



SAINT GERMAIN
CATERING

Holiday Menu

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SaintGermainCatering.com

100% WOMAN-OWNED BUSINESS



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2013

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Cold Appetizers

TENDERLOIN BITES

Tender beef, spinach, horseradish crème and roasted red pepper coulis on a savory cream puff roll
\$3.99 per person

BRIE CUPS

Whipped brie cheese with bites of seasonal pears and candied walnuts in a mini crisp phyllo cup
\$3.29 per person

SOUP SHOOTERS

Roasted butternut squash soup served in mini shot glasses and topped with five spice crème fraiche
\$3.99 per person

ANTIPASTO SKEWERS

Bamboo skewers threaded with sundried tomatoes, kalamata olives, herb fresh mozzarella and marinated artichokes
\$3.29 per person

SPARKLING CRANBERRY BRIE BITE

A fresh slice of Brie Cheese served on a toasted crostini topped with a seasonal cranberry chutney and lightly dusted with sugar
\$3.00 per person

BEEF BRIOCHE BUTTONS

Mini silver dollar sandwiches with lean roast beef and horseradish cream
\$4.79 per person

PAIN DE CANAPÉ

Assorted gourmet tea sandwiches including prosciutto with mozzarella, smoked salmon with cucumber and dill spread, and grilled vegetables with goat cheese
\$4.29 per person

WINTER BRUSCHETTA TRIO

Tuscan white bean puree, tomato fresh basil and three olive tapenade served with assorted crostini, grilled breads and crackers
\$3.99 per person

SMOKED SALMON TART

Whipped Boursin cheese spread with a smoked salmon rose atop a crisp cucumber round and garnished with fresh dill
\$3.99 per person

PROSCIUTTO ASPARAGUS SPEARS

Prosciutto de panna wrapped in asparagus and drizzled with lemon infused olive oil
\$3.49 per person

Warm Appetizers

SPANIKOPITA TRIANGLES

Feta cheese, spinach and spices wrapped in phyllo dough
\$3.29 per person

MINI VEGETABLE SPRING ROLL

Asian-style vegetable spring rolls served with tangy sweet and sour sauce
\$3.29 per person

BITE SIZED CRABCAKES

Grilled homemade Maryland lump crab cakes dotted with a mustard aioli sauce
\$3.89 per person

CHICKEN SESAME SKEWER

Tender white meat chicken coated with sesame seeds and cooked to a golden crunch - served with plum BBQ sauce
\$3.89 per person

SMOKED CHICKEN QUESADILLAS

Flour tortillas filled with authentic smoked chicken and jalapeno jack cheese - served with smoked tomato salsa
\$3.29 per person

ASIAN BEEF SATAY

Thin strip of Asian marinated beef threaded onto a bamboo skewer and served with a Thai chili sauce
\$3.99 per person

SMOKED CHICKEN QUESADILLA ROLL UPS

Tender grilled chicken with Monterey Jack cheese and spices wrapped in a flour tortilla - served with a creamy avocado dip
\$4.29 per person

PUFF PASTRY KISSES

Assorted selection of puff pastry cups filled with Brie and raspberry, Brie and apricot, and pears with blue cheese and walnuts
\$3.29 per person

SWEET POTATO PUFFS

Whipped sweet potatoes baked with brown sugar, cinnamon, nutmeg and crushed pecans in warm flaky puff pastry dough
\$3.29 per person

LEMON ROSEMARY CHICKEN SATAY

Grilled white breast of chicken marinated in lemon and rosemary and served with roasted red pepper dip
\$3.89 per person

HOLIDAY MEATBALLS

Mini, bite-size all-beef meatballs glazed with a choice of one of sauces - fresh basil marinara, Swedish gravy or sweet and sour sauce
\$1.99 per person

FIRECRACKER CHICKEN ROLLS

Shredded chicken breast tossed with black beans, cheddar and Monterey jack cheese wrapped in an egg roll wrapper - served with a chipotle dipping sauce
\$3.99 per person

BEEF BITES

Juicy, peppercorn beef served on a homemade potato chip topped with a rich creamy bleu cheese aioli
\$4.75 per person

MINI SHEPHERD'S PIE

Herbed mini tart shell filled with seasoned beef and topped with mashed potatoes and cheese
\$3.79 per person

PULLED PORK CORNCAKES

BBQ pulled pork served on a sweet cornbread cake topped with slaw and spicy corn salsa
\$4.75 per person





Display Platters

CROSTINI BASKET

Grilled naan and rustic breads served with bowl of olive tapenade, roasted red pepper dip and hummus dip

\$39.99 (serves 6-10 guests)

CHILLED SHRIMP SKEWER PLATTER

Combination of chardonnay poached shrimp and sautéed red curry lemongrass shrimp skewers - served with lemon wedges and cocktail dipping sauce

\$135.99 serves (serves 25-30 guests)

SPIRAL BAKED HAM

Spiral Baked Ham with bourbon Molasses Glazed served with honey mustard, cranberry dijonaise and mini brioche rolls.

