



Nourish the People

Menu

→ 2023

Enjoy!

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Our Mission

To nourish DC's workplaces
without compromise.

Our Process

ORDERING

2 EASY WAYS TO ORDER:

- Call: 703.812.7878 x 227
between 8am-4pm, Monday – Friday
- Email: info@monumentalfood.com

All orders must be placed 48 hours in advance and have a \$250 delivery minimum. With less than 48 hours' notice, menu options are subject to availability. Cancellations must be received at least 48 hours prior to your event.

DELIVERY & SETUP

We deliver breakfasts, lunches, dinners, and receptions for groups ranging from 10 guests to several hundred people. Delivery is available as early as 6:00am and as late as 6:00pm, Monday through Friday. Please inquire about deliveries outside of these times. Our delivery fees, which include setup, start at \$40 and are determined by event size, location, and load-in process. We do ask for a 30-minute window, with 15 minutes on each side of your target delivery time.

BILLING

We accept payment via VISA, Mastercard or American Express. Payment is due in full prior to delivery.

PRESENTATION

Your corporate drop-off order will be artfully presented on disposable white platters. Disposable chafing dishes are available for \$9.50 each (includes pans and sterno). Presentation on white china and in stainless steel chafing dishes is available upon request for an additional fee.

DISPOSABLES

White eco-friendly disposables (plates, napkins, cutlery, cups) and clear serving utensils are available for purchase. China, flatware, and glassware are available upon request for an additional fee.

ADDITIONAL SERVICES

Our sister company, Main Event Caterers, is available to help with all your full-service needs, including staff, décor, linens, equipment, and more.

Breakfast

CONTINENTAL

HOT

SPECIALTY BREAKFAST BOXES

Continental

→ MIN 10, UNLESS OTHERWISE STATED

SIGNATURE BREAKFAST PLATTER

N

\$85 PER PLATTER (serves 10-12)

Sweet & savory breakfast pastries, breads & treats

RISE & SHINE

\$5/PP

Mini muffins, filled and plain croissants, danish

CROGELS

VT

\$79 PER DOZEN

Croissant meets everything bagel, cream cheese

AVOCADO TOAST BAR

VT

\$90 PER PLATTER (serves 10)

Avocado smash, tomato, feta, herbs

SEASONAL FRUIT DISPLAY

V GF

\$6/PP

Ripe fruit, berries, tropical touches

FRUIT SALAD BOWL

V GF

\$7/PP

Berries, dragon fruit, kiwi, mint

STRAWBERRY CHIA PUDDING CUP

V GF

\$6 EACH, MIN 6

Dragon fruit, berries, honey

COCONUT CHIA PUDDING CUP

V GF

\$6 EACH, MIN 6

Berries, cacao, pepita, sea salt

VANILLA PARFAIT

V

\$6 EACH, MIN 6

Passion fruit, berries, crunchy granola

HARD BOILED EGGS

\$2.75 PP

Hot

→ MIN 10

ALL AMERICAN BREAKFAST

GF D

\$12/PP

BOTH BACON & SAUSAGE + \$2/PP

Scrambled eggs (contain dairy), potato hash, thick-cut bacon or chicken sausage patties

PERSONAL QUICHE (2 pcs)

\$7/PP

Caramelized leek, egg, cheddar, fresh herbs

HOMEMADE FRITTATA (2 pcs)

\$7/PP

Bacon & swiss or roasted vegetable & parmesan

ENGLISH MUFFIN SANDWICHES

\$8 EACH

- English muffin, scrambled egg, bacon & white cheddar
- English muffin, scrambled egg, pork sausage & white cheddar
- English muffin, scrambled egg & white cheddar

