

GOLF OUTING MENU

PICATINNY GOLF CLUB | THE CLUB AT PICATINNY



The *Club* At Picatinny

121 BUFFINGTON ROAD
PICATINNY ARSENAL
DOVER, NJ 07806

973 - 724 - CLUB (2582)
USARMY.THECLUBPICA@MAIL.MIL

BREAKFAST

MINIMUM 20 GUESTS

COFFEE & DANISH

\$3.29 PER PERSON

A Variety of Fresh Danish, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

COFFEE & DONUTS

\$4 PER PERSON

A Variety of Fresh Donuts, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

COFFEE & BAGELS

\$4.50 PER PERSON

A Variety of Fresh Bagels with Butter, Cream
Cheese and Jam, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

THE CONTINENTAL

\$6 PER PERSON

Orange, & Cranberry Juices, A Variety of Fresh
Bagels with Butter, Cream Cheese & Jam, Fruit &
Cheese Filled Danish, Choice of Muffins or
Doughnuts, Fresh Brewed Coffee & Tea

THE SUPREME

\$12.50 PER PERSON

Orange & Cranberry Juices, Fresh Baked Muffins,
Fluffy Scrambled Eggs, Crispy Bacon & Sausage,
Home Fried Potatoes, Seasonal Fresh Fruit,
Fresh Brewed Coffee & Tea

ON-THE-GO

MINIMUM 15 GUESTS

BREAKFAST BAG

\$6.95 PER PERSON

Egg sandwich with American Cheese and Choice
of Bacon, Pork Roll, or Sausage on a Kaiser Roll
Apple or Orange Juice or Coffee

WRAP-IT-UP BAGGED LUNCH

\$10 PER PERSON

Choice of Roast Beef, Turkey, Honey Roasted Ham
with Swiss, or Tuna, Rolled in a Flour Tortilla
Wrap or Kaiser Roll with Lettuce and Tomato
Potato chips, Cookie & Soda

**PLEASE ALERT OUR CATERING
MANAGER OF ANY FOOD
ALLERGIES OR DIETARY NEEDS.**

HOSTING A FUNDRAISER?

**WE CAN CREATE A CUSTOM
ROOM LAYOUT FOR YOU
TO DISPLAY
RAFFLE BASKETS, PRIZES AND
MARKETING MATERIALS!**

**PLEASE LET US KNOW AT TIME
OF BOOKING SO WE CAN
ACCOMMODATE ANY OF YOUR
NEEDS IN
A TIMELY MANNER.**

ALL MENUS SUBJECT TO 20% GRATUITY

HERE AT THE CLUB AT PICATINNY, OUR EXPERT CHEFS PREPARE ALL FOOD ON SITE. FRESH FOR EACH EVENT
OUR OFFERINGS ARE FULLY CUSTOMIZABLE; BRING US YOUR VISION AND WE CAN MAKE IT A REALITY

LUNCH & DINNER OPTIONS

THE COOKOUT BUFFET

\$13.50 PER PERSON - 20 GUEST MINIMUM

Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Baked Beans, Garden or Caesar Salad, House-made Potato Chips, Fresh Watermelon Slices, Assorted Soft Drinks & Iced Tea, Brewed Coffee & Tea
(Served Buffet Style)

THE GRILL

\$15 PER PERSON - 35 GUEST MINIMUM

Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Sausage & Peppers or Grilled Chicken, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House made Potato Chips, Cookies or Fresh Watermelon, Soft Drinks & Iced Tea
Fresh Brewed Coffee & Tea
(Served off the Grill)

BBQ BUFFET

\$18 PER PERSON - 25 GUEST MINIMUM

Garden Salad or Caesar Salad, Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Sausage & Peppers, Smoked Pulled Pork, Corn on the Cob, Baked Beans, House Made Mac & Cheese, Choice of Potato Salad, Macaroni Salad or Coleslaw, Assortment of Fresh Breads and Rolls, Fresh Baked Cookies or Watermelon Slices
Assorted Soft Drinks & Fresh Brewed Coffee & Tea
Add BBQ Ribs for \$5 Per Person

