Standard Package (Minimum Of 75 Guests) $\$ 107$ per Person (Inclusive of Gratuity)
Three Hours of Open Bar (Standard Brands)
\$5 off per Person without a Bar
Thirty Minutes of Hors d 'Oeuvres (Cold)
Fresh Vegetable Platter with Dip
Assorted Cheese Display with Assorted Crackers

## Thirty Minutes of Hors d 'Oeuvres (Hot - Choose Two)

Mini Quiche Lorraine
Bacon Wrapped Sea Scallops
Chicken Quesadillas
Mini Cordon Bleu Bites

Spanakopita Triangles
BBQ Meatballs
Spring Rolls with Sweet \& Sour Sauce
Chicken Drumettes

## Thirty Minutes of Salad Station (Choose Two)

| Garden Salad | Potato Salad | Carrot Salad |
| :--- | :--- | :--- |
| Caesar Salad | Cole Slaw | Greek Salad |

Thirty Minutes of Entrée Selection (Choose Three)
Chicken Piccata with Lemon Butter Caper Sauce
Chicken Teriyaki
Seafood Newburg
Vegetable Lasagna
Beef Tips in Bordelaise Sauce
Shrimp Creole
Baked Penne Pasta with Andouille Sausage in Marinara Sauce Baked Tilapia with Butter Lemon Sauce

Carving Station (Choose One)
Roasted Top Round of Beef au Jus
Virginia Baked Ham with Pineapple Glaze
Roasted Turkey Breast with Cranberry Sauce
Accompaniments (Choose Two)

| Broccoli Florets | Jasmine Rice | Au Gratin Potatoes |
| :--- | :--- | :--- |
| Green Beans | Rice Pilaf | Oven-Browned Potatoes |
| Mixed Vegetables | Baby Carrots |  |

## Champagne Brunch Buffet

## Standard Package ~ Minimum 75 Guests

\$95 Inclusive per Person ~ Three Hours of Open Bar (Standard Brands)
$\$ 5$ off per Person without a Bar

## Thirty Minutes of Cocktails Hors d 'Oeuvres (Cold)

Fresh Vegetable Platter with Dip
Cheese Display with Assorted Crackers
Butler Service
Mimosas
Hors d 'Oeuvres (Hot - Choose Two)
Mini Quiche Lorraine
BBQ Meatballs
Chicken Quesadillas
Spanakopita Triangles
Mini Spring Rolls with Sweet \& Sour Sauce

## Brunch Buffet

Assortment of Muffins \& Danishes
Fresh Scrambled Eggs
Home Fried Potatoes
with Sautéed Green Peppers and Onions
Link Sausage
Crisp Bacon

French Toast with Syrup
Cheese Blintzes with Strawberry Sauce Chicken Florentine
Baked Salmon with Lemon Dill Sauce Rice Pilaf
Tuscan Vegetable Medley

## Carving Station or Waffle Station (Choose One)

Virginia Ham with Pineapple Glaze
Beef Top Round au Jus
Roasted Turkey Breast with Cranberry Sauce

## Beverage Station

Chilled Apple and Orange Juice Display
Regular and Decaffeinated Coffee Station
Water and Assorted Teas

## Served Dinner

## Standard Package ~ Minimum 25 Guests \$110 Inclusive per Person (Single Entrée) Three Hours of Open Bar

 (Standard Brands)$\$ 5$ off per Person without a Bar

## Thirty Minutes of Cocktails Hors d 'Oeuvres (Cold)

Fresh Vegetable Platter with Dip, Assorted Cheese Display with Assorted Crackers

## Hors d 'Oeuvres (Hot - Choose Two)

Mini Quiche Lorraine
Bacon Wrapped Sea Scallops
Chicken Quesadillas
Mini Cordon Bleu Bites

Spanakopita Triangles
BBQ Meatballs
Spring Rolls with Sweet \& Sour Sauce Chicken Drumettes

## Salad (Choose One)

Fresh Spinach Salad with Mandarin Orange and Slivered Almonds tossed with Raspberry Vinaigrette
Caesar Salad with Fresh Romaine, Traditional Dressing and Garlic Croutons Fresh Mixed Greens with Chopped Apples, Walnuts, and Crumbled Blue Cheese tossed with Balsamic Vinaigrette
Greek Salad with Fresh Lettuce, Tomatoes, Cucumbers, Red Onions,
Kalamata Olives, \& Feta Cheese tossed with Vinaigrette Dressing

## Entrée Selection (Choose One)

Chicken Breast Marsala
Chicken Cordon Bleu with White Wine Sauce
Charbroiled Center Cut New York Steak with Caramelized Onions and Mushrooms Maryland Crab Cakes (Two) with Roasted Red Pepper Rouille

