

Complete Menu



VIEW OUR COMPLETE MENU INSIDE!

Catering & Conference Center
Naval Support Activity Washington - Washington Navy Yard
1454 Parsons Ave SE Bldg. 211
Washington, DC 20374
Phone - 202-433-3041 or 202-433-4312
Fax: 202-433-3083

LUNCH BUFFET

THE LINCOLN LUNCH BUFFET

(50 guests minimum)

\$24.00 per person

ENTREES

Choice of Two:

Beef Baked Lasagna	Breast of Chicken Francais'
Vegetable Baked Lasagna	Roast Loin of Pork
BBQ Ribs	Roast Top Round of Beef
Beef Stroganoff	Flounder Parmesan
Fried Chicken	Seafood Newburg
Seafood Creole	

ACCOMPANIMENTS

Choice of Three:

Fresh Garden Salad	Green Beans Amandine	Potatoes Au Gratin
Broccoli with Butter Sauce	Rice Pilaf	Macaroni Au Gratin
Roasted New Potatoes	Fresh Vegetable Medley	Collard Greens
Corn O'Brien	Candied Yams	

BUFFET INCLUDES

Assorted desserts, rolls and butter, coffee and tea.

Speciality menus can be arranged upon request.

20% service charge must be added to all food & beverage prices

LUNCH BUFFET

THE JEFFERSON LUNCH BUFFET

(30 guests minimum)

\$21.50 per person

BUFFET INCLUDES

Soup of the Day
Herbed Tortellini Salad
Fresh Garden Salad with choice of Two Dressings
Sliced Ham, Turkey, Roast Beef
Swiss and Muenster Cheese
Lettuce, Tomato, Onions
Pickles and Condiments
Fresh Baked Sliced Breads and Rolls
Assorted Desserts
Coffee and Tea Service

SALADS & SANDWICHES

(30 guests minimum)

\$18.50 per person

Chicken Caesar Salad

Romaine Leaves with Grilled Chicken
Garnished with Tomatoes, Green Onion,
Olives and Croutons served with
Caeser Dressing

Club Croissant

Ham, turkey, swiss cheese, bacon, lettuce
and tomatoes heaped on croissant.

Chicken Croissant Sandwich

Chilled Roasted Chicken Breast in Classic
Dressing served atop a fresh baked
Croissant with Lettuce and Tomatoes.

A Light Duo

Fresh homemade tuna or chicken salad
served on a bed of lettuce
with tomatoes and garnish

**All sandwiches are served with a cup of soup du jour or choice of
marinated vegetables and coffee or tea**

20% service charge must be added to all food & beverage prices

SERVED LUNCH

THE WASHINGTON SERVED LUNCH

(30 Guests Minimum)

Split Menus Choice of Two (2) Only. Meals will be charged at a higher price.

All meals are charged per person.

BEEF SPECIALTIES

London Broil

Sliced and served with a mushroom sauce.

\$19.00

Sliced Roast Beef

Sliced and served Au Jus.

\$18.00

Petit Filet Mignon

6 oz. broiled filet

\$23.00

Beef Stroganoff with Noodles

Tenderloin tips simmered in a rich brown sauce with mushrooms and sour cream.

\$18.00

Beef Tips and Noodles

Simmered in a rich bordelaise sauce with mushrooms.

\$18.00

POULTRY SPECIALTIES

Roast Chicken Breast (6-7oz)

Served with dressing and a supreme sauce.

\$18.00

Picatta Chicken

Boneless chicken breast with lemon caper sauce.

\$18.00

Chicken Teriyaki

Oriented marinated breast of chicken sauteed with pineapple, peppers, onion in sesame soy sauce and served with rice.

\$18.00

Chicken Breast Francais'

Breast of chicken coated in egg batter, sauteed in lemon butter.

\$18.00

Chicken Marsala

Skinless, boneless breast, delicately sauteed and finished in a rich Marsala wine.

\$18.00

All entrees are served with a garden salad, two (2) vegetables, rolls and butter and coffee or tea.

20% service charge must be added to all food & beverage prices

SERVED LUNCH

THE WASHINGTON SERVED LUNCH

(30 Guests Minimum)

Split Menus Choice of Two (2) Only. Meals will be charged at a higher price.
All meals are charged per person.

