

# HORS D' OEUVRES



## HOT

### **Chicken:**

- Sesame Chicken Fingers w/Sweet & Sour Sauce
- Boneless Buffalo Wings w/Bleu Cheese & Celery.
- Buffalo Wings w/Bleu Cheese & Celery
- Golden Fried Chicken Nuggets - Plain or Cajun w/Honey Mustard, BBQ, and Sweet & Sour Sauce
- Chicken Won Tons w/Sweet & Sour
- Chicken Spring Rolls w/Curried Honey Mustard.
- Cashew Chicken w/Roasted Garlic Mayonnaise

### **Beef:**

- Beef Teriyaki Brochettes
- Swedish Meatballs
- Italian Meatballs w/Cocktail Rolls
- Petite Beef Wellington w/Spicy Horseradish

### **Vegetarian:**

- Monterey Jack Quesadillas w/Sour Cream & Salsa
- Cracker Crumb Stuffed Mushrooms
- Jalapeno Poppers w/Ranch Dipping Sauce
- Spinach and Cheese Filos
- Large Pizzas w/assorted toppings
- Baked Brie and Raspberry Filos
- Mini Assorted Quiches

### **Seafood:**

- Crab Rangoon w/Sweet & Sour Sauce
- Coconut Beer Batter Shrimp w/Sweet & Sour
- Miniature Crab Cakes w/Classic Remoulade
- Broiled Scallops Wrapped in Bacon
- Seafood Stuffed Mushrooms
- Lobster Salad in Mini Phyllo Cups

## COLD

**Bountiful Presentation of Vegetables, Fruits, & Cheeses**  
served w/Assorted Crackers and Dip  
*(Minimum of 75 guests)*

**Imported and Domestic Cheese Tray w/Crackers**  
Small *(Serves 30-50)*  
Large *(Serves 50-75)*

**Fresh Vegetables w/Ranch Dip**  
Small *(Serves 30-50)*  
Large *(Serves 50-75)*

**Sliced Seasonal Fresh Fruit w/Dip**  
Small *(Serves 30-50)*  
Large *(Serves 50-75)*

**Smoked Salmon w/Sour Cream, Capers, Onions, Crackers,**

**Toast Points and Flowering Kale** *(Serves 75)*

**Salmon Pinwheels on Cucumber**

**Artichoke Hearts Stuffed w/Chicken Pecan**  
Salad topped w/a pecan

**Combination Deli Platter w/Swiss and American Cheese,**  
Roast Beef, Ham, Turkey, Cocktail Rolls  
and Condiments *(Serves 50)*

**Deviled Eggs**

**Oysters or Clams on the Half Shell w/Cocktail Sauce**

**Gulf Shrimp on Ice w/Cocktail Sauce**

**Potato Chips w/Onion Dip, Nacho Chips w/ Salsa**

**Petite Cocktail Sandwiches - Assorted Ham, Egg,**  
Seafood, and Chicken Salad on Finger Rolls

**Asparagus Wrapped in Prosciutto**

**Filet of Beef on Garlic Crostini w/Tomato Béarnaise**

**Celery Stalks w/Piped Boursin Cheese**

## CARVED TO ORDER

**Standing Top Round of Beef served w/Horseradish and Cocktail Rolls**

**Carved Turkey Breast w/Mayonnaise and Cranberry Sauce (add \$.50 per person for gravy)**

**Honey Glazed Ham served w/Dijon Mustard, Rye Bread Triangles and Cocktail Rolls**

**TWO HOURS CARVING SERVICE (A fee applies for each carver)**

**Navy Regulations prohibit the removal of any leftover food or beverages from the Mess, WITHOUT EXCEPTION.**

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE.**

## COMPLEMENT YOUR MEAL



### APPETIZERS

**Jumbo Shrimp Cocktail**

*(Jumbo gulf shrimp on a bed of crisp lettuce with tangy cocktail sauce and lemon garnish)*

**Wild Mushroom Ravioli**

*(Wild mushroom ravioli with white wine sauce and walnut pesto)*

**New England Crab Cakes**

*(Pan seared crab cakes with a classic remoulade)*

**Penne Marinara**

*(Generous portion of al dente pasta with marinara sauce sprinkled with parmesan cheese)*

