



Five Star Catering

Wedding Packages

Meeting your needs.



Exceeding your expectations.

From the Desk of the General Manager

We're Washington DC's Best Kept Wedding Secret!

When you think of military weddings, a vision of groomsmen in uniforms and a sabre arch saluting the happy couple comes to mind. But you don't have to be in the military – or have a family military connection – to have your reception at one of Washington's best kept wedding secrets – the Fort Myer Officers' Club at Joint Base Myer-Henderson Hall in Arlington.

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 brides and grooms a choice of three rooms for wedding 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. 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.

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 wedding receptions of 140 to 300. 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 for a wedding portrait.

Although a military, or for that matter government, connection is not needed to host a wedding 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 wedding packages ranging from \$76 to \$165 per person. Several include floor length linens & chair covers, open bar, floral décor and DJ, making for easy wedding planning. The experienced catering sales team is comfortable with handling wedding day details, including timelines, décor setup and room layout.

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 couples with an opportunity to sample some of the best fare in the DC area before homing in on a wedding reception menu and a private tasting. The highly acclaimed 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.

Thank you again for considering us!

Marco A. Rosa CEC, CFM
General Manager - Executive Chef

General Information

Five Star Catering Wedding Packages bring together all the elements for a memorable, elegant reception into one convenient order. These packages offer a variety of menu and service selections which create a unique and special reception every time. Upon request our sales staff will gladly design a reception suited to a bride's individual preferences.

Time Table

Initial Deposit is due at time of booking (Ballroom \$1,000 – Smaller Room \$500)

The Event Details and Menu are due one (1) month prior to the event

Final Changes (if any) are due two (2) weeks prior to the event

The Final Count and Payment are due ten (10) business days prior to the event

Event Duration

Hors 'D Oeuvres Package - Three Hour Reception, Traditional Package - Four Hour Reception,

Deluxe Package - One Hour for Cocktails and Four Hours Reception.

Day time Saturday functions end no-later-than 4:00pm, evening functions start no earlier than 7:00pm.

Bookings outside these parameters are accepted subject to \$3,000 surcharge.

Room Extension Hourly Fee

Ballroom, Abrams/Chaffee (\$500), Smaller Room (\$300)

Room Rental Hourly Fee (smaller room) \$300

Buffet & Seated Meal Guest Counts

Ballroom (140-280), Abrams/Chaffee (75-100), Lamplighter Room (75-80)

Pricing: Prices/Menus are subject to change based on market fluctuations. In the event two entrees are requested for seated meals, the higher price of the two will be charged, plus \$3.00 split menu fee per person. Staffing is based on one server per 25-30 guests, additional staff, if requested, will be billed at \$35 per hour with a minimum of four (4) hours. A \$2.50 cake cutting fee will be charged per person for specialty cakes not provided by the Club. A \$300 flat rate fee will be charged for cleaning up rice, confetti, rose petals, or other such items that are thrown in or around the catering facility. Vendor contacts for Cake, DJ, & Floral services will be available after cancellation policy has expired.

Service Charge: All package prices will be assessed a 20% service charge (30% service charge on Holidays, Sundays and Mondays).



Traditional Package

This wedding package includes your menu selection, three (3) hours open bar service, champagne toast, two (2) carafes of wine per table, DJ, wedding cake, floral arrangement, and two (2) votive candles for each guest table.

Traditional Entrée Selections

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service.

STUFFED BREAST OF CHICKEN

Glazed with Burgundy sauce and stuffed with spinach, roasted red peppers, and goat cheese. Served with saffron risotto and tomato basil relish
\$79.00 per person

FILET MIGNON

Grilled and sauced with Cabernet Sauvignon, roasted shallots, shitake mushrooms, and Gorgonzola cheese. Served with roasted Idaho potatoes, haricots verts and fried carrots
\$91.00 per person

CHICKEN ROSEMARY

Marinated and grilled, served with calamata olives then finished with capers, artichokes, sun dried tomatoes, and Feta cheese crumbles. Served with saffron rice.
\$75.00 per person

ANGUS PRIME RIB

Roasted and served Au Jus with baked potato and fresh pencil tip asparagus
\$87.00 per person

GRILLED FILET OF SALMON

Served with fresh dill sauce, chunky golden Yukon potatoes, beets, wilted spinach and Machete. Finished with a light tomato basil relish.
\$80.00 per person

Traditional Entrée Combination Selections

GRILLED SHRIMP AND FILET MIGNON

Jumbo shrimp with garlic sauce and petite filet mignon with Merlot sauce, served with Au Gratin potatoes, haricots verts and julienne vegetables

GRILLED SALMON AND FILET MIGNON

Served with Beurre Blanc and Cabernet Sauce, golden yukon mashed potatoes, fresh pencil tip asparagus and julienne vegetables

GRILLED CHICKEN AND FILET MIGNON

Served with shitake mushrooms and a Cabernet sauce, truffle mashed potatoes, fresh pencil tip asparagus and julienne vegetables

Each Combination Entree
\$93.00 Per Person



Traditional Seated Buffet Package

This wedding package includes menu selection, three (3) hours open bar service, champagne toast, two (2) carafes of wine per table, DJ, wedding cake, floral arrangement, and two (2) votive candles for each guest table.

