

Ordering Information



AT LEAST 72-HOURS NOTICE
IS REQUIRED WHEN ORDERING.

ORDERING ONLINE IS EASY!

Our simple and easy to use menu is available online. Visit WWW.DAWSONSMARKET.COM/CATERING to get started. If you'd rather speak with one of our helpful staff members, give us a call or visit the store in person and we'll help you make your menu selections. Orders can also be placed via catering@dawsonsmarket.com.

ORDER CANCELLATIONS:

Cancellations must be made at least **24 hours** prior to pick-up. To cancel an order, please call (240) 428-1386 or (202) 588-5698 between the hours of 8:00 am - 8:00 pm.

PICKUP & DELIVERY:

Catering items are available for in-store pick-up seven days a week, 8:00 am - 8:00pm. Delivery is available for a fee on all catering orders.

Our Ingredients

We strictly adhere to our store's list of banned ingredients in our catered and fresh made foods. You won't find any artificial colors, preservatives, ingredients or synthetic additives in any of our dishes. All of our ingredients are natural or organic. They are sourced locally (100 miles or less) whenever available.

Heads up: All of our foods are made fresh in a facility that handles wheat, soy, nuts, dairy and raw meats. If you have any food allergies, please let us know beforehand and we'll do our best to accommodate.

Don't see what you're looking for? We know that some diets and tastes can be tricky. If you're not seeing what you need, please call the store to discuss your needs and we'll do our best to meet them!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



225 N. WASHINGTON ST.
ROCKVILLE, MD 20850
(240) 428-1386
2001 S Street NW
Washington, DC 20009
(202) 588-5698

DAWSONSMARKET.COM/CATERING

DAWSON'S
MARKET

GET CLOSER TO YOUR FOOD

Catering Menu



DAWSONSMARKET.COM/CATERING

Breakfast Platters

SMALL (4-6) | MEDIUM (8-10) | LARGE (14-18)

LOCAL BAGELS: an assortment of locally-made bagels & cream cheese | \$19.99/med | \$32.99/lg

BREAKFAST PASTRIES: an assortment of fresh, baked pastries | \$29.99/med | \$44.99/lg

ASSORTED MINI MUFFINS | \$29.99/med | \$44.99/lg

FRESH BERRIES & GRANOLA: house-made granola served with seasonal berries & yogurt | \$24.99/sm | \$34.99/med | \$44.99/lg

SMOKED SALMON DISPLAY: smoked salmon with shaved red onions & capers | \$35.99/sm | \$55.99/med | \$75.99/lg

Breakfast Sandwiches

\$6.99/ea | CHOICE OF WRAP, BAGEL OR WHOLE WHEAT TOAST | VEGAN & GFI OPTIONS AVAILABLE

SAUSAGE SCRAMBLE: scrambled eggs, pepperjack, all-natural chicken sausage, bell peppers

THE MORNING ROUTINE: fried eggs, all natural bacon, cheddar cheese, tomatoes, chipotle mayo

THE COMMUTER: scrambled egg whites, mushrooms, onions, peppers, spinach, tomatoes **VEG**

THE EARLY BIRD: fried eggs, all natural turkey breast, havarti cheese, spinach, tomatoes

Breakfast Mains

HALF PAN (8-10) | FULL PAN (16-18)

CHEDDAR JACK SCRAMBLE: cage-free eggs lightly scrambled with cheddar jack cheese | \$29.99/half | \$44.99/full **VEG** **GFI**

VEGGIE WHITE SCRAMBLE: organic egg whites scrambled with seasonal vegetables | \$34.99/half | \$49.99/full **VEG** **GFI**

WHITE CHEDDAR JALAPEÑO GRITS: stone-ground grits with white cheddar, jalapeño & scallions | \$29.99/half | \$44.99/full **VEG** **GFI**

CHEDDAR JACK BREAKFAST QUESADILLA: toasted flour tortilla stuffed with scrambled eggs, cheddar, pepperjack, scallions & tomato | \$29.99/half | \$55.99/full **VEG**

ANDOUILLE EGG WHITE STRATA: organic chicken andouille with cage-free eggs, scallions, organic spinach, pepperjack cheese, baked with a toasty baguette topping | \$34.99/half | \$49.99/full

