



GET PLATED

CATERING AND EVENTS

*Maryland Corn Coconut Bro
blue crab, citrus basil oil*

SECOND

*Italian Radicchio del Veneto
rosemary crunch, winter rad
baby endive, fermented rava
dressing, scallion oil*

MAIN

*Citrus Herb Rockfish -
potato purée, roasted brussels
sprouts, cauliflower, Pernod cream,
citrus basil oil*

*Churrasco Spiced Filet Mignon -
aged cheddar potato gratin,
asparagus, English peas, wild
mushroom, cabernet sauce*

*Anson Mills Polenta Cake -
red pepper jelly, heirloom tomato,
sauteed French beans, walnuts,
fried okra*

DESSERT

Wedding cake, selection of petite

COME MENAGE

SAMPLE MENUS

A FEW OF OUR FAVS

CREATING A MENU + RECEIVING A PROPOSAL

Selections presented are just a glimpse of our many options and a few of our favorites from real weddings & events!

All menus are customized to each client's vision and budget.

The GetPlated culinary team strives to accommodate all dietary restrictions to the best of our ability.

Thank you for choosing GetPlated! We look forward to hosting your event and providing you with unparalleled excellence in food and service.



MENU

Coastal Maryland. Seated Dinner. Private Estate. Late Summer

FIRST COURSE

Personalized Cheese Board
domestic & imported cheese, local fruit, seeded crackers
seasonal fruit preserve

SECOND COURSE

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

Rosemary Focaccia

THIRD COURSE

Maryland Lump Crab Cake
rosemary fingerling potatoes, grilled asparagus & corn
charred tomatoes, green onion remoulade

Grilled Creek Farms Filet Mignon
garlic parmesan duchess potatoes, local asparagus with morel and summer peas, cognac
peppercorn sauce | gf

DESSERT

Wedding Cake

SIGNATURE COCKTAILS

Manhattan
rye whisky, sweet red vermouth, dash angostura bitters
maraschino cherry

Painkiller
dark rum, pineapple juice, cream of coconut, orange juice, nutmeg



MENU

French Influence. Seated Dinner. Larz Anderson House. Summer

COCKTAIL HOUR

Herb Roasted Lamb Lollipop
port cherry reduction, crispy shallots | gf

Truffle Slider
grilled angus beef on brioche, roasted garlic aioli, caramelized truffle onions, melted swiss

Scallop Crudo
orange ginger caviar, cucumber, mint | gf
served on the half shelf

Ahi Tuna Cornet
pickled pineapple, thai chili, soy sauce pearl

PLATED DINNER

First Course

Stonefruit Burrata Salad
local stonefruit, burrata, heirloom tomatoes, shaved red onion, basil, crispy chickpeas, power 4
greens, balsamic vinaigrette | gf

Chilled Asparagus Soup
olive oil poached maine lobster, cherve cheese, rose radishes

Mixed Bread Basket
with parker house rolls, fresh baguettes and salted butter

Second Course

Chilean Sea Bass
lemon preserve risotto, french bean, summer radish slaw, blueberry chardonnay gastrique

Duck Leg Confit
summer cassoulet, black quinoa, heirloom tomato, grilled mushroom haricot verts, pickled
fennel citrus salad

DESSERT

La Glace Sundae Station

Matcha Milkshake
served in frosted glass with nonpareils, matcha pearls, whipped cream

SIGNATURE COCKTAILS

Citron Presse
micro mint

Cloudy Tokyo
green tea, coconut milk, coconut soda, chilled, flower

MENU

Refined Southern Comfort. Seated Dinner. Decatur House. Fall

COCKTAIL HOUR

Deviled Egg
candied pecans, brown sugar bourbon bacon | gf

Crispy Fried Chicken Lollipop
cracked pepper rosemary honey

Lobster Pot Pie

Pulled Jackfruit Slider
chipotle bbq sauce, house slaw

Beet + Orange Endive
citrus relish, crushed pistachio, citrus vinaigrette | vg, gf

BUFFET

Southern Arugula Salad
candied pecans, local grape tomatoes, tobacco onions
honey-sherry vinaigrette

