



Delivering

Delicious

CATERING MENU




MONUMENTAL FOOD
— A MAIN EVENT PRODUCTION —

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Order Placement

Orders must be placed 48 hours in advance between 9:00am and 5:00pm Monday-Friday. Please contact us by email or phone: info@maineventcaterers.com or 703-812-7878. With less than 48 hours notice, menu options are subject to availability, please call or email us to inquire.

Delivery

Standard daily delivery for corporate drop-offs is available 7:00am–6:00pm Monday – Friday, 8:00am–4:00pm Saturday & Sunday. Please inquire about deliveries outside these times. Delivery fee is based on your location and starts at \$25. Please be aware that there will be a delivery “window” of half an hour, 15 minutes on each side of your target delivery time.

PRESENTATION SERVICES

Attractive presentation on disposable trays and bowls with disposable serving pieces included is standard. Eco-Tableware (9" plate, fork, knife and full size napkin) is available, for \$2.00 per person. Upgraded clear heavy duty plastic ware (9" plate, fork, knife and full size napkin) is available for \$2.50 per person. Disposable chafing racks, with water pan and two sternos are available for \$9.50 per set up. Presentation on china/glass/chrome with stainless steel chafers is optional. Please call to inquire.

PRICING AND PAYMENT

Menu prices are subject to state sales tax on food and beverage and do not include delivery, set up, staff, equipment, disposables, service or any additional fees mentioned above. Gratuities are not included and may be added at your discretion. Clients are welcome to pay by credit card, company check or cash, but must be initially secured with a credit card. Full payment must be received prior to delivery unless house terms are established.

SPECIAL EVENTS

In addition to fulfilling all of your daily catering needs, our team of professionals specializes in creating customized menus for your business and personal events – from a casual retirement party or happy hour, to an upscale reception, to casual or luxury wedding receptions. We are happy to attend to all special event details including venue selection, culinary staff, servers, linen, china and floral to assure your complete satisfaction. Please call to request a customized event menu and proposal and get the party planning started today.

CANCELLATION POLICY

If you need to cancel an order, please call us immediately. Cancelled orders are subject to a cancellation charge depending on length of notice, and product already ordered/prepared.

Breakfast

ALL AMERICAN BREAKFAST

Scrambled eggs with chives, Applewood smoked bacon strips, roasted breakfast potatoes, petite mini breakfast pastries and seasonal fruit platter
\$15.50 per person

PANCAKE, FRENCH TOAST OR WAFFLE BAR

Fresh buttermilk pancakes, French toast or Belgian waffles with scrambled eggs, A&B signature bacon, crispy breakfast potatoes and fresh seasonal fruit platter
\$15.75 per person

EGG FRITTATA CUPCAKES

Select two from the following selections: salmon & dill, broccoli & cheddar, ham & Gruyère, roasted tomato & parmesan
\$130.00 for two dozen

SMOKED SALMON

Assorted mini bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes
\$13.50 per person

CONTINENTAL BREAKFAST

Assortment of danish, croissants, scones, muffins & bagels, butter, fruit marmalade, cream cheese & fresh seasonal fruit platter
\$10.95 per person

MUFFIN BASKET V

Assorted freshly baked mini seasonal muffins to include carrot, cranberry citrus, lemon poppy seed, blueberry
\$3.75 per person | two per person

GOURMET BAGEL PLATTER V

Served with plain cream cheese, vegetable cream cheese, sweet cream butter and organic fruit preserves
\$2.95 per person

HOMEMADE INDIVIDUAL QUICHE

- Savory Bacon Quiche with bacon, Gruyère cheese, caramelized onions
 - Roasted Vegetable Quiche with roasted zucchini, tomatoes, bell peppers, baby spinach, Parmigiano Reggiano
- \$6.95 per person

JUMP START BREAKFAST BURRITOS

- Farm Fresh Eggs with Onions, Peppers and Pepper Jack Cheese
 - Farm Fresh Eggs with Black Beans, Bacon, Chopped Tomatoes and Cheddar Cheese
 - Farm Fresh Eggs with Chopped Spinach, Potatoes, Mushrooms and Swiss Cheese
- \$7.00 per person

