



PROVISIONS CATERING

DELIVERY MENU

**SPEAK WITH ONE OF OUR ACCOUNT EXECUTIVES TO CUSTOMIZE
ORDERS!**

PRICES SUBJECT TO CHANGE

OFFICE: 301 984 4411

SERVICE@CATERINGBYPROVISIONS.COM

4947 WYACONDA RD, ROCKVILLE, MD 20852

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.

A LA CARTE DELIVERY MENU

HORS D'OEUVRES - ROOM TEMPERATURE

PLANTAIN CHIPS & DIPS

Freshly baked plantain chips served with homemade salsa & chunky guacamole
\$6.00 per person, *Minimum order of 10 required*

VEGETABLES AND PITA WITH MID-EASTERN DIPS

Carrot sticks, asparagus spears, cucumber spears, and celery sticks, and pita bread
Served with hummus & tzatziki
\$6.00 per person, *Minimum order of 10 required*

CHEESE DISPLAY

Assorted domestic & imported cheeses, served with crackers, grapes & strawberries
\$12.00 per person, *Minimum order of 12 required*

PEPPERED TUNA OR SESAME TUNA WITH WASABI MAYONNAISE

Cubes of ahi tuna coated in peppercorns or toasted sesame seeds, seared medium rare, served on skewers
with wasabi mayonnaise
\$54.00 per dozen. *Minimum order 3 dozen.*

DEVILISH EGGS

Traditional, Bloody Mary, Hummus, Guacamole, Cajun Spice, etc.
\$15.00 per dozen. *Minimum order 3 dozen.*

HERBED SHRIMP

Jumbo shrimp seasoned with herbs and grilled
\$60.00 per dozen. *Minimum order 3 dozen.*

JUMBO STEAMED SHRIMP

Jumbo steamed shrimp served with cocktail sauce and lemons
\$60.00 per dozen. *Minimum order 3 dozen.*

FILL YOUR OWN TORTILLA CUPS

Mini cups made from flour tortillas served with salad made with diced avocado, grape tomatoes, yellow peppers, black beans, red onion, & jalapeño pepper, tossed with lime vinaigrette
\$6.00 per person, *Minimum order of 10 required*

CURRIED CRAB DIP WITH IMPORTED GINGERSNAPS

A blend of jumbo lump crab meat, creamy cheese, horseradish, and a hint of curry, served with imported gingersnaps
\$54.00 per pan. *Served in a 10" pie pan (serves 10-12)*

MINIATURE STEAK SANDWICHES ON SILVER DOLLAR ROLLS

Silver dollar rolls with beef cooked medium rare, horseradish cream and crispy tobacco onions
\$54.00 per dozen. *Minimum order 3 dozen.*

PETITE ASIAN SALMON DIAMONDS

Fresh salmon cut into diamonds and grilled, brushed with soy apricot glaze
\$48.00 per dozen. *Minimum order 3 dozen.*

TOMATO TART

Savory tart made with puff pastry, tomatoes, gruyere and parmesan cheeses, fresh herbs, cut into squares and served room temperature
\$40.00 per pan. *Serves 18*

HORS D'OEUVRES - HOT

MINIATURE CRAB CAKES

Miniature Maryland crab cakes flavored with Old Bay, served with tangy cocktail sauce
\$54.00 per dozen. *Minimum order 3 dozen.*

CRAB FONDUE

A blend of creamy cheeses, sherry, and crab, served warmed with crackers
\$54.00 per pan. *Served in a 10" pie pan (serves 10-12)*

BRIE IN PUFF PASTRY

Imported brie topped with dried cranberries, apricots, pecans, and brown sugar
Wrapped in puff pastry and cooked until puffed and golden
\$75.00 each

CHICKEN PARMESAN STICKS

Chicken strips dipped in parmesan flavored bread crumbs, cooked until golden, served on sticks
\$30.00 per dozen. *Minimum order 3 dozen.*

MINI POTATO PANCAKES WITH APPLESAUCE

Lacy traditional miniature potato pancakes cooked until crisp and golden, served with applesauce
\$24.00 per dozen. *Minimum order 3 dozen. Can be made gluten free.*

THREE CHEESE MINIATURE MACS

Macaroni and cheese made with three cheeses and baked in mini muffin pans
\$30.00 per dozen. *Minimum order 3 dozen.*

