Fort Myer Officers’ Club
at Joint Base Myer-Henderson Hall

Five Star Catering

Special Event Catering

Meeting your needs.
Exceeding your expectations.

www.jbmhhmwr.com
We are Washington DC’s Best Kept Secret!

Located just across the Potomac River in Arlington and overlooking the Washington skyline, Fort Myer has a rich, historic tradition. The Officers’ Club, known as Patton Hall, was built in 1896 and named after General George S. Patton Jr. who commanded Fort Myer as a Colonel from 1938-1940. The Army post, originally named Fort Whipple, has been in existence since the Civil War. It has been a showcase for Army cavalry, the site of a Wright Brothers flight test, and home to the US Army Band.

The Officers’ Club offers a choice of five rooms for Catering receptions. The most intimate is the Lamplighter Room. Located downstairs in the club, this cozy space can accommodate between 75 to 80 guests. Lined in delicate wood paneling with small chandeliers, the Lamplighter features its own bar. The Campaign Room offers an elegant setting with its touches of gold and blue. This room can accommodate 25 to 60 guests.

Upstairs is the Abrams and Chaffee room, named after two Army generals. Individually, each part can accommodate 75 guests and when combined they can host a reception for up to 120. Large windows give a view overlooking the three pools and the Rosslyn skyline in the winter and are very accommodating. Also on the second level we have the Devers Room. This intimate room boasts a modest, historical motif which recalls the illustrious military career of General Jacob L. Devers. The Devers Room offers gracious accommodations for business luncheons, meetings and small intimate receptions. This room can accommodate between 25 to 50 guests, small yet very cozy for any social gathering.

For a grand affair, down the hall is the Koran room, named after a Colonel. This elegant ballroom, with high ceilings, gorgeous chandeliers and wall mural, hosts Catered receptions of 140 to 450. The staff can even roll in the grand piano so you can entertain your guests in style. Photo opportunities can be found in the two gazebos located near the club. And the parade grounds, known as Whipple Field, offer a background view of the DC skyline.

Although a military, or for that matter government, connection is not needed to host a Catered reception at the Officers’ Club, this is still an Army installation with tight security. To expedite entrance onto the base, Five Star Catering, uses shuttles from nearby hotels or a limo bus to cut down on time at the check-in gate. And be sure that each guest has a valid, government issued ID (such as a driver’s license). Identification is required to enter the base.

The Officers’ Club offers a wide variety of Catering options! The experienced Catering sales team is comfortable with handling all of your needs while exceeding your expectations, including décor setup and room layout options that fit your Catering needs.

And as the saying goes, an Army travels on its stomach, so the food is first rate. The same kitchen staff that runs the Officers’ Club restaurants is also on the banquet line. The club’s restaurants are open to the public, providing guest with an opportunity to sample some of the best fare in the DC area! The highly acclaimed Fife and Drum dining room offers dinner service, a weekday lunch buffet with an ever changing menu, and a Sunday champagne brunch.

When it comes to entertaining, your family and friends we know you have a choice. We at Fort Myer Officers’ Club want to be the first in that decision process.

Again I want to personally thank you for considering us!

Marco A. Rosa  CEC, CFM
General Manager - Executive Chef
Fort Myer Officers’ Club
Tuesday - Saturday * 9 AM to 5 PM
Sunday, Monday, & Holidays are open for catered events only.

Five Star Catering

We welcome all active duty service members, retirees, and civilians for parties, meetings, conferences and a variety of special events. Our staff will gladly design a catered event suited to your individual or group preferences.

SUGGESTED TIME TABLES
At time of booking: Initial deposit due.
One (1) month prior to event: Menu and event details are due.
Two (2) weeks prior to event: Final guest count, payment in full and any changes due.
Seven (7) business days prior: Detailed guest list due.

DEPOSITS & PAYMENTS
Deposits must be received at the time of booking in order to confirm a reservation. This deposit will be applied to the final bill. Deposits become non-refundable twenty-four (24) hours after booking. Payment by check requires a valid photo ID and must be received two (2) weeks in advance. Any remaining balance will be paid no later than the event’s conclusion. Hosted bars will be billed to the credit card on file the next business day.

ADDITIONAL CHARGES & FEES
All food and beverage items will be assessed a 20% service charge (30% on Sundays, Mondays and Holidays). Room rental charges apply to non-catered events and when food and beverage selections do not meet the minimum requirements. Kindly note that we do not charge tax!

When two (2) single-entree plated meals are ordered, a $2.95 per person split menu fee will be charged.

Butler passed hors d’oeuvre will be billed at $35 per hour. Additional servers or wait staff, if requested, will be billed at $35 per hour. Attendant fee, when applicable, is $60 for the duration of food service.

