# potomac grocer catering menu 

dips \& spreads priced by the pound unless otherwise noted hummus 14
salmon spread 14 pico de gallo 12 guacamole 16 crab spread 30 crawfish spread 20 spinach \& artichoke dip 20/ea corn \& goat cheese queso 18/ea buffalo chicken dip 12/ea chicken, cream cheese, hot sauce, garlic, onion, sour cream, cayenne pepper, mozarella cheese
entrees to reheat standard serves up to 10/large up to 20
mac ' n cheese $50 / 75$
creamy macaroni with cheddar \& parmesan
meat lasagna 65/95
house made with fresh ground beef
vegetable lasagna 75/120
eggplant, squash, bell pepper \& onion
baked penne $65 / 100$
marinara sauce, ricotta \& mozzarella cheese
appetizers \& finger foods served by the dozen unless otherwise noted
mini crab cakes 54
fresh jumbo lump crab meat
jumbo shrimp steamed $32 / \mathrm{lb}$ citrus grilled $34 / \mathrm{lb}$
smoked salmon crudite 36
hand sliced salmon on cucumber slices
grilled lamb chops $36 /$ rack of eight side of tzatziki sauce
cocktail meatballs 12
chicken satay 24
side of peanut sauce
grilled vegetable skewers 25
stuffed mushrooms 24
topped w/mushrooms, breadcrumbs \& cheese
tomato \& mozzarella basil skewers 18
marinated in basil oil
crunchy taco cups 24
puff pastry filled $w /$ beef, cheese, green pepper \& tomato
bacon wrapped chicken bites 24
loaded potato bites 30
cheese, bacon \& sour cream
anitpasto skewers 30
salami/cheese/olives/roasted pepper
truffle mac ' n cheese bites 32

## desserts

lemon bars 4.99/ea truffle brownie bars 4.99/ea pecan caramel bars 5.49/ea
raspberry linzer bar 5.49/ea
assorted cookies 24/dz apple crisp pan 75 regular 14/ea
flourless chocolate cake 65 whole 4.99 /slice assorted mini pastries $24 / \mathrm{dz}$

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platters
designed to be served at room temperature standard serves up to 10/large up to 20 requires 72 bours notice
herb roasted tenderloin 325/395
seared or cooked medium rare with side of horseradish cream.
grilled marinated flank steak 140/195
thinly sliced, side of chimichurri sauce
mediterranean grilled chicken 85/150
standard 8 pieces sliced and large 15 pieces sliced
poached salmon 150 /whole 85 /half
naturally raised salmon w/cucumber scales, cucumber salsa, capers, lemon dill sauce.
jumbo shrimp $125(50$ pieces)/245(100 pieces) grilled, steamed or spiced served with house made cocktail sauce
artisanal cheese \& seasonal fruit 100/150 served with crackers or sliced baguette
artisanal cheese \& charcuterie 125/175
served with crackers or sliced baguette
cheese, cheese and only cheese 100/150
served with crackers or sliced baguette
seasonal fruit $75 / 125$
pineapple, strawberries, grapes, melon and other seasonal fruit
grilled vegetable 90/140
grilled balsamic marinated seasonal vegetables
crudite platter 90/140
broccoli, red/yellow peppers, cauliflower, asparagus, carrots. served w/hummus

## leafy greens

standard bowl serves up to 10/large up to 20
goat cheese \& berry 55/75
mixed greens, blueberries, toasted almonds, house made granola, candied walnuts, golden raisins, crumbled goat cheese, honey-basil vinaigrette
classic greek 55/75
romaine, feta, kalamata olives, tomato-cucumber lemon parsley salad, green pepper, red onion, red wine vinaigrette
al fresco 55/75
romaine, 10 spice chicken, cumin spiced black beans, roasted poblano peppers, grilled corn, avocado, cotija cheese, chipotlelime dressing
chopped salad 68/100
romaine, chickpeas, bell peppers, cranberries, blue cheese, walnuts, grape tomatoes, onions, radicchio, balsamic vinaigrette
classic caesar 40/60
chopped romaine, house made croutons, shredded parmesan, creamy caesar dressing
mixed greens 40/60
carrots, grape tomatoes, cucumber, choice of honey-basil or balsamic vinaigrette
winter apple salad 55/75
arugula, pecans, goat cheese, dried cranberries, carrots, green apple, honey mustard vinaigrette
fall salad 55/75
mixed greens, butternut squash, walnuts, dried cranberries, parmesan cheese, apple cider vinaigrette

Items in our prepared case are available for catering. please inguire

