

BALDUCCI'S
2019
CATERING



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We're delighted to be an important part of so many occasions that center around food. From the dining table to the backyard, and the banquet hall to the corporate office, you'll find us ready to take the work off of your shoulders so you can concentrate on enjoying every moment.

This is a presentation of our many menus and options. If you don't see exactly what you want, speak up—off-the-menu ordering is encouraged. And, along with our wonderful food, we can help to arrange every part of your event, from planning and on-site managers to flowers, servers, chefs, linens, tables, chairs, tents, dance floors, and the music that gets you dancing. Just ask.

WEDDING CAKES

Wonderful wedding cakes are available at our Virginia and Maryland stores.

ORDERING DETAILS

Please allow at least 24 hours notice for catering orders or changes. We require 72 hours notice for cakes.

Since we purchase and prepare all fresh ingredients for your order, we reserve the right to apply a cancellation fee for orders canceled after 9:00 a.m. on the day prior to the event. (Bakery goods and specialty items require 72 hours notice.)

Credit card information is required upon placement of your order. Food and beverages are billed on day of delivery. We gladly accept Visa, MasterCard, American Express, and Discover.





BREAKFAST

SERVING SIZE unless otherwise noted: **SM** up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

CONTINENTAL

An assortment of bagels, croissants, muffins, and Danish.
Served with butter, jam, and cream cheese.
\$4.99/person

PARISIAN

The Continental plus fruit salad.
\$8.99/person

MINI BAGELS, MUFFINS, AND CROISSANTS

An assortment of mini bagels, muffins, and croissants.
\$5.99/person

NEW YORK BAGELS

An assortment of bagels served with butter,
jam, and cream cheese.
SM \$24.99 **MD** \$39.99 **LG** \$59.99 **XL** \$79.99

NEW YORK STYLE BREAKFAST

A New York tradition: Nova salmon,*
red onion, beefsteak tomato, cucumber, capers,
dill, and lemon wedges. Served with freshly
baked bagels and cream cheese.
SM \$69.99 **MD** \$109.99 **LG** \$159.99 **XL** \$209.99

Add whitefish salad and kippered salmon to
the New York Style Breakfast.
SM \$99.99 **MD** \$169.99 **LG** \$249.99 **XL** \$339.99

FRESH FRUIT SALAD

An assortment of melon, pineapple, grapes and berries.
SM \$24.99 **MD** \$39.99 **LG** \$59.99 **XL** \$79.99

FESTIVE FRUIT PLATTER

Sliced fresh fruit served with your choice of
chocolate sauce or raspberry coulis.
SM \$36.99 **MD** \$59.99 **LG** \$89.99 **XL** \$119.99

QUICHE

Select from Classic Lorraine or Spinach & Mushroom.
6-in (Serves 2 to 4) \$7.99 8-in (Serves 6 to 8) \$14.99

FRUIT AND YOGURT PARFAIT

Vanilla yogurt, sweet almond granola,
blueberries, and strawberries. \$4.99/ea.
Assorted Yogurts \$2.49/ea.

AVOCADO TOAST BAR

Our Make Your Own Avocado Toast Bar offers up
7-grain toast, mashed avocado, hard-boiled eggs,
smoked salmon, bacon, arugula, thinly sliced
red onion, sliced tomato, and lemon wedges.
Your guests can build their own and enjoy!
(Serves 8–10) \$89.99

OVERNIGHT OATS BAR

Classic, house-made creamy overnight oats
with fresh blueberries, sliced fresh strawberries,
sliced almonds, pumpkin seeds, chocolate chips,
and shredded coconut. Make Your Own
Overnight Oats Bowl—just the way you like it.
(Serves 8–10) \$59.99

INDIVIDUAL FRITTATA

Choose from:
Asparagus, Mushroom & Goat Cheese,
Prosciutto, Roasted Red Peppers & Mozzarella,
or Ham & Gruyere.
SM \$24.99 **MD** \$39.99 **LG** \$59.99 **XL** \$79.99