A $2.50 per person cake cutting fee will be charged for cakes not provided by the Fort Myer Officers' Club.

A $300 flat rate fee will be charged for cleaning up rice, confetti, rose petals, glitter or other such items that are thrown in or around the catering facility.

Fort Myer Officers’ Club prices and menus are subject to change without notice.
EVENT DURATIONS
- Seated Luncheon ................................................................. 3 Hours
- Seated Dinner ................................................................. 4 Hours
- Cocktail (Stand-Up) Reception ........................................... 2 Hours

MEETING ONLY EVENTS
Schedule Tuesday - Friday from 8 AM to 4 PM for a minimum of three (3) hours.

EVENT TIME TABLE
- Initial Deposit due at the time of booking.
- Event Details (menu, guest count estimate, etc.) are due two (2) weeks prior to the event.
- Final Payment (w/minor changes to event details) is due one (1) week prior to the event.

DEPOSITS
- Ballroom ........................................................................ $1000
- Large Room .................................................................. $500
- Small Room ................................................................. $300

PRICING & SERVICE CHARGE
All food and beverage items will be assessed a 20% service charge (30% on Sunday, Monday, and Holidays). Prices and Menus are subject to change due to changing market conditions and minimum orders. Five Star Catering must provide all food and beverages (exceptions are made for specialty cakes that must come from a commercial bakery). Upon request, we will order specialty wines, beer, and liquors for your event. All special orders will be paid in full in advance and leftover quantities become part of our club inventory. Appropriate room rental fees will be assessed when the guest count or revenue minimum is not met.
### GUEST COUNT MINIMUMS
Applies to Buffet and Seated Meals

<table>
<thead>
<tr>
<th></th>
<th>Tuesday - Friday</th>
<th>After 4 PM and Sun/Mon/Holidays</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom</td>
<td>140</td>
<td>140</td>
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<tr>
<td>Large Room</td>
<td>75</td>
<td>75</td>
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<tr>
<td>Small Room</td>
<td>20</td>
<td>25</td>
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### REVENUE MINIMUMS
Applies to Cocktail Receptions

<table>
<thead>
<tr>
<th></th>
<th>Tuesday - Friday</th>
<th>After 4 PM and Sun/Mon/Holidays</th>
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</thead>
<tbody>
<tr>
<td>Ballroom</td>
<td>$2000</td>
<td>$4,000</td>
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<tr>
<td>Large Room</td>
<td>$1500</td>
<td>$3,000</td>
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<tr>
<td>Small Room</td>
<td>$500</td>
<td>$1,000</td>
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### ROOM RENTAL FEES
* Set-up fee for all rooms is $150 in addition to room rental fee.

<table>
<thead>
<tr>
<th></th>
<th>Tuesday - Friday</th>
<th>After 4 PM and Sun/Mon/Holidays</th>
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<tbody>
<tr>
<td>Ballroom</td>
<td>$300 per hour</td>
<td>$450 per hour</td>
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<tr>
<td>Large Room</td>
<td>$200 per hour</td>
<td>$350 per hour</td>
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<tr>
<td>Small Room</td>
<td>$150 per hour</td>
<td>$250 per hour</td>
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</table>
**EQUIPMENT RENTALS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Screen &amp; AV Equipment</td>
<td>$250</td>
</tr>
<tr>
<td>Screen Only</td>
<td>$150</td>
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<tr>
<td>Baby Grand Piano</td>
<td>$175</td>
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<tr>
<td>Grand Piano</td>
<td>$225</td>
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<tr>
<td>Dance Floor</td>
<td>$225</td>
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<tr>
<td>DJ Hook-Up</td>
<td>$150</td>
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<tr>
<td>Easel</td>
<td>$10 each</td>
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</tbody>
</table>

**A podium with microphone is provided at no cost.**

**LIABILITY & SECURITY**

Customers are responsible for any damages to the facility during the event by any of their attendees, employees, or independent contractors under their control or hire.

*Sticking, taping, or using pins on the walls to hang items is strictly prohibited.*

The Fort Myer Officers’ Club is unable to assume responsibility for damage or loss of any merchandise or articles left or sent prior, during, or following a customer’s event. Customers need to arrange for security when displaying exhibits or merchandise of value. Club’s banquet staff can assist in putting the customer’s brought-in party favors on the tables when arranged in advance with Five Star Catering at an extra fee or service charge.

