



# Catering Menu



FORT BELVOIR BOWLING CENTER  
5975 MIDDLETON ROAD  
FORT BELVOIR, VA 22060  
703-805-2991  
EMAIL: [MANAGER@BELVOIRBOWLING.COM](mailto:MANAGER@BELVOIRBOWLING.COM)

# Bowling Rates



## Group Bowling Rates

1 Hour of Bowling	Per Person	\$7.50
2 Hours of Bowling	Per Person	\$10.50
3 Hours of Bowling	Per Person	\$12.50

Includes shoe rental and unlimited bowling during that time period.

These discounted bowling rates are only offered  
with an approved food package.

15 person minimum - 144 person maximum

Time starts at your event's designated start time

4 to 6 people per lane

Cosmic Bowling will be included if no conflicting events preclude it.

You will be charged for the number of people bowling within a 10%  
variance from the expected head count provided 5 days in advance.

A deposit of up to 50% may be required

# Hor d'oeuvres Trays

<b>Fresh Seasonal Vegetable Platter</b>	<b>Large</b>	<b>\$250.00</b>
Seasonally Selected Vegetables expertly prepared by our Chef and Served with Dipping Sauces Example Selections: Cherry Tomato : Cucumber : Squash : Broccoli : Cauliflower : Carrot : Radish : Brussel Sprout : Mushroom : Celery : Bell Pepper : Zucchini		
<b>NY Deli Platter</b>	<b>Serves ~50</b>	<b>\$125.00</b>
Beautifully Prepared Deli Tray including Honey Ham, Roasted Turkey, Corned Beef, Salami, Swiss, Cheddar, and Provolone. Upgrade to a Sandwich Platter to include Sandwich Condiments, Toppings, and Artisan Rolls. for an additional \$30.00		
<b>Chicken Wing Platter</b>	<b>50 Pieces</b>	<b>\$43.50</b>
	<b>100 Pieces</b>	<b>\$86.00</b>
Jumbo Wings served with your choice of Sauces (1 per 50 pieces) Buffalo, BBQ, Old Bay, Thai Peanut, Korean BBQ, Garlic Parmesan. Your choice of Breaded, Unbreaded or Boneless Wings. Served with Celery and Your Choice of Ranch or Blue Cheese.		
<b>Meatball Platter</b>	<b>120 Pieces</b>	<b>\$100.00</b>
Your Choice of Marina, Swedish, BBQ, or Sweet and Sour Meatballs.		
<b>Smoked Salmon Mousse Canape'</b>	<b>100 Pieces</b>	<b>\$125.00</b>
An Expertly prepared Salmon Mousse beautifully presented on your choice of Cucumber Slices or Crostini, and topped with Capers		
<b>Crab Stuffed Mushroom Caps</b>	<b>100 Pieces</b>	<b>\$200.00</b>
Jumbo Lump Crab and NY Sharp Cheddar Cheese Stuffing inside of Jumbo Button Mushrooms		
<b>Smooth Cheesy Brie Platter</b>	<b>1 Pound</b>	<b>\$65.00</b>
Toasted Brie Wheel Beautifully Presented with Grapes, Strawberries, Dried Cranberry and Delicious Nuts. Served with assorted Flat-breads and Crackers		
<b>Hummus and Pita Tray</b>	<b>4 Pounds</b>	<b>\$75.00</b>
Flavorful Roasted Red Pepper Hummus served with Pita Chips		
<b>Cheesy Fruit Skewers</b>	<b>50 Pieces</b>	<b>\$85.00</b>
Strawberries and Grapes Interlaced with Swiss and Cheddar Cheeses		
<b>Grilled Vegetable Platter</b>	<b>Serves ~25</b>	<b>\$75.00</b>
Fresh Seasonal Vegetables Grilled and Served with Balsamic Glaze, Pesto and Olive Oil		
<b>Strip Steak and Asparagus Crostini</b>	<b>100 Pieces</b>	<b>\$175.00</b>
Grilled NY Strip Steak Slices, on Toasted Crostini with Asparagus, Goat Cheese and Horseradish Aioli		
<b>Italian Caprese Skewers</b>	<b>100 Pieces</b>	<b>\$200.00</b>
Fresh Buffalo Milk Mozzarella, Baby Tomatoes and Grilled Artichoke Hearts Skewered into a Beautiful Presentation		
<b>Finger Sandwich Tray</b>	<b>100 Pieces</b>	<b>\$100.00</b>
A classic presentation with an Assortment of Homemade Deluxe Chicken Salad, and Fresh Albacore Tuna Salad		
<b>Southern Fried Chicken Tender Skewers</b>	<b>100 Pieces</b>	<b>\$175.00</b>
Hand Breaded with our Famous Buttermilk and Breading, served on a Skewer for ease of dining. Served with our BBQ Ranch Dressing.		

