

# ULTIMATE EVENTS, INC.

*Complete Events Coordination and Catering*

*Washington Metropolitan Area*

1 800 WeCater

[www.ultimateevents.com](http://www.ultimateevents.com)

## *Corporate*

## *Menu*



## MORNING DELIGHTS

### **Classic Bakers Breakfast**

Freshly Baked Muffins, Buttermilk Scones, Assorted French Pastries, Ultimate Events Signature Cakes, and Assorted Bagels  
Served with Sweet Butters, Jams & Preserves, and Cream Cheese  
\$5.25/person

### **The New Yorker's Bagel Breakfast**

An assortment of Freshly Baked Bagels served with your choice of two Cream Cheeses: Fruit, Herb, Onion & Chive, or Plain  
\$4.25/person

### **Oh-So-Decadent Morning Delight**

Toasted Pecan Cinnamon Rolls, frosted, oozing, and delicious  
\$5.25/person

### **Blintzes in the Morning**

A tray of our special Blintzes, lightly coated in cinnamon sugar and full of creamy filling  
\$4.25/person

### **Farm Fresh Quiche**

Your choice of our farm fresh Quiches; Virginia Ham & Swiss, Spinach & Portobello, Creamy Seafood, or Broccoli Asiago.  
\$4.25/person

### **Cupcake Quiche**

Perfect marriage of pastry and quiche in a cupcake.  
\$4.25/person

### **Fabulous Frittatas**

Goat's Cheese, Grilled Asparagus, & Roasted Red Pepper  
Aged Cheddar & Baked Virginia Ham  
Brie & Smoked Salmon  
Roasted Garlic & Onions, Red Baby Bliss Potato, Provolone & Artichoke  
Gorgonzola, Beef & Mushrooms  
\$3.95/person

### **Breakfast Sandwich Delight**

Farm fresh eggs coupled with American Cheese on a Plain Bagel  
\$4.50/person  
On a croissant, add \$.50/person  
With Bacon or Sausage, add \$.50/person

### **Decadent French Toast**

Your choice of :  
Amaretto French Toast with Banana Rum Topping  
Gran Mariner French Toast with Mandarin Rum Sauce  
Traditional French Toast with Maple Syrup.  
\$5.50/person

## BREAKFAST PACKAGES

### ***Classic Continental***

Sliced Melon & Berries  
Breakfast Breads & French Pastries  
Assorted Bagels  
Sweet Butter \* Jams & Preserves \* Cream Cheese  
Assorted Bottled Juices  
\$11.95/person

### ***Southwestern Supreme***

Fully Loaded Burrito with...  
Scrambled Eggs, three Cheeses, Roasted Potatoes,  
Green Peppers & Onions  
Sour Cream & Chipotle Salsa served on the side  
Fancy Fruit Salad with Sweet Lime Citrus Sauce  
\$13.95/person

### ***Traditional American***

Scrambled Farm Fresh Eggs with Aged Cheddar Cheese  
Your choice of Bacon or Country Sausage  
Country Fries  
Artisan Bread with Jams & Preserves  
\$12.95/person

### ***The Healthy Breakfast***

Oatmeal with Toasted Almonds, Dried Cranberries & Cane Sugar  
Organic Cream, Organic Hard Boiled Egg Halves topped with  
Tomato & Fresh Herb Salsa, Sliced Whole Grain Crusted Bread with  
Organic Butter  
\$14.95/person



**Scandinavian Smoked Salmon Platter**

Smoked Salmon served with Sliced Red Onion, Chopped Egg, Capers, and Lemon Wedges; garnished with Fresh Dill and served with Assorted Bagels & Cream Cheese  
\$6.95/person

**Farm Fresh Scrambled Eggs**

\$3.50/person

**Farm Fresh Omelets**

Choice of Smoked Turkey & Cheddar, Virginia Ham & Swiss, or Three Cheese, folded into a perfect omelet  
\$6.25/person

**Country Fries**

Old Style Red Baby Bliss Potatoes Sautéed with Sweet Onion & Butter  
\$3.50/person

**Breakfast Sides**

Bacon or Sausage  
\$2.50/person

**Farmers Cheese Platter**

Selection of Soft European Cheeses, Fresh Fruit & Berries served with French Baguettes & Crusty Breads  
\$9.95/person

