

RSVP

CATERING

# SPRING/SUMMER EVENTS MENU 2024



INFO@RSVPCATERING.COM | 703-573-8700

# HORS D'OEUVRES

PRICED BY THE PIECE

## VEGAN & VEGETARIAN

### BUFFALO DEVILED EGG (GF,V)

*Crumbled blue cheese, celery twist*

### HEIRLOOM GAZPACHO SHOOTER (GF, VG)

*Tomato, poblano, cucumber, onion, sherry vinegar, heirloom tomato confetti*

### MINI BURRATA CUP (V)

*Tomato ragu, asiago cup, basil*

### SMOKED BURRATA & BLACKBERRY CROSTINI (V)

*Honey, basil*

### LYCHEE CEVICHE (GF,N,VG)

*Red onion, lime, coconut, crushed peanut*

### MANCHEGO & QUINCE LINZER (V)

*Manchego, smoked paprika & black pepper cookie, quince jam*

### ELOTE TAMALES (GF,VG)

*Masa corn cake, grilled corn salad, lime, cilantro, pickled red onion, tomatillo salsa*

### HEART OF PALM "CALAMARI" (GF,VG)

*Crispy heart of palm rings, sun-dried tomato, fried parsley*

### MELON LOLLIPOP (GF,VG)

*Compressed melon, olive powder*

### CAULIFLOWER SHAWARMA BITES (VG)

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

## VEGAN & VEGETARIAN (CONT.)

### INDIAN SAMOSA CRISP (VG)

*Tamarind potato salad, cilantro, cumin seed crisp, crispy carrot*

### HEIRLOOM CARROT TARTARE (GF,VG)

*Carrot-ginger vinaigrette, heirloom carrot, crispy rice cracker, chive*

### SWEET CORN FRITTER (V)

*Scallions and tangy red pepper jam*

### WATERMELON POKE CUP (GF,VG)

*Compressed watermelon, tamari vinaigrette, cucumber cup, pickled ginger, sesame seeds*

### CHARRED PINEAPPLE NIGIRI (GF,VG)

*Seasoned sushi rice, quinoa & sesame seed bed*

### CUCUMBER NIGIRI (GF,VG)

*Seasoned sushi rice, quinoa & sesame seed bed*

### RAINBOW ROLL (GF,VG)

*Pickled vegetables, rice noodles, carrot-ginger vinaigrette, edible flower*

### KIMCHI FRIED RICE BALL (GF,VG)

*Sticky rice, kimchi, scallions, peas, carrots, sesame, vegan kimchi mayo*

### MINI "PATATAS BRAVAS" (GF,V)

*Crispy potato cube, smoked paprika & saffron aioli*

### SAAG PANEER LOLLIPOP (GF,V)

*Marinated paneer cheese, spinach, tomato, garam masala*

### TOFU "CHAR-SIU" BAO (VG)

*Chinese glazed tofu, mini bao bun, pickled cucumber*

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## CHICKEN, BEEF & PORK

### RICE CRISPY CHICKEN BITE (GF)

Chicken bite, rice crispy coating, honey mustard sauce

### BUFFALO CHICKEN DONUT SLIDER |

Crispy chicken, red cabbage slaw, pickle, Buffalo glaze

### OAXACAN CHICKEN TAMALES (GF)

Chipotle marinated chicken, tomatillo salsa, masa corn cake, pickled red onion

### PESTO CHICKEN SKEWER (GF)

Basil, fresh mozzarella, heirloom tomato, lemon

### ELOTE CORN DOG LOLLIPOP

Grilled sweet corn, queso fresco, jalapeño, lime, pickled red onion, chili lime aioli, cilantro

### KOREAN BBQ DUMPLING

Short rib, scallions, sweet & spicy sauce, kimchi mayo

### STEAK FRITES

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

### CUBAN BEEF EMPANADAS

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

### BOURBON-PEACH BBQ SHORT RIB (GF)

Homemade potato crisp, cabbage slaw

### GYRO BITE

Seared tenderloin, sundried tomato whipped feta, mini vegetable salad, pita chip

### STEAKHOUSE BITE (GF)

Potato coin, seared tenderloin, creamed spinach, horseradish aioli

### PANZEROTTI

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

### BREAKFAST DEVILED EGG (GF)

Candied bacon, pancake crumble, maple syrup drizzle, chive

## SEAFOOD

### SALT & VINEGAR CRABCAKES

Malt vinegar aioli, crushed salt & vinegar chips, chive

### TUNA NIÇOISE CRISP (GF)

Fennel rubbed tuna, preserved lemon aioli, green bean, kalamata olive, fried caper, potato chip

