



Catering Menu





LOX BUFFET

Breakfast Creations

PRICED PER PERSON UNLESS OTHERWISE SPECIFIED

CLASSIC CONTINENTAL

A variety of fresh fruit and assorted pastries, served with bottled juices, coffee, and tea service. Decaf available upon request • 745 - 1250 CAL • **9.95**

LOX BUFFET

Scottish lox, plain and herbed cream cheese, shaved red onion, sliced tomato, capers, and assorted bagels
460 - 600 CAL • **11.95**

WARM MORNING PASTRIES

A beautiful display of freshly baked mini muffins, Danishes, bite-sized scones, and buttery croissants • 475 - 835 CAL • **4.95**

BAGELS & SPREADS

An assortment of freshly baked bagels, served with plain and herbed cream cheese, butter, and preserves • 460 - 520 CAL • **4.95**

HOUSE-MADE SAVORY QUICHE

Savory custard and a warm, flaky crust. Choice between Quiche Lorraine or Broccoli & Cheddar. 6 slices per pie
600 - 660 CAL • **17.95 (PER PIE)**

HEARTY BREAKFAST SANDWICHES

Fluffy scrambled eggs and cheese with your choice of bacon, ham, or sausage served on buttery croissants or English muffins
340 - 540 CAL • **5.25**

SOUTHWEST BREAKFAST BURRITOS

Scrambled eggs and sharp cheddar cheese with your choice of bacon, ham, or sausage in a tortilla wrap. Served with side of pico de gallo and sour cream
573 - 805 CAL • **5.25**

SOUR CREAM COFFEE CAKE

Warm coffee cake topped with brown sugar and cinnamon streusel. 24 slices per cake
430 CAL • **24.95 (PER CAKE)**

BERRY PECAN SALAD

Custom orders available
upon request.



Salad Creations

SMALL SERVES 5 - 10, MEDIUM SERVES 15 - 25, LARGE SERVES 30 - 40

GARDEN

Fresh mixed greens with julienned carrots, diced cucumber, and tomatoes. Served with balsamic vinaigrette • 70 CAL

SMALL	MEDIUM	LARGE
40.00	50.00	60.00

CAPRESE

Bed of baby mixed greens, fresh mozzarella, plump tomatoes, fresh basil, and balsamic reduction • 420 CAL

SMALL	MEDIUM	LARGE
55.00	65.00	75.00

ITALIAN CHOPPED

Crisp romaine lettuce, salami, provolone, sliced cucumber, cherry tomatoes, Parmesan, black olives, garbanzo beans, shaved red onion, and pepperoncini. Served with Italian dressing • 740 CAL

SMALL	MEDIUM	LARGE
55.00	65.00	75.00

CLASSIC CAESAR

Crisp romaine lettuce with housemade croutons and Parmesan cheese. Served with creamy Caesar dressing • 190 CAL

SMALL	MEDIUM	LARGE
40.00	50.00	60.00

FALL HARVEST BOUNTY

Fresh mixed greens with dried cranberries, sliced grapes, fresh goat cheese, and toasted sunflower seeds. Served with balsamic vinaigrette • 240 CAL

SMALL	MEDIUM	LARGE
45.00	55.00	65.00

ASIAN CHICKEN

Shredded cabbage, cilantro, shaved carrots and cucumber, toasted peanuts, crunchy chow mein noodles, and roasted chicken breast. Served with Asian sesame dressing • 530 CAL

SMALL	MEDIUM	LARGE
55.00	65.00	75.00

CRISP APPLE COLESLAW

Tangy cabbage slaw with matchstick apples and grain mustard apple cider vinaigrette • 310 CAL

SMALL	MEDIUM	LARGE
35.00	45.00	55.00

GREEK PASTA

Pasta with sweet bell peppers, crisp cucumber, shaved red onion, and crumbled feta cheese • 170 CAL

SMALL	MEDIUM	LARGE
45.00	55.00	65.00

PICNIC POTATO

Classic creamy potato salad with celery and egg • 190 CAL

SMALL	MEDIUM	LARGE
45.00	55.00	65.00

FRUIT

An assortment of freshly diced fruit • 25 CAL

SMALL	MEDIUM	LARGE
45.00	55.00	65.00

HOT LUNCH BUFFET



Lunch Creations

PRICED PER PERSON

GOURMET CREATIONS

Served as a boxed lunch or buffet platter

An assortment of artisan sandwiches and wraps on a variety of gourmet breads, served with choice of one side salad (Crisp Apple Coleslaw, Greek Pasta Salad, or Picnic Potato Salad), piece of fresh fruit, bag of chips, house-baked cookie, and artisan bottled water • 830-1805 CAL • **15.95**

CLASSIC CREATIONS

An assortment of seasonal sandwiches and wraps • 575-755 CAL • **8.95**

BUILD YOUR OWN SALAD BAR

Crisp romaine and mixed greens, choice of two proteins and five vegetable toppings. Choice of salad dressing
CALORIES WILL VARY • **10.95**

HOT LUNCH BUFFET

Served in chafing dishes

Choice of one entrée, two vegetable sides, green salad (Garden, Caesar, or Fall Harvest Bounty), rolls and butter

CALORIES WILL VARY • **17.95-20.95**

ASK US TO CUSTOMIZE YOUR BUFFET.

We offer a wide range of options to accommodate most dietary restrictions.

PLEASE REFER TO OUR WEBSITE for a full list of sandwiches, wraps, and salad toppings, or ask your Event Coordinator to design a menu for you and your guests.

