

MERONE'S

CATERING



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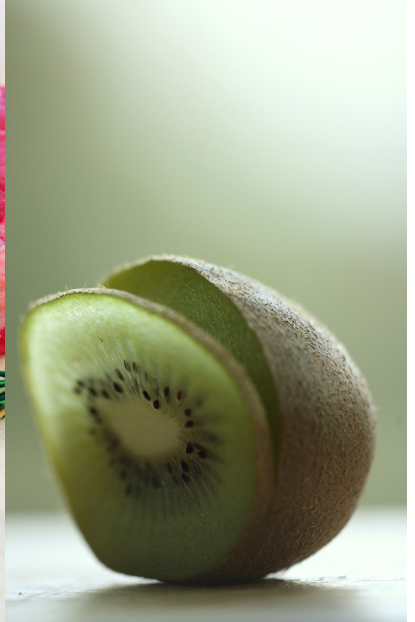
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Thank-you for selecting Merone's Catering, we provide corporate catering, as well as full service event catering to assist you in you planning and event management needs.

The staff at Merone's Catering is committed to providing you with the widest variety of food selections. We have built a reputation on the quality of our culinary products and take pride in service that is unsurpassed, with innovative menus, cutting edge decor and personalized attention to detail.

Our chefs are among the highest in their field and have many years of experience, never compromising quality or consistency.

Guest satisfaction is paramount to us and it shows in our personalized service, attention to detail, quality products and incredible food!



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Rise and Shine...



AMERICAN BASKET

An assortment of fresh baked bagels, danish, croissants, and muffins. Served with jelly, cream cheese and butter.

BOUNTIFUL BAGELS

A variety of fresh bagels with butter, cream cheese and jelly.

FRESH MUFFINS

A variety of muffins: Blueberry, Chocolate, Banana Nut, and Poppy Seed

HOMEMADE COFFEE CAKES

Chocolate, lemon poppy seed, cinnamon-raisin and blueberry coffee cakes.

FRESH BAKED BREAKFAST BREADS

Beautifully arrayed assortment of freshly baked sweet breads – banana, carrot, lemon and sour cream.

FRESH FRUIT SALAD

Market fresh fruit – cantaloupe, honey dew melone, pineapple, strawberries, red and green grapes. Served with a citrus yogurt sauce.

FRESH FRUIT TRAY

Assortment of sliced seasonal fresh fruit. Melons, berries and grapes.

Hot Breakfast Specialties

OMELETTES

Your choice of ingredients: Ham & Cheese, vegetarian, meat lover, Western, 3-cheese. Egg white and egg beaters substitutions available upon request.
Served with breakfast potatoes and choice of sausage.

ITALIAN FRITTATA

Italian style omelet served open faced. Choice of fillings, such as sausage, ham, bacon, cheese, and/ or vegetables.
Served with hash browns and choice of breakfast meats.

BREAKFAST SANDWICH

Choice of English muffins, bagel or croissant. Served with egg and choice of meat and cheese.

STEAK AND EGGS

Grilled Tenderloin served with scrambled eggs.

BREAKFAST QUICHE

Choice of quiche Lorraine, NW smoked salmon or vegetarian quiche.
(each pie serves 6 people)

SIDES:

Hash browns
Cereals
Whole Fruit
Pancakes

Yogurt
Strawberry, Lemon, Blueberry & Plain
Scrambled Eggs
Bacon, Ham and Sausage

HOMEMADE PANCAKES

Homemade buttermilk pancakes or dollar size blueberry pancakes sprinkled with powdered sugar and served with pure maple syrup and your choice of breakfast meats.

FRENCH TOAST

Thick slices of harvest bread dipped in egg, milk and cinnamon and vanilla, perfectly toasted, served with maple syrup and your choice of breakfast meats.

BELGIAN WAFFLES

Homemade waffles served with fresh strawberries and sprinkled with powdered sugar. Served with maple syrup and choice of breakfast sausage, ham and bacon.

HEARTY OATMEAL

Hot oatmeal served with your choice of whole milk, fat free or half and half. Accompanied with brown sugar and white raisins.
Our oatmeal can be made to order.

