

# GEPPETTO CATERING

## Corporate Standing Reception

### Passed Hors D'oeuvres

*Miniature Chicken Wellingtons*

*Lobster Mac & Cheese on Asian Spoon*

*Miniature Twice Baked Potatoes with Caviar*

*Black Truffle Beef Carpaccio Served on Parmesan Crostini*

*Porcini Mushrooms Stuffed With Spinach & Roasted Bell Pepper - VEGAN*

*Duck Breasts with Coriander, Endive, and Sweet & Sour Orange Sauce*

### On Display

*Vegetable Risotto Topped With Shaved Truffles - Vegan*

*Grilled Saffron Polenta Topped With Ratatouille - Vegan*

*Balsamic Brussels Sprout Chicken with Celery Root*

*Wine Braised Short Ribs with White Cheddar Mashed Potatoes*

*Miniature Ricotta Stuffed Ravioli with Roasted Beets, Carrots, Goat Cheese & Mint*

*Seared Black Bass with Citrus Confit over Black Lentils*

For details on how Geppetto Catering can help plan your perfect event:

Call 301.927.8800 or Find Us Online at [www.geppettocatering.com](http://www.geppettocatering.com)

SOPHISTICATED • INNOVATIVE • GREEN CERTIFIED

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## Dessert

*Miniature Shortbread Cookies with Corporate Logo  
Garnished with Fresh Flowers.*

*Assorted Miniature Pastries, Truffles, Fudge Bars  
Garnished with Fresh Flowers.*

*Chocolate Cheesecake Pops  
Traditional cheesecake bites dipped in rich chocolate ganache and  
drizzled with white chocolate.*

*Warm Peach-Cranberry Cobbler in Demi Cup*

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