



**GENERAL SERVICES ADMINISTRATION
FEDERAL SUPPLY SERVICE
AUTHORIZED FEDERAL SUPPLY SCHEDULE PRICE LIST**

**SCHEDULE 73
Food Service, Hospitality, Cleaning Equipment and Supplies, Chemicals & Services**

Contract Number: **GS-07F-0341Y**

For more information on ordering from Federal Supply Schedules, click on the FSS Schedules button at www.fss.gsa.gov.

Contract Period: 04/15/2012 through 04/14/2017

Maison Culinaire, Inc.

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Small, Woman, and Minority Owned Business



Company Information

Maison Culinaire, Inc. (Maison) is a small woman and minority owned small business founded in 1997. Maison has established itself as a full service exceptional catering company with a focus on quality, client service, and integrity. We continue to thrive by proactively response to the changing needs of our discerning customers, while delivering an excellent service through remaining steadfast to our core values. We have been the embodiment of a revolutionary philosophy that attracts and harnesses some of the most experienced and accomplished talent in the catering business, while remaining customer focused to deliver a quality product.

Maison provides personalized catering service for federal and state government agencies, corporations, embassies, small businesses, non-profit organizations and individuals. Our clients are able to take advantage of our ability to provide a superb product, at a competitive price. We have established long-term relationships with our customers, suppliers and employees by remaining steadfast to our commitments and company procedures.

Founded as a catering company in the Washington, D.C. metropolitan area, Maison has grown to be a preferred catering company in the region. With our flawless details and impressive ability to cater to our client's individual needs, Maison was able to find its niche within the catering industry. We have more than ample equipment, personnel and resources to provide the type and kinds of necessary products and services. The mission of Maison is to provide a team of professionals with a passion for excellence, to serve our most important asset, our customer. As a premium catering provider in the Washington, D.C. metropolitan area, Maison understands the importance of performance, presentation, as well as value.

Maison is sufficiently staffed, 24 hours a day, 7 days a week, and 365 days a year, to support our clients. We are diversified, to manage multiple tasks; along with our event supervisors, captains, bartenders, chefs and servers in order to provide the Government with a service that exemplifies superb quality and professionalism.

DUNS # 006931492 | **CAGE CODE 3XFB0**

Maison Culinaire

Explore our World of Cuisines ● Impeccable Food
Artistry ● Flawless Service

**Pricing Structure for SIN 302-1 Kitchen Management Solutions
(Inclusive of IFF)**

PRODUCT NAME AND DESCRIPTION	Per Person
Tier One - Breakfast Menu Rise and Shine	
*Minimum order is for 10 people.	
BAGEL EXPRESS: Assorted Bagels served with cream cheese, assorted fruit preserve and butter.	\$2.60
FRENCH QUARTER BEIGNET: Light and fluffy, favorites in New Orleans dusted with powdered sugar served with honey and caramel sauce.	\$2.51
FRESH FROM OUR BAKE SHOP: An assortment of one and one half dozen freshly baked breakfast pastries to include Danishes, cinnamon bun, muffin, croissant Butter and fruit preserves	\$12.30
INDIVIDUAL YOGURT: Assorted individual nonfat yogurts	\$2.41
BY THE DOZEN: Assorted Muffins, your choice of blueberry, banana nuts, apple cinnamon, chocolate chips, lemon streusel, poppy seed and more 6 per selection	\$8.48
INDIVIDUAL COLD CEREAL WITH MILK: Assorted individual Cereal bowl with ½ pint whole, 2% or fat free.	\$4.50
BY THE LOAF: Choose your loaf to include banana nut, poppy seed, zucchini, cranberry orange and lemon pound cake.	\$13.26
FRESH FRUITS: Assorted seasonal fresh cubed fruits	\$26.47
	\$47.31
	\$62.46
	\$1.42
Tier One - Breakfast Menu Hot Breakfast	
BACON AND EGGS: Scrambled eggs, crisp bacon, home fries, toast or English muffin, butter and fruit preserve	\$6.58
BREAKFAST BURRITO: Flour Tortilla filled with eggs, sausage, potatoes and shredded cheddar cheese, pan seared to a golden brown	\$4.02
GOOD MORNING SUNSHINE: Your choice: light buttermilk pancake, Belgium waffle or Brioche French toast served with butter, syrup, fruit topping and whipped cream.	\$5.92
**The above hot breakfast requires chafers to keep food hot	
Tier Two - Breakfast Menu Rise and Shine	
*Minimum order is for 10 people.	
BAGEL TRAY: Assorted Bagels served with two choices Cream Cheese: Smoked Salmon, Garden Vegetable, Strawberry, Honey or Caramel Cream Cheese.	\$4.50
EXPRESS CONTINENTAL BREAKFAST: Assorted Breakfast Pastries to include Muffins, Danishes, Scones and Petite Croissants, Seasonal Fruit Cubes, Butter and Fruit Preserves.	\$5.48
CLASSIC CONTINENTAL BREAKFAST: Assorted Breakfast Pastries to include Muffins, Danishes, Scones and Petite Croissants, Seasonal Fruits with Honey Yogurt Sauce, Orange Juice, Butter and Fruit Preserves.	\$7.34
Homemade in our bakeshop your choice of three selection of large assorted Muffins, Scones, Danishes, Cinnamon Buns, Donuts, Almond Bear Claws, Walnut Sticky Buns.	\$21.55
HOT BREAKFAST SANDWICHES: <i>Delivered at room temperature</i> Your choice: Ham, Egg and Cheddar Cheese on Butter Croissant Bacon, Egg and Cheddar Cheese on Toasted Sourdough Bread Sausage, Egg and Provolone Cheese on Toasted Bagel	\$4.50

