

Army Navy Country Club

1700 Army Navy Drive

Arlington, VA 22202

(fax) 703.521.3680

## ARMY NAVY COUNTRY CLUB

Established 1924

Catering Department

Catering Manager

703.521.6800 Ext. 1265

Special Events Coordinator

703.521.6800 Ext. 1220

# GOOD MORNING

*SERVED BREAKFAST, BREAKFAST & BRUNCH BUFFETS, ENHANCEMENTS*

### Notes:

- Final menu selections are due to the Catering Department a minimum of 14 days prior to the event date.
- Final numbers and meal counts (if applicable) are due to the Catering Department 5 business days prior to the event date.
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details).
- Buffet service is one hour.
- Buffet minimums are 25 people.



# GOOD MORNING

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## SERVED BREAKFAST SELECTIONS

*All Breakfast choices are served with chilled orange juice, assorted breakfast pastries, butter & preserves, freshly brewed 100% Columbian blend coffee, decaffeinated coffee, and a selection of fine herbal teas.*

**ENTRÉE SELECTIONS - CHOOSE ONE (price as listed);**

**CHOOSE TWO (price increases by \$ each); OR CHOOSE THREE (price increases by \$ each)**

## **COUNTRY SCRAMBLED EGGS...**

*Served with your choice of applewood smoked bacon, country sausage links or grilled Virginia sugar cured ham. Accompanied by our roasted breakfast potatoes.*

## **VANILLA CINNAMON FRENCH TOAST BREAD PUDDING...**

*Served with maple glazed chicken apple sausage, toasted pecan butter and warm maple syrup.*

## **THE CHEF'S FAVORITE...**

*Flaky puff pastry topped with creamed spinach Florentine, grilled and sliced Black Angus steak, asparagus spears, baked eggs, and fingerling potato shallot hash. Drizzled tableside with tomato hollandaise.*

## **CLASSIC EGGS BENEDICT...**

*Toasted English muffin halves layered with grilled Canadian bacon, shirred farm fresh eggs and buttery hollandaise sauce. Served with home fried potato gratin.*

## **THE OLD DOMINION BREAKFAST STRATA...**

*Combination of crusty bread, farm fresh eggs, exotic mushrooms, spinach and goat cheese baked en casserole served with oven roasted garden tomatoes and asparagus.*

## **ENHANCEMENTS...**

*Melon Ball "cocktail" macerated in mint & Midori*

*Raspberry oatmeal crème brûlée*

*Homemade granola parfait*

*Sliced fruit plate with lavender honey-poppy seed yogurt*

*Jumbo sticky bun*

*\*Egg beaters, egg white, turkey sausage or turkey bacon available upon request.*

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# GOOD MORNING

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## BREAKFAST BUFFETS

*All Breakfast Buffets are served with chilled orange, apple, cranberry, grapefruit, & tomato Juice; Chef's selection of pastries, muffins, danish and/or croissants; preserves, jams, sweet butter; freshly brewed 100% Columbian blend coffee, decaffeinated coffee, and a selection of fine herbal teas.*

### DAYBREAK EXPRESS

- ~Chilled fresh orange, cranberry, grapefruit, & tomato Juice
- ~Chef's selection of pastries, muffins, danish and/or croissants
- ~Preserves, jams, sweet butter
- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Freshly brewed regular & decaffeinated coffee & fine teas

### THE CLASSIC

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Farm fresh scrambled eggs
- ~Smoked bacon & country sausage links
- ~Traditional breakfast potatoes

### SIMPLY SOUTHERN

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Farm fresh scrambled eggs
- ~Grilled Virginia sugar cured ham
- ~Buttered Hominy grits with cheddar cheese
- ~Buttermilk biscuits & sausage gravy

### THE COUNTRY CLUB GRAND BUFFET

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Assorted cold cereals
- ~Slow cooked oatmeal, raisins, bananas & brown sugar
- ~Whole, skim & soy milk
- ~Greek & Vanilla yogurt with our granola, berries, & honey
- ~Maine's duck trap river oak smoked salmon & New York style bagels with all the traditional garnishes
- ~Thick-sliced french toast with warm maple syrup
- ~Farm fresh scrambled eggs
- ~Chicken apple sausage
- ~Lyonnaise potatoes

### ANCC CONTINENTAL

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Steel cut oats with brown sugar & raisins
- ~Greek & Vanilla yogurt with our granola, berries, & honey
- ~New York style bagels
- ~Plain & flavored whipped cream cheeses

### THE ARLINGTON BREAKFAST

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
- ~Steel cut oats with brown sugar & raisins
- ~Cold cereals with whole berries & bananas
- ~Whole, skim, & soy milk
- ~Greek & Vanilla yogurt with our granola, berries, & honey
- ~New York style bagels
- ~Plain & flavored whipped cream cheeses
- ~Soft scrambled eggs with sweet cream & chives
- ~Skillet breakfast potatoes
- ~Applewood smoked bacon & country pork sausage links

### THE NATION'S CAPITAL

- ~Fresh fruit shots of hawaiian pineapple, melons, & berries
  - ~Farm fresh scrambled eggs
  - ~Fresh corned beef hash
  - ~Cinnamon french toast with apple-pecan compote & maple syrup
  - ~Home fried potatoes
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# GOOD MORNING

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## ENHANCEMENTS

*Additions to any breakfast menu are based on the same guarantee as the menu chosen and are priced per person.*

### **COLD BOWL YOGURT ANTIOXIDANT STATION**

*Greek non-fat yogurt & low-fat vanilla yogurt  
Seasonal super fruits, bananas, assorted berries  
Cinnamon, agave nectar & granola*

### **EGGS MADE TO ORDER—ANY STYLE\***

*Farm fresh eggs, egg beaters, egg whites & omelets  
Cheddar, swiss & goat cheese  
Country ham, smoked bacon & smoked salmon  
Roma tomato, red onion & bell peppers  
Foraged mushrooms & baby spinach*

### **BELGIAN WAFFLE STATION\***

*Fresh baked malted vanilla belgian waffles  
Strawberries, shaved chocolate, whipped cream,  
caramelized cinnamon apples, chocolate sauce,  
toasted pecans, whipped butter & warm maple syrup*

### **SMOKED FISHES DISPLAY**

*Smoked Maine salmon, applewood smoked trout  
& smoked whitefish salad  
Butter lettuce, beefsteak tomato, red onion, capers,  
hard cooked egg, whipped cream cheese, NY Style Bagels*

## A LA CARTE ADDITIONS

Assortment of cold cereals & milk (whole, 2%, skim, soy)  
Individual flavored yogurts  
Hot ham & cheese croissants  
Sausage, egg & cheese biscuits  
Egg, cheese, & Canadian bacon on an English Muffin  
Egg & chicken sausage burrito wrap with tomato salsa  
Old fashioned slow cooked oatmeal with brown sugar & raisins  
Apple filled pancakes with pecan maple syrup  
Sweetened cheese filled blintzes with sour cream & berries  
Pain au Chocolate  
Warm sticky buns  
Classic donut assortment

*\*Requires a Culinary Attendant*

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# GOOD MORNING

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## BRUNCH AT THE CLUB

*Brunch buffets are served with chilled orange, apple, cranberry, grapefruit & tomato Juice; freshly brewed regular & decaffeinated coffee and a selection of fine herbal teas.*

### SLICED FRESH FRUIT & BERRIES

### SELECTION OF BREAKFAST BAKERIES

*Jams, jellies, honey & marmalade*

### SMOKED MAINE SALMON WITH NEW YORK STYLE BAGELS

*Cream cheese, sliced tomato, capers, Bermuda onions & lemons*

### ASSORTED CHEESES

*Fresh baked bread, nuts, dried fruit, grapes & crackers*

### SMOKED BACON & CHICKEN APPLE SAUSAGE

### CHEESE BLINTZES

*Sour cream & crushed berries*

### CINNAMON BRIOCHE FRENCH TOAST

### MADE TO ORDER EGG STATION\*

*Featuring farm fresh eggs, diced ham, onions, tomatoes, mushrooms, spinach, bell peppers, & cheddar cheese*

### SLICED YUKON GOLD POTATOES WITH CARAMELIZED SHALLOTS

### SEASONAL VEGETABLE MEDLEY

### CHOICE OF ONE, TWO, OR THREE ENTRÉES...

- ◆ SLICED SMOKED PORK LOIN WITH APPLE & ONION RELISH
- ◆ TWELVE GRAIN CRUSTED SALMON WITH GRAINY MUSTARD SAUCE
- ◆ PAN ROASTED CHICKEN BREAST WITH HERB BUTTER & CHABLIS JUS
- ◆ SEARED PETITE ANGUS BEEF TENDERS WITH MUSHROOM-TRUFFLE DEMI-GLACE
- ◆ PENNE PASTA WITH SWEET BASIL PESTO, GRAPE TOMATO & KALAMATA OLIVES

### DESSERT DISPLAY FEATURING THE BEST FROM OUR BAKE SHOP

ONE ENTRÉE SELECTION...

TWO ENTRÉE SELECTIONS...

THREE ENTRÉE SELECTIONS...

*\*Requires Culinary Attendant*

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# GOOD AFTERNOON

*SERVED LUNCHEES, LIGHT & EASY LUNCHEONS, LUNCH BUFFETS,  
ENHANCEMENTS, LUNCH ON THE RUN, PM MUNCHIES*

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# GOOD AFTERNOON

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## SERVED LUNCH SELECTIONS—A THREE COURSE MEAL

*All Lunch choices are served with your choice of starter, fresh baked rolls with sweet cream butter, your choice of dessert, freshly brewed coffee, decaffeinated coffee, and a selection of fine herbal teas.*

*Prices are listed with the entrée selection.*

### STARTER SELECTIONS - CHOOSE ONE

*Salad dressing is served on the salad*

*Each guest will be served the same starter*

### SOUPS

Traditional Army Navy bean soup, rosemary oil, crispy ham hock

Roasted tomato bisque with basil crostini

Roasted mushroom bisque with spanish sherry

New Orleans chicken and andouille gumbo

Chesapeake crab bisque

Maryland crab and corn tomato chowder

### SALADS

Romaine hearts with parmesan cheese, garlic crostini and classic caesar dressing

Sonoma field greens with European cucumbers, grape tomato, belgium endive and carrot curls  
drizzled with balsamic vinaigrette

Caprese salad with sliced vine ripened heirloom tomatoes, fresh milk mozzarella, micro basil, extra  
virgin olive oil and aged balsamic reduction with a reggiano cracker

Iceberg wedge chop salad with tomato, egg, red onion, cucumbers, feta cheese, pine nuts and  
kalamata olives with lemon-oregano vinaigrette

Baby spinach salad with cinnamon sugared pecans, grilled apples, belgium endive and smoked  
cheddar crisp in a maple-cider vinaigrette

Bistro Salad - Lyonnaise style with frisée, pancetta crisp, roasted fingerling potatoes,  
hard cooked eggs and stone ground mustard vinaigrette

Belgian endive, watercress, & radicchio salad with goat cheese, hazelnut oil & cranberry-balsamic  
gastrique

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# GOOD AFTERNOON

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## SERVED LUNCH SELECTIONS (CONTINUED)

ENTRÉE SELECTIONS - CHOOSE ONE (*price as listed*);

CHOOSE TWO (*price increases by \$1 each*); OR CHOOSE THREE (*price increases by \$3 each*)

### **PINOT NOIR BRAISED SHORT RIBS OF BEEF**

*Natural pan sauce, smoked onion mashed potato, pearl onions*

### **GRILLED CHICKEN PAILLARD**

*Caramelized shallot and herb risotto, sautéed broccolini, sun dried tomato-sage veloute*

### **ROASTED ATLANTIC COD**

*Fingerling potatoes, grilled corn chowder sauce, fried parsley*

### **GRILLED HONEY CURED PORK CHOP**

*Maple mashed Carolina sweet potatoes, braised country greens, roasted garden tomato, apple-rosemary pork jus*

### **HERB BAKED ANGUS MEATLOAF "MIGNON"**

*Forest mushroom pan gravy, roasted garlic red skin mashers, buttered English peas with caramelized shallots, crispy onion strings*

### **LEMON THYME ROASTED CHICKEN**

*Natural jus lié, savory mushroom bread pudding, buttered green beans with toasted almonds, charred lemon*

### **HONEY OAK GLAZED SALMON**

*Creamy white truffle parsnip-potato puree, frizzled leeks, baby carrots*

### **CHICKEN ROULADE**

*Herb crumb crust, prosciutto, sun dried tomato & spinach with truffle demi-glace, saffron risotto, asparagus spears*

### **CORIANDER DUSTED SEA BASS**

*Wilted spinach & arugula, prosciutto ribbons, pearl couscous, broiled vine ripened tomato, yellow pepper coulis*

### **ROASTED PETITE BEEF TENDER**

*Sliced over horseradish potato gratin, seasonal vegetables, Zinfandel bordelaise sauce*

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# GOOD AFTERNOON

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## SERVED LUNCH SELECTIONS (CONTINUED)

### DESSERT SELECTIONS

*Each guest will be served the same dessert*

*New York Style Cheesecake - Raspberry, shaved white chocolate & raspberry coulis*

*Tiramisu - Cappuccino crema, whipped cream & chocolate covered espresso beans*

*Strawberry Almond Shortcake - Real whipped cream, macerated berries & fresh mint*

*Granny Smith Apple Strudel - Butterscotch caramel sauce & vanilla bean anglaise*

*Old Fashioned Carrot Cake - Toffee rum sauce & cream cheese frosting*

*Southern Bread Pudding - Southern comfort praline sauce, crushed pecan brittle & Chantilly cream*

*Classic Double Chocolate Layer Cake - Chocolate ganache & vanilla whipped cream*

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# GOOD AFTERNOON

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## LIGHT AND EASY LUNCHEON SELECTIONS—A TWO COURSE MEAL

*Light and easy luncheons are complimented with your dessert selection (see previous page), freshly brewed coffee, decaffeinated coffee, and a selection of fine herbal teas. Prices are listed with the entrée selection.*

### SALADS\*

*Salad dressing is served on the salad; Fresh Baked Rolls with Sweet Cream Butter are served with salad selections*

#### GRILLED CHICKEN

*Hearts of romaine with grilled sliced chicken breast, shaved reggiano, crostini & garlic Caesar dressing*

#### SEARED RARE ASIAN TUNA SALAD

*Served over spicy Asian greens, soba noodles & spicy peanut dressing*

#### GRILLED STEAK SALAD

*Over baby greens and arugula, roasted fingerling potatoes, smoked mozzarella, roma tomato, frizzled onions, grilled peppers and horseradish spiked buttermilk dressing*

#### GINGER CHICKEN SALAD

*Romaine and watercress tossed with bean sprouts, snow peas, peanuts, mandarin oranges, water chestnuts, ginger soy marinated chicken breast, crispy won ton & sweet chili dressing*

#### GRILLED SALMON FILET SALAD

*On California field greens, marinated grilled vegetables & honey-dijon vinaigrette*

### SANDWICHES\*

#### SMOKED TURKEY & BRIE SANDWICH

*With cranberry horseradish mayonnaise on a freshly baked croissant served with herbed vegetable pasta salad*

#### SHAVED BLACK FOREST HAM & GRUYERE CHEESE SANDWICH

*Served with baby greens, tomato, Bermuda onions, dijon-honey mayonnaise, ciabatta roll and roasted mushroom potato salad*

#### SLICED ANGUS SIRLOIN SANDWICH

*Open faced on ciabatta bread with caramelized onion balsamic aioli, roasted tomato, pepper cress & blue cheese fingerling potato salad*

#### HERB GRILLED CHICKEN CLUB

*Havarti cheese, herbal mayonnaise, lettuce & tomato layered on fresh baked focaccia roll with cracked wheat salad*

*\*Add a cup of Soup...6*

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# GOOD AFTERNOON

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## LUNCH BUFFETS

All Lunch Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas, and iced tea.

### THE CORNER DELI

- Hand selected baby greens, market vegetables red wine-dijon vinaigrette
- Grilled vegetable salad, EVOO, sea salt, reduced balsamic
- Orzo pasta salad, feta cheese, kalamata olives, baby tomatoes, pesto
- Sliced ham, house roasted turkey breast, roast beef
- Havarti, swiss, cheddar, provolone
- Assorted breads
- Fresh house made potato chips
- Relish tray of kosher dills, sliced tomato, red onion, lettuce
- Dijon mustard, mayonnaise, creamed horseradish
- Assortment of fresh baked drop & bar cookies

### THE NEW YORKER

- Matzo ball chicken soup
- Fingerling potato salad, smokey bacon & mustard dressing
- Classic cole slaw with celery seed
- Marinated antipasti pasta salad with garlic & sweet basil pesto olive oil
- Mini potato knishes
- Warm shaved pastrami, lean corned beef, spicy kraut
- House roasted Angus beef & turkey breast
- Slices of New York cheddar & swiss cheeses
- Brown deli style mustard, Russian dressing, creamed horseradish, mayonnaise
- Kaiser rolls, Caraway rye, Italian rolls
- Deep dish apple pie, New York cheesecake, black & white cookies

### THE EXECUTIVE BOARDROOM LUNCHEON

- Cups of roasted tomato bisque, grilled cheese dippers
- Baby wedge salad, iceberg, smoked bacon, tomato, red onion, blue cheese
- Grilled chicken Caesar, garlic crostini, parmesan
- Seared tuna niçoise, egg, potato, haricot vert, tomato, lemon, capers
- Seared sirloin, caramelized onion, arugula, gorgonzola, ciabatta
- Petite turkey club, bacon, tomato, herb mayonnaise
- Monte cristo, ham, turkey, swiss, brioche
- Cubano, shredded pork, ham, pickles, swiss, grainy mustard
- Mini French pastries, dessert bars, edible shots

### BISTRO SANDWICHES & WRAPS

- Army Navy bean soup
- Romaine & watercress with roma tomatoes, gorgonzola & pine nuts with balsamic vinaigrette & ranch
- Grilled vegetable pasta salad
- Red bliss potato salad with bacon & thyme vinaigrette
- Smoked turkey wrap with baby greens, tomato, onion & bacon with pesto mayonnaise
- Rare roast beef, tomato, caramelized onion, Boursin cheese, & watercress on focaccia
- Grilled portabella mushroom, brie, sprouts, tomato & roasted garlic herb mayonnaise on ciabatta
- Black forest ham & dill havarti, dijonaise, & greens on croissant
- Grilled Asian chicken wrap with ginger hoisin BBQ, crunchy peanut slaw & cilantro
- House fried kettle chips
- Fudge nut brownies & butterscotch blondies

# GOOD AFTERNOON

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## LUNCH BUFFETS (CONTINUED)

*All Lunch Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas, and iced tea.*

### MEMORIAL LUNCHEON BUFFET

**CALIFORNIA FIELD GREEN SALAD WITH GARDEN VEGETABLES,  
BALSAMIC VINAIGRETTE AND RANCH DRESSING**

**SLICED MELONS AND FRESH PINEAPPLE GARNISHED WITH BERRIES AND GRAPES**

**ORZO PASTA SALAD WITH VEGETABLE CONFETTI**

#### CHOICE OF TWO OR THREE ENTRÉES...

- ◆ CHESAPEAKE CIOPPINO WITH ASSORTED SHELLFISH IN A  
ROASTED GARLIC TOMATO BROTH
  - ◆ HERB ROASTED BUTTER BASTED TURKEY BREAST,  
SAGE JUS LIÉ & EXOTIC MUSHROOMS
  - ◆ PINOT NOIR BRAISED BEEF SHORT RIBS WITH  
MUSHROOM SAUCE & CARAMELIZED PEARL ONIONS
- ◆ ROSEMARY GRILLED CHICKEN WITH ROASTED TOMATO,  
CIPPOLINI ONIONS & LEMON BUTTER SAUCE
- ◆ PENNE PASTA WITH GRILLED CHICKEN, GRAPE TOMATO,  
KALAMATA OLIVES & BASIL PESTO
  - ◆ MAPLE MUSTARD GLAZED PORK LOIN WITH  
APPLE ROSEMARY DEMI-GLACE
- ◆ GRILLED SALMON, FENNEL, MARINATED ARTICHOKE &  
CURED OLIVES IN LEMON CAPER BEURRE BLANC
- ◆ ROASTED VEGETABLE RAVIOLI WITH PARMESAN FONDUTA
- ◆ PEPPER SEARED HANGER STEAK WITH BALSAMIC ONIONS &  
BLACK PEPPER CABERNET REDUCTION

**CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS**

**FRESHLY BAKED ROLLS WITH SWEET BUTTER**

**ARRAY OF CAKES, PIES & SWEETS FROM THE BAKE SHOP**

TWO ENTRÉE SELECTIONS...

THREE ENTRÉE SELECTIONS...

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# GOOD AFTERNOON

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## THEMED LUNCH BUFFETS (CONTINUED)

All lunch buffets are served with freshly brewed regular & decaffeinated coffee, fine teas and iced tea.

