

Signature CATERED EVENTS



Excellence IS IN THE DETAILS

Our culinary and catering teams aspire to provide all our guests with a superb experience while providing unparalleled customer service and exquisite cuisine. We support events such as conferences, weddings, rehearsal dinners, retirements, memorials and midshipmen events focusing on elegance, quality and value.

In order to provide you and your guests with that memorable experience, we take care of all the details so you can relax and enjoy the day. A service charge is assessed to each event to ensure the staffing and logistics support necessary to execute your event is guaranteed. This charge does vary depending on the nature of the event and day of the week. Gratuities are appreciated and shared with our staff. Menu and prices are subject to change.

Sunrise SELECTIONS

Orange, Apple & Cranberry Juices,
Joffrey's Arabica Coffee, Decaffeinated Coffee,
Fine Herbal Tea

DAYBREAK CONTINENTAL | \$15

Breakfast Pastries, Muffins and Croissants,
Preserves, Whipped Butter,
Seasonal Fresh Fruit

EXECUTIVE CONTINENTAL | \$18

Breakfast Pastries, Muffins and Croissants,
Bagels & Cream Cheese,
Preserves, Whipped Butter,
Seasonal Fresh Fruit,
Fruit Yogurt with Granola

THE CLASSIC ALL AMERICAN | \$20

Breakfast Pastries, Muffins and Croissants,
Preserves, Whipped Butter, Seasonal Fresh Fruit,
Farm Fresh Scrambled Eggs,
Applewood Smoked Bacon, Country Sausage Links,
Home-Style Potatoes with Peppers and Onions

THE CLUB'S GRAND BUFFET | \$26

Breakfast Pastries, Muffins and Croissants,
Bagels & Cream Cheese,
Preserves, Whipped Butter,
Seasonal Fresh Fruit, Fruit Yogurt with Granola,
Classic French Toast with Maple Syrup
Smoked Salmon, Traditional Garnishes,
Farm Fresh Scrambled Eggs,
Applewood Smoked Bacon, Country Sausage Links,
Home-Style Potatoes with Peppers and Onions

Pricing based on one hour of service. Additional fees will apply for longer serving times.

Breakfast menus are available until 10:00am.

Minimum of 25 Guests Required



Katie Lewis Photography

enhancements

OMELET STATION* | \$9

Prepared to Order

Diced Tomato, Shredded Cheese, Chopped Peppers,
Diced Onions, Sliced Mushrooms, Diced Ham, Spinach,
Salsa

*Culinary Attendant required for every 50 guests - \$175
Pricing based on two hours of service. Additional fees will
apply for longer serving times.

LOX & BAGELS | \$14

Shaved Onions, Cucumber, Sliced Tomato, Sprouts &
Capers, Bagels & Cream Cheese

BUILD YOUR OWN FRUIT PARFAIT | \$10

Greek Yogurt, Seasonal Fresh Berries, Bananas,
Chocolate Chips, Granola

A La Carte BREAKFAST

Assorted Granola Bars | \$3 each

Assorted Muffins and/or Scones | \$24/dozen

Fresh Flaky Croissants | \$32/dozen

Sliced Fresh Seasonal Fruit & Mixed Berries Platter | \$8/person

Individual Fruit Yogurt | \$4 each

French Toast with Maple Syrup | \$6/person

Egg, Smoked Ham & Cheddar Cheese Croissant Sandwich | \$7 each

Egg and Cheddar Cheese on an English Muffin | \$6 each

Breakfast Burrito | \$6 each

Beverages

BEVERAGE SELECTIONS

Orange, Cranberry, or Apple | \$4

Lemonade | \$3

Iced Tea | \$3

Bottled Water | \$3

Assorted Canned Soft Drinks | \$3

Hot Chocolate | \$3

Hot Cider | \$3

COFFEE & TEA | \$3.50

Freshly Brewed Regular & Decaf Coffee, Selection of Teas

BEVERAGE ASSORTMENT | \$7

Freshly Brewed Regular & Decaf Coffee, Selection of Teas,

Assorted Canned Soft Drinks, Bottled Water, Lemonade or Iced Tea

SPA WATER | \$25 (25 guests)

Chef's Seasonal Selection

Breakfast menus are available until 10:00am.



Lunch BUFFET

NAVAL ACADEMY LUNCH BUFFET

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea
Fresh Baked Rolls, Butter

Baby Mixed Greens Salad (GF)

Tomato, Cucumber, Carrot, Roasted Sunflower Seeds,
Ranch Dressing, Balsamic Vinaigrette

Israeli Cous Cous Salad

Cucumbers, Feta Cheese, Tomatoes, Red Bell Peppers, Kalamata Olives,
Orange-Mint Vinaigrette

Two Entrees | \$33 Three Entrees | \$37

Grilled Rosemary Chicken Breast (GF)

Rosemary Garlic Jus Lie

Sautéed Chicken Breast

Mushroom Marsala Jus Lie

Flank Steak Yucatan

Salsa Fresca, Pickled Red Onion

Grilled Atlantic Salmon (GF)

Pineapple-Teriyaki Sauce

Roasted Beef Tenderloin Tips

Rosemary Dijon Sauce

Gemelli Pasta

Cherry Tomato Confit, Black Olives, Basil, Roasted Pinenuts, Pecorino

Accompaniments

Oven Roasted Potatoes (GF)

