Since we opened our doors in 1990, our fresh ingredients, expert staff, and attention to detail have kept our clients coming back for seconds. From your initial order to the production and the logistics, you’re in the hands of true professionals. Whether it’s a meal for 12 or a corporate event for 2500, Purple Onion has a comprehensive strategy to execute the perfect event for your needs.

Our recipe for success is simple:

- Fresh ingredients transformed into delicious meals by an exceptional culinary team
- Attention to detail and the convenience of working with our expert event designers
- A dedicated operations team ensuring on-time delivery and seamless execution
- Personalized, made to order experiences for each one of our clients
- Superior communication and support throughout the process

The result: The experience you demand, the taste you desire, and service that is second to none.
PAstry Selections
Gluten Free and Vegan Muffins
Available Upon Request.

The New York Minute (V/NF)
Freshly Baked Bagels
Cinnamon Raisin | Honey Wheat | Plain
Sesame | Blueberry | Everything
Cream Cheese | Strawberry Jam | Sweet Butter
$4.50

Muffin Medley (V)
Freshly Baked Gourmet Muffins
Cranberry-Nut | Old Fashioned Blueberry
Cinnamon-Nut | Sweet Honey Corn
Morning Glory | Sweet Butter
$4.50

Biscuits and Bagels (V/NF)
Freshly Baked Flaky Biscuits | Assorted Bagels
Cream Cheese | Honey | Sweet Butter
$4.95

The Lakeside Breakfast (V)
Freshly Baked Muffins and Bagels
Cream Cheese | Strawberry Jam | Sweet Butter
$5.50

The City View (V)
Chocolate and Nut Croissants | Freshly Baked Bagels | Gourmet Muffins
Variety of Danish | Variety of Scones
Strawberry Jam | Sweet Butter
$7.50

The Morning Sunrise (V)
Freshly Baked Gourmet Muffins | Variety of Danish | Chocolate and Nut Croissants
Variety of Scones | Sweet Butter
$6.50

Bagels and Lox (V/NF)
Norwegian Smoked Salmon | Assorted Quarters Bagels | Tomato | Cucumber
Purple Onion | Capers | Lemon Wedges
Cream Cheese
$14.95

Breakfast Breads & Spreads (V)
French Baguette | Cranberry Walnut Bread
Cornbread | Orange Honey Crema | Meyer Lemon Ricotta | Sweet Berry Compote
Serves 20-25 Guests
$79.95

Parfaits
All Parfaits are made with our House-Made Gluten-Free Granola

Fresh Yogurt & Berry (V/GF/NF)
Strawberries | Blueberries | Vanilla Yogurt
House-Made Gluten-Free Granola
$4.95

Bananas Foster Chia Seed Pudding (V)
Chia Seed Cream | Almond Milk
Caramelized Bananas | Candied Nuts
House-Made Gluten-Free Granola
$5.25

Overnight Oats (V/GF)
Whole Grain Gluten-Free Oats | Berry Compote
Chia Cream | House-Made Gluten-Free Granola
$4.95

Georgia Peach (V)
Vanilla Yogurt | Sliced Peaches | Toasted Pecans
House-Made Gluten-Free Granola
$4.95

Açai Berry (V/GF/NF)
Greek Yogurt | Wildflower Honey | House-Made Gluten-Free Granola
$5.95

Passion Fruit & Mandarin Orange (V/GF/NF)
Chia Cream | House-Made Gluten-Free Granola
$5.95

Mixed Berry & Chia Seed (V/GF/NF)
Strawberries | Blueberries | Raspberries
Chia Cream | House-Made Gluten-Free Granola
$5.95

Yogurt Station (V/GF/NF)
Create Your Own Parfaits
Vanilla Low-Fat Yogurt | Strawberries
Blueberries | Raspberries | House-Made Gluten-Free Granola
$8.95

Purple Onion Packs
The GF Wake Up (V/GF)
Gluten-Free Breakfast Muffin | Dark Chocolate Quinoa Bar | Greek Yogurt | Fresh Fruit Salad with Assorted Berries | House-Made Gluten-Free Granola
$11.95

The Protein Power (V)
Hard-Boiled Eggs | Cereal and Milk Bar | Cheese Wedges | Fresh Fruit Salad with Assorted Berries
$11.95

The Vegan (V+)
Dark Chocolate Quinoa Bar
Vegan Muffin | Fresh Fruit Salad with Assorted Berries
$12.95

Breakfast Bowls
Bowls are $11.95 for 10 Bowls.

Breakfast Mezze Bowl (V/GF/NF/DF)
Green Lentils | Garbanzo Beans | Roasted Cauliflower
Roasted Red Pepper | Hard-Boiled Egg | Grilled Yellow Squash | Red Wine Oregon Vinaigrette

Santa Fe Bowl (V/NF/DF)
Farro | Black Beans | Sweet Potato | Hard-Boiled Egg Spinach | Pico de Gallo | Avocado Dressing

Breakfast Buddha Bowl (GF/NF/DF)
Edamame Quinoa | Applewood Smoked Bacon
Spinach | Hard-Boiled Egg | Ginger Soy Vinaigrette

Cacao Quinoa Bowl (V/GF)
Chocolate Quinoa | Vanilla Yogurt | Coconut Cream
Sliced Banana | Strawberries | Chocolate Chips
House-made Gluten Free Granola

Power Green Bowl (V+/GF/NF/DF)
Spinach | Avocado | Banana | Coconut Milk
Gluten Free Oats | Blueberries | Strawberries
Mandarin Oranges | House-made Gluten Free Granola

Morning Harvest Bowl (GF/V+)
Gluten Free Cinnamon Oats | Caramelized Apple
Caramelized Banana | Pomegranate Seeds | Coconut Flakes | House-made Gluten Free Granola

Banana Chia Tropical Bowl (GF/V)
Coconut Banana Chia Pudding | Passionfruit Glazed Mango | Flaxseeds | Strawberries | Kiwi
House-made Gluten Free Granola
SCRAMBLED EGGS
FARM FRESH EGGS (V/GF/NF/DF)
Freshly Scrambled Eggs
$3.95
With Cheddar Cheese (V/GF/NF)
$4.95

FARM FRESH EGGS COMBO (GF/NF)
Freshly Scrambled Eggs | Cheddar Cheese | Smokehouse Bacon or Breakfast Sausage Links | Fresh Fruit Salad with Assorted Berries
$10.95

FARMERS MARKET EGGS (VG/F/NF)
Freshly Scrambled Eggs | Purple Onion Chopped Tomatoes | Peppers | Monterey Jack Cheese
$5.50

FARMERS MARKET EGGS COMBO (GF/NF)
Freshly Scrambled Eggs | Purple Onion Chopped Tomatoes | Peppers | Monterey Jack Cheese | Smokehouse Bacon or Breakfast Sausage Links | Fresh Fruit Salad with Assorted Berries
$11.50

BREAKFAST SANDWICHES & WRAPS

THE ALL-AMERICAN WRAP (NF)
Vermont Cheddar | Applewood Smoked Bacon | Scrambled Eggs | Flour Tortilla Pork Sausage and Turkey Sausage available on request
$6.95

THE NAPA WRAP (V/NF)
Diced Tomato | Scrambled Egg Whites | Green Onion | Spinach | Mozzarella Whole Wheat Tortilla
$6.95

THE TEX-MEX WRAP (NF)
Scrambled Eggs | Diced Potatoes | Ground Beef | Cheddar | Peppers | Onions House-Made Salsa | Flour Tortilla
$6.95

THE SPANISH WRAP (V/NF)
Farm Fresh Eggs | Sautéed Peppers | Onions Fresh Cilantro | Cheddar Cheese | Flour Tortilla
$6.95

THE VEGETARIAN WRAP (V+NF/DF)
Farm Fresh Eggs | Diced Potato | Sautéed Peppers | Onion | Cheddar Cheese | Flour Tortilla
$6.95

THE VEGAN WRAP (NF)
Tofu Scramble | Black Beans | Guacamole Sautéed Vegetables | Whole Wheat Tortilla
$6.95

BUILD YOUR OWN BREAKFAST SANDWICH (NF)
Scrambled Eggs | Cheddar Cheese Your Choice of Protein: Ham | Sausage | Bacon Your Choice of Bread: Mini Croissant | Mini Bagel
$4.95

FRITATTAS
Serves 10-12 guests.

