



Catering Breakfast Menu

- 235-CALORIE WAFFLES ARE WHAT WE CREATE
- (LIKE A 6" SUB ROLL, ONLY TASTIER & HEALTHIER)
- SERVING PREMIUM ALL NATURAL MEATS-NO ADDITIVES
- NOW OFFERING GREAT TASTING GLUTEN-FREE WAFFLES. (\$1.25)

Ordering

Please allow 48 hours notice when placing orders. We will accommodate last minute orders whenever possible.

Minimums

The minimum guest count for each item ordered is 10. The minimum food and beverage order for delivery is \$150.00

Delivery

Mosaic Cuisine and Café Catering serves the entire Washington D.C. Metropolitan area. Please call us about delivery and pick up charges. Please allow 30 minutes delivery window from 15 minutes before to 15 minutes after your scheduled delivery time.

Hot Food

Hot items require chafing dishes, Mosaic Cuisine and Café offers disposable and stainless steel chafing dishes at an additional charge. Please allow at least 30 minutes for food to heat in the chafing dish.

Cancellation

Cancellation, including orders cancelled due to inclement weather, must be made no later than 12:00 pm on the business day prior to your event. Orders cancelled after that time will be charged in full to the client.

Payment

Mosaic Cuisine and Café Catering accepts MasterCard, Visa, American Express, Discover and checks with proper identification. Corporate accounts may be obtained, on approval, by completing a credit application. Accounts are billed Net 10. Interest will be charged on all invoices outstanding beyond 30 days.

Taxes

Local and state taxes will be added to all orders.

Full Service Events

Our account executives are ready to assist you in creating your event, from customized menus to service staff, linens, equipment and décor.



Breakfast Waffle Bar

Build Your Own Waffle

\$11.95 Per Guest

Minimum 15 – 1 Chef per 40 Guests at \$45 per Hour, 2 Hours Minimum.

A chef Will Prepare in Front of Your Guests Freshly Baked Brussels Style Waffles.

Minimum 15 – 1 Chef per 40 Guests at \$45/hr, 2 Hours

Minimum. If you have more than 40 guest, additional chefs will be required at a ratio of 1 chef per 40 guests maximum.

Strawberries, Bananas and Blueberries if in Season
Fresh Whipped Cream
Roasted Fuji Apples
Nutella
Chocolate and Caramel Sauce
Strawberry Coulis and Romanoff Sauce

Breakfast Omelette Bar

Build You Own Omelette

13.95 Per Guest

Minimum 15 – 1 Chef per 30 Guests at \$45/hr, 2 Hours. Minimum. If you have more than 30 guest, additional chefs will be required at a **ratio of 1 chef per 30 guests** maximum.

A chef Will Prepare in Front of Your Guests Freshly Made Omelettes.

Fresh Farm Whole Eggs or the Whites only.

Apple wood Bacon, Fresh Turkey Breast and Sausage
Basil Pesto, Guacamole, Sriracha Humus,
Grilled Onions, Charred Bell Peppers, Roasted Mushrooms, Baby Hydroponic Spinach, Tomatoes,
Sharp Cheddar Cheese, Muenster Cheese, Swiss Cheese, Hot Sauce, and Ketchup

Fresh Rolls and Ready Made Waffles, Maple Syrup, Chocolate Sauce, Nutella and Caramel Sauce

Chicken Apple Sausage is an additional \$1.00 person

Gluten free waffles can be added for an additional \$1.75 per person.



Breakfast Platters

Bowl of Freshly Cut Fruits **Sm \$48/Lrg \$88**
A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes

Waffle French Toast Platter **Sm \$84/Lrg \$132**
Served with Strawberry Purée and Maple Syrup

Breakfast Waffle Platter **Sm \$74/Lrg \$118**
Sweet Waffles, Nutella Waffles, Banana Waffles, Strawberry Waffles and Apple Cinnamon Waffles. Served with Caramel Cream and Chocolate Sauce.

Strawberry Romanoff **Sm \$80/Lrg \$145**
Sliced Strawberries with Caramel Brandy Sauce

Smoked Salmon Platter **Sm \$105/Lrg \$180**
Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons. Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese.

Mosaic Bistro International **Sm \$74/Lrg \$118**
Mosaic Cuisine and Café International - Liège Waffles, Nutella and Strawberry Crêpes, Brussels Waffles and Fruits, Coffee Cakes and Assorted Scones

NYC Bagel Bar **Sm \$43/Lrg \$74**
Assorted Manhattan-Style Bagels with Smoked Salmon, Vegetable and Plain Cream Cheeses



Breakfast à la Carte

Mosaic French Connection **\$10.95 Per Guest**
Hot Waffle French Toasts, Thick Egg Bread French Toasts, Roasted Potato Hash and Link Sausages, Maple Syrup.

