



Catering

& EVENTS

Private Events at Java Nation

Looking for an upscale and unique place for your next event? In need of catering services?

Java Nation has private and semi-private spaces for group events and also offers catering services. Our event staff will work with you to create an outstanding and unforgettable experience for your guests.

We offer several space options, up to an entire space buyout, and can accommodate large groups. We provide a variety of menu options for events and catering including cocktail, dinner, lunch, brunch and breakfast packages.



N. BETHESDA

11120 ROCKVILLE PIKE,
N.BETHESDA

KENSINGTON

10516 CONNECTICUT AVE,
KENSINGTON

KENTLANDS

121 MARKET ST,
GAITHERSBURG

SILVER SPRING

1010 WAYNE AVE
SILVER SPRING

SPACE RESERVATIONS

Group reservation

For parties 15-22 people
Restaurant open for walk-ins and other reservations

Food & Beverage Minimums: \$400-\$600
+ rent free for 2h
after 2h rate \$150/h

Space Rental

- **Section Buyout**

Restaurant open for walk-ins and other reservations
22 - 50 people

Food & Beverage Minimums: \$600-\$1,200
+ hourly rent \$450/h

- **Full Buyout**

Available on specific days and times only.

Restaurant closed for walk-ins and other reservations
50 - 120 guests

Food & Beverage Minimums: \$1,200-\$3,000
+ hourly rent \$600/h





Minimum 12 people order for buffet,
Drip Coffee or Hot Tea included in the packages

Continental Buffet, \$25/person

- Seasonal Yogurt Parfaits or Oat Chia Bowls ✓
- Bagels w/ cream cheese
- Assorted Pastries
- Seasonal Fruits ✓

Full Buffet, \$29/person

- Scrambled or Fried Eggs
- Bacon, Turkey Bacon, Pork Sausage, Ham
- Home Fries
- Assorted Pastries
- Seasonal Fruit ✓

Add Crab Cakes +\$6 or Smoked Salmon +\$4



Breakfast Buffet



each platter serves 10-12

Breakfast Platters

Steak & Eggs, \$150

Avocado Toast halves, \$78

add gravlax salmon, \$30

add hard-boiled egg, \$15

Morning Sandwich halves, \$70

choice of ham, turkey or pork bacon, sausage,
salmon cake +\$12

Quiche, \$60

full quiche 8-12 pieces, seasonal flavor

LOX Bagels, \$80

Crepes, \$75

choice of banana & Nutella or fresh
berry compote

Pancakes, \$75

milk w/ maple syrup and butter
blueberry w/ blueberry compote and maple syrup
granola & banana w/ maple syrup

Oat Chia Bowls v gf, 12ea \$75

Seasonal Fruit Parfait, 12 ea \$85

Mango-Passion Fruit Parfait v, 12 ea \$85

Bagels w/ cream cheese, \$54

Home Fries, \$30

Mixed Fruit Bowl, \$45

Eggs, \$42

choice fried, scrambled or hard-boiled

Pastry Basket, \$48

assortment of rotating pastries from our bakery

Bacon Platter, \$45

Turkey Bacon Platter, \$50

Sausage Platter, \$40

Toast, \$20

GF toast +\$9

*Items and pricing subject to change based on
seasonality & special requests



Platters & more

Sandwich Platter, \$90

turkey b.l.t.
tuna avocado
chicken shawarma
vegeterian capriccio

Steak & Cheese Platter, \$120

Burger Platter, \$100

Java beef burger
Impossible burger
salmon burger
crab cake burger +\$20

Soup, 1qt*

chicken tortilla, \$35
lentil, \$30

**Other seasonal soups available per request*

Salad, \$65

caprese
harvest fattoush
honey pear beet
tricolor quinoa

*add chicken \$40 add salmon \$80
add steak \$70 add shrimp \$80*

Latin

Empanadas Fritas Platter*, \$65

beef
chicken

Mini Arepas Platter*, \$99

chicken avo
carne asada
pulled pork

Pupusa Platter*, \$50

chicken or revuelta

Tacos Platter*, \$73

chicken
carnitas pork
tofu*
mushroom
fish
steak

** up to two flavors per order*

6-8 people
family style
Catering

JAVA GLAZED RIBS GF	\$150
smoky ribs, bold Java-infused BBQ sauce, with creamy mashed potatoes	
GOLDEN CRAB CAKE	\$170
French fries, Tartar sauce, coleslaw	
BACON WRAPPED SHRIMP & GRITS GF	\$165
sharp cheddar grits, parmesan, Andouille sausage gravy	
ROASTED HALF CHICKEN GF	\$150
brown sugar-glazed baby carrots, capers, chicken jus	
GRILLED BRANZINO GF	\$135
blistered fingerling potatoes and sweet tomatoes, leek purée and topped with a vibrant chimichurri	
SALMON RISOTTO GF	\$120
silky saffron risotto with grilled salmon fillet, vibrant chimichurri and aged parmesan	
RIBEYE STEAK GF	\$195
red wine sauce, herb butter and choice of one side	

Handcrafted Pastas

SHRIMP LINGUINE	\$165
spinach, chili, garlic butter scampi sauce, parmesan	
SQUASH RAVIOLI	\$145
kabocha squash filled agnolotti in walnut sage butter	
VELVET PEPPER GNOCCHI V	\$135
vegan gnocchi in a vibrant roasted pepper coulis, with crispy broccoli florets	

