

CORPORATE CATERING SERVICE



We at Maison Culinnaire understand that our Corporate Clients are busy professionals demanding high quality food, and a timely fast service.

We have developed our Corporate Catering Menus to help you select the services you need and be assured that you will receive fresh, healthy and even on short notice.

24 hours in advance is all we need to prepare and deliver your order,

Here is an overview of what we can offer for your upcoming Corporate Event:

Hot and Cold Breakfast Beverages

Homemade Breakfast Pastries

Continental Breakfast

Hot Breakfast

Sandwiches and Wraps

Entree Salads and Side Salads

Executive Box Lunch

Lunch Platters

Hot Lunch

Desserts

AM and PM Break-Outs

After Office Hour Reception

Our Corporate Catering Orders are presented on high quality disposable platters and containers. Hot Lunch is served in disposable chafers with

One heating fuel for a small charge (Chafers Frame, Bottom Pan and Food Pan with Lid).

Disposable plates, dessert plates, plastic utensils and napkins are charged per person

Stainless Steel Chafers and other Non-Disposable equipment are also available. Please ask our Sales Representative for pricing.



TO PLACE YOUR ORDER

CALL 571 203 0111

CORPORATE CATERING SERVICE

1. Ordering

- In order for us to serve you better, please place your order at the latest 24 hours before the day of delivery. We will do our very best to accommodate any last minute orders. However, we may substitute items not available with comparable quality.
- Please provide your credit card number with expiration date and security code when placing your order.
- Maison Culinaire usually prepares 5% above the final meal guaranteed for hot food orders.
- Minimum order is \$100.00 per delivery. No minimum is required for pick-up at our location on 504 Shaw Road, Suite 218, Sterling, VA. 20166.



2. Payment

- Full payment is required at the time of delivery.
- Maison Culinaire accepts payments in Cash, Company Checks, Personal checks with proper ID and Credit Cards. We accept Visa, Mastercard and American Express.
- Clients may apply for a House Account by completing our Maison Culinaire credit application. Approved House Accounts are due and payable within fifteen days of service. Unexpired Credit Card is required on file.
- Interest at the rate of 1.5% per month (18% annually) of the total balance due is charged on all delinquent accounts.

3. Delivery

- Delivery will be made at the time specified on the Catering Contract with a window of 20 minutes due to unforeseen circumstances. Should we experience delay longer than 20 minutes because of traffic, we will notify you immediately.
- An authorized receiver must sign all delivery. If you require our rental equipment, we ask that you verify them and sign the rental sheet.
- Delivery charge is based on the size of your order and distance.
- Minimum delivery charge is \$10.00. Delivery within a 5 mile radius from our production kitchen site is \$5.00 per delivery.
- You may request same day pick up for additional charge. Please have all equipment stored in one location for our driver to pick up.
- We will charge a replacement cost for any lost equipment

4. Service Staff

- *If service staff is required, the charge is \$28.00 per hour with a minimum of four (4) hours.*
- *Please arrange with your corporate coordinator if service staff is needed at least five-business day in advance. However, we will do our best to provide your staffing for any last minute needs.*



5. Cancellation Policy

- *Maison Culinaire will accept any cancellation by 11 am one day before delivery date on weekdays and by Friday at 5 pm for the following Monday deliveries. Otherwise, full payment is due and will be charged to your credit card and receipt will be sent to the address provided.*

6. Liability

- *Maison Culinaire will not be responsible under any circumstances beyond our control, including but not limited to: strikes, government control, traffic congestion, accidents and acts of God.*
- *Maison Culinaire will not be responsible for the culinary quality or safety of any food beyond the time span of the function and or any food taken out of delivery location.*

7. Privacy Policy

- *Maison Culinaire does not share any information provided by you or your company. The information is solely for the purpose of communication and correspondence between you and Maison Culinaire.*

8. Reward Program

- *The more often you order from Maison Culinaire, the more you will receive*
BONUS REWARD
- *Redeem your REWARD POINTS for upgrade, additional items or credit towards your next order.*
- *For every \$100.00 you spend, you will receive two bonus point equivalent to \$ 2.00. or any fraction of your TOTAL ORDERS excluding Sales Tax*
- *EXPIRATION: is calculated from first date of your order through the last date within a 12 month period*

We dedicate ourselves to ensure our food and services meet your highest expectations.
We ask all of our clients to take a moment to review the above terms.

Menus

Tier One

Minimum order for 10 People

Rise and Shine

Bagel Express

*Assorted Bagels served with cream cheese, assorted fruit preserve and butter.
\$2.25 per person*

French Quarter Beignet

*Light and fluffy, favorites in New Orleans dusted with powdered sugar served with honey and caramel sauce.
\$2.25 per person*

Fresh from our Bake Shop

*An assortment of one and one half dozen freshly baked breakfast pastries to include Danishes, Cinnamon Bun, Muffin, Croissant Butter and Fruit Preserves
\$9.50*

Individual Yogurt

*Assorted individual non fat yogurts
\$2.55 per person*

By the Dozen

*Assorted Muffins, your choice of Blueberry, Banana Nuts, Apple Cinnamon, Chocolate Chips, Lemon Struesel, Poppy Seed and More
\$5.95 per dozen*