HOT BREAKFAST BUFFET: Select one each from the following: Scrambled Eggs or Cheese and Vegetable Frittata Bacon, Sausage Links, Sausage Patties, Grilled Ham. Home Fries, Hash Brown, or Potato O'Brian Buttermilk Pancake with Butter and Syrup, Bagel with Cream Cheese or Petite Croissant with Butter and Fruit preserve.	\$7.10
Tier Three - Breakfast Menu	
*Minimum order is for 10 people.	
LA BOULANGERIE: Our Gourmet selection of Freshly Baked Breakfast Pastries to include, Muffins, Scones, Fruit or Cheese Danishes, Almond Bear Claws, Chocolate Filled Croissants or our Breakfast Loaves, Buttery Brioche. Please choose three.	\$22.73 / \$2.14
THE EXECUTIVE CONTINENTAL: Fresh Squeezed Orange Juice, Platter of Seasonal Fresh Fruits and Berries with Honey Yogurt Dipping Sauce Assortment of Freshly Baked Breakfast Pastries, Butter and Fruit Preserves	\$8.48
DELUXE BAGEL PLATTER: Assorted Bagels, Hand Sliced Smoked Salmon with Cream Cheese, Capers, Chopped Eggs, Red Onions Seasonal Fresh Fruit Platter with Honey Yogurt Dipping Sauce, Fresh Squeezed Orange Juice	\$11.36
SAVORY CROISSANT: Assorted filled Croissants your choice: Ham and Gruyere, Spinach, Mushroom and Fontina Cheese, Broccoli and Cheddar, Egg, Sausage and Aged Cheddar Cheese or Medley of Garden Vegetables with Mozzarella Cheese	\$4.31
THE BOARDROOM HOT BREAKFAST BUFFET: Seasonal fresh fruits platter, Fresh Squeezed Orange Juice Two choices of Scrambled Eggs, Poached Eggs, Individual Frittata in Phyllo Cups, Individual Quiche Smoked Bacon, Sausage Links or Patties, Grilled Ham, Breakfast Steak or Canadian Bacon Home Fries, Potato O'Brian or Potato and Chive Cake Your choice of any three from La Boulangerie Selection, Butter and Fruit preserves <i>This selection requires Chafers and Heating Fuel to keep Food at Temperature</i>	\$14.16
Tier One - Sandwiches and Wraps	
SMOKED TURKEY ON WHEAT: With Monterrey Jack cheese, lettuce and tomatoes	\$4.97
ROAST BEEF AND CHEDDAR: Roast Beef and Cheddar cheese on a Kaiser Roll, lettuce and tomatoes	\$4.97
TARRAGON CHICKEN SALAD: Delicious chicken on Italian bread with lettuce and tomatoes	\$4.97
HAM AND SWISS: Fresh sliced ham and swiss cheese on Sourdough bread with lettuce and tomatoes	\$4.97
TUSCAN HERO: Fresh sliced turkey, ham, salami, cheddar and provolone, pesto aioli, lettuce and tomatoes on a hoagie roll	\$4.97
BLT: Crisp bacon, shredded lettuce and diced tomatoes topped with cheddar cheese and roasted peppers aioli wrapped in a white flour tortilla	\$4.97
CEASAR SALAD WRAP: Crisp Romaine lettuce, aged parmesan cheese and our own Caesar dressing all wrapped in a delicious flour tortilla	\$4.97
PORK MOLE WRAP: Slow cooked shredded pork in a savory sauce infused with chocolate and combined with cilantro cabbage slaw and Salsa Verde all wrapped up in a flour tortilla	\$4.97
THAI CHICKEN WRAP: Ground Chicken tossed in a tantalizing Cilantro Lime dressing, bean sprouts shredded lettuce, vegetables, tomatoes and cellophane threads wrapped in a flour tortilla	\$4.97
THE VEGGIE WRAP: A mixture of Julienne Garden Vegetables tossed in Basil Aioli with lettuce, tomatoes, alfalfa sprouts and mozzarella cheese wrapped in a Spinach tortilla	\$4.97
Tier One - Box Lunch & Platter	
Minimum order for 10 people	
EXPRESS PACKAGE # 1 BOX LUNCH: Includes choice of Sandwiches from Tier 1, Two Sides, Fresh Baked Cookie or Brownie and Bottled Water.	\$10.37
EXPRESS PACKAGE # 2 PLATTER: Choice of Sandwiches from Tier 1, One Side, Salad fresh baked Cookie or Brownie and Bottled Water.	\$8.29 / \$10.37
EXPRESS PACKAGE #3 SOUP OR SALAD AND SANDWICH PLATTER: One Half Sandwich from our Tier 1 Selection, your choice of Salad or Soup Bottled Water or Fresh Brewed Ice Tea.	\$8.48