Café du Sud **\$12.95 Per Guest**
Scrambled Eggs, Chicken Apple Sausage and Smoked Country Bacon Strips, Roasted Potato Hash, Assorted Rolls, Waffles and Bread Slices, Butter and Preserves.

Frittatas and Tortillas **\$67 Per Pan**
Serves 12 to 14 Guests Potato, Spanish Onions and Virgin Olive Oil Honey Ham and Vermont Cheddar 3 Fromages (Chèvre, Muenster and Gruyère) Roasted Mushrooms, Grilled Peppers and Parmesan

Assorted Yogurts **\$1.95 Each**
Greek Style Assorted Yogurts **\$2.95 Each**
Hard Boiled Eggs and Sea Salt (Minimum 10) **\$1.65 Each**
Scrambled Eggs (Minimum 10) **\$4.65 Per Serving**
Rasher of Bacon (Minimum 10) **\$3.95 per Serving**
Chicken Sausage (Minimum 10) **\$4.75 per Serving**
Three Country Link Sausages (Minimum 10) **\$3.95 per Serving**
Baked Parmesan Potato Rösti Hash (Minimum 10) **\$4.75 per Serving**

Organic Müesli and Kashi Bar **\$9.95 per Guest**
Minimum 15 - Greek Yogurt, Plain Organic Yogurt, Mangoes, Assorted Berries, Toasted Almonds and Walnuts, Dried Cranberries, Dried Unsulfured Apricots, Pineapple and Raisins, Organic Milk, Maple Syrup, Clover Honey

Gluten Free Waffles **\$1.75 Extra Per Waffle**
Substitute for our famous Gluten Free Waffles for an Additional. Please Read More about Gluten Free on our Website.

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Desserts

Bowl of Freshly Cut Fruits and Berrie **\$5.25 Serving**
A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes.

Crêpes à la Française **\$1.99 Each**
Rolled with Nutella, Strawberry Preserve, Chocolate, Caramel, Strawberry and Cream

Dessert Bars **\$2.49 Each**
7 Layers, Caramel Pecan, Vegan cranberry, Snicker, Raspberry Crumb, Vegan Blueberry

Jumbo Cookies **\$2.49 Each**
Cranberry Almond, Chocolate Chunk, Oatmeal Raisins

Triple Layered Chocolate Cake **\$20.99 Each**
Decadent French Chocolate Cake with Rich Chocolate Ganache. Serves 6



Beverages

Assorted Soft Drinks	\$1.75
Bottled Water	\$1.75
Bottled Juices apple, grape, cranberry, grapefruit, orange	\$2.49
Organic Sweetened Bottled Iced Tea	\$2.49
Iced or Hot Swiss Chocolate with skim or whole milk	\$38.00 Per Thermos
Freshly Brewed Coffee or Decaf with creamers and sweeteners	\$34.00 Per Thermos
Tea Service Imported Black, Green and herbal teas	\$34.00 Per Thermos



Lunch Catering Menu

Most Popular Lunch \$14.95 per Guest.

Select the Sandwiches from Specialty Sandwiches Below and a Side Salad and a Jumbo Cookie or Dessert Bar.

Or Build Your Own Masterpiece for an Additional \$1.00 per Person

Catering Lunch Menu includes the following options: Sandwiches, Salads, Desserts, Soups, Prix Fixed Lunch Platters, Beverages, and Snack Platters

- Pricing Requires A Minimum Of 10 Guests
- All sandwiches are made on Waffle Breads
- Substitute with Wheat, White or Rye Deli Sliced Loaves, Pita Pockets, Wraps, Ciabatta, or Sesame Buns.
- Or leave us the choices and we will prepare a beautiful sandwich display



Sandwiches

Chicken Breast	\$9.95
Chicken Breast Marinated with Regianno Vinaigrette, Chipotle Ranch Dressing	
Natural Smoked Turkey Breast	\$9.95
Natural Smoked Turkey Breast with French Brie and Maple Mustard	
Chicken Salad	\$9.95
Chicken Salad with Toasted Walnuts and Red Grapes	
Albacore Tuna Salad	\$9.95
Albacore Tuna Salad and Red Peppers	
Egg Salad	\$9.95
Egg Salad with Mustard Dressing and Roasted Red Peppers	
Grilled Vegetables	\$9.95
Grilled Vegetables with Humus Spread	
Fresh Mozzarella	\$9.95
Fresh Mozzarella Vine Ripen Tomatoes, Basil Leaves and Niçoise Vinaigrette	
Barbeque Chicken Breast	\$9.95
Barbeque Chicken Breast with Piquant Chipotle Dressing	
Prosciutto di Parma	\$9.95
Prosciutto di Parma, Mozzarella & Arugula Balsamic and a Drizzle of E.V.O.O. Dressing. Add \$1.00 if not combined	
Mosaic Club	\$9.95
Mosaic Club, Natural Smoked Turkey, Crispy Bacon and Mayonnaise.	
Pacific Smoked Salmon	\$9.95
Pacific Smoked Salmon, Shaved Onions, Capers and Cream Cheese Add \$1.00 if not combined	



