

FULL SERVICE  
CATERING MENU



**DEAN & DELUCA®**  
CATERING





**SESAME TUILE CONES FILLED WITH TUNA TARTAR**

## PASSED HORS D'OEUVRES

Fried Mozzarella Bocconcini with Slow Cooked Tomato Sauce

Smoked Salmon Served on Blini with Dill Crème Fraiche

Foie Gras Toast Point Spread with Foie Gras and Garnished  
with a Tart Cherry Jam

Smoked Salmon Deviled Egg

Piedmontese Beef Tenderloin with Parmesan and Wild Arugula Crostini

Sea Scallop Wrapped in Bacon

Goat Cheese and Slow Roasted Grapes on Crostini

Mini Lobster Roll

Grilled Cheddar with Ham and Pear Mostarda

Shrimp Tostada with Salsa Fresca

Marinated Tomato wrapped in Bacon

Sesame Tuile Cone Filled with Tuna Tartare

Petite Maryland Crab Cake with Old Bay Remoulade

Duck Spring Roll with Hoisin Sauce

## RECEPTION STATIONS

### CHEESE, CHARCUTERIE, CRUDITÉ STATION

Seasonal Selection of Artisanal Cheeses, Grapes,  
Fresh Seasonal Berries, Dried Fruit, and Marcona Almonds;  
Accompanied by Sliced Breads and Crackers.

Seasonal Medley of Baby Zucchini, Broccolini, Asparagus,  
Radish, Cherry Tomatoes, Baby Carrots, and Cauliflower.  
Served with Herb Chèvre and Green Goddess Dip.

Soppresato Venetta, Sweet Coppa, Prosciutto di Parma,  
Traditional Terrines, Imported Olives, Stone-Ground Mustards;  
Accompanied by Sliced Breads and Crackers.

### TEA TIME STATION

Tiered Displays of Smoked Salmon Points; Grilled Chicken on Multi Grain;  
Rosemary Cotto Ham Cucumber Sandwiches; Egg Salad Sandwich with Cress;  
Smoked salmon with Cream Cheese; Honeyed Ham and Apricot Mustard;  
Assorted Scones, Tea Cookies and Fresh Madelines. Includes Fig Jam,  
Raspberry Preserves and Lemon Curd.





[deandeluca.com/catering](http://deandeluca.com/catering)

## RECEPTION STATIONS

*continued*

### BRUNCH STATION

Individual Hand-Made Quiches

Creamy Southern Grits with Cave Aged Cheddar and Gruyere,  
Diced Vegetables, and Applewood Smoked Bacon Crumbles

Assorted Local Muffins, Croissants, Danishes,  
and Cheddar Chive Biscuits

Field Green Salad with Dried Apricots, Walnuts and Chèvre

Fresh Fruit and Granola Parfaits

Sliced Melon, Pineapple, Grapes, Papaya, Kiwi  
and Seasonal Berries

### CUSTOM STATION

*Available for breakfast, lunch, breaks, cocktail receptions and dinners.*

Tell us about your idea and we will create an  
unbelievable epicurean experience for you and your guests.

Ask our catering professionals for details.



## SALADS

Greek Chickpea Salad, Cucumber, Tomato, Olive,  
Feta and Red Onion

Red and Gold Roasted Beet Salad with Arugula,  
Sunflower Seeds, Spinach, Chervil and Sherry Vinaigrette

Simple Green Salad with Grilled Meyer Lemon

Egyptian Cucumber Salad with Red Onion, Fresh Dill,  
Heirloom Tomatoes, Lemon, Sea Salt, and Fresh Cracked Pepper

Shaved Brussels Sprouts and Kale with Almond,  
Egg and Pecorino

Field Green Salad with Goat Cheese, Pine Nuts, Roasted Red Peppers  
and Balsamic Vinaigrette

Heirloom Tomato Salad with Pomegranate Seeds, Red Onion,  
Basil, Parsley and Arugula



SHAVED BRUSSELS AND KALE WITH ALMONDS, EGG, PECORINO



**SLOW ROASTED BREAST OF DUCK WITH LAVENDER HONEY**

## ENTRÉES

Roasted Chicken with Harissa

Slow Roasted Duck Breast with Acia Honey

Blackened Atlantic Salmon

Jumbo Lump Maryland Crab Cake

Barbecue Braised Pork Shank

Rosemary and Dijon Encrusted Domestic Rack of Lamb

Piedmontese Beef Tenderloin with Wild Mushroom Compote

Vegetarian Lasagna

## SIDES

Turmeric Quinoa Salad with Grilled Broccolini, Roasted Tomatoes, Caramelized Shallots, Lemon Vinaigrette, and Parsley

Roasted Heirloom Carrots, Radish, Chilis and Sunflower Seeds

Israeli couscous with Basil Pesto, Goat Cheese, Dates, Red Peppers and Arugula

Haricot Vert with Fig and Pistachio

Grilled Asparagus with Lemon Zest







CHOCOLATE GANACHE MINI TARTS

## DESSERT

### MINIATURE DESSERTS

*For passed desserts, buffet or family style presentations*

Tiramisu

Assorted Swan Cream Puffs

Doughnuts: Brown Butter, Chocolate Chip Amaretto,  
Dulce de Leche, Nutella with Applewood Smoked Bacon

Meyer Lemon Tarte with Fresh Raspberry Filling  
and Italian Meringue

Assorted Individual Tarts and Cheesecakes

Cappucino Crème Brulee

House Made Chocolate Chip Sea Salt Cookies with a  
Shot of Organic Milk

Gluten Free Delice Meringue

Coconut or Gluten Free Almond Macarons

Whether you're planning a wedding, a baby shower or an extravagant gala, whether you're looking for something inventive or classic—we'll help bring your vision to life. We offer complete food, beverage, staffing, décor and rental packages for events of all sizes. Be a guest at your own celebration. Inquire today about a customized proposal for your next event.



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