



**8180 Greensboro Drive
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Breakfast

Minimum order is 8 guests and prices are per person unless otherwise stated

PASTRY & BAGEL ASSORTMENT

An assortment of fresh baked muffins, coffee cakes, danishes, cinnamon rolls, croissants, breakfast breads and bagels with cream cheese, butter and jelly

\$4.65 / add fruit salad \$7.35

MUFFINS, BAGELS & COFFEE CAKES

An assortment of fresh baked muffins, coffee cakes and bagels with cream cheese, butter and jelly

\$4.65 / add fruit salad \$7.35

ASSORTED BAGELS

With cream cheeses, butter and jelly

\$3.95 / add fruit salad \$6.65

SUNRISE SCRAMBLED EGGS

Fluffy scrambled eggs served with breakfast potatoes, bacon or sausage, butter croissants, bagels, fresh baked muffins and Heinz ketchup packets

\$9.95 / add fruit salad \$12.65

BREAKFAST EGG SANDWICHES

Assorted sandwiches including: ham, egg, cheddar on croissant, sausage, egg, cheddar on English muffin, bacon, egg and cheese on English muffin

\$5.95 each / add fruit salad \$8.65

SANTA FE BREAKFAST BURRITO

Rolled flour tortillas stuffed with breakfast potatoes, scrambled eggs, breakfast sausage and cheddar cheese served with a side of salsa

\$5.95 / add fruit salad \$8.65

BLVD BERRY FRENCH TOAST

Egg dipped brioche sprinkled with nutmeg and cinnamon, served with fresh berries and maple syrup, accompanied with bacon or sausage and fluffy scrambled eggs

\$9.50

FLUFFY BUTTERMILK PANCAKES

Your choice of banana, chocolate chip or plain, served with scrambled eggs, bacon or sausage, accompanied with fresh berries, butter and syrup

\$9.50

BLVD BUILD YOUR OWN PARFAIT

Low fat vanilla & strawberry yogurt, mixed seasonal berries, and crunchy granola served with assorted blueberry, cranberry and apple spice muffins

\$9.95

ASSORTED BAGELS AND SMOKED SALMON DISPLAY

Sliced smoked salmon, chopped purple onions, chopped egg, capers, lemon wedges, dill cream cheese and assorted bagels

\$8.45 / add fruit salad \$10.95

Breakfast Casseroles

Served in half pan increments

HAM & BELL PEPPER CASSEROLE

Croutons blended with sweet rainbow pepper, ham, shredded cheese and fresh eggs served with redskin breakfast potatoes, sausage or crispy bacon

\$99.95 per half pan serves 10-12.

BREAKFAST ZUCCHINI CASSEROLE

Cubed French toast bread layered with sliced zucchini, cheese & peppers served with turkey sausage and fruit salad

\$99.95 per half pan serves 10-12.

MEXICAN CASSEROLE

Black beans, scallions, chopped vegetables, jack cheese, fresh eggs and a bowl of salsa, served with pancakes, sausage or bacon.

\$99.95 per half pan serves 10-12.

FRESH BAKED QUICHE CASSEROLE

Choose from bacon and cheddar, spinach and mushroom or ham and Swiss

\$54.95 per half pan serves 10-12.

PEACHY FRENCH TOAST BAKE

Brioche bread cubes, cream, cinnamon, brown sugar and vanilla topped with peaches and baked until golden

\$54.95 per half pan serves 10-12

CREME BRULEE FRENCH TOAST BAKE

French bread cubes soaked in a mixture of eggs, vanilla, brown sugar and grand marnier

\$54.95 per half pan serves 10-12

EGG STRATA

Buttery French bread cubes baked with farm fresh eggs and your choice of filling

\$54.95 per half pan serves 10-12.

FRITTATA

Home style hash browns baked with farm fresh eggs and your choice of filling
\$54.95 per half pan serves 10-12.

