



*We make menus that make parties.*



Dear Coordinator,

Dutch Mill Catering has provided catering services to the Washington business community since 1977. During this time, we have learned that there are four essential requirements for earning a first class reputation for a catering company: on time delivery, high quality food, competitive pricing, short notice delivery.

How many times have you said, "I wish I could find a trusted caterer that always delivers tasteful, artfully prepared food on time, that accommodates my tight meeting schedule. Wouldn't it be great to find a company that can easily flex with the sudden changes in my scheduling needs?"

Now you have: **Dutch Mill Catering.**

As professionals, we understand the pressures you face to deliver your breakfast, luncheon, or event on time. We know that each client has unique taste and requirements, and we work with every client to match those needs.

The enclosed menu is just a sampling of what we can deliver to make your event a success. We will tailor our menu to help you achieve your goals and we will provide you with only the best and personalized client services. We look forward to working with you.

Sincerely,

The Entire Staff at Dutch Mill Catering

**Order by Phone: (202) 832-5111 or Fax: (202) 832-5114**

**Order via Email: [orders@dutchmillcatering.com](mailto:orders@dutchmillcatering.com) or Online: [www.dutchmillcatering.com](http://www.dutchmillcatering.com)**

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# cold breakfast

## **Dutch Mill Breakfast**

\$5.25

A delicious assortment of plain, sesame, cinnamon raisin, whole wheat, poppy, and multi-grain, everything bagels. Fresh baked blueberry, cranberry, corn, bran and chocolate chip muffins. Flaky cherry turnovers, sweet apple bear claws, chocolate croissants, cinnamon twists, and hand dipped glazed, chocolate, blueberry and old fashion donuts. Served with butter, cream cheese and assorted preserves. (minimum 8 guests)

## **European Continental Breakfast**

\$9.50

The Dutch Mill Breakfast Bar with a gourmet sliced fruit platter. (minimum 8 guests)

**Add assorted juices**

\$11.00

**Add assorted juices and coffee**

\$12.50

Mini breakfast pastries available upon request.

## **♥ Harvest Grain Breakfast**

10.25

Nutritious grain cereal served with lo-fat fruit yogurts, raisins, fresh berries, crushed granola, bran muffins and skim milk. (minimum 8 guests)

**Add gourmet sliced fruit platter**

\$13.50

**Add fruit and assorted juices**

\$14.95

**Add fruit, juices and coffee**

\$15.95

## **♥ Fresh Fruit and Yogurt Parfaits**

\$4.95

Delicious yogurt layered with blackberries, strawberries and crushed granola. (minimum 8 guests)

## **♥ Healthy Way Breakfast**

\$11.99

An assortment of lo fat muffins, fresh baked bagels, lo-fat cream cheese, margarine and fruity preserves. Served with lo-fat yogurts, granola bars and a sliced seasonal fruit platter. (minimum 8 guests)

**Add assorted fruit juices**

\$13.50

**Add assorted juices and coffee**

\$14.50

## **♥ New York Bagel Tray**

\$5.25

A delicious selection of our fresh baked plain, poppy seed, sesame seed, everything, multi-grain, whole wheat and cinnamon raisin bagels. Served with assorted cream cheeses, butter and assorted preserves. (minimum 8 guests)

**Add gourmet sliced fruit platter**

\$9.50

**Add fruit and assorted juices**

\$11.00

**Add fruit, juices and coffee**

\$12.50

## **Presidential Smoked Salmon Tray**

\$11.99

Delicate smoked salmon sliced thin and smoked whitefish salad. Served with sliced vine ripe tomatoes, sliced hard boiled egg, sliced red onion, capers, lemon wedges, cream cheese, and assorted fresh baked bagels. (minimum 8 guests)

**Add gourmet sliced fruit platter**

\$14.45

**Add fruit and assorted juices**

\$15.50

**Add fruit, juices and coffee**

\$16.75



### Cold Beverages

Assorted Breakfast Juices	\$2.25
Assorted Can Sodas	\$1.25
Bottled Water	\$1.75
½ Pints Milk	\$1.99
Tomato Juice or V-8 Juice	\$2.75
Assorted Lunch Juice	\$2.50

### Hot Beverages

10 Cup Airpot of regular coffee, decaf or hot tea	\$29.00
30 Cup Urn of regular coffee, decaf or hot tea	\$69.00
50 Cup Urn of regular coffee, decaf or hot tea	\$112.00
100 Cup Urn of regular coffee, decaf or hot tea	\$175.00

All coffee services come with creamers, sweeteners, cups and stirrers.

