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RSVP

CATERING

# FALL, WINTER & HOLIDAY EVENTS MENU



INFO@RSVPCATERING.COM | 703-573-8700

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# RSVP

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*5 minimum order applicable to all menu items*

# HORS D'OEUVRES

## CHICKEN, BEEF & PORK

### BABY BLT | \$2.25

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

### CHICKEN & BRUSSELS CAESAR CRISP (GF) | \$2.25

Potato crisp, chicken, parmesan mousse and shredded Brussels

### BIRRIA TAQUITO SHOOTER | \$2.25

Ancho braised brisket, onion, cilantro and consommé shooter

### SOUTHWEST CHICKEN TRUFFLE (GF) | \$2.25

Chicken, pepper jack cheese, pico de gallo and tricolor corn tortilla crush

### GYRO BITE | \$2.50

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

### RED CHIMICHURRI CHICKEN SKEWER (GF) | \$2.25

Chimichurri chicken, baby heirloom tomato and fontina cheese

### CUBAN BEEF EMPANADA | \$2.50

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

### THAI CHICKEN CHOP BITE (N) | \$2.25

Thai chicken, vegetables and peanut dressing in a crispy wonton cup

### GREEN CHIMICHURRI BEEF SKEWER (GF) | \$2.25

Parsley-cilantro chimichurri, grilled filet, queso fresco and tomato

### DUCK & CHERRY CIGAR | \$2.50

Duck confit & hibiscus cherry sauce and black sesame ash

### NASHVILLE HOT CHICKEN SKEWER | \$2.25

Crispy chicken, cayenne pepper sauce, pickles and toast

### KOREAN BBQ DUMPLING | \$2.50

Short rib, scallions, sweet & spicy sauce and Kimchi mayo

### DIRTY RICE ARANCINI | \$2.25

Andouille chicken sausage, rice and filé with saffron aioli

### STEAKHOUSE BITE (GF) | \$2.50

Potato coin, seared tenderloin, creamed spinach, horseradish aioli

### PANZEROTTI | \$2.25

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

### SWEET & SOUR PORK BELLY LOLLIPOP | \$2.50

Braised pork belly and red pepper threads

### MINI BBQ CROISSANT DONUTS | \$2.50

Choice of pulled chicken or pork with vinegar slaw

### REUBEN DUMPLING | \$2.50

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

### SMOKY BOURBON BEEF SLIDER | \$2.75

Jack Daniels ketchup, smoked gouda, lettuce and tomato

### PETITE FILET SLIDER | \$2.75

Horseradish aioli and arugula

### SANTA FE DUMPLING | \$2.50

Short rib, red chimichurri, grilled corn, pepper jack, cilantro, lime and avocado crema

### RICE CRISPY CHICKEN BITE (GF) | \$2.50

Rice crispy dredge, whole grain honey mustard and chives

### LOADED POTATO PIEROGI (GF) | \$2.25

Bacon, cheddar, scallion and sour cream

### LEMONGRASS & PEANUT GLAZED CHICKEN SATAY (GF, N) | \$2.25

### STEAK FRITES | \$2.50

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

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# HORS D'OEUVRES

## SEAFOOD

### SEAFOOD JAMBALAYA ARANCINI | \$2.50

*Diced shrimp, lobster risotto, holy trinity brunoise, saffron aioli and chive*

### SALT & VINEGAR CRAB CAKE | \$2.99

*Malt vinegar aioli, crushed salt & vinegar chips, chive*

### MAHI-MAHI FISH TACO (GF) | \$2.25

*Red tortilla shell, red onion, jalapeño and cilantro*

### SHRIMP TOSTADA (GF) | \$2.25

*Red tortilla, ancho shrimp, guacamole and crema*

### AHI TUNA TACO | \$2.75

*Ahi tuna tartare, Napa cabbage slaw and fried wonton taco with chili crème fraîche*

