



HOLIDAY SEASON

Catering Packages

2024-2025



VEGETARIAN



VEGAN



GLUTEN FREE

STRATHMORE
Culinary Arts

5301 TUCKERMAN LANE, NORTH BETHESDA, MD
CONTACT: BETHANY TITMAN
BTITMAN@STRATHMORE.ORG

Reception Package

DECK THE HALLS

\$56 PER PERSON

GOURMET DISPLAY

Artisan Cheeses, Fresh Sliced Seasonal Fruit, Pickled Vegetables, Gourmet Crackers

HORS D'OEUVRES

Choose Three:

- Adobo Chicken Salad Crostini, Onion Jam
- Sweet Potato in Puff Pastry, Cinnamon Sugar 🍷
- Red Wine Poached Apples, Brie Mousse on Sliced Apple 🍷🍷 **OR** Crostini 🍷
- Turkey Tenderloin Satay with Sage, Applewood Smoked Bacon, Cranberry Aioli 🍷
- Cinnamon Pumpkin Soup Shooter 🍷🍷
- Creamy Tomato Basil Soup Shooter 🍷🍷
- Eggplant Caponata Phyllo Star 🍷
- Miniature Lamb Gyro, Apple Cranberry Chutney
- Crab Rangoon
- Shaomai Dumpling with Shrimp & Vegetables, Soy Dipping Sauce
- Pickled Vegetable Bao Bun 🍷

STATIONS

Choose One:

CARVED TO ORDER: Holiday Turkey* 🍷
Apple cranberry chutney, herb sage aioli, dinner rolls

CARVED TO ORDER: Lechon Pork Belly* 🍷
Lemon chimichurri, dinner rolls

CARVED TO ORDER: Brined Pork Loin* 🍷
Whole grain mustard sage sauce, dinner rolls

CARVED TO ORDER: Roasted Top Round* 🍷
Horseradish cream, dinner rolls | **+\$4**

GNOCCHI 🍷
Savory potato gnocchi with brown butter sage sauce & miso cream sauce, parmesan cheese, bacon garlic confit

RISOTTO 🍷🍷
Creamy parmesan risotto with tri-mushroom confit & slow braised beef short rib in red wine reduction | **+\$4**

Falafel 🍷🍷
Tzatziki, Red Pepper Hummus, Olives, Feta, Warm Pita

GOURMET DESSERTS & WARM DRINK STATION

Chef's Seasonal Bite Sized Desserts accompanied by
Hot Chocolate with Marshmallows, Peppermint, Cinnamon Whipped Cream

*Attendant Fee Required—\$150 per Attendant
Optional Butler Passed Hors D'oeuvres—\$150 per Passer



Pricing Subject to 23% Service Charge & State Sales Tax

Reception Package

SEASONS GREETINGS

\$82 PER PERSON

GOURMET DISPLAY

Artisan Cheeses, Local Honeycomb, House Made Sweet & Savory Jams, Fresh Sliced Seasonal Fruit, Pickled Vegetables

Warm Three Cheese Fondue
Gourmet Crackers & Seasoned Crostini

HORS D'OEUVRES

Choose Four:

- Adobo Chicken Salad Crostini, Onion Jam
- Sweet Potato in Puff Pastry, Cinnamon Sugar 🍷
- Red Wine Poached Apples, Brie Mousse on Sliced Apple 🍷🍷 **OR** Crostini 🍷
- Turkey Tenderloin Satay with Sage, Applewood Smoked Bacon, Cranberry Aioli 🍷
- Cinnamon Pumpkin Soup Shooter 🍷🍷
- Creamy Tomato Basil Soup Shooter 🍷🍷
- Eggplant Caponata Phyllo Star 🍷
- Miniature Lamb Gyro, Apple Cranberry Chutney
- Crab Rangoon
- Shaomai Dumpling with Shrimp & Vegetables, Soy Dipping Sauce
- Pickled Vegetable Bao Bun 🍷

STATIONS

Choose One:

CARVED TO ORDER: Holiday Turkey* 🍷
Apple cranberry chutney, herb sage aioli, dinner rolls

CARVED TO ORDER: Lechon Pork Belly* 🍷
Lemon chimichurri, dinner rolls

CARVED TO ORDER: Brined Pork Loin* 🍷
Whole grain mustard sage sauce, dinner rolls

CARVED TO ORDER: Roasted Top Round* 🍷
Horseradish cream, dinner rolls | +\$4

GNOCCHI 🍷
Savory potato gnocchi with brown butter sage sauce & miso cream sauce, parmesan cheese, bacon garlic confit

RISOTTO 🍷🍷
Creamy parmesan risotto with tri-mushroom confit & slow braised beef short rib in red wine reduction | +\$4

Falafel 🍷🍷
Tzatziki, Red Pepper Hummus, Olives, Feta, Warm Pita

GOURMET DESSERTS & WARM DRINK STATION

Chef's Seasonal Bite Sized Desserts accompanied by
Hot Chocolate with Marshmallows, Peppermint, Cinnamon Whipped Cream

*Attendant Fee Required—\$150 per Attendant
Optional Butler Passed Hors D'oeuvres—\$150 per Passer



Pricing Subject to 23% Service Charge & State Sales Tax

Dinner Buffet

LET IT SNOW

STARTERS & SIDES

Coconut Celery Root Soup 🌱 🍷
OR Creamy Tomato Basil Soup 🍷 🍷

Salad of Mixed Greens, Seasonal Vegetables,
Served with Buttermilk Ranch 🍷 & House Vinaigrette 🌱 🍷

Winter Vegetable Medley 🌱 🍷

Garlic Mashed Potatoes 🍷 🍷

Steamed White **OR** Brown Rice 🌱 🍷

Assorted Dinner Rolls, butter 🍷

ENTREES

Choice of Two | \$58 Choice of Three | \$66

Airline Chicken Inasal 🍷
Citrus achuete marinade, pickled cucumber

Lechon Pork Belly 🍷
Lemon chimichurri

Ranch Roasted Turkey Breast 🍷
Sage brown gravy

Leg of Lamb 🍷
Apple cranberry chutney | +\$4

Salmon Sarciado 🍷
Tomato pepper sofrito

Beef & Vegetable Stew 🍷
Potato, root vegetables, tomato

Potato Gnocchi 🍷
Sage brown butter, parmesan cheese

Roasted Kabocha Squash 🌱 🍷
Coconut lime crema

GOURMET DESSERTS & WARM DRINK STATION

Chef's Seasonal Bite Sized Desserts accompanied by
Hot Chocolate with Marshmallows, Peppermint, Cinnamon Whipped Cream\



Pricing Subject to 23% Service Charge & State Sales Tax

Plated Dinners

SILVER BELLS

FIRST COURSE

Choose One:

- Seasonal Mixed Greens, fresh vegetables, house vinaigrette 🌱🌱
Grilled Caesar Salad, shaved parmesan, garlic croutons, classic creamy dressing 🌱
Arugula Salad, poached apples, candied pecans, red wine vinaigrette 🌱🌱
Served with assorted dinner rolls & butter 🌱

ENTREES

Choose One:

- | | |
|---|---|
| Airline Chicken Inasal \$50 🌱 | Salmon Sarciado \$58 🌱 |
| Citrus achuete marinade, pickled cucumber | Tomato pepper sofrito |
| Brined Pork Loin \$55 🌱 | Slow Braised Beef Short Rib \$62 🌱 |
| Whole grain mustard sage sauce | Red wine reduction sauce |
| Roasted Turkey Breast \$55 🌱 | Shrimp & Gnocchi \$62 |
| Sage brown gravy, apple cranberry chutney | Bacon garlic confit, parmesan cream sauce |
| Rack of Lamb \$69 🌱 | Roasted Kabocha Squash \$50 🌱🌱 |
| Apple cranberry chutney | Coconut lime crema |

Served with winter vegetable medley & choice of starch

Two Entree Options may be offered to your guests. The higher priced item will prevail for all orders, & entree selections must be provided at least 5 business days in advance, with table place cards designating each guest's meal selection.

