

COMMONWEALTH LAWN BOWLING CLUB 2019 MENUS
Preparation and Serving by Chef David of DC Catering

LUNCH SUGGESTIONS:

BEEF ON A BUN: \$ 20.95/person

- Roast Beef with horseradish (Beef sliced fresh at the buffet table)
- Fresh dinner rolls
- Potato Salad
- Coleslaw
- Lettuce, Tomato, Onion with Condiments
- Dessert: Lemon Meringue Pie

BBQ HAMBURGERS: \$ 16.95/person

- Quarter pound BBQ Beef Burgers
- Fresh Hamburger Buns
- Potato Salad
- Coleslaw
- Lettuce, Tomato, Cheese, Onion & Condiments
- Dessert: Apple Crisp

PULLED PORK ON A HOAGIE BUN \$ 15.95/person

- BBQ Pulled Pork
- Fresh Hoagie buns
- Tossed Green Salad with choice of dressings
- Vegetable tray - Broccoli, Cauliflower, Carrot & Celery Sticks and Radishes
- Dessert: Apple Crisp

SOUP AND SANDWICH:

\$ 13.95/person

- Choice of ONE homemade soup: Cream of Mushroom, Beef Barley, Chicken Noodle or Tomato Bisque.
- Sandwich Selection: Roast Beef, Ham & Swiss Cheese, Chicken Salad on Croissant, Tuna Salad and Egg Salad.
- Tossed Green Salad with choice of dressings
- Dessert: Selection of cakes and squares

ROAST CHICKEN:

\$ 14.95/person

- Breaded Chicken Breast
- Honey glazed Carrots
- Mashed Potato with rich gravy
- Coleslaw
- Dessert: Lemon Chiffon

PANINI'S (Choose ONE Sandwich)

\$ 14.95/person

- Corned Beef on Rye with Sauerkraut and Swiss Cheese
- Salami with Swiss Cheese and Vegetables on Sourdough Bread.
- Potato Salad
- Coleslaw
- Dessert: Rhubarb Crisp

COLD PLATE

\$ 15.95/person

- Ham, Turkey, and Beef
- Potato Salad
- Coleslaw
- Vegetable Tray with Dip
- Fresh Dinner Rolls
- Dessert: Pineapple Delight (a cool creamy pineapple treat)

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DINNER SELECTIONS:

STEAK DINNER

\$ 26.50/person

- 8 oz. BBQ New York Steak
- Baked Potato with Butter and Sour Cream
- Vegetable Trilogy - Broccoli, Cauliflower and Whole Baby Carrots
- Caesar Salad with Croutons & Garlic Toast
- Dessert: Apple Pie

STEAK SANDWICH:

\$ 20.95/person

- 6 oz. BBQ Sirloin Steak with Garlic Toast
- Baked Potato with Butter and Sour Cream
- Vegetable Trilogy - Broccoli, Cauliflower and Whole Baby Carrots
- Caesar Salad with Croutons
- Dessert: Apple Crisp

CHICKEN PARMESAN

\$ 17.95/person

- Breast of Buttermilk Breaded Chicken, Tomato Sauce & Parmesan
- Fresh Dinner Rolls
- Roast Herb Potatoes
- Fresh Glazed Carrots
- Tossed Green Salad with choice of Dressings.
- Dessert; Lemon Meringue Pie

GRILLED SALMON

\$ 22.00/person

- 7 oz. BBQ broiled Salmon Fillet
- Fresh Dinner Rolls
- Mashed Potato with lemon butter
- Trilogy of Vegetables - Broccoli, Cauliflower & Whole Baby Carrots
- Tossed Green Salad with choice of dressings
- Dessert: Lemon Meringue Pie

BREADED PORK TENDERLOIN

\$16.95/person

- Grilled Breaded Pork Tenderloin
- Mashed Potato with Mushroom Gravy
- Honey Glazed Carrots
- Tossed Green Salad with choice of dressings
- Dessert: Apple Crisp

BAKED HAM

\$15.95/person

- Baked Ham with Pineapple
- Scalloped Potatoes
- Honey Glazed Carrots
- Tossed Green Salad with choice of dressings
- Dessert: Pumpkin Pie with whipped cream

COLD PLATE

\$17.95/person

- Ham, Turkey, and Beef with condiments
- Potato Salad
- Caesar Salad
- Coleslaw
- Vegetable Tray with Dip
- Fruit Tray (Cantelope, Honeydew, Strawberries, Pineapple)
- Fresh Dinner Rolls
- Dessert: Pineapple delight (a cool creamy pineapple treat)

All dinners include coffee, tea, ice tea, or lemonade.

Dietary considerations can be accommodated at the time of booking.

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DELI TRAYS AND NIBBLERS - Prepared for Customer Self Service

SANDWICH TRAY: Ham & Cheese, Roast Beef, Chicken Salad, Tuna

Large Tray - Serves 20 \$ 73.50

Medium Tray - Serves 10 \$ 42.50

FRUIT TRAY: Cantaloupe, Honeydew, Red & Green Grapes, Pineapple,
Strawberries, Orange Segments

Large Tray - serves 30 \$ 68.25

Medium Tray - serves 15 \$ 36.95

VEGGIE TRAY: Broccoli, Cauliflower, Carrot & Celery sticks, Radishes

Large Tray - serves 30 \$ 42.00

Medium Tray - serves 15 \$ 26.50

COLD CUT & CHEESE TRAY: Beef & Ham & Salami, Select Cheeses

Large Tray - serves 30 \$ 68.25

Medium Tray - serves 15 \$ 42.00

NIBBLER TRAY: Salami, Cheese and Crackers

Large Tray - serves 30 \$ 47.25

Medium Tray - serves 15 \$ 31.50

CHICKEN WINGS (Salt & Pepper, BBQ, Teriyaki)

150 Wings \$ 78.75

Deli Trays and Nibblers do not include coffee, tea, ice tea or lemonade.

COMMONWEALTH LAWN BOWLING MENU SELECTIONS 2019
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BREAKFAST & BRUNCH SELECTIONS

CONTINENTAL BREAKFAST:

\$ 11.65/person

- Fruit Tray - Cantaloupe, Honeydew, Red and Green Grapes, Fresh Strawberries, Fresh Pineapple, and Orange segments
- Marble Cheese, Old Cheddar Cheese tray
- Freshly baked Muffins, baked Cinnamon Rolls, Banana Bread & Croissants with Butter and Strawberry Preserves

TRADITIONAL BREAKFAST:

\$ 10.55/person

- Freshly baked Muffin Selection
- Cheesy Scrambled Eggs
- Bacon, Ham or Sausage
- Home Fried Potatoes
- Fruit Tray (Cantaloupe, Honeydew, Strawberries & Oranges)

BRUNCH:

\$18.00/person

- Selections of freshly baked Muffins
- Tossed Salad with choice of dressings
- Fruit Tray - Cantaloupe, Honeydew, Red and Green Grapes, Fresh Strawberries, Fresh Pineapple, and Orange segments
- Marble Cheese, Old Cheddar Cheese tray
- Herb Baby Red potatoes
- Pork Sausage Patties, Bacon and Chicken sausages
- Cheesy Scrambled Eggs

Coffee, Tea, & Orange Juice served with all Breakfasts.