
RSVP

CATERING

FALL & WINTER PLATED MENU



INFO@RSVPCATERING.COM | 703-573-8700

HORS D'OEUVRES

BABY BLT

Cheddar biscuit, bacon jam, tomato, arugula and Provencal aioli

MINI BBQ CROISSANT DONUTS

Choice of pulled chicken or pork with vinegar slaw

STEAKHOUSE BITE (GF)

Potato coin, seared tenderloin, creamed spinach, horseradish aioli

PANZEROTTI

Ricotta, sopressatta, sundried tomato, mozzarella, crispy dough, garlic-herb crumble

CUBAN BEEF EMPANADA

Ground beef, chilis, all spice, ginger, scallion, mango salsa

CRAB & KALE RANGOON

Crab, whipped cream cheese, winter greens, Old Bay and sweet chili sauce

SAVORY GOAT CHEESE RAVIOLI (V)

Goat cheese, roasted pumpkin and caramelized onion in a savory beet crust

RICE CRISPY CHICKEN BITE (GF)

Chicken bite, rice crispy dredge, whole grain honey mustard and chives

MANCHEGO & QUINCE LINZER (V)

Manchego, smoked paprika & black pepper cookie, quince jam

RED CHIMICHURRI CHICKEN SKEWER (GF)

Chimichurri chicken, baby heirloom tomato and fontina cheese

BUTTERNUT SQUASH PIEROGI (GF, V)

Butternut squash, asiago, sage and sour cream

MINI "PATATAS BRAVAS" (GF,V)

Crispy potato cube, smoked paprika & saffron aioli

FRENCH ONION TARTLET (V)

Caramelized onion, gruyère cheese and thyme

EDAMAME FALAFEL (GF, VG)

Beet hummus

FIRECRACKER SHRIMP ROLL

Thai chili shrimp, sweet & spicy red pepper jam and spring roll wrapper

GYRO BITE

Pita chip, seared tenderloin, sundried tomato whipped feta, mini vegetable salad

STEAK FRITES

Seared beef, chilled bearnaise, crispy potato, herb brioche toast

REUBEN DUMPLING

Brisket, pastrami seasoning, cabbage, Swiss cheese, pickle, wonton wrapper and Russian dressing

POKE TUNA CUCUMBER CUP

Ahi tuna tartare, pickled ginger and cucumber cup

SPICY SALMON RICE BALLS (GF)

Crispy sushi rice, raw & smoked Atlantic salmon tartare, Japanese mayonnaise

SALT & VINEGAR CRAB CAKE

Malt vinegar aioli, crushed salt & vinegar chips, chive

BLACK & WHITE TRUFFLE MACARON (GF, N, V)

Goat cheese, black truffle shaving and white truffle oil

CRUSHED MINTED PEA & RICOTTA CROSTINI (V)

Whipped lemon ricotta, crushed peas, mint, olive oil, lemon zest and crostini

GOLDEN BEET NIGIRI (GF, VG)

Pickled ginger, scallion and brown sushi rice

CUCUMBER NIGIRI (GF, VG)

Seasoned sushi rice, quinoa & sesame seed bed

CHARRED PINEAPPLE NIGIRI (GF, VG)

Seasoned sushi rice, quinoa & sesame seed bed

CAULIFLOWER SHAWARMA BITES (VG)

Za'atar pita chip, marinated cauliflower, mini vegetable salad, tahini-garlic spread

FIRST COURSE PLATED

TUSCAN SALAD (GF, V)

Fresh mission fig, radicchio & arugula, heirloom tomatoes, pickled red onion, parmesan crisp and balsamic-parmesan vinaigrette

LITTLE GEM WEDGE (GF)

Little gem lettuce, fresh dill, pickled red onions, smokey bacon, heirloom tomato, crumbled gorgonzola cheese and homemade herb ranch dressing

RED WINE POACHED PEAR & BURRATA SALAD (V,N)

Red wine poached pear, burrata mousse, candied & spiced pecans, stone fruit gastrique, focaccia croutons, frisee

ACORN SQUASH WEDGE (GF, V)

Roasted acorn squash, lettuce blend, squash chip, pomegranate vinaigrette, fresh pomegranate seeds, ricotta salata

CONFETTI GARDEN SALAD (VG, GF)

Mesclun & arugula tossed with shaved heirloom carrots, watermelon radish, breakfast radishes, edible flower petals and blood orange vinaigrette

GOLDEN BEET SALAD (V)

Roasted golden beet and shaved red beet with goat cheese, pumpernickel crumble and dill vinaigrette

HARVEST SALAD (GF, VG)

Roasted winter squash, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds and cranberry vinaigrette

TRUFFLE MARKET MEDLEY (GF, V)

Mixed greens, heirloom carrot, pomegranate seed, radish, cornbread croutons and truffle vinaigrette

SEVILLA SALAD (GF, N)

Chicory lettuces, sweet orange segments, shaved manchego, smoked paprika marcona almonds, jamon chip, sherry & quince vinaigrette

HEIRLOOM CAULIFLOWER SOUP (GF, V)

Raw cauliflower salad, sunchoke chip, fresh & pickled grapes, parsley



CHICKEN ENTRÉE PLATED

APPLEWOOD CHICKEN (GF)