Specialty Breakfast Boxes

→ \$13 EACH

VEGAN BREAKFAST BOX

V

Morning glory muffin, date caramel, mixed berries

SAVORY VEGAN BREAKFAST BOX

V GF

Vegan frittata, potato hash, tomato jam

GF BREAKFAST BOX

GF

Flourless cake, date caramel, mixed berries

SAVORY GF BREAKFAST BOX

GF

Vegetable frittata, potato hash, tomato jam

Lunch

SANDWICHES

CHIPS

SIDE SALADS

Signature Sandwiches

→ MIN ORDER OF 10, MAX 5 SELECTIONS

PROSCIUTTO & MOZZARELLA

\$12 each

Tomato aioli, arugula, focaccia

TURKEY & BRIE

\$12 each

Apple butter, watercress, ciabatta

STEAK & GOAT CHEESE

\$13 each

Pesto, red pepper aioli, focaccia

JAPANESE EGG SALAD VT

\$11 each

Chives, sliced challah

CHICKEN TZATZIKI

\$12 each

Grilled veggies, hummus, romaine

CRISPY EGGPLANT VT

\$12 EACH

Tomato, basil, ricotta

CHICKEN MOZZARELLA

\$13 EACH

Tomato, garlic aioli, fresh basil

CAULIFLOWER SHAWARMA V

\$12 EACH

Hummus, tahini & cilantro

CHICKEN SALAD

\$12 EACH

Grapes, watercress, sourdough

PERUVIAN CHICKEN

\$11 EACH

Plantain, aji sauce, baguette

ROAST BEEF & CHEDDAR

\$12 EACH

Shallot, horseradish aioli, brioche

P-BLT

\$13 EACH

Prosciutto, pepper jack, aioli

SMOKED SALMON

\$14 EACH

Caper aioli, fresh herbs on a crogel (everything bagel meets croissant)

HAM & HAVARTI

\$12 EACH

Apricot aioli, dijon aioli, pretzel roll

TUNA SALAD

\$12 each

Mango chutney, croissant

LOBSTER SALAD

\$15 each

Tarragon, croissant

TURKEY & CHEDDAR

\$12 each

Truffle aioli, dijon, pretzel bread

ITALIAN SUB

\$13 each

Deli meats, provolone, sub roll

GOCHUJANG TOFU V

\$12 each

Cilantro, sesame, scallion

SPRING PEA FALAFEL V

\$12 each

Red pepper hummus, cucumber, lavosh

Sandwich Packages

→ MIN 10

EXECUTIVE BOXED LUNCH

\$18 EACH

Sandwich, pasta or grain salad, cookie/bar

SANDWICH BUFFET

\$16.50 PP

Sandwich, any side salad, cookie/bar

SANDWICH DEAL

\$14 PP

Sandwich, chips, cookie

Classic Chip Favorites

INDIVIDUAL BAGS OF YOUR FAVORITE BRANDED CHIPS, POPCORN & SNACKS

\$2.50 EACH

Green Salads

→ MIN 10

BABY MIXED GREENS

V GF

\$5 PP

Fresh herbs, seasonal farm vegetables

BABY KALE SALAD

VT GF

\$6 PP

Beets, pickled shallot, chevre, pepita

LITTLE GEM CEASAR

VT

\$6 PP

Parmesan, black pepper, chive, taralli crouton

ARUGULA SALAD

N

\$6 PP

Fig, candied pecan, torn mozzarella, scallion baton

CHOICE OF DRESSING

→ Orange Balsamic Vinaigrette

V GF

→ Dijon Honey Vinaigrette

V GF

→ Black Pepper Parmesan

VT GF

→ Green Tahini Dressing

V GF

Vegetable Salads

→ MIN 10

COMPRESSED WATERMELON

VT

\$7 PP

Feta, pomegranate, chive, balsamic

PANZANELLA

\$7 PP

Tomato, caper, olive, arugula

HEIRLOOM TOMATO BURRATA

VT

\$8 PP

Charred shallots, basil crisp, truffle

Pasta & Grain Salads

→ MIN 10

ROOT VEGETABLE SALAD

VT GF N

\$6 PP

Colorful root vegetables, herbs

LEMON ORZO SALAD

VT

\$6 PP

Shaved asparagus, feta, spinach

PASTA CASA BUONA

VT

\$6 PP

Confit tomato, broccolini, soft herbs, grated parmesan

SOBA CRUNCH

V GF

\$6 PP

Edamame, cabbage, roasted broccolini, sesame

FARRO SALAD

VT

\$6 PP

Sundried tomato pesto

Room Temp. Entrées

ENTRÉES

COMPOSED BOWLS

Room Temperature Entrées

→ MIN 10

WISCONSIN AVENUE

\$22/PP

- Lemon oregano marinated chicken
- Honey ginger shrimp skewers
- Orzo pasta salad
- Mixed baby greens salad with lemon vinaigrette

CONNECTICUT AVENUE

\$22/PP

- Mint crusted salmon fillet
- Organic chicken with lemon, garlic & oregano
- Heirloom tomato & burrata salad
- Pasta casa buona salad

