

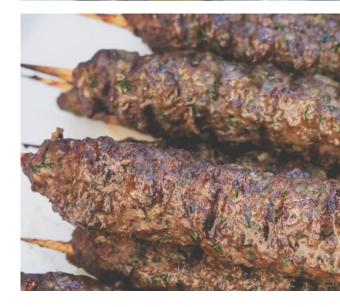




CATERING MENU

breakfast + lunch + dinner dessert + party platters







301-946-6500 | 240-290-0032 www.theshalomgroup.com



MEMORABLE

We offer a wide variety of food and beverage items to satisfy your guests at any type of event.

Orders are due 48 hours in advance. Cooked food orders for Friday must be placed by 10am on Wednesday. Delivery requires a one-hour window and delivery charges are based on location. All platter orders are for a minimum of 10 guests. We will do our best to accommodate certain food preferences or allergies. If you have any questions or would like to place an order, please call us.

We are certified Kosher under the supervision of the Vaad HaRabanim of Greater Washington

> 301-946-6500 | 240-290-0032 Catering@TheShalomGroup.com

BREAKFAST

ALL PLATTERS REQUIRE A 10 PERSON MINIMUM

INDIVIDUAL CONTINENTAL BREAKFAST PLATE Veg, NF Plain bagel, cream cheese, pastry, yogurt, plasticware and napkin	\$20.99 EACH \$22.99 EACH (GF OPTION) \$22.99 EACH (V OPTION)
INDIVIDUAL FISH PLATE Veg, NF Plain bagel, cream cheese, pastry, lox, whitefish salad, Muenster cheese, tomato, cucumber, fruit plate, plasticware and napkin	\$25.99 EACH \$27.99 EACH (GF OPTION)
INDIVIDUAL BOXED BREAKFAST Veg, NF Plain bagel, cream cheese, jelly, pastry, yogurt, fruit salad, plasticware and napkin	\$17.99 EACH
THE WORKS PLATTER Veg, NF Cream cheese, lox, lettuce, tomato, red onion, sliced Muenster and Swiss cheeses, and assorted sliced bagels	\$13.99 PER PERSON
DAIRY SIMCHA PLATTER Veg, NF Whitefish salad, lox, cream cheese, sliced Muenster and Swiss cheeses, lettuce, tomato, cucumber, red onion and assorted sliced bagels (add sable for \$3.00 per person)	\$16.99 PER PERSON
DELUXE FISH PLATTER <i>Veg, NF</i> Fillet of whitefish stuffed with whitefish salad, lox, kippered salmon; cream cheese, sliced Muenster and Swiss cheeses, lettuce, tomato, cucumber, red onion, and assorted sliced bagels (add sable for \$3.00 per person)	\$18.99 PER PERSON
CLASSIC FISH PLATTER Veg, NF White meat tuna salad, egg salad, and whitefish salad; cream cheese, sliced Muenster and Swiss cheeses, lettuce, tomato, cucumber, red onion, and assorted bagels	\$16.99 PER PERSON
SALAD DELIGHT Veg, NF Tuna, egg, pasta, and potato salads, lettuce, tomato, pickle, and assorted challah rolls and rye bread	\$14.99 PER PERSON
BREAKFAST SPECIAL COMBO PLATTER Veg, NF Cream cheese, lox spread, veggie cream cheese, lettuce, tomato, cucumber, red onion, assorted bagels, fruit salad and mini fruit Danish	\$13.99 PER PERSON
BAKERY BREAKFAST TREATS PLATTER Veg, DF, NF Variety of Danishes, muffins and rugelach	\$7.99 PER PERSON
MINI DANISH PLATTER Veg, DF, NF Assorted, pareve fruit Danishes (25 pieces)	\$25.99 EACH
FRUIT SALAD V, Veg, DF, GF, NF Cut up watermelon, honeydew, cantaloupe, pineapple,	\$6.99 LB.