### THE BACKYARD GRILL

- Yukon gold potato salad with egg & sweet pickles
- Creamy coleslaw with stone ground mustard
- Old fashioned macaroni salad
- Salt baked Idaho potatoes with sour cream & butter
- Basket of southern fried chicken, picnic-style
- Grilled Angus steak burgers
- Jumbo 1/4 pound natural beef hot dogs
- Assorted buns
- Cast iron dutch oven baked beans
- Sliced tomato, shaved onion, leaf lettuce
- Mustard, relishes & condiments
- Butterscotch blondies & lemon bars
- Pink lemonade

### SOUTH OF THE BORDER

- Red, white & blue tortilla chips with house made salsas
- Black bean & roasted corn salad with sweet red peppers
- Tossed greens with tomato, jicama, carrot & toasted corn vinaigrette
- Spanish rice with peppers, onions & cilantro
- Smokey & spicy chipotle black beans
- Spicy ground steak with tomato & ancho chile powder
- Tequila-lime grilled chicken fajitas with charred onions & peppers
- Crispy corn taco shells & soft flour tortillas
- Shredded romaine, diced tomato, sour cream, guacamole, jalapeños, mexican cheese
- Tequila lime tarts, traditional flan & dulce de leche cream with cinnamon churros

### COUNTRY BUFFET

- Corn chowder
- Bacon, lettuce & tomato salad with buttermilk ranch dressing
- Farmer's vegetable salad
- Black Angus meatloaf carving station with Yukon gold mashed potatoes & gravy\*
- Amish chicken pot pie
- Macaroni & cheese
- Sweet buttered corn on the cob
- Biscuits & sliced country bread with butter
- Apple & peach cobbler

### LITTLE ITALY BUFFET

- Nonna's pasta fagioli soup
- Caesar salad with parmigiano reggiano & garlic croutons
- Marinated mushroom salad
- Focaccia, ciabatta & Italian breadsticks
- Chicken parmesan
- Sweet Italian sausage with peppers & onions
- Fettuccini alfredo
- Roasted vegetable oreganato
- Tiramisu, cannoli & amaretto cheesecake

\*Requires a Culinary

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# GOOD AFTERNOON

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## THEMED LUNCH BUFFETS (CONTINUED)

*All lunch buffets are served with freshly brewed regular & decaffeinated coffee, fine teas and iced tea.*

### **MEDITERRANEAN**

- Variety of artisan breads, rolls, lavosh & pita
- Hummus, baba ghanoush & infused olive oil
- Romaine & baby greens with aged sherry vinaigrette
- Orzo pasta salad with kalamata olives, cucumbers & feta
- Antipasti platter with oven roasted tomato, artichokes, marinated olives, grilled fennel, cippolini onions & prosciutto
- Greek style sea bass with cold pressed olive oil & roasted artichoke piperade
- Traditional paella with chicken, shrimp & chorizo saffron rice
- Chicken breast with parmesan herb bread crumbs & lemon caper sauce
- Ratatouille
- Gnocchi al pomodoro, tomato marinara, cracked black pepper & fontina cheese
- Panna cotta with strawberries in balsamic syrup, baklava & tiramisu
- Whole fresh seasonal fruit

### BUFFET LUNCH ENHANCEMENTS

#### **SANDWICH GRIDDLE STATION\*...6**

*Pressed Cubano, Classic Rueben, Monte Cristo, and the Grilled Cheese*

#### **MEATBALL AND PROVOLONE CHEESE SANDWICH STATION\*...6**

*\*Requires Culinary Attendant*

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# GOOD AFTERNOON

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## LUNCH ON THE RUN

*All Box Lunches include a seasonal apple, flavored chips and a homemade cookie. Soft drink or bottle water are charged on consumption. You may choose up to three sandwiches for your event.*

### ALL LUNCH ON THE RUN SELECTIONS

#### CHOICE OF ONE SALAD

Roasted vegetable pasta salad

Red bliss potato salad

Cracked wheat tabbouleh salad

Roasted corn & black bean salad

#### CHOICE OF SANDWICH

##### **Smoked Turkey Breast and Havarti**

*Cranberry horseradish mayonnaise, baby greens & tomato on 12 grain bread*

##### **Rare Roast Beef and Boursin Cheese**

*Caramelized onion, roasted garlic aioli, watercress & black pepper on ciabatta*

##### **Black Forest Ham and Gruyere Cheese**

*Honey dijonnaise, baby greens & ripe tomato on a flaky croissant*

##### **Herb Grilled Chicken and Asiago**

*Arugula, tomato & balsamic vinaigrette on sun dried tomato focaccia*

##### **Grilled Portabella Wrap**

*Garlicky hummus, feta cheese, sprouts, red onion & kalamata olives in a soft tortilla*

##### **Tuna Salad Sandwich**

*Albacore tuna salad with red onions, celery & Old Bay on 12 grain bread*

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# GOOD AFTERNOON

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## PM MUNCHIES

*Per person pricing. Based on 30 minutes of service.*

### COOL & CRISP

The Club's crunchy granola  
Local organic & Greek yogurts  
Ginger peach compote  
Fresh berries  
Dried fruits & nuts  
Virginia honey on the comb  
Freshly brewed regular & decaffeinated coffee,  
fine teas

### COMFORT

Assorted cookies, warm from the oven  
Chocolate brownies  
Vanilla, strawberry & malted chocolate  
milkshake shooters  
Chilled milk & chilled chocolate milk  
Freshly brewed regular & decaffeinated coffee,  
fine teas

### MUNCHIES

Potato chips with caramelized onion dip  
Tortilla chips & house made salsas  
Pretzels with horseradish-bacon dip  
Roasted peanuts in the shell  
Bottles of chilled root beer & flavored sodas

### THE EL PASO

Tri color tortilla chips  
Fresh tomatillo, green & traditional salsas  
Warm chile con queso dip  
Sopapillas & churros with cinnamon sugar  
Ice cold lavender lemonade  
Citrus-mint iced tea

### THE ARENA

Warm jumbo pretzels with yellow mustard  
Stadium style nachos with tortilla chips, hot  
cheese sauce & pickled jalapeños  
Mini hot dogs & sliders with all the trimmings  
Bags of cracker jacks & roasted peanuts  
Assorted soft drinks  
Bottled sparkling & still mineral water

### THE ICE CREAM MAN

Assorted premium favorite ice cream & frozen  
fruit bars  
Pitcher of today's flavor smoothies  
Bottled sparkling & still mineral water  
Freshly brewed regular & decaffeinated coffee,  
fine teas

### MARKET FRESH

Sliced fresh fruit & berries  
Selection of cheeses, sliced baguette & crackers  
Crudités of garden vegetables with roasted red  
pepper hummus & herb buttermilk dip  
High energy trail mix  
Pitchers of fresh carrot-orange juice  
Bottled sparkling & still mineral water  
Freshly brewed regular & decaffeinated coffee,  
fine teas

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# GOOD EVENING

*HORS D'OEUVRES, STATION TO STATION, CARVING STATIONS,  
INTERACTIVE GRAZING STATIONS, SWEET TOOTH STATIONS*

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- Final numbers and meal counts (if applicable) are due to the Catering Department 5 business days prior to the event date.
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- Reception food service is one and a half hours.
- Culinary attendants are \$100 per hour.



# GOOD EVENING

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## HORS D'OEUVRES

*The minimum order is 50 pieces per item; additional quantities may be ordered in increments of 25.*

*Prices listed are per piece.*

### CHILLED

Wasabi Pea Crusted Ahi Tuna Tataki, Pickled Radish-Wakame Salad, Sweet Soy, Wasabi...

Petite Lobster Roll Slider, Lemon-Chive Aioli, Micro Lettuce...

American Caviar, Roasted Fingerling Potato, Crème Fraiche, Chive...

Vietnamese Shrimp or Vegetable Summer Roll, Peanut Sauce...

Seared Beef Tenderloin, Garlic Crostini, Onion Marmalade, Gorgonzola...

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Smoked Duck, Lingonberry, Sweet Potato Gaufrette...

Foie Gras Mousse, Brioche, & Fig Compote...

Cured Gravlax Salmon, Black Bread, Chive Crème Fraiche, Salmon Caviar...

Herbed Madras Curry Chicken Salad, Cashew, Mango Chutney, Pastry Crisp...

Curried Crab Salad on Endive Spears...

Smoked Trout, Granny Smith Apple, & Horseradish Cream...

### FROM THE FIRE

Lobster & Fontina Arancini, Tomato Fondue...

Crispy Local Oyster, Roasted Garlic Spinach Cream, Melted Brie...

New England Lobster Pot Pie...

Short Rib, Caramelized Onion & Fontina Panini...

Bacon Wrapped Dates Stuffed with Chorizo...

Crispy Duck Spring Roll, Spicy Plum Sauce...

Chicken Satay, Thai Peanut Sauce...

Petite Beef Bourguignon...

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Maryland Crab Cake, Brioche Crouste, Sherry Remoulade...

Tandoori Salmon Chile Lime Satay, Cucumber Raita, Cilantro Chutney...

Wild Mushroom Tart...

Brazilian Chimichurri Steak Satay...

Panang Spicy Curry Shrimp Firecracker Roll...

Chicken & Wood Ear Mushroom Chopstick Spring Roll...

Ratatouille Tarts, Warm Goat Cheese, Herbs de Provence...

Mini Cuban Sandwiches...

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# GOOD EVENING

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## HORS D'OEUVRES (CONTINUED)

*The minimum order is 50 pieces per item; additional quantities may be ordered in increments of 25.  
Prices listed are per piece.*

### CONES/SIPS/SPOONS

Crispy Rhode Island Calamari with Garlic Aioli...

Truffle Chive Frites...

“Steak and Eggs” - Angus Steak Tartare & Truffle Scrambled Eggs...

French Onion “Cappuccino”...

Oyster Shooter with Tabasco Mignonette...

Individual Crudit  Cocktail, Baby Farmers Market Vegetables, Green Goddess...

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Scallop & Rock Shrimp Ceviche with Tomato, Lime, Avocado...

Chilled Gazpacho...

Vidalia Soubise Bisque...

Classic Shrimp Cocktail...

Crispy Cone with Basil Goat Cheese, Olive & Grape Tomato...

Merlot Braised Short Rib & Truffle Potato Mousseline Spoon...

Braised Local Baby Beets, Stilton, Apple Gastrique, Candied Walnut...

### CLASSICS

Spinach & Feta Spanakopita...

Franks in a Blanket...

Tomato-Basil Bruschetta...

Hand Made Meatballs...BBQ, Swedish, Sweet & Sour...

Spicy Chicken Wings...

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Tempura Shrimp...

Angus Beef Sliders...

Hot Dog Sliders...

Pastrami Reuben Spring Roll...

Mini Gyro...

