

YUM!

# Office Catering

MEALS FOR MEETINGS | FOOD FOR THOUGHT

## CATERING MENU

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SPECIALIZING IN SAME DAY, LAST MINUTE ORDERS  
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1795 Olive Street, Capitol Heights, MD 20743

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## BREAKFAST

### SUNRISE DELUXE

Pastries, muffins, donuts, bagels and danish \*

Served with bottled juice and fresh fruit salad

**\$6.50**

### SUNRISE SPECIAL

Pastries, muffins, donuts, bagels and danish \*

Served with bottled juice

**\$4.25**

### QUICK START

Pastries, muffins, donuts, bagels and danish \*

**\$3.00**

### FRENCH TOAST, PANCAKES OR WAFFLES

Served with butter and syrup

**\$4.00**

### FRUIT SALAD

A colorful medley of fresh seasonal fruits

**\$3.50**

### FRUIT PLATTER

Fresh seasonal sliced fruits

**\$4.00**

### WHOLE FRUIT

An assortment of bananas, oranges, and apples

**\$1.50**

### YOGURT

Individual cups, assorted flavors

**\$1.75**

### BREAKFAST SANDWICH OR BURRITO

Selection of breakfast meat or vegetables, egg and cheese on a croissant, English muffin or in a flour tortilla

**\$5.00**

### SCRAMBLED EGGS

Shredded cheddar available

**\$3.50**

### EGG STRATA

Served with your choice of cheese, mushrooms, spinach, or broccoli

**\$4.00**

### BREAKFAST MEATS

Pork bacon, pork sausage or turkey sausage (patties or links)

**\$2.50**

### BREAKFAST SIDES

Cottage potatoes, hash browns or cheese grits

**\$2.00**

\*Served with cream cheese, butter and jam

- Please call for additional entree items
- All orders are priced per person
- Please order 24 hours in advance to insure delivery time
- Prices subject to change
- Minimum order 10 people
- Please call us for a customized menu, pricing on paper products, labor or equipment
- Delivery charge based on size of order and delivery location

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## SANDWICH AND SALAD PLATTERS

### SANDWICH PLATTER

An assortment of our popular sandwiches including grilled chicken, turkey, ham, roast beef, chicken salad, tuna salad, Italian cold cut and roasted vegetable

Served with lettuce, tomato, mustard, mayonnaise, onions, sweet peppers, hot peppers and pickles

**\$7.00**

### GOURMET SANDWICH PLATTER

A selection of speciality sandwiches including grilled chicken on foccacia with pesto mayonnaise, roast beef with cheddar and roasted peppers, tuna salad with cucumber, grilled chicken with alfalfa sprouts and avocado, ham with honey mustard, and shrimp salad

**\$7.50**

### WRAP SANDWICH PLATTER

An array of wraps, including Mexicali chicken, ranchero roast beef, roasted vegetable, romaine chicken Caesar, Santa Fe turkey, and southwestern chicken salad

**\$7.50**

### DELI MEAT TRAY

An assortment of sliced roast beef, ham, turkey, salami, chicken salad, tuna salad, provolone and swiss cheese

Served with rolls, sliced bread, lettuce, tomato, mustard, mayonnaise, onions, sweet peppers, hot peppers and pickles

**\$7.50**

### GRILLED CHICKEN CAESAR SALAD

Marinated grilled chicken breast over crisp romaine lettuce with croutons, parmesan cheese and our classic Caesar dressing

**\$8.00**

### SALMON NICOISE

Poached salmon, haricots verts and baby red potatoes over mixed greens and vegetables with capers and lemon mustard vinaigrette

**\$11.00**

### COBB SALAD

Crispy fried or grilled chicken breast, blue cheese, avocado, hard boiled egg, bacon and tomato over mixed greens with buttermilk ranch dressing

**\$10.00**

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## SIDES AND SALADS

### GARDEN SALAD

Served with assorted dressings

**\$3.00**

### CAESAR SALAD

**\$3.00**

### SPINACH SALAD

Served with gorgonzola dressing

**\$4.00**

### GREEK SALAD

**\$4.00**

### FRESH PASTA SALAD

**\$3.00**

### TRADITIONAL POTATO SALAD

**\$3.00**

### ROASTED VEGETABLES VINAIGRETTE

**\$3.50**

### GOURMET POTATO CHIPS

**\$2.00**

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## ENTREES

### **GARLIC ROASTED CHICKEN**

Oven roasted spice-rubbed chicken

Served with rice pilaf

**\$10.00**

### **SOUTH OF THE BORDER FAJITAS**

Zesty strips of chicken or beef, peppers and onions with black beans and rice

Served with cheese, sour cream, olives, jalapenos, onions, tomatoes, tortillas and chips & salsa (no salad)

Vegetarian option available

**\$10.00**

### **GRILLED SALMON**

With a corn and pepper salsa

Served over wild rice

**\$12.00**

### **CAJUN JAMBALAYA**

Chicken, andouille sausage and shrimp sauteed with tomatoes, peppers, onions and rice

**\$12.00**

### **CHICKEN PICATTA**

Chicken breasts sauteed in a lemon caper sauce

Served over egg noodles

**\$10.00**

### **BEEF, CHICKEN OR LAMB**

#### **KABOBS**

Served with rice pilaf, hummus and pita

Vegetarian option available

**\$12.00**

### **CHICKEN ROULADE**

Tender chicken breasts stuffed with spinach, roasted red peppers and smoked mozzarella

Served with roasted potatoes

**\$10.00**

### **BAKED POTATO BAR**

Fluffy baked potatoes with your choice of beef, chicken or vegetarian chili

Served with sour cream, cheese and scallions

**\$10.00**

### **CHICKEN OR EGGPLANT PARMESAN**

Breaded chicken or eggplant cutlets topped with parmesan cheese in marinara sauce over pasta

**\$10.00**

### **MEAT AND CHEESE OR SPINACH AND CHEESE LASAGNA**

Layers of noodles, cheese and marinara sauce with ground beef and sausage or sautéed spinach

**\$10.00**

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All entrees come with a choice of salad and bread.

Compostable Packaging and Cutlery additional **\$1.00** per person





**YUM!**

## BEVERAGES

### CANNED SOFT DRINKS

12 oz. can  
**\$1.25**

### BOTTLED WATERS

half-liter bottle  
**\$1.25**

### BOTTLED JUICES

Orange | Apple | Cranberry  
**\$1.75**

### CANNED ICED TEAS & LEMONADES

12 oz. can  
**\$1.25**

### FRUIT PUNCH AND LEMONADE

1 gallon serves 20\*  
**\$18.00**

### HOMEMADE SOUTHERN SWEET TEA

1 gallon serves 20\*  
**\$18.00**

### UNSWEETENED ICED TEA

1 gallon serves 20\*  
**\$18.00**

### FRESHLY BREWED COFFEE

serves 15\*  
includes cream, sugar,  
sweetener and stirrers  
**\$25.00**

### HOT COCOA, HERBAL AND BREAKFAST TEAS

serves 15\*  
Includes lemon wedges  
**\$18.00**

\* Includes cups

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## PARTY PLATTERS

### CRUDITE PLATTER

Fresh seasonal vegetables including grape tomatoes, celery, carrots, jicama and more

Served with your choice of savory dips

**\$3.50**

### MEDITERRANEAN PLATTER

Hummus and pita crisps, assorted olives, feta cheese, cornichons, grape leaves, marinated and fresh vegetables

**\$4.00**

### FRUIT AND CHEESE PLATTER

Assorted artisanal cheeses including gorgonzola, brie, Wisconsin cheddar, smoked gouda and others

Served with fresh seasonal fruits, berries, sliced French bread and crackers

**\$4.00**

### ANTIPASTA PLATTER

Cured Italian meats, provolone, aged asiago, fresh mozzarella, roasted vegetables, olives, focaccia and bread sticks

**\$4.00**

### CHICKEN WING PLATTER

Crispy fried wings with your choice of Buffalo or BBQ sauce

Served with celery and blue cheese or ranch dip

**\$4.00**

### MINI CROISSANT PLATTER

An assortment of our classic sandwiches on freshly baked croissants (2 per person)

**\$7.50**

### CHIPS AND DIP

Potato chips and pretzels with your choice of dip

**\$3.00**

### SOUTHWESTERN PLATTER

Tortilla chips, salsa cruda and our homemade guacamole

**\$3.50**

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paper products

**\$ .75**

paper tablecloth

**\$3**

ice

**\$3**

chafing dish

**\$10**

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## DESSERTS

### FRESHLY BAKED COOKIES & BROWNIES

**\$3.00**

### CANNOLI

**\$3.50**

### POUNDCAKE WITH STRAWBERRIES AND WHIPPED CREAM

**\$3.50**

### ASSORTED CAKES

**\$3.50 per slice**

### ASSORTED CHEESECAKES

**\$3.50 per slice**

### FRUIT SALAD

A colorful medley of fresh seasonal fruits

**\$2.50**

### FRUIT PLATTER

Fresh seasonal sliced fruits

**\$3.00**