### TROPICAL CRAB CRISP (GF)

Jumbo lump crab salad, tropical fruit salsa, plantain crisp, micro cilantro

### CRISPY SCALLOP & SHRIMP SHUMAI

Ginger, garlic, pickled ginger aioli, wasabi tobiko

### FIRECRACKER SHRIMP ROLL

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

### SPICY SALMON RICE BALLS (GF)

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

### CRAB & KALE RANGOON

Lump crab, cream cheese, kale, sweet chili dipping sauce

### MAHI-MAHI TACO (GF)

Grilled mahi-mahi, red tortilla shell, red onion, jalapeño, cilantro, chili crème fraîche

### SHRIMP & GRIT CAKE (GF)

Smoked tomato confit, polenta cake, basil

### NANTUCKET LOBSTER BITES

Maine lobster salad, hushpuppy coin, chive

### CITRUS SHRIMP CEVICHE (GF)

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

## SUMMER DISPLAY

### PROSCIUTTO & SUMMER MELON (GF)

Sliced prosciutto di parma, honeydew, cantaloupe, edible flower

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# FIRST COURSES PLATED

## **GRILLED PEACH & BURRATA SALAD (GF, V)**

*Grilled peach wedges, corn, blueberries, cornbread croutons, burrata, blueberry gastrique, microgreens*

## **CONFETTI GARDEN SALAD (GF, VG)**

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

## **TOMATO & MELON SALAD (GF, V)**

*Beefsteak tomato, compressed summer melon, marinated baby heirloom tomatoes, whipped feta, basil vinaigrette, niçoise olive crumble, frisée*

## **JUMBO ASPARAGUS SALAD (GF, V)**

*Jumbo green asparagus, preserved lemon-saffron aioli, herb oil, frisée, pickled red onion, radish, morels*

## **TUSCAN SALAD (GF, V)**

*Mission fig, radicchio & arugula, heirloom tomatoes, pickled red onion, parmesan crisp, balsamic-parmesan vinaigrette*

## **JAPANESE GARDEN SALAD (GF, VG)**

*Baby kale, red cabbage, carrot, red pepper, snow peas, watermelon radish "flowers", black sesame seeds, carrot-ginger dressing*

## **MOSAIC SALAD (GF, N, V)**

*Herb & flower goat cheese medallion, frisée, basil balsamic compressed strawberries, candied pistachios, raspberry vinaigrette*

## **CAPRESE GAZPACHO (GF, V)**

*Heirloom tomato, burrata mousse, black olive dust, basil*

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# ENTRÉE PLATED

## CHICKEN

### SAVANNAH ROASTED CHICKEN (GF)

*Frenched chicken breast, blackening seasoning, smoked cheddar polenta cake, succotash, blueberry sauce, microgreen*

### GRILLED APRICOT CHICKEN (GF)

*Frenched chicken breast, golden carrot purée, broccoli rabe, apricot, watermelon radish chutney*

### GREEN GARDEN CHICKEN (N)

*Marinated & roasted frenched chicken breast, green garden couscous, sugar & snap pea salad, romesco*

### PARMESAN CHICKEN PAILLARD (GF)

*Parmesan chicken breast, cauliflower purée, seasonal vegetables, lemon piccata sauce*

## SEAFOOD

### SESAME CRUSTED SALMON (GF)

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

### AMALFI SALMON (GF)

*Lemon & herb seared salmon, gnocchi, morel & spring pea medley, crispy tri-color potato strings, champagne & lemon cream sauce*

### CARIBBEAN SEARED BRANZINO (GF)

*Jerk spiced carrots, garlic whipped potato, carrot vinaigrette, crispy onion strings, microgreen*

## BEEF

### PEACH GLAZED SHORT RIB (GF)

*Short rib, corn polenta slice, asparagus bundle, warm corn salad*

### RED WINE BISTRO MEDALLIONS (GF)

*Seared bistro filet, hasselback spring potato, tomato, asparagus bundle, red wine reduction*

### CHARLESTON BISTRO FILET MEDALLIONS (GF)

*Coffee rub, bourbon steak sauce, pimento mashed potato, green bean bundle, crispy onion strings*

