

h a u t e c a t e r i n g

# menu

Pentagon

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2019

## À LA CARTE BREAKFAST

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prices listed per person unless noted

MUFFIN BASKET - \$2.10

seasonal assortment  
regular or low  
fat

DANISH PLATTER - \$2.10

mixed fruit & cheese

CROISSANT BASKET - \$2.10

with butter & jam

BAGELS & SPREADS - \$3.00

plain, whole wheat, sesame, everything, blueberry and cinnamon raisin  
served with cream cheese & jam

FLUFFLY SCRAMBLED EGGS - \$3.50

with chives or cheddar cheese

EGG SOUFFLÉS - \$50.00 per pan - (20 servings each)

spinach, tomato, and gruyere  
ham & swiss  
bell peppers & mushrooms

BREAKFAST BURRITOS - \$60.00 per pan - 8 servings

seasonal specials

BREAKFAST SLIDERS - \$30.00 per pan - 8 servings

seasonal specials

DONUT PLATTER - \$15.00 (one dozen)

assorted flavors

SLICED BREAKFAST LOAVES - \$18.00 (per loaf - 10 slices each)

banana nut, cranberry-orange, cinnamon coffee cake and seasonal pound  
cake

## À LA CARTE BREAKFAST

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prices listed per person

CRISPY BACON STRIPS (gf) - \$2.50  
applewood smoked

HOMESTYLE BREAKFAST SAUSAGE (gf) - \$2.50  
maple links

TURKEY SAUSAGE (gf) - \$2.95  
maple links

CRISPY TURKEY BACON STRIPS (gf) - \$3.50  
applewood smoked

BREAKFAST POTATOES (v, gf) - \$3.25  
with bell peppers & onions

FRESH FRUIT SALAD - \$3.25  
seasonal assortment

WHOLE FRUIT BASKET - \$1.75  
seasonal assortment

YOGURT ASSORTMENT - \$2.25(6 oz)  
strawberry, blueberry, vanilla and raspberry

YOGURT PARFAITS - \$4.00  
vanilla yogurt topped with granola and raisins

INDIVIDUAL CEREAL WITH MILK - \$3.00  
raisin bran, frosted flakes, honey nut cheerios, corn flakes  
fat free, 2% and whole milk

## BREAKFAST PACKAGES

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prices listed per person // does not include beverage

### HEALTHY START - \$5.35

fresh fruit salad, seasonal yogurt parfaits, and assorted low-fat muffins

### EUROPEAN BREAKFAST - \$8.00

hard boiled eggs, assorted meats & cheeses, fresh berries and baguette medallions

### FARMHOUSE BREAKFAST - \$10.00

scrambled eggs, bacon or sausage links, homestyle breakfast potatoes

### CONTINENTAL CLASSIC - \$4.25

assortment of muffins, bagels, fruit & cheese danish and croissants served with butter, cream cheese, jams and jellies

### CONTINENTAL - build it your way - \$6.50

choose TWO breakfast breads:

bagels, croissants, danish, muffins, assorted loaves

choose ONE seasonal fruit:

whole, sliced or salad

add ONE extra:

granola bars \$1.50

yogurt (6 oz) - \$2.75

hard boiled eggs - \$1.25

### BREAKFAST ADDITIONS: (minimum 10 people)

biscuits & gravy - \$3.25

turkey bacon (gf) - \$3.25

chicken sausage (gf) - \$3.50

fruit salad (gf) - \$3.50

sausage gravy - \$2.75

nutella - (8 oz) - \$7.25 (12 oz) - \$10.00

flavored cream cheese

very berry (8 oz) - \$7.00 (12 oz) - \$9.00

cinnamon brown sugar - \$7.00 (12 oz) - \$9.00

sun-dried tomato & chive - \$7.00 (12 oz) - \$9.00

## BEVERAGES

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### COFFEE BAR -

\$2.60 per person

regular & decaf coffee, hot water & assorted teas with traditional accompaniments  
(earl grey, green, chamomile, chai, lemon)

### ADDITIONS: per person

1/2 pint cartons of milk (skim, 2%, whole) - \$1.75

sugar in the raw, stevia, or honey - \$0.50

flavored creamers (assortment) - \$0.75

seasoning (cinnamon, nutmeg, chocolate) - \$5.00 (per shaker)

### ASSORTED JUICES - \$1.80

cranberry, orange and apple  
(10 oz bottles)

### ASSORTED MILK CARTONS - \$1.25

fat free, 2%, whole  
(1/2 pint)

### ASSORTED SOFT DRINKS - \$1.50

coca-cola or pepsi products

### BOTTLED WATER - \$1.50

(16.9 fl oz)

