

POLICIES

This Holiday Menu has certain minimum requirements. Some events may require labor in addition to other operational charges. Labor charges are based on the logistics and scope of the event. Gratuities for wait staff are not included but are appreciated for a job well done.

CANCELLATIONS

- Less than 7 days notice prior to the event date will result in a 50% charge of the event total
- Less than 5 days notice prior to the event date will result in a 75% charge of the event total
- Less than 24 hours notice prior to the event date result in a 100% charge of the event total

SET UP

Upscale disposables plates and utensils can be purchased for your event at a cost of \$3.00 per person. China rentals and linens can also be provided for an additional fee - additional charges may apply for non-returned items

SERVICE STAFF

Whether it is a formal or casual occasion, Saint Germain Catering offers professional servers to assist with your event. We charge a minimum of \$40 per hour per server for a minimum time frame of 6 hours door-to-door. The number of servers needed per event will be determined by one of our Special Events Coordinators.

OFF PREMISE CHEF

Professionally trained chefs are available for tableside cooking, carving stations, etc. at \$65 per hour with a 4 hour minimum.

RENTALS AND DÉCOR

China, glassware, silverware, linens, tables, chairs and floral décor are available at additional rental prices. Professional decorating is available at a reasonable fee. Prices vary depending on your needs. Give us a call to learn more.



SAINTGERMAINCATERING.COM

8455-K TYCO ROAD, VIENNA, VA, 22182 PHONE: 703.506.9396 FAX: 703.506.4323

INQUIRIES: INFO@SAINTGERMAINCATERING.COM



SAINT GERMAIN

CATERING



FALL & WINTER BUFFET PACKAGES

WINTERS BOUNTY PACKAGE

\$24.99 PER PERSON

- Slow roasted beef topped with pan gravy matignon
- Cinnamon spiced chicken breast in bourbon egg nog cream
- Rosemary roasted potatoes
- Roasted winter vegetable medley
- Winter green salad with SGC dressings
- SGC sweet 'n' salty cornbread
- Miniature holiday tartlettes & mini cheesecakes

FALL STUFFED CHICKEN & PORK LOIN

\$24.79 PER PERSON

- Boneless chicken stuffed with kale, mozzarella cheese and sundried tomatoes with herb cream sauce
- Fresh pork loin stuffed with dates, caramelized onion & goat cheese
- Penne pasta with sun-dried tomato & basil cream & parmesan roasted fall vegetables
- SGC autumn green salad with SGC signature dressings
- SGC dinner roll assortment

SLEIGH BELLS RINGING PACKAGE

\$22.99 PER PERSON

- Sliced spiral ham with apricot-maple glaze
- Carved turkey topped with SGC rosemary gravy
- Redskin mashed potatoes
- Roasted winter vegetable medley
- Winter green salad with duo of SGC dressings SGC dinner roll assortment
- SGC pecan pie served with vanilla whipped cream

HOME FOR THE HOLIDAYS

\$28.99 PER PERSON

- Roasted turkey breast topped with SGC rosemary gravy
- SGC roast beef matignon served in au jus, horseradish cream
- Redskin mashed potatoes
- Green bean casserole with crispy onions
- Cranberry relish
- SGC dinner roll assortment
- Gingersnap pumpkin pie

HOLIDAY PARADE

\$25.99 PER PERSON

- Sliced roasted turkey breast topped with SGC rosemary gravy
- Sliced spiral ham with maple-apricot glaze
- Local pork sausage stuffing
- Orange-cranberry relish
- Green bean casserole with crispy onions
- SGC dinner rolls
- Pumpkin cheesecake with cinnamon whipped cream



ADDITIONAL HOLIDAY MENU PACKAGES

Priced per person, 20 person minimum. Served with winter garden salad.

WINTER FLURRY COCKTAIL RECEPTION

\$29.99 (2 PIECES PER PERSON)

- Grilled steak piccata skewers brushed with coffee butter
- Maryland crab cakes with old bay aioli
- Bacon wrapped scallops with winter spiced maple syrup
- Rosemary risotto balls
- Apple sausage stuffed phyllo cup with goat cheese
- Brie with pesto en croute, with crackers, crostinis, and pita

GIVING THANKS

\$26.99

- Herb roasted turkey served with herbed brown gravy
- Spiral glazed ham with caramelized pineapple with tarragon Spinach and frisée salad with parmesan
- SGC signature cranberry orange relish
- Cornbread stuffing with trinity and sweet potatoes
- Garlic whipped potatoes
- Green bean casserole with crispy onions
- SGC dinner rolls with butter

