

# 3citron caterers

## holiday cheer cocktail buffet

\$35 PER GUEST, INCLUDES *Passed Hors d'Oeuvres Reception*

## passed Hors d'oeuvres reception

\$11 PER GUEST

PLEASE CHOOSE 1 BUFFET CENTERPIECE

### Cedar Salmon

*Granny Smith Apple Chipotle Chutney*

### Pink Ham

*Guava-Glazed Rosemary Ham*  
3Mustards: *Pineapple-Jalapeno Grain Dijon, Orange Flower Honey Dijon, & Apricot Dijon*

### Wild Turkey

*Bourbon-Onion Jus*  
*Brown Sugar-Jalapeno Pepper Cream*

PLEASE CHOOSE 2 STATIONED BUFFET SELECTIONS (Add 1 Additional Selection at \$5 per GUEST)

### Vegetable Crudités (choose one)

**Roasted**  
*Zucchini, Yellow Squash & Sweet Potato Fingers*  
*Oregano-Chevre Cream*  
**Saguaros**  
*Mixed Peppers, Jicama, Grape Tomatoes & Seedless Cucumber*  
*Chile-Spiced Cactus Dressing & Chipotle Crema*

### Quesadillas (choose two)

**Smoked Chicken**  
*Roasted Peppers Salsa Verde*  
**Radicchio, Parmesan & Basil Pesto**  
*Spicy Tomato Salsa*  
**Spiced Duck**  
*Smoked Gouda & Lingonberries*  
*Mango Crema*  
**Mushroom, Roasted Garlic & Fontina**  
*Tomato-Basil Salsa*

### Hot Bakers (choose one)

**Mushroom, Gruyere and Crab Gratin**  
*Brioche & Torn Baguettes*  
**Chardonnay, Emmentaler, and Roasted Shallot Gratin**  
*Rosemary Focaccia Toasts & Torn Baguettes*  
**3Stone Pies Sliced in Wedges (choose two)**  
*Yellow Saffron Olive Oil Bottles for Drizzling*  
**White Roasted Garlic, Artichoke, Olive & Fontina Cheese**  
**Red Pancetta, Sweet Onion & Pecorino Cheese**  
**White Leek, Portobello Mushroom & Chevre Cheese**  
*Green Sage, Apple, Walnut & Blue Cheese*  
**Oysters (choose one)**  
**White Baked**  
*Sauterne Leeks & Brie*  
**Smokey Baked**  
*Green Tabasco, Spinach, Bacon & Jack Cheese*

### RED (Meat)

PLEASE CHOOSE 1 SELECTION

**Beef Tenderloin Bruschetta**  
*Scallion Coulis on Herb Toasted Bread*  
*Manchego Cheese Grape Seed Oil*

### Lollipop Lamb Chops

*Rosemary-Garlic Marinated Petite Chops*  
*Balsamic-Vanilla Syrup*

### Praline Chicken Strips

*Maple-Dijon Dip*

### Irish Whiskey Chicken Strips

*Malt Vinegar-Onion Dip*

### Mini Merguez

*Lamb Sausage Bites with Orange-Shallot Marmalade*

### WHITE (Vegetarian)

PLEASE CHOOSE 2 SELECTIONS

### Boursin Cream Cheese Endive Leaves

*Port Soaked Currants & Spiced Pecans*

### Apricot Pillows

*Dried Apricots Filled with Chevre Cheese*  
*Crushed Pistachios*

### Merlot Sautéed Pears Strudels

*Baked in Buttery Crisp Phyllo Layers*  
*Gorgonzola Cheese*

### Grape Chutney & Brie Tartlets

*Spiced Walnuts*

### Polenta Crostini

*Crumbled Bleu Cheese Melted with Balsamic Figs*  
*Rosemary Polenta Diamonds*

### Artichoke & Tarragon Tartlets

*Grilled Californian Artichokes*  
*Topped with Browned Shallot Rings*

### BLUE (Seafood)

PLEASE CHOOSE 1 SELECTION

### Demitasse of Pink Maine Lobster Bits

*French Cream Topped with White Lavender Swirls*

### Margarita Shrimp

*Smokey Peppers, Tequila, Citrus Juices & Honey Sauce*

### Mediterranean Shrimp

*Lemon & Oregano Olive Tapenades*

### Tuna Tines

*Sesame & Garlic-Pepper Seared Tuna & Sweet Soy Sauce*

### Smokey Tobiko Cakes

*Smoked Salmon, Orange & Green Tobiko Caviar,*  
*Cilantro Crème Fraiche, on a Griddle Cake Round*

## home for the holidays buffet

\$32 PER GUEST (Add the *Passed Hors d'Oeuvres Reception* for \$11 per GUEST)

PLEASE CHOOSE 2 BUFFET CENTERPIECES

### Cedar Salmon

*Granny Smith Apple Chipotle Chutney*

### Red Devil Catfish

*Cayenne Cream Compote*

### Ruby Red Chicken

*Smokey Red Spiced Molasses BBQ Chicken Breast,*  
*Sweet & Sour Red Onion Relish*

### Pink Ham

*Guava-Glazed Rosemary Ham*  
3Mustards: *Pineapple-Jalapeno Grain Dijon, Orange Flower Honey Dijon, & Apricot Dijon*