Your Choice Of Fillings For Your Strata Or Frittata:

- *Bacon, Cheddar and Tomato*
- *Wild Mushroom, Swiss and Leeks*
- *Sausage, Tomato and Monterey Jack*
- *Spinach, Caramelized Onions and Swiss*
- *Ham, Cheddar and Green Onion*

A La Carte

FRESH FRUIT DISPLAY

An assortment of seasonal melons, pineapple and berries displayed on a platter
Small serves 10-12 \$40.00
Large serves 20-25 \$75.00

FRESH SEASONAL FRUIT SALAD

\$3.50/person

BACON SLICES

\$2.95/person

SAUSAGE LINKS

\$2.95/person

TURKEY SAUSAGE

\$3.25/PERSON

PAN FRIED BREAKFAST POTATOES

\$2.95/person

INDIVIDUAL YOGURTS W/ GRANOLA

\$3.25/person

BASKET OF WHOLE MIXED FRUIT

\$2.50/person

INDIVIDUAL CEREALS W/ MILK

\$3.25/person

YOGURT PARFAITS

Individual low-fat vanilla and strawberry yogurt with seasonal berries topped with crunchy granola

\$4.25/person

Beverages

ROYAL CUP COFFEE SERVICE

Regular or decaffeinated, includes creamers and sweeteners

Airpot \$30.00 10-12 cups

Lg. Urn \$75.00 40 cups. includes urn rental

BOTTLED JUICES

Tropicana orange, apple, grapefruit and cranberry
\$1.65 each

HERBAL TEA SERVICE

Served with lemon slices, honey and sweeteners
Airpot with hot water and assorted teas
Airpot \$35.00

BOTTLED WATER

16.9 oz. Bottled water
\$1.65 each

Sandwiches

Minimum order is 10 guests and prices are per person unless otherwise stated

BOARDROOM SANDWICHES & WRAPS

Pesto Chicken Sandwich: served on ciabatta bread with roasted tomatoes, pesto aioli and fresh mozzarella

Mediterranean Smoked Turkey Wrap: served on a roasted red pepper wrap with mixed greens feta cheese, tomatoes, tzatziki spread and sliced olives

Asian Tofu Wrap: served on a sundried tomato wrap with cucumber, onions, carrots, Asian cabbage and sesame spread

Tex-Mex Roast Beef: served on a French baguette with pepper jack cheese lettuce, tomatoes, and sliced avocado with chipotle aioli

Served with your choice of any two of the following sides plus a dessert tray - pasta salad, coleslaw, assorted bags of chips, house salad or Caesar salad
\$14.95

SIGNATURE WRAPS

Smoked Turkey Club: wisconsin cheddar, bacon, mayo, lettuce, tomato and avocado in a spinach tortilla

Veggie Turkey Explosion: field greens, tomato, cucumber, sprouts and herbed ranch dressing in a wheat tortilla

Chicken Caesar Wrap: sliced chicken, romaine lettuce, shredded parmesan cheese and classic Caesar dressing in a flour tortilla

Chicken Bacon Wrap: chicken salad, crispy bacon, avocado, lettuce, tomato and sprouts in a spinach wrap

Served with chips, choice of classic side salad and a dessert tray
\$13.95

BLVD SIGNATURE SANDWICHES

Roasted Turkey: swiss cheese, bacon, lettuce, tomato and mayo on a croissant
Italian Cold Cut: with lettuce, tomato and Italian dressing on a soft ciabatta roll
Roast Beef And Brie: with creamy horseradish on a French baguette
Homemade Chicken Salad: lettuce, tomato and alfalfa sprouts in a wheat wrap
Tuna Salad: with lettuce, tomato and alfalfa sprouts on a seven grain roll

Served with individual bags of chips and a dessert tray
\$10.95

AN EASY CHOICE

Roasted turkey, rare roast beef, Virginia baked ham, sliced chicken, homemade chicken & tuna salad, topped with jack, Swiss and muenster cheeses, served on artisan breads, ciabatta rolls, assorted wraps with lettuce and tomato. Served with individual bags of chips and a cookie tray
\$10.25

DELI BUFFET SANDWICH ASSORTMENT

Roasted turkey, rare roast beef, Virginia baked ham, sliced chicken, homemade chicken & tuna salad, topped with jack, Swiss and muenster cheeses, served on artisan breads, ciabatta rolls, assorted wraps with lettuce and tomato. Served with choice of classic salad, individual bags of chips and a dessert tray
\$12.25

MINI SANDWICHES

Roasted turkey, rare roast beef, Virginia baked ham, homemade chicken & tuna salad, topped with jack, Swiss and muenster cheeses, served on artisan breads, ciabatta rolls, assorted wraps with lettuce and tomato. Served with individual bags of chips and a dessert tray
\$10.95

OFFICE BOXED LUNCH

Assortment of deli sandwiches, chicken and tuna salads on artisan breads and wraps with lettuce and tomato, served with fruit salad, pasta salad or potato salad and a brownie bar. Condiments and wrapped utensils included
\$10.95