### BAROLO BRAISED SHORT RIB (GF)

*Whipped yukon gold potato puree, spring vegetable medley, horseradish, parsley & citrus gremolata*

## SEAFOOD CONTINUED

### WILD BLUEBERRY COD (GF)

*Potato puree, grilled romanesco cauliflower, pickled wild blueberries, wild blueberry gastrique*

### COCONUT GROVE MAHI-MAHI (GF)

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

### CAMBRIDGE CRAB CAKES (2, 2.5OZ)

*Sweet corn succotash, red pepper coulis, microgreen*

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# ENTRÉE PLATED

## VEGAN & VEGETARIAN

### EASTERN SHORE CORN RISOTTO (GF, V)

*Sweet corn, asparagus, tomato, mascarpone cheese*

### RISOTTO PRIMAVERA (GF, V)

*White wine, basil puree, mascarpone, parmesan, spring vegetable medley, edible flower petals*

### EGGPLANT INVOLTINI (GF, V)

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

## VEGAN & VEGETARIAN

### CAULIFLOWER PARMESAN STEAK (GF, V)

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

### BLACK BEAN JARDINIÈRE (GF, V)

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

### HERB POLENTA-QUINOA CAKE (GF, VG)

*Polenta-quinoa cake, seasonal vegetables, porcini broth, crunchy quinoa, microgreen*

# PLATED DESSERTS

### CHERRY BLOSSOM CAKE (N, V)

*Olive oil cake, cherry cremieux, bing cherry compote, amaretto cookie crumble, white & gold chocolate decor*

### BLUEBERRY-LEMON SLICE (V)

*Vanilla genoise, blueberry compote, lemon curd, candied lemon, buttercream*

### SWISS CHOCOLATE GATEAUX (N)

*Swiss chocolate mousse, hazelnut feuilletine crunch, whipped crème fraîche, pretzel brittle, white chocolate straws*

### HAVANA LIME BAR (V)

*Key lime mousse, citrus shortbread, mango meringue, diced mango, pink grapefruit gel*

### MANGO & RASPBERRY PAVLOVA (GF, V)

*Meringue dome filled with confit mango & raspberry, raspberry powder, tart cream cheese chantilly, fresh mango, lime gel, white chocolate*

### VANILLA BEAN & PINEAPPLE PANNA COTTA (GF, N, V)

*Compressed pineapple, whipped coconut quenelle, coconut snow, pineapple chip*

### STRAWBERRY-LEMONADE MARQUISE (GF, V)

*Fresh strawberry mousse, yuzu-lemon curd, lime, white chocolate, sesame seed, dark chocolate sponge*

### SALTED CARAMEL CHOCOLATE TART (V)

*Chocolate sable, salted caramel, chocolate ganache, maldon salt, vanilla ice cream*

### SUMMER BERRY CHEESECAKE (V)

*Rich cream cheese mousse, berry swirl, dark chocolate shell, strawberry shortcake crumble, fresh strawberries, meringue*

### TROPICAL FRUIT TART (N, VG)

*Yuzu-pineapple mousse, caramel sauce, shortbread shell, coconut whip, toasted coconut flakes, pineapple chip, tropical fruit*

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# BUFFET

## CHICKEN

### SUMAC ROASTED CHICKEN (GF)

Yogurt & sumac seared chicken breast, grilled corn & tricolor potatoes, chicken jus

### GRILLED APRICOT CHICKEN (GF)

Apricot glazed chicken breast, grilled broccoli rabe, chutney

### GREEN GARDEN CHICKEN (N)

Marinated & seared chicken breast, romesco sauce, green garden couscous

### PARMESAN CHICKEN (GF)

Parmesan crusted chicken breast, cauliflower purée, seasonal vegetables, piccata sauce

### TRUFFLE PORCINI CHICKEN (GF)

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

### POMEGRANATE LACQUERED CHICKEN ROOM TEMPERATURE

Turmeric pearl couscous tabbouleh, whipped tzatziki

## SEAFOOD

### CAMBRIDGE CRAB CAKES

Jumbo lump crab cakes, roasted corn relish, remoulade sauce

### SESAME CRUSTED SALMON (GF)

Sesame salmon, miso whipped potato, Szechuan green beans, tamarind plum sauce

### COCONUT GROVE MAHI-MAHI (GF)

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

### NEW ENGLAND COD CAKES

Two 2.5oz cod cakes, roasted heirloom carrots & fingerling potatoes, malt vinegar aioli

