

h a u t e c a t e r i n g

menu

WASHINGTON NAVY YARD

2018

À LA CARTE BREAKFAST

prices listed per person unless noted

MUFFIN BASKET - \$2.75

seasonal assortment
regular or low-fat

DANISH PLATTER - \$2.75

mixed fruit & cheese

CROISSANT BASKET - \$3.00

with butter & jam

BAGELS & SPREADS - \$3.00

plain, whole wheat, sesame, everything, blueberry and cinnamon raisin
served with cream cheese & jam

DONUT PLATTER - \$15.00

(one dozen)
assorted flavors

SLICED BREAKFAST LOAVES - \$15.00

(per loaf - 10 slices each)
banana nut, cranberry-orange, cinnamon coffee cake and seasonal
pound cake

FLUFFY SCRAMBLED EGGS - \$3.50

with chives or cheddar cheese

EGG SOUFFLÉS - \$2.50

(minimum 20)
spinach, tomato, and gruyere
ham & swiss
bell peppers & mushrooms

BREAKFAST SLIDERS - \$3.75

(minimum 8)
seasonal specials

BREAKFAST BURRITOS - \$7.50

(minimum 8)
seasonal specials

À LA CARTE BREAKFAST

prices listed per person

CRISPY BACON STRIPS (gf) - \$2.50
applewood smoked

HOMESTYLE BREAKFAST SAUSAGE (gf) - \$2.50
maple links

TURKEY SAUSAGE (gf) - \$3.25
maple links

TURKEY BACON (gf) - \$3.25

CRISPY TURKEY BACON STRIPS (gf) - \$3.50
applewood smoked

BREAKFAST POTATOES (v, gf) - \$3.50
with bell peppers & onions

FRESH FRUIT SALAD - \$3.25
seasonal assortment

WHOLE FRUIT BASKET - \$1.75
seasonal assortment

YOGURT ASSORTMENT - \$2.25 (6 oz)
strawberry, blueberry, vanilla and raspberry

YOGURT PARFAITS - \$4.00
vanilla yogurt topped with granola and raisins

INDIVIDUAL CEREAL WITH MILK - \$3.00
raisin bran, frosted flakes, honey nut cheerios, corn flakes
fat free, 2% and whole milk

BREAKFAST PACKAGES

prices listed per person // does not include beverage

HEALTHY START - \$5.35

fresh fruit salad, seasonal yogurt parfaits, and assorted low-fat muffins

EUROPEAN BREAKFAST - \$7.50

hard boiled eggs, assorted meats & cheeses, fresh berries and baguette medallions

FARMHOUSE BREAKFAST - \$10.00

scrambled eggs, bacon or sausage links, homestyle breakfast potatoes

CONTINENTAL CLASSIC - \$4.25

assortment of muffins, bagels, fruit & cheese danish and croissants served with butter, cream cheese, jams and jellies

CONTINENTAL - build it your way - \$6.50

choose TWO breakfast breads:

bagels, croissants, danish, muffins, assorted loaves

choose ONE seasonal fruit:

whole, sliced or salad

add ONE extra:

granola bars \$1.50

yogurt (6 oz) - \$2.75

hard boiled eggs - \$1.25

BREAKFAST ADDITIONS: (added to any package // minimum 10 people)

biscuits & gravy - \$3.25

turkey bacon (gf) - \$3.25

chicken sausage (gf) - \$3.50

fruit salad (gf) - \$3.50

sausage gravy - \$2.75

nutella (8 oz) - \$7.25

BEVERAGES

COFFEE BAR - \$2.60

regular & decaf coffee, hot water & assorted teas with traditional accompaniments

COFFEE REFRESH - \$1.50

(must be ordered within 2 hours of original)

ASSORTED JUICES - \$1.80

cranberry, orange and apple
(10 oz bottles)

ASSORTED MILK CARTONS - \$1.25

fat free, 2%, whole
(1/2 pint)

