



Catering Services
Phone 571-303-3041
For CEB, extension 143041

[http://go.compass-usa.com/
corporateexecutiveboard/content/catering.asp](http://go.compass-usa.com/corporateexecutiveboard/content/catering.asp)

ordering information



ordering information

All pricing includes labor & linen

All Catered Events have a 25 person minimum

Additional Charges

All costs implemented with Restaurant Associates will have the standard Virginia 9% sales tax & 20% service charge.

If an event has a lower guest count than 25, there will be an \$100 surcharge added to the final invoice.

Staffing Charges

The above staffing charge is an administrative charge for administration of the function, is not purported to be a tip or gratuity and will not be distributed as a tip or gratuity to the employees who provided service to the guests.

Labor hours are the following:

Butlers & Bartender: \$32 an hour

Pantry: \$32 an hour

Captains: \$35 an hour

Equipment & Rental Costs

Restaurant Associates will handle all rental equipment requested or any additional equipment needed (lines, chairs, china, glassware, etc.). There is a limited amount of in-house equipment. The cost of equipment is determined by final selection.

An approved local Restaurant Associates vendor will be utilized for all rental equipment.

Receptions

Bar service is attended by TIPS certified personnel at all times. If you would like to purchase a bar on consumption, please refer to the a la carte choices available. Any consumption or cash bar requested is subject to a \$200 fee for each bar.

packages



packages

packages

executive meeting package

continental breakfast, morning beverage service, two course plated lunch, afternoon beverage service

70

deluxe day meeting package

continental breakfast, morning beverage service, room temperature lunch

55

day meeting package

continental breakfast, morning beverage service, sandwich lunch buffet

53

beverage selections



beverage selections

morning beverage service

fresh squeezed orange juice

fresh brewed fair trade regular & decaffeinated coffee

specialty & herbal teas with lemon & honey

bottled still water

5

add ons

sparkling water

1.50

grapefruit & cranberry juice

1.50

“sunrise” juice cocktail (beet, carrot, orange)

3.50

afternoon beverage service

bottled coke, diet coke, sprite

fresh brewed fair trade regular & decaffeinated coffee

specialty & herbal teas with lemon & honey

bottled still water

6

all-day beverage service

bottled coke, diet coke, sprite

fresh brewed fair trade regular & decaffeinated coffee

specialty & herbal teas with lemon & honey

fresh squeezed orange juice

bottled still water

11

hot chocolate bar

mexican hot chocolate

dark hot chocolate

whipped cream

shaved chocolate curls

crushed peppermints

miniature marshmallows

8

breakfast selections



breakfast selections

continental breakfast

house baked mini muffins, danishes, bagels

organic low fat yogurt

granola

cottage cheese

sliced fresh fruit, berries

sweet butter, cream cheese, preserves

21

add ons

whole fruit

.75

hard boiled eggs

1.50

traditional home fries

1.50

oatmeal, brown sugar, syrup

2.00

apple wood smoked bacon

2.00

turkey bacon or turkey sausage

2.00

buttermilk pancakes, pecans, warm maple syrup

2.50

scrambled eggs

3.00

tropical smoothie shooters

3.00

house made breakfast breads

4.00

brioche french toast, warm maple syrup

4.00

piperade quiche, black forest ham & swiss quiche

4.00

traditional smoked salmon with capers, sliced onion,
sliced tomato, hard boiled egg

6.00

breakfast selections

hot breakfast

cage free scrambled eggs
house baked mini muffins, bagels
fresh sliced fruit
sweet butter, cream cheese, preserves

select three

traditional home fries
oatmeal, brown sugar, warm maple syrup
apple wood smoked bacon
turkey bacon
turkey sausage
hard boiled eggs
buttermilk pancakes, warm maple syrup
brioche french toast, warm maple syrup

