CORPORATE MENU

MORNING CHARCUTERIE
BREAKFAST | EGGS & SPECIALTY

EGGS

BREAKFAST BURRITOS C
*all burritos contain eggs
Bacon, Potato And Cheddar
Carne Asada And Queso Fresco
Onion, Peppers And Cheddar
Spinach And Feta
$6.95 each

CRUSTLESS QUICHE MUFFINS GF, C
Asparagus, Tarragon And Goat Cheese
Chicken Chorizo And Wild Mushroom
Hot Smoked Salmon, Dill And Chive
$4.95 per person

FRITTATA GF, C
Goat Cheese And Sweet Potato
Prosciutto, Herb And Brie
Tomato Basil
$38 each (serves 10 - 12)

GOURMET “EGGTASTIC” SANDWICHES C
*all sandwiches are on brioche buns with eggs
Citrus Pork Belly, Cheddar And Sriracha Mayo
Tenderloin, Provolone And Horseradish Aioli
Grilled Zucchini, Mozzarella And Chimichurri
$8.95 each

HOT BREAKFAST SANDWICHES C
Egg And Cheese
Bacon, Egg And Cheese
Sausage, Egg And Cheese
$5.25 each on buttermilk biscuit
$5.95 each on croissant

QUICHE C
Broccoli And Gruyère
Ham And Cheddar
Lorraine
Mushroom And Cheddar
Spinach And Gruyère
$26 each (serves 8)
$1.95 each mini squares

SCRAMBLED EGGS GF, C
Three Farm Fresh Scrambled Eggs
$3.95 per person

SKINNY EGG MUFFIN GF, C
Egg White, Cheddar And Smoked Tomato Confit
$5.25 per person

SPECIALTY BREAKFAST

ATLANTIC SALMON PLATTER
Smoked Salmon, Fresh Dill, Lemon Wedges, Capers,
Bermuda Onions, Chopped Tomatoes, Bagels And
Plain Cream Cheese
$8.95 each

INDIVIDUAL BREAKFAST GRAIN BOWLS C
BACON AND EGGS: Potatoes, Cheddar And Quinoa
CAULIFLOWER TOFU GF, V: Cabbage, Carrots, Brown Rice
And Tamari
CHORIZO COUSCOUS: Apricots, Tomatoes, Zucchini And
Labneh
$9.95 each, minimum of 10 per flavor

CHICKEN AND WAFFLES C
Buttermilk Waffles, Crispy Fried Chicken Tenders,
Maple Syrup, Sea Salt Butter And Hot Sauce
$8.95 each

FARM HARVEST CHARCUTERIE
Virginia Cured Ham, Salami, Vermont Cheddar, Herbed
Chèvre, Vegetables, Multigrain Roll, Mini Croissant And
Ficelle With Sea Salt Butter And Seasonal Jam
$8.95 per person

FRENCH QUARTER BREAKFAST SANDWICHES C
*all sandwiches are on french toast with maple syrup and preserves on the side
Ham, Turkey And Swiss
Bacon, Caramelized Apple And Cheddar
Chicken Chorizo, Avocado Spread And Havarti
$6.95 each

FRENCH TOAST C
Maple Syrup And Butter
$5.50 per person

FRENCH TOAST BITES C
*with maple syrup
Caramelized Apple Brie
Cinnamon Sugar Churro
Sour Cherry Chèvre
$1.95 each

MORNING CHARCUTERIE
Olli Fennel Pollen Salami, Prosciutto, Mixed Olives, Havarti,
Brie, Heirloom Tomato Slices, Multigrain Roll, Mini Croissant
And Ficelle With Butter And Seasonal Jam
$8.95 per person

V - VEGAN. GF - GLUTEN FREE N - NUTS C - CHAFER S|S - SPRING SUMMER F|W - FALL WINTER CORPORATE MENU 2020
FRUIT DISPLAY
F | W: Cantaloupe, Grapefruit, Honeydew, Poached Quince, Orange And Pomegranate Seeds
S | S: Blackberries, Blueberries, Mango, Pineapple, Raspberries And Strawberries
SIGNATURE: Berries, Cantaloupe, Honeydew, Grapes, Orange And Pineapple
TROPICAL: Berries, Cantaloupe, Grapes, Honeydew, Kiwi, Mango, Papaya And Pineapple
$5.25 - 6.95 per person

FRUIT SALAD
F | W: Cantaloupe, Grapefruit, Honeydew, Poached Quince, Orange And Pomegranate Seeds
S | S: Kiwi, Mango, Peaches, Pineapple And Strawberries With Vanilla Lime Splash
SIGNATURE: Cantaloupe, Honeydew, Grapes, Orange, Pineapple And Strawberries
$4.95 - 5.95 per person

MIXED BERRIES
Blackberries, Blueberries, Raspberries And Strawberries
$5.95 each

OATMEAL AND PORRIDGE
QUINOA PORRIDGE
Quinoa, Almond Milk, Cinnamon And Agave Nectar
$5.25 per person

TOASTED COCONUT OATMEAL
Toasted Oatmeal, Agave Nectar, Vanilla And Lemon Zest
$4.25 per person

TRADITIONAL OATMEAL
Oatmeal With Raisins And Brown Sugar
$3.50 per person

PARFAIT AND YOGURTS

PARFAIT
F | W: Cranberry Pomegranate GF, N | Pumpkin Spice
S | S: Citrus Vanilla GF, N | Tropical Fruit GF, N
SIGNATURE: Mixed Berry GF, N
$3.95 each mini
$5.95 each

STRAWBERRY COCONUT CHIA SEED PARFAIT V, GF, N
Chia Seeds, Oats, Coconut Milk, Strawberries, Toasted Coconut And Maple Syrup
$6.95 each

CHOBANI GREEK YOGURT GF
Individual Strawberry Or Peach Chobani Greek Yogurt
$3.95 each

GREEK YOGURT BAR GF, N
Greek Yogurt, Almonds, Honey, Berries, Homemade Granola, Mini Chocolate Chip And Toasted Coconut
$7.25 each

YOGURT GF
Individual Low Fat Fruit Yogurt
$2.25 each

SIDES
APPLEWOOD SMOKED BACON GF, C
$3.75 per person

CHICKEN APPLE SAUSAGE GF, C
$3.95 per person

TURKEY BACON GF, C
$3.75 per person

VEGETABLE SAUSAGE PATTY C
$4.25 per person

NEW POTATO HOME FRIES V, GF, C
Smokey Paprika, Garlic, Olive Oil, Salt And Pepper
$3.95 per person

SWEET POTATO HOME FRIES V, GF, C
Tri Color Peppers And Fresh Herbs
$3.95 per person

V - VEGAN.   GF - GLUTEN FREE   N - NUTS   C - CHAFER   S|S - SPRING SUMMER   F|W - FALL WINTER   CORPORATE MENU 2020
AMERICAN CLASSIC N
Homemade Muffins, Croissant, Tea Breads, Danish, Scones And Bagels With Cream Cheese, Preserves And Sweet Butter
$5.50 per person
$6.50 per person mini

BRAIDED SWEET ROLL N
Apple Almond Or Peaches And Cream
$2.25 each, minimum of 12 per flavor

ENERGY BALLS GF, N
Granola Pepita And Nutella Trail Mix
$2.50 each

HOMEMADE GRANOLA BARS V, GF
Rolled Oats, Dried Cranberries, Dried Apricots, Sunflower Seeds, Pumpkin Seeds And Cinnamon
$2.25 each

MINI BREAKFAST TREATS N
Almond Pocket, Chocolate Croissant, Morning Bun, Maple Bacon Muffin And Nutella Banana Turnover
$2.50 each

MINI CROISSANT DONUTS F | W: Banana Pudding, Pomegranate Orange And Thin Mint
S | S: Cherry Lime, Maple Bacon And Nutella N
$2.50 each

MINI BUNDT CAKES N
Chocolate Raspberry, Hazelnut Praline And Lemon Poppy
$2.95 each

MINI SAVORY FILLED DONUT HOLES
Bacon Green Onion, Cheddar Jalapeño And Smoked Salmon
$2.25 each

MUFFINS F | W: Blueberry Crumb, Bran Raisin, Apricot Oatmeal And Apple Streusel
S | S: Blueberry Crumb, Bran Raisin, Brown Sugar Peach And Spiced Banana
GLUTEN FREE: Blueberry, minimum of 6
$2.25 each, mini
$2.50 - 2.95 each

NEW YORK BAGEL BAR
Assorted Bagels With Plain And Vegetable Cream Cheese
$6.25 per person

PETITE FRENCH MIX N
Almond, Chocolate, Multigrain And Plain Croissants With Sea Salt Butter And Seasonal Jam
$4.95 per person

SCONES
Vanilla Malt And Lemon Blueberry
$2.75 each

TEA BREADS N
F | W: Gingerbread, Lemon, Pumpkin Crumb And Zucchini
S | S: Banana Chocolate Chip, Lemon, Marble And Zucchini
$4.25 per person
ALL AMERICAN BREAKFAST
SCRAMBLED EGGS GF, C
APPLEWOOD SMOKED BACON GF, C
NEW POTATO HOME FRIES V, GF, C
SIGNATURE FRUIT SALAD V, GF
$13.95 per person

