



SILVER

NEW AMERICAN BRASSERIE

PARTIES + SPECIAL EVENTS





SILVER

NEW AMERICAN BRASSERIE

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 / rmorris@eatatsilver.com / (240) 801-0692

BETHESDA, MD

7150 Woodmont Ave

CATHEDRAL HEIGHTS, DC

3404 Wisconsin Ave, NW

EatAtSilver.com [f](#) [t](#) [i](#)

TABLE OF CONTENTS

Locations	4
Breakfast Menus	5
Lunch Menus	7
Dinner Menus	9
Cocktail Menus	12

SILVER

NEW AMERICAN BRASSERIE

OVERVIEW OF MINIMUMS + CANCELLATION FEES

We require event food and beverage minimums; the minimums will vary depending on meal period. All prices are subject to changes at any time and are exclusive of tax and service fee. Please contact our Events Manager for more information. Work with our Events Manager to select beverages or a combination of food and beverages

PARTY SIZE	PARTY STYLE	DEPOSIT	CANCELLATION POLICY	ADDITIONAL FEES
1 – 12 guests	Seated/Standing	No Deposit	24 Hours	A la Carte Menu
13 – 30 guests	Seated/Standing	Non-refundable deposit of 25%	48 Hours	Service Fees Taxes vary by location
Partial Buyout: 31+ guests	Seated/Standing	Non-refundable deposit of 25%	10 Days to 72 Hours	Service Fees Taxes vary by location
Full Buyout	Seated/Standing	Non-refundable deposit of 50%	14 Days	Service Fees Taxes vary by location

DINING OPTIONS

Pricing per person excludes tax and service fee.

	BREAKFAST	LUNCH	DINNER
Classic	18	24	38
Metropolitan	20	26	42
Silver	–	–	46

COCKTAIL PARTY + HAPPY HOUR SOCIALS

Work with our Events Manager to select beverages or a combination of food and beverages. Reserved space available for parties of 12 or more in the bar, dining room or patio.

BAR BEVERAGE PACKAGES

Pricing per person with 2 hour limit, includes all fountain soda, coffee and tea, excludes tax and service fee.

BAR BEVERAGE PACKAGE	2 HOURS	ADDITIONAL HOUR
Somewhat Social	30	Add 8
Very Social	45	Add 10
Silver Social	60	Add 12

GUEST CAPACITIES: SEATED 60 / COCKTAILS 100

CLASSIC DINNER

38 PER PERSON
excludes tax and service fee.

STARTER

FIELD GREENS

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

ENTRÉES

CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house-made ranch.

NEW! SHORT RIB TACO BOWL

72-hour sous vide, grilled pineapple, avocado, salsa roja, chimichurri, queso fresco, bibimbap rice and veggies.

MOROCCAN TOMATOES TAGINE

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICATTA

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.

cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

DESSERTS

LEMON TARTLET

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle.





ADD-ON BEVERAGES

5.5 EACH

COMPASS COFFEE

Cappuccino / Latte / Mocha

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/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 DINNER

42 PER PERSON
excludes tax and service fee.

SHARING PLATES

FOR TWO TO SHARE

NEW! HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread.

NEW! CRISPY SMASHED POTATOES **VG**

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa labneh, queso fresco, cilantro, pomegranate gastrique.

ENTRÉES

NEW! ROSEMARY CHICKEN PARMESAN

Fresh mozzarella, parmesan, tomato red pepper sauce, fettuccine, broccolini, gremolata 22

MISO GLAZED SALMON* or AHI TUNA* SALAD **GF**

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing.

LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, roasted red pepper sauce, romano, sprinkled with feta, mint.

MOROCCAN TOMATOES TAGINE **VG GF**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

DESSERTS

LEMON TARTLET **VG**

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

ADD-ON BEVERAGES

5.5 EACH

COMPASS COFFEE

Cappuccino / Latte / Mocha

FLEXITARIAN HEALTHIER OPTIONS

VF Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **VG** Plant-Based/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.

SILVER DINNER

46 PER PERSON
excludes tax and service fee.

SHARING PLATES

FOR TWO TO SHARE

NEW! HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread.

KALE + BLEU CHEESE SALAD **VG**

Farro, carrots, radishes, cranberries, champagne vinaigrette.
cal 476, fat 28g, chol 38mg, carb 38g, fib 5g, prot 15g

ENTRÉES

CEDAR RIVER FARMS HANGER STEAK FRITES*

Garlic basil basted, pomme frites, greens, green peppercorn sauce.

PAN-SEARED SCALLOPS **GF**

Garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables.
cal 520, fat 22g, chol 49mg, carb 46g, fib 4g, prot 31g

NEW! ROSEMARY CHICKEN PARMESAN

Fresh mozzarella, parmesan, tomato red pepper sauce, fettuccine, broccolini, gremolata 22

SALMON + ASPARAGUS* **GF**

Minted pea purée, slow roasted tomatoes, asparagus, preserved lemon.
cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g

CAULIFLOWER STEAK **GF**

Over red curry kale, roasted butternut squash, quinoa, smoky roasted pepper sauce, peanuts.
cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g

DESSERTS

LEMON TARTLET **GF**

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

ADD-ON BEVERAGES

5.5 EACH

COMPASS COFFEE

Cappuccino / Latte / Mocha

FLEXITARIAN HEALTHIER OPTIONS

GF Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **GF** Plant-Based/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.





