



Wedding Menu

2022

*Fresh
Connections*
— FCCATERING.COM —



Hors D'oeuvres

priced by the dozen

Hot

Mini Crabcakes | cajun remoulade | \$55

Coconut Shrimp | thai sweet chili sauce | \$65

Chicken Satay | peanut sauce | \$55

Brisket Sliders | gochujang bbq | \$55

Coconut Chicken Skewers | mango chili sauce | \$55

Mini Beef & Chicken Empanadas | chimichurri | \$55

Thai Turkey Meatball Kabob

| pineapple | peppers | rum glaze | \$45

Beef Tenderloin Sliders | horsey sauce | red onion | \$65

Fried Bacon Wrapped Oysters | tabasco vinaigrette | \$ 55

Chicken Tikka Skewers | cucumber raita | \$45

Crab Dip Tarts | lump crab | brie | parmesan | \$55

BBQ Shrimp | blackened & grilled | \$55

Chicken Potstickers | soy ginger sauce | \$48

Mini Beef Wellington | mushroom duxelles

| puff pastry | bordelaise sauce | \$55

Mini Tacos | braised beef tenderloin

| cilantro lime slaw | crema | \$55

Mini Quiche | assorted flavors | \$45

Cold

Chili Lime Shrimp Cup

| grilled shrimp | crema | cabbage | \$45

***Smoked Salmon Crostini**

| cream cheese | cucumber | capers | dill | \$65

Mini Lobster Roll | brioche bun | tarragon aioli | \$55

***Seared NY Strip** | grilled onion tapenade

| crostini | aioli | \$55

Smoked Duck Confit | crispy wonton

| frisée | soy-ginger dressing | \$55

***Beef tartare** | brioche | harissa aioli

| pickled onion | chopped egg | \$55

***Ahi Tuna** | wonton crisp | wasabi cream

| soy glaze | cilantro | \$55

Grilled & Chilled Shrimp | chimichurri | \$55

Deviled Eggs | crispy prosciutto | chives | \$45

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Hors D'ouerves

priced per dozen

Vegetarian

Hot

Mini Brie en Croûte | honey | caramelized onion | \$45

Leek & Gruyere Tarts

| braised leeks | savory pastry | \$35

Soft Pretzel Bites | grain mustard | \$35

Spanakopita | spinach | feta | phyllo | \$45

Spinach & Artichoke Tart | creamy spinach filling

| savory pastry | \$45

Veggie Samosas | potato | peas | cucumber raita | \$45

Fried Mac n' Cheese Bites | panko breaded | \$35

Brie Raspberry Phyllo Rolls | crispy phyllo | \$45

Spring rolls | sweet & sour sauce | \$45

Flatbread | mozzarella | basil | olive oil | \$45

Southwest Eggrolls | chipotle ranch | \$55

Cold

Cucumber Tomato Bites | herb cream cheese | \$35

Mediterranean Mozzarella Skewers | sundried tomato

| kalamata olive | artichoke | herb oil | \$35

Chilled Corn Soup Shooter | chive oil | \$45

Cucumber Tea Sandwich | dill cream cheese | \$35

Tomato & Basil Bruschetta | crostini

| balsamic reduction | parmesan | \$45

Brie, Apple Crostini | red onion jam | \$35

Moroccan Hummus | pita chip | olive tapanade | \$45

Appetizers

Large Format / Platters

Cheese & Charcuterie Board

Chef's selection of cured meats, assorted cheese, bread, crackers & accoutrements

Small (serves 15) \$105

Medium (serves 35) \$245

Large (serves 75) \$525

Cheese Board

Chef's selection of cheese, bread, crackers & accoutrements

Small (serves 15) \$105

Medium (serves 35) \$245

Large (serves 75) \$525

Crudite Board

fresh cut seasonal vegetables, buttermilk dressing, tzatziki & onion dip

Small (serves 15) \$75

Medium (serves 35) \$125

Large (serves 75) \$225

Baked Brie en Croûte \$75

(serves 15-20 guest)

apple & orange chutney | toasted baguette | crackers

Spinach & Artichoke Dip \$10/pp

griddled pita

Buffalo Chicken Dip \$10/pp

corn tortilla chips

Crab Dip \$15/pp

lump crab | brie | parmesan | toasted baguette

Mexican Street Corn Dip \$10/pp

corn tortilla chips

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Additional

Raw Bar

Served chilled with cocktail sauce,
mignonette, lemon, drawn butter & crackers

Jumbo Shrimp Cocktail | \$55/dozen

*Oysters on the Half Shell | \$48/dozen

King Crab Legs | Market Price

Lobster Tail | 4oz | Market Price

*Ceviche Bar \$25/pp

marinated shrimp | scallops | squid
| lime | jalapeño | tortilla chips | aioli | crema
| pickled chilis | pico de gallo | avocado