MINIATURE ARTICHOKE CAKES

Mini artichoke cakes made with chopped artichokes, breadcrumbs, chopped red peppers, mayo, seasonings and cooked until golden, served with spicy remoulade sauce
\$48.00 per dozen. *Minimum order 3 dozen. Can be made gluten free or vegan.*

COCONUT CHICKEN WITH DUCK SAUCE

Bites of chicken coated in brown sugar coconut batter, cooked until golden, served with duck sauce
\$36.00 per dozen. *Minimum order 3 dozen.*

COCONUT SHRIMP

Bites of shrimp coated in brown sugar coconut batter, cooked until golden, served with duck sauce
\$60.00 per dozen. *Minimum order 3 dozen.*

MINI CHICKEN POT PIES

Miniature pastry cups filled with chicken, mushrooms, peas, carrots, onions with pastry topping
\$36.00 per dozen. *Minimum order 3 dozen.*

PEKING DUCK PANCAKES

Breast of duck, crispy skin, and hoisin wrapped in a steamed pancake, tied with a chive ribbon
*Requires steaming or microwaving
\$48.00 per dozen. *Minimum order 3 dozen.*

CHINESE CHICKEN SALAD IN A MINI CARTON

Shredded chicken, shredded Napa and romaine, julienne carrots and snow peas, sesame seeds, ginger lime vinaigrette
Mini take out carton provided.
\$8.50 per person, *minimum order of 10*

SOUPS

A minimum order of 2-quarts is required. Each quart serves 4 people.

\$20.00 per quart

BUTTERNUT SQUASH AND APPLE SOUP

CARROT & GINGER

GAZPACHO

MATZOH BALL SOUP

(4 matzo balls/quart of soup) *Additional matzo balls can be purchased for \$12.00 per dozen

SHRIMP, LOBSTER, OR CRAB BISQUE

\$25.00 per quart

GREEN SALADS*

Prices are per serving. A minimum order of 10 is required unless otherwise noted.

\$8.00 per serving

ARUGULA SALAD

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

GREEK SALAD

Lettuce, tomatoes, feta cheese, kalamata olives, pepperoncini, cucumber, red onion,
Green pepper, tossed with a light Greek dressing

FALL / WINTER SALAD

Mesclun greens, dried cranberries, gorgonzola cheese, apples, candied walnuts & tossed with dressing made with apple cider,
orange zest, maple syrup, Dijon, and olive oil

SPRING / SUMMER SALAD

Mesclun greens, strawberries, blueberries, raspberries, goat cheese & pistachio nuts
Tossed with raspberry vinaigrette

CAESAR SALAD

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

ITALIAN CHOPPED SALAD

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

ROASTED BEET & ROASTED PEPPER SALAD

Salad with mesclun greens, roasted beets, roasted red & yellow peppers, feta cheese & toasted walnuts,
Dressed with balsamic vinaigrette

GRILLED PEAR OR *PEACH SALAD

Mesclun greens tossed with marinated & grilled pears or peaches, toasted pine nuts, crumbled goat cheese, crispy rice noodles,
dressed with citrus vinaigrette

**Peaches available when in season*

FATTOUSH SALAD

Toasted pita bread salad with greens, tomatoes, cucumbers, peppers, lots of parsley and mint, tossed with a vinaigrette flavored
with mid- eastern seasonings

***Option to add grilled chicken, salmon, steak & shrimp for an additional cost**

ENTREE SALADS

A minimum order of 10 is required unless otherwise noted.

CHINESE CHICKEN SALAD

Shredded chicken, shredded napa and romaine, julienne carrots and julienne snow peas, sesame seeds, tossed in ginger lime vinaigrette and topped with crispy noodles

\$16.00 per person

ROASTED TURKEY OR CHICKEN COBB SALAD

Salad with assorted greens, strips of roasted turkey, tomatoes, hard-boiled egg, blue cheese, avocado, bacon bits, served with creamy Dijon vinaigrette on the side

\$16.00 per person

GRILLED TUNA NICOISE *

Grilled tuna, assorted greens, roasted potatoes, haricots verts, tomatoes, hard boiled eggs, red onion, capers, Dressed with a tarragon vinaigrette on the side

\$25.00 per person **Salmon can be substituted*

SALMON AND ASPARAGUS SALAD WITH LEMON VINAIGRETTE

Baby greens topped with grilled salmon, chilled asparagus, grape tomatoes, hard-boiled egg, capers and Served with lemon vinaigrette