DEEP DISH BUTTERMILK PANCAKE LOAF

Buttermilk infused pancake
batter mixed with a swirl of sweet cream.
Choose from: Banana & Walnut or
Blueberry & Granola. (Serves 8–10) \$19.99

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$6.99/half gallon

*All of our menu items are served chilled. Reheating and cooking instructions included with every order. *See Back Page.*

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ASPARAGUS, MUSHROOM &
GOAT CHEESE FRITTATA



LUNCH DISPLAYS

SERVING SIZE unless otherwise noted: **SM** up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

SANDWICH BUILDER

Our own house-roasted turkey, baked ham, and roast beef* with cheddar and Swiss cheeses, lettuce, tomato, mustard, mayonnaise, and an assortment of freshly baked breads and rolls.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

MINI SANDWICH PLATTER

Tuna Salad, Chicken Salad, Turkey & Cheddar, Ham & Swiss, Roast Beef* & Swiss, and Tomato Mozzarella on a variety of mini breads.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

GRILLED SALMON LUNCHEON

Our signature Grilled Citrus Salmon with your choice of any two side salads, plus a bread basket and dessert platter of brownies, cookies, and bars.

SM \$135.99 **MD** \$217.99 **LG** \$319.99 **XL** \$419.99

BEEF TENDERLOIN LUNCHEON*

Beef tenderloin* roasted to a perfect medium rare, with your choice of any two side salads, plus a bread basket and dessert platter of brownies, cookies, and bars.

SM \$165.99 **MD** \$268.99 **LG** \$394.99 **XL** \$519.99

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LUNCHEONS

EACH SANDWICH: \$8.99 per person À La Carte. GLUTEN-FREE BREAD: An additional \$1.00 per sandwich. Available as a wrap or lettuce wrap upon request.

LUNCH BAG

Choice of any signature sandwich, served with chips and a Balducci's cookie.
\$11.99/person (Minimum of 5)

FULL LUNCH BAG

The Lunch Bag plus your choice of one side salad.
\$13.99/person (Minimum of 5)

SANDWICH SAMPLER

An assortment of our very best signature sandwiches.
\$8.99/person (Minimum of 5)

LUNCH PACKAGES

The Sandwich Sampler with your choice of side salad(s), plus a dessert platter of brownies, cookies, and bars.

COMPLETE: With one side salad \$13.99/person

EXECUTIVE: With two side salads \$14.99/person

VIP: With three side salads \$15.99/person
(All above: Minimum of 5)

SANDWICH SELECTIONS

- CAESAR CHICKEN FICELLE**
Grilled chicken, lettuce, tomato, Parmesan, and our own Caesar dressing on a thin baguette.
- SALAMI & PROVOLONE FICELLE**
Genoa salami, provolone cheese, and extra virgin olive oil on a thin baguette.
- TOMATO MOZZARELLA FICELLE**
Tomatoes, fresh mozzarella, and basil, with balsamic and olive oil on a thin baguette.
- TURKEY, BRIE & APPLE FICELLE**
House-roasted turkey, Brie cheese, Granny Smith apple, and honey mustard on a thin baguette.
- BLACK FOREST HAM, PEAR & GORGONZOLA FICELLE**
With honey aioli on a thin baguette.
- PROSCIUTTO & FIG FICELLE**
With fontina cheese on a thin baguette.
- CHICKEN SALAD**
All white meat chicken salad with lettuce and tomato on sourdough.
- TUNA SALAD**
With lettuce and tomato on rye.
- HAM & SWISS**
With lettuce, tomato, mayo, and mustard on sourdough.
- TURKEY & CHEDDAR**
With lettuce, tomato, and herb mayo on sourdough.
- KOBE ROAST BEEF & SWISS**
With arugula and horseradish mayo on a kaiser roll.
- TUNA AVOCADO**
Classic tuna salad with lettuce, tomato, and avocado on multigrain bread.
- COBB SANDWICH**
Roasted turkey, bacon, avocado, tomato, red onion, and blue cheese on sourdough.
- SMOKED CHICKEN & AVOCADO**
With roasted red pepper mayo on wheat bread.
- GRILLED PORTOBELLO**
Balsamic-grilled portobellos with arugula, goat cheese, and roasted red peppers on an onion roll.
- EGG SALAD**
Cage-free, on pumpernickel bread.
- MEDITERRANEAN VEGETABLE WRAP**
Hummus, chickpea salad, and loads of veggies stuffed in a flour tortilla.
- ITALIAN HERO**
Genoa salami, capicola ham, provolone, lettuce, tomato, red onion, and oil and vinegar on a crusty roll.
- OLD GEORGETOWN**
Smoked turkey, Irish bacon, Havarti cheese, lettuce, tomato, and mayo on a crusty roll.
- SANTA FE**
Chipotle-lime chicken breast, pepper Jack cheese, roasted red peppers, and chipotle mayo on a roll.

