



BALDUCCI'S

CATERING



CATERING

Please explore our Catering menu online for easy ordering from the comfort of home.

We are grateful every time you choose us to celebrate your special occasions, since extraordinary meals are the backdrop for delightful memories.

We can't wait to see you soon.

CUSTOM CAKES

Wonderful Custom Cakes are available at our Virginia and Maryland stores.

ORDERING DETAILS

Please allow at least 24 hours notice for catering orders or changes. We require 72 hours notice for cakes. Since we purchase and prepare all fresh ingredients for your order, we reserve the right to apply a cancellation fee for orders cancelled after 9:00 a.m. on the day prior to the event. (Bakery goods and specialty items require 72 hours notice.)

Based on market conditions, prices are subject to change

Credit card information is required upon placement of your order. Food and beverages are billed on day of delivery. We gladly accept Visa, MasterCard, American Express, and Discover.

Prices valid as of 3/15/24

LOOK FOR THESE SYMBOLS THROUGHOUT OUR MENU



VEGETARIAN

INCLUDES ITEMS
CONTAINING DAIRY
AND EGGS



GLUTEN-FRIENDLY

ITEMS MADE WITHOUT GLUTEN,
BUT PRODUCED IN FACILITIES
THAT ALSO PROCESS GLUTEN



VEGAN

NO ANIMAL
PRODUCTS OR
BY-PRODUCTS



BREAKFAST

Serving size unless otherwise noted:
SM up to 6 | MD up to 10 | LG up to 15 | XL up to 20

BREAKFAST BOX VE

Fresh baked muffin, Greek yogurt,
and a piece of fresh fruit.
\$7.99/person

CONTINENTAL VE

An assortment of bagels, croissants,
muffins and Danish. Served with butter,
jam, and cream cheese.
\$7.99/person

PARISIAN VE

The Continental plus fruit salad.
\$8.99/person

MINI BAGELS, MUFFINS AND CROISSANTS VE

An assortment of mini bagels,
muffins and croissants.
\$7.99/person

NEW YORK BAGELS VE

An assortment of bagels served
with butter, jam & cream cheese.
SM \$29.99 | MD \$39.99
LG \$64.99 | XL \$84.99

NEW YORK STYLE BREAKFAST

A New York tradition—Nova salmon,* red onion,
beefsteak tomatoes, cucumbers, capers, dill, and
lemon wedges. Served with freshly baked bagels
and cream cheese.
SM \$84.99 | MD \$139.99
LG \$204.99 | XL \$259.99

Add whitefish salad and kippered salmon
to the New York Style Breakfast.
SM \$119.99 | MD \$204.99
LG \$299.99 | XL \$389.99

FRESH FRUIT SALAD VG GF

An assortment of melon,
pineapple, grapes and berries.
SM \$24.99 | MD \$39.99
LG \$59.99 | XL \$79.99

FESTIVE FRUIT PLATTER VE GF

Sliced fresh fruit served with your choice
of chocolate sauce or raspberry coulis.
SM \$44.99 | MD \$79.99
LG \$114.99 | XL \$149.99

QUICHE

Select from Spinach and Mushroom; VE
Classic Lorraine; Broccoli and Cheddar. VE
9-in (Serves 6-8) \$21.99

FRUIT AND YOGURT PARFAIT VE

Vanilla yogurt, sweet almond granola,
blueberries, and strawberries.
\$5.99/ea.

ASSORTED YOGURTS VE

\$2.49/ea.

AVOCADO TOAST BAR

Our Avocado Toast Bar offers up 7 grain
toast, mashed avocado, hard-boiled eggs,
smoked salmon,* bacon, arugula, thinly
sliced red onion, sliced tomatoes, and lemon
wedges. Your guests can build their own
and enjoy! Order without bacon and smoked
salmon to make it a great vegetarian option!
Serves 8-10 \$99.99
Serves 18-20 \$194.99

OVERNIGHT OATS BAR VE GF

Classic, house-made, creamy overnight oats
with fresh blueberries, fresh sliced strawberries,
sliced almonds, pumpkin seeds, chocolate
chips and shredded coconut. Mix your own
Overnight Oat Bowl - just the way you like it.
Serves 8-10 \$69.99
Serves 18-20 \$134.99