Filet Mignon with Bordelaise Sauce
Cajun Baked Salmon
Prime Rib Au jus

## Accompaniments (Choose Two)

Steamed Broccoli, Raspberry Glazed Carrots, Grilled Asparagus, Green Beans, Tuscan Vegetable Blend, Rice Pilaf, Au Gratin Potatoes, Oven Browned Potatoes, Twice-Baked Potato

# Premium Package Buffet ~ Minimum Of 75 Guests \$140 per Person (Inclusive of Gratuity) ~ Four Hours of Open Bar (Premium Brands) <br> \$5 off per Person without a Bar 

## One hour of Cocktail Hors d 'Oeuvres (Cold)

Fresh Vegetable Platter with Dip
Cheese Display with Assorted Crackers
Hors d 'Oeuvres (Choose Four)

| Spiced Cold Shrimp | Chicken Quesadillas | Smoked Sausage Bites |
| :--- | :--- | :--- |
| Mini Quiche Lorraine | Cordon Bleu Bites | Spring Rolls with Sweet |
| Mini Crab Balls | Spanakopita Triangles | \& Sour Sauce |
| Bacon Wrapped Sea Scallops | Crab Rangoon |  |

Salad Station (Choose Three)

| Tri-Colored Tortellini Pasta | Tossed Garden Salad | Potato Salad |
| :---: | :---: | :---: |
| Southern Corn | Caesar Salad | Greek Salad |
| \& Black Bean Salad |  | Cole Slaw |
| Ent | Selection (Choose Thr |  |
| Chicken Picatta | Shrimp Creole | Baked Cajun Salmon |
| Chicken Teriyaki | Seafood Newburg | Baked Penne Pasta |
| Chicken Breast | Sliced London Broil | with Andouille Sausage |
| with White Wine Sauce | with Burgundy Sauce | in Marinara Sauce |

## Carving Station (Choose One)

Roasted Turkey Breast with Cranberry Sauce Top Round of Beef with Horseradish Sauce
Honey Baked Ham with Pineapple Sauce
Accompaniments (Choose Three)

Steamed Broccoli
Baby Carrots
Tuscan Vegetable Blend Rice Pilaf

Green Beans
Asparagus
with Lemon Garlic Zest
Au Gratin Potatoes

Oven Browned Potatoes Stuffing with Sausage Jasmine Rice

Dinner Buffet Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee Station

## Served Dinner

## Premium Package Minimum of 25 Guests

## \$145 Inclusive per Person ~ Four Hours of Open Bar (Premium Brands)

$\$ 5$ off per Person without a Bar
One hour of Cocktail Hors d 'Oeuvres
Fresh Vegetable Platter with Dip
Cheese Display with Assorted Crackers
Fresh Seasonal Fruit Display
\&

## Hors d 'Oeuvres (Choose Four)

Spiced Cold Shrimp
Mini Quiche Lorraine
Bacon Wrapped Sea Scallops
Chicken Quesadillas
Cordon Bleu Bites
Spanakopita Triangles

Crab Rangoon
Smoked Sausage Bites
Spring Rolls with Sweet \& Sour Sauce
BBQ Meatballs
Mini Crab Balls
Bruschetta

## Salad (Choose One)

Fresh Spinach Salad with Apples, Pecans, Feta Cheese with a Vinaigrette Dressing Caesar Salad with Fresh Romaine, Traditional Dressing and Garlic Croutons Fresh Mixed Greens Garden Salad with choice of Dressing

## Entrée Selection (Choose One)

Chicken Breast Stuffed with Shitake Mushrooms in Mornay Sauce Sliced Beef Tenderloin with Bordelaise Sauce Baked Cajun Salmon
Chicken Breast Sautéed with Capers, Mushrooms, Chardonnay Sauce Filet Mignon with Bordelaise Sauce

## Accompaniments (Choose Two)

Steamed Broccoli, Green Beans, Asparagus with Lemon Garlic Zest, Rice Pilaf, Linguini in Garlic Sauce, Au Gratin Potatoes, Oven-Roasted Potatoes, Twice Baked Stuffed Potato

Ultra Premium Package Buffet ~ Minimum of 75 Guests
\$155 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar
(Ultra-Premium Brands)
$\$ 5$ off per Person without a Bar
One Hour of Cocktail Mors d 'Oeuvres (Cold)
Fresh Vegetable Platter with Dip, Cheese Display with Assorted Crackers Smoked Salmon on Toast Points, Hummus with Pita Chips

## Hos d 'Oeuvres (Choose Six) Butler Service Option

Spiced Cold Shrimp
Mini Quiche Lorraine
Bacon Wrapped Sea Scallops
Chicken Quesadillas
Cordon Blew Bites

Spanakopita Triangles
Crab Rangoon
Smoked Sausage Bites
Spring Rolls with Sweet
\& Sour Sauce