*Caviar Bar - 100g - \$575 - serves 30

osetra caviar | blini | crackers |
buttered brioche | sour cream | fines herbs
| chopped onion | chopped egg

Carving Station

Smoked Brown Sugar Brined Turkey Breast | \$25/pp

Selection of mustards | aioli |
seasonal fruit compotes | potato slider rolls

*Slow Roasted Prime Rib \$40/pp

au jus | horseradish cream sauce | potato slider rolls

*Maple-Bourbon Glazed Berkshire Pork Loin \$35/pp

Selection of mustards | aioli |
seasonal fruit compotes | potato slider rolls

*Grilled Whole Beef Tenderloin | \$45/pp

Selection of mustards | aioli |
horseradish cream sauce | potato slider rolls

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Buffet Packages

\$85/pp

Barbecue

slow smoked beef brisket
pulled smoked chicken | slider rolls
mac & cheese | cornbread muffins
baked beans | grilled seasonal vegetable
bbq sauces | coleslaw | banana pudding

Italian

chicken parmesan | beef & pork meatballs
herb cheese manicotti | garlic herb focaccia
caeser salad | ricotta pistachio cake | mini cannolis

Mexican

beef barbacoa | guajillo marinated grilled
chicken | vegetable & cheese quesadillas
lime crema | queso fresco | guacamole
corn & flour tortillas | fire roasted salsa | charro
beans | jasmine rice | southwestern chopped salad
| mexican wedding cookies

Asian

general Tso's chicken | beef stir-fry
jasmine rice | crispy wonton noodles
vegetable egg rolls | fortune cookies
angel hair pasta salad

Greek

lamb & chicken kabobs | long grain rice
falafel | pita bread | greek salad | tzatziki
marinated red onion, cucumber & tomato
| olives | feta | baklava

Southern

fried chicken | slow smoked pulled pork | biscuits |
roasted garlic mashed potato | corn succotash
wedge salad | coconut cake

Custom Buffet

\$85/pp Includes warm brioche rolls with sea salt whipped butter

Choose 1 Salad

Mixed Greens Salad | organic greens | cucumber

| tomato | chives | white balsamic vinaigrette

Caesar | baby romaine | garlic croutons

| parmesan | anchovy-herb dressing

Choose 2 Entrées

Wood-Fired Filet Mignon

| roasted wild mushrooms | sauce bordelaise

Grilled Coho Salmon | garlic butter poached

potato | haricots verts | lemon beurre blanc

Herb Roasted Chicken Breast Roulade

| wild mushroom gravy

Bourbon Pecan Chicken Breast | whiskey sauce

12 Hour Braised Short Rib | fried onion | braising jus

Slow Smoked Pork Shoulder | red eye gravy

Wild Mushroom Gnocchi

| rosemary beurre blanc | grilled scallions

Pan Roasted Sea Bass | chili vinaigrette | arugula | artichoke

Grilled Coho Salmon | lemon beurre blanc

Prosciutto Wrapped Pork Tenderloin | smoky gravy

Choose 1 Vegetable Side

Sautéed Haricot Verts | garlic & shallot

| white wine | butter

Grilled Asparagus | garlic butter

Roasted Brussel Sprouts | bacon

| caramelized onion | apples

Ratatouille | eggplant | squash | fines

herbs | roasted tomato sauce

Roasted Seasonal Vegetables | olive oil

| rosemary | garlic

Choose 1 Starch Side

Goat Cheese Polenta

Roasted Garlic Potato Puree

Parmesan Barley Risotto

Garlic Butter Poached Potato

Horseradish Potato Dauphinois

Rice Pilaf

Choose 1 Dessert

Assorted Mini Desserts | dozen

Chocolate Chip Cookies | dozen

Double Chocolate Brownies | dozen

Plated Dinner - Tier 1

\$100/pp Includes warm brioche rolls w/whipped butter

April - September

Salad - Choose 1

Mixed Greens Salad | organic mesculin
| cucumber | tomato | chives | parmesan
| white balsamic vinaigrette

Caesar | baby romaine | garlic croutons
| parmesan | anchovy-herb dressing

Entrées - Choose 2

Wood-Fired Filet Mignon | roasted garlic potato puree
| roasted wild mushrooms | red wine demi glace

Grilled Coho Salmon | garlic butter
poached potato | haricots verts | lemon beurre blanc

