

BITTERSWEET
CATERING

Old Town's Favorite Caterer

BREAKFAST

All breakfast prices are per person. Minimum order is 10, unless otherwise noted.

EGGS

Classic Quiche 5.95
individual servings of mixed eggs, cream, bacon and Swiss cheese baked in a tart shell

Classic Quiche - whole 48.95
mix of eggs, cream, bacon and Swiss cheese baked in a pie crust shell, serves 12

Egg White Frittata 5.95
individual servings baked egg whites, mushrooms, spinach and Swiss cheese

Egg White Frittata - pan 48.95
baked egg whites, mushrooms, spinach and Swiss cheese, serves 12

Strata 5.95
individual servings of baked layers of egg, sausage, bread, cheddar cheese and peppers

Strata - pan 48.95
baked layers of egg, sausage, bread, cheddar cheese and peppers, serves 12

Traditional Scrambled Eggs 4.95
fresh and fluffy scrambles

Vegetable Quiche 5.95
individual servings of mixed eggs, cream, cheddar cheese and assorted roasted vegetables baked in a pie crust shell

Vegetable Quiche - whole 48.95
mix of eggs, cream, cheddar cheese and assorted roasted vegetables baked in a pie crust shell, serves 12



Sliced Fruit Display

THE BAKERY

minimum 12

Assorted Breakfast Pastries - tray 49.95
assortment of mini croissants, danish, breakfast breads, cinnamon buns, maple pecan rolls, cheddar chive biscuits and whipped butter, serves 12

Blueberry Oatmeal Bake - pan 42.95
oatmeal baked with bananas, blueberries and pecans, served warm, serves 12

Breakfast Cookies - tray 26.95
simply oats, bananas, peanut butter and dried cranberries, serves 12

Cheddar Chive Biscuits 5.50
freshly baked biscuits with baked ham and cheddar cheese

Cinnamon Buns - pan 34.50
homemade buttery cinnamon buns, served warm with confectioner's sugar glaze, serves 12

Croissants and Danish - tray 49.95
assortment of mini croissants and danish pastries, serves 12

English Scones 4.50
your choice of chocolate chip, cranberry or blueberry

Muffins 4.25
assortment of blueberry, lemon poppy seed or chocolate

YOGURT & FRUIT

Breakfast Parfaits 5.50
berry yogurt, fresh fruit and granola layered in individual disposable cups

Fruit Cups 5.50

Fruit Salad with Berries - bowl 55

Fruit Skewers with Yogurt Dipping Sauce 3.25

Greek Yogurt Display 38
Greek plain yogurt, granola, honey and dried fruit, serves 10

Overnight Oats, Blueberry 4.50
old fashioned oats, chia seeds and a touch of vanilla, soaked overnight in milk, topped w/ blueberries

Overnight Oats, Coffee 4.50
old fashioned oats, chia seeds and a touch of vanilla, soaked overnight in milk and coffee

Sliced Fruit Display



- small serves 10 55
- large serves 20 100

BREAKFAST PACKAGES

#1 The Continental **9.95**
assortment of mini breakfast pastries: flaky croissants, assorted danish, breakfast breads, cinnamon buns, maple pecan rolls and cheddar chive biscuits, served with whipped butter and a seasonal fresh fruit display
add mini bagels with cream cheese **11.95**

#2 Bittersweet's All American Breakfast **15.95**
scrambled eggs, country style potatoes or hash brown potatoes; served with seasonal fresh fruit salad, cheddar chive biscuits and sweet butter and choice of pork sausage links or crispy bacon
substitute chicken sausage **add 1**

*** #3 Smoked Salmon Display** RW
slices of Atlantic smoked salmon served with plain and everything bagels, chopped red onions, tomatoes and capers accompanied by sliced fresh fruit
- **small serves 10** **185**
- **large serves 20** **295**

BREAKFAST CLASSICS

Bagel Bar **5.50**
assorted bagels with whipped plain and vegetable cream cheese, whipped butter and strawberry jelly
- **mini bagels** **4.25**

Belgian Waffles **3.95**
crispy waffles, maple syrup, whipped cream and fruit compote

Breakfast Charcuterie **295**
smoked salmon, prosciutto and artisanal cheese with hard boiled eggs, cucumbers & asparagus, served with mini croissants and herbed cream cheese, serves 15-20

French Toast Muffins **5.95**
french toast baked in a muffin cup, crispy outside, soft and tender inside served with maple syrup

Oatmeal Bar **5.50**
rolled oatmeal served with almond slivers, raisins, dried blueberry and cinnamon sugar



Breakfast Charcuterie



French Toast Muffins

ADDITIONAL SIDES

Bacon Strips	**4.95**
Pork Sausage Links	**4.95**
Chicken Sausage Links	**4.95**
Country Style Potatoes	**4.25**
Granny's Granola Bars	**3.95**
Hard Boiled Eggs (2)	**1.95**
Scrambled Eggs	**4.95**

BREAKFAST SANDWICHES

Egg White, Avocado and Tomato Sandwich **9.95**
on a croissant bun

Ham, Egg and Cheese Sandwich **9.95**
on a cheddar chive biscuit or croissant bun

Sausage, Egg and Cheese Sandwich **9.95**
on a croissant bun

*** Miniature Breakfast Sandwich Platter** RW
a selection of mini blt croissants, smoked salmon bagels, zucchini biscuits with vegetable cream cheese, banana bread sandwiches with smoked turkey and citrus cream cheese, cinnamon raisin bagels with nutella and sliced banana
- small serves 8-10 **60.95**
- large serves 16-20 **115.95**

South of the Border Burrito **10.95**
flour tortillas filled with scrambled eggs, smoked ham, cheddar cheese, peppers and onions, served with pico de gallo

SANDWICHES

Minimum order is 12, minimum 3 per variety. Gluten free bread available on request.