\$180 each platter serves 20-30 guests

DOMESTIC & IMPORTED CHEESE DISPLAY

A variety of flavorful domestic and imported cheeses including sharp cheddar, smoked Gouda, provolone, Brie, dill Havarti and Boursin cheese - served with assorted crackers, baguettes and flatbreads

\$4.99 per person

HOLIDAY SANDWICH SAMPLER

Tray of assorted finger sandwiches including cranberry turkey cibatta, roast beef asiago, hummus and veggie, and roma Italian hero

\$4.99 per person

HERB CRUSTED BEEF TENDERLOIN

Roasted tenderloin of beef sliced and displayed with assorted rolls - served with horseradish cream and sweet onion marmalade

\$279.99 (serves 25-30 guests)

FRESH FRUIT DISPLAY

Beautiful arrangement of red grapes, pineapple, honeydew, cantaloupe, kiwi, mango, blueberries, strawberries, blackberries and raspberries

\$3.79 per person

PROVENCAL PLATTER

Shrimp scampi, grilled zucchini, nicoise olives, bruschetta and chicken batons

\$79.99 (serves 8-12 guests)

NORTHWEST PLATTER

Filet of salmon served with cream cheese spread, bagel pieces, berry jam, pecans, sharp cheddar cheese cubes, and artisan bread crostinis

\$104.99 (serves 10-14 guests)

VEGETABLE CRUDITÉS

A fresh seasonal selection of mushrooms, carrots, celery, broccoli, cauliflower, jicama, peppers and cherry tomatoes served with roasted red pepper dip

\$3.29 per person

SMOKED TURKEY PLATTER

Sliced appetizer portions of turkey breast brined and hickory smoked in house, displayed with French baguette slices and mini potato rolls.

Accompanied by herbed aioli and cranberry relish.

\$180.00 each platter serves 20-30 guests

HOLLY LEAF BRIE

Whole wheel of brie topped with dried cranberries and sliced almonds wrapped in puff pastry - garnished with a holly leaf embossment

\$65.00 each

CHARCUTERIE BOARD

A rustic display of sliced prosciutto, soppressata sausage, French brie, herbed goat cheese, cheddar cheese, marinated vegetables, mixed nuts, dried fruits and bunches of grapes. Accompanied by crackers, focaccia and whole grain mustard.

\$195.00 serves 30-40 guests

Active Stations

Compliment your event with an interactive station. Pricing available upon request.

ASIAN FUSION

Guests' choice of sautéed Thai chicken, sesame ginger beef or garlic ginger shrimp with vegetables including bean sprouts, bok choy, bamboo shoots, baby corn, broccoli and mushrooms. Accompanied by either fried rice or sesame peanut noodles. Served in Chinese takeout boxes with chop sticks.

ITALIAN PASTA STATION

Choose from two pastas (penne or cheese filled tortellini) served with marinara and Alfredo sauces. Includes a multitude of toppings such as grilled garlic, sundried tomatoes, artichoke hearts, bell peppers, mushrooms, Italian sausage and meatballs and Tuscan grilled shrimp.

SAVORY SOUP BAR

Mini Shots of Soups such as Butternut Squash with toasted pumpkin seeds, Potato & Leek soup with crème fraiche and Corn Chowder. All served with sourdough bread and croutons..

MAC & CHEESE BAR

Homestyle Pulled Chicken, Hickory Smoked Bacon, Fresh Sage, Caramelized Onions, Porcini Mushrooms, Parmesan Cheese, Diced Tomatoes and Sea Salt all served with our creamy baked Macaroni and cheese.

MINI SLIDER BAR

Allow your guests to build their own fantasy slider with our mini sirloin beef sliders, pulled pork sliders and lump crab cake sliders. Presented with a multitude of toppings including cheddar cheese, crispy bacon, sautéed onions, pickles, tomatoes, ketchup, Thousand Island dressing, BBQ sauce, coleslaw, old bay remolude and much more.

