

Silver Spoon

CATERERS



**CORPORATE
CATERING**

Breakfast a la Carte, Minimum of 8 people

American Breakfast \$8.95

Scrambled eggs, Applewood bacon, local chicken apple sausage link, roasted red pepper home fries, and condiments **GF**
Add a golden Challah French toast slice with maple syrup and butter \$2.75

Sunrise Sandwiches \$5.95

Bagels, Croissants, & English Muffins filled with scrambled eggs, sharp cheddar, and choice of: Applewood bacon, Virginia ham, sausage patty, or roasted red peppers **V**

Breakfast Sliders \$6.95

Mini bagels & biscuits filled with scrambled eggs, sharp cheddar, and choice of: Applewood bacon, Virginia ham, sausage patty, or roasted red peppers **V**; 2 sliders per person

House Assorted Breakfast \$4.75

Fresh baked daily variety including organic yogurt muffins, bagels, croissants, seasonal breakfast breads, coffee cake, and scones with butter, cream cheeses, and preserves **V**

The Lighter Side \$4.50

Fresh baked daily variety of organic yogurt muffins, seasonal breakfast breads, and bagels with butter, cream cheeses, and preserves **V**

Quiche \$30 each

9" pie that serves 6-8 people (can be gluten free if crustless)

Kale Parmesan – red & yellow peppers **V**

Three Cheese – manchego, chevre, cheddar jack **V**

Caprese – fresh mozzarella, demi sec tomato, fresh basil **V**

Maryland Crab – with chives, Parmesan, red pepper

Lorraine – Applewood bacon

Frittata \$40 each

9" pie that serves 6-8 people **GF**

Californian – avocado, caramelized shallots, bell peppers, cheddar jack **V**

Garden Variety – seasonal zucchini & squash, roasted peppers, grape tomatoes, cheese trio **V**

New Bay – lump Maryland crab, chives, Havarti, cheddar jack

Breakfast Burritos \$6.75

Organic 12" flour tortilla with scrambled eggs, roasted red peppers, Applewood bacon, sausage, and cheddar jack with house made salsa (can be made **V**)

Pancakes \$8

Classic buttermilk with maple syrup and butter **V**

Mini House Breakfast Pastries \$5.95

Mini versions of our seasonal breakfast breads, bagels, scones, and muffins with butter, cream cheeses, and preserves **V**

New Orleans French Toast \$5.95

Two golden Challah slices dipped in bourbon egg batter with berry medley, maple syrup, and butter **V**

Seasonal Fresh Fruit

Seasonal assortment of melons, berries, grapes, and pineapple **V, GF**

Sliced Fruit Bowl \$3.95

Artisan Cut Fruit Platter \$4.25

Yogurt Parfaits \$3.95

organic vanilla yogurt with house made granola and seasonal fresh berries **V, N** (Can be made **GF**)

Individual Greek Yogurt \$ 2.95 **V, GF**

Add House Granola Bars \$2.00

House Granola Bars \$3.50 **V, N**

Bagel Bar \$3.95

fresh baked daily variety with butter, cream cheeses, and preserves **V**

Breakfast Prixe

Continental with Coffee Combo \$10

Organic yogurt muffins, seasonal breakfast breads, croissants & bagels, scones, and coffee cake with fresh fruit bowl and choice of bottled water/juice OR house roast coffee ~Coffee must be ordered in multiples of 8~ **V**

Parfaits, Muffins & Bagels Combo \$12

Organic yogurt parfaits, bagel & muffin medley, fresh fruit bowl, and choice of bottled water/juice OR house roast coffee ~Coffee must be ordered in multiples of 8~ **V, N**

Breakfast Sandwich & Breakfast Burrito Combo \$11.50

A variety of our Sunrise Sandwiches & Breakfast Burritos with house made salsa, fresh fruit bowl, and choice of bottled water/juice OR house roast coffee ~Coffee must be ordered in multiples of 8~ (Can be made **V**)

American VIP Combo \$14.25

Scrambled eggs, Applewood bacon, local chicken apple sausage link, and roasted red pepper home fries with fresh fruit bowl and choice of bottled water/juice OR house roast coffee ~Coffee must be ordered in multiples of 8~ **GF**

Breakfast Additions

Applewood Bacon (3 pieces) \$3.00

Local Chicken Apple Sausage Links (2 pieces) \$3.00

Scrambled Eggs (2 per person) \$3.00

Hard Boiled Eggs (2 per person) \$3.25

Roasted Red Pepper Home Fries \$3.00

Breakfast Drinks

Organic & Fair Trade Coffee or Hot Tea

Produced with sustainability in mind; includes cups, creamers, sweeteners, and stirrers ~Must be ordered in multiples of 8~