“MAKE YOUR OWN” CLASSIC PLATTER

Sliced deli meats, cheeses and salads to include: roasted turkey, roast beef, Virginia baked ham, chicken salad, tuna salad, cheddar & Swiss cheeses, tray of lettuce, tomatoes, dill pickles, mayo and deli mustard. Served with assorted rolls and sliced breads. Includes choice of classic salad and a dessert tray
\$12.75

Beverages

BOTTLED WATER

16.9 oz. Bottled water
\$1.65

CANNED SOFT DRINKS

\$1.50

BOTTLED SNAPPLE DRINKS

\$2.25

HERBAL TEA SERVICE

With lemon slices, honey and sweeteners Airpot with hot water and assorted Bigelow teas
\$35.00

ROYAL CUP COFFEE SERVICE

Regular or decaffeinated, includes creamers and sweeteners
Airpot \$30.00 10-15 cups
Lg. Urn \$65.00 40 cups

PERRIER BOTTLED WATER

\$1.95

BOTTLED JUICES

Tropicana orange, apple, grapefruit and cranberry
\$1.65

Hot Entrée Options

Minimum order is 12 guests and prices are per person unless otherwise stated

CHICKEN PARMESAN

Moist, tender chicken breast crusted with parmesan bread crumbs, pan fried and finished with mozzarella cheese served with our classic marinara sauce, penne pasta, sautéed vegetables, Caesar salad and fresh dinner rolls
\$14.95

MEDITERRANEAN CHICKEN

Chicken breast seasoned with fresh herbs, stuffed with roasted red pepper, crumbled feta cheese, chopped kalamata olives and fresh basil accompanied by roasted potatoes, vegetable medley, Greek salad and a bread basket
\$15.95

CHICKEN MARSALA

Breasts of chicken, pan seared, tossed with sautéed mushrooms and marsala wine, served with roasted garlic mashed potatoes, sautéed vegetables, crisp garden salad and assorted rolls
\$14.95

CHICKEN PICCATA

Golden pan seared chicken breasts finished with a lemon caper white wine sauce, served with steamed rice, sautéed vegetables, crisp garden salad and assorted rolls
\$14.95

SOUTHERN FRIED CHICKEN

Crispy pieces of southern fried chicken with coleslaw, mac & cheese, chopped house salad and buttermilk biscuits

\$14.95

GREEK STYLE CHICKEN KABOBS

Herb marinated chicken kabobs skewered with bell peppers and onions, served with basmati rice pilaf accompanied by a Greek salad, tzatziki sauce and pita chips

\$14.95

\$15.95 with beef

ROTISSERIE CHICKEN

Quartered rotisserie chicken marinated in rosemary and fresh herbs accompanied by roasted potato wedges, vegetable medley, garden salad and fresh assorted rolls

\$14.95

LEMON PEPPER HERBED CHICKEN BREAST

Pan-fried chicken breast served with creamy wild mushroom risotto, sautéed vegetables, Caesar salad and assorted dinner rolls

\$15.95

POLLO AL MOJO (Chicken Quarters)

Chicken quarters topped with cilantro vinaigrette, dirty rice, grilled vegetables, avocado corn salad and assorted dinner rolls

\$16.95

TENDER ITALIAN BAKED CHICKEN

Served with mushroom ravioli tossed with pesto sauce, seasonal vegetable medley, caesar salad and assorted dinner rolls

\$16.95

CHICKEN CARBONARA

Pan fried chicken breast topped with crispy salami & parmesan cheese sauce served with roasted garlic whipped potatoes, garden salad and assorted dinner rolls

\$15.95

CHICKEN MEDALLION WITH CHILE MUSHROOM RAGOUT

Grilled chicken breast in a fresh herb marinade, smashed potato, mixed vegetables, garden salad and dinner rolls

\$16.95

BOMBAY CHICKEN

Seared chicken breast tossed with Indian spices, served with rice pilaf, sautéed mix vegetables, garden salad and dinner rolls

\$15.95

CHICKEN CHAMPAGNE

Seared chicken breast topped with champagne cream sauce, rosemary roasted potato & vegetable medley, garden salad and dinner rolls

\$15.95

SALMON PROVENÇAL

Fresh grilled salmon filet topped with fresh local mushroom, tomato cilantro relish, orzo pilaf a la pizzanola, vegetable with sundried tomato oil, garden salad and dinner rolls

