



Welcome to
HOLIDAYS 2008

Outstanding Cuisine

BUTLER-PASSED HORS D'OEUVRES

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Chicken Samosa with Cilantro Yogurt Dip

chopped boneless chicken breast blended with ginger, garlic, tomato, and spices, rolled in a phyllo dough and flash fried
\$1⁵⁵ each

Strawberry Tuna

Ahi tuna rolled in black and white sesame seeds, topped with Driscoll strawberry cloud and drizzled with a balsamic vinegar syrup
\$2⁰⁰ each

Rockfish Sandwich

wild rockfish flan sandwiched between crisp wonton sheets with pink lobster mayonnaise
\$2⁰⁰ each

Beef Tataki

loin of beef seared to a medium rare sliced thin with Ponzu vinaigrette on an endive spear
\$2⁰⁰ each

Veal Oscar

veal, asparagus and crabmeat in a demitasse spoon with Bernaise sauce
\$2⁵⁰ each

Prosciutto Present

filled with Mascarpone cheese and a drizzle of truffle oil, tied with a chive ribbon
\$1⁹⁵ each

Roast Beef and Arugula Crostini

with an artichoke-red pepper relish
\$1⁷⁵ each

Gougeres

golden pastry puffs baked with gruyere cheese and dusted with parmesan
\$1²⁵ each

Pueblo Corn Crusted Pacific Halibut

on sweet potato gaufrette topped with tomato confit
\$1⁷⁵ each

Tuna Cornettes

savory cones filled with tuna tartare and a dollop of crème fraiche
\$2⁰⁰ each

Smoked Salmon

with saffron aioli on sweet potato chips
\$2⁰⁰ each

Maryland Crab Cakes with Red Pepper Remoulade

\$2⁰⁰ each

Stacked Nori with Smoked Salmon and Dill

served with wasabi and soy sauce
\$1⁹⁵ each

Chicken and Apple Strudel

with fruit chutney and fresh thyme
\$1⁷⁵ each

Brie, Apple and Caramelized Onion Quesadillas

with apricot dipping sauce
\$2⁹⁵ each

Miniature Chorizo

presented on a bed of garlic mashed potatoes, drizzled with Rioja wine sauce
\$1⁷⁵ each

Roasted Shrimp with Artichoke and Fennel

topped with crumbled feta
\$1⁹⁵ each

Goat Cheese Truffles

with pistachios and sun-dried tomatoes
\$1⁹⁵ each

Holiday Crostini

festive red tomato and green basil along with mozzarella toasted between brioche bread rounds
\$1⁷⁵ each

Mashed Potato Cigars with Gorgonzola

and chive crème fraiche
\$1³⁵ each

Grilled Pork Tenderloin

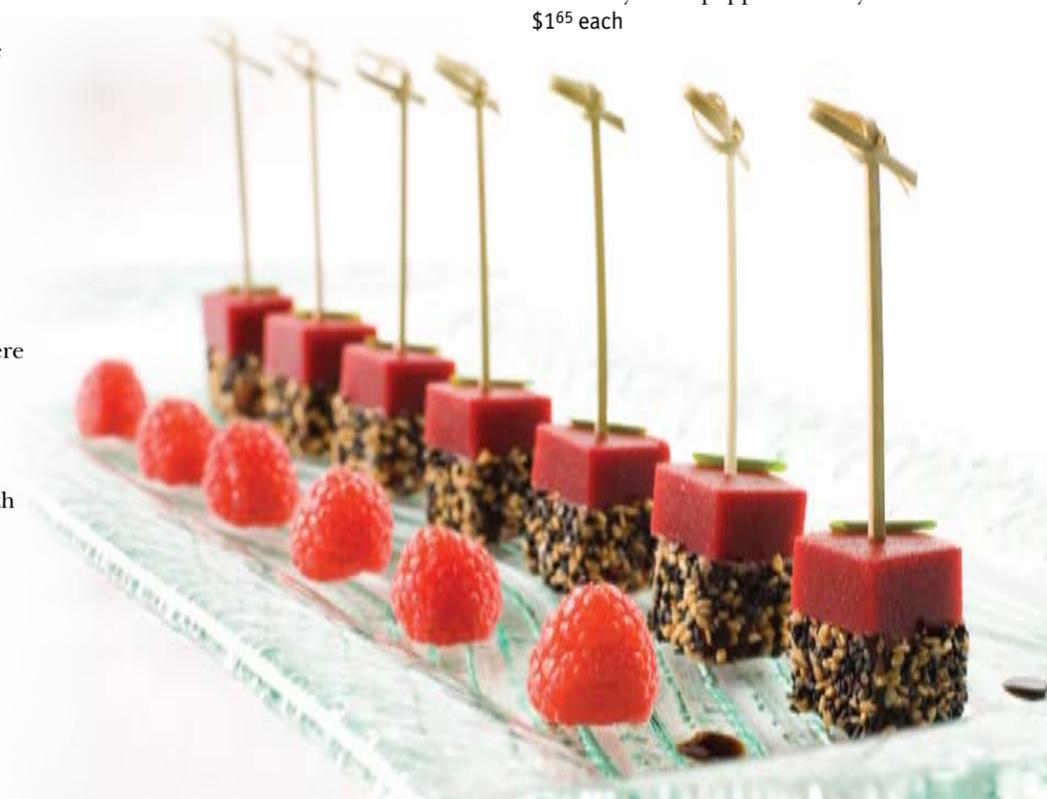
with sour cherry compote atop rosemary crostini
\$1⁵⁰ each

