

GEORGETOWN  
CATERING  
MENU

DEAN & DELUCA®

CATERING



## **BREAKFAST**

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

### **CONSI'S QUICHES** \$8.50 per person

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

### **VEGETABLE FRITTATA** \$160 serves 16, GF

### **LOX BAGEL PLATTER** \$120 standard, \$175 large

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

### **THE VEGAN** \$6.50 per person

Farm to table organic apple raisin oatmeal. Served with fresh fruit and Vermont maple syrup.

### **LOCAL BREAKFAST PASTRIES** \$7 per person

Assorted bagels, muffins, Danish, croissants and pastries served with sweet butter, cream cheese and preserves.

### **THE CANAL BREAKFAST** \$250 standard, \$450 large

Basket of local breakfast pastries, DEAN & DELUCA granola bars and seasonal sliced fruits and berries. Signature blend regular and decaffeinated coffees and freshly squeezed orange juice.

### **NEW YORK BAGELS** \$60 standard, \$120 large

With traditional and vegetable cream cheese.

### **PARFAIT** \$6 each

Strawberry banana with almonds or mixed berry with granola.

### **SEASONAL FRUIT SALAD** \$5.50 per person

### **HOUSE BAKED GRANOLA BARS** \$3.75 each

### **BREAKFAST PROTEINS** \$6 per person

Applewood smoked thick-cut bacon, turkey bacon or chicken sausage.

# 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 WITH CARAMELIZED ONION ON CIABATTA

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

## TURKEY, AVOCADO & 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 add \$4

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

## PROVENCAL-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: \$2 per person





## LUNCHEON PRIX FIXE

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*Six person minimum order.*

### **THE ROCK CREEK** \$17 per person

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

### **THE SHENANDOAH** \$19 per person

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

### **THE POTOMAC** \$21 per person

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

### **BOXED LUNCH** \$18 per person

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

## EXECUTIVE LUNCHEON

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

*Six person minimum order.*

### **THE WASHINGTON** \$26 per person

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

### **THE ROOSEVELT** \$20 per person

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

### **THE GEORGETOWN** \$21 per person

DEAN & DELUCA exclusive crab cakes served with Old Bay rémoulade dip.

### **THE JEFFERSON** \$19 per person

Grilled stuffed chicken breast served with rustic tomato mushroom sauce.

### **THE LINCOLN** \$19 per person

Eggplant Parmesan with house-made tomato marinara.

### **ASSORTED COOKIE AND BROWNIE PLATTER**

\$6 per person

## ENTRÉE SALADS

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

### TUNA NIÇOISE SALAD \$18 per person

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

### GRILLED SALMON CAESAR SALAD \$17.50 per person

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

### JAPANESE STEAK AND SOBA NOODLES \$21.50 per person

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

### COBB SALAD \$21 per person with lobster, \$17 per person with chicken

Romaine, applewood bacon, grape tomatoes, hard-boiled egg, avocado, blue cheese with creamy cobb salad dressing.

### GREEK SALAD \$16 per person

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

## BREAKS & SNACKS

Standard serves 10-12, large serves 20-25.

### EARLY RISER \$120 standard, \$220 large

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

### AFTERNOON DECADENCE \$125 standard, \$225 large

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.

### SNACK PACK \$100 standard, \$200 large

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





## CHEESE & CHARCUTERIE

Standard serves 10-12, large serves 20-25. Cheese boards are presented on our signature maple cutting boards and include a basket of table crackers and baguette slices.

*Selections are subject to change and based on availability.*

### **GEORGETOWN CHEESE BOARD** \$120 standard, \$160 large

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.

### **FRUIT AND CHEESE BOARD** \$150 standard, \$240 large

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

### **CHEESE AND CHARCUTERIE BOARD** \$165 standard, \$255 large

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.

### **ANTIPASTO MISTO** \$130 standard, \$175 large

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.

### **CHARCUTERIE** \$140 standard, \$180 large

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.

# PLATTERS

Standard serves 10-12, large serves 20-25.

