

2008



CATERING MENU



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BREAKFAST

Bittersweet's Corporate Breakfasts are an energizing way to start your business day. All Corporate Breakfast Packages include high-quality disposable plates, napkins, flatware and serving utensils and require a ten-person minimum. All prices are per person except where noted.

Breakfast Combos

Breakfast #1 The Continental \$6.95

An assortment of Angel's freshly baked breakfast breads, muffins, pastries and cinnamon buns served with sweet butter and preserves, and a seasonal fresh fruit display. Add a variety of bagels with plain cream cheese \$7.95

Breakfast #2 Freshly Baked Quiche \$7.95

Your choice of roasted vegetable, crab and sweet red pepper or classic Lorraine quiche served with freshly sliced seasonal fruit and miniature croissants with sweet butter and preserves

Breakfast #3 Deep Dish Strata \$7.95

Baked, layered casserole of eggs, a mixture of cheeses, French bread, tomato and basil served with seasonal fruit salad and a variety of freshly baked muffins and croissants

Breakfast #4 French Toast Display \$6.75

Homemade French toast with maple syrup and seasonal berries served with sausage links

Breakfast #5 Stromboli \$7.95

Stromboli filled with fluffy scrambled eggs, diced ham, cheese, onions, and tomatoes accompanied with our fresh fruit salad.

Breakfast #6 South-of-the-Border Breakfast Burritos \$6.95

Flour and corn tortillas filled with scrambled eggs, smoked ham, cheddar cheese, red and green peppers and onions served with pico de gallo (on the side) and Mexican potatoes

Breakfast #7 Farmer's Breakfast \$11.75

Scrambled eggs, honey-glazed Virginia ham and country-style potatoes (roasted red bliss potatoes with sautéed peppers and caramelized onions) served with cheddar biscuits and sweet butter

Breakfast #8 The All-American \$12.95

Scrambled eggs served with smoked bacon and sausage links, country-style potatoes and muffins with sweet butter and preserves

Breakfast #9 Smoked Salmon Display \$9.95

Slices of Atlantic smoked salmon served with flavored cream cheeses, assorted bagels, chopped red onion and capers accompanied by sliced fresh fruit and a yogurt dipping sauce

Breakfast #10 The Power Breakfast \$5.95

Granola with low-fat milk and a seasonal fresh fruit display of berries, cantaloupe, honeydew, pineapple and grapes served with a yogurt sauce on the side. Add individual cereals with low-fat milk \$1.25

Breakfast #11 \$6.95

A beautiful display of homebaked breads - banana, carrot, lemon poppyseed, and pound cake. Served with confectioners glaze, whipped butter and a fresh fruit salad.

Breakfast a la Carte

TJ's French Toast \$35 per pan

A delightful baked French toast with layers of apples, cinnamon, raisins and brown sugar.

Bagels and Cream Cheese \$2.95

Served with sweet butter and preserves

Fresh Seasonal Fruit Display \$2.95

A variety of the season's freshest fruit

Country-Style Potatoes \$2.50

Roasted red bliss potatoes with caramelized onions and peppers

English Scones \$2.95

Your choice of currant, cinnamon, chocolate chip and cranberry scones served with whole strawberries and whipped cream

Oatmeal \$2.95

Piping hot oatmeal served with seasonal fresh fruit

Spiced Apples \$2.95

Baked, sliced apples with cinnamon and brown sugar

Cheddar Chive Biscuits \$2.95

Freshly baked biscuits filled with Virginia ham and cheddar cheese

Granola and Yogurt \$2.50

Granola served with a variety of low-fat yogurts

Atlantic Smoked Salmon \$7.95

Served sliced with assorted bagels, herbed-boursin cheese and sliced tomatoes

A la Carte Quiche or Strata/ Serves 10 \$35.00

Beverages

Cold Beverages

Choose from a large variety of sodas, sparkling and still water (cups and ice included) \$1.50

Choose from a large variety of individual juices (cups and ice included) \$1.75

Hot Beverages

\$17.95 per pot

Delicious, freshly brewed M.E. Swings and Kobrick's regular and decaffeinated coffees. May be purchased in air-pumps or disposable coffee dispensers. Please specify which you would prefer. Assorted teas, hot chocolate and cider on request.

