Eternal Bliss Buffet

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

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



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

Happily Ever After

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 Spanakopita Triangles

Bacon Wrapped Sea Scallops BBQ Meatballs

Chicken Quesadillas Spring Rolls with Sweet & Sour Sauce

Mini Cordon Bleu Bites 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

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

Hearts On Fire

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

One hour of Cocktail Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip

Fresh Seasonal Fruit Display

Cheese Display with Assorted Crackers

Mini Crab Balls

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

Entrée Selection (Choose Three)

Chicken Picatta

Shrimp Creole

Baked Cajun Salmon

Chicken Teriyaki

Seafood Newburg Sliced London Broil Baked Penne Pasta

Chicken Breast

Silced London Bron

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

Green Beans

Oven Browned Potatoes

Baby Carrots

Asparagus

Stuffing with Sausage

Tuscan Vegetable Blend

with Lemon Garlic Zest

Jasmine Rice

Rice Pilaf

Au Gratin Potatoes

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

Precious Moments 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 Crab Rangoon

Mini Quiche Lorraine Smoked Sausage Bites

Bacon Wrapped Sea Scallops Spring Rolls with Sweet & Sour Sauce

Chicken Quesadillas

Cordon Bleu Bites

BBQ Meatballs

Mini Crab Balls

Spanakopita Triangles 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

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

Elegant Beginnings

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 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

Beef Wellington Spiced Cold Shrimp Spanakopita Triangles Mini Crab Cakes Mini Quiche Lorraine Crab Rangoon Bruschetta Bacon Wrapped Sea Scallops Smoked Sausage Bites Spring Rolls with Sweet Hot Crab Dip Chicken Quesadillas Cordon Bleu Bites & Sour Sauce with Pita Chips Swedish Meatballs

Salad and Soup Station (Choose Three)

Tri-Colored Tortellini Pasta Caesar Salad Spinach Salad Cole Slaw Black Bean Salad Greek Salad Italian Wedding Soup

Garden Salad

Entrée Selection (Choose Four)

Chicken Asiago
Chicken Breast Supreme
With White Wine Sauce
Shrimp Creole
Penne Pasta with Andouille Sausage
Sliced London Broil with Burgundy Sauce
Baked Salmon with Dill Sauce
Penne Pasta with Alfredo Sauce
& Sliced Chicken Breast
Shrimp with Linguini Pasta in Alfredo Sauce

in Marinara Sauce

Carving Station (Choose Two)

Roasted Turkey Breast Tenderloin of Beef Honey Baked Ham with Cranberry Sauce with Horseradish Sauce with Pineapple Sauce

Accompaniments (Choose Three)

Steamed Broccoli
Tuscan Vegetable Blend
Green Beans
Baby Carrots

Corn
Oven Roasted Potatoes

Jasmine Rice
Rice Pilaf

Au Gratin Potatoes
Stuffing with Sausage

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

Heated Romance

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



FORT BELVOIR Officers' Club

Wedding Packages

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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.

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.