



PRIVATE DINING & EVENTS

360 Water Street SE | Washington DC 20003 | 202-554-7474

For bookings, contact Jacob Weinstein at jacob@shillingcanning.com

A NOTE FROM REID & SARA



Thank you for your interest in having Shilling Canning Company host your event! We opened our restaurant in 2019 with the vision of celebrating seasonal and locally available product and being a community destination in the Navy Yard. Incorporating techniques inspired by the Shilling family business as well as time spent in California, we celebrate cuisine and ingredients from around the Chesapeake region through our regularly-changing 3-course menu.

As with our regular dinner and brunch menus, you can expect wholesome composition, wood-fired profiles, and a menu guided by the season. A small culinary garden on our intimate patio grows herbs, garnishes and small produce for use in various dishes and cocktails while our beverage program echoes the kitchen's focus on using products at their peak. Our wine list is designed to showcase producers from around the world while cocktails feature locally made spirits and house-made ingredients.

In addition to our commitment to seasonality and responsibility, we are dedicated to employing eco-friendly and waste reduction practices whenever possible. Supporting us means also supporting the many small, local farmers, fishermen and producers who we source from.

Thank you again. We look forward to hosting you.

Reid Shilling & Sara Quinteros-Shilling

*Respect for family, guests, and for the food we
source, select, prepare, cook & serve.*



GENERAL INFORMATION & POLICIES



CAPACITY

Our restaurant allows for 75 seated guests with an outdoor patio accommodating 25 guests. Please refer to our COVID addendum for the most up to date capacity and guidelines.

Our patio can be used for a reception at this time (weather permitting). We cannot guarantee our patio due to weather. Shilling Canning Company can also offer off-site catering.

DECOR

We provide votive candles or small seasonal decor but if you choose to bring additional candles we require that they are in containers or on a stand to prevent any damage. Small table decorations allowed with advance notice. We do not allow the use of glitter, or for anything to be applied to the walls or building. Shilling Canning Company is not responsible for setup, breakdown or lost items.

OUTSIDE FOOD & BEVERAGE

With the exception of cake we do not allow any outside food. We are happy to cut and serve your cake. With the exception of wine no outside beverages will be allowed. The corkage fee is \$55 per 750 ML bottle of wine

CHILDREN'S MEALS

We are happy to offer offer a children's meal for children 10 and under. We do not charge for children under the age of two.

DIETARY RESTRICTIONS

Vegetarian, Vegan, Gluten-Free and Dairy-Free options can all be part of your private dining event upon request. Partner Sara Quinteros-Shilling's experience and certifications as a Registered Dietitian mean that SCC to cater to any and all dietary restrictions that your guests may have.

BOOKING

We cannot not hold dates on a tentative basis. You will have 10 days from the date of the contract issued to sign and return the agreement, along with the initial payment.

PAYMENT

A 20% non-refundable deposit is due at the time of booking and will be applied to your final bill.

Payment in full is due one (1) month prior to the event date, which includes the selected food & beverage package, applicable taxes and a 22% service charge.

CANCELLATIONS

20% non-refundable deposit due at the time of booking

You may cancel your event one (1) month prior to the event date

If within the one (1) month window, a cancellation fee of 75% of the food and beverage minimum will incur. All bookings are final and we do not issue refunds.



SAMPLE CHEF'S MENU



*Note: Menus are seasonal;
the following is an example of a summer menu.*

DUCK PASTRAMI

Sauerkraut marmalade, rye melba, whole grain mustard, cornichons, & lovage

OR

CRAB & ROMAINE FONDUE

Maryland blue crab, roasted Karma Farms romaine, Der Alpen, house made baguette



GRILLED STONEFRUIT

Corn pudding, panisse, pickled shallot, & herbs from the garden

OR

SEARED CAPE MAY SCALLOPS

Roasted heirloom tomatoes, tomato consommé, squash pannade, & za'atar

OR

WOOD GRILLED RIBEYE

Moon Valley Farms new potatoes, caramelized onion tart, roasted Hen of the Wood mushrooms,

& au poivre



FLUFFERNUTTER SUNDAE

Salted caramel, sweet cream stracciatella, VA peanuts, & toasted fluff

OR

CHERRY ALMOND TART

Brandied cherry & frangipane

 **VEGETARIAN OR CAN BE MADE VEGETARIAN**



SAMPLE CHEF'S MENU



*Note: Menus are seasonal;
the following is an example of a fall menu.*

CHARRED POTATOES & SWEET ONIONS

Various potatoes, Grilled baby leeks, onion soubise, purple and red potato chips, crispy shallot, & arugula from the garden

OR

NAPA CABBAGE-WRAPPED FLUKE

Napa cabbage, dashi broth, pickled King Mushroom "noodles", watermelon radish, basil & shiso from the garden



FINES HERBES DUMPLINGS

Path Valley Farms White bean gravy, wood roasted fennel, wild mushrooms, fall squash, & garlic confit

OR

RED WINE BRAISED MONKFISH

Karma Farm root vegetables, Lacinato kale, green lentils, & red wine jus

OR

WOOD OVEN BRISKET

72 hour brisket, The Farm at Sunnyside bunching broccoli, garlic pomme purée, wild Hen of the Wood mushrooms, & tiger sauce



FALL FRUIT CRISP

Orchard fruits, bourbon soaked raisins, VA peanut, candied ginger, & brown butter ice cream

OR

CHOCOLATE & CARAMEL

Valrhona chocolate & Maldon sea salt

 **VEGETARIAN OR CAN BE MADE VEGETARIAN**



HORS D'OEUVRES



MARKET PRICING:

CAVIAR

On Blini

ORCHARD POINT OYSTERS

Watermelon Mignonette

TARTARE OR CRUDO

On crispy rice chips

MINI MARYLAND CRAB CAKES (BASED ON AVAILABILITY/SEASON)

House tartar sauce

SHELLFISH BAR

Oysters, caviar, tartare, crudo, lobster



PRICED EACH / PER PERSON

SURRYANO HAM AND PICKLES

Edwards Surryano ham, benne butter, on a benne cake

THICK CUT FRIES

Garlic aioli

SMOKED CATFISH DIP

House sourdough

PRESERVED VEGETABLES

Buttermilk cheese, chive oil

GOURGERES

Filled with Gruyere cheese

FLATBREAD

Tailored to you, can be made vegetarian

DEVEILED EGGS

Creamy and dreamy (options available)

SEASONAL TARTS

Tailored to you, can be made vegetarian