PREMIUM

12.50 each

B.L.A.T.
bacon, lettuce, avocado, tomato and mayo on multigrain

Chicken Pesto
thinly sliced grilled chicken with provolone and roasted red peppers on ciabatta with pesto mayo

Italian Hoagie
ham, Genoa salami, capicola, lettuce, tomato, onions and roasted red pepper aioli on a hoagie roll

Italian Prosciutto
prosciutto, mozzarella, sundried tomatoes, olive tapenade, fresh basil and sliced tomatoes on focaccia

Muffaletta
smoked ham, hard salami, prosciutto, olive spread, lettuce and tomato on ciabatta

Old Fashioned Chicken Salad
diced chicken breast, celery, relish, mayo, lettuce and tomato on a pretzel bun

*** Roast Beef, Dill Havarti & Boursin** RW
roast beef, dill havarti and boursin cheeses, lettuce and tomato on ciabatta

TLC
roasted turkey, havarti cheese, bacon, avocado, tomato and honey-mustard on focaccia

Tuna Club
albacore tuna, Swiss cheese, bacon, avocado and sliced hard-boiled eggs on ciabatta

REGULAR

10.95 each

Egg Salad
hard boiled eggs, diced celery, dijon mustard, mayo, fresh lettuce and tomato on sourdough bread

*** Roast Beef & Swiss** RW
roast beef and Swiss cheese with horseradish crema, lettuce and tomato on dark honey wheat

Roasted Turkey Breast with Swiss
roasted turkey breast, lettuce, tomato and Swiss cheese on multigrain

Sliced Grilled Chicken
chicken breast, lettuce, tomato and provolone on sourdough bread

Tuna Salad
albacore tuna, diced celery and onions, shredded carrots, mayo, lettuce and tomato on sourdough bread

Virginia Baked Ham & Swiss
baked ham, swiss cheese on marble rye bread

** If you require other allergen information please contact your Customer Service Representative.

VEGETARIAN VEGAN GLUTEN FREE

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

Lunch Package
Sandwich & Wrap Tray





Boxed Lunch

VEGETARIAN

10.95 each

Caprese
mozzarella, arugula, sliced tomatoes and basil with pesto aioli on ciabatta

Field Green Wrap
mesclun greens, hummus, tomatoes, cucumbers, roasted peppers and feta cheese in a spinach tortilla

Grilled Vegetable Wrap
grilled zucchini, portobello mushrooms, peppers and yellow squash with pesto in a spinach tortilla

Mediterranean Sandwich
sundried tomatoes, olive tapenade, mozzarella cheese, tomato and basil on ciabatta

Seasonal Vegetable Wrap
julienned raw veggies with boursin cheese in a spinach tortilla

Vegan Hummus Wrap V
lettuce, tomato, onion, cucumber, sundried tomato and hummus on tomato basil tortilla

WRAPS

10.95 each

Cobb Salad Wrap
sliced chicken breast with bacon, lettuce, tomato, cheddar cheese, avocado, egg and blue cheese dressing wrapped in a tomato basil tortilla

Greek Chicken Wrap
sliced chicken, olives, red peppers, cucumbers and feta with tzatziki dressing in a flour tortilla

Lemon Chicken Wrap
pulled lemon chicken with baby spinach in a flour tortilla

*** Roast Beef Firecracker Wrap** RW
Philly roast beef, avocado, pepper jack, sour cream, lettuce and tomato in a tomato basil tortilla

Thai Chicken Wrap
tender slices of grilled chicken breast with julienned carrots, yellow squash and zucchini, tossed with a spicy Thai peanut sauce in a flour tortilla

Tuna Wrap
albacore tuna salad, lettuce, tomatoes and cheddar cheese in a tomato basil tortilla

Turkey and Swiss Wrap
roasted turkey, Swiss cheese, red peppers and shredded lettuce in a tomato basil tortilla

Virginia Ham Wrap
lettuce, tomato, Swiss cheese with honey mustard in a flour tortilla

LUNCH PACKAGES

All Lunch Package prices are per person. Minimum order is 10.