Individual Cold Cereal with Milk

*Assorted individual cereal bowl with ½ pint whole, 2% or fat free.
\$2.60 per person*

By the loaf

*Choose your loaf to include banana nut, poppy seed, zucchini, cranberry orange and lemon pound cake.
\$14.00 each loaf +/- 8 slices*

Fresh Fruits

*Assorted seasonal fresh cubed fruits
Small – serves 10-12 \$25.00
Medium – serves 25-30 \$48.00
Large – serves 35-40 \$58.00*

Hot Breakfast

Bacon and Eggs

*Scrambled Eggs, Crisp Bacon, Homefries, Toast, English Muffin, Butter and Fruit Preserve
\$6.95 per person*

Breakfast Burrito

*Flour Tortilla filled with Eggs, Sausage, Potatoes and Shredded Cheddar Cheese, Pan Seared to a Golden Brown
\$3.25 each*

Good Morning Sunshine

*Your choice: Light buttermilk pancake, Belgium waffle or Brioche French toast served with butter, syrup, fruit topping and whipped cream.
\$5.50 per person*

**Many other Breakfast Items for Tier 1 are available
Please ask your catering representative**



Morning Trays

Tier Two

Minimum order for 10 People

Bagel Tray

Assorted Bagels served with two choices Cream Cheese, Smoked Salmon, Garden Vegetable, Strawberry, Honey or Caramel Cream Cheese.

\$4.75 per person

Express Continental Breakfast

Assorted Breakfast Pastries to include Muffins, Danishes, Scones and Petite Croissants, Seasonal Fruit Cubes, Butter and Fruit Preserves.

\$5.79 per person

Classic Continental Breakfast

Assorted Breakfast Pastries to include Muffins, Danishes, Scones and Petite Croissants, Seasonal Fruits with Honey Yogurt Sauce Orange Juice, Butter and Fruit Preserves.

\$6.75 per person

Breakfast Sweets by the dozen

Homemade in our bakeshop your choice of three selection of Assorted Muffins, Scones, Danishes, Cinnamon Buns, Donuts, Almond Bear Claws, Walnut Sticky Buns.

\$18.00 per bakers dozen

Hot Breakfast Breakfast Sandwiches

Your choice:

*Ham, Egg and Cheddar Cheese on Butter Croissant.
Bacon, Egg and Cheddar Cheese on Toasted Sourdough Bread
Sausage, Egg and Provolone Cheese on Toasted Bagel.*

\$4.25 each

Hot Breakfast Buffet

Select one each from the following:

*Scrambled Eggs or Cheese and Vegetable Frittata
Bacon, Sausage Links, Sausage Patties, Grilled Ham.
Home Fries, Hash Brown, or Potato O'Brian*

Buttermilk Pancake with Butter and Syrup, Bagel with Cream Cheese or Petite Croissant with Butter and Fruit preserve.

\$6.50 per person



Many other items are available, Please ask your catering representative

Corporate Menus

Tier Three

Minimum order for 10 people

La Boulangerie

*Our Gourmet selection of Freshly Baked Breakfast Pastries to include, Muffins, Scones
Fruit or Cheese Danishes, Almond Bear Claws, Chocolate Filled Croissants or
our Breakfast Loaves, Buttery Brioche. Please choose Four*

\$24.00 per bakers dozen or \$2.25 each

The Executive Continental

*Fresh Squeezed Orange Juice, Platter of Seasonal Fresh Fruits and Berries with Honey Yogurt Dipping Sauce
Assortment of Freshly Baked Breakfast Pastries, Butter and Fruit Preserves*

\$8.95 per person

Deluxe Bagel Platter

*Assorted Bagels, Hand Sliced Smoked Salmon with Cream Cheese, Capers, Chopped Eggs, Red Onions
Seasonal Fresh Fruit Platter with Honey Yogurt Dipping Sauce, Fresh Squeezed Orange Juice*

\$10.99 per person

Savory Croissant

*Assorted filled Croissants your choice: Ham and Gruyere, Spinach, Mushroom and Fontina Cheese
Broccoli and Cheddar, Egg, Sausage and Aged Cheddar Cheese or Medley of Garden Vegetables with Mozzarella Cheese*

\$3.50 each

THE BOARDROOM HOT BREAKFAST BUFFET

Seasonal fresh fruits platter, Fresh Squeezed Orange Juice

*Two choices of Scrambled Eggs, Poached Eggs, Individual Frittata in Phyllo Cups, Individual Quiche
Smoked Bacon, Sausage oLinks por Pattes, Grilled Ham, Breakfast Steak or Canadian Bacon
Home Fries, Potato O'Brian or Potato and Chive Cake*

Your choice of any three from La Boulangerie Selection, Butter and Fruit preserves,

\$11.99 per person

This selection requires Chafers and Heating Fuel to keep Food at Temperature

Many Other Items are available. Please ask your catering representative

Our Menu Items are carefully prepared from the Freshest Ingredients.