CLASSIC HOLIDAY DINNER

\$23.99

- Spiral honey glazed ham
- Carved roasted turkey with black pepper gravy and orange-cranberry relish
- Country sausage stuffing with fresh herbs
- Redskin mashed potatoes
- Winter vegetable medley
- SGC dinner rolls with butter

SANTA'S SLEIGH

\$26.99

- Herb crusted turkey breast with anise and clove spiced gravy
- Apricot and brown sugar glazed spiral ham
- Smashed sweet potatoes with pecans and marshmallow
- Cauliflower parmesan gratin with hard boiled egg and bread crumbs

SGC dinner rolls with butter

- Pecan pies drizzled with cholotae, served with whipped cream

DELUXE HOLIDAY MENU

\$30.99

- Herb crusted roast beef with matignon au jus and creamy horseradish
- Spiral glazed ham with caramelized pineapple with tarragon
- Rosemary garlic roasted potatoes
- Roasted winter vegetable medley
- SGC dinner rolls with butter

WINTER WONDERLAND

\$38.99

- Garlic herb prime rib with cabernet au jus
- Chicken breast stuffed with goat cheese, figs and rosemary
- Yukon gold mashed potatoes
- Green beans with wild mushrooms and shallots
- Spinach & pear salad with blue cheese and candied walnuts, white balsamic vinaigrette
- SGC dinner rolls with butter
- Assorted mini holiday cookies

COLD APPETIZERS

Priced Per Person. 2 Dozen Minimum per item

HERBED GOAT CHEESE ON ENDIVE

\$3.29

Goat cheese mousse on an endive leaf with red pepper garnish

CHILLED BEEF KEBAB

\$3.79

Skewered with bell peppers and onion, brushed with mint chimichurri

BRIE & CARMELIZED ONION TARTLETTE

\$2.99

Accented with apricot preserves and served in a phyllo tartlette shell

BACON-WRAPPED MEDJOOOL DATE

\$3.49

Stuffed with goat cheese and fresh herbs

RUSTIC TOMATO BRUSCHETTA

\$3.49

Roasted cippolini, basil and cherry tomatoes with balsamic vinegar and olive oil

SHRIMP CEVICHE & BUTTERNUT SQUASH

\$3.99

Shrimp and butternut squash ceviche accented with fresh cilantro served in a miniature cup

SWEET AND SPICY STEAK SLIDER

\$3.99

Chilled beef on brioche glazed with sweet chill sauce, and cilantro Asian slaw

SIGNATURE MINIATURE COCKTAIL SANDWICHES

\$3.79

SGC signature cranberry-almond chicken salad on croissant, slow-roasted beef brioche, roasted veggie focaccia & honey ham brioche

CAPRESE SKEWERS

\$2.99

Skewers of baby tomatoes, fresh mozzarella, and basil drizzled with extra virgin olive oil

WARM APPETIZERS

Priced Per Person. 2 Dozen Minimum per item

HOLIDAY PHYLLO TARTLETTE

\$3.29

Savory pastry shell filled with creamy brie cheese, dried cranberries, orange zest, and sliced almonds, dusted with cinnamon

PECAN-CRUSTED CHICKEN

\$3.59

Chicken breast rolled in panko and pecans, fried and served with honey mustard

ROASTED ROOT VEGETABLE SKEWERS

\$2.99

Fall vegetables skewered and served with toasted fennel aioli

COCONUT SHRIMP

\$3.79

Fresh shrimp coated with coconut & bread crumbs, served with caribbean spiced orange marmalade

SMOKED TROUT, CARMELIZED ONION & CHEESE TARTLETTE

\$3.49

Smoked trout, carmelized onion, herbs, and mascarpone baked in a savory shell

SAGE TURKEY SKEWER

\$3.29

Wrapped with bacon and served with orange accented berry jam

MINIATURE CHICKEN WELLINGTON

\$3.79

Bite-size puff pastry filled with chicken and mushroom duxelle, served with roasted garlic aioli

SGC MINI MACS

\$2.99

Crispy fried handmade creamy 4-cheese mac & cheese bites served with SGC tomato jam

SHRIMP EMPANADA

\$3.79

Shrimp empanada accented with chipotle and served with cilantro-avocado cream

MINIATURE LOCAL CRABCAKE

\$3.99

Local lump crab cake, blend, served with Old Bay aioli

MINI LOCAL BEEF BURGER BITES

\$3.99

Miniature SGC Whiffletree Farm beef patty skewered with carmelized onion, cheese, SGC sauce and miniature brioche bun

