



Catering | Weddings



Your vision, your day, your way! *Serving
Maryland, Virginia + Washington D.C.*



Catering | Weddings



Cocktail Hour

Kick-off the celebration with a delicious selection of passed or stationed small bites

Plated

Traditional service with a customizable degree of formality just right for you. Includes: salad, bread, two entree selection, starch + vegetable

Buffet

Guest pick their perfect plate. Add a little fun with optional action stations. Includes: salad, bread, two entrees, starch + vegetable

Family-Style

Encourage family + friends to engage with one another over sharable platters. Includes: salad, bread, two entrees, starch + vegetable

Setup & Teardown

Our team sets table linens, place settings and food service stations. At the conclusion of service, teardown includes removing place settings, table linens, returning the receptions and kitchen areas back to venue specification, and removal of food service related waste. Client provided items [centerpieces, decor etc.], will be placed on a designated table for retrieval.

Event Staff

Staffing ratios depend of the total guest count and complexity of the event in order to provide the best service and value to our clients.

Rental Coordination + Elevated Disposables

We offer rental coordination for linens and place settings, or a beautiful selection of disposables alternatives.

Customized Menus - We Have something specific in mind? We offer menu customizations

Vendor Meals - Sweet Vendor meals available upon request off selected menu with a 20% discount

*Our services are **tailored to highlight your personality** and preferences.*



Catering | Weddings Passed Small Bites

Required 100 Piece Minimum - Starting at \$2 Per Piece / Market Price [MP] When Indicated

Sliders

wagyu beef | chicken parmesan | pulled bbq chicken | pork |
jackfruit | crab cake [MP]

Black + Bleu Crostini

seared filet | toasted crostini | whipped bleu cheese |
caramelized onion

Mini Margherita Pizza

seared mini naan | house marinara | fresh mozzarella | basil

Stuffed Mushrooms

spicy sausage | pizza portobello | crab imperial |
spinach + artichoke | bacon + cheddar

Loaded Potato Bites

bite-sized potatoes | bacon | cheese | sour cream | scallions

Ceviche

assorted seafood cooked in citrus marinade

Shrimp Cocktail

jumbo shrimp | old bay | cocktail sauce

Prosciutto Wrapped [Asparagus or Cantaloupe]

prosciutto | parmesan cheese

Lox Bagel Bites

bite-sized bagel | smoked salmon | cream cheese |
cucumber relish

Meatballs [Turkey or Beef]

bbq | marinara | teriyaki | spicy jerk | traditional party |
mushroom madeira

Chicken Dumplings

chicken | vegetables | spices | steamed in wonton wrap |
soy dipping sauce

Mini Crispy Empanadas

beef | chicken | shrimp | vegetable

BBQ Bacon Wrapped

scallops | salmon | shrimp

Mini Chicken + Waffles

bite-sized waffles | crispy chicken | sweet chili | maple syrup

Elote “Mexican Street Corn”

grilled corn | lime cream sauce | cilantro | smoked paprika |
cojita cheese

Jerk Shrimp Skewers

caribbean spiced jumbo shrimp | pineapple | pepper | onion

Cocktail Crab Cakes [MP]

lump crab | signature seasoning blend | spicy remoulade |
cocktail sauce

Hot Chesapeake Crap Dip

lump + claw crab meat | old bay | cheddar cheese | pastry cup

Consumer Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

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Catering | Weddings Passed Small Bites

Required 100 Piece Minimum - Starting at \$2 Per Piece / Market Price [MP] When Indicated

Ahi Tuna Poke Bites

sushi grade tuna | soy-ginger | lime

Asian Chicken Salad

shredded chicken | vegetables | herb | noodles |
sesame-soy vinaigrette

Charcuterie Cup

cured meat | cheese | accoutrements

Crab Salad Cup

lump + claw crab meat | signature seasoning blend |
lettuce cup

Spinach + Artichoke Dip

creamy blend of artichoke | spinach | italian cheese |
pastry cup

Bruschetta

lightly toasted crostini | plum tomato bruschetta

Caprese Skewer

mozzarella | basil | heirloom tomato | balsamic reduction

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Catering | Weddings Stationed Small Bites

Required 50 Guest Minimum - Starting at \$8 Per Person / Market Price [MP] When Indicated

