

RSVP

CATERING

FALL & WINTER MENU



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

INFO@RSVPCATERING.COM | 703-573-8700

HORS D'OEUVRES

CHICKEN, BEEF & PORK

CHARCUTERIE SKEWER (GF) | \$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, purple 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

BAHN 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

NASHVILLE HOT CHICKEN SKEWER | \$2.25

Crispy chicken, cayenne pepper sauce, pickles and toast

KOREAN BBQ DUMPLING | \$2.50

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

CHICKEN TIKKA DUMPLING | \$2.50

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

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 | \$2.75

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

CHICKEN SCHNITZEL BITE | \$2.50

Braised red cabbage, spicy dill mustard, pickled mustard seed

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

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 | \$2.50

Corn, potato, chive, butter, shallot, garlic, old bay, lemon, saffron aioli, fried parsley

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 mirco 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



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

CHARRED PINEAPPLE 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 (GF,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

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) | \$2.50

Butternut squash, asiago, sage and sour cream

POTATO LATKE BITE (GF,V) | \$2.50

Whipped chive crème fraiche, pickled onion "pearls", everything seasoning

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 Castelvetro olive

BUTTERNUT SQUASH TARTLET (V) | \$2.50

Squash, fig, pepita and custard

TRUFFLED 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

EDAMAME FALAFEL (GF, VG) | \$2.50

Cilantro, lemon and beet hummus

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



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

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

FIRST COURSE PLATED

TUSCAN SALAD (GF, V) | \$5.95

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

SHAVED FENNEL & BABY GEM SALAD (GF,N,V) | \$7.95

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

RED WINE POACHED PEAR & BURRATA SALAD (V,N) | \$6.95

Red wine poached pear, burrata mousse, candied & spiced pecans, stone fruit gastrique, focaccia croutons, frisee

ACORN SQUASH WEDGE (GF, V) | \$6.95

Roasted acorn squash, lettuce blend, squash chip, pomegranate vinaigrette, fresh pomegranate seeds, ricotta salata

HEIRLOOM CAULIFLOWER SOUP (GF, V) \$5.95

Raw cauliflower salad, sunchoke chips, fresh & pickled grapes, parsley

GOLDEN BEET & CITRUS TART (V) | \$9.95

Gold beet, goat cheese and citrus tart with red beet salt, pumpkin seeds, caramelized tangerine vinaigrette and affilla cress

HARVEST SALAD (GF, VG) | \$6.95

Roasted winter squash, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds and cranberry vinaigrette

WILDFLOWER SALAD (GF, V) | \$7.95

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

CAESAR PANNA COTTA (V) | \$8.95

Grilled baby romaine, tomato jam, sourdough crouton, parmesan tuile and herb Caesar dressing

CONFETTI GARDEN SALAD (VG, GF) | \$4.95

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



CHICKEN ENTRÉE PLATED

SOUR CHERRY ROASTED CHICKEN (GF) | \$26.95

Warm spice rubbed chicken, sour cherry gastrique, saffron-cardamom rice, orange glazed heirloom carrots, fresh pomegranate seeds, micro pea tendrils

GLAZED FRENCHED CHICKEN (GF) | \$25.99

Butternut squash medallions, sautéed spinach, delicata squash chips, beet and apple gastrique

POULET AUX HERBES (GF) | \$26.95

Herb-goat cheese stuffed chicken medallions, heirloom carrot & asparagus bundle, truffle-porcini sauce, whipped garlic pomme puree, micro green

FENNEL & CORIANDER CRUSTED CHICKEN (GF) | \$25.99

Fennel, potato & heirloom cauliflower, apricot mostarda and salsa verde

SAGE GRILLED CHICKEN (GF) | \$24.99

Roasted winter squash, sautéed spinach and winter plum jus

PARMESAN CHICKEN PAILLARD (GF) | \$24.99

Cauliflower purée, winter vegetables and lemon caper piccata sauce

AUTUMN CHICKEN (GF) | \$26.95

Spiced pumpkin puree, beluga black lentils, roasted heirloom carrot, warm carrot vinaigrette, micro greens

APPLE ORCHARD CHICKEN (GF) | \$26.95

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

BEEF ENTRÉE PLATED

BOURBON CHERRY GLAZED SHORT RIB (GF) | \$41.95

Sweet potato puree, sour cherry gastrique, bourbon & spice cherries, braised red cabbage, crispy sweet potato strings, microgreen

PINOT NOIR BISTRO FILET (GF) | \$45.95

Spice rubbed bistro medallions, brown butter maple butternut squash puree, roasted fall vegetable, pinot noir reduction

BAROLO BRAISED SHORT RIB (GF) | \$41.99

Whipped Yukon gold potato purée, roasted vegetable medley, horseradish, parsley and citrus gremolata

BALSAMIC GLAZED SHORT RIB (GF) | \$41.99

Black pepper & parmesan polenta, balsamic red wine reduction, blistered tomatoes and asparagus bundle

GREEN HERB CRUSTED BEEF TENDERLOIN (GF) | \$53.95

Fondant yukon gold potato, red wine braised & roasted shallots, sauce bordelaise, micro green & edible flower

FIG & PORT SHORT RIB (GF) | \$41.99

Yukon & sweet potato gratin, roasted broccolini spears and fig & port reduction

SEAFOOD ENTRÉE PLATED

SAFFRON & CITRUS GLAZED SALMON (GF) | \$31.95

Golden saffron potato puree, salad of shaved fennel, orange & grapefruit, orange nage

SEARED LOCAL ROCKFISH (GF) | \$45.95

Butternut squash puree, rainbow swiss chard, pomegranate & cranberry chutney, microgreen

AUTUMN BRANZINO (GF) | \$32.95

Pumpkin, beluga lentils, roasted carrots, crispy capers and warm carrot vinaigrette

ROASTED TANDOORI COD (GF) | \$29.95

Silken cauliflower puree, sauteed wild spinach, turmeric pickled cauliflower relish, cilantro oil, micro cilantro

SALMON "WELLINGTON" | \$25.99

Seared wild mushrooms, tricolor fingerling potatoes, puff pastry crown and lemon dill sauce

COCONUT GROVE MAHI-MAHI (GF) | \$44.99

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

VEGETARIAN/VEGAN ENTRÉE PLATED

TOFU "SCALLOP" & RED CURRY RISOTTO (N, GF, VG) | \$22.95

Glazed tofu scallops, red curry risotto, seared shiitake mushrooms, grilled broccoli rabe, espelette, affila cress

PARMESAN CRUSTED CAULIFLOWER STEAK (GF, V) | \$18.95

Truffle potato puree, vegetable medley and lemon-caper sauce

BROWN BUTTER FONDUTA RAVIOLI (V) | \$21.95

Butternut squash ravioli, brown butter sweet potato fonduta, shaved parmesan, roasted sweet potato, crispy sage leaves, ruby pomegranate seeds

BUTTERNUT SQUASH MEDALLION (VG,GF) | \$18.99

Sautéed spinach, wild mushrooms, fried sage and tomato-maple glaze

EGGPLANT INVOLTINI (V) | \$18.99

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

RISOTTO A LA VODKA (GF, V) | \$18.99

White wine, roasted tomato vodka sauce, mascarpone, parmesan, roasted baby heirloom tomato, microgreen

DESSERTS PLATED

BLOOD ORANGE & SALTED CARAMEL MARQUISE (V) | \$7.99

Chocolate feuilletine crunch, chocolate orange mousse, blood orange gelee, salted caramel, dehydrated orange

SPICED PUMPKIN CHEESECAKE (GF,V) | \$6.95

Spiced Pumpkin Cheesecake and Sponge Cake, Vanilla Anglaise, Candied Pumpkin Seed Cluster, Honey-Ginger Tuile, Orange Chocolate Filigree

CASSIS CRUSH TART (V) | \$8.95

Black currant mousse, black currant confit, mascarpone chantilly cream, fresh blackberries, ruby chocolate dipped tart shell, purple orchids

BLACK FOREST CHERRY GATEAU (GF,V) | \$9.50

Dark & white chocolate mousse, sour cherry core, dark chocolate crumble, cherry gel, gold leaf

CHOCOLATE & PASSION FRUIT TORTE (GF,V) | \$7.99

White & dark chocolate mousse torte, passion fruit gelee, caramel cremeux, passion fruit coulis, chocolate glaze, chocolate caramel clusters

CHAI CARROT CAKE (V) | \$6.95

Spiced cream cheese, candied heirloom carrot, candied orange, citrus coulis

CARAMELIZED APPLE STICKY TOFFEE PUDDING (GF,N,V) | \$6.95

Coconut "cream," candied pecans and diced caramel apples.

HAZELNUT CRUNCH CAKE (GF,N,V) | \$9.50

Rich chocolate brownie, praline crunch, salted caramel, milk chocolate mousse, chocolate cake, dark chocolate glaze, caramel cremeux, chocolate covered espresso bean



MINI SWEET TREATS

FALL WINTER MACARONS (GF,N,V) | \$3.50

Black currant, hazelnut, coffee-caramel

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

Rich brown butter almond cake, filled with raspberry jam or lemon curd

MINI CITRON SQUARE (V) | \$3.50

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

FRENCH CREAM PUFFS (V) | \$2.75

Raspberry & mango-passion

MADELEINES (N,V) | \$2.25

Chocolate coated and filled with raspberry confiture or pistachio cream

MINI HAZELNUT BOMB (N,V) | \$3.50

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

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

Assorted flavors

CROISSANT SUPREMES (N,V) | \$3.25

Hazelnut crunch & raspberry

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

Seasonal mini tarts, truffles & macarons

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

Coconut ganache, dark chocolate, maldon salt, shortbread crust

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

White chocolate salted crème brûlée & milk chocolate cookie butter

PEPPERMINT BROWNIE LOLLIPOP (V) | \$2.25

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

Chocolate raspberry & winter citrus

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

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



MINI SWEET TREATS

PRICED PER PEICE UNLESS OTHERWISE INDICATED

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

Funfetti, snickerdoodle, chocolate chunk & peanut butter oatmeal

CHEESECAKE LOLLIPOPS (V) | \$2.25

Black forest, orange ginger, chocolate peppermint pretzel

MINI CUPCAKES (V) | \$2.50

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

MINI WHOOPIE PIES (V) | \$2.25

Pumpkin s'more, red velvet & chocolate salted caramel

COSMIC BROWNIE BITES (V) | \$2.25

Rich chocolate brownie, frosting, technicolor sugar confetti

BLACK & WHITE CHEESECAKE BITE (V) \$2.25

Brownie, marbled cheesecake

CAKE POPS (N,V) | \$2.25

Red velvet, coconut snowball & chocolate raspberry

FRENCH CHOCOLATE MENDIANTS (GF,N,V) | \$2.25

White chocolate peppermint pretzel & dark chocolate tropical fruit

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

Chocolate sponge, vanilla buttercream chocolate glaze

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

Vegan chocolate brownie, raspberry jam, coconut whip

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

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

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

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



SAVORY STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

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

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

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 fraîche, lemon

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

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

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

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

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

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



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

SWEET STATIONS

25 ORDER MINIMUM UNLESS OTHERWISE STATED

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

"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

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"

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



EMAIL: INFO@RSVPCATERING.COM | PHONE: 703-573-8700
GF - GLUTEN FREE N - NUTS V - VEGETARIAN VG - VEGAN