EGGLESS VEGGIE SCRAMBLE: organic tofu, spinach, mushrooms, quinoa & scallions | \$34.99/half | \$49.99/full **VEG** **GFI**

WARM OATMEAL APPLE COBBLER: layers of steel oats, cinnamon baked apples, & house-made granola | \$24.99/half | \$39.99/full

CHICKEN ANDOUILLE SAUSAGE: \$24.99/half | \$44.99/full

CRISP NITRATE FREE BACON: \$29.99/half | \$49.99/full

Platters

SMALL (4-6) | MEDIUM (8-10) | LARGE (14-18)

CHEESE PLATTER: an assortment of sharp cheddar, brie, smoked gouda, bleu and goat cheeses with sliced baguettes and an assortment of chutneys. | \$34.99/sm | \$49.99/med | \$89.99/lg **VEG**

ANTIPASTO: Cured Meats, assortment of cheese, olives and crackers. | \$39.99/sm | \$69.99/med | \$99.99/lg

FRESH FRUIT TRAY: carefully selected ripe, seasonal fruit and berries. | \$24.99/sm | \$39.99/med | \$59.99/lg **VEG**

GARDEN VEGGIE CRUDITE: house-made hummus, spinach-artichoke dip with raw veggies, pita & grilled baguettes | \$24.99/sm | \$39.99/med | \$59.99/lg **VEG**

GRILLED VEGETABLES: grilled lemon and thyme wild mushrooms with seasonal vegetables, asparagus & roasted red peppers | \$24.99/sm | \$39.99/med | \$69.99/lg **VEG** **GFI**

MEDITERRANEAN SPREADS: assortment of hummus, spinach artichoke, & sundried-tomato dip with grilled pita | \$29.99/sm | \$49.99/med | \$69.99/lg **VEG**

SPICY HARISSA SHRIMP: spicy grilled or steamed shrimp | \$44.99/sm | \$79.99/med | \$109.99/lg **GFI**

WINGS: honey buffalo, barbecue or toasted garlic sesame | \$29.99/sm | \$44.99/med | \$59.99/lg

CHIPS WITH SALSA & GUACAMOLE | \$24.99/sm | \$32.99/med | \$44.99/lg **VEG**

ROAST BEEF & TOAST POINTS: tender roast beef served rare with horseradish cream | \$89.99/med | \$129.99/lg **GFI**

POACHED SALMON: whole side of delicately poached salmon with dill, cucumber and lemons | \$69.99/med | \$129.99/lg

SNACK BREAK BASKET: assortment of energy / protein bars, chips, fruits, candy. | \$19.99/sm | \$32.99/med | \$49.99/lg

Hors d'oeuvres

25 PIECE ITEM MINIMUM

MINI CRAB CAKES | \$3.49/ea
with a jalapeño remoulade

CARNE ASADA BEEF SATAYS | \$2.49/ea
chili-marinated beef served with a chimichurri sauce **GFI**

ASIAN SPRING ROLLS | \$1.99/ea
served with sweet chili dipping sauce **VGN GFI**

AVOCADO SUMMER ROLLS | \$2.49/ea
fresh avocado, roasted tomatoes, onions and cilantro **VGN**

MUSHROOM RISOTTO CAKES | \$1.99/ea
risotto cakes with spinach, mushroom and onions **VEG GFI**

TANDORI RUBBED CHICKEN BITES | \$2.49/ea
served with a cucumber raita **GFI**

MOZZARELLA & PESTO SKEWERS | \$1.99/ea **VEG GFI**

ANDOUILLE SAUSAGE EN CROUTE | \$2.99/ea
chicken andouille rolled in phyllo dough

SWEET-N-SOUR TOFU SKEWERS | \$1.99/ea **VGN GFI**

ANCHO PINEAPPLE & SALMON SKEWERS | \$2.99/ea
skewered bites of salmon and pineapple
glazed with ancho chili, honey and mustard **GFI**

THAI CHICKEN MEATBALLS | \$2.49/ea
ground all-natural chicken with cilantro **GFI**

Wraps & Sandwiches

\$8.99/ea | CHOICE OF BREAD OR WRAP

EGGLESS EGG SALAD

our famous vegan "eggless"
egg salad (organic tofu
and herbs) with organic
spinach **VGN**

GRILLED VEGGIE HUMMUS

our own house-made hummus
and organic vegetables with
organic mixed greens **VGN**

ROAST BEEF & CHEDDAR

house-made organic roast beef,
white cheddar, local lettuce,
tomato & house-made
horseradish aioli

THE ITALIAN

classic cold cut with all-natural
sopresatta, salami and ham, fin
ished with house-made Italian
vinaigrette, lettuce & tomato

MARGALO

Fresh Mozzarella, Roasted Tomato,
Arugula, Kale Pesto.

