



# GET PLATED

CATERING AND EVENTS



# SERVICES

*full service boutique catering in the nation's capital*

- CUSTOM MENUS
- EQUIPMENT, DÉCOR AND DESIGN
- SPECIALTY SERVING PIECES & DISPLAY SIGNAGE
- BEVERAGE, WINE AND SPECIALTY COCKTAILS
- EVENT STAFFING

# OUR DIFFERENCE

Love is always at the forefront of what we do and it shows in every event! We purposefully design our menus to highlight the bounty of each season and the uniqueness of every occasion.

# WHO WE ARE

GetPlated is locally owned by husband and wife team; Keyon & Alexandria Hammond! Chef Keyon leads the culinary tribe with more than 12 years of experience from platinum country clubs to global hotels. Our food is refined yet approachable- think familiar taste but amplified in its Sunday's Best. Alexandria leads everything outside of the kitchen..... literally, starting from your initial conversation to the “thank you” box after the reception. Yes, we give the blushing couple a gift to go! *#Winning*



## FEATURED ON:



# PACKAGES+ PRICING

## buffet

Cocktail Hour | Passed + Stationary Selections  
2 Entrée Selections + Accompaniments  
Service Staff for 8-Hours  
Non- Alcoholic Beverages  
Standard Equipment  
linens, plates, glassware, flatware, etc.

Starting at \$85.00 per person

## family style

Cocktail Hour | Passed + Stationary Selections  
2 Entrée Selections + Accompaniments  
Service Staff for 8-Hours  
Non- Alcoholic Beverages  
Standard Equipment  
linens, plates, glassware, flatware, etc.

Starting at \$100.00 per person

## plated

Cocktail Hour | Passed + Stationary Selections  
Three-Courses  
Service Staff for 8-Hours  
Non- Alcoholic Beverages  
Standard Equipment  
linens, plates, glassware, flatware, etc.

Starting at \$110.00 per person

## cocktail

Cocktail Hour | Passed + Stationary Selections  
2 Interactive Stations  
Service Staff for 8-Hours  
Non- Alcoholic Beverages  
Standard Equipment  
linens, plates, glassware, flatware, etc.

