



Sample Winter Seated Dinner Menu

PASSED HORS D' OEUVRES

Braised Beef Short Ribs
over Blue Cheese Mashed Potatoes in a Ceramic Tasting Spoon

Roasted Pear and Brie Wonton
with Cinnamon Glaze

Seared Prosciutto Wrapped Shrimp
with a Chili Aioli Dip

SEATED FIRST COURSE

Mixed Greens Salad
with Sliced Pears, Sugar Glazed Walnuts,
Sun Dried Cranberries and Crumbled Gorgonzola Cheese
Drizzled with a Cranberry Citrus Vinaigrette

Assorted Artisan Rolls and Breads
served with Cranberry Walnut Butter and Traditional Whipped Butter

SEATED ENTRÉE

Filet Mignon
with Blue Cheese Butter

OR

Chicken Roulade
Stuffed with Roasted Red Peppers, Spinach and Parmesan Cheese

*Both Entrées served with Petite Asparagus
and Sage and Sharp White Cheddar Au Gratin Potatoes*

Dessert
Gingerbread Crème Brule



Sample Spring Seated Dinner Menu

PASSED HORS D' OEUVRES

Rosemary Skewered Shrimp
with a Lemon Aioli

Lemon Cracked Pepper Chicken Salad
served in a Parmesan Phyllo Cup

Walnut Pesto Stuffed Mushrooms

SEATED FIRST COURSE

Lemon Caesar Salad
with Lemon Ruffle and Parmesan Crisp

Assorted Artisan Rolls and Breads
served with Traditional Whipped Butter

SEATED ENTRÉE

Seared Filet Mignon
with a Peppercorn Demi-Glace

OR

Pan Seared Chicken Breast
with a Rustic Sun Dried Tomato and Olive Tapenade

*Both Entrées served with Haricot Verts
and Rosemary Roasted Fingerling Potatoes*

DESSERT

Fresh Berry Cobbler
served with Vanilla Bean Ice Cream

Purple Onion Catering Co.

416 Maple Avenue, West | Vienna, VA 22180 | 703.631.7466 phone | 703.222.1963 fax

www.purpleonioncatering.com



Sample Summer Seated Dinner Menu

PASSED HORS D' OEUVRES

Prosciutto Chicken Tenders

Chicken Wrapped in Prosciutto served with a Lemon Rosemary Sauce

Watermelon Cube with Toasted Pistachios

served in a Ceramic Tasting Spoon and Drizzled with Balsamic Vinaigrette

Shrimp Salad

served on a Wonton Crisp

SEATED FIRST COURSE

Organic Mixed Greens Salad

with Sliced Strawberries, Spicy Pecans and Crumbled Blue Cheese
Drizzled with a Honey Balsamic Vinaigrette

Assorted Artisan Rolls and Breads

served with Honey Sesame Butter and Traditional Whipped Butter

SEATED ENTRÉE

Sliced Beef Tenderloin

with a Balsamic Reduction and Softly Simmered Purple Onions

OR

Citrus Grilled Chicken Breast

topped with a Watermelon Jalapeño Salsa

*Both Entrées served with
Sautéed Malibu Carrots and Wild Rice Pilaf*

DESSERT

Strawberry Shortcake Parfait

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Sample Autumn Seated Dinner Menu

PASSED HORS D' OEUVRES

Butternut Squash with Ginger and Apples

wrapped in Phyllo Dough and served with a Chipotle Cilantro Dipping Sauce

Miniature Sage and Gorgonzola Sliders

served on a Miniature Sesame Seed Bun

Lavender Crusted Chicken Skewer

served with a Traditional Gravy

SEATED FIRST COURSE

Organic Mixed Greens

with Sliced Granny Smith Apples, Sugar Glazed Walnuts and Dried Cherries
Drizzled with a Creamy Maple Dressing

Assorted Artisan Rolls and Breads

served with a Cinnamon Apple Butter and Traditional Whipped Butter

SEATED ENTRÉE

Beef Tenderloin

served with a Wild Mushroom Cognac Cream

OR

Chicken Roulade

stuffed with Sun Dried Cranberries, Apples, Brie and Sage

Both Entrées served with Haricot Verts

Rosemary Roasted Fingerling Potatoes

DESSERT

Warm Pear and Raspberry Bruschetta

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