



THE WORLD OF BEER
IN THE HEART OF THE CITY

Backroom Bar

Make your next event your best ever! We offer unmatched flexibility in DC's most exciting neighborhood. RFD is located midway between the Verizon Center and the DC Convention Center in the heart of revitalized downtown DC. Our spacious private room can accommodate from 30 people to over 150 people comfortably depending on your room set up preference. We offer a private 8th st. entrance, full service bar with ten taps, banquet kitchen, flat screen tv's, projection screen, ipod hook up and microphone.

No other site can match the choices you have at your service to guarantee your next event will be your best!

Dear Customer,

Please review the following material to help us create your ideal experience. Our management team will work with you personally to tailor every aspect of your event so you are 100 percent satisfied. The following is just an outline of rates and menus to help you get started. Special menu items are available upon request. Platters and carving stations generally serve 24 people.

All catering services are subject to a ten percent DC sales tax as well as a twenty percent gratuity.

For further information please contact a RFD manager at 202-289-2030 or mike@lovethebeer.com

Cheers!

RFD

REGIONAL FOOD & DRINK
810 SEVENTH ST N.W.
WASHINGTON, DC 20001

Located one half block from Gallery Place/Chinatown Metro
Between the DC Convention Center and the Verizon Center.

Appetizers

Vegetable Platter

A mix of fresh broccoli, red and green bell peppers, carrots, cucumbers and cherry tomatoes. Ranch for dipping.

\$40

Fruit Platter

Fresh cut pineapple, cantaloupe, honey dew, strawberries, kiwi and grapes. \$45

Cheese Platter

Assorted cheeses and crackers.

\$70

Bruschetta

A build your own Bruschetta. Tomato, basil and fresh mozzarella with sliced baguette.

\$65

Hummus Platter

Fresh hummus with toasted naan bread and fresh vegetables.

\$75

Meatballs Marinara

Handmade meatballs in a fresh marinara sauce.

\$75

Beef & Blue Bruschetta

Tender grilled flank steak served on toasted baguette brushed with garlic olive oil, topped with blue cheese. Forty pieces.

\$75

Spinach & Artichoke Dip

A hot dip of spinach and artichoke in a blend of four cheeses, served with sliced baguette. \$65

Mussels

Mussels steamed in Hoegaarden Whit Ale with garlic, roasted red peppers and cilantro. 5lb. \$45, 10lb \$85

Mini Crab Cakes

Our party version of our jumbo lump crab cakes.
\$120

Shrimp Cocktail

Fifty jumbo shrimp with cocktail sauce.
\$65

Pub Grub

Wings

Your choice of Buffalo or BBQ with a side of bleu cheese dressing.
\$90

Bavarian Pretzels

Twenty five soft Bavarian pretzels served with a spicy brown mustard.
\$30

Chicken Fritters

Forty battered chicken tenders served with BBQ sauce, honey mustard and ranch for dipping.
\$55

Mozzarella Sticks

Fifty crisp fried cheese sticks with marinara sauce for dipping.
\$85

Spring Rolls (mini)
Vegetable Eggs Rolls

Served with Thai chili dipping sauce
\$35

Jalapeno Poppers

Forty cream cheese stuffed jalapenos fried and served with a sweet cherry dipping sauce.
\$50

Nachos

Fresh tortilla chips smothered in cheese and chili with sour cream, pico de gallo, jalapenos and shredded lettuce.
\$65

Quesadillas

Served with Jalapenos, pico de gallo and sour cream on the side.
Chicken \$75 Steak \$85

Sliders

(Thirty minis)

Brew Burger Sliders

Our mini gilled burger with cheese served with ketchup, mustard and mayo on the side.
\$75

Buffalo Chicken Sliders

Chicken Sliders tossed in our buffalo sauces.
\$75

Pork BBQ Sliders

Pulled pork tossed with our tangy BBQ sauce.
\$75

Deli Sliders

Ham and Swiss, Turkey and American, Roast Beef and provolone. \$65

Soups & Salads

Tomato Basil Bisque, French Onion, or Soup of the Day.

\$55

Caesar Salad

Crisp romaine, creamy dressing, parmesan cheese and croutons.

\$30

House Salad

Crisp romaine, tomatoes, cucumbers, red onions and croutons. Dressings on the side.

\$30

Entrees

Beer Brats

Twenty Kostritzer marinated brats with peppers and onions. Rolls, kraut and spicy brown mustard on the side. \$80

Veggie Wraps

Twenty wraps. Spinach, carrots, red and green peppers, red onion, avocados, sprouts and feta cheese in a tomato flour tortilla. Avocado ranch dressing on the side. \$40

Baked Salmon

Oven roasted and finished with a lemon and cream sauce

\$110

Chicken & Artichoke with Figs

Grilled chicken breast stewed with Anchor Steam Beer, artichoke hearts, figs, red bell peppers, mushrooms and red onions. Served over wild rice. \$90

Penne Primavera

Penne pasta and fresh vegetables with marinara. \$85

With Chicken \$95 With Shrimp \$115

Tortellini

Cheese tortellini in your choice of sauce.

Marinara, Alfredo or Sun Dried Tomato Pesto. \$85

With Chicken \$95 With Shrimp \$115

Desserts

Fudge Stout Brownie

Our double chocolate stout brownie. Serves thirty.

\$65

Bieramisu

Our version of tiramisu prepared with Belgian framboise and English chocolate stout. Serves thirty

\$65

Carving Station

Prime Rib \$350
Turkey Breast \$300
Pork Loin \$275
Honey Ham \$275

Sides

Mashed Potatoes \$60
Green Beans \$55
Mixed vegetables \$55
Pasta Salad \$50
Rice Pilaf \$45
Bread and Rolls \$50
Baked Beans \$50
House Salad \$40
Cesar Salad \$40

