

Quarantini Happy Hour

Create your own menu for your Zoom or Social Distancing Happy Hours
Option available to separate and send to multiple addresses

Plantain Chips & Dips - \$22.00 (Serves 4)

Freshly baked plantain chips served with homemade salsa & chunky guacamole

Brie & Fig Jam - \$25.00 (Serves 4)

Wedge of Brie served with fig jam, crackers, nuts and dried fruit

Miniature BLT - \$24.00 per dozen

Miniature bread round topped with lettuce, tomato, mayo, and a crisp piece of bacon, served on a skewer

Individual Crudité Cups - \$48.00 per dozen

Disposable shot glasses filled with hummus

Topped with vegetable twigs, pita triangles and a skewer of
marinated feta

Herbed Shrimp - \$48.00 per dozen

Jumbo shrimp seasoned with herbs and grilled

Tomato Tart - \$20.00 per dozen

Thin pastry crust topped with mustard, gruyere & parmesan cheese, thick slices of vine ripe tomatoes and seasoned with herbs, baked until crispy and served in squares

Sesame Tuna With Wasabi Mayonnaise - \$35.00 per dozen

Cubes of ahi tuna coated in toasted sesame seeds, seared medium rare, served on skewers with wasabi mayonnaise

Street Corn Deviled Eggs - \$15.00 per dozen

Deviled eggs flavored with Worcestershire, tabasco and feta Garnished with red onion, grilled corn, chili powder and cilantro

Miniature Steak Sandwiches - \$54.00 per dozen

Silver dollar rolls with beef cooked medium rare, horseradish cream and crispy tobacco onions

Mini Lobster Rolls - \$54.00 per dozen

Toasted miniature buttered buns with fresh lobster salad

Petite Asian Salmon Diamonds - \$42.00 per dozen

Fresh salmon cut into diamonds and grilled, brushed with soy apricot glaze

Chinese Chicken Salad in Mini Cartons - \$22.00 (Serves 4)

Shredded chicken, shredded napa and romaine, julienne carrots and snow peas, sesame seeds, tossed in ginger lime vinaigrette, served in mini Chinese cartons

*Option to replace chicken for Tofu to make Vegan

Skewers - \$24.00 per dozen

Caprese Skewers

Tomato, mozzarella, and fresh basil with basil pesto for dipping **Peach Panzanella Skewer**

Peach, tomato, mozzarella, basil and a crouton with balsamic glaze for dipping

Lemon Marinated Tortellini & Sun-Dried Tomato Skewers

Cheese tortellini marinated and skewered with a basil leaf and sun-dried tomato

Sweet & Salty Prosciutto, Melon, Blue Cheese & Basil

Cantaloupe, blue cheese, basil and prosciutto

Grilled Vegetable Skewer

Cubes of grilled vegetables tossed in an herb vinaigrette

Watermelon & Whipped Herb Goat Cheese - \$20.00 per dozen

Cube of watermelon topped with whipped goat cheese laced with herbs

Flatbread Pizzas - \$24.00 each

Wild Mushroom & Caramelized Onion

Spinach, Artichoke & Goat Cheese

Peach, Brie & Basil - drizzled with balsamic glaze

Or Toppings of Your Choice

*Requires heating

Peach or Grapefruit Martini - \$8.00 each

Mini Vodka bottle served with mix & garnish

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.

Prices subject to Sales Tax & \$15.00 Delivery Fee within Washington, DC, Maryland, and Virginia Curbside pick-up available



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