



LAWSON'S

CATERING

Corporate Brochure

www.lawsonscatering.com

Lawsons Catering a premiere corporate caterer with great food, punctual service and a team that cares about its customers. We serve the Washington Metropolitan market to include DC, Virginia and Maryland. We are always looking to the future in ways to provide our loyal customers with the best products and services.

Call or email today and let us bring to you the perfect corporate event.

*Thank you for your support.
Lawsons Catering Team*

Serving Washington, Virginia and Maryland

1-844-290-7011

202-393-5500 (DC)

703-208-3400 (VA)



SANDWICH PLATTERS

ALL AMERICAN SANDWICHES

An Assortment of the Following:

- Roasted Turkey Breast with Provolone on Challah Roll
- Tuna Salad with Fresh Dill on Sourdough Bread
- Virginia Baked Ham with Swiss on Rye Bread
- Roast Beef and Cheddar on Foccacia Bread
- Chicken Salad Served on a Challah Roll
- Grilled Veggies with Balsamic Vinaigrette on a French Roll **V**

All Sandwiches Come Dressed with Lettuce, Tomato, Pickle Spear and Condiment

\$6.50 per person

\$7.50 per person on Pretzel Roll

LAWSONS WRAP SANDWICHES

An Assortment of the Following:

Grilled Chicken Caesar

Grilled Chicken, Romaine Lettuce, Tomatoes and Caesar Dressing

Roasted Turkey

Turkey, Avocado, Southwest Black Bean Refrito and Monterey Jack

Greek Island

Roast Beef, Provolone, Red Onion, Lettuce, Tomato and Provence Aioli

All USA

Tuna Salad with Dill, Cheddar Cheese, Lettuce and Tomato

Health Stop Wrap **V**

Hummus, Grilled Vegetables, Lettuce and Tomato

\$7.25 per person

LAWSONS SPECIALTY SANDWICHES

All Sandwiches Come Dressed with Condiments

An Assortment of the Following:

Roman Chicken

Grilled Chicken, Mozzarella Cheese, Caramelized Onions, Tomato, Lettuce with Pesto Mayonnaise

Lawsons Club

Roasted Turkey, Virginia Ham, Crisp Cured Bacon, Swiss, Cheddar, Lettuce and Tomato with Honey Mustard and Mayo On Sourdough White

Democrat

Tuna Salad with Dill, Crisp Cured Bacon, Havarti Cheese, Lettuce and Tomato on Sourdough White Bread

Italian Torpedo

Ham, Salami, Prosciuttini, Provolone, Red Onion, Tomato and Lettuce on French Bread with Red Wine Vinaigrette

Vermont Roasted Turkey

Roasted Turkey, Vermont Cheddar, Guacamole, Lettuce and Tomato on a Pretzel Roll

Coastal Veggie **V**

Grilled Vegetables, Havarti Cheese, Lettuce, Tomato and Balsamic Vinaigrette on Foccacia

\$7.50 per person

Silver Dollar Cocktail Sandwiches

- Homemade Chicken Salad
- Roast Beef and Boursin Cheese
- Baked Ham and Swiss with Honey Mustard
- Grilled Chicken with Gouda and Provence Aioli
- Tomato, Mozzarella with Balsamic Drizzle

\$6.50 per person (2 each)

Fancy Charcuterie Board

- Grilled Sliced Chicken Breast or Roasted Turkey Breast **GF**
- Roast Beef
- Virginia Baked Ham
- Tuna Salad with Dill
- Homemade Chicken Salad
- Swiss and N.Y. Cheddar

Assorted Breads and Rolls, Lettuce, Tomato, Pickle Spear and Condiments

\$8.50 per person

\$9.00 per person with Grilled Vegetables

Flatbread Roller Sandwiches

- Roast Beef, Swiss, Black Bean Refrito, Lettuce, Tomato, New Mexico Ranch
- Tarragon Chicken Salad, Lettuce, Tomato, and Mayonnaise
- Italian - Ham, Salami, Prosciuttini, Provolone, Red Onion, Lettuce, and Red Wine Vinaigrette
- Grilled Vegetables, Mozzarella, with Balsamic Vinaigrette
- Roasted Turkey, Vermont Cheddar, Lettuce, Tomato, and Provence Aioli