CACTUS CANTINA
BREAKFAST BURRITOS C
NEW POTATO HOME FRIES V, GF, C
SIGNATURE FRUIT SALAD V, GF
$14.95 per person

CAPITOL HILL GF
OMELETS GF, C
Heirloom Tomato, Basil And Mozzarella
APPLEWOOD SMOKED BACON GF, C
NEW POTATO HOME FRIES V, GF, C
SIGNATURE FRUIT SALAD V, GF
$15.95 per person

CORPORATE START UP
SCRAMBLED EGGS GF, C
ROASTED ROOT VEGETABLES GF, C
SIGNATURE FRUIT SALAD V, GF
GOURMET POP TART
$13.95 per person

MALIBU BREAKFAST
INDIVIDUAL BREAKFAST GRAIN BOWL C
SIGNATURE FRUIT SALAD V, GF
INDIVIDUAL FRUIT YOGURT GF
$15.95 per person

FRESH START
MINI MUFFINS AND TEA BREADS N
ASSORTED YOGURTS GF
Homemade Granola GF, N
SIGNATURE FRUIT SALAD V, GF
$8.95 per person

FANCY START
FARM HARVEST CHARCUTERIE
HOMEMADE GRANOLA BARS V, GF
SIGNATURE FRUIT SALAD V, GF
$14.95 per person

THE CONTINENTAL
AMERICAN CLASSIC
SIGNATURE FRUIT SALAD V, GF
ASSORTED NANTUCKET NECTAR JUICE
$9.95 per person

V - VEGAN. GF - GLUTEN FREE. N - NUTS. C - CHAFER. S|S - SPRING SUMMER. F|W - FALL WINTER. CORPORATE MENU 2020
# Box Lunches

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Gourmet Box Lunches</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Charcuterie Box</strong></td>
<td>GRILLED MAPLE SHRIMP</td>
</tr>
<tr>
<td>Ham, Salami, Cheddar, Swiss And Crackers</td>
<td>Citrus Black And Basmati Rice Pilaf</td>
</tr>
<tr>
<td>HARD BOILED EGG</td>
<td>AND ASPARAGUS</td>
</tr>
<tr>
<td>SIGNATURE FRUIT SALAD</td>
<td>MIXED GREEN SALAD</td>
</tr>
<tr>
<td>$10.95 per box</td>
<td>V, GF</td>
</tr>
</tbody>
</table>

| **Mini Biscuit Box** |  |
| TRIO OF MINI BISCUITS |  |
| Beef Brisket, Ham And Turkey |  |
| HOMEMADE GRANOLA BITES |  |
| SIGNATURE FRUIT SALAD |  |
| $12.95 per box |  |

| **Morning Power Box** |  |
| HARD BOILED EGGS |  |
| ENERGY BALLS |  |
| ZUCCHINI BREAD |  |
| $9.95 per box |  |

| **Smoked Salmon Box** |  |
| SMOKED SALMON |  |
| Mesclun And Hard Boiled Egg |  |
| MULTIGRAIN ROLL |  |
| FRUIT SALAD |  |
| $12.95 per box |  |

| **Southwest Box** |  |
| TEXAS SIRLOIN SALAD |  |
| Mixed Greens, Grape Tomatoes, Roasted Corn, Black Beans And Tortilla Strips With Southwest Caesar Salad |  |
| SOUTHWEST RICE SALAD |  |
| SIGNATURE FRUIT SALAD |  |
| $12.95 per box |  |

| **Wine Country Box** |  |
| CHICKEN, EGG OR TUNA SALAD |  |
| GREEN GARDEN COUSCOUS |  |
| GRAPES |  |
| $11.95 per box |  |

| **Veggie Box** |  |
| GRILLED VEGETABLE SALAD |  |
| Eggplant, Carrots, Red Bell Peppers, Zucchini, Red Onions, Yellow Squash And Mushrooms With Balsamic Vinegar |  |
| BABY HEIRLOOM QUINOA |  |
| SIGNATURE FRUIT SALAD |  |
| $11.95 per box |  |

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| **Sandwich** |  |
| sub wraps for an additional $1 per box |  |
| BOX LUNCH #1 |  |
| SANDWICH |  |
| CHIPS |  |
| $11.95 per box |  |

| **Snack Pack** |  |
| CHEESE & CRACKERS |  |
| CRACKERS |  |
| $6.95 per box |  |

| **Sweet Snack Pack** |  |
| YOGURT COVERED PRETZELS |  |
| TRAIL MIX |  |
| $6.95 per box |  |
SIGNATURE SANDWICHES

TURKEY
Provolone, Lettuce And Tomato On Whole Wheat

HONEY GLAZED HAM
Swiss, Lettuce And Tomato On Rye

ROAST BEEF
Cheddar, Lettuce And Tomato On Sourdough

TUNA SALAD
Lettuce And Tomato On Sourdough

CHICKEN SALAD
Lettuce And Tomato On Knot Roll

GRILLED VEGETABLES
Balsamic Dressing On Baguette
$7.50 per person

SIGNATURE WRAPS

NEW MEXICO CHICKEN
Chicken, Lettuce, Tomato And Honey BBQ Ranch Dressing In Flour Tortilla

CLUB
Turkey, Ham, Bacon, Muenster, Lettuce, Tomato And Spicy Mustard In Spinach Tortilla

BRISKET
Provolone, Caramelized Onions, Lettuce, Tomato And Horseradish Aioli In Flour Tortilla

TUNA SALAD
Kalamata Olives, Red Onions, Arugula, Tomato And Lemon Aioli In Spinach Tortilla

GRILLED VEGETABLES
Havarti, Lettuce, Tomato And Black Bean Spread In Sun-dried Tomato Tortilla
$7.50 per person

GOURMET HOUSE HOAGIES

GRILLED CHICKEN N
Provolone, Shaved Lettuce, Tomato And Basil Pesto On Italian Hoagie

ITALIAN
Genoa Salami, Hot Capicola, Ham, Mozzarella, Shaved Lettuce, Oil And Vinegar On Italian Hoagie

ROASTED TURKEY
Pepper Jack, Bacon Jam, Shaved Lettuce, Tomato And Avocado Spread On Multi Grain Hoagie

ROAST BEEF
Roast Beef, Balsamic Roasted Onions, Cheddar, Shaved Lettuce, Tomato And Horseradish Aioli On Italian Hoagie

CAPRESE
Tomato, Mozzarella, Arugula And Balsamic Vinaigrette On Multi Grain Hoagie
$8.95 per person

PRETZEL ROLL AND CIABATTA BUN SANDWICHES

GRILLED CHICKEN
Swiss, Lettuce, Tomato And Avocado Vinaigrette On Pretzel Roll

ROASTED TURKEY
Havarti, Bacon, Lettuce, Tomato And Chipotle Ranch On Pretzel Roll

ANCHO BRISKET
Swiss, Coleslaw And BBQ Horseradish Aioli On Pretzel Roll

ITALIAN HAM
Capicola, Balsamic Roasted Onions, Lettuce, Tomato And Provence Aioli On Ciabatta Bun

GRILLED PORTOBELLO
Roasted Red Peppers, Smoked Gouda And Lettuce On Ciabatta Bun
$8.95 per person
SANDWICH PLATTERS
SIGNATURE SANDWICHES
Turkey | Ham | Roast Beef | Tuna | Chicken Salad | Grilled Vegetables

SIGNATURE WRAPS
New Mexico | Club | Brisket | Tuna Salad | Grilled Vegetables

GOURMET HOUSE HOAGIES
Grilled Chicken | Italian | Turkey | Roast Beef | Caprese

PRETZEL AND CIABATTA BUN SANDWICHES
Grilled Chicken | Turkey | Brisket | Italian Ham | Grilled Portobello

SIDES
BALSAMIC CAESAR SALAD
Romaine Lettuce, Parmesan Cheese And Garlic Croutons With Creamy Balsamic Dressing

GREEK MIXED GREEN SALAD GF
Mesclun, Green Peppers, Cucumbers, Plum Tomatoes, Kalamata Olives, Red Onions And Crumbled Feta With Red Wine Vinaigrette

GREEN GARDEN COUSCOUS V, N
Pistachio, Arugula, Herbs, Caramelized Red Onions And Jalapeño

MIXED GREEN SALAD GF
Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette

MIXED VEGETABLE SALAD GF
Balsamic Vinaigrette

NEW POTATO SALAD WITH DILL GF
Sour Cream, Mayonnaise, Salt And Pepper

ORECCHIETTE PASTA SALAD
Butternut Squash, Zucchini, Caramelized Leeks, Sun-dried Tomatoes And Arugula Spinach Dressing

ROASTED TRI COLOR POTATO SALAD V, GF
Charred Poblano Aioli Sauce

DESSERTS
CAKE POPS

CHEESECAKE LOLLIPOPS

COOKIE DOUGH BITES
*made with heat treated flour and no egg

HOMEMADE GOURMET COOKIES AND BARS N

SIGNATURE FRUIT SALAD V, GF

MINI CUPCAKES

CREATE A PRIX FIXE
Choose A Sandwich Platter
Choose One Or Two Sides And A Dessert

SIGNATURE SANDWICHES
One Side And One Dessert
$12.95 per person
Two Sides And One Dessert
$14.95 per person

PRETZEL AND CIABATTA
One Side And One Dessert
$13.95 per person
Two Sides And One Dessert
$15.95 per person

GOURMET HOAGIES
One Side And One Dessert
$14.95 per person
Two Sides And One Dessert
$16.95 per person

