Creativity and vision have made RSVP Catering a premier Washington, DC-area caterer, serving a wide variety of corporate & social clients. Events include: weddings, bar/bat mitzvahs, galas, corporate meetings and parties. We believe that our combination of fresh and seasonal ingredients, culinary expertise and passion for creative design will result in an event that is uniquely yours. We offer customized menus and event planning for all styles and budgets. Whatever your taste, let us make your event perfect from the first bite.

Photos by Moshe Zusman Photography
Hors D’Oeuvres

Maple Cinnamon Glazed Pork Belly Lollipops GF
House Cured Pork Belly with a Maple Cinnamon Glaze
$1.95 each

Scallop on Brioche Rusk
Seared Bay Scallop, Roasted Shiitake Mushrooms and Black Truffle Butter
$2.25 each

Peking Duck Bao
Crispy Duck, Pickled Cucumber, Cilantro and Scallion
$2.50 each

Bolognese Arancini
Seasoned Ground Beef and Mozzarella with Roasted Tomato Sauce
$1.95 each

Roasted Tomato and Burnt Eggplant Sip V, GF
Roasted Tomato Soup with Burnt Eggplant Swirl
$1.95 each

Lemon Burrata Rusk
Burrata, Lemon Zest and Maldon Salt on Focaccia Rusk
$1.65 each

Southwest Chicken Truffle GF
Southwest Chicken, Pepper Jack Cheese, Pico de Gallo and Coated Blue Corn Crush
$2.25 each

Tomato Basil Macaron GF
Tomato and Feta Cheese Mousse
$1.95 each

Root Beer Glazed Short Rib GF
Root Beer Short Rib on a Homemade Potato Crisp with Citrus Zest
$2.25 each

Short Rib Dumpling Gyoza
Tahini Mustard Sauce
$1.95 each

Proscuitto Grilled Cheese
Proscuitto, Fig Jam and Fontina Cheese
$1.95 each

Smoked Trout Mousse GF
Black Salt Waffle Chip
$1.95 each

Salmon Roulade Crisp
Everything Crisp and Caviar
$2.25 each

Truffle Chicken Pot Pie
Truffle Chicken, Vegetables and Mini Black Pepper Jack Biscuit
$1.75 each

Chimichurri Chicken Skewers GF
Chimichurri Chicken, Heirloom Tomato and Fontina Cheese Cube
$1.85 each

Ahi Tuna Taco
Ahi Tuna Tartar, Slaw, Black Sesame Seeds and Chili Crème Fraîche
$2.75 each

Assorted Sushi
California Rolls, Shrimp, Tuna and Salmon Rolls, Wasabi, Pickled Ginger and Soy Sauce
$2.75 each

Crispy Shrimp
BBQ Marinated Grilled Shrimp, Rice Crispy Crust
$2.75 each

Ahi Tuna Cube Skewers GF
Seared Ahi Tuna Cubes, Jicama and Grilled Pineapple
$2.25 each

Antipasto Skewers GF
Grape Tomatoes, Mozzarella Cheese and Artichoke Hearts with a Balsamic Reduction
$1.95 each

Fig and Brie Tartlet
Caramelized Fig, Brie, Pearl Onions and Crushed Pine Nut Tartlet
$1.95 each

Crispy Orange Skirt Steak Skewer
Sweet and Spicy Skirt Steak with Orange Zest and Scallions
$1.95 each

Smoked Eggplant Phyllo Boat
Seared Cubed Eggplant, Yellow squash, Zucchini and Tandoori Yogurt Drizzle
$1.85 each

Truffle Mac and Cheese Tartlet
Macaroni, Parmesan and Fontina Cheese with Tomato Confit and Truffle Oil
$1.75 each

---

V - VEGAN     GF - GLUTEN FREE     N - NUTS

WWW.RSVPCATERING.COM I HOLIDAY MENU
Fun + Cheer Stations

We have created our stations in an a la carte fashion. You can choose all of the items or just a few.

