



prix fixe MENU

PRIVATE AND GROUP DINING MENUS

CONTACT GUESTSERVICES@CHEVYCHASECC.COM

818.246.5566

HOSTED AT THE CHEVY CHASE COUNTRY CLUB
SYCAMORE RESTAURANT & BAR

SOFT DRINKS, AMERICAN COFFEE AND TEA ARE INCLUDED IN ALL PACKAGES

classic

\$40++ / PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF
ONE STARTER / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

\$48++ / PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF
TWO STARTERS / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

chevy brunch

ONLY AVAILABLE SATURDAY & SUNDAY UNTIL 2PM

\$40++ / PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF
ONE STARTER / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

\$48++ / PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF
TWO STARTERS / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

premium

\$50++ / PERSON

INCLUDES YOUR PRE SELECTED CHOICE OF
ONE STARTER / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

\$58++ / PERSON

INCLUDES YOUR PRE SELECTED CHOICE OF
TWO STARTERS / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

menu enhancements

ROSEMARY FOCCACCIA BREAD +5 / PERSON

ADDITIONAL APPETIZER +6 / PERSON

ADDITIONAL SALAD +6 / PERSON



additional information

menu

FOR PARTIES OF 13 OR MORE, A PRE-SELECTED FAMILY-STYLE MENU IS REQUIRED. THE PREFIX MENU ACCOMMODATES UP TO 25 GUESTS; GROUPS OF 26 OR MORE WILL BE REFERRED TO OUR PRIVATE EVENTS TEAM.

CHILDREN ARE INCLUDED WHEN DETERMINING RESERVATION SIZE.

AGES 10 AND OLDER ARE COUNTED TOWARD THE GUEST TOTAL AND INCLUDED IN THE PREFIX MENU. CHILDREN AGES 9 AND UNDER MAY ORDER FROM THE KIDS' MENU. THESE YOUNGER GUESTS ARE TAKEN INTO CONSIDERATION WHEN DETERMINING OVERALL PARTY SIZE. HIGHCHAIRS ARE AVAILABLE UPON REQUEST.

ALL COURSES ARE SERVED FAMILY-STYLE. SUBSTITUTIONS ARE LIMITED AND SUBJECT TO CHEF APPROVAL. FINAL MENU SELECTIONS AND GUEST COUNT ARE DUE 72 HOURS IN ADVANCE. THE WINE LIST AND FINAL DETAILS WILL BE SENT TO THE HOST ONE WEEK PRIOR.

SOFT DRINKS, AMERICAN COFFEE AND TEA ARE INCLUDED IN ALL PACKAGES.

RESERVATIONS ARE ALLOTTED A TWO-HOUR DINING WINDOW UNLESS OTHERWISE ARRANGED.

CUSTOM MENUS WITH YOUR LOGO OR HEADER ARE AVAILABLE AT NO ADDITIONAL CHARGE.

corkage & cake cutting fee

GUESTS ARE WELCOME TO BRING WINE OR CHAMPAGNE. A \$30 CORKAGE FEE APPLIES PER 750ML BOTTLE (\$20 FOR MEMBERS).

IF YOU'D LIKE TO BRING YOUR OWN CAKE /CUPCAKES, A \$3 PER SLICE CUTTING FEE WILL BE APPLIED.

allergies & dietary restrictions

WE ARE HAPPY TO ACCOMMODATE DIETARY RESTRICTIONS WHENEVER POSSIBLE. GUESTS WITH ALLERGIES MAY ORDER ONE REGULAR MAIN ITEM IN PLACE OF THEIR SELECTED ENTRÉE. PLEASE NOTIFY US IN ADVANCE SO WE CAN PREPARE.

set up

ADD AN ELEVATED TOUCH TO YOUR CELEBRATION WITH OUR \$75 SETUP PACKAGE, WHICH INCLUDES CHARGERS, A HIGH-TOP TABLE FOR CAKE, AND YOUR CHOICE OF BLACK, WHITE, OR BEIGE CLOTH NAPKINS. HOSTS ARE WELCOME TO BRING THEIR OWN CENTERPIECES WITH COORDINATOR APPROVAL.

service charge

ALL FOOD AND BEVERAGE ARE SUBJECT TO A 24% SERVICE CHARGE AND A 10.5% SALES TAX.

cancellation

A CREDIT CARD IS REQUIRED TO CONFIRM ALL RESERVATIONS. CANCELLATIONS MADE WITHIN 48 HOURS OF THE RESERVATION WILL INCUR A \$5 PER PERSON FEE CHARGED TO THE CARD ON FILE.

the CLASSIC

starters

FAMILY STYLE

SPINACH & ARTICHOKE DIP
pita bread

CRISPY BRUSSEL SPROUT
*balsamic glazed, parmigiano reggiano
citrus dressing*

CRISPY CALAMARI
*pickled jalapeno, piquillo pepper
lemon meyer aioli*

FRIED CAULIFLOWER POPPERS
*tempura batter, house ranch
buffalo sauce*

GREEK HUMMUS
*bell pepper, kalamata olive, crumbled feta
red onion, cucumber, pita bread
oregano citrus vinaigrette*

salads

FAMILY STYLE

BLACK GARLIC CAESAR
romaine, garlic crouton, parmesan

CLUBHOUSE COBB
*chicken, chopped bacon, cherry tomato
hard boiled egg, avocado, crumbled blue cheese
house buttermilk ranch dressing*

CHINESE CHICKEN SALAD
*romaine, cabbage, carrot, wontons
mandarin, green onion, peanut vinaigrette*

BEET SALAD
*goat cheese, pistachios, arugula
strawberry & basil vinaigrette*

mains

BLACKENED CHICKEN SANDWICH
*swiss, romaine, tomato, onion, avocado
pickled jalapeno, house ranch, ciabatta*

TUNA SANDWICH
romaine, tomato, red onion, toasted sourdough

TURKEY CLUB
*butter lettuce, tomato, avocado, swiss cheese
applewood smoked bacon, garlic aioli
toasted sourdough*

SYCAMORE KITCHEN BURGER
*butter lettuce, tomato, red onion
dill pickles, american cheese, the sauce*

**all sandwiches can be made into a wrap
and come with a side of fries*

PENNE ALLA VODKA
parmigiano reggiano, chili flakes

add \$7/person

SEARED SALMON
coconut cream risotto with hibiscus

CHICKEN PICCATA
creamy mashed potato, broccolini, baby carrot

** If the host chooses to include
Seared Salmon or Chicken Piccata as entrée
options, the price per guest for the **entire group**
will increase by **\$7++ per person**. If you chose to
add **both** Seared Salmon **and** Chicken Piccata it
will be **\$14++ per person**. If this pricing
adjustment is not accepted, the items will be
removed from the menu selection entirely.*

the CHEVY BRUNCH

ONLY AVAILABLE SATURDAY & SUNDAY UNTIL 2PM

starters

FAMILY STYLE

SPINACH & ARTICHOKE DIP
pita bread

CRISPY BRUSSEL SPROUT
*balsamic glazed, citrus dressing
parmigiano reggiano*

CRISPY CALAMARI
*pickled jalapeno, piquillo pepper
lemon meyer aioli*

FRIED CAULIFLOWER POPPERS
*tempura batter, house ranch
buffalo sauce*

GREEK HUMMUS
*bell pepper, kalamata olive, red onion
crumbled feta, cucumber, pita bread
oregano citrus vinaigrette*

salads

FAMILY STYLE

BLACK GARLIC CAESAR
romaine, garlic crouton, parmesan

CLUBHOUSE COBB
*romaine, chicken, chopped bacon, grape tomato
hard boiled egg, avocado, crumbled blue cheese
house buttermilk ranch dressing*

CHINESE CHICKEN SALAD
*romaine, cabbage, carrot, wontons
mandarin, green onion, peanut vinaigrette*

BEET SALAD
*goat cheese, pistachios, arugula
strawberry & basil vinaigrette*

mains

TEESHOT SCRAMBLE
*egg white, spinach, mushroom, turkey sausage
feta, salsa verde, toasted sourdough
with a side of country potatoes*

C4 BREAKFAST BURRITO
*scrambled egg, cheddar cheese, avocado
pico de gallo, bacon, tater tots, salsa verde
with a side of country potatoes*

BUTTERMILK PANCAKES
vanilla whipped cream & seasonal fruit

BLACKENED CHICKEN SANDWICH
*swiss, romaine, tomato, onion, avocado
pickled jalapeno, house ranch, ciabatta*

BUFFALO CHICKEN WRAP
*buffalo chicken tenders, romaine lettuce
tomatoes, shredded cheese ranch*

**all sandwiches can be made into a wrap
and come with a side of fries*

SYCAMORE KITCHEN BURGER
*butter lettuce, tomato, red onion
dill pickles, american cheese, the sauce*

PENNE ALLA VODKA
parmigiano reggiano, chili flakes

add \$7/person

SEARED SALMON
coconut cream risotto with hibiscus

CHICKEN PICCATA
creamy mashed potato, broccolini, baby carrot

** If the host chooses to include
Seared Salmon or Chicken Piccata as entrée
options, the price per guest for the entire group
will increase by \$7++ per person. If you chose to
add both Seared Salmon and Chicken Piccata it
will be \$14++ per person. If this pricing
adjustment is not accepted, the items will be
removed from the menu selection entirely.*

the PREMIUM

starters

FAMILY STYLE

SPINACH & ARTICHOKE DIP
pita bread

CRISPY BRUSSEL SPROUT
balsamic glazed, citrus dressing, parmigiano reggiano

CRISPY CALAMARI
*pickled jalapeno, piquillo pepper
lemon meyer aioli*

AHI TUNA CRISPY RICE
*ponzu, sesame seed, sriracha mayo
wakame salad*

GREEK HUMMUS
*bell pepper, kalamata olive, crumbled feta
red onion, cucumber, pita bread
oregano citrus vinaigrette*

salads

FAMILY STYLE

BLACK GARLIC CAESAR
romaine, garlic crouton, parmesan

CLUBHOUSE COBB
*chicken, chopped bacon, cherry tomato
hard boiled egg, avocado, crumbled blue cheese
house buttermilk ranch dressing*

CHINESE CHICKEN SALAD
*romaine, cabbage, carrot, wontons
mandarin, green onion, peanut vinaigrette*

BEET SALAD
*goat cheese, pistachios, arugula
strawberry & basil vinaigrette*

mains

CHICKEN PICCATA
creamy mashed potato, broccolini, baby carrots

BRAISED SHORT-RIB
*garlic mashed potato, crispy onions, baby carrot
broccolini, au jus*

SEARED SALMON
coconut cream risotto with hibiscus

PENNE ALLA VODKA
parmigiano reggiano, chili flakes

add \$10/person

NY STEAK
*herbed fingerling potatoes, broccolini
baby carrot, mushroom cream sauce*

*If the host chooses to include **NY Steak** as one of the entrée options, the price per guest for the **entire group will increase by \$10++ per person.** If this pricing adjustment is not accepted, the NY Steak will be removed from the menu selection entirely.