SIGNATURE WRAPS
One Side And One Dessert
$13.95 per person
Two Sides And One Dessert
$15.95 per person
**HOT BUFFET ENTRÉES | BEEF & CHICKEN**

**CHICKEN**

**AVOCADO CHICKEN** **GF, C**
Tequila Lime Chicken, Avocado Cucumber Purée, Purple Potatoes, Zucchini And Squash
$11.95 per person

**CLIFF SPA CHICKEN** **GF, C**
Yogurt And Sumac Chicken, Tri-Color Potatoes, Grilled Corn And Chicken Jus
$11.95 per person

**HEIRLOOM CHICKEN** **GF, C**
Herb Chicken, Lime Cilantro Basmati Rice, Heirloom Tomatoes And Mint Coulis
$11.95 per person

**HERB CRUSTED AVIGNON CHICKEN** **GF, C**
Herb Crusted Avignon Chicken And Quinoa Pilaf With Lemon Shallot Sauce
$10.95 per person

**HERB GARDEN CHICKEN** **GF, C**
Lemon Herb Chicken And Julienne Vegetables With Chablis Pan Sauce
$10.95 per person

**HONEY ROASTED CHICKEN** **GF, N, C**
Honey Roasted Chicken, Sage, Walnuts, Zucchini And Orange Zest With Honey Balsamic Reduction
$10.95 per person

**MEMPHIS BARBECUE CHICKEN** **C**
Pulled Barbecue Chicken With Barbecue Sauce And Kaiser Roll
$8.95 per person

**PARMESAN CHICKEN** **GF, C**
Parmesan Chicken And Cauliflower Truffle Purée With Piccata Sauce
$12.95 per person

**WOOD GRILLED SAGE CHICKEN** **GF, C**
Grilled Chicken, Roasted Maple Glazed Butternut Squash, Sweet Potatoes, Zucchini And Spiced Pepitas
$11.95 per person

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**BEEF**

**ARGENTINEAN BEEF** **GF, C**
Argentinean Grilled Skirt Steak And Southwest Rice With Chimichurri Sauce
$14.95 per person

**BEER BRAISED SHORT RIB** **C**
Beer Braised Short Rib With Pimento Cheese Mashed Potatoes
$16.95 per person

**BISTRO FILET MEDALLIONS WITH RED WINE DEMI** **C**
Bistro Filet Medallions, Fregula, Artichoke And Golden Beet With Red Wine Demi
$18.95 per person

**BRASSERIE FILET MEDALLIONS** **GF, C**
Rosemary Crusted Beef Medallions And Sautéed Spinach With Green Peppercorn Demi Sauce
$16.95 per person

**COCOA ANCHO BRISKET** **GF, C**
Barbecued Braised Beef Brisket With Mop Sauce
$9.95 per person

**LEMON OREGANO LONDON BROIL** **GF, C**
Grilled Lemon Oregano London Broil, Sautéed Spinach And Plum Tomatoes With Sauvignon Blanc Demi Sauce
$11.95 per person

**PEPPERCORN SHORT RIB** **GF, C**
Peppercorn Short Rib And Sautéed Carrots And Caramelized Onions
$17.95 per person

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**V** - VEGAN. **GF** - GLUTEN FREE. **N** - NUTS. **C** - CHAFER. **S|S** - SPRING SUMMER. **F|W** - FALL WINTER. **CORPORATE MENU 2020**
DUO
BUILD YOUR OWN FAJITAS C
Baja Chicken And/Or Skirt Steak And Roasted Peppers And Onions, Soft Tortillas, Cheddar, Salsa And Sour Cream
$10.95 per person

GREEK KEBABS GF, C
Lemon Oregano Beef And/Or Chicken And Cardamom Basmati Rice Pilaf With Tzatziki Sauce
$13.95 per person

MEMPHIS BARBECUE SANDWICH C
Pulled Chicken And/Or Pork Barbecue With Barbecue Sauce And Kaiser Roll
$8.95 per person

SAVORY POPTARTS C
Chicken Truffle, Short Rib Or Artichoke Spinach
$4.95 - 5.95 each

WEST COAST TACO C
Korean BBQ Beef And/Or Chicken, Bok Choy Slaw, Kohlrabi Asian Pear Salsa And Flour Tortilla With Sweet Chili Sauce
$10.95 per person

VEGETARIAN
BLACK BEAN QUINOA CAKE V, GF, C
Pan Seared Black Bean Quinoa Cake With Corn Purée
$12.95 per person

Eggplant Roulade V, GF, C
Eggplant Roulade With Caponata
$12.95 per person

PORTOBELLO TALEGGIO C
Stuffed Portobello, Garlic, Parmesan, Tarragon And Bread crumbs With Roasted Tomato Sauce
$12.95 per person

RAVIOLI C
F | W: Pumpkin Ravioli, Rainbow Chard And Sun-dried Tomato Cream Sauce
S | S: Wild Mushroom Ravioli, Spinach And Light Cream Sauce
$10.95 per person

STUFFED PEPPERS V, C
Roasted Stuffed Green Bell Peppers With Couscous Pilaf And Piquillo Pepper Coulis
$9.95 per person

STUFFED PORTOBELLO C
Roasted Portobello Stuffed With Spinach And Asiago Duxelle With Roasted Tomato Coulis
$12.95 per person

SEAFOOD
CITRUS GLAZED SALMON GF, C
Pan Seared Salmon Filet, Spinach And Leek With Lemon Beurre Blanc
$13.95 per person

CRAB CAKES C
Two 2.5 oz Crab Cakes And Roasted Corn Relish With Remoulade Sauce
$14.95 per person

HEIRLOOM BRUSCHETTA SNAPPER GF, C
Red Snapper, Bruschetta And Basil White Wine Olive Oil Sauce
$13.95 per person

HERB LEMON INFUSED SALMON GF, C
Herb Lemon Salmon And Butternut Squash Purée
$13.95 per person

HONEY BALSAMIC SALMON GF, C
Honey Balsamic Salmon And Matchstick Vegetables With White Balsamic Cream Sauce
$13.95 per person

NEW ENGLAND COD C
Roasted Cod And Matchstick Vegetables With Smoked Tomato Confit
$12.95 per person

PINK PEPPERCORN CRUSTED SALMON GF, C
Seared Pink Peppercorn Salmon And Matchstick Vegetables With Dill Cream Sauce
$13.95 per person

PORTOBELLO FRA DIAVOLO RED SNAPPER GF, C
Seared Red Snapper And Basmati Rice Pilaf With Basil White Wine Olive Oil Sauce
$14.95 per person
**BEEF**

**BISTRO FILET** GF
Bistro Filet, Roasted Fingerling Potatoes And Seasonal Vegetable Salad
$15.95 per person

**HICKORY GRILLED FLAT IRON STEAK** GF
Hickory Grilled Flat Iron Steak With New And Sweet Potato Salad
$14.95 per person

**MOJO CRIOLLO BEEF** GF
Mojo Criollo Beef, Mexican Street Corn And Pebre Sauce
$12.95 per person

**PINOT NOIR GLAZED TOP SIRLOIN**
Pino Noir Top Sirloin, Fregula, Artichoke And Golden Beet Salad
$11.95 per person

**CHICKEN**

**CARIBBEAN CHICKEN** GF
Caribbean Glazed Chicken, Caramelized Pineapples, Plantain Spikes, Roasted Corn And Red Pepper Salad
$10.95 per person

**WOOD GRILLED GUAVA CHICKEN** GF
Grilled Guava Chicken With Pineapple And Cucumber Salad
$11.95 per person

**DUOS**

**GRILLED MAPLE SHRIMP AND HERB CHICKEN** GF
Grilled Maple Shrimp, Herb Chicken With Citrus Black And Basmati Rice
$14.95 per person

**POMEGRANATE MOLASSES SKIRT STEAK AND CHICKEN** GF
Pomegranate Skirt Steak And Chicken With Basmati Rice Salad
$14.95 per person

**SEAFOOD**

**FLORENTINE STYLE SHRIMP**
Florentine Shrimp, Parmesan Crisps, Grilled Artichokes, Asparagus And Orzo Pasta With Red Wine Vinaigrette
$14.95 per person

**CHAR GLAZED SALMON** GF
Char Glazed Salmon, Squash, Heirloom Tomatoes, Cucumbers And Curry Oil
$14.95 per person

**SMOKED CHILI AGAVE SALMON** GF
Chili Agave Salmon, Grilled Vegetables And Poblano Sauce
$14.95 per person
## ENTRÉE SALADS

**CAESAR SALAD**
Romaine Lettuce, Croutons And Parmesan With Caesar Dressing
$10.95 per person with grilled chicken
$13.95 per person with grilled salmon

**CITRUS RUBBED SKIRT STEAK SALAD**
Citrus Skirt Steak, Romaine, Barley Kale Pesto, Kalamata Olives, Shaved Watermelon Radish, Kohlrabi And Carrots With Black Garlic Red Wine Vinaigrette
$15.95 per person

**ENTRÉE SALADS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price per person with grilled chicken</th>
<th>Price per person with grilled salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAESAR SALAD</td>
<td>Romaine Lettuce, Croutons And Parmesan With Caesar Dressing</td>
<td>$10.95</td>
<td>$13.95</td>
</tr>
<tr>
<td>CITRUS RUBBED SKIRT STEAK SALAD</td>
<td>Citrus Skirt Steak, Romaine, Barley Kale Pesto, Kalamata Olives, Shaved Watermelon Radish, Kohlrabi And Carrots With Black Garlic Red Wine Vinaigrette</td>
<td>$15.95</td>
<td></td>
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</tbody>
</table>

