

Catering

at your door



Menu Packages

Catering At Your Door® caters events from casual parties, including birthdays and bridal showers, to elegant affairs such as wedding and Bar and Bat Mitzvah receptions. We are equipped and prepared to cater any occasion from 30 to over 3,000 guests.

On the following pages you will find some of our most popular Menu Packages, or you may mix and match to create a customized menu for your special event.

Our Catering Specialists will be happy to help you get started planning your event today. Call us at 240-328-5071 or visit www.CateringAtYourDoorMD.com.



Call Us: **240-328-5071**

7845 D Air Park Road,
Gaithersburg, MD 20879

www.CateringAtYourDoorMD.com

Great Beginnings

Our Hot and Cold Hors d'Oeuvres are a great addition to your buffet or can be served via butler service from our professional Wait Staff. Choose your favorites from our extensive selection below:



Cold Hor d' Oeuvres

	Prices Per Person
• Basket(s) of Crisp Tortilla Chips with Homemade Salsa	3.50
• Roasted Mediterranean Hummus served with an abundance of Pita Chips	3.50
• Fresh Mozzarella Caprese Salad with Vine Ripe Tomatoes, Basil and a Light Vinaigrette Dressing	7.00
• Raw Vegetable Crudite with Spinach Artichoke Dip	3.50
• Domestic and Imported Cheese with Breadsticks and Crackers	3.50
• Imported Brie and Fresh Raspberry Puree served with French Bread	3.50

Cold Hor d' Oeuvres

Six varieties of the below options are recommended for cocktail parties:

	Prices Per 50 Count / 100 Count
• Cucumber Rounds with Herbed Cheese on silver platters decorated with garnish	105.00 / 190.00
• Stuffed Mini Grape Leaves served on silver platters decorated with garnish	115.00 / 210.00
• Bruschetta with Tomato, Fresh Basil, and Garlic and/or Artichoke and Sweet Red Peppers	125.00 / 230.00
• California Sushi Rolls served with Pickled Ginger, Wasabi, and Soy Ginger Dipping Sauce	160.00 / 290.00
• Vietnamese Vegetarian Spring Rolls with Peanut Sauce (summer rolls, not fried)	200.00 / 375.00
• Smoked Norwegian Salmon on Pumpkinseed Triangles with Dill and Capers	220.00 / 380.00

Hot Hor d' Oeuvres

Recommend varieties of the below options for cocktail parties:

	Prices Per 50 Count / 100 Count
• Asian Short Ribs	230.00 / 400.00
• Chinese Egg Rolls (vegetarian) served with Mustard and Sweet & Sour Sauce	115.00 / 215.00
• Mini N.Y.'s finest Potato, Spinach, or Kasha Knishes served with Dipping Sauce	115.00 / 210.00
• Petit Cheese Pizza or Petit Sausage, Goat Cheese, and Basil Pizza	115.00 / 210.00
• Homemade Potato Pancakes topped with Smoked Salmon, Sour Cream, and Chives	115.00 / 210.00
• Petite Hot Dogs wrapped in Puff Pastry Dough served with Gourmet Mustard	115.00 / 210.00
• Assorted Vegetarian Quiche	115.00 / 210.00
• Asparagus Logs with Sesame Seeds	140.00 / 260.00
• Stuffed Mushroom Caps with Artichoke	145.00 / 240.00
• Buffalo Wings – Original or Spicy with Ranch and Roquefort Dressing	145.00 / 260.00
• Mini Beef or Chicken Empanada	200.00 / 350.00
• Mini Samosas a traditional Indian favorite	145.00 / 275.00
• Petite Meatballs with Sweet and Sour Sauce	140.00 / 250.00
• Stuffed Mushroom Caps with Crab Meat, Spinach, and Herbed Cheese	175.00 / 330.00
• Spanikopita Spinach and Feta Cheese Triangles	145.00 / 240.00
• Home-Made Maryland Lump Crab Cakes served with Lemon, Tarter Sauce, and Homemade Cocktail Sauce	275.00 / 475.00
• Bacon-Wrapped Shrimp	200.00 / 350.00
• Coconut Chicken Skewer on a skewer with Island Dipping Sauce	220.00 / 390.00
• Grilled Chicken Breast Kabob with Onion, Cherry Tomato, and Tri-Color Pepper, marinated and grilled	220.00 / 390.00
• Tri tip Beef Kabob with Onion, Cherry tomato, and tr-color pepper, marinated and grilled	230.00 / 420.00

Brunches & Lunches

Any time of day or evening, these menus are sure to be a hit. Our uniformed chefs will prepare delicious, made-to-order Omelettes, Waffles, and Pancakes before your eyes. Choose from one of our menus below, or mix and match to create your own unique menu.