**Fresh Fruit Cup**

*(Fresh cut seasoned fruit garnished with a sprig of mint)*

### INTERMEZZO

**Sorbet**

*(Lemon sorbet to cleanse the palate)*

### SOUPS

**New England Clam Chowder**

*(Served with oyster crackers)*

**Lobster Bisque**

**Hearty Minestrone**

**Chicken Escarole**

**Navy Bean**

**Fresh Cream of Tomato w/Basil Garnish**

### SALADS

*(\*Upgrade your garden salad to one of the below salads for small per person charge)*

**Baby Field Green Salad**

*(Baby field greens tossed with julienne vegetables and our house vinaigrette dressing)*

**Caesar Salad**

*(Crisp romaine lettuce tossed in our house Caesar dressing topped with shredded parmesan cheese and seasoned croutons)*

**Fresh Spinach Salad**

*(Leafy green spinach topped with sliced red onion, hard boiled egg, mandarin oranges, crumbled bacon and honey mustard dressing)*

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE.**

## SELECTED ENTREES



Maximum of two entrée choices per function. Minimum of 30 guests

*All entrees include a fresh garden salad, choice of vegetable, choice of potato or rice, fresh rolls and complete coffee service.*

### **Chicken Marsala**

*(Sautéed boneless breast of chicken with Marsala wine sauce and mushrooms)*

### **Chicken Portabella**

*(Chicken breast stuffed with red peppers, portabella mushrooms, spinach, and provolone cheese)*

### **Chicken Ryan**

*(Boneless chicken breast stuffed with apple and almond stuffing topped with an apple brandy sauce)*

### **Chicken Cordon Bleu**

*(Tender boneless chicken breast stuffed with Virginia baked ham and Swiss cheese and a Supreme Sauce)*

### **Officers' Club Stuffed Chicken Breast**

*(Boneless chicken breast stuffed with seasoned bread stuffing and served with a champagne sauce)*

### **Chicken Alexandra**

*(Boneless chicken breast stuffed with spinach and feta cheese topped with a red pepper cream sauce)*

### **Broiled Honey Lemon Chicken**

*(Boneless chicken breast marinated in honey, lemon, and herbs, then charbroiled to perfection)*

### **Roast Prime Rib of Beef**

*(Boneless 14 oz. cut of succulent beef served with au jus and horseradish on the side)*

### **Black Angus London Broil**

*(Tender 8 oz. flank steak thinly sliced and topped with our chef's homemade béarnaise sauce and a sprig of tarragon)*

### **Filet Mignon**

*(Wrapped in bacon and served with a béarnaise sauce and a sprig of rosemary)*

### **Beef Wellington**

*(Petite 6 oz. filet mignon topped with a mushroom duxelle and baked in French puff pastry to perfection, topped off with a burgundy shallot sauce)*

For parties over 100, a per plate entrée choice fee will be applied if more than one entrée is selected.

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## SELECTED ENTREES (Continued)



Maximum of two entrée choices per function. Minimum of 30 guests.

*All entrees include a fresh garden salad, choice of vegetable, choice of potato or rice, fresh rolls and complete coffee service.*

### **Grilled Rib Eye**

*(Grilled rib eye steak topped with a mushroom, onion, and garlic butter)*

### **Officers' Club Surf-n-Turf**

*(Two jumbo baked stuffed shrimp and a 6 oz. petite filet mignon topped with béarnaise sauce)*

### **Officers' Club Land-n-Surf**

*(Marinated 8 oz. chicken breast and two jumbo baked stuffed shrimp)*

### **Officers' Club Land-n-Turf**

*(Tender 4 oz. breast of grilled chicken and a 6 oz. filet mignon topped with a garlic Chianti sauce)*

### **Baked Salmon Filet**

*(Prepared with white wine, lemon, butter, and topped with bread crumbs)*

### **Baked Stuffed Lobster Fisherman Style**

*(One and a quarter pound lobster stuffed with sautéed shrimp, scallops, crab and white fish: then broiled in butter and white wine and topped with cracker crumbs)*

### **Fresh Stuffed Filet of Sole**

*(Tender filets of ocean fresh sole with our special stuffing and Newburg sauce)*

