



potomac grocer

catering menu

appetizers & finger foods

priced per dozen unless otherwise noted

mini crab cakes	\$36
<i>fresh jumbo lump crab, served w/tartar or cocktail sauce</i>	
mini shrimp cakes <i>served w/lemon tartar sauce</i>	\$24
mini salmon cakes <i>served w/remoulade sauce</i>	\$24
carne asada arepas GF	\$20
<i>jalepeno monterey jack corn cake topped w/braised beef</i>	
tuna poke	mkt/lb
<i>asian-seasoned raw ahi tuna & cubed avocado</i>	
smoked salmon crudite GF	\$36
<i>hand sliced salmon on cucumber slices w/lemon dill sauce</i>	
jumbo shrimp GF	\$30
<i>18/20 count, steamed, spiced or grilled (by the pound)</i>	
tuscan fontina bites	\$28
<i>fried fontina, sundried tomato & chicken breast bite size balls</i>	
grilled lamb chops GF <i>with tzatziki sauce</i>	\$36
crispy avocado spring rolls	\$34
smoked salmon deviled eggs	\$28
cocktail meatballs <i>bite sized sweet and sour beef</i>	\$5
lobster salad in pastry shell	\$36
chicken satay	\$24
<i>served w/a peanut sauce</i>	
grilled vegetable skewers GF	\$22
<i>balsamic glazed seasonal vegetables</i>	
stuffed mushrooms	\$17
<i>mushrooms topped w/mushrooms, breadcrumbs & cheese</i>	
grape tomato and mozzarella basil skewers GF	\$15
<i>marinated in basil oil</i>	

dips & spreads

by the pound unless otherwise noted. serves 4-6

hummus GF	\$8
<i>creamy chickpea dip</i>	
salmon spread GF	\$12
pico de gallo GF	\$8
<i>chopped tomato, onion & jalepeno</i>	
guacamole GF	\$10
<i>potomac grocer's signature avocado dip</i>	
artichoke pate GF	\$8
<i>smooth artichoke spread laced with garlic & lemon</i>	
crab spread GF	\$20
crawfish spread GF	\$17
spinach artichoke GF	\$12/ea
<i>sour cream & mayo w/spinach & artichokes</i>	
lobster & crab dip GF	\$22/ea
corn and goat cheese queso GF	\$10/ea
<i>goat cheese w/corn, onion and jalapeno</i>	
hot crab dip GF	\$20/ea

sides

by the pound, serving approximately 4-6 people/lb

roasted new potatoes GF	\$10
mashed potatoes GF <i>traditional or roasted garlic</i>	\$7
cauliflower puree w/thyme GF	\$14
sautéed broccolini w/roasted garlic GF	\$13
green beans <i>sesame or spicy szechuan</i>	\$11
asparagus GF <i>roasted or grilled</i>	\$14

sauteed mushrooms GF	\$12
<i>cremini mushrooms in a red wine reduction</i>	
sundried tomato pesto penne	\$8
roasted brussels sprout & butternut squash GF	\$14
roasted cauliflower w/ hot peppers & fried capers GF	\$10
kale & brussels sprouts salad GF	\$12
<i>w/shredded parmesan & walnuts</i>	
seasonal vegetables GF	\$13
<i>grilled or steamed</i>	
sunchoke cauliflower salad GF	\$12
zesty corn salad GF	\$10
<i>fresh corn, mixed with grape tomatoes, red onion & cilantro w/a lime vinaigrette</i>	
sesame noodles	\$10
<i>w/chopped peanuts, scallions & cilantro</i>	
thai quinoa GF	\$10
<i>w/cucumber red pepper & carrot in a lime vinaigrette</i>	
roasted root vegetables GF	\$9
spicy orzo	\$9
<i>w/cotija anejo cheese & corn</i>	
white & wild rice	\$10
<i>w/celery & red grapes</i>	

entrees to reheat

standard serves up to 10/large serves up to 20

mac 'n cheese	\$40/\$60
<i>creamy macaroni w/cheddar & parmesan</i>	
meat lasagna	\$65/\$120
<i>house made w/fresh ground beef</i>	
roasted vegetable lasagna	\$70/\$130
<i>w/eggplant, squash, bell pepper & onion</i>	
baked penne	\$65/\$120
<i>w/marinara sauce, ricotta & mozzarella cheese</i>	
<i>w/meat \$75/\$130</i>	
beef stroganoff	\$80/\$150
<i>served over buttered egg noodles</i>	
housemade bbq	\$13/lb
<i>pulled pork or chicken</i>	

