



*Bethesda – Downtown*

*Catering*

*By*

*Quite a Stir*

## *Warm Weather Lunch and Dinner Suggestions*

*We are creating Quite a Stir with our suggestions for the season. The following pages bring together the finest flavors and freshest ingredients available, pleasing the most discriminating of palates. We are a full service caterer and pride ourselves on customized event design and creativity. Feel free to mix and match the following suggestions to suit your tastes and budget. Don't hesitate to speak with your Event Manager to help you meet your entertaining goals.*

*Additionally, we continue to use ceramic dishes and beautiful baskets for all of our clients. Warmers are provided so you don't have to worry about keeping the food hot.*

*Bon Appetit!*



## ***Luncheon Menus that are Creating Quite a Stir...***

Menus are \$20 per guest unless otherwise noted

### **Luncheon Menu 1**

*Napa Valley Chicken Salad  
With Red Grapes, Pecans and Ranch Dressing  
Orzo Pasta with Asparagus and Lemon  
Brioche Rolls and Butter  
Blackberry Pin Wheels  
\$18 per guest*

### **Luncheon Menu 2**

*Grilled Salmon Salad  
With White and Wild Rice, Vegetables and Herbed Vinaigrette  
Whole Wheat Rolls  
Broccoli with Onion and Pinenuts  
Toasted Coconut Bars and Lemon Flan Squares*

### **Luncheon Menu 3**

*Taco Salad  
Offered with Warmed, Seasoned Ground Beef or Chicken  
Mixed Greens, Tomatoes, Onion, Black Beans, Corn  
And Tortilla Chips Offered with Shredded Jack Cheese and Tomato Salsa  
Saffron Rice Salad with Jewels of Summer Vegetables  
Polvorones Garnished with Strawberries  
\$18 per guest*

### **Luncheon Menu 4**

*Manchurian Grilled Duck Salad  
With Mushrooms, Mandarin Oranges and Chopped Peanuts  
Oriental Green Beans with Red Pepper, Water Chestnuts, Rice Vinegar & Sesame Oil  
Sliced Baguettes and Butter  
Macaroons and Ginger Blondies  
\$22 per guest*



**Luncheon Menu 5**

*Pasta with Sweet Basil, Tomato and Pinenuts  
 Caesar Salad with Croutons and Zesty Dressing  
 Scallion Rolls and Butter  
 Ischler Cookies Layered with Jam and Half Dipped in Dark Chocolate  
 \$18 per guest*

**Luncheon Menu 6**

*Chef's Spring Salad with Sliced Turkey, Ham and Swiss Cheese  
 Complimented by Spring Vegetables and Ranch Dressing  
 Fresh Cucumber Salad  
 Strawberry Shortcakes Made with Orange Scented Scones  
 Sliced Berries and Whipped Cream*

**Luncheon Menu 7**

*Mesquite Grilled Chicken Caesar Salad  
 with Reggiano Parmesan Crisps, Herbed Croutons and Shredded Reggiano Parmesan  
 Roasted Red Bliss Potatoes  
 Whole Wheat Rolls and Butter  
 Peanut Butter and Oatmeal Raisin Cookies*

**Luncheon Menu 8**

*Mesquite Grilled Skirt Steak with Oven Roasted Cherry Tomatoes  
 Saffron Rice and Black Bean Salad  
 Jalapeno Corn Muffins and Citrus Butter  
 Polvorones and Tia Maria Brownies*

**Luncheon Menu 9**

*Asian Chicken and Noodle Salad with Peanut Soy Dressing  
 Asparagus and Yellow Tomato Salad with Fresh Thyme Vinaigrette  
 Rolls and Butter  
 Fresh Fruit Skewers*



**Luncheon Menu 10**

*Tropical Turkey Salad with Honey Almond Coconut Dressing  
 Jasmine Rice Salad with Dried Fruits and Jewels of Peppers  
 Whole Wheat Rolls and Butter  
 Iced Spice Cookies and Pecan Short Breads  
 \$18 per guest*