LUNCH

Bittersweet offers an extensive selection of freshly prepared gourmet sandwiches, salads and entrees perfect for a working lunch or board meeting. All Corporate Lunch Packages include high-quality disposable plates, napkins, latware and serving utensils and require a ten-person minimum.

All prices are per person except where noted.

Sandwiches

\$6.75

- Sliced Roast Beef with Havarti Dill Cheese
- Virginia Baked Ham with Hungarian Swiss
- Smoked Turkey Breast with Havarti Cheese
- Bittersweet's Tuna Salad
- Old Fashioned and Curried Chicken Salads
- Sliced Grilled Chicken Breast
- Seasonal Vegetables and Boursin Cheese
- Egg Salad
- An assortment of freshly baked breads and rolls
- Condiments on the side

Wraps

\$6.95

- Thai Chicken Wrap
Tender slices of grilled chicken breast with julienned carrots, cucumbers and zucchini, tossed with a spicy Thai peanut sauce in a tortilla wrap.
- Tuna Wrap
Albacore tuna salad, lettuce, tomatoes, sprouts and Vermont cheddar cheese in a flour tortilla.
- Grilled Vegetable Wrap
Grilled zucchini, portabella mushrooms, yellow squash, onions, red and yellow peppers and freshly sliced tomatoes brushed with pesto in a flour tortilla.
- Turkey and Swiss Wrap
Smoked turkey, Swiss cheese, red peppers and shredded lettuce in a flour tortilla.
- Field Green Wrap
Mesclun salads greens, sun-dried tomatoes, fresh tomatoes, cucumbers, roasted peppers and feta cheese in a flour tortilla.
- Chicken Caesar Wrap
Grilled chicken, lettuce, Caesar dressing and Parmesan cheese in a flour tortilla.
- Roast Beef Firecracker Wrap
Sliced Philly roast beef, fresh avocado, jalapeno cheese, lettuce, bell peppers and sour cream in a flour tortilla.

Side Salads

\$2.95

- Seasonal Fresh Fruit
- Pasta with Tomatoes and Basil
- Old-fashioned Potato Salad
- Red potatoes, Scallions and Feta
- Garden Salad
- Marinated Vegetable
- New England Rice
- Tabouleh
- Sesame Noodles
- Tri-color Pasta Primavera
- Mediterranean Orzo
- Cucumbers, Tomatoes & Feta
- Pasta Caponata

Lunch Combos

Lunch #1

\$9.50

Sandwich Combo

Assorted Bittersweet sandwich tray with Angel's freshly baked sweets.

Lunch #2

\$12.50

Sandwich Combo

Assorted Bittersweet sandwich tray, 1 side salad and Angel's freshly baked sweets.

Lunch #3

\$14.50

Sandwich Combo - Our Most Popular!

Assorted Bittersweet sandwich tray, 2 side salads and Angel's freshly baked sweets.

Lunch #7

\$14.50

Wrap Combo

An assortment of Bittersweet wrap sandwiches, 2 side salads and Angel's freshly baked sweets.

VIP Lunch Sampler

\$16.50

Sandwich and Wrap Combo

Assorted Bittersweet tray of sandwiches and wraps, 3 side salads, and Angel's freshly baked sweets.

Premium Sandwiches

\$7.50

- Italian Prosciutto
Mozzarella, sun-dried tomatoes, olive tapenade, fresh basil and sliced tomatoes on focaccia.
- Corned Beef
Premium corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on rye.
- Turkey Club
Smoked turkey, Swiss cheese, bacon, avocado and mayonnaise.
- Tuna Club
Albacore tuna, Swiss cheese, bacon, avocado, sliced hard-boiled eggs and sprouts on a Kaiser roll.
- Roast Beef and Boursin
Premium roast beef, boursin and provolone cheeses, lettuce and tomato on a baguette.
- TLC
Smoked turkey, havarti cheese, bacon, avocado, tomato, sprouts and honey-mustard on focaccia.
- Muffuletta
Smoked ham, hard salami, prosciutto, olive spread, lettuce and tomato on a Kaiser roll.