\$7.50 per person

SIDE SALADS

starting at \$3.75 per person

Rotated Seasonally – Please Inquire About Availability. Some Salads Require 48 Hour Notice

GREEN SALADS

Napa Valley Salad ^{GF N}

Field Greens with Toasted Pecans, Plum Tomatoes, and Cucumber with Balsamic Vinaigrette and Ranch Dressing

Market Fresh Green Salad

Mixed Greens Topped with Mushrooms, Carrots, Cherry Tomatoes and Homemade Croutons with Ranch Dressing and Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Classic Homemade Croutons with Caesar Dressing

Mesclun Green Salad with Grilled Pears ^{N GF}

Mesclun Greens, Grilled Pears, Candied Walnuts, Dried Cranberries Drizzled with Balsamic Vinaigrette

Spinach and Aged Jack Salad ^{GF}

Spinach, Mesclun, Green Apple, Caramelized Onion, Aged Jack, Bacon and Maple Cider Vinaigrette

Crete Greek Salad ^{GF}

Mesclun, Green Peppers, Cucumbers, Plum Tomatoes, Calamata Olives, Red Onions and Feta Cheese with Red Wine Vinaigrette

BBQ Chopped Salad ^{GF}

Our Signature Chopped Salad of Romaine, Crumbled Bacon, Monterey Jack, Grape Tomatoes, Grilled Corn, Carrots with Honey BBQ Ranch Dressing

Kale and Romaine Salad

Kale and Romaine, Parmesan Cheese, Cherry Tomatoes, Croutons with New Mexico Ranch Dressing

POTATO SALADS

Yukon Potato and Grilled Corn ^{GF V}

Yukon Potato and Grilled Corn with a Cider Dijon Dressing

New Potato Salad with Dill ^{GF}

New Potato Salad with Fresh Dill, Celery, Mayo and Ground Black Pepper

Homemade Traditional ^{GF}

Red Potatoes Tossed with Celery, Parsley, Chopped Egg and Mayo

PASTA and GRAIN SALADS

Pasta Primavera

Cavatappi with Yellow Peppers, Zucchini, Snow Peas, Plum Tomato, Parmesan Cheese in Raspberry Vinaigrette

Asparagus Pasta Salad

Asparagus, Roasted Tomatoes, Radicchio, Red Onion, Yellow Peppers and Chevre Lemon Vinaigrette

Mediterranean Orzo Pilaf ^N

Mediterranean Pilaf of Orzo, Pinenuts, and Tomatoes Seasoned with Extra Virgin Olive Oil

Tomato Mac and Cheese Pasta Salad

Elbow Macaroni, Parmesan Cheese, Smoked Tomato in and Cider Bacon Vinaigrette

Bowtie Pasta Salad ^N

Bowtie Pasta, Arugula, Toasted Pinenuts, Crushed Red Pepper, Parmesan Cheese and Lemon Vinaigrette

Pesto Rotini Pasta Salad ^N

Rotini with Shredded Red Cabbage, Red and Yellow Peppers, Carrots, Pesto Sauce

Peruvian Quinoa Salad ^{V GF}

Quinoa, Black Beans, Grilled Corn, Tri Color Peppers in a Cilantro Lime Dressing

Italian Ravioli Salad ^V

Cheese Ravioli, Bell Peppers, Yellow Squash, Zucchini, Basil, Parmesan in Red Wine Vinaigrette

Israeli Cous Cous Pasta

Israeli Toasted Pasta, Zucchini, Squash, Tomato and Feta with a Mint Lime Dressing

