



SOUTHERN

Catering
Menu

Something Extra in Onsite Dining

WELCOME

Thank you for choosing Catering by Southern Foodservice Management! Recognizing the uniqueness of each event, we present a diverse array of food and beverage choices to suit the preferences of our clients and their attendees.

Whether you're organizing a casual coffee break or a grand buffet for a sizable gathering, our commitment is to deliver outstanding food and service that surpasses expectations. While our menu serves as a helpful guide during the planning phase, we are more than willing to accommodate any special requests that go beyond the listed offerings.

Our Food Service Director is readily available to collaborate with you and your organization, ensuring a personalized and tailored approach to your event that caters specifically to your requirements.

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BREAKFAST | BUFFETS

ALL BREAKFAST BUFFETS INCLUDE COFFEE SERVICE. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

A CONTINENTAL 12.95

house baked muffins | danishes | croissants
fresh sliced seasonal fruit

THE SPRINGFIELD 14.95

house baked muffins | danishes | croissants
bagels | *cream cheese*
vanilla yogurt parfait | *granola, mixed berries*
oatmeal | *raisins, mixed berries, brown sugar*
fresh sliced seasonal fruit

HOT BREAKFAST 15.95

house baked muffins | danishes | biscuits
scrambled eggs | bacon | pork sausage
breakfast potatoes | country gravy
fresh sliced seasonal fruit

BEING WELL 13.95

egg white & vegetable frittatta
hard boiled eggs | turkey sausages
roasted potatoes with rosemary
oatmeal | *raisins, mixed berries, brown sugar*
fresh sliced seasonal fruit

QUICHE BREAKFAST 14.95

house baked muffins | danishes | croissants
fruit salad | *melons, grapes, oranges*
Quiche Lorraine | *bacon, swiss*
Cheddar & Broccoli Quiche
Veggie Quiche | *spinach, mushrooms, peppers*

SMOKED SALMON & BAGELS 13.95

assorted bagels | smoked salmon
plain cream cheese, tomatoes, cucumbers, red onions

AVOCADO TOAST BAR 11.95

thick-cut 7-grain bread | mashed avocado
smoked salmon, chopped bacon, hard boiled eggs
tomatoes, cucumbers, baby arugula, goat cheese, dill

SOUTHERN BISCUIT BAR 13.95

freshly baked biscuits | *jam, jelly, whipped butter, orange honey, Nutella*
chilled Virginia ham | cheddar cheese
yogurt | *strawberry, banana*

SAVORY ADD-ONS | priced per person

scrambled eggs
southern fried chicken
country sausage gravy

BREAKFAST SAMMIES 16.95

your choice of three (3) handhelds
served with fresh sliced seasonal fruit

BACON, EGG, & CHEESE | biscuit or croissant

SAUSAGE, EGG, & CHEESE | biscuit or croissant

CROQUE MADAME | croissant, ham, egg, cheddar

THE CALIFORNIAN | telera roll, egg, cheddar, tomato, avocado, arugula

BREAKFAST BURRITO | tortilla, egg, chorizo, cheddar, salsa

BREAKFAST BOX 8.50

greek yogurt | fresh fruit cup
blueberry muffin **or** banana nut muffin
breakfast box does not include coffee service

BAKERY BASKET BY THE DOZEN 19.95

banana nut bread | croissants
house baked muffins
bakery basket does not include coffee service

ADD-ONS | PRICED PER PERSON

scrambled eggs **4.95**
fried chicken breast **4.95**
fresh mashed avocado **4.95**
fresh fruit **4.50**

BEVERAGES


MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

FULL BEVERAGE SERVICE 8.00
regular coffee | decaf coffee | hot tea
assorted canned soda | bottled water

FULL BEVERAGE REFRESH 5.00
available every three (3) hours

COFFEE SERVICE 25.00
choice of beverage by the gallon:
regular coffee - decaf coffee - hot tea

À LA CARTE BEVERAGES



Bottled Orange Juice	3.50
Bottled Apple Juice	3.50
Canned Soda	2.50
Sparkling Water	2.25
Bottled Water	2.00
Lemonade - 2L	15.00
Iced Tea - 2L	15.00
Infused Water Tower - 5.5L	10.00

