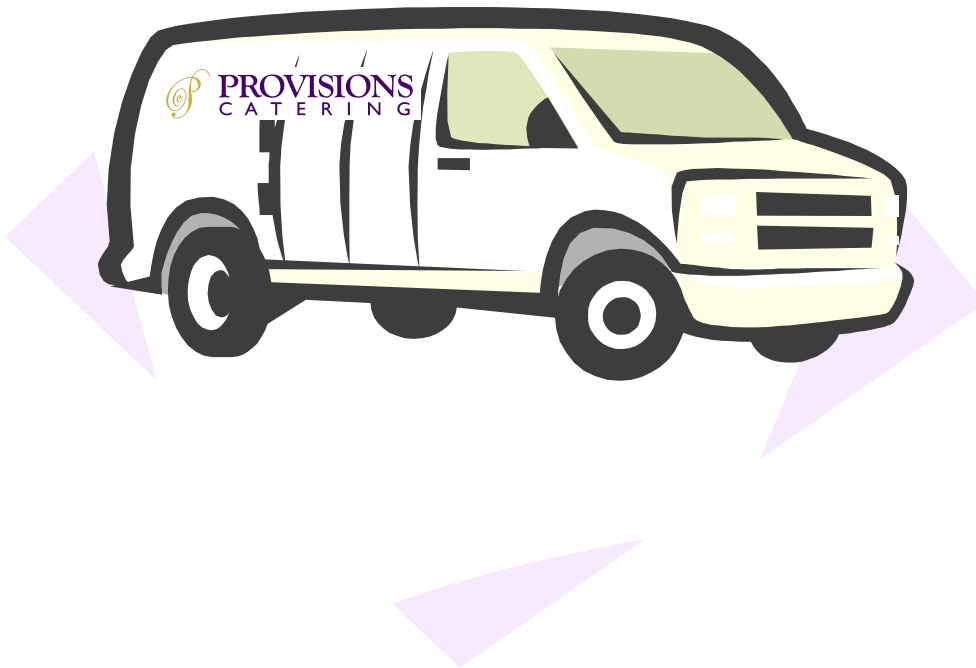




PROVISIONS CATERING

Gourmet to Go



SUNRISE DELIGHTS

A minimum order of 6 is required unless otherwise noted.

CONTINENTAL BREAKFAST

Assorted bagels, croissants, & muffins served with plain cream cheese, butter and preserves
Seasonal fresh fruit salad
\$10.50 per person

THE BAGELRY WITH SMOKED SALMON PLATTER

Assorted bagels served with plain & chive cream cheese spreads and sliced smoked salmon
Platter of sliced tomato, red onion, cucumbers
Seasonal fresh fruit salad
\$14.50 per person

HEALTHY START

Sliced fruit platter including melons, berries, pineapple and other seasonal fruits
An assortment of premium fruit yogurts served with home made granola
\$14.50 per person

ASSORTED BAGELS SERVED WITH PLAIN & VEGGIE CREAM CHEESE SPREADS

\$5.00 per person

BAKERS MIX

Assorted muffins, Danish, & croissants
\$15.00 per dozen. Minimum order 3 dozen

SEASONAL FRUIT PLATTER

Small, Serves 10 \$50.00

Medium, Serves 20 \$100.00

Large, Serves 30 \$150.00

FRUIT SALAD

\$4.95 per person

ASSORTED BERRIES WITH LEMON CURD

\$6.95 per person

SIGNATURE SANDWICHES

Prices are per sandwich. A minimum order of 6 is required unless otherwise noted.

All sandwiches are served on fresh breads & rolls, served with mustard and mayonnaise on the side.

\$8.50 per sandwich. Minimum order must be 3 of each sandwich.