HOME-STYLE POTATO BAR

Homemade whipped redskin mashed potatoes cooked to a creamy perfection. Toppings bar includes cheddar cheese, bacon, gravy, chives, sour cream, broccoli, and creamed spinach.

THE BONES BAR

Selection of our best "bones" such as Grilled Chicken Wings, Baby Lamb Chops and Spare BBQ Ribs. Served with a choice of dipping sauces such as bleu cheese, hot sauce, BBQ, teriyaki and ranch.



Gourmet Dinner Packages

All gourmet dinner packages include our baked fresh dinner rolls and holiday field greens salad with sliced pears, red grapes, blue cheese crumbles and honey pecans with champagne vinaigrette dressing.

RING IN THE NEW YEAR

Rolled flank steak stuffed with sundried tomatoes, spinach and trio of cheeses and drizzled with a Merlot demi glaze. Accompanied with a side of wild rice with matchstick carrots and sliced mushrooms. *\$20.95 per person*

JOY TO THE WORLD

Roasted chicken breast with pan seared Madeira sauce and wild mushrooms, pearl onions, fresh rosemary and petite carrots. Accompanied by a side of our twice baked red mashed potatoes with smoked cheddar au gratin. *\$19.99 per person*

ITALIAN HOLIDAY

Layered breaded eggplant, spinach and cheese blend, roasted red bell peppers and artichokes topped with homemade Italian marinara sauce. Served with a side of penne pasta with virgin olive oil, fresh garlic, Roma tomatoes and sweet basil. *\$17.99 per person*

FESTIVE FEAST

Moist, herb roasted turkey served with apple sausage stuffing and homemade smashed sweet potatoes. Accompanied with a bowl of cranberry relish and fresh winter vegetables. *\$18.59 per person*

FAVORITE TIME OF YEAR

Lovely grilled 6oz filet of salmon accompanied by a Chardonnay dill cream sauce. Served with our mashed Yukon potatoes with chives and winter vegetable medley. *\$16.99 per person*

SANTA'S LITTLE HELPER

Thyme and lavender scented pork tenderloin with cranberry-port sauce. Served with mashed sweet potatoes with ginger and coriander and a side of fresh green beans with lemon butter. *\$22.99 per person*

THE NORTH POLE

Tender Beef Medallions glazed with a red wine shallot sauce and served with creamy potatoes au gratin. Accompanied with asparagus spears with a lemon herb aioli. *\$17.99 per person*

THE FIRST SNOW

Roasted chicken breast stuffed with a delicious blend of cornbread stuffing and grapes and finished with a velvety shallot cream sauce. Served with roasted fingerling potatoes and winter vegetables. *\$16.99 per person*

Fall & Winter Buffet Packages

WINTER WONDERLAND

- Garlic herb crusted tri tip with cabernet au jus
- Chicken breast stuffed with goat cheese and rosemary
- Yukon gold mashed potatoes
- Green beans with wild mushrooms and shallots
- Spinach and pear salad with blue cheese and candied nuts
- Baked breads

\$21.99 per person

DELUXE HOLIDAY MENU

- Roasted prime rib with au jus and creamy horseradish
- Spiral glazed ham with grilled pineapple rings
- Rosemary garlic roasted potatoes
- Sautéed vegetable medley
- Fresh baked dinner rolls

\$24.99 per person

\$28.99 per person with hot apple crisp

GIVING THANKS

- Herb roasted turkey served with traditional gravy
- Signature cranberry orange relish
- Cornbread stuffing
- Classic whipped potatoes
- Green bean casserole
- Classic Parkerhouse rolls

\$17.99 per person

\$21.99 per person with mini pumpkin tarts

SNOWFLAKE COCKTAIL RECEPTION

- Mini chimichurri steak skewers
- Maryland crab cakes with old bay aioli
- Bacon wrapped shrimp with chipotle aioli
- Chive risotto balls
- Apple sausage stuffed puff pastry bites
- Holiday decorated brie with crackers and crostinis

\$19.99 per person

THE CLASSIC HOLIDAY DINNER

- Spiral honey glazed ham
- Seasoned turkey breast
- Homemade gravy
- Country stuffing
- Redskin mashed potatoes
- Holiday vegetable medley
- Fresh baked dinner rolls