ENGLISH MUFFIN BREAKFAST SANDWICHES

- Farm Fresh Eggs with Smoked Hickory Bacon, Cheddar Cheese
 - Farm Fresh Eggs with Hickory Sausage, Cheddar Cheese
 - Farm Fresh Eggs with Fresh Spinach, Goat Cheese
- \$7.00 per person

Breakfast a la Carte

FRESH SEASONAL FRUIT PLATTER V, GF

A selection of sliced seasonal fruit
\$4.50 per person

BASKET OF MIXED FRUIT V, GF

Assortment of seasonal fruit
\$1.95 per piece

GRANOLA BERRY PARFAIT V, GF

Honey-flavored yogurt, homemade granola and seasonal fruit
\$4.50 each

CHIVE STUDD SCRAMBLED EGGS V, GF

\$4.95 per person | two eggs per person

SPICED & HERBED BREAKFAST POTATOES VV, GF

With roasted peppers and caramelized onions
\$2.75 per person

SWEET PORK SAUSAGE GF

\$2.75 per person | two per person

BACON STRIPS GF

\$2.75 per person | two per person

TURKEY BACON GF

\$3.25 per person | two per person



Cold Luncheon Buffets

SANDWICH BUFFET

Assortment of signature sandwiches and wraps, choice of one side salad, homemade cookies and brownies

\$16.00 per person

Side Salad Choices: Caesar salad, simple mixed greens, lemon orzo pasta, fingerling potato salad, full spectrum salad

THE BUTCHERS BLOCK

Traditional deli-style platter of shaved Angus beef, smoked turkey breast, black forest ham, Swiss and yellow cheddar cheese served with red potato salad, green salad, house-made pickles, lettuce, sliced tomatoes, mayonnaise, mustard, assorted sliced breads and rolls, potato chips, homemade cookies and brownies

\$18.50 per person

EXECUTIVE BOXED LUNCHES

Individually wrapped signature sandwich, Route 11 bagged chips, choice of 1 side salad, homemade cookie

\$16.50 per person



A la Carte Sandwiches & Wraps

SIGNATURE SANDWICHES & HEARTY WRAPS

\$10.50 per person

CAPRESE

Cured tomatoes, fresh mozzarella, basil leaves, fresh pesto on rustic French

STEAKHOUSE

Medium rare black Angus beef, thyme, horseradish, blue cheese, tomato tapenade, gem lettuce on French

MONUMENTAL B.L.T.

Candied bacon strips, romaine lettuce, cured tomatoes, avocado chipotle mayo served on sea salt focaccia

CAPONATA FLAT BREAD

Grilled squash, eggplant, zucchini, sweet peppers, herb goat cheese on sea salt focaccia

HERB ROASTED TURKEY BREAST

Gruyère, maple candied bacon, watercress, apple mustard, sunflower sliced bread

TUNA SALAD

Albacore tuna, romaine lettuce, tomatoes, watercress on whole wheat bread

BLACK FOREST HAM

Gouda, hickory bacon jam, bibb lettuce, beefsteak tomato, caramelized onion, herb aioli on pretzel roll

CALIFORNIA WRAP

Herb grilled chicken, cucumber, alfalfa sprouts, tomatoes, avocado, bibb lettuce, green goddess sauce

LOBSTER ROLL

Poached Maine lobster, tarragon & celery remoulade, bibb lettuce, buttery croissant

BISTRO TURKEY

Baby Swiss, cured tomatoes, baby greens, honey dijonaise, seven-grain bread

MEDITERRANEAN PULLED CHICKEN

Moroccan tzatziki, roasted eggplant spread, little gem lettuce served on sea salt focaccia



Signature Side Salads

SIGNATURE SIDE SALADS

\$XX.XX per person

SIMPLE MIXED GREENS

Field greens, tomatoes, cucumbers, carrots, radishes, champagne vinaigrette

CURLY KALE

Roasted sunflower & pumpkin seeds, dried cranberries & apricots, citrus vinaigrette