**Add a Healthy Fruit Option...**

Melon & Berries Platter  
\$4.75/person

Honeydew Melon with Clover Honey Drizzle topped with Candied Walnuts  
\$4.75/person

Ultimate Fruit Platter  
\$4.95/person

Fancy Fruit Salad served with your choice of Pomegranate Syrup or Yogurt Sauce  
\$3.95/person



**BEVERAGES**

Bottled Juices \$1.99/ea.  
Assorted Specialty Juice Combinations in Carafes \$2.25/ea.  
Mango, Pomegranate, and Blueberry; see associate for other choices  
Coffee Service \$1.85/person  
Tea Service \$1.85/ea.

THE ULTIMATE EVENTS  
SANDWICH LUNCH SPECIAL

Your choice of sandwich, wrap, or Panini; Your choice of one salad or side; Ultimate Events Green Mesclun Mix with Cherry Tomatoes & English Cucumber served with Creamy Lemon Parmesan Dressing; and Ultimate Cookie and Fancy Bar Tray for \$11.95. For a Panini combination, \$12.95.

COLD LUNCHEONS

**Our sandwiches are served on a variety of Breads, Kaiser Rolls, and Hoagies.**  
**All sandwich platters are accompanied by a pickle and condiment tray.**  
**10-person minimum per Sandwich, Panini, or Wrap.**

**Deluxe Sandwich Tray**

An assortment of sandwiches to include:

- Rosemary Roast Beef with Muenster, Arugula, Baby Greens, and Horseradish Cream Sauce
- Smoked Turkey with Provolone, Red Leaf Lettuce, Baby Greens, and Sweet Herb Aioli
- Honey Baked Ham with Swiss and Ground Brown Mustard Sauce
- Roast Chicken Salad with Toasted Almonds and Chunks of Crisp Apple
- Tuna Salad with Baby Greens and Tartar Mayonnaise Dressing
- Grilled Vegetable with Herb-Infused Soft Cheese and Baby Greens

\$6.25/person

On croissant, add \$1.00

**Deluxe Wrap Tray**

An assortment of wraps to include:

- Roast Chicken and Vegetable
- California with Turkey Breast, Red Leaf Lettuce, Watercress and Baby Greens, Avocado, Tomato, and Chipotle Cheese
- Herb Soft Cheese, Avocado, and Tomato
- Roast Chicken Caesar with Baby Greens and Parmesan Cheese
- Hummus with Grilled Vegetables, Soft Herb Cheese, and Baby Greens
- Roast Beef with Sautéed Peppers and Onions, Arugula, Baby Greens, and Horseradish Cheese

\$6.50/person



**Deluxe Panini Tray**

An assortment of Paninis to include:

- Rotisserie Chicken
- Roast Chicken with Garlic Aioli and Provolone Cheese
- Turkey Rueben
- Vegetarian
- Roast Beef and Meunster
- Italian
- Cordon Bleu
- All American
- Barbecue
- Turkey and Provolone
- Corned Beef Rueben

\$7.25/person

**Customized Gourmet  
Boxed Lunches  
available upon request!**

**Ultimate French Charcuterie Board**

A display to include Specialty Sausages, Salami, Proscuitto, Pate, Terrines, and Cheeses, served with Assorted Rustic Breads and Rolls with Condiment Tray  
\$10.50/person

**Ultimate Charcuterie Board**

A display to include Roast Turkey Breast, Honey Baked Ham, Rosemary Roast Beef, Tarragon Chicken Salad, Cheeses, and Grilled Vegetables, served with Assorted Rustic Breads and Rolls with Condiment Tray  
\$8.50/person

**Ultimate Hoagie**

Virginia Ham, Italian Salami, Chicken Breast, Provolone, Lettuce, Tomato, Hoagie Salsa & Vinegary Drizzle on a French Baguette make this the one to eat!  
\$6.99/person  
For a 5 foot long Hoagie...an awesome presentation, add \$.50/person

**ULTIMATE ENTRÉE SALADS**

Served with French Baguette & Sweet Butter  
\$9.95/person

**Cobb Salad**

Chicken Breast, Bacon, Avocado, Egg, Tomato, and Lettuce served with Blue Cheese Dressing.

