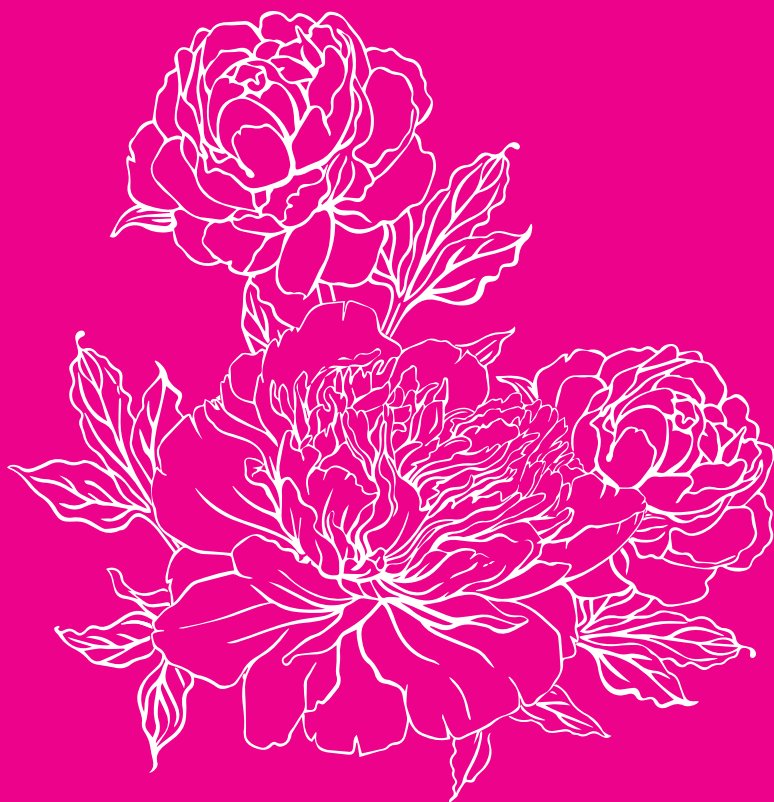


# BARKING MAD

CAFE, KITCHEN + BAR

*Menu 2018-2019*





## ABOUT US

Barking Mad offers the freshest seasonal ingredients in a changing menu that spans from comfort food to beautifully plated New American cuisine in a festive environment. At the heart of our restaurant is a wood-burning stove used to prepare Neapolitan-style pizzas, fire-roasted vegetables and bread. Our seasonal menus are designed to bring people together around great food that respects their culinary preferences. Whether you want a vegan pizza, a vegetarian entrée, a fancy steak, a handmade burger and house cut french fries or a special children's menu, Barking Mad aims to please. For those who want a healthy lifestyle we offer a broad plant based menu that rotates seasonally.

We serve Counter Culture super premium gourmet coffee, made from scratch desserts and seasonal cocktails as well as a broad selection of craft beers and wines. For early risers, we offer a broad breakfast menu featuring fresh made egg and brioche sandwiches, breakfast platters, and house-made granola.



## ON-PREMISE CATERING

PLATED OR STATIONED MENU SELECTIONS

CHOICE OF BAR PACKAGES

COMPLETE TABLETOP:  
CHINA, GLASSWARE, FLATWARE, CLOTH NAPKINS  
*(Tablecloths upon request)*

VARIOUS SEATING CONFIGURATIONS

FULL SERVICE BAR INCLUDING SET UP

HIGH TOP COCKTAIL TABLES

OUTDOOR HEATERS

PROFESSIONALLY TRAINED STAFF

COMPLIMENTARY SELF-PARKING

A/V EQUIPMENT ON REQUEST

## OUR VENUE

We are able to offer seated lunches and dinners and stationed receptions with equal finesse. We also offer flexible event design to accommodate your party size and budget. Hosting a fundraiser or political event? We have you covered! With beautiful indoor and outdoor setting for your dinner or cocktail reception, Barking Mad can accommodate events year round, rain or shine.





