



The *Club* At Picatinny

121 BUFFINGTON ROAD
PICATINNY ARSENAL
DOVER, NJ 07806

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

CONTINENTAL BREAKFAST BUFFETS

ALL BREAKFAST MENUS SUBJECT TO \$300 ROOM FEE

THE CLUB CLASSIC

10 GUEST MINIMUM - \$4.50 PER PERSON

A Selection of Fresh-Baked Danish and Muffins with Coffee & Variety of Teas

THE CLUB SUNRISE

10 GUEST MINIMUM - \$6.25 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
Sliced Seasonal Fruits & *The Bakery Basket*:
A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Teas

THE CLUB EXECUTIVE

10 GUEST MINIMUM - \$7.50 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
Sliced Seasonal Fruits & *The Bakery Basket*:
A Selection of Fresh-Baked Breakfast Breads, Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Variety of Teas

THE CLUB AMERICAN BREAKFAST

25 GUEST MINIMUM - \$14 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
Sliced Seasonal Fruits & *The Bakery Basket*:
A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Honey, Sweet Butter & Cream Cheese with Assorted Low-Fat & Fruit Yogurts

Buffet Selections

French toast With Maple Syrup
Fluffy Scrambled Eggs
Apple-Smoked Bacon
Breakfast Sausage Links
Breakfast Potatoes
Freshly Brewed Coffees & a Selection of Teas

THE CLUB BRUNCH BUFFET

50 GUEST MINIMUM - \$25.95 PER ADULT \$12 AGES 6-12
FREE AGES 0-3 | \$200 ROOM FEE PARTIES OF 50 OR LESS - \$50 SERVICE FEE IF REQUIRING ATTENDANT

Assorted Chilled Juices ~ Cranberry & Orange
Sliced Seasonal Fruits & *The Bakery Basket*: A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese

Chilled Presentations - Choice of two:

Mixed Field Greens & Seasonal Vegetables with Assorted Dressings, Fresh Mozzarella & Garden Tomato Salad with Extra Virgin Olive Oil, Balsamic Vinegar & Fresh Basil, Red Bliss Potato & Onion Salad, Coleslaw, Mediterranean Pasta Salad, Caesar Salad,
Tri-Color Tortellini Salad with Sun-Dried Tomatoes, Julienne Vegetables & Sweet Onion-Red Pepper Vinaigrette

Eggs Any Style:

(Attendant Required for Omelette Station)

Farm Fresh Eggs, Egg Whites & Cholesterol-Free Eggs, Bacon, Ham, Cheddar & Swiss Cheeses, Tomato, Onion, Scallion, Bell Pepper & Mushroom

Chaffered Entrées: Fluffy Scrambled Eggs, Apple-Smoked Bacon, Breakfast Sausage Links, Breakfast Potatoes, Penne A la Vodka, Grilled Chicken Bruschetta w/ Balsamic Glaze, Grilled Atlantic salmon with Dill Cream, Seasonal Vegetable Medley, Savory Rice Pilaf

Dessert - Choice of one:

Oven-Fresh Cookies, NY Cheesecake, Carrot Cake, Chocolate Layer Cake

Assorted Soft Drinks, Iced Tea, Freshly Brewed Coffee & Selection of Teas

HOT & COLD LUNCH BUFFETS

ALL LUNCH MENUS SUBJECT TO \$300 ROOM FEE

THAT'S A WRAP

35 GUEST MINIMUM - \$16 PER PERSON

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

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

THE CLUB DELI

35 GUEST MINIMUM - \$14 PER PERSON

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

1/2 & 1/2

35 GUEST MINIMUM - \$20 PER PERSON

Assorted Artisan Sandwiches and Wraps
Choice of 2: Roast Beef with Horseradish Cheddar, Pastrami & Swiss on Marble Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese, Honey Mustard on a Mini Croissant, 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 Toppings & Cheeses, Baked Beans, Garden or Caesar Salad, House-made Potato Chips, Fresh Watermelon Slices, Soft Drinks, Iced Tea, Coffee & Tea

WRAP IT UP BOXED LUNCH

15 GUEST MINIMUM - \$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

THE COOKOUT BUFFET

35 GUEST MINIMUM - \$13.50 PER PERSON

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

THE GRILL

35 GUEST MINIMUM - \$15 PER PERSON

Black Angus Hamburgers, Hot Dogs & Assorted Toppings & Cheeses, Sausage & Peppers or Grilled Chicken, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House-made Potato Chips, Fresh Watermelon Slices, Assorted Soft Drinks & Iced Tea, Fresh Brewed Coffee & Tea