Bibb Salad
goat cheese, tomatoes, dates, lardon vinaigrette

Honey Bourbon Chicken
Georgia peach relish

Braised Short Ribs
creole glaze

Pimento Mac + Cheese
cavatappi pasta, house pimento cheese, herbed breadcrumbs

Roasted Heirloom Carrots
brown butter, lemon thyme

Cast Iron Brussel Sprouts
crispy shallots, tasso

Skillet Cornbread
salted butter

DESSERT

Made to Order Beignets

LATE NIGHT

Nashville Slider
crispy chicken, local pickle, nashville hot honey sauce, brioche

SIGNATURE COCKTAILS

Mint Julep
bourbon, simple syrup, crushed ice, mint

Texas Ranch Water
tequila, topo chico, lime juice

MENU

Seated Brunch. Larz Anderson House. Fall

COCKTAIL HOUR

Coconut Chia Pudding
late summer berries, stone fruit, agave nectar | gf

Maryland Crab Cake
green onion remoulade

Thick Cut Virginia Ham Biscuit
honey mustard aioli, poppy seed biscuit

FIRST COURSE

Little Wild Things City Farm Greens Salad
mixed greens, apples, goat cheese, dried mission figs, almonds & apple cider vinaigrette | gf

SECOND COURSE

Blackened Gulf Shrimp + Grits
smoked cheddar grits, roasted corn, heirloom tomato butter sauce | gf

Brioche French Toast
berkshire bacon, fondant potatoes, spiced walnut maple syrup

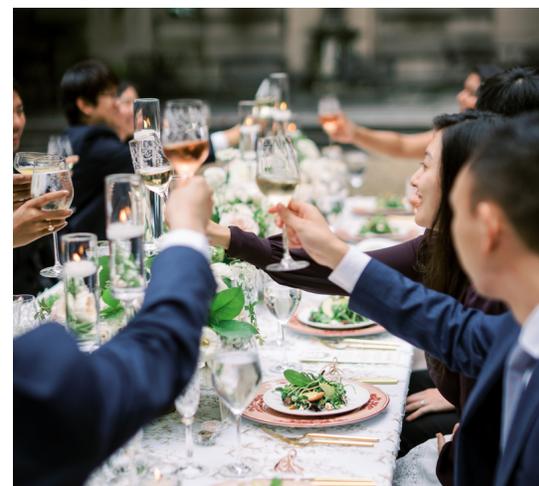
Agave Dijon Salmon
parmesan polenta, sautéed haricots verts
warm tomato + bacon vinaigrette

DESSERT

Wedding Cake

SIGNATURE COCKTAIL

Mimosa



MENU

Custom. The Barn at Willow Brook. Summer

COCKTAIL HOUR

Plantain Fritter
scotch bonnet aioli | v

Seared Ahi Tuna
Asian guacamole & wasabi crème fraiche, hand fried wontons

Mediterranean Grilled Shrimp
lemon feta dip | gf

Truffle Slider
grilled angus beef on brioche, roasted garlic aioli, caramelized truffle onions, melted swiss

FIRST COURSE

Grilled Peach & Arugula Salad
local greens, grilled peaches, honey goat cheese, spiced pecans, shaved red onion, citrus dressing

SECOND COURSE

Guinness Braised Short Rib
roasted garlic potato & white cheddar mash, cider glazed carrots, microgreens, herb oil | gf

Caribbean Style Fried Chicken
arroz con gandules, sautéed carrots, zucchini, squash
scotch bonnet sauce

