

GET PLATED

CATERING AND EVENTS

BREAKFAST.

Prices are per person unless otherwise indicated with a minimum order of 10.

HEALTHY START | \$13

egg frittata muffins. flavors rotate seasonally.
bagels with cream cheese + fruit jam
chobani greek yogurt + homemade granola | v

BAGELS + THINGS | \$10

cold smoked salmon, tomato, capers, arugula
cucumbers, radish, red onion, bagels, cream cheeses
(plain + seasonal) whipped butter

BAKER'S CHOICE | \$5.50

assorted muffins + fruit breads
orange thyme honey butter + fruit jam | v

SUNSHINE | \$12

buttermilk pancakes, smoked bacon or turkey bacon
berry compote + maple syrup

BREAKFAST BURRITOS | \$8

shaved flank steak, cage-range eggs, onions, peppers
cheddar cheese, flour tortilla, pico de gallo,
guacamole | +1.50

BUTTERMILK WAFFLES | \$5

whipped butter, maple syrup

BANANAS FOSTER FRENCH TOAST | \$6

toasted pecans, maple syrup

BREAKFAST SAMMY | \$6

cheddar cheese, cage-free eggs, bacon, blackberry
habanero jam, bagel

GREEK YOGURT PARFAIT | \$4

seasonal berries, honey, homemade granola

SCRAMBLED EGGS | \$4

BAGELS | \$3

cream cheese, butter + fruit jam

MAPLE SAUSAGE LINKS | \$4

BREAKFAST POTATOES | \$4

peppers + onions

CHOBANI GREEK YOGURT | \$3

SWEET PASTRIES | \$3

SMOKED BACON | \$4

three slices

TURKEY BACON | \$4

three slices

SEASONAL FRUIT + BERRIES | \$4

c| requires chafer v| vegetarian gf| gluten free

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LUNCH.

Buffet style. Prices are per person unless otherwise indicated with a minimum order of 10.

ENTRÉE SALADS

CARNE ASADA STEAK | \$13

grilled flank steak, heirloom tomato, avocado, cotija cheese, local greens, poblano avocado dressing | gf

CAROLINA BBQ CHICKEN COBB | \$12

corn, black beans, red pepper, avocado, bacon, boiled egg, hand torn romaine, barbecue ranch dressing

POWER 4 SALMON | \$13

power 4 mixed greens, red quinoa, blueberries, carrot cucumber, cherry tomato, pepitas, cranberries, dijon poppy dressing | gf

GRILLED DONUT PEACH & LAVENDER HONEY GOAT CHEESE | \$12

pickled onions, city farm greens, focaccia croutons heirloom tomato, meyer lemon dressing

GRILLED CHICKEN CAESAR | \$10

romaine lettuce, cherry tomato, shredded asiago cheese herb crouton, parmesan dressing

FRESH BAKED ROLLS + BUTTER | \$.75 EA

SIDE SALADS

LOCAL HEIRLOOM | \$4

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

CLASSIC CAESAR | \$4

romaine lettuce, cherry tomato, shredded asiago cheese herb crouton, parmesan dressing

BABY SPINACH & STRAWBERRY | \$4.50

feta cheese, shaved red onions, blueberry, candied pecans, honey citrus vinaigrette

ROASTED FINGERLING POTATO | \$4.50

sweet corn, asparagus, heirloom tomato, green onion ranch dressing | gf, v

GARDEN VEGETABLE PENNE PASTA | \$4

zucchini, squash, roasted peppers, baby spinach

MEXICAN STREET CORN | \$4.50

bowtie pasta, roasted corn, black beans, bell pepper local greens, poblano avocado dressing

SALAD BAR | \$13

Buffet style. Prices are per person unless otherwise indicated with a minimum order of 10.

GREENS | select 1

mesclun greens + romaine
baby kale + spinach + arugula

INGREDIENTS | select 6

bacon
cherry tomatoes
cucumbers
roasted peppers
black beans + corn
broccoli
red onion
radishes
herbed croutons

cheddar cheese
chickpeas
parmesan crisps
cauliflower
tabbouleh
olives
pickled red onions
fried onions
beets

feta cheese
goat cheese
blue cheese
almonds
walnuts
pecans
dried cranberries
seasonal berries

DRESSINGS + VINAIGRETTES | select 2

blue cheese dressing |gf
citrus vinaigrette |gf
honey-lime vinaigrette |gf

caesar dressing |gf
balsamic vinaigrette |gf
ranch dressing |gf

ginger-orange dressing
poblano avocado dressing |gf

PROTEIN | Classic salad bar includes grilled chicken | Want to **change** your protein? See below:

grilled flank steak +\$4
grilled salmon +\$4

grilled shrimp (4 each) +\$4
crispy tofu +\$4

grilled chicken & flank steak +7
grilled chicken & salmon +\$7

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SIGNATURE SANDWICHES

Served with chips + pickles. Prices are per person unless otherwise indicated with a minimum order of 10.