Travel box - \$2.00

Urn - \$2.25

Simply Juices \$2.50

variety may include orange, apple, & cranberry

Orange Juice by the Gallon \$25

Serves 10-12 with cold cups

Bottled Water \$1.75 (20 oz)

V = Vegetarian **GF** = Gluten Free **N** = Contains Nuts



Sandwich Platters, Minimum of 8 people

Silver Spoon Classic \$14.25

variety of our signature sandwiches or wraps, two side dishes, and cookies platter (can be made **V** or **GF**)

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

VIP Luncheon \$12.25

variety of signature sandwiches or wraps, one side dish, and cookies platter (can be made **V** or **GF**)

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

Slider Sandwiches \$14.75

variety on brioche, pretzel & tomato rosemary silver dollar rolls with two sides and cookies platter;

3 per person

(can be made **V** or **GF**)

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

Choice of signature sandwich or wrap \$8.50

(can be made **V** or **GF**)

Sandwich Builder Platter \$15.50

artisan plating of house proteins, cheeses, sauces, and fresh veggies with two sides and cookies platter

(Can be made **V**)

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

Side Choices: Classic Caesar Salad, Garden Salad, Greek Salad, House Salad, Southwestern Salad, Orecchiette Pasta Salad, Mezze Penne Pasta Salad, House Slaw, Yukon Gold Potato Salad, Greek Potato Salad, House Chips

Upgraded Silver Side Choices: Japanese Niwa Salad, Fruity Nutty Salad, Strawberry & Feta Garden Salad, Cali Cobb Salad, Gluten Free Pasta Salad, Sesame Ginger Lo Mein Salad, Loaded Baked Potato Salad, Orzo Caprese Pasta Salad, Pesto Pasta Salad, Italian Farro Salad, Southwestern Farro Salad, Tuscan Grilled Vegetables, Fresh Fruit Salad, Quinoa Salad, Roasted Veggie Penne Salad, Green Bean Salad



Boxed Lunches, Minimum of 8 people. Sides must be the same for group.

Sandwich & Wrap

Deluxe Box Lunch \$15.25

signature sandwich or wrap, two sides, and cookie
(Can be made **V** or **GF**)

Upgrade to dessert bar/brownie add \$1.00

Upgrade to Silver Side Choice add \$0.75

Simple Box Lunch \$13.50

signature sandwich or wrap, house chips or side salad, and cookie

(Can be made **V** or **GF**)

Side Choices: Classic Caesar Salad, Garden Salad, Greek Salad, House Salad, Southwestern Salad, Orecchiette Pasta Salad, Mezze Penne Pasta Salad, House Slaw, Yukon Gold Potato Salad, Greek Potato Salad, House Chips

Upgraded Silver Side Choices: Japanese Niwa Salad, Fruity Nutty Salad, Strawberry & Feta Garden Salad, Cali Cobb Salad, Gluten Free Pasta Salad, Sesame Ginger Lo Mein Salad, Loaded Baked Potato Salad, Orzo Caprese Pasta Salad, Pesto Pasta Salad, Italian Farro Salad, Southwestern Farro Salad, Tuscan Grilled Vegetables, Fresh Fruit Salad, Quinoa Salad, Roasted Veggie Penne Salad, Green Bean Salad

Entrée Salad

All served as individual entrée salads served with dinner roll.

Classic Chicken Caesar \$9.50

grilled chicken, Parmesan, grape tomatoes, red onion, house croutons with classic Caesar dressing (Can be made **GF**)

Crispy Chicken, Chevre, & Candied Walnuts \$10.50

crispy chicken, chevre, glazed walnuts, grape tomatoes, and cucumbers with balsamic vinaigrette **N** (Can be made **GF**)

Southwestern Steak \$12.95

seared flank steak*, avocado, red bell peppers, cheddar jack, and tortilla strips with ranch and salsa (Can be made **GF**)

Ahi Tuna Nicoise \$14.50

seared Ahi tuna*, hard-boiled egg, kalamata olives, red bell peppers, cucumbers, and grape tomatoes with Italian vinaigrette **GF**

Grilled Shrimp Cobb \$14.50

grilled jumbo shrimp, Applewood bacon, hard-boiled egg, chevre, bell peppers, and grape tomatoes with Italian vinaigrette **GF**