TAKE A BREAK

MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

BREAKS

ALL BREAKS ARE SERVED WITH REGULAR & DECAF COFFEE, HOT TEA, & BOTTLED WATER

POWER BREAK 7.50
dried fruits | nuts | flaxseed bars

BUILD YOUR OWN PARFAIT 10.00
yogurt | *granola, seasonal berries, dried fruit, toasted almonds, flaxseeds, pumpkin seeds*

THE VIRGINIAN 10.00
mini biscuits | *assorted jams*
crumb cake | mixed nuts | apple cider

HUMMUS BREAK 10.00
traditional hummus | red pepper hummus
pita chips | assorted crisps

ARTISAN CHEESE 13.00
domestic | imported | local cheeses
dried fruits, crostini, flatbread crackers

VEGETABLE CRUDITÉS 12.00
hummus | ranch | spinach dip
zucchini, summer squash, baby carrots, broccoli, red pepper, pita chips

TORTILLA CHIP BAR 12.00
corn tortilla chips
*guacamole | queso | fire-roasted salsa
black bean & corn salsa*

À LA CARTE

danish 3.50
bagel 3.50
muffin 3.50
scone 3.50
croissant 3.50
fruit cup 4.50
fruit platter 4.50
yogurt parfait 3.50

LUNCH | BISTRO BOXES

ALL BISTRO BOXES INCLUDE BAGGED CHIPS, FRESHLY BAKED COOKIES, AND GUESTS' CHOICE OF CANNED SODA OR BOTTLED WATER. ORDERING BISTRO BOXES REQUIRES A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CAFÉ DELI SANDWICH 11.95

your choice of:

BREAD:

white | wheat | hoagie | wrap

MEAT:

turkey | ham | roast beef | tuna salad
vegetable & hummus

CHEESE:

american | provolone | cheddar | swiss
pepper-jack

CLUB SANDWICH 11.95

wheat bread | turkey | bacon | lettuce
tomato | swiss cheese

CHICKEN SALAD CROISSANT 11.95

croissant | chicken salad | lettuce

TUNA SALAD CROISSANT 11.95

croissant | tuna salad | lettuce

ROAST BEEF 11.95

ciabatta | arugula | caramelized onion
swiss cheese | deli mustard

ITALIAN HERO 11.95

baguette | salami | ham | pepperoni
lettuce | tomato | onion | provolone cheese
italian vinaigrette

VEGGIE-HUMMUS WRAP 11.95

spinach wrap | spinach | lettuce | tomato
olive | cucumber | roasted pepper
hummus

CHICKEN CAESAR WRAP 11.95

tortilla wrap | chicken breast | romaine
parmesan cheese | caesar dressing

BUFFALO CHICKEN WRAP 11.95

tortilla wrap | lettuce | tomato | blue
cheese | ranch buffalo drizzle

SOUTHERN CRISPY CHICKEN 11.95

tortilla wrap | lettuce | tomato | honey
mustard

COBB SALAD 11.95

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese
served with honey mustard

GRILLED CHICKEN & SQUASH 11.95

ramen noodles | squash noodles | grilled
chicken | napa cabbage | bell pepper
edamame | cucumber | cilantro | scallion
served with sesame-ginger dressing

LUNCH | SANDWICH BOARDS

ALL BOARDS INCLUDE GARDEN SALAD WITH DRESSING, FRESH FRUIT, BAGGED CHIPS, FRESHLY BAKED COOKIES, ASSORTED CANNED SODAS AND BOTTLED WATERS. ORDERING SANDWICH BOARDS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CHEF SAMPLER

23.00

pick three (3)

SMOKED HAM

brioche roll | arugula | swiss cheese

OVEN ROASTED TURKEY

wheat berry bread | lettuce | tomato
cheddar cheese | honey mustard

TUNA SALAD

croissant | lettuce

CHICKEN CAESAR WRAP

tortilla wrap | lettuce | tomato | parmesan
cheese | caesar dressing

CAPRESE BAGUETTE

baguette | fresh mozzarella | tomato
basil | balsamic

EXECUTIVE DELI PLATTER

22.00

a build your own experience served with all
items listed below, assorted rolls, breads,
and wraps