\$17.95

FIRE CRACKER SALMON

Grilled atlantic salmon filet topped with Asian ginger sauce, stir fried rice with sautéed vegetables, mandarin garden salad and dinner rolls

\$17.95

CHICKEN BUNDLES

Rolled chicken breast with spinach & cheese served in tomato sauce, mixed vegetable medley, sautéed orzo with fresh basil, garlic, scallions served with garden salad and dinner rolls

\$15.95

BEEF MEDALLIONS WITH SAUCE AU COGNAC

Grilled beef tenderloin topped with brandy cream sauce served with mashed potato, green beans almandine, garden salad and dinner rolls

\$18.95

SOUTHWEST BBQ

Our own hand pulled beef or chicken braised all day and tossed with our own barbeque sauce, served with creamy coleslaw, mac & cheese, baked beans and rolls

\$15.95

BLVD BEEF STROGANOFF

Beef tips in a rich mushroom sauce served with buttered noodles, roasted market vegetables, house salad and fresh dinner rolls

\$15.95

PAN SEARED SALMON

Sweet lemon glazed salmon over steamed rice, stir-fried vegetables, Asian salad served with assorted dinner rolls

\$17.95

PAN SEARED TILAPIA

Topped with tapenade served over Mediterranean orzo & braised artichoke, grilled vegetables, house salad and assorted dinner rolls

\$15.95

GRILLED TILAPIA

Sweet lime glazed served on a bed rice noodle, sautéed baby bok choy, mixed green salad and assorted dinner rolls

\$15.95

BAKED ZITI PASTA

Ziti pasta with in rich tomato sauce, with herbed ricotta, mozzarella and parmesan cheese served with a Caesar salad and fresh dinner rolls
\$10.95

FUSILLI RIGATI (Sauce a la crème)

Tossed with sautéed market vegetables, served with crisp garden salad and garlic bread
\$10.95
Add chicken \$3.00
Add shrimp \$5.00

TRADITIONAL LASAGNA

Thin layers of pasta layered with ricotta, parmesan and mozzarella cheeses with ground beef in a rich tomato sauce, served with a classic Caesar salad and garlic bread
\$13.95

VEGETABLE LASAGNA

Thin layers of pasta with roasted vegetables, ricotta, parmesan and mozzarella cheeses in light béchamel cream sauce, served with a classic Caesar salad and garlic bread
\$12.95

BEFF BURGUNDY

Tender beef morsels braised in Burgundy sauce with mushrooms and pearl onions, served with roasted garlic whipped potatoes, roasted market vegetables, garden salad and fresh dinner rolls
\$15.95

LOUSIANA PASTA

Grilled chicken, andouille sausage and sautéed shrimp tossed with penne pasta in spicy creole sauce, with grilled vegetables, fresh garden salad and garlic bread
\$16.95

Oriental Entrée Options

Minimum order is 12 guests and prices are per person unless otherwise stated

ORANGE CHICKEN

Tempura battered chicken glazed with homemade orange sauce served with steamed rice and stir-fried vegetables
\$13.95

MISO SALMON

Served with udon noodles & hoisin sauce, stir-fried green beans, chopped salad and dinner rolls
\$16.95

BEEF TERIYAKI

Stir-fried beef and vegetables served with rice, steamed broccoli, Asian salad and rolls
\$15.95

SWEET AND SOUR PORK

Served with steamed rice, stir fried vegetables, Asian salad and rolls
\$14.95

STIR-FRIED TOFU

Served with vegetable lo mein, Asian salad and dinner rolls
\$14.95

KOREAN BBQ RIBS

Served with Asian style potatoes wedges and oriental slaw
\$15.95

ASIAN FRIED TILAPIA

Tempura battered tilapia glazed with a homemade ginger mango sauce served with rice, steamed broccoli & carrots, garden salad and rolls
\$14.95

CRISPY BEEF

Sliced tender beef tossed into a garlic orange sauce served with steamed rice and stir fried vegetables
\$14.95

KUNG PAO CHICKEN

Topped with roasted peanut sauce served with fried rice, stir fried vegetables and Asian salad
\$14.95

Mexican Entrée Options

Minimum order is 12 guests and prices are per person unless otherwise stated

BLVD FIESTA FAJITAS

Choose two--Chicken, steak, carnitas or vegetarian topped with cilantro mojo de ajo sauce, with pepper and onions, served with flour tortillas, sour cream, homemade salsa, guacamole, cheddar cheese, homemade tortillas chips, Spanish rice and rancheros bean
\$15.95