SEAFOOD SPECIALTIES

Sole Almondine

Filet of sole sauteed in lemon butter,
sprinkled with almonds.
\$20.00

Stuffed Flounder

Filet of flounder stuffed with crabmeat.
\$21.00

Red Snapper with Dill Sauce

Filet of snapper, baked with fresh dill sauce.
\$20.00

Baked Salmon

Served with lemon beurre blanc sauce.
\$20.00

OTHER DELIGHTFUL SPECIALTIES

Roast Pork Loin

Roasted, sliced and served with an apple
brandy sauce
\$19.00

Roast Turkey and Dressing

A holiday favorite but good any time. Served
with giblet gravy and cranberry sauce.
\$19.00

LASAGNA

Served with garlic bread and tossed salad.
\$18.00

VEGETABLES

Choice of Two:

Broccoli with Butter

Roasted Potatoes

Peas and Onions

Candied Yams

Rice Pilaf

Glazed Carrots

Green Beans with Almonds

Broiled Mozzarella Tomatoes

Garden Fresh Vegetables

Baked Potato

**All entrees are served with a garden salad, two (2) vegetables,
rolls and butter and coffee or tea.**

20% service charge must be added to all food & beverage prices

DINNER BUFFET

THE METROPOLITAN DINNER BUFFET

(50 Guests Minimum)

ENTREES

Choice of Two (2) - \$28.00 per person

Choice of Three (3) - \$30.00 per person

Fried Chicken
BBQ Spare Ribs
Fried or Baked Fish
Beef Lasagna
Roast Loin of Pork with Herb
Turkey with Stuffing

London Broil in
Mushroom Gravy
Sliced Top Round of
Beef Au Jus
Chicken Francais'
Beef Burgundy

Seafood Newburg
Vegetable Lasagna
Ham Hawaiian
Chicken Marsala

ACCOMPANIMENTS

Choice of Five:

Fresh Garden Salad
Fresh Vegetable Medley
Corn O'Brien
Candied Yams
Roasted New Potatoes

Green Beans Amandine
Collard Greens
Glazed Carrots
Macaroni Au Gratin

Broccoli with Butter Sauce
Potatoes Au Gratin
Rice Pilaf
Blended Rice

BUFFET INCLUDES

Assorted desserts, rolls and butter, coffee and tea.

20% service charge must be added to all food & beverage prices

SERVED DINNER

THE L'ENFANT SERVED DINNER

(30 Guests Minimum)

Split Menus Choice of Two (2) Only. Meals will be charged at a higher price.

All meals are charged per person.

MEAT SPECIALTIES

Sliced Tenderloin of Beef

Roasted with fine herbs, sliced and served with your choice of sauces.

\$30.00

London Broil

Sliced and served with a mushroom sauce.

\$28.00

Filet Mignon

10 oz. wrapped in bacon.

\$36.00

Roast Prime Rib

Served au jus with horseradish sauce.

\$34.00

Land and Sea

Jumbo shrimp, stuffed with crabmeat with a petit filet mignon.

\$38.00

Roast Pork Loin

Roasted with fresh herbs, sliced and served with apple brandy sauce.

\$28.00

SEAFOOD SPECIALTIES

Grilled Salmon

Salmon steak, grilled with lemon butter.

\$33.00

Stuffed Flounder

Filet of flounder stuffed with crabmeat.

\$29.00

Red Snapper

with fresh dill sauce

\$29.00

Shrimp Scampi

Gulf shrimp sauteed in garlic butter.

\$33.00

- The L'Enfant Served Dinner Continued -

20% service charge must be added to all food & beverage prices

SERVED DINNER

THE L'ENFANT SERVED DINNER CONTINUED

(30 Guests Minimum)

Split Menus Choice of Two (2) Only. Meals will be charged at a higher price.

All meals are charged per person.

POULTRY SPECIALTIES

Chicken Marsala

A skinless, boneless breast of chicken, delicately sauteed and finished in a rich Marsala wine sauce.

\$26.00

Stuffed Chicken & Shiitake Mushrooms

Breast of chicken stuffed with a blend of shiitake mushrooms and rice.

\$29.00

Cornish Game Hen (Half Hen)

Roasted with fresh herbs and rice stuffing.

\$29.00

Apple Almond Chicken

Roasted, boneless chicken breast with an apple almond dressing topped with supreme sauce.

