



potomac grocer

catering menu

dips & spreads

by the pound unless otherwise noted. serves 4-6

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

appetizers & finger foods

priced per dozen unless otherwise noted

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

entrees to reheat

standard serves up to 10/large serves up to 20

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

leafy salads

standard serves up to 10 - large serves up to 20

classic caesar chopped romaine, house made croutons & shredded parmesan w/creamy caesar dressing	\$30/\$45
mixed greens baby greens, carrot, grape tomatoes & cucumber w/choice of honey-basil vinaigrette or balsamic vinaigrette	\$30/\$45
goat cheese & berry mixed baby greens, blueberries, toasted almonds, house made granola, candied walnuts golden raisins & crumbled goat cheese w/honey-basil vinaigrette	\$40/\$70
classic greek romaine, feta, kalamata olives, lemon-parsley marinated tomato green pepper & red onion w/red wine vinaigrette	\$40/\$70
al fresco 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*

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

desserts

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