

# RSVP

CATERING

## CORPORATE MENU



*Our menu options are produced in a facility where nuts, dairy, shellfish, gluten and soy are present.  
Prices are subject to change.*

[INFO@RSVPCATERING.COM](mailto:INFO@RSVPCATERING.COM) | 703-573-8700

# BREAKFAST

5 PER FLAVOR MINIMUM ORDER

## EGGS

### BREAKFAST BURRITOS | \$6.95 EACH\*

*Bacon, egg, potato and cheddar  
Carne asada, egg, and queso  
Spinach, egg and feta (V)*

### HOT BREAKFAST SANDWICHES | \$5.95 EACH

*Egg and cheese on a croissant (V)  
Bacon, egg and cheese on a brioche bun  
Sausage, egg and cheese on an English muffin*

### INDIVIDUAL QUICHE | \$7.50 EACH

*Broccoli and Gruyere (V)  
Ham and Swiss  
Mushroom and cheddar (V)*

### CRUSTLESS QUICHE MUFFINS (GF) | \$4.95 EACH

**Mediterranean (V):** Roasted red pepper, zucchini and feta

**Lorraine:** Ham, Swiss and chive

### CALIFORNIA BREAKFAST CASSEROLE (GF, V) | \$5.95

*Freshly baked eggs with red onion, red pepper and broccoli. Served with smashed avocado*

### SCRAMBLED EGGS (GF) | \$4.95 PER PERSON

*Three farm fresh scrambled eggs*

## SUBSTITUTIONS

### GLUTEN FREE BUNS:

*To any sandwich for an additional \$1.00 per person*

### EGG WHITES:

*To any item for an additional \$2.00 per person*

### "JUST EGG":

*Vegan egg alternative available for some items, please inquire for more information*

## SPECIALTY BREAKFAST

### ATLANTIC SALMON PLATTER | \$9.95 PER PERSON

*Smoked salmon, fresh dill, lemon wedges, capers, Bermuda onions, chopped tomatoes, bagels and plain cream cheese*

### PARISIAN BREAKFAST CREPES | \$7.95

**Wild Mushroom (V):** Scrambled eggs, wild mushrooms, swiss, bechamel sauce & chives  
**French Ham:** Scrambled eggs, ham, cheddar, bechamel sauce & chives

### BREAKFAST BOWLS | \$9.95 EACH

**Shakshuka Bowl (GF, VG):** "Just Egg" poached in a Middle Eastern stew of tomato, onion, garlic and spices, finished with fresh herbs  
**Veggie Burrito Bowl (GF, V):** Scrambled eggs, sautéed peppers and onions, black beans and salsa

**Chicken Chorizo Burrito Bowl (GF):** Scrambled eggs, sautéed peppers and onions, black beans and salsa

### SOUTHERN BISCUITS & GRAVY | \$9.95 EACH

*Homemade mini buttermilk biscuits, pork sausage gravy, black pepper and herbs*

### GOURMET AVOCADO TOAST | \$9.95-\$11.95 EACH

**Santa Monica Toast (VG):** Lime avocado spread, rustico bread, smoked carrot "bacon", tomato, pickled red onion, capers and fresh dill  
**Norwegian Toast:** Lime avocado spread, rustico bread, smoked salmon, hard boiled egg, pickled red onion, capers and fresh dill

### FRENCH TOAST (V) | \$5.50 PER PERSON

### MORNING CHARCUTERIE (N) | \$17.95 PER PERSON

*Olli fennel pollen salami, prosciutto, triple cream brie, sharp cheddar, hard boiled eggs, strawberries, whole wheat and chocolate croissants, cheddar biscuits, seasonal jam, salted butter and Nutella*

# BREAKFAST

5 PER FLAVOR MINIMUM ORDER

## FRUIT

**FRUIT DISPLAY (GF, VG) | \$5.25-\$6.95 PER PERSON**

**Signature:** Berries, cantaloupe, honeydew, grapes, orange and pineapple

**Tropical:** Berries, cantaloupe, grapes, honeydew, kiwi, mango and pineapple

**FRUIT SALAD (GF, VG) | \$4.95-\$5.95 PER PERSON**

**Signature:** Cantaloupe, honeydew, grapes, orange, pineapple and strawberries

**Seasonal:** Fall/Winter and Spring/Summer

**MIXED BERRIES (GF, VG) | \$5.95 EACH**

Blackberries, blueberries, raspberries and strawberries

## PARFAITS & YOGURTS

**INDIVIDUAL PARFAITS | \$6 EACH**

Cranberry pomegranate (GF,N,V)

Pumpkin Spice (V)

Citrus Vanilla (GF,N,V)

Tropical Fruit (GF,N, V)

Mixed Berry (GF,N,V)

**STRAWBERRY COCONUT CHIA SEED PARFAIT (GF, N, VG) | \$6.95 EACH**

Chia seeds, oats, coconut milk, strawberries, toasted coconut and maple syrup

**INDIVIDUAL YOGURTS (GF, V) | \$2.25-3.95 EACH**

Individual low fat fruit or Greek yogurt

**GREEK YOGURT BAR (GF, N, V) | \$7.25 EACH**

Greek yogurt, almonds, honey, berries, homemade granola, mini chocolate chip and toasted coconut

## OATMEAL

**TROPICAL COCONUT OATMEAL (GF, N, VG) | \$4.25 PER PERSON**

Toasted oatmeal, pineapple, coconut agave nectar, vanilla and lemon zest

**TRADITIONAL OATMEAL (GF, VG) | \$3.50 PER PERSON**

Oatmeal with raisins and brown sugar

**OVERNIGHT OATS (GF, N, VG) | \$6.95**

**Black Forest:** Oats, chia seeds, almond milk, cocoa, chia seeds, cherry filling

**Chocolate Chip Cookie:** Oats, chia seeds, almond milk, chocolate chips, light brown sugar, vanilla extract, cocoa powder, cinnamon

**Key Lime:** Oats, chia seeds, almond & coconut milk, key lime juice, maple syrup, toasted coconut, oat crumble

## BREAKFAST SIDES

**APPLEWOOD SMOKED BACON (GF) | \$3.75 PER PERSON**

**CHICKEN APPLE SAUSAGE (GF) | \$4.25 PER PERSON**

**TURKEY BACON (GF) | \$4.25 PER PERSON**

**VEGETABLE SAUSAGE PATTY (V) \$4.25 PER PERSON**

**NEW POTATO HOME FRIES (GF, VG) | \$3.95 PER PERSON**

Smokey paprika, garlic, olive oil, salt and pepper.

**SWEET POTATO HOME FRIES (GF, VG) | \$3.95 PER PERSON**

Tri-color peppers and fresh herbs.



# BREAKFAST BAKERY

5 PERSON MINIMUM ORDER

## DELUXE BREAKFAST ASSORTMENT (V) | \$6.50 PER PERSON

*Mini classic & mini chocolate croissant, raspberry croissant supreme, mini carrot cake and double chocolate espresso muffins, mini seasonal scones & tea breads accompanied by preserves and butter*

## ENERGY BALLS (GF, N, V) | \$2.50 EACH

*Peanut crunch and chocolate s'mores*

## HOMEMADE GRANOLA BARS (GF, VG) | \$2.25 EACH

*Rolled oats, dried cranberries, dried apricots, sunflower seeds, pumpkin seeds and cinnamon*

## FRENCH PÂTISSERIE MIX (V, N) | \$4.95 PER PERSON

*Mini classic croissant, mini almond- frangipane croissant, mini chocolate croissant, raspberry supreme croissant, mini croissant donuts with sea salt & seasonal jam*

