



EVENTS & PROVISIONS

PROVISIONS MENU

Hour of operations from **9:00 am to 5:00 pm**
Please place your order **48 hours** in advance
Minimum order **20 people**

We accept credit cards, cash or check for payment
Full payment is due prior to delivery
Delivery Fee from \$40.00 to \$75.00 depending on location
Cancellations must occur 48 hours in advance
Please inquire with a Sales Associate about seasonal additions

550 Events & Provisions is happy to accommodate any dietary preferences and restrictions.



EVENTS & PROVISIONS

**BUZZ
BREADS &
BAKED GOODS**
(minimum order 20
people)

PROVISIONS MENU

BREAKFAST

MUFFINS & BREADS

spelt banana bread
rhubarb
bran
blueberry
glorious morning
gluten-free (seasonal)
\$ 2.25 each

SCONES

Virginia ham & cheddar cheese
spinach & feta
cranberry
cherry tea
blueberry lime
\$2.85 each

CROISSANT

classic French butter
bittersweet chocolate
\$2.60 each

ASSORTED

cinnamon roll with vanilla icing
\$2.75 each

BUZZ BAR

the bionic buzz bar: all natural peanut butter, agave nectar, oats, pepitas, cranberries & chocolate
the goodlife: oats, granola, almond, honey, coconut, pepitas, cranberries, condensed milk & cinnamon
\$2.95 each

HOMEMADE QUICHE

breakfast quiche with egg, sausage & cheddar
sweet potato, goat cheese kale & caramelized onions
\$35.00 per pie serves 10 people



EVENTS & PROVISIONS

BREAKFAST
(minimum order
for 20 people)

PROVISIONS MENU

BREAKFAST

FRESH FRUIT

berries: a fresh mix of raspberries, blueberries & strawberries

\$5.25 per person

chopped fruit salad: sliced seasonal fruit

\$4.25 per person

MINI YOGURT PARFAITS

individual cups with maple yogurt, berries & buzz granola

\$3.75 per person

MINI BAGELS & LOX

open faced mini bagels with cream cheese, cucumber,
tomato, red onion & capers

\$5.25 each

THREE LAYER OMELET

with spinach, tomato, mushrooms & gruyere

\$36.00 each serves 10



EVENTS & PROVISIONS

**BREAKFAST
PACKAGES**
(minimum order
for 20 people)

PROVISIONS MENU

BREAKFAST

CONTINENTAL 1

an assortment of mini buzz muffins,
scones & croissants & coffee for the
group
\$8.50 per person

CONTINENTAL 2

an assortment of muffins, scones,
croissants & bagels, served with
jam, butter, cream cheese,
seasonal fruit salad
& coffee for the group
\$11.50 per person

CONTINENTAL 3

an assortment of muffins, croissants,
& doughnuts.
includes seasonal fruit salad,
coffee & assorted juices for the group
\$13.50 per person

EXECUTIVE

an assortment of fresh bagels with atlantic smoked salmon,
capers, tomato, cucumber & red onion
includes butter, jams, cream cheese,
seasonal fruit salad
& coffee for the group
\$15.50 per person



EVENTS & PROVISIONS

PROVISIONS MENU

SANDWICHES (minimum order for 20 people)

SANDWICH PACKAGE (minimum order for 20 people)

LUNCH

TURKEY BLT

sliced turkey, bacon, avocado, tomato, bibb lettuce, herb aioli on focaccia
\$8.50 each

RED APRON MUFFULETTA

salami cotto, capicola, spuma di mortadella, provolone, smoked ham
& olive salad
\$8.50 each

TUNA NICOISE

open faced tuna with hard-boiled egg, nicoise olives, tomato, romaine, red
onion served on baguette
\$8.50 each

ROASTED CHICKEN SALAD

mayonnaise, fresh herbs, lettuce, focaccia
\$8.50 each

GRILLED VEGETABLE

grilled eggplant, peppers, zucchini cheese, goat cheese, focaccia
\$8.00 each

ROAST BEEF & SWISS

rare roast beef, horseradish cream, caramelized onion, arugula
\$8.50 each

SANDWICH PACKAGE 1

selection of three assorted sandwiches
with choice of side assorted cookies & brownies
\$12.50 per person

SANDWICH PACKAGE 2

selection of three assorted mini sandwiches with choice
of side & assorted mini cupcakes
\$14.25 per person

SANDWICH PACKAGE 3

selection of four assorted mini sandwiches with mixed green salad,
choice of side & assorted mini cupcakes
\$15.50 per person



EVENTS & PROVISIONS

**PROVISIONS
SOUP**
(minimum order
for 20 people)

**ENTRÉE
SALADS & PLATTERS**
(minimum order for 20
people)

PROVISIONS MENU

LUNCH

TOMATO GAZPACHO (Vegetarian)

tomato, cucumber, peppers,
jalapeno & chopped basil
\$4.25 per person

SWEET CORN CHOWDER

charred corn, potatoes, tasso ham & fennel
\$5.25 per person

HERB CRUSTED FILET MIGNON

thinly sliced with grilled red onions & arugula salad
with horseradish crème & parker house rolls
\$17.95 per person

