

Silver Spoon

CATERERS



Holiday Menu
2017

Holiday Hors D'Oeuvres, Minimum of 10 each

Seafood

Grilled Shrimp Bruschetta \$3.50
ficelle, roasted red pepper, manchego

Mele Kalikimaka \$2.75
ahi tuna skewer, grilled pineapple, mint (GF)

Salmon Nduja \$2.75
on ficelle, feta

Coconut Shrimp \$2.75
white rum, coconut milk (GF)

Mini Crab Cake \$2.50
with lemon-caper aioli

Shrimp Cocktail \$2.25
jumbo shrimp; red chile or classic cocktail sauce (GF)

Beef

Steak Skewer \$2.50
chermoula, grape tomato (GF)

French Dip Cup \$2.75
Roast beef, au jus, chives, biscuit base

Pink Peppercorn Steak Skewer \$2.50 (GF)
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

Hot Pastrami Slider \$3.75
pretzel roll, mustard, pickle, havarti

Pork

Bacon-Wrapped Date \$2.50
with manchego cheese (GF)

Jalapeno Bacon & Cheddar Scone \$2.25
Applewood bacon, sharp cheddar

Pickled Deviled Egg \$2.25
bacon, pickle, & chives (GF)

Loaded Baked Fingerling Potato \$2.75
cheddar jack, Applewood bacon, sour cream, and scallions (GF)

Mini Monte Cristo \$3.75
brioche French toast roll, raspberry jam, turkey, ham, & Havarti

Chicken

Chicken Marrakesh Cup \$2.50
Moroccan spiced, filo, & feta

Maple Chicken Salad \$2.50
biscuit cup

Chicken Cordon Bleu Slider \$3.50
on brioche, crispy chicken, Virginia ham, havarti

Chicken Tikka Masala Skewer \$2.50
tomato cream sauce, skewered with grape tomato (GF)



Holiday Hors D'Oeuvres, Minimum of 10 each

Veggie

Stuffing (Dressing) Cup \$2.50
with whipped mashed potatoes (V)

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)

Mac & Cheese Cup \$2.50
silver spoon mac & cheese on mini cornbread cup with chives (V)

Winter Grilled Flatbread \$2.50

cranberry, cucumber, chevre, grape tomato, and manchego (V)

Caprese Skewer \$2.25
fresh ciligine mozzarella, basil, grape tomato, & balsamic glaze (V) (GF)

Asparagus & Filo \$2.50
hand rolled filo; ricotta & Parmesan (V)

Garden Variety Mushroom Tart \$2.75
shitake & cremini, puff pastry (V)

Holiday Display Platters, Minimum of 10 each

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, caprese on tomato rosemary (V); ordered in multiples of 12

Pumpkin Biscuits \$3.50
with turkey & cranberry, Virginia ham & cheddar, and brie caramelized pecan (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)

Holiday Hummus Duo \$4.50
pomegranate & pesto hummus with matchstick veggies & grilled flatbread

Burrata Bar \$8.95
burrata cheese, heirloom grape tomatoes, roasted pepper medley, zucchini, baby kale, balsamic reduction, basil pesto, olive oil, salt & pepper, bread & crackers; ordered in multiples of 12*

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



Holiday Entrees, Minimum of 10 people

Chicken Paillard \$15.95

tomato basil sauce, pancetta, mozzarella with penne, kale Caesar salad, and garlic bread

Parmesan Crusted Chicken \$14.95

crispy chicken breast, white wine reduction with roasted rosemary potatoes, house salad, and dinner rolls with butter

Roast Turkey Feast \$20

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 Cuban Pork Tenderloin \$17

sofrito, rice, house salad, and rolls with butter

Holiday Mixed Grill \$17.50

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 \$27

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

Grilled Skirt Steak \$25

pepper & garlic with roasted fingerling potatoes, creamed spinach, garden salad, and dinner rolls with butter

Poached Salmon \$15.95

stock sauce with farro salad, house salad, and dinner rolls with butter

Moroccan Spiced Salmon \$15.95

chermoula with roasted potatoes, garden salad, and dinner rolls with butter

Zucchini Ribbon Casserole \$14.95

ricotta, red sauce, mozzarella, parmesan with garden salad and garlic bread (V)

Cauliflower Steak \$15.95

parmesan lemon cream sauce with farro salad, garden salad, and dinner rolls with butter (V)



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

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

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 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)

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

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 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.