#1 Sunrise Omelette Party

- Omelettes prepared to order made with Fresh Whole Eggs or Egg Whites
 - Includes 13 fillings: Smoked Salmon, Mushrooms, Sautéed Onions, Crumbled Bacon, Organic Spinach, Tri-Color Peppers, Cheddar Cheese, Tomato Salsa, Diced Ham, Tomatoes, Sour Cream, Avocado, and Feta Cheese
- Choice of one of the following Salads*
 - **Rustic Greek Salad** with Fresh Iceberg Lettuce, Sliced Cucumber, Roma Tomato, Purple Cabbage, Carrots, thinly sliced Red Onion, Kalamata Olives, and Feta Cheese
 - **Organic Spinach and Field of Greens Salad** with Vine Ripe Tomatoes, Sliced Oranges, Fresh White Mushrooms, and a Raspberry Vinaigrette
 - **Caesar Salad** with Seasoned Croutons, Homemade Dressing, and Parmesan Cheese
 - **Organic Kale Salad** with Pumpkin Seeds and Cranberries
- Fresh assorted Bagels** with Butter and Cream Cheese (Gluten Free Bagels Available Upon Request)

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
30 guest min. \$17.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

#2 Supreme Omelette Party

The #1 Sunrise Omelette Party **Plus** the following:

- Bacon and Turkey Sausage served in chafing dishes
- Fresh Fruit with Berries
- Freshly Brewed Columbian Coffee and Condiments
- Tropicana® Orange Juice
- Chilled Cranberry Juice

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
30 guest min. \$29.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

#3 Ultimate Omelette Party

The #1 Sunrise Omelette Party **Plus** The #2 Supreme Omelette Party **Plus** the following:

Our amazing thick Challah French Toast grilled and dipped in an infused butter, topped with Strawberries, Powdered Sugar, Maple Syrup and Whipped Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$35.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Add a little extra to your package with one of these fantastic options below:

- Lettuce, Tomato, Cucumber, Bermuda Onions, and Olives \$3.00 pp
 - Freshly cut Home-Fried Potatoes \$4.50 pp
 - Breakfast Loaf Cakes and Assorted Rugelach Pastries \$3.50 pp
 - Cheese Blintzes with Sour Cream and Fruit Sauce \$7.00 pp
 - Fresh Yogurt Bar with Berries, Dried Fruits, and Granola. \$8.50 pp
 - Buttermilk Pancakes – Toppings include: Fresh Strawberry Topping, Fresh Blueberry Topping, Chocolate Chips, Maple Syrup, Sweet Butter, and Powdered Sugar. Chef included. \$9.00 pp
 - Add a side of Pasta to any menu \$7.00 pp
 - European Waffle – Toppings include: Fresh Strawberry Topping, Fresh Blueberry Topping, Whipped Cream, Maple Syrup, Sweet Butter, and Powdered Sugar. Chef included. \$10.00 pp
 - Whole Poached Salmon served with a Lemon, Cucumber Dill Sauce \$12.00 pp
 - Assorted Smoked Fish Platter to include Hand-Cut Nova and Fillet of White Fish (Add extra Bagels At No Charge) \$13.00 pp
- Substitutions:**
- * Breakfast Loaf Cakes and Assorted Rugelach Pastries can be substituted for choice of Salad at no charge.
 - ** Fresh Butter Croissants can be substituted for Bagels at no charge.

Savory Crepes

Crepes are perfect for brunch, lunch, dinner, or an afternoon snack. Simply wonderful for any special occasion, corporate event, or fundraiser. Our uniformed chefs will prepare delicious made-to-order crepes right before your eyes.



French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu B listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese

Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$24.95 PP
75+ guests add a 3rd Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Supreme French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu C listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese

Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$27.95 PP
75+ guests add a 3rd Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Ultimate French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu B listed on the right
- 1 Crepe Filling from Menu C listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese
- Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$32.95 PP
75+ guests add a fourth Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Vegetarian (Menu A):

- Mozzarella Cheese, Fresh Tomato with Pesto Sauce
- Spinach with Fresh Mushrooms, Feta Cheese and a Three-Cheese Morné Sauce
- Asparagus with Grated Cheese and Cherry Tomatoes
- Fillet of Flounder with a Lemon White Wine Sauce
- Italian Artichokes with Rice and an Alfredo Sauce
- Smoked Salmon Cream Cheese, Pine Nuts, and Fresh Dill Sauce

Beef and Chicken (Menu B):

- Roasted Chicken, Roma Tomatoes, Pesto, and Fresh Spinach, topped with Grated Cheese
- Braised Beef in Burgundy, Caramelized Onions, and Portabello Mushrooms
- Boneless Breast of Chicken, Pepper Jack Cheese, Black Beans, Corn, and Grilled Tri-Color Peppers topped with Chopped Tomato, Sour Cream, and Guacamole
- Roasted Chicken with assorted Fresh Mushrooms in a White Wine Garlic Cream Sauce

Our Favorite...

Chef prepared and made to order (counts as 2 selections) includes all of the following freshly prepared a la carte.

- Marinated boneless breast of chicken
- Sundried Tomatoes
- Roasted Asparagus
- Fresh Spinach
- Broccoli
- White Mushrooms
- Tri-Color Peppers
- Grilled Onions
- Monterey Jack Cheese
- Cheddar Cheese

Seafood (Menu C):

- Grilled Shrimp with Fresh Mango, Spinach, Roma Tomato, and Avocado
- Grilled Shrimp and Backfin Crab Meat in a Lemon Cream Sauce
- Lemon Herbed Shrimp with marinated, grilled Garden Vegetables
- Gulf Shrimp served with a Three Cheese Morné White Wine Sauce

Fajita Station

**Hot Off The Grill With
Your Choice Of Flour,
Wheat, or Corn
Tortillas**



Fajita Station

• **Your choice of TWO great sizzling fillings:**

- Pollo Asada (Marinated Chicken Breast)
- Carne Asada (Marinated Steak)
- Shrimp ala Mexicana
- Baja Fish (Cod and Flounder)
- Vegetarian (All the freshest Garden Vegetables so tasty the meat won't be missed at all!)

