



Wednesday, September 1, 2021

Fall Drop Off Menu 2021

1 Guests

Get Plated Catering

Occasion: Drop Off Menu

Menu

SMALL BITES

Prices are per each with a minimum of 24 pieces per item. Served room temperature, unless indicated.

Whipped Burrata

roasted heirloom tomatoes, rosemary focaccia, basil oil, micro greens, balsamic reduction |v
\$1.75

Grilled Chicken Satay

roasted garlic aioli | gf
\$2.00

Caprese Salad Skewer

aged balsamic, basil pesto | gf, v
\$1.75

Pear + Brie Quesadilla

caramelized vidalia onion, balsamic au sec
\$1.75

Wild Mushroom + Caramelized Onion Flatbread

truffle oil, shaved pecorino, arugula | v
\$2.00

Vegetable Spring Roll

sweet chili sauce | v
\$1.75

Deviled Egg

candied pecans, brown sugar bourbon bacon
\$1.75

Mediterranean Grilled Shrimp

lemon feta dip | gf
\$2.00

Maryland Crab Cake

green onion remoulade
\$4.00

Falafel

fattoush, feta greek yogurt
\$1.75

Argentinian Beef Satay

baby portobello, fire roasted peppers, chimichurri sauce
\$2.00

Beef Empanada

cilantro sour cream
\$2.00

Candied Maple Pork Belly Lollipop

spiced bourbon glaze
\$2.00

BLT Slider

local bacon, heirloom tomato, green onion mayo, brioche
\$4.00

Grilled Chicken Slider

housemade pickles, lemon herb mayo, red leaf lettuce, brioche
\$4.00

Ginger Chicken Meatball Skewer

sriracha aioli | gf
\$2.00

Stuffed Mushroom

baby spinach, parmesan, boursin cheese | v, gf
\$1.50

Roasted Beet Hummus Cucumber Cup

vg, gf
\$1.50

Buttermilk Fried Chicken Bites

cajun remoulade

\$2.00

Beet + Orange Endive

citrus relish, crushed pistachio, citrus vinaigrette | vg, gf

\$1.75

Seared Ahi Tuna

wasabi aioli, hand fried wontons

\$2.00

GRAZING

Charcuterie

salami, prosciutto, capicola, sopressata, seasonal jam, marinated olives, grain mustard + crackers
serves 15-20

\$140.00

Fruit + Cheese

imported +domestic cheese crackers, seasonal fruit | v serves 15-20

\$120.00

Kabob Display

grilled shrimp, lamb kofta, grilled chicken

harissa aioli + lemon feta dip | gf

serves 15-20

\$140.00

Seasonal Vegetable

assorted seasonal raw, grilled + pickled vegetables green onion dip | gf,v

serves 15

\$95.00

French Onion Dip

charred scallions, everything bagel spice, kettle chips | gf

\$5.00

Hummus Trio

roasted garlic, roasted red pepper and olive tapenade served with sliced cucumbers, tomatoes, pita triangles

\$7.00

BREAKFAST + BRUNCH

Buttermilk Pancakes

maple syrup

\$5.00

Southwestern Scramble Bowl

chili-roasted sweet potatoes, avocado, chorizo, pinto beans, scrambled eggs, cilantro, chipotle crema | gf

\$14.00

Grand Marnier French Toast Casserole

\$7.00

Scrambled Eggs

\$4.00

Seasonal Fruit and Berries

\$4.00

Applewood Bacon

\$4.00

Breakfast Potatoes

peppers & onions

\$4.00

Good Morning Sunshine

buttermilk pancakes, scrambled eggs, applewood bacon, breakfast potato, maple syrup

\$15.00

Seasonal Fruit and Berries

\$4.00

Greek Yogurt Parfait

seasonal berries, honey, homemade granola

\$4.00

Lox in a Box

plain bagel, cold smoked salmon, tomato, capers, micro radish, cucumbers, red onion, everything cream cheese

\$10.00

SALADS

Buffet style. Prices are per person unless otherwise indicated with a minimum order of 10.

Little Wild Things City Farm Greens Salad

mixed greens, apples, goat cheese, dried mission figs, almonds & apple cider vinaigrette

\$5.00

Fall Harvest Salad

romaine, kale and endive tossed with roasted pears, carrots, walnuts, gorgonzola cheese cranberry poppy dressing

\$5.00

Tuscan Caesar Salad

baby kale, heirloom tomato, herb croutons, shaved parmesan, creamy caesar dressing

\$5.00

Strawberry Spinach Salad

feta cheese, shaved red onions, blueberry, candied pecans, honey citrus vinaigrette

\$4.50

Local Heirloom Salad

seasonal mixed greens, cucumber, cherry tomato, carrot, shaved onion, breakfast radish, citrus vinaigrette

\$4.00

ENTREES

Buffet style. Prices are per person unless otherwise indicated with a minimum order of 10.

Citrus Sage Chicken

sage cream sauce | gf

\$8.00

Balsamic Honey Chicken

\$10.00

Roasted Rosemary Chicken

white wine jus lemon herb oil

\$8.00

Poblano Malbec Braised Short Rib

crispy onions

\$12.00

Herb Crusted Flank Steak

preserved lemon gremolata

\$10.00

Harissa Lime Salmon

quinoa tabbouleh, kale, toasted chickpeas, pickled onions, feta, greek yogurt | gf

\$12.00

Lemon Peppercorn Salmon

citrus relish | gf

\$10.00

Miso Ginger Glazed Salmon

\$12.00

Trinity Mixed Grilled

pesto shrimp, herb chicken, balsamic flank steak, fingerling potatoes, charred corn tomatoes, green beans | gf

\$18.00

ACCOMPAINMENTS

Buffet style. Prices are per person unless otherwise indicated with a minimum order of 10.