FRITATTAS GF

Choose from individual fritatta portions of:
Asparagus, Mushroom & Goat Cheese; VE
Prosciutto, Roasted Red Peppers & Mozzarella;
or Ham & Gruyère.
SM \$24.99 | MD \$39.99
LG \$59.99 | XL \$79.99

VE VEGETARIAN GF GLUTEN-FRIENDLY VG VEGAN

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All prepared food is packed chilled. Reheating and cooking instructions are included.
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INDIVIDUAL FRITTATA



OVERNIGHT OATS BAR



ASSORTED SANDWICHES



LUNCH PACKAGES

Serving size unless otherwise noted:
SM up to 6 | MD up to 10 | LG up to 15 | XL up to 20

LUNCH BAG

Choice of any signature sandwich, served with chips and a Balducci's cookie.
\$16.49/person

FULL LUNCH BAG

The Lunch Bag plus your choice of one side.
\$18.49/person

SANDWICH SAMPLER

An assortment of our very best signature sandwiches.
\$12.49/person

COMPLETE LUNCH

The Sandwich Sampler with your choice of side, plus a dessert platter of brownies, cookies and bars.
\$17.49/person

EXECUTIVE LUNCH

The Sandwich Sampler with your choice of two sides, plus a dessert platter of brownies, cookies and bars.
\$18.99/person

VIP LUNCH

The Sandwich Sampler with your choice of three sides, plus a dessert platter of brownies, cookies and bars.
\$19.99/person

SANDWICH BUILDER

Our own house-roasted turkey, baked ham, and roast beef* and Swiss cheese, lettuce, tomato, mustard, mayonnaise, and an assortment of freshly baked breads and rolls.
SM \$72.99 | MD \$119.99
LG \$174.99 | XL \$224.99

MINI SANDWICH PLATTER

Tuna Salad, Chicken Salad, Turkey & Cheddar, Ham & Swiss, Roast Beef & Swiss,* and Tomato Mozzarella on a variety of mini breads.
SM \$72.99 | MD \$119.99
LG \$174.99 | XL \$224.99

GRILLED SALMON LUNCHEON

Our signature grilled citrus salmon with your choice of any two sides, plus a bread basket and dessert platter of brownies, cookies, and bars.
SM \$139.99 | MD \$229.99
LG \$329.99 | XL \$449.99

BEEF TENDERLOIN LUNCHEON

Beef tenderloin* roasted to a perfect medium rare, with your choice of any two sides, plus a bread basket and dessert platter of brownies, cookies, and bars.
SM \$224.99 | MD \$364.99
LG \$519.99 | XL \$649.99

Can substitute with gluten free bread or substitute a sandwich for entrée salad for \$1.00 more per person. Ask about substituting a sandwich for a grain bowl.
All Sandwiches available as a wrap or lettuce wrap upon request.

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SANDWICH SELECTIONS \$12.49

SMOKED SALMON ON A CUCUMBER **GF**

Smoked salmon,* cream cheese, and red onion served on a cucumber.

ROAST BEEF, RACLETTE & CARMELIZED ONION

Roast beef,* Raclette, caramelized onions, grainy mustard, and arugula on a pumpernickel roll.

CAESAR CHICKEN FICELLE

Grilled chicken, lettuce, tomato, Parmesan, and our own Caesar dressing on a thin baguette.

SALAMI & PROVOLONE FICELLE

Genoa salami, provolone cheese, and extra virgin olive oil on a thin baguette.

TOMATO MOZZARELLA FICELLE **VE**

Tomatoes, fresh mozzarella, and basil, with balsamic and olive oil on a thin baguette.

TURKEY, BRIE & APPLE FICELLE

House-roasted turkey, Brie cheese, Granny Smith apple, and honey mustard on a thin baguette.

BLACK FOREST HAM, PEAR & GORGONZOLA FICELLE

With honey aioli on a thin baguette.

PROSCIUTTO & FIG FICELLE

With fontina cheese on a thin baguette.

CHICKEN SALAD

All white meat chicken salad with lettuce and tomato on sourdough.

HAM & SWISS

With lettuce, tomato, mayo, and mustard on sourdough.

TURKEY & CHEDDAR

With lettuce, tomato, and herb mayo on sourdough.

KOBE ROAST BEEF & SWISS*

With arugula and horseradish mayo on a kaiser roll.

TUNA AVOCADO

Classic tuna salad with lettuce, tomato, and avocado on multigrain bread.

COBB SANDWICH

Roasted turkey, bacon, avocado, tomato, red onion, and blue cheese on sourdough.