Sandwich & Wrap Descriptions

Chicken Bacon Ranch

all natural ABF grilled chicken, Applewood bacon, Havarti, green leaf lettuce, roma tomatoes, and ranch on a hoagie roll

Chicken Pesto **N**

all natural ABF grilled chicken, provolone, roasted peppers, green leaf lettuce, and pesto aioli on tomato rosemary bread

Hawaiian Chicken Salad

all natural ABF chicken with shredded coconut, pineapple, celery, and light mayo with green leaf lettuce on brioche roll

Turkey Bacon Avocado

pan roasted turkey breast, Applewood bacon, avocado, green leaf lettuce, and dijonaise on ciabatta

Turkey & Havarti

pan roasted turkey breast, havarti, green leaf lettuce, roma tomatoes, and dijonaise on sliced wheat

House Club

pan roasted turkey breast, Virginia ham, Applewood bacon, provolone, sharp cheddar, green leaf lettuce, roma tomatoes, and garlic aioli on brioche roll

Italian Hoagie

spicy capicola ham, mortadella, salami, provolone, green leaf lettuce, roma tomatoes, and red pepper relish vinaigrette on a hoagie roll

Virginia Ham & Cheddar

all natural Virginia ham, sharp cheddar, green leaf lettuce, roma tomatoes, and garlic aioli on pretzel roll

Roast Beef & Horseradish

house sirloin roast*, sharp cheddar, roma tomatoes, green leaf lettuce, and countryside mustard on tomato rosemary roll

Roast Beef & Havarti

house sirloin roast*, havarti, green leaf lettuce, roma tomatoes, and dijonaise on pretzel roll

Tuna Salad

pole caught tuna, red onions, celery, light mayo, and Dijon mustard on sliced white

Caprese **V, N**

fresh mozzarella, kalamata olives, roma tomatoes, green leaf lettuce, and pesto aioli on ciabatta

Veggie Sandwich **V**

roma tomatoes, squash, avocado, sharp cheddar, hard-boiled egg, green leaf lettuce, and garlic aioli on sliced wheat

Chicken Caesar Wrap

all natural ABF grilled chicken, shredded Parmesan, red onion, roma tomatoes, green leaf lettuce, and classic Caesar dressing in an organic wheat wrap

Greek Wrap

all natural ABF grilled chicken, kalamata olives, feta, roma tomatoes, green leaf lettuce, and Greek vinaigrette in an organic spinach wrap

Spicy, Crispy, Chicken Wrap

all natural and antibiotic free crispy chicken, pepper jack, roma tomatoes, green leaf lettuce, and sriracha sauce in an organic cheddar wrap

Italian Wrap

spicy capicola ham, mortadella, genoa salami, provolone, roma tomatoes, green leaf lettuce, and a red pepper relish vinaigrette in an organic wheat wrap

Southwest Turkey Wrap

pan roasted turkey breast, pepperjack, avocado, tortilla strips, and house salsa in an organic cheddar wrap

Cran-Turkey Wrap

pan roasted turkey breast, provolone, green leaf lettuce, and house cranberry compote in an organic spinach wrap

Spicy Tuna Wrap

pole caught tuna, red onions, celery, light mayo, dijon mustard, pepper jack, and green leaf lettuce in an organic cheddar wrap

Roast Beef & Pepper Jack Wrap

house sirloin roast*, pepper jack, roma tomatoes, green leaf lettuce, and countryside mustard in an organic cheddar wrap

Vegan Wrap **V**

seasonal squash, bell peppers, avocado, roma tomatoes, green leaf lettuce, and countryside mustard in an organic wheat wrap





Hot Sandwiches, Minimum of 8 people

Each package served with two sides and cookies platter. Upgrade to dessert platter add \$1.00 Upgrade to Silver Side Choice add \$0.75

Hot Subs \$15.50

white sub rolls

Chicken Parmesan – crispy chicken, house red sauce, mozzarella

Philly Cheese Steak – with provolone, caramelized onion, grilled bell peppers, dijonaise

Grilled Zucchini – with sharp cheddar, caramelized onion **V**

Paninis \$15.50

hot-pressed

Grilled Chicken – with greens, avocado, provolone, garlic aioli

Smoked Turkey – with sharp cheddar, bell peppers, greens, roma tomatoes, dijonaise

Italian – Mortadella, Capicola, Genoa Salami, greens, roma tomatoes, red pepper relish

Club – smoked turkey, Virginia ham, sharp cheddar, Applewood bacon, greens, roma tomato, garlic aioli