**Luncheon Menu 11**

*Shrimp, Tortellini and Pesto Salad  
 Salad of Mixed Greens with Colorful Vegetables and Balsamic Vinaigrette  
 Italian Bread Sticks and Butter  
 Chocolate Ravioli Cookies*

**Luncheon Menu 12**

*Grilled Turkey Breast and Artichoke Salad Tossed with Sweet Red Peppers and Sherry Vinaigrette  
 Fresh Greens with Roasted Beets, Haricots Verts and Goat Cheese Croutons  
 Brioche Rolls and Butter  
 Pecan Praline Bars and Raspberry Thumbprint Cookies  
 \$18 per guest*

**Luncheon Menu 13**

*Reggae Chicken Breasts  
 With Grilled Mango and Toasted Coconut  
 Silver Queen Corn and Red Pepper Salad  
 Melon and Berry Brochettes  
 Ginger Cookies*

**Luncheon Menu 14**

*Mediterranean Lamb  
 With Cucumber, Peppers, Feta and Oregano Vinaigrette  
 Sliced Tomatoes with Fresh Basil  
 Cracked Black Peppercorns and Drizzled with Olive Oil  
 Herbed Pita Wedges  
 Honey Nut Palmiers Cookies*



**Luncheon Menu 15**

*Tuna and Tuscan Bean Salad  
with Bermuda Onion and Fresh Oregano  
Asparagus Spears Drizzled with Citrus Vinaigrette  
Whole Grain Rolls  
Fresh Strawberries with Powdered Sugar  
\$18 per guest*

**Luncheon Menu 16**

*Stuffed Bell Peppers  
Filled with Mixed Grains, Tomato and Jack cheese  
Spinach Salad with Summer Vegetables and Citrus Vinaigrette  
Mixed Berry Crisp with Freshly Whipped Cream  
\$18 per guest*

**Luncheon Menu 17**

*Grilled Shrimp and Corn Salad  
With Cilantro, Black Beans and Chipotle Dressing  
Gazpacho Salad with Tomatoes and Peppers  
Dessert Nachos  
Triangle Shaped Shortbread Cookies with Tequila Apple  
and Chocolate Dipping Sauces*

**Luncheon Menu 18**

*Chicken Pomodoro On a Bed of Farfalle Pasta with Chopped Tomatoes  
Sundried Tomatoes and Toasted Pinenuts  
Caesar Salad  
Focaccia Diamonds  
Assorted Dessert Bars  
\$18 per guest*

**Luncheon Menu 19**

*Enchiladas  
Filled with Vegetables, Chicken or Beef, Offered with Salsa and Sour Cream  
Tomato Rice Salad  
Cinnamon Cookies Garnished with Fresh Fruit  
\$18 per guest*



**Luncheon Menu 20**

*Dijon Chicken Breast Salad with Colorful Summer Vegetables  
 Summer Salad of Fresh Tomato, Basil and Buffalo Mozzarella Cheese  
 With Oregano Vinaigrette  
 Assorted Rolls and Butter  
 Cupcakes with Buttercream and Chocolate Frosting*

**Luncheon Menu 21**

*Summer Steak Salad with Grilled Beef, Sliced and Served on a Bed of Mixed Greens  
 With Garden Fresh Vegetables and Tomato Vinaigrette  
 Penne Pasta Salad with Jewels of Vegetables and Parmesan Dressing  
 Fresh Fruit Pies with Cinnamon Whipped Cream  
 \$23 per guest*

**Luncheon Menu 22**

*Wonton Chicken Salad  
 Roasted Chicken Salad with Sesame Oil  
 Garden Fresh Vegetables and Accented with Crispy Wontons  
 Sesame Noodle Salad with Colorful Vegetables and Peanut Soy Dressing  
 Scallion Rolls and Butter  
 Sliced Lemon Poppyseed Pound Cakes  
 \$18 per guest*

**Luncheon Menu 23**

*Shrimp and Pasta Capri Salad  
 With Green Onion, Fresh Tomatoes and Olives  
 Lemon Broccoli Salad  
 Bread Sticks and Butter  
 Blueberry Buckle with Whipped Cream*