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# GOOD EVENING

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## STATION TO STATION

*Stations must be ordered for the guaranteed number of guests. Prices listed are per person.*

### PROSECCO & BRIE FONDUE

Toasted baguette, grilled local apple, grapes, crisp vegetables

### ARTISANAL CHEESE BOARD

Selection of hand crafted & small dairy farmstead cheeses paired with dried fruits, nuts, fig jam & fresh fruit garnishes, sliced baguettes, water crackers

### MEZZE & TAPAS TABLE

Red pepper hummus, tabbouleh, baba ghanouj, cured olives, marcona almonds, sheep's milk feta, stuffed grape leaves, roasted peppers, garlic confit, glazed cipolini onions, cured meats, pita, lavosh, flatbread, crostini

### MARKET HARVEST DISPLAY

Array of raw, blanched & grilled vegetables with green goddess dip & red pepper hummus

### CHARCUTERIE

Selection of dry cured meats, pates & terrine with pickled vegetables, assorted mustards & sliced rustic breads

### JAPANESE SUSHI SELECTION (based on 4 pieces per guest)

An artful display of traditional Nigiri Sushi, assorted Maki Rolls, and Sashimi with pickled ginger, wasabi, & brewed soy.

### FRESH FRUIT DISPLAY

Sliced seasonal melon & Hawaiian pineapple with ripe grapes & fresh berries

### CHILLED GRILLED VEGETABLES

Marinated and herb grilled vegetables drizzled with cold pressed olive oil, aged balsamic, sea salt & tellicherry pepper

### BREADS AND SPREADS

Delicious array of homemade dips accompanied by freshly baked breads & chips.

Select Three:

*~sun dried tomato hummus with sesame pita*

*~salsa roja and salsa verde with guacamole and tri-color tortilla chips*

*~spicy roasted eggplant baba ghanouj with lavosh*

*~caramelized onion dip and bacon horseradish dip with homemade potato chips*

*~chopped chicken liver mousse and smoked salmon spread with pumpernickel and rye toast points*

### POACHED WHOLE SALMON CHAUD FROID

Beautifully decorated with dilled cucumber crème fraiche, finely diced onions, sliced tomatoes, chopped egg, capers, parsley, horseradish cream, swedish dill mustard, toast points & black bread

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# GOOD EVENING

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## CARVING STATIONS

*Portions based on 4 ounces per person. ANCC culinarian required for every 75 guests.*

### **HERB ROASTED TOM TURKEY** *(serves up to 40 guests)*

Cranberry relish, sage pan gravy, petite croissants & cranberry corn muffins

### **SALMON COULBIAC** *(serves up to 25 guests)*

Filet of farm raised Atlantic salmon with exotic mushrooms, spinach & Boursin cheese baked in flaky puff pastry with lemon-chive Chardonnay butter

### **CLASSIC BEEF WELLINGTON** *(serves up to 15 guests)*

Tenderloin of beef wrapped in French pastry with mushroom duxelle and pâté de foie gras. Served with truffled Madeira Sauce.

### **COCHON DU LAIT (WHOLE SUCKLING PIG)** *(serves up to 75 guests)*

Natural jus, garlic-sour orange mojo, Caribbean baguette

### **STEAMSHIP OF BEEF** *(serves up to 120 guests)*

Served with assorted petite rolls, black pepper Merlot jus lié & creamed horseradish sauce

### **BROWN SUGAR & HONEY GLAZED VIRGINIA HAM** *(serves up to 40 guests)*

Imported dijon & stone ground grain mustards, buttermilk, sweet potato & cheese biscuits

### **HERB & CIDER BRINED ROASTED DUROC PORK STEAMSHIP ROAST** *(serves up to 50 guests)*

Local apple-spice compote, assorted mustards, whole grain rolls

### **LEG OF LAMB PERSILLADE** *(serves up to 30 guests)*

Rubbed with garlic, thyme, oregano & rosemary with rosemary lamb jus, sauce paloís, petite pain

### **GARLIC STUDED PRIME RIB OF BEEF** *(serves up to 30 guests)*

Creamy horseradish sauce, red wine jus, cocktail rolls

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# GOOD EVENING

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## INTERACTIVE GRAZING STATIONS

Prices are per person. \*ANCC culinarian required for every 75 guests.

### SOUP AND GOURMET BREAD STATION *served in shot glasses*

Maple butternut squash bisque, brown butter, candied pecans  
Heirloom tomato gazpacho, olive oil poached shrimp, avocado mousse  
Cream of forest mushrooms, spanish sherry, white truffle oil  
Artisan breads, lavosh & crisps  
Black olive tapenade, white bean & roasted garlic spread, infused virgin olive oil  
Herb-red pepper butter, sea salt farm butter

### PASTA STATION\*

Rustic crusty breads, extra virgin olive oil, parmesan, red pepper flakes, black pepper mill  
Select Three:

- ~Short rib bordelaise ravioli, truffle veal jus
- ~Penne pasta, tomato-basil marinara sauce
- ~Lobster & mascarpone ravioli, creamy vodka tomato sauce
- ~Potato gnocchi carbonara style, peas, pancetta, white truffle, asiago cream
- ~Four cheese tortellini, sun-dried tomato pesto, goat cheese
- ~Grilled vegetable ravioli, basil pesto alfredo
- ~Orcchiette, spicy fennel sausage, garlic broccoli rabe, roasted cherry tomatoes

### TUSCAN RISOTTO STATION\*

Arborio rice cooked to perfection—sautéed with...

Roasted garlic, baby shrimp, fresh spinach, exotic mushrooms, chicken breast, sun dried tomatoes & roasted red peppers. Drizzled with white truffle oil, shredded parmesan reggiano, black pepper, warm focaccia bread & crisp breadsticks.

### SPANISH PAELLA VALENCIA\*

Saffron scented rice sautéed with Littleneck clams, black mussels, bay shrimp, calamari & spanish chorizo sausage. Garnished with baby peas, pimentos & tomato with spanish olive oil, crispy grissini & herbed flatbread

\*Requires ANCC Culinarian

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# GOOD EVENING

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## INTERACTIVE GRAZING STATIONS (CONTINUED)

*Prices are per person. \*ANCC culinarian required for every 75 guests.*

### **MASHED POTATO BAR\***

Fresh trio of hand mashed potatoes: skin-on red bliss, Peruvian purple & maple scented Carolina sweet potatoes presented in a martini glass and topped with...

Sour cream, scallions, roasted garlic hummus, cheddar cheese, jalapeño pico de gallo, caramelized onions, goat cheese, horseradish, smoked bacon, free-range chicken confit, smoked Angus beef & lemon garlic rock shrimp

### **SOUTH OF THE BORDER\***

Marinated skirt steak, tequila lime grilled chicken, charred Texas onions & sweet peppers, warm flour tortillas, hand mashed guacamole, jalapeño pico de gallo, sour cream, shredded cheddar & monterey jack cheeses, tri-color tortilla chips & an array of fresh salsas

### **TANDOORI CHICKEN\***

Fresh chicken marinated in yogurt & spices served with naan bread, tomato-onion salad, coriander, tomato & cilantro chutneys, vegetable samosa & crisp pappadams

### **MAC & CHEESE BAR\***

Cavatappi pasta tossed in a creamy, rich four cheese béchamel sauce & customized for your personal touch..  
Roasted garlic, baby shrimp, fresh spinach, exotic mushrooms, chicken breast, sun dried tomatoes, roasted red peppers, thick applewood smoked bacon chunks, white truffle oil

*\*Requires ANCC Culinarian*

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# GOOD EVENING

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## STATIONS FOR YOUR SWEET TOOTH

*Prices are per person. \*ANCC culinarian required for every 75 guests.*

### CRÉPE STATION\*

Thin French style crêpes sautéed to order with assorted flavors...

Grand Marnier suzette, bananas foster, strawberries romanoff, chocolate hazelnut mousse, granny smith apples & maple cranberries

### VIENNESE STATION

Our pastry Chef's display of tortes, gateaux, French pastries, friandise, petites fours, chocolate-covered strawberries & assorted creations

### INTERNATIONAL COFFEES

Freshly brewed coffee with assorted flavor shots, assorted herbal & imported teas, whipped cream, white & dark chocolate shavings, cinnamon sticks, citrus zest & rock sugar sticks

### EPICUREAN CUPCAKE DISPLAY

A fantastic array of grown up cupcakes for the kid in all! Flavors include...

German chocolate, lemon chiffon, cappuccino, Cape Cod cranberry & gingerbread with crystal ginger & cinnamon butter cream

\*Requires ANCC Culinarian

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Army Navy Country Club  
1700 Army Navy Drive  
Arlington, VA 22202  
(fax) 703.521.3680

## ARMY NAVY COUNTRY CLUB

Established 1924

Catering Department  
Catering Manager  
703.521.6800 Ext. 1265  
Special Events Coordinator  
703.521.6800 Ext. 1220

# GOOD NIGHT

*SERVED DINNERS, DINNER BUFFETS, APPETIZERS & ENHANCEMENTS*

### Notes:

- Final menu selections are due to the Catering Department a minimum of 14 days prior to the event date.
- Final numbers and meal counts (if applicable) are due to the Catering Department 5 business days prior to the event date.
- When offering multiple entrees, additional fees apply (see contract for details).
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details).
- Buffet service is one and a half hours.
- Buffet minimums are 25 people.



# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL

*All Dinners are based on three course selections: a starter (soup or salad), an entrée, and a dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas. Prices are listed with the entrée selection.*

*Make your meal extra special by adding an appetizer course for a small supplement.*

## STARTER SELECTIONS - CHOOSE ONE

*Salad dressing is served on the salad*

*Each guest will be served the same starter*

### Baby Red & Green Romaine Salad

Creamy lemon-garlic vinaigrette, sun-dried tomato-basil relish, herbed crostini

### Belgian Endive, Watercress & Radicchio Salad

Roasted beets, goat cheese-hazelnut dressing, hazelnut oil, cranberry-balsamic gastrique

### Hearts of Romaine Salad

Grana Padano, garlic-parmesan crostini, classic Caesar dressing

Sonoma field greens with European cucumbers, grape tomato, Belgian endive & carrot curls drizzled with Cabernet vinaigrette

Arugula salad with crumbled blue cheese, Pinot poached pear, sweet & spicy walnuts & pancetta-Merlot vinaigrette

Watercress & curly endive salad with roasted ruby & gold beets, toasted walnuts, herb crusted goat cheese & shallot-Riesling vinaigrette

Tatsoi, mizuna & rocket salad with scallion, roasted Shiitake mushrooms, water chestnuts, carrots, sesame & yuzu-wasabi dressing with wonton frizzles

Baby spinach salad with cinnamon sugared pecans, grilled apples, Belgian endive & cheddar crisp in a maple-cider vinaigrette

Bistro salad - Lyonnaise style with frisée, pancetta crisp, roasted fingerling potatoes, hard cooked eggs & stone ground mustard-Moscato vinaigrette

Mediterranean martini salad - Marinated “chop” style salad with hearts of palm, artichoke hearts, Sicilian green & black olives, baby tomato & red onions topped with micro salad greens

