

Breakfast & Brunch Menu

Breakfast Buffet

\$15.95 per Person Inclusive of Gratuity Buffet is available Monday through Friday and can be served until 10:30 a.m. (Minimum of 75 guests)

> Assorted Chilled Juices Fresh Fruit Assortment Scrambled Eggs Crisp Bacon Link Sausage Home Fried Potatoes Biscuits/Butter and Jellies Assorted Pastries Coffee and Tea Station

Brunch Buffet

\$34.95 per Person Inclusive of Gratuity Buffet is available Monday through Friday until 2 p.m. (Minimum of 75 guests)

Orange Juice - Apple Juice Station Fresh Fruit Platter Scrambled Eggs Crisp Bacon Link Sausage Home Fried Potatoes Assorted Pastries Garden Salad Station with Italian and Ranch Dressing Baked Salmon in Dill Sauce Grilled Herb Marinated Chicken Breast Italian Vegetable Blend Red Bliss Parsley Buttered Potatoes Rolls and Butter Coffee and Tea Station

Buffet Lunch Menu

Minimum of 75 guests required. \$26.95 per person inclusive of gratuity. Lunch Menu is available Monday through Friday until 3:00 p.m.

#### Choose Two (2) Entrées

Teriyaki Chicken Herb Marinated Chicken (Rosemary **and** Thyme) Southern Fried Chicken Chicken Piccata BBQ Pulled Pork Baked Fish with Dill Sauce Sliced Roast Beef with Mushroom Gravy Beef Tips in Bordelaise Sauce Baked Penne Pasta with Andouille Sausage Fresh Baked Vegetable Lasagna

#### Choose Two (2) Vegetables

Tuscan Vegetable Medley Succotash (Corn **and** Lima Beans) Honey Glazed Carrots Lemon Buttered Broccoli Green Beans **and** Baby Carrots Collard Greens

## Choose Two (2) Starches

Parsley Buttered Potatoes Garlic Mashed Potatoes Rice Pilaf Au Gratin Potatoes Fettuccini Alfredo Baked Macaroni and Cheese Jasmine Rice

#### **Choose One (1) Dessert**

Apple Cobbler Cherry Cobbler Peach Cobbler Bread Pudding Banana Pudding Chocolate Brownies

Fresh Garden Salad with Ranch and Italian Dressings or Greek Salad Assorted Dinner Rolls with Butter Iced Water Coffee and Tea Display

Add additional entrée to your buffet for \$4.25 per person. Add additional side dishes for just \$2.50 per person.



Minimum of 25 guests required. \$24.95 per person with dessert. \$19.95 per person without dessert. Prices are inclusive of gratuity. Lunch Menu is available Monday through Friday until 3 p.m.

#### **Choose One (1) Entrée**

Chicken **'a l' Orange** Chicken Breast Florentine Grilled Rosemary Chicken Breast Grilled Flat Iron Steak ( 8 oz. ) with Grilled Onions **and** Mushrooms with Bordelaise Sauce Baked Salmon (8 oz.) with Dill Sauce Baked Tilapia with Creole Sauce Pork Loin in Peppercorn Sauce London Broil with Burgundy Sauce

#### **Choose One (1) Vegetable**

Green Beans Buttered Baby Carrots Buttered Broccoli Steamed Brussels Sprouts Italian Mixed Vegetable Blend

#### **Choose One (1) Starch**

Roasted Red Bliss Potatoes Roasted Sweet Potatoes Fettuccini Noodles with Buttered Garlic Sauce Au Gratin Potatoes Rice Pilaf

#### **Choose One (1) Dessert**

Cheese Cake with Blueberry Topping Carrot Cake Chocolate Mousse Lemon Cake Chocolate Raspberry Cake

Fresh Garden Salad with Your Choice of Dressing Assorted Dinner Rolls with Butter Iced Water, Iced Tea and Coffee



Dinner Buffet Menu

Minimum of 75 guests required. \$29.95 Choose two (2) entrées per person inclusive of gratuity. \$32.95 Choose three (3) entrées per person inclusive of gratuity.