### **Broiled Scrod**

*(Prepared with white wine, lemon, and butter, lightly topped with seasoned cracker crumbs)*

### **Baked Stuffed Shrimp**

*(Four jumbo shrimp mounded with seafood stuffing and served with drawn butter)*

### **Salmon En Croute**

*(Fresh salmon topped with a red pepper & caper compound butter, wrapped in puff pastry and baked until golden. Served with a horseradish cream reduction.)*

### **\* Alfredo Tortellini Primavera**

*(A generous portion of tri-colored cheese tortellini and assorted fresh seasonal vegetables mixed in our chef's secret alfredo sauce)*

### **\* Penne with Garden Vegetables**

*(Tossed in pesto and garnished with basil sprig)*

### **\* Grilled Vegetables Primavera**

*(Grilled vegetables marinated with balsamic vinegar, olive oil and spices over bowtie pasta)*

**\* Potato & vegetables not included**

**PLEASE NOTE:** All steaks are cooked medium.

For parties over 100, a per plate entrée choice fee will be applied if more than one entrée is selected.

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

Updated: 16 April 2003

## SELECTED ENTREES (Continued)



### VEGETABLES

*(Choose One)*

Green Beans Almondine \* Fresh Butternut Squash Puree  
Baby Carrots with Honey and Dill  
Fresh Seasonal Medley (Chef's Choice)  
Sugar Snap Peas with Diced Red Peppers  
Broccoli with Hollandaise \* Broccoli with Lemon Butter

### POTATOES

*(Choose One)*

Red Boiled with Parsley and Butter \* Oven Roasted (seasoned to perfection)  
Baked with Sour Cream \* Scalloped Au Gratin  
Red Bliss Garlic Mashed

--OR--

### RICE

*(Choose One)*

Pilaf \* Long Grain and Wild

## DINNER BUFFETS



### **ADMIRAL'S BUFFET**

*(Minimum of 50 Guests)*

Fresh Garden Salad Served  
Standing Top Round of Beef Carved to Order

Choice of three of the following items:

- \* Honey Glazed Ham
- \* Tri-colored Cheese Tortellini Alfredo Primavera
- \* Boneless Honey Lemon Chicken
- \* Baked Manicotti
- \* Golden Fried Shrimp
- \* Baked Sole in Lemon Butter
- \* Chicken Marsala
- \* Seafood Newburg with White Rice

Choice of (2) Vegetables or (1) Vegetable and Onion Rings \* Choice of Potato or Rice \* Au Jus and Sauces \* Fresh Rolls  
Complete coffee service

### **NEWPORT BUFFET**

*(Minimum of 30 Guests)*

The "Admiral's Buffet" without the Carved Beef.

### **FEDERAL HILL BUFFET**

*(Minimum of 30 Guests)*

Fresh Salad Served

Choice of three of the following items:

- \* Chicken Picatta
- \* Tri-colored Cheese Tortellini Alfredo Primavera
- \* Eggplant Parmesan
- \* Chicken Parmesan
- \* Baked Manicotti
- \* Shrimp Scampi

Italian Sausage or Meatballs with Penne

Ratatouille \* Fresh Italian Bread \* Complete coffee service

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## DELECTABLE DESSERTS



### **Chocolate Fudge Cake**

*(Rich chocolate fudge cake moistened by a fudge icing.)*

### **Carrot Cake**

*(From an original family recipe - moist carrot cake topped with a smooth cream cheese icing.)*

### **New York Style Cheesecake**

*(A rich but creamy cake with a hint of lemon and a golden brown top. Blueberry or strawberry topping available.)*

### **Cappuccino Mousse Cake**

*(Layers of white cake and cappuccino mousse)*

### **Fresh Fruit Pies**

*(Apple, cherry, blueberry, or pumpkin - A la Mode for an additional fee.)*

### **Chocolate or Raspberry Mousse**

*(Fluffy mousse topped with fresh whipped cream.)*

### **Apple Crisp**

*(Fresh, sliced apples with a streusel crumb topping. Served warm with fresh whipped cream.)*