Buffet dinners include freshly brewed Gevalia coffee and tea service.

Traditional Seated Buffet

SALAD (select three)

Tossed Caesar Salad
Fussili Pasta and Vegetables
Marinated Roasted Vegetable Salad
Fresh Fruit Salad
Spinach Salad
Bangkok Cucumber Salad
Peruvian Potato Salad

ENTREE (select three)

Caribbean Jerk Chicken (Bone-In or Boneless Breast)
Chicken Marsala with Basil Pasta
Classic Seafood Newburg
Flounder Louisiana with Basmati Rice
Teriyaki Salmon and Rice
Braised Certified Angus Beef with Exotic Mushrooms in a Red Wine Sauce
Carved Top Round of Beef Au Jus and Parmesan Potatoes*
Carved Breast of Turkey with Andouille Sausage Stuffing*
Carved Glazed Ham with Yams and Apples*

ACCOMPANIMENTS (select one)

Steamed Fresh Broccoli Florets
Green Beans Almondine
Bouquitière of Fresh Vegetables

\$85.00 per person



* Does Not Include Carver Fee of \$60.00
All packages will be assessed a 20% service charge.

Only the best...



Fine china and crystal stemware for each place setting...Delicate linens to accent your centerpieces...Impeccably prepared meals served to each of your special guests...Attentive and courteous staff...Depend on us to think of every detail on your special day.

...as it should be.



Deluxe Package

This package includes a Cocktail Hour (room, hors d'oeuvre, and one (1) hour open bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, coordinating floral arrangement, two (2) votive candles for each guest table, room décor (chair covers and color table overlays).

Cocktail Hour

One (1) hour open bar service

Food

Select Two

Cheese Tray * Fruit Tray * Vegetable Tray * Mozzarella and Tomatoes

Select Two

BBQ Meatballs * Vegetarian Chinese Eggrolls * Mini Chicken Cordon Bleu * Fried Pork Won Tons
Spinach and Cheese in Phyllo Dough * Maryland Crab Dip * Cajun Chicken Fingers

Entrée

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

STUFFED BREAST OF CHICKEN

Glazed with Burgundy sauce and stuffed with spinach, roasted red peppers, and goat cheese. Served with saffron risotto and tomato basil relish
\$112.00 per person

FILET MIGNON

Grilled and sauced with Cabernet Sauvignon, roasted shallots, shitake mushrooms, and Gorgonzola cheese. Served with roasted Idaho potatoes, haricots verts and fried carrots
\$125.00 per person

CHICKEN ROSEMARY

Marinated and grilled, served with kalamata olives, capers, artichokes, sun dried tomatoes, and Feta cheese. Served with saffron rice.
\$110.00 per person

CERTIFIED ANGUS PRIME RIB

Roasted and served Au Jus with baked potatoe and fresh pencil tip asparagus
\$122.00 per person

GRILLED FILET OF SALMON

Served with fresh dill sauce, chunky golden Yukon potatoes, beets, wilted spinach and Mache'. Finished with a ligh tomato basil relish.
\$119.00 per person



All packages will be assessed a 20% service charge.

Deluxe Package (con't)

This package includes a Cocktail Hour (room, hors d'oeuvres, and one (1) hour bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers and color table overlays).

Entrée

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

CORNISH GAME HEN (Semi-Boneless)

Stuffed with multi grain rice
Served with fresh pencil tip asparagus
and julienne vegetables
\$115.00 per person

STUFFED TROUT

Shenandoah trout stuffed with
supreme lump crab meat,
Served with haricot verts and a trio of fingerling roasted potatoes
\$117.00 per person

Deluxe Entrée Combination Selections

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

Traditional Entrée Combination Selections

GRILLED SHRIMP AND FILET MIGNON

Jumbo shrimp with garlic sauce and petite filet mignon
with Merlot sauce, served with au gratin potatoes,
haricot verts and julienne vegetables

GRILLED SALMON AND FILET MIGNON

Served with Beurre Blanc and Cabernet sauce,
golden yukon mashed potatoes,
fresh pencil tip asparagus and julienne vegetables

GRILLED CHICKEN AND FILET MIGNON

Served with shitake Cabernet sauce,
truffle mashed potatoes,
fresh pencil tip asparagus and julienne vegetables

Each Combination Entree

\$132.00 Per Person



All packages will be assessed a 20% service charge.