CLASSIC CLUB

all-natural hormone & antibiotic
free turkey, ham, and bacon,
cheddar cheese, local lettuce,
tomato & mayonnaise

CHICKEN SALAD WRAP

Dawson's tarragon chicken
salad with pecans, apples,
romaine lettuce & tomato

TUNA SALAD

all-natural albacore tuna salad
with romaine lettuce and tomato

CHICKEN CAESAR WRAP

grilled all-natural hormone
& antibiotic free chicken
breast with crisp romaine
lettuce, roasted garlic
dressing & shaved Parmesan
cheese in a spinach wrap

B.F.F.

Roast Turkey, Swiss, Arugula,
Tomato, Red onion, House-made
pepper jelly, and mayonnaise on
multigrain bread.

Sushi

MEDIUM (8-10) | LARGE (16-18)

VEGETABLE SPECIAL | \$49.99/med | 79.99/lg
cucumber, carrot, avocado, sweet potato, inari, quinoa **VEG**

MIXED SPECIAL | \$59.99/med | \$99.99/lg
veggie, shrimp, salmon, tuna, eel, mackerel

SEAFOOD SPECIAL | \$79.99/med | \$99.99/lg
nigiri, shrimp, tuna, salmon, eel,
tempura, yellowtail, mackerel, saba

Wraps & Locally-Made Breads:

WHOLE WHEAT, SPINACH OR CHILI WRAP

RUSTIC SOURDOUGH | RYE | CLASSIC SUB ROLL

WHOLE WHEAT BREAD | CIABATTA

*gluten-free breads available upon request: \$1.00 extra

SMALL 5 SANDWICH PLATTER \$49.99

LARGE 10 SANDWICH PLATTER \$99.99

Boxed Lunches



CHOICE OF SANDWICH OR WRAP PLUS

A HEALTHY SIDE, DRINK & COOKIE

\$14.99 / EA | 10-BOX MIN

Look for these icons:

VEG

VEGETARIAN

GFI

GLUTEN-FREE INGREDIENTS

VGN

VEGAN

Healthy Sides

3LB MIN

\$6.99/lb

COLE SLAW **VGN** **GFI**

MOM'S POTATO SALAD **VGN**

ZESTY CUCUMBER SALAD **VGN** **GFI**

CURRIED COUSCOUS **VGN**

\$8.99/lb

ROAST BEET & QUINOA **VGN** **GFI**

SMOKED BACON CORN SALAD **GFI**

QUINOA FETA SALAD **GFI**

MOZZARELLA & BASIL SALAD **VEG**

Entree Sides

3LB MIN

PESTO ORCHIEFFE PASTA: fresh basil pesto with semolina pasta, sun-dried tomatoes, Parmesan, peppers & parsley | \$6.99/lb **VEG**

MEDITERRANEAN ORZO: fresh grape tomatoes, feta cheese, oregano, basil, olives, fresh lemon & olive oil | \$6.99/lb **VEG**

HOMESTYLE MASHED POTATOES: yukon potatoes with garlic butter cream - the classic comfort side | \$6.99/lb **GFI**

HOMESTYLE SWEET POTATO MASH: a southern classic with earth balance and a touch of nutmeg | \$6.99/lb **VEG** **GFI**

ROASTED FINGERLING POTATOES: tri-colored fingerling potatoes seasoned with a rosemary thyme garlic rub and roasted crispy with olive oil & sea salt | \$6.99/lb **VGN** **GFI**

BALSAMIC ROASTED BRUSSELS SPROUTS: roasted with balsamic syrup & roasted red peppers | \$8.99/lb **VGN** **GFI**

COCONUT HARISSA SQUASH: Moroccan-style vegetable stir-fry with fresh tomatoes, squash, spinach and chickpeas, tossed in coconut scented curry & fresh herbs | \$8.99/lb **VGN** **GFI**

