



Distinct Taste

Catering Menu

6021 Leesburg Pike #1677

Falls Church, VA 22041-9998

(404) 444-4043

Mr. Bryan Nails
Executive Chef/Owner

bnails@distincttaste.net

Mr. R. Sylvester Owens
Chief Operating Officer

sowens@distincttaste.net

Hors d'oeuvres

NOLA Style BBQ Shrimp

Served with toasted French baguette crostini

Miniature Benton's BLT

Benton's Bacon, Boston Lettuce, and Sweet Plum Tomatoes

Grilled Rosemary Lamb Chops

Served warm

Grilled Jerk Chicken Skewers

Served warm with sauce for dipping

Grilled Teriyaki Chicken Skewers

Served warm with sauce for dipping

DT Miniature Crab Cakes

Served with a Cajun remoulade

Ahi Poke Wonton

Served on a Fried Wonton with Asian Aioli

Vegetarian Stuffed Mushrooms

Baked white mushrooms and creminis stuffed with cheese and vegetables

Miniature Baked Potato Smash

Small golden potatoes, baked, smashed and loaded with toppings

Crispy Pork Belly

Served cubed atop bourbon peppercorn sauce

Turkey Sausage Stuffed Mushrooms

Baked white mushrooms stuffed with herbs, cheese and turkey sausage

DT Maryland Crab Dip

Lumps of crab meat coupled with pepper jack cheese baked into pure seafood ecstasy

Bali BBQ Shrimp Skewer

Large grilled shrimp with a sweet & spicy Asian flavored sauce

Bacon Wrapped Dates

Cheese Stuffed for a sweet and savory finish

Miniature Buffalo Chicken Cups

Buffalo Chicken and Blue Cheese baked in a buttery bread cup

Low Country Boil Shrimp Skewer

Shrimp, potatoes, sausage and corn comprise this southern classic

Chicken Salad Tartlet

Chicken salad served in a freshly baked phyllo cup

Smoked Salmon Mousse

Served chilled with crostini

Miniature Beef Wellington

Cubed filet of beef baked in flaky pastry

Miniature Salmon en Croûte

Moist salmon baked in flaky pastry with herb butter

Grilled Steak & Potatoes

Served on skewers with Basil oil drizzle

Seared Bay Scallop

Served atop sweet carrot purée

Prawn Cocktail

Spicy horseradish cocktail sauce for dipping

Bruschetta Crostini

Tomato medley mixed with sweet basil served on crostini

Thyme & Gruyère Gougères

Beautifully Baked Cheese Puff

Miniature Shrimp Roll

Shrimp tossed in a creamy dill sauce served atop a buttery toasted roll

Grilled Skirt Steak Skewer

Grilled medium topped with chimichurri

Salads, Dips & Standards

Mediterranean Tossed Salad

Fresh Cucumber, Tomato, Kalamata Olives and Feta Cheese

Caprese Salad

Fresh Tomato, Mozzarella and Basil

Spring Garden Salad

Soft green assortment with garden fresh vegetables dressed with a blush wine vinaigrette

Creamy Spinach Dip

Served in Parmesan Phyllo cups or in a bread bowl with cracker assortment

Relish Dip Duet

Served with assorted crackers

Hummus Dip Trio

Served with Grilled Pita

Crudités Matchsticks

A variety of raw vegetables served with hummus

Crudité Platter with Hummus Trio

Combination of fresh Haricots Verts, Radish, Bell Pepper, Carrots, Celery, Cauliflower and Broccoli with Assorted sauces for dipping

Artisan Cheese Platter

Assorted Cheeses with crackers

Spiced Roasted Nuts

Combination of Pecans, Cashews, Almonds, etc.

Dessert Offerings

Southern Bread Pudding

Served with buttery sherry sauce

Hazelnut Butter Cake

Drizzled with salted caramel sauce

Banana Pudding

Creamy Vanilla Custard paired with sweet Bananas and Nilla Wafers topped with fresh Whipped Cream

Chocolate Mousse

Light and fluffy mousse served with fresh whipped cream

Sweet Potato Pie with White Chocolate Mousse

Fall/winter seasonal item; Perfectly spiced pie with fluffy mousse topping

Chocolate Skillet Brownie

Served with fresh whipped cream

Southern Pound Cake

Accented with almond, lemon or vanilla