THE DENMARK (V/NF)
Egg Custard | Dill Havarti Cheese Roasted Zucchini | Summer Squash Peppers | Carrot | Purple Onion
$69.95

THE SPANISH (V/NF)
Egg Custard | Sautéed Peppers | Onions Fresh Cilantro | Cheddar Cheese
$69.95

THE GREEK (V/NF)
Egg Custard | Sautéed Spinach Mushrooms | Feta Cheese | Roasted Red Peppers
$69.95

THE VIRGINIA (NF)
Egg Custard | Virginia Baked Ham Swiss Cheese | Nutmeg
$69.95

THE CALIFORNIA (V/NF)
Egg Custard | Butternut Squash | Kale Caramelized Onion | Parmesan
$69.95

703.631.0050 purpleonioncatering.com
FRESHLY GRIDDLED

CINNAMON FRENCH TOAST (V/NF)
Cinnamon Sugar Custard | Pullman Loaf
Maple Syrup | Butter
$4.25

BANANA NUTELLA STUFFED FRENCH TOAST (V)
Brioche Bread | Nutella and Caramelized Banana Stuffing
Maple Syrup | Butter
$4.95

BUTTERMILK PANCAKES (V/NF)
Fluffy Pancakes
Maple Syrup | Whipped Butter
$4.25

BREAKFAST BREAD PUDDINGS

BLUEBERRY CRISP (V/NF)
Cinnamon Egg Custard | Blueberries
Cinnamon-Spiced French Bread
Brown Sugar Streusel
Serves 10-12 guests
$59.95

CHERRY ALMOND (V)
Orange-Almond Custard | Sweet Black Cherries | Buttery French Baguette | Almond Crunch
Serves 10-12 guests
$59.95

CRANBERRY, PEAR, AND WALNUT (V)
Sweet Custard | Sun-Dried Cranberries | Bartlett Pear | Candied Walnuts | Buttery French Baguette
Serves 10-12 guests
$59.95

OVEN BAKED FRENCH TOAST (V/NF)
Brioche Bread | Crunchy Brown Sugar Streusel | Maple Syrup | Butter
Serves 8-10 guests
$49.95
FARM FRESH FRUIT

FRESH FRUIT SALAD WITH ASSORTED BERRIES (V+/GF/NF/DF)
Cantaloupe | Honeydew | Kiwi
Pineapple | Grapes | Strawberries
Blueberries | Raspberries
$4.25

SLICED FRESH FRUIT DISPLAY (V+/GF/NF/DF)
Golden Pineapple | Cantaloupe | Kiwi
Honeydew | Fresh Assorted Berries | Grapes
$5.25

FRESH FRUIT SKEWER (V+/GF/NF/DF)
Pineapple | Cantaloupe
Honeydew | Strawberry | Toasted Coconut Sprinkle
$3.25 for 6" Skewer

WHOLE FRUIT BASKET (V+/GF/NF/DF)
Ripe Bananas | Red Delicious Apples | Naval Oranges | Busch Pears | Granny Smith Apples
$2.95

POTATOES

ROASTED BREAKFAST POTATOES (V+/GF/NF/DF)
Red Skinned Potatoes | Sauteed Peppers | Caramelized Onions
$3.25

TWICE BAKED BREAKFAST POTATOES (GF/NF)
Baked Potato Cup | Farm Fresh Scrambled Eggs | Sausage | Diced Potato | Cheddar Cheese
$5.95

SWEET POTATO HOME FRIES (V/GF/NF)
Sweet Potato | Sweet Cream Butter Cinnamon | Brown Sugar Sprinkle
$3.25

SHREDDED POTATOES (V+/GF/NF/DF)
Yukon Gold Potatoes | Butter
$3.25

PROTEINS

MAPLE INFUSED SAUSAGE LINKS (GF/NF/DF)
$3.95

TURKEY SAUSAGE LINKS (GF/NF/DF)
$3.95

TURKEY BACON (GF/NF/DF)
$3.95

APPLEWOOD SMOKED BACON (GF/NF/DF)
$3.95

GRAINS AND BARS

HOT OATMEAL BAR (V+/GF/DF)
Whole Grain Gluten-Free Oats
Brown Sugar | Cinnamon | Sun-Dried Cranberries | Raisins
Almonds
$5.95

HOUSE-MADE BREAKFAST BARS
Cereal and Milk (V)
Dark Chocolate Quinoa (V+/GF)
Blueberry Crumb (V)
$2.75
PAN SEARED CHICKEN MARSALA
Sauteed Mushrooms | Marsala Wine Sauce
Broccolini
Garlic Olive Oil
Creamy Parmesan Risotto
Mini Tiramisu Eclair
$15.95

GRILLED CHICKEN WITH
CHARDONNAY BEURRE BLANC
Garnished with Crispy Purple Onions
Caramelized Brussels Sprouts
Crème Fraîche Whipped Potatoes
Mini Lemon Creme Puffs
$15.95

GRILLED OREGANO CHICKEN
BREAST
Kalamata Olives | Roasted Tomatoes
Olive Oil Drizzle
Grilled Vegetable Stack
Mediterranean New Potatoes
Rosewater Panna Cotta Bites
$15.95

MOROCCAN GRILLED CHICKEN
WITH PISTACHIOS
Matchstick Vegetables With Fresh Herbs
Spinach, Kale, Cannelini Bean and Yukon
Potato Cake
Baklava
$15.95

BEEF BOURGUIGNON
Pear Onions | Red Wine Mushroom Sauce
Roasted Vegetable Ratatouille
Caramelized Onion Mashed Potatoes
Mini Hazelnut Pear Tart
$18.95

OAK BARREL MARINATED BEEF
BISTRO TENDERS
Bourbon Demi Glace
Asparagus, Carrot, Pepper Medley
Buttermilk Mashed Potatoes
Mini Fruit Tarts
$18.95

BBQ BRAISED BEEF BRISKET
Cole Slaw
Cheney Grits
Cheddar | Monterey Jack
Banana Cream Pie Sweet Shot
$18.95

SEARED MEDITERRANEAN BISTRO
TENDER
Greek Chimichurri | Crumbled Feta
Cucumber and Tomato Salad
Herbed Rice Pilaf
Cheesecake Pops
$18.95

SALSA GRILLED ROCKFISH
Honey-Lime Glaze | Black Bean and Corn Salsa
Sautéed Haricot Verts
Summer Squash and Tomatoes
Spanish Rice
Mini Margarita Cupcakes
$15.95

GRILLED SHRIMP KABOB SESAME
NOODLE SALAD
Broccoli Florets with Fresh Red Pepper
Lemon Blueberry Sweet Shot
$18.95

GRILLED SALMON FILET WITH RED
PEPPER COULIS AND DILL
Grilled Zucchini and Summer Squash
Confetti Rice Pilaf
Mini Pavlova Bites
$18.95

JUMBO LUMP CRAB CAKE
Spicy Tartar
Fresh Grilled Asparagus
Parmesan Roasted Red Potatoes
S'mores Sweet Shot
$21.95
TWO HEARTS CHICKEN (NF)
Hearts of Palm | Artichoke Hearts
Swiss Cream Sauce
$11.95

SOUTHWESTERN CHICKEN ROULADE (GF/NF/DF)
Roasted Corn | Spanish Rice
Montrey Jack | Corn | Tortilla Crust
Tomato Cilantro Sauce
$11.95

SEARED SICILIAN CHICKEN (GF/NF)
Spinach | Fresh Mozzarella | Oven-Roasted
Roasted Grape Tomatoes | Pesto
Cream Sauce
$14.95

TRADITIONAL CHICKEN MARSALA (NF)
Sautéed Mushrooms | Rich Marsala Wine Sauce
$11.95

MOROCCAN GRILLED CHICKEN BREAST (DF)
Toasted Pistachios | Cilantro Wine Sauce
$11.95

GRILLED LEMON-OREGANO CRUSTED CHICKEN BREAST (GF/NF/DF)
Kalamata Olive | Oven-Roasted Tomato | Lemon Oil Drizzle
$11.95

MEDITERRANEAN CHICKEN ROULADE (NF)
Sun-Dried Tomatoes | Goat Cheese
Pesto Cream Sauce
$11.95

