



# 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**

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### 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](http://westpoint.armymwr.com/programs/usma-graduation)

### Key

(V) Vegetarian

(GF) Gluten Free