THE BUTCHER'S CHOICE | \$12

herb rubbed flank steak on multigrain, red onion jam
roasted red pepper, arugula, bacon

ITALIAN PRESS | \$12

hot capocola, genoa salami, sopressata, roasted pepper
fresh mozzarella, roma tomato, basil pesto, Italian
hoagie roll

BBLT | \$11

smoked bacon, blackberry habanero jam
boston lettuce, tomato, sharp cheddar, multigrain bread

CITY PICNIC | \$ 12

honey roasted turkey, grilled peach, brie
city farm greens, spicy aioli, ciabatta roll

ROASTED CHICKEN BANH MI WRAP | \$12

sriracha lime chicken breast, shaved carrot, english
cucumber, mint, pickled radish, peanut sauce

SIMPLY 'MATO | \$11

marinated tomato, boston lettuce, mozzarella, green
goddess mayo, grilled bread | v

MARYLANDER | \$13

chilled crab + shrimp salad, boston lettuce, beefsteak
tomato, potato kaiser roll

BASIC BETTY | \$9

sliced turkey breast, lettuce, tomato, cheddar
multigrain bread

BASIC BRUCE | \$9

albacore tuna with mayo, celery, onion, lettuce
tomato, multigrain bread

CHICKEN CAESAR WRAP | \$9

herb roasted chicken breast, romaine lettuce, tomato
parmesan dressing, flour tortilla

MAKE IT A BOXED LUNCH | GREAT FOR GRAB + GO

BOX + COOKIE | \$2.50

ROOM TEMP

Prices are per person unless otherwise indicated with a minimum order of 10.

BUFFET PRE FIXE

HARISSA SALMON | \$17.50

brown & red rice quinoa salad, garlic herb oil | gf

BABY KALE SALAD

pickled onion, feta cheese, kalamata olive, balsamic vinaigrette | gf

HOMEMADE BARS

flavors rotate seasonally

BLACKENED CHICKEN BREAST | \$16.50

pecan praline green beans, rendered bacon dressing

LOCAL HEIRLOOM GARDEN

seasonal mixed greens, cucumber, cherry tomato shaved onion, breakfast radish, citrus vinaigrette

DOUBLE CHOCOLATE BROWNIE

SALSA VERDE BAKED SALMON | \$17.50

grilled summer squash & bell peppers

MEXICAN STREET CORN SALAD

bowtie pasta, roasted corn, black beans, bell pepper local greens, poblano avocado dressing

HOMEMADE LEMON COOLER COOKIES

BUFFET ENTREES

MEDITERRANEAN SALMON | \$15

harissa lime salmon, quinoa tabbouleh, kale, toasted chickpeas, pickled onions, feta greek yogurt | gf

ITALIAN PORTOBELLO | \$12

stuffed portobello mushroom, zucchini, mozzarella tomato, balsamic reduction | v, gf

KABOB MIXED GRILL | \$18.50

grilled shrimp, lamb kofta, chimichurri chicken, grilled zucchini, yellow squash, plum tomatoes, mixed greens lemon feta sauce, argentine herb oil | gf

ZEN STLYE TOFU | \$12

sesame crusted tofu, buckwheat noodle, broccoli, carrot cucumber, radish, bell pepper, teriyaki sauce | v

TRINITY MIXED GRILL | \$18.50

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

HOT BUFFET PRE FIXE

Prices are per person unless otherwise indicated with a minimum order of 10. Requires chafing dish and additional reheating.

ANSON MILLS POLENTA CAKE | \$16.50

red pepper jelly, fried okra | v

SAUTÉED FRENCH BEANS

confit heirloom tomatoes & walnuts

BABY SPINACH & STRAWBERRY | honey citrus vinaigrette

CHICKEN PICCATA | \$18.50

lightly seared chicken breast, lemon caper sauce

YUKON WHIPPED POTATOES

SUMMER SQUASH MEDLEY

HAND DIPPED TRUFFLES

SLOW ROASTED PORK CARNITAS | \$16

flame roasted corn & black beans, spanish rice, corn tortillas, pico de gallo, sour cream, guacamole