PROVENCAL TOPPED CHICKEN (GF/NF/DF)
Kalamata Olives | Oven Roasted
Tomatoes | Lemon-Thyme Olive Oil
$11.95

CHICKEN RATATOUILLE (NF/DF)
Roasted Tomato | Zucchini | Summer Squash | Onion | Red Pepper
$11.95

VIN BLANC GRILLED CHICKEN (NF)
Chardonnay Beurre Blanc | Crispy Purple Onion
$12.95

GINGER CHICKEN (NF)
Snow Peas | Shiitake Mushrooms
Red Peppers | Ginger Sauce
$12.95

SANTORINI ROULADE (NF)
Spinach | Feta | Sun-Dried Tomato
Cream Drizzle
$11.95

STIR-FRIED CHICKEN (NF/DF)
Broccoli | Water Chestnuts | Garlic Sauce
$11.95

MACADAMIA NUT CHICKEN BREAST (DF)
Spicy Pineapple Sauce | Macadamia Nut Crust
$12.95

CHICKEN ROMANO (GF)
Asparagus Stuffed | Light Lemon Sauce
$11.95

CHICKEN MARGHERITA (GF/NF)
Fresh Tomato | Mozzarella | Basil
Pesto Wine Sauce
$11.95

PAN-SEARED CHICKEN PICCATA (NF)
Lemon Caper Sauce
$11.95

FILIPINO CHICKEN ADOBO (NF/DF)
Soy Vinegar Reduction | Peppercorns
Bay Leaves
$11.95

CRÈME BRÛLÉE CHICKEN
Almond Crust | Crème Brûlée Sauce
$11.95
BRAISED ROSEMARY BEEF BRISKET (GF/NF)
Rosemary Demi-Glace
$14.95

FLANK STEAK ROULADE (NF)
Spinach Parmesan Filling | Roasted Red Peppers
$13.95

SLOW-COOKED ASIAN SHORT RIBS (NF)
Five Spice Demi-Glace Braise
$17.95

PINK PEPPERCORN BEEF TENDERLOIN (GF/NF)
Sliced | Pink Peppercorn Demi-Glace
$27.95

HOISIN GRILLED FLANK STEAK (NF)
Green Onions | Hoisin Demi-Glace
$13.95

COFFEE-CHILE BRAISED SHORT RIBS (GF/NF)
Ancho Chile | Coffee Rub
$17.95

BEAUJOLAIS BISTRO TENDER (GF/NF)
Sliced Au Poivre Bistro Tender | Beaujolais Reduction
$13.95

HERB-CRUSTED BISTRO TENDER WITH PORCINI (GF/NF)
Sliced Bistro Tender | Herb Crust Porcini Sherry Sauce
$13.95

ROASTED GARLIC BRAISED SHORT RIB (GF/NF)
Wild Mushroom Demi-Glace
$17.95

SYRAH BRAISED SHORT RIB (GF/NF)
Red Wine Demi-Glace
$17.95
WASABI CRUSTED SALMON (NF/DF)
Sweet Honey-Ginger Soy Sauce
$14.95

SHRIMP AND BROCCOLI STIR-FRY (DF)
Sautéed Jumbo Shrimp | Garlic Sauce | Water Chestnuts | Broccoli
$13.95

SALMON ALOMONDINE
Lemon-Leek Beurre Blanc
$17.95

CAJUN TILAPIA (GF/NF)
Blackened Spices | Lemon-Tarragon Beurre Blanc
$11.95

SEA SALT AND BLACK PEPPER SALMON (GF/NF/DF)
Roasted Red Pepper Coulis
$14.95

SEARED RED SNAPPER FILET (GF/NF/DF)
Rustic Roasted Tomatoes | Shaved Fennel | Extra Virgin Olive Oil
$13.95

BLACK AND WHITE SESAME-CRUSTED SALMON (NF/DF)
Apricot-Ginger Sauce
$14.95

JUMBO LUMP CRAB CAKE (NF)
Spicy Tartar Sauce
$13.95

GRILLED ATLANTIC SALMON FILET (NF/DF)
Ginger-Chili Glaze
$14.95

SEARED GROPER (GF/NF)
Citrus Champagne Beurre Blanc
$23.95

SEARED SALMON CAKE (NF)
Fennel Slaw | Tartar Sauce
$15.95

DILL CUCUMBER SALMON (GF/NF)
Sea Salt Crust | Fresh Dill | Cucumbers
Chardonnay Beurre Blanc
$17.95

PAN-SEARED ROCKFISH (GF/NF/DF)
Honey-Lime Sauce | Jumbo Lump Crab Poblano Salad
$21.95

GRILLED RED PEPPER SALMON FILET (GF/NF/DF)
Roasted Red Pepper Coulis | Dill
$17.95

SEARED MAHI MAHI (GF/NF/DF)
Champagne Beurre Blanc
$17.95

MOROCCAN MARINATED HALIBUT (GF/NF)
Cilantro | Smoked Paprika
Lemon | Coriander | Garlic
$25.95

PISTACHIO CRUSTED HALIBUT (GF)
Clementine Beurre Blanc
$25.95
Hot Entrees: Alternate Meat Selections

VEAL PARMIGIANA (NF)
Breaded Veal Scallopini | House-Made Marinara Mozzarella
$18.95

ROSEMARY MUSTARD SEED RUBBED PORK TENDERLOIN (GF/NF/DF)
Caramelized Peaches
$12.95

INDIAN LAMB CURRY (GF/NF)
Traditional Spiced Stew | Yogurt | Cilantro
$15.95

MAPLE-MUSTARD GLAZED PORK TENDERLOIN
Caramelized Apples | Sweet Onions
$10.95

APPLE-SAUSAGE STUFFED PORK TENDERLOIN (NF)
Marsala Wine Sauce | Apple-Sausage Stuffing
$11.95

SLOW ROASTED PORK TENDERLOIN (GF/NF/DF)
Caramelized Onion | Apple | Cranberry
$11.95

VEAL PICCATA (NF)
Breaded Veal Scallopini | Lemon and Caper Sauce
$18.95

PEACH MELBA PORK TENDERLOIN (GF/NF/DF)
Rice Wine-Dijon Mustard Marinade | Peach-Raspberry Sauce Drizzle
$11.95

BROWN SUGAR CITRUS ROASTED PORK TENDERLOIN (GF/NF/DF)
Blueberry Peach Salsa
$12.95

BRAISED LAMB SHANK (GF/NF/DF)
Red Wine | Tomato | Thyme | Lemon-Orange Gremolata
$18.95

SLOW COOKED SOUTHERN STYLE PORK (NF/DF)
Seasoned House-Made Barbecue Sauce
Kaiser Rolls
$10.95
THREE CHEESE MACARONI AND CHEESE (V/NF)
Sharp Cheddar | Mild Cheddar | Parmesan
Cream Sauce | Fresh Herbs | Seasoned Bread Crumbs
$10.95

PENNE PASTA PRIMAVERA (V/NF)
Fresh Seasonal Vegetables | Red Pepper
Cream Sauce
$10.95

SICILIAN ORECCHIETTE
Sautéed Baby Shrimp | Spinach | Garlic
Extra Virgin Olive Oil | Fresh Lemon
$13.95

ROASTED VEGETABLE LASAGNA (V/NF)
Zucchini | Summer Squash | Carrots
Purple Onion | Herb Ricotta Cheese
Mozzarella | Provolone | Grated Parmesan
$10.95

TOMATO CAPRESE PASTA (V/NF)
Fresh Mozzarella | Tomato | Basil | Garlic
Wine Sauce | Grated Parmesan
$10.95

HERB LINGUINE (V+/NF/DF)
Linguine | Fresh Herbs | Extra Virgin Olive
Oil Drizzle
$8.95

CHICKEN AND BROCCOLI PENNE (NF)
Chicken Breast | Roasted Red Pepper
Broccoli | Basil | Sun-Dried Tomato Cream Sauce
$10.95

GNOCCHI SICILIANA (V)
Ricotta Gnocchi | Golden Raisins | Pine Nuts | Basil
$10.95

VEGETARIAN PENNE FLORENTINE (V/NF)
Garlic Extra Virgin Olive Oil Sauce
Spinach | Mushroom
$10.95

