

∞ Off Premise Dinner Buffet ∞

Minimum 50 Guests

\$42 per person

All American Buffet

Mixed Greens Salad w/Tomatoes, Cucumbers & Carrots

Assorted Dinner Rolls w/Butter

Carved Flank Steak

Rotisserie Chicken

BBQ Ribs

Lemon Butter Salmon

Baked Potatoes w/whipped Butter & Sour Cream

Creamed Spinach w/Frizzled Onions

A Taste of Europe

Mixed Greens Salad w/Sliced Beets & Feta Cheese

Basket of Bavarian Jumbo Pretzel Sticks

Carved Beef Brisket

Roasted Chicken

Au Gratin Potatoes

Braised Red Cabbage

Beer Brats & Sauerkraut

Roasted Root Vegetables

westpointcatering@army.mil



Samantha Alverio
(845) 938-5120

Italian Buffet

Caprese Salad w/Cherry Tomatoes & Baby Mozzarella
Assorted Breads w/Butter
Carved Rosemary Pork Loin
Chicken Picatta
Beef tips w/Mushrooms and Onions
Seafood Cioppino
Stew w/Shrimp, Clams & Mussels
Tri Colored Tortellini Alfredo
Sautéed Broccoli Rabe w/Olive Oil & Garlic

Hawaiian Luau

Baby Greens Salad w/Mandarin Oranges & Almond
Hawaiian Dinner Rolls with Butter
Hawaiian Pork Loin
OR
Carved Whole Pig (additional \$4 per person plus chef fee)
Teriyaki Beef Strips
Pineapple Glazed Chicken Breasts
Ginger Ponzu Mahi Mahi
Sweet & Spicy Rice w/Coconut Milk & Jalapenos
Hawaiian Style Roasted Vegetables

Minimum 50 Persons

All Dinner Buffets are served with Iced Tea, Iced Water, Coffee, Decaf & Hot Tea.

Dessert: Sheet-Cake, choice of Vanilla, Chocolate or Butter-Cream filling & Frosting

All Food and Beverage is subject to a 25% service charge.

Two Hour Service Includes Paper Products, Linens, Wait Staff.

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All Visitors will be required to obtain a Background Check/Visitor's Pass to enter West Point.

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