CRISPY BRAISED CHICKEN THIGHS

with olives, lemon & fennel
\$9.00 per person

SLOW ROASTED BONELESS BEEF SHORT-RIBS

thyme, red wine, baby carrots, mushrooms, pearl onions, whipped potatoes
\$16 per person

CHICKEN POT PIE

mushrooms, spinach, peas, celery & carrots
\$8.00 per person

GRILLED SALMON

with asparagus, zucchini couscous & lemon
vinaigrette
\$9.00 per person

OVEN ROASTED CHICKEN BREAST

orichette pasta with broccoli & parmesan
\$10.00 per person

BARBECUED CHICKEN

barbecued chicken legs, thighs & breast served with
corn salad
\$9.00 per person



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ENTRÉE
SALADS & PLATTERS
(minimum order for 20
people)

PROVISIONS MENU

LUNCH

SEARED TUNA SALAD NICOISE

seared tuna, red bliss potatoes, niçoise olives, haricot vert, tomato, hard-boiled egg & red wine-Dijon vinaigrette
\$12.95 per person

LAYERED COBB SALAD

bacon, hard-boiled egg, blue cheese, tomato, avocado & romaine
choice of chicken or salmon
\$10.95 per person

GREEK FARRO

faro, olives, cucumber, tomato, feta, romaine
choice of chicken or salmon
\$10.95 per person

ASIAN INSPIRED CHICKEN SALAD

with bibb lettuce, carrot, daikon, cilantro,
lime & Virginia peanuts served in individual
take out boxes
\$8.95 per person

GRILLED SALMON & BIBB SALAD

avocado, sunflower seeds, haricot vert,
hard-boiled egg, tomato & cucumber
vinaigrette
\$10.95 per person



EVENTS & PROVISIONS

SALADS & SIDES
(minimum order for 20
people)

PROVISIONS MENU

LUNCH

MIXED FIELD GREENS

local lettuce with toasted pecans, dried cherries & shaved manchego
with balsamic vinaigrette
\$4.25 per person

CHOPPED GREEK SALAD

tomatoes, cucumbers, feta, olives & red wine vinaigrette topped
with fried chickpeas
\$5.25 per person

CAPRESE

heirloom tomato, burratini & arugula
\$8.50 per person

KALE CAESAR SALAD

shaved parmesan, croutons & creamy lemon Caesar dressing
\$5.25 per person

GRILLED SEASONAL VEGETABLES

\$5.50 per person

CAULIFLOWER & CHICKPEA SALAD

curry vinaigrette
\$4.25 per person

PICKLED POTATO SALAD

fingerling, cornichon, yellow mustard seed
\$5 per person

VEGETABLE ISRAELI COUSCOUS

shitake mushrooms, fennel & asparagus
\$4.50 per person

TRI COLORED QUINOA SALAD

chopped dates, fava beans, shallot, arugula & lemon vinaigrette
\$4.25 per person



EVENTS & PROVISIONS

**PLATTERS &
DISPLAYS**
(small 20 people
large 30 people)

PROVISIONS MENU

RECEPTIONS & BREAKS

APPALACHIAN LOCAL CHEESES

small \$250 | large \$325

IMPORTED CHEESE BOARD

all cheese selections includes dried fruit, nuts, honey, fig preserves, crackers & sliced baguette
small \$215 | large \$290

PROSCIUTTO, BURRATA & ASPARAGUS

thinly sliced prosciutto, burratini, asparagus, olives & extra virgin olive oil
small \$160 | large \$220

BRUSCHETTA TASTING

herb grilled bread with eggplant caponata, carrot hummus, avocado & chèvre
small \$75 | large: \$140

MARKET CRUDITÉ

seasonal vegetables served with green goddess dip
small \$95 | large \$125

RED APRON CHARCUTERIE PLATTER

chef's choice of handmade pates, salami & cured meats served with sliced focaccia, spicy mustard & pickled vegetables
small \$215 | large \$290

BUZZ SOFT PRETZEL ROLLS

house-made with spicy mustard
small \$70 | large \$95

ROOT VEGETABLE CHIPS

with creamy French
onion dip
small \$80 | large \$115

OLIVES & NUTS

assorted olives with lemon & rosemary
small \$50 | large \$90

FRESH FRUIT DISPLAY

sliced seasonal fruit
small \$95 | large \$135

MEDITERRANEAN MEZZE

hummus, babaganoush, whipped ricotta, olives with toasted pita & lavash
small \$95 | large \$135



EVENTS & PROVISIONS

PROVISIONS MENU

BEVERAGES

(Alcoholic beverages available upon request. Ask your sales associate for further details & pricing)

