



# PROVISIONS CATERING

## DELIVERY MENU

**CALL OR EMAIL US TO SPEAK  
WITH ONE OF OUR ACCOUNT EXECUTIVES  
TO CUSTOMIZE ORDERS!**

**OFFICE: 301.984.4411**

**SERVICE@CATERINGBYPROVISIONS.COM**

**4947 WYACONDA ROAD  
ROCKVILLE, MD 20852**

**\*\* PRICES SUBJECT TO CHANGE \*\***

**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  
**\$8.00 per person. *Minimum order 10 servings.***

#### **VEGETABLES AND PITA WITH MID-EASTERN DIPS**

Carrot sticks, asparagus spears, cucumber spears, and celery sticks, and pita bread  
Served with hummus & tzatziki  
**\$8.00 per person. *Minimum order 10 servings.***

#### **CHEESE DISPLAY**

Assorted domestic & imported cheeses  
Served with crackers, grapes & strawberries  
**\$12.00 per person. *Minimum order 12 servings.***

#### **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 per flavor.***

#### **HERBED SHRIMP**

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

#### **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 20 servings.***

#### **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)***

## HORS D'OEUVRES - ROOM TEMPERATURE (CONT'D.)

### **MINIATURE STEAK SANDWICHES ON SILVER DOLLAR ROLLS**

Silver dollar rolls with tenderloin of 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 and 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 warm 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 and seasonings

Cooked until golden and served with spicy remoulade sauce

**\$48.00 per dozen. *Minimum order 3 dozen. Can be made gluten free or vegan.***

**HORS D'OEUVRES – HOT (CONT'D.)**

**COCONUT CHICKEN WITH DUCK SAUCE**

Bites of chicken coated in brown sugar coconut batter  
Cooked until golden and 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 and 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 lettuces,  
julienne carrots and snow peas, sesame seeds, ginger lime vinaigrette  
Mini takeout cartons & chopsticks provided.  
**\$8.50 per person. *Minimum order 15 servings.***

**SOUPS**

**\$20.00 per quart**

*A minimum order of 2-quarts is required.*

*Each quart serves 4 people.*

***BUTTERNUT SQUASH AND APPLE SOUP***

***CARROT & GINGER***

***GAZPACHO***

***MATZAH 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\***

**\$8.00 per serving**

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

**ARUGULA SALAD**

Arugula, hearts of palm, baby heirloom tomatoes, parmesan shards  
Served with lemon vinaigrette

**GREEK SALAD**

Romaine lettuce, tomatoes, feta cheese, Kalamata olives, pepperoncini, cucumber, red onion, green pepper  
Served with a light Greek dressing

**FALL / WINTER SALAD**

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

**SPRING / SUMMER SALAD**

Mesclun greens, strawberries, blueberries, raspberries, goat cheese and pistachio nuts  
Served with raspberry vinaigrette

**CAESAR SALAD**

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

**ITALIAN CHOPPED SALAD**

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

**ROASTED BEET & ROASTED PEPPER SALAD**

Salad with Mesclun greens, roasted beets, roasted red & yellow peppers, feta cheese and toasted walnuts  
Served with balsamic vinaigrette

**GRILLED PEAR OR \*PEACH SALAD**

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

*\*Peaches available when in season*

**FATTOUSH SALAD**

Toasted pita bread salad with greens, tomatoes,  
cucumbers, peppers, and lots of parsley and mint  
Served 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 servings is required unless otherwise noted.*

#### **CHINESE CHICKEN SALAD**

Shredded chicken, shredded Napa and romaine lettuces,  
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 and bacon bits

Served with creamy Dijon vinaigrette

**\$16.00 per person**

#### **GRILLED TUNA NICOISE\***

Grilled tuna, assorted greens, roasted potatoes, haricots verts, tomatoes, hardboiled eggs, red onion and capers

Served with a tarragon vinaigrette

**\$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

Served with lemon vinaigrette

**\$22.00 per person**

#### **LOBSTER CORN SALAD**

A bed of arugula topped with fresh lobster lumps, roasted corn, diced avocado and diced tomatoes,