Side Salads

Ginger and Bell Pepper Cabbage Slaw	\$4.50
Ginger and Bell Pepper Cabbage Slaw (Mayo Free, Slightly Spicy, Very Popular, Vegan & Gluten Free)	
Garden Salad	\$4.50
Garden Salad, Tomatoes, Cucumbers and your Choice of Dressing (Vegan w/ Balsamic Dressing and Gluten Free)	
New Potato Salad	\$4.50
New Potato Salad with Dijon and Crème Fraiche (Gluten Free)	
Chipotle Ranch Potato Salad	\$4.50
Chipotle Ranch Potato Salad with Fire Charred Peppers (Gluten Free)	
Sweet Potato Salad	\$4.50
Sweet Potato and Yukon Gold Potato Salad with Cranberries and Raisins (Gluten Free)	
Paella Style Salad	\$4.50
Paella Style Salad Saffron Rice with Diced Cucumbers and Tomatoes (Gluten free)	
Moroccan Couscous	\$4.50
Moroccan Couscous with Coriander Cinnamon Vinaigrette (Vegan)	
Tuscan Pasta Salad	\$4.50
Tuscan Pasta Salad with Grilled Vegetables Tossed in Balsamic Dressing (Vegan)	
Roasted Vegetables	\$4.50
Roasted Vegetables Over Greens & Feta Cheese, Choose your Dressing (Gluten Free)	
Caesar Salad	\$4.50
Caesar Salad with Rustic Croutons and Parmesan Dusting	
Grilled Corn and Black Beans	\$4.50
Grilled Corn and Black Beans with Cilantro Oil (Vegan and Gluten Free)	
Organic Baby Spinach	\$4.50
Organic Baby Spinach with Strawberries and Mushrooms and your Choice of Dressing (Vegan w/ Balsamic, GF)	

- Pricing Requires A Minimum Of 10 Guests (Order in increments of 10 servings)
- Some salad requires you to choose a dressing. (Balsamic, Caesar, Chipotle-Tex-Mex or Sesame Lime)



Desserts

Bowl of Freshly Cut Fruits and Berrie **\$5.25 Serving**
A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes.

Crêpes à la Française **\$1.99 Each**
Rolled with Nutella, Strawberry Preserve, Chocolate, Caramel, Strawberry and Cream

Dessert Bars **\$2.49 Each**
7 Layers, Caramel Pecan, Vegan cranberry, Snicker, Raspberry Crumb, Vegan Blueberry

Jumbo Cookies **\$2.49 Each**
Cranberry Almond, Chocolate Chunk, Oatmeal Raisins

- Substitute for our famous Gluten Free Waffles for an Additional \$1.75 per Waffle
- Please Read More about Gluten Free on our Website.

Soups

Curried Sweet Potato Bisque **\$75**
Lightly Curried Sweet Potato Bisque Laced with Maple Syrup

Puréed Wild Mushroom **\$75**
Puréed Wild Mushroom & Fresh Herbs, Shiitake and Forest Mushrooms Simmered with Herbs (Vegetarian)

Tomato Pesto & Coriander Potage **\$75**
Tomato Pesto & Coriander Potage, Silky and Fragrant Accented with Jade Sauce (Vegetarian)

- Mosaic Cuisine & Café Soup Box Serves 10 Regular or 20 Sides \$60.00
- Served with a Tray of Savory Waffles
- All soups described above are gluten free!
- Daily Soup (Please call for Details)



Prix Fixed Chilled Lunches

Le Lunch Dans Le Park

\$16.50 Per Guest

French Gluten Free Le Lunch Dans Le Park. Your Choice of Crust-less French Quiches Served at Room Temperature: Increments of 6 portions. Spinach or Lorraine or Mushroom with Herbes de Provence. Arugula, Cranberry and Toasted Walnuts Tossed in Citrus Dijon Dressing Fresh Fruit Salad Drizzled with Caramel Vegan and Gluten Free Raspberry and Blueberry Bars

Honey Rosemary Chicken

\$17.50 Per Guest

Grilled Chicken Breast Marinated with Yogurt, Clover Honey and Rosemary Leaves, Over Crispy Greens and Virgin Olive Oil Dressing. Moroccan Couscous Salad and Vegetable Medley Coriander Cinnamon Vinaigrette. Ciabatta and Waffles. Strawberry Crêpes with Caramel Cream

Bouchon Beef Salad

\$20.25 Per Guest

Medium Rare Top Sirloin Crusted with Horseradish and Herb on a Bed of Mesclum and Colorful. Roasted Vegetables Medley. Fusilli Salad with Greek Olives and Cherry Tomatoes, Virgin Olive oil Dressing. Sliced Baguettes and Waffles. Vanilla Pot de Crème and Cookies.

