

Georgetown Caterers

2007 Menu



Let us make your next event elegant and effortless.

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Georgetown Caterers

Fine Catering, Fine Occasions

Breakfast

*Breakfast prices are valid until 10:00 a.m.
Additional a la carte items may be added or substituted.
Chef and service personnel may be added at an additional cost.*

Selection I

\$7.00 per person

Assorted fresh pastries & sweet rolls
New York style bagels w/ cream cheese
Fresh fruit display w/ seasonal fruit and raspberry cream
Orange juice
Coffee station

Selection II

\$8.50 per person

Fresh baked quiche Lorraine or Florentine
Virginia bacon & sage sausage
Red potato hash browns
Country biscuits w/ butter & jams
Orange juice
Coffee station

Selection III

\$9.50 per person

French Crêpe Station:
Sliced fruit sautéed in banana liquor & topped w/ whipped cream
Assorted muffins & English scones w/ honey butter & apricot jam
Orange juice
Coffee station

Selection IV

\$12.00 per person

Omelet Station:
Prepared to order w/ ham, cheese, mushrooms, spring onions, & bell peppers
Bacon & sausage
Country biscuits w/ butter & jams
Hash browns
Orange juice
Coffee station

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Hors d'Oeuvres

Served Cold

- Brie in Brioche** **\$2.75 per person**
Whole soft, French brie cheese glazed with raspberry or apricot preserves, wrapped with puff pastry topped with slivered almonds, baked and artfully displayed with grapes and sliced baguettes.
- California Sushi Nora** **\$2.25 each**
Botan steamed rice, Nora seaweed, wasabi and seasoned ginger. Seaweed wrapped medallions cut to display the fillings in the form of flowers, designs and colors.
Vegetarian sushi: blended mini vegetables including asparagus, red bell peppers, baby carrots, baby corn, spring onions and zucchini.
Seafood sushi: cooked shrimp, caviar, salmon, anchovies, and smoked tuna.
- Marinated & Grilled Seasonal Vegetable Display with Green Chili Dip** **\$4.50 per person**
- Cheese and Fruit Display** **\$4.75 per person**
Decorated pineapple, red flame grapes, Thompson seedless grapes, cheddar, swiss, brie, and port wine cheeses artfully displayed and served with assorted tea crackers.
- Crab Pâté** **\$4.25 per person**
Maryland lump Backfin crabmeat pâté Provençal displayed on a bed of leaf lettuce and served with assorted crackers or sliced baguettes.
- Cucumber Yogurt Spread with Baguettes** **\$2.50 per person**
A blend of yogurt, cucumbers, garlic cloves, and mint leaves served with sliced baguettes.
- Dilled Lemon Shrimp** **\$1.75 each**
Jumbo gulf shrimp, steamed, peeled and marinated in Soya oil, white wine, dill, and lemon juice; served on a bed of lettuce with cocktail sauce on the side.
- Double Dipped Strawberries** **\$2.00 each**
Driscoll strawberries dipped alternately in white and semisweet chocolate.
- Bite Size Tortilla Wraps** **\$.85 each**
Assorted tortillas filled with cream cheese, lettuce & tomato and your choice of smoked turkey, Virginia ham, roast beef, or vegetarian.
- Filled Croissants** **\$3.50 each**
Petite croissants with a choice of smoked turkey, roast beef or Virginia ham with honey mustard.

Fresh Fruit Display	\$4.50 per person
Cantaloupe, honeydew, strawberries, pineapple, and grapes, artfully displayed and served with a choice of whipped cream (orange or raspberry flavored.)	
Garden Crudités	\$2.75 per person
Cut, garden fresh broccoli, cauliflower, carrots, celery, cherry tomatoes, zucchini & summer squash served with spinach or ranch. (Baked Parmesan artichoke dip add \$.50 per person.)	
International Cheese Tray	\$4.00 per person
Swiss, cheddar, brie, muenster, pepper & port wine cheese displayed on silver trays or boards with grapes. Served with assorted tea crackers.	
Marinated Mushroom Italiano	\$.50 each
Mushrooms marinated in robust zesty herbed Italian vinaigrette.	
Mini Veggie Pizza Squares	\$.50 each
California style pizza: shredded broccoli, carrots, cauliflower, tomatoes, black olives, red and green bell peppers, and mozzarella cheese in a light ranch dressing.	
Mushroom Caps Stuffed with Boursin	\$1.50 each
Mushroom caps filled with tasty Boursin cheese.	
Salmon Pâté	\$2.50 per person
Smoked dilled salmon pâté Provençal displayed on a bed of leaf lettuce and served with assorted crackers or sliced baguettes.	
Salmon Rye Rounds	\$2.50 each
Petite wheels of rye bread, dilled mustard, leaf lettuce and Norwegian smoked salmon.	
Shrimp Pâté	\$2.50 per person
Fresh gulf shrimp Provençal displayed on a bed of leaf lettuce. Served with assorted crackers or sliced baguettes.	
Skewered Blackened Tortellini	\$.50 each
Multi flavored tortellini with Cajun spices, skewered and served with marinara sauce on the side.	
Smoked Salmon Display	Market Price
Norwegian smoked salmon sliced and reassembled on a bed of red leaf lettuce. Served with assorted breads and condiments.	
Smoked Scallops	\$1.25 each
Jumbo ocean hickory smoked scallops presented on a bed of red leaf lettuce. Served with a lime-cream dip.	
Spiced Jumbo Shrimp	\$1.75 each
Jumbo gulf shrimp, steamed with beer, white wine, Old Bay seasoning, and pickling spice. Served with cocktail sauce on the side.	

