



# PROVISIONS CATERING

## DELIVERY MENU

**SPEAK WITH ONE OF OUR ACCOUNT EXECUTIVES TO CUSTOMIZE  
ORDERS!**

**OFFICE: 301 984 4411**

**[SERVICE@CATERINGBYPROVISIONS.COM](mailto:SERVICE@CATERINGBYPROVISIONS.COM)**

**4947 WYACONDA RD, ROCKVILLE, MD 20852**

***Allergy Information: Please be advised that food prepared in our kitchen may contain or have come in contact with: milk, eggs, wheat, soy, honey, peanuts, tree nuts and/or shellfish.***

## A LA CARTE DELIVERY MENU

### HORS D'OEUVRES - ROOM TEMPERATURE

#### **PLANTAIN CHIPS & DIPS**

Freshly baked plantain chips served with homemade salsa & chunky guacamole  
**\$5.50 per person, *Minimum order of 6 required***

#### **SPINACH, CRAB AND ARTICHOKE MOLD**

Each serves 30, 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 & tzatziki  
**\$5.50 per person, *Minimum order of 6 required***

#### **CHEESE DISPLAY**

Assorted domestic & imported cheeses, served with crackers, grapes & strawberries  
**\$5.95 per person, *Minimum order of 6 required***

#### **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.***

#### **CALIFORNIA & VEGETABLE SUSHI ROLLS**

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

#### **DEVILISH EGGS**

Traditional, Bloody Mary, Hummus, Guacamole, Cajun Spice, etc.  
**\$15.00 per dozen. *Minimum order 3 dozen.***

#### **HERBED SHRIMP**

Jumbo shrimp seasoned with herbs and grilled  
**\$48.00 per dozen. *Minimum order 3 dozen.***

#### **JUMBO STEAMED SHRIMP**

Jumbo steamed shrimp served with cocktail sauce and lemons  
**\$48.00 per dozen. *Minimum order 3 dozen.***

#### **FILL YOUR OWN TORTILLA CUPS**

Mini cups made from flour tortillas served with salad made with diced avocado, grape tomatoes, yellow peppers, black beans, red onion, & jalapeño pepper, tossed with lime vinaigrette  
**\$5.25 per person, *Minimum order of 6 required***

#### **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. *Serves 10-12.***

## HORS D'OEUVRES - HOT

### 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***

### 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  
**\$30.00 per dozen. *Minimum order 3 dozen.***

### MINI POTATO PANCAKES WITH APPLESAUCE

Lacy traditional miniature potato pancakes cooked until crisp and golden, served with applesauce  
**\$18.00 per dozen. *Minimum order 3 dozen. Can be made gluten free.***

### THREE CHEESE MINIATURE MACS

Macaroni and cheese made with three cheeses and baked in mini muffin pans  
**\$24.00 per dozen. *Minimum order 3 dozen.***

### MINIATURE ARTICHOKE CAKES

Mini artichoke cakes made with chopped artichokes, breadcrumbs, chopped red peppers, mayo, seasonings and cooked until golden, served with spicy remoulade sauce  
**\$36.00 per dozen. *Minimum order 3 dozen. Can be made gluten free or vegan.***

### COCONUT CHICKEN WITH DUCK SAUCE

Bites of chicken coated in brown sugar coconut batter, cooked until golden, served with duck sauce  
**\$36.00 per dozen. *Minimum order 3 dozen.***

### COCONUT SHRIMP

Bites of shrimp coated in brown sugar coconut batter, cooked until golden, served with duck sauce  
**\$48.00 per dozen. *Minimum order 3 dozen.***

### MINI CHICKEN POT PIES

Miniature pastry cups filled with chicken, mushrooms, peas, carrots, onions with pastry topping  
**\$36.00 per dozen. *Minimum order 3 dozen.***

### PEKING DUCK PANCAKES

Breast of duck, crispy skin, and hoisin wrapped in a steamed pancake, tied with a chive ribbon  
\*Requires steaming or microwaving  
**\$36.00 per dozen. *Minimum order 3 dozen.***

## SOUPS

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

**\$16.00 per quart**

### **BUTTERNUT SQUASH AND APPLE SOUP**

**CARROT & GINGER**

**GAZPACHO**

**SHRIMP, LOBSTER, OR CRAB BISQUE** \*\$22.50 per quart

**MATZOH BALL SOUP**

(4 matzo balls/quart of soup) \*Additional matzo balls can be purchased for \$9.00 per dozen