THE CLUB DELI

\$14 PER PERSON - 20 GUEST MINIMUM

Roast Beef, Turkey, Ham, Salami, Tuna Salad
Assorted Cheeses Lettuce, Tomato, & Onions
Pasta Salad, Coleslaw, Potato Salad, Fresh Breads & Rolls with House-made Chips, Fresh Baked Cookies & Watermelon Slices
Soft Drinks, Iced Tea, Brewed Coffee & Tea

THAT'S A WRAP

\$16 PER PERSON - 20 GUEST MINIMUM

Assorted Artisan Sandwiches and Wraps
Choice of 3: *Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese with Honey Mustard, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella*

With Pasta Salad, Coleslaw, Potato Salad, House-made Chips, Fresh Baked Cookies & Watermelon Slices, Soft Drinks, Iced Tea, Brewed Coffee & Tea

1/2 & 1/2

\$20 PER PERSON - 20 GUEST MINIMUM

Assorted Artisan Sandwiches and Wraps
Choice of 2: *Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese with Honey Mustard, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella*

Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Baked Beans, Garden or Caesar Salad, House-made Potato Chips, Fresh Watermelon Slices, Soft Drinks, Iced Tea, Fresh Brewed Coffee & Tea

THE FULL PACKAGE

\$26.95 PER PERSON - 20 GUEST MINIMUM

Chef Carved Roast Beef and Turkey, Garlic Mashed Potatoes, Stuffing, Cranberry Sauce, Baked Ziti, Served with Chef's Choice of Potato and Seasonal Vegetable, Assortment of Fresh Breads & Rolls, Fresh Baked Cookies, Soft Drinks, Iced Tea, Brewed Coffee & Tea
Substitute Prime Rib \$4 Per Person

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A LITTLE EXTRA

\$27.95 PER PERSON - 20 GUEST MINIMUM

Mixed Green Salad with House Vinaigrette, Penne Pomodoro, Boneless Chicken Francaise, Eggplant Rollatini

Choose 1: Flank Steak Teriyaki or Herb Crusted Salmon

*Served with Chef's Choice of Potato and Seasonal Vegetable, Basket of Dinner Rolls, Fresh Baked Cookies
Soft Drinks, Iced Tea, Brewed Coffee & Tea*

THE PREMIER

\$28.95 PER PERSON - 20 GUEST MINIMUM

Caesar Salad, Penne Vodka, Chicken Milanese Topped with Arugula, Fresh Mozzarella & aged Balsamic Vinaigrette, Flank Steak Oreganato & Herb crusted Salmon, Garlic Bread, Served with Chef's Choice of Potato and Seasonal Vegetable, Assorted Italian Pastries

Soft Drinks, Iced Tea, Brewed Coffee & Tea

TASTE OF ITALY

\$29.95 PER PERSON - 20 GUEST MINIMUM

Choose 1: Bruschetta, Caesar Salad, Tortellini Salad, Garden Salad

Choose 3: Baked Ziti

Pomodoro

Rigatoni Bolognese

Penne ala Vodka

Tortellini with pesto cream

Pasta Primavera

Eggplant Parmigiana

Choose 2: Chicken Francaise, Parmigiana or Marsala, Grilled Chicken in a Roasted Garlic Herb Sauce, Lemon Chicken with Spinach, Sun Dried Tomato, Grilled Chicken Topped with Bruschetta and Balsamic Glaze, Sausage & Peppers or Herb Crusted Salmon

*Served with Garlic Bread, Chef's Choice of Potato and Seasonal Vegetable, Assorted Italian Pastries
Soft Drinks, Iced Tea, Brewed Coffee & Tea*

OKTOBERFEST

\$31.95 PER PERSON - 20 GUEST MINIMUM

*Cucumber Salad with Sour Cream and Dill, German Potato Salad, Red Cabbage, Bratwurst, Knockwurst, Sauerbraten, Wiener Schnitzel (pork) Potato pancakes, Assorted Cookies and Strudel
Soft Drinks, Iced Tea, Brewed Coffee & Tea*

**ARE CHILDREN ATTENDING YOUR
EVENT? LET US KNOW HOW
MANY BOOSTER SEATS AND HIGH
CHAIRS YOUR GUESTS WILL NEED
SO WE CAN HAVE THEM READY
AT THE TABLES.**

**DOES YOUR EVENT OR A GUEST
REQUIRE A SPECIAL
ACCOMMODATION
NOT LISTED HERE?**

GIVE US A CALL!

