



Hors D'Oeuvres

- Deviled Eggs – Smoked Paprika or Traditional \$14/dozen
- Goat Cheese and Sundried Tomato Tartlet \$18/dozen
- Gougeres – Swiss Cheese Puffs \$14/dozen
- Buffalo Wings with Blue Cheese Dip and Carrots \$10/dozen
- Smoked Trout Spread with Cucumbers \$4/dozen
- Grilled Chicken Skewers with Chipotle BBQ Dipping Sauce \$9/dozen
- Lemon Garlic Chicken Skewers \$16/dozen
- Cilantro Chicken Bites with Sweet and Sour Dipping Sauce \$8/dozen
- Sweet Corn Fritters with Habanero Remoulade Sauce \$9/dozen
- Smoked Salmon Finger Sandwiches \$10/dozen
- American Artisanal Cheese Plate with Complements \$49(serves 10-12)/\$99(serves 20-25)
- Mini Crab Cakes with House Made Tartar Sauce \$34/dozen
- Cured Meat Platter with Complements \$36-serves 6
- Crudités Platter with Creamy Herb, Green Goddess or Blue Cheese Dressing \$25-Serves 6
- Grilled Vegetables with Romesco Sauce \$18-Serves 6
- Meatballs with Marinara or Herb Cream Sauce \$10/dozen
- Shrimp Cocktail with Lemons and House Made Cocktail Sauce \$19.95/pound, minimum 2 pounds
- Mushroom Caps Stuffed with Bread Crumb and Parmesan Cheese Stuffing \$18/dozen
- Smoked Salmon Platter with Pumpernickel Crisps, Capers, Red Onion, and Whipped Cream Cheese \$49 – Serves 6
- Chicken and Apple Sausage and Pickled Red Onion on Pretzel Chip \$18/dozen
- Pork Rillette with Brandied Prune on Toast Point \$18/dozen
- Pulled Pork Tostada with Queso Fresco and Scallions \$18/dozen
- Little Twice Baked Potatoes with Crispy Bacon \$18/dozen
- Shaved Roast Roseda Angus Beef Finger Sandwich with Horseradish Cream and Arugula
- Argentine Beef Skewers with Chimichurri Sauce and Lemon Aioli Dipping Sauce \$18/dozen
- Little Bacon and White Cheddar Quiche \$28/dozen
- Little Roseda Beef Sliders with Food Matters' Spice, Kosher Pickle, and Garlic Butter on Brioche \$28/dozen

Bacon Wrapped and Blue Cheese Stuffed Dates \$26/dozen
Antipasto Platter with Marinated Grilled Portobellos, Roasted Red Peppers, Pickled Vegetables, Italian Cured Meats, and Crostini \$75(serves 10-12)/\$149(serves 20-25)
Bruschetta Platter with Mushroom and Sundried Tomato or Roasted Garlic and White Bean Topping served with Crostini. \$35(serves 10-12)/\$69(serves 20-25)

Soups

Cold or Hot, We Have Some Great Soups! Our Selection Changes Seasonally so Please Ask Which Soups We Presently Offer.

Quarts (4-6 Servings) \$35
Half Gallons (8-12 servings) \$69

Vegetable Lentil Soup
Cape May Clam Chowder
Roast Butternut Squash Soup with Thai Curry
Silky Black Bean Soup

Salads

(Minimum 10 people)