A LA CARTE SIDES: Old Fashioned Potato Salad Red Bliss Potato Dill German Potato Salad Garden Green Salad Cole Slaw Fruit Salad Pasta Salad (Chef's Choice)	\$2.60
A LA CARTE SOUPS: Hearty Beef Vegetable and Barley Chicken Noodle Soup Minestrone Florentine Broccoli and Cheddar Chicken Tortilla Soup Tomato Cream Soup	\$4.02
Tier Two - The Executive Box Lunch & Platter	
Minimum Order for 10 people Box Lunch Comes with choice of two sides and a cookie or brownie per person Our Sandwiches are prepared with Organic Baby Lettuces, Tomatoes and homemade spreads	
HAM AND BRIE: Fresh sliced Ham with Brie cheese on a Butter Croissant, with Dijon Mustard Aioli	\$6.58 / \$12.26
TURKEY CLUB: Smoked Turkey with apple wood Smoked Bacon, on Multigrain Bread	\$6.58 / \$12.26
GRILLED CHICKEN CEASAR WRAP: Marinated open fire Grilled Chicken Breast, crisp Romaine Lettuce and Grated Parmesan Cheese with our own Caesar dressing wrapped in a Flour Tortilla	\$6.58 / \$12.26
NEW YORK CORNED BEEF: Thin slices of Corned Beef with Thousand Island Dressing and Cole Slaw on homemade Deli Rye bread	\$6.58 / \$12.26
OPEN FIRE GRILLED VEGETABLE: Open Fire grilled Zucchini, Yellow Squash, Eggplant, Red Onions and Green Peppers on an Herb Focaccia bread arugula aioli and aged Feta Cheese	\$6.58 / \$12.26
GRILLED CHICKEN MONTEREY: Open Fire Grilled Chicken Breast with Monterey Jack Cheese and Country Ranch Mayonnaise	\$6.58 / \$12.26
TUNA SALAD: Albacore Solid White Tuna, Celery, Sweet Onions, Fresh Parsley, Mascarpone Cheese, Creamy Lemon Aioli and Lemon Zest on a Crusty French Baguette	\$6.58 / \$12.26
CLASSIC ROAST BEEF: Slow Roasted Beef on a homemade knotted Onion Roll with Cheddar cheese and Horseradish Cream	\$6.58 / \$12.26
MUFFULETTA: A Louisiana Favorite - Homemade Muffaletta bread filled with Salami, Ham, Mortadella, Provolone cheese, zesty Olive Salad	\$6.58 / \$12.26
CAPRESE: Ripe Tomatoes, fresh Mozzarella, Arugula Pesto arranged on a crusty French Baguette	\$6.58 / \$12.26
THE ULTIMATE VEGETARIAN: Julienne Garden Vegetables tossed in Crème Fraiche, Avocado, Garden Sprouts and Tomatoes. On fresh homemade Herb Focaccia bread	\$6.58 / \$12.26
FRENCH DIP: Sliced Slow Roasted Beef on a crusty French Baguette Served with our homemade Fresh Au Jus	\$6.58 / \$12.26
MEDITERRANEAN BEEF PITA POCKET: Sliced Greek Style Beef with Cucumber, Tomatoes, Tzatziki, Feta Cheese and Alfalfa Sprouts	\$6.58 / \$12.26
CHICKEN TANDOORI ROLL-UP: Chicken Breast marinated in Tandoori Spices Cooked on Open Fire, pulled and tossed with Chickpea Salad, Raita and Roll up in an Indian Naan	\$6.58 / \$12.26
All our Sandwiches are prepared with the freshest ingredients, Crisp Lettuces, Tomatoes and Homemade Bread Other Sandwich Selections are available. Please ask your catering representative	\$6.58 / \$12.26
Tier Two - A la Carte Side Salads	
CLASSIC CEASAR SALAD: Crisp Romaine lettuce, homemade croutons, our own Caesar Dressing and fresh grated Parmesan Cheese	\$3.08

