



201 Elden Street #103  
Herndon, VA 20170  
TEL: 703-579-4868  
[www.pureperfectioncatering.com](http://www.pureperfectioncatering.com)

## The Perfect Start... *breakfast*

Fresh Fruit Salad mixed seasonally available fruits and berries	\$3.75 per person
Sliced Fresh Fruit Display seasonally available fruits & melons	\$4.00 per person
Fruit & Yogurt Parfait Layers of granola, Greek yogurt & fruits	\$3.95 each
Assorted Fruit Yogurts Greek & organic flavors	\$1.75 each
Assorted Breakfast Bakeries Breakfast breads, muffins, Danish, croissants with butter & jellies	\$2.95 per person
Bagels Assorted bagels with plain & flavored cream cheese, butter	\$3.25 per person
<b>By the Dozen</b>	
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
<b>Egg Sandwiches</b> Prepared on English muffin with freshly prepared eggs and cheese	
Egg & Cheese	\$3.95 each
Egg & Cheese with Choice of Meat (Sausage, Bacon, Ham, or Turkey)	\$4.25 each
Veggie, Egg White & Cheese	\$4.25 each

## Breakfast 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
Egg Whites, Vegetable, and Cheese	\$5.25 each

## Quiche, choice of vegetables with cheese or meat with cheese

Mini	\$28.95 per dozen
Individual	\$5.75 each
10-inch Crust	\$32.00 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- Each Selection Priced at	\$2.65 Per person
Sausage	Ham
Bacon	Turkey Bacon
Chicken Sausage	Breakfast Potatoes

## The Perfect lunch...

Classic Deli \$13.50 per person

Assorted sliced meats and cheeses  
Potato salad or 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

Box lunches \$12.00 per person

Prepared as a sandwich or wrap with side, 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	

Premium Sandwiches & Wraps (\$2.50 per person additional)

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

### Sides-

traditional potato salad	creamy coleslaw	pasta salad
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 desserts

Asian Chicken Salad \$13.50 per person

Noodles, tossed with cabbage and vegetables with sesame soy dressing

Grilled Chicken Caesar \$13.50 per person

Romaine lettuce, shredded parmesan cheese, croutons and traditional dressing

\*With Shrimp, Salmon, Steak or Ahi Tuna \$16.95 per person

Classic Cobb Salad	\$14.25 per person
Lettuce with tomato, blue cheese, egg, bacon, onion, and chicken with mustard 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	\$14.25 per person
Marinated chicken, tomato, cucumber, onion, olives and feta cheese with Greek vinaigrette	
Grilled Shrimp Salad	\$15.25 per person
Arrugula, sweet peppers, tomatoes, peanuts with chili dressing	
Salmon Nicoise Salad	\$15.95 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	\$3.75 per person
Mixed Greens, tomato, cucumber with ranch dressing	\$3.50 per person
Baby Spinach Salad with caramelized onion, confit tomato, goat cheese and balsamic vinaigrette dressing	\$4.25 per person
Baby Arugula, toasted pecans, gorgonzola cheese, and poached pear with raspberry yogurt dressing	\$4.25 per person

## A la Carte Entrees

Braised Boneless Chicken Thigh	\$8.95 per person
Mediterranean Chicken Breast	\$9.25 per person
Garlic Herb Chicken Breast	\$9.25 per person
Stuffed Chicken Breast	\$9.75 per person
Herb Roasted Turkey Breast	\$10.75 per person
Roasted Organic Half Chicken	\$11.25 per person
*Hoisin & Soy Roasted Duck Breast	\$11.95 per person
*Cracked Pepper Crusted Beef Medallions	\$13.25 per person
*Balsamic Glazed Beef Flank Steak	\$12.75 per person
*Sliced Beef Tenderloin	\$18.75 per person
*Seared Pork Medallions	\$11.00 per person
Garlic Shrimp Scampi	\$11.00 per person

*Seared Salmon	\$11.95 per person
Vegetable & Tofu Napoleon	\$9.50 per person
Meat Lasagna with house made marinara	\$10.25 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** \$16.25 per person  
 Hand pulled BBQ braised beef, hand pulled chicken, beer braised sausage, brown sugar vegetarian baked beans, soft rolls, coleslaw, green salad, red velvet cake

**Classic Italian** \$15.25 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  
 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

## Desserts

Assorted Fresh Baked Cookies	\$26.00 per dozen	Brownies & Blondies	\$30.00 per dozen
Assorted Mini Pastries	\$4.25 per person	Fresh Fruit Tart	\$3.95 per person
Chocolate Mousse Cake	\$3.50 per person	Tiramisu	\$3.50 per person
Lemon Tart	\$3.50 per person	Key Lime Pie	\$3.50 per person
Apple Tart	\$3.50 per person	Cup Cakes	\$3.75 per person
New York Cheesecake	\$3.25 per person	Carrot Cake	\$3.50 per person
Flourless Chocolate Cake	\$3.50 per person	Assorted Dessert Bars	\$3.00 per person

## Beverages

Assorted Bottled Juices	\$1.75 each
Assorted Canned Sodas and Bottled Water	\$1.50 each
Assorted Bottled Specialty Beverages	\$2.25 each
Coffee, De-cafe, and Hot Tea	\$2.75 per person
Iced Tea (choice of regular or sweet)	\$18.00 per gallon
Lemonade	\$18.00 per gallon
Fruit Punch	\$18.00 per gallon

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.