Seasonal Fresh Vegetables (GF)

Dessert

Chef's Selection of Dessert

MARKET LUNCH BUFFET | \$29

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea

Baby Spinach and Arugula Salad (GF)

Candied Pecans, Dried Cranberries, Roasted Pumpkin Seeds, Crumbled
Goat Cheese, Citrus Vinaigrette

Quinoa and Chick Pea Salad (GF)

Cucumber, Red Peppers, Red Onions, Italian Parsley, Harissa Vinaigrette

Sandwiches and Wraps | Selection of three sandwiches:

Smoked Turkey Croissant

Applewood Smoked Bacon, Lettuce, Tomato, Avocado Spread

Mediterranean Chicken Wrap

Baby Spinach, Kalamata Olives, Tomatoes, Feta Cheese

Grilled Chicken Brioche

Roasted Tomatoes, Goat Cheese, Baby Spinach

Roast Beef

Manchego, Baby Spinach, Grain Mustard Aioli, Sourdough

Vegetarian Wrap

Hummus, Roasted Red Peppers, Feta Cheese, Kalamata Olives

Accompaniments

Fresh Fruit Salad (GF)

Fresh Made Old Bay Potato Chips (GF)

Dessert

Freshly Baked Cookies

Brownies

Lunch BUFFET

LIGHT AND LIVELY BUFFET | \$32

Joffrey's Arabica Coffee, Decaffeinated Coffee,
Fine Herbal Tea

Maryland Vegetable Crab Soup

Tomato Based-Broth, Vegetable Medley, Sweet Blue Crab, Old Bay

Baby Arugula and Kale Salad (GF)

Apples, Dried Cranberries, Toasted Walnuts, Gorgonzola Cheese,
Maple-Balsamic Vinaigrette

Black Bean and Corn Salad (GF)

Black Beans, Peppers, Tomatoes, Cilantro, Queso Fresco

Moroccan Cous Cous Salad

Cous Cous, Dried Cranberry, Almonds, Garlic, EVOO

Smoked Turkey Breast (GF)

Sliced Smoked Boneless Turkey Breast

Cuban Sandwich

Smoked Ham, Pulled Pork, Swiss Cheese, Pickles, Mustard

Caprese with Eggplant Sandwich

Italian Bread, EVOO, Fresh Mozzarella, Tomatoes, Grilled Eggplant

Assortment of Bread and Butter

Dessert

Assortment of Mini Desserts

Fresh Fruit Kabobs with Vanilla Honey Yogurt (GF)



POWER BOWL | \$29

Joffrey's Arabica Coffee, Decaffeinated Coffee,
Fine Herbal Tea

Build your own Bowl:

Greens & Grains (Select Two)

Super Blend - Kale & Spinach

Vegetable Blend - Quinoa, Garbanzo Beans, Kale, Edamame, Brown Rice

Ancient Grain - Red & Brown Rice, Red Quinoa, Black Barley

Proteins (Select Two)

Herb Marinated Grilled Chicken (GF)

Chilled Seared Tofu (GF)

Grilled Shrimp (add \$4) (GF)

Toppings (GF)

Assorted Roasted Vegetables, Roasted Corn, Garbanzo Beans, Carrots,
Tomatoes and Cucumbers, Feta Cheese Crumbles, Black Beans,
Shredded Cheddar Cheese, Toasted Pumpkin Seeds, Hummus,
Dried Cranberries

Dressings

Buttermilk Ranch Dressing (GF)

Harissa Vinaigrette (GF)

Orange Mint Vinaigrette

Accompaniments

Flatbreads and Lavash

Oatmeal Raisin Cookies

Fresh Fruit Kabobs with Vanilla Honey Yogurt (GF)

Served LUNCH

THREE COURSE LUNCH SELECTIONS

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea
Choice of Salad, Entree, Vegetable, Starch, and Dessert
Served with Fresh Baked Rolls and Butter

ENTREE

*Select up to two protein and one vegetarian entrées. If more than one entrée is selected, the higher price will apply to all

Pan Seared Chicken Marsala | \$29

Mushroom Marsala Sauce

Roasted Chicken Breast | \$29 ^{GF}

Garlic Rosemary Jus, Red Onion Marmalade

Top Sirloin Steak | \$35 ^{GF}

Chimichurri Sauce

Roasted Atlantic Salmon | \$33

Sumac-Za'atar Rub, Cherry Tomato Confit

Roasted Cod | \$31 ^{GF}

Citrus Herb Sauce

Grilled Acorn Squash | \$34 ^{GF}

Stuffed with Brown Rice and Quinoa mixed with dried Cranberries, Walnuts and Fresh Herbs.

