



# potomac grocer

## catering menu

### dips & spreads

*by the pound unless otherwise noted. serves 4-6*

<b>hummus</b> <small>GF</small>	\$8
<b>salmon spread</b> <small>GF</small>	\$12
<b>pico de gallo</b> <small>GF</small>	\$8
<b>guacamole</b> <small>GF</small>	\$10
<b>crab spread</b> <small>GF</small>	\$20
<b>crawfish spread</b> <small>GF</small>	\$17
<b>spinach artichoke</b> <small>GF</small>	\$12/ea
<b>lobster &amp; crab dip</b> <small>GF</small>	\$22/ea
<b>corn and goat cheese queso</b> <small>GF</small>	\$10/ea
<b>hot crab dip</b> <small>GF</small>	\$20/ea

### appetizers & finger foods

*priced per dozen unless otherwise noted*

<b>mini crab cakes</b> fresh jumbo lump crab, served w/tartar or cocktail sauce	\$36
<b>carne asada arepas</b> <small>GF</small> jalapeno monterey jack corn cake topped w/braised beef	\$20
<b>smoked salmon crudite</b> <small>GF</small> hand sliced salmon on cucumber slices	\$36
<b>jumbo shrimp</b> <small>GF</small> steamed, spiced or grilled (by the pound)	\$30
<b>grilled lamb chops</b> <small>GF</small> with tzatziki sauce	\$36
<b>crispy avocado spring rolls</b>	\$34
<b>cocktail meatballs</b>	\$5
<b>lobster salad in pastry shell</b>	\$36
<b>chicken satay</b> served w/a peanut sauce	\$24
<b>grilled vegetable skewers</b> <small>GF</small>	\$22
<b>stuffed mushrooms</b> topped w/mushrooms, breadcrumbs & cheese	\$17
<b>tomato &amp; mozzarella basil skewers</b> <small>GF</small> marinated in basil oil	\$15

### entrees to reheat

*standard serves up to 10/large serves up to 20*

<b>mac 'n cheese</b> creamy macaroni w/cheddar & parmesan	\$40/\$60
<b>meat lasagna</b> house made w/fresh ground beef	\$65/\$120
<b>roasted vegetable lasagna</b> w/eggplant, squash, bell pepper & onion	\$70/\$130
<b>baked penne</b> w/marinara sauce, ricotta & mozzarella cheese	\$65/\$100
<b>beef stroganoff</b> served over buttered egg noodles	\$80/\$150
<b>chicken pot pie</b> chunks of chicken w/vegetables topped w/ flaky pie crust	\$80/\$150
<b>classic beef chili</b>	\$13/qt

### leafy salads

*standard serves up to 10 - large serves up to 20*

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

*add grilled protein to any salad*

*chicken (plain or spice rubbed) \$4/per person  
flank steak, salmon or jumbo shrimp \$6/per person*

### sides

*All sides in the prepared case are available for catering.  
Please inquire within.*

## platters

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

<b>herb roasted tenderloin</b>	sliced, served w/horseradish cream - 8 person minimum	\$15/per person
<b>grilled marinated flank steak</b>	thinly sliced, served w/chimichurri sauce	\$125 (4lbs)/\$175(6lbs)
<b>mediterranean grilled chicken</b>		\$70(8 pieces)/\$130(15 pieces)
<b>poached salmon (serves up to 12)</b>	naturally raised salmon (3 ½ - 4 lbs) w/cucumber “scales,” cucumber salsa, capers, & lemon dill sauce	\$99
<b>jumbo shrimp</b>	choose grilled, steamed or spiced standard 50 shrimp, large 100 shrimp, custom available. served w/housemade cocktail sauce	\$125/\$245
<b>vegetable</b>	choose balsamic vinaigrette marinated grilled or steamed al dente seasonal vegetables	\$50/\$90
<b>artisanal cheese &amp; seasonal fruit</b>	artisanal cheeses & seasonal fruit w/ crackers or sliced baguette	\$75/\$125
<b>artisanal cheese &amp; charcuterie</b>	selection of cured meat & cheeses paired w/jam or chutney served with crackers or sliced baguette	\$100/\$140
<b>cheese, cheese and only cheese</b>	artisanal cheeses paired w/jam or chutney and fruit served with crackers or sliced baguette	\$100/\$140
<b>seasonal fruit</b>	pineapple, strawberries, grapes, melon and other seasonal fruit	\$75/\$125

## desserts

<b>assorted mini pastries</b>		\$20/dz
<b>flourless chocolate cake</b>	GF	\$50
<b>assorted cookies or brownies</b>		\$12/dz
<b>apple crisp</b>	pan size \$40 regular \$5.99	
<b>cupcakes - assorted flavors</b>		\$30/dz