



Naval Academy Catering



EXCELLENCE IS IN THE DETAILS

Our culinary and catering teams aspire to provide all our guests with a superb experience while providing unparalleled customer service and exquisite cuisine. We can accommodate events such as conferences, large banquets, weddings, rehearsal dinners, retirements and memorials; focusing on elegance, quality and value.

In order to provide you and your guests with that memorable experience, we take care of all the details so you can relax and enjoy the day. A service charge is assessed to each event to ensure the staffing and logistics support necessary to execute your event is guaranteed. This charge does vary depending on the nature of the event and day of the week. Gratuities are appreciated and shared with our staff.



Served Entrees

THREE COURSE LUNCH AND DINNER SELECTIONS

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea, Fresh Baked Rolls, Butter, Choice of Starter, Entrée and Dessert

STARTER SELECTIONS

Select a Salad

SALADS

PETITE MIXED GREEN SALAD ^{GF}

Petite Greens, Fresh Strawberries, Feta Cheese, Candied Pecans, Maple Mint Vinaigrette

BABY SPINACH SALAD ^{GF}

Roasted Beets, Red Onions, Mandarin Oranges, Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette

BABY ARUGULA AND KALE SALAD

Green Apples, Dried Cranberries, Toasted Walnuts, Gorgonzola Cheese, Sherry Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Hearts of Romaine, Shaved Parmesan, Garlic Croutons

PORTOBELLO MUSHROOM SALAD ^{GF}

Baby Mixed Greens, Marinated Portobello Mushroom, Roasted Grape Tomatoes, Blue Cheese, Artichoke Hearts

ENTREE SELECTIONS

PAIRED ENTREES

FILET MIGNON AND JUMBO MARYLAND CRAB CAKE | MP

Potatoes au Gratin, Grilled Asparagus, Brandy Demi-Glace, Citrus Beurre Blanc

FILET MIGNON AND ATLANTIC SALMON | 58

Wild Rice Pilaf, Green Beans with Onions, Brandy Demi-Glace, Limoncello Sauce

FILET MIGNON AND ROASTED CHICKEN BREAST | 50

Mashed Potatoes, Honey Glazed Carrots, Brandy Demi-Glace, Roasted Red Pepper Coulis

ROASTED CHICKEN BREAST AND JUMBO CRAB CAKES | MP

Boursin Mashed Potatoes, Broccoli with Red Onion Marmalade, Roasted Red Pepper Coulis, Citrus Beurre Blanc

ROASTED CHICKEN BREAST AND ATLANTIC SALMON | 38

Roasted Fingerling Potatoes, Wilted Spinach, Roasted Red Pepper Coulis, Limoncello Sauce

IN THE SKY

ROASTED CHICKEN BREAST | 28 | 33

6oz/8oz Garlic Rosemary Jus, Wild Mushroom Israeli Couscous, Broccolini, Red Onion Marmalade

PAN SEARED FRENCHED CHICKEN BREAST | 33 | 38 ^{GF}

6oz/8oz Sundried Tomato-Basil Cream Sauce, Roasted Fingerling Potatoes, Grilled Asparagus

PAN SEARED CHICKEN MARSALA | 29 | 34

6oz/8oz Wild Mushroom Marsala Jus, Saffron Risotto, Wilted Spinach

GRILLED FRENCHED CHICKEN BREAST | 33 | 38 ^{GF}

6oz/8oz Roasted Red Pepper Coulis, Balsamic Glaze, Boursin Mashed Potatoes, Lemon Scented Green Beans

*Select up to two protein and one vegetarian entrees. If more than one entrée is selected, the higher price will apply to all
Dinner pricing applies after 2:00pm.

A service charge will be added to all Food and Beverage services.

ASHORE

NEW YORK STRIP | 50 DINNER ONLY ^{GF}

Grilled 8oz/10oz with Zinfandel Bordelaise, Fingerling Potato-Roasted Corn Hash, Haricot Verts

BLUE CHEESE CRUSTED BEEF TENDERLOIN | 48 | 60

5oz/7oz Cabernet Reduction Sauce, Potatoes au Gratin, Grilled Asparagus Spears

STEAKHOUSE FLAT IRON STEAK | 35 | 44

6oz/8oz Wild Mushroom-Pearl Onion Ragout, Roasted Garlic Mashed Potatoes, Green Beans Amandine

COWBOY COFFEE RUBBED TOP SIRLOIN STEAK | 35 | 44

6oz/8oz, Spicy Jalapeno Demi-Glace, Wild Mushroom-Gorgonzola Polenta, Sautéed Broccolini

