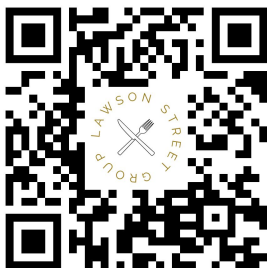


CORPORATE MENU

Fresh, Bold & Delicious



LAWSON STREET GROUP | INFO@LAWSONSTREETGROUP.COM | 240.418.0127
Based on market conditions, prices are subject to change.



Our Mission Statement:

To satisfy our clients senses with food as the focal point,
The perfect atmosphere and flawless service.

Our Vision Statement:

To make every client event special and unforgettable. Preparing savory and
Exquisitely cooked food in an ambiance that will appeal to clients every senses
And their guest, creating ultimate successful affair.

Our Commitment to Sustainability: FARM to TABLE

Shop local. It's not possible for everyone all the time. But when it is possible, we support our local farmers.

- *Against the Wind Ranch Natural Beef*
- *Potomac Valley Organics, LLC*
- *Butler's Orchard*
- *Clarksburg Farmers' Market*

WE ARE SOCIETY SUSTAINABLE: We treat our staff, suppliers and customers fairly

NO STYROFOAM – We use containers made of recycled paper.

OUR MAJOR EQUIPMENT IS GREEN! ENERGY-SMART

WE USE ECO-SAFE CLEANING PRODUCTS

WE RECYCLE OUR FRYER OIL WITH: GREENLIGHT BIOFUELS

WE GROW OUR OWN HERBS

WE RECYCLE!



WE KNOW OUR SEAFOOD: Never cook at risk fish: We stay informed by using resources like Monterey Bay Aquarium's Seafood Watch Guide

ORDERING DETAILS

Please allow at least 24 hours notice for catering orders or changes.
(Bakery goods and specialty items require 72 hours notice.)

We gladly accept Visa, MasterCard, American Express, and Discover.

The Pricing in your catering proposal is valid for 30 days from receipt. Once you are contracted with LSG, your pricing will not change; however, you may revise your contract/invoice up to 30 days before the event. Final guest count is required 14 business days in advance and your contract/invoice will be adjusted accordingly to provide exceptional food and service to our clients, we are only able to accept a limited number of events on each day. If you would like to reserve your date, the signed contract/invoice should be returned with a 50% non-refundable deposit.

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LAWSON STREET'S BREAKFAST

Whether you want a simple continental breakfast or an omelet chef creating made-to-order omelets, while donning a big white hat, most entrees include croissants, pastries, and muffins baked fresh at Lawson Street.

Serving size unless otherwise noted:

SMALL.....up to 6
MEDIUM..... up to 10
LARGE.....up to 15
XL LARGE..... up to 20

CONTINENTAL BREAKFAST

7.00 per guest

Baked Fresh Daily, Lawson Street's, Petite Danish, Muffins, Scones and Croissants. Served with Sweet Butter and Jam
with Fruit Salad \$9.00

FRENCH COUNTRY QUICHE

Your Choice of the Following Quiches, Ham & Cheddar • Lorraine • Tomato & Feta Cheese • Spinach & Mozzarella • Wild Mushroom & Gruyere • Sausage & Pepper Jack • Smoked Salmon & Dill • Asparagus, Sun Dried Tomato & Chevre
9 -in (Serves 6-8) \$20.00

BREAKFAST BURRITO

8.00 EACH

Fluffy Scrambled Eggs, Tricolored Peppers, Homemade Pico de Gallo, and Pepper-Jack Cheese with your choice of Chorizo or Turkey Sausage

FRENCH TOAST

10.00 per guest

Batter dipped Texas Toast Bread grilled to a golden brown and served with maple syrup and butter

AVOCADO TOAST BAR

Your guests can build their own and enjoy! Toast, mashed avocado, hard-boiled eggs, smoked salmon, bacon, arugula, sliced red onions, sliced tomatoes and lemon wedges

Serves 8-10 \$100.00

Serves 18-20 \$135.00



LAWSON STREET BREAKFAST BUFFET

15.00 per guest

Farm Fresh Scrambled Eggs with Your Choice of Ham, Bacon, Sausage or Turkey Sausage. Accompanied by Home Fried Potatoes, Petite Danish, Muffins, Scones, Croissants and your choice of Seasonal Fresh Fruit Salad

LOTS OF LOX

Thinly Sliced Nova Scotia Smoked Salmon Accompanied, Sliced Tomatoes, Cucumbers, Capers, Olives, Bermuda Onions, Lemon Wedges and Freshly Baked Assorted Bagels and Cream Cheese.

