



Valentine's Day

2010 CATERING MENU



Build Your Own Valentine Meal

Treat your Sweetheart to a romantic dinner for two.

- For each meal for two, select:
- ① One order of hors d'oeuvres to share
 - ② Your individual entrée selection (1 entrée and 2 side dishes per person)
 - ③ Your individual dessert selection

The Casual Gourmet \$39.99 (2 people)

Hors d'oeuvres (½ dozen)

- Select one.
- Mini Quiche Florentine & Lorraine
 - Mini Brie en Croute
 - Goat Cheese Stuffed Dates in Bacon

Side Dishes

- (Select 2 per person.)
- | | Person #1 | Person #2 |
|----------------------------------|--------------------------|--------------------------|
| Risotto Milanese | <input type="checkbox"/> | <input type="checkbox"/> |
| Roasted Root Vegetables | <input type="checkbox"/> | <input type="checkbox"/> |
| Green Beans with Almonds & Lemon | <input type="checkbox"/> | <input type="checkbox"/> |
| Classic Potato Gratin | <input type="checkbox"/> | <input type="checkbox"/> |
| Grilled Asparagus with Orange | <input type="checkbox"/> | <input type="checkbox"/> |
| Creamed Spinach | <input type="checkbox"/> | <input type="checkbox"/> |

Entrées

- (Select 1 per person.)
- | | Person #1 | Person #2 |
|------------------------------|--------------------------|--------------------------|
| Mushroom Wellington | <input type="checkbox"/> | <input type="checkbox"/> |
| Pomegranate Roasted Chicken | <input type="checkbox"/> | <input type="checkbox"/> |
| Citrus Glazed Grilled Salmon | <input type="checkbox"/> | <input type="checkbox"/> |

Desserts

- (Select 1 per person.)
- | | Person #1 | Person #2 |
|-----------------------------------|--------------------------|--------------------------|
| Two Chocolate Dipped Strawberries | <input type="checkbox"/> | <input type="checkbox"/> |
| Red Velvet Cupcakes | <input type="checkbox"/> | <input type="checkbox"/> |

The High Roller \$69.99 (2 people)

Hors d'oeuvres (½ dozen)

- Select one.
- Mini Beef Wellington
 - Mini Maryland Crab Cakes
 - Lobster Bites

Side Dishes

- (Select 2 per person.)
- | | Person #1 | Person #2 |
|----------------------------------|--------------------------|--------------------------|
| Risotto Milanese | <input type="checkbox"/> | <input type="checkbox"/> |
| Roasted Root Vegetables | <input type="checkbox"/> | <input type="checkbox"/> |
| Green Beans with Almonds & Lemon | <input type="checkbox"/> | <input type="checkbox"/> |
| Classic Potato Gratin | <input type="checkbox"/> | <input type="checkbox"/> |
| Grilled Asparagus with Orange | <input type="checkbox"/> | <input type="checkbox"/> |
| Creamed Spinach | <input type="checkbox"/> | <input type="checkbox"/> |

Entrées

- (Select 1 per person.)
- | | Person #1 | Person #2 |
|---------------------------------------|--------------------------|--------------------------|
| Honey-Soy Chilean Sea Bass | <input type="checkbox"/> | <input type="checkbox"/> |
| Lobster Purse | <input type="checkbox"/> | <input type="checkbox"/> |
| Beef Tenderloin with Gorgonzola Cream | <input type="checkbox"/> | <input type="checkbox"/> |

Desserts

- (Select 1 per person.)
- | | Person #1 | Person #2 |
|-----------------------------------|--------------------------|--------------------------|
| Two Chocolate Dipped Strawberries | <input type="checkbox"/> | <input type="checkbox"/> |
| Two Mini French Pastries | <input type="checkbox"/> | <input type="checkbox"/> |



Valentine á la Carte

Starters (Serves 2)

Goat Cheese Stuffed Dates in Bacon \$11.99/½ dz.

Medjool dates stuffed with goat cheese and wrapped in all-natural bacon.

Mini Quiche Florentine & Lorraine \$9.99/½ dz.

Quiche Lorraine with crispy bacon & Quiche Florentine filled with tender spinach.

Mini Brie en Croute \$11.99/½ dz.

Brie combined with spiced walnuts in a puff pastry.

Mini Beef Wellington* \$17.49/½ dz.

Beef tenderloin and mushroom duxelle wrapped in puff pastry.

Mini Maryland Crab Cakes with Chipotle-Caper Remoulade \$17.49/½ dz.

Fresh lump crab meat cakes, served with our zesty Chipotle-Caper Remoulade.

Lobster Bites \$19.99/½ dz.

Sweet lobster meat with a hint of tarragon, lightly fried and served with our Saffron Aioli.

Side Dishes (Serves 2)

Risotto Milanese \$3.99/2 ea.

Arborio rice cooked with saffron, white wine & parmesan cheese.

Roasted Root Vegetables \$3.99/10 oz.