SNACK STATIONS

MID-MORNING BREAK

A variety of freshly baked cookies, biscotti, and sliced fresh fruit platter, served with coffee and tea service. Decaf available upon request • 650-670 CAL • **8.95**

SNACK PACK

A variety of house-baked cookies, assorted gourmet chips, and individually packaged nuts, served with coffee and tea service. Decaf available upon request
CALORIES WILL VARY • **8.95**

SNACK RIGHT

A variety of whole fresh fruit, individual yogurts, and granola bars, served with coffee and tea service. Decaf available upon request • 340-490 CAL • **8.95**

HORS D'OEUVRES



Reception Platters

SMALL SERVES 5 - 10, MEDIUM SERVES 15 - 25, LARGE SERVES 30 - 40

ARTISANAL CHEESE & FRUIT BOARD

Fresh fruit and cheese, served with crackers and garlic toasted crostini • 365 - 400 CAL

SMALL	MEDIUM	LARGE
60.00	80.00	120.00

MEDITERRANEAN MEZZE

Creamy hummus and chilled tzatziki, served with olives, pita chips, and fresh vegetables for dipping • 415 CAL

SMALL	MEDIUM	LARGE
60.00	80.00	120.00

ITALIAN ANTIPASTO

An assortment of Italian meats and cheeses, accompanied by roasted vegetables, sun-dried tomatoes, olives, and garlic toasted crostini • 375 - 635 CAL

SMALL	MEDIUM	LARGE
60.00	80.00	120.00

JUMBO SHRIMP COCKTAIL

Steamed and dusted with Old Bay® seasoning, served with spicy cocktail sauce • 130 CAL • **8.25**

WARM BAKED BRIE

Brie wheel wrapped in cranberry preserves and warm puff pastry. Served with nuts, crostini, and dried fruit. Serves 12
780 CAL • **44.95**

CRUDITÉ BASKET

Crisp vegetables served with your choice of blue cheese, ranch, or spinach dip
95 - 245 CAL

SMALL	MEDIUM	LARGE
45.00	65.00	95.00

FRESH FRUIT

Bountiful selection of fresh sliced pineapple, melons, ripe berries, and grapes • 25 CAL

SMALL	MEDIUM	LARGE
60.00	80.00	120.00

FIESTA TRIO

Fresh guacamole, zesty pico de gallo, and creamy jalapeño sauce. Served with crispy fried tortilla chips • 320 - 640 CAL • **6.25**

HORS D'OEUVRES

Choice of three served with accompanying sauces:

- Mini Beef Empanadas
- Thai Peanut Chicken Satay
- Spicy Korean Chicken Bites
- Chili Lime Chicken Skewers
- Jalapeño Chicken Wings
- Mini Vegetable Spring Rolls
- Assorted Quesadillas
- Assorted Quiche Bites
- Spanakopita

Additional \$1 per person:

- Coconut Shrimp
- Mini Crab Cakes
- Crab Rangoon

70 - 405 CAL • **9.95**

AFTERNOON TEA SANDWICHES

Smoked Ham & Fresh Herbed Cream Cheese; Sliced Cucumber, Arugula & Dill Cheese Spread; Turkey, Swiss & Cranberry Relish • 75 - 210 CAL • **7.95**

HEAVENLY DESSERT BAR



Beverages



COFFEE & TEA SERVICE

Freshly brewed coffee and assorted teas served with cream, milk, and sweeteners.

Decaf available upon request

30-50 CAL • **2.25**

Refresh \$1.50 per person (minimum 15 people per refresh)

ASSORTED BOTTLED JUICE

40-265 CAL • **2.15**

ILC ARTESIAN BOTTLED WATER

16.9 OZ • 0 CAL • **2.15**

ASSORTED CANNED SODA

0-300 CAL • **1.95**

FRESHLY BREWED ICED TEA

Sweetened or unsweetened.

Served with lemon slices

0-90 CAL • **24.95 (PER GALLON)**

CRISP LEMONADE

Served with lemon slices

45 CAL • **24.95 (PER GALLON)**

SEASONAL FRUIT INFUSED WATER

45 CAL • **2.15**

DESSERT CREATIONS

HOUSE-BAKED COOKIES

Warm, fresh-from-the-oven chocolate chip, sugar, or oatmeal raisin cookies

300-585 CAL • **22.00 (PER DOZEN)**

BAKER'S CREATION

Delicious variety of freshly baked cookies, brownies, and blondies • 330-540 CAL • **5.95**

HEAVENLY DESSERT BAR

A bountiful selection of petits fours and assorted mini cheesecakes

240-400 CAL • **5.95**

SHEET CAKES and other specialty desserts available upon request.

WE OFFER A FULL RANGE of layer cakes and pies for all occasions.

301-742-3003

THE FINE PRINT

Minimum order is for 10 persons.

Delivery available 7am to 3pm, Monday through Friday. Events that require delivery or clean-up after 3pm will be charged an additional fee.

All orders require a minimum of 72 hours advance notice. Last minute orders can be arranged and will be accommodated to the best of our ability.

DC, VA, or MD sales tax rates apply. If applicable, a Certificate of Exemption is required.

A service fee is applied to all orders.

A signed credit card authorization form is required 48 hours prior to event.

Credit card payments must be received within 15 days of event date to avoid a 5% late fee.

Decreases or cancellations made within 48 hours of the event date will be charged an additional fee.

Prices and availability may vary.

For custom orders, contact us at **CATERING@ILCREATIONS.COM**.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Calories per person unless otherwise stated. Alterations or customizations to menu items may alter calorie information.