Butternut Squash Quinoa Pilaf

\$5.00

Rice Pilaf

\$4.00

Jasmine Rice

\$4.00

Heirloom Pasta Primavera

blistered seasonal vegetables, tomatoes, tomato basil sauce, shave parmesan | v

\$5.00

Hasselback Sweet Potatoes

toasted pecan, honey thyme butter

\$5.50

Roasted Herb + Garlic Fingerling Potatoes

\$5.00

Batata Harra Potatoes

garlic chili pepper sauce

\$4.00

Garden Chive Whipped Potatoes

\$4.00

Honey Glazed Heirloom Carrots

\$4.50

Haricot Verts + Kalamata Olives

lemon oil, garlic | gf, v

\$4.00

Sautéed Market Vegetables

garlic confit | gf, v

\$4.00

Grilled Vegetables

balsamic reduction

\$4.00

Blistered Green Beans + Cherry Tomatoes

\$4.00

Roasted Cauliflower

pepitas, breadcrumbs, thyme, garlic

\$4.50

Three Cheese Mac n' Cheese | v

\$4.00

DESSERT

Prices are per each with a minimum of 24 pieces per item. Served room temperature, unless indicated.

Brown Butter Apple Bar

v, nf

\$3.00

Chocolate Chunk Cookie

\$1.75

Brown Sugar Sea Salt Rice Krispie

\$3.00

S'mores Please

graham crumble, fudge chocolate ganache, honey-vanilla marshmallow fluff

\$3.00

Pumpkin Cheesecake Bite

candied cinnamon pepitas

\$3.00

Charges:	\$0.00
Payments:	\$0.00
Total:	\$0.00
Gratuity Not Included in Total :	_____
Balance Due:	_____

Final Balance Due: **8/18/2021**

Contract for Service

SERVICES

Our Drop Off Catering is delivered in disposable aluminum pans, BPI certified compostable plastic containers or palm leaf trays that are lined with parchment paper (based on menu selection), labeled along with disposable tongs. We are happy to set up everything in a simple buffet style upon arrival or allow **you enough time to replate the items on your own platters**. Caterer will not be held liable for food temperatures, discarding leftovers, replating or serving for unstaffed- drop off only events.

Orders should be placed no less than 3 business days of delivery. We appreciate your order as far in advance as possible. However, we do our best to accommodate short notice orders-selections may be limited.

MINIMUMS

Menu items are prepared and priced for a minimum of 10 guests, unless indicated. Please note that all orders must meet the following minimums:

\$300.00 prior to taxes and delivery fees for weekday orders

\$500.00 prior to taxes and delivery fees for after-hour & Saturday orders

\$1,000.00 prior to taxes, delivery fees and staff wages for staffed events

CANCELLATION POLICY

Cancellation must be received in writing no less than 48 hours prior to event. Orders cancelled after 48 hours will be charged in full, including events cancelled due to inclement weather.

DELIVERY AND SET UP

Hours: Monday- Friday, 9:00 am- 5:00 pm

All deliveries within the capital beltway are charged \$55.00. Deliveries outside of our normal business hours are available with an additional fee. Orders requiring equipment pickup or driver assisted set ups are charged an additional fee starting at \$40.00. Additional mileage fees are charged for deliveries outside of a 20-mile radius from our location.

MENU SELECTIONS

As full-service caterers, we are pleased to work with you on customizing menus to meet your needs. Please feel free to inquire about additional items that do not appear on the menu for full service events.

PRICING

Pricing and availability of menus are based on seasonality. All pricing is subject to change at any time.

PRESENTATION

Disposable aluminum pans, BPI certified compostable plastic containers or palm leaf trays that are lined with parchment paper (based on menu selection), labeled along with disposable tongs. Compostable plates, utensils, and napkins are available upon request for an additional fee of \$1.50 per person.

RENTAL EQUIPMENT (Full service events only)

China, silverware, glassware, tables, chairs, linens and other equipment are available upon request. Please contact us for assistance in making equipment selections.

HOT SELECTIONS

Hot menu selections require on-site warming for a minimum 30 minutes. You may purchase disposable chafing dishes with fuel for \$12.00 each. Please be mindful that some items may require additional heating time

PAYMENT

We gladly accept ACH, Visa, MasterCard and American Express. All orders must be paid in full prior to delivery unless an approved corporate account has been established. Corporate accounts are billed net 15 and interest will be charged on all invoices outstanding beyond 30 days. An administrative fee of 3% is added to all credit card transactions.

TAXES

Local sales taxes are added to all orders. Tax exempted organizations must provide certificate.

EVENT STAFF & ASSISTANCE

If you require assistance, our event staff is available at an additional charge with a four-hour minimum. They will assist with setup, breakdown, buffet maintenance and table service including replenishing beverages, clearing and serving. Our staff arrives in a uniform of black pants, white oxford shirt and a black apron. Uniform upgrades are also available upon request.

We do recommend the addition of staff for events with 75 guests or more. Please contact us for assistance with ordering staff.

FULL SERVICE EVENTS

Our account specialists are ready to assist you in creating a tailored event, from customized menus to service staff, linens, equipment and more. Please contact us for assistance 202-480-1852.

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

Please inform your account specialist of any allergies or sensitivities when placing an order.

Event Total: \$0.00	Deposit: \$0.00	Deposit Due:
Prepared For: Get Plated Catering info@getplateddc.com		
Contract #: 1250		
Last Change: 9/28/2021	Acct #:	

Get Plated LLC

Client

Signer Name: _____

Sign Date: _____

Signer Name: _____

Sign Date: _____