

GENUINE

EXECUTIVE CATERING GUIDE



GENUINE



APPETIZERS & PLATTERS

Gourmet Cheese Display \$7.99

An elegant selection of mild cheddar, gorgonzola, smoked gouda, and fontina, garnished with fresh grapes and served with assorted gourmet crackers.

Sushi Sampler \$9.29

Chef's selection of premium seafood and vegetarian sushi rolls, artfully presented with three pieces per guest.

Baked Brie en Croûte \$4.99

Warm baked brie wrapped in golden pastry and accompanied by root beer and date chutney, caramelized onion and bacon jam, charred tomato jam, and spiced beet and orange chutney.

Antipasto Display \$14.99

A classic Italian assortment featuring prosciutto, Genoa salami, and capicola with marinated eggplant, roasted tomatoes, artichoke hearts, roasted red peppers, fresh mozzarella, cherry pepper salad, imported olives, and rosemary focaccia points.

Mediterranean Mezze Display \$12.99

A vibrant Mediterranean selection of hummus, baba ghanoush, tabbouleh, marinated feta, grape leaves, spiced Kalamata olives, and warm pita points.

Tapas Table \$9.99

A rustic display of Italian cured meats served with artisan breads, gourmet crackers, and flatbreads.

- **Select One Cheese:**
Feta · Creamy Gorgonzola · Brie
- **Select Two Dips:**
Lime-Cilantro Hummus · Jalapeño Red Pepper Hummus · Spinach Artichoke Dip · White Bean Dip
- **Select Three Accompaniments**
Roasted Balsamic Vegetables · Garbanzo Bean Salad · Grape Leaves · Marinated Olives · Assorted Sweet Peppers · Mozzarella & Tomato Salad
- **Add-On Selections – +\$1.50 each**
Roasted Tomatoes · Grilled Marinated Vegetables · Stuffed Piquillo Peppers · Prosciutto-Wrapped Asparagus · Prosciutto-Wrapped Melon

For a buffet add 10% to cost



HORS D'OEUVRES

GENUINE





HORS D'OEUVRES - CHILLED

Antipasto Skewers **\$2.99**

Fresh mozzarella, grape tomatoes, basil, and cured meats with lemon pesto oil drizzle.

Black & White Sesame-Crusted Tuna **\$3.99**

Sesame-crusted tuna with wasabi aioli and seaweed salad on crisp wonton.

Heirloom Tomato & Crab Salad **\$3.99**

Sweet crab and heirloom tomato salad served on crisp wonton rounds.

Eggplant Caponata Crostini **\$3.49**

Traditional Sicilian eggplant caponata served on toasted crostini.

Fig & Prosciutto Skewers **\$4.49**

Fresh figs and prosciutto with mascarpone cream.

Jumbo Shrimp Shooters **\$4.99**

Chilled jumbo shrimp served with horseradish cocktail sauce.

Shrimp & Avocado Toast **\$4.49**

Seasoned shrimp and avocado on artisan toast.

Shrimp & Scallop Ceviche **\$4.99**

Citrus-marinated shrimp and scallops with fresh herbs.

Seared Steak & Blue Cheese Crostini **\$3.49**

Seared steak with blue cheese and micro arugula on toasted crostini.

Seasonal Bruschetta **\$3.49**

Chef's seasonal topping served on toasted artisan bread.

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HORS D'OEUVRES - HOT

Baby Lamb Chops \$4.99

Grilled baby lamb chops with fig and apricot jam.

Beef Negimaki \$3.99

Teriyaki-glazed beef rolls with scallions.

Cilantro Lime Shrimp Skewer \$4.99

Grilled shrimp with cilantro lime marinade and curry dipping sauce.

Habanero Cornbread Bites \$3.49

Cornbread bites topped with pulled pork, pickled vegetables, and Carolina BBQ sauce.

Meatball Pomodoro \$3.49

Italian-style meatballs with pomodoro sauce and basil pesto.

Maryland Crab Cakes \$4.99

Classic crab cakes served with whole grain mustard remoulade.

Mini Beef Wellington \$4.99

Petite beef tenderloin wrapped in puff pastry with mushroom duxelles.

