

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

# menu

HOLIDAY 2018

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## SOUPS & SALADS

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prices listed per person

### SOUPS

SPICED PUMPKIN BISQUE (v, gf) - \$4.25  
toasted pepitas

CREAM OF HUNGARIAN MUSHROOM (v, gf) - \$4.25  
truffle oil drizzle

CARROT GINGER (v, gf) - \$4.25  
crispy sage

BUFFALO CHICKEN - \$4.25  
lemon crème fraîche

WHITE BEAN & ESCAROLE (v, gf) - \$4.25  
extra virgin olive oil drizzle

### SALADS:

SHAVED WINTER SALAD (gf) - \$4.25  
kale, brussel sprouts, dates, shaved parmesan, apple cider vinaigrette

ARUGULA & ROASTED SWEET POTATO (gf) - \$4.50  
bacon mustard vinaigrette

MILLET & ROASTED PUMPKIN (v, gf) - \$4.50  
mixed greens, toasted pepitas

MUSTARD GREENS (gf) - \$4.50  
spicy seared jackfruit, green mango, fish sauce cilantro vinaigrette

## ENTRÉES

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prices listed per person

JACKFRUIT GREEN CURRY (v, gf) - \$9.00  
shitake mushrooms

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI - \$9.50  
sage brown butter sauce

SPINACH GNOCCHI - \$9.50  
chipotle pesto cream sauce

SEARED COD (gf) - \$11.00  
lemongrass & ginger sauce

SEARED MAHI MAHI - \$11.75  
adobo beer sauce

GRILLED CAJUN SHRIMP - \$11.75  
tail on

PAN FRIED SEA BASS (gf) - \$12.00  
asian dry rub

STUFFED CHICKEN BREAST (gf) - \$10.50  
sliced apples, bleu cheese, walnuts, sage gravy

ROASTED PORK TENDERLOIN (gf) - \$10.00  
guava orange bbq sauce

BRAISED SHORT RIBS (gf) - \$11.00  
morel cream sauce

PETIT FILET (gf) - \$13.00  
port wine demi glace

## SIDES

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BROWN RICE & RED QUINOA PILAF (v, gf) - \$3.75  
spiced pecans

AZTEC RICE PILAF (v, gf) - \$3.75  
rainbow split peas

BULGAR RISOTTO - \$3.75  
winter vegetable confetti

TUXEDO BARLEY - \$3.75  
fresh herbs

ROASTED BROCCOLINI (v, gf) - \$4.00  
fresh lemon zest & herbs

SEARED CAULIFLOWER (v, gf) - \$4.00  
roasted pepper pesto

SAUTEED SHAVED BRUSSEL SPROUTS - \$4.00  
toasted pine nuts

## HORS D' OEUVRES

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SUGAR PLUM & BRIE ROLL - \$3.50  
flakey phyllo crust

FLATBREAD BITE (gf) - \$3.50  
sauteed wild mushrooms, smoked gouda, herb oil

LOBSTER ARANCINI - \$4.25  
garlic aioli

BACON WRAPPED TURKEY BITE - \$3.75  
sage cranberry relish

SRIRACHA CHICKEN MEATBALL - \$3.75  
fresh cilantro

MINI PORK BUN - \$3.75  
lightly steamed

PORK BELLY WRAPPED APPLE BITE (gf) - \$3.75  
cinnamon glaze

GREEN CHILI SHRIMP (gf) - \$4.25  
cilantro pesto

GRILLED CHICKEN BITE (gf) - \$3.75  
pear clove chutney

## DESSERTS

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price per dessert

CINNAMON APPLE DESSERT CUP - \$2.50  
cream puff, leamon cream, edible glitter

PUMPKIN CHEESECAKE DESSERT CUP - \$2.50  
cinnamon, whipped cream

FALL GALETTES - \$2.50  
cranberry, pear or apple

MINI COFFEE LOVERS - \$3.80  
chocolate tart, coffee ganache, caramel sauce

MINI WHITE FORREST - \$3.50  
pistachio cake, white chocolate ganache, cranberry crystals

ASSORTED POCKET PIES - \$2.25  
blueberry, pumpkin, peach, strawberry rhubarb

MINI TOFFEE PINEAPPLE UPSIDE-DOWN CAKE - \$1.85  
whipped ganache

SEASONAL COOKIES - \$2.75

## BAR OPTIONS

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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

## THE FINE PRINT

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### 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

### CONTACT INFORMATION

for questions or to place an order please call 202.409.6051  
or email Elizabeth Thomas: [ethomas@hautecateringdc.com](mailto:ethomas@hautecateringdc.com)