## GREEN SALADS\*

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

**\$4.75 per serving**

### **ARUGULA SALAD**

Arugula, hearts of palm, baby heirloom tomatoes, parmesan shards, dressed in lemon 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, candied walnuts & tossed with dressing made with apple cider,  
orange zest, maple syrup, Dijon, and olive oil

### **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 OR \*PEACH SALAD**

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

*\*Peaches available when in season\**

### **FATTOUSH SALAD**

Toasted pita bread salad with greens, tomatoes, cucumbers, peppers, lots of parsley and mint, tossed with a vinaigrette flavored  
with mid- eastern seasonings

**\*Option to add grilled chicken, salmon, steak & shrimp for an additional cost**

## ENTREE SALADS

*A minimum order of 6 is required unless otherwise noted.*

### **CHINESE CHICKEN SALAD**

Shredded chicken, shredded napa and romaine, julienne carrots and julienne snow peas, sesame seeds, tossed in ginger lime vinaigrette and topped with crispy noodles

**\$16.00 per person**

### **ROASTED TURKEY OR CHICKEN 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 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*

### **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**

### **LOBSTER CORN SALAD**

A bed of arugula topped with fresh lobster lumps, roasted corn, diced avocado, diced tomatoes, tossed with a lemon Dijon dressing

**\$22.00 per person**

## ENTREES - ROOM TEMPERATURE

### **GRILLED ASIAN SALMON**

Marinated and grilled side of salmon, brushed with soy apricot glaze

**\$70.00 per side (Serves 12)**

### **POACHED SALMON**

Whole poached salmon, served with mustard dill sauce

**\$140.00 each (Serves 25)**

### **ROASTED SALMON WITH SESAME AND ORANGE GINGER RELISH**

Whole sides of salmon marinated in orange juice, white wine and soy, topped with relish made with julienne peppers, ginger, oranges, sesame oil, topped with toasted sesame seeds

**\$70.00 per side (Serves 12)**

### **LEMON, PEPPER, AND TURMERIC SALMON**

Whole side of salmon marinated in olive oil, lemon juice, black pepper, turmeric, roasted and served with fresh lemon

**\$70.00 per side (Serves 12)**

### **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

**\$8.95 per person. Minimum order of 6 servings.**

### **MEDITERRANEAN CHICKEN SALAD**

Strips of grilled chicken, roasted potatoes, roasted peppers, roasted eggplant, feta cheese, kalamata olives, rosemary, & grainy mustard vinaigrette

**\$8.95 per person. Minimum order of 6 servings.**

**ENTREES - ROOM TEMPERATURE – CONTINUED**

**APRICOT CHICKEN SALAD**

Apricots soaked in sherry, chicken, rosemary, almonds tossed with mayonnaise flavored with honey and grainy Dijon mustard  
**\$8.95 per person. Minimum order of 6 servings.**

**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**

**FRITTATA MUFFINS**

Flat Italian style omelet made in mini muffin tins, served warm or room temperature  
Fillings of your choice: ex: shrimp, crab, salmon, vegetables, etc.  
**\$28.00 – \$32.00 a dozen**

**STARCHES – ROOM TEMPERATURE**

*A minimum order of 6 is required unless otherwise \*noted.*  
**\$4.50 per serving**

**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

**TANGIER COUSCOUS**

Couscous with currants, almonds, vegetables & citrus dressing

**QUINOA WITH EDAMAME**

Quinoa tossed with edamame, carrots, cucumber, red cabbage and red bell peppers in a ginger soy vinaigrette

**BASMATI GREEK-STYLE SALAD**

Wholegrain basmati rice with cherry tomatoes, feta, red onion, cucumber, Kalamata olives, dill, mint & tossed with Greek dressing

**VEGETABLES – ROOM TEMPERATURE**

*A minimum order of 6 is required unless otherwise \*noted.*  
**\$4.50 per serving**

**GRILLED VEGETABLES**

A mosaic of grilled mushrooms, zucchini, peppers, yellow squash, eggplant, carrots, asparagus & other market-fresh vegetables  
**\$5.25 per serving**

