



# Party on Trays

## **SEASONAL FRESH FRUIT DISPLAY 75**

fresh selections such as cantaloupe, watermelon, honeydew, strawberries, blueberries, blackberries, raspberries, papaya, mango, pineapple and kiwi - served with coconut cream dip/serves 25

## **DOMESTIC CHEESE BOARD 95**

blocks and cubes of sharp cheddar, Swiss, smoked gouda, pepper jack and brie. Decorated with red grapes and served with crusty baguette rounds & crackers/serves 25

## **WHIPPED FETA BOARD 85**

whipped feta - roasted heirloom tomatoes - seasoned pita/crostini

## **FRENCH BRIE WHEEL 85**

topped with brown sugar brandied pecans (or nut free topping - fig jam)  
- served with baguette rounds and crackers

## **TANDOORI CHICKEN SPEARS 120**

tandoori spiced chicken satay served with minted mango yogurt dip/ 50 pieces

## **INTERNATIONAL CHEESE BOARD 140**

blocks and wedges of Roquefort, Camambert, brie, aged smoked gouda, Taleggio and Manchego - served with ficelle rounds and artisan crackers/serves 25

## **"SKEWERED" DISPLAY 125**

thai chicken skewers and malaysian beef skewers presented in whole pineapple display and served with spicy peanut sauce  
50 pieces

## **CAPRESE CONES OR SKEWER DISPLAY 85**

fresh mozzarella, grape tomato, basil, cracked pepper and balsamic glaze  
35 pieces

## **CHICKEN AND WAFFLE SKEWER DISPLAY 95**

Buttermilk fried chicken bites skewered with buttery belgian waffle squares and drizzled with maple syrup/50 pieces

## **ALL BEEF COCKTAIL MEATBALLS 85**

choice of sauce - honey balsamic bbq - asian sesame - marinara - chipotle glaze - whiskey maple/75 pieces



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## **+SUMMER CAPRESE BOARD 125**

grilled fresh peaches - watermelon and cantaloupe spheres - prosciutto - colorful grape tomato halves - fresh mozzarella - basil chiffonade - balsamic glaze/serves 25

## **SAUSAGE AND CHEESE BOARD 125**

sopresatta, beef summer sausage, hot calabrese, sharp cheddar, manchego aged gouda, dilled havarti, pepper jack, crostini and artisan crackers/serves 25

## **ANTIPASTO PLATTER 125**

Prosciutto, capicola, fresh mozzarella, provolone, pepperoncini, grape tomatoes, marinated olives, roasted red peppers and marinated artichoke hearts. Served with garlic olive oil toasted crostini and bread sticks/ serves 25

## **JUMBO SHRIMP COCKTAIL DISPLAY 150**

spiced 16/20 jumbo shrimp, steamed, peeled/tail on and chilled - presented with lemon wedges and a zippy cocktail sauce, 50 pieces

## **SHRIMP COCKTAIL SHOOTERS 150**

Spiced jumbo shrimp presented in shooter glass with cocktail sauce and lime wedge/50 pieces

## **CHARCUTERIE BOARD 225**

Sopresatta, Pepperoni, Salami, Prosciutto and Hot Calabrese paired with Brie, Aged Smoked Gouda, Fresh Mozzarella and Blue Cheese accented by Cured Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Course Grain Mustard, Bacon Fig Jam, Dried Apricots, Mixed Nuts, Artisan Crackers and Crostini

## **CHARCUTERIE CONES 150**

cured meats, cheese, breadsticks and pretzel wheels, served in a bamboo cone display/35 pieces

## **GRILLED MISO SALMON SKEWER DISPLAY 100**

Seasoned bites of fresh salmon filet, skewered, grilled and drizzled with miso glaze - presented with grilled bok choy/ 35 pieces



# Party on Trays



## VEGGIE STAND DISPLAY 60

A rustic display of broccoli, cauliflower, carrots, zucchini, squash, rainbow peppers, celery, cucumber, snap peas and grape tomatoes - presented with garlic hummus/ serves 25