**WE'RE HAPPY TO DISCUSS
ANY OF YOUR NEEDS!**

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COCKTAIL HOUR PASSED APPETIZERS

SELECTION OF 7 - SERVED FOR 1 HOUR
\$12 PER PERSON - 50 GUEST MINIMUM
\$200 ROOM FEE, NO FEE IF PURCHASED WITH
BUFFET OR PLATED DINNER

COLD

International Cheese & Crackers, Seasonal Fruit
Platter, Vegetable Crudit , Grilled Balsamic
Vegetables, Seasonal Fresh Melon & Prosciutto Di
Parma, Tomato Bruschetta on Garlic Crostini
Roasted Filet of Beef w/Horseradish Cream
Crostini, Pan Seared Tuna w/ Wasabi Crostini
Garlic and Roasted Pepper Hummus and Pita Chips

HOT

Pastry Wrapped Cocktail Franks, Swedish- Style
Meatballs, Toasted Ravioli with Marinara,
Spinach & Feta Spanakopita, Fried Mozzarella,
Jalape o Poppers, Vegetable or Pork Pot Stickers,
Chicken Quesadilla Cornucopias, Chinese Spring
Rolls with Sweet & Sour Dipping Sauce, Seasoned
Grilled Chicken Skewers with Teriyaki Dipping Sauce

PLATED APPETIZERS - SERVES 25

Buffalo Wings	\$85
Chicken Fingers	\$85
Chicken Cordon Blue Bites	\$90
Mini Quiche	\$80
Franks in a Blanket	\$80
French Bread Pizza	\$65
Stuffed Mushrooms Florentine	\$70
Swedish Meatballs	\$65
Asparagus Wrapped in Prosciutto	\$65
Mini Riebens	\$75
Bruschetta	\$60
Cheese Quesadilla	\$125
Pork Dumpling	\$75
Vegetable Spring Rolls	\$60
Beef Sate	\$90
Chicken Satay	\$75
Scallops Wrapped in Bacon	\$115
Crab Cakes	\$110
Panko Shrimp	\$140
Coconut Shrimp	\$140
Spanakopita	\$75
Seasonal Vegetable Crudit�	\$60
International Cheeses & Gourmet Crackers	\$85

BEVERAGE SERVICE

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE
OVER THE LIMIT OR UNDERAGE - PRICED PER UNIT

Domestic Beer Draft	\$4.50
Imported Beer Draft	\$5
Domestic Beer Bottle	\$4.75
Imported Beer Bottle	\$5.25
Non-Alcoholic Beer	\$5
Soda	\$7
Wine by the Bottle	\$15
Champagne	\$16
Champagne Fountain	\$105 (3 gallons)
Non-Alcoholic	
Signature Drink Fountain	\$105 (3 gallons)
¼ Keg of Beer (Domestic)	\$85
½ Keg Beer (Domestic)	\$170
Tap Handle Deposit	\$25

THE OPEN BAR

Hour 1 - \$10 Per Person
Each Additional Hour - \$7 Per Person

THE CASH OR CONSUMPTION BAR

Soft Drinks	\$1.75
Domestic Beer	\$4.50
Non-Alcoholic Beer	\$5
Imported Beer	\$5.25
Mixed Drinks	\$7
Wines by the Glass	\$7

ADDITIONAL FEES

Bartender Fee	\$75 Per 100 Guests
(applicable to all Bar Service)	
Keg Service Fee	\$50
Candy Bar	\$100
Chair Cover	\$2.50 Per Chair
Valet Parking	Pricing Available
Upgraded Linen Fee	Pricing Available