



**ARMY NAVY COUNTRY CLUB**  
Established 1924



*Catering to You*



## Event Spaces



### The Terrace Grille

(Pictured to the Left) The Terrace Grille is our largest, designated private event space. It features seating for a maximum of 80 people for a formal sit-down meal. For a reception type of event it can hold a maximum capacity of 95. The space contains four sets of all glass French doors which lead unto a covered Terrace which has views of our Golf course. The covered Terrace also provides additional outdoor seating when the weather permits.



### The Eagle Room

(Pictured to the Left) The Eagle Room is our smaller private event space. It can hold a maximum of 20 people at two long tables of 10. This room is great for intimate gatherings such as a special dinner event, meetings or other private affairs. This room can be used as an auxiliary space for the Terrace Grille when extensive food and beverage or other needs arise. The Eagle Room can be configured in a variety of ways and is very versatile in its uses. This room features a brass chandelier and ornate wood details.



### The Mixed Grill

(Pictured to the Left) The Mixed Grill is available for rental at the discretion of the management team and for predetermined minimums set forth for the time of year, date, and event type. The Mixed Grill can hold a maximum of 100 for a formal sit down meal, or 165 for a cocktail Reception. The Mixed Grill can also be rented with the adjacent outside patio for an increased price. With the rental of the outside Patio we can accommodate up to 250 guests.





## *Breakfast Menu*

Prices are per person and exclusive of tax and service charge. All buffets are open for one and a half hours of service. All Breakfast Buffets can begin as early as 9:00 AM unless exceptions are made through the Catering Department.

### *Continental Breakfast Buffet*

(25 person minimum)

Orange and Tomato Juice

Chef's Selection of Assorted Pastries & Breakfast Breads

Cubed Fresh Fruit (whole fruit available upon request)

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

### *Deluxe Continental Breakfast Buffet*

(25 person minimum)

Orange and Tomato Juice

Fresh Sliced Bagels, Cream Cheese, Preserves

Chef's Selection of Assorted Pastries & Breakfast Breads

Crisp Bacon

Scrambled Eggs

Cubed fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

### *American Breakfast Buffet*

(30 person minimum)

Orange and Tomato Juice

Chef's Selection of Assorted Pastries & Breakfast Breads

Cubed Fresh Fruit

Scrambled Eggs

Crisp Bacon & Sausage Links

Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### *A la Carte Additions*

Croissants or Bagels with Cream Cheese

Individual Yogurt

Individual Cereal and Milk

Omelet Station (limit 35 guests per station + attendant fee)

Waffle Station (limit 35 guests per station + attendant fee)

Eggs Benedict





## *Brunch*

Prices are per person and exclusive of tax and service charge. All brunch Buffets are open for one and a half hours of service. We begin our Brunch Buffets as early as 9:00 AM unless exceptions are made through our Catering Department. All Brunch menus come with Rolls, Butter, Preserves and Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

### *The Par*

(25 person minimum)

Orange & Tomato Juice  
Assorted Danish & Mini Muffins  
Fruit Salad

Scrambled Eggs  
Crisp Bacon  
Quiche Lorraine

Herb Rotisserie Chicken  
Rice Pilaf

### *The Birdie*

(25 person minimum)

Orange & Tomato Juice  
Assorted Danish & Mini Muffins  
Croissants, Preserves  
Fruit Salad  
Smoked Salmon, Fresh Sliced  
Bagel, Cream Cheese, Capers,  
Onions

Eggs Benedict  
Crisp Bacon & Sausage Links  
Breakfast Potatoes  
Chicken Parmesan  
Pasta Primavera

Waffle Station to include:  
Strawberry Coulis, Blueberry  
Sauce, Breakfast Syrup, Whipped  
Cream, and Butter  
(35 guests per Waffle Station,  
+Attendant Fee per station)

## *The Fairfax Breakfast Buffet*

Available on Sunday's from 9:00 to 2:00 PM.

Chef's Selection of Assorted  
Pastries & Breakfast Breads  
Biscuits  
Crisp Bacon & Sausage Links

Corned Beef Hash & Grits  
Breakfast Potatoes  
Belgian Waffles with Toppings  
Fruit Salad

Syrup, Whipped Cream, & Jams  
Assorted Cold Cereals & Milk  
Create your own Omelet Station  
Chef's Choice of Egg Entree

## *Coffee Station*

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea





## *Stationary or Passed Hors D'oeuvres*

We offer the following Hors D'oeuvres in half orders of 50 pieces or in full orders of 100 pieces. For Stand up receptions in which hors d'oeuvres are the meal calculate 17 pieces per person for 2 hours. For events in which the hors d'oeuvres are an appetizer calculate about 6 pieces per person per hour.