### CRAB & KALE RANGOON | \$2.50

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

### CITRUS SHRIMP CEVICHE (GF) | \$2.50

*Mango, jalapeño, red onion, lime juice, orange juice, cilantro*

### SPICY SALMON RICE BALLS (GF) | \$2.50

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

### BLACK SESAME SHRIMP TOAST | \$2.25

*Thai chili sauce*

### FIRECRACKER SHRIMP | \$2.50

*Shrimp wrapped in springroll wrapper with Thai dipping sauce*

### SHRIMP & GRIT CAKE (GF) | \$2.25

*Crispy polenta disk, Cajun shrimp, tomato confit and mirco basil*

### LOBSTER FRITTER | \$3.25

*Lobster, corn, peppers and herbs with lime aioli*

### MINI FILET-O-FISH | \$2.75

*Crispy cod, tartare sauce, American cheese and a mini bun*

### POKE TUNA CUCUMBER CUP | \$2.50

*Ahi tuna tartare, pickled ginger and cucumber cup*

### LOBSTER MAC & CHEESE TARTLET | \$2.99

*Lobster cream sauce, lobster meat, elbow pasta and chive*



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# HORS D'OEUVRES

## VEGAN & VEGETARIAN OPTIONS

### WILD MUSHROOM CAPPUCINO (V) | \$2.50

Wild mushroom, porcini, sherry cream and espelette

### AL PASTOR CAULIFLOWER TACO (GF,N,VG) | \$2.50

Adobo, cashew cilantro crema and a mini taco shell

### GOLDEN BEET NIGIRI (GF, VG) | \$2.50

Pickled ginger, scallion and brown sushi rice

### SPICED HONEYNUT SQUASH SOUP (GF, V) | \$2.25

Pumpkin spiced marshmallow

### MINI "PATATAS BRAVAS" (GF, V) | \$2.25

Crispy potato cube, smoked paprika & saffron aioli

### MINI BURRATA CUP (V) | \$2.50

Asiago pastry shell, burrata, tomato confit and pesto

### ANTIPASTO SKEWER (GF, V) | \$2.25

Cherry tomato, mozzarella, artichoke heart and balsamic reduction

### BLACK & WHITE TRUFFLE MACARON (GF,N,V) | \$2.50

Goat cheese, black truffle shaving and white truffle oil

### FRIED PIMENTO CHEESE BALL (V) | \$2.25

Pimento cheese and panko

### VEGETARIAN MOO SHU ROLL (VG) | \$2.50

Red pepper, carrots, cabbage, bok choy, scallion and hoisin sauce in an Asian pancake

### BUTTERNUT SQUASH PIEROGI (GF, V) | \$2.25

Butternut squash, asiago, sage and sour cream

### TRUFFLE MAC & CHEESE TARTLET (V) | \$2.50

Elbow macaroni, parmesan, fontina cheese, tomato confit and truffle oil

### SAVORY GOAT CHEESE RAVIOLI (V) | \$2.50

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

### BUTTERNUT SQUASH TARTLET (V) | \$2.50

Squash, fig, pepita and custard

### CRUSHED MINTED PEA & RICOTTA CROSTINI (V) | \$2.25

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

### FRENCH ONION TARTLET (V) | \$2.50

Caramelized onion, goat cheese mousse, gruyère cheese and thyme

### EDAMAME FALAFEL (GF, VG) | \$2.50

Cilantro, lemon and beet hummus

### MANCHEGO & QUINCE LINZER (V) | \$2.50

Manchego, smoked paprika & black pepper cookie, quince jam

### YELLOW BEET POKE (GF, VG) | \$2.25

Cucumber cup and pickled ginger

### CAULIFLOWER SHAWARMA BITE (VG) | \$2.25

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



# BUFFET ENTRÉES

## RED WINE BRAISED BRISKET (GF) | \$18.99

*Horseradish mashed potatoes*

## COCOA ANCHO BEEF BRISKET (GF) | \$18.99

*Barbecue braised beef brisket, coffee beer mop sauce and pimento mashed potatoes*

## BAROLO BRAISED SHORT RIB (GF) | \$30.99

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

## BISTRO FILET MEDALLIONS (GF) | \$25.99

*Grilled rosemary crusted filet medallions, spinach and green peppercorn sauce*

## WARM SPICE ROASTED CHICKEN BREAST (GF) | \$16.99

*Red wine & sour cherry braised cabbage with cranberry mostarda*

## GREEN CHIMICHURRI MIXED GRILL (GF) | \$18.99

*Top round, chicken & shrimp served with grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant cauliflower and zucchini*

