

**EVENTS & PRIVATE DINING**

# COMMISSARY

your neighborhood place



honest pricing



[WWW.COMMISSARYDC.COM](http://WWW.COMMISSARYDC.COM)

---

## ABOUT US

---

Welcome to Commissary, Logan Circle's most casual and comfortable neighborhood destination.

Commissary offers a diverse menu of American staples in a casual setting with an emphasis on locally sourced, fresh ingredients along with American craft beer and cocktails. Part of the EatWell DC restaurant group, Commissary features seasonal produce from the EatWell Natural Farm in La Plata, Maryland. Commissary provides a comfortable, inviting setting in the heart of one of DC's most budding and diverse neighborhoods.

## IMPORTANT INFO

**Address:**  
1443 P St. NW  
Washington, DC 20005

**Phone:**  
(202) 299-0018

**Email:**  
commissary@eatwelldc.com

---

## PRIVATE EVENT DETAILS

Commissary is a fun and casual dining space perfect for any event, ranging from birthday parties or corporate functions, to rehearsal dinners and weddings. Commissary also offers a variety of packages to provide both a menu and budget to fit your unique desires.

All reservations of 20 or more must be coordinated through our Private Events Coordinator.

To start planning your party today click [HERE!](#)

---

## THE SPACE

Commissary offers one expansive dining room with a retractable projector screen. The full bar and lounge are great for mingling and after work happy hours. The patio showcases flower boxes designed by JMC Gardens that rotate seasonally and offer the perfect decor to any outdoor dining experience.

## THE ROOMS

### DINING ROOM



The Dining Room is the largest space with multiple table options including booths, banquettes, and rounds.

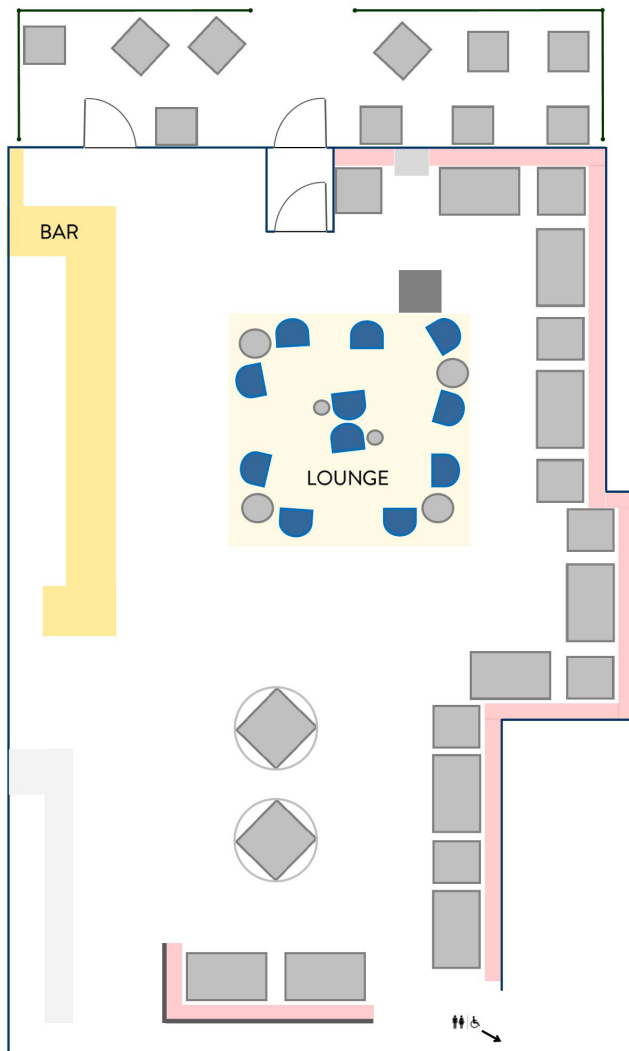
Seating: 97 guests

### PATIO



The Patio is the most sought after area for people watching! Our pet-friendly patio is versatile enough for everything from an al fresco breakfast to a formal wine dinner.