ROASTED TURKEY CLUB

Fresh roasted breast of turkey, lettuce, tomato & bacon

GRILLED VEGETABLE SANDWICH

Eggplant, mushrooms, red & yellow peppers, squash, basil pesto & herbs

**Option to add mozzarella or goat cheese for additional \$1.00 pp*

CORNED BEEF SANDWICH

Corn beef with Swiss cheese and topped with cole slaw

CHICKEN SALAD

Traditional white meat chicken salad seasoned with tarragon

EGG SALAD SANDWICH

Traditional egg salad with tomato & lettuce

TUNA SALAD

Albacore tuna salad with lettuce & tomato

HAM & CHEESE SANDWICH

Honey baked ham with choice of cheese (American, Swiss, cheddar, gruyere)

ROAST BEEF SANDWICH

Medium rare roast beef with red leaf lettuce & horseradish sauce

ITALIAN CLUB

Genoa salami, mortadella, provolone, Italian dressing, lettuce & tomato

GOURMET SANDWICHES

Prices are per sandwich. A minimum order of 6 is required unless otherwise noted.

All sandwiches are served on fresh breads & rolls, served with mustard and mayonnaise on the side.

Minimum order must be 3 of each sandwich.

GRILLED SALMON

Grilled salmon with basil, mesclun greens & herbed mayonnaise on the side

\$9.50 per sandwich

CAESAR CHICKEN CLUB

Grilled chicken breast with thinly sliced pancetta, baby greens, sun dried tomatoes & shaved parmesan

Topped with Caesar dressing

\$8.50 per sandwich

ROASTED PEPPER & GOAT CHEESE

Roasted red & yellow peppers, capers, goat cheese, caramelized red onion & basil leaves with balsamic vinaigrette

\$8.50 per sandwich

MARINATED & GRILLED STEAK

Medium rare flank steak with red leaf lettuce & horseradish cream

\$9.50 per sandwich

SHRIMP SALAD SANDWICH

Shrimp salad seasoned with Old Bay with lettuce & tomato

\$9.50 per sandwich

NEW ORLEANS MUFFULETTA

Baked ham, salami, proscuitto, provolone cheese, roasted peppers and olive tapenade

\$8.50 per sandwich

CALIFORNIA CHICKEN GRILL

Mesquite grilled chicken breast with avocado, tomato & lettuce

\$8.50 per sandwich

TURKEY WITH BRIE & MANGO

Roasted breast of turkey with brie, mango & honey Dijon mustard

\$8.50 per sandwich

THE AMORE CLUB

Genoa salami, mortadella, mozzarella, roasted peppers, tomato, black olives

\$8.50 per sandwich

CAPRI SANDWICH

Grilled Portobello mushroom, roasted red peppers, caramelized onions with basil pesto

\$8.50 per sandwich

HORS D'OEUVRES

Prices are per serving. A minimum order of 6 is required unless otherwise noted.

PLANTAIN CHIPS & DIPS

Freshly baked plantain chips served with homemade salsa & chunky guacamole
\$5.50 per person

SPINACH, CRAB AND ARTICHOKE DIP

Each serves 12, served with pita chips
\$40.00 per dip

VEGETABLES AND PITA WITH MID-EASTERN DIPS

Carrot sticks, asparagus spears, cucumber spears, and celery sticks, and pita bread
Served with hummus, taramosalata & tzatziki
\$5.50 per person

CHEESE DISPLAY

Assorted domestic & imported cheeses, served with crackers, grapes & strawberries
\$5.95 per person

PEPPERED TUNA WITH WASABI MAYONNAISE

Cubes of ahi tuna coated in peppercorns, seared medium rare, served on skewers with wasabi mayonnaise
\$34.00 per dozen. Minimum order 3 dozen.

BRIE PINWHEELS

Imported brie cheese topped with dried fruits, herbs, and nuts, served with assorted crackers
\$65.00 each

SMOKED SALMON AND CUCUMBER ROLLS

Thin slices of European cucumber spread with herbed cream cheese and smoked salmon
\$30.00 per dozen. Minimum order 3 dozen.