## CEVICHE DISPLAY 150

fresh fish ceviche, shrimp and avocado ceviche, plantain chips, mini bowl/demi forks/serves 25

## GRILLED VEGETABLE PLATTER 75

Balsamic marinated & fire roasted carrots, asparagus, purple onion, zucchini, squash and rainbow peppers

## QUESADILLA ROLL UP PLATTER 175

- grilled veggie and monterey jack
- tequila lime chicken and cheese
- grilled steak fajita

salsa ~ guacamole ~ sour cream  
25/selection - 75 pieces



# Dip, Baby Dip

## MEDITERRANEAN MEDLEY 95

garlic hummus, tabouleh, feta tomato salad  
seasoned pita breads and crudite  
dippers/serves 25

## LUMP CRAB AND ARTICHOKE DIP 140

A delicious blend of cream cheese, artichoke  
hearts, jumbo lump crab and seasonings -  
served with pretzel bread disks and artisan  
crackers, serves 35

## SWEET AND SPICY FRUIT SALSAS 90

fresh fruit and berry salsa with cinnamon  
sugar dusted pita AND jalapeno pineapple  
salsa with crispy tortilla chips/serves 25

## GREEK SPINACH DIP 75

Served with toasted pita points and fresh  
vegetable dippers/ serves 25

## HEIRLOOM TOMATO BRUSCHETTA 65

Diced vine ripened colorful tomatoes  
blended with Parmesan, garlic, olive oil,  
balsamic vinegar and cracked black pepper.  
Served with garlic toasted baguettes/  
serves 25

## MEXICAN TRIPLE DIPPER 110

housemade salsa, guacamole and elote dip  
presented with crispy tortilla chips  
serves 25





# Ambient Entree Displays

## CHICKEN LETTUCE WRAPS 150

marinated chicken breast blended with water chestnuts, mushrooms and scallions in a tangy garlic, soy marinade. Served with bibb lettuce wraps, soy dipping sauce and red chili sauce/serves 25

## CHICKEN SOUVLAKI BOARD 150

chicken souvlaki, tzatziki, tomatoes, red onion, feta, garlic hummus and pita bread serves 25

## CHICKEN SCHNITZEL PLATTER 150

thin sliced, panko breaded and fried chicken breast, sliced into strips and presented with whole grain mustard and sweet and tangy german potato salad/serves 25

## SMOKED SALMON DISPLAY 175

smoked filet of salmon piped with cream cheese and displayed with capers, tomato, red onion, chopped egg, cocktail breads and mini bagels/serves 25

## CHIMICHURRI FLANK STEAK DISPLAY 220

marinated and grilled flank steak, sliced thin and topped with our fresh made chimichurri - presented with confetti orzo pasta serves 25

## TERIYAKI GRILLED BEEF MEDALLIONS 200

teriyaki marinated bistro medallions, grilled to medium rare and presented sliced atop pineapple fried rice/serves 25

## HERB DIJON CRUSTED TENDERLOIN 325

slow roasted to medium rare and sliced - presented with tricolor potato salad, creamy mustard sauce, horseradish cream and silver dollar rolls/serves 25

## MISO GLAZED SIDE OF SALMON 175

whole side of fresh salmon, miso glazed and presented with grilled bok choy and honey lime vinaigrette





# Sammys and Sliders

## PETITE SALAD SAMMYS 135

Mini Croissant - Almond Grape Chicken Salad  
Mini Bagel - Classic Egg Salad - Bacon Strip  
Pita Pocket - Tuna Salad - Provolone  
45 pieces

## ANGUS BEEF SLIDERS 125

grilled anugs burgers presented with self serve  
topping station featuring Swiss cheese - bacon onion  
jam - plum tomato - ketchup - mustard - horseradish  
cream - pretzel slider roll/25 pieces

