

Patton Hall Community Club & Conference Center
at Joint Base Myer-Henderson Hall

Five Star catering



Washington's Best Kept Secret

General Information

Catering Office Hours: Monday thru Friday (9am-5pm.....Appointments Required)

EVENT DURATIONS

- Seated Luncheon 3 Hours
- Seated Dinner 4 Hours
- Cocktail (Stand-Up) Reception 2 Hours

MEETING ONLY EVENTS

Schedule for a minimum of 3 hours.

EVENT TIME TABLE

- Initial Deposit due at the time of booking
- Event Details (menu, guest count estimate, etc.) are due 2 weeks prior to the event.
- Final Payment (w/minor changes to event details) is due 1 week prior to the event.

RESERVATION POLICY (DEPOSITS AND REFUNDS)

Deposits are required at the time of booking. Deposits are **Refundable** if canceled within 5 business days of booking. After 5 days deposits will be **Non-Refundable** but can be applied towards future event if original booking is canceled.

- Ballroom \$1000
- Large Room \$500
- Small Room \$300

PLEASE NOTE: All special orders will be paid in full in advance and leftover quantities become part of our club inventory. Appropriate room rental fees will be assessed when the guest count or the revenue minimum is not met.

General Information



PRICING & SERVICE CHARGE

All food and beverage items will be assessed a 25% service charge (35% on Sundays and Holidays). Prices and Menus are subject to change due to changing market conditions and minimum orders. Five Star Catering must provide all food and beverages (exceptions are made for specialty cakes that must come from a commercial bakery). Upon request, we will order specialty wines, beer, and liquors for your event.

- Corkage Fee (Wine & Champagne) \$13.00 per bottle
- Cake Cutting Fee.....\$2.50 per person

FOOD & BEVERAGES REVENUE MINIMUMS

| | until 4pm | after 4pm |
|-----------------|--------------|-----------|
| BALLROOM..... | \$2,500..... | \$4,000 |
| LARGE ROOM..... | \$1,500..... | \$2,500 |
| SMALL ROOM..... | \$1,200..... | \$1,500 |

*** Saturday F&B Revenue Minimums are \$2,000 Plus 25% Service Charge

*** Sundays and Holidays F&B Revenue Minimums are \$3,500 Plus 35% Service Charge

ROOM RENTAL FEES (for meetings and conferences only)

| | Until 4 PM | After 4 PM |
|------------|----------------|----------------|
| Ballroom | \$300 per hour | \$450 per hour |
| Large Room | \$200 per hour | \$350 per hour |
| Small Room | \$150 per hour | \$250 per hour |

ROOM SETUP FEE (\$50-\$150).....applicable to meetings / conferences only

General Information

EQUIPMENT RENTALS (for the duration of the event)

| | |
|--------------------------------------|----------|
| A/V System (Projector & Screen)..... | \$150 |
| Screen Only..... | \$50 |
| Piano..... | \$200 |
| Dance Floor..... | \$250 |
| Risers..... | \$250 |
| Charger Plates..... | \$2 each |
| Votive Candles..... | \$2 each |

** A podium with microphone is provided at no cost.

LIABILITY & SECURITY

Customers are responsible for any damages to the facility during the event by any of their attendees, employees, or independent contractors under their control or hire.

Sticking, taping, or using pins on the walls to hang items is strictly prohibited.

Patton Hall is NOT responsible for damage or loss of any merchandise or articles left or sent prior, during, or following a customer's event. Customers need to arrange for security when displaying exhibits or merchandise of value.