Vegetarian Delights

\$6.75

- Mediterranean
Sun-dried tomatoes, olive tapenade, mozzarella cheese, tomato and basil.
- Grilled Vegetable
Grilled zucchini, yellow squash, mushrooms, onions, red and green peppers and cheese.
- Vegetable Muffuletta
Julienned seasonal vegetables, havarti dill cheese, olive spread and sprouts on a Kaiser roll.

Entree Salads \$6.95 - \$10.95

- Mediterranean Chicken Salad
- Grilled Chicken with Pasta and Roasted Vegetables
- Chicken Caesar Salad
- Chicken Pasta Caesar Salad
- Rosemary Lemon Chicken
- Grilled Flank Steak
- Thai Sesame Beef
- Cajun Shrimp Salad with Fresh Vegetables
- Smoked Peppered Salmon Pasta
- Shrimp Vera Cruz
- Cobb Salad

Salad Combos

Lunch #4 \$13.50

Entree salad, 1 side salad, Angel's freshly baked rolls and sweets.

Lunch #5 \$15.50

Entree salad, 2 side salads, Angel's freshly baked rolls and sweets.

Lunch #6 \$9.95

Classic Grilled Chicken Caesar Salad with Angel's freshly baked rolls and mini-cookies.

Deli Harvest Board \$11.95

An assortment of sliced New York style deli meats and cheeses, relishes (olives, pickles, hot peppers and pepperoncini) and condiments served with Old-Fashioned Potato Salad, Cole Slaw and freshly baked rolls and breads

Hot Lunch

Lunch #8 \$13.25

Italian Lasagna

Homemade beef and ricotta lasagna, Caesar salad, garlic bread and cheesecake squares.

Also available vegetarian & white lasagna \$65 extra pan

Lunch #9 \$13.50

Empanadas

Beef empanadas, 1 side salad, chips and salsa and Angel's freshly baked sweets.

Lunch #10 \$11.50

Pulled Pork BBQ

Spiced Virginia pork barbeque, homemade cole slaw and Angel's freshly baked rolls and mini-cookies. (24 hour advance notice).

Lunch #11 \$15.95

Executive Lunch

Stuffed boneless, skinless chicken breast with fresh spinach and feta cheese in a zinfandel demi-glaze sauce served with oven-roasted red potatoes, roasted seasonal vegetables, Angel's freshly baked rolls and a variety of French pastries.

Lunch #12 \$13.00

Tortellini Primavera

Tri-colored tortellini tossed with seasonal vegetables in a cream sauce served with a classic spinach salad with mushrooms, red onion and Italian dressing, garlic bread and Angel's freshly baked sweets.

Lunch #13 \$13.95

Fried Chicken

Fried Chicken, old fashioned potato salad, fruit salad, white chocolate key lime calypso bars.

Lunch #14 \$13.25

Stromboli

An enclosed sandwich layered with ham, cheese, and roasted red pepper accompanied with marinara sauce and Caesar salad, and our freshly baked sweets!

Suggested Lunch and Dinner Menus

#1 - Chicken with Wild Rice and Mushrooms \$15.95

Served with a mesclun salad, Angel's freshly baked rolls and cheesecake squares.

#2 - Beef Stroganoff with Egg Noodles \$15.95

Served with sauteed green beans, Angel's freshly baked rolls and either marble or butter almond pound cake.

#3 - Jambalaya \$15.95

Served with a garden salad, seasonal fruit skewers and Angel's freshly baked mini wheat rolls and mini cookies.

#4 - Spinach Stuffed Chicken \$15.95

Stuffed boneless, skinless chicken breast with fresh spinach and feta cheese in a zinfandel semi-glaze sauce served with oven-roasted red potatoes, roasted seasonal vegetables, Angel's freshly baked rolls and a variety of French pastries.

Beverages

Cold Beverages

Choose from a large variety of sodas, sparkling and still water (cups and ice included) \$1.50

Choose from a large variety of individual juices (cups and ice included) \$1.75

Hot Beverages \$17.95 per pot

Delicious, freshly brewed M.E. Swings and Kobrick's regular and decaffeinated coffees. May be purchased in air-pumps or disposable coffee dispensers. Please specify which you would prefer.

Assorted teas, hot chocolate and cider on request.

SNACK BREAKS

Bittersweet offers an extensive selection of dips, cheeses and displays. We make office parties a snap!

Dip Displays

Southwestern small \$45 / large \$75
Guacamole, corn salsa and pico de gallo with tricolor tortilla chips.

Mediterranean small \$45 / large \$75
Bruschetta, olive tapenade, and roasted red pepper dip with crostini.

Middle Eastern small \$45 / large \$75
Hummus, babaganouj and tzatzeeki with pita triangles.

Hot Dips

Crab and Artichoke Dip \$45.00 per pan
Select Chesapeake Bay crabmeat and artichoke hearts in a creamy parmesan cheese dip served hot with assorted crackers and baguette.

Santa Fe Chicken Dip \$45.00 per pan
Creamy spiced chicken blended with onions and jalapenos served hot with corn tortilla chips.

Simple Favorites

Soft Pretzels with Spicy Mustard \$2.00

Bag Snacks \$1.50
Potato chips, corn chips, and pretzels

Chips & Salsa \$1.75
Corn tortilla chips served with freshly prepared tomato salsa.

Chips & Guacamole \$2.50
Corn tortilla chips served with freshly prepared guacamole dip.

Fiesta (Seven Layer Dip) small \$25 / large \$50
Layers of vegetarian refried beans, chopped lettuce, salsa, scallions, cheddar cheese, sour cream and guacamole served with corn tortilla chips.

Traditional Antipasto small \$45 / large \$75
Cured meats, salami, Italian cheeses, black and green olives, grilled peppers and pepperoncini served with flatbreads.

Vegetarian Antipasto small \$50 / large \$85
Marinated mushrooms, green and black olives, artichoke hearts, hearts of palm, fresh mozzarella and roasted red peppers drizzled with balsamic vinaigrette and served with sliced bread.

Cheese and Fruit Display small \$35 / large \$75
A variety of premium domestic and imported cheeses garnished with seasonal fruit and served with assorted crackers and baguette.

Vegetable Crudite small \$40 / large \$65
A colorful variety of seasonal vegetables served with both ranch and cucumber dill dips.

Grilled Vegetable Crudite small \$45 / large \$75
Grilled red and green peppers, asparagus, squash, eggplant, red bliss potatoes and whole mushrooms brushed with extra virgin olive oil and served with pesto mayonnaise.

Fresh Fruit Skewers \$1.75 each
Colorful skewers of seasonal fruit with a brown sugar-sour cream dipping sauce.

Spiced Nuts \$3.95

Sweet Potato Biscuits \$1.95 each
Freshly baked sweet potato biscuits filled with your choice of smoked turkey breast and cranberry chutney or prosciutto and Brie with whole grain mustard.

Cheddar Chive Biscuits \$1.95 each
Freshly baked cheddar chive biscuits filled with your choice of smoked ham and honey mustard or curry chicken salad.

Sweets

Assorted Homemade Cookies & Bar Desserts \$2.50 per person

Miniature French Pastries \$2.95 per person
An elegant assortment of raspberry chocolate petit fours, éclairs, fruit tarts and chocolate dipped strawberries.

Cupcakes \$2.75 each
Double-sized yellow, chocolate and carrot cupcakes frosted with Bittersweet's famous buttercream icing and whimsically decorated. Many of our customers use ours for wedding cakes!

Pound Cake Slices \$2.50 each
Your choice of moist, buttery marble or vanilla-almond pound cakes with raspberry coulis and whipped cream.