# Morning Meetings and Events

---

<b>Continental Breakfast</b> Assorted Pastries, Bagels, Cream Cheese and Fresh Fruit	Per Person	\$8.50
<b>Granola and Fruit Tray</b> Build your own Parfaits with Greek Yogurt, Granola and Fresh Cut Fruits	Per Person	\$6.00
<b>Cinnamon Bun Tray</b> Jumbo Fresh Made and Iced Cinnamon Buns	Per Dozen	\$20.00
<b>Bagel Tray</b> Assorted Bagels Sliced and Served with Assorted Cream Cheeses	Per Dozen	\$20.00
<b>Assorted Deluxe Danish Tray</b> Authentic Jumbo Danish Pastries, Cinnamon Swirl, Raspberry Crown, Maple Pecan and Lemon Creme	48 Pieces	\$110.00
<b>Assorted Deluxe Mini Danish Tray</b> 5 Varieties of Authentic Danish Pastries, Cinnamon Swirl, Vanilla Crown, Raspberry Crown, Maple Pecan, and Apple Coronet	120 Pieces	\$125.00
<b>Hard Boiled Eggs</b>	Per Dozen	\$14.00
<b>Individual Cereals and Milk</b> Assorted Brand Name Cereals including Cheerios, Honey Nut Cheerios, Total Raisin Bran, Cinnamon Toast Crunch, Whole Grain Total	Per Person	\$4.00
<b>Muffin Platters</b> We Offer a Large Variety of Muffin Flavors, Sizes, and Price Ranges, please let us know what you are looking for, we can help!	Per Dozen	Ask Us
<b>Breakfast Flat-bread Pizza</b> Flat-bread Pizza topped with Scrambled Egg, Cheddar Cheese, Bacon and Sausage	Each	\$7.25
<b>Grab n' Go Granola Bars</b> Assorted Nutri-Grain Bars	Each	\$1.50

# Breaks and Snacks

---

<b>Ball Park Break</b> Fresh Popcorn, Potato Chips, and Peanuts	Per Person	\$3.50
<b>Chocolate Lovers Break</b> Deluxe Fudge Brownies and Fresh Baked Chocolate Cookies	Per Person	\$4.25
<b>Sweet and Salty</b> Fresh Baked Cookies, Fudge Brownies, Potato Chips and Pretzels	Per Person	\$5.50
<b>The Dip Trip</b> Tortilla Chips, Picante Sauce, Guacamole, with a Carrot and Celery Veggie Tray with Ranch Dip	Per Person	\$5.50
<b>Assorted Deluxe Danish Tray</b> Authentic Jumbo Danish Pastries, Cinnamon Swirl, Raspberry Crown, Maple Pecan and Lemon Creme	48 Pieces	\$110.00
<b>NY Pretzels</b> Jumbo Salted NY Style Pretzels and Deli Mustard	50 Pieces	\$65.00
<b>Fitness Lovers Energy Break</b> Assorted Nutri Grain Bars, Kashi Bars, Peanut Packs and Flavored Sports Drinks and Bottled Water	Per Person	\$7.00
<b>Protein Craver's Break</b> Apple Wedges with Honey and Peanut Butter, Hard Boiled Eggs with Salt and Pepper, White Cheddar Cheese Slices with Grapes,	Per Person	\$8.25
<b>Whole Fruit Basket</b> Please ask us about providing Whole Fruit Baskets, we offer many fruits and sizes.		Ask Us

