



**GEORGETOWN  
CATERING  
MENU**

**DEAN & DELUCA**  
CATERING



## **B R E A K F A S T**

Selections are subject to change based on availability.  
Standard serves 10-12, large serves 20-25.  
**6 person minimum per order on per-person offerings.**

### **CONSI'S QUICHES**

Individually hand-crafted using Chef Consi's 25-year old tried and true recipe.  
Lorraine with applewood bacon and Gruyere • Spinach and feta cheese  
\$8.50 per person

### **VEGETABLE FRITTATA**

\$160 serves 16, Gluten free

### **LOX BAGEL PLATTER**

Smoked salmon accompanied by sliced hard boiled eggs, sliced tomatoes, Bermuda onions, capers and lemon wedges; served with bagel slices and cream cheese.  
\$120 standard, \$175 large

### **THE VEGAN**

Farm to table organic apple raisin oatmeal. Served with fresh fruit and Vermont maple syrup.  
\$6.50 per person

### **LOCAL BREAKFAST PASTRIES**

Assorted bagels, muffins, Danish, croissants and pastries served with sweet butter, cream cheese and preserves.  
\$7 per person

### **THE CANAL BREAKFAST**

Basket of local breakfast pastries, premium granola bars and seasonal sliced fruits and berries.  
Signature blend regular and decaffeinated coffees and freshly squeezed orange juice.  
\$250 standard, \$450 large

### **NEW YORK BAGELS**

With traditional and vegetable cream cheese.  
\$60 standard, \$120 large

### **PARFAIT**

Strawberry banana with almonds or mixed berry with granola.  
\$6 each

### **PREMIUM GRANOLA BARS**

\$3.75 each

### **SEASONAL FRUIT SALAD**

\$5.50 per person

### **BREAKFAST PROTEINS**

Applewood smoked thick-cut bacon, turkey bacon or chicken sausage.  
\$6 per person

# SANDWICH SELECTIONS

See luncheon prix fixe on page 6 for ordering options.

## THAI CHICKEN WRAP

Grilled chicken tossed in a spicy peanut sauce wrapped in a flour tortilla with romaine lettuce, cucumber, carrots, scallions, basil, mint and sesame.

## SIGNATURE TURKEY CLUB SANDWICH

Smoked turkey breast, Black Forest ham, applewood bacon, tomato, avocado, mayonnaise, romaine lettuce on sourdough bread.

## THE ITALIAN

Spicy Coppa, genoa salami, Prosciutto, fresh mozzarella, beefsteak tomatoes, balsamic vinegar, extra virgin olive oil on a baguette.

## ROAST BEEF

Roast beef with provolone, leaf lettuce, horseradish cream and caramelized sweet onion on ciabatta.

## TURKEY, AVOCADO AND ALFALFA SPROUTS

Smoked turkey, avocado, sprouts and tomato with basil mayonnaise on brioche.

## CLASSIC TUNA SANDWICH

White albacore tuna, capers non pareil, celery, dill, lemon juice, aged balsamic vinegar, homemade mayonnaise, white beans, tomato and romaine lettuce on healthy multigrain.

## TRADITIONAL CHICKEN SALAD SANDWICH

Diced chicken, mignonette of sweet Bermuda onion, celery, finely chopped Italian parsley, mayonnaise, tomato and romaine leaves on healthy multigrain.

## JUMBO LUMP CRAB CAKE ON BRIOCHE

Signature crab cake with red onion, tomato, lettuce, spicy remoulade on brioche.

Add \$4

## PROVENÇAL-STYLE GRILLED VEGETABLE SANDWICH

Grilled eggplant, mozzarella, grilled zucchini squash and basil pesto on brioche.

## GRILLED VEGETABLE WRAP

With seasonal vegetables, marinated tomato and avocado in a wrap with red pepper hummus.

## ACCOMPANIMENTS

Kettle chips • Fruit salad • Chef's selected pasta salad • Side Salad of the day

Substitute Gluten-free vegan wrap for any sandwich: Add \$2 per person





## LUNCHEON PRIX FIXE

6 person minimum order.

### THE ROCK CREEK

Assorted sandwich platter served with choice of one accompaniment and our assorted cookies and brownies.

\$17 per person

### THE SHENANDOAH

Assorted sandwich platter served with choice of two accompaniments and our assorted cookies and brownies.

\$19 per person

### THE POTOMAC

Assorted sandwich platter served with choice of three accompaniments and our assorted cookies and brownies.

