

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

QUICHE **C**

Lorraine
Spinach And Gruyere
Ham And Cheddar
*Crab And Asparagus
\$25.50 each
*\$29.50 each

FRITTATA **C**

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

BREAKFAST BURRITOS **C**

Eggs, Cheddar, Peppers And Onions
Eggs, Bacon, Potato And Cheddar
Eggs, Spinach, Feta And Herbs
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 Orange Honey
Butter And Strawberry Rhubarb 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
\$7.25 per person

FRENCH TOAST **C**

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

STUFFED FRENCH TOAST **N,C**

Apple Walnut Stuffed French Toast With Maple Syrup
\$6.25 per person

OMELETS **GF, C**

Lorraine
Ham And Swiss
Spinach, Tomato And Feta
*Egg White, Mushroom And Spinach
*Tofu **V**
\$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
\$3.75 per person

INDIVIDUAL LOW FAT FRUIT YOGURT GF
\$2.25 per person
Additional \$.75 for granola per person

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

FRESH FRUIT SALAD V, GF
Seasonal Fruits And Berries
\$3.89 per person

FRUIT DISPLAY V, GF
Seasonal Sliced Fruit And Berries
\$4.59 per person

APPLEWOOD SMOKED BACON GF, C
\$2.79 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, N
\$2.25 each

OATMEAL C
Oatmeal With Raisins And Brown Sugar
\$2.50 per person
assorted packets \$1.50 each

BREAKFAST PRIX FIXE

SANTA FE CORRAL C
Burritos With Eggs, Cheddar, Peppers
And Onions With Salsa And Sour Cream
Sausage Links
Cottage Home Fries
Fruit Salad
\$15.95 per person

THE CONTINENTAL N
Assorted Homemade Muffins, Croissants,
Tea Breads, Danish, Scones And Bagels
Fruit Salad
Assorted Nantucket Nectars Juice
\$9.95 per person

FRESH START N
Assorted Mini Muffins And Tea Breads
Assorted Low Fat Yogurts
With Granola
Fruit Salad
\$7.95 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 Focaccia
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 FOCACCIA SANDWICHES

Rosemary Chicken, Havarti, Arugula, Tomato
And Provence Aioli On Pretzel Roll
Virginia Ham, Cheddar, Lettuce, Tomato
And Honey Mustard On Pretzel Roll
Roasted Turkey, Bacon, Baby Spinach, Tomato
And Dijon Mustard On Focaccia
Grilled Eggplant, Swiss, Artichoke Tapenade
And Herb Aioli On Focaccia
\$7.45 per person

SIGNATURE WRAPS

Turkey, Avocado, Southwest Bean Refrito And Monterey Jack
Roast Beef, Provolone, Red Onion, Lettuce,
Tomato And Provence Aioli
Tuna Salad, Cheddar, Lettuce And Tomato
Grilled Vegetables, Hummus, Lettuce And Tomato
\$7.25 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 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

WEST COAST SHORT RIB GF

Galbi Short Rib, Bok Choy Slaw, Asian Pear Salsa And Fried
Cellophane Noodles On Mixed Greens With
Sweet Chili Rice Wine Vinaigrette
\$11.95 per person

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 Salad With Strawberries **V, GF, N**
Baby Kale Caesar Salad
Caesar Salad

POTATO SALADS

New Potato Salad With Dill **GF**
Grilled Corn And Yukon Potato Salad **GF**
Sweet And New Potato With Cilantro Lime Aioli **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**
Orecchiette Pasta Salad
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**
Mediterranean Farro Salad
Southwest Rice Salad **GF**
Barley And Parsley Salad **N**

HOT SIDES

Basmati Rice Pilaf **V, GF, C**
Chipotle Mashed Potatoes **GF, C**
Ultimate Mac And Cheese **C**
Sonoma Roasted Vegetables **V, GF, C**
Red Rice With Coconut And Mango **V, GF, N, 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
Provençal Aioli And Spicy Dill Mustard
\$14.95 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