### *Vegetarian Selections:*

Deviled Eggs  
Vegetable Steamed Dumpling  
Mushroom Empanadas  
Vegetable Spring Rolls  
Tomato, Basil, & Mozzarella Crostini  
Spanakopita (Phyllo Pastry with Spinach and Cheese)  
Polenta Cake with Sundried Tomato  
Brie Tarte with a Raspberry Jam

### *Seafood Selections:*

Crabmeat & Spinach Stuffed Mushroom Caps  
Shrimp & Jalapeno Wrapped in Bacon  
Half a Curried Shrimp on a Cucumber Slice  
Coconut Shrimp with an Orange Marmalade Sauce  
Mini Crab Cakes  
Seared Scallops Wrapped in Bacon

### *Meat Selections:*

Seasonal Melon Wrapped in Prosciutto Ham  
Swedish Style Meatballs in a Brown Sauce  
Italian Style Meatballs in a Marinara Sauce  
Shredded Chicken on a Tortilla with Avocado  
Blackened Chicken on Toast Points with Pineapple Orange Salsa  
Chicken Steamed Dumpling  
Cocktail Frank in Puff Pastry  
Chicken Salad & Tuna Salad Finger Sandwiches  
Turkey, Ham, & Roast Beef Finger Sandwiches  
Lamb Chops served with Mint Jelly  
Seared Tenderloin with Boursin Cheese





## *Stationary Displays*

The prices listed are the base prices without 22% Service Charge and 10% VA Sales Tax. Prices are subject to change without prior notification. Prices are per guest unless otherwise noted.

Vegetable Crudités with Ranch Dressing  
(Minimum 25 People)

Grilled Vegetable Tray with Ranch Dressing  
(Minimum 25 People)

Seasonal Fresh Fruit Display  
(Minimum 25 People)

Spinach & Artichoke Dip with French Bread &  
Assorted Crackers (Minimum 25 People)

Jalapeno Crab Dip with French Bread & Assorted  
Crackers (Minimum 25 People)

International & Domestic Cheese Display with  
Assorted Crackers (Minimum 25 People)

Cheese & Fresh Seasonal Fruit Display with  
Assorted Crackers (Minimum 25 People)

Chilled Jumbo Shrimp with Cocktail Sauce  
(80 Shrimp Count)

Whole Poached Salmon





## *Reception Stations*

All Reception Stations are priced per person exclusive of Tax or Service Charge.  
All Reception Stations remain open for one and a half hours.

### *Self Service Stations*

#### Mashed Potato Bar

**(25 person minimum)**

Garlic Mashed Potatoes with toppings to include:  
Sautéed Mushrooms, Chives, Bacon, and Parmesan  
and Cheddar Cheeses

#### Pasta Station

**(15 person minimum)**

Rotini and Penne Pastas  
With Alfredo and Marinara Sauces  
Served with Parmesan Cheese

*Add Grilled Chicken*

*Add Meatballs*

*Add Caesar Salad*

*Add Garlic Bread*

#### Chili Bar

**(25 person minimum)**

Beef Chili served with Sour Cream, Chopped Onion,  
Grated Cheese, and Jalapeno Peppers, Hot Sauce,  
Corn Chips and Corn Bread

### *Attended Stations*

Attendant/Carver Fee

#### Sautéed Mini Crab Cake Station

**(100 crab cake minimum)**

Served with Rolls, Tartar Sauce and Cocktail Sauce

#### Bone-In Ham

**(Serves 35)**

Served with Rolls, Mayonnaise, Mustard and Relish

#### Roasted Turkey

**(Serves 30)**

Served with Rolls, Mayonnaise, Mustard and  
Cranberry Relish

#### Roasted Tenderloin of Beef

**(Serves 10)**

Served with Rolls and Tarragon Aioli





# Classic Buffets

Prices are Per Person and Exclusive of Service Charge and Tax. All buffets open for one and a half hours of service.