ASSORTED SOFT DRINKS - \$1.50

coca-cola or pepsi products

BOTTLED WATER - \$1.50

(16.9 fl oz)

SPARKLING BOTTLED WATER:

le croix (plain, lemon, berry) - \$1.50

perrier - \$2.50

poland spring - \$1.75

FRESH LEMONADE - \$1.50

sweetened

FRESHLY BREWED ICED TEA - \$1.50

unsweetened or sweetened

SANDWICHES

CLASSIC SANDWICHES // \$6.85 each

served on fresh bread or as wraps with lettuce & tomato
gluten free bread available for additional \$1.00 per sandwich
accompanied by mustard & mayonnaise

TURKEY & CHEDDAR

BLACK FOREST HAM & SWISS

GRILLED CHICKEN & PROVOLONE

ROAST BEEF & SWISS

HOMEMADE EGG SALAD

HOMEMADE TUNA SALAD

HOMEMADE CHICKEN SALAD

TOMATO & MOZZARELLA

GOURMET SIGNATURE SANDWICHES & WRAPS // \$7.85 each

gluten free bread available for additional \$1.00 per sandwich

SOUTHWEST TURKEY CLUB

applewood smoked bacon, pepperjack cheese, guacamole, jalapeño, kaiser roll

PRETZEL HAM

gouda, lettuce, tomato, red onion, honey mustard, pretzel roll

GRILLED CHICKEN CAESAR WRAP

romaine, pecorino romano, caesar dressing, sundried tomato wrap

BUFFALO CHICKEN WRAP

crispy breaded chicken, shredded carrot & celery slaw, buffalo sauce, bleu cheese crumbles, wheat wrap

ITALIAN HERO

salami, ham, capicola, provolone, red onion, banana peppers, lettuce, tomato, red wine vinaigrette, baguette

DELUXE ROAST BEEF

medium rare lean roast beef, provolone, pickled red onion, horseradish aioli, kaiser roll

VEGETARIAN HERO

portobello, roasted red pepper, tomato, fennel, tomato dressing, baguette

TACO SALAD WRAP

black beans, green leaf, corn, tomatoes, cheddar, cilantro, avocado crema, wheat wrap

SANDWICHES

prices listed per person

SANDWICH PLATTER - \$7.85

(chef's choice of bread)

ham & swiss

turkey & provolone

roast beef & cheddar

tuna salad

chicken salad

tomato & mozzarella

individual bags of chips

p.c. condiments

DELI PLATTER - \$11.50

build your own sandwich:

ham, turkey and roast beef

cheese slices

mayonnaise, mustard, pickles

assorted bread & rolls

side

cookies

CLASSIC BAG LUNCH - \$12.50 per bag

(minimum of 5 per selection)

choice of sandwiches

bag of chips

piece of whole fruit

cookie or brownie

GOURMET BAG LUNCH - \$13.50 per bag

(minimum of 5 per selection)

SALADS

prices listed per person

CLASSIC SALADS: \$3.75

MIXED GREEN SALAD (v, gf)

tomato, cucumber, carrots, button mushrooms

choice of balsamic vinaigrette, ranch, honey mustard or raspberry vinaigrette

CLASSIC CAESAR SALAD (gf)

romaine, pecorino romano, freshly baked croutons, caesar dressing

GREEK SALAD

romaine, tomato, black olive, banana peppers, feta cheese, red wine vinaigrette

SIGNATURE SALADS: \$4.25

ARUGULA SALAD (gf)

sprouts, dried cranberries, pine nuts, goat cheese, champagne vinaigrette

CAPRESE SALAD (gf)

romaine, parmesan, crutons, aged balsamic vinegar

BABY SPINACH SALAD (v, gf)

mandarin orange, green onion, slivered almonds, citrus vinaigrette

CUCUMBER SALAD (gf)

roma tomato, red onion, feta, red wine vinaigrette

DELUXE SALADS: \$4.75

COBB (gf)

romaine, tomato, bacon, hard boiled eggs, avocado, blue cheese, red wine vinaigrette

