Purple Onion Catering Company

WEDDINGS

Weddings

KINDNESS | CARE | ELEVATE



Sarah Mattozzi Photography

about

PURPLE ONION CATERING CO.

Founded in 1990, Purple Onion Catering Co. has grown from a small kitchen operation into a **nationally recognized, award-winning company** known for its creativity, personalized menus and exceptional service. In August 2022, ownership transitioned to Paige Carney, a former senior event designer and general manager, who continues to lead our **woman-owned and green-certified company** with a focus on personalized event design and sustainability. Our commitment to excellence has been recognized by numerous industry accolades, including features in **Washingtonian Weddings**, **Virginia Living**, **People Magazine** and consistent awards such as **The Knot's Best of Weddings** and **WeddingWire's Couples' Choice Awards**.

At Purple Onion Catering Co., our powerhouse team driven by women leads the way in every aspect of our business. Our **woman-led** culinary team brings innovation, artistry, and a passion for exceptional food to every event. Our expert event designers and event producers collaborate to craft menus that reflect your tastes, style, and the experience you want for your guests. Every detail is thoughtfully curated to create **an event that is uniquely yours.**

For over three decades, we've redefined celebrations with **kindness, care, and a deep commitment to personalization**. Let's create something extraordinary together!

GREEN CATERER CERTIFIED DINEGREEN.COM

the knot Best of Weddings Hall of Fame

WASHINGTONIAN WEDDINGS 2025 BEST VENDOR

WEDDINGWIRE COUPLES' CHOICE AWARDS 2025

certified WBENC WOMEN'S BUSINESS ENTERPRISE

VIRGINIA LIVING BEST OF 2022 VIRGINIA WINNER

SERVICE *styles*

We offer a range of service styles tailored to your event's unique vision and guest experience. Our team ensures seamless execution with exceptional service, creating a personalized and memorable dining experience for every occasion.

- Passed Hors D'oeuvres
- Stationary Displays
- Dinner Buffets
- Plated Dinners
- Station-Style
- Family Style



Maddy Williams Photography

HANDCRAFTED COCKTAILS

Spring

STRAWBERRY MARGARITA
Tequila | Strawberry Simple Syrup | Strawberries | Triple Sec | Lime

BLUEBERRY MOJITO
Rum | Blueberry Syrup | Mint | Lime Juice | Club Soda | Blueberry Garnish

WHISKEY SMASH
Bourbon | Simple Syrup | Lemon Juice | Mint

ORANGE CRUSH
Orange Juice | Vodka | Triple Sec | Lemon-Lime Soda | Cherry

TRANSFUSION
Vodka | Grape Juice | Lime Juice | Ginger Ale

Winter

ESPRESSO MARTINI
Cold Brew | Vodka | Coffee Liqueur | Coffee Beans

FROST BITE
Tequila | Blue Curaçao | Cream Liqueur | Cherries

CIDERTINI
Caramel Vodka | Apple Liqueur | Apple Cider | Cinnamon

CRANBERRY MOSCOW MULE
Vodka | Ginger Beer | Cranberry Juice | Fresh Cranberry

HOT TODDY
Rum | Honey | Lemon Juice

With a variety of drink options to choose from, couples can craft a fully customized signature cocktail that reflects their unique personalities and story!

Barbara O. Photography

MOCKTAILS

ROSEMARY PEACH FIZZ
Rosemary Simple Syrup | Lemon Lime Soda | Peach | Rosemary

LAVENDER LEMONADE MOCKTAIL
Lavender Simple Syrup | Lemonade | Lemon Twist Garnish | Lavender Sprig

SUMMER CUP MOCKTAIL
Sparkling Lemonade | Cucumber | Mint | Frozen Berries

CUDDLES ON THE BEACH
Cranberry Juice | White Grapefruit Juice | Peach Nectar | Tonic or Mineral Water

VIRGIN PINEAPPLE JALAPEÑO MARGARITA
Chopped Pineapple | Pineapple Juice | Mint | Jalapeño

BLUE LAGOON MOCKTAIL
Blue Curacao Syrup | Sprite | Lemons

PALOMA FIZZ MOCKTAIL
Grapefruit Juice | Rosemary Simple Syrup | Club Soda | Grapefruit Slice | Rosemary Sprig

VIRGIN CRANBERRY BASIL SANGRIA
Cranberry Juice | Orange Juice | Seltzer | Orange | Apple | Frozen Cranberries | Basil

