

Silver Spoon

CATERERS



*Holiday Menu*

*2016*

# Holiday Hors D'Oeuvres, Minimum of 10 each

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## Seafood

Ahi Tuna \$3.50

on sushi rice, red chile

Bacon Wrapped Shrimp \$2.95

basil parmesan stuffing (GF)

Coconut Pecan Shrimp \$2.95

white rum, coconut milk, and toasted pecans

Mini Crab Cake \$2.50

with lemon-caper aioli

Shrimp Cocktail \$2.25

jumbo shrimp; red chile or classic cocktail sauce (GF)

## Beef

Hanger Steak on Ficelle \$2.50

Danish blue cheese & grape tomato

Korean Short Rib Taco \$3.95

cilantro law, grilled pineapple, red chile mayo

Pink Peppercorn Steak Skewer \$2.50

natural sauce, yellow pepper

House Burger Sliders \$3.50

on pretzel & brioche silver dollar rolls with sharp cheddar & dijonaise

Signature Meatball \$1.75

all beef; cranberry bbq sauce

Yakitori Rumaki \$2.95

hanger steak wrapped in Applewood bacon with Szechuan & ginger

## Pork

Pork Tenderloin Skewer \$2.95

yellow pepper, pecan romesco (GF)

Bacon-Wrapped Date \$2.50

with manchego cheese (GF)

## Chicken

Adobo Chicken Flatbread \$2.75

Filipino braised chicken, grape tomato, scallions, microgreens

Spicy Chicken \$3.50

on pepper jack buttermilk biscuit

Chicken Tikka Masala Skewer \$2.50

tomato cream sauce, skewered with grape tomato (GF)

## Mixed

Empanada Duo \$2.50

grilled chicken & chevre and Spanish chorizo & pepper jack with mojo roja on the side

Fingerling Baked Potato Duo \$2.75

tricolor fingerling potatoes with cheddar jack, Appelwood bacon, spring onions, and sour cream & fingerling potatoes with chorizo, blue cheese, sherry glaze (GF)

Hot Holiday Sliders Trio \$3.50

chicken parmesan on brioche, house burger BLT on pretzel, and caprese on tomato rosemary (V); ordered in multiples of 12



# Holiday Hors D'Oeuvres, Minimum of 10 each

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## **Veggie**

### **Antipasto Skewer \$2.25**

grape tomato, ciliegine mozzarella, kalamata olive, balsamic reduction (V) (GF)

### **Caramelized Pecan & Dates \$2.25**

on ficelle, with ricotta & local honey

### **Potatoes au Gratin Cup \$2.75**

yukon gold potatoes, béchamel, shallots, and cheddar (V)

### **Soup Sip \$2.95**

two in one: rutabaga, smoked paprika, maple, apple, & carrot ginger (V)

### **Winter Grilled Flatbread \$2.50**

sweet potato, zucchini, ricotta, grape tomato, and manchego (V)

### **Winter Root Veggie Skewer \$2.50**

rutabaga, carrot, sweet potato, grape tomato with pecan romesco (V) (GF)

### **Asparagus & Filo \$2.50**

hand rolled filo; ricotta & Parmesan (V)

### **Garden Variety Mushroom Tart \$2.75**

shitake & cremini, puff pastry (V)

### **Mac & Cheese Cup \$2.50**

silver spoon mac & cheese on mini cornbread cup with chives (V)

# Holiday Display Platters, Minimum of 10 each

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### **Maple Bourbon Glazed Ham Platter \$175**

countryside mustard, whipped honey butter, and silver dollar rolls

20-25 entrée portions, 60-70 appetizer portions

### **Roast Turkey Breast Platter \$195**

cranberry sauce, whipped honey butter, and silver dollar rolls

12-15 entrée portions, 50 appetizer portions

### **French Countryside Beef Tenderlion \$9.95**

herb marinated & seared Clear River Farms beef tenderloin with horseradish aioli & countryside mustard with assorted silver dollar rolls

### **Bruschetta Trio \$3.50**

olive tapenade, roasted tomato mozzarella, roasted red pepper & manchego (V)

### **Holiday Sliders Trio \$3.50**

ham & brie on brioche, turkey cranberry on wheat, roast beef horseradish on tomato rosemary, brie caramelized walnut & date on brioche (V); ordered in multiples of 12

### **Winter Pinwheels \$2.25**

organic wraps; variety of turkey cranberry on spinach, ham & havarti on wheat, roast beef & pepperjack on cheddar, and vegan on wheat (V)

### **Crab, Havarti, & Chive Dip \$6.50**

in bread boule with matchstick veggies, crackers, and flatbread

### **Spinach Ricotta Dip \$4.50**

in bread boule with matchstick veggies and flatbread (V)

### **Fresh Fruit & Cheese Platter \$4.25**

artisan display of seasonal fresh fruits and a variety of international and domestic cheeses with crackers (V); ordered in multiples of 10

### **Fresh Crudites Platter \$2.75**

artisan display of freshly cut vegetables including cucumbers, bell peppers, tomatoes, squash, celery, and carrots with buttermilk dip (V); ordered in multiples of 10



# Holiday Entrees, Minimum of 10 people

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## **Chicken Paillard \$15.95**

steamed spinach, tomato basil sauce, pancetta, mozzarella with pappardelle, kale Caesar salad, and garlic bread

## **Roast Turkey Feast \$19.95**

house brined golden brown turkey, mashed potatoes, mashed sweet potatoes, house cranberry sauce, house cornbread dressing, butternut squash salad, and natural gravy

