

DEAN & DELUCA®
CATERING

GEORGETOWN
3276 M Street NW
Washington, DC 20007
tel 202.342.2500
catering.georgetown@deandeluca.com

BREAKFAST

DEEP DISH QUICHE <i>serves eight guests</i>	\$48
<ul style="list-style-type: none">• Lorraine with applewood bacon and Gruyere• Spinach and Feta Cheese• Broccoli, ham & cheese	
MARYLAND CRAB & TARRAGON QUICHE <i>serves eight guests</i>	\$55
GRANOLA PARFAIT <i>per guest</i>	\$5
Natural yogurt with fresh berries and granola	
SEASONAL FRUIT SALAD <i>per guest</i>	\$4.50
Seasonal melons, citrus, pineapple, grapes and berries.	
BABKA FRENCH TOAST <i>per guest</i>	\$6.50
Cinnamon or chocolate, maple syrup	

BREAKFAST PLATTERS

Six guest minimum order preferred. Selections are subject to change and based on availability

THE WARNER <i>per guest</i>	\$6.50
Assorted bagels, muffins, Danish, croissants and pastries served with sweet butter, cream cheese and preserves.	
THE KENNEDY <i>per guest</i>	\$8.50
Assorted bagels, muffins, Danish, croissants & pastries served with sweet butter, cream cheese and preserves. Accompanied by fresh orange juice.	
THE LINCOLN <i>per guest</i>	\$12.50
Assorted bagels, muffins, Danish, croissants and pastries accompanied by seasonal fruit salad. Served with sweet butter, cream cheese and preserves.	
THE NATIONAL <i>per guest</i>	\$14.50
Assorted muffins, bagels, Danish, croissants and pastries accompanied by fruit salad and fresh orange juice. Served with sweet butter, cream cheese and preserves.	
HAM & CHEDDAR, HERB BISCUITS <i>per guest</i>	\$28.00
Petite cheddar herb biscuits with shaved ham and apricot mustard (minimum of two dozen).	
THE CHEVY CHASE <i>standard</i>	\$95
Smoked salmon accompanied by sliced hard boiled eggs, sliced tomatoes, Bermuda onions, capers and lemon and lime wedges; served with bagel slices and cream cheese.	
	<i>large</i> \$150

BOX BREAKFAST

Six guest minimum order preferred. All selections served with seasonal fruit salad and yogurt with granola.

MINIATURE BREAKFAST BREAD <i>per guest</i>	\$14.50
SPINACH & FETA CHEESE CROISSANT <i>per guest</i>	\$15.00
HAM & CHEESE CROISSANT <i>per guest</i>	\$15.00
BAGEL WITH SMOKED SALMON <i>per guest</i>	\$17.00
Served with cream cheese and red onion.	

ENTRÉES

Six guest minimum order. Place your order by 3pm for next day delivery.

LASAGNA BOLOGNESE	<i>per guest</i>	\$20
Marinara meat sauce with bechemel, parmesan, ricotta and mozzarella cheese with grated parmesan. Choice of House, Caesar salad or vegetable of the day. Served with freshly baked breads.		
LOBSTER MACARONI & CHEESE	<i>per guest</i>	\$22
Dean & DeLuca Signature Mac & Cheese with lobster, minced red pepper, fontina cheese, goat cheese and panko bread crumbs. Choice of House, Caesar salad or vegetable of the day. Served with freshly baked breads.		
EGGPLANT PARMESAN	<i>per guest</i>	\$18
Eggplant, marinara sauce, mozzarella, parmesan and romano cheese. Choice of House, Caesar salad or vegetable of the day. Served with freshly baked breads.		

ENTRÉE SALADS

Six guest minimum order. Place your order by 3pm for next day delivery.

Entrée salads include a dinner roll.