## MIXED GRILLS

**ARTISAN MIXED GRILL**
Tarragon Mustard Shrimp, Flat Iron Steak, Grilled Chicken, Green Beans, Tomatoes, Shiitake Mushrooms, Red Onions And Zucchini
$15.95 per person

**MESQUITE GRILL DISPLAY**
Chicken Breast, Flank Steak, Shiitake Mushrooms, Zucchini And Eggplant With Provencal Aioli, Spicy Dill Mustard And Rolls
$12.95 per person
$15.95 per person with grilled shrimp

**GRILL Display**

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price per person with grilled chicken</th>
<th>Price per person with grilled shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARTISAN MIXED GRILL</td>
<td>Tarragon Mustard Shrimp, Flat Iron Steak, Grilled Chicken, Green Beans, Tomatoes, Shiitake Mushrooms, Red Onions And Zucchini</td>
<td>$15.95</td>
<td></td>
</tr>
<tr>
<td>MESQUITE GRILL DISPLAY</td>
<td>Chicken Breast, Flank Steak, Shiitake Mushrooms, Zucchini And Eggplant With Provencal Aioli, Spicy Dill Mustard And Rolls</td>
<td>$12.95 per person</td>
<td>$15.95 per person with grilled shrimp</td>
</tr>
</tbody>
</table>

## NEW MEXICO BBQ CHICKEN SALAD
Grilled Cumin Chicken, Mixed Greens, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, Jalapeño Jack Cheese And Honey BBQ Ranch Dressing
$13.95 per person

## TEXAS SIRLOIN SALAD
BBQ Sirloin, Mixed Greens, Grape Tomatoes, Roasted Corn, Black Beans And Tortilla Strips With Southwest Caesar Dressing
$13.95 per person

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V - VEGAN    GF - GLUTEN FREE    C - CHAFER    S|S - SPRING SUMMER    F|W - FALL WINTER    CORPORATE MENU 2020
**GREENS**

**CAESAR SALAD**
Romaine, Grape Tomatoes, Parmesan And Croutons With Caesar Dressing
$3.99 per person

**CHOPPED SALAD GF**
Romaine Lettuce, Crumbled Bacon, Monterey Jack, Grape Tomatoes, Grilled Corn And Carrots With Honey BBQ Ranch Dressing
$4.99 per person

**BABY KALE CAESAR SALAD**
Baby Kale, Toasted Panko, Radish And Pomegranate Seed With Poppy Seed Garlic Dressing
$4.99 per person

**BABY SPINACH AND STRAWBERRY SALAD GF**
Spinach, Spring Greens, Strawberries, Goat Cheese, Pepitas And Mushrooms With Creamy Balsamic Vinaigrette
$3.99 per person

**FARMERS CO-OP SALAD V, GF**
Mixed Greens, Tri-Color Carrots, Baby Heirloom Tomatoes And Cucumbers With Basil Vinaigrette
$4.99 per person

**GREEK MIXED GREEN SALAD GF**
Mesclun, Peppers, Cucumbers, Plum Tomatoes, Kalamata Olives, Red Onions And Feta With Red Wine Vinaigrette
$3.99 per person

**MARKET SALAD GF**
Mixed Greens And Seasonal Fruit And Vegetables With Truffle Vinaigrette
$4.99 per person

**MIXED GREEN SALAD GF**
Mesclun, Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette
$3.99 per person

**MUSTARD GREEN SALAD**
Mustard Greens, Parmesan, Croutons And Tabasco Onion Strings With Balsamic Vinaigrette
$4.99 per person

**GRAINS**

**BLACK BEAN AND YELLOW RICE SALAD V, GF**
Basmati Rice, Black Beans, Turmeric, Green Peppers, Tomatoes, Cilantro And Lime Juice
$3.99 per person

**BEEF ROOT COUSCOUS V**
Israeli Couscous, Beet Root And Fig
$4.50 per person

**CITRUS BLACK RICE SALAD V, GF**
Black Rice, Lime Cilantro Pesto, Orange, Radish And Roasted Fennel
$4.50 per person

**FREGULA, ARTICHOKE AND GOLDEN BEET SALAD**
Fregula, Artichoke, Golden Beet, Pecorino, Spiced Chickpeas, Lemon Zest And Sherry Dressing
$3.99 per person

**GREEN GARDEN COUSCOUS V, N**
Couscous, Pistachio, Arugula, Mixed Herbs, Caramelized Red Onion And Jalapeño
$4.25 per person

**MEDITERRANEAN FARRO SALAD**
Farro, Peppers, Feta, Tomatoes And Parsley With Red Wine Vinaigrette
$3.99 per person

**PERUVIAN QUINOA SALAD V, GF**
Quinoa, Black Beans, Grilled Corn And Tri-Color Peppers With Lime Vinaigrette
$3.99 per person

**QUINOA WITH BABY HEIRLOOM TOMATOES V, GF**
Quinoa, Baby Heirloom Tomatoes, Black Beans And Roasted Corn
$4.99 per person

**SOUTHWEST RICE SALAD V, GF**
Rice, Jalapeño, Corn, Peppers, Chili Sauce And Tabasco
$3.99 per person

**HOT SIDES**

**BASMATI RICE PILAF V, GF, C**
Basmati Rice And Spanish Onion
$3.99 per person

**BRUSSEL SPROUTS V, GF, C**
Brussel Sprouts, Caramelized Garlic, Balsamic, Lemon Zest, Basil And Black Pepper
$4.50 per person

**CAULIFLOWER TRUFFLE PURÉE GF, C**
Cauliflower, Cream, Butter And Truffle Oil
$4.50 per person

**CHIPOTLE MASHED POTATOES GF, C**
Potatoes And Chipotle Peppers
$3.99 per person

**ORECCHIETTE TOMATO BASIL AL FORNO C**
Orecchiette Pasta, Tomato Confit, Parmesan, Caramelized Onion And Bechamel Sauce
$3.99 per person

**PARMESAN ROASTED POTATOES GF, C**
Red Bliss Potatoes, Parmesan And Fresh Herbs
$3.99 per person

**TORTELLINI ALLA PORCINI C**
Cheese Tortellini, Fresh Peas, Tomatoes And Porcini Mushroom Sauce
$3.99 per person

**ROASTED TRI-COLOR CARROTS V, GF, C**
Tri-Color Carrots And Ginger Orange Gastrique Glaze
$4.99 per person

**ROASTED FINGERLING POTATOES V, GF, C**
Fingerling Potatoes, Parsley, Rosemary, Shallots And Black Pepper
$4.50 per person

**ROASTED ROOT VEGETABLES V, GF, C**
Beet, Carrots, Parsnips And Turnips With Thyme And Olive Oil
$3.99 per person

**SONOMA ROASTED VEGETABLES V, GF, C**
Asparagus, Mushrooms, Squash, Tomatoes And Zucchini With Herbs
$3.99 per person

**ULTIMATE MAC AND CHEESE C**
Cavatappi Pasta, Gruyère, Cheddar And Fontina Cheese
$3.99 per person

V - VEGAN.  GF - GLUTEN FREE  N - NUTS  C - CHAFER  S|S - SPRING SUMMER  F|W - FALL WINTER  CORPORATE MENU 2020
PASTA

BOWTIE PASTA WITH ARUGULA AND PINE NUTS N
Bowtie Pasta, Arugula, Pine Nuts, Asparagus, Crushed Red Pepper, Tomatoes And Parmesan With Lemon Garlic Vinaigrette
$3.99 per person

CASCADE ORZO SALAD V
Orzo Pasta, Corn And Green Peppers With Lime Vinaigrette
$3.99 per person

CAVATAPPI PASTA SALAD
Cavatappi, Pickled Onions, Red And Yellow Peppers And Queso Fresco With Cilantro Ranch Dressing
$3.99 per person

CRESTE DI GALLO WITH SAUTÉED EGGPLANT
Crest Di Gallo, Broccoli, Garlic, Panko, Lemon Zest And Parsley
$4.25 per person

ORECCHIETTE PASTA SALAD
Butternut Squash, Zucchini, Caramelized Leeks And Sun-Dried Tomatoes With Arugula Spinach Dressing
$3.99 per person

ORZO PASTA SALAD
Orzo, Spinach, Feta, Cilantro And Lime With Chimichurri Sauce
$3.99 per person

PASTA PRIMAVERA SALAD
Cavatappi, Yellow Peppers, Zucchini, Snow Peas, Tomatoes, Scallions And Parmesan With Raspberry Vinaigrette
$3.99 per person

RIGATIONI PASTA SALAD
Rigatoni, Teardrop Tomatoes, Basil, Zucchini, Cilantro, Radish Lemon Zest And Parmesan With Balsamic Vinaigrette
$3.99 per person

SOBA NOODLE LO MEIN V
Buckwheat Noodles, Snow Peas, Red Bell Peppers, Carrots, Daikon Radish And Sesame Seeds With Sweet And Sour Ginger Mirin Vinaigrette
$3.99 per person