# hot breakfast

## Hot Breakfast Sandwiches

\$9.99

An assortment of hot off the griddle breakfast sandwiches. Includes: ham, egg and cheese croissants, bacon, egg and cheese biscuits egg and cheese on English muffins and sausage, egg and cheese biscuits. Served with delicious country style home fries. (minimum 12 guests)

Add gourmet sliced fruit platter  
Add sliced fruit and assorted juices

\$13.49  
\$14.75

## All American Country Breakfast

\$13.99

Farm fresh scrambled eggs with cheddar cheese, delicious country style home fries, fresh baked biscuits and your choice of ham, bacon, turkey sausage, or country sausage. Served with a sliced seasonal fruit platter. (minimum 12 guests)

Add assorted breakfast juices  
Add a mini muffin and pastry tray  
Add juices and a mini pastry tray

\$15.24  
\$16.49  
\$17.74

## Dutch Mill Breakfast Sampler

\$16.95

Farm fresh scrambled eggs with cheddar cheese, silver dollar pancakes, french toast, country style home fries and your choice of bacon, sausage, turkey sausage or ham. Served with a fresh fruit platter. (minimum 12 guests)

Add assorted breakfast juices  
Add a mini muffin and pastry tray  
Add juices and a mini pastry tray

\$18.20  
\$19.45  
\$20.70

## Dutch Griddle Breakfast

\$10.49

Your choice of waffles, french toast or pancakes. Served with scrambled eggs and cheddar cheese, and your choice of bacon, sausage, turkey sausage or ham. (minimum 12 guests)

Add gourmet sliced fruit platter  
Add sliced fruit and assorted juices

\$13.49  
\$14.74

## Breakfast Burrito

\$7.99

Farm fresh eggs scrambled with sweet bell peppers, Spanish onions, and grilled chicken breast; wrapped in a flour tortilla with cheddar cheese. Served with sour cream and salsa. (minimum 12 guests)

## ♥ Vegetarian Egg Strata

half \$49.95  
full \$ 79.95

Delicious egg beaters mixed with fresh diced tomatoes, sautéed peppers and garden fresh chives. Layered with shredded cheese and baked to perfection. Served with assorted low fat breakfast bread. (minimum 12 guests)

You may substitute egg whites or egg beaters on any of our delicious hot breakfast platters at no additional charge.



**Hot Breakfast a la carte**     \$5.50

- Hickory Smoked Bacon
- ♥ Hot Oatmeal with Cinnamon
- Country Ham Steaks
- Warm Cinnamon Apples
- Country Sausage Patties
- Scrambled Eggs with Cheese
- Turkey Sausage Links
- Country Home Fries
- Homestyle Grits
- French Toast
- Pancakes
- Waffles

**Cold Breakfast A La Carte**

- Assorted Granola Bars     \$2.75
- Fresh Cut Fruit Salad     \$4.75
- Gourmet Sliced Fruit Platter     \$5.25
- Assorted Lo-Fat Fruit Yogurts     \$2.75
- Assorted Whole Fruit Basket     \$3.25

*Red apples, naval oranges,  
pears, bananas, grapes  
and strawberries*

# old-world-style

## Dutch Mill's Famous Old-World Style, Overstuffed Sandwich Platter \$8.25

Choose from our large selection of overstuffed sandwiches to create your unique party platter. Freshly sliced gourmet deli meats, sliced domestic and imported cheeses, garden fresh vegetarian options and homemade salads all served on fresh baked artisan breads. Sandwiches available dry or with mustard and mayonnaise on the side upon request. (minimum 6 guests)

### Assorted deli cold cuts

Fresh roasted turkey breast and creamy Danish havarti cheese with cranberry sauce.

Flame broiled chicken breast and provolone cheese with pesto mayonnaise

Rare roast beef and sharp cheddar cheese with horseradish sauce.

Hickory smoked turkey breast and creamy Danish havarti cheese with chipotle mayonnaise.

Lean corn beef and swiss cheese

Italian Hoagie Sub: Spicy Italian ham, genoa salami, provolone cheese and our famous chopped hoagie mix

Classic B.L.T.

Peppered pastrami and swiss

Sweet Virginia baked ham and swiss cheese with honey mustard

### Homemade salads

All white meat chicken salad

Homemade egg salad

Gulf shrimp salad (add \$1.50)

Chunk white tuna salad

### Vegetarian options

Vegetarian and cheese roll-up

Falafel and hummus on a pita with alfalfa sprouts and cucumber sauce

Grilled eggplant and fresh mozzarella with chopped tomato, red onion and basil

**Add assorted individual bags of chips** \$9.50

**Add a cookie/brownie tray** \$10.75

**Add chips and a cookie/brownie tray** \$11.99

**Add a classic side salad, cookie/brownie tray** \$13.99

**Add two classic side salads, cookie/brownie tray** \$15.99

## Ultimate Overstuffed Sandwich Platter \$14.99

Served with a classic side salad, chips, cookie/brownie tray

### Mini Sandwich Platter

Our Old-World Sandwich Tray prepared with mini croissants and mini rolls. Served with potato chips, cookies and brownie tray.