LA MAISON SALAD: Crisp Romaine Lettuce, Baby Greens garnished with shredded Carrots, Red Cabbage, Cheddar Cheese, tomatoes and Two Dressings	\$3.08
MEDITERRANEAN SALAD: Mixed Garden Green Lettuce, Chickpeas, Julienne Red and Green Peppers, black olives, tomatoes and cucumbers served with Balsamic Vinaigrette	\$3.08
SPINACH SALAD: Baby Spinach, Crumbled Bacon, shaved Red Onions and hard-boiled Eggs with Bacon Vinaigrette Dressing	\$3.08
SOUTHWESTERN BLACK BEAN AND CORN SALAD: Black Beans and Roasted Corn combined with Red and Green Peppers, Red Onions and Cilantro tossed with Lime Cumin Dressing	\$3.08
ITALIAN VEGETABLE SALAD: Assorted Garden Vegetables tossed in an Herb Vinaigrette Dressing then garnished with Provolone cheese cubes	\$3.08
PASTA SALAD: Choice of pasta tossed with Garden Vegetables, Cheese and our Special Dressing (daily special)	\$3.08
GREEK SALAD: Crisp Romaine Lettuce mixed with Iceberg leaves and Field greens garnished with cherry tomatoes, calamata olives and Feta Cheese with Marinated Red Onions, served with Feta Vinaigrette Dressing	\$3.08
ORZO PASTA SALAD: Orzo Pasta cooked in Saffron Broth garnished with Diced Vegetables, fresh herbs and our Special Dressing	\$3.08
ASIAN SESAME NOODLE SALAD: Asian Noodles tossed with Julienne Vegetables and Orange Sesame Dressing	\$3.08
TABBOULEH SALAD: Chopped Parsley tossed with bulgar wheat, diced Scallions, Mint, Red Onions, Cucumbers and Tomatoes with fresh Lemon Juice and Olive Oil	\$3.08
Tier Three - Signature Sandwiches	
Our Sandwiches are prepared with Organic Baby Lettuces, Tomatoes and homemade spreads Minimum order for 10 guests	
TUSCANY CHICKEN: Sliced Marinated Grilled Chicken Breast on a Homemade Sun Dried Tomato Focaccia Fontina Cheese, Arugula Pesto and Roasted Red Peppers.	\$7.10
LONDON BROIL AND GOUDA: Open Fire Grilled Beef Flank Steak Sliced , topped with Caramelized Onions and Gouda Cheese served on a knotted Onion Roll	\$6.87
NEW YORK PASTRAMI: New York style deli Pastrami, Sauer Kraut, with our homemade Russian Aioli and Served on Homemade Rye Bread	\$7.34
GRILLED SHRIMP SALAD: Marinated Grilled Shrimp Tossed with Lemon Aioli, Celery, Spring Onions, Lemon Zest, and Brunoise Red Peppers served on Freshly Baked Butter Croissant	\$7.57
MAISON CRAB CAKE SANDWICH: Blue Crab back-fin crabmeat combines with celery, sweet onion, and fresh chopped parsley, seasoning, tossed with aioli and fresh breadcrumb, pan fried to a golden brown. Served on a Homemade Brioche	\$13.97
CALIFORNIA POACHED CHICKEN: Boneless skinless chicken breast poached in white wine, sliced and arranged on a Whole Wheat Pita Pocket, Organic Baby Greens, Arugula Pesto, Avocado, Toasted Almond, Vine Ripened Tomatoes and Garden Sprouts	\$6.87
PROSCIUTTO AND BRIE: Paper-thin Prosciutto di Parma and Creamy Brie Cheese on a Crusty French baguette with Dijon Cream.	\$8.29
MAISON LOBSTER ROLL: Maine Lobster Morsels tossed in Creamy Lemon Aioli and Mascarpone Cheese, Shallot, Celery, Spring Onions on a Homemade Soft Roll	\$14.06
Tier Three - Signature Side Salads	
GRILLED VEGETABLE: Marinated open fire grilled zucchini, yellow squash, eggplant, red onions, sweet peppers, and asparagus spears	\$3.31
ANTIPASTO SALAD: Garden vegetables, cubed salami, ham, provolone and cheddar cheese, olives, cherry tomatoes and artichoke marinated in herb vinaigrette	\$3.31
CITRUS ASPARAGUS SALAD: Blanch and chilled asparagus drizzled with citrus vinaigrette and garnished with toasted almond.	\$3.31
MOROCCAN COUSCOUS SALAD: Couscous cooked in saffron broth then tossed with diced vegetables, raisins and pine-nuts in a special dressing.	\$3.31

