



**QUICKSTEP**  
CATERING

# Receptions

# Appetizer Platters & Dips

*Minimum order 25 guests. Prices are per person.*

## Platters

### European Cheese Board (V) \$6.75

Gourmet soft and firm cheeses of Europe, served with sweet garnishes, crackers, and crostini

### Sliced Charcuterie Board (DF) \$6.75

Includes artisanal Salamis, Capicola, Prosciutto, and Chorizo. Served with savory garnishes, crackers, and crostini

### Seasonal Sliced Fruit Platter (V+, DF, GF) \$4.50

An elegant display of various seasonal sliced fruits

### Smoked Salmon Board (GF) \$7.25

Ivy City Smoked, with Herbed Cheese Spread, Capers, Minced Onion, Hard-Boiled Egg, and Grainy Mustard

### Roasted Vegetable Platter (V, DF, GF) \$6.75

Chef-selected Seasonal Vegetables, simply grilled or roasted. Served with Roasted Garlic Aioli and Almond Romesco Sauce

### Crudité & Hummus (V+, DF, GF) \$3.25

House-made Red Pepper Hummus and Seasonal raw vegetables

## Dips

### Mediterranean Dips Trio (V) \$5.25

Chipotle Black Bean Hummus, Curried Carrot Dip, and Greek Spinach & Feta Dip, served with Toasted Flatbread

### Latin Chips and Dips (V+, DF, GF) \$5.25

House-fried Corn Tortilla Chips, Pineapple Jicama Salsa, Fresh Guacamole, and Jalapeno Pico de Gallo

### Crostini Bar \$6.75

Includes Marinated Mozzarella, Cannellini Bean Spread, Sunflower Seed Pesto, Boursin Mousse, Bacon Fig Jam, and Cherry Tomato & Red Pepper Bruschetta. Served with toasted baguettes

### Roasted Artichoke Dip (V) \$5.75

With Spinach, Lemon, and Parmesan. Served with crostini.

### Chesapeake Crab Dip \$8.25

Old Bay, and Toasted Panko Topping. Served with crostini.

### Beet Poke (V+, DF, GF) \$5.75

Roasted Beets, Hawaiian Flavors, Avocado Mousse. Served with Sesame Rice Crackers

V = Vegetarian, V+ = Vegan, DF = Dairy Free, GF = Gluten Free

571-969-6674 ~ [events@quickstepdc.com](mailto:events@quickstepdc.com)



# Hors D'oeuvres

*The items below are perfect for any occasion, and require minimal setup on-site. Minimum order 25 guests.*

*We have dozens of additional Hors D'oeuvre options available for full-service events. Please inquire!*

## Room Temp Bites

**\$2.75**

### Prosciutto-Wrapped Dates (GF)

Medjool Dates, Lemon-Goat Cheese Mousse, Italian Prosciutto

### Shrimp Mojo Verde (DF, GF)

Grilled Jumbo Shrimp, Green Garlic Marinade

### Tropical Shrimp (DF, GF)

Grilled Jumbo Shrimp, Mango-Orange-Coconut Glaze

### Chimichurri Steak Lollies (DF, GF)

Grilled Tenderloin, Spanish-style Marinade

### Adobo Salmon Lollies (DF, GF)

House-spice Rubbed, with Roasted Red Pepper Sauce

### Harvest Tart Bites (V)

Roasted Seasonal Vegetables, Imperial Sauce, Crispy Shell

### Fresh Fruit Skewers (V, GF)

Orange-Mascarpone Dip

### Asian Chicken Pitas (DF)

Gojuchang Marinade, Tart Slaw, Sriracha Aioli

### Lobster Roll Minis

Fresh Tarragon, Lemon, Brioche Roll (+\$1.75)

## Warm Bites

**\$2.75**

*Warm items require chafing dishes.*

### Chesapeake Cakes

Crab and Shrimp, Old Bay Aioli

### Tandoori Chicken Skewers (GF)

North Indian spices, Tikka Masala Sauce

### Caribbean Jerk Chicken Skewers (DF, GF)

Spicy Marinade, Pineapple-Habanero Sauce

### Albóndigas Meatballs

Spanish-style Pork, Smoky Red Chili Pepper Sauce

### Kofte Meatballs

Ras-el-Hanout Spices, Tzatsiki

### Spanish Steak Sliders

Paprika-rubbed Steak, Caramelized Onions, Almond-Red Pepper Romesco, Brioche Bun

### Chicken Marsala Sliders

Mushroom Duxelles, Marsala Mayo, Brioche Bun

### Truffled Mac & Cheese Shots (V)

Four cheeses, Wasabi Panko topping

### Arancini (V)

Crispy Risotto Fritters and Asiago and Romano cheeses, served with Roasted Beet Dip



