



West Point Club Class of 2020 Graduation Packages Saturday, May 23

Exclusively for Outdoor Events

Graduation Packages

Off-Premise Tailgates (2 hours service time)

- **Garden Salad**
Spring Mix with Assorted Toppings
- **Classic Caesar Salad**
Crispy Romaine Lettuce served w/Shredded Parmesan Cheese, Seasoned Croutons
- **Honey Glazed Baby Carrots**
- **Rosemary Rosted Chicken**
Served with Pan Jus
- **Meatballs Marinara**
- **Penne ala Vodka**
- **Yukon Gold Mashed Potatoes**
- **Ice Tea (3 gallons)**
- **Fresh baked Italian Cookie assortment**

Up to 25 guests \$675
Up to 50 guests \$1350
Up to 75 guests \$2025
Up to 100 guests \$2700
Plus 25% service

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

Buffet linens for food station is included, \$10 additional per linens for dining.



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 Off-premise Package.

- **24 Mediterranean Dinner Rolls w/Butter** (\$20)
- **Garden Salad**
Spring Mix with Assorted Toppings (\$45 per tray)
- **Classic Caesar Salad**
Crispy Romaine Lettuce served w/Shredded Parmesan Cheese, Seasoned Croutons (\$45 per tray)
- **Penne ala Vodka** (\$80 per tray)
- **Honey Glazed Baby Carrots** (\$50 per tray)
- **Rosemary Roasted Chicken** (\$95 per tray)
Served with Pan Jus
- **Meatballs Marinara** (\$95 per tray)
- **Stuffed Filet of Sole** (\$145 per tray)
Seafood Stuffing
- **Yukon Gold Mashed Potatoes** (\$75 per tray)
- **Seasonal Fruit Salad** (\$80 per tray)
- **3 Foot Italian Combo Sandwich**
Roasted Red Pepper Pesto (\$85 per tray)
- **Italian Cookie Platter** (\$50 per tray)
- **Celebratory Cake** (\$95 half sheet)

Bottle Water \$24 per case/**Canned Soda** \$24 per case
Arizona Ice Tea or Lemonade \$9 per gallon
Ice \$8 per #20 bag

One full tray of each selection above serves up to 25

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



West Point Club

Graduation Luncheon Buffet

(V) (GF) **Mediterranean Dinner Rolls w/Butter**

Garden Salad
Spring Mix with Assorted Toppings

Classic Caesar Salad
Crispy Romaine Lettuce served w/Shredded Parmesan Cheese, Seasoned Croutons

(V) **Penne ala Vodka**

(V) (GF) **Honey Glazed Baby Carrots**

(GF) **Rosemary Roasted Chicken**
Served with Pan Jus

(GF) **Stuffed Filet of Sole**
Seafood Stuffing

Sliced Roast Beef
Served with au jus

(V) (GF) **Yukon Gold Mashed Potatoes**

(V) (GF) **Seasonal Fruit Salad**

Assorted Desserts

Full Cash Bar Available

\$42 per person + 20% service charge
Champagne & wine may be purchased by the bottle.
Pre-paid group reservations accepted 2-100 persons.

Groups should arrive between 12-2pm to be seated.

Please be sure to make reservations early
as this event will sell out!

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

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

Key

- (V) Vegetarian
- (GF) Gluten Free