



CATERING TO THE INDIVIDUAL

YOUR INDIVIDUAL OCCASION

Whether large or small, casual or elegant,
Festive Foods will work with you
to ensure that your event is perfect!
No detail is too small, or challenge too large
for our professional staff to handle.

YOUR INDIVIDUAL TASTE

We utilize only the finest quality ingredients
available for designing menus to suit
your particular taste and style.
Our Chefs brilliantly intertwine the classical taste of France
with the excitement of Contemporary American Cuisine.

YOUR INDIVIDUAL OR CORPORATE STYLE

Both our Corporate and Social Clients rely on us for all
phases of their special event planning.
From flowers and special theme effects
to lighting and valet parking services,
our creative team will happily coordinate these details for you.

YOUR INDIVIDUAL LOCATION

Enjoy our culinary creations in your office or home
-or-

Festive Foods will happily assist you in
securing a unique and distinctive site for your event
anywhere in the Washington Metropolitan area.

Festive Foods' QUALITY POLICY

We will stop at nothing to satisfy the demands, goals and visions
of our clients. Each individual is significant, every company
important, all events momentous--to you....and to us.

SUNRISE SWEETS ~5.00 per Guest

Each day, our In House Pastry Chefs bake a luscious assortment of the following~

MUFFINS

Granny Smith Apple, Cranberry Nut, Pumpkin Raisin,
Fresh Blueberry,
Carrot Walnut and Chocolate Chocolate Chip

PASTRIES

Cinnamon Twists, Poppyseed Butterflies, Pecan Squares,
California Lemon Cheese Pockets, Raspberry Coxcombs,
Butter Croissants & Raisin Sour Cream Scones

COFFEE CAKES & TEA BREADS

Apricot Cream Cheese, Lemon Raspberry, Zucchini,
Banana Date, Rhubarb Cinnamon, Sour Cream Chocolate
Swirl & Lemon Poppyseed

SEASONAL FRUIT MEDLEY ~5.25

FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE ~2.75



BREAKFAST WARM UPS ~7.75 per Guest

Savory Gruyere, Bacon & Spinach Bread Pudding

Italian Egg "Strata" with Smoked Mozzarella, Roasted Eggplant, Peppers and Fresh Basil

Vermont "Lost Bread" Terrine with Layers of Brioche, Vermont Cheddar & Apples

Served with Cinnamon Whipped Cream & Maple Syrup

Breakfast Burritos Served in a Red Chile Tortilla with Eggs and Sonoma Jack, Chorizo, Red Peppers, Onions & Wild Mushrooms

Creamy Parmesan Grits Topped with Grilled Fennel, Roasted Garlic & Spicy Sausage

Sweet Creamy Grits with a Pinch of Nutmeg & Cinnamon

Country Breakfast Tart of Smoked Tomatoes, Caramelized Vidalias & Chevre

Egg Frittata of Asparagus, Brie, Wild Mushrooms & Tarragon

Blueberry Bread & Butter Pudding

FRESH....and Hot
Every Morning

SANDWICH SPECIALTIES ~8.25

PESTO ROLLER CLUB~Roasted Turkey, Black Forrest Ham and Applewood Smoked Bacon with Avocado, Tomatoes and Honey Mustard Seed Mayonnaise Rolled in a Basil Wrap

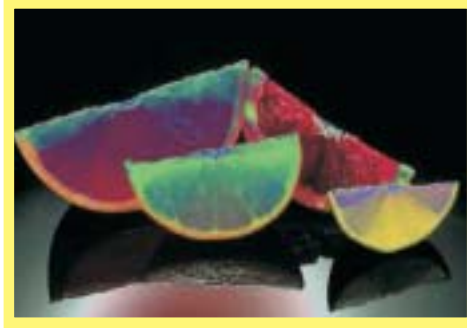
THE MARYLANDER~Jumbo Spiced Shrimp Salad Tossed with Celery and Minced Vidalia Onions with a Hint of Old Bay in a Fresh Dill Cream Presented atop Our Homemade Butter Croissant

GRILLED VEGGIE WRAP~Medley of Seasonal Grilled Vegetables with Creamy Brie Cheese and an Oven Dried Tomato Spread on a Cheese Tortilla Wrap