ANCHO CHICKEN SALAD	<i>per guest</i>	\$15.50
Ancho chili-dusted chicken salad with crispy tortillas, avocado, jicama and creamy Santa Fe dressing.		
TUNA NIÇOISE SALAD	<i>per guest</i>	\$16.50
White albacore tuna, new potatoes, haricot vert, hard-boiled eggs and niçoise olives.		
MOROCCAN SPICE RUBBED SALMON SALAD	<i>per guest</i>	\$16.50
Cous cous, feta cheese, tomatoes, cucumber and red onion.		
SIRLOIN AND ARUGULA SALAD	<i>per guest</i>	\$17.50
Mustard seed-crusting sirloin with arugula, roasted tomato and Maytag blue cheese.		
JAPANESE STEAK AND SOBA NOODLES	<i>per guest</i>	\$16.50
Soy-garlic marinated flank steak, roasted almonds, bok choy, soba noodles, scallion mirin vinaigrette.		
SHRIMP SALAD	<i>per guest</i>	\$17.50
Chilled shrimp tossed with red peppers, celery, dill and lemon aioli on romaine.		
CHICKEN COBB SALAD	<i>per guest</i>	\$15.50
Romaine, watercress, applewood bacon, chopped egg, avocado, Roquefort cheese and french vinaigrette.		
MEDITERRANEAN GREEK SALAD	<i>per guest</i>	\$15.00
Romaine, feta cheese, kalamata olives, sundried tomatoes, artichoke hearts, red wine and oregano vinaigrette.		

SANDWICH BOXED LUNCH

Six guest minimum order preferred. Order by 3pm for next day delivery.

CLASSIC SANDWICH BOXED LUNCH *per guest* **\$17**
Choice of sandwich served with one accompaniment and a fresh baked cookie.

ACCOMPANIMENTS

- kettle chips
- chef's selection pasta salad
- fruit salad
- side salad of the day

ADD an additional accompaniment..... **\$4**

SANDWICH SELECTIONS

GRILLED CHICKEN CAESAR Garlic and mustard grilled chicken breast, Caesar dressing, grated parmesan cheese, avocado and romaine leaves rolled with a tortilla wrap.

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

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

ROAST BEEF WITH CAMELIZED ONION ON CIABATTA Home 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, 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 CRAB CAKE ON BRIOCHE DEAN & DELUCA signature crab cake with red onion, tomato, lettuce, spicy remoulade on brioche..... add **\$4**

PROVENCAL-STYLE GRILLED VEGETABLE SANDWICH Grilled artichokes, grilled eggplant, 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.

LUNCHEON PRIX FIXE

Six guest minimum order preferred.

THE ROCK CREEK	<i>per guest</i>	\$16.50
Assorted sandwich platter served with choice of one accompaniment and our assorted cookies and brownies.		
THE SHENANDOAH	<i>per guest</i>	\$18
Assorted sandwich platter served with choice of two accompaniments and our assorted cookies and brownies.		
THE POTOMAC	<i>per guest</i>	\$21.75
Assorted sandwich platter served with choice of three accompaniments and our assorted cookies and brownies.		

EXECUTIVE LUNCHEON

Six guest minimum order preferred. China service available for an additional cost.

THE WASHINGTON	<i>per guest</i>	\$25.75
Rosemary and soy marinated tenderloin of beef sliced, plattered and served with horseradish cream sauce or red onion marmalade. Choice of pasta, potato, Caesar salad, house salad or vegetable of the day. Served with a basket of freshly baked breads.		
THE ROOSEVELT	<i>per guest</i>	\$19.50
Grilled, poached or roasted salmon du jour plattered and served with dill and sour cream sauce. Choice of pasta, potato, Caesar salad, house salad or vegetable of the day. Served with a basket of freshly baked breads.		
THE GEORGETOWN	<i>per guest</i>	\$20.50
Dean & DeLuca exclusive crab cakes plattered and served with Old Bay rémoulade dip. Choice of pasta, potato, Caesar salad, house salad or vegetable of the day. Served with a basket of freshly baked breads.		
THE JEFFERSON	<i>per guest</i>	\$18.50
Grilled stuffed Chicken breast du jour plattered and served with rustic tomato mushroom sauce. Choice of pasta, potato, Caesar salad, house salad or vegetable of the day. Served with a basket of freshly baked breads.		
ASSORTED COOKIE AND BROWNIE PLATTER	<i>per guest</i>	\$6

CHEESE & CHARCUTERIE

Presented on our signature maple cutting boards. Included is a basket of table crackers and baguette slices. Selections are subject to change and based on availability.