Caprese salad with sliced vine ripened red & yellow tomato, fresh milk mozzarella, micro basil, extra virgin olive oil & aged balsamic reduction with a reggiano cracker

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# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

*All Dinners are based on three course selections: a starter (soup or salad), an entrée, and a dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas. Prices are listed with the entrée selection.*

*Make your meal extra special by adding an appetizer course for a small supplement.*

## STARTER SELECTIONS - CHOOSE ONE (CONTINUED)

*Salad dressing is served on the salad*

*Each guest will be served the same starter*

Roasted tomato-basil bisque, basil oil, aged cheddar “croutons”

Butternut squash soup, maple pecans, cinnamon crème fraiche

Creamy lump crab bisque, chive oil, petite crab cake

Maine lobster bisque, brandy, lobster puff, churned cream

Wild mushroom & spanish Madeira

Army Navy bean soup, rosemary oil, crispy ham hock

Creamy artichoke & brie

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## APPETIZERS

*Available with additional per person supplement*

### WILD & FORAGED MUSHROOM RISOTTO

Fresh herbs, white truffle oil, crispy leeks, orange-sage balsamic syrup

### ARTICHOKE & CHEVRE RAVIOLI

Fresh chive pasta, Champagne vin blanc, red pepper oil

### CHESAPEAKE JUMBO LUMP CRAB CAKE

Celery root remoulade, pullman tuile, romesco sauce

### TOMATO TART TATIN

Local goat cheese, crisp pastry leaves, herb salad

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# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

*The noted main course price is for a three-course meal, including your starter and dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas.*

ENTRÉE SELECTIONS - CHOOSE ONE (*price as listed*);

CHOOSE TWO (*price increases by \$1 each*); OR CHOOSE THREE (*price increases by \$3 each*)

### ~FROM THE SKY~

#### BALSAMIC GLAZED BREAST OF CHICKEN

*Locally raised Amish chicken stuffed with creamy brie & caramelized shallots, foraged mushroom-truffle risotto, swiss chard, baby tomatoes, roasted chicken jus lié*

#### GRILLED MARINATED CHICKEN PAILLARD

*Saffron Israeli cous cous, sautéed asparagus, tomato relish, citrus-herb butter*

#### PAN ROASTED FRENCH CUT CHICKEN BREAST

*Spinach-Shiitake mushroom forcemeat stuffing, Boursin potato purée, seasonal vegetables, natural reduction*

#### CRISPY ROULADE OF CHICKEN

*Prosciutto di parma, sun-dried tomato & baby spinach, mascarpone-basil polenta, tomato demi-glace*

### ~FROM THE LAND~

#### HERB SEARED PETITE FILET MIGNON & ZINFANDEL BRAISED BEEF SHORT RIBS

*Natural reduction, fondant potato, seasonal composition of vegetables*

#### BLUE CHEESE CRUSTED FILET MIGNON

*Fingerling potato-roasted corn hash, black pepper & Cabernet sauce with crispy tobacco onions*

#### SLICED NEW YORK SIRLOIN

*Pinot Noir sauce, horseradish potato gratin & five onion marmalade*

#### THE STEAKHOUSE FLAT IRON ANGUS STEAK

*Twice baked potato au gratin, creamed spinach stuffed roasted tomato, bordelaise sauce & passed béarnaise*

#### BALSAMIC GLAZED ANGUS BEEF SHORT RIBS

*Zinfandel reduction jus & smoked onion mashed potatoes*

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# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

*The noted main course price is for a three-course meal, including your starter and dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas.*

## ENTRÉE SELECTIONS - (CONTINUED)

### ~FROM THE SEA~

#### LOBSTER CRUSTED CHILEAN SEA BASS

*Lobster mousseline, fine herb brioche crumb, artichoke ravioli, meyer lemon-chive chardonnay vin blanc, artichoke purée, asparagus*

#### CHESAPEAKE CRAB CAKES

*Peruvian potato purée, bacon edamame succotash, stone mustard beurre blanc & sherry remoulade*

#### HERB SEARED SCOTTISH SALMON

*Tomato-Havarti risotto, leek fondue, sauce mornay*

#### ROASTED LINE CAUGHT COD

*Corn chowder sauce, thyme roasted fingerling potatoes & fried parsley*

#### MISO GLAZED BARRAMUNDI SEA BASS FILET

*Ginger-lemongrass jasmine rice, baby bok choy, sesame carrot salad, sake beurre blanc & sweet soy drizzles*

### ~SOMETHING DIFFERENT~

#### SAUTÉED TURKEY SCALOPPINI

*Exotic mushroom bread pudding, ginger sweet potatoes, sage pan jus, cranberry chutney, root vegetables*

#### MAPLE MUSTARD GLAZED PORK LOIN

*Roasted pork jus lié, seasonal vegetables, granny smith apple-smoked gouda risotto*

#### DIJON HERB CRUSTED PETITE LAMB RACK

*Syrah braised lamb shoulder, five mushroom-spinach polenta, rosemary lamb jus*

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# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

*The noted main course price is for a three-course meal, including your starter and dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas.*

### ENTRÉE SELECTIONS - (CONTINUED)

#### **~FROM THE FARMERS MARKET~**

*Priced with your main entrée selection for any that need a vegetarian option*

#### **SAVORY HERB CREPES**

*Local goat cheese, grilled seasonal squash, crispy spinach, creamed kale, smoked tomato coulis*

#### **VEGETABLE PASTA ROULADE**

*Ricotta, mozzarella, red & yellow tomato sauce, sweet basil pesto*

#### **RATATOUILLE BUNDLE**

*Roasted pepper cream, basil infused olive oil & black olive tapenade*

#### **MARINATED PORTABELLA MUSHROOM “MIGNON”**

*Herbed barley risotto, roasted pepper vinaigrette, crispy parsnip ribbons (vegan)*

#### **~PAIRED ENTRÉES~**

#### **BEEF Tournedo & Jumbo Lump Crab Cake**

*Potato-celeriac purée, tiny green beans, roasted pepper relish, Malbec sauce, lemon-shellfish beurre blanc*

#### **Pan Seared Filet Mignon & Organic Salmon Filet**

*Garlic confit sauce, citrus butter, fingerling potato & mushroom hash, thyme roasted roma tomato*

#### **Sautéed Breast of Chicken & Seared Filet of Chilean Sea Bass**

*Dry sherry cream, Morel mushrooms, smoked corn polenta cake, rainbow chard*

#### **Pepper Crusted Petite Beef Tenderloin**

*Lobster mashed potatoes, roasted garlic shrimp, whittled asparagus & baby carrots, Escoffier's bordelaise sauce*

#### **Chesapeake Bay Chicken**

*Fresh lump crabmeat, dry sherry cream, smoked corn polenta cake, rainbow chard*

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# GOOD NIGHT

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## SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

*The noted main course price is for a three-course meal, including your starter and dessert. All meals are served with fresh baked rolls with sweet cream butter, coffee, decaffeinated coffee, and a selection of fine herbal teas.*

## DESSERT SELECTIONS

Pear & Frangipane Tart - *shortbread crust, almond crumble, amaretto anglaise, caramelized pear, chantilly cream*

Flourless Chocolate Tort - *dark chocolate ganache glaze, chantilly cream, fresh raspberries, raspberry coulis*

Caramelized Apple Cheesecake - *graham cracker crust, New York style cheesecake, caramelized local apples, salted caramel sauce, cinnamon anglaise*

Opera Tart - *café au lait cream, sweet cream, cocoa dust*

Double Dark & White Chocolate Mousse - *Godiva chocolate sauce, chocolate tuile, vanilla bean chantilly*

New York Cheesecake - *crushed berry sauce, real whipped cream, shaved white chocolate*

Sweet Potato Pecan Pie - *praline sauce, cinnamon cream*

Key Lime Pie - *graham cracker crust, raspberry coulis*

Raspberry Chocolate Truffle Cake - *rich ganache, raspberry-Chambord coulis*

Gingerbread Cream Cake - *cinnamon butter cream, candied ginger anglaise*

Deep Dish Apple Pie - *streusel crumbles, butterscotch caramel*

Chocolate Cappuccino Tart - *mocha latte sauce, whipped cream, cocoa dust*

## PREMIUM DESSERT SELECTIONS...

Coconut Mango Panna Cotta - *exotic fruit relish, ginger biscotti, pineapple chip, toasted coconut*

Lemon Meringue Tart - *raspberry coulis, candied lemon*

Local Apple Galette Tart - *puff pastry, Frangipane, cinnamon praline caramel*

Milk Chocolate Crunch Bar - *praline, hazelnut brittle, Frangelico anglaise*

Tahitian Vanilla Crème Brûlée - *burnt sugar crust, whipped cream, berries, sugar cookie*

Chocolate Bombe - *genoise, chocolate cream, bittersweet mousse, white chocolate anglaise*

### UPGRADE YOUR DINNER...

Bottled sparkling and still mineral water...on consumption

Artisan bread baskets with flavored spreads... (per table)

Amuse bouche from the Chef...

Intermezzo sorbet...

Fraindise... (per table)

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# GOOD NIGHT

## DINNER BUFFETS

All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.

### THE COUNTRY CLUB PERSONAL DINNER BUFFET

ARTISAN BREAD BASKET, LAVOSH, SWEET CREAM BUTTER

CALIFORNIA FIELD GREENS WITH ASSORTED DRESSINGS

CLASSIC CAESAR SALAD, GARLIC CROUTONS, REGGIANO

#### PLEASE SELECT TWO ADDITIONAL SALADS:

- ◆ Vine ripe tomato & fresh mozzarella salad, basil chiffonade, extra virgin olive oil, aged balsamic syrup
  - ◆ Thai peanut noodle salad, baby shrimp, calamari, bean sprouts, coriander
- ◆ Antipasti pasta salad, cured meats, Italian cheeses, marinated vegetable, Sicilian olives, oregano vinaigrette
  - ◆ Grilled chicken Greek chopped salad, feta cheese, cucumbers, olives
    - ◆ Waldorf salad, granny smith apples, walnuts, celeriac
- ◆ Roasted beet root salad, truffle vinaigrette, walnuts, watercress, local goat cheese

#### PLEASE SELECT YOUR ENTREES:

TWO ENTRÉE SELECTIONS...

THREE ENTRÉE SELECTIONS...