BBQ BUFFET

35 GUEST MINIMUM - \$18 PER PERSON

Garden Salad with Assorted Dressings, Black Angus Hamburgers with Assorted Toppings & Cheeses, Sausage & Peppers, Smoked Pulled Pork, Baked Beans, House-made Mac & Cheese, Choice of Potato Salad, Macaroni Salad or Coleslaw, Assortment of Fresh Breads and Rolls, Fresh Baked Cookies & Watermelon Slices, Assorted Soft Drinks with Fresh Brewed Coffee & Tea

Add BBQ Ribs for \$5 Per Person

THE PICATINNY LUNCH

\$15 PER PERSON - MON-FRI 11AM-3PM

Choice of 2:

Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Macaroni Salad

Choice of 2:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Roast Beef, Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollantini, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato, Seasonal Vegetable and Dessert with Coffee, Tea and Soda

SPECIALTY STATIONS

SERVED FOR 1.5 HOURS - 3 STATION MINIMUM | 35 GUEST MINIMUM

MASHED POTATO STATION

\$7 PER PERSON

Oven-Roasted Yukon Gold Mashed Potato, Sour Cream, Diced Cooked Bacon, Sliced Scallion, Shredded Cheddar Cheese, Guacamole

FLAT BREAD PIZZA STATION

\$7 PER PERSON

Assortment of White, Margarita, Plain, Buffalo Chicken, and Veggie Flatbreads

FRIED POTATO STATION

\$7.25 PER PERSON

Choice of 3: Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries, Hash Browns, Tater Tots
Served with Cheese Sauce, Chili & Brown Gravy

PASTA STATION

\$8 PER PERSON - ATTENDANT OPTIONAL \$50

Choice of 2: Penne, Tri-Color Cheese Tortellini, Farfalle, Fusilli, Rigatoni, Capellini, Linguine, Spaghetti

Choice of 2: Pomodoro, Marinara, Alfredo, Carbonara, Basil Pesto, Roasted Garlic Oil, Bolognese, Vodka Sauce - Served with Toasted Garlic Bread

ORIENTAL WOK STATION

\$8 PER PERSON - ATTENDANT REQUIRED \$50

Assorted Oriental Vegetables, Marinated Chicken, Bamboo Shoots, Water Chestnuts, Hoisin Sauce & Sesame-Teriyaki Sauce
Vegetable-Fried Rice & Chow Mein Noodles

Add Beef for Additional \$2 Per Person
Add Shrimp for Additional \$3 Per Person

SLIDER STATION

\$8.50 PER PERSON

Assorted Chicken and Kobe Beef Sliders, Pulled Pork and Hot Dog Sliders with an Assortment of Toppings and Cheeses
Served with Coleslaw and Potato Salad

TACO STATION

\$9 PER PERSON

Warm Crisp-Fried & Soft Flour Tortillas, Seasoned Ground Beef, Boneless Chicken Breast Strips, Jack & Cheddar Cheeses, Lettuce, Diced Onion & Tomato, Fresh-Made Guacamole & Sour Cream

ULTIMATE COFFEE STATION

\$8.50 PER PERSON - 2 ATTENDANTS INCLUDED
100 PERSON MINIMUM

Espresso, Cappuccino, Latte, Mocha, Macchiato, Americanos as well as organic hot teas, chai lattes, steamers, hot cider & hot chocolate
Flavored syrups, dark/white chocolate sauce, toppings, and assorted milk products

SIZZLIN' FAJITAS STATION

\$9 PER PERSON

Grilled Strips of Marinated Beef or Chicken, Sautéed Peppers & Onions, Warm Flour Tortillas
Guacamole, Sour Cream, Salsa and Shredded Jack Cheese

KABOB STATION

\$10 PER PERSON

Select One Skewer:

Chicken, Beef, Roasted Vegetable Assortment,
Served With Vegetable Rice Pilaf
& Assorted Dipping Sauces

Shrimp Skewer Add \$3.00 Per Person

ANTIPASTO STATION

\$12 PER PERSON

Assorted Meats and Cheeses, Select Crackers and Toast Points, Pasta Salad, Grilled Veggies, Select Olives, Sun-dried Tomatoes and Mediterranean Hummus

SUSHI STATION

\$12 PER PERSON

California Rolls, Assorted Sushi & Sashimi
Pickled Ginger & Daikon, Wasabi Mustard
Soy & Teriyaki Dipping Sauces

CHILLED SEAFOOD & RAW BAR

MARKET PRICE \$35.00-\$50.00 PER PERSON
BASED ON 5 PIECES PER PERSON

Alaskan King Crab Legs, Herb-Poached Jumbo Shrimp, East & West Coast Oysters on the Half Shell, Middle Neck Clams on the Half Shell, Tomato-Horseradish Cocktail Mignonette & Remoulade Sauces with Fresh Lemon Wedges

Prices subject to 20% Service Charge and Delivery Fee for Offsite Catering.