## BEEF

### RED WINE BISTRO MEDALLIONS (GF)

Bistro filet medallions, sautéed spinach, red wine reduction

### CHARLESTON BISTRO FILET MEDALLIONS (GF)

Coffee rub, bourbon steak sauce, pimento mashed potatoes

### BAROLO BRAISED SHORT RIB (GF)

Whipped yukon gold potato puree, spring vegetables

### PEACH GLAZED SHORT RIB (GF)

Braised short rib, warm corn salad, peach glaze

### ARGENTINEAN BEEF (GF) ROOM TEMPERATURE

Grilled skirt steak, southwest rice, chimichurri

### POMEGRANATE MOLASSES SKIRT STEAK (GF) ROOM TEMPERATURE

Grilled & glazed skirt steak, sweet & new potato salad

## VEGETARIAN

### WILD MUSHROOM & RICOTTA RAVIOLI (V)

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

### PARMESAN CAULIFLOWER STEAK (GF,V)

Truffle Potato Puree, Vegetable Medley, Lemon Caper Sauce

### EGGPLANT INVOLTINI (V)

Crispy eggplant & ricotta involtini, smoked tomato confit and parmesan

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# BUFFET SIDES

## GREENS

### CONFETTI GARDEN SALAD (GF, VG)

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

### CAESAR SALAD (V)

Romaine, grape tomatoes, parmesan, croutons, Caesar dressing

### GRILLED HALLOUMI MARKET SALAD (GF, V)

English cucumber, heirloom tomato, bing cherries, strawberries, arugula, herb vinaigrette, grilled halloumi cheese

### BABY SPINACH & STRAWBERRY SALAD (GF, V)

Spinach, spring greens, strawberries, goat cheese, pepitas, mushrooms, creamy balsamic

### TUSCAN SALAD (GF,V)

Radicchio & arugula, heirloom tomatoes, dried mission fig, pickled red onion, parmesan crisps, balsamic-parmesan vinaigrette

### FARMERS CO-OP SALAD (GF,VG)

Mixed greens, tricolor carrots, baby heirloom tomatoes, cucumbers, basil vinaigrette

### MIXED GREEN SALAD (GF,V)

Mesclun, grape tomatoes, carrots, mushrooms, balsamic vinaigrette

### BEACH TOMATO SALAD (GF,N)

Heirloom tomato, lime vinaigrette, shallot, cilantro, basil, ginger, serrano, peanut

### CAESAR SLAW (GF,VG)

Shredded cabbage, chickpea crouton, lemon-tahini caesar

## GRAINS

### GREEN GARDEN COUSCOUS (N,VG)

Couscous, pistachio, arugula, mixed herbs, caramelized red onion, jalapeño

### SAFFRON & SOUR CHERRY RICE SALAD (GF,N,VG)

Saffron, basmati rice, pistachio, pickled cherries, dried fruit, parsley, mint

### SUMMER FATTOUSH SALAD ( VG)

Cucumber, tomatoes, peaches, blueberries, radish, za'atar pita chip, mint, lemon-tahini vinaigrette

### ELOTE SALAD (GF,V)

Grilled sweet corn, queso fresco, jalapeño, lime, cilantro

### TABBOULEH SALAD (VG)

Bulgur wheat salad, parsley, garlic, mint, chopped tomato

### FARRO & PARMESAN SALAD (N,V)

Shaved parmesan, lemon, pistachio, mint, radish, red wine vinaigrette

### MOROCCAN CARROT & ZUCCHINI SLAW (GF,N,V)

Shredded carrots, shredded green & yellow zucchini, pomegranate seeds, carrot-ginger dressing, feta, pistachio, cilantro

### GRILLED ASPARAGUS & STRAWBERRY SALAD (GF,V)

Feta, mint, lemon vinaigrette

### GRILLED PINEAPPLE & CUCUMBER SALAD (GF,VG)

Basil, crushed red pepper vinaigrette

### GREEN BEAN SALAD (GF,VG)

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

### SPRING ROLL SALAD (GF,VG,N)

Rice noodle, shredded cabbage, carrots, bell pepper, cucumber, edamame, scallions, mint, cilantro, sesame seeds, peanut dressing, chopped peanuts