• **A complete assortment of Toppings are included. Toppings will be provided vegan and organic when available:**

- Fresh Cilantro
- Diced Tomato
- Grilled Onions
- Black Beans
- Tri-Color Peppers
- Green Salsa
- Quartered Limes
- Pico de Gallo
- Guacamole
- Refried Beans
- Sour Cream
- Shredded Monterey Jack Cheese
- Fresh Flour, Wheat and Corn Tortillas (Gluten Free Available)
- Spanish Rice
- Tossed Salad with Homemade Dressing

*Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$24.95 PP / 75 guests or more, choose 3 Fillings at no additional charge.*

*Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.*

Pasta Bar

Our amazing Italian fare and Pasta Bar is prepared to order by our professional, uniformed chefs. Most pasta selections can be substituted with Organic Gluten Free Pasta. Vegan Dishes Can Be Prepared Upon Request.



Pasta Bar

Pasta Bar includes: *

- Your choice of 1 Pasta from Menu A listed on the right
- Your choice of 1 Pasta from Menu B listed on the right
- Freshly Baked Dinner Rolls with Butter and Homemade Hot Garlic Breads
- Classic Caesar with Hearts of Romaine, Homemade Garlic Croutons, and Shredded Parmesan Cheese

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

40 guest min. \$24.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours,

\$53 Per Hour Thereafter

Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services

**Additional Pasta selections can be ordered for an additional charge of \$7.00 pp

Our Favorite Menu...

Chef Prepared and made to order Pasta station

Your guests create their own Penne Pasta dish with the following ingredients (counts as 2 selections A & B)

- Boneless Breast of Chicken
- Fresh Mushrooms
- Sundried Tomatoes
- Zucchini
- Broccoli
- Grilled Egg Plant
- Artichokes
- Fresh Tomato
- Asparagus
- Grilled Onions
- Fresh Spinach
- Sauces and Condiments To Include All Of The Following:
 - Pasta Served With Garlic & Olive Oil
 - Red Pepper Alfredo Cream Sauce
 - Marinara Sauce With Parmesan Cheese
 - Crushed Red Pepper
 - ...And Other Condiments On The Side

Menu A - Vegetarian served from chaffing dishes

- Baked Ziti with Broccoli Mushrooms & Caramelized Onion in a Fresh Basil Tomato Sauce
- Three Cheese Vegetable Neapolitan Lasagna
- Eggplant Parmesan, Lightly Battered with Melted Cheese served with a Tangy Marinara Sauce
- Low-Fat or Regular Cheese Tortellini with a Light Tomato Marinara
- Linguine with Asparagus, Lemon, and Spring Herb Sauce
- Fettuccine Alfredo with a Fresh Herb Wild Mushroom Sauce
- Penne Pasta with Olives, Grilled Eggplant, Zucchini, and Sun Dried Tomato Sauce
- Fusilli Pasta with a Puttanesca Sauce (Fresh Parsley, Olive Oil, Greek Olives, Garlic, Capers, and Fresh Parmesan)
- Ravioli with a Red Pepper Cream Sauce
- Rigatoni Pasta with Spinach, Romano Cheese, and a Marinated Artichoke Sauce
- Bowtie Pasta with Smoked Salmon, Spinach, and Fresh Dill Cream Sauce

Menu B - Pasta Dishes served from chaffing dishes

- Chicken Marsala with Fresh Mushrooms and Wheat Pasta
- Baked Lasagna with Beef and Sausage
- Spaghetti with Meatballs and Marinara Sauce
- Chicken Parmesan with Fresh Tomatoes, Fresh Basil and Melted Mozzarella Cheese
- Fusilli with Grilled Shrimp Broccoli, Fresh Tomato, Basil, and Garlic
- Fettuccine with Grilled Chicken served with an Alfredo Sauce
- Penne with Grilled Shrimp, Mozzarella, Tomato, Basil, and a Tomato-Cream Sauce
- Ravioli with Grilled Chicken, Sundried Tomato, and an Organic Vodka Sauce
- Fusilli with Grilled Chicken, Porcini and Wild Mushrooms, in a Madera Cream Sauce
- Ribbons of Pasta with Italian Sausage in a Tomato Caper Sauce
- Whole Wheat Penne with Grilled Chicken, Black Olives, Feta Cheese with a Pesto Sauce

Barbecue Menus

Savor the aroma as our skilled, uniformed Chef fires up the grill. As an option, all menu items below can be ordered already prepared and served by our professional catering staff.