**Salad Nicoise**

Tuna, Greens, Green Beans, Olives, Egg, Capers & Cucumbers served with Lemon Herb Vinaigrette.

**Chef's Favorite Salad:**

Beet & Orange Salad  
with Baby Greens,  
Candied Walnuts  
& Citrus Balsamic  
Vinaigrette



## SALADS & SIDES

\$3.99/person

Baby Greens with Cherry Tomatoes, English Cucumber, & Pine Nuts  
Served with Creamy Herb Vinaigrette or Aged Balsamic Vinaigrette

Baby Greens with Gorgonzola, Candied Walnuts, & Apples  
Served with Raspberry Vinaigrette

Mixed Greens with Cherry Tomatoes, Artichoke, Hearts of Palm & Herb Croutons  
Served with Dijon Vinaigrette

Mixed Greens with Cherry Tomatoes, Avocado & Hearts of Palm  
Served with Creamy Herb Dressing

Baby Greens with Mandarin Orange & Toasted Almonds  
Served with Soy Ginger Vinaigrette

Caesar Salad served with Garlic Croutons

Baby Greens with Toasted Cashews & Orange Slices  
Served with Sesame Ginger Dressing

Arugula, Goat's Cheese, & Sweet Beet Salad  
Served with Red Wine Vinaigrette

Avocado, Bean, Corn, & Cilantro Salad  
Served with Lime Vinaigrette

Wilted Spinach Salad with Crisped Bacon, Cherry Tomatoes  
Served with Garlic Herb Dressing

Red Baby Bliss Potatoes Vinaigrette

Creamy Potato Salad with Capers

Pasta Salad Primavera with Roasted Vegetables & Portobello Mushrooms

Traditional Southern Potato Salad

Bowtie Pasta with Basil Pesto and Fresh Grilled Vegetables

Fancy Red and White Coleslaw

Saffron Cous Cous Salad with Toasted Nuts & Currants

Asian Noodles with Crisped Vegetables, Scallions, Peppers, & Cilantro Citrus Soy  
Dressing

Vietnamese Cellophane Noodle Salad with Celery, Carrots, & Cabbage  
Served with Lime Garlic Dressing & Crushed Peanuts

Cold Green Beans Gruyere with Aged Balsamic Vinaigrette

Cold Crab Rice Salad



BREAKS & LITE FARE

**Vegetable Crudités**

Seasonal Fresh Vegetables Artfully Displayed  
Served with Parmesan Garlic Dressing or Artichoke Cream Dip  
\$5.95/person

**Fancy Fruit and Cheese Tray**

A Variety of assorted Gourmet Cheeses  
Garnished with Seasonal Fruits and Berries  
Served with French Bread Rounds and Assorted Crackers  
\$5.95/person

**Yogurt , Granola. Honey & Berry Parfaits**

Individual cups of a healthy snack or light breakfast  
\$4.95/person

**Antipasti Platter**

Grilled Vegetables, Tomatoes, Salami, Provolone,  
Fresh Mozzarella, Pickled Artichoke & Mushrooms,  
Pepperoncini, Olives & Eggplant Puree  
Served with Aged Balsamic Vinaigrette Dipping Sauce,  
Bread Sticks & Crusty Italian Bread  
\$7.95/person

**Middle Eastern Sampler**

Creamy Hummus, Smokey Baba Gannoush , Grape Leaves, Pickles in Brine,  
Marinated Olives and your choice of:  
Petite Spinach Pie, Cheese Pie or Meat Pie  
Served with Thyme Crackers & Pita Bread,  
\$8.95/person



**Chocolate Drizzled Fruit Kabobs**

\$5.95/person

**Gourmet Chocolate Chips Cookies and Fancy Dessert Bars**

With Assorted Soda or Bottled Water  
\$5.50/person



## HOT LUNCHEONS

### **Pasta Primavera (Vegetarian)**

Pan sautéed broccoli florets, carrots, zucchini, and yellow squash tossed with a creamy garlic parmesan sauce served over a bed of penne pasta.

Served with basket of assorted rolls and Artisan breads & sweet butter

\$10.95/person

### **Sun Dried Tomato and Pesto Stuffed Chicken Breast Spirals**

Sun dried tomato and basil pesto stuffed chicken breast spirals in light basil sauce.

Served with Herbed Rice Pilaf, a basket of assorted rolls and Artisan breads, and sweet butter.