APPLE GINGER FIZZ
Apple Cider | Lime Juice | Ginger Ale | Mint | Cinnamon

CRANBERRY SPRITZ
Cranberry Juice | Sparkling Cider | Lime Juice | Cranberries

Maddy Williams Photography

WEDDING BAR PACKAGES

House Full Bar Package

Beer Options, Choose 2:
Bud Lite, Budweiser, Coors Lite, Michelob Ultra, Miller Lite, & Yuengling Lager

White Wine, Choose 1:
Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

Red Wine, Choose 1:
Cabernet, Pinot Noir, Merlot, Rose

Liquor
Bacardi Gold, Bombay Sapphire, Jack Daniel's, Dewar's, Skyy Vodka & Jose Cuervo

Soft Drinks
Coke, Diet Coke, Sprite, Ginger Ale, Still & Sparkling Water

Bar Fruit
Lemons, Limes & Ice

Premium Full Bar Package

Beer Options, Choose 3:
Bud Light, Michelob Ultra, Budweiser, Coors Light, Miller Light, Yuengling Lager, Corona Extra, Heinekin, Stella Artois, Dos Equis Lager, Pacifico, Blue Moon, Truly Hard Seltzer, Angry Orchard, DC Brau The Corruption IPA, Dogfish Head 60 Minute IPA, Lagunitas IPA

White Wine, Choose 2:
Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

Red Wine, Choose 2:
Pinot Noir, Cabernet Sauvignon, Merlot or Rose

Liquor
Bacardi Gold, Bombay Sapphire, Jack Daniel's, Dewer's, Skyy

Mixers
Sweet and Dry Vermouth, Bitters, and Simple Syrup

Soft Drinks
Coke, Diet Coke, Sprite, Ginger Ale, Still & Sparkling Water, Cranberry, Grapefruit, and Orange Juices, Tonic Water, & Club Soda

Bar Fruit
Lemons, Limes, Oranges, Cherries, Olives & Ice

We offer custom bar packages tailored to perfectly suit your event! Pricing varies based on guest count, bar setup, and serving hours.

Rachel Mattio Photography

PASSED HORS D'OEUVRES

WATERMELON RADISH TUNA POKE
Pickled Purple Carrots | Citrus Gelee

PETITE NASHVILLE HOT CHICKEN SLIDER
House Made Pickle | Hot Fried Chicken | Coleslaw | Onion Bun

BANH MI CANAPÉ
French Bread Canapé | Vietnamese Pork | Cucumber Cilantro | Jalapeño | Pickled Radishes | Carrots

MINI CHICKEN TACO
Blue Corn Tortilla | Guacamole | Grilled Pineapple Salsa

SUNDRIED TOMATO CHICKEN CROQUETTE
Sundried Tomato | Smoked Paprika Aioli | Cilantro

MINI BEEF WELLINGTON
Beef Tenderloin | Mushroom Duxelle | Puff Pastry

SOUTHERN FRIED CHICKEN & WAFFLE CONE
Seasoned Fried Chicken | Mini Waffle Cone | Maple Sweet Cream Butter | Fresh Chives

BLUE CHEESE LAMB LOLLIPOP
Point Reyes Blue Cheese | Strained Yogurt | Celery Leaves | Dill Fronds

CINNAMON SUGAR DOUGHNUT SLIDER
Braised Maple Pork Belly | Sour Apple Slaw

SHORT RIB EMPANADA
Caramelized Onion | BBQ | Chipotle Sauce | Mozzarella Cheese | Cilantro | Chimichurri Sauce

SWEET POTATO BLACK PEPPER BACON BITE
Applewood Smoked Bacon | Maple Syrup Glaze

SHOTGUN SHRIMP
Jicama Slaw | Champagne Vin | Spicy Sweet Chili Sauce | Sesame Seeds

Our full menu features a wide selection of delectable Passed Hors D'oeuvres!
Ask your Event Designer for additional options to elevate your cocktail hour.