## **GEORGETOWN FRUIT PLATTER** \$90 standard, \$140 large

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

## **CRUDITÉ** \$90 standard \$140 large

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

## **GRAND SHRIMP COCKTAIL** \$140 standard, \$190 large

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

## **GRILLED BEEF TENDERLOIN** \$15 per person *Ten person minimum order.*

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.

## **PROVENÇE GRILL** \$210 standard, \$260 large

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.

## **PACIFIC RIM** \$210 standard, \$260 large

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

## **GRILLED VEGETABLE PLATTER** \$105 standard, \$145 large

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

## **MEDITERRANEAN DIPPING** \$150 standard, \$180 large

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

## **ENGLISH TEA** \$235 standard, \$285 large

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.

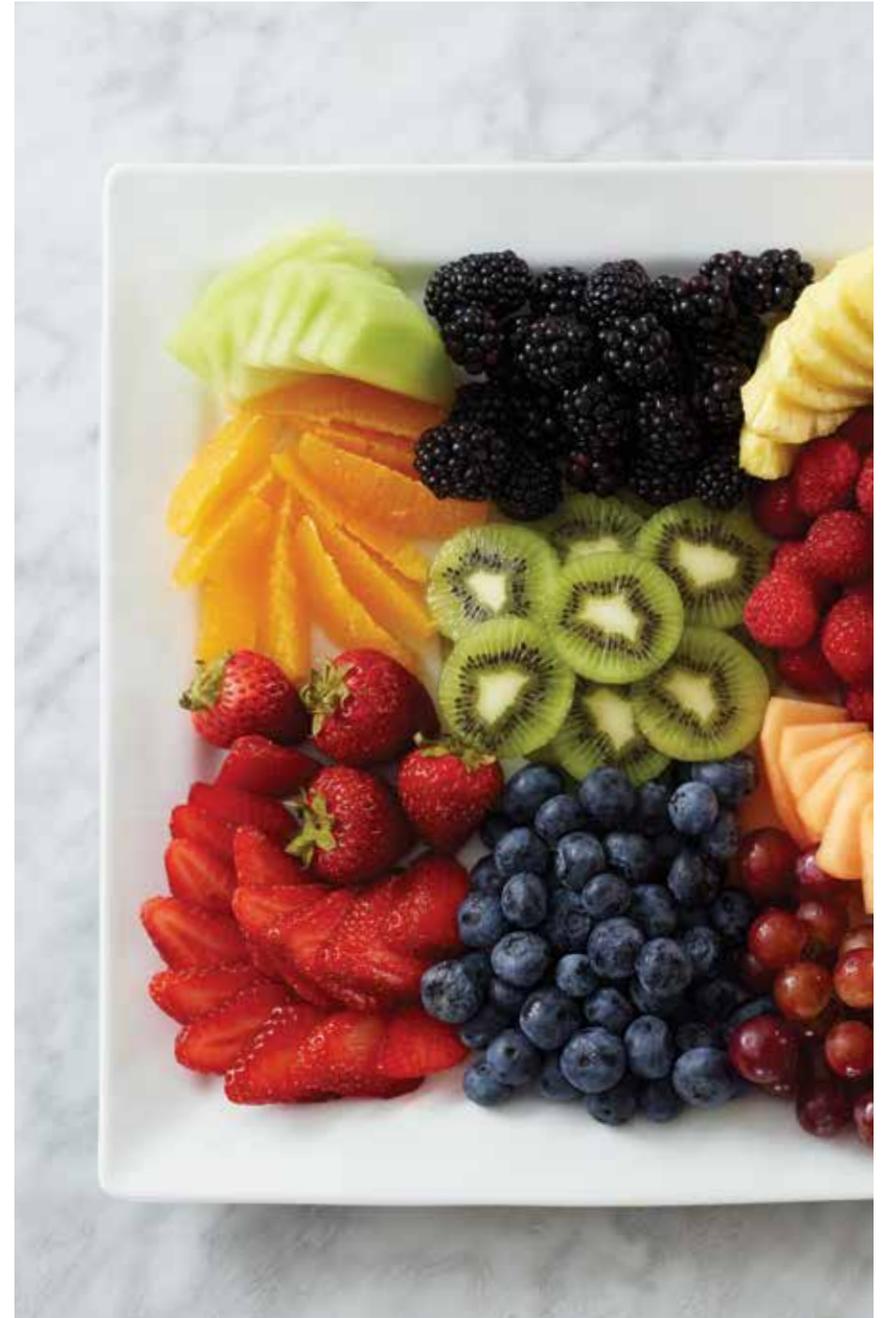
## **TANGIER** \$210 standard, \$260 large