SM \$85.00 MD \$130.00 L \$200.00 XL \$380.00

A HEALTHY BEGINNING

Stonyfield Farm Yogurt with Fresh Granola, Assorted Seasonal Berries, and a Miniature Bran Muffin **8.00 per guest**

FRUIT AND YOGURT PARFAIT

Vanilla Greek Yogurt, honey granola, blueberries, and strawberries **\$6.00ea**

FRESH FRUIT SALAD

An assortment of melon, pineapple, grapes and berries

SM \$30.00 MD 45.00 L \$70.00 XL \$90.00

SEASONAL FRUIT PLATTER

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis

SM \$40.00 MD 65.00 L \$70.00 XL \$130.00

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE
\$8.00/half gallon

ASSORTED BREAKFAST CEREALS WITH MILK 4.00 each

STONYFIELD FARM ASSORTED YOGURTS 3.00 each

NEW YORK BAGEL BAR

Assorted Freshly Baked Bagels with Plain, Vegetable and Scallion Philadelphia Cream Cheeses

SM \$30.00 MD 40.00 L \$65.00 XL \$85.00



BRUNCH EVENTS

OMELETTE STATION

15.00 per guest

To Include Farm Fresh Eggs, Cheddar, Swiss, Mozzarella, Feta, Tomatoes, Green Peppers, Mushrooms, Spinach, Onions, Ham, Sausage, Bacon

WAFFLE STATION

10.00 per guest

Waffles Made to Order, to Include the Following Toppings Chopped Nuts, Whipped Cream, Powdered Sugar, Your Choice of Fruit Topping, Sweet Butter and Maple Syrup

BOXED BREAKFAST

10.00 per guest

Your Choice of Low-Fat Yogurt with Granola, Bagel with Cream Cheese or Miniature Muffin and Danish Duo, Accompanied by Fresh Fruit Salad, and Apple Juice, Orange Juice or Water

CARVING ROAST

13.00 per guest (5 oz. portion, min. 25 guests)

Choice of Dijon Roast Turkey, Slow Roasted Beef with Garlic Au Jus, Honey Baked Ham, served with Miniature Rolls and Assorted Chutneys

Roast Pork Loin ~ 7.50 • Leg of Lamb ~ 8.95

Prime Rib ~ 9.95 per guest • Beef Tenderloin ~ 12.95

BRUNCH BUFFET

23.00 per guest

Field Green Salad with Goat Cheese and Sun Dried Cherries Lemon Herb Marinated Breast of Chicken or Poached Atlantic Salmon with a Dill Crème Sauce Served with Wild Rice Pilaf Fresh Seasonal Baby Vegetables

BRUNCH RECEPTION

27.00 per guest

Choice of Five Passed Hors D'oeuvres
Assorted Miniature Quiche • Spanakopita • Shrimp Cocktail • Mushroom Stuffed with Chevre, Chive Crème Fraiche on a Mini Crispy Potato Cake • English Cucumber with Smoked Salmon Mousse or Herbed Cheese Spread • Spinach and Sun Dried Tomato Turnover • Asparagus Wrapped in Prosciutto with a Peppery Mustard Sauce • French Toast Bites • Roast Beef and Arugula Crostini • Orange Blossom Mascarpone Cheese Blini Served with Raspberry or Apricot Baked Brie, Seasonal Fresh Fruit Display and Miniature Yogurt Parfaits

ADD MIMOSAS & BLOODY MARYS

13.00 per guest



SPECIAL PLATTERS

Products launches, annual meetings held, budgets met... a celebration is called for. Revel in the international flairs found in our specialty platters that accompany your luncheon, dinner or cocktail reception. Fruit and Vegetable Crudités, Antipasto, Mezza Platters or Peppercorn of Beef grace your table as an exquisite touch.

VEGETABLE CRUDITÉS

As Assortment of Fresh Seasonal Vegetables Served Chilled and Accompanied By Our Peppercorn Ranch Dip or Balsamic Dipping sauce
SM \$40.00 MD \$65.00 LG \$100.00 XL \$130.00

FRUIT & CHEESE

Sliced fruit served with Smoked Gouda, Maytag Blue, Brie, and cheddar cheeses and an assortment of cracker
SM \$60.00 MD \$95.00 LG \$140.00 XL \$185.00

INTERNATIONAL CHEESE

An Assortment of Fine International Cheese Accompanied by Assorted Baguette Slices, Caramelized pecans and Water Crackers
SM \$75.00 MD \$125.00 LG \$185.00 XL \$250.00

SEASONAL FRUIT PLATTER

A Selection of Sliced Fresh Seasonal Fruit, Artfully Arranged on a Platter served with your choice of chocolate sauce or raspberry coulis.
SM \$40.00 MD \$65.00 LG \$100.00 XL \$130.00

MIDDLE EASTERN

Baba Ghanoush, Hummus, Tabbouleh and Cous Cous, dolmas, half dried tomatoes, kalamata olives, feta cheese, chick pea salad Surrounded by Pita Crisps
SM \$60.00 MD \$90.00 LG \$140.00 L \$140.00 XL

