



PREPPED
BY DESIGN CUISINE

SMALL BITES | 12 PIECES

CHERRY DUCK IN PUFF PASTRY \$28*

bel paese | dried cranberries | hazelnut syrup

PAPER CHICKEN \$30

asian spices | phyllo wrap | lemongrass dip

GRILLED SHRIMP \$32

pernod | tarragon | fennel | anise aioli

CARROT & PARSNIP PANCAKE \$24

ginger-apple chutney | cucumber sour cream

HARVEST PUMPKIN PICK \$24

bocconcini | basil | roasted pumpkin

MINTED PEA CHERRY TOMATOES \$24

sweet pea puree | pea shoots

ONE POTATO TWO \$24

maple sugar bacon | cheddar

DISPLAYS | SERVES 8

FRUIT & CHEESE \$52*

brie | vermont cheddar | boursin | saga bleu
grapes | nut mix

CRUDITE \$48

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

*this item contains nuts

HOLIDAY ENTERTAINING MENU | 2015

PICKUP or DELIVERY

\$120 total order minimum

\$55 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

call monday-friday 9am-5pm

703.979.9400 x634

SOUPS & SALADS | SERVES 8

BUTTERNUT SQUASH SOUP \$22

caramelized spiced apples | ginger cream

SUNCHOKE BISQUE \$22

shallots | cream | pumpernickel croutons

LOBSTER & SHRIMP BISQUE \$26

sherry | chive cream

OVEN ROASTED CORN & CRAB CHOWDER \$24

garlic | shallot | cremini mushrooms

AUTUMN BEET SALAD \$62*

spiced pecans | formage d' ambert | pear

CITRUS GREEN BEAN SALAD \$48

orange zest | onion | mustard seed
balsamic vinaigrette

ASPARAGUS SALAD \$58

roasted red peppers | goat cheese | capers
tarragon | onion | kalamata olives

IVY GARDEN SALAD \$48*

kale | roasted butternut squash | quinoa
dried cranberries | spiced walnuts



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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

citrus mousseline

BEER & BLACK PEPPER SHORT RIB \$150

roasted potatoes

GRILLED TENDERLOIN \$190

mushrooms | mustard cognac sauce

BREADS | 12 PIECES | \$15

CORN MUFFINS

SOUTHERN BUTTER BISCUITS

DINNER ROLLS

ACORN LOAF*

BUTTERMILK DROP BISCUITS

cheddar & stilton cheeses

*this item contains nuts

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 herb gravy

vegetarian mushroom gravy

DRESSINGS | SERVES 8 | \$20

TRADITIONAL

sourdough | apples | onion | sage

SAUSAGE & LEEK

french bread | caramelized onion | leek

fennel | carrot | garlic | sage | thyme

CORN BREAD & TOASTED PECAN*

corn bread | honey | onions | garlic | herbs

cranberries | pecans | cracked black pepper

SIDES & CASSEROLES | SERVES 8

ROASTED YAMS \$46
corriander citrus butter

BAKED BUTTERNUT SQUASH \$46
vermont maple syrup | currants | nutmeg

POTATO TRUFFLE CASSEROLE \$54
onion | aromatics | cream | black truffles

DIJON POTATO GRATIN \$48
sharp cheddar | dijon | crispy topping

CORN PUDDING \$45
sweet corn | red pepper | onion

GARLIC MASHED POTATOES \$39
creme fraiche | butter

ROASTED BRUSSELS SPROUTS \$41
maple butter | bacon

ROASTED ROOT VEGETABLES \$48
garlic | balsamic | fresh aromatic herbs

CRANBERRY CHUTNEY \$12
orange | ginger | shallot | cinnamon

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" SPICED PUMPKIN CHEESECAKE \$58*
brown sugar pecan crust | caramel bourbon glaze

8" CHOCOLATE BOURBON HARVEST PIE \$38*
short crust | walnuts | pecans | almonds
whipped cream

8" OLD FASHIONED COCONUT CAKE \$42
genoise layer cake | swiss meringue

8" TRADITIONAL PUMPKIN PIE \$18
short crust | spiced custard | whipped cream

8" CHOCOLATE CHESTNUT TORTE \$52*
layered fudge cake | chestnut cream
raspberry coulis

8" APPLE CRANBERRY RUSTIC TART \$36*
pastry crust | cinnamon | almond struesel

SWEETS BOXES 15 ASSORTED PIECES | \$24

MINI FALL FLAVORS

dulce de leche brownies | pumpkin pie cookies
pecan pie tarts* | cranberry rustic tarts
mini cupcakes

HOLIDAY COOKIES

tea cookies | sugar decorated cut-outs

TO ORDER

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call monday-friday 9am-5pm 703.979.9400 x634

THE FINE PRINT

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

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

cancelations may only be made with 48 hours notice

delivery is available monday - saturday 7am-3pm *holiday delivery rates and times vary

there is a \$120 food minimum for all orders

a \$55 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

credit card number

expiration

cvv security code

name as it appears on the card:

billing address of cardholder:

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.