ALL AT SEA

PAN SEARED ATLANTIC SALMON | 33 | 40 ^{GF}

5oz/7oz Caramelized Onion Mashed Potatoes, Blue Lake Green Beans, Baby Carrots, Vanilla Bean-Saffron Sauce

TRADITIONAL MARYLAND STYLE CRAB CAKE | MP | MP

One/Two Crab Cakes, Parsley New Potatoes, Lemon Scented Green Beans, Dijon Beurre Blanc

LOCAL BLUE CATFISH | 29 | 35

6oz/8oz Cajun Seared Chesapeake Blue Catfish, Jalapeno Beurre Blanc, Sharp Cheddar Grits, Creole Stewed Vegetables

CORIANDER DUSTED SEA BASS 45 | 54

6oz/8oz Red Pepper Coulis, Cilantro Pearl Couscous, Wilted Spinach and Kale

ROASTED COD | 31 | 39

6oz/8oz Creamy Polenta, Haricot Vert, Crispy Prosciutto, Lemongrass Ginger Beurre Blanc

GRILLED HALIBUT | 42 | 50 ^{GF}

5oz/7oz Hazelnut Romesco Sauce, Saffron Scented Rice, Charred Broccolini

VEGETARIAN

SPRING PEA FARRO RISOTTO | 30 | 34

Creamy Farro Risotto with Peas, Carrot, Asparagus, Vegetable Stock, Garlic, Onions, Mint, Parmesan Cheese

PASTA PRIMAVERA | 28 | 32

Tri-Colored Cheese Tortellini, Grilled Vegetables, Herb Tomato Basil Sauce

PORTOBELLO VEGETARIAN STACK | 28 | 32 ^{GF} ^V

Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Red Bell Pepper, Sweet Potato Puree, Roasted Tomato Coulis

DESSERT SELECTIONS

Select One

New York Style Cheesecake topped with Fresh Fruit

Vanilla Bourbon Sponge Cake with Vanilla Syrup and Tahitian Vanilla Bean Mousse

Exotic Mango Passion Mousse with Mango Pieces, Pineapple & Bananas, lined with Coconut Joconde, topped with a Passion Fruit Glaze

Ultimate Chocolate Cake

Mixed Fruit Tart Individual

Tiramisu

Chocolate Royal (Dinner Only)

Trilogy Chocolate Cake (Dinner Only)

A combination of White & Dark Chocolate Mousse with a thin layer of Chocolate Crunch – Gluten Friendly

*Select up to two protein and one vegetarian entrées. If more than one entrée is selected, the higher price will apply to all.

Dinner pricing applies after 2:00pm



Buffets

SPECIALTY LUNCH OR DINNER BUFFETS

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea

TASTE OF ITALY | 30 | 39

Classic Caesar Salad
Marinated Mozzarella, Cherry Tomato & Basil Salad
Rigatoni Bolognese
Grilled Chicken Breast with Pepperoni-Marinara Sauce
Saffron Rice
Green Beans with Roasted Walnuts
Focaccia Bread
Tiramisu

SOUTH OF THE BORDER MEXICAN | 34 | 43

Mixed Greens Salad Served with Cilantro Ranch & Balsamic Vinaigrette
Coffee Crusted Flank Steak with Pineapple-Mango Salsa
Smoked Chicken with Charred Tomato Sauce
Southwest Vegetable Sauté
Mexican Red Rice
Roasted Butternut Squash & Black Bean Hash with Pumpkin Seeds
Tres Leches Cake

FLAVORS OF THE CHESAPEAKE | 40 | 49

Maryland Vegetable Crab Soup
Maryland Style Fried Chicken with Country Gravy
Crab Stuffed Flounder
Oven Roasted Potatoes
Roasted Corn & Peppers
House-made Cole Slaw
Buttermilk Biscuits
Smith Island Cake



Dinner Buffets

NAVAL ACADEMY DINNER BUFFET

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea, Fresh Baked Rolls, Butter

SALADS/SOUP

Select Two

CALIFORNIA FIELD GREENS SALAD

Garden Vegetables, Balsamic and Ranch Dressings

CAPRESE SALAD

Fresh Tomatoes, Mozzarella with Basil, Balsamic Reduction, Extra Virgin Olive Oil

