

Spring Valley Catering Menu

4330 – A (rear) 48th Street, N.W. Washington, DC
20016 PH. 202.363.8807 FAX: 202.363.0893

Breakfast/Brunch

Priced per person unless noted.

12 person minimum

Continental Breakfast \$8.99

Mini bagels with cream cheese, mini croissant, mini Danish, freshly squeezed orange juice, fresh fruit platter & an assortment of jams and butter.

Smoked Salmon Platter \$8.99

Assorted bagels with assorted cream cheeses, sliced nova smoked salmon, capers, onions, and tomatoes. Priced per person.

Bagels \$1.10

Assorted flavors; plain, sesame, poppy, whole grain, everything, cinnamon-raisin.

Smoked Fish Platter \$14.99

Hand sliced nova smoked salmon, kippered salmon & a filet of whole white fish garnished with capers, red onion, tomatoes, cucumbers & olives. Served with fresh assorted bagels. (1per person).

Fruit Salad \$4.29

A colorful assortment of fresh melons, pineapple, pineapple, berries, and grapes.

Egg Strata \$69.99

Creamy egg casserole with potatoes, bell pepper, fresh herbs & cheese.

Quiche \$18.99

Flaky crusts filled with your choice of traditional Lorraine, spinach or broccoli. Warm and serve. Each pie will serve 6-8.

Breakfast Potatoes \$2.99

New potatoes roasted with scallions, salt, and pepper.

Country Sausage \$2.99

2 pieces per order.

Country Bacon \$2.99

Thick slices smoked bacon. 2 slices per order.

Small Boxed Coffee Service \$39.99

Includes insulated disposable pourer, cups, coffee, & condiments. Regular or Decaf. Serves up to 18

Large Boxed Coffee \$65.99

Includes insulated disposable pourer, cups, coffee, & condiments. Regular or Decaf. Serves up to 30

Coffee Service \$3.25

Freshly brewed Coffee and Hot water for Tea. Includes coffee cups & coffee condiments. Minimum of 15. Extra charge for Coffee Urn pick up.

Fresh Orange Juice \$2.25

Freshly squeezed orange juice.

Lunch

Priced per person unless noted.

10 persons minimum

Sandwiches

Boxed Lunch \$12.99

Assortment of deli sandwiches served on freshly baked roll or breads with fruit salad, chips, a bottled water & a freshly baked cookie.

Sandwich Platter \$8.99

An assortment of Wagshal's famous deli sandwiches served on a variety of freshly baked breads & rolls. Served with Kosher dill pickles.

Deli Platter \$9.99

An assortment of Wagshal's famous deli meats and cheeses served with sliced marble & rye breads, condiments, kosher dill pickles, & tomatoes.

Sandwich Buffet \$13.99

An assortment of Wagshal's famous deli sandwiches on a variety of fresh breads and rolls, a side salad, assorted cookies and kosher dill pickles.

Salads

Chicken Caesar Salad \$8.99

Crisp Romaine, shaved Parmesan, homemade croutons, & a creamy Caesar dressing.

Side Salads \$3.99- \$4.29

Tomato & Cucumber Salad, Greek Salad, Caesar, Fruit Salad, Sesame noodles, Green Salad.

Hot Lunch

Hot Buffet \$12.99

Choose from the following: pasta primavera with chicken, Tandoori chicken, Greek chicken, layered taco salad, beef or veggie lasagna, eggplant & chicken parmesan, chicken pot pie, Sheppard's pie. Minimum of 10 persons per entrée.

Fajita Bar \$14.99

Grilled chicken breast and steak, peppers, onions, cheddar cheese, sour cream, salsa, flour tortillas, rice & salad. Minimum of 10 persons.

Chili Bar \$9.99

Wagshal's famous beef chili served with shredded cheddar, diced onion, sour cream and jalapeno cornbread.

Shrimp & Crab Casserole \$14.99

A decadent dish of Jumbo shrimp, crab slivered almonds, rice in our secret sauce.

Desserts & Beverages

Cookie Platter \$2.25

A platter of our fresh baked chocolate chip and double chocolate cookies.

Cold Drinks \$2.99

Assorted sodas & bottled waters

Iced Teas \$2.99

Chip Bags \$1.50

Sides and Salads

Traditional Caesar \$3.99

Crisp romaine, seasoned croutons, homemade creamy Caesar dressing, shaved parmesan.

Seasonal Green Salad \$3.99

Mesclun greens, sweet dried cranberries, goat cheese, toasted pecans, and balsamic vinaigrette.

