

# MERONE'S

CATERING



[www.merones.com](http://www.merones.com)  
[catering@merones.com](mailto:catering@merones.com)  
T 703.661.1461 ext. 3  
F 703.661.1464

[www.merones.com](http://www.merones.com)

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erone's Event Catering



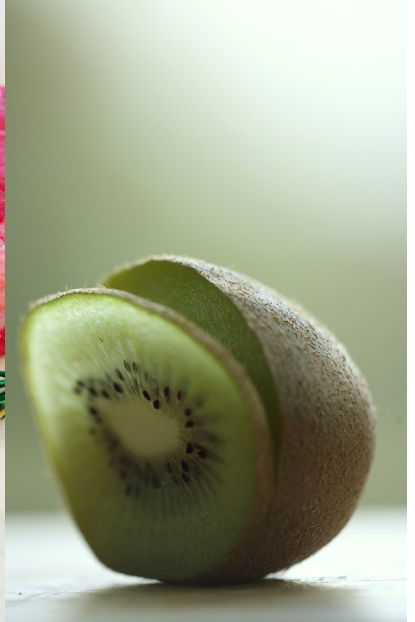
43720 Trade Center Place  
Dulles, Virginia 20166  
703.661.1461 ext. 3  
fax: 703.661.1464  
[catering@merones.com](mailto:catering@merones.com)

*Thank-you for selecting Merone's Catering, we provide corporate catering, as well as full service event catering to assist you in you planning and event management needs.*

*The staff at Merone's Catering is committed to providing you with the widest variety of food selections. We have built a reputation on the quality of our culinary products and take pride in service that is unsurpassed, with innovative menus, cutting edge decor and personalized attention to detail.*

*Our chefs are among the highest in their field and have many years of experience, never compromising quality or consistency.*

*Guest satisfaction is paramount to us and it shows in our personalized service, attention to detail, quality products and incredible food!*



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# Rise and Shine...



## AMERICAN BASKET

An assortment of fresh baked bagels, danish, croissants, and muffins. Served with jelly, cream cheese and butter.

## BOUNTIFUL BAGELS

A variety of fresh bagels with butter, cream cheese and jelly.

## FRESH MUFFINS

A variety of muffins: Blueberry, Chocolate, Banana Nut, and Poppy Seed

## HOMEMADE COFFEE CAKES

Chocolate, lemon poppy seed, cinnamon-raisin and blueberry coffee cakes.

## FRESH BAKED BREAKFAST BREADS

Beautifully arrayed assortment of freshly baked sweet breads – banana, carrot, lemon and sour cream.

## FRESH FRUIT SALAD

Market fresh fruit – cantaloupe, honey dew melone, pineapple, strawberries, red and green grapes. Served with a citrus yogurt sauce.

## FRESH FRUIT TRAY

Assortment of sliced seasonal fresh fruit. Melons, berries and grapes.

## Hot Breakfast Specialties

### OMELETTES

Your choice of ingredients: Ham & Cheese, vegetarian, meat lover, Western, 3-cheese. Egg white and egg beaters substitutions available upon request.  
Served with breakfast potatoes and choice of sausage.

### ITALIAN FRITTATA

Italian style omelet served open faced. Choice of fillings, such as sausage, ham, bacon, cheese, and/ or vegetables.  
Served with hash browns and choice of breakfast meats.

### BREAKFAST SANDWICH

Choice of English muffins, bagel or croissant. Served with egg and choice of meat and cheese.

### STEAK AND EGGS

Grilled Tenderloin served with scrambled eggs.

### BREAKFAST QUICHE

Choice of quiche Lorraine, NW smoked salmon or vegetarian quiche.  
(each pie serves 6 people)

### SIDES:

Hash browns  
Cereals  
Whole Fruit  
Pancakes

Yogurt  
Strawberry, Lemon, Blueberry & Plain  
Scrambled Eggs  
Bacon, Ham and Sausage

### HOMEMADE PANCAKES

Homemade buttermilk pancakes or dollar size blueberry pancakes sprinkled with powdered sugar and served with pure maple syrup and your choice of breakfast meats.