BEVERAGES

grapes and strawberries

grapes and strawberries in a bowl

Orange Juice (52oz) - \$5.49 Cranberry Juice (52oz) - \$4.99 Starbucks Cold Brew Coffee (48oz) - \$6.99

Sliced watermelon, honeydew, cantaloupe, pineapple,

FANCY FRUIT PLATTER V, Veg, DF, GF, NF

2 Liter Soda - \$3.29 1.5 Liter Water - \$2.29 24 Pack of 16.9oz Bottled Water - \$4.69

\$6.99 PER PERSON

LUNCH & LUNCHEONS

ALL PLATTERS ARE FOR A MINIMUM OF 10 PEOPLE

DELI BOXED LUNCH DF, NF

Pick any sandwich from the "DELI LIST" served on rye bread; accompanied by "DELI SALAD", bag of chips, condiments, dessert, plasticware and napkin

\$15.99 PER BOX \$16.99 PER BOX (GF & VEGAN OPTION)

BISTRO BOXED LUNCH DF, NF

Pick of any sandwich from the "BISTRO LIST" served on kaiser roll with lettuce and tomato, coleslaw, individual bag of chips, condiments, dessert plasticware and napkin

\$19.99 PER BOX

DELUXE DELI BUFFET PLATTER DF, NF

Pick four meats from the "DELI LIST" on a bed of lettuce, and your choice of two salads from "DELI SALAD" list, pickles, mustard, Russian dressing, challah rolls and sliced unseeded rye bread

\$16.99 PER PERSON

DELI SANDWICH PLATTER DF, NF

Pick three kinds of pre-made sandwiches from the "DELI LIST" served on sliced unseeded rye bread and cut in half, with pickles, mustard, Russian dressing and your choice of two salads from "DELL SALAD" list

\$15.99 PER PERSON

BISTRO SANDWICH PLATTER DF, NF

Pick two different sandwiches from "BISTRO LIST" cut in half served on a roll, and your choice of two salads from "DELI SALAD" list, pickles, mustard and Russian dressing

\$20.99 PER PERSON

BISTRO LIST

- Marinated Grilled Chicken Breast
- Blackened Chicken Breast
- Chicken Schnitzel
- Chicken Salad-White Meat
- BBQ London Broil
- Rare Roast Beef, Grilled Onions, Horseradish Sauce
- Grilled Portabella Mushroom
- Fried Eggplant with Marinara Sauce
- Salmon Fillet with Wasabi Aioli
- Maryland Fish Cake with Tartar Sauce
- Salmon Croquettes

DELI LIST

- Roasted Turkey Breast
- Smoked Turkey Breast
- Mexican Turkey Breast
- Turkey Pastrami
- Corned Beef
- Pastrami
- Roast Beef
- Salami
- Bologna
- White Meat Tuna
- Egg Salad
- Hummus & Spanish Eggplant in Pita
- Hummus & Roasted Vegetable in Pita

DELI SALAD

- Potato
- Macaroni
- Coleslaw
- Cucumber
- Tricolor Pasta with Vinaigrette
- Health
- Israeli
- Chickpea
- Three-bean
- Black Bean & Corn

INDIVIDUAL SALADS

SIGNATURE SALAD \$12.99 EACH

5 SALAD MINIMUM PER VARIETY Mixed lettuce, peppers, caramelized pecans, dried cranberries, and shredded carrots served with pareve raspberry vinaigrette on the side

GARDEN SALAD \$12.99 EACH

Mixed greens, sliced cucumbers, peppers, onions, and grape tomatoes, served with pareve balsamic dressing on the side

ADD ON

FLANK STEAK \$5.00

CHICKEN \$3.00 **SALMON \$4.00**

CAESAR SALAD \$12.99 EACH

Romaine lettuce, cherry tomatoes, and rye croutons, served with pareve Caesar dressing on the side

V=Vegan Veg=Vegetarian GF=Gluten Free DF=Dairy Free NF=Nut Free

WRAPS



SUBS

DAIRY GREEK WRAP PLATTER Veg, NF

Romaine, cucumbers, crumbled feta, Kalamata olives, tomatoes and hummus rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$15.99 PER PERSON

CAESAR WRAP PLATTER DF, NF

Romaine, tomatoes, pareve Caesar dressing, rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$18.99 PER PERSON WITH CHICKEN \$19.99 PER PERSON WITH SALMON

GRILLED CHICKEN WRAP PLATTER

DF, NF

Seasoned grilled chicken breast with lettuce, tomato, and 1000 island dressing rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$17.99 PER PERSON