**SUGAR SNAP PEAS WITH BLACK & WHITE SESAME SEEDS**

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

**COLE SLAW**

Traditional creamy cole slaw made with red and green cabbage

**VEGETABLES – ROOM TEMPERATURE – CONTINUED**

**APPLE AND FENNEL SLAW**

Shredded apples and fennel tossed with manchego cheese, walnuts, and a sherry vinaigrette

**ASPARAGUS VINAIGRETTE OR SIMPLY GRILLED ASPARAGUS**

Simply steamed asparagus drizzled with raspberry vinaigrette or tarragon vinaigrette  
Or simply grilled asparagus

**ENTREES - HOT**

**ENTREES – MEAT SELECTIONS**

**TENDERLOIN OF BEEF**

Whole tenderloin of beef, grilled and marinated, served with horseradish sauce

**\$165.00 each**

*\*Add \$1.50 per person for crispy tobacco onions*

**TRADITIONAL BRISKET**

1<sup>st</sup> cut brisket of beef cooked until tender, served with brisket gravy

**\$8.50 per person *Minimum order of 6 servings.***

**TRADITIONAL MEAT LASAGNA**

Lasagna made with meat sauce, mozzarella, ricotta and parmesan cheeses

**\$75.00 per pan, *Serves 10***

**SHORT RIBS**

Beef short ribs cooked in red wine with vegetables until the meat almost falls off the bones

**\$18.50 per person. *Minimum order of 6 servings.***

**ENTREES – POULTRY SELECTIONS**

**MOROCCAN CHICKEN**

Chicken breast cooked in mid-eastern spices with preserved lemons, dates, and olives

**\$9.95 per person. *Minimum order of 6 servings.***

**CHICKEN WITH TOMATOES, ARTICHOKE, AND MUSHROOMS**

Scallops of chicken topped with tomatoes, artichokes, and sautéed mushrooms

**\$9.95 per person. *Minimum order of 6 servings.***

**CHICKEN MARSALA**

Scallops of chicken cooked in marsala wine with mushrooms

**\$9.95 per person. *Minimum order of 6 servings.***

**ROASTED ROSEMARY CHICKEN**

Breast of chicken roasted with rosemary apricot – mustard glaze, sliced & fanned

**\$9.95 per person. *Minimum order of 6 servings.***

**CHICKEN PICCATA**

Scallops of breaded chicken, pan seared and served with a sauce made from white wine, lemon juice & capers

**\$9.95 per person. *Minimum order of 6 servings.***

**CHICKEN PARMESAN**

Breaded chicken breasts topped with melted mozzarella cheese and marinara sauce

**\$9.95 per person. *Minimum order of 6 servings.***

FISH & SEAFOOD SELECTIONS

**INDIVIDUAL FILET OF GRILLED ASIAN SALMON**

Individual filet of salmon, marinated and grilled, brushed with soy apricot glaze  
**\$14.50 per person. Minimum order of 6 servings.**

**SEA BASS OVER JULIENNE VEGETABLES**

Individual filet of Chilean sea bass roasted and served over a bed of julienne carrots, leeks, and zucchini, drizzled with a white wine sauce

**\$18.00 per person. Minimum order of 6 servings.**

**SALMON WITH ARTICHOKE & SUN-DRIED TOMATO TOPPING**

Individual filet of salmon, topped with mixture made with artichoke hearts, ricotta cheese, Parmigiano-Reggiano, capers and sun dried tomatoes.

**\$14.50 per person. Minimum order of 6 servings.**

**MARYLAND CRAB CAKES**

Maryland crab cakes with jumbo lump crab meat, served with cocktail sauce & tartar sauce  
**\$20.00 per person (2 – 3oz. crab cakes per person). Minimum order of 6 servings.**

ENTREES – VEGETARIAN SELECTIONS

**ROASTED VEGETABLE LASAGNA**

Lasagna made with roasted vegetables, cheeses, and béchamel sauce  
**\$75.00 per pan, Serves 10. Minimum order of 6 servings.**

**STUFFED PORTOBELLO MUSHROOM**

Portobello mushroom stuffed with quinoa and vegetables  
**\$8.95 per person. Minimum order of 6 servings.**

**EGGPLANT PARMESAN**

Crispy eggplant coated in bread crumbs, layered with marinara sauce, mozzarella & parmesan cheese  
**\$7.95 per person. Minimum order of 6 servings.**