25

*All pricing includes labor and linen
All catered events have a 25 person minimum*

lunch selections



lunch selection

box lunch

assorted sodas
house baked cookie
fresh whole fruit
condiments

select up to three

please provide counts on each sandwich selected

meat/poultry

roast beef, stilton cheese, caramelized onions, baguette
chicken tandoori, mango chutney, cucumber, naan
mortadella, provolone, banana peppers, arugula, ciabatta
roast beef, havarti, sun dried tomatoes
roasted chicken, red pepper, goat cheese, wheat hoagie roll
blt wrap, apple wood smoked bacon
roasted turkey, sharp cheddar, cranberry mustard, onion bread
curried chicken salad, raisins, spinach wrap
roasted turkey, bacon, leaf lettuce, avocado mayonnaise, ciabatta

seafood

smoked salmon, watercress, cream cheese, brioche roll
skipjack tuna, lettuce, tomato
smoked trout salad, roasted peppers, marble rye

vegetarian

roasted red pepper & goat cheese sandwich, pesto, herb focaccia
roasted eggplant caponata, italian peppers, olive bread
buffalo mozzarella, tomato, pesto, hoagie roll

select one

curried lentil salad
roasted red bliss potato salad, crispy bacon, green onion, whole grain mustard
green bean & red pepper salad, shallot vinaigrette
cinnamon roasted butternut squash, raisins, watercress
jumbo asparagus, sundried tomato, lemon herb vinaigrette
toasted couscous, dried cranberries, carrots, honey dijon dressing
bulgur wheat, parsley, tomato, lemon oil

20

lunch selections

sandwich station

sandwich station

iced tea

sliced fresh fruit, berries

house baked cookies, brownies

select three

meat/poultry

roast beef, herb havarti cheese, arugula, baguette

chicken tandoori, mango chutney, cucumber, naan

prosciutto, provolone, roasted pepper relish, arugula, ciabatta

roast beef, fire roasted red peppers, roasted garlic mayonnaise, onion roll

classic corned beef, swiss, thousand island, rye

blt wrap, apple wood smoked bacon

roasted turkey, cranberry mustard, sharp cheddar, brioche roll

curried chicken salad, raisins, arugula, spinach wrap

turkey, caramelized pears, crumbled blue cheese, watercress, ciabatta

muffuletta, genoa salami, mortadella, capicola, caper mayonnaise, top split roll

chicken sandwich, goat cheese, roasted red pepper, pesto, cheddar roll

seafood

smoked salmon, arugula, herb aioli, baguette

smoked trout salad, brioche roll

albacore tuna, lettuce, tomato, whole wheat roll

norwegian shrimp salad sandwich, kaiser roll

vegetarian

grilled portobello mushroom, mozzarella, roasted pepper, basil, foccacia

fresh mozzarella, vine ripened tomato, basil, baguette

roasted vegetable wrap, red pepper hummus, spinach tortilla

lunch selections

select two

roasted red bliss potato salad, crispy bacon, green onion, whole grain mustard
haricots verts salad, shallot vinaigrette
cinnamon roasted butternut squash, raisins, watercress
jumbo asparagus, sundried tomato, lemon herb vinaigrette
toasted couscous, dried cranberries, carrots, honey dijon dressing
bulgur wheat, parsley, tomato, lemon oil

select one

spinach, walnuts, blue cheese, sherry vinaigrette
classic caesar salad, toasted croutons, parmesan cheese
garden greens, carrots, cucumbers, tomatoes, balsamic vinaigrette

35

room temperature lunch buffets

room temperature

iced tea
fresh baked breads, butter, sea salt
sliced fresh fruit, berries
house baked cookies, brownies

select two

meat/poultry

soy ginger marinated skirt steak, asian noodle salad
sliced pork loin, roasted apples, balsamic grilled red onions
chipotle grilled flank steak, roasted corn & black bean salsa
pan seared chicken medallions, wilted spinach, mushrooms & artichokes
grilled chicken breast, stewed peppers, tomatoes, onions
chino latino steak, stir fry beef with pepper, onions, black beans, shiitake
mushrooms, adobo seasoning, steamed rice
baked chicken penne, creamy tomato sauce, parmesan cheese