CLASSIC CAESAR

Parmigiano reggiano, rustic croutons, creamy Caesar dressing

KALE CAESAR

Parmigiano reggiano, rustic croutons, lemon basil vinaigrette

BABY SPINACH & GOAT CHEESE

Dried cranberries, toasted pecans, balsamic dressing

ORECCHIETTE BACON PASTA

Brussels, bacon, ricotta, chili flake

FARFALLE PASTA SALAD

Fresh mozzarella, chopped vegetables, pesto sauce, sun-dried tomato

MEDITERRANEAN QUINOA

Feta, charred tomato, roasted fennel, olives, herbs

POTATO SALAD

Creamy style or mustard vinaigrette

LEMON ORZO PASTA

Orzo, asparagus, feta & spinach, lemon garlic olive oil

FULL SPECTRUM VEGETABLE SALAD

Brown rice, corn, bell peppers, red onion, green beans, toasted pine nuts

NICOISE SALAD

French beans, fingerling potatoes, olives, boiled egg



Room Temperature Entrées

CAPITOL HILL LUNCHEON

- Lemon Oregano Marinated Chicken
- Honey Ginger Shrimp Skewers
- Cheese Tortellini with pesto, roasted tomatoes, parmesan
- Simple Mixed Field Green Salad with Champagne Vinaigrette

\$18.50 per person

RHODE ISLAND AVENUE

- Garlic Basil Marinated Skirt Steak with Pastina & Parmesan
- Spiced Brined Chicken Breast with Fennel & Mustard Seeds
- Roasted Yukon Gold Fingerling Potatoes
- Roasted Green Asparagus with Sherry Vinaigrette

\$17.95 per person

CONNECTICUT AVENUE

- Mint & Thyme Crusted Salmon Fillet
- Organic Chicken with Lemon, Garlic & Oregano
- Greek Orzo Salad
- Brussel Sprout Slaw with Shredded Parmesan

\$18.95 per person

CONSTITUTION AVENUE

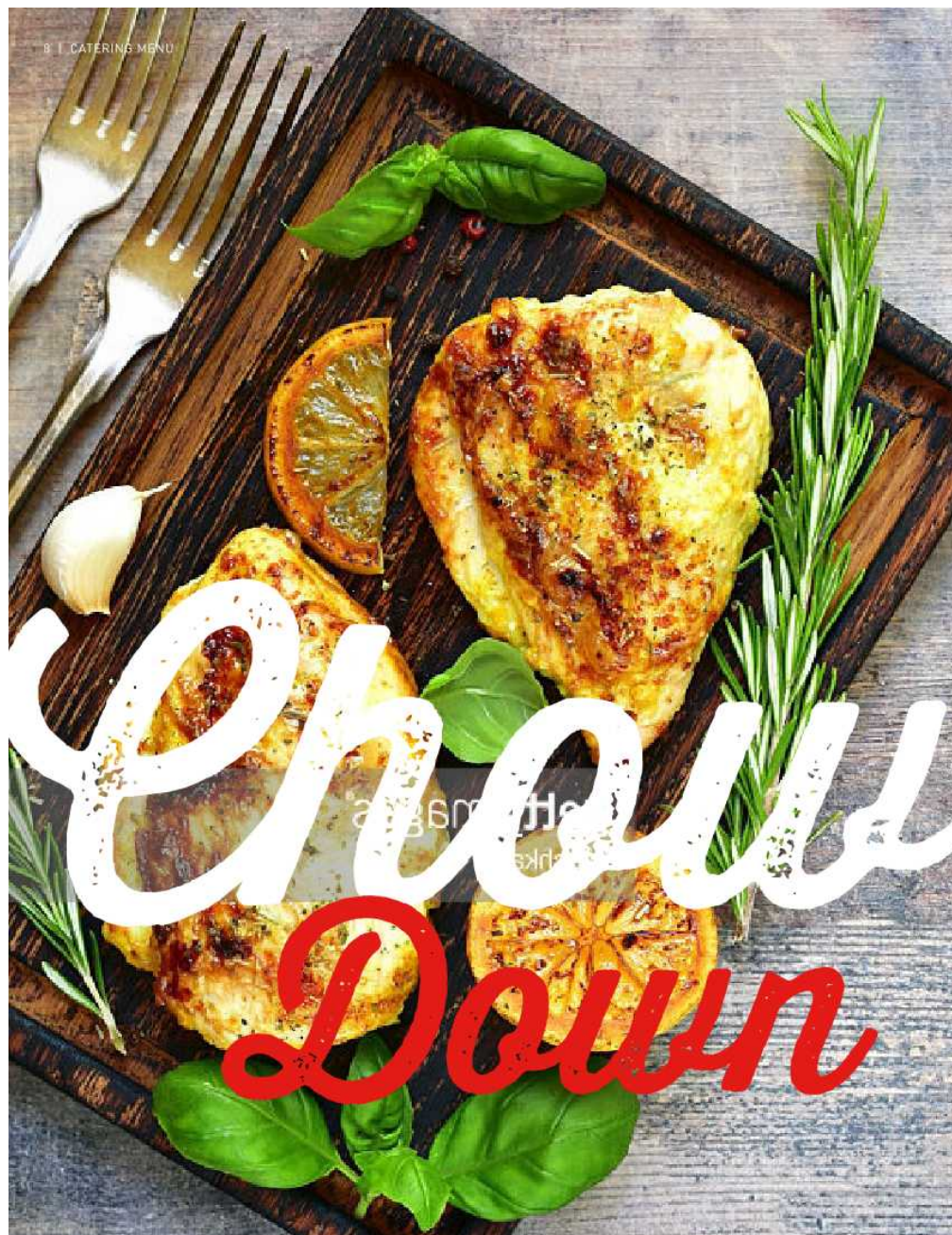
- Pan Seared Rainbow Salmon with Mango Salsa
- Sliced Blueberry BBQ Glazed Chicken Breast
- Baby Kale Salad with Curried Cauliflower
- Radicchio & Frisée Salad with Candied Pecans, Grapefruit & Truffle Vinaigrette
- Brussel Sprout Slaw with Shredded Parmesan

