

Fort Myer Officers' Club  
at Joint Base Myer-Henderson Hall

# *Five Star Catering*

Special Event Catering

Meeting your needs.



Exceeding your expectations.

[www.jbmhmmwr.com](http://www.jbmhmmwr.com)

# *From the Desk of the General Manager*

We are Washington DC's Best Kept Secret!

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 a choice of five rooms for catering 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. The Campaign Room, with a resplendent oak wood bar, beckons you to relax in decor that captures the history of some of America's most memorable triumphs! The Campaign Room offers an elegant setting with its touches of gold and blue. This room can accommodate 25 to 60 guests.

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 our three pools and the Rosslyn city skyline. Also on the second level we have the Devers Room. This intimate room boasts a modest, historical motif which recalls the illustrious military career of General Jacob L. Devers. The Devers Room offers gracious accommodations for business luncheons, meetings, and small intimate receptions. This room can accommodate between 25 to 50 guests, small yet very cozy for any social gathering.

For a grand affair, down the hall is the Koran room that is named after a Colonel. This elegant ballroom, with high ceilings, gorgeous chandeliers, and wall mural, hosts catered receptions of 140 to 450. The staff can even roll in the grand piano so you can entertain your guests in style. Photo opportunities are available in the two gazebos located near the club and the parade grounds, known as Whipple Field, offer a background view of the DC skyline.

Although a military or government affiliation is not needed to host a catered reception at the Officers' Club, this is still an Army installation with security in place to protect those who live and work here. 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. Be sure that each guest has a valid, government issued ID (such as a driver's license) as photo identification is required to enter the base.

The Officers' Club offers a wide variety of catering options! The experienced catering sales team is comfortable handling all of your needs while exceeding your expectations. This includes recommendations on event décor and room layout options that fit your event requirements.

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 guest with an opportunity to sample some of the best fare in the DC area! The highly acclaimed Fife and Drum 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.

Again I want to personally thank you for considering us!

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



## **Fort Myer Officers' Club**

Tuesday - Saturday \* 9 AM to 5 PM

Sunday, Monday, & Holidays are open for catered events only.

## *Five Star Catering*

We welcome all active duty service members, retirees, and civilians for parties, meetings, conferences and a variety of special events. Our staff will gladly design a catered event suited to your individual or group preferences.

### **SUGGESTED TIME TABLES**

At time of booking:

One (1) month prior to event:

Two (2) weeks prior to event:

Seven (7) business days prior:

Initial deposit due.

Menu and event details are due.

Final guest count, payment in full and any changes due.

Detailed guest list due.

### **DEPOSITS & PAYMENTS**

Deposits must be received at the time of booking in order to confirm a reservation. This deposit will be applied to the final bill. Deposits become non-refundable twenty-four (24) hours after booking. Payment by check requires a valid photo ID and must be received two (2) weeks in advance. Any remaining balance will be paid no later than the event's conclusion. Hosted bars will be billed to the credit card on file the next business day.

### **ADDITIONAL CHARGES & FEES**

All food and beverage items will be assessed a 20% service charge (30% on Sundays, Mondays and Holidays). Room rental charges apply to non-catered events and when food and beverage selections do not meet the minimum requirements. Kindly note that we do not charge tax!

When two (2) single-entree plated meals are ordered, a \$2.95 per person split menu fee will be charged.

Butler passed hors d'oeuvre will be billed at \$35 per hour. Additional servers or wait staff, if requested, will be billed at \$35 per hour. Attendant fee, when applicable, is \$60 for the duration of food service.

A \$2.50 per person cake cutting fee will be charged for cakes not provided by the Fort Myer Officers' Club.

A \$300 flat rate fee will be charged for cleaning up rice, confetti, rose petals, glitter or other such items that are thrown in or around the catering facility.

# General Information

## EVENT DURATIONS

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

## MEETING ONLY EVENTS

Schedule Tuesday - Friday from 8 AM to 4 PM for a minimum of three (3) hours.

## EVENT TIME TABLE

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

## DEPOSITS

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

## PRICING & SERVICE CHARGE

All food and beverage items will be assessed a 20% service charge (30% on Sunday, Monday, 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 Fees will be applied to alcoholic beverages of your choice.

- Domestic Beers ..... \$2.00 per bottle
- Import Beers ..... \$3.00 per bottle
- Wine & Spirits ..... \$13.95 per bottle

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 revenue minimum is not met.