Sandwiches and Wraps

Tier 1
\$5.25



Smoked Turkey on Wheat

With Monterrey Jack cheese, lettuce and tomatoes

Roast Beef and Cheddar

Roast Beef and Cheddar cheese on a Kaiser Roll, lettuce and tomatoes

Tarragon Chicken Salad

Delicious chicken on Italian bread with lettuce and tomatoes

Ham and Swiss

Fresh sliced ham and swiss cheese on Sourdough bread with lettuce and tomatoes



Tuscan Hero

Fresh sliced turkey, ham, salami, cheddar and provolone, pesto aioli, lettuce and tomatoes on a hoagie roll

BLT

Crisp bacon, shredded lettuce and diced tomatoes topped with cheddar cheese and roasted peppers aioli wrapped in a white flour tortilla

Cesar Salad Wrap

Crisp Romaine lettuce, aged parmesan cheese and our own Caesar dressing all wrapped in a delicious flour tortilla



Pork Mole Wrap

Slow cooked shredded pork in a savory sauce infused with chocolate and combined with cilantro cabbage slaw and Salsa Verde all wrapped up in a flour tortilla

Thai Chicken Wrap

Ground Chicken tossed in a tantalizing Cilantro Lime dressing, bean sprouts shredded lettuce, vegetables, tomatoes and cellophane threads wrapped in a flour tortilla

The Veggie Wrap

A mixture of Julienne Garden Vegetables tossed in Basil Aioli with lettuce, tomatoes, alfalfa sprouts and mozzarella cheese wrapped in a Spinach tortilla

Corporate Luncheons

Tier One

Minimum order for 10 people

Box Lunch & Platter

A la Carte Sandwich \$5.25 each

Package #1 Box Lunch

*Includes choice of Sandwiches from Tier 1, Two Sides,
Fresh Baked Cookie or Brownie and Bottled Water.*

\$10.95 per box

Package #2 Platter

*Choice of Sandwiches from Tier 1, One Side, Salad
fresh baked Cookie or Brownie and Bottled Water.*

\$8.75 with one side \$10.95 with two sides

Package #3

Soup or Salad and Sandwich Platter

*One Half Sandwich from our Tier 1 Selection, your choice of Salad or Soup
Bottled Water or Fresh Brewed Ice Tea.*

\$8.95 per person



A la Carte Sides

*Old Fashioned Potato Salad
Red Bliss Potato Dill
German Potato Salad
Garden Green Salad
Cole Slaw
Fruit Salad
Pasta Salad (Chef's Choice)
\$2.75 per person*

A la Carte Soups

*Hearty Beef Vegetable and Barley
Chicken Noodle Soup
Minestrone Florentine
Broccoli and Cheddar
Chicken Tortilla Soup
Tomato Cream Soup
\$3.99 per person (12 oz)*



**Many other Soups, Salads and Sandwiches from Tier 1 are available
Please ask your catering representative**

Luncheons

Tier Two

Minimum Order for 10 people

The Executive Box Lunch or Platter

Comes with choice of two sides and a cookie or brownie \$11.95 per person

A la Carte Sandwich \$6.95 each

Ham and Brie

Fresh sliced Ham with Brie cheese on a Butter Croissant, Spring Mix, Tomatoes and Dijon Mustard Aioli

Turkey Club

Smoked Turkey with applewood Smoked Bacon, crisp Lettuce, Tomatoes on Toasted Multigrain Bread

Grilled Chicken Ceasar Wrap

Marinated open fire Grilled Chicken Breast, crisp Romaine Lettuce and Grated Parmesan Cheese with our own Ceasar dressing and wrapped in a Flour Tortilla

New York Corned Beef

Thin slices of Corned Beef with Thousand Island Dressing and Cole Slaw on Deli Rye bread

Open Fire Grilled Vegetable

Open Fire grilled Zucchini, Yellow Squash, Eggplant, Red Onions and Green Peppers on an Herb Focaccia bread arugula aioli and aged Feta Cheese

Grilled Chicken Monterey

Open Fire Grilled Chicken Breast with Monterey Jack Cheese and Country Ranch Mayonnaise

Tuna Salad

Albacore Solid White Tuna, Celery, Sweet Onions, Fresh Parsley, Mascarpone Cheese, Creamy Lemon Aioli and Lemon Zest on a Crusty French Baguette

Classic Roast Beef

Fresh sliced Roast Beef on a French Baguette, Spring Mix, Tomatoes and Horseradish Cream

Muffuletta

A Louisiana Favortite - Homemade Muffuletta bread filled with Salami, Ham, Mortadella, Provolone cheese and zesty Olive Salad

Caprese

Ripe Tomatoes, fresh Mozzarella and Crisp Lettuce Arugula Pesto arranged on a crusty French Baguette

The Ultimate Vegetarian

Julienne Garden Vegetables tossed in Creme Fraiche, Avocado, Garden Sprouts and Tomatoes. On fresh Ciabatta bread

French Dip

Sliced Slow Roasted Beef on a crusty French Baguette Served with our homemade Fresh Au Jus

Mediterranean Beef Pita Pocket

Sliced Greek Style Beef with Cucumber, Tomatoes, Tatziki, Feta Cheese and Alfalfa Sprouts

Chicken Tandoori Roll-Up

Chicken Breast marinated in Tandoori Spices Cooked on Open Fire, pulled and tossed with Chickpea Salad, Raita and Rool up in an Indian Naan

All our Sandwiches are prepared with the freshest ingredients, Crisp Lettuces, Tomatoes and Homemade Bread