**EGGPLANT ROLLATINI**

Eggplant sliced in long strips, sautéed, filled with herbed ricotta cheese, topped with tomato sauce and parmesan cheese  
**\$7.95 per person. Minimum order of 6 servings.**

**ARTICHOKE CAKES**

Medium size artichoke cakes made with chopped artichokes, breadcrumbs, chopped red peppers, mayo, seasonings and cooked until golden, served with spicy remoulade sauce  
**\$12.95 per person. (1 – 6oz. cakes per person) Minimum order of 6 servings.**

STARCHES – HOT

*A minimum order of 6 is required unless otherwise \*noted.*

**\$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

**ASSORTED ROASTED POTATOES**

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



## STARCHES – HOT – CONTINUED

### **CORN PUDDING**

Creamy corn pudding laced with sweet corn  
\$28.00 per pan (Serves 10 - 12) or Individual puddings at \$28 per dozen

### **RIBBON CARROT & ZUCCHINI PASTA**

Pappardelle pasta tossed with ribbons of zucchini, carrots, olive oil, thyme, and parmesan

## VEGETABLES – HOT

*A minimum order of 6 is required unless otherwise \*noted.*

**\$4.50 per serving**

### **GREEN BEANS TIED WITH CARROT RIBBONS**

Green beans tied with thinly sliced carrot ribbons

### **BROCCOLINI**

Baby broccoli sautéed with olive oil and garlic

### **ROASTED BRUSSEL SPROUTS**

Brussel sprouts tossed in olive oil and kosher salt, and roasted until golden

### **HONEY GLAZED CARROTS**

Carrots drizzled in a honey glaze and roasted

### **SPINACH AU GRATIN**

Spinach casserole made with béchamel sauce and cheeses

\$30.00 per pan (Serves 10 - 12)

## SWEET ENDINGS

### **SEASONAL FRUIT PLATTER**

**Small, Serves 10 \$50.00**

**Medium, Serves 20 \$100.00**

**Large, Serves 30 \$150.00**

### **SHOT GLASS DESSERTS**

Peanut butter cup, brownie trifles, tri-flavored mousse, berry trifles, tiramisu

**\$24.00 per dozen. *Minimum order 3 dozen.***

### **10" ROUND CAKES**

**Coconut, chocolate, carrot, confetti, vanilla, red velvet**

**\$28.00 each. *Serves 10 – 12***

### **CHEESECAKE**

Traditional cheesecake with seasonal berry topping

**\$28.00 each. *Serves 10 – 14***

### **PIES**

Apple, cherry, blueberry, peach, etc. with a lattice crust

**\$28.00 each. *Serves 10***

### **MINIATURE CUPCAKES**

Cupcakes in flavors of your choice with icing and sprinkles

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

**SWEET ENDINGS - CONTINUED**

**OLD FASHION COOKIES**

Traditional favorite cookies, ex. chocolate chip, lace, short bread, butter, s'mores, etc.

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

**DECORATED BROWNIES**

Fudgy brownies with white and chocolate icing, salted caramel, crème de menthe, etc.

**\$18.00 - \$20.00 per dozen. *Minimum order 3 dozen. \*Either 3 dozen of chef's choice assorted or 3 dozen per flavor***

**ASSORTED BARS**

Lemon squares, turtle bars, pecan squares, s'mores, seven-layer

**\$18.00 per dozen. *Minimum order 3 dozen \*Either 3 dozen of chef's choice assorted or 3 dozen per flavor***

**MINIATURE CHOCOLATE MOUSSE CUPS**

Miniature chocolate cups filled with chocolate mousse, garnished with chocolate shards

**\$24.00 per dozen. *Minimum order 3 dozen.***

**COOKIE POPS**

Double stuffed oreo dipped in chocolate, served on lollipop sticks

**\$30.00 per dozen. *Minimum order 3 dozen.***

*\*Option: Custom designed décor, priced separately*

**CUSTOM DESIGNED CAKES – *priced separately***

Pricing depends on cake flavor, décor, serving size and design

Please contact an Account Executive for a cake estimate

## **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**

Please be mindful of the minimum order quantity listed for each item.

### **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 high grade disposable platters at no additional charge.

**DISPOSABLE SUPPLIES** Provisions can provide high grade disposable plates, cutlery, cups and napkins at a cost of \$4.75 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, VISA & MasterCard.