

Sweet Deals

*Your dollar goes further with the Golf Club's Catering Packages.
Discover Country Club quality and service,
without the Country Club price.*



Catering Pricelist 2011
Golf Club Food & Beverage Services



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Special Events designed just for YOU!

The Fort Belvoir Golf Club's professional Food & Beverage Catering Services is prepared to host your next social event that's designed just for you! Whether it be a small office party, a large wedding or anything in between, Chef Carlton Johnson is sure to delight your guests with his culinary flair!

Thank you for considering our services!

Sincerely,

Jeff Lychwick

General Manager/Director of Golf

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Plated & Served Dinner Menu Options



Plated & Served Dinner Options

The plated and served style dinner is great for the host looking for a formal setting. Our professional staff will serve you and your guests from the beginning until the end of your event. Plated dinners will be arranged for a minimum of 50 guests.

Entrées

Chicken Cordon Bleu

(An 8 oz breast of chicken stuffed with ham and Swiss cheese)

\$19.95

*

Breast of Chicken Kiev

(An 8 oz breaded & herb stuffed succulent breast of chicken topped with a white wine sauce)

\$21.95

*

Grilled Salmon topped with Butter & Dill

(An 8 oz Salmon steak grilled to perfection and topped)

\$25.95

*

Prime Rib of Beef Au Jus

(An 8 oz cut of tender Prime Rib, cooked medium well and basted with Au Jus)

\$27.95

*

Broiled Filet Mignon topped with Béarnaise Sauce

(An 8 oz choice cut tenderloin cooked medium well topped with a creamy béarnaise sauce)

\$30.95

*

Beef Tenderloin with Jumbo Shrimp

(An 8 oz choice cut tenderloin of beef cooked medium well and topped with three jumbo shrimp)

\$33.95

*

Steak & Lobster

(An 8 oz succulent New York Strip Steak cooked medium well, accompanied with a steamed lobster tail cooked to perfection & served with a side of butter)

\$45.95

Vegetables

(Choice of One)

Green Beans Almandine

*

Peas & Carrots

*

Cosmopolitan Vegetable Medley

*

Plum Glazed Carrots

*

Asparagus with Hollandaise Sauce

**All Pricing Listed is subject to a 20% service fee.*

**The rooms are rented "as is" however, the floor plan can be adjusted to fit your particular needs/requests. Additional fees apply based on each individual request.*

Plated & Served Dinner Options Continued...

Side Items

(Choice of One)

Red Bliss Potatoes

(Small Red Potatoes roasted in olive oil and seasoned with fresh herbs)

*

Baked Potato

(A medium sized potato baked until golden and fluffy, served with a side of butter and sour cream)

*

Rice Pilaf

(Long grain white rice cooked in chicken broth with celery, carrots, herbs, & spices)

*

Wild Rice with Mushrooms

(Long grain wild rice with diced fresh mushrooms)

Included With All Meals

Garden Salad

(A pre-set garden salad with your choice of Creamy Ranch, Fat Free Ranch, Italian, Honey Mustard or Blue Cheese Dressing)

*

Dinner Rolls

*

Water & Iced Tea

(Pre-set on tables)

Desserts

A tasty dessert can be purchased and added to any meal. Choose from the selection below.

All American Apple Pie...\$2.25

*

New York Style Cheese Cake...\$2.95

*

Carrot Cake...\$2.95

*

German Chocolate Cake...\$2.95

*

Key Lime Pie...\$2.25

*

Southern Style Pecan Pie...\$2.50

*

Berries & Cream...\$2.25

Hot Tea and Coffee can be added to any meal for only \$1.50 per person

**All Pricing Listed is subject to a 20% service fee.*

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Seated Buffet Style Dinner Menu Options



Buffet Style Dinner Options

The Seated Buffet Style Dinner is an excellent choice for the host that would like a slightly less formal setting for their event as well as offering a variety of choices for their guests to enjoy.

Buffet dinners will be arranged for a minimum of 50 guests.

