

**STARTERS & SALADS**

*\$16.00 per quart*

*Non-cream based soups that can be frozen*

**OLD FASHIONED VEGETABLE**

**CHICKEN NOODLE**

**BUTTERNUT SQUASH AND APPLE**

**CARROT & GINGER**

**\*ARUGULA SALAD**

Arugula, hearts of palm, baby heirloom tomatoes, parmesan shards, dressed in lemon vinaigrette

**\$4.75 per person**

**\*CAESAR SALAD**

Romaine leaves, herbed croutons & parmesan shards tossed with Caesar dressing

**\$4.75 per person**

**\*ITALIAN CHOPPED SALAD**

Lettuce, tomato, cucumber, artichokes, hearts of palm, avocado, olives with pimento & hard boiled eggs, tossed with Italian vinaigrette

**\$4.75 per person**

**CHICKEN OR TURKEY SALAD**

**\$11.99 per pound**

**TUNA SALAD**

**\$10.99 per pound**

**EGG SALAD**

**\$7.99 per pound**

**\*Option - add grilled chicken, turkey & salmon for \$5.00 & beef for \$8.00 per person**

**SIDES**

**BASMATI AND WILD RICE WITH HERBS**

A blend of wild and aromatic basmati rice laced with herbs

**\$4.50 per person**

**RIBBON CARROT & ZUCCHINI PASTA**

Pappardelle pasta tossed with ribbons of zucchini, carrots, olive oil, thyme, and parmesan

**\$4.50 per person**

**ASSORTED ROASTED POTATOES**

Yukon gold, red bliss, purple, and sweet potatoes roasted in olive oil & seasonings

**\$4.50 per person**

**GREEN BEANS WITH JULIENNE CARROTS**

Green beans sautéed with julienne carrots

**\$4.50 per person**

**BROCCOLINI**

Baby broccoli sautéed with olive oil and garlic

**\$4.50 per person**

**DESSERT**

**COOKIES, BROWNIES & BARS**

Chef's choice assorted cookies, brownies & bars

**\$18.00 per dozen**

**ENTREES**

**TRADITIONAL MEAT OR ROASTED VEGETABLE LASAGNA**

Lasagna made with meat sauce, mozzarella, ricotta and parmesan cheeses or lasagna made with roasted vegetables, cheeses, and béchamel sauce

**Small pan - Serves 6 - \$37.50**

**Large pan - Serves 10 - \$75.00**

**MEATLOAF**

Traditional all-American beef meatloaf

**Small pan - Serves 6 - \$37.50**

**Large pan - Serves 10 - \$75.00**

**INDIVIDUAL FILET OF BEEF**

Individual filet of beef, grilled and marinated, served with horseradish sauce

**\$16.50 per filet**

**\*Add \$1.50 per person for crispy tobacco onions**

**ROAST BRISKET OF BEEF**

*First cut, sliced with gravy*

**\$18.95 per pound**

**CHICKEN PICATTA OR MARSALA**

Scallops of chicken with white wine, lemons and capers or scallops of chicken with mushrooms and marsala wine

**\$9.95 per person**

**TURKEY BREAST**

Roasted turkey breast

**\$12.99 per pound**

**PANKO ENCRUSTED SALMON**

Individual fillets of salmon brushed with Dijon, topped with panko and herbed topping

**\$14.50 per fillet**

**INDIVIDUAL FILET OF GRILLED ASIAN SALMON**

Individual fillet of salmon, marinated and grilled, brushed with soy apricot glaze

**\$14.50 per fillet**

**ARTICHOKE CAKES/Gluten free/Vegan/Vegetarian**

Made with chopped artichokes, breadcrumbs, chopped red peppers, mayo, seasonings, served with spicy remoulade sauce

**\$12.95 per person (1 – 6oz. cake per person)**

***Oven Ready meals will be delivered to your door with simple heating instructions!***

**OFFICE: 301 984 4411**

**[SERVICE@CATERINGBYPROVISIONS.COM](mailto:SERVICE@CATERINGBYPROVISIONS.COM)**

***Prices subject to Sales Tax & \$15.00 Delivery Fee within the metropolitan DC area***

***Allergy Information: Please be advised that food prepared in our kitchen may contain or have come in contact with: milk, eggs, wheat, soy, honey, peanuts, tree nuts and/or shellfish.***