**Luncheon Menu 24**

*Roasted Chicken and Wild Rice Salad  
 With Tarragon, Summer Vegetables and Slivered Almonds  
 Marinated Vegetable Salad with a Colorful Array of Garden Fresh Vegetables  
 Angel Food Cake with Mixed Berries and Whipped Cream*



**Luncheon Menu 25**

*Sesame Orange Duck Salad  
With Confetti of Summer Vegetables  
Wheatberry Green Onion Pilaf  
Summer Squash and Zucchini Salad  
Oatmeal Raisin and Sugar Cookies  
\$23 per guest*

**Luncheon Menu 26**

*Pulled Barbecued Beef Offered with Soft Brioche Rolls  
Roasted Corn and Red Bliss Potato Salad  
Memphis Slaw  
Watermelon Wedges and Chocolate Chip Cookies*

**Luncheon Menu 27**

*Prosciutto, Artichoke and Pasta Salad With Parmesan Dressing  
Tossed Green Salad with Julienne Vegetables and Citrus Vinaigrette  
Savory Muffins and Butter  
Peach Cobbler with Cinnamon  
\$22 per guest*

**Luncheon Menu 28**

*Margarita Chicken Breasts With Chilies and Lime  
Red Beans and Rice  
Roasted Summer Vegetable Brochettes  
Key Lime Flan Squares  
\$22 per guest*

**Luncheon Menu 29**

*Turkey Divan Baked with Broccoli, Mustard, Parmesan and Herbs  
Roasted Red Bliss Potatoes  
Poppyseed Rolls and Butter  
Raspberry Mousse*



**Luncheon Menu 30**

*Apricot Chicken Breasts*

*Farfalle Pasta Salad with Fresh Vegetables and Parmesan Dressing*

*Sesame Bread Sticks*

*Almond Crescent Cookies*

*\$18 per guest*



## **For the Executive Luncheon or Dinner**

### **Executive Menu 1**

*Sautéed Halibut Filets with Red Onion Confit  
 Summer Succotash of Corn and Lima Beans  
 Sliced Tomatoes with Cracked Black Peppercorns and Olive Oil  
 Bread Baskets  
 Poached Peaches in Cinnamon Ginger Syrup  
 \$30 per guest*

### **Executive Menu 2**

*Marinated and Grilled London Broil  
 Seasoned with Rosemary, Sage and Dijon Offered with Fresh Tomato Chutney  
 Gratin of Mushrooms and Summer Vegetables  
 Mesclun Greens with Shaved Parmesan and Balsamic Vinaigrette  
 Bread Baskets  
 Apricot Marzipan Tart  
 \$28 per guest*

### **Executive Menu 3**

*Crispy Lemon Chicken Breasts  
 Cous Cous encircled with Green Beans and Tomato Wedges  
 Arugula and Mandarin Orange Salad  
 Bread Baskets  
 Chocolate Torte  
 \$25 per guest*

### **Executive Menu 4**

*Braised Veal Roast with Shallots and Sundried Cranberries  
 Cassoulet of Summer Beans  
 Fresh Spinach Salad with Balsamic Dressing  
 Bread Baskets  
 Chocolate Dipped Strawberries, Mango and Apricots  
 \$28 per guest*



**Executive Menu 5**

*Mahi Mahi Fillets with Lemon Soy Glaze  
 Citrus and Asparagus Salad  
 French Potato Salad with Fresh Herbs and White Wine Vinaigrette  
 Bread Baskets  
 Strawberries with Mascarpone and Brown Sugar  
 \$25 per guest*

**Executive Menu 6**

*Grilled Boneless Butterflied Leg of Lamb  
 Hand Carved and Offered with Sage Mustard  
 Horseradish or Garlic Mashed Potatoes  
 Broccoli Florets with Confetti of Garden Fresh Peppers  
 Bread Baskets  
 Crème Brulee  
 \$28 per guest*

**Executive Menu 7**

*Pesto Chicken Breasts With Tomato Basil Confit  
 Orzo Parmesan Pilaf  
 Zucchini and Summer Squash with Roasted Shallot Vinaigrette  
 Focaccia Diamonds  
 Lemon Tarts with Berry Coulis  
 \$25 per person*

