

LIA'S

EVENT MENUS

Great food, libation and merriment tailored to you!

We offer custom menus for any gathering... happy hours, wedding receptions, showers, bat and bar mitzvahs, rehearsal dinners and intimate dining experiences.

EVENTS@LIASRESTAURANT.COM

VN = Vegan

V = Vegetarian

NF = Nuts are not an ingredient but item is prepared in a facility that contains nuts

GF = Gluten is not an ingredient but item is prepared in a facility that contains gluten



Beginnings

Small Bites, Sliders & Panini Bites priced by the piece | select passed or stationary | 25 piece minimum, per selection

SMALL BITES

CRISPY MOZZARELLA BITES tomato jam 4 v

BACON WRAPPED STEAK BITES blue cheese, demi mayo 6

WILD MUSHROOM BRUSCHETTA goat cheese, fresh herbs 4 v

TOASTED FOCACCIA BITES sundried tomato butter, parmesan 3 v

CHICKEN PARMESAN SKEWER tomato jam 5

FRIED MUSHROOM RAVIOLI BITES sundried tomato pesto 4 v

PROSCIUTTO WRAPPED SHRIMP BROCHETTES basil pesto 5 *gf*

ARTICHOKE CAPRESE SKEWERS saba glaze 4 *gf, v*

DEVILED EGGS pesto, calabrese chili 5 *gf*

PROSCIUTTO WRAPPED MELON saba glaze 5 *gf*

GRILLED HARISSA CHICKEN SKEWERS tzatziki 5 *gf*

STUFFED ARTICHOKE HEARTS feta, sundried tomato, herbs 5 *gf, v*

ASPARAGUS ARANCINI cherry tomato pomodoro, goat cheese 5 v

SLIDERS | 6

LIA'S ORIGINAL gorgonzola, crispy onions, wild mushrooms, hawaiian bun, garlic aioli

LAMB BURGER spice crust, feta, arugula, tomato, black olives, hawaiian bun, oregano aioli

SALMON BURGER tzatziki, pickled red onion, roasted tomato, dressed arugula

CRISPY CHICKEN CUTLET ciabatta, tomato jam, stracciatella cheese, basil mayo

SMASH BURGER roasted tomato, shallot mayo, aged provolone, crispy shallots, house pickles, hawaiian bun

PANINI BITES | 5

PESTO CHICKEN fontina, roasted tomato, focaccia 5

TRUFFLE MUSHROOM fontina, caramelized onion, herb garlic butter 5 v

Beginnings & Add-ons

GRAZING BOARDS | small serves 10-20 | large serves 20-30

CHEESE PLEASE! selection of hard, soft, blue, & goat cheeses, jam, mustard, pickles, dried fruits, crackers | small 150 / large 200 *v*

FARMERS MARKET seasonal raw, roasted, & grilled market vegetable selection, black peppercorn dip, green pea & mint hummus | small 115 / large 160 *v, gf, nf*

VIRGINIA CHARCUTERIE chef curated salami selection, olli prosciutto, marinated olives, mustard, pickled veg, artisan breads | small / 175 large 240

SPEADS & BREADS hummus, htipiti, lebneh, marinated olives, za'atar flatbread, pita chips | small 130 / large 180 *v*

ORCHARD & VINE fresh & dried peak season fruit, toasted & candied nuts, basil honey, bee pollen small 150 / large 200 *v*

FLATBREAD BITES | \$2/each | 10 piece per selection minimum

STRAIGHT UP mozzarella, tomato sauce, basil, evoo *v*

PEPPERONI mozzarella, arugula, tomato sauce, parmesan

CHICKEN PESTO roasted chicken, basil pesto, mozzarella

FIGGIE PIGGIE garlic ricotta cheese, port marinated figs, mozzarella, crumbled blue cheese, shaved prosciutto, arugula, black pepper honey drizzle

THE SICILIAN arrabiata sauce, italian sausage, mozzarella, smoked gouda, hot chili peppers, basil chiff

VEGGIE sundried tomato pesto, marinated artichokes, spinach, roasted peppers, mozzarella and basil chiffonade *v*

PLATTERS | each serves 10-20

WARM MARINATED OLIVES crushed garlic, chilis, rosemary, orange peel 27 *vn, gf*

GIARDINIERA pickled peak season vegetables 24 *vn, gf*

WHITE BEAN HUMMUS giardiniera, za'atar flatbread 42 *vn*

CLASSIC CALAMARI cherry peppers, marinara, lemon aioli 48

ASPARAGUS ARANCINI cherry tomato pomodoro, goat cheese, fresh herbs 42 *v*

CRISPY BACON BRUSSELS SPROUTS preserved lemon, pickled fresnos, aged balsamic, toasted pinenuts, pecorino 42