\$18.99 per person

\$20.99 per person with pumpkin pies

SANTA'S SLEIGH

- Brown sugar glazed ham
- Smashed sweet potatoes
- Broccoli and cauliflower parmesan
- Parkerhouse dinner rolls
- Pecan pies with whipped cream

\$16.99 per person





Holiday Desserts

WINTER WONDERLAND SWEETS

White chocolate dipped pretzels, coconut macaroons, white chocolate shortbread cookies and powdered sugar dusted crescent cookies.
\$3.99 per person

SUGAR AND SPICE COOKIES

Assorted tea cookies including linzer, shortbread, pecan, walnut chocolate, biscotti and holiday mini cookies.
\$2.75 per person (two per person)

PUMPKIN CHEESECAKE

Swirled vanilla and pumpkin cheesecake topped with toasted pumpkin seeds.
\$39.95 each

SUPREME YULE LOG

Traditional 11 inch Yule log with chocolate sponge cake and chocolate butter cream.
\$51.95 each

HOLIDAY COOKIES

Glazed and decorated classic holiday sugar cookies.
\$2.75 each

GINGERBREAD CHOCOLATE CHEESECAKE

Chocolate cheesecake flavored with ginger spice on a gingerbread crust. Decorated with chocolate ganache and topped with crusted gingersnap cookies.
\$69.95 each

PEPPERMINT BROWNIE POPS

Chocolate fudge brownies dipped in milk chocolate and coated with crushed candy canes.
\$3.75 each

EGG NOG CHEESECAKE

NY cheesecake with fresh egg nog with whipped cream decoration and sprinkled with nutmeg.
\$48.95 each

LEMON FLUTES

Refreshing lemon gelato swirled together with Limoncello and presented in a champagne glass.
\$6.00 each

WINTER DIPPED STRAWBERRIES

Chocolate strawberries drizzled in holiday colors
\$26.99 per dozen. 3 dozen minimum

HOLIDAY PETIT FOURS

Assortment of dark chocolate candy cakes, poinsettias, white chocolate Christmas trees, chocolate Santas and Christmas ornaments.
\$3.25 each

TIRAMISU CUPS

Sponge cake soaked in espresso topped with mascarpone cheese and dusted with cocoa powder presented in a dessert glass
\$5.50 each

COOKIE SHOTS

Warm chocolate chip cookies served with ice cold milk shooters.
\$3.25 each

MINT CUPCAKES

Chocolate cupcakes with white buttercream frosting topped with crushed peppermint.
\$3.99 each

HOT COCOA BREAD PUDDING

A heavenly combination of bread pudding made with a warm cocoa custard and sprinkled with mini marshmallows. Served with a caramel rum sauce.
\$75.99 serves 10-15 guests

Holiday Beverages

POMEGRANATE AND CHERRY SPARKLING PUNCH

\$2.40 per guest

HOT CHOCOLATE WITH CANDY CANS AND FRESH WHIPPED CREAM

\$2.99 per guest

HOMEMADE HOLIDAY FRUIT PUNCH WITH ORANGES

\$2.25 per guest

EGG NOG WITH NUTMEG AND FRESH WHIPPED CREAM

\$2.65 per guest

HOT APPLE CIDER WITH CINNAMON

\$2.40 per guest





Policies

This Holiday Menu has certain minimum requirements. Some events may require labor in addition to other operational charges. Labor charges are based on the logistics and scope of the event. Gratuities for wait staff are not included but are appreciated for a job well done.

CANCELLATIONS

Less than 7 days notice prior to the event date will result in a 50% charge of the event total
Less than 5 days notice prior to the event date will result in a 75% charge of the event total
Less than 24 hours notice prior to the event date result in a 100% charge of the event total

SET UP

Upscale disposables plates and utensils can be purchased for your event at a cost of \$3.00 per person
China rentals and linens can also be provided for an additional fee - there is a 10% service charge on all events requiring rentals

SERVICE STAFF

Whether it is a formal or casual occasion, Saint Germain Catering offers professional servers to assist with your event. We charge a minimum of \$30 per hour per server for a minimum time frame of 6 hours door-to-door. The number of servers needed per event will be determined by one of our Special Events Coordinators.

OFF PREMISE CHEF

Professionally trained chefs are available for tableside cooking, carving stations, etc. at \$45 per hour with a 4 hour minimum.

RENTALS AND DÉCOR

China, glassware, silverware, linens, tables, chairs and floral décor are available at additional rental prices.
Professional decorating is available at a reasonable fee. Prices vary depending on your needs. Give us a call to learn more.



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