Other Sandwich Selections are available. Please ask your catering representative



Side Salads

Tier Two

A la Carte Side Salad \$2.95 per person



Classic Caesar Salad

Crisp Romaine lettuce, homemade croutons, our own Caesar Dressing and fresh grated Parmesan Cheese

La Maison Salad

Crisp Romaine Lettuce, Baby Greens garnished with shredded Carrots, Red Cabbage, Cheddar Cheese, tomatoes and Two Dressings

Mediterranean Salad

Mixed Garden Green Lettuce, Chickpeas, Julienne Red and Green Peppers, black olives, tomatoes and cucumbers served with Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Crumbled Bacon, shaved Red Onions and hard-boiled Eggs with Bacon Vinaigrette Dressing

Southwestern Black Beans and Corn Salad

Black Beans and Roasted Corn combined with Red and Green Peppers, Red Onions and Cilantro tossed with Lime Cumin Dressing

Italian Vegetable Salad

Assorted Garden Vegetables tossed in an Herb Vinaigrette Dressing then garnished with Provolone cheese cubes

Pasta Salad

Choice of pasta tossed with Garden Vegetables, Cheese and our Special Dressing (daily special)

Greek Salad

Crisp Romaine Lettuce mixed with Iceberg leaves and Field greens garnished with cherry tomatoes, calamata olives and Feta Cheese with Marinated Red Onions, served with Feta Vinaigrette Dressing

Orzo Pasta Salad

Orzo Pasta cooked in Saffron Broth garnished with Diced Vegetables, fresh herbs and our Special Dressing

Asian Sesame Noodle Salad

Asian Noodles tossed with Julienne Vegetables and Orange Sesame Dressing

Tabbouleh Salad

Chopped Parsley tossed with bulgar wheat, diced Scallions, Mint, Red Onions, Cucumbers and Tomatoes with fresh Lemon Juice and Olive Oil

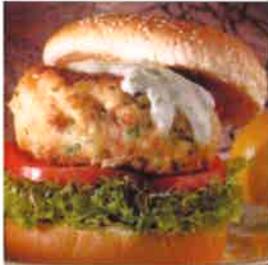
Many other Salad Selections are available, Please ask your catering representative

Luncheons

Tier Three

Minimum order for 10 guests

SIGNATURE SANDWICHES



Tuscany Chicken

Sliced Marinated Grilled Chicken Breast on a Homemade Sun Dried Tomato Focaccia Fontina Cheese, Arugula Pesto and Roasted Red Peppers.
\$7.50

London Broil and Asiago

Open Fire Grilled Beef Flank Steak Sliced, topped with Caramelized Onions and Asiago Cheese served on a Cheddar Cheese Roll
\$7.25



New York Pastrami

New York style deli Pastrami, Sauer Kraut, with our homemade Russian Aioli and Served on Homemade Rye Bread
\$7.75

Grilled Shrimp Salad

Marinated Grilled Shrimp Tossed with Lemon Aioli, Celery, Spring Onions, Lemon Zest, and Brunoise Red Peppers served on Freshly Baked Butter Croissant
\$7.99



Maison Crab Cake Sandwich

Blue Crab back-fin crabmeat combines with celery, sweet onion, and fresh chopped parsley, seasoning, tossed with aioli and fresh breadcrumb, pan fried to a golden brown. Served on a Homemade Brioche
\$14.75



California Poached Chicken

Boneless skinless chicken breast poached in white wine, sliced and arranged on a Whole Wheat Pita Pocket, Organic Baby Greens, Arugula Pesto, Avocado, Toasted Almond, Vine Ripened Tomatoes and Garden Sprouts
\$7.25

Proscuitto and Brie

Paper-thin Proscuitto di Parma and Creamy Brie Cheese on a Crusty French baguette accompanied with Dijon Cream and shaved Bermuda onions.
\$8.75



Maison Lobster Roll

Maine Lobster Morsels tossed in Creamy Lemon Aioli and Mascarpone Cheese, Shallot, Celery, Spring Onions on a Homemade Soft Roll
\$14.85

Our Signature Sandwiches are prepared with the Freshest Ingredients.

Many other Signature Sandwiches are available. Please ask your catering representative

SIGNATURE SIDE SALADS

Tier Three
\$3.50 per person



Grilled Vegetable

Marinated open fire grilled zucchini, yellow squash, eggplant, red onions, sweet peppers, and asparagus spears

Antipasto Salad

Garden vegetables, cubed salami, ham, provolone and cheddar cheese, olives, cherry tomatoes and artichoke marinated in herb vinaigrette



Citrus Asparagus Salad

Blanch and chilled asparagus drizzled with citrus vinaigrette and garnished with toasted almond.

Moroccan Cous Cous Salad

Cous Cous cooked in Saffron broth then tossed with diced vegetables, raisins and pine-nuts in a special dressing.



