



**PREPPED**  
BY DESIGN CUISINE

### **SMALL BITES | 12 PIECES**

#### **CHERRY DUCK IN PUFF PASTRY \$28\***

bel paese cheese | roasted hazelnut syrup

#### **PAPER CHICKEN \$30**

lemon grass dipping sauce

#### **PERNOD GRILLED SHRIMP \$32**

fennel-licorice aioli

#### **CARROT & PARSNIP PANCAKE \$24**

ginger-apple chutney | cucumber sour cream

#### **HARVEST PUMPKIN PICK \$24**

bocconcini | fresh basil

#### **MINTED PEA CHERRY TOMATOES \$24**

#### **ONE POTATO TWO \$24**

stuffed baby potatoes | maple sugar bacon  
cheddar cheese

### **DISPLAYS | SERVES 8**

#### **FRUIT & CHEESE \$52\***

brie | vermont cheddar | peppercorn boursin  
saga bleu | strawberries | grapes

#### **CRUDITE \$48**

carrots | broccoli | cauliflower | jicama | celery  
red peppers | endive | dill yogurt | hummus

\*this item contains nuts

# **HOLIDAY ENTERTAINING MENU | 2016**

### **PICKUP or DELIVERY**

\$120 total order minimum

\$66 delivery fee in the DC metro area

all holiday orders must be placed and

approved five days prior to delivery date

holiday delivery fees vary

### **TO ORDER**

email [prepped@designcuisine.com](mailto:prepped@designcuisine.com)

call monday-friday 9am-5pm

703.979.9400 x618

### **SOUPS & SALADS | SERVES 8**

#### **BUTTERNUT SQUASH SOUP \$22**

ginger | garlic | caramelized apples | ginger  
cream

#### **SUNCHOKE BISQUE \$22**

shallots | cream | pumpernickel croutons

#### **LOBSTER & SHRIMP BISQUE \$26**

cream | fresh herbs | sherry

#### **OVEN ROASTED CORN & CRAB SOUP \$24**

garlic | shallot | cremini mushroom

#### **AUTUMN BEET SALAD \$62\***

arugula | pears | pecans | fourme d'ambert

sherry vinaigrette

#### **CITRUS GREEN BEAN SALAD \$48**

orange zest | onion | orange segments

mustard-balsamic vinaigrette

#### **ASPARAGUS SALAD WITH ROASTED PEPPERS \$58**

goat's cheese | kalamata olives | capers

shaved parmigiano-reggiano | white wine dijon

vinaigrette

#### **IVY GARDEN SALAD \$48\***

kale | roasted butternut squash

dried cranberries | spiced walnuts | quinoa

goat cheese



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**ENTREE PLATTERS | SERVES 8**

**GRILLED CHICKEN \$125**

rosemary meaux mustard sauce

**HONEY BAKED HAM \$120**

sweet & rough mustard | apricot butter

**HERBED PORK ROAST \$120**

braised cabbage | fennel

**GRILLED SHRIMP \$140**

couscous salad | lemon butter

**GRILLED SALMON \$150**

succotash | citrus mousseline

**BEER BRAISED SHORT RIB \$150**

beef short rib | roasted yukon gold potatoes

**GRILLED TENDERLOIN \$190**

chimichurri sauce | roasted red potatoes

**BREADS | 12 PIECES | \$15**

CORN MUFFINS

SOUTHERN BUTTER BISCUITS

DINNER ROLLS

ACORN LOAF\*

BUTTERMILK BISCUITS

**WHOLE TURKEY**

fully cooked | free range

choice of gravy, dressing & cranberry chutney  
estimate one pound per person when ordering

**HERB BUTTER ROASTED or  
HICKORY SMOKED**

14-16 pounds \$200

20-22 pounds \$290

**SLICED BREAST MEAT ONLY**

\$12 per pound

**GRAVY | SERVES 8 | \$20**

savory giblet pan gravy

traditional turkey gravy

vegetarian mushroom gravy

**DRESSINGS | SERVES 8 | \$20**

**TRADITIONAL BREAD DRESSING**

sourdough bread | apples | onions | celery  
sage

**SAUSAGE & LEEK**

french bread | caramelized onion | leek  
fennel | carrot | garlic | sage | thyme

**CORN BREAD & TOASTED PECAN\***

onions | celery | sun-dried cranberries

\*this item contains nuts

## SIDES & CASSEROLES | SERVES 8

### ROASTED YAMS \$46

brown sugar | coriander seeds | orange zest

### BAKED BUTTERNUT SQUASH \$46

granny smith apples | currants | maple syrup

### POTATO TRUFFLE CASSEROLE \$54

onions | cream

### DIJON POTATO GRATIN \$48

cheddar cheese | dijon mustard | bread crumbs

### CORN PUDDING \$45

sweet corn | red pepper | onion

### GARLIC MASHED POTATOES \$39

potato crisps | parsley

### ROASTED BRUSSELS SPROUTS \$41

toasted walnuts | maple syrup | brown butter

### ROASTED ROOT VEGETABLES \$48

baby beets | turnips | rutabagas | carrots  
parsnips | cipolline onions

### CRANBERRY-GINGER CHUTNEY \$12

orange juice | shallots | cinnamon sticks  
orange zest | mustard seeds

## PICKUP SWEETS | 15 PIECES | \$24

select one item per order:

blissful brownies  
pumpkin cheesecake squares  
chocolate dipped coconut macaroons  
mini pecan pies\*  
apple rustic tarts  
carrot cake mini cupcakes\*  
coconut cake squares  
seven layer bars\*  
blueberry cheesecake bars  
mini chocolate chunk cookies  
mini toffee cookies  
rocky road squares \*

\*this item contains nuts



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## WHOLE PIES & CAKES

### 10" PUMPKIN CHEESECAKE \$58\*

toasted pecan & graham cracker crust  
caramel-bourbon sauce

### 8" CHOCOLATE BOURBON HARVEST PIE \$38\*

walnuts | pecans | almonds | whipped cream

### 8" OLD FASHIONED COCONUT CAKE \$42

seven minute icing | shredded coconut

### 8" TRADITIONAL PUMPKIN PIE \$18

bourbon | spices | whipped cream

### 8" CHOCOLATE CHESTNUT TORTE \$52\*

dark ganache | candied chestnuts

### 8" APPLE CRANBERRY RUSTIC TART \$36\*

maple syrup | almond streusel

## SWEETS BOXES

### 15 ASSORTED PIECES | \$24

#### MINIATURE FALL FLAVORS

dulce de leche brownies | mini pecan pies  
pumpkin pie cookies

#### HOLIDAY COOKIES

tea cookies | sugar decorated cut outs  
gingerbread men | iced cookies

## TO ORDER

email prepped@designcuisine.com

call monday-friday 9am-5pm 703.979.9400 x618

## THE FINE PRINT

all food is sent cold on disposable black plastic or aluminium platters

platters orders must be confirmed and paid in full 72 hours in advance

cancellations may only be made with 48 hours notice

delivery is available monday - saturday 7am-3pm \*holiday delivery rates and times vary, please allow for a 30 minute delivery window

there is a \$120 food minimum for all orders

a \$66 delivery fee will be applied to all orders in the dc metro area. you may avoid this fee by scheduling a pickup at our commissary. pickups must be scheduled between 7am-3pm monday - saturday \*holiday pickup times are limited

some foods may be raw, undercooked, or lightly cooked - consuming these foods may cause food-borne illness in children, pregnant women, the elderly, and persons with weakened immune systems - many items are prepared in a facility that may process peanuts, nuts, shellfish, gluten and other potential allergens

## CREDIT CARD AUTHORIZATION

I hereby authorize National Food Enterprises, trading as Design Cuisine, to charge the following credit card for items selected in menu plus tax, and delivery:

**Master Card    Visa    American Express**

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credit card number

expiration

cvv security code

name as it appears on the card:

billing address of cardholder:

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**Signature**

**Date**

Once your card is charged, your order has been completed.

A receipt will be sent to you via email. Order processing may take up to two business days.