Miso Glazed Tofu | \$33

Brown Rice and Quinoa, Seasonal Fresh Vegetables

Portobello Vegetarian Stack | \$32 ^{GF}

Wilted Spinach, Fire Roasted Tomato-Basil Sauce

SALAD (Select One)

Petite Mixed Green Salad ^{GF}

Petite Greens, Fresh Strawberries, Feta Cheese, Candied Pecans, Orange-Mint Vinaigrette

Baby Spinach Salad ^{GF}

Roasted Beets, Red Onions, Mandarin Oranges, Goat Cheese, Toasted Almonds, Honey-Lime Dressing

Baby Arugula and Kale Salad ^{GF}

Green Apples, Dried Cranberries, Toasted Walnuts, Gorgonzola Cheese, Maple Balsamic Vinaigrette

Zesty Citrus Salad ^{GF}

Baby Greens, Candied Walnuts, Orange Segments, Red Onion, Citrus Vinaigrette

Little Gem Lettuce ^{GF}

Grilled Seasonal Squash, Cherry Tomatoes, Toasted Sunflower and Pumpkin Seeds, Lemon Tahini Dressing

VEGETABLE (Select One)

Lemon Scented Green Beans ^{GF}

Charred Broccolini ^{GF}

Roasted Carrots ^{GF}

Wilted Spinach ^{GF}

Seasonal Vegetable ^{GF}

STARCH (Select One)

Creamy Mashed Potatoes ^{GF}

Saffron Risotto ^{GF}

Wild Rice Pilaf ^{GF}

Oven Roasted Potatoes ^{GF}

Creamy Polenta

DESSERT (Select One)

New York Style Cheesecake

Fresh Fruit Compote

Primavera

Strawberry and Pistachio Mousse, Vanilla Sponge Cake, Kirsch Syrup

Red Velvet Cake

Dark Red Sponge Cake, Cream Cheese Icing

Opera

Espresso Almond Sponge Cake, Ganache, Coffee Butter Cream

Vanilla Bourbon Sponge Cake

Vanilla Syrup, Tahitian Vanilla Bean Mousse



Served DINNER

THREE COURSE DINNER SELECTIONS

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea
Choice of Salad, Entree, Vegetable, Starch, and Dessert
Served with Fresh Baked Rolls and Butter

ENTREE

**Select up to two protein and one vegetarian entrees. If more than one entrée is selected, the higher price will apply to all*

Filet Mignon and Maryland Crab Cake | MP

Port Wine Demi-Glace, Ginger-Lime Beurre Blanc

Filet Mignon and Atlantic Salmon | \$58

Port Wine Demi-Glace, Limoncello Sauce

Chicken Breast and Atlantic Salmon | \$40

Fire Roasted Tomato-Basil Sauce, Limoncello Sauce

Pan Seared Frenched Chicken Breast | \$38 (GF)

Fire Roasted Tomato-Basil Sauce

Roasted Beef Tenderloin | \$60

Port Reduction Sauce

Grilled Top Sirloin Steak | \$44

Sauce Robert

Pan Seared Atlantic Salmon | \$40

Asian-Inspired Tomato Ginger Glaze

Pan-Fried Maryland Style Crab Cakes | MP

Ginger-Lime Beurre Blanc

Roasted Alaskan Halibut | \$50 (GF)

Mango Salsa with Toasted Coconut

Pacific Cod Vera Cruz | \$39

Sweet Yellow Onions, Vine Ripened Tomatoes,
and Mediterranean Olives

Grilled Acorn Squash | \$34 (GF)

Stuffed with Brown Rice and Quinoa mixed with dried Cranberries,
Walnuts and Fresh Herbs.

ENTREE CONTINUED

Miso Glazed Tofu | \$33

Brown Rice and Quinoa, Seasonal Fresh Vegetables

Portobello Vegetarian Stack | \$32 (GF)

Wilted Spinach, Fire Roasted Tomato-Basil Sauce

SALAD (Select One)

Petite Mixed Green Salad (GF)

Petite Greens, Fresh Strawberries, Feta Cheese, Candied Pecans, Orange-Mint
Vinaigrette

Baby Spinach Salad (GF)

Roasted Beets, Red Onions, Mandarin Oranges, Goat Cheese, Toasted Almonds,
Honey-Lime Dressing

Baby Arugula and Kale Salad (GF)

Green Apples, Dried Cranberries, Toasted Walnuts, Gorgonzola Cheese, Maple
Balsamic Vinaigrette

Zesty Citrus Salad (GF)

Baby Greens, Candied Walnuts, Orange Segments, Red Onion, Citrus Vinaigrette

Little Gem Lettuce (GF)

Grilled Seasonal Squash, Cherry Tomatoes, Toasted Sunflower and Pumpkin Seeds,
Lemon Tahini Dressing

VEGETABLE (Select One)

Lemon Scented Green Beans (GF)

Charred Broccolini (GF)

Roasted Carrots (GF)

Wilted Spinach (GF)

Seasonal Vegetable (GF)

STARCH (Select One)

Creamy Mashed Potatoes (GF)

Saffron Risotto (GF)

Wild Rice Pilaf (GF)

Oven Roasted Potatoes (GF)

Creamy Polenta

DESSERT (Select One)

Fruit Topped Cheesecake

Creamy Cheesecake, Seasonal Fruit

Exotic Mango Passion Mousse

Mango, Pineapple & Bananas, Coconut Joconde, Passion Fruit Glaze

Fresh Fruit Tart

House made Pastry Cream, Seasonal Fresh Fruit, Apricot Glaze

Chocolate Royal

Dark Rum soaked Chocolate Sponge Cake, Feullitine Chocolate Mousse, Dark
Chocolate Glaze

Trilogy Chocolate Cake

White & Dark Chocolate Mousse, Chocolate Crunch (GF)

Dinner menus are available at 2:00pm.