## The Salad Buffet

(Minimum of 25 Guests)

Mixed Garden Greens Salad  
with Cucumbers, Tomatoes,  
Carrots, & Onions.  
Includes: Ranch Dressing &  
Basil Balsamic Vinaigrette

Pasta Salad

Potato Salad

Cole Slaw

Tuna, Chicken, & Egg Salads

Assorted Sandwich Fixings:  
Lettuce, Tomato, Onion, &  
Pickle Spears,

Condiments:  
Mayonnaise, Mustard, &  
Horseradish Sauce

Assorted Breads:  
White, Wheat, Rye, & Kaiser  
Rolls

Cookies & Brownies

## The Fairfax Buffet

(Minimum of 30 Guests)

Mixed Garden Greens Salad  
with Cucumbers, Tomatoes,  
Carrots, & Onions.  
Includes: Ranch Dressing &  
Basil Balsamic Vinaigrette

Pasta Salad

Sliced Roast Beef with  
Mushroom Sauce carved to  
order  
(+ Attendant Fee)

Chicken Piccata

Choice of Rice Pilaf or Roasted  
Potatoes

Chef's Choice of Fresh Steamed  
Vegetables

Rolls & Butter

Chef's Selection of Assorted  
Desserts

Add On: Salmon

## The Deli Buffet

(Minimum of 25 Guests)

Mixed Garden Greens Salad  
with Cucumbers, Tomatoes,  
Carrots, & Onions.  
Includes: Ranch Dressing &  
Basil Balsamic Vinaigrette

Pasta Salad

Soup Du Jour

Sliced Ham, Turkey, & Roast  
Beef

American, Swiss, & Provolone  
Cheeses

Lettuce, Tomato, Onion, &  
Pickles

Condiments:  
Mayonnaise, Mustard, &  
Horseradish Sauce

Assorted Breads:  
White, Wheat, Rye, and Kaiser  
Rolls

Cookies & Brownies





## *Signature Buffets*

Prices are Per Person and Exclusive of Service Charge and Tax. All buffets open for one and a half hours of service.

### *The All American Buffet*

(Minimum of 25 Guests)

- 
- Hamburgers & Buns,  
Hot Dogs & Rolls
- 
- Potato Salad, Cole Slaw
- 
- Sliced Watermelon
- 
- Potato Chips
- 
- Baked Beans
- 
- American, Swiss, & Provolone  
Cheeses, Lettuce, Tomato,  
Onion, & Pickles
- 
- Corn Bread
- 
- Fresh Corn on the Cob
- 
- Cookies & Brownies
- 
- Add-ons:*  
*Pork Ribs*  
*Bone-In BBQ Chicken*  
*Italian Sausage*

### *The Italian Buffet*

(Minimum of 30 Guests)

- 
- Garlic Bread
- 
- Caesar Salad
- 
- Cheese Lasagna
- 
- Chicken Parmesan  
in a Marinara Sauce
- 
- Green Beans Almandine
- 
- Penne Pasta  
with Alfredo Sauce
- 
- Rotini Pasta  
with Marinara Sauce
- 
- Carrot Cake

### *The Mexican Buffet*

(Minimum of 30 Guests)

- 
- Tortilla Chips with Salsa and  
Chili con Queso
- 
- Chicken Quesadillas
- 
- Caesar Salad
- 
- Beef & Chicken Tacos  
With Crispy & Soft Shells
- 
- Shredded Lettuce, Diced  
Tomato, Onions, Sour Cream,  
Shredded Cheese,  
Guacamole & Jalapenos
- 
- Rice & Beans
- 
- Buennelos with Honey
- 
- Add-Ons:*  
*Chicken Fajitas*  
*Beef Fajitas*  
*Beef or Bean Burritos*  
*Chicken or Beef Enchiladas*  
*Tres Leche*





## *Weekly Buffets*

The following Buffets take place on a Weekly Basis in our Mixed Grille Restaurant. For Private Events we offer the below buffets as an option for your groups dining needs. Included in the per person price for this option is Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade, and Iced Water.

### *The Prime Rib Buffet*

Available Every Saturday Night from (5:00 to 8:00 PM).  
+ attendant Fee on all other nights

•  
Mixed Garden Greens Salad  
with Cucumbers, Tomatoes, Carrots,  
& Onions.

Includes: Ranch Dressing & Basil Balsamic  
Vinaigrette.