SHRIMP TRIO

Poached shrimp cocktail, old bay garlic and herb shrimp & cilantro lime shrimp.
SM \$85.00 MD \$140.00 LG \$210.00 XL \$275.00

CHICKEN DIPPERS

Tender chicken breast threaded on a skewer, served with our own dipping sauces – BBQ, Sweet & Sour & Honey Mustard. **SM \$65.00MD \$90.00 LG \$140.00 XL \$180.00**

TEX MEX

Our house-made guacamole, pico de gallo & black bean dip, with sour cream, cheddar & Monterey Jack cheeses, and Balducci's own corn tortilla chips.
SM \$60.00 MD \$95.00 LG \$140.00 XL \$185.00

COLD POACHED SALMON DISPLAY

Whole Poached Salmon Decorated with Cucumber Scales, Served with Pink Peppercorn Tartar Sauce and Assorted Dark Breads
\$140.00/ side serves up to 15 people
\$215.00 / whole serves up to 25 people

PEPPERCORN TENDERLOIN OF BEEF

A Whole Beef Filet, Roasted to Perfection, Thinly Sliced and Displayed with a Horseradish Cream Sauce, Miniature Rolls and Vegetable Garnish
SM \$120.00 MD \$200.00 LG \$300.00 XL \$400.00

ITALIAN ANTIPASTO

Genoa Salami, Prosciutto, Fresh Mozzarella, Provolone, Marinated Roasted Vegetables, Artichoke Hearts, Pepperoncini, And Marinated Olives, Accompanied by Garlic Crostini
SM \$70.00 MD \$105.00 LG \$165.00 XL \$210.00

CHARCUTERIE & CHEESE PLATTER

Prosciutto, Genoa Salami, goat cheese, asiago and manchego cheese. Served with sliced baguette, fig preserves, caramelized pecans and a fruit garnish
SM \$65.00 MD \$105.00 LG \$160.00 L \$210.00 XL



BEVERAGES

Canned Sodas **1.00 ea.**

Bottled Waters **1.00 ea.**

Sparkling Water **1.50 ea.**

Classic Lemonade **\$9.00/half gallon**

Sweetened and Unsweetened Iced Tea **2.50 ea.**

Assorted Bottled Juices **2.00 ea.**

Lawson Street House Coffee Service
\$25.00/10-12 people

Lawson Street Hot Tea Service
\$25.00/10-12 people

Fresh Squeezed Orange or Grapefruit Juice
\$8.00/half gallon

Bag Ice **\$3.00/ea.**

Serving size unless otherwise noted:

SMALL.....up to 6
MEDIUM..... up to 10
LARGE.....up to 15
XL LARGE..... up to 20

DESSERT

PETITE SWEETS

Cream Puffs, Mini Éclairs, Brownies, Pecan Tarts, Mini Macarons, Biscotti And Assorted Dessert pastries

SM \$24.99 MD \$39.99 LG \$59.99 XL \$79.99

MINI CHEESECAKE BAR (by Sweetz Cheesecake)

New York Style, Strawberry Swirl, Marble & a variety of flavors

SM \$50.00 MD \$85.00 LG \$130.00 XL \$170.00

CHOCOLATE DIPPED STRAWBERRIES

(48 hours notice)

Sweet strawberries covered in rich dark chocolate. **\$19.99/lb.**

INDIVIDUAL MONSTER COOKIE

Choose from a selection of cookies.

\$3.00 ea.



LAWSON STREET'S SIGNATURE SANDWICHES

Each sandwich is \$11.00 per person á la carte.

- **Italian Chicken Pesto Ficelle**
Grilled chicken, lettuce, tomato, pesto & our own Italian dressing on a thin baguette.
- **Salami & Provolone Ficelle**
Genoa salami, provolone cheese and extra virgin olive oil on a thin baguette.
- **Tomato Mozzarella Ficelle**
Tomatoes, fresh mozzarella & basil, with balsamic & olive oil on a thin baguette.
- **Turkey, Brie & Apple Ficelle**
House-roasted turkey, brie, Granny Smith apple & honey mustard on a thin baguette.
- **Smoked Ham, Pear & Gorgonzola Ficelle**
with garlic aioli on a thin baguette.
- **Prosciutto & Fig Ficelle**
with Fontina on a thin baguette.
- **Chicken Salad**
All white meat chicken salad with lettuce & tomato on sourdough.
- **Egg Salad** on pumpernickel.
- **Tuna Salad** with lettuce & tomato on rye.
- **Ham & Swiss**
with lettuce, tomato, mayo & mustard on sourdough
- **Turkey & Cheddar**
with lettuce, tomato & herb mayo on sourdough.
- **Kobe Roast Beef & Blue**
with arugula & horseradish mayo on a Kaiser roll.
- **Smoked Chicken & Avocado**
with roasted red pepper mayo on wheat.
- **Grilled Portobello**
Balsamic-grilled portobellos with arugula, goat cheese & roasted red peppers on an onion roll.
- **Italian Hero**
Genoa salami, capicola ham, provolone, lettuce, tomato, red onion, oil & vinegar on a crusty roll.
- **Turkey & Havarti**
Smoked turkey, Irish bacon, Havarti cheese, lettuce, tomato & mayo on a crusty roll.
- **Santa Fe**
Chipotle-lime chicken breast, pepper jack cheese, roasted red peppers & chipotle mayo on a crusty roll.
- **Mediterranean Vegetable Wrap**
Hummus, chick pea salad & loads of veggies stuffed in a flour tortilla.