- ◆ Marinated hanger steak, Merlot bordelaise, crispy tobacco onions
- ◆ Roasted chicken breast, herbs de provence, lemon-thyme natural jus
- ◆ Vermont turkey breast roulade, butter basted, granny smith apple, pancetta, brioche, dried cranberries, sage jus lié
  - ◆ Penne pasta, baby spinach, kalamata olives, grape tomatoes, sweet basil pesto
- ◆ Applewood smoked pork loin, crushed rosemary, braised shallots & Calvados demi-glace
- ◆ Chesapeake cioppino, tomato-garlic broth, chardonnay, aromatic vegetables, assorted seafood, Old Bay
  - ◆ Rigatoni pasta, sweet & hot Italian fennel sausage, roasted peppers, rapini, cured olives
  - ◆ Braised beef short ribs, Pinot Noir braising jus, balsamic glazed cippolini onions
    - ◆ Filet of salmon, twelve grain crust, stone ground mustard cream
    - ◆ Za'atar rubbed leg of lamb, minted pesto, rosemary lamb jus
- ◆ Blue cheese crusted petite tenders of beef, cracked pepper-Cabernet reduction sauce
  - ◆ Miso glazed sea bass, black & white sesame, sake butter sauce, pickled ginger
- ◆ Boneless breast of chicken sautéed with fresh herbs, garlic, exotic mushroom & sun-dried tomato velouté
- ◆ Fresh mozzarella & oven roasted tomato ravioli, tomato fondue, basil oil, ricotta salata, peppery arugula

CHEF'S SELECTION OF SEASONAL VEGETABLES & STARCH TO COMPLIMENT YOUR CHOICES

OUR PASTRY CHEF'S SELECTION OF SWEETS & TREATS FROM THE BAKE SHOP



# GOOD NIGHT

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## SPECIALTY DINNER BUFFETS

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### ONE NIGHT IN ITALY

*Each table will be presented with fresh baked Focaccia, Ciabatta & Italian Breadsticks, sun-dried tomato butter, roasted garlic olive oil & olive tapenade*

Italian Wedding Soup

Hand tossed Caesar salad, garlic croutons, parmesan cheese

Caprese salad, fresh mozzarella, ripe tomatoes, torn basil & aged balsamic

Marinated mushroom & artichoke salad, sweet roasted peppers & roasted garlic

Chicken saltimbocca, prosciutto, sage, fontina cheese, marsala laced portobello mushroom sauce

Sweet fennel Italian sausage with peppers & onions over pasta marinara

OR

Crispy eggplant parmesan, ricotta cheese, basil pesto, marinara sauce

Mussels & clams zuppa de pesce, roasted garlic, oregano, tomato-Pinot Grigio broth

Roasted vegetable oreganato

Tiramisu

Cannoli

Orange panna cotta

### TEXAS GRILLE BUFFET

Chopped lettuce salad, hickory smoked bacon, tomato & green onion with crumbled blue cheese

Hoppin' John salad, black eyed peas & roasted sweet bell pepper strips with herb infused oil

Roasted sweet potato salad, Texas sweet onions & barbeque vinaigrette

Cornbread & buttermilk biscuits

Dry rubbed brisket of beef, tomato & green chile salsas, & ancho chile jus

BBQ slow cooked baby back ribs, honey molasses 'Q sauce

Grilled breast of chicken, with tequilla, lime & Cilantro

Fire roasted corn, red pepper & jalapeño "porridge"

Grilled vegetables with sage infused olive oil

Texas salt baked potato bar, herbed sour cream, scallions, cheddar cheese, smokehouse bacon & butter

Fresh seasonal fruit cobbler

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# GOOD NIGHT

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## SPECIALTY DINNER BUFFETS (CONTINUED)

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### PARIS...THE CITY OF LIGHTS

Baguettes & ficelles with sweet cream butter

Haricot vert & fingerling potato salad, champagne-black truffle vinaigrette

Hand selected baby greens, classic red wine-tarragon vinaigrette

Grilled tuna niçoise salad with classic garnishes

French cheese & pâté display, cornichons, pickled vegetables & country mustard

Roast duckling over cassoulet beans with garlic sausage

Lamb shanks braised in beaujolais, paysanne cut mire poix vegetables & natural jus lié

Classic southern France bouillabaisse, tomato-fennel fumet & saffron rouille

Boulangier potatoes

Ratatouille

Crème brûlée

Mini Éclairs & napoleons

### INDIAN SPICE MARKET

Warm toasted nan bread with sweet cream yogurt butter

Samosa & crispy pappadams, cilantro & tomato chutneys

Chickpea salad, lemon olive oil

Tomato onion salad with fresh coriander

Chicken tikka masala, sweet bell peppers

Tandoori grilled leg of lamb, yogurt & Tandoori spices

Fresh steamed vegetables with Madras curry

Basmati rice pullao

Minted fruit salad with lavender honey

Medjool date & pistachio bread pudding

Candied ginger & saffron custard

---

# GOOD NIGHT

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## SPECIALTY DINNER BUFFETS (CONTINUED)

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### AN EVENING AT THE CLUBHOUSE\*

Chesapeake crab bisque

Baby spinach salad, dried apples, toasted walnuts & Shenandoah chèvre with Cava Rose vinaigrette

Mixed garden greens, grape tomatoes & smoked mozzarella with basil-Merlot vinaigrette

Classic Caesar salad, garlic croutons, parmesan cheese

#### Carving Stations\*

Roast strip loin of beef, creamy horseradish sauce & dijon mustard

Butter basted Tom turkey, cranberry chutney & tarragon mustard

Virginia style shrimp & grits, smoked gouda & sage with local mushrooms

Pan seared rockfish & sautéed lump crab with lemon chive sauce

Lemon scented seasonal vegetables

Steamed new potatoes with parsley butter

Rustic bread display

Chocolate marble cheesecake

Strawberry shortcakes

Virginia peanut crunch cake

Regular & diet soft drinks

Sparkling & still mineral water

\*requires two ANCC Culinarians

---

# GOOD NIGHT

---

## SPECIALTY DINNER BUFFETS (CONTINUED)

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### THE VIRGINIA COUNTRYSIDE

Spicy peanut soup  
Buttermilk biscuits, country bread & corn muffins  
Farmhouse butter, honey  
Virginia field greens, farmers market vegetables, smoked bacon  
Smokey tomato vinaigrette, creamy buttermilk-black pepper dressing  
Hoppin' John salad of aromatic rice, peppers & fresh herbs  
Mac & cheese, baked cavatappi with smoked gouda, cheddar goat cheese, buttered crumbs  
Braised local green beans, garlic, stewed tomato  
Herb roasted country chicken breast with 'natural gravy'  
Smoked pork loin, corn & bacon succotash, sour mash jus  
Local flounder, cornbread stuffing, chive vin blanc  
Warm apple blackberry cobbler, vanilla pouring custard

### FLAVORS OF THE CHESAPEAKE

Chesapeake Bay cream of crab bisque, lump crab & brandy  
Whole grain & artisan baked rolls  
Creamy butter, sea salt  
Baby spinach salad, roasted apple, sugared pecans, Local Goat Cheese, Maple-Cider Vinaigrette  
Green Bean & Fingerling Potato Salad, Chives, truffle vinaigrette  
Seasonal vegetables from the farmers market  
Crab imperial crusted rockfish  
Rappahannock River oyster stew, bay little necks, celery cream  
Smoked pork loin, corn & bacon succotash, sour mash jus  
Black Angus beef brisket, braised in Cabernet Franc, root vegetables  
Virginia peanut crunch cake, red velvet cake, deep dish apple crumble pie

---

# GOOD NIGHT

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## SPECIALTY DINNER BUFFETS (CONTINUED)

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### DINNER WITH JEFFERSON IN PARIS

On Each Table

Baguettes & Ficelles with Sweet Cream Butter & Fleur de Sel

*Served First Course*

Classic South of France Bouillabaisse  
Tomato-Fennel Fumet, Aromatics, Saffron Rouille

~~~

Haricot Vert & Fingerling Potato Salad  
Champagne-Black Truffle Vinaigrette

Baby Greens, Shaved Radish, Soft Herbs  
Classic Red Wine & Maille Dijon Vinaigrette

Grilled Tuna Nicoise Salad  
Traditional Garnishes, Lemon-Caper Vinaigrette

French Cheeses & Charcuterie Display  
Cornichons, Pommery Mustard, Spiced Fruit Compote

Roast Duckling  
Cassoulet Beans, Garlic Sausage, Duck Confit

Lamb Shanks in Beaujolais  
Slow Braised, Paysanne Cut Mire Poix, Natural Jus Lié

Boulangier Potatoes & Ratatouille

Crème Brûlée, Éclairs & Napoleons

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# GOOD NIGHT

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## SPECIALTY DINNER BUFFETS (CONTINUED)

*All Dinner Buffets are served with freshly brewed regular & decaffeinated coffee, fine teas & iced tea.*

### AN EVENING AT THE CLUB INSPIRED BY OUR REGIONAL HOME

On Each Table

Assorted Petite Biscuits, Artisan Rolls, Cornbread, Creamy Butter, Local Honey, Sea Salt

*Served First Course*

Traditional Mid-Atlantic Turtle Soup  
Stewed Turtle Meat, Barley, Sherry-Tomato Broth

~~~

Baby Arugula Salad  
Amish Chicken Confit, Preserved Lemon, Sliced Grapes, Vinaigrette

Roasted Rainbow Beet Salad,  
Watercress, Candied Walnuts, Bay Blue Cheese, Gastrique

Monticello Garden Salad  
Fresh Link Farm Spicy Greens, Raw and Cooked Farm Vegetables, Everona Piedmont  
Cheese, Black Pepper-Buttermilk Dressing

Leek & Potato Flatbread  
Yukon Gold Potatoes, Melted Leeks, Local Goat Cheese, Extra Virgin Olive Oil

Local Pan Roasted Trout Filets  
Aromatic Wild Rice, Green Beans Amandine, Parsley, Lemon-Caper Butter Sauce

Amish Chicken Roulade  
Black Truffle Mousse, Path Valley Baby Vegetables, Swiss Chard, Potato Puree, Madeira Jus

Ale Braised 1855 Beef Short Ribs  
Local Angus Beef, Root Vegetables, Onion Mostarda, Roasted Fingerlings

*Sides to Share (placed on each guest table)*

Seared Brussel Sprouts - House Made Jowl Bacon, Toigo Orchard Apples  
Baked Macaroni & Cheese - Hand Rolled Pasta Noodles, Aged Cheddar Sauce  
Fried Potatoes - Parsley, Garlic, Sieved Egg

Apple Crumble, Chocolate Cremeaux with Toasted Marshmallow,  
Syllabub with Spiced Seasonal Fruit Composition

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# FOR THE KIDDOS

*SERVED MEALS FOR THE KIDS, 12 AND UNDER; BUFFET FOR THE KIDS*

Notes:

- Final menu selections are due to the Catering Department a minimum of 14 days prior to the event date.
- Final numbers and meal counts (if applicable) are due to the Catering Department 5 business days prior to the event date.
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details).