SUPERFOOD (v, gf)

kale, sliced brussel sprouts, toasted quinoa, hemp seeds, roasted beets, green goddess dressing

SALAD ADDITIONS:

grilled chicken - \$6.00

grilled salmon - \$9.00

grilled steak - \$8.00

shrimp - \$7.50

tofu - \$4.75

SOUPS

CLASSIC: \$3.50 per person
(ordered in quantities of 10)

BROCCOLI & CHEDDAR

CHICKEN NOODLE

TOMATO BASIL

WHITE BEAN & ESCAROLE

MOROCCAN LENTIL

CHICKEN TORTILLA

ITALIAN WEDDING

SIGNATURE: \$4.50 per person
(ordered in quantities of 10)

SPICY CRAB & CORN CHOWDER

NEW ENGLAND CLAM CHOWDER

CARIBBEAN JERK CHICKEN

BEEF OR TURKEY CHILI (gf)

SHRIMP & SAUSAGE GUMBO

BEEF STEW

ENTRÉES

prices listed per person

lunch // dinner

CHICKEN

HERB ROASTED CHICKEN - \$9.00 // \$18.00
garlic & herb gravy

GRILLED JERK CHICKEN (gf) - \$9.00 // \$18.00
red pepper & caramelized onion chutney

STUFFED CHICKEN BREAST (gf) - \$9.50 // \$19.00
sauteed mushrooms & caramelized onions
adobo honey sauce

TUSCAN CHICKEN BREAST (gf) - \$10.00 // \$20.00
sundried tomato, kalamata olives, artichoke heart ragu

PARMESAN CRUSTED CHICKEN BREAST - \$10.00 // \$20.00
tomato jam

BEEF & PORK

MESQUITE ROASTED PORK TENDERLOIN (gf) - \$9.00 // \$18.00
rosemary chutney

BRAISED BEEF SHORT RIBS (gf) - \$11.00 // \$22.00
mustard demi-glace

GRILLED FLAT IRON STEAK (gf) - \$11.50 // \$23.00
roasted tomato cilantro salsa

GRILLED PETIT FILET - \$12.00 // \$25.00
mushroom beer sauce

SEAFOOD

ROASTED COD (gf) - \$11.00 // \$22.00
green peppercorn sauce

SESAME CRUSTED SALMON - \$12.00 // \$24.00
teriyaki scallion glaze

GRILLED SALMON (gf) - \$13.00 // \$26.00
fire roasted red pepper sauce

SEARED JUMBO CRAB CAKE - \$13.50 // \$27.00
old bay remoulade

ENTRÉES

prices listed per person

lunch // dinner

VEGETARIAN

CAVATAPPI PASTA BAKE - \$8.00 // \$16.00

sauteed spinach, mushrooms, caramelized onions & fontina

STUFFED BELL PEPPER (v, gf) - \$8.00 // \$16.00

brown rice, black beans, roasted tomatoes
cilantro chutney

QUINOA & CANNELLINI PILAF (v, gf) - \$8.00 // \$16.00

sauteed seasonal vegetables
fresh herbs

STUFFED TOMATO (v, gf) - \$8.00 // \$16.00

bulgar, hemp seed, spinach, onion & feta

ENTRÉE PACKAGES

prices listed per person (10 person minimum)

FAJITAS - \$15.50

grilled chicken and steak
grilled vegetables
black beans
spanish rice
pico de gallo
guacamole
sour cream
flour tortillas

BBQ - \$12.00

pulled pork or chicken
baked beans
corn on the cob
cole slaw
brioche rolls
(pulled pork AND chicken - \$15.50)

MEDITERRANEAN - \$14.00

grilled chicken or lamb souvlaki
lemon parsley rice
cucumber & tomato salad
chopped romaine
tzatziki
hummus
pita