POTATO

GRILLED CORN AND YUKON POTATO SALAD V, GF
Yukon Potato And Grilled Corn With Cider Dijon Dressing
$3.99 per person

NEW POTATO SALAD WITH DILL GF
New Potatoes, Sour Cream, Dill And Mayonnaise
$3.99 per person

RED AND SWEET POTATO SALAD GF
Red Bliss, Sweet Potatoes, Scallions And Peppers With Chipotle Aioli
$3.99 per person

ROASTED TRI-COLOR POTATO SALAD V, GF
Tri-Color Potatoes With Charred Poblano Dressing
$3.99 per person

SWEET AND NEW POTATO SALAD GF
Sweet Potato And New Potato With Chipotle Cilantro Lime Aioli
$3.99 per person

TRADITIONAL POTATO SALAD GF
New Potatoes, Mayonnaise, Hard Boiled Egg And Dijon Mustard
$3.99 per person

VEGETABLE

CHAR GRILLED ASPARAGUS GF
Asparagus, Ricotta Salata, Feta, Lemon Zest And Sea Salt
$4.25 per person

COLESLAW GF
Green Cabbage, Carrots And Green Peppers With Sweet Dijon Mayo Dressing
$3.99 per person

GREEN BEAN SALAD V, GF
Yellow Beans, Green Beans, Pickled Mustard Seeds And Tarragon
$4.99 per person

GRILLED CORN AND ROASTED PEPPER SALAD V, GF
Grilled Corn, Red Peppers, Scallions And Cilantro With Lemon Shallot Vinaigrette
$3.99 per person

GRILLED VEGETABLE SALAD GF
Eggplant, Carrots, Red Peppers, Zucchini, Red Onions, Yellow Squash And Mushrooms With Balsamic Vinaigrette
$4.50 per person

GRILLED PINEAPPLE AND CUCUMBER SALAD V, GF
Pineapple, Cucumber, Sakura Mixed Greens, Basil And Crushed Red Peppers
$3.99 per person

MEXICAN STREET CORN SALAD GF
Grilled Corn, Red Onions, Jalapeños, Queso Fresco, Cilantro And Lime Juice
$4.99 per person

GRILLED ASPARAGUS BEET AND FETA
Grilled Asparagus, Red And Yellow Beets, Feta And Shallots With Herb Dressing
$4.99 per person

ROASTED CORN AND BLACK BEAN SALAD V, GF
Corn, Black Bean, Peppers, Onions, Cilantro And Jalapeno Lime Cumin Vinaigrette
$3.99 per person

TOMATO CUCUMBER SALAD V, GF
Plum Tomatoes, Cucumbers, Carrots, Dill, Parsley And Garlic With Cider Vinaigrette
$3.99 per person
BUILD YOUR OWN FAJITAS
FAJITAS C
Chicken And/Or Skirt Steak And Roasted Peppers And Onions With Soft Flour Tortillas, Cheddar, Salsa And Sour Cream
BLACK BEAN AND YELLOW RICE SALAD V, GF
Basmati Rice, Black Beans, Sweet Turmeric, Cumin, Lime Juice, Green Peppers, Tomatoes And Cilantro
TRI-COLOR TORTILLA CHIPS AND SALSA GF
HOMEMADE GOURMET COOKIES AND BARS N
$16.95 per person

CHARLESTON BBQ
BBQ PULLED CHICKEN And/Or PORK SANDWICHES C Kaiser Roll
ULTIMATE MAC AND CHEESE C Cavatappi, Gruyere, Cheddar And Fontina Cheese
MIXED GREEN SALAD GF Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette
COOKIE DOUGH BITES $16.95 per person

COLORADO SPRINGS GF
HERB LEMON INFUSED SALMON GF, C Butternut Squash Purée
MIXED GREEN SALAD WITH CIDER VINAIGRETTE GF Mixed Greens, Dried Cranberries, Asiago Cheese, Spiced Pepitas And Cider Vinaigrette
OLIVE OIL CAKE BITES GF $19.95 per person

COUNTRY PICNIC
SOUTHERN FRIED CHICKEN C Cajun Fried Chicken
NEW POTATO SALAD WITH DILL GF Sour Cream, Mayonnaise, Salt And Pepper
CHOP SALAD GF Romaine, Bacon, Monterey Jack, Grape Tomatoes, Grilled Corn And Carrots With Honey BBQ Ranch Dressing
SALTED CARAMEL BROWNIES AND RED VELVET COOKIES $15.95 per person

FIRESIDE COOKING GF
COCOA ANCHO BEEF BRISKET GF, C Coffee Beer Mop Sauce
GARLIC MASHED POTATOES GF, C Cream, Butter And Roasted Garlic
MIXED GREEN SALAD GF Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette
ALMOND GANACHE KISSES GF, N $17.95 per person

GASLIGHT DISTRICT
WEST COAST TACO C Galbi Short Rib And Korean BBQ Chicken, Bok Choy Slaw, Kohlrabi Asian Pear Salsa And Flour Tortillas With Sweet Chili Sauce
BASMATI AND BLACK RICE SALAD V, GF Currants, Coriander, Dill, Chickpeas And Olive Oil
MIXED GREEN SALAD GF Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette
LEMON AND RED VELVET COOKIES $18.95 per person

GREEK ISLAND GRILL
KEBABS GF, C Greek Marinated Beef, Chicken And/Or Vegetables With Tzatziki Sauce
CARDAMON BASMATI RICE PILAF GF, C Basmati Rice, Cardamom, Onion, Celery And Carrots
CUCUMBER TOMATO SALAD GF Plum Tomatoes, Cucumbers, Carrots, Dill And Cider Vinaigrette
BARS N $16.95 per person
HERITAGE FESTIVAL GF
ROSEMARY GARLIC CHICKEN GF, C
Piccata Sauce

PARMESAN ROASTED POTATOES GF, C
Red Bliss And Fresh Herbs

ARUGULA AND RADICCHIO SALAD GF, N
Grilled Pears, Chèvre And Spiced Pecans With Raspberry Vinaigrette

HAND DIPPED TRUFFLES GF
$16.95 per person

IN THE GARDEN
HERB GARDEN CHICKEN GF, C
Lemon Herb Chicken Breast And Julienne Vegetables With Chablis Pan Sauce

MIXED GREEN SALAD GF
Mixed Greens, Grape Tomatoes, Carrots And Mushrooms With Ranch Dressing

BARS N
$15.95 per person

LATIN BEAT
CITRUS RUBBED SKIRT STEAK WITH GREEN CHIMICHURRI GF, C
Sweet Potatoes, Peruvian Potatoes, Charred Peppers And Grilled Lemons

CHAR GRILLED ASPARAGUS GF
Ricotta, Feta, Lemon Zest And Sea Salt

CHURRO FILLED DONUTS
$18.95 per person

MIDDLEBURG RETREAT
HONEY ROASTED CHICKEN GF, N, C
Honey Roasted Chicken, Fresh Sage, Walnuts, Zucchini And Orange Zest With Honey Balsamic Reduction

BABY KALE CAESAR SALAD
Toasted Panko, Shaved Radish And Pomegranate Seeds With Poppy-Garlic Dressing

MILANO COOKIES N
$15.95 per person

NANTUCKET GF
CITRUS NAGE COD GF, C
Citrus Cod, Corn And Lima Bean Succotash With Citrus Nage

GARLIC MASHED POTATOES GF, C
Creamy Mashed Potatoes With Garlic

GRILLED GREEN BEAN SALAD GF
Shiitake Mushrooms, Sautéed Shallots And Thyme

MINI COCONUT MACAROONS GF, N
$17.95 per person

PALM SPRINGS
PARMESAN CHICKEN GF, C
Parmesan Chicken, Cauliflower Truffle Purée, Vegetables And Piccata Sauce

ORECCHIETTE PASTA SALAD
Butternut Squash, Zucchini, Caramelized Leeks, Sun-dried Tomatoes And Arugula Spinach Dressing

CAESAR SALAD
Romaine Lettuce, Grape Tomatoes, Parmesan, Croutons And Creamy Caesar Dressing

MINI SIGNATURE CUPCAKES
$19.95 per person

SOUTHERN ITALY
BAKED ZITI BOLOGNESE C
Ground Beef, Mozzarella, Ricotta And Parmesan With Roasted Tomato Sauce

CAESAR SALAD
Romaine, Grape Tomatoes, Parmesan And Croutons With Creamy Caesar Dressing

MINI TIRAMISU
$14.95 per person

SWISS ALPS GF
RACLETTE ASPARAGUS CHICKEN ROULADE GF, C
Seared Chicken Roulade, Raclette, Asparagus, Carrot Purée And Pan Jus

MARKET SALAD GF
Mixed Greens And Seasonal Fruit And Vegetables With Truffle Vinaigrette

HAND DIPPED TRUFFLES GF
$16.95 per person

VIVA CHICKEN
HERB ROTISSERIE CHICKEN GF, C
Quartered Rotisserie Chicken With White Wine Pan Sauce

CHIPOTLE MASHED POTATOES GF, C
Creamy Mashed Potatoes With Chipotle Peppers

MIXED GREEN SALAD GF
Mixed Greens, Carrot, Grape Tomatoes And Mushrooms With Balsamic Vinaigrette

MINI CHEESECAKE BROWNIE CUPCAKES
$15.95 per person
ART FESTIVAL  GF
GRILLED MESQUITE CHICKEN AND
BALSAMIC GRILLED FLANK STEAK  GF
Grilled Vegetables With Horseradish Aioli And Dill Mustard