### **Chocolate Covered Strawberries (Seasonal)**

*(Fresh strawberries dipped in dark chocolate.)*

### **Assorted Petite Ornate Pastries**

### **Assorted Homestyle Cookies**

### **Tropical Fruit Fondue**

*(Assorted fruits served with a hot fondue of white and dark chocolate. Perfect for a dessert station.)*

### **Dessert Station**

*(Assortment of seasonal fruits to dip in white and dark chocolate fondue, assorted miniature gourmet pastries, assortment of gourmet cakes and mousse.)*

## **FROZEN DESSERTS**

### **Chocolate Jimmy Roll**

*(A wheel of fudge ripple ice cream rolled in chocolate jimmies.)*

### **Mini Mud Pie**

*(A wheel of coffee ice cream with fudge and Oreo cookies throughout rolled in chocolate cookie crumbs. Served with whipped cream and chocolate sauce.)*

### **Ice Cream Truffles**

*(Chocolate covered ice cream - round or heart shaped. See Catering for selections.)*

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## BAR SERVICE



### COCKTAIL PUNCH BY THE GALLON

Bloody Mary's  
Mimosa Punch  
Madras Punch

Champagne Punch  
Non-Alcoholic Punch  
Fresh Fruit Punch

### BY THE GLASS

Well Brand Liquor  
Call Brand Liquor  
Premium Brand Liquor  
Super Premium Brand Liquor  
Domestic Draft Beer (16 oz.)  
Imported Draft Beer (20 oz.)  
Premium Wine by the Glass  
Merlot by the Glass

House Wine Toast  
House Champagne Toast  
Small Soda  
Large Soda  
Frozen Drinks  
Non-Alcoholic Frozen Drinks  
Full Liter of Juice

### CHAMPAGNE BY THE BOTTLE

Tattinger  
Moet & Chandon  
Korbel

Martini & Rossi Asti Spumante  
House Champagne (Tott's)

### CHARDONNAY BY THE BOTTLE

Turning Leaf  
Burlwood

Copperidge by E & J Gallo

### WHITE ZINFANDEL BY THE BOTTLE

Turning Leaf  
Burlwood

Copperidge by E & J Gallo

### RED WINE BY THE BOTTLE

Turning Leaf Cabernet Sauvignon  
Turning Leaf Merlot  
Burlwood Cabernet Sauvignon

Burlwood Merlot  
Copperidge Cabernet Sauvignon  
Copperidge Merlot

*Private functions requesting a strictly non-alcoholic bar will be subjected to a per person service charge.*

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## BAR SERVICE



### CABERNET SAUVIGNON

Kendall-Jackson	Gossamer Bay
Kendall-Jackson Vintners Reserve	Blackstone California
Camelot	Copperidge
Indigo Hills	Fox Horn Cabernet
R. Mondavi Coastal	Sutter Home
Turning Leaf	Woodbridge
Burlwood	

### CHARDONNAY

Kendall-Jackson—Camelot	Burlwood
Kendall-Jackson Vintners Reserve	Gossamer Bay
Indigo Hills	Macon Lugny Les Charmes
Kendall-Jackson Special Select	Blackstone Monterey
Rosemount Australian Wine	Copperidge
R. Mondavi Coastal	Fox Horn
Turning Leaf	Ravenswood Vintners Blend
Woodbridge	Sutter Home

### CHIANTI

Villa Banfi	Barbella
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### MERLOT

Kendall-Jackson	A. C. Moueix
Kendall-Jackson Vintners Reserve	Burlwood
R. Mondavi Coastal	Gossamer Bay
Woodbridge	Blackstone California
Camelot	Copperidge
Ravenswood Vintners Blend	Fox Horn
Indigo Hills	Sutter Home
Turning Leaf	

### NON-ALCOHOLIC

Sutter Home Fre

### PINOT GRIGIO

San Angelo	Due Torre
Gossamer Bay	Sutter Home

### SAUVIGNON BLANC

Indigo Hills	Rosemont
Kendall-Jackson Reserve	Woodbridge
Gossamer Bay	

### SPARKLING WINE

Moet White Star (France)	Martini & Rossi Asti Spumante
Taittinger (France)	Korbel Brut
Korbel (American-California)	Freixenet (Spanish)
Korbel Extra Dry	Tott's (Oregon)

