

## *Pure Perfection Catering*

201 Elden Street Suite 103B

Herndon, VA 22070 (877)958-1647

### The Perfect Start... a la carte breakfast

#### Whole Fresh Fruits

Seasonal & traditional selection of whole fruit \$1.50 each piece

#### Sliced Seasonal Fruits

Sliced seasonally available fruits & melons \$3.75 per person

#### Fruit & Yogurt Parfait

Layers of granola, Greek yogurt & fruits \$3.50 each

#### Assorted Fruit Yogurts

Greek & organic flavors \$1.75 each

### Let's break bread... a la carte breakfast

#### Assorted Breakfast Bakeries

Breakfast breads, muffins, Danish, croissants with butter & jellies \$2.95 per person

#### Bagels

Assorted bagels with plain & flavored cream cheese, butter \$2.95 per person

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## By the Dozen

Donuts	\$20.00 per dozen
Muffins	\$32.00 per dozen
Danish	\$32.00 per dozen
Croissants	\$28.00 per dozen
Turnovers	\$38.00 per dozen

## Boxed Breakfast

#1 Piece of whole fresh fruit, bakery & bottle of juice	\$5.65 per person
#2 Fresh fruit salad, bakery & bottle of juice	\$7.25 per person

## Egg Sandwiches

Prepared on choice of mini croissant or English muffin with freshly prepared eggs and cheese

Create the premium sandwich on a Bagel for \$0.95 per sandwich additional charge

Egg & Cheese	\$3.75 each
Egg & Cheese with Choice of Meat (Sausage, Bacon, Ham, or Turkey)	\$4.00 each
Veggie, Egg White & Cheese	\$4.00 each

## Burritos

Prepared on flour tortilla with freshly prepared eggs & served with salsa and hot sauce

Egg & Cheese	\$4.95 each
Egg & Cheese with choice of (Sausage or Bacon)	\$5.25 each
Vegetable, Egg White with Fresh Mozzarella Cheese	\$5.25 each

Quiche, your choice vegetarian and cheese or ham and cheese

Mini \$48.00 per dozen

Individual \$5.75 each

Local Colvin Run Mill Grits with traditional accompaniments \$4.75 per person

Steel Cut Oatmeal with traditional accompaniments \$ 4.75 per person

### Breakfast Buffet Items

Scrambled Eggs \$3.25 per person

Scrambled Egg Whites \$3.50 per person

French Toast with Maple Syrup \$4.75 per person

Pancakes with Maple Syrup \$4.75 per person

Belgium Waffles with Maple Syrup \$5.25 per person

Deep Dish Banana Walnut Pancake with Maple Syrup \$5.50 per person

### Sides

Sausage

Ham

Bacon

Turkey Bacon

Chicken Sausage

Breakfast Potatoes

All sides priced at \$2.50 each per person

### The Perfect lunch...

## Classic Deli

\$13.25 per person

Assorted sliced meats and cheeses

Potato salad & coleslaw

Lettuce, sliced tomato, sliced onion, pickles, mayonnaise, mustard

Assorted breads, rolls & potato chips

Cookies & Brownies

## Sandwich Buffet

\$12.50 per person

Built for you assorted sandwiches and wraps with choice of side salad

Cookies & Brownies

## Soup and Salad Buffet

\$14.00 per person

Soup de jour with roasted sliced chicken breast, romaine lettuce, shredded Parmesan cheese, traditional Caesar dressing, balsamic vinaigrette dressing, croutons and choice of two side salads.

Lemon Bars

## Box lunches

\$10.00 per person

Prepared as a sandwich or wrap with side salad, chips and a cookie.

Pesto Turkey and Cheese

Ham and Cheese

Roast Beef with herb spread

Tuna Salad

Honey Mustard Chicken with Cheese

Sesame Marinated Tofu and Vegetable

Italian Cold Cuts with Provolone and herb vinaigrette

Mushroom with Tomato spread

Chicken Salad

Enhance your box lunch with a premium sandwich for an additional charge of \$2.25 per person

## Premium Sandwiches & Wraps

*Grilled Steak	Shrimp & Crab Salad	Thai Chili Salmon
*Seared Ahi Tuna	Organic Chicken	Fresh Roasted Turkey Breast

## A la carte additions for box lunch

Whole fresh fruit	\$1.25 each	granola bar	\$1.25 each	energy bar	\$2.25 each
Fruit cup	\$2.50 each	additional side salad	\$2.50 each		

## Side Salads-

traditional potato salad	creamy coleslaw	pasta salad
chefs gourmet potato salad	cucumber	tomato
Greek salad	vegetable	roasted artichoke & olive
orzo salad	quinoa	Israeli cous cous
Bean Salad	Sweet Corn	pepper slaw
brown rice salad	Carrot	

## Entrée Salads

Served with rolls and assorted mini pastries

Asian Chicken Salad \$13.50 per person

Rice noodles, tossed with cabbage and vegetables with sesame soy dressing

Grilled Chicken Caesar \$13.50 per person

Chopped romaine lettuce, shredded parmesan cheese, croutons and traditional dressing