All-American BBQ

- Grilled Angus Beef Burgers
- Grilled Turkey Burgers
- Vegetarian Gardenburgers
- Kosher Beef Hot Dogs
- Sides and Condiments, to include all of the following:
Homemade Coleslaw,
Country Potato Salad,
Vegetarian Baked Beans,
Leaf Lettuce, Sliced Tomato,
Cheddar Cheese,
Raw and Grilled Onions, Relish,
Ketchup, Mustard, Sauerkraut,
Mayonnaise

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
50 guest min. \$22.95 PP / 100+ guests \$21.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

The Deluxe Barbecue

The All American BBQ

Plus 1 Menu A Grill Item listed on the right

Plus 1 Side listed on the right

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
50 guest min. \$29.95 PP / 100+ guests \$27.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

The Supreme Barbecue

The All American BBQ

Plus 1 Menu A Grill Item listed on the right

Plus 3 Sides listed on the right

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
50 guest min. \$34.95 PP / 100+ guests \$32.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

The Ultimate Barbecue

The All American BBQ

Plus 1 Menu A Grill Item listed on the right

Plus 1 Menu B Grill Item listed on the right

Plus 1 Menu C Grill Item listed on the right

Plus 4 Side listed on the right

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
50 guest min. \$38.95 PP / 100+ guests \$35.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter
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Menu A Grill Items:

- Boneless Chicken Breast - marinated and grilled
- Barbecued Chicken Quarters
- Marinated Pulled Chicken
- All-natural Ground Turkey Burgers
- Grilled Italian Sausages – Spicy or Sweet

Menu B Grill Items:

- New York Strip seasoned and grilled to perfection
- Beef Tri Tip with authentic Santa Maria-Style Seasonings, grilled and carved on the buffet

Menu C Grill Items:

- Grilled and Seasoned Filet Mignon — will melt in your mouth
- Baby-Back Pork Ribs or Beef-Back Ribs – delicious, meaty and moist
- Grilled Seafood Skewer of Swordfish Ahi Tuna, Jumbo Shrimp, Sweet Onion, Tri-Color Pepper, Cherry Tomatoes, and Mushrooms
- Grilled Swordfish
- Grilled, Marinated, Farm-Raised Salmon with Mendocino Sauce (Soy, Fresh Lemon, Fresh Garlic, Olive Oil)

Additional Side Items to Enhance Your Barbeque:

- Corn on the Cob (V)
- Steamed Green Beans with Almonds (V)
- Grilled Asparagus and Fresh Mushrooms with Shaved Parmesan Cheese
- Garlic Mashed Potatoes
- Macaroni and Cheese (kids' favorite)
- Organic Broccoli Salad with Tofu, Tart Cherries, Raisins, and Almonds (V)
- Vegetable Pasta Salad (V)
- Rice Pilaf (V)
- Spanish Rice (V)
- Steamed Vegetable Medley (V)
- Organic Baby Spinach Salad with Vine Ripe Tomatoes, Sliced Oranges, Fresh White Mushrooms, and Raspberry Vinaigrette (V)
- Fresh Mozzarella Caprese Salad with Vine Ripe Tomatoes, Basil, and a Light Vinaigrette
- Classic Caesar with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese
- Rustic Greek Salad with Fresh Iceberg Lettuce, Sliced Cucumber, Roma Tomato, Purple Cabbage, Carrots, thinly sliced Red Onion, Kalamata Olives, and Feta Cheese
- Mixed Baby Lettuces with Candied Walnuts, Crumbled Gorgonzola, and Balsamic Vinaigrette Dressing
- Waldorf Salad with Apples, Red and Green Grapes, Almonds, and Yogurt
- Mediterranean Salad with Grilled Eggplant, Hummus, Tabouli, Olives, and Blackened Red and Yellow Peppers (V)

Vegan (V)

Plated Meals / Buffet

All entrées are prepared fresh and include buffet service. The following menus will impress even the most demanding guests at your wedding reception, Bar or Bat Mitzvah, or gala event. Please call for pricing.



Chicken (Menu A)

- **Chicken Parmesan**
Boneless Chicken Breast breaded and baked, topped with Fresh Tomatoes, Fresh Basil, and Melted Mozzarella Cheese
- **Chicken Picatta**
Boneless Chicken Breast with Lemon Sauce, and Capers
- **Chicken Marsala**
Boneless Chicken Breast with Fresh Mushrooms in a delicious Marsala Wine Sauce
- **Roasted Chicken**
with Mediterranean Herbs and Spices
- **Chicken Provencal**
Boneless Chicken Breast topped with Artichoke Hearts, Fresh Tomato, Basil, and Black Olives in a Light Cream Sauce

Beef & Lamb (Menu B)

- **Grilled Sirloin Tri Tip**
marinated in our special blend of spices and served in its own juices
- **Grilled New York Strip or Filet Mignon**
seasoned with Cracked Peppercorn and Dijon Mustard
- **Roast Prime Rib**
served au jus with a freshly made Horseradish Sauce
- **Osso Bucco – Tender veal shanks**
braised in a zesty tomato and vegetable sauce
- **Lamb Shanks**
Seasoned in a Portobello Mushroom Red Wine sauce

Fish & Seafood (Menu C)

Shipped fresh daily

- **Grilled Swordfish**
- **Grilled Salmon**
with a Toasted Lime Ginger Soy Sauce
- **Grilled Halibut**
with Fresh Herbs with a Lemon Butter Sauce
- **Macadamia Crusted Mahi-Mahi**
topped with Mango Salsa
- **Poached Salmon**
with a Lemon Cucumber Dill Sauce