Parsnip purée, Brussels sprouts, seasonal squash and white wine jus

GLAZED FRENCHED CHICKEN (GF)

Butternut squash medallions, sautéed spinach, delicata squash chips, beet and apple gastrique

HERBED CHICKEN ROULADE

Caramelized onions and herbs over tomato farro risotto with castelvetrano olives

FENNEL & CORIANDER CRUSTED CHICKEN (GF)

Fennel, potato & heirloom cauliflower, apricot mostarda and salsa verde

SAGE GRILLED CHICKEN (GF)

Roasted winter squash, sautéed spinach and winter plum jus

PARMESAN CHICKEN PAILLARD (GF)

Cauliflower purée, winter vegetables and lemon caper piccata sauce

PORCINI CHICKEN "POT PIE"

Frenched chicken breast, truffle-porcini sauce, roasted mushrooms, carrot, heirloom potato, peas, puff pastry and micro greens

BAROLO CHICKEN (GF)

Brown rice, roasted root vegetables and barolo wine sauce

BEEF ENTRÉE PLATED

*TENDERLOIN AVAILABLE UPON REQUEST.

HERB ROASTED BISTRO FILET (GF)

Sweet potato purée, seared Brussels sprouts and cranberry port sauce

CABERNET SHORT RIB (GF)

Ratatouille, crispy onion strings and red wine reduction

BAROLO BRAISED SHORT RIB (GF)

Whipped Yukon gold potato purée, roasted vegetable medley, horseradish, parsley and citrus gremolata

PAPRIKA RUBBED BISTRO FILET (GF)

Goat cheese mashed potatoes, piperade and crianza sauce

BALSAMIC GLAZED SHORT RIB (GF)

Black pepper & parmesan polenta, balsamic red wine reduction, blistered tomatoes and asparagus bundle

ROSEMARY THYME BISTRO FILET (GF)

Truffled pommes purée, roasted and pickled carrots, asparagus bundle, pea tendrils and demi sauce

FIG & PORT SHORT RIB (GF)

Yukon & sweet potato gratin, roasted broccolini spears and fig & port reduction

SEAFOOD ENTRÉE PLATED

SESAME CRUSTED SALMON (GF)

Miso whipped potato, Szechuan green bean bundle, tamarind plum sauce and crispy rice noodle

HERB LEMON INFUSED SALMON

Butternut squash purée, herb fregula and winter vegetables

AUTUMN BRANZINO (GF)

Pumpkin, beluga lentils, roasted carrots, crispy capers and warm carrot vinaigrette

SEARED COD AGRODOLCE (GF)

Golden cauliflower purée, roasted cauliflower, red grape agrodolce and sautéed spinach

SALMON "WELLINGTON"

Seared wild mushrooms, tricolor fingerling potatoes, puff pastry crown and lemon dill sauce

COCONUT GROVE MAHI-MAHI (GF)

Mojo marinated mahi-mahi, black bean rice, baby heirloom tomatoes, crispy plantains and habanero vinaigrette

VEGETARIAN/VEGAN ENTRÉE PLATED

BLACK BEAN PASTA JARDINIÈRE (GF, V)

Zucchini, squash, roasted heirloom tomatoes, saffron tomato sauce, pecorino and basil

PARMESAN CAULIFLOWER STEAK (GF, V)

Truffle potato puree, vegetable medley and lemon-caper sauce

PUMPKIN RICOTTA RAVIOLI (V)

Winter vegetable ragout and parmesan brodo

BUTTERNUT SQUASH MEDALLION (VG,GF)

Sautéed spinach, wild mushrooms, fried sage and tomato-maple glaze

EGGPLANT INVOLTINI (V)

Crispy eggplant & ricotta involtini with roasted yellow tomato pepper sauce, eggplant caponata and fried basil

RISOTTO A LA VODKA (GF, V)

White wine, roasted tomato vodka sauce, mascarpone, parmesan, roasted tomato, microgreen

DESSERTS PLATED

BLOOD ORANGE & SALTED CARAMEL MARQUISE

Chocolate feuilletine crunch, chocolate orange mousse, blood orange gelee, salted caramel, dehydrated orange

ESPRESSO MASCARPONE CHEESECAKE

Espresso mascarpone cheesecake, coffee infused sponge cake, strawberry coulis core, dark chocolate shell

LEMON MERINGUE BAR

Lemon shortbread crust, fresh lemon mousse, vanilla meringue shards, oat crumble and micro basil.

SPICED RED WINE POACHED PEARS (GF)

Fresh blackberry, poached figs, candied orange peel, homemade gingerbread disc, raspberry sorbet and gold leaf.

CHOCOLATE & PASSION FRUIT TORTE (GF)

White & dark chocolate mousse torte, passion fruit gelee, caramel cremeux, passion fruit coulis, chocolate glaze, chocolate caramel clusters

CHAI CARROT CAKE

Spiced cream cheese, candied heirloom carrot, candied orange, citrus coulis

CARAMELIZED APPLE STICKY TOFFEE PUDDING (GF, N, V)

Coconut "cream," candied pecans and diced caramel apples.

TEXTURES OF CHOCOLATE

Dark chocolate tart, white chocolate ganache, dark chocolate cremeux, cocoa nib tuile, fresh raspberries