\$21 per person

### BOXED LUNCH

Choice of sandwich served with one accompaniment and a fresh baked cookie.

\$18 per person

## EXECUTIVE LUNCHEON

Choice of turmeric quinoa, roasted fingerling potatoes, green salad, or grilled vegetable medley. Served with fresh baked bread.

6 person minimum order.

### THE WASHINGTON

Rosemary and soy marinated tenderloin of sliced beef, served with horseradish cream sauce and red onion marmalade.

\$26 per person

### THE ROOSEVELT

Grilled, poached or roasted salmon du jour served with dill and sour cream sauce.

\$20 per person

### THE GEORGETOWN

Dean & DeLuca exclusive crab cakes served with Old Bay rémoulade dip.

\$21 per person

### THE JEFFERSON

Grilled stuffed chicken breast served with rustic tomato mushroom sauce.

\$19 per person

### THE LINCOLN

Eggplant Parmesan with house-made tomato marinara.

\$19 per person

### ASSORTED COOKIE AND BROWNIE PLATTER

\$6 per person

## ENTRÉE SALADS

Entrée salads include fresh baked bread.  
6 person minimum order per selection.

### TUNA NIÇOISE SALAD

White albacore tuna, new potatoes, haricot vert, hard-boiled eggs and niçoise olives.

\$18 per person

### GRILLED SALMON CAESAR SALAD

Grilled Atlantic salmon, romaine, garlic, oregano croutions, Parmigiano Reggiano, and creamy caesar dressing.

\$17.50 per person

### JAPANESE STEAK AND SOBA NOODLES

Soy-garlic marinated beef tenderloin, roasted almonds, bok choy, soba noodles, scallion mirin vinaigrette.

\$21.50 per person

### COBB SALAD

Romaine, watercress, applewood bacon, chopped egg, avocado, Roquefort cheese and french vinaigrette.

\$21 per person with lobster, \$17 per person with chicken

### GREEK SALAD

Romaine, feta cheese, kalamata olives, sundried tomatoes, artichoke hearts, red wine and oregano vinaigrette.

\$16 per person

## BREAKS & SNACKS

Standard serves 10-12, large serves 20-25

### EARLY RISER

Premium granola bars, seasonal sliced fruits, roasted jumbo cashews and dried apricots. Signature blend of regular and decaf coffees.

\$120 standard, \$220 large

### AFTERNOON DECADENCE

A selection of freshly baked cookies, mini-pastries and tarts, macarons, and chocolate rugelach served with fresh seasonal berries. Seasonal blend of regular and decaf coffees.

\$125 standard, \$225 large

### SNACK PACK

Assorted Dean & DeLuca chips, assorted bags of popcorn, gummy bears, jumbo cookies and whole organic fruit.

\$100 standard, \$200 large



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## CHEESE & CHARCUTERIE

Standard serves 10-12, large serves 20-25

Cheese platters include a basket of table crackers and baguette slices.  
Selections are subject to change and based on availability.

### GEORGETOWN CHEESE PLATTER

Fromage d’Affinois with mild fruity undertones and a luscious texture.  
Point Reyes Bleu is California’s only classic-style bleu cheese.  
Humboldt Fog is a mild aged goat cheese that is slightly tart with a mild finish.  
Keens Farmhouse Cheddar with slight, earthy flavors and a sharp finish.

\$120 standard, \$160 large

### FRUIT AND CHEESE PLATTER

Imported and domestic cheeses, seedless grapes, strawberries,  
pineapple and melon accompanied by sliced breads and crackers.

\$150 standard, \$240 large

### CHEESE AND CHARCUTERIE PLATTER

Includes a mix of aged, soft and hard cheeses, cured meats, terrines and pates.  
Served with fig preserves, honey, roasted pistachios, grapes, stone ground mustard,  
crackers and baguettes.

\$165 standard, \$255 large

### ANTIPASTO MISTO

Soppresata Venetta, sweet Coppa, prosciutto de Parma, smoked mozzarella  
with bocconcini, roasted red peppers with grilled eggplant, fennel,  
and zucchini; marinated artichokes and kalamata and picholine olives.

\$130 standard, \$175 large

### CHARCUTERIE

A selection of traditional and vegetable pâté en terrine,  
cured sausages and ham accompanied by cornichons, imported olives,  
stone-ground and Dijon mustards and sliced hearth breads.

\$140 standard, \$180 large

# PLATTERS

Standard serves 10-12, large serves 20-25

## GEORGETOWN FRUIT PLATTER

Sliced honeydew, mango, cantaloupe, pineapple, grapes, and seasonal berries.