Deluxe Seated Buffet Package

This package includes a Cocktail Hour (room, hors d'oeuvres, and one (1) hour bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and plate chargers).

Deluxe Seated Buffet

SALAD (select three)

Tossed Caesar Salad
Fussili Pasta and Vegetables
Marinated Roasted Vegetable Salad
Fresh Fruit Salad
Spinach Salad
Bangkok Cucumber Salad
Peruvian Potato Salad
Jicama Salad

ENTREE (select three)

Pistachio Basil Crusted Pork Loin
Chicken Florentine with Basil Pasta
Classic Seafood Newburg
Flounder Louisiana with Basmati Rice
Sliced London Broil with Shitake Mushroom Sauce
Honey Broiled Soy Salmon and Rice
Braised Certified Angus Beef with Exotic Mushrooms in Red Wine Sauce
Blackened Tuna
Carved Top Round of Beef Au Jus and Parmesan Potatoes*
Carved Breast of Turkey with Andouille Sausage Stuffing*
Carved Glazed Ham (Bone In) with Yams and Apples*

ACCOMPANIMENTS (select one)

Steamed Fresh Broccoli
Green Beans Almondine
Bouquitière of Fresh Vegetables
Pencil Tip Asparagus

\$120.00 per person



* Does Not Include Attendant Fee of \$60.00
All packages will be assessed a 20% service charge.

Executive Package

This package includes a Cocktail Hour (passed hors d'oeuvre, and one (1) hour premium open bar service), menu selection, four (4) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangements for each table, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and chargers) and a decorative ice carving of your choice.

Cocktail Hour

One (1) hour open bar service (Standard Brands)

Food

Select Two

Cheese Tray * Fresh Fruit Tray * Fresh Vegetable Tray * Mozzarella and Tomatoes

Select Two

Mediterranean Artichoke Tart * Vegetarian Chinese Eggrolls * Mini Chicken Cordon Bleu
Spinach and Cheese in Phyllo Dough * Maryland Crab Dip
Applewood Smoked Bacon Wrapped Scallops

Salad

Select One

Baby Fields Greens finished with Mache * Traditional Caesar Salad

Soups

Select One

Vichyssoise (served cold or hot) * Gazpacho

Starter

Select One or

Please ask about our Trio Starter Plate

Petite Crab Cake

accompanied with fresh Roasted Red Pepper Coulis

Petite Filet

accompanied with a fresh demi glaze sauce and
finished with fried leeks

Fire Roasted Heirloom Tomatoes
green and red pepper avocado brushetta



Executive Package (con't)

This package includes a Cocktail Hour (passed hors d'oeuvres, and one (1) hour premium open bar service), menu selection, four (4) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and plate chargers) and a decorative ice carving (1 piece).

Exclusive Entrees

1.5 lb. Fresh Maine Lobster

Fresh Australian Rack of Lamb, Herb Crusted Breast of Squab

Grilled Mako Shark topped with Crab and finished with Mango and Black Bean Salsa
Beef Tenderloin Medallion Wrapped in Applewood Smoked Bacon accompanied with
Portobello & Yukon Gold Puree Stuffed Ravioli finished with a light Pesto Sauce

\$165 per person



All packages will be assessed a 20% service charge.

Hors' d'oeuvre Package

(One and a Half Hour of Food Service)

This package includes menu selection, two and a half hours Open Bar Service, Champagne Toast, Coffee/Tea Station, DJ, Wedding Cake, Floral Arrangement, two Votive Candles for the Guest Tables.

Cold Selections

Smoked Scallop & Horseradish Cream
served on a European Cucumber

Beet and Stilton Cheese with Chopped Walnuts on Endive Leaves

Curried Mussels with Sweet Red Pepper Sauce

Marinated Baby Bocconcine

Baby Mozzarella with Roasted Red Peppers and Calamata Olives

Mini Beef Filets on Crisp Crostini with Crème Fraiche
finished with Tarragon



Hot Selections

Brie and Raspberry in Phyllo

Coconut Chicken with Sweet & Sour Sauce

Oriental Spring Rolls

Hawaiian Meatballs

Mushrooms filled with Spicy Maryland Crab

Spinach and Cheese in Phyllo



\$65.00 per person

All packages will be assessed a 20% service charge.