\$18.95 per person

BROKERS OPEN LUNCHEON

- Blackened Flank Steak with corn chipotle relish
- Blackened Salmon with pineapple black bean salsa
- Quinoa Salad with toasted almonds & dried cranberries
- Simple Mixed Field Greens Salad with Champagne Vinaigrette

\$19.50 per person



Create Your Own Buffet

Poultry

BALSAMIC GLAZED CHICKEN ROULADE

Chicken breast, herbs, ricotta cheese
\$16.25 per person

APPLE CIDER BRINED TURKEY BREAST

Turkey, cranberry jus
\$16.25 per person

BASIL CHICKEN

Chicken breast, fresh basil, beefsteak tomato, fresh mozzarella, pesto veloute
\$16.50 per person

ROASTED CHICKEN

Butternut squash, wild mushroom marsala
\$16.50 per person

CHICKEN PARMESAN

Herb & Pecorino Breadcrumbs, House Made Mozzarella, San Marzano Tomato Sauce
\$16.25 per person

Beef

CHIMICHURRI RUBBED FLANK STEAK

Medium rare thinly sliced, chimichurri rub
\$16.95 per person

BRAISED BONELESS SHORT RIBS

Short ribs, red wine glaze, sweet potato curls
\$16.50 per person

BEEF BRISKET

Slow braised beef, toasted onion confit, crispy onion straws
\$16.25 per person

BEEF BOURGUIGNON

Pearl Onions, mushrooms, burgundy wine sauce
\$16.75 per person

Seafood

GRILLED ASIAN SALMON

Salmon, soy glaze, pineapple chutney
\$16.95 per person

THYME SALMON

Salmon, roasted red peppers, citrus vinaigrette
\$16.95 per person

EVERYTHING BAGEL CRUSTED SALMON

Salmon, sesame seeds, garlic, poppyseed, cucumber tomato salsa
\$17.25 per person

PANKO CRUSTED COD

Lemon chickpeas, olives, basil, tomatoes
\$17.25 per person

PAN SEARED FLOUNDER

Flounder, kale, lemon, thyme oil
\$16.95 per person

Vegetarian

STUFFED POBLANO CHILES

Stuffed with forbidden rice risotto, topped with roasted corn & avocado salsa
\$15.95 per person

RAW ZUCCHINI 'LASAGNA' v. GF

Pine nut 'ricotta', pistachio pesto & sundried tomato sauce
\$16.50 per person

EGGPLANT PARMESAN

Eggplant, fresh herbs, tomato sauce
\$16.25 per person

QUINOA & FARRO STUFFED PEPPERS

Queso fresco, red pepper coulis
\$16.95 per person



Cold Side Salads (CHOOSE 1)