ROAST BEEF WRAP PLATTER

DF, NF

Roast beef, caramelized onions, mushrooms, lettuce and horseradish sauce rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$18.99 PER PERSON

ROASTED VEGGIE WRAP PLATTER

V, Veg, DF, NF

Carrots, squash, zucchini, onions, peppers and hummus rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$16.99 PER PERSON

DELI WRAP PLATTER DF, NF

Assorted corned beef, pastrami, and roasted turkey, lettuce, tomatoes and spicy mustard rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta

\$17.99 PER PERSON

TUNA & EGG WRAP PLATTER DF, NF, Veg

Choose either tuna salad or egg salad or both* lettuce, tomatoes rolled in a flour tortilla and your choice of two salads: potato, coleslaw, health, or pasta *(half tuna and half egg)

\$17.99 PER PERSON

DELUXE DELI SUB DF, NF

Pastrami, corned beef, turkey breast, roast beef, lettuce, tomato, your choice of two "DELI SALADS", pickles, mustard and Russian dressing

\$100.00 - 3 FT. (SERVES 12) \$170.00- 6 FT. (SERVES 25)

CLASSIC DELI SUB DF, NF

Salami, turkey roll, turkey pastrami, bologna, lettuce, tomato, your choice of two "DELI SALADS", pickles, mustard and Russian dressing

\$95.00 - 3 FT. (SERVES 12) \$155.00 - 6 FT. (SERVES 25)

TUNA & CHEESE SUB Veg, DF, NF

Choose either tuna salad or sliced cheese or both, with lettuce, tomato, and your choice of two salads from "DELI SALADS" list, pickles

\$90.00 - 3 FT. (SERVES 12) \$160.00 - 6 FT. (SERVES 25)

VEGGIE SUB V, Veg, DF, NF

Zucchini, cucumbers, peppers, tomatoes, lettuce, hummus and your choice of two "DELI SALADS"

\$95.00 - 3 FT. (SERVES 12) \$160.00 - 6 FT. (SERVES 25)



MEDITERRANEAN KABOBS DF, NF, GF

Pargiot (dark meat) chicken and ground beef skewers seasoned with a cumin spice blend; served with Israeli salad, rice pilaf, tehina, and pita

\$21.99 PER PERSON

FIESTA BUFFET

Chicken breast, beef, or tofu crumbles with sautéed peppers, onions, black beans and white rice served with pico de gallo, guacamole, salsa, pareve sour cream and flour tortillas (minimum of 10 guests per entrée selection)

\$23.99 PER PERSON (VEG) V, Veg, DF, NF \$26.99 PER PERSON (CHICKEN) DF, NF \$27.99 PER PERSON (BEEF) DF, NF ROASTED CHICKEN BUFFET

Roasted cut up chicken, basted with special seasonings with roasted potatoes, roasted vegetables, garden salad, and challah roll

\$20.99 PER PERSON GF, DF, NF

CHICKEN TENDERS DF, NF

Crispy chicken tenders, choice of 2 sauces on the side: BBQ, ketchup, chipotle or honey mustard and your choice of two salads from "DELI SALADS" list

\$19.99 PER PERSON

SALMON BUFFET *GF w/o rolls, DF, NF* Everything spiced salmon, Signature salad, challah rolls, roasted potatoes, roasted vegetables, and a chocolate babka

\$25.99 PER PERSON

MARINATED CHICKEN BUFFET

Grilled and sliced marinated boneless breast of chicken, Signature salad, challah rolls, roasted potatoes, roasted vegetables, chocolate babka

\$24.99 PER PERSON GF w/o rolls, DF, NF

FRIED CHICKEN BUFFET DF, NF

White and dark meat fried chicken pieces, garden salad and challah rolls with your choice of two "DELI SALADS"

\$21.99 PER PERSON

WINGS GALORE DF, NF

Pick two: bbq, breaded, buffalo, teriyaki, or just fried wings accompanied by carrots, celery sticks, and pareve ranch dressing served with potato salad and coleslaw

\$17.99 PER PERSON

CHICKEN POPPERS DF, NF

Bite size chicken poppers, choice of two sauces on the side: BBQ, ketchup, chipotle or honey mustard and your choice of two salads from "DELI SALADS" list