## SCONES (V) | \$2.99 EACH

*Berry buttermilk, vanilla golden raisin and orange chocolate chip*

## MINI CROISSANT DONUTS (V) | \$2.50 EACH

*Cinnamon sugar, chocolate glazed and sprinkle*

## NEW YORK BAGEL BAR (V) | \$6.95 PER PERSON

*Assorted bagels with plain and vegetable cream cheese*

## MUFFINS (V) | \$2.50 EACH

## MINI MUFFINS (V) | \$2.25 EACH

## GLUTEN FREE BLUEBERRY (GF, V) | \$2.95 EACH\*

*Blueberry crumb, carrot cake, double chocolate espresso & apple streusel*

*\*Minimum order of 6.*

## TEA BREADS (V) | \$4.25 PER PERSON

*Banana chocolate chip, lemon and zucchini*

## CINNAMON ROLLS (V) | \$5.25 EACH,

*Classic and mixed berry with cream cheese frosting*

*\*Minimum order 2 dozen*



# BREAKFAST PRIX-FIXE

5 PERSON MINIMUM ORDER

## **ALL AMERICAN BREAKFAST \$15.95 PER PERSON**

SCRAMBLED EGGS (GF,V)  
APPLEWOOD SMOKED BACON (GF)  
NEW POTATO HOME FRIES (GF, VG)  
SIGNATURE FRUIT SALAD (GF, VG)

## **CACTUS CANTINA | \$16.95 PER PERSON**

BREAKFAST BURRITOS  
NEW POTATO HOME FRIES (GF, VG)  
SIGNATURE FRUIT SALAD (GF, VG)

## **CAPITOL HILL | \$15.95 PER PERSON**

MINI CRUSTLESS QUICHE MUFFINS (GF)  
APPLEWOOD SMOKED BACON (GF)  
NEW POTATO HOME FRIES (GF, VG)  
SIGNATURE FRUIT SALAD (GF, VG)

## **BISTRO BREAKFAST \$14.95 PER PERSON**

PARISIAN BREAKFAST CREPES  
HERB ROASTED FINGERLING  
POTATOES (GF, VG)  
SIGNATURE FRUIT SALAD (GF, VG)

## **CORPORATE START UP | \$15.95 PER PERSON**

SCRAMBLED EGGS (GF,V)  
SWEET POTATO HOME FRIES (GF, VG)  
ASSORTED MUFFINS (V)  
SIGNATURE FRUIT SALAD (GF, VG)

## **MALIBU BREAKFAST | \$13.95 PER PERSON**

CALIFORNIA BREAKFAST CASSEROLE  
(GF, V)  
INDIVIDUAL GREEK YOGURTS (GF,V)  
SIGNATURE FRUIT SALAD (GF, VG)

## **FRESH START | \$12.95 PER PERSON**

MINI MUFFINS & TEA BREADS (V)  
HOMEMADE GRANOLA BARS (GF, VG)  
ASSORTED YOGURTS (GF, V)  
SIGNATURE FRUIT SALAD (GF, VG)



# BREAKFAST BOXED MEALS

5 PER TYPE MINIMUM ORDER

## HOT BREAKFAST BOXES

### CREATE YOUR OWN BREAKFAST BOX | \$9.95

#### ENTRÉE SELECTIONS

*Choice of one of the following hot breakfast entrees:*

#### BREAKFAST BURRITOS

*Bacon, egg, potato and cheddar  
Carne asada, egg, and queso  
Spinach, egg and feta (V)*

#### BREAKFAST SANDWICHES

*Egg and cheese on a croissant (V)  
Bacon, egg and cheese on a brioche bun  
Sausage, egg and cheese on an English muffin*

#### CRUSTLESS QUICHE MUFFINS

**Mediterranean (GF,V):** *Roasted red pepper and zucchini with feta*

**Lorraine (GF):** *Ham, Swiss with chive*

#### PARISIAN BREAKFAST CREPES

*Scrambled eggs, ham & cheddar  
Scrambled eggs, wild mushroom & swiss*

#### CHOICE OF SIDE:

**NEW POTATO HOME FRIES (GF, V)**

**SWEET POTATO HOME FRIES (GF, V)**

**TATER TOTS (GF, V)**

## ROOM TEMPERATURE BOXES

### CONTINENTAL BREAKFAST BOX | \$7.99

MINI CROISSANT (V)

MINI SEASONAL MUFFIN (V)

FRUIT SALAD (GF,V)

JAM & BUTTER (GF, V)

### MORNING POWER BOX | \$9.99

HARD BOILED EGGS (GF, V)

ENERGY BALLS (GF, N, V)

ZUCCHINI BREAD (GF, V)

### SMOKED SALMON BREAKFAST GRAIN BOX (GF) | \$13.99

SMOKED SALMON (GF)

*Quinoa, sautéed spinach, baby heirloom tomatoes, lemon dressing*

HARD BOILED EGG (GF,V)

FRUIT SALAD (GF, VG)

### FRENCH TOAST BOX (V) | \$10.99

CHAI SPICED FRENCH TOAST STICKS

*Maple syrup and cardamom whipped cream*

SIGNATURE FRUIT SALAD (GF, VG)



# BOXED MEALS

5 PER TYPE MINIMUM ORDER

## **BUFFALO CHICKEN BOX | \$14.99**

### **BUFFALO CHICKEN SALAD (GF)**

*Grilled chicken, romaine, crumbled blue cheese, celery, carrot, tomato, red cabbage, Buffalo ranch dressing*

### **TRADITIONAL POTATO SALAD (GF,V)**

*New Potatoes, mayonnaise, hard boiled egg and dijon mustard*

### **GRAPES (GF, VG)**

## **ROMAN HOLIDAY BOX | \$14.95**

### **GRILLED CHICKEN CAESAR SALAD**

*Romaine lettuce, parmesan and croutons with Caesar dressing*

### **BOWTIE PASTA SALAD (N, V)**

*Bowtie pasta, arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette*

### **GRAPES (GF, VG)**

## **CHICKEN ELOTE BOX | \$14.99**

### **CHICKEN ELOTE SALAD (GF)**

*Grilled chicken, mesclun, red cabbage, elote corn salad, tomato, black beans, queso fresco, tortilla strips and cilantro lime ranch dressing*

### **LIME BASMATI RICE (GF, VG)**

*Spanish onion, lime, cilantro*

### **SIGNATURE FRUIT SALAD (GF, VG)**

## **CHIMICHURRI MIXED GRILL BOX | \$16.99**

### **CHIMICHURRI CHICKEN MIXED GRILL (GF)**

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

### **BABY HEIRLOOM QUINOA (GF, VG)**

*Quinoa, baby heirloom tomatoes, black beans and roasted corn*

### **SIGNATURE FRUIT SALAD (GF, VG)**

## **VEGAN CHIMICHURRI MIXED GRILL | \$12.95**

### **CHIMICHURRI VEGETABLE MIXED GRILL (GF, VG)**

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

### **BABY HEIRLOOM QUINOA (GF, VG)**

*Quinoa, baby heirloom tomatoes, black beans and roasted corn*

### **SIGNATURE FRUIT SALAD (GF, VG)**

## **ITALIAN PICNIC BOX | \$14.99**

### **GRILLED FLORENTINE CHICKEN (GF)**

*Spinach, artichoke, olives and red wine vinaigrette*

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

*Baby heirloom tomatoes, baby fresh mozzarella balls, balsamic reduction, garlic and EVOO*

### **SIGNATURE FRUIT SALAD (GF, VG)**

# BOXED MEALS - HOT ENTRÉES

5 PER TYPE MINIMUM ORDER

## CRAB CAKES | \$35.99

*Two 2.5oz. crab cakes, roasted corn relish and garlic mashed potatoes with remoulade sauce*

## HERB GARDEN CHICKEN | \$17.99

*Lemon herb chicken, julienne vegetables and couscous pilaf with a white wine sauce*

## ALE BRAISED BRISKET | \$20.99

*Brisket braised in dark ale sauce, garlic mashed potatoes, julienned carrots, zucchini and squash with a sweet potato biscuit*

## NEW ENGLAND COD (GF) | \$18.99

*Roasted cod, smoked tomato confit, carrots and citrus black and basmati rice pilaf*

## TERIYAKI BEEF BOWL | \$17.99

*Teriyaki beef with stir-fried vegetables and fried rice*

## FAJITA CHICKEN BOWL (GF) | \$17.99

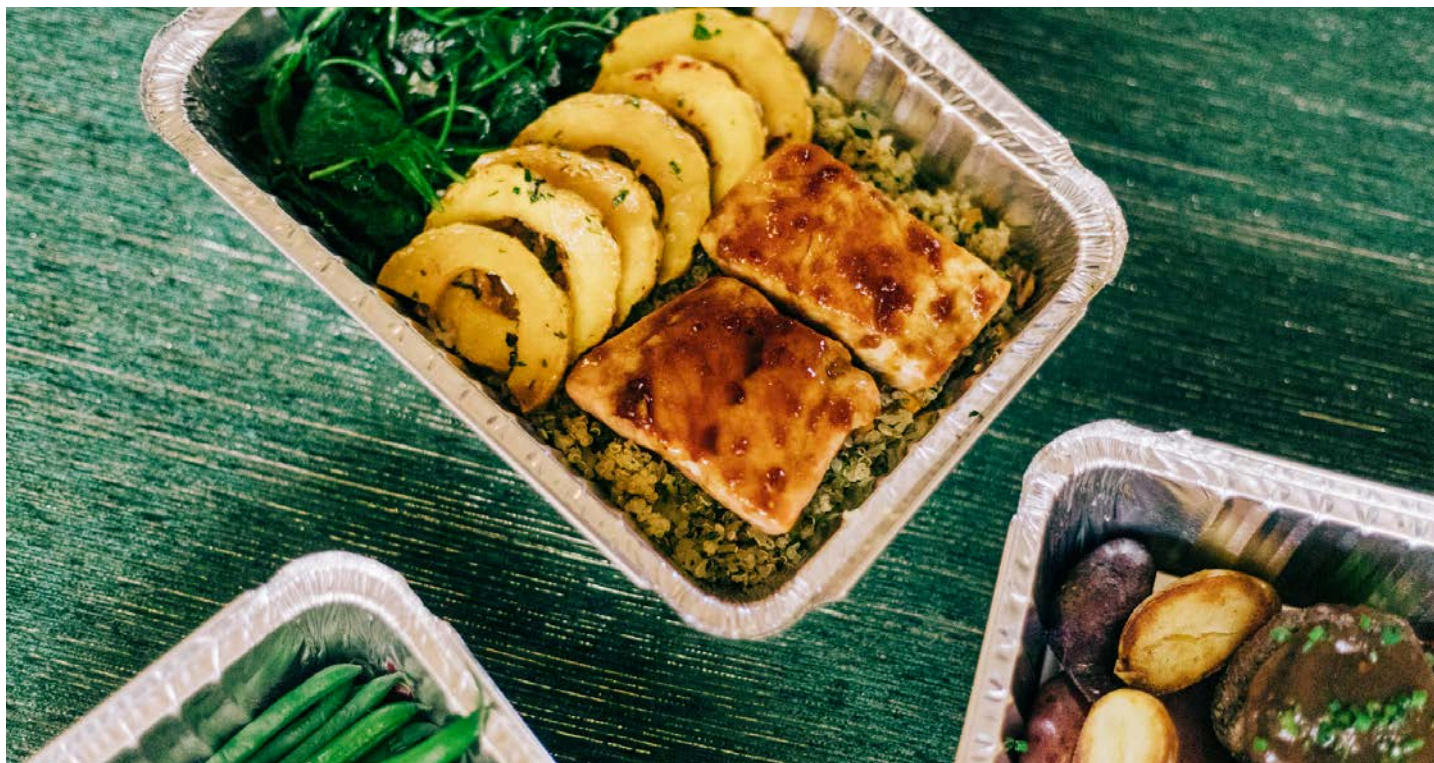
*Grilled Baja chicken, cilantro lime rice, black beans, roasted peppers and onions and grilled corn with salsa and sour cream*

## BOURBON GLAZED SALMON (GF) | \$22.99

*Bourbon glazed salmon, herb quinoa, wilted kale and roasted delicata squash*

## CAULIFLOWER STEAK (VG, GF) | \$14.99

*Smoked chili and agave cauliflower, saffron basmati rice and roasted vegetables with poblano sauce*





# SANDWICH PLATTERS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

## SIGNATURE SANDWICHES \$8.99 PER PERSON

### TURKEY

*Provolone, lettuce and tomato on whole wheat*

### CHICKEN SALAD

*Lettuce and tomato on a knot roll*

### SOUTHERN HAM

*Ham with pimento cheese, tomato and arugula on baguette*

### TUNA SALAD

*Lettuce and tomato on knot roll*

### GRILLED VEGETABLES (VG)

*Zucchini, eggplant, pepper and squash with hummus and arugula on sourdough bread*

## SIGNATURE WRAPS | \$9.99 PER PERSON

### CHICKEN SALAD

*Lettuce and tomato in a flour tortilla*

### CLUB

*Turkey, ham, bacon, muenster, lettuce, tomato and spicy mustard in a spinach tortilla*

### BRISKET

*Provolone, caramelized onions, lettuce, tomato and horseradish aioli in a flour tortilla*

### TUNA SALAD

*Kalamata olives, red onions, arugula, tomato and lemon aioli in a spinach tortilla*

### GRILLED VEGETABLES (V)

*Havarti, lettuce, tomato and black bean spread in a sun-dried tomato tortilla*

## CREATE YOUR OWN BOXED SANDWICH LUNCH

*Choice of signature sandwiches, wraps, gourmet hoagies or ciabatta bun assortment.*

## SIGNATURE SANDWICHES OR WRAPS

**With Chips & Cookie:** \$15.50 per person

**With Chips & Apple:** \$14.50 per person

**With Potato Salad & Fruit Salad:** \$16.50 per person

## GOURMET HOAGIE ASSORTMENT

**With Chips & Cookie:** \$19.50 per person

**With Chips & Apple:** \$18.50 per person

**With Potato Salad & Fruit Salad:** \$20.95 per person.

## PRETZEL ROLL & CIABATTA BUN ASSORTMENT

**With Chips & Cookie:** \$18.50 per person

**With Chips & Apple:** \$17.50 per person

**With Potato Salad & Fruit Salad:** \$19.50 per person.



# SANDWICH PLATTERS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

## GOURMET HOUSE HOAGIES \$13.99 PER PERSON

### BUFFALO CHICKEN

*Grilled chicken, blue cheese coleslaw, ranch and lettuce on a hoagie*

### PROSCIUTTO AND STRACCIATELLA

*Prosciutto, sundried tomato spread, lemon basil pesto and stracciatella on a hoagie*

### ROASTED TURKEY

*Pepper jack, bacon jam, shaved lettuce, tomato and avocado spread on a multigrain hoagie*

### ITALIAN BEEF

*Roast beef, pickled peppers, provolone and provencal aioli on a hoagie*

### CAPRESE (V)

*Tomato, mozzarella, arugula and balsamic vinaigrette on a multigrain hoagie*

## PRETZEL ROLL & CIABATTA BUN SANDWICHES | \$12.99 PER PERSON

### CURRY CHICKEN SALAD

*Chicken salad, Madras curry, golden raisins, scallion and mango chutney on a ciabatta bun*

### ROASTED TURKEY

*Havarti, bacon, lettuce, tomato and chipotle ranch on a pretzel roll*

### ANCHO ROAST BEEF

*Roast beef, swiss cheese, coleslaw and BBQ horseradish aioli on a pretzel roll*

### ITALIAN HAM

*Capicola, balsamic roasted onions, lettuce, tomato and provencal aioli on a ciabatta bun*

### CHICKPEA SALAD SANDWICH (VG)

*Chickpeas, vegan mayonnaise, celery, dijon mustard, shallot, lemon, dill on a ciabatta bun*