SMOKED CHICKEN & AVOCADO

With roasted red pepper mayo on wheat bread.

GRILLED PORTOBELLO **VE**

Balsamic-grilled portobellos with arugula, goat cheese, and roasted red peppers on an onion roll.

EGG SALAD **VE**

Cage-free, on pumpernickel bread.

TUNA SALAD

With lettuce and tomato on rye.

MEDITERRANEAN VEGETABLE WRAP

Hummus, falafel, and loads of veggies stuffed in a flour tortilla.

ITALIAN HERO

Genoa salami, capicola ham, provolone, lettuce, tomato, red onion, oil and vinegar on a crusty roll.

OLD GEORGETOWN

Smoked turkey, Irish bacon, Havarti cheese, lettuce, tomato, and mayo on a crusty roll.

SANTA FE

Chipotle-lime chicken breast, pepper Jack cheese, roasted red peppers, and chipotle mayo on a roll.

SHRIMP & SNAP PEA LETTUCE WRAP

Poached shrimp, cucumbers, sugar snap peas, red bell peppers, ginger, and organic sesame ginger dressing are served with a leaves of butter lettuce.



VEGETARIAN



GLUTEN-FRIENDLY



VEGAN



ANTIOXIDANT SALAD

GREEN SALADS \$12.99

ANTIOXIDANT VE GF

Strawberries, blueberries & blackberries with sliced almonds and pomegranate-açaí dressing over mesclun mix.

COBB GF

Roasted turkey, bacon, cucumbers, tomatoes, hard-boiled eggs, avocado, blue cheese, and chipotle ranch dressing over mesclun mix.

BALSAMIC GRILLED CHICKEN GF

Balsamic grilled chicken, roasted red peppers, shredded Parmesan cheese, and balsamic vinaigrette over mesclun mix.

HERB GRILLED CHICKEN CAESAR VE GF

Herb grilled chicken, shredded Parmesan cheese, grape tomatoes, croutons, and Caesar dressing over romaine lettuce.

GREEK VE GF

Feta cheese, grape tomatoes, cucumbers, artichokes, Kalamata olives, red onions, stuffed grape leaves, and red wine vinaigrette over romaine lettuce.

GREENS WITH GOAT CHEESE

Goat cheese, dried cranberries, caramelized walnuts, and balsamic vinaigrette over mesclun mix.

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SUPERFOOD SALAD

SIDES

SERVING SIZE & PRICING unless otherwise noted:

SM up to 6 \$24.99 | MD up to 10 \$39.99 | LG up to 15 \$59.99 | XL up to 20 \$79.99

CREAMY PESTO PASTA SALAD **VE**

Penne pasta tossed with a pesto mayonnaise, grape tomatoes, and ricotta salata.

MIXED GREENS SALAD **VE GF**

Tender greens with carrots, cucumbers, tomatoes, and our balsamic vinaigrette.

TOMATO MOZZARELLA SALAD **VE GF**

Grape tomatoes, fresh mozzarella, basil, and extra virgin olive oil.

REDSKIN POTATO SALAD **VE GF**

Redskin potatoes tossed with a tangy, creamy dressing.

MEDITERRANEAN ORZO SALAD **VE**

Orzo with sun-dried tomatoes, olives, feta cheese, and a light vinaigrette.

CRUNCHY VEGETABLE SALAD **VE GF**

Broccoli, cauliflower, carrots, sunflower seeds, and dried cranberries tossed with a classic coleslaw dressing.

THAI PASTA SALAD

Thin noodles in our special soy ginger sauce, finished with sweet red peppers and fresh cilantro.

SUPERFOOD SALAD **VE GF**

Kale, cabbage, walnuts, sunflower seed kernels, blueberries, and dried cranberries tossed with a pomegranate-açaï dressing.

FRESH FRUIT SALAD **VG GF**

An assortment of melon, pineapple, grapes, and berries.

