



# Catering

IN A MINUTE CAFE



# Elegant accessories for any budget



Bring elegance, joy and life to your event through earth tones. Simple colors such as ivory, gold, sage and silver breaths natural beauty to any setting.

Tip: Avoid bright colors such as reds, or purples or pinks. If using scented candles choose natural scents and avoid perfumes or fragrances.



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How can we serve you? Everything from a continuous cocktail hour to a formal served dinner. We offer an EXTRAODINARY as well as CLASSIC style service creating a memorable experience for all your guests.

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## D R O P - O F F   C A T E R I N G

We request 48 hours notice, though we make every effort to accommodate last minute requests.

Our foods are made fresh, per your order

Standard delivery and pickup hours are Monday - Saturday from 8am-5pm.

Sundays and after 5pm Monday - Saturday are double the standard rate.

Sunday deliveries may incur an order minimum.

Prince Georges County deliveries are \$50.00

Deliveries made prior to 8am incur time and a half labor fees.

\*\*Please inquire for delivery to other areas and at other times.

## DIETARY RESTRICTIONS

Please make us aware of any dietary restrictions when you place your order.

Our team is happy  
to make accommodations for groups of all sizes.

## ADDITIONAL SETUP

Our disposable platters are sent beautifully garnished and ready to serve.

For hot entrées, chafers are available to rent with a fee of \$15 per chafer.

Equipment pickups will require an additional fee.

If you would like to rent linens, please speak with your Event Specialist for colors and sizes.

## PAYMENT

We happily accept VISA, Mastercard and checks.

AmEx will incur a 4.5% processing charge.

## CANCELLATIONS

Cancellations with less than 48 hours notice will incur product and labor fees.



### Continental

Sweet croissants, bagels, danishes, breakfast loaves and pastries.

Served w/ sweet cream butter, cream cheese and preserves.

Seasonal Fruit Salad

Bottle of Juices and Waters

Coffee (Cream, Sugar, Cups)

\$8.95



### Full Breakfast

Seasonal Fruit Salad

Scrambled Eggs w/ Mild Cheddar

Crispy Bacon or Sausage

Home Fried Potatoes

Assorted Breads

Coffee or Tea

Assorted Juices & Bottle Water

\$15.95



### Apples & Oats

Old Fashioned Oatmeal

Diced Fried Apples

Dried Craisins

Brown Sugar & Cream

\$6.95



### Waffle Breakfast

Waffles

Scrambled Eggs

Crispy Bacon or Sausage

Home Fried Potatoes

Seasonal Fruit Salad

Coffee or Tea

Assorted Juices & Bottle Water

\$18.95

### Breakfast Sandwiches

Scrambled Eggs, Smoked Bacon, Cheddar Cheese

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Scrambled Eggs, Sausage Patty, Cheddar Cheese

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Scrambled Eggs, Grilled Peppers & Onions

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All sandwiches served on English Muffin,

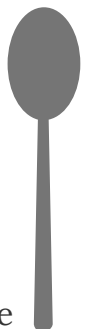
Toasted Bagel or Croissant.

Seasonal Fruit Salad

Coffee or Tea

Assorted Juices & Bottle Water

\$12.95









## BRUNCH

Brunch is a meal, generally accompanied by alcoholic drinks, taken sometime in the late morning or early afternoon – the universally accepted time is 10am-1pm, though modern brunch often extends as late as 3pm.

Seasonal Fruit Salad  
Scrambled Eggs  
Crisp Bacon  
Sausage Links  
Home Fried Potatoes  
Fried Chicken  
Grilled Vegetable & Cheddar Quiche  
Coffee or Tea  
Iced Tea, Assorted Juices & Bottle Water  
**\$25.95**

Add Shrimp & Grits - **\$4.00**  
Add Crab Cakes - **\$5.95**  
Add French Toast - **\$3.00**  
Add Waffles - **\$3.50**  
Add Mimosas - **\$5.00**





### Chicken Salad

Roasted chicken breast, dried cranberries, mayo, celery, sweet relish, w/ lettuce, tomato and mayo on roll.