Garden Fresh Salad with Mesclun Greens, Cherry Tomatoes, Cucumbers, Carrots and Honey Cider Vinaigrette \$4/person
Mesclun Greens with Goat Cheese, Croutons, Sunflower Seeds, Dried Cranberries, and Sherry Vinaigrette \$4/person
Creamy Pasta Salad \$6/person
Traditional Pasta Salad with Shrimp \$9/person
Mediterranean Salad with Romaine Lettuce, Cucumbers, Dried Tomatoes, Kalamata Olives, Feta Cheese, Croutons, and Creamy Greek Dressing \$4/person
Creamy Ham, Cheese, and Apple Salad \$4/person
Egg Salad \$4/person
Santa Fe Chicken Salad with Romaine, Grilled Amish Chicken Breast, Black Beans, Corn, Avocado, Tortilla Strips and Tequila Lime Vinaigrette \$6/person
Tarragon Chicken Salad \$8/pound
Cucumber and Dill Salad with Sour Cream \$4/person
Quinoa Salad with Cucumber, Lime, Jalapeño, and Red Onion \$3/person
Warm Organic Potato Salad with Bacon and Vinegar Dressing \$5/person
Creamy Country Cole Slaw \$3/person
Cucumber Salad with Dill and Sour Cream \$3/person
Sunkissed Tomato Salad with Basil, Red Onion, and Balsamic Vinaigrette \$4/person
(Seasonal)
Green Bean Salad with Hazelnut Vinaigrette \$4/person
Roasted Corn, Tomato, and Blue Cheese Salad with Lemon Garlic Vinaigrette \$4/person
Marinated Flank Steak Salad with Romaine Lettuce, Balsamic Red Onions, Blue Cheese, Balsamic Vinaigrette \$8/person

Sandwich Platters

(Minimum 10 people)

Traditional Sandwich Platter: Includes Sliced Meats, Cheeses, Mayo, Mustard, Pickles, Sprouts \$9/person

Italian Sandwich Platter: Includes Sliced Italian Meats, Cheeses, Mayo, Mustard, Pickles, Sprouts \$10/person

Silver Dollar Sandwich Platter(each sandwich ordered in ½ dozen increments):

Prosciutto, Fontina, and Arugula

Curried Chicken Salad and Boston Lettuce

Pulled BBQ Pork with Creamy Cole Slaw

Roast Turkey with Cranberry Sauce, Mayonaisse, and Boston Lettuce

Shaved Roast Roseda Angus Beef with Horseradish Cream and Arugula

\$18/Half Dozen

Add Chips and Cookies to Sandwich Platter: \$3/person

Sandwiches

Cuban Sandwich: Pressed Sandwich with Pork, Ham, Swiss, Mustard, and Pickles
\$6.99 each

Vegan Wrap: Guacamole, Sprouts, Sliced Radishes, and Cucumbers on Lavash
\$4.99 each

Ham and Arugula Wrap: Sliced Ham, Fontina Cheese, Arugula, Mustard, and Mayo \$6.99 each

Egg Salad Sandwich \$4.99 each

Tarragon Chicken Sandwich \$6.99 each

Curry Chicken Salad Sandwich \$6.99 each

Roast Beef Sandwich with Horseradish Cream and Cheddar Cheese \$6.99 each
Chips \$1.00 per person

Vegetables

Broccolini with Garlic and Chile Infused Olive Oil \$12/pound

Oven Roasted Vegetables with Herbs \$11/pound

Braised Spiced Red Cabbage \$9/pound

Honey Glazed Pennsylvania Carrots \$10/pound

Grilled Thyme Scented Portobello Mushrooms \$13/pound

Yukon Gold Mashed Potatoes \$8/pound

Fingerling Potatoes with Butter and Parsley \$8/pound

Herbed Mashed Sweet Potatoes \$8/pound

Green Beans with Crispy Onions \$7/pound

Sauteed Zucchini with Cilantro and Lime \$7/pound

Sauteed Kale with Chile Flakes and Extra Virgin Olive Oil \$10/pound

Creamed Swiss Chard \$11/pound

Roasted Cauliflower with Raisins and Capers \$11/pound

Brussels Sprouts with Bacon and Whole Grain Mustard \$11/pound

Potato Gratin with Cream and Garlic \$9/pound
Ratatouille with Basil \$10/pound (seasonal)
Maple Roasted Sweet Potatoes \$9/pound
Quinoa Pilaf with Carrots, Onion, and Spinach \$10/pound
Israeli Couscous with Fennel and Orange \$9/pound
Succotash of Corn, Lima Beans, and Red Peppers \$10/pound