Breakfast & Brunch

Minimum of 75 Guests
Available Monday-Friday Only until 11:30

Sunrise Breakfast Buffet

Assorted Chilled Juices, seasonal fresh fruit, Scrambled Eggs, Crisp Bacon, Sausage Links, Hash Browns, Assorted Breakfast Breads with butter and fruit preserves

\$----

Brunch Buffet

Not Available After 2pm

Assorted chilled juices, seasonal fresh fruits, mixed green salad with assorted dressings, smoked Norwegian Salmon, with bagels, cream cheese, onion, and capers. Grilled Breast of Chicken with mushroom in sage sauce, rice pilaf, scrambled eggs with chives, hash browns, seasonal vegetables, bacon, sausage, assorted breakfast breads with butter and fruit preserves

\$---

Brunch Buffet Additions (Minimum 50)

Omelet Station

Prepared at your Buffet with a Variety of Fillings \$---

[Subject to availability](#)

Belgian Waffle Station

Prepared at your Buffet with Warm Maple Syrup and Fruit Toppings \$---

[Subject to availability](#)

Mini French Toast Tarts

\$---

All Selections include Freshly Brewed Coffee and Tea • All food and beverage items will be assessed a 25% service charge.

Meeting Planner

Minimum of 25 Guests
Available Monday-Friday

Continental Breakfast

Orange and Apple Juices, Assorted Breakfast Breads, and Coffee/Tea Station\$---

Bakery Selections (Minimums 3 dozen each)

Bagels w/Cream Cheese \$40 per dozen
Fresh Danishes \$40 per dozen
Assorted Sliced Breakfast Breads \$40 per dozen
Assorted Muffins \$40 per dozen
Plain Butter Croissants \$40 per dozen
Assorted Baked Cookies \$25 per dozen
Brownies \$25 per dozen

Snack Selections

Mixed Nuts \$20 per lb
Trail Mix \$15 per lb

Lunch Buffet

Available for Lunch Monday-Friday Only

Minimum of 75 Guests

Italian Buffet

Caesar Salad with Herb Croûtons

Fusilli Pasta Salad

Baked Parmesan Chicken with Tomato Basil Sauce

Grilled Italian Sausages

Pasta of Chef's Choice

Vegetable Medley Fresh

Tray of Assorted Cookies

\$---

Red, White, and Blue Buffet

** Soup (\$2 addition per person)

Mixed Baby Green Salad with Assorted Dressings

Chicken Marsala, Roast Beef with mushroom gravy

Honey Soy Grilled Salmon

Seasonal Vegetables, Fettuccine Pasta, Fresh Whipped Potatoes

Carrot Cake or Apple Pie

\$---

Southern Buffet

Mixed Baby Greens with Assorted Dressings

Southern Fried Chicken (Or Baked Chicken)

Shredded BBQ Pork

Fried Catfish

Mashed Potatoes

Rice Pilaf

Mixed Vegetables

Peach Cobbler or Pecan Pie

\$---

All Selections include Rolls, Butter, Freshly Brewed Coffee and Tea • All food and beverage items will be assessed a 25% service charge.

Lunch

Lunch Menu Available Monday - Friday Only

ENTREES

All Entrees include House Salad, Vegetables, Potatoes or Grains
Rolls and Butter

**Chicken
Marsala**

**London Broiled
w/Burgundy
Sauce**

Grilled Salmon
Grilled Salmon Served with a Dill Lemon
Sauce

Chicken Schnitzel

Roasted Pork Tenderloin
Pistachio and Fresh Basil
Crusted

**Herb Crusted Cod
Fish**

Stuffed Chicken Breast
Breast of Chicken stuffed with roasted shitake
mushrooms OR spinach

Petite Beef Filet & Grilled Chicken OR Salmon
(Combination Platter)

(SPLIT MENU): Minimum 40 Orders. Highest Cost Entree' will be base price for all selections)

Salads and Entrees are served with Freshly Brewed Coffee and Tea ● All food and beverage items will be assessed a 25% service charge.