NEW YORK AVENUE

\$21/PP

- Blackened flank steak with corn chipotle relish
- Blackened salmon with pineapple black bean salsa
- Farro salad
- Baby kale salad

RHODE ISLAND AVENUE

\$21/PP

- Spiced brined chicken breast with fennel
- Garlic basil marinated skirt steak with pastina & parmesan
- Watermelon salad
- Zesty arugula salad

CONSTITUTION AVENUE

\$22/PP

- Pan seared rainbow salmon with mango salsa
- Sliced blueberry bbq glazed chicken breast
- Little gem caesar salad
- Lemon orzo pasta salad

GF

Composed Bowls

→ MIN 10, 4 SELECTIONS

→ \$16 EACH

SOUTHWESTERN BOWL

Grilled chicken, quinoa, salad greens, pico de gallo, roasted corn, black beans & avocado with chipotle-lime dressing

MODERN COBB BOWL

Chopped romaine, roast chicken, bacon, tomato, egg, avocado & goat cheese w parmesan peppercorn dressing

POKE BOWL

Seared salmon, sushi rice, cucumber, edamame, scallions, wonton crisps and sesame with tamari dressing

THAI SOBA BOWL

Sesame tofu, soba noodles, carrots, broccoli, green onion, crushed peanuts with pad thai dressing

VEGGIE SUPERFOOD BOWL

Quinoa, kale, shaved brussels sprouts, chickpeas, Moroccan sweet potatoes and dried cranberries with tahini dressing

BRAZILIAN STEAK BOWL

Cilantro-rice salad, sweet potato, grilled corn, salsa, Chipotle lime dressing

GF

GF

GF

V GF N

V GF

GF

Hot Entrées

HOT ENTRÉES

HOT PLANT-BASED ENTRÉES

COMPOSED BUFFETS

SIDES

Hot Entrées

→ MIN 10

PETITE BEEF TENDERLOIN MEDALLIONS

\$24/PP

Cherry-port reduction, sweet potato puree, fresh herbs

HONEY ROASTED CHICKEN BREAST

\$13/PP

Roasted + honey-herb velouté, Pacific northwest vegetable medley

GOLDEN CHICKEN PARMESAN

\$14/PP

Garlic-herb noodles, fresh mozzarella, marinara, fresh herbs

CHICKEN PROVENCAL

\$14/PP

Herbes de provence, lemon, white wine, olives

SHRIMP SCAMPI

\$17/PP

White wine, shallot, chili flake, garlic, gemelli pasta, confit tomatoes

CHESAPEAKE LUMP CRAB CAKE

\$20/PP

Old Bay, lemon essence, seasonal vegetable succotash

15-HOUR SOUS VIDE BEEF SHORT RIB

\$18/PP

Red wine demi-glace, sweet potato puree, fresh herbs

GRILLED MAHI MAHI

\$17/PP

Brown butter, seasonal vegetable succotash

GRILLED SIRLOIN CARNE ASADA

\$18/PP

Fresh chimichurri + piquillo, Pacific Northwest vegetable medley

SHORT SMOKED NORWEGIAN SALMON

\$18/PP

Orange-tarragon cream, Pacific northwest vegetable medley

Composed Buffets

→ MINIMUM OF 10

MEXICAN FEAST

\$20/PP

- Carne asada
- Yucatan chicken
- Baby greens salad
- Fajita vegetables
- Black beans and Mexican rice
- Flour tortillas & tortilla chips
- Homemade salsas: pico de gallo, fire-roasted chipotle
- Lime wedges, cilantro-onions, sour cream, diced tomatoes, lettuce, cheddar cheese

MEDITERRANEAN ISLES

\$20/PP

- Chicken souvlaki
- Chickpea falafel
- Cucumber tzatziki sauce
- Seasonal roasted vegetables
- Rice pilaf
- Classic hummus & pitas
- Little gem Caesar salad

AMERICAN BBQ

\$20/PP

- Smoky bone-in chicken
- Texas beef brisket
- Market slaw
- Five cheese mac 'n cheese
- Tossed kale salad