Salads

Vegan (V)

- **Organic Baby Spinach Salad (V)**
with Vine Ripe Tomatoes, Sliced Oranges, Fresh White Mushrooms, and a Raspberry Vinaigrette
- **Classic Caesar**
with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese
- **Rustic Greek Salad**
with Fresh Iceberg Lettuce, Sliced Cucumber, Roma Tomato, Purple Cabbage, Carrots, thinly sliced Red Onion, Kalamata Olives, and Feta Cheese
- **Mixed Baby Lettuces**
with Candied Walnuts, Crumbled Gorgonzola, and Balsamic Vinaigrette Dressing
- **Kale Salad with Cranberries and Almonds and pumpkin seeds (V)**
with a home-made vinagerette dressing

Sides

- **Israeli-Style Couscous, Orzo, Baby Garbanzo Beans, and Red Quinoa (V)**
- **Roasted Baby Red Bud Potatoes (V)**
- **Garlic Mashed Potatoes**
- **Baked Idaho Potato with Butter, Sour Cream, and Chives**
- **Rice Pilaf (V)**
- **Coconut Jasmine Rice (V)**
- **Whipped Sweet Potato**
topped with Pecans and melted Candy Marshmallows
- **Steamed Seasoned Broccoli (V)**
- **Grilled Asparagus and Fresh Mushrooms**
with Shaved Parmesan Cheese
- **Steamed Green Beans with Almonds (V)**
- **Fresh Glazed Carrots with Sugar Snap Pea Medley (V)**
- **Pan Roasted Brussel Sprouts (V)**
- **Homemade Vegetarian Fried Rice (V)**
- **Grilled garden vegetables (V)**
Asparagus, fresh mushrooms, yellow and green zucchini, red and yellow peppers and onions

Breads

- **A Fresh assortment of French, Sourdough, and Wheat Rolls**
with Butter



Call Us: **240-328-5071**
7845 D Air Park Road, Gaithersburg, MD 20879
www.CateringAtYourDoorMD.com

No Frills Delivery

When you just want the basics, our Delivery Menu is just right for you.



No Frills Delivery

- Assorted Freshly Baked Bagels
served with Sweet Butter, Plain Cream Cheese and Homemade Vegetable Cream Cheese
- Breakfast Loaf Cakes And Delicious Assorted Rugelach Pastries
- Fresh Fruit Display with Berries
- Freshly Brewed Coffee and Condiments or Tropicana® Orange Juice and Chilled Cranberry Juice

Complete Heavy-Duty Plastic Caterware with Buffet Covers Included.

50 guest min. \$13.95 PP

Additional Wait Staff required for set-up and delivery at \$212.00 per server for 4 hours, \$53.00 per hour thereafter.

Please Inquire About Our Optional Services

Beverages

Quench your guests' thirst with one of our several options below.



Beverages

Prices Per Person

- Assorted Soft Drinks and Flavored Seltzers 3.00
- Freshly Brewed Paradise Ice Tea with Condiments 3.00
- Lemonade or Punch 3.00
- Brewed Columbian Coffee with Condiments 3.00
- Non-Alcoholic Champagne Punch 3.75
(All Alcohol to be provided by client)
- Bar Set Up 4.00
Lemons, Limes, Oranges, Olives, Celery,
Bloody Mary Mix, Tonic Water
(All Alcohol to be provided by client)
- Non-Alcoholic Sangria with Fresh Fruit 4.00
(All Alcohol to be provided by client)

Cappuccino & Espresso Bar

Make your next event a celebration by letting us bring the Cappuccino & Espresso Bar to you. Our professional Baristas will prepare your guests' choice of Espresso, Cappuccino, Latte, Brewed Coffee, Chai Tea, Ghirardelli Hot Chocolate and Hot Flavored Tea made to order.



Espresso Drinks

Made with Freshly Ground Lavazza Espresso Beans. Offering full, rich taste without the bitterness. Great aroma, flavor, and thick compact Crema.

- Espresso
Traditional Espresso Coffee
- Con Panna
Espresso with Whipped Cream
- Café Latte
Espresso, Steamed Milk
- Cappuccino
Espresso, Steamed/Foamed Milk
- Caramel Macchiato
Foamed Milk marked with Espresso, Vanilla, and Real Caramel
- Café Mocha
Espresso, Cocoa, Steamed Milk, and Whipped Cream
- Café Americano
Espresso, Hot Water

Coffee

- Freshly brewed Columbian Coffee
available in regular and decaffeinated.

Assorted Tea

- Darjeeling Black
sweet, floral lively aroma
- Earl Gray
Green Tea with Bergamot Oil
- Orange Jasmine
rich, dark brew of Black Tea
- Green Tea Tropical
Green Tea, Tropical Fruits
- Mint Mélange
Mint Leaves from Morocco
- Chamomile Citrus Blossom
soothing, subtle

Other Beverages

- Hot Chocolate, Ghirardelli Cocoa with Hot Milk
- Tiger Spice Chai traditional flavor

Enhancements

- Toppings:
To enhance the taste of our beverages, Catering At Your Door offers many toppings to choose, including: Whipped Cream, Cinnamon, Nutmeg, Milk, Cream, Half and Half, Soy Milk, Almond Milk, Brown Sugar, and White Sugar at no additional cost. Your guests will fall in love with the rich taste of our espresso beverages.
- Syrups:
Give your beverages a richer taste with gourmet syrups like Amaretto, Caramel, Roasted Hazelnut, Irish Cream, Raspberry, and Vanilla. Our collection of syrups compliments all the available beverages and greatly adds to their flavor.
- Equipment and Staff:
Catering At Your Door uses first class espresso equipment for a true taste of espresso drinks. Our team will arrive at your location one hour prior to make all the arrangements, and serve your guests. Our service is for a complete 1 ½ hours. Our professional staff is dressed in black pants, white shirts, and aprons. We will also be responsible for cleanup after the event. Call 240-328-5071 to let us discuss your event.

1-75 guests \$799.00

76-150 guests \$1050.00

150-300 guests \$1399.00

300+ guests, call for a quote

Iced Beverages Are Available At An Additional Charge.

Optional Add-Ons:

- Almond Biscotti Dipped in Chocolate, and Ginger Macadamia Nut Biscotti Dipped in White Chocolate. \$3.00 PP
- Raspberry & Chocolate Rugelach and Breakfast Loaf Cakes \$3.50 PP
- Bagels with Plain and Vegetable Cream Cheese \$3.50 PP
- Assorted Croissants with Fruit Preserves \$3.50 PP
- Assorted Mini Muffins \$3.00 PP
- Assorted Gourmet Bars and Cookies \$4.50 PP
- Mini French Pastries –Fruit Tarts, Napoleons, and Éclairs \$6.00 PP
- Additional menu items (Pasta Bar, Waffles, Omelettes, Crepes, etc.) are available upon request.

Fresh Fruit Smoothie Station

Our Fresh Fruit Smoothie Station lets you tempt your guest's taste buds while treating their bodies. We pack our smoothies with the finest ingredients and blend them to perfection for each guest.



Fresh Fruit Smoothie Station

Choose Three (3) Smoothies from the following menu. Additional selections and protein powder can be made upon request for an additional charge.

- **Strawberry Banana Smoothie**
Strawberries, Banana, Non-Fat Yogurt, our Special Blend of Fruit Juice, Honey, and Ice
- **Organic Green Machine Smoothies**
Organic Spinach, Kale, Honey, Green Apple, Nonfat Yogurt, and Ice
- **Chocolate Avocado Smoothie**
Almond Milk, Banana, Avocado, Organic Spinach, Peanut Butter, Cocoa Powder, Honey & Ice
- **Pineapple Banana Strawberry Smoothie**
Pineapple, Banana, and Strawberries blended with Non-Fat Yogurt, our Special Blend of Fruit Juice, Honey, and Ice
- **Fuzzy Navel Smoothie**
Peach, Banana, Non-Fat Yogurt, our Special Blend of Fruit Juice, Honey, and Ice
- **Purple Passion Smoothie**
Blueberries, Banana, Non-Fat Yogurt, Cranberry Juice, Honey, and Ice
- **Mango Tango Smoothie**
Mango, Mango Nectar, Non-Fat Yogurt, Cranberry Juice, Honey, and Ice
- **Lemonade Smoothie**
made with the freshest Lemons and Ice
- **You pick it! Smoothie**
you pick the fruit, we approve it and blend your Smoothie to perfection

Refreshing & healthy smoothies

Our low-fat smoothies not only tantalize taste buds but are also a great source of vitamins. Catering At Your Door only uses the freshest ingredients to make refreshing smoothies for you and your guests. Our smoothie station is perfect for your special event.

Friendly staff & much more

Our friendly staff will arrive at your location one hour before serving time, and make all the arrangements to serve your guests for 1 ½ hours. Catering At Your Door's staff dresses in black pants, white shirt, and apron to make a professional impression. If you are hosting a big party, we will set up multiple smoothie stations to ensure best service to your guests. Our staff will also manage the cleanup after the event. All we require from your end is a power source and 6 foot table. We provide the cups, straws, cocktail napkins, and table cover.

1-75 guests \$799.00
76-150 guests \$1050.00
150-300 guests \$1399.00
300+ guests, call for a quote

Desserts

Sink your teeth into one or more of our mouth-watering Desserts!



Desserts

Prices Per Person

- | | |
|--|------------------------------|
| • Rice Pudding or Crème Caramel | 3.50 |
| • Cornbread Cherry Cobbler | 3.50 |
| • Baklava
a delicious Greek favorite | 3.50 |
| • Mile High Frosted Carrot Cake | 3.50 |
| • Assorted Sliced Breakfast Loaf Cakes and Rugelach Pastries. | 3.50 |
| • Assorted N.Y. Cheese Cake with Fruit Topping | 3.50 |
| • Ultimate Fudge Brownie, N.Y. Rugelach & Freshly Baked Cookies | 4.50 |
| • Fresh Fruit Pies Key Lime, Peach, or Apple Pie | 4.00 |
| • Ice Cream or Yogurt Bar
with Hot Fudge, Whipped Cream, Nuts, Sprinkles, and M&Ms | 8.00 |
| • Mini French Pastries
Napoleons, Mini Fruit Tarts, Chocolate Éclairs | 6.00 |
| • Fresh Fruit with Berries | 4.95 |
| • Hot Dessert Crepes
with Cherry, Cinnamon Apple, Strawberry, Blueberry, Banana Caramel, and Nutella, topped with Almonds and Whipped Cream | 8.00 |
| • Chocolate Fountain
Premium Dark Belgian Chocolate with an array of Dipping Treats | Price available upon request |
| • Choose four of the following Dipping Treats: | |
| • Pretzels | |
| • Rice Krispie Treats | |
| • Marshmallows | |
| • Strawberries | |
| • Sliced Bananas | |
| • Pineapple | |



