

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 NIGHT

SERVED DINNERS & DINNER BUFFETS

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 designed for 90 minutes.
- Buffet minimums are 15 people.



GOOD NIGHT

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.

Prices are listed with the entrée selection. Make your meal extra special by adding an appetizer course for a small supplement.

SALAD AND SOUP STARTERS-CHOOSE ONE (Each guest will be served the same starter)

salad dressing is served on the side

Little Gem Romaine Salad

Creamy lemon-tahini vinaigrette, roasted tomato, crushed pistachio, toasted chick peas

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, and classic caesar dressing

Sonoma Field Greens

European cucumbers, grape tomato, belgian endive, and carrot curls drizzled w/ balsamic vinaigrette

Arugula Salad

Crumbled blue cheese, pinot poached pear, sweet and spicy walnuts, and pancetta-merlot vinaigrette

Roasted Beet Salad

Watercress, curly endive, arugula, toasted walnuts, gorgonzola toast, and shallot vinaigrette

Baby Spinach Salad

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

Kale Salad

Lardons, caramelized onion, toasted quinoa, black mission figs, humbolt fog aged goat cheese, stone ground mustard-honey 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

Roasted Tomato-Basil Bisque, Basil Oil, Aged Cheddar Panini

Butternut Squash Soup, Maple Pecans, Cinnamon Crème Fraiche

Creamy Lump Crab Bisque, Chive Oil, Mini Old bay Biscuit

Maine Lobster Bisque, Brandy, Puff Pastry Twist

Wild Mushroom and Spanish Madeira

Potato-Leek, Frizzled Leeks, Chive Oil

GOOD NIGHT

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, herb whipped potato puree, Swiss chard, baby tomatoes, roasted chicken jus

GRILLED MARINATED CHICKEN PAILLARD...

Whole grain and wild rice pilaf, roasted squash, wild mushroom-Maderia wine sauce

HERB ROASTED FRENCH CUT CHICKEN BREAST...

Chicken confit & heirloom potato hash, corn puree, roasted heirloom carrots, natural reduction

CRISPY ROULADE OF CHICKEN...

Stuffed with goat cheese, sun-dried tomato & baby spinach, saffron risotto, roasted asparagus, tomato demi-glace

~FROM THE LAND~

WILD MUSHROOM CRUSTED BLACK ANGUS FILET MIGNON ...

Scalloped potatoes, black pepper and cabernet sauce, with crispy tobacco onions

SLICED NEW YORK SIRLOIN...

Pinot Noir sauce, seasonal vegetables, butter braised Yukon gold potato, and five onion marmalade

THE STEAKHOUSE FLAT IRON ANGUS STEAK...

Twice baked potato au gratin, creamed spinach stuffed roasted tomato, bordelaise sauce

BALSAMIC GLAZED ANGUS BEEF SHORT RIBS...

Zinfandel reduction jus, roasted pearl onions, broccolini & smoked onion mashed potatoes

GOOD NIGHT

SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

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ENTRÉE SELECTIONS - (CONTINUED)

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

~FROM THE SEA~

LOBSTER CRUSTED CHILEAN SEA BASS...

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

CHESAPEAKE CRAB CAKES...

Fingerling potato succotash, grilled asparagus, stone mustard butter sauce

MAPLE-MUSTARD GLAZED SEARED SALMON...

Sweet potato silk, roasted vegetables, sauteed spinach

CHESAPEAKE CRAB CRUSTED ROCKFISH...

Lemon scented potato puree, baby vegetables, Old Bay-Sherry cream

SAUTÉED RED SNAPPER...

Coconut rice, baby bok choy, lime-coriander gremolata, citrus buerre blanc

~SOMETHING DIFFERENT~

HERB ROASTED BREAST OF TURKEY...

Onion-sage stuffing, maple glazed sweet potatoes, giblet gravy, cranberry-vanilla relish, roasted brussels sprouts

MAPLE MUSTARD GLAZED PORK LOIN...

Roasted pork jus lié, root vegetable pave, cauliflower puree

DIJON HERB CRUSTED PETITE LAMB RACK...

Syrah braised lamb shoulder, boulanger potatoes, seasonal vegetables, rosemary lamb jus

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SERVED DINNER SELECTIONS—A THREE COURSE MEAL (CONTINUED)

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ENTRÉE SELECTIONS - (CONTINUED)

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

~PAIRED ENTRÉES~

PETITE FILET MIGNON & JUMBO LUMP CRAB CAKE...

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

PAN SEARED FILET MIGNON & ORGANIC SALMON FILET...

Black pepper reduction, citrus butter, fingerling potato & mushroom hash, thyme roasted roma tomato

SAUTÉED BREAST OF CHICKEN & SEARED FILET OF CHILEAN SEA BASS...

Wild mushroom sauce, creamy risotto, rainbow swiss chard, baby carrots

PETITE BEEF FILET MIGNON & GARLIC JUMBO SHRIMP...