GEORGETOWN CHEESE BOARD	<i>standard</i>	\$120
Fromage d’Affinois with a strong aroma and mild fruity undertones. Point Reyes Bleu is	<i>large</i>	\$160
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 undertones and a sharp finish.		
OLD WORLD CHEESE BOARD	<i>standard</i>	\$120
Comte is smooth and has hints of fruit, hazelnuts, and toffee. Intense and complex,	<i>large</i>	\$160
Roquefort, is a sheep’s milk cheese that is slightly spicy in flavor. St. Andre is a triple crème that is slightly salty and buttery and compliments champagne nicely. Lingot d’or is a muenster cheese with a raw nutty flavor.		
BORDEAUX & BURGUNDY CHEESE BOARD	<i>standard</i>	\$120
Pecorino has a pleasing sweet-salty balance with a piquant finish. Beaufort has a mild, fruity	<i>large</i>	\$160
flavor perfect for “big reds.” Cheddar Bandaged Vintage is a farmhouse English cheese with flavors that contain a sublime balance of sharp and fruit; deep and nutty. Parmigiano-Reggiano is a classic Italian cheese with enormous flavor.		
VINTNER’S CHEESE BOARD	<i>standard</i>	\$110
Gorgonzola Dolce is a sweet cow’s milk blue that is mild and odoriferous. Bucheron is a	<i>large</i>	\$150
goat’s milk cheese that is perfect with a salad of spring greens. Pecorino Stagionata is nutty and sharp, great with classic pasta dishes. Reblochon is a cow’s milk blue cheese that is unassertive and a perfect selection for those beginning to enjoy blue cheese.		
FRUIT AND CHEESE PLATTER	<i>standard</i>	\$150
Imported and domestic cheeses, seedless grapes, strawberries, apples, pineapple	<i>large</i>	\$240
and melon accompanied by sliced breads and crackers.		
ANTIPASTO MISTO	<i>standard</i>	\$130
Soppresata Venetta, sweet coppa, prosciutto de Parma, smoked mozzarella with bocconcini,	<i>large</i>	\$175
roasted red peppers with grilled eggplant, fennel, and zucchini; marinated artichokes and Kalamata and picholine olives.		
CHARCUTERIE	<i>standard</i>	\$140
a selection of traditional and vegetable pâté en terrine, cured sausages and ham	<i>large</i>	\$180
accompanied by cornichons, imported olives, stone-ground and Dijon mustards and sliced hearth breads.		
GRILLED VEGETABLE PLATTER	<i>standard</i>	\$105
Zucchini, squash, red onions, bell peppers and asparagus with sundried tomato pesto,	<i>large</i>	\$145
basil pesto and blue cheese dipping sauce.		

SIGNATURE PLATTERS & BASKETS

Standard serves 10-12 guests. Large serves 20-25 guests. 24-48 hours notice required.

THE GEORGETOWN FRUIT BASKET	<i>standard</i>	\$90
Sliced melon, pineapple, papaya, kiwi, grapes and berries (seasonal).	<i>large</i>	\$140
CRUDITÉS	<i>standard</i>	\$90
Seasonal medley of baby zucchini, patty pan squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli and cauliflower accompanied by herb chèvre dip.	<i>large</i>	\$140
GRAND SHRIMP COCKTAIL	<i>standard</i>	\$140
Jumbo shrimp cooked to perfection and served on a bed of leaf lettuce with lemon and lime wedges; accompanied by traditional cocktail sauce.	<i>large</i>	\$190
BRANDT BEEF TENDERLOIN	<i>per guest</i>	\$15
Brandt beef tenderloin, cooked medium-rare, sliced and garnished with cornichons and olives; accompanied by Dijon and grain mustard, horseradish cream sauce and dinner rolls.		
PROVENCE GRILL	<i>standard</i>	\$210
Skewers of 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.	<i>large</i>	\$260
PACIFIC RIM	<i>standard</i>	\$210
Skewers of Szechuan shrimp and Thai red curry chicken served with vegetable sushi rolls; finished with pickled ginger, wasabi and soy scallion dipping sauce.	<i>large</i>	\$260
PAN-ASIAN BASKET	<i>Small</i>	\$250
Vietnamese beef satay and lemon grass shrimp with asparagus spears and gingered carrots.	<i>large</i>	\$300
SOUTHWEST DIPPING BASKET	<i>standard</i>	\$110
Ancho chile rubbed chicken skewers with red, green and yellow peppers, tomato corn salsa with cilantro, toasted cumin dip and guacamole accompanied by Terra blue and yellow tortilla chips	<i>large</i>	\$140
MEDITERRANEAN DIPPING BASKET	<i>standard</i>	\$110
Turkish grilled chicken skewers with hummus, baba ghanoush, dolmas, black olives and raita sauce accompanied by sliced breads and crackers.	<i>large</i>	\$140
ENGLISH TEA BASKET	<i>standard</i>	\$235
Smoked salmon points, grilled chicken on multi grain, rosemary cotto ham on miniature scones and classic cucumber and watercress sandwiches served with cheddar cheese twists, seedless grapes and strawberries.	<i>large</i>	\$285
TANGIER	<i>standard</i>	\$210
Rosemary lamb and Moroccan chicken skewers, red pepper hummus and baba ghanoush with seasoned pita chips, hand rolled dolmas and stuffed olives; accompanied by cucumber raita sauce.	<i>large</i>	\$260
DEAN & DELUCA SIGNATURE CRAB & LOBSTER DIP	<i>standard</i>	\$140
Accompanied by sliced baguette and crisps.	<i>large</i>	\$275