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# HOT BUFFET SIDES

## PIMENTO MASHED POTATOES (GF, V)

*Cheddar, pimento pepper, cream*

## TRUFFLE CAULIFLOWER PURÉE (GF, V)

*Cream, butter, truffle oil*

## GRILLED BROCCOLI SPEARS (GF,N,VG)

*Romesco, toasted almonds, lemon zest*

## BAKED CACIO E PEPE (V)

*Parmesan, black pepper, rigatoni*

## BAKED MAC & CHEESE (V)

*Cheddar, fontina, mozzarella, cream*

## ROASTED TRICOLOR CARROTS (GF,VG)

*Tricolor carrots, orange ginger gastrique*

## RISOTTO A LA VODKA (GF,V)

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

## ZUCCHINI PESTO ORECCHIETTE (V)

*Zucchini, onion, ricotta, basil, parmesan, lemon*

## ROASTED FINGERLING POTATOES (GF,VG)

*Fingerling potato, parsley, rosemary, shallots, black pepper*

## BASMATI RICE PILAF (GF,VG)

*Spanish onion, celery, carrot, parsley*

## RATATOUILLE (GF,VG)

*Tomato, pepper, onion, summer squash, eggplant, basil*

## BAKED POLENTA (V)

*Smoked tomato sauce, parmesan, parsley*

## PARMESAN ROASTED SUMMER SQUASH (GF,V)

*Yellow & green zucchini, parmesan, herbs*

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# MINI DESSERTS

## CHEESECAKE LOLLIPOPS (V)

*Mango passion, strawberry-mojito and dulce de leche*

## TUTTI-FRUTTI MACARONS (GF,N,V)

*Sour watermelon, blackberry mojito, cherry pop*

## SALTED CARAMEL S'MORE LOLLIPOP (V)

*Graham crust, vanilla marshmallow, salted caramel, chocolate shell, maldon salt*

## COOKIE DOUGH BITES (V)

*Birthday cake, snickerdoodle, chocolate chip*

## RASPBERRY CROISSANT SUPREMES (N,V)

*Croissant roll, raspberry pastry cream, dehydrated raspberry*

## HAND DIPPED TRUFFLES (GF,N,V)

*White chocolate passionfruit, milk chocolate nutella*

## MINI ICE CREAM SANDWICH LOLLIPOP (V)

*Fudge brownie, mint chocolate ice cream, chocolate shell*

## MINI CREAM PUFFS (V)

*Boston, strawberry, peach*

## MINI CROISSANT DONUTS (N,V)

*Cherry lime, nutella*

## MINI WHOOPIE PIES (V)

*Raspberry-lemonade, s'more, red velvet*

## SPRING SUMMER CAKE POPS (V)

*Strawberry shortcake, birthday cake, lemon, chocolate raspberry*

## MINI MERINGUE TART (V)

*Passion, grapefruit & caramel*

## MINI GOURMET POPTARTS (N,V)

*Coconut & lime and strawberry rhubarb*

## MINI FRUIT TIRAMISU VESSEL (V)

*Lady fingers, berry syrup, mascarpone mousse, fresh berries*

## MINI PIÑA COLADA VESSEL (N,V)

*Roasted pineapple, maraschino cherry, malibu rum syrup, vanilla cake, white chocolate coconut mousse*

## MINI STRAWBERRY SHORTCAKE VESSEL (GF,V)

*Genoise sponge cake, macerated strawberries, whipped cream, strawberry crumble*

## MINI S'MORE VESSEL (GF,V)

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

## MINI CHOCOLATE RASPBERRY VESSEL (N,VG)

*Vegan chocolate brownie, raspberry jam, coconut whip*

## GOURMET COOKIES (V)

*Chocolate chip, raspberry snickerdoodle, oatmeal raisin, red velvet white chocolate chip*

## PIE ON A STICK (V)

*Peach, key lime*

## FRENCH CHOCOLATE MENDIANTS (GF, N,V)

*Valrhona chocolate discs studded with dried fruit & nuts*

## MINI ECLAIRS (N,V)

*Passionfruit-chia, pina colada (N), raspberry crunch*

## PATE DE FRUIT (GF,N,VG)

*Lemon-lime, prickly pear, pineapple-coconut (N)*

## MINI CUPCAKES (N,V)

*Pina colada (N), black forest, pink lemonade*

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# STATIONARY & INTERACTIVE STATIONS

\*CAN BE DONE WITH ROLLING CART. MINIMUM 25 PER ORDER.

