

The logo for 'get plated CATERING' features the words 'get plated' in a dark blue, handwritten-style script font. Below this, the word 'CATERING' is written in a smaller, orange, all-caps sans-serif font. The text is enclosed within a light teal circular brushstroke that is not fully closed at the top and bottom.

get plated
CATERING

CORPORATE MENU

202.480.1852

info@getplatedco.com | www.getplatedco.com

2916 Evarts St NE Washington, DC 20018

BREAKFAST

HEALTHY START

Chilled overnight oats made with fresh fruits, rolled oats, chia seeds

- blackberry ginger
- peanut butter chunky monkey
- berry banana
- apple pie

served with seasonal berries & organic boiled eggs

\$8.95 per person

CHARCUTERIE BREAKFAST

lemon cured salmon, salami, ham, havarti, tomato

served with mini croissants and petite whole wheat bagels

caramelized apple & vanilla bean jam

seasonal fruit salad [GF]

individual chobani greek yogurt [GF]

\$14.95 per person

SUMMER MORNING

assorted muffins + tea breads

apple crumb, raisin bran oats, peach, mixed berry coconut

zucchini, banana chocolate chip, lemon

orange thyme honey butter, caramelized apple & vanilla bean jam

yogurt parfait, berries, granola

\$7.95 per person

SUNSHINE [C]

pancakes [berry compote & maple syrup] [V]

scrambled eggs [GF]

applewood smoked bacon

breakfast potatoes [onions & peppers] [V]

seasonal fruit salad [GF]

\$13.95 per person

ALA CARTE

BOILED EGGS

\$16.00 per dozen

BAGELS

cream cheese, butter and fruit

preserves

\$2.95 each

INDIVIDUAL CEREAL + MILK

\$4.95 each

HOUSEMADE OVEN STRUDELS

\$5.95 per person

CHOBANI GREEK YOGURT [GF]

\$2.95 each

SWEET PASTRIES

\$3.25 each

OATMEAL PACKETS

\$1.95 each

GRANOLA BAR [N] [V]

\$2.50 each

FRUIT SALAD [GF][VG]

\$3.95 per person

COMPOSED SALADS

artisan rolls + butter, mini cheesecakes & cookies
[served family style | individual bowls add \$1.50ea]

VEGAN AVOCADO CAPRESE PASTA SALAD [gluten free available]

baby kale, heirloom tomato, agave balsamic dressing

\$9.95 per person

ROASTED CAULIFLOWER SALAD W/ HARISSA GRILLED CHICKEN [vegan available]

chickpeas, shaved grapes, arugula, bell pepper, red onions, summer citrus dressing

\$11.25 per person

BASMATI RICE SALAD [VG]

fava bean, roasted eggplant, baby radish greens, cherries, heirloom carrot
preserved lemon vinaigrette

\$9.50 per person

GRILLED BBQ CHICKEN BARLEY BOWL

zucchini, charred corn, red pepper, avocado, chopped romaine, honey bbq ranch dressing

\$11.25 per person

VIETNAMESE SHRIMP NOODLE

chilled garlic shrimp, vermicelli noodle, baby kale, carrot, english cucumber, bean sprout
rice wine vinaigrette

\$11.95 per person

CARNE ASADA STEAK SALAD [GF]

grilled skirt steak, heirloom tomato, avocado, cotija cheese, local greens, mojo vinaigrette

\$12.25 per person

SIDE SALADS

starting at \$3.49 per person

LOCAL HEIRLOOM GARDEN

CLASSIC CAESAR

SUMMER CUCUMBER MELON

breakfast radish, greek olive, watermelon, heirloom tomato, champagne vinaigrette

BABY SPINACH & STRAWBERRY

citrus vinaigrette

ROASTED FINGERLING POTATO

sweet corn, asparagus, heirloom tomato, green onion ranch dressing

GARDEN VEGETABLE PENNE PASTA

SANDWICHES + WRAPS

served with choice of chips & pickles, pasta salad or fruit salad & chocolate chip cookie

THE BUTCHER'S CHOICE

roasted skirt steak on multigrain, red onion jam
roasted red pepper, arugula, bacon
\$11.25 each

BBLT

smoked bacon, blackberry habanero jam, boston
lettuce, tomato, sharp cheddar, wheat bread
\$10.50 each

ROASTED CHICKEN BAHN WRAP

sriracha lime chicken breast, shaved carrot
english cucumber, mint, watermelon radish
cilantro peanut sauce
\$11.00 each

MARYLANDER

maryland crab shrimp salad, boston lettuce
beefsteak tomato, potato kaiser roll
\$12.95 each

BASIC BRUCE

albacore tuna with mayo, celery, onion, lettuce
tomato, on white bread, wheat bread or wrap
\$9.25 each

SIMPLY 'MATO ^[M]

marinated green tomato, boston lettuce
mozzarella, pickled scallion, green goddess mayo
grilled bread
\$9.50 each

CITY PICNIC

honey roasted turkey, grilled peach, brie
city farm greens, spicy aioli, ciabatta roll
\$10.95 each

HOLD THE MAYO

albacore tuna salad, avocado, tomato, bell pepper
onion, oil & vinegar, sourdough bread
\$10.50 each

BASIC BETTY

sliced turkey breast, lettuce, tomato, cheddar
on white bread, wheat bread or
wrap
\$9.50 each

CHICKEN CAESAR

herb roasted chicken breast, romaine lettuce creamy
parmesan dressing, tortilla wrap
\$9.50 each

PALM DELI BOARD

served with palm rolls and choice of side salad
select 1 | side salad

\$11.95 per person

MEATS ^[SELECT 3]

- maple cured ham
- marinated portobello
- honey roasted turkey
- albacore tuna salad
- top round roast beef

CHEESES ^[SELECT 3]

- swiss
- cheddar
- pepper jack
- provolone
- american

ACCOMPANIMENTS

- mayo
- leaf lettuce
- tomatoes
- sliced red onions
- dijon mustard
- pickles

ROOM TEMPERATURE ENTREES

artisan rolls + butter, mini cheesecakes & cookies
[served family style | individual bowls for an additional \$1.50 each]

TANDOORI SALMON [N]

harissa lime salmon, quinoa tabbouleh, kale, chickpeas, pistachio, pickled onions
sriracha greek yogurt

\$16.50 per person

ITALIAN SUMMER

garlic rubbed chicken breast, grilled polenta, mozzarella, asparagus, caponata relish
lemon herb dressing

\$14.95 per person

ROASTED SUMMER CITRUS WILD SALMON

grilled asparagus, mushroom, cauliflower, radish salad, preserved lemon gremolata

\$16.50 per person

CRISPY TEMPEH NOODLE

sesame, buckwheat noodle, chinese broccoli, heirloom carrot, thai chili, bell pepper
teriyaki sauce

\$14.95 per person

TRINITY MIXED GRILL [N]

pesto shrimp, herb chicken, balsamic flank steak, fingerling potatoes, charred corn
tomatoes, green beans

\$16.95 per person

HOT ENTREES

[served family style]

GRILLED CHICKEN BREAST

balsamic honey glaze
sautéed market vegetables
lemon scented jasmine rice
\$10.95 per person

CARIBBEAN JERK SALMON

citrus pineapple relish
curry vegetables
jasmine rice
\$12.95 per person

GRILLED FLANK

wild mushroom sauce
wild arugula & quinoa salad
\$13.50 per person

BAKED CHICKEN PARMESAN

oven roasted chicken breast fresh
mozzarella cheese, tomato basil
sauce over penne pasta
\$9.95 per person

MARYLAND CRAB CAKES

two signature lump crab cakes
hand-cut old bay potatoes and
green onion remoulade
\$14.95 per person

TOFU PRIMAVERA

Sliced tofu grilled with fresh herbs
broccoli, snow peas, squash,
heirloom tomatoes, bell pepper
pesto
\$10.95 per person

SMALL BITES

[starting at \$1.25 per piece | minimum 24 pieces per item]

AHI TUNA CORNET

pickled pineapple, thai chili, soy sauce pearls

VEGAN CARNITAS [VG] [C]

charred corn, eggplant, heirloom carrot, radish
chipotle pico de gallo

GRILLED LITTLENECK CLAM

habanero bacon leek butter

GOAT CHEESE FRITTER [V]

blackberry habanero jam

MINI SHRIMP + CRAB SALAD ROLL

GRILLED BARBECUE SHRIMP

pineapple relish

OLD BAY CHICKEN SATAY [C]

sundried tomato aioli

CAPRESE SALAD SKEWER [V] [N]

aged balsamic, basil pesto

MARYLAND CRAB CAKE SLIDER [C]

green onion remoulade

SMOKED CHICKEN QUESADILLA [C]

cilantro sour cream, charred corn pico de gallo

CRISPY FISH TACO [C]

red cabbage salad, cotija cheese, pickled jalapeno

GREEK LAMB MEATBALL [C]

tzatziki, feta cheese

STUFFED HEIRLOOM TOMATO

lump crab salad

SHIITAKE LEEK SPRING ROLL [C][V]

SUMMER GAZPACHO SHOOTER [V] [GF]

GRILLED CHICKEN CAPRESE SALAD [N]

basil pesto waffle cone, balsamic pearls

SPANAKOPITA [V] [C]

VEGETABLE SPRING ROLL [V] [C]

LITTLE PHILLY

grilled skirt steak, garlic herb baguette
provolone, caramelized onions

SOY GLAZED TOFU [VG]

kimchi salad

MARINATED VEGGIE BUNDLES [VG] [GF]

heirloom carrot hummus

MARYLAND CRAB CAKE [C]

green onion remoulade

SHREDDED BBQ PORK FLATBREAD

pickled jalapeno, red onion
sharp cheddar cheese

CILANTRO LIME BEEF SATAY [C]

sweet chili sauce

NATTY'S STEAK & FRITES

grilled flank steak, wrapped old bay fries
roasted garlic aioli

MINI OYSTER PO' BOYS [C]

cajun remoulade

PANZANELLA TARTLET [VG]

aged balsamic reduction

MEXICO CITY CORN

grilled chipotle creamed corn
cotija cheese, tequila lime pipette

PETITE WEDGE SALAD

gorgonzola, ranch, bacon

ANGUS BEEF SLIDER [C]

romesco, grilled asparagus
horseradish cheddar

MINI CORN DOGS

lavender honey mustard

SPICY BEEF EMPANADA [C]

cilantro sour cream

SNACKS + DISPLAYS

TRAIL MIX [N]

assorted nuts, dried cranberries and dark chocolate pieces
\$2.65 per person

MISS VICKIE'S POTATO CHIPS

\$1.50 each

GRANOLA BARS

\$2.50 each

SEASONAL FRUIT CUPS [V] [GF]

meyer lemon dip
\$2.65 each

CRUDITE DISPLAY

carrots, broccoli, cauliflower, yellow squash, zucchini, tomatoes
herb ranch dip
\$3.50 per person

SEASONAL FRUIT DISPLAY [V] [GF]

\$4.25 per person

HUMMUS & PITA CHIPS [V] [GF]

\$3.50 per person

CORN SALSA [V]

tortilla chips
\$3.25 per person

CHESAPEAKE SHRIMP DIP [C]

toasted baguettes & crackers
\$4.95 per person

STEAMED OLD BAY SHRIMP

served chilled with housemade cocktail sauce
lemon wedges, tabasco sauce

\$120.00 per platter [50 shrimp]

HOUSEMADE POPCORN

sea salt & cracked pepper
white cheddar
sweet & salty
garlic parmesan
\$1.75- \$3.95 per person

OLD BAY CRAB DIP [C]

toasted baguettes & crackers
\$6.75 per person

JALAPENO CHEDDAR DIP

crusty bread bowl
\$3.95 per person

ANTIPASTO

genoa salami, prosciutto
mozzarella white bean salad
olive tapenade, toasted ficelle and crackers
\$5.95 per person