Dip Duo

hot chesapeake crab dip | jump mix crab, claw meat, old bay, cheddar cheese [MP]

spinach + artichoke dip | creamy blend of artichoke, spinach, italian cheese

crostini | tortilla chips | crackers | carrots | celery

Charcuterie + Grazing Station

assortment of cured meat | hard + soft cheese | accoutrements | assorted crackers

Artisan Cheese Platter

artisanal cheese | crackers | seasonal berries

Domestic Cheese + Fruit

assorted domestic cheese | crackers | grapes

Chilled Seafood Bar [Select 3]

chilled poached shrimp | crab cocktail | ceviche | shucked oysters | crab legs | caviar | tuna poke

lemon wedges | pickled onion | horseradish | mignonette + cocktail sauce | tabasco

Mezze Station

hummus | plum tomato bruschetta | baba ghanoush | pickled vegetables | olives | tzatziki | pita | crostini

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Catering | Weddings Entrees

Required 50 Guest Minimum - Starting at \$45 Per Person / Market Price [MP] When Indicated

Beef

filet mignon 6 oz [MP] | filet medallions | beef short rib full 11 oz [MP] | beef short rib petite 5 oz [MP] | skirt steak 8 oz | pot roast

Poultry

roasted half chicken | herb crusted chicken | chicken chesapeake [MP]

Pork

pork chop | baby back ribs [MP] | pork tenderloin | smoked Ham

Seafood

salmon | mahi | seasonal white fish [MP] | stuffed shrimp | crab cake [MP]

Pasta

spaghetti aglio e olio + crab | citrus, garlic, white wine, olive oil, red pepper

beef bolognese | slow simmer red sauce, mirepoix, angus beef, béchamel pasta

mediterranean orzo | olive, caper, white wine sauce, fresh herb, feta, spinach, sun-dried tomato

cajun pasta | creole cream sauce, andouille, shrimp, chicken, trinity tomato

french onion fettuccine | caramelized onion, veal stock, tender beef, garlic bread croutons, grated swiss, sherry

Plant-Based

portobello steak | whole roasted cauliflower | vegan mushroom risotto | vegan jackfruit crab cake | eggplant parmesan

Action Stations

meat carving station | pasta station

Kids Meals

[\$12 - select one + choice of applesauce | fruit cup | mixed vegetables]

buttered noodles | mac + cheese | cheese or pepperoni flatbread | chicken nuggets

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Catering | Weddings Salads + Sides

Required 50 Guest Minimum - Upcharge [+] When Indicated

Salads

mixed greens | leafy greens, tomato, cucumber, shredded carrots + radish, crouton, creamy italian vinaigrette

cesar | romaine lettuce, parmesan cheese, herb crouton, signature dressing

seasonal artisan | seasonal lettuce, herbs, fruit, legumes or vegetables, seasonal vinaigrette [+]

chopped house | romaine hearts, tomato, roasted corn, cheddar, green onion, cucumber, creamy herb ranch [+]

spinach + bacon | baby spinach, hard boiled egg, chopped bacon, chives, bleu cheese, bacon vinaigrette {+}

beet + arugula | arugula, goat cheese, beets, cucumber, pickled onion, crushed pistachios, house vinaigrette {+}

caprese | fresh mozzarella, marinated tomatoes, fresh basil, balsamic reduction [+]

Starch

roasted potatoes | garlic mashed potatoes | rice pilaf | creamy orzo | "mashed" cauliflower puree | scalloped potatoes |

mashed sweet potatoes | scalloped potatoes

Vegetables

roasted carrots | broccolini [+] | seasonal roasted vegetables | california mixed vegetables | country green beans | asparagus [+]

citrus butter Green Beans | brussels sprouts + bacon [+] | country green beans | seasonal succotash | sauteed spinach

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Catering | Weddings Desserts + Beverages

Required 50 Guest Minimum

Desserts

parfaits | banana pudding, strawberry shortcake, key lime, seasonal special, red velvet, coffee + chocolate, blueberry-lemon curd
espresso chocolate chip cookie

Beverages

sweet tea | lemonade

coffee | regular coffee, disposable cups, creamer, sweeteners, stir-sticks

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