Asian Soba Noodle Salad

Tossed with Carrots, Edamame, Red Cabbage, Scallions, and Cucumber in a Sesame Ginger Dressing

VEGETABLE SALADS

Grilled Vegetables with Balsamic Vinaigrette ^{GF}

Eggplant, Carrots, Red Bell Pepper, Zucchini, Sweet Red Onions, Yellow Squash and Mushrooms with Balsamic Vinaigrette

Black Bean and Yellow Rice Salad ^{V GF}

Black Beans, Rice, Turmeric, Cumin, Chopped Tomato and Cilantro in Lemon Vinaigrette

Mediterranean Vegetable Salad ^{V GF}

Squash, Fennel, Zucchini, Shaved Red Onion, Carrots in Lemon Basil Oil

Greek Tomato and Cucumber Salad ^{GF}

Cucumber, Tomatoes, Feta, Olives in Greek Vinaigrette

Roasted Corn and Black Bean ^{V GF}

Roasted Yellow Corn, Black Bean, Peppers, Red Onion, Cilantro and Jalapenos with Lime Cumin Dressing

BOXED LUNCHES

Minimum 10 of Each Box Per Order.
Each Box Meal Comes with Napkin, Utensils and Condiment
(48 Hour Notice Required)

Capitol Boxed Lunch

Lawsons Specialty Sandwich
Pasta Salad du Jour
Market Fresh Apple
Chocolate Chip Cookie

\$13.95 per person

Country Picnic Box

Homemade Fried Chicken
Yukon Potato and Corn Salad
Chocolate Brownie

\$14.95 per person

Bagged Lunch

All American Sandwich
Potato Chips
Chocolate Chip Cookie

\$11.95 per person

Healthy Choice

Grilled Chicken Caesar
Market Fresh Fruit
Granola Bar

\$14.95 per person

ENTREE SALADS

Petite Pan Roll and Butter with All Entree Salads

Texas Sirloin Salad ^{GF}

Barbecued Sirloin Sliced and Presented on a Bed of Greens with Grape Tomato, Roasted Corn, Black Beans and Tortilla Strips with Southwest Caesar Dressing

\$10.95 per person

Grilled Chicken Caesar Salad

Grilled Chicken Breast on a Bed of Crisp Romaine Lettuce, Parmesan Cheese, and Homemade Croutons with Caesar Dressing

\$9.95 per person

New Mexico Chicken Salad ^{GF}

Grilled Cumin Crusted Chicken Breast, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, and Jalapeno Jack Cheese on Mixed Greens With a Honey BBQ Ranch Dressing

\$10.95 per person

Florentine Shrimp ^{GF}

Grilled Shrimp, Parmesan, Romaine Lettuce, Grilled Artichokes, Roasted Red Peppers, Red Wine Vinaigrette

\$12.95 per person

RECEPTION PLATTERS AND DISPLAYS

48 Hour Notice Required on Some Items

South of the Border ^{GF}

Tri-color Tortilla Chips Served with Homemade Salsa

\$3.95 per person

With Guacamole and Sour Cream

\$5.50 per person

Fruit Display ^{V GF}

Grape Clusters, Whole Strawberries, Sweet Hawaiian Pineapple Wedges, Cantaloupe and Honeydew Melon

\$4.59 per person

Crudite Platter ^{GF}

Fresh Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash and Sweet Bell Peppers with Chipotle Ranch and Sauce Verde

\$3.49 per person

Cheese Platter ^{GF}

Imported and Domestic Cheeses Garnished with Seasonal Fruit and Berries with Assorted Crackers and Sliced Baguettes

\$5.95 per person

Fruit and Cheese Platter ^{GF}

Selected Imported and Domestic Cheeses with Fresh Fruit Garnish with Assorted Crackers and Sliced Baguettes

\$5.50 per person

Buffalo Wings

Served at Room Temperature with Celery and Carrot Sticks with Blue Cheese Dressing