CHOPPED SALAD

Lettuce, tomatoes, bacon, scallion, bleu cheese, red wine vinaigrette

CAESAR SALAD

Romaine, parmesan, croutons, caesar dressing

BABY SPINACH

Granny smith apples, bourbon roasted cranberries, brie, candied pecans, champagne dressing

SIMPLE MIXED GREENS

Field greens, tomatoes, cucumbers, carrots, radishes, champagne vinaigrette

CURLY KALE

Roasted sunflower & pumpkin seeds, dried cranberries & apricots, citrus vinaigrette

Hot Sides (CHOOSE 1)

ROASTED CARROTS

Sea salt, butter

LEMON BASTED BROCCOLI

Garlic, lemon butter

GRILLED ASPARAGUS

Olive oil, kosher salt, pepper

SEASONAL HERB VEGETABLES

Balsamic reduction

ROASTED BRUSSELS SPROUTS

Caramelized garlic, pickled peppers

MASHED POTATOES

Mascarpone cheese, thyme

CREAMY SCALLOPPED POTATOES

Aged white cheddar

SPICED SWEET POTATO WEDGES

Cilantro garlic aioli

WILD RICE PILAF

Succotash of squash, tomatoes

BASMATI RICE

Pickled onions, diced tomatoes, poblano peppers

THREE CHEESE MAC

Gruyère, parmesan, white cheddar

Pasta Selections

ROASTED VEGETABLE LASAGNA

Layers of pasta with roasted vegetables & ricotta cheese
\$13.95 per person

LASAGNA BOLOGNESE

Layers of pasta & ground beef with fresh herbs & spices
\$15.25 per person

BAKED RIGATONI

With broccoli rabe, sweet Italian sausage & parmesan cheese
\$15.95 per person

PUMPKIN SAGE RAVIOLI

Whispers of nutmeg & brown butter, fried sage leaves
\$14.95 per person

Composed Buffets

Taco/Fajita Bar

Choice of three:

Pulled Pork, Slow-Cooked Beef Brisket, Blackened Tilapia, Pulled Chicken, Sliced Flank Steak with Peppers and Onions or Sautéed Seasonal Vegetables

- Corn Tortillas & Flour Tortillas
- Topped with Chopped Red Onions, Chopped Cilantro, Sliced Radishes, Shredded Pepper Jack Cheese, Pico De Gallo and Smashed Avocado
- Lime Black Beans & Yellow Rice
- Simple Mixed Greens with Balsamic Vinaigrette

\$16.95 per person

Burger Bar

Choice of:

Hamburgers, Turkey Burgers & Veggie Burgers

- Buns on the Side
- Assorted Toppings: Avocado, Sautéed Mushrooms, Bacon, Caramelized Onions & Cheddar Platter with Lettuce, Tomato and Sliced Pickles
- Ketchup, Mayo, Chipotle Aioli and BBQ Sauce
- Sweet Potato Wedges
- Shredded Iceberg Salad with Chopped Tomatoes and Blue Cheese

\$16.95 per person

Little Italy

- Classic caprese salad with fresh mozzarella, basil, balsamic
- Pan seared chicken abruzzo with sun-ripened tomato sauce
- Rigatoni Cacciatore with sweet peppers & mushrooms