CALIFORNIA ROLLS

Sushi made with imitation crab, nori, rice and avocado, served with pickled ginger, wasabi, and soy
\$26.00 per dozen. Minimum order 3 dozen.

VEGETABLE SUSHI ROLLS

Sushi made with avocado, cucumber, rice, and nori, served with pickled ginger, wasabi, and soy
\$26.00 per dozen. Minimum order 3 dozen.

DEVILED EGGS

Old fashion deviled eggs garnished with sprigs of parsley
\$15.00 per dozen. Minimum order 3 dozen.

BBQ SHRIMP

Jumbo shrimp marinated in basil, chili sauce, garlic, etc and grilled
\$45.00 per dozen. Minimum order 3 dozen.

JUMBO STEAMED SHRIMP

Jumbo steamed shrimp served with cocktail sauce
\$45.00 per dozen. Minimum order 3 dozen.

All prices subject to sales tax & delivery charge. Prices subject to change without notice.
Phone: 301.949.6100 ▪ Fax: 301-933-5411 ▪ Email: service@cateringbyprovisions.com
www.cateringbyprovisions.com

HOT HORS D'OEUVRES

Prices are per serving. A minimum order of 6 is required unless otherwise noted.

MINIATURE CRAB CAKES

Miniature Maryland crab cakes flavored with Old Bay, served with tangy cocktail sauce
\$38.00 per dozen. Minimum order 3 dozen.

CRAB FONDUE

A blend of creamy cheeses, sherry, and crab, served warmed with crackers
\$40.00 per dip, each serves 10

SLIDERS

Miniature hamburgers on a petite bun with a pickle slice and ketchup
\$20.00 per dozen. Minimum order 3 dozen.

BRIE IN PUFF PASTRY

Imported brie topped with dried cranberries, apricots, pecans, and brown sugar
Wrapped in puff pastry and cooked until puffed and golden
\$65.00 each

CHICKEN PARMESAN STICKS

Chicken strips dipped in parmesan flavored bread crumbs, cooked until golden, served on sticks
\$5.50 per person

SPANEKOPITA

Greek spinach pies cooked until crisp and golden
\$15.00 per dozen. Minimum order 3 dozen.

MINIATURE SPINACH QUICHE

Mini quiche made with spinach and cheeses
\$15.00 per dozen. Minimum order 3 dozen.

MINIATURE QUICHE LORRAINE

Mini quiche made with bacon and cheeses
\$15.00 per dozen. Minimum order 3 dozen.

MINI POTATO PANCAKES TOPPED WITH APPLESAUCE

Lacy traditional miniature potato pancakes cooked until crisp and golden, topped with applesauce
\$18.00 per dozen. Minimum order 3 dozen.

CURRIED CRAB DIP WITH IMPORTED GINGERSNAPS

A blend of jumbo lump crab meat, creamy cheese, horseradish, and a hint of curry, served with imported gingersnaps
\$40.00 per dip

THREE CHEESE MINIATURE MACS

Macaroni and cheese made with three cheeses and baked in mini muffin pans
\$20.00 per dozen. Minimum order 3 dozen.

ENTREE SALADS

A minimum order of 6 is required unless otherwise noted.

SOUTHWESTERN FAJITA SALAD

Romaine hearts, choice of grilled chicken, beef or shrimp, sliced avocado, tomatoes, jack cheese, black beans, corn & Crispy tortilla strips with a lime vinaigrette on the side

\$16.00 per person with chicken or beef

\$18.00 per person with shrimp

CHINESE CHICKEN SALAD

Romaine, strips of grilled chicken, cilantro, julienned carrots, toasted sesame seeds, crispy wontons, with hoisin dressing
\$16.00 per person

ROASTED TURKEY COBB SALAD

Salad with assorted greens, strips of roasted turkey, tomatoes, hard boiled egg, blue cheese, avocado, bacon bits