## ITALIAN SUB SLIDERS 95

ham - salami - pepperoni - provolone - pepperoncini  
pickled cherry peppers - oil - vinegar. italian  
seasoning, brioche slider roll/25 pieces

## PULLED PORK/CHICKEN BBQ SLIDER 100

shredded pulled pork or chicken - NC style coleslaw -  
hawaiian roll/25 pieces

## CHIPOTLE BLACK BEAN SLIDERS (V) 90

chipotle black bean burger - lime crema - sweet  
potato ribbons/25 pieces

## PESTO CAPRESE SLIDERS (V) 85

fresh mozzarella, sliced roma tomatoes, fresh basil  
pesto, brioche roll/25 pieces

## PETITE BISTRO SAMMYS 150

Southern Biscuit - Crispy Chicken - Pimiento Cheese  
French Roll - Roast Beef - Crispy Onion - Horseradish  
Cream  
Mini Ciabatta - Mozzarella - Tomato - Pesto Aioli  
45 pieces

## CHICKEN CAESAR SLIDERS 100

grilled caesar marinated chicken topped with romaine  
- parmesan - plum tomato - caesar aioli - slider roll/ 25  
pieces

## SALMON BLT SLIDERS 125

grilled salmon - bacon - lettuce - plum tomato - honey  
mustard - brioche slider roll/25 pieces

## SOUTHERN FRIED CHICKEN SLIDERS 100

southern buttermilk fried chicken - add your own  
topping of hot honey or pimiento cheese - buttermilk  
biscuit/25 pieces

## CRAB CAKE SLIDER 175

lump crab cake - Bibb lettuce - plum tomato - cajun  
aioli/25 pieces

## COCONUT LOBSTER SLIDER/MARKET PRICE

coconut crusted lobster tail, mango pineapple salsa,  
sweet Thai Chili sauce, brioche slider /25 pieces

Genesis Delight Catering 8390 Terminal Rd, Unit B Lorton, VA 22079

[info@genesisdelightcateringdmv.com](mailto:info@genesisdelightcateringdmv.com)

571-642-5139,office



# A la carte Apps

25 piece minimum per selection

## BEEF/PORK

3.00/PIECE

- korean beef taco cup - sriracha mayo
- beef satay - sesame ginger (gf)
- crostini - tenderloin - bacon onion jam
- satay - pork - pineapple - peanut sauce (gf)
- zafron empanada - beef - ahi salsa
- cheese arepa - pulled pork - pickled relish (gf)
- pulled pork bbq - cornbread popper
- \*bao bun - pork belly - asian slaw
- mini southern biscuit - ham - pepper jelly



## VEGETARIAN

2.50/PIECE

- +crostini - grilled peach - honey - mascarpone (v, gf)
- spanakopita - spinach - feta - phyllo (v)
- arancini - mushroom - panko - marinara (v)
- vegan ceviche - jackfruit - tomato - cucumber - jalapeno - cilantro (vg, gf)
- savory cheesecake bite - parmesan - tomato jam (v)
- flatbread - goat cheese - balsamic fig (v)
- vegan indian samosa - potato - pea (vg)
- stuffed yuca - avocado (vg)
- thumbprint - savory - tomato bourbon jam (v)
- potsticker - kale OR edamame - ponzu sauce (vg)
- thai peanut noodles - takeout box - chopstix (v, gf)
- vegan "crab cake" - chickpea - artichoke - lemon aioli (vg)
- bolitos - potato elote fritters (gf)

## POULTRY

2.75/PIECE

- satay - thai chicken - spicy peanut sauce (gf)
- \*bao bun - korean chicken - cucumber salad
- moroccan chicken skewer - yogurt - turmeric - lemon (gf)
- patacones - shredded chicken - avocado
- wonton taco - hoisin chicken - sesame soy slaw
- southern biscuit - fried chicken - jalapeno honey

