CAKES
SALMON AU POIVRE Lemon Vinaigrette
CHILEAN SEA BASS Miso Glaze

FILET MIGNON 8oz
RIB EYE STEAK
16oz (add \$25 per item served)
NEW YORK STRIP STEAK
16 oz. (add \$25 per item served)

BONE-IN RIB EYE
24oz (add \$ 35 per item served)
FLORIDA STONE CRAB CLAWS
Joe's Mustard Sauce
(add \$42-\$62, subject to availability)

ADD TO YOUR ENTRÉE

invite your guests to enhance their entrée selections with one of the following on the day • price per item served

10oz Lobster Tail \$54.95 | King Crab Oscar \$42.95

SIDES

choose two—served family style • each additional side add \$5 per guest

JENNIE'S MASHED POTATOES • JOE'S FAMOUS TOMATOES • CREAMED SPINACH • FOUR CHEESE MAC & CHEESE
STEAMED ASPARAGUS Lemon Butter • SAUTÉED GREEN BEANS • LOBSTER MAC & CHEESE (add \$5 per guest)

DESSERTS

choose three • guest to select at the time of the event

KEY LIME PIE • BANANA CREAM PIE • CHOCOLATE FUDGE PIE • PEANUT BUTTER PIE
HAVANA DREAM PIE • OLD FASHIONED APPLE PIE A La Mode • PEPPERMINT ICE CREAM Hot Fudge
GOLD BRICK SUNDAE

\$99.95 PER GUEST

not including sales tax or gratuity

JOES.NET • JOESDCPARTIES@LETTUCE.COM • 202-351-6505

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

minimum guest count may apply

AHI TUNA WONTON Sesame Vinaigrette, Pickled Ginger

COCONUT SHRIMP Sweet Chili Mayo

COLOSSAL LUMP CRAB CAKES Joe's Mustard Sauce

KING CRAB LOUIS Toasted Brioche

LOBSTER TEMPURA Apricot Glaze

SEASONAL VEGETABLE CANAPE

CHICKEN MEATBALL Teriyaki Glaze

FRIED CHICKEN Hot Honey

MAC & CHEESE BITES

GRILLED CAULIFLOWER Apple, Fennel and Cilantro

BEEF TENDERLOIN SLIDERS Creamy Horseradish

LAMB LOLLIPOPS (add \$4 per guest)

NY STRIP STEAK Maître d' Butter

JOE'S FAMOUS GRILLED TOMATO BITES

PRE DINNER OPTION

½ hour, choose three \$15 PER GUEST

1 hour, choose four \$25 PER GUEST

COCKTAIL RECEPTION OPTION

2 hour, choose five \$50 PER GUEST

3 hour, choose six, \$60 PER GUEST



COCKTAIL RECEPTION MENU

CHILLED SEAFOOD DISPLAY

KING CRAB Drawn Butter
FLORIDA STONE CRAB Joe's Mustard Sauce, subject to availability
LOBSTER TAIL Drawn Butter
JUMBO SHRIMP COCKTAIL
OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce
MARKET PRICE

RECEPTION ENHANCEMENTS

available with any tray pass reception or seated menu

VEGETABLE CRUDITE

serves 20-25 guests

Market Fresh Vegetables,
Ranch and Green Goddess Dip

\$125

CHARCUTERIE BOARD

serves 20-25 guests

Assorted Cured Meats, Figs, Apricots,
Baby Gherkins, Whole Grain Mustard,
Sliced Baguette

\$295

FARMHOUSE CHEESE BOARD

serves 20-25 guests

Warm Baguette, Sliced Apples,
Apricot Mustarda, Fig Compote

\$250

STANDING RECEPTION STATIONS

minimum guest count may apply

CARVING STATION

minimum guest count and attendant fee will apply

BEEF TENDERLOIN CARVING Freshly Baked Rolls, Creamy Horseradish

\$48 PER GUEST

ROASTED PRIME RIB Freshly Baked Rolls, Bordelaise

\$52 PER GUEST

SLIDERS STATION

select two

FRIED CHICKEN SLIDER • BEEF TENDERLOIN SLIDER

BLACKENED SALMON SLIDER

\$22 PER GUEST

MINI PIES

choose two of the following

KEY LIME PIE • PEANUT BUTTER PIE

CHOCOLATE FUDGE PIE • BOSTON CREAM PIE

\$8 PER GUEST

BEVERAGE OPTIONS

HOSTED BAR

All beer, wine and cocktails will be added on consumption to the host tab.
Our events team will assist you with a wine pairing to compliment your menu selections.