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

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

PROVENÇAL CHICKEN **GF, C**

Herb Crusted Chicken Breast Stuffed With Spinach, Mushrooms And Ricotta Cheese With Roasted Tomato Coulis
\$10.95 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

BRASSERIE BEEF FILET **GF, C**

Grilled Rosemary Crusted Beef Medallions And Roasted Potato Frites 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

CHIMICHURRI ROASTED COD **GF, C**

Quinoa, Baby Heirloom Tomatoes, Black Bean And Corn Salad With Chimichurri Sauce
\$13.95 per person

CRAB CAKE **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

VEGETARIAN SHEPHERD'S PIE **C**

Roasted Vegetables And Creamy Garlic Mashed Potatoes Topped With Béchamel Sauce And Gruyere Cheese
\$7.95 per person

STUFFED PEPPERS **V, C**

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

EGGPLANT PROVENÇAL **C**

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

BUFFET ENTREES

ROOM TEMPERATURE

CARIBBEAN CHICKEN **GF**

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

HOISIN GLAZED CHICKEN **GF**

Hoisin Glazed Chicken And Singapore Noodles With Carrots And Peppers
\$10.95 per person

HERB GLAZED CHICKEN

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

POMEGRANATE BASIL CHICKEN **GF**

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

SONOMA CHICKEN ROULADE AND GUAVA SHRIMP **GF**

Chicken Roulade With Spinach And Sun Dried Tomato And Guava Shrimp
\$15.95 per person

MARGARITA SHRIMP SKEWERS **GF, N**

Tequila Citrus Rosemary Shrimp Skewers And Red Rice Pilaf With Coconut And Mango
\$14.95 per person

FLORENTINE STYLE SHRIMP

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

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

ARGENTINEAN BEEF **GF**

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

HICKORY GRILLED FLAT IRON STEAK **GF**

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

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**

\$12.95 per person

PRETZEL ROLL AND FOCACCIA SANDWICH PRIX FIXE

SANDWICHES

Rosemary Chicken, Virginia Ham, Roasted Turkey And Grilled Eggplant

BOWTIE PASTA SALAD **N**

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

SIGNATURE MINI CUPCAKES **N**

Chocolate Peanut Butter, Red Velvet, Triple Lemon And Vanilla White Chocolate
\$13.95 per person

SIGNATURE WRAPS PRIX FIXE

WRAPS

Turkey, Roast Beef, Tuna, And Grilled Vegetables

PASTA PRIMAVERA

Cavatappi, Bell Peppers, Zucchini, Snow Peas, Plum Tomatoes, Parmesan Cheese And Raspberry Vinaigrette

CAESAR SALAD

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

HOMEMADE COOKIES AND BARS **N**

\$14.95 per person

PRIX FIXES

IN THE GARDEN **C**

HERB GARDEN CHICKEN **GF**
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 **C**

HONEY ROASTED CHICKEN **GF, N**
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

Assorted Seasonal Flavors
\$14.95 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

TRIC-OLOR TORTILLA CHIPS AND SALSA **GF**

HOMEMADE GOURMET COOKIES AND BARS **N**

S'more, Compost, Oatmeal, Chocolate Chip
And Lime Pistachio Cookies
Brownie, Latte, Peanut Butter Blondie And Raspberry Bars
\$15.95 per person

TEXAS SALAD

TEXAS SIRLOIN SALAD **GF**

BBQ Sirloin, Grape Tomatoes, Roasted Corn, Black
Beans And Tortilla Strips On Mixed Greens
With Southwest Caesar Dressing

SWEET AND NEW POTATO SALAD **GF**

Sweet And New Potatoes With Cilantro Lime Aioli

CHEESECAKE LOLLIPOPS

Assorted Seasonal Flavors
\$15.95 per person

MEMPHIS BARBECUE

PULLED CHICKEN OR PORK SANDWICH **C**

Pulled Chicken Or Pork, Kansas City Barbecue Sauce
And Worcestershire With Kaiser Roll