Bow Tie Caesar Salad \$3.99

Bow tie pasta, our homemade Caesar dressing, croutons, shaved parmesan, crisp romaine and grape tomatoes.

Orzo Salad \$3.99

Orzo pasta, red onion, basil, spinach, feta cheese, olive oil, and lemon juice. \$3.99

Garden Salad \$3.99

A mix of romaine, carrots, grape tomatoes and cucumbers with your choice of ranch, Italian, balsamic or Caesar dressing.

Pesto Penne Salad \$3.99

Penne pasta, parsley pesto, pine nuts, grape tomatoes and raisins.

Potato Salad \$3.99

Baby red bliss potatoes tossed with a dressing of egg, fresh dill, mayo and spices.

Greek Salad \$3.99

Cucumber, tomatoes, feta, pepperoncini, romaine, and red onion.

Coleslaw \$2.99

Shredded green cabbage and carrots in our creamy mayonnaise dressing. \$2.99

Dinner

Beef Dinners

USDA Grade A Prime Beef

Beef Brisket \$12.99

Served with mashed potatoes.

Beef Bourguignon \$12.99

Served with rice.

Beef Stroganoff \$12.99

Served with fettucine.

Beef Stew \$12.99

Traditional stew with black Angus Beef, cubed potatoes, carrots, celery and onions

Beef Shepherds Pie \$74.99

Serves 10-12

Osso Bucco \$18.99

Veal shanks cooked in beef broth with celery, onion, tomato and herbs. Served with white rice.

Veal Paprikash \$14.99

Diced veal, tomatoes and onions in a flavorful broth. Serve with fettuccine.

Poultry Dinners

Made with free-range poultry. Include a green salad and rolls for an additional \$2.95/ person.

Chicken Pot Pie \$74.99

Homemade pies with chicken breast, onions, carrots and peas in a creamy sauce topped with butter puff pastry. Serves 10-12

Chicken Marengo \$12.99

Chicken simmered with tomatoes, onions, mushrooms, stuffed olives and sherry. Served with white rice

Chicken Cacciatore \$12.99

Chicken, bell peppers and mushrooms in a creamy tomato sauce.

Chicken Curry \$12.99

White and dark chicken, green and red bell peppers, apples, onions and sweet or spicy curry. Served with rice

Chicken Paprikash \$12.99

Diced chicken breast, tomatoes and onions in a flavorful broth. Serve with fettuccine.

Chicken Parmesan \$12.99

Breaded and fried chicken breasts, topped with marinara sauce and provolone cheese.

Pasta Primavera with Chicken \$12.99

Fettuccine noodles, broccoli, carrots, zucchini, squash and chicken breast in parmesan cream sauce.

Whole Roasted Turkey Breast \$139.99

Fresh, Natural Seasoned & Roasted. May be sliced. Garnished on a platter. Serves 12-14 people.

Pork

Made with locally grown pork. Include a green salad and rolls for an additional \$2.95/ person.

Pork Tenderloin \$Market Price

Marinated & grilled. Sliced into this round and served with rice.

Italian Porchetta \$Market Price

Parma Prosciutto, Provolone, Parma Reggiano, garlic, oregano, thyme & basil rolled into a butterflied pork loin. Sliced and served in beautiful medallions. Serves 8-10

Pasta Dinners

Include a green salad and rolls for an additional \$2.95/person.

Lasagna \$69.99

Fresh pasta sheets layered with marinara sauce and four cheeses with your choice of beef or vegetable. Serves 10-12

Sausage Penne \$69.99

Penne pasta, Wagshal's own sweet or spicy Italian style sausage, marinara sauce and parmesan. Serves 10-12

Make Your Own \$TBD

Tell us what ingredients you want us to put together with penne pasta.

Seafood

Market Price. Include a green salad and rolls for an additional \$2.95/person.

Whole poached Salmon \$249.99

A whole Atlantic Salmon, including head and tail, decorated with cucumber scales and served with creamy dill sauce. Estimated price. Price subject to change based on market.

Poached Salmon Side 2LB \$75 3LB \$112.50

Atlantic Salmon decorated with cucumber scales and served with cucumber dill yogurt sauce. Estimated Price

Grilled Salmon Filets Market Price

Seasoned, grilled and served with mango salsa.

Wagshal's Jumbo Lump Crab Cakes Market Price

Served with Cajun remoulade sauce.

Crab Casserole \$14.99

A decadent dish of Jumbo shrimp, crab, slivered almonds and rice in our secret sauce. Min 10

Lamb

American Lamb. Market Price. Include a green salad and rolls for an additional \$2.95/person.

Leg of Lamb Market Price

A leg of lamb marinated, tied and roasted to perfection.

