

RSVP

CATERING

CORPORATE MENU

BREAKFAST ENTREES

AMERICAN CLASSIC **N**

Assorted Homemade Muffins, Croissants, Tea Breads,
Danish, Scones And Bagels With Sweet Butter,
Preserves And Cream Cheese
\$5.45 per person

MINI CLASSIC **N**

Assorted Homemade Mini Muffins, Croissants, Tea Breads,
Danish, Scones And Bagels With Sweet Butter,
Preserves And Cream Cheese
\$6.50 per person

HOMEMADE TEA BREAD ASSORTMENT **N**

Banana Chocolate Chip, Zucchini,
Lemon And Marble
\$3.75 per person

NEW YORK BAGEL BAR

Assorted Bagels With Plain And
Vegetable Cream Cheese
\$4.50 per person

MINI QUICHE SQUARES **C**

Lorraine
Spinach And Gruyere
Broccoli And Gruyere
Mushroom And Cheddar
Ham And Cheddar
\$1.85 each

FRITTATA **GF, C**

Asparagus And Radish
Tomato, Mozzarella And Basil
Prosciutto, Herb And Brie
\$32 per frittata
serves 8 guests

BREAKFAST BURRITOS **C**

Eggs, Spinach And Feta
Eggs, Onions, Peppers And Cheddar
Eggs, Bacon, Potato And Cheddar
Eggs, Chorizo And Queso Fresco
Served With Salsa
\$5.95 each

MORNING CHARCUTERIE

Olli Fennel Pollen Salami, Black Pepper Salami, Prosciutto,
Mixed Olives, Havarti, Brie, Heirloom Tomato Slices,
Multigrain Roll, Mini Croissant And
Ficelle With Butter And Jam
\$7.50 per person

MINI CROISSANT DONUTS **N**

Nutella, Cinnamon Sugar And Maple Bacon
\$2.50 each
must order by the dozen per flavor

HOT BREAKFAST SANDWICHES **C**

Egg, Cheese, Bacon Or Sausage
On Biscuit
\$4.95 per person
\$5.95 On Croissant

ATLANTIC SALMON PLATTER

Smoked Salmon, Fresh Dill, Lemon Wedges, Capers,
Bermuda Onions, Chopped Tomatoes, Bagels
And Plain Cream Cheese
\$7.95 per person

FRENCH TOAST **C**

French Toast With Maple Syrup And Butter
\$5.25 per person

FRENCH TOAST CASSEROLE **C**

Croissants And Baguettes With Custard And
Cinnamon With Maple Syrup
\$65 per casserole
serves 15 - 20 guests

OMELETS **GF, C**

Lorraine
Ham And Swiss
Spinach, Tomato And Feta
*Egg White, Mushroom And Spinach
\$6.95 per person
*\$7.95 per person

SCRAMBLED EGGS **GF, C**

Three Farm Fresh Scrambled Eggs
\$3.95 per dozen

BREAKFAST SIDES

COTTAGE HOME FRIES V, GF, C
Red Bliss Potatoes With Sautéed Onions
\$3.89 per person

INDIVIDUAL LOW FAT FRUIT YOGURT GF
\$2.25 per person
Additional \$.85 for granola per person

CHOBANI GREEK YOGURT GF
Strawberry Or Peach
\$3.95 per person

FRUIT SALAD V, GF
Seasonal Fruits And Berries
\$3.95 per person

FRUIT DISPLAY V, GF
Seasonal Sliced Fruit And Berries
\$4.75 per person

APPLEWOOD SMOKED BACON GF, C
\$2.95 per person

SAUSAGE LINKS GF, C
\$2.95 per person

TURKEY BACON GF, C
\$3.75 per person

CHICKEN APPLE SAUSAGE GF, C
\$3.95 per person

VEGETABLE SAUSAGE PATTY C
\$4.25 per person

HOMEMADE GRANOLA BAR V, GF, N
\$2.25 each

OATMEAL C
Oatmeal With Raisins And Brown Sugar
\$2.50 per person
assorted individual packets \$1.95 each

BREAKFAST PRIX FIXE

FRESH START N
MINI MUFFINS AND TEA BREADS
Blueberry Crumb, Spiced Banana, Bran
Raisin And Brown Sugar Peach Muffins
Banana Chocolate Chip, Zucchini, Lemon
And Marble Tea Breads

ASSORTED LOW FAT YOGURTS
With Granola

FRUIT SALAD
\$7.95 per person

THE CONTINENTAL N
AMERICAN CLASSIC
Assorted Homemade Muffins,
Croissants, Tea Breads, Danish,
Scones And Bagels

FRUIT SALAD

ASSORTED NANTUCKET NECTAR JUICES
\$9.95 per person

MORNING START C
HOT BREAKFAST SANDWICHES
Egg, Cheese And Bacon Or Sausage
On Biscuit

COTTAGE HOME FRIES

FRUIT SALAD
\$10.95 per person

BEVERAGES

COFFEE SERVICE
Regular Or Decaf
\$1.95 per person

HOT TEA SERVICE
Assorted Tazo Tea
\$1.95 per person

PERRIER SPARKLING WATER
\$2.25 per person

NANTUCKET NECTARS JUICE
Pressed Apple,
Cranberry And Orange Juice
\$2.25 per person