Served with creamy Dijon vinaigrette on the side

\$16.00 per person

GRILLED CHICKEN AND PEAR SALAD

Assorted greens, strips of grilled chicken, marinated & grilled pears, toasted pine nuts, goat cheese and crispy noodles,

Served with citrus cilantro dressing on the side

\$16.00 per person

GRILLED CHICKEN CAESAR SALAD

Romaine leaves, grilled chicken, herbed croutons & parmesan shards tossed with Caesar dressing

\$15.00 per person

GRILLED TUNA NICOISE *

Grilled tuna, assorted greens, roasted potatoes, haricots verts, tomatoes, hard boiled eggs, red onion, capers,

Dressed with a tarragon vinaigrette on the side

\$18.00 per person

*Salmon can be substituted

CALIFORNIA GRILLED CHICKEN SALAD WITH SUN-DRIED TOMATO PESTO VINAIGRETTE

Grilled Chicken, baby salad leaves, tomatoes, roasted red and yellow peppers, toasted pine nuts, avocados, basil and chives,

Served with sun dried tomato pesto vinaigrette on the side

\$16.00 per person

GRILLED DUCK WITH CRISPY WON TONS

Baby greens, golden raisins, dried cherries, scallions, toasted sesame seeds, surrounded by sliced marinated and grilled duck,

Topped with crispy won ton shards, served with raspberry vinaigrette on the side

\$18.00 per person

SALMON AND ASPARAGUS SALAD WITH LEMON VINAIGRETTE

Baby greens topped with grilled salmon, chilled asparagus, grape tomatoes, hard boiled egg, capers and

Served with lemon vinaigrette

\$18.00 per person

GREEN SALADS

Prices are per serving. A minimum order of 6 is required unless otherwise noted.

\$4.75 per serving

SPINACH SALAD WITH SHIITAKE MUSHROOMS

Baby spinach, roasted corn, grape tomatoes, avocado, sautéed shiitake mushrooms & roasted cashew nuts,
Tossed with grainy mustard vinaigrette

GREEK SALAD

Lettuce, tomatoes, feta cheese, kalamata olives, pepperoncini, cucumber, red onion,
Green pepper, tossed with a light Greek dressing

FALL / WINTER SALAD

Mesclun greens, dried cranberries, gorgonzola cheese, apples, walnuts & balsamic vinaigrette

SPRING / SUMMER SALAD

Mesclun greens, strawberries, blueberries, raspberries, goat cheese & pistachio nuts
Tossed with raspberry vinaigrette

CAESAR SALAD

Romaine leaves, herbed croutons & parmesan shards tossed with Caesar dressing

ITALIAN CHOPPED SALAD

Lettuce, tomato, cucumber, artichokes, hearts of palm, gorgonzola, avocado,
Olives with pimento & hard boiled eggs, tossed with Italian vinaigrette

ROASTED BEET & ROASTED PEPPER SALAD

Salad with mesclun greens, roasted beets, roasted red & yellow peppers, feta cheese & toasted walnuts,
Dressed with balsamic vinaigrette

GRILLED PEAR SALAD

Mesclun greens tossed with marinated & grilled pears, toasted pine nuts, crumbled goat cheese, crispy rice noodles, dressed with
citrus vinaigrette

TACO SALAD

Lettuce, kidney beans, tomatoes, avocado, red onion, jack cheese, corn, olives, crushed tortilla chips, & salsa dressing

FATTOUSH SALAD

Toasted bread salad of greens, tomatoes, cucumbers, and peppers, tossed with a lemon vinaigrette

VEGETABLE SALADS

Prices are per serving. A minimum order of 6 is required unless otherwise noted.