GRILLED BEEF STEAK SATAY

\$3.79

Tender steak strips marinated in ginger & cilantro, glazed with SGC teriyaki sauce, grilled pineapple garnish

ROASTED TURKEY AND VEGETABLE TARTLETTE

\$3.29

Turkey and vegetables in a savory torte shell, topped with bread crumbs

MAPLE CHICKEN POPS

\$3.29

Chicken breast wrapped in smoked bacon, drizzled with cayenne laced maple syrup

SPANIKOPITA

\$3.29

Spinach, garlic & herbs wrapped in a flaky phyllo pastry

DISPLAY PLATTERS

Priced Per Person. 15 person minimum per platter

CHILLED SLICED TENDERLOIN OF BEEF

\$12.99

Fresh herb and garlic marinated whole tenderloin of beef sliced and displayed with sides of whole grain-mustard, caramelized onions and horseradish cream, accompanied by petite rolls

CHILLED SLICED TURKEY BREAST DISPLAY

\$12.99

Mint chimichurri, cranberry-orange relish, autumn vegetable panzanella salad

ARTISAN ANTIPASTO TRAY

\$10.99

Artisan dry cured charcuterie and cheeses, marinated olives, roasted red peppers, grilled eggplant, fennel, red onion and zucchini, marinated fresh mozzarella, artichokes, and focaccia croustade

ARTISAN LOCAL & IMPORTED CHEESES

\$7.99

Chef's selection of locally-made and imported cheeses. Gourmet crackers and crostini, accompanied by sugared grapes, salted almonds, honeycomb, and fresh berries

SGC BREADS & SPREADS

\$6.99

Mint cucumber dip, SGC hummus and chilled spinach artichoke dip, with crispy pita, crostini, and breadsticks

CARVED FRUIT & BERRY DISPLAY

\$5.99

A mouthwatering selection of golden pineapple, honeydew, cantaloupe, seedless grapes, kiwi, watermelon, mixed berries and other seasonal fruit

MEDITERRANEAN PLATTER

\$5.49

Artichoke hearts, feta cheese, stuffed grape leaves, Kalamata olives, hummus and baba ghanoush served with pitas and flatbread

CHILLED SLICED HONEY HAM DISPLAY

\$12.99

Bourbon apricot glaze, roasted sweet potato salad with kale, carmelized onion, and goat cheese

FALL HARVEST VEGETABLE CRUDITE

\$5.99

Bountiful display of asparagus spears, crisp endive, sweet baby carrots, sunburst squash, pear tomatoes, haricots verts, marinated mushrooms and artichoke hearts drizzled with extra virgin olive oil and SGC sweet red pepper ranch and sun dried tomato pesto



STATIONS DINING

*Priced per person. 10 person minimum.
Onsite chef available f*

SMASHED POTATO BAR

\$10.99

Yukon gold mashed potatoes, bacon, butter, sour cream, chives and cheddar cheese. Served with fall green salad with apple cider vinaigrette

ROASTED STUFFED PORK LOIN

\$15.99

Whole roasted pork loin carved to order stuffed with sausage, dried fruits and fresh herbs, served with orange espagnole sauce. Accompanied by Fall Green Salad with Apple Cider Vinaigrette, and SGC dinner rolls

ARTISAN SLIDER BAR

\$13.99

Served three (3) sliders per person: bacon brie burger, local crab cake slider, asian five-spice burger with SGC kim-chi, served with toasted fennel seed parmesan chips

MAC & CHEESE STATION

\$14.99

Macaroni pasta with guest's choice of cheese sauce: cheddar and smoked gouda. Guest's choice to add: sun-dried tomato, chicken, bacon, scallions, tomato, roasted red peppers, chorizo, mushrooms, and sauteed spinach. Served with SGC ceasar salad & garlic bread

SOUP, SALAD & BREAD PACKAGES

10 person minimum on all soup packages. Please select one (1) soup and one (1) entree salad to be served with our SGC bread platter. \$13.99 per person

LEMON-ARTICHOKE SOUP

Blended with carrots, celery, leeks and artichokes

SWEET CORN & BACON CHOWDER

A blend of sweet corn with cream, fresh herbs and bacon

ROASTED BUTTERNUT SQUASH & FENNEL SOUP

Roasted butternut squash and fennel accented with orange zest

TOMATO & BASIL BISQUE

Classic Saint Germain tomato bisque with basil & fresh herbs

ROASTED PEAR & PECAN SALAD

Mixed greens, dried cranberries, candied pecans and blue cheese with apple cider vinaigrette

GRILLED ASPARAGUS & PROSCIUTTO SALAD

Grilled asparagus, prosciutto, and romaine lettuce, roasted red pepper vinaigrette

FIELD GREENS WITH BLUE CHEESE & WALNUTS

Baby mixed greens with Belgian endive, blue cheese, toasted walnuts. Citrus champagne vinaigrette

GRAPEFRUIT & FENNEL SALAD

Frisée, shaved fennel & arugula, herbed goat cheese, grapefruit, caramelized onion, dried cranberry, pepitas and citrus vinaigrette

SIDE DISHES

Priced per person. 10 person minimum.

POLENTA WITH OVEN ROASTED TOMATOES & LOCAL CHEESES \$4.29

BUTTERNUT SQUASH RISOTTO \$3.79

ROASTED WINTER VEGETABLES WITH FRESH HERBS \$3.79

HONEY GLAZED CARROTS \$3.49

HERB ROASTED POTATOES \$3.79

ROASTED SWEET POTATOES WITH PEPPERS & RED ONION \$3.79

MASHED SWEET POTATOES WITH MAPLE & PECANS \$3.99

SCALLOPED POTATOES \$3.99

GREEN BEAN CASSEROLE WITH ALMONDS \$3.99

MASHED POTATOES WITH CHIVE, CHEDDAR & SOUR CREAM \$3.99

SGC CORNBREAD STUFFING \$3.49 \$4.29 (WITH LOCAL PORK SAUSAGE)

PARMESAN POTATO & FENNEL GRATIN \$3.99



HOLIDAY DESSERTS

Priced per person. 10 person minimum.

GINGERBREAD PUMPKIN PARFAIT SHOOTERS & MACARONS

\$4.29 PER PERSON (2 PER PERSON)

Gingerbread layered with pumpkin mousse and cinnamon whipped cream paired with our winter macaron selections

HOLIDAY COOKIES

\$23.99 PER DOZEN

An assortment of our house baked spiced shortbread, pecan and fruit drop cookie, peppermint shortbread, gingersnaps, almond-chocolate chip shortbread

HOLIDAY CUPCAKE COLLECTION

\$37.99 PER DOZEN

One dozen of our holiday assorted cupcakes including pumpkin, devils food cake with cinnamon cream cheese icing, and eggnog with toasted marshmallow

SGC SIGNATURE YULE LOGS

\$65.00 EACH

Red velvet, pumpkin spice or chocolate peppermint. Each cake serves 16-20 guests

CHOCOLATE DIPPED CREATIONS

\$3.99 PER PERSON (2 PER PERSON)

Chocolate covered pretzel sticks, chocolate strawberries, and chocolate covered rice crispies

HOLIDAY MINI CHEESECAKES

\$3.99 PER PERSON (2 PER PERSON)

Our signature miniature cheesecake bites and cheesecake drops

SGC MINI HOLIDAY COOKIES

\$32.99 PER DOZEN (2 PER PERSON)

Decorated iced classic SGC holiday cookie assortment

MINIATURE CUPCAKES

\$3.79 PER PERSON (2 PER PERSON)

Carrot cake with cream cheese frosting, chocolate cake with dark chocolate frosting, red velvet cake with cream cheese frosting

MINIATURE FRUIT TARTS

\$3.79 EACH

Pastry cream topped with sliced strawberry, clementine, date, pomegranate, or kiwi

SIGNATURE DESSERT BARS

\$0.99 EACH

SGC signature dessert bars including chocolate raspberry cheesecake, lemon bars, SGC granola bars, classic fudge, classic cookie, caramel nut, and sweet and salty

CHOCOLATE SHOT GLASSES WITH GANACHÉ

\$3.89 EACH

A shot glass made of semi-sweet chocolate filled with dark chocolate ganaché and topped with a fresh raspberry mint and chocolate pirouette

INDIVIDUAL PIE ASSORTMENT

\$4.29 PER PERSON

3" Hand pies including chocolate with whipped cream and chocolate shavings, cranberry-key lime, pumpkin, and apple pie

PUMPKIN CHEESECAKE

\$57.99 PER WHOLE CHEESECAKE

Pumpkin cheesecake topped with Cinnamon dusted whipped cream. 16 slices per cheesecake