Patton Hall | 214 Jackson Avenue, Fort Myer, VA 22211 | 703 524 0200/0201 ● Spates Community Club & Conference Center | 214 McNair Road, Fort Myer, VA | 703 527 1300

Hors d'oeuvres *

Beef

BBQ Beef Meatballs

Frank in Blanket

Beef Tenderloin on
Crostini

Mini Beef
Wellington

Beef Kabob

Chicken

BBQ or Buffalo Chicken
Wings

Chicken and Lemon Grass
Potsticker

Chicken Thai Spring Roll

Chicken Fingers

Mini Chicken Cordon Bleu
Rolled Chicken Quesadillas

Hawaiian Chicken
Brochette

Pork

Swedish Meatballs
(Pork & Beef)

Pork Pot stickers

Asparagus Wrapped
in Prosciutto

Cantaloupe Wrapped
in Prosciutto

Lamb

Lamb Kabob
\$ Market Price

Grilled Lamb Chops
\$ Market Price

*Items are priced per piece. Minimum of 100 pieces. • All food and beverage items will be assessed a 25% service charge.

Hors d'oeuvres *

Seafood

Coconut Shrimp

Mini Maryland-Style
Crab Cakes

Smoked Salmon Cucumber
Bite

Artichokes Stuffed
with Crabmeat

Mini Salmon Cakes

Fresh Mushrooms Stuffed with
Jumbo Lump Crab Meat

Grilled Shrimp Puttanesca on
Crostiti

Applewood Smoked Bacon
Wrapped Scallops

Lobster Claws and Iced Gulf
Shrimp
Market Price

Vegetarian

Batter Fried Zucchini

Mac N' Cheese Bites

Vegetarian Eggrolls

Jalapeno Poppers

Puttanesca Bruschetta
Stuffed Mushroom

Breaded Avocado Slices

Rice & Smoked Gouda
Arancini

Pierogi

Vegetarian (con't)

Cremini and Portabello
Mushrooms on
Crostiti

Spanakopita

Brie and Raspberry
wrapped in Phyllo

Specialty English Tea Sandwiches & Desserts

Cucumber & Butter Sandwich

Egg Salad Sandwich

Curried Chicken Sandwich

*Items are priced per piece. Minimum of 100 pieces. ● All food and beverage items will be assessed a 25% service charge.

Attended Stations

The selections below require a \$60 Attendant Fee

PRICES SUBJECT TO CHANGE DUE TO MARKET FLUCTUATIONS

Pasta Station

Selection of Tri-Colored Pasta served with Marinara, Alfredo and Pesto Sauces
Served with chicken, mushrooms, ham, tomatoes, onions, peppers, spinach, zucchini, and squash.

\$350.00 per 40 - 50 servings

Subject to availability

Honey Glazed Smoked Virginia Ham (boneless)

Served with Horseradish Sauce and Mayonnaise
Imported Mustard, and Miniature Rolls.

\$ per 40 - 50 servings

Steamship Round of Beef (bone in)

Served with Au Jus, Horseradish Sauce, Mayonnaise, Mustard and Silver Dollar Rolls.
approximately 100 servings

Market Price

Certified Angus Roasted Top Round of Beef

Served with Horseradish, Mustard, Mayonnaise and Silver Dollar Rolls.

\$ per 40 - 50 servings

Seafood Pasta Station

Angel Hair, Capellini, Penne and Spaghetti Pasta accompanied with BasilPesto, Alfredo, or Marinara Sauce.

Served with scallops, shrimp, crab meat, chicken, and vegetables. **\$** per 40 - 50 servings

Subject to availability

Char-grilled Beef Tenderloin

Served with Chimichurri, Dijon Mustard, Tarragon Mayonnaise and Silver Dollar Rolls
per 50 servings (2 pieces)

Market Price

Slow Roasted Beef Brisket

Served with Au Jus, Horseradish Sauce, Mayonnaise, Mustard & Silver Dollar Rolls

\$ (approx. 40-50 servings)

Tex-Mex Nacho Station

Shredded lettuce, fire roasted tomatoes, and shredded five-cheese blend served with chili con carne, cheese sauce, guacamole, green and red salsa, and accompanied with fresh tortilla chips

\$ per 40 - 50 servings

All food and beverage items will be assessed a 25% service charge.

