

Silver Spoon

CATERERS



CORPORATE
CATERING



Breakfast a la Carte, Minimum of 8 people

American Breakfast \$8.50

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 \$2.50

Sunrise Sandwiches \$5.75

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

Breakfast Sliders \$6.75

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

House Assorted Breakfast \$4.50

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 \$4.25

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

Quiche \$28 each

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

- Kale Parmesan – red & yellow peppers
- Three Cheese – manchego, chevre, cheddar jack
- Caprese – fresh mozzarella, demi sec tomato, fresh basil
- Maryland Crab – with chives, Parmesan, red pepper
- Lorraine – Applewood bacon

Frittata \$38 each

9" pie that serves 6-8 people (GF)

- Californian – avocado, caramelized shallots, bell peppers, cheddar jack
- Garden Variety – seasonal zucchini & squash, roasted peppers, grape tomatoes, cheese trio
- New Bay – lump Maryland crab, chives, Havarti, cheddar jack

Breakfast Burritos \$6.50

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

Mmmm! Donuts \$19.50 per dozen

Daily variety may include cronuts, bavarian, boston cream, cake, chocolate, cruller, glazed, and more (V)

Pancakes \$10.25

Classic buttermilk or lemon ricotta with maple syrup, butter, and sliced fruit bowl (V)

Mini House Breakfast Pastries \$5.75

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

New Orleans French Toast \$5.50

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 \$3.75
 Artisan Cut Fruit Platter \$3.95

Whole Fruit Medley \$2.95

Seasonal variety of bananas, apples, and citrus (V) (GF)

Yogurt Parfaits \$3.95

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

Individual Greek Yogurt \$ 2.95 (V) (GF)

Add House Granola Bars \$2.00

House Granola Bars \$2.95 (V)

Bagel Bar \$3.95

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



Breakfast Prixe Fixe, Minimum of 8 people

Continental with Coffee Combo \$9.75

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*

Parfaits, Muffins & Bagels Combo \$9.95

Organic vanilla yogurt with house made granola and seasonal fresh berries with bagel & muffin medley, fresh fruit bowl, and choice of bottled water/juice OR house roast coffee *Coffee must be ordered in multiples of 8*

Breakfast Sandwich Combo \$10.75

Bagels, croissants, and English muffins filled with scrambled eggs, sharp cheddar, and choice of: Applewood bacon, sausage, Virginia ham, or roasted peppers (vegetarian) with fresh fruit bowl and choice of bottled water/juice OR house roast coffee *Coffee must be ordered in multiples of 8*

Breakfast Burrito Combo \$11.50

Organic whole wheat & cheddar 12" tortillas with scrambled eggs, cheddar jack, roasted red peppers, Applewood bacon, and sausage 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*

Frenchy Combo \$13.50

Golden Challah French toast slices with maple syrup and butter with fresh fruit bowl, Applewood bacon, roasted red pepper home fries, and choice of bottled water/juice OR house roast coffee *Coffee must be ordered in multiples of 8*

American VIP Combo \$13.95

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*

Breakfast Drinks

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 tea bags, cups, sweeteners, creamers, 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 (12oz)

Bottled Water \$1.75 (20 oz)



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

Biscuits & Country Sausage Gravy (Min 12) \$4.75

All Day Conferences

Package #1 \$25

Breakfast of House Assorted Breakfast Pastries, Fresh Fruit Bowl; Lunch of Silver Spoon Classic (choice of two sides); and Snack Selection (Hummus Trio, Chip Duo, Candy Hour, or Nuts!)

Package #2 \$27

Breakfast of House Assorted Breakfast Pastries, Fresh Fruit Bowl; Lunch of a Mixed Grill option with Cookies Platter; and Snack Selection (Hummus Trio, Chip Duo, Candy Hour, or Nuts!)

Package #3 \$29

Breakfast of American Breakfast; Lunch of a Mixed Grill Option with Cookies Platter; and Snack Selection (Hummus Trio, Chip Duo, Candy Hour, or Nuts!)



