

RSVP

CATERING

FALL WINTER MENU

BREAKFAST PRIX FIXE

WINTER CLASSIC

Assorted Muffins And Tea Breads **N**
blueberry crumb, bran raisin, apricot oatmeal and
pumpkin crumb muffin; banana chocolate chip,
zucchini, lemon and marble tea bread with
sea salt butter and citrus cran-apple jam

Greek Yogurt Parfait **GF, N**
mixed berries, raspberry coulis and granola
\$8.95 per person

CLUB CITY CENTER

Proscuitto Herb and Brie Frittata **GF**

Petite French Mix **N**
ham and cheese, chocolate, multigrain and
plain croissants with sea salt butter
and citrus cran-apple jam

Fresh Fruit Salad **V, GF**
\$13.95 per person

CHAMPS - ÉLYSÉE

Savory Morning Crepe
ham and swiss or mushroom
and artichoke

Muffins
apricot oatmeal and pumpkin crumb

Fresh Fruit Salad **V, GF**
\$14.95 per person

PANCAKE HOUSE

Salty Caramel Banana Pancakes
maple syrup

Applewood Smoked Bacon **GF**

Fresh Fruit Salad **V, GF**
\$13.95 per person

SANDWICH PRIX FIXE

SANTA FE

Specialty Sandwiches

*grilled chicken caesar, romaine, parmesan
and tomato on rustic italian baguette

*turkey, applewood smoked ham, muenster, lettuce,
tomato, spicy dill mustard on whole wheat flatbread

*peppercorn crusted roast beef, swiss, lettuce,
tomato and dijon horseradish aioli on challah roll

*tuna salad, smoked gouda, lettuce and
tomato on multigrain croissant

*grilled zucchini and squash, provolone, balsamic onions,
lettuce and tomato on tomato rosemary bun

Rigatoni Pasta Salad

tear drop tomatoes, basil, zucchini, cilantro, radish,
lemon zest and parmesan with balsamic vinaigrette

Milano Cookie
pomegranate, white mocha and caramel apple
\$14.95 per person

GHIRARDELLI SQUARE

Pretzel And Ciabatta Bun Sandwiches

*grilled chicken, swiss, tomato, lettuce and
avocado vinaigrette on pretzel bun

*smoked turkey breast, havarti, bacon, tomato,
lettuce and chipotle ranch on pretzel bun

*ancho brisket, swiss, coleslaw and
bbq horseradish aioli on pretzel bun

*italian ham, cappicola, balsamic roasted onions, tomato,
lettuce and aioli on ciabatta bun

*grilled portobello, roasted red pepper, smoked gouda and
lettuce on ciabatta bun

House Tossed Salad With Balsamic Vinaigrette **GF**

Home-made Gourmet Cookies And Bars **N**
chocolate chip, double chocolate m&m, lemon sugar,
oatmeal and red velvet cookies
blueberry lemon crumb, latte, pretzel chocolate chip
and salted caramel brownie
\$14.50 per person

LUNCH AND DINNER PRIX FIXE

AMERICAN FARMLAND

Apple Butter Chicken **GF**
sautéed rainbow chard, chopped apple,
celery and sorghum

Fregola and Artichoke Pilaf **V**
olives, parsley, chili, garlic and lemon juice

Mini Caramel Cashew Tarts **N**
\$15.95 per person

BAYOU GAUCHE

Southern Braised Chicken **GF**
hacked whole chicken, andouille sausage and olives
over garlic mashed potatoes

Spinach Salad with Apple and Candied Walnuts **N**
bleu cheese, mushrooms and cider shallot vinaigrette

Meringue Tartlets
passion fruit and red currant
\$16.95 per person

CAPITOL CITY

District Chicken Paillard **GF**
mozzarella, sautéed spinach and
district beer tomato sauce

Baby Kale Salad with Sweet Potato **V, N**
apple, roasted pecans, pita croutons and lemon vinaigrette