QUINOA AND CHICKPEA SALAD

Cucumber, Red Peppers, Red Onions, Italian Parsley, Lemon Vinaigrette

Roaster Butternut Squash Soup

Roasted Tomato and Basil Soup

Chicken and Rice Soup

Potato and Leek Soup

Maryland Vegetable Crab Soup | 2 additional per guest

Maryland Cream of Crab | 2 additional per guest

TWO ENTRÉES | 48 THREE ENTRÉES | 54

MISO GLAZED HALIBUT

Black & White Sesame, Sake Butter Sauce

PORK SALTIMBOCCA WITH WHITE WINE CREAM SAUCE

Prosciutto, Fresh Sage, White Wine Cream Sauce

RIGATONI & ITALIAN SAUSAGE PASTA

Hot Italian Fennel Sausage, Roasted Red Peppers, Rapini, Cured Olives

SHRIMP SCAMPI

Lemon Garlic Butter Sauce, White Wine, Grape Tomatoes, Parmesan Cheese, Linguini

PAN ROASTED CHICKEN BREAST

Roasted Red Pepper Coulis, Balsamic Glaze

FLAT IRON STEAK

Merlot Bordelaise, Crispy Tobacco Onions

BEEF TENDERLOIN BOURGUIGNON

Burgundy Wine

HERB CRUSTED ATLANTIC SALMON

Lemon Beurre Blanc

ACCOMPANIMENTS

Chef Selection of Seasonal Accompaniments

DESSERT

Chef's Selection of Desserts

Pricing based on one and a half hours of service. Additional fees will apply for longer serving times.

A service charge will be added to all Food and Beverage services.



Receptions

NAVY BLUE & GOLD | 33

Seasonal Spa Water Display

VAST ANTIPASTI

Assortment of Fine Cheeses, Warm Caramel Brie topped with Walnuts and Dried Fruits, Balsamic Infused Grilled Vegetables, Hummus and Pita Chips, Italian Sausages, Salamis, Marinated Artichoke Hearts, Marinated Olives, Focaccia, Water Crackers, Grissini

HOT SPINACH ARTICHOKE DIP

Pita Chips, Crackers

BBQ MEATBALLS

FRESH FRUIT DISPLAY

Sliced Seasonal Melon, Pineapple, Grapes, Fresh Berries

DESSERT

Vast Array of Mini Desserts

ENHANCEMENTS

Chilled Maryland Style Shrimp Cocktail | 5 ^{GF}
Old Bay Seasoned Shrimp served with a Zesty Cocktail Sauce
Chicken Salad Puffs | 3 (per puff)
Served on Pâte à Choux

AFTERNOON TEA

Joffrey's Arabica Coffee, Decaffeinated Coffee, Fine Herbal Tea

BEAT AIR FORCE | 25

Select 5 hors d'oeuvres

BEAT ARMY | 28

Select 7 hors d'oeuvres

COMMANDER IN CHIEF | 32

Select 9 hors d'oeuvres

HORS D'OEUVRES SELECTIONS

One piece per guest served buffet style

Grilled Shrimp, Mango and Guacamole Bites

English Cucumber, Dill Aioli Tea Sandwich ^{GF}

Smoked Trout Mousse Bouche

Creamy Avocado & Brie Tea Sandwich

Curried Chicken & Mango Pate a Choux

Marinated Beef & Bousin Ficelle

Smoked Turkey, Watercress & Brie Tea Sandwich

Country Pate & Dijon Tea Sandwich

Ham & Pimento Cheese Biscuits

Italian Caprese Tea Sandwich

Fresh Baked Scones

Chocolate Strawberries

Napoleons and Cream Puffs

Mini Fruit Tarts

Pricing based on two hours of service. Additional fees will apply for longer serving times.