## WOOD GRILLED SAGE CHICKEN (GF) | \$16.99

*Roasted maple glazed butternut squash, sweet potatoes, zucchini and spiced pepitas*

## FENNEL & CORIANDER CRUSTED CHICKEN (GF) | \$17.99

*Roasted fennel, fingerling potatoes, heirloom cauliflower, apricot mostarda and salsa verde*

## TRUFFLE-PORCINI CHICKEN (GF) | \$19.99

*Herb roasted chicken breast, wild mushrooms, heirloom carrot, fingerling potato, peas, truffle-porcini sauce and micro green*

## PARMESAN CRUSTED CHICKEN (GF) | \$16.99

*Cauliflower truffle purée, winter vegetables and piccata sauce*

## SESAME CRUSTED SALMON (GF) | \$25.99

*Miso whipped potato, Szechuan green beans and tamarind plum sauce*

## BOURBON GLAZED SALMON | \$25.99

*Harvest quinoa and squash salad*

## SHRIMP & GRITS (GF) | \$16.99

*Cajun seasoned shrimp, tomato confit, polenta cake and parsley*

## GRILLED MAHI-MAHI (GF) | \$25.99

*Winter vegetable ragout and roasted tomato vinaigrette*

## LUMP CRAB CAKES | \$35.99

*Two 2.5 oz. crab cakes, roasted corn relish and smoked onion remoulade*

## ROASTED PUMPKIN RAVIOLI (V) | \$15.99

*Rainbow Swiss chard and sun-dried tomato cream sauce*

## WILD MUSHROOM & RICOTTA RAVIOLI (V) | \$20.99

*Ricotta ravioli, lemon cream sauce, sautéed wild mushrooms, peas, espelette and chives*

## EGGPLANT INVOLTINI (V) | \$13.99

*Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan*

## GRILLED MASALA CAULIFLOWER STEAK (GF, VG) | \$13.99

*Sautéed spinach and curried red lentil sauce*

## PARMESAN CAULIFLOWER STEAK (GF, V) | \$13.99

*Truffle potato puree, vegetable medley, lemon-caper sauce*

## SWEET CHILI GLAZED TOFU (GF, V) | \$15.99

*Grilled & glazed tofu steaks, Singapore noodles, sweet chili sauce*

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# SIDES & SALADS

## ULTIMATE MAC & CHEESE (V) | \$3.99

*Cavatappi pasta with gruyère, cheddar and fontina cheese*

## BAKED BUTTERNUT SQUASH CARBONARA (V) | \$4.99

*Rigatoni, butternut squash, parmesan, crispy prosciutto and sage*

## ORECCHIETTE PASTA SALAD (VG) | \$3.99

*Butternut squash, zucchini, caramelized leeks, sun-dried tomatoes and arugula spinach dressing*

## BAKED PARMESAN & BLACK PEPPER POLENTA (GF, V) | \$3.99

*Balsamic roasted tomatoes, fresh cracked pepper, parmesan and golden polenta*

## GREEN GARDEN COUSCOUS (N, V) | \$4.25

*Pistachio, arugula, herbs and caramelized red onion*

## AUTUMN SQUASH & GRAIN SALAD (VG) | \$4.50

*Quinoa, pomegranate, delicata squash and herb vinaigrette*

## MAPLE-SHERRY ROASTED CARROTS (GF, V) | \$4.95

*Maple-sherry and whole grain mustard glaze with pomegranate seeds and chives*

## ROASTED ROOT VEGETABLE (GF, VG) | \$3.99

*Thyme and olive oil roasted beets, parsnips and carrots*

## GREEN CHIMICHURRI MIXED VEGETABLE GRILL (GF, VG) | \$4.95

*Green chimichurri marinated and grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini*

## CRISP GREEN BEAN SALAD (GF, VG) | \$3.99

*Fresh green beans and peas, olive oil, basil, lemon, pickled mustard seeds, garlic and chili.*

## GRILLED SWEET POTATOES (GF, V) | \$4.95

*Tomato-maple butter, chive sour cream and pumpkin seeds.*

## PARMESAN ROASTED SQUASH (GF, V) | \$3.99

*Green & yellow zucchini, parmesan, garlic, basil and chili flake.*

## BROWN BUTTER MAPLE BUTTERNUT SQUASH PURÉE (GF, V) | \$4.25

*Pumpkin seeds, maple brown butter and butternut squash.*

## GARLIC MASHED POTATO (GF, V) | \$3.99

*Cream, butter and roasted garlic*

## HARVEST SALAD (GF, V) | \$5.25

*Roasted delicata squash rings, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds, goat cheese and cranberry vinaigrette*

