

COMMISSARY

Sample Dinner Menu #1 2013

Family Style Appetizers

*Garlic Hummus & Grilled Pita
Sticky Thai Ribs
Chicken Nachos w. Guacamole & Salsa

Entree Selections

Pretzel Chicken Schnitzel
w. Artichoke, Fresh Arugula,
& Olive & Tomato Ragout

Grilled Salmon
w. Brussels Sprouts, Apple Cider Cream,
& Mushroom & Quinoa Risotto

Grilled Sirloin w. Broccoli,
Butternut Squash & Pear Hash,
& Lobster & Chanterelle Mushroom Sauce

Grilled Vegetable Salad w. Fresh Mozzarella,
Grilled Shrimp, & Balsamic Vinaigrette

*Portabella w. Chickpea Puree,
Purple Kale, Chevre-Quinoa Risotto,
& Red Pepper Coulis

Dessert Selections

Granny Smith Apple & D'Anjou Pear Pecan Crisp
w. Vanilla Ice Cream

Brownie Sundae w. Caramel Pecan Sauce

*Vegetarian

Beverage Service
Soda, Coffee, Tea, Iced Tea, Lemonade Included

Pricing: \$ 40 / person
Tax: DC Sales Tax at 10%
Gratuity: 20%
Total Per Person: \$ 52.00

COMMISSARY

Sample Dinner Menu #2 2013

Starter Selections

*Green Salad w. Vinaigrette
Cup of Soup of the Day (Chef's Choice)

Entree Selections

Chicken Kebobs
w. Zucchini Pappardelle,
Cilantro Basmati Rice,
& Red Pepper Sauce

Beer Battered Fish & Chips
w. Cod, French Fries, & Tartar Sauce

Braised Brats
w. Potato Pancakes, Red Cabbage,
Apple Relish, & Grain Mustard

Big Veggie Salad
w. Grilled Shrimp, & Ranch or Vinaigrette

*Portabella w. Chickpea Puree,
Purple Kale, Chevre-Quinoa Risotto,
& Red Pepper Coulis

Dessert Selections

Chocolate & Peanut Butter Mousse Pie

Pretzel Crusted Fried Ice Cream w/Caramel

*Vegetarian

Beverage Service
Soda, Coffee, Tea, Iced Tea, Lemonade Included

Pricing: \$ 32 / person
Tax: DC Sales Tax at 10%
Gratuity: 20%
Total Per Person: \$ 41.60