### FRENCH TOAST

Thick slices of harvest bread dipped in egg, milk and cinnamon and vanilla, perfectly toasted, served with maple syrup and your choice of breakfast meats.

### BELGIAN WAFFLES

Homemade waffles served with fresh strawberries and sprinkled with powdered sugar. Served with maple syrup and choice of breakfast sausage, ham and bacon.

### HEARTY OATMEAL

Hot oatmeal served with your choice of whole milk, fat free or half and half. Accompanied with brown sugar and white raisins.  
Our oatmeal can be made to order.

\*Consuming raw or undercooked eggs may increase your risk of food borne illnesses

# SIGNATURE SANDWICHES

## Italian Hero

Genoa salami, prosciutto, ham, mortadella, cappicola, mozzarella, roasted peppers, black olives, romaine lettuce with a pesto spread on Italian Bread.

## Roast Beef

Tender roast beef, grilled onions, cheddar cheese, lettuce and tomatoes with a horseradish spread. Served on your choice of bread.

## Turkey and Harvarti Cheese

Smoked turkey breast, cheddar cheese, lettuce, tomato with a spinach-artichoke spread. Served on your choice of bread.

## Chicken Salad Sandwich

White meat chicken salad salad, lettuce and tomatoes with mayonnaise on your choice of bread.

## Mesquite Grilled Chicken

Mesquite grilled sliced chicken breast, lettuce, and tomatoes with a tomato basil spread. Served on your choice of bread.

## Mediterranean Chicken Salad

Chicken salad tossed in a pesto vinaigrette, romaine lettuce, Parmesan cheese and sliced tomatoes on Focaccia bread.

## Chicken Parmesan

Fresh breaded chicken breast, fresh mozzarella and tomatoes topped with our homemade tomato sauce. Served on Focaccia bread or Italian bread.

## Salmon BLT

Thinly sliced salmon, crisp bacon, Iceberg lettuce and tomatoes. Served on your choice of bread

## Balsamic Chicken Breast

Fresh chicken breast marinated in a Balsamic dressing with Portabello mushrooms, lettuce and tomatoes. Served on your choice of bread.

## Chicken Florentine

Fresh whole chicken breast topped with spinach and Swiss chesse. Baked to perfections. Choice of Kaiser Roll or Focaccia bread. Add lettuce, tomatoes, onions and mayonnaise if you wish.

## Traditional Steak and Cheese

Thinly sliced steak and grilled onions topped with mozzarella cheese on a submarine roll. Lettuce, tomatoes and mayonnaise upon request.

## Sausage and Peppers

Grilled Italian sausage served with grilled onions, peppers and our homemade tomato sauce on a submarine roll.

## Choice of Bread:

Rye, whole wheat, white, Kaiser roll, submarine roll, multi-grain, focaccia, pita, tortilla wrap or croissant.



## It's a Wrap!

### Teriyaki Chicken Breast

Whole boneless chicken breast marinated in Teriyaki sauce. Topped with lettuce, tomatoes, onions and mayonnaise.

### Turkey Club

Turkey breast, Monterey Jack cheese, bacon, lettuce, tomato and mayonnaise in a whole wheat wrap.

### Chicken Caesar Wrap

Grilled Chicken breast, romaine lettuce, shaved Parmesan cheese and our homemade Caesar dressing wrapped in a white flour tortilla.

### Roast Beef Wrap

Thinly sliced roast beef, pepper jack and cheddar cheese, green leaf, tomatoes, and red onions with mayonnaise in a whole wheat tortilla.

### Ham and Cheddar Wrap

Virginia ham and Cheddar cheese, lettuce, tomatoes, and onions on a white tortilla.

### Grilled Veggie Wrap

Grilled green and yellow zucchini, red onions, tomatoes, feta cheese and a light cream cheese spread in a spinach wrap.

