

# 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, mozzarella cheese

### entrees to reheat

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

- mac 'n cheese 65/85  
creamy macaroni with cheddar & parmesan
- meat lasagna 80/120  
house made with fresh ground beef
- vegetable lasagna 75/120  
eggplant, squash, bell pepper & onion
- baked penne 75/110  
marinara sauce, ricotta & mozzarella cheese

### desserts

- lemon bars 5/ea
- truffle brownie bars 5/ea
- pecan caramel bars 5.49/ea
- raspberry linzer bar 5.49/ea

### appetizers & finger foods

*served by the dozen unless otherwise noted*

- mini crab cakes 48  
fresh jumbo lump crab meat
- jumbo shrimp or citrus grilled shrimp 36/lb
- smoked salmon crudite 36  
hand sliced salmon on cucumber slices
- grilled lamb chops 40/rack of eight  
side of tzatziki sauce
- cocktail meatballs 8
- chicken satay 28  
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 28  
puff pastry filled w/beef, cheese, green pepper & tomato
- bacon wrapped chicken bites 28
- loaded potato bites 30  
cheese, bacon & sour cream
- antipasto skewers 30  
salami/cheese/olives/roasted pepper
- mac 'n cheese bites 30

- assorted cookies 24/dz
- apple crisp pan 75 regular 14/ea
- flourless chocolate cake 65 whole 4.99/slice
- assorted mini pastries 24/dz

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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** 375/450  
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, chipotle-lime 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 inquire*