PARTIES + SPECIAL EVENTS
Thank you for considering Silver for your special event. Our restaurants are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings, pricing, and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

PARTIES + SPECIAL EVENTS / csabana@eatatsilver.com / (240) 277-5709

BETHESDA, MD
7150 Woodmont Ave

CATHEDRAL HEIGHTS, DC
3404 Wisconsin Ave, NW

EatAtSilver.com  f  y  c

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OVERVIEW OF MINIMUMS + CANCELLATION FEES

In addition to per person pricing, we require event food and beverage minimums for groups with 37 or more guests. The minimums will vary depending on meal period. All prices are subject to changes at any time and are exclusive of tax and gratuity. Please contact our Events Manager for more information.

<table>
<thead>
<tr>
<th>PARTY SIZE</th>
<th>DEPOSIT</th>
<th>CANCELLATION POLICY</th>
<th>BREAKFAST, LUNCH, BRUNCH</th>
<th>DINNER</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 – 12 guests</td>
<td>No deposit</td>
<td>No fee</td>
<td>A la carte</td>
<td>A la carte</td>
</tr>
<tr>
<td>13 – 36 guests</td>
<td>25% deposit</td>
<td>3 days-notice 25% cancellation fee if canceled in less than 3 days</td>
<td>Per person pricing</td>
<td>Per person pricing</td>
</tr>
<tr>
<td>37 – 60 guests</td>
<td>50% deposit</td>
<td>7 days-notice 50% cancellation fee if canceled in less than 7 days</td>
<td>Per person pricing with a minimum spend of $2000.</td>
<td>Per person pricing with a minimum spend of $4000.</td>
</tr>
</tbody>
</table>

DINING OPTIONS

*pricing per person includes all fountain soda, coffee and tea, excludes tax and gratuity.

<table>
<thead>
<tr>
<th>CLASSIC</th>
<th>BREAKFAST</th>
<th>LUNCH</th>
<th>DINNER</th>
<th>BRUNCH</th>
</tr>
</thead>
<tbody>
<tr>
<td>METROPOLITAN</td>
<td>15 / 1 course</td>
<td>18 / 2 course</td>
<td>30 / 3 course</td>
<td>—</td>
</tr>
<tr>
<td>SILVER</td>
<td>20 / 1 course</td>
<td>22 / 2 course</td>
<td>35 / 3 course</td>
<td>—</td>
</tr>
<tr>
<td></td>
<td>20 / 2 course</td>
<td>26 / 2 course</td>
<td>40 / 3 course</td>
<td>30 / 2 course</td>
</tr>
</tbody>
</table>

HAPPY HOUR OPTIONS

Work with our Events Manager to select beverages or a combination of food and beverages. Pricing is per person based on selections with a reserved space for 50 – 100 guests, excludes tax and gratuity.

<table>
<thead>
<tr>
<th>PARTY SIZE</th>
<th>DEPOSIT</th>
<th>CANCELLATION POLICY</th>
<th>PRICING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Happy Hour</td>
<td>50 – 100 guests</td>
<td>25% deposit 25% cancellation fee if canceled in less than 3 days</td>
<td>$30 per person minimum.</td>
</tr>
</tbody>
</table>

GUEST CAPACITIES: SEATED 60 / COCKTAILS 100
CLASSIC BREAKFAST

15 PER PERSON
Includes all fountain sodas, coffee and tea, and one specialty beverage, excludes tax and gratuity.

ENTRÉES

BARNYARD BREAKFAST*
Eggs, choice of meat, home fries with cholula onions, toast.

BIBIMBAP BROWN RICE BOWL*
Leeks, red cabbage, radishes, carrots, sunflower greens, ponzu, sunny side up egg, side crisp basil mint vegetables, fried wontons.

BUTTERMILK PANCAKES + EGGS*
Eggs any style, a choice of turkey bacon, turkey sausage or veggie sausage.

LOW-FAT VEGETARIAN OMELET
Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast.

UPTOWN WESTERN OMELET
Ham, peppers, scallions, home fries with cholula onions, toast.

SPECIALTY BEVERAGES

COMPASS COFFEE
Americano / Espresso
Cappuccino / Latte / Mocha

JUICES
Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol | Gluten-Free | Vegetarian | Vegan
* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.
METROPOLITAN BREAKFAST

20 PER PERSON
Includes all fountain sodas, coffee and tea, and one specialty beverage, excludes tax and gratuity.

ENTRÉES

PARADISE FRENCH TOAST • EGGS
Coconut crusted, topped with strawberries, salted caramel drizzle, agave, eggs and choice of meat.

POWER BREAKFAST*
Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast.

OAXACA (WAH-HAW-KAH) OMELET
Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

ROASTED VEGGIE HUEVOS RANCHEROS*
Butternut squash, beets, brussels sprouts, black bean, peppers, scallions, quinoa, eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas.

BISON HUEVOS RANCHEROS*
Chorizo and organic bison hash, eggs over easy, goat cheese, avocado mix, salsa roja, crispy tortillas.

SPECIALTY BEVERAGES

CHOICE OF ONE SPECIALTY BEVERAGE

COMPASS COFFEE
Americano / Espresso
Cappuccino / Latte / Mocha

JUICES
Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Vegan

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SILVER BREAKFAST

20 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

**STARTERS**

FOR TWO TO SHARE

**AVOCADO TOAST**
Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro.

**BURRATA AVOCADO TOAST**
Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro greens, candied pistachios, sourdough.

**ENTRÉES**

**CARAMEL FRENCH TOAST + EGGS**
Cinnamon powdered sugar, salted caramel drizzle, eggs, choice of meat.

**POWER BREAKFAST**
Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast.

**OAXACA (WAH-HAW-KAH) OMELET**
Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

**EGGS BENEDICT**
American cured prosciutto, tomatoes, bearnaise, home fries with cholula onions.

**SPINACH, FETA + CREMINI MUSHROOM OMELET**
Balsamic tomatoes, home fries with cholula onions, toast.

FLEXITARIAN HEALTHIER OPTIONS

- Lower in Fat or Cholesterol
- Gluten-Free
- Vegetarian
- Vegan

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CLASSIC LUNCH

18 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

** STARTERS **
FOR TWO TO SHARE

** GOAT CHEESE BRUSCHETTA **
Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.

** EDAMAME + WHITE BEAN HUMMUS **
Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread.

** ENTRÉES **

** KOREAN TOFU BOWL **
Sambal glazed, farro, scallions, edamame, radish, corn, greens, ponzu, gochujang, black sesame seeds.

** BIBIMBAP BROWN RICE BOWL WITH SHRIMP **
Leeks, red cabbage, radishes, carrots, sunflower greens, ponzu, sunny side up egg, crisp basil mint vegetables, fried wontons.

** WARM ROASTED LOCAL VEGGIE SALAD **
Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

** SOUTHWEST CHICKEN SANDWICH **
Adobo mayo, pepper jack, avocado mix, rocket greens, tomato, naan bread.

** CARAMEL FRENCH TOAST + EGGS **
Cinnamon powdered sugar, salted caramel drizzle, eggs, choice of meat.

** FLEXITARIAN HEALTHIER OPTIONS **

Lower in Fat or Cholesterol   Gluten-Free   Vegetarian   Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.
MARKET SOUPS
House-made Tomato Basil or Kickin’ Crab + Corn Chowder.

KALE + BLEU CHEESE SALAD
Farro, carrots, radishes, cranberries, champagne vinaigrette.

STARTERS

TUSCAN BURRATA BOWL
Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto.

CHICKEN AVOCADO COBB SALAD (HALF)
Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

ANGUS CHEESEBURGER*
Creekstone beef, aged gruyere, house remoulade, rocket greens, tomato.

BEYOND MEAT BAJA BURGER
Cinnamon chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens.

LAMB MEATBALL GYRO
Tzatziki, roasted red pepper, pickled onions, greens, naan.

OAXACA (WAH-HAW-KAH) OMELET
Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

ENTRÉES

22 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

FLEXITARIAN HEALTHIER OPTIONS
Lower in Fat or Cholesterol | Gluten-Free | Vegetarian | Vegan

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SILVER LUNCH

26 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

**STARTERS**

**CRISPY BRUSSELS SPROUTS**
Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch.

**TUNA TARTARE** (HALF)
Ponzu marinated, avocado mix, micro greens, lime peanut dressing, crispy wontons.

**AVOCADO TOAST**
Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro.

**ENTRÉES**

**SMOKY GOUDA BURGER**
Creekstone beef, maple glazed pecan bacon, gouda, adobo mayo, arugula, pico de gallo.

**PICKLE FRIED CHICKEN SANDWICH**
Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo.

**FRIED CHICKEN MAC + CHEESE**
Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

**OVEN ROASTED TOMATOES**
Basil olive oil drizzle, over quinoa, leeks, butternut squash, dried pomegranate seeds, broccolini, lemon pesto, sunflower seeds.

**BISON HUEVOS RANCHEROS**
Chorizo and organic bison hash, eggs over easy, goat cheese, avocado mix, salsa roja, crispy tortillas.

**FLEXITARIAN HEALTHIER OPTIONS**

- Lower in Fat or Cholesterol
- Gluten-Free
- Vegetarian
- Vegan

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CLASSIC DINNER

30 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

*** STARTERS ***

GOAT CHEESE BRUSCHETTA
Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.

EDAMAME + WHITE BEAN HUMMUS
Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread.

*** ENTRÉES ***

FRIED CHICKEN MAC + CHEESE
Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

CAULIFLOWER STEAK
Over red curry organic tuscan kale, garbanzos, roasted butternut squash, quinoa, fire roasted pepper sauce, peanuts.

OVEN ROASTED TOMATOES
UNDER 600 CALORIES
Basil olive oil drizzle, over quinoa, leeks, butternut squash, dried pomegranate seeds, broccolini, lemon pesto, sunflower seeds.

PICKLE FRIED CHICKEN SANDWICH
Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo.

*** DESSERTS ***

FOR TWO TO SHARE

FOUR BERRY PIE
Hand-made and baked daily, served a la mode. Limited availability.

APPLE BEIGNETS
Made to order, hazelnut powder, cinnamon sugar, caramel drizzle, side honey thyme butter.

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Vegan

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FLEXITARIAN HEALTHIER OPTIONS

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**STARTERS**

KALE + BLEU CHEESE SALAD
Farro, carrots, radishes, cranberries, champagne vinaigrette.

CHIMICHURRI CHICKEN WINGS (HALF)
Salsa roja, black sesame seeds, house made ranch dressing.

**MARKET SOUPS**

House-made Tomato Basil
or
Kickin’ Crab + Corn Chowder.

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**ENTRÉES**

CHICKEN AVOCADO COBB SALAD (FULL)
Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

CHICKEN POT PIE
Cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust.

SHRIMP + GRITS
Grits cakes, goat cheese, scallions, ham and pecan smoked bacon, creole red pepper sauce.

LEMON CHICKEN PICATTA
UNDER 600 CALORIES
Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon. 19

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**DESSERTS**

PISTACHIO MOUSSE + CHOCOLATE BROWNIE
Topped with candied pistachios and fresh raspberries.

CRÈME BRÛLÉE
Fresh blackberries, organic turbinado sugar.

LEMON TARTLET
Vegan lemon creme, blackberries, thyme.

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METROPOLITAN
DINNER

35 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

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KALE + BLEU CHEESE SALAD
Farro, carrots, radishes, cranberries, champagne vinaigrette.

CHIMICHURRI CHICKEN WINGS (HALF)
Salsa roja, black sesame seeds, house made ranch dressing.

**MARKET SOUPS**

House-made Tomato Basil
or
Kickin’ Crab + Corn Chowder.

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**ENTRÉES**

CHICKEN AVOCADO COBB SALAD (FULL)
Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

CHICKEN POT PIE
Cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust.

SHRIMP + GRITS
Grits cakes, goat cheese, scallions, ham and pecan smoked bacon, creole red pepper sauce.

LEMON CHICKEN PICATTA
UNDER 600 CALORIES
Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon. 19

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**DESSERTS**

PISTACHIO MOUSSE + CHOCOLATE BROWNIE
Topped with candied pistachios and fresh raspberries.

CRÈME BRÛLÉE
Fresh blackberries, organic turbinado sugar.

LEMON TARTLET
Vegan lemon creme, blackberries, thyme.

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FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Vegan

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SILVER DINNER

40 PER PERSON
Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

*** STARTERS ***

CRISPY BRUSSELS SPROUTS
Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch.

TUNA TARTARE* (HALF)
Ponzu marinated, avocado mix, micro greens, lime peanut dressing, crispy wontons.

AVOCADO TOAST
Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro.

*** ENTRÉES ***

CEDAR RIVER FARMS HANGER STEAK FRITES*
Pomme frites, greens, black garlic herb butter.

JUMBO LUMP CRAB CAKES
Sustainable, wild caught, two crab cakes with tarragon, Old Bay crispy fries, coleslaw, house remoulade.

MARKET FISH*
Wild caught, slow roasted tomatoes, organic white beans, kalamata olives, spinach, leeks, basil, dill, pesto.

PAN SEARED SCALLOPS
UNDER 600 CALORIES
From Cape May, New England, garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables.

*** DESSERTS ***

PISTACHIO MOUSSE + CHOCOLATE BROWNIE
Topped with candied pistachios and fresh raspberries.

STRAWBERRY SHORTCAKE MOUSSE
Strawberry mousse, chia shortcake, fresh strawberries and basil.

APPLE BEIGNETS
Made to order, hazelnut powder, cinnamon sugar, caramel drizzle, side honey thyme butter.

FLEXITARIAN HEALTHIER OPTIONS
- Lower in Fat or Cholesterol
- Gluten-Free
- Vegetarian
- Vegan

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SILVER BRUNCH

30 PER PERSON
Includes all fountain sodas, coffee and tea, and one specialty beverage, excludes tax and gratuity.

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**STARTERS**

FOR TWO TO SHARE

**AVOCADO TOAST**
Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro.

**CRISPY BRUSSELS SPROUTS**
Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch.

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**ENTRÉES**

**SOUTHERN EGGS BENEDICT**
American cured prosciutto, garlic kale and leeks, pecans, grits cakes, bearnaise.

**POWER BREAKFAST**
Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast.

**ROASTED VEGGIE HUEVOS RANCHEROS**
Butternut squash, beets, brussels sprouts, black bean, peppers, scallions, quinoa, eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas.

**PICKLE FRIED CHICKEN + WAFFLES**
Twenty-four hour pickle brined chicken breasts, southern fried, buckwheat waffles, dill, honey thyme butter.

**PICKLE FRIED CHICKEN SANDWICH**
Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo.

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**SPECIALTY BEVERAGES**

CHOICE OF ONE SPECIALTY BEVERAGE

**MIMOSAS**
Classic Orange / Grapefruit / Pineapple / Passion Fruit

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**FLEXITARIAN HEALTHIER OPTIONS**

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