Grain Mustard Potato Salad

Tender diced potato tossed with mascarpone cheese, grain mustard and Banjul vinaigrette

California Vineyard Salad

Organic Field Greens, Toasted Almond, California Raisins, Fresh Strawberries Farm Fresh Cucumbers, Carrot Threads, Shaved Fennel and Citrus Herb Vinaigrette

Arugula and Frisee Salad

Baby arugula, frisee, tossed with toasted walnuts, cherry tomato halves, goat cheese profiterole with grain mustard and Banjul vinaigrette



Cheese Tortellini Salad

Cheese tortellini, julienne peppers, sweet peas, basil pesto, sun-dried tomatoes dressing, and finished with parmesan cheese

Penne Pasta Primavera

Penne pasta, garden vegetables, olives, parmesan cheese in creamy herb dressing

Our Signature Sandwiches are prepared with the Freshest Ingredients.
Many other Salad Items are available. Please ask your catering representative



Beverages

Coffee Service

Regular or Decaffeinated Coffee
*Creamers, Sugar, Sugar Substitute, Sugar in the Raw
Coffee cups, Beverage Napkins and Coffee Stirrer*

\$26.00 per gallon serves +/- 16 - 8 oz cups
Disposable beverage server.

Tea Service

Regular or Decaffeinated Coffee
*Creamers, Sugar, Sugar Substitute, Sugar in the Raw
Coffee cups, Beverage Napkins and Coffee Stirrer*

\$26.00 per gallon serves +/- 16 - 8 oz cups
Disposable beverage server.

Individual Bottled Juices

Orange, Apple, Cranberry and Grapefruit
\$2.20 each

Juices by the Gallon

Orange, Apple, Cranberry and Grapefruit
*Served in Disposable Beverage Server. Include Cups, Beverage Napkins and Ice
\$25.00 per gallon*

Assorted Sodas

Coca-Cola, Diet Coca-Cola, Sprite
Sprite and other Sodas are available
upon Request
Include Ice and Ice bucket.

\$1.75 each

Bottled Water

Bottled water 16.9 oz
Include Ice and Ice Bucket
\$1.60 each

Fresh Brewed Iced Tea

Fresh brewed, sweetened or unsweetened
Fresh Sliced Lemons, Sugar, Sugar Substitute
By the gallon, include disposable dispenser

\$18.00 per gallon serves +/- 10 - 16 oz glass

Fresh Lemonade

Made with fresh squeezed lemons.
By the gallon, include disposable dispenser
\$20.00 per gallon serves +/- 10 - 16 oz glass

Other Bottled Beverages

Perrier, San Pallegirino
\$2.20

Snapple, Arizona, Fuze
\$2.25

Milk: 2 %, Skim, Whole and Chocolate
\$1.80



Other Beverages are available, Please ask your catering representative

Luncheons

Minimum order for 10 guests

Cold Entree

Served with the appropriate Homemade Bread Accompaniment and Butter.

Grilled Chicken Caesar Salad

Marinated open Fire Grilled Chicken Breast, Crisp Romaine Lettuce, our own Caesar Dressing and Fresh Shaved Parmigiano Reggiano . Served with a Crusty French Baguette and Butter.

\$11.95 Open Fire Grilled Marinated Chicken Breast

\$13.95 Open Fire Grilled Succulent Shrimp

\$12.50 Open Fire Grilled Marinated Flank Steak

Ginger Soy Salmon Salad

Organic Baby Greens garnished with Carrot Threads, Vine Ripened Tomatoes topped with Seared Ginger Soy Salmon, Toasted Sesame Seed and Spring Onions. Served with Herb Focaccia
\$13.99

Chicken Tandoori Style Salad

Chicken Breast Marinated in our own Tandoori Spices, grilled on Open Fire served Organic Garden Lettuces, Chickpeas, Vine Ripened Tomatoes, Cucumbers served with Coriander Vinaigrette and accompanied with Inian Naan

\$11.95

Beef Tenderloin Salad

Seared Beef Tenderloin sliced and served with Organic Field Greens, Crisp Romaine Lettuces, garnished with Vine Ripened Tomatoes, Carrot Threads, Shaved Fennel, Grilled Asparagus, Shaved Asiago Cheese served with Aged Herb Balsamic Vinaigrette and Crusty French Baguette

\$15.95

Grilled Portabello Salad

Open Fire Grilled Marinated Portabello Mushroom, serve with Organic Spring Lettuces, Julienne Vegetables, Vine Ripened Tomatoes, Cucumbers, Honey Mustard Vinaigrette, Served with Sun Dried Tomato and Onion Focaccia.

\$9.95

All Our Salads are prepared from the Freshest Ingredients.

Many other Salad Selections are available. Please ask your catering representative



Corporate Dessert Selections

The perfect finish for your Gourmet Luncheon



Assorted Fresh Baked Cookies

Cellabout Chocolate Chip, Chewy Oatmeal Raisin, White Chocolate Macadamian

\$18.00 per dozen

Assorted Bars

*Lemony Lemon Bar, Southern Chocolate Pecan Square
Rocky Road Square, Grand Prize Coconut Caramel Square
Macaroon Bar, Peanut Butter - Chocolate Bar*

\$2.25 each



Cheesecake

*Our Original Cheesecake is topped with Creamy Sour Cream
Chocolate Swirl, Raspberry Swirl, Chocolate Cheesecake*

\$28.00 each - 9 inch serves approximately 12 person

Fresh Homemade Strawberry, Raspberry, Blueberry Sauce

\$8.00 32 oz serves approximately 12 person



Brownies and Blondies

*Chocolate Fudge Brownie, Our Kitchen Sink, Sinful Brownie
Rocky Road Brownie, Grand Prize Coconut Caramel Brownie*