SANDWICH PLATTERS

SIGNATURE SANDWICHES

Turkey, Provolone, Lettuce And Tomato On Whole Wheat
Honey Glazed Ham, Swiss, Lettuce And Tomato On Rye
Roast Beef, Cheddar, Lettuce And Tomato On Sour Dough
Tuna Salad, Lettuce And Tomato On Sourdough
Chicken Salad, Lettuce And Tomato On Knot Roll
Grilled Vegetables With Balsamic Dressing On Baguette
\$6.95 each
\$7.95 each on croissant

PRETZEL ROLL AND CIABATTA BUN SANDWICHES

Grilled Chicken, Swiss, Tomato, Lettuce And
Avocado Vinaigrette On Pretzel Roll
Roasted Turkey, Havarti, Bacon, Tomato, Lettuce
And Chipotle Ranch On Pretzel Roll
Ancho Brisket, Swiss, Coleslaw, And
BBQ Horseradish On Pretzel Roll
Italian Ham, Cappicola, Balsamic Roasted Onions, Tomatoes,
Lettuce, And Aioli On Ciabatta Bun
Grilled Portobello, Roasted Red Peppers, Smoked Gouda
And Lettuce On Ciabatta Bun
\$7.95 per person

SIGNATURE WRAPS

New Mexico BBQ Chicken, Lettuce, Tomato And
Honey BBQ Ranch Dressing In Flour Tortilla
Turkey, Ham, Bacon, Muenster, Lettuce, Tomato And
Spicy Mustard In Spinach Tortilla
Brisket, Provolone, Caramelized Onions, Lettuce, Tomato
And Horseradish Aioli In Flour Tortilla
Tuna Salad, Kalamata Olives, Red Onions, Arugula,
Tomato And Lemon Aioli In Spinach Tortilla
Grilled Vegetables, Havarti, Lettuce, Tomato And
Black Bean Spread In Sun Dried Tomato Tortilla
\$7.50 each

FANCY CHARCUTERIE BOARD

Roasted Turkey
Grilled Chicken Breast
Virginia Baked Ham
Roast Beef
Tuna Salad
Chicken Salad
Grilled Vegetables
Swiss And New York Cheddar Cheese
Assorted Breads And Rolls
\$8.95 per person

ENTREE BUFFET SALADS

GRILLED CHICKEN CAESAR

Grilled Chicken, Rustic Croutons And Shaved
Parmesan Reggiano On Romaine Lettuce
With Classic Caesar Dressing
\$9.95 per person

GRILLED CHICKEN MANGO

Grilled Chicken, Mango, Pineapple, Pomegranate Seeds
And Crispy Wontons On Mixed Greens With
Ginger Mango Vinaigrette
\$10.95 per person

NEW MEXICO BBQ RANCH GF

Grilled Cumin Chicken Breast, Crumbled Bacon, Roasted
Corn, Grape Tomatoes, Corn Tortilla Strips And Jalapeño
Jack Cheese On Mixed Greens With
Honey BBQ Ranch Dressing
\$10.95 per person

GRAIN BOWL GF, N

Sriracha Tri-Color Quinoa, Baby Arugula, Kale And
Fennel Fronds, Feta, Baby Heirloom Tomatoes, Cucumbers
And Radish With Lemon Tahini Dressing
\$12.95 per person
\$16.95 per person with grilled chicken

TEXAS SIRLOIN GF

BBQ Sirloin, Grape Tomatoes, Roasted Corn, Black
Beans And Tortilla Strips On Mixed Greens
With Southwest Caesar Dressing
\$10.95 per person

SIDE SALADS

STARTING AT \$3.49

GREEN SALADS

Mixed Green Salad **V, GF**
Greek Mixed Green Salad **GF**
Spinach And Aged Jack Salad **GF**
Baby Spinach And Strawberry Salad **V, GF, N**
Baby Kale Caesar Salad
Caesar Salad

POTATO SALADS

New Potato Salad With Dill **GF**
Grilled Corn And Yukon Potato Salad **V, GF**
Traditional Potato Salad **GF**

PASTA SALADS

Rigatoni Pasta Salad
Cascade Orzo Salad **V**
Bowtie Pasta With Arugula And Pine Nuts **N**
Israeli Couscous Salad With Lime Mint Dressing
Mediterranean Orzo Salad **V, N**
Penne Pasta Primavera

VEGETABLE SALADS

Grilled Vegetable Display **GF**
Asparagus Salad With Shiitake Mushrooms **V, GF**
Grilled Corn And Roasted Pepper Salad **V, GF**
Green Bean Salad With Roasted Grape Tomatoes **V, GF**
Tomato And Cucumber Salad **V, GF**
Roasted Corn And Black Bean Salad **V, GF**

GRAIN SALADS

Green Garden Couscous **V, N**
Peruvian Quinoa Salad **V, GF**
Southwest Rice Salad **V, GF**

HOT SIDES

Basmati Rice Pilaf **V, GF, C**
Chipotle Mashed Potatoes **GF, C**
Ultimate Mac And Cheese **C**
Orecchiette Tomato Basil Al Forno **C**
Sonoma Roasted Vegetables **V, GF, C**
Cauliflower Truffle Puree **GF, C**
Tortellini Alla Porcini **C**