\$90 standard, \$140 large

## CRUDITÉ

Seasonal medley of baby zucchini, patty pan squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli and cauliflower accompanied by herb chèvre dip.

\$90 standard \$140 large

## GRAND SHRIMP COCKTAIL

Jumbo shrimp cooked to perfection and served on a bed of leaf lettuce with lemon and lime wedges; accompanied by traditional cocktail sauce.

\$140 standard, \$190 large

## GRILLED BEEF TENDERLOIN

Grilled beef tenderloin, cooked medium-rare, sliced and garnished with cornichons and olives; accompanied by Dijon and grain mustard, horseradish cream sauce and dinner rolls.

\$15 per person

Ten person minimum order.

## PROVENÇE GRILL

Fire grilled shrimp and rosemary garlic chicken with grilled zucchini and sun-dried tomatoes; accompanied by marinated olives, herb chèvre dip and roasted pepper rouille.

\$210 standard, \$260 large

## PACIFIC RIM

Szechuan shrimp and Thai red curry chicken served with vegetable sushi rolls; finished with pickled ginger, wasabi and soy scallion dipping sauce.

\$210 standard, \$260 large

## GRILLED VEGETABLE PLATTER

Zucchini, squash, red onions, bell peppers, and asparagus with sundried tomato pesto, basil pesto and blue cheese dipping sauce.

\$105 standard, \$145 large

## MEDITERRANEAN DIPPING

Turkish grilled chicken with hummus, baba ghanoush, dolmas, black olives and raita sauce accompanied by sliced breads and crackers.

\$150 standard, \$180 large

## ENGLISH TEA

Smoked salmon points, grilled chicken on multigrain, rosemary cotto ham on croissants and classic cucumber sandwiches served with cheddar cheese twists, seedless grapes and strawberries.

\$235 standard, \$285 large

## TANGIER

Rosemary lamb and Moroccan chicken, red pepper hummus and baba ganoush with seasoned pita chips, hand rolled dolmas and stuffed olives; accompanied by cucumber raita sauce.

\$210 standard, \$260 large

## DEAN & DELUCA SIGNATURE CRAB AND LOBSTER DIP

with Maine Lobster and Jumbo Lump Crabmeat accompanied by sliced baguette and crisps.

\$140 standard, \$275 large



# HORS D'OEUVRES

Minimum order of 2 dozen per selection.

## PROTEIN

### THAI LEMON GRASS BEEF BAVETTE

with soy and ginger  
\$38 per dozen

### THAI CURRY CHICKEN SATAY

with spicy peanut sauce  
\$30 per dozen

### PEKING LACQUERED DUCK

Served on rice paper with scallions  
and hoisin sauce  
\$36 per dozen

### MINIATURE CRISPY CHICKEN THAI SPRING ROLLS

with sweet chili sauce  
\$28 per dozen

### TENDERLOIN OF BEEF

Served on crostini with  
red onion marmalade  
\$38 dozen

### NEW ZEALAND LAMB CHOPS

with pomegranate molasses  
\$72 per dozen

### ANTIPASTO SKEWERS

Cured meat, olives and bocconcini  
\$30 per dozen

Prosciutto wrapped asparagus

\$28 per dozen

## SEAFOOD

### PETITE CRAB CAKES

with old bay remoulade dip  
\$36 per dozen

### BACON WRAPPED SCALLOP

Served on a crisp with lime-tamarind glaze  
\$55 per dozen

### SMOKED SALMON

Served on blini with crème fraiche  
\$32 per dozen

### TUNA TARTARE

with avocado mousse on cucumber  
\$35 per dozen

### JUMBO LUMP CRAB LOUIE SALAD

Served in phylo cups  
\$36 per dozen

### SMOKED SALMON DEVILED EGGS

\$32 per dozen

## VEGETARIAN

### CARAMELIZED ONION AND BLUE CHEESE TART

\$28 per dozen

### CAPRESE SKEWERS

\$28 per dozen

### MACARONI AND GOAT CHEESE IN PHYLO CUP

\$28 per dozen

### WILD MUSHROOM AND RISOTTO CAKES

\$30 per dozen

### SPANAKOPITA

\$32 per dozen

## SUSHI

### CLASSIC ROLL

72 pieces: california roll, spicy tuna roll, salmon avocado roll,  
tuna komaki, cucumber komaki

\$95

### NIGIRI AND MAKI PLATTER

66 pieces: tuna, salmon, yellowtail, eel and shrimp nigiri, tuna komaki,  
salmon komaki

\$145

### DELUXE ROLL PLATTER

96 pieces: rainbow roll, california roll, spicy tuna roll, eel cucumber roll,  
tuna komaki, salmon komaki

\$125

### GARDEN PLATTER

40 pieces: avocado roll, triple vegetable roll, carrot komaki, cucumber komaki,  
inari and edamame

\$55

### PICNIC ROLL PLATTER

48 pieces: california roll, triple vegetable roll, eel cucumber roll, avocado maki

\$62





## DESSERTS

Standard serves 10-12, large serves 20-25  
6 person minimum per order on per-person offerings.