shepherd's pie	\$80/\$150
<i>made w/ground lamb or ground beef and topped w/mashed potato</i>	
chicken pot pie	\$80/\$150
<i>chunks of chicken in vegetable studded béchamel topped w/flaky pie crust</i>	
classic beef chili	\$14/qt
seafood risotto timbale	\$15/each
<i>with or without shellfish</i>	
paella	\$130/\$225
<i>classic spanish rice dish w/chorizo, clams, shrimp and mussels</i>	
quiche (serves 8)	
<i>lorraine w/bacon, swiss & sweet onion \$21</i>	
<i>asparagus w/roasted red pepper & goat cheese \$23</i>	

leafy salads

*standard serves up to 10 - large serves up to 20
dressing served on side, unless requested otherwise*

classic caesar	\$30/\$45
<i>chopped romaine, house made croutons & shredded parmesan w/creamy caesar dressing</i>	
mixed greens	\$30/\$45
<i>baby greens, carrot, grape tomatoes & cucumber w/choice of honey-basil vinaigrette or balsamic vinaigrette</i>	
chopped	\$40/\$70
<i>romaine, radicchio, red & yellow bell pepper, tomatoes, chick peas, walnuts red onion & blue cheese crumbles w/choice of honey-basil vinaigrette or balsamic vinaigrette</i>	
goat cheese & berry	\$40/\$70
<i>mixed baby greens, blueberries, toasted almonds, house made granola, candied walnuts golden raisins & crumbled goat cheese w/honey-basil vinaigrette</i>	
classic greek	\$40/\$70
<i>romaine, feta, kalamata olives, lemon-parsley marinated tomato green pepper & red onion w/red wine vinaigrette</i>	
al fresco	\$40/\$70
<i>chopped romaine, cuban seasoned black beans, roasted poblano peppers, roasted corn, avocado, cotija anejo cheese, w/chipotle lime dressing</i>	
arugula salad	\$40/\$70
<i>arugula, romaine, roasted beets, toasted pistachios, pickled red onions & goat cheese w/honey balsamic dressing</i>	

*add grilled protein to any salad
chicken (plain or spice rubbed) \$4/per person
flank steak, salmon or jumbo shrimp \$6/per person*

platters

*requires 72 hour notice and are designed to be served at room temperature
standard serves up to 10 - large serves 18-20*

herb roasted tenderloin (8 person min) <i>cooked to temperature. sliced, served w/horseradish cream</i>	\$15/per person
grilled marinated flank steak <i>cooked medium rare, thinly sliced, served w/chimichurri sauce</i>	\$125 (4lbs)/\$175(6lbs)
orange chile grilled chicken <i>sliced chicken breast in a lemon herb marinade</i>	\$70(8 pieces)/\$130(15 pieces)
poached salmon (serves up to 12) <i>naturally raised salmon (3 ½ - 4 lbs) w/cucumber "scales," cucumber salsa, capers, & lemon dill sauce</i>	\$99
jumbo shrimp - grilled, steamed or spiced <i>perfectly cooked shrimp served w/our house-made cocktail sauce. standard 50 shrimp, large 100 shrimp, custom available</i>	\$125/\$245
grilled vegetable <i>balsamic vinaigrette marinated grilled seasonal vegetables w/hummus</i>	\$50/\$90
steamed vegetables <i>seasonal vegetables steamed al dente w/hummus</i>	\$50/\$90
roasted turkey breast <i>bone-in turkey breast, brined overnight, roasted & sliced displayed w/cranberry-orange relish</i>	\$95/\$160
artisanal cheese & seasonal fruit <i>artisanal cheeses & seasonal fruit w/ crackers or sliced baguette</i>	\$75/\$125
artisanal cheese & charcuterie <i>selection of cured meat & cheeses paired w/jam or chutney served with crackers or sliced baguette</i>	\$100/\$140
cheese, cheese and only cheese <i>artisanal cheeses paired w/jam or chutney and fruit served with crackers or sliced baguette</i>	\$100/\$140
seasonal fruit <i>pineapple, strawberries, grapes, melon and other seasonal fruit</i>	\$75/\$125

desserts

please inquire about dessert options - many are available, these are just a few!

assorted mini pastries <i>decadent and elegant bite sized mini desserts</i>	\$19.99/doz
flourless chocolate cake 🍷 <i>pre-sliced 16 pieces</i>	\$50
assorted cookies <i>oatmeal raisin, chocolate chip, peanut butter</i>	\$12/doz
deep dish pies <i>apple, peach, blueberry, cherry</i>	\$25/ea
lenny's apple crisp <i>chunks of green apples coated in brown sugar, cinnamon & butter, topped with oats & walnut crumble</i>	\$40 \$5.99