SIGNATURE COCKTAILS

\$18 PER COCKTAIL

Elevate your event with one or two Signature cocktails that are tray passed on arrival.
Our events team can work with you to create a memorable drink with a custom name.

OPEN BAR PACKAGES

OPEN LIQUOR, BEER & WINE BAR

2-hour event **\$50 per guest**

3-hour event **\$75 per guest**

KETEL ONE • TITO'S • GREY GOOSE • GREEN HAT • BLUECOAT • BOMBAY SAPPHIRE • BACARDÍ RUM
CROWN ROYAL • JOHNNIE WALKER BLACK LABEL • JACK DANIEL'S • MAKER'S MARK • PATRÓN

SOMMELIER SELECTION OF PROSECCO, RED & WHITE WINES

IMPORTED & DOMESTIC BOTTLED BEERS • SOFT DRINKS, COFFEE & JUICE

OPEN BEER & WINE BAR

2-hour event **\$40 per guest**

3 hour event **\$50 per guest**

SOMMELIER SELECTION OF SPARKLING, RED & WHITE WINES

IMPORTED & DOMESTIC BOTTLED BEERS • SOFT DRINKS, COFFEE & JUICE

Open Bar Package must be purchased for the entire contracted event. Brands are subject to change without notice, comparable selections will be provided. Shots will not be permitted.





FREQUENTLY ASKED QUESTION

WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

The food and beverage minimum is based on the room and date. The minimum reflects the base amount that needs to be spent in food & beverage during your event time. The minimum does not include tax, event fee and gratuity.

WHAT OTHER CHARGES MAY I EXPECT?

In addition to your food and beverage charges there is a 4% event fee, 10% dc sales tax and gratuity.

HOW CAN I RESERVE A SPACE?

We require a signed contract and credit card on file to reserve a space. Some dates will require an initial deposit.

WHEN DO I MAKE MENU SELECTIONS AND CONFIRM DETAILS?

We will reach out to confirm your food, beverage and details two weeks before your event. All beverages will be added on consumption to the host tab. Pre-selected wines are required for all evening events. Our event management and sommelier can make suggestions and pairings based on your event needs and desired per-bottle price range. Once the menu and details are confirmed we will share a banquet event order for your review and signature.

The final guest count is due three business days prior to your event date.

IS PARKING AVAILABLE?

We offer valet parking Monday-Friday from 5pm, Saturday from 4:30pm and Sunday from 11:30am for \$26 per car.

WHAT FORM OF PAYMENTS ARE ACCEPTED?

All charges must be paid at the conclusion via cash or credit card. One final check will be provided with all charges listed. Checks are not accepted unless prior arrangements are made with the private dining manager.