GRILLED VEGETABLES WITH BASIL OIL: assorted fresh veggies with fresh basil oil, garlic & sea salt | \$8.99/lb **VGN** **GFI**

RATATOUILLE: a medley of organic eggplant, roma tomatoes, squash, onions and peppers, stewed with smoked pepper tomato sauce and finished with fresh herbs | \$8.99/lb **VGN** **GFI**

CITRUS BROWN BASMATI: a simple yet delicious option of brown basmati rice; steamed and finished with a scent of fresh citrus & cilantro | \$6.99/lb **VGN** **GFI**

VEGAN MAC-N-CHEESE: mac-n-cheese made using our house non-dairy cheese sauce and baked with bread topping | \$9.99/lb **VGN**

HARICOT VERTS WITH ROASTED SHITAKES: haricot verts with shitake mushrooms, garlic, & Parmesan | \$8.99/lb **VEG** **GFI**

PARMESAN ROASTED CAULIFLOWER: fresh roasted cauliflower with olive oil & garlic, finished with Parmesan cheese & truffle oil | \$8.99/lb **VEG** **GFI**

SOBA NOODLE LO MEIN: buckwheat noodles with stir-fried vegetables, peanuts, thai basil & sesame soy sauce | \$8.99/lb **VGN**

3 lb min. order on all sides

Entrees

HALF PAN (6-8) | FULL PAN (12-15)

Poultry:

HOUSE ROTISSERIE CHICKEN WITH MOJO SAUCE: all-natural antibiotic-free whole chicken, seasoned and roasted with our house rotisserie rub, chopped and displayed for easy serving with spicy garlic mojo sauce | \$34.99/half | \$59.99/full **GFI**

HONEY CHIPOTLE SPICED CHICKEN THIGHS: all-natural antibiotic-free chicken thighs, roasted crispy on a bed of sweet and spicy honey chipotle sauce and garnished with fresh lime & scallions | \$29.99/half | \$54.99/full **GFI**

TOASTED ALMOND & BASIL PESTO CHICKEN BREAST: all-natural antibiotic-free chicken breast, marinated and grilled with toasted almond basil pesto, sliced and served with grilled lemon, Parmesan cheese & fresh pesto | \$34.99/half | \$59.99/full **GFI**

COCONUT CURRY CHICKEN BREAST: all-natural antibiotic-free chicken breast, simmered with spicy coconut chili curry sauce and garnished with fresh cilantro, limes & jalapeños | \$34.99/half | \$59.99/full **GFI**

Beef & Pork:

MOLASSES RUBBED FLANK STEAK WITH CHIMICHURRI: all-natural flank steak in molasses jerk marinade, finished with smoked pepper chimichurri | \$49.99/half | \$94.99/full **GFI**

CLASSIC BEEF MEATBALLS: all-natural ground beef with a blend of fresh herbs, garlic and Parmigiano-Reggiano, oven roasted and simmered in organic tomato sauce then finished with fresh Italian parsley, Parmigiano-Reggiano & fresh tomatoes | \$39.99/half | \$75.99/full

CLASSIC MEAT LASAGNA: layers and layers of fresh pasta, all-natural ground beef, fresh organic tomato sauce, Parmesan cheese, ricotta & tons of fresh basil | \$34.99/half | \$59.99/full

CORIANDER ROAST PORK WITH MOJO SAUCE: an island classic of fresh all-natural pork shoulder cut bite-size and rubbed with coriander and cane sugar, then roasted crispy and sauced with our mildly spicy mojo garlic & cilantro sauce | \$34.99/half | \$59.99/full **GFI**

ROAST PORK LOIN WITH JERK SPICED APPLES: all-natural jerk rubbed pork loin oven-roasted and topped with a sweet and spicy jerk apple chutney & fresh cilantro lime relish | \$39.99/half | \$75.99/full **GFI**

Seafood:

SWEET HARISSA GLAZED SALMON: all natural salmon seared and glazed with house-made sweet moroccan chili sauce & fresh cilantro | \$59.99/half | \$109.99/full **GFI**

CURRIED PINEAPPLE MAHI MAHI: Florida Gulf mahi-mahi with coriander lime marinade, grilled and topped with house-made curried pineapple salsa & fresh lime | \$49.99/half | \$94.99/full **GFI**