Special Additions

Tortellini Pasta Station

Tri-colored tortellini pasta with marinara and alfredo sauces.
Served with assorted accompaniments
\$5.25 per person

Fajita Station

Chicken and beef fajitas served with assorted accompaniments.
\$6.50 per person

Seafood Pasta Station

Capellini and Penne Pasta accompanied with a light lemon caper sauce, alfredo sauce or marinara sauce. Served with assorted accompaniments.
\$7.25 per person

Chocolate Dipped Strawberries

Plump, fresh strawberries dipped in chocolate presented in raspberry crème anglaise.
(Market Price)

*Whole Roasted Turkey Breast **

Served with cocktail rye bread, honey mustard and cranberry sauce.
\$5.25 per person

*Honey Glazed Virginia Ham **

Served with horseradish, imported mustard, and miniature rolls.
\$5.25 per person

*Roasted Top Round of Beef **

Served with gourmet mustard, cranberry relish, and fresh rolls
\$6.25 per person



* Does Not Include Attendant Fee of \$60.00
All packages will be assessed a 20% service charge.

Special Additions

Desserts

Baked Alaska Flambé

a house specialty
\$5.50 per person

Chocolate Framboise Cake

rich chocolate cake layered with raspberry jam
\$4.00 per person

Carrot Cake

with cream cheese filling
\$4.00 per person

Cheese Cake

accompanied by choice of mango or raspberry coulis
\$4.50 per person

Mousse

choice of chocolate, strawberry, or cappuccino
\$3.25 per person

Tiramisu

lady fingers soaked in espresso and kahlua,
layered with italian mascarpone cheese
\$4.50 per person

Ice Cream or Sorbet

\$3.75 per person

Dessert Station

wedding cookies and mini French pastries
\$5.25 per person



All packages will be assessed a 20% service charge.

Special Additions (con't)

Ice Carvings

with mixed accents of seasonal floral arrangements

We can create any sculpture you can imagine!

This would be the perfect way to display your Crustacean Creation!

from \$375.00 to \$525.00

Champagne

For Toasts

J. Roget

\$23.00 per bottle

Martini & Rossi Asti

\$52.00 per bottle

Korbel

\$35.00 per bottle

Bottled Wine

Kendall Jackson Chardonnay

\$38.00 per bottle

Jacobs Creek Merlot

\$30.00 per bottle

Chateau Ste. Michelle Cabernet Sauvignon

\$32.00 per bottle

More selections available upon request.

Upon request, The Club can order any specialty beers, wines, and liquors subject to availability for your event.

However, all Special Orders must be pre-paid and, per Army Regulation, all leftover quantities will become property of the the club.

All packages will be assessed a 20% service charge.



Five Star Catering proudly features



Organic Wine Selections

Bottled in different regions of Italy

San Venanzio - Prosecco \$40

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

Alcohol - 13%

Soil - Volcanic ash and rock

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.

La Paola - Chardonnay Arneis \$52

WHITE – Asti, Italy – Piemonte

Varietal: Chardonnay, Arneis

Soil: Rocky basalt

Age of Vineyards: 20 years

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

Soil - Clay and rocky

Age of Vineyards - 10 years

Alcohol - 13%

Ideal to drink with appetizers. Wonderful with white meats and fish. Pale, straw yellow in color. A simple bouquet with hints of pear, yellow apple and dried hay. Fruity, fresh and well balanced on the pallet. Organic grower.

Gambero Rosso - Two Glassese



Mario Claudio - Dolcetto \$44

RED – Alba, Italy

Varietal - 100% Dolcetto

Soil - Clay

Age of Vineyards - 50 years

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 pallet 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

Mario Claudio - Nebbiolo \$84

RED – Alba, Italy

Varietal - 100% Nebbiolo

Soil - Clay

Age of Vineyards - 60 years

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 Coccevola - Rosata \$23

ROSE - Andria, Italy

Varietal - 100% Nero di Troia

Soil - Mineral rocky

Age of Vineyards - 20 years

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 - Incrocio Manzoni \$33

RED - San Polo di Piave, Italy

Varietal – 100% Incrocio Manzoni

Soil – Clay and rocky

Age of Vineyards – Current 30 years

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



Bevedere Colona - Sangiovese \$48

RED – Siena, Italy

Varietal - 100% Sangiovese

Soil - Rich red clay

Age of Vineyards - 30-50 years

Alcohol - 13%

Nice ruby color with hints of plums. Organic producer. Simply an enjoyable glass of wine. Drink with appetizers, salami, prosciutto and first plates. Wonderful with poultry plates. Simple body.