## TOSTADA STATION (GF,N)

### CRISPY CORN TORTILLAS

Red, blue, yellow

### PROTEINS

Grilled jalapeño-citrus shrimp, grilled fajita chicken, Mexican roasted carrots

### TOPPINGS

Guacamole, refried black beans, shaved radish, cilantro, pickled red onion, queso fresco, red cabbage slaw, lime

### SALSAS

Chili crema, tomatillo salsa, ghost pepper-pineapple sauce, chipotle salsa macha

## ALOHA POKE NACHOS

### CRISPY FRIED WONTON CHIPS

Served with

### PROTEINS

Fresh raw ahi tuna\*, fresh raw Atlantic salmon\*  
\*Consuming raw or undercooked seafood may increase your risk of foodborne illness

### TOPPINGS

Pickled ginger, charred pineapple, edamame, jalapeño

### SAUCES

Kimchi mayo, avocado crema

## DIRTY BIRD SLIDER STATION

### PROTEIN

Crispy pickle brined chicken thigh.

### STYLES

Nashville, Seoul

### SAUCES

Comeback sauce, kimchi mayo

### TOPPINGS & ROLLS

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

## DOLCE VITA PASTA STATION (N)

### BREAD

Homemade garlic bread

### PASTAS

**Gnocchi** with pepperoni sauce & crispy pepperoni  
**Orecchiette** with golden saffron sauce & shrimp  
**Cavatappi** with kale & pistachio pesto (N) & grilled florentine chicken

### TOPPINGS

Shaved parmesan cheese, crispy pepperoni, gremolata di ceci, fresh herbs, Calabrian chili & garlic oil, salt & pepper

## LUCKY BAO BAR

### BUNS

Steamed Bao buns

### FILLINGS

Peking duck, char siu pork, Korean BBQ tofu

### TOPPINGS

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

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\*CAN BE DONE WITH ROLLING CART. MINIMUM 25 PER ORDER.

## FLATBREAD STATION

### THE PEACH

*Grilled corn, peach, pesto, mozzarella, basil*

### THE BEE STING

*Mozzarella, soppressata and chili honey*

### THE CACIO E LIMONE

*Mozzarella, parmesan, fresh ricotta, fresh cracked black pepper, lemon zest*

## SMOKE SHOW BBQ CARVING STATION

### MEATS

*Kansas City brisket, tamarind glazed St. Louis ribs, smoked chipotle turkey breast*

### SIDES

*Vinegar slaw, dill potato salad, mac & cheese*

### TOPPINGS & SAUCES

*Kansas city bbq sauce, tamarind bbq sauce, tomatillo salsa, dill pickles*

### DESSERT

*Mini strawberry shortcake vessel*

## GOLDEN DRAGON STATION (N)

### TAKEOUT BITES

*Vegetable fried rice, Singapore noodles*

### PROTEINS

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

### DESSERT

*Fortune cookie*

## CINNA-ROLL BAR (N, V)

### ROLLS

*Homemade cinnamon rolls, homemade wild berry rolls*

### FROSTS & TOPS

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

## "CUP" CAKE BAR (V)

### 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*

## GARDEN PARTY VESSEL STATION

### BASE

*Vanilla-lemon cake "moss"(V), dark chocolate cake "moss" (GF, V)*

### TOPPINGS

*Whipped meringue "pebbles", shortbread "dirt", lemon curd, gummy candies, chocolate rocks, fresh raspberries, blackberry coulis, dark chocolate sauce*

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GF - GLUTEN FREE N - CONTAINS NUTS VG - VEGAN V - VEGETARIAN

All menu items are produced in a facility that handles eggs, soy, wheat, dairy, nuts and shellfish.

# SPRING & SUMMER SIPS

MOCKTAIL OPTION AVAILABLE\*



## SUMMER THYME CRUSH\*

*Vodka, strawberry puree, thyme simple syrup, lime juice, club soda, strawberry garnish.*



## SPIKED LYCHEE-LEMONADE\*

*Vodka, lychee juice, lemon juice, simple syrup, mint, lime.*



## KEY LIME MARTINI\* (N)

*Vodka, key lime juice, coconut cream, heavy cream, pineapple juice, lime simple syrup, graham cracker rim.*



## MANGO-PASSION MARGARITA\*

*Mango puree, passion fruit puree, tequila, triple sec, lime juice, simple syrup, lime wheel, salt.*



## APEROL SPRITZ

*Prosecco, aperol, club soda, orange slice.*



## SPARKLING PEACH SUNRISE\*

*Rum, peach nectar, lime juice, grenadine, simple syrup, ginger ale, maraschino cherry, orange slice.*

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