**OFFICE HOURS**

Tuesday through Saturday from 9 AM to 5 PM
Breakfast & Brunch

Minimum of 75 Guests
Available Tuesday-Friday Only until 11:30

All Selections include Freshly Ground Gevalia Coffee and Tea

Sunrise Breakfast Buffet
Available Tuesday-Friday Only until 11:30
Assorted Chilled Juices, Variety of Cold Cereals, Scrambled Eggs, Crisp Bacon, Sausage Links
Cheddar Hash Browns, Assorted Breakfast Breads with Butter and Fruit Preserves
$14.95

Brunch Buffet
Not Available After 2pm
Orange, Cranberry, and Grapefruit Juices, Seasonal Fresh Fruits
Antipasto Salad, Mixed Green Salad with Assorted Dressings
Smoked Norwegian Salmon with Bagels Cream Cheese Onion and Capers
Grilled Breast of Chicken with Wild Mushrooms in Sage Sauce,
Fresh Medley of Seafood in Rich Lobster Sauce
Scrambled Eggs with Chives, Fresh Au Gratin Potatoes, Seasonal Vegetables, Bacon, Sausage
Assorted Breakfast Breads with Butter and Fruit Preserves $27.95

Brunch Buffet Additions
A 50-serving minimum. Requires $60 Attendant Fee

Carved Honey Glazed Ham or Roasted Turkey Breast
Served with Traditional Accompaniments $6.25

Omelet Station
Prepared at your Buffet with a Variety of Fillings $5.25

Belgian Waffle Station
Prepared at your Buffet with Warm Maple Syrup and Fruit Toppings $5.25

All food and beverage items will be assessed a 20% service charge.
Meeting Planner

Meeting of 20 Guests

CONTINENTAL BREAKFAST
Orange Juice, Assorted Mini Muffins and Mini Croissants, Coffee and Tea Station  $12.00

ALL DAY MEETING PLANNER
Continental Breakfast and Afternoon Service of Bottled Water and assorted Sodas
Accompanied by an array of lunch Cold Cuts on Assorted Breads, Potato Chips and Pasta Salad  $23.00

SNACK SELECTIONS
Serves 25 - 30 Guests

Chips and Dip Tray  $25.00
Mixed Nuts  $14.00 per pound
Tea Cookies  $7.25 per dozen
Tortilla Chips with Fresh Cilantro Salsa, Sour Cream & Guacamole  $45.00
Snack Trail Mix  $7.00 per pound

BAKERY SELECTIONS

Fresh Bagels and Cream Cheese  $23.00 per dozen
Fresh Danish  $19.25 per dozen
Fresh Sliced Carrot, Banana and Date Nut Bread  $19.25 per dozen
Fresh Assorted Muffins  $19.25 per dozen
Fresh Croissants  $25.00 per dozen

All food and beverage items will be assessed a 20% service charge.
Lunch Buffets

Available for Lunch Tuesday-Friday Only
Minimum of 75 Guests

*All selections include Rolls and Butter, Freshly Ground Gevalia Coffee and Tea

**Italian Buffet**
Soup of the Day
Caesar Salad with Herb Croutons
Fusilli Pasta Salad
Baked Parmesan Chicken with Tomato Basil Sauce
Pasta of Chef’s Choice
Vegetable Medley
Fresh Breadsticks
Tray of Assorted Cookies
$23.00

**Red, White, and Blue Buffet**
Soup of the Day,
Mixed Baby Green Salad with Assorted Dressings
Chicken Marsala, Beef Stroganoff, Baked Orange Roughy
Seasonal Vegetables
Fettuccini Pasta with Truffle Oil
Fresh Whipped Potatoes
Carrot Cake or Apple Pie
$25.00

**Southern Buffet**
Ambrosia Salad, Mixed Baby Greens with Assorted Dressings
Southern Fried Chicken, Shredded BBQ Pork, Fried Catfish
Fresh Red Skin Mashed Potatoes, Corn on the Cob
Peach Cobbler or Pecan Pie
$26.00

All food and beverage items will be assessed a 20% service charge.
Lunch

Lunch Menu Available Tuesday- Friday Only
Salads and Entrees are served with Freshly Brewed Gevalia Coffee and Tea

SALADS

Grilled Chicken and Shrimp Salad
Crisp Fresh Hearts of Romaine served with Grilled Chicken Strips and Grilled Garlic Shrimp served with a Vinaigrette Dressing
$15.95

Grilled Tuna Salad
Mixed Baby Greens, Honey Mustard Grilled Tuna and Tangerine segments
$14.95

Fruit Salad
Fresh Seasonal Berries and Exotic Fruit on a bed of Fresh Romaine hearts and Cottage Cheese, accompanied by thinly sliced prosciutto and/or smoked Norwegian salmon
$12.95

ENTREES

All Entrees include House Salad, Vegetables, Potatoes or Grains, Rolls and Butter

Fettuccini with Chicken
Grilled Chicken Breast Served over Fettuccini and finished with our very own Alfredo Sauce
$18.95