# SANDWICH PRIX-FIXE SIDES & DESSERTS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

## CREATE A PRIX-FIXE

*Choose a sandwich platter, one or two sides and a dessert.*

## SIGNATURE SANDWICHES

**One Side & One Dessert:** \$15.50 per person

**Two Sides & One Dessert:** \$18.50 per person

## PRETZEL & CIABATTA BUN SANDWICHES

**One Side & One Dessert:** \$18.50 per person

**Two Sides & One Dessert:** \$20.50 per person

## GOURMET HOAGIES

**One Side & One Dessert:** \$20.50 per person

**Two Sides & One Dessert:** \$22.50 per person

## SIGNATURE WRAPS

**One Side & One Dessert:** \$16.50 per person

**Two Sides & One Dessert:** \$20.50 per person

## SANDWICH PLATTERS

### SIGNATURE SANDWICHES

*Turkey, southern ham, tuna, chicken salad and grilled vegetables*

### SIGNATURE WRAPS

*Chicken salad, club, brisket, tuna salad and grilled vegetables*

### GOURMET HOUSE HOAGIES

*Buffalo chicken, proscuitto, turkey, Italian beef and caprese*

### PRETZEL & CIABATTA BUN SANDWICHES

*Curried chicken salad, turkey, beef, Italian ham and chickpea salad*

## SIDES

### CAESAR SALAD (V)

*Romaine lettuce, parmesan cheese and garlic croutons with creamy dressing*

### MIXED GREEN SALAD (GF, V)

*Grape tomatoes, carrots and mushrooms with balsamic vinaigrette*

### BOWTIE PASTA SALAD (N, V)

*Arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette*

### NEW POTATO SALAD WITH DILL (GF, V)

*Sour cream, mayonnaise, salt and pepper*

### QUINOA WITH BABY HEIRLOOM TOMATOES (GF, VG)

*Quinoa, baby heirloom tomatoes, black beans and roasted corn*

### MISS VICKIE'S CHIPS (V)

### SIGNATURE FRUIT SALAD (GF, VG)

### ASSORTED WHOLE FRUIT (GF, VG)

## DESSERTS

### COOKIE DOUGH BITES\* (V)

*\*Made with heat treated flour and no egg.*

### ASSORTED GOURMET POP TARTS (N,V)

### HOMEMADE GOURMET COOKIES (V)

### DULCE DE LECHE BROWNIES (V)

### MINI FLOURLESS CUPCAKES (GF, V)

# HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

## BEEF

### ARGENTINEAN BEEF (GF) | \$28.95

Argentinean grilled skirt steak and southwest rice with chimichurri sauce

### COCOA ANCHO BRISKET (GF) | \$17.99

BBQ braised beef brisket, coffee beer mop sauce and pimento mashed potatoes

### RED WINE BRAISED BRISKET (GF) | \$17.99

Horseradish mashed potatoes

### BISTRO FILET (GF) | \$29.95

Roasted fingerling potatoes and seasonal vegetables

### BISTRO FILET MEDALLIONS (GF) | \$29.95

Grilled rosemary crusted filet medallions, spinach and green peppercorn sauce

### HERB ROASTED BISTRO FILET MEDALLIONS (GF) | \$29.95

Sweet potato purée, seared Brussels sprouts and cranberry port sauce

### BAROLO BRAISED SHORT RIB (GF) | \$32.95

Parsnip purée and winter greens



## CHICKEN

### HOISIN GRILLED CHICKEN | \$17.99

Over stir-fried vegetables

### CLIFF SPA CHICKEN (GF) | \$17.99

Yogurt and sumac chicken, tri-color potatoes, grilled corn and chicken jus

### HEIRLOOM CHICKEN (GF) | \$17.99

Herb chicken, lime cilantro basmati rice, heirloom tomatoes and mint coulis

### HERB CRUSTED CHICKEN (GF) | \$17.99

Quinoa pilaf and lemon shallot sauce

### HERB GARDEN CHICKEN | \$17.99

Lemon herb chicken, julienne vegetables and couscous pilaf with a white wine sauce

### HONEY ROASTED CHICKEN (GF) | \$17.99

Honey roasted chicken over quinoa, pomegranate, roasted carrots and onions

### SOUTHERN FRIED CHICKEN | \$17.99

With hot honey and pimento mashed potatoes

### PARMESAN CRUSTED CHICKEN (GF) | \$18.95

Cauliflower truffle purée, winter vegetables and piccata sauce

### WOOD GRILLED SAGE CHICKEN (GF) | \$17.99

Grilled chicken, maple glazed butternut squash, sweet potatoes, zucchini and spiced pepitas

# HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

## DUO

### BUILD YOUR OWN FAJITAS | \$25.95

*Baja chicken and/or skirt steak with roasted peppers and onions, soft flour tortillas, lime basmati rice, cheddar, salsa and sour cream*

### GREEK KEBABS (GF) | \$25.95

*Lemon oregano beef and/or chicken with cardamom basmati rice pilaf with tzatziki sauce*

### MEMPHIS BBQ SANDWICH | \$10.99

*Pulled chicken and/or pork with BBQ sauce and coleslaw on a kaiser roll*

### TEXAS TACOS (GF) | \$25.95\*

*Smoked ancho brisket and tabasco chicken with jalapeño queso and lime crema, pickled jalapeño salsa, pickled red onion and crispy red onion strings with soft corn tortillas and yellow rice.*

*\*Substitute jackfruit carnitas (VG) for any protein*

## VEGETARIAN

### GRILLED MASALA CAULIFLOWER STEAK (GF, VG) | \$12.99

*Sautéed spinach and curried red lentil sauce.*

### EGGPLANT INVOLTINI (V) | \$15.99

*Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan.*

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

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

### SAVORY PUMPKIN RAVIOLI (V) | \$15.99

*Rainbow Swiss chard and sun-dried tomato cream.*

### ORECCHIETTE TOMATO BASIL AL FORNO (V) | \$10.99

*Roasted tomato confit, parmesan, caramelized onion and bechamel sauce.*

### STUFFED PORTOBELLO (V) | \$12.99

*Roasted portobello stuffed with spinach and asiago duxelle with roasted tomato coulis.*

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

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



# HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

## SEAFOOD

### CRAB CAKES | \$27.99

*Two 2.5oz. crab cakes and roasted corn relish with remoulade sauce.*

### GRILLED MAHI MAHI (GF) | \$25.99

*Winter vegetable ragout and roasted tomato vinaigrette.*

### CITRUS SALMON FILET (GF) | \$25.99

*Cumin, turmeric and cinnamon infused brown lentil and basmati rice salad with citrus vinaigrette.*

### BOURBON GLAZED SALMON | \$25.99

*Harvest quinoa and squash salad.*

### CRISPY THAI SHRIMP CAKES (GF) | \$18.99

*With sweet Thai chili sauce over stir-fried vegetables.*

### SHRIMP & GRITS (GF) | \$16.99

*Cajun seasoned shrimp, tomato confit, polenta cake and parsley.*

### NEW ENGLAND COD CAKES | \$17.99

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



# ROOM TEMPERATURE BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

## BEEF

### BISTRO FILET (GF) | \$29.95

*Sliced bistro filet, roasted fingerling potatoes, seasonal vegetable salad and provencal aioli*

### FLORENTINE ROASTED BEEF (GF,N) | \$25.99

*Rosemary, thyme, parsley, garlic & lemon marinated bistro filet, roasted cauliflower agrodolce*

### MASALA GRILLED TOP SIRLOIN (GF) | \$15.99

*Tamarind potato salad, golden raisin chutney*

## CHICKEN

### CARIBBEAN CHICKEN (GF) | \$17.99

*Caribbean glazed chicken, caramelized pineapples, plantain spikes, roasted corn and red pepper salad.*

### WOOD GRILLED GUAVA CHICKEN (GF) | \$17.99

*Grilled guava chicken over yellow rice with pineapple salsa.*

## DUOS

### POMEGRANATE MOLASSES SKIRT STEAK & CHICKEN | \$28.95

*Pomegranate skirt steak and chicken with turmeric pearl couscous tabbouleh and whipped tzatziki*

## MIXED GRILLS

### ARTISAN MIXED GRILL (GF) | \$17.99

*Tarragon mustard shrimp, flat iron steak, grilled chicken, green beans, tomatoes, shiitake mushrooms, red onions and zucchini*

### MESQUITE MIXED GRILL (GF) | \$17.99

*Chicken breast, flank steak, shiitake mushrooms, zucchini and eggplant*

### CHIMICHURRI MIXED GRILL (GF) | \$21.95

*Green chimichurri marinated top round, chicken and shrimp served with grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini*



# SALAD BOWLS

5 PER FLAVOR MINIMUM ORDER



## ENTRÉE SALADS

### CAESAR SALAD (V) | \$9.99

*Romaine lettuce, grape tomatoes, croutons and parmesan with Caesar dressing*

### ELOTE BOWL (GF,V) | \$9.99

*Mesclun, red cabbage, elote corn salad, tomato, black beans, queso fresco, tortilla strips and cilantro lime ranch dressing*

### HARVEST BOWL (GF,V) | \$11.99

*Baby arugula, kale Sriracha quinoa, fennel, feta, baby heirloom tomatoes, cucumbers and shaved radish with balsamic vinaigrette*

### SHAWARMA BOWL (GF,VG) | \$11.99

*Arugula, mesclun, harissa quinoa, spice roasted cauliflower, raisins, red cabbage, cilantro, crispy chickpeas and lemon garlic tahini vinaigrette*

### BUFFALO SALAD (GF,V) | \$11.99

*Romaine, crumbled blue cheese, celery, carrot, tomato, red cabbage, buffalo ranch*

### TUSCAN BOWL (V) | \$11.99

*Mesclun, farro, dried mission fig, tomato, shaved parmesan, pickled red onion and parmesan-balsamic vinaigrette*

### SPANISH CHOPPED SALAD (GF,N,V) | \$11.99

*Baby kale, mesclun, manchego, roasted red pepper, artichoke, orange segments, candied almonds and quince vinaigrette*

### KYOTO BOWL (GF,VG) | \$9.99

*Arugula, mesclun, seasoned sushi rice, cucumber, radish, edamame, pickled ginger, sesame seeds and carrot-ginger vinaigrette*

## ADD-ONS

**ADD SIRLOIN | \$11.99**

**ADD SHRIMP | \$7.99**

**ADD CHICKEN | \$5.99**

**ADD TOFU | \$4.99**

**ADD SALMON \$11.99**



# SIDES

5 PER PERSON MINIMUM ORDER

## GREENS

### CAESAR SALAD (V) | \$3.99

Romaine, grape tomatoes, parmesan and croutons with Caesar dressing

### CHOPPED SALAD (GF) | \$4.99

Romaine lettuce, crumbled bacon, Monterey jack, grape tomatoes, grilled corn and carrots with honey BBQ ranch dressing

### HARVEST SALAD (GF, V) | \$5.25

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

### BABY SPINACH & STRAWBERRY SALAD (GF, V) | \$3.99

Spinach, spring greens, strawberries, goat cheese, pepitas and mushrooms with creamy balsamic vinaigrette

### FARMERS CO-OP SALAD (GF, VG) | \$4.99

Mixed greens, tri-color carrots, baby heirloom tomatoes and cucumbers with basil vinaigrette

### GREEK MIXED GREEN SALAD (GF, V) | \$3.99

Mesclun, cucumbers, plum tomatoes, kalamata olives, red onions and feta with red wine vinaigrette

### MIXED GREEN SALAD (GF, V) | \$3.99

Mesclun, grape tomatoes, carrots and mushrooms with balsamic vinaigrette

### SEASONAL GREENS SALAD (V) | \$4.99

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

## GRAINS

### BLACK BEAN & YELLOW RICE SALAD (GF, VG) | \$3.99

Basmati rice, black beans, tumeric, green peppers, tomatoes, cilantro and lime juice.

### AUTUMN SQUASH & GRAIN SALAD (V) | \$4.25

Quinoa, pomegranate, delicata squash, herb vinaigrette

### CITRUS BLACK RICE SALAD (GF, VG) | \$4.50

Black rice, lime cilantro pesto, orange, radish and roasted fennel

### POMEGRANATE QUINOA (GF, N, VG) | \$4.95

Quinoa, roasted carrots, onions, walnuts and pomegranate

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

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

### MEDITERRANEAN FARRO SALAD (V) | \$3.99

Farro, peppers, feta, tomatoes and parsley with red wine vinaigrette

### QUINOA WITH BABY HEIRLOOM TOMATOES (GF, VG) | \$4.99

Quinoa, baby heirloom tomatoes, black beans and roasted corn



# SIDES

5 PER PERSON MINIMUM ORDER

## PASTA SALADS

### BOWTIE PASTA SALAD WITH ARUGULA & PINE NUTS (N,V) | \$3.99

*Bowtie pasta, arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette*

### CAVATAPPI PASTA SALAD (V) | \$3.99

*Cavatappi, pickled onions, red and yellow peppers and queso fresco with cilantro ranch dressing*

### ORECCHIETTE PASTA SALAD (VG) | \$3.99

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

### ORZO PASTA SALAD (V) | \$3.99

*Orzo, spinach, feta, cilantro and lime chimichurri sauce*

### PASTA PRIMAVERA SALAD (V) | \$3.99

*Cavatappi, yellow peppers, zucchini, snow peas, tomatoes, scallions and parmesan with raspberry vinaigrette*

### RIGATONI PASTA SALAD (V) | \$3.99

*Rigatoni, teardrop tomatoes, basil, zucchini, cilantro, radish, lemon zest and parmesan with balsamic vinaigrette*

### SINGAPORE NOODLE (GF,V) | \$3.99

*Rice noodles, curry powder, turmeric, red onion, red bell pepper, snow peas, carrots, scallions, scrambled egg, sesame, mirin and tamari*

## HOT SIDES

### LIME CILANTRO RICE (GF,VG) | \$3.99

*Basmati rice, cilantro and lime*

### BRUSSELS SPROUTS (GF,VG) | \$4.50

*Brussel sprouts, caramelized garlic, balsamic, lemon zest, basil and black pepper*

### CAULIFLOWER TRUFFLE PURÉE (GF,V) | \$4.50

*Cauliflower, cream, butter and truffle oil*

### PIMENTO CHEESE MASHED POTATOES (GF,V) | \$3.99

*Potatoes, cheddar, cream cheese, roasted red pepper and cream*

### ORECCHIETTE TOMATO BASIL AL FORNO (V) | \$3.99

*Orecchiette pasta, tomato confit, parmesan, caramelized onion and bechamel sauce*

### TORTELLINI AL PORCINI (V) | \$3.99

*Cheese tortellini, fresh peas, tomatoes and porcini mushroom sauce*

### ROASTED FINGERLING POTATOES (GF,VG) | \$4.50

*Fingerling potatoes, parsley, rosemary, shallots and black pepper*

### ROASTED ROOT VEGETABLES (GF,VG) | \$3.99

*Thyme and olive oil roasted beets, parsnips and carrots*

### SONOMA ROASTED VEGETABLES (GF,VG) | \$3.99

*Asparagus, mushrooms, squash, tomatoes and zucchini with herbs*

### ULTIMATE MAC & CHEESE (V) | \$3.99

*Cavatappi pasta, gruyère, cheddar and fontina cheese*

# SIDES

5 PER PERSON MINIMUM ORDER

## VEGETABLE

### CHAR GRILLED ASPARAGUS (GF,V) | \$4.25

*Asparagus, ricotta salata, feta, lemon zest and sea salt*

### BRUSSELS SLAW (GF,N,V) | \$4.99

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

### 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*

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

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

### MEXICAN STREET CORN SALAD (GF,V) | \$4.99

*Grilled corn, red onions, jalapeños, queso fresco, cilantro and lime juice*

### TOMATO CUCUMBER SALAD (GF,VG) | \$3.99

*Plum tomatoes, cucumbers, dill, parsley and garlic with cider vinaigrette*



## POTATO

### GRILLED CORN & YUKON POTATO SALAD (GF,VG) | \$3.99

*Yukon potato and grilled corn with cider dijon dressing*

### CREAMY DILL POTATO SALAD (GF,V) | \$3.99

*Whole grain mustard and dill*

### ROASTED TRI-COLOR POTATO SALAD (GF,VG) | \$3.99

*Tri-color potatoes with charred poblano dressing*

### SWEET & NEW POTATO SALAD (GF,V) | \$3.99

*Sweet potato and new potato with chipotle cilantro lime aioli*

# HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

## BUILD YOUR OWN FAJITAS \$30.95 PER PERSON

### FAJITAS

Chicken and/or skirt steak with roasted peppers and onions with soft flour tortillas, cheddar, salsa and sour cream

