

# West Point Club

## Off-Premise Catering Brochure





*Class of '49 Lodge in Autumn Decor*

**Thank you for considering the West Point Club for your event needs. Whether a small intimate dinner for 20 or a lavish wedding reception, we stand ready to serve and accommodate your every need.**

**The enclosed menu selections are offered in our 4 party facilities, your home, office or another venue of your choice. Our on-line ordering guide makes placing food orders convenient and hassle free.**

**For more information, please e-mail us at [catering@usma.edu](mailto:catering@usma.edu) or call our catering sales office at 845-446-5506/5504. We are looking forward to hearing from you.**

*The West Point Club Catering Sales Team*



**[westpointmwr.com/club](http://westpointmwr.com/club)**

## **BREAKFAST SERVICES**

### **Continental Breakfast** (Min 25 persons)

Coffee, Tea & Decaffeinated Coffee  
Chilled Orange Juice  
Muffins, Scones and Breakfast Breads  
Bagels and Condiments  
Fresh Fruit Display

### **Sweet Beginnings** (Min 25 persons)

Coffee, Tea & Decaffeinated Coffee  
Chilled Orange Juice  
Egg Strata  
Choice of Sausage, Bacon or Ham  
French Toast with Syrup  
Assorted Muffins  
Fresh Fruit Display

### **Heart Healthy Breakfast** (Min 25 persons)

Coffee, Tea & Decaffeinated Coffee  
Chilled Orange Juice  
Multi Grain Muffins and Bars  
Assorted Yogurts and Granola  
Fresh Fruit Display

## **HOT ENTREES**

(Full Trays serve 15-20 persons)

### **BEEF**

Shepherd's Pie  
Oriental Pepper Steak  
Sherried Beef Tips with Broccoli  
Sliced Marinated London Broil in Ginger Teriyaki Sauce  
Meatballs Marinara

### **POULTRY**

BBQ Chicken  
Chicken Francaise  
Chicken Parmigiana  
Honey-Dipped Fried Chicken  
Chicken Marsala  
Roasted Turkey Breast  
Chicken Piccata

## **SEAFOOD**

Fillet of Sole Florentine  
Baked Clams Oreganata  
Broiled Salmon with Lemon Butter Sauce  
Shrimp Parmigiana  
Mussels Marinara over Linguine

## **PORK**

Apple Stuffed Pork Loin  
BBQ Spare Ribs  
Sliced Honey Ham  
Italian Sausage & Peppers  
Pulled Pork

## **PASTA**

Baked Ziti  
Pasta Pomodoro  
Lasagna with Meat Sauce  
Macaroni & Cheese  
Penne a la Vodka  
Tri Color Pasta with Fresh Peas & Prosciutto in a Cream Sauce  
Stuffed Shells Marinara  
Cheese Ravioli with Red Sauce

## **VEGETARIAN**

Eggplant Parmigiana  
Farfalle Pasta with Broccoli Rabe & Roasted Red Peppers  
Risotto with Baby Peas  
Grilled Portabella Mushrooms  
Onion Gratin  
Zucchini & Ricotta Tart

## **SIDE DISHES**

Baked Beans (with Pork)  
Italian Style Green Beans  
Mini Corn on the Cob  
Oven Roasted Potatoes  
Mashed Sweet Potatoes  
Vegetable Medley  
Garlic-Roasted Mashed Potatoes  
Potatoes Au Gratin  
Sticky White Rice

## **CARVING BOARD** (minimum 50 persons)

Roast Turkey Breast  
Honey-Glazed Ham  
Roast Beef Au Jus

*All served with rolls & appropriate condiments*

## **SPECIALTY SANDWICHES**

Our sandwiches are made with the finest Boar's Head products

### **Italian Combo Sandwich** (by the foot)

Salami, Pepperoni, Capicola, Sopressata, Provolone, Mozzarella  
Lettuce, Tomatoes, Onions & Balsamic Glaze

### **American Combo Sandwich** (by the foot)

Roast Beef, Ham, Turkey, American Cheese, Lettuce & Tomato  
Mustard and Mayo (on the side)

### **Chicken Cutlet Sandwich** (by the foot)

Layered Crispy Chicken Cutlets with Mozzarella Cheese, Roasted Red Peppers,  
Lettuce and a Balsamic Glaze

### **Vegetarian Sandwich** (by the foot)

Layered Breaded Eggplant, Mozzarella Cheese, Roasted Red Peppers,  
Fresh Spinach and a Balsamic Glaze

### **Stromboli** (30 pieces)

Pepperoni, Ham, Sausage, Sauteed Peppers and Onions  
and Mozzarella Cheese in a baked Pizza Dough

### **Mini Sandwiches**

(30 assorted presented on dinner rolls)

Ham & American Cheese, Turkey & Swiss Cheese,  
Roast Beef & Provolone Cheese

### **Cold Cut Platters**

(Serves approximately 20 persons)

18" Round Cold Meat and Cheese Platters Served with  
Appropriate Rolls & Condiments

Italian – Sopressata, Italian Roast Beef, Genoa Salami,  
Provolone & Mozzarella Cheese

