

GEPETTO CATERING

Washington's Choice for Corporate Catering

OFFICE HOURS

7:00 am - 5:00 pm Monday through Friday.
Emergency line is available after hours.

ORDERING

On-line orders must be placed by 4:00 PM for following day delivery. For your convenience, we offer on-line ordering. Geppetto Catering will happily prepare custom menus upon request.

PRESENTATION

All orders are presented on stylish, high quality compostable platters, unless otherwise arranged. All hot entrées are presented with a stainless steel chafing dish and soups in an electric crock pot. Compostable plates, utensils, napkins, serving spoons and a white tablecloth with a plastic backing are included with your order at no additional charge.

DELIVERY

Due to circumstances beyond our control, please allow 45 minutes prior to meal time for delivery.

WEEKEND DELIVERY

Available only by appointment. All weekend orders will be charged full price if cancelled after 3:00 PM Friday.

BILLING

All payments are due upon delivery unless a corporate account has been established. All approved credit accounts are due net 30 days. American Express, Visa and Master Card are honored.

MINIMUM ORDER

Our minimum order is for 10 people. We will happily accommodate fewer than 10 guests on certain menu items with the understanding that food will be delivered early.

CANCELLATION POLICY

Orders may not be cancelled or reduced in numbers on the day of the event.

Because each event is unique, equipment rentals, floral arrangements and service personnel prices will be quoted based on your individual event.

geppettocatering.com • 301-927-8800



BREAKFAST SELECTIONS

PASTRIES AND BAGELS PACKAGE

Assorted Breakfast Pastries and Bagels
Butter, Preserves, and Cream Cheese

\$6.50 per person

CONTINENTAL BREAKFAST PACKAGE

Assorted Breakfast Pastries and Bagels
Fresh Fruit Salad to include cantaloupe, honeydew, pineapple,
grapes, kiwi, strawberries, raspberries and blackberries
Butter, Preserves, and Cream Cheese
Assorted Chilled Juices

\$10.95 per person

EGG FRITTATAS PACKAGE

Egg and Vegetable Frittatas, assorted seasonal vegetables tossed with
Country fresh eggs, accompanied by a fresh tomato salsa
Roasted Red Bliss Potato Hash Browns
Roasted Chicken or Pork Sausage

\$16.75 per person

HOT BREAKFAST PACKAGE

Assorted Breakfast Pastries and Bagels
Scrambled Eggs, Bacon and Sausage
Hash Brown Potatoes and Fresh Fruit Salad
Assorted Chilled Juices

\$23.75 per person

DELUXE HOT BREAKFAST PACKAGE

Assorted Breakfast Pastries and Bagels
Fresh Fruit Salad and Scrambled Eggs
Blueberry & Sweet Cream Cheese Warm Breads with Syrup
Roasted Chicken or Pork Sausage
Assorted Chilled Juices

\$23.75 per person

COFFEE and TEA SERVICE

Regular
\$2.75 per person

Decaffeinated
\$2.75 per person

Herbal Tea
\$2.75 per person



A LA CARTE BREAKFAST SELECTIONS

| | |
|--|--------------------------|
| Scrambled Eggs 3 eggs per person | \$6.95 per person |
| Three Egg Omelet Choose up to three toppings: mushrooms, peppers, tomatoes, Cheese, ham, bacon, Bermuda onions and smoked salmon | \$8.95 per person |
| Egg Soufflé With potatoes, vegetable, ham, sausage or bacon | \$8.50 per person |
| Corn Soufflé | \$7.50 per person |
| Breakfast Skillet Layers of diced potatoes, scrambled eggs and Shredded cheese | \$8.50 per person |
| Eggs Benedict with Canadian Bacon | \$9.99 per person |
| Challah Bread French Toast | \$6.75 per person |
| Buttermilk Pancakes | \$6.50 per person |
| Blueberry & Cheese Warm Breads | \$6.75 per person |
| Cranberry Apple and Cheese Warm Breads | \$6.75 per person |
| Spinach Quiche | \$7.95 per person |
| Broccoli and Cheddar Cheese Quiche | \$7.95 per person |
| Potato Pancake Shredded potato seasoned with onion and served with Sour cream and applesauce | \$5.50 per person |
| Breakfast Burrito | \$6.00 per person |
| Breakfast Sandwiches (Made on Your Choice of Croissant, Biscuit or English muffin) Filled with egg, cheese and your choice of bacon, ham or sausage | \$6.25 per person |
| Hash Brown Potatoes Red bliss potatoes tossed with caramelized onions | \$5.00 per person |
| Crispy Bacon (3 strips per person) | \$5.50 per person |
| Sausage Links (2 links per person) | \$6.50 per person |
| Canadian Bacon (3 pieces per person) | \$6.50 per person |



A LA CARTE BREAKFAST SELECTIONS (continued)

| | |
|---|---------------------------|
| Chicken Sausage (2 links per person) | \$6.95 per person |
| Turkey Bacon (3 strips per person) | \$6.95 per person |
| Turkey Sausage (2 links per person) | \$6.95 per person |
| Low Fat Cottage Cheese with Fresh Strawberries | \$6.00 per person |
| Chilled Yogurt | \$4.50 per person |
| Chilled Yogurt with Granola | \$5.50 per person |
| Cereal with Milk | \$5.50 per person |
| Smoked Salmon and White Fish Salad Displayed with fresh tomato slices, Bermuda onions, Capers, chive cream cheese & bagels | \$14.95 per person |
| Egg and Potato Cups Fresh potato cups topped with scrambled eggs, Fresh vegetables and melted cheese. | \$5.50 per person |



SANDWICH PACKAGES

GOURMET SANDWICH PACKAGE

WITH ONE SIDE

Assorted Gourmet Sandwiches
One Gourmet Side Salad
Cookies and Fudge Brownies

\$12.95 per person

GOURMET SANDWICH PACKAGE

WITH TWO SIDES

Assorted Gourmet Sandwiches
Two Gourmet Side Salad Selections
Cookies and Fudge Brownies

\$14.75 per person

DELI PLATTER PACKAGE

Meat, Cheese, and Salad Deli Platter
Two Gourmet Side Salad Selections
Cookies and Fudge Brownies