All sandwiches are available as a wrap upon request.

LUNCH BOXES & LUNCHEONS

Lunch Box \$15.00/person

Choice of any signature sandwich, served with chips & a monster cookie.

Full Lunch Box 17.00/person

The Lunch Box plus your choice of one side salad.

Sandwich Sampler An assortment of the very best signature sandwiches.
\$11.00/person

Complete Lunch The Sandwich Sampler with your choice of one side salad, plus a dessert platter of brownies, cookies & bars.
\$16.00/person



Serving size unless otherwise noted:

SMALL.....up to 6

MEDIUM..... up to 10

LARGE.....up to 15

XL LARGE..... up to 20

Executive Lunch the Sandwich Sampler with your choice of two side salads, plus a dessert platter of brownies, cookies & bars.
\$18.00/person

VIP Lunch the Sandwich Sampler with your choice of three side salads, plus a dessert platter of brownies, cookies & bars.
\$19.00/person

Sandwich Builder Our roasted turkey, baked ham & roast beef* with cheddar & Swiss cheeses, lettuce, tomato, mustard, mayo & an assortment of freshly baked breads & rolls.
SM \$60.00 MD \$95.00 LG \$140.00 XL \$185.00

Mini Sandwich Platter Tuna Salad, Chicken Salad, Turkey & Cheddar, Ham & Swiss, Roast Beef & Swiss*, & Tomato Mozzarella on a variety of mini breads. **SM \$49.99 MD \$79.99 LG \$119.99 XL \$159.99**

Grilled Salmon Luncheon Our signature Grilled Citrus Salmon with your choice of any two side salads, plus a bread basket & dessert platter of brownies, cookies & bars.
SM \$140.00 MD \$230.00 LG \$330.00 XL \$450.00

Beef Tenderloin Luncheon* Beef Tenderloin*, roasted to a perfect medium rare, with your choice of any two side salads, plus a bread basket & dessert platter of brownies, cookies & bars.
SM \$170.00 MD \$280.00 LG \$415.00 XL \$535.00

SIDE SALADS

SM \$28.00 MD \$42.00 LG \$62.00 XL \$82.00

Mixed Greens Salad

Tender greens with carrots, cucumbers, tomatoes, & our balsamic vinaigrette.

Caesar Salad

Romaine, croutons, parmesan cheese & our own Caesar dressing.

Fresh Fruit Salad

An assortment of melon, pineapple, grapes & berries.

Creamy Pesto Pasta Salad

Penne pasta tossed with our creamy pesto, grape tomatoes and ricotta salata.

Thai Pasta Salad

Noodles in our special soy ginger sauce, finished with sweet red peppers and fresh cilantro.

Grilled Vegetable Medley

Grilled peppers, asparagus, mushrooms & broccoli with a bit of balsamic.

Tomato Mozzarella Salad

Grape tomatoes, fresh mozzarella, basil & extra virgin olive oil.

Redskin Potato Salad

Redskin potatoes tossed with a tangy, creamy dressing.

Mediterranean Orzo Salad

Orzo with sundried tomatoes, olives, feta & a light vinaigrette.

Crunchy Vegetable Salad

Broccoli, Cauliflower, Carrots, Sunflower Seeds & Dried Cranberries tossed with a Classic Coleslaw Dressing.



SALAD ENTRÉES

All salads \$12.00/ea.

Classic Chicken Caesar

Romaine, croutons, parmesan, herb grilled chicken & Caesar dressing.

Grilled Salmon Caesar

Romaine, croutons, parmesan, tender grilled salmon & Caesar dressing.

Greek

Grilled chicken breast, romaine, feta cheese, kalamata olives, red onion, cucumbers, tomatoes, artichokes & Greek dressing.

Salad Niçoise

Baby Field Greens Topped with, Haricot Vert's, Capers, Egg, Tomato and Cucumbers, Accompanied by a Lemon Dijon Vinaigrette (Chicken, Albacore Tuna or Shrimp)

Southwestern Chicken or Beef

Mixed Greens Topped with Adobe Marinated Chicken or Beef, Black Beans, Pico De Gallo, Corn, Guacamole, Sour Cream and Jack Cheese and Either a Spicy Ranch or a Cilantro Lime Vinaigrette

Beef & Blue Salad

Baby spinach, topped with bacon, walnuts, blue cheese and our balsamic vinaigrette

Greens with Goat Cheese

Baby greens, crunchy caramelized walnuts, sweet dried cranberries, tangy goat cheese & our own balsamic vinaigrette. (Chicken or Steak)

Cobb

House roasted turkey, bacon, avocado, hard cooked eggs, blue cheese & chipotle-ranch dressing.