\$2.25 each



Tres Leches

*Homemade Light Yellow Genoise soaked with Three Different Milk, infused
Pure Vanilla, Brown Sugar and Rum. Iced with Real Whipping Cream*

\$38.00 - 1/2 sheet serves approximately 24 person

Bourbon Street Bread Pudding

*Homemade with Brioche and Croissant, Cream, Eggs, Pure Cane Sugar
Pure Vanilla and infused with Bourbon. Served with Creme Anglaise*

\$25.00 - 10 inch

Assorted Cakes

*Tell us your favorite cake and we will prepare them for you
Any Cake, any Flavor and Size*

Please ask your catering representative for size and prices

Specialty White or Dark Chocolate Mousse Cake

\$42.00 each - 10 inch



Many other desserts are available, please ask your catering representative

Luncheons

Minimum order for 10 guests

Hot Entrees



Maison Hot Luncheon is served with an appropriate Starch, your choice of Salad and Two Desserts, Crusty French Baguette, Butter
The following selections require heating for at least one half hour before service
Please ask your catering representative for equipment rental.

Chicken Teriyaki

Chicken Breast Marinated in our own Teriyaki Sauce, Grilled on Open Fire, presented with Toasted Sesame Seeds and Sliced Scallion, served with Steamed Jasmine Rice and Cucumber Relish.

\$14.75



Seared Salmon Lemon Beurre Blanc

Seared Salmon fillet with White Wine and Lemon Butter Sauce, served with Boiled Parsley Potatoes and Asparagus Spears Garnish.

\$17.65 per person

Chicken Francaise

Chicken Breast Medallions dusted with Seasoned Flour dipped in Egg and pan-seared, finished with White Wine Lemon Sauce, served over Julienne Vegetables, accompanied with Saffron Rice Pilaf.

\$16.95

Mediterranean Chicken

Marinated Chicken Breast Grilled on Open Fire, sliced and served with Tomato Saffron Sauce garnished with Capers and Olives. Served with Spanish Rice.

\$15.95 per person

Beef Tenderloin brochette \$18.75 per person



Shrimp Scampi

Tender shrimp sautéed in garlic, white wine and garnished with fresh tomatoes and parsley served with seasoned linguini and sweet peas

\$17.95 per person

With Chicken \$14.99 per person



Fajita Bar

Chicken or Beef combined with Spanish onions, green peppers sautéed in our special spices, served with flour tortilla, Mexican Rice and all the trimmings: salsa fresca, shredded cheese, chiffonade of lettuce, jalapenos, chopped tomatoes and guacamole

\$15.75

London Broil

Marinated Beef Flank, Steak Grilled on Open Fire, Sliced and finished with Wild Mushroom Shiraz Sauce, served Roasted Rosemary Potatoes.

\$15.95



More Selection Next

Luncheons

Minimum order for 10 guests

Hot Entrees



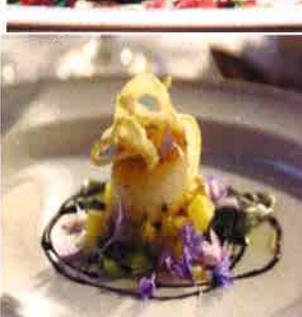
Vegetarian Strudel

Sauteed Julienne garden vegetables with parmesan cheese and mozzarella cheese encased in a flaky puff then baked to a golden brown, laced with tomato saffron cream sauce, served with boiled parsley potatoes
\$13.50 per person



Maison Crab Cake

Two lump crab cakes served with old bay spicy roasted potatoes, remoulade sauce and cabbage and jicama slaw
\$18.99 per person



Moroccan Chicken

Pan Seared Bone in Cut Chicken seasoned with Exotic Moroccan Herb and Spices then braised till tender. This dish is served with Basmati Rice.
\$12.50 per person



Korean Bulgogi

Authentic Korean Barbecue. Prepared with Beef Flank Steak, marinated in Special Korean Fresh Herb and Spices, Grilled on Open Fire, Sliced and served over Fresh Asian Vegetables and Steamed Jasmine Rice.
\$13.50 per person

Beef Tenderloin Au Poivre

Marinated with Garlic, Fresh Ground Pepper and Olive Oil, seared to a Medium, Rare finished with Green Peppercorn Sauce, served with Roasted Potato Rissoles and Garden Vegetable of the day
\$18.75 per person

Shish Taouk - Chicken Kabob

Succulent Chicken Breast Cubes marinated in a Traditional Middle Eastern Spices, Grilled on Open Fire arranged over Chickpea Casserole served with Seasoned Basmati Rice and Flat Bread
\$12.50 per person
Also prepared with Ground Sirloin

Pan Asian Seafood Medley

Succulent Shrimp, Scallop, and Fish Fillet lightly breaded with Panko Breadcrumbs Pan Fried in Pure Vegetable Oil then Tossed in our Special Slightly Spicy Creamy Sauce. Served over Stir Fry Vegetables and Steamed Jasmine Rice
\$15.50 per person

Add Fresh Vegetable Sides to your Hot Lunch to make it complete

We will prepare any Side Item you request

For additional selection, please ask your catering representative

We specialize in International Cuisine

One Pot Cookery

Minimum order for 10 guests

The following selection requires heating for at least one half hour before

Please ask your catering representative for equipment rental.