PLATED DINNERS

PARTIES OF 50 OR LESS ADD \$200 ROOM FEE | PARTIES OF 15 OR LESS ADD \$300 ROOM FEE

STARTERS

INCLUDED IN ENTREE

Choice of 1:

Soup De Jour, Baby Leaf Spinach Salad with Bacon Vinaigrette, Mixed Greens & Seasonal Vegetables with Creamy Garlic & Herb Dressing, Classic Caesar Salad with Shaved Parmesan & Croutons

ENTREES

PRE-SELECT UP TO 3

Cheese Tortellini or Penne Primavera

Alfredo or Tomato Marinara, Fresh Seasonal Vegetables

\$32.95 per person

Penne with Grilled Chicken Breast Strips

Baby Spinach, Sun-Dried Tomatoes, Garlic Chips, Olive Oil

\$32.95 per person

Baked Lemon Sole Filet

Sautéed Baby Spinach, Browned Garlic & White Wine Lemon Butter

\$32.95 per person

Grilled Atlantic Salmon

Sun-Dried Tomato Pesto Cream

\$32.95 per person

Herb-Crusted Filet of Salmon

Citrus Beurre Blanc

\$32.95 per person

Grilled Balsamic-Marinated Breast of Chicken

Fresh Basil, Plum Tomatoes, Portobello Mushrooms, Garlic & Balsamic Vinaigrette

\$32.95 per person

Sliced Flank Steak Oreganato

Caramelized Onions, Wild Mushrooms

\$34.95 per person

Grilled 8-Ounce Sirloin Steak

Chipotle Demi-Glace, Crisp Onion Straws

\$34.95 per person

Served with Chef's selection of breads, potato and seasonal vegetable, where appropriate

DESSERTS

INCLUDED IN ENTREE

Select 1:

Chocolate Mousse Cake with Caramel Sauce & Fresh Whipped Cream, Traditional Carrot Cake with Cream Cheese Frosting, New York-Style Cheesecake with Fresh Berry Coulis, Vanilla, Chocolate & Strawberry Ice Cream with Fresh Whipped Cream

Assorted Soft Drinks & Iced Tea, Freshly Brewed Coffee & a Selection of Teas

**Add Warm Molten Chocolate Cake with Vanilla Ice Cream & Chocolate Sauce
\$2.50 Per Person**



ADDITIONAL BEVERAGE OPTIONS ON FINAL PAGE OF MENU

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.

Please alert our Catering Manager at time of event planning of any food allergies or dietary needs. This will allow us to accommodate in a timely manner.

Prices are subject to a 20% Service Charge and Delivery Fee for Offsite Catering.

HOT DINNER BUFFETS

PARTIES OF 50 OR LESS ADD \$200 ROOM FEE - PARTIES OF 15 OR LESS ADD \$300 ROOM FEE

THE TRADITIONAL

\$24.95 PER PERSON

Choice of 2:

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw

Choice of 3:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Carved Roast Beef or Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollantini, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Coffee, Tea & Soda Included

Choice of 1: Additional \$2 Per Person

Assorted Cookies, NY Cheesecake Carrot Cake, or Chocolate Cake

THE PREMIUM

\$26.95 PER PERSON

Choice of 3: Salads & Cold Platters

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Mozzarella & Tomato Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Antipasto Salad

Choice of 3: Entrees

Chicken Parmigiana, Breaded Chicken Milanese Chicken Francaise, Chicken Marsala, Grilled Bruschetta Chicken with Balsamic Glaze, Chicken Marsala, Veal Marsala, Sausage & Peppers, Herb Roasted Pork Loin with Rosemary-Thyme Jus, Carved Roast Beef, Baked Ham, Turkey or Marinated Flank Steak, Baked Filet of Flounder with white wine Garlic and Herbs, Grilled Salmon with Sundried Tomato Cream Sauce, Eggplant Rollantini, Penne ala Vodka, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Coffee, Tea & Soda