Plant-Based Hot Entrées

→ MIN 10

PORCINI STUFFED PASTA

\$18/PP

Spring mushrooms, vegetable demi glace, tarragon oil, ricotta

VT

ENOKI MUSHROOM “CRAB” CAKES

\$18/PP

Remoulade, chive, fennel pollen, lemon essence

VT

LASAGNETTE OF ARTICHOKE

\$18/PP

Pistou, wilted frisée + crushed hazelnut

VT

MISO SMOKED TEMPEH

\$18/PP

Peach relish, mirin steamed sushi rice, wok-fried Chinese long beans

V

Hot Sides

→ MIN 10

CORN PUDDING BRÛLÉE

\$5/PP

Parmesan, white cheddar, fresh herbs

VT

WHITE CHEDDAR MAC + CHEESE

\$5/PP

Cavatappi pasta, parmesan, white cheddar, fresh herbs

VT

POTATO + PARSNIP PUREE

\$4/PP

Parmesan, nutmeg dust, toasted coriander

VT GF

JEWEL SAFFRON RICE

\$4/PP

Saffron, red raisin, golden raisin, cilantro + parsley, coriander, mirepoix

VT GF

CACIO E PEPE POTATOES

\$4/PP

Gold fingerling potatoes, grated parmesan, black + white pepper, fresh herbs

VT GF

BROWN BUTTER ASPARAGUS + PEAS

\$4/PP

Fresh asparagus, brown butter peas, fresh herbs, black pepper

VT GF

BROCCOLINI + GREMOLATA

\$5/PP

Charred broccolini, lemon zest, garlic + fresh herb sprinkle

V

MISO MALIBU CARROTS

\$5/PP

Miso tamari, tamarind glaze, black sesame, cilantro

VT

WOK-FRIED GREEN BEANS

\$4/PP

Miso tamari, white sesame, cilantro

V

ROASTED SEASONAL VEGGIES

\$4/PP

Seasonal vegetables, olive oil, fresh herbs + garlic

V GF

BALSAMIC BRUSSELS

\$5/PP

Balsamic drizzle, fresh herbs

V GF

Desserts & Snacks

DESSERTS

SNACK PACKS

CLASSIC CHIP FAVORITES

FRUIT

Desserts & Snacks

→ MIN 10

GOURMET COOKIES

N

\$4/PP

Heath Bar crunch, chocolate chip, triple chocolate, oatmeal raisin

BROWNIES & BARS

\$4/PP

Double fudge brownies, meyer lemon bars, blondies

BROWN BUTTER RICE KRISPIES TREATS

\$4/PP

Browned butter, marshmallow & cereal

PETITE SWEET DISPLAY

N

Large \$165 (serves 20-25)

Small \$90 (serves 10-15)

→ Tiny Tarts

→ Puffs

→ Petite Fours

→ Shooters

WHOOPIE PIES

\$4.50/PP

Seasonal flavor

SALTED CARAMEL BUDINO CUPS

\$4/PP

Cookie crunch, chocolate curl

VEGAN CARAMEL BAR

V N

\$4/PP

Dark choc ganache, hazelnuts

FLOURLESS DARK CHOCOLATE TORTE

GF N

\$4.50/PP

Pistachio, dark chocolate mirror glaze + pistachio brittle

FLOURLESS LEMON DRIZZLE CAKE

GF V

\$4.50/PP

Lavender and lemon curd + vegan meringue

SNACK PACK

\$6/PP

Rx bars, Kind Bars, Epic jerky, Nut butters

TRAIL MIX BAR

VT

\$6/PP, MIN 20

Banana chips, dried cherries, butterscotch chips, pumpkin seeds, pistachios and M&Ms