FRUIT AND CHEESE DISPLAY

fresh fruit & berries, imported and domestic cheese with toasted ficelle and crackers
\$5.50 per person

DESSERTS

HOMEMADE COOKIES

chocolate chip
compost
oatmeal raisin
sugar
\$3.25 per person

BROWNIE LOLLIPOP

dipped in dark chocolate
\$1.95 each

OLD-FASHIONED WHOLE CAKES

serves 8-10
assorted seasonal flavors
\$38.00 each

MINI CUPCAKES [N]

vanilla
chocolate peanut butter
blueberry lemon
birthday cake
\$27.00 per dozen

MINI FRUIT TARTS

\$1.95 each

MINI WHOOPIE PIES

assorted seasonal flavors
\$2.25 per person

MINI CHEESECAKES

key lime
salted caramel
cookies & cream
strawberry
\$3.75 per person

PETITE STRAWBERRY SHORTCAKE

\$2.75 each

HOMEMADE BARS

lemon
brownie
brown butter rice krispy
s'mores please
\$3.25 per person

BEVERAGES

COFFEE

regular or decaf
\$1.95 per person

HOT TEA

tazo tea
\$1.95 per person

BOTTLED WATER

\$1.75 each

SAN PELLEGRINO

blood orange
limonata
pomegranate
\$2.65 each

LEMONADE

[made in house daily]

blueberry thyme

watermelon mint

raw honey lavender

sparkling raspberry peach

\$14.00 per gallon

SPINDRIFT SPARKLING WATER

\$2.65 each

SODA

coke

diet coke

sprite

coke zero

\$1.50 each

ICED TEA

[made in house daily]

strawberry thai basil

raw honey lavender

classic lemon

green ginger peach

\$14.00 per gallon

ORGANIC BOTTLED TEA

\$2.25 each

BOTTLED JUICE

orange

apple

cranberry

grapefruit

\$2.00 each

ORDERING

Orders should be placed no less than 3 business days of delivery. We appreciate your order as far in advance as possible. However, we do our best to accommodate short notice orders-selections may be limited.

MINIMUMS

Menu items are prepared and priced for a minimum of 10 guests, unless indicated. Please note that all orders must meet the minimum of \$300.00 prior to taxes and delivery fees.

CANCELLATION POLICY

Cancellation must be received in writing no less than 48hrs prior to event. Orders cancelled after 48hrs will be charged in full, including events cancelled due to inclement weather.

DELIVERY AND SET UP

Hours: Monday- Friday, 7:00 am- 4:00 pm

Saturday deliveries are available for limited hours. All deliveries within the capital beltway are charged \$35.00. Orders requiring equipment pickup or driver assisted set ups are charged an additional \$40.00 fee.

Locations outside of the beltway are priced per mile.

MENU SELECTIONS

As full-service caterers, we are pleased to work with you on customizing menus to meet your needs. Please feel free to inquire about additional items that do not appear on the menu.

PRESENTATION

Your order will be delivered on stylish disposable platters, baskets and bowls.

DISPOSABLE EQUIPMENT

Includes flatware, plates, napkins and cups for an additional \$1.95 per person.

HOT SELECTIONS

Hot menu selections **require** on-site warming for a minimum 30 minutes. You may purchase disposable chafing dishes with fuel for \$8.00 each. Please keep in mind that some menu items require additional heating time.

PAYMENT

We gladly accept ACH, Visa, MasterCard and American Express. All orders must be paid in full prior to delivery unless an approved corporate account has been established. Corporate accounts are billed net 15 and interest will be charged on all invoices outstanding beyond 30 days.

TAXES

Local sales taxes are added to all orders. Tax exempted organizations must provide certificate.

[VG]- VEGAN

[GF]- GLUTEN FREE

[V]- VEGETARIAN

[N]-NUTS

[C]-CHAFER

FULL SERVICE EVENTS

Our event specialists are ready to assist you in creating a tailored event, from customized menus to service staff, linens, equipment and more. Please contact us at 202-480-1852 for additional information.

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

Please inform your account specialist of any allergies or sensitivities when placing an order.

ready to order?

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