COLESLAW **GF**

Cabbage And Carrots With Cider Vinaigrette

GRILLED CORN AND YUKON POTATO SALAD **GF**

Grilled Corn And Yukon Potatoes With Cider Dijon Dressing

SIGNATURE MINI CUPCAKES **N**

Chocolate Peanut Butter, Red Velvet,
Triple Lemon And Vanilla
\$15.95 per person

GREEK ISLAND GRILL

KEBABS **GF, C**

Greek Marinated Beef, Chicken Or Vegetables
With Tzaziki 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 EMPANADAS C

Mango Chutney
\$1.85 each

STUFFED MUSHROOM C

Spinach And Asiago
\$1.85 each

MINI CRAB CAKE C

Remoulade Sauce
\$2.25 each

VEGETARIAN MOO SHU ROLLS 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
\$1.65 each

BLACK BEAN PESTO PINWHEEL

Black Bean Pesto, Roasted Red Peppers
And Feta Cheese In Sun Dried Tomato Tortilla
\$1.65 each

SPANAKOPITA C

Spinach And Feta
\$1.65 each

SHIITAKE MUSHROOM AND LEEK SPRINGROLL C

Vietnamese Dipping Sauce
\$1.75 each

ARTICHOKE FONTINA ARANCINI C

\$1.65 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 SCALLOPS C

Hickory Smoked Barbecue Sauce
\$2.25 each

TRUFFLE MAC AND CHEESE TARTLET C

Roasted Tomato Confit
\$1.75 each

KOBE BEEF PUFF C

Grainy Dijon Mustard
\$1.85 each

BACON WRAPPED FIG GF, C

Gorgonzola Cheese
\$1.95 each

DUCK CONFIT CIGARS C

Pineapple Chutney
\$2.25 each

BLACKENED CHICKEN FLAUTA C

Avocado Crema
\$1.95 each

CHICKEN WINGS C

BBQ
Buffalo
Kung Pao Orange
\$16.95 per dozen

COCKTAIL MEATBALLS C

Sweet And Sour
Italian
Bourbon
\$14.95 per dozen

MINI QUICHE SQUARES C

Lorraine
Ham And Cheddar
Mushroom And Cheddar
Broccoli And Gruyere
Spinach And Gruyere
\$1.75 each

SATAYS C

Beef Or Chicken
Lemon Oregano GF
Chimichurri GF
Blackened GF
Caribbean GF
\$1.75 - 1.95 each

MINI SANDWICHES

Mini Cranberry Orange Muffin With Turkey
Mini Jalapeño Cheddar Biscuit With Ham
Mini Pepper Jack Biscuit With Beef Brisket
Mini Cheddar Biscuit BLT
Mini Wagyu Slider
\$1.75 - 2.25 each

DISPLAY PLATTERS

FRUIT DISPLAY **V, GF**

Pineapple, Cantaloupe, Honeydew,
Grapes And Strawberries
\$4.59 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, Strawberry Rhubarb 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 **C**

Celery, Carrots And Tortilla Chips
\$3.25 per person

CRUDITE PLATTER

Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash,
Grape Tomatoes, Bell Peppers, Chipotle
Ranch And Sauce Verte
\$2.95 per person

ANTIPASTO PLATTER

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, Provençal 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)

GUAVA SHRIMP **GF**

Grilled Guava Marinated Shrimp With Lime
And Tamarind Dipping Sauce
\$2.50 each

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 **N, GF**

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

POPCORN

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 SEA SALT WAFFLE CHIPS **V, GF**

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

TRI-COLOR CHIPS AND SALSA **V, GF**

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

HUMMUS AND PITA CHIPS **V, N**

\$3.25 per person

DESSERTS

HOMEMADE GOURMET COOKIES N

S'more, Compost, Oatmeal Raisin, Chocolate
Chip And Lime Pistachio
\$3.25 per person

HOMEMADE GOURMET COOKIES AND BARS N

S'more, Compost, Oatmeal Raisin, Chocolate
Chip And Lime Pistachio Cookies
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

Blueberry, Raspberry And Pomegranate
\$2.25 per person

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 An 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 Menu 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 Serves 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