\$16.50 per person

Asian Wok

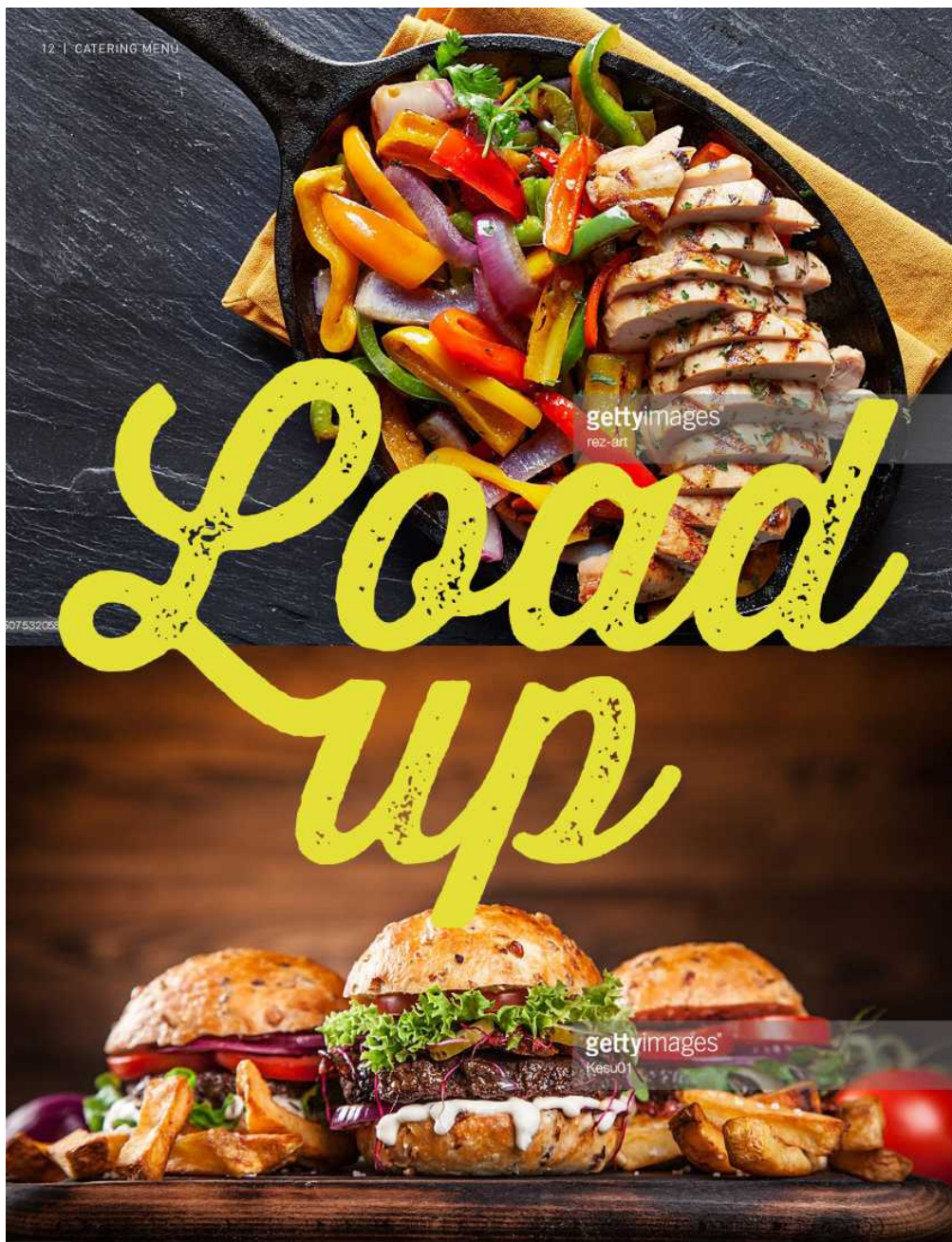
- Mandarin salad, red pepper, water chestnuts and orange segments, sesame vinaigrette
- Szechwan beef stir fry
- Steamed white rice
- Asian vegetable and noodle salad, toasted sesame rice wine vinaigrette

\$16.75 per person

Taste of the South

- Southern Fried Chicken
- BBQ Smoked Beef
- Brisket Mac and Cheese
- Seasoned Collard Greens
- Buttermilk Biscuits & Cornbread Sweet Cream Butter

\$16.95 per person



Breaks & Snacks

FRUIT & CHEESE V

Imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of bread and crackers
\$8.25 per person

GARDEN CUPS V, GF

Individual crudité served in a disposable cup with green goddess dressing
\$4.25 per person

ASSORTED POPCORN BAR

Parmesan and truffle, curry spiced popcorn and buttered popcorn
\$4.50 per person

CEO SNACK TRAY

Assorted mini sandwiches (turkey, beef and veggie), assorted mini wraps, artisan cheeses, seasonal berries, seedless grapes
\$7.50 per person

HUMMUS & PITA PLATTER VV

Roasted red pepper hummus, cilantro-lime hummus, lentil hummus served with homemade pita chips
\$6.75 per person