Choose Your Salad From any Side Salad

Corporate Lunch #1 15.95
sandwich/wrap, 1 side salad, cookies & bars

Corporate Lunch #2 17.95
sandwich/wrap, 2 side salads, cookies & bars

Corporate Lunch #3 19.95
sandwich/wrap, 3 side salads, cookies & bars

Assorted Sandwiches and Treats 13.95
sandwich & wrap tray with chips and our homemade cookies and bar desserts

Boxed Lunches 14.95
individually packaged sandwich/wrap, bag of chips and large cookie

*** Deli Harvest Board** RW 18.95
Make Your Own – an assortment of sliced New York style deli meats and cheeses with bread and rolls and a tray of lettuce, tomatoes, olives, pickles and pepperoncini, served with tri-color pasta primavera, fresh fruit salad and assorted mini cookies

* Full allergen legend can be found on the back page & on various pages throughout


Assorted Mini Cookies

SALADS

All side salad prices are 4.95 per person. Individually packaged, 5.95 per person. Minimum order is 10.

SIDE SALADS

Fruit
• aloha fruit • Lucy's fruit • mojito fruit • seasonal fruit
• waldorf

Green
• apple arugula • caesar • classic spinach • garden
• Greek • mandarin mesclun • spinach craisin

Grain
• herbed couscous • lemon farro
• mediterranean couscous & lentil
• quinoa, barley & kale • tabouleh

Potato
• mexican potato • old fashioned
• red potato, feta & scallions • red, white and blue
• red potato, green bean & bacon • summer potato

Pasta
• asparagus pesto penne • elote ditalini
• mediterranean orzo • farfalle, basil & tomato
• pesto mozzarella shells • primavera rotini
• traditional macaroni • tri color tortellini

Vegetable
• cole slaw • cucumber, tomato, feta
• curried chickpea & spinach
• grilled balsamic vegetable • Italian white bean
• kale slaw • parmesan green beans
• Spanish corn & black bean • tomato mozzarella



Cowboy Salad



Lemon Farro, side salad

BUILD YOUR OWN SALAD

Minimum order 10, minimum 5 per variety.

Choose Your Base Salad **14.95**
caesar, classic spinach, spinach craisin, Greek, apple arugula, garden mix or mandarin mesclun

*** Add a Protein, 6 oz. portion** RW **included**
Thai chili shrimp, grilled shrimp, teriyaki chicken, lemon pepper chicken, grilled tofu, flank steak, lemongrass ginger salmon or blackened salmon

Choice of Dressing **included**
balsamic vinaigrette, buttermilk ranch, honey dijon, caesar, light Italian, bleu cheese or champagne vinaigrette

Add Sliced Baguette **1.50**
sliced fresh baguette and whipped butter

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Mandarin Chicken Salad

All entrée salads serve 10.
Dressings are served on the side unless otherwise specified.

ENTRÉE SALADS

Antipasto Salad 155
arugula topped with prosciutto, salami, mozzarella, roasted red peppers, artichokes and Kalamata olives served with Italian dressing

Bittersweet Deli Salad Bar 149
served with chopped romaine, cucumbers and tomatoes
- **pick 2** - chopped turkey, chopped ham, chopped chicken, bacon
- **pick 2** - shredded cheddar, shredded mozzarella, chopped Swiss or gorgonzola crumbles
- **pick 2** - balsamic vinaigrette, ranch, blue cheese, Italian, creamy chipotle
- extra protein 19
- extra dressing 5
- extra cheese 10

Chicken Caesar Salad 115
strips of grilled chicken breast fanned on our traditional caesar salad with homemade croutons, parmesan cheese and caesar salad dressing
- with flank steak add 32
- with salmon add 40

Cobb Salad 149
greens topped with chopped turkey, ham, shredded cheddar cheese, avocado, hard-boiled egg and bacon served with blue cheese or ranch dressing

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*** Cowboy Salad** 149
grilled beef with corn, black beans, avocado, red peppers, red onions, served with chopped romaine and creamy chipotle dressing

*** Grilled Marinated Flank Steak Salad** 155
grilled marinated flank steak, sweet bell peppers and onions on a bed of mixed greens served with balsamic vinaigrette

Mandarin Chicken Salad 125
all white meat chicken, mandarin oranges, toasted sliced almonds and sweet red grapes atop mixed salad greens tossed in a tangy Asian dressing

Shrimp Vera Cruz 159
grilled shrimp, red and green peppers, chopped red onions, diced tomatoes, jalapeño peppers and avocado served on a bed of salad greens with a lime cilantro vinaigrette

Summer Chicken Salad 125
bow tie pasta, grilled strips of chicken breasts, chopped radicchio and sun-dried tomatoes tossed with extra virgin olive oil and fresh basil



Cobb Salad

PACKAGES

All meals require a minimum order of 10. Available à la carte.