Seared Sea Scallops \$3.99

Pan-seared scallops with fresh strawberry salsa.

Thai Peanut Chicken Skewers \$3.49

Grilled chicken skewers with Thai peanut sauce and chili crisp.

Vegetable Spring Rolls \$3.49

Crisp vegetable spring rolls served with ginger dipping sauce.



GENUINE



DINNER SELECTIONS

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PLATED DINNER

Priced per person (10 person minimum)

Classic Plated Dinner

\$26.99

Includes one classic or vegetarian entrée choice, one salad, and two accompaniments. Served with assorted rolls and butter, iced water, iced tea or lemonade, coffee, and hot tea. Add Dessert for \$4.99

Premium Plated Dinner

\$36.99

Includes choice of two entrées from classic, premium or vegetarian, one salad, two accompaniments, and one dessert. Served with assorted rolls and butter, iced water, iced tea or lemonade, coffee, and hot tea.

Add Additional Entrée

\$9.99

Additional entrée selections may be added to either package.



SALADS

Included in the classic and premium dinner.

\$10.99 price per person (10 person minimum)

Iceberg Wedge

Crisp iceberg lettuce with grape tomatoes, red onion, blue cheese crumbles, and applewood-smoked bacon, finished with creamy blue cheese vinaigrette.

Watercress Salad

Fresh watercress with pickled poached beets, marinated grape tomatoes, crispy shallots, chèvre cheese, and roasted garlic vinaigrette.

Classic Caesar

Crisp romaine hearts with shaved Parmesan, house croutons, and creamy Caesar dressing.

Limestone Bibb Salad

Tender Bibb lettuce with aged goat cheese, poached pears, grape tomatoes, candied walnuts, and lemon Chardonnay vinaigrette.

Charred Tomato & Spinach Pasta Salad

Campanelle pasta tossed with charred tomatoes, fresh spinach, and a light vinaigrette.

Quinoa & Apple Salad

Nutty quinoa combined with crisp apples in a light, refreshing dressing.

Sweet Potato & Black Bean Salad

Roasted sweet potatoes and black beans tossed with fresh herbs and a bright vinaigrette.



CLASSIC DINNER SELECTIONS

CLASSIC DINNER ENTREES (choice of 1)

Apple Cider Braised Pork Shoulder

Slow-braised pork shoulder glazed with apple cider BBQ.

Herb & Garlic Roasted Pork Loin

Slow-roasted pork loin with charred shallots and confit grape tomatoes.

Miso-Marinated Mahi Mahi

Delicately marinated mahi mahi served with bright pickled peppers.

Roasted Chicken

Herb-roasted chicken finished with charred onion thyme jus.

Roasted Tri-Tip Beef

Fire-roasted tri-tip with roasted shallot and Marsala mushroom ragout.

Seared Salmon

Pan-seared salmon finished with tomato basil marmalade.

Slow-Roasted Beef Brisket

Tender slow-roasted brisket finished with a smoky honey-chipotle glaze.

Southern Shrimp & Grit Cakes

Savory shrimp and stone-ground grit cakes served with roasted vegetables, roasted garlic, and sage brown butter.

Thai Chicken Curry

Aromatic Thai curry with tender chicken, coconut milk, and fragrant spices.



CLASSIC & PREMIUM DINNER SELECTIONS

VEGETARIAN & VEGAN DINNER ENTREES

Herb-Grilled Portobello Steak

Served with kale and walnut pesto.

Lemongrass-Braised Tofu

Fragrant tofu with rice, vine-pickled cucumbers, and green Thai curry sauce.

Wild Mushroom Risotto

Creamy risotto with wild mushrooms, black garlic, sherry-thyme butter, and Pecorino cheese.

Chanterelle Mushroom Gnocchi

Potato gnocchi with chanterelle mushrooms, fresh corn, sage brown butter, and Parmesan.

Grilled Eggplant Medallions

Roasted red peppers and spinach finished with Moroccan chermoula sauce.



PREMIUME DINNER SELECTIONS

PREMIUM DINNER ENTREES

(choice of 2 for Premium Dinner)

Balsamic & Orange-Marinated New York Strip Steak Confit

Served with roasted garlic herb butter.

