

FEBRUARY SPECIALS 2019



SAINT GERMAIN
CATERING

Golden Raisin & Walnut French Toast Casserole - \$14.29pp

Fresh Challah Bread soaked in Winter Spice baked Golden Brown, Fresh Scrambled Eggs, Turkey Sausage Patties, Sliced Fruit Platter

Winter Country Breakfast - \$13.99pp

Fresh Baked Biscuits (2pp) & Thick Country Sausage Gravy, Bowl of SGC Fruit Salad, Fresh Scrambled Eggs

Chicken BrieLT, Roast Beef Panini & Bisque - \$15.29pp

Local Striata Bread Panini Duo (1pp) with Grilled Chicken, Brie, Bacon, Sautéed Spinach & Tomato Jam – Slow Roasted Beef, White Cheddar, Caramelized Onion & Grain Mustard, Greek Salad with Balsamic Vinaigrette, Roasted Tomato & Basil Bisque

European Lunch Sandwich Sampler - \$14.99pp

Smoked Ham & Brie Baguette with Arugula & Tomato, Roasted Mediterranean Vegetable Ciabatta, Turkey-Walnut Salad on Cranberry Bread, SGC Winter Garden Salad with Duo of SGC Dressings, Bowl of Toasted Fennel Seed Parmesan Chips

New Orleans Chicken, Shrimp & Grits - \$18.79pp

Sliced Chicken Breast topped with Shrimp sautéed with Trinity, served with Goat Cheese Kissed Yellow Grits and Roasted Winter Vegetable Medley, Served with Winter Greens Salad, SGC Sweet & Salty Cornbread, New Orleans Bread Pudding & Crème Anglaise

Ski Jump Savory Sweet Potato Gnocchi - \$16.99pp

Potato Gnocchi tossed with Roasted Sweet Potatoes, Caramelized Onions, Kale and Ricotta Cheese, topped with Parmesan, Roasted Chicken Breast with Toasted Fennel au Jus, SGC Caesar Salad, Rustic Parmesan-Herb Baguette Slices, Chocolate Dipped Cannoli w/Honey Sweetened Ricotta & Apricot Thumbprint Cookies

Snow Drift Confections & Sweets (2pp) - \$7.29pp

Strawberry-Mint Petite Fours, Pear-Blackberry Frangipane Bites, S'mores Thumbprint Cookies, Peanut Butter & Jelly Cheesecake Bars, Winter Macarons (Minimum 12pp)

Bountiful Bobsleddin' Breakfast - \$13.99pp

Assortment of Fresh Baked Danish, Donut Beignets & Flavored Croissant, Fresh Scrambled Eggs, SGC Breakfast Potatoes, Smoked Bacon & Sausage, Bowl of Whole Fruit

Fried Chicken & Waffle Brunch - \$14.89pp

Buttermilk Fried Chicken Cutlets & Belgian Waffles served with Cayenne Maple Syrup & whipped Butter, Smoked Bacon, SGC Garden Salad with Duo of Dressings, Cherry Cream Shooters & Miniature Cookies

Mardi Gras Gumbo - \$18.99pp

Stewed Shrimp, Andouille & Okra Gumbo, with Fluffy White Rice, Grilled Seasonal Vegetables, Garden Salad with Duo of SGC Dressings, Fry Bread with whipped Honey Butter, King Cake Ring and Pear-Blackberry Frangipane Petite Fours

Hubbies Favorite - \$19.99

Petite Beef Medallions topped with Mushroom Demi Glace & Salmon topped with Kale and Goat Cheese dressed in White Wine Sauce, with Roasted Winter Vegetables, Roasted Parmesan Red Potatoes, SGC Winter Green Salad with Duo of Signature Dressings, SGC Bread Platter

Wonderful Winter Fajita Bar - \$18.89pp

Braised Beef Picadillo, Grilled Mahi Mahi with Peppers & Onions, Grilled Flour Tortillas, Sour Cream, Guacamole, SGC Hot Sauce, Cilantro Rice & Black Beans, SGC Garden Salad

Chocolate Dipped Fantasy - \$10.99pp

A Bountiful Display of Sweet Indulgences (4 pcs. per person) - Chocolate Dipped Strawberries drizzled with White Chocolate & Sprinkles, Dark Chocolate Dipped Pretzels, White Chocolate-Strawberry Muffins, French Macarons and Chocolate Dipped Cheesecake Pops with Valentine Decor

SGC Signature Valentine's Cupcakes

\$3.99ea - \$39.99/dozen

Marble Chocolate w/Dark Chocolate Ganache & 'Pearls', Red Velvet with Toasted Almond Cream Cheese Icing, Lemon-Raspberry with White Chocolate Buttercream

SGC 'Express' Sandwiches on the Run - \$10.99pp

Choice of SGC Signature Sandwich/Wrap, served with Assortment of Individual Bag Chips, Whole Fruit
Choice of: Chicken Caesar Wrap, SGC Italian Sandwich, Mediterranean Vegetable-Hummus Wrap, or SGC Turkey-Walnut Salad Croissant Sandwich

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

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