
RSVP

CATERING

HOLIDAY EVENTS MENU



INFO@RSVPCATERING.COM | 703-573-8700

RSVP

CATERING

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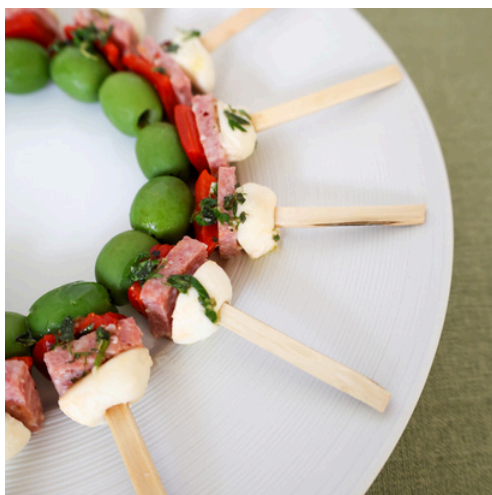
BEVERAGES

14 *Drink & Cocktail Stations*

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15 *Holiday Reception Prix-Fixes*

*-Our menu options are produced in a facility where nuts, dairy, shellfish, gluten and soy are present -
- prices subject to change -
- 5 minimum order applicable to all menu items unless otherwise noted -*



HORS D'OEUVRES

CHICKEN, BEEF & PORK

CHARCUTERIE SKEWER* | \$2.50

Marinated mozzarella, roasted red pepper, Genoa salami, Castelvetrano olive

CHICKEN & BRUSSELS CAESAR CRISP (GF) | \$2.25

Potato crisp, chicken, parmesan mousse and shredded Brussels

STEAK BORDELAISE (GF) | \$2.50

Tenderloin, sweet potato cube, tri-color potato pearls, bordelaise sauce, fried rosemary

SOUTHWEST CHICKEN TRUFFLE* (GF) | \$2.25

Chicken, pepper jack cheese, pico de gallo and tricolor corn tortilla crush

GYRO BITE | \$2.50

Pita chip, tenderloin, sundried tomato whipped feta, mini vegetable salad

RED CHIMICHURRI CHICKEN SKEWER* (GF) | \$2.25

Chimichurri chicken, baby heirloom tomato and fontina cheese

CUBAN BEEF EMPANADA* | \$2.50

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

BANH MI ECLAIR (N) | \$2.50

Chicken liver mousse, Vietnamese pho seasoning, pickled vegetable, mint, cilantro, crushed peanuts, lime

GREEN CHIMICHURRI BEEF SKEWER* (GF) | \$2.25

Parsley-cilantro chimichurri, grilled filet, queso fresco and tomato

DUCK & CHERRY CIGAR* | \$2.50

Duck confit & hibiscus cherry sauce and black sesame ash

CHICKEN SCHNITZEL BITE | \$2.50

Braised red cabbage, spicy dill mustard, pickled mustard seed

KOREAN BBQ DUMPLING* | \$2.50

Short rib, scallions, sweet & spicy sauce and Kimchi mayo

STEAKHOUSE BITE (GF) | \$2.50

Potato coin, seared tenderloin, creamed spinach, horseradish aioli

PANZEROTTI* | \$2.25

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

SWEET & SOUR PORK BELLY LOLLIPOP* | \$2.50

Braised pork belly and red pepper threads

MINI BBQ CROISSANT DONUTS | \$2.50

Choice of pulled chicken or pork with vinegar slaw

REUBEN DUMPLING* | \$2.50

Brisket, pastrami seasoning, cabbage, Swiss cheese, pickle, wonton wrapper and Russian dressing

SMOKY BOURBON BEEF SLIDER | \$2.75

Jack Daniels ketchup, smoked gouda, lettuce and tomato

PETITE FILET SLIDER* | \$3.75

Horseradish aioli and arugula

SANTA FE DUMPLING* | \$2.50

Short rib, red chimichurri, grilled corn, pepper jack, cilantro, lime and avocado crema