\$4.50 per serving* (except grilled vegetables)

ISRAELI SALAD

Chopped tomatoes, cucumbers, peppers, and onions, tossed with chopped parsley and light vinaigrette

PANZANELLA SALAD

Italian bread salad with croutons, tomatoes, cucumbers, red and yellow peppers, onion, and basil in dijon vinaigrette

GUACAMOLE SALAD

Diced avocado, grape tomatoes, yellow peppers, black beans, red onion, & jalapeño pepper, tossed with lime vinaigrette

PAINTED DESERT COLE SLAW

Shredded red & green cabbage, shredded carrot, diced red, yellow, & green peppers, & tossed with dressing made with cider vinegar, lime juice, & honey

CAPRESE SALAD

Slices of ripe tomato, basil, wet mozzarella cheese, drizzled with basil vinaigrette

SUGAR SNAP PEAS WITH BLACK & WHITE SESAME SEEDS

Sugar snap peas in sesame vinaigrette tossed with toasted black & white sesame seeds

CORN, BLACK BEAN, TOMATO SALAD

Salad made with fresh corn, tomatoes, black beans & onions

GRILLED VEGETABLES

A mosaic of grilled mushrooms, zucchini, peppers, yellow squash, eggplant, carrots, asparagus & other market-fresh vegetables

***\$5.25 per serving**

PASTA, RICE & POTATO SALADS

Prices are per serving. A minimum order of 6 is required unless otherwise noted.

\$4.50 per serving

CAESAR PASTA SALAD

Bowtie pasta tossed with romaine lettuce, parmesan shards, slivers of tomatoes, croutons & Caesar dressing

PASTA, PEAS, PINE NUTS, AND PESTO SALAD

Fusilli and bow-tie pasta tossed with basil pesto, crunchy peas, & toasted pine nuts

SOBA NOODLES WITH SESAME GINGER VINAIGRETTE

Buckwheat noodles tossed in sesame ginger vinaigrette

ORZO WITH ROASTED VEGETABLES

Orzo salad with roasted peppers, eggplant, scallions, feta, pine nuts, basil & lemon dressing

VEGETABLE PAELLA

Saffron rice with roasted corn, sweet red peppers, black beans, peas, carrots, artichokes & Hearts of palm with dill vinaigrette

TANGIER COUSCOUS

Couscous with currants, almonds, vegetables & citrus dressing

TRADITIONAL POTATO SALAD

Traditional potato salad made with celery & hard boiled egg

PROVENÇAL POTATO SALAD

Potato salad made with red potatoes, haricots verts, cherry tomatoes, black olives, hard-boiled egg, capers & vinaigrette

ROOM TEMPERATURE ENTREES

A minimum order of 6 is required unless otherwise noted.

GRILLED ASIAN SALMON

Marinated and grilled side of salmon, brushed with soy apricot glaze
\$70.00 per side

POACHED SALMON

Whole poached salmon, served with mustard dill sauce
\$140.00 each

GRILLED SALMON WITH MANGO SALSA

Whole side of salmon marinated and grilled, topped with salsa made with fresh mangos
\$70.00 per side

SEAFOOD SALAD WITH CHUTNEY DRESSING

Shrimp, jumbo lump crab meat, pineapple chunks, chopped romaine & watercress
Tossed with pineapple mango chutney and topped with salted peanuts
\$18.00 per person

MANDARIN BEEF SALAD

Grilled marinated flank steak tossed with orange segments & almonds with poppy seed dressing, served over a bed of greens
\$10.50 per person

GRILLED LEMON CHICKEN SALAD

Strips of chicken marinated in fresh lemon, grilled, & tossed with sugar snap peas, red & yellow peppers,
Lemon juice, olive oil, & seasonings
\$7.95 per person

MEDITERRANEAN CHICKEN SALAD

Strips of grilled chicken, roasted potatoes, roasted peppers, roasted eggplant, feta cheese, kalamata olives, rosemary, & grainy
mustard vinaigrette
\$7.95 per person

APRICOT CHICKEN SALAD

Apricots soaked in sherry, chicken, rosemary, almonds tossed with mayonnaise flavored with honey and grainy Dijon mustard
\$7.95 per person