PERUVIAN QUINOA SALAD  V, GF
Black Beans, Grilled Corn And Tri-Color Peppers
With Lime Vinaigrette

BABY SPINACH SALAD WITH STRAWBERRIES  GF
Spring Greens, Goat Cheese, Mushrooms And Pepitas With Creamy Balsamic Vinaigrette

NUTELLA TRUFFLES  GF, N
$15.95 per person

CARIBBEAN BEAT
WOOD GRILLED GUAVA CHICKEN  GF
Grilled Guava Chicken With Pineapple And Cucumbers Salad

CASCADE ORZO SALAD  V
Orzo Pasta, Corn, Green Peppers And Lime Vinaigrette
MINI WHOOPIE PIES
$15.95 per person

COOKS KITCHEN
LEMON OREGANO CHICKEN
Lemon Oregano Chicken, Spinach, Onions And Olives

GREEN GARDEN COUSCOUS  N
Couscous, Pistachio, Arugula, Mixed Herbs, Caramelized Red Onion And Jalapeño

MIXED GREEN SALAD  GF, N
Mesclun, Grape Tomatoes, Carrots And Mushroom With Balsamic Vinaigrette

CHEESECAKE LOLLIPOPS  N
$15.95 per person

GRILL WORKS
MESQUITE GRILL  GF
Shrimp, Flank Steak, Chicken, Plum Tomatoes, Shiitake Mushrooms, Zucchini And Eggplant With Provencal Aioli And Spicy Dill Mustard

BOWTIE PASTA WITH ARUGULA AND PINE NUTS  N
Asparagus, Tomatoes, Parmesan Cheese And Lemon Garlic Vinaigrette

MIXED GREEN SALAD  GF
Mixed Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette

MINI FRUIT TARTS
$18.95 per person
$22.95 per person with shrimp

HOUSTON CANTINA
TEXAS SIRLOIN SALAD  GF
BBQ Sirloin, Mixed Greens, Grape Tomatoes, Roasted Corn, Black Beans And Tortilla Strips With Southwest Caesar Dressing

SWEET AND NEW POTATO SALAD  GF
Sweet Potato And New Potato With Chipotle Cilantro Lime Aioli
MINI GOURMET POPTARTS
$16.95 per person

KANSAS CITY BISTRO  GF
BISTRO FILET  GF
Sliced Bistro Filet, Roasted Fingerling Potatoes And Seasonal Vegetable Salad

FARMERS CO-OP SALAD  GF
Mixed Greens, Tri-Color Carrots, Baby Heirloom Tomatoes And Cucumbers With Basil Vinaigrette

ALMOND GANACHE KISSES  GF, N
$16.95 per person

MUSIC IN THE PARK  GF
POMEGRANATE MOLASSES SKIRT STEAK AND CHICKEN  GF
Skirt Steak, Chicken And Pomegranate Basmati Rice Salad

SWEET AND NEW POTATO SALAD  GF
Sweet And New Potato With Chipotle Cilantro Lime Aioli

MIXED GREEN SALAD  GF
Mesclun, Carrots, Grape Tomatoes And Mushrooms With Buttermilk Ranch Dressing

MINI COCONUT MACAROONS  GF, N
$15.95 per person

TAOS KITCHEN
NEW MEXICO BBQ CHICKEN SALAD  GF
Grilled Cumin Chicken, Mixed Greens, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, Jalapeño Jack Cheese And Honey BBQ Ranch Dressing

BOWTIE PASTA WITH ARUGULA AND PINE NUTS  N
Asparagus, Tomatoes, Parmesan Cheese And Lemon Garlic Vinaigrette

SIGNATURE FRUIT SALAD  V, GF
$15.95 per person

ROOM TEMP PRIX FIXE
V - VEGAN   GF - GLUTEN FREE   N - NUTS   C - CHAFER   S|S - SPRING SUMMER   F|W - FALL WINTER   CORPORATE MENU 2020
SWEETS

ALMOND GANACHE KISSES GF, N
F|W: Fig And Yuzu
S|S: Hazelnut Orange And White Peach
$1.95 each

CAKE POPS
F|W: Citrus Gingerbread, Hot Chocolate And Pumpkin Pecan N
S|S: Birthday Cake, Chocolate Raspberry, Lemon And Red Velvet
$2.25 each

CARAMEL CASHEW TARTLET N
Vanilla Salted Caramel And Candied Cashews
$2.50 each

CARAMEL MACCHIATO BITE
Coffee Mousse, Caramel Cream And Oreo Crust
$2.25 each

CHEESECAKE LOLLIPOPS N
F|W: Meyer Lemon Ginger, Plum Honey Chèvre And Turtle
S|S: Kiwi Yogurt, Mango Passion And Malt Toffee
$2.25 each

CHOCOLATE DIPPED FRENCH MACARONS GF, N
F|W: Spiced Chai, Tangerine And Winter Berry
S|S: Blueberry Lemonade, Cherry Almond And PBJ
$2.50 each

CHOCOLATE DIPPED LOLLIPOPS N
Brownie, Peanut Butter Blondie Or Rice Krispy
$3.75 for 2 lollipops

CHOCOLATE TRUFFLE POPS GF
F|W: Bailey’s, Cherry Cola And Lemon Verbena
S|S: Blueberry, Matcha And Raspberry
$3.75 each

CHURRO FILLED DONUTS
Butterscotch And Chocolate Chip
$2.25 each

COOKIE DOUGH BITES
*made with heat treated flour and no egg
Birthday Cake, Chocolate Chip And Red Velvet
$2.25 each

DEMITASSE COOKIES N
Chocolate Pretzel Sandwich, Citrus Gingersnap, Corn Nut Cornmeal Shortbread, Red Currant Thumbprint And Smoked Chocolate Sable
$4.50 for 4 cookies

FRENCH MACARONS GF, N
CEREAL: Cocoa Krispies, Honey Nut Cheerios And Fruit Loops
SIGNATURE: Chocolate, Coffee, Lemon, Pistachio, Raspberry And Vanilla
$2.25 each

HAND DIPPED TRUFFLES GF
F|W: Chocolate S’Mores, Citrus Chamomile And Spiked Egg Nog
S|S: Apricot, Calamansi And Espresso
$2.50 each

HOMEMADE GOURMET BARS N
Blueberry Lemon Crumb, Latte, Pretzel Chocolate Chip And Salted Caramel Brownie
$2.50 each

HOMEMADE GOURMET COOKIES
Chocolate Chip, Double Chocolate M&M, Lemon Sugar, Oatmeal Raisin, Red Velvet And White Chocolate Oreo
GLUTEN FREE: Chocolate Chip, minimum of 6
$2.50 - 2.75 each

MILANO COOKIES
F|W: Pumpkin Sage, Smoked Maple Cranberry And Wasabi Sesame
S|S: Apricot Pistachio, Blackberry Orange And Pineapple Coconut N
$2.50 each

MINI CHEESECAKE
F|W: Banana Oreo
S|S: Papaya Greek Yogurt
$2.25 each

MINI COCONUT MACAROONS GF, N
Coconut Macaroons Dipped In Dark Chocolate
$2.25 each

MINI CREAM PUFFS
F|W: Hot Cinnamon, Peanut Butter Marshmallow And Triple Chocolate N
S|S: Apricot Basil, Chocolate Avocado And Raspberry Rose
$2.50 each

MINI CROISSANT DONUTS
F|W: Banana Pudding, Pomegranate Orange And Thin Mint
S|S: Cherry Lime, Maple Bacon And Nutella N
$2.50 each

MINI CUPCAKES N
*gluten free
F|W: Chocolate Honey Fig, Salted Caramel Yogurt Pretzel, Cream Pie And Tiramisu
S|S: *Boston Cream, Mango Lassi, S’Mores And Watermelon Sangria
FLOURLESS: *Chocolate Raspberry
SIGNATURE: Chocolate Peanut Butter, Red Velvet, Triple Lemon And Vanilla White Chocolate
$2.50 each

V - VEGAN. GF - GLUTEN FREE. N - NUTS. C - CHAFER. S|S - SPRING SUMMER. F|W - FALL WINTER. CORPORATE MENU 2020
MINI FRUIT HANDPIES
Apple, Blueberry And Cherry
$2.25 each

MINI GOURMET POPTARTS
F|W: Asian Pear Mascarpone, Bourbon Pecan Pie And Milk Chocolate Passion Fruit N
S|S: Cherry Cheesecake, Maple Blueberry And Rhubarb Cream
$2.50 each

MINI MERINGUE COOKIES GF
Raspberry And Passion Fruit
$1.50 for 2 cookies

MINI MERINGUE TARTS
F|W: Grapefruit Caramel And Yuzu Lime
S|S: Blood Peach And Mango Chili Lime
$2.25 each

MINI PASTRIES N
Double Chocolate Demiille, Lemon Mousse Tart, Fruit Tart, Mango Bavarian, Opera Mini And Raspberry Desire
$2.25 each

MINI S’MORE
F|W: Pumpkin
S|S: Cherry Blossom
$2.25 each

MINI TARTS
FRUIT: Blueberry, Lemon, Raspberry And Strawberry
MEDLEY: Chocolate Porcupine, Chocolate Raspberry, Dulce de Leche, Fruit, Lemon Meringue And Pear Frangipane N
$2.50 each