### SPARKLING BOTTLED WATER:

le croix (plain, lemon, berry) - \$1.50

perrier - \$2.50

poland spring - \$1.75

### FRESH LEMONADE - \$1.50

sweetened

### FRESHLY BREWED ICED TEA - \$1.50

unsweetened or sweetened

## SANDWICHES

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### CLASSIC SANDWICHES // \$6.85 each

served on fresh bread or as wraps with lettuce & tomato  
gluten free bread available for additional \$1.00 per sandwich  
accompanied by mustard, mayonnaise & pickle spear  
(order in quantities of 5)

TURKEY & CHEDDAR  
HAM & SWISS  
CHICKEN & PROVOLONE  
ROAST BEEF & SWISS  
HOMEMADE EGG SALAD  
HOMEMADE TUNA SALAD  
HOMEMADE CHICKEN SALAD  
TOMATO & MOZZARELLA

### GOURMET SIGNATURE SANDWICHES & WRAPS // \$7.85 each

gluten free bread available for additional \$1.00 per sandwich  
(order in quantities of 5)

SOUTHWEST TURKEY CLUB  
applewood smoked bacon, pepperjack cheese, guacamole, jalapeno, kaiser roll

PRETZEL HAM  
gouda, lettuce, tomato, red onion, honey mustard, pretzel roll

GRILLED CHICKEN CAESAR WRAP  
romaine, pecorino romano, caesar dressing, sundried tomato wrap

BUFFALO CHICKEN WRAP  
crispy breaded chicken, shredded carrot & celery slaw, buffalo sauce, bleu cheese crumbles, wheat wrap

ITALIAN HERO  
salami, ham, capicola, provolone, red onion, banana peppers, lettuce, tomato, red wine vinaigrette, baguette

DELUXE ROAST BEEF  
medium rare lean roast beef, provolone, pickled red onion, horseradish aioli, kaiser roll

VEGETARIAN HERO  
portobello, roasted red pepper, tomato, fennel, tomato dressing, baguette

TACO SALAD WRAP  
black beans, green leaf, corn, tomatoes, cheddar, cilantro, avocado crema, wrap

## SANDWICHES

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prices listed per person  
(order in quantities of 10)

### SANDWICH PLATTER - \$7.85

turkey & cheddar  
ham & swiss  
chicken & provolone  
roast beef & swiss  
homemade egg salad  
homemade tuna salad  
homemade chicken salad  
tomato & mozzarella  
individual bags of chips  
condiments & pickle spear

### DELI PLATTER - \$11.50

build your own sandwich:  
ham, turkey and roast beef  
cheese slices  
mayonnaise, mustard, pickles  
assorted bread & rolls  
chip sor whole fruit  
cookies or brownies

### BAG LUNCHES // does not include beverage

CLASSIC SALAD OR SANDWICH - \$11.60 per bag

SIGNATURE SALAD OR SANDWICH - \$12.60 per bag

(minimum order of 5 sandwiches // order in quantities of 5)

choice of salad or sandwich

bag of chips

whole fruit

cookie or brownie

does not include beverage

## SALADS

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prices listed per person  
(order in quantities of 5)

### CLASSIC SALADS: \$3.75

#### MIXED GREEN SALAD (v, gf)

tomato, cucumber, carrots, button mushrooms  
choice of balsamic vinaigrette, ranch, honey mustard or raspberry vinaigrette

#### CLASSIC CAESAR SALAD (gf)

romaine, pecorino romano, freshly baked croutons, caesar dressing

#### GREEK SALAD

romaine, tomato, black olive, banana peppers, feta cheese, red wine vinaigrette

### SIGNATURE SALADS: \$4.25

#### ARUGULA SALAD (gf)

sprouts, dried cranberries, pine nuts, goat cheese, champagne vinaigrette

#### CAPRESE SALAD (gf)

romaine, parmesan, croutons, aged balsamic vinegar

#### BABY SPINACH SALAD (v, gf)

mandarin orange, green onion, slivered almonds, citrus vinaigrette

#### CUCUMBER SALAD (gf)

roma tomato, red onion, feta, red wine vinaigrette

### DELUXE SALADS: \$4.75

#### COBB (gf)

romaine, tomato, bacon, hard boiled eggs, avocado, blue cheese, red wine vinaigrette

#### SUPERFOOD (v, gf)

kale, sliced brussel sprouts, toasted quinoa, hemp seeds, roasted beets, green goddess dressing

### SALAD ADDITIONS:

grilled chicken - \$6.00

grilled salmon - \$9.00

grilled steak - \$8.00

shrimp - \$7.50

tofu - \$4.75



## SOUPS

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**CLASSIC:** \$3.50 per person  
(ordered in quantites of 10)