American – Ham, Turkey, Roast Beef, American & Swiss Cheese

## **Cold Salads**

Full Trays serve 15-20 persons

Half Trays serve 8-12 persons

Mesculin Mix Salad with Crumbled Bleu Cheese, Cranberries,  
Mandarin Oranges & Raspberry Vinaigrette (Full Pan)

Spinach Salad with Bacon Dressing on the side (Full pan)

Caesar Salad with Dressing on the side (Full Pan)

Fresh Mozzarella and Tomato Salad (Half Pan)

Plum Tomato, Cucumber and Red Onion Salad (Half Pan)

Italian Pasta Salad (by the pound)

Coleslaw (by the pound)

Potato Salad (by the pound)

Macaroni Salad (by the pound)

## **Breads**

Assorted Dinner Rolls (per dozen)

Garlic Bread (20 pieces per pan)

Baked Cornbread (40 pieces per pan)

## **THEME PARTIES**

(All packages require minimum 50 people unless otherwise noted)

### **Mexican Fajita Bar**

Sauteed Chicken & Sautéed Beef Strips

Onions & Peppers

Refried Beans

Guacamole, Salsa Dip & Sour Cream

Shredded Cheddar Cheese

Tri-Color Nacho Tortilla Chips

Soft Flour Tortilla Shells and Fried Tortilla Boats

Chilled Rice Pudding

### **The All American BBQ**

Mesculin Mix Salad with Dressing

Macaroni Salad

BBQ Chicken Pieces

BBQ Ribs

Grilled Delmonico Steak (1 per person)

Sauteed Mushrooms and Onions

Baked Potato with Sour Cream & Butter

Cornbread

Assorted Cookie & Brownie Platter

### **West Point Cookout**

Mesculin Mix Salad with Dressing  
Hamburgers & All Beef Hot Dogs  
Appropriate Rolls & Condiments  
Potato Salad & Coleslaw  
Baked Beans  
Assorted Cookie Platter

### **Hawaiian Luau**

(minimum 75 people)  
Carved Roast Suckling Pig  
Grilled Mahi Mahi  
Grilled Teriyaki Chicken with Pineapple  
Crisp Vegetable Spring Rolls  
Pineapple Fritters  
Sweet & Spicy Rice  
Fresh Fruit Display  
Coconut Cream Pie  
Rolls & Butter  
Coffee, Tea and Decaffeinated Coffee

### **Tuscan Buffet**

Meat & Vegetable Antipasto Trays  
Caesar Salad  
Garlic-Sauteed Broccoli Rabe with Grilled Italian Sweet Sausage  
Eggplant Rollatini  
Penne ala Vodka  
Meatballs Marinara  
Italian & French Breads  
Fresh Cut Seasonal Fruit Tray  
Tiramisu

### **Autumn Buffet**

Mesculin Green Salad w/choice of 2 Dessings  
Roasted Turkey with Giblet Gravy  
Roast Beef au Jus  
Garlic-Roasted Mashed Potatoes  
Apple Chestnut Stuffing  
Sweet Peas and Pearl Onions  
Cranberry Sauce  
Cornbread & Assorted Rolls  
Apple Strudel



## **Hot Hors d' oeuvres**

(100 pieces per tray)

Asian Chicken Skewers with Pineapple

Breaded Chicken Tenderloins

Coconut Shrimp

Franks in a Blanket

Mini Crab Cakes

Mini Egg Rolls

Coconut Chicken

Swedish or Sweet & Sour Meatballs

Spinach & Feta Cheese in a Phyllo Dough

Teriyaki Beef Kabobs

Mini Tacos

Italian Sausage en Croute

Scallops en Brochette

Quesadilla Roll Ups

## **Cold Hors d' oeuvres**

(18" round platter)

**Antipasto Platter** (serves 20)

*Prosciutto Ham, Pepperoni, Genoa Salami, Provolone & Mozzarella Cheeses,  
Marinated Mushrooms, Roasted Red Bell Peppers, Marinated Artichokes,  
Chick Peas, Olives & Assorted Italian & French Breads*

**Crudites with Dip** (serves 30)

*Assorted Fresh Cut Vegetables served with House Dip*

**Imported & Domestic Cheese Platter with Crackers** (serves 30)

**Chilled Gulf Shrimp with Cocktail Sauce** (100 pieces)

**Tomato Brushetta with Garlic Toasts** (serves 30)

**Mini Beef Wellington** (50 pieces)

**California Rolls** (100 pieces)

**Mini Salmon Wellington** (50 pieces)

**Spinach Dip with Pumpernickel & Rye Bread** (serves 30)

## **Desserts**

Chocolate Fountain (minimum 100 persons)

Chocolate Brownie Platter (75 pieces per tray)

Assorted Cookie Platter (75 pieces per tray)

Combo Platter (75 pieces per tray)

*Assorted Mini Pastries, Brownies, & Cookies*

Half Sheet Cake (serves 45) or Full Sheet Cake (serves 100)

Fresh Fruit Platter (serves 30)

Smoes Bar

# WEDDING PACKAGE

(5 hours)