\$15.95 per person

HOT SANDWICH PACKAGE

Two Hot Sandwich Selections
One Gourmet Side Salad Selections
Fruit Bars

\$16.50 per person

BOX LUNCH SANDWICH PACKAGE

Box Lunch
Assorted Gourmet Sandwiches
One Gourmet Side Salad
Potato Chips
Brownie

\$15.95 per person

SANDWICH OR DELI PLATTER PACKAGE WITH SOUP

Assorted Gourmet Sandwiches or Meat,
Cheese, and Salad Deli Platter
One Soup Selection
One Gourmet Side Salad
Cookies and Fudge Brownies

\$18.95 per person

SPECIALTY SANDWICH PACKAGE

Assorted Specialty Sandwiches
Two Gourmet Side Salad Selections
Cookies and Dessert Bars

\$17.50 per person

All sandwiches are prepared with freshly baked breads including sourdough kaiser, Twist poppy, croissant, sub roll, brioche, tortilla wraps (sun-dried tomato, wheat, flour and roasted pepper), focaccia, calamata olive, walnut raisin, whole wheat, sourdough, semolina, multigrain and marble rye.

All sandwich platters garnished with olives, pepperoncinis and hot cherry peppers.
Mustard and mayonnaise served on the side.



GOURMET SANDWICH SELECTIONS

TUNA SALAD

Chunk white tuna tossed with diced celery, onion, pickle relish and mayonnaise served on top of lettuce and tomato.

ROAST TOP-ROUND OF BEEF WITH SWISS CHEESE

Our chef's fresh roasted top-round of beef served with Swiss cheese, lettuce and tomato.

CORNED BEEF OR PASTRAMI SANDWICH

Lean slices of 1st cut pastrami or corned beef served with Thousand Island Dressing and sauerkraut.

ITALIAN SANDWICH

Layers of provolone cheese, roasted turkey breast, Genoa salami, prosciutto ham Served with lettuce and tomato.

HAM AND CHEESE SANDWICH

Thin slices of ham topped with cheese over a bed of lettuce and tomato.

ROASTED TURKEY SANDWICH

Sliced roasted turkey breast served with lettuce and tomato.

CHICKEN SALAD

Poached chicken breast tossed with golden raisins, chopped pecans, celery and Mayonnaise with lettuce and tomato.

GRILLED HERB BASIL CHICKEN SANDWICH

Chicken breast marinated with fresh herbs, basil and garlic, grilled and served over lettuce and tomato.

MEDITERRANEAN SANDWICH (Vegan)

Flour tortilla filled with hummus, roasted peppers, cucumbers, tomato, alfalfa sprouts and calamata olives.

GRILLED VEGETABLE SANDWICH (Vegetarian)

Grilled marinated bell peppers, zucchini, yellow squash and eggplant Served over a bed of lettuce and tomato.

HOT SANDWICH SELECTIONS *

(Choose No More Than 2 types Of Sandwiches Per Order)

GRILLED STEAK AND CHEESE

Thin slices of steak marinated in our succulent dressing, grilled and topped with sautéed onions, mushrooms and melted provolone cheese.

SAUSAGE AND PEPPER SUBS

Link sausage roasted with julienne peppers and onions, tossed with our homemade marinara sauce.

ITALIAN MEATBALL SANDWICH

Lean ground beef tossed with Italian seasonings, baked and topped with cheese
And tomato basil sauce.

BARBEQUE CHICKEN OR BEEF SANDWICH

Lean slices of beef or chicken breast smothered in our homemade barbeque sauce
And roasted until golden brown.

GRILLED TARRAGON CHICKEN BREAST

Chicken breast marinated in our tarragon vinaigrette dressing, grilled and presented
Sliced over melted fontina cheese.

CHICKEN PAREMSAN SANDWICH OR EGGPLANT PARMESAN (Vegetarian)

Breaded chicken breast or eggplant topped with marinara sauce,
Parmesan and provolone cheeses.

* Please note that hot sandwiches come in a chafing dish with bread served on the side.

SPECIALTY SANDWICH SELECTIONS

SHRIMP SALAD SANDWICH

Chunks of shrimp tossed with celery, onions, Old Bay seasoning and mayonnaise
On a kaiser roll with lettuce and tomato.

CALIFORNIA SANDWICH

Seafood salad, sliced avocado and crisp lettuce on brioche roll

PEPPERED STEAK HIGH ROLLER

Grilled peppered flank steak topped with a rainbow of sweet bell pepper, crisp arugula, sweet plum tomato, provolone cheese all wrapped around a tomato flour tortilla.

ASIAN STEAK SANDWICH

Marinated slices of steak tossed with julienne vegetables in our succulent teriyaki
Sauce served over lettuce and tomato on a soft Kaiser roll.

ITALIAN PANINI SANDWICH

Focaccia bread stuffed with salami, provolone cheese, Mesclun mix
And balsamic vinaigrette dressing.

ITALIAN SUB SANDWICH

Ham, Genoa salami, prosciutto ham, mozzarella cheese, provolone cheese,
Bermuda onion, lettuce and tomato on a crisp Italian sub roll.

WALDORF CHICKEN SALAD WRAP

Sweet golden raisin, toasted pecans and creamy chicken salad wrapped
In a flour tortilla with crisp watercress.

BUFFALO CHICKEN SANDWICH

Breaded chicken breast in spicy hot wing sauce topped with bleu cheese
Dressing, lettuce and tomato on kaiser roll.

TANDOORI CHICKEN SANDWICH

Grilled pita bread topped with Tandoori chicken, grilled onions, sliced cucumber, crisp lettuce and
sweet tomatoes with yogurt sauce.

MEDITERRANEAN PICNIC SANDWICH

Grilled chicken breast, roasted red pepper, olive spread, sliced fresh mozzarella, arugula and sweet
tomato on a rustic ciabatta loaf.



SPECIALTY SANDWICH SELECTIONS (continued)

CAJUN CHICKEN SANDWICH

Cajun marinated chicken topped with sliced avocado, sweet plum tomato, crisp watercress and blackened mayonnaise on a soft brioche roll.