PROTEINS

ham | turkey | roast beef | rotisserie chicken
tuna salad

CHEESE

american | swiss | pepper-jack | cheddar
provolone

TOPPINGS

lettuce | tomato | pickles | red onion
banana pepper

SPREADS

mayonnaise | honey mustard | deli mustard

WRAP PLATTER

19.00

pick three (3)

HAM & CHEDDAR

lettuce | tomato

TURKEY & SWISS

lettuce | tomato

ROAST BEEF & PROVOLONE

lettuce | tomato | onion

CALIFORNIA WRAP

turkey | bacon | avocado | lettuce | tomato

BUFFALO CHICKEN

lettuce | tomato | blue cheese | ranch
buffalo drizzle

SOUTHERN CRISPY CHICKEN

lettuce | tomato | honey mustard

VEGGIE-HUMMUS

spinach | cucumber | carrot | tomato
red pepper | hummus

LUNCH ADDITIONS

soup of the day

garden salad

caesar salad

tortilla chips & guacamole

fresh fruit

LUNCH | GREENS & GRAINS

ALL DECONSTRUCTED SALAD BUFFETS INCLUDE DRESSINGS, BAGGED CHIPS, WHOLE FRUIT, FRESHLY BAKED COOKIES, ASSORTED CANNED SODAS, AND BOTTLED WATER. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

GREENS & GRAINS **20.00**

mixed greens | baby spinach | tomato
olive | cucumber | carrot | broccoli
bell pepper | avocado | cranberry
quinoa | pumpkin seed | parmesan cheese
cheddar cheese | corn tortilla strips
*served with citrus vinaigrette, ranch, &
french dressing*

SOUTHWEST SALAD **21.00**

chopped romaine | arugula | tomato
cucumber | avocado | carrot | black bean
roasted corn | corn tortilla strips | green
onion | cheddar cheese | parmesan cheese
*served with cilantro lime, ranch, & chipotle
dressing*

BALSAMIC SALAD **21.00**

mixed greens | tomato | cucumber | carrot
red pepper | olive | crouton | parmesan
fresh mozzarella
*served with balsamic vinaigrette & green
goddess dressing*

ADD TWO (2) PROTEINS TO ANY SALAD

Herb Grilled Chicken	NC
Grilled Sirloin Steak	NC
Creole Shrimp	3.00
Grilled Salmon	3.00

COBB SALAD **21.00**

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese
*served with balsamic, honey mustard, &
ranch dressing*

ANTIOXIDANT **21.00**

spinach | arugula | strawberry | blueberry
blackberry | sliced almond | pumpkin seed
chia seed | feta cheese
*served with açai-blood orange vinaigrette
and caribbean mango dressing*

LUNCH | NOODLES & GRAINS

ALL DECONSTRUCTED NOODLE BUFFETS INCLUDE DRESSINGS, BAGGED CHIPS, WHOLE FRUIT, CHEF'S SELECTION OF DESSERTS, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING NOODLES & GRAINS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

GRILLED CHICKEN & SQUASH 21.00

ramen noodles | squash noodles | grilled chicken | napa cabbage | bell pepper edamame | cucumber | cilantro | scallion
served with sesame-ginger dressing

SHRIMP & SQUASH 21.00

ramen noodles | squash noodles | poached shrimp | napa cabbage | sugar snap pea edamame | carrot | cilantro
served with sweet chili sauce

SALMON & LENTIL 21.00

lentils | quinoa | grilled salmon | arugula spinach | edamame | sugar snap pea tomato
served with sundried tomato-white balsamic dressing

LUNCH | CUPBOARDS

ALL LUNCH CUPBOARD BUFFETS INCLUDE ASSORTED CANNED SODAS, BOTTLED WATER, AND A DESSERT OF THE CHEF'S CHOICE. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