Balsamic Grilled Chicken

Grilled balsamic-marinated chicken breast, strawberries, feta, red onions & balsamic vinaigrette.

Tri Color

Arugula, radicchio & endive with toasted pinouts, parmesan cheese & balsamic vinaigrette.

Asian Chicken Salad

Asian Marinated Breast of Chicken on a Bed of Crisp Napa Cabbage, Mixed Greens, Scallions, Red and Yellow Julienne Peppers, Water Chestnuts, Asian Noodles with a Sesame Ginger Dressing.



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CLASSIC ENTRÉES

Entrees & Sides serves 8-10 unless otherwise noted

Buttermilk Fried Chicken

Our special recipe—tender & juicy with a crispy coating. We only fry in pure canola oil.
SM \$55.00 MD \$95.00 LG \$150.00 XL 180.00

Herb Marinated Grilled Chicken Breast

Boneless skinless chicken breast, marinated in plenty of herbs then grilled to perfection.
SM \$50.00 MD \$80.00 LG \$125.00 XL \$175.00

Beef Tenderloin*

A favorite—juicy beef tenderloin* roasted medium rare, seasoned with rosemary & crispy fried garlic slivers.
SM \$120.00 MD \$200.00 LG \$290.00 XL \$380.00

The Southwestern

Chicken Fajitas or Beef Fajitas served with Char Grilled Roasted Vegetables Black Bean and Corn Salad, Spanish Rice, Tortillas, Accompanied by Pico De Gallo, Pepper Jack cheese, Sour Cream and Limes
\$150.00

Momma's Meatloaf

Ground chuck or turkey served with carrots, mushrooms, onions. Served with mashed potatoes and haricots verts with a tomato gravy or a beef gravy **\$120.00**

Chicken, Shrimp and Andouille Sausage Jambalaya

Cajun Spiced Chicken, Baby Shrimp and Andouille Sausage Tossed With Tomatoes, Peppers And Rice
Half Tray - \$90.00 Full Tray - \$165.00

Baked Penne Pasta Rustica

Mozzarella, Provolone, Romano and Parmesan cheeses are baked with Tomatoes, Basil and Penne Pasta
Half Tray - 75.00 Full Tray - 150.00

Grilled Chipotle Orange Salmon

Grilled Atlantic Salmon with orange-chipotle glaze & caramelized lemon slices.
SM \$95.00 MD \$155.00 LG \$230.00 XL \$300.00

Mini Maryland Crab Cakes

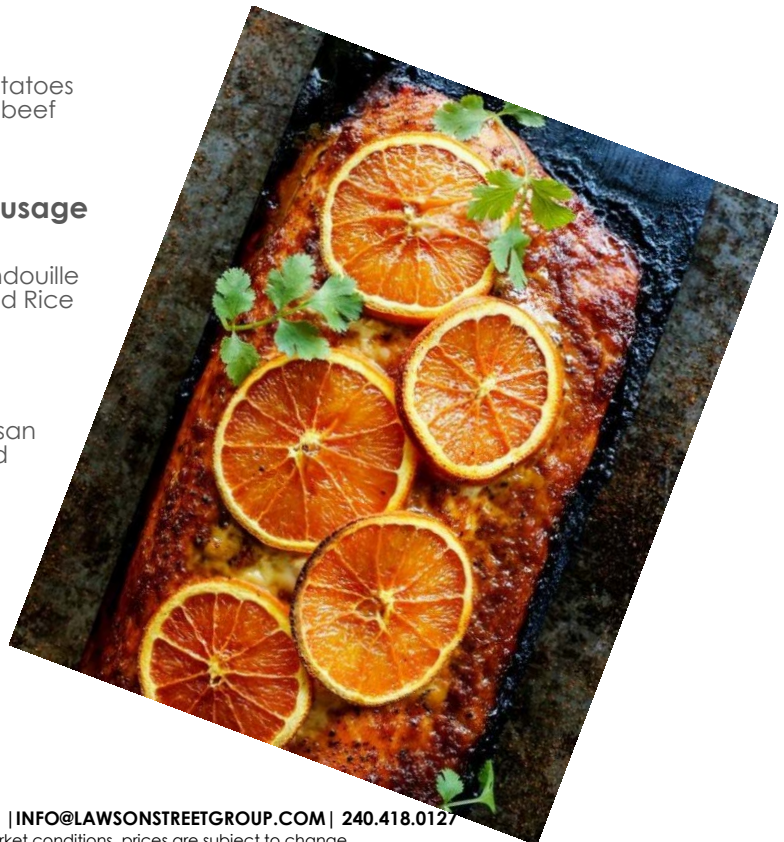
Our signature recipe—sweet lump meat crab cakes with our house-made chipotle caper remoulade.
SM \$150.00 MD \$250.00 LG \$375.00 XL \$500.00

