

Off Premise Dinner Buffet

Minimum 50 Guests

\$38 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
Vanilla Ice Cream w/Toppings

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
Vanilla Ice Cream w/Toppings

Harvest Buffet

Baby Greens w/Pears, Walnuts, Goat Cheese & Vinaigrette
Cornbread w/Butter
Carved Honey Ham
Sliced Turkey & Cranberry Sauce
Stuffed Filét of Sole
Bourbon Candied Yams
Mashed Potatoes
Green Beans Almandine
Pecan Pie
Vanilla Ice Cream w/Toppings



Samantha Alverio
Elizabeth Defrancesco
(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
Vanilla Ice Cream w/Toppings

Hawaiian Luau

Baby Greens Salad w/Mandarin Oranges & Almond
Hawaiian Dinner Rolls with Butter
Carved Whole Pig
Teriyaki Beef Strips
Pineapple Glazed Chicken Breasts
Ginger Ponzu Mahi Mahi
Sweet & Spicy Rice w/Coconut Milk & Jalapenos
Hawaiian Style Roasted Vegetables
Vanilla Ice Cream w/Toppings

Minimum 50 Persons

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

Salad & Dessert Course are Served Tableside.

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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Elizabeth Defrancesco
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