COCKTAIL MENUS

South of the Border \$14.50

- Santa Fe Chicken
- Layered Fiesta Dip
- Miniature Beef Empanadas
- Vegetable Quesadillas
- Assorted Miniature Desserts

The Retro Cocktail Menu \$15.95
Be the hostess with the mostess at your next party when you serve these classic favorites!

- Spinach Dip
- Pigs in a Blanket
- Deviled Eggs
- Swedish Meatballs
- Assortment of Miniature Cookies

Old Town Favorites \$14.50

- Hot Crab and Artichoke Dip with Crackers
- Heart Shaped Sweet Potato Biscuits with Smoked Turkey and Cranberry Chutney
- Grilled Vegetable Crudite with Pesto Dip
- Spanikopitas
- Assorted Miniature Desserts

Tea Menu \$14.50

- English Scones
- Miniature Croissants with Chicken Salad
- Citrus Nut Tea Sandwiches
- Lemon Curd Cookies
- Macaroons

Carb Watchers Menu

\$18.75

- Grilled Vegetable Crudite
- Portobello mushrooms stuffed with goat cheese, spinach and sundried tomatoes drizzled with balsamic vinaigrette
- Chorizo Skewers with spicy mustard dipping sauce
- Southwestern Shrimp Cocktails served with guacamole and pico de gallo
- Southwestern Chicken Sates with ancho chili aioli
- Deviled Eggs

DESSERTS

Layer Cakes

Available in sizes appropriate for any occasion:

6"	\$20.00
8"	\$25.00
10"	\$35.00
1/4 sheet	\$45.00
1/2 sheet	\$89.50

Custom inscriptions are available on all cakes!

Sunshine Cake

Fluffy yellow cake layers with a luscious orange butter cream icing. This cake makes even the rainiest day sunny!

Chocolate Mousse Cake

Decadent layers of chocolate cake filled with chocolate mousse and topped with whipped cream and chocolate shavings.

Carrot Cake

Moist layers of cake made from fresh grated carrots and walnuts frosted with cream cheese icing and decorated with tiny frosted carrots.

Banana Ooo-La-La Cake

Layers of banana cake filled with chocolate ganache, frosted with cream cheese icing and sprinkled with walnuts.

Coconut Dream Cake

A stunning yellow layer cake filled with our delicious pastry cream and iced with a toasted coconut frosting.

Angel's Strawberry Chocolate Fantasy Cake

Layers of rich chocolate cake lightly whipped cream and fresh strawberries.

Orange Almond Cake

Moist layers of orange-almond cake filled with raspberry preserves and iced with buttercream frosting.

Chocolate Ganache Cake

Dense layers of bittersweet chocolate cake with a rich chocolate ganache and whipped cream topping. Filled with raspberry preserves.

Lemon Chiffon Cake

Layers of airy lemon chiffon with a lemon-buttercream frosting.

Toffee Cake

White cake with caramel buttercream sprinkled with toffee pieces.

Tri-Color Beauty Cake

Rich chocolate layers iced in tri-color buttercream triangles.

Special Cake Selection

Fruit Bavarian Cake

\$45.00

Moist yellow layer cake frosted with marscapone cheese and topped with fresh fruit.

Glazed Lemon Cake

\$25.00

Lemon bundt cake drizzled with a fresh lemon glaze.

Espresso Mocha Cake

\$35.00

A rich chocolate layer cake filled with cream cheese, iced with mocha espresso frosting and garnished with chocolate ganache.

Chocolate Fantasy Cake

\$25.00

Glazed chocolate cake marbled with cream cheese filling.

Pound Cake

\$20.00

Available in marble or vanilla-almond

Tiramisu

\$35.00

Our version of an Italian classic – layers of lady fingers, sweetened marscapone and kahlua scented whipped cream finished with a touch of cocoa.

Cuatro Leches Cake

\$49.50

A rich 10" butter cake soaked in three types of milk and drizzled with dulce de leche.

Individual Desserts

Kahlua Mocha Trifle

\$4.95 per person

Rich chocolate cake morsels layered with kahlua mocha mousse and topped with whipped cream, white chocolate shavings and fresh raspberries.