Smoked Trout with Bacon Horseradish Cream

on potato leek cakes
\$1⁷⁵ each

Slow Roasted Duck Confit

on sweet potato gaufrette with cranberry-black pepper chutney
\$1⁶⁵ each



HORS D'OEUVRES DISPLAYS

Herb-Rubbed Filet of Beef
accompanied by knot rolls
and a trio of sauces, including
roasted red pepper aioli, grainy
mustard and horseradish cream
\$185⁰⁰ per tenderloin, serves 12-15 guests

Jumbo Cocktail Shrimp
served with lemon wedges,
cocktail sauce, mignonette
sauce and oysterette crackers
\$1⁹⁵ per shrimp

Maple Glazed Virginia Ham
spiral sliced with homemade
raisin-fig chutney, honey
mustard and miniature
rosemary rolls
\$170⁰⁰ serves 20-30 on a cocktail buffet

Asian Satay Display
char-grilled shrimp, chicken
and beef satays marinated in
Asian spices, served on
wok-fried noodles, with spicy
peanut and Hoisin-plum
dipping sauces
\$5⁵⁰ per person (3 satays per guest)

Crab, Brie and Artichoke Dip
served with assorted flat
breads and crackers
\$4⁵⁰ per person (minimum 12 guests)

SOUPS

Roasted Chestnut Soup
with double cream, Mildara
Supreme Autumn Brown sherry
and freshly grated nutmeg
with thyme croutons and
crumbled bacon
\$4⁵⁰ per person (minimum 12 guests)

Lobster Bisque
a creamy blend of Maine
lobster, Dry Sack sherry, light
cream and snipped chives
\$6⁵⁰ per person (minimum 12 guests)

Wild Mushroom and Sherry Soup
with crème fraîche
\$4⁵⁰ per person (minimum 12 guests)

**Caramelized Onion, Pesto
Roasted Tomato and Garlic
Roasted Eggplant**
served with herbed bread
rounds and crisp pita chips
\$4⁰⁰ per person

Trio of Salmon
smoked salmon, pastrami-cured
salmon and gravlax,
accompanied by Thai mango
salsa, red caviar, capers, minced
onion, egg and dilled butter,
with baskets of onion flat and
raisin pumpernickel breads
\$12⁵⁰ per person

Holiday Miniatures
egg salad with capers on
brioche, grilled ham and
Gouda with caramelized onions
on toasted brioche, turkey with
grape-walnut chutney on scones
\$1⁹⁵ each
(minimum 2 dozen of each variety)

Chicken Walnut Skewers
with pomegranate sauce
\$1⁷⁵ each

Artichoke and Spinach Torte
creamy custard filling with
artichokes and spinach, baked
in a phyllo crust with toasted
pita triangles
\$35⁰⁰ each, serves 15-20 guests