Dinner BUFFET

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea

TASTE OF ITALY | \$39

Classic Caesar Salad

Marinated Mozzarella, Cherry Tomato, and Basil Salad (GF)

Rigatoni Bolognese

Grilled Chicken Breast with Fire Roasted Tomato-Basil Sauce (GF)

Saffron Rice (GF)

Roasted Balsamic Parmesan Broccoli

Focaccia Bread

Tiramisu

SOUTH OF THE BORDER MEXICAN | \$43

Mixed Greens Salad with Cilantro Ranch Dressing

Mexican Street Corn Salad (GF)

Chili-Lime Marinated Flank Steak with Pico de Gallo (GF)

Smoked Chicken Thighs with Tomatillo Salsa Verde (GF)

Southwest Vegetable Saute (GF)

Mexican Red Rice (GF)

Tres Leches Cake

FLAVORS OF THE CHESAPEAKE | \$49

Add Crab Cakes | \$18 Additional per person

Maryland Vegetable Crab Soup

Maryland Style Fried Chicken with Country Gravy

Baltimore Pit Beef Sandwiches

Oven Roasted Potatoes (GF)

Roasted Corn and Peppers (GF)

Eastern Shore Corn Pudding

Honey Butter Biscuits

Smith Island Cake

INDIAN INSPIRED | \$37

Chana Chaat (Chickpea Salad)

Lamb Madras (Curry)

Tandoori Chicken Thighs

Steamed Basmati Rice (GF)

Aloo Gobi (Potatoes and Cauliflower) (GF)

Raita

Naan Bread

Kheer (Rice Pudding)



ASIAN INSPIRED | \$34

Chopped Asian Salad with Cabbage, Edamame, Carrot, Cucumber, Cilantro, Sliced Almonds, Red Peppers, and Sesame Dressing

Beef and Broccoli

Sesame Chicken

Steamed Rice (GF)

Lo Mein Noodles

Asian Vegetable Saute

Mango Sticky Rice

BBQ FONDUE STATION | \$36

BBQ Brisket

Jalapeno Cheddar Sausage

Alabama Smoked Chicken Thighs

Smoked Brussel Sprouts (GF)

Texas Baked Beans

House Made BBQ Potato Chips with Three Onion Dip (GF)

Mini Honey Cornbread

Assorted BBQ Sauces

Banana Pudding

Add Condiment Platter | \$5

Pickled Jalapenos, Pickled Red Onions,

Bread and Butter Pickles, Sliced White Onions

TASTE OF JAMAICA | \$35

Caribbean Mixed Green Salad with Beans, Corn, Mango, Cilantro, Lime and Green Onions

Jerk Chicken Thighs

Seared Salmon with Coconut Curry Sauce

Jamaican Rice and Peas

Caribbean Roasted Vegetables

Jamaican Rum Cake

Pricing based on one and a half hours of service for dinner. | Additional fees will apply for longer serving times. | Dinner menus are available at 2:00pm.

Carving STATIONS

Portions based on 4 ounces per person

BROWN SUGAR, PINEAPPLE & VANILLA GLAZED VIRGINIA HAM* | \$300

(serves up to 40 guests)

Ale and Stone Ground Mustards,
Fresh Baked Buttermilk Biscuits

SMOKED TURKEY BREAST* | \$340

(serves up to 40 guests)

Cranberry Orange Chutney,
Cranberry Raisin Walnut Rolls

BLACK PEPPER AND DIJON ROASTED STRIP LOIN* | \$350

(serves up to 25 guests)

Horseradish Cream,
Assorted Cocktail Rolls

BEEF WELLINGTON* | \$450

(serves up to 15 guests)

Beef Tenderloin wrapped with Puff Pastry,
Mushroom Duxelle & Duck Liver Pâté,
Madeira Sauce

PEPPERCORN ENCRUSTED BEEF TENDERLOIN* | \$375

(serves up to 15 guests)

Tarragon Aioli, Stone Ground Mustard, Creamy Horseradish,
Assorted Cocktail Rolls

SMOKED SEA SALT CRUSTED PRIME RIB* | \$625

(serves up to 30 guests)

Creamy Horseradish, Au Jus,
Assorted Cocktail Rolls

APPLE BOURBON PORK LOIN* | \$400

(serves up to 30 guests)

Cinnamon Spiced Apple Sauce, Ciabatta Rolls



**Culinary Attendant required for every 75 guests - \$175 | Pricing based on two hours of service. Additional fees will apply for longer serving times.*

Stationary HORS D'OEUVRES

WARM CARAMEL BRIE | \$65 per Brie
Nuts and Dried Fruits, Sliced Baguette, Water Crackers

IMPORTED AND DOMESTIC CHEESES | \$8
Assortment of Imported and Domestic Cheeses
Strawberries, Grapes, Water Crackers

ARTISANAL CHEESE BOARD | \$14
Handcrafted and Dairy Farmstead Cheeses, Quince Paste, Marcona Almonds, Fig Jam, Sliced Baguette, Water Crackers

CHARCUTERIE | \$18
Dry Cured Meats and Patés, Assorted Olives, Fig Jam, Marcona Almonds, Mustards, Sliced Rustic Breads, Assortment of Crackers

TRADITIONAL MARYLAND CRAB DIP | \$12
French bread, Assorted Crackers

FRESH FRUIT DISPLAY | \$9 
Seasonal Fruits, Berries, Vanilla Honey Yogurt

MIDDLE EASTERN MEZZE TABLE | \$13
Hummus, Cured Olives, Marcona Almonds, Feta, Roasted Red Peppers, Stuffed Grape Leaves, Pepperoncini, Cucumber Salad, Cured Meats, Pita, Crostini