Irish Cream Puffs

\$2.50 per person

These delightful cream puffs come with just a hint of Bailey's Irish Cream Liqueur in the filling.

Opera Torte

\$4.95 per person

Layers of chocolate Bavarian, mocha buttercream and chocolate ganache between layers of rum soaked almond sponge cake.

Lemon Cloud Mousse

\$3.25 per person

Airy lemon mousse served with whipped cream and seasonal berries.

Pound Cake

\$2.50 per person

Your choice of moist, buttery marble or vanilla-almond pound cakes served with seasonal fruit.

Cupcakes

\$2.75 each

Double-sized cupcakes frosted with Bittersweet's famous buttercream icing and whimsically decorated. Choose from carrot, banana, vanilla, yellow and chocolate.

Strawberry Shortcake \$3.75 each

Traditional shortcake layers with freshly whipped cream and plump strawberries.

Chocolate Dipped Strawberries \$2.00 each

Jumbo Driscoll strawberries dipped in dark chocolate and drizzled with white.

Miniature Pineapple Upside Down Cakes \$2.75 each

Confections

Cookies and Bars Large \$2 each; Mini \$2.50 per person

Our delicious assortment:

Cookies:

Chocolate chip, peanut butter, sugar, oatmeal raisin, snickerdoodle, chocolate pecan

Dessert Bars:

Congo, peanut, lemon squares, raspberry, chocolate chip, pecan

Brownies:

Traditional, raspberry chocolate, peanut butter, marbled cheesecake

White Chocolate Calypso Bars \$2.00 each

Tropical dessert bar with shredded coconut, lime, ground pistachios and white chocolate chips

Miniature Chocolate Dipped Congo Bars \$2.50 per person

Azteca Cookies \$1.00

Small azteca cookies: coconut, chocolate chips, nuts and dried apricots

Miniature French Pastries \$2.50/two per person

An elegant assortment of petit fours, éclairs, fruit tarts and chocolate dipped strawberries.

Macaroons \$2.50/ large; \$1.25/ small

Moist coconut clusters, dipped in chocolate

Truffles \$1.25 each

Homemade dark chocolate ganache rolled in a variety of toppings

Lemon Curd Cookies \$1.50 each

Shortbread cookies filled with lemon curd and dusted with powdered sugar

Peppermint Bark \$9.95/ 3/4 lb (\$21.95/ 1 lb decorative tin)

Dark & white chocolate with chunks of peppermint candy.

Tins \$19.95

More than 2 dozen cookies decorated for the season, sent in a reusable tin. Makes a delicious gift.

Signature Tins \$24.95

A delectable variety of truffles, peppermint bark and seasonal cookies.

ORDERING

Simple. Easy. Fast.

Phone

Call our Sales office at 703.549.2708 to speak with one of our cheerful sales representatives

Online

Set up your account by calling the office at 703.549.2708 and you will be on your way!

Fax

Fax your order to 703.549.3150

Email

Send us your request or questions to reception@bittersweetcatering.com

Ordering

Please allow at least 24 hours prior notice when placing your order either over the phone or online. The cut-off time for next day orders is 3pm.

Delivery and Set-up

Delivery and Set-up charges are based on distance, quantity of food, necessary equipment, accessibility of site and time of day. All orders require a ten-person minimum. Set-up service available for an additional fee. Please consult the Sales Department for pricing.

Deposits and Payments

All scheduled functions must be paid in full prior to the event date, unless billing arrangements are made in advance. For full service events, a deposit equal to 1/3 of the balance is due with the signed contract; final payment is due 5 days prior to the event date.

Cancellation

Cancellation requires a 24-hour notice. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

Service Personnel

Our professional service personnel, which includes event supervisors, chefs, servers, bartenders and kitchen staff, require a 5-hour minimum.

Billing

We accept Visa, Mastercard and American Express. Corporate accounts are available by completing an account application and providing a credit card number. Credit terms for our corporate clients are net 15 days and require a credit card number on file. Interest will be charged on all outstanding invoices beyond 30 days.