INDIAN - \$14.00

tandori chicken tikka or lamb
curried chickpeas & cauliflower stew
yellow rice
chopped romaine
yogurt sauce
spicy chutney
naan

SIDES

HOT STARCH - \$3.00

mashed potatoes (gf)
wild rice pilaf (v, gf)
roasted new potatoes with fresh herbs (v, gf)
potato & squash gratin with goat cheese
hasselback potatoes (v, gf)

COLD STARCH \$3.00

pasta salad
potato salad
sesame soba noodles (v, gf)
toasted quinoa pilaf (v, gf)
couscous

HOT VEGGIES \$3.75

sauteed seasonal vegetables (v, gf)
grilled zucchini & yellow squash (v, gf)
sauteed haricot verts (v, gf)
roasted asparagus (v, gf)
roasted broccolini (v, gf)
roasted balsamic brussel sprouts (v, gf)
roasted seasonal root vegetables (v, gf)

COLD VEGGIES \$3.25

blanched asparagus
cole slaw (gf)
roasted corn & black bean with cumin vinaigrette (v, gf)
zucchini & carrot "noodle" salad with honey tahini dressing (v, gf)

SNACKS & BREAKS

PLATTERS

per person - minimum 12

DIPS - \$1.75

hummus // pita chips
greek yogurt & kale // celery & carrot sticks
tuscan white bean // pita chips
crunchy peanut butter // pretzel rods
roasted red pepper & feta // baguette medallions
spinach & french onion // baguette medallions
warm maryland crab // baguette medallions
warm spinach & artichoke // baguette medallions
guacamole // chips
pico de gallo salsa // chips

PINWHEELS - bite-sized flour tortilla wraps - \$2.95

turkey & provolone, rosemary aioli
ham & cheddar, honey dijon
black beans, red peppers, chipotle cream cheese

SWEET & CRUNCHY MIX - \$2.95

rice krispy bites
homemade toasted granola
dried fruit & nut

TRAIL MIX (served in bulk - choose 3) - \$40.00

serves 10-12

roasted nuts
white & milk chocolate pieces
dried fruit
toasted coconut

RECEPTIONS

PLATTERS

per person - minimum 12

GRILLED CRUDITÉ (v, gf) - \$2.95

marinated seasonal vegetables served with choice of spinach dip,
roasted red pepper dip, bleu cheese dip or hummus