**Small Tray Serves 8 to 10 People** \$119.97

**Large Tray Serves 16 to 20 People** \$239.00



# sandwiches

## **Executive Cold-Cut Platter**

**\$13.95**

Build your own signature sandwich. Choose from our large selection of thinly sliced deli meats, cheeses, homemade salads and vegetarian options to create your unique party platter. Served with assorted artisan rolls, challah rolls, ciabatta bread, focaccia bread, gourmet sliced breads, flaky croissants and assorted tortilla wraps. Served with assorted individual bags of chips, cookies and brownies. (minimum 10 guests)

**Add a classic side salad**

**\$15.95**

## **Dutch Mill Box Lunch**

**\$12.50**

An Old-World Style Sandwich, chips, and a cookie. (minimum 6 guests)

## **Ultimate Box Lunch**

**\$14.97**

An Old-World Style Sandwich, chips, cookie, and your choice of a piece of fruit, potato salad or pasta salad. (minimum 6 guests)

# signature sandwiches

## Dutch Mill Signature Sandwich Platter \$10.25

Choose from a variety of specialty sandwiches designed for the discriminating palate. (minimum 6 guests)

### Tuscany

Fresh mozzarella, sliced plum tomato, alfalfa sprouts, marinated artichoke hearts and fresh basil drizzled with olive oil on a crispy french baguette.

### California Club

Marinated grilled chicken breast, ripe avocado, sliced plum tomato, romaine lettuce and pesto mayonnaise served on ciabatta bread.

### Portabello Delight

Delicious portabello mushrooms marinated and grilled. Served with roasted red peppers, leaf lettuce, sliced plum tomatoes and hummus on rosemary focaccia bread.

### Norway

Delicate Norwegian salmon seasoned and grilled to perfection. Served on a ciabatta roll with lettuce, marinated tomato and red onions, with tangy caper mayonnaise.

### Roast Beef Supreme

Aged beef slow roasted to perfection served with creamy brie cheese, caramelized onions, leaf lettuce, and sliced plum tomatoes on a crispy french baguette with horseradish sauce

### Dutch Mill Classic

Fresh turkey breast roasted to a golden brown and hand carved with havarti cheese, bacon, lettuce, tomato and cranberry sauce. Served on rye bread.

### London Town

Thinly sliced rare roast beef, hickory smoked turkey breast, imported swiss cheese, vine ripe tomatoes, and lettuce served on seven-grain bread.

### Venetian

Thinly Sliced Genoa Salami, Imported capicola ham, provolone cheese, roasted sweet red peppers, lettuce, tomato and served on sour dough bread.

### Old Smokie

Hickory smoked turkey breast, Virginia baked ham, havarti cheese, lettuce, tomato and honey-mustard dressing, served on cranberry bread.

### Windmill

Oven roasted chicken breast, Virginia baked ham, mozzarella cheese, lettuce, tomato and sun dried tomato dressing, served on multi-grain bread.

Add assorted individual bags of chips	\$11.50
Add chips and a cookie/brownie tray	\$13.75
Add a classic side salad, cookie/brownie tray	\$14.75
Add a classic side salad, chips, cookie/brownie tray	\$15.75

## Dutch Mill Signature Wraps \$9.25

Choose from our selection of classic wrap sandwiches to create your own unique platter. (minimum 6 guests)

### » Veggie Weggie

Marinated and grilled zucchini, squash, carrots, sweet red bell peppers, havarti cheese and our delicious cucumber dressing.

### Crispy Chicken Tender

Our famous lemon pepper chicken tenders, caramelized onions, leaf lettuce, sliced tomatoes and honey mustard dressing.

### Grilled Chicken Caesar

Marinated grilled chicken breast, crisp romaine lettuce, Parmesan cheese and creamy caesar dressing.

### » Garden Delight

Fresh mozzarella cheese, roasted red peppers, alfalfa sprouts, avocado, diced cucumbers, leaf lettuce and lo-fat ranch dressing.

### » Eggplant and Fresh Mozzarella

Pan sautéed eggplant, fresh mozzarella cheese, roasted red peppers, alfalfa sprouts and cucumber dressing.

### The Greek

Seasoned grilled chicken, leaf lettuce, chopped tomato, avocado, feta cheese, and a creamy cucumber dressing.

### Salad Wrap

Your choice of our homemade albacore white tuna salad or all white meat chicken salad with lettuce, tomato, julienned vegetables and alfalfa sprouts.

### Deli Wrap

Your choice of fresh roasted turkey with cranberry sauce, thinly sliced roast beef with creamy horseradish sauce or sweet Virginia baked ham with honey mustard. Served with lettuce, tomato, diced cucumber and julienned vegetables.

