



West Point Club Class of 2019 Graduation Packages Saturday, May 25 - 12-3pm

Exclusively for Outdoor Events

Graduation Packages

Off-Premise Tailgates

➤ Arcadia Salad

Baby Harvest Greens with Granny Smith Apples, Dried Cranberries and Goat Cheese, tossed with House Apple Cider Vinaigrette

➤ Grilled Summer Vegetables

Eggplant, Zucchini, Yellow Summer Squash, Red Bell Peppers, Red Onions and Marinated Mushrooms

➤ Rosemary Roasted Chicken

Served with Pan Jus and Charred Orange Wheels

➤ Braised Beef Short Rib

With Red Wine Demi-glace Reduction mounted with Butter

➤ Mashed Russet Potatoes

Finished with Roasted Garlic Puree

➤ Iced Tea (3 gallons)

➤ Fresh baked Italian cookie assortment

\$675.00 - 25% Service Charge

Up to 50 guests \$1350.00

Up to 75 guests \$2025.00

Up to 100 guests \$2700.00

One full tray of each selection above serves up to 25 persons

Chafing dishes, serving utensils, disposable ware and setup is included.

For information and booking, please e-mail or call our Event Planners at 845.446.5506

Samantha Alverio - Caterer
samantha.alverio.naf@mail.mil



'A la Carte Options

The below items may either be ordered and picked up at the West Point Club on Graduation Day or may be added to your existing Graduation Package.

➤ **Caprese Salad** - Sliced Local Tomatoes and Fresh Mozzarella Cheese over Baby Spinach with House Balsamic Vinaigrette \$45 per tray

➤ **Arcadia Salad** - Baby Harvest Greens with Granny Smith Apples, Dried Cranberries and Goat Cheese, tossed with House Apple Cider Vinaigrette \$40 per tray

➤ **Mushroom Ravioli** - Served with Sage Cream Sauce and Parmesan Cheese \$80 per tray

➤ **Grilled Summer Vegetables** - Eggplant, Zucchini, Yellow Summer Squash, Red Bell Peppers, Red Onions and Marinated Mushrooms \$50 per tray

➤ **Rosemary Roasted Chicken** - Served with Pan Jus and Charred Orange Wheels \$95 per tray

➤ **Pan Seared Salmon** - Served with Dill Butter and Charred Lemon \$145 per tray

➤ **Braised Beef Short Ribs** - With Red Wine Demi-glace Reduction mounted with Butter \$145

➤ **Mashed Russet Potatoes** - Finished with Roasted Garlic Puree \$75

➤ **Roasted Sweet Potato Wedges** - Topped with Garlic Chive Butter and Crushed Black Peppercorns \$65

➤ **Seasonal Fruit Platter** \$80

➤ **3 Foot Italian Combo Sandwich** - With Roasted Red Pepper Pesto \$85

➤ **Italian Cookie Platter** \$50

Bottled Water \$24 per case / **Canned Soda** \$24 per case
Arizona Iced Tea or Lemonade \$9 per gallon
Ice \$8 per 25# bag

Celebratory Cake \$95 half sheet

Chafing dishes, serving utensils or disposable ware are available at additional costs



Liz DeFrancesco - Caterer
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For information and booking of sites and rental equipment, please call the Equipment Checkout Center at 845.938.0123 or westpoint.armymwr.com/programs/usma-graduation

West Point Club - Indoors



Caprese Salad

Sliced Local Tomatoes and Fresh Mozzarella Cheese over Baby Spinach with House Balsamic Vinaigrette

Arcadia Salad

Baby Harvest Greens with Granny Smith Apples, Dried Cranberries and Goat Cheese, tossed with House Apple Cider Vinaigrette

Mushroom Ravioli

Served with Sage Cream Sauce and Parmesan Cheese

Grilled Summer Vegetables

Eggplant, Zucchini, Yellow Summer Squash, Red Bell Peppers, Red Onions and Marinated Mushrooms

Rosemary Roasted Chicken

Served with Pan Jus and Charred Orange Wheels

Pan Seared Salmon

Served with Dill Butter and Charred Lemon

Braised Beef Short Ribs

With Red Wine Demi-glace Reduction mounted with Butter

Mashed Russet Potatoes

Finished with Roasted Garlic Puree

Roasted Sweet Potato Wedges

Topped with Garlic Chive Butter and Crushed Black Peppercorns

Iced Tea, Coffee, Hot Tea & Iced Water

Fresh Baked Breads

Viennese Table

Cash Bar

\$42.00 per person + 20% service charge
Champagne & wine may be purchased by the bottle.
Pre-paid group reservations accepted up to 40 persons

Groups with less than 10 guests may be seated with other parties.

Please be sure to make reservations early as seats will be booked quickly.