Tossed with a lemon Dijon dressing

**MARKET PRICE**

### **ENTREES - ROOM TEMPERATURE**

#### **GRILLED ASIAN SALMON**

Marinated and grilled side of salmon

Brushed with soy apricot glaze

**\$120.00 per side (Serves 12)**

#### **WHOLE POACHED SALMON WITH CUCUMBER SCALES**

Whole poached salmon

Served with mustard dill sauce

**\$240.00 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 toasted sesame seeds and relish made with julienne peppers, ginger, oranges and sesame oil

**\$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)**

## **ENTREES – ROOM TEMPERATURE (CONT'D.)**

### **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

**\$12.00 per serving. *Minimum order of 10 servings.***

### **MEDITERRANEAN CHICKEN SALAD**

Strips of grilled chicken, roasted potatoes, roasted peppers,  
roasted eggplant, feta cheese, Kalamata olives and rosemary  
Tossed with a grainy mustard vinaigrette

**\$12.00 per serving. *Minimum order of 10 servings.***

### **APRICOT CHICKEN SALAD**

Apricots soaked in sherry, chicken, rosemary, almonds  
Tossed with mayonnaise flavored with honey and grainy Dijon mustard

**\$12.00 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: shrimp, crab, salmon, vegetables, or fillings of your choice

**\$52.00 - \$56.00 per dozen**

## **STARCHES – ROOM TEMPERATURE**

**\$8.00 per serving**

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

### **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 and basil  
Tossed in a lemon dressing

### **TANGIER COUSCOUS**

Couscous with currants, almonds and vegetables  
Tossed in a citrus dressing

### **QUINOA CRUNCH SALAD**

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

**STARCHES – ROOM TEMPERATURE (CONT'D.)**

**\$8.00 per serving**

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

**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**

**\$8.00 per serving**

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

**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

**GREEN BEANS GREMOLATA**

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

**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

**\$195.00 each. Serves 10-12**

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

**TRADITIONAL BRISKET**

1<sup>st</sup> cut brisket of beef cooked until tender, served with brisket gravy

**\$15.00 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 – HOT (CONT'D.)**

**ENTREES – POULTRY SELECTIONS**

**MOROCCAN CHICKEN**

Chicken breast cooked in mid-eastern spices with preserved lemons, dates, and olives  
**\$12.00 per serving. Minimum order of 10 servings.**

**CHICKEN WITH TOMATOES, ARTICHOKES, AND MUSHROOMS**

Scallops of chicken topped with tomatoes, artichokes, and sautéed mushrooms  
**\$12.00 per serving. Minimum order of 10 servings.**

**CHICKEN MARSALA**

Scallops of chicken cooked in Marsala wine with mushrooms  
**\$12.00 per serving. Minimum order of 10 servings.**

**ROASTED ROSEMARY CHICKEN**

Breast of chicken roasted with rosemary apricot – mustard glaze, sliced & fanned  
**\$12.00 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  
**\$12.00 per serving. Minimum order of 10 servings.**

**CHICKEN PARMESAN**

Breaded chicken breasts topped with melted mozzarella cheese and marinara sauce  
**\$12.00 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  
**Market Price. 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  
**Average of \$22.00 each – Subject to Market Price. 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**

**\$8.00 per serving.**

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

**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

**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**

**\$8.00 per serving**

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

### **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 per flavor.***

### **10" ROUND CAKES**

Coconut, chocolate, carrot, confetti, vanilla, red velvet

**\$75.00 each. *Serves 10 – 12***

### **CHEESECAKE**

Traditional cheesecake with seasonal berry topping

**\$60.00 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 per flavor.***

## **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 per flavor.***

### **DECORATED BROWNIES**

Fudgy brownies with white and chocolate icing, salted caramel, crème de menthe, etc.  
**\$24.00 per dozen. *Minimum order 3 dozen per flavor.***  
*\*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 per flavor.***  
*\*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, **7 business days prior to delivery**. We will do our best to accommodate last minute orders, but selection and availability may be limited.

### **MINIMUMS**

There is a \$500.00 minimum order requirement (before sales tax & delivery charges).  
Please be mindful of the minimum order quantity listed for each item.

### **CANCELLATION POLICY**

**CANCELLATIONS MUST BE RECEIVED VIA E-MAIL OR VOICE MAIL  
NO LATER THAN 10:00AM 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 \$5.00 per person.  
Disposable chafing dishes and sterno are available for \$10.00 each.

### **DELIVERY & FEE**

Provisions Catering charges a delivery fee of \$45.00 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.