\$22.00 per person

LOBSTER CORN SALAD

A bed of arugula topped with fresh lobster lumps, roasted corn, diced avocado, diced tomatoes, and tossed with a lemon Dijon dressing

\$30.00 per person

ENTREES - ROOM TEMPERATURE

GRILLED ASIAN SALMON

Marinated and grilled side of salmon, brushed with soy apricot glaze

\$120.00 per side (Serves 12)

POACHED SALMON

Whole poached salmon, served with mustard dill sauce

\$170.00 each (Serves 25)

ROASTED SALMON WITH SESAME AND ORANGE GINGER RELISH

Whole side of salmon marinated in orange juice, white wine and soy, topped with relish made with julienne peppers, ginger, oranges, sesame oil, and topped with toasted sesame seeds

\$120.00 per side (Serves 12)

LEMON, PEPPER, AND TURMERIC SALMON

Whole side of salmon marinated in olive oil, lemon juice, black pepper, turmeric, roasted and served with fresh lemon

\$120.00 per side (Serves 12)

GRILLED LEMON CHICKEN SALAD

Strips of chicken marinated in fresh lemon, grilled, & tossed with sugar snap peas, red & yellow peppers, Lemon juice, olive oil, & seasonings

\$10.00 per serving. Minimum order of 10 servings.

MEDITERRANEAN CHICKEN SALAD

Strips of grilled chicken, roasted potatoes, roasted peppers, roasted eggplant, feta cheese, kalamata olives, rosemary, & grainy mustard vinaigrette

\$10.00 per serving. Minimum order of 10 servings.

ENTREES - ROOM TEMPERATURE – CONTINUED

APRICOT CHICKEN SALAD

Apricots soaked in sherry, chicken, rosemary, almonds tossed with mayonnaise flavored with honey and grainy Dijon mustard
\$10.00 per serving. *Minimum order of 10 servings.*

QUICHE OF YOUR CHOICE

Pastry filled with eggs, cheese, cream, herbs & fillings of your choice
Ex: spinach, mushroom, sautéed onions, asparagus, crab, smoked salmon, ham, or fillings of your choice
\$40.00 – \$55.00 each, *Serves 8-12*

FRITTATA MUFFINS

Flat Italian style omelet made in mini muffin tins, served warm or room temperature
Fillings of your choice: ex: shrimp, crab, salmon, vegetables, etc.
\$52.00 - \$56.00 a dozen

STARCHES – ROOM TEMPERATURE

*A minimum order of 10 is required unless otherwise *noted.*
\$7.00 per serving

PASTA, PEAS, PINE NUTS, AND PESTO SALAD

Fusilli and bow-tie pasta tossed with basil pesto, crunchy peas, & toasted pine nuts

SOBA NOODLES WITH SESAME GINGER VINAIGRETTE

Buckwheat noodles tossed in sesame ginger vinaigrette

ORZO WITH ROASTED VEGETABLES

Orzo salad with roasted peppers, eggplant, scallions, feta, pine nuts, basil & lemon dressing

TANGIER COUSCOUS

Couscous with currants, almonds, vegetables & citrus dressing

QUINOA CRUNCH SALAD

Quinoa with sunflower seeds, pistachios, peas, almonds, pumpkin seeds, olive oil & lemon juice

BASMATI GREEK-STYLE SALAD

Wholegrain basmati rice with cherry tomatoes, feta, red onion, cucumber, Kalamata olives, dill, mint
& tossed with Greek dressing

VEGETABLES – ROOM TEMPERATURE

*A minimum order of 10 is required unless otherwise *noted.*
\$7.00 per serving

GRILLED VEGETABLES

A mosaic of grilled mushrooms, zucchini, peppers, yellow squash, eggplant, carrots, asparagus
& other market-fresh vegetables
*\$8.50 per serving
**minimum order of 10 required*

SUGAR SNAP PEAS WITH BLACK & WHITE SESAME SEEDS

Sugar snap peas in sesame vinaigrette tossed with toasted black & white sesame seeds

COLE SLAW

Traditional creamy coleslaw made with red and green cabbage

VEGETABLES – ROOM TEMPERATURE – CONTINUED

GREEN BEANS GREMOLATA

Steamed green beans tossed with gremolata made with garlic, lemon zest, parmesan, and pine nuts

ASPARAGUS VINAIGRETTE OR SIMPLY GRILLED ASPARAGUS

Simply steamed asparagus drizzled with raspberry vinaigrette or tarragon vinaigrette
Or simply grilled asparagus