GLUTEN-FREE PENNE PASTA AND ROASTED VEGETABLES (V/GF/NF)
Rosa Cream Sauce | Grated Parmesan
$10.95

HERB CREAM FARFALLE (V)
Roasted Red Peppers | Toasted Pine Nuts
Grated Parmesan | Herb Cream Sauce
$10.95

PENNE PASTA AND MEATBALLS (NF)
Mini Meatballs | House-Made Marinara
$10.95

CARIBBEAN PASTA (NF)
Gemelli Pasta | Herbed Garlic Chicken
Poblano Peppers | Creamy Island Sauce
$10.95

TRADITIONAL MEAT LASAGNA (NF)
Fresh Ground Beef | Ricotta | Mozzarella
House-Made Marinara
$10.95

BAKED ZITI (NF)
Italian Sausage | Peppers | Onions
House-Made Marinara | Ricotta | Mozzarella
$10.95

LOUISIANA CAJUN PASTA (NF)
Grilled Shrimp | Andouille Sausage | Chicken
Pease | Onions | Mushrooms | Cajun Spiced Cream Sauce
$12.95
YEAR-ROUND SELECTIONS

PAD THAI (V+/NF/DF)
Sesame Tofu | Bean Sprouts | Rice Noodles
$12.95

FILIPINO PANCIT BIHON (V+/NF)
Noodles | Carrots | Bean Sprouts Cabbage
$12.95

VEGETABLE LO MEIN (V+/NF)
Wok-Seared Vegetables | Lo Mein Noodles
Stir-Fry Sauce
$12.95

TOMATO BRAISED LENTILS WITH ROASTED CAULIFLOWER (V/NF/DF)
Slow Roasted Tomatoes | Basil Oil
$12.95

SPINACH, KALE, CANNELLINI BEAN, AND YUKON POTATO CAKES (V+/GF/NF/DF)
Red Pepper Coulis | Matchstick Vegetables
$12.95

SESAME SEED-CRUSTED AND SOY MARINATED TOFU (V+/NF)
Wok-Seared Baby Bok Choy | Shiitake Mushrooms | Julienne Carrot
$12.95

SEARED CHICKPEA CAKE (V/NF)
Braised Lentils | Basil Hummus | Crispy Garlic | Fried Garbanzo Beans
$12.95

BANGKOK STYLE TOFU (V+/NF/DF)
Wok-Seared Tofu | Julienne Carrot
Celery | Lettuce Wrap
$12.95

ROASTED VEGETABLE NAPOLEON (V+/GF/NF/DF)
Zucchini | Pepper | Eggplant | Summer Squash | Portobello Mushroom | Purple Onion | Roasted Fingerling Potatoes
Roasted Red Pepper Coulis
$12.95

PORTOBELLO MUSHROOM STUFFED WITH PARMESAN ASPARAGUS RISOTTO (V/NF/DF)
Fresh Cherry Tomato | Basil | Lemon Wine Sauce
$12.95

CARIBBEAN CRUSTED ZUCCHINI MEDALLIONS (V+/GF/NF/DF)
Coconut Basmati Rice | Black Bean Pilaf
Grilled Carrot Coins | Roasted Asparagus Tips | Mango Salsa
$12.95
CRÈME FRAÎCHE WHIPPED POTATOES (V/GF/NF)
$3.95

ROASTED HEIRLOOM FINGERLING POTATOES (GF/DF/NF)
Crispy Pancetta | Rosemary
$3.95

YUKON GOLD AU GRATIN POTATOES (V/GF/NF)
Sage | Cheddar
$3.95

PARMESAN ROASTED RED POTATOES (V/GF/NF)
Red New Potatoes | Parmesan | Paprika
Garlic
$3.25

HOT VEGETABLE ISRAELI COUSCOUS (VD/DF/NF)
Peppers | Onions | Portobello Mushroom
Asparagus | Carrots | Zucchini | Summer Squash
$2.95

HERBED RICE PILAF (VGF/NF)
$2.95

CONFETTI RICE PILAF (V/GF/NF)
$2.95

TROPICAL COCONUT RICE PILAF (V/GF/NF)
$2.95

SPANISH RICE (V/GF/NF)
$2.95

CREAMY PARMESAN RISOTTO (V/GF/NF)
$3.25

ORZO RISOTTO (V/GF/NF)
Fresh Herbs
$3.25

MACARONI AND CHEESE (V/NF)
Classic Cheddar Cheese Sauce | Elbow Pasta
Toasted Herb Panko Crumbs
$3.95

GRILLED POLENTA TRIANGLES (V/GF/NF)
$2.95

MATCHSTICK VEGETABLES WITH FRESH HERBS (V+/GF/NF)
Zucchini | Summer Squash | Carrots
Peppers | Purple Onion
$2.95

FRESH GRILLED ASPARAGUS (V+/GF/NF/DF)
$3.95

BROCCOLINI WITH GARLIC OLIVE OIL (V+/GF/NF/DF)
$3.95

HARICOT VERTS ALMONDINE (V/GF)
French Green Beans | Toasted Almonds
$3.95

CARROT COINS WITH FRESH DILL (V/GF/NF)
$2.75

SAUTÉED BROCCOLI, CAULIFLOWER, AND CARROTS (V/GF/NF/DF)
$2.95

WOK-SEARED MATCHSTICK VEGETABLES (V+/GF/NF)
$2.95

STIR-FRIED BROCCOLI WITH RED PEPPERS (V/NF)
$2.75

ASPARAGUS, CARROT, AND PEPPER MEDLEY (V+/GF/NF)
$3.25
**HOUSE SANDWICHES**

**TURKEY ROAST (NF)**  
Roasted Turkey Provolone | Rosemary Aioli | Multigrain  
$8.95

**BELGIAN (NF)**  
Chicken Breast | Arugula | Muenster  
Roasted Red Pepper | Sun-Dried Tomato Aioli  
Ciabatta  
$8.95

**LEESBURG (NF)**  
Black Forest Ham | Muenster | Honey Mustard  
Croissant  
$8.95

**TOFU BAHN MI (VNF)**  
Marinated Tofu | Pickled Carrot and Cucumber | Cilantro  
Scallion | Sriracha Aioli | Hoagie  
$8.95

**KBBQ (VNF)**  
Grilled Chicken | Gochujang Aioli | Kimchi Slaw | Hoagie  
$8.95

**VEGAN ARTICHOKE HUMMUS (V+/NF)**  
White Bean Hummus | Artichoke Hearts  
Roasted Red Pepper | Lettuce | Tomato | White Balsamic | Baguette  
$8.95

**BISTRO BEEF (NF)**  
Roast Beef | Pickled Purple Onion | Spinach | Provolone  
Herb Aioli | Sourdough  
$8.95

**WRAPS**

**COOL RANCH CAULI (V+/NF/DF)**  
Roasted Buffalo Cauliflower | Mixed Greens  
Guacamole | Vegan Ranch | Shredded Carrots  
$8.95

**OAXACA (NF)**  
Chipotle Lime Chicken Salad | Guacamole  
Roasted Black Bean Corn Salsa | Mixed Greens | Cilantro Aioli  
$8.95

**MUFFULETTA (NF)**  
Salmi | Ham | Mozzarella | Olive Caper Spread | Mixed Greens | Red Wine Oregano Vinaigrette  
$8.95