INTERACTIVE TRAIL MIX BREAK V

Custom-build your own trail mix; selection includes premium granola, M&Ms, salted nuts, dried cranberries, chocolate chips, sunflower seeds
\$5.95 per person



Display Platters

CRUDITÉ PLATTER

Assortment of seasonal pickled and raw vegetables with green goddess dipping sauce
\$3.95 per person

ASIAN SATAY

Display of char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles with peanut and hoisin-plum dipping sauces
\$6.25 per person

HERB ROASTED BISTRO FILET

With crisp vegetable chips, mini rolls, and a trio of sauces: roasted red pepper aioli, grainy mustard and horseradish cream
\$10.25 per person

ANTIPASTO PLATTER

Artisan cheese platter, antipasto of marinated vegetables, raw vegetables and sliced meats served with assorted sliced breads, gourmet bread sticks and bread rolls
\$8.50 per person

TRIO OF SHRIMP TRADITIONAL

Shrimp cocktail, Mediterranean grilled shrimp, steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard
\$7.75 per person

TEA SANDWICHES

An assortment of mini sandwiches to include smoked salmon with dill spread and cucumbers, black forest ham with Gruyère cheese, seasonal vegetable with lemon herb aioli
\$7.50 per person

MEDITERRANEAN PLATTER

Cous cous salad, tabbouleh salad, hummus, baba ganoush, dolmas, olives, roasted peppers, pita bread
\$7.50 per person

POACHED SALMON

With Persian cucumbers, caper berry, lemon dill aioli, bread rounds
\$9.95 per person

Sample Hors d'oeuvres

Seafood & Shellfish

- Chesapeake Bay Crab Cakes with Classic Remoulade
- Classic Cocktail Shrimp
- Fire Grilled Shrimp
- Truffled Lobster Miniature Quiche
- Lobster Mac and Cheese Bites
- Grilled Shrimp Summer Roll

Beef, Lamb & Pork

- Double Smoked Caramelized Bacon
- Chimichurri Steak Skewer
- Thai Beef Summer Roll
- Petite Beef Wellington
- Beef Teriyaki
- Sesame Beef
- Beef Empanadas

Chicken

- Lemon Rosemary Chicken Skewer with green goddess dip
- Thai Chicken Satay with peanut sauce
- Fried Chicken Slider
- Smokey Chicken Drumette with Dill Sour Cream Ranch Powder and Buffalo Sauce
- Buttermilk Fried Chicken Sliders, Bread and Butter Pickles, Chipotle Aioli
- Petite Chicken & Waffle Skewers

Vegetarian

- Brie with Toasted Almond, Maple Preserves, Crostini
- Vegetable Pot Stickers
- Wild Mushroom Tartlets
- Raspberry & Brie Turnovers
- Mac and Cheese Bites
- Greek Spanakopita
- Vegetable Samosas
- Harvest Vegetable Skewer with green goddess dip





Desserts

CLASSIC COOKIE ASSORTMENT

Chocolate chip, peanut butter, oatmeal, sugar, double chocolate
\$2.00 per person

BROWNIES AND BARS

Chocolate brownies, salted caramel brownies, lemon bar, raspberry cheesecake
\$3.00 per person

PETITE SWEETS

Includes assorted mini tartlets, chocolate eclairs and cream puffs
\$60.00 | 24 pieces

CLASSIC CUPCAKES

Vanilla Bean, Chocolate, Red Velvet, Salted Caramel
Mini \$2.95 per person
Regular \$2.15 per person

MINI DESSERT SHOTS

Selection of strawberry shortcake, chocolate peanut butter or raspberry mango mousse.
\$4.00 each

HAND PIES

3" inch individual tart selection of apple cinnamon, lemon blueberry, chocolate mousse
\$4.95 each

ROUND LAYER CAKE

10" inch cake to serve approximately 20 guests
(chocolate, vanilla, carrot, lemon, red velvet)
\$100 each



A top-down view of three wooden skewers filled with grilled salmon, yellow bell peppers, and red tomatoes. The skewers are arranged diagonally across a dark, textured slate surface. Garnishes include fresh green parsley leaves, several lime wedges, and a few small red chili peppers. The text 'Bon Appétit!' is overlaid on the left side in a stylized font.

*Bon
Appétit!*

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ORDER PLACEMENT

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