### GOURMET DESSERT PLATTER

The finest selections of our fresh baked cookies, brownies and dessert bars, garnished with seasonal berries and fresh mint.

\$75 standard, \$135 large

### SEASONAL DESSERT PLATTER

Freshly baked cookies, mini pastries and tarts, macarons and chocolate rugelach served with fresh seasonal berries.

\$100 standard, \$150 large

### MINIATURE FRENCH PASTRIES

Assortment of pastries, opera, éclairs, tarts and mousses.

\$8.50 per person

### MINIATURE ITALIAN DESSERTS

Assortment includes pasticotti, almond tart, rum sponge tart, mocha cream puff, cannoli, chocolate cannoli, cream horn, lemon roll and sfogliatelle.

\$8.50 per person

### CHOCOLATE DIPPED STRAWBERRIES

Dark chocolate covered strawberries with white chocolate drizzle.

Market price

### SPECIALTY CAKES AND TARTS

We offer a variety of specially designed cakes for any occasion.

Pricing is based on cake design, style and size

### GEORGETOWN CUPCAKES

Seasonal flavors.

\$52 per dozen

### SWEET LOBBY MACARONS

Seasonal flavors.

\$36 per dozen

## BEVERAGES

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### SOFT DRINKS

Coke • Diet Coke • Sprite

\$2.25 each

Nantucket Nectars

\$2.75 each

### PREMIUM SPECIALTY BEVERAGES

Assorted Boylan sodas, Spindrift Sparkling Juices, and Capital Kombucha.

\$4.25 each

### DEAN & DELUCA BOTTLED WATER

Sparkling or still.

\$2.25 each

### HONEST TEA

\$4.50 each

### SAN PELLEGRINO

Limonata or Arancita.

\$3 each

### COFFEE SERVICE

Dean & DeLuca's signature coffee—regular or decaffeinated.

\$22 per box, serves 8-10

### HOT TEA SERVICE

The finest selections of black, green and herbal tea blends from around the globe.

\$22 per box, serves 8-10

### FRESH SQUEEZED ORANGE JUICE

\$10 per quart

### IMPORTED AND DOMESTIC BEER SELECTIONS

Ask our catering specialist for offerings.

### WINE

Our wine director is pleased to suggest wines to compliment your menu selections.

## SPECIAL EVENT SERVICES

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Dean & DeLuca has a wide range of menus for you to choose from.

Our catering guide is a sampling of what we have to offer.

We encourage you to use the services of our experienced sales coordinators who will customize a menu tailored to your specific requests.

From small private affairs to large corporate events and weddings, we are pleased to assist you.

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## EVENT COORDINATORS

Our dedicated professionals will assist you in planning every detail of your event.

We work with the reception site to ensure timely coordination of your event.

Additional fees may apply based on the reception site specifications.

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## SERVICE STAFF

Uniformed butlers, bartenders, event captains and chefs are available at your request.

All of our staff members are well trained and professional and we strongly suggest an event captain at functions with more than 50 guests.

Our staff members are always dressed professionally.

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## DELIVERY AND GRATUITY

Dean & DeLuca offers delivery to our surrounding areas. Please inquire with our sales coordinator about delivery fees. Service charge for events involving wait staff, may apply.

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## EQUIPMENT

Dean & DeLuca can arrange for the rental of all the equipment you may need for any event. We can provide white china, chafing dishes, glassware, flatware, and linens for an additional fee. Please give at least 72 hours notice for the arrangement of this service.

**Advance notice required on special order items.  
Selections subject to change based on availability.**

**WWW.DEANDELUCA.COM/CATERING**

For over 40 years, the experts at Dean & DeLuca have searched the globe in constant pursuit of the finest foods available, uncovering rare flavors and specialty indulgences. Now, let us bring these flavors directly to you.



**DEAN & DELUCA**

CATERING

Dean & DeLuca Georgetown

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