STATIONARY MAIN ADD-ONS | each serves 20-30

ROASTED LAMB LEG mint jus, garlic butter rolls 550

HERB CRUSTED SALMON sundried tomato butter, focaccia bread 550

SLICED WHOLE ROASTED BEEF TENDERLOIN horseradish, soft rolls 650

KEBOB PLATTER harissa chicken, lamb kofta, grilled marinated veggies, tzatziki sauce, sumac onions, za'atar flatbread 450

MINI DESSERTS | \$7/each | 10 piece per selection minimum

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Lia's Reception Package | \$89 per person | 25 guest minimum

WELCOME | PASSED SMALL BITES | served for 60 minutes | select 5

ASPARAGUS ARANCINI | CRISPY MOZZARELLA BITES | HARISSA CHICKEN SKEWERS | STUFFED ARTICHOKE HEARTS | WILD MUSHROOM BRUSCHETTA |
TOASTED FOCACCIA BITES | PROSCIUTTO WRAPPED SHRIMP BROCHETTES | FRIED MUSHROOM RAVIOLI BITES

MAIN RECEPTION | served for 90 minutes

Sliders, Paninis, Appetizers & Flatbreads | select 6 total

SLIDERS

LIA'S ORIGINAL | LAMB BURGER
CRISPY CHICKEN CUTLET
SALMON BURGER

PANINIS

PESTO CHICKEN
TRUFFLE MUSHROOM

SHARED APPETIZERS

CRISPY BRUSSELS AGRODOLCE
CRISPY TUSCAN CALAMARI | GIARDINIERA
CAST IRON MAC | WARM MARINATED OLIVES

FLATBREADS

STRAIGHT UP | PEPPERONI
CHICKEN PESTO | FIGGIE PIGGIE
THE SICILIAN | VEGGIE

Stationary Entrée | select 1 | additional stations + \$10 each | *chef's action station + \$300 per station

ROASTED LAMB LEG
mint jus, garlic butter rolls

HERB CRUSTED SALMON
lemon, focaccia

KEBOB PLATTER
harissa chicken, lamb kofta,
grilled marinated veggies, tzatziki,
sumac onions, za'atar flatbread

SLICED WHOLE ROASTED
BEEF TENDERLOIN
horseradish, soft rolls

Salads & Vegetables | individual portions & platters

FOCACCIA & GRISSINI

TOMATO SOUP SHOOTERS

CRUSHED FINGERLING POTATOES

LIA'S HOUSE SALAD CUPS

GRILLED MARINATED VEGETABLES

BASIL PESTO PENNE PASTA

DESSERT | served for 60 minutes

ASSORTED MINI DESSERTS Chocolate Decadence Bites, Petite Vegan Cheesecake, Lemon Tartlets, Mini Cannoli, Ricotta Donuts

COFFEE & TEA STATION

Lia's Package | \$65 per person

At The Table

FOCACCIA sundried tomato butter *v*

First | choose three

LIA'S HOUSE SALAD field greens, romaine, tomatoes, cucumbers, chickpeas, celery, sweet peppers, parmesan, creamy Italian dressing *v*

GAZPACHO cucumber tomato relish, olive oil

ASPARAGUS ARANCINI cherry tomato pomodoro, goat cheese, fresh herbs

CAESAR 101 romaine, caesar dressing, parmesan, torn garlic croutons

CRISPY BACON BRUSSELS SPROUTS preserved lemon, pecorino, pickled fresnos, balsamic, toasted pinenuts

MEATBALL GRANDE creamy polenta, parm crispies

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Second | choose three

CHICKEN MILANESE arugula, shaved parmesan, lemon, extra virgin olive oil

SHRIMP SCAMPI spaghetti, garlic, chili flakes, white wine, parmesan

GRILLED EGGPLANT STEAK polenta fries, swiss chard, oregano marinade, green tahini sauce *v*

SEARED SALMON mashed potato panzaratti, sundried tomato hollandaise, shaved asparagus salad

TRUFFLE MUSHROOM RAVIOLI roasted garlic, arugula, tomato, parm crispies *v*

MEDITERRANEAN SEA BASS carnaroli risotto, ratatouille sauce, shaved fennel salad

LAMB SAUSAGE RIGATONI roasted peppers, broccoli rabe pesto, chili butter toasted hazelnuts, parmesan

FILETE BALSAMICO grilled beef tenderloin, crispy fingerling, charred onion, balsamic demi *gf*

+ \$15 per person

Custom Menus Available

If there's something specific you're looking for, chances are we can make it happen!