Served with Maison Salad, Crusty French Baguette and Butter



Mediterranean Chickpeas and Chorizo Sausage Casserole

Chorizo Sausages combine with Chickpeas, Diced Vegetables, Fresh Herbs and Spices served with Flat Bread.

\$8.95 per person

Baked Ziti

Al Dente Ziti combined with Creamy Fontina Cheese Sauce infused with Truffle Oil, topped with Garlic Parmesan Panko Breadcrumb and bake to a golden brown.

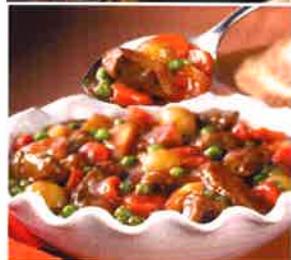
\$10.75 per person



Maison Beef Lasagna

Prepared in a Classic Way: Pasta sheets layered with Seasoned Ground Beef, Béchamel, Homemade Marinara, Mozzarella and Provolone Cheeses topped with Parmesan Cheese and baked to a bubbly golden brown.

\$14.75 per person



Chorizo Parpadella

Chorizo Sausage combined with Roasted Red and Green Peppers, Fresh Tomatoes, Garlic, Homemade Marinara Sauce and a touch of Red Pepper Flakes

\$14.75 per person



Vegetarian Pasta

Penne Pasta with Garden Vegetables, Fresh Herbs, Garlic and Sun Dried Tomato Cream Sauce.

\$9.95 per person



Conchiglie Pesto with Chicken

Shell Pasta with Chicken, Garden Vegetables, sautéed Garlic, Sun Dried Tomatoes infused with White Wine, finished with Arugula Pesto and Parmigiano Reggiano

\$13.99 per person

Louisiana Seafood Gumbo

An assortment of succulent Shrimp, Scallop and Fillet of Fish combine with Okra and Vegetables simmered in a dark, savory sauce served with Rice and Beans.

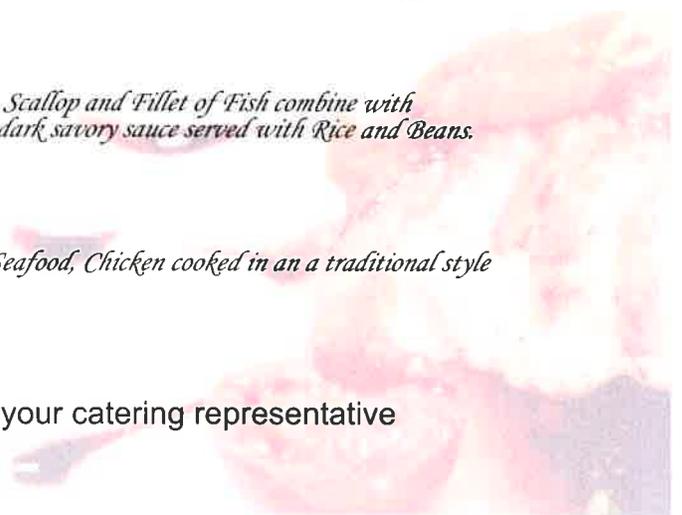
\$13.99 per person

Paella Andalusia

Traditional Spanish Dish of Rice, Seafood, Chicken cooked in an a traditional style from the Andalusian Region.

\$14.99 per person

For additional selection, please ask your catering representative



Soups

<i>New England Clam Chowder</i>	<i>\$2.95 per person</i>
<i>Maryland Crab Soup</i>	<i>\$2.95 per person</i>
<i>Gazpacho with Shrimp</i>	<i>\$2.95 per person</i>
<i>French Onion Soup</i>	<i>\$2.95 per person</i>
<i>French Green Lentils with Pancheta</i>	<i>\$2.95 per person</i>
<i>Cream of Crab Soup infused with Sherry</i>	<i>\$2.95 per person</i>
<i>Oven Roasted Tomato Bisque</i>	<i>\$2.95 per person</i>



Snacks and Munchies

<i>Assorted Gourmet Potato Chips</i>	<i>\$1.75 each</i>
<i>Homemade Potato Chips with Parmesan Dip</i>	<i>\$2.25 per person</i>
<i>Tortilla Chips with Salsa Fresca and Guacamole</i>	<i>\$2.60 per person</i>
<i>Homemade French Onion Pita</i>	<i>\$2.50 per person</i>
<i>Seasonal Fruit and Cheese</i>	<i>\$4.75 per person</i>
<i>Assorted Granola Bars</i>	<i>\$1.15 each</i>
<i>Power Bars</i>	<i>\$1.95 each</i>
<i>Freshly Popped Popcorn</i>	<i>\$1.90 per person</i>
<i>Assorted Nuts</i>	<i>\$2.95 per person</i>
<i>Homemade Caramelized Popcorn and Nuts</i>	<i>\$2.50 per person</i>
<i>Assorted King Size Chocolate Bars</i>	<i>\$2.20 each</i>
<i>Mini Candies and Chocolate Basket</i>	<i>\$2.50 per person</i>
<i>Assorted French Pastries</i>	<i>\$4.25 per person</i>
<i>Cup Cakes - Any Flavor</i>	<i>\$2.95 each</i>
<i>Homemade Jamacian Meat Pies</i>	<i>\$2.95 each</i>
<i>Chicken or Beef Empanada</i>	<i>\$2.95 each</i>
<i>Chinese Dumplings with Ginger Soy Dipping Sauce</i>	<i>\$2.95 per person</i>
<i>Philipino Lumpia - Mini Eggroll</i>	<i>\$8.00 per dozen</i>
<i>Homemade Spring Roll</i>	<i>\$2.75 each</i>
<i>Crudites - Two choice Dipping Sauce</i>	



Small \$27.95 per person serves approximately 8 - 12 Guests
Medium \$55.95.00 per person serves approximately 15 - 25 Guests
Large \$110.95 per person serves approximately 30 - 50 Guests

Minimum order is for 10 person

Don't see your favorite Soup or Snack? Ask your catering representative.