Alicia Lacey Photography

MORE HORS D'OEUVRES

Vegetarian

CARAMELIZED PEAR AND ARUGULA TART
Crispy Blue Corn Tortilla | Pickled Onions | Cilantro

PEACH AND BRIE PHYLLO ROLL
Fresh Lavender | Freeze Dried Peach

MINI RUSTIC TOMATO GALETTE
Roasted Tomato | Chèvre | Parmesan

RASPBERRY LIMONCELLO CRISP
Fresh Raspberries | Raspberry Jam | Whipped Lemon Ricotta

MACARONI AND CHEESE CROQUETTE
Cheese Sauce | Scallion

Vegan

BUNLESS BEYOND BURGER BITE
Plant-Based Meat | Pickles | Vegan Aioli | Grape Tomato

MINI JACKFRUIT BIRRIA TACO
Crispy Blue Corn Tortilla | Pickled Onions | Cilantro

SESAME CRUSTED TOFU
Soy Ginger Aioli | Pickled Vegetables | Scallion

CHIVE BOW TIE STUFFED DATE
Medjool Date | Caramelized Onion | Pecan | Sage

CRUSTED EGGPLANT TOMATO BITE
Crusted Eggplant | Pizza Sauce | Walnut Ricotta | Micro Basil

We offer a wide range of vegan, vegetarian, gluten-free, nut-free, and dairy-free options—carefully crafted to accommodate all dietary needs, ensuring every guest can indulge with comfort and confidence.

STATIONARY DISPLAYS



GUACAMOLE BAR

Mashed Avocado | Corn | Radish | Queso Fresco | Tomato | Tomatillo | Red Onion | Cilantro | Jalapeno | Tortilla Chips

SEAFOOD DISPLAY AND RAW BAR

East Coast Oysters on the Half Shell | Jumbo Shrimp Cocktail | Maryland Crab Claws | Cocktail Sauce | Tabasco | Lemon | Pickled Cucumber Relish | Oyster Crackers

LUSH CHARCUTERIE

Prosciutto | Calabrese | Genoa | Spicy Capicola | Dutch Gouda | Brie | Bellavitano Merlot | Dill Havarti | Assorted Vegetables | House Made Bread | Grissini | Crackers | Assorted Jams | Fresh and Dried Fruit

When your food display becomes a part of the wedding ambiance, your food shines! Display sets are perfect for cocktail hours.

Jared Ladia Photography

SALADS

Spring

MIXED GREEN BERRY SALAD
Mixed Greens | Raspberries | Blueberries | Strawberries | Toasted Pistachio | Goat Cheese Fritter | Champagne Vinaigrette

GREEN GODDESS CHOP SALAD
Chopped Salad | Shaved Parmesan | Crispy Chickpeas | Watermelon Radish | Asparagus | Green Goddess Dressing

GRILLED PEACH AND ARUGULA SALAD
Grilled Peach | Fresh Blueberries | Feta Cheese | Toasted Almonds | Peach Champagne Vinaigrette

STRAWBERRY FIELD SALAD
Mixed Greens | Shaved Parmesan | Candied Pecans | Sliced Strawberry | Sliced Purple Onion | Creamy Feta Vinaigrette

Fall

D'ANJOU AND CHÈVRE SALAD
Mixed Greens | Toasted Pistachio | Sliced D'Anjou | Sultanas | Goat Cheese Fritter | Champagne Vinaigrette

BLACK MISSION FIG & SPINACH SALAD
Spinach | Crumbled Chèvre | Toasted Walnuts | Fresh Figs | Lemon Thyme Vinaigrette

PEAR AND POMEGRANATE SPINACH SALAD
Spinach | Feta Cheese | Toasted Almonds | Pears | Pomegranate Seeds | Candied Pecans | Red Raspberry Vinaigrette

CRANBERRY AND QUINOA SALAD
Mixed Greens | Feta Cheese | Sunflower Seeds | White Quinoa | Dried Cranberries | Cranberry Orange Vinaigrette

Ask us about our seasonal salad options! We highlight the freshest fruits and vegetables of the season—perfectly tailored to your wedding's time of year.

PLATED COMPOSED DISHES

Beef

TRIPLE CREAM SHORT RIB
Brie Mashed Potato | Brown Butter Carrots | Confit Cippolini | Apple Celeriac Relish

PAPRIKA CRUSTED SLICED PETITE FILET
Kale Sunchoke Hash | Sunchoke Puree | Paprika Butter

Chicken

REISLING CHICKEN
Braised Chicken Leg | Baby Carrots | Fondant Potato | Charred Cippolini | King Oyster Mushroom

CITRUS BUTTER SEARED CHICKEN
Yukon Mash | Broccolini | Roasted Chicken Jus

Seafood

MISO CRUSTED SALMON
Heirloom Black Rice | Grilled Asparagus | Panko Miso Butter | Spring Vegetables

SUMAC DUSTED STRIPED BASS
Spring Risotto | Tomato | Peas | Fava | Asparagus | Basil | Pea Powder

Vegetarian & Vegan

CHICKPEA CAKES
Israeli Cous Cous | Arugula Salad | Tzatziki | Roasted Tomato | Crispy Garbanzo

PORCINI & ASPARAGUS RAVIOLI
Rosemary Cream | Porcini Mushroom | Grilled Asparagus | Shaved Parmesan | Pine Nuts

Each chef curated custom dish is crafted with sophistication in preparation, presentation, and flavor using the finest locally sourced ingredients.