### Ham & Swiss

Black Forest ham, Swiss cheese, mayo, spicy brown mustard w/ lettuce and tomato on roll.



### Caprese & Mushroom

Sliced Roasted Tomatoes, Grilled Portobello and fresh mozerella w/lettuce and balsamic pesto spread on roll.



### Roasted Turkey

Sliced Antibiotic-Free Turkey and fresh provolone, mayo, spicy brown mustard w/ lettuce and tomato on roll.



### Albacore Tuna

Chunky Albacore Tuna, mayo, celery, sweet relish w/lettuce and tomato on roll.



### Roast Beef

Thinly sliced Roast Beef and fresh provolone, mayo, spicy brown mustard w/ lettuce and tomato on roll. (sliced onions optional)

## Sandwich Platter - \$15.95pp

Add Bacon - \$2.00

Add Guacamole - \$1.50

All sandwiches served on platters.

Includes Whole Fruit, Chips, Cookie or Brownies, Canned Iced Tea.

Individually wrapped in containers and labeled. \$3.00 (additional charge)

# Appetizers & Stations

Gone are the days where you have long waiting lines during service.

Allow your guests to interact with different stations at their leisure.

Be creative!

Give your guests options.

Customize your dishes according to tastes and dietary restrictions.



IN A MINUTE CAFE



# Finger Foods And Appetizers You Will Love...

Wedding finger foods have become a popular choice for modern couples, adding a touch of elegance and charm to the dining experience. These bite-sized delights not only satisfy your guests' taste buds but also make for beautiful presentation



- **Asian Chicken Sate'** - marinated chicken breast served on a skewer w/ dipping sauce
- **Tarragon Chicken Salad Wraps** - our famous chicken salad and butter lettuce wrapped in a soft tortilla
  - **Spanikopita** - mini pies made w/flaky crust filled with spinach and feta
- **Spicy Chicken Taquitos** - seasoned chicken stuffed in a corn or flour tortilla and fried to a crisp w/salso
- **Hot & Creamy Spinach Dip** - a warm, deliciously cheesy dip with chopped spinach served w/crackers
  - **Beef Sate'** - marinated beef served on a skewer w/ dipping sauce
  - **Barbecue Glazed Beef Meatballs** - a savory and sweet BBQ sauce a touch of heat and tanginess.
  - **Bruschetta** - fresh diced tomatoes, basil pesto, mozerella served on toasted baguette
- **Spinach & Strawberry Salad** - fresh baby spinach, strawberries, goat cheese, sliced red onions w/rasp dressing
- **Warm Maryland Crab Dip** - a creamy crabby bowl of deliciousness served w/crackers and breads

**\$5.00 per person**



- **Slider Platter** - 10 chicken salad sliders - 10 tuna salad sliders - 10 crab cake sliders
- **Seasonal Fruit Display** - a display of pineapple, melon, canteloupe, grapes, seasonal fruits and berries
- **Gourmet Cheese Display** - imported and domestic cheeses w/ crackers and assorted breads
- **Roasted Vegetable Crudite's** - this delicious platter is loaded with fresh grilled veggies and dipping sauces.
- **Fresh Vegetable Crudite's** - an array of carrots, broccoli, celery, cucumbers, assorted peppers, tomato and dips

**\$75.00 per platter (Each platter serves 30 ppl)**



- **Crab Eggrolls** - a crowd favorite crab stuffed eggroll served w/hennessy sauce and chipotle mayo
- **Maryland Crab Bombs** - our famous lump crab cakes served mini w/ cocktail sauce
- **Salmon Bites** - mini grilled salmon served w/bourbon glaze

**\$6.00 per piece**

# Appetizer Stations You Will Love...

Food stations are a fun and upscale way to elevate your reception. Stations are interactive and it gives your guests options. Stations are fun and you are sure to satisfy your guests' taste buds but it also make for an exciting presentation.