HORS D'OEUVRES

Minimum order of two dozen per selection.

PROTEINS..... 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**
- foie gras, sweet fig and onion, brioche toast..... **\$40**
- New Zealand lamb chops with pomegranate molasses..... **\$72**
- antipasto Skewers - Cured meat, olives and bocconcini..... **\$30**
- prosciutto wrapped asparagus..... **\$28**
- caramelized bacon with pecans and cayenne..... **\$28**

SEAFOOD..... per dozen

- petite crab cakes with old bay remoulade dip..... **\$36**
- peppered sea scallop on crisp, lime-tamarind glaze..... **\$38**
- smoked salmon on blini with crème fraîche..... **\$32**
- tuna tartar with avocado mousse on cucumber..... **\$32**
- crab louie salad in phyllo cups..... **\$34**
- smoked salmon deviled eggs..... **\$28**

VEGETARIAN..... per dozen

- caramelized onion and Blue cheese tart..... **\$28**
- caprese skewers..... **\$28**
- macaroni and goat cheese in phyllo cup..... **\$28**
- stuffed mushroom caps with spinach, goat cheese and artichokes..... **\$30**
- wild mushroom and risotto cakes..... **\$30**

SUSHI PLATTERS

- classic roll, 72 pieces: california roll, spicy tuna roll, salmon avocado roll, tuna komaki, cucumber komaki.... **\$78**
- nigiri & maki platter, 96 pieces: tuna, salmon, yellowtail, eel and shrimp nigiri, tuna komaki, salmon komaki..... **\$145**
- classic roll and Nigiri Platter, 69 pieces:
california roll, spicy tuna roll, salmon avocado roll, tuna nigiri, salmon nigiri, eel nigiri..... **\$125**
- deluxe roll platter, 96 pieces: rainbow roll, california roll, spicy tuna roll, eel cucumber roll, tuna komaki,
salmon komaki..... **\$120**
- garden platter, 40 pieces: avocado roll, triple vegetable roll, carrot komaki, cucumber komaki, inari & edamame... **\$47**
- picnic roll platter, 48 pieces: california roll, triple vegetable roll, eel cucumber roll, avocado maki..... **\$62**

BUFFET SELECTIONS

*Two entrees, salad, one vegetable, starch or grain and fresh baked rolls.
48 hours notice requested. Prices range from \$45-\$70 per guest. Minimum of 12 guests.*

BEEF, PORK & LAMB

- roasted pork loin with vidalia onion chutney
- rosemary and Dijon encrusted domestic rack of lamb
- Brandt beef hanover au poivre
- filet mignon with green peppercorn jus
- aged balsamic glazed beef sirloin
- beef tenderloin with wild mushroom compote
- beef wellington

POULTRY

- classic chicken marsala
- dijon marinated grilled free range chicken with herbed garlic sauce
- apricot glazed chicken kabobs
- all natural chicken breast sauteed with broccolini and sun-dried tomatoes

FISH & SEAFOOD

- salmon with stone ground mustard beurre blanc
- pan seared sea scallops with citrus pepper reduction
- sesame seared ahi tuna
- chablis poached salmon with dill
- halibut with sauce du jour
- DEAN & DELUCA classic crab cakes

VEGETARIAN

- orecchiette with sun-dried tomato, roasted corn, cremini mushrooms and red pepper pesto
- penne rigate a la vodka with english peas

BUFFET ACCOMPANIMENTS

GRAINS & BEANS

- wild rice with shitake mushrooms, pine nuts, walnut oil and parsley
- golden jewel salad with dried fruit and tomato confit
- quinoa with pumpkin seeds and sun-dried cranberries
- fava beans with wild mushrooms
- french lentil and cucumber