•  
Fresh Fruit Salad

•  
Rolls and Butter

•  
Chef's Choice of Fresh Seasonal Vegetables

•  
Baked Potato Bar with Bacon, Shredded Cheese,  
Sour Cream & Butter

•  
Chef's choice of Chicken Entrée

•  
Chef's choice of Seafood Entrée

•  
Slow Roasted Carved Prime Rib

•  
Au jus, Horseradish and Horseradish Cream Sauce

•  
Chef's Selection of Desserts

### *The Pasta Buffet*

Available Sunday Night's (5:00-8:00) September through  
April, Thursday Night's (5:00-8:30) May through August  
+ Attendant Fee on all other Nights

•  
Mixed Garden Greens Salad  
with Cucumbers, Tomatoes, Carrots,  
& Onions.

Includes: Ranch Dressing & Basil Balsamic  
Vinaigrette.

•  
Fresh Fruit Salad

•  
Garlic Bread, Rolls and Butter

•  
Chef's Choice of Fresh Seasonal Vegetables

•  
Chef's choice of Chicken Entrée

•  
Chef's choice of Pasta Entrée

•  
Made to Order Pasta:

Selection of Pastas, Alfredo and Red Sauce,  
Assorted Toppings to include: Shrimp, Grilled  
Chicken, Sausage, Onions, Tomatoes, Artichoke  
Hearts, Olives, Spinach, Mushrooms, Green  
Peppers, Fresh Minced Garlic, Parmesan Cheese,  
and White Wine.

•  
Chef's Selection of Desserts





Buffet prices do not include Service Charge or Tax. All Buffets open for one and a half hours of service.

## *Premium Fare Buffets*

### *Seafood Buffet*

(Minimum of 30 Guests)

•  
Hot Rolls & Butter

•  
Jalapeno Crab Dip with Assorted Breads and Crackers

•  
Mixed Garden Greens Salad  
with Cucumbers, Tomatoes, Carrots, & Onions.  
Includes: Ranch Dressing & Basil Balsamic Vinaigrette

•  
Potato Salad, Cucumber Salad, Pasta Salad, Coleslaw

•  
Seasonal Steamed Vegetables

•  
Hush Puppies

•  
Seafood Newburg

•  
Choice of Fish Entrée (Please Check for Availability of Product!)

•  
Steamed Shrimp

•  
Steamed Spiced Shrimp

•  
Fried Shrimp

•  
Served with all accompaniments:  
Cocktail Sauce, Tartar Sauce, Lemons

•  
Assorted Dessert Selections





Buffet prices do not include Service Charge or Tax. All Buffets open for one and a half hours of service.

## *Premium Fare Buffet*

### *Surf & Turf Buffet*

(Minimum of 30 Guests)

•  
Hot Rolls & Butter

•  
Mixed Garden Greens Salad  
with Cucumbers, Tomatoes, Carrots, & Onions.  
Includes: Ranch Dressing & Basil Balsamic Vinaigrette

•  
Potato Salad, Pasta Salad, Cucumber Salad  
Chef's Choice of Fresh Seasonal Vegetables

•  
Choice of Potato:  
Mashed Potatoes, Baked Potatoes, Twice Baked Potatoes, or Roasted Red Potatoes

•  
Choice of Side:  
Rice Pilaf, Macaroni & Cheese, or Mushroom Risotto

•  
Seafood Newburg

•  
Steamed Shrimp

•  
Fried Shrimp

•  
Carved Sirloin of Beef  
Served with Accompaniments

•  
Assorted Dessert Selections





## *Buffet Additions:*

The below options can be added on to any buffet. All prices are per person and exclusive of Service Charge and Tax.

### Soup Additions

Clam Chowder  
Tomato Basil  
Army Navy Bean  
Chicken Noodle  
Butternut Squash  
Beef Minestrone  
Chicken Vegetable  
Vegetable

### Salad Additions

Greek Salad  
Grilled Apple Salad with Pecans & Orange Tarragon Dressing  
Spinach Salad with Bacon Dressing  
Iceberg Lettuce Wedge with Blue Cheese, Bacon, & Ranch Dressing  
Tomato & Mozzarella Salad with Basil & Olive Oil

### Side Additions

Smoked Gouda Macaroni & Cheese  
Risotto  
Mashed Potatoes  
Mashed Sweet Potatoes  
Potato Au Gratin  
Herbed Grits  
Roasted Red Potatoes  
Baked Potatoes  
Twice Baked Potatoes





## *Starters*

Starters are a great way to add depth and interest to your menu. The below choices are priced per person and exclusive of service charge and tax.