Sandwich Platters, Minimum of 8 people

Silver Spoon Classic \$13.75

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

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

VIP Luncheon \$11.75

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

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

Gluten Free VIP \$ 14.25

Boston Bibb lettuce wraps, gluten free pasta salad, and fresh fruit salad (GF)(can be made V)

Slider Sandwiches \$14.25

variety on brioche, pretzel & tomato rosemary silver dollar rolls with two sides and cookies platter; 3 per person (can be made V)

Upgrade to dessert platter add \$1.00

Upgrade to Silver Side Choice add \$0.75

Flatbread Silver Spoon Classic \$14.50

signature wrap variety on flatbread 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

Choice of signature sandwich or wrap \$7.95

(can be made V)

Sandwich Builder Platter \$15.25

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, 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



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

Sandwich & Wrap

Deluxe Box Lunch \$14.75

signature sandwich or wrap, two sides, and cookie

Upgrade to dessert bar/brownie add \$1.00

Upgrade to Silver Side Choice add \$0.75

Simple Box Lunch \$12.95

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

Upgrade to dessert bar/brownie 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, 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

Entrée Salad

All served as individual entrée salads served with dinner roll.

Classic Chicken Caesar \$8.95

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

Crispy Chicken w/ Chevre & Candied Walnuts \$9.95

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

Southwestern Steak \$12.25

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 Salmon Cobb \$14.50

grilled Atlantic salmon, 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

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

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

Veggie Sandwich

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

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 \$14.95

white & whole grain 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 \$14.95

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 \$14.95

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)

Burgers \$13.50

Angus beef patties (6oz) on fresh brioche buns; toppings on side: lettuce, tomatoes, Havarti, sharp cheddar, Applewood bacon, and sauces (Can be made vegetarian with black bean burger substitute)

Memphis BBQ Pork & Chicken Sandwiches \$13.95

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, 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



Side Choices a la carte \$3.25

Classic Caesar Salad

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

Garden Salad

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

Greek Salad

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

House Salad

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

Southwestern Salad

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

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

Mezze Penne Pasta Salad

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

House Slaw

cabbage, carrots, vinegar, and light mayo

Yukon Gold Potato Salad

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

House Chips

with seasoning and Parmesan

Silver Sides a la carte \$4.00

Cali Cobb Salad

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

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

Strawberry & Feta Garden Salad

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

Fresh Fruit Salad

seasonal fresh cut fruit

Tuscan Grilled Vegetables

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

Pesto Pasta Salad

with basil, parsley, Parmesan, pine nuts

Gluten Free Pasta Salad

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

Sesame Ginger Lo Mein Salad

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

Loaded Baked Potato Salad

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

Orzo Caprese Pasta Salad

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

Italian Farro Salad

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

Southwestern Farro Salad

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

Japanese Niwa Salad

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





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

All can be made GF except Americana, all can be made vegetarian.

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 \$14.50

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

Santorini \$14.75

lemon oregano chicken and grilled Atlantic salmon with Greek salad bar, Greek pasta salad, and dinner rolls with butter

Far East \$15.75

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

Surf & Turf \$16.75

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

Tokyo \$17.75

seared Ahi tuna and Teppanyaki tenderloin with Asian salad bar, sesame farro salad, and dinner rolls with butter

Bar Hopping, Minimum of 10 people

Classic Salad Bar \$13.75

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)

Fajita Bar \$14.50

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)

Pasta Bar \$13.95

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, veggie medley, and dinner rolls with butter
 (Can be made V or GF)

Baked Potato Bar \$11.75

Winnemucca potatoes with Memphis BBQ shredded chicken and pork; served with cheddar cheese, sour cream, bacon, butter, and scallions (Can be made V or GF)

Far East Bar \$14.75

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



Hot Entrees, Minimum of 10 people

Chicken Parmigiana \$13.95

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

Chicken Picatta \$13.50

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 \$13.95

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

Teppanyaki Chicken \$14.50

Szechuan peppercorn, roasted chili, fresh ginger, soy, and honey with jasmine rice, and veggie stir fry

Tequila Chicken \$14.25

gold tequila and lime with black beans, cilantro-lime rice, tortilla chips, salsa, and guacamole (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 hazelnut romesco with herb basmati rice, Greek salad, and grilled flatbread (Can be made GF or V)

Bistro Tender Filet of Beef \$17.95

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

Carne Asada with Chimichurri \$14.75

seared flank steak, black beans, cilantro-lime rice, tortilla chips, salsa, and guacamole (Can be made GF)

Clear River Farm 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)