*Consuming raw or undercooked eggs may increase your risk of food borne illnesses

SIGNATURE SANDWICHES

Italian Hero

Genoa salami, prosciutto, ham, mortadella, cappicola, mozzarella, roasted peppers, black olives, romaine lettuce with a pesto spread on Italian Bread.

Roast Beef

Tender roast beef, grilled onions, cheddar cheese, lettuce and tomatoes with a horseradish spread. Served on your choice of bread.

Turkey and Harvarti Cheese

Smoked turkey breast, cheddar cheese, lettuce, tomato with a spinach-artichoke spread. Served on your choice of bread.

Chicken Salad Sandwich

White meat chicken salad salad, lettuce and tomatoes with mayonnaise on your choice of bread.

Mesquite Grilled Chicken

Mesquite grilled sliced chicken breast, lettuce, and tomatoes with a tomato basil spread. Served on your choice of bread.

Mediterranean Chicken Salad

Chicken salad tossed in a pesto vinaigrette, romaine lettuce, Parmesan cheese and sliced tomatoes on Focaccia bread.

Chicken Parmesan

Fresh breaded chicken breast, fresh mozzarella and tomatoes topped with our homemade tomato sauce. Served on Focaccia bread or Italian bread.

Salmon BLT

Thinly sliced salmon, crisp bacon, Iceberg lettuce and tomatoes. Served on your choice of bread

Balsamic Chicken Breast

Fresh chicken breast marinated in a Balsamic dressing with Portabello mushrooms, lettuce and tomatoes. Served on your choice of bread.

Chicken Florentine

Fresh whole chicken breast topped with spinach and Swiss chesse. Baked to perfections. Choice of Kaiser Roll or Focaccia bread. Add lettuce, tomatoes, onions and mayonnaise if you wish.

Traditional Steak and Cheese

Thinly sliced steak and grilled onions topped with mozzarella cheese on a submarine roll. Lettuce, tomatoes and mayonnaise upon request.

Sausage and Peppers

Grilled Italian sausage served with grilled onions, peppers and our homemade tomato sauce on a submarine roll.

Choice of Bread:

Rye, whole wheat, white, Kaiser roll, submarine roll, multi-grain, focaccia, pita, tortilla wrap or croissant.



It's a Wrap!

Teriyaki Chicken Breast

Whole boneless chicken breast marinated in Teriyaki sauce. Topped with lettuce, tomatoes, onions and mayonnaise.

Turkey Club

Turkey breast, Monterey Jack cheese, bacon, lettuce, tomato and mayonnaise in a whole wheat wrap.

Chicken Caesar Wrap

Grilled Chicken breast, romaine lettuce, shaved Parmesan cheese and our homemade Caesar dressing wrapped in a white flour tortilla.

Roast Beef Wrap

Thinly sliced roast beef, pepper jack and cheddar cheese, green leaf, tomatoes, and red onions with mayonnaise in a whole wheat tortilla.

Ham and Cheddar Wrap

Virginia ham and Cheddar cheese, lettuce, tomatoes, and onions on a white tortilla.

Grilled Veggie Wrap

Grilled green and yellow zucchini, red onions, tomatoes, feta cheese and a light cream cheese spread in a spinach wrap.

Caprese Wrap

Fresh beefsteak tomatoes, fresh mozzarella cheese and mixed greens with basil and olive oil in a white flour tortilla.





The Sandwich Center

Tray of Wraps

Assortment of Wraps
Roast Beef, Turkey, Ham and Vegetarian
with your choice of Cheese
One gourmet side salad
Homemade cookies and brownies
(additional charge for 2 sides)

Deli Sandwich Platter

Assortment of Sandwiches
One gourmet side salad
Homemade cookies and brownies
(additional charge for 2 sides)

The New Yorker

Deli Style assorted sliced meats and cheese
Turkey, roast beef, ham, salami, grilled
chicken, tuna salad and chicken salad
Served with a tray of:
Swiss, Cheddar, and American
Accompanied with sliced tomatoes, avocado,
green leaf and lettuce, pesto spread, mayo,
mustard, and pickles
Assortment of Breads
Potato Chips
Redskin Potato Salad
Cookies and Brownies

SIDES

Fruit Salad
Pasta Salad
Garden Salad
Potato Chips
Redskins Potato Salad
Chicken Tortellini Salad
Cheese and Crackers

Box Lunch

Includes a sandwich, two sides, and a
dessert placed in a sleek black hinged box
Choose from:
Roast Beef, Turkey, Ham, Tuna or
Vegetarian with your choice of cheese
and bread.