- **Mashed Potato Bar** - broccoli, bacon, tomatoes, jalapenos, cheddar cheese, gravy and chives.
  - \$8.50 pp
- **Taco Bar**- ground beef and turkey, a crispy or soft corn tortilla with a mixture of toppings
  - \$12.50 pp
- **Veggie Station** - an array of carrots, broccoli, celery, cucumbers, assorted peppers, tomato and dips
  - \$10.95 pp
- **Pasta Bar** - ground beef and turkey, penne pasta, marinara or alfredo sauce with a mixture of toppings
  - \$15.95 pp



- **Philly Steak Bar** - thinly sliced beef w/peppers, onions, mushrooms, jalapenos and cheese w/mini rolls
  - \$15.95 pp
- **Wing Station** - crispy wings with your choice of sauce. hennessy, pineapple mango, lemon pepper, buffalo
  - \$10.95 pp
- **Hot Dog Station** - all beef hot dogs with your choice of topping, chili, cheese, bacon, red onion and condiments
  - \$8.95 pp
- **Popcorn Station** - an assortment of flavored popcorn, butter, caramel, cheddar
  - \$6.95 pp



## Plated / Buffet / Stations

Create your main course with the same mind set as your appetizers.

Avoid long wait times or long lines or during service.

If plated have (1) server per 25 guests.

If you have more than 100 guests consider (2) buffet stations.

Have enough servers at each buffet for quick service.

Be creative! Give your guests options.

Customize your dishes according to tastes and dietary restrictions.



# Celebration Of Life (Repast Menu)



- **Everyday Salad**

crisp greens, carrots, tomatoes, cucumbers, red cabbage, ranch and italian dressing

- **Grilled or Fried Chicken**

our famous marinated and grilled chicken

- **Beef Meatballs (BBQ or Gravy)**

all beef baked and covered in sweet bbq sauce or gravy

- **Baked Salmon - add \$2.00**

6-oz salmon served w/ a lemon garlic butter sauce



**Choose (2 side dishes)**

haricot vert (elegant cut green beans)

country green beans - w/smoked turkey

grilled apsaragus

collard greens - w/ smoked turkey

grilled squash, zucchini, peppers and onion

steamed broccoli and cauliflower and carrots

roasted brussels sprouts

yukon gold mashed potatoes

baby red or yukon gold roasted potatoes

candied yams

macaroni and cheese

sweet corn

seasoned yellow or white rice

cole slaw



Includes Dinner Rolls, Iced Tea and Cake

**\$15.95 per person**

**Caterware is 'China Like' Disposables**

Appetizer Plates

Salad Plates

Dinner Plates

Dessert Plates

Beverage Glass

Cutlery & Napkins

**\$6.00 per person**



**Disposable Tablecloth**

Round or Rectangle per table

**\$8.00 per table**





## SALADS

- **Everyday Salad**

crisp greens, carrots, tomatoes, cucumbers, red cabbage, ranch and italian dressing

- **Greek Salad**

romaine, red onion, tomatoes, cucumber, olives, feta cheese, greek dressing

- **Caesar Salad**

romaine, shaved parmesan, croutons, caesar dressing



## CHICKEN

- **Grilled Chicken**

our famous marinated and grilled chicken

- **Chicken Marsala**

golden fried chicken cutlets and mushrooms in a rich marsala wine sauce

- **Herb Roasted Breast**

herb marinated banquet breasts roasted in a creamy rosemary gravy



## CHICKEN 2

- **Bourbon Glazed Cornish Hen**

1/2 cut pineapple and mango herb roasted hen glazed with bourbon sauce

- **Fried Chicken**

our famous marinated and fried chicken

- **Curry Chicken**

simmered chicken w/jamaican spices and rich creamy gravy



## SEAFOOD

- **Baked Salmon**

6-oz salmon served w/ a lemon garlic butter sauce

- **Bourbon Glazed Salmon**

6-oz salmon served w/ a pineapple and mango bourbon glaze

- **Baked Halibut**

6-oz halibut served w/ a garlic pesto sauce  
(\$3.00 pp upcharge)