Dutch Oven Short Ribs \$18.95

tender boneless beef braised with craft beer with yukon gold mashed potatoes, garden salad, and dinner rolls with butter

Grilled Hanger Steak \$18.50

dijon rubbed, demi glace with roasted yukon gold potatoes, garden salad, and baguette slices with butter (Can be made GF)

Silver Spoon Meatloaf \$13.25

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

Atlantic Salmon \$15.50

sustainably sourced, red pepper coulis over acini di pepe pasta with garden salad and dinner rolls with butter (Can be made GF)

Teppanyaki Salmon \$15.95

lacquered Atlantic salmon with fried rice, veggie stir fry, and sesame garden salad

Silver Spoon Crab Cakes \$18.50

with lemon caper aioli, house chips, house slaw, and dinner rolls with butter

Thai Glazed Mahi Mahi (Market Priced)

basil, chili, & ginger gastrique with jasmine rice, garden salad, and veggie stir fry

American Red Snapper (Market Priced)

with grilled pineapple salsa, jasmine rice, grilled veggies, and dinner rolls with butter (Can be made GF)

Seared Halibut (Market Priced)

hazelnut romesco with roasted yukon gold potatoes, lemon asparagus, and fresh garden salad (GF)

Citrus Grilled Shrimp \$16.50

jumbo shrimp with orange lime vinaigrette, cilantro slaw, garden salad, and grilled veggies (GF)

Lemon Butter Shrimp \$15.50

jumbo shrimp over acini di pepe pasta with roasted veggies and garlic bread (Can be made GF)

Orecchiette alla Vodka \$12.95

rosa vodka sauce with garden salad and garlic bread (V)(Can be made GF)

Chicken Caprese with Pancetta \$13.95

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

Chicken Pappardelle Alfredo \$13.95

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

Lasagna \$13.95

with garden salad and garlic bread
Bolognese - mozzarella, Parmesan, and ricotta with meat sauce
Roasted Garden Veggies – seasonal squash and vegetables, bell peppers

Chicken Florentine - mozzarella, fresh spinach, grilled chicken

Must be ordered in multiples of 9

Ziti \$12.50

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



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 \$2.95

in individual Chinese take out boxes

Lump Crab Empanada \$3.50

in puff pastry

Meyer Lemon Crab Salad (Market Pricing)

on endive leaf

Mini Crab Cake \$2.50

with lemon-caper aioli

Seared Ahi Tuna \$2.95

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

U-10 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)

Chicago Style Dog \$2.95

Angus beef frank with mustard, pickles, & onion on the side

Hanger Steak Crostini \$2.50

grilled hanger tenderloin & chevre on crisp bahn mi ficelle

Hoisin Beef Tip \$2.75

soy, Szechuan peppercorn, & ginger

HBLT \$3.75

grilled hanger steak, Applewood bacon, grape tomato, and greens on brioche silver dollar roll

House Burger Sliders \$3.50

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

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

Steak Sandwich Slider \$3.75

bistro tender, natural sauce, and horseradish mustard on pretzel silver dollar roll

Yakitori Rumaki \$2.95

hanger steak wrapped in Applewood bacon with Szechuan & ginger

Pork

Bacon-Wrapped Manchego Date \$2.50

dates with manchego cheese & Applewood bacon (GF)

Loaded Baked Fingerling Potatoes \$2.75

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

Memphis BBQ Pork Cup \$2.50

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 \$2.25

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

crispy Korean or Buffalo (Can be GF)

Hawaiian Chicken Salad Biscuit \$2.50

pineapple and coconut chicken salad

Mezze Chicken Skewer \$2.50

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

Panko Chicken Sandwich \$3.50

with sharp cheddar on brioche silver dollar roll

Southern Chicken Tender \$3.50

on buttermilk biscuit with honey mustard

Seoul Chicken \$2.50

Korean style crispy chicken

Tuscan Chicken Skewer \$2.25

with grape tomato, lemon, olive oil, & rosemary (GF)

Yakitori Chicken Skewer \$2.25

Szechuan peppers, soy, scallions, & local honey

Veggie

Asparagus & Filo \$2.50

hand rolled filo with ricotta & Parmesan (V)

Black Bean Burger Slider \$3.25

brioche silver dollar with sharp cheddar & dijonaise (V)

Caprese Skewer \$2.25

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

Garden Mushroom Tart \$2.50

shitake & crimini with manchego (V)

Gazpacho Soup Shooter \$2.25

with roasted red bell & jalapeno peppers (GF)(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 Calzone \$3.50

fresh Mozzarella, ricotta, marinara, & Neapolitan dough (V)

Mini Crustless Quiche \$2.50

fresh basil, caramelized shallots, & red bell pepper (GF)(V)

Mini Zucchini Cakes \$2.50

with herb aioli (V)

Ricotta & Candied Walnut Crostini \$2.50

with local honey (V)

Vegan Skewer \$2.25

seasonal veggies grilled with hazelnut romesco (GF)(V)





Display Platters, Minimum of 10 each

Fresh Fruit & Cheese Platter \$4.25

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 \$4.95

manchego, Danish blue, herbed chevre, sharp cheddar, havarti, and Brie with ficelle & crackers (V)

Must be ordered in multiples of 10

Iberian Charcuterie Board \$5.50

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

Grilled Vegetable Platter \$3.75

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

Fresh Crudites Platter \$2.75

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 \$4.50

hummus trio with roasted red peppers, marinated olives, feta cheese with grilled flatbread (V)

Must be ordered in multiples of 10

Hummus Trio \$4.25

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

Bruschetta Trio \$3.25

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

Spinach Dip in Bread Boule \$3.25

fresh spinach in artisan bread boule with grilled flatbread (V)

Maryland Crab Dip \$6.25

lump crabmeat & manchego with grilled flatbread & toasted ficelle

French Countryside Beef Tenderloin \$9.95

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



Display Platters, Minimum of 10 each

Tea Sandwiches \$4.25

each variety must be ordered in multiples of 12

Prime Rib Au Poivre –with garlic aioli on baguette

Lemon Crab – lump crab with fresh lemon

Crisp Apple Turkey – smoked turkey with seasonal apple

Jamon y Manchego – country ham & manchego on Pain de Campagne

Brie, Date, & Caramelized Pecan – on brioche

Tortilla Chips Duo \$3.50

house made tortilla chips with house salsa & signature guacamole

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

Cocktail Sandwiches \$3.50

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



Afternoon Snacks, Minimum of 10 each

Luncheon \$10.25

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

Hummus Trio \$4.25

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

High Tea \$10.25

variety of tea sandwiches, mini pastries, and assorted English teas with lemon, sweeteners, & creamers (Can be made V)

Chip Duo \$4.95

house chips with herb dip & tortilla chips with salsa and guacamole (V)

Boule & Sweets \$8.50

garden vegetable dip served in an artisan boule with crackers, flatbread, and matchstick veggies with cookies platter (V)

Must be ordered in multiples of 10

Nuts! \$7.50

pistachios, hazelnuts, and honey roasted nuts medley with individual Greek yogurts (GF)(V)

Power Hour \$7.75

house granola bars, individual Greek yogurts, and fresh fruit bowl (V)

Candy Hour \$6.95

assorted mini candies & chocolates with yogurt parfaits (V)



Desserts, Minimum of 8 each

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

House Cookie Platter \$2.25

chocolate chip, oatmeal raisin, sugar, lemon white chocolate, and other seasonal varieties

Best of Both Worlds Dessert Platter \$2.95

cookies, brownies, bars, and mini cupcakes

Dessert Platter \$3.25

variety of our brownies, bars, and mini cupcakes

Sweet Shots \$3.50

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

Chocolate Covered Strawberries \$1.25

Driscoll's strawberries; double dipped (GF)

Executive Dessert Platter \$3.75

assorted mini cupcakes, French macarons, and chocolate covered strawberries

Mini Cupcakes \$3.50

seasonal variety may include chocolate, red velvet, and vanilla

Fresh Fruit Tarts \$4.50

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

Celebration Cakes! (Priced upon request)

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



Beverages

Bottled Sodas \$2.25

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

Lemonade by the Gallon \$20

serves 10-12 with cups

Iced Tea by the Gallon \$20

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

Simply Juices \$2.50

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

Paper Products

Serving Utensils provided free of charge.

Greenwave (Standard) \$1.50

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

Upscale \$2.25

clear hard plastic plates, silver cutlery, and napkins

Disposable Chafers Package \$9.95

wire rack, deep aluminum pan, and sternos

Disposable Tablecloth \$5

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.

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!