TAQUERIA **23.00**

ADOBO CHICKEN | BEEF BARBACOA
cilantro rice | black beans | fajita veggies
tostada chips | salsa | guacamole | pico
pickled onions | tortillas
*served with a street corn salad with
chipotle crema*

LA-LA-LASAGNA **23.00**

BEEF LASAGNA | MUSHROOM PEA CARBONARA
balsamic roasted seasonal vegetables
garlic bread sticks
*served with a antipasti green salad & pesto
dressing*

ASIAN FUSION **24.00**

**SESAME CHICKEN TEMPURA | ORANGE CHILI
CHICKEN THIGHS**
vegetable pot stickers | stir fry vegetables
*served with teriyaki sauce, spicy mayo,
sweet chili, and a ginger cucumber salad*

MARKET LUNCHEON **25.00**

BRUSCHETTA CHICKEN | ROASTED SALMON
seasonal vegetables | fingerling potatoes
*served with a spring mix salad & balsamic
dressing*

MAMBO VITALIANO **25.00**

CHICKEN PARMESAN | ITALIAN MEATBALLS
pesto pasta | parmesan bread sticks
marinara sauce
*served with an italian chopped salad with
italian dressing*

MUMBAI **25.00**

**CHICKEN TIKA MASALA | SAAG PANEER
CHANA MASALA**
roasted cauliflower | basmati rice | masala
dal
*served with a cilantro chutney, raita, and
naan*

LUNCH | BISTRO MEALS

ALL BISTRO MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, TWO (2) SIDES, ONE (1) DESSERT, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING BISTRO MEALS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

25.50

FIRST COURSE

select one (1)

SALADS

STRAWBERRY & PECAN SALAD

mixed greens, strawberry, cranberry, pecan, feta cheese, blood-orange vinaigrette

PESTO PASTA SALAD

orzo, grape tomato, olive, cucumber, red onion, arugula, feta cheese, italian dressing

SOUTHERN CORNBREAD SALAD

black-eyed peas, bacon, tomato, corn, onion, cheddar cheese, ranch

CAESAR SALAD

romaine, crouton, parmesan cheese, caesar dressing

FRUIT SALAD

seasonal fruit, honey, lime, mint

GREENS & GRAINS

chickpea, quinoa, squash noodles, spinach, arugula, carrot, red pepper, tomato, almond, chia seed, sesame dressing

SESAME-GINGER CUCUMBER SALAD

euro cucumber, ginger, rice vinegar, sesame oil, agave, toasted sesame seeds

MAIN COURSE

select one (1)

CHICKEN CAPRESE

CHICKEN PICCATA

LEMON & ROSEMARY CHICKEN KABOBS

KOREAN GRILLED CHICKEN

SWEET TEA FRIED CHICKEN

GREEK CHICKEN PENNE PASTA

ASIAN BBQ PORK LOIN

STUFFED EGGPLANT

TOFU & CHICKPEA CURRY

CHARLESTON SHRIMP +1

SOUTHERN BEEF POT ROAST +1.50

MISO GLAZED SALMON +1

GRILLED BEEF TENDERLOIN +1.50

LUMP CRAB CAKES +1

LUNCH | BISTRO MEALS

ALL BISTRO MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, TWO (2) SIDES, ONE (1) DESSERT, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING BISTRO MEALS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

SIDES

select two (2)

YUKON MASHED POTATOES

BROCCOLINI

MACARONI & CHEESE

STREET CORN CASSEROLE

CHILI LIME ROASTED SWEET POTATOES

BALSAMIC CREMINI MUSHROOMS

SAVANNAH RED RICE

FRENCH GREEN BEANS

COCONUT JASMINE RICE

GRILLED ASPARAGUS

FINGERLING POTATOES

VEGETABLE MEDLEY | *zucchini, squash, peppers, mushrooms*

DESSERTS

select one (1)

