CATERING RESERVED

Staffed Holiday Celebrations
50 Guest Minimum
lesser numbers can be served, but will incur a surcharge

Southern Holidays

Stationary
Blistered Vegetable Display
Boiled Peanut Hummus Served with Rice
Crackers, Bell Pepper Strips,
Celery and Carrots
Macaroni & Cheese Martini Bar
Cranberry Orange All Beef Meatballs
Kentucky Hot Brown Dip with Crostini

Buttered
Virginia Ham & White Cheddar Croquettes
Cheddar Garlic Grit Cake with
Shrimp & Tasso Cream
BBQ Pork and Slaw
atop Mini Cornbread Muffin
Mini Chicken and Waffles
Parmesan Crisp with Mascarpone and
Caramelized Pear

$28/person

Mingle All The Way

Stationary
Domestic & International Cheese Board
Balsamic Cherry Decorated Brie Wheel
Artisan Crackers and Bread Disks
Mediterranean Dip Trio with
Pita Points and Vegetable Dippers
Spicy Cranberry BBQ Meatballs
Maryland Crab and Artichoke Fondue with
Pretzel and Baguette Breads

Buttered
Chestnut Soup Shooter with Fried Parsley
Brown Sugar Glazed Bacon
Wrapped Shrimp
Eggnog Monte Cristo Bite
Fig and Goat Cheese Bruschetta
Miniature Beef Wellington
with Pesto Dlop

$26/person

7912 Yarnwood Ct, Springfield, VA 22153
Phone 703-436-9991
Email info@cateringreserved.com
Reindeer Games
Spinach, Cranberry, Walnut & Goat Cheese Salad
Carving Station Featuring Prime Rib with Blackberry Wine Sauce and Herb Turkey Breast with Cranberry Relish
Soup Station Featuring: Butternut Squash & Spiced Tomato Bisque
Martini Mashed Potato Bar - Yukon Gold and Sweet Potatoes with Guest Choice of Toppings Served in a Martini Glass Jumbo Shrimp and Scallop Pasta with Lobster Sauce Mozzarella Tomato Caprese Skewers with Balsamic Drizzle Zucchini Noodles with Pesto Sauce Fresh Baked Rolls and Butter
$32/person

Santa's Workshop
Butlered Cranberry Brie Mini Tarts Balsamic Fig, Bacon & Goat Cheese Flatbread Baby Potato Cups with Smoked Salmon & Chive Crema Garlic Rosemary Baby Lamb Chops with Mint Pesto
Chef Attended Interactive Stations - Select Three Wok Station with Takeout Boxes & Chopsticks Italian Pasta Station with Garlic Knots Carving Station with Mashed Potato Bar Grilled Cheese Station with Tomato Bisque Grilled Quesadilla Station with Chips and Guacamole Slider Station with Macaroni and Cheese Bar Poké Station OR Raw Bar (Add $10/person)
$38/person

Sleigh Ride
Stationed Maryland Lump Crab & Artichoke Fondue with Pretzel Breads and Pita Points Farmer's Market Vegetable Display with Green Goddess Dip Cranberry Orange All Beef Meatballs International and Domestic Cheeses with Artisan Crackers
Dinner Buffet Candied Pear, Pecan and Pomegranate Salad Grilled Flank Steak with Blackberry Port Wine Demi Prosciutto Stuffed Chicken with Mushroom Sauce Parmesan Chive Mashed Potatoes Lemon Garlic Roasted Asparagus Fresh Baked Rolls and Butter
$28/person

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Winter Wonderland

Butlered
Fig and Mascarpone Beggar’s Purse
Shrimp Cocktail Shooters & Bloody Mary Sauce
Malaysian Beef Skewer
Smoked Candied Bacon Jam Tart

Served Dinner
Dried Cherry, Pear & Candied Walnut Salad
Roast Beef Tenderloin & Exotic Mushroom Jus paired with
Chicken Oscar in Chardonnay Sauce or Vegetarian
Polenta and Grilled Vegetable Stack Paired With
Tricolor Fingerling Potato Coins
Roasted Brussels Sprouts with Garlic Bacon Aioli

$40/person

Let it Snow

Stationed
Spinach, Roasted Pepper & Artichoke Dip with Pretzel Breads and Crostini
Mediterranean Dip Trio with Vegetable Dippers and Pita Points

Butlered
Seared Ahi Tuna atop Wonton Chip with Wasabi Cream
Spicy Chicken Salad atop Sweet Cornbread Muffin
Jumbo Scallops Wrapped in Bacon
Boursin Cheese Piped Red & Purple Potato Cups

Dinner Buffet with Pre-Set Salad and Rolls
Dried Cranberry, Almond and Goat Cheese Salad
Baked Salmon with Cranberry Hazelnut Chutney
Airline Chicken Breast with White Wine Gruyere Sauce
Lemon Parmesan Orzo
Broccolini with Hazelnut Oil
Fresh Baked Rolls and Butter

$38/person

Re-Gift - Alternate Entrees and Sides

Entrees
Red Wine Braised Short Ribs
Roast Pork with Maple Mustard Glaze
Pork Tenderloin with Balsamic Fig Reduction
Portobello Mushroom Napoleon
Baked Chicken Stuffed with Walnuts and Pears in a Sun Dried Cherry Sauce

Sides
Chestnut Potato Puree
Cranberry Pecan Orzo
Maple Glazed Baby Carrots
Dried Cherry Wild Rice Pilaf
Harvest Couscous
Potatoes au Gratin with Thyme
Glazed Acorn Squash
Non-Alcoholic and Mixer Bar
Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice

$.35/person - Client Provided Alcohol
$5/person - Non-Alcoholic Event

Holiday Mocktail Station
Choose 3 Of the Following:
Cranberry Kombucha Spritzer, Caramel Apple Pie Mocktail, Holiday Mojito, Peppermint Nog, Cranberry Orange Tinsel Candy Cane White Hot Chocolate, Frost Bite Mocktini, Ginger Cinnamon Apple Cider, Raspberry Sparkle

$4.50/person - Non-Alcoholic Event

Choice Hops, Grapes and Spirits Bar
Stella Artois, Bell’s Two Hearted Ale, Ballast Point Sculpin IPA, Sierra Nevada Celebration Ale, J Lohr Chardonnay, Sauvignon Blanc & Cabernet Sauvignon, Grey Goose Vodka, Bacardi Light Rum, Captain Morgan’s Spiced Rum, Patron Silver Tequila, Crown Royal, Maker’s Mark, Dewar’s White, Grand Marnier, Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, glassware, bar equipment and ice

$18/person - 4 Hours, $22/person - 5 Hours

Hops, Grapes and Spirits Bar
Miller Lite, Yuengling, Corona, Sierra Nevada Celebration Ale House Wines, Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Mineral Water, Limes, Acrylic Cups, Bar Equipment and Ice Service

$15/person - 4 Hours, $17/person - 5 Hours

Add Holiday Signature Cocktail
Blackberry Ombre Bubbly, Snowflake Martini, Bourbon Apple Cider, Caramel Apple Sangria, Holiday Sangria, Cranberry Mule, Ginger Cranberry Bellinis, Happy Elf Tini

$3.50/person

$28/person - 4 Hours, $34/person - 5 Hours

CR CATERING RESERVED
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Stocking Stuffer Sweets

Grandma's Cookie Shop

Almond Tartlet, Snowball Meltaway, Cherry Jelly Top, Red Velvet, Cranberry Spice, Mint Double Chocolate, Ginger Spice, Black Forest, Holiday Cut Out Cookies $2.50/person

Reindeer Nibbles

Holiday French Pastries, French Macarons, Dessert Mousse Cups, Cake Pops, Chocolate Dipped Cheesecake Drops Mini Tarts and Pies, Brûlée White Chocolate Raspberry Bar Apple Crumb Bar and Cream Puffs $6/person

NAUGHTY Layer Cakes

Red Velvet, Carrot, German Chocolate, Caramel Apple, Chocolate Chocolate and Pumpkin Orange $42/each - Serves 16

NICE Layer Cakes

Chocolate Vesuvias, Chocolate Loving Spoon, Granny Apple, Almond Cream, Tall Carrot Cheesecake, Tall Devil Cheesecake, Tall Red Velvet, Lemon Berry Mascarpone, Caramel Apple, Tiramisu, 3 Chocolate Mousse Blueberry White Chocolate Cheese Brûlée, Creme Brûlée Cheesecake, Flourless Chocolate Torte (GF) $75/each - Serves 14-16

Interactive Elf Stations

S'Mores Station

Create your own s'mores using our graham crackers, Hershey’s chocolate bars and marshmallows roasted on bamboo skewers over an open flame $4/person

Bananas Foster Flambe Station

Chef fee applies

Sliced bananas, brown sugar, rum & butter flambéed to order and presented in martini glass over French vanilla ice cream $5/person

Dessert Crepe Station

Chef fee applies

French crepes prepared with your choice of fillings: raspberries, strawberries, blueberries, bananas, Nutella, toasted almonds & powdered sugar $6/person

Grilled Chocolate Sandwich Station

Chef fee applies

Nutella, Caramelized White Chocolate, Nut Butters, Sliced Bananas, Buttered Artisan Bread - Grilled to Order $4/person

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Details...

The pricing indicated is for food and beverage only. Equipment to include china, linens, tables, glassware as well as staffing will be itemized in your proposal based on selection. Per person pricing for commonly used items is listed below:

- Cocktail Plates - Acrylic .35, Glass/China - .75
- Open Bar Glassware - $2.75, ala carte glassware $1/each
- China Dinner Service - Buffet $3.50, Plated $5.50
- Dessert Plate & Fork - Acrylic .50, China $1.25
- China Coffee Mugs - .75
- Linens - Standard $18, Upscale $25, Designer $35-$40
- Tables - $10/each (+ delivery/pick-up fee)
- Chairs - Wood Folding $4, Chivari $8 (+delivery/pick-up fee)
- Staff - Captain/Chef $40/hour, Bartender $35/hour, Wait Staff $30/hour - 2 hours set up and 1 hour breakdown required
- $150 delivery, pick up/truck fee applies to all events

Contract Terms

- A signed contract and 25% non-refundable deposit is required to reserve your event.
- A guaranteed minimum guest count is required 14 days prior to your event. Your guest count can be increased only (NOT decreased) once this count is submitted.
- Final payment is due 7 days prior to your event. We do not accept personal check for final payment; however, corporate check, cashier’s check, cash or credit card are accepted.
- Catering Reserved will make every reasonable effort to provide service to the event in the instance of inclement weather. Catering Reserved is unable to provide contracted service, the client will be refunded in full within 30 days. In the instance of inclement weather AND given 48 hours notice from the client, Catering Reserved will reschedule the event to another available date. Rescheduled date must be within 90 days of original event date.

With 100+ years of collective catering experience, our creative and experienced team designs each menu with your specific needs in mind. When you bring your event to Catering Reserved, you know you’ll be getting the absolute best in service and quality. We’re committed to taking your vision and transforming it into an event that surpasses your highest standards.

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