INDIVIDUAL BAG OF CHIPS **VE**

Assorted varieties and flavors
\$1.99/ea

VE VEGETARIAN **GF** GLUTEN-FRIENDLY **VG** VEGAN

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MAKE YOUR OWN SALAD BAR

\$124.99 (serves 8-10)

BASE

Choose 1

- ☐ Romaine
- ☐ Mixed Greens
- ☐ Spinach
- ☐ Pasta

PROTEIN

Choose 2

- ☐ Chicken
- ☐ Salmon (Add \$20)
- ☐ Ham
- ☐ Tofu
- ☐ Shrimp (Add \$20)
- ☐ Tuna



VEGETABLES

- ☐ Grape Tomatoes
- ☐ Cucumbers
- ☐ Chickpeas
- ☐ Bell Peppers
- ☐ Broccoli
- ☐ Roasted Mushrooms
- ☐ Artichoke Hearts

TOPPINGS

Choose 6

- ☐ Red Onions
- ☐ Peas
- ☐ Kalamata Olives
- ☐ Roasted Cauliflower
- ☐ Roasted Beets
- ☐ Carrots
- ☐ Avocado



CHEESES

- ☐ Cheddar
- ☐ Shredded Parmesan
- ☐ Crumbled Goat Cheese

GARNISHES

- ☐ Sunflower Seeds
- ☐ Croutons
- ☐ Sliced Almonds
- ☐ Pumpkin Seeds
- ☐ Crumbled Bacon

DRESSINGS

Choose 2

- ☐ Balsamic Vinaigrette **VE GF**
- ☐ Ranch **VE GF**
- ☐ Caesar
- ☐ Italian **VE**
- ☐ Oil and Vinegar **VG GF**
- ☐ Organic Sesame Ginger **VG**
- ☐ Red Wine Roasted Garlic Vinaigrette **VE GF**



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TURKEY MEATLOAF



CITRUS GLAZED
GRILLED SALMON

HOT BUFFET

Entreés & Sides are warm and ready to serve. All serve 8-10 unless otherwise noted.

CHICKEN PARMESAN

Breaded chicken breast topped with our own marinara sauce and fresh mozzarella cheese. Served with baked ziti and grilled vegetables.
\$159.99

TURKEY MEATLOAF

Savory turkey meatloaf with carrots, mushrooms, and onions.
Served with mashed potatoes and haricots verts.
\$119.99

MEATBALLS IN MARINARA

Classic Italian meatballs in our own marinara sauce.
Served with baked ziti and grilled vegetables.
\$129.99

CLASSIC LASAGNA

Made with ricotta, mozzarella cheese, tomato sauce, and Italian spices. Choose from meat or vegetable. **VE**
(Serves 10-12) \$89.99

CITRUS-GLAZED GRILLED SALMON **GF**

Grilled salmon with a citrus glaze and caramelized lemon slices. Served with fingerling potatoes and haricots verts.
\$199.99

FAJITA PACKAGE

Grilled flank steak and grilled chicken with peppers, onions, corn and poblano rice, tortillas, guacamole, sour cream, pico de gallo, pepper Jack cheese, and limes.
\$149.99

MIXED GRILL **GF**

CHOOSE 2: Grilled salmon, grilled chicken, or grilled flank steak.
Served with grilled seasonal vegetables and lemon herb rice.
\$189.99

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ENTRÉES

Served chilled and ready to reheat.

VEGAN STUFFED EGGPLANT

Roasted eggplant is stuffed with a mixture of sautéed zucchini, yellow squash, onions, eggplant, tomato, ras el hanout, harissa, mint, and pinenuts.

SM \$59.99 | MD \$99.99 | LG \$144.99 | XL \$189.99

BEEF TENDERLOIN

A favorite—juicy beef tenderloin* roasted medium rare and seasoned with rosemary, crispy fried garlic slivers and accompanied with Gorgonzola cream.

SM \$179.99 | MD \$289.99 | LG \$419.99 | XL \$499.99

BUTTERMILK FRIED CHICKEN

Our special recipe—tender and juicy with a crispy coating. We only fry in pure canola oil.

SM \$54.99 | MD \$94.99 | LG \$149.99 | XL \$179.99

HERB-MARINATED GRILLED CHICKEN

Boneless skinless chicken breast, marinated with herbs and grilled to perfection.

SM \$49.99 | MD \$79.99 | LG \$124.99 | XL \$166.99

GRILLED CITRUS SALMON

Grilled Salmon with citrus and caramelized lemon slices.


SM \$94.99 | MD \$154.99 | LG \$229.99 | XL \$299.99

MARYLAND CRAB CAKES

Our signature recipe—sweet lump-meat crab cakes with our house-made chipotle caper rémoulade.