Herb Roasted Chicken Breast Roulade
| roasted garlic potato puree | wilted
spinach | wild mushroom gravy

12 Hour Braised Short Rib | roasted garlic
potato puree | haricots verts | braising jus

Smoked Bone-in Pork Chop
| byrd mill grits | braised greens | red eye gravy

Wild Mushroom Gnocchi
| rosemary beurre blanc | grilled scallions

October - March

Salad - Choose 1

Mixed Greens Salad | organic mesculin
| cucumber | tomato | chives | parmesan
| white balsamic vinaigrette

Caesar | baby romaine | garlic croutons
| parmesan | anchovy-herb dressing

Entrées - Choose 2

Wood-Fired Filet Mignon | roasted garlic
potato puree | roasted wild mushrooms
| red wine demi glace

Smoked Bone-in Pork Chop
| byrd mill grits | braised greens | red eye gravy

Wild Mushroom Gnocchi | rosemary
beurre blanc | grilled scallions

Grilled Coho Salmon | roasted garlic
potato puree | haricots verts | lemon beurre blanc

Maple Glazed Chicken Breast | roasted garlic
potato puree | wilted spinach | wild mushroom gravy

12 Hour Braised Short Rib | roasted garlic
potato puree | haricots verts | braising jus

Plated Dinner - Tier 2

\$125/pp Includes warm brioche rolls w/whipped butter

April - September

Salad - Choose 1

Kale Salad | sparkling vinaigrette | currants
| marcona almonds | pecorino | breadcrumb

Wedge Salad | buttermilk dressing | crispy bacon
| bleu cheese | chives | tomato

Bibb Salad | shaved fennel | citrus | pistachio
| gorgonzola | sparkling vinaigrette

Entrées - Choose 2

Wood-fired Prime Filet Mignon | garlic potato puree
| roasted asparagus | bordelaise | crispy onion

Pan Roasted Sea Bass | parmesan barley
risotto | chili vinaigrette | arugula | artichoke

Grilled Coho Salmon | forbidden rice | soy
butter sauce | sautéed broccolini

Herb Roasted Chicken Breast Roulade
| roasted garlic potato puree | pan jus
| sautéed haricot vert

Prosciutto Wrapped Pork Tenderloin
| goat cheese polenta | grilled asparagus | smoky gravy

Wild Mushroom Gnocchi
| rosemary beurre blanc | grilled scallions

October - March

Salad - Choose 1

Kale Salad | sparkling vinaigrette | currants
| marcona almonds | pecorino | breadcrumb

Bibb Salad | shaved fennel | citrus | pistachio
| gorgonzola | sparkling vinaigrette

Apple salad | goat cheese | organic greens
| candied pecans | dried cranberries
| cider vinaigrette

Entrées - Choose 2

Wood-fired Prime Filet Mignon
| roasted garlic potato puree

| roasted brussel sprouts | bordelaise | crispy onion

Pan Roasted Sea Bass | Parmesan barley
risotto | chili vinaigrette | arugula | artichoke

Grilled Coho Salmon | forbidden rice | soy
butter sauce | sautéed broccolini

Herb Roasted Chicken Breast Roulade
| roasted garlic potato puree | roasted
brussels sprouts | pan jus

Prosciutto Wrapped Pork Tenderloin
| goat cheese polenta | roasted root
vegetables | smoky gravy

Wild Mushroom Gnocchi | rosemary
beurre blanc | grilled scallions

Plated Dinner - Tier 3

\$150\pp Includes warm brioche rolls w/whipped butter

April - September

Salad - Choose 1

Strawberry Salad | toasted almonds | goat cheese
| sparkling vinaigrette | organic greens

Roasted Peach Salad | bibb lettuce | pinot noir
vinaigrette | marcona almonds | prairie breeze cheddar

Panzanella | heirloom tomato | organic greens | basil
croutons | mozzarella | balsamic reduction | olive oil

Entrées - Choose 2

Wood-fired Prime Filet Mignon | truffle potato
croquettes | creamed spinach | sauce bordelaise

Jumbo Lump Crabcake | celeriac remoulade
| gaufrette potato | grain mustard beurre blanc

Cherry Glazed Smoked Duck Breast
| parsnip puree | broccolini | cherry gastrique
Grilled Lamb Chops | roasted garlic potato puree
| grilled asparagus | braising jus

Prosciutto Wrapped Pork Tenderloin | goat cheese
polenta | grilled asparagus | smoky gravy

Wild Mushroom Gnocchi | rosemary beurre blanc
| grilled scallions | pecorino

October - March

Salad - Choose 1

Port Poached Pear | arugula | gorgonzola
| toasted walnuts | port vinaigrette

Apple salad | goat cheese | organic greens
| candied pecans | dried cranberries
| cider vinaigrette