## CRUNCHY BRUSSELS SLAW (GF, N, V) | \$4.00

*Shaved Brussels sprouts, dates, feta, almonds and dijon vinaigrette*



# HOLIDAY SWEET TREATS

## HOLIDAY MACARON LOLLIPOPS (GF,N,V) | \$3.50 EACH

*Honey-fig, peppermint and tiramisu*

## MINI CUPCAKES (V) | \$2.50 EACH

*Carrot pumpkin with cream cheese frosting,  
apple cider cranberry & chocolate malted milk*

## MINI FLOURLESS CUPCAKES (GF,V) | \$2.50 EACH

*Chocolate raspberry & winter citrus*

## PEPPERMINT BROWNIE LOLLIPOP (V) | \$2.25 EACH

## HAND DIPPED TRUFFLES (GF,V) | \$2.50 EACH

*White chocolate salted crème brûlée & milk  
chocolate cookie butter*

## MINI WHOOPIE PIES (V) | \$2.25 EACH

*Pumpkin s'more, red velvet & chocolate salted  
caramel*

## CREAM PUFFS (V) | \$2.50 EACH

*Chocolate chess pie, spiced apple pie & sugar  
plum pie*

## MINI GOURMET POP TARTS (V) | \$2.75 EACH

*Candy apple, fig & blood orange, pear &  
crystallized ginger*

## COSMIC BROWNIE BITES (V) | \$2.25

*Rich chocolate brownie, frosting, technicolor  
sugar confetti*

## PETIT FOURS SELECTION (N,V) | \$32 PER DOZEN

*Seasonal mini tarts, truffles & macarons*

## SALTED CARAMEL S'MORES LOLLIPOP (GF,V) | \$2.50

*Vanilla marshmallow, salted caramel, oat  
graham crumb, dark chocolate shell*

## FESTIVE PRETZEL RODS (V) | \$1.95 EACH

*Holiday colors, sprinkles & stripes*

## CROISSANT SUPREMES (N,V) | \$3.25 EACH

*Hazelnut crunch & raspberry*

## VEGAN COOKIE SELECTION (VG,N) \$30 PER DOZEN

*Funfetti, snickerdoodle, chocolate chunk &  
peanut butter oatmeal*

## CHEESECAKE LOLLIPOPS (V) | \$2.25 EACH

*Black forest, orange ginger, chocolate  
peppermint pretzel*

## COOKIE DOUGH BITES (V) | \$2.25 EACH

*Chocolate chip, snickerdoodle & birthday cake*

## MINI BLOOD ORANGE TIRAMISU VESSEL (V) | \$2.99 EACH

*Blood orange puree, lady fingers, mascarpone  
mousse, grand marnier*

## FRENCH CHOCOLATE MENDIANTS (GF,N,V) | \$2.25 EACH

*White chocolate peppermint pretzel & dark  
chocolate tropical fruit*

## DEMITASSE COOKIES (V) | \$4.50 FOR 4

*Citrus gingersnap, chai tea shortbread, red  
berry thumbprint, smoked chocolate sable*

## FESTIVE DIPPED CHOCOLATE STRAWBERRIES (GF,V) | \$3 EACH

*Holiday colors, sprinkles & stripes*

## BLACK & WHITE CHEESECAKE BITE (V) \$2.25

*Brownie, marbled cheesecake*

## MINI VEGAN CHOCOLATE RASPBERRY VESSEL (N,VG) | \$2.99 EACH

*Vegan chocolate brownie, raspberry jam,  
coconut whip*

## MINI HO-HO BITES (GF,V) | \$2.50 EACH

*Chocolate sponge, vanilla buttercream  
chocolate glaze*

## CAKE POPS (N,V) | \$2.25 EACH

*Red velvet, coconut snowball & chocolate  
raspberry*

## MINI S'MORES VESSEL (GF,V) | \$2.99 EACH

*Oat crumble, marshmallow meringue,  
chocolate ganache, salted caramel sauce,  
toasted marshmallow*