\$11.25/person

### **Fully Loaded Rice, Bean, and Chicken Burrito**

Cilantro lime rice mixed with refried beans, salsa, three cheeses, roasted red peppers, and chicken all wrapped up in a soft shell tortilla.

Served with a side of salsa and sour cream.

\$10.50/person

### **Fully Loaded Bean Burrito (Vegetarian)**

Cilantro lime rice mixed with refried beans, chunky salsa, three cheeses, avocado and roasted red peppers wrapped in a soft shell tortilla.

Served with a side of salsa and sour cream, two color tortilla chips & guacamole.

\$10.50/person

### **Oven-Baked Three Cheese Ziti (Vegetarian)**

A creamy combination parmesan, ricotta, and mozzarella cheeses are complimented with an herbed marinara sauce, mixed with ziti noodles and baked to perfection. Served with a salad of Baby Greens with Cherry Tomatoes & Artichoke and a basket of assorted rolls, Artisan breads & sweet butter.

\$9.95/person

### **Fancy Chicken and/or Beef Fajitas**

Tender, marinated slices of chicken or beef, perfectly seasoned and sautéed with onions and peppers. Our fajitas are served with warm tortillas and a selection of fancy condiments so that your guests can customize their fajitas.

Condiments include: smoky cilantro salsa, chipotle aioli, sour cream, 3 combination shredded cheese mix, and our special jalapeno relish. *Delisioso!*

Beef Fajitas \$13.95/person

Chicken Fajitas \$13.25/person

### **Asian Beef**

Marinated in Ginger, Crushed Chile Flakes & Garlic, Grilled, Sliced and served over Spiced Rice

\$12.95/Person

### **Texas Barbecue Brisket**

Traditional Smokey, Spicy, Vinegary Brisket

Served with Two Color Cole Slaw, Rolls & Butter

\$12.50/person

### **Jambalaya**

Shrimp, Sausage, Chicken, Peppers, Onions, Carrots,

Rice & Cajun Spices in a fusion of flavors.

Served with French Baguettes & Sweet Butter

\$12.95/person

### **Grilled Chicken Masala**

Yogurt & Indian spice marinade makes this chicken tender & delicious. Coated in Masala Sauce and Served with Basmati Rice & Assorted Naan

\$9.95/person

**Pecan Crusted Spinach, Cheese & Mushroom Stuffed Chicken Breast**

Served with Green Beans Gruyere, Artisan Rolls, & Sweet Butter

\$11.50/person

**Jack Daniels Glazed Meatloaf**

Jack Daniels Barbecue Glazed meatloaf is coated with our special sauce, oven baked and served with your choice of Red Baby Bliss Potato Salad or Garlic Mashed Potatoes. Served with basket of assorted rolls and Artisan breads, sweet butter

\$11.95/person

**Rosemary Pot Roast and Vegetables**

Traditional pot roast infused with rosemary and roasted in low heat with red baby bliss potatoes, celery, baby carrots, onions and Portobello mushrooms; served with au jus.

Served with basket of assorted rolls and Artisan breads, sweet butter

\$10.95/person

**General Tso Infusion**

Crisped Chicken Breast in a Honey Barbecue Sauce

Served with Steamed or Brown Rice

\$10.50/person

**Beef Teriyaki with Zucchini & Peppers**

Served with Steamed Rice

\$11.95/person

**Thai Chicken with Peanut Sauce**

Served with Coconut Rice

\$10.95

**Ultimate Scallops**

Sautéed in Organic Butters and Garlic, these Japanese Scallops are succulent. Served with a touch of lemon, roasted red pepper coulis, and mushrooms, this dish is as delightfully light and wholesome as it is delicious. Baby Greens, Artichoke, and Grilled Asparagus Salad and Parmesan Crisps are served with the Scallops.