DESSERT

His + Hers Bite Sized Favorite

SIGNATURE COCKTAIL

Strawberry Mojito
rum, strawberries, lime juice, simple syrup, mint, tonic



MENU

Caribbean + Southern . Family Style. Morias Vineyard. Fall

COCKTAIL HOUR

Fried Green Tomato
buttermilk dressing | v

Longview Roasted Pork
sweet plantain fritter, Caribbean pepper sauce

Chimichurri Burger + Presidente Flights

Blackened Shrimp & Grits [served petite skillet]
charred corn relish

Vegan Ceviche

Mojo Chicken Satay
mango salsa

Mac Daddy Station
build your own mac + cheese

FAMILY STYLE

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

Five Spice Churrasco
grilled scallion chimichurri, peppers, onions

Crispy Buttermilk Chicken
carolina pepper sauce

Beans and Rice

Garden Chive Whipped Potatoes
pan gravy

Asparagus & Heirloom Baby Carrots

Biscuits + House made Rolls
thistle honey butter

DESSERT

Dulce de Leche Bread Pudding
fresh whipped, seasonal berries

LATE NIGHT

Crispy Yuca Frites
garlic aioli

MENU

Seated Dinner. Larz Anderson House. Summer

COCKTAIL HOUR

Tray Passed Small Bites
Herb Roasted Lamb Lollipop
port cherry reduction, crispy shallots | gf

Truffle Slider
grilled angus beef on brioche, roasted garlic aioli, caramelized truffle onions, melted swiss

Scallop Crudo
orange ginger caviar, cucumber, mint | gf
served on the half shelf

Ahi Tuna Cornet
pickled pineapple, thai chili, soy sauce pearl

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Mixed Bread Basket
with parker house rolls, fresh baguettes and salted butter

Second Course

Chilean Sea Bass
lemon preserve risotto, french bean, summer radish slaw, blueberry chardonnay gastrique

Duck Leg Confit
summer cassoulet, black quinoa, heirloom tomato, grilled mushroom haricot verts, pickled
fennel citrus salad

DESSERT

La Glace Sundae Station

Matcha Milkshake
served in frosted glass with nonpareils, matcha pearls, whipped cream

SIGNATURE COCKTAILS

Citron Presse
micro mint

Cloudy Tokyo
green tea, coconut milk, coconut soda, chilled, flower

MENU

All Things DC. Cocktail Style. Culture House. Fall

COCKTAIL HOUR

Housemade Falafel | v
fattoush, lemon dill yogurt

Smoked Chicken Quesadilla
cilantro sour cream, charred corn pico de gallo

Little Wild Things City Greens
shaved local vegetables, pea shoots, field greens, seasonal vinaigrette | v

Not Ben's Chili
cornbread, rock chive, tomato, sour cream

The Wharf Walking Raw Bar
chilled shrimp, little neck clams and local oysters
gin rickey mignonette, cocktail, lemon, tabasco | gf

STATIONS

Chinatown
Char Siu Pork Taco
pickled cucumber salad & sriracha aioli
Chinese Take Out [mini take out boxes] | v
stir-fry vegetable fried rice

Ward 1
Mini Half Smokes & Local Craft Beer Flights
spicy curtido, homemade grain mustard

Buttermilk Fried Chicken + Waffles
mumbo sauce

Little Jumbo Slice
custom sticker with mini pizza box | v

Berberé Spiced Chicken | gf
pickled shallots, crispy injera with turmeric rice

District Classics

Pan Seared Maryland Rockfish | gf
summer vegetable melange, smoked corn sauce

Roasted Petite Filet Mignon | gf
port cherry jam, hasselback potato



MENU

Seated Dinner. Strong Mansion. Summer

COCKTAIL HOUR

Lobster Corn Dog
lemon tarragon aioli

Beef Wellington
puff pastry, braised short rib, gorgonzola, roasted garlic aioli

Whipped Burrata
roasted heirloom tomatoes, rosemary focaccia, basil oil, micro greens, balsamic reduction | v

Grilled Chicken Satay
roasted garlic aioli | gf

Beet + Orange Endive
citrus relish, crushed pistachio, citrus vinaigrette | vg, gf

Maryland Crab Cake
green onion remoulade

PLATED DINNER

First Course

Strawberry Spinach Salad
feta cheese, shaved red onions, blueberry, candied pecans
honey citrus vinaigrette | gf

House made Rolls + Salted Butter

Second Course

Hand Cut Filet Mignon
truffle pommes siphon, local asparagus with morel and summer peas cognac peppercorn
sauce | gf

Griddled Vegan Crab Cake
rosemary fingerling potatoes, grilled asparagus & corn
charred tomatoes, green onion remoulade

DESSERT STATION

pecan pie s'more please, triple chocolate mousse cup
red velvet whoopie and apple pie tarts