**NEW PHILLY (NF)**  
Roast Beef | Banana Peppers | Provolone  
Roasted Red Pepper Aioli | Spinach  
$8.95

**BUFFALO CHICKEN WRAP (NF)**  
Crispy Chicken Strips | Buffalo Sauce | Ranch | Mixed Greens | Tomato  
$8.95

**TUNA NOISSE (VNF)**  
Herb Tuna Salad | Capers | Kalamata Olives  
Hard Boiled Egg | Spinach Tomato  
$8.95

**TURKEY CLUB (NF)**  
Turkey | Bacon | Swiss | Lettuce | Tomato  
Mayonnaise  
$8.95

**FLATBREADS**

**BIG GREEK (NF)**  
Grilled Chicken | Tzatziki | Purple Onion  
Tomato | Kalamata Olive | Lettuce  
$8.95

**MEXITALI (NF)**  
Adobo Chipotle Chicken Salad | Tomato  
Basil | Mozzarella | Purple Onion  
$8.95

**MEMPHIS (NF)**  
Roast Beef | Purple Onion | Cheddar Cheese  
BBQ Mayo | Lettuce  
$8.95

**UMAMI MAMI (V+/NF/DF)**  
Balsamic Soy Portobello | Mushroom Duxelle  
Pickled Red Peppers | Mixed Greens  
$8.95

**CALIFORNIA CLUB (NF)**  
Turkey | Chipotle Aioli | Tomato | Lettuce  
Applewood Smoked Bacon | Guacamole  
$8.95

**CAPRESE (VNF)**  
Fresh Mozzarella | Tomato | Basil Pesto  
Green Leaf Lettuce  
$8.95

**BOULANGERIE (NF)**  
Turkey | Brie | Fig Jam | Mixed Greens  
Granny Smith Apple  
$8.95
Please select either boxed lunches or prix fixe platters. Boxed lunches are presented in compostable lunch boxes with cutlery included. Lunches start at $12.95 with your choice of the following:

Step 1: Choose one of our assorted House Sandwiches, Wraps, and Flatbreads

Step 2: Choose one of the sides below

**PASTA PRIMAVERA SALAD (V/NF)**
Fresh Vegetables | Italian Vinaigrette

**RED SKINNED POTATO SALAD (V/GF/NF)**
Fresh Dill

**TRADITIONAL CAESAR SALAD (V/NF)**
Creamy Caesar Dressing | Croutons
Fresh Parmesan

**VEGETABLE COUSCOUS WITH HERBED OLIVE OIL (V+/NF/DF)**

**BASMATI RICE SALAD (V+/GF)**
Tarragon | Chopped Pistachios

**CREAMY BROCCOLI AND BACON SALAD (GF/NF)**

**TRADITIONAL MIXED GREENS SALAD (V/GF/NF)**
English Cucumber | Tomato | Julienned Carrot
Balsamic Vinaigrette Ranch Dressing

**SESAME NOODLE SALAD (V/NF/DF)**
Carrot | Green Onion | Soy Dressing

**CHIPS (V/GF)**

Add a Second Salad for $2.00 More.
Please Contact Your Event Designer For Upgraded Side Salad Options.

Step 3: Choose one of the following desserts

**CHOCOLATE CHIP COOKIE (V/NF)**

**MUDSLIDE CHOCOLATE COOKIE (V/NF)**

**OATMEAL RAISIN COOKIE (V)**

**LEMON BUTTER COOKIE (V/NF)**

**PECAN TOFFEE BLONDIE (V)**

**BUTTERSCOTCH BLONDIE (V)**

**CHOCOLATE CHIP BROWNIE (V/NF)**

**FRUIT SALAD (V+/GF/NF/DF)**

**RED VELVET CHEESECAKE BROWNIE (V/NF)**

**DARK CHOCOLATE WALNUT BROWNIE (V)**

**PURPLE PLATINUM BAR (V/NF)**

**LEMON RASPBERRY BAR (V/NF)**

**WHITE CHOCOLATE MACADAMIA NUT COOKIE (V)**
**SALADS**

Our Set and Go Salads serve 10 guests

**ITALIAN PANZANELLA SALAD (NF)**
Rosemary-Garlic Sliced Beef Medallions | Sliced Herb Chicken Breast
Romaine Hearts | Cannellini Beans | Kalamata Olives
Grape Tomatoes | Cucumber | Crostini Croutons
Italian Bread | Butter
$149.95

**GREEK SALAD (NF)**
Herb-Garlic Chicken Kabobs | Lemon Pepper Shrimp Kabobs
Romaine Hearts | Grape Tomato | Cucumber
Purple Onion | Kalamata Olives | Crumbled Feta
Creamy Feta Dressing | Red Wine Oregano Vinaigrette
Pita Triangles
$145.95

**HARVEST COBB**
Grilled Chicken | Apple | Sun-Dried Cranberries
Bacon | Hard-Boiled Egg | Goat Cheese | Pecans
Honey Mustard Dressing
Assorted Rolls | Butter
$139.95

**NICOLE SALAD (NF)**
Citrus Herb Chicken Breast | Lemon Pepper Salmon Medallions
Baby Spinach | Steamed Baby Red New Potatoes | Haricot Verts | Hard Boiled Eggs | Yellow and Red Grape Tomatoes
Kalamata Olives | Orange Vinaigrette
Sliced Baguette | Butter
$199.95

**SOUTHERN CHARM**
Brown Sugar Pork Tenderloin | Smoked Paprika Chicken Breast
Baby Greens | Grilled Peaches | Crumbled Goat Cheese
Sugar Toasted Pecans | Peach Champagne Vinaigrette
Southern Biscuits | Honey
$155.95

**VIETNAMESE BEEF SALAD (NF)**
Soy Marinated Bistro Tender | Spinach | Cucumber
Julienne Carrot | Radish | Cilantro | Coriander Vinaigrette
Assorted Rolls | Butter
$159.95

**GREENS AND GRAINS BOWLS**

Our Greens and Grains Bowls are 10 bowls to serve 10 guests

**BISTRO TENDER (NF)**
Baby Kale | Arugula | Farro | Sliced Beef Bistro Tender | Chickpeas | Roasted Red Pepper
Golden and Red Beets | Feta Cheese | Creamy Feta Vinaigrette
$169.95

**JAPANESE HIBACHI**
Baby Kale | Baby Arugula | Rice Noodles
Hibachi Grilled Chicken | Shaved Carrot
Green Onion | Radish | Thai Peanut Dressing Jalapeño
$139.95

**KALE PESTO (V+/GF/NF/DF)**
Barley | White Beans | Sweet Potato | Baby Kale | Crunchy Chickpeas | Kale Pesto
$125.95

**ASIAN FUSION (NF)**
Baby Spinach | Couscous | Shredded Poached Chicken Breast | Edamame | Mandarin Orange Sun-Dried Cranberry | Orange-Honey Vinaigrette
$159.95

**MEDITERRANEAN SALMON (V/GF/NF/DF)**
Baby Kale | Quinoa Tabbouleh Grilled Lemon Zest Salmon Chopped Tomato | Cucumber
Kalamata Olive | Lemon Caper Vinaigrette
$199.95

**MOROCCAN SHRIMP (V/GF/DF)**
Arugula | Israeli Couscous | Grilled Harissa Shrimp | Dried Apricot | Grape Tomatoes | Zucchini | Toasted Almonds
Cilantro Vinaigrette
$195.95

**VEGETABLE BOUNTY (V+/GF/NF/DF)**
$159.95

**GLOW BOWL (GF/NF/DF)**
Forbidden Rice | Mango | Poached Shredded Chicken | Baby Mixed Greens | Shredded Coconut | Coconut Curry Dressing
$125.95

**STRAWBERRY FIELDS**
Balsamic Glazed Chicken Breast | Sliced Beef Medallions | Baby Spinach | Kale | Arugula Strawberries | Blue Cheese | Sugar Toasted Pecans | Sweetened Balsamic Vinaigrette Assorted Rolls | Butter
$169.95

**SPRING VEGETABLE**
Lemon Zest Chicken Salad Baby Arugula | Shaved Manchego | Toasted Pine Nuts | Asparagus | Fennel | Malibu Carrot | Garden Peas Assorted Rolls | Butter
$139.95

**BBQ SALMON (V/NF)**
Brown Sugar and Paprika Rubbed Salmon Spring Greens | Roasted Chickpeas | Green Onions | Corn | Cilantro BBQ Ranch Dressing Southern Biscuits | Honey
$199.95
GREEN SALADS

TRADITIONAL MIXED GREEN SALAD (V/GF/NF)
English Cucumber | Tomato
Julienned Carrots | Balsamic Vinaigrette or Ranch Dressing
$3.25

TRADITIONAL GREEK SALAD (V/GF/NF)
Romaine Hearts | Crumbled Feta
Kalamata Olives | Grape Tomato
Red Wine Oregano Vinaigrette
$3.25

CLASSIC CAESAR SALAD (V/NF)
Romaine Hearts | Garlic Crouton
Grated Parmesan | Creamy Caesar Dressing
$3.25