BERRY SHORTCAKE

SEASONAL COBBLER | *peach*

KEY LIME PIE

CHEESECAKE

HUMMINGBIRD CAKE

BANANA PUDDING

DECADENCE CHOCOLATE CAKE

LUNCH | PIZZERIA

MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

PEPPERONI 23.00

red sauce | mozzarella | pepperoni

MEAT TRIFECTA 24.00

red sauce | mozzarella | italian sausage
pepperoni | bacon

GARDEN FRESH VEGGIE 23.00

red sauce | mozzarella | spinach | mushroom
onion | peppers | olive

BBQ CHICKEN 24.00

bbq sauce | cheddar | mozzarella | chicken
bacon | red onion | peppers | cilantro

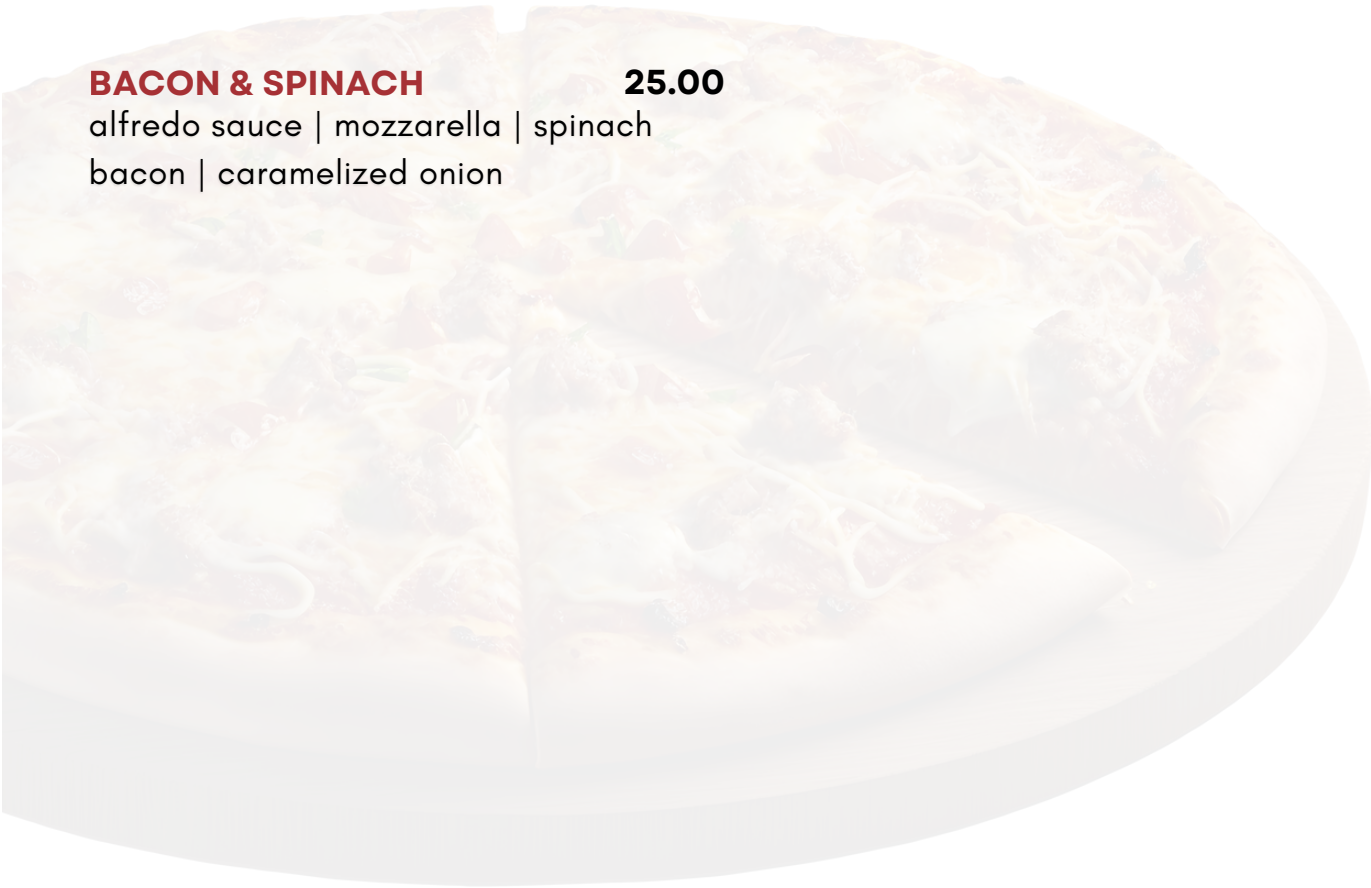
BACON & SPINACH 25.00

alfredo sauce | mozzarella | spinach
bacon | caramelized onion

ADD A SALAD

garden greens **4.35**

caesar **4.35**



DESSERT | INDULGENCE

BITES

by the dozen

dessert bites	28.00
fresh baked cookies	18.00
lemon bars	21.00
brownies	21.00
dessert bars	32.00

DESSERT CENTRIC

by the slice | piece

seasonal fruit cobbler	3.50
chocolate decadence cake	6.00
NY style cheesecake	4.50
cupcake	3.50
KIND bars	3.50

SNACKS

by the pound

M&M's	8.00
trail mix	7.50

CELEBRATION CAKE

SIZE

quarter sheet	30.00
half sheet	90.00
full sheet	180.00

CAKE FLAVOR

vanilla | devil's food | marble

ICING

white buttercream | chocolate buttercream
