



DESIGN CUISINE

At Home

Holiday Entertaining Menu 2021



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Holiday Menu

DISPLAYED HORS D'OUERVES serves 8-10

CRUDITE WREATH (V,GF) \$48
red & green vegetables | hummus

CARAMELIZED BRIE \$78
pecans | brown sugar

CHARCUTERIE & CHEESE BOARD \$98
salami | prosciutto | saucisson | manchego
gouda | dried fruit | lavosh

CRAB & ARTICHOKE DIP \$68
spinach | almonds | pita chips

SPECIALTY COCKTAILS

Mixers & garnishes for 8 drinks, add your own alcohol

CRANBERRY WHISKEY SOUR \$36
cinnamon | lemon & lime | orange juice
add whiskey

WINTER MOJITO \$36
lime | cranberry | mint
add white rum

POMEGRANATE SPARKLER \$36
pomegranate | ginger syrup
add sparkling wine or champagne

PASSED HORS D'OUERVES 12 pieces

CRAB CAKES \$42
old bay seasoning | mustard | parsley
dijon remoulade sauce

PAPER CHICKEN \$36
lemon grass dipping sauce

JICAMA CUPS (V,GF) \$32
guacamole and pomegranate seeds

LEMON GRASS GRILLED SHRIMP (GF) \$48
coconut milk marinade | lemon grass salsa

CARROT & PARSNIP PANCAKES \$32
ginger apple chutney



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ENTREES | serves 8

ROASTED BEEF SIRLOIN tomato chutney horseradish cream	\$195	IVY GARDEN SALAD kale butternut squash quinoa cranberries walnuts goat's cheese	\$56
BROWN SUGAR HONEY HAM sweet & rough mustard	\$135	ROASTED BRUSSELS SPROUTS maple walnut butter	\$58
CEDAR PLANK WILD SALMON dijon mustard brown sugar grilled lemon	\$150	POTATO TRUFFLE CASSEROLE onions heavy cream black truffle	\$62
BRAISED BEEF SHORT RIBS roasted Yukon gold potatoes	\$165	SWEET CORN CUSTARD sweet corn puree cream eggs sugar	\$60
PECAN ROASTED CHICKEN roasted sweet potatoes remoulade	\$150	ROASTED BABY CARROTS honey ginger glaze	\$56
		FIVE MUSHROOM TART shiitake morel cremini beech enoki	\$60

SALADS & SIDES | serves 8

AUTUMN BEET SALAD WITH FOURME D'AMBERT baby greens pears pecans sherry vinaigrette	\$72		
GREEN BEAN & PUMPKIN SALAD portobello mushrooms red pepper pumpkin seeds zesty vinaigrette	\$48		
BUTTERNUT SQUASH & APPLE SOUP garlic caramelized apples ginger cream	\$36		
CANDIED WALNUT SALAD dried cranberries champagne vinaigrette	\$42		
		BREADS BY THE DOZEN	
		PARKERHOUSE ROLLS	\$18
		BLACK OLIVE FENNEL ROLLS	\$18
		PISTACHIO HAZELNUT LAVOSH sea salt pine nuts	\$24

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PICK UP SWEETS

\$36 PER DOZEN

ASSORTED HOLIDAY COOKIES

chocolate-orange pillow | Santa Whiskers
linzer cookie | pecan chocolate horseshoe

CHOCOLATE PAVE (V)

raspberry

MINI CHOCOLATE ROULADE

eggnog filling

WHOOPIE PIES

chocolate cookie | peppermint filling

SANTA'S MACAROONS

raspberry filling

GINGERBREAD CHEESECAKE CUPS

caramel drizzle

ORANGE PISTACHIO FINANCIER

raspberries



WHOLE PIES & CAKES | serve 8

CRANBERRY APPLE PIE \$32
cinnamon sugar crust

CHOCOLATE BOURBON PECAN PIE \$46
brown sugar drizzle

BUCHE DE NOEL \$52
chocolate & hazelnut

TOFFEE PUDDING \$38
brandied caramel sauce

BREAKFAST BITES

TOMATO BASIL STRATA \$38
eggs | French bread | three cheeses

STICKY BUNS \$45
pecans | cinnamon | brown sugar
one dozen

MINI DANISH \$45
cheese | cherry | apricot
one dozen

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All food items are presented on disposable platters and come with heating instructions. Additional equipment rentals and service personnel available upon request.

PAPER GOODS | set of 8

- 9 inch plates \$4
- 12 oz bowl \$3
- 12 oz cold beverage cup \$3
- 10 oz hot beverage cup with lid \$3
- dinner napkins \$1
- cocktail napkins \$1
- flatware kit \$5
- fork | knife | napkin
- serving kit \$5

includes one of each: serving spoon, fork & tong

All single use serving pieces are made from eco-friendly materials.

Do not microwave.
Not dishwasher safe.

ORDERING & PRICING

Please call 703-979-9400 or email your order to orders@designcuisine.com. Your order will be confirmed within 24 hours.

- Prices do not include sales tax.
- Order minimum of \$400 (not including tax or delivery)
- No menu substitutions please
- Payment in full via credit card is due at the time of order. (+2.5% processing fee)

ORDER DEADLINES

Please place orders early to ensure availability.

- Orders must be placed a minimum of 72 hours ahead of time
- Christmas Eve and Christmas Day orders must be placed by Wednesday, December 15th, 2021.
- New Year's Eve and New Year's Day are due by Wednesday, December 22nd, 2021.

PICKUP OR DELIVERY

For Delivery: We request a 4 hour drop off window. A rate of \$65 will apply for one-way deliveries.

For Pickup: You can pick up your orders between the hours of 8am—3pm at Design Cuisine.

See the following dates for holiday delivery or pick up

- Christmas: Wednesday, December 23rd
- New Year's: Wednesday, December 30th