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 45

fresh jumbo lump crab meat

jumbo shrimp steamed 32/lb citrus grilled 34/lb

smoked salmon crudite 36

hand sliced salmon on cucumber slices

grilled lamb chops 36/rack of eight side of tzatziki sauce

cocktail meatballs 8

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/dz

potomacgrocer.com / 301-299-4200 / 10107 River Rd

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platters

designed to be served at room temperature standard serves up to 10/large up to 20 requires 72 hours 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 169/whole 99/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