

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

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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