Grilled Salmon
Lightly Grilled Salmon Served with a Dill Lemon Sauce
$19.95

Chicken Schnitzel
Fresh Breast of Chicken lightly breaded then baked then finished with a tangy Lemon Caper Sauce
$18.95

All food and beverage items will be assessed a 20% service charge.
Lunch

Lunch Menu Available Tuesday- Friday Only
Entrees are served with Freshly Brewed Gevalia Coffee and Tea

ENTREES (con’t)
All Entrees include House Salad, Vegetables, Potatoes or Grains, Rolls and Butter

London Broil
Marinated and then Char-Grilled to perfection of medium rare
$22.00

Grilled Chicken Breast
served with Mustard Dill Sauce and Seasonal Vegetables
$20.00

Seafood Jambalaya
Fresh Shrimp, Scallops, Mussels, and Crab Meat Combined in a Savory Tomato Sauce Reduction
served with your choice of penne pasta or rice.
$23.00

Stuffed Chicken Breast
Tender Breast of Chicken Stuffed with Roasted Shiitake Mushrooms and Shallots,
then topped with White Wine Sauce
$21.00

Pistachio and Fresh Basil crusted Roasted Pork Tenderloin
Tender Pork Roasted Medallions marinated with Fresh Herbs, Served with a Spicy Apricot Sauce
$22.00

Baked Orange Roughy OR Mahi Mahi Filet
served with Black Bean and Mango Relish
$26.00

4 oz Petit Filet and Herb Chicken
Grilled Filet Served with Cabernet Mushroom Sauce and a Grilled Chicken Breast Topped with Pesto Sauce
$30.00

All food and beverage items will be assessed a 20% service charge.
Hors D’oeuvres

**Minimum of 100 pieces**
**Priced per Piece**

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### Beef
- BBQ Meatballs $1.50
- Beef Tenderloin on Crostini $3.75
- Beef Kabob $4.25
- Beef Empanadas $3.75
- Beef Satay $4.25

### Seafood
- Miniature Maryland-Style Crab Cakes $3.50
- Smoked Salmon on Toast Points $3.25
- Artichokes Stuffed with Crabmeat $3.50
- Miniature Salmon Cakes $3.50
- Fresh Mushrooms Stuffed with Jumbo Lump Crab Meat $3.75
- Grilled Shrimp Puttanessca on Crostini $3.75
- Applewood Smoked Bacon Wrapped Scallops $4.25
- Shrimp and Boursin Cheese in Phyllo $4.50
- Lobster Claws and Iced Gulf Shrimp $4.50

### Vegetarian
- Edamame Potstickers $2.25
- Vegetarian Eggrolls $2.25
- Cherry Blossom Tart $3.25
- Wild Mushroom Chopsticks $3.50
- Cranberry & Gorgonzola Cheese Tart $3.75
- Cremini and Portobello Mushrooms on Crostini $3.75
- Spinach and Cheese in Phyllo Dough $3.75
- Brie and Raspberry wrapped in Phyllo $3.75
- Fig and Carmelized Onion Tart $3.75

### Chicken
- BBQ Chicken Wings $1.75
- Chicken and Lemon Grass Potsticker $2.50
- Chicken Spring Roll (Lumpia) $2.25
- Cajun Chicken Fingers $2.75
- Mini Chicken Cordon Bleu $2.75
- Rolled Chicken Quesadillas $2.75
- Chicken Samosa $3.50
- Satay Chicken Tandoori $3.75

### Pork
- Asparagus Wrapped in Prosciutto $3.00
- Fried Pork Wontons $1.50
- Chorizo & Black Bean Spring Rolls $3.25

### Lamb
- Lamb Samosa in Phyllo $3.75
- Lamb Kabob $4.00

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Additional selections are available. Please ask to speak with the Executive Chef.

All food and beverage items will be assessed a 20% service charge.
Reception Stations

The selections below require a $60 Attendant Fee

**Pasta Station**
Selection of Tri-Colored Pasta served with marinara, alfredo and pesto sauces.
Served with assorted accompaniments.
$270.00 per 40 - 50 servings

**Honey Glazed Smoked Virginia Ham (boneless)**
Served with Horseradish Sauce
Imported Mustard, and Miniature Rolls.
$250.00 per 40 - 50 servings

**Steamship Round of Beef (bone in)**
Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls
$650.00 - approximately 100 servings

**Roasted Top Round of Beef**
Served with Gourmet Mustard and Fresh Rolls
$285.00 per 40 - 50 servings

**Seafood Pasta Station**
Capellini and Penne Pasta accompanied with a light lemon caper sauce, alfredo sauce or marinara sauce. Served with assorted accompaniments.
$360.00 per 40 - 50 servings