Hors d' Oeuvres

Served Hot

- Beef Wellington** **\$3.25 each**
Bite size pieces of filet mignon, topped with a delicate liver pâté; wrapped with French pastry, then baked.
- Chicken Satays** **\$1.50 each**
Young chicken breast strips, marinated in sesame oil, ginger, white wine, and a blend of spices. Served on bamboo skewers with peanut sauce on the side.
- Chicken Venencia** **\$2.85 per person**
Seasoned, breaded breast of chicken, sautéed, cut into quarters, and then covered with balsamic vinegar, parsley, pine nuts, spring onions, and raisins.
- Crab Dip Imperial** **\$4.25 per person**
A slight variation on the traditional imperial style with the addition of cream cheese to enrich, bind, and give the dip a smoother consistency. Served with sliced baguettes.
- Fried Won Tons** **\$2.00 each**
A mild blend of lump crab or shrimp wrapped in a won ton pastry, fried until crisp, and served with a sweet and sour sauce on the side.
- Steamed Dumplings** **\$1.50 each**
Pork-filled dumplings steamed and served with plum sauce.
- Hot Artichoke Dip** **\$3.50 per person**
Artichoke, Parmesan cheese, garlic, fresh dill, and spices; baked and served with sliced French baguettes.
- Maryland Crab Cakes** **\$2.50 each**
85% backfin lump crabmeat blended in the true tradition of Maryland. Served in bite size cakes.
- Meatballs** **\$.65 each**
Ground beef seasoned with garlic, onion, and spices prepared either Swedish style or traditional bar-b-que.
- Mini Filled Brioche** **\$2.00 each**
Petite baked brioche shells filled with your choice of Boursin or crab pâté.
- Mushrooms stuffed with Crab** **\$2.50 each**
Mushroom caps filled with lump backfin crab and glazed with butter then baked to perfection.
- Oriental Lemon Chicken** **\$1.50 each**
Chicken breast seasoned with paprika, flour, and spices; then grilled and cut into strips. Covered with a sweet and sour lemon sauce and topped with enoki straw mushrooms.

Quiche Lorraine or Florentine	\$.75 each
Traditional French egg pie with ham, spring onions, Swiss cheese, and sour cream. Or Florentine with spinach.	
Rumaki	\$1.50 each
Chicken liver and water chestnuts wrapped in bacon and baked.	
Spring Rolls	\$1.00 each
Oriental fine cut vegetables rolled in a delicate rice pastry wrapper, then fried and served with hot mustard, duck sauce and a mild soy sauce.	
Steak Satay	\$1.50 each
Tender beefsteak marinated in sesame oil, teriyaki sauce, and a blend of Indonesian spices; served with a ginger-teriyaki sauce.	
Stilton Cheese Puff Pastry	\$1.75 each
Puff pastry stuffed with spicy Pepper Jack cheese and baked.	
Stuffed New Potatoes	\$1.50 each
Mini boiled new potatoes filled with sour cream and bacon and topped with cheese.	
Swordfish Kabob	\$4.25 each
Bite size pieces of swordfish, bell peppers, and mushrooms skewered, basted with gin-lime butter and cooked on a charcoal grill.	
Teriyaki Steak Medallion	\$1.50 each
Rolled steak filled with fresh scallions marinated with teriyaki and wine. Roasted and cut into bite size pieces.	
Vol-au-vent	\$1.50 each
A flaky French puff pastry shell filled with mozzarella cheese and diced red bell peppers.	
Jamaican Jerk Chicken	\$2.00 per person
Classic 17-ingredient Caribbean and Arawak Indian marinade served in bite-sized pieces with a spicy mango salsa. Grilled on an open fire.	