CLASSIC CHIP FAVORITES

\$2.50 EACH

Individual bags of your favorite branded chips, popcorn & snacks

GARDEN CUPS

GF V

\$4 EACH, MIN 20

Individual crudites cups with green tahini dip

FRUIT & CHEESE DISPLAY

VT

\$6.50/PP

Cubed cheese, seasonal fruit & crackers

VANILLA PARFAIT

VT

\$6 EACH, MIN 6

Passion fruit, berries, crunchy granola

Hors D'oeuvres

HORS D'OEUVRES

RECEPTION DISPLAYS

Hors D'oeuvres

→ MIN 10

SHRIMP COCKTAIL

\$3 PER PIECE

Bloody mary cocktail sauce,
lemon wedges

GF

CRYSTAL SHRIMP TEMPURA

\$3 PER PIECE

Duck sauce

FRIED CHICKEN SLIDERS

\$4 PER PIECE

Honey mustard & pickles

TWO-BITE ANGUS SLIDERS

\$4.50 PER PIECE

Ketchup, sesame bun

FRANKS IN A BLANKET

\$2.50 PER PIECE

Honey mustard dip

TWO-BITE ANGUS SLIDERS

\$4.50 PER PIECE

Ketchup, sesame bun

**WAFFLED-COATED
CHICKEN SKEWERS**

\$4 PER PIECE

Chipotle maple syrup

SPANIKOPITA PUFFS

\$3 PER PIECE

Spinach, feta

VT

IMPERIAL SPRING ROLLS

\$3 PER PIECE

Duck sauce

VEGGIE SAMOSA

\$3 PER PIECE

Tamarind dip

CAPRESE SKEWERS

\$3 PER PIECE

Balsamic drizzle

Reception Displays

→ MIN 10

BABY CRUDITES

\$5/PP

Baby carrot, radish, cucumber,
green bean, edible flowers,
green tahini + carrot hummus

V GF

MEZZE SPREAD

\$7/PP

Garlic hummus + baba ganoush +
labneh w/pita, grape leaves, baby
cucumber + radish w/tzatziki,
crisp Mediterranean crackers, feta,
cucumber + tomatoes**CUBE-TASTIC
CHEESE BOARD**

\$6/PP

Domestic cubed cheese with
artisan crackers**ARTISAN CHEESE**

\$9/PP

\$9/pp, add Charcuterie \$6pp

Fruit garnish, toasted nuts,
crostini + flatbread**ANTIPASTO DISPLAY**

\$10/PP

Castelvetrano olives, parmesan
shards, green grapes, prosciutto,
taralli crackers

Plant-Based Menu

SALADS

ENTRÉES

DESSERTS

Salads

→ MIN 10

COMPRESSED

WATERMELON \$7/pp

Feta, pomegranate, chive, balsamic

VT

BRAISED BABY FENNEL \$7/pp

Candied shallot, marigold, saffron oil

V

HEIRLOOM TOMATO

BURRATA \$8/pp

Charred shallots, basil crisp, truffle

VT

VT

Entrées

PORCINI PASTA \$18/pp

Spring mushrooms, vegetable demi glace, tarragon oil, ricotta

VT

ENOKI MUSHROOM

“CRAB” CAKES \$18/pp

Remoulade, chive, fennel pollen, lemon essence

VT

LASAGNETTE OF

ARTICHOKE \$18/pp

Pistou, wilted frisée + crushed hazelnut

VT

MISO TEMPEH \$18/pp

Peach relish, mirin steamed sushi rice, wok-fried Chinese long beans

V

Desserts

CARAMEL BAR \$3.50/pp

Dark choc ganache, hazelnuts

V N

FLOURLESS DARK

CHOCOLATE TORTE \$4.25/pp

Pistachio, dark chocolate mirror glaze gold dust + pistachio brittle

GF N

FLOURLESS LEMON

DRIZZLE CAKE \$4.25/pp

Lavender and lemon curd + vegan meringue

GF V

Beverages & Utensils

JUICE

WATER

SODA

LEMONADE

COFFEE & TEA

ECO TABLEWARE & SERVING PIECES

Beverages

SIMPLY JUICES

\$3 EACH

Orange, cranberry, apple

NIXIE SPARKLING WATERS

\$2.50 EACH

Watermelon, strawberry, peach black tea

SOFT DRINKS

\$2.25 EACH

Coke, Diet Coke, Ginger Ale, Sprite

BOTTLED TEA

\$3 EACH

Half & half, peach

ICED TEA

\$25 PER GALLON

Sweet or unsweet

FRESH SQUEEZED LEMONADE

\$25 PER GALLON

OPEN MINERAL WATER

\$3 EACH

Still or sparkling

BOX OF HOT COFFEE

\$25 PER GALLON

Cream, sweetener, cups, wooden stirrers

BOX OF HOT WATER

\$24 PER GALLON

Herbal teas, honey, wooden stirrers

Utensils

ECO TABLEWARE

\$2.50 PP

Plate, dessert plate, f/k/s napkin combo, cocktail napkin, cold beverage cup

SERVING PIECES

\$1 EACH

Serving spoon, tong, ladle

ICE BUCKET + SCOOP

\$6 EACH

DISPOSABLE CHAFING DISH

\$9.50 EACH

Sterno, aluminum pans

Thank You!

FOLLOW US & SEE WHAT WE'RE UP TO:

@MONUMENTALFOOD