cream cheese frosting | whipped cream
chocolate whipped cream

FILLING

whipped cream | whipped chocolate cream
bavarian cream | strawberry | lemon | cherry



DINNER | PLATED MEAL

ORDERING BISTRO MEALS REQUIRES A 20 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

48.00

FIRST COURSE

select one (1)

STARTER

CRAB BISQUE

served with thyme-cracker

HEIRLOOM TOMATO BURRATA CAPRESE

tender greens, basil oil, balsamic

BLT WEDGE

baby iceberg lettuce, candied bacon, blue cheese, herb-buttermilk dressing, chive

FARMHOUSE GREENS

apple, sun dried cherries, roasted shallots, red oak, red wine vinaigrette

FATTOUSH

greens, tomato, cucumber, red onion, olives, lemon, feta, pita crisps, lemon dressing

SIDES

select two (2)

YUKON MASHED POTATOES

SAVANNAH RED RICE

BROCCOLINI

CHILI LIME ROASTED SWEET POTATOES

COCONUT JASMINE RICE

STREET CORN CASSEROLE

FINGERLING POTATOES

BALSAMIC CREMINI MUSHROOMS

FRENCH GREEN BEANS

GRILLED ASPARAGUS

SEASONAL VEGETABLE MEDLEY

MAIN COURSE

select three (3)

GRILLED AIRLINE CHICKEN

in a port wine reduction with sweet potato mash, and green beans

PAN ROASTED CHICKEN BREAST

artichoke, sun dried tomato, compote, quinoa-brown rice pilaf, broccolini, peppernota cream