INTERACTIVE STATIONS



BUILD YOUR OWN DESIGNER DOUGHNUT STATION

Mini Doughnuts | Caramel Glaze | Chocolate Glaze | Traditional Glaze | Fruity Pebbles | Crushed Reese's Crushed Oreos | Toasted Coconut | Sprinkles | Heath Bar | Crushed Peanuts

BURRATA BAR

Caramelized Peach | Putanesca | EVOO | Grissini | Pesto | Arugula | Roasted Tomato | Maldon | Basil | Mint | Balsamic Glaze | Crostini

HOT SIPHON RAMEN STATION (Chef Required)

Ramen Noodles | Dashi Broth | Glazed Teriyaki Chicken | Hard Boiled Egg | Sautéed Spinach | Nori Flakes | Seared Scallop | Enoki Mushroom | Nori Flakes | Japanese Eggplant | Chinese Long Bean | Bok Choy

HANDMADE TORCHED ABURI SUSHI ACTION STATION (Chef Required)

Volcano Tuna Aburi Sushi | Shrimp Mango Aburi Sushi | Bulgogi Beef Aburi Sushi | Atlantic Salmon Aburi Sushi

Make it a show! Our interactive stations feature chef-assembled meals prepared live, adding excitement and flair to your event. We love pushing the boundaries with innovative techniques to surprise and delight your guests!

MINI DESSERTS

RASPBERRY GATEAU
Joconde | Raspberry Jam | Raspberry Gelee

MINI CHOCOLATE ESPRESSO TART
Almond Cake | Chocolate Ganache | Coffee | Buttercream | Chocolate-Covered Espresso Beans

GLUTEN FREE DARK CHOCOLATE CAKELET
Almond Flour Chocolate Cake | Diced Strawberries | Whipped Dark Chocolate Ganache | Chocolate Cigar

CHEESECAKE SWEET SHOT
NY Style Vanilla Cheesecake | Raspberry Sauce | Fresh Raspberry | Whipped Cream | Shot Glass

S'MORES PETITE FOURS
Ganache | Graham Cracker | Bruleed Meringue

PEANUT SNOBINETTE
Peanut Butter Filling | Chocolate Cup | Chocolate Cigar

MINI FRUIT TART
Flaky Butter Tart | Vanilla Pastry Cream | Seasonal Berries | Orange | Grapes

TIRAMISU ECLAIR
Mocha Cream | Coffee-Soaked Ladyfingers | Whipped Cream | Cocoa Powder | Chocolate-Covered Espresso Beans

Give in to your sweet cravings and say yes to them all! Elevate your event with a stunning Mini Dessert Display, featuring an irresistible variety of flavors and treats crafted by our highly skilled pastry team. Ask your Event Designer about options on our full menu for gluten-free, dairy-free, and vegan desserts!

LATE NIGHT BITES



PETITE BACON JAM SLIDER
Seven Hills Farm Ground Beef | Garlic Aioli | Lettuce | Pickled Shallot | Candied Bacon | White Cheddar | Onion Bun

BAVARIAN SOFT PRETZEL BITE
Beer Cheese Espuma

PIZZA ROLLS
Fresh Mozzarella | Marinara

PETITE SMOKED BRISKET SLIDER
House BBQ | Coleslaw | Crispy Shallot | Sesame Seed Bun

ROYALE WITH CHEESE SLIDER & MINI MILKSHAKE BITE
Seven Hills Farm Ground Beef |Lettuce| Special Sauce | American Cheese | Pickle | Minced Onion | Sesame Seed Bun

HUSH PUPPIES
Honey Butter

MOZZARELLA STICKS
House-Made Marinara Dipping Sauce | Fresh Basil

TOMATO AND BASIL ARANCINI
Fried Risotto Balls | Smoked Mozzarella | Arugula Pesto

Keep the party going with a Late-Night Bite Station! From savory snacks to indulgent comfort foods, these crowd-favorites will fuel the fun all night long. Ask your Event Designer about customization, including vegetarian and gluten-free options!

WEDDING CAKES

Purple Onion Catering currently offers one tier cutting cakes for $100.