Pricing

Choice of One Entrée - \$22.95
Choice of Two Entrées - \$24.95
Choice of Three Entrées - \$28.95

Salads & Breads

(Salads & Rolls can be pre-set for an additional \$1.25 per person)

Tossed Salad served with a House Dressing

*

Dinner Rolls served with Butter

Entrée

Sliced Top Sirloin of Beef served in a Peppercorn Sauce

*

Beef Stroganoff

*

Breast of Chicken served in a Wine Mushroom Sauce

*

Grilled Chicken Marsala

*

Chicken Cordon Bleu

*

Seafood Creole

*

Spaghetti served with a Marinara Sauce

*

Vegetable OR Beef Lasagna

Vegetables

(Choice of One)

Green Beans Almandine

*

Peas & Carrots

*

Cosmopolitan Vegetable Medley

*

Plum Glazed Carrots

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Buffet Style Dinner Options Continued...

Side Items

(Choice of two)

Red Bliss Potatoes

*

Potatoes Au Gratin

*

Rice Pilaf

*

Steamed White Rice

*

Garlic & Buttered Egg Noodles

Beverages

(Ice Water is pre-set on all tables. Choice of one from the below list.
Additional selection is \$1.25 per person)

Iced Tea

(Ice Tea will be pre-set on all tables)

Coffee & Hot Tea

(Coffee & Hot Tea service will be set up as a Beverage Station with cups & condiments)

Dessert Bar

Add a delightful assortment of desserts. Choose three selections for only \$2.95 per person.
(Additional requests subject to availability. Pricing may vary.)

All American Apple Pie

*

New York Style Cheese Cake

*

Carrot Cake

*

German Chocolate Cake

*

Key Lime Pie

*

Southern Style Pecan Pie

*

Berries & Cream

**All pricing listed is subject to an 20% service fee.*

**The rooms are rented "as is" however, the floor plan can be adjusted to fit your particular needs/requests.
Additional fees apply based on each individual request.*



Cocktail Stand-up Buffet and Hor d'oeuvres



Cocktail Buffets

We highly recommend the stand-up cocktail buffet with hors d' oeuvres for events such as promotion parties, farewells and receptions. It permits your guests to mingle with one another creating a festive atmosphere of informal dining. The cocktail buffet is not intended to be a dinner therefore only small plates and cocktail napkins will be provided. With the following selections you can create your own menu or our staff is happy create a menu that fits your specific requirements. Our staff is here to assist you with all of your catering needs and ensure your event is wonderful & memorable.

Hors d' oeuvres

Italian, Swedish, OR Sweet & Sour Meatballs

\$10.95 per dozen

*

Cheese Puffs

\$8.95 per dozen

*

Spanakopita

(filo filled with spinach & cheese)

\$9.95 per dozen

*

Mini Cordon Bleu

\$11.95 per dozen

*

Spicy Cajun Chicken Tenders

\$11.95 per dozen

*

Teriyaki, Fried OR Buffalo Style Chicken Drummettes

\$11.95 per dozen

*

Franks in a Blanket

\$10.95 per dozen

*

Empanadas

\$9.95 per dozen

*

Hawaiian Chicken Brochette

\$12.95 per dozen

*

Teriyaki Beef Brochette

\$12.95 per dozen

*

Assorted Petite Quiches

\$11.95 per dozen

*

Fresh Melon Wrapped in Virginia Ham

\$10.95 per dozen

Hors d'oeuvres Continued...

Shrimp Wellington

Market price – per dozen

*

Scallops Wrapped on Bacon

Market price – per dozen

*

Hot Crab Balls served with Cocktail & Tarter Sauce

\$18.95 per dozen

*

Crab Stuffed Mushrooms

\$15.95 per dozen

*

Hot Crab Dip served with Crackers

\$30.00 per quart

*

Shrimp & Crab Louis

\$75.00 (50 servings)

\$150.00 (100 servings)

