

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 EVENING

*HORS D'OEUVRES, RECEPTION STATIONS, CARVING STATIONS,  
GRAZING STATIONS, SWEET TOOTH STATIONS*

### 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).
- Reception food service is designed for 90 minutes of service.
- Culinary attendants are \$125 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

Roasted Tomato Bruschetta, Burrata, Garlic Toast...

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

Vietnamese Vegetable Summer Roll, Peanut Sauce ... (can be Gluten free without the sauce)

Seared Beef Tenderloin, Garlic Crostini, Caramelized Onion Puree, Gorgonzola ...

Smoked Salmon, Rye Toast, Chive Crème Fraiche, Salmon Caviar ...

Local Goat Cheese & Roasted Pepper Crostini...

Dark Chocolate Dipped Bacon, Smoked Sea Salt, Crushed Pistachio... (GF)

Ahi Tuna Cucumber Roll, Carrot, Sriracha Aioli...

Buffalo Chicken Deviled Egg, Blue Cheese, Crispy Chicken Skin... (GF)

Tuna Poke, Sesame, Soy, Scallion, Cucumber ...

### FROM THE FIRE

Mascarpone Polenta Cube, Oven Roasted Tomato Conserve, Red Pepper Aioli... (GF)

Clam Chowder Shooter, Clam Hush Puppy...

Slow Braised Beef Brisket, Sharp Cheddar Fondue, Red Wine Glazed Pearl Onions... (GF)

Braised Short Rib Pierogi, Horseradish Sour Cream...

Bacon Wrapped Dates Stuffed with Chorizo... (GF)

Crispy Duck Spring Roll, Spicy Plum Sauce ...

Chicken Saté, Thai Peanut Sauce...

Beef & Mushroom Wellington en Croute...

Maryland Crab Cake, Old Bay Remoulade...

Wild Mushroom & Artisan Cheese Tart ...

Cheddar Risotto Fritter with Braised Beef...

Chicken Lemongrass Pot Sticker, Cilantro-Ginger Ponzu ...

Crispy Mac & Cheese Popper ...

Spinach & Feta Spanakopita...

General Tso's Chicken Skewers, Sesame, Ginger, Fried Shallots...

Yukon Gold Potato Croquettes with White Truffle, Garlic-Truffle Aioli...

Franks in a Blanket...

Hand Made Meatballs...BBQ, Swedish, Sweet & Sour... (choose one flavor)

Tempura Shrimp...

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# GOOD EVENING

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## RECEPTION STATIONS

*Stations must be ordered for the guaranteed number of guests.*

*Prices listed are per person. Reception food service is designed for 90 minutes.*

### ARTISANAL CHEESE BOARD...

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lection 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 cippolini 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

### ANTIPASTO...

Prosciutto, salami, capicola, mozzarella, provolone, bruschetta relish, roasted tomatoes, grilled peppers, marinated mushrooms, grilled artichokes, olives, grissini, Italian bread

### FRESH FRUIT DISPLAY...

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

### BREADS AND SPREADS...

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

Select Three:

- o Salsa roja and salsa verde with guacamole and tri-color tortilla chips*
- o Sesame Hummus & spicy roasted eggplant baba ghanouj with pita chips*
- o Caramelized onion dip and bacon horseradish dip with homemade potato chips*
- o Warm Spinach & Artichoke Dip with sliced baguette bread*
- o Chesapeake Crab Dip with Old Bay, crackers, and sliced baguette*

### 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

### CLASSIC RAW BAR DISPLAY... (BASED ON FOUR PIECES TOTAL PER PERSON)

Iced display of poached shrimp cocktail, crab claws, oysters on the half shell, jumbo mussels, fresh lemon, hot sauce, mignonette, spicy cocktail, mustard remoulade

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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.

\*Culinary attendants are \$125 per hour.

### **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 50 guests)**

Honolulu Kahlua style, soft buns, mango mustard

### **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

### **LOCALLY RAISED AUTUMN OLIVE FARMS BERKSHIRE PORCHETTA\*.. (serves up to 50 guests)**

Slow roasted with fennel, sage, lemon & black pepper, spicy Calabrian chilies, garlic infused olive oil, Italian style salsa verde, ciabatta

### **MORACCAN SPICED LEG OF LAMB\*... (serves up to 30 guests)**

Savory spices, warm pita, cous cous with pomegranate and pistachio

### **GARLIC STUDDERED PRIME RIB OF BEEF\*... (serves up to 30 guests)**

Creamy horseradish sauce, red wine jus, cocktail rolls

ADD A LITTLE SOMETHING TO YOUR CARVING STATIONS

Seasonal Vegetables...