LATE NIGHT | TRAY PASSED

Popcorn
herb truffle + white cheddar

SIGNATURE COCKTAILS

Garden Mule
cucumber & mint vodka, fresh lime juice, ginger beer, blueberries, mint

Bourbon Peach Smash
bourbon, lemon juice, simple syrup, fresh peach, mint

MENU

Seated Dinner. Women in the Arts Museum . Summer

COCKTAIL HOUR

Mediterranean Grilled Shrimp
lemon feta dip | gf

Maryland Crab Cake
green onion remoulade

Nashville Hot Chicken Slider
crispy chicken, local pickle, nashville hot honey sauce

Wild Mushroom + Caramelized Onion Flatbread
truffle oil, shaved pecorino, arugula

Peach + Brie Quesadilla
grilled peaches, triple crème brie, balsamic au sec |v

Whipped Burrata
roasted heirloom tomatoes, rosemary focaccia, basil oil, micro greens, balsamic reduction |v

PLATED DINNER

First Course

Local Heirloom Salad
seasonal mixed greens, cucumber, cherry tomato, carrot, shaved onion breakfast radish, citrus vinaigrette

Artisan Bread

Second Course

Tennessee Bourbon Filet Mignon
pepper crusted filet, roasted garlic potato puree, grilled asparagus with lemon, bourbon reduction, crispy onions | gf

Pan Seared Halibut
green peppercorn sauce, grilled asparagus, truffle salt, roasted broccolini garlic smashed fingerling potatoes | gf

Spring Pea Ravioli
chanterelle mushroom, pearl onions, spinach, mint, white wine parmesan cream, lemon herb oil | v

DESSERT

Wedding Cake

SIGNATURE COCKTAILS

Strawberry Gin Basil
Jammer gin, fresh strawberries, basil, strawberry syrup, club soda

Spicy Jalapeno Margarita
tequila, triple sec, lime juice, jalapeno, simple syrup

NEED TO KNOW INFO

CREATING A MENU + RECEIVING A PROPOSAL

To receive a proposal for your event, please choose your menu from the selections presented or our event's team will assist with menu planning. Selections presented here are just a glimpse of our many options! All proposals are customized to each client's vision and budget. The GetPlated culinary team strives to accommodate all dietary restrictions to the best of our ability. Prices are subject to change without notice due to current market availability.

RESERVING A DATE

A date can be secured with a signed contract and non-refundable deposit based on your estimated proposal total.

TASTINGS

Our intimate menu tastings are part of what makes GetPlated unlike any other caterer. You are joined by your personal Catering + Event Specialist, who leads you through the process of selecting your menu, as well as a private server, who ensures your experience is just right. Since we don't do group sessions, we're able to take the time to get to know you and focus all of our attention on perfecting the meal for your event. If you have reserved your date with a signed contract and deposit; no additional fee is required.

Tastings are by appointment only at our showroom in Old Town Alexandria, Va.

If you would like a private tasting prior to contract the cost begins at \$75.00 per guest with the fee (up to two guests) applied to your deposit upon signing.* An event minimum of \$5,000.00 is required for all tastings.

We also host complimentary mini tastings throughout the year with no event minimum required.

PROVIDING YOUR OWN ALCOHOL

Yes, you can provide your own alcohol however, this is at the discretion of the venue. We do require our non-alcoholic beverage package which includes mixers, garnishes, ice, equipment, etc along with our trained bartending staff.

STAFFING

All GetPlated staff hold a 4 hour minimum for booking. The number of Chefs, Cooks, Servers, Captains and Bartenders for each event is determined by GetPlated according to guest count, menu selections and details of service. A full staff will attend all events with the exception of our Drop off Service. We will arrive approximately 2-3 hours prior to each event for setup and food preparation and depart the premises approximately one hour after the event.

DROP OFF SERVICE

No Staff Required. Delivery and setup fee determined per location (\$55-\$150). No chefs or staff attend event. Menu is delivered to desired location or event warm (reheating may be required) and on disposable platters. Disposable chafing dishes provided on request for \$12 each.

TERMS AND CONDITIONS APPLIED