**Pig Out Station**
- Mini Turkey and Bacon Pot Pie | $3.50 each
- Roasted Tri-Color Carrot and Pea Pot Pie | $3.50 each
- Lobster and Pancetta Roll | $3.95 each
- Candied Bacon Cheese Straws | $1.95 each
- Bacon and Bourbon Cookies | $2.50

**Painted Dumpling Bar**
- Short Rib Shiitake Dumpling | Soy Hoisin | $2.50 each
- Edamame and Chèvre Dumpling | Hot Honey Mustard | $2.50 each
- Chicken, Spinach and Feta Dumpling | Chimichurri Sauce | $2.50 each
- Pretzel, Pork and Chive Dumpling | Hot Spicy Mustard | $2.50 each

**Filipino Holiday BBQ Station**
- Hibachi Grilled Chicken and Pork Bamboo Skewers | $3.95 each
- Filipino Rice Noodles | $3.25 per person
- Lumpia Chicken Egg Roll | $2.50 each

**“Soul Food” Bar**
- Shrimp and Grits, Smoked Tomato Confit and Bacon | $3.95 each
- Blackened Turkey on Red Beans and Rice with Gravy | $3.50 each
- Short Rib and Southern Greens Waffles | $3.95 each
- Jalapeño Corn Bread | $1.95 each

**Korean Taco Rolling Cart**
Choose 2: Korean BBQ Chicken I Shrimp | Short Rib
- Toppings: Kohlrabi Asian Pear Relish | Bok Choy Slaw | Sriracha | Chevron Sauce
- Crushed Wasabi Peas | Chopped Peanuts | Cilantro | Flour Tortillas
- $7.95 per person

**Savory Waffle Bar**
- Honey Sriracha I Cheddar Thyme Waffles
- Panko Crusted Chicken | Braised Short Rib
- Smoked Tomato Confit | Spiced Pepita | Bacon Salt | Crispy Kale
- Maple Syrup I Chevron Sauce
- $8.95 per person

**Slider Station – Pick your favorites**
- Crabcake Slider | $3.95 each
- Mini Wagyu Slider | $2.95 each
- Fried Chicken Slider | $2.95 each
- Chicken Parmesan Slider | $2.95 each
- Black Salt Waffle Chips | $1.95 per person
- Tabasco Onion Strings | $1.95 per person

**Milk + Croissant Donut + Pop Tart Station**
- Croissant Donuts: Nutella | Cinnamon Sugar | Maple Bacon | $2.50 each
- Mini Pop Tarts: Ginger Pear | Nutella | Eggnog | $2.25 each
- Milk Shooters: Chocolate | Strawberry | Plain | $1.95 each
Scallop on Brioche Rusk
Breakfast + Brunch

**Reuben Benedict**
Corned Beef, Poached Egg and Tomato on English Muffin with Lemon Hollandaise Sauce
$8.95 per person

**Bacon, Havarti and Arugula Scramble GF**
with Home Fries and Grilled Asparagus
$10.95 per person

**Asparagus Fontina Omelette GF**
Asparagus, Fontina and Chive Omelette
$7.95 per person

**Western-ish Omelette GF**
Smoked Ham, Tillamook Cheddar, Sweet Peppers and Onion Confit
$8.95 per person

**Southern Shrimp and Grits GF**
Smokey Tomato Ragout and Fried Chervil
$10.95 per person

**Salty Caramel Banana Pancakes**
with Maple Syrup
$6.95 per person

**Vanilla Mascarpone Stuffed French Toast**
Maple Syrup
$6.25 per person

**Proscuitto, Herb and Brie Frittata GF**
Proscuitto, Herbs, Eggs and Brie
$38 per casserole (serves 8-10)

**French Toast Casserole**
Croissant and Baguette Layered with Rich Custard, Cinnamon and Maple Syrup
$65.00 (serves 12-14)