lunch selections

seafood

herb crusted arctic chard, chayote slaw

grilled salmon, sweet & sour bok choy

pan seared mahi mahi, basmati rice, citrus coriander salsa

salmon niçoise, baked salmon with niçoise olives, tomatoes, green beans

crispy trout filet, white wine braised leeks, roma tomatoes

select two

french lentil salad, feta cheese, oven roasted tomatoes

yukon gold potato salad, celery, dried fruit

cucumber, tomato & olives, fresh herbs

sesame asparagus, parmesan cheese

wild rice, dried cranberries, sunflower seeds, citrus dressing, watercress

marinated artichokes, petite mozzarella cheese, roasted pepper, balsamic

select one

spinach, walnuts, blue cheese, sherry vinaigrette

caesar salad, herb croutons, parmesan cheese

mesclun greens, carrot, cucumber, tomato, balsamic vinaigrette

37

lunch selections

hot lunch buffets

hot lunch buffet

iced tea

fresh baked breads, butter

sliced fresh fruit, berries

house baked cookies, brownies

select two entrees

meat/poultry

chimichurri marinated hanger steak, grilled red onions

roasted chicken breast, wild mushrooms, white wine shallot sauce

cranberry stuffed turkey roulade, brown gravy

chicken breast coq au vin style topped with onions, mushrooms, bacon,
red wine sauce

roasted pork loin, roasted apples, apple cider sauce

grilled flat iron steak, shitake mushrooms

seafood

blackened mahi mahi, grilled pineapple relish

pan seared tilapia, sautéed shallot & spinach

sweet chili glazed salmon, teriyaki drizzle

vegetarian

tri-color cheese tortellini, pesto cream sauce, parmesan cheese

baked penne pasta, roasted vegetables, marinara sauce

potato gnocchi, wild mushrooms, asparagus, truffled tomato sauce

curried tofu stew, peppers, plum tomatoes, eggplant

risotto with corn, green peas, pearl onions

lunch selections

select two sides

roasted root vegetables
steamed brussels sprouts
roasted sweet potatoes, brown butter
roasted broccoli rabe, roasted garlic, red peppers
cardamom scented basmati rice
roasted red bliss potato, basil pesto
barley & roasted root vegetable salad, sunflower seeds

select one salad

classic caesar salad, toasted croutons, parmesan cheese
baby spinach, goat cheese, bacon, toasted pine nuts, shallot vinaigrette
garden greens, carrots, cucumbers, tomatoes, balsamic vinaigrette
wild rice salad, dried cranberries, watercress

39

plated lunch

two course plated lunch

(select two courses)

42

three course plated lunch

46

*pre-set glasses of iced tea, water
fresh baked breads, butter, sea salt*

select one pre-set salad

frisée, endive, roasted fall vegetables, pine nut-herb dressing
baby spinach, pecans, goat cheese, shaved apples, bacon vinaigrette
romaine lettuce, shaved parmesan, marinated olives, tomatoes
iceberg lettuce wedge, blue cheese dressing, crispy bacon, grape tomatoes

lunch selections

select one entree

meat/ poultry

rosemary roasted leg of lamb, whipped potatoes
grilled hanger steak, pommes frites, sauce verte
grilled sage pork tenderloins, whipped sweet potatoes, port-apple jus
french cut roasted chicken, five grain pilaf, broccoli rabe, sautéed carrots
rosemary chicken breast, butternut squash, sundried cranberries

seafood

single 5oz crab cake, coleslaw, stone ground mustard butter sauce
sesame crusted salmon, watercress butter sauce
crispy seared trout, red bliss potatoes, pepper & corn hash

vegetarian

vegetable strudel, roasted vegetables, puff pastry, red pepper sauce
green lentil stuffed red onion cup, oven baked ratatouille

select one dessert

cranberry walnut bundt, caramel sauce
caramel chocolate dome, cranberry coulis
rum pumpkin cheesecake, vanilla crème fraîche
caramel cranberry tart
brown butter fig tart, fromage blanc mousse
cinnamon apple crumble pie, vanilla ice cream
rich chocolate cake, raspberry coulis
pear almond crisp
sliced fresh fruit, berries