## *Appetizers*

Lamb Chop with Mint Sauce

Shrimp Cocktail (5) 16/20 Count Shrimp

Shrimp Scampi (5) 16/20 Count Shrimp

Crab Cake with Remoulade Sauce

## *Soups*

Soup Du Jour

## *Salads*

All served entrees are accompanied by a Small House Salad or Small Caesar Salad which is included in the price of the entrée. To substitute one of the following salads just add the price that follows to the entrée price.

Greek Salad

Grilled Apple Salad  
with Pecans and Orange Tarragon Dressing

Spinach Salad  
with Bacon Dressing

Iceberg Lettuce wedge with Blue Cheese, Bacon and Ranch Dressing

Tomato and Mozzarella Salad  
with Basil and Olive Oil





## *Served Lunch Entrees*

A **minimum of 25 guests** is required to have multiple entrees. The club requires a final count for each entree supplied 3 days before your event. Entrees for vegetarian or medical requirements are not considered multiple entrees. If you select 2 entrees for your event, you will be charged the respective price of each entrée plus \$1.00 per person. If selecting three entrees you will be charged the respective price for each entrée plus \$3.00 per person. The maximum number of entrees you can select for your event is three. In the event you go over your final guaranteed number the amount charged will be for the higher priced entrée, plus \$3.00 per person and the entrée served may be Chef's choice.

### *Beef*

*Entrees are accompanied with oven roasted potatoes and Chef's Choice of Fresh Vegetable.*



**Sliced New York Strip**- served Medium in a Shallot Cabernet Sauce

**Yankee Pot Roast**- Braised Beef in its own juices with Root Vegetables and Potatoes

### *Poultry*

*Entrees are accompanied with Rice and Chef's Choice of Fresh Vegetables.*



**Chicken Piccata**- Boneless Chicken Breast in a sauce of Lemon, Capers, Parsley, & White Wine

**Stuffed Chicken**- Chicken Breast filled with Dried Fruit and a Cornbread Cassis Sauce

**Chicken Divan**-Chicken Breast stuffed with Broccoli and topped with Cheddar Cheese Sauce

**Chicken and Pasta**-Grilled Chicken over Penne Pasta in a Pesto Cream Sauce

### *Seafood*

*Entrees are accompanied with Rice and Chef's Choice of Fresh Vegetables.*



**Grilled or Poached Salmon** with Dill Sauce

**Shrimp Scampi**- Sautéed Large Shrimp served over Rice with Garlic, Parsley, and White Wine

**Flounder Florentine**- Fillets filled with Spinach over a Basil Sauce





Twin Crab Cakes- Two Crab Cakes served with a Side of Remoulade Sauce

## *Vegetarian*



Pasta Primavera- Penne Mixed with Spring Vegetables in a Pesto Sauce

Vegetable Plate- Chef's Choice of Grilled and Steamed Vegetables served with a Broiled Tomato

Wild Mushroom Risotto- with Saffron, Thyme, Parmesan Cheese, and Sun Dried Tomatoes,  
Served with Chef's Choice of Seasonal Vegetables

Vegetable Lasagna- Marinara Sauce, Ricotta Cheese, Zucchini, Yellow Squash, and Carrots

## *Quiche*

*Served with Chef's Choice of Fresh Vegetables.*



Quiche Lorraine- Classic Quiche with Bacon, Onion, and Swiss Cheese

Quiche with Broccoli and Cheese

Salmon Quiche

## *Signature Lunch Salads*

*Served with a Cup of Soup, Rolls & Butter.*



Cobb Salad- Diced Chicken, Bacon, Eggs, Avocado, Tomato, and Blue Cheese Served on Ice berg  
Lettuce

Ryder Platter- Chicken, Tuna, and Shrimp Salad with Fresh Fruit

Caesar Salad- Grilled Chicken, Romaine Lettuce, with Parmesan Cheese, Croutons, and Creamy  
Caesar Dressing  
*Substitute the Grilled Chicken for Salmon*  
*Substitute the Grilled Chicken for Shrimp*

Grilled Salmon Nicoise- Served with Potatoes, Tomato, Egg, Kalamata Olives, and Green Beans  
over Mesclun Greens and a Basil Vinaigrette





## *Served Dinner Entrees*

A minimum of 25 guests is required to have multiple entrees. The club requires a final count for each entree supplied 3 days before your event. Entrees for vegetarian or medical requirements are not considered multiple entrees. If you select 2 entrees for your event, you will be charged the respective price of each entrée plus \$1.00 per person. If selecting three entrees you will be charged the respective price for each entrée plus \$3.00 per person. The maximum number of entrees you can select for your event is three. In the event you go over your final guaranteed number the amount charged will be for the higher priced entrée, plus \$3.00 per person and the entrée served will be Chef's choice.