SANTA FE SALAD (V/GF/NF)
Romaine Hearts | Avocado
Grape Tomatoes | Tri-Color Crispy Tortilla Strips | Cilantro Vinaigrette
$3.50

HEARTS OF ROMAINE SALAD (V/GF)
Sliced Granny Smith Apples | Sun-Dried Cranberries | Candied Walnuts
Creamy Maple Dressing
$3.50

MIXED GREEN SALAD WITH PEACH CHAMPAGNE VINAIGRETTE (V/GF)
Sliced Grilled Peaches | Pecans
Goat Cheese
$3.95

BABY KALE SALAD WITH PUMPKIN VINAIGRETTE (V/GF)
Cinnamon Walnut Granola | Sun-Dried Cranberry | Chèvre
$4.95

SOUTHWESTERN COBB SALAD (GF/NF)
Mixed Greens | Roasted Tomato
Corn Salad | Avocado | Blue Cheese
Applewood Smoked Bacon | Smoky Southwestern Ranch Dressing
$4.95

FRESH ARUGULA WITH OVEN ROASTED BEETS (V/GF)
Candied Toasted Pecans | Crumbled Goat Cheese | Orange Vinaigrette
$4.95

BABY SPINACH SALAD WITH CHAMPAGNE VINAIGRETTE (V/GF)
Strawberry | Candied Toasted Pecans
Crumbled Feta
$4.95

MIXED GREEN SALAD WITH CREAMY MAPLE DRESSING (V/GF)
Granny Smith Apples | Sun-Dried Cherries | Candied Walnuts
Crumbled Blue Cheese
$3.95

TWO HEARTS SALAD (V/GF/NF)
Hearts of Palm | Artichoke Hearts
Arugula | Grape Tomatoes
Crumbled Blue Cheese | Balsamic Vinaigrette
$3.95

SUMMER SANGRIA SALAD (V/GF/NF/DF)
Granny Smith Apple | Bartlett Pear
Navel Orange | Blackberry Merlot
Vinaigrette
$3.95

BLUEBERRY BABY ARUGULA SALAD (V/GF)
Candied Almonds | Feta
Blueberry Vanilla Bean Vinaigrette
$4.95

BABY KALE SALAD WITH CREAMY FETA DRESSING (V/GF)
Kalamata Olive | Candied Almonds
Grape Tomato | Purple Onion Ribbons
$4.95

SPRING VEGETABLE SALAD (V/GF)
Arugula | Shaved Manchego
Toasted Pine Nuts | Meyer Lemon Vinaigrette
$5.95

CARAMEL APPLE SALAD (V/GF)
Mixed Greens | Gala Apple
Belgian Endive | Toasted Walnuts | Apple Spice Vinaigrette
$3.95

MIXED GREEN SALAD WITH MEYER LEMON VINAIGRETTE (V/GF)
Roasted Beets | Sugared Walnuts
Crumbled Goat Cheese
$3.95

HARVEST SALAD (V/GF/DF)
Mixed Field Greens | Butternut Squash Croutons | Sun-Dried Cranberries | Spicy Candied Pecans
Orange Vinaigrette
$3.95

CAPRESE TOMATO SALAD (V/GF/NF)
Freshly Sliced Tomato | Mozzarella Slices | Extra Virgin Olive Oil | Sea Salt | Mixed Greens | Balsamic Glaze
$4.95

ARUGULA SALAD WITH FIGS (V/GF)
Toasted Pine Nuts | Shaved Manchego | Figs | Lemon-Thyme Vinaigrette
$4.95

ASIAN GREENS SALAD (V/GF/NF)
Snow Peas | Ginger Stilton | Daikon Radish | Scallions | Ginger Soy Vinaigrette
$4.95
POTATO SALADS

YUKON POTATO SALAD (GF/NF)
Blue Cheese | Bacon
$3.50

TUSCAN POTATO SALAD (V+/GF/NF/DF)
Red Skinned Potato | Golden Potato
Plum Tomato | Caper-Basil Vinaigrette
$3.50

RED, WHITE, AND BLUE POTATO SALAD (V/GF/NF)
$3.95

RED SKINNED POTATO SALAD (V/GF/NF)
Fresh Dill
$3.25

BABY POTATO SALAD (V/GF/NF)
Green Beans | Cherry Tomatoes
Feta | Orange Vinaigrette
$3.95

ITALIAN POTATO SALAD (V/GF/NF)
Red Skinned Potato | Kalamata Olives
Capers | Fresh Lemon Vinaigrette
$3.50

PASTA AND GRAIN SALADS

QUINOA TABBOULEH SALAD (V+/GF/NF/DF)
Parsley | Mint | Purple Onion
Lemon
$3.25

VEGETABLE ISRAELI COUSCOUS (V+/NF/DF)
Herbed Olive Oil
$3.25

BASMATI RICE SALAD (VNF)
Tarragon | Toasted Pistachios
$3.25

QUINOA SALAD (V+/GF/NF/DF)
Caramelized Onion | Garbanzo Beans | Thyme Vinaigrette
$3.50

PASTA PRIMAVERA (V/NF)
Fresh Vegetables | Italian Vinaigrette
$3.25

TOMATO BASIL PASTA SALAD (V/NF)
Shaved Parmesan
$3.50

CHEESE TORTELLINI PRIMAVERA SALAD (V/NF)
Fresh Vegetables | Grated Parmesan | Italian Vinaigrette
$4.95

ITALIAN BOW TIE PASTA SALAD
Artichoke Hearts | Kalamata Olives
Roasted Red Pepper | Pine Nuts
Prosciutto Crumbles | Pesto Dressing
$3.95

ROASTED SUMMER VEGETABLE SALAD (V+/GF/NF/DF)
Zucchini | Yellow Squash | Carrots
Purple Onion | Sweet Peppers
Cremini Mushrooms | Extra Virgin Olive Oil | Herbs
$3.95

JULIENNE CARROT SALAD WITH CORIANDER (V+/GF/NF/DF)
Orange Vinaigrette
$3.25

OTHER SIDE SALADS

TOMATO, CUCUMBER, AND PURPLE ONION SALAD (V+/GF/NF/DF)
Lime Cilantro Dressing
$3.50

SPANISH STYLE CABBAGE SLAW (V+/GF/NF/DF)
Peppers | Cilantro
$3.25

SESAME NOODLE SALAD (VNF/DF)
Carrot | Green Onion
Soy Dressing
$3.25

FRESH CORN AND BLACK BEAN SALAD (V+/GF/NF/DF)
Cilantro Vinaigrette
$3.50

CREAMY BROCCOLI AND BACON SALAD (GF/NF)
$3.50

TANGY COLESLAW (V/NF/DF)
Diced Apple | Diced Pineapple
$3.25

BOW TIE AND SPINACH SALAD (V/DF)
Lemon Dressing | Toasted Pine Nuts
$3.50
ROOM TEMPERATURE PLATTERS

COCKTAIL SANDWICHES
Virginia Baked Ham | Honey Butter | Mixed Greens | Sweet Potato Biscuit (NF)
Buffalo Fried Chicken Patty | Lime | Blue Cheese-Celery Slaw
Sesame Silver Dollar Roll (NF)
Teriyaki Roast Beef | Ginger Aioli | Mixed Greens | Sesame Silver Dollar Roll (NF)
Roasted Turkey Breast | Sliced Granny Smith Apple
Brie | Honey Mustard | Mini Croissant (NF)
$42.00 per dozen
Sandwiches have a Minimum of One Dozen per Type

TEA SANDWICHES
Smoked Salmon | Cucumber | Sesame Seeds | Pumpernickel Round (V/NF/DF)
Roma Tomato | Fresh Mozzarella | Basil Pesto | Mini Focaccia Round (V)
English Cucumber | Chive Mayonnaise | Mixed Greens | White Bread Triangle (V/NF/DF)
Tarragon Chicken Salad | Toasted Almonds | Mixed Greens
Whole Wheat Bread Triangle (DF)
Jumbo Lump Crab | Lemon-Parsley Aioli | Greens | Brioche Triangle (V/NF)
Roasted Turkey | Cranberry | Walnut | Pinwheel
$39.00 per dozen
Sandwiches have a Minimum of One Dozen per Type

SIGNATURE CHEESE TRAY (V)
French Brie | Vermont Sharp Cheddar | Danish Gouca Provolone | Dill Havarti | Sun-Dried Fruit | Salted Nuts
Crackers | Flatbread
$4.95 per person