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break service



break service

break service

morning break service

seasonal whole fruit

house baked banana bread

strawberry-banana, mango, mixed berry smoothies

8

afternoon break service

select three

seasonal whole fruit

yogurt covered pretzels

granola bars

mixed nuts

spiced nuts

miniature dessert bars

chocolate covered peanuts

miniature cookies

8

All pricing includes labor and linen

All catered events have a 25 person minimum

receptions



receptions

receptions—package

deluxe reception

one hour service

beer & wine bar

six passed hors d'oeuvres

cheese display

or

grand dessert station

52

premium reception

two hour service

beer & wine bar

three passed hors d'oeuvres

one international hors d'oeuvres station

one carving station selection

miniature dessert, cookie station

73

dinner & reception

three hour service

beer & wine

three passed hors d'oeuvres

three course plated dinner

87

upgrade to premium bar

5

receptions

one hour passed hors d'oeuvres

choice of three 19

choice of six 29

one hour displayed hors d'oeuvres

choice of three 18

choice of six 25

two hour passed hors d'oeuvres

choice of three 26

choice of six 36

two hour displayed hors d'oeuvres

choice of three 28

choice of six 37

receptions

passed & displayed hors d'oeuvres

passed & displayed hors d'oeuvres

seafood

shrimp cocktail, traditional cocktail sauce
chipotle marinated shrimp skewers, cajun remoulade
tuna tartare on ruffled potato chips
sesame tataki tuna, cucumber round
new potatoes with caviar & crème fraîche
asian spoon of lobster salpicon, lime juice, cilantro
smoked salmon, cucumber, sour cream, chives, blue corn cup
miniature crab cake, old bay remoulade
smoked salmon roulade, wasabi tobiko
open-faced sandwiches of smoked trout, granny smith apple, chives
corn blini with american sturgeon caviar, sour cream & chervil +2
lobster bisque shooter +1
rolled omelet with salmon caviar +1
“california roll” crab, avocado, red pepper, sesame seed +1

meat

prosciutto di parma wrapped jumbo asparagus, fig balsamic drizzle
rosemary grilled lollipop lamb chop, mango chutney
steak tartare, baguette toast
pulled barbequed pork, mini buttermilk biscuits
pork carnitas, fresh corn tortilla, salsa verde
mini honey-corn muffins topped with burgundy braised short ribs +1
sesame beef skewer, teriyaki sauce
cucumber cup with thai beef salad
black pepper seared beef tenderloin, choron sauce +1

receptions

poultry

chinese duck parcels in rice paper, hoisin sauce +1
mini southwest quesadillas, sour cream, pico de gallo
spiced pepita crusted chicken strips, balsamic glaze
tandoori marinated chicken kabob, minted cucumber sauce
curried chicken salad, raisins, mini brioche roll
crunchy thai chicken & peanut cake, plum sauce
indonesian chicken satay, spicy peanut sauce
shredded duck confit, port wine & fig marmalade, crispy potato +1
juniper berry crusted duck, cherries, ginger chutney, ficelle toast +1

vegetarian

butternut squash, green peas, risotto croquette, preserved lemon mayonnaise
seasonal wild mushroom & leek mini quiche
herbed falafel cake with hummus & flatbread crisp
spicy corn fritters, salsa verde
spicy pepper muffins, olive tapenade, mascarpone
caramelized onion & feta tartlets
tomato, mozzarella, basil bruschetta
mini five cheese pizza, pesto
crispy polenta, goat cheese, wild mushrooms
mini puff pastry filled with herbed boursin cheese

hors d'oeuvres stations

italian hors d'oeuvres station

grilled eggplant, red pepper, zucchini, squash, petite mozzarella, cherry tomatoes in
extra virgin olive oil & basil
aged balsamic marinated mushrooms, taleggio, pecorino & black pepper
pasta salad
assorted flatbreads, bread sticks

21

receptions

american hors d'oeuvres station

crudités with green goddess & blue cheese dipping sauces
seasonal fruit skewers
mini beef sliders, vermont cheddar
assorted crisps & flat breads

21

asian hors d'oeuvres station

larb gai with lettuce wraps, crispy spring rolls, chinese mustard,
ginger dipping sauce
napa slaw, sesame noodles, fortune cookies