THE GOBBLER~Roasted Breast of Turkey and Organic Sprouts with an Apricot Walnut Mayonnaise Presented on Our Freshly Baked Raisin Pumpernickel Bread

NY DELI~Piled High Thinly Sliced Corned Beef, Sweet Slaw, Deli Mustard and Jarlsburg Cheese on New York Rye

THE STEAKHOUSE~Peppered Roast Beef & Saga Bleu Cheese with a Horseradish Mayonnaise on French Loaf



SANTA FE~Grilled Chicken Salad with Pine Nuts, Sweet Peppers & Sundried Tomatoes in a Cilantro Lime Vinaigrette on a Sundried Tomato Bun

OLD FAITHFUL~Our Jazzy Tuna Tarragon Salad with Carrots, Red Peppers, Parsley and Chives Stuffed in a Whole Wheat Pita with Tomatoes & Alfalfa Sprouts

CLASSIC~Hickory Grilled Breast of Chicken Accented with Roasted Peppers, Caramelized Onions & Pesto Mayonnaise on Basil Focaccia Bread

SUNFLOWER~Peppered Turkey Breast, Dill Havarti, Ruby Tomatoes & Crisp Lettuce Crowned with Saffron Parsley Mayonnaise on Sunflower Nut Bread

BAYOU~Blackened Chicken Breast on an Egg Twist Slathered with a Cajun Remoulade and Shredded Lettuce

Natural and the
Finest Ingredients

LIGHT ACCOMPANIMENTS

~5.25 per Guest

OODLES OF NOODLES

Italian Orzo with a Touch of Seared Onions & Tomatoes in a Green Herb Pesto Cream

Rigatoni Accented with Red, Yellow & Sundried Tomatoes, Peppered Chevre & Fresh Dill

Herbed Raviolini Tossed with Parmesan Cheese, Fresh Spinach and a Lemon Basil Cream

Saffron Angel Hair Pasta with Fresh Chopped Herbs and Spicy Red Pepper in a Walnut Oil Vinaigrette

Whole Wheat Linguini Accented with Carrots, Snow Peas, Peppers, Ginger & Sesame Seeds

Penne Rigate Tossed with a Creamy Tomato Aioli and Freshly Seared Spinach Leaves

FROM THE FARM

Southwestern Trio to include Pinto Beans, Sweet Corn, Red Kidney Beans and Southern Tasso Ham in a Honey Lime Sauce

European Cucumber Salad Tossed with Shallots and a Fresh Dill Cream Topped with Oven Dried Plum Tomatoes

Hickory Wood Grilled Vegetable Medley
Dressed with Fresh Basil & a Touch of Feta Cheese

Jumbo Blanched Asparagus
with a Side of Fragrant Saffron Garlic Aioli

AMBER WAVES

Red Chile Puffed Couscous with Pine Nuts,
Cilantro & Sundried Tomatoes
with a Lemon Vinaigrette

Our Outrageous Wild Rice Salad
Studded with Sundried Fruits and Nuts

Himalayan Red Rice Spiced with
a Touch of Red & Black Pepper and Confetti of Tomatoes
Bathed in Cilantro Vinaigrette

Jasmine Rice Tossed with Zest of Lemon-Lime Studded with
Seared Shiitake Mushrooms on a Bed of Julienne Bok Choy

Quinoa Grain Salad Tossed
with a Bouquet of Vegetables in Orange Lime Vinaigrette

Salt & Pepper Baby Bliss Potatoes Tossed with
Seared Onions in a Rosemary Malted Vinegar

Yukon Gold Potatoes Dressed with
Dijon Mustard, Sherry Vinaigrette and Fresh Dill



"Picnic" Potato Salad with Mustard, Hard Roasted
Eggs and Celery Seed

Produce Delivered
Fresh Everyday!