Seafood Appetizers

Prices are listed per person unless otherwise noted.

Clams Casino, New England Style	\$6.50
Oysters Rockefeller	\$6.50
Scottish Smoked Salmon	\$7.25
Smoked Rainbow Trout	\$6.50
Jumbo Shrimp Cocktail	\$7.25
Smoked Scallops with Lemon Dill Cream	\$7.50
Artichoke Bruschetta w/Parmesan Cheese	\$3.50
Fresh Russian Caviar	Market Price
Chesapeake Crab Pâté	\$6.50
Smoked Breast of Duck	\$6.75
Country Champagne Pâté	\$6.25
Smoked Salmon Soufflé	\$5.75
Seafood Quiche	\$6.25
Vidalia Quiche	\$5.25
Norwegian Gravlox	\$7.25
Norwegian Smoked Salmon	\$6.50
Risotto Frutti Di Mare	\$7.50

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Vegetables

\$4.25 per person

Oriental Broccoli & Carrots
Green Beans with Toasted Sesame Seeds
Italian Style Squash Fiesta
Broccoli with Butter Sauce
Thai Style Green Beans
Country Style Green Beans
Glazed Belgium Carrots
Red Cabbage and Snow Peas
Buttered Corn or Corn on the Cob
Steamed Cauliflower and Broccoli
Fresh Vegetable Medley

Orzo Pasta with Red & Green Peppers
Buttered Parsley Red Potatoes
Baked Idaho Potato
Parmesan Garlic Roasted Red Potatoes
Potatoes Au Gratin
Roasted Garlic-Parmesan Mashed Potatoes
Steamed Basmati Rice
Saffron-Infused Rice

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Soups

\$5.25 per person

Hot

Lobster Bisque
Chesapeake Bay She Crab Soup
New England Clam Chowder
Italian Minestrone
French Onion Provençal
Cream of Asparagus
Cream of Broccoli
Bavarian Cheese and Spinach Soup
Maryland Corn Chowder

Cold

Red Berry Bisque with Yogurt
Sangria Fruit Bisque
Roasted Peach
Chilled Sugar Pea with Croutons
Strawberry Bisque
Chilled Pear
Chilled Cucumber with Dill and Whipped cream
Gazpacho
Chilled Vichyssoise

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Fine Catering, Fine Occasions

Salad

\$3.50 per person

Tossed Garden Greens
Mandarin and Almond Red Leaf Salad
Spring Mix (Mesclun) Salad
Spinach Salad with Sweet Bacon Mustard
Caesar Salad
Boston Mimosa with Eggs and Parsley
Smoked Provolone and Tomato Herb

Hearty Salad

\$4.50 per person

Italian Pasta Primavera
Orzo Pasta Salad
German Potato Salad
Waldorf Salad
Dilled Red Potato Salad
Fresh Firecracker Cole Slaw

Bread and Beverages

\$1.50 per person for each line item

Freshly Baked Bread with Whipped Honey Butter
Coffee Station
Hot Tea
Iced Tea
Punch
Lemonade

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Fine Catering, Fine Occasions

Desserts

\$4.50 per person

Assorted Mini French Pastries (*\$5.25 for large*)

Assorted Cheesecake

Chocolate or Strawberry Mousse

Rum Soaked Pound Cake

Assorted Cakes & Pies

Assorted Cookies

Chocolate Cheesecake Brownies

Ice Cream

Sherbets or Sorbets

Presentation Shooters

\$2.50 without alcohol

\$5.00 with alcohol

Strawberry Crème

Strawberry-Banana

Irish Bailey's Cream Cheesecake

Chocolate Mousse

Peach Smoothie

Pumpkin Spice

Georgetown Caterers

Fine Catering, Fine Occasions

Entrees

Prices are listed per person unless otherwise noted.