\$24.00/person

**Ultimate Events**

**Board of Directors Dinner**

-Filet Mignon in Red Wine Sauce served with Gorgonzola Cream

-Twice Baked Potato with

Aged Cheddar

-Artichoke Hearts &

Grilled Asparagus Duo

-Ice Berg Lettuce Wedge with Blue Cheese Dressing & Crisped Bacon

\$24.00/person

**Ultimate Surf & Turf**

Chunky Maryland Crab Cake & Perfectly Seasoned Rib Eye Steak

Served with Garlic Aioli & Gorgonzola Cream Sauce

Herb Roasted Baby Bliss Potatoes & Ultimate Green Salad

Artisan Rolls & Sweet Butter

\$26.00/person



**For Cheesecake with Amaretto Sauce, add \$3.50/person**

**For Rum & Berries Trifle, add \$3.50/person**

**ULTIMATE EVENTS**

is highly specialized in diverse cuisine and familiar with nuances and etiquette inherent in other cultures. We can serve clients from outside the United States or those requiring specific cultural sensitivity. Ask our sales associates for a highly customized and ethnically-focused specialty menu. You can provide that special touch that will give you the edge with your visiting clients.

## HOT LUNCHEONS

### **Virginia Gentlemen's Bourbon Barbecue Chicken**

Chicken breast is slow roasted in our sweet and tangy bourbon barbecue sauce and served with Red Baby Bliss Potato Salad and our Red and White Cole Slaw. Served with basket of assorted rolls and Artisan breads, sweet butter.  
\$10.95/person

### **Traditional Meat Lasagna**

Our signature moist lasagna is layered with three cheeses, herbs, and a chunky spiced meat sauce, and then topped with fresh mozzarella cheese. Served with Green Salad and Garlic Toast.  
\$10.95/person

### **Paella**

Shrimp, Mussels, Sausage, and Chicken marry in this delightful rice dish. Served with Mesclun Salad with Hearts of Palm and Red Wine Vinaigrette Dressing. Sangria Fruit Salad tops off this meal.  
\$16.50/person

### **Chicken Valencia**

Chicken Breast stuffed with Creamy Cheeses, Roasted Red Pepper, Ham, Herbs & Spices, Crusted and topped with a Sherry Orange Sauce. Served with Saffron Rice.  
\$13.95/person

### **Creamy Roasted Garlic Alfredo Pasta with Grilled Vegetables and Chicken Breast**

Penne pasta coated with our roasted garlic sauce and topped with a colorful selection of grilled vegetables: zucchini, red peppers, Portobello mushrooms and asparagus. Grilled Tarragon Chicken Breast tops it off. Served with a basket of assorted rolls and Artisan breads & sweet butter. Your choice of a green salad accompanies this dish.  
\$11.95/person

### **Chicken, Spinach & Cheese Quesadilla**

Slow roasted chicken, baby spinach and three-cheese combination filled quesadilla that is pan toasted in garlic butter and served with Salsa Aioli. Accompanied by tri-colored Chips, Guacamole and Green Salad  
\$11.95/person

### **Butter Baked Salmon with Sour Cream Dill Sauce**

Mouth watering butter-baked salmon topped with refreshing dill-infused sour cream sauce and served with Flash Baked Herb Baby Bliss Potatoes. A Mesclun Salad with Cherry Tomatoes and Lemon Dill Dressing compliments the salmon nicely. Served with basket of assorted rolls, Artisan breads, and sweet butter. Finished with Apple Crisp and Whipped Cream.  
\$16.25/person



### **Creamy Tequila Lime Pasta**

With Grilled Vegetables and Asparagus  
Topped with Grilled Chicken Breast, \$10.95  
Topped with Grilled Flank Steak, \$11.95

### **Saltambucca**

Swiss Cheese, Proscuitto topped Chicken Breast in a White Wine Cream Sauce. Served with your choice of Rice Pilaf or Assorted Rolls & Sweet Butter.  
\$14.95/person

#### **Asian Fusion**

Grilled Chicken and/or Shrimp over a bed of Soy Ginger Noodles tossed with peppers, carrots, snow peas, mushrooms, and scallions. Served with individual Mandarin Custard Cups with Honey and Almonds.

Chicken \$12.95/person

Shrimp \$14.95/person

Chicken and Shrimp \$13.95/person

#### **Middle Eastern Plate**

Lemon Garlic Grilled Chicken Breast, Creamy Hummus with Pita Bread, Grilled Vegetable Kabobs, and Allspice Rice Pilaf with Toasted Nuts and Chick Peas.

Dessert is all sweetness and honey... assorted Baklava

\$14.25/person



#### **Ultimate Grill**

Grilled Rosemary Flank Steak and Grilled Tarragon Chicken Breast served with Gorgonzola Cream Roasted Garlic Aioli and Sweet Chili Pepper Aioli. Served on a bed of Mesclun Mix with Dijon Vinaigrette. Vegetable Kabobs nicely round out this grill. Served with French Baguettes and Sweet Butter. Berries in Wine as dessert.

Healthy Decadence!

\$16.95/person

#### **Teriyaki Chicken or Beef and Vegetable Stir Fry**

Mushrooms, Carrots, Broccoli, Bamboo Shoots, and Snow Peas, served with Steamed Rice. Topped off with a sweet surprise of Individual Passion Fruit Mango Trifles.

Chicken \$14.95/person

Beef \$15.50/person

#### **Chicken Piccata with Rice Pilaf**

Chicken breast fillets pan-fried in lemon butter and artichokes, simmered in caper cream sauce and served with rice pilaf. Basket of assorted rolls and Artisan breads, sweet butter, and a green salad included.

\$13.95/person



ULTIMATE EVENTS, INC.

*Corporate Menu*

HEALTH-CONSCIOUS LUNCHEONS

ASK ABOUT OUR WEEKLY  
FARMER'S MARKET SPECIAL

A special dish created in our kitchens that reflects the fresh products available in our local markets. The weekly special reflects the season and showcases the creativity of our Chefs.

\$12.95/person



**Grilled Kabobs**

A variety of Chicken & Beef Kabobs and a Medley of Grilled Vegetables served with Herbed Cous Cous, Yogurt Mint Sauce & Pita Bread  
\$13.95/person



**Healthy Choice Option**

**Artichoke, Spinach & Roasted Red Pepper Stuffed Chicken with Lite Dill Sauce**  
Served with Mesclun Mix and Dill Vinaigrette  
Fresh Fruit Cup with Clover Honey  
\$10.50/person



**Yogurt, Granola, Honey & Berry Parfaits**  
Individual cups of a healthy snack or light breakfast  
\$4.95/person



**Vegetarian Organic Brown Lentils and Rice with Caramelized Onions**

Served with Cucumber, Mint, and Yogurt Salad.  
High protein, screams healthy... enough to turn anyone vegetarian!  
\$11.95/person



## CORPORATE RECEPTION NEEDS

Ultimate Events offers an a la carte menu for your reception and cocktail needs.

We also create customized corporate reception menus based on specific tastes and budgetary needs.

Two dozen minimum on all hors d'oeuvres.



## A LA CARTE HORS D' OEUUVRES

Grilled Chicken Satay served with Sweet Chili Pepper Sauce and Peanut Sauce \$1.75/ea.

Steak on a Stick served with Horseradish Cream Sauce \$2.25/ea.

Petite Crab Cakes served with Lemon Herb Aioli \$2.25/ea.

Asparagus, Caramelized Onion & Goat's Cheese Focaccia \$1.75/ea.

Spanakopita \$1.50/ea.

Black Bean, Chipotle Salsa, Queso Blanco & Avocado Pinwheels \$1.50/ea.

Tarragon Chicken & Dried Cranberries in Filo Pastry \$1.50/ea.

Petite Tea Sandwiches – Cucumber, Veggie & Pistachio Crusted Herb Cream \$1.65/ea.

Smoked Salmon Rosette on Fresh Lemon \$2.25/ea.

Basil Wrapped Tortellini with Sun-Dried Tomato on Basil Pesto \$1.95/ea.



Vegetable Crudités with Dipping Sauces \$2.75/ea.  
**Ask about our Individual Crudités Shot Glasses!**  
(see below)

Virginia Gentlemen's Bourbon  
Barbecue Meatballs \$1.65/ea.

Smoked Salmon on Potato Chips with  
Lime Sour Cream & Chives \$1.75/ea.

Buffalo Chicken Wings served with  
Celery Sticks & Ranch \$1.50/ea.

Asparagus in Puff Pastry \$1.75/ea

Gorgonzola & Fig Jam Tartlet \$1.75/ea.

Andouille Sausage & Asiago Cheese in  
Puff Pastry \$1.75/ea.

Fully Loaded Petite Quesadillas served with Cilantro Salsa or  
Mango Salsa \$1.75/ea.

Roasted Red Pepper & Chicken Skewers served with Roasted  
Garlic Aioli \$1.75/ea.