### WHITE ZINFANDEL

Turning Leaf	Gossamer Bay
Burlwood	Ravenswood Vintners Blend
Indigo Hills	Sutter Home
Copperidge	Woodbridge
Fox Horn	

## COOKOUTS



### **NEWPORT BBQ**

(Seasonal May-September)

Hamburgers and Hotdogs  
Potato Salad  
Macaroni Salad  
Baked Beans  
Potato Chips  
Watermelon

**Also available with BBQ Chicken**

### **DOWN HOME BBQ**

(Seasonal May-September)

Chicken and Ribs  
Potato Salad  
Tossed Green Salad  
Baked Beans  
Corn on the Cob  
Watermelon  
Cornbread and Butter

### **NEW ENGLAND CLAM BOIL**

Tossed Garden Salad with two Dressings  
New England Clam Chowder  
Steamers and Mussels  
Roasted Chicken  
Chourico Sausage, Onions and Peppers  
New Potatoes  
Corn on the Cob  
Watermelon  
Rolls and Butter  
Complete Coffee Service

**Also available with Lobster or Steak**  
*(one lobster or steak per person)*

*Cookout menus are **not** available for weddings*

**\*ALL DECK FUNCTIONS WILL REQUIRE A RAIN ROOM**

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## COFFEE BREAKS



Fresh Jumbo Muffins

Danish

Warm Bagels & Cream Cheese

Assorted Cookies

Coffee

Decaffeinated Coffee

Hot Tea with Lemon

Iced Tea

Orange Juice

Cranberry Juice

Apple Juice

Assorted Sodas

### COMPLETE COFFEE STATION

Coffee, Decaf, Hot Tea w/ Lemon,  
Hot Chocolate and Iced Tea (seasonal)  
Iced Water

**(3 hour period)**

**\* ALL FUNCTIONS REQUIRE A THIRTY (30) PERSON MINIMUM.**

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## BREAKFAST MENUS



### CONTINENTAL BREAKFAST

Warm Bagels w/Cream Cheese, Danish, Muffins, Croissants, Jams,  
Jellies, and Butter  
Complete Coffee Service  
Chilled Juices

(Add Sliced Fresh Fruit an additional per person fee)

### O' CLUB BREAKFAST BUFFET

Scrambled Eggs, Bacon, Hash Browns  
Fresh Fruit tray  
Danish, Muffins, Croissants,  
Jams, Jellies and Butter  
Assorted Chilled Juices  
Complete Coffee Service

(Texas-Style French Toast for an additional per person fee)

### THE ENDEAVOR BRUNCH BUFFET

Fresh Fruit Cup - Served  
Scrambled Eggs, Bacon,  
Hash Browns, Warm Bagels w/ Cream Cheese,  
Muffins, Danish, and Texas-Style French Toast  
Honey Dijon Chicken or Chicken Marsala  
Seafood Newberg w/White Rice  
Chef's Choice of Vegetables  
Chilled Orange Juice and complete Coffee Service

#### **Also available with beef**

Standing Top Round of Beef - carved to order (50-person minimum required)

### OMELETTE STATION

Your choice of omelette cooked to order

*Breakfast menus are **not** available for weddings*

**\* ALL FUNCTIONS REQUIRE A THIRTY (30) PERSON MINIMUM.**

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**

## LUNCHEON MENU (MONDAY THRU FRIDAY ONLY)



**HOT ENTREES - PLATED**  
**MINIMUM OF 30 GUESTS**  
**MAXIMUM OF TWO ENTRÉE CHOICES PER FUNCTION**

Chicken Marsala \* Stuffed Chicken Breast with Supreme Sauce  
Broiled Honey Lemon Chicken \* Baked Sole in Lemon Butter \* English Cut Prime Rib  
Sirloin Beef Tips over Egg Noodles \* Penne Pesto with Garden Vegetables\*

*Hot entrees served with garden salad, choice of vegetable and potato, fresh rolls and butter, and complete service.  
\*Vegetable and potato not included*

**For parties over 100, a per plate entrée choice fee will be applied if more than one entrée is selected.**

**COLONEL FINK BUFFET**

Tossed Salad or New England Clam Chowder \* Boneless Honey Lemon Chicken \* Baked Sole with Lemon Butter  
Ziti Marinara \* Red Boiled Potatoes \* Green Beans Almondine  
Fresh Rolls and Butter \* Complete Coffee Service

