

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

Club 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 designed for 90 minutes of service.
- Buffet minimums are 15 people.



GOOD MORNING

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

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.

**upgrade your Benedict with Maryland style crab cakes...33*

GOOD MORNING

BREAKFAST BUFFETS

Breakfast buffets are designed for 90 minutes of service.

DAYBREAK EXPRESS...

Chef's Selection of Breakfast Bakeries

Preserves, Jams, Sweet Butter

Fresh Orange, Cranberry, Grapefruit, & Tomato Juices

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas

Add some sliced fruit and breakfast sandwiches to upgrade your day

ANCC CONTINENTAL...

Fresh Fruit Shots of Hawaiian Pineapple, Melons, & Berries

Classic Oatmeal with Brown Sugar & Raisins

Nonfat Greek & assorted flavored Yogurts

Assortment of Pastries, Muffins, Danish, & Croissants

Preserves, Jams, Sweet Butter

New York Style Bagels w/ Plain & Flavored Cream Cheeses

Fresh Orange, Cranberry, Grapefruit, & Tomato Juices

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas

THE ARLINGTON BUFFET...

Freshly Sliced Hawaiian Pineapple, Melons, Berries & California Grapes

Assortment of Breakfast Pastries, Sweet Butter & Preserves

Fresh Orange, Cranberry, Grapefruit, & Tomato Juices

Freshly Brewed Regular & Decaffeinated Coffee, Fine Teas

SELECT TWO...

Smoked Bacon

Country Sausage Links

Grilled Ham Steaks

Chicken Apple Sausage

Corned Beef Hash

Turkey Sausage Patties

SELECT ONE...

Farm Fresh Scrambled Eggs

Quiche Lorraine

Egg White, Spinach,
Mushroom, & Goat Cheese
Frittata "Muffins"

Cinnamon French Toast

Sweetened Cheese Blintzes with
Berries & Sour Cream

SELECT ONE...

Traditional Home Fries

Potatoes O'Brien

Hash Browns

Southern Grits

GOOD MORNING

ENHANCEMENTS

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

Breakfast buffets are designed for 90 minutes of service.

EGGS MADE TO ORDER—ANY STYLE*...

Farm Fresh Eggs, Egg Beaters, Egg Whites, & Omelets

Prepared with: Cheddar, Swiss, Goat Cheese

Country Ham, Smoked Bacon, Smoked Salmon

Roma Tomato, Red Onion, Bell Peppers,

Foraged Mushrooms, Baby Spinach

SMOKED FISH DISPLAY...

Smoked Maine Salmon with all the classic garnishes to

include Butter Lettuce, Beefsteak Tomato, Red Onion,

Capers, Hard Cooked Egg, Whipped Cream Cheese

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

GREEK YOGURT SMOOTHIE BAR*...

Greek Non Fat Yogurt, Low Fat Vanilla Yogurt

Seasonal Fruits, Bananas, Assorted Berries

Cinnamon, Agave Nectar, Protein, Flax, Chia, Kale, Spinach

Juices, Whole, Skim, & Almond Milk

**Action Station Requires Culinary Attendant at \$125 for 90 minutes*

A LA CARTE ADDITIONS

Assortment of cold cereals, granolas, & chilled milk...

Individual flavored yogurts...

Fresh sliced melon, pineapple, grapes, and berries...

Classic Oatmeal with brown sugar & raisins...

Breakfast English Muffin with egg, cheddar, Canadian bacon...

Breakfast Burrito Wrap, scrambled eggs, pepper jack cheese, salsa, sausage...

Ham, Egg, & Cheese Croissants...

Bacon, Egg, & Cheddar stuffed Buttermilk Biscuits...

GOOD MORNING

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

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

*Fennel Dusted Salmon with orange butter sauce

*Pan Roasted Chicken Breast with herb butter & Chablis jus

*Red Wine Braised Short Ribs of Angus Beef with button mushrooms & pearl onions

*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...

**Action Station Requires Culinary Attendant at \$125 for 90 minutes*