### Caprese Wrap

Fresh beefsteak tomatoes, fresh mozzarella cheese and mixed greens with basil and olive oil in a white flour tortilla.





## The Sandwich Center

### Tray of Wraps

Assortment of Wraps  
Roast Beef, Turkey, Ham and Vegetarian  
with your choice of Cheese  
One gourmet side salad  
Homemade cookies and brownies  
(additional charge for 2 sides)

### Deli Sandwich Platter

Assortment of Sandwiches  
One gourmet side salad  
Homemade cookies and brownies  
(additional charge for 2 sides)

### The New Yorker

Deli Style assorted sliced meats and cheese  
Turkey, roast beef, ham, salami, grilled  
chicken, tuna salad and chicken salad  
Served with a tray of:  
Swiss, Cheddar, and American  
Accompanied with sliced tomatoes, avocado,  
green leaf and lettuce, pesto spread, mayo,  
mustard, and pickles  
Assortment of Breads  
Potato Chips  
Redskin Potato Salad  
Cookies and Brownies

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#### *SIDES*

Fruit Salad  
Pasta Salad  
Garden Salad  
Potato Chips  
Redskins Potato Salad  
Chicken Tortellini Salad  
Cheese and Crackers

#### Box Lunch

Includes a sandwich, two sides, and a  
dessert placed in a sleek black hinged box  
Choose from:  
Roast Beef, Turkey, Ham, Tuna or  
Vegetarian with your choice of cheese  
and bread.

#### *DESSERT*

Cannoli  
Cream Puffs  
Carrot Cake  
Chocolate Cake  
Brownies  
Cheesecake  
Cookies

# ON THE SIDE

## Green Salads

### Caprese Salad

Fresh iceberg and romaine lettuce served with fresh mozzarella and beef steak tomatoes. Drizzled with Extra Virgin Olive Oil.

### Garden Salad

Carrots, cucumbers, tomatoes, artichokes, red onions, and mozzarella balls over iceberg and Romaine lettuce. Served with our homemade Italian dressing.

### Caesar Salad

Crisp romaine, fresh Parmesan cheese and croutons. Served with our House Caesar dressing.

### Greek Salad

Fresh iceberg and Romaine lettuce, carrots, cumpers, artichokes, sliced red onions, Kalamata olives and Feta cheese. Served with our homemade Italian Balsamic Vinaigrette.

### Spinach Salad

Fresh spinach leaves topped with bleu cheese crumbles, bacon bits and cherry tomatoes. Served with a Balsamic vinaigrette.

### California Salad

Mixed field greens with toasted pecans, chevre goat cheese, tomatoes, and cucumbers. Served with a honey vinaigrette.

### Asian Salad

Mixed field greens and red leaf lettuce, carrots, cucumbers, radish, watercress and sprouts. Served with a sweet ginger dressing. Topped with crisp onion sticks.



## Vegetable Salads

### Black Bean Salad

Black beans, red and yellow peppers, scallions, and cilantro tossed in a coriander dressing.

### Sweet Ginger Carrot Salad

Julienned carrots tossed with fresh ginger, sesame oil and orange honey.

### Tuscany Grilled Vegetables

Zucchini, red and yellow peppers, onions, eggplant and yellow squash. Brushed with olive oil, seasoned and grilled to perfections.

### Papa Salad

Tomatoes, red onions, green peppers, pepperochini, and feta cheese tossed in our homemade Italian dressing.

### Traditional Coleslaw

Shredded cabbage, carrots and onions. Tossed in a creamy mayonnaise dressing.

## Pasta Salads

### Moonlight Pasta Salad

Fusilli pasta with peas, fennel, dill and asparagus in a lemon vinaigrette.

### Mini Ravioli Salad

Cheese filled ravioli, mixed with green peppers, zucchini, yellow squash, fresh basil, chopped oregano and toasted pine nuts in a sun-dried tomato vinaigrette.

### Noodle Salad

Lo main noodles tossed with red peppers, julienned carrots, sugar snap peas and a sweet & spicy sauce, topped with toasted sesame seeds.

## Miscellaneous Salads

### Red Potato Salad

Roasted red potatoes, sautéed green beans, bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise dressing.

### Summer Potato Salad

Potatoes, onions and celery in a creamy dill mayonnaise dressing.

### Antipasto Salad

Smoked turkey breast, ham, cheddar, swiss cheese, Kalamata olives, Genoa salami and cilegini mozzarella. Served with our homemade house dressing.



# Sensational Salads

Entrée Salad, served with fresh baked dinner rolls, butter and mini pastries.

## HOMEMADE SOUP

*Order by the quart*  
2 quart minimum order  
Each quart serves 4 people

- Chicken Tortellini Soup
- Chicken and Vegetable
- Minestrone a la Nonna
- Lobster Bisque
- Tomato Bisque
- New England Clam Chowder
- Manhattan Clam Chowder
- Gazpacho (served cold or hot)
- Italian Wedding Soup
- Chili Soup
- Vegetable Beef
- Corn Chowder
- Potato with Bacon
- Broccoli and Cheddar



## CAESAR SALAD

Crisp romaine lettuce, fresh grated Parmesan cheese, homemade croutons and Caesar dressing.

## ANTIPASTO SALAD

Crisp greens topped with smoked turkey breast, baked ham, cheddar & Swiss cheese, Kalamata olives, Genoa salami and Cilegini mozzarella balls. Served with our house dressing.

## VIRGINIA SALAD

Sliced grilled chicken breast, cheddar cheese, cherry tomatoes, bacon, pine nuts, mandarin orange wedges with your choice of dressing.

## GREEK GRILLED VEGGIE SALAD

Grilled marinated vegetables, feta cheese, tomatoes, olives pepperoncini & red onion served over romaine lettuce with vinaigrette dressing.

## ALBACORE TUNA SALAD

with olive oil, lemon, carrots, celery, and onions served on a bed of arugula and butter lettuce.

## GRILLED SALMON SALAD

A fresh fillet of grilled Salmon, cherry tomatoes, pine nuts, bacon, mandarin orange wedges and cheddar cheese served over a bed of romaine lettuce.

## CAPRESE SALAD

Mixed greens with sliced tomatoes and mozzarella, fresh basil, olives and roasted red peppers with our special house dressing.

## BLUE CHEESE SALAD

Butter lettuce, walnuts and blue cheese crumbles with choice of dressing.

\*Add the following for an additional charge:

- Grilled Chicken
- Grilled Sirloin
- Jumbo Shrimp
- Grilled Vegetables
- Grilled Tuna Steak



# PASTA

Served with Garden Salad or Caesar Salad, Dinner Rolls and Miniature Pastries

## **Lasagna Bolognese**

Beef with lasagna noodles, smothered with fresh made tomato sauce, layered and topped with parmigiano and mozzarella cheese

Vegetarian available upon request

## **Arrabiata Pasta**

Spirali pasta with sliced chicken breast, prosciutto, peas and sun-dried tomatoes in a spicy basil sauce.

## **Ravioli**

Large puffs of pasta filled with fresh Ricotta cheese and covered with tomato sauce.

## **Fettuccini Mediterania**

Jumbo shrimp and crab meat in a light rosa sauce.

## **Stuffed Shells**

Large pasta shells stuffed with fresh ricotta and mozzarella cheese. Topped with our homemade tomato sauce and more mozzarella cheese.

## **Tortellini in Alfredo Sauce**

Cheese filled tortellini topped with our homemade Alfredo sauce.

## **Baked Ziti**

Ziti noodles covered with Mozzarella cheese and our homemade tomato sauce. Baked to perfection and finished with parmigiano cheese.

## **Risotto Pescatore**

Italian Rice with baby shrimp, calamari, clams, mussels, and lobster bits sprinkled with fresh parmigiana.

