



Holiday Celebrations

SERVICE &
SELECTIONS



CATERING RESERVED

(703) 436-9991

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MINGLE ALL THE WAY

Stationary

Domestic & International Cheese Board
Balsamic Cherry Decorated Brie Wheel
Artisan Crackers & Bread Disks
Mediterranean Dip Trio w/ Pita Points &
Vegetable Dippers
Spicy Cranberry BBQ Meatballs
Maryland Crab & Artichoke Fondue w/
Pretzel & Baguette Breads

Butlered

Chestnut Soup Shooters w/ Fried Parsley
Brown Sugar Glazed Bacon Wrapped Shrimp
Eggnog Monte Cristo Bites
Balsamic Fig & Goat Cheese Flatbread
Miniature Beef Wellington w/ Pesto DOLLUP



DECKED OUT

Stationary

Top Round of Beef Carving Station w/
Balsamic Onions, Horseradish Cream,
Au Jus & Brioche Silver Dollar Rolls
Mashed Potato Bar
Blistered Vegetable Display
Maryland Crab & Artichoke Fondue
Spiced Butternut Squash Soup Station

Butlered

Peppadew Peppers Stuffed w/
Ricotta & Chive
Shrimp & Avocado Ceviche
Cider Glazed Chicken Satay w/ Honey
Dijon Sour Cream
Spiced Pork & Cranberry Crostini
Caramelized Pear & Mascarpone on
Parmesan Crisps



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STAR CATCHER

Stationary

Spinach, Cranberry, Walnut
& Goat Cheese Salad

Carving Station Featuring Prime Rib w/
Blackberry Wine Sauce

Stuffing Topiary Lollipop Filled w/
Turkey & Cranberry Relish

Maple Glazed Salmon Satay w/ Maple
Dijon Dipping Sauce

Crisp Baby Roasted Potatoes in
Olive Oil & Herbs

Butlered

Shrimp Fettucini w/ Lemon,
Tarragon & Creme Fraiche

Crispy Parmesan Risotto Cakes
w/ Crema Rosa

French Cauliflower Gratin

Fresh Baked Rolls & Butter



MERRY MAKER

Butlered

Cranberry Brie Mini Tarts

Mini Tomato, Basil & Mascarpone Arancini

Baby Potato Cups w/ Smoked Salmon
& Chive Crema

Garlic Rosemary Baby Lamb Chops
w/ Saffron Aioli

Chef Attended Interactive Stations

Choice of Three

Wok Station w/

Takeout Boxes & Chopsticks

Pasta Station w/ Garlic Knots

Carving Station w/ Mashed Potato Bar

Grilled Cheese Station w/ Tomato Bisque

Grilled Quesadilla Station w/

Chips and Guacamole

Slider Station w/ Mac & Cheese Bar

Poké Station OR Raw Bar (+)



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PEACE & JOY

Stationed

Maryland Lump Crab & Artichoke Fondue w/
Pretzel Breads & Pita Points
Farmer's Market Vegetable Display w/
Green Goddess Dip
Brown Sugar Bourbon All-Beef Meatballs
International & Domestic Cheeses
w/ Artisan Crackers

Dinner Buffet

Candied Pear, Pecan & Pomegranate Salad
Grilled Flank Steak w/ Port Wine Demi
Grilled Chicken Breast in
Honey Chestnut Cream Sauce
Potato & Leek Gratin w/ Gruyere Cheese
Roasted Brussels Sprouts w/ Apples
Fresh Baked Rolls & Butter

STARRY NIGHT

Butlered

Fig & Mascarpone Beggar's Purse
Shrimp Cocktail Shooters w/
Bloody Mary Sauce
Malaysian Beef Skewers
Jerk Chicken Salad on Plantain Crisps

Served Dinner

Cherry, Pear & Candied Walnut Salad
Beef Tenderloin & Mushroom Au Jus
OR
Grilled North Atlantic Salmon w/
Dijon Brown Sugar Glaze
OR
Polenta & Grilled Vegetable Stack w/
Crispy Parmesan Risotto Cakes,
Haricot Vert Bundles &
Caramelized Onions



THREE KINGS

Stationed

Warm Ricotta Dip w/ Garlic & Herbs,
Pretzel Breads & Crostini
Mediterranean Dip Trio w/
Vegetable Dippers & Pita Points

Butlered

Seared Ahi Tuna on Wonton Chips
w/ Wasabi Cream
Spicy Chicken Salad on Sweet
Cornbread Muffins
Crab-Stuffed Shrimp
Boursin Cheese Piped Red in
Purple Potato Cups

Dinner Buffet (Pre-Set Salad & Rolls)
Cranberry, Almond & Goat Cheese Salad
Baked Salmon w/ Maple Walnut Crust
Moist Chicken Breast w/
Pesto Cream Sauce
Lemon Parmesan Orzo
Broccoli w/ Roasted Garlic
Fresh Baked Rolls & Butter



CELESTIAL MEDLEYS

Stationary Appetizers

Cranberry Apple Salsa w/ Cinnamon Chips
Warm Boursin, Spinach & Artichoke Dip
Tuscan Charcuterie Display (+)

Butlered Hors d'Oeuvres

Three Pesto Zucchini Rolls
Red, Yellow & Green Tomato Bruschetta
on Grilled Baguettes
Roasted Root Vegetable Skewers w/
Rosemary Dijon Vinaigrette
Drizzled Crab Deviled Eggs