Decorative Platters

Each serves approximately 40 - 50 Except

Vegetable Tray with Dip

Served with your choice of Ranch, Bleu Cheese Dressing
or Sun-Dried Tomato & Olive Dip
\$

Fresh Fruit Tray (Seasonal Fruit)

Raspberries, Blackberries, Blue berries, Cantaloupe, Honey Dew,
Grapes, Strawberries, Watermelon and Pineapple
\$

Cheese Tray with Crackers

Served with assorted table water crackers
\$

Fresh Mozzarella and Pear Tomatoes
skewered on a bed of shredded Fresh Basil
Finished with balsamic viniagrette
\$

Whole Poached Salmon

Served with Onions, Capers, Cream Cheese
and assorted table water crackers
\$

Maryland Crab Dip

With fresh French baguettes
\$

Grilled Asparagus and Portobello Mushrooms

Fresh pencil tip asparagus marinated then grilled
and finished with a balsamic reduction
\$

Crustacean Creation

Iced Jumbo Shrimp, Marinated Spiced Shrimp, and Crab Claws
Served with Fresh Lemons & Cocktail Sauce
Minimum 50 pieces each
Market Price

Charcuterie Board "Chef's Choice"

\$

All food and beverage items will be assessed a 25% service charge.

Dinner Buffet

Available Monday - Saturday
Minimum of 75 Guests

SALADS

Select Three

Caesar Salad, Fusilli Pasta Salad, Mixed Baby Green Salad, Fruit Salad, Jicama Slaw,
Button Mushroom Salad, Ambrosia Salad, Seasoned Marinated Vegetable Salad, Tortellini Pesto Salad

ENTREES

Select Three

Herb Roasted Chicken, Chicken Marsala
Lamb Curry, Seafood Newburg, Breast of Turkey*, Top Round of Beef*
Baked Glazed Country Ham*, Tenderloin Tips in red wine sauce, Salmon with Lemon Capers Sauce

*Requires \$60 Attendant Fee

ACCOMPANIMENTS

Select three

Rice Pilaf, Multi-Grain Rice, Fettuccini Alfredo, Roasted Red Potatoes, Mashed Potatoes,
Au Gratin Potatoes, Steamed OR Roasted Mixed Vegetables,
Honey Glazed Baby Carrots, Fresh Green Beans Almondine

DESSERT

Select one

Pecan Pie, Apple Pie, Cheesecake, Chocolate Cake,
Fresh Fruits Cobbler, Bread Pudding

\$ Per Person

Buffet Meals include Rolls, Butter, Freshly Brewed Coffee and Tea • All food and beverage items will be assessed a 25% service charge.

Dinner

STARTERS

Shrimp Cocktail

Jumbo Spiced Gulf Shrimp Served in a martini glass
with a Spicy Cocktail Sauce and Lemon wedges

\$Market Price

Petit Maryland Style Crab Cake

Fresh Jumbo Lump Crab served with fresh cilantro aioli

\$Market Price

Trio Mushroom Vol Au Vent

A Trio of Roasted Exotic Mushrooms and Shallots
topped with a hint of Goat Cheese
then finished with a Cognac Sauce

\$

SOUPS

Served by the cup
(price per cup)

Homestyle Chicken Noodle Soup \$4.00

Hearty Minestrone \$4.00

Golden Italian Lentil Soup \$5.00

Potato and Leek \$5.00

Tomato Bisque \$5.00

New England Clam Chowder \$6.00

Buffet Meals include Rolls, Butter, Freshly Brewed Coffee and Tea • All food and beverage items will be assessed a 25% service charge.

Dinner Entrees

Beef

London Broil

Marinated and then char-grilled to perfection of medium rare\$

Roasted Prime Rib of Beef

Served with Natural Juices and Horseradish Sauce

\$(Queen Cut)

\$(King Cut)

Filet Mignon

8 oz tender filet of Certified Angus Beef with Red Wine Reduction Sauce

\$

Chicken

Chicken Marsala

Grilled Breast of Chicken Sautéed in Marsala Wine

\$

Breast of Chicken Picatta

Served with a light Lemon Butter Caper Sauce

\$

Chicken Cordon Bleu

Breast of chicken rolled with ham & cheese, breaded, baked, and served with Béchamel sauce