## Cocktail Hour

Crudite Platter with House Dip  
Tomato Brushetta with Garlic Toast Chips  
Mini Beef Wellington  
International Cheeseboard with Fruit & Crackers

Choice of three Hot Hors d' oeuvres (previous page)  
passed during the Cocktail Hour:

## Reception

Champagne Toast

Mesculin Mix Salad served with House Dressings

## Duet Plate

(choose 2)

Ginger Teriyaki London Broil  
Chicken Piccata  
Fillet of Sole Florentine  
Eggplant Parmesan  
Chicken Scampi

Served with Chef's Choice Vegetable & Accompaniment  
Assorted Rolls & Butter

## Wedding Cake

A beautiful wedding cake with your choice of style, flavor & filling  
Coffee, Tea and Decaffeinated Coffee

Included with this package is full china service, standard linen table clothes and linen napkins and wait staff servers

## Additional Options

### Appetizers

Cheese-Filled Ravioli Marinara  
Fresh Mozzarella & Beefsteak Tomatoes w/ Balsamic Vinaigrette  
Traditional Shrimp Cocktail

### Desserts

Viennese Platter on each table  
*Assortment of Mini Italian & French Pastries, Cakes, Fancy Cookies*  
Platter of Chocolate Covered Strawberries on each table

## **BEVERAGE SELECTIONS**

The following information will assist you in determining which type of bar service best satisfies your needs:

### **CASH BAR**

Every guest pays the regular price for their drinks as they receive them. The minimum cash sales for a no-host bar is \$150.00 per hour, minimum two hours per bar. A cash register is placed at the bar for tabulating all drinks. If minimum sales are not obtained, it is the sponsor's obligation to pay the difference. This arrangement is appropriate for sponsors with budgetary restrictions who still would like to provide full beverage service to their guests.

Plastic ware is included unless glassware service is contracted.

### **OPEN BAR**

The sponsor pays for all drinks consumed by his or her guests. An open bar contains a complete stock of top shelf liquors, beer, wine, soda and juices. A weighted beginning and ending inventory determines the total amount of beverage consumed and subsequently the amount to be charged to the sponsor. An open bar is ideal for all functions where the sponsor wishes to pay the total cost. Minimum sales policy described for the cash bar above, applies to this type of bar as well.

Plastic ware is included unless glassware service is contracted.

### **BEER, WINE & SODA BAR**

May be a cash or open bar. A counted beginning and ending inventory determines the total amount of beverage consumed by your guests. Minimum sales policy described for the cash and open bars above, applies to this type of bar as well. Plastic ware is included unless glassware service is contracted

### **KEG BEER\***

All kegs of beer will be chilled and tapped. Refunds are not issued on unused portions and they may not be taken from the facility premises. (plastic ware not included)

Budweiser (1/2 or ¼)

Bud Lite (1/2 or ¼)

Miller Lite (1/2 & ¼ )

Heineken (1/2)

Samuel Adams (1/2)

Coors Lite (1/2)

Yuengling (1/2)

### **WINE**

An extended wine list is available upon request.

## **ADDITIONAL BEVERAGES**

(plastic ware not included)

Champagne Toast (per glass)

Cranberry/Pineapple Almond Punch (per gallon)

Sangria (per gallon)

Assorted Canned Soda and Bottled Water

Coffee & Decaffeinated Coffee (5 or 10 gallons)

Iced Tea (5 or 10 gallons)

*Please note: Punches, iced tea, coffees and alcoholic punches are only sold in 5 & 10 gallon increments and are dispensed appropriately.*

## **CHINA/GLASS WARE & ADDITIONAL SERVICES**

The West Point Club is happy to offer china and glassware upgrades.

### **Standard China Package**

Dinner Plate, Salad Plate, Cake Plate, Fork, Knife, Spoon & Cake Fork

### **Grand China Package**

Stand Package plus Bread & Butter Plate, Water Glass, Coffee Cup and Saucer

### **Supreme China Package**

Grand Package plus Champagne Glass, Standard Colored Table Linens and Linen Napkins

### **Full Service Bar Glassware**

Includes: Soda, Wine, On-the-Rocks, Hi-Ball, Martini and Pilsner glasses

### **Beer, Wine & Soda Glassware**

Includes: Pilsner, Wine and Soda glasses

## **ADDITIONAL SERVICES**

Upgraded Table Linens

Upgraded Linen Napkins

Paper Products

Table Layout and Room Design

Table Rentals

Chair Rentals

Table Skirting Rentals

Service Personnel

Valet Parking

PA systems

Platforms

Tents

Portable Dance Floor

Frozen Drink Machine

### **NOTES**

A \$50.00 refundable cash deposit is required on all catering equipment if service personnel are not contracted.

The Club does not provide serving utensils unless service personnel are contracted for the entire event.

\*A \$50.00 refundable deposit is required on all beer kegs and taps

All events requiring staffing are assessed a 25% service charge.

Delivered orders are assessed \$40.00

Paper products .75¢ per person



*Class of '47 Train Station*



*Class of '49 Lodge*