BRAISED BEEF SHORT RIBS

in rosemary au ju with yukon mash potatoes, and roasted seasonal vegetables

BEEF TENDERLOIN +4.50

roasted shallot demi, potato gratin, and asparagus

WHISKEY BBQ GLAZED SALMON

lemon herb risotto, and grilled zucchini

VEGETABLE TAGINE

quinoa cous cous, grilled vegetables, herb-lemon oil, portobello mushroom

DESSERTS

priced per person

BISTRO TIRAMISU

8.00

CHEESECAKE

8.00

HUMMINGBIRD CAKE

8.00

RED VELVET CAKE

8.00

ULTIMATE CHOCOLATE DECADENCE

8.00

CRÈME BRÛLÉE

8.00

DINNER | BUFFETS

MENU ITEMS REQUIRE A 20 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

55.00

ARLINGTON

FIRST COURSE

MARKET GREENS

spring mix | apples | cranberries | feta
citrus vinaigrette

GOUDA OLIVE GREEN SALAD

chopped romaine | olive | roasted peppers
gouda | ranch dressing

MAIN

GRILLED BEEF MEDALLIONS

merlot reduction | roasted cipollini onions

PAN ROASTED CHICKEN BREAST

thyme jus lie

HERB CRUSTED SALMON

citrus butter

SIDES

ROSEMARY SMASHED POTATOES

BROCCOLINI

HONEY ROASTED BABY CARROTS

ORZO - QUINOA PILAF

BREAD & BUTTER

DESSERT

CHOCOLATE - ORANGE FLAN

RASPBERRY CHEESECAKE

CHOCOLATE - RASPBERRY TRIFLE

65.00

ANNAPOLIS

FIRST COURSE

HARVEST SPINACH SALAD

baby spinach | cherries | pears | walnuts
pecorino | balsamic dressing

SHRIMP & ORZO SALAD

peppers | celery | red onion | cilantro | basil

ARUGULA CITRUS CRUNCH

arugula | fall squash | pomegranate | orange
segments | pumpkin seeds | goat cheese

MAIN

MARYLAND STYLE CRAB CAKES

dill & old bay remoulade

SHORT RIBS

gochujang glaze

GRILLED CHICKEN BREAST

leek-mushroom compote

VEGETABLE PAELLA

SIDES

GRILLED ASPARAGUS

YUKON & VERMONT CHEDDAR MASHED
POTATOES

DESSERT

CHOCOLATE INDULGENCE TORTE

APPLE PANDOWDY

CARAMEL SALTED COCONUT & PINEAPPLE
CAKE

ASSORTED MACAROONS

RECEPTION | HORS D'OEUVRES

ORDERING HORS D'OEUVRES REQUIRES A 24 PIECE MINIMUM. PRICING IS PER PIECE UNLESS OTHERWISE SPECIFIED.

COLD

4.50 per piece

HEIRLOOM TOMATO BRUSCHETTA
with balsamic syrup

BRÛLÉE BRIE & FIG-CRANBERRY JAM
on a crostini

DUKKAH HUMMUS & ONION JAM
with pita chip

ARTICHOKE & MOZZARELLA
with olives & red bell peppers

6.00 per piece

SMOKED SALMON DEVILED EGG
masago & chive

SHRIMP COCKTAIL SHOOTER
bloody mary cocktail sauce & key lime

TUNA TARTAR SPOON
cucumber & black sesame seed

WONTON SPICY CRAB SALAD
watermelon radish

5.00 per piece

ASPARAGUS & PROSCIUTTO WRAP
boursin cheese

APPLE RELISH CHICKEN SALAD
crostini

ANTIPASTI SKEWER
salami, olive, tomato, and cheese

RECEPTION | HORS D'OEUVRES

ORDERING HORS D'OEUVRES REQUIRES A 24 PIECE MINIMUM. PRICING IS PER PIECE UNLESS OTHERWISE SPECIFIED.

HOT

3.50 per piece

THAI VEGETABLE SPRING ROLL
with spicy sweet chili

EDAMAME POTSTICKER
with sesame soy sauce

4.50 per piece

SPANISH MEATBALLS
with manchego cheese

SMOKED GOUDA ARANCINI
with salsa roja

VEGETABLE SAMOSA
with mango chutney

MINI CHICKEN CORDON BLEU

BEEF EMPANADA

MINI BBQ PORK SLIDERS

5.00 per piece

BEEF WELLINGTON
balsamic syrup

CHICKEN QUESADILLA CUPS

MINI CUBAN SANDWICHES
mustard & pickle

CHICKEN THAI SATAY
peanut sauce

6.00 per piece

MINI CRAB CAKE
old bay remoulade

LAMB LOLLIPOP
grain mustard, tomato, mint preserve

FIRECRACKER PRAWNS
basil & sweet chili

BACON WRAPPED SCALLOP
soy glaze

RECEPTION | DISPLAYS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED. CHEF ATTENDANT IS SUGGESTED FOR PARTIES OVER 75 GUESTS.