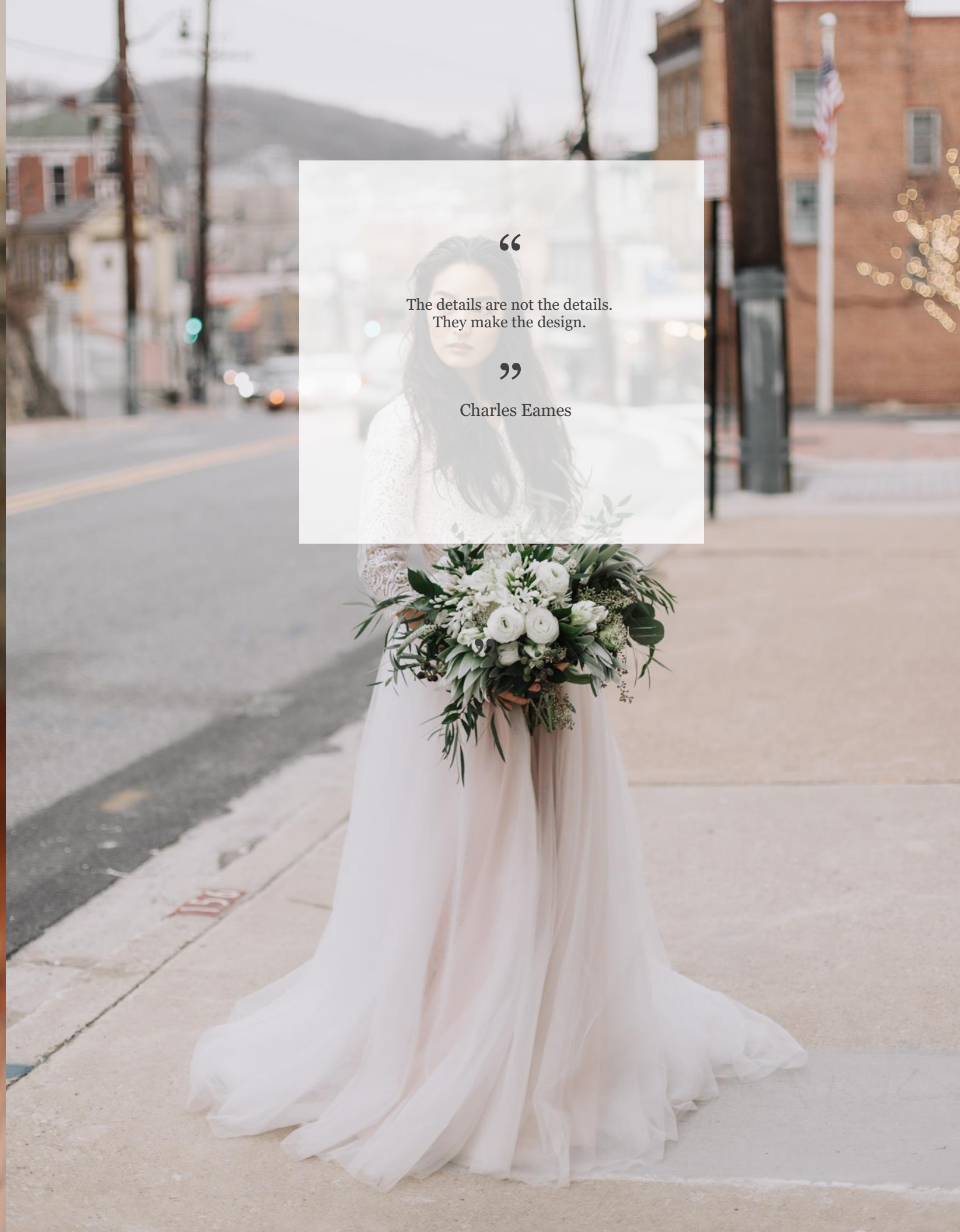
Starting at \$80.00 per person

The prices listed below are estimates for most weddings including cost for food, service staff, equipment rental, non-alcoholic beverages and delivery. Each menu is a distinct reflection of our clients and customized to their vision! Sales tax & delivery additional.

info@getplateddc.com | 202.480.1852 | www.getplateddc.com







“

The details are not the details.  
They make the design.

”

Charles Eames



# SAMPLE MENU

## *Passed Hors D'oeuvres*

Char Siu Pork Taco  
pickled cucumber salad & sriracha aioli

Maryland Crab Cake  
cocktail sauce

Tennessee Biscuit Sammy  
nashville-style hot chicken, local pickles, butter biscuit

Shrimp Dumpling  
citrus ponzu sauce

Marinated Veggie Bundles [VG]  
roasted summer beet hummus

Watermelon Gazpacho Shooter [VG]  
feta crema & toasted almond

## *Salad*

Grilled Donut Peach & Lavender Honey Goat Cheese  
pickled onions, city farm greens, 7-grain crouton, heirloom tomato, meyer lemon dressing

## *Entrees*

Seared Maryland Rockfish & Roasted Airline Chicken Breast  
peruvian potato puree, summer vegetable mélange, smoked corn sauce

— or —

Summer Vegetable Curry Ragout [GF][VG]  
green & yellow squash, snap peas, yellow wax beans, carrots and chickpeas, basmati rice

## *Dessert*

Mini Blueberry Pie  
Strawberry Shortcakes







## SAMPLE MENU

### *Passed Hors D'oeuvres*

Grilled Rosemary Focaccia  
fig preserves, caramelized cipolini onion, anchovy  
parmigiana, micro basil

Olive Oil Poached Prawn  
heirloom tomato relish, polenta, crispy caper berry

Miniature Peach Panzanella Tart  
grilled peach, red onion, cucumber, blackberry balsamic

Prosciutto e Melone  
sweet canary melon, prosciutto crudo, himalayan salt

### *Salad*

Classic Caesar Salad  
hand-torn romaine, parmesan dressing, focaccia croutons

### *Entrée*

Linguine alle Vongole  
littleneck clam, artichoke, spinach, sundried tomatoes  
chardonnay lemon butter

Pan Roasted Chicken Paillard  
porcini mushroom, fava bean, prosciutto  
asparagus, marsala sauce