Salad Selections

Butternut Squash, Cranberries, Goat
Cheese & Arugula w/ Citrus Vinaigrette
Green Goddess Quinoa Salad w/ Red
& Yellow Tomatoes, Toasted Almonds,
Mozzarella & Apricots
Field Greens, Apples, Pomegranates, Candied
Walnuts, Blue Cheese Toasts w/ Honey Cider
Vinaigrette

Entrees

Red Wine Braised Short Ribs (+)
Roast Pork w/ Maple Mustard Glaze
Pork Tenderloin w/
Balsamic Fig Reduction
Baked Chicken Stuffed w/ Walnuts
& Pears in a Sun Dried Cherry Sauce
Butternut Squash Ravioli w/
Sage Brown Butter Sauce
Herb Roasted Pork w/ Caramelized
Apple & Calvados Cognac Cream
Slow Braised Beef Brisket w/ Rosemary,
Mushroom & Red Wine Gravy

Sides

Chestnut Potato Puree
Cranberry Pecan Orzo
Maple Glazed Malibu Carrots
Dried Cherry Wild Rice Pilaf
Harvest Couscous
Potatoes au Gratin w/ Thyme
Glazed Acorn Squash
Spaghetti Squash Gratin



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TRULY SCRUMPTIOUS



Banquet Cakes

Red Velvet, Carrot, German
Chocolate, Caramel Apple, Chocolate
Chocolate & Vanilla Coconut Cake

Serves 16

Gourmet Cookies

Almond Tartlet, Snowball Meltaway,
Cherry Jelly Top, Red Velvet,
Cranberry Spice, Mint Double
Chocolate, Ginger
Spice, Black Forest, Cut-Out Cookies

Delectables

Holiday French Pastries, Macarons,
Dessert Mousse Cups, Cake Pops,
Chocolate Dipped Cheesecake Drops,
Mini Tarts & Pies, Brûlée White
Chocolate Raspberry Bars
Apple Crumb Bars & Cream Puffs

S'Mores Station

Create your own

Graham Crackers, Hershey's
Chocolate & Marshmallows
Roasted on Bamboo Skewers
Over an Open Flame

Over the Rooftop Cakes & More
Call for pricing.

Bananas Foster Flambé Station

Chef Fee Applies

Sliced Bananas, Brown Sugar, Rum
& Butter Flambéed to Order &
Presented Over
French Vanilla Ice Cream

Coffee & Tea Service

Sweeteners & Creams
Insulated Paper Coffee Cups



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LIBATIONS

NON-ALCOHOLIC & MIXERS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic,
Club Soda, Margarita & Sour Mixes
Orange, Cranberry & Pineapple Juices
Grenadine, Bottled & Mineral Waters
(Client-Provided Alcohol Allowed)

HOPS, GRAPES & SPIRITS

Hops & Grapes Bar
Plus
Vodka, Rum, Tequila, Gin,
Scotch, Bourbon, Whiskey,
Triple Sec, Sodas

HOLIDAY MOCKTAIL STATION

Choice of Three
Bourbon Apple Ginger Fizz
Lady Marmalade
Lavender French 075
Maple Cinnamon Whiskey 0
Free-Spirit Cranberry G&T
Candy Cane Hot Chocolate
Raspberry Crush Sparkler

ST. NICK'S HOPS, GRAPES & SPIRITS

Stella Artois, Sierra Nevada Celebration
Ale, Chardonnay, Sauvignon Blanc &
Cabernet Sauvignon, Grey Goose
Vodka, Bacardi Light Rum, Captain
Morgan's Spiced Rum, Patron Silver
Tequila, Crown Royal, Maker's Mark,
Glenfiddich, Grand Marnier
Sodas & Mixers

HOPS & GRAPES BAR

House Wines, Miller Lite, Corona,
Yuengling, Sierra Nevada Celebration Ale,
Coke, Diet Coke, Sprite, Ginger Ale
Bottled Water, Mineral Water, Limes

HOLIDAY COCKTAILS

Blackberry Ombre Bubbly,
Snowflake Martini, Bourbon Apple
Cider, Caramel Apple Sangria,
Holiday Sangria, Cranberry Mule,
Ginger Cranberry Bellinis,
White Christmas Margaritas

All beverage selections include acrylic cups,
bar fruit, bar equipment & ice.



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TERMS & DETAILS

PRICING

Contact us for pricing on food and beverage package selections. Costs for equipment, labor, additional beverages, event staff, delivery and pick-up will be itemized on your service contract and based on your event needs. See below for equipment options as well as staffing and transportation details.

EQUIPMENT, STAFFING & TRANSPORTATION

Acrylics Set

Cocktail/Dessert/Salad Plate 6"
Dinner Plate 10"
Flatware (Fork/Knife)
Cocktail/Dinner Napkins

China

Cocktail/Dessert Plate 6"
Salad Plate 8"
Dinner Plate 10.25"

Coffee Mugs

Glassware

Clear Glass Plate 6"/10"
Speciality Glassware
(Martini & Champagne)
Open Bar Glassware (Wine & Rocks)

House Flatware Ensemble

Salad/Dessert/Dinner Fork
Salad/Dessert/Dinner Knife
Teaspoon/Tablespoon

Linens

Standard
Upscale
Designer

Tables

Cocktail/Buffer Tables
Rounds 4'/6'

Chairs

Wood Folding Chair
Chivari Bamboo Chair

Event Staff

\$40/hour
(min. 2-hour setup & 1-hour
breakdown required)

Transportation

A \$250 fee for delivery, pick-up, and related transportation costs applies to all events. Event size, venue requirements and locations may incur additional fees.



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