Traditional Mashed Potatoes...

Wild Rice & Grain Pilaf...

Roasted Red Bliss Potatoes with herbs & garlic...

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# GOOD EVENING

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## GRAZING STATIONS

*Prices are per person. ANCC culinarian required for every 75 guests. \*Culinary attendants are \$125 per hour.*

### 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
- \* Four Cheese Tortellini, Sun-Dried Tomato Pesto, Goat Cheese
- \* Roasted Vegetable & Goat Cheese Ravioli, Basil Pesto Alfredo
- \* Orcchiette, Spicy Fennel Sausage, Garlic Broccoli Rabe, Roasted Cherry Tomatoes
- \* Wild Mushroom Risotto, Spinach, Extra Virgin Olive Oil, Parmesan Reggiano

### 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

### MASHED POTATO BAR...\*

Fresh duet of hand mashed potatoes: skin-on Red Bliss and maple scented Carolina sweet potatoes presented in a martini glass and topped with your choice of:

Sour cream, scallions, mashed roasted garlic, cheddar cheese, jalapeno pico de gallo, caramelized onions, goat cheese, horseradish, smoked bacon, free range chicken, smoked angus beef, and lemon garlic bay shrimp

### STREET TACO STATION...\*

Barbacoa smoked beef, pork carnitas, tequila lime grilled chicken, charred vegetables in cilantro, warm flour tortillas, hand mashed guacamole, jalapeno pico de gallo, sour cream, shredded cheddar and Monterey Jack cheeses, shredded crisp romaine, tri-color tortilla chips and an array of fresh salsas

### STIR FRY WOK EXPERIENCE...\*

Array of fresh vegetables, baby shrimp, chicken breast, sliced sirloin stir fried to order with steamed jasmine rice, brown rice, or lo mein noodles, soy-ginger sauce, Thai peanut sauce, or spicy Tso sauce, crispy wonton chips, shrimp chips, Thai sweet chili dipping sauce, vegetarian dumplings & spring rolls, fortune cookies

### BACKYARD SMOKEHOUSE...

House Smoked Black Angus Brisket, Turkey Breast, & Pulled Pork, honey-molasses sauce, Texas 'Q style sauce, & Carolina spiced vinegar sauce, soft rolls, bread & butter pickles, sliced sweet onion, creamy slaw, soft rolls

\*Requires ANCC Culinarian

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# GOOD EVENING

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## GRAZING STATIONS

*Prices are per person. ANCC culinarian required for every 75 guests. \*Culinary attendants are \$125 per hour.*

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

Cavatappi Pasta tossed in a creamy, rich four cheese béchamel sauce and customized with your personal touch...

Roasted garlic, baby shrimp, fresh spinach, exotic mushrooms, chicken breast, sun dried tomatoes, roasted red peppers, thick apple wood smoked bacon chunks, white truffle oil

### **BACON BAR...\***

House smoked & thick sliced Berkshire Pork Belly Bacon, red chili sea salt, teriyaki style, bourbon brown sugar, & chocolate pistachio

### **SOUTHERN STYLE HEIRLOOM GRITS STATION...\***

Creamy heirloom grits prepared with your selection of pulled pork, smoked brisket, baby shrimp with seafood "gravy", assorted cheese, scallions, caramelized onions, chorizo sausage

### **BUTTERMILK BISCUIT BAR...**

Fresh baked buttermilk biscuits, housemade jams, sweet & savory flavored whipped butters, sawmill gravy, shaved country ham, mustards

### **HAND TOSSED SALAD BAR...\***

Hand gathered salad greens, baby kale, crisp romaine, array of farm vegetables, selection of dressing, nuts & seeds, and chef created composed salads

### **VIENNESE STATION...**

Our pastry chef's display of tortes, gateaux, French pastries, friandise, petites fours, chocolate covered strawberries, and assorted creations

### **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, and gingerbread with crystal ginger and cinnamon butter cream

*\*Requires ANCC Culinarian*

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