*

Spinach Dip served with Assorted Bread Cubes

\$40.00 per quart

*

Assorted Cocktail Sandwiches

\$13.95 per dozen

*

Deviled Eggs

\$13.95 per dozen

*

Decorated Vegetable Display served with a Ranch Style Dip

Small (serves 20-25) \$40.00

Medium (serves 45-50) \$65.00

Large (serves 70-75) \$90.00

Extra Large (serves 90-100) \$120.00

*

Assorted Fruit Tray

(All fruit provided is seasonal)

Small (serves 20-25) \$50.00

Medium (serves 45-50) \$75.00

Large (serves 70-75) \$100.00

Extra Large (serves 90-100) \$125.00

*

Cheese & Cracker Display

Small (serves 20-25) \$35.00

Medium (serves 45-50) \$60.00

Large (serves 70-75) \$85.00

Extra Large (serves 90-100) \$110.00

Hors d'oeuvres Continued...

Top Round of Beef

(A tender slow cooked top round of beef served with rolls & assorted condiments)
\$150.00 (50 servings minimum)

*

Deli Display

(includes sliced ham, turkey & roasted beef-sliced American cheese-assorted breads & assorted condiments-garnished with macaroni salad & coleslaw)

Small (serves 25) \$65.00

Medium (serves 50) \$135.00

Large (serves 75) \$175.00

Extra Large (serves 100) \$215.00

*

Smoked Mini Chicken Quesadillas

\$12.95 per dozen

*

Chili Con Queso served with Tortilla Chips

\$40.00 (25 servings)

*

Tortilla Chips served with Salsa

\$35.00 (25 servings)

*

Potato Chips served with a French Onion Dip

\$35.00 (25 servings)

**All pricing listed is subject to an 20% service fee.*

**The rooms are rented "as is" however, the floor plan can be adjusted to fit your particular needs/requests. Additional fees apply based on each individual request.*

Cocktail Packages

Our package pricing is quoted on a per person basis for a minimum of 50 guests. Prices quoted are for a two-hour duration. Hot items will be replenished for 1 1/2 hours. Cold items will not be replenished.

-Number One-

\$14.95 per person

Cheese & Cracker Display

*

Chili Con Queso served with Tortilla Chips

*

Chicken Drumettes

*

Sweet & Sour Meatballs

*

Decorated Vegetable Display served with a Ranch Style Dip

-Number Two-

\$16.95 per person

Deli Display

(includes sliced ham, turkey & roasted beef-sliced American cheese-assorted breads & condiments-garnished with macaroni salad & coleslaw)

*

BBQ Meatballs

*

Spicy Cajun Chicken Tenders

*

Deviled Eggs

*

Decorated Vegetable Display served with a Ranch Style Dip

*

Assorted Fruit Tray

(All fruit provided is seasonal)

**All pricing listed is subject to an 20% service fee.*

**The rooms are rented "as is" however, the floor plan can be adjusted to fit your particular needs/requests. Additional fees apply based on each individual request.*

Cocktail Packages Continued...

Our package pricing is quoted on a per person basis for a minimum of 50 guests.
Prices quoted are for a two-hour duration. Hot items will be replenished for a 1 1/2 hours.
Cold items will not be replenished.

-Number Three-

\$19.95 per person

Top Round of Beef

(A tender slow cooked top round of beef served with rolls & assorted condiments)

*

Assorted Petite Quiches

*

Mini Cordon Bleu

*

Hawaiian Chicken Brochette

*

Crab Dip served with Crackers

*

Decorated Vegetable Display served with a Ranch Style Dip

-Number Four-

\$22.95 per person

Assorted Cocktail Sandwiches

*

Swedish Meatballs

*

Teriyaki Beef Brochette

*

Shrimp & Crab Louis

*

Spinach Dip served with a variety of Bread Cubes

*

Deviled Eggs

*

Decorated Vegetable Display served with a Ranch Style Dip

*

Assorted Fruit Tray

(All fruit provided is seasonal)

**All pricing listed is subject to an 20% service fee.*

**The rooms are rented "as is" however, the floor plan can be adjusted to fit your particular needs/requests.
Additional fees apply based on each individual request.*



Wedding Reception Menu Options



Wedding Package #1 Plated Dinner

Our plated dinner package includes use of the Dining Room for up to four hours, hors d'oeuvres, a fresh garden salad with warm dinner roll, an entrée chosen from below with choice of accompaniments, fresh brewed iced tea, a glass of champagne per guest for toasting, the wedding cake, coffee & hot tea as well as a private open bar with service for 3 hours.

