

# CORPORATE CATERING SERVICE



*We at Maison Culinaire 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 Rolled 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 Ceasar Salad

*Crisp Romaine lettuce, homemade croutons, our own Ceasar 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 Vinagrette*

### Spinach Salad

*Baby Spinach, Crumbled Bacon, shaved Red Onions and hard-boiled Eggs with Bacon Vinagrette 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 Vinagrette 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 Vinagrette 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 Pellegrino  
*\$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 Ceasar 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 Vianaigrette, 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

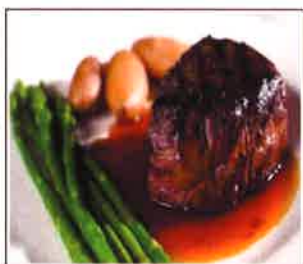


**Many other desserts are available, please ask your catering representative**

# 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 Stamed 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 Rissolés 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 Jamaican 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  
Mimosa 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



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

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***

**$\$100.00 = 2 \text{ POINTS} = \$2.00$**

*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*