> Carved Top Round of Beef with Au Jus Sliced Ham with Pineapple Sauce Beef Tips in Burgundy Wine Sauce Stuffed Pork Chops with Brown Gravy Sliced Turkey with Stuffing Baked Fish in White Wine Sauce Seafood Newburg Shrimp Creole Garlic Lemon Chicken Breast Chicken Coq Au Vin Vegetable Lasagna London Broil in Bordelaise Sauce BBQ Pulled Pork

#### Choose Two (2) Vegetables

Green Beans Almondine Buttered Corn Buttered Vegetable Medley Baby Carrots Lemon Buttered Broccoli

## Choose Two (2) Starches

Baked Macaroni and Cheese Rice Pilaf Au Gratin Potatoes Sweet Potato Casserole Roasted Red Bliss Potatoes Fettuccini Alfredo

## Choose One (1) Dessert

Apple Cobbler Cherry Cobbler Peach Cobbler Blueberry Cobbler Bread Pudding Assorted Cake Display

Fresh Garden Salad with Ranch and Italian Dressings Assorted Dinner Rolls with Butter Iced Water Coffee and Tea Display



Minimum of 25 guests required. You may choose one (1) or two (2) entrées and pay for the highest priced item for each. Prices are inclusive of gratuity.

#### \$42.95

Filet Mignon (6 oz.) and Shrimp Scampi Filet Mignon (6 oz.) and Salmon with Dill Sauce Filet Mignon (6 oz.) with Rosemary Chicken Breast Maryland Crab Cakes (two 4 oz.) with Remoulade Sauce

#### \$38.95

Filet Mignon (8 oz.) with Bordelaise Sauce Prime Rib of Beef (10 oz.) with Au Jus Rib Eye Steak (10 oz.) with **Sautéed** Onions and Mushrooms Stuffed Flounder with White Wine Sauce Stuffed Chicken Breast with Mushrooms, Feta Cheese with White Wine Sauce

#### \$33.95

New York Strip (10 oz.) with Bordelaise Sauce London Broil with Burgundy Sauce Cajun Style Blackened Salmon Chicken Cordon Bleu with White Wine Sauce

## \$24.95

Chicken Florentine with White Wine Sauce Chicken Breast with White Wine Mushroom Sauce Sliced Stuffed Turkey with Gravy Pork Tenderloin with Peppercorn Sauce

#### Choose One (1) Vegetable

Garlic Buttered Asparagus Tuscan Vegetable Medley Buttered Broccoli Buttered Carrots Green Beans Almondine

#### Choose One (1) Starch

Roasted Red Bliss Potatoes Au Gratin Potatoes Rice Pilaf Twice Baked Potato

Fresh Garden Salad with Your Choice of Dressing Assorted Dinner Rolls with Butter, Iced Water, Iced Tea and Coffee



A la Carte Hors D'Oeuvres Menus

Prices are per 100 pieces unless serving size indicated

Asian Chicken Satay \$360 Assorted Cheese and Crackers (Serves 50) \$150 Assorted French Mini Pastries \$2.50 each Baked Brie Cheese Wheel with Puff Pastry and Crackers (Serves 25) \$210 Beef Satay \$360 **Beef Wellington \$360** Bruschetta \$250 Chicken Buffalo Wings \$240 Chicken Drumettes \$240 Chips and Pretzels with Dip (Serves 50) \$46.20 Chocolate Dipped Strawberries \$240 Crab Rangoon \$180 Deviled Eggs \$180 Fancy Mixed Nuts (4 lbs) \$46.20 Fresh Fruit Platter Mirror Display (Serves 50) \$210 Fresh Vegetable Platter (Serves 25) \$105 Hot Crab Dip with Crackers (Serves 50) \$180 Hot Chili Con Queso with Tortilla Chips (Serves 50) \$75 Jumbo Spiced Cocktail Shrimp \$360 Mini Crab Cakes \$360

Mini Chicken Quesadillas \$300 Mini Cordon Bleu \$240 Mini Egg Rolls with Mustard Sauce \$180 Mini Quiche Lorraine \$240 Mini Spanakopita \$240 Pigs in a Blanket \$210 Pizza Bites \$150 Roasted Top Round of Beef with Carver (Serves 50) \$250 Roasted Turkey Breast with Carver (Serves 50) \$150 Scallops Wrapped in Applewood Smoked Bacon \$360 Sliced Meat Tray Rolls (Turkey and Ham) (Serves 25) \$138 Stuffed Mushroom Caps \$210 Swedish or Barbecue Meatballs \$180 Smoked Salmon on Toasted Points \$200 Spinach Dip with Crackers (Serves 50) \$120 Tomato and Fresh Mozzarella Bruschetta \$200 Virginia Smoked Ham with Carver (Serves 50) \$175 Whole Decorated Salmon \$330



**Social Reception Menus** We highly recommend the stand-up cocktail buffet with finger foods for the relaxed, festive atmosphere of informal dining. It permits your guests



to mingle with other guests in your party. The price is inclusive of gratuity.

\$26.95 Per Person (Minimum of 25 Guests)

#### **Cold Station**

Fresh Vegetable Crudités Assorted Cheese Board with Assorted Crackers Fresh Seasonal Fruit Platter

#### **Carving Station**

Carved Roast Beef (50 or More People) Or Cold Sliced Beef (20 – 49 People)

#### **Beverage Station**

Regular, Decaffeinated Coffee and Tea Display



## \$32.95 Per Person (Minimum of 50 Guests)

#### **Cold Station**

Fresh Vegetable Crudités Assorted Cheese Board with Assorted Crackers Fresh Seasonal Fruit Platter on Mirror Display

## **Carving Station**

Top Round of Beef with Carver or Honey Ham with Cherry and Pineapple Glaze Assorted Rolls and Condiments

## **Beverage Station**

Regular, Decaffeinated Coffee and Tea Display

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#### Hors D'oeuvres Station

Barbeque Meatballs Chicken Drumettes Franks in a Blanket Bacon Wrapped Scallops Chilled Shrimp Platter with Cocktail Sauce Chili Con Queso with Tortilla Chips Potato Chips and Pretzels with Dip

## Hors D'oeuvres Station

Assorted Rolls and Condiments Swedish Meatballs Chicken Drumettes Mini Egg Rolls with Sweet & Sour Sauce Chili Con Queso with Tortilla Chips Potato Chips and & Pretzels with Dip



#### \$35.95 Per Person (Minimum of 50 Guests)

#### **Cold Station**

Fresh Vegetable Crudités Assorted Cheese Board with Assorted Crackers Fresh Seasonal Fruit Platter on Mirror Display

#### **Carving Station**

Carving Station with Top Round of Beef OR Carved Turkey Breast with Assorted Rolls and Condiments \*\*\*\*Upgrade to Carved Prime Rib with Au Jus at \$10 extra per person

#### **Pasta Station**

Tri-Colored Tortellini with Alfredo Sauce Penne Pasta with Marinara Sauce

## **Beverage Station**

Regular, Decaffeinated Coffee and Tea Display

## **Hors D'oeuvres Station**

Swedish Meatballs Buffalo Style Chicken Wings Mini Cordon Bleu Turkey & Ham Mini Wrap Platter Chicken Quesadillas Bruschetta Spanakopita Mini Egg Rolls with Sweet and Sour Sauce Coconut Buttered Shrimp Assorted Mini Pastries

All Social Reception Menus list a variety of hot and cold items. Price quotes are for one and a half (1.5) hours duration.



Cash Bar or Inventory Bar

#### TWO (2) HOURS MINIMUM AND \$300 IN BAR SALES

**STANDARD BRANDS** \$4.50 Average Per Drink

Aristocrat Rum Aristocrat Vodka Aristocrat Gin Evan Williams Whiskey McGregor Scotch Seagram's Whiskey VO Whiskey Dewar's Scotch Johnny Walker Red Livingston Merlot White Zinfandel Chardonnay

Sodas, Juices & Tonics

Miller Lite Miller Genuine Draft Budweiser Coors Light Yuengling O'Doul's Honey Brown Bud Lite

#### **PREMIUM BRANDS**

\$5.50 Average Per Drink

Bacardi Rum Cany Captain Morgan Smirnoff Vodka Beefeater Gin So Jim Beam Whiskey Canadian Club Bourbon Cutty Shark Scotch Jack Daniel's **Tennesee** Whiskey Johnny Walker Red Scotch **Dewar's Whisky** Cuervo Tequila

Myers Rum

Absolute Vodka

Stolichnaya Vodka

Bombay Sapphire Gin

Tanqueray Gin

Crown Royal Scotch Chivas Regal Scotch

Wild Turkey Bourbon Johnny Walker Black Canyon Road Chardonnay Pinot Noir

Soda, Juices & Tonics

Miller Lite Miller Genuine Draft Budweiser Coors Light Yeangling **O'Doul's** Becks Corona Heineken Sam Adams

#### **ULTRA-PREMIUM BRANDS**

\$6.50 Average Per Drink

Kendall-Jackson Chardonnay Cabernet

Sodas, Juices & Tonics

After Dinner Liquors Must Be Requested in Advance: Courvoisier, Kahlua, Grand Marnier, Bailey's & Drumbuie

Domestic & Imported Beers

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## Additional Bar Tender \$50 Per Hour

et After Tonics Must Be Re Court Grand



#### TWO (2) HOURS REQUIRED WITH MINIMUM OF 40 PEOPLE

**STANDARD BRANDS** \$15 Per Person for the First Hour

\$6 Per Person for Each Additional Hour

Aristocrat Rum Aristocrat Vodka Aristocrat Gin Evan Williams Whiskey McGregor Scotch Seagram's Whiskey VO Whiskey Dewar's Scotch Johnny Walker Red

Livingston Merlot White Zinfandel Chardonnay

Sodas, Juices & Tonics

Miller Lite Miller Genuine Draft Budweiser Coors Light Yuengling O'Doul's Honey Brown **Bud Lite** 

FORT BELVOIR OFFICERS' CLUB

#### PREMIUM BRANDS

\$18 Per Person for the First Hour \$8 Per Person for Each Additional Hour

Bacardi Rum Captain Morgan Smirnoff Vodka Beefeater Gin Jim Beam Whiskey Canadian Club Bourbon Cutty Shark Scotch Jack Daniel's Tennessee Whiskey Johnny Walker Red Scotch Dewar's Whisky Cuervo Tequila

Canyon Road Chardonnay Pinot Noir Soda, Juices & Tonics

Miller Lite Miller Genuine Draft **Budweiser** Coors Light Yuengling O'Doul's Becks Corona Heineken Sam Adams

#### **ULTRA-PREMIUM BRANDS**

\$20 Per Person for the First Hour \$10 Per Person for Each Additional Hour

Cabernet

Myers Rum Kendall-Jackson Chardonnay Absolute Vodka Stolichnaya Vodka Sodas, Juices & Tonics Bombay Sapphire Gin Tangueray Gin Crown Royal Scotch

Domestic and Imported Beers

After Dinner Liquors Must Be Requested in Advance: Courvoisier, Kahlua, Grand Marnier, Bailey's and Drumbuie

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Chivas Regal Scotch Wild Turkey Bourbon Johnny Walker Black

# All Prices are Inclusive of Gratuity





Please read the following policies and procedures, sign and return to the Catering Office, so that we may begin to make arrangements for your event.

- a. A qualified Sponsor is required prior to booking a Catered Event.
- b. A Sponsor is an Officers' Club member who pays dues for privileges. We must have his/her address, telephone number, Officers' Club name and account number. The Sponsor must sign the contract and is ultimately liable for the payment.
- c. If the Host does not have a Sponsor, a \$500 non-member fee will be applied.
- d. All guests should enter through Tulley Gate. A photo ID is required for all patrons ages 13 and over.
- e. All patrons of Fort Belvoir must comply with post traffic laws. This includes stopping for pedestrians and posted speed limits throughout the installation. Please Note: The speed limit through housing on Fort Belvoir is 15 mph.
- f. DoD agencies are not required to have a sponsor to host an event. A letter of intent is sufficient to reserve a room.
- 2. Non-refundable deposits are required to book an event and will go toward final billing. Deposits are made with the Catering Office on the day the room is reserved.
- 3. An approximate number of guests attending should be provided at the time of booking.
- 4. Whenever possible, menu selection and final details should be provided no later than 30 days prior to the event and 60 days prior for wedding receptions. The final payment (100%) of the anticipated billing is due five (5) days prior to the event. Cash, cashier's check, Visa, MasterCard and American Express are acceptable form of payment.



- FORT BELVOIR OFFICERS' CLUB
- 5. Personal checks for final payment are acceptable, but only from the **Host of the event. The Officers' Club does not cash personal checks** from guests at any event.
- 6. The final guarantee needs to be provided by 12 noon, five (5) business days prior to the event. The Club reserves the right to provide an alternate entrée to those guests in attendance above and beyond the actual number agreed on the contract. No reduction in guaranteed guests will be accepted within 72 hours of the event. To better accommodate your guests, the Club also reserves the right to move your event to another room should the final count significantly change.
- When serving a two-entrée à la carte menu, the following conditions apply:
  - a. All guests in attendance must possess a prepared ticket stating the entrée they have preselected.
  - b. Due to the additional labor costs to prepare for two entrées, all guests/host will pay for the higher priced entrée.
- 8. All minor guests under the age of 21 are prohibited from purchasing or consuming alcoholic beverages. The responsibility for compliance rests solely with the Host who needs to make sure that minors do not consume or "help themselves" to the available beverages either at the bar or on the self serve stations.
- 9. If the Host cancels the event within 30 days for any reason other than an "Act of God," the authorized Host agrees to pay the Club the amount of 25% of the contracted price and forfeits the deposit due to the great demand for room reservations, party functions and meeting space. All cancelations must be submitted via email or in person with a written statement.
- 10. Due to their seasonal nature, some food items may not be available at the time of finalizing the details. However, an equitable substitute shall be coordinated between the Host and the Club.
- 11. Room Rental Hours and Limitations:
  - a. For a seated lunch, dinner or buffet, the room rental is three (3) hours.
  - b. The cost to extend is \$150 per hour Monday though Friday; \$300 per hour on Saturday and Sunday.



- c. Weddings: Room rental of either four (4) hours or five (5) hours is included in the package. The cost to extend is \$300 per hour.
- d. On Saturdays, the Belvoir and Mount Vernon Ballrooms are available for receptions from 11:00 hours to 15:00 hours in the afternoon and from 18:00 hours to 22:00 hours or 19:00 hours to 23:00 hours in the evening. All other rooms can be booked at your preferred time. We are unable to book wedding receptions or parties from 15:00 hours to 18:00 hours. The Club needs the time to clean and set up for the next event.
- e. The Mount Vernon room is not available for catered events that may affect yearly scheduled membership events on Wednesday, Fridays or Sundays. There is a required time of three (3) hours to set up for any membership event.
- f. Stand-up Cocktail Buffet, a limited number of cocktail tables and chairs are provided for guests.
- 12. A \$250 cleanup fee is charged to the Host if rice, bird seed, confetti, glitter, rose petals, food, etc., are thrown inside or outside the Club.
- 13. Sparklers are not allowed inside or outside of the Club.
- 14. No glue or tape may be used on the walls or the wallpaper for hanging decorations or any other items. The Host is responsible for any damage to the Club property.
- 15. The Club recommends that the food be served no later than 20:00 hours.
- 16. Sunday and Monday Afternoons. Events scheduled on these days require a minimum guaranteed guest count of 75 persons. If the minimum is not met, the Host will be charged for the guaranteed minimum.
- 17. Heating and AC Conditions: Parties booked between the months of October – November or April – May. This building does not have individual room thermostats to control heating or air conditioning. During the above specified months, there may be some days when the temperature will not be perfect in our banquet rooms. It takes a minimum of 48 hours to change over the system.



- 18. Outstanding balances in excess of 30 days, will be charged to the sponsors' credit card.
- 19. The Club is not responsible for "Acts of God," Force majeur, or any other act, event, circumstance or condition beyond the control of the Club.

- 20. The Club is not responsible for items left in the banquet rooms. All personal items should be removed by the Host immediately after the banquet.
- 21. It is the Host's responsibility to distribute their party favors, place cards, decorations, candles, etc. Your room will be available two (2) hours prior to your event. This service can be provided by the catering staff for a fee of \$350. Any other additional items will be charged accordingly.
- 22. Dance floor rental for the Yorktown, Alexandria or Castle room is \$100.
- 23. Carts are not allowed to go through the front door. You may use the side and back entrances to the building.
- 24. Prices are subject to change once a year. Please contact Catering Office for any updated pricing information.

<b>Required Minimum</b>	and Maximum	<b>Guest Counts for Rooms</b>

Room	Minimum Required Guest Count	Not To Exceed
		10
Alexandria	25	60
Belvoir	125	250
Jefferson	25	50
Mount Vernon	150	350
Potomac	60	150
Valley Forge	25	60
Yorktown	25	60



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I have read and understood the preceding information presented to me by the Catering staff of the Fort Belvoir Officers' Club. I agree to abide by these policies and procedures.

FORT BELVOIR OFFICERS' CLUB

Club Membership ID#		Date of Event and Room Name
Name of Sponsor:		
Address :		
Phone Nos.: (W)	(C)	(H)
E-Mail:		(
Signature (Host) and Date		
Name of Host:		
Address:		
		(H)
E-Mail:		
Credit card account and expira	tion date for all	final/additional charges: