

Market Fresh Catering

From Duke's Market Cafe

(Menu items may be changed. Please call to create your own special menu.)

SAMPLE BREAKFAST MENUS

CONTINENTAL BREAKFAST

MORNING BAKERY BASKET

Freshly Baked Muffins, Coffee Cake, Danish,

And Mini Croissants

\$4.75 per person

BAGEL BASKET

Assorted Freshly Baked Bagels

With Selection of Whipped Cream Cheeses -

Chives, Sun-dried Tomato or Plain Cheese

\$4.50 per person

MINI BAGELS WITH SMOKED

SALMON

Mini Bagels with Sliced Smoked Salmon,

Cream Cheese accompanied by Capers,

Sweet Red Onion and vine-ripened Tomatoes

\$8.50 per person

SLICED SEASONAL FRUIT

To be offered with breakfast menu selections for

\$3.50 per person

BREAKFAST BEVERAGES

Choice of Orange, Apple, and Cranberry Juices

\$2.50 per person

Iced Coffees, Flavored Water, and Spring Water

\$3.25 per person

COFFEE SERVICE

Starbucks Brewed Regular or Decaf French Roast

Cream, Sugar and Sweeteners

\$3.25 per person

(Price includes service equipment)

ADDITIONAL BREAKFAST SELECTIONS

BAKED STRATA

Egg Casserole with Fresh Basil, Tomatoes

And Gruyere Cheese

\$6.00 per person

BLUEBERRY FRENCH TOAST

A Sweet Egg Custard with Egg Bread,

Fresh Blueberries and Triple Fruit Syrup

\$5.50 per person

EGG QUESADILLA

With Monterey Jack Cheese, Fresh Cilantro

And Jalapeno

\$4.50 per person

FRIUT & YOGURT BAR

Assorted Fruit Yogurts

Offered with Fresh Berries & Assorted Toppings

\$4.50 per person

COUNTRY BRUNCH BASKET

Cheddar Biscuits with Ham & Sweet Pepper Jelly,

Mini Croissants with Sausage & Cheese,

Orange Scones with Smoked Turkey

& Cranberry Relish

\$6.50 per person

ADDITIONAL SIDES:

Bacon or Sausage \$3.25 per person

Home Fries \$2.75 per person

Fruit \$3.50 per person

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SAMPLE LUNCHEON MENUS

MENU 1

DELI BUFFET

An Assortment of Sliced Sandwich Meats:
Grilled Lemon Chicken, Marinated Grilled Flank Steak,
Smoked Turkey, Grilled Tuna Salad
& Honey Glazed Ham
Fresh Bakery Breads and Rolls
With Herbed Mayonnaise & Honey Dijon Mustard
Assorted Cheeses, Lettuce, Vine-ripened Tomatoes,
Sweet Red Onion, Pickles
Home Style Red Potato Salad
Assorted Cookies and Brownies
\$14.00 per person

MENU 2

GOURMET SANDWICHES

Grilled Lemon Chicken
With Swiss, Bacon, Tomato, Tarragon Mayo on Farm Bread
Marinated Grilled Flank Steak with Caramelized Onion
And Sun-dried Tomato on a Baguette
Smoked Turkey with Roasted Red Pepper,
Lettuce & Lemon Mayo on a Croissant
Honey Glazed Ham with Cheddar Cheese,
Sliced Tomato & Honey Mustard on a Kaiser Roll
Grilled Portabello with Roasted Red Pepper,
Mozzarella & Balsamic Vinegar on Focaccia
Red Skinned Potato Salad
With Blue Cheese, Dill, Scallions and Sour Cream
Assorted Miniature Desserts
\$13.00 per person

MENU 3

PETITE GOURMET SANDWICHES

Fresh Basil Chicken Salad on a Mini Croissant
Grilled Sirloin with Caramelized Onion on a Silver Dollar Roll
Country Ham served on a Triangle Biscuit
Grilled Vegetables with Mozzarella on Small Focaccia
Penne Pasta Salad
With Mozzarella, Fresh Basil, Tomato,
in a White Wine Garlic Sauce
Assorted Miniature Desserts
\$12.00 per person

BEVERAGES

Coke, Diet Coke, Sprite
Spring Water
With Ice
\$2.25 per person

MENU 4

SANDWICH WRAPS

Pesto Tortilla filled with Blackened Chicken,
Swiss, Avocado, Tomato, Lettuce, Tarragon Mayo
Cheese Tortilla with Grilled Vegetables,
Tomatoes, Mozzarella, Spicy Sprouts and Herbed Mayo
Sun-dried Tomato Tortilla with Flank Steak,
Caramelized Onion, Tomato and Lettuce
Bow Tie Pasta Salad with Green Beans and Walnuts
In a Sun-dried Tomato Vinaigrette
Fresh Sliced Seasonal Fruits
Marshmallow-Peanut Butter Brownies
\$13.00 per person

MENU 5

ON-THE-RUN SNACK OR LUNCHEON BAGS

The Big Bag

Choice of Sandwich, Potato Salad, Fruit Salad, Bag of Chips,
Snack Pack, Candy Bar, Double Chocolate Chip Cookie
And Beverage
\$14.00 per person

The Basic Bag

Choice of Sandwich, Pasta Salad, Bag of Chips, Whole Fruit,
Brownie and Beverage
\$12.00 per person

**Sandwich Choices: Turkey, Grilled Flank Steak,
Honey Ham, Grilled Chicken or Grilled Tuna**

The Snack Bag

Whole Fresh Fruit, Bag of Chips, Candy Bar,
Peanut Butter Crackers, Cookies,
And Beverage
\$8.75 per person

**On-the-run bags can be
tailored to your taste buds.**

**Just let us know what your favorites are
And we'll put together a special
lunch or snack bag.**

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SAMPLE DINNER BUFFETS

DINNER MENU #1

Tossed Garden Salad

With Cucumber, Carrots, Sweet Onion & Italian Dressing

Country Fried Chicken

With Creamy Country Gravy

Cornmeal Encrusted Catfish

With Peppered Cream Tomato Sauce & Lemon Wedges

Roasted Garlic Mashed Potatoes

Southern Style Green Beans

Freshly Baked Rolls & Corn Muffins

Mile-High Apple Pie

Pitchers of Fresh Brewed Iced Tea

\$25.00 per person (plus tax & gratuity)

DINNER MENU #2

Caesar Salad

With Rosemary Croutons & Grated Parmesan

Chicken Picata

Grilled Boneless Chicken Breast with Lemon Caper Sauce

Sliced Roast Beef Jardinière

With Brown Demi Glaze

Whipped Yukon Gold Potatoes

With Sharp Cheddar Cheese

Sweet Honey Glazed Carrots

With Toasted Almonds

Freshly Baked Crusty Breads

With Sweet Creamy Butter

Double Chocolate Mousse Cake

With Whipped Cream & Fresh Berries

Assorted Sodas & Bottled Water

Coffee Service

\$30.00 per person (plus tax & gratuity)

Tax rate = 8%

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SAMPLE DINNER BUFFETS

DINNER MENU #3

Boston Bibb Salad

With Spicy Pecans, Berries & Citrus Vinaigrette

Lobster Ravioli

With Sugar Snap Peas & White Wine Cream Sauce

Roasted Beef Sirloin

With Port Wine Mushroom Sauce

Roasted Garlic Mashed Potatoes

Grilled Baby Vegetables

Vanilla Cheesecake

With Fresh Strawberries & Whipped Cream

Assorted Sodas & Bottled Water

Coffee Service

\$40.00 per person (plus tax & gratuity)

DINNER MENU #4

Homemade Four Cheese Lasagna

With Fresh Basil Marinara Sauce

Caesar Salad

Romaine, Croutons, Parmesan and Caesar Dressing

Italian Style Green Beans

Fresh Baked Garlic Bread

Chocolate Peanut Butter Brownies

Freshly Brewed Iced Tea & Assorted Sodas

\$20.00 per person (plus tax & gratuity)

DINNER MENU #5

Tossed Garden Salad

With Tomato, Cucumber, Sweet Red Onions, Croutons & Ranch Dressing

Freshly Baked Pizza

With Assorted Toppings, Pepperoni, Sausage, Mushrooms, Onions, Cheeses

Buffalo Chicken Wings

With Ranch Dip

Garlic Cheese Toast

Homemade Brownies & Assorted Cookies

Freshly Brewed Iced Tea or Lemonade

\$17.00 per person (plus tax & gratuity)

Menu items may be changed to any of your favorites.

Please call to create your own special menu.

(Menu prices subject to change)

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Stationary Cocktail Reception Items

**Pick 4 or 5 items to
Mix & Match to Create Your Own Reception Menu**

Mini Sandwiches

An Assortment of Petite Sandwiches to include
Cheddar Biscuits with Virginia Baked Ham and Pepper Jelly,
Smoked Turkey, Roasted Red Pepper & Sundried Tomato Mayo
Basil Chicken Salad with Fresh Watercress
\$4.50 per person

Chicken Satay

Curry Marinated Chicken Chunks on Bamboo Skewers
With Spicy Peanut Sauce
\$2.50 per person

Mini Chicken Fajitas

Flour Tortillas filled with Chicken, Spicy Peppers and Onions
With Fresh Tomato Salsa
\$3.25 per person

Chicken Liver Mousse

Served with Cornichions, Sweet Red Onions and Capers
On a Toasted Baguette
\$35.00 serves 20 people

Focaccia Diamonds

Italian Bread with Roasted Red Peppers and Caramelized Onions
Brushed with Garlic and Olive Oil
\$2.25 per person

Vegetable Crudite

Fresh Vegetables including Tri-Colored Peppers, Carrots, Broccoli
Squash and Asparagus with Honey Curry Dip
\$35.00 serves 20 people

Chevre and Pesto Torta

Layers of Goat Cheese, Pesto, Sundried Tomatoes
And Toasted English Walnuts with Water Crackers
\$40.00 serves 20 people

Grilled Lime Chicken

Sliced Thin & Served with Pecan BBQ Sauce and Mini Rolls
\$2.75 per person

Hummus with Pita Thins

A Spicy Middle Eastern Dip with Lemon, Garlic, Cayenne
& Tahini with Toasted Pita Thins
\$35.00 serves 20 people

Tortellini Skewers

Tri-Colored Ricotta filled Tortellini presented on Bamboo Skewers
With Lemon Parmesan Aioli for Dipping
\$2.75 per person

Triple Dip

Herb Infused White Bean & Tuna, Roasted Red Pepper
And Tapenade Dips with Assorted Breads
\$40.00 serves 20 people

Caramelized Brie

Brie Cheese topped with Toasted Almonds, Spun Sugar
And Toasted Baguette
\$50.00 serves 20 people

Spinach Artichoke Gratin

A Creamy Blend of Artichoke Hearts, Spinach & Parmesan
Served with Tri-Colored Tortilla Chips
\$60.00 serves 20 people

Blackened Salmon Skewers

Tender Pieces of Salmon dredged in Spices, on Bamboo Skewers
With Avocado Lime Coulis
\$2.50 per person

Mediterranean Display

An Assortment of Salami, Capicola Ham, Mozzarella, Tuna,
Olives, Artichokes, Anchovies, drizzled with Virgin Olive Oil
With Crostini and Sliced Baguette
\$65.00 serves 20 people

Cheese Board

International and Domestic Cheeses with Assorted Fresh Fruit
With French Baguette Slices and Assorted Crackers
\$45.00 serves 20 people

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Stationary Cocktail Reception Items

(Continued)

Chicken Wings

Plump Wings with a Spicy Dry Marinade
Served with Spicy Dipping Sauce & Blue Cheese Dip
\$2.50 per person

Timbale of Smoked Salmon

Smoked Salmon and Salmon Mousse
With Capers and Sweet Red Onion
Served with Toast Points
\$60.00 serves 20 people

Mini Flank Steak Sandwiches

Marinated and Grilled Sliced Flank Steak
With Pecan BBQ Sauce on Petite Rolls
\$3.00 per person

Caribbean Grilled Chicken Platter

Grilled Jerk Chicken Breast with Mango Relish
On Fresh Flour Tortillas
\$2.50 per person

Seven Layer Tex Mex Terrine

A Layered Terrine of Guacamole, Fresh Tomato Salsa,
Refried Beans, Cheddar Cheese, Sour Cream, Jalapenos,
Black Olives and Fresh Cilantro with Tri-Colored Tortilla Chips
\$60.00 serves 20 people

Mini Potato Wedges

Red Bliss Potatoes, Oven Roasted and topped with Cheddar Cheese
Served with Sour Cream
\$2.50 per person

Sweet Petites

An assortment of miniature sweets, such as
Espresso Fudge Brownie Triangles, Assorted Cookies,
Mini Cream Puffs, Mini Éclairs,
And Chocolate Dipped Strawberries
\$40.00 serves 20 people

Beverage service is available with every order. We offer a full line of coffees, soft drinks, bottled waters, wine, beer (Import & Domestic), and liquors. Special requests can be catered in order to help you create a unique event that will provide lasting memories.

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TERMS & CONDITIONS

Please place your orders at least five days prior to your event. This final number will be used to purchase fresh ingredients for our kitchen, order equipment and arrange for proper staff. Therefore, once you give us your final guarantee, you may only increase your guest count.

We will try our best to accommodate last minute requests, but we are better able to serve you with more notice.

We select the finest seasonal ingredients. We reserve the right to make necessary alterations to the menu based upon availability and quality.

A signed contract is required to confirm arrangements and reserve the date. A deposit of 50% is due upon signing the contract and the remaining balance is due at the time of the event. Any additional charges, e.g. service, will be invoiced after the event and payment is due upon receipt. Payment to Duke's Market Café, LLC, 100 South Reynolds Street, Alexandria, VA 22304. 703.823.8162.

Notice/Cancellation: Cancellation requires 72 hours notice. There is a cancellation fee of 25% for 48 hours notice, 50% for 24 hours notice, and 100% for less than 24 hours notice.