Choice of 1: Additional \$2 Per Person

Assorted Cookies, NY Cheesecake Carrot Cake, Chocolate Cake, Peanut Butter Pie, Choice of Vanilla or Chocolate Ice Cream

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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THEMED DINNER BUFFETS

PARTIES OF 50 OR LESS ADD \$200 ROOM FEE - PARTIES OF 15 OR LESS ADD \$300 ROOM FEE

SWEET 16

\$20.95 PER PERSON

Choice of 2: Starters & Snacks

Assorted Snack Mixes, Never-Ending Chip & Popcorn Bowls With Dips & Salsa, Bruschetta, Mixed Greens & Seasonal Vegetables with Creamy Garlic & Herb Dressing

Choice of 5: Entrees

Baked Ziti, Macaroni and Cheese, Toasted or Steamed Ravioli with Grated Parmesan Cheese & Marinara Sauce, Franks in a Blanket, French Bread Pizza, Buffalo-Style Chicken Wings, Chicken Fingers, Mozzarella Sticks, Mini Pierogies, Bruschetta, Assorted Finger Sandwiches

Dessert

Assorted Cookies, Soft Drinks & Iced Tea

THE SPORTS BANQUET

\$22.95 PER PERSON
50 GUEST MINIMUM

Mixed Green Salad with House Vinaigrette, Penne ala Vodka, Boneless Chicken Francaise Sausage & Peppers, Grilled Flank Steak Teriyaki

Served with Seasonal Vegetables & Basket of Dinner Rolls

Fresh Baked Cookies & Vanilla Pudding
Assorted Soft Drinks, Iced Tea, Fresh Brewed Coffee & Assorted Teas

OKTOBERFEST

\$36.95 PER PERSON

Choice of 2: Salads & Cold Platters

Wursts, Sausages & Pates with Pickles Onions, Cornichons & Whole Grain Mustard, Cold Potato Salad with Onions, Bacon & Red Wine Vinaigrette Chopped Romaine & Iceberg Salad with Blue Cheese, Crisp Bacon & Tomatoes, Tomato, Goat Cheese & Sliced Red Onion Soup, Hot Potato, Leek & Bacon Puree With Sour Cream & Chives

Choice of 3: Entrees

Oven-Roasted Barded Loin of Pork with Braised Red Cabbage & Simmered Apples, Oven-Braised Chicken with Black Forest Mushroom Ragout Sauerbraten with Cauliflower, Broccoli & Carrots Weisswurst in Braised Onion Broth, Skillet-Poached Roulade of Flounder with Cabbage, Bacon & Onion, Roasted Salmon Filets with Peppers, Onions, Mushrooms & Tomatoes Wiener Schnitzel With Herbed Spaetzle & A Roasted Garlic-Shallot Reduction, Pan-Fried Egg-Battered Boneless Breast of Chicken with Potatoes & Seasonal Vegetable Medley

Served with Traditional-Style Potato Pancakes with Apple Sauce & Sour Cream, Braised Cabbage, Warm German-Style Potato Salad, Hard-Crust German-Style Breads

Choice of 1: Dessert

Chocolate-Covered Pretzels, Hazelnut Torte, Black Forest Torte, Soft Drinks & Iced Tea
Freshly Brewed Coffee & a Selection of Teas

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 IN A TIMELY MANNER.



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HORS D' OEUVRES & EXTRAS

\$200 ROOM FEE IF NOT COMBINED WITH A BUFFET OR PLATED OPTION - EXTRAS AT THE CLUB ONLY

COLD HORS D' OEUVRES

SERVED FOR 1 HOUR

50 GUEST MINIMUM (THE CLUB)

25 GUEST MINIMUM (SAM ADAMS PUB)

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 & Pita Chips

HOT HORS D' OEUVRES

SERVED FOR 1 HOUR

50 GUEST MINIMUM (THE CLUB)

25 GUEST MINIMUM (SAM ADAMS PUB)

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

Choice of 3: \$7.50 per person

Choice of 5: \$10 per person

Choice of 7: \$12 per person

Choice of 9: \$15 per person

CARVING STATIONS

MUST BE ADDED TO BUFFET OR STATION PACKAGE

Choice of 1:

Baked Ham, Roasted Turkey, Roast Beef

\$5 per person

Choice of 1:

Oven-Roasted Prime Rib of Beef with Roasted Garlic Au Jus, Marinated Grilled Flank Steak, Herb- Roasted Boneless Pork Loin with Rosemary-Thyme Jus

\$7 per person

Choice of 1:

Rosemary-Scented High-Country Lamb Leg with Dried Cranberries, Pearl Onions & Double-Reduced Lamb Stock, Sliced Filet Mignon served with Horseradish Cream Sauce

\$10 per person

EXTRAS

MUST BE ADDED TO BUFFET OR STATION PACKAGE

Assorted Sliced Seasonal Fresh Fruit

\$2 per person

Seasonal Vegetable Crudit s

Smoked Tomato Aioli & Blue Cheese Dipping Sauce

\$2 per person

International Cheeses with Assorted Crackers

\$2.50 per person

International Cheeses with Assorted Crackers & Vegetable Crudit s

\$4 per person

SWEETS

Chocolate Fountain

Chocolate Fondue Fountain with Pound Cake Bites, Pretzels & Seasonal Fruit for Dipping

\$6 per person

Ice Cream Sundae Bar

Vanilla Bean, Chocolate & Strawberry Ice Cream
Wet Walnuts, Sprinkles, Chopped Peanuts, Chocolate Sauce, Hot Fudge, Butterscotch Syrup,
Fresh Whipped Cream, Maraschino Cherries

\$6 per person

Candy Table: Choice of 10

Snickers, Milky Way, Crunch Bars, M&M, Peanut M&M, Butterfingers, Starburst, Skittles, Sour Patch Kids, Jolly Ranchers, Nerds, Air Heads, Twizzlers, Kit Kat, Reese's Pieces, Assorted Jelly Beans, Tootsie Rolls, Blow Pops, Gummy Bears, Gummy Worms, Smarties, Rock Candy Lollipops, Assorted Hard Candy

\$5.50 Per Person

Themed Colored Candy Bar - Market Price

Viennese Table: Choice of 7

Chocolate Chip Brownies, NY Cheese Cake, Carrot Cake, Chocolate Mousse Cake, Tiramisu, Triple Chocolate Layer Cake, Red Velvet Cake, Apple Pie, Pumpkin Pie, Pecan Pie, Peanut butter Pie, Key Lime Pie, Assorted Italian Pastries, Assorted Cupcake Tower, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Butter Cookies, Fresh Fruit Platter

\$9 per person

CONFERENCE & BEVERAGE SERVICE

CONFERENCE SERVICE

MINIMUM 48 HOURS NOTICE \$325 FIRST 2.5 HOURS
\$100 EACH ADDITIONAL HOUR UP TO 8 HOURS

Assorted Mini-Muffins, Coffee & Tea
Afternoon Service includes Soda & Cookies

Mini Pastry	\$2 Per Person
Orange Juice	\$1.50 Per Person
Coffee & Tea Refill	\$1.75 Per Person
Bagels w/Spreads	\$2 Per Person
Fruit Punch	\$1.75 Per Person
Assorted Whole Fruit	\$1.50 Per Person
Cookies (2)	\$1.50 Per Person
Croissant	\$1.25 Per Person
Milk	\$1.75 Per Person
Cold Cereal	\$1.75 Per Person
Soda	\$2 Per Person
Bottled Water	\$2 Per Person

BEVERAGE SERVICE

Domestic Beer Draft	\$4.50
Imported Beer Draft	\$5
Domestic Beer Bottle	\$4.75
Imported Beer Bottle	\$5.25
Non-Alcoholic Beer	\$5
Soda Pitcher	\$7
Wine 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 (applicable to all Bar Service)	\$75 Per 100 Guests
Keg Service Fee	\$75
Cake Cutting & Service	\$50
Candy Bar	\$100
Chair Cover	\$2.50 Per Chair
Valet Parking	Pricing Available
Upgraded Linen	Pricing Available
Uplighting Package	Pricing Available



**LOOKING FOR SOMETHING SPECIFIC?
GIVE US A CALL - YOUR SPECIAL DAY IS
COMPLETELY CUSTOMIZABLE!**

The *Club* At Picatinny

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PICATINNY ARSENAL
DOVER, NJ 07806

973 - 724 - CLUB (2582)

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**Here at The Club at Picatinny, the safety of our clients and staff is our #1 priority.
We reserve the right to refuse service to anyone we suspect to be
under legal drinking age or over their consumption capacity.
Prices are subject to a 20% Service Charge.**