

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 AFTERNOON

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

### 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.
- Buffet minimums are 15 people.



# 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

*Each guest will be served the same starter*

### SOUPS

Traditional Army Navy Bean Soup

Roasted tomato bisque with “cheese toast”

Roasted mushroom bisque with spanish sherry

Hearty Vegetable Minestrone with pesto toast

Chesapeake crab bisque

ANCC's favorite clam chowder

### SALADS

*Salad dressing is served on the side*

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

Sonoma Field Greens

European cucumbers, grape tomato, belgian endive and carrot curls with balsamic vinaigrette

Caprese Salad

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

Tomato, red onion, cucumbers, blue cheese with creamy blue cheese

Baby Spinach Salad

Cinnamon sugared pecans, grilled apples, belgian endive and cheddar crisp with maple-cider vinaigrette

Baby Kale Salad

Pomegranate, cornbread croutons, pickled red onions, goat cheese with lemon-tahini dressing

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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 BEEF SHORT RIBS...**

*Natural pan sauce, smoked onion mashed potato, pearl onions, roasted heirloom carrots*

### **GRILLED CHICKEN BREAST...**

*Exotic mushroom risotto, sautéed broccolini, warm sun dried tomato relish, sage madeira reduction sauce*

### **FRESH SAUTÉED TROUT AMANDINE...**

*Wild rice pilaf, fresh green beans with toasted almonds, lemon-brown butter sauce*

### **HERB BAKED ANGUS MEATLOAF ...**

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

### **THYME ROASTED FRENCH CUT BREAST OF CHICKEN...**

*Pan roasted fingerling potatoes, seasonal market vegetables, Dijon jus*

### **GRILLED SALMON FILET...**

*Fresh asparagus, mushroom-farro ragout, persillade tomato, balsamic butter*

### **ROASTED PETITE BEEF TENDER...**

*Three cheese 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*

Classic New York Style Cheesecake - *Macerated fresh strawberries, chantilly cream*

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

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

Chocolate Pretzel Bread Pudding - *Salted caramel, chantilly cream*

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

Deep Dish Apple Pie - *Caramel sauce, cinnamon-cider anglaise*



# 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 CAESAR...

*Hearts of romaine with grilled sliced chicken breast, sundried tomato-basil compote, shaved Reggiano, Crostini, and Garlic Caesar Dressing*

#### ASIAN GRILLED SHRIMP SALAD...

*Served over spicy Asian greens, soba noodles, water chestnuts, crispy wontons, with 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*

#### GRILLED CHICKEN GREEK SALAD...

*Chopped romaine & baby greens, lemon-oregano marinated chicken breast, tomato, cucumber, red onion, Kalamata olives, feta cheese, stuffed grape leaves, pita crisp and oregano-red wine vinaigrette*

#### GRILLED SALMON FILET SALAD...

*Marinated whole grains, dried cranberries, roasted vegetables, goat cheese, balsamic-grainy mustard vinaigrette*

### SANDWICHES\*

#### SMOKED TURKEY & BRIE SANDWICH...

*With cranberry horseradish mayonnaise on herb focaccia bread served with herbed vegetable pasta salad*

#### 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

*Lunch buffets are designed for 90 minutes of service.*

### THE CORNER DELI...

- \* Hand Selected Baby Greens, Market Vegetables, Red Wine-Dijon Vinaigrette
- \* Grilled Vegetable Salad, Extra Virgin Olive Oil, Sea Salt, Reduced Balsamic Vinaigrette
- \* Orzo Pasta Salad, Feta Cheese, Kalamata Olives, Baby Tomatoes, Pesto
- \* Sliced Ham, House Roasted Turkey Breast, Roast Beef
- \* Havarti, Swiss, Cheddar, Provolone
- \* Fresh House Made Potato Chips
- \* Relish Tray of Kosher Dills, Sliced Tomato, Red Onion, Lettuces
- \* Dijon Mustard, Mayonnaise, Creamed Horseradish
- \* Assorted Fresh Baked Sliced Breads and Rolls
- \* Assortment of Fresh Baked Drop & Bar Cookies
- \* Regular & Decaffeinated Coffee, Fine Teas

### THE EXECUTIVE BOARDROOM LUNCHEON...

- \* Cups of Roasted Tomato Bisque with Grilled Cheese Dippers
- \* Baby Wedge Salad, Iceberg, English Cucumber, Tomato, Red Onion, Blue Cheese
- \* Grilled Chicken Caesar, Garlic Crostini, Parmesan
- \* Seared Tuna Nicoise, Egg, Potato, Haricot Vert, Tomato, Lemon, Capers
- \* ANCC Classic Reuban, Cornbeef, Swiss, 1000 Island, Kraut, Rye Bread
- \* 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
- \* Regular & Decaffeinated Coffee, Fine Teas

### BISTRO SANDWICHES & WRAPS...

- \* Roasted Fresh Tomato-Basil Soup
- \* Romaine & Watercress w/ Tomatoes, Gorgonzola, Pine Nuts w/ Balsamic Vinaigrette & Ranch
- \* Grilled Vegetable Pasta Salad
- \* Red Bliss Potato Salad with Bacon and Thyme Vinaigrette
- \* Smoked Turkey, Baby Greens, Tomato, Onion, and Bacon with Pesto Mayonnaise Wrap
- \* Rare Roast Beef, Tomato, Caramelized Onion, Boursin Cheese, and Watercress on Focaccia
- \* Grilled Portabella Mushroom, Hummus, Tomato, Baby Greens, and Roasted Garlic Herb Mayonnaise on Ciabatta
- \* Black Forest Ham and Dill Havarti, Dijonaise, and Arugula on a Croissant
- \* Grilled Asian Chicken Wrap with Ginger Hoisin Barbeque, Crunchy Peanut Slaw and Cilantro
- \* House Fried Kettle Chips
- \* Fudge Nut Brownies and Butterscotch Blondies
- \* Regular & Decaffeinated Coffee, Fine Teas

# GOOD AFTERNOON

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## LUNCH BUFFETS (CONTINUED)

*Lunch buffets are designed for 90 minutes of service.*

*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...