Carrot Pumpkin Cupcakes
pumpkin cream cheese frosting
\$17.95 per person

MIDDLEBURG

Seared Turkey Roulade with Winter Greens
sweet potato and cranberry jus

Winter Mixed Green Salad **GF, N**
baby greens, toasted pinenuts, pickled red onion,
crumbled chèvre and cider vinaigrette

Cheesecake Lollipops
chocolate banana, gingerbread and pumpkin
\$17.95 per person

FIRESIDE COOKING

Cocoa Ancho Beef Brisket **GF**
braised beef brisket with coffee beer mop sauce

Chipotle Mashed Potatoes **GF**
mashed potatoes with chipotle peppers

Market Salad
mixed greens, pomegranate seeds, roasted apple, baby carrots,
radish, polenta croutons and lemon truffle vinaigrette

Mini Pumpkin S'more
\$17.95 per person

CLASSIC COMFORT

Chicken Pot Pie Casserole
carrots, celery, peas and potatoes
with buttery pie crust

Mustard Green Salad
shaved parmesan cheese, croutons, olive tapenade,
tabasco onion strings and balsamic vinaigrette

Mini Sweet Potato Cheesecake
\$16.95 per person

BURLINGTON

Pomegranate Molasses Skirt Steak and Chicken **GF**
basmati rice salad

Grilled Zucchini Salad with Toasted Pepitas **GF**
parmesan cheese, basil and balsamic vinegar

Demitasse Cookies **N**
corn nut cornmeal shortbread, red current walnut thumbprint,
smoked chocolate sable, citrus gingersnap
and chocolate pretzel sandwich
\$17.95 per person

CHARLESTON

Brioche Chicken Roulade
spinach, feta, garlic, shallots and charleston bourbon sauce

Farro Arugula Salad **N**
shaved radish, mint, ricotta salata, pistachio and olive oil

Mixed Green Salad **GF**
grape tomatoes, carrots, mushrooms
and balsamic vinaigrette

Mini Caramel Hazelnut Crunch Profiterole **N**
\$17.95 per person

GRILL ROOM

Mesquite Grill **GF**
grilled shrimp, flank steak, chicken breast, plum tomatoes,
shiitake mushrooms, zucchini and eggplant with
provençal aioli and spicy dill mustard

Cascade Orzo Salad **V**
sweet corn, green peppers and lime vinaigrette

Homemade Cookies and Bars **N**
\$18.95 per person

PIKES PLACE MARKET

Herb Lemon Infused Salmon **GF**
butternut squash puree

Brussels Sprouts With Lardons **GF**
caramelized garlic, red chili, basil and balsamic vinaigrette

Milano Cookies
pomegranate, white mocha and caramel apple
\$19.95 per person

ENTREE STATIONS

FALAFEL STATION

falafel **V**

tomato cucumber salad | cilantro | shredded
lettuce | shaved radish

baba ganoush | hummus

yogurt dill dressing | tahini dressing

pita pockets

\$12.95 per person

\$14.95 per person with grilled chicken

\$16.95 per person with pulled lamb

SAVORY POP TART STATION

Pick a Tart, Salad and Soup

Pop Tarts

lobster potato | chicken truffle | short rib | vegetarian

Farro Arugula Salad **N**

shaved radish, mint, tomato, ricotta salata,
pistachio and olive oil

Soup

roasted tomato with croutons | rutabaga granny smith apple

\$17.95 per person

\$18.95 per person for lobster

LUNCH AND DINNER BUFFET ENTREES

APPLE BUTTER CHICKEN **GF**

sautéed rainbow chard, chopped apple,
celery and sorghum salad

\$10.95 per person

BRIOCHE CHICKEN ROULADE

spinach, feta, garlic, shallots and
charleston bourbon sauce

\$10.95 per person

DISTRICT CHICKEN PAILLARD **GF**

mozzarella, sautéed spinach and
district beer tomato basil sauce

\$11.95 per person

SEARED TURKEY ROULADE WITH WINTER GREENS

sweet potato and cranberry jus

\$11.95 per person

SOUTHERN BRAISED CHICKEN **GF**

hacked whole chicken, andouille sausage, olives
and garlic mashed potatoes

\$11.95 per person

CHICKEN POT PIE CASSEROLE

carrots, peas and potatoes with buttery pie crust

\$75 per casserole (feeds 10 - 12)