## **Chicken Paisano**

Chicken breast with roasted peppers, sun-dried tomatoes & mushrooms in a spicy rose sauce.



# ENTREES – Room Temperature Buffet

All Entrees come with your choice of two side dishes and dinner rolls

## **Norwegian Salmon**

Whole grilled Norwegian salmon garnished with marinated  
grilled vegetables couscous  
Mixed greens, tomatoes, cucumbers and goat cheese served  
with a raspberry vinaigrette  
Fresh baked dinner rolls and foccacia triangles  
Miniature pastries

## **Ginger Teriyaki Salmon**

Asian Lemon Rice Salad  
Carrot & Cucumber Relish  
Garden Salad with a honey tangerine dressing  
Assorted Rolls and butter  
Homemade Cookies and Brownies

## **Grilled Jumbo Shrimp or Grilled Chicken**

Marinated in a kolbi sauce, served with a  
sweet Asian slaw and vegetable stir-fry over  
Yaki soba noodles  
Chilled green bean and carrot salad  
Lemon Bars

## **Honey Lime Mesquite Chicken**

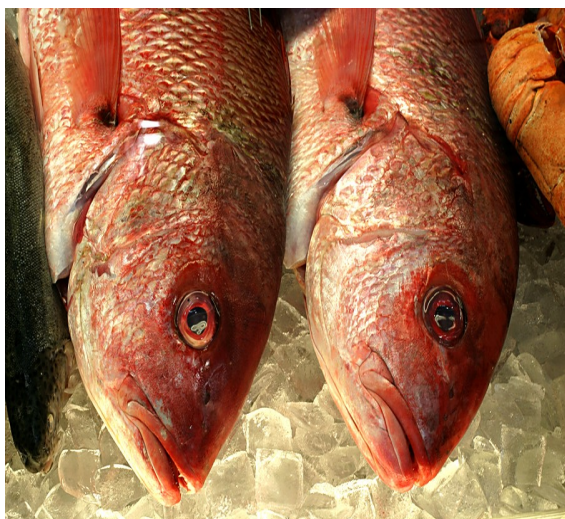
Roasted Corn and Black Bean Salad  
Wild Rice  
Southwestern Green Salad  
Corn Bread and Rolls  
Fudge Brownies

## **Lemon Chicken Scallopini**

with artichokes, capers and a lemon sauce  
Orzo with tomatoes and zucchini  
Caesar Salad with hand-cut garlic croutons  
Fresh Dinner Rolls  
Chocolate Chocolate Cake

## **Brown Sugar & Honey Baked Ham**

Virginia ham accompanied with  
Sweet Potatoes  
Green Beans Almondine  
Fresh Garden Salad with homemade Ranch Dressing  
Carrot Cake



## **Grilled Lemon Herb Chicken**

Breasts of Chicken marinated with a lemon basil herb glaze  
Triple cheese tortellini with grilled vegetables  
Mesclun Salad with sun-dried tomatoes, toasted pine nuts  
and gorgonzola cheese  
Fresh baked dinner rolls and foccacia triangles  
New York Cheesecake

## **Roquefort Crusted New York Strip**

Thinly sliced with roasted garlic peppercorn sauce  
Roasted Fingerling Potato Salad  
Mixed Field Greens with tomatoes, sliced almonds, goat  
cheese and a tangerine-honey dressing  
Tiramisu

## **Country Picnic**

Buttermilk Fried Chicken  
Red, White and Blue Potato Salad  
Fresh Corn Salad on a bed of Greens  
Corn Bread & Biscuits with honey butter  
Fresh Baked Cookies & Brownies

## **The Italian Duo**

Thinly sliced flat steak and grilled chicken marinated in  
Italian seasonings  
Rice Pilaf  
Grilled Tuscan Vegetables  
Mixed Green Salad with Champagne Vinaigrette  
Fresh Dinner Rolls and Garlic Bread  
Chocolate Chocolate Cake

## **Apricot Glazed Pork Tenderloin**

Tender slices of pork drizzled with an apricot glaze  
Vegetable Tabouleh Salad  
Asparagus spears and tricolor julienne peppers  
Bread Basket  
Lemon Cake

\*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses.