Stacked Eggplant Parmesan  
fire roasted tomato sauce & fresh mozzarella

### *Dessert*

Traditional Cannoli

Miniature Tiramisu

Biscotti Cheesecake  
disaronno soaked plum







# SAMPLE MENU

## SALADS

### HAND-TORN KALE CAESAR

creamy parmesan dressing, heirloom tomato, shaved asiago, herb crouton

### GRILLED DONUT PEACH & LAVENDER HONEY GOAT CHEESE

pickled onions, city farm greens, 7-grain crouton, heirloom tomato, meyer lemon dressing

### HARVEST SALAD [V] [N]

romaine, kale and endive tossed with roasted pears, carrots, walnuts gorgonzola cheese, cranberry poppy dressing

### BABY ARUGULA

pink grapefruit, avocado, pine nuts, garbanzo beans, feta cheese, citrus honey vinaigrette

### LITTLE WILD THINGS CITY FARM GREENS

green mutsu, gala apples, goat cheese, dried mission figs, almonds & apple cider vinaigrette

## SOUPS

### CHILLED ASPARAGUS

olive oil poached lobster, cherve cheese, city farm greens

### GARDEN VEGETABLE GAZPACHO

Rustic bread, preserved lemon gremolata

### MARYLAND CHILLED CRAB

lump crab meat, heirloom tomato chive crème fraiche

### CUCUMBER & BEET

whipped greek yogurt, pickled dill

### ASPARAGUS BISQUE

olive bread, chevre cheese, city farm greens

## ENTRÉES

### CHILEAN SEABASS

summer radish slaw, blueberry chardonnay gastrique

### ENGLISH PEA RAVIOLI

cognac infused morel mushroom, pearl onions, spinach, mint, white wine parmesan cream

### BRAISED ROSADA FARMS SHORT RIB

red wine huckleberry sauce

### CHICKEN PICCATA

chardonnay caper sauce

### GRILLED FILET MIGNON

cabernet sauce

### BLACKENED YELLOWTAIL TUNA

pickled sweet pepper, city farm greens

### GRIDDLED MARYLAND LUMP CRAB CAKE

grilled fingerling potato salad with corn asparagus, frisse & dill vinaigrette

### SOY & MUSTARD GRILLED HANGER STEAK

sautéed new potato, chinese broccoli porcini mushroom

### OLIVE OIL POACHED LOBSTER TAIL

golden cauliflower espuma

### GRILLED KING SALMON

preserved lemon gremolata

### SEARED DIVER SCALLOPS

preserved lemon risotto, sautéed farmed greens, english peas, prosciutto

### HERB GRILLED AIRLINE CHICKEN BREAST

balsamic honey glaze

### PAN ROASTED CHICKEN INVOLTINI

baby spinach, italian ham, mozzarella sundried tomato, pan sauce

### CRISPY BUTTERMILK CHICKEN

carolina pepper sauce

### GRILLED POLENTA

heirloom tomato, mozzarella, sicilian eggplant, chilies, garlic confit, balsamic reduction