RICE CRISPY CHICKEN BITE* (GF) | \$2.50

Rice crispy dredge, whole grain honey mustard and chives

LEMONGRASS & PEANUT GLAZED CHICKEN SATAY* (GF, N) | \$2.25

Spicy peanut dipping sauce, crushed peanuts

STEAK FRITES | \$2.50

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

MINI ITALIAN BEEF BITE (GF) | \$2.50

Bistro filet, garlic aioli, provolone, pickled vegetables, gougere

CHICKEN TIKKA DUMPLING* | \$2.75

Garam masala, garlic, ginger, spices, heavy cream, jalapeno cilantro aioli

HORS D'OEUVRES

SEAFOOD

SEAFOOD JAMBALAYA ARANCINI* | \$2.50

Diced shrimp, lobster risotto, holy trinity brunoise, saffron aioli and chive

SALT & VINEGAR CRAB CAKE* | \$2.99

Malt vinegar aioli, crushed salt & vinegar chips, chive

MAHI-MAHI FISH TACO (GF) | \$2.25

Red tortilla shell, red onion, jalapeño and cilantro

SHRIMP BOIL EMPANADA* | \$2.75

Corn, potato, chive, butter, shallot, garlic, old bay, lemon

SCALLOP CRUDO (GF) | \$2.50

Fresh scallop, mango, pomegranate seed, pickled serrano, citrus agua chile

CRAB & KALE RANGOON* | \$2.50

Crab, whipped cream cheese, sautéed greens and Old Bay and sweet chili sauce

SCALLOP TEMPURA* | \$2.75

Atlantic scallop, tempura shell, ginger aioli, lime caviar

SPICY SALMON RICE BALLS (GF) | \$2.50

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

POTATO & CAVIAR CRISP (GF) | \$4.99

Caviar, whipped chive crème fraiche, homemade potato chip, dill

BLACK SESAME SHRIMP TOAST* | \$2.25

Thai chili sauce

FIRECRACKER SHRIMP | \$2.50

Shrimp wrapped in springroll wrapper with Thai dipping sauce

SHRIMP & GRIT CAKE (GF) | \$2.25

Crispy polenta disk, Cajun shrimp, tomato confit and micro basil

TOKYO RICE BITE (GF) | \$2.50

Fresh Atlantic salmon, sticky rice, scallion, carrot, black & white sesame seeds, nori, sriracha

POKE TUNA CUCUMBER CUP | \$2.50

Ahi tuna tartare, pickled ginger and cucumber cup

LOBSTER MAC & CHEESE TARTLET | \$2.99

Lobster cream sauce, lobster meat, elbow pasta and chive



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HORS D'OEUVRES

VEGAN & VEGETARIAN OPTIONS

EGGPLANT PARM BITE (GF, V) | \$2.50

Parmesan crusted eggplant, cherry tomato, mozzarella, basil

AL PASTOR CAULIFLOWER TACO (GF,N,VG) | \$2.50

Adobo, cashew cilantro crema and a mini taco shell

GOLDEN BEET NIGIRI* (GF, VG) | \$2.50

Seasoned sushi rice, quinoa & sesame seed bed

SPICED HONEYNUT SQUASH SOUP (GF, V) | \$2.25

Pumpkin spiced marshmallow

BLACK TRUFFLE ARANCINI* (V) | \$2.50

Porcini, truffle aioli, parmesan snow

MINI "PATATAS BRAVAS" (GF, V) | \$2.25

Crispy potato cube, smoked paprika & saffron aioli

MINI BURRATA CUP* (V) | \$2.50

Asiago pastry shell, burrata, tomato confit and pesto

ANTIPASTO SKEWER* (GF, V) | \$2.25

Cherry tomato, mozzarella, artichoke heart and balsamic reduction

BLACK & WHITE TRUFFLE MACARON* (GF,N,V) | \$2.50

Goat cheese, black truffle shaving and white truffle oil

FRIED PIMENTO CHEESE BALL* (V) | \$2.25

Pimento cheese and panko

VEGETARIAN MOO SHU ROLL* (VG) | \$2.50

Red pepper, carrots, cabbage, bok choy, scallion and hoisin sauce in an Asian pancake