**U.S.S. SARATOGA DELI BUFFET**

New England Clam Chowder \* Baked Ham \* Turkey Breast \* Roast Beef  
Sliced American and Swiss Cheese \* Lettuce and Tomato \* Assorted Breads and Rolls  
Condiments \* Ziti Marinara \* Italian Meatballs \* Complete Coffee Service \* Assorted Cookies

**U.S.S. CONSTITUTION DELI BUFFET**

Tossed Garden Salad with Creamy Italian and Raspberry Vinaigrette Dressing \* Baked Ham \* Turkey Breast  
Roast Beef \* Sliced American and Swiss Cheese \* Lettuce and Tomato \* Assorted Breads and Rolls  
Condiments \* Ziti Marinara \* Italian Meatballs \* Complete Coffee Service \* Assorted Cookies

**GOURMET WRAP BUFFET**

*Pre-made assorted wrapped sandwiches, cut in half.*

**Buffalo Chicken Wrap**

Strips of buffalo chicken wrapped with lettuce, diced tomato & bleu cheese dressing.

**Grilled Chicken Mediterranean Wrap**

Strips of marinated, grilled chicken, lettuce, diced tomatoes, feta cheese and roasted red peppers.  
Served with Greek dressing.

**Roast Beef Wrap**

Roast beef wrapped with Swiss cheese, shredded lettuce and diced tomatoes. Served with PC's of mayonnaise and mustard.

**Vegetarian Wrap**

Shredded lettuce, carrots, cucumbers, green peppers, roasted red peppers, diced tomatoes, humus and tabouleh.

**Presented with gourmet potato salad, a bowl of fresh garden salad and assorted cookies.**

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**  
**WEEKEND LUNCHEON MENU SELECTIONS AVAILABLE UPON REQUEST.**

## LUNCHEON MENU (Continued)



### O' CLUB SPECIALTIES ONE PLATE PRESENTATION

**Mega Veggie Wrap** -Lettuce, red and yellow peppers, red onions, sprouts, watercress, guacamole, humus and tabouleh wrapped in a spinach tortilla served with a gourmet potato salad and Terra chips.

**Chef Salad** - Fresh iceberg lettuce with red cabbage and carrots topped with julienne ham, turkey, and cheese, hard boiled egg, tomato and cucumber. Served with Italian house dressing and fresh rolls.

**Pasta Salad Italiano** - Penne pasta, fine Italian Prosciutto, Genoa salami, Cappicola ham, provolone and asaiago cheeses, pepperocini peppers, Kalamata olives, red and yellow peppers and red onions, tossed in a virgin olive oil vinaigrette.

**Curried Chicken Salad** - Diced chicken, red and yellow peppers, red onions, snowpeas, pineapple, apple, raisins served on a bed of mesclun greens with curried mayonnaise (mayonnaise, curry, cumin, coriander, brown sugar, a dash of balsamic & soy), garnished with grilled pineapple slice and a sprinkle of walnuts or coconut.

**Grilled Chicken Caesar Salad** - Served with warm French bread.

**Smoked Chicken Sandwich** - Smoked chicken served on a whole wheat bulkie roll with caper Dijon mayonnaise and watercress with gourmet potato salad.

**Cup of New England Clam Chowder, Chunky Chicken Salad** Served on a fresh croissant with tossed salad and two types of dressings on the side.

**Tenderloin on Croissant** - Two slices of tenderloin on a fresh croissant with boursin cheese, red onion and sprouts, served with a gourmet potato salad and Terra chips.

**Smoked Salmon Sandwich** - Smoked salmon on pumpernickel bread with red onion, caviar cream cheese, fresh dill and cucumber, served with gourmet potato salad and Terra chips.

### WRAPPED LUNCH BOX

#### **Buffalo Chicken Wrap**

Strips of buffalo chicken wrapped with lettuce, diced tomato & bleu cheese dressing.

#### **Grilled Chicken Mediterranean Wrap**

Strips of marinated, grilled chicken, lettuce, diced tomatoes, feta cheese and roasted red peppers.  
Served with a PC of Greek dressing.