Stuffed Leg of Lamb Market Price

Boneless leg of lamb, stuffed with feta cheese, spinach, Portobello mushroom and sun dried tomatoes.

French Rack of Lamb Market Price

Fresh French rack of lamb.

Cakes, Pastries and Desserts

Custom Cakes

Our Pastry Chef can make a personalized cake for your event. Please call us for a quote. 202-363-8807

Cake Flavors

White, yellow, chocolate, red velvet, carrot cake, almond, lemon, marble and banana.

Fillings

Vanilla buttercream, chocolate buttercream, cream cheese, coconut cream, whipped cream, German chocolate, raspberry buttercream, hazelnut and mocha.

Icing

Buttercream, cream cheese, whipped cream, ganache and fondant (additional charge)

Mini Tarts and Pastries

Minimum 2 dozen

Assorted Mini Tarts \$35.99/dozen

Chocolate silk, fruit, key lime, lemon custard and raspberry chocolate

Assorted Mini Pastries \$35.99/dozen

Could include a selection of éclairs, Napoleons, cheesecakes and opera cake

Mini Cupcakes \$18.00/dozen

Minimum order 2 dozen.

Cookies and Brownies

Priced per person

Jumbo Cookies \$2.25

A cookie tray to include the following; chocolate chip, double chocolate and oatmeal raisin.

Brownies and Cookies \$3.25

Bite sized pieces of our homemade fudgy brownies and assorted mini cookies.

Brownie Bites and Lemon Bar Bites \$3.25

Bite size assortment of our homemade brownies and lemon bars.

Beverage Service

Beer, Wine, Spirits

Our Beverage Manager is happy to work with you to select the right beverage to accompany your event. Email Julie@wagshals.com

Beer/Wine/Spirits

Let our beverage manager select the correct wine/beverage for your event.

Coffee/Tea Service

Accompanied with half & half, sweeteners, stirrers and cups

Full Service Coffee \$3.25

Regular and decaf coffee

Tea Service \$3.25

A selection of teas served with lemon wedges, sugar and cream.

Coffee Boxes

Freshly brewed Quatermaine's coffee served in insulated disposable carries. Accompanied by half & half, sweeteners, stirrers and cups

Small Coffee Box \$39.99

Serves 9-12 cups

Large Coffee Box \$65.99

Serves 15-18 cups

Cold Drinks

Sodas and Waters \$2.99

Assorted canned sodas and bottled water.

Cocktail Part and Reception

Appetizer Platters

Small (serves 10-15) Large (serves 20-25)

Crudités Display Small \$48.99 Large \$96.99

A centerpiece of colorful in-season fresh vegetables served with a homemade dip.

Fresh Fruit Display Small \$46.99 Large \$92.99

A colorful arrangement of fresh fruit. A great idea for brunch, buffets or a grand finale to a meal.

Cheese Board Small \$54.99 Large \$109.99

A variety of a least 3 or 4 imported and domestic cheeses, accompanied by gourmet crackers, grapes and berries.

Hummus Platter Large \$39.99

Our secret recipe hummus presented inside a freshly baked bread round served with freshly toasted pita triangles.

Wrapped Baked Brie Small \$34.99 Large \$69.99

French Brie wrapped in a flaky puff pastry served with fresh raspberries and baguette slices.

Wagshal's Crab Dip Large \$49.99

Jumbo lump crab meat, artichokes and other secret ingredients presented inside a flat, freshly baked bread round. Served with baguette slices.

Mexican Layer Dip Large \$45.99

Layers of refried beans, sour cream, guacamole with tomatoes and scallions. Served with tortilla chips.

Bruschetta Large \$43.99

Vine-ripe tomatoes with roasted garlic, Italian parsley and seasoning served with toasted baguette slices.

Antipasti Platter Small \$79.99 Large \$129.99

Select imported Italian and Spanish meats and cheese, olives, grilled vegetables and marinated vegetables served with baguette slices.

Hors D'oeuvres- Cold

Elegantly presented and garnished. Priced per dozen. 2 dozen minimum

Prosciutto Melon Bites \$22.99/dozen

Sweet cantaloupe wrapped with imported prosciutto slices.

Cucumber Canapes \$22.99

Cucumber cups filled with a smoked salmon mousse and garnished with fresh dill sprig.

Colossal Shrimp Cocktail \$3.99

These make quite a statement! Steamed and served with cocktail sauce and lemon.

Jumbo Shrimp Cocktail \$2.99 ea

Jumbo shrimp, steamed and served with cocktail sauce and lemon.