MIXED GRILL DISPLAYS

ROOM TEMPERATURE

NAPA VALLEY MIXED GRILL **GF**

Applewood Smoked Salmon Filet, Char-Grilled
London Broil, Drunken Chicken And
Herb Roasted Vegetables
\$13.95 per person

MESQUITE GRILL **GF**

Grilled Shrimp, Flank Steak, Chicken, Plum
Tomatoes, Shiitake Mushrooms, Zucchini And Eggplant
With Provencal Aioli And Spicy Dill Mustard
\$14.95 per person

ARTISAN MIXED GRILL **GF**

Tarragon Mustard Shrimp, Flat Iron Steak, Grilled
Chicken, Grilled Green Beans, Tomatoes, Shiitake
Mushrooms, Red Onions And Zucchini
\$15.95 per person

MYKONOS MIXED GRILL **GF**

Grilled Salmon Filet, London Broil, Lemon
Oregano Chicken, Spinach, Radicchio, Grilled Scallions,
Sliced Plum Tomatoes And Feta Cheese
\$14.95 per person

MANDARIN MIXED GRILL **GF**

Grilled Asian Shrimp, Skirt Steak, Chicken, Broccoli,
Bok Choy, Carrots, Daikon Radish
And Shiitake Mushrooms
\$15.95 per person

HOT BUFFET ENTREES

HERB GARDEN CHICKEN GF, C

Lemon Herb Chicken Breast And Julienne
Vegetables With Chablis Pan Sauce
\$9.95 per person

CHICKEN PALERMO C

Chicken Scallopini, Sautéed Spinach, Mushrooms And
Artichoke Hearts With Lemon Cream Sauce
\$10.95 per person

CURRIED MAPLE-MUSTARD CHICKEN GF, C

Curried Maple-Mustard Chicken With Roasted Corn
And Lima Bean Succotash
\$11.95 per person

HONEY ROASTED CHICKEN GF, N, C

Honey Roasted Chicken, Fresh Sage, Walnuts, Zucchini And
Orange Zest With Honey Balsamic Reduction
\$10.95 per person

HERB CRUSTED AVIGNON CHICKEN GF, C

Herb Crusted Avignon Chicken And Quinoa
Pilaf With Lemon Shallot Sauce
\$10.95 per person

ROMA CHICKEN C

Panko Crusted Chicken Breast Stuffed With Sun Dried
Tomatoes, Fresh Mozzarella And Basil With
Roasted Tomato Coulis
\$10.95 per person

MEMPHIS BARBECUE CHICKEN OR PORK C

Pulled Chicken Or Pork With Memphis City
Barbecue Sauce With Kaiser Rolls
\$8.95 per person

GREEK BEEF OR CHICKEN KEBABS GF, C

Lemon Oregano Marinated Beef Or Chicken And
Cardamom Basmati Rice Pilaf With Tzatziki Sauce
\$13.95 per person

COCOA ANCHO BEEF BRISKET GF, C

Barbecued Braised Beef Brisket In A
Coffee Beer Mop Sauce
\$9.95 per person

LEMON OREGANO LONDON BROIL C

Grilled Lemon Oregano London Broil, Sauteed Spinach
And Plum Tomatoes With Sauvignon Blanc Demi Sauce
\$10.95 per person

ARGENTINEAN BEEF GF, C

Argentinean Grilled Skirt Steak And Southwest
Rice With Chimichurri Sauce
\$14.95 per person

BRASSERIE BEEF FILET GF, C

Grilled Rosemary Crusted Beef Medallions And Sautéed
Spinach With Green Peppercorn Demi Sauce
\$16.95 per person

PANKO CRUSTED TILAPIA C

Panko Crusted Tilapia And Mediterranean Orzo Pilaf
With Lemon Caper Cream Sauce
\$11.95 per person

PINK PEPPERCORN CRUSTED SALMON GF, C

Seared Pink Peppercorn Salmon And Matchstick
Vegetables With Dill Cream Sauce
\$12.95 per person

CITRUS GLAZED SALMON GF, C

Pan Seared Salmon Filet With Citrus Shallot Glaze, Spinach
And Leeks With Lemon Beurre Blanc
\$12.95 per person

HONEY BALSAMIC SALMON GF, C

Honey Balsamic Salmon And Matchstick Vegetables
With White Balsamic Cream Sauce
\$12.95 per person

CRAB CAKES C

Two 2.5 oz Crab Cakes On Roasted Corn Relish
With Remoulade Sauce
\$14.95 per person

RED SNAPPER FERRARA GF, C

Pan Seared Red Snapper And Smoked Tomato Basil Confit
With Balsamic Cream Sauce
\$14.95 per person

STUFFED PEPPERS V, C

Roasted Stuffed Green Bell Peppers With Couscous
Pilaf And Piquillo Pepper Coulis
\$7.95 per person

EGGPLANT PROVENCAL C

Grilled Eggplant Roulade Stuffed With Spinach, Mushrooms,
And Ricotta Cheese Coated In Herbed Breadcrumbs
With Roasted Tomato Garlic Coulis
\$8.95 per person

ROOM TEMPERATURE BUFFET ENTREES

CARIBBEAN CHICKEN **GF**

Caribbean Glazed Chicken, Caramelized Pineapples, Plantain Spikes, Roasted Corn And Red Pepper Salad
\$10.95 per person