CHICKEN ENCHILADAS

Pulled chicken with roasted peppers, onions, jack and cheddar cheese rolled in a corn tortilla, smothered in enchilada sauce and finished with queso blanco, scallions and sliced olives, served with Mexican rice and Chile black bean confit, tortilla chips, salsa, sour cream and guacamole served with cheese cake xango dessert
\$17.50

CHICKEN ENCHILADA CASSEROLE

Pulled chicken with enchilada sauce, pico de gallo, and shredded cheese layered with corn tortilla bake to perfection, Mexican rice and Chile black beans confit, tortilla chips, salsa, sour cream served with cheese cake xango dessert
\$17.50

SOUTH OF THE BORDER BURRITOS

Braised beef, grilled chicken or roasted vegetables with beans, grilled onions, peppers and cheddar cheese wrapped in a flour tortilla served Spanish rice, rancheros beans, homemade tortilla chips, salsa, sour cream and guacamole

\$14.50

TACO BAR

Ground beef or grilled chicken with chopped iceberg lettuce, chopped tomatoes, shredded cheddar and Monterey jack cheese, served with rice & black beans, crisp taco shells, soft flour tortillas, homemade salsa, sour cream, guacamole and homemade tortilla chips

\$14.50

GRILLED FLANK STEAK CHIMICHURI

Served with Spanish rice, fiesta salad, tortillas chips and salsa

\$15.95

SOUTH THE BORDER LASAGNA

Chicken lasagna made with yellow corn tortilla served with sour cream, homemade salsa, guacamole, cheddar cheese and a Mexican chopped salad with honey lime dressing

\$14.95

ROASTED STUFFED POBLANO PEPPER

(Choose from chicken, beef or vegetarian)

Served with guajillo chili cilantro sauce, wild rice pilaf, garden salad and tortilla chips with salsa

\$14.95

PERUVIAN CHICKEN A LA BRASA

Served with homemade potatoes wedges, grilled vegetables, coleslaw and dinner rolls

\$14.95

CHILI PASTA BAKE

Served with home style chili tossed into penne pasta topped with melted pepper jack cheese, garden salad and corn bread

\$13.95

GRILLED CHIPOTLE CHICKEN

Served with chipotle cream sauce, rice, grilled mixed vegetables, Mexican chopped salad, flour tortillas, tortillas chips with salsa

\$14.95

Lite Fare Entrée Options

Minimum order is 12 guests and prices are per person unless otherwise stated

MEDITERRANEAN MIXED GRILL

Beef kebabs and chicken souvlaki served with tzatziki sauce, steamed rice and market vegetables, couscous salad, accompanied by hummus and pita bread

\$16.95

MESQUITE ROASTED TURKEY BREAST

Mesquite slow roasted turkey breast with black bean and corn salsa, served with roasted sweet potato spears, grilled mixed vegetables, tomato and cucumber salad with dinner rolls

\$14.95

CHICKEN LASAGNA

Thin layers of pasta with ricotta cheese, parmesan cheese, mozzarella cheese in light béchamel cream sauce served with grilled market vegetables, caesar salad and garlic bread

\$14.95

MILANESE PORK CHOPS

Served with tarragon lemon butter sauce, whipped potatoes, market vegetables, garden salad and dinner rolls

\$15.50

CHICKEN MEDALLIONS

With sundried tomatoes and fresh mozzarella topped with vodka sauce, served with roasted garlic fettuccini, grilled vegetables, spinach salad and dinner rolls

\$15.50

CHICKEN TIKKA KABOBS

Served with saffron rice, roasted market vegetables accompanied by garbanzo & olive salad tzatziki sauce and pita bread

\$15.50

BEEF KUBIDEEH

Served with Mediterranean orzo, roasted market vegetables accompanied by Greek salad, tzatziki sauce and pita bread

\$15.50

BBQ

Minimum order is 20 guests and prices are per person unless otherwise stated

PICNIC IN THE PARK

BBQ baby back ribs, cajun fried chicken, corn on the cob, mac and cheese, cucumber and black bean salad, baked beans, corn bread and watermelon slices

\$24.95

BBQ PICNIC

BBQ chicken pieces, BBQ beef brisket, green beans, blackened roasted potatoes, baked beans, tortellini pasta salad, corn bread and watermelon slices

\$22.95

ALL AMERICAN

Grilled hot dogs, angus hamburgers, mac 'n cheese, red bliss potato salad, coleslaw, baked bean cookies and bars

