

**À LA CARTE SIDES,
SALADS & SOUPS (SERVES 10)**

- YUKON MASHED POTATOES 30
- CREAMED CORN WITH BURGERS' BACON 35
- LOBSTER MAC N' CHEESE 60
- GRILLED ASPARAGUS 30
- GREEN BEANS WITH PECANS 28
- POBLANO AU GRATIN POTATOES 30
- WILD MUSHROOM RISOTTO 35
- CAESAR SALAD 45
- HOUSE SALAD 45
- CRAB BISQUE (Quart) 40
- CHICKEN TORTILLA (Quart) 35

BEVERAGES

- BOTTLED WATER, SODAS 2 each

HOUSE MADE DESSERTS (SERVES 10)

- SEASONAL CHEESE CAKE 60
- CHOCOLATE VELVET CAKE 65
- CARROT CAKE 75
- 7 LAYERED COCONUT CAKE 75

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

j. gilbert's[®]
WOOD-FIRED STEAKS & SEAFOOD

MCLEAN

6930 OLD DOMINION DR. | 703.893.1034 | JGILBERTS.COM
EVENTSMCLEAN@JGILBERTSMCLEAN.COM

Minimum 10 Lunches per Order. Call 24 hours in advance.
15% Delivery Charge Credit Card required.

caterings
meru

j. gilbert's[®]
WOOD-FIRED STEAKS & SEAFOOD



BOX LUNCHES

All sandwiches are served with choice of chips or fruit bowl and cookie.

SOUPS & SALADS

CRAB BISQUE 9.5 | CHICKEN TORTILLA SOUP 8.5

HOUSE SALAD

carrots, cucumber, grilled corn, sourdough croutons, white cheddar, tomato, creamy red wine dressing 9

WEDGE SALAD

chopped iceberg, applewood smoked bacon, blue cheese crumbles, tomatoes, red onion, buttermilk blue cheese dressing 9

CAESAR SALAD

parmigiano Reggiano, sourdough croutons, asiago cheese crisp, 8

SOUP & SALAD COMBO

choice of crab bisque or tortilla soup with choice wedge, house or Caesar salad 14

ENTRÉE SALADS

MESQUITE GRILLED CHICKEN CAESAR SALAD

parmigiano reggiano, sourdough croutons, asiago cheese crisp, 13
Shrimp 17 | Salmon 18

MESQUITE GRILLED SALMON PANZANELLA

spinach, Montrachet goat cheese, balsamic roasted onions, tomatoes, grilled sourdough bread, basil oil, balsamic vinaigrette 18

LOBSTER COBB SALAD

tomato, bacon, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing 21

SANDWICHES & WRAPS

BURGERS' SMOKEHOUSE TURKEY CLUB

applewood smoked bacon, lettuce, tomato, avocado, black pepper mayo, multigrain 12.5

SOUTHWESTERN WRAP

Shrimp, Chicken or Vegetable red pepper, spiced pecan, pepper jack cheese, Applewood smoked bacon, tortilla straws, tomato
Chicken 12 | Shrimp 14 | Vegetable 11

RUEBEN

corn beef, swiss cheese, sauerkraut, thousand island dressing, rye bread 14

MINI LOBSTER ROLLS

mini butter-toasted sweet roll, chilled New England lobster salad 16

APPETIZER PLATTERS

ARTISANAL CHEESE & FRUIT DISPLAY

selection of cheeses, assorted crackers, breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries small 55 | Large 79

VEGETABLE CRUDITÉS

selection of fresh seasonal vegetables, buttermilk ranch 55

ANTIPASTO PLATTER

salami, prosciutto, olives, fresh mozzarella, marinated artichokes, mushrooms, onions, asparagus, red peppers and zucchini 85

JUMBO SHRIMP COCKTAIL

jumbo shrimp cocktail sauce, creole remoulade (dozen) 40

BOURBON MAPLE SHRIMP

grilled jumbo shrimp w/ pure maple bourbon glaze (dozen) 36

CLASSIC SLIDER

prime black angus beef, gouda cheese, grilled onions, our original steak sauce (dozen) 48

FILET SLIDER

watercress, shallot jam, blue cheese (dozen) 72

CRAB STUFFED MUSHROOMS

baked lump crab meat stuffed in mushroom caps, remoulade drizzle (dozen) 39

MINI JUMBO LUMP CRAB CAKES

served with tropical salsa, remoulade, mustard aioli (dozen) 39

SMOKED SALMON RILLETTE

spread of house-smoked salmon, dill, chive, red onion, capers, egg & mustard with crostini & cornichons (dozen) 33

FAMILY STYLE ENTRÉES (SERVES 10)

CHICKEN PENNE PASTA

roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 135

LOBSTER MAC N' CHEESE

white truffle bread crumbs 150

BBQ BABY BACK RIBS

Kansas City-style BBQ sauce 160

MESQUITE GRILLED ATLANTIC SALMON

bourbon Maple Glaze 145

MESQUITE GRILLED CHICKEN BREAST

pineapple mango salsa 130

MESQUITE GRILLED PRIME SIRLOIN

mushroom ragout with truffle butter 195

JUMBO LUMP CRAB CAKES

mustard aioli, remoulade 195