Poultry

Chicken Breast Boursin*	\$8.50
Chicken breast filled with French Boursin cheese (*signature dish). Served with your choice of béchamel or Duxelle sauce.	
Chicken Breast Florentine	\$8.50
Chicken breast filled with spinach, herbs, and cream cheese. Served with your choice of béchamel or Duxelle Sauce.	
Veal Stuffed Chicken Breast*	\$9.25
Chicken breast filled with seasoned ground veal (*signature dish). Served with your choice of béchamel or Duxelle sauce.	
Grilled Marinated Chicken Breast	\$8.00
Chicken breast seasoned with 9 herbs and wine. Grilled on Mesquite fire.	
Jamaican Jerk Chicken	\$8.25
Classic 17-ingredient Caribbean and Arawak Indian marinade grilled on an open fire.	
Chicken Venencia	\$8.50
Seasoned breaded chicken breast sautéed and served with a sauce of balsamic vinegar, parsley, pine nuts, spring onions, raisins, and red bell pepper.	
Chicken Athena	\$8.25
Breast of chicken sautéed in butter, lemon, olive oil, garlic. Served with black olives and spring onions.	
Chicken Siciliano	\$8.25
Chicken tenders sautéed with pepperocini, black olives, diced potatoes, spring onions, and cherry tomatoes.	
BBQ or Fried Chicken	\$7.50
Hawaiian Style Baked Chicken	\$8.25
Chicken breast with pineapple, cherries, and sweet & sour sauce.	

Tangerine Glazed Turkey	\$8.00
With traditional herb stuffing.	
Bourbon Street Cajun Roast Turkey	\$8.00
Roast Long Island Duck	\$14.00
Succulent roasted duck served with a choice of mandarin, orange, or raspberry sauce.	
Roast Cornish Game Hen	\$9.25
Seasoned, baked game hen filled with wild rice pilaf and served with an orange and currant sauce.	

Pork & Lamb

Smoked & Grilled Black Pepper Pork Tenderloin	\$9.25
Served with a mango salsa.	
Braised Stuffed Pork Chops	\$9.00
Served with apple and raisin stuffing.	
Roasted Seared Pork Loin	\$9.00
Pork loin roasted until tender. Served with natural juice or sauce Diane.	
Virginia Honey Glazed Ham	\$9.00
Smoked Fresh Ham	\$9.00
Prepared "North Carolina" style.	
Grilled Marinated Lamb Chops	\$14.50

Vegetarian and Vegan Entrées

Italian Pasta Primavera	\$8.50
Spinach and tomato rotelle fusilli tossed with fresh garden vegetables and served with marinara or Alfredo sauce.	
Mushroom Lasagna	\$11.50
Cremini and Portobello mushrooms with Italian plum tomatoes and marinara sauce.	
Szechwan Tofu	\$10.25
Sautéed tofu with chili oil, mushrooms, ginger, spring onions, peas, and broccoli.	
Tofu and Mushroom Stroganoff with Basmati Rice	\$9.50

Rice Pilaf Vegan **\$9.50**
Fresh garden vegetables with brown, Basmati, and wild rice.

Stuffed Zucchini **\$10.25**
Filled with rice, tomato, garlic, parsley and served with choice of tomato or yogurt mint sauce.

Beef

All beef dishes are created with only certified Angus beef.

Steamship Round of Beef (*parties over 75 people*) **\$9.00**
With au jus & horseradish cream. Buffet served and Chef carved.

Rosemary Top Round of Beef (*parties over 50 people*) **\$12.75**
Sirloin roast topped with fresh rosemary, baked to a tender medium rare. Sliced and served with au jus.

Prime Rib of Beef **\$14.00**
Seasoned and slow roasted to perfection. Served with au jus and horseradish cream.

London Broil **\$12.50**
Traditional English aged flank steak, marinated, broiled, and sliced thin. Served with Sherry mushroom sauce.

New York Strip Steak **\$15.50**
Aged choice 8oz. 119A strip loin steak, seasoned with butter, garlic, salt, pepper, and charbroiled.

Filet Mignon Georgetown **\$17.00**
Filet, 6 oz., marinated and charbroiled to medium rare. Topped with Portobello mushrooms.

Ballotine of Beef Tenderloin **\$17.50**
Whole tenderloin spiraled around mushrooms, garlic and herb stuffing. Baked and served with Duxelle or béarnaise sauce.

Beef Wellington **\$17.50**
Filet mignon, 6 oz., crowned with French country pâté, wrapped in puff pastry and baked. Served with a choice of béarnaise or Duxelle sauce with cognac.

Beouf Bourguignonne **\$9.50**
Sirloin tips of beef, braised and simmered in bourguignon sauce with mushrooms. Served over Basmati rice.

Beef Teriyaki **\$9.75**
 Tender strips of beef, marinated and sautéed with red bell peppers, spring onions, and pineapple. Served with steamed basmati rice.

Pasta & Seafood

Artichoke Marinara Sauce with Spaghetti **\$8.50**

Fettuccine Alfredo **\$8.00**
 Fettuccine Alfredo served with artichoke and Portobello mushrooms.