LOCAL HEIRLOOM GARDEN | citrus vinaigrette

CHURRO DONUTS

BUTTERMILK FRIED CHICKEN | \$16

carolina pepper sauce

REAL MAC & CHEESE

sharp cheddar, pepper jack, parmesan cheese

BROCCOLI SALAD

applewood bacon, cheddar cheese, scallion dressing

NEW ENGLAND COD | \$19

citrus relish

SUMMER SQUASH MEDLEY

heirloom tomato confit

ROASTED FINGERLING POTATO SALAD

MESCLUN GREEN SALAD | champagne dressing

SUMMER VEGETABLE CURRY RAGOUT | \$16.50

green & yellow squash, peas, green beans, carrots, chickpeas

WARM ANCIENT GRAINS PILAF

brown & red rice, kale, red quinoa, black barley

GRILLED DONUT PEACH & HONEY GOAT CHEESE SALAD

meyer lemon dressing

CHURRASCO RUBBED FLANK STEAK | \$19

green chimichurri sauce

GARLIC BUTTER ROASTED FINGERLING POTATOES

GRILLED SUMMER VEGETABLE MELANGE

FRESH BAKED ROLL + BUTTER | \$.75 EA



HOT BUFFET ENTREES

Prices are per person unless otherwise indicated with a minimum order of 10. Requires chafing dish and additional reheating.

CHICKEN PICCATA | \$13

lightly seared chicken breast, yukon whipped potatoes
lemon caper sauce

BUTTERMILK FRIED CHICKEN | \$13

carolina pepper sauce

COD PROVENCAL | \$14.50

summer squash medley, preserved lemon gremolata

GRILLED BALSAMIC HERB FLANK STEAK | \$16

smashed rosemary fingerling potatoes, green chimichurri
sauce

BALSAMIC HONEY GLAZE CHICKEN | \$12

sautéed market vegetables, jasmine rice | gf

EGGPLANT PARMESAN | \$12

fresh mozzarella cheese tomato basil sauce over penne
pasta | v

GRILLED FLANK STEAK | \$15

wild mushroom sauce, arugula & quinoa salad | gf

HERB ROASTED BISTRO FILET & SALMON | \$22

yukon whipped potatoes, mushrooms + summer squash
cabernet sauce

GENERAL TSO TOFU | \$11

steamed white rice, sautéed sesame green beans, bell
peppers and broccoli | v

FAJITA BAR

with peppers, onions, cilantro rice, flour tortillas served
with pico de gallo and sour cream
grilled steak + shrimp | \$ 16.50
vegetarian | \$14.50
chicken | \$15.50

HOT SIDES | \$4

REAL MAC & CHEESE | YUKON WHIPPED POTATOES

JASMINE RICE | GRILLED CORN ON THE COBB

GARLIC BUTTER ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS | GREEN VEGETABLE MELANGE

BREAKS.

Prices are per 24 pieces unless otherwise indicated. Served room temperature, unless indicated.

SMALL BITES

WHIPPED BURRATA | \$42

roasted heirloom tomatoes, rosemary focaccia | v

GRILLED CHICKEN SATAY | \$48

roasted garlic aioli | gf

CAPRESE SALAD SKEWER | \$42

aged balsamic, basil pesto | gf, v

PEACH+ BRIE QUESADILLA | \$42

grilled peaches, triple crème brie, balsamic au sec | v

HERB ROASTED CHICKEN FLATBREAD | \$42

VEGETABLE SPRING ROLL | \$40

sweet chili sauce | v

CHORIZO + MANCHEGO AREPA | \$48

chipotle sour cream | c

DEVILED EGG | \$42

candied pecans, brown sugar bourbon bacon

GRILLED BARBECUE SHRIMP | \$48

pineapple relish

MARYLAND CRAB CAKE | \$60

green onion remoulade | c

OLD BAY CHICKEN SATAY | \$48

sundried tomato aioli

SWEET POTATO LATKES | \$42

spring onion crème fraîche

CILANTRO LIME BEEF SATAY | \$48

sweet chili sauce

PEACH PANZANELLA TARTLET | \$42

grilled peach, red onion, tomato, cucumber, balsamic | v

FALAFEL | \$42

fattoush, feta greek yogurt | v

SPICY BEEF EMPANADA | \$48

cilantro sour cream

BLT SLIDERS | \$75

local bacon, heirloom tomato
green onion mayo, brioche

GRILLED CHICKEN SLIDERS | \$80

grilled chicken, housemade pickles
lemon herb mayo, red leaf lettuce, brioche

MEDITERRANEAN GRILLED SHRIMP | \$48

lemon feta dip | v, gf

MINI SHRIMP + CRAB SALAD ROLL | \$75

mandarin orange, fennel, tarragon aioli

GINGER CHICKEN MEATBALLS SKEWER | \$48

sriracha aioli

STUFFED MUSHROOM CAPS | \$42

baby spinach, parmesan, boursin cheese | v

COMPRESSED WATERMELON + FETA | \$42

smoked sea salt, balsamic reduction | v,gf

PORK CARNITA TAQUITO | \$48

cilantro lime sour cream | c

ROSEMARY PEE WEE POTATO | \$42

sour cream, micro parsley, cheddar cheese, bacon

ROASTED BEET HUMMUS CUCUMBER CUP | \$40

| vg, gf

**WANT CUSTOM SELECTIONS? INQUIRY ABOUT OUR
FULL-SERVICE SMALL BITES + INTERACTIVE STATIONS!**

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PLATTERS

CHARCUTERIE | \$140

salami, prosciutto, capicola, sopressata
seasonal jam, marinated olives
grain mustard + crackers
serves 15-20