**Sweet and Savory Breakfast Tea Sandwiches N**
Ham and Cheddar on Sweet Potato Biscuit
Nutella Mini Croissant | PBJ on Banana Bread
Cream Cheese and Orange Marmalade on Lemon Bread | Mini Smoked Salmon Cream Cheese on Bagel
$5.45 per person

**Petite French Mix N**
Mini Multigrain, Ham and Cheese, Chocolate and Plain Croissants with Orange Honey Butter and Citrus Cran-Apple Jam
$4.95 per person

**Morning Charcuterie**
Olli Fennel Salami, Proscuitto, Brie, Havarti, Olives and Vine-Ripe Tomato, Mini Croissant, Ficelle and Citrus Cran-Apple Jam
$7.50 per person

**Mini Greek Yogurt Parfait N**
Mixed Berries, Raspberry Coulis and Homemade Granola
$3.25 each

**Chicken Apple Sausage**
Apple Smoked Chicken Sausage
$3.95 per person

**Mini Classic N**
Assorted Homemade Mini Muffins, Croissants, Tea Breads, Danishes, Scones and Bagels
With Sweet Butter, Preserves and Cream Cheese
$6.50 per person

**House Smoked Salmon Side GF**
Caraway Honey Hickory Hot Smoked Salmon and Oven Dried Lemon Wheels
$110 each (serves 10-12)

**Apricot Oatmeal Muffin**
Pumpkin Crunch Crumb Muffin
$2.25 each

**Arugula, Beet and Chèvre Tart**
Arugula, Roasted Beets and Chèvre
$22.00 each (serves 8-9)

**Lemon Toasted Coconut Oatmeal V, GF**
with Brown Sugar
$3.25 per person

**Creme Brûlée Oatmeal**
Pastry Cream, Oatmeal and Caramelized Sugar
$3.25 per person

---

V - VEGAN  GF - GLUTEN FREE  N - NUTS

WWW.RSVPCATERING.COM | HOLIDAY MENU
Jerk Chicken on Sweet Potato Rusk
Buffet Entrees
Trending for the holidays

Roman Style Pork Roast GF
Roasted Pork Stuffed with Sweet Sausage, Fennel, Herbs and Olive Oil
$8.95 per person

Pan Seared Turkey Roulade
Cornbread and Dried Fruit with Turkey Gravy
$9.95 per person

Curry Mustard Maple Crusted Chicken Breast GF
Roasted Corn And Lima Bean Succotash
$11.95 per person

Cocoa Ancho Beef Brisket GF
Coffee Beer Mop Sauce
$9.95 per person

Chicken Palermo
Chicken Scaloppini, Sautéed Spinach, Mushrooms and Artichoke Hearts with Lemon Cream Sauce
$10.95 per person

Red Snapper Ferrara GF
Pan Seared Red Snapper and Smoked Tomato Basil Confit with Balsamic Cream Sauce
$14.95 per person

Peppercorn Infused Short Ribs GF
Parsnip Purée and Winter Vegetables
$18.95 per person

Roasted Tomato and Burnt Eggplant Soup + Proscuitto and Fontina Grilled Cheese
$8.95 per person

District Chicken Paillard
Mozzarella And District Beer Tomato Basil Sauce
$13.95 per person

Citrus Salmon Filet with Brown Butter Vinaigrette GF
Brown Lentil and Basmati Salad, Cumin, Turmeric, Cinnamon and Olive Oil
$14.95 per person

Coffee Rubbed Flat Iron Steak GF
Braised Coffee Rubbed Flat Iron Steak on Sweet and New Potato Hash with Chimichurri Sauce
$10.95 per person

Pappardelle Asparagus Chicken
Grilled Chicken, Sautéed Spinach, Baby Red and Yellow Tomatoes, Eggplant with Parmesan Cream Sauce
$12.95 per person

Stuffed Portobello Taleggio
Portobello, Garlic, Parmesan and Tarragon
$12.95 per person

Ultimate Mac and Cheese
Cavatappi Pasta, Gruyere, Cheddar, and Fontina Cheeses Topped with Buttery Bread Crumbs
$7.95 per person