Classic Lasagna

Made with ricotta, mozzarella cheese, tomato sauce & Italian spices. Choose from meat or vegetables
(Serves 8-12 people.) \$90.00

Chicken Tikka Masala

Chicken Simmered in a Delicately Indian Seasoned Tomato and Cream Sauce, Served with Basmati Rice
Half Tray - 75.00 Full Tray - 155.00



ENTRÉE SIDES

SM \$30.00 MD \$45.00 LG \$65.00 XL \$85.00

Penne Pasta with house-made marinara, ricotta salata, & olives.

Creamy Mashed Potatoes just potatoes, butter & cream.

Sweet Potato Puree with real maple syrup.

Macaroni & Cheese with white cheddar.

Risotto Milanese creamy Arborio rice with saffron & parmesan.

Grilled Vegetables peppers, asparagus, mushrooms & broccoli with balsamic.

Grilled Asparagus with half dried tomatoes & goat cheese.

Roasted Fingerling Potatoes with herbs & whole crispy garlic.

Sautéed Spinach with pine nuts, garlic, & crispy fried shallots.

Green Beans with almonds, lemon & extra virgin olive oil.



LAWSON STREET SPLENDID BUFFET

Your Choice Of (2) Sides Herb Roast Potatoes, Garlic Whipped Potatoes, Rice Pilaf, Israeli CousCous, or Linguini, Sautéed Seasonal Vegetables with Shallots and Herbs, Artisan Bread And An Array Of Desserts.
Choose a Salad and 2 Entrees 35.00

SALADS

- Baby Field Green Salad
- Caesar Salad with Shaved Parmesan
- Tuscan Salad with Goat Cheese
- Caribbean Salad with Caramelized Walnuts and Mangos
- Santa Fe Salad with Spicy Ranch
- Greek Salad with Feta Cheese and Olives
- Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
- Chop House Iceberg Salad
- Spinach, Blue Cheese & Walnut Salad
- Penne Pasta Salad Primavera
- Spicy Sesame Noodle Salad
- Cous Cous Salad
- Orzo Salad with Artichoke Hearts, Kalamata Olives and Feta Cheese
- Fresh Fruit Salad
- Asian Green Bean Salad
- Three Bean Salad
- Vegetable Crudités Display
- Red Bliss Potato Salad
- Asian Style Coleslaw

ENTREES

- Roast Beef with a Wild Mushroom Sauce and Caramelized Onions
- Roast Prime Rib of Beef with a Pinot Noir Reduction*
- London Broil with a Chianti Shallot Sauce
- Beef Tips Sautéed with Burgundy Wine
- Herb Crusted Flank Steak with Cherry Tomatoes and Olives
- Fire Roasted Ginger Soy Marinated Salmon
- Pan Seared Salmon with Cilantro Butter
- Old Bay Shrimp Scampi
- Carved Baked Ham
- Chicken Florentine with Mozzarella and Baby Spinach
- Pan Seared Breast of Chicken with Champagne Sauce
- Sautéed Chicken with Marsala Wine
- Raspberry Balsamic Glazed Breast of Chicken
- Chicken Breast Piccata
- Roasted Chicken with Herbs de Provence
- Farfalle with Asparagus and Baby Shrimp in a Sun Dried Tomato Cream Sauce
- Penne with Grilled Artichokes, Tomatoes, Eggplant and Zucchini in a Basil Parmesan Sauce
- Sliced Beef Tenderloin with a Cabernet Mushroom Reduction ~ ***\$43.00 per guest**



HORS D'OEUVRES

Served by the dozen.

Cold

- Devilled Eggs (Classic, Bacon Jalapeno, Shrimp) **\$18.00**
- Mini Lobster Rolls with Bacon, Tomato and Caper Mayonnaise **\$45.00**
- Smoked Salmon Cones; Crème Fraiche & Chives **\$25.00**
- Summer Shrimp Rolls Rice Noodles, Shaved **\$25.00**
- Ahi Tuna, Wasabi and Black Sesame Tartar in A Won Ton Cone Topped W/ Cucumber **\$35.00**
- Mini Caprese, Mozzarella, Basil, Tomato and Balsamic Drizzle **\$20.00**
- Beef Tenderloin Crostini Horseradish Cream & Crispy Shallots **\$25.00**
- Onion & Bacon Marmalade Served with Brie on Crostini **\$25.00**
- Bloody Mary Shrimp Shooters **\$35.00**
- Spicy Fire Roasted Vegetable Gazpacho with Lump Crab Meat **\$35.00**