Give us 24 hours and we will exclusively prepare it for you

After Office Receptions

Minimum order is for twenty-five guests

An Afternoon Tea

Assorted Tea Sandwiches

Turkey, Curried Chicken Salad, Cucumber Watercress & Smoked Salmon

Baked Brie topped with Almonds served with French Baguette

Assorted Seasonal Fruit Display

Assorted Scones with Sweet Butter and Fruit Preserves

Tea Cookies and Assorted Pastries

\$10.95 per person

Asian Fusion

Asian Spring Rolls served with Peanut Dipping Sauce

Chinese Pot Stickers with Ginger Soy Dipping Sauce

Beef or Chicken Sate with Spicy Peanut Sauce

Chicken Tempura Strips with Ginger Soy Dipping Sauce

\$12.95 per person

Chairman's Choice

Shrimp Cocktail served with Cocktail Sauce

Mimicure Crab Balls served with Remoulade Sauce

International Fruit and Cheese served with Water Crackers and French Baguette

Roast Beef on Mini French Rolls

Grilled Vegetable Bruschetta

\$15.95 per person

Tailgate

Cajun Blackened Beef Strips with Assorted Mini Rolls

Barbecue Chicken Wings

Grilled Vegetables Platter

Chorizo Sausage and Vegetable Kabobs

Cookies and Brownies

\$12.95 per person

At the Bistro

Baked Brie en Croute

Spinach and Cheese Dip served with Bread and Vegetables

Profiteroles stuffed with Creamy Chicken

Mini Vegetable Tarts

Assorted Fresh Fruit Display with Chocolate Sauce

\$12.95 per person

South of the Border

Crisp Tortilla Chips served with:

Salsa Fresca, Shredded Cheese, Chopped Onions, Olives, Jalapenos

Sour Cream and Guacamole Cumin

Coriander Grilled Chicken Wings with Spicy Chipotle Dip

Quesadillas

Fresh Seasonal Fruit Display

\$9.95 per person





Equipment



Black Disposable: Cold Breakfast Set up	\$1.00
9 inch Plate, Plastic Knife and Fork, Dinner Napkin.	
Black disposable: Hot Breakfast Set up	\$1.25
10 ¼ inch Dinner Plate, Plastic Knife and Fork, Dinner Napkin,	
Black Disposable: Luncheon Set up	\$1.65
10 ¾ inch Dinner Plate, Dessert Plate, Plastic Knife and Fork, Dinner Napkin, Beverage Napkin	
Disposable: Hot and Cold Beverage Set up	\$1.00
Hot Cup or Cold Cup, Beverage Napkin, Beverage Stirrer, Ice(cold)	
Upscale White Plastic-Ware:	\$3.99
10-inch Silver banded Plate, Dessert Plate, Silver Plastic knife, Fork, Teaspoon, Linen-like Napkin, Hot Cup, Cold Cup, Beverage Napkin	
Disposable Serving Utensils	\$1.00
Tong, Spoons, Knife, Ladle	
Disposable Chafer 8 qt with one Heating Fuel	\$8.00
Disposable Ice Bucket with Ice Scoop	\$3.50
China: all pieces	\$0.50
Silverware all pieces	\$0.50
Stemmed Glassware	\$0.50
8 qt Stainless Chafer with One Heating Fuel	\$10.00
Round Stainless Chafer with One Heating Fuel	\$10.00
Serving Platters	\$4.00
Stainless Serving Utensil	\$1.35
Large Stainless Ice Bowl	\$5.00
Coffee Pump	\$3.00
Stainless Coffee Urn 3 gallon with One Heating Fuel	\$10.00
Specialty Pieces	
Please ask your catering representative	
Heating Fuel each 2.5 hours	\$2.25

A full Line of other Catering Equipment are available
Please ask your catering representative

Bonus, Bonus, Bonus Bonus

THANK YOU FOR YOUR CONTINUED BUSINESS

Take advantage of our services.

ALWAYS AVAILABLE

Order at least 10 times within 30 - Day Period

Receive \$150.00 Credit towards your next order

Select any package item from any of our corporate menus.



BONUS POINTS

Dont Forget

Every order you placed with us earns BONUS POINTS

\$100.00 = 2 POINTS = \$2.00

Redeem your Bonus Points for your next order

MONTHLY SPECIALS

We will inform you for any monthly specials

FREE LUNCH

Recommnd us to anyone you know and let them know to mention your name

When they order from us

We will send you 6 (SIX) FREE SANDWICHES, SIDES and BEVERAGE

Any Sandwiches from Tier 1 and Tier 2