**Roasted Beef Tenderloin**
Served with Bearnaise Sauce and Silver Dollar Rolls
$400.00 per 40 servings (2 pieces)
$800.00 per 80 servings (4 pieces)

**Tex-Mex Nacho Station**
Shredded lettuce, fire roasted tomatoes, and shredded five-cheese blend served with chili con carne cheese sauce, guacamole, green and red salsa, and accompanied with fresh tortilla chips
$275.00 per 40 - 50 servings

All food and beverage items will be assessed a 20% service charge.
Decorative Platters

Each serves approximately 40 - 50
Except Kobe Beef Tray

Vegetable Tray with Dip
Served with your choice of Ranch, Bleu Cheese Dressing or Sun-Dried Tomato & Olive Dip
$120.00

Fresh Fruit Tray (Seasonal Fruit)
Raspberries, Blackberries, Blue berries, Cantaloupe, Honey Dew, Grapes, Strawberries, Watermelon and Pineapple
$135.00

Cheese Tray with Crackers
Served with assorted table water crackers
$140.00

Fresh Mozzarella and Pear Tomatoes
skewered on a bed of shredded Fresh Basil
Finished with balsamic viniagrette
$180.00

Whole Poached Salmon
Served with Onions, Capers, Cream Cheese and assorted table water crackers
$280.00

Kobe (Wagu) Beef Tray
Served with Roasted Garlic and Shallot Spread
$475.00

Maryland Crab Dip
With fresh French baguettes
$190.00

Grilled Asparagus and Portobello Mushrooms
Fresh pencil tip asparagus marinated then grilled and finished with a balsamic reduction
$265.00

Crustacean Creation
Tantalizing Display of Iced Jumbo Shrimp, Marinated Spiced Shrimp, and Crab Claws
Served with Fresh Lemons & Cocktail Sauce
Minimum 150 pieces * Market Price

More Selections on Reserve such as Oysters, Clams, and Mussels.

All food and beverage items will be assessed a 20% service charge.
Dinner Buffet

Available Tuesday-Friday Only
Minimum of 75 Guests

Buffet Meals includes Rolls and Butter, Freshly Ground Gevalia Coffee and Tea

SALADS
Select Three
Caesar Salad, Fusilli Pasta Salad, Mixed Baby Green Salad
Button Mushroom Salad, Ambrosia Salad, Seasoned Marinated Vegetable Salad, Tortellini Pesto Salad

ENTREES
Select Three
Herb Roasted Chicken, Orange Roughy with Grand Marnier Butter, Chicken Marsala
Flounder Florentine, Seafood Newburg, Breast of Turkey*, Top Round of Beef*
Baked Glazed Country Ham*, Tenderloin Tips Maderia

*Requires $60 Attendant Fee

ACCOMPANIMENTS
Select three
Rice Pilaf, Fettuccini Alfredo, Roasted Red Potatoes, Steamed Broccoli
Bouquetiere of Vegetables, Au Gratin Potatoes, Multi-Grain Rice
Honey Glazed Baby Carrots, Fresh Green Beans Almandine

DESSERT
Select one
Pecan Pie, Apple Pie, Cheesecake
or Fresh Fruit Cup

$34.00 Per Person

All food and beverage items will be assessed a 20% service charge.
Dinner

STARTERS

Shrimp Cocktail
Jumbo Spiced Gulf Shrimp Served in a martini glass with a Spicy Cocktail Sauce and Lemon wedges
Market Price

Petit Maryland Style Crab Cake
Fresh Jumbo Lump Crab served with fresh cilantro aioli
$12.00

Trio Mushroom Vol Au Vent
A Trio of Roasted Exotic Mushrooms and Shallots topped with a hint of Goat Cheese then finished with a Cognac Sauce
$8.75

SOUPS
Served by the cup

Crab and Asparagus Soup
Fresh Asparagus and Blue fin Lump Crab meat finished with a Roasted Red Pepper Coulis
$7.25

Homestyle Chicken Noodle Soup $3.75

Hearty Minestrone $4.25

Golden Italian Lentil Soup $5.25

Potato and Leek $5.75

Butternut Squash Soup (seasonal) $4.75

Acorn Squash Soup (seasonal) $4.75

New England Clam Chowder $5.75

All food and beverage items will be assessed a 20% service charge.
Dinner

(continued)

SPECIALTY SALADS

Healthy Hearty Salad
Fresh Hearts of Romaine, Palm, and Marinated Artichoke Hearts on a bed of Mixed Baby Greens and drizzled with a Balsamic House Dressing
$7.25

Five Star Designer Salad
Assorted Baby Field Greens, Pear Tomatoes, Julienne Cucumbers and Mushrooms accompanied with baby Tangerine segments then finished with a Raspberry Vinaigrette
$5.75

Spinach Salad
Fresh Baby Spinach, Mushrooms and Endive accompanied with Pickled Beets and Eggs then Drizzled with Creamy House Dressing
$6.25

All food and beverage items will be assessed a 20% service charge.
Dinner Entrees

All Entrees include House Salad, Vegetables, Potatoes or Grains, Rolls and Butter and are served with freshly brewed Gevalia coffee and tea.