Costa Brava

\$22.75 Per Guest

Grilled Salmon and Basil Olive Oil Roasted Vegetable Salad. Paella Salad: Saffron Rice with Baby Shrimp and Tomatoes. Assorted Breads and Butter. Belgian Chocolate Cake, Decadent Chocolate Cake with Rich Chocolate Ganache.

On the Grill

\$22.95 Per Guest

Medium Rare London Broil and Chicken Breast Grilled over Applewood, with Roasted Vegetables. Organic Baby Spinach, Strawberries, White Mushrooms Salad, Tossed with Basil Vinaigrette. Ciabatta Breads and Butter. Yukon Gold and Sweet Potato Salad, Raisins and Dry Cranberries. Belgian Chocolate Cake, Decadent Chocolate Cake with Rich Chocolate Ganache.

Pacific Salmon

\$24.75 Per Guest

Grilled Pacific Salmon Brushed with Ginger Pesto and Served with Mango Tomato Pico de Gallo. Risotto Salad with Euro Cucumbers and Tomatoes, Regianno Vinaigrette. Fresh Mozzarella, Tomato and Pepper Salad. Assorted Breads and Butter. Chocolate Waffles, Liège Waffles, Chocolate Financiers and Fresh Strawberries.

- Prix Fixed Chilled Lunch Pricing Requires A Minimum Of 10 Guests



Prix Fixed Hot Lunches

Hot Menu 1

\$14.95 Per Guest

Mosaic Cuisine and Café Old World Classic Lasagna (Choose from meat or vegetarian). Caesar Salad with Waffle Crouton. Assorted Cookies.

Hot Menu 2

\$17.55 Per Guest

Grilled Boneless Lemon Chicken Breasts Old Fashion Mustard Sauce. Served over Rice Pilaf. Grilled Vegetable Salad Topped with Feta Cheese and Balsamic Dressing. Assorted Breads with Sweet Butter. Assorted Cookies and Brownies.

Gluten Free Hot Menu 3

\$17.95 Per Guest

Italian Eggplant Parmesan. Thick Sliced Eggplants Crusted in Olive Oil with Parmesan and Paprika Layered with Chunky Marinara Sauce and Provolone. Greek Salad with Tomatoes, Cucumbers, Peppers, Olives and Feta Cheese over Assorted Green Leaves. Fruit Salad and Romanoff Sauce.

Hot Menu 4

\$18.95 Per Guest

Fettuccini Alfredo with Balsamic Chicken Breast. Or with Shrimp Scampi **Add \$2.50 per Guest**. Caesar Salad with Waffle Croutons. Ciabatta Rolls and Butter. Strawberry Crêpes with Caramel Cream.

Hot Menu 5

\$19.95 Per Guest

Beef Bourguignon Served over Buttered Dutch Egg Noodles. Roasted Vegetables over Greens & Feta Cheese, Choose your Dressing. Assorted Breads with Sweet Butter. Assorted Designer Bars, Jumbo Cookies and Brownies.

- Prix Fixed Hot Lunch Pricing Requires A Minimum Of 10 Guests



Beverages

Assorted Soft Drinks	\$1.75
Bottled Water	\$1.75
Bottled Juices apple, grape, cranberry, grapefruit, orange	\$2.49
Organic Sweetened Bottled Iced Tea	\$2.49
Iced or Hot Swiss Chocolate with skim or whole milk	\$38.00 Per Thermos
Freshly Brewed Coffee or Decaf with creamers and sweeteners	\$34.00 Per Thermos
Tea Service Imported Black, Green and herbal teas	\$34.00 Per Thermos



Snack Platters

Cheese Platter

Sm \$85/Lrg \$155

Imported and Domestic Cheeses, Garnished with Seasonal Fruits and Berries Accompanied by a Tray of Breads and Crackers

Crudités Platter

Sm \$55/Lrg \$100

Batons of Carrots, Yellow Squash and Celery, Cucumber Coins, Red Peppers and Cherry Tomatoes, Button Mushrooms and Radishes etc. Served with Sesame Dill Dip.

Trio of Spreads

Sm \$75/Lrg \$130

Roasted Garlic Hummus, Eggplant Caviar, Guacamole. Served with Toasted Pita, Sourdough and Ciabatta, Breads and Crackers.

Elegant Sliced Fruit Display

Sm \$62/Lrg \$125

A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes.

Strawberry Romanoff

Sm \$80/Lrg \$145

Sliced Strawberries with Caramel Brandy Sauce

Smoked Salmon Platter

Sm \$105/Lrg \$180

Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons, Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese.