

Hors d'Oeuvres

Mini Vegetable Spring Rolls	\$9 per dozen
Served with a sweet and sour dipping sauce.	
Pork Potstickers	\$9 per dozen
Served with a "Ponzo" dipping sauce.	
Cocktail Franks	\$16.00 per 24 count
Served with German mustard.	
Rumaki	\$13 per dozen
Chicken livers with water chestnuts wrapped in apple wood smoked bacon.	
Mini Quiche	\$13 per dozen
Assorted Loraine, Florentine, and Three Cheese.	
Mini Beef Kabobs	\$15 per dozen
With teriyaki glaze.	
Stuffed Mushroom Caps	\$16 per dozen
White mushrooms stuffed with lump crabmeat in a Mornay cheese sauce.	
Stuffed Artichoke Hearts	\$14.00 per dozen
California artichoke hearts stuffed with sharp Italian cheese served with tomato marinara dipping sauce.	
Buffalo Wings	\$20 per 36 count
Generously sized Chicken wings in a mild or spicy Buffalo wing sauce served with celery sticks and blue cheese dressing.	
Mini Crab Cakes	\$18 per dozen
Mini lump crab cakes served with a Remoulade dipping sauce.	
Appetizer Meatballs	\$13 Per 24 count
Served Italian, Swedish, or Hot-and-Sour.	
Lobster Newburg in Puff Pastry	\$18 per dozen
Pulled lobster meat in a sherry cream sauce baked in finger sized puff pastry.	
Scallops Wrapped in Bacon	\$18 per dozen
Jumbo sea scallops wrapped in apple wood smoked bacon.	
Coconut Shrimp	\$ 20.00 per dozen
Coconut crusted colossal, wild-caught shrimp served with a sweet and sour dipping sauce.	
Note: Hot hors d'oeuvres by the dozen have a four dozen total order minimum. Example : one dozen artichoke hearts, two dozen scallops wrapped in bacon, and one dozen crab cakes meets the four dozen minimum.	

Salads

Salads By The pound

(3 Lb. Minimum) All are freshly made in our kitchen

Macaroni Salad	\$4
Vinegar Cole Slaw	\$4.50
Creamy Cole Slaw	\$4.50
Potato Salad	\$4.50
Ambrosia	\$6
Baked Beans	\$5
Seafood Salad	\$7.50
Premium Tuna Salad	\$8
Shrimp Salad	\$8.50
Cucumber and Dill	\$8
With sour cream and red onion.	
Cold Sesame Noodles	\$7.50
With peanut sauce, toasted sesame seeds and slices green onions.	
Pasta Primavera Salad	\$7.50
Penne Pasta with artichoke hearts, sundried tomato, diced red and green bell peppers, red onion, broccoli and sliced black olives in a light vinaigrette.	
Carolina Chicken Salad	\$8
Made all white meat chicken, whole grain mustard, diced celery, red onion and mayo.	

Salads by the pound cont'd...

California Chicken Salad	\$8
Made all white meat chicken, toasted almonds, sliced white grapes, diced celery, red onion and non-fat yogurt.	
Potato and Dill Salad	\$6
Made with fresh dill, diced celery, and mayo.	
Caprese Salad	\$11
Wedge tomatoes with fresh mozzarella cheese, fresh basil, and balsamic vinaigrette.	
Italian Seafood Salad	\$12
Calamari and shrimp in lemon vinaigrette made with extra virgin olive oil.	
Diced Antipasto Salad	\$9
Ham, salami, provolone, Greek olives and jardinière in olive oil and red wine vinegar.	
Healthy Fruit Salad	\$8
Diced apples, pears, white grapes and raisins in a yogurt and dressing with toasted almonds.	

Tossed Salads

Salads by the Gallon

*Salad components are provided separately and are ready to be tossed at time of service
salads are sized by one gallon volume*

Garden	\$8
Iceberg, cucumber, tomato and sweet red onion with house balsamic vinaigrette.	
Caesar	\$8
Chopped crisp romaine lettuce with home-style crotons, Pecorino Romano Cheese and creamy Caesar dressing.	
Greek	\$11
Chopped mixed greens with feta cheese, sweet red onion, Kalamata olives, and vinegar peppers, with a red wine vinegar and extra virgin olive oil.	
Cob	\$12
Chopped mixed greens with shredded cheddar, bacon, cucumber, diced boiled egg, sweet red onion and creamy ranch dressing.	
Spinach	\$13
Baby spinach with sliced white mushrooms, sliced sweet red onion, diced boiled egg and bacon with a sweet red wine and honey vinaigrette.	
Arugula	\$13
Baby arugula with alfalfa sprouts, dried cranberries and crumbled gorgonzola cheese with balsamic dressing.	
Asian	\$14
Chopped mixed greens with mandarin orange segments, sliced toasted almonds, alfalfa sprouts, and strips of sweet red bell peppers, with miso ginger vinaigrette.	

Pasta

Available in full trays only, serves 18-22 guests

Buttered Noodles	\$25
Baked Ziti	\$40
Bowtie Primavera	\$50
Baked Manicotti	\$50
Penne Vodka	\$60
Cavetilli and Broccoli	\$60
Fettuccini Carbonara	\$65
Jumbo Cheese Ravioli	\$65
Jumbo Meat Ravioli	\$70
Baked Chicken Penne Alfredo	\$70
Meat Lasagna	\$80

Value Entrees

Half Tray serves 12-14; Full Tray serves 22-24

Italian Sausage and Peppers	half \$20	full \$38
Sweet Italian sausage with multi-color bell peppers and onions in tomato sauce.		
Kielbasa with Sauerkraut	half \$20	full \$38
Pieces of Polish Kielbasa served with sauerkraut and German mustard.		
Chicken Cacciatore	half \$24	full \$44
Chicken thighs and legs stewed in tomato sauce with sweet bell peppers and onions.		
Herb Roasted or BBQ Chicken	half \$28	full \$48
eight cut whole chickens baked with savory seasoning or Sweet-and-Tangy BBQ sauce.		
Seafood Newburg	half \$28	full \$50
Surimi in a sherry cream sauce with sliced mushrooms.		
Beef Burgundy	half \$28	full \$50
Sirloin beef tips braised in a rich burgundy wine sauce with tomato, onion, and mushroom caps.		

Regional Entrees

Half Tray serves 8-12; Full Tray serves 18-22

Carolina Pulled Pork Barbeque	half \$32	full \$60
Pulled pork in a sweet barbeque sauce served with potato rolls.		
New England Boiled Dinner		full \$75
Tender sliced lean hot corned beef with cabbage, carrots, and potatoes.		
Shrimp and Grits		full \$80
Shrimp in a tangy onion confit served with stone ground grits.		
Maryland Crab Cakes	\$4.50 ea	(12 Min.)
Lots of crab, little cake! Made with all lump crab meat and served with Remoulade or tarter sauce.		

Feature Entrees

Half Tray serves 8-12; Full Tray serves 18-22

Parmesan (Veal add 10.00)	half \$32	full \$60
Chicken or veal cutlets in tomato sauce with melted provolone and mozzarella cheeses.		
Marsala (Veal add 10.00)	half \$32	full \$60
Tender morsels of chicken or veal served in a Marsala wine sauce with exotic mushroom rooms		
Picatta (Veal add 10.00)	half \$32	full \$60
Tender morsels of chicken or veal served in a lemon butter white wine sauce with capers.		
Saltimbocca (Veal add 10.00)	half \$40	full \$75
Chicken or veal cutlets served on a bed of sautéed spinach topped with cured ham and melted Provolone cheese with a brown Demi-glacé.		
Cioppino		full \$120
Shrimp, mussels, little neck clams, calamari, and pieces of cod in a tomato broth made with fresh herbs and white wine.		
Beer Batter Cod Filets	\$3.10 ea.	(Min. 10)
Cod dipped in beer batter and served with house made tarter sauce and malt vinegar.		
Mediterranean Lamb Kabobs	\$3.95 ea	(Min. 20)
Skewered Lamb meat marinated in traditional Greek seasonings, lemon juice and olive oil with vegetable garnish		
Stuffed Lemon Sole		full \$80 (24 pcs)
Lemon sole stuffed with scallops and crab meat served in a lemon butter wine sauce.		

We offer handmade, custom-made ice cream cakes made with the best frozen custard around! Ask about our cakes when placing your order.

Deli Trays and Party Subs

Platters: Medium serves 8-10; Large serves 18-20

Platters come with assorted breads, lettuce, red onion, tomato and condiments

Subs are cut 6 pieces per foot; Party Subs are 5" wide

Baked Virginia Ham and Swiss	Med. \$35	Large \$65
Cold Italian	Med. \$35	Large \$65
Ham, Genoa salami, pepperoni and provolone		
All American	Med. \$40	Large \$75
Turkey, ham, cheese and roast beef		
Chilled Chicken Breast	Med. \$40	Large \$75
Three types of grilled marinated chicken breast: Montreal, Pesto, and Balsamic.		
Chilled then sliced on the bias and served with specialty mayo.		
Croissant and Salad	Med. \$40	Large \$75
Sliced sandwich sized croissants served with cheese, tuna salad, all white meat		
chicken salad, and egg salad.		
Cold Antipasto	Med. \$42	Large \$78
Sliced Genoa salami, ham, pepperoni, marinated artichoke hearts, wet mozzarella		
sliced tomato, Kalamata olives and sun-dried tomatoes.		
The Monticello	\$11	per foot
Baked Virginia ham, Swiss cheese, lettuce, and tomato.		
The Jersey Boy	\$12	per foot
Ham, Genoa Salami, pepperoni, provolone, lettuce, tomato, red onion, oil, vinegar		
and oregano.		
All American	\$13	per foot
Any combination of turkey, ham, roast beef, cheese, lettuce, and tomato.		
Chicken Little	\$14	per foot
Choose one type of grilled marinated chicken breast: Montreal, Pesto, or Balsamic;		
chilled then sliced on the bias served with sliced tomato, onions and specialty mayo		

Party Subs 3 ft minimum size

Soups

Available by the gallon, disposable bowls and spoons included

Pasta Fagioli \$19 **Italian Wedding** \$19 **Minestrone** \$20

Creamy Cheddar Broccoli \$20

Creamy Exotic Mushroom \$22	Oyster Chowder \$28
Cuban Black Bean and Pork \$22	Loyster Bisque \$35
Providence Clam Chowder \$25	
Charleston She Crab \$30	

Kid Stuff

Only available when purchasing other catering items

Half Tray 22 pieces; Full Tray 42 pieces

Corn Dog Nuggets	half \$15	full \$28
Chicken Nuggets	half \$20	full \$38
Peanut Butter and Jelly Triangles	25 Pieces	\$25
Mini Pizzas	\$2.00	each

Dessert

Assorted fresh baked cookies	\$9.00 per dozen
Fudge brownies	\$18.00 per dozen

The Game Day

One sub by the foot, Buffalo wings, fiesta layer dip, macaroni salad, coleslaw
\$8.99 per person
 15 person minimum
 (6 foot sub)

The Executive Luncheon

Choose two deli trays, one soup, one tossed salad, one dessert tray, bottled water and assorted Coke product.
\$14.00 per person.
 15 person minimum

Chilled Platters (section # 1)

Tex-Mex Fiesta Layer Dip	#5 bowl \$40	#10 bowl \$65
Sour cream, fresh salsa, sharp cheddar cheese, black beans and guacamole layered in a party bowl served with tortilla chips.		
Artichoke & Spinach Dip	#5 bowl \$45	#10 bowl \$70
Served with assorted gourmet crackers and sliced bastone.		
Fruit Platter	\$8	per pound
Honeydew, cantaloupe melon, pineapple, white grapes and strawberries.		
Vegetable Crudités & Dip	\$6.50	per pound
Fresh broccoli cauliflower, zucchini, yellow squash, cucumber, tomatoes and mushrooms with ranch or blue cheese dip.		
Domestic Cheese platter	Med \$32	Lg. \$56
Cubed Swiss, cheddar, and Pepper Jack cheeses served with assorted crackers and garnished with strawberries.		
Smoked Salmon Board	\$100	each
Sliced cold smoked Atlantic salmon (2.75 lb average) served with diced red onion, capers, and chopped egg, served with cocktail bread and cream cheese spread.		
Chilled Sliced Beef Tenderloin & Roasted Balsamic Vegetables	\$115	per tray (5 lb filet)
Thinly sliced filet served on a bed of chilled balsamic marinated multi-color bell peppers, eggplant, yellow squash and zucchini, served with horse radish sauce and mini cocktail breads.		
Shrimp Cocktail Platter	\$15.00	per pound
Chilled jumbo shrimp served with tangy cocktail sauce and lemon wedges.		
Poached Salmon Salad	Med \$40	Lg. \$75
Poached pieces of Atlantic salmon dressed on a bed of Radicchio and Endive lettuce with scallions and alfalfa sprouts, served with lemon vinaigrette.		
Chilled Ahi Tuna	Med \$60	Lg. \$110
Sushi grade tuna, pan seared then chilled and thinly sliced, served on a bed of mixed greens with cilantro, pickled ginger, red bell pepper and cucumber; served with a Miso Ginger Vinaigrette.		

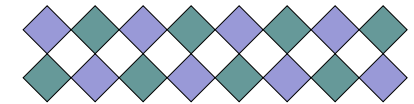
Vegetables, Grains and Potatoes (Section #2)

Half Tray serves 8-12; Full Tray serves 18-22

Sticky Rice	half \$12	full \$20
Rice pilaf	half \$14	full \$22
Rice Pilaf with Peas and Carrots	half \$16	full \$30
Moroccan Couscous with Roasted Vegetables	half \$20	full \$36
Oven Roasted New Potatoes with Dill	half \$18	full \$32
Lyonnais Potatoes	half \$18	full \$32
Garlic Mashed Potatoes	half \$22	full \$40
Snow Peas and Baby Carrots with Honey Glaze	half \$22	full \$40
Sautéed Fresh Spinach w/ Garlic and Olive Oil	half \$24	full \$42
Broccoli Milanese	half \$25	full \$48
Fried Green Tomatoes w/ Remoulade	half \$25	full \$48
Parmesan Stuffed Roma Tomatoes	half \$25	full \$48
Potatoes au Gratin	half \$24	full \$42
Sautéed Seasonal Vegetable	half \$24	full \$42
Low Country Butter Beans w/ Ham Hock	half \$22	full \$40
Saffron Rice with Peas and Carrots	half \$25	full \$48
Eggplant Parmesan	half \$22	full \$40
Eggplant Rolentini	half \$25	full \$48
Garlic Bread	\$10	per dozen
Buttermilk Biscuits	\$7	per dozen
Corn Bread	\$16	per dozen
Dinner Rolls w/Butter	\$5	per dozen

*Catering orders must be placed and paid for a minimum of 48 hours prior to delivery or pick-up.
 All menu items are subject to 5% VA sales Tax.
 Delivery available with a 5% fuel and insurance surcharge..*

Sleepy Hollow Catering



A Celebration of Good Food

6641 Arlington Blvd, Falls Church, VA 22042

Located in the Sleepy Hollow Shopping Center.

703-534-5545

A MESSAGE TO OUR VALUED GUESTS

Sleepy Hollow Catering is managed by Executive Chef Michael J. Natoli, and is a division of the Frozen Dairy Bar and Boardwalk Pizza restaurant. Our team takes special pride in a simple approach to the culinary arts, using only the freshest ingredients and groceries of the highest quality as our trademark. We treat each party as the special event it is and pride ourselves on being small enough to be intimately involved in the needs of each client. Our team of trained chefs brings over 25 years of culinary arts experience to each menu item we prepare. Enjoy!

The Celebration

One salad by the pound, one tossed salad, one value entrée, one feature entrée, one pasta, one section #1 selection, two section #2 selections.
\$19.95 per person.
 20 person minimum

The Gathering

Choose one tossed salad, one pasta, one value entrée, Dinner Rolls and Butter.
\$9.99 per person.
 18 person minimum