# ENTREES – Luncheon Buffets, *served hot*

## CHOICE OF CHICKEN ENTREES:

**Chicken Marsala** with mushroom in a Marsala wine sauce

**Chicken Parmigiana** topped with mozzarella & tomato sauce

**Chicken Paisano** – Chicken, roasted peppers, sun dried tomatoes and mushrooms in a spicy rose sauce

**Chicken Capone** – Breast of chicken & broccoli in a lemon sauce

**Chicken Vesuvio** with roasted peppers, mushrooms, capers, sun dried tomatoes and black olives in a light marinara sauce

**Chicken Cacciatore** - whole fresh chicken pieces cooked in a light marinara sauce with garlic, mushrooms, black olives and oregano.

All entrée selections are served with:

**Penne Pasta**

**Choice of a Garden Salad or a Caesar Salad**

**Fresh Dinner Rolls and Garlic Bread**

**Mini Cannoli garnished with fresh strawberries**



### **Pork Tenderloin**

Oven roasted pork tenderloin seasoned with fresh rosemary, sea salt and pepper

Roasted Potatoes and Green Beans with a balsamic garlic sauce

Fresh Garden Salad

Bread Basket

Caramel Brownies

### **Balsamic Glazed Pork**

Pork Tenderloin roasted with a balsamic vinegar & a brown sugar glaze

Risotto with spinach and mushrooms

Seasonal Grilled Vegetables

Caesar Salad and

Bread Basket

Chocolate Brownies

### **Stuffed Pork Tenderloin**

Pork Tenderloin stuffed with mushrooms, onions, and wild rice

Potatoes au Gratin and Sugar Snap Peas

Fresh Garden Salad

Bread Basket

Mini Cheese Cakes

## More hot entrées..

### **Oven Roasted Chicken**

Seasoned with rosemary, sea salt and black pepper

Green beans with garlic and zucchini sticks

Mashed Potatoes

Mixed Green Salad

Bread Basket

Fresh Baked Cookies

### **Stuffed Chicken Breast**

Breast of Chicken stuffed with spinach, fresh herbs and fontina cheese with basil sauce

Served on a bed of Wild Rice Pilaf

Grilled seasonal vegetables

Caesar Salad

Mini Cannoli

### **Roasted Turkey**

Fresh roasted turkey breast, served with a cornbread stuffing and cranberry sauce

Roasted potatoes

Garden Salad

Cornbread and Dinner Rolls

Carrot Cake

### **Honey BBQ Chicken**

Whole pieces of chicken basted in our own homemade

BBQ sauce

Potato Salad

Country Slaw

Cornbread and fresh baked biscuits

Cookies and Brownies

### **South of the Border Bar**

Ground Beef or julienned Grilled Chicken

Includes:

Lettuce, chopped tomatoes, cheddar and Monterey Jack cheese, taco shells and tortillas