CLASSIC AMERICAN DISHES WITH A MODERN TWIST

Led by award-winning Chef, Ype Von Hengst, SILVER's menu features contemporary American favorites and healthier options. Our Flexitarian™ menu offers vegetarian, vegan, gluten-free, and Under 600 calorie options using locally sourced ingredients.

Our bar program has a carefully curated selection of American wines, local brews and hand-crafted cocktails made with fresh-squeezed juices.

PARTNERING WITH OVER 15 LOCAL FARMS + PURVEYORS

FIREFLY FARMS, MD
BELL & EVANS FARMS, PA
BARNYARD'S BEST EGGS, PA

BASCIANI FARMS, PA
PARKER FARMS, MD
RICHARDSON FARMS, MD
PLOCH FARMS, NJ

FIVE STAR FARMS, NJ
C & E FARMS, VA
STAUFFER HULLING FARMS, PA
SHLAGEL FARMS, MD

MILLER FARMS, MD
DOUBLE J, NJ
MEADOW VIEW FARMS, MD

SILVER

NEW AMERICAN BRASSERIE

CATHEDRAL HEIGHTS, DC ♦ BETHESDA, MD

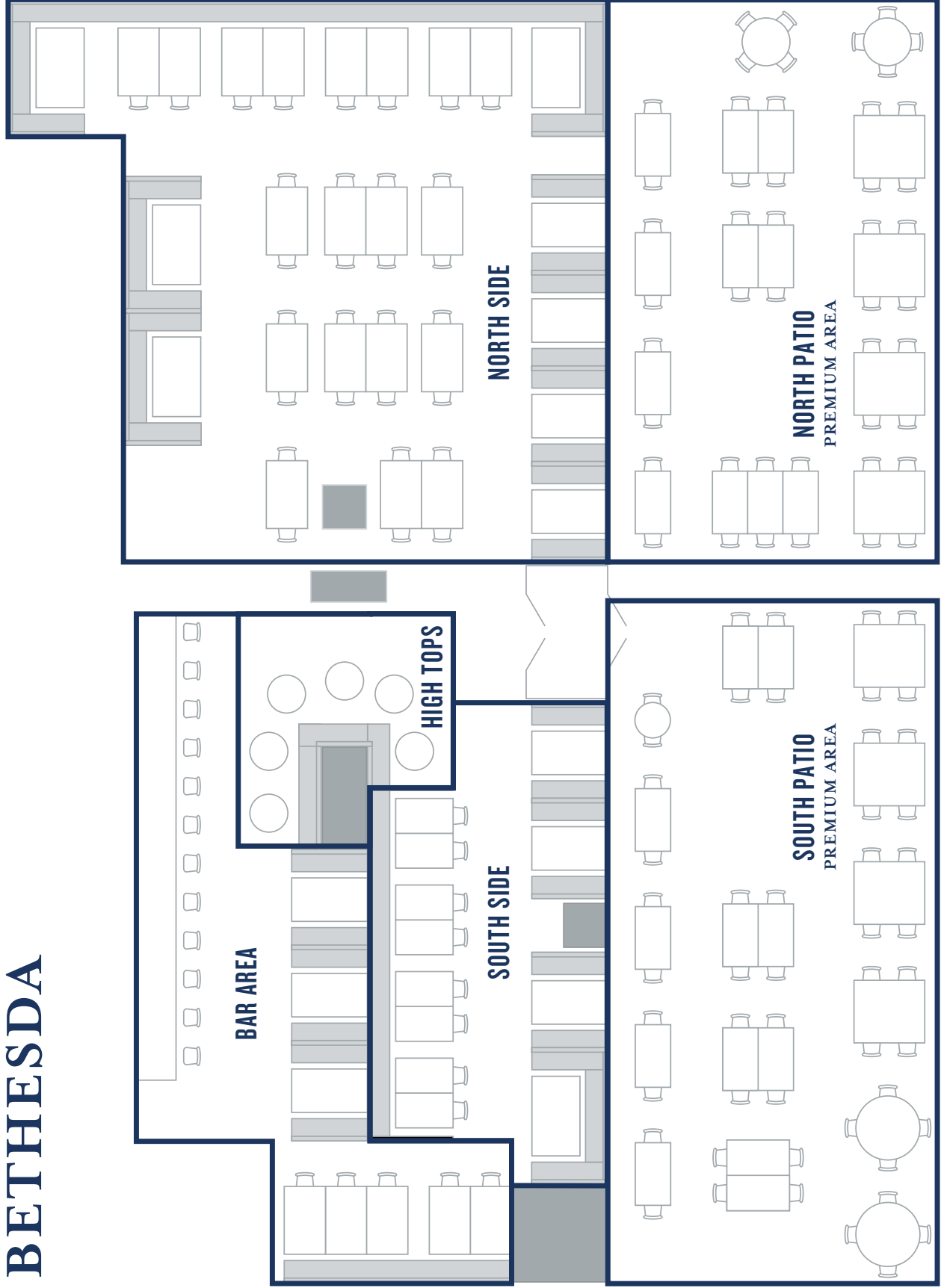
Visit our website for more information on complimentary and public parking.

SUNDAY – THURSDAY 7:00AM – 11:00PM / FRIDAY + SATURDAY 7:00AM – 12:00AM

EatAtSilver.com ♦ Order Online ♦ Delivery

MARCH 2023

BETHESDA



CATHEDRAL COMMONS