ANCHO LIME BEEF SKEWERS **GF**

Ancho Lime Marinated Bistro Filet, Zucchini, Yellow Squash, Red Onions And Cherry Tomatoes With Grilled Corn And Pepper Salad
\$13.95 per person

HERB GLAZED CHICKEN

Herb Glazed Chicken With Rigatoni Pasta, Charred Radicchio, Arugula, Caramelized Onions, Pancetta And Pecorino
\$10.95 per person

HICKORY GRILLED FLAT IRON STEAK **GF**

Hickory Grilled Flat Iron Steak With New And Sweet Potato Salad
\$14.95 per person

POMEGRANATE BASIL CHICKEN **GF**

Pomegranate Basil Chicken, Spiced Chickpeas, Tomato, Cucumber, Radish And Red Onion With Yogurt Drizzle
\$12.95 per person

FLORENTINE STYLE SHRIMP

Florentine Shrimp, Parmesan Crisps, Grilled Artichokes, Grilled Asparagus And Orzo Pasta With Red Wine Vinaigrette
\$14.95 per person

SANDWICH PRIX FIXES

SIGNATURE SANDWICH PRIX FIXE

SANDWICHES

Roasted Turkey, Honey Ham, Roast Beef, Tuna, Chicken Salad And Grilled Vegetables

NEW POTATO SALAD WITH DILL **GF**

New Potatoes, Sour Cream, Dill And Mayonnaise

MIXED GREEN SALAD **GF**

Mixed Greens, Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette

HOMEMADE GOURMET COOKIES AND BARS **N**

Chocolate Chip, Double Chocolate M&M, Lemon, Oatmeal, Red Velvet, S'More And White Chocolate Oreo Brownies, Latte, Peanut Butter Blondie And Raspberry Bar
\$12.95 per person

SIGNATURE WRAP PRIX FIXE

WRAPS

Chicken, Turkey, Brisket, Tuna Salad And Grilled Vegetables

GRILLED CORN AND YUKON POTATO SALAD **GF**

Cider Dijon Vinaigrette

CAESAR SALAD

Romaine Lettuce, Grape Tomatoes, Parmesan Cheese And Croutons With Caesar Dressing

MINI WHOOPIE PIES

Chocolate Chip, Red Velvet And S'More
\$13.95 per person

PRETZEL ROLL AND CIABATTA BUN

SANDWICH PRIX FIXE

SANDWICHES

Grilled Chicken, Smoked Turkey, Ancho Brisket, Italian Ham And Grilled Portobello

MIXED GREEN SALAD **GF**

Mixed Greens, Grape Tomatoes, Carrots And Mushrooms With Ranch Dressing

BOWTIE PASTA SALAD **N**

Arugula, Toasted Pine Nuts, Asparagus, Tomatoes, Parmesan Reggiano And Lemon Vinaigrette

MINI SIGNATURE CUPCAKES **N**

Chocolate Peanut Butter, Red Velvet, Triple Lemon And Vanilla
\$14.95 per person

ROOM TEMP PRIX FIXES

NEW!

COOKS KITCHEN

LEMON OREGANO CHICKEN
Spinach, Radicchio, Onions And Olives

COUSCOUS SALAD
Golden Raisins

MIXED GREEN SALAD **GF, N**
Dried Cranberries, Asiago Cheese
And Spiced Pepitas With Cider Vinaigrette

CHEESECAKE LOLLIPOPS
Chocolate Bailey's, Key Lime Blueberry
And Red Velvet
\$14.95 per person

NEW!

ART FESTIVAL **GF**

GRILLED MESQUITE CHICKEN AND
BALSAMIC GRILLED FLANK STEAK **GF**
Grilled Vegetables With Horseradish Aioli And Dill Mustard

PERUVIAN QUINOA SALAD **GF**
Black Beans, Grilled Corn And Tri-Color Peppers
With Lime Vinaigrette

BABY SPINACH SALAD WITH STRAWBERRIES **GF**
Spring Greens, Goat Cheese, Mushrooms And
Pepita With Creamy Balsamic Vinaigrette

NUTELLA TRUFFLES **GF**
\$15.95 per person

NEW!

WEST AUSTIN

PROVENCE CHICKEN **GF**
Toasted Quinoa With Tahini Dressing

ZUCCHINI SALAD **GF, N**
Sun Dried Tomato, Caramelized Onion And
Toasted Walnuts With Herb Vinaigrette

SOUTHWEST CAESAR SALAD
Romaine Lettuce, Grape Tomatoes, Parmesan Cheese
And Homemade Croutons With Southwest Caesar Dressing

CHOCOLATE CHIP AND OATMEAL COOKIE
\$16.95 per person

NEW!

TOBAGO STYLIN' **GF**

CALYPSO CHICKEN **GF**
Caribbean Chicken With Peach Relish

ROASTED CORN AND BLACK BEAN SALAD **GF**
Red And Green Peppers, Red Onion,
Cilantro And Jalapeño With Lime Cumin Vinaigrette

MESCLUN GREEN SALAD **GF**
Feta, Cucumbers And Grape Tomatoes
With Red Wine Vinaigrette

MINI LOLLIPOP TREATS
Chocolate Dipped Brownies, Peanut Butter And Rice Krispy **GF**
\$15.95 per person

NEW!

MUSIC IN THE PARK **GF**

POMEGRANATE GRILLED CHICKEN **GF**
Green Chimichurri

SWEET AND NEW POTATO SALAD **GF**
Cilantro Lime Aioli

MIXED GREEN SALAD **GF**
Carrots, Grape Tomatoes And Mushrooms
With Buttermilk Ranch Dressing

MINI CHOCOLATE DIPPED MACAROONS **GF, N**
\$15.95 per person

NEW!

CAROLINA SHRIMP

GRILLED GARLIC SHRIMP **GF**
Red Lentils, Currant Salad And Fresh Herbs
With Garlic Vinaigrette

CAESAR SALAD
Romaine, Grape Tomatoes, Croutons And Parmesan
With Creamy Caesar Dressing

MINI BLOOD ORANGE AND
LEMON VERBENA MERINGUE TARTLETS
\$17.95 per person

GRILL WORKS

MESQUITE GRILLE **GF**
Grilled Shrimp, Flank Steak, Grilled Chicken, Plum Tomatoes,
Shiitake Mushrooms, Zucchini And Eggplant With
Provençal Aioli And Spicy Dill Mustard

BOWTIE PASTA WITH ARUGULA AND PINE NUTS **N**
Asparagus, Tomatoes And Parmesan Cheese
With Lemon Garlic Vinaigrette

MIXED GREEN SALAD
Mixed Green Salad, Grape Tomatoes, Carrots
And Mushrooms With Balsamic Dressing

MINI FRUIT TARTS
\$18.95 per person

HOT PRIX FIXES

IN THE GARDEN

HERB GARDEN CHICKEN **GF, C**
Lemon Herb Chicken Breast And Julienne
Vegetables With Chablis Pan Sauce

MIXED GREEN SALAD **GF**
Mixed Greens, Grape Tomatoes, Carrots And
Mushrooms With Ranch Dressing

BARS **N**
Brownie, Latte, Peanut Butter Blondie
And Raspberry Bars
\$14.95 per person

MIDDLEBURG RETREAT

HONEY ROASTED CHICKEN **GF, N, C**
Honey Roasted Chicken, Fresh Sage, Walnuts, Zucchini And
Orange Zest With Honey Balsamic Reduction

BABY KALE CAESAR SALAD
Toasted Panko, Shaved Radish And Pomegranate
Seeds With Poppy-Garlic Dressing

MILANO COOKIES
Seasonal Flavors
\$14.95 per person

NEW!

VIVA CHICKEN

HERB ROTISSERIE CHICKEN **GF, C**
Quartered Rotisserie Chicken With
White Wine Pan Sauce

CHIPOTLE MASHED POTATOES **GF, C**
Creamy Mashed Potatoes With Chipotle Peppers

MIXED GREEN SALAD **GF**
Carrot, Grape Tomatoes And Mushrooms
With Balsamic Vinaigrette

MINI DECADENT CHEESECAKE BROWNIE CUPCAKES
\$15.95 per person

NEW!

LAKE COMO

PESTO PARMESAN CHICKEN SCALOPPINI **C**
Mushroom Marsala Sauce

ROASTED NEW POTATOES **GF, C**
Shallots And Cracked Black Pepper

MIXED GREEN SALAD **GF**
Carrots, Grape Tomatoes And Mushrooms
With Balsamic Vinaigrette

MILANO COOKIES
Seasonal Flavors
\$16.50 per person

NEW!

SOUTHERN ITALY

BAKED ZITI BOLOGNESE **C**
Ground Beef, Mozzarella, Ricotta And Parmesan
With Roasted Tomato Sauce

CAESAR SALAD
Romaine, Grape Tomatoes, Parmesan
And Croutons With Creamy Caesar Dressing

MINI WHOOPIE PIES
Chocolate Chip, Red Velvet And S'More
\$14.95 per person

NEW!

COUNTRY PICNIC

SOUTHERN FRIED CHICKEN **C**
Cajun Seasoning

NEW POTATO SALAD WITH DILL
Sour Cream, Mayonnaise, Salt And Pepper

CHOP SALAD **GF**
Romaine, Bacon, Monterey Jack, Grape Tomatoes,
Grilled Corn And Carrot With Honey Barbecue Ranch Dressing

BROWNIES AND RED VELVET COOKIES
\$15.95 per person

NEW!

GREAT BAY

JERK CHICKEN **C**
Caramelized Pineapples And Latin Demi Sauce

SOUTHWEST RICE SALAD
Corn, Bell Peppers, Jalapeño, Chili Sauce And Tabasco

MIXED GREEN SALAD **GF**
Carrots, Grape Tomatoes And Mushrooms
With Red Wine Vinaigrette

WHITE CHOCOLATE OREO AND OATMEAL COOKIE
\$15.95 per person

NEW!

CANARY WHARF

PANKO CRUSTED TILAPIA **C**
Lemon Caper Sauce

MEDITERRANEAN ORZO **N**
Pine Nuts, Plum Tomatoes, Onions And Olive Oil

BABY KALE SALAD **N**
Sweet Potato, Apple, Pecans And
Pita Croutons With Lemon Vinaigrette

MINI KEY LIME CANNOLI'S
Key Lime Mascarpone
\$16.95 per person

HOT PRIX FIXES

NEW! **HERITAGE FESTIVAL** GF
ROSEMARY GARLIC CHICKEN GF, C
Piccata Sauce

PARMESAN ROASTED POTATOES GF, C
Red Bliss And Fresh Herbs

ARUGULA AND RADICCHIO SALAD GF, N
Grilled Pears, Chèvre And Spiced Pecans
With Raspberry Vinaigrette

ASSORTED TRUFFLES GF
\$16.95 per person

NEW! **KEY WEST**
SEARED MAHI MAHI GF, C
Sautéed Spinach With Basil Butter

ISRAELI COUSCOUS SALAD C
Carrots, Celery And Onions With Lime Mint Dressing

MIXED GREEN SALAD GF
Carrots, Grape Tomatoes And Mushrooms
With Champagne Vinaigrette

MINI FRUIT TARTS
\$17.95 per person

NEW! **NANTUCKET** GF
CITRUS NAGE COD GF, C
Summer Succotash With Lemon Cream Sauce

GARLIC MASHED POTATOES GF, C

GRILLED GREEN BEAN SALAD GF
Shiitake Mushrooms, Sautéed Shallots
And Fresh Thyme

MINI CHOCOLATE DIP MACAROONS GF
\$17.95 per person

BUILD YOUR OWN FAJITAS
FAJITAS C
Chicken Or Skirt Steak And Roasted Peppers And Onions With
Soft Flour Tortilla, Cheddar, Salsa And Sour Cream

BLACK BEAN AND YELLOW RICE SALAD V, GF
Basmati Rice, Black Bean, Sweet Turmeric, Cumin, Lime
Juice, Green Peppers, Tomatoes And Cilantro

TRICOLOR TORTILLA CHIPS AND SALSA GF

HOMEMADE GOURMET COOKIES AND BARS N
Chocolate Chip, Double Chocolate M&M, Lemon,
Oatmeal, Red Velvet, S'More And White Chocolate Oreo
Brownies, Latte, Peanut Butter Blondie And Raspberry Bar
\$15.95 per person

NEW! **LITTLE ITALY**
CHICKEN PALERMO C
Lemon Cream Sauce

BASMATI RICE PILAF GF, C
Spanish Onion, Italian Parsley, Black Pepper And Salt

SPINACH SALAD WITH FETA GF
Radicchio, Cucumbers, Grape Tomatoes, Mushrooms,
Red Onions And Kalamata Olives With Red Wine Vinaigrette

MINI SIGNATURE CUPCAKES N
Chocolate Peanut Butter, Red Velvet,
Triple Lemon And Vanilla
\$16.95 per person

NEW! **COLUMBIA RIVER**
CITRUS GLAZED SALMON GF, C
Julianne Vegetables With Beurre Blanc Sauce

BASMATI RICE PILAF GF, C
Onion, Parsley, Black Pepper And Salt

BABY SPINACH AND STRAWBERRY SALAD GF, C
Spring Greens, Goat Cheese And Pepitas
With Creamy Balsamic Dressing

MINI TIRAMISU SQUARES
\$18.50 per person

NEW! **MARDI GRAS** GF
NEW ORLEANS JAMBALAYA GF, C
Shrimp, Andouille Sausage, Chicken, Rice,
Tomatoes, Onions, Peppers And Creole Seasoning

MIXED GREEN SALAD GF
Carrots, Grape Tomatoes And Mushrooms
With Barbecue Ranch Dressing

GERBET MACARON GF
Macarons Filled With Butter Cream Or Jam
\$18.50 per person

GREEK ISLAND GRILL
KEBABS GF, C
Greek Marinated Beef, Chicken Or Vegetables
With Tzatziki Sauce

CARDAMON BASMATI RICE PILAF GF
Basmati Rice, Cardamom, Onion, Celery And Carrots

CUCUMBER TOMATO SALAD GF
Plum Tomatoes, Cucumbers, Carrots,
Dill And Cider Vinaigrette

BARS N
Brownie, Latte, Peanut Butter Blondie And Raspberry Bars
\$15.95 per person

HORS D'OEUVRES

PRICES ARE PER PIECE WITH A 24 PIECE MINIMUM PER ITEM

SHORT RIB DUMPLING C

Mustard Tahini Sauce
\$1.95 each

CHILEAN BEEF EMPANADA C

Mango Chutney
\$1.95 each

STUFFED MUSHROOM C

Spinach And Asiago
\$1.85 each

MINI CRAB CAKE C

Remoulade Sauce
\$2.25 each

VEGETARIAN MOO SHU ROLL V

Plum Sauce
\$1.85 each

MINI BEEF WELLINGTON C

Horseradish Aioli
\$1.95 each

COCONUT SHRIMP LOLLIPOP N, C

Apricot Ginger Sauce
\$2.50 each

LAMB AND HAZELNUT BAKLAVA N, C

Curry Aioli
\$1.95 each

ROASTED CHICKEN FOCACCIA

Grilled Chicken, Provolone, Mesclun Greens And
Sun Dried Tomato Aioli
\$1.85 each

BLACK BEAN PESTO PINWHEEL

Black Bean Pesto, Roasted Red Peppers
And Feta Cheese In Sun Dried Tomato Tortilla
\$1.85 each

SPANAKOPITA C

Spinach And Feta
\$1.85 each

SHIITAKE MUSHROOM AND LEEK SPRINGROLL C

Vietnamese Dipping Sauce
\$1.85 each

ARTICHOKE FONTINA ARANCINI C

\$1.85 each

NEPAL SPINACH AND FETA DUMPLING C

Chili Sauce
\$1.95 each

GRILLED KOREAN BEEF ROLL

Sesame Ginger Sauce
\$1.95 each

EASTERN SHORE CRAB AND SPINACH PUFF C

\$2.25 each

BACON WRAPPED SCALLOP C

Hickory Smoked Barbecue Sauce
\$2.25 each

TRUFFLE MAC AND CHEESE TARTLET C

Roasted Tomato Confit
\$1.85 each

KOBE BEEF PUFF C

Grainy Dijon Mustard
\$1.85 each

BACON WRAPPED FIG GF, C

Gorgonzola Cheese
\$1.95 each

DUCK CONFIT CIGAR C

Pineapple Chutney
\$2.25 each

BLACKENED CHICKEN FLAUTA C

Avocado Crema
\$1.95 each

CHICKEN CORIANDER DUMPLING C

Asian Dipping Sauce
\$1.95 each

CHICKEN WINGS C

BBQ
Buffalo
Kung Pao Orange
\$16.95 per dozen

COCKTAIL MEATBALLS C

Bourbon
Italian
Swedish
Sweet And Sour
\$15.95 per dozen

SKEWERS C

Lemon Oregano Chicken GF
Chimichurri Chicken GF
Blackened Chicken GF
Caribbean Chicken GF
Crispy Orange Skirt Steak
New Mexico Beef GF
\$1.95 each

MINI SANDWICHES

Cranberry Orange Muffin With Turkey
Jalapeño Cheddar Biscuit With Ham
Pepper Jack Biscuit With Beef Brisket
Cheddar Biscuit BLT
Wagyu Slider
\$1.85 - 2.95 each

DISPLAY PLATTERS

TROPICAL FRUIT DISPLAY **V, GF**

Pineapple, Mango, Papaya, Honeydew,
Cantaloupe, Kiwi, Grapes And Berries
\$6.95 per person

FRUIT AND CHEESE DISPLAY

Fresh Fruit And Berries, Imported And Domestic
Cheese With Sliced Ficelle And Crackers
\$5.25 per person

CHEESE DISPLAY

Triple Cream Brie, Smoked Gouda, Boursin, Stilton,
Herbed Chèvre, Port Salute And Fresh Fruit
With Sliced Ficelle And Crackers
\$5.95 per person

LOCAL ARTISAN CHEESE BOARD

Mountain Bleu, Merry Goat Round, Cabra
La Mancha, Jam, Seasonal
Fruit And Local Honey With Homemade
Crackers And Bread
\$11.50 per person
*25 person minimum

SWEET BRIE WITH CARAMELIZED FRUIT AND NUTS **N**

\$65 each (serves 25 - 30)

BUFFALO CHICKEN BLEU CHEESE DIP **GF, C**

Celery, Carrots And Tortilla Chips
\$3.25 per person

CRUDITE PLATTER **GF**

Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash,
Grape Tomatoes, Bell Peppers, Chipotle
Ranch And Sauce Verte
\$3.25 per person

ANTIPASTO DISPLAY

Proscuitto, Genoa Salami, Fresh Mozzarella, Plum
Tomatoes, Mixed Olives And Olive Tapenade
With Crackers And Focaccia Flats
\$5.95 per person

MESQUITE TENDERLOIN DISPLAY

Thinly Sliced, Balsamic Glazed Mesquite Tenderloin
With Spicy Dill Mustard, Provencal Aioli And Silver Dollar Rolls
\$195 each (serves 12 - 16)

GRILLED OR STEAMED SHRIMP PLATTER **GF**

Grilled Shrimp With Smoked Onion Remoulade Sauce
Steamed Shrimp With Cocktail Sauce
\$120 per platter (50 shrimp)

CRAB AND ARTICHOKE FONDUE **C**

Crabmeat, Artichoke Hearts, Parmesan Cheese, Garlic
And Fresh Herbs With Crackers And Baguette
\$5.95 per person

TRIO OF BRUSCHETTA **N**

Artichoke, Tomato And Mozzarella
Broccoli, Pine Nuts And Green Olive
Grilled Portobello, Cipollini And Basil
\$4.25 per person

SNACKS

TRAIL MIX **GF, N**

Assorted Nuts, Raisins And Mini M&M's
\$2.50 per person

POPCORN **GF**

Sea Salt
Sweet And Salty
Truffle Parmesan
White Cheddar Cheese
\$1.50 - 3.95 per person

CHOCOLATE DIPPED PRETZEL ROD

White Chocolate Dipped With Coffee Paillettes
Dark Chocolate Dipped With Dark Chocolate Croquants
Milk Chocolate Dipped With White Chocolate Vermicelli
\$1.95 per person

GRANOLA BARS **V, GF, N**

Rolled Oats, Dried Cranberries, Dried Apricots, Sunflower
Seeds, Pumpkin Seeds And Cinnamon
\$2.25 each

BLACK SALT WAFFLE CHIPS **V, GF**

Homemade Waffle Chips Sprinkled With Black Salt
\$1.95 per person

TRICOLOR CHIPS AND SALSA **V, GF**

\$2.95 per person
add guacamole for \$1.50 per person

HUMMUS AND PITA CHIPS **V, N**

\$3.25 per person

DESSERTS

HOMEMADE GOURMET COOKIES N

Chocolate Chip, Double Chocolate M&M, Lemon,
Oatmeal, Red Velvet, S'More And White Chocolate Oreo
\$3.25 per person