Brasserie Filet Medallions GF
Petite Rosemary Crusted Beef Medallions, Mashed Potatoes, Green Peppercorn Demi Sauce
$16.95 per person

Napa Valley Mixed Grille GF
Applewood Smoked Salmon Filet, Char-Grilled London Broil, Drunken Chicken And Herb Roasted Vegetables
$13.95 per person

Roasted Lamb Stew GF
Celery Root Puree and Pomegranate Seeds
$15.95 per person
Citrus Braised Sea Bass
### Sides Dishes

**Mini Corn Custard**
Nutmeg and Chives
$3.95 each

**Sweet Potato Gratin with Pecan Glaze**
Sweet Potato Mash with Brown Sugar Pecan Streusel
$3.95 per person

**Tortellini alla Porcini**
Cheese Tortellini, Fresh Peas, Tomatoes and Porcini Mushroom Sauce
$4.95 per person

**Roasted Root Vegetables** V, GF
Beets, Parsnips, Turnips and Carrots with Fresh Thyme and Olive Oil
$3.95 per person

**Green Bean Casserole**
Fresh Green Beans, Wild Mushrooms Béchamel Sauce, Roasted Tomatoes and Crispy Fried Onions
$4.25 per person

**Roasted Fingerling Potatoes** V, GF
Fresh Garlic and Herbs
$4.50 per person

**Orange Glazed Butternut Squash** GF
Brussels Sprouts and Lardons
$4.25 per person

**Cauliflower Truffle Purée** GF
Whipped Cauliflower, Cream, Butter, Truffle Oil and Black Pepper
$4.50 per person

**Brussels Sprouts with Lardons** GF
Balsamic Vinaigrette, Red Chile and Basil
$4.50 per person

**Penne Zucchini Carbonara**
Penne, Zucchini, Parmesan Cheese, Bacon and Garlic-Lemon Oil
$4.50 per person

**Carrot Ginger Purée** GF
Carrot, Ginger, Cream, Salt and Pepper
$4.50 per person

**Grilled Asparagus, Beets and Feta** GF
Red and Yellow Beets, Shallots, Feta in Herb Dressing
$4.50 per person

**Basmati and Wild Rice** V, GF
Currants, Coriander, Dill, Olive Oil and Chickpeas
$3.95 per person

**Rigatoni with Charred Radicchio**
Arugula, Caramelized Onion, Pancetta and Shaved Pecorino Cheese
$4.95 per person

**Celery, Fennel and Apple Salad** GF
Walnuts, Celery, Fennel, Grilled Apples, Basil and Pecorino Cheese
$4.50 per person

**Black Bean and Quinoa Salad** V, GF
Black Beans, Roasted Corn, Peppers and Quinoa
$3.95 per person

---

### Green Salads

**Baby Arugula Salad with Gorgonzola** GF
Arugula, Gorgonzola, Grilled Pear, Golden Sultanas, Spiced Pecans and Port Vinaigrette
$4.25 per person

**Halloumi and Spinach Salad**
Baby Spinach with Halloumi Croutons, Shaved Fennel, Roasted Plums, Pepitas and Cider Vinaigrette
$4.95 per person

**Spinach and Apple Salad with Pancetta** GF
Spinach, Pancetta, Arugula, Mixed Herbs, Caramelized Red Onion and Cider Vinaigrette
$4.95 per person

**Market Salad** GF
Mixed Greens, Polenta Croutons, Pomegranate Seeds, Roasted Apple, Baby Carrots, Radish and Lemon Black Truffle Vinaigrette
$4.95 per person
### Prix Fixe Menus

**Cocktail, Buffet and Plated**

#### Potomac
- Shrimp and Black Bean Taquito
- Mini Teriyaki Beef Brochette GF
- Spanakopita
- Scallops Wrapped in Bacon GF
- Zucchini Bread and Brie Diamond
- Vegetarian Moo Shu Roll V
- Cheddar Biscuit BLT
- Southwest Egg roll
- Ancho BBQ Brisket on Miniature Roll

$18.95 per person

#### Holiday Cocktail Reception
- Tenderloin wrapped Asparagus GF
- Butternut Squash Tartlet
- Steamed Shrimp with Cocktail Sauce GF
- Pancetta Sage Chicken Sate GF
- Antipasto Display GF
- Chicken Moo Shu Roll
- Mini Sweet Potato Biscuits with Turkey
- Holiday Cheesecake Lollipops

$20.95 per person

#### White Pines
- **Holiday Mixed Grill**
  - *served room temperature*
- Holiday Mixed Grill GF
  - apple smoked salmon | chargrilled London broil
  - drunken chicken breast | roasted Sonoma vegetables V
- Bowtie Pasta with Arugula and Pinenuts N
- Caesar Salad
  - grapes tomatoes, croutons and caesar dressing
- Milk Chocolate Toffee Vessels GF, N
- Pumpkin Gingersnap Vessels

$19.95 per person

#### Let it Snow
- Cocoa Ancho Beef Brisket GF
- Parmesan Roasted Potatoes GF
- Arugula and Poached Pear Salad GF, N
  - spiced walnuts, dried cranberries and port vinaigrette
- Assorted Petit Fours N

$18.95 per person

#### New Years Dinner Plated Party

**First Course**
- Lobster Bisque GF
  - with Crème Fraîche and Chives

**Salad**
- Autumn Market Salad
  - Mixed Greens, Polenta Croutons, Pomegranate Seeds, Roasted Apple,
  - Baby Carrots, Radish and Lemon Black Truffle Vinaigrette

**Entree**
- Pan Seared Sea Bass GF
- Smoked Gouda Stone Grits, Creamed Leeks
  - with Red Wine Reduction
  - Or
  - Beef Short Rib GF
- Mascarpone Polenta, Winter Vegetables with Herb Wine Sauce

**Dessert**
- Apple Cider Panna Cotta GF
- Calvado Gelée and Caramelized Puffed Rice

**Market price**

---

V - VEGAN  GF - GLUTEN FREE  N - NUTS

[703.573.8700 | HOLIDAY MENU]
Desserts

Ganache Pops GF
- Dark Chocolate Spiced Rum
- Milk Chocolate Cranberry Orange
  $3.25 each

Peppermint Brownie Lollipop
- Fudge Brownie Dipped in Dark Peppermint Chocolate and Crushed Peppermint Candy
  $2.25 each

Holiday Mini Cupcake
- Red Velvet | White Chocolate | Carrot Pumpkin Chocolate Peppermint
  $2.25

RSVP Hand Dipped Truffles GF
- White Chocolate Pumpkin
- Blood Orange | Spiced Chai
  $1.95 each

Holiday Vessels N
- Milk Chocolate Toffee | Pumpkin Ginger Snap
  $3.50 each

Mini Decadent Cheesecake Brownie Cupcakes
  $2.25 each

Eggnog French Macaroons
  $1.95 each

Holiday Mini Whoopie Pies
- Chocolate Chip | S’mores | Red Velvet
  $2.25 each

Mini Flourless Chocolate Lava Cakes GF
- with Raspberry Cream
  $2.50 each

Mini Gourmet Poptarts N
- Ginger Pear | Nutella | Eggnog
  $2.25 each

Mini Holiday Tartlet N
- Pumpkin | S’mores | Cranberry Walnut
  $2.75 each

Holiday Cheesecake Lollipop Trio
- Pumpkin Swirl | Ginger Snap | Chocolate Banana
  $3.95 per 2 lollipops

Milano Cookie Trio
- Pomegranate | White Mocha | Caramel Apple
  $2.50 each

Hand Decorated Shortbread Cookies
- Assorted Holiday Shapes
  $2.75 each

Demitasse Cookies N
- Corn Nut Cornmeal Shortbread | Red Currant Walnut Thumbprint
- Smoked Chocolate Sable | Citrus Gingersnap | Chocolate Pretzel Sandwich
  $3.50 per 4 cookies

RSVP Signature Petite Fours N
- Caramel Apple Tartlet | Bittersweet Orange Mousse | Strawberry Rhubarb Bavarian
- Hazelnut Praline Bar | Cocoa Lime Twist | Amethyst Macaron
  $24.00 per dozen

Miniature Pastries N
- Opera Minis | Raspberry Desire | Tiramisu | Lemon Mousse Tart
- Double Chocolate Demilune | Fruit Tart
  $1.85 each

Pretzel Brittle
  $20.00 1/2 lb
  $30.00 1/2 lb gift box

V - VEGAN     GF - GLUTEN FREE     N - NUTS
703.573.8700 | HOLIDAY MENU
**Displays**

**Antipasto Display**
Prosciutto, Genoa Salami, Fresh Mozzarella, Plum Tomatoes, Mixed Olives, Olive Tapenade with Crackers and Foccacia Flats  
$5.95 per person

**Grilled Shrimp Display or Steamed**  
GF  
50 Jumbo Shrimp  
Cocktail or Rémoulade Sauce  
$120 per display

**Carved Chimichurri Flat Iron Steak**
Chimichurri Sauce and Black Bean Rice Served with Mini Rolls  
$8.95 per person

**Carved Caribbean Sugarcane Turkey**
Cactus Pear Salsa and Jalapeño Corn Muffins  
$7.95 per person

**Beef Tenderloin Carving Station**
Mesquite Grilled Tenderloin Sliced and Served with Mushroom Demi Sauce, Spicy Dill Mustard, and Miniature Rolls  
$12.95 per person

**Sweet Brie Wheel with Caramelized Walnuts**  
N  
Brie Wheel Topped with Caramel and Toasted Walnuts with Crackers and Sliced Ficelle  
$65 each (serves 20-30)

**Honey Baked Ham Display**
Glazed Spiral Honey Baked Ham Display with Cranberry Orange Conserve and Miniature Assorted Rolls  
$6.95 per person

**Carved Turkey and Honey Baked Ham**
Glazed Spiral Honey Baked Ham and Roasted Turkey, Sliced and Displayed with Miniature Assorted Rolls, Spicy Mustard and Herbed Aioli  
$10.95 per person

**Local Artisan Cheese Display**  
N  
Mountaintop Bleu, Merry Goat Round, Cabra Lamancha, Cran-Apple Jam, Fruit, Local Honey, Homemade Crackers and Bread  
$10.50 per person

**Fruit and Cheese Display**
Fresh Fruit with Grape Clusters, Fresh Berries, Imported and Domestic Cheeses with Sliced Ficelle and Crackers  
$5.25 per person

**Tri-Color Tortilla Chips And Salsa**
Homemade Salsa  
$2.95 per person

**Pickled Vegetable Display**
Edamame Hummus, Seasonal Pickled Vegetables And Pita Chips  
$5.95 per person

**Trio of Bruschetta**  
N  
Artichoke, Tomato, and Mozzarella Broccoli, Pine Nut, and Green Olive Grilled Portobello, Cipollini, and Basil Grilled Ficelle Crostini  
$4.25 per person

**Crab and Artichoke Fondue**
Fondue of Crabmeat, Artichoke Hearts, Parmesan Cheese, Garlic and Fresh Herbs with Assorted Crackers and Sliced Baguette  
$5.95 per person

**Buffalo Chicken Blue Cheese Dip**
Celery, Carrots and Tortilla Chips  
$3.25 per person

**Mesquite Grill Display**  
GF  
Grilled Balsamic Chicken Breast, Flank Steak, Plum Tomatoes, Mushrooms, Red Onions, Eggplant, Provencal Aioli and Spicy Mustard  
$12.95 per person
WISHING YOU
HOLIDAY
cheer and a
HAPPY
new year!

RSVP CATERING
2930 PROSPERITY AVE | FAIRFAX | VA | 22031 | 703.573.8700 | WWW.RSVPCATERING.COM