Breast of Chicken Picatta  
Served with a light Lemon Butter Caper Sauce  
$23.00

Filet Mignon  
8 oz tender filet of Certified Angus Beef with Red Wine Reduction Sauce  
$35.00

Mahi Mahi  
Cooked with Tomatoes, Capers Artichokes and Roasted Fennel  
$27.00

Chicken Marsala  
Grilled Breast of Chicken Sauteed in Marsala Wine  
$22.00

Roasted Prime Rib of Beef  
Served with Natural Juices and Horseradish Sauce  
$32.00

Baked Salmon  
Served with Rice Pilaf and light Lemon Butter Caper Sauce  
$25.00

Breast of Chicken Florentine  
Baked Breast of Chicken Served on a bed of Spinach Topped with Hollandaise Sauce  
$24.00

Stuffed Flounder or Rainbow Trout  
Fresh fish stuffed with Deviled Maryland Crab and served with Lemon Caper Butter Sauce  
$28.00

Raspberry Chicken  
Fresh Pan Seared Chicken Breast accompanied by a Trio of Fingerling Potatoes and a Fresh Julianne Vegetable Medley and finished with a Raspberry and Balsamic Vinegar Reduction  
$23.00

SPECIAL REQUEST ENTRÉE

Filet Mignon and Salmon or Chicken Tournedo of Beef and either Grilled Salmon Fillet or Grilled Chicken Breast Served with Red Wine and Light Butter Sauces  
$38.95

All food and beverage items will be assessed a 20% service charge.
## Desserts

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Assorted French Mini Pastries</td>
<td>$3.75 each</td>
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<tr>
<td>Ice Cream</td>
<td>$3.25</td>
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<tr>
<td>(chocolate, strawberry, vanilla)</td>
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<tr>
<td>Sorbet</td>
<td>$4.50</td>
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<tr>
<td>(lemon-lime, lemon-basil, mango, watermelon)</td>
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</tr>
<tr>
<td>Apple Pie</td>
<td>$4.25</td>
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<tr>
<td>Pecan Pie</td>
<td>$4.25</td>
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<tr>
<td>Carrot Cake</td>
<td>$4.75</td>
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<tr>
<td>Key Lime Pie</td>
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<tr>
<td>Chocolate Cake</td>
<td>$5.25</td>
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<tr>
<td>Fruit Cup</td>
<td>$5.25</td>
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<tr>
<td>New York Style Cheesecake</td>
<td>$5.75</td>
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<tr>
<td>Tiramisu</td>
<td>$6.25</td>
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<tr>
<td>(Lady Fingers soaked in Espresso and Kahlua, layered with sweet Mascarpone Cream)</td>
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Please ask about our Cheesecake Factory selections.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Boston Cream Pie</td>
<td>$6.25</td>
</tr>
<tr>
<td>Lemon Berry Cream Cheese Cake</td>
<td>$7.25</td>
</tr>
<tr>
<td>Fudgy Wudgy Chocolate Cake</td>
<td>$7.50</td>
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All food and beverage items will be assessed a 20% service charge.
Punch

Priced per 40 -50  8 oz Servings

Fruit Punch
$60.00

Lemonade
$80.00

Rum Punch
$115.00

Champagne Punch
$100.00

ALCOHOL-FREE BEVERAGES

Assorted Chilled Juices
$2.25

Assorted Chilled Juices by Carafe
$12.25

Assorted Soft Drinks
$1.75

Bottled Water
$1.75

Bottled Sparkling Water
$2.75

Freshly Ground Coffee
and Specialty Tea Station
$1.75

Pasteurized Sparkling Cider
by the bottle
$12.75

We do not serve alcohol to anyone under the age of 21.
All food and beverage items will be assessed a 20% service charge.
Bar & Beverages

$50.00 Setup Fee & First Hour (per bar)
$17.00 Bartending Fee Each Additional Hour (per bar)

Hosted or Cash Bar
(Per Drink Prices)

- Standard Brands: $4.50
- Premium Brands: $5.25
- Cordials and Cognacs: $7.50
- Domestic Beer: $3.75
- Imported Beer: $5.75
- Premium Imported Beer: $9.75-$14.50
- Assorted Juices: $2.25
- Sparkling Water: $2.75
- Wine (by the glass): $4.75 - $6.00