## MINI SWEET POTATO CHEESECAKE (V) \$2.25 EACH

*Mini sweet potato sour cream cheesecake,  
graham crust, spiced whipped cream*

# SAVORY STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

## WINTER BURRATA BAR | \$9.50 PER PERSON

### INCLUDES

*Burrata cheese*

### ADD ONS

*Roasted delicata squash ring or crushed minted peas*

### TOPPINGS

*Pomegranate seeds and black olive crumble*

### SIDES

*Pink Himalayan salt and cracked pepper, homemade focaccia & everything lavash*

## FLATBREAD STATION \$9.99 PER PERSON

### THE ARGENTINEAN

*Swiss & mozzarella, fennel sausage, green herb chimichurri*

### THE BEE STING

*Mozzarella, soppressata, chili flake and chili honey*

### THE FOREST

*Roasted wild mushrooms, truffle bechamel, mozzarella, swiss, arugula, truffle oil*

## GOLDEN DRAGON STATION (N) \$10.99 PER PERSON

### YOUR FAVORITE TAKEOUT BITES

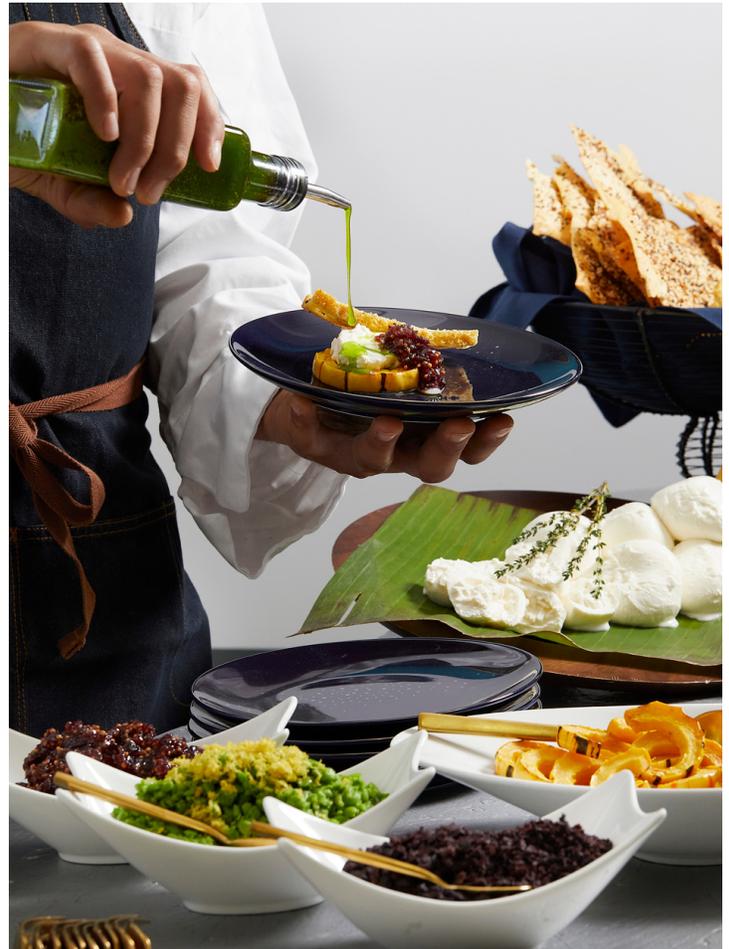
*Vegetable fried rice or Singapore noodles*

### WITH CHOICE OF

*Orange lacquered beef, kung pao chicken, char siu pork belly or Szechuan chili shrimp*

### INCLUDES

*Fortune cookie*



## LONESTAR BBQ TACO BAR (GF) \$9.99 PER PERSON

### INCLUDES

*Smoked ancho brisket, tobasco chicken and spicy jackfruit carnitas*

### SAUCES

*Jalapeño queso, lime crema and tangy BBQ sauce*

### TOPPINGS

*Pico de gallo, pickled red onions, crispy onion strings and cilantro*

### TORTILLAS

*Soft corn*

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# SAVORY STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