\$19.99 PER PERSON

POACHED SALMON PLATTER Veg, GF, NF

Whole side of salmon fillet poached in court bullion. served on a bed of lettuce with cucumber dill sauce, and beautifully decorated with cucumbers, cherry tomatoes, and olives. \$95.00 (Serves 10)

V=Vegan Veg=Vegetarian GF=Gluten Free DF=Dairy Free NF=Nut Free

MIDDLE EASTERN MEDLEY Veg, DF, NF

Hummus, Spanish eggplant, babaganoush, and Israeli salad served with pita triangles

\$11.99 PER PERSON

SALAD BAR

Greens: mesclun & romaine or mesclun & spinach

Ingredients (Pick 5): Cucumbers, peppers, carrots, cherry tomatoes, red onion, pickled red onion, radishes, black beans, corn

Protein (Pick 1): Grilled chicken breast, grilled London broil, grilled salmon fillets, grilled tofu

Dressings (Pick 2): Caesar, balsamic, raspberry, citrus, fig, ranch, honey lime

\$26.99 PER PERSON

GOURMET CHEESE PLATTER Veg, NF

Havarti, Muenster, Swiss, emek, and cheddar served with grapes and crackers

\$10.99 PER PERSON

ANTIPASTO (DAIRY OR MEAT)

Stuffed grape leaves, cherry tomatoes, marinated mushrooms, roasted red peppers and stuffed olives with either diced delimeats or an assortment of cubed cheeses

\$14.99 PER PERSON

CRUDITÉ PLATTER V, Veg, GF, DF, NF

Zucchini, squash, cherry tomatoes, baby carrots, broccoli florets, cucumbers, black olives, and tri-color peppers, served with a pareve dipping sauce

\$89.00 (SERVES 25)

BRUCHETTA BAR PLATTER DF, NF

Garlic rubbed crostini, basil pesto spread, sundried tomato spread, tomato ragu and fresh basil

\$7.99 PER PERSON



SMALL SUSHI PLATTER

Serves 6-8 people, 48 pieces to include the following rolls: spicy tuna, cucumber avocado, California, home run, tempura remix, rollmaster special

\$69.99 EACH

LARGE SUSHI PLATTER

Serves 12-15 people, 82 pieces to include the following rolls:

salmon avocado, californa, cucumber avocado, spicy tuna, blackout, tempura remix, home run, rollmasters special, rainbow, salmon and tuna nigiri, sushi tarts

POKE BOWL BAR

White & Brown Rice

Spicy kani, salmon, pepper crusted tuna

Edamame, tomatoes, mangoes, avocado, pickled onions, cucumbers

Soy sauce, spicy mayo, sweet soy sauce

\$24.99 PER PERSON

\$134.99 EACH



SIGNATURE SALADS

SIGNAURE HOUSE SALAD Veg, GF, DF, NF

Mixed lettuce, red and yellow peppers, caramelized pecans, dried cranberries, and shredded carrots served with a pareve raspberry vinaigrette on the side

\$37.00 LARGE (SERVES 15) \$62.00 EXTRA LARGE (SERVES 25)

PAREVE CAESAR SALAD Veg, GF, DF, NF

Romaine lettuce, cherry tomatoes, and rye croutons with a pareve Caesar dressing on the side

\$37.00 LARGE (SERVES 15) \$62.00 EXTRA LARGE (SERVES 25)

GARDEN SALAD Veg, GF, DF, NF

Mixed greens, sliced cucumbers, peppers, onions, and grape tomatoes, served with a pareve balsamic dressing on the side

\$32.00 LARGE (SERVES 15) \$57.00 EXTRA LARGE (SERVES 25)

DAIRY GREEK SALAD Veg, GF, NF

Romaine lettuce, tomatoes, cucumbers, onions, green peppers, pepperoncinis, olives, dolmas, and feta crumbles served with a pareve lemon vinaigrette on the side

\$42.00 LARGE (SERVES 15) \$67.00 EXTRA LARGE (SERVES 25)

SOUTHWESTERN SALAD *Veg, GF, NF*Romaine lettuce, roasted corn, black beans, green peppers, roasted tomatoes, and diced avocado served with a pareve honey lime vinaigrette on the side