BUZZ DESSERTS
(minimum order for 20 people)

BEVERAGE & DESSERT

COFFEE

\$2.80 per person (regular & decaf)

ARTISAN TEAS

\$2.80 per person

SODAS & BOTTLED FIJI WATER

\$2.00 per person

BOTTLED JUICE

(orange, apple or cranberry)

\$2.00 per person

HONEST TEA & LEMONADE

\$2.95 per person

FRESH SQUEEZED ORANGE JUICE

\$3.25 per person

BUZZ CUPCKAKES

vanilla chiffon with vanilla icing
chocolate with chocolate frosting
devil's food with espresso buttercream
red velvet with cream cheese buttercream
white rabbit parsnip cake with cream cheese buttercream
\$2.75 full-sized, \$1.50 mini

weekly specials

please inquire sales associate for further details

HOMEMADE BIG BUZZ BROWNIES

peanut butter
double chocolate
gluten-free walnut
farmhouse red velvet
\$3.50 each



EVENTS & PROVISIONS

PROVISIONS MENU

DESSERTS
(minimum order for 20
people)

DESSERT PACKAGES
(small 20 people,
large 30 people)

DESSERT

PIES IN A JAR

Mississippi mud (chocolate pudding, chocolate bombe, espresso & oreo)
berries & cream (lemon curd, berries & meringue)
butterscotch - caramel
\$4.25 each

MINI TARTLET TRIO

chocolate mousse
lemon- blueberry
lime cream
\$1.25 each

BUZZ COOKIES

chocolate chip
gingersnap
chewy oatmeal with cherries
snickerdoodle
\$1.95 each

BUZZ BROWNIES

double chocolate
gluten free walnut
\$2.25 each

COOKIE & BROWNIE BITES includes:

chocolate chip,
gingersnap,
oatmeal,
macaroons,
Russian tea cookies,
mini assorted brownies
small \$55 | large \$75

HOMEMADE AMERICAN CLASSICS includes:

oatmeal cream cookies, mini hostess cupcakes, peanut
butter buckeyes, rice krispy treats
small \$65 | large \$85



EVENTS & PROVISIONS

PROVISIONS MENU

GBD'S
(minimum order for 20
people)

**BUZZ DAY
SPECIALS**
(minimum order for 20
people)

DESSERT

GBD'S DOUGHNUTS

classic with a vanilla glaze
\$2.25 each

maple & bourbon glazed with house-cured bacon
\$2.75 each

funfetti cake, vanilla cake topped with vanilla glaze & sprinkles
\$2.25 each

snickers, devil's food with caramel & honey roasted peanuts
\$2.50 each

nutella, yeast doughnut with nutella ganache & chopped hazelnuts
\$2.50 each

classic glazed chocolate, devil's food cake with vanilla glaze
\$2.25 each

doughreo, topped with oreo cookie crumbs & cream filling
\$2.75 each

chocolate pudding, filled with chocolate pudding, milk chocolate ganache &
cocoa krispies
\$2.75 each

gala apple fritter, apple compote, cinnamon sugar glaze
\$2.25 each

daily special doughnut
\$2.95 each

doughnut holes
flavors include maple, vanilla, cinnamon
(12 piece minimum per flavor)
\$.50 each

cake pops
\$2.95 each

cheesecakes
\$4.95 each

chocolate dipped rice Krispy treats
2.95 each



ABOUT US

Neighborhood Restaurant Group

550 Events & Provisions is a unique full-service and drop-off delivery caterer, developed and operated by the Neighborhood Restaurant Group in Washington, DC. Drawing on an incomparable depth of talent provided by the group's multitude of award-winning chefs, restaurants and concepts, 550 Events & Provisions is able to create one of a kind culinary experiences that are both highly stylized and perfectly personalized to fit any occasion.

As its name suggests, the Neighborhood Restaurant Group is a collective of talented and driven restaurant professionals committed to exceeding guest expectations; supporting local growers, purveyors and sustainable practices; and to opening and operating idiosyncratic chef-driven restaurants that reflect the communities in which they reside.



BIRCH &
BARLEY

Tallula



CHURCHKEY

VERMILION

EatBar



IRON GATE



the
Partisan



RUSTICO



SPECIAL PARTNER

Arcadia Farm

550 Events & Provisions is a proud partner of Arcadia Center for Sustainable Food & Agriculture.

Founded in 2010 by The Neighborhood Restaurant Group, Arcadia is a nonprofit organization committed to creating a more equitable and sustainable local food system in our region. Through four program areas – the Arcadia Farm, Mobile Market, Food Hub and Farm to School Program – Arcadia addresses specific needs in the community while collectively engaging consumers, farmers, schools and institutions with the goal of improving the health of our community and to preserve the environment for future generations .

For more information please visit www.arcadiafood.org.



ARCADIA
CENTER FOR SUSTAINABLE FOOD & AGRICULTURE