



PROVISIONS CATERING

DELIVERY MENU

CALL OR EMAIL US TO CUSTOMIZE ORDER!

OFFICE: 301-984-4411

SERVICE@CATERINGBYPROVISIONS.COM

*PROVISIONS LTD
4947 Wyaconda Road
Rockville, MD 20852
www.cateringbyprovisions.com*

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.

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

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)

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, and 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)

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.

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.*

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.*

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

MATZO 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 SALES

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

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, unless otherwise *noted

*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

1st 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 – 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.

ENTREES - HOT

ENTREES – POULTRY SELECTIONS (CONT'D)

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.

ENTREES – 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

\$96.00 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, unless otherwise *noted

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.*

OLD FASHIONED 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 also be mindful of the minimum order quantity listed for each item.

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 & OTHER FEES

Provisions Catering charges a delivery fee of \$45.00 Monday through Saturday, and \$55.00 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 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 and checks.

CANCELLATION POLICY

**CANCELLATIONS MUST BE RECEIVED VIA PHONE, E-MAIL OR VOICEMAIL
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.*