BUTTERNUT SQUASH PIEROGI (GF, V) | \$2.25

Butternut squash, asiago, sage and sour cream

EDAMAME FALAFEL * (GF, VG) | \$2.50

Cilantro, lemon and beet hummus

TRUFFLE MAC & CHEESE TARTLET * (V) | \$2.50

Elbow macaroni, parmesan, fontina cheese, tomato confit and truffle oil

SAVORY GOAT CHEESE RAVIOLI * (V) | \$2.50

Goat cheese, roasted pumpkin and caramelized onion in a savory beet crust

DIRTY MARTINI BOUCHE (V) | \$2.99

Martini glass crackers with blue cheese and Castelvetrano olive

BUTTERNUT SQUASH TARTLET* (V) | \$2.50

Squash, fig, pepita and custard

TRUFFLE DEVEILED EGG* (GF, V) | \$2.99

Burgundy black truffle, gold leaf

CAULIFLOWER SHAWARMA BITE (VG) | \$2.25

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

FRENCH ONION TARTLET* (V) | \$2.50

Caramelized onion, goat cheese mousse, gruyère cheese and thyme

PERSIAN CUCUMBER CUP (GF, VG) | \$2.50

Red beet hummus, turmeric pickled cauliflower, za'atar

WHIPPED BRIE & CRANBERRY-WALNUT RUSK (N,V) | \$2.50

Cranberry mostarda, fried sage

POTATO LATKE BITE (GF) | \$2.50

Whipped chive crème fraiche, pickled onion pearl, everything seasoning



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BUFFET ENTRÉES

RED WINE BRAISED BRISKET (GF) | \$18.99

Horseradish mashed potatoes

PINOT NOIR BISTRO FILET (GF) | \$29.99

Spice rubbed bistro medallions, roasted fall vegetables, pinot noir reduction

BOURBON CHERRY GLAZED SHORT RIB (GF) | \$29.99

Sour cherry gastrique, bourbon & spice cherries, braised red cabbage

GREEN HERB CRUSTED BISTRO FILET (GF) | \$29.99

Yukon gold potato puree, red wine braised & roasted shallots, sauce bordelaise

WARM SPICE ROASTED CHICKEN BREAST (GF) | \$18.95

Red wine & sour cherry braised cabbage with cranberry mostarda

GREEN CHIMICHURRI MIXED GRILL (GF) | \$21.95

Top round, chicken & shrimp served with grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant cauliflower and zucchini

AUTUMN CHICKEN (GF) | \$18.95

Beluga black lentils, roasted heirloom carrot, warm carrot vinaigrette

APPLE ORCHARD CHICKEN (GF) | \$18.95

Granny smith apple & roasted butternut squash puree, rainbow swiss chard, local apple cider & mustard glaze

SOUR CHERRY ROASTED CHICKEN (GF) | \$18.95

Warm spice rubbed chicken, sour cherry gastrique, saffron-cardamom rice, fresh pomegranate seeds

PARMESAN CRUSTED CHICKEN (GF) | \$18.95

Cauliflower truffle purée, winter vegetables and piccata sauce

ROASTED TANDOORI COD (GF) | \$21.99

Silken cauliflower puree, sautéed wild spinach, turmeric pickled cauliflower relish

BOURBON GLAZED SALMON | \$25.99

Harvest quinoa and squash salad

SHRIMP & GRITS (GF) | \$16.99

Cajun seasoned shrimp, tomato confit, polenta cake and parsley

GRILLED MAHI-MAHI (GF) | \$25.99

Winter vegetable ragout and roasted tomato vinaigrette

LUMP CRAB CAKES | \$27.99

Two 2.5 oz. crab cakes, roasted corn relish and smoked onion remoulade

BROWN BUTTER FONDUTA RAVIOLI (V) | \$18.95

Butternut squash ravioli, brown butter sweet potato fonduta, shaved parmesan, roasted sweet potato, ruby pomegranate seed

WILD MUSHROOM & RICOTTA RAVIOLI (V) | \$20.99

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

EGGPLANT INVOLTINI (V) | \$13.99

Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan

GRILLED MASALA CAULIFLOWER STEAK (GF, VG) | \$13.99

Sautéed spinach and curried red lentil sauce

PARMESAN CAULIFLOWER STEAK (GF, V) | \$16.99

Truffle potato puree, vegetable medley, lemon-caper sauce

SWEET CHILI GLAZED TOFU (GF, V) | \$15.99

Grilled & glazed tofu steaks, Singapore noodles, sweet chili sauce

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SIDES & SALADS

ULTIMATE MAC & CHEESE (V) | \$3.99

Cavatappi pasta with gruyère, cheddar and fontina cheese

BAKED BUTTERNUT SQUASH CARBONARA | \$4.99

Rigatoni, butternut squash, parmesan, crispy prosciutto and sage

ORECCHIETTE PASTA SALAD (VG) | \$3.99

Butternut squash, zucchini, caramelized leeks, sun-dried tomatoes and arugula spinach dressing