LEAFY THINGS

“Twisted” Caesar with Hearts of Romaine, Roasted Peppers and Reggiano Parmesan Crispiés Presented with Our Classic Peppercorn Caesar Vinaigrette

 *Spinach Salad with Mandarin Oranges, Shaved Red Onions and Pine Nuts* 
Complemented by Our Zesty Honey Balsamic Dressing

Salad of Wild Baby Greens & Oregano with Herbed Feta Cheese, Black Olives and a Fried Pita Crunch
Presented with Our Homemade Malted Oregano Dressing

Classic Garden Lettuces Crowned with Fresh Cucumbers, Hearts of Palm, Local Tomatoes & Herbed Croutons
Complemented by Our Homemade Lemon Basil Vinaigrette

Mesclun Salad with Stilton, Grapes and Walnuts
Complemented by Grapeseed Vinaigrette

SPECIALTY ENTREE SALADS

SANTA FE CAESAR Featuring Chipotle & Lime Chicken, Roasted Corn & Oven Dried Tomatoes over Hearty Romaine. Accented with Chile Spiced Croutons Presented with a Creamy Cilantro Yogurt Dressing~9.00

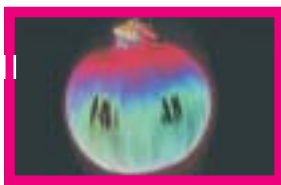
SHERRIED SEAFOOD SALAD with Shrimp, Sea Scallops and Crab Tossed with Julienne of Carrots, Jicama and Zucchini. Bathed in a Rich Tomato Sherry Sauce~14.25

HERB CRUSTED CHICKEN CLUB SALAD
Julienne of Herb Crusted Chicken on a Bed of Seasonal Greens, Avocado, Sunflower Sprouts, Tomatoes, Applewood Smoked Bacon & Stilton Cheese Presented with a Sherry Wine Vinaigrette~9.00

THE BURGUNDY SALAD
Seared Beef Tenderloin, Mushrooms, Potatoes, Baby Carrots and Scallions with a Light Cabernet Shallot Vinaigrette~13.25

GINGERED SEARED SALMON
Medallion of Seared Salmon on a Bed of Leeks, Bok Choy, Snap Peas and Mushroom Caps Topped with Sugared Peanuts in a Miso Dressing~11.00

“One of a Kind” Salads



SOUTHWESTERN CHICKEN SALAD

*with Sundried Tomatoes,
Red Onions, Peppers & Roasted Pine Nuts
Dressed with a Key Lime Cilantro Vinaigrette~9.00*

TARRAGON TURKEY SALAD *sprinkled
with Red & Green Grapes & Caramelized Walnuts
in our Homemade Fresh Tarragon Mayonnaise~8.50*

BLACKENED CHICKEN SALAD *Tossed with Tasso
Ham & Presented on a Bed of Jicama & Mango "Dirty"
Rice with a Chipotle Cream~9.00*

VEGETARIAN NICOISE SALAD *with Green Beans,
Baby Bliss Potatoes, Hearts of Palm, Artichoke Hearts,
Olives and Double Stuffed Tarragon Mustard Eggs
Bathed in a Lemon Oregano Vinaigrette~8.75*

BARBEQUED ROASTED CHICKEN SALAD
*Tossed with Julienne Tri-Color Peppers and Red Cabbage
Bathed in a Sundried Tomato Barbecue Glaze~9.00*

CHICKEN FARFALLE SALAD
*Tossed with Grilled Chicken and Seared Vegetables,
Oven Dried Tomatoes and English Peas
with a Crumble of Fresh Parmesan Cheese~9.00*



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SPECIALTY ENTREES

[Please Specify your Preference for "Hot" or "Room Temperature"
Presentation~Twelve Guest Minimum, Please]

Seared Chicken with Sundried Tomatoes, Artichokes,
Capers & Olives with a Fennel Seed,
Oregano and Feta Cheese "Crumble"~9.00

Seared Herb Marinated Atlantic Salmon
with Pommerey Mustard Sauce~11.00

Hickory Grilled Filet of Beef
Presented with Mushroom Caps & Seared Scallions
with a Green Horseradish Sauce~14.25

Pepita Crusted Salmon
Served with a Crunchy Slaw
and a Grilled Tomato Salsa~11.00

Rigatoni with Shrimp, Scallops & Crab
in a Creamy Sherried Tomato Sauce~14.25

Oregano Marinated Scallopini of Chicken
on a Bed of Wild Greens with Olives
and an Oven Dried Tomato Vinaigrette~9.00



Only the Best for Our
Corporate Clients...