GRAIN MUSTARD POTATO SALAD: Tender diced potato tossed with mascarpone cheese, grain mustard and Banjul vinaigrette	\$3.31
CALIFORNIA VINEYARD SALAD: Organic Field Greens, Toasted Almond, California Raisins, Fresh Strawberries, Farm Fresh Cucumbers, Carrot Threads, Shaved Fennel and Citrus Herb Vinaigrette	\$3.31
ARUGULA AND FRISEE SALAD: Baby arugula, frisee, tossed with toasted walnuts, cherry tomato halves, goat cheese profiterole with grain mustard and Banjul vinaigrette	\$3.31
CHEESE TORTELLINI SALAD: Cheese tortellini, julienne peppers, sweet peas, basil pesto, sun-dried tomatoes dressing, and finished with parmesan cheese	\$3.31
PENNE PASTA PRIMAVERA: Penne pasta, garden vegetables, olives, parmesan cheese in creamy herb dressing	\$3.31
Beverages	
COFFEE SERVICE (Disposable beverage server.)	
REGULAR OR DECAFFEINATED COFFEE Creamers, Sugar, Sugar Substitute, Sugar in the Raw, Coffee cups, Beverage Napkins and Coffee Stirrer	\$21.78
TEA SERVICE (Disposable beverage server.)	
REGULAR OR DECAFFEINATED TEA Creamers, Sugar, Sugar Substitute, Sugar in the Raw Coffee cups, Beverage Napkins and Coffee Stirrer	\$21.78
INDIVIDUAL BOTTLED JUICES	
Orange, Apple, Cranberry and Grapefruit	\$2.08
JUICES BY THE GALLON (ORANGE, APPLE, CRANBERRY AND GRAPEFRUIT)	
Served in Disposable Beverage Server. Include Cups, Beverage Napkins and Ice	\$23.68
ASSORTED SODAS (Coca –Cola, Diet Coca-Cola, Sprite)	
Sprite and other Sodas are available upon Request. Include Ice and Ice bucket.	\$1.66
BOTTLED WATER (Include Ice and Ice Bucket)	
Bottled Water 16.9 oz	\$1.56
FRESH BREWED ICED TEA (By the gallon, include disposable dispenser)	
Fresh brewed, sweetened or unsweetened, Fresh Sliced Lemons, Sugar, Sugar Substitute	\$17.05
FRESH LEMONADE (By the gallon, include disposable dispenser)	
Made with fresh squeezed lemons.	\$21.78
OTHER BOTTLED BEVERAGES	
Perrier, San Pellegrino	\$2.08
Snapple, Arizona, Fuze	\$2.13
Milk: 2 %, Skim, Whole and Chocolate	\$1.70
Cold Entrée	
Minimum order for 10 people Served with the appropriate Homemade Bread Accompaniment and Butter.	
GRILLED CHICKEN CEASAR SALAD: Marinated open Fire Grilled Chicken Breast, Crisp Romaine Lettuce, our own Caesar Dressing and Fresh Shaved Parmigianino Reggiano . Served with a Crusty French Baguette and Butter.	\$11.32
	\$14.92
	\$14.16
GINGER SOY SALMON SALAD: Organic Baby Greens garnished with Carrot Threads, Vine Ripened Tomatoes topped with Seared Ginger Soy Salmon, Toasted Sesame Seed and Spring Onions. Served with Herb Focaccia	\$13.25
CHICKEN TANDOORI STYLE SALAD: Chicken Breast Marinated in our own Tandoori Spices, grilled on Open Fire served Organic Garden Lettuces, Chickpeas, Vine Ripened Tomatoes, Cucumbers served with Coriander Vinaigrette and accompanied with Inian Naan	\$11.32
BEEF TENDERLOIN SALAD: Seared Beef Tenderloin sliced and served with Organic Field Greens, Crisp Romaine Lettuces, garnished with Vine Ripened Tomatoes, Carrot Threads, Shaved Fennel, Grilled Asparagus, Shaved Asiago Cheese served with Aged Herb Balsamic Vinaigrette and Crusty French Baguette	\$15.11
GRILLED PORTABELLO SALAD: Open Fire Grilled Marinated Portobello Mushroom, serve with	\$9.42

Organic Spring Lettuces, Julienne Vegetables, Vine Ripened Tomatoes, Cucumbers, Honey Mustard Vinaigrette, Served with Sun Dried Tomato and Onion Focaccia	
Dessert Selections	
ASSORTED FRESH BAKED COOKIES Callebaut Chocolate Chip, Chewy Oatmeal Raisin, White Chocolate Macadamia	\$17.05
ASSORTED BARS Lemony Lemon Bar, Southern Chocolate Pecan Square Rocky Road Square, Grand Prize Coconut Caramel Square, Macaroon Bar, Peanut Butter - Chocolate Bar	\$2.13
CHEESECAKE Our Original Cheesecake is topped with Creamy Sour Cream, Chocolate Swirl, Raspberry Swirl, Chocolate Cheesecake	\$26.52
CHEESECAKE Fresh Homemade Strawberry, Raspberry, Blueberry Sauce	\$7.58
BROWNIES AND BLONDIES Chocolate Fudge Brownie, Our Kitchen Sink Sinful Brownie Rocky Road Brownie, Grand Prize Coconut Caramel Brownie	\$2.13
TRES LECHES Homemade Light Yellow Genoise soaked with Three Different Milk infused Pure Vanilla, Brown Sugar and Rum. Iced with Real Whipping Cream	\$39.78
BOURBON STREET BREAD PUDDING Homemade with Brioche and Croissant, Cream, Eggs, Pure Cane Sugar Pure Vanilla and infused with Bourbon. Served with Crème Anglaise	\$23.68
ASSORTED CAKES Tell us your favorite cake and we will prepare them for you Any Cake, Any Flavor and Size	\$0.00
Specialty White or Dark Chocolate Mousse Cake	\$45.46
Hot Entrees	
Minimum order for 10 people	
Maison Hot Luncheon is served with an appropriate Starch, your choice of Salad and Two Dressings, Crusty French Baguette, Butter The following selections require heating for at least one half hour before service Please ask your catering representative for equipment rental.	
CHICKEN TERIYAKI: Chicken Breast Marinated in our own Teriyaki Sauce, Grilled on Open Fire, presented with Toasted Sesame seeds and sliced Scallion, served with Steamed Jasmine Rice and Cucumber Relish.	\$13.97
SEARED SALMON LEMON BEURRE BLANC: Seared Salmon fillet with White Wine and Lemon Butter Sauce, served with Boiled Parsley Potatoes and Asparagus spears garnish.	\$16.72
CHICKEN FRANCAISE: Chicken Breast Medallions dusted with Seasoned Flour dipped in Egg and pan-seared, finished with White Wine Lemon sauce, served over Julienne Vegetables, accompanied with Saffron Rice Pilaf.	\$16.05
MEDITERRANEAN CHICKEN: Marinated Chicken Breast Grilled on Open Fire, sliced and served with Tomato Saffron Sauce garnished with Capers and Olives. Served with Spanish Rice. With Beef Tenderloin Brochette	\$15.10 / \$17.78
SHIRMP SCAMPI: Tender shrimp sautéed in garlic, white wine and garnished with fresh tomatoes and parsley served with seasoned linguini and sweet peas With Chicken	\$17.00 / \$14.20
FAJITA BAR: Chicken or Beef combined with Spanish onions, green peppers sautéed in our special spices, served with flour tortilla, Mexican rice and all the trimmings: salsa fresca, shredded cheese, chiffonade of lettuce, jalapenos, chopped tomatoes and guacamole	\$14.92
LONDON BROIL: Marinated Beef Flank Steak Grilled on Open Fire, Sliced and finished with Wild Mushroom Shiraz Sauce, served Roasted Rosemary Potatoes.	\$15.11
VEGETARIAN STRUDEL: Sautéed Julienne garden vegetables with parmesan cheese and mozzarella cheese encased in a flaky puff then baked to a golden brown, laced with tomato saffron cream sauce, served with boiled parsley potatoes	\$12.79
MAISON CRAB CAKE: Two lump crab cakes served with old bay spicy roasted potatoes, and homemade Remoulade sauce	\$17.98
MOROCCAN CHICKEN: Pan Seared Bone in Cut Chicken seasoned with Exotic Moroccan Herb and Spices then braised till tender. This dish is served with Basmati Rice.	\$11.84
KOREAN BULGOGI: Authentic Korean Barbecue. Prepared with Beef Flank Steak marinated in Special Korean Fresh Herb and Spices, Grilled on Open Fire, Sliced and served over Fresh	\$12.79