\$3.99 per person

Sesame Chicken Strips

Served at Room Temperature with Celery and Carrot Sticks and Honey Mustard Sauce

\$3.99 per person

Mesquite Grill Display ^{GF}

Grilled Sliced Chicken Breast, Flank Steak, Grilled Tomatoes, Shiitake Mushrooms, Red Onion and Eggplant served with Miniature Rolls and Condiments

\$12.95 per person

Add Shrimp \$15.95 per person

Napa Valley Grill ^{GF}

Grilled Salmon, London Broil and Chicken with Herb Roasted Vegetables with Miniature Rolls and Condiments

\$13.95 per person

Spinach and Artichoke Fondue

Spinach, Artichokes, Parmesan Fondue with Crackers and Sliced French Baguette

\$3.95 per person

Hummus Platter ^V

Our Homemade Hummus Served with Pita Chips and Carrot Sticks

\$3.49 per person

Hot Crab and Artichoke Dip

Crabmeat and Artichoke Hearts, Parmesan Cheese, Cream Cheese Garlic with Assorted Crackers and Sliced French Baguette

\$5.95 per person

Sweet Brie with Caramelized Fruit and Nuts ^N

Brie Topped With Caramelized Dried Fruits And Walnuts With Crackers and Sliced French Baguette

\$65.00 each (Serves 25- 30)

Shrimp Cocktail Platter ^{GF}

Steamed Large Shrimp with Lemon Wedges and Cocktail Sauce

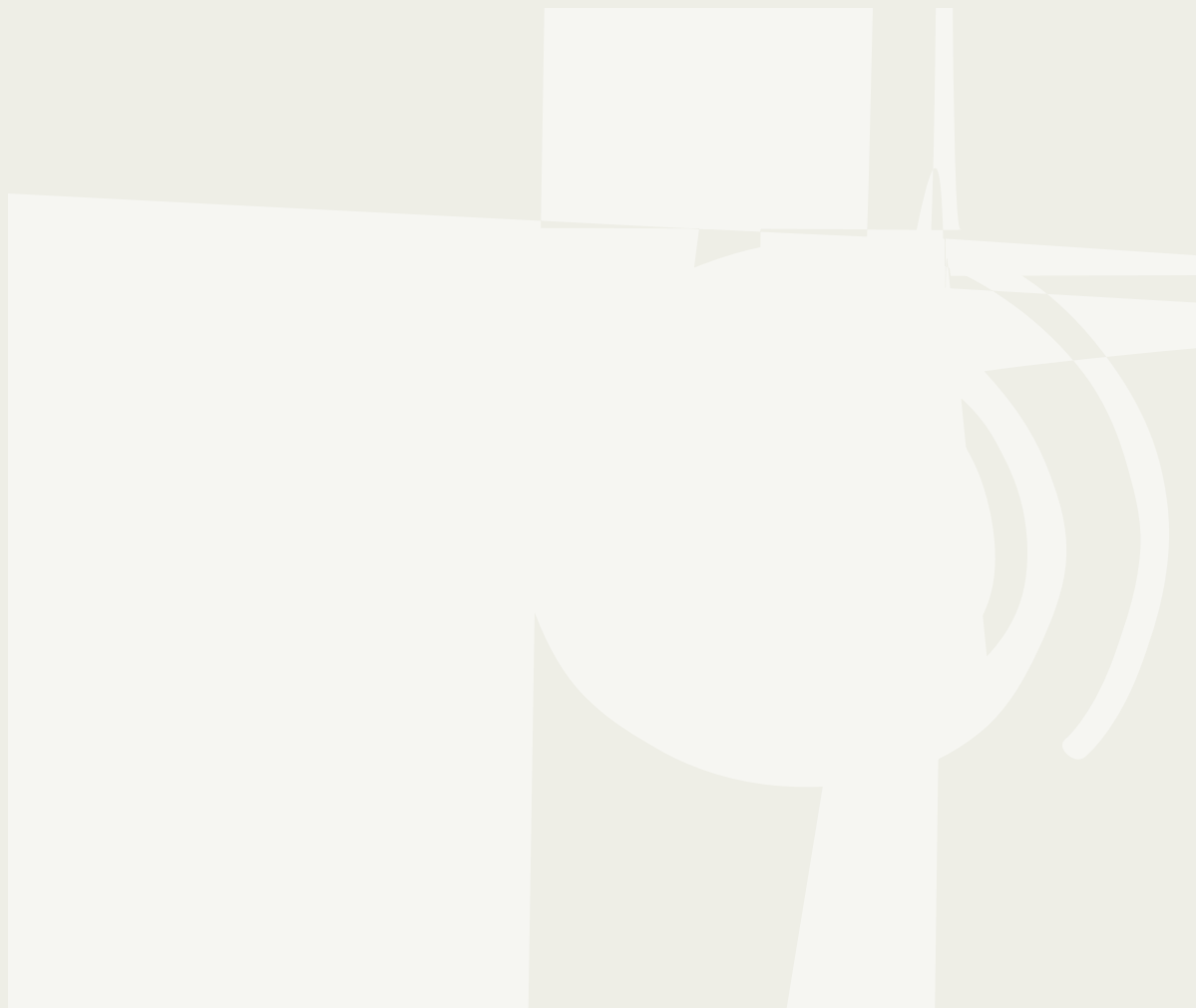
\$120 (50 jumbo shrimp)