## **Bourbon & Maple Glazed Ham \$17.50**

with mashed potatoes, green beans, butternut squash salad, and dinner rolls with butter

## **Grilled Pork Tenderloin \$16.95**

basil parmesan stuffing, white wine sauce with mashed potatoes, green beans, and dinner rolls with butter

## **Holiday Mixed Grill \$16.95**

served room temp; citrus grilled chicken with pesto and petite filet with tomato medley with orzo caprese pasta salad, kale Caesar salad bar, and dinner rolls with butter

## **Clear River Farms Beef Tenderloin \$26**

natural sauce with potatoes au gratin, baby kale house salad, and dinner rolls with butter

## **Grilled Hanger Steak \$18.50**

peppercorn & Dijon rub, natural sauce with mashed potatoes, house salad, and dinner rolls with butter

## **Balsamic Glazed Salmon \$15.95**

with Italian faro salad, house salad, and dinner rolls with butter

## **Grilled Monkfish \$17.95**

champagne beurre blanc with basmati rice, baby kale house salad, and dinner rolls with butter

## **Farro, Apple, & Sweet Potato Cabbage Rolls \$13.95**

cider & balsamic red sauce served with manchego orzo, house salad, and dinner rolls with butter (V)



## Holiday Sides \$3 per person, Minimum of 10 people

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### Mashed Potatoes

yukon gold with buttermilk (GF)

### Roasted Yukon Gold Potatoes

with yellow peppers (GF)

### Kale Caesar Salad

with grape tomatoes, shredded parmesan, red onions, house croutons, and classic Caesar dressing

### Basmati Rice

coriander, dates, cilantro, & cardamom (GF)

### Orecchiette Pasta Salad

with grape tomatoes, cucumbers, kalamata olives, Parmesan, and Italian vinaigrette

### House Salad

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, dried cranberries, and glazed walnuts with cranberry citrus & balsamic vinaigrettes (GF)

## Silver Holiday Sides \$4 per person, Minimum of 10 people

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### House Cornbread Dressing

with roasted apples

### Silver Spoon Mac & Cheese

orecchiette with sharp cheddar, havarti, & parmesan

### Potatoes au Gratin

yukon gold potatoes, béchamel, shallots, and cheddar

### Roasted Tricolor Fingerling Potatoes

rosemary & olive oil (GF)

### Sweet Fingerling & Yukon Gold Potato Salad

cheddar, scallion, celery, shallot, mayo, sour cream, & dijon (GF)

### Baby Kale House Salad

baby kale, grape tomatoes, cucumbers, bell peppers, dried cranberries, and glazed walnuts with cranberry citrus & balsamic vinaigrettes (GF)

### Roasted Root Veggies

rutabaga, carrots, squash, fresh rosemary, & olive oil (GF)

### Manchego Orzo Pasta Salad

with sherry vinaigrette

### Baby Spinach & Feta Salad

with olives, red onion, pepperoncini with greek vinaigrette

### Butternut Squash & Green Bean Medley

with light seasoning and oil

### Winter Squash Salad

organic spring mix lettuce with grape tomatoes, cucumbers, Chevre, winter squash, and glazed walnuts with Cranberry Citrus & Balsamic vinaigrettes (GF)

### Tuscan Grilled Vegetables

seasonal variety may include green beans, asparagus, squash, bell peppers with lemon and olive oil (GF)

### Gluten Free Pasta Salad

with grape tomatoes, cucumbers, bell peppers, kalamata olives, Parmesan, and Italian vinaigrette (GF)



# Holiday Desserts, Minimum of 10 people

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## **Silver Spoon Holiday Assortment \$3.50**

Assortment of our mini holiday cookies, brownies, bars, and chocolate covered strawberries

## **Executive Holiday Assortment \$4**

Assortment of mini holiday cupcakes, mini French macaroons, mini holiday cookies, and chocolate covered strawberries

## **Mini Holiday Cupcakes \$3.50**

Assortment of different holiday mini cupcakes such as red velvet, vanilla bean, chocolate ganache, and more!

## **Minted Fruit Salad \$3.95**

Gluten free! Fresh fruit salad with a touch of mint; served with whipped cream

## **Fresh Fruit Tarts \$4.50**

4" tart with seasonal fresh fruit, vanilla custard, and apple glaze

## **Sweet Shots \$3.50**

Seasonal variety may include raspberry trifle, chocolate mousse, and key lime

## **Holiday Brownies \$2.95**

Our classic fudge brownies with a holiday decoration of white icing and sprinklers

Call us at 703-968-2950 or email us at [info@silverspooncaterers.com](mailto:info@silverspooncaterers.com) today to get your event scheduled today! Sales representatives are more than happy to assist with questions or ideas!

### **Ordering**

Most menu items are priced per person. All prices are subject to change. Please try to allow 48 hours notice when placing orders. We will do our best to accommodate last minute orders whenever possible.

The minimum food and beverage order is \$200. We may be able to make exceptions based on our delivery schedule so please do check in with us.

### **Full Service**

Full service items such as linens, roll-top chafers, and porcelain are available upon request for additional fees.

### **Alcoholic Beverages**

We are licensed to serve alcoholic beverages within the state of Virginia.

### **Cancellations**

Cancellations require 48-hour notice for lunches and 72-hour notice for events. Less than 48 or 72 hours will result in a 50% charge.