Warm

- Wild Mushroom & Goat Cheese Tart **\$25.00**
- Mini Chicken & Cilantro Dumplings **\$25.00**
- Southern Fried Chicken & Waffle Bites with A Spicy Honey Glaze **\$25.00**
- Jamaican Jerk Chicken & Pineapple Skewers **\$25.00**
- Vegetable Samosas with Cilantro Cream Dip **\$20.00**
- Miniature Maryland Crab Cake Topped with Remoulade Sauce **\$40.00**
- Thai Chicken Sate with Peanut Sauce **\$25.00**
- Mini Pork Carnitas Taco W/ Avocado Cream **\$25.00**
- Steak, Gorgonzola & Caramelized Red Onion Flatbread With Cherry Balsamic Drizzle **\$25.00**
- Tomato Basil Bisque with A Gouda Grilled Cheese Crouton **\$20.00**
- Mini Hickory Pulled Pork & Pickled Red Onions **\$25.00**
- Spiced Lamb Meatballs with Garlicky Yogurt Sauce **\$25.00**
- Savory Beef Kabobs with Chimichurri Dip **\$25.00**
- Smoked Chicken Quesadillas **\$25.00**
- BBQ or Buffalo Style Chicken Wings **\$25.00**

LAWSON STREET STANDARD GUIDELINES

Placing an Order

To place and order call our corporate office Monday through Friday 8:30 a.m. to 5:30 p.m. at 240.418.0127 or e-mail us at info@lawsonstreetgroup.com. Our minimum order for delivery is \$250.00. To avoid a late order surcharge, we ask that orders be placed at least 24 hours in advance. While we make every effort to accommodate last minute orders, they will be subject to availability.

Delivery

We make every effort to provide delivery services within the 50 miles of Montgomery County, MD. The cost of delivery is based upon the distance from our catering headquarters. Please allow a 30-minute delivery window prior to your requested delivery time. Additional delivery charges may apply for delivery prior to 7:30 a.m. or after 6:00 p.m., on major holidays and for large orders.

Presentation

All orders we deliver are attractively presented on fine disposable platters. Complimentary serving utensils are provided with each order. Plates, napkins, serving utensils, cups and ice are available for an extra charge. Please speak to our catering consultants about premium party upgrades as well as upscale disposable china and other event rentals.

Hot Menu Items

For hot selections, we suggest purchasing disposable sterno and chafers which can be purchased from us directly for a charge of \$10 per unit.

Equipment Rentals

China, stemware, flatware, linens and seating rentals are available. Please contact our catering consultants for pricing and available options.

Cancellation Policy

Drop-off orders must be cancelled 48 hours prior to delivery, including cancellation due to inclement weather. Orders for 50 guests or more must be canceled 5 days prior to delivery. For orders canceled less than the specified time, Lawson Street reserves the right to bill for all food prepared, staff booked and special ingredients ordered.

Payment Terms

For your convenience Lawson Street accepts major credit cards and checks. Corporate Credit Accounts are welcome and may be arranged in accordance with our credit policies. Completed credit applications must be processed prior to placing an order and are subject to approval upon completion of credit application.

Special Event Catering

The prices included in this menu reflect the pricing for scheduled catering drop off orders Monday – Friday. Private events or Special Events that are staffed and occur on a holiday or weekend Saturday – Sunday are subject to price adjustments

Tipping of our staff is not included. Our staff appreciates your generosity and the amount you tip is a reflection on the quality of service you receive

THE FINAL TOUCHES

SERVICE STAFF

Our professional staff pricing

Catering Captains	\$50.00 /per hour
Chefs	\$50.00 /per hour
Waiters	\$40.00 /per hour
Bartenders	\$40.00 /per hour

We suggest the addition of staff for all events over 25, hot food orders and Cocktail Receptions.

TABLES

6' Banquet Table (seats 6)	\$ 10.00 each
8' Banquet Table (seats 8)	\$ 10.00 each
60" Round Table (seats 8 – 10)	\$ 12.00 each
48" Round Table (seats 6 – 8)	\$ 12.50 each
36" Round Table (seats 4 – 6)	\$ 12.50 each
Cocktail Table (high or low)	\$ 12.00 each
Serpentine Tables (large or small)	\$ 12.00 each
6 x 6 Square	\$ 17.00 each

CHAIRS

Standard Metal Folding	\$ 2.40 each
Padded Resin Chairs	\$ 4.75 each
Chiavari Chairs	\$ 7.25 each

LINENS

90 x 132 Banquet Linen	\$ 22.00 each (recommended for 6' Banquet Table)
90 x 156 Banquet Linen	\$ 27.00 each (recommended for 8' Banquet Table)
90" Round Linen (lap length)	\$ 16.00 each
108" Round Linen (mid length)	\$ 8.00 each
120" Round Linen (floor length)	\$ 20.00 each
Linen Napkins (variety of colors)	\$ 1.00 each

UPSCALE DISPOSABLES

White or Black Square Plates with Plastic-ware and Napkins \$2.00 pp.