Cali Veggie – avocado, zucchini, bell peppers, sharp cheddar, Havarti, greens, garlic aioli **V**

Hot Sliders \$15.50

on a variety of brioche, pretzel & tomato rosemary silver dollar rolls; 3 per person

Angus Burger – with sharp cheddar, greens, dijonaise

Smoked Turkey – with avocado and provolone

Mini Crab Cake – with garlic aioli and greens

Chicken Parmesan – crispy chicken, house red sauce, mozzarella

Grilled Zucchini – with greens, sharp cheddar, dijonaise **V**

Burger Bar \$13.95

Angus beef patties (6oz), grilled chicken breasts, and black bean burgers **V**; fresh brioche buns and toppings on side: lettuce, tomatoes, Havarti, sharp cheddar, Applewood bacon, and sauces

Memphis BBQ Pork & Chicken Sandwiches \$14.50

shredded pork and chicken, Memphis BBQ style, with buns, sauce, and cornbread

Side Choices: Classic Caesar Salad, Garden Salad, Greek Salad, House Salad, Southwestern Salad, Orecchiette Pasta Salad, Mezze Penne Pasta Salad, House Slaw, Yukon Gold Potato Salad, Greek Potato Salad, House Chips

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Side Choices a la carte \$3.50

Classic Caesar Salad **V**

organic spring mix lettuce, grape tomatoes, red onions, shredded Parmesan cheese, house croutons with classic Caesar dressing

Garden Salad **V, GF**

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, shredded carrots, and sliced radish with Italian vinaigrette and ranch dressing

Greek Salad **V, GF**

organic spring mix lettuce, grape tomatoes, cucumbers, kalamata olives, red onions, feta, and pepperoncini with Greek feta vinaigrette and balsamic vinaigrette

House Salad **V, GF, N**

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, dried cranberries, and glazed walnuts with a cranberry citrus vinaigrette and balsamic vinaigrette

Southwestern Salad **V**

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, avocado, shredded cheddar jack, corn, and tortilla strips with ranch dressing and house salsa

Orecchiette Pasta Salad **V**

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

Mezze Penne Pasta Salad **V**

with grape tomatoes, cucumbers, kalamata olives, feta, pepperoncini with Greek feta vinaigrette

House Slaw **V, GF**

cabbage, carrots, vinegar, and light mayo

Yukon Gold Potato Salad **V, GF**

red onions, celery, Dijon, light mayo, champagne vinaigrette

Greek Potato Salad **V, GF**

Celery, scallions, feta, rosemary, red wine vinaigrette

House Chips **V, GF**

with seasoning and Parmesan

Silver Sides a la carte \$4.00

Cali Cobb Salad **GF**

organic spring mix lettuce, grape tomatoes, cucumbers, Applewood bacon, chevre, hard-boiled egg, corn, and avocado with Italian vinaigrette and ranch dressing

Fruity Nutty Salad **V, GF, N**

organic spring mix lettuce, seasonal fresh fruit, dried cranberries, and glazed walnuts with balsamic vinaigrette and cranberry citrus vinaigrette

Strawberry & Feta Salad **V, GF**

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, strawberries, feta with balsamic vinaigrette and cranberry citrus vinaigrette

Fresh Fruit Salad **V, GF**

seasonal fresh cut fruit

Quinoa Salad **V**

cilantro, grape tomato, bell peppers, corn, cheddar jack, and feta

Tuscan Grilled Vegetables **V, GF**

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

Pesto Pasta Salad **V, N**

with basil, parsley, Parmesan, pine nuts

Gluten Free Pasta Salad **V, GF**

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

Sesame Ginger Lo Mein Salad **V**

organic lo mein noodles, carrots, bell peppers, cilantro, ginger, rice wine, soy

Loaded Baked Potato Salad **GF**

Yukon gold potatoes, red onions, celery, Dijon, light mayo, champagne vinaigrette, sour cream, chives, cheddar jack, and Applewood bacon

Roasted Veggie Penne Salad **V**

roasted zucchini, peppers, shallots, basil, and feta

Orzo Caprese Pasta Salad **V, N**

with grape tomatoes, cucumbers, kalamata olives, fresh mozzarella, pesto, and Italian vinaigrette

Italian Farro Salad **V**

grape tomatoes, red bell peppers, parmesan, parsley, basil, and red wine vinaigrette

Southwestern Farro Salad **V**

grape tomatoes, bell peppers, shredded cheddar jack, jalapeno, cumin, cilantro, and sherry vinaigrette

Japanese Niwa Salad **V**

organic spring mix lettuce, grape tomatoes, cucumbers, bell peppers, shredded carrots, sliced radish, and crispy strips with carrot ginger dressing and Italian vinaigrette

Green Bean Salad **V, GF**

Grilled corn, feta, grape tomato, preserved lemon, and chives





Bar Hopping, Minimum of 10 people

Fajita Bar \$14.95

grilled chicken and grilled hanger tenderloin* with grilled pepper & onion duo, flour tortillas, cheddar jack, sour cream, cilantro-lime rice, black beans, tortilla chips, salsa, and guacamole
(Can be made **V** or **GF**)

Taco Bar \$13.95

cilantro lime Carne Asada* and grilled chicken with tortillas, sour cream, cheddar jack, shredded lettuce, diced tomatoes, cilantro-lime rice, black beans, tortilla chips, salsa, and guacamole
(Can be made **V** or **GF**)

Far East Bar \$15.50

Organic lo mein noodles, fried rice, Szechuan chicken, red chile shrimp, and veggie stir fry (Can be made **V** or **GF**)

Pasta Bar \$14.50

Orecchiette and penne pasta
Choice of two: marinara, alfredo, or rosa vodka
Choice of two: all beef meatballs, grilled chicken, or grilled shrimp
with shredded parmesan, mozzarella, garden salad, and dinner rolls with butter
(Can be made **V** or **GF**)

Classic Salad Bar \$13.95

spring mix lettuce, shredded parmesan, bell peppers, grape tomatoes, carrots, cucumbers, red onions, croutons, grilled chicken, chicken salad, tuna salad, classic Caesar dressing, ranch dressing, Italian vinaigrette, and baguette slices with butter
(Can be made **V** or **GF**)

Mixed Grills: Salad Bar. Upgraded. Minimum of 10 people

All can be made **GF** except Americana, all can be made **V**. Served room temperature.

Americana \$13.95

honey BBQ seared chicken and herb-crusted flank steak* with garden salad bar, orecchiette pasta salad, and dinner rolls with butter

Southwest \$14.95

Carne Asada* with chimichurri and cilantro lime chicken with southwestern salad bar, southwestern farro salad, and dinner rolls with butter

Italian \$14.95

balsamic glazed chicken and grilled rosemary flank steak* with Caesar salad bar, orzo caprese pasta salad, and baguette slices with butter

Santorini \$15.95

lemon oregano chicken and grilled jumbo shrimp with Greek salad bar, Greek potato salad, and dinner rolls with butter

Far East \$15.95

teriyaki glazed chicken and Atlantic salmon with Japanese Niwa salad bar, sesame ginger lo mein salad, and dinner rolls with butter

Surf & Turf \$17.50

herb rubbed hanger tenderloin* and grilled jumbo shrimp with house salad bar, Yukon gold potato salad, and baguette slices with butter

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Hot Entrees, Minimum of 10 people

Chicken Parmigiana \$14.50

crispy chicken, marinara, and mozzarella over penne with garden salad and garlic bread

Chicken Picatta \$13.95

pan-seared chicken breasts over noodles with a lemon caper reduction sauce with garden salad and garlic bread (Can be made **GF**)

Parmesan Crusted Chicken \$14.50

crispy chicken breast, white sauce with roasted yukon potatoes, house salad, and dinner rolls with butter

Yakitori Chicken \$14.95

skewered with zucchini, peppers, onions, and grape tomato with jasmine rice, Japanese Niwa salad, and dinner rolls with butter

Hummus Chicken \$14.95

with Greek potato salad, Greek salad, and dinner rolls with butter (Can be made **GF**)

Silver Spoon Skewers \$14.95

grilled hanger tenderloin*, grilled chicken skewered with bell peppers, seasonal zucchini, red onion, and grape tomatoes over pecan romesco with herb basmati rice, Greek salad, and dinner rolls with butter **N**, (Can be made **GF** or **V**)

Tequila Skewers \$15.95

grilled chicken, grilled jumbo shrimp skewered with zucchini, bell pepper, red onion, and grape tomato over tequila lime sauce with southwestern salad, quinoa salad, and dinner rolls with butter (Can be made **GF**)

Bistro Tender Filet of Beef \$18.50

petite filet* in natural sauce with roasted yukon gold potatoes, house salad, and dinner rolls with butter (Can be made **GF**)

Clear River Beef Tenderloin* \$26

seared in natural sauce with Winnemucca baked potato bar, veggie medley, garden salad, and dinner rolls with butter (Can be made **GF**)

Silver Spoon Meatloaf \$13.95

with yukon gold mashed potatoes, veggie medley, and dinner rolls with butter

Meatball All'Amatriciana \$14.50

all beef meatballs, pancetta, red sauce, and parmesan over penne pasta with garden salad and garlic bread

Silver Spoon Crab Cakes \$18.50

with lemon caper aioli, Yukon gold mashed potatoes, green beans, and dinner rolls with butter

Poached Salmon \$16.50

light lemon sauce with orzo caprese pasta salad, house salad, and dinner rolls with butter (Can be made **GF**)

Grilled Atlantic Salmon \$15.95

over pecan romesco with roasted Yukon gold potatoes, garden salad, and dinner rolls with butter **N**, (Can be made **GF**)

Pineapple Soy Shrimp \$16.50

with Caribbean fried rice, garden salad, and dinner rolls with butter

Lemon Butter Shrimp \$15.50

jumbo shrimp over penne pasta with roasted veggies and garlic bread (Can be made **GF**)

Chicken Caprese with Pancetta \$14.50

grilled chicken, pancetta, white wine, fresh basil, grape tomatoes, mozzarella, rosa cream sauce over orecchiette with garden salad and garlic bread

Chicken Pappardelle Alfredo \$14.50

pappardelle pasta, grilled chicken, alfredo sauce with garden salad and garlic bread (Can be made **V**)

Lasagna \$14.50

with garden salad and garlic bread
Bolognese - mozzarella, Parmesan, and ricotta with meat sauce
Roasted Garden Veggies – seasonal squash and vegetables, bell peppers **V**
Chicken Florentine - mozzarella, fresh spinach, grilled chicken

Must be ordered in multiples of 9

Ziti \$13.50

traditional meat sauce with garden salad and garlic bread (Can be made **GF** or **V**)

Quinoa Peppers \$14.95

bell pepper filled with saffron quinoa, tomato, zucchini, and feta with green bean salad, garden salad, and dinner rolls with butter **V**



Hors D'Oeuvres, Minimum of 10 each

Seafood

Coconut Shrimp \$2.75

white rum & coconut milk **GF**

Grilled Mediterranean Shrimp \$2.95

sesame tahini **GF**

Shrimp Cocktail \$2.25

with red chili or classic cocktail sauce **GF**

Shrimp Lo Mein Salad \$3.25

in individual Chinese take out boxes

Mini Crab Cake \$2.75

with lemon-caper aioli

Seared Ahi Tuna* \$2.95

black & white sesame seeds, ginger with red chili aioli & wakame salad **GF**

Seared Scallop (Market Pricing)

seared, with Applewood bacon & basil aioli **GF**

Beef

Basil & Red Chile Beef Skewer \$2.75

basil, red chili, & ginger

Carne a la Plancha* \$2.50

gaucho style grilled tenderloin steak with chimichurri **GF**

Hanger Steak Crostini* \$2.50

grilled hanger tenderloin & chevre on crisp bahn mi ficelle

Hoisin Beef Tip \$2.75

soy, Szechuan peppercorn, & ginger

HBLT* \$4.25

grilled hanger steak, Applewood bacon, tomato, and greens on brioche silver dollar roll; ordered in multiples of 12

House Burger Sliders \$3.50

on pretzel & brioche silver dollar rolls with sharp cheddar & dijonaise; ordered in multiples of 12

Puff Pastry Frank \$2.50

Angus hot dog in golden pastry with condiments

Signature Meatballs \$1.75

all beef; choose between: Cran-BBQ, Romesco with Manchego, or Teppanyaki

Yakitori Rumaki \$3.25

hanger steak wrapped in Applewood bacon with Szechuan & ginger

Pork

Bacon Manchego Date \$2.50

dates with manchego cheese wrapped in Applewood bacon **GF**

Loaded Fingerling Potatoes \$2.75

fingerling potatoes with cheddar jack, Applewood bacon, spring onions, and sour cream **GF**

Memphis BBQ Pork Cup \$2.75

Memphis style BBQ pork in cornbread cup with sharp cheddar

Chicken

Chicken a la Plancha \$2.25

tapas style chicken grilled on toasted ficelle

Caribbean Chicken Skewer \$2.50

marinated in Caribbean spices with grilled pineapple **GF**

Chicken Tikka Masala Skewer \$2.50

tomato cream sauce **GF**

Chicken Quesadilla Triangle \$2.50

on jalapeno cheddar tortilla

Chicken Wings \$2.25

Buffalo **GF**

Coconut Lime Chicken Skewer \$2.50

garam masala & grape tomato **GF, N**

Mezze Chicken Skewer \$2.50

with roasted bell pepper, olive oil, oregano, & lemon **GF**

Southern Chicken Tender \$3.75

on buttermilk biscuit with honey mustard

Tuscan Chicken Skewer \$2.50

with grape tomato, lemon, olive oil, & rosemary **GF**

Yakitori Chicken Skewer \$2.50

Szechuan peppers, soy, scallions, & local honey

Veggie

Asparagus & Filo \$2.75

hand rolled filo with ricotta and Parmesan **V**

Baby Kale Cup \$2.50

parmesan & feta **V**

Black Bean Burger Slider \$3.25

brioche silver dollar with sharp cheddar & dijonaise; ordered in multiples of 12 **V**

Caprese Skewer \$2.50

fresh ciliegine mozzarella, basil, grape tomato, & balsamic glaze **GF, V**

Garden Mushroom Tart \$2.50

shitake & crimini with manchego **V**

Grilled Flatbread \$2.50

chevre, caramelized onions, seasonal squash, grape tomato & microgreens **V**

Mac & Cheese Cups \$2.50

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

Mini Crustless Quiche \$2.50

fresh basil, caramelized shallots, & red bell pepper **GF, V**

Mini Zucchini Cakes \$2.50

with herb aioli **V**

Vegan Skewer \$2.25

seasonal veggies grilled with pecan romesco **GF, V, N**





Display Platters, Minimum of 10 each

Fresh Fruit & Cheese Platter \$4.50

artisan display of seasonal fresh fruits and a variety of international and domestic cheeses with crackers **V**
Must be ordered in multiples of 10

Cheese Board \$5.25

manchego, Danish blue, herbed chevre, sharp cheddar, havarti, and Brie with ficelle & crackers **V**
Must be ordered in multiples of 10

Iberian Charcuterie Board \$5.75

Spanish chorizo, rough country & mousse pate, golden raisins, dates, olive medley, manchego, chevre, fresh fruit, and toasted ficelle slices

Grilled Vegetable Platter \$4.00

grilled asparagus, seasonal squash, bell pepper duo with countryside mustard **V, GF**

Fresh Crudites Platter \$3.00

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

Mezze Platter \$4.75

hummus trio with roasted red peppers, marinated olives, feta cheese with grilled flatbread **V**
Must be ordered in multiples of 10

Hummus Trio \$4.50

classic, roasted red pepper, & pesto with toasted flatbread & matchstick veggies **V**

Bruschetta Trio \$3.50

olive tapenade, roasted tomato mozzarella, roasted red pepper & manchego **V**

Spinach Dip in Bread Boule \$3.50

fresh spinach in artisan bread boule with grilled flatbread **V**

Maryland Crab Dip \$6.50

lump crabmeat & manchego with grilled flatbread & toasted ficelle

French Countryside Beef Tenderloin \$10.95

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



Display Platters, Minimum of 10 each

Cocktail Sandwiches \$3.75

silver dollar rolls; must be ordered in multiples of 12
Californian Turkey with avocado on Whole Grain
Crispy Chicken Club on Golden Brioche
House Club on Pretzel
House Roast Beef on Golden Brioche
Fresh Mozzarella with roma tomato on Tomato
Rosemary **V**

Tri Color Pinwheels \$2.25

organic tortillas, must be ordered in multiples of 12
Classic Grilled Chicken Caesar on Wheat
Hawaiian Chicken Salad on Wheat
Turkey & Cranberry Compote on Spinach
Capicola, Salami, & Mortadella on Wheat
House Roast Beef on Jalapeno Cheddar
Grilled Zucchini & Cheddar on Spinach **V**



Afternoon Snacks, Minimum of 10 each

Lunner \$10.25

assorted silver dollar sandwich rolls (2 per person) with house chips and cookies platter (Can be made **V**)

Hummus Trio \$4.50

classic, roasted red pepper, and pesto hummus with toasted flatbread & matchstick veggies **V**

Tortilla Chips Duo \$4.00

house made tortilla chips with house salsa & signature guacamole **V**

Chip Duo \$5.25

house chips with herb dip & tortilla chips with salsa and guacamole **V**

Boule & Sweets \$8.95

garden vegetable dip served in an artisan boule with crackers, flatbread, and matchstick veggies with cookies platter; ordered in multiples of 10 **V**

Nuts! \$7.95

pistachios, hazelnuts, and honey roasted nuts medley with yogurt parfaits **V, N** (Can be made **GF**)

Power Hour \$7.95

house granola bars, individual Greek yogurts, and fresh fruit bowl **V, N**

Candy Hour \$7.50

assorted mini candies & chocolates; yogurt parfaits **V, N**



Desserts, Minimum of 8 each

Please note: With 24 hour notice, a gluten-free dessert can be prepared.

House Cookie Platter \$2.50

chocolate chip, oatmeal raisin, sugar, lemon white chocolate, and other seasonal varieties
V, (May contain **N**)

Best of Both Worlds Dessert Platter \$3.25

cookies, brownies, bars, and chocolate covered strawberries **V**, (May contain **N**)

Dessert Platter \$3.50

variety of our brownies, bars, and chocolate covered strawberries **V**, (May contain **N**)

Sweet Shots \$3.75

seasonal variety may include raspberry trifle, chocolate mousse, and key lime **V**

Chocolate Covered Strawberries \$1.50

Driscoll's strawberries; double dipped **V, GF**

Executive Dessert Platter \$4.00

assorted mini cupcakes, French macaroons, and chocolate covered strawberries **V, N**

Mini Cupcakes \$3.75

seasonal variety may include chocolate, red velvet, and vanilla **V**, (May contain **N**)

Fresh Fruit Tarts \$4.75

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

Celebration Cakes! (Priced upon request)

quarter, half, & full sheet cakes *Advanced noticed required* **V**



Beverages

Bottled Sodas \$2.50

coca cola and pepsi products

Water Bottles \$1.75

20 oz water bottles (Aquafina or Dasani)

Soda Cans \$1.50

coke, diet coke, sprite, ginger ale

Lemonade & Iced Tea Bottles \$2.25

variety may include Simply, Sweet Leaf, and Arizona

Cold Cups with Ice \$1.00

cups for any cold beverage with a bowl of ice and scoop

Sparkling Water \$2.25

Saratoga or Perrier

Simply Juices \$2.50

variety may include orange, apple, and cranberry (12 oz)

Lemonade by the Gallon \$25

serves 10-12 with cups

Iced Tea by the Gallon \$25

Unsweetened or Sweet, serves 10-12 with cups & lemon wedges

Fresh Orange Juice by the Gallon \$25

serves 10-12 with cups

Organic & Fair Trade Coffee

Produced with sustainability in mind; includes cups, creamers, sweeteners, and stirrers

Must be ordered in multiples of 8

Travel box - \$2.00

Urn - \$2.25

Organic Hot Tea

includes cups, tea bags, sweeteners, creamers, and stirrers

Must be ordered in multiples of 8

Travel box - \$2.00

Urn - \$2.25

Paper Products

Serving Utensils provided free of charge.

Greenwave (Standard) \$1.75

eco-friendly sugarcane plates, biodegradable cutlery, and biodegradable napkins

Upscale \$2.50

clear hard plastic plates, silver cutlery, and napkins

Disposable Chafers Package \$9.95

wire rack, deep aluminum pan, and sternos

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



Information and Policies

About Us

Silver Spoon began as a family-owned business in Fairfax sixteen years ago. We take immense pride in knowing that we've been able to make your special event a success! We strive to be the very best caterers in the business.

We are able to provide catering for any type of event! Whether you're planning a simple business luncheon or a huge social gala we have the staff and experience to make it a success!

We are proudly a woman and minority-owned business. Proud members of the Reston Chamber of Commerce, Tyson's Regional Chamber of Commerce, Asian American Chamber of Commerce, Northern Virginia Building Industry Association, National Association of the Remodeling Industry, and Capital Enterprising Women.

Allergens & Diets

Please inform us of any dietary restrictions or allergens.

* = This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 \$150. We may be able to make exceptions based on our delivery schedule so please do check in with us.

Our Food

All of our chicken is antibiotic free and naturally raised. Wherever Possible we source local & sustainable ingredients.

Cancellations

Cancellations require 24-hour notice. Less than 24 hours will result in a 50% charge

Hot Food Items

We recommend that you use chafers for hot items to keep them hot throughout the lunch period. Our sales team will automatically include them for hot items unless otherwise specified.

Payment

We accept all major credit cards (VISA, American Express, Mastercard, Discover). We also accept cash and checks as well by approval.

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.

Call us at 703-968-2950 and let us make your event special! With so many things to consider when planning an event, you might be feeling overwhelmed. We can take the stress out of it!

For more information you can also email us at info@silverspooncaterers.com or check out our website at www.silverspooncaterers.com!