Sides serves 4 people

ROASTED ROOT VEGETABLES	\$32
CILANTRO RICE	\$27
FRENCH FRIES	\$25
HOUSE SALAD	\$20
SAUTEED SPINACH	\$25
TRUFFLE FRIES w/parmesan, parsley	\$32
SWEET & SOUR CAULIFLOWER	\$35
STEAMED BROCCOLI	\$25



Appetizer Platters

serves 10-12

Buffalo, BBQ or Vietnamese Wings, \$63

Cheeseburger Sliders, \$82

Mini Crab Cake Bites, \$143

coleslaw, crackers, Aioli sauce

Veggie Crudités, \$52

Grilled Veggie Platter, \$68

Mezze Hummus Platter, \$58

Guacamole Con Elote Asado Platter, \$94

Hot Baked Crab Dip, \$98

with baguette rusks and fresh vegetables

Poutine Fries, \$63

Corn Ribs, \$55

Charcuterie Board

speciality selection of cheeses & meats

cheeses only, \$94

meats only, \$118

cheeses & meats, \$109

Margherita Flatbread, \$69

Truffle Mushrooms Flatbread, \$87

Pesto Chicken Flatbread, \$78

+ pepperoni, \$12

Shrimp Cocktail, \$120

housemade tomato cocktail sauce



Dessert Platters

serves about 10 people

FIESTA PLATTER , selection of house desserts and seasonal fruits	\$45
DESSERT PLATTER , house pastries, cookies and biscottis	\$48
MIXED FRUIT BOWL	\$44
CARROT CAKES , 10 mini cakes	\$72
DULCE DE LECHE CHEESECAKE gf	\$78
TRES LECHES (seasonal flavor)	\$78
KEY LIME PIE gf	\$78
PISTACHIO RASPBERRY CAKE	\$82
TIRAMISU w/ house espresso	\$72
BANANA PUDDING	\$68
RASPBERRY CHEESECAKE SHOOTERS	\$45
KEY LIME PIE SHOOTERS	\$45
BROWNIE (with gelato)	\$65

Custom Cakes Now Available for Pre-Order!







Beverages

House-Roasted Drip Coffee, 96oz includes cream, sugars and cups	\$30
Hot Tea, 96oz selection of carefully selected house teas	\$30
Fresh Orange Juice 12 ea, squeezed freshly 5 oranges per bottle	\$78
Iced Tea, 96oz house brewed green, black or peach tea	\$30
Mango Passion Fruit Refresher 12 ea, made from fresh limes, lemons and fruit purees	\$50
Lemonade 12 ea, made from fresh limes, lemons and agave	\$50
Still or Sparkling Water 12 ea	\$32





Beverage Packages

Wine Bar Package \$38

per person for 2 hour event,
\$10 each additional hour

Selection of House Liquors, Draft Beers,
House Wines & Non-Alcoholic Beverages

House vodka

House gin, House rum

House bourbon whiskey, House tequila

Canyon Road Chardonney

Frontera Cabernet Merlot

Cricova Sparkling Wine

Beer & Wine Package \$28

per person for 2 hour event,
\$10 each additional hour

Beers, House Wines &
Non-Alcoholic Beverages

Canyon Road Chardonney

Frontera Cabernet Merlot

Cricova Sparkling

Top Shelf Bar Package \$50

per person for 2 hour event, \$14 each additional hour

Selection of Top Shelf Liquors, Draft Beers,
House Wines & Non-Alcoholic Beverages

Grey Goose vodka

Hendrick's or Tegamoure gin, Zacapa 23yo rum

Knob Creek bourbon whiskey

Patron Silver tequila

Canyon Road Chardonney

Frontera Cabernet Merlot

Cricova Sparkling Wine





Wine Enhancement \$5

Per person for 2 hour event, \$2 each additional hour

Add-on to any bar package option

Fault Line Sauvignon Blanc

Vinum Chardonney

Pine Ridge Chenin Blanc

ROSÉ Villa Wolf, Germany

Bellafina Prosecco

Smith & Hook Cabernet

PINOT NOIR Dante, CA

MERLOT Ancient Peaks, CA



Brunch Package, \$24

Per person for 2 hour event, \$12 each additional hour

Selection of Brunch Cocktails, House Wines & Non-Alcoholic Beverages

Mimosa

Bloody Mary

Sangria

Canyon Road Chardonney

Frontera Cabernet Merlot

Cricova Brut

**available all day Sun and until 4pm Mon-Sat*



Soda Package \$12

Per person, 2 hours

Non-Alcoholic Beverages, Juices, Coffee, Tea

Cash Bar

Guests purchase their own beverages

difference in the minimum spend covered by the host

Event Details

Gratuities & taxes

- Gratuity is 18% and it's added to the final bill the day of the event.
- A 3% surcharge applies to credit card payments to help cover processing fees. Debit cards, cash, checks are welcome with no fee!
- All food & beverage items are subject to a 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include Maryland Sales or Alcohol Tax, gratuity or additional fees.
- A valid Maryland State Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

Deposits & Payment

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- Deposits are equal to 50% of Food & Beverage minimum.
- Final payment is due at the conclusion of the event.
- Payment options restricted to maximum of 6 Credit Cards split in 6 even ways.

Cancellations

- Cancellations two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

Guest Count

- A final guest count is due by noon, three business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

Special services

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

Space Timelines

- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

Menu Selection

- For Plated Meals with more than one entree selection:
For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions - We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
- Food or beverage may not be brought on or off premise without written permission of the event department.



Nothing
brings
people
together
like good
food