Add assorted individual bags of chips	\$10.50
Add a cookie/brownie tray	\$11.50
Add chips and a cookie/brownie tray	\$12.75
Add a classic side salad, cookie/brownie tray	\$13.75
Add a classic side salad, chips, cookie/brownie tray	\$14.75
Add two classic side salads, cookie/brownie tray	\$16.75

# wraps



# light lunch

## Room Temperature Entrées

A selection of lighter fare room temperature entrées that you can customize to make the perfect menu. Choose from marinated grilled chicken breast, flame broiled flank steak or broiled salmon. Includes one of our wonderful sides below served with rolls, butter, assorted tea cookies. (minimum 12 guests)

### Greek Orzo Pasta

Tender orzo pasta, feta cheese, sliced cherry tomatoes, fresh chopped parsley, chopped red onion, sliced black olives and marinated hearts of palm tossed with a vinaigrette dressing.

### Mediterranean Potato and Asparagus

Red bliss potatoes, asparagus, sliced greek olives, chopped scallions, fresh chopped parsley and dill, sliced cherry tomatoes tossed in a delicious cucumber dill sauce.

### ♥ Mediterranean Couscous

Tender couscous, diced cucumber, chopped scallions, diced red and green bell peppers, tossed with fresh dill in a tangy Vidalia vinaigrette dressing.

### ♥ White Bean and Asparagus

Tender white beans, asparagus and garden vegetables tossed in a light mustard vinaigrette.

### Pasta Primavera

Bow tie pasta, fresh garden vegetables, Parmesan cheese, basil and sun dried tomatoes in a Vidalia vinaigrette.

<b>Add marinated grilled chicken breast</b>	<b>\$14.95</b>
<b>Add flame broiled flank steak</b>	<b>\$15.95</b>
<b>Add broiled salmon</b>	<b>\$16.95</b>
<b>Add any two meats</b>	<b>\$17.95</b>

**Our Light Lunch sides are available a la carte with any order. (minimum 8 guests) \$4.95**

# entrées

## Entrée Salads

Perfect for a light lunch. Served with rolls, butter, cookies and brownies. (minimum 12 guests)

### Lemon Caper Chicken Salad\*

\$12.95

Marinated grilled chicken strips tossed with fettuccine pasta, fresh chopped dill, cherry tomatoes, sliced bell peppers and sliced black olives in a lemon caper dressing.

### Milano Chicken Salad\*

\$12.95

Tender slices of flame broiled white meat chicken, Italian rotini pasta, and julienned carrot and bell peppers, feta cheese, sliced cherry tomatoes and black olives tossed in our house vinaigrette.

### Harvest Chicken Salad\*

\$14.95

Marinated boneless chicken breast flame broiled and sliced on a bed of our famous salad greens with dried cranberries, chopped walnuts, crumbled feta cheese, diced cucumbers and grape tomatoes. Served with assorted dressings.

### Grilled Chicken Caesar Salad\*

\$13.95

Crisp romaine lettuce, marinated grilled chicken strips, Parmesan cheese and homemade croutons. Served with creamy caesar dressing.

With flame broiled steak

\$14.95

With steak and chicken

\$16.95

### Dutch Mill Trio Salad

\$16.95

Cajun grilled shrimp, blackened chicken breast and southwestern steak served over a bed of fresh greens with sliced artichoke hearts, julienned red peppers, chopped boiled eggs, sliced black olives, cucumbers and cherry tomatoes. Served with assorted dressings.

### Secretaries Delight

\$16.95

A delicious trio of entrée salads. Grilled chicken caesar salad, Santa Fe chicken salad and grilled tuna salad. Served with fruit salad, green bean and tomato salad.

### Create Your Own Salad

\$16.95

We provide the fixings and you create the perfect salad. Our famous salad greens, cherry tomatoes, chopped cucumbers, hard boiled eggs, bacon bits, cheddar cheese, feta cheese, pepperoncini peppers, chopped red onion, croutons and fresh grilled chicken strips. Served with fruit salad and pasta primavera.

With flame broiled steak

add \$3.00 per person

\*Also available as individual box lunches with a minimum of 5 per selection

# signature entrées

## **Dutch Mill Signature Entrée Combinations** (served room temperature) **\$17.95**

Satisfying entrées served without the need of chaffing dishes. All entrées come with rolls, butter and assorted dessert bars. (minimum 12 guests)

### **Italian Stuffed Chicken and Broiled Salmon**

Boneless chicken breast stuffed with asparagus, sun dried tomatoes, bell peppers, and mozzarella cheese served with our delicious broiled salmon topped with chopped tomato and onion relish. Comes with orzo pasta salad, and marinated artichoke hearts.

### **Broiled Salmon and Flame Broiled Flank Steak**

Fresh Norwegian salmon marinated in our special blend of Cajun spices and grilled to perfection and topped with a spicy tomato and onion sauté served with our famous marinated and flame broiled flank steak. Comes with our delicious couscous salad, and black bean and corn salad.