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.

## **DEAN & DELUCA SIGNATURE CRAB & LOBSTER DIP**

\$140 standard, \$275 large

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





## HORS D'OEUVRES

*Minimum order of two dozen per selection.*

### PROTEIN per dozen

- Thai lemon grass beef bavette with soy and ginger \$38
- Thai curry chicken satay with spicy peanut sauce \$30
- Peking lacquered duck on rice paper with scallions and hoisin sauce \$36
- Miniature crispy chicken Thai spring rolls with honey soy sauce \$28
- Tenderloin of beef on crostini with red onion marmalade \$38
- New Zealand lamb chops with pomegranate molasses \$72
- Antipasto skewers—cured meat, olives and bocconcini \$30
- Prosciutto wrapped asparagus \$28

### SEAFOOD per dozen

- Petite crab cakes with old bay remoulade dip \$36
- Bacon wrapped scallop on crisp, lime-tamarind glaze \$55
- Smoked salmon on blini with crème fraîche \$32
- Tuna tartare with avocado mousse on cucumber \$35
- Jumbo lump crab louie salad in phyllo cups \$36
- Smoked salmon deviled eggs \$32

### VEGETARIAN per dozen

- Caramelized onion and blue cheese tart \$28
- Caprese skewers \$28
- Macaroni and goat cheese in phyllo cup \$28
- Wild mushroom and risotto cakes \$30
- Spanakopita \$32

## SUSHI

**CLASSIC ROLL**, 72 pieces: california roll, spicy tuna roll, salmon avocado roll, tuna komaki, cucumber komaki \$95

**NIGIRI & MAKI PLATTER**, 96 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 & 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. *Six person minimum per order on per-person offerings.*

**GOURMET DESSERT PLATTER** \$75 standard, \$135 large

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

**SEASONAL DESSERT PLATTER** \$100 standard, \$150 large

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

**MINIATURE FRENCH PASTRIES** \$8.50 per person

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

**MINIATURE ITALIAN DESSERTS** \$8.50 per person

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

**LONG STEMMED DIPPED STRAWBERRIES** Market price

Dark chocolate covered strawberries with white chocolate drizzle.

**SPECIALTY CAKES AND TARTS** Pricing is based on cake design, style and size

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

**GEORGETOWN CUPCAKES** \$52 per dozen

Seasonal flavors.

**SWEET LOBBY MACARONS** \$36 per dozen

Seasonal flavors.

## BEVERAGES

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### SOFT DRINKS \$2.25 each

Coke • Diet Coke • Sprite

Nantucket Nectars \$2.75 each

### PREMIUM SPECIALTY BEVERAGES \$4.25 each

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

### DEAN & DELUCA® BOTTLED WATER \$2.25 each

Sparkling or still.

### HONEST TEA \$4.50 each

### SAN PELLEGRINO \$3 each

Limonata or Arancita.

### COFFEE SERVICE \$22 per box, serves 8-10

DEAN & DELUCA's signature coffee—regular or decaffeinated.

### HOT TEA SERVICE \$22 per box, serves 8-10

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

### FRESH SQUEEZED ORANGE JUICE \$10 per quart

### IMPORTED & 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.

### 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.

### 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.

### DELIVERY & 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.

### 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.*

**DEANDELUCA.COM/CATERING**

For over 35 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

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