## SEAFOOD

3-4.00/PIECE

- mini lump crabcakes - citrus remoulade
- shrimp OR fish ceviche - mini shooter (gf)
- shrimp cocktail - lime zest cocktail sauce (gf)
- vol au vent - smoked salmon - chive cream
- \*jumbo scallops - maple bacon wrap (gf)
- coconut shrimp - mango purée
- wonton cup - shrimp ceviche - guacamole
- \*risotto spoon - seared scallop - brown butter (gf)
- \*lobster mac n cheese bite - lobster cream sauce
- skewer - shrimp - coconut - lime - spiced rum (gf)
- \*crispy rice cake - spicy ahi tuna - avocado (gf)
- wonton taco - ahi tuna - mango guacamole - jalapeno cilantro cream dollop
- skewer - salmon - miso glaze (gf)





# Party "Outtrays"

serves 25 per selection

## CHICKEN ENTREES 175

Chicken Breast - Choice of Sauce/Style

- Piccata - Lemon Caper Butter
- Tuscan - Garlic White Wine Cream Sauce
- Tropical - Pineapple Mango Jalapeno Salsa
- Pesto Garlic Cream Sauce
- Mushroom Cognac Sauce
- BBQ/Grilled/Bone In Chicken Breast

## BEEF ENTREES 225 - 425

Beef Medallions/Shoulder Tenderloin or Flank Steak  
with Choice of Sauce 250

- Chimichurri
- Cabernet Demi (with or without mushrooms)
- Shallot Brandy

Beef Bourignon, Pearl Onions, Mushrooms 225

Beef Short Ribs - Red Wine Braised 325

Filet Mignon - Choice of Sauce. 425

- Pomegranate Port Wine Demi
- Cabernet Demi with Mushrooms

BBQ Beef Brisket - Sliced. 300

## SEAFOOD ENTREES 275 - 350

Fresh North Atlantic Salmon - Choice of Sauce. 325

- Classic Lemon Dill
- Red Pepper Coulis
- Miso Glazed
- Tuscan - Garlic White Wine Cream Sauce
- Tropical - Pineapple Mango Jalapeno Salsa

Mahi Mahi - Tomato Caper Compote/Lemon Zest 350

Cavatappi Pasta - Shrimp/Scallops/Lobster Cream 275

## VEGETARIAN AND PASTAS 125-225

Bow Tie Pasta - Sundried Tomato - Asiago Cream 125

Cheese Tortellini - Grilled Vegetables - Pesto 175

Penne Pasta - Choice of Sauce 125

- Alfredo
- Fresh Basil Marinara
- Pesto Cream
- with Chicken 175, with shrimp 225
- Vegan Ratatouille Stuffed Pepper - Red Pepper Coulis 225
- Vegan Portobello Napoleon - Marinara 225

## Sides

Garlic Mashed Potatoes 65

Roasted Baby Potatoes - Sea Salt - Herb 75

Roasted Fingerling Potatoes 80

Creamy Mac 'n Cheese 75

Orzo with Spinach and Feta 65

Jasmine Rice 55

Wild Rice - Cranberries/Pecans 65

Asparagus - Lemon/Sea Salt 75

Green Beans - Garlic/Parmesan 65

Roasted Seasonal Vegetable Melange 75

Broccoli and Cauliflower au Gratin. 75

Squash, Zucchini and Carrot Medley 65

Broccolini - Garlic/Olive Oil 75

Gourmet Rolls and Butter/Dozen 26





# Greens & Grains

serves 25 per selection

## Green and Fruit Salads

### CHEF SALAD 85

green leaf - tomato - cucumber julienne carrots  
sharp cheddar - red onion  
pistachios - balsamic vinaigrette

### MIXED BERRY SALAD 95

spring greens - strawberry - dried cranberry  
feta cheese - kale - sliced almonds  
lemon honey vinaigrette

### CRANBERRY SPINACH SALAD 95

baby spinach - dried cranberries - sliced almonds  
feta cheese - cranberry citrus vinaigrette

### GREEK SALAD 95

romaine - cherry tomato halves - english cucumber  
Kalamata olives - feta cheese - purple onion  
red bell pepper - mint - greek vinaigrette