**Executive Menu 8**

*Sautéed Duck Breasts with Ginger Soy Glaze  
 Served Sliced and Fanned on a Bed of Leeks and Julienne Vegetables  
 Wheatberry Scallion Pilaf  
 Roasted Spring Vegetables  
 Bread Baskets  
 Apricot Mousse with Ginger Snaps  
 \$30 per person*

**Executive Menu 9**

*Searched Tuna Steaks with Olives, Capers, Peppers and Plum Tomato*  
*Saffron Rice with Julienne Vegetables*  
*Mesclun Greens with Slivered Almonds and Raspberry Vinaigrette*  
*Bread Baskets*  
*Strawberry and Rhubarb Crisp with Whipped Cream*  
\$30 per guest

**Executive Menu 10**

*Basil Scallop and Shrimp Penne Pasta*  
*With Pesto Chardonnay Sauce*  
*Parmesan Crusted Zucchini Fans*  
*Salad of Mixed Greens and Balsamic Vinaigrette*  
*Bread Baskets*  
*Lemon Sponge Cake Pudding*  
\$28 per guest

**Executive Menu 11**

*Sonoma Grilled Turkey Fillets Accented with Lime Wedges*  
*Minted Cucumber Salad*  
*Curried Cous Cous*  
*Sliced Baguettes and Butter*  
*Mixed Berry Shortcakes with Whipped Cream*  
\$25 per guest



## ***From the Land and Sea***

### ***Land and Sea Menu 1***

*Grilled Swordfish Steaks with Melon Salsa  
 Peppercorn Duck Breasts with Brandy Sautéed Cherries  
 Twice Baked Potatoes with Snipped Chive and Sour Cream  
 Marinated Seasonal Vegetables  
 Bread Baskets  
 Strawberries with Brown Sugar and Whipped Cream  
 \$34 per person*

### ***Land and Sea Menu 2***

*Maryland Lump Crab Cakes with Basil Aioli  
 Sautéed Lamb Tips Seasoned with Garlic and Rosemary  
 Red and Green Cole Slaw with Poppyseed Dressing  
 Sliced Tomatoes and Cucumbers  
 Buttermilk Biscuits  
 Peach Cobbler with Whipped Cream  
 \$36 per guest*

### ***Land and Sea Menu 3***

*Ginger Shrimp and Scallop Stir Fry  
 Grilled Tenderloin of Beef with Jamaican Rum Glaze  
 Saffron Rice Pilaf  
 Chopped Asparagus and Cherry Tomato Salad  
 Bread Baskets  
 Berry Fruit Crisp with Cinnamon Streusel Topping  
 \$36 per guest*



**Land and Sea Menu 4**

*Chardonnay Poached Chicken Breasts with Dill and Lemon*  
*Salmon Cakes with Cilantro Tartar Sauce*  
*Jasmine Rice with Jewels of Peppers and Apricot*  
*Baby Carrots and Snap Peas*  
*Bread Baskets*  
*Lemon Berry Mousse Tarts*  
 \$28 per guest

**Land and Sea Menu 5**

*Cajun Hanger Steak with Remoulade Sauce*  
*Flounder Fillets filled with Spinach and Duxelle*  
*Almond Broccoli*  
*Creole Rice Pilaf*  
*Bread Baskets*  
*Baba au Rhum with Oranges and Whipped Cream*  
 \$30 per guest

**Land and Sea Menu 6**

*Poached Chesapeake Rockfish Fillets with Lemon Caper Sauce*  
*Chicken Saltimbocca with Mushrooms, Herbs and Olives*  
*Basmati Rice with Confetti of Garden Fresh Vegetables*  
*Spinach Salad with Citrus Dressing*  
*Bread Baskets*  
*Macaroons and Sugar Cookies*  
 \$28 per guest

**Land and Sea Menu 7**

*Grilled Seafood Brochettes with Shrimp, Scallops and Swordfish*  
*Hickory Grilled Turkey and Mushroom Brochettes OR*  
*Beef and Sundried Tomato Brochettes*  
*Roasted Corn and Bell Peppers*  
*Cucumber Salad with Bermuda Onion*  
*Bread Baskets*  
*Lemon Glazed Poppyseed Pound Cakes*  
 \$28 per guest