MINI VESSELS
F|W: Chocolate Toffee N | Dutch Apple Pumpkin Gingersnap
S|S: Fruit Tiramisu | Lime In A Coconut GF, N
Strawberry Shortcake
$2.50 each

MINI WHOOPIE PIES
F|W: Banana’s Foster, Grapefruit Brown Sugar And Irish Coffee
S|S: Lemon Meringue, Red Velvet And S’Mores
$2.50 each

OLIVE OIL CAKE BITE GF
Rosemary Olive Oil Cake With Lemon Curd
$1.95 each

PIE ON A STICK N
F|W: Citrus Ricotta, Pear Cinnamon And Toffee Almond
S|S: Caramel Coconut, Strawberry Guava And Spicy Orange Marmalade
$2.50 each

HAND DECORATED SHORTBREAD COOKIES
Seasonal Cut Out Cookies With Icing
$3.25 each

SIGNATURE PETIT FOURS N
Amethyst Macaron, Apple Crisp Tartlet, Bittersweet Orange Mousse Cup, Cocoa Lime Twist, Hazelnut Praline Bar And Strawberry Bavarian
$32 per dozen
BEEF
BOLOGNESE ARANCINI C
Ground Beef And Mozzarella With Roasted Tomato Sauce
$1.99 each

CHILEAN BEEF EMPANADA C
Mango Chutney
$1.99 each

GRILLED KOREAN BEEF ROLL
Grilled Beef Rolled With Scallions And Kimchi With Sesame Ginger Sauce
$1.99 each

KOBE BEEF PUFF C
Kobe Beef Hot Dog Wrapped In Puff Pastry With Grainy Dijon Mustard
$1.99 each

MEDITERRANEAN BEEF PINCHO GF
Artichoke, Feta, Peppers And Olive With Roasted Garlic Oil
$1.99 each

MINI BEEF WELLINGTON C
Beef Tenderloin And Mushroom Duxelles In Puff Pastry With Horseradish Aioli
$1.99 each

SANTA FE CHORIZO PUFF C
Chorizo Sausage Wrapped In Puff Pastry, Queso Fresco, Pepper Jack And Green Chimichurri Sauce
$1.99 each

SHORT RIB DUMPLING C
Spicy Mustard Tahini Sauce
$1.99 each

TENDERLOIN WRAPPED ASPARAGUS GF
Chipotle Aioli
$1.99 each

CHICKEN
BLACKENED CHICKEN FLAUTA C
Chicken, Poblano Pepper, Onion And Monterey Jack With Avocado Crema
$1.99 each

CHICKEN CORIANDER DUMPLING C
Asian Dipping Sauce
$1.99 each

CHICKEN PALAK PANEER SPRINGROLL N, C
Roasted Chicken And Spinach Palak Paneer With Coconut Curry Sauce
$1.99 each

KONA CHICKEN SKEWER
Chicken, Purple Potatoes And Pineapple
$1.99 each

MINI BURRATA CUP C
Chicken, Tomato Ragu, Asiago Cup And Basil Sauce
$1.99 each

PANCETTA SAGE CHICKEN SATE GF, C
Tzatziki Sauce
$1.99 each

PLUM CHICKEN ONIGIRI GF, C
Chicken, Bok Choy And Sushi Rice With Sweet Chili Sauce
$1.99 each

SOUTHWEST CHICKEN TRUFFLE GF, C
Chicken, Pepper Jack Cheese And Pico De Gallo Coated With Blue Corn Tortilla
$1.99 each

PORK
BACON WRAPPED FIGS GF, C
Gorgonzola Stuffed Dried Fig Wrapped In Bacon
$1.99 each

DEVILED EGGS GF
Deviled Egg, Bacon Salt And Chive
$1.75 each

PORK BELLY LOLLIPOP GF, C
Curried Citrus | Maple Cinnamon Glaze
$2.50 each

DUCK
DUCK CONFIT CIGARS C
Pineapple Chutney
$2.25 each

DUCK MOO SHU ROLLS
Duck, Mushroom, Carrots, Celery, Bok Choy And Hoisin Sauce
$2.25 each
<table>
<thead>
<tr>
<th>Category</th>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEAFOOD</strong></td>
<td><strong>BACON WRAPPED SCALLOPS</strong> C</td>
<td>Hickory Smoked Barbecue Sauce</td>
<td>$2.25 each</td>
</tr>
<tr>
<td></td>
<td><strong>BEET CURED GRAVLAX LOLLIPOP</strong> GF</td>
<td>Cured Salmon, Cucumber And Dill</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>BLACK SESAME SHRIMP TOAST</strong> C</td>
<td>Thai Chili Sauce</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>CITRUS LOBSTER POPTART LOLLIPOP</strong> C</td>
<td>Tarragon, Lemon Zest, Potatoes And Citrus Cream</td>
<td>$2.50 each</td>
</tr>
<tr>
<td></td>
<td><strong>CRAB QUESADILLA DIAMOND</strong> C</td>
<td>Crab, Cheddar And Pepper Quesadilla With Chili Lime Creme Fraiche</td>
<td>$2.50 each</td>
</tr>
<tr>
<td></td>
<td><strong>EASTERN SHORE CRAB AND SPINACH PUFF</strong> C</td>
<td>Crab, Spinach And Boursin In A Herbed Puff Pastry</td>
<td>$2.25 each</td>
</tr>
<tr>
<td></td>
<td><strong>LOBSTER FRITTER</strong> C</td>
<td>Lobster, Corn, Peppers And Herbs With Lime Aioli</td>
<td>$2.25 each</td>
</tr>
<tr>
<td></td>
<td><strong>MAPLE GRILLED SHRIMP</strong> GF</td>
<td>Orange Coffee Dust</td>
<td>$2.50 each</td>
</tr>
<tr>
<td></td>
<td><strong>MINI CRAB CAKE</strong> C</td>
<td>Smoked Onion Remoulade</td>
<td>$2.25 each</td>
</tr>
<tr>
<td></td>
<td><strong>PERUVIAN CRAB AND CORN SPRINGROLL</strong> C</td>
<td>Aji Amarillo Sauce</td>
<td>$2.25 each</td>
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<tr>
<td></td>
<td><strong>SHRIMP AND BLACK BEAN TAQUITO</strong> C</td>
<td>Shrimp, Black Beans And Corn With Chipotle Salsa</td>
<td>$2.25 each</td>
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<tr>
<td></td>
<td><strong>SHRIMP COCKTAIL</strong> GF</td>
<td>Horseradish Cocktail Sauce</td>
<td>$2.50 each</td>
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<tr>
<td><strong>VEGETARIAN</strong></td>
<td><strong>AMERICAN FUSION SUMMER ROLL</strong> V, N</td>
<td>Rice Paper, Vegetables, Cellphane Noodles And Peanuts With Thai Dipping Sauce</td>
<td>$1.75 each</td>
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<tr>
<td></td>
<td><strong>ANTIPASTO SKEWER</strong> GF</td>
<td>Grape Tomato, Mozzarella, Artichoke And Balsamic</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>ARTICHOKE FONTINA ARANCINI</strong> C</td>
<td>Artichoke, Fontina, Orzo And Mornay Sauce Coated With Panko</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>BLACK BEAN PESTO PINWHEEL</strong></td>
<td>Black Bean Pesto, Roasted Red Peppers And Feta Cheese In A Sun-Dried Tomato Tortilla</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>BUFFALO DEVILED EGGS</strong> GF</td>
<td>Deviled Egg, Bleu Cheese And Celery Leaf</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>CAULIFLOWER ARANCINI</strong> GF</td>
<td>Cauliflower, Mozzarella, Parmesan, Garlic And Jalapeno</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>CHANTERELLE STICKY BUN</strong> C</td>
<td>Chantarelle Tarragon Mousse, Honey Balsamic Glaze And Sesame Brittle</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>CHILAQUILES IN YUCCA CUP</strong> V, GF, C</td>
<td>Roasted Chipotle Peppers In A Yucca Cup</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>EDAMAME AND CHEVRE DUMPLING</strong> C</td>
<td>Hot Mustard Sauce</td>
<td>$2.50 each</td>
</tr>
<tr>
<td></td>
<td><strong>FIG AND BRIE TARTLET</strong> N, C</td>
<td>Caramelized Fig, Brie, Pearl Onions And Pine Nut Tartlet</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>FRIED PIMENTO CHEESE BALLS</strong> C</td>
<td>Pimento Cheese With Panko</td>
<td>$1.99 each</td>
</tr>
<tr>
<td></td>
<td><strong>FLAMIN’ HOT CHEETOS CRUSTED LAVA BITE</strong> C</td>
<td>Orzo, Mornay And Brie</td>
<td>$1.99 each</td>
</tr>
</tbody>
</table>

V - VEGAN.  GF - GLUTEN FREE.  N - NUTS.  C - CHAFER.  S|S - SPRING SUMMER.  F|W - FALL WINTER.  CORPORATE MENU 2020
**PICKLED VEGETABLE DISPLAY**
Edamame Hummus, Pickled Vegetables And Pita Chips
$5.95 per person

**ROASTED VEGETABLE PLATTER**
Carrots, Cauliflower, Radish, Romaine, Squash, Tomatoes And Zucchini With Smoked Onion Remoulade And Balsamic Vinaigrette
$3.95 per person