### CAESAR SALAD 75

romaine - shaved parmesan - garlic croutons  
colorful bell peppers - creamy caesar dressing

### FRESH FRUIT SALAD 90

seasonal variety of fresh melons, berries and fruits  
shaved coconut - lemon poppyseed dressing

## Potato, Pasta and Grain Salads

### COLORFUL BABY POTATO SALAD 90

mayo - dijon - green onion - paprika - basil - garlic -  
salt and pepper - parsley and lemon juice

### GERMAN TRICOLOR BABY POTATO SALAD 90

red wine vinegar - whole grain mustard - sugar -  
worcestershire - salt and pepper - seasoning

### CLASSIC CREAMY COLESLAW 50

mayo - lemon - sugar - vinegar - seasoning

### PESTO TORTELLINI SALAD 95

cheese filled tortellini - squash - zucchini - onion  
pesto dressing

### CAPRESE TORTELLINI SALAD 95

cheese filled tortellini - cucumber - mozzarella pearls -  
tomatoes - pine nuts - shallots - garlic - parmesan -  
white balsamic - seasonings

### QUINOA SALAD 85

quinoa - green apple - onion - parsley - bell peppers  
dried cranberry - pistachios - sweet potato - mandarin  
vinaigrette





# Sweet Treats

## Bulk Desserts

## Dessert Platters, serves 25

### FRESH BAKED COOKIES 65

2/person - 50 pieces

chocolate chip - white chocolate macadamia - oatmeal raisin - red velvet - lemon cooler  
may include seasonal options

### BROWNIES AND BARS 95

assorted brownies - blondies - lemon bars  
raspberry cheesecake - pecan - capuccino

### COOKIES/BROWNIES/MINI CUPCAKES 100

baby spinach - dried cranberries - sliced almonds  
feta cheese - cranberry citrus vinaigrette

### SEASONAL MINI PIES 85

a variety of the following 3" pies - 25 pieces  
apple - peach - mixed berry - blueberry - cherry -  
pumpkin - pecan - sweet potato

### MINI CUPCAKES/2 person 75

choose a variety of 4 per order  
chocolate - chocolate raspberry - lemon - red velvet -  
gingerbread - cinnamon - cookies and cream  
pumpkin - vanilla - creamsicle - 50 pieces

### FRESH FRUIT SKEWERS 75

25 pieces

6" bamboo skewers of fresh melons - berries -  
pineapple and grapes. Served with coconut  
cream dip

### BLACK & WHITE PETIT FOURS 280

96 pieces

chocolate & espresso Tart - white chocolate mousse  
brownie - financier w/ chocolate ganache - chocolate  
eclair - gianduja cake - crispy chocolate & coconut  
cream - cocoa & banana soft cake - chocolate cake

### CELEBRATION FRENCH MACARONS 210

72 pieces/GF and Organic

red velvet - birthday cake - cookies & cream  
salted caramel - orange truffle - hazelnut brittle

### CHEESECAKE LOLLIPOP DIAMONDS 240

84 pieces

strawberry - salted caramel - chocolate - raspberry

### PASSION TART VARIETY 210

72 pieces

apple vanilla - Apricot Almond - Caramel Almond  
chocolate Praline - Lemon - Chocolate

### POWDERED FILLED MINI BEIGNETS 280

175 pieces

choose 1 flavor - chocolate hazelnut - mixed red berry  
salted saramel

### EMOTION PETIT FOUR ASSORTMENT 300

118 pieces

chocolate tartlets - choux praline - pistachio squares  
tangerine tartlets - chocolate eclairs - coffee eclairs  
raspberry tartlets - opera squares - lemon tartlets

### CHOCOLATE COVERED CHEESECAKE DROPS 180

88 pieces

milk and white chocolate covered variety

### MINI DESSERT SHOOTERS 150

36 pieces

tiramisu - lemon - pistachio raspberry