## SEAFOOD

- **Crab Cake**

6-oz broiled lump crab cake w/ chipotle aioli  
(\$3.00 pp upcharge)

- **Crab Stuffed Salmon**

6-oz salmon stuffed w/ lump crab cake baked and served w/a creamy alfredo sauce  
(\$8.00 pp upcharge)



## BEEF & PORK

- **Tender Top-Round Roast**

seasoned and slow roasted w/brown herb gravy

- **Grilled Rib-Eye**

seasoned and grilled stove top w/rosemary garlic butter sauce  
(\$3.00 pp upcharge)

- **Pork Ribs**

seasoned and oven baked w/sweet and tangy bbq sauce

- **Pork Tenderloin**

juicy and tender slow roasted w/cranberry relish



## VEGETARIAN

- **Cauliflower Steaks**

6-oz grilled steaks w/warm pesto sauce

- **Stuffed Portobello Mushroom**

served open faced stuffed w/rice and spinach

- **Eggplant Parmesan**

crispy eggplant layered and baked in marinara and parmesan cheese mixture



## SIDES DISHES

haricot vert (elegant cut green beans)

country green beans - w/smoked turkey  
grilled asparagus

collard greens - w/ smoked turkey

grilled squash, zucchini, peppers and onion

steamed broccoli and cauliflower and carrots

roasted brussels sprouts





## ALL AMERICAN BBQ

Beef Hamburgers

Turkey Burgers

All Beef Hot Dogs

Baked Beans

Potato Salad

Cole Slaw

Canned Beverages

Chips & Cookies

Includes Hamburger & Hot Dog Buns

Condiments

Lettuce, Tomato, Onions, Sliced Cheese

Ketchup, Mustard, Mayo, Pickles

**(\$25.95 per person)**

**Add Fried Fish \$2.50 per person**

**Add BBQ Pork Ribs \$3.50 per person**



There will be an additional equipment fee of \$200.00 for on-site grilling or fish frying.

On-site Chef is \$30.00 per hour with a minimum guarantee of 6 hours.

## SIDES DISHES

haricot vert (elegant cut green beans)

country green beans - w/smoked turkey

grilled asparagus

collard greens - w/ smoked turkey

grilled squash, zucchini, peppers and onion

steamed broccoli and cauliflower and carrots

roasted brussels sprouts

potato salad





## SIDE DISHES

yukon gold mashed potatoes  
baby red or yukon gold roasted potatoes  
candied yams  
macaroni and cheese  
sweet corn  
seasoned yellow or white rice  
cole slaw

Your Menu Includes:  
dinner rolls w/ butter cubes  
iced tea and lemonade  
add water - \$1.50 per person  
add soda - \$2.00 per person  
add dessert - \$2.50 per person

### Pricing

Lunch - 1 Entree & 2 Sides = \$15.95 per person  
Lunch - 2 Entree & 2 Sides = \$18.95 per person  
Dinner - 1 Entree & 2 Sides = \$22.95 per person  
Dinner - 2 Entree & 2 Sides = \$25.95 per person

Our chef will consider menu suggestions.

Please let your sales representative know of any dietary or allergy concerns.



Keep in mind that your menu should reflect your tastes and preferences, not cater solely to your guests. It isn't all about you—so even if you're both die-hard vegetarians, you should still offer an option for carnivores, since you'll likely have many in attendance. If one of you has a certain intolerance, like gluten, it's totally OK food ideas that are gluten - (or whatever-) free, but there's no need to craft a completely gluten free menu.

\*

Maybe you are total foodie, but that doesn't mean that your whole menu should be made up of items no one has never heard of before.

Further, if people will be doing a lot of drinking, the food should be substantial enough to soak up all that liquor.



I Mean.....Come On!  
Who Doesn't Love Cake?

### Pineapple Upside Down Cake

This classic and retro pineapple upside down cake is soft and buttery with a caramelized brown sugar pineapple & cherry topping.

This is sure to be a crowd pleaser at every event.