# General Information

## GUEST COUNT MINIMUMS

Applies to Buffet and Seated Meals

	<b>Tuesday - Friday Until 4 PM</b>	<b>After 4 PM and Sun/Mon/Holidays</b>
Ballroom	140	140
Large Room	75	75
Small Room	20	25

## REVENUE MINIMUMS

Applies to Cocktail Receptions

	<b>Tuesday - Friday Until 4 PM</b>	<b>After 4 PM and Sun/Mon/Holidays</b>
Ballroom	\$2000	\$4,000
Large Room	\$1500	\$3,000
Small Room	\$500	\$1,000

## ROOM RENTAL FEES

\* Set-up fee for all rooms is \$150 in addition to room rental fee.

	<b>Tuesday - Friday Until 4 PM</b>	<b>After 4 PM and Sun/Mon/Holidays</b>
Ballroom	\$300 per hour	\$450 per hour
Large Room	\$200 per hour	\$350 per hour
Small Room	\$150 per hour	\$250 per hour



# General Information

## EQUIPMENT RENTALS

Screen & AV Equipment	\$250
Screen Only	\$150
Baby Grand Piano	\$175
Grand Piano	\$225
Dance Floor	\$225
DJ Hook-Up	\$150
Easel	\$10 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.**

The Fort Myer Officers' Club is unable to assume responsibility 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. Club's banquet staff can assist in putting the customer's brought-in party favors on the tables when arranged in advance with Five Star Catering at an extra fee or service charge.

## OFFICE HOURS

Tuesday through Saturday from 9 AM to 5 PM

# Breakfast & Brunch

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

All Selections include Freshly Ground Gevalia Coffee and Tea

## **Sunrise Breakfast Buffet**

Available Tuesday-Friday Only until 11:30

Assorted Chilled Juices, Variety of Cold Cereals, Scrambled Eggs, Crisp Bacon, Sausage Links  
Cheddar Hash Browns, Assorted Breakfast Breads with Butter and Fruit Preserves  
**\$14.95**

## **Brunch Buffet**

Not Available After 2pm

Orange, Cranberry, and Grapefruit Juices, Seasonal Fresh Fruits  
Antipasto Salad, Mixed Green Salad with Assorted Dressings  
Smoked Norwegian Salmon with Bagels Cream Cheese Onion and Capers  
Grilled Breast of Chicken with Wild Mushrooms in Sage Sauce,  
Fresh Medley of Seafood in Rich Lobster Sauce  
Scrambled Eggs with Chives, Fresh Au Gratin Potatoes, Seasonal Vegetables, Bacon, Sausage  
Assorted Breakfast Breads with Butter and Fruit Preserves **\$27.95**

## **Brunch Buffet Additions**

A 50-serving minimum. Requires \$60 Attendant Fee

**Carved Honey Glazed Ham or Roasted Turkey Breast**  
Served with Traditional Accompaniments **\$6.25**

### **Omelet Station**

Prepared at your Buffet with a Variety of Fillings **\$5.25**

### **Belgian Waffle Station**

Prepared at your Buffet with Warm Maple Syrup and Fruit Toppings **\$5.25**

All food and beverage items will be assessed a 20% service charge.

# Meeting Planner

Meeting of 20 Guests

## CONTINENTAL BREAKFAST

Orange Juice, Assorted Mini Muffins and Mini Croissants, Coffee and Tea Station **\$12.00**

## ALL DAY MEETING PLANNER

Continental Breakfast and Afternoon Service of Bottled Water and assorted Sodas  
Accompanied by an array of lunch Cold Cuts on Assorted Breads, Potato Chips and Pasta Salad **\$23.00**

## SNACK SELECTIONS

Serves 25 - 30 Guests

Chips and Dip Tray	\$25.00
Mixed Nuts	\$14.00 per pound
Tea Cookies	\$7.25 per dozen
Tortilla Chips with Fresh Cilantro Salsa, Sour Cream & Guacamole	\$45.00
Snack Trail Mix	\$7.00 per pound

## BAKERY SELECTIONS

Fresh Bagels and Cream Cheese	\$23.00 per dozen
Fresh Danish	\$19.25 per dozen
Fresh Sliced Carrot, Banana and Date Nut Bread	\$19.25 per dozen
Fresh Assorted Muffins	\$19.25 per dozen
Fresh Croissants	\$25.00 per dozen

All food and beverage items will be assessed a 20% service charge.