SM \$149.99 | MD \$249.99 | LG \$374.99 | XL \$499.99

CLASSIC LASAGNA

Made with ricotta, mozzarella cheese, tomato sauce, and Italian spices. Choose from meat or vegetable. 

(Serves 10–12) \$89.99



VEGETARIAN



GLUTEN-FRIENDLY



VEGAN

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ORANGE GRILLED
ASPARAGUS

ENTRÉE SIDES

SM \$29.99 | MD \$44.99 | LG \$64.99 | XL \$84.99

PENNE PASTA VE

With house-made marinara,
ricotta salata, and olives.

MACARONI & CHEESE VE

With white cheddar.

CREAMY MASHED POTATOES VE GF

Traditionally made with potatoes,
butter, and cream.

RISOTTO MILANESE

Creamy Arborio rice with
saffron and Parmesan.

SWEET POTATO PUREE VE GF

With real maple syrup.

GRILLED VEGETABLES VG GF

Peppers, asparagus, mushrooms,
and broccoli with balsamic.

PREMIUM ENTRÉE SIDES

SM \$34.99 | MD \$54.99 | LG \$79.99 | XL \$104.99

PARMESAN CRUSTED CAULIFLOWER VE GF

Cauliflower is topped with a mixture of
mayonnaise, Dijon mustard, thyme, Parmesan
cheese and baked until golden brown.

CLASSIC ROASTED RATATOUILLE GF VG

Zucchini, yellow squash, eggplant, onions,
and red, green, and yellow bell pepper are
roasted and tossed with tomato,
basil, thyme, rosemary, and oregano.

HARICOTS VERTS GF

Choose from carrot & parsnip, VE
shallot & herb, VG or almond & lemon. VG

ROASTED FINGERLING POTATOES GF VG

With herbs and crispy garlic.

GRILLED ASPARAGUS GF

Choose from orange VG
or tomatoes & goat cheese. VE

SAUTÉED SPINACH VG

With pine nuts, golden raisins,
and crispy fried shallots.

VE VEGETARIAN GF GLUTEN-FRIENDLY VG VEGAN

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PARMESAN CRUSTED CAULIFLOWER



HARICOT VERTS

HORS D'OEUVRES

Bite sized and served by the dozen.

MINI MARYLAND CRAB CAKES

Our signature recipe—sweet lump-meat crab cakes with our chipotle caper rémoulade.
\$39.99

STUFFED MUSHROOMS

Filled with creamy spinach spiked with bacon, garlic, and Parmesan.
\$24.99

TOMATO & FRESH MOZZARELLA CROSTINI **VE**

Crostini with basil pesto, plum tomatoes, and fresh mozzarella cheese.
\$24.99

MINI BUTTERMILK BISCUITS

Buttermilk biscuits stuffed with our Virginia baked ham and apricot mustard.
\$24.99

PROSCIUTTO DI PARMA-WRAPPED MELON **GF**

Honeydew and cantaloupe wrapped in prosciutto di Parma.
\$24.99

SPANAKOPITA **VE**

Spinach pies served with yogurt-cucumber dipping sauce.
\$24.99

WAGYU PIGS IN A BLANKET

Wagyu beef franks wrapped in puff pastry, served with spicy mustard for dipping.
\$24.99

FINGER SANDWICHES

A selection of four open-face sandwiches: Smoked Salmon* on Pumpernickel, Beef Tenderloin* on Sourdough, Egg Salad on Wheat, and Cucumber on Multigrain.
\$29.99

FRUIT KEBABS **VE GF**

Melon, grapes, pineapple, and berries with vanilla yogurt dipping sauce.
\$24.99

BEEF BARBACOA TAQUITOS

Beef barbacoa with onions, fresh lime, cilantro, and Mexican spices rolled into a mini tortilla shell.
\$24.99

BEEF SHORT RIB & ROQUEFORT HAND PIES

Slow cooked short ribs with carrots, celery, onions, garlic, and rosemary combined with aged Roquefort cheese and wrapped in delicate puff pastry.
\$24.99

MAUI SHRIMP SPRING ROLLS

Whole shrimp spiced with hot chilies, curry, and cilantro then wrapped in a spring roll wrapper.
\$29.99

PEKING ROASTED DUCK SPRING ROLLS

Tender duck and scallion filling seasoned with garlic and hoisin sauce, then wrapped in a spring roll wrapper.
\$29.99

EDAMAME DUMPLINGS **VE**

Filled with tender edamame, cabbage, sweet corn, and shiitake mushrooms.
\$24.99

VEGAN CAPONATA PHYLLO STARS **VG**

A medley of delicately fried eggplant, tofu, and whole roasted pine nuts, dressed in a sweet and tangy reduction and folded into a phyllo star.
\$24.99

CHICKEN & LEMONGRASS POTSTICKERS

A traditional Asian potsticker filled with tender chicken and lemongrass.
\$24.99

ASPARAGUS ROLL-UPS **VE**

Asparagus tips combined with a blend of Asiago and blue cheeses, delicately wrapped in flaky phyllo pastry.
\$24.99

BEEF TENDERLOIN

WITH GORGONZOLA AND BACON

Center-cut tenderloin* paired with Italian blue-veined Gorgonzola and wrapped in apple and hickory smoked bacon.
\$29.99

BELLA FLORA PUFFS **VE**

A beautiful puff pastry flower filled with portobello mushrooms and a blend of lightly seasoned ricotta and mozzarella cheeses, topped with sun-dried tomatoes.
\$24.99

VE VEGETARIAN **GF** GLUTEN-FRIENDLY **VG** VEGAN

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ASPARAGUS ROLL UPS



STUFFED MUSHROOMS



MIN MARYLAND CRAB CAKES

PARTY PLATTERS

Serving size unless otherwise noted:
SM up to 6 | MD up to 10 | LG up to 15 | XL up to 20

VEGETABLE CRUDITÉS **VE** **GF**

A bounty of fresh vegetables including carrots, celery, cucumbers, peppers, broccoli, asparagus, and tomatoes. Served with your choice of ranch or balsamic dipping sauce.

SM \$39.99 | MD \$64.99
LG \$99.99 | XL \$129.99

FRUIT & CHEESE **VE**

Sliced fruit served with goat Gouda, Maytag blue, Brie, and cheddar cheeses, and an assortment of crackers.

SM \$59.99 | MD \$94.99
LG \$139.99 | XL \$184.99

ARTISANAL CHEESE SAMPLER **VE**

Farmhouse Stilton, goat Camembert, Asiago fresco, and manchego cheeses with caramelized walnuts, Spanish fig and almond cake, membrillo, and an assortment of crackers.

SM \$74.99 | MD \$124.99
LG \$184.99 | XL \$249.99

MIDDLE EASTERN MEZZE

Traditional hummus, roasted red pepper hummus, baba ghanoush, dolmades, half-dried tomatoes, Kalamata olives, feta cheese, falafel, and lightly toasted pita points.

SM \$69.99 | MD \$109.99
LG \$159.99 | XL \$204.99

ANTIPASTO

Prosciutto di Parma, prosciutto cotto, Genoa salami, provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers, and Kalamata olives. Served with crusty bread.

SM \$69.99 | MD \$104.99
LG \$164.99 | XL \$209.99

SHRIMP TRIO

Poached shrimp cocktail, lemon-caper shrimp, and spicy chipotle shrimp. Served with cocktail sauce and lemon wedges.

SM \$84.99 | MD \$139.99
LG \$209.99 | XL \$274.99

FESTIVE FRUIT PLATTER **VE** **GF**

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis.

SM \$44.99 | MD \$79.99
LG \$114.99 | XL \$149.99

CHARCUTERIE & CHEESE PLATTER

Prosciutto di Parma, prosciutto cotto, Genoa salami, and goat Camembert, Asiago, and manchego cheeses. Served with sliced baguette, fig & sour cherry preserves, caramelized walnuts, and a fruit garnish.

SM \$74.99 | MD \$119.99
LG \$174.99 | XL \$229.99

TEX MEX

Our house-made guacamole, pico de gallo, and black bean dip, with cheddar and Monterey Jack cheeses. Served with corn tortilla chips.

SM \$59.99 | MD \$94.99
LG \$139.99 | XL \$184.99

POACHED SALMON

Poached Atlantic salmon with cucumber "scales," served with baby greens, tomato, cucumber, red onion, lemon-dill yogurt sauce, and pumpernickel bread.

\$169.99/side serves up to 15 people
\$229.99/whole* serves up to 25 people
*Whole includes head & bones

ROASTED BEEF TENDERLOIN

Beef tenderloin* with rosemary and garlic, roasted rare and served with balsamic-preserved cipollini onions, creamy horseradish sauce, & mini rolls.

SM \$119.99 | MD \$199.99
LG \$299.99 | XL \$399.99

VE VEGETARIAN **GF** GLUTEN-FRIENDLY **VG** VEGAN

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ARTISANAL CHEESE SAMPLER



SHRIMP TRIO



SUSHI PLATTERS*

OCEAN DELIGHT PLATTER

12 pieces each of Salmon Avocado Roll, Tuna Avocado Roll, Shrimp Avocado Spicy Shrimp Avocado Roll, and 24 pieces of California Roll
72 pc \$80

KOBE PLATTER

8 pieces each of California Roll, Avocado Roll, Salmon Avocado Roll, Spicy Krab, Tuna Avocado, Rainbow Roll, Spicy Salmon, and Spicy Tuna Roll
64 pc \$75

FUKUOKA PLATTER

16 pieces each of California Roll, 8 pieces each of: Avocado Roll, Spicy Krab, Spicy Salmon, Cucumber Roll and Rainbow Roll
56 pc \$60

CALIFORNIA PLATTER

56 pieces each of California Roll.
56 pc \$50

MARU PLATTER

8 pieces New York Roll, 8 pieces Rainbow Roll, 8 pieces Red Dragon Roll, 8 pieces California Roll, 8 pieces Pink Lady Roll, 8 pieces Kabayaki Roll, 8 pieces Spicy Tuna Roll, 8 pieces Salmon Avocado Roll, 10 pieces Shrimp Tempura Roll, 2 pieces Salmon Nigiri, 2 pieces Tuna Nigiri, 2 pieces Shrimp Nigiri
80 pc \$110

TOKYO PLATTER

8 pieces each of Rainbow Roll, Kabayaki Roll, Tuna Hosu Roll, Salmon Hosu Roll, Cucumber Hosu Roll, Avocado Hosu Roll, Tuna Avocado and Salmon Avocado Roll, 16 pieces of California Roll.
7 pieces of Salmon Nigiri, 7 pieces Tuna Nigiri, 6 pieces Shrimp Nigiri.
100 pc \$125



SUSHI PLATTER



SEAFOOD PLATTERS

LARGE COCKTAIL SHRIMP PLATTER ^{GF}

100 pieces of Extra Large 26/30 count Cocktail Shrimp, chilled and displayed with our own cocktail sauce and lemons.

Serves 18-20 \$69.99

MEDIUM COCKTAIL SHRIMP PLATTER ^{GF}

50 pieces of Extra Large 26/30 count Cocktail Shrimp, chilled and displayed with our own cocktail sauce and lemons.

Serves 10-12 \$45.99

CRAB AND SHRIMP PLATTER ^{GF}

Chilled selection including 12 pieces of Colossal 8/12 count Cocktail Shrimp, 12 Crab Claws, 1 pound of King Crab, and our own crab mustard, cocktail sauce and lemons.

\$129.99

SHRIMP COCKTAIL PARTY BOWLS ^{GF}

A variety of different sizes that are great for small gatherings, entertaining and events. Each served with our own cocktail sauce and lemons included.

| | | |
|-------|-------------------------|---------|
| 1½ lb | Extra Large 26/30 count | \$29.99 |
| 1½ lb | Extra Jumbo 16/20 count | \$36.99 |
| 1½ lb | Colossal 8/12 count | \$44.99 |
| 2 lb | Extra Large 26/30 count | \$35.99 |
| 2 lb | Extra Jumbo 16/20 count | \$44.99 |
| 2 lb | Colossal 8/12 count | \$59.99 |



SHRIMP COCKTAIL



SKEWER TRIO

THREE-FOOT SUBS

\$79.99 (Serves 4–6 per foot)

ITALIAN HERO

Piled high with capicola, Genoa salami, provolone cheese, lettuce, tomato, red onion, hot peppers, oil, vinegar, and oregano.

AMERICAN SUB

House-roasted turkey, baked ham, roast beef,* American cheese, lettuce, tomato, and onion. Served with mayonnaise and mustard on the side.

SANTA FE SUB

Thinly shaved grilled chicken marinated in our own chipotle marinade, with roasted red peppers, pepper Jack cheese, and chili-lime mayonnaise.

VE VEGETARIAN **GF** GLUTEN-FRIENDLY **VG** VEGAN

All prepared food is packed chilled. Reheating and cooking instructions are included.
Based on market conditions, prices are subject to change. *See back page.