ENHANCED RECEPTION PACKAGES

Joffrey's Arabica Coffee, Decaffeinated Coffee, Tazo Herbal Tea

ANCHORS AWEIGH | 43

Select 4 hors d'oeuvres served butlered style

Roasted and Raw Vegetable Crudités

Garlic Hummus, Sweet Red Pepper and Goat Cheese Tapenade

Imported and Domestic Cheese

Seasonal Berries, Grapes

French Bread, Assorted Crackers

FAIR WINDS & FOLLOWING SEAS | 60

Select 6 hors d'oeuvres served butlered style

Roasted and Raw Vegetable Crudités

Garlic Hummus, Sweet Red Pepper and Goat Cheese Tapenade

Imported and Domestic Cheese, Seasonal Berries, Grapes

French Bread, Assorted Crackers

Warm Boursin, Blue Crab Dip with Tri-Color Tortilla Chips

Charcuterie Board

HORS D'OEUVRES SELECTIONS

HOT

Mini Beef Wellington

Sesame Chicken Skewer with Teriyaki Garlic Sauce

Jerk Chicken Satay, Pineapple Chutney

Bacon Wrapped Casino Shrimp

Coconut Shrimp, Spicy Mango Dipping Sauce

Rosemary Scented Lamb Lollipops, Red Beet, Merlot Reduction

Maryland Style Mini Crab Cakes, Remoulade Sauce

Atlantic Salmon Satay, Lime, Cilantro

Vietnamese Style Spring Roll, Sweet Thai Chili Sauce

Bacon Wrapped Dates, Goat Cheese ^{GF}

Chimichurri Steak Satay

Wild Mushroom Tart

Quinoa Fritter

Scallop-Avocado Tostadas, Micro Cilantro, Mini Tostada Shell

CHILLED

Crab Salad Cucumber Cup

Shrimp Cocktail ^{GF}

Boursin Cheese Stuffed Artichoke Hearts

Crab Tomato Bruschetta Phyllo Cup

Pesto Chicken Crostini

Ahi Tuna Poke, Wonton Chip, Seaweed Salad, Pickled Carrot

Caprese Skewer, Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Glaze ^{GF}

Petite Lobster Roll Slider, Tarragon Aioli, Micro Greens

American Hackleback Caviar, Roasted Yukon Gold Potato, Crème Fraiche, Chives ^{GF}

Seared Beef Tenderloin, Garlic Crostini, Onion Marmalade, Horseradish Crème

Smoked Salmon, Russian Bread, Crème Fraîche, Salmon Caviar

Curried Chicken Salad, Slaw, Crispy Wonton

Chicken and Cheese Quesadilla

Pricing based on two hours of service. Additional fees will apply for longer serving times.

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Starters

STATIONARY HORS D'OEUVRES

Minimum 25 guests. Stations must be ordered in increments of 5. Prices listed are per guest.

WARM CARAMEL BRIE | 65 per Brie

Nuts and Dried Fruits, Sliced Baguette, Water Crackers

IMPORTED AND DOMESTIC CHEESES | 8

Red Windsor Layered, Huntsman, Cotswold and Chive, Stilton, Gouda, Cahill Porter, Muenster, Pepper Jack Cheeses, Strawberries, Grapes, Water Crackers

ARTISANAL CHEESE BOARD | 14

Handcrafted and Dairy Farmstead Cheeses, Quince Paste, Marcona Almonds, Fig Jam, Sliced Baguette, Water Crackers

CHARCUTERIE | 18

Dry Cured Meats and Patés, Assorted Olives, Fig Jam, Marcona Almonds, Mustards, Sliced Rustic Breads, Assorted Crackers

TRADITIONAL MARYLAND CRAB DIP | 12

Tri-Color Tortilla Chips, Assorted Crackers

FRESH FRUIT DISPLAY | 9 GF V

Seasonal Fruits, Berries, Vanilla Honey Yogurt

MIDDLE EASTERN MEZZE TABLE | 13

Hummus, Cured Olives, Marcona Almonds, Feta, Roasted Red Peppers, Stuffed Grape Leaves, Pepperoncini, Cucumber Salad, Cured Meats, Pita, Crostini

FARMERS MARKET VEGETABLE DISPLAY | 9 GF V

Marinated Grilled, Raw and Blanched Vegetables, Garlic Hummus, Sweet Red Pepper and Goat Cheese Tapenade

VAST ANTIPASTI | 14

Fine Cheeses, Warm Caramel Brie topped with Walnuts and Dried Fruits, Balsamic Infused Grilled Vegetables, Hummus, Pita Chips, Italian Sausages, Salamis, Marinated Artichoke Hearts, Marinated Olives, Focaccia, Water Crackers

WARM SPINACH AND ARTICHOKE DIP | 6

Pita Chips, Crackers

WHOLE POACHED SALMON | 495 per Salmon

Salmon Chaud Froid, Cucumbers, Dill Cream Cheese, Diced Red Onions, Tomatoes, Chopped Egg, Capers, Ale Mustard, Water Crackers, Russian Bread. Serves 50 guests.

CHILLED MARYLAND STYLE SHRIMP COCKTAIL | 12 GF

Old Bay Seasoned Shrimp, Cocktail Sauce (4 pieces per order)

Pricing based on two hours of service. Additional fees will apply for longer serving times.