Vegan or Vegetarian Entree Alternative Available if requested

DESSERT COURSE

Choose One: 🌱

- Pound Cake, brandied cherries, red wine chocolate reduction
French Apple Torte, burnt bourbon caramel
Tres Leches Cake, fresh berries
Filled Beignets, red wine cranberry & chocolate reduction sauce
Marjolaine Cake, hazelnut dacquoise 🌱

China, Flatware & Glassware rented separately



Pricing Subject to 23% Service Charge & State Sales Tax

Add-On Stations

MASHED POTATO BAR | \$10

Mashed Yukon gold & sweet potatoes, toppings to include:

Diced bacon, mushroom confit, steamed broccoli, cherry tomato, scallion, shredded cheddar cheese, parmesan cheese, marshmallows, brown sugar

SALAD STATION | \$12

Individual mixed greens

Toppings to include:

Feta cheese, cheddar cheese, tomato, cucumber, black olive, candied pecan, pickled onion, crumbled bacon, poached apple, croutons
Herb vinaigrette & buttermilk ranch

MAC & CHEESE BAR | \$12

Creamy three cheese macaroni & cheese, toppings to include:

Mushroom confit, diced tomato, scallion, jalapeno, shredded cheddar, parmesan cheese, diced bacon, ham, hot sauce

WARM CRAB DIP | \$11

Maryland style crab dip—lump crab, cream cheese, special seasoning, Old Bay seasoned crostini

ANTIPASTO DISPLAY | \$16

Capicola, prosciutto, pepperoni, salami, Italian cheeses, pickled vegetables, olives, artichoke hearts,
Focaccia bread & flat bread crackers

SPINACH ARTICHOKE | \$11

Warm spinach artichoke dip, with vegetable crudites & seasoned crostini

SHRIMP COCKTAIL | \$15

Three classic shrimp cocktail per order, with horseradish cocktail sauce, Tabasco & lemon wedges

SUSHI STATION | \$25

Assorted seafood & vegetarian maki & nigiri rolls, soy sauce, wasabi, pickled ginger, chopsticks

Optional Attendant Fee—\$150 per Attendant



Pricing Subject to 23% Service Charge & State Sales Tax

Sweet Endings

STATIONS

SPIKED ENDINGS | \$16

Skewered vanilla, chocolate & seasonal cake bites with topping of:

- Red wine cranberry chocolate reduction
- Burnt bourbon caramel sauce
- Brandied cherries

BEIGNETS | \$10

Hazelnut, red berry & salted caramel filled beignets. Dusting with powdered sugar. Served with **choice of one** topping:

- Red wine cranberry chocolate reduction
- Burnt bourbon caramel sauce
- Brandied cherries

CHOCOLATE FONDUE* | \$14

Milk chocolate fondue with assorted fresh fruit, marshmallows, crispy sweet street treats, pound cake, brownie bar bites, soft pretzels

*\$125 Equipment Rental + Station Attendant Required

A LA CARTE

HOLIDAY YULE LOG*

Chocolate sponge cake, rich chocolate icing, formed in the shape of a log, decorated for the Yuletide season.

Small (Feeds Approx. 20) | \$175

Large (Feeds Approx. 40) | \$275

FRESHLY BAKED PIE*

Treat your guests to a spread of assorted freshly baked pies.