# FOR THE KIDDOS

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## SERVED MEAL SELECTIONS—A THREE COURSE MEAL

*All kiddos will receive the same meal unless there is a dietary restriction*

### KIDDOS THREE COURSE MEAL

#### STARTER SELECTIONS

Cup of creamy tomato soup, with crackers of course!

Fresh fruit & berries cup

Carrots & celery sticks, with creamy ranch dip

Your own mini salad with croutons, tomatoes and lots of ranch dressing!

#### ENTREE SELECTIONS

Crispy Chicken Fingers - with French fries with barbeque & honey mustard for dipping

Grilled Hamburger - plain or with melted American cheese with French fries

Grilled Double Decker Grilled Cheese - with tomato soup dip & French fries

Grilled Boneless Chicken Breast - with today's fresh vegetable & mashed potatoes

Mac & Cheese - or is it cheese & mac?! Served with today's fresh vegetables

Pasta - with your choice of tomato sauce or butter and lots of parmesan

The following sides are available for substitution to customize your meal:

Today's Fresh Vegetable, French Fries, Mashed Potatoes, Steamed Rice, Fresh Fruit

#### DESSERT SELECTIONS

Ice Cream Sundae - chocolate & vanilla ice cream with chocolate sauce, whipped cream, cherry

Milk & Cookies - fresh baked chocolate chip cookies with ice cold milk

Sorbet & Berries - cool sorbet with fresh berries & strawberry sauce

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# FOR THE KIDDOS

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## BUFFET FOR THE KIDS

*All Buffets for Kids are served with juice boxes and bottled water.*

### KIDDOS BUFFET

#### SNACKS & SMALL BITES—SELECT TWO

Local apple wedges with homemade peanut butter & “ants on a log”

Cups of local tomato soup & grilled cheese sticks

Cheese, crackers & grapes

Dips & chips...baked pita triangles, baby carrots & celery sticks with sweet red pepper hummus & buttermilk ranch dip

Baked tortilla chips with homemade mild salsa & guacamole

Chopped salad cones, tomato, carrots, cucumber, croutons, ranch dressing

Turkey & swiss roll-up “sushi”

#### EXTRA STUFF—SELECT TWO

Tater tots!!

Chilled watermelon wedges

Mini loaded baked potatoes

Grilled vegetable kabobs

Baked sweet potato wedge fries

Copper pennies...glazed carrots

Mashed taters

Ice cold orange wedges & grapes

#### BIG PLATES—SELECT TWO

Ground turkey tacos, flour tortillas, crispy shells & all the fixin’s

Baked cheese quesadillas stars

Mac & cheese, cheese & mac

Meatloaf cupcakes with whipped potato frosting

Oven fried fresh fish sticks with tartar sauce

Cheeseburger burritos

Pretzel crusted baked all white meat chicken fingers

Fresh baked Virginia ham & cheese calzones

Sloppy Joe turnovers

Grilled chicken on a stick

Mini meatball sliders with tomato sauce & melted mozzarella

Grilled chicken on a stick with peanut butter dipping sauce

Everyone’s favorite chicken fingers with BBQ, ranch & honey mustard

Jumbo franks in a blanket

#### THE BEST FOR LAST—SELECT TWO

Yogurt berry smoothies & homemade granola bars

Frozen bananas dipped in chocolate

Jumbo just baked chocolate chip cookies & ice cold milk

Cup cakes!

S’mores bars

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# CHEERS

## *OPEN BAR, CASH BAR, BEVERAGE STATIONS*

### Notes:

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- Final numbers and meal counts (if applicable) are due to the Catering Department 5 business days prior to the event date.
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details) except for cash bar prices. Cash bar prices include tax and service charge.
- Open bars and limited open bars (no hard liquor) are charged on consumption.
- Bartenders are \$75 per bartender for 3 hours. Each additional hour is \$25 per bartender.
- Cash bars require a cashier. Event host can provide a cashier, or ANCC can provide one for \$75 for the event.
- ANCC is a non cash facility; therefore, for cash bars, the host is responsible for bringing cash in for the starting bank, and is to take all cash home at the end of the event. ANCC is not responsible for cash left at the Club.
- Self serve bar stations can have any beverage except for hard liquor. These are charged on consumption.



# OPEN CONSUMPTION BAR

BARTENDERS: \$75 PER BARTENDER FOR 3 HOURS; \$25 FOR EACH ADDITIONAL HOUR

| Mixed Drinks - Please Pick One Tier |                                      |                                           |
|-------------------------------------|--------------------------------------|-------------------------------------------|
| Call Liquor -<br>\$8 (per drink)    | Premium Liquor -<br>\$10 (per drink) | Premium Plus Liquor -<br>\$12 (per drink) |
| Tito's Handmade Vodka               | Absolut Vodka                        | Grey Goose Vodka                          |
| Beefeater Gin                       | Tanqueray Gin                        | Bombay Sapphire Gin                       |
| Bacardi Light Rum                   | Mount Gay Rum                        | Myers Rum                                 |
| Jim Beam Bourbon                    | Makers Mark Bourbon                  | Woodford Reserve Bourbon                  |
| Seagrams VO Whisky                  | Jack Daniels Whiskey                 | Jack Daniels Whiskey                      |
| Dewars                              | Crown Royal Whisky                   | Crown Royal Whisky                        |
| Jose Cuervo Gold Tequila            | JW Red                               | JW Black                                  |
| Triple Sec                          | Hornitos Black Barrel                | 1800 Reposado Tequila                     |
|                                     | Triple Sec                           | Cointreau                                 |

| Beer - Choose up to 4 Beers       |                                  |                                       |
|-----------------------------------|----------------------------------|---------------------------------------|
| Domestic Beer<br>\$5 (per bottle) | Premium Beer<br>\$6 (per bottle) | Craft Beer<br>\$7 (per bottle)        |
| Budweiser                         | Corona                           | Dogfish Head IPA                      |
| Coors Lite                        | Heineken                         | Sierra Nevada Pale Ale                |
| Miller Lite                       | Samuel Adams                     | Lagunitas Pilsner                     |
| Michelob Ultra                    |                                  | Allagash White<br>Belgian style wheat |

| Bubbles & More!                                                       |
|-----------------------------------------------------------------------|
| Wycliff, Champagne, CA<br>\$23 per bottle                             |
| Domain Ste. Michelle, Brut,<br>Columbia Valley, WA<br>\$28 per bottle |
| Bloody Mary Carafe's<br>\$35 per carafe                               |

| Wine - Please Pick One Tier         |                                           |                                   |
|-------------------------------------|-------------------------------------------|-----------------------------------|
| Tier One - \$23 (per bottle)        | Tier Two - \$28 (per bottle)              | Tier Three - \$35 (per bottle)    |
| Canyon Road, Pinot Grigio, CA       | Greystone, Chardonnay, CA                 | Santa Barbara, Chardonnay, CA     |
| Canyon Road, Chardonnay, CA         | Placido, Pinot Grigio, Italy              | 10 Span, Pinot Gris, CA           |
| Canyon Road, Cabernet Sauvignon, CA | Brancott, Sauvignon Blanc, New Zealand    | Lost Angel, Pinot Noir, CA        |
| Canyon Road, Merlot, CA             | Botalcura, Merlot, Chile                  | Kenwood Vineyards, Merlot, CA     |
| Canyon Road, White Zinfandel, CA    | Montes Classic, Cabernet Sauvignon, Chile | Avalon, Cab Sauv, Napa Valley, CA |

| Soda                                                                                                |
|-----------------------------------------------------------------------------------------------------|
| Coca Cola, Diet Coke<br>Sprite, Ginger Ale<br>Club Soda, Tonic<br><br>(Can be on bar or as station) |

| Mimosa Station                                                                                                                                                                     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Assortment of Orange, Pineapple,<br>Cranberry, & Grapefruit Juice<br>\$3.00 per person<br><br>Orange Slices, Raspberries,<br>Blueberries, Sliced Strawberries<br>\$5.00 per person |

| Ice Tea & Lemonade             |
|--------------------------------|
| \$8<br>per pitcher (bar)       |
| \$2.00<br>per person (station) |

| Coffee & Hot Tea Station |
|--------------------------|
| \$2.00<br>per person     |

# TICKET (CASH) BAR

BARTENDERS: \$75 PER BARTENDER FOR 3 HOURS; \$25 FOR EACH ADDITIONAL HOUR

CASHIERS: \$75 FOR THE EVENT OR HOST PROVIDED

ANCC IS A NON-CASH FACILITY

| <b>Mixed Drinks</b><br><i>Pick one tier</i> | <b>Call Liquor</b> | <b>Premium Liquor</b> | <b>Premium Plus<br/>Liquor</b> |
|---------------------------------------------|--------------------|-----------------------|--------------------------------|
| Price per drink:                            | \$                 | \$                    | \$                             |

| <b>Domestic Beer</b><br><i>per bottle</i> | <b>Premium Beer</b><br><i>per bottle</i> | <b>Craft Beer</b><br><i>per bottle</i> | <b>Soda</b><br><i>per glass</i> |
|-------------------------------------------|------------------------------------------|----------------------------------------|---------------------------------|
| \$                                        | \$                                       | \$                                     | \$                              |

| <b>Wine</b><br><i>Pick one tier</i> | <b>Tier One</b> | <b>Tier Two</b> | <b>Tier Three</b> |
|-------------------------------------|-----------------|-----------------|-------------------|
| Price per drink:                    | \$              | \$              | \$                |

| <b>Champagne</b><br><i>Pick one</i> | <b>Wycliff</b> | <b>Domain Ste.<br/>Michelle</b> |
|-------------------------------------|----------------|---------------------------------|
| Price per drink:                    | \$             | \$                              |

\*SEE THE OPEN BAR PAGE FOR BEVERAGE OPTIONS\*

PRICES LISTED FOR TICKET BAR ARE INCLUSIVE OF TAX AND SERVICE CHARGE

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# AFTERNOON TEA

### Notes:

- Final menu selections are due to the Catering Department a minimum of 14 days prior to the event date.
- Final numbers are due to the Catering Department 5 business days prior to the event date.
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details).
- Food service is one and a half hours.
- Tea minimums are 10 people.

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# Afternoon Tea

The prices listed are exclusive of tax and service charge.