SIDE SALADS

SERVING SIZE unless otherwise noted: **SM** up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

- CREAMY PESTO PASTA SALAD**
Penne pasta tossed with a pesto mayonnaise, grape tomatoes, and ricotta salata.
- CHIPOTLE BACON POTATO SALAD**
Potatoes tossed with chipotle mayonnaise, bacon, corn, and scallions.
- MIXED GREENS SALAD**
Tender greens with carrots, cucumbers, tomatoes, and our balsamic vinaigrette.
- CAESAR SALAD**
Romaine, croutons, Parmesan, and our own Caesar dressing.
- FRESH FRUIT SALAD**
An assortment of melon, pineapple, grapes, and berries.
- THAI PASTA SALAD**
Thin noodles in our special soy ginger sauce, finished with sweet red peppers and fresh cilantro.
- TOMATO MOZZARELLA SALAD**
Grape tomatoes, fresh mozzarella, basil, and extra virgin olive oil.
- REDSKIN POTATO SALAD**
Redskin potatoes tossed with a tangy, creamy dressing.
- MEDITERRANEAN ORZO SALAD**
Orzo with sun-dried tomatoes, olives, feta cheese, and a light vinaigrette.
- CRUNCHY VEGETABLE SALAD**
Broccoli, cauliflower, carrots, sunflower seeds, and dried cranberries tossed with a classic coleslaw dressing.
- SUPERFOOD SALAD**
Kale, cabbage, walnuts, sunflower seed kernels, blueberries, and dried cranberries tossed with a pomegranate-açaí dressing.

All of our menu items are served chilled. Reheating and cooking instructions included with every order.



FRESH FRUIT SALAD



MAKE YOUR OWN SALAD BAR

\$89.99 (SERVES 8-10)

BASE

Choose 1

- Romaine
- Mixed Greens
- Spinach
- Pasta

PROTEIN

Choose 2

- Chicken
- Salmon (Add \$20)
- Ham
- Tofu
- Shrimp (Add \$20)
- Tuna

TOPPINGS

Choose 6

VEGETABLES

- Grape Tomatoes
- Cucumbers
- Chickpeas
- Bell Peppers
- Broccoli
- Roasted Mushrooms
- Artichoke Hearts

- Red Onions
- Peas
- Kalamata Olives
- Roasted Cauliflower
- Roasted Beets
- Carrots
- Avocado

CHEESES

- Cheddar
- Shredded Parmesan
- Crumbled Goat Cheese

GARNISHES

- Sunflower Seeds
- Croutons
- Sliced Almonds
- Pumpkin Seeds
- Crumbled Bacon

DRESSINGS

Choose 2

- Balsamic Vinaigrette
- Ranch
- Caesar
- Italian
- Oil and Vinegar
- Organic Sesame Ginger
- Red Wine Roasted Garlic Vinaigrette

HOT BUFFET

ENTRÉES & SIDES are warm and ready to serve. All Serve 8–10 unless otherwise noted.

CHICKEN PARMESAN

Breaded chicken breast topped with our own marinara sauce and fresh mozzarella cheese. Served with baked ziti and grilled vegetables. \$124.99

TURKEY MEATLOAF

Savory turkey meatloaf with carrots, mushrooms, and onions. Served with mashed potatoes and haricots verts. \$89.99

MEATBALLS IN MARINARA

Classic Italian meatballs in our own marinara sauce. Served with baked ziti and grilled vegetables. \$99.99

CLASSIC LASAGNA

Made with ricotta, mozzarella cheese, tomato sauce, and Italian spices. Choose from Meat, Vegetable, or Cheese. (Serves 10–12) \$74.99

CITRUS-GLAZED GRILLED SALMON

Grilled Aurora salmon with orange-lemon-lime glaze and caramelized lemon slices. Served with fingerling potatoes and haricots verts. \$184.99

FAJITA PACKAGE

Grilled flank steak and grilled chicken with peppers, onions, corn and poblano rice, tortillas, guacamole, sour cream, pico de gallo, pepper Jack cheese, and limes. \$124.99

MIXED GRILL

CHOOSE 2: Grilled salmon, grilled chicken, or grilled flank steak. Served with grilled seasonal vegetables and lemon herb rice. \$169.99

CLASSIC ENTRÉES

SERVED CHILLED & READY TO REHEAT

BEEF TENDERLOIN*

A favorite—juicy beef tenderloin* roasted medium rare and seasoned with rosemary and crispy fried garlic slivers.

SM \$109.99 **MD** \$179.99 **LG** \$269.99 **XL** \$359.99

BUTTERMILK FRIED CHICKEN

Our special recipe—tender and juicy with a crispy coating. We only fry in pure canola oil.

SM \$49.99 **MD** \$84.99 **LG** \$134.99 **XL** \$168.99

ROTISSERIE CHICKEN

Our famous rotisserie chicken. Choose from classic sea salt seasoned Simply Chicken or Provençal-Marinated Herb Chicken.

SM \$29.99 **MD** \$49.99 **LG** \$69.99 **XL** \$94.99

HERB-MARINATED GRILLED CHICKEN

Boneless skinless chicken breast, marinated in herbs and grilled to perfection.

SM \$49.99 **MD** \$79.99 **LG** \$124.99 **XL** \$166.99

GRILLED CITRUS SALMON

Grilled Aurora Salmon with orange-lemon-lime glaze and caramelized lemon slices.

SM \$83.99 **MD** \$139.99 **LG** \$209.99 **XL** \$279.99

MARYLAND CRAB CAKES

Our signature recipe—sweet lump-meat crab cakes with our house-made chipotle caper rémoulade.