ENTREES - HOT

ENTREES – MEAT SELECTIONS

TENDERLOIN OF BEEF

Whole tenderloin of beef, grilled and marinated, served with horseradish sauce
\$185.00 each

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

TRADITIONAL BRISKET

1st cut brisket of beef cooked until tender, served with brisket gravy
\$14.50 per person *Minimum order of 10 servings.*

TRADITIONAL MEAT LASAGNA

Lasagna made with meat sauce, mozzarella, ricotta and parmesan cheeses
\$85.00 per pan, *Serves 10*

SHORT RIBS

Beef short ribs cooked in red wine with vegetables until the meat almost falls off the bones
\$28.00 per person. *Minimum order of 10 servings.*

ENTREES – POULTRY SELECTIONS

MOROCCAN CHICKEN

Chicken breast cooked in mid-eastern spices with preserved lemons, dates, and olives
\$10.00 per serving. *Minimum order of 10 servings.*

CHICKEN WITH TOMATOES, ARTICHOKE, AND MUSHROOMS

Scallops of chicken topped with tomatoes, artichokes, and sautéed mushrooms
\$10.00 per serving. *Minimum order of 10 servings.*

CHICKEN MARSALA

Scallops of chicken cooked in Marsala wine with mushrooms
\$10.00 per serving. *Minimum order of 10 servings.*

ROASTED ROSEMARY CHICKEN

Breast of chicken roasted with rosemary apricot – mustard glaze, sliced & fanned
\$10.00 per serving. *Minimum order of 10 servings.*

CHICKEN PICCATA

Scallops of breaded chicken, pan seared and served with a sauce made from white wine, lemon juice & capers
\$10.00 per serving. *Minimum order of 10 servings.*

CHICKEN PARMESAN

Breaded chicken breasts topped with melted mozzarella cheese and marinara sauce
\$10.00 per serving. *Minimum order of 10 servings.*

FISH & SEAFOOD SELECTIONS

INDIVIDUAL FILET OF GRILLED ASIAN SALMON

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

\$14.50 per person. *Minimum order of 10 servings.*

SEA BASS OVER JULIENNE VEGETABLES

Individual filet of Chilean sea bass roasted and served over a bed of julienne carrots, leeks, and zucchini, drizzled with a white wine sauce

\$28.00 each. *Minimum order of 10 servings.*

PANKO ENCRUSTED SALMON

Individual filets of salmon brushed with Dijon, topped with panko and herbed topping, cooked until golden

\$14.50 each. *Minimum order of 10 servings.*

MARYLAND CRAB CAKES

Maryland crab cakes with jumbo lump crab meat, served with cocktail sauce & tartar sauce

\$22.00 each. *Minimum order of 10.*

ENTREES – VEGETARIAN SELECTIONS

ROASTED VEGETABLE LASAGNA

Lasagna made with roasted vegetables, cheeses, and béchamel sauce

\$85.00 per pan, Serves 10.

STUFFED PORTOBELLO MUSHROOM

Portobello mushroom stuffed with quinoa and vegetables

\$12.95 each. *Minimum order of 10 servings.*

EGGPLANT PARMESAN

Crispy eggplant coated in bread crumbs, layered with marinara sauce, mozzarella & parmesan cheese

\$75.00 per pan

EGGPLANT ROLLATINI

Eggplant sliced in long strips, sautéed, filled with herbed ricotta cheese, topped with tomato sauce and parmesan cheese

\$12.95 per person. *Minimum order of 10 servings.*

ARTICHOKE CAKES

Medium size artichoke cakes made with chopped artichokes, breadcrumbs, chopped red peppers, mayo, seasonings and cooked until golden, served with spicy remoulade sauce.

\$12.95 each. *Minimum order of 10 servings.*

STARCHES – HOT

**A minimum order of 10 is required unless otherwise noted.*

\$7.00 per serving

BASMATI AND WILD RICE WITH HERBS

A blend of wild and aromatic basmati rice laced with herbs

MASHED POTATOES

Traditional creamy mashed potatoes

ASSORTED ROASTED POTATOES

Roasted purple, Yukon gold, sweet, & red bliss potatoes, roasted until golden & crisp

STARCHES – HOT – CONTINUED

CORN PUDDING

Creamy corn pudding laced with sweet corn
\$60.00 per pan (Serves 10 - 12)