HOT LUNCH & DINNER PACKAGES

Chicken with Wild Rice & Mushrooms 18.95
served with a mesclun salad with citrus vinaigrette and marble pound cake slices with strawberries

Fajita Bar 21.95
your choice of cumin and chile spiced chicken or steak; with flour tortillas, sour cream, grated jack cheese, pico de gallo and shredded lettuce accompanied by chips and guacamole, Spanish rice with black beans and mini snickerdoodles

Fried Chicken 15.95
fried chicken, old fashioned potato salad, fruit salad and assorted dessert bars

Italian Lasagna • **increments of 10 only** 159.50
beef and ricotta lasagna, caesar salad, garlic bread and cheesecake squares; **also available:** chicken lasagna and vegetarian white lasagna

Kabob Meal 21.95
grilled chicken kabobs and beef kabobs, basmati rice, cucumber, tomato and feta salad and mini lemon bars

Pulled Pork or Chicken BBQ 14.50
spiced Virginia pork or chicken barbeque, homemade coleslaw, kaiser rolls and assorted dessert bars

Rice Bowl 17.95
hoisin beef, sesame chicken, stir fried vegetables and white rice served with fruit skewers and azteca cookies

Spinach Stuffed Chicken 18.95
boneless chicken breast stuffed with fresh spinach and feta in a zinfandel sauce served with rosemary roasted potatoes, roasted seasonal vegetables and miniature cupcakes



Fajita Bar

ROOM TEMP ENTRÉE PACKAGES

Balsamic Chicken 18.95
balsamic & honey grilled chicken plattered over farfalle, mozzarella pearls & arugula salad; assorted mini bars

*** Carne Asada** RW • **available hot on request** 21.95
grilled marinated flank steak and fire roasted chicken breast with chimichurri sauce, served with lemon orzo and grilled vegetables; mini cookies & bars
• **add salmon or shrimp** 5

*** Grilled Flank Steak** RW 21.95
grilled marinated flank steak served on red, white and blue cheese potato salad; mini cupcake assortment

Jerked Shrimp 20.95
skewers of grilled spice rubbed shrimp, served on herbed couscous with grilled asparagus; mini cupcakes

Rosemary Lemon Chicken 18.95
sliced grilled chicken served atop a bed of herbed wild rice and asparagus with lemon vinaigrette; assorted mini bars

*** Teriyaki Glazed Salmon** RW 20.95
salmon medallions with mango papaya salsa, served with herbed couscous, broccoli, orange & walnut salad; chocolate dipped macaroons



Spinach Stuffed Chicken

HOT SIDES

4.95 per person, minimum 10

• brussel sprouts • creamed spinach • corn gratin
• garlic mashed potatoes • gingered carrots
• green beans almondine
• grilled asparagus • grilled mixed vegetables
• herbed wild rice mix • lemon scented orzo
• mac & cheese • parmesan polenta • potato gratin
• roasted mixed veggies • roasted rosemary potatoes
• spanish rice • southern squash casserole
• whipped sweet potatoes

ENTRÉES

All entrées require a minimum order of 10.

À LA CARTE

Beef Tips with Mushrooms 18.25
tenderloin tips in a rich wine sauce mixed with wild mushrooms and asparagus, served over egg noodles

Caribbean Mango Chicken 13.25
sweet mango sauce with julienned carrots, squash and zucchini served with white rice

Chicken Dijonnaise 14.25
tender baked chicken breast with a grain mustard cream sauce, served with wild and white rice mix

Chicken Lasagna • by the pan, serves 10 139.50
with grilled chicken, onions, mushrooms and asparagus baked with mornay sauce & provolone cheese

Chicken Penne Alfredo 13.25
sliced grilled chicken breast in parmesan cream sauce
• with shrimp 15.25

Chicken Picatta 14.25
sautéed and finished with lemon, white wine and capers served with white & wild rice mix

Crab Cakes 18.25
crab cakes with tartar sauce

*** Grilled Flank Steak** 18.25
sliced tender medium rare flank steak served with a wild mushroom gravy and roasted rosemary potatoes

Italian Lasagna • by the pan, serves 10 149.50
layered beef and ricotta with tomato sauce

*** Roasted Norwegian Salmon** 18.25
delicately baked with our signature lemon dill butter

Shrimp Scampi 15.25
tender shrimp sautéed with lemon, garlic and capers tossed with orzo pasta

*** Teriyaki Glazed Salmon** 18.25
salmon medallions with mango papaya salsa

Thai Basil Beef 18.25
shredded beef, garlic, chiles, served with basmati rice

VEGETARIAN

Asparagus Pesto Penne 10.95
penne pasta tossed with baby spinach, asparagus and pesto sauce

Eggplant Parmesan 11.50
lightly breaded eggplant layered with parmesan and mozzarella cheeses and zesty marinara

Falafel 11.50
traditional chickpea croquettes fried crispy and served with pita bread and a cucumber tomato relish

Portobello Mushroom Stack 10.95
roasted portobello mushrooms soaked in balsamic vinaigrette, layered with roasted vegetables and topped with provolone, served on a bed of pesto orzo

Spicy Coconut Noodles 10.95
rice noodles tossed with coconut milk, chili paste and Thai basil

Sweet Potato & Black Bean Chili 9.95
a colorful vegan chili that even meat eaters will love

Vegetarian Portobello Pasta 11.95
rigatoni and sautéed portobello mushrooms, asparagus, tossed in a cream sauce and topped with goat cheese

Vegetarian White Lasagna
layered with zucchini, spinach, onions, ricotta, parmesan and mozzarella cheeses
• by the pan, serves 10 119.50

HEALTHY BOWLS

Minimum order 10, minimum 5 per variety.

Minimum of 5 per flavor & per protein 10.95

• **Mediterranean**
romaine lettuce, quinoa, Kalamata olives, red onion, tomatoes, hummus, feta cheese and tahini dressing

• **Kimchi Bowl**
brown rice, kimchi, scrambled egg, pickled radish, carrots, edamame, Asian cucumber and sesame seed

• **Teriyaki Bowl**
white rice, broccoli, mushrooms, carrots, bell pepper, grilled onion, sesame seeds and sodium reduced tamari sauce

• **Burrito Bowl**
white rice with pico de gallo, black beans, corn, shredded cheddar and diced peppers

*** Choose Your Protein, 6 oz. portion** 7
• grilled shrimp • grilled tofu • lemon pepper chicken
• teriyaki chicken • thai chili shrimp • blackend salmon
• flank steak • lemongrass ginger chicken

*** Bowl Bar** 34.25 pp
choice of 2 bowl flavors and 3 proteins, assorted cookies & bars included



Burrito Bowl

SWEET TREATS

All prices are per person and require a minimum order of 12.

Alfajores 2.25
traditional Latin American shortbread cookie filled with caramel and rolled in coconut

Apple Crumb Cake 3.25
buttery crumb cake with apple streusel topping

Azteca Cookies 3.95
coconut, chocolate chips, nuts and dried apricots
• **minis (2 pp)** 3.95

Chocolate Chewies 3.25
double chocolate meringue cookies

Chocolate Dipped Strawberries 3.25
strawberries, double dipped in white and dark chocolate

Congo Bars 3.95
graham crackers, coconut, chocolate chips and walnut dessert bar
• **minis (2 pp)** 3.95

Cobbler: Apple or Peach - pan 32.50
baked with butter, brown sugar and cinnamon topped with sweet shortcake biscuits, serves 10 -12

Irish Cream Puffs (2pp) 3.25
a hint of bailey's Irish cream liquor

Kahlua Mocha Trifle 4.25
rich chocolate cake morsels layered with kahlua mocha mousse topped with whipped cream and white chocolate shavings

Lemon Cloud Mousse 3.95
airy lemon mousse served with whipped cream and seasonal berries

Lemon Curd Cookies 2.25
shortbread cookies filled with lemon curd and dusted with powdered sugar

Macaroons 2.25
moist coconut clusters dipped in chocolate

Madeleines 2.25
petite chocolate and vanilla sponge cakes topped with buttercream and berries or petite carrot cakes topped with cream cheese

Mini Mounds (2 pp) 3.95
mounds of shredded coconut coated in dark chocolate

Pound Cake 3.25
moist buttery marble and vanilla-almond pound cakes served with sliced strawberries

Rocky Road Bars 3.25
brownies with marshmallow and peanut topping

Strawberry Shortcake 5.25
traditional shortcake biscuit layered with freshly whipped cream and plump strawberries

Strawberry Shortcake Cookie Cups (2pp) 4.25
sugar cookie cups filled with cream cheese buttercream and glazed strawberry

Truffles 2.25
homemade dark chocolate ganache rolled in a variety of toppings: coconut, pistachio, cocoa, peanut or toffee

ASSORTMENTS

Mini Cookies & Bars (3 pp) 3.25
freshly baked bite-sized cookies, brownies and bar desserts

Delectable Dessert Bars 3.25
lemon squares, congo bars, cheesecake squares, traditional brownies and blondies
• **minis (3 pp)** 3.25

Homemade Cookies 3.25
chocolate chip, peanut butter, sugar, oatmeal raisin and snickerdoodle
• **minis (3 pp)** 3.25

Italian Minis Assortment (2pp) 3.95
tiramisu cream puff, pistachio cupcake, cherry cannoli and nutella tartlet

Miniature Dessert Teasers (1pp) 3.95
shot glasses of lemon cloud mousse, kahlua mocha trifle, banana cream pie, chocolate mousse, strawberry shortcake, key lime pie & carrot cake

Miniature French Pastries (2 pp) 3.95
an elegant assortment of petit fours, eclairs, fruit tarts and chocolate dipped strawberries

FAMOUS PIES

each

• **Coconut Custard** 24.95

• **Crumb Topped Apple** 24.95

• **Fruit Tart** 37.95
shortbread crust filled with pastry cream and decorated with glazed fruit

• **Lemon Meringue** 22.95

• **Lemon Tart** 26.95
shortbread crust with tangy lemon filling and berries

• **Plus Seasonal Varieties**


Fruit Tart

SPECIALTY CUPCAKES

Minimum 1 dozen per flavor, 3.95 each.

- **Banana** with walnuts and cream cheese icing garnished with glazed bananas
- **Black Forest Brownie** filled with cool cherry & topped with sweet cherry mousse and chocolate shavings
- **Boston Cream Pie** filled with vanilla custard and topped with chocolate ganache
- **Double Chocolate** topped with mint green buttercream
- **Double Chocolate Peppermint** with chocolate ganache frosting
- **Dulce de Leche** mousse icing with a caramel drizzle
- **Lemon** with lemon curd and lemon buttercream swirl
- **Spice** with cream cheese icing

Cupcake Party Kit 54
one dozen vanilla cupcakes with frostings, sprinkles, spatulas and a tablecloth for your party!