\$26.00

Chicken Imperial

Boneless chicken breast stuffed with a mixture of shrimp and crabmeat, served with a sherry mushroom sauce.

\$30.00

ACCOMPANIMENTS

Choice of Two:

Fresh Vegetable Medley

Corn O'Brien

Candied Yams

Broiled Mozzarella Tomatoes

Roasted New Potatoes

Green Beans Amandine

Baked Potatoes

Glazed Carrots

Broccoli with Butter Sauce

Peas with Pearl Onions

Rice Pilaf

Blended Rice

SERVED DINNER INCLUDES

Garden Salad, Two (2) Vegetables, Rolls & Butter, Coffee, Tea and Iced Tea

20% service charge must be added to all food & beverage prices

HORS D'OEUVRES COCKTAIL BUFFET

THE FOGGY BOTTOM BUFFET

Use as a pre-dinner appetizer, a beautiful presentation or a fingertip buffet.
Selections from our vast array of cocktail foods are perfect for any occasion.

- Minimum charge of \$18.00 per person or room rental will apply; plus 20% service charge
- Minimum charge of \$35.00 per person, when used exclusively for wedding receptions; plus 20% service charge.
- Unless otherwise indicated, selections listed below are served in quantities of one hundred (100) pieces.

CARVED MEATS

Top Round of Beef	\$325.00
Smoked Turkey Breast	\$260.00
Baked Ham	\$325.00
Roast Suckling Pig <small>(35-40 Servings)</small>	\$550.00
Whole Poached Salmon	\$300.00
Smoked Salmon w/ Dill Cream Cheese	\$300.00
Steamship Round of Beef	\$600.00

SLICED MEATS

Roast Beef	\$180.00
Fresh Baked Turkey Breast	\$180.00
Fresh Baked Ham	\$180.00
Combination Meat Tray	\$260.00
w/ Ham, Turkey and Roast Beef, fresh rolls and condiments	

VEGETABLES, FRUITS & CHEESES

Fresh Vegetable Tray	\$160.00
Fresh Fruit Tray	\$200.00
Bite Sized Cheese Tray	\$200.00
Fruit, Vegetables and Cheese Display	\$600.00
Strawberry Basket w/ Chocolate Fondue	Price Quoted
Brie - 1 Kilo	\$70.00
Brie - En Crouete - 1 Kilo	\$90.00
Raspberry Almond Brie - 1 Kilo	\$100.00
Brie - En Crouete - 2 Kilo	\$150.00
Raspberry Almond Brie - 2 Kilo	\$230.00

- Hor D'Oeuvres/Cocktails Continued -

20% service charge must be added to all food & beverage prices

HORS D'OEUVRES

COCKTAIL BUFFET

ASSORTED DIPS

Hot Shrimp Dip	\$160.00	Artichoke Dip w/ Crabmeat	\$160.00
Hot Spinach Dip	\$130.00	Potato Chips and Dip Platter	\$65.00

COLD FOODS

Mini Sandwiches (Tuna & Chicken Salad)	\$160.00	Iced Jumbo Cocktail Shrimp	\$290.00
Celery Stuffed with Boursin Cheese	\$160.00	Deviled Eggs	\$190.00
Tenderloin of Beef	\$260.00	Assorted Mini Desserts	\$260.00
Served on Crusty French Baguette w/ Horseradish Sauce			

HOT FOODS

BBQ or Sweet/Sour Meatballs	\$160.00	Mini Spinach Quiche	\$160.00
Scallops Wrapped in Bacon	\$230.00	Assorted Mini Quiche	\$180.00
Wings of Fire	\$160.00	Maryland Crab Cakes	\$260.00
Chicken Drumettes	\$160.00	Mini Egg Rolls	\$180.00
Hibachi Chicken Skewers	\$230.00	Oriental Shaomai Dumpling	\$190.00
Fried Cocktail Shrimp	\$250.00	Spanakopita	\$160.00
Fried Coconut Chicken Shrimp	\$250.00	Italian Sausage Puff	\$200.00
Cozy Shrimp	\$260.00	Vegetable Quesadilla	\$180.00
Hibachi Beef Skewers	\$230.00	Mini Deep Dish Pizzas	\$180.00
Spinach & Goat Cheese Pizza	\$190.00	Chicken Satay w/ Thai Peanut Sauce	\$190.00
Brie w/ Raspberry & Almonds in Phyllo	\$180.00		

20% service charge must be added to all food & beverage prices

BEVERAGES

ALCOHOLIC/NON-ALCOHOLIC PUNCHES

(Each unit serves up to 50 people)

- Champagne \$130.00
- Wine Punch \$130.00
- Egg Nog \$90.00
- Fruit Punch \$90.00

WINE

(Servings per bottle - 7 people)

- House Wine \$18.00 per bottle
- Champagne \$15.50 per bottle
- Sparkling Apple Cider \$12.00 per bottle

CASH BAR

Guests are charged for each drink they consume.