### **Flame Broiled Flank Steak and Grilled Chicken**

Aged steak seasoned and flame broiled, sliced and topped with a delicious peppercorn sauce served with lemon basil chicken breast. Comes with pasta primavera and marinated asparagus.

### **Herb Crusted Chicken Filets and Grilled Shrimp**

Boneless chicken breast coated in bread crumbs and our special blend of spices then baked to a golden brown served with our famous Hawaiian shrimp skewers topped with a pineapple and mango chutney. Comes with lemon caper fettuccine, marinated broccoli florets.

### **Dutch Mill Combinations**

Our famous slow roasted turkey breast, marinated grilled chicken breast and our delicious flame broiled flank steak sliced thin on a platter. Served with our Mediterranean potato and asparagus salad.



### **Dutch Mill Classic Entrée Combinations** *(served hot)*

All our delicious entrée combinations are served **HOT** and come with your choice of fresh steamed vegetable or a classic side salad, rolls, butter, cookies and brownies. *(minimum 12 guests)*

#### **Dutch Mill Surf and Turf**

**\$17.95**

Fresh Norwegian salmon coated in our special blend of herbs and spices then broiled to perfection and tender chicken marinated and grilled with julienned peppers and Bermuda onions served with rice pilaf.

#### **Beef and Chicken Kabobs**

**\$16.95**

Skewered pieces of chicken or beef marinated with our own blend of spices along with fresh cut vegetables then flame broiled to tender perfection and served with rice pilaf.

 *Vegetarian option available.*

#### **Texas Barbecue**

**\$16.95**

Fall off the bone tender baby back ribs flame broiled and tangy Barbecued chicken served with mashed potatoes.

#### **The Double Play**

**\$16.95**

Tender steak marinated in our special blend of herbs and spices then flame broiled to perfection and tender herb roasted chicken served with roasted red potatoes.

#### **The Triple Play**

**\$18.95**

Grilled gulf shrimp, tender steak marinated then flame broiled to perfection and tender herb roasted chicken. Served with rice pilaf.

#### **Chicken Delight**

**\$16.95**

All of your favorites in one dish. Crispy southern fried chicken, flame broiled honey Barbecued chicken and tender herb roasted chicken served with creamy mashed potatoes.

## Dutch Mill Chefs Specialties

All our delicious entrées are served hot in chafing dishes and come with your choice of fresh steamed vegetable or a classic side salad, rolls, butter, cookies and brownies. (minimum 12 guests)

chef

### Bourbon Sirloin

\$16.95

Prime sirloin steak coated in a blend of cracked peppercorns, flame broiled, sliced thin and topped with a tangy bourbon sauce. Served with roasted red potatoes.

### Grilled Pesto Chicken

\$15.95

Tender chicken marinated in a delicious basil pesto and grilled with sweet bell peppers and Bermuda onions over a bed of orzo pasta.

### Cajun Blackened Chicken

\$15.95

Fresh chicken breast marinated in our own blend of Cajun spices and grilled to perfection. Served over fettuccine alfredo.

### Lemon Basil Chicken

\$15.95

Fresh chicken breast marinated with lemon zest and fresh basil then grilled to perfection. Served over rice pilaf.

### Mediterranean Chicken

\$15.95

Tender marinated chicken coated with herbs and sautéed in garlic and butter then topped with shallots, portabello mushrooms and lemon zest over a bed of rice pilaf.

### Herb Roasted Chicken, Southern Fried Chicken or Honey Barbecued Chicken

\$16.95

Choose one of our delicious chicken entrées. Served with roasted red potatoes.

### Southwestern Chipotle Chicken

\$15.95

Tender chicken marinated in our delicious chipotle marinade then grilled with sweet bell peppers, Bermuda onions, fresh green beans and tomato wedges. Served over a bed of fluffy rice pilaf.

### Barbecued Baby Back Ribs

\$16.95

Tender Danish baby back ribs slow cooked to tender perfection then topped with our famous honey Barbecue sauce. Served with mashed potatoes.

### Stuffed Salmon Florentine

\$17.95

Fresh Norwegian salmon stuffed with spinach, onions and feta cheese then broiled to perfection. Served over creamy fettuccine alfredo.

### ♥ Broiled Salmon

\$17.95

Fresh Norwegian salmon coated in our special blend of herbs and spices then broiled to perfection and topped with a tomato, onion and lemon zest sauté. Served with roasted red potatoes.

### Baked Tortilla Crusted Tilapia Filets

\$16.95

Fresh tilapia filet coated in our seasoned tortilla chips and baked to a golden brown. Served over orzo pasta with julienned vegetables in a garlic cream sauce.

### Hawaiian Shrimp Skewer

\$16.95

Large gulf shrimp skewered with fresh sugar cane and marinated in a zesty tequila lime marinade then flame broiled and topped with a tropical pineapple and mango chutney. Served over a bed of fluffy rice pilaf.

# specialties

› **Eggplant Parmesan** ½ Pan Serves 9 people \$79.00

Tender eggplant pan sautéed and layered with our famous marinara sauce and fresh cheeses then baked to perfection.

**add a classic side salad, rolls, butter, cookies and brownies \$134.95**

› **Vegetarian Lasagna** ½ Pan Serves 9 people \$79.00

Homemade vegetarian lasagna layered with fresh vegetables, garlic white sauce and fresh cheeses.

**add a classic side salad, rolls, butter, cookies and brownies \$134.95**

› **Baked Ziti** ½ Pan Serves 9 people \$79.00

Tender ziti pasta tossed with our famous marinara sauce and your choice of meat filling then topped with fresh mozzarella cheese and baked to perfection.

**add a classic side salad, rolls, butter, cookies and brownies \$134.95**

**Beef or Chicken Lasagna** ½ Pan Serves 9 people \$85.00

Your choice of our homemade beef or grilled chicken lasagna layered with cheeses and baked to perfection.

**add a classic side salad, rolls, butter, cookies and brownies \$143.00**

**Chicken Parmesan** ½ Pan Serves 9 people \$89.00

Tender chicken breast battered and fried to a golden brown then topped with marinara sauce and mozzarella cheese. Served over fettuccine pasta.

**add a classic side salad, rolls, butter, cookies and brownies \$143.00**

**Homemade Pulled Chicken,  
Beef or Turkey B.B.Q.** \$14.95

Your choice of our slow cooked pulled Barbecues served with kaiser rolls, homemade coleslaw, cookies and brownies. (minimum 12 guests)

## Dutch Mill's Famous International Entrées

All our delicious entrées come with your choice of fresh steamed vegetable or a classic side salad, rolls, butter, cookies and brownies. (minimum 12 guests)

### Chicken Marsala

\$16.95

Tender boneless chicken slow cooked with portabello mushrooms and onions in our rich Marsala wine sauce. Served with rice pilaf.

### Chicken Florentine

\$16.95

Fresh chicken breast stuffed with spinach, onions and feta cheese. Served over fettuccine alfredo.

### Grilled Tofu with Black Bean Sauce

\$14.95

Fresh tofu sautéed with bell peppers, Bermuda onions and broccoli in a black bean sauce. Served over rice pilaf.

### Three Cheese Ravioli

\$14.95

Cheese ravioli sautéed in our delicious marinara sauce and topped with grated Parmesan cheese.

### Chicken or Beef Fajitas

\$16.95

Marinated chicken or beef grilled with peppers and onions and served with tortillas, Spanish rice, refried beans, salsa, sour cream, lettuce, tomatoes.

### Chicken or Beef Taco Bar

\$16.95

Marinated chicken or beef cooked with peppers and onions. Served with sour cream, salsa, cheddar cheese, lettuce, tomatoes, red beans and rice.

### Jamaican Jerk Chicken and Shrimp

\$16.95

Boneless chicken breast and large gulf shrimp marinated in our special blend of jerk seasonings then slow cooked in our delicious Caribbean sauce. Served with rice pilaf.

### Teriyaki Flank Steak

\$17.95

Tender aged flank steak marinated in a delicious teriyaki sauce then flame broiled to perfection. Served with vegetable fried rice.

### Awaze Tibs

\$17.95

Tender slices of fresh beef slow cooked in a special blend of authentic Ethiopian spices. Served with authentic Injera bread and spicy dipping sauce.

international  
entrées

## Classic Side Salads

\$4.50

*(minimum 6 guests)*

### Salad Special of the Week

♥ Garden Fresh Salad

Greek Salad

Classic Caesar salad

Country Style Red Potato Salad

♥ Cucumber and Tomato Salad

Pasta Salad du jour

♥ Black Bean and Corn Salad

♥ Green Bean and Tomato Salad

## Hot Lunch Side Dishes

\$45.00

*½ Pan Serves 10 People*

Barbecued Baked Beans

Macaroni and Cheese

Mashed Potatoes

Roasted Red Potatoes

Fresh Steamed Vegetables

Grilled Vegetables

Fresh Steamed Green Beans

## Boardroom Side Salads

\$4.95

*(minimum 10 guests)*

Greek Orzo Pasta

Mediterranean Potato and Asparagus

Mediterranean Couscous

White Bean and Asparagus

Garden Bean and Tomato

Black Bean and Corn

Pasta Primavera

## Homemade Soups

*All our soups are made fresh daily.*

*Please order at least 24 hours in advance. Served complete with crackers, bowls and spoons.*

Small Serves 8 to 10 People

\$59.00

Large Serves 16 to 20 People

\$99.50

Chicken Noodle

Creamy Tomato

Vegetable Barley

Black Bean and Rice

Beef Barley

Minestrone

Chicken and Corn Chowder

# sides



# hors d'oeuvres

## Pinwheel Sandwiches

A jumbo tortilla filled with your choice of roast beef, Virginia baked ham, smoked turkey, or grilled vegetables with lettuce, tomatoes, sliced cucumbers, artichoke hearts, sundried tomatoes and a delicious herb cream cheese.