### BLACK BEAN & YELLOW RICE SALAD (GF,VG)

Basmati rice, black beans, sweet tumeric, cumin, lime juice, green peppers, tomatoes and cilantro

### TRI-COLOR TORTILLA CHIPS & SALSA (GF,V)

### LIME MARGARITA CUPCAKES (V)

## CHARLESTON BBQ | \$21.95 PER PERSON

### BBQ PULLED CHICKEN AND/OR PORK SANDWICHES

Coleslaw and kaiser roll

### ULTIMATE MAC & CHEESE (V)

Cavatappi pasta, gruyère, cheddar and fontina cheese

### SEASONAL GREENS SALAD (V)

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

### PIE ON A STICK (V)

## COLORADO SPRINGS (GF) \$32.95 PER PERSON

### CITRUS SALMON FILET (GF)

Cumin, turmeric and cinnamon infused brown lentil and basmati rice salad with citrus vinaigrette

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

Spinach, spring greens, strawberries, goat cheese, pepitas and mushrooms with creamy balsamic vinaigrette

### COOKIES & BARS (V)

## CASA BLANCA (GF) | \$27.99 PER PERSON

### SAFFRON ROASTED CHICKEN (N)

Preserved lemon

### GREEN GARDEN COUSCOUS (N,VG)

Pistachio, arugula, herbs, caramelized red onions and jalapeños

### ROASTED TRI-COLOR CARROTS (GF,VG)

Ginger orange gastrique glaze

### BAKLAVA (N)



# HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

## LONESTAR DISTRICT (GF) \$44.95 PER PERSON

### TEXAS TACOS

Smoked ancho brisket and tabasco chicken with jalapeño queso and lime crema, pickled jalapeño salsa, pickled red onion and crispy red onion strings with soft corn tortillas

### MEXICAN STREET CORN SALAD (GF,V)

Grilled corn, red onions, jalapeños, queso fresco, cilantro and lime juice

### MIXED GREEN SALAD (GF,V)

Mesclun greens, grape tomatoes, carrots, mushrooms and balsamic vinaigrette

### MINI FLOURLESS CUPCAKES (GF,V)

## GREEK ISLAND GRILL | \$35.95 PER PERSON

### KEBABS (GF)

Greek marinated beef, chicken and/or vegetables with tzatziki sauce

### CARDAMOM BASMATI RICE PILAF (GF,VG)

Basmati rice, cardamom, onion, celery and carrots

### CUCUMBER TOMATO SALAD (GF,VG)

Plum tomatoes, cucumbers, dill and cider vinaigrette

### BARS



## FIRESIDE COOKING | \$30.95 PER PERSON

### COCOA ANCHO BEEF BRISKET (GF)

Coffee beer mop sauce

### PIMENTO MASHED POTATOES (GF,V)

Potatoes, cheddar, cream cheese, roasted red pepper and cream

### SEASONAL GREENS SALAD (V)

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

### HOMEMADE GOURMET POP TARTS (N, V)

## COUNTRY PICNIC | \$20.99 PER PERSON

### SOUTHERN FRIED CHICKEN

With hot honey

### CREAMY DILL POTATO SALAD (GF,V)

Whole grain mustard and dill

### CHOP SALAD (GF)

Romaine, bacon, Monterey jack, grape tomatoes, grilled corn and carrots with honey BBQ ranch dressing

### DULCE DE LECHE BROWNIES (V)

## SOUTHERN ITALY | \$19.99 PER PERSON

### EGGPLANT INVOLTINI (V)

Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan

### CAESAR SALAD (V)

Romaine, grape tomatoes, parmesan and croutons with creamy Caesar dressing

### MINI CANNOLIS (V)

# HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

## IN THE GARDEN | \$27.95 PER PERSON

### HERB GARDEN CHICKEN (GF)

*Lemon herb chicken breast and julienne vegetables with white wine sauce*

### MIXED GREEN SALAD (GF,V)

*Mixed greens, grape tomatoes, carrots and mushrooms with balsamic vinaigrette*

### ROASTED FINGERLING POTATOES (GF, VG)

*Parsley, rosemary, shallots and black pepper*

## BARS

## HARVEST RETREAT | \$24.95 PER PERSON

### HONEY ROASTED CHICKEN (GF,N)

*Honey roasted chicken over quinoa with walnuts, pomegranate, roasted carrots and onion*

### HARVEST SALAD (GF,V)

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

### MILANO COOKIES (V)

## NEW ORLEANS (N) | \$25.95 PER PERSON

### SHRIMP & GRITS (GF)

*Cajun seasoned shrimp, tomato confit, polenta cake and parsley*

### CRISP GREEN BEAN SALAD (GF, VG)

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

### MIXED GREEN SALAD (GF,V)

*Mixed greens, grape tomatoes, carrots and mushrooms with balsamic vinaigrette*

### MINI CHOCOLATE TOFFEE PECAN BITE (N,V)

## TRATTORIA LORENZO | \$26.95 PER PERSON

### PARMESAN CHICKEN (GF)

*Parmesan chicken, cauliflower truffle purée, vegetables and piccata sauce*

### BRUSSELS SPROUTS (GF, VG)

*Caramelized garlic, balsamic, lemon zest, basil and black pepper*

### CAESAR SALAD (V)

*Romaine lettuce, grape tomatoes, parmesan, croutons and cream Caesar dressing*

### MINI SIGNATURE CUPCAKES (V)

# ROOM TEMPERATURE PRIX-FIXE

5 PERSON MINIMUM ORDER

## ART FESTIVAL | \$27.95 PER PERSON

### GRILLED MESQUITE CHICKEN & BALSAMIC GRILLED FLANK STEAK (GF)

*Grilled vegetables with horseradish aioli and dill mustard*

### PASTA PRIMAVERA SALAD (V)

*Cavatappi, yellow peppers, zucchini, snow peas, tomatoes, scallions and parmesan with raspberry vinaigrette*

### BABY SPINACH SALAD WITH STRAWBERRIES (GF,V)

*Spring greens, goat cheese, mushrooms and pepitas with creamy balsamic vinaigrette*

### ASSORTED TRUFFLES (GF,V)

## NOVA BISTRO | \$31.95 PER PERSON

### BISTRO FILET (GF)

*Sliced bistro filet, roasted fingerling potatoes, seasonal vegetable salad and provencal aioli*

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

*Mixed greens, tri-color carrots, baby heirloom tomatoes and cucumbers with basil vinaigrette*

### PIE ON A STICK (V)

## GRILL WORKS | \$28.95 PER PERSON

### CHIMICHURRI MIXED GRILL (GF)

*Green chimichurri top round, chicken and shrimp served with grilled sweet potatoes, raddichio, red onions, mushrooms, eggplant, cauliflower and zucchini*

### BOWTIE PASTA WITH ARUGULA & PINE NUTS (N,V)

*Asparagus, tomatoes, parmesan cheese and lemon garlic vinaigrette*

### MIXED GREEN SALAD (GF,V)

*Mixed greens, grape tomatoes, carrots, mushrooms and balsamic vinaigrette*

### MINI FRUIT TARTS (V)

## MUSIC IN THE PARK | \$35.95 PER PERSON

### POMEGRANATE MOLASSES SKIRT STEAK & CHICKEN

*Skirt steak, chicken and turmeric pearl couscous tabbouleh, whipped tzatziki*

### SWEET & NEW POTATO SALAD (GF,V)

*Sweet and new potato with chipotle cilantro lime aioli*

### MIXED GREEN SALAD (GF,V)

*Mesclun, carrots, grape tomatoes and mushrooms with buttermilk ranch dressing*

### MILANO COOKIES (V)

# SWEETS

## 5 PERSON MINIMUM ORDER

### **HOMEMADE GOURMET BARS (V) | \$2.75**

*Dulce de leche brownie, cranberry crumb bar and chai apple bar*

### **HOMEMADE GOURMET COOKIES (V) | \$2.50**

*Chocolate chip, oatmeal, red velvet and ginger molasses*

### **SIGNATURE FRENCH MACARONS (GF, N,V) | \$2.50**

*Tahitian vanilla, lemon drop, pistachio*

### **SALTED CARAMEL S'MORE LOLLIPOP (GF, V) | \$2.50**

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

### **COOKIE DOUGH BITES (V) | \$2.25 EACH**

*Chocolate chip & birthday cake*

### **FRENCH CREAM PUFFS (V) | \$2.75**

*Raspberry & mango-passion*

### **SIGNATURE MINI CUPCAKES (N,V) | \$2.50**

*Chocolate peanut butter, red velvet, triple lemon and vanilla white chocolate*

### **MINI MERINGUE TARTS (V) | \$2.25**

*Passion fruit and grapefruit & caramel*

### **HAND DIPPED TRUFFLES (GF,N,V) | \$2.50**

*White chocolate passionfruit, milk chocolate nutella*

### **COSMIC BROWNIE BITE (V) | \$2.25**

*Rich chocolate brownie, fudge frosting, technicolor sugar confetti*

### **RED VELVET WHOOPIE PIE (V) | \$2.50**

*Red velvet cookie, cream cheese frosting*

### **MINI FRUIT TARTS (V) | \$2.25**

*Pastry cream filled tart shells with blueberry, lemon, raspberry and strawberry*

### **MINI ECLAIRS (N,V) | \$2.75**

*Passionfruit-chia, piña colada, raspberry crunch*

### **PETIT FOURS (V) | \$32 PER DOZEN**

*Assorted seasonal mini tarts, truffles and macarons*

### **MINI BLACK & WHITE CHEESECAKE BITE (V) | \$2.25**

### **DULCE DE LECHE CHEESECAKE LOLLIPOP (V) | \$2.25**

### **DEMITASSE COOKIES (V) | \$4.50 FOR 4 COOKIES**

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

### **VEGAN COOKIE SELECTION (N,VG) | \$30 PER DOZEN**

*Funfetti, snickerdoodle, chocolate chunk and peanut butter oatmeal.*

### **MINI GOURMET POPTARTS (N,V) | \$2.50**

*Coconut & Lime, Strawberry Rhubarb*

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

*Blood orange coulis, lady fingers, mascarpone mousse, Grand Marnier*

### **MINI PIÑA COLADA VESSEL (N,V) | \$2.99**

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

### **MINI VEGAN CHOCOLATE & RASPBERRY VESSEL (N,VG) | \$2.99**

*Vegan chocolate brownie, raspberry jam, coconut whip*

### **S'MORES VESSEL (GF, V) | \$2.99**

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

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

*Assorted chocolate candies*

### **CAKE POPS (V) | \$2.50**

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



# HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

## BEEF

### BOLOGNESE ARANCINI | \$1.99 EACH

Ground beef and mozzarella with roasted tomato sauce

### SANTA FE DUMPLING | \$2.50 EACH

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

### PETITE FILET SLIDER | \$3.75 EACH

Bistro filet, arugula and horseradish aioli on challah roll

### KOBE BEEF PUFF | \$2.25 EACH

Kobe beef hot dog wrapped in puff pastry with grainy dijon mustard

### MEDITERRANEAN BEEF PINCHO (GF) | \$2.50 EACH

Artichoke, feta, peppers and olives

### MINI BEEF WELLINGTON | \$2.25 EACH

Beef tenderloin and mushroom duxelles in a puff pastry with horseradish aioli

### GREEN CHIMICHURRI BEEF SKEWER (GF) | \$2.25 EACH

Parsley cilantro chimichurri, grilled filet, queso fresco and tomato

### KOREAN BBQ DUMPLING | \$2.50 EACH

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

### TENDERLOIN WRAPPED ASPARAGUS (GF) | \$2.25 EACH

Chipotle aioli

## CHICKEN

### PESTO CHICKEN SKEWER (GF) | \$2.50 EACH

Basil, fresh mozzarella, heirloom tomato, lemon

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

Spicy peanut dipping sauce, crushed peanuts

### TANDOORI CHICKEN SKEWER | \$2.50 EACH

Traditional raita yogurt sauce

### RED CHIMICHURRI CHICKEN SKEWER (GF) | \$2.25 EACH

Chicken, heirloom tomato and fontina

### DIRTY RICE ARANCINI | \$2.25 EACH

Andouille chicken sausage, rice and file with saffron aioli

### PANCETTA SAGE CHICKEN SATE (GF) | \$1.99 EACH

Tzatziki sauce

### RICE CRISPY CHICKEN BITE (GF) | \$2.50 EACH

Chicken bite, rice crispy dredge, whole grain honey mustard and chives

### SOUTHWEST CHICKEN TRUFFLE (GF) | \$2.25 EACH

Chicken, pepper, jack cheese and pico de gallo coated with blue corn tortilla



# HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

## LAMB

### GREEK LAMB SKEWER | \$2.75 EACH

Lamb, tomato, cucumber, feta and greek vinaigrette

### SPICED LAMB KEFTA | \$2.75 EACH

Spiced lamb kefta, parsley, allspice, nutmeg, tzatziki

## PORK

### BABY BLT | \$2.25 EACH

Cheddar biscuit, bacon jam, tomato, arugula and provencal aioli

### PORK BELLY LOLLIPOP (GF) | \$2.50 EACH

Sweet & sour or maple cinnamon glaze

### COUNTRY HAM BISCUIT | \$2.99 EACH

Country ham and pimento cheese on a pepper jack biscuit

## DUCK

### DUCK & CHERRY CIGARS | \$2.50 EACH

Duck confit & hibiscus cherry sauce, black sesame ash

### DUCK MOO SHU ROLLS | \$2.25 EACH

Duck, mushroom, carrots, celery, bok choy and hoisin sauce



## SEAFOOD

### FIRECRACKER SHRIMP ROLL | \$2.50 EACH

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

### SEAFOOD JAMBALAYA ARANCINI | \$2.50 EACH

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

### BLACK SESAME SHRIMP TOAST | \$2.25 EACH

Thai chili sauce

### COCONUT SHRIMP LOLLIPOP (N) | \$2.75 EACH

Apricot ginger sauce

### CRAB QUESADILLA | \$2.50 EACH

Crab, cheddar and pepper quesadilla with chili lime crème fraîche

### LOBSTER FRITTER | \$3.25 EACH

Lobster, corn, peppers and herbs with lime aioli

### CRAB & KALE RANGOON | \$2.50 EACH

Crab, whipped cream cheese, winter greens and Old Bay

### MINI CRAB CAKE | \$2.99 EACH

Smoked onion remoulade

### SHRIMP COCKTAIL (GF) | \$2.50 EACH

Horseradish cocktail sauce

### LOBSTER MAC & CHEESE TARTLET \$2.99 EACH

Lobster cream sauce, lobster meat, elbow pasta and chive

# HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

## VEGETARIAN

### MINI BURRATA CUP (V) | \$2.50 EACH

*Tomato ragu, asiago cup and basil sauce*

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

*Goat cheese, black truffle shaving and white truffle oil*

### ANTIPASTO SKEWER (GF,V) | \$2.25 EACH

*Grape tomato, mozzarella, artichoke and balsamic*

### PUMPKIN ARANCINI (V) | \$1.99 EACH

*Pumpkin, sage and parmesan risotto balls coated in panko and fried*

### VEGETARIAN MOO SHU ROLL (VG) | \$2.50 EACH

*Mushrooms, carrots, celery, bok choy and hoisin*

### BUFFALO DEVILED EGGS (GF,V) | \$2.50 EACH

*Hot sauce, blue cheese and celery leaf*

### CAULIFLOWER ARANCINI (GF,V) | \$1.99 EACH

*Cauliflower, mozzarella, parmesan, garlic and jalapeño*

### EDAMAME FALAFEL (GF,VG) \$2.50 EACH

*Red beet hummus*

### EDAMAME & CHÈVRE DUMPLING (V) | \$2.50 EACH

*Hot mustard sauce*

### ROASTED BUTTERNUT SQUASH TARTLET (V) | \$2.50 EACH

*Graham cracker, fig and pepita*

### FRIED PIMENTO CHEESE BALLS (V) | \$2.25 EACH

*Pimento cheese with panko*

## VEGETARIAN (CONTINUED)

### FRENCH ONION TARTLET (V) | \$2.50 EACH

*Caramelized onion, gruyère cheese and thyme*

### JALAPEÑO POPPER RANGOON (V) | \$1.99 EACH

*Cream cheese, pickled jalapeños and wonton wrapper*

### NEPAL SPINACH & FETA DUMPLING (V) | \$1.99 EACH

*Chili sauce*

### SAVORY GOAT CHEESE RAVIOLI (V) | \$2.50 EACH

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

### SHIITAKE MUSHROOM & LEEK SPRING ROLL (VG) | \$2.25 EACH

*Vietnamese dipping sauce*

### SPINACH ARTICHOKE POPTART LOLLIPOP (V) | \$2.25 EACH

*Spinach, artichoke, gruyère cheese, shallots and cream*

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

*Parmesan and fontina topped with tomato confit and truffle oil*

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

*Butternut squash, asiago, sage and sour cream*



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

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

# DISPLAY PLATTERS

10 GUESTS MINIMUM ORDER

## ANTIPASTO DISPLAY | \$8.95 PER PERSON

*Prosciutto, Genoa salami, fresh mozzarella, plum tomatoes, mixed olives, olive tapenade, crackers and focaccia flats*

## CHEESE DISPLAY (V) | \$8.95 PER PERSON

*Triple cream brie, smoked gouda, cheddar, parmesan, herbed chèvre, manchego and fruit garnish with bread and crackers*

## CRUDITE PLATTER (GF,V) | \$5.95 PER PERSON

*Broccoli, cauliflower, carrots, zucchini, yellow squash, grape tomatoes and peppers with chipotle ranch and basil ranch*

## GARDEN TO GUEST TRIO OF SPREADS (N,V) | \$6.95 PER PERSON

*Garden pea relish, carrot hummus and red beet walnut spread with crackers, ficelles and rusks*

## GRILLED OR STEAMED SHRIMP DISPLAY (GF) | \$60 EACH, SERVES 10 PEOPLE, 20 SHRIMP

*Cocktail or remoulade sauce*

## LOCAL ARTISAN CHEESE DISPLAY (V) | \$12.99 PER PERSON

*Firefly goat log, Firefly merry goat round, Whispering Breeze Farm gouda, 5 Spoke creamy tumbleweed cheddar, seasonal jam and local honey with bread and crackers*

## MESQUITE TENDERLOIN DISPLAY (GF) | \$45.99 PER PERSON

*Balsamic mesquite tenderloin with provencal aioli, spicy dill mustard and rolls*

## MINI BISCUIT TRIO | \$9.99 PER PERSON

*Country ham and pimento cheese on a pepper jack biscuit, roasted turkey and cranberry pommery mustard on a sweet potato biscuit & "BLT" with bacon jam and provencal aioli on cheddar biscuit*

## PICKLED VEGETABLE DISPLAY (VG) | \$5.95 PER PERSON

*Beet hummus, pickled vegetables and pita chips*

## SWEET BRIE WITH CARAMELIZED FRUIT & NUTS (N,V) | \$65 EACH, SERVES 25-30 PEOPLE

*Brie topped with caramelized dried fruit and walnuts with crackers and French bread*

## TRIO OF BRUSCHETTA (N,V) | \$5.99 PER PERSON

*Artichoke, tomato & mozzarella, broccoli, pine nuts & green olive and portobello, cipollini & basil with grilled crostini*

## WINGS | \$16.95/DOZEN

*BBQ, Buffalo or kung pao with carrots and celery and bleu cheese or ranch dressing*



# DIPS & SNACKS

10 GUESTS MINIMUM ORDER

## SNACKS

**SNACK MIX (GF,N,V) | \$2.75-\$3.95 PER PERSON**

*Horseradish trail mix, brown butter trail mix or classic trail mix*

**CHOCOLATE DIPPED PRETZEL RODS (V) | \$3.00, 2 RODS EACH**

*Pretzels dipped in dark, milk or white chocolate with sprinkles*

**POPCORN (GF,V) | \$1.50-\$3.95 PER PERSON**

*Sea salt, caramel and cheddar, truffle parmesan and white cheddar*

**TORTILLA CHIPS & SALSA (GF,VG) | \$2.95 PER PERSON**

**HOUSEMADE GRANOLA BARS (GF,VG) | \$2.25 EACH**

*Rolled oats, dried cranberries, dried apricots, sunflower seeds, pumpkin seeds and cinnamon*

**HOMEMADE CHIPS (VG,GF) | \$2.50 PER PERSON**

*Salt and malt vinegar chips*

## DIPS

**BUFFALO CHICKEN BLEU CHEESE DIP (GF) | \$4.95 PER PERSON**

*Celery, carrots and tortilla chips*

**CRAB DIP | \$8.95 PER PERSON**

*Chesapeake Bay crab dip with Old Bay chips*

**CRUDITE WITH HUMMUS (VG) | \$4.95 PER PERSON**

*Homemade pita chips*

**FRUIT SALSA WITH CINNAMON WONTON CRISPS (V) | \$4.25 PER PERSON**

**ROASTED ONION DIP (GF,V) | \$3.95 PER PERSON**

*Homemade potato chips*

**HUMMUS & PITA CHIPS (VG) | \$3.95 PER PERSON**

*Homemade pita chips*

**MARINARA MEATBALL DIP | \$3.95 PER PERSON**

*Toasted baguette*



# BEVERAGES & DISPOSABLES

## COFFEE & TEA

**BOTTLED ARIZONA ICED TEA | \$2.50 EACH**

*Green tea, lemon iced tea and sweet tea*

**ICED COFFEE | \$2.50 EACH**

**COLD BREW COFFEE | \$3.50 EACH**

*48 hrs notice required*

**PRE-BREWED COFFEE | \$2.50 PER SERVING**

*Decaf or regular*

**TEA SERVICE | \$1.95 PER SERVING**

## LEMONADE & PUNCH

**LEMONADE | \$2.99-4.99 PER SERVING**

*Regular or raspberry*

**PUNCH | \$2.99-4.99 PER SERVING**

*Blonde or festive*

## JUICE, SODA & WATER

**BOTTLED WATER | \$1.75 EACH**

**ASSORTED BOTTLED JUICES | \$3.00**

*Apple, cranberry or orange*

**SODA | \$1.65 EACH**

*Coca-Cola, Diet Coke, Sprite, Sprite Zero and ginger ale*

**PERRIER SPARKLING WATER | \$2.50 EACH**

## DISPOSABLES

**DISPOSABLE CHAFER**

***1/2 Aluminum Pan Disposable Chafing Dish:***

*\$11.00 each*

***Full Aluminum Pan Disposable Chafing Dish:***

*\$15.50 each*

**DISPOSABLES**

*Disposable flatware and service-ware includes serving pieces, plates, napkins and cups.*

*Biodegradable and environmentally friendly products are available upon request*

**AIRPOTS | \$6 EACH**