



CATERING MENU

SALADS

GARLIC KALE

lemon juice, olive oil, chili flakes, fresh garlic, parmesan cheese

BABY SPINACH

pickled red onions, dried cranberries, candied pecans, goat cheese

TRADITIONAL CAESAR

parmesan crisps, garlic croutons

CHOPPED ROMAINE

spicy chickpeas, cucumbers, tomatoes, black olives, marinated feta cheese

house-made dressings

ranch
caesar
balsamic vinaigrette
lemon vinaigrette
mediterranean vinaigrette
honey mustard blue cheese
protein options
grilled chicken
roasted salmon
pan-fried tofu

SANDWICHES

FRESH TOMATO & MOZZARELLA

basil pesto on herb ciabatta

ROASTED TURKEY WRAP

swiss cheese, tomatoes, red onions, baby arugula, honey mustard aioli in a sun-dried tomato tortilla

SOUTHERN TURKEY

pimento cheese, turkey bacon, house-made pickles on a French sub roll

ROASTED CHICKEN

smoked provolone, roasted bell peppers, garlic aioli on rosemary ciabatta

TUNA SALAD

lettuce, tomatoes, red onions on a marble kaiser roll

CHICKEN SALAD

grapes, dried cherries, toasted pecans with lettuce on a croissant

ROAST BEEF

caramelized onions, horseradish mayonnaise on a brioche bun

EGGPLANT & PESTO-CRUSTED TOFU

tomato jam, sautéed spinach, balsamic glaze on garlic ciabatta

ROASTED VEGGIE WRAP

zucchini, yellow squash, portobello mushrooms, red onions, hummus in a spinach tortilla

SANDWICH OF THE MONTH

featured recipe crafted by DC Central Kitchen students

SIDES

lentil salad with carrots, celery, herbes de provence

quinoa salad with corn, black beans, jalapeños, lime, fresh cilantro

curried chickpea salad with carrots, onions, curry seasonings

cucumber salad with cherry tomatoes, onions, cider vinegar, fresh dill

potato salad with horseradish mayonnaise, fresh chives

white bean salad with radishes, onions, fresh tarragon

seasonal fruit salad

EXTRAS

chocolate chip cookies
oatmeal raisin cookies
blondies
chocolate chunk brownies
select hand fruit
granola bars
assorted potato chips

BEVERAGES

assorted sodas
assorted bottled juices
bottled water
coffee/decaf/hot tea

CATERING PACKAGES

Place an order with our catering team today.
catering@dccentralkitchen.org | 202-800-7130

PREMIUM BAG LUNCH

\$18.50/PERSON

salads & sandwiches pick 4

For salads, choose dressing and add optional protein.
chicken | \$3/person
salmon | \$4/person

sides pick 2

extra pick 1

beverages pick 2

EVERYDAY BAG LUNCH

\$15.50/PERSON

salads & sandwiches pick 4

For salads, choose dressing and add optional protein.
chicken | \$3/person
salmon | \$4/person

extra pick 1 (select hand fruit and bagged chips included)

beverages pick 2

PREMIUM BUFFET

\$17.50/PERSON

salads & sandwiches pick 4

For salads, choose dressing and add optional protein.
chicken | \$3/person
salmon | \$4/person

sides pick 2

extra pick 1

beverages pick 2

EVERYDAY BUFFET

\$14.50/PERSON

salads & sandwiches pick 4

For salads, choose dressing and add optional protein.
chicken | \$3/person
salmon | \$4/person

extra pick 1 (select hand fruit and bagged chips included)

beverages pick 2

DISPOSABLES Above pricing inclusive of applicable disposables.

DELIVERY/PICK-UP A \$50 fee will be applied to all delivery orders. You can pick up your order at our cafe at 1901 Mississippi Ave SE, Washington, DC 20020.

TAX In the absence of a DC Sales Tax Exemption Form, a 10% sales tax will be applied to all orders.

CONFIRMATION & PAYMENT A credit card is required for all catering orders, even if paying by check upon delivery. Full payment is due at the time of the delivery. Guaranteed numbers must be received at least 72 hours (3 days) before event.

GRATUITY DC Central Kitchen appreciates how many of our customers ask about recognizing our cooks and delivery drivers with gratuity. Please know that while our staff appreciate the gesture, this is unnecessary. As a member of the DC Central Kitchen family, all staff work full-time hours, above the DC Living Wage and with full benefits.