### PAN ROASTED PORCINI MUSHROOMS

moroccan cous cous stew, preserved lemon lima beans, spinach, chickpeas

### CRISPY TEMPEH NOODLE

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

### ORANGE TERIYAKI GLAZED SHORT RIB

pickled tomato & summer radish

## ACCOMPANIMENTS

### YUKON WHIPPED POTATOES

### ROASTED CARROTS, BRUSSELS SPROUTS

chive blossom butter

### SAUTÉED GREEN BEANS

roasted garlic, spanish onion sherry butter

### SAUTÉED HEIRLOOM CARROTS & ASPARAGUS

preserved lemon

### AGED CHEDDAR POTATO GRATIN

### LEMON PERSERVE RISOTTO

### ROASTED FINGERLING POTATO

smoked bacon, three onion butter





# SMALL BITES

## CHICKEN + BEEF

**CURRY CHICKEN SAMOSA**  
spicy peanut sauce

**GRILLED CHICKEN CAPRESE SALAD**  
basil pesto waffle cone, balsamic pearls

**LITTLE PHILLY**  
grilled skirt steak on garlic herb baguette  
provolone cheese and caramelized onions

**NATTY’S STEAK & FRITES**  
grilled flank steak wrapped old bay fries  
roasted garlic aioli + natty boh flights

**CILANTRO LIME BEEF SATAY**

**SPICY BEEF EMPANADA**  
cilantro sour cream

**ANGUS BEEF SLIDER**  
romesco, grilled asparagus, horseradish  
cheddar

**OLD BAY CHICKEN SATAY**  
sundried tomato aioli

**GUAJILLO-BRAISED SHORT RIB TACO**  
kale salad, cotija cheese, pickled pepper

**SMOKED CHICKEN QUESADILLA**  
cilantro sour cream, charred corn  
pico de gallo

**CUBAN BRAISED BEEF**  
seared polenta

**MANDARIN-TERIYAKI BRAISED SHORT RIB**  
pickled carrot salad, sesame waffle cone

## VEGETARIAN

**SOY GLAZED TOFU**  
kimchi salad

**MARINATED VEGGIE BUNDLES** [GF]  
heirloom carrot hummus

**VEGETABLE SPRING ROLL**

**MEXICO CITY CORN**  
grilled chipotle creamed corn in a mason jar  
with cotija cheese & tequila lime pipette

**CAPRESE SALAD SKEWER** [N]  
aged balsamic, basil pesto

**SHIITAKE LEEK SPRING ROLL**

**SUMMER GAZPACHO SHOOTER** [GF]

**PANZANELLA TARTLET**  
aged balsamic reduction

**GOAT CHEESE FRITTER**  
blackberry habanero jam

**VEGAN CARNITAS**  
charred corn, eggplant, heirloom carrot  
radish, chipotle pico de gallo

**CRISPY CHEDDAR MASH POTATO CROQUET**  
green onion sour cream

**MINI PEAR & BRIE QUESADILLA**  
caramelized vidalia onion, balsamic au sec

**SWEET POTATO BLINI TRIO**  
miso-lime eggplant, persimmon almond  
butter, cranberry goat cheese

## SEAFOOD

**AHI TUNA CORNET**  
pickled pineapple, thai chili  
soy sauce pearls

**GRILLED LITTLENECK CLAM**  
habanero bacon leek butter

**SESAME CRUSTED YELLOWTAIL TUNA**  
sugarcane, kombucha soy au sec

**MINI SHRIMP + CRAB SALAD ROLL**

**GRILLED BARBECUE SHRIMP**  
pineapple relish

**CRISPY FISH TACO**  
red cabbage salad, cotija cheese, pickled  
jalapeno

**STUFFED HEIRLOOM TOMATO**  
lump crab salad

**CHILLED CHINCOTEAGUE OYSTER**  
pickled cucumber, caviar

**MARYLAND CRAB CAKE**  
green onion remoulade

**PERI PERI LAUGHING BIRD SHRIMP**  
coconut rice fritter, pineapple relish

**MINI OYSTER PO’ BOYS**  
cajun remoulade

ALEXANDRIA’S FAV!

# SPECIALTY COCKTAILS

- Salty Dog
- Georgia Peach
- Rosemary Ginny
- Blushing Whiskey Sour
- Strawberry Mojito
- The Godfather
- Golden Groom
- Blood Orange Champagne Mule
- Rosè Lemon Spritzer
- Old Fashion





# SAMPLE MENU

## *Passed Hors D'oeuvres*

Mini Chicken Waffle Cone  
maple sriracha

Chesapeake Pommes Frites  
hand cut potato, aged malt vinegar, old bay

Cheddar BLT Biscuit  
green onion aioli

Mac “N” Cheese Arancini  
tomato basil ragu

Heirloom Tomato  
lump crab salad, avocado aioli, crispy shallots

## *Interactive Station*

Raw Bar | Chef Manned  
freshly shucked virginia oysters, little neck clams & jumbo chilled shrimp  
bloody mary mignonette, traditional, gin & tonic  
pickled watermelon radish, cocktail sauce  
horseradish, tabasco, lemon, and sriracha

Mid Atlantic  
Merlot Braised Amish Chicken  
Creamy Parmesan Risotto  
Asparagus Salad

## *Dessert*

Caramel Macchiato Mousse Cake  
housemade peanut brittle, espresso reduction

Wedding Cake



# QUESTIONS + ANSWERS

## WHAT IS INCLUDED IN YOUR PRICING?

We typically provide all food, staffing, beverages and rentals (linen, plates, silverware, glassware) We also offer specialty serving pieces, custom menu signage and table styling.