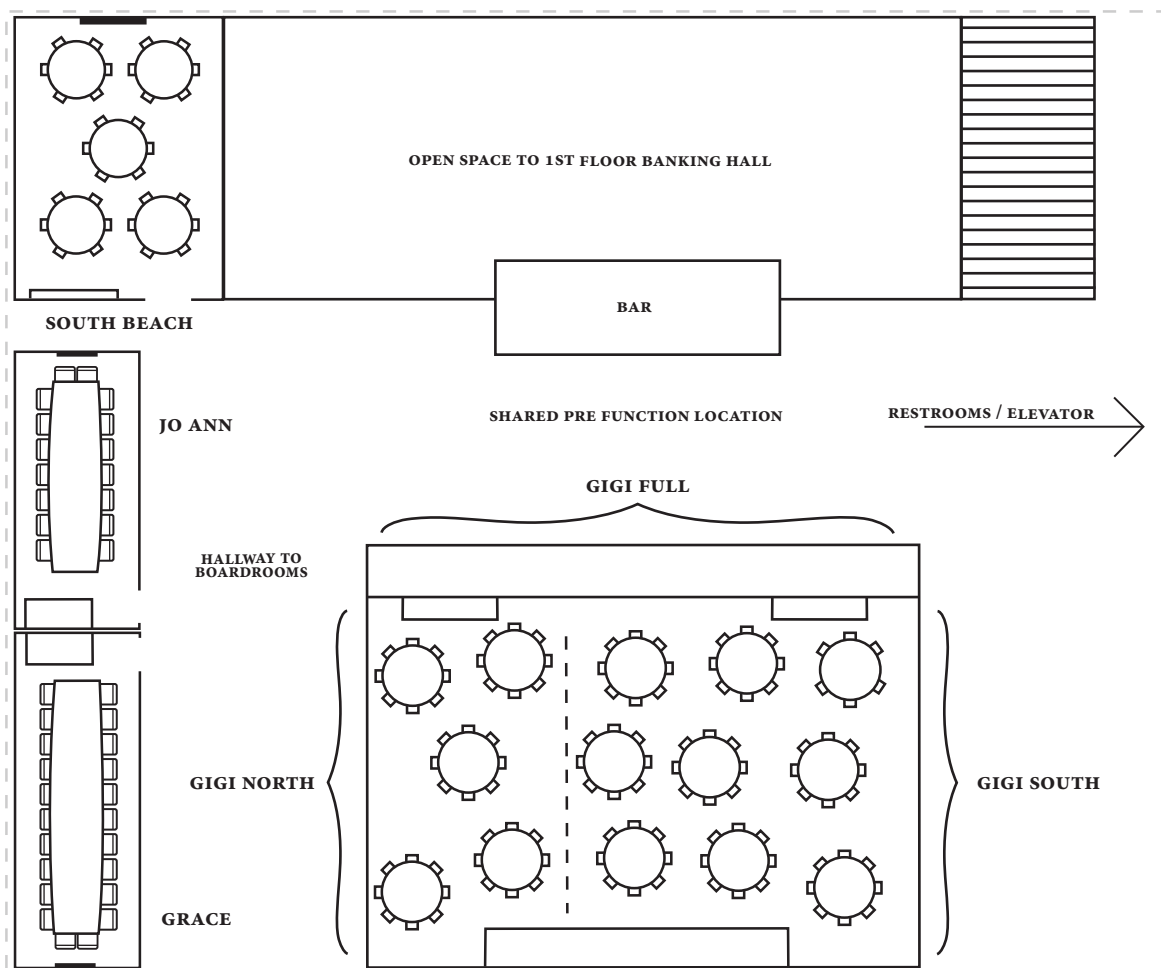
Split/itemized check are not available.

PRIVATE ROOM AND FLOORPLANS

PRIVATE DINING ROOM CAPACITIES

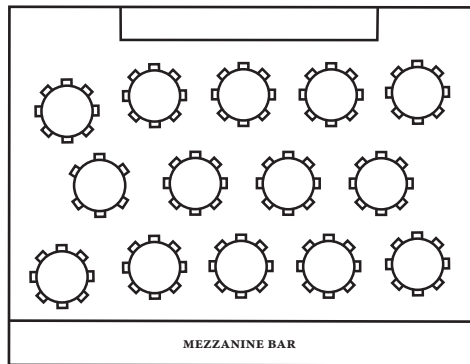
ROOM	SEATED ON ROUNDS CAPACITY	SEATED ON ONE TABLE	SEATED ON HOLLOW RECTANGLE	STANDING RECEPTION
JESSE	N/A	10	N/A	N/A
JO ANN	N/A	16	N/A	N/A
GRACE	N/A	22	N/A	N/A
SOUTH BEACH	30	20	25	40-50
GIGI NORTH	40	24	28	50
GIGI SOUTH	70	30	40	100
GIGI FULL	110	40	50	150