## DIRTY BIRD SLIDER STATION \$6.99 PER PERSON

### INCLUDES

*Crisply pickle brined chicken thigh*

### STYLES

*Nashville dry rub and Seoul sweet & spicy sauce*

### SAUCES

*Comeback sauce and Kimchi mayo*

### TOPPINGS & ROLLS

*Cucumber pickles, Asian pickled vegetable slaw, traditional coleslaw, mini rolls and salt & vinegar chips*

## LUCKY BAO BAR | \$11.99 PER PERSON

### INCLUDES

*Steamed bao buns*

### FILLINGS

*Peking duck, char siu pork and five spice crispy tofu*

### TOPPINGS

*Julienned cucumber, julienned leeks, pickled watermelon radish, fried shallots, hoisin sauce and Sriracha mayo*

## KYOTO SALMON BOWL STATION \$13.99 PER PERSON

### INCLUDES

*Furikake smoked salmon, seared maitake mushrooms, seasoned sushi rice, fresh cucumber, jalapeño, edamame, radish, Japanese bulldog sauce, Sriracha mayo, furikake, scallions and nori sheets*

## HARVEST GNOCCHI BAR | \$6.99 PER PERSON

### CHOICE OF

*Truffle & wild mushroom, sweet potato carbonara, balsamic brown butter*

### TOPPINGS

*Shaved parmesan, crispy prosciutto, caramelized squash, crispy sage, chives, parsley*

## GATHER & GRAZE STATION \$17.99 | 75 PERSON MINIMUM ORDER

### MEATS

*Prosciutto di Parma, Genoa salami, spicy capicola*

### CHEESES

*Italian burrata with lemon & olive oil, manchego, truffle whipped ricotta*

### BREADS & DIPS

*Tomato bruschetta, marinated olives, feta & peppers, honey, jam, pickled vegetables, fresh & dried fruit, grissini, focaccia toast, crackers*

## COWBOY CARVING STATION \$25.99 PER PERSON

### CHOICE OF

*Coffee Rubbed & Grilled Tomahawk Steak*

### SERVED WITH

*Whipped Yukon gold potato, little gem wedge salad, grilled asparagus, homemade parker house rolls*

### SAUCES

*Steak Sauce, chimichurri, chilled bearnaise*

### SURF & TURF OPTION +\$7.00

*Seared ahi-tuna, tuxedo sesame seeds, soy-ginger dipping sauce*

# SWEET STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

## SNOW CLOUD BAR (GF,N,V) \$5.99 PER PERSON

### INCLUDES

*Whipped vanilla meringues*

### FRUIT

*Red wine poached pears and kirsch roasted cherries*

### FILLINGS

*Pistachio pastry cream and chocolate mousse*

### TOPPINGS

*Mexican hot chocolate sauce, mulled wine syrup, candied pistachios, dark & white chocolate shavings*

## CINNA-ROLL BAR (N,V) | \$5.99 PER PERSON

### ROLLS

*Homemade cinnamon rolls and homemade wild berry rolls*

### FROSTINGS & TOPPINGS

*Cream cheese frosting, chocolate frosting, caramel sauce, berry coulis and candied pecans (N)*

## CHURRO LOOP BAR (N,V) | \$6.95 PER PERSON

### INCLUDES

*Cinnamon sugar churros*

### DRIZZLE

*Mexican dark chocolate, salted caramel and spicy mango coulis*

### TOPPINGS

*Crushed cereal, sprinkles and toffee bits*

## "CUP" CAKE BAR (V) | \$8.99 PER PERSON

### CAKE

*Flourless chocolate cake crumb, funfetti sponge crumb*

### SAUCES

*Berry coulis, salted caramel sauce, chocolate sauce, cream cheese frosting, vanilla buttercream*

### CRUNCHIES

*Rainbow sprinkles, chocolate shavings, brownie bites, cereal mix, pretzel bits*

## FILL & BUILD DONUT BAR, CHEF MANNED (V) | \$6.95 PER PERSON

### FILLINGS

*Spiced plum jam and salted caramel pastry cream*

### GLAZES

*Vanilla or mixed berry*

### TOPPINGS

*Chocolate shavings, fruity cereal and crispy bacon bits*



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# COCKTAILS & DRINK STATIONS