Asian Vegetables and Steamed Jasmine Rice.	
BEEF TENDERLOIN AU POIVRE: Marinated with Garlic, Fresh Ground Pepper and Olive Oil, seared to a Medium, Rare finished with Green Peppercorn Sauce, served with Roasted Potato Rissoles and Garden Vegetable of the day	\$17.76
SHISH TAOUK - CHICKEN KABOB: Succulent Chicken Breast Cubes marinated in a Traditional Middle Eastern Spices, Grilled on Open Fire arranged over Chickpea Casserole served with Seasoned Basmati Rice and Flat Bread (Also prepared with Ground Sirloin)	\$11.84
PAN ASIAN SEAFOOD MEDLEY: Succulent Shrimp, Scallop, and Fish Fillet lightly breaded with Panko Breadcrumb Pan Fried in Pure Vegetable Oil then Tossed in our Special Slightly Spicy Creamy Sauce, Served over Stir Fry Vegetables and Steamed Jasmine Rice	\$14.68
Add Fresh Vegetable Sides to your Hot Lunch to make it complete We will prepare any Side Item you request	
One Pot Cookery	
Minimum order for 10 guests The following selection requires heating for at least one half hour before Please ask your catering representative for equipment rental. Served with Maison Salad, Crusty French Baguette and Butter	
MEDITERRANEAN CHICKPEAS AND CHORIZO SAUSAGE CASSEROLE: Chorizo Sausages combine with Chickpeas, Diced Vegetables, Fresh Herbs and Spices served with Flat Bread.	\$8.48
BAKED ZITI: Al Dente Ziti combined with Creamy Fontina Cheese Sauce infused with Truffle Oil, topped with Garlic Parmesan Panko Breadcrumb and bake to a golden brown.	\$10.18
MAISON BEEF LASAGNA: Prepared in a Classic Way; Pasta sheets layered with Seasoned Ground Beef, Béchamel, Homemade Marinara, Mozzarella and Provolone Cheeses topped with Parmesan Cheese and baked to a bubbly golden brown.	\$13.97
CHORIZO PARPADELLA: Chorizo Sausage combined with Roasted Red and Green Peppers, Fresh Tomatoes, Garlic, Homemade Marinara Sauce and a touch of Red Pepper flakes	\$13.97
VEGETARIAN PASTA: Penne Pasta with Garden Vegetables, Fresh Herbs, Garlic and Sun Dried Tomato Cream Sauce.	\$9.42
CONCHIGLIE PESTO WITH CHICKEN: Shell Pasta with Chicken, Garden Vegetables, sautéed Garlic, Sun Dried Tomatoes infused with White Wine, finished with Arugula Pesto and Parmigianino Reggiano	\$13.25
LOUISIANA SEAFOOD GUMBO: An assortment of succulent Shrimp, Scallop and Fillet of Fish combine with Okra and Vegetables simmered in a dark savory sauce served with Rice and Beans.	\$13.25
PAELLA ANDALUSIA: Traditional Spanish Dish of Rice, Seafood, Chicken cooked in a traditional style from the Andalusian Region.	\$14.20
Soups	
New England Clam Chowder	\$4.02
Maryland Crab Soup	\$4.02
Gazpacho with Shrimp	\$4.02
French Onion Soup	\$4.02
French Green Lentils with Pancetta	\$4.02
Cream of Crab Soup infused with Sherry	\$4.02
Oven Roasted Tomato Bisque	\$4.02
Snacks and Munchies	
Assorted Gourmet Potato Chips	\$1.85
Homemade Potato Chips with Parmesan Dip	\$2.41
Tortilla Chips with Salsa Fresca and Guacamole	\$2.46
Homemade French Onion Pita	\$2.37
Seasonal Fruit and Cheese	\$4.50
Assorted Granola Bars	\$1.09