POMEGRANATE MOLASSES SKIRT STEAK AND CHICKEN **GF**

basmati rice salad

\$14.95 per person

BAROLO-BRAISED SHORT RIB **GF**

parsnip puree, tuscan kale, leeks and glazed carrots

\$16.95 per person

ROMAN PORK ROAST **GF**

roasted pork stuffed sweet sausage, fennel, herbs
and olive oil with plum merlot sauce

\$9.95 per person

ROASTED LAMB STEW **GF**

celery root puree and pomegranate seeds

\$15.95 per person

HERB LEMON INFUSED SALMON **GF**

butternut squash puree

\$14.95 per person

ROASTED GROUPER **GF**

cauliflower puree, roasted brussels sprouts
and white wine lemon sauce

\$14.95 per person

SEAFOOD CRESTE DI GALLO

crab, fish, scallop, shrimp, tubular pasta
and eggplant with tomato ragout

\$15.95 per person

SAVORY ARTICHOKE AND MUSHROOM CREPE

parmesan cream sauce

\$8.95 per person

BUTTERNUT SQUASH RAVIOLI

roasted root vegetables with a light cream sauce

\$9.95 per person

SIDE DISHES

GRILLED ZUCCHINI SALAD GF

parmesan cheese, basil, balsamic vinegar
and toasted pepitas
\$3.95 per person

QUINOA SALAD WITH SWEET POTATO GF

basmati rice, feta, sage,
oregano, mint and lime dust
\$3.95 per person

BRUSSELS SPROUTS WITH LARDONS GF

caramelized garlic, red chili, basil and balsamic vinaigrette
\$3.95 per person

ROASTED ROOT VEGETABLE SALAD GF

pickled cranberries, carrot ginger vinaigrette
and savory granola
\$4.25 per person

ORANGE ROASTED TRICOLOR CARROTS GF

toasted quinoa
\$4.50 per person

CHAR GRILLED ASPARAGUS GF

ricotta cheese, feta, lemon zest and sea salt
\$3.95 per person

PEARL BARLEY AND LENTILS V

porcini mushrooms, cinnamon and mint
\$3.95 per person

BEETROOT AND FIG ISRAELI COUSCOUS V

red onion, garlic and lemon zest
\$4.50 per person

FARRO ARUGULA SALAD N

shaved radish, mint, tomato, ricotta salata,
pistachio and olive oil
\$4.95 per person

WINTER MARKET SALAD

mixed greens, pomegranate seeds, roasted apple, baby carrots,
radish, polenta croutons and lemon truffle vinaigrette
\$4.95 per person

BABY SPINACH AND DATE SALAD

ricotta salata, pita croutons and cider vinaigrette
\$4.95 per person

MUSTARD GREEN SALAD

shaved parmesan cheese, croutons,
tabasco onions strings and balsamic vinaigrette
\$5.95 per person

CONFIT FINGERLING POTATOES GF, V

brussels sprout leaves
\$4.50 per person

SAFFRON AND ALMOND RICE GF, V

basmati rice and dates
\$4.50 per person

BRUSSELS SPROUTS WITH CARAMELIZED GARLIC GF, V

balsamic, lemon peel, basil and black pepper
\$4.40 per person

TAGLIATELLE WITH GRILLED VEGETABLES N

cinnamon, paprika, ginger, pine nuts and
spiced butter vinaigrette
\$4.95 per person

DISPLAYS AND DIPS - minimum of 25 guests

ROASTED ONION DIP GF

homemade potato chips
\$2.95 per person

BUFFALO CHICKEN BLEU CHEESE DIP

celery, carrots and tortilla chips
\$3.25 per person

BRUSCHETTA DUO

artichoke, tomato and mozzarella
broccoli, pine nut and green olive
\$3.95 per person