Bloody Mary-Marinated New York Strip Loin

Finished with lime, horseradish, and sun-dried tomato sauce.

Boston Blue Cod

Pan-roasted cod served with bright pickled vegetable salad.

Chesapeake Crab Cakes

Classic Maryland-style crab cakes with tomato basil marmalade.

Red Wine-Braised Boneless Short Rib

Slow-braised short rib finished with rich short rib reduction.

Roasted Salmon

Oven-roasted salmon with brown butter caper sauce.

Seared Ahi Tuna

Pepper-seared ahi tuna served with crisp pickled vegetables.

For a buffet add 10% to cost



CLASSIC & PREMIUM DINNER SELECTIONS

(choice of 2 accompaniments)

ACCOMPANIMENTS

Black Quinoa

Nutty black quinoa prepared with herbs.

Boursin Grits

Creamy stone-ground grits finished with Boursin cheese.

Jasmine Rice

Fragrant steamed jasmine rice.

Maple-Roasted Sweet Potatoes

Caramelized sweet potatoes finished with a light maple glaze.

Smashed Yukon Gold Potatoes

Crispy smashed Yukon Gold potatoes with herbs.

Tri-Color Fingerling Potatoes

Roasted tri-color fingerling potatoes with olive oil and herbs.

Wild Mushroom Risotto

Creamy risotto with seasonal wild mushrooms.

VEGETABLE ACCOMPANIMENTS

Braised Collard Greens & Butternut Squash

Slow-braised collard greens with roasted butternut squash.

Bok Choy

Oven-roasted bok choy with light seasoning.

Charred Broccolini

Char-grilled broccolini with savory seasoning.

Green Beans Almondine

Tender green beans with toasted almonds and butter.

Roasted Root Vegetables

Seasonal root vegetables roasted with herbs.



CLASSIC & PREMIUM DINNER SELECTIONS

Choice of 1 for premium dinner or +\$4.99 for classic dinner.

DESSERT

Basque Cheesecake

Rich caramelized cheesecake with a lightly brûléed top.

Classic Crème Brûlée

Silky vanilla custard finished with a crisp caramelized sugar crust.

Espresso Mocha Panna Cotta

Velvety espresso-infused panna cotta with notes of dark chocolate.

Cinnamon Apple Galette

Rustic apple tart with warm cinnamon spice, served with whipped cream.

Blueberry Lemon Tartlet

Buttery tart shell filled with bright lemon curd and fresh blueberries.

Salted Caramel Cake

Moist layered cake finished with rich salted caramel frosting.



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BEVERAGES





Priced per person (10 person minimum).

HOT BEVERAGES

Gourmet Coffee Service **\$2.59**
Freshly brewed regular and decaffeinated coffee with assorted teas, honey, cubed sugar and flavored syrups.

Gourmet Hot Cocoa Bar **\$2.29**
Rich hot cocoa served with whipped cream, shaved chocolate, crushed peppermint, and marshmallows.

Hot Cocoa **\$1.29**
Classic hot cocoa served warm.

COLD BEVERAGES

Chilled Juice Selection **\$1.79**
Orange, cranberry, apple, or grapefruit juice.

Bottled Water Service **\$1.59**

Assorted Canned Sodas **\$1.29**

Sparkling Water **\$1.99**

Half-Pint Milk **\$1.09**
Whole, 2%, or skim.

Fruit-Infused Spa Water **\$1.79**
Refreshing water infused with seasonal fruit.

Iced Tea **\$1.79**
Sweetened or unsweetened.

Lemonade **\$1.79**

Iced Filtered Water **\$1.59**

Priced per person (10 person minimum).

MOCKTAILS

Agave Lime Topo Chico Refresher **\$4.99**

Sparkling Topo Chico with fresh lime and agave nectar.

Seasonal Berry Julep **\$4.99**

Fresh seasonal berries with mint and citrus over crushed ice.

Lemon Basil Mojito **\$4.99**

Bright lemon and fresh basil with mint and sparkling soda.

Alcoholic beverages upon request



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