SM \$131.99 **MD** \$219.99 **LG** \$329.99 **XL** \$439.99

CLASSIC LASAGNA

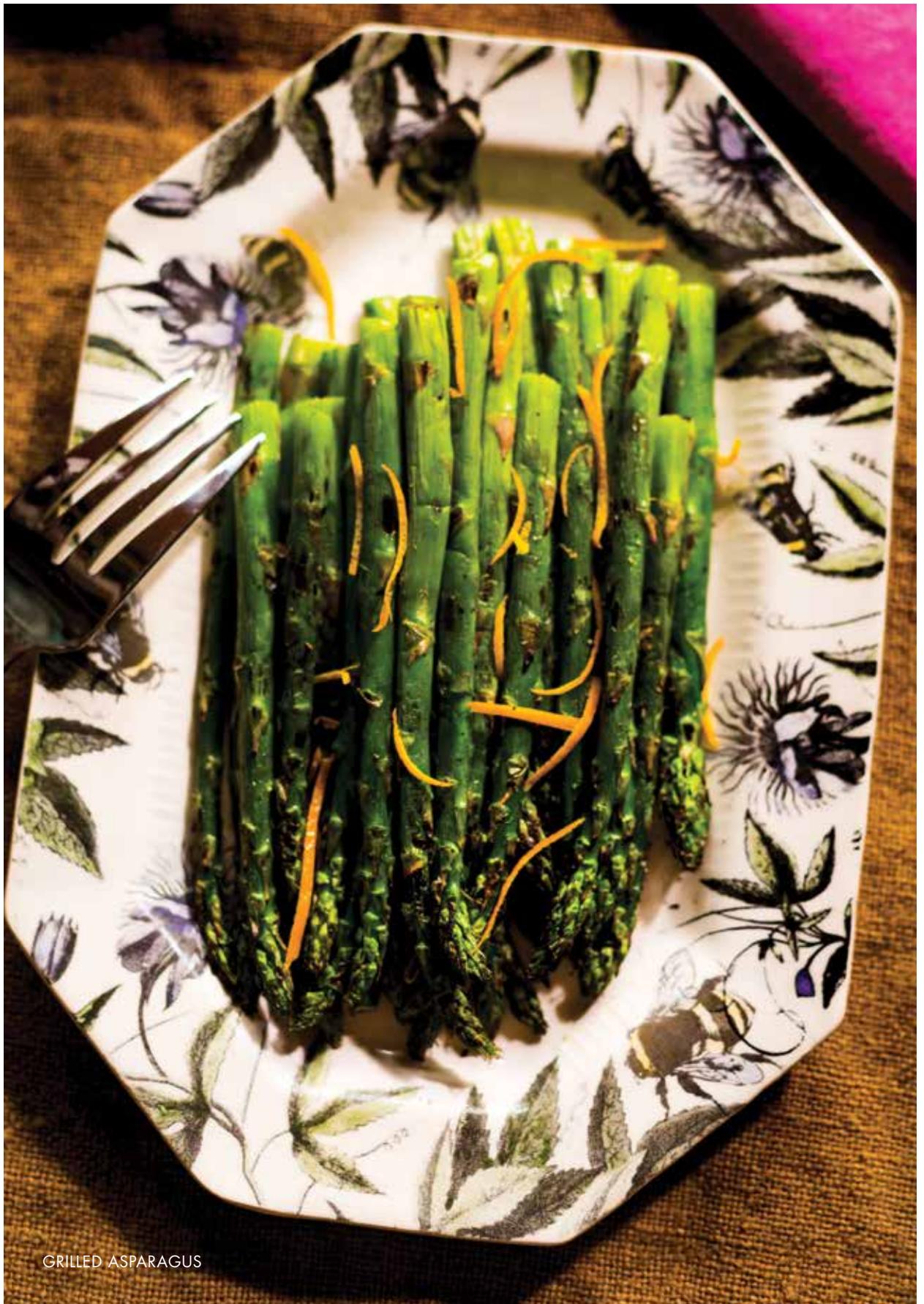
Made with ricotta, mozzarella cheese, tomato sauce, and Italian spices. Choose from Meat, Vegetable or Cheese. (Serves 10–12) \$74.99

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BEEF TENDERLOIN



GRILLED ASPARAGUS

ENTRÉE SIDES

SM \$24.99 | **MD** \$39.99 | **LG** \$59.99 | **XL** \$79.99

PENNE PASTA

With house-made marinara, ricotta salata, and olives.

CREAMY MASHED POTATOES

Traditionally made with potatoes, butter, and cream.

SWEET POTATO PUREE

With real maple syrup.

MACARONI & CHEESE

With white cheddar.

RISOTTO MILANESE

Creamy Arborio rice with saffron and Parmesan.

GRILLED VEGETABLES

Peppers, asparagus, mushrooms, and broccoli with balsamic.

PREMIUM ENTRÉE SIDES

SM \$29.99 | **MD** \$49.99 | **LG** \$74.99 | **XL** \$99.99

PARMESAN CRUSTED CAULIFLOWER

Cauliflower is topped with a mixture of mayonnaise, dijon, thyme, and Parmesan cheese and baked until golden brown.

CLASSIC ROASTED RATATOUILLE

Zucchini, yellow squash, eggplant, onions, and red, green, and yellow bell pepper are roasted and tossed with tomato, basil, thyme, rosemary, and oregano.

GRILLED ASPARAGUS

Choose from Tomatoes & Goat Cheese or Orange.

ROASTED FINGERLING POTATOES

With herbs and crispy garlic.

SAUTÉED SPINACH

With pine nuts, golden raisins, and crispy fried shallots.

HARICOTS VERTS

Choose from Shallot & Herb, Almond & Lemon, or Carrot & Parsnip.

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HORS D'OEUVRES

SERVED BY THE DOZEN

MINI MARYLAND CRAB CAKES

Our signature recipe—sweet lump-meat crab cakes with our chipotle caper rémoulade.

\$36.99

STUFFED MUSHROOMS

Filled with creamy spinach spiked with bacon, garlic, and Parmesan.

\$19.99

TOMATO & FRESH MOZZARELLA CROSTINI

Crostini with basil pesto, plum tomatoes, and fresh mozzarella cheese.

\$19.99

MINI BUTTERMILK BISCUITS

Buttermilk biscuits stuffed with our Virginia baked ham and apricot mustard.

\$19.99

LONG-STEMMED ARTICHOKE HEARTS

Artichoke hearts marinated in olive oil, herbs, and spices, then filled with a light lemon aioli.

\$24.99

PROSCIUTTO DI PARMA-WRAPPED MELON

Honeydew and cantaloupe wrapped in prosciutto di Parma.

\$24.99

SPANAKOPITA

Spinach pies served with yogurt-cucumber dipping sauce.

\$19.99

KOBE PIGS IN A BLANKET

Kobe beef franks wrapped in puff pastry, served with spicy mustard for dipping.

\$19.99

FINGER SANDWICHES

A selection of four open-face sandwiches: Smoked Salmon* on Pumpernickel, Beef Tenderloin* on Sourdough, Egg Salad on Wheat, and Cucumber on Multigrain.

\$24.99

FRUIT KEBABS

Melon, grapes, pineapple, and berries with vanilla yogurt dipping sauce.

\$19.99

BEEF BARBACOA TAQUITOS

Beef barbacoa with onions, fresh lime, cilantro, and Mexican spices rolled into a mini tortilla shell.

\$24.99

BEEF SHORT RIB & ROQUEFORT HAND PIES

Slow cooked short ribs with carrots, celery, onions, garlic, and rosemary combined with aged Roquefort cheese and wrapped in delicate puff pastry.

\$24.99

CORN AND EDAMAME QUESADILLAS

A creamy combination of edamame, corn, Jack cheese, roasted red bell peppers, and poblano peppers in a crispy tortilla wedge.

\$19.99

KALE & ROASTED VEGETABLE POTSTICKERS

Filled with kale, spinach, corn, tofu, cabbage, carrots, green soybeans, onions, and a touch of sesame.

\$19.99

BUFFALO CHICKEN PURSES

Traditional shredded Buffalo chicken wrapped in a phyllo beggar's purse.

\$24.99

MAUI SHRIMP SPRING ROLLS

Whole shrimp spiced with hot chilies, curry, and cilantro then wrapped in a spring roll wrapper.

\$29.99

PEKING ROASTED DUCK SPRING ROLLS

Tender duck and scallion filling seasoned with garlic and hoisin sauce, then wrapped in a spring roll wrapper.

\$29.99

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STUFFED MUSHROOMS &
MINI MARYLAND CRAB CAKES

EDAMAME DUMPLINGS

Filled with tender edamame, cabbage, sweet corn, and shiitake mushrooms.

\$19.99

VEGAN CAPONATA PHYLLO STARS

A medley of delicately fried eggplant, tofu, and whole roasted pine nuts, dressed in a sweet and tangy reduction and folded into a phyllo star.

\$19.99

CHICKEN & LEMONGRASS POTSTICKERS

A traditional Asian potsticker filled with tender chicken and lemongrass.

\$19.99

BELLA FLORA PUFFS

A beautiful puff pastry flower filled with portobello mushrooms and a blend of lightly seasoned ricotta and mozzarella cheeses, topped with sun-dried tomatoes.

\$24.99

ASPARAGUS ROLL-UPS

Asparagus tips combined with a blend of Asiago and blue cheeses, delicately wrapped in flaky phyllo pastry.

\$19.99

BEEF TENDERLOIN* WITH GORGONZOLA AND BACON

Center-cut tenderloin* paired with Italian blue-veined Gorgonzola and wrapped in apple and hickory smoked bacon.

\$24.99

LAMB GYROS

Petite pita bread stuffed with lightly marinated roasted lamb in a refreshing cucumber and yogurt sauce.

\$24.99

PARTY PLATTERS

SERVING SIZE unless otherwise noted: **SM** up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

VEGETABLE CRUDITÉS

A bounty of fresh vegetables including carrots, celery, cucumbers, peppers, broccoli, asparagus, and tomatoes, served with your choice of ranch or balsamic dipping sauce.

SM \$36.99 **MD** \$59.99 **LG** \$89.99 **XL** \$119.99

VEGETABLE CRUDITÉS WITH CHEESE

The Vegetable Crudités platter with goat Gouda, Maytag blue, Brie, and cheddar cheeses, and an assortment of crackers.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

FRUIT & CHEESE

Sliced fruit served with goat Gouda, Maytag blue, Brie, and cheddar cheeses, and an assortment of crackers.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

CHEESE SAMPLER

Goat Gouda, Maytag blue, Brie, and cheddar cheeses, and an assortment of crackers.

SM \$54.99 **MD** \$89.99 **LG** \$139.99 **XL** \$179.99

ARTISANAL CHEESE SAMPLER

Farmhouse Stilton, goat Camembert, Asiago fresco, and Manchego cheeses with caramelized walnuts, Spanish fig and almond cake, membrillo, and an assortment of crackers.

SM \$64.99 **MD** \$109.99 **LG** \$159.99 **XL** \$219.99

MIDDLE EASTERN MEZZE

Traditional hummus, roasted red pepper hummus, baba ghanoush, dolmades, half dried tomatoes, Kalamata olives, feta cheese, falafel, and lots of lightly toasted pita points.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

TEX MEX

Our house-made guacamole, pico de gallo, and black bean dip, with cheddar and Monterey Jack cheeses.

Served with corn tortilla chips.

SM \$49.99 **MD** \$79.99 **LG** \$119.99 **XL** \$159.99

ANTIPASTO

Prosciutto di Parma, prosciutto cotto, Genoa salami, provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers, and Kalamata olives, served with crusty bread.

SM \$54.99 **MD** \$89.99 **LG** \$139.99 **XL** \$179.99

SHRIMP TRIO

Poached shrimp cocktail, lemon-caper shrimp, and spicy chipotle shrimp.

SM \$74.99 **MD** \$124.99 **LG** \$189.99 **XL** \$249.99

ROASTED BEEF TENDERLOIN*

Beef tenderloin* with rosemary and garlic, roasted rare and served with balsamic-preserved cipollini onions, creamy horseradish sauce, and mini rolls.

SM \$119.99 **MD** \$199.99 **LG** \$299.99 **XL** \$399.99

FESTIVE FRUIT PLATTER

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis.

SM \$36.99 **MD** \$59.99 **LG** \$89.99 **XL** \$119.99

CHARCUTERIE & CHEESE PLATTER

Prosciutto di Parma, prosciutto cotto, Genoa salami, and goat Camembert, Asiago, and Manchego cheeses.

Served with sliced baguette, fig & sour cherry preserves, caramelized walnuts, and a fruit garnish.

(Serves 10) \$89.99

CHARCUTERIE PLATTER

Prosciutto di Parma, prosciutto cotto, Genoa salami, assorted fruit preserves, cipollini onions, roasted red tomatoes, olives, cornichons, and sliced baguette.

(Serves 10–12) \$79.99

POACHED SALMON

Poached Atlantic salmon with cucumber “scales,” served with baby greens, tomato, cucumber, red onion, lemon-dill yogurt sauce, and pumpernickel bread.

\$129.99/side serves up to 15 people

\$199.99/whole serves up to 25 people



OCEAN DELIGHT SUSHI PLATTER

FUKUOKA SUSHI PLATTER

2 California Rolls, 1 Avocado Roll,
1 Spicy Crab Roll, 1 Spicy Salmon Roll,
1 Cucumber Roll, 1 Rainbow Roll.*
\$45.00/56 pcs

NARA SUSHI PLATTER

2 California Rolls, 1 Avocado Roll,
1 Cucumber Roll.* \$25.00/40 pcs

OCEAN DELIGHT SUSHI PLATTER.

12 pieces each of: Salmon Avocado Roll,
Tuna Avocado Roll, Shrimp Avocado Roll,
and Spicy Shrimp Avocado Roll,
and 24 pieces of California Roll.*
\$60.00/72 pcs

ULTIMATE WING DUO

Choose two wing flavors: Buffalo, Sweet &
Spicy, or Teriyaki. Served with ranch and
blue cheese dressing, carrots, and celery sticks.
(Serves 8-10) \$49.99

MEATBALL PARM SLIDER BAR

With slider rolls and provolone cheese.
(Serves 10) \$69.99

BBQ PULLED-PORK SLIDER BAR

With coleslaw and sliced brioche bread.
(Serves 10-12) \$59.99

TRADITIONAL CHILI BAR

Beef or Turkey Chili. Served with cornbread
and all the toppings: sour cream,
cheddar cheese, scallions, and pico de gallo.
(Serves 10) \$59.99

SKEWER TRIO

Choose three from the following:
Pesto-Crusted Salmon Skewer,
Chicken Saltimbocca Skewer with Prosciutto,
Lemon-Garlic Shrimp Skewer, or
Sweet Italian Sausage & Pepper Skewer.
With your choice of two dipping sauces:
Basil Pesto, Marinara, or Roasted Garlic Aioli.
SM \$36.99 MD \$59.99 LG \$89.99 XL \$119.99



SNACK TIME

MIXED SNACK PLATTER

Mixed nuts, dried fruit, sweet and savory snack sticks, brownie squares, and almond biscotti.

(Serves 10–12) \$39.99

INDIVIDUAL BAG OF CHIPS

Assorted varieties and flavors

\$1.49/ea

DESSERTS

SERVING SIZE unless otherwise noted

SM up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

CLEVER CONFECTIONS

The best of our brownies, cookies, and rugelach.

SM \$24.99 **MD** \$37.99

LG \$54.99 **XL** \$74.99

COOKIE DELIGHT

An assortment of our freshly baked cookies and black & white cookies.

SM \$19.99 **MD** \$24.99

LG \$44.99 **XL** \$54.99

CHOCOLATE-DIPPED STRAWBERRIES

Sweet strawberries covered in milk and dark chocolate.

(48 hours notice needed)

\$19.99/lb

DOLLY SIN CAKE

6" \$26.99 8" \$32.99

MINI FRENCH PASTRIES

An assortment of mini pastries, tarts, and cakes. (48 hours notice needed.

MD and VA only) \$3.99/ea

JUNIOR'S CHEESECAKE

\$19.99/ea

EUROPEAN MACARONS

\$1.99/ea

BALDUCCI'S PETITS FOURS

A beautiful array of our delicate petits fours.

(48 hours notice needed) \$3.99/ea

DRINKS

COFFEE SERVICE

(Serves 10–12) \$19.99

TEA SERVICE

(Serves 10–12) \$19.99

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$6.99/half gallon

SODAS \$.99/ea

VITAMIN WATER OR ICED TEA

\$1.69/ea

SPARKLING WATER

\$1.49/ea

SPRING WATER

\$.99/ea

BAG ICE \$2.59/ea

ORDER ONLINE AT BALDUCCIS.COM | EMAIL CATERING@BALDUCCIS.COM | CALL 866.278.8866

*All of our menu items are served chilled. Reheating and cooking instructions included with every order. *Consumer Advisory: These foods are raw, undercooked, or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems.*

NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.

BALDUCCI'S

- **Bethesda, MD** 10323 Old Georgetown Road 301.564.3100
- **Alexandria, VA** 600 Franklin Street 703.549.6611
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- **Reston, VA** 1871 Fountain Drive 540.317.3631
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