DESSERT

Cannoli
Cream Puffs
Carrot Cake
Chocolate Cake
Brownies
Cheesecake
Cookies

ON THE SIDE

Green Salads

Caprese Salad

Fresh iceberg and romaine lettuce served with fresh mozzarella and beef steak tomatoes. Drizzled with Extra Virgin Olive Oil.

Garden Salad

Carrots, cucumbers, tomatoes, artichokes, red onions, and mozzarella balls over iceberg and Romaine lettuce. Served with our homemade Italian dressing.

Caesar Salad

Crisp romaine, fresh Parmesan cheese and croutons. Served with our House Caesar dressing.

Greek Salad

Fresh iceberg and Romaine lettuce, carrots, cumpers, artichokes, sliced red onions, Kalamata olives and Feta cheese. Served with our homemade Italian Balsamic Vinaigrette.

Spinach Salad

Fresh spinach leaves topped with bleu cheese crumbles, bacon bits and cherry tomatoes. Served with a Balsamic vinaigrette.

California Salad

Mixed field greens with toasted pecans, chevre goat cheese, tomatoes, and cucumbers. Served with a honey vinaigrette.

Asian Salad

Mixed field greens and red leaf lettuce, carrots, cucumbers, radish, watercress and sprouts. Served with a sweet ginger dressing. Topped with crisp onion sticks.



Vegetable Salads

Black Bean Salad

Black beans, red and yellow peppers, scallions, and cilantro tossed in a coriander dressing.

Sweet Ginger Carrot Salad

Julienned carrots tossed with fresh ginger, sesame oil and orange honey.

Tuscany Grilled Vegetables

Zucchini, red and yellow peppers, onions, eggplant and yellow squash. Brushed with olive oil, seasoned and grilled to perfections.

Papa Salad

Tomatoes, red onions, green peppers, pepperochini, and feta cheese tossed in our homemade Italian dressing.

Traditional Coleslaw

Shredded cabbage, carrots and onions. Tossed in a creamy mayonnaise dressing.

Pasta Salads

Moonlight Pasta Salad

Fusilli pasta with peas, fennel, dill and asparagus in a lemon vinaigrette.

Mini Ravioli Salad

Cheese filled ravioli, mixed with green peppers, zucchini, yellow squash, fresh basil, chopped oregano and toasted pine nuts in a sun-dried tomato vinaigrette.

Noodle Salad

Lo main noodles tossed with red peppers, julienned carrots, sugar snap peas and a sweet & spicy sauce, topped with toasted sesame seeds.

Miscellaneous Salads

Red Potato Salad

Roasted red potatoes, sautéed green beans, bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise dressing.

Summer Potato Salad

Potatoes, onions and celery in a creamy dill mayonnaise dressing.

Antipasto Salad

Smoked turkey breast, ham, cheddar, swiss cheese, Kalamata olives, Genoa salami and cilegini mozzarella. Served with our homemade house dressing.



HOMEMADE SOUP

Order by the quart
2 quart minimum order
Each quart serves 4 people

Chicken Tortellini Soup
Chicken and Vegetable
Minestrone a la Nonna
Lobster Bisque
Tomato Bisque
New England Clam Chowder
Manhattan Clam Chowder
Gazpacho (served cold or hot)
Italian Wedding Soup
Chili Soup
Vegetable Beef
Corn Chowder
Potato with Bacon
Broccoli and Cheddar



Sensational Salads

Entrée Salad, served with fresh baked dinner rolls, butter and mini pastries.

CAESAR SALAD

Crisp romaine lettuce, fresh grated Parmesan cheese, homemade croutons and Caesar dressing.

ANTIPASTO SALAD

Crisp greens topped with smoked turkey breast, baked ham, cheddar & Swiss cheese, Kalamata olives, Genoa salami and Cilegini mozzarella balls. Served with our house dressing.

VIRGINIA SALAD

Sliced grilled chicken breast, cheddar cheese, cherry tomatoes, bacon, pine nuts, mandarin orange wedges with your choice of dressing.