Boursin mashed potatoes, lemon roasted asparagus, roasted garlic butter demi-glace



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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*

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*

Lemon Meringue Tart - *raspberry coulis, candied lemon*

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

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

GOOD NIGHT

DINNER BUFFETS

Dinner buffets are designed for 90 minutes of service.

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 ONE ADDITIONAL SALAD:

- * VINE RIPE TOMATO & FRESH MOZZARELLA SALAD, BASIL CHIFFONADE, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC SYRUP
- * ANTIPASTI PASTA SALAD, CURED MEATS, ITALIAN CHEESES, MARINATED VEGETABLES, SICILIAN OLIVES, OREGANO VINAIGRETTE
- * ROASTED BEET SALAD, BABY GREENS, CRUMBLIED GOAT CHEESE, TOASTED PISTACHIO, TAHINI-YOGURT DRESSING

CHOICE OF TWO OR THREE ENTRÉES...

- * HERB CRUSTED MARINATED FLANK STEAK, CARAMELIZED ONIONS, PEPPERCORN SAUCE, SMOKED ONION MASHED RED SKIN POTATOES
- * GRILLED CHICKEN BREAST, PAN-ROASTED MUSHROOMS, ROSEMARY SAUCE, DIJON WHIPPED POTATOES
- * VERMONT TURKEY BREAST, GRANNY SMITH APPLE-PANCETTA BRIOCHE STUFFING, CRANBERRY RELISH, SAGE GRAVY
- * PENNE PASTA, BABY SPINACH, KALAMATA OLIVES, GRAPE TOMATOES, SWEET BASIL PESTO
- * APPLE WOOD SMOKED PORK LOIN, CRUSHED ROSEMARY, BRAISED SHALLOTS, ROASTED APPLES, GLAZED SWEET POTATOES, WHISKEY JUS
- * BRAISED BEEF SHORT RIBS, PINOT NOIR BRAISING JUS, BALSAMIC GLAZED CIPPOLINI ONIONS, BUTTON MUSHROOMS, CREAMY BLACK PEPPER-SPINACH POLENTA
- * FILET OF SALMON, TWELVE GRAIN CRUST, STONE GROUND MUSTARD CREAM, FRIZZLED LEEK PIPED POTATO PUREE
- * BLUE CHEESE CRUSTED PETITE TENDERS OF BEEF, CRACKED PEPPER-CABERNET REDUCTION SAUCE, SCALLOPED POTATO GRATIN
- * COQ AU VIN, LOCAL MUSHROOMS, PEARL ONION, BACON LARDONS, RED WINE SAUCE, EGG NOODLES
- * ROASTED FARM VEGETABLES RISOTTO, MASCARPONE, BASIL, EXTRA VIRGIN OLIVE OIL, PARMESAN

CHEF'S SELECTION OF SEASONAL VEGETABLES TO COMPLIMENT YOUR CHOICES

ARRAY OF DESSERTS FROM THE BAKE SHOP

REGULAR & DECAFFEINATED COFFEE, FINE TEAS

TWO ENTRÉE SELECTIONS...

THREE ENTRÉE SELECTIONS...

GOOD NIGHT

SPECIALTY DINNER BUFFETS

Dinner buffets are designed for 90 minutes of service.

Allow us to write a custom Themed Dinner menu for your event.

Here are some samples...

ONE NIGHT IN ITALY...

Basket of Italian Breads - infused olive oil, whipped butter

Hand Tossed Caesar Salad - garlic croutons and parmesan cheese

Caprese Salad - fresh mozzarella, ripe tomatoes, torn basil, and aged balsamic

Marinated Mushroom and Artichoke Salad - sweet roasted peppers and roasted garlic

Chicken Marsala - prosciutto, sage, fontina cheese, marsala laced portobello mushroom sauce

Sweet fennel italian sausage & peppers in tomato sauce

Beef meatballs in sunday sauce

Eggplant Rollatini - ricotta cheese, basil pesto, marinara sauce

Penne alla vodka

Roasted vegetable oreganato

Tiramisu & Cannoli

Regular & Decaffeinated Coffee, Fine Teas

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, texas style 'Q sauce

Memphis style dry rubbed ribs

Smoked beer can chicken, sweet & smokey honey-molasses barbeque sauce

Fire roasted corn on the cob with a trio of flavored butters

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

Fresh seasonal fruit cobbler & Pecan Pie

Regular & Decaffeinated Coffee, Fine Teas

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A MARDI GRAS PARTY...

Corn muffins, buttermilk biscuits, & french baguette rolls

Chicken & andouille okra gumbo

Cajun Wedge Salad - tomato, red onion, cucumber, cajun buttermilk

Muffalata Salad - baby greens, tomato, salami, provolone, ham, pickled vegetables, olive relish, red wine vinaigrette

Blackened catfish with creole mustard cream, orange-scallion compound butter

Chicken jambalaya with creole sauce

Shrimp etouffee

Slow cook wash day red beans & tasso ham

Scallion-cayenne rice

Slow cooked collard greens with smoked turkey

Southern comfort spiked bread pudding

Pecan pie

Sugared beignets

Regular & Decaffeinated Coffee, Fine Teas