RIBBON CARROT & ZUCCHINI PASTA

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

VEGETABLES – HOT

*A minimum order of 10 is required unless otherwise *noted.*

\$7.00 per serving

GREEN BEANS TIED WITH CARROT RIBBONS

Green beans tied with thinly sliced carrot ribbons

BROCCOLINI

Baby broccoli sautéed with olive oil and garlic

ROASTED BRUSSEL SPROUTS

Brussel sprouts tossed in olive oil and kosher salt, and roasted until golden

HONEY GLAZED CARROTS

Carrots drizzled in a honey glaze and roasted

SPINACH AU GRATIN

Spinach casserole made with béchamel sauce and cheeses
\$70.00 per pan (Serves 10 - 12)

SWEET ENDINGS

SEASONAL FRUIT PLATTER

Small, Serves 10 \$60.00

Medium, Serves 20 \$120.00

Large, Serves 30 \$170.00

SHOT GLASS DESSERTS

Peanut butter cup, brownie trifles, tri-flavored mousse, berry trifles, tiramisu
\$38.00 per dozen. Minimum order 3 dozen.

10" ROUND CAKES

Coconut, chocolate, carrot, confetti, vanilla, red velvet
\$60.00 each. Serves 10 – 12

CHEESECAKE

Traditional cheesecake with seasonal berry topping
\$55.00 each. Serves 10 – 14

PIES

Apple, cherry, blueberry, peach, etc. with a lattice crust
\$35.00 each. Serves 10

MINIATURE CUPCAKES

Cupcakes in flavors of your choice with icing and sprinkles
\$24.00 per dozen. Minimum order 3 dozen.

SWEET ENDINGS - CONTINUED

OLD FASHION COOKIES

Traditional favorite cookies, ex. chocolate chip, lace, short bread, butter, s'mores, etc.

\$24.00 per dozen. *Minimum order 3 dozen.*

DECORATED BROWNIES

Fudgy brownies with white and chocolate icing, salted caramel, crème de menthe, etc.

\$24.00 per dozen. *Minimum order 3 dozen.*

**Either 3 dozen of chef's choice assorted or 3 dozen per flavor*

ASSORTED BARS

Lemon squares, turtle bars, pecan squares, s'mores, seven-layer

\$24.00 per dozen. *Minimum order 3 dozen*

**Either 3 dozen of chef's choice assorted or 3 dozen per flavor*

MINIATURE CHOCOLATE MOUSSE CUPS

Miniature chocolate cups filled with chocolate mousse, garnished with chocolate shards

\$38.00 per dozen. *Minimum order 3 dozen.*

COOKIE POPS

Double stuffed oreo dipped in chocolate, served on lollipop sticks

\$38.00 per dozen. *Minimum order 3 dozen.*

**Option: Custom designed décor, priced separately*

CUSTOM DESIGNED CAKES – *priced separately*

Pricing depends on cake flavor, décor, serving size and design

Please contact an Account Executive for a cake estimate

INFORMATION & POLICIES

ORDERING

We appreciate your order as far in advance as possible. Orders are accepted until 12:00pm, 5 business days prior to delivery. We will do our best to accommodate last minute orders, but selection and availability may be limited.

MINIMUMS

Please be mindful of the minimum order quantity listed for each item. We require a minimum order of \$500.00 for delivery.

CANCELLATION POLICY

CANCELLATIONS MUST BE RECEIVED VIA E-MAIL OR VOICE MAIL NO LATER THAN 10 AM FIVE BUSINESS DAYS PRIOR TO YOUR EVENT.

Orders cancelled less than 48 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

MENU CHANGES

Substitutions may be necessary if any ingredient is unavailable or found unsatisfactory by our chefs.

PRESENTATION

All orders are presented on high grade disposable platters at no additional charge.

DISPOSABLE SUPPLIES

Provisions can provide high grade disposable plates, cutlery, cups and napkins at a cost of \$4.95 per person. Disposable chafing dishes and sterno are available for \$10.00 each.

DELIVERY & FEE

Provisions Catering charges \$40.00 for Monday through Saturday, and \$50.00 for Sunday deliveries. Provisions delivers to Washington, DC, Maryland, and limited locations in Virginia. An additional delivery charge will apply to orders that require set up. An additional charge will be applied to orders that require equipment pickups. Please consult with an account executive for special set-up needs and additional pricing that may apply.

TAXES

Local sales tax is added to all orders.

PAYMENT

We accept checks, VISA & MasterCard.