Shrimp or Ceviche in a Shot Glass \$2.25/ea.

Chili in a Shot Glass served with a Tortilla Chip \$1.95/ea.

Hamburger Slider \$2.10/ea.

Roast Beef Slider \$1.95/ea

Sesame Crusted Tuna on a stick  
served with Wasabi Aioli \$2.25/ea.

Sesame Seared Tuna and Sticky Rice  
on a Bamboo Twist \$1.85/ea.

Roasted Fingerling Potatoes with Sour Cream Cheddar and Bacon  
Horseradish Sauce \$1.95/ea.

Beef Tenderloin Canapé  
with Horseradish Cream Sauce & Asparagus \$2.25/ea.

**Individual  
Crudités  
Shot  
Glasses**

Crisped Spring Rolls \$1.75/ea.

Thai Summer Rolls \$1.75/ea.

Rosemary Baby Lamb Chops \$2.25/ea.

Hot Chunky Maryland Crab Dip \$5.50/person

Shrimp Topped Devilled Eggs \$1.85/ea.

Rosemary Grilled Shrimp \$1.75/ea.

Vegetable Samosas with Sweet Mango Chutney \$1.85/ea.

Citrus Salmon Bites \$1.75/ea.

Toasted Pistachio, Gorgonzola & Fig Canapé \$2.25/ea.



READY TO GO, PRICE-FIXED MENUS

**50 person minimum**

**Our most popular reception menus...  
we make it easy for you!**

Menu 1

Fancy Fruit and Cheese Board with Assorted Crackers  
Virginia Gentlemen's Bourbon Barbecue Meatballs  
Curried Chicken and Currants or  
Tarragon Chicken and Dried Cranberries in Filo Pastry  
Maryland Crab Canapé  
Jerk Chicken Bites with Mango Kiwi Sauce  
Vegetable Crudités with Roasted Garlic Aioli and  
Parmesan Cream  
Black Bean, Chipotle Salsa, Queso Blanco,  
and Avocado Pinwheels  
Assorted Petite Brownies and Cookies  
\$19.50/person

Menu 2

Cascading Fruit and Gourmet Cheese Tier with Assorted Crackers, Crusty Breads,  
and Over-Sized Breadsticks  
Hot Maryland Crab Dip or  
Hot Spinach Artichoke Dip Served with Crostini  
Thai Spring Rolls Served with Peanut Sauce  
Rosemary Roast Beef Canapés with Horseradish Cream  
Grilled Chicken Satay with Sweet Red Pepper Chili Sauce  
Roasted Fingerling Potatoes with Horseradish Bacon  
and Cheddar Sour Cream  
Asparagus in Puff Pastry  
*Choice of Two Mini Desserts in Shot Glasses:*  
Rum and Berry Trifle  
Tiramisu  
Death by Chocolate  
Amaretto Cheesecake  
\$26.00/person

All-American Picnic

Grilled Hamburger and Hot Dogs  
Condiments  
Chips and Dips  
Southern-Style Potato Salad  
Creamy Red and White Cole Slaw  
Assorted Cookies and Brownies  
Cold Sliced Watermelon  
\$15/person

For Virginia Gentlemen's Bourbon Barbecue Chicken,  
add \$3.00/person



## DESSERTS

### Petite Dessert in a Glass

Tiramisu  
Rum & Berries Trifle  
Tres Leches Cake,  
Chocolate Orange Mousse  
\$3.95/person

### The Ultimate Trifle

Beautifully presented,  
our Trifles will delight.  
Our most popular version  
is the Rum & Berries Trifle;  
others include our elegant  
Poached Pear Trifle,  
our exotic Mango Kiwi Trifle,  
our decadent Bananas Foster  
& Hot Fudge Trifle,  
& our Italian Tiramisu Trifle.  
\$3.95/person

### Cheesecake

Served with Your Choice of Sauce  
to include Chocolate, Raspberry & Caramel  
\$3.95/person



### Cupcake Heaven

Rocky Road, Pecan Praline, Caramel, Berry, Lemon Lime, Amaretto  
Marzipan, Gran Mariner Orange, Hot Chocolate Fudge, Espresso Fudge, Mango  
Kiwi, Vanilla Bean, German Chocolate, Coconut Hazelnut  
(1 dozen minimum of any flavor)  
\$2.95/person



**Ultimate Cookie Tray**  
\$2.75/person

**Ultimate Cookie & Fancy  
Dessert Bar Tray**  
\$3.25/person

**Double Chocolate Cake  
with Raspberry Sauce**  
Other flavors available upon request  
\$4.95/person

### Ultimate Occasion Cakes

We offer a selection of popular cakes to celebrate special corporate events.