Power Bars	\$1.85
Freshly Popped Popcorn	\$1.80
Assorted Nuts	\$2.79
Homemade Caramelized Popcorn and Nuts	\$2.37
Assorted Chocolate Bars	\$2.08
Mini Candies and Chocolate Basket	\$2.37
Assorted French Pastries	\$4.02
Cup Cakes - Any Flavor	\$3.74
Homemade Jamaican Meat Pies	\$2.79
Chicken or Beef Empanada	\$2.79
Chinese Dumplings with Ginger Soy Dipping Sauce	\$2.79
Pilipino Lumpia - Mini Eggroll	\$5.68
Homemade Spring Roll	\$2.60
Crudités: Colorful Farm fresh harvest Vegetables served with dipping sauce	\$31.21
	\$55.83
	\$105.08
Seasonal Sliced Fruit Display artistically arranged served with Callebaut	\$0.00
Chocolate Dipping Sauce:	\$50.15
	\$94.66
	\$144.85
<i>Minimum order is for 10 people</i>	
After Office Hour Receptions	
Minimum order is for twenty-five (25) guests Equipment and disposables for buffet service is included in the price of your reception package. Customize menu is always available. Ask our catering consultant for more information.	
An Afternoon Tea Assorted Tea Sandwiches Turkey, Curried Chicken Salad, Cucumber Watercress & Smoked Salmon Baked Brie topped with Almonds served with French Baguette Assorted Seasonal Fruit Display Assorted Scones with Sweet Butter and Fruit Preserves Tea Cookies and Assorted Pastries	\$12.26
Asian Fusion Asian Spring Rolls served with Peanut Dipping Sauce Chinese Pot Stickers with Ginger Soy Dipping Sauce Beef or Chicken Sate with Spicy Peanut Sauce Chicken Tempura Strips with Ginger Soy Dipping Sauce	\$12.26
Chairman's Choice Shrimp Cocktail served with Cocktail Sauce Miniature Crab Balls served with Remoulade Sauce International Fruit and Cheese served with Water Crackers and French Baguette Roast Beef on Mini French Rolls Grilled Vegetable Bruschetta	\$17.00
Tailgate Party Cajun Blackened Beef with Mini Rolls Barbecue Chicken Wings Grilled Vegetables Platter Bratwurst and Vegetable Kabobs Homemade Potato Salad any style Cookies and Brownies	\$14.16

At the Bistro Baked Brie en Croute Spinach and Cheese Dip served with Bread and Vegetables Profiteroles stuffed with Creamy Chicken Mini Vegetable Tarts Assorted Fresh Fruit Display with Chocolate Sauce	\$12.26
South of the Border Crisp Tortilla Chips served with: Salsa Fresca, Shredded Cheese, Chopped Onions, Olives, Jalapenos Sour Cream and Guacamole Cumin Coriander Grilled Chicken Wings with Spicy Chipotle Dip Quesadillas Fresh Seasonal Fruit Display	\$9.42
Tapas Albondigas de Carne (Pollo en Pepitoria) Fricassee of Chicken with Almond Patatas De La Carmen (Potato Casserole) Calabacine Rellenos (Stuffed Courgettes) Tortilla Paisana (Baked Egg Country Style) Pincho De Huevo Duro (Shrimp, Cured Ham and Hard Boiled Egg on Toast)	\$17.95

Equipment	Each
Black Disposable: Cold Breakfast Set up 9 inch Plate, Plastic Knife and Fork, Dinner Napkin.	\$0.95
Black disposable: Hot Breakfast Set up 10 ¾ inch Dinner Plate, Plastic Knife and Fork, Dinner Napkin,	\$1.18
Black Disposable: Luncheon Set up 10 ¾ inch Dinner Plate, Dessert Plate, Plastic Knife and Fork, Dinner Napkin, Beverage Napkin	\$1.56
Disposable: Hot and Cold Beverage Set up Hot Cup or Cold Cup, Beverage Napkin, Beverage Stirrer, Ice(cold)	\$0.95
Upscale White Plastic-Ware: 10-inch Silver banded Plate, Dessert Plate, Silver Plastic knife, Fork, Teaspoon, Linen-like Napkin, Hot Cup, Cold Cup, Beverage Napkin	\$3.78
Disposable Serving Utensils Tong, Spoons, Knife, Ladle	\$1.18
Disposable Chafer 8 qt with one Heating Fuel	\$7.58
Disposable Ice Bucket with Ice Scoop	\$3.31
China: all pieces	\$0.47
Silverware all pieces	\$0.47
Stemmed Glassware	\$0.47
8 qt Stainless Chafer with One Heating Fuel	\$14.21
Round Stainless Chafer with One Heating Fuel	\$9.47
Stainless Serving Utensil	\$1.28
Large Stainless Ice Bowl	\$4.74
Serving Platters	\$3.79
Coffee Pump	\$2.84
Stainless Coffee Urn 3 gallon with One Heating Fuel	\$9.47
<i>Specialty Pieces</i> <i>Please ask your catering representative</i>	
Heating Fuel each 2.5 hours	\$2.13