SESAME CHICKEN HIGH ROLLER

Sesame chicken, baby spinach, crisp cucumber and sweet bell peppers dressed with mango chutney wasabi sauce wrapped around a spinach flour tortilla.

GRILLED CHICKEN HIGH ROLLER

Grilled chicken breast, roasted corn, grilled onion and crisp watercress dressed with southwest mayonnaise wrapped in a tomato flour tortilla.

CHICKEN CAESAR SALAD SANDWICH

Crisp romaine lettuce tossed with black pepper, parmesan cheese, Sliced chicken breast and our creamy caesar dressing

NEW ORLEANS CHICKEN

Grilled chicken breast, fresh mozzarella, tomatoes, cucumbers, three-pepper relish Over a bed of crisp lettuce and tomatoes.

FAJITA CHICKEN SANDWICH

Chicken breast marinated in fajita seasoning presented at room temperature with Homemade guacamole and cool sour cream on a kaiser roll with lettuce and tomato.

ITALIAN GRILLED CHICKEN BREAST

Grilled tarragon chicken breast, bruschetta and lettuce on a kaiser roll.

SLICED BARBECUE CHICKEN WITH COLE SLAW

Thinly sliced chicken breast tossed in our homemade barbecue Sauce, cole slaw and lettuce on brioche roll.

ROASTED TURKEY WITH BRIE CHEESE AND CRANBERRY

Sliced raisin walnut bread stuffed with roasted turkey, creamy Brie cheese and fresh cranberry relish.

ROASTED TURKEY AND BRIE

Tomato rosemary bread topped with crisp lettuce, sweet tomato, Roasted turkey and creamy brie cheese.



SPECIALTY SANDWICH SELECTIONS (continued)

SMOKED TURKEY AND AVOCADO

Sliced honey wheat bread with roasted red pepper mayonnaise
Topped with smoked turkey and sliced avocado

SMOKED TURKEY AND CURRY SLAW HIGH ROLLER

Fresh tortilla filled with sliced roasted turkey, julienne Granny Smith
Apples and curry cole slaw.

SMOKED TURKEY WITH GOUDA CHEESE

Smoked turkey, smoked gouda cheese, apple compote
And spinach on brioche roll.

CLUB SANDWICH

Sliced wheat bread topped with roasted turkey breast, crisp bacon,
Sliced avocado, lettuce and tomato with black olive spread

SOUTHWESTERN VEGAN CIABATTA (Vegan)

Ciabatta bread filled with spicy black beans, sliced avocado and
Fresh tomato

FRESH MOZZARELLA AND ROMA TOMATO CIABATTA (Vegetarian)

Mesclun greens tossed in balsamic dressing topped with layers of roma tomatoes,
Fresh mozzarella cheese and homemade basil pesto sauce.

GOURMET SIDE SALAD SELECTIONS

GREENS SIDE SALAD OPTIONS:

FENNEL AND ARUGULA SALAD

Thinly sliced fennel, Granny smith apple, arugula and Gorgonzola cheese in orange vinaigrette dressing

ASIAN SPINACH SALAD

Crisp spinach leaves with carrots, radicchio, daikon radish
And Asian peanut dressing

MESCLUN SALAD

A seasonal selection of baby field greens including bibb, machi, radicchio
And curly endive tossed with roasted pine nuts

GORGONZOLA GREEN SALAD

Mesclun greens with Bermuda onions, Gorgonzola cheese, red grapes,
Glazed walnuts and honey dijon vinaigrette

TOSSED GREEN SALAD

Crisp romaine lettuce topped with shredded carrots, radicchio, cucumbers,
Cherry tomatoes, mushrooms and scallions.

SPINACH SALAD

Sweet bell peppers, mushrooms, Bermuda onions, olives and croutons on a
Bed of crisp spinach.

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese, homemade croutons and cracked black pepper
Tossed in our creamy caesar dressing



PASTA SIDE SALAD OPTIONS:

MOROCCAN TOASTED COUS COUS SALAD

Toasted cous cous tossed with sweet bell peppers, apricots, dates,
Golden raisins, pistachio and citrus vinaigrette dressing

TORTELLINI PRIMAVERA SALAD

Tri-colored cheese filled tortellini tossed with sweet bell peppers, broccoli florets,
Cherry tomatoes and sliced mushrooms, served in creamy pesto dressing

SESAME VEGETABLE NOODLE SALAD

Seasoned vegetables tossed with noodles in our homemade Asian dressing.

SOUTHWESTERN COUS COUS SALAD

Grains of Moroccan pasta presented with onions and peppers in a cilantro vinaigrette.

GREEK PASTA SALAD

Penne pasta tossed with cherry tomatoes, cucumbers, Bermuda onions, calamata
Olives, feta cheese in oregano vinaigrette.

PASTA VEGETABLE SALAD

Garden vegetables tossed with farfalle pasta in a pesto cream sauce or balsamic vinaigrette dressing.

ITALIAN MEAT AND TORTELLINI SALAD

Cheese-filled tortellini, julienne salami, provolone cheese and ham tossed with
Red wine vinaigrette.

GREEK HERBED RAVIOLI PASTA SALAD

Cheese filled ravioli pasta tossed with calamata olives, cucumbers, Bermuda onions
And tomatoes in an oregano vinaigrette dressing

GRILLED VEGETABLE PASTA

Julienne grilled garden vegetables with penne pasta in our fresh herb vinaigrette

SAFFRON COUS COUS SALAD

Saffron tossed cous cous combined with cucumbers, diced carrots,
Orange zest and California golden raisins

ROASTED RED PEPPER PASTA SALAD

Bowtie pasta with summer squash, bell pepper
And roasted red pepper pesto.



TOMATO GARLIC PESTO SALAD

Gemelli pasta with garden vegetables and tomato
Garlic vinaigrette.

SOUTHERSTERN CHIPOTLE PASTA SALAD

Penne pasta with sweet bell peppers, onion and chipotle pesto dressing.

SUN DRIED TOMATO TORTELLINI SALAD

With roasted red peppers, artichokes, pine nuts in basil vinaigrette dressing.