## DRINK STATIONS

*\*mocktail available*

## COCKTAILS

### ESPRESSO MARTINI BAR | \$15 PER PERSON

#### INCLUDES

*Vodka, espresso coffee, coffee liqueur, torched homemade vanilla marshmallow*

### HARD CIDER STATION\* | \$15 PER PERSON

#### INCLUDES

*Hot apple cider & chilled sparkling apple cider*

#### SPIKES

*Bourbon and spiced rum*

#### TOPPINGS

*Pumpkin spiced whipped cream, mini apple donut, salted caramel syrup and cinnamon*

### SPIKED HOT CHOCOLATE BAR\* \$18 PER PERSON

#### HOT CHOCOLATES

*Dark chocolate milk, white chocolate milk*

#### SPIKES

*Bourbon and Bailey's Irish cream.*

#### WHIPS & FLUFFS

*Homemade vanilla marshmallows, whipped cream*

#### TOPPINGS

*Shaved chocolate, crushed peppermint, cookie crumble*

### FESTIVE BUBBLE BAR\* | \$15 PER PERSON

#### BUBBLES

*Italian prosecco*

#### MIX-INS

*Fresh squeezed orange juice, blood orange puree, pomegranate juice*

#### GARNISHES

*Orange peel, candied ginger, pomegranate seeds*

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### PEAR-TINI | \$12

*Vodka, lemon juice, simple syrup, pear juice, fresh pear*

### GOOD TIDINGS\* | \$11

*Vodka, cointreau, cranberry puree, sparkling water, bitters, all spice rim*

### HOT SPICED CHAI\* | \$10

*Spiced rum, agave nectar, chai tea, cinnamon, clove, orange*

### THE SUGAR COOKIE | \$12

*Vodka, kahlua cream, vanilla, frosting & sprinkle rim*

### POMEGRANATE CHAMPAGNE\* | \$9

*Champagne, pomegranate juice, cassis, pomegranate*

### FROSTED COSMO | \$10

*Vodka, triple sec, simple syrup, lime juice, white cranberry juice, cranberry*

### FESTIVE PUNCH\* | \$10

*White rum, fruit punch, pineapple, orange juice, cranberries*

### BLOOD ORANGE ROSEMARY FIZZ\* | \$10

*Blood orange juice, campari, champagne, rosemary, simple syrup*



# HANUKKAH PRIX FIXE

SERVES 6 PEOPLE | \$250

## MATZO BALL SOUP

*Chicken soup, carrot, celery and dill.*

## POTATO & SCALLION LATKES (GF)

*Sour cream and apple sauce.*

## CARAMELIZED ONION BRISKET (GF)

*Caramelized onions and carrots with a red wine tomato sauce.*

## MAPLE-SHERRY GLAZED CARROTS (GF)

*Sherry vinegar, maple and mustard glaze, pomegranate seeds and chives.*

## ROASTED BRUSSELS SPROUTS (GF, V)

*Shallots and balsamic vinegar.*

## CINNAMON & GOLDEN NOODLE KUGEL

*Golden raisins and egg noodles.*

## APPLE CIDER DONUT CAKE

*Vanilla honey glaze.*



**EMAIL:** [INFO@RSVPCATERING.COM](mailto:INFO@RSVPCATERING.COM) | **PHONE:** 703-573-8700  
**GF** - GLUTEN FREE **N** - NUTS **V** - VEGETARIAN **VG** - VEGAN

# CHRISTMAS PRIX-FIXE

SERVES 6 PEOPLE | \$360

## ROASTED TENDERLOIN (GF)

*Spicy dill mustard and horseradish aioli.*

## LUMP CRABCAKES

*Smoked onion remoulade.*

## CRISP WINTER GREEN BEAN SALAD (GF, VG)

*Fresh green beans and peas, olive oil, basil, lemon, pickled mustard seeds, garlic and chili.*

