

# Catering Menu

## DISPLAY PLATTERS (SERVES 10- 12)

**CHEESE & FRUIT DISPLAY** selection of cheeses and fresh seasonal fruits 55

**VEGETABLE CRUDITES** selection of fresh seasonal vegetables, buttermilk ranch 55

**JUMBO SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce, creole remoulade 88

**BLUE CHEESE CHIPS** hand cut potato chips, blue cheese sauce 40

**GRILLED & MARINATED VEGETABLE PLATTER** selection of dressed and marinated vegetables 55

**SANDWICH PLATTER** Rueben, chicken club, prime rib 125

**SHELLFISH SAMPLER** oysters, jumbo cocktail shrimp, lobster claws, king crab legs 229

## CHARCUTERIE & CHEESE DISPLAYS

Serves 10.....\$250

Serves 25 .....\$500

Serves 50 .....\$1,000

Serves 100.....\$2,000

INDIVIDUAL CHARCUTERIE CUPS.....\$25 each

## APPETIZERS (DOZEN)

**BOURBON MAPLE SHRIMP** grilled jumbo shrimp, pure maple bourbon glaze 45

**MINI LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress 84

**CLASSIC SLIDERS\*** prime black angus beef, gouda cheese, grilled onions, our original steak sauce 51

**FILET SLIDERS\*** watercress, shallot jam, blue cheese 81

**CHICKEN SLIDERS** chicken breast, pepper jack cheese, sautéed peppers 48

**CRAB STUFFED MUSHROOMS** baked lump crab meat stuffed in mushroom caps, remoulade drizzle 39

**BEEF SATAY** drizzled with house made steak sauce 57

**CHICKEN SATAY** drizzled with house made steak sauce 36

**TOMATO & MOZZARELLA SKEWERS** drizzled with balsamic glaze 30

**TUNA TARTARE CUPS** ahi tuna, mango salsa, avocado 72

**CANDIED BACON** baked with brown sugar 30

**WAGYU MEATBALLS** demi glaze cream sauce 60

**MINI CRAB CAKES** tropical salsa, remoulade, mustard aioli 45

**SMOKED SALMON RILLETTE** spread of house- smoked salmon, dill, chive, red onion, capers, & egg 33

## FAMILY-STYLE ENTRÉES (SERVES 6 | SERVES 12)

### CHICKEN PENNE PASTA

roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 100 | 200

### LOBSTER MAC & CHEESE

white truffle bread crumbs 120 | 240

### BBQ BABY BACK RIBS

Kansas City BBQ sauce 120 | 240

### MESQUITE GRILLED CHICKEN BREAST

pineapple mango salsa 105 | 210

### JUMBO LUMP CRAB CAKES

tropical salsa, remoulade, mustard aioli 130 | 260

### MESQUITE GRILLED ATLANTIC SALMON

brushed with lemon butter 145 | 290

### KANSAS CITY STRIP\*

12 oz., rosemary demi-glaze 288 | 576

### CENTER-CUT FILET MIGNON\*

6 oz. 222 | 444

## ..... À LA CARTE SIDES, SOUPS & SALADS (SERVES 6 | SERVES 12) .....

YUKON MASHED POTATOES 24 | 48  
ROASTED YUKON POTATOES 24 | 48  
POBLANO AU GRATIN POTATOES 24 | 48  
CREAMED CORN WITH BACON 24 | 48  
GRILLED ASPARAGUS 24 | 48

GREEN BEANS WITH PECANS 24 | 48  
LOBSTER MAC & CHEESE 32 | 64  
CAESAR SALAD 38 | 76  
HOUSE SALAD 38 | 76  
MARYLAND CRAB BISQUE (QUART) 75

## ..... HOUSEMADE DESSERT (SERVES 12) .....

CHOCOLATE VELVET CAKE 65 | CARROT CAKE<sup>†</sup> 75 | SEVEN LAYER COCONUT CAKE<sup>†</sup> 75  
DESSERT PLATTER<sup>†</sup> chef's selection of assorted desserts 85

6930 OLD DOMINION DR. | 703.893.1034 | JGILBERTS.COM/MCLEAN  
EVENTSMCLEAN@JGILBERTS.COM

j. gilbert's.

WOOD FIRED STEAKS AND SEAFOOD