\*With Shrimp, Salmon, Steak or Ahi Tuna \$15.75 per person

Classic Cobb Salad \$14.00 per person

Iceberg and romaine lettuces, tomato, blue cheese, egg, bacon, onion, and chicken with honey mustard vinaigrette dressing

Chicken Taco Salad \$13.50 per person

Southwest seasoned chicken with lettuce and cabbage, beans, corn, cheese, corn tortilla chips, and chipotle dressing

\*Grilled Steak Salad \$15.75 per person

Sliced marinated steak with baby spinach, shaved sweet onion, blue cheese, tomato and balsamic dressing

Greek Chicken Salad \$14.00 per person

Marinated chicken, tomato, cucumber, onion, olives and feta cheese with lemon herb vinaigrette

Grilled Shrimp Salad \$15.00 per person

Arrugula, sweet peppers, tomatoes, peanuts with chili dressing

Vegetarian Cobb Salad \$13.00 per person

Iceberg and romaine lettuces, tofu, tomatoes, roasted mushrooms, egg, blue cheese and onion with honey mustard vinaigrette dressing

Salmon Nicoise Salad \$15.75 per person

Seared salmon with mixed greens, tomato, onion, potato, green beans, olives with red wine vinaigrette

## Green Salads

Classic Caesar with herb croutons and traditional dressing \$3.50 per person

Mixed Greens, tomato, cucumber with ranch dressing \$3.25 per person

Baby Spinach Salad with caramelized onion, confit tomato,  
goat cheese and balsamic vinaigrette dressing \$4.00 per person

Baby Arugula, toasted pecans, gorgonzola cheese, and poached pear  
with raspberry yogurt dressing \$4.00 per person

## A la Carte Entrees

Braised Boneless Chicken Thigh \$8.75 per person

Mediterranean Chicken Breast \$9.25 per person

Garlic Herb Chicken Breast \$9.25 per person

Mushroom Stuffed Chicken Breast \$9.55 per person

Herb Roasted Turkey Breast \$10.75 per person

Roasted Organic Half Chicken \$11.00 per person

\*Hoisin & Soy Roasted Duck Breast \$11.75 per person

\*Cracked Pepper Crusted Beef Medallions \$13.00 per person

\*Balsamic Glazed Beef Flank Steak \$12.50 per person

\*Sliced Beef Tenderloin \$18.50 per person

\*Seared Pork Medallions \$11.00 per person

Garlic Shrimp Scampi \$12.00 per person

\*Seared Salmon \$11.75 per person

Vegetable & Tofu Napoleon \$9.50 per person

Meat Lasagna with house made marinara \$10.00 per person

## A la Carte Sides

Saffron Rice	\$3.00 per person	Basmati Rice	\$2.75 per person
Mixed Grains	\$2.75 per person	Corn and Pepper Rice Pilaf	\$3.00 per person
Barley Risotto	\$3.00 per person	Classic Risotto	\$3.25 per person
Whipped Potatoes	\$3.25 per person	Herb Roasted Potatoes	\$3.25 per person
Au Gratin Potatoes	\$4.00 per person	Creamy Polenta	\$3.25 per person
Cous Cous	\$2.75 per person		
Buttered Corn	\$2.50 per person	Maple Glazed Carrots	\$2.50 per person
Grilled Vegetables	\$3.00 per person	Sautéed Mixed Vegetable	\$2.75 per person
Roasted Peppers	\$2.75 per person	Roasted Root Vegetables	\$2.75 per person
Creamed Spinach	\$3.00 per person	Sautéed Seasonal Squash	\$2.75 per person
Stir-Fried Vegetables	\$2.75 per person	Sautéed Green Beans	\$2.75 per person

## The Perfect Buffet....

**\*Southern Smokehouse** **\$18.00 per person**

Barbeque beef brisket, smoked sausage, brown sugar baked beans, Pullman bread, coleslaw, green salad, red velvet cake

**Classic Italian** **\$15.00 per person**

Chicken Marsala, buttered noodles, steamed vegetables, Caesar salad, garlic bread, tiramisu

**\*All American Grill** **\$14.50 per person**

All beef hotdogs, hamburgers, with ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles, sliced cheese, and buns. Greens salad and apple pie

**Traditional Southwest** **\$16.00 per person**

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Beef tacos and chicken fajitas with tortillas, taco shells, shredded lettuce, cheese, sour cream, salsa, Spanish rice, black bean salad, tres leches cake

Taste of Asia \$16.00 per person

Orange chicken, beef and broccoli, steamed rice, stir-fried vegetables, lo-mein noodle salad, coconut almond cake

Healthy Bite \$18.00 per person

Poached salmon, baked chicken, steamed vegetables, mixed grains, greens salad, sliced fruit

Pasta, Pasta \$14.00 per person

Penne pasta, spaghetti, meatballs, house made marinara, classic alfredo sauce, sautéed squash Caesar salad, parmesan cheese, chocolate layer cake

## Reception Displays

Artisan Cheeses \$4.25 per person

Domestic, imported and specialty cheeses with crackers and fruit garnish

Crudité Display \$3.00 per person

Crisp seasonal vegetables with ranch and honey mustard dipping sauce

Grilled Vegetable Display \$3.50 per person

Marinated grilled vegetables, roasted mushrooms and artichokes with balsamic and onion dipping sauces

Antipasto Display \$4.75 per person

Sliced Italian Meats with fresh mozzarella and peppers with pesto sauce and soft Italian bread

Charcuterie \$5.25 per person

Cured artisan hams, salamis, and sausages, marinated cheese, olives, and mushrooms with mustard, crackers and breads

## Dips

All dips served with sliced breads, and crackers

Warm Chesapeake Crab Dip	\$5.50 per person
Warm Mushroom and Brie Fondue	\$ 5.00per person
Chilled Spinach and Vegetable Dip	\$4.00 per person
Hummus with pita	\$3.75 per person
Pico De Gallo with corn tortilla chips	\$3.75 per person
White Bean and Artichoke Dip served in a bread boule	\$ 4.00 per person
House Made Sweet Onion and Ranch Dip with Chips	\$ 3.50 per person

## Cold Hors D' Oeuvres

Tomato Mozzarella Bruschetta	\$1.50 per piece
*Ahi Tuna Tar Tar	\$2.50 per piece
Lobster Chive Salad	\$2.50 per piece
*Smoked Salmon with caper crème fraiche	\$2.25 per piece
*Prosciutto wrapped asparagus, Dijon cream	\$2.00 per piece
Chesapeake Crab Salad in filo cup	\$2.50 per piece
Asian Chicken with pineapple cilantro relish	\$1.75 per piece
*California Rolls	\$2.50 per piece

## Hot Hors D' Oeuvres

Shrimp Skewer	\$2.50 per piece	*Herb Lamb Chops with Balsamic Glaze	\$2.75 per piece
*Beef Sate	\$2.25 per piece	Chesapeake Crab Cakes	\$2.50 per piece
Franks in Blanket	\$1.75 per piece	Asian Chicken Kabob	\$2.25 per piece
Chicken Sate	\$2.25 per piece	Marinated Beef Kabob	\$2.50 per piece
Coconut Shrimp	\$2.50 per piece	Spanakopita	\$1.75 per piece
Vegetable Samosa	\$1.50 per piece	Wild Mushrooms in Filo	\$1.75 per piece
Stuffed Mushroom	\$2.00 per piece	Mini Vegetable Spring Rolls	\$1.50 per piece
Chicken Wellington	\$2.00 per piece	Bacon Wrapped Scallop	\$2.50 per piece
Mini Pizza Tart	\$1.50 per piece	Eggplant Parmesan with Foccacia Crouton	\$1.75 per piece
Mini Sliders	\$2.00 per piece	Steak Quesadilla	\$1.75 per piece
Beef Wellington	\$2.25 per piece	Beef or Chicken Empanada	\$1.75 per piece
		Bacon Wrapped Turkey	\$2.00 per piece

## Carving Station

Carved to order and served with petite rolls

\*Beef Tenderloin (serves 20-25 guests) \$200.00 each

with creamy horseradish, whole grain mustard and rosemary demi-glace

Herb Roasted Turkey Breast (serves 25-30 guests) \$175.00 each

with cranberry sauce, Dijon mustard and traditional gravy

Dry Rubbed Pork Loin (serves 35-40 guests) \$150.00 each

with pepper aioli, horseradish mustard and onion jus

\*Prime Rib of Beef (serves 35-40 guests) \$250.00 each

with creamy horseradish, Dijon mustard and Au Jus

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## Desserts

Assorted Fresh Baked Cookies	\$26.00 per dozen	Brownies & Blondies	\$30.00 per dozen
Assorted Mini Pastries	\$3.25 per person	Fresh Fruit Tart	\$3.50 per person
Chocolate Mousse Cake	\$3.50 per person	Tiramisu	\$3.50 per person
Lemon Tart	\$3.50 per person	Key Lime Pie	\$3.25 per person
Apple Tart	\$3.50 per person	Flourless Chocolate Cake	\$3.50 per person
Cup Cakes	\$3.25 per person	New York Cheesecake	\$3.00 per person
Carrot Cake	\$3.25 per person		
Assorted Dessert Bars	\$3.00 per person		

## Beverages:

Assorted Bottled Juices	\$1.75 each
Assorted Canned Sodas and Bottled Water	\$1.25 each
Assorted Bottled Specialty Beverages	\$2.25 each
Coffee, De-cafe, and Hot Tea	\$2.75 per person

Custom and Specialty Menus Available

## Delivery items-

We are happy to arrange and provide all necessary disposable and or rental items required for service of your event. Professional staffing is available as well.

Additional Costs and Fees based upon items required for event and will be detailed for invoicing purposes.

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

(\*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.