HOST BAR

A running total is kept for all drinks served. The host may be informed of the total at any time.

OPEN BAR

The client is charged an hourly rate per person. Open bar offers an unlimited number of drinks during the contracted period. **OPEN BAR PRICES PER PERSON/PER HOUR (SEE BELOW)**

CALL BRANDS

1 hr.	Open Bar Service/Per Person	\$17.00
2 hrs	Open Bar Service/Per Person	\$20.00
3 hrs	Open Bar Service/Per Person	\$23.00

PREMIUM BRANDS

1 hr.	Open Bar Service/Per Person	\$22.00
2 hrs	Open Bar Service/Per Person	\$24.00
3 hrs	Open Bar Service/Per Person	\$26.00

20% service charge must be added to all food & beverage prices

APPETIZERS DESSERTS

APPETIZERS

(Prices charged per person)

- | | |
|-----------------------|--------------|
| • Shrimp Cocktail | Price Quoted |
| • Crabmeat Cocktail | Price Quoted |
| • Fresh Fruit Compote | \$3.00 |
| • Maryland Crab Soup | \$4.50 |
| • French Onion Soup | \$4.00 |
| • Lobster Bisque | \$4.50 |

DESSERTS

(Prices charged per person)

- | | |
|--|--------|
| • Regular French Pastries | \$4.50 |
| • Fruit Tart | \$4.00 |
| • Cheesecake w/Topping | \$4.50 |
| • Ice Cream or Sherbert | \$2.50 |
| • Pie | \$3.00 |
| • Ice Cream w/Liqueur | \$3.00 |
| • Cake (German Chocolate or Carrot Cake) | \$4.50 |
| • Assorted Mini Dessert Plate | \$4.50 |

20% service charge must be added to all food & beverage prices

BREAKS A-LA-CARTE

EARLY BREAKS

(Prices charged per person)

- Orange juice, assorted fresh fruit tray, donuts, muffins, coffee, tea and decaffeinated coffee. \$7.00
- Orange juice, fresh fruit tray, assorted breakfast breads, homemade mini muffins, assorted breakfast bars, coffee, tea and decaffeinated coffee. \$10.00

AFTERNOON BREAKS

(Prices charged per person)

- Assorted sodas, fresh baked cookies or brownies \$4.50
- Assorted sodas and juices, trail mix, mini candy bars and fresh baked cookies. \$7.00

A-LA-CARTE

- Brownies or Cookies by the Dozen \$18.00
- Breakfast Muffins by the Dozen \$18.00
- Bagels w/ Cream Cheese by the Dozen \$23.00
- Donuts by the Dozen \$15.50
- Coffee, Tea or Decaf by the Gallon \$21.00
- Sodas \$ 1.50 each
- Bottled Juices \$ 1.75 each

20% service charge must be added to all food & beverage prices

BRUNCH MENU

CAPITAL BRUNCH

\$24.00 per person

Fresh Orange Juice
Assorted Muffins
Scrambled Eggs
Cork Screw Bacon
Country Sausage Links

Choice of One:

Apricot Bourbon Glazed Ham
Breast of Chicken Francais Sauteed Beef Tips with Madeira Sauce
Chef's Choice of Vegetable and Potato or Rice

SUNRISE ON THE POTOMAC

(50 guests minimum)

\$20.00 per person

Fresh Orange Juice
Assorted Muffins
Scrambled Eggs
French Toast with Warm Maple Syrup
Cork Screw Bacon and Country Sausage Links
Hash Brown Potatoes
Fresh Brewed Coffee, Decaf Coffee and Tea

Add a wonderful Omelet Station to your brunch menu for only \$4.00 per person.

Special Menus can be arranged upon request.