SECOND FLOOR MAP



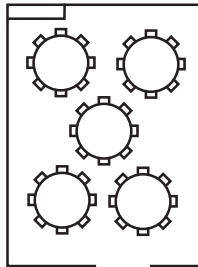
ADDITIONAL FLOORPLANS

GIGI FULL
110 GUESTS

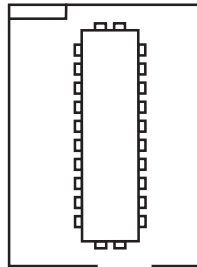


GIGI NORTH

40 GUESTS

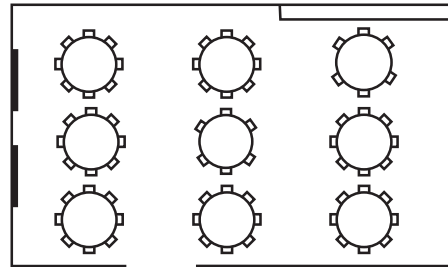


24 GUESTS



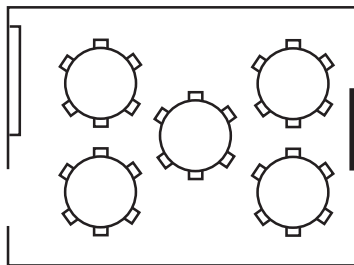
GIGI SOUTH

70 GUESTS

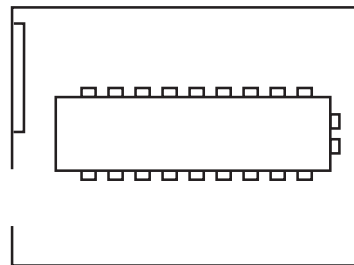


SOUTH BEACH

30 GUESTS

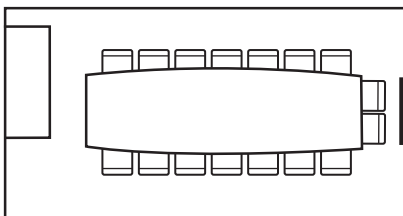


20 GUESTS



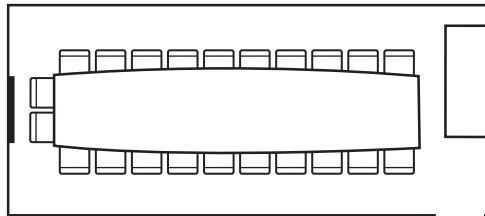
JO ANN'S ROOM

16 GUESTS



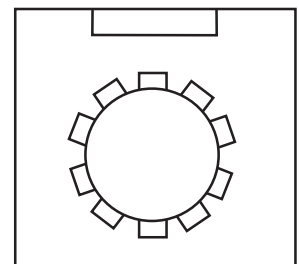
GRACE'S ROOM

22 GUESTS



JESSE'S ROOM

10 GUESTS





Overlooking the banking hall on the main level the terrace bar is available exclusively to our private dining guests as a shared pre-function space.

THE TERRACE BAR



The Gigi Room combines the Gigi North and Gigi South to create our largest, completely private space. The room can accommodate seated dining for up to 110 guests or a cocktail reception for up to 150. The room is equipped with four large screen TV's and microphone.

THE GIGI ROOM



The smaller of the Gigi Rooms, Gigi North offers completely private dining for up to 40 guests seated or a cocktail reception for up to 50. Gigi North is equipped with two flat TV's.

GIGI NORTH



With timeless elegance, our Gigi South Room is a completely private space accommodating seated dining for up to 70 guests or a cocktail reception for up to 100. Gigi South is equipped with two, 75" flat screen monitors..

GIGI SOUTH



The South Beach room offers a stylish design featuring custom millwork and ornamental glass doors that open to overlook the Banking Hall below. South Beach can accommodate up to 30 guests seated or receptions for up to 50.