# Appetizer Combos

Minimum order 25 guests. Prices are per person

## Medium Munchies

\$22.75

- Two Appetizer Platters or Dips
- Three Hors D'oeuvres
- Fresh Fruit Platter OR Crudité & Hummus Platter

## Heavy Hors D'oeuvres

\$26.75

- Three Appetizer Platters or Dips
- Four Hors D'oeuvres
- Fresh Fruit Platter OR Crudité & Hummus Platter

*Add Seasonal Dessert bars or Quickstep Signature Cookies for \$1.75/pp*



*Taste a bite of something new!*

# Desserts

*Minimum order two dozen per flavor, or Chef's Assortment available for all desserts.*

## Quickstep Signature Cookies

\$1.75

Salted Brown Butter Chocolate Chip

Black Forest

Apricot Oatmeal

Peanut Butter-Coffee-Pretzel

## Dessert Bars

\$1.75

Dark Chocolate Brownies

Espresso Cream

S'mores Brownies

Lemon-Lime Bars

Blueberry Cheesecake Bars

Chocolate Malt Rice Krispie Treats

## Verrine Cups

\$3.25

Classic French Chocolate Mousse

Orange Liquor and Cinnamon Cream

Buttermilk Panna Cotta

Raspberry Compote

Kahlua Tiramisu

Hazelnut Crisp

Fresh Berry Trifle

Port Wine Coulis

## Cupcakes

Mini - \$1.75

Full Size - \$2.75

Chocolate Espresso

Coffee Buttercream

Orange Creamsicle

Marmalade Buttercream

Carrot Cake

Cinnamon Cream Cheese Frosting

Maple Bacon\*

Vermont Maple Buttercream, Bacon Crunch

*\*Contains pork. All other desserts Vegetarian. Gluten Free, Vegan, and Dairy Free desserts available on special request.*



# Beverages

## Juice

Orange	\$2.00
Apple	
Cranberry	

Served chilled

## Coffee & Tea

Columbian Coffee	\$4.50
Decaffeinated Coffee	
Twinnings of London Hot Teas	

Includes creamer, sweeteners, and serving accessories  
Available in "to-go" boxes, or with rental of Coffee Urns or Airpots

## Soda

Coca-Cola	\$2.00
Diet Coke	
Sprite	
Ginger Ale	
Iced Tea	

Served chilled

## Water

Deer Park Bottled Water	\$1.50
Pellegrino Sparkling Mineral Water	\$2.75

Served chilled

## Beer, Wine & Cocktails

Quickstep partners with Schneider's of Capitol Hill to arrange for alcoholic beverages.

Limited and Full Bar options, as well as Specialty Cocktails, are available.

Contact your Event Manager to plan your bar package.



# Ordering Information

## Minimums

Orders Monday-Saturday have a Food & Beverage minimum of \$500. Depending on the items ordered, this typically accounts for 20-30 guests.

Sunday Food & Beverage order minimum is \$1000. Holidays and other popular dates may carry a higher minimum.

## Timing

Orders require 48-hour notice, or 72-hours for orders of 50+ guests. Cancellations made after 48-hours prior to the event may be subject to full charge, or 72-hours prior for 50+ guests.

In the event of inclement weather, we are happy to reschedule your event with 48-hours notice. Within 48 hours, any costs already incurred by Quickstep that cannot be cancelled or returned will be charged, including food, equipment, and staff.

## Delivery & Setup

Delivery is available to most locations within the DC Metropolitan Area. Our drivers are trained in food service and are happy to set up the food buffet for you. For most events, delivery within Washington, DC is \$50. Our dispatch team always considers traffic conditions and our deliveries for the day; as such, drivers may arrive up to 30 minutes before your scheduled delivery time.

## Payment

We accept all major credit cards or EFT through our online invoicing system. Credit card transactions add a 3.5% processing fee. There is no charge for EFT. We also accept corporate checks with prior authorization.

## Disposables

*Includes plates, flatware, and cups*

Standard Plastic	\$1.75
Eco-friendly Leafware, made from fallen Palm Leaves	\$2.50
Premium White with Silver Rim Plastic	\$2.50
Wire Chafing Rack Set includes Sternos and water pan	\$7.50

## Full Service Events

We would be delighted to plan your reception, wedding, or other special occasion with you. We specialize in creating custom menus and dishes for our customers, with a breadth and diversity far beyond the items in this Corporate Menu.

As a Full Service caterer, Quickstep can provide all staff for your event, and arrange for rentals of linens, china, glassware, and cutlery, in numerous styles and colors. Contact a sales manager at [events@quickstepdc.com](mailto:events@quickstepdc.com) to plan your event!