CICHETTI PLATTER (V/NF)
Herbs de Provence Olives | Kalamata Olives | Marinated Cipollini Onions | Smoked Provolone | Fresh Mozzarella | Chianti Romano Roasted Zucchini | Squash | Carrots | Purple Onion | Red Peppers Crisp Flatbread
$6.95 per person

TUSCAN ANTIPASTO PLATTER (NF)
Spicy Capicola | Prosciutto | Wine-Cured Salami | Provolone Fresh Mozzarella | Chianti Romano | Mediterranean Olive Mix Roasted Red Peppers | Marinated Mushrooms | Pepperoncini Artisan Breads | Rosemary Focaccia
$8.95 per person

VEGETABLE DISPLAY (V/GF/NF)
Carrots | Celery | Cherry Tomatoes | Cucumber | Broccoli Cauliflower
Fresh Herb Dip
$3.25 per person

SLICED FRESH FRUIT DISPLAY (V+/GF/NF/DF)
Cantaloupe | Honeydew | Pineapple | Red and White Grapes Kiwi | Strawberry | Blueberry | Raspberry
$5.25 per person

INTERNATIONAL CHEESE DISPLAY (V/NF)
Red Dragon Cheddar | French Brie | Mango Stilton | Sage Derby Ballardiano Merlot Seasonal Fruit Assorted Crackers | Flatbread Crisps $7.95 per person

MEDITERRANEAN DISPLAY (V/NF)
Tomato-Basil Bruschetta | Kalamata Olive Tapenade | Roasted Red Pepper Hummus | Crisp Flatbread | Toasted Pita Triangles Crostini
$5.95 per person

SEVEN LAYER DIP (V/GF/NF)
Guacamole | Sour Cream | Salsa | Cheddar Cheese | Olives | Refried Beans | Scallions | Tortilla Chips
$4.95 per person

HOT DIPS AND SPREADS

BRIE EN CROUTE (V)
Brown Sugar Walnuts | Dried Cherries Assorted Crackers | Toasted French Bread Serves 20-25 guests
$120.00

WARM CARAMELIZED ONION AND PARMESAN DIP (V/NF)
Crisp Flatbread | Toasted Pita Chips Serves 20-25 Guests
$95.00

BAKED CRAB AND ARTICHOKE DIP (V/NF)
French Bread Slices Serves 50 guests
$125.00

QUESO DIP (V/GF/NF)
Monteary Jack | Cheddar Cheese | Cilantro | Tomatoes | Jalapeno Serves 20-25 guests
$50.00

HOT REUBEN DIP (NF)
Swiss Cream | Corned Beef | Sauerkraut | Crispy Rye Crust Pumpernickel | French Bread Slices Serves 20-25 guests
$125.00

BUFFALO CHICKEN DIP (NF)
Shredded Chicken | Blue Cheese | Buffalo Sauce Baguette Slices | Celery Sticks Serves 20-25 guests
$125.00
<table>
<thead>
<tr>
<th>Room Temperature Hors d'Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROSEMARY SHRIMP SKEWER</strong> (V/GF/NF/DF)</td>
</tr>
<tr>
<td>Lemon Aioli</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>CORIANDER CRUSTED AHI</strong></td>
</tr>
<tr>
<td><strong>TUNA LOLLIPOP</strong> (V/NF/DF)</td>
</tr>
<tr>
<td>Tiger Dipping Sauce</td>
</tr>
<tr>
<td>$39.00 per dozen</td>
</tr>
<tr>
<td><strong>MINI QUICHE</strong></td>
</tr>
<tr>
<td>Lorraine</td>
</tr>
<tr>
<td>Basil</td>
</tr>
<tr>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td><strong>MINI PAELLA SKEWER</strong> (GF/NF)</td>
</tr>
<tr>
<td>Chorizo</td>
</tr>
<tr>
<td>$42.00 per dozen</td>
</tr>
<tr>
<td><strong>GOAT CHEESE BACON POP</strong> (GF)</td>
</tr>
<tr>
<td>Pecan</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>ROASTED VEGETABLE CRUDITE SHOT</strong> (V+/GF/NF/DF)</td>
</tr>
<tr>
<td>Roasted Carrots</td>
</tr>
<tr>
<td>Asparagus</td>
</tr>
<tr>
<td>$27.00 per dozen</td>
</tr>
<tr>
<td><strong>VIETNAMESE VEGETABLE SPRING ROLL</strong> (V/NF/DF)</td>
</tr>
<tr>
<td>Marinated Fresh Vegetables</td>
</tr>
<tr>
<td>Steamed Rice Paper</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>CARAMELIZED PEAR AND ARUGULA TART</strong> (V/NF)</td>
</tr>
<tr>
<td>Anjou Pear</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>FRESH VEGETABLE SUSHI ROLL</strong> (V/NF/DF)</td>
</tr>
<tr>
<td>Red Pepper</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>CAPRESE SALAD SKEWER</strong> (V/GF/NF)</td>
</tr>
<tr>
<td>Grape Tomato</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>MINI SHRIMP COCKTAIL SHOT</strong> (V/GF/NF/DF)</td>
</tr>
<tr>
<td>Bloody Mary Cocktail Sauce</td>
</tr>
<tr>
<td>$47.40 per dozen</td>
</tr>
<tr>
<td><strong>BLUE CHEESE STUFFED DATE</strong> (GF)</td>
</tr>
<tr>
<td>Gorgonzola</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>ENGLISH CUCUMBER CUP</strong> (V/GF/NF)</td>
</tr>
<tr>
<td>Smoked Salmon</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>BUFFALO CHICKEN CROSTINI</strong> (NF)</td>
</tr>
<tr>
<td>Blue Cheese Celery Cream</td>
</tr>
<tr>
<td>Red Pepper</td>
</tr>
<tr>
<td>$27.00 per dozen</td>
</tr>
<tr>
<td><strong>INDONESIAN CHICKEN SKEWER</strong> (DF)</td>
</tr>
<tr>
<td>Honey</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>TERIYAKI SALMON LOLLIPOP</strong> (V/NF/DF)</td>
</tr>
<tr>
<td>Apricot Dipping Sauce</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>BRIE, ALMOND, AND PEAR PURSE</strong> (V)</td>
</tr>
<tr>
<td>Creamy Brie</td>
</tr>
<tr>
<td>Phylo Dough</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
<tr>
<td><strong>SMOKED CHICKEN PHYLLO FLOWER</strong> (NF)</td>
</tr>
<tr>
<td>Crisp Pastry</td>
</tr>
<tr>
<td>$35.40 per dozen</td>
</tr>
</tbody>
</table>
HOT HOR'S D'OEUVRES

SWEET POTATO AND BLACK PEPPER BACON BITE (GF/NF/DF)
Applewood Smoked Bacon | Maple Syrup Glaze
$30.00 per dozen

MINI BAKED POTATO (GF/NF)
Green Onions | Smoked Gouda | Sour Cream
$30.00 per dozen

MINI JUMBO LUMP CRAB CAKE (V/NF/DF)
Spicy Tartar Sauce
$42.00 per dozen

BEEF AND BACON MEATBALL (NF)
Bourbon Barbecue Sauce
$18.00

CHICKEN AND VEGETABLE POTSTICKER (NF/DF)
Asian Dipping Sauce
$27.00 per dozen

MINIATURE BEEF WELLINGTON (NF)
Beef Tenderloin | Mushroom Duxelle | Puff Pastry
$42.00 per dozen

BLACK BEAN TAQUITO (V/NF)
Creamy Black Bean | Chipotle Sour Cream
$23.40 per dozen

JAMAICAN MEAT PIE (NF)
Ground Beef | Jamaican Jerk Spice | Flaky Pie Dough
$35.40 per dozen

BEEF TENDERLOIN RUMAKI (GF/NF/DF)
Water Chestnut | Scallion | Applewood Smoked Bacon
$35.40 per dozen

BEEF FAJITA SKEWER (GF/NF)
Marinated Beef | Peppers | Onion | Creamy Avocado Dip
$35.40 per dozen