FARMERS MARKET VEGETABLE DISPLAY | \$9
Marinated Grilled, Raw and Blanched Vegetables, Garlic Hummus, Feta and Cucumber Tzatziki

VAST ANTIPASTI | \$14
Fine Cheeses, Balsamic Infused Grilled Vegetables, Hummus, Pita Chips, Italian Sausages, Salamis, Marinated Artichoke Hearts, Marinated Olives, Focaccia, Water Crackers

WARM SPINACH AND ARTICHOKE DIP | \$6
Pita Chips, Crackers

WHOLE POACHED SALMON | \$495 per Salmon
Salmon Chaud Froid, Cucumbers, Dill Cream Cheese, Diced Red Onions, Tomatoes, Chopped Egg, Capers, Ale Mustard, Water Crackers, Russian Bread.
Serves 50 guests.

CHILLED MARYLAND STYLE SHRIMP COCKTAIL | \$12
Old Bay Seasoned Shrimp, Cocktail Sauce



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HORS D'OEUVRES

HOT HORS D'OEUVRES

- Mini Beef Wellington | \$5
- Sesame Chicken with Teriyaki Garlic Sauce | \$4
- Grilled Shrimp Toast with Lemon Aioli | \$5
- Vietnamese Style Spring Roll with Sweet Thai Chili Sauce | \$4
- Chimichurri Steak Satay | \$5 (GF)
- Chicken Croquette with Blistered Cherry Tomatoes | \$5
- Maryland Style Crab Balls with Remoulade Sauce | \$6
- Wild Mushroom and Gorgonzola Tart | \$5
- Coconut Shrimp with Pineapple Chutney | \$5
- Black Truffle Arancini with Saffron Aioli | \$4
- Rosemary Scented Lamb Lollipops with Merlot Reduction | \$6 (GF)
- Bacon Wrapped Goat Cheese Stuffed Dates | \$4

COLD HORS D'OEUVRES

- Brie and Bacon Jam Crostini | \$4
- Crab Salad with Cucumber Cup | \$5 (GF)
- Caprese Skewer with Fresh Mozzarella, Tomato, Basil and Balsamic Glaze | \$5 (GF)
- Smoked Salmon with Russian Bread, Crème Fraiche and Salmon Caviar | \$6
- Pesto Chicken Crostini | \$4
- Shrimp Cocktail with Zesty Cocktail Sauce | \$4 (GF)
- Yukon Gold Potato with Crème Fraiche, Salmon Caviar and Chives | \$5 (GF)
- Seared Beef Tenderloin with Whipped Goat Cheese and Basil Pesto | \$6
- Ahi Tuna Poke with Wonton Chip, Seaweed Salad and Pickled Carrot | \$6
- Smoked Chicken Salad Phyllo Cup with Pumpkin Seed, Roasted Walnuts and Mayo | \$4
- Charcuterie Cups with Heirloom Grape Tomato, Olives, Ciliegine Mozzarella, Cornichons, Coppa, Sopressata, and Gruyere | \$7 (GF)



Receptions

NAVY BLUE & GOLD | \$33

Seasonal Spa Water Display

Vast Antipasti

Fine Cheeses, Balsamic Infused Grilled Vegetables, Hummus, Pita Chips, Italian Sausages, Salamis, Marinated Artichoke Hearts, Marinated Olives, Focaccia, Water Crackers

Hot Spinach Artichoke Dip

Pita Chips, Crackers

BBQ Meatballs

Fresh Fruit Display (GF)

Sliced Seasonal Melon, Pineapple, Grapes, Fresh Berries

Dessert

Vast Array of Mini Desserts

ENHANCEMENTS

Chilled Maryland Style Shrimp Cocktail | \$5 (GF)

Old Bay Seasoned Shrimp served with a Zesty Cocktail Sauce

Chicken and Avocado | \$3 (each)

Mustard Aioli on Crostini

AFTERNOON TEA

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea

BEAT AIR FORCE | 25

Select 5 hors d'oeuvres

BEAT ARMY | 28

Select 7 hors d'oeuvres

COMMANDER IN CHIEF | 32

Select 9 hors d'oeuvres

HORS D'OEUVRES SELECTIONS

One piece per guest served buffet style

Grilled Shrimp, Mango, Guacamole Tea Sandwich

Cucumber and Herb Cream Cheese (GF)

Chicken and Avocado with Mustard Aioli

Smoked Salmon and Chive butter

Roast Beef and Horseradish Cream

Goat Cheese, Fig Jam, Arugula Tea Sandwich

Ham and Pimento Cheese sandwich

Lobster Salad, Lemon, Tarragon

Tomato, Mozzarella, Basil Pesto Sandwich

Fresh Baked Scones

Fresh Baked Muffins

Chocolate Covered Strawberries (GF)

Mini Fruit Tarts

Pricing based on two hours of service. Additional fees will apply for longer serving times.