FRESH FRUIT KABOBS (v, gf) - \$3.75

honey yogurt dip

MEZE PLATTER (v) - \$5.50

hummus, olive tapenade, toasted pita points

CHEESE DISPLAY - \$5.50

imported & domestic cheeses with crackers, flatbreads and baguette
medallions

CHARCUTERIE DISPLAY - \$7.00

assorted cured meats with crackers, flatbreads and baguette
medallions

RECEPTIONS

HORS D'OEUVRES

VEGETARIAN & VEGAN

\$3.25 per person

SWEET PEA & CASHEW FRITTERS (v, gf)
chipotle pepita salsa

MAC AND CHEESE BITE
bread crumb

VEGETABLE SPRING ROLLS (v)
sweet chili sauce

WILD MUSHROOM TARTLET
red onion marmalade

SWEET POTATO PUFF
sugar puff pastry

CORN & EDAMAME QUESADILLA
salsa verde

POULTRY

\$3.50 per person

GRILLED CHICKEN BITE (gf)
mint pea pesto

PARMESAN CHICKEN SKEWER
prosciutto, balsamic glaze

BUFFALO CHICKEN TARTLET
bleu cheese crumble

CHICKEN PARM BITE
grated parmesan

PISTACHIO CRUSTED CHICKEN & ASPARAGUS BITE
dijon sauce

CHICKEN MARSALA POT PIE
fresh parsley

RECEPTIONS

BEEF & PORK

\$3.75 per person

CHORIZO EMPANADA
tomatillo salsa

CAROLINA PULLED PORK & CORN BREAD
tangy bbq

PORK BELLY SKEWER
szechuan glaze

SHORT RIB SKEWER
korean bbq sauce

PETITE BEEF WELLINGTON
mushroom duxelles

AMERICAN WAGYU BURGER
with american cheese

COCKTAIL MEATBALLS
bbq or swedish

SEAFOOD

\$4.00 per person

GREEN CHILI SHRIMP (gf)
cilantro pesto

CHIPOTLE SHRIMP EMPANADA
avocado crema

TUNA TATAKI SKEWER (gf)
seaweed salad, wasabi pearl

PETITE CRAB CAKE
old bay remoulade

COCONUT SHRIMP
malibu rum batter

BACON WRAPPED SCALLOP
applewood smoked bacon

DESSERTS

prices listed per piece

(minimum 12)

COOKIE PLATTER - \$2.50
assorted flavors

BROWNIE BASKET - \$2.50
brownies & blondies

CAKE POPS - \$5.00
assorted flavors

LEMON BARS - \$2.50
lemon zest & powdered sugar

CUPCAKE DISPLAY - \$3.50
assorted flavors & sizes

CHEESECAKE SQUARES - \$2.50
assorted flavors

MINI PETITE PIES - \$2.50
seasonal

MINI FRUIT TART - \$3.50
lemon custard

PETITE MACAROONS (gf) - \$1.00
(minimum 25)
assorted flavors

SHEET CAKES
(double-layer)
quarter - \$75.00
half - \$100.00
full - \$180.00
add logo - \$15.00

BAR OPTIONS

prices listed per person, per two hour bar service

BEER, WINE & SODA
union brands available
\$14.00

STANDARD OPEN BAR
\$20.00

PREMIUM OPEN BAR
\$27.50

WINE SERVICE
with plated meal
\$12.00

SOFT DRINKS BAR
union brands available
\$4.00

SEASONAL DRINK SPECIAL
\$7.00

SPARKLING WINTER SANGRIA
prosecco and grapefruit
\$6.00

POMEGRANTE FIZZ
vodka, lime juice and pomegranate seeds
\$6.00

CRANBERRY FIZZ MOCKTAIL
sparkling cider, cranberry and lemon
\$3.00

APPLE JULEP MOCKTAIL
pineapple and orange peel
\$3.00

FINE PRINT

ROOM RENTAL FEES (food minimums apply)

grand ballroom: 4 hours \$1,420.00 // 8 hours \$2,200.00

commodore & anacostia: 4 hours \$800.00 // 8 hours \$1,600.00

washington room: 4 hours \$800.00 // 8 hours \$1,600.00

capitol & potomac: 4 hours \$800.00 // 8 hours \$1,600.00

commodore ballroom: 4 hours \$400.00 // 8 hours \$800.00

capitol ballroom: 4 hours \$400.00 // 8 hours \$800.00

potomac ballroom: 4 hours \$400.00 // 8 hours \$800.00

anacostia ballroom: 4 hours \$400.00 // 8 hours \$800.00

all day: 8am - 5 pm half day: 8 am - 1 pm//12pm - 5 pm
\$1000.00 for each additional hour

AUDIO/VISUAL

house a/v is included in the room rental. equipment should be tested prior to event to ensure compatibility.

MINIMUM

all catering requests require a minimum of 10 guests
anything less than 10 guests is subject to a surcharge

EQUIPMENT

compostable equipment: \$1.50 per person

upscale disposable equipment: \$4.50 per person

china equipment: \$10.00 per person

DELIVERY

drop off: \$25.00

cart service (requires a pick up) \$50.00

full service event: \$90.00

DEPOSIT

event deposits are the room rental fees

payment is due three (3) business days prior to event

checks made & mailed to: haute catering - 5525 dorsey lane, bethesda, md 20816

CANCELLATION POLICY

any cancellations made three (3) business days prior to your event will not incur any penalties

CONTACT INFORMATION

for questions or to place an order please call 202.433.3041 or email
ethomas@hautecateringdc.com