GRILLED PESTO SHRIMP | \$125

serves 15-20 | gf

SEASONAL FRUIT + BERRIES | \$95

meyer lemon yogurt | gf, v
serves 15-20

FRUIT + CHEESE | \$120

imported + domestic cheese
crackers, seasonal fruit | v
serves 15-20

SEASONAL VEGETABLE | \$95

assorted seasonal raw, grilled + pickled vegetables
green onion dip | gf, v
serves 15-20

KABOBS | \$140

grilled shrimp, lamb kofta, grilled chicken
harissa aioli + lemon feta dip | gf
serves 15-20

DESSERTS

Prices are per 24 pieces unless otherwise indicated.

CHEESECAKE LOLLIPOPS | \$48

Flavors rotate seasonally

HOMEMADE BARS | \$48

flavors rotate seasonally

CHURRO DONUTS | \$48

HOMEMADE COOKIES | \$38

chocolate chip
oatmeal raisin
lemon cooler
sugar

MINI CHEESECAKES | \$48

flavors rotate seasonally

TARTS | \$55

flavors rotate seasonal

HAND DIPPED TRUFFLES | \$38

salted caramel, bavarian crème, raspberry
coconut, mocha, champagne

BEVERAGES.

FRESH LEMONADE | \$11

per half gallon
blackberry thyme
classic

FRESHLY BREWED ICED TEA | \$9

per half gallon
peach
classic

FRESH ORANGE JUICE | \$11

per half gallon

ICED COFFEE | \$18

per half gallon | with sugar, sweetener + half and half

COFFEE | \$22

per disposable urn | with sugar, sweetener +
half and half
regular
decaf

HOT WATER + TEA BAGS | \$20

per disposable urn | | with sugar, sweetener +
half and half

SODA | \$1.75

coke
diet coke
sprite

BOTTLED WATER | \$2

BOTTLED TEA | \$3

sweet
unsweetened

BOTTLED JUICE | \$2.25

orange
apple
cranberry
grapefruit

LA CROIX | \$2

I N F O.

SERIVCES

Our **Drop Off Catering** is delivered in disposable aluminum pans, BPI certified compostable plastic containers or palm leaf trays that are lined with parchment paper (based on menu selection), labeled along with disposable tongs. We are happy to set up everything in a simple buffet style upon arrival or allow you enough time to re-plate the items on your own platters.

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 following minimums:

\$300.00 prior to taxes and delivery fees for **weekday orders**

\$500.00 prior to taxes and delivery fees for **after-hour & Saturday orders**

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, 9:00 am- 5:00 pm

All deliveries within the capital beltway are charged \$55.00. Deliveries outside of our normal business hours are available with an additional fee. Orders requiring equipment pickup or driver assisted set ups are charged an additional fee starting at \$40.00. Additional mileage fees are charged for deliveries outside of a 20-mile radius from our location.

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.

PRICING

Pricing and availability of menus are based on seasonality. All pricing is subject to change at any time.

PRESENTATION

Disposable aluminum pans, BPI certified compostable plastic containers or palm leaf trays that are lined with parchment paper (based on menu selection), labeled along with disposable tongs. Compostable plates, utensils, and napkins are available upon request for an additional fee of \$1.50 per person.

RENTAL EQUIPMENT

China, silver, glassware, tables, chairs, linens and other equipment is available upon request. Please contact us for assistance in making equipment selections.

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 or rent chrome chafing dishes for \$25.00 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. **A convenience fee of 3% is added to all credit card transactions.**

TAXES

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

EVENT STAFF & ASSISTANCE

If you require assistance, our event staff is available at an additional charge with a four-hour minimum. They will assist with setup, breakdown, buffet maintenance and table service including replenishing beverages, clearing and serving. Our staff arrives in a uniform of black pants, white oxford shirt and a black apron. Uniform upgrades are also available upon request.

We do recommend the addition of staff for events with 75 guests or more. Please contact us for assistance with ordering staff.

FULL SERVICE EVENTS

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

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.