GRAINS & POTATO SIDE SALAD OPTIONS:

ROASTED RED BLISS POTATO SALAD

Roasted red bliss potatoes tossed with garden vegetables and herb vinaigrette.

CORN AND BEAN SALAD

Black beans and corn kernels tossed with diced peppers, Bermuda onions,
Scallions, tomatoes and jalapeño vinaigrette.

RED BLISS POTATO SALAD

Red bliss potatoes with celery, scallions, parsley, mayonnaise, sour cream and mustard.

DILL POTATO SALAD

Baby red bliss potatoes tossed with celery and a creamy dill dressing.

MEDITERRANEAN LENTIL SALAD

Plump lentils, diced peppers, carrots, scallions, calamata olives,
Feta cheese and lemon herb dressing.

SOUTHWESTERN BLACK BEAN SALAD

Black beans with bell pepper, Bermuda onions and tomato confetti
In a cilantro cumin vinaigrette

SHERRIED NEW POTATO SALAD

Quartered roasted potatoes tossed with finely diced sweet bell peppers
And scallions in a dry sherry vinaigrette



GREEK POTATO AND FETA CHEESE SALAD

Red bliss potatoes tossed with feta cheese, Bermuda onions, tomatoes, Cucumbers and calamata olives dressed with olive oil lemon and herbs

FIREWORK SALAD

Snow peas, red and yellow peppers and julienne strips of daikon seasoned With lemon, olive oil and fresh ginger root

ORIENTAL PASTA SALAD

Crisp Chinese vegetables, bok choy and Thai noodles accented by a sesame dressing

SAVANNAH POTATO SALAD

Red bliss potatoes tossed with cucumbers, currants, roasted almonds And Bermuda onions in creamy mango chutney dressing

KAMUT WILD RICE SALAD

Kamut, wild rice, Bermuda onions and dried cranberry In citrus vinaigrette dressing

GREEK WHEAT BERRY SALAD

Wheat berries, cucumbers, tomatoes, Feta cheese, toasted pine nuts And herb vinaigrette dressing

VEGETABLE SIDE SALAD OPTIONS:

FRESH FRUIT SALAD

Seasonal melons to include honeydew, cantaloupe and pineapple Tossed with fresh berries.

TOMATO AND CUCUMBER SALAD

Cucumbers, cherry tomatoes and Bermuda onions in a lemon basil dressing.

MARINATED VEGETABLE SALAD

Julienne garden vegetables tossed in herb vinaigrette.

BROCCOLI AND PLUM TOMATO SALAD

Steamed broccoli florets, tomatoes and Bermuda onions in A buttermilk ranch dressing.



GREEN BEAN SALAD

Blanched green beans tossed with red peppers and almonds in
A balsamic vinaigrette dressing.

FRENCH BEAN AND RED PEPPER SALAD

In our raspberry vinaigrette dressing with roasted almonds

WILD RICE SALAD

With diced garden vegetables in our honey mustard dressing

FRESH MOZZARELLA AND ROMA TOMATO SALAD

With fresh basil and balsamic dressing

SOUTHWESTERN COLE SLAW

Julienne jicama, chayote, sweet red bell peppers, Bermuda onions
And cabbage in cilantro vinaigrette dressing

DRESSING SELECTIONS:

Chunky Bleu Cheese
Balsamic Vinaigrette
Raspberry Vinaigrette
Honey Mustard
Thousand Island
Buttermilk Ranch
Caesar

SOUP SELECTIONS:

Acorn Squash Soup
Beef or Turkey Chili
Creamy Clam Chowder
Potato Leek
Tomato Cheddar
Corn Chowder
Chicken Vegetable
Chicken Noodle
Cream of Mushroom
Cream of Broccoli
Lentil Soup (Vegan)
Minestrone Soup (Vegan)
Chili (Vegan)
Gazpacho Soup (Vegan)



ENTRÉE SALAD PACKAGE

Entrée Salad Selections are served room temperature

One Gourmet Side Salad

Garden Greens

Rolls and Butter

Assorted Fruit Bars

\$18.25 per person

ENTRÉE SALAD SELECTIONS

SOUTHWESTERN STEAK OR CHICKEN SALAD

Succulent slices of grilled steak or chicken served over a bed of crisp greens
Accompanied by sour cream, scallions, avocado, tomatoes, olives, shredded cheese,
Salsa and crisp tortilla chips

GRILLED SALMON SALAD

Fillet of salmon marinated with fresh fennel, grilled and presented over crisp
Greens accompanied by blanched asparagus

SANTA FE SHRIMP SALAD

Jumbo shrimp tossed with diced zucchini, avocado, black beans, corn and
Bermuda onions dressed with vinaigrette of lime juice, jalapeño and fresh cilantro
Garnished with lime wedges and sprigs of cilantro

CAJUN CHIECKEN SALAD

Our spicy marinated chicken breast grilled and presented over greens with roasted vegetables

THAI CHICKEN SALAD

Julienne chicken breast and tri-colored bell peppers, dressed with chopped peanuts,
Sesame seed, sesame oil, orange zest, honey and minced hot peppers

TARRAGON CHICKEN VEGETABLE SALAD

Roasted tarragon chicken tossed with garden vegetables in a refreshing
Lemon vinaigrette dressing

MEDITERRANEAN CHICKEN SALAD

Roasted chicken breast sliced and tossed with calamata olives, cucumbers, scallions,
Tomatoes, Bermuda onions and feta cheese in our Mediterranean balsamic dressing



ENTRÉE SALAD SELECTIONS(continued)

TUSCAN TUNA SALAD

Fillet of tuna grilled and presented over a bed of crisp greens and accompanied by
Marinated French beans with julienne peppers

GRILLED CHICKEN COBB SALAD

Crisp greens topped with Gorgonzola cheese, avocado, bacon, eggs, tomato
And grilled chicken breast with your choice of dressing

CHEF SALAD

Julienne ham, turkey, Swiss cheese, cheddar cheese, boiled egg and
Cherry tomatoes on top of crisp greens
Accompanied with our Red Bliss Potato Salad