CHEESE COURSE

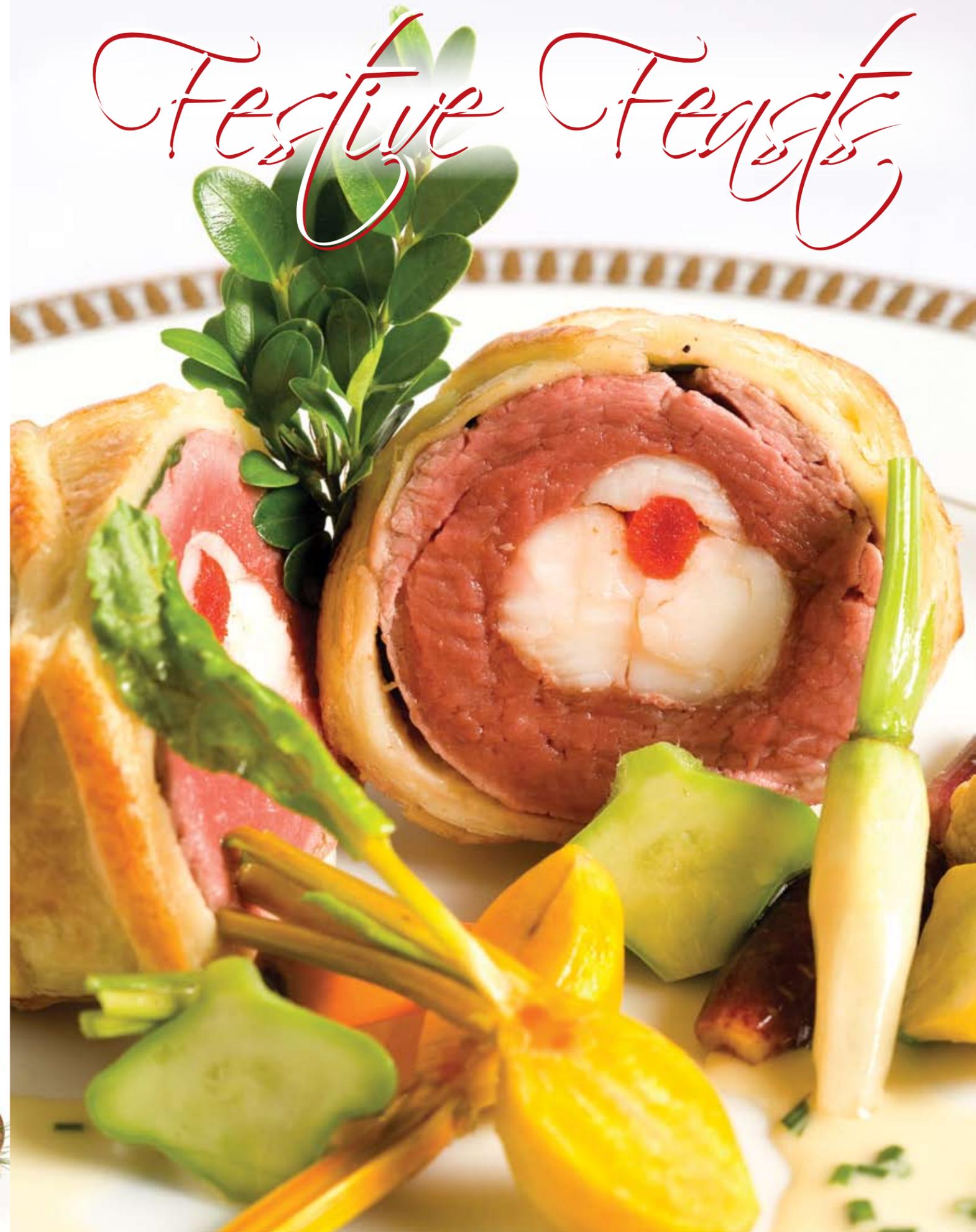
La Mancha Manchego
a sculpted presentation of aged
Spanish Manchego cheese
garnished with spiced walnuts,
Concord grapes, dried fruits
and fresh garden berries
\$185⁰⁰ each, serves 40-50 guests

Whole Wheel of French Brie
topped with cranberry-walnut
relish, served with crackers and
sliced French bread
\$45⁰⁰ each, serves 15-18 guests