# Lunch Buffets

Available for Lunch Tuesday-Friday Only  
Minimum of 75 Guests

\*All selections include Rolls and Butter, Freshly Ground Gevalia Coffee and Tea

## **Italian Buffet**

Soup of the Day  
Caesar Salad with Herb Croutons  
Fusilli Pasta Salad  
Baked Parmesan Chicken with Tomato Basil Sauce  
Pasta of Chef's Choice  
Vegetable Medley  
Fresh Breadsticks  
Tray of Assorted Cookies  
**\$23.00**

## **Red, White, and Blue Buffet**

Soup of the Day,  
Mixed Baby Green Salad with Assorted Dressings  
Chicken Marsala, Beef Stroganoff, Baked Orange Roughy  
Seasonal Vegetables  
Fettuccini Pasta with Truffle Oil  
Fresh Whipped Potatoes  
Carrot Cake or Apple Pie  
**\$25.00**

## **Southern Buffet**

Ambrosia Salad, Mixed Baby Greens with Assorted Dressings  
Southern Fried Chicken, Shredded BBQ Pork, Fried Catfish  
Fresh Red Skin Mashed Potatoes, Corn on the Cob  
Peach Cobbler or Pecan Pie  
**\$26.00**

All food and beverage items will be assessed a 20% service charge.

# Lunch

Lunch Menu Available Tuesday- Friday Only  
Salads and Entrees are served with Freshly Brewed Gevalia Coffee and Tea

## SALADS

### Grilled Chicken and Shrimp Salad

Crisp Fresh Hearts of Romaine served with Grilled Chicken Strips and Grilled Garlic Shrimp  
served with a Vinaigrette Dressing  
**\$15.95**

### Grilled Tuna Salad

Mixed Baby Greens, Honey Mustard Grilled Tuna and Tangerine segments  
**\$14.95**

### Fruit Salad

Fresh Seasonal Berries and Exotic Fruit on a bed of Fresh Romaine hearts and Cottage Cheese,  
accompanied by thinly sliced prosciutto and/or smoked Norwegian salmon  
**\$12.95**

## ENTREES

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

### Fettuccini with Chicken

Grilled Chicken Breast Served over Fettuccini and finished with our very own Alfredo Sauce  
**\$18.95**

### Grilled Salmon

Lightly Grilled Salmon Served with a Dill Lemon Sauce  
**\$19.95**

### Chicken Schnitzel

Fresh Breast of Chicken lightly breaded then baked then finished with a tangy Lemon Caper Sauce  
**\$18.95**

All food and beverage items will be assessed a 20% service charge.

# Lunch

Lunch Menu Available Tuesday- Friday Only  
Entrees are served with Freshly Brewed Gevalia Coffee and Tea

## ENTREES (con't)

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

### London Broil

Marinated and then Char-Grilled to perfection of medium rare  
**\$22.00**

### Grilled Chicken Breast

served with Mustard Dill Sauce and Seasonal Vegetables  
**\$20.00**

### Seafood Jambalaya

Fresh Shrimp, Scallops, Mussels, and Crab Meat Combined in a Savory Tomato Sauce Reduction  
served with your choice of penne pasta or rice.  
**\$23.00**

### Stuffed Chicken Breast

Tender Breast of Chicken Stuffed with Roasted Shitake Mushrooms and Shallots,  
then topped with White Wine Sauce  
**\$21.00**

### Pistachio and Fresh Basil crusted Roasted Pork Tenderloin

Tender Pork Roasted Medallions marinated with Fresh Herbs, Served with a Spicy Apricot Sauce  
**\$22.00**

### Baked Orange Roughy OR Mahi Mahi Filet

served with Black Bean and Mango Relish  
**\$26.00**

### 4 oz Petit Filet and Herb Chicken

Grilled Filet Served with Cabernet Mushroom Sauce and a Grilled Chicken Breast Topped with Pesto Sauce  
**\$30.00**

All food and beverage items will be assessed a 20% service charge.