Teriyaki London Broil

Served on a Bed of Roasted Cabbage, Seared Bok Choy,
Roasted Garlic & Ginger~9.70

Hickorywood Grilled Chicken

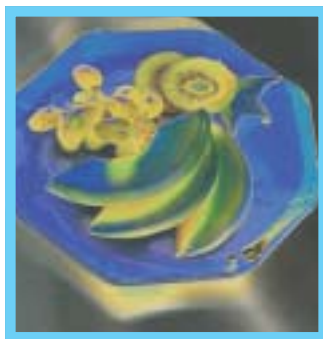
Complemented by a Jicama Mango Salsa
with Grilled Pineapple~9.00

Roulade of Flank Steak with Seared Scallions
on a Bed of Gingered Leeks and Carrots~9.70

Roulade of Chicken with Smoked Mozzarella,
Oven Dried Tomatoes & Fresh Basil~9.00

Jambalaya of Shrimp, Scallops, Roasted Chicken
& Andouille Sausage with Cajun Rice~14.25

Chicken & Garden Vegetable "Pot Pie"
with a Dilled Biscuit Topping~9.70



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SWEET ENDINGS

~3.75 per Guest

COOKIES

Lemon Sugar, Double Chocolate Monster,
Oatmeal Raisin, Mexican Nut, Chocolate
Walnut Chip, Peanut Butter, Ginger Snap,
Heath Bar Milk Chocolate Crunch, "M&M"
and Raspberry Dark Chocolate

BROWNIES & "BARS"

Blondies, Peanut Butter Chocolate Chip, Cream
Cheese Swirl, Orange Chocolate, Chocolate
Rum Raisin, Macadamia Nut Chocolate
Chunk and Date & Honey Bars

SPECIALTY SWEETS

~4.75 per Guest

DEEP DISH PIES

Lemon "Chess" ~Sweet Potato Pecan~
Apple-Cranberry~
Pumpkin~Chocolate Rum Pecan~

INDIVIDUAL TARTS

Fresh Fruit~Apricot Almond~
Pineapple Frangipan~Lemon Chiffon~
Peach Bourdeloue~

CHEESECAKES

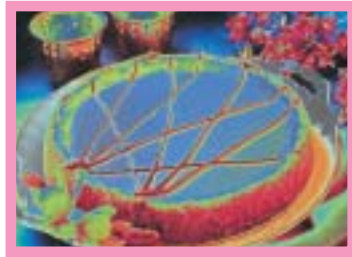
Chocolate Truffle Cheesecake
New York Cheesecake with Fresh Fruit
Lemon Curd Swirl Cheesecake
Black Currant Cheesecake
Bailey's Irish Cream Cheesecake

Mouth-Watering Desserts!

CREATIVE CORPORATE CAKES

~4.75 per guest

Nutty Irishman
Strawberry and Mango Mousse
Romana
Chocolate Pave
Black Forest Roulade
Dark Chocolate and Caramel Mousse
Walnut Mousse
Brandied Cherry
Classic Carrot
Banana Split
86 Proof Chocolate Bourbon
Wild Berry Mousse
Caramel Apple



BEVERAGES


Soft Drinks, Bottled Water, Bottled Juices~2.00
Freshly Squeezed Lemonade or Homemade Iced Tea~ 2.00
Freshly Squeezed Orange or Grapefruit Juice~2.00
Hot Coffee & Tea~2.00
Ice (per bag)~2.50
Ice with Disposable Ice Bucket ~5.00





THE CHESAPEAKE

*Dilled Sea Shell Pasta Tossed with Shrimp & Scallops
with a Sherry Cream and Roasted Pumpkin Seeds*



*Chopped Salad of Cucumbers, Red Onions and
Tomatoes with Jalapeno Lime Dressing*


Freshly Baked Rolls & Butter

Wild Berry Mousse Cake ~20.25 per guest




THE MEDITERRANEAN

*Seared Grilled Chicken with Sundried Tomatoes,
Artichokes, Capers and Olives with a Fennel Seed,
Oregano & Feta "Crumble"*



*Puffed Couscous Studded with Fresh Lemon,
Parsley, Scallions & Sundried Tomatoes*

*Salad of Cucumbers, Plum Tomatoes, Red Onions,
Greek Olives, Fresh Fennel and Feta Cheese
Tossed with a Light Dijon Dressing*



Freshly Baked Rolls with Olive Tapenade



Homemade Apricot Almond Tart ~17.25 per guest

Menus to Impress
Your Clients!

THE ATLANTIC

Herb Marinated Salmon Topped
with Grilled Asparagus and a Lemon Glacé

Quinoa Grain Salad with a Bouquet of Vegetables
in Orange Lime Vinaigrette

Slaw of Broccoli Topped with Pepitas

Freshly Baked Rolls and Butter

Lemon Orange Bundt Cake ~20.75 per guest



ROMAN RUIN

Grilled vegetable, Spinach & Mushroom Lasagna
Spiked with Three Cheeses and
Our Plum & Sundried Tomato Sauce

"Twisted" Caesar with Hearts of Romaine, Regianno
Parmesan Crumbles and Roasted Peppers Presented with
Our Classic Peppercorn Caesar Vinaigrette

Freshly Baked Italian Breads & Butter

Lemon Chocolate Cannoli ~15.75 per guest

PRAIRIE

Applewood Grilled Beef Tenderloin
Presented with a Green Horseradish Sauce

Boston Lettuce with Maytag Bleu Cheese, Applewood
Smoked Bacon and a Sundried Tomato Vinaigrette

Salt & Pepper Baby Bliss Potatoes Tossed with Seared
Onions in a Rosemary Malted Vinegar

Freshly Baked Rolls and Butter

Chocolate Walnut Cake ~25.25 per guest



TOKYO

Roulade of Flank Steak with Seared Scallions
on a Bed of Gingered Leeks and Carrots

Thai Seared Vegetables with Snow Peas, Holland Bell
Peppers, Carrots & Shiitake Mushrooms Spiced with
Roasted Nuts Bathed in Rice Wine Cilantro Vinaigrette

Saffron Rice with Almonds & Scallions

Jasmine Rum Raisin Rice Pudding ~17.50 per guest

Simply Sensational!

SMOKIN'

Roasted Chicken Roulade with
Smoked Mozzarella, Basil and Oven Dried Tomatoes

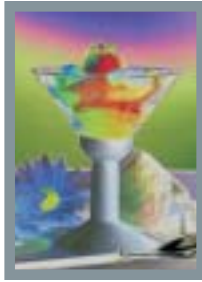
Herbed Raviolini Tossed with Parmesan,
Spinach and a Lemon Basil Cream

Wood Grilled Asparagus
with a Shallot Chive Vinaigrette

Freshly Baked Rolls & Butter

Our Homemade Lemon Swirl Cheesecake

~18.00 per guest



SOUTH SHORE

Horseradish Crusted Mahi Mahi*
Presented on a Bed of Grilled Curried Pineapple

Jasmine Rice with Chives
'Bathed in a Lemon Lime Teriyaki Glace'

Blanched Asparagus with Confetti
of Crushed Pistachios with a Honey Drizzle

Assorted Freshly Baked Rolls & Butter

Pineapple Frangipan Tart ~22.25 per guest

*Fish Selection May Change Based on Availability

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SANDWICH DELUXE

A Selection of Our Homemade Sandwiches

Chefs Special Pasta Salad

Freshly Baked Brownies ~14.75 per person

ORLEANS

*Blackened Chicken Breast Layered
with Tasso Ham and a Chipotle Cream*

"Dirty" Rice Salad with Jicama and Mango

*Cucumber Salad Tossed with Shallots and a Fresh Dill
Cream Finished with Oven Dried Plum Tomatoes*

Sweet Butter Topped Corn Bread

Deep Dish Sweet Potato Pecan Pie ~18.00 per guest

TRADEWINDS

*Grilled Chicken Tossed with Scallions,
Pineapple and Roasted Peanuts
Bathed in Cilantro Lime Vinaigrette*

*Spinach Salad with Mandarin Oranges,
Shaved Red Onions and Pine Nuts
Complemented by Our Zesty Honey Balsamic Dressing*

Teriyaki Sesame Crisps

Pecan Chocolate Triangles ~15.75

**Tastes from
Around the Globe...**

SOUTH OF FRANCE

Light and Airy Egg Linguini Tossed
with Scallops, Crab, Shrimp & Fresh Asparagus
with Saffron Tomato Vinaigrette

Green Bean Salad Tossed with Herbed Feta Cheese

Salad of Boston and Radicchio Topped with Crushed
Pine Nuts and Pommerey Mustard Vinaigrette

Petite Butter Croissants

Fresh Strawberry Mango Mousse Cake ~20.00 per guest



BUBBA'S BEST

Spicy Chicken & Andouille Sausage Jambalaya
(without Seafood) Combined
with Cajun Saffron Scallion Rice

Salad of Cucumbers, Tomatoes, Artichoke Hearts and
Hearts of Palm Presented with Malted Cider Vinaigrette

Cheddar Biscuits with Whipped Honey Butter

Cinnamon Spice Cake with Rum Cream
~16.25 per guest

EASTERN SHORE

Hickory Grilled Chicken Glazed
with Sweet and Sour Barbequed Onions

Golden Yellow Mustard Potato Salad

Sliced 'Lopes and Melons

Freshly Baked Sourdough & Sundried Tomato Rolls

Wild Berry Pound Cake~17.50 per guest



CORNER DELI

Deluxe Deli Platter with House Prepared Roast Beef,
Grilled Chicken, Turkey Breast,
Maple Honey Ham and Assorted Cheeses

Lettuce, Tomatoes, Pickles & Onions
Homemade Condiments and Freshly Baked Breads

"Picnic" Potato Salad with Mustard,
Hard Roasted Eggs and Celery Seed

Freshly Baked Cookies~15.75 per person




HELPFUL HINTS FOR PLACING CORPORATE ORDERS


MENU MINIMUMS & PRICING ♦ All menus are priced and prepared for a minimum of TWELVE guests; should you wish to entertain a smaller group, just let us know and menu prices may be adjusted to suit your group size. Prices quoted are "per person," unless otherwise noted.



CHANGES ♦ Please understand that should any food product be unavailable, or of unsatisfactory quality to our Chefs, menu modifications may occur so that we can provide you the highest quality.





PRESENTATION ♦ All menus presented on our attractive disposable platters, unless otherwise requested. We will gladly present your menu using China/Silver Platters, should you prefer. For such deliveries, a round trip delivery/pick up fee will be charged (based on time and location).



PRESENTATION "ON THE GO" ♦ Our Chefs will gladly prepare any of our menus BOXED or BAGGED for an additional charge of \$2.50 each.



DISPOSABLE SET UPS ♦ Attractive Disposable Plates, utensils, Glassware, Napkins and Serving Pieces can be provided for an additional \$2.00 per guest.



DELIVERY POLICY ♦ Complimentary delivery for orders over \$200.00, Monday through Friday (during normal business hours) in Downtown DC; our standard "Below Minimum" Delivery Fee to Downtown DC is \$35.00 during normal business hours. Delivery Fees for other times/locations will vary depending on location and time of delivery.

TIMING for ORDERS ♦ We prefer that you place all orders at least 24 hours prior to desired delivery. However, should you find yourself in a "last minute crunch," phone our office and we will do our best to accommodate you. In addition, if you must cancel your order, you may do so, without charge, until 12:00 Noon on the day prior. After 12:00 Noon, due to the nature of our unique, custom prepared foods, order cancellations may incur fees.

TIMING for DELIVERY ♦ We schedule your deliveries for a window of 30-60 minutes prior to your event time. Please indicate what time your event will begin when placing your order.

WE PROVIDE A FULL RANGE OF ADDITIONAL GOODS & SERVICES, INCLUDING:

- ~Personalized Menu Design & Beverage Selection
 - ~Specialty Rental Equipment
 - ~Superior Service Personnel
 - ~Unique Event Site Selections
 - ~Creative Theme and Prop Displays
 - ~Music/Entertainment
 - ~Photography, Tenting, Lighting, Valet Parking and more...
- Ask your **EVENT CONSULTANT** for assistance planning your next celebration.

Our Goal is to Make
YOU Look Good!

Notes



Catering Consultant: _____

Extension: _____ E-mail: _____