PREPAID HOURLY BAR SERVICER
For the first hour:
Standard Brand - $17.00 Per Person  *  Premium Brands - $22.00 Per Person
Each additional hour:
Standard Brands - $10.00 Per Person  *  Premium Brands - $12.00 Per Person

House Wines by the Carafe
Red, White, or Blush
$16.25

White & Blush Wines by the Bottle
- Chateau St. Jean Chardonnay: $28.00
- Cavit Pinot Grigio: $19.00
- Kendall Jackson Chardonnay: $35.00
- Glen Ellen Chardonnay: $17.00
- Jacobs Creek Chardonnay: $21.00
- Sutter Home White Zinfandel: $16.00

Red Wines by the Bottle
- Kendall Jackson Cabernet Sauvignon: $45.00
- Glen Ellen Cabernet Sauvignon: $20.00
- Chateau St. Michelle Cabernet Sauvignon: $26.00
- Columbia Crest Merlot: $26.00
- Jacobs Creek Merlot: $27.00
- Barton and Guestier Beaujolais: $25.00

Champagnes
- Dom Perignon: $350.00
- Martini & Rossi Asti Spumanti: $50.00
- Korbel Brut: $31.00
- J. Roget: $21.00
- San Venanzio - Prosecco (organic): $45.00

Sparkling Wines (Splits)
- Marquis de la Tour: $10.00
- Prosecco Brut Maschio: $7.00
- Korbel Champagne: $7.00
- Prosecco Zonin: $8.00
- J. Roget: $6.00

We do not serve alcohol to anyone under the age of 21.
All food and beverage items will be assessed a 20% service charge.
San Venanzio - Prosecco $45
WHITE – Veneto, Italy
Varietal - 100% Prosecco
Age of vineyards - 50 years
Cultivation - Traditional
Classification - DOC
Soil - Clay, often calcareous
Alcohol - 11.5%

The Valdobbiadene Prosecco is great with all meals. Excellent with fish, crustaceans and other seafood, but also with vegetable appetizers, or first plates that are light and delicate, and with white meats. Scent is clearly is of green apple and pear and with great fresh aromatic notes.

Monte Fasolo - Milante $44
WHITE – Colli Euganei, Italy
Varietals - 30% Chardonnay, 30% Sauvignon, 20% Incrocio Manzoni, 15% Pinot Bianco, 5% Moscato
Age of Vineyards - 35 years
Soil - Volcanic ash and rock
Alcohol - 13%

Light tasting but a powerful white wine. Yellow to light green color. Wonderful with white meats and fish but also a pleasing wine with desserts. The nose is slightly sweet with scents of exotic fruit and grapefruit. It is full on the palate with a pleasing, long lasting aromatic finish. Conventional grower.

A Paola - Chardonnay Arneis $52
WHITE – Asti, Italy – Piemonte
Varietal: Chardonnay, Arneis
Age of Vineyards: 20 years
Soil: Rocky basalt
Alcohol: 12.5%

Flowery and fruity bouquet with hints of vanilla. Straw yellow color. Perfect with appetizers, first plates, fish and vegetables or enjoy on its own. Wine and spirits - Best in class 09, 10 - Gold Medal 09, 10

Casa Roma - Pino Grigio $40
WHITE – San Polo di Piave, Italy
Varietal - 100% Pinot Grigio
Age of Vineyards - 10 years
Soil - Clay and rocky
Alcohol - 13%

Gambero Rosso - Two Glassese
Alario Claudio - Dolcetto  $44
RED – Alba, Italy
Varietal - 100% Dolcetto
Age of Vineyards - 50 years
Soil - Clay
Alcohol - 13.5%

Simple ruby red. A delightful Piedmont wine and although an entry level it is full of flavor. Hints of red berries and earthy mint. Fills the palate with light tannins. Great with red meat dishes or just to share a glass with friends. Conventional grower.
Robert Parker 90/100
Wine Spectator 92/100

Alario Claudio - Neebiolo  $84
RED – Alba, Italy
Varietal - 100% Nebbiolo
Age of Vineyards - 60 years
Soil - Clay
Alcohol - 14.5%

Elegant ruby red with scents of red fruit. The younger sibling to Barolo but full of power and wonderful tannins just the same. Fabulous with red meat dishes, wild boar, rabbit and venison. Full long lasting body.
Luca Maroni – Top 50 Wines of Italy - Veronelli – Top Small Producer of Italy - Wine Spectator 93/100
Gambero Rosso - Three Glasses

Tenuta Cocevola - Rosata  $23
ROSE - Andria, Italy
Varietal - 100% Nero di Troia
Age of Vineyards - 20 years
Soil - Mineral rocky
Alcohol - 13%