# Hors D'oeuvres

Minimum of 100 pieces  
Priced per Piece

## Beef

BBQ Meatballs  
\$1.50

Beef Tenderloin on Crostini  
\$3.75

Beef Kabob  
\$4.25

Beef Empanadas  
\$3.75

Beef Satay  
\$4.25

## Chicken

BBQ Chicken Wings  
\$1.75

Chicken and Lemon Grass  
Potsticker  
\$2.50

Chicken Spring Roll (Lumpia)  
\$2.25

Cajun Chicken Fingers  
\$2.75

Mini Chicken Cordon Bleu  
\$2.75

Rolled Chicken Quesadillas  
\$2.75

Chicken Samosa  
\$3.50

Satay Chicken Tandoori  
\$3.75

## Seafood

Miniature Maryland-Style  
Crab Cakes  
\$3.50

Smoked Salmon  
on Toast Points  
\$3.25

Artichokes Stuffed  
with Crabmeat  
\$3.50

Miniature Salmon Cakes  
\$3.50

Fresh Mushrooms Stuffed  
with Jumbo Lump Crab Meat  
\$3.75

Grilled Shrimp Puttanesca  
on Crostini  
\$3.75

Applewood Smoked Bacon  
Wrapped Scallops  
\$4.25

Shrimp and Boursin Cheese  
in Phyllo  
\$4.50

Lobster Claws and Iced Gulf Shrimp  
Market Price

## Pork

Asparagus Wrapped  
in Prosciutto  
\$3.00

Fried Pork Wontons  
\$1.50

Chorizo & Black Bean Spring  
Rolls  
\$3.25

## Vegetarian

Edamame Potstickers  
\$2.25

Vegetarian Eggrolls  
\$2.25

Cherry Blossom Tart  
\$3.25

Wild Mushroom Chopsticks  
\$3.50

Cranberry & Gorgonzola  
Cheese Tart  
\$3.75

Cremini and Portabello  
Mushrooms on Crostini  
\$3.75

Spinach and Cheese  
in Phyllo Dough  
\$3.25

Brie and Raspberry  
wrapped in Phyllo  
\$3.75

Fig and Carmelized Onion Tart  
\$3.75

## Lamb

Lamb Samosa in Phyllo  
\$3.75

Lamb Kabob  
\$4.00

Additional selections are available. Please ask to speak with the Executive Chef.

All food and beverage items will be assessed a 20% service charge.

# Reception Stations

The selections below require a \$60 Attendant Fee

## Pasta Station

Selection of Tri-Colored Pasta served with marinara, alfredo and pesto sauces.  
Served with assorted accompaniments.  
**\$270.00** per 40 - 50 servings

## Honey Glazed Smoked Virginia Ham (boneless)

Served with Horseradish Sauce  
Imported Mustard, and Miniature Rolls.  
**\$250.00** per 40 - 50 servings

## Steamship Round of Beef (bone in)

Served with Au Jus, Creamy  
Horseradish Sauce and Silver Dollar Rolls  
**\$800.00** - approximately 100 servings

## Certified Angus Roasted Top Round of Beef

Served with Gourmet Mustard and Fresh Rolls  
**\$285.00** per 40 - 50 servings

## Seafood Pasta Station

Capellini and Penne Pasta accompanied with  
a light lemon caper sauce, alfredo sauce or  
marinara sauce. Served with assorted accompaniments.  
**\$360.00** per 40 - 50 servings

## Char-grilled and Grass Fed Roasted Beef Tenderloin

Served with Chimichurri, Dijohn Mustard, Tarragon Mayonnaise and Silver Dollar Rolls  
**\$550.00** per 50 servings (2 pieces)  
**\$1,100.00** per 80-100 servings (4 pieces)

## 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  
**\$275.00** per 40 - 50 servings

All food and beverage items will be assessed a 20% service charge.

# Decorative Platters

Each serves approximately 40 - 50  
Except Kobe Beef Tray which serves 25 - 30

## Vegetable Tray with Dip

Served with your choice of Ranch, Bleu Cheese Dressing or Sun-Dried Tomato & Olive Dip  
**\$120.00**

## Fresh Fruit Tray (Seasonal Fruit)

Raspberries, Blackberries, Blue berries, Cantaloupe, Honey Dew,  
Grapes, Strawberries, Watermelon and Pineapple  
**\$135.00**

## Cheese Tray with Crackers

Served with assorted table water crackers  
**\$140.00**

## Fresh Mozzarella and Pear Tomatoes skewered on a bed of shredded Fresh Basil

Finished with balsamic viniagrette  
**\$180.00**

## Whole Poached Salmon

Served with Onions, Capers, Cream Cheese and assorted table water crackers  
**\$280.00**

## Kobe (Wagu) Beef Tray

Served with Roasted Garlic and Shallot Spread  
**\$525.00**

## Maryland Crab Dip

With fresh French baguettes  
**\$190.00**

## Grilled Asparagus and Portobello Mushrooms

Fresh pencil tip asparagus marinated then grilled and finished with a balsamic reduction  
**\$265.00**

## Crustacean Creation

Tantalizing Display of Iced Jumbo Shrimp, Marinated