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

Age of Vineyards - 65 years

Alcohol – 14.5%

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%

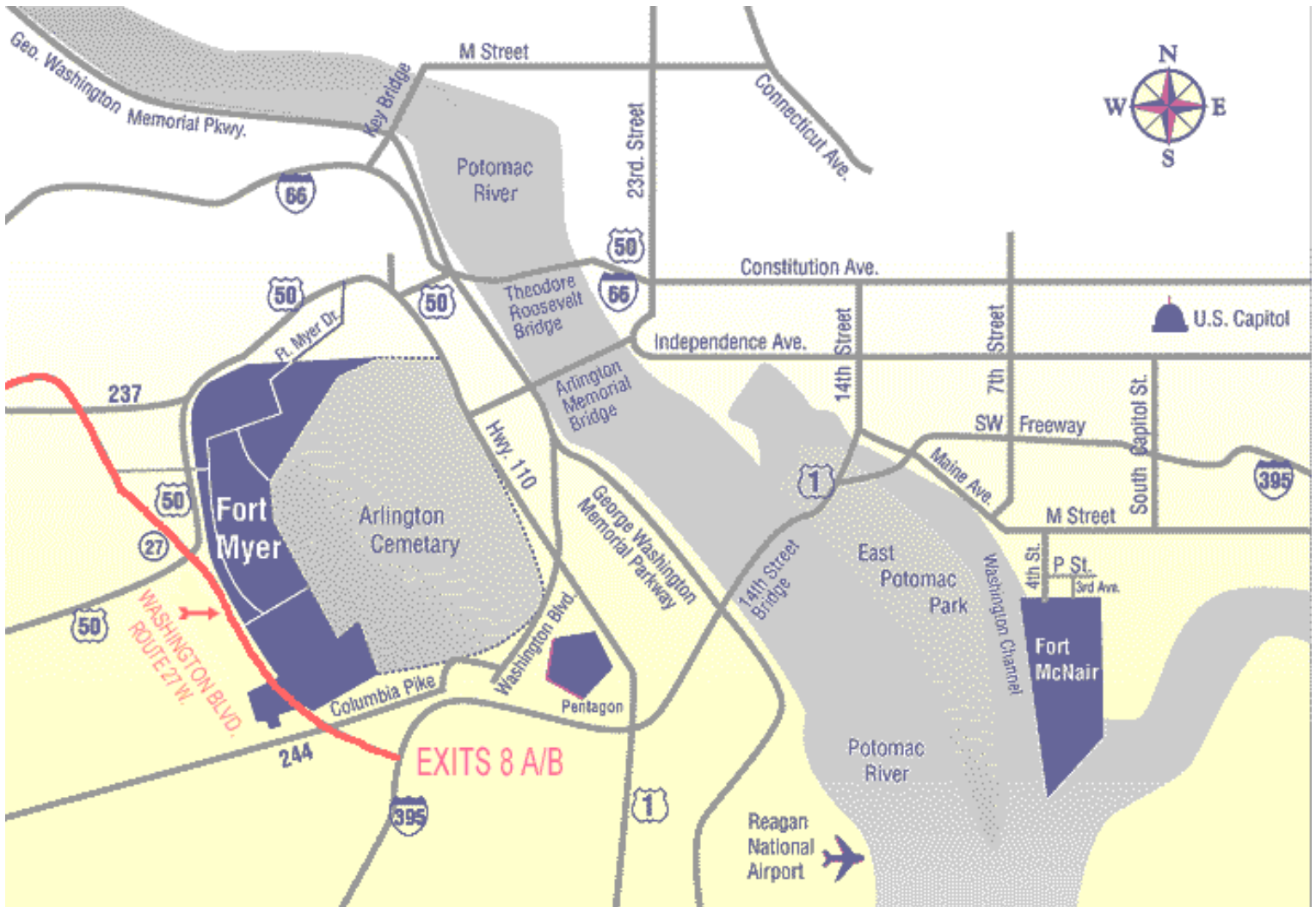
Deep ruby red with purple reflections. A very fresh bouquet with hints of red fruit. Smooth and mellow on the pallet with good structure. Aged only in stainless steel giving it a fresh fruity flavor. Wonderful with first plates as well meats and red fish. Conventional grower.

Gold medal - Wine and Spirits 2008

Dreams that came true...



DIRECTIONS TO JOINT BASE MYER-HENDERSON HALL



Fort Myer is located across the Potomac River from Washington, D.C., adjacent to Arlington National Cemetery.

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 Wedding Catering Brochure

Meeting your needs.



Exceeding your expectations.

www.jbmhmmwr.com