The Giant Cupcake 32.50
standing 9 inches tall and serving 12, you pick the cake and buttercream, we bake and build your giant cupcake from scratch!
- *requires 48 hours notice*

CUPCAKES

Carrot / Chocolate
Red Velvet / Yellow 3.25
buttercream choices: vanilla, chocolate, caramel, lemon, strawberry, peanut butter, mint, orange, chocolate mousse or cream cheese frosting

- **mini cupcakes** 2.25



Specialty Cupcakes

FABULOUS CAKES

8'' Cakes $45 · 10'' Cakes $60 · ¼ Sheet $70 · ½ Sheet $110

- **Angel's Strawberry Chocolate Fantasy** rich chocolate cake, lightly whipped cream and fresh strawberries
- **Banana Ooo-La-La** banana cake filled with chocolate ganache, cream cheese frosting and walnut sprinkles
- **Black & White** chocolate and vanilla layers filled with chocolate ganache and frosted with vanilla buttercream
- **Cannoli** vanilla cake layers filled with sweetened ricotta, chocolate chips, pistachios and dried fruit, frosted with whipped topping and chocolate shavings
- **Carrot** fresh grated carrots and walnuts, frosted with cream cheese icing and tiny frosted carrot decorations
- **Chocolate Ganache** dense layers of bittersweet chocolate cake filled with raspberry preserves, iced with ganache and topped with white chocolate curls
- **Chocolate Mousse** decadent layers of chocolate cake filled with white chocolate mousse and cocoa, topped with chocolate mousse and chocolate shavings
- **Coconut Dream** yellow layer cake filled with our delicious pastry cream topped with vanilla buttercream and toasted coconut
- **Dreamsicle** fluffy vanilla cake layers with cream cheese filling and frosted with orange buttercream
- **Dulce de Leche** yellow cake layers filled with dulce de leche and iced with caramel buttercream
- **Elvis** banana cake layers filled with peanut butter ganache and frosted with chocolate buttercream coated with peanuts
- **Hummingbird** traditional southern banana cake with crushed pineapple, frosted with cream cheese buttercream and topped with pecans
- **Orange Almond** layers filled with raspberry preserves, iced with orange buttercream
- **Raspberry Red Velvet** red velvet cake layered with raspberry mousse and iced with chocolate ganache frosting
- **Red Velvet** southern red velvet cake layered with cream cheese frosting
- **White Chocolate Mousse** white cake filled with white chocolate ganache, frosted with white chocolate mousse topped with white chocolate shavings

MORE FABULOUS CAKES

- **Cuatro Leches 10″** 70
rich butter cake soaked in three kinds of milk, drizzled with dulce de leche
  - **half sheet** 125
- **Espresso Mocha** 60
chocolate layer loaf cake with cream cheese filling, iced with mocha espresso frosting and ganache decoration
- **Fruit Bavarian 10″** 70
yellow layer cake with mascarpone, filled with raspberry preserves, iced with orange buttercream frosting
- **Pineapple Upside Down** 32.50
buttery rich caramelized pineapple pan cake
- **Tiramisu 10″** 70
layers of lady fingers, sweetened mascarpone and kahlua scented whipped cream, dusted with cocoa

HORS D'OEUVRES

Minimum 24 each, unless otherwise noted.

COLD HORS D'OEUVRES

Antipasto Skewer 3.25
lightly marinated mozzarella, sundried tomatoes, Kalamata olives and artichoke hearts

Caprese Skewers 3.25
mozzarella pearl and grape tomato with pesto, skewered on basil leaf

Citrus Nut Tea Sandwich 2.75
miniature banana bread sandwiches with citrus & mascarpone cheese spread filled with smoked turkey

Crab Tartlets 3.00
creamy crab salad in a buttery shell

Crisp Crudite Cups 3.25
portable crisp, crunchy vegetables served with our homemade hummus

Fresh Fruit Skewer 3.25
colorful skewers of seasonal fruit with a brown sugar sour cream dipping sauce

Jerked Shrimp Skewers 4.50
grilled shrimp rubbed in Jamaican jerk spices on skewers. served with a melon cilantro salsa

Jumbo Shrimp 45 / dozen
steamed jumbo shrimp with traditional cocktail sauce & lemon or grilled shrimp served with remoulade

Mango Chevre Tarts 2.50
fluted tart shells piped with chevre and mango

Melon Feta Skewers seasonal
watermelon cubes with feta and a touch of citrus and basil

Party Pinwheels (2pp) 2.95
phyllo dough layered and baked with your choice of mushroom duxelle, parmesan prosciutto or fig jam and gorgonzola

Shrimp Salad Cups 3.50
mix of bibb lettuce, shrimp, lemon, mayonnaise and fresh parsley

Vietnamese Summer Rolls 42 / dozen
vegetarian summer rolls filled with shredded lettuce, red cabbage, carrots, cilantro, avocado and rice noodles accompanied by a peanut dipping sauce
- add shrimp 50 / dozen

Wasabi Cream Salmon Tartlet 2.95
mini pastry shells, filled with smoked salmon mousse with a hint of wasabi

DEVILED EGGS

Bacon & Cheddar 13.95 / dozen

Harissa 12.95 / dozen

Traditional 11.95 / dozen

Deviled Egg-stravaganza 42.95
an assortment of bacon & cheddar, avocado salsa, chipotle hummus and traditional

MINI CROISSANTS

BLT, Chicken Salad, Egg Salad or Tuna Salad
- minimum 1 dozen per variety 3.75

BISCUITS

minimum 1 dozen

Cheddar Chive Biscuits 2.75
freshly baked and filled with your choice of smoked ham and honey mustard or filled with curried chicken salad

Sweet Potato Biscuits 2.75
heart shaped sweet potato biscuits filled with your choice of smoked turkey breast and cranberry chutney or prosciutto and brie with whole grain mustard

Zucchini Biscuits 2.75
filled with a roasted red pepper cream cheese spread

CANAPES

Crab & Shrimp Canapés 3.75
toasted bread rounds, topped with lightly dressed crab salad and grilled shrimp

Cucumber & Dill Canapés 2.25
cucumber and dill mayonnaise on toasted pumpernickel rounds with fresh dill

Fig & Gorgonzola Canapés 2.95
fig jam, whipped gorgonzola and fried prosciutto on crostini (2pp)

*** Smoked Salmon Canapés** 2.95
sliced smoked salmon on brown bread, topped with dill creme fraiche

*** Tenderloin Beef Canapés** 2.95
hand-sliced tenderloin on baguette, topped with horseradish cream,
- 3 dz minimum



Cheddar Chive Biscuits with Ham



Fig & Gorgonzola Canapés

HOT HORS D'OEUVRES

Asian Potstickers (2pp) 4.95
fried pork and cabbage dumplings, with ginger sesame dipping sauce

Bacon Wrapped Scallops 3.75
broiled scallops wrapped in applewood-smoked bacon

Beef Wellingtons 3.25
miniature pastries filled with spiced beef or chicken, brie cheese, grain mustard and sweet onion

Buffalo Chicken Meatballs (2pp) 2.75
chicken meatballs coated in a tangy buffalo sauce

Chorizo Skewers 3.25
classic, spicy spanish sausage skewered with peppers, onions and cherry tomatoes, served with ancho chili dipping sauce

Cocktail Meatballs (3pp) 3.25
traditional swedish meatballs or cranberry bbq sauce or Asian sesame

Coconut Shrimp 3.75
crispy fried coconut shrimp served with orange marmalade

Indonesian Satay 3.25
skewers of Indonesian spiced chicken with spicy peanut sauce or beef with hoisin ginger dipping sauce

Low Country Skewers 3.75
jumbo shrimp, chorizo sausage, boiled new potatoes and red onions, roasted with old bay butter

Mac 'n Cheese Poppers (2pp) 3.75
flash fried panko coated macaroni and cheese balls

Miniature Crab Cakes 3.75
Chesapeake Bay style crab cakes, with a roasted red pepper aioli

Mini Skewers with remoulade 3.95
Beef, chicken or vegetable

Moroccan Meatballs (2pp) 3.95
beautifully spiced lamb meatballs served with tzatziki

Parmesan Arancini 2.50
little parmesan and fontina risotto balls rolled in panko and flash fried and served with marinara

Pecan Chicken Bites 3.25
tender chicken rolled in crushed pecans and served with bourbon molasses dipping sauce

Pigs in a Blanket 3.25
all beef mini franks in a flaky crust

Raspberry Brie in Phyllo 3.00
light and flaky phyllo dough rolls filled with a creamy raspberry brie mixture

Sesame Chicken Strips 3.25
black and white sesame coated chicken strips, served with Asian sweet and sour dipping sauce

Parmesan Arancini

Shumai 21.95 / dozen
steamed chicken and crab dumplings, served with sweet soy, 3 dz minimum,
48 hours notice required

Smoked Chicken Quesadillas 2.75
tortilla filled with shredded chicken, mild cheddar and jack cheeses, tomatoes, bell peppers and cilantro, served with pico de gallo

South American Empanaditas 3.00
flaky pastry triangles of cumin seasoned ground beef, served with homemade salsa

Southwestern Satay 3.25
skewers of cumin spiced chicken, served with a chili-sour cream dip

Spanakopita 2.50
traditional Greek phyllo triangles filled with spinach and feta cheese

Stuffed Dates 21.95 / dozen
bacon wrapped medjool dates & whipped goat cheese



MINI SLIDERS

minimum order is 12

Chicken Pesto 4.50
grilled chicken with roasted red pepper and pesto

Cheeseburger Sliders 3.75
all beef with American cheese and pickle chip

Crab Fritter 4.50
crab and corn fritter with remoulade and slaw, served warm

French Sliders 5.25
shaved beef tenderloin, caramelized onion with horseradish creme