20% service charge must be added to all food & beverage prices

GENERAL INFORMATION

TERMS AND CONDITIONS

To ensure the success of your special event, please read carefully and adhere to the following policies and procedures.

- Final guest count, menus, guest list and any other details pertinent to your event should be finalized and submitted one week in advance. Any and all changes to the original contract must be submitted in writing.
- The 30% policy does not apply for Sunday events because a guaranteed 200 guest count is required to book a Sunday date and food cost minimum is \$20.00 per person
- The Catering and Conference Center requires that menus be provided one month in advance of your event.
- Off-site events will incur a set-up and/or delivery fee.
- The Catering and Conference Center reserves the right to change rooms and substitute menu options without further notice when guest count or food options fluctuate.
- Non-refundable deposit of \$500.00 per room is required. The deposit confirms your date and reservation.
- Cancellations should be made one week prior to your event and deposits are non-refundable.
- Washington/Capitol/Potomac or Washington/Commodore/Anacostia will require 200 guest minimum, excluding meeting symposiums and conferences. Grand ballroom requires a guests minimum of 340 . Guaranteed number of guests should not fall below 30% of the original estimated number of guests, or a \$3.00 per person surcharge will be assessed based on the original estimate.
- 75 guest minimum on Saturdays and 50 guest minimum Monday thru Fridays for buffets only.
- No in-house wedding ceremonies. Only the Patio/Gazebo area is used for ceremonies.
- Signatures are required on all contracts.
- **No food or beverage may be brought into or taken out of the facility due to Health Regulations. NO EXCEPTIONS.** The Catering and Conference Center provides all food and beverages. Only Specialty cakes (birthday, wedding, retirement cakes) can be brought into the facility.
- No alcoholic beverages are to be brought into the facility by guests. The Center has bartenders who can be staffed to accommodate your event.
- **A 20% SERVICE CHARGE IS ADDED TO ALL FOOD AND BEVERAGES PURCHASED.**
- We ask that you notify all vendors (DJ's, bands, wedding cake providers, photographers) to bring appropriate equipment to transport and provide their services. We are unable to supply them with carts or extension cords. DJ's are required to use the ramp on the backside of the Catering and Conference Center. **DO NOT USE THE LOBBY TO TRANSPORT EQUIPMENT TO DESIGNATED ROOMS.**

GENERAL INFORMATION

- No exposed candles, glitter, confetti or rose petal can not be used on tables. Rice is not allowed. You will be assessed a fee of \$500.00 for any damages.
- If a power point presentation is requested or planned, the customer should make an appointment prior to their event to also test all equipment for compatibility (i.e. laptop, LCD).
- If a company is providing special lighting for your event, an insurance certificate is required by that company.
- No photography backdrops are allowed in the lobby for picture taking.
- There is no separate charge for the room when there is food and beverage being served at a minimum of \$18.00 per person for cocktail events.
- Room rental fees are applicable for meetings, conferences, forums/symposiums. Audio/visual equipment is included in the fee.

A completed alphabetical list of guest must be submitted to the Catering Manager or Administrative Assistant, who can provide you with an e-mailed format "Guest List" at least 1 week prior to event. Once your guest list has been submitted, no edits, changes or additions can be made. If you are a guest and have been placed on the access list for an event you must have a picture ID to gain access to the Washington Navy Yard. Driver licenses must be current. These are policies of the Washington Navy Yard Security Operations Division. Failure to comply with these policies may result in your guests being turned away or delayed.

Financial settlement must be made one week prior to your event payable by cash, personal check, cashier's check, money order or credit card. To our wedding patrons, financial settlement must be made by cashier check, money order or credit card ONLY.

All checks must be payable to "The Department of the Navy" and the following information must be provided on check: home address, work and home phone number and sponsor's name.

If your function/activity is cancelled due to circumstances beyond our control (e.g., high threat condition, severe weather, national emergency, etc.) which results in the closure of our facility we will give client a 24 hour notice as to if the base is closing. The Catering and Conference Center will refund your deposit, or make every attempt to reschedule your event at the earliest opportunity. The Commander Officer of the base has the authority to close the base in this regard.

Client: _____ Date: _____

Sales Representative _____ Date: _____

YOUR SIGNATURE VERIFIES THAT YOU (CLIENT) HAVE READ AND FULLY UNDERSTAND
THE TERMS AND CONDITIONS SET FORTH ABOVE.