Chicken Satay \$22.99/dozen

Grilled chicken tenderloins skewered and served room temperature with peanut dipping sauce.

Smoked Salmon \$25.99/dozen

Served on crisp potato coins with herb cheese, caviar and fresh dill garnish

Asparagus \$22.99/dozen

Tender grilled asparagus spears wrapped with Parma prosciutto.

Classic Deviled Eggs (Price per dozen)

With smoked Salmon- \$18.99

With Crab- \$18.99

Curried- \$14.99

Chive- Tarragon- \$14.99

Tex-Mex Style- \$15.99

Belgian Endive \$24.99

Stuffed with jumbo lump crab salad.

Rare Roast Beef \$24.99/dozen

Rare Roast Beef on buttery miniature croissant with horseradish sauce.

VA Baked Ham \$24.99/dozen

Baked Ham our fluffy miniature buttermilk biscuits with a touch of honey mustard.

Mini Vegetarian Sandwiches \$24.99/dozen

Smoked Turkey \$24.99/dozen

Served on freshly baked miniature round rolls with spinach Florentine spread

Miniature Chicken Kabobs \$24.99/dozen

Mini versions of chicken kabob grilled and glazed. Can be served room temperature

Cuban Shrimp Skewers \$28.99/dozen

Jumbo shrimp that are marinated and grilled on a mini skewer. Served with lime wedges and a Cuban dipping sauce.

Hors D'oeuvres- Hot

Best served warm. Warming instructions included. Priced per dozen. Minimum 2 dozen.

Cocktail Quiche Lorraine \$22.99

Buttery pastry filled with traditional ham and onion.

Franks in a Blanket \$19.99

100% all beef hot dogs wrapped in buttery puff pastry. Served with mustard dipping sauce.

Lamb Chop Pops \$8.99 ea

Tender marinated American lamb grilled and served on the bone. Served with dipping sauce.

Cocktail Spinach Quiche \$22.99

Tender baby spinach in flaky pastry

Spanakopita \$21.99

Phyllo dough triangles filled with feta and spinach.

Chicken Satay \$22.99

Marinated and grilled chicken served with peanut dipping sauce.

Veggie Spring Rolls \$21.99

Crispy rolls served with sweet and sour hoisin dipping sauce.

Mini Lumb Crab Cakes \$29.99

Bake or fry these mini cakes and served with Cajun remoulade sauce.

Scallop Rumaki \$29.99

Succulent sea scallops or jumbo shrimp wrapped in bacon and brushed with a soy ginger glaze.

Cuban Shrimp Skewers \$28.99

Marinated in a delicious Cuban marinade, skewered and grilled, served with lime wedges.

Mini Empanadas \$25.99

Choose beef, chicken or veggies folded in flaky dough.

Stuffed Mushroom Caps \$16.99

Stuffed Mushroom Caps with either spinach and cheese or with crab.

Cocktail Quesadillas \$18.99

Choice of vegetable, chicken or beef.

Miniature Beef Kabobs \$28.99

Mini versions of a Beef kabob with Prime Black Angus beef chunks, tomato, pepper and onion, grilled and glazed. Can be served at room temperature.

Entrée Platters

Elegantly displayed main dishes. Market prices.

Whole poached Salmon

A whole Atlantic salmon poached and decorated with cucumber scales and served with creamy dill sauce. Serves up to 40, available in smaller portions. Subject to change.

Grilled Salmon Filets

Marinated and grilled portions of Atlantic salmon served with mango salsa.

Roasted Tenderloin \$289.99

USDA Prime grade beef, hand trimmed, roasted and sliced to your specifications. Elegantly presented with horseradish cream. Serves 8 as an entrée or 16-20 for a buffet

Spiral Slice Ham \$89.99

Glazed ham slices elegantly arranged on a garnished platter. Serves up to 20 on a buffet.

Mini Knot Rolls \$7.99/dozen

Freshly baked soft knot rolls, perfect for making little sandwiches.

Mini Round Rolls \$7.99/dozen

Freshly baked round rolls, perfect for making little sandwiches

Vegetable Platters

Priced per person

Grilled Vegetables \$4.99

A colorful display of seasonal vegetables to include; eggplant, zucchini, bell pepper and Portobello mushrooms.

Green Bean Salad \$3.99

Green beans, dried cranberries, lemon zest, toasted slices almonds and vinaigrette.

Roasted Asparagus Spears \$3.99

Drizzled with extra virgin olive oil and lemon zest. Served room temperature.

Roasted Ratatouille \$4.99

Roasted tomatoes, garlic, onion, zucchini, bell peppers, carrots and herbs.