# Desserts



Assorted Mini-Cheesecakes Flavors Include: White Chocolate, Raspberry Chocolate, Hazelnut, Dulce Le Leche, Vanilla Bean, Key Lime, Mango, and Pomegranate	100 Pieces	\$150.00
Otis Spunkmeyer Chocolate Chip Cookies Freshly Baked	Per Dozen	\$7.75
Chocolate Lava Cakes	Per Dozen	\$48.00
Jumbo Chocolate Frosted Fudge Brownies	Per Dozen	\$35.00
Eclair Tray - Chocolate Frosted and Bavarian Cream Filled	48 Pieces	\$65.00
Cup Cake Tray Red Velvet, Chocolate on Chocolate, Vanilla Bean, Lemon Meringue, Peanut Butter, and Jelly Roll	32 Pieces	\$90.00

We also offer a Huge Variety of Cakes, Pies and Other Desserts,  
Please Ask Us For Your Favorite.

# Buffet Options

---

<b>Viva Italia!</b> Baked Ziti with Italian Sausage, Chicken Parmesan, Antipasto Salad, and Garlic Bread	Per Person \$14.00
<b>Old Dominion BBQ</b> Carolina Style Pulled Pork BBQ, BBQ Chicken Quarters, Dixie Coleslaw, Baked Beans, Dinner Rolls and a Tossed Salad	Per Person \$15.00
<b>Chicken n' Brisket</b> Fried Chicken, BBQ Brisket, Macaroni & Cheese, Steamed Veggies, and Buttermilk Biscuits	Per Person \$16.00
<b>Chicken Marsala</b> Pan Seared Chicken Breast with Mushroom and Marsala Wine Sauce served with Penne Pasta or Roasted Red Potatoes, Steamed Veggies Tossed Salad and Dinner Rolls	Per Person \$15.00
<b>Fish Fry</b> Beer Battered Haddock, Louisiana Style Catfish Fillets, Popcorn Shrimp, Collard Greens or Steamed Veggies, Roasted Red Potatoes, Tossed Salad and Hushpuppies	Per Person \$16.00
<b>Burgers and Dogs</b> 1/4 Pound Hamburgers and Hot Dogs, Potato Salad, Baked Beans and all the toppings	Per Person \$12.00
<b>NY Strip Steak</b> A Hand Cut USDA Prime Chargrilled 12 ounce NY Strip Steak, served with Grilled Shrimp Skewers, Grilled Seasonal Veggies, Oven Roasted Potatoes, Tossed Salad and Dinner Rolls (1 Steak per person)	Per Person \$28.00
<b>South of the Border</b> Soft Taco Bar, Seasoned Chicken, Ground Beef, Pork Carnita, Chips and Queso, Spanish Rice, Refried Beans and all the Toppings	Per Person \$15.00
<b>The Sports Bar</b> Assorted Flavors of our Famous Chicken Wings, Handbreaded Chicken Tenders, Homemade Potato Chips, Mini Soft Pretzels with Mustard Dip, Popcorn	Per Person \$17.00

