

BROWN BAG HOLIDAY MENU

2018

HOLIDAY PLATTERS

Baked Brie with Berries

Warmed brie with grapes and mixed berries served with an assortment of gourmet crackers (serves 20) \$75.00

Mushroom Caps

Stuffed with Sausage and Parmesan (24 pieces) \$60.00

Mezze Display

Garlic Hummus, Roasted Red Pepper Hummus & Spicy Feta dip with Mini Pitas and flatbreads (serves 20) \$75.00

Finger Sandwiches

Assortment of mini sandwiches stuffed with meats and cheeses, all dressed and ready to serve \$8.75 per person, order by the dozen (two per person)

Hot Buffalo Chicken Dip

Warm creamy Buffalo chicken dip served with sliced baguette, celery and baby carrots (Half- Foil Tray Serves 20) \$75

Santa Fe Eggrolls

Served warm with avocado cream (75 pieces) \$150

Chicken Satay Skewers

Skewers of marinated chicken with peanut sauce (50 pieces) \$75.00

Spanikopita

Filo dough filled with spinach & feta cheese (75 pieces) \$90.00

Hot Spinach & Artichoke Dip

Served with artisan baguettes (Half Foil Tray) \$60.00

Hot Buffalo Chicken Dip

Warm creamy Buffalo chicken dip served with sliced baguette, celery and baby carrots. (Half- Foil Tray Serves 20) \$75

From our Bakery

Please ask us about our selection of cookies, bars, pies and confections to round out your catered event

Breaded Herbed Chicken Bites

Tender breaded chicken morsels served with barbeque and honey mustard dipping sauces (serves 20) \$75

Roasted Pork Potstickers

Served warm with soy sauce (90 pieces) \$135

International Cheese Platter

Imported & domestic cheeses garnished with fruit, crisp flatbreads and gourmet crackers (serves 25) \$85.00

Caprese Crostini Platter

Sliced toasted baguette, spread with basil pesto, topped with fresh mozzarella slice, tomato, garnished with more basil and a balsamic drizzle (36 pieces) \$85.00

Mini Crabcake Platter

Lump meat crab cakes served with lemon-caper tartar sauce and Cajun remoulade dip (50 pieces) \$140.00

Seasonal Vegetable Platter

Seasonal vegetables with garlic aioli dip (serves 20) \$60.00

Cocktail Meatballs

Tossed with a bourbon barbeque sauce (100 pieces) \$110.00

Holiday Fruit Display

A variety of seasonal tropical fruits, berries and fresh melon \$75 (serves 20)

Cocktail Franks

Mini hot dogs wrapped in puffed pastry Served with dipping sauces (80 pieces) \$65.00

Maple Glazed Spiral Ham

The crowd pleaser, served with dinner rolls, honey mustard and mayo (serves 20) \$110

Antipasta Skewers

Fresh Mozzarella Balls, Grape Tomatoes, kalamata olives and fresh basil leaf (40 pieces) \$95

CATERING@BROWNBAGONLINE.COM

202-408-0777

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HOLIDAY ENTREE PACKAGES

(14 person min)

Entrees (choose one)

- Atlantic Salmon with a lemon Caper sauce \$24 per person
- Herb Roasted Turkey Breast with a side of Turkey Gravy \$22 per person
- Baked Low Country Crabcakes \$28 per person
- Citrus Glazed Roasted Boneless Chicken Breast \$22 per person
- Mojo Marinated Steak - Served Sliced with Mango Salsa \$26 per person

Sides (choose one)

Rosemary Sage Stuffing

Rice Pilaf with Parsley

Redskin Mashed Potatoes

Roasted Rosemary Mushrooms

Lemon Parmesan Green Beans

Roasted Italian Roma Tomatoes

Roasted Brussel Sprouts

Salads (choose one)

Winter Pear Salad

Mixed greens, sliced pears, candied walnuts, raisins and Fuji Apple Vinaigrette

Classic Caesar Salad

Baby romaine, grape tomatoes, toasted croutons, parmesan and creamy Caesar dressing

Italian Garden Salad

Mixed greens, cucumbers, tomatoes, green peppers, croutons and balsamic vinaigrette

Desserts (choose one)

Classic New York Cheesecake

Red Velvet Cake

Holiday Cookie Display

Chocolate Blackout Cake

DESSERTS & FINISHES

Holiday Cookie Display \$3 per person

Classic New York Cheesecake \$65

Red Velvet Cake \$70

Chocolate Blackout Cake \$75

Holiday Themed Cupcakes by the dozen (prices vary)

Eggnog \$25/gallon

Hot Apple Cider \$25/gallon

Rentals - pricing available on request.
Please allow 48 hours notice on all bakery items.

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