Roasted Beet Salad | blood orange | organic
greens | goat cheese | creamy herb dressing

Entrées - Choose 2

Wood-fired Prime Filet Mignon | truffle
potato croquettes | creamed spinach
| red wine demi glace

Jumbo Lump Crabcakes | crispy celeriac | butternut
squash gratin | grain mustard beurre blanc

Cherry Glazed Smoked Duck Breast | parsnip
puree | crispy brussels sprouts | cherry gastrique

Grilled Lamb Chops | roasted garlic potato
puree | roasted root vegetables | braising jus

Prosciutto Wrapped Pork Tenderloin | goat cheese
polenta | crispy brussels sprouts | smoky gravy

Wild Mushroom Gnocchi | rosemary
beurre blanc | grilled scallions | pecorino

Desserts

Mini

\$55/dozen

Apple Crisp | oatmeal crumble

Sweet Potato Pie | chantilly cream

Chocolate Pecan Pie Bars

S'mores Trifle | chocolate cake | graham cracker

| ganache | toasted marshmallow

Ricotta Cheesecake | fruit compote | streusel

Cobbler | seasonal fruit | sweet biscuit

Chocolate Cake | chocolate ganache | chantilly cream

Croissant Bread Pudding | chocolate chip

Fresh Seasonal Fruit | honey | mint

Belgian Chocolate Cups

Chocolate Chip Cookies

Double Chocolate Brownies

Petit Fours

Plated

\$8/pp

Ricotta Cheesecake | raspberry sauce

| chantilly cream

Chocolate Layer Cake | hazelnut mousse

| chantilly cream

Seasonal Fruit Tart | marzipan

| hazelnut butter crust

Crème Brûlée | traditional vanilla custard

| fresh berries

Chocolate & Espresso Pot de Crème

| chantilly cream

Nutella Opera Torte | vanilla cake | hazelnut

joconde | nutella mousse | chocolate ganache

Late Night Snack Platters

priced per person

Burger Sliders | \$14

mini beef cheeseburger sliders with assorted toppings

Street Tacos | \$14

corn tortillas | braised beef tenderloin

| chopped onion & cilantro | crema | lime | avocado

Empanadas | \$12

meat, cheese and vegetable filled empanadas

| chimichurri | chipotle ranch

Nacho Bar | \$ 14

tortilla chips | cheese sauce | pickled jalapeño

| crema | pico de gallo | guacamole

Chicken Wings | \$16

buffalo sauce | bbq sauce | blue cheese dressing

| buttermilk ranch | celery

Pizzas | \$16

seasonal assortment of handmade pizzas

Popcorn Stand | \$8

truffle parmesan | bacon | salted caramel

| garlic butter

Chocolate Chip Cookie and Milk Shooters | \$6

Churros & Hot Fudge | \$8





Bar Packages



PRICE PER PERSON / PER HOUR

BEER AND WINE	1st Hour \$16.00	Each Additional Hour \$10.00
PREMIUM	1st Hour \$19.00	Each Additional Hour \$11.00
DELUXE	1st Hour \$22.00	Each Additional Hour \$13.00
LUXURY	1st Hour \$26.00	Each Additional Hour \$14.00



Consumption Bar

	PREMIUM BAR	DELUXE BAR	LUXURY BAR
SPIRIT SELECTIONS	\$11.00 per Drink	\$12.00 per Drink	\$14.00 per Drink
GIN	Seagrams	Tanqueray	Bombay Sapphire
VODKA	Smirnoff	Tito's	Ketel One
RUM	Bacardi Silver	Captain Morgan Bacardi Silver	Mount Gay Black Barrel
TEQUILA	Sauza Silver	Jose Cuervo Gold	Herradura Silver
SCOTCH	Tomatin 12 year	Glenmorangie 10 yr	Johnnie Walker Black Glenfiddich 12 yr
BOURBON/RYE WHISKEY	Jim Beam	Jack Daniel's Maker's Mark	Woodford Reserve Bulleit Rye
BEER	Miller Lite, Flying Dog, Yuengling, Corona, Stella Artois, Heineken, Dogfish Head, Devils Backbone, New Belgium, Angry Orchard Hard Cider(GF)		

PRICE PER DRINK:

Imported & Domestic Beers \$8.00 Each

Soft Drinks \$5.00 Each

Bottled Water \$5.00 Each



8424 A Lee Hwy,
Fairfax, VA 22031

703-707-8304

www.fccatering.com