Sour cream, salsa and guacamole

Tri-color tortilla chips

Spanish Rice

Assortment of Fresh Baked Cookies

### **Sausage and Peppers**

Homemade sausage sauteed with onions and peppers in a marinara sauce

Served over a bed of pasta

Choice of Caesar Salad or Garden salad

Bread Basket

Miniature Pastries

# ENTREES – Luncheon Buffets, *served hot*

*cont'd*

## CHOICE OF VEAL ENTREES

### Veal Scallopini

Thinly sliced and sauteed in white wine sauce with asparagus spears

### Veal Marsala

Served with mushrooms, shallots and Marsala wine sauce

### Veal Parmigiana

Breaded veal, topped with mozzarella cheese and tomato sauce

### Veal Saltimbocca

Topped with sage & prosciutto and sautéed in a butter wine sauce

### Veal Piccata

Lightly floured and sauteed with onions, capers, and lemon sauce

**All entrée selections are served with:**

**Penne Pasta or Mashed Potatoes**

**Choice of a Garden Salad or a Caesar Salad**

**Fresh Dinner Rolls and Garlic Bread**

**Mini Cannoli garnished with fresh strawberries**



## Many more hot entrées

### Merone's Triple Grill

Honey Lime Mesquite Chicken, Grilled Peppercorn Flank, and Grilled Jerk Jumbo Shrimp  
Lemon Wild Rice and Fire Grilled Vegetables  
Caprese Salad with crisp greens  
Bread Basket  
Chocolate Cake

### Fired Grilled Shrimp and Chicken

Gulf Shrimp and boneless chicken breast in hoisin sauce  
Jasmine Rice  
Grilled Seasonal Vegetables  
Fresh Garden Salad with Miso Dressing  
Lemon Bars

### Jambalaya

Shrimp, Chicken, and Andouille sausage with spicy rice  
Fresh Garden Salad  
Cornbread  
Assortment of Miniature Pastries

### Salmon Piccata

Broiled filet of salmon topped with a lemon caper sauce  
Pesto Orzo  
Parmesan Asparagus  
Signature Caesar Salad

### Red Snapper

Grilled or Baked in a lemon sauce  
Served with a fresh Mango Salsa  
Grilled Seasonal Vegetables  
Mixed Greens Salad  
Carrot Cake



Note: Consuming raw or under cooked meat, poultry, seafood or eggs may raise your risk of foodborne illnesses.

# side dishes



## Vegetables

Seasonal Grilled Mixed Greens

Grilled Zucchini

Grilled Eggplant

Mixed Grilled Peppers and Squash

Grilled Asparagus

Steamed Green Beans with Balsamic Garlic Sauce

Broccoli and Cheese

Fried Mixed Vegetables – lightly breaded in parmigiana cheese and served with ranch dip

## Potatoes

Garlic Mashed Potatoes

Potatoes au Gratin

Twice Baked Potatoes

Roasted Red Potatoes

Sweet Potato Casserole

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## Rice

Couscous

Risotto with Spinach and Mushroom

Saffron Rice

Wild Rice

Spanish Rice

Rice with Mixed Vegetables





### APPETIZER PLATTERS

#### Fresh Sliced Fruit

A variety of fresh seasonal fruit including melon, berries and grapes.

#### Imported Cheese

An assortment of hard and soft cheese served with a variety of gourmet crackers

#### Antipasto Tray

Imported prosciutto di parma, imported parmigiana-Reggiano cheese, green and black olives, sliced salami, artichokes and roasted red peppers served with toasted Italian bread.

#### Garden Crudités

A variety of seasonal vegetables including carrots, celery, broccoli, peppers, and snow peas with a ranch dipping sauce.

#### Canapés

Prosciutto and mozzarella, smoked salmon, filet mignon, made to order.

#### Imported Prosciutto de Parma

Served with grilled asparagus of fresh melon.

#### Bruschetta

Country style bread toasted and seasoned with sea salt, cracked pepper and flat leaf parsley, topped with your choice of: pan-fried mushroom, tomato & mozzarella, eggplant, grilled vegetables & mozzarella.

#### Seafood Medley

Lobster, jumbo shrimp, crab cakes, and bacon wrapped scallops

#### Quiche Creations

An assortment of petite quiche

#### Bread Bowl of Dip

Choice of bread: whole wheat, pumpernickel, sourdough or rye bread stuffed a your choice of dip: spinach, French onion, seafood or vegetable.