BROCCOLI & CHEDDAR

CHICKEN NOODLE

TOMATO BASIL

WHITE BEAN & ESCAROLE

MOROCCAN LENTIL

CHICKEN TORTILLA

ITALIAN WEDDING

**SIGNATURE:** \$4.50 per person  
(ordered in quantites of 10)

SPICY CRAB & CORN CHOWDER

NEW ENGLAND CLAM CHOWDER

CARIBBEAN JERK CHICKEN

BEEF OR TURKEY CHILI (gf)

SHRIMP & SAUSAGE GUMBO

BEEF STEW

## ENTRÉES

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prices listed per person

### CHICKEN

GRILLED JERK CHICKEN (gf) - \$9.00  
red pepper & caramelized onion chutney

STUFFED CHICKEN BREAST (gf) - \$9.50  
sauteed mushrooms & caramelized onions  
adobo honey sauce

TUSCAN CHICKEN BREAST (gf) - \$10.00  
sundried tomato, kalamata olives, artichoke heart ragu

PARMESAN CRUSTED CHICKEN BREAST - \$10.00  
tomato jam

### BEEF & PORK

BRAISED BEEF SHORT RIBS (gf) - \$11.00  
mustard demi-glace

GRILLED FLAT IRON STEAK (gf) - \$11.50  
roasted tomato cilantro salsa

GRILLED PETIT FILET - \$12.00  
mushroom beer sauce

MESQUITE ROASTED PORK TENDERLOIN (gf) - \$9.00  
rosemary chutney

### SEAFOOD

GRILLED SALMON (gf) - \$13.00  
fire roasted red pepper sauce

ROASTED COD (gf) - \$11.00  
green peppercorn sauce

SEARED JUMBO CRAB CAKE - \$13.50  
old bay remoulade

## ENTRÉES

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prices listed per person

### VEGETARIAN

CAVATAPPI PASTA BAKE - \$8.00

sauteed spinach, mushrooms, caramelized onions & fontina

STUFFED BELL PEPPER - (v, gf) - \$8.00

brown rice, black beans, roasted tomatoes  
cilantro chutney

QUINOA & CANNELLINI PILAF - (v, gf) - \$8.00

sauteed seasonal vegetables  
fresh herbs

STUFFED TOMATO - (v, gf) - \$8.00

bulgar, hemp seed, spinach, onion & feta

## ENTRÉE PACKAGES

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prices listed per person (10 person minimum)

### FAJITAS - \$15.50

grilled chicken or steak  
grilled vegetables  
black beans  
spanish rice  
pico de gallo  
guacamole  
sour cream  
flour tortillas

### BBQ - \$12.00

pulled pork or chicken  
baked beans  
corn on the cob  
cole slaw  
brioche rolls

### MEDITERRANEAN - \$14.00

grilled chicken or lamb souvlaki  
lemon parsley rice  
cucumber & tomato salad  
chopped romaine  
tzatziki  
hummus  
pita

### INDIAN - \$16.00

tandori chicken tikka or lamb  
curried chickpeas & cauliflower stew  
yellow rice  
chopped romaine  
yogurt sauce  
spicy chutney  
naan

## SIDES

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### HOT STARCH - \$3.00

mashed potatoes (gf)  
wild rice pilaf (v, gf)  
roasted new potatoes with fresh herbs (v, gf)  
potato & squash gratin with goat cheese  
hasselback potatoes (v, gf)

### COLD STARCH \$3.00

pasta salad  
potato salad  
sesame soba noodles (v, gf)  
toasted quinoa pilaf (v, gf)  
couscous

### HOT VEGGIES \$3.75

sauteed seasonal vegetables (v, gf)  
grilled zucchini & yellow squash (v, gf)  
sauteed haricot verts (v, gf)  
roasted asparagus (v, gf)  
roasted broccolini (v, gf)  
roasted balsamic brussel sprouts (v, gf)  
roasted seasonal root vegetables (v, gf)

### COLD VEGGIES \$3.25

blanched asparagus  
cole slaw (gf)  
roasted corn & black bean with cumin vinaigrette (v, gf)  
zucchini & carrot "noodle" salad with honey tahini dressing (v, gf)

## SNACKS & BREAKS

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### PLATTERS (SERVES 10)

HEALTHY DIPS - (choose 2) \$42.00  
hummus with pita chips  
greek yogurt & kale with celery & carrot sticks  
tuscan white bean with pita chips  
crunchy peanut butter with pretzel rods

PINWHEELS - bite-sized flour tortilla wraps - \$35.00  
turkey & provolone, rosemary aioli  
ham & cheddar, honey dijon  
black beans, red peppers, chipotle cream cheese