- ◆ HERB ROASTED TURKEY BREAST, SAGE AND ONION STUFFING,  
CLASSIC GRAVY
  - ◆ PINOT NOIR BRAISED BEEF SHORT RIBS WITH  
CARAMELIZED PEARL ONIONS
  - ◆ ROSEMARY GRILLED CHICKEN, MUSHROOM-MARSALA  
WINE REDUCTION
- ◆ PENNE PASTA WITH GRILLED CHICKEN, GRAPE TOMATO,  
KALAMATA OLIVES & BASIL PESTO
  - ◆ MAPLE MUSTARD GLAZED PORK LOIN WITH  
APPLE ROSEMARY DEMI-GLACE
  - ◆ MAPLE DIJON GLAZED FILETS OF SALMON
- ◆ 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)

*Lunch buffets are designed for 90 minutes of service.*

*Inquire with catering for custom written menus from our culinary team.*

### SOUTH OF THE BORDER...

- \* Chicken Tortilla Soup
- \* Red, white, & blue tortilla chips with house made salsas
- \* Black bean and roasted corn salad with sweet red peppers
- \* Tossed greens with tomato, jicama, carrot, and toasted corn vinaigrette
- \* Spanish rice with peppers, onions, and cilantro
- \* Smoky and spicy chipotle black beans
- \* Spicy ground steak with tomato and ancho chile powder
- \* Tequila-Lime Grilled Chicken Fajitas with charred onions & peppers
- \* Crispy corn taco shells and soft flour tortillas
- \* Shredded romaine, diced tomato, sour cream, guacamole, and jalapenos
- \* Cinnamon Sugar Sopapillas with spiced chocolate dipping sauce
- \* Regular & Decaffeinated Coffee, Fine Teas

### LITTLE ITALY BUFFET...

- \* Nonna's Minestrone soup
- \* Caesar salad with parmigiano reggiano and garlic croutons
- \* Sliced vine ripened tomato and fresh mozzarella with torn basil and aged balsamic
- \* Focaccia, ciabatta, and Italian breadsticks with infused olive oil
- \* Eggplant Parmesan
- \* Chicken Marsala
- \* Sweet Italian sausage with peppers and onions
- \* Fettuccini Alfredo
- \* Roasted vegetable oreganato
- \* Tiramisu & mini cannoli
- \* Regular & Decaffeinated Coffee, Fine Teas

### THE BACKYARD GRILL...

- \* Sour cream-dill red potato salad
  - \* Sweet bell pepper vinegar slaw
  - \* Old fashioned macaroni salad
  - \* House made BBQ spiced fresh potato chips
  - \* Sweet corn on the cob with honey butter, sriracha butter, & cilantro lime butter
  - \* Basket of southern fried chicken, picnic-style
  - \* Grilled Angus steak burgers
  - \* Grilled all natural beef hot dogs
  - \* Cast iron Dutch oven baked beans
  - \* Sliced tomato, shaved onion, leaf lettuce
  - \* Mustard, relishes, and condiments & rolls/buns
  - \* M & M Cookies & Lemon Bars
  - \* Regular & Decaffeinated Coffee, Fine Teas
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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.*

*You may choose up to three sandwiches for your event.*

### ALL LUNCH ON THE RUN SELECTIONS...

#### **CHOICE OF ONE SALAD**

Balsamic-Caprese Pasta Salad

Sour Cream & Dill Potato Salad

Cous Cous Salad with Roasted Vegetables

Chilled Marinated Chopped Vegetable & Farro Salad

#### **CHOICE OF SANDWICH**

**Smoked Turkey Breast and Havarti**

*Cranberry horseradish mayonnaise, baby greens & tomato on ciabatta roll*

**Rare Roast Beef and Boursin Cheese**

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

**Black Forest Ham and Gruyere Cheese**

*Honey dijonnaise, baby greens & ripe tomato on a crusty herb roll*

**Herb Grilled Chicken Club Wrap**

*Mixed greens, tomato, spicy-avocado ranch, bacon in a tomato tortilla wrap*

**Mediterranean Pita Wrap**

*Garlicky hummus, feta cheese, arugula, marinated cucumber, pickled red onion & kalamata olives in a soft pita*

**Tuna Salad Sandwich**

*Albacore tuna salad with red onions, celery & Old Bay with lettuce & tomato stuffed in a pita pocket*

# GOOD AFTERNOON

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## PM MUNCHIES

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

### COMFORT...

Assorted warm from the oven cookies

Chocolate brownies

Vanilla, strawberry & malted chocolate  
milkshake shooters

Chilled milk & chilled chocolate milk

Freshly brewed regular & decaffeinated coffee,  
fine teas

\*Add Chef's Salty Snack Mix for just \$2 more!

### MUNCHIES...

Potato chips with caramelized onion dip

Tortilla chips & house made salsas

Pretzels with horseradish-bacon dip

Mixed Nuts

Fresh Brewed Iced Tea & Lemonade

### THE EL PASO...

Tri color tortilla chips

House made salsa and guacamole

Warm chile con queso dip

Churros with cinnamon sugar

Fresh Brewed Iced Tea & Lemonade

### A LA CARTE.. PER DOZEN

*minimum order of each item is 1 dozen*

Assortment of cookies

Chocolate Brownies

S'mores bars

Chocolate Chip Blondies

Pecan Bars

Lemon Bars

Cherry Oat Bars

### 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

Assorted soft drinks

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