



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.

THE RESTAURANT EXPERIENCE TO YOUR EVENT



EVENTS & PROVISIONS

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

PROVISIONS MENU

BREAKFAST

MUFFINS

pumpkin toffee muffin
cranberry crumb
glorious morning
gluten-free cranberry
\$ 2.25 each

SCONES

Virginia ham, sharp cheddar cheese & scallion
spanakopita
apple raisin
orange cranberry & oat
gluten-free vanilla fig
\$2.85 each

CROISSANT

classic french butter
bittersweet chocolate
almond cream filled
\$2.60 each

ASSORTED

sausage & cheddar biscuits
sweet potato biscuits
\$2.25 each

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 per pie, serves 10 people



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PROVISIONS MENU

BREAKFAST
(minimum order
for 20 people)

BREAKFAST

FRESH FRUIT

berries: a fresh mix of raspberries, blueberries & strawberries

\$4.75 per person

chopped fruit salad: sliced seasonal fruit

\$4.25 per person

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

\$4.50 each

THREE LAYER OMELET

with spinach, tomato, mushrooms & gruyere

\$36 each serves 10



EVENTS & PROVISIONS

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

PROVISIONS MENU

BREAKFAST

THE CORNER OFFICE

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

THE OFFICE HERO

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

THE BREAK-ROOM BAGEL

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
\$14.50 per person

THE EXECUTIVE SUITES

an assortment of muffins, croissants,
cinnamon buns & doughnuts.
includes gourmet jams, whipped butter,
seasonal fruit salad,
coffee & assorted juices for the group
\$15.50 per person



EVENTS & PROVISIONS

**RED APRON
SANDWICHES**
(minimum order
for 20 people)

**SANDWICH
PACKAGE**
(minimum order for 20
people)

PROVISIONS MENU

LUNCH

ITALIAN SUB

hot salami, pork cotto, bologna, calabrian, capocollo, aged provolone, herb vinaigrette, pickled peppers, iceberg & italian loaf
\$11.00 each

MUFFULETTA

salami cotto, capicola, spuma di mortadella, provolone smoked ham & olive salad
\$9.00 each

PORKSTRAMI

pastrami style pork, bacon, mustard aioli, sauerkraut
\$9.00 each

SMOKED CHOICKEN SALAD

cranberries, fresh herbs, lettuce
\$9.00 each

VEGETALI

roasted eggplant, marinated red peppers, smoked mushroom duxelles, house oregano cheese, focaccia
\$9.00 each

BEEF &/ CHEDDAR

rare roast beef, house made atomic whiz, ranch mayo
\$9.00 each

THE PENN QUARTER

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

THE MINI ADAMS MORGAN

selection of three assorted mini sandwiches with choice
of side & assorted mini cupcakes
\$14.50 per person

THE CAPITOL HILL

selection of four assorted mini sandwiches with mixed green salad,
choice of side & assorted mini cupcakes
\$17.50 per person



EVENTS & PROVISIONS

PROVISIONS MENU

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

LUNCH

ROASTED TOMATO BISQUE (Vegetarian)
stewed tomatoes, chopped basil
\$5.25 per person

HARVEST SQUASH (Vegetarian, Gluten-Free)
butternut squash, sweet potato, green apple, rutabaga & carrot
\$5.25 per person

SWEET CORN CHOWDER
charred corn, potatoes, tasso ham & fennel
\$5.50 per person

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

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

SALAD NICOISE
red bliss potatoes, nicoise olives, haricot vert, tomato,
hard-boiled egg & sautéed salmon with a red wine-Dijon vinaigrette
choice of salmon or chicken
\$10.95 per person

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

THAI BEEF SALAD
rice noodles, mixed greens, snow peas, red onion,
chili, basil, mint & cilantro
\$10.95 per person

ASIAN INSPIRED CHICKEN SALAD
with bibb lettuce, carrot, daikon, cilantro,
lime & Virginia peanuts
\$7.95 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

ARUGULA & FRISEE

with citrus vinaigrette, pistachio & goat cheese crème
\$5.50 per person

KALE CAESAR SALAD

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

GRILLED SEASONAL VEGETABLES

\$6.25 per person

CAULIFLOWER & CHICKPEA SALAD

curry vinaigrette
\$5.50 per person

550 POTATO SALAD

buttermilk, Dijon dill celery
\$4.75 per person

VEGETABLE ISRAELI COUSCOUS

shitakes, fennel & asparagus
\$4.50 per person

TRI COLORED QUINOA SALAD

chopped dates, edamame, 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 \$275 | large \$350

IMPORTED CHEESE BOARD

all cheese selections includes dried fruit, nuts, honey, fig preserves, crackers & sliced baguette
small \$215 | large \$300

PROSCIUTTO, BURRATA & ASPARAGUS

thinly sliced prosciutto, burratini, asparagus, olives & extra virgin olive oil
small \$200 | large \$275

BRUSCHETTA TASTING

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

MARKET CRUDITÉ & PICKLED VEGETABLES

seasonal vegetables served with green goddess dip
small \$115 | large \$150

RED APRON CHARCUTERIE PLATTER

chef's choice of handmade pates, salami & cured Meats
Served with Sliced focaccia, spicy mustard & pickled vegetables
small \$275 | large \$350

CREAMY FRENCH ONION DIP

served with sliced baguette
small \$95 | large \$130

BUZZ SOFT PRETZEL ROLLS

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

ROOT VEGETABLE CHIPS

with scallion aioli
small \$60 | large \$90

OLIVES & NUTS

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

FRESH FRUIT DISPLAY

sliced seasonal fruit
small \$75 | large \$115



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

\$3.25 per person (regular & decaf)

ARTISAN TEAS

\$2.50 per person

SODA & BOTTLED WATER

\$1.75 per person

BOTTLED JUICE

(orange, apple or cranberry)

\$1.95 per person

HONEST TEA & LEMONADE

\$2.95 per person

FRESH SQUEEZED ORANGE JUICE

\$3.25 per person

FRESH LEMONADE

\$2.25 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

DESSERT

BUZZ DESSERTS
(minimum order for 20
people)

BUZZ PIES IN A JAR

Mississippi mud (chocolate pudding, chocolate bombe, espresso & oreo)
berries & cream (lemon curd, white chocolate, seasonal fruit & meringue)
banana & butterscotch with caramel & bananas
\$3.95 each

BUZZ COOKIES

bittersweet
chocolate chip
gingersnap
chewy oatmeal with cherries
double chocolate espresso,
snickerdoodle
almond toffee
\$1.95 each

DESSERT PACKAGES
(small 20 people,
large 30 people)

COOKIE & BROWNIE BITES includes:

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

HOMEMADE AMERICAN CLASSICS includes:

oatmeal cream cookies
snickers bites with fleur de sel
mini hostess cupcakes,
Ohio buckeyes
chocolate coated cookie dough "pops"
small \$65 | large \$85



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GBD'S
(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

Samoa, devil's food with caramel, coconut & chocolate
\$2.50 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, passion, coffee, lemon poppy
(12 piece minimum per flavor)
\$.50 each

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

cake pops
\$2.95 each

cheesecakes
\$4.95 each

chocolate dipped rice krispie treats
2.95 each

home-made hohos
\$4.50 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