STILTON, APPLE & LEEK TART

Stilton, apple and leek tart with a spiced whole wheat crust, served room temperature, cut into wedges
\$28.00, Serves 8

QUICHE OF YOUR CHOICE

Pastry filled with eggs, cheese, cream, herbs & fillings of your choice
Ex: spinach, mushroom, sautéed onions, asparagus, crab, smoked salmon, ham, or fillings of your choice
\$28.00 - \$32.00 each*, Serves 8 (*Price depends on fillings selected)

FRITTATA OF YOUR CHOICE

Flat Italian style omelet served warm or room temperature
Fillings of your choice: ex: shrimp, crab, salmon, vegetables, etc.
\$28.00 - \$32.00 each*, Serves 8 (*Price depends on fillings selected)

HOT ENTREES

A minimum order of 6 is required unless otherwise noted. Disposable chaffing dishes can be purchased.

ENTREES – FISH & SEAFOOD SELECTIONS

GRILLED ASIAN SALMON

Marinated and grilled side of salmon, brushed with soy apricot glaze
\$70.00 per side

CHILEAN SEA BASS WITH SHIITAKE MUSHROOMS & SHALLOTS

Individual filet of Chilean sea bass with shiitake mushrooms & shallots
\$15.00 per person

TILAPIA WITH LEMON CAPER SAUCE

Individual filet of tilapia, served with lemon caper sauce
\$12.50 per person

PISTACHIO ENCRUSTED SALMON WITH SAFFRON SAUCE

Individual filet of salmon encrusted with pistachios and seared, served with saffron sauce
\$12.50 per person

MARYLAND CRAB CAKES

Maryland crab cakes with jumbo lump crab meat, served with cocktail sauce & tarter sauce
\$18.00 per person (2 – 3oz. crab cakes per person)

SHRIMP SCAMPI

Shrimp sautéed in butter, garlic, sherry & oregano, served with linguine
\$18.00 per person

ENTREES – MEAT SELECTIONS

TENDERLOIN OF BEEF

Whole tenderloin of beef, grilled and marinated, served with horseradish sauce
\$155.00 each

BEEF CHILI

Chili made with beef, onions, chopped tomatoes & kidney beans
Served with Mexican cheeses, onions, sliced olives, and sour cream
\$6.95 per person

BARBECUED BRISKET

1st cut beef brisket roasted in the oven, sliced thin and served with a tangy barbecue sauce
\$8.50 per person

TRADITIONAL MEAT LASAGNA

Lasagna made with meat sauce, mozzarella, ricotta and parmesan cheeses
\$75.00 per pan, Serves 10

HOMESTYLE MEATLOAF

Traditional all American meatloaf
\$6.95 per person

ENTREES – POULTRY SELECTIONS

CHICKEN WITH TOMATOES, ARTICHOKES, AND MUSHROOMS

Chicken roasted and topped with tomatoes, artichokes, and sautéed mushrooms
\$8.95 per person

CHICKEN MARSALA

Scallops of chicken cooked in marsala wine with mushrooms
\$8.95 per person

ROASTED ROSEMARY CHICKEN

Breast of chicken roasted with rosemary apricot – mustard glaze, sliced & fanned
\$8.95 per person

GRILLED BALSAMIC CHICKEN WITH ROASTED GARLIC & SUN-DRIED TOMATOES

Boneless breast of chicken marinated & grilled,
Topped with roasted sweet garlic & sun-dried tomatoes
\$8.95 per person

CHICKEN PARMESAN

Breaded chicken breasts topped with melted mozzarella cheese and marinara sauce
\$8.95 per person

ENTREES – VEGETARIAN SELECTIONS

PENNE PASTA WITH SPINACH, TOMATOES, PEAS, PINE NUTS, HERBED BUTTER, PARMESAN, AND BASIL

Penne pasta tossed with spinach, chopped tomatoes, peas, herbed butter, and parmesan, basil, topped with toasted pine nuts
\$7.95 per person

ROASTED VEGETABLE LASAGNA

Lasagna made with roasted vegetables, cheeses, and béchamel sauce
\$75.00 per pan, Serves 10

VEGETARIAN CHILE

Chili made with zucchini, eggplant, tomatoes, corn, black beans, and peppers
Served with Mexican cheeses, onions, sliced olive, and sour cream
\$7.95 per person

PORTOBELLO MUSHROOM STACK

Grilled Portobello mushroom stacked with grilled zucchini, yellow squash, onions, red & yellow peppers,
Garnished with a rosemary sprig *Option to add mozzarella or goat cheese for additional \$1.00 pp
\$8.95 per person

EGGPLANT PARMESAN

Crispy eggplant coated in bread crumbs, layered with marinara sauce, mozzarella & parmesan cheese
\$7.95 per person

ROLLATINI OF EGGPLANT

Eggplant sliced in long strips, sautéed, filled with herbed ricotta cheese, topped with tomato sauce and parmesan cheese
\$7.95 per person

HOT SIDES

A minimum order of 6 is required unless otherwise noted. Disposable chaffing dishes can be purchased.

\$4.50 per serving

BASMATI AND WILD RICE WITH HERBS

A blend of wild and aromatic basmati rice laced with herbs

MASHED POTATOES

Traditional creamy mashed potatoes

SAUTÉED CORN

Sautéed sweet corn tossed with butter

ASSORTED ROASTED POTATOES

Roasted purple, Yukon gold, sweet, & red bliss potatoes, roasted until golden & crisp

ROASTED SWEET POTATOES

Wedges of sweet potatoes roasted until golden & crisp

ROSEMARY POTATOES

Wedges of red bliss potatoes tossed with rosemary & olive oil, roasted until golden & crisp

GREEN BEANS WITH ALMONDS

Green beans tossed with toasted almonds

BROCCOLINI

Baby broccoli sautéed with olive oil and garlic

SUGAR SNAP PEAS WITH JULIENNED CARROTS

Crisp sugar snap peas with julienned carrots

SAUTÉED SPINACH WITH PINE NUTS

Sautéed spinach tossed with toasted pine nuts

SPINACH AU GRATIN

Spinach casserole made with béchamel sauce and cheeses

EGGPLANT PILAF

Rice with tomatoes, chunks of cooked eggplant, mint, & parsley

CORN PUDDING

Creamy corn pudding laced with sweet corn

\$26.00 per pan (serves 10 - 12)

TWICE STUFFED POTATOES

Twice stuffed potatoes with cheese and chives

\$4.95 each

SOUPS

A minimum order of 2-quarts is required. Each quart serves 4-5 people.

\$16.00 per quart, unless otherwise noted.

MATZOH BALL SOUP

Traditional chicken soup with matzo balls

BUTTERNUT SQUASH AND APPLE SOUP

Non-cream based soup made with tart fall apples and butternut squash

ROASTED VEGETABLE SOUP

Hearty thick vegetable soup made with a variety of roasted vegetables

GAZPACHO

Traditional Spanish vegetable soup made with chunky vegetables

ROASTED TOMATO AND BASIL SOUP

Soup made with roasted plum tomatoes and fresh basil

MINISTRONE

Italian vegetable soup with pasta

SHRIMP, LOBSTER, OR CRAB BISQUE

Traditional lobster or crab bisque garnished with fresh lobster meat or crab meat

\$22.50 per quart

BREADS

A minimum order of 3 dozen is required unless otherwise noted.

\$15.00 per dozen

POPOVERS

Airy muffins made with milk, eggs, and flour in pop over pans

CORN BREAD MUFFINS

Corn bread muffins laced with corn

CORN, ROSEMARY, AND ROASTED GARLIC MADELEINES

Corn muffins laced with fresh rosemary and roasted shallots

Baked in French Madeleine pans

ZUCCHINI MADELEINES

Traditional zucchini bread, baked in French Madeleine pans

ASSORTED GOURMET ROLLS

Ex., sourdough, raisin, ciabatta, olive, sun-dried tomato

FOCACCIA

Italian flatbread with herbed topping

GARLIC BREAD

Crusty garlic bread

SWEET ENDINGS

A minimum order of 6 is required unless otherwise noted.

