



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

New York Cheesecake with Strawberry Sauce

Peanut Butter Cheesecake

White Chocolate Bread Pudding

House Made Pecan Pie with Whipped Cream

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