MORE THAN JUST A BITE

Serving size unless otherwise noted:
SM up to 6 | MD up to 10 | LG up to 15 | XL up to 20

ULTIMATE WING DUO

Choose two wing flavors: Buffalo, Sweet & Spicy, or Teriyaki. Served with ranch and blue cheese dressing, carrots, and celery sticks.
MD \$69.99 | XL \$129.99

BBQ PULLED-PORK SLIDER BAR

With coleslaw and sliced brioche bread.
MD \$69.99 | XL \$124.99

STREET TACO BAR

Choose 2 proteins:

Grilled Chicken,
Carne Asada,
Blackened Shrimp,
Black Bean and Corn

Served with guacamole, pico de gallo, queso fresco, lime wedges, chipotle crema, cilantro, pickled red onions, corn and flour tortillas.
MD \$109.99 | XL \$214.99

SKEWER TRIO

Choose three of the following:

Pesto-Crusted Salmon Skewer,
Chicken Saltimbocca Skewer with Prosciutto,
Lemon-Garlic Shrimp Skewer, or
Sweet Italian Sausage & Pepper Skewer.

Served with Marinara, or Roasted Garlic Aioli.
SM \$69.99 | MD \$114.99
LG \$169.99 | XL \$219.99

GRILLED SALMON LUNCHEON

Our signature grilled citrus salmon with your choice of any two sides, plus a bread basket and dessert platter of brownies, cookies, and bars.
SM \$139.99 | MD \$229.99
LG \$329.99 | XL \$449.99

BEEF TENDERLOIN LUNCHEON

Beef tenderloin* roasted to a perfect medium rare, with your choice of any two sides, plus a bread basket and dessert platter of brownies, cookies, and bars.
SM \$224.99 | MD \$364.99
LG \$519.99 | XL \$649.99

DESSERTS & MORE

Serving size unless otherwise noted

SM up to 6 | **MD** up to 10 | **LG** up to 15 | **XL** up to 20

Available individually wrapped upon request

CLEVER CONFECTIONS

The best of our brownies, cookies, and rugelach.
SM \$29.99 MD \$42.99
LG \$59.99 XL \$79.99

COOKIE DELIGHT

An assortment of our freshly baked cookies and black & white cookies.
SM \$29.99 MD \$34.99
LG \$54.99 XL \$64.99

CHOCOLATE-DIPPED STRAWBERRIES

Sweet strawberries covered in milk and dark chocolate.
(48 hours notice needed)
\$19.99/lb.

7" FRENCH CHOCOLATE MOUSSE CAKE

A rich chocolate devil's food cake filled with chocolate mousse made with the finest imported dark chocolate and fresh heavy cream, enrobed in a rich chocolate ganache.
\$29.99

MINI FRENCH PASTRIES

An assortment of mini pastries, tarts, and cakes. (48 hours notice needed.
MD and VA only)
\$3.99/ea.

JUNIOR'S CHEESECAKE

What all NY cheesecakes aspire to be.
(Serves 6-9)
\$21.99/ea.

BALDUCCI'S BROWNIE PLATTER

Our Brownie Platters are always a hit, no matter the occasion. Our brownies are rich, moist, and delicious. Choose from chocolate or assorted varieties.
(Serves 10-12)
\$18.99

EUROPEAN MACARONS

\$1.99/ea.

MIXED SNACK PLATTER **VE**

Mixed nuts, dried fruit, sweet and savory snack sticks, brownie squares, and almond biscotti.
(Serves 10) \$39.99
(Serves 18-20) \$74.99

DRINKS

For additional beverages, please contact the store.

COFFEE TO GO

Freshly brewed coffee, with milk, sugar, stirrers, and cups.
(Serves 8-10)
See online for pricing.

HOT TEA

Hot water, tea bags, with milk, sugar, lemon, stirrers and cups.
(Serves 8-10)
See online for pricing.

ASSORTED SODAS, BOTTLED WATER & BOTTLED ICED TEA

See online for options and pricing.



BALDUCCI'S

BALDUCCIS.COM | CATERING@BALDUCCIS.COM | 866.278.8866



VEGETARIAN



GLUTEN-FRIENDLY



VEGAN

All prepared food is packed chilled. Reheating and cooking instructions are included. *Consumer Advisory: These foods are raw, undercooked, or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems. NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens. Based on market conditions, prices are subject to change.