MINIATURE CHICKEN PARMIGIANA SKEWER (NF)
House-Made Marinara
$35.40 per dozen

ARTICHOKE AND PARMESAN PHYLLO TRIANGLE (V/NF)
Artichoke Hearts | Aged Parmesan | Garlic Herbs | Spices
$30.00 per dozen

MINIATURE TERIYAKI MEATBALL (NF/DF)
Soy Ginger Glaze
$15.00 per dozen

SPICY PECAN CRUSTED CHICKEN SKEWER
Maple-Dijon Glaze
$35.40 per dozen

CHICKEN SALTIMBOCCA BITE (GF/NF)
Prosciutto | Lemon-Parmesan Dipping Sauce
$35.40 per dozen

SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON (GF/NF/DF)
$47.40 per dozen

GENERAL TSO CHICKEN SKEWER (NF/DF)
General Tso Sauce | Sesame Seeds
$35.40 per dozen

MINI CHICKEN EMPANADA (NF)
Shredded Chicken | Sautéed Vegetables
Olives | Fresh Herbs | Crisp Baked Shell
Cilantro Dipping Sauce
$35.40 per dozen

MINI SPINACH, KALE, AND YUKON POTATO CAKE (V+/GF/NF/DF)
Cannellini Bean | Yukon Gold Potato
Spinach | Kale | Tarragon | Red Pepper Coulis
$23.40 per dozen

GINGER CHICKEN BACON BITE (GF/NF/DF)
Marinated Chicken Breast | Ginger | Garlic
Appleton Smoked Bacon
$30.00 per dozen

WILD MUSHROOM PILLOW (V/NF)
Shiitake | Portobello | Oyster | Porcini
Flaky Phyllo Dough
$30.00 per dozen

JAMBALAYA SKEWER (GF/NF)
Andouille Sausage | Chicken | Shrimp
Creole Dip
$39.00 per dozen

AU POIVRE BEEF TENDER SKEWER (GF/NF)
Creamy Cognac Sauce
$35.40 per dozen

Need More Variety for Full Service Events?
Please Speak with your Event Designer for Hundreds of More Options to Please Any Palate.
YEAR-ROUND SELECTIONS

CAKE POPS ASSORTMENT
(V/NF)
Chocolate
Vanilla
Red Velvet
Dark Chocolate Coating
White Chocolate Coating
$27.00 per dozen

SWEET SHOTS
Mint Chocolate Mousse Trifle (V/NF)
Lemon Meringue (V/NF)
Chocolate Peanut Butter Explosion (V/NF)
Carrot Cake (V)
Banana Cream Pie (V/NF)
$35.40 per dozen

LUNCHEON CAKES
Red Velvet (V/NF)
Carrot Cake with Cream Cheese Frosting (V)
Vegan Chocolate Ganache (V+/NF)
Coconut Piña Colada (V/NF)
Serves 10-15 guests.
$39.95

MINI CUPCAKES*
Vegan Chocolate (V+/NF)
Pb & Jelly (V)
Dulce De Leche (V/NF)
Red Velvet (V/NF)
Lemon (V/NF)
Vanilla with Chocolate Buttercream (V/NF)
$30.00 per dozen

MINI TARTS
Mini Mississippi Mud Tart (V/NF)
$30.00 per dozen

MINI FRUIT TARTS
Mini Fruit Tart (V/NF)
$30.00 per dozen

MINI BLUEBERRY TART (V/NF)
$30.00 per dozen

*Also Available in Full Size for $40 per dozen

PURPLE CAKERY TREATS
Mini Chocolate Whoopee Pies (V/NF)
$30.00 per dozen

Mini Vanilla Cream Puffs (V/NF)
$30.00 per dozen

Mini Strawberry Poptarts (V/NF)
$35.40 per dozen

Mini Pavlova Bites (V/GF/NF)
$30.00 per dozen

Mini Éclairs (V/NF)
$35.40 per dozen

Mini Churro Sandwich (V/NF)
$33.00 per dozen

Mini Apple Galette (V/NF)
$35.40 per dozen

Mini Red Velvet Ding Dong (V/NF)
$35.40 per dozen

Each Order Requires a Minimum of One Dozen per Flavor

ASSORTED FRESH BAKED COOKIE TRAY
Chocolate Chip (V/NF)
Mudslide Chocolate (V/NF)
Oatmeal Raisin (V)
Lemon Butter (V/NF)
White Chocolate Macadamia Nut (V)
$30.00 per dozen

BROWNIES AND BARS TRAY
Pecan Toffee Blondie (V)
Butterscotch Blondie (V)
Chocolate Chip Brownie (V/NF)
Red Velvet Cheesecake Brownie (V/NF)
Dark Chocolate Walnut Brownie (V)
Lemon Raspberry Bar (V/NF)
M&M Bar (V/NF)
$35.40 per dozen

703.631.0050 purpleonioncatering.com
BEVERAGES
Beverages

NON-ALCOHOLIC BEVERAGES

ASSORTED TROPICANA JUICES
Orange | Grapefruit | Cranberry | Apple
$1.95 each

COLD BOTTLED WATER
$1.95 each

TAZO ASSORTED HOT TEAS
Herbal Tea | Black Tea | Green Tea
Sugar | Splenda | Sweet and Low | Equal | Half & Half Creamers
Premier Paper Cups | Stirrers | Napkins
$21.95 per Air Pot (Serves 10)
$47.95 per Small Urn (Serves 30)
$69.95 per Large Urn (Serves 50)

COFFEE STATION
Regular and Decaffeinated Coffee
Sugar | Splenda | Sweet and Low | Equal | Half & Half Creamers
Premier Paper Cups | Stirrers | Napkins
$21.95 per Air Pot (Serves 10)
$47.95 per Small Urn (Serves 30)
$69.95 per Large Urn (Serves 50)

COLD CANNED SODAS
Coke | Diet Coke | Sprite | Sweetened Lipton Tea | Ginger Ale
$1.50 each

SARATOGA SPARKLING WATER
$2.25 each

ALCOHOLIC BEVERAGES

VIRGINIA AND WASHINGTON D.C.
LIQUOR LICENSED
Sauvignon Blanc | Chardonnay | Merlot | Cabernet Sauvignon
Imported Beers | Domestic Beers
Full Line of Liquor and Set Ups Available
Please Contact Your Event Designer for More Information
FREQUENTLY ASKED QUESTIONS AND ADDITIONAL SERVICES

BEYOND CORPORATE
Purple Onion Catering Co is a full-service caterer. Our event designers are able to work with you on events requiring equipment, décor, linens, staff, and bar packages. We specialize in crafting custom menus that create a dazzling experience for your guests. Our professional staff can assist you with any type of event or size. Please call 703.631.0050 for more information.

ORDERING
Orders must be submitted with 48 hours’ notice and require 48 hours’ notice for cancellation. Orders cancelled within 48 hours are subject to 100% charge. There will be no charges for weather related cancellations made 24 hours in advance of delivery time with the exception of food purchased specifically for your event and prepared in advance, equipment that has been purchased or rented for your event, and staff that has been booked for your event and cannot be reassigned. Within 1 business day of cancellation, the client will be notified of such charges. All weather related or other cancellations with less than 24 hours’ notice will be charged in full.

MINIMUMS
All orders require a minimum of $500.00 and require a minimum of 10 of each item per order.

BILLING AND PAYMENT
We are pleased to accept Visa, MasterCard, Discover, and American Express credit card payment through our online portal. All events must be paid in full prior to delivery.

EQUIPMENT
All corporate drop-off orders are served on disposable platters. Please let your event designer know if you wish to upgrade to our white ceramic platters for an additional fee. As a full-service caterer, we can also provide chafing dishes, linens, glasses, silverware, and even tables and chairs. Please keep in mind that hot menu items will require chafing dishes at an additional fee.

NECESSITIES
$1.25 each
Includes plates, flatware, cups, napkins and serving utensils

ICE BUCKET
$3.00 each

ICE BAG, 16 LBS
$6.00 each

DISPOSABLE TABLECLOTH
$5.00 each

STAINLESS STEEL CHAFING DISH WITH FUEL
$15.00 each

DISPOSABLE CHAFING DISH WITH FUEL
$8.00 each

DELIVERY
We are proud to deliver to Washington, D.C. and Northern Virginia. Please allow fifteen minutes before and after your delivery window time to account for delivery and setup time.