# APPETIZERS

Hibachi Beef Skewers

Beef Wellington

Smoked Salmon Canapés

Prosciutto and Mozzarella Canapés

Carpaccio of Beef

Coconut Shrimp

Chicken Wings and Blue Cheese Dip

Sushi – served with wasabi and fresh ginger

Spinach and Crab dip with Tortilla Chips

Mexican 7 – layer dip with Tricolor Tortilla Chips

Chicken Tenders with your choice of dipping sauce

Crispy Asparagus with Asiago Cheese

Empanadas

Chicken Satay and peanut sauce

Teriyaki Beef Satay

Mini Maryland Crab Cakes with aioli sauce

Mini Stuffed Chicken Breast

Shrimp Cocktail

Caprese Skewers

Beef Tenderloin Canapés

Spanakopita



# Desserts



*Cannoli*

*Italian Rum Cake*

*Chocolate Cake*

*Napoleon Torte*

*Fresh Baked Cookies*

*Fudge Brownies*

*Carrot Cake*

*Tiramisu*

*Miniature Pastries*

*Petit Fours*

*New York Style Cheesecake*

*Fresh Fruit Tart*

*Sorbet and Ice Cream*

*Berries & Whipped Cream*

*Warm Apple Pie*

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# Hot Beverages



*Coffee*

*Regular or Decaffeinated Coffee*

*(includes creamers, sugars & sweeteners,  
and airpot rental or disposable beverage  
container)*

*10-12 cups per order*

*Hot Tea*

*Assortment of Herbal Teas*

*(includes creamers, sugars & sweeteners,  
and airpot rental or disposable beverage  
container)*

*10-12 cups per order*

# ***Merone's Wine Cellar***



## ***White***

Caymus

Kendall Jackson

Sterling

Cakebread Chardonnay

Chalk Hill Sauvignon Blanc

Ferrari-Carano – Sonoma

Grgich Hills

## ***Red***

Robert Mondavi

Beringer

Stag's Leap

Chalk Hill

Grgich Hills

Jordan

## ***Champagne***

Krug Grand Cuvee

Taittinger

Moet & Chandon

Vueve Clicquot

Dom Perignon

Louis Roederer Cristal Champagne



# ***BAR SELECTIONS***

*We can provide a hosted, open or cash bar  
for you next event!*

## **Beer and Wine Bar**

Includes our House Wines, 2 Domestic Beers and 2 Imported Beers

## **Top Shelf Liquors**

Grey Goose	Tanqueray
Johnny Walker Black	Jack Daniels
Cuervo	Bombay Sapphire
Crown Royal	Chivas Regal
Malibu Rum	Captain Morgan's

## **Premium Liquors**

Absolute	Beefeater
Johnny Walker Red	Jim Beam
Bacardi	Seagram's 7
Malibu Rum	Captain Morgan's

## ***Cold Beverages & Mixers***

Bloody Mary Mix  
Assortment of Soft Drinks  
Club Soda and Tonic Water  
Fresh Juice  
Ginger Ale



## ***Sparkling & Still Water***

San Pellegrino  
Perrier  
Evian  
Deer Park  
Dasani

# *Merone's Catering*

## Information and Policies

### **Full Service Events**

We are a full-service caterer. We can provide customized menus to suite all of your needs. Please feel free to inquire about any menu item that is not in our brochure.

### **Ordering**

48 hours advanced notice for all catering orders. We will do our best to accommodate last minute orders. Additional charges will apply for orders placed less than 24 hours.

### **Delivery and Set-up**

Merone's Catering delivers to Virginia, Maryland and Washington DC. Orders including chafing dishes and catering equipment will be charged an additional fee of 15.00. Please ask our Catering Specialists for special set-up and delivery pricing. Prices vary depending on location.

### **Cancellation**

Cancellations must be presented in written form no later than 10:00am, one business day prior to the scheduled event date. Orders canceled less than 24 hours prior to the event will result in a 100% charge to the client.

### **Payment**

All events are to be paid in full prior to the event date. Corporate accounts can be set-up after application approval.

### **Equipment**

All catering orders will be displayed on black disposable serving bowls and platters. Ceramic platters and bowls may be provided at an additional cost. Other catering equipment, such as chafing dishes, china, linen, silverware are also available upon request. Our catering specialist would be happy to coordinate all the details for your full-service event.