Celery root, rutabaga, parsnips, sweet potatoes, carrots & fingerling potatoes with herbs & olive oil.

Green Beans with Almonds & Lemon \$3.99/½ lb.

Blanched green beans, toasted slivered almonds, lemon zest and olive oil.

Classic Potato Gratin \$6.49/12 oz.

Sliced potatoes with Romano cheese baked in savory cream.

Grilled Asparagus with Orange \$7.99/10 oz.

Grilled asparagus, blood orange olive oil, orange zest.

Creamed Spinach \$8.99/1 lb.

Chopped spinach, Mornay sauce & parmesan cheese.

Entrées (Serves 2)

Portobello Mushroom Wellington \$12.99/2 ea.

Balsamic roasted portobello mushrooms, mushroom duxelle, dried tomatoes & puff pastry.

Pomegranate Roasted Chicken \$12.99/2 ea.

Natural chicken breast, pomegranate molasses, honey, ginger & garlic.

Citrus-Glazed Grilled Salmon \$18.99/2 pcs.

Grilled salmon, lemon-lime-orange glaze, brown sugar-roasted lemon slice.

Honey Soy Chilean Sea Bass \$32.99/2 pcs.

Chilean sea bass caramelized with honey & soy sauce.

Lobster Purse \$39.99/2 ea.

Lobster, white wine & cream reduction in a crisp filo dough shell.

Beef Tenderloin* with Gorgonzola Cream \$39.99/1 lb.

Beef tenderloin roasted rare, sliced thin & served with Gorgonzola Cream.



Bakery

Chocolate Chambord Cake \$27.99/8" cake

Moist chocolate cake layered with raspberry jam, iced with chocolate fudge and glazed with chocolate, garnished with chocolate jimmies.

Chocolate Truffle \$27.99/8" cake

Moist chocolate cake layered and iced with chocolate fudge, crowned with chocolate shavings.

Strawberry Romanoff \$32.99/8" cake

Yellow cake filled with buttercream and strawberry jam, garnished with toasted almonds.

Chocolate Dipped Strawberries \$1.99/ea. \$9.99/½ dz.

Strawberries covered in dark chocolate, then drizzled in white chocolate.

Petits Fours \$2.99/ea.

Bite size treats, beautifully hand decorated.

BINDI Individual Dessert Cups \$4.00/ea.

Choose from Chocolate Mousse, Coppa Mascarpone, Creme Brulee, Profiteroles and Tiramisu.

Red Velvet Valentine's Day Cupcake \$2.99/ea.

Red velvet cupcake topped with cream cheese icing and sprinkled with red heart quins.

O' MY GOODNESS Cookies \$4.49/ea.

Delightful hand decorated holiday cookies. Perfect for giving.

Seafood

Valentine's Seafood Platter \$59.99/ea.

Platter includes: ½ lb. 21-25 count cooked shrimp, ½ lb. spiced shrimp, 1/3 lb lobster salad, 2 cooked 5oz. lobster tails and cocktail sauce.

Shrimp Cocktail for Two \$7.99/ea.

½ lb. count cooked and cleaned shrimp on a bed of lettuce with cocktail sauce.

From our Store

Bouquets from our Floral Department

Dozen Red Rose Bouquet \$39.99/ea.

Freshly picked roses with green foliage and baby's breath.

Single Stem Roses \$5.99/ea.

Simply done with greens and baby's breath. Available in red, white and yellow.

Rose Bowl Arrangement \$49.99/ea.

A glass vase of 12 perfect blooms in foliage.

Milestone Bouquet \$24.99/ea.

Fragrant lilies and red roses.

Gifts for your Sweetheart

Sweet Heart Gift Basket \$19.99/ea.

The sweetest basket to celebrate Valentine's Day! This decorative tin is full of love-themed candies that are sure to warm the heart (and please the sweet tooth) of your special Valentine.

Godiva Valentine's Day Ballotin \$15/8 pc. box

\$28/19 pc. box

\$45/36 pc. box

Lake Champlain Chocolate Truffles \$14.99/5 pc. box

Lake Champlain Heart Box \$12.99/6 pc. box

Caviar

All caviar is market price.

To Order, visit www.balduccis.com
or our cheese department.

Enjoy the height of epicurean taste with your sweetheart, courtesy of Balducci's caviar. Choose from wild Caspian, farmed, and domestic varieties, all personally selected for their complex flavors and crisp, clean textures. **Make Valentine's Day something extraordinary** with our unsurpassed collection.



STORE LOCATIONS

10323 Old Georgetown Road, Bethesda, MD (301) 564-3100
600 Franklin Street, Alexandria, VA (703) 549-6611
6655 Old Dominion Drive, McLean, VA (703) 448-3828

1050 East Putnam Avenue, Riverside, CT (203) 637-7600
1385 Post Road East, Westport, CT (203) 254-5200
15 Palmer Avenue, Scarsdale, NY (914) 722-0200

***Consumer Advisory:** These foods are raw, undercooked or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly and persons with weakened immune systems. **NOTE:** Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.