Apple, Blueberry, Cherry, Sweet Potato, Coconut, Banana Cream, Chocolate Cream | \$64 each

Pecan, Lemon Meringue, Peach
Strawberry Cream | \$76 each

DIPPED BISCOTTI | \$6

White Chocolate, Coconut or
Milk Chocolate

HOLIDAY DECORATED SUGAR COOKIE OR CUPCAKE | \$6

CUSTOM LOGOED COOKIE

Unwrapped | \$6

Wrapped | \$8

*Attendant Fee Required—\$150 per Attendant



Pricing Subject to 23% Service Charge & State Sales Tax

Libations

SIGNATURE DRINKS*

Hosted | \$14 per drink

Up to Two Signature Drinks can be added to your package bar.

APPLE CIDER MARGARITA

Tequila, lime juice, orange liqueur, apple cider

POINSETTIA

Sparkling wine, orange liqueur, cranberry juice

BERRY AND BRIGHT

Vodka, blueberry syrup, orange liqueur, cranberry juice

MOSCOW MULE

Spicy ginger beer, vodka, lime juice

WINTER WHISKEY SOUR

Orange juice, cranberry juice, lemon juice, whiskey, simple syrup

BLUE CHRISTMAS

Gin, blueberry syrup, lime juice, tonic water

WARM DRINK STATION

WARM APPLE CIDER

Spiced Hot Apple Cider | \$55 per gallon

Cinnamon Sticks, Cinnamon Whipped Cream

Spiked to order Captain Morgan spiced rum*

Hosted | \$12 per drink

COFFEE STATION | \$5

Freshly brewed Lavazza coffee

Decaffeinated Lavazza coffee

Hot water with black & herbal teas

Cream, sugar, sweeteners, honey & lemon

Spiked to Order Bailey's Irish Cream or Kahlúa Coffee Liqueur*

Hosted | \$12 per drink

HOT TODDY STATION*

Made to order with bourbon or whiskey, black or herbal tea, fresh lemon, honey & cinnamon

Hosted | \$14 per drink

*Bartender Required—\$225 per Bartender



Pricing Subject to 23% Service Charge & State Sales Tax

Information

PRICING

All pricing is per person unless otherwise noted. There is a 25 person minimum order for all packages and stations.

SERVICE WARES & LINENS

- Menu pricing is inclusive of high-end Disposable Plates, Napkins, Cutlery and Beverageware.
- House China, Flatware and House Linen available for \$5.00 per person (limitations may apply)
- House Linen includes Ivory linen for guest tables, black linen for food stations, and a choice of black or white napkins

A full selection of rental items are available for an additional fee through our third-party partner. Please speak with your catering manager for pricing and details.

TABLES & ROOM SET UP

Each Strathmore venue includes a unique inventory of furniture and equipment available for use with rental. SCA will work with you to utilize what is included at your venue and are happy to help you source additional furniture, equipment, or decor items to complete your event needs. A custom floor plan will be created for your approval prior to your event.

CONTACT

Strathmore Culinary Arts
Catering Sales Manager, Bethany Titman
5301 Tuckerman Lane, North Bethesda, MD

For further menu & event information, contact:

Bethany at BTitman@strathmore.org

PAYMENT POLICY

Full payment in advance is required for all events. To secure Catering Services, an event contract will be signed and a reservation deposit of 10% of the projected cost of the event will be paid. A 90% deposit is due 30 days prior to your event, or upon receipt of the preliminary banquet event order. The remaining balance and final guaranteed guest count is due five business days prior to the event date.

Payments can be made by certified check, wire transfer or credit card. A credit card is required to be on file for all events to facilitate any consumption-based orders or incidental charges incurred. Check payments must be received at least two weeks prior to the event date.

LABOR FEES

Bartender Fee—\$225 per bartender

Butler Passers—\$150 per staff

Culinary Staff—\$225 per culinary staff

Station Attendant—\$150 per attendant

Set Up Staff—\$150 per staff, min 2 staff required; Waived with Food & Beverage minimum spend of \$5,000



VEGETARIAN



GLUTEN FREE



VEGAN



Pricing Subject to 23% Service Charge & State Sales Tax