**25 Pieces** \$56.00  
**50 pieces** \$112.00

## Vegetable Crudité

A beautiful display of fresh garden vegetables served with our creamy spinach dip.

**Small (serves 10-12)** \$49.50  
**Large (serves 15-18)** \$69.99

## Assorted Tea Sandwiches

Freshly sliced meats and cheeses served on assorted breads and tortillas.

**25 Pieces** \$56.25  
**50 pieces** \$112.50

## International Cheese Display

Assorted imported and domestic cheeses served with gourmet crackers.

**Small (serves 10-12)** \$59.95  
**Large (serves 15-18)** \$85.00

## Fresh Fruit Display

Sweet honeydew melon, ripe cantaloupe, golden pineapple and seedless watermelon sliced and displayed beautifully with Driscoll strawberries and seedless grapes.

**Small (serves 10-12)** \$54.00  
**Large (serves 15-18)** \$85.00



### » Grilled Vegetable Crudité

Assorted garden vegetables grilled and served with a spinach and artichoke dip.

Small (serves 10-12)

\$62.00

Large (serves 15-18)

\$82.00

### » Gourmet Fruit and Cheese Platter

Fresh cut seasonal fruit and assorted cheeses served with gourmet crackers.

Small (serves 10-12)

\$62.00

Large (serves 15-18)

\$88.95

### » Spinach and Artichoke Cheese Dip

Our creamy spinach and artichoke dip served warm with garlic toasts.

Serves 15-20

\$86.00

### Chips and Dips

Assorted flavored chips and pretzels served with salsa, guacamole and spinach dip.

Serves 15-20

\$69.00

### Fruit, Cheese and Vegetable Tray

Assorted fresh cut fruit, cheeses and vegetables served with a spinach dip and crackers.

Small (serves 10-12)

\$62.95

Large (serves 15-18)

\$88.95

### Homemade Cocktail Meatballs

Your choice of Italian style, sweet and sour, Teriyaki, Barbecue or Swedish meatballs.

100 Pieces

\$108.00

### Chicken or Veggie Quesadillas

Southwestern seasoned chicken or sautéed garden fresh vegetables with cheddar cheese folded into a flour tortilla and grilled to perfection. Served with salsa and sour cream.

25 Pieces  
50 Pieces

\$62.50  
\$115.00

### Thai Chicken or Beef Satay

Your choice of marinated chicken or beef skewered flame broiled. Served with a delicious peanut dipping sauce.

25 Pieces  
50 Pieces

\$68.50  
\$125.00

### Lemon Pepper Chicken Tenders

Fresh chicken tenders coated in our famous lemon pepper batter then cooked to a golden brown. Served with a honey mustard for dipping.

25 Pieces  
50 pieces

\$62.50  
\$120.00

### Italian Antipasto Kabobs

Baked ham, smoked turkey and fresh mozzarella cheese skewered with grape tomatoes, pepperoncini peppers and marinated black olives.

25 Pieces  
50 pieces

\$58.95  
\$99.00

### Dutch Mills Famous Wings

Crispy chicken wings served in your choice of flavors. Choose from buffalo style, Teriyaki, Barbecue or our famous dry spiced wings.

50 pieces

\$99.00

### Dutch Mills Famous Chicken Dippers

Tender pieces of seasoned chicken flame broiled and served with Barbecue sauce, sesame Teriyaki sauce and honey mustard sauce for dipping.

Serves 20-25

\$99.00

### Spanakopita

Flaky phyllo dough filled with spinach and feta cheese. Served with a honey dijon dipping sauce.

25 Pieces  
50 pieces

\$62.95  
\$10495

### Fresh Mozzarella, Tomato and Basil Bruschetta

Diced plum tomatoes, fresh mozzarella cheese, basil and chopped garlic drizzled with olive oil. Served over fresh garlic toast rounds.

Serves 15-20

\$79.95

### Jumbo Shrimp Cocktail

Tender gulf shrimp steamed and cleaned then displayed with lemon wedges and cocktail sauce.

50 pieces

\$138.50

### Mini Chicken or Beef Kabobs

Tender pieces of beef or chicken skewered with fresh vegetables and flame broiled.

25 Pieces  
50 pieces

\$68.50  
\$125.00

### Maryland Crab Balls

Maryland back fin crab meat made into delicious mini crab balls. Served with cocktail sauce and lemon wedges.