CRUDITÉS **8.00**

baby sweet pepper, persian cucumber, zucchini, asparagus, baby carrot, broccolini
beet hummus, spinach ranch, and pita crisps

ARTISAN CHEESE **12.00**

LOCAL | INTERNATIONAL | FARMSTEAD
CHEESES

seasonal fruit, jam, nuts, dried fruit, honey, crackers, and flatbread lavash

CHARCUTERIE **15.00**

CAPICOLA | SALAMI | PROSCIUTTO

pickled vegetables, olives, mustard, and baguette

GRAZING TABLE **26.00**

CRUDITÉS | ARTISAN CHEESE | CHARCUTERIE

MARYLAND CRAB DIP **16.00**

with parmesan cheese
grilled baguette, flatbread crackers, and pita bread

SHRIMP & GRITS **25.00**

GULF SHRIMP | ANDOUILLE SAUSAGE | GRITS

bacon, cheddar, old bay cajun cream, creole sauce, romesco aioli

POTATO BAR **16.00**

MASHED POTATOES | SWEET POTATOES
TATER TOTS | POTATO WEDGES

bacon, cheddar cheese, sour cream, butter, cinnamon, green onions, crispy onions, hot honey, and spicy mayo

CHICKEN WINGS **12.00**

CHOICE OF THREE:

BUFFALO | KOREAN BBQ | WHISKEY BBQ
DRY RUB

blue cheese, ranch, carrots, and celery

MAC & CHEESE BAR **16.00**

3-CHEESE MACARONI | VELVEETA SHELLS

pulled pork, popcorn chicken, pork belly, BBQ burnt ends, bacon bits, broccoli, mushrooms, green onions, fried onions, ranch, BBQ sauce

PASTA BAR **18.00**

4-CHEESE TORTELLINI | LOBSTER RAVIOLI
SHORT RIB BOLOGNESE

marinara, parmesan cream sauce, red peppers, sundried tomatoes, mushrooms, olives, basil pesto

RECEPTION | DISPLAYS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER DISPLAY UNLESS OTHERWISE SPECIFIED.

THE CARVERY

CHEF ATTENDANT REQUIRED 195.00

BEEF TENDERLOIN 300.00

fingerling potatoes, rolls, horseradish, and rosemary demi glaze

HERB CRUSTED PORK LOIN 175.00

chili-roasted sweet potatoes, sweet & sour brussels sprouts, crispy onions, honey mustard, and teriyaki glaze

VIRGINIA HAM 200.00

three-cheese macaroni, green bean salad, yeast rolls, mayonnaise, and honey mustard

WHOLE SALMON 250.00

lemon-scented jasmine rice, grilled vegetables, dill remoulade, and pineapple salsa

RAW BAR

CHEF ATTENDANT REQUIRED 195.00

SNOW CRAB CLAWS | HALF SHELL OYSTERS

TUNA POKE | SHRIMP COCKTAIL

cocktail sauce, mignonette sauce, remoulade, wakame, lemon wedges

29.00 per guest | 25 piece minimum

RECEPTION | DESSERTS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

MINIS **9.00**

dessert shooters, blondies, macarons, and dessert bars

PARFAIT BOWL **8.00**

POUND CAKE | LEMON CAKE | CHOCOLATE CAKE

vanilla custard, chocolate mousse, whipped cream, strawberries, mixed berry compote, toasted almonds, chocolate shavings, caramel sauce, and chocolate sauce

BANANAS FOSTER **11.00**

bananas flambé, vanilla ice cream, crêpes, sugar waffles, and caramel

chef attendant required **195.00**

CHURROS & FLAN **7.50**

TOASTED CHURROS | PINEAPPLE FLAN

cajeta, chocolate sauce, whipped cream, pecan, sprinkles, chocolate shavings

ORDERING & DELIVERY

Last Minute Orders

We ask for 48 hours' notice for all catering orders however, we understand that last minute needs do arise and will make every effort to accommodate them.

Special Occasions

Having an all -day meeting? A special occasion? Need help planning your Food and Beverage function? Contact our Foodservice Director and we can help plan your event!

Accompaniments

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all Food and Beverage equipment needed to ensure the food is served properly.

Guarantee Policy

To professionally prepare for each event, we request that you guarantee the number of guests attending your event at least 48 hours in advance. Any changes must be made 24 hours prior to the event. If no changes are confirmed, service will be provided and billed for the original number of guests.