Most popular flavors include Tres Leches, Mango Kiwi Cream,  
Chocolate Strawberry, Carrot, Lemon Crème and Traditional Vanilla.

These cakes can boast the company logo and are offered  
with Sparklers to highlight the occasion.

\$3.50/person  
(50 person minimum)

### Ultimate Brownie or Cheesecake Pop

Your Employees are Sure to Stay Awake with this Shot of Smooth Chocolate  
Brownie or Creamy Cheesecake Covered in Dark Chocolate Fudge, Chilled on a  
Stick and Ready to Deliver a Punch!

\$2.25/person

*To celebrate a sweet contract or to just show employee appreciation, surprise them with a Candy Bar. A sweet treat to celebrate a sweet deal! Your employees will love it.*



## BEVERAGES

**Bottled Juices** \$1.99/ea.

**Assorted Specialty Juice Combinations in Carafes** \$2.25/ea.

Mango, Pomegranate, and Blueberry;  
see associate for other choices

**Coffee Service** \$1.85/person

**Tea Service** \$1.85/person

**Canned Sodas** \$1.25/person

**Bottled Water – Still or Sparkling** \$1.65/person

**Ice** \$.50/person



## HELPFUL INFORMATION & ADDITIONAL OPTIONS

### **Ordering**

Please allow 48 hours notice when placing orders.  
We will accommodate last minute orders as possible.

### **Minimums**

The minimum for each item ordered is 10.  
The minimum food and beverage order is \$100.00.

### **Hot Food**

Hot items require chafing dishes. Disposable chafers and regular chafing dishes are available at an additional charge.

Please allow at least 30 minutes for items to heat in chafers.

Chafers Rental \$12 each

Disposable Chafers \$7 each

### **Cancellation**

Breakfast and Lunch cancellations, including events cancelled due to inclement weather, must be made no later than 9:00 a.m. on the business day prior to your event. Orders cancelled after that time will be charged in full to the client.

### **Payment**

We accept MasterCard, Visa, American Express and company checks.

Corporate accounts may be obtained, on approval, by completing a credit application. Accounts are billed Net 10. Interest will be charged on all invoices outstanding beyond 30 days.

All events must be paid in full before delivery.

### **Taxes**

Local and state taxes will be added to all orders.

### **Disposables**



Ultimate Events has gone green!

To that end, we offer a fine selection of biodegradable, sustainable, environmentally-friendly paper products and utensils. Our paper plates are made from recycled products and our utensils are made from bamboo.

Tented signage showcasing "green" products is included.

Green Plate, Utensils, Napkin \$1.00/person

Plastic Plate, Utensils, Napkin \$1.15/person

Fancy Scalloped-Edge Plate, Utensils, Napkin \$1.50/person

### **Drop Offs**

Corporate drop off orders will be delivered on disposable black serving trays. Fine platters, china, and glassware are available at an additional charge. Disposable tablecloths, cake knives, servers, spatulas, and disposable cutlery kits are also available at an additional charge.

Disposable service cutlery is charged at \$.50/item.

### **Delivery**

\$30 within a 15-mile radius. Additional fees may be assessed if set up is necessary. Please allow a 30-minute window for delivery; that is, 15 minutes before and 15 minutes after the designated delivery time.

PRICES SUBJECT TO CHANGE

"I have been using Ultimate Events for 2 years... I love their attention to detail, their delicious menu and their reasonable pricing. They are a notch above the rest."

-System Planning Corp.

"Do you have a horn I can blow for you?  
You are a mighty good business!"

-L. Cooke



"Thank you so much for your tireless help with our luau! I had a blast and heard many great compliments as I was walking around mingling."

-River House Apartments

## ULTIMATE EVENTS, INC.

*Complete Events Coordination and Catering*

*Washington Metropolitan Area*

1 800 WeCater

[www.ultimateevents.com](http://www.ultimateevents.com)