EMAIL US AT EVENTS@LIASRESTAURANT.COM

Friendship Package | \$57 per person

At The Table

FOCACCIA sundried tomato butter v

First | choose three

LIA'S HOUSE SALAD field greens, romaine, tomatoes, cucumbers, chickpeas, celery, sweet peppers, parmesan, creamy Italian dressing v

CAESAR 101 romaine, caesar dressing, parmesan, torn garlic croutons

MEDITERRANEAN SALAD romaine, olives, cucumbers, red onion, pepperoncini, pita croutons, baby peppers, sumac feta

GAZPACHO cucumber tomato relish, olive oil

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Second | choose three

SEARED SALMON herb risotto, sautéed broccoli

SPAGHETTI & MEATBALLS marinara, whipped ricotta, parmesan

CALABRESE CHICKEN CAMPANELLE citrus marinated chicken breast, swiss chard, creamy tomato sauce, fresh basil

EGGPLANT PARMESANO cherry tomato sauce, spaghetti, fresh mozzarella

RIGATONI ALA VODKA creamy vodka tomato sauce, fresh burrata

CHICKEN PARMESANO cherry tomato sauce, spaghetti, fresh mozzarella

Custom Menus Available

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Family Style | \$60 per person

**no substitutions or modifications*

At the Table

FOCACCIA sundried tomato butter *v*

Salad | choose one

TUSCAN KALE CAESAR shaved kale, radicchio, fresh lemon, garlic croutons, shaved parmesan, caesar dressing

LIA'S HOUSE SALAD field greens, romaine, tomatoes, cucumbers, chickpeas, celery, sweet peppers, parmesan, creamy Italian dressing *v*

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Main | choose two entrées and two sides

Entrées—

CHICKEN MILANESE arugula, shaved parmesan, lemon, evoo

SEARED SALMON mashed potato panzarotti, sundried tomato hollandaise, shaved asparagus salad

TRUFFLE MUSHROOM RAVIOLI roasted garlic, arugula, tomato, parm crispies

MEDITERRANEAN SEA BASS carnaroli risotto, ratatouille sauce, shaved fennel salad

FILETE BALSAMICO grilled beef tenderloin, crispy fingerling, charred onion, balsamic demi

+ \$15 per person

Sides—

ROASTED GARLIC MASHED POTATOES

CRISPY BRUSSELS SPROUTS balsamic, parmesan cheese

SAUTÉED BROCCOLI chili & garlic olive oil *vn, gf*

The Gathering | \$49 per person

**not available after 3pm*

Shared Appetizers

FOCACCIA sundried tomato butter v

CRISPY BACON BRUSSELS SPROUTS preserved lemon, pecorino, pickled fresnos, balsamic, toasted pinenuts

WHITE BEAN HUMMUS giardiniera, za'atar flatbread *vn*

WARM MARINATED OLIVES crushed garlic, chilis, rosemary, orange peel *vn, gf*

Main | choose three

CRISPY CHICKEN CUTLET SAMMY ciabatta, tomato jam, stracciatella cheese, basil mayo

SHRIMP MEDITERRANEAN SALAD romaine, olives, cucumbers, red onion, pepperoncini, pita croutons, baby peppers, sumac feta

GRILLED CHICKEN FARRO BOWL baby sweet peppers, cucumber, arugula, chopped broccoli, radicchio, sundried tomato vinaigrette

TUSCAN KALE SALMON CAESAR shaved kale, radicchio, fresh lemon, garlic croutons, shaved parmesan, caesar dressing

EGGPLANT PARMESANO cherry tomato sauce, spaghetti, fresh mozzarella

SHWARMA BOWL quinoa, greens, hummus, feta, cucumber, tomato, pickled red onion, olives, tzatziki, sumac

TRUFFLE MUSHROOM PANINI fontina, caramelized onion, herb garlic butter v

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Pasta Pasta | \$47 per person

**not available after 3pm*

Shared Appetizers & Salad

FOCACCIA sundried tomato butter v

CRISPY BACON BRUSSELS SPROUTS preserved lemon, pecorino, pickled fresnos, balsamic, toasted pinenuts

WARM MARINATED OLIVES crushed garlic, chilis, rosemary, orange peel *vn, gf*

CAESAR 101 romaine, caesar dressing, parmesan, torn garlic croutons

WHITE BEAN HUMMUS giardiniera, za'atar flatbread *vn*

Family Style Entrée | choose two

TRUFFLE MUSHROOM RAVIOLI roasted garlic, arugula, tomato, parm crispies v

SHRIMP SCAMPI spaghetti, garlic, chili flakes, white wine, parmesan

SPAGHETTI & MEATBALLS marinara, whipped ricotta, parmesan

CHICKEN PARMESANO cherry tomato sauce, spaghetti, fresh mozzarella

Dessert

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Shared Appetizers

RICOTTA DONUTS cinnamon sugar, caramel,
lemon curd, raspberry sauce v

SEASONAL FRUIT SKEWERS basil honey, chia seeds v, gf

Main | choose three

SALMON EVERYTHING TOAST spiced cream cheese,
toasted wheat, poached eggs, fried capers, frisee, garden greens

TUSCAN FRITTATA kale, chicken sausage, sundried tomatoes,
goat cheese, crispy fingerlings v

GRILLED CHICKEN MEDITERRANEAN SALAD
romaine, olives, cucumbers, red onion, pepperoncini,
pita croutons, baby peppers, sumac feta

AVOCADO TOAST poached egg, arugula, shaved fennel,
pickled red onion, garden greens v

CRISPY CHICKEN CUTLET SAMMY ciabatta, tomato jam,
stracciatella cheese, basil mayo

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Add Bottomless Mimosas

\$24 per person

(add \$2 for pineapple, peach
or mango mimosa substitution)

Add Mimosa Bar

\$24 per person

Champagne Brunch | \$55 per person

Shared Appetizers

RICOTTA DONUTS cinnamon sugar, caramel, lemon curd, raspberry sauce v

AVOCADO TOAST poached egg, arugula, shaved fennel, pickled red onion v

SEASONAL FRUIT SKEWERS basil honey, chia seeds v, gf

Main | choose three

BLT BENEDICT toasted ciabatta, thick bacon, tomato, arugula, sundried tomato hollandaise, crispy fingerings, garden greens

CHICKEN SAUSAGE BENEDICT cheddar biscuit, poached eggs, hollandaise, crispy fingerlings, garden greens

SALMON TOAST EVERYTHING spiced cream cheese, toasted wheat, poached eggs, fried capers, frisee, garden greens

TUSCAN FRITTATA kale, chicken sausage, sundried tomatoes, goat cheese, crispy fingerlings v

CLASSIC SCRAMBLE bacon, garden greens, crispy breakfast potatoes, toast

RIGATONI ALA VODKA creamy vodka tomato sauce, fresh burrata v

SHRIMP SCAMPI spaghetti, garlic, chili flakes, white wine, parmesan

CRISPY CHICKEN CUTLET SAMMY ciabatta, tomato jam, stracciatella cheese, basil mayo

Assorted Mini Desserts | includes all desserts below

CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

LEMON TARTLETS fresh berries, whipped cream

MINI CANNOLI pistachio crumble, chocolate

PETITE VEGAN CHEESECAKE ginger blueberry compote

RICOTTA DONUTS cinnamon sugar, raspberry sauce

Champagne & Brunch Sips

INCLUDES ONE GLASS OF SPARKLING WINE

CHEERS PACKAGE bottomless cava, sparkling rosé & mimosas | \$26 per person

PINKIES UP PACKAGE bottomless brut, sparkling rosé, aperol spritzes & bellinis | \$34 per person

Custom Menus Available

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Bar Packages

OPEN BAR

HOUSE WINES

PREMIUM BEERS

PREMIUM MIXED DRINKS

ASSORTED SOFT DRINKS

SPARKLING WATER

BOTTLED WATER

Three hours / \$45 per person

Each Additional Hour / \$10 per person

HOSTED BAR

GUESTS ORDER A LA CARTE ON THE HOST TAB

AND HOST IS CHARGED ON CONSUMPTION.

CHAMPAGNE TOAST

CHAMPAGNE \$9 per person

SPARKLING CIDER \$4.50 per person

BEER & WINE OPEN BAR

HOUSE WINES

SELECTION OF BOTTLED BEERS

ASSORTED SOFT DRINKS

Three hours / \$39 per person

Each Additional Hour / \$10 per person

CASH BAR

Prices are Inclusive of Service Charge and Sales Tax.

Each guest is required to pay own charges
for all beverages ordered.

\$500 beverage minimum

MIXED DRINKS

HOUSE WINES

BOTTLED IMPORTED BEER

BOTTLE DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

Add the option for Draft Beer \$10

or Specialty Craft Cocktails \$15

AUDIO VISUAL

Smart TV that can be connected via bluetooth or wired connection + \$150

Additional AV available - consult your Sales Person for further information. Adding AV may change the maximum room capacity.

FINE PRINT

Please contact our Private Events Team at events@liasrestaurant.com or at 202.812.0357 to inquire about private event spaces and for a full and complete listing of Terms and Conditions.

Private Spaces must be reserved with a signed agreement and credit card.

Seasonal Food and Beverage minimums are required to secure a space. Room rental fees do not apply.

In addition to your chosen food, beverage, miscellaneous charges and tax, your final bill will include a standard 4% administrative fee that covers the cost of planning and executing your event. We will also add a suggested 18% banquet gratuity before tax and the admin fee which will be distributed among the service staff working your event. You may increase or decrease the banquet gratuity percentage at your discretion. If you wish to make an adjustment, you may either alert your Event Coordinator in advance or alert the Manager on duty during your event. All charges subject to a 6% Sales Tax and 9% Beverage Tax. Tax Exempt status must be verified with proof of valid tax exemption certificate