### Wild Turkey

*Bourbon-Onion Jus*  
*Brown Sugar-Jalapeno Pepper Cream*

PLEASE CHOOSE 1 VEGETABLE SIDE

### Orange Carrots

*Glazed with Fresh Orange & Ginger*

### Cauliflower Popcorn

*Toasted Mustard Seeds & White Truffle Oil*

### Broccoli Provencal

*Black Olive & Roasted Tomato Mediterranean Relish*

### Roasted Cool Weather Vegetables

*Root Vegetables Roasted*  
*Garlic-Herb Olive Oil*  
*Melted Sage Butter Blend*

PLEASE CHOOSE 1 STARCH SIDE

### 3Citron Lentil Medley

*Dried Cherries & Currants*  
*Orange-Curried Dressing*

### Mediterranean Baker

*Italian White Beans & Orzo Pasta*  
*Feta Cheese in Pinot Grigio, Lemon & Fresh Oregano*

### Mushroom 'Dirty' Rice

*Minced Portobello Mushroom Cajun Spiced Rice Pilaf*

### White Truffle Polenta

*Baked Polenta Wedges with Fresh Rosemary & Parmesan*  
*White Truffle Oil*

### Smoky Sweet Potatoes

*Smokey Chipotle Cilantro Pesto*  
*Fresh Dices of Golden Pineapple*

### Gruyere Potatoes

*Gold Potatoes Baked with Gruyere Cheese*  
*Nutmeg Scented Cream*

ADD 1 NOODLE SELECTION

FOR \$4 PER PERSON

### Parpadelle 1Noodle

*Wider Italian Noodles & Italian White Beans Tossed with*  
*Cold Pressed Olive Oil, Fresh Basil, Fresh Lemon Squeeze*  
*Topped with Parmesan & Tomato-Garlic Dice*

### Parpadelle 2Noodle

*Wider Italian Noodles & Seasonal Fava Beans Tossed with*  
*Cold Pressed Olive Oil, Fresh Basil, Fresh Lemon Squeeze*  
*Topped with Parmesan & Tomato-Garlic Dice*

### Parpadelle 3Noodle

*Wider Italian Noodles & Black Olives Tossed with Cold*  
*Pressed Olive Oil, Fresh Basil, Fresh Lemon Squeeze*  
*Topped with Parmesan & Tomato-Garlic Dice*

### Absolutely Penne

*Penne Rigate Noodles with a Chunky Spicy*  
*Vodka Tomato Sauce*

## 3citron sweets menu I

\$5 MIX & MATCH UP TO 3 SELECTIONS

### 3Bars

*Lemon-Raspberry with Almond, Southern Pecan,*  
*& Raspberry Linzer*

### Chocolate Rocks

*Chocolate-Chocolate Brownies Dusted*  
*with Snow White Powdered Sugar*

### Banana Brioche Bread Pudding

*White & Dark Chocolate Chips,*  
*Nuts & Jamaican Rum Caramel Sauce*  
*Vanilla Whipped Cream*

### Sweet Ginger-Coconut Rice Pudding

*Fresh Mango & Mint*

### 3Cookies

*Chocolate Espresso, Brown Sugar Oatmeal & Raisin*  
*and Chocolate Chip-Cherry-Pecan Cookies Dusted*  
*with Snow White Powdered Sugar*

## 3citron sweets menu II

\$6 MIX & MATCH UP TO 2 SELECTIONS

### Apple-Cranberry Fruit Bake

*Sweet Buttery Walnut Topping*  
*Cinnamon Whipped Cream*

### Pear-Pecan Fruit Bake

*Sweet Buttery Maple Topping*  
*Nutmeg Whipped Cream*

### 3Brulees

*French Vanilla with Toasted Hazelnuts, Chocolate*  
*with Kirsch Cherries, & Lemon with Candied Orange*  
*Presented Torched on Site with Crisp Sugar Top*

## 3citron sweets menu III

\$8 MIX & MATCH UP TO 2 SELECTIONS

### Mini Pastries

*Fresh Fruit Tarts, Chocolate & Mocha Éclairs,*  
*Mousse Cups, Chocolate Coated Strawberries*  
*& Filled Pastry Puffs*

### Chocolate, Chocolate

*Assorted Handmade Chocolate Truffles*  
*Imported Swiss Chocolates & Confections*

### Petite Fours

*Laderach Swiss Iced Friandise:*  
*Pistachio, Citrus, Chocolate-Mocha & Raspberry*

### 3Cones

*3Citron Petite Chocolate Dipped Sugar Cones*  
*Filled with 3Creams: Chocolate Kirsch,*  
*Orange & Candied Pineapple, Lemon & Dried Papaya*

### 3Italians

*Assorted Biscotti White & Dark Chocolate Florentines*  
*& Mini Cannoli Crushed Pistachio & Chocolate*

### Tiramutini

*Classic Italian Dessert Presented in a Martini Glass*  
*Marsala-Laced Sweet Strawberries and Florentine Cookie*

## holiday dessert centerpieces PRICED PER YOUR REQUEST

### Croquenbouche

*Sweet Cream Filled St. Honre Pastry Puffs*  
*Decorated in Holiday Tree Fashion*

### Buche de Noel

*Old World Decorated Chocolate or*  
*Mocha-Nut Yule Log*

For more information please call

202.342.3400 x30

or visit [3citron.com](http://3citron.com)