Antipasto Display

Proscuitto, Genoa Salami, Fresh Mozzarella, Plum Tomatoes, Mixed Olives, Olive Tapenade with Assorted Crackers and Focaccia Flats

\$5.99 per person

Hot Items May Require Set Up and Disposable Chafer



PRIX FIXE MENUS

Lunch and Dinner

48 Hour Notice Required * 10 Person Minimum Per Menu
Hot Food will Require a Disposable Chafer. Hot Items May Require Set Up

10. American Classic

Assorted All American Sandwiches

- Pasta Salad of the Day
- Cookie and Bars **N**

\$12.95 per person

11. Focaccia and Pretzel Roll Sandwiches

- Grilled Corn and Yukon Potato Salad **V GF**
- Caesar Salad with Classic Vinaigrette
- Assorted Cookies **N**

\$14.95 per person

12. Memphis Pork or Chicken Barbecue with Challah Roll

- Baked Beans **V GF**
- Sweet Potato Tater Tots **V GF**
- Cole Slaw **V GF**
- Assorted Bars **N**

\$14.95 per person

13. Chicken Marsala

Sautéed Chicken Scalloppini on a bed of Spinach

- Rosemary Roasted Potatoes **V GF**
- Greek Tomato and Cucumber Salad **V GF**
- Petit Pain Rolls and Sweet Butter
- Sweet Tooth Platter **N**

\$16.95 per person

14. Eastern Shore

- Eastern Shore Crabcake with Cajun Remoulade
- On a Bed of Roasted Corn Relish
- Delmarva Grilled Corn and Potato Salad **V GF**
- BBQ Chop Salad
- Petit Pain Rolls and Sweet Butter
- Demitasse Cookies **N**

\$19.95 per person

15. Brisket in Ale Mop Sauce **GF**

- Asparagus Mashed Potatoes **GF**
- Kale and Romaine Salad with New Mexico Ranch
- Mini Assorted Cupcakes **N**

\$17.95 per person

16. New Mexico Chicken Salad **GF**

- Grilled Cumin Crusted Chicken Breast, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, and Jack Cheese on Mixed Greens With a Honey BBQ Ranch Dressing
- Bowtie Pasta with Arugula and Pinenuts **N**
- Petit Pain Rolls and Sweet Butter
- Milano Cookies **N**

\$15.95 per person

17. Seafood Pasta Linguine in Cream Sauce

- Mesclun Greens with Grilled Pears
- Assorted Macaroons
- Petite Pains and Sweet Butter