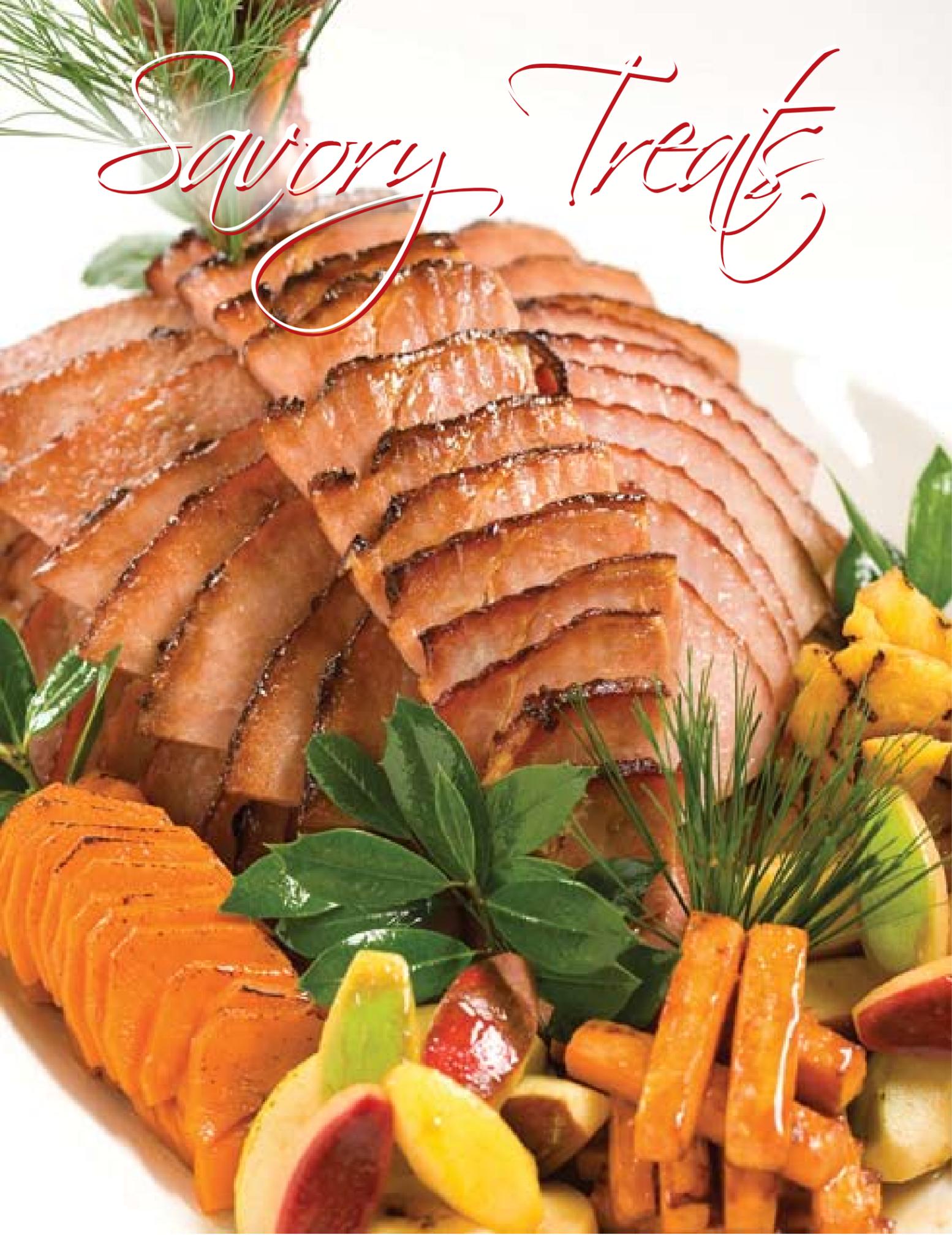
Pesto and Boursin Cheese Wreath
served with an assortment of
crackers, French bread and
parmesan twists
\$32⁰⁰ each, serves 12-15 guests

Feta and Nut Display
feta cheese spread layered with
toasted pistachios, sun-dried
dates, cilantro and mint,
accompanied by fresh garden
vegetables, grilled flat breads
and a cracker basket
\$30⁰⁰ each, serves 10-12 guests

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Savory Treats



CULINARY CENTERPIECES

Herb-Roasted Breast of Vermont Turkey

with chestnuts and dried plums, sliced and displayed with roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and parmesan-dusted plum tomatoes
\$16⁵⁰ per person