PASTA

- lemon orzo with spinach and feta
- orecchiette with lobster, sweet peas and tarragon
- Vietnamese noodles with broccoli, red pepper, mint and cilantro

VEGETABLES

- poached baby carrots in ginger and carrot juice
- grilled seasonal vegetable medley
- tri-colored roasted potatoes with fresh herbs
- broccolini with artichokes
- sauteed spinach
- roasted seasonal baby vegetables
- asparagus with portobello mushroom ragout

SALADS

- field greens, toasted walnuts, sun-dried cranberries and chèvre with balsamic vinaigrette
- DEAN & DELUCA house salad with balsamic vinaigrette
- mezze plate-tabbouleh hummus and roasted eggplant dip with pita chips
- avocado, orange and jicama salad

DESSERT PLATTERS

An assortment of fresh baked cookies, brownies and locally made dessert bars.

GOURMET DESSERT PLATTER	<i>standard, 10-12 guests</i>	\$75
The finest selections of our fresh baked cookies, brownies and dessert bars, garnished with seasonal berries and fresh mint.		<i>large, 20-25 guest</i> \$135

DESSERTS

MINIATURE FRENCH PASTRIES	<i>per guest</i>	\$8.50
Assortment of pastries, Opera, Triomphe, éclairs, tarts and mousses.		

MINIATURE ITALIAN DESSERTS	<i>per guest</i>	\$8.50
Assortment includes Pasticotti, Almond Tart, Rum Sponge Tart, Mocha Cream Puff, Cannoli, Chocolate Cannoli, Cream Horn, Lemon Roll and Sfogliatelle.		

INDIVIDUAL PASTRIES	<i>per guest</i>	\$9.50
<ul style="list-style-type: none">• tarte Tatin - caramelized upside down apple tart.• apple, pear or apricot tarts• mango - pineapple coconut cake, mango mousse and roasted pineapple• Opera - layers of almond cake, mocha buttercream and chocolate ganache• Triomphe - chocolate cake, raspberry preserves and chocolate ganache		

LONG STEMMED DIPPED STRAWBERRIES	seasonal
Dark chocolate covered strawberries with white chocolate drizzle.	

SPECIALTY CAKES We offer a variety of specially designed cakes for any occasion. Pricing is based on cake design, style and size.

CUPCAKES	<i>each</i>	\$3.75
Choose from a variety of miniature cupcakes: red velvet, german chocolate, lemon, orange and cappuccino.		

COCKTAIL CUPCAKES	<i>dozen</i>	\$52
Pina colada, pecan bourbon, Kahlua fudge, limoncello, cherry amaretto.		

MACARONS	<i>dozen</i>	\$34
Seasonal flavors include pistachio, passion fruit, lavender, ginger orange and fig balsamic.		

BEVERAGES

SOFT DRINKS	<i>each</i>	\$2.00
Coke®, Diet Coke®, Sprite®, Ginger ale		
PREMIUM BOTTLE BEVERAGES	<i>each</i>	\$2.75
Nantucket Nectars (pressed apple, lemonade, half and half, cranberry, pineapple guava)		
DEAN & DELUCA BOTTLE WATER	<i>each</i>	\$1.75
SPARKLING WATER	<i>each</i>	
• Saratoga		\$2.50
• San Pellegrino, 500 ml and 750 ml accompanied by fresh lime wedges		\$3.00
COFFEE SERVICE	<i>per box, serves 8-10</i>	\$20
DEAN & DELUCA's signature Counter Culture coffee, regular or decaffeinated.		
HOT TEA SERVICE	<i>per box, serves 8-10</i>	\$20
The finest selections of black, green and herbal tea blends from around the globe.		
FRESH SQUEEZED JUICE	<i>per quart</i>	\$10
Orange or grapefruit		
IMPORTED & DOMESTIC BEER SELECTIONS	<i>per six pack</i>	\$13
WINE Our wine director is pleased to suggest wines to compliment your menu selections.		

SPECIAL EVENT SERVICES

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 in either black slacks and black shirts or black suits.

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, bartenders, and event managers is charged at a rate of 18% of the order.

EQUIPMENT

DEAN & DELUCA can arrange for the rental of all the equipment you may need for any event. We can provide china, glassware, flatware, and linens for an additional fee. Please give at least 72 hours notice for the arrangement of this service. DEAN & DELUCA also carries chaffing dishes for an additional charge of \$20 (limited supply).