White or Black Square Plates with Stainless Steel Flatware and Linen Napkins \$2.75 pp.

FULL CHINA SERVICE

\$9.00 pp.

Standard China Place-setting includes Dinner Plate, Salad Plate/Dessert Plate, Dinner Fork, Dinner Knife, Salad/Dessert Fork, Water Goblet, Wine Glass, Champagne Glass, and Coffee Cup.



Lawson Street Special Event Guidelines

ORDERING INFORMATION

To place your orders please call 240.418.0127 or email info@lawsonstreetgroup.com. Our office is open Monday through Friday from 9 – 5 to assist you with your details. Note: All orders are not confirmed until signed by client and deposit or payment is paid to Catering Office. If you have any questions or would like to contact one of our Event Coordinators, please feel free to email catering@lawsonstreetgroup.com.

Please call at your earliest convenience to place your order. We know that sometimes unexpected meetings and events arise so if you have a last minute emergency, do call. If you can be somewhat flexible as to menu selection and delivery time we will do our best to accommodate your needs. Unless otherwise noted all meals within this planner include bio-compostable plates, utensils and paper napkins. White and Black Prestige-ware plates and China Service are available upon request.

Recommended Service and Delivery

STAFF ON EVENTS:

There will be a charge for the number and type of staff required for each event. All menus are based on a Four Hour Event. As a general rule, Lawson Street Caterers staff requires set up for your event 2 hour prior to the event start time, four-hour party and 1 hour following the end of your event, unless circumstances dictate otherwise. The number of staff per menu, per event should be discussed with your consultant in order to provide you with the appropriate service you are expecting.

DELIVERY SERVICE:

At Lawson Street Caterers we concern ourselves with on-time delivery with the highest degree of handling your food. Cold and hot foods are delivered safely within the half hour prior to serving time; cold food can be delivered within the hour prior if necessary in some cases. We will confirm the delivery window when we confirm your order.

Our professional, uniformed drivers will deliver and setup your order. Please have tables available for delivery person to set-up your food. If the table you are using needs a protective covering other than the plastic table cover provided by us, please have it in place by our arrival. Delivery and Set up Service includes Delivery and Set Up of your Food, Serving Equipment and a Scheduled Return Pick up of Equipment. All hot items are accompanied by Chafing Dishes and will be set up upon our delivery. A driver will return to pick up of equipment at a mutually convenient time. Cold food deliveries will be set up on all disposable platters and bowls and do not require a return pick up.

Delivery charge is dependent on distance and accessibility. The delivery and setup charge for most locations ranges from \$50- \$125 and will be quoted when your order is placed. Deliveries before 7:30 a.m. or after 6:00 p.m. on weekdays will incur an additional delivery charge.



FOOD AND BEVERAGE SERVICE

Please view these menus as suggestions, our culinary staff is happy to customize menus to reflect your tastes and budget. Lawson Street Caterers has served Buffet, Sit-Down, and Cocktail and Tapas Style menus inclusive of all necessary food service equipment for your affair. A wide variety of these items are prepared in Lawson Street's kitchen, however to ensure only the highest quality some items may be cooked on site at your location. Some events may require additional catering equipment by choice of necessity. We will work with you to identify these situations.

COUNT

Minimum guest count is 25 guests on all menus unless otherwise noted. For groups over 200 guests, please call one of our sales consultants for special consideration. The number of guests attending must be confirmed with your Sales Consultant fourteen (14) days prior to event. This number will be considered a guarantee and not subject to reduction. If no guarantee is received, the original number of expected guests will be used as the guaranteed number. Once your final count has been received only increases in your count will be accepted up until 2 days prior to your event date. Any increases in your count after this date will be subject to an increase in your per person cost for these additional guests. Minimum guarantee is required when the order is within one week (two weeks for Full Service events). Although this number may not be reduced, you may add to it until 48 hours prior to delivery.



PAYMENT

A deposit is required to secure the date and services for your event. Once the menu has been chosen and approved a 50% payment is due and final payment is due fourteen (14) days prior to your event. A final invoice, which is payable upon receipt will be sent in case extended labor hours; additional food, beverages or rentals are incurred. Lawson Street accepts cash, checks, Visa, MasterCard, American Express and Discover. All deposits and payments are non-refundable.

MISCELLANEOUS

There is a 5 hour minimum for staffing. Weddings typically require at least 8 hours of service. All Food subject to 6% Maryland Sales Tax Alcoholic Beverage Items are Subject to 9% Maryland Sales Tax. We reserve the right to offer substitutions when necessary. With ever-changing food costs, prices are subject to change without notice.