



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

GARLIC SMASHED POTATO
parmesan cheese, creamy pesto dipping
sauce

CRISPY BRUSSELS SPROUTS
balsamic glaze, parmigiano reggiano
citrus dressing

CRISPY CALAMARI
pickled jalapeno, piquillo pepper
lemon meyer aioli & marinara sauce

TUSCAN CAULIFLOWER
crispy capers, pickled red onions, pesto aioli

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
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

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

TUNA SANDWICH
romaine, tomato, 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

SALMON PICATTA
mashed potatoes, charred asparagus, piccata sauce
STUFFED CHICKEN MARSALA
mashed potato, sautéed spinach, mushroom medley,
marsala sauce

* If the host chooses to include
Salmon Picatta or Stuffed Chicken Marsala 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

GARLIC SMASHED POTATO
parmesan cheese, creamy pesto dipping
sauce

CRISPY BRUSSEL SPROUT
balsamic glaze, parmigiano reggiano
citrus dressing

CRISPY CALAMARI
pickled jalapeno, piquillo pepper
lemon meyer aioli & marinara sauce

TUSCAN CAULIFLOWER
crispy capers, pickled red onions, pesto aioli

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

CHILAQUILES
salsa verde, eggs, black beans,
sour cream, avocado

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

BUFFALO CHICKEN WRAP
buffalo chicken tenders, romaine, tomato
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

SALMON PICATTA
mashed potatoes, charred asparagus, piccata sauce
STUFFED CHICKEN MARSALA
mashed potato, sautéed spinach, mushroom medley,
marsala sauce

* If the host chooses to include
Salmon Picatta or Stuffed Chicken Marsala 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

GARLIC SMASHED POTATO

parmesan cheese, creamy pesto dipping sauce

CRISPY BRUSSEL SPROUT

balsamic glaze, parmigiano reggiano citrus dressing

CRISPY CALAMARI

pickled jalapeno, piquillo pepper lemon meyer aioli, marinara sauce

AHI TUNA CRISPY RICE

ponzu, sesame seed, sriracha mayo wakame salad

TUSCAN CAULIFLOWER

crispy capers, pickled red onions, pesto aioli

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

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

STUFFED CHICKEN MARSALA

mashed potato, sautéed spinach, mushroom medley, marsala sauce

BRAISED SHORT-RIB

garlic mashed potato, crispy onions, baby carrot broccolini, au jus

SALMON PICATTA

mashed potatoes, charred asparagus, piccata sauce

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.