BAKED PARMESAN & BLACK PEPPER POLENTA (GF, V) | \$3.99

Balsamic roasted tomatoes, fresh cracked pepper, parmesan and golden polenta

GREEN GARDEN COUSCOUS (N, VG) | \$4.25

Pistachio, arugula, herbs and caramelized red onion

AUTUMN SQUASH & GRAIN SALAD (GF, VG) | \$4.50

Quinoa, pomegranate, delicata squash and herb vinaigrette

MAPLE-SHERRY ROASTED CARROTS (GF, VG) | \$4.95

Maple-sherry and whole grain mustard glaze with pomegranate seeds and chives

ROASTED ROOT VEGETABLE (GF, VG) | \$3.99

Thyme and olive oil roasted beets, parsnips and carrots

GREEN CHIMICHURRI MIXED VEGETABLE GRILL (GF, VG) | \$4.95

Green chimichurri marinated and grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini

SHAVED FENNEL & BABY GEM SALAD (GF, N, V) | \$5.95

Baby gem lettuce, shaved fennel, fennel seed breadcrumb, toasted pistachio, lemon-fennel vinaigrette, grana padano

CRISP GREEN BEAN SALAD (GF, VG) | \$3.99

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

GRILLED SWEET POTATOES (GF, V) | \$4.95

Tomato-maple butter, chive sour cream and pumpkin seeds.

PARMESAN ROASTED SQUASH (GF, V) | \$3.99

Green & yellow zucchini, parmesan, garlic, basil and chili flake.

BROWN BUTTER MAPLE BUTTERNUT SQUASH PUREE (GF, V) | \$4.25

Pumpkin seeds, maple brown butter and butternut squash.

GARLIC MASHED POTATO (GF, V) | \$3.99

Cream, butter and roasted garlic

HARVEST SALAD (GF, V) | \$5.25

Roasted delicata squash rings, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds, goat cheese and cranberry vinaigrette

CRUNCHY BRUSSELS SLAW (GF, N, V) | \$4.00

Shaved Brussels sprouts, dates, feta, almonds and dijon vinaigrette

WILDFLOWER SALAD (GF, V) | \$5.95

Wildflower goat cheese balls, shaved carrots, dried currants, mesclun, frisee, radicchio, black currant-balsamic vinaigrette



HOLIDAY SWEET TREATS

FALL WINTER MACARONS (GF,N,V) | \$2.50 EACH

Black currant, hazelnut, coffee-caramel

MINI CUPCAKES (V) | \$2.50 EACH

Carrot pumpkin with cream cheese frosting, apple cider cranberry & chocolate malted milk

MINI FLOURLESS CUPCAKES (GF,V) | \$2.50 EACH

Chocolate raspberry & winter citrus

PEPPERMINT BROWNIE LOLLIPOP (V) | \$2.25 EACH

Chocolate dipped brownie, crushed peppermint

HAND DIPPED TRUFFLES (GF,V) | \$2.50 EACH

White chocolate salted crème brûlée & milk chocolate cookie butter

MINI WHOOPIE PIES (V) | \$2.25 EACH

Pumpkin s'more, red velvet & chocolate salted caramel

FRENCH CREAM PUFFS (V) | \$2.75 EACH

Raspberry & mango-passion

MINI HAZELNUT BOMB (N,V) | \$2.75

Brownie, praline crunch, salted caramel, milk chocolate mousse, chantilly mousse, gold leaf

MINI GOURMET POP TARTS (V) | \$2.75 EACH

Candy apple, fig & blood orange, pear & crystallized ginger

COSMIC BROWNIE BITES (V) | \$2.25

Rich chocolate brownie, frosting, technicolor sugar confetti

PETIT FOURS SELECTION (N,V) | \$32 PER DOZEN

Seasonal mini tarts, truffles & macarons

SALTED CARAMEL S'MORES LOLLIPOP (GF,V) | \$2.50

Vanilla marshmallow, salted caramel, oat graham crumb, dark chocolate shell

CHOCOLATE BON BONS (GF,V) | \$3.25

Assorted flavors

CRINKLE COOKIE PLATTER | \$2.75

Mint chocolate, double chocolate, lemon-lemon, pumpkin spice

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MINI CITRON SQUARE (V) | \$2.75