\$19.95

SOUTHWEST BARBECUE

Pulled chicken, beef or pork BBQ sliders, home style coleslaw, mac 'n cheese, baked beans and rolls
\$15.95

A la Carte Starch dishes:

Served with Garden Salad & Rolls; half pan serves 10-12

TRADITIONAL PAELLA

Saffron rice, chicken, shrimp, clams, sausage & mixed vegetables
\$115.00

LINGUINI CLAMS WITH DIABLO SAUCE

Linguini pasta al dente sautéed with fresh parsley, pepper flakes, clams & diced tomato
\$99.50

TURKEY OR VEGETABLE TORTELLINI W/ PESTO

Filled pasta with ricotta cheese, mozzarella, mix vegetable & pesto cream sauce
\$99.50

ORECCHIETTE WITH GROUND CHORIZO

Pasta sautéed with fresh spinach, ground mild chorizo in tomato sauce
\$99.50

MEXICAN LASAGNA

Layered of pasta with black beans sauce, jack cheese, chorizo and pico relish
\$99.50

Entrée Salads

Minimum order is 10 guests and prices are per person unless otherwise stated. Served with Dinner Rolls and Butter

LATIN CAESAR SALAD

Romaine lettuce, Mexican cheese blend, corn tortillas strips and chipotle Caesar dressing
\$6.95
With Chicken –add \$4
With Steak –add \$6

FIESTA SALAD

Mixed green lettuce, cucumber, tomatoes, red onions, queso fresco, tri-color tortillas strips and avocado cilantro vinaigrette
\$6.95
With Chicken –add \$4
With Steak –add \$6

BLACKENED CHICKEN CAESAR PASTA SALAD

Blackened chicken breast with bowtie pasta, tomatoes, scallions, roasted red peppers and parmesan cheese, tossed with chopped romaine & Caesar dressing

\$10.95

ASIAN CHICKEN SALAD

Pan Asian Grilled Chicken Salad, cilantro, scallions, mandarin oranges, red onions, and julienned red peppers tossed with mixed greens topped with toasted almonds and Chow Mein noodles served with soy-lime vinaigrette

\$11.95

CHICKEN SOUVLAKI SALAD

Romaine lettuce with feta cheese, cucumbers, red onion, green peppers, kalamata olives, and tomatoes, served with Greek dressing, pita triangles and tzatziki sauce

\$11.95

Signature Salads

Signature Salads are \$3.95 per person

GREEK SALAD

Romaine lettuce with feta cheese, cucumbers, red onion, green peppers, kalamata olives, and tomatoes, served with Greek dressing

FRESH TOMATO W/ MOZZARELLA

Roma or grape tomatoes, fresh basil leaves, and buffalo mozzarella cheese tossed with olive oil and white balsamic vinegar

SUNDRIED TOMATO PASTA

Bowtie pasta with sundried tomatoes, basil, fresh mozzarella and shredded parmesan tossed in olive oil and white balsamic vinegar

SPRING MIX CITRUS SALAD

Mixed greens, cherry tomato, mandarin orange segments, red onion and caramelized walnuts with your choice of ranch or balsamic vinaigrette dressing

SPINACH & BACON SALAD

Baby spinach with bacon bits, sliced eggs, red onion and toasted almonds with raspberry vinaigrette

MEXICAN COUSCOUS

Couscous tossed with diced avocados, roma tomatoes and cilantro finished with fresh lemon juice and olive oil

Classic Salads

Classic Salads are \$3.50 per person

VEGETABLE PASTA SALAD

Tri colored rotini, red and green peppers, carrots, black olives, and broccoli tossed in a creamy Italian dressing

CRISP HOUSE SALAD

Romaine & mixed greens, tossed with shredded carrots, crisp cucumbers, garden tomatoes, and red peppers, served with ranch or balsamic vinaigrette dressing

CAESAR SALAD

Chopped romaine, shredded parmesan, sliced red pepper and garlic croutons, served with our Caesar dressing

PASTA SALAD W/ BASIL AIOLI

Bowtie pasta, grape tomato, red onion, chopped basil and parmesan cheese dressed with our house vinaigrette

GRILLED VEGETABLE SALAD

Red and green bell peppers, broccoli, cauliflower, zucchini, snow peas and carrots in an Italian vinaigrette

RED POTATO SALAD

Soft red potatoes tossed with our classic creamy dressing

Appetizers

QUESADILLAS

Grilled chicken, roasted peppers, caramelized onions topped with cheese served with sour cream and salsa

\$50.00 / per 25

HUMMUS

Bowl of hummus served with fresh cut vegetables and pita crisps

Serves 12-15 \$50.00

BUFFALO WINGS

Spicy chicken wings baked and served with cool bleu cheese dip

\$50.00 / per 40

GRILLED VEGETABLE TRAY

Fresh veggies marinated and grilled includes eggplant, zucchini, squash, red pepper and red onion

Serves 12-15 \$50.00

MEDITERRANEAN COMBINATION DISPLAY

Traditional tabouleh, couscous with fresh chopped parsley, roasted red pepper hummus with pita bread and vegetable crudité

Serves 20-25 - \$95.00

MARYLAND CRAB DIP

Maryland crab & artichoke baked with cheeses and served with toasted baguette rounds

Serves 12-15 \$75.00

SEVEN LAYER DIP

Mexican seasoned black beans, topped with chopped black olives, jalapeno, chopped purple onions, guacamole, shredded cheese and sour cream. Served with homemade tortilla chips

Serves 12-15 \$60.00

BEEF MEDALLIONS DISPLAY

Shoulder tenderloin sliced topped with caramelized onion & balsamic reduction, garnished with roasted red pepper served with rolls and butter.

Serves 20-25 - \$195.00

ASIAN SWEET PORK TENDERLOIN DISPLAY

Pork tenderloin sliced present with bok choy, egg noodles topped sugar orange sauce served with rolls

Serves 20-25 -\$110

COCKTAIL SHRIMP DISPLAY

Lightly cook shrimp served with lemon wedges and cocktail sauce

\$60/per 25

ANTIPASTO SKEWERS PLATTER

Skewered antipasto, green olive, roasted pepper, artichoke, sliced salami with vegetable crudité and roasted pepper dressing

\$60/per 25

BRUSCHETTA DISPLAY

Diced tomato, chopped onion, fresh garlic, parmesan cheese, basil served with parmesan baguettes

Serves 20-25 - \$75

BUFFALO CHICKEN SLIDERS

Sliced chicken breast baked with buffalo sauce topped melt with jack & provolone cheese served on a mini brioche roll

\$75/per 25

RISOTTO BALLS WITH MARINARA

Creamy risotto blend with mushroom and cheese over marinara sauce

\$60/per 25

MINI QUICHE BITES

Bacon bits, eggs, cheese, white wine and baked au gratin

\$60/per 25

CHORIZO EMPANADA.

Filo dough filled with ground Mexican chorizo blend with cheese

\$60/per 25

VEGETARIAN FLAUTAS PLATTER

Shredded vegetables & cheese wrapped in a flour tortilla lightly crisped served with spicy sour cream

\$50.00/ per 25

ORIENTAL CHICKEN SATE

Grilled chicken skewers marinated in Hunan sauce and coated with sesame seeds

\$45.00 / per 25

SPANIKOPITA

Blend of spinach and feta cheese baked in phyllo dough

\$55.00 / per 25

CREAMY SPINACH DIP IN BREAD BOWL

Bread round filled with homemade spinach dip, accompanied by fresh cut vegetables and crisp baguette rounds

Serves 12-15 \$55.00

CHICKEN TENDERS

Crispy chicken tenders served with a honey Dijon and BBQ dipping sauces

\$45.00 / per 25

COCONUT CHICKEN TENDERS

Crispy coconut breaded chicken served with orange dipping sauce

\$45.00 / per 25

SEASONAL CRUDITÉS DISPLAY

With a creamy herb dip

Small serves 12-15 \$40.00

Large serves 25-30 \$75.00

FRESH MOZZARELLA & TOMATO PLATTER

Fresh tomato and mozzarella slices garnished with fresh basil and drizzled with balsamic glaze

Serves 15-20 \$75.00

CRISPY CHIPS AND DIP

Bowl of tortilla chips served with fresh salsa and guacamole

Serves 10-12 \$45.00

CRISPY SPRING ROLLS

Served with sweet and sour dipping sauce
\$50.00 / per 50

MINIATURE COCKTAIL SANDWICHES

Smoked turkey with chipotle ranch, Virginia baked ham with honey mustard and roast beef with horseradish cream served on assorted silver dollar rolls
*\$21.00 per dozen **2 dozen minimum*