Barbacoa Slider 5.25
beef shredded and seasoned with dried chilies and spices and slowly cooked until perfectly tender

PUT ON A SPREAD

BOARDS

Charcuterie Board 315
selection of the finest cured meats and artisanal cheeses, cornichons, grapes, figs, dates and apricots served with crackers and flatbreads, serves 25

Traditional Meat Antipasto
cured meats, salami, black and green olives, roasted peppers and pepperoncini, served with flatbreads
• **small serves 15** 75 • **large serves 30** 115

Vegetarian Antipasto
marinated mushrooms, green and black olives, artichoke hearts, hearts of palm, fresh mozzarella and roasted red peppers drizzled with balsamic vinaigrette, served with flatbreads
• **small serves 15** 65 • **large serves 30** 105

Waterfront Market Sushi 220
per 110 pieces of a premium selection of sushi maki rolls and sushi nigiri; *48 hour notice*

DIPS

Bruschetta - bowl 26.50
fresh tomatoes, olive oil, garlic, basil, red onion and mozzarella served with crostini

Crab and Artichoke - pan, serves 15 70
crabmeat and artichoke hearts in a creamy parmesan cheese dip served hot with assorted crackers, serves 20

Hummus and Pita Chips
a middle eastern dip made from cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt and garlic, served with pita chips
• **small serves 10** 33 • **large serves 20** 69

Hummus Trio 69
traditional, red pepper and pesto hummus served with pita chips, serves 20

Pimento Cheese - bowl 36
a delightful southern treat of cheddar cheese, cream cheese and pimento, served with crackers, serves 15

Spinach - bowl, serves 25 36
cool and creamy spinach dip with red pepper and water chestnuts served with crispy pita triangle

Tortilla Chips and Salsa, serves 15 38
• **with guacamole** 89


Southern Charm Display

DISPLAYS

Artisanal Cheese Display
a variety of premium domestic and imported cheeses, garnished with dried fruits and served with assorted crackers
• **small serves 15** 78 • **large serves 30** 165

Brie in Brioche 80
brioche wrapped wheel of imported brie filled with your choice of raspberry, apricot preserves or sun-dried tomatoes and fresh herbs, served with crackers

Decorated Brie 75
a wheel of imported brie with apricot glaze and decorated with fresh fruit, served with assorted crackers

Deluxe Mediterranean 135
pulled lemon chicken salad, stuffed grape leaves, imported olives, hummus, sweet peppers and feta, served with flatbreads, serves 20

Fruit and Nut Break 90
cashews, pecans, walnuts and wasabi peas with Mexican chocolate and dried fruit, serves 15

Grilled Vegetable Crudités
red and green peppers, asparagus, squash, red bliss potatoes and whole mushrooms brushed with extra virgin olive oil, served with pesto mayonnaise
• **small serves 15** 59 • **large serves 25** 99

Southern Charm 100
combo of ham biscuits, deviled eggs and pimento cheese, serves 15

Vegetable Crudités
a beautiful array of garden fresh vegetables served with ranch dip
• **small serves 15** 49 • **large serves 25** 80

COFFEE & TEA

Regular & Decaf Coffee and Assorted Gourmet Teas
includes sugar, artificial sweeteners and creamers

Air Pump **29.95**
serves 10-12

Disposable Box **25.95**
serves 10-12

BEER & WINE

premium beer & wine delivered chilled to your office with cups and ice

Please inquire with your sales representative

BEVERAGES

Assorted Juices **2.50**
orange, grapefruit and cranberry

Assorted Sodas **1.50**
coke, diet coke, sprite and ginger ale

Freshly Brewed Iced Tea by the Gallon **17**

Lemonade by the Gallon **17**

Bottled Still Water **1.50**

Bottled Sparkling Water **2.50**





EQUIPMENT & SETUP

Disposable Tableware - Reception **2.50**
clear premium disposable 6.5" plate and cocktail napkin

Disposable Tableware - Breakfast, Lunch & Dinner **2.50**
clear premium disposable 9"plate, fork, knife and dinner napkin

Premium Compostable Tableware **2.95**
premium disposable tableware utilizing compostable palm, bamboo, recycled paper and corn starch materials

Disposable Wire Chafing Rack Set **12**
complete with water pan & sterno



HOW IT WORKS

We're here to help by making it easy!

• NEXT DAY ORDERS
Cut-off time is 12noon. Any change to orders are due at this time. Our sales office is closed on weekends.

• SUNDAYS
Please call our sales office for further information.

• RUSH ORDERS
Please call (703) 549.2708 or consult with your Customer Sales Representative.

• CANCELLATIONS
Same day = full charge / Less than 48 hours = 50%

• FOOD & BEVERAGE DELIVERY MINIMUM
Mon-Sat: $100 / Sunday: $1,000

** If you require other allergen information please contact your Customer Service Representative.

VEGETARIAN VEGAN GLUTEN FREE

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



BITTERSWEET CATERING

703.549.2708
108 North Alfred Street, Alexandria, VA 22314
www.bittersweetcatering.com

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Prices are subject to change without notice.

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