HONEY FRIED CHICKEN SALAD

Honey fried chicken fingers served on a bed of greens with cabbage, romaine,
Carrots, radicchio, corn and sweet bell peppers
Accompanied with our Fresh Fruit Salad

CURRY CHICKEN SALAD

Slices of curry chicken tossed with Hawaiian pineapple, Granny smith apples,
Sweet bell peppers, toasted almonds, golden raisins and creamy
Mango chutney dressing

BARBECUE CHICKEN SALAD

Garden greens tossed with plump barbecue chicken, jicama, roasted corn,
Tortilla strips, sweet bell peppers and cilantro vinaigrette dressing

ASIAN CHICKEN OR BEEF SALAD

Fresh spinach tossed with your choice of chicken or beef, scallions, carrots, sweet bell
Peppers, water chestnuts, snow peas, Mandarin oranges topped
With toasted almonds and Asian vinaigrette dressing

SANTA FE CHICKEN SALAD

Roasted potatoes, Cajun chicken slices, sweet bell peppers and
Bermuda onions in cilantro vinaigrette dressing

HOT ENTRÉE PACKAGE

Hot Entrée Selection accompanied by your choice of:

Gourmet Side Salad
Starch
Vegetable
Rolls and Butter
Assorted Cake Slices

\$18.50 per person

SPECIALTY HOT ENTRÉE PACKAGE

Specialty Hot Entrée Selection accompanied by your choice of:

Gourmet Side Salad
Starch
Vegetable
Rolls and Butter
Assorted Cake Slices

\$22.95 per person

HOT ENTRÉE SELECTIONS

SALMON CAKES

Breaded salmon cakes with roasted pepper cream sauce.

ROASTED ORIENTAL SALMON

Marinated and roasted salmon with homemade Thai sauce.

GRILLED FENNEL SALMON

Grilled fillet of salmon marinated with fresh herbs and spices including fresh Fennel.

TERIYAKI LONDON BROIL

Grilled skirt steak topped with fresh ginger, lemongrass, cilantro and soy

PEPPERCORN FLANK STEAK

Grilled flank steak with black and green peppercorn demi-glace
Sauce served with garlic mashed potatoes and sautéed vegetables

MEATLOAF

Just like Mom used to make accompanied by our signature gravy

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HOT ENTRÉE SELECTIONS (continued)

BEEF STROGANOFF

Thin slices of tender beef, onions and sliced mushrooms in a wine cream sauce

BEEF LASAGNA

Seasoned ground beef layered between tender pasta ribbons and ricotta
Cheese dressed with our homemade marinara sauce.

FLANK STEAK OR CHICKEN ROULADE

Tender flank steak or chicken breast, marinated and rolled with a mosaic of zucchini,
Sweet bell peppers, yellow squash and fontina cheese blast roasted and sliced,
Accompanied by a tomato coulis sauce with roasted herb potatoes and vegetables

CHICKEN OR BEEF FAJITA

Grilled southwestern marinated chicken or beef tossed with sweet bell pepper and onion. Accompanied
by flour tortilla, shredded lettuce, tomatoes, shredded cheese, salsa and sour cream

MEDITERRANEAN CHICKEN OR BEEF KEBABS

Chunks of chicken breast or lean beef marinated with oregano and garlic skewered
with onions and sweet bell peppers with a roasted bell pepper coulis.

CHICKEN, BEEF OR SHRIMP STIR FRY

Marinated and tossed with garden vegetables in our own homemade Asian sauce.

JAMBALAYA

Garden bell peppers, onions and tomatoes tossed with fresh herbs and rice
Served with your choice of andouille sausage, chicken or shrimp

CHICKEN ZINGARELLA

Chicken breast sautéed with bell peppers and mushrooms topped with a
Spicy marinara sauce

GRILLED CHICKEN WITH ARTICHOKE AND MUSHROOMS

Boneless chicken breast sautéed in a white wine cream sauce with fresh mushrooms
And artichokes

ROASTED HERB CHICKEN (Bone-in)

Chicken quarters roasted with rosemary, oregano and garlic presented over a mushroom jus sauce.



HOT ENTRÉE SELECTIONS (continued)

CHICKEN STUFFED WITH GOAT CHEESE AND SPINACH

Chicken breast filled with seasoned goat cheese and blanched spinach with Herb cream sauce.

CHICKEN STUFFED WITH POBLANO PEPPERS

Chicken breast filled with mild roasted poblano peppers, herbs and cheese.

CHICKEN STUFFED WITH SHITAKE MUSHROOMS AND SPINACH

Chicken breast filled with sautéed shiitake mushrooms and spinach.

SPICY PECAN CHICKEN

Chicken dredged in garlic, peppers, oregano and coriander, grilled and served with a wine And tarragon cream sauce topped with butter-roasted pecans

GRILLED MEXICAN CHICKEN

Marinated chicken grilled and served with a tangy sauce of yogurt, shallots, orange juice And lime

MEXICAN CHICKEN

Chicken breast served with red and yellow sweet bell peppers, poblano peppers, tomatoes, onions in a tomato cilantro sauce.

CITRUS CHICKEN

Marinated chicken breast stuffed with wild rice, apricots and sun-dried cranberries With an herb cream sauce

BARBEQUE CHICKEN

Chicken quarters seasoned and marinated with our chef's homemade barbeque sauce

FRIED CHICKEN

Chicken quarters drenched with our seasoned breadcrumbs and fried until golden brown

CHICKEN PARMESAN

Seasoned breaded chicken breast topped with marinara sauce and provolone cheese.

CHICKEN FRICASSE

Diced chicken breast tossed with mushrooms, carrots, onions, celery And herb cream sauce seasoned with basil, thyme and oregano.



HOT ENTRÉE SELECTIONS (continued)

CHICKEN GUAJILLO

Chicken breast marinated in guajillo, ancho and pasilla chili
Topped with tomato cream sauce.