21

mexican hors d'oeuvres station

grilled queso fresco & chicken quesadillas
beet & jicama salad
black bean & cilantro muñeta
salsa fresca, guacamole, salsa verde, salsa quemada, tri-color tortilla chips
yuca fries, cilantro dipping sauce

21

indian hors d'oeuvres station

tandoori chicken wings, sweet pea samosas, spicy yellow lentil salad, grilled naan,
cucumber raita, white bean-chickpea dip, coriander dipping sauce

21

slider station

waygu beef, lettuce, tomato, onions, assorted sliced cheeses,
ketchup, mayonnaise, mustard
crispy yukon gold potato chips

21

receptions

hot buffet stations

carving station*

select one

peppered black angus beef strip loin, au jus, horseradish cream, pommery mustard
cedar plank salmon, blueberry glaze
maple brined young turkey breast, brown gravy, cranberry sauce
rosemary roasted pork loin, apple cider sauce

8

pasta station*

fresh baked breads, butter

select two

spinach linguine al pomodoro, shaved pecorino romano
tri-color cheese tortellini, sun-dried tomatoes, basil pesto
farfalle pasta, grilled rosemary chicken, cremini mushrooms, teardrop tomatoes
rigatoni pasta, arugula, shredded veal, barolo wine cream sauce, pine nuts
baked penne pasta, spinach, alfredo sauce

11

tapas station

sliced serrano ham
marinated piquillo peppers
camarones al ajillo
pinchos morunos
roasted eggplant, pepper salad
chili roasted mixed olives
spanish cheeses, quince paste
spanish tomato & rosemary olive bread

26

cheese display

selection of cheeses from europe & united states
grape clusters, berries
quince paste
artisanal breads

13

**Carving & Pasta—These stations are add ons to existing reception menus. If you would like to order the pasta station exclusively, please contact the Catering Director for proper pricing.*

receptions

dessert

miniature desserts, cookies

select three

chocolate brownies

chocolate pecan diamonds

raspberry chocolate tartlets

cranberry upside down cake

fresh mint & chocolate tartlets

white chocolate & cranberry blondies

mudslide cookies

chocolate chip cookies

oatmeal raisin cookies

mini creamy pumpkin tart

12

grand dessert

select three

opera cake

assorted truffles

sacher torte

chocolate caramel mousse, hazelnut sable

chocolate dipped strawberries

chocolate truffle cake

cannolis

cream puffs

grand marnier cheesecake bites

16

dinner selections



dinner selections

dinner station

dinner station

fresh baked breads, butter, sea salt

sliced fresh fruit

miniature pastries

coffee station

select two

meat/poultry

pesto roasted french cut chicken breast, wild mushroom sauce

rosemary roasted duck breast, blueberry gastrique

grilled chicken medallions provençal, stewed tomato & peppers, sweet garlic

mushroom stuffed pork loin, lemon thyme sauce

stir fried beef, vegetables, mushrooms

lime marinated skirt steak, chayote slaw, cilantro sauce

dijon chicken breast, white wine, mustard sauce

seafood

baked rainbow trout, caramelized cauliflower, chive butter sauce

pan seared salmon, grilled fennel, black olives, tomatoes

grilled sablefish, fried garlic, black trumpet mushrooms +1

grilled mahi mahi, lemon infused moroccan couscous

broiled tilapia, wilted spinach, lemon butter sauce

dinner selections

select two

roasted root vegetables

creamed spinach, leeks

roasted sweet potatoes, cinnamon

sunchoke & turnip puree

sea salt roasted fingerling potato

wild & white rice pilaf

roasted broccoli rabe, roasted garlic, crushed red pepper oil

steamed brussels sprouts, carrots

honey glazed golden beets

braised green cabbage

select one

caesar salad, toasted croutons, parmesan cheese

baby spinach, goat cheese, pine nuts, balsamic vinaigrette

mesclun greens, cherry tomatoes, cucumbers, champagne vinaigrette

select one

wild mushroom, barley salad

cabbage slaw, grilled red onions, roasted pepper strips

tuscan salad, sundried tomatoes, olives, artichokes, fresh mozzarella

roasted sweet potato, frisée, toasted pecans, honey lime dressing

54

dinner selections

three course plated dinner

three course plated dinner

pre-set water glasses
fresh baked breads, butter, sea salt
coffee service

select one appetizer

watercress, frisée, baby mesclun mix, pomegranate vinaigrette
baby spinach salad, apple wood smoked bacon, crispy fried onions,
balsamic vinaigrette
roasted sweet potato bisque, cinnamon cream
red pepper & lobster bisque, chives
asparagus soup, brioche croutons
acorn squash bisque, parsley oil
mushroom bisque, parmesan cracker
caesar salad, shaved parmesan cheese, sundried tomato pesto croutons
poached asparagus & smoked salmon salad, arugula, horseradish yogurt dressing

select one entrée

seafood

crispy seared salmon, beluga lentils, carrots, baby bok choy
lemon- thyme marinated cod filet, red bliss potatoes, tomatoes, olives,
crispy trumpet mushrooms
asian bbq glazed salmon filet, sticky rice, sesame asparagus, miso broth
rockfish filet, jasmine rice, stewed bell peppers & tomatoes +1
herb crusted halibut filet, fingerling potatoes,
saffron braised fennel, roma tomato +1
maryland crab cakes, apple-cabbage slaw, creamy corn & bell peppers,
lobster aioli +3

dinner selections

meat/poultry

grilled double cut pork chop, peach bbq glaze, sweet potato puree,
braised onions, red chard

mushroom stuffed chicken breast, creamy mashed potatoes, asparagus bundle,
madeira mushroom sauce

hudson valley duck breast, potato-parsnip cake, haricots verts,
cherry & port sauce

colorado rack of lamb, green pea risotto cake, honey & thyme glazed baby carrots,
zinfandel demi-glace

dry-aged beef ribeye, herb roasted yukon gold potato wedges, grilled jumbo
asparagus, brandied peppercorn sauce + 2

medallions of beef tenderloin, wild mushrooms & baby vegetable risotto,
cabernet demi-glace

veal tenderloin, fontina cheese leeks & spinach tian, morel mushroom sauce
chicken piccata, artichoke & sundried tomato ragout, wild rice galette,
shallot lemon nage

select one dessert

cranberry walnut bundt cake, caramel sauce

caramel chocolate dome, cranberry coulis

rum pumpkin cheesecake, vanilla crème fraîche

caramel cranberry tart

brown butter fig tart, fromage blanc mousse

cinnamon apple crumble pie, vanilla ice cream

rich chocolate cake, raspberry coulis

pear almond crisp

sliced fresh fruit, berries

63

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beverages



beverages

beverages

Bar service is attended by TIPS certified personnel at all times. If you would like to purchase a bar on consumption, please refer to the a la carte choices available. Any consumption or cash bar requested is subject to a \$200 fee for each bar.

premium open bar

absolut vodka, tanqueray gin, bacardi light rum, bacardi dark rum, dewar's scotch whiskey, jack daniels bourbon whiskey, jameson irish whiskey, seagram's vo, seagram's seven, dry & sweet vermouth
house wines: chardonnay, cabernet sauvignon, sauvignon blanc, merlot
blue moon, miller lite, heineken
coke, diet coke, sprite, mixers

<i>one hour</i>	21
<i>two hours</i>	24
<i>three hours</i>	27
<i>four hours</i>	30

beer & wine service

house wines: chardonnay, cabernet sauvignon, sauvignon blanc, merlot
blue moon, miller lite, heineken
coke, diet coke, sprite, mixers

<i>one hour</i>	16
<i>two hours</i>	19
<i>three hours</i>	22
<i>four hours</i>	25

beverages

consumption bar

200 setup and labor fee

cocktails	8
champagne	7
house wines: chardonnay, cabernet sauvignon, sauvignon blanc, merlot	7
blue moon, miller lite, heineken	6
coke, diet coke, sprite	3

cash bar

200 setup and labor fee

cocktails	8
champagne	7
house wines: chardonnay, cabernet sauvignon, sauvignon blanc, merlot	7
samuel adams, miller lite, heineken	6
coke, diet coke, sprite	3

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