Enhanced RECEPTIONS

FAIR WINDS & FOLLOWING SEAS | \$60

Select 6 hors d'oeuvres served butlered style
 Roasted and Raw Vegetable Crudités
 Garlic Hummus, Feta and Cucumber Tzatziki
 Imported and Domestic Cheese, Seasonal Berries, Grapes
 French Bread, Assorted Crackers
 Warm Boursin, Blue Crab Dip with French Bread and assortment of Crackers
 Charcuterie Board

ANCHORS AWEIGH | \$43

Select 4 hors d'oeuvres served butlered style
 Roasted and Raw Vegetable Crudités
 Garlic Hummus, Feta and Cucumber Tzatziki
 Imported and Domestic Cheese
 Seasonal Berries, Grapes
 French Bread, Assorted Crackers



HOT HORS D'OEUVRES

Mini Beef Wellington
 Sesame Chicken with Teriyaki Garlic Sauce
 Grilled Shrimp Toast with Lemon Aioli
 Vietnamese Style Spring Roll with Sweet Thai Chili Sauce
 Chimichurri Steak Satay (GF)
 Chicken Croquette with Blistered Cherry Tomatoes
 Maryland Style Crab Balls with Remoulade Sauce
 Wild Mushroom and Gorgonzola Tart
 Coconut Shrimp with Pineapple Chutney
 Black Truffle Arancini with Saffron Aioli
 Rosemary Scented Lamb Lollipops with Merlot Reduction (GF)
 Bacon Wrapped Goat Cheese Stuffed Dates

COLD HORS D'OEUVRES

Brie and Bacon Jam Crostini
 Crab Salad with Cucumber Cup (GF)
 Caprese Skewer with Fresh Mozzarella, Tomato, Basil & Balsamic Glaze (GF)
 Smoked Salmon with Russian Bread, Crème Fraiche & Salmon Caviar
 Pesto Chicken Crostini
 Shrimp Cocktail with Zesty Cocktail Sauce (GF)
 Yukon Gold Potato with Crème Fraiche, Salmon Caviar & Chives (GF)
 Seared Beef Tenderloin with Whipped Goat Cheese & Basil Pesto
 Ahi Tuna Poke with Wonton Chip, Seaweed Salad & Pickled Carrot
 Smoked Chicken Salad Phyllo Cup with Pumpkin Seed, Roasted Walnuts & Mayo

Hors d'oeuvres

Grazing STATIONS

Enhance your event by adding a grazing station as an accompaniment to your main menu.

STIR FRY STATION* | \$18

Chicken and Vegetable
Straw Mushrooms, Napa Cabbage, Water Chestnuts,
Bamboo Shoots, Bean Sprouts, Red and Green Peppers,
Red Onion, Broccoli, Carrots, Teriyaki Hoisin Glaze, Fried Rice
Thai Beef & Broccoli
Steamed Rice, Plum Sesame Sauce

SLIDER STATION | \$18

Mini Cheeseburger Slider, Fried Chicken Slider
Cole Slaw, Dill Pickles, Lettuce, Tomatoes, Honey Mustard,
BBQ Sauce, Sliced Red Onions
Old Bay Potato Chips

TABLE IN TUSCANY

Artisan Breads, Extra Virgin Olive Oil, Parmesan Cheese, Red Pepper Flakes, Fresh Cracked Black Pepper, Fresh Herbs

SELECT TWO | \$14 SELECT THREE | \$16

Pappardelle, Braised Short Ribs, Wild Mushroom Jus
Tri-Color Tortellini, Herbed Parmesan Butter Sauce
Ricotta Ravioli, Basil Pesto Sauce
Rigatoni Bolognese
Penne Pasta, Pomodoro Sauce, Basil, Kalamata Olives, Goat Cheese
Cavatappi Pasta, Roasted Red Pepper, Tomatoes, Italian Sausage, Feta Cheese

RISOTTO STATION* | \$14

Traditional Creamy Risotto
Truffle Oil, Parmesan Cheese, Red Pepper Flakes, Cracked Black Pepper, Black Olives, Tomatoes, Artichoke Hearts, Onion, Roasted Garlic, Red and Yellow Pepper, White Beans, Fresh Herbs
Focaccia

POTATO MARTINI BAR | \$12

Mashed Yukon Gold and Sweet Potato
Smoked Bacon, Sour Cream, Chives, Shredded Cheddar Cheese, Salsa Fresca, Goat Cheese, Caramelized Onions

FARM STAND "CHOP CHOP" SALAD | \$18

Romaine Hearts, Baby Field Greens, Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Candied Walnuts, Parmesan-Reggiano Cheese,
Bleu Cheese, Smoked Bacon, Eggs, Garlic Herb Croutons,
Buttermilk Ranch, Creamy Caesar Dressing, Balsamic Vinaigrette,
Oil & Vinegar

BUILD YOUR OWN STREET TACOS | \$22

Chimichurri Marinated Flank Steak
Chipotle Shredded Chicken
Grilled Portobello Mushrooms
Sweet Corn, Pico De Gallo, Jalapeno Slaw, Pickled Onion, Lettuce
Guacamole, Sour Cream, Salsa, Mini Flour & White Corn Tortillas



Dessert STATION

FRESH BAKED COOKIES AND BROWNIES | \$5

Assorted Cookies: Chocolate Chip, Macadamia Nut, Oatmeal Raisin and Sugar
Assorted Brownies: Blondie and Chocolate Chip

CHOCOLATE FONDUE STATION | \$14

Warm Milk Chocolate
Seasonal Fruit Cubes, Strawberries, Pound Cake

EPICUREAN DESSERT DISPLAY | \$9

An Assortment of Mini French Pastries and Napoleons

TASTE OF THE TROPICS | \$8

Seasonal Fruits and Berries
Blueberry Mint Yogurt Dip

TROPICAL FRUIT KABOBS | \$6

Fresh assortment of hand-cut seasonal fruit. Served with a luscious Vanilla-Honey Greek Yogurt sauce.

