

November Specials 2018



SAINT GERMAIN
CATERING

CARVED WHOLE TURKEY PACKAGES - \$319.99 Serves up to 12pp | \$589.99 Serves up to 24pp

Includes Carved Whole Turkey topped with Rosemary Brown Gravy, Apricot Spiced Glazed Ham, Roasted Garlic Mashed Potatoes, SGC Stuffing, Sweet Potato Casserole with Marshmallow, Maple & Pecans, Green Bean Casserole with Crispy Onions, SGC Dinner Rolls, SGC Signature Pumpkin & Apple Pies with Cinnamon Whipped Cream

NOVEMBER SIGNATURE CUPCAKES - \$3.99ea / \$39.99per dozen

Pumpkin Spice Cupcakes, Vanilla-Pear Cupcakes, and Dark Chocolate-Cherry Cupcakes

NOVEMBER BREAKFAST SLIDERS (2pp) - \$11.99pp

Fresh Scrambled Egg, Turkey Sausage & White Cheddar Slider - Fresh Scrambled Egg, Bacon & Swiss Slider, served with our Fresh Sliced Fruit Platter

AUTUMN PECAN FRENCH TOAST CASSEROLE CUPS - \$13.49pp

SGC Signature Individual French Toast Cups (1pp) topped with Toasted Pecans and Brown Sugar, Scrambled Eggs, Smoked Bacon & Turkey Sausage Links, Fresh Sliced Fruit Platter, Maple Syrup

FALL BREAKFAST PASTRY PLATTER & HOT CIDER - \$9.99pp

Pumpkin Danish, Almond Croissant, Chocolate Danish, Cheese Danish served with Hot Fresh Mulled Apple Cider

PUMPKIN PASTRY PLATTER - \$4.99pp

Fresh Baked Pumpkin Muffins, Pumpkin Streusel Breakfast Loaf, Pumpkin Danish

WAITIN' FOR THAT WINTER WONDERLAND - \$18.49pp

Sweet Potato crusted Chicken Breast set on Dijon Cream Sauce, Cider Roast Pork Loin with Apples, Kale & Cider au jus, Roasted Sweet Potatoes with Fresh Herbs, Brussel Sprouts with Carrots, Fresh Thyme and Lemon Butter, Roasted Beet Garden Salad with Pumpkin Seeds, Balsamic Vinaigrette, SGC Focaccia Bread

ROASTED WHIFFLETREE FARM TURKEY (minimum 12pp) - \$19.99pp

Slow Roasted Virginia Pastured Whole Carved Turkey with Rosemary Gravy, Seasonal Roasted Vegetable Medley, Herb Roasted Red Bliss Potatoes, SGC Garden Salad with SGC Signature Dressings, SGC Dinner Roll Assortment

WINTER BREAK CANCUN QUESADILLAS - \$14.99pp

Chipotle Chicken Quesadillas - Flour Tortillas with Chicken, Jack Cheese & Pico de Gallo - Chipotle Veggie Quesadillas - Flour Tortillas with Caramelized Onion, Seasonal Vegetables & Jack Cheese served with Cilantro-Lime Cream, Mexican Rice with Ranchero Beans, Fresh Cilantro Salsa, Sour Cream and Fresh Guacamole, Tri Color Tortilla Chips, SGC Garden Salad with Jalapeno Ranch Dressing & White Balsamic Vinaigrette

GINGERBREAD & COFFEE STATION - \$7.99pp

SGC gingerbread squares Dusted with Powdered Sugar, Regular Coffee Box, Creamers, Sugars, Cups & Stirrers

'FALL' for NEW YORK - \$6.99pp

Our delicious NY Cheesecake served with Berry Compote and Chocolate Ganache on the side

HOT SUBS a la THANKSGIVING - \$16.99pp

The 2018 Gobbler: - Fresh Baked Croissant with Fresh Sliced Turkey, Sautéed Kale and Cranberry Relish - Hot Roast Beef Baguette: SGC Roast Beef with Caramelized Onion, White Cheddar, Horseradish Aioli and Caramelized Onions, Toasted Fennel Seed Parmesan Chips, SGC Autumn Green Salad with Roasted Vegetables and SGC Signature Dressings, Signature Fall Cookie Assortment

THANKSGIVING CELEBRATION - \$18.49pp

Sliced Roasted Turkey Breast with Rosemary Gravy, Sliced Spiral Ham with Maple Glaze, SGC Stuffing, Orange-Cranberry Relish, Green Bean Casserole w/Crispy Onions, SGC Dinner Rolls, Classic Pumpkin Pie & Apple Pie with Vanilla whipped Cream

WARM WEATHER DREAMIN' SOUP & SALAD - \$15.79pp

Beef & Farro Stew with Vegetables, Creamy Mushroom Bisque, Entrée Winter Green Salad with Pears, Feta & Caramelized Onions, SGC Balsamic Vinaigrette, Assortment of Rolls with Butter, Signature Fall Cookie Assortment

BAKED AUTUMN PASTA BUFFET - \$13.99pp

Baked Fusilli with Butternut Squash Cream & Parmesan - Penne al Forno with Roasted Tomato Pomodoro, Mozzarella & Basil, SGC Caesar Salad, SGC Focaccia Bread

VIRGINIA FARMERS WINTER BOUNTY- \$18.99pp

Herb Roasted Whiffletree Farm Chicken set in Fennel au Jus, Grilled Local Bratwurst Sausage Links with SGC Red Cabbage 'Sauerkraut', Baked Macaroni & Cheese, Barbecue Baked Beans, SGC Signature Coleslaw, Fresh Baked Corn Muffins Brushed with Honey Butter

FALL STUFFED CHICKEN - \$16.69pp

Boneless Chicken Stuffed with Kale, Mozzarella Cheese and Sundried Tomatoes with Herb Cream Sauce, Penne Pasta with Sun-Dried Tomato & Basil Cream and Parmesan, Roasted Fall Vegetables, SGC Autumn Garden Salad with Signature Dressings, SGC Dinner Rolls

ROASTED BEEF LOIN & BRAISED PORK - \$16.99pp

Winter Spiced Beef Loin topped with Mushroom-Red Wine Espagnole Sauce, Braised Pork with Caramelized Onion & au Jus, Roasted Garlic Mashed Potatoes, Roasted Fall Vegetables, SGC Autumn Green Salad with Signature Dressings, SGC Dinner Roll Assortment

HOLIDAY DESSERT EXTRAVAGANZA - \$6.29pp

Variety of Miniature Holiday Celebration Desserts to include Miniature Pumpkin Cupcakes, Chocolate Florentine Cookies, Holiday Macarons, Pumpkin Dessert Shooters, Apricot Thumbprint Cookies and Chocolate Truffles (2 pieces per person)

PUMPKIN & CRUMBIN' ALL FALL - \$4.99pp

Saint Germain Pumpkin Roll Slices, Pumpkin Cheesecake Drops, and our seasonal variety of Crumb Cakes dusted with powdered sugar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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