\$

Breast of Chicken Florentine

Baked Breast of Chicken Served on a bed of Spinach Topped with Hollandaise Sauce

\$

Seafood

Baked Salmon

Served with Rice Pilaf and light Lemon Butter Caper Sauce

\$

Baked Panko Crusted Cod

w/Lemon, herb sauce

\$

Pan-Seared Rainbow Trout

with Lemon Caper Butter Sauce\$

COMBINATION PLATTER

Petite Filet & Herb Chicken Breast

\$

Petite Filet & Grilled Jumbo Shrimp OR Salmon

\$

(SPLIT MENU: Minimum 40 Orders. Highest Cost Entree' will be base price for all selections)

All Entrees include House Salad, Vegetables, Potatoes or Grains, Rolls and Butter, and are served with freshly brewed coffee and tea.

All food and beverage items will be assessed a 25% service charge.

Desserts

| | |
|--|----|
| French Mini Pastries (assorted) | \$ |
| Mini Cupcakes (assorted – minimum 4 dozen) | \$ |
| German Chocolate Cake | \$ |
| Double Chocolate Cake | \$ |
| Cheesecake | \$ |
| Italian Tiramisu | \$ |
| Apple Pie | \$ |
| Ice Cream (ask for choices) | \$ |
| Fruit Cobbler | \$ |
| Bread Pudding | \$ |
| Fruit Bavarian Cake | \$ |
| Mousse Cake (Dark or White Chocolate) | \$ |

All items sold per piece. All food and beverage items will be assessed a 25% service charge.

Beverages, Beer, Spirits, & Wine

\$60.00 Setup Fee & First Hour (per bar)
\$30.00 Bartending Fee Each Additional Hour (per bar)

Hosted or Cash Bar (Per Drink Prices)

Standard Brands.....\$6.00
Premium Brands.....\$7.00
Cordials and Cognacs..... \$9.00-\$12.00

Beer.....\$5.00 - \$6.00
House Wine (by the glass).....\$6.00

House Wines by the Carafe
Red, White, or Blush
\$

Fruit Punch
\$

Iced Tea (sweet or
unsweet)\$

Lemonade
\$

Rum Punch
\$

Champagne Punch
\$

Sangria Punch
w/Fresh Fruit
\$

Assorted Soft Drinks
\$

Bottled Water
\$

Bottled Sparkling Water\$

Freshly Ground Coffee
and Specialty Tea Station
(minimum 25 servings)
\$

Sparkling Cider
by the bottle\$

Please ask for our Bottled Wine Selection!

Alcoholic beverages are sold to guests 21 years old and older. All food and beverage items will be assessed a 25% service charge.

Directions & Map

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 11 p.m. seven days a week for those who hold a valid DoD ID card.