Meats and Seafood

Whole Roast Amish Chicken \$13.95/pound
Roast Amish Chicken Breast \$14.95/pound
Braised Natural Pork Ribs \$17.95/pound
House Made Duck Confit \$15.95/pound
Roasted Beef Top Round \$18.95/pound
Grilled Lime and Cilantro Shrimp Skewers \$19.95/pound
Roseda Angus Beef Meatloaf \$11.95/pound
Seasonal Fresh Fish \$24.95/pound
Maine Lobster Tail \$17.95 each
Lump Crab Cakes (4 oz.) \$13.95 each
Roast Maple Lawn Farm Turkey Breast \$13.95/pound
Brown Sugar Roasted Natural Pork Loin \$19.95/pound
Mild Chile Marinated and Grilled Natural Pork Chops \$19.95/pound
Pepper Crusted Duck Breast \$22.95/pound
Roseda Beef Prime Rib \$34.95/pound

Sauces and Relishes

House Made Guacamole \$7/pint
Marinara Sauce \$7/pint
Zesty Pizza Sauce \$7/pint
Atomic Habanero Sauce \$7/cup
Old Fashioned Gravy \$6/pint
Cocktail Sauce \$7/pint
Romesco Sauce \$12/pint

Dinners

Minimum 10 people
Pulled Pork Barbeque Dinner: Includes Pulled Pork, Rolls, BBQ Sauce, and Cole Slaw \$12/person
Chicken Dinner: Roasted Amish Chicken with Sour Cream Mashed Potatoes, Gravy and Mustardy Green Beans \$15/person
Local Lamb Dinner: Includes Grilled Leg of Virginia Lamb with Mushroom-Zucchini Barley and Green Bean Salad \$25/person
Oktoberfest(Available Year Round) An Assortment of Sausages, Locally Made Sauerkraut, Red Cabbage, Mashed Potatoes, and Mustard \$17/person

Oyster Roast – Southern Style with Fixin’s, Ham Biscuits, Corn Muffins, Mixed Salad with Buttermilk Dressing, and Fried Apple Pies \$27/person

Brunch, Pastries and Breads

Fruit and Yogurt Parfait (8 oz.) \$2.95

Granola and Yogurt Parfait (8 oz.) \$2.95

Egg Strata \$36.95 – Serves 8-12

Seasonal House Made Muffin and Scone Platter – an assortment with butter \$4/person

Quiche – Made in House – Customize it or Choose from Lorraine(Bacon and Cream), Ham and Swiss, Mushroom, Leek and Goat Cheese. Serves 6-8 People. \$28.95

Artisanal Dinner Rolls \$10.95/dozen

Rustic Baguette \$2.99/each

Rustic Wheel \$17.99/each

Desserts

Roasted Walnut Carrot Cake with Cream Cheese Frosting(serves 8-12) \$39.95

Banana Cake with Cream Cheese Frosting(serves 8-12) \$39.95

Chocolate Hazelnut Bread Pudding(serves 8-12) \$24.95

Tres Leches(serves 8-12) \$39.95

Seasonal Fruit Crisp(serves 8-12) \$29.95

Rum Raisin and Cinnamon Rice Pudding(serves 8-12) \$24.95

Brownies \$15/dozen

Petite Cookie Platter (Chocolate Chip, Cranberry Oatmeal White Chocolate, Almond, Chocolate Sugar, and Coconut Macaroon) \$24.95

Brownie and Bar Platter (Chocolate Brownie, Lemon Bar, Peanut Butter and Jelly Blondie) \$24.95

Cookie and Brownie Combo Platter \$24.95

Cupcake Platter (Vanilla, Devils Food, or Roasted Walnut Carrot Cake) Choice of Frosting(Cream Cheese, Chocolate Buttercream, White Chocolate Buttercream).

\$28/dozen

Baby Cupcake Platter (Vanilla, Devils Food, or Roasted Walnut Carrot Cake)

Choice of Frosting(Cream Cheese, Chocolate Buttercream, White Chocolate Buttercream) \$15/dozen

Don’t see it? - Please inquire!

We can also help you choose your wine, beer or non-alcoholic drinks to match your order.

703-461-3663

info@foodmattersva.com