COCONUT CAKE

Coconut flavored cake with coconut filling and icing
\$28.00 each. Serves 10 - 12

CHOCOLATE CAKE

Old fashion rich chocolate cake with chocolate icing and chocolate filling
\$40.00 each. Serves 10 - 12

CARROT CAKE

Carrot cake topped with cream cheese frosting
\$28.00 each. Serves 10 - 12

CHEESECAKE

Traditional cheesecake with seasonal berry topping
\$28.00 each. Serves 10 - 14

APPLE PIE

Warm apple pie with lattice crust served with whipped cream
\$28.00 each. Serves 10

MINIATURE CUPCAKES

\$18.00 per dozen. **Minimum order 3 dozen.**

OLD FASHION COOKIES

Traditional favorite cookies, ex. chocolate chip, lace, white chocolate, heath bar, butter, etc.
\$18.00 per dozen. **Minimum order 3 dozen.**

DECORATED BROWNIES

Fudgy brownies with white and chocolate icing
\$18.00 per dozen. **Minimum order 3 dozen.**

ASSORTED BARS

Ex. Peanut butter & jelly bars, lemon squares, congo bars, turtle squares, pecan squares, marshmallow squares, etc
\$18.00 per dozen. **Minimum order 3 dozen.**

ASSORTED MINIATURE DESSERTS

Miniature cheesecakes, miniature pecan pies, miniature cup cakes
\$18.00 per dozen. **Minimum order 6 dozen.**

CHOCOLATE DIPPED STRAWBERRIES

Plump California berries dipped in dark & white chocolate
\$20.00 per dozen. **Minimum order 3 dozen.**

MINI S'MORE CAKES

Miniature chocolate cakes made with graham crackers, chocolate, and toasted marshmallows
\$18.00 per dozen. **Minimum order 3 dozen.**

INFORMATION & POLICIES

ORDERING

We appreciate your order as far in advance as possible. Orders are accepted until 12:00pm, 2 business days prior to delivery. We will do our best to accommodate last minute orders, but selection and availability may be limited.

MINIMUMS

The minimum guest count for each item ordered is 6 unless otherwise noted.

CANCELLATION POLICY

CANCELLATIONS MUST BE RECEIVED VIA E-MAIL OR VOICE MAIL
NO LATER THAN 10 AM ONE BUSINESS DAY PRIOR TO YOUR EVENT.

Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

MENU CHANGES

Substitutions may be necessary if any ingredient is unavailable or found unsatisfactory by our chefs.

PRESENTATION

All orders are presented on disposable platters at no additional charge.

DISPOSABLE SUPPLIES

Provisions can provide high grade disposable plates, cutlery, cups and napkins at a cost of \$4.50 per person. Disposable chafing dishes and sterno are available for \$10.00 each.

DELIVERY AND SET-UP

Provisions Catering delivers to Washington, DC, Maryland, and Virginia. Within the metropolitan DC area, a delivery charge applies. An additional delivery charge will apply to orders that require set up. An additional charge will be applied to orders that require equipment pickups. Please consult with an account executive for special set-up needs and additional pricing that may apply.

TAXES

Local sales tax is added to all orders.

PAYMENT

We accept checks or VISA, MasterCard and American Express.

FULL SERVICE EVENTS

If you are interested in a full service event, an account executive will help you build a custom designed menu for your event. In addition, we can assist with all of your event needs, including china, silverware, glassware, linens and floral arrangements. For full service events please contact us at least one week prior to your event.

To sign up for our holiday specials, e-mail your contact information to service@cateringbyprovisions.com