



In Office Catering Breaks & Receptions Cold Menu

The delicious fuel to power through the rest of your workday....

Mid-Day Breaks, Snacks & Reception Selections

Chilled Dips Display Selections

Choice of 1 dip selection with house made chips, breads, & or crackers	\$4.25 per person
Choice of 2 dip selections with house made chips, breads, & or crackers	\$5.50 per person
Choice of 3 dip selections with house made chips, breads, & or crackers	\$6.75 per person
Crisp Raw Fresh Vegetables added to any of your dips display	\$2.95 per person

Dip Selections

House made hummus	House made eggplant dip
Thai style hummus	Pico de gallo
Salsa Verde	Roasted tomato salsa
White bean & vegetable	Black bean
Olive tapenade	Artichoke & herb dip

Hummus Cups

\$4.95 per each

Individual cups with house made hummus, fresh crisp vegetables, & toasted pita

Crudit  Cups

\$4.50 per each

Individual cups with house made ranch dip, & fresh crisp vegetables

Charcuterie Cups

\$6.00 per each

Individual cups with layered & skewered dried fruits, cheeses, artisan salami, & crostini

Snacks

Fresh fruit kabobs with chocolate sauce and yogurt dip	\$4.95 per person
Selection of energy & protein bars	\$3.00 per each
M&M's, peanuts, & dried fruits	\$4.00 per person
House made trail mix	\$4.25 per person
Granola bars & breakfast bars	\$2.75 per each
Kettle chips with house made chilled onion & ranch dips	\$4.25 per person
Individual bags of assorted chips	\$1.75 per each
Cookies & brownies	\$30.00 per dozen
Assorted dessert bars	\$38.00 per dozen
Assorted miniature pastries & desserts	\$7.00 per person



Displays

Artisan Cheeses	\$5.75 per person
Domestic, imported, & specialty cheese with sliced baguette, crackers & fruit garnish	
Crudité	\$5.00 per person
Crisp seasonal vegetables, with house made ranch & honey mustard dipping sauce	
Mediterranean	\$6.00 per person
Grilled, marinated pickled vegetables & peppers, stuffed grape leaves, olives marinated cheeses, with tzatziki sauce, tapenade & pita chips	
Charcuterie	\$6.50 per person
Cured artisan hams, salamis, and sausage with marinated olives, & mushrooms with mustard, crackers & breads	
Italian	\$6.50 per person
Prosciutto ham, Italian salamis & ham, fresh mozzarella, brined peppers & olives, baked crostini with pesto dip & sundried tomato spread	
Seafood Raw Bar	\$16.00 per person
Chilled poached jumbo shrimp, oysters on the half shell, chilled mussels, & ceviche with lemons, cocktail sauce, traditional mignonette sauce, & horseradish	
Custom Grazing Table	\$20.00-\$30.00 per person
Full artistic tabletop display (minimum 50 guests) for your guests to enjoy. Designed to be the main food offering with chef's selection of grazing items based upon client preferences. **Final pricing per person based upon grazing selections. Typically, with assorted dips, salamis, with smoked & or brined meats, marinated vegetables, cheeses, breads, chips, & crackers *Poached shrimps, *ceviche's, *grilled meats, seafood, & or chilled shellfish	

Canapes & Hors d'oeuvres

Cucumber rondelle with smoked salmon	\$4.25 per piece
Tomato mozzarella bruschetta	\$3.25 per piece
*Ahi tuna tar tar	\$4.50 per piece
Smoked salmon with caper crème fraiche	\$4.25 per piece
*Seared ahi tuna nicoise	\$4.50 per piece
Cucumber avocado rolls with wasabi & soy sauce	\$3.75 per piece
California rolls with wasabi, ginger, & soy sauce	\$4.00 per piece
Tomato caprese kabobs with basil & balsamic glaze	\$3.50 per piece



Avocado toast with heirloom tomato & balsamic glaze	\$3.75 per piece
Traditional deviled eggs	\$3.50 per piece
Goat cheese crostini with hazelnut, honey, & thyme	\$3.50 per piece
Whipped brie with cherry chutney	\$3.50 per piece
Poached jumbo shrimp with cocktail sauce & lemons	\$4.00 per piece
*Baked potato with caviar and crème fraiche	\$5.00 per piece
Sundried tomato mousse with parmesan	\$3.50 per piece
*Chili crusted ahi tuna with soy glaze	\$4.50 per piece
*Five-spice duck breast with brandied cherry & Szechuan glaze	\$4.50 per piece
*Shrimp crudo with harissa & cucumber relish	\$4.00 per piece
Crab & corn salad with avocado in coriander choux cup	\$4.25 per piece

Specialty Beverages & Bar

Bottled assorted iced teas	\$2.25 per each
Gatorade	\$2.25 per each
Vitamin water	\$2.25 per each
Energy drinks as requested by clients like Celsius, Red Bull, Monster, etc.	\$4.50 per each
Fresh squeezed lemonade	\$18.00 per gallon
Unsweetened iced tea	\$18.00 per gallon
Infused water, fruit, herbs, or vegetable inspired	\$14.00 per gallon

Bar Services & Selections

We are licensed by Virginia ABC & DC's ABCA to purchase and sell alcohol for any event as well as we carry liquor liability insurance policy. Per local regulations all bar selections provided by us require a **bar tender as well. We are not able to supply alcohol for self-service. (**additional cost)

House selection of red & white wines charged on consumption	\$32.00 per bottle
House selection sparkling cava charged on consumption	\$36.00 per bottle
House selection domestic, imported, craft beers & seltzers charged on consumption	\$6.00 per each
2-hours of service for hosted, open beer & wine bar	\$18.00 per person
Each additional hour of beer & wine bar service	\$8 per person per hour
2-hours of service for hosted, open full house selection of bar liquors & spirits	\$24.00 per person



2-hours of service for hosted, open full premium selection of bar liquors & spirits	\$36.00 per person
Each additional hour of full liquor bar service	\$10 per person per hour
Bar support package for when clients provide their own alcoholic beverages for bar service. Caterer provides necessary bar accompaniments sodas, waters, mixers, juices, bar fruits, garnishes etc.	\$8.00 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.