



West Point Club Class of 2018 Graduation Packages Saturday, May 26 - 12-3pm

Exclusively for Outdoor Events

Graduation Packages

➤ Spring Grecian Salad

Fresh spring lettuce tossed with cucumbers, tomatoes, kalamata olives, feta cheese and shaved red onions topped with our own Athena Grecian dressing

➤ Fresh Local Grilled & Chilled Vegetable Salad

A variety of the Hudson Valley's in season vegetables lightly seasoned and char-grilled, chilled then drizzled with balsamic glaze and tossed with fresh torn romaine

➤ Grilled Bourbon Chicken

Farm fresh chicken marinated, grilled and basted with our own Catskill Mountain bourbon glaze

➤ Smoked BBQ Beef Brisket

House signature beef brisket smoked low and slow with our own spice rub. Served with Black Knight BBQ sauce, bread & butter pickle chips, sliced red onions, plantain chips and fresh baked kaiser rolls

➤ Penne Arrabbiata

Penne pasta tossed in our own spicy Sicilian arrabbiata sauce topped with shredded pecorino cheese

➤ 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



'A la Carte Options

The below options can either be ordered and picked up at the West Point Club on Graduation Day or can be added on to your Graduation Package

➤ Spring Grecian Salad - \$40 Full Tray

➤ Fresh Local Grilled & Chilled Vegetable Salad \$40 Full Tray

➤ Grilled Bourbon Chicken - \$95 Full Tray

➤ Penne Arrabbiata - \$75 Full Tray

➤ Fresh Seasonal Fruit Platter - \$80 18" Round Platter

➤ 3 foot American Combo Sandwich - \$55

➤ Italian Cookie Platter Assortment - \$50

➤ Bottled Water - \$24 Case (24)

➤ Canned Soda - \$24 Case (24)

➤ Arizona Iced Tea or Lemonade - \$9 (1 gallon)

➤ Ice - \$8 (25# bag)

➤ Celebratory Cake - \$95 Half

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

*All packages are 2 hours in duration and include: centralized cash bar,
disposable ware, buffet table linens and set up and clean up.*



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

Samantha Alverio ~ Caterer

Samantha.Alverio@usma.edu

Liz DeFrancesco ~ Caterer

Elizabeth.DeFrancesco@usma.edu

For information and booking of sites and rental equipment, please call Outdoor Recreation at 845.938.0123 or
<https://westpoint.armymwr.com/programs/usma-graduation>

Pierce Room - West Point Club



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Roasted Creole Bronzed Salmon

Fresh wild caught salmon pan roasted Cajun style topped with roasted red pepper remoulade and sliced fresh scallions

Crispy Smashed One Potato Two Potato

Yukon gold fingerlings & red bliss potatoes par cooked then smashed and oven roasted crisp with fresh garlic herb butter, sour cream and bacon chips

Penne Arrabbiata

Penne pasta tossed in our own spicy Sicilian arrabbiata sauce topped with shredded pecorino cheese

Fresh Pan Roasted Seasonal Vegetables

Our chefs will select the freshest seasonal vegetables the Hudson Valley has to offer. Lightly seasoned and pan roasted

Iced Tea, Coffee, Hot Tea & Iced Water

Fresh warm baked bread assortment

Viennese Table

Cash Bar

\$41.95 per person - 20% Service Charge

\$24.95 children 11 & under

Ask us about upgrades to your groups' table with champagne toasts and floral centerpieces

Pre-paid group reservations accepted up to 40 persons.

Groups less than 10 may be seated with other guests