Call Us: **240-328-5071**
7845 D Air Park Road, Gaithersburg, MD 20879
www.CateringAtYourDoorMD.com

Thanksgiving & Holiday Meuns

Let us bring the holiday cheer to you! Catering At Your Door offers full service Thanksgiving and holiday catering by our professional uniformed, friendly staff. If you prefer, Catering At Your Door can deliver it right to your door. Just reheat and serve! Some dishes can be prepared gluten free, vegan, or vegetarian.

Choose your menu and give us a call today and we'll assist you every step of the way. Call us at **240-328-5071** or visit www.CateringAtYourDoorMD.com.



Vegan (V) Gluten Free (GF)

Chef Prepared Main Dishes

Roasted Whole Organic Turkey

With citrus, celery, onions, carrots, and fresh herbs.

14-16 pounds (precooked weight)

Serves 12-14

Turkey can be ordered whole or pre-sliced. Sliced turkey will be in broth to ensure moist and delicious warming.

Turkey includes fresh herb stuffing, organic turkey gravy, and fresh organic cinnamon cranberry sauce.

Spiral Honey Baked Ham

With dijon-maple glaze

10 pounds (precooked weight)

Serves 10-12

Braised Sliced Brisket

With stewed tomatoes, onions, celery, carrots, and fresh herbs.

6 pounds (precooked weight)

Serves 6-8

Tasty Side Dishes

Creamed Spinach

Wild grain salad with golden raisins and pumpkin seeds (V)

Roasted Autumn vegetable medley (V & GF)

Candied sweet potatoes (GF)

Red bliss mashed potatoes (GF)

Sweet and sour meatballs (my grandma's favorite recipe) (GF) served in re-heatable disposable tins.

Steamed green beans with almonds (V & GF)

Cranberry sauce with orange and cinnamon (V & GF)

Breads

Assorted holiday rolls with butter

Fresh Salads

Choice of one salad suggested with homemade dressing.

Organic baby spinach salad with a raspberry vinaigrette (V & GF)

Classic Caesar with shredded Parmesan cheese

Organic kale salad with cranberries and pumpkin seeds (V & GF)

Mixed baby lettuce with candied walnuts

Holiday Desserts

10" Homemade apple crumb pie

Holiday cookies

Raspberry bars, delicious brownies

10" Pumpkin pie

Fresh fruit with berries

10" Key lime pie

10" Plain original New York cheese cake

10" Plain original New York cheese cake with fresh strawberries and fresh blueberries

10" Pecan pie

Beverages

*We can provide and serve the following beverages (**Please note: we cannot provide and serve alcohol**) All beverages offered for full service catering only.*

- Iced tea
- Lemonade
- A variety of soda - diet and regular
- Bottled water
- Non-alcoholic punch
- Holiday eggnog
- Hot brewed coffee, tea, hot chocolate, and hot apple cider

Make it a full service catered event - check out our espresso / cappuccino bar by **CLICKING HERE**

Check out our fresh fruit smoothie bar by **CLICKING HERE**

Client Considerations

Client to provide tables, chairs, plates, forks, knives, napkins, and table linen.
Client may choose to provide their own holiday plasticware of their choice.

Take a seat! Need help with rental? **CLICK HERE** to get your party started.

FAQs

Below you will find the most commonly asked questions we receive. If your questions aren't answered below, please email them to questions@CateringAtYourDoorMD.com or call 240-328-5071.



Q: I received your information about my event. What do I need to do to secure your services and reserve the date?

A: To secure your date, please read, sign, and return the proposal along with the attached credit card form filled out as your deposit. The deposit amount is specified at the bottom of the proposal. The signed proposal and credit card form may be faxed back or scanned / e-mailed back to us. Please provide a cell phone number and exact location where you will meet the chef on the day and time specified for your event.

The proposal form you fill out is our internal working copy, so please make sure it is accurate. Please check off and write in any changes to the menu. Please be sure the day and date of your event are accurate. If your location is difficult to find, please make note of landmarks and include instructions when we arrive at your location.

Q: What forms of payment do you take?

A: We accept all major credit cards as well as checks. We assume you will use the same method of payment for your deposit and final balance due. If you wish to use a payment method different from the deposit, we need to know five business days prior to the event.

Q: What are your additional charges?

A: We try to include all necessary charges up front. Unless specified a gratuity of 20%, or a fixed amount, will be added to your food cost, plus any travel fee associated with your event. Applicable state sales tax will apply to all food.

Q: When do I let you know how many guests are attending my event?

A: Please call or email your final guest count 5 business days prior to your event. You may increase the count up until one day prior, but may not decrease the number attending.

Q: What time will you arrive? How long do you stay?

A: Generally, our Staff arrives 1 hour before guest serving time. We may need to arrive earlier based on your number of guests attending and the complexity of your event. All chefs and barrista stations include 1 ½ hours of serving time. Extended serving time is available for an additional hourly charge.

Q: What do we need to do when you arrive to cater our event?

A: Smile and enjoy yourself! Please have your table(s) ready so we can set up. Our corporate events include the plastic caterware and covers, but if you wish to provide your own plastic or china, please have it available for the chef.

Q: I have additional questions concerning menus and pricing. Is it possible to speak directly with a Catering at Your Door representative?

A: We are a professional, service-oriented business, and we will be happy to answer your questions directly. We understand your concerns and want to hear from you so that we can make your event the special celebration you expect and deserve.



Party Rental Form

Fax or Mail this form back to us

7845 D Air Park Road, Gaithersburg, MD 20879

Phone: (240) 328-5071 - Fax: (888) 349-1174

Website: www.CateringAtYourDoorMD.com

Email: questions@CateringAtYourDoorMD.com

Client Name: _____

Address: _____

Phone Number: _____ Cell Number: _____

Date of Event: _____

Delivery Date: _____ Time: ☐ AM ☐ PM

Pick Up Date: _____ Time: ☐ AM ☐ PM

Chairs	Quantity Needed	Rental Co.	Catering At Your Door®	Price	Total Price
		(FOR OFFICE USE ONLY)			
White Plastic Folding Chair				3.15	
Black Padded Chair				7.00	
White Wooden Folding Chair (Padded Seat Each) (inside only)				7.00	
White Resin Chair (inside or outside)				7.00	
TABLES (Round):					
3' Round – Seats 4 Guests				13.00	
4' Round – Seats 6 Guests				15.50	
5' Round – Seats 8-10 Guests				16.50	
6' Round – Seats 10-12 Guests				20.00	
TABLES (Rectangular):					
8' Rectangular – Seats 10 Guests				17.00	
6' Rectangular – Seats 8 Guests				16.00	
4' Rectangular – Seats 4 Guests (Card size Table)				16.00	
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)					
90" Round (Fits 3' & 4' Tables)				26.00	
108" Round (Fits 4' & 5' Tables)				27.00	
120" Round (Fits 5' & 6' Tables)				30.00	
60" x 120" Rectangular (Fits 6' & 8' Tables)				20.00	
Cloth Napkins (specify color):				1.50	

continued on next page

Chairs	Quantity Needed	Rental Co.	Catering At Your Door®	Price	Total Price
		(FOR OFFICE USE ONLY)			
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)					
White or any other solid color Laced Skirting (13' Sections)				29.00	
GLASSWARE:					
Hi Ball Glass (Per Person)				1.50	
Brandy Glass (Per Person)				1.50	
Champagne Tulip (Per Person)				1.50	
Wine Glass (Per Person)				1.50	
Water Glass (Per Person)				1.50	
CHINA COMPLETE:					
A complete set of Dinner Plates,Dessert Plates,Dinner Forks , Dessert Forks, Spoons, Knives and any two selections of Glasses, Coffee Cups and Saucers,Cloth Napkins				10.50 per person	

		Total Rental Cost
Delivery & Pickup Charge (within a 4 hour window)* (Delivery price may vary depending on location, please call for price quote)		200.00

Inquire about tent rental, dance floors & other event accessories!!!

A TIMED DELIVERY OR A DELIVERY AND PICKUP ON SAME DAY WILL BE EXTRA

Customer's Signature: _____ Date: _____



Credit Card Information Form

Fax or Mail this form back to us

Patron Name (as it appears on contract): _____

Date of Event: _____

Name of Cardholder: _____

Type of Card (check one): ☐ MasterCard ☐ Visa ☐ American Express ☐ Discover

Card Number: _____

Expiration Date: _____

Security Code (last 3 digits on back, for American Express, last 4 on front of card): _____

Billing Address: _____

Home Phone: _____ Work Phone: _____ Mobile Phone: _____

Email Address: _____

Deposit Only: _____

Catering services may automatically be charged in full for events booked within 7 days prior to the event. The balance due may be charged 4 days prior to the event scheduled.

Total Event Charged in Full: _____

CARDHOLDER ACKNOWLEDGES RECEIPT OF GOODS AND/OR SERVICES IN THE AMOUNT STATED ABOVE AND AGREES TO PERFORM THE OBLIGATIONS SET FORTH IN THE CARDHOLDER'S AGREEMENT WITH THE ISSUER IDENTIFIED HEREON. IN THE EVENT PATRON CANCELS OR OTHERWISE BREACHES THIS AGREEMENT, THE DEPOSIT AMOUNT SHALL BE FORFEITED. FOR ADDITIONAL RULES AND CONDITIONS, PLEASE SEE PARAGRAPH #2 ON THE BACK OF THE CATERING AT YOUR DOOR® PROPOSAL.

Cardholder's Signature: _____

Authorization Number & Date (for office use only): _____

Catering At Your Door®

Phone: (240) 328-5071 - Fax: (888)349-1174

Email: questions@CateringAtYourDoorMD.com - Website: www.CateringAtYourDoorMD.com