PINWHEEL ROLL-UPS

Assortment of wheat, spinach and flour tortillas filled with sliced ham and Swiss, turkey and muenster and veggies
*\$24.00 per dozen **2 dozen minimum*

TERIYAKI BEEF SATE

Marinated beef skewers, grilled and tossed in peanut soy sauce
\$50.00 / per 25

MINIATURE BLVD CRAB CAKES

Signature crab cakes served with remoulade sauce and lemon wedges
\$60.00 Per 25

ITALIAN MEATBALLS

Bite-sized, oven-roasted meatballs in tomato marinara sauce
\$40.00 / per 50

CHEESE & FRUIT

Imported and domestic cheeses displayed and garnished with fruit and berries, accompanied by an assortment of crackers
Small serves 12-15 \$55.00
Large serves 25-30 \$95.00

FRESH FRUIT DISPLAY

An assortment of seasonal melons, pineapple and berries displayed on a platter.
Small serves 10-12 \$40.00
Large serves 20-25 \$75.00

Desserts

Minimum order is 10 guests and prices are per person unless stated otherwise

DESSERT TRAY

Homemade fresh chocolate chip, oatmeal raisin, heath crunch, Oreo, sugar, paired with our snicker, fantasy, coconut dream bar and cream cheese brownie
\$3.45

GOURMET COOKIE TRAY

Assortment of our fresh baked chocolate chip, oatmeal raisin, heath crunch, Oreo, sugar and double chocolate chip cookies

\$2.95

BROWNIE AND BARS

An assortment of our specialty bars to include, cream cheese brownies, fantasy, snicker and coconut dream bars

\$3.65

MINI FRENCH PASTRIES

To include napoleons, cannolis, éclairs, chocolate truffles, tiramisu and fresh fruit tarts

\$4.95

INDIVIDUAL CAKE SQUARES

Individual assortment of strawberry shortcake, carrot and German chocolate squares garnished and arranged on a platter

\$4.95

INDIVIDUAL CUPCAKES

Individual cupcakes topped with whipped cream icing

\$2.95

CHEESECAKE SQUARES

Individual sized plain, marble and chocolate cheesecakes decorated and arranged on a tray

\$3.95

INDIVIDUAL PIES

Individual assortment to include key lime, Boston crème, lemon meringue and coconut crème

\$4.95

NEW YORK STYLE CHEESECAKE

Plain or marble cheesecake pre-sliced and topped with strawberries

\$49.95 each

Snack Breaks

Minimum order is 10 guests and prices are per person unless stated otherwise

GOOD FOR YOU HEALTH BARS

Assortment of Kashi, Nutrigrain, Zone Perfect, Nature Valley and individual bags of trail mix

\$3.25

DESSERT TRAY

Homemade fresh chocolate chip, oatmeal raisin, heath crunch, Oreo, sugar, paired with our snicker, fantasy, coconut dream bar and cream cheese brownie

\$3.45

GOURMET COOKIE TRAY

Assortment of our fresh baked chocolate chip, oatmeal raisin, heath crunch, Oreo, sugar and double chocolate chip cookies

\$2.95

BROWNIE AND BARS

An assortment of our specialty bars to include, cream cheese brownies, fantasy, snicker and coconut dream bars

\$3.65

TEE EM UP

Bite sized cocktail sandwiches served with an arrangement of petite French pastries, chocolate strawberries and assorted tea cookies

\$7.95

THE ENERGIZER

Bowl of fresh fruit salad with yogurt dip served with a bowl of mixed nuts

\$5.25

HUMMUS BREAK

Bowl of hummus served with fresh cut vegetables and pita crisps

Serves 12-15 \$50.00

SWEET AND SALTY

An individual assortment of packaged snacks to include chips, crackers and a bowl of trail mix

\$3.25

CRISPY CHIPS AND DIP

Bowl of tortilla chips served with fresh salsa and guacamole

Serves 10-12 \$45.00

SWEET TOOTH

Assortment of individual Hershey candy bars to include peanut butter cups, milk chocolate, dark chocolate, kit kat, cheese crackers, peanut butter crackers and more

\$2.50 per person

CHEESE AND FRUIT

Imported and domestic cheeses displayed and garnished with fruit and berries, accompanied by an assortment of crackers

Small serves 12-15 \$55.00

Large serves 25-30 \$95.00

SEASONAL CRUDITÉS DISPLAY

With creamy herb dip

Small serves 12-15 \$40.00

Large serves 25-30 \$75.00