### *Combinations*

Grilled Salmon & Chicken Piccata

Petite Filet & Grilled Salmon

Petite Filet with Cabernet Sauce and Shrimp Scampi

Petite Filet & Crab Cake

Four Ounce Filet Mignon & Four Ounce Lobster Tail

### *Beef, Pork & Lamb*

*Entrees are accompanied with Oven Roasted Potatoes and Chef's Choice of Fresh Vegetables.*

New York Strip Steak- Twelve Ounces of Choice Beef with Three Peppercorn Sauce

Grilled Tenderloin of Beef- Choice Eight Ounce Filet served with a Wild Mushroom Demi-Glaze

Grilled Petite Filet-Six Ounce Cut

Prime Rib of Beef-Eleven Ounce cut of Slow Roasted Rib Eye (minimum of 10)

Rack of Lamb-Seared Double Chops with Mustard Rosemary Crust & Red Wine Sauce





**Stuffed Pork Chop**-Hearty Pork Loin Chop filled with Apples, Celery, and Raisons, served over a Sauce of Cinnamon, Ancho Peppers, & Honey

### *Poultry*

*Entrees are accompanied with Rice or Potato and Chef's choice of Fresh Vegetables.*



**Chicken Piccata**- Boneless Chicken Breast in a sauce of Lemon, Capers, Parsley, & White Wine

**Chicken Divan**- Chicken Breast stuffed with Broccoli and Topped with Cheddar Cheese Sauce

**Chicken Cordon Bleu**- Breast of Chicken Breaded and Filled with Swiss Cheese and Ham over a White Cheese Sauce

**Chicken Oscar**- Sautéed Breast with Crabmeat, Asparagus, and Hollandaise Sauce

**Chicken and Pasta**- Grilled Chicken over Penne Pasta in a Pesto Cream Sauce

### *Seafood*

*Entrees are accompanied with Rice or Potato and Chef's choice of Fresh Vegetables.*



**Stuffed Shrimp**- Four Count of Large Shrimp filled with Lump Crab Imperial

**Twin Crab Cakes**- Two Crab Cakes served with a side of Remoulade Sauce

**Shrimp Scampi**- Sautéed Large Shrimp served over Rice with Garlic, Parsley, and White Wine

**Grilled Salmon Fillet**- with Lemon and Basil

### *Vegetarian*



**Pasta Primavera**- Penne mixed with Spring Vegetables in a Pesto Cream Sauce

**Vegetable Plate**- Chef's Choice of Grilled and Steamed Vegetable served with a Broiled Tomato

**Wild Mushroom Risotto**-with Saffron, Thyme, Parmesan Cheese and Sun Dried Tomatoes, served with Chef's Choice of Fresh Seasonal Vegetables





Vegetable Lasagna- Marinara Sauce, Spinach, Ricotta Cheese, Zucchini, Yellow Squash,  
and Carrots

## *Desserts*

Prices are per person and exclusive of Tax and Service Charge.

Three Chocolate Cake

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New York Cheesecake with Strawberry Sauce

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Peanut Butter Cheesecake

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White Chocolate Bread Pudding

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House Made Pecan Pie with Whipped Cream

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Key Lime Pie with Whipped Cream

---

Vanilla or Chocolate Ice Cream with Chocolate Sauce

---

Fresh Seasonal Berries

---

Hot Fudge Brownie Sundae

---

Carrot Cake

A variety of other desserts are created in house. If you have a special dessert you would like us to make but do not see included on this list; please let us know and we will get the pricing and information to you.

## *Ice Cream Sundae Station*

(25 person minimum)

Vanilla, Chocolate, Peppermint and Strawberry Ice Cream

With Chocolate, Caramel, and Strawberry sauces, Whipped Cream and Assorted Toppings