All options include coffee, decaffeinated coffee & a selection of fine herbal teas.

| CLASSIC TEA                  | DELIGHTFUL TEA               | FANCY TEA                     |
|------------------------------|------------------------------|-------------------------------|
| <i>Pick 6 Hors d'oeuvres</i> | <i>Pick 8 Hors d'oeuvres</i> | <i>Pick 10 Hors d'oeuvres</i> |
| \$                           | \$                           | \$                            |

### HORS D'OEUVRES

*Served buffet style*

- ✦ Smoked salmon, American caviar, crème fraiche, pumpernickel bread
  - ✦ English cucumber with dill & lemon chevre
  - ✦ Asparagus roulade, prosciutto, basil mascarpone butter
    - ✦ Black truffle egg salad
    - ✦ Curried chicken salad with mango chutney
  - ✦ Caroline shrimp bouche with avocado butter & dill
    - ✦ Upland cress & Boursin on ficelle
- ✦ Virginia country ham, petite sweet potato biscuit, mustard-poppy seed butter
  - ✦ Sliced beef tenderloin, gorgonzola butter
  - ✦ Strawberry tarts with pastry cream
  - ✦ Raspberry frangipane petit fours
    - ✦ Fresh baked scones
  - ✦ White & dark chocolate dipped strawberries
    - ✦ Napoleans & Cream Puffs

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# ANCC CUSTOM CAKES

*WE OFFER CAKES FOR MANY DIFFERENT OCCASIONS. WE ARE ABLE TO WORK WITH YOU & YOUR IMAGINATION TO CREATE THE PERFECT CAKE FOR YOUR EVENT. WITH A WIDE VARIETY OF FLAVORS TO CHOOSE FROM, LET US HELP YOU CREATE A LASTING IMPRESSION. IT'S NOT JUST A CAKE, IT'S A MEMORY!*

### Notes:

- Custom Cake orders are due to the Catering Department a minimum of 14 days prior to the event date.
- All prices listed in this document are exclusive of sales tax and service charges (see contract for details).
- Text included in the price
- There will be an enhancement fee determined by the pastry chef for any visual/picture decorations (ex. company logos or photos)



# ANCC CUSTOM CAKES

---

| CAKE FLAVORS |              |               |
|--------------|--------------|---------------|
| Vanilla      | Double Fudge | Carrot Cake   |
| Red Velvet   | Lemon        | Lemon-Coconut |

| ICING        |                   |
|--------------|-------------------|
| Buttercream  | Chocolate Ganache |
| Cream Cheese | Chantilly Cream   |

| CAKE FILLINGS |                   |                 |
|---------------|-------------------|-----------------|
| Mousse        | Chocolate Ganache | Buttercream     |
| Lemon Curd    | Pastry Cream      | Chantilly Cream |

| FRESH FRUIT LAYER \$1 PER PERSON UPCHARGE |             |
|-------------------------------------------|-------------|
| Strawberries                              | Raspberries |
| Blackberries                              | Blueberries |

## SPECIALTY CAKES

### TIRAMISU CAKE

*chocolate cake with coffee mascarpone mousse*

### PEANUT BUTTER FUDGE CAKE

*chocolate cake with peanut butter mousse & dark chocolate ganache*

### TRIPLE CHOCOLATE MOUSSE CAKE (\$2 PER PERSON UPCHARGE)

*chocolate cake with trio of dark chocolate, milk chocolate,  
& white chocolate mousses*

### STRAWBERRIES & CREAM

*yellow cake with vanilla bean chantilly & fresh strawberries*

### BLACK FOREST CAKE

*dark chocolate cake with cherry filling and a vanilla and chocolate chantilly*

---



# ANCC CUSTOM CAKES

| ROUND CAKE |          |       |
|------------|----------|-------|
| Size       | Servings | Price |
| 6 inch     | 4-6      |       |
| 8 inch     | 8-10     |       |
| 10 inch    | 12-14    |       |
| 12 inch    | 16-18    |       |
| 16 inch    | 20-24    |       |

| SQUARE CAKE |          |       |
|-------------|----------|-------|
| Size        | Servings | Price |
| 6 inch      | 4-6      |       |
| 8 inch      | 8-10     |       |
| 10 inch     | 12-14    |       |
| 12 inch     | 16-18    |       |
| 16 inch     | 20-24    |       |

| SHEET CAKE   |          |       |
|--------------|----------|-------|
| Size         | Servings | Price |
| Half 11 x 15 | 30-34    |       |
| Full 18 x 26 | 60-70    |       |

| Cupcakes                      |          |       |
|-------------------------------|----------|-------|
| Size                          | Servings | Price |
| 1 Dozen<br>(Increments of 12) | 12       |       |

\*Available in all flavors except Triple Chocolate Mousse\*

Enhance your ANCC custom cake by adding a scoop of vanilla or chocolate ice cream... per person

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## GOURMET DINING

*DEDICATED TO THE GOURMET IN YOU...*

*Whether it's called a Chef's Table, Degustation, or Tasting Menu, the perfect epicurean experience awaits you. Our award winning Executive Chef and his team of culinarians will customize a seasonal multi course menu prepared for you and your guests and served with white glove perfection. Expert wine pairings from our cellar are also available.*

*The menu is written entirely based on your preferences and the seasons using local, hand crafted ingredients together with classical techniques & craftsmanship perfected over decades of passion and dedication. Due to the special nature of these events, a minimum of 8 people is required with a maximum of 50 guests. Your menu will include the Chef's selection of five hors d'oeuvres as your party gathers and a special Amuse Bouche at your table.*

*A few sample menus are available as examples however the possibilities are as endless as the imagination so sit back and enjoy...*

*Cook often and eat well,*

*Tim Recher, CEC  
Executive Chef*



# GOURMET DINING

---

## SAMPLE MENUS

### AMUSE BOUCHE

\*\*\*

### TERRINE OF HUDSON VALLEY FOIE GRAS

TOASTED BRIOCHE, SAUTERNES GLACE, LAVENDER HONEY

\*\*\*

### HAWAIIAN BLUE PRAWNS & LOBSTER QUENELLES

TENDER MACHE, BRANDY-ROCK SHRIMP INFUSION

\*\*\*

### SMOKED PHEASANT CONSOMMÉ WITH BLOOD ORANGE ESSENCE

STUFFED MOREL MUSHROOMS, GARNI

\*\*\*

### PETITE GRUYERE & WHITE TRUFFLE FONDUTA

CRISP ASIAN PEARS, SLICED FICELLE

\*\*\*

### APRICOT GERANIUM SORBET

\*\*\*

### NOISETTES OF ELYSIAN FARMS LAMB & BOAR TENDERLOIN

SWEET SHALLOT MARMALADE, PENCILS OF ASPARAGUS

\*\*\*

### WHITE CHOCOLATE AMARETTO MOUSSE IMPERIAL

JOCANDE SPONGE AND LAVENDER SPUN SUGAR

### CAFÉ

\*\*\*

### FRIANDISE

---

# GOURMET DINING

---

## SAMPLE MENUS

### AMUSE BOUCHE

\*\*\*

### CONFIT OF KENNEBUNKPORT LOBSTER

YUKON POTATO GAUFRETTE, SILVER THYME ESSENCE

\*\*\*

### REMY LOUIS XIII CURED LOIN OF WILD RABBIT

RAGOUT OF FLAGEOLET BEANS, TRUFFLE JUS

\*\*\*

### SMOKED PHEASANT CONSOMMÉ WITH BLOOD ORANGE ESSENCE

PORCINI CUSTARD, CEPES POWDER

\*\*\*

### JAPANESE MIZUNA & TATSOI SALAD

GOLDEN CHAMPAGNE EMULSION

\*\*\*

### ENGLISH CHANNEL DOVER SOLE WITH BLACK PEPPER MERINGUE

ROASTED BLACK TRUMPET MUSHROOMS, TART RASPBERRY BEURRE BLANC

\*\*\*

### BLACK CURRANT-CABERNET SORBET

\*\*\*

### STUFFED CLASSICAL CHATEAUBRIAND WITH BLUE CRAB & TARRAGON

SAFFRON ABORIO RICE, SAUCE PERIGOURDINE

\*\*\*

### WARM HARLEQUIN SOUFFLÉ

GRAND MARNIER ICE CREAM

### CAFÉ

\*\*\*

### FRIANDISE

---

# GOURMET DINING

---

## SAMPLE MENUS

### MAINE SMOKED SALMON

*CORN BLINI, SHAVED FENNEL, PICKLED RED ONION,  
CITRUS CRÈME FRAICHE, CHIVE OIL, AMERICAN CAVIAR*

\*\*\*

### SEARED DIVER SCALLOP

*SAFFRON GNOCCHI, ROCK SHRIMP, CIPPOLINI, CHEVRE*

\*\*\*

### DUCKLING CONSOMMÉ

*DUCK CONFIT-PORCINI AGNOLOTTI*

\*\*\*

### BABY GREENS SALAD

*RED WINE-HERB VINAIGRETTE, POACHED SECKLE PEAR  
FALLEN GORGONZOLA SOUFFLÉ, TOASTED WALNUT PALMIER*

\*\*\*

### INTERMEZZO

\*\*\*

### SPICED AMERICAN BISON

*ROOT VEGETABLE PAVE, TRUFFLED PARSNIP PUREE,  
TELLICHERRY PEPPER-ZINFANDEL BORDELAISE*

\*\*\*

### WHIPPED DOUBLE CREAM BRIE

*BAGUETTE, MACHE, LEMON OIL*

\*\*\*

### STUDY OF CHOCOLATE

*WARM COCONUT CHOCOLATE SIP, WHITE CHOCOLATE GELATO,  
GIANDUJA CHOCOLATE-HAZELNUT TART, GOLD WHIPPED CREAM*

\*\*\*

### CAFÉ

\*\*\*

### FRIANDISE

---

# GOURMET DINING

---

## SAMPLE MENUS

### CHEF'S AMUSE BOUCHE

\*\*\*

### DUELING FOIE GRAS

*CURED TORCHON, KILN DRIED CHERRIES, HERB LEAVES, SEL GRIS  
PORT WINE SEARED, BRIOCHE, LAMBS LETTUCE, OVEN-DRIED BLACK FIG*

\*\*\*

### OXTAIL CONSOMMÉ

*CONFIT RAVIOLINI, PARISIAN ROOTS*

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### FRISEE SALAD

*MAILLE DIJON VINAIGRETTE, HOUSE MADE PANCETTA LARDONS  
FINGERLING CRISPS, POACHED QUAIL EGG, WHITE TRUFFLE OIL*

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### "OCEAN & EARTH"

*PAN ROASTED MONKFISH TAIL, BRAISED OXTAILS, SALSIFY,  
CEPES, MICRO CHERVIL, PARSLEY OIL*

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### INTERMEZZO

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### SPICED VENISON

*BUTTERNUT SQUASH, TRUFFLED PARSNIP PUREE,  
ROOT VEGETABLES, BRAISED SHALLOTS*

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### BITTERSWEET PLANTATION'S GABRIEL

*ASH WASHED AGED CHEVRE  
RUBY & GOLD BEETS, BABY BEET GREENS, BEET SYRUP*

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### WARM CHOCOLATE DECADENCE

*MINTED RASPBERRY ESSENCE, CRISPY TUILE  
RASPBERRY-WHITE CHOCOLATE ICE CREAM*

### CAFÉ

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### FRIANDISE

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