Fresh Pasta Primavera with Chicken **\$8.25**

Italian Lasagna with Marinara Sauce **\$8.50**

Seafood Lasagna **\$15.00**
 Lasagna prepared with crab, shrimp, scallops, and fish. Served with Parmesan cream sauce.

Seafood Newburg **\$15.00**
 Prepared with shrimp, crab, scallops, and fish. Served over rice pilaf.

Fusille “Baton Rouge” **\$15.25**
 Shrimp, scallops, Andouille sausage, spring onions, and bell peppers tossed with rottini pasta and a spicy Creole sauce.

Stuffed Flounder **\$17.50**
 Flounder filled with backfin crab and topped with Mornay sauce.

Stuffed Jumbo Shrimp **\$17.50**
 Jumbo shrimp split and filled with a traditional Maryland crab cake filling and baked to perfection.

Grilled Atlantic Swordfish **\$16.50**
 Swordfish marinated in gin-lime butter.

Half Stuffed Maine Lobster **Market Price**
 Succulent Maine lobster teeming with shrimp and crab stuffing.

Georgetown Caterers

Fine Catering, Fine Occasions

Tableside Cooking Stations

The ambiance of aromatic foods, cooked to order by our uniformed chefs, adds an exceptional touch to any event. Prices for these food stations are determined per event and are influenced by the quantity of other food and service purchased.

French Crêpe Station

Fruited crêpes prepared to order with sliced, sautéed fruits such as peaches, strawberries, apples, bananas, diced pineapples, and cherries. Served with banana liquor and topped with whipped cream.

Italian Station

Multi-colored pasta, Italian sweet sausage, julienne zucchini, julienne red and green peppers, sliced fresh mushrooms, grated Parmesan cheese, Marinara Sauce, and Parmesan Béchamel Sauce.

Mexican Station

Flour tortilla, diced spicy beef, diced spicy chicken, refried beans, grated Monterey Jack cheese, chopped black olives, chopped jalapeño peppers, sour cream, guacamole and salsa.

Omelet Station

Omelet egg mix, prepared with the following choices: chopped Virginia ham, smokehouse bacon, spring onions, sage sausage, red and green bell peppers, cheddar cheese, Swiss cheese, sour cream, sliced mushrooms, black olives and hot peppers.

Oriental Station

Sliced chicken breast, prepared with the following choices: sliced/chopped water chestnuts, mushrooms, ginger, roasted sesame seeds, mung bean sprouts, bamboo shoots, celery root, snow peas, and Szechwan noodles.

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Fine Catering, Fine Occasions

Options and Equipment

Bar Setups (off-site)

Napkins, ice, sodas, bar fruit, plastic cups, stirrers, tubs & chests **\$4.00 per person**
Coolers & ice (client supplies beverages and all other bar needs) **\$1.50 per person**

Chafers

Stainless Steel Service

8 Quart Rectangular **\$30.00 each**
6 Quart Oval **\$30.00 each**

Silver Service

8 Quart Round **\$60.00 each**
3 Quart Round **\$30.00 each**

5 Gallon Stainless Steel Punch Bowl **\$30.00 each**
Disposable Chafer with sternos **\$12.50 each**

Dinnerware

Standard Table Services

10" China dinner plate with stainless flatware, dessert plate & fork **\$3.75 each set**
Gold-rim china with stainless flatware (silver flatware \$1 more) **\$5.00 each set**

Glasses

Glass stemware: water goblet, wine goblet, champagne flute, Irish coffee mug **\$1.00 each**
China coffee cup & saucer **\$2.00 each set**

Chairs *

White plastic	\$3.50 each
White wooden padded	\$4.50 each
Chiavari Ball Room	\$9.25 each

Linen *

**Over 30 solid colors available at pricing below.
Over 300 prints and specialty linens available at an additional cost.**

96" Round (fits a 3' round table)	\$19.75 ea
108" Round (fits a 4' round table)	\$21.00ea
120" Round (fits a 5' round table)	\$23.50 ea
72"x120" Rectangular (fits a 6' banquet table)	\$19.75 ea
80"x80" Square (fits banquet and round tables)	\$16.00 ea
13' Skirting with Clips	\$32.00 ea

Tables *

6' Banquet (Seats 8)	\$12.50 ea
8' Banquet (Seats 10)	\$13.50 ea
3' Round (Sweetheart or Cake Table)	\$10.00 ea
4' Round (Seats 6-8)	\$10.50 ea
5' Round (Seats 8-10)	\$12.50 ea
6' Round (Seats 10-12)	\$14.50 ea
Serpentine (Head Table or Buffet)	\$16.00 ea

*** Delivery fee will apply.**