Beef Wellington Mini Crab Cakes Bruschetta Hot Crab Dip with Pita Chips Swedish Meatballs

## Salad and Soup Station (Choose Three)

Tri-Colored Tortellini Pasta Southern Corn
\& Black Bean Salad Garden Salad

## Entree Selection (Choose Four)

Chicken Asiago
Chicken Breast Supreme
with White Wine Sauce
Shrimp Creole
Penne Pasta with Andouille Sausage

Caesar Salad
Potato Salad
Greek Salad

Spinach Salad Cole Slaw Italian Wedding Soup in Marinara Sauce

## Carving Station (Choose Two)

Roasted Turkey Breast with Cranberry Sauce

Tenderloin of Beef with Horseradish Sauce

Honey Baked Ham with Pineapple Sauce

## Accompaniments (Choose Three)

Steamed Broccoli
Tuscan Vegetable Blend Green Beans
Baby Carrots

Corn
Asparagus with Lemon Garlic Zest Au Gratin Potatoes

Oven Roasted Potatoes Jasmine Rice Rice Pilaf Stuffing with Sausage

# Ultra Premium Package ~ Minimum of 25 Guests \$160 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar (Ultra-Premium Brands) $\$ 5$ off per Person without a Bar 

## One Hour of Cocktail Hors d 'Oeuvres (Cold)

Fresh Vegetable Platter with Dip Cheese Display with Assorted Crackers

Smoked Salmon on Toast Points
Hummus with Pita Chips

## \&

## Hors d 'Oeuvres (Choose Six) Butler Service Option

Cold Spiced Shrimp
Mini Quiche Lorraine
Bacon Wrapped Scallops
Chicken Quesadillas
Cordon Bleu Bites

Spanakopita Triangles
Crab Rangoon
Smoked Sausage Bites
Spring Rolls with Sweet and Sour Sauce

Beef Wellington Mini Crab Cakes
Bruschetta
Swedish Meatballs
Pigs in a Blanket

Salad (Choose One)
Mixed Greens Garden Salad, Caesar Salad, Greek Salad, Spinach Salad

## Entrée Selection (Choose One)

Grilled Filet Mignon with Bordelaise Sauce and Grilled Garlic Lemon Chicken Breast
Cajun Baked Salmon and Grilled Garlic Lemon Chicken Breast Sliced Beef Tenderloin with Cabernet Sauce and Cajun Baked Salmon Filet Mignon with Two Stuffed Shrimp

> Accompaniments (Choose Two)
> Steamed Broccoli Green Beans
> Asparagus with Lemon Garlic Zest
> Linguini in Garlic Sauce
> Au Gratin Potatoes
> Oven Roasted Potatoes
> Twice Baked Stuffed Potato

Dinner Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee Station


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## FORT BELVOIR <br> Officers' Club

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## Standard Packages

## Eternal Bliss, Endless Love \& Happily Ever After

Include the following:
Tablecloths, napkins, glassware, silverware and china, tables and chairs, half-hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, bud vase centerpiece (two (2) roses, baby's breath and greenery) for each guest table, a large floral arrangement for the head table, and room rental for four (4) hours.

## Premium Packages

## Hearts on Fire \& Precious Moments

Include the following:
Floor-length tablecloths, napkins, glassware, silverware and china, three (3) votive candles on each table, tables and chairs, wedding cake, one (1) hour of hors d'oeuvres, glass of champagne for each guest, bubble vase centerpiece (six (6) roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for four (4) hours.

## Ultra Premium Packages

## Elegant Beginnings \& Heated Romance

Include the following:
Floor-length tablecloths, napkins, chair covers and sashes, glassware, silverware and china, four (4) votive candles and mirror on each table, tables, chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, two (2) bottles of house wine on each guest table, bubble vase centerpiece (twelve roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for five (5) hours.

## FORT BELVOIR

## Officers' Club

## Standard Packages

Eternal Bliss, Endless Love \& Happily Ever After
Include the following: Tablecloths, napkins, glassware, silverware and china, tables and chairs, half-hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, bud vase centerpiece (two (2) roses, baby's breath and greenery) for each guest table, a large floral arrangement for the head table, and room rental for four (4) hours.

## Premium Packages

## Hearts on Fire \& Precious Moments

Include the following: Floor-length tablecloths, napkins, glassware, silverware and china, three (3) votive candles on each table, tables and chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, bubble vase centerpiece (six (6) roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for four (4) hours.

## Ultra Premium Packages

## Elegant Beginnings \& Heated Romance

Include the following: Floor-length tablecloths, napkins, chair covers and sashes, glassware, silverware and china, four (4) votive candles and mirror on each table, tables, chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, two (2) bottles of house wine on each guest table, bubble vase centerpiece (twelve roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for five (5) hours.