SOUTHWESTERN CHIPOTLE PESTO CHICKEN

Sautéed chicken breast tossed with red and green sweet bell peppers,
Bermuda onions and southwestern chipotle pesto sauce

ROASTED RED PEPPER PESTO CHICKEN

Sautéed chicken breast tossed with julienne carrots, yellow bell peppers, basil,
And spinach in roasted red pepper cream sauce

TOMATO PESTO CHICKEN

Sautéed diced chicken tossed with yellow squash, zucchini, tomatoes,
And basil in tomato pesto sauce.

HONEY ORANGE CHICKEN

Grilled citrus ginger marinated chicken breast served with a sweet
And spicy sesame sauce.

ROASTED TURKEY WITH MASHED POTATOES AND GRAVY

Homemade roasted turkey breast sliced and presented with gravy

CURRY LAMB WITH PITA BREAD

Curry lamb fritters served with lime poppy yogurt sauce and pita bread

SHEPHERD'S PIE

Lamb cooked with onions, carrots and celery topped with crispy mashed
Potato crust. May be substituted with beef

TERIYAKI TOFU (Vegan)

Crispy teriyaki tofu presented over steamed
Rice with blanched broccoli and peppers.

GRILLED PORTOBELLO MUSHROOMS (Vegan)

Presented over a robust tomato basil sauce
And grilled polenta.



HOT ENTRÉE SELECTIONS (continued)

LENTIL LASAGNA (Vegan)

Italian seasoned lentils and homemade marinara sauce topped with melted vegan cheese.

VEGETABLE LASAGNA (Vegetarian)

Seasonal garden vegetables sautéed and layered between tender pasta ribbons and Ricotta cheese dressed with our homemade marinara sauce.

BAKED RAVIOLI (Vegetarian)

Cheese filled ravioli tossed in our homemade marinara sauce
Topped with provolone cheese and baked until golden brown

BAKED PENNE PASTA (Vegetarian)

Penne pasta smothered with ricotta and provolone cheese in our homemade
Tomato sauce then baked to a golden brown.

EGGPLANT PARMESAN (Vegetarian)

Seasoned breaded Italian eggplant topped with marinara sauce
And provolone cheese

STACKED EGGPLANT PARMESAN (Vegetarian)

Wheels of breaded eggplant, stacked between layers of marinara,
Provolone and mozzarella cheeses.



SPECIALTY HOT ENTRÉE SELECTIONS

CRAB CAKES

Steamed crab tossed with fresh lemon and Old Bay seasoning presented
Over an herb cream sauce.

SHRIMP A LA ROSA

Jumbo shrimp sautéed with fresh herbs and tomato cream sauce

TEQUILA SHRIMP

Jumbo shrimp sautéed with sweet bell peppers in a La Villa butter sauce
Consisting of tequila, garlic and cilantro.

SEAFOOD CASSEROLE

Mini shell pasta tossed with scallops, shrimp, crab, fresh herbs
And topped with a crispy panko crust.

GARLIC SHRIMP AND SCALLOP FETTUCINI

Pan-seared shrimp, scallops, sweet bell peppers tossed
With a white wine garlic herb sauce

LEMON CAPER SHRIMP

Pan-seared shrimp over a lemon caper sauce

BAKED STUFF SALMON

Salmon fillet stuffed with crab, shrimp and brie cheese in a light lemon wine sauce.

SHRIMP AND SHIITAKE MUSHROOM

Shrimp sautéed with shiitake mushrooms topped with a white wine herb sauce.

PECAN CRUSTED TILAPIA

Pan-fried pecan crusted tilapia served with beurre noir sauce consisting of
Lemon juice, capers and parsley.

MEXICAN BEEF TENDERLOIN

Tenderloin of beef served with red and yellow sweet bell peppers, poblano peppers,
Tomatoes, onions and tomato cilantro sauce.

GRILLED FILLET OF BEEF WITH MUSHROOM JUS

Grilled fillet of beef presented over an herb jus sauce.



****GOURMET SIDE SALAD SELECTIONS ARE LISTED UNDER SANDWICH PACKAGES.**

STARCH SELECTIONS:

(Choose One)

Herb Rice Pilaf

Mexican Rice Pilaf

Steamed White Rice (Vegan)

Penne Pasta with Tomato Basil Sauce (Vegan)

Saffron Cous Cous (Vegetarian)

Roasted or Mashed Bliss Potatoes (Vegetarian)

Roasted or Mashed Sweet Potatoes (Vegetarian)

Pesto Penne Pasta, Sun-Dried Tomato, and Pine Nuts (Vegetarian)

VEGETABLE SELECTIONS:

(Choose One)

Carrots & Zucchini

String Beans Almandine

Mixed Seasonal Vegetables

Herbed Mushrooms

Mashed Broccoli & Cauliflower

Grilled Seasonal Vegetables



BEVERAGE OPTIONS:

Assorted Sodas - Coke, Diet Coke and Sprite **\$1.95**

Spring Water **\$1.95**

Sparkling Water **\$2.50**

Nantucket Nectars **\$2.50**

Chilled Iced Tea **\$2.50**

Orange, Grapefruit, Apple, or Cranberry Juice (10 oz.) **\$2.00**

Coffee -- Regular or Decaffeinated **\$2.75**

Herbal Tea **\$2.75**

*All beverage orders include cups and ice.

SNACK OPTIONS:

Assorted Whole Fresh Fruit

\$1.95 per person

Assorted Candy Bars or Granola Bars

\$1.95 per person

Potato Chips

\$1.75 per person

Mixed Nuts

\$5.25 per person



DESSERT AND PASTRIES

WHOLE GOURMET CAKES - \$48.00

Serves 16 Guests

CHOCOLATE FUDGE CAKE

Layers of moist chocolate sponge cake, chocolate fudge
And chocolate butter cream icing.

CARROT CAKE

Moist carrot cake with layers of cream
Cheese icing topped with toasted walnuts.

COCONUT CREAM CAKE

Vanilla sponge cake layered with butter cream icing
Topped with shaved coconut.

GERMAN CHOCOLATE CAKE

Chocolate sponge cake layered with chocolate butter cream
Topped with a coconut and pecan icing.

FRENCH FRUIT CAKE

Layers of moist sponge cake and pastry cream garnished with sliced
Fresh fruit and toasted almonds.