## MAPLE-SHERRY GLAZED CARROTS (GF, V)

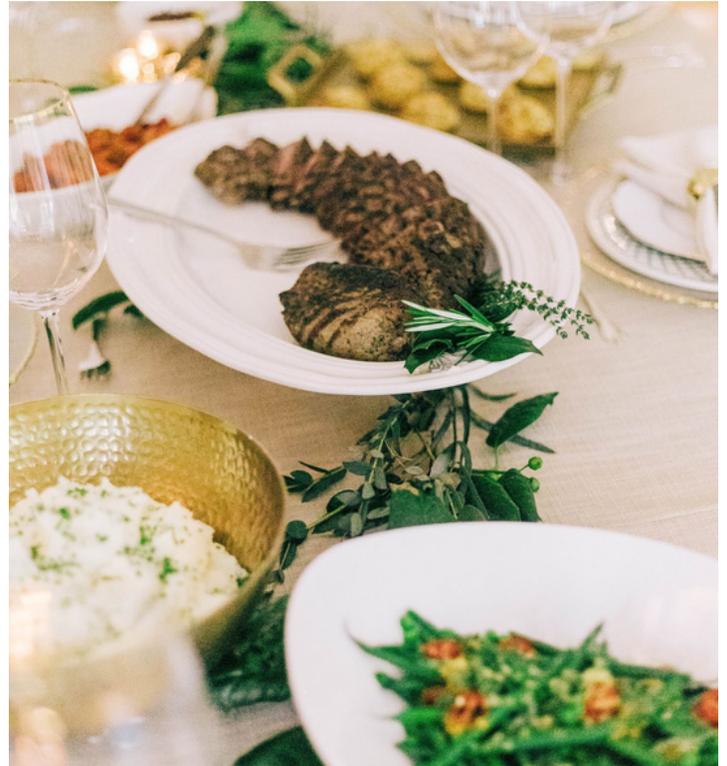
*Sherry vinegar, maple and mustard glaze, pomegranate seeds and chives.*

## GARLIC MASHED POTATOES (GF, V)

*Garlic and chive.*

## HOMEMADE ROLLS

*Challah and sweet potato biscuits.*



## CHRISTMAS DESSERTS

### SWISS CHOCOLATE YULE LOG | \$50

*Rich chocolate Swiss roll, vanilla buttercream, white & dark chocolate décor*

### GINGERBREAD YULE LOG | \$50

*Vanilla Swiss roll, gingerbread buttercream, chocolate "bark" décor*

### FRESH BAKED PIES | \$40 EACH

*Available flavors include bourbon pecan (N), Dutch apple & pumpkin chiffon*

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# INDIVIDUALLY PACKAGED HOLIDAY MEALS

## CLASSIC ROASTED TURKEY (GF) | \$17.99

*Herb roasted turkey, gravy, sage and sausage cornbread stuffing, garlic mashed potatoes, sherry-maple roasted carrot and cranberry orange relish.*

## WARM SPICE ROASTED CHICKEN (GF) | \$17.99

*Roasted chicken breast, red wine & sour cherry braised cabbage, garlic mashed potatoes and sautéed green beans.*

## BISTRO FILET MEDALLIONS (GF) | \$34.95

*Herb bistro filet medallions, green peppercorn sauce, roasted tri-color potatoes, charred Brussels sprouts and roasted and glazed carrots.*

## BOURBON GLAZED SALMON (GF) | \$25.99

*Bourbon glazed salmon, harvest quinoa & squash salad and sautéed kale.*

## BUTTERNUT SQUASH & SPINACH LASAGNA | \$17.99

*Small grilled pear and winter greens salad with garlic bread.*

## ALE BRAISED BRISKET (GF) | \$25.99

*Brisket braised in dark ale sauce, garlic mashed potatoes, julienned carrots, zucchini, squash and sweet potato biscuits.*

## CHARCUTERIE BOX | \$14.99 PER PERSON

*Olli fennel salami, prosciutto, capicola, havarti, brie, sharp cheddar, mixed olives, cornichons, spicy dill mustard, everything crackers and crostini.*



## INDIVIDUALLY PACKAGED DESSERTS

### BOURBON PECAN TART (N,V) | \$6.95

### DUTCH APPLE STREUSEL TART (V) | \$6.95

### SALTED CARAMEL CHOCOLATE TART (V) | \$6.95

### PEAR & PISTACHIO TART (N,V) | \$6.95

### HOLIDAY DESSERT BOX | \$14.99 PER PERSON

*Holiday dunk and crunch (holiday-shaped mini shortbread with festive buttercream dip), mint cosmic brownie tree, pumpkin s'more whoopie pie, "snowball" cake truffle and peppermint pretzel bark.*