Hors d'oeuvres

Assorted Cheese Display served with an Assortment of Crackers

*

Seasonal Fruit Platter

*

Fresh Vegetable Tray with a Ranch Style Dip

Fresh Garden Salad

A mixture of fresh greens, tomatoes, and cucumbers topped with your choice of dressing and served with a warm dinner roll.

Entrées

Breast of Chicken Kiev - \$48.95

(An 8 oz breaded and herb stuffed succulent breast of chicken topped with a white wine sauce)

*

Grilled Salmon topped with Butter & Dill - \$50.95

(An 8 oz Salmon steak grilled to perfection and topped)

*

Roasted Prime Rib of Beef Au Jus - \$52.95

(An 8 oz cut of tender Prime Rib, cooked medium well and basted with Au Jus)

*

Broiled Filet Mignon topped with Béarnaise Sauce - \$54.95

(An 8 oz choice cut tenderloin cooked medium well topped with a creamy béarnaise sauce)

*

Beef Tenderloin with Jumbo Shrimp - \$60.95

(An 8 oz choice cut tenderloin of beef cooked medium well and topped with three jumbo shrimp)

*

Steak & Lobster - \$69.95

(An 8 oz succulent New York Strip Steak cooked medium well, accompanied with a steamed lobster tail cooked to perfection & served with a side of butter)

**All pricing listed is subject to a 20% service fee.*

**All packages are served for a minimum of 50 guests*

Wedding Package #1 Continued...
Plated Dinner

Accompaniments

(Choice of two from the selections below)

Green Beans Almandine

*

Asparagus with Hollandaise Sauce

*

Cosmopolitan Vegetable Medley

*

Plum Glazed Carrots

*

Red Bliss Potatoes

(Small Red Potatoes roasted in olive oil and seasoned with fresh herbs)

*

Baked Potato

(A medium sized potato baked until golden and fluffy, served with a side of butter and sour cream)

*

Rice Pilaf

(Long grain white rice cooked in chicken broth with celery, carrots, herbs, & spices)

*

Wild Rice with Mushrooms

(Long grain wild rice with diced fresh mushrooms)

Also Available for Rental &/or Purchase

Rental of our Parquet Dance Floor - \$400.00

Rental of our Floating Candle Centerpieces - \$15.00 each

Rental of Table Mirrors - \$3.00 each

Purchase of Floral Centerpieces - \$15.00 & up per table

Wine Selections - \$15.95 & up per bottle

Champagne Punch - \$14.95 per gallon

**All pricing listed is subject to a 20% service fee.*

**All packages are served for a minimum of 50 guests*

Wedding Package #2
Sit Down Buffet Style Dinner

Our plated dinner package includes use of the Dining Room for up to four hours, hors d'oeuvres, a fresh garden salad with warm dinner roll, an entrée chosen from below with choice of accompaniments, fresh brewed iced tea, a glass of champagne per guest for toasting, the wedding cake, coffee & hot tea as well as a private open bar with service for 3 hours.

Pricing

Choice of One Entrée - \$48.95
Choice of Two Entrées - \$54.95
Choice of Three Entrées - \$60.95

Hors d'oeuvres

Assorted Cheese Display served with an Assortment of Crackers

*

Seasonal Fruit Platter

*

Fresh Vegetable Tray with a Ranch Style Dip

Salads & Breads

A mixture of fresh crisp greens, tomatoes, and cucumbers with your choice of dressing

*

Dinner Rolls & Butter

Entrées

Sliced Top Sirloin of Beef served in a Peppercorn Sauce

*

Beef Stroganoff

*

Breast of Chicken served in a wine and Mushroom Sauce

*

Grilled Chicken Marsala

*

Chicken Cordon Bleu

*

Seafood Creole

*

Spaghetti served with a Marinara Sauce

*

Vegetable OR Beef Lasagna

**All pricing listed is subject to a 20% service fee.*

**All packages are served for a minimum of 50 guests*

Wedding Package #2 Continued...