## CAN I SCHEDULE A TASTING?

Yes, we offer tastings for weddings and large social events. Tastings start at \$75.00 per guest with the fee going towards your deposit if you choose to book with us. If you have previously reserved your date with a signed contract and retainer- no additional fee is required.

Why the Fee? Well as you can imagine, tastings can be quite expensive and time consuming to produce, so this helps cover some of our costs.

## CAN WE SUPPLY OUR OWN ALCOHOL?

Yes, you can supply your own alcohol. However, this does not apply to all venues please check with your venue requirement as additional licenses or permits may be needed. If you choose to purchase your own alcohol we do require our BYO package which includes, soda, mixers, water, garnishes, ice and glassware.

## WHAT SIZE EVENTS DO YOU CATER?

We cater parties from 10-00 people.

## IS GRATUITY AUTOMATICALLY INCLUDED?

Gratuity is at the discretion of our clients. It is never expected but always appreciated.

## WHERE ARE YOU LOCATED?

Our licensed commercial kitchen is located at 2619 Evarts St NE Washington, DC 20018, unfortunately we are not open to the public. However, we offer private tastings by appointment only. Please inquiry with our events +sales team to schedule. Nevertheless, we do love a great party, so make sure you subscribe to our newsletter for information on our hosted events throughout the year!

## DO YOU OFFER DROP OFF CATERING?

We do! To inquire please email us at [info@getplatedco.com](mailto:info@getplatedco.com) or view on our website.

[info@getplateddc.com](mailto:info@getplateddc.com) | 202.480.1852 | [www.getplateddc.com](http://www.getplateddc.com)



# VENUES

Don’t see your venue on this list? We love getting to know new spaces, too, and can create a kitchen anywhere!

The Renwick Gallery

Walden Hall

Lightbox Studio

Smithsonian

British Embassy

Main Street Ballroom

Carnegie Institution for Science

Edgewood Arts Center

Carroll Baldwin Hall

Gensler

Retreat at Eastwood

The American Institute of Architects

One Eight Distilling

Penderyn of Maryland

Baltimore County Parks & Recreation

Glenview Mansion

Great Marsh Estates

Malmaison

AJAX

The Assembly Room

Running Hare Vineyard

BUREAU

St Francis Hall

Main Street Ballroom

Bittersweet Studio

Tudor Place

Heritage Hall

First Congregational United Church of Christ

Decatur House

Morais Vineyards & Winery

The Loft at 600 F St

The Catholic University of America

Wollam Gardens

The Farm at Cedar Mountain

Kazten Arts Center | American University

Stone Tower Winery

Newton White Mansion

Strong Mansion

Breaux Vineyards

Old Town Hall

Mt Airy Mansion

Fathom Gallery

McClintock Distilling

Spire

The Ballroom

National Union Building

48 Fields

Rockwood Manor

Middleburg Barn

Historic Oakland

Engine 12 Company

Studio 52

Josephine Butler Parks Center

Carlyle House

Blind Whino

The Ballroom

Raspberry Plain Manor

Studio Gallery

Georgetown University

Silver Spring Civic Center

The Bellevue Conference & Event Center

Brookside Gardens

Republic Restoratives



# SERVICE FOR YOUR CELEBRATION

Team work makes the dream work and that reigns true in accomplishing your dream wedding! As full-service caterers, our resources extend beyond the food; we can assist with every detail through our amazing partnerships.

- CALLIGRAPHY
  - CELEBRATION CAKES
  - DÉCOR & EQUIPMENT
  - ENTERTAINMENT & MUSIC
  - FLORAL
- LIGHTING
  - PHOTOGRAPHY
  - PLANNING
  - SOUND & STAGING
  - STAFFING
- TENTING
  - TRANSPORTATION
  - VALET
  - VENUE SELECTION
  - VIDEOGRAPHY

## CONTACT US

202.480.1852

HELLO@GETPLATEDDC.COM

@GETPLATEDDC

WWW.GETPLATEDDC.COM

HUB: 2619 EVARTS ST NE WASHINGTON, DC 20018

*[appointment only]*

so you've heard all about us, now it's your turn to spill the details!