TIRAMISU CAKE

Layers of mascarpone cheese and espresso soaked sponge
Cake surrounded by ladyfingers and dusted with cocoa.

LEMON CREAM CAKE

Moist sponge cake between layers of lemon butter cream
Glazed with a refreshing citrus icing.

RED VELVET CAKE

Traditional red velvet cake layered with
Vanilla butter cream icing.

WHOLE CHEESE CAKES (cut 16)

New York style plain, fresh fruit, and chocolate marble.



DESSERT AND PASTRIES (continued)

ASSORTED PIES

Apple, blueberry, cherry and pecan (cut in 8)

\$28.00 each

ASSORTED CUP CAKES

Large **\$4.00**

Mini Cup Cakes **\$2.00**

CHOCOLATE COVERED STRAWBERRIES

Dipped and Drizzled Strawberries **\$2.75**

Dipped and Drizzled with Stem on Strawberries **\$4.50**

FRESH SEASONAL BERRIES

With fresh whipped cream

\$7.25

ASSORTED MINIATURE FRENCH PASTRIES

2 pieces per person

\$6.95 per person

TEA COOKIES

3 pieces per person

\$6.95 per person

ASSORTED COOKIES

Chocolate chip, chocolate chip with nuts, oatmeal raisin, peanut butter, white chocolate macadamia, lemon, and chocolate chocolate

\$3.95 per person



DESSERT AND PASTRIES (continued)

TARTS AND MOUSSE CUPS

Mini **\$2.95** Individual **\$6.50**

FLAVORS:

Key Lime

Apple Tarts

Pecan Tarts

Fruit Tarts

Chocolate Mousse Cups

ASSORTED DESSERT PASTRY DISPLAY

A selection of homemade treats including assorted cookies, raspberry linzer, honey pecan bars, cheesecake squares, and miniature French pastries garnished with fresh berries

1 1/2 piece per person

\$6.50 per person

DESSERT BAR SELECTION

Lemon bars, brownie, blondie, raspberry linzer, honey pecan, cheesecake and carrot cake squares
1 1/2 piece per person

\$4.25 per person

CUSTOM CAKES-SHEET CAKES

Our custom cakes are traditional three layer European style cakes customized with your inscription/message. Digital pictures may be added for an additional \$45.00. Sheet cakes can be made in any flavor of your choice. All custom cakes need to be ordered 3 business days in advance of delivery.

¼ Sheet Cake Serves 25 guests **\$75.00**

½ Sheet Cake Serves 50 Guests **\$150.00**

Full Sheet Cake Serves 100 Guests **\$300.00**



RECEPTION PLATTERS

Small 12" serves 10-15

Medium 16" serves 15-20

Large 18" serves 20-25

ANTIPASTO MISTO DISPLAY WITH SLICED BAGUETTE

A robust display of imported Italian meats accompanied by marinated mushrooms, Roasted red peppers, beans and artichokes accompanied by slices of Italian bread

Small \$90.00

Medium \$125.00

Large \$150.00

FRESH FRUIT AND CHEESE BOARD WITH CRACKERS

Honeydew, cantaloupe and pineapple garnished with strawberries, grapes, raspberries, Blackberries and kiwi accompanied by imported and domestic cheeses

Small \$75.00

Medium \$125.00

Large \$150.00

ARTISAN CHEESE DISPLAY

A robust display of imported and artisan cheeses garnished with toasted nuts, fresh grapes, fresh berries, dried fruits and preserves. Accompanied by sliced raisin nut bread and New York flatbreads.

Small \$85.00

Medium \$145.00

Large \$175.00

WHEEL OF BRIE

A wheel of brie split in half and stuffed with strawberries, Mandarin oranges, kiwi and Roasted almonds in an apricot glaze. New York flatbread served on the side

Whole \$75.00

FRESH CRAB DIP SERVED WITH CRACKERS (served room temperature)

Fresh jumbo lump crab tossed in Maryland's own Old Bay seasoning
Served with crackers

Market price

ASSORTED PATE AND MOUSSE DISPLAY (choose 3)

A selection of French pates garnished with grapes, apples, herbs and olives
Served with crackers, baguettes and pita triangles. Selections to include goose liver, crab, Smoked salmon, truffle, and spinach and artichoke topped with roasted bell pepper.

Small \$90.00

Medium \$140.00

Large \$160.00

SMOKED SALMON DISPLAY

Thinly sliced smoked salmon served with its traditional accompaniments
Including capers, Bermuda onions and cream cheese accompanied by toast points

Small \$125.00

Medium \$160.00

Large \$185.00



RECEPTION PLATTERS (continued)

MARKET BASKET

With Buttermilk Ranch or Spinach and Artichoke Dipping Sauce

A selection of garden vegetables to include cherry tomatoes, asparagus, red and yellow Bell peppers, zucchini, yellow squash, mushrooms and celery accompanied by Buttermilk ranch dipping sauce or spinach and artichoke dipping sauce

Small \$65.00 **Medium \$85.00** **Large \$99.00**

FIESTA PLATTER

Our southwestern seven layer dip consisting of refried beans, guacamole, sour cream, tomatoes, olives, scallions and shredded cheese accompanied by crisp tortilla chips and our homemade salsa.

Small \$65.00 **Medium \$90.00** **Large \$100.00**

ASSORTED STRUDEL DISPLAY (Choose 2)

Puff pastry dough filled with chicken with cream sauce, vegetable with mushroom sauce, Salmon with saffron sauce or mushroom with herb sauce baked to a golden brown

Small \$75.00 **Medium \$95.00** **Large 120.00**

FONDUE STATION (served hot)

Our chef's specialty consisting of crab or spinach artichoke. Served with pita chips and sliced baguette

Small \$65.00 **Medium \$85.00** **Large \$105.00**

MARINATED VEGETABLE DISPLAY

A robust display of marinated sweet bell peppers, sun-dried tomatoes, mushrooms, Artichoke hearts, French string beans, asparagus and garbanzo beans displayed with Fresh herbs and sliced rustic breads

Small \$75.00 **Medium \$95.00** **Large \$130.00**

ASSORTED TAPENADE DISPLAY

A robust display of assorted tapenades to include hummus, calamata olive with sun-dried tomato, white bean, eggplant and roasted bell pepper, spinach and artichoke, garnished with goat cheese, marinated olives. Assorted sliced breads and pita chips served on the side.