Poppy seed cake, lemon curd, lemon mousse, white chocolate velvet coating, cream cheese chantilly, white chocolate

CHEESECAKE LOLLIPOPS (V) | \$2.25 EACH

Black forest, orange ginger, chocolate peppermint pretzel

VEGAN COOKIE SELECTION (VG,N) | \$2.50

Funfetti, snickerdoodle, chocolate chunk and peanut butter oatmeal

CAKE POPS (N,V) | \$2.25 EACH

Red velvet, coconut snowball & chocolate raspberry

MADELEINES (N,V) | \$3 EACH

Chocolate coated and filled with raspberry confiture or pistachio cream

DEMITASSE COOKIES (V) | \$4.50 FOR 4

Citrus gingersnap, chai tea shortbread, red berry thumbprint, smoked chocolate sable

BROWN BUTTER FINANCIER (N,V) | \$3 EACH

Rich brown butter cake filled with raspberry jam or lemon curd

BLACK & WHITE CHEESECAKE BITE (V) \$2.25

Brownie, marbled cheesecake

"BOUNTY" TARTLET (N,V) | \$2.75

Coconut ganache, dark chocolate, maldon salt, shortbread crusts

MINI HO-HO BITES (GF,V) | \$2.50 EACH

Chocolate sponge, vanilla buttercream chocolate glaze

MINI BLOOD ORANGE TIRAMISU VESSEL (V) | \$2.99 EACH

Blood orange puree, lady fingers, mascarpone mousse, grand marnier

MINI S'MORES VESSEL (GF,V) | \$2.99 EACH

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

SAVORY STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

WINTER BURRATA BAR | \$9.50 PER PERSON

INCLUDES

Burrata cheese

ADD ONS

Roasted delicata squash ring or crushed minted peas

TOPPINGS

Pomegranate seeds and black olive crumble

SIDES

Pink Himalayan salt and cracked pepper, homemade focaccia & everything lavash

FLATBREAD STATION \$9.99 PER PERSON

THE ARGENTINEAN

Swiss & mozzarella, fennel sausage, green herb chimichurri

THE BEE STING

Mozzarella, soppressata, chili flake and chili honey

THE FOREST

Roasted wild mushrooms, truffle bechamel, mozzarella, swiss, arugula, truffle oil

GOLDEN DRAGON STATION (N) \$10.99 PER PERSON

YOUR FAVORITE TAKEOUT BITES

Vegetable fried rice or Singapore noodles

WITH CHOICE OF

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

INCLUDES

Fortune cookie



LONESTAR BBQ TACO BAR (GF) \$9.99 PER PERSON

INCLUDES

Smoked ancho brisket, tobasco chicken and spicy jackfruit carnitas

SAUCES

Jalapeño queso, lime crema and tangy BBQ sauce

TOPPINGS

Pico de gallo, pickled red onions, crispy onion strings and cilantro

TORTILLAS

Soft corn

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SAVORY STATIONS

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DIRTY BIRD SLIDER STATION \$6.99 PER PERSON

INCLUDES

Crisply pickle brined chicken thigh

STYLES

Nashville dry rub and Seoul sweet & spicy sauce

SAUCES

Comeback sauce and Kimchi mayo

TOPPINGS & ROLLS

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

LUCKY BAO BAR | \$11.99 PER PERSON

INCLUDES

Steamed bao buns

FILLINGS

Peking duck, char siu pork and five spice crispy tofu

TOPPINGS

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

KYOTO SALMON BOWL STATION \$13.99 PER PERSON

INCLUDES

Furikake smoked salmon, seared maitake mushrooms, seasoned sushi rice, fresh cucumber, jalapeño, edamame, radish, Japanese bulldog sauce, Sriracha mayo, furikake, scallions and nori sheets

HARVEST GNOCCHI BAR | \$6.99 PER PERSON

CHOICE OF

Truffle & wild mushroom, sweet potato carbonara, balsamic brown butter

TOPPINGS

Shaved parmesan, crispy prosciutto, caramelized squash, crispy sage, chives, parsley