50 Pieces  
100 pieces

\$127.00  
\$223.00

### **Middle Eastern Medley**

*Creamy hummus, couscous salad and falafel served with feta cheese, greek olives, marinated peppers, grape tomatoes and toasted pita points.*

**Serves 15-20**

**\$89.95**

### **Smoked Salmon Canapes**

*Smoked salmon sliced thin and served on garlic toast rounds with cream cheese, fresh dill, chopped red onion and capers.*

**25 pieces**

**\$79.95**

### **Baja Nacho Bar**

*Seasoned beef and red beans served warm in a chafing dish. Our create your own nacho platter comes complete with shredded cheddar cheese, salsa, sour cream, chopped tomatoes and guacamole. Served with assorted flavored tortilla chips.*

**Serves 15-20**

**\$109.95**

### **Grilled Shrimp Canapes**

*Large gulf shrimp grilled to perfection and served on seasoned toasts with herb cream cheese, chopped tomatoes, fresh dill and red onions with a splash of lemon.*

**25 pieces**

**\$89.95**

# *appetizers*



# grand finale

## Dutch Mill Desserts

Perfect for an afternoon snack or to end the perfect meal. We look forward to delighting you with our mouth-watering desserts made fresh daily. (minimum 10 guests)

### Afternoon Delight

\$4.95

A healthy snack alternative. Assorted granola bars and a variety of sweet whole fruit.

### Assorted Cookie and Brownie Tray

\$3.25

Chocolate chip, sugar, oatmeal raisin, Oreo and white chocolate macadamia nut cookies served with assorted brownies.

### Dessert Extravaganza

\$5.25

Bite sized gingerbread, lemon bars, pound cakes, fresh chopped fruit, cookies and brownies.

### Fruit Skewers

\$69.99

Chunks of golden pineapple, cantaloupe and honeydew melon skewered with sweet strawberries. Served with a delicious yogurt dipping sauce. (25 pieces)

### Warm Peach Cobbler

\$49.95

Delicious homemade cobblers  
½ Tray feeds 10 people.

### Angel Food Shortcake Bar

\$5.25

Slices of soft angel food cake served with sweet strawberries, blackberries, and fresh whipped cream.

### Cupcake Platter

\$3.25

Chocolate cupcakes with white icing and vanilla cupcakes with chocolate icing.

### Assorted Dessert Bars

\$4.25

An assortment of our delicious dessert bars including fudge brownies, raspberry brownies, blondies, lemon bars, gingerbread and cream cheese brownies garnished with fresh fruit.

### Miniature French Pastries and Fruit Tarts

\$5.25

A wonderful assortment of mini french pastries including mini cake slices, eclairs, napoleons, rum balls and delicious graham cracker shells filled with custard and topped with fresh fruit.

### Assorted Sliced Cakes

\$5.25

A delicious selection of sliced cakes beautifully displayed.

### Decorated sheet cakes

10" Round cake (serves 10 people)

\$45.95

¼ Sheet cake (serves 20 people)

\$69.95

½ Sheet cake (serves 40 people)

\$99.95



# *desserts*

## Corporate Policies

### Placing your order

*Please allow 24 hours notice for your next event. Due to availability some items may require 48 hours notice. Contact our catering coordinators to confirm availability.*

### Terms and conditions

*We accept cash, checks, or credit cards on delivery. Corporate accounts, net 15, may be set up with a pre-approved credit application. A deposit may be required for large events.*

### Delivery charges

*Delivery charges depend upon distance and whether a return trip is necessary to pick up equipment. Please allow 10–15 minutes early or late due to traffic. We can deliver anywhere in the Washington D.C. metropolitan area.*

### Cancellations

*All cancellations must be received by 3:00 pm the day before the event. Otherwise, the client is responsible for 50% of the estimated invoice. Orders may not be reduced the day of the event.*

### Rentals

*A full line of rental equipment and servers available with advanced notice.*

### Single use chafing dishes

*Disposable chafing dishes with Sterno are available at an additional charge.*

**\*\*Prices are subject to change without notice.\*\***





## Online Ordering

Dutch Mill Catering offers convenient online ordering.

### Online Ordering

- Place your order from any computer 24 hours a day 7 days a week
- Create your perfect meal from our extensive online menu
- Have your order delivered anywhere in the Metro area
- Order up to 1 month in advance at [www.dutchmillcatering.com](http://www.dutchmillcatering.com)

### Corporate Accounts

- Track your purchases online
- Multiple user accounts available
- Flexible payment options
- Streamline your billing process
- 100% online account management

### Catering Inquiries

Phone: (202) 832-5111 | Fax: (202) 832-5114

Email: [orders@dutchmillcatering.com](mailto:orders@dutchmillcatering.com)

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