Customer Information

1a. TABLE OF AWARDED SPECIAL ITEM NUMBERS (SINs)

SIN	DESCRIPTION
SIN 302-1	Kitchen Management Solutions

1b. LOWEST PRICED MODEL NUMBER AND PRICE FOR EACH SIN:
(Government net price based on a unit of one)

Refer to GSA Pricing Section

1c. HOURLY RATES: N/A

2. MAXIMUM ORDER*: \$300,000 per SIN and order

*If the best value selection places your order over the Maximum Order identified in this catalog/pricelist, you have an opportunity to obtain a better schedule contract price. Before placing your order, contact the aforementioned contactor for a better price. The contractor may (1) offer a new price for this requirement (2) offer the lowest price available under this contract or (3) decline the order. A delivery order that exceeds the maximum order may be placed under the schedule contract in accordance with FAR 8.404.

3. MINIMUM ORDER: \$100

4. GEOGRAPHIC COVERAGE: Domestic 50 States, Washington, DC, Puerto Rico, US Territories

5. POINT(S) OF PRODUCTION: USA

6. DISCOUNT FROM LIST PRICES: Basic discount of 6% from the awarded commercial price list. For calculation of the GSA Schedule price (price paid by customers ordering from the GSA Schedule, and the price to be loaded in to GSA Advantage), deduct the appropriate basic discount from the list price and add the prevailing IFF rate to the negotiated discounted price (Net GSA price). The current IFF is .75% and should be calculated as follows: Negotiated price divided by (1 minus .0075) which equates to Negotiated price divided by 0.9925. Example: (\$100,000 / 0.9925) = \$100,755.67

7. QUANTITY DISCOUNT(S): 2% for \$5,000+ Order

8. PROMPT PAYMENT TERMS: Net 30 Days
- 9a. Government Purchase Cards must be accepted at or below the micro-purchase threshold.
- 9b. Government Purchase Cards may be accepted above the micro-purchase threshold.
10. FOREIGN ITEMS: None. All items are TAA Compliant
- 11a. TIME OF DELIVERY: As Required per Task Order
- 11b. EXPEDITED DELIVERY: As Required per Task Order
- 11c. OVERNIGHT AND 2-DAY DELIVERY: See Above
- 11d. URGENT REQUIRMENTS: Customers are encouraged to contact the contractor for the purpose of requesting accelerated delivery.
12. FOB POINT: FOB Destination
- 13a. ORDERING ADDRESS:
Sus Grondin-Butler
504 Shaw Rd, Ste 218
Sterling, VA 20166
Phone Number: (571) 203-0111
Sus@maisonculinaire.com
- 13b. ORDERING PROCEDURES: For supplies and services, the ordering procedures, information on Blanket Purchase Agreements (BPA's) are found in Federal Acquisition Regulation (FAR) 8.405-3
14. PAYMENT ADDRESS:
Sus Grondin-Butler
504 Shaw Rd, Ste 218
Sterling, VA 20166
Phone Number: (571) 203-0111
Sus@maisonculinaire.com
15. WARRANTY PROVISION: Not Applicable
16. EXPORT PACKING CHARGES: Not Applicable
17. TERMS AND CONDITIONS OF GOVERNMENT PURCHASE CARD ACCEPTANCE: N/A
18. TERMS AND CONDITIONS OF RENTAL, MAINTENANCE, AND REPAIR (IF APPLICABLE): N/A
19. TERMS AND CONDITIONS OF INSTALLATION (IF APPLICABLE): N/A
20. TERMS AND CONDITIONS OF REPAIR PARTS INDICATING DATE OF PARTS PRICE LISTS AND ANY DISCOUNTS FROM LIST PRICES (IF AVAILABLE): N/A

- 20a. TERMS AND CONDITIONS FOR ANY OTHER SERVICES (IF APPLICABLE): N/A
- 21. LIST OF SERVICE AND DISTRIBUTION POINTS (IF APPLICABLE): N/A
- 22. LIST OF PARTICIPATING DEALERS (IF APPLICABLE): N/A
- 23. PREVENTIVE MAINTENANCE (IF APPLICABLE): N/A
- 24a. SPECIAL ATTRIBUTES SUCH AS ENVIRONMENTAL ATTRIBUTES (e.g. recycled content, energy efficiency, and/or reduced pollutants): N/A
- 24b. Section 508 Compliance for EIT: N/A
- 25. DUNS NUMBER: 006931492
- 26. NOTIFICATION REGARDING REGISTRATION IN CENTRAL CONTRACTOR REGISTRATION (CCR) DATABASE: Maison Culinaire is CCR Registered