Add this cake to your list of favorites.

Scroll down to see what we have to offer.



DESSERTS

IN A MINUTE CAFE

# Cakes



## **Ultimate Chocolate Cake**

Moist devil's food cake filled and iced with rich chocolate fudge.



## **Red Velvet Cake**

Three layers of dark red velvet cake filled and iced with our rich cream cheese icing.



## **Lemon Cake**

Three delicious layers of moist citrus flavored yellow cake filled and iced with a light lemon flavored butter cream



## **Golden Fudge Cake**

Layers of golden vanilla cream cake filled with our rich chocolate fudge icing.



## **Pineapple Upside Down Cake**

traditional moist yellow sponge cake topped with pineapple rings and sweet cherries.



## **Coconut Cake**

Moist vanilla cake filled and iced with coconut buttercream and fresh shredded coconut flakes.

IN A MINUTE CAFE

CAKES

All cake pricing are based on market value and season.  
Please ask your sales rep for pricing.



# More Cakes



## **Plain Cheesecake**

Rich and creamy cheesecake with a graham cracker crust. A family favorite.



## **Gluten Free Chocolate Cake**

Gluten-Free and Nut-Free. Flourless chocolate cake made with imported chocolate accented with rum.



## **Caramel Cake**

Layers of moist vanilla cake filled with a rich caramel icing flecked with sea salt.



## **Strawberry Shortcake**

Layers of yellow shortcake filled with strawberry preserves and whipped cream icing. Garnished with white chocolate.



## **Apple Cake**

Three layers of a spiced apple cake filled and iced with caramel buttercream. Finished with toasted cake crumbs for garnish.



## **German Chocolate Cake**

Two layers of moist chocolate cake filled and topped with our special German chocolate icing.

IN A MINUTE CAFE

CAKES

All cake pricing are based on market value and season.  
Please ask your sales rep for pricing.



## Table Setting

Caterware is 'China Like" Disposables

Appetizer Plates

Salad Plates

Dinner Plates

Dessert Plates

Beverage Glass

Cutlery & Napkins

\$8.00 per person

Caterware is 'China Like" For Appetizers

Appetizer Plates

Beverage Glass

Cutlery & Napkins

\$5.00 per person

Disposable Tablecloth

\$8.00 - Round or Rectangle per table



China and linen are available upon request.

Pricing for the china and linen are based up the style, size and color.

Most standard linens and china are readily available and can be ordered at least TWO (2) BUSINESS DAYS before your event. Same-day reservations and pick-ups may be possible if items are available.

Staffing is available upon request.

Please see your sales representative.









## Holiday Menu

- **Everyday Salad**

crisp greens, carrots, tomatoes, cucumbers, red cabbage, ranch and italian dressing

- **Roasted Turkey Breast**

our marinated roasted and sliced turkey breast w/ gravy

- **Honey Baked Ham**

sliced honey baked ham w/glaze

- **Roasted Cauliflower Steaks**

6-oz grilled steaks served w/ warm pesto sauce



**Choose (2 side dishes)**

haricot vert (elegant cut green beans)

country green beans - w/smoked turkey

grilled asparagus

collard greens - w/ smoked turkey

grilled squash, zucchini, peppers and onion

steamed broccoli and cauliflower and carrots

roasted brussels sprouts

yukon gold mashed potatoes

baby red or yukon gold roasted potatoes

candied yams

macaroni and cheese

sweet corn

seasoned yellow or white rice

cole slaw



Includes Dinner Rolls, Iced Tea and Holiday Desserts

**\$22.95 per person**

**Caterware is 'China Like' Disposables**

Appetizer Plates

Salad Plates

Dinner Plates

Dessert Plates

Beverage Glass

Cutlery & Napkins

**\$6.00 per person**

**Disposable Tablecloth**

Round or Rectangle per table

**\$8.00 per table**







IN A MINUTE CAFE

# CATERING & EVENTS



**Contact us here:**

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Visit our website: [www.inaminutecafe.com](http://www.inaminutecafe.com)