Vegetables

(Choice of One)

Green Beans Almandine

*

Peas & Carrots

*

Cosmopolitan Vegetable Medley

*

Plum Glazed Carrots

Side Items

(Choice of Two)

Red Bliss Potatoes

*

Potatoes Au Gratin

*

Rice Pilaf

*

Steamed White Rice

*

Garlic & Buttered Egg Noodles

Also Available for Rental &/or Purchase

Rental of our Parquet Dance Floor - \$400.00

Rental of our Floating Candle Centerpieces - \$15.00 each

Purchase of Floral Centerpieces - \$15.00 & up per table

Wine Selections - \$15.95 & up per bottle

Champagne Punch - \$14.95 per gallon

**All pricing listed is subject to a 20% service fee.*

**All packages are served for a minimum of 50 guests*

Wedding Package #3 ***Cocktail Buffet***

\$52.95 per person

We highly recommend the stand-up cocktail buffet with hors d' oeuvres. It permits your guests to mingle with one another creating a festive atmosphere of informal dining. The cocktail buffet is not intended to be a dinner therefore only small plates and cocktail napkins will be provided.

Our Cocktail Buffet listed below includes a variety of hot and cold foods (the hot items being replenished for 1 1/2 hours. The cold items will not be replenished.), a glass of champagne per guest for toasting, the wedding cake, a coffee & hot tea station as well as a private open bar with service for 3 hours.

Menu

Sliced Top Sirloin of Beef served with Rolls and Condiments

*

Spanakopita

(fillo filled with spinach & cheese)

*

Mini Cordon Bleu

*

Swedish Meatballs

*

Assorted Petite Quiche Loraine

*

Cheese Puffs

*

Crab Stuffed Mushrooms

*

Spinach Dip served with variety Bread Cubes

*

Assorted Cocktail Sandwiches

(Egg & Tuna Salad)

*

Decorated Vegetable Display served with a Ranch Style Dip

*

Assorted Fruit Tray

(All fruit provided is seasonal)

*

Cheese & Cracker Display

**All pricing listed is subject to a 20% service fee.*

**All packages are served for a minimum of 50 guests*



Brunch Menu Options



Brunch Menu

(minimum of 50 people)

\$19.95 plus 20% gratuity.

***Only breakfast items \$13.95 plus 20% gratuity**

Scrambled Eggs

*

Bacon/Sausage

*

Hashed Browns

*

Seasonal Fruit Tray

*

Assorted Danish Tray

-Choice of 1 Entrée-

Sliced Beef with gravy

Sliced Beef with peppercorn sauce

Chicken Marsala

Chicken with white wine sauce

Baked Fish with lemon sauce

-Choice of 1-

Rice Pilaf

Mashed Potatoes

Red Bliss Potatoes

Wild Rice

-Choice of-

Mixed Vegetables

Peas & Carrots

Green Beans Almondine

Vegetable Medley

-Beverage Included-

Pre-set Coffee

Water

Orange Juice

Price includes the room "as is" however the room can be adjusted to your particular needs or requests.

Additional fees apply bases on each individual request.



Rental Pricelist



Items Available for Rental &/or Purchase

Rental of our Parquet Dance Floor - \$400.00

Rental of our Floating Candle Centerpieces - \$15.00 per table

Rental of Table Mirrors - \$3.00 each

Purchase of Floral Centerpieces - \$15.00 & up per table

Wine Selections - \$15.95 per bottle / \$10.95 per carafe

Champagne Punch - \$14.95 per gallon

Additional Fees

Portable Bar - \$50.00 plus alcohol

Coffee Station - \$1.50 per person

Chafing Dishes - \$35.00 each

Table Cloths - \$3.00 per table

Decoration/Set up - \$50.00 & up (depending on special needs or requests)

Table Overlays - \$3.00 per table

Cloth Napkins - \$1.00 per person