#### **Roast Beef Wrap**

Roast beef wrapped with Swiss cheese, shredded lettuce and diced tomatoes. Served with PC's of mayonnaise and mustard.

#### **Vegetarian Wrap**

Shredded lettuce, carrots, cucumbers, green peppers, roasted red peppers, diced tomatoes, humus and tabouleh.

**BOXED LUNCHES INCLUDE: Potato chips, one piece of whole fresh fruit and a beverage**

### BOXED LUNCHES

BAKED HAM \* SMOKED TURKEY \* TUNA SALAD \* CHICKEN SALAD \* ROAST BEEF \* SEAFOOD SALAD  
Choice of bread, onion roll, or croissant  
Chips, piece of fresh fruit, and brownie

**AN 18% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE.**  
*WEEKEND LUNCHEON MENU SELECTIONS AVAILABLE UPON REQUEST.*

## SPECIALTY STATIONS



*Each station will be attended for a two-hour period.  
(50 PERSON MINIMUM)*

### GRILLED TENDERLOIN OF BEEF DISPLAY

Roasted Aged Tenderloin of Beef  
Carved to order and accompanied by:  
Roasted Garlic Mayonnaise  
Stoneground and Poupon Mustards  
Roasted Vidalia Onion Marmalade  
Horseradish Cream Sauce  
Assorted Breads and Biscuits

### CAESAR SALAD STATION

Caesar Salad tossed to order  
Crisp Romaine lettuce tossed in  
our Chef's secret Caesar dressing  
recipe. Topped with your choice  
of homemade seasoned croutons,  
Shredded Parmesan cheese, fresh  
ground pepper and anchovies.

### DELECTABLE DESSERT STATION

Assortment of tropical fruits to dip  
in white and dark chocolate fondue.  
Assorted Miniature Gourmet Pastries.  
Assortment of gourmet cakes and mousse.

### MEXICAN STATION

Chicken and Beef Fajitas with the following  
accompaniments: lettuce, tomato, sour cream,  
guacamole, diced onions, and salsa.

### A TASTE OF ITALY - PASTA STATION

Pastas (*Choice of three*)  
Angel Hair \* Rainbow Rotini \* Fettuccini \* Penne  
Tri-Colored Cheese Tortellini \* Bow Tie Pasta  
  
Sauces (*Choice of two*)  
Marinara \* Red Meat Sauce \* Alfredo \* Pesto \* Pink Cream Sauce

Accompaniments (*Choice of five*)  
Bacon \* Pepperoni \* Chopped Onions \* Julienne Zucchini  
Sliced Mushrooms \* Green Peppers \* Sliced Ripe Olives  
Diced Tomatoes \* Sun Dried Tomatoes \* Baby Shrimp  
Sausage \* Broccoli \* Diced Chicken \* Roasted Red Peppers  
  
(*Station includes olive oil, white wine, chopped garlic, parmesan  
cheese, fresh garlic, basil, oregano, garlic bread, & fresh ground  
pepper.*)

### MINI MONGOLIAN STIR-FRY

Meats (*Choice of two*)  
Strips of Beef \* Strips of Chicken \* Strips of Pork \* Shrimp  
  
Vegetables (*Choice of four*)  
Onion \* Green Pepper \* Mushroom \* Water Chestnuts \* Carrots  
Bamboo Shoots \* Snow Peas \* Bok Choy \* Broccoli \* Celery  
  
Cooking Sauces (*Choice of one*)  
Burgundy Soy Sauce \* Hot Pepper Oil \* Peanut Oil  
Garlic Oil \* Sugar Water

(*Station includes sweet and sour sauce, duck sauce, oyster sauce,  
Szechwan sauce, spring rolls, and white rice.*)

### SPINNAKER SALAD

A self-serve display of tossed greens and fresh vegetables.  
Displayed salad bar style.  
  
Dressing (*Choice of two*)  
Creamy Italian \* Catalina \* Ranch \* Bleu Cheese (extra)  
Oil and Vinegar

*All action stations are subject to a per attendant charge*

**Navy Regulations prohibit the removal of any leftover food or beverages from the Mess, WITHOUT EXCEPTION.**

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