Seating: 30 guests





## PLATED LUNCH

All prices are exclusive of tax and a suggested 20% gratuity. All soft drinks, tea and brewed regular and decaf coffee are included in the food pricing.

### **LUNCH TIER 1...\$19/PERSON, \$37 W/ BOTTOMLESS MIMOSAS (90 MIN)**

**First Course:** Cup of Seasonal Soup or Mixed Green Salad

**Second Course:** Choice of Three Entrees

### **LUNCH TIER 2...\$26/PERSON, \$44 W/ BOTTOMLESS MIMOSAS (90 MIN)**

**First Course:** Choice of Two Appetizers Served Family Style

**Second Course:** Choice of four entrees

**Third Course:** Choice of Two Dessert Selections

## APPETIZER SELECTIONS

- GUACAMOLE & SALSA, TORTILLA CHIPS vegan
- HUMMUS PLATTER garlic hummus, red pepper sauce, artichokes, cucumber, tomatoes, carrots, olives, grilled pita
- SESAME-GINGER CHICKEN LETTUCE WRAPS gluten free
- MAMBO WINGS DC's own famous sauce

## ENTRÉE SELECTIONS

- FISH TACOS gluten free corn tortillas, mango salsa, red cabbage, avocado crema served with fries or side salad
- FRIED CHICKEN SANDWICH pepper jack cheese, peach pico on brioche bun served with fries or side salad
- BIG VEGGIE SALAD gluten free, vegan the whole garden, lemon vinaigrette or ranch (add grilled chicken, tofu or salmon +\$3)
- GINGER CHICKEN WARM QUINOA BOWL gluten free sautéed asian vegetables, scallions, bean sprouts
- SWEET POTATO STEAK WARM QUINOA BOWL gluten free, spinach, cranberries, bean sprouts
- CRANBERRY-WALNUT CHICKEN SALAD BLT on pita served with fries or side salad
- TUNA MELT "The Classic" on sourdough
- GRILLED VEGETABLE NACHOS Cheddar, black beans, guacamole, salsa, sour cream (Add pulled chicken +\$4)

## DESSERT SELECTIONS

- See Page 7

---

## PLATED BRUNCH

---

All prices are exclusive of tax and a suggested 20% gratuity. All soft drinks, tea and brewed regular and decaf coffee are included in the food pricing.

### **BRUNCH TIER 1...\$18/PERSON (SAT & SUN ONLY)**

**First Course:** Family style fruit, potato pancakes or french toast sticks

**Second Course:** Choice of four breakfast or lunch entrees

### **BRUNCH TIER 2...\$25/PERSON (SAT & SUN ONLY)**

**First Course:** Orange juice and espresso (in addition to coffee and tea service), family style fruit, potato pancakes, french toast sticks or donuts

**Second Course:** Choice of five breakfast or lunch items

**Third Course:** Choice of any dessert

---

## ENTRÉE SELECTIONS

- BREAKFAST TACOS gluten free eggs, chorizo, feta cheese, pico de gallo, home fries
- HUEVOS RANCHEROS gluten free, 2 eggs, black beans, feta, carnitas, cilantro on corn tortillas (sub pulled chipotle chicken or chorizo)
- SHAKSHUKA vegetarian tomato, mushrooms, peppers, onions, feta, baked eggs, toast
- PANCAKE PLATTER Two eggs, choice of ham, bacon or turkey sausage & two plain or blueberry cakes
- OPEN-FACED SOURDOUGH Two eggs, pesto, canadian bacon, swiss & arugula, home fries
- CLASSIC EGGS BENEDICT
- AVOCADO BENEDICT
- AVOCADO BOWL gluten free, vegetarian, poached eggs, chili lime avocado, spinach, cucumbers
- MUSHROOM, SPINACH & CHEDDAR OMELET vegetarian, served with home fries and toast
- "THE CLASSIC" DENVER OMELET served with home fries and toast
- VEGAN BURRITO vegan, spinach, pico de gallo, black beans, spiced tofu, salsa, fruit
- BAGEL & LOX PLATTER Tomato, red onion, lettuce, cucumber, capers, cream cheese (+\$3)
- EGG & CHEDDAR english muffin, home fries (add bacon, ham or choizo)

---

## PLATED DINNER

---

All prices are exclusive of tax and a suggested 20% gratuity. All soft drinks, tea and brewed regular and decaf coffee are included in the food pricing.

### **DINNER TIER 1...\$27/PERSON**

**First Course:** Mixed green salad or lentil soup

**Second Course:** Choice of three entrees (excluding filet and salmon)

**Optional Dessert Course:** Choice of any two desserts (+\$5)

---

### **DINNER TIER 2...\$37/PERSON**

**First Course:** Choice of three appetizers, family-style

**Second Course:** Choice of three entrees (excluding filet and salmon)

**Third Course:** Choice of two desserts

---

### **DINNER TIER 3...\$47/PERSON**

**First Course:** Choice of three appetizers, family-style

**Second Course:** Choice of caesar, mixed green salad, or lentil soup

**Third Course:** Choice of any three entrees

**Fourth Course:** Choice of three desserts

---

### **COCKTAIL PARTY...\$20/PERSON**

Choice of four stationary appetizers or salads.

Add crudite and cheese board, +\$10/person

#### **STANDARD BAR**

Beer & Wine (2 hours): \$20/person

Open Bar (2 hours): \$25/person

#### **PREMIUM BAR**

Open Bar (2 hours): \$35/person

Bar packages must be applied to everyone in the party with the exception of minors.

## DINNER MENU SELECTIONS

### APPETIZER SELECTIONS

- GUACAMOLE & SALSA, TORTILLA CHIPS vegan
- HUMMUS PLATTER garlic hummus, red pepper sauce, artichokes, cucumber, tomatoes, carrots, olives, grilled pita
- SESAME-GINGER CHICKEN LETTUCE WRAPS gluten free
- MAMBO WINGS DC's own famous sauce
- GINGER CHILI TEMPURA SHRIMP ginger chili sauce

### ENTRÉE SELECTIONS

- LEMON & HERB ROASTED HALF CHICKEN gluten free, butternut squash, parsnips, brussels, potatoes
- MAPLE BRINED FRIED CHICKEN garlic mashed potatoes, sauteed kale, white peppercorn gravy
- FILET MEDALLIONS 10oz grilled tenderloin, garlic mashed potatoes, shallot and oyster mushroom demi-glace (+\$4)
- PUMPKIN CARBONARA crispy pancetta, parmesan, pumpkin, sage, white wine cream
- CRISPY SKIN SALMON turmeric honey yogurt, butternut squash, cauliflower rice
- FALL RISOTTO vegan, butternut squash, cranberry, brussels, kale, pumpkin seeds, truffle oil
- APPLE CIDER BRINED PORK CHOP gluten free, grilled 12oz thick-cut pork chop, turmeric citrus cauliflower, brussels, apple and caper chutney
- BIG VEGGIE SALAD chick peas, corn, red peppers, radish, cucumber, carrots, tomato, avocado, sprouts (add grilled chicken, salmon, tofu or shrimp)
- GRILLED VEGETABLE NACHOS Cheddar, black beans, guacamole, salsa, sour cream (Add pulled chicken +\$4)

### DESSERT SELECTIONS

- PUMPKIN CHEESECAKE pumpkin seeds, caramel, whipped cream
- CHOCOLATE & PEANUT BUTTER MOUSSE PIE
- CARAMEL APPLE BREAD PUDDING
- CHOCOLATE ICE CREAM CAKE caramel mousse, chocolate sauce, oreo crumbles
- COMMISSARY CARROT CAKE cream cheese frosting, toasted pecan & honey crumble

Guests wishing to bring in outside dessert may do so for a fee of \$3 per guest.