GREEK GRILLED VEGGIE SALAD

Grilled marinated vegetables, feta cheese, tomatoes, olives pepperoncini & red onion served over romaine lettuce with vinaigrette dressing.

ALBACORE TUNA SALAD

with olive oil, lemon, carrots, celery, and onions served on a bed of arugula and butter lettuce.

GRILLED SALMON SALAD

A fresh fillet of grilled Salmon, cherry tomatoes, pine nuts, bacon, mandarin orange wedges and cheddar cheese served over a bed of romaine lettuce.

CAPRESE SALAD

Mixed greens with sliced tomatoes and mozzarella, fresh basil, olives and roasted red peppers with our special house dressing.

BLUE CHEESE SALAD

Butter lettuce, walnuts and blue cheese crumbles with choice of dressing.

*Add the following for an additional charge:

Grilled Chicken
Grilled Sirloin
Jumbo Shrimp
Grilled Vegetables
Grilled Tuna Steak

PASTA

Served with Garden Salad or Caesar Salad, Dinner Rolls and Miniature Pastries

Lasagna Bolognese

Beef with lasagna noodles, smothered with fresh made tomato sauce, layered and topped with parmigiano and mozzarella cheese

Vegetarian available upon request

Arrabiata Pasta

Spirali pasta with sliced chicken breast, prosciutto, peas and sun-dried tomatoes in a spicy basil sauce.

Ravioli

Large puffs of pasta filled with fresh Ricotta cheese and covered with tomato sauce.

Fettuccini Mediterania

Jumbo shrimp and crab meat in a light rosa sauce.

Stuffed Shells

Large pasta shells stuffed with fresh ricotta and mozzarella cheese. Topped with our homemade tomato sauce and more mozzarella cheese.

Tortellini in Alfredo Sauce

Cheese filled tortellini topped with our homemade Alfredo sauce.

Baked Ziti

Ziti noodles covered with Mozzarella cheese and our homemade tomato sauce. Baked to perfection and finished with parmigiano cheese.

Risotto Pescatore

Italian Rice with baby shrimp, calamari, clams, mussels, and lobster bits sprinkled with fresh parmigiana.

Chicken Paisano

Chicken breast with roasted peppers, sun-dried tomatoes & mushrooms in a spicy rose sauce.



ENTREES – Room Temperature Buffet

All Entrees come with your choice of two side dishes and dinner rolls

Norwegian Salmon

Whole grilled Norwegian salmon garnished with marinated
grilled vegetables couscous
Mixed greens, tomatoes, cucumbers and goat cheese served
with a raspberry vinaigrette
Fresh baked dinner rolls and foccacia triangles
Miniature pastries

Ginger Teriyaki Salmon

Asian Lemon Rice Salad
Carrot & Cucumber Relish
Garden Salad with a honey tangerine dressing
Assorted Rolls and butter
Homemade Cookies and Brownies

Grilled Jumbo Shrimp or Grilled Chicken

Marinated in a kolbi sauce, served with a
sweet Asian slaw and vegetable stir-fry over
Yaki soba noodles
Chilled green bean and carrot salad
Lemon Bars

Honey Lime Mesquite Chicken

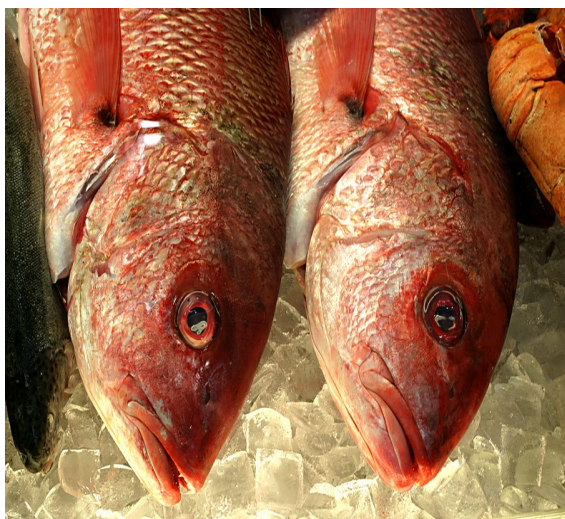
Roasted Corn and Black Bean Salad
Wild Rice
Southwestern Green Salad
Corn Bread and Rolls
Fudge Brownies

Lemon Chicken Scallopini

with artichokes, capers and a lemon sauce
Orzo with tomatoes and zucchini
Caesar Salad with hand-cut garlic croutons
Fresh Dinner Rolls
Chocolate Chocolate Cake

Brown Sugar & Honey Baked Ham

Virginia ham accompanied with
Sweet Potatoes
Green Beans Almondine
Fresh Garden Salad with homemade Ranch Dressing
Carrot Cake



Grilled Lemon Herb Chicken

Breasts of Chicken marinated with a lemon basil herb glaze
Triple cheese tortellini with grilled vegetables
Mesclun Salad with sun-dried tomatoes, toasted pine nuts
and gorgonzola cheese
Fresh baked dinner rolls and foccacia triangles
New York Cheesecake

Roquefort Crusted New York Strip

Thinly sliced with roasted garlic peppercorn sauce
Roasted Fingerling Potato Salad
Mixed Field Greens with tomatoes, sliced almonds, goat
cheese and a tangerine-honey dressing
Tiramisu

Country Picnic

Buttermilk Fried Chicken
Red, White and Blue Potato Salad
Fresh Corn Salad on a bed of Greens
Corn Bread & Biscuits with honey butter
Fresh Baked Cookies & Brownies

The Italian Duo

Thinly sliced flat steak and grilled chicken marinated in
Italian seasonings
Rice Pilaf
Grilled Tuscan Vegetables
Mixed Green Salad with Champagne Vinaigrette
Fresh Dinner Rolls and Garlic Bread
Chocolate Chocolate Cake

Apricot Glazed Pork Tenderloin

Tender slices of pork drizzled with an apricot glaze
Vegetable Tabouleh Salad
Asparagus spears and tricolor julienne peppers
Bread Basket
Lemon Cake

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ENTREES – Luncheon Buffets, *served hot*

CHOICE OF CHICKEN ENTREES:

Chicken Marsala with mushroom in a Marsala wine sauce

Chicken Parmigiana topped with mozzarella & tomato sauce

Chicken Paisano – Chicken, roasted peppers, sun dried tomatoes and mushrooms in a spicy rose sauce

Chicken Capone – Breast of chicken & broccoli in a lemon sauce

Chicken Vesuvio with roasted peppers, mushrooms, capers, sun dried tomatoes and black olives in a light marinara sauce

Chicken Cacciatore - whole fresh chicken pieces cooked in a light marinara sauce with garlic, mushrooms, black olives and oregano.

All entrée selections are served with:

Penne Pasta

Choice of a Garden Salad or a Caesar Salad

Fresh Dinner Rolls and Garlic Bread

Mini Cannoli garnished with fresh strawberries



Pork Tenderloin

Oven roasted pork tenderloin seasoned with fresh rosemary, sea salt and pepper

Roasted Potatoes and Green Beans with a balsamic garlic sauce

Fresh Garden Salad

Bread Basket

Caramel Brownies

Balsamic Glazed Pork

Pork Tenderloin roasted with a balsamic vinegar & a brown sugar glaze

Risotto with spinach and mushrooms

Seasonal Grilled Vegetables

Caesar Salad and

Bread Basket

Chocolate Brownies

Stuffed Pork Tenderloin

Pork Tenderloin stuffed with mushrooms, onions, and wild rice

Potatoes au Gratin and Sugar Snap Peas

Fresh Garden Salad

Bread Basket

Mini Cheese Cakes

More hot entrées..

Oven Roasted Chicken

Seasoned with rosemary, sea salt and black pepper

Green beans with garlic and zucchini sticks

Mashed Potatoes

Mixed Green Salad

Bread Basket

Fresh Baked Cookies

Stuffed Chicken Breast

Breast of Chicken stuffed with spinach, fresh herbs and fontina cheese with basil sauce

Served on a bed of Wild Rice Pilaf

Grilled seasonal vegetables

Caesar Salad

Mini Cannoli

Roasted Turkey

Fresh roasted turkey breast, served with a cornbread stuffing and cranberry sauce

Roasted potatoes

Garden Salad

Cornbread and Dinner Rolls

Carrot Cake

Honey BBQ Chicken

Whole pieces of chicken basted in our own homemade

BBQ sauce

Potato Salad

Country Slaw

Cornbread and fresh baked biscuits

Cookies and Brownies

South of the Border Bar

Ground Beef or julienned Grilled Chicken

Includes:

Lettuce, chopped tomatoes, cheddar and Monterey Jack cheese, taco shells and tortillas

Sour cream, salsa and guacamole

Tri-color tortilla chips

Spanish Rice

Assortment of Fresh Baked Cookies

Sausage and Peppers

Homemade sausage sauteed with onions and peppers in a marinara sauce

Served over a bed of pasta

Choice of Caesar Salad or Garden salad

Bread Basket

Miniature Pastries

ENTREES – Luncheon Buffets, *served hot*

cont'd

CHOICE OF VEAL ENTREES

Veal Scallopini

Thinly sliced and sauteed in white wine sauce with asparagus spears

Veal Marsala

Served with mushrooms, shallots and Marsala wine sauce

Veal Parmigiana

Breaded veal, topped with mozzarella cheese and tomato sauce

Veal Saltimbocca

Topped with sage & prosciutto and sautéed in a butter wine sauce

Veal Piccata

Lightly floured and sauteed with onions, capers, and lemon sauce

All entrée selections are served with:

Penne Pasta or Mashed Potatoes

Choice of a Garden Salad or a Caesar Salad

Fresh Dinner Rolls and Garlic Bread

Mini Cannoli garnished with fresh strawberries



Many more hot entrées

Merone's Triple Grill

Honey Lime Mesquite Chicken, Grilled Peppercorn Flank, and Grilled Jerk Jumbo Shrimp
Lemon Wild Rice and Fire Grilled Vegetables
Caprese Salad with crisp greens
Bread Basket
Chocolate Cake

Fired Grilled Shrimp and Chicken

Gulf Shrimp and boneless chicken breast in hoisin sauce
Jasmine Rice
Grilled Seasonal Vegetables
Fresh Garden Salad with Miso Dressing
Lemon Bars

Jambalaya

Shrimp, Chicken, and Andouille sausage with spicy rice
Fresh Garden Salad
Cornbread
Assortment of Miniature Pastries

Salmon Piccata

Broiled filet of salmon topped with a lemon caper sauce
Pesto Orzo
Parmesan Asparagus
Signature Caesar Salad

Red Snapper

Grilled or Baked in a lemon sauce
Served with a fresh Mango Salsa
Grilled Seasonal Vegetables
Mixed Greens Salad
Carrot Cake



Note: Consuming raw or under cooked meat, poultry, seafood or eggs may raise your risk of foodborne illnesses.

side dishes



Vegetables

Seasonal Grilled Mixed Greens

Grilled Zucchini

Grilled Eggplant

Mixed Grilled Peppers and Squash

Grilled Asparagus

Steamed Green Beans with Balsamic Garlic Sauce

Broccoli and Cheese

Fried Mixed Vegetables – lightly breaded in parmigiana cheese and served with ranch dip

Potatoes

Garlic Mashed Potatoes

Potatoes au Gratin

Twice Baked Potatoes

Roasted Red Potatoes

Sweet Potato Casserole

Rice

Couscous

Risotto with Spinach and Mushroom

Saffron Rice

Wild Rice

Spanish Rice

Rice with Mixed Vegetables





APPETIZER PLATTERS

Fresh Sliced Fruit

A variety of fresh seasonal fruit including melon, berries and grapes.

Imported Cheese

An assortment of hard and soft cheese served with a variety of gourmet crackers

Antipasto Tray

Imported prosciutto di parma, imported parmigiana-Reggiano cheese, green and black olives, sliced salami, artichokes and roasted red peppers served with toasted Italian bread.

Garden Crudités

A variety of seasonal vegetables including carrots, celery, broccoli, peppers, and snow peas with a ranch dipping sauce.

Canapés

Prosciutto and mozzarella, smoked salmon, filet mignon, made to order.

Imported Prosciutto de Parma

Served with grilled asparagus of fresh melon.

Bruschetta

Country style bread toasted and seasoned with sea salt, cracked pepper and flat leaf parsley, topped with your choice of: pan-fried mushroom, tomato & mozzarella, eggplant, grilled vegetables & mozzarella.

Seafood Medley

Lobster, jumbo shrimp, crab cakes, and bacon wrapped scallops

Quiche Creations

An assortment of petite quiche

Bread Bowl of Dip

Choice of bread: whole wheat, pumpernickel, sourdough or rye bread stuffed a your choice of dip: spinach, French onion, seafood or vegetable.

APPETIZERS

Hibachi Beef Skewers

Beef Wellington

Smoked Salmon Canapés

Prosciutto and Mozzarella Canapés

Carpaccio of Beef

Coconut Shrimp

Chicken Wings and Blue Cheese Dip

Sushi – served with wasabi and fresh ginger

Spinach and Crab dip with Tortilla Chips

Mexican 7 – layer dip with Tricolor Tortilla Chips

Chicken Tenders with your choice of dipping sauce

Crispy Asparagus with Asiago Cheese

Empanadas

Chicken Satay and peanut sauce

Teriyaki Beef Satay

Mini Maryland Crab Cakes with aioli sauce

Mini Stuffed Chicken Breast

Shrimp Cocktail

Caprese Skewers

Beef Tenderloin Canapés

Spanakopita



Desserts



Cannoli

Italian Rum Cake

Chocolate Cake

Napoleon Torte

Fresh Baked Cookies

Fudge Brownies

Carrot Cake

Tiramisu

Miniature Pastries

Petit Fours

New York Style Cheesecake

Fresh Fruit Tart

Sorbet and Ice Cream

Berries & Whipped Cream

Warm Apple Pie

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Hot Beverages



Coffee

Regular or Decaffeinated Coffee

*(includes creamers, sugars & sweeteners,
and airpot rental or disposable beverage
container)*

10-12 cups per order

Hot Tea

Assortment of Herbal Teas

*(includes creamers, sugars & sweeteners,
and airpot rental or disposable beverage
container)*

10-12 cups per order

Merone's Wine Cellar



White

Caymus

Kendall Jackson

Sterling

Cakebread Chardonnay

Chalk Hill Sauvignon Blanc

Ferrari-Carano – Sonoma

Grgich Hills

Red

Robert Mondavi

Beringer

Stag's Leap

Chalk Hill

Grgich Hills

Jordan

Champagne

Krug Grand Cuvee

Taittinger

Moet & Chandon

Vueve Clicquot

Dom Perignon

Louis Roederer Cristal Champagne

BAR SELECTIONS

*We can provide a hosted, open or cash bar
for you next event!*

Beer and Wine Bar

Includes our House Wines, 2 Domestic Beers and 2 Imported Beers

Top Shelf Liquors

Grey Goose	Tanqueray
Johnny Walker Black	Jack Daniels
Cuervo	Bombay Sapphire
Crown Royal	Chivas Regal
Malibu Rum	Captain Morgan's

Premium Liquors

Absolute	Beefeater
Johnny Walker Red	Jim Beam
Bacardi	Seagram's 7
Malibu Rum	Captain Morgan's

Cold Beverages & Mixers

Bloody Mary Mix
Assortment of Soft Drinks
Club Soda and Tonic Water
Fresh Juice
Ginger Ale



Sparkling & Still Water

San Pellegrino
Perrier
Evian
Deer Park
Dasani

Merone's Catering

Information and Policies

Full Service Events

We are a full-service caterer. We can provide customized menus to suite all of your needs. Please feel free to inquire about any menu item that is not in our brochure.

Ordering

48 hours advanced notice for all catering orders. We will do our best to accommodate last minute orders. Additional charges will apply for orders placed less than 24 hours.

Delivery and Set-up

Merone's Catering delivers to Virginia, Maryland and Washington DC. Orders including chafing dishes and catering equipment will be charged an additional fee of 15.00. Please ask our Catering Specialists for special set-up and delivery pricing. Prices vary depending on location.

Cancellation

Cancellations must be presented in written form no later than 10:00am, one business day prior to the scheduled event date. Orders canceled less than 24 hours prior to the event will result in a 100% charge to the client.

Payment

All events are to be paid in full prior to the event date. Corporate accounts can be set-up after application approval.

Equipment

All catering orders will be displayed on black disposable serving bowls and platters. Ceramic platters and bowls may be provided at an additional cost. Other catering equipment, such as chafing dishes, china, linen, silverware are also available upon request. Our catering specialist would be happy to coordinate all the details for your full-service event.

