

Our talented catering culinarians have taken advantage of winter FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call at 202-865-0216 order on-line at flavours.catertrax.com

FLAVOURS OF WINTER



À LA CARTE SELECTIONS & ADD ONS

MANDARIN ORANGE POMEGRANATE YOGURT BOWL

270 cal

Greek yogurt topped with mandarin oranges, pomegranate seeds, banana cherry granola and fresh mint.

\$5.99 per guest

POMEGRANATE BERRY FRENCH TOAST

180 cal

French toast topped with pomegranate berry compote.

\$1.99 per guest



PREMIUM TAKEAWAYS SANDWICHES

ALBUQUERQUE CHICKEN BREAST SANDWICH

380 cal

Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato.

\$16.99 per guest

SHRIMP SALAD SANDWICH ON PITA

270 cal

Shrimp and cage-free egg salad with celery on pita bread with lettuce and tomato.

\$16.99 per guest

SUN-DRIED TOMATO BASIL FOCACCIA

360 cal

Focaccia bread topped with sun-dried tomato pesto, fresh mozzarella, Arugula, basil and drizzled with balsamic reduction.

\$16.99 per guest



SERVED LUNCHEONS & DINNERS

ESPRESSO RUBBED TENDERLOIN OF BEEF

320 cal

Juicy beef tenderloin rubbed in espresso beans and roasted till tender, served with a sweet mango cream sauce.

\$29.99 per guest

NORI-CRUSTED SALMON

210 cal

Fresh fillet of salmon glazed with a sesame soy glaze, wrapped with nori and broiled to perfection.

\$27.99 per guest

PARMESAN ROASTED CHICKEN BREAST

110 cal

Roasted parmesan, black pepper and rosemary marinated chicken breast.

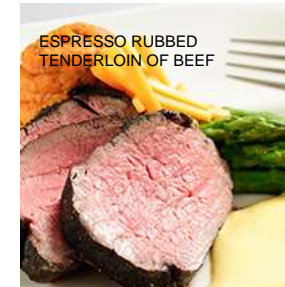
\$24.99 per guest

EGGPLANT TAMPICO

540 cal

Sautéed eggplant slices in a spicy sauce, topped with Jack cheese, tomato and jalapeño.

\$21.99 per guest



Winter Catering Specials and Prices are available through February 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

VEGAN VEGETARIAN MINDFUL

Consult with our catering team on adding a soup du jour to your package for an additional \$4.95 per guest.



FLAVOURS
by *sodexo*



RECEPTIONS

HOT & COLD HORS D'OEUVRES

Sold by per dozen. Minimum order 3 dozen per order.

LEMONY PEA MASH FRICO CUP

35 cal

Lemony pea mash served in a grated parmesan cheese, lemon zest and basil cups.

\$5.99 per dozen

CHICKEN & ANDOUILLE POP

80 cal

Grilled chicken tenderloin and Andouille sausage on a skewer brushed with butter.

\$19.99 per dozen



LEMONY PEA
MASH FRICO CUP

RECEPTIONS

APPETIZER STATION

\$21.99 per guest

Minimum group size 10, 15, 20, 25.

HOT – SELECT 2

Chicken Meatballs 140 cal

Crispy Chicken Fingers 320 cal

Assorted Petite Quiche 60 cal

Bacon-Wrapped Scallops 30 cal

Spanakopita 45 cal

Banana Pot Stickers with Chocolate Sauce 180 cal

COLD – SELECT 2

Tomato Basil Bruschetta 50 cal

Fruity Feta Bruschetta 100 cal

Goat Cheese & Honey Phyllo Cups 100 cal

Canapés Epicure 70



FRUITY FETA
BRUSCHETTA



FRESH FRUIT
TART

BEVERAGES & DESSERTS

PINK GRAPEFRUIT SPRITZER

50 cal

Fresh grapefruit juice with a splash of club soda.

\$2.99 per guest

LEMON TEMPTATION

510 cal

Creamy lemon mousse topped with a sweet caramel topping, garnished with lemon and lime zest.

\$3.49 per guest

FRESH FRUIT TART

120 cal

Fresh seasonal fruit in a tender, flaky tart.

\$1.99 per guest

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VEGAN VEGETARIAN MINDFUL