ICE CREAM STATION | \$10

Vanilla and Chocolate Ice Cream
Jimmy's, Chopped Peanuts, Maraschino Cherries,
Whipped Cream, Chocolate Chips, M&M's, Shredded Coconut
Chocolate Sauce, Caramel Sauce
Attendant Required - \$175
Minimum of 50 guests required

HOT CHOCOLATE BAR | \$5

Creamy Hot Chocolate
Assortment of Toppings:: Marshmallows, Chocolate Chips,
Cinnamon Sticks, Whole Peppermint Candy, Coconut Flakes,
Whipped Cream

COFFEE BAR WITH SPIRITS (2 HOURS) | \$9 per Drink

Joffrey's Arabica Coffee, Decaffeinated Coffee
Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, or Rum
Whipped Cream, Creme de Menthe
Bartender is required - \$175
Minimum of 25 guests required



Children's MENU

FOR THE RECRUITS

A THREE COURSE MEAL | \$15

Select One Starter, One Entrée and One Dessert

BUFFET | \$20

Select One Starter, Two Entrées and One Dessert

STARTER

Fresh Fruit, Berries
Carrot and Celery Sticks, Ranch Dip
Mini Garden Salad, Ranch Dressing

ENTRÉE SELECTIONS

Chicken Fingers
French Fries, BBQ, Honey Mustard

Grilled Hamburger or Cheeseburger
French Fries

Grilled Boneless Chicken Breast
Vegetable of the Day, Mashed Potatoes

Pasta, Tomato Sauce or Butter and Parmesan Cheese

DESSERT SELECTIONS

Warm Brownies with Ice Cream and Chocolate Sauce
Fresh Fruit and Berries
Fresh Baked Chocolate Chip Cookies

Fresh Vegetable, French Fries, Mashed Potatoes,
or Rice are available for substitutions on kid's meals

MINI SAILOR BUFFET

MINI SLIDER BAR | \$15

Angus Beef Sliders
Chicken Tender Sliders
Cheese, Lettuce, Tomato, Assorted Condiments

Cole Slaw
Macaroni and Cheese
Garden Salad, Ranch Dressing
Assorted Cookies and Brownies



Beverage SELECTION

BEVERAGE SELECTIONS

Orange, Cranberry, or Apple | \$4

Lemonade | \$3

Iced Tea | \$3

Bottled Water | \$3

Assorted Canned Soft Drinks | \$3

Hot Chocolate | \$3

Hot Cider | \$3

Blueberry Lemonade Tower | \$4

COFFEE & TEA | \$3.50

Freshly Brewed Regular & Decaf Coffee, Selection of Teas

BEVERAGE ASSORTMENT | \$7

Freshly Brewed Regular & Decaf Coffee,
Selection of Teas, Assorted Canned Soft Drinks,
Bottled Water, Lemonade or Iced Tea

SPA WATER | \$25 (25 guests)

Chef's Seasonal Selection of Fruits and Herbs



House OPEN BAR

Open Bar: Flat fee per guest, standard banquet service charge applies. Each package includes a selection of Liquor, Beer, Wine, Soda, and Juice.

Bartenders: \$175 per bartender for 4 hours.

One Bartender for each 75 guests is recommended.

A minimum of \$200 beverage revenue is required for all bars.

Charges for an open bar are based upon unlimited consumption.

HOUSE OPEN BAR

First Hour | \$17 Second Hour | \$14 Additional Hour | \$10
Signature Drink Upgrade | \$5 Additional per person

LIQUOR

Steel Blu Vodka, Beefeater Gin, Bacardi Silver and Captain Morgan, Jim Beam Bourbon, Seagram's VO Whiskey, Dewar's White Label Scotch, Sauza Tequila Amaretto, Bailey's Irish Cream, Kahlua

BEER & HARD SELTZER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Non-alcoholic Beer

IMPORTED

Corona, Heineken, Stella Artois, High Noon

HOUSE WINE

Select three:

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Marques de Caceres Rioja Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

HOUSE BEER, WINE AND SOFT DRINK BAR

First Hour | \$15 Second Hour | \$12 Additional Hour | \$9

BEER & HARD SELTZER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Non-alcoholic Beer

IMPORTED

Corona, Heineken, Stella Artois, High Noon

HOUSE WINE

Select three:

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Marques de Caceres Rioja Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water



Hamilton Photography

Premium OPEN BAR

Open Bar: Flat fee per guest, standard banquet service charge applies. Each package includes a selection of Liquor, Beer, Wine, Soda, and Juice.

Bartenders: \$175 per bartender for 4 hours.

One Bartender for each 75 guests is recommended.

A minimum of \$200 beverage revenue is required for all bars.

Charges for an open bar are based upon unlimited consumption.