ST ANDRE AND CHEDDAR BLOCK

fig jam, smoked roasted almonds, grapes,
french baguette and crackers
\$7.95 per person

SWEETS

CRANBERRY PECAN RICE KRISPY TRUFFLES **N**

\$1.95 each

CHEESECAKE LOLLIPOP

chocolate banana | gingerbread | pumpkin
\$2.50 each

MINI CARAMEL CASHEW TARTLETS **N**

\$2.50 each

MILANO COOKIES

pomegranate | white mocha | caramel apple
\$2.50 each

MINI SPICE CAKE CUPCAKE

apple buttecream
\$2.50 each

MINI MERINGUE TARTLETS

passion fruit and red currant
\$2.50 each

MINI PUMPKIN S'MORE

\$2.50 each

HOMEMADE GOURMET COOKIES AND BARS **N**

chocolate chip, double chocolate m&m, lemon sugar,
oatmeal and red velvet cookies
blueberry lemon crumb, latte, pretzel chocolate chip and
salted caramel brownie

TRUFFLES **GF**

mint | fig | pumpkin
\$2.50 each

MINI MILK CHOCOLATE TOFFEE VESSEL **N**

\$2.75 each

MINI CARAMEL HAZELNUT CRUNCH PROFITEROLE **N**

\$2.95 each

MINI CARROT PUMPKIN CUPCAKES

pumpkin cream cheese frosting
\$2.95 each

MINI SWEET POTATO CHEESECAKE

\$2.95 each

CRANBERRY ORANGE GINGER MINI PASTRY

cranberry fruit mousse | orange ginger sponge cake
red mirror glaze
\$1.95 each

GANACHE POP **GF**

dark chocolate spiced rum
milk chocolate cranberry orange
\$2.95 each

DEMITASSE COOKIES **N**

corn nut cornmeal shortbread, red currant walnut thumbprint,
smoked chocolate sable, citrus gingersnap and

HORS D'OEUVRES - starting at \$1.95 each

SQUARED BRUSSELS SPROUT TART

butternut squash and gruyere in a rye tart
\$1.95 per person

VEGETABLE TRUFFLE CRUNCH **GF**

herb chèvre, grains and green chimichurri
rolled in crunchy quinoa
\$1.95 each

SMOKED EGGPLANT PHYLLO BOAT

seared cubed eggplant, yellow squash,
zucchini and tandoori yogurt drizzle
\$ 1.95 each

TOMATO BASIL MACARON **GF**

basil macaron with
tomato feta cheese mousse
\$2.25 each

SZECHUAN FORTUNE COOKIE

sesame grilled chicken, bok choy, zucchini,
red and green peppers with thai chili sauce
\$2.25 each

CRANBERRY ORANGE CHICKEN SALAD **GF**

cranberry orange poached chicken salad
on sage cornbread stuffing crostini
\$1.95 each

LUMPIA CHICKEN EGG ROLL

filipino dipping sauce
\$2.50 each

LOBSTER POT PIE

lobster, potato, peas and leeks in mini
black pepper jack biscuits
\$2.25 each

BLACK SESAME SHRIMP TOAST

thai chili sauce
\$2.25 each

MAPLE GRILLED SHRIMP **GF**

maple vinaigrette, grilled shrimp, orange
coffee
dust and purple amaranth
\$2.50 each

PASTRAMI-FONTINA GRILLED CHEESE

pastrami, fontina and fig jam
\$1.95 each

CURRIED CITRUS PORK BELLY LOLLIPOP **GF**

pickled jalapeño and cilantro
\$1.95 each

BOLOGNESE ARANCINI

arborio, ground beef and mozzarella
with roasted tomato sauce
\$1.95 each

SHORT RIB DUMPLING

spicy mustard tahini sauce
\$2.50 each