SWEET & CRUNCHY MIX - \$35.00  
rice krispy bites  
homemade toasted granola  
dried fruit & nut

TRAIL MIX (served in bulk - choose 3) - \$40.00  
roasted nuts  
white & milk chocolate pieces  
dried fruit  
toasted coconut

COOKIE PLATTER - \$25.00  
assorted flavors

BROWNIE PLATTER - \$25.00  
assorted flavors

POPCORN - \$1.95 per person  
(individual bags - minimum order of 32 per flavor)  
white cheddar  
caramel  
plain

# RECEPTIONS

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## PLATTERS

serves 10-12

GRILLED CRUDITÉ (v, gf) - \$35.00

marinated seasonal vegetables served with choice of spinach dip, roasted red pepper dip, bleu cheese dip or hummus

FRESH FRUIT PLATTER (v, gf) - \$40.00

honey yogurt dip

MEZE PLATTER (v) - \$70.00

hummus, olive tapenade, toasted pita points

CHEESE DISPLAY - \$50.00

imported & domestic cheeses with crackers, flatbreads and baguette medallions

CHARCUTERIE DISPLAY - \$80.00

assorted cured meats with crackers, flatbreads and baguette medallions

## DIPS

\$2.95 per person

(order in quantities of 10)

ROASTED RED PEPPER & FETA (gf)

CREAMY DILL (gf)

SPINACH & FRENCH ONION (gf)

WARM MARYLAND CRAB

WARM SPINACH & ARTICHOKE

GUACAMOLE (v, gf)

PICO DE GALLO SALSA (v, gf)

assorted flatbreads, tortilla chips, baguette medallions or celery & carrot sticks

## RECEPTIONS

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### HORS D'OEUVRES

#### VEGETARIAN & VEGAN

\$3.25 per person

SWEET PEA & CASHEW FRITTERS (v, gf)  
chipotle pepita salsa

CORN & EDAMAME QUESADILLA  
salsa verde

VEGETABLE SPRING ROLLS (v)  
sweet chili sauce

WILD MUSHROOM TARTLET  
red onion marmalade

MEDITERRANEAN RATATOUILLE TART  
toasted pine nuts, grated romano cheese

RED BEET & GOAT CHEESE PUFF  
walnuts

#### POULTRY

\$3.50 per person

GRILLED CHICKEN BITE (gf)  
mint pea pesto

PARMESAN CHICKEN SKEWER  
prosciutto, balsamic glaze

BUFFALO CHICKEN TARTLET  
bleu cheese crumble

CHICKEN PARM BITE  
grated parmesan

PISTACHIO CRUSTED CHICKEN & ASPARAGUS BITE  
dijon sauce

CHICKEN MARSALA POT PIE  
fresh parsley



## RECEPTIONS

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### BEEF & PORK

\$3.75 per person

CHORIZO EMPANADA  
tomatillo salsa

GOAT CHEESE STUFFED DATE (gf)  
wrapped in bacon

PORK BELLY SKEWER  
szechuan glaze

SHORT RIB SKEWER  
korean bbq sauce

PETITE BEEF WELLINGTON  
mushroom duxelles

BEEF TENDERLOIN CROSTINI  
horseradish crema

COCKTAIL MEATBALLS  
choice of sauce

### SEAFOOD

\$4.00 per person

GREEN CHILI SHRIMP (gf)  
cilantro pesto

CHIPOTLE SHRIMP EMPANADA  
avocado crema

TUNA TATAKI SKEWER (gf)  
seaweed salad, wasabi pearl

PETITE CRAB CAKE  
old bay remoulade

## DESSERTS

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prices listed per piece  
unless noted

COOKIE OR BROWNIE PLATTER - \$2.50  
assorted flavors

CAKE POPS - \$5.00  
assorted flavors

LEMON BARS - \$2.50  
lemon zest & powdered sugar

CUPCAKE DISPLAY - \$3.50  
assorted flavors

CHEESECAKE SQUARES - \$2.50  
assorted flavors

FLOURLESS CHOCOLATE CAKE (gf) - \$5.00  
raspberry coulis

STRAWBERRY SHORT CAKE - \$2.50  
fresh whipped cream

PETITE MACAROONS (gf) - \$1.00  
(minimum 25)  
assorted flavors

DARK CHOCOLATE CUPS - \$3.25  
seasonal mousse

FRESHLY BAKED PIES - \$15.00  
serves 8

SHEET CAKES  
cake flavors - dense chocolate, vanilla, mocha, lemon, raspberry, marble  
icing flavors - vanilla, chocolate, butter cream, whipped cream  
quarter - \$55.00 (serves 20-25)  
half - \$90.00 (serves 40-50)  
full - \$160.00 (serves 80-100)  
add logo - \$15.00