Grilled Filet of Beef with an English Horseradish Crust

with port wine sauce, potato diamonds, asparagus spears and Holland red peppers
\$26⁵⁰ per person

Roast Tenderloin of Beef

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper, served with crispy tobacco onion strips, assorted cocktail rolls, béarnaise sauce and horseradish cream
\$19⁹⁵ per person

Orange and Madeira Glazed Virginia Ham

spiral sliced with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach
\$15⁵⁰ per person

Grilled Side of Norwegian Salmon

whole side of grilled salmon with saffron orzo pasta, honey-ginger carrots and French beans
\$19⁹⁵ per person

Balsamic Glazed Salmon

whole side of grilled salmon accompanied by roasted rutabagas, turnips, parsnips and carrots with crispy spinach
\$19⁹⁵ per person

Pesto-Glazed Filet of Salmon

on a Mediterranean chopped tomato conserve, with artichoke salsa, grilled polenta cake and steamed haricot verts
\$17⁹⁵ per person

Crab and Mushroom Pot Pie

lump crab with chanterelle mushrooms in a delicate sherry cream sauce, crowned with a golden puff pastry top
\$9⁵⁰ per person

Salmon En Croute

poached salmon with a wild mushroom duxelle, wrapped in a crisp phyllo beggars purse
\$19⁹⁵ each

Roasted Red Snapper

on asparagus spears with crisp and spicy carrot curls and potato croquettes in thyme-Merlot sauce
\$19⁵⁰ per person

Harvest Chicken Roulade

breast of chicken stuffed with corn bread, apples and pecans, roasted and sliced into medallions on a bed of braised Napa cabbage, with layered potato diamonds, butternut squash batons, dried fruit chutney and pan gravy
\$16⁷⁵ per person

Cider Glazed Rock Cornish Game Hen

accompanied by corn flapjacks, honey-spiked acorn squash and baby green beans, served with port wine sauce
\$17⁵⁰ per person

Pan Roasted Rack of Lamb

with figs, prosciutto, fava beans and grilled yellow tomatoes with Pinot Noir reduction
\$26⁵⁰ per person

Rack of Lamb Marinated in Basil and Mint

on a bed of toasted spaetzel with grilled plum tomatoes and cut snap peas
\$26⁵⁰ per person

Roast Loin of Pork

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables
\$16⁵⁰ per person

Brisket of Beef

New England-style braised beef with roasted root vegetables, in a rich beef sauce, accompanied by crispy potato pancakes
\$16⁵⁰ per person

Mustard and Garlic Roasted Goose

rice pilaf with carrots and fresh basil, sautéed brussel sprouts and roasted beets with clementines and mint
\$19⁹⁵ per person

Tamarind Glazed Flank Steak

with wild rice, horseradish potato salad, French beans and mango chutney
\$16⁵⁰ per person

Shiitake Chicken Medallions

tender breast of chicken stuffed with sautéed shiitake mushrooms, rolled in panko crumbs, sautéed until golden, and sliced into medallions, served with buttered egg noodles, pan-fried leaf spinach, oven-dried tomatoes and an ivory cream sauce
\$16⁵⁰ per person

Paella

saffron rice simmered with shrimp, clams, chorizo, mussels, breast of chicken, sweet peppers, roasted onions and sweet peas
\$16⁷⁵ per person



ACCOMPANIMENTS

Provençal Tomato Tart

topped with Nicoise olive tapenade
\$26⁰⁰ each, serves 8-10 guests

Grilled Polenta Diamonds

with Gorgonzola and crispy spinach
\$2⁷⁵ per person

Roasted Corn Pudding

rich Silver Queen corn baked with cream and fresh herbs until golden and accompanied by a selection of roasted seasonal vegetables
\$2⁷⁵ per person

Pear, Onion and St. Andre Tart

with balsamic syrup and tobacco onions
\$25⁰⁰ each, serves 8-10 guests
\$4⁷⁵ each, 4-inch individual

Smoked Salmon, Potato and Brie Galette

\$24⁰⁰ each, serves 8-10 guests

Mushroom, Chestnut, Pear and Onion Gratin

\$2⁷⁵ per person

Spinach Salad

with red onion, dried cranberries and walnut vinaigrette
\$3⁵⁰ per person

Roasted Root Vegetables

rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette
\$2²⁵ per person

Creamed Spinach

with artichokes and pine nuts
\$3⁵⁰ per person

Potato Gratin

wafers of Yukon Gold potato layered with fresh cream and baked with parmesan cheese
\$2⁵⁰ per person

TRADITIONAL HOLIDAY SIDES

Homemade Garlic Mashed Potatoes

\$2⁵⁰ per person

Traditional New England Stuffing

with celery, onions and fresh herbs
\$3⁰⁰ per person

Baked Sweet Potatoes

stuffed with cranberries, pears and pecans
\$3⁰⁰ per person

Apple, Potato and Onion Gratin

thinly sliced Granny Smith apples and Yukon Gold potato with sweet onions baked in a light cream and Swiss cheese custard
\$2⁷⁵ per person

Wild Mushrooms with Chestnuts and Thyme

garnished with sautéed onions and sprinkled with chives
\$4⁵⁰ per person

Baby Peas with Bacon and Leeks

\$2⁵⁰ per person

Butternut Squash Purée

with orange and ginger
\$2⁷⁵ per person

Winter Fruit and Nut Stuffing

\$2⁷⁵ per person

Sausage, Leek and Currant Stuffing

\$2⁷⁵ per person

Cornbread, Sausage, Chilies and Pecan Stuffing

\$2⁷⁵ per person

Haricot Vert with Orange and Rosemary Gremolata

\$2⁹⁵ per person

Green Beans with Dijon Mustard and Caramelized Shallots

\$2⁷⁵ per person

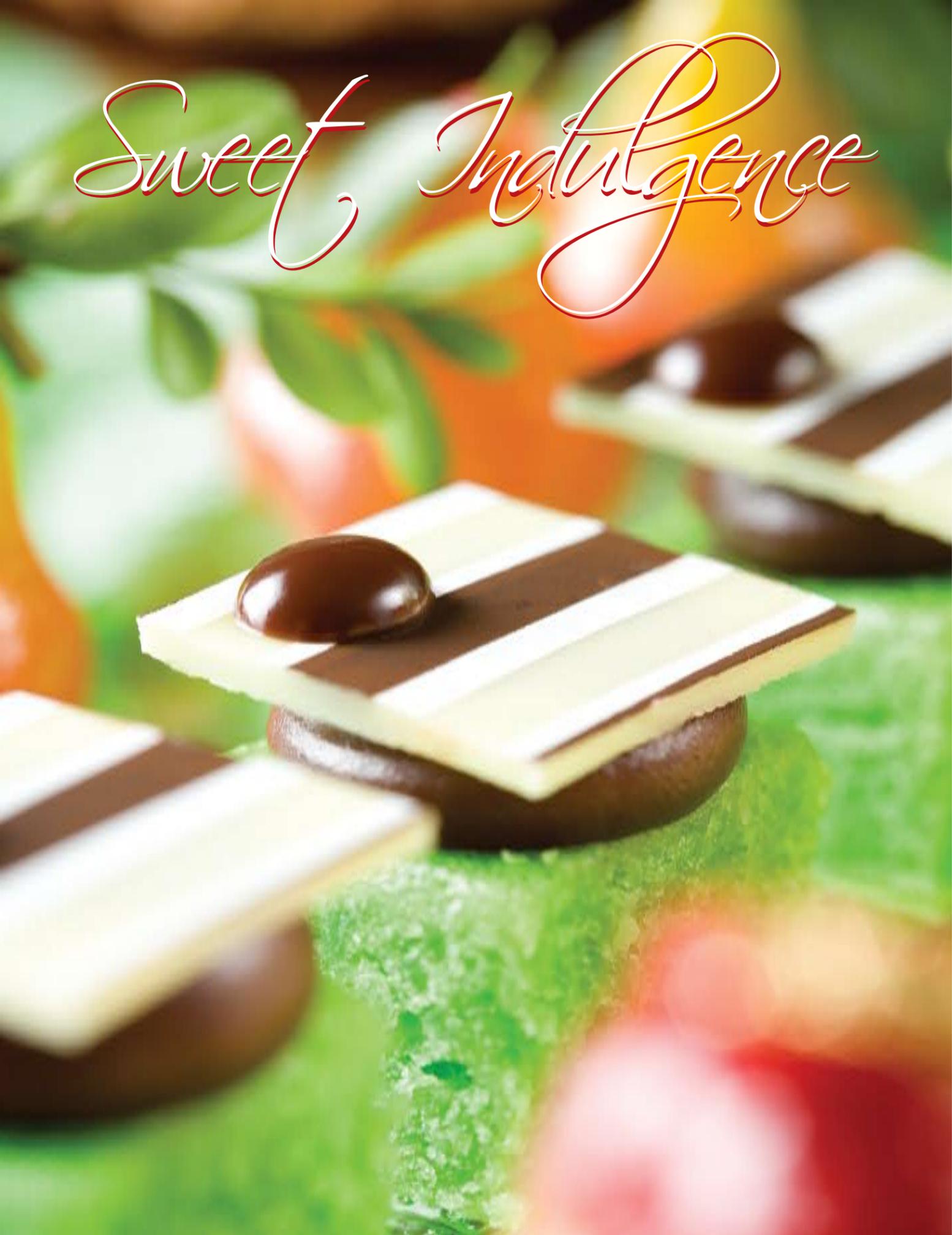
Herb Roasted Carrots with Honeyed Parsnips

\$2²⁵ per person

Seasonal Delights



Sweet Indulgence



DESSERTS

by Executive Pastry Chef Laurent Lhuillier, 2005 National Pastry Champion and the captain of Team USA at the 2006 World Pastry Championship.

Chocostar

10-inch long log composed of dark chocolate mousse, Tahitian vanilla cream, hazelnut crunch and braised pears, finished with a dark chocolate glaze and chocolate macaroons
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Arabica

coffee sponge cake with pecan crisp, praline cream, caramelized pecan halves and chocolate coffee mousse, finished with a chocolate velvet spray
\$34⁰⁰ whole
10 inch round, serves 12-15 guests

Pear and Spiced Caramel Charlotte with Amaretto Soaked Spongecake

soaked amaretto sponge cake, spiced caramel mousse, poached pear cubes surrounded with ladyfingers
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Coco Crumble

coconut sponge cake layered with white chocolate and apricot mousse, apricot cream and crispy crumble, finished with white satin glaze
\$34⁰⁰ whole
10 inch round, serves 12-15 guests

Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter served on top of orange breton shortbread, with cinnamon whipped cream
\$34⁰⁰ whole
10 inch round, serves 12-15 guests

Coffee Crumble and Hazelnut Tart

hazelnut sweet shortcrust coffee crumble, coffee and hazelnut crunchy disk with coffee cream
\$30⁰⁰ whole
10 inch round, serves 12-15 guests

Normandine Tart

sweet almond dough, diced apples caramelized and flambéed with calvados, almond fangipane and fresh apple disk
\$28⁰⁰ whole
10 inch round, serves 12-15 guests

Yin and Yang

milk chocolate mousse with tea-infusion and lemon cream layered between moist Madeleine spongecake and flourless chocolate cake
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Capricorn Dome

almond sponge cake with dark chocolate and Clementine mousse, orange cream brulee and almond crisp
\$36⁰⁰ whole
serves 12-15 guests

Assorted Decorated Sugar Cookies

decorated sugar cookies, gingerbread men and linzer snowflakes
\$17⁵⁰ per dozen

Gingerbread House

\$200⁰⁰ each

Holiday Mini Pies Bar

assortment of freshly-baked individual pies that include pumpkin, cranberry-apple, lemon meringue, blueberry-almond, pecan fudge and mincemeat.
\$6⁵⁰ per person

Jupiter Cake

sacher sponge cake with caramelized dark chocolate mousse, dry fruit nougatine and coffee syrup
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Lemon Capucine

lemon sponge cake, old-fashioned hazelnut and almond praline mousse with lemon cream and praline glaze
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Buche De Noel

available in old-fashioned praline, chocolate, Grand Marnier and coffee flavors
\$32⁰⁰ each, small serves 10-12 guests
\$47⁰⁰ each, large serves 15-20 guests

Croquebouches

\$125⁰⁰ each, small, serves 10-12 guests
\$200⁰⁰ each, large, serves 15-20 guests





“ Whether you are planning to celebrate Christmas, Hanukkah, Kwanza or simply the arrival of the New Year, we can create the perfect party for you. Call us today and let the planning begin! ”