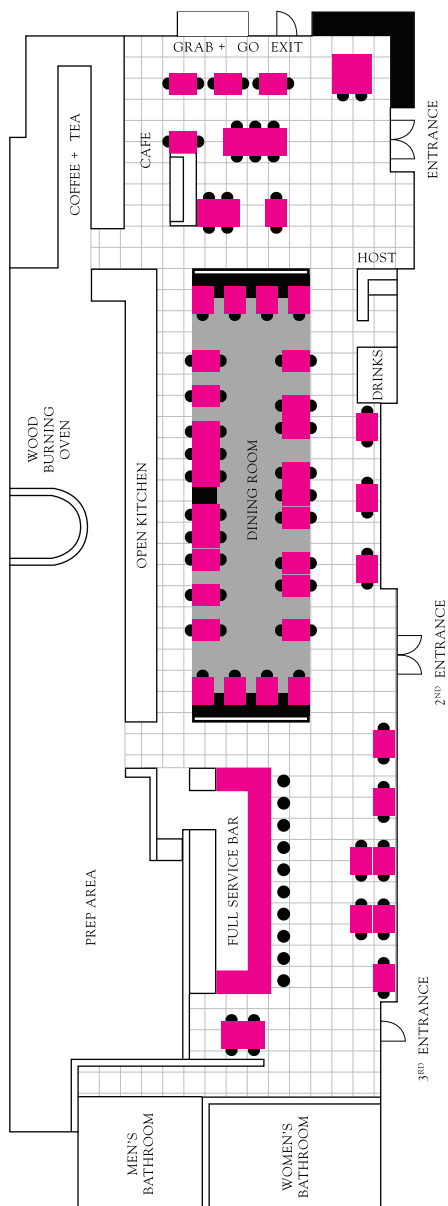


## THE KITCHEN

Barking Mad is divided into three segments: a cafe featuring hand pulled espresso drinks, nitro cold brew and seasonal house-made syrups. We feature seasonal house-made pastries and desserts. At the center of the restaurant, is a light filled kitchen featuring a gleaming open kitchen where diners can watch the magic happen. And we offer a cozy bar. We have a state of the art audio-visual system that allows for customization of music and video / power point presentations.

## THE PATIO + BIERGARTEN

Our outdoor patio can seat 100. With overhead bistro string lights and glittering LED trees, this outdoor space is magical. It features a stage and Sonos sound system. Our Biergarten is a favorite spot on nice days. This provides the option for alfresco cocktail party on the patio with options for live music, food display stations and passed hors d'oeuvres and a fun Biergarten set up.



## THE KITCHEN

### *Sample Layout*

Partial Buy Out:    20-40 Guests  
                             Kitchen / Bar  
                             Full Service Bar  
                             High-Top Cocktail Tables  
                             Flexible Set Up

Full Service Buy Out:    Up to 100 Guests  
                                 Cafe / Kitchen / Bar  
                                 Full Service Bar  
                                 Flexible Kitchen Set Up  
                                 Options for Specialty Coffee Bar  
                                 w/ Dessert Buffet

## OUR CUISINE

Barking Mad culinary approach embraces the freshness and bounty of each season. Our approach enables us to source the freshest, most flavorful ingredients and is a healthy, sustainable and delicious way to prepare food. This keeps our scratch kitchen inspired and our professional wait staff excited about sharing the details about preparation and flavor profiles. All of our pastries and desserts are made in house by our pastry chef. We are known for fresh, seasonal high protein grain salads and house-made salad dressings.







# LUNCH

## Sample Full Service Menu

### BREAD SERVICE

### MAIN COURSE (*choose one*)

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salad toppings: grilled chicken, pan-seared salmon, steak, shrimp, applewood smoked bacon, avocado, tempeh bacon

#### **Quinoa Salad**

baby arugula, spinach, romaine, quinoa, peppers, cherry tomatoes, garbanzo beans, diced apple, hazelnuts, and feta. champagne vinaigrette

#### **Farro Salad**

baby arugula, spinach, roasted butternut squash, dried figs, shredded carrots, beets, goat cheese, and toasted pistachios. blackberry vinaigrette

#### **Royal Salmon**

pan seared 8 oz salmon, two jumbo shrimp, crab meat, sweet peas, tomatoes, corn, and potato hash. old bay lemon cream sauce

#### **Smoked Turkey + French Brie Sandwich**

smoked turkey, french brie, lettuce, and tomato. served on a cranberry walnut bread

#### **BMC Margherita Pizza**

oven-dried roma tomato slices, pecorino romano, fresh mozzarella, and fresh basil chiffonade

### DESSERT (*choose one*)

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#### **BMC Affogato**

counter culture espresso, vanilla ice cream, chocolate shavings, and chopped hazelnuts

#### **Belgian Chocolate Pudding Topped w/ Sea Salt Caramel**

whipped cream and hazelnuts

#### **Vanilla Bean Crème Brûlée**

vanilla bean crème brûlée w/ fresh berries

# DINNER

## Sample Full Service Menu

### FIRST COURSE (choose one)

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salad toppings: grilled chicken, pan-seared salmon, steak, shrimp, applewood smoked bacon, avocado, tempeh bacon

#### **Pear Salad**

juicy sliced pears, gorgonzola cheese, and toasted hazelnuts. champagne vinaigrette

#### **Lobster Bisque**

#### **Caesar Salad**

### ENTRÉES (choose one)

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#### **Crispy Fried Chicken**

organic, marinated, sous vide chicken breast, flash-fried. served w/ black rice and asian salad

#### **Beef Tenderloin**

served w/ horseradish sauce and soft rolls

#### **Lentil + Mushroom Wellington**

savory blend of sautéed vegetables, mixed mushrooms, french lentils, and crunchy walnuts. flaky puff pastry crust

### DESSERT (choose one)

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#### **BMC Affogato**

counter culture espresso, vanilla ice cream, chocolate shavings, and chopped hazelnuts

#### **Belgian Chocolate Pudding Topped w/ Sea Salt Caramel**

whipped cream and hazelnuts

#### **Vanilla Bean Crème Brûlée**

vanilla bean crème brûlée w/ fresh berries





# COMPANY PIZZA PARTY

## *Sample Stationed Menu*

### *optional: PASSED CANAPÉS*

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#### **Pork Belly Sliders**

served w/ coleslaw

#### **Duck Bacon Dumplings**

served w/ spicy sriracha aioli

#### **BMC Samosas**

savory wrapped sautéed vegetables, herbs,  
and potatoes w/ a cilantro dipping sauce

### SALAD PLATTERS

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#### **Quinoa**

baby arugula, spinach, romaine, quinoa, peppers,  
cherry tomatoes, garbanzo beans, diced apple,  
hazelnuts, and feta. champagne vinagrette

#### **Greek**

romaine, arugula mix, cucumber, black olives,  
tomatoes, peppers, and feta. greek dressing

### ROTATING HOT PIZZA

### DESSERT

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#### **Belgian Chocolate Pudding Topped w/ Sea Salt Caramel**

whipped cream and hazelnuts

#### **Vanilla Bean Crème Brûlée**

vanilla bean crème brûlée w/ fresh berries

#### **Assorted Cookies**

# BUILD IT!

*Create Your Own Menu*



## STARTERS

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**Starter**  
description

**Starter**  
description

**Starter**  
description

## ENTRÉES

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**Entrée**  
description

**Entrée**  
description

**Entrée**  
description

## DESSERT

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**Dessert**  
description

**Dessert**  
description



### PIZZA NIGHT! *An easy way to host a party for a crowd!*

1. Select bar package
2. Select salad
3. Select an array of pizzas to be prepared and offer hot throughout the evening
4. Select a dessert / coffee package

### BREAKFAST MEETING *(\$18 per person)*

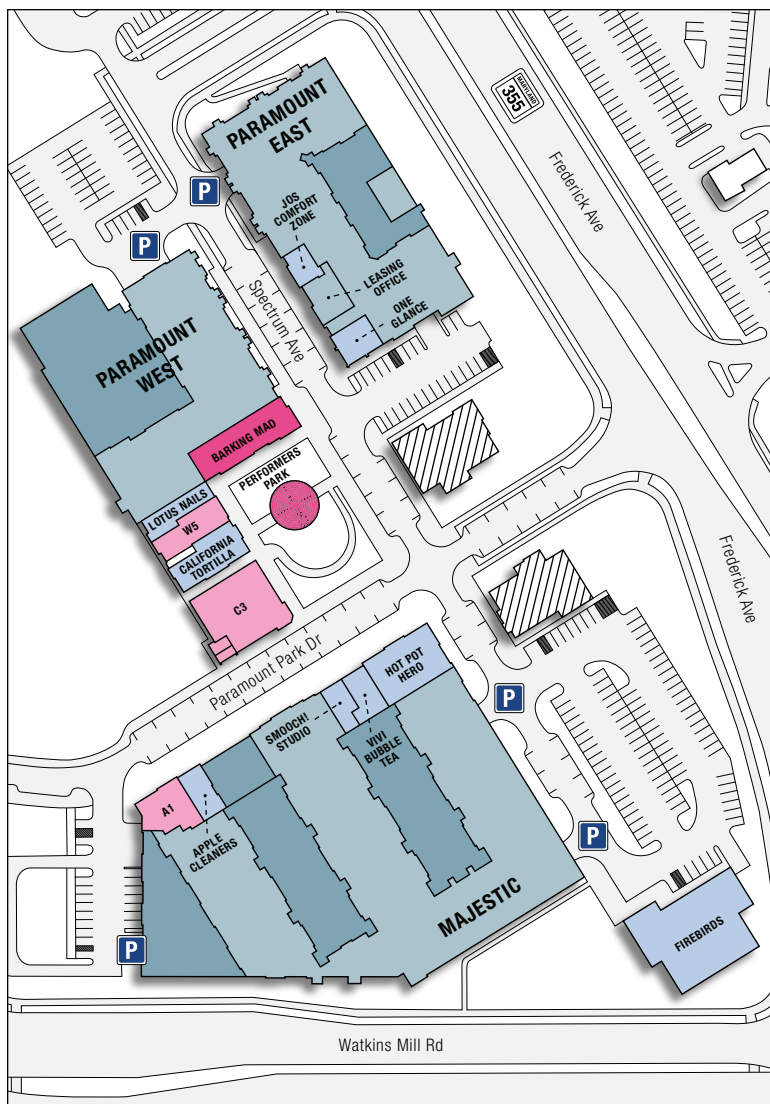
1. Select coffee package
2. Breakfast selections made to order and served hot as they come out of the kitchen
3. Assorted pastry baskets

FOOD + BEVERAGE <i>Minimum</i>	HALF KITCHEN BUY OUT <i>Minimum: 40 people</i>	FULL KITCHEN BUY OUT <i>Maximum: 100 people</i>
Sunday	\$2,500	\$5,000
Monday	\$2,500	\$5,000
Tuesday	\$2,500	\$5,000
<ul style="list-style-type: none"> <li>Pricing does not include a 20% service fee, applicable sales, and other taxes</li> </ul>		

<b>ARTISAN CATERING</b> <i>Includes House-Made Bread Service, Soft Drinks, and Drip Coffee</i>	<b>ESTIMATED PRICE PER PERSON</b>
Passed Hors d'Oeuvres	\$7 per person for 2   \$9 per person for 3
Artisan Plated 2-Course <i>(Bread Service, Lunch, Dessert, Coffee)</i>	Average cost: \$32 per person
Artisan Plated 3-Course <i>(Starter, Entrée, Dessert, Coffee/Tea)</i>	Average cost: \$50 per person
Stationed Dinner + Dessert <i>Minimum 20-99 guests</i>	Estimate: \$45 per person
Pizza Night <i>(Includes Buffet Salad + Dessert)</i>	Estimate: \$25 per person
Boxed Lunch — Bring Barking Mad to your work place or special event	
<ul style="list-style-type: none"> <li>• Please note that our menus change seasonally</li> <li>• Pricing does not include a 20% service fee, applicable sales, and other taxes</li> <li>• Final pricing based on menu selection</li> </ul>	

*All reservations must be made 48 hours in advance*





**SPECTRUM SITE PLAN**

- Barking Mad + Performers Park    ● Available Space    ● Future Space
- Residential Space    ● Retailer Space    ○ Separate Ownership

## CONTACT

Manager

**KARLA ZAVALA**

kzavala@barkingmadcafe.com

240.297.6230

barkingmadcafe.com

239 Spectrum Ave.

Gaithersburg, MD 20879



**BARKING MAD**

*Thank you for choosing to do business with us!*