\$19.95 per person

18. Potato Crusted Salmon in Lemon Caper Sauce **GF**

- On a Bed of Sautéed Spinach
- Caesar Salad with Classic Dressing
- Petit Pain Rolls and Sweet Butter
- Mini French Pastries **N**

\$18.95 per person

19. Rotisserie Chicken

- New Potato Salad with Dill **V GF**
- Mixed Green Salad with Balsamic Vinaigrette **V**
- Homemade Chocolate Chip Cookie **N**

\$14.95 per person

Entree Items are Available A La Carte
Hot Items Require Disposable Chafer and May Require Set Up

HOT HORS D'OEUVRES

48 Hour Notice Required * 25 Minimum Per Item

Kobe Beef Hot Dog with Spicy Mustard Sauce

\$1.75 each

Chilean Beef Empanadas with Mango Chutney

\$1.65 each

Black Bean and Cheddar Quesadilla with Salsa and Sour Cream

\$1.85 each

Crab or Chicken Quesadillas with Salsa and Sour Cream

Crab \$2.25 each Chicken \$1.85 each

Assorted Quiche Squares - Lorraine, Broccoli-Cheddar,
Ham and Swiss and Wild Mushroom

\$1.50 - \$1.75 each

Scallops Wrapped in Bacon with Barbecue Sauce GF

\$2.25 each

Mini Crab Cakes with Cajun Remoulade Sauce

\$2.25 each

Spanakopita Filled with Spinach and Feta

\$1.65 each

Southwest Chicken Egg Rolls with Sauce Verde

\$1.65 each

Wild Mushroom Strudel

\$1.65 each

Coconut Shrimp Lollipops

\$2.50 each

Pigs in a Blanket with Spicy Mustard Sauce

\$1.50 each

Swedish or Barbecue Meatballs

\$13.99 per dozen

Mini Cheddar Mac and Cheese Balls

\$1.95 each

Duck Cigars with Mango Chutney Sauce

\$2.25 each

Tacquitos - Beef, Chicken or Shrimp with Salsa

\$1.85 each

Mini Burgers with Ketchup and Lettuce

\$2.50 each

Chicken and Coriander Dumpling

\$1.65 each

Buffalo Chicken Skewer with Blue Cheese Dip

\$1.85 each

Hot Items Require Disposable Chafer and May Require Set Up

COLD HORS D'OEUVRES

48 hour Notice Required * 25 Minimum Per Item

Smoked Salmon Boursin Roller

\$1.95 each

Black Bean and Feta Roller

\$1.65 each

Chicken Moo Shu Rolls with Duck Sauce

\$1.85 each

Melon Skewers with Ricotta Salata GF

\$1.35 each

Mini Cheddar BLT

\$1.65 each

Sweet Potato Biscuit with Adobe Beef

\$1.65 each

Mini Corn Muffins with Roasted Turkey

\$1.65 each

Focaccia Diamond Roasted Turkey and Provence Aioli

\$1.65 each

New Mexico BBQ Fried Chicken Slider

\$2.95 each

Mini Cranberry Orange Muffin with Baked Ham

\$1.65 each

Fruit Skewers with Honey Yogurt Sauce VGF

\$1.99 each

Mini NY Striploin Brioche Sandwich

\$3.25 each

Blackened Chicken Skewer with Cajun Remoulade GF

\$1.65 each

Caramelized Apple and Brie on Zucchini Walnut Bread Diamond N

\$1.65 each

Shrimp and Chorizo Skewer with New Mexico Dipping Sauce GF

\$1.95 each

Tarragon Chicken Salad Gougere

\$1.60 each

Tomato Mozzarella Basil Bruschetta

\$1.50 each

Indonesian Beef Satay with Peanut Sauce

\$1.85 each

DESSERTS

Homemade Cookie Assortment **N**

Chocolate Chip, Oatmeal Raisin, Heath Bar Crunch, Peanut Butter, Chocolate and White Chocolate Ginger
\$2.75 per person