Small \$60.00 **Medium \$80.00** **Large \$100.00**

HUMMUS DISPLAY

Our signature Mediterranean hummus presented with fresh herbs and toasted pita chips
Choose between regular or roasted red pepper hummus

Small \$60.00 **Medium \$80.00** **Large \$100.00**



RECEPTION PLATTERS (continued)

BEEF TENDERLOIN WITH COCKTAIL ROLLS AND HORSERADISH CREAM SAUCE

Thinly sliced tenderloin of beef marinated with fresh herbs and seasonings
Served with split cocktail rolls and horseradish cream sauce

Serves 10-15 people \$175.00

SPIRAL SLICED HAM WITH COCKTAIL ROLLS AND HONEY MUSTARD SAUCE

Spiral cut ham served with cocktail rolls and honey mustard sauce.

Serves 15-20 people \$125.00

ROASTED TURKEY DISPLAY

Freshly roasted turkey breast sliced thin accompanied by grilled garden vegetables,
Cocktail rolls and cranberry relish

Serves 10-15 people \$125.00



ORIGINAL RECEPTION PACKAGE

ASIAN BEEF FRITTERS (3 per person)

Miniature beef fritters tossed with a sweet
Hoisin chive sauce.

BBQ CHICKEN SATES (2 per person)

Roasted chicken sates tossed in our
Award winning bbq sauce.

SALMON CAKES (2 per person)

Miniature panko crusted salmon cakes accompanied
By a dill cream sauce.

ARTISAN CHEESE DISPLAY

A robust display of artisan cheeses garnished with toasted nuts,
Fruit preserves, fresh grapes, and dried fruits. Accompanied by sliced breads.

ASSORTED TAPENADE DISPLAY

A robust display of assorted tapenades to include calamata olive with sun-dried tomato, white bean,
hummus, eggplant and roasted bell peppers, spinach and artichoke. Garnished with marinated olives
and accompanied by sliced breads and pita chips.

\$26.00 per person

ITALIAN RECEPTION PACKAGE

SCALLOP & GINGER PHYLLO STAR (2 per person)

Gingered scallops tossed with creamy béchamel sugo in
A flakey phyllo accompanied by chervil dipping sauce.

SPINACH & WILD MUSHROOM TARTS (2 per person)

Crisp phyllo tarts filled with seasoned wild mushrooms and spinach
Topped with melted goat cheese and walnuts.

GRILLED ROSEMARY TENDERLOIN TIPS (2 per person)

Grilled rosemary tenderloin tips accompanied by
An herb jus sauce.



PEKING DUCK RAVIOLI (2 per person)

Panko crusted ravioli stuffed with sweet peking duck.

BRUSCHETTA

Sweet plum tomato and basil tossed with
Fresh mozzarella cheese in a refreshing balsamic reduction.
Accompanied by grilled Foccacia and sliced rustic breads.

BRIE PIN WHEEL

A creamy brie wheel topped with candied pecans and
Brown sugar glaze accompanied by New York flatbreads.

MINIATURE FUDGE BARS & SHORTBREAD COOKIES

Garnished with fresh berries.

\$32.00 per person

AMERICAN RECEPTION PACKAGE

HONEY FRIED CHICKEN FINGERS (2 per person)

Presented with a cool ranch dipping sauce.

MINIATURE ANGUS BEEF AND CHEESE SLIDERS (2 per person)

Accompanied by sweet pickle relish, mustard and ketchup.

GEPPETTO CATERINGS AWARD WINNING WHITE PIZZA SQUARES (2 per person)

A favorite of Marvin Hamlish!

TUSCAN SHRIMP PANCETTA (2 per person)

Presented with a mustard orange sauce.

BEEF TENDERLOIN WITH TRUFFLE BUTTER (2 per person)

Pinwheels of flour tortilla, crisp watercress and arugula, truffle butter
And herb crusted tenderloin of beef.

MARKET BASKET

With Roasted Bell Pepper hummus and Spinach and Artichoke Dipping Sauce
A selection of garden vegetables to include cherry tomatoes, asparagus, red and yellow
Bell peppers, zucchini, yellow squash, mushrooms and celery accompanied by marinated olives and
fresh herbs.

\$35.00 per person



FRENCH RECEPTION PACKAGE

SHRIMP COCKTAIL – 2 per person

PETITE TENDERLOIN SANDWICH – 2 per person

PETITE BRIOCHE

Stuffed with watercress and sliced tenderloin
Topped with mustard tarragon sauce

MARINATED VEGETABLE DISPLAY

A robust display of marinated sweet bell peppers, sun-dried tomatoes, mushrooms, Artichokes, French string beans, asparagus and garbanzo beans displayed with Fresh herbs and sliced rustic breads

WHEEL OF BRIE

A wheel of brie split in half and stuffed with strawberries, Mandarin oranges, kiwi and Roasted almonds in an apricot glaze. New York flatbread served on the side

WILD MUSHROOM FONDUE

Sautéed shiitake, oyster and button mushrooms in a white wine cream
Sauce served with sliced rustic breads

\$35.00 per person

ASIAN RECEPTION PACKAGE

CALIFORNIA SUSHI ROLLS WITH ROE – 2 per person

TERIYAKI BEEF SATE WITH PEANUT DIPPING SAUCE – 2 per person

CHICKEN DUMPLINGS WITH ORIENTAL GINGER DIPPING SAUCE – 2 per person

VEGETABLE SPRING ROLLS WITH DUCK SAUCE – 2 per person

FRESH FRUIT DISPLAY

Honeydew, cantaloupe and pineapple served with strawberries,
Raspberries, blackberries and blueberries

MARKET BASKET

A selection of Asian vegetables to include steamed broccoli, carrots, snow peas,
Red & yellow sweet bell peppers, baby corn, cherry tomatoes, French
String beans and daikon with teriyaki peanut dipping sauce

\$35.00 per person