Cake Flavors

Red Velvet Cake
Chocolate Pound Cake
Mocha Chocolate
Carrot Cake
Coconut Cake
Vanilla Chiffon Cake
Pumpkin Spice
Lemon Cake

Frostings

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese Frosting
Coffee Buttercream

Fillings

Seedless Raspberry
Chocolate Ganache
Dulce de Leche
Fresh Strawberries

Looking for a tiered cake or custom designs? Ask your event designer about the incredible bakers and cake artists we partner with!

Jared Ladia Photography

WEDDING EQUIPMENT



Every detail matters when it comes to bringing your wedding vision to life–including the essentials that make it shine. From tables and chairs to barware, dinnerware, fine china, and even coffee and bar service, we've got it all covered.

We collaborate with top-tier vendors to provide the perfect equipment, linens, tenting, and more to match your unique style. Your Purple Onion event designer will guide you through every detail through the process, ensuring you have everything you need for a flawless celebration.

Rachel Mattio Photography

OUR TEAM

Sales

Your event designer takes the lead in bringing your wedding vision to life, gathering all the key details and seamlessly coordinating with every department. As your big day approaches, your event producer meticulously steps in behind the scenes, ensuring the production runs smoothly and every last-minute detail falls perfectly into place. Together, they create a beautifully cohesive, stress-free, and unforgettable event.

Culinary

Our Purple Onion Catering culinary team oversees everything from menu development and food quality to on-site sanitation and seamless execution, ensuring every dish is flavorful, fresh and perfectly crafted. Your event will be staffed with a top-tier team, including experienced bartenders, skilled kitchen preps, experienced captains, attentive servers, and talented chefs for a flawless dining experience.

Operations

The Operations Team works closely with all of our departments to ensure every essential item is carefully packed onto our trucks with precision. From coordinating event details, managing logistics, and timing departures from our home base to ensuring every piece of equipment is properly accounted for, they create a seamless flow from back of house to front–so your wedding runs effortlessly from start to finish.

Staffing

Our staffing team is the heart of every event, bringing energy, professionalism, and hospitality to your celebration. From our experienced event captains to our dedicated service staff, they ensure flawless execution, impeccable guest service, and a seamless dining experience. With careful coordination, attention to detail, and a commitment to excellence, our onsite team works tirelessly to bring your vision to life–so you can relax and enjoy every moment.

Assembling the right team is key to the success of any event, especially a wedding. Our departments work seamlessly together to bring your vision to life and create the celebration you've always dreamed of.

Maddy Williams Photography

THE PROCESS

Inquiry

You reach out to us and we gather starting details to learn more about you and your wedding.

Proposal

Our event designers carefully craft a proposal for your needs with options for your menu.

Booking or Tasting

If you like what you see, you can book with us! We also offer in-house tastings prior to or after booking with us! You can also book with us after your tasting.

Menu Selection

After your tasting, you'll finalize your menu with us and choose your favorites!

Rental Appointment

You'll meet with our representative at our rental group showroom and design and create the look of your wedding!

Planning Process

We're here for you every step of the way to answer any questions and make the planning process seamless.

Walkthrough

Your event Designer and event producer will meet you and your planning team at your venue to walkthrough the timeline.

Final Details

You'll give us your final guest count, guest meal choices, vendor count and any last details we'll need to know.

The Wedding Day

Sit back, relax, and enjoy the moment! Our onsite team will ensure your timeline flows smoothly and everything goes according to plan.

O. Marco Photo

PRICING



Our starting prices include passed appetizers, a salad and dinner course, classic china selections, flatware, linens, glassware, bar mixers, bar and event staff, plus all delivery fees and taxes. Final pricing varies based on your final guest count, selection of equipment, chosen menu, bar package, and venue needs.

Each quote is custom-crafted to best fit the unique needs of our clients and venues. Contact us today for more options and pricing information!

Your event designer will guide you in selecting the right equipment and service style–whether plated, buffet, or family-style–ensuring you have everything you need while staying within budget.

Victoria Heer Photography

BRINGING MORE TO THE TABLE

and not only our delicious food!

We know how to take your celebration to the next level! Contact us today for a free consultation, more information about our services, or to start crafting a custom proposal. To provide an accurate proposal, we ask that you finalize your venue first, as many factors–such as cost, equipment, and staffing–depend on your chosen location. Our team is eager to create a personalized, stress-free experience to make your wedding day absolutely perfect!

We can't wait to work with you!

Purple Onion Catering Co.
info@purpleonioncatering.com
(703) 631-0050