**Land and Sea Menu 8**

*Baked Red Snapper Fillets with Sliced Lemon and Dill  
 Marinated and Grilled Leg of Lamb with Sage Mustard  
 Ratatouille Tarts Baked with Garden Fresh Vegetables  
 Grilled Asparagus with Shallots and Olive Oil  
 Bread Baskets  
 Summer Fruit Compote with Plums, Peaches and Berries  
 \$32 per person*

**Land and Sea Menu 9**

*Barbecued Gulf Shrimp with Curried Mango Sauce  
 Mesquite Grilled Flank Steak with Tomato Basil Coulis  
 Herbed Roasted Red Bliss Potatoes  
 Sautéed Summer Squash and Zucchini  
 Biscuits and Butter  
 Peach and Blueberry Crisp with Whipped Cinnamon Cream  
 \$30 per guest*

**Land and Sea Menu 10**

*Italian Steak Pizzaiola with Fresh Tomato and Garlic  
 Grilled Salmon Fillets with Lemon Dill Sauce  
 Glazed Carrots  
 Tortellini Primavera  
 Bread Baskets  
 Almond Torte with Mixed Berries and Whipped Cream  
 \$30 per guest*

**Land and Sea Menu 11**

*Chicken La Maison with Yukon Gold Potatoes and Herbes de Provence  
 Scallops St. Jacques Sautéed in White Wine, Lemon and Herbs  
 Rice Pilaf  
 Haricots Verts with Almonds  
 Sliced Baguettes  
 Lemon Cream Puffs and Chocolate Dipped Macaroons  
 \$30 per guest*



## **Pastas with Panache**

*Offered with a Green Salad or Caesar Salad, Bread Baskets  
And Our Pastry Chef's Assortment of Desserts  
\$18-20 per guest*

*Wild Mushroom Raviolitti*

*Tossed with Sundried Tomatoes and a Light Sherried Cream Sauce*

*Penne Pasta Alfredo with Bell Peppers, Zucchini and Summer Squash*

*Farfalle Pasta with Fresh Asparagus, Chopped Tomato,  
Smoked Chicken and a Rosemary Wine Sauce*

*Rigatoni with Roasted Red Peppers, Artichokes and Asparagus*

*Penne Pasta with Plum Tomatoes and Pink Vodka Sauce*

*Chicken and Shrimp Pasta Vera Cruz  
Spicy Tomato Sauce with Cilantro over Penne Pasta*

*Bowties with Basil, Cilantro, Spinach and Goat Cheese*

*Tortellini Primavera With Spring Asparagus and Peas  
In a Light Cream Sauce with Fresh Black Pepper and Parmesan  
Consider Adding Grilled Shrimp to this!*

*Tri- Colored Rotini or Cheese Filled Tortellini with Roasted Garlic Pesto  
With Sundried Tomatoes and Button Mushrooms*

*Farfalle Pasta with Garden Fresh Marinara Sauce  
Finished with Grated Reggiano Parmesan*

*Penne Pasta with Grilled Salmon, Snap Peas,  
Chopped Tomatoes and Dill Cream Sauce*

*Farfalle Pasta Pomodoro  
With Chopped Tomatoes, Sundried Tomatoes, Pinenuts and Olives*



## Working Lunch Menus

We suggest Tea Cookies, Dessert Bars or Big Cookies to Accompany

**\$18 per guest with one side**

**Gourmet Sandwiches** - an assortment of sandwiches on homemade breads including Smoked Turkey with Lingonberries, Ham and Cheese with Honey Mustard, Roasted Beef with Walnut Horseradish Sauce, Tuna Salad, Grilled Chicken Breasts Brushed with Chipotle Mayonnaise and Grilled Vegetables with Olive Tapenade on Focaccia. **Select one or more of the following side salads...**