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

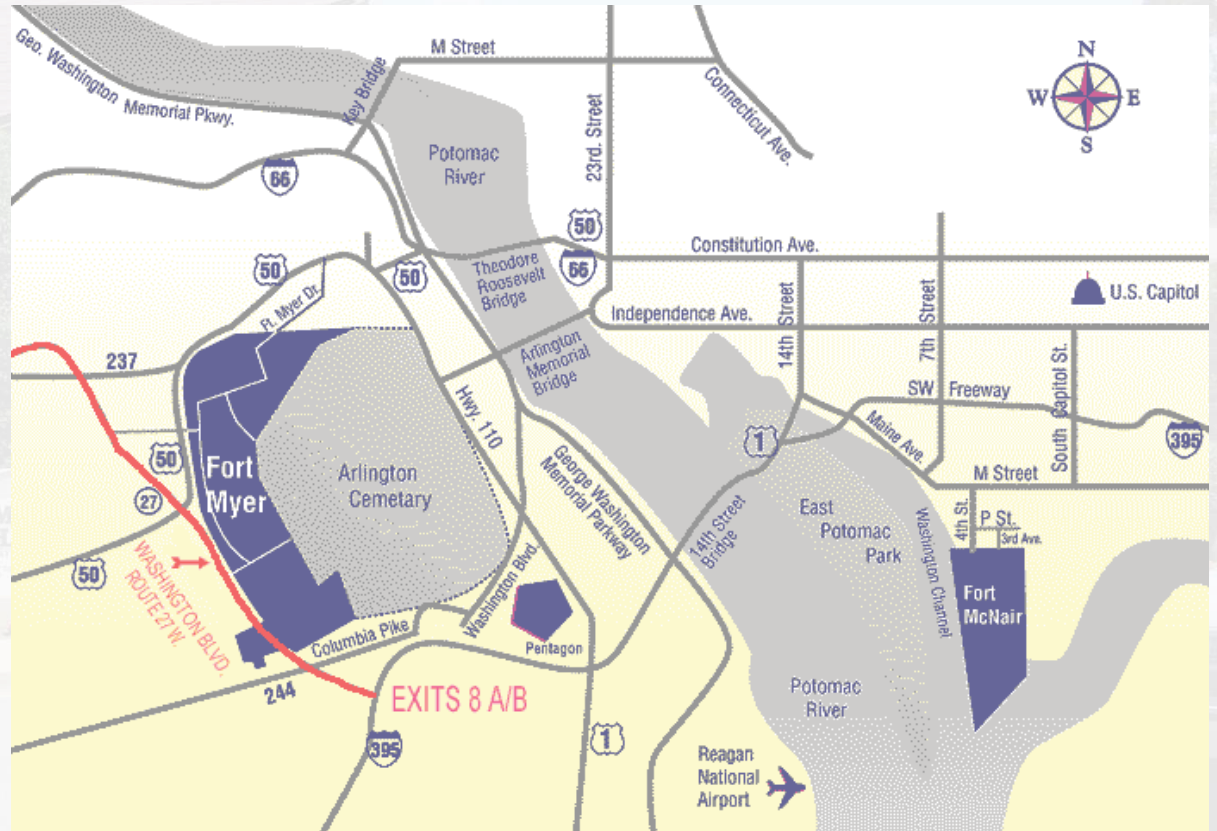
Proceed on 1-66 inside the Capital Beltway. Take exit 26 (7 miles inside the Beltway) marked "Route 110 South, Pentagon, Alexandria." Pass the Iwo Jima Memorial on your right, then immediately turn right onto Marshall Drive and continue 3/4 miles to Fort Myer gate. This gate is for use by DoD ID card holder only.

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. This gate is for use by DoD ID card holder only.

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.



Installation Access



DoD ID card holders (active and reserve component military personnel and their family members; retired military personnel and their family members; and federal workers and cleared contract personnel) -- may enter JBM-HH Fort Myer and Henderson Hall, VA., by presenting a Common Access Card (CAC) or DoD- or other federally-affiliated ID card.

All non-DoD or non-federally-affiliated ID card holders and drivers of commercial delivery vehicles (includes visitors and contractors who do not qualify for DoD ID cards -- volunteers, church goers and nannies, for example) will be directed to Hatfield Gate -- Washington Boulevard at South 2nd Street, Arlington, on the Fort Myer portion of the joint base; and Second Street Gate -- 2nd Street, south of P Street on the Fort McNair portion of the joint base.

These non-DoD- or non-federally-affiliated visitors could include someone who is your guest, and they must have an NCIC-III (National Crime Information Center) criminal history check prior to being granted access. To prevent long lines and backups at the access control points, these non-DoD-affiliated visitors are encouraged to pre-register at the Visitor Control Center in Building 415, on the Fort Myer portion of the joint base.

**Requesting Base Access? Apply Online at:
<https://pass.aie.army.mil/jbmhh>**

Patton Hall Community Club and Conference Center

214 Jackson Avenue
Fort Myer, VA 22211
P: 703.524.0200
F: 703.524.4839

Spates Hall Annex

214 McNair Road, Building 407
Fort Myer, VA 22211
P: 703.527.1300

Catering Office is located in the building adjacent to the Patton Hall

Meeting your needs.



Exceeding your expectations.