PREMIUM OPEN BAR

First Hour | \$19 Second Hour | \$16 Additional Hour | \$12

Signature Drink Upgrade | \$7 Additional per person

LIQUOR

Grey Goose and Tito's Vodka, Tanqueray Gin, Mount Gay and Malibu Rum, Maker's Mark Bourbon, Sagamore Rye, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Patron Silver Tequila, Amaretto, Bailey's Irish Cream, Kahlua

BEER & HARD SELTZER

Select up to: five:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Non-alcoholic Beer

IMPORTED

Corona, Heineken, Stella Artois, High Noon

PREMIUM WINE

Select three:

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water



Katie Lewis Photography

PREMIUM BEER, WINE AND SOFT DRINK BAR

First Hour | \$17 Second Hour | \$14 Additional Hour | \$11

BEER & SELTZER

Select up to: five:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Non-alcoholic Beer

IMPORTED

Corona, Heineken, Stella Artois, High Noon

PREMIUM WINE

Select three:

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

Hosted & CASH BAR

Hosted Bar: Based on consumption, standard banquet service charge applies.

Cash Bar: Guests pay for drinks, banquet service charge is included in price. Cash Bars are Credit card only.

Bartenders: \$175 per bartender for 4 hours.
One bartender per each 75 guests is recommended.
A minimum of \$200 beverage revenue is required for all bars.

LIQUOR

Select a tier:

HOUSE

Steel Blu Vodka, Beefeater Gin, Bacardi Silver and Captain Morgan Rum, Jim Beam Bourbon, Seagram's VO Whiskey, Dewar's White Label Scotch, Sauza Tequila

Hosted Bar | \$8 per drink Cash Bar | \$10 per drink

Amaretto, Bailey's Irish Cream, Kahlua

Hosted Bar | \$9 per drink Cash Bar | \$11 per drink

PREMIUM

Greg Goose and Tito's Vodka, Tanqueray Gin, Mount Gay and Malibu Rum, Maker's Mark Bourbon, Sagamore Rye, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Patron Silver Tequila

Hosted Bar | \$10 per drink Cash Bar | \$12 per drink

Amaretto, Baily's Irish Cream, Kahlua

Hosted Bar | \$9 per drink Cash Bar | \$11 per drink

BEER & HARD SELTZER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Non-alcoholic Beer

Hosted Bar | \$7 per bottle Cash Bar | \$9 per bottle

IMPORTED

Corona, Heineken, Stella Artois, High Noon

Hosted Bar | \$8 per bottle Cash Bar | \$10 per bottle

WINE

Select up to three from same tier:

HOUSE

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Marques de Caceres Rioja Rosé

Hosted Bar | \$7 per glass Cash Bar | \$9 per glass

PREMIUM

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé

Hosted Bar | \$8 per glass Cash Bar | \$10 per glass

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

Hosted Bar | \$3 per can Cash Bar | \$3 per can



Hosted & OPEN BAR

CHAMPAGNE AND SPARKLING

Ruffino, Prosecco | \$38

PINOT GRIGIO

Banfi, "Le Rime", Toscana | \$30

SAUVIGNON BLANC

The Crossings, Awatere Valley, Marlborough | \$44

Kim Crawford, Marlborough | \$47

Unshackled, California | \$47

CHARDONNAY

Mas la Chevaliere, California | \$33

Simi, Sonoma County | \$37

RIESLING

Chateau Ste. Michelle, Columbia Valley | \$35

Dr. Konstantin Frank, Finger Lakes | \$44

PINOT NOIR

Battle Creek, Oregon | \$44

Edna Valley | \$49

MERLOT

Drumheller Cellars, Columbia Valley | \$34

Spellbound, California | \$39

CABERNET

Chloe, San Lucas | \$37

Tribute, California | \$39

Federalist, California | \$49

ADDITIONAL WHITES

Marques de Caceres, Rioja Rose', Spain | \$32

Cline Cellars, Viognier, North Coast | \$38

ADDITIONAL REDS

Barossa, Shiraz, Barossa Valley | \$41

Artezin, Zinfandel, Mendocino County | \$44

Triveinto Malbec, Argentina | \$53



enhancements

MIMOSA ADDITION

Minimum of 25

Assortment of Orange and Cranberry Juices,
Orange Slices

Open Bar | \$12 per person

Hosted Bar | \$12 per drink

BLOODY MARY ADDITION

Minimum of 25

Celery, Green Olives, Limes, Lemons, Horseradish,
and Worcestershire Sauce

Open Bar | \$10 per person

Hosted Bar | \$10 per drink

BAR ENHANCEMENTS AS STAND ALONE

MIMOSA STATION

Minimum of 25

Assortment of Orange, Cranberry, Pineapple,
and Grapefruit Juices, Orange Slices, Raspberries,
Blueberries, Sliced Strawberries

First Hour | \$18 Additional Hour | \$9

BLOODY MARY STATION

Minimum of 25

Celery, Shrimp, Bacon, Cherry Tomatoes, Green Olives,
Limes, Tabasco, Horseradish, Smoked Sea Salt, Old Bay
and Worcestershire Sauce

First Hour | \$18 Additional Hour | \$9

Service CHARGES

SERVICE CHARGES & TAXES

Service Charge: A service charge is assessed to every event and directly supports staffing and logistics expenses required to set up and execute an event. All charges apart from room fees for full-service events are subject to a service charge of 24%. Delivery only services are subject to a service charge of 10%. Events occurring on Sundays or Federal Holidays will be subject to additional labor charges. The service charge is not a gratuity. Gratuities are at the discretion of the client.

Taxes: Naval Academy Catering is exempt from state and federal tax.