\$42.00 LARGE (SERVES 15) \$67.00 EXTRA LARGE (SERVES 25)

V=Vegan Veg=Vegetarian GF=Gluten Free DF=Dairy Free NF=Nut Free Pasta

TWO DAY NOTICE REQUIRED

DAIRY Veg, NF

EGGPLANT PARMESAN \$90.00 WHOLE PAN (SERVES 25)

MACARONI & CHEESE \$70.00 WHOLE PAN (SERVES 25)

VEGETABLE LASAGNA \$90.00 WHOLE PAN (SERVES 25)

MACARONI RUSTICA

\$75.00 WHOLE PAN (SERVES 25)
MACARONI AND CHEESE WITH
SAUTÉED VEGETABLES

BAKED ZITI

\$70.00 WHOLE PAN (SERVES 25)

MEAT DF, NF

MEATBALL PENNE RUSTICA \$95.00 WHOLE PAN (SERVES 25) MEATBALLS WITH MARINARA SAUCE AND SAUTÉED VEGETABLES

MEAT LASAGNA \$105.00 WHOLE PAN (SERVES 25)

CHICKEN PASTA PRIMAVERA \$95.00 WHOLE PAN (SERVES 25)

PASTA DINNER

Two half pans of any of the pasta dishes, one large Caesar salad, one loaf of garlic bread \$160.00 DAIRY (SERVES 15)

\$180.00 MEAT (SERVES 15)

V=Vegan Veg=Vegetarian GF=Gluten Free DF=Dairy Free NF=Nut Free



VEGGIE

\$40.00 HALF PAN \$75.00 WHOLE PAN BEEF

\$50.00 HALF PAN \$90.00 WHOLE PAN

HALF PAN SERVES 15 WHOLE PAN SERVES 30 **ORDER BY 9AM ON WEDNESDAY FOR FRIDAY**



Kugels

POTATO, FRUIT NOODLE, CARROT, BROCCOLI*, BUTTERNUT, ZUCCHINI OR SWEET POTATO

\$65.00 WHOLE PAN (SERVES 24)

*ADDTIONAL \$15 FOR WHOLE PAN
ORDER BY 9AM ON WEDNESDAY FOR FRIDAY





2-DAY ADVANCE NOTICE REQUIRED
INDIVIDUALLY DOUBLE WRAPPED IN MICROWAVABLE CONTAINERS
(OR CHINA IF REQUESTED), PLASTICS & NAPKINS INCLUDED

BREAKFAST

Continental Breakfast Plate

Plain bagel, cream cheese, breakfast pastry & yogurt \$20.99 ea.

GF Option: \$22.99 ea.

Individual Fish Plate

Nova lox, whitefish salad, sable, muenster cheese, cream cheese, tomato, cucumber, plain bagel, breakfast pastry & fruit plate \$25.99 ea. GF Option: \$27.99 ea.

Hot Breakfast Plate

Scrambled eggs, hash browns, choice of pancakes, waffles or French toast with syrup, bagel, cream cheese, fruit plate & danish \$34.99 ea.

SNACKS

Hors D'oeuvres Plate

10 pieces (chef's choice) meat, dairy or pareve \$34.99 ea.

Mediterranean Plate

Pita points with hummus, olives, red onion, peppers, cherry tomatoes and balsamic glaze
\$24.99 ea.

Fruit & Cheese Plate

Variety of seasonal fruits, crackers, cheeses, pita, hummus & nuts \$19.99 ea.

LUNCH OR DINNER

served with a dinner roll, mixed green salad, an entrée of your choice, Chef's choice of two side dishes and Chef's choice of dessert

RIB EYE STEAK	\$59.99 EA.
GRILLED CHICKEN BREAST	\$56.99 EA.
HALF ROTISSERIE CHICKEN	\$56.99 EA.
ROASTED SALMON	\$64.99 EA.
VEGETARIAN STUFFED PEPPERS	\$44.99 EA.
VEGETARIAN GRILLED TOFU	\$44.99 EA.

DESSERTS & SWEETS

All bakery is Veg, DF & Nut Free Unless Notated

FRESH FROM THE OVEN PLATTER

Assorted cookies, rugelach, mini brownies, strudel twists, and rainbow cookies

\$7.99 PER PERSON

BREAKFAST TREATS PLATTER

Variety of fruit Danishes, mini muffins, and rugelach

\$6.99 PER PERSON

CHOCOLATE LOVERS PLATTER

Mini chocolate cupcakes, rum balls, eclairs, and ganache diamonds

\$8.99 PER PERSON

FRUIT PIES

Apple, blueberry, cherry, and lemon

\$14.99 EACH

COOKIES GALORE PLATTER

Chocolate chip, black & white, Chinese almond, linzer tarts, and chocolate lace cookies (contains nuts)

\$6.99 PER PERSON

MINI DANISH PLATTER

25 pieces of our fresh baked assorted pareve fruit Danishes

\$25.99 EACH

YOYO COOKIE PLATTER

20 pieces of assorted cookie sandwiches filled with buttercream icing

\$24.99 EACH

CANDY & FRUIT TRAYS

Six Section Candy Tray \$25.99 Acrylic Platter \$49.99 Six Section Dried Fruit Tray \$23.99

CAKES VARIETY OF FLAVORS AND FILLINGS AVAILABLE

8" - \$24.99 10" - \$38.99 Half Sheet - \$59.99 Full Sheet - \$84.99



ORDERS MUST BE PLACED BY THURSDAY 10AM AND DELIVERY FEES VARY BASED ON LOCATION

SHABBAT DINNER

Grape Juice

Challah Rolls

Garden Salad & Dressing

Chicken Schnitzel or Teriyaki Chicken Breasts

Roasted Vegetables

Rosemary Red Potatoes

Chocolate Babka

\$94.99 PER PACKAGE

SHABBAT LUNCH

Grape Juice

Challah Rolls and Rye Bread

Garden Salad & Dressing

Sliced Roast Beef, Roasted Turkey Breast, Corned Beef or Pastrami (Choose 3)

Pickles, Lettuce, Tomatoes, Mustard and Russian Dressing

Choose Two: Macaroni Salad, Israeli Salad, Potato Salad or Coleslaw

Brownies and Blondies

\$79.99 PER PACKAGE

SEUDAH SHLISHIT

Challah Rolls

White Meat Tuna Salad and Egg Salad

Pickles

Potato Chips

Israeli Salad and Sesame Noodles

Assorted Cookies

\$56.99 PER PACKAGE

TO ORDER CALL 301-946-6500



ADDITIONAL INFORMATION



POLICIES

All platters have a 10 guest minimum

Orders must be placed at least 48 hours in advance

Delivery is offered between 7:00am and 5:00pm, Monday through Friday.
Sundays 8:00am to 3:00pm
(based on availability)
We require an hour window

All orders are sent on disposable platters. Items that need to be heated will be sent in tins. All plattered items sent with serving pieces.

All orders must be paid in advance prior to pickup or delivery.

Local taxes apply.

Cancellations must be made at least 24 hours in advance or will be charged the full amount.

We do our best to accommodate allergies, but airborne allergens are possible.

DISPOSABLES

Clear 6" Plate (20 Count) - \$4.49 Clear 7" Plate (20 Count) - \$5.99 Clear 9" Plate (20 Count) - \$7.99 Clear 10" Plate (20 Count) - \$9.99 Clear 10oz Tumbler (16 Count) - \$2.99 Clear Utensils (48 Count) - \$2.99

White China Look 6" Plate (20 Count) - \$4.99 White China Look 7" Plate (20 Count) - \$5.99 White China Look 9" Plate (20 Count) - \$8.99 White China Look 10.25" Plate (20 Count) - \$9.99 Silver Look Utensils (24 Count) - \$2.99

Vanity Fair Dinner Napkins (40 Count) - \$3.69 Clear Shot Cups(50 Count) - \$3.99

EVENT STAFF

Upon request, we can reserve our event staff at an additional charge with a four-hour minimum. They will assist with setup, breakdown, refill buffet, and clearing.

CHECK LIST

- Delivery time frame
- Event location
- Final quest count
 - Allergies
- Plastics supplies
 - Drinks
 - Linens
- Tables
- Waitstaff
- Any additional equipment required





Fresh. Inspired. Memorable.