Lawson's Bar Selection **N**

Brownie, Lemon, White Chocolate Toffee, Latte, Raspberry
\$2.95 per person

Cookie and Bar Tray **N**

An Assortment of Lawsons Homemade Cookies and Bars
\$2.95 per person

Mini Cupcakes **N**

Chocolate Peanut Butter, Triple Lemon, Red Velvet, White Chocolate
\$28 per dozen

Mini French Pastries **N**

Tiramisu, Raspberry Desire, White Chocolate Mango, Opera and Assorted Fruit Tarts
\$1.99 each

Milano Cookie Assortment **N**

Raspberry, Orange and Hazelnut Cream
\$2.50 each

Demitasse Cookies **N**

Apricot Almond Rugelah, Red Checker Board, Pistachio Raspberry, Friands, Snow Ball, Raspberry Hazelnut Thumbprint, Linzer, Chocolate Sable
\$3.95 per person

Assorted Mini Whoopie Pies

Red Velvet, Chocolate Chip, S'mores
\$2.25 each

Assorted Lollipop Treats **N**

Rice Krispy Treats, Brownie Lollipop or Cheesecake Lollipops **GF**
\$3.25 per person

Assorted Cake Slices **N**

A Selection of Our Fresh Baked Cake Slices
\$3.95 each

Assorted Macaroons **N**

Plain, Milk Chocolate and White Chocolate Dipped
\$2.75 per person

Sweet Tooth Platter **N**

Cookies, Mini Cupcakes, Bars, Dipped Treats, Milano Cookies and Macaroons
\$3.50 per person

Our Specialty Cakes -All Baked In House

Customized - 48 hours notice

Strawberry Shortcake
Lemon Cream
Carrot Cream Cheese **N**
Red Velvet
Chocolate Gold Dust
Rum Bundt
Sheet Cakes - Quarter, Half and Whole Sheets Cakes
Starting at \$50.00

SNACK SELECTION

Trail Mix **N**

\$2.50 per person

Potato Chips **V**

\$1.50 each

Yoplait Yogurt **GF**

\$2.50 each

Greek Yogurt **GF**

\$3.99 each

Pretzels

\$1.50 each

Whole Fruit **V GF**

\$1.60 each

Cereal

\$2.95 each

Homemade Granola Bars

\$1.95 each

Caramel Popcorn **GF**

\$2.95 per person



GENERAL INFORMATION

Minimums

Minimum Order For a Cold Breakfast: 10
Minimum Order For a Hot Breakfast: 10
Room Temperature and Sandwich Selections: 10
Hot Entrees: 10
Minimum: \$100 Food and Beverage Order for Delivery

Ordering

Please Allow 24 Hours Notice. We Will Make Every Effort To Accommodate Your Last Minute Orders Whenever Possible.

Cancellation

Orders May be Canceled Without Penalty Up to 24 Hours Before Your Delivery.
Orders May Not be Canceled or Reduced in Numbers Less Than 24-Hour Notice.

China Platters:

For Additional Charge, We Offer Non-Disposable White China Platters.

Methods of Payment

Checks, Visa, Mastercard and American Express Payment is Due Upon Delivery Unless Orders Have Been Prepaid Or Charged on a Corporate Account. Accounts are Billed at Net 20 and Interest Will Accrue on All Outstanding Invoices Beyond This Time.

Presentation

Unless Otherwise Arranged, All Orders are Presented on High Quality Disposable Black Platters

Tax

Appropriate Sales Tax Will be Charged on All Orders.

Delivery

A Minimum of \$20.00 Will be Charged For Delivery.
Set Up Time and Equipment Pick Up, if Required, Will be an Additional Charge.
Please Schedule Delivery For at Least 30 Minutes Before You Wish to Serve Your Meal.



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