SOUTH BEACH



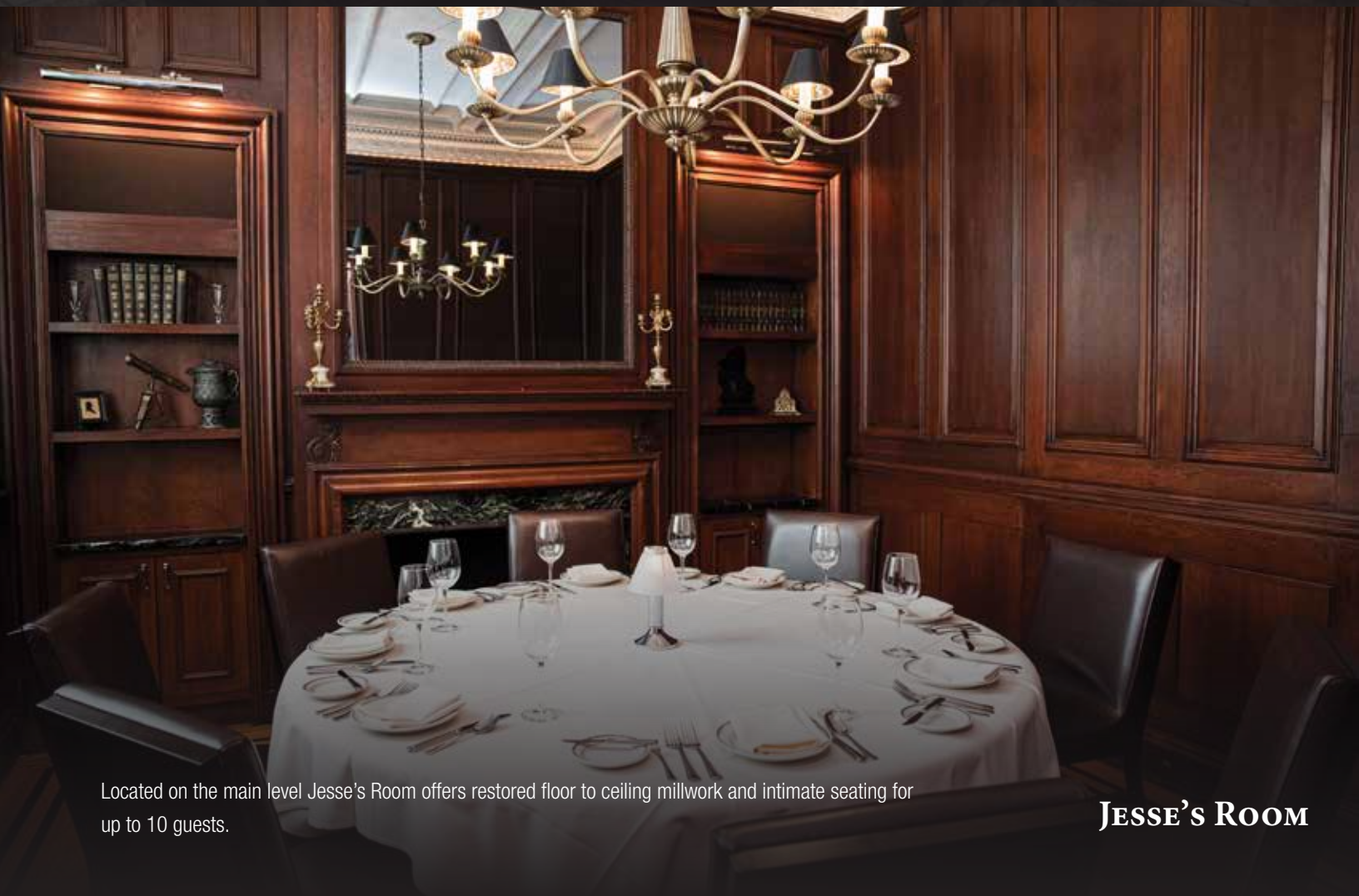
Grace's Room is perfect for high-powered lunch and dinner meetings with a custom solid walnut and mahogany table. The room offers private dining for up to 22 guests, comfortable boardroom-style chairs and full audio-visual capabilities.

GRACE'S ROOM



Jo Ann's Room is the perfect place for your next lunch or dinner, offering complete privacy with a custom walnut and mahogany table, full audio visual capabilities, and seating for up to 16 guests.

JO ANN'S ROOM



Located on the main level Jesse's Room offers restored floor to ceiling millwork and intimate seating for up to 10 guests.

JESSE'S ROOM