Roasted Corn and Red Bliss Potato	Asparagus and Cherry Tomato Salad
Cucumber Potato & Dill Salad	Almond or Citrus Broccoli Salad
Tomato Cucumber Salad	Cous Cous with Confetti of Vegetables
All American Potato Salad	Saffron Rice with Summer Vegetables
Greek Vegetable Salad with Feta	Orzo Pasta with Asparagus Tips and Parmesan
Herb Roasted Potatoes	Parmesan Bowtie Pasta with Grilled Vegetables
Sesame Noodle with Peanut Soy	Farfalle Pomodoro
Seasonal Green Salad	Potato and Root Chips
Roasted Corn and Red Pepper	Minted Tabouleh
Traditional Cole Slaw	Sevilla Pasta with Tomato, Olives and Capers

\* Fresh Fruit Salad is available for a Seasonal Charge

**Specialty Sandwich Luncheon \$20 per guest**  
**Each sandwich variety must be prepared in quantities of 10 or more.**

Served with a Salad from above, Dessert Bars and Tea Cookies, or Big Cookies

Pesto Chicken Breast Sandwich	Tortilla Wraps with Ham & Cheese
Barbecued Flank Steak Sandwich Served on a Baguette	Croissant Club Sandwiches with Ham, Turkey and Avocado
Smoked Turkey Caesar Wraps	Shrimp Salad Pita Pockets
Herbed Cream Cheese and Watercress With Sliced Tomatoes and Sprouts	Mediterranean Lamb Pita Wraps with Tziziki Sauce



## **TGIF Receptions**

***The following suggestions are a simple sampling of items available.  
Pricing will vary from about \$20 - \$25 per person, depending on guest count, length of the  
function and final selections.***

***Speak with your Event Manager about the details of your event.***

### **Fiesta!**

*Silver Dollar Corn Blinis  
Topped with Guacamole and Chilled Gulf Shrimp*

*Chipotle Chicken Skewers*

*Miniature Quesadillas With Pica de Gallo and Jack Cheese*

*A Trio of Salsas - Blackbean, Tomatillo and Fresh Tomato  
Offered with Baskets of Colorful Corn Chips*

*Cayenne Cheese Straws*

*Polvorones and Tia Maria Brownies*

### **Americana Reception**

*Southern Fried Chicken Morsels with Honey Mustard*

*California Sushi with Roasted Red Peppers, Avocado and Pearl Rice*

*Maryland Crab Profiteroles*

*Roasted Hawaiian Pineapple Skewers  
With Spicy Black Bean Dip*

*Buttermilk Biscuits Plumped with Smoked Turkey*

*Georgia Pecan Bars and Chocolate Chip Cookies*



**From the East...**

*Miniature Peking Duck*

*Wrapped in Rice Pancakes with Scallion Tie and Hoisin sauce*

*Wonton Cones filled with Sesame Shrimp*

*Thai Spring Rolls*

*Filled with Oriental Vegetables Complimented with Miso Dip*

*Negomaki*

*Marinated Beef Strips Filled with Rice and Julienne Vegetables*

*Displayed with Ginger Miso Dipping Sauce with Duck Sauce*

*Fresh Fruit Display*

*With Melon, Berries, Citrus and Tropical Fruits*

**The World's Fare ...**

*Indonesian Chicken Sates with Peanut Sauce*

*Pissalidierre topped with Tomato, Olives and herbs*

*Tahini Humus offered with Roasted Pita wedges and Sesame Bread Sticks*

*Tallegio Cheese Layered with Basil and Tomato*

*Drizzled with olive Oil and Cracked Black Peppercorns*

*Tortilla Cups filled with Guacamole and Chilled Shrimp*

*Spanakopita -Phyllo Pastries Filled with Spinach, Feta and Pinenuts*



## **Points to Note:**

- \* Pricing is based on a minimum of 10 guests. Larger groups may reduce the per person cost.*
- \* Minimum order is 10 people. Menu items may be mixed and matched. Prices will be reworked if necessary.*
- \* We present our menu selections on ceramic platters and in decorative baskets. Electric warming trays and ceramic casserole dishes are provided for hot items.*
- \* We prefer as much notice as you have for all events, but can usually accommodate next day orders that are placed before 1PM the previous day. Changes to orders will be handled on a case-by-case basis, but typically require 36 hours notice.*
- \* Seasonal availability of some items may affect menu prices.*