**SKEWERS**
Adobe Chicken GF | Blackened Chicken GF
Caribbean Chicken GF | Crispy Orange Skirt Steak
Lemon Oregano Chicken GF | New Mexico Beef GF
$1.99 each

**ST. ANDRE AND AGED CHEDDAR BLOCK**
Fig Jam, Roasted Almonds And Grapes With Baguette And Crackers
$7.95 per person

**SWEET BRIE WITH CARAMELIZED FRUIT AND NUTS**
Brie Topped With Caramelized Dried Fruit And Walnuts With Crackers And French Bread
$65 each (serves 25 - 30)

**TRIO OF BRUSCHETTA**
Artichoke, Tomato And Mozzarella
Broccoli, Pine Nuts And Green Olive
Grilled Portobello, Cipollini And Basil With Grilled Ficelle Crostini
$4.25 per person

**WINGS WINGS WINGS**
BBQ | Buffalo | Spicy Honey BBQ
Carrots And Celery With Bleu Cheese Or Ranch Dressing
$5.95 per person, 3 wings per person, minimum 12 per flavor

**GARDEN TO GUEST TRIO OF SPREADS**
Green Pea Relish, Carrot Hummus And Red Beet Walnut Spread With Crackers, Ficelles And Rusks
$5.95 per person

**GRILLED OR STEAMED SHRIMP DISPLAY**
Cocktail Or Remoulade Sauce
$130 per display (50 shrimp)

**LOCAL ARTISAN CHEESE DISPLAY**
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
$11.50 per person

**MESQUITE GRILL DISPLAY**
Balsamic Chicken, Flank Steak, Plum Tomatoes, Mushrooms, Red Onions, Eggplant, Provencal Aioli, Spicy Dill Mustard And Rolls
$12.95 per person

**MESQUITE TENDERLOIN DISPLAY**
Balsamic Mesquite Tenderloin With Provencal Aioli, Spicy Dill Mustard And Rolls
$195 each (serves 12 - 16)

**MINI SANDWICHES**
Cheddar Biscuit BLT
Cranberry Orange Muffin With Turkey
Jalapeño Cheddar Biscuit With Ham
Pepper Jack Biscuit With Beef Brisket
Roasted Chicken Focaccia
$1.95 each
DIPS
BUFFALO CHICKEN BLEU CHEESE DIP GF, C
Celery, Carrots And Tortilla Chips
$3.95 per person

CHILI CON QUESO C
Cheddar, Monterey Jack And Jalapeño Queso With Tri-Color Tortilla Chips
$4.50 per person

CRAB DIP
Chesapeake Bay Crab Dip With Old Bay Chips
$5.95 per person

CRUDITE WITH HUMMUS V
Homemade Pita Chips
$3.95 per person

FRUIT SALSA WITH CINNAMON WONTON CRISPS
$4.25 per person

FONDUE C
Crab And Artichoke
Spinach And Artichoke
With Baguette And Crackers
$3.95 - 4.95 per person

GUACAMOLE V, GF
$2.75 per person

HOMEMADE CHIPS GF
Black Salt Kettle Chips V
Kettle Chips
Old Bay
$1.50 - 1.95 per person

HUMMUS AND PITA CHIPS V
Homemade Pita Chips
$3.95 per person

KETTLE CHIPS AND REMOULADE SAUCE
Remoulade Sauce
$2.95 per person

MARINARA MEATBALL DIP C
Toasted Baguette
$3.95 per person

ROASTED ONION DIP GF
Homemade Potato Chips
$3.95 per person

TORTILLA CHIPS AND SALSA V, GF
$2.95 per person

SNACKS
CHOCOLATE DIPPED APPLES GF
Dark, Milk And White With Cereal Crunch
$2.25 each

CHOCOLATE DIPPED PRETZEL ROD
Pretzels Dipped In Dark, Milk Or White Chocolate With Sprinkles
$1.95 per person

HOMEMADE GRANOLA BAR V, GF
Oats, Dried Cranberries, Dried Apricots, Sunflower Seeds, Pumpkin Seeds And Cinnamon
$2.25 per person

POPCORN GF
Sea Salt
Sweet And Salty N
Truffle Parmesan
White Cheddar
$1.50 - 3.95 per person

SNACK MIX GF, N
Horseradish Trail Mix
Sweet And Spicy Snack Mix
Trail Mix
$2.75 - 3.95 per person
COFFEE & TEA
BOTTLED ARIZONA TEA
Green Tea, Lemon Iced Tea And Sweet Tea
$2.50 each

BOTTLED SNAPPLE TEA
Lemon Tea
$2.50 each

ICED COFFEE
$2.50 each

PRE-BREWED COFFEE
Decaf Or Regular
$1.95 per serving

TEA SERVICE
$1.95 per serving

LEMONADE & PUNCH
LEMONADE
Basil, Lavender, Plain, Raspberry Or Rosemary
$2.50 per serving

PUNCH
Blond Or Festive
$1.95 per serving

JUICE, SODA & WATER
BOTTLED WATER
$1.75 each

NANTUCKET NECTARS
Apple, Cranberry Or Orange
$2.25 each

PERRIER SPARKLING WATER
$2.50 each

SODA
Coca-Cola, Diet Coca-Cola, Lemonade, Sprite, Sprite Zero And Ginger-ale
$1.65 each

DISPOSABLES
AIRPOTS
$6 each

DISPOSABLE CHAFER
$11 for 1/2 Aluminum Pan Disposable Chafing Dish
$15.50 for Full Aluminum Pan Disposable Chafing Dish

DISPOSABLES
Disposable Flatware And Service-Ware Includes Serving Pieces, Flatware, Plates, Napkins And Cups.
Biodegradable And Environmentally Friendly Products Upon Request.
OUR CORPORATE MENU
RSVP Catering Prides Ourselves On Delivering Dependable And Quality Menus With Seasonal Fresh Ingredients. Our Corporate Menu Is Designed For Ease Of Ordering With A Wide Range Of Options For Every Need. Please Inquire With Your Sales Representative For Any Special Requests.

ORDERING
Please Allow 48 Hours Notice When Placing Orders. We Will Accommodate Last Minute Orders Whenever Possible. Please Inquire With Your Sales Representative For Our Late Order Menu When You Have A New Order Under The Cut Off Time Frame.

MINIMUMS
The Minimum Guest Count For Each Item Ordered is 10 Unless Specified Otherwise In The Menu. The Minimum Food And Beverage Order For Delivery Is $200.00. Orders In Value Over $1,200 Require A Signed Contract Prior To The Event Date.

PLEASE NOTE
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

DELIVERY
RSVP Catering Serves The Entire Washington Metropolitan Area. Please Ask Your Account Representative About Delivery And Pickup Charges To Your Location. Set Up Is Available At An Additional Charge. Delivery Time Frames Are Scheduled At A Minimum Of 30 Minutes Prior To Your Event Start Time.

HOT FOOD
Hot Food Items Require Chafing Dishes. We Offer Disposable, Contemporary And Silver Chafing Dishes At An Additional Charge. Non-Disposable Options Will Require A Pick Up Window As Well As Additional Charge.

DISPOSABLE EQUIPMENT
A Selection Of Disposable Flatware And Service-Ware For your Convenience Includes Serving Utensils, Flatware, Plates, Napkins And Cups Priced Per Item. Biodegradable And Environmentally Friendly Products Upon Request.

PRESENTATION
Room Temperature Drop Off Orders Are Presented On Disposable Black Platters. White Ceramic Platters And Other Environmentally Friendly Options Are Available At An Additional Charge.

GENERAL INFORMATION
HOT BEVERAGES
Hot Beverages Such A Coffee And Tea Can Be Ordered By The Serving. Air Pots Are Available In Both Disposable And Metal For Keeping Items At Temperature. Additional Upscale Display Pieces Such As Urns And Silver Samovars Are Available.

COLD BEVERAGES
Cold Beverages Including Waters And Coke Products Are Sold Individually By The Can And Bottle. Bulk Beverages Such As Lemonades And Iced Teas Are Sold Per Serving And Are Delivered In Clear Gallon Jugs. For Orders Over 50 Servings, Additional Display Options Are Available.

ICE
Buckets Of Ice That Serve 20 Guests Are Available For $5.50 For Larger Groups, 40 lb Bags Of Ice Are Available For $11.00

CANCELLATION
48 Hours Notice Is Required To Cancel Events Without Service Staff. Cancellations Must Be Verbally Acknowledged By Your Sales Representative No Later Than 9:00 AM On The Business Day Prior To Your Event. Orders Cancelled After That Time Will Be Charged In Full To the Client. Orders Over $1,200 Require A Contract. Please Reference Terms And Conditions Found In The Contract.

PAYMENT
We Accept MasterCard, Visa, American Express And Discover Cards.

TAXES
Local And State Taxes Will Be Added To All Orders.

FULL SERVICE EVENTS
RSVP Is A Full Service Catering Company. For Events要求ing Service Staff, Linens, Alcohol And Equipment, Please Contact Your Sales Representative For A Custom Proposal.

SPRING SUMMER MENU ITEMS
March 21 - September 20

FALL WINTER MENU ITEMS
September 21 - March 20

GREEN RESTAURANT CERTIFIED
RSVP Catering has been doing our part to reduce our environmental imprint in the current year and beyond. We are a certified caterer by the the Green Restaurant Association.