HOMEMADE GOURMET COOKIES AND BARS N

Chocolate Chip, Double Chocolate M&M, Lemon,
Oatmeal, Red Velvet, S'More And White Chocolate Oreo
Brownies, Latte, Peanut Butter Blondie And Raspberry Bar
\$3.25 per person

HOMEMADE GOURMET SILVER DOLLAR COOKIES N

S'more, Compost, Oatmeal Raisin, Chocolate
Chip And Lime Pistachio
\$3.50 per person

MINI WHOOPIE PIES

Assorted Seasonal Flavors
\$2.25 per person

MINI SIGNATURE CUPCAKES N

Chocolate Peanut Butter, Red Velvet,
Triple Lemon And Vanilla White Chocolate
\$27 per dozen

BROWNIE LOLLIPOP

Brownies Dipped In Dark And White Chocolate
\$2.25 per person

MINI LOLLIPOPS N

Brownie, Peanut Butter Blondie And
Rice Krispy Lollipops
\$3.75 per person

CHEESECAKE LOLLIPOPS

Assorted Seasonal Flavors
\$2.25 per person

MINI FRUIT TARTS

Creme Patisserie, Fresh Fruit And Berries
In A Sweet Pastry Shell
\$1.95 per person

MINI PASTRIES

Opera, Raspberry Desire, Lemon Mousse
Tarts, Double Chocolate Demiline,
Tiramisu And Fruit Tarts
\$1.95 per person

BEVERAGES

SODAS

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Pepsi,
Diet Pepsi, Dr Pepper And Lemonade
\$1.55 each

LEMONADE

Strawberry Lemonade
Basil Lemonade
\$1.95 per person

ICED TEA

Lemon Iced Tea
Peach Iced Tea
Raspberry Iced Tea
\$1.95 per person

NANTUCKET NECTARS JUICE

Pressed Apple,
Cranberry And Orange Juice
\$2.25 per person

BOTTLED WATER

\$1.75 each

SAN PELLEGRINO

Blood Orange, Limonata And Pomegranate
\$2.50 each

LEMON SNAPPLE ICED TEA

\$2.25 each

ARIZONA ICED TEA

Lemon, Sweet, Green, Diet Green,
RX Energy And Half & Half
\$2.95 each

COFFEE SERVICE

Regular Or Decaf
\$1.95 per person

HOT TEA SERVICE

Assorted Tazo Tea
\$1.95 per person

HOT CHOCOLATE

\$1.95 per person

SERVICE ITEMS

DISPOSABLE EQUIPMENT

A Selection Of Disposable Flatware And Service-Ware For your Convenience
Includes Serving Pieces, Flatware, Plates, Napkins And Cups.
Biodegradable And Environmentally Friendly Products Upon Request.

PLATTERS

Drop Off Orders Are Presented On Disposable Black Platters.
White Ceramic Platter Are Available At An Additional Charge.

CHAFING DISHES

\$8 for 1/2 Aluminum Pan Disposable Chafing Dish
\$12 for Full Aluminum Pan Disposable Chafing Dish
Stainless And Other Options Available Upon Request

ICE BUCKET

\$3.50 Serves 10 - 12 Guests

SERVICE ITEMS

SERVICE STAFF

Our Professional Waiters Are Available At A Four Hour Minimum For And Additional Charge.
Please Contact Us For Assistance

OUR CORPORATE MENU

As A Full Service Caterer, We Are Pleased To Work With You On Customizing Menus To Meet Your Needs. Please Feel Free To
Inquire About Additional Menus Items That Do Not Appear On The Menu

ORDERING

Please Allow 48 Hours Notice When Placing Order. We Will Accommodate Last Minute Orders Whenever Possible

MINIMUMS

The Minimum Guest Count For Each Item Orders is 10
The Minimum Food And Beverage Order For Delivery Is \$200.00

DELIVERY

RSVP Catering Serve The Entire Washington Metropolitan Area. Please Ask Your Account Executive About Delivery And Pickup
Charges To Your Location. Set Up Is Available At An Additional Charge. Please Allow At Least
30 Minutes For Food To Heat In The Chafing Dish

HOT FOOD

Hot Items Require Chafing Dishes. We Offer Disposable And Silver Chafing Dishes At An Additional Charge.
Please Allow At Least 30 Minutes For Food To Heat In The Chafing Dish

CANCELLATION

48 Hours On Non Service Staff Drop Off Orders, Must Be Made No Later Than 9:00 AM On The Business Day Prior To Your Event.
Orders Cancelled After That Time Will Be Charged In Full To the Client

PAYMENT

We Accept MasterCard, Visa, American Express And Checks With Proper Identification. Corporate Accounts may be
Obtained, On Approval, By Completing A Credit Application. Accounts Are Billed Net 10. Interest Will Be Charged On All
Invoices Outstanding Beyond 30 Days.

TAXES

Local And State Taxes Will Be Added To All Orders

FULL SERVICE EVENTS

Our Account Executives Are Ready To Assist You In Creating Your Event, From Customizing Menus To Coordinating Service Staff,
Linens, Equipment And Decor. For More Information Or To Open An Account Please Call Us At: 703-573-8700