GATHER & GRAZE STATION \$17.99 | 75 PERSON MINIMUM ORDER

MEATS

Prosciutto di Parma, Genoa salami, spicy capicola

CHEESES

Italian burrata with lemon & olive oil, manchego, truffle whipped ricotta

BREADS & DIPS

Tomato bruschetta, marinated olives, feta & peppers, honey, jam, pickled vegetables, fresh & dried fruit, grissini, focaccia toast, crackers

COWBOY CARVING STATION \$25.99 PER PERSON

CHOICE OF

Coffee Rubbed & Grilled Tomahawk Steak

SERVED WITH

Whipped Yukon gold potato, little gem wedge salad, grilled asparagus, homemade parker house rolls

SAUCES

Steak Sauce, chimichurri, chilled bearnaise

SURF & TURF OPTION +\$7.00

Seared ahi-tuna, tuxedo sesame seeds, soy-ginger dipping sauce

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SAVORY STATIONS

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INDIAN SPICE MARKET | \$12.95 PER PERSON

SKEWERS

Chicken masala, paneer tikka, tandoori shrimp

RICE & VEGETABLE BEDS

Cardamom saffron rice, chana masala, aloo saag

TOPPINGS

Kachumber salad, diced red onion, diced mango, red onion & turmeric cauliflower pickles

CHUTNEYS & SAUCES

Pineapple peppercorn chutney, cilantro chutney, tamarind-date sauce, raita

NAAN

CAVIAR CART | \$60 PER PERSON (10Z PP)

INCLUDES

Kaluga caviar & smoked trout roe over shaved ice

CHOICE OF

Blinis or potato chips

SERVED WITH

Red onion, egg white, egg yolk, chive, crème fraiche, lemon

RIP & DIP BAR | \$13.99

BREADS

Grilled homemade bread and herbed pits

MEATS

Sumac grilled chicken and pomegranate glazed skirt steak

SPREADS

Carrot hummus, sun-dried tomato whipped feta and roasted eggplant baba ganoush

TOPPINGS

Crispy chickpeas, pomegranate seeds, pickled carrots and harissa aioli



SUNDAY PARM STATION | \$13.95 PER PERSON

INCLUDES

Parmesan crusted chicken or parmesan crusted cauliflower

TOPPED WITH

Stracciatella & marinara sauce

SERVED WITH

Garlic knots, Sicilian focaccia & Caesar salad

FINISHES

Fresh herbs, fried basil, basil parmesan, crushed red pepper, sundried tomato tapenade, green Castelvetrano olives

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SWEET STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

CHOCOLATE GRAZING TABLE (GF,V) | \$11.95 PER PERSON

CHOCOLATE DIPPED COOKIES (V)

Maple cranberry milano, pumpkin spice crinkle

CHOCOLATE & FRUIT BON BONS (GF,V)

Assorted flavors

CHOCOLATE DIPPED FRUIT (GF,V)

Fresh & dried fruit

CHOCOLATE BARKS (V)

Toffee pretzel bark, raspberry shortbread bark

MARSHMALLOWS (GF,V)

chocolate passionfruit, chocolate peppermint

FLOURLESS CHOCOLATE TORTE (GF,V)

Dark chocolate flourless torte, milk chocolate, raspberry "pearls"

"CUP" CAKE BAR (V) | \$8.99 PER PERSON

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



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SWEET STATIONS

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SNOW CLOUD BAR (GF,N,V) \$5.99 PER PERSON

INCLUDES

Whipped vanilla meringues

FRUIT

Red wine poached pears and kirsch roasted cherries

FILLINGS

Pistachio pastry cream and chocolate mousse

TOPPINGS

Mexican hot chocolate sauce, mulled wine syrup, candied pistachios, dark & white chocolate shavings

MELT-AWAY "TIRAMISU" (V) | \$6.95 PER PERSON

INCLUDES

Choice of tiramisu vessel topped with chocolate shell and pour over beverage

TIRAMISU FLAVORS

Traditional, caramelized apple cider, pumpkin chai

HOT DRINK

Espresso, chai tea, apple cider

SICILIAN CANNOLI STATION (V) | \$9.95 PER PERSON

CHOCOLATE DIPPED CANNOLI SHELLS

Dark, milk, white, amethyst & pink

FILLINGS

Traditional whipped ricotta cream, blackcurrant mousse, dark chocolate mousse

TOPPINGS

Mini dark & white chocolate chips, crushed peppermint candies, candied orange, crushed cookies, crushed pistachios