Salmon pink, with a simple light pepper taste. Puglians drink it with appetizers while watching the sunset. Wonderful with all fish dishes as well as first plates. Organic grower.
Luca Maroni - 100 best wines of Italy

Casa Roma - Incrovio Manzoni  $33
RED - San Polo di Piave, Italy
Varietal – 100% Incrocio Manzoni
Age of Vineyards – Current 30 years
Soil – Clay and rocky
Alcohol – 13%

Deep yellow in color. Hints of ripe fruit such as peach, apple, apricot. Slight taste of honeycomb. Warm, powerful and harmonious and a full-bodied white. Held in the bottle for one year before presenting to market. Wonderful with first plates and because of its power is consider a great winter white.
Wine and Spirits – Silver Medal 2009, 2010
Gambero Rosso – Two Glasses
**Wine Selections**

**Primo Jacopo Colona - Sangiovese**  $48  
RED – Siena, Italy  
Varietal - 100% Sangiovese  
Soil - Rich red clay  
Age of Vineyards - 30-50 years  
Alcohol - 13%  
Best Table Wine – Luca Maroni 08’, 09’ 10’

**Monte Fasolo - Rusta**  $44  
Red – Veneto, Italy  
Varietal: 65% Merlot, 15% Carmenere, 20% Cabernet Sauvignon  
Soil: Volcanic soil and ash  
Age of Vineyard - 35 years  
Alcohol: 13%  
Impenetrable ruby color with a broad spectrum of aromas including small berries. Balanced tannin structure remains on the palate for a long time.

**Firmino Miotti - Cabernet Breganze**  $30  
RED – Breganze, Italy  
Varietal - 50% Cabernet Sauvignon and 50% Cabernet Franc  
Soil – Rocky volcanic  
Deep dark ruby color with scents of red fruits such as plums and blackberries. Dry on the mouth with a full rich body and sweet tannins with persistence. Age well for 5-7 years. Paired well with lamb, beef and aged cheeses.  
Veronelli – Top Producer in Italy since 1974

**Costa Olmo - La Madrina Barbera Di Asti**  $37  
RED - Asti, Italy  
Wine Varietal - 100% Barbera  
Soil - Basalt, rocky  
Age of Vineyards - 25 years  
Alcohol - 13%  
Deep ruby red with purple reflections. A very fresh bouquet with hints of red fruit. Smooth and mellow on the pallet with good structure. Aged only in stainless steel giving it a fresh fruity flavor. Wonderful with first plates as well meats and red fish. Conventional grower.  
Gold medal - Wine and Spirits 2008
Hatfield Gate is on Washington Blvd. at South 2nd Street -- Main gate, open at all times
Wright Gate is on Marshall Dr. at Meade St. just off Rte 110 -- open from 5 a.m. to 9 p.m. seven days a week

FROM THE SOUTH ON INTERSTATE 95
Inside the Capital Beltway, 1-95 becomes 1-395. Proceed north toward Washington. Take Exit 8A (7 miles inside the Beltway), marked “Washington Blvd., Route 27.” Bear left on the ramp, following the signs. Exit Washington Blvd. to the right at the exit marked “Fort Myer Only.”

FROM THE WEST ON INTERSTATE 66
Proceed on 1-66 inside the Capital Beltway. Take exit 26 (7 miles inside the Beltway) marked “Route 110 South, Pentagon, Alexandria.” Pass the Iwo Jima Memorial on your right, then immediately turn right onto Marshall Drive and continue 3/4 miles to Fort Myer gate.

FROM THE NORTH ON THE CAPITAL BELTWAY (I-495)
Immediately after crossing the American Legion Bridge into Virginia, exit to the right onto the George Washington Memorial Parkway, toward Washington, Exit 43-44. Merge onto the Parkway, then take exit toward US-50. Merge onto Arlington Blvd/US-50. Proceed west in the right lane to a ramp for Ft. Myer Drive/Meade Street. Make a left turn, pass by the Iwo Jima Memorial on your left, proceed to the stop sign and turn right into Ft. Myer.

FROM D.C.
Take 1-395 out of the city and into Virginia. Pass the Pentagon and take Exit 8 for Washington Blvd. Proceed on Washington Blvd and take exit marked “Fort Myer Only” on the right.
Five Star Catering

214 Jackson Avenue
Fort Myer, VA 22211
P: 703.524.0200
F: 703.524.4839

Tuesday - Saturday
9 AM to 5 PM

Sunday, Monday, & Holidays
open for catered event only.

Scan this code to give us your feedback on your Five Star Catering experience!

2014-2015 Special Events Catering Brochure