




G STREET FOOD

*Holiday.
Catering
Menu*



We have paired our globally inspired cuisine with your traditional holiday favorites for a menu sure to bring good tidings and cheer to your holiday celebration. Do you have a special menu or theme in mind? Our event planners, chefs and artisan bakers are happy to create a custom menu for your unique celebration.

Full-service & corporate drop off service are available.
202-327-2253 | CATERING@GSTREETFOOD.COM

Breakfast Receptions For groups of 30+

MRS. CLAUSES' BRUNCH

Individual quiche puffs
Apple & cranberry French toast casserole w. maple syrup & vanilla whipped cream
Handmade donuts, muffins, cinnamon rolls, blueberry scones, muffins and multigrain & butter croissants served w. butter and preserves
Seasonal sliced fruit display
17.95 per person

RUDOLPHS BREAKFAST

Scrambled eggs
Applewood smoked bacon or country sausage
G Street homefries
Handmade donuts, muffins, cinnamon rolls, blueberry scones, muffins and multigrain & butter croissants served w. butter and preserves
Seasonal sliced fruit display
15.95 per person

COMFORT & JOY

Handmade donuts, muffins, cinnamon rolls, blueberry scones, muffins and multigrain & butter croissants served w. butter and preserves
Seasonal fresh fruit display
Yogurt, berry and granola parfaits
11.95 per person

Afternoon Receptions

For groups of 50+. Select 2 Items from each category

HOT & ROOM TEMPERATURE *select 2*

Dumplings: veggie, shrimp or pork
Miniature crab cakes
Bacon wrapped dates stuffed w. goat cheese
Assorted mini sandwiches w. seasonal spreads
Mini macaroni & cheese bites
Chicken & ribeye satay skewers
Hot spinach & artichoke dip w. baguette slices
Chicken cutlet tenders
Spanakopita
Chicken or beef Yakitori meatballs
Cocktail franks
Chicken empanadas w. green sauce
Falafel w. yogurt dipping sauce

COLD SELECTIONS *select 2*

Meat & cheese display
Balsamic fig and goat cheese flatbreads
Tomato basil chermoula w. crostini
Housemade hummus and crudite w. Saj points
Chilled spinach dip w. crostini and crudité
Mediterranean antipasto skewers
Caprese skewers

SWEETS *select 2*

Holiday sugar cookies
Cream puffs w. chocolate ganache
Seasonal sliced fruit display
Gingerbread men
Holiday petit fours
Miniature tarts
Rich chocolate brownies

\$18.95 per person

Traditional Feast

For groups of 30+

ENTRÉES *select one or two*

Sage rubbed turkey breast
Citrus & honey baked ham
Sliced roast beef

VEGETABLES *select one*

Stir Fry Vegetables
Creamed spinach
Brussel sprouts with pancetta and parmesan
Traditional green bean casserole
Sautéed mushrooms with thyme
Green beans amandine
Glazed carrots

STARCH *select one*

Sweet potato casserole with pecans
Marshmallow sweet potato casserole
Garlic mashed potatoes
Rosemary roasted red potatoes
Rice pilaf

STUFFING *select one*

Green apple and citrus stuffing
Cornbread and sage stuffing
Traditional sausage stuffing

SERVED WITH

Citrus cranberry relish
Gravy
Fresh baked breads and whipped honey butter

\$18.95 per person



Sweets & Extras

Make your holiday event special with these add ons

HOLIDAY COOKIES & BARS

Holiday cookies, gingerbread men, brownies & bars
\$4.25 per person

BELGIUM CHOCOLATE FONDUE

Rich, decadent chocolate fondue w. all the dippers:
cream puffs, brownie bites, pretzel rods, berries etc.
\$5.95 per person

HOT COCOA STATION

Creamy hot cocoa with all the toppings: homemade
whipped cream, peppermint bits, chocolate bits,
marshmallows and chocolate chips.
\$3.75 per person

ASSORTED CAKES & PIES

Call for selection and pricing

SPARKLING HOLIDAY PUNCH

Festive and refreshing!
\$2.50 per person

EGGNOG

Comforting w. hints of cinnamon & holiday spices
\$2.50 per person

CREAM PUFFS

Delightfully displayed with berries and powdered sugar.
Served w. chocolate sauce.
\$3.95 per person

MINIATURE BROWNIES AND COOKIES

\$3.75 per person

Holiday Platters

FALAFEL

Handmade chickpea falafel with yogurt dipping sauce.
\$100 (50 pieces)

GOURMET MEAT & CHEESE DISPLAY

With housemade baguette crostinis. \$135 (serves 25)

BALSAMIC FIG & GOAT CHEESE FLATBREADS

\$120 (50 pieces)

HUMMUS WITH SAJ POINTS

Creamy hummus with toasted saj points and
vegetable crudite. \$85 (serves 25)

CHICKEN AND RIBEYE SATAY

Skewered with peanut sauce. \$125 (50 pieces)

SPANAKOPITA

With yogurt dipping sauce. \$100 (50 pieces)

MINIATURE CRAB CAKES

Cocktail sized jumbo lump crab cakes with lemon dill sauce.
\$155 (50 pieces)

TOMATO BASIL CHERMOULA

With baguette crostinis. \$100 (75 pieces)

YAKITORI CHICKEN MEATBALLS

A savory twist on a classic! \$120 (50 pieces)

BACON WRAPPED DATES STUFFED WITH GOAT CHEESE

\$135 (50 pieces)

SEASONAL SLICED FRUIT

The freshest seasonal fruit. \$100 (serves 25)

SEASONAL VEGETABLE CRUDITE

With creamy dill dressing. \$75 (serves 25)