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COCKTAILS & DRINK STATIONS

DRINK STATIONS

**mocktail available*

COCKTAILS

ESPRESSO MARTINI BAR | \$15 PER PERSON

INCLUDES

Vodka, espresso coffee, coffee liqueur, torched homemade vanilla marshmallow

HARD CIDER STATION* | \$15 PER PERSON

INCLUDES

Hot apple cider & chilled sparkling apple cider

SPIKES

Bourbon and spiced rum

TOPPINGS

Pumpkin spiced whipped cream, mini apple donut, salted caramel syrup and cinnamon

SPIKED HOT CHOCOLATE BAR* \$18 PER PERSON

HOT CHOCOLATES

Dark chocolate milk, white chocolate milk

SPIKES

Bourbon and Bailey's Irish cream.

WHIPS & FLUFFS

Homemade vanilla marshmallows, whipped cream

TOPPINGS

Shaved chocolate, crushed peppermint, cookie crumble

FESTIVE BUBBLE BAR* | \$15 PER PERSON

BUBBLES

Italian prosecco

MIX-INS

Fresh squeezed orange juice, blood orange puree, pomegranate juice

GARNISHES

Orange peel, candied ginger, pomegranate seeds

EMAIL: INFO@RSVPCATERING.COM | **PHONE:** 703-573-8700

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

PEAR-TINI | \$12

Vodka, lemon juice, simple syrup, pear juice, fresh pear

GOOD TIDINGS* | \$11

Vodka, cointreau, cranberry puree, sparkling water, bitters, all spice rim

HOT SPICED CHAI* | \$10

Spiced rum, agave nectar, chai tea, cinnamon, clove, orange

THE SUGAR COOKIE | \$12

Vodka, kahlua cream, vanilla, frosting & sprinkle rim

POMEGRANATE CHAMPAGNE* | \$9

Champagne, pomegranate juice, cassis, pomegranate

FROSTED COSMO | \$10

Vodka, triple sec, simple syrup, lime juice, white cranberry juice, cranberry

FESTIVE PUNCH* | \$10

White rum, fruit punch, pineapple, orange juice, cranberries

BLOOD ORANGE ROSEMARY FIZZ* | \$10

Blood orange juice, campari, champagne, rosemary, simple syrup



HOLIDAY RECEPTION PRIX FIXES

25 ORDER MINIMUM UNLESS OTHERWISE STATED

HOLIDAY COCKTAILS | \$27 PER PERSON

CHARCUTERIE SKEWER (GF)
SHRIMP COCKTAIL (GF)
KOREAN BBQ DUMPLING
ROASTED BUTTERNUT SQUASH TARTLET (V)
SPANAKOPITA (V)
RAINBOW ROLL (GF, VG)
BUFFALO CHICKEN DIP (GF)
CHOCOLATE BON BONS (GF, V)
ASSORTED MINI FRUIT TARTS

FESTIVE GATHERING | \$30 PER PERSON

TRUFFLE MAC AND CHEESE TARTLET (V)
MINI ITALIAN BEEF BITE
PESTO CHICKEN SKEWER (GF)
SHRIMP BOIL EMPANADA
SCALLOPS WRAPPED IN BACON (GF)
CRUDITE WITH HUMMUS & PITA (VG)
SPINACH AND ARTICHOKE FONDUE
FRENCH CREAM PUFFS (V)
BOUNTY TARTLET (N, V)

GOOD TIDINGS | \$34 PER PERSON

HOUSE SMOKED SALMON DISPLAY (GF)
PETITE FILET SLIDER
CHIMICHURRI CHICKEN SKEWER (GF)
VEGETARIAN MOO SHU ROLL (VG)
TRUFFLE DEVEILED EGG (GF, V)
BRUSCHETTA DUO (N, V)
CHEESECAKE LOLLIPOPS (V)
MACARONS (V)

WINTER WONDERLAND | \$54 PER PERSON

BISTRO FILET DISPLAY (GF)
APPLE ORCHARD CHICKEN (GF)
CAESAR SALAD (V)
BUTTERMILK MASHED POTATOES (GF, V)
PEPPERMINT BROWNIE LOLLIPOPS (V)
DUTCH APPLE VESSEL (N, V)