# Carry Out - Build Your Own Buffet

---

Carolina Pork BBQ	Per Pound	\$9.90
Fried Chicken	Per Pound	\$9.00
Beer Battered Fish	Per Pound	\$9.50
Bacon Wrapped Cheddar Stuffed Meatloaf	Per Pound	\$11.00
Spaghetti with Meat Sauce	Per Pound	\$8.50
Baked Ziti	Per Pound	\$9.00
Lasagna	Per Pound	\$12.00
General Tso's Chicken	Per Pound	\$10.00
Steamed Veggies Choice of Green Beans, Corn, Carrots, Broccoli or Medley	Per Pound	\$4.25
Mashed Potatoes	Per Pound	\$4.50
Homemade Macaroni and Cheese	Per Pound	\$6.75
Oven Roasted Potatoes	Per Pound	\$4.50
Sweet Potato Casserole	Per Pound	\$7.50
House Fried Rice	Per Pound	\$4.75

These items are perfect for a gathering at your home,  
or to bring to the office pot luck. Minimum order quantities may apply.  
If there is something else you would be interested in,  
please ask, our chef is very good!



# Beverage Service

---

## Coffee

Kaffe Magnum Opus Coffee Prepared with Fresh Ground Premium Beans

Coffee Box to Go	Per Gallon	\$16.00
Served with Sugar, Sugar Substitutes and Creamer		
Full Service Set Up -	Per 2.5 Gallons	\$35.00
Set up in Attractive Air Pot with Sugar, Sugar Substitutes, Flavored Creamers, Napkins, Stirrers, Cups and Lids		

## Hot Tea

Assorted Flavors of Regular and Decaffeinated Teas

Full Service Tea -	Per 2.5 Gallons	\$25.00
Served with Sugar and Sugar Substitutes, Creamers, Napkins, Stirrers, Cups and Lids		
Iced Tea (Fresh Brewed Iced Tea)	Per 2.5 Gallons	\$25.00
Lemonade	Per 2.5 Gallons	\$25.00
Arnold Palmer (Blend of Iced Tea and Lemonade)	Per 2.5 Gallons	\$25.00
Sparkling Punch	Per 2.5 Gallons	\$25.00
Bottled Water (20oz Bottle)	Each	\$1.75
Rockstar Energy Drinks (12oz Bottle)	Each	\$2.50
Bottled Sodas (20oz Bottle)	Each	\$1.75
Bottled Sweet Leaf Teas (18.5oz Bottle)	Each	\$2.75
Izze Sparking Flavored Waters (12oz Bottle)	Each	\$2.50
Milk Cartons	Each	\$1.00
Orange or Apple Juice (12oz Bottle)	Each	\$2.00

---

# Catering Policies



## **OUR PROMISES TO YOU-**

We promise to make the process as easy as possible for your event.

We promise to produce high quality foods that your guest will enjoy.

We promise to do everything possible to work within your budget.

This menu is an overview of our offerings, if there is something that you would like, please let us know.

## **WHAT WE ASK OF YOU-**

All catering functions must be booked a minimum of 10 days prior to the event.

A deposit of up to 50% may be required.

That you provide accurate guest counts on items that are sold per guest. Final Guest Counts must be provided a minimum of 7 days in advance. No more than a 10% variance will be allowed from the guest count provided.

We require that your event be paid on 1 tab. We accept Cash, Visa, Master Card, Discover.

For event that you request us to provide Set Up, Take Down, Waiters or Attendants a service charge will be applied.

Linen Tablecloths, Table Skirts and Table Decorations are available for a reasonable fee.

We cannot be held responsible for any food that is not provided by us during your event.

We cannot be held responsible for any food that is improperly transported or stored after we give it to you.

## **WHAT'S NEXT IN THE PROCESS-**

Please review this menu to determine what you would like.

Contact our event planners to set the details of your event.

We will then provide you with an itemized price quote for your review and approval.

Please sign this quote and return it to us.

We will provide confirmation that your event is fully booked.

7 Days prior to the event, if your head count is going to vary more than 10% please contact us so we can adjust as necessary to avoid having to charge for guests not in attendance.

Day of the event, based on the type of event, you will either pick up your items, or we will set them up at the designated time and location.

Full payment must be made at the start of the event.