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BUTLERED HORS D'OEUVRES

Minimum order is 50 pieces per item. Additional orders may be ordered in increments of 25.
Prices listed are per piece unless specified otherwise.

HOT

- Mini Beef Wellington | 5
- Sesame Chicken Skewer with Teriyaki Garlic Sauce | 4
- Jerk Chicken Satay, Pineapple Chutney | 4
- Bacon Wrapped Casino Shrimp | 5
- Coconut Shrimp, Spicy Mango Dipping Sauce | 5
- Rosemary Scented Lamb Lollipops, Red Beet, Merlot Reduction | 6
- Maryland Style Mini Crab Cakes, Remoulade Sauce | MP
- Atlantic Salmon Satay, Lime, Cilantro | 4
- Vietnamese Style Spring Roll, Sweet Thai Chili Sauce | 4
- Bacon Wrapped Dates, Goat Cheese | 4 ^{GF}
- Chimichurri Steak Satay | 5
- Wild Mushroom Tart | 4
- Chicken and Cheese Quesadilla | 4
- Quinoa Fritter | 4
- Scallop-Avocado Tostadas, Micro Cilantro, Mini Tostada Shell | 6

CHILLED

- Crab Salad Cucumber Cup | 5
- Shrimp Cocktail | 5 ^{GF}
- Boursin Cheese Stuffed Artichoke Hearts | 4
- Crab Tomato Bruschetta Phyllo Cup | 5
- Pesto Chicken Crostini | 4
- Ahi Tuna Poke, Wonton Chip, Seaweed Salad, Pickled Carrot | 6
- Caprese Skewer, Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Glaze | 5 ^{GF}
- Petite Lobster Roll Slider, Tarragon Aioli, Micro Greens | 6
- American Hackleback Caviar, Roasted Yukon Gold Potato, Crème Fraîche, Chives | 6 ^{GF}
- Seared Beef Tenderloin, Garlic Crostini, Onion Marmalade, Horseradish Crème | 6
- Gravlax Salmon, Russian Bread, Crème Fraîche, Salmon Caviar | 6
- Curried Chicken Salad, Slaw, Crispy Wonton | 5



Carving Stations

Portions based on 4 ounces per person.

BROWN SUGAR, PINEAPPLE & VANILLA GLAZED VIRGINIA HAM* | 300

(serves up to 40 guests)

Ale and Stone Ground Mustards, Fresh Baked Buttermilk Biscuits

SMOKED TURKEY BREAST* | 340

(serves up to 40 guests)

Cranberry Orange Chutney, Cranberry Raisin Walnut Rolls

SMOKED SEA SALT CRUSTED PRIME RIB* | 625

(serves up to 30 guests)

Creamy Horseradish, Au Jus, Assorted Cocktail Rolls

BEEF WELLINGTON* | 450

(serves up to 15 guests)

Beef Tenderloin wrapped with Puff Pastry, Mushroom Duxelle and Duck Liver Pâté, Madeira Sauce

PEPPERCORN ENCRUSTED BEEF TENDERLOIN* | 375

(serves up to 15 guests)

Tarragon Aioli, Stone Ground Mustard, Creamy Horseradish, Assorted Cocktail Rolls

APPLE BOURBON PORK LOIN* | 400

(serves up to 30 guests)

Cinnamon Spiced Apple Sauce, Ciabatta Rolls

BLACK PEPPER AND DIJON ROASTED STRIP LOIN* | 350

(serves up to 25 guests)

Horseradish Cream, Assorted Cocktail Rolls

*Culinary Attendant required for every 75 guests \$150

Pricing based on two hours of service. Additional fees will apply for longer serving times.



Grazing Stations

RECEPTION ENHANCEMENTS

TABLE IN TUSCANY*

Artisan Breads, Extra Virgin Olive Oil, Parmesan Cheese, Red Pepper Flakes, Fresh Cracked Black Pepper, Fresh Herbs

SELECT TWO | 14 SELECT THREE | 16

Pappardelle, Braised Short Ribs, Wild Mushroom Jus

Tri-Color Tortellini, Herbed Parmesan Butter Sauce

Ricotta Ravioli, Basil Pesto Sauce

Rigatoni Bolognese

Penne Pasta, Pomodoro Sauce, Basil, Kalamata Olives, Goat Cheese

Cavatappi Pasta, Roasted Red Pepper, Tomatoes, Italian Sausage, Feta Cheese

RISOTTO STATION* | 14

Traditional Creamy Risotto

Truffle Oil, Parmesan Cheese, Red Pepper Flakes, Cracked Black Pepper, Black Olives,
Tomatoes, Artichoke Hearts, Onion, Roasted Garlic, Red and Yellow Pepper, White Beans, Fresh Herbs

Focaccia

POTATO MARTINI BAR* | 12

Mashed Yukon Gold and Sweet Potato

Smoked Bacon, Sour Cream, Chives, Shredded Cheddar Cheese, Salsa Fresca, Goat Cheese, Caramelized Onions

FARM STAND "CHOP CHOP" SALAD* | 18

Romaine Hearts, Baby Field Greens, Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,

Candied Walnuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Garlic Herb Croutons

Buttermilk Ranch, Creamy Caesar Dressing, Balsamic Vinaigrette, Oil & Vinegar

BUILD YOUR OWN STREET TACOS* | 22

Chimichurri Marinated Flank Steak, Chipotle Shredded Chicken, Blackened Mahi

Sweet Corn, Pico De Gallo, Jalapeno Slaw, Pickled Onion, Lettuce

Guacamole, Sour Cream, Salsa, Mini Flour & White Corn Tortillas

STIR FRY STATION* | 18

Chicken and Vegetable

Straw Mushrooms, Napa Cabbage, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Red and Green Peppers,

Red Onion, Broccoli, Carrots, Teriyaki Hoisin Glaze, Fried Rice

Thai Beef & Broccoli

Steamed Rice, Plum Sesame Sauce

SLIDER STATION* | 18

Mini Cheeseburger Slider, Fried Chicken Slider

Cole Slaw, Dill Pickles, Lettuce, Tomatoes, Honey Mustard, BBQ Sauce, Sliced Red Onions,

Old Bay Potato Chips

*Culinary Attendant required for every 75 guests \$150

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Desserts

FINISH WITH DESSERT

FRESH BAKED COOKIES AND BROWNIES | 5

Assorted Cookies: Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Sugar and Peanut Butter
Assorted Brownies: Cream Cheese and Chocolate Chip

CHOCOLATE FONDUE STATION | 14

Warm Milk Chocolate
Seasonal Fruit Cubes, Strawberries, Pound Cake

EPICUREAN DESSERT DISPLAY | 9

An Assortment of Mini French Pastries and Napoleons

TASTE OF THE TROPICS | 8

Seasonal Fruits and Berries
Blueberry Mint Yogurt Dip

ICE CREAM STATION | 10

Vanilla and Chocolate Ice Cream
Jimmy's, Chopped Peanuts, Maraschino Cherries, Whipped Cream,
Chocolate Chips, M&M's, Shredded Coconut
Chocolate Sauce, Caramel Sauce
Attendant Required - \$125
Minimum of 50 guests required

HOT CHOCOLATE BAR | 5

Creamy Hot Chocolate
Assortment of Toppings: Marshmallows, Chocolate Chips, Cinnamon Sticks,
Whole Peppermint Candy, Coconut Flakes, Whipped Cream

COFFEE BAR WITH SPIRITS (2 HOURS) | 9 PER DRINK

A piping hot cup of Seattle's Best!
Choice of Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, Rum,
topped with Whipped Cream, a dash of Creme de Menthe
Bartender is required - \$125
Minimum of 25 guests required



For the Kiddos

All children will receive the same meal unless there is a dietary restriction.
Children 12 and under
Minimum of 25 guests required.

FOR THE RECRUITS

A THREE COURSE MEAL | 15

Select One Starter, One Entrée and One Dessert

BUFFET | 20

Select One Starter, Two Entrées and One Dessert

STARTER

Fresh Fruit, Berries
Carrot and Celery Sticks, Ranch Dip
Mini Garden Salad, Ranch Dressing

ENTRÉE SELECTIONS

Chicken Fingers, French Fries, BBQ, Honey Mustard
Grilled Hamburger or Cheeseburger, French Fries
Grilled Boneless Chicken Breast, Vegetable of the Day, Mashed Potatoes
Pasta, Tomato Sauce or Butter and Parmesan Cheese

Fresh Vegetable, French Fries, Mashed Potatoes, or Rice are available for substitutions on kid's meals

DESSERT SELECTIONS

Warm Brownies with Ice Cream and Chocolate Sauce
Fresh Fruit and Berries
Fresh Baked Chocolate Chip Cookies

MINI SAILOR BUFFET

MINI SLIDER BAR | 15

Angus Beef Sliders, Cheese, Lettuce, Tomato, Assorted Condiments
Chicken Tender Sliders
Cole Slaw
Macaroni and Cheese
Garden Salad, Ranch Dressing
Assorted Cookies and Brownies



Bar Options

HOSTED AND CASH BAR OPTIONS

Hosted Bar: Based on consumption, standard banquet service charge applies.

Cash Bar: Guests pay for drinks, banquet service charge is included in price.
Credit card only.

Bartenders: \$150 per bartender for 4 hours. One bartender per each 75 guests is recommended.
A minimum of \$200 beverage revenue is required for all bars.

LIQUOR

Select a tier:

HOUSE

New Amsterdam Vodka, Beefeater Gin, Bacardi Silver and Captain Morgan Rum, Jim Beam Bourbon,
Seagram's VO Whiskey, Dewar's White Label Scotch, Sauza Tequila
Hosted Bar | 8 per drink Cash Bar | 10 per drink

Amaretto, Baily's Irish Cream, Kahlua
Hosted Bar | 9 per drink Cash Bar | 11 per drink

PREMIUM

Tito's Vodka, Tanqueray Gin, Mount Gay and Malibu Rum,
Makers Mark Bourbon, Sagamore Rye, Jack Daniels Whiskey, Johnnie Walker Black Scotch,
Patron Silver Tequila
Hosted Bar | 10 per drink Cash Bar | 12 per drink

Amaretto, Baily's Irish Cream, Kahlua
Hosted Bar | 9 per drink Cash Bar | 11 per drink

BEER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Bud Light Seltzer, Coors Non-Alcoholic
Hosted Bar | 7 per bottle Cash Bar | 9 per bottle

IMPORTED

Corona, Heineken, Stella
Hosted Bar | 8 per bottle Cash Bar | 10 per bottle

WINE

Select up to three from same tier:

HOUSE

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Finca Nueva Rosé
Hosted Bar | 7 per drink Cash Bar | 9 per drink

PREMIUM

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé
Hosted Bar | 8 per drink Cash Bar | 10 per drink

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water
Hosted Bar | 3 per can Cash Bar | 3 per can

OPEN BAR OPTIONS

Flat fee per guest, standard banquet service charge applies.

Each package includes a selection of Liquor, Beer, Wine, Soda, and Juice.
One Bartender for each 75 guests is recommended. Bartender fee of \$150 per bartender will apply.
Charges for an open bar are based upon unlimited consumption.

HOUSE OPEN BAR

First Hour | 17 Second Hour | 14 Additional Hour | 10

LIQUOR

New Amsterdam Vodka, Beefeater Gin, Bacardi Silver and Captain Morgan, Jim Beam Bourbon, Seagram's VO Whiskey, Dewar's White Label Scotch, Sauza Tequila

Amaretto, Baily's Irish Cream, Kahlua

BEER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Bud Light Seltzer, Coors Non-Alcoholic

IMPORTED

Corona, Heineken, Stella

HOUSE WINE

Select three:

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Finca Nueva Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

PREMIUM OPEN BAR

First Hour | 19 Second Hour | 16 Additional Hour | 12

LIQUOR

Tito's Vodka, Tanqueray Gin, Mount Gay and Malibu Rum,
Makers Mark Bourbon, Sagamore Rye, Jack Daniels Whiskey, Johnnie Walker Black Scotch,
Patron Silver Tequila

Amaretto, Baily's Irish Cream, Kahlua

BEER

Select up to five:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Bud Light Seltzer, Coors Non-Alcoholic

IMPORTED

Corona, Heineken, Stella

PREMIUM WINE

Select three:

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

HOUSE BEER, WINE AND SOFT DRINK BAR

First Hour | 15 Second Hour | 12 Additional Hour | 9

BEER

Select up to four:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Bud Light Seltzer, Coors Non-Alcoholic

IMPORTED

Corona, Heineken, Stella

HOUSE WINE

Select three:

Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Finca Nueva Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

PREMIUM BEER, WINE AND SOFT DRINK BAR

First Hour | 17 Second Hour | 14 Additional Hour | 11

BEER

Select up to five:

DOMESTIC

Yuengling, Samuel Adams, Bud Light, Coors Light, Michelob Ultra, Dogfish IPA, Bud Light Seltzer, Coors Non-Alcoholic

IMPORTED

Corona, Heineken, Stella

PREMIUM WINE

Select three:

Robert Mondavi Reserve Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, French Blue Rosé

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water

HOSTED AND OPEN BAR ENHANCEMENTS

MIMOSA STATION

Minimum of 25

Assortment of Orange and Cranberry Juices

Orange Slices, Raspberries, Blueberries, Sliced Strawberries

11 per person

BLOODY MARY BAR

Minimum of 25

Celery, Shrimp, Bacon, Cherry Tomatoes, Green Olives, Limes, Tabasco, Horseradish,
Smoked Sea Salt, Old Bay and Worcestershire Sauce

13 per person

BAR ENHANCEMENTS AS STAND ALONE BARS

MIMOSA STATION

Minimum of 25

Assortment of Orange and Cranberry Juices

Orange Slices, Raspberries, Blueberries, Sliced Strawberries

First Hour | 17 Additional Hour | 8

BLOODY MARY BAR

Minimum of 25

Celery, Shrimp, Bacon, Cherry Tomatoes, Green Olives, Limes, Tabasco, Horseradish,
Smoked Sea Salt, Old Bay and Worcestershire Sauce

13 per person

First Hour | 17 Additional Hour | 8

ADDITIONAL WINE SELECTIONS

Priced per Bottle

CHAMPAGNE AND SPARKLING

Bolla Prosecco, Italy | 32
Chateau Ste Michelle Brut, Columbia Valley | 35
Louis Roederer Brut Collection, Reims | 125

WHITE WINES

Sauvignon Blanc, Rodney Strong, California | 37
Sauvignon Blanc, Monkey Bay, New Zealand | 41

Pinot Grigio, Bertani Velante Veneto | 27
Pinot Grigio, Ecco Domani, Delle Venezie IGT, Italy | 30

Riesling, Chateau Ste Michelle, Columbia Valley | 28
Riesling, Hogue Late Harvest, Washington | 44

Chardonnay, Chateau Ste Michelle, Columbia Valley | 28
Chardonnay, Wente Vineyards, Livermore Valley | 32
Chardonnay, Simi, Sonoma California | 41
Chardonnay, Chalk Hill, Sonoma Coast | 42

Moscato, Anterra Veneto, Italy | 24

RED WINES

Pinot Noir, Old Soul, California | 34
Pinot Noir, Parducci, California | 41

Merlot, Murphy-Goode, California | 33
Merlot, Blackstone, California | 39

Cabernet Sauvignon, Onehope, California | 32
Cabernet Sauvignon, The Dreaming Tree, California | 37
Cabernet Sauvignon, B.R. Cohn, "Silver Label", North Coast | 65

Rose, Finca Nueva, Spain | 32
Rose, French Blue, Bordeaux, France | 36
Luigi Righetti, Valpolicella, Italy | 47



Beverages

BEVERAGE SELECTIONS

Orange, Cranberry, or Apple, | 4

Lemonade | 3

Iced Tea | 3

Bottled Water | 3

Assorted Canned Soft Drinks | 3

Hot Chocolate | 3

Hot Cider | 3

COFFEE & TEA | 3.50

Freshly Brewed Regular & Decaf Coffee, Selection of Teas

BEVERAGE ASSORTMENT | 7

Freshly Brewed Regular & Decaf Coffee,
Selection of Teas, Assorted Canned Soft Drinks,
Bottled Water, Lemonade or Iced Tea

SPA WATER | 25 (25 guests)

Chef's Seasonal Selection of Fruits and Herbs



Service Charges

SERVICE CHARGES AND TAXES

A service charge is assessed to every event and directly supports staffing and logistics expenses required to set up and execute an event. Room rental fees, food and beverage, including alcohol, equipment and rentals are subject to service charges. The service charge is not a gratuity. Gratuities are at the discretion of the client. Naval Academy Catering is exempt from state and federal tax.

Naval Academy Club Events: Events held at the Naval Academy Club are considered on premise and will be subject to service charges of 22% (Sponsored) or 20% (Member). Events occurring on Sunday are subject to a 32% (Sponsored) or 30% (Member) service charge. Events occurring on a Federal Holiday incur a 39% (Sponsored) or 37% (Member) service charge.

Off-Premise Events: An event not held at the Naval Academy Club is considered off premise and requires considerably more labor to execute than an event held at the Naval Academy Club. Accordingly, off premise events will incur a 28% (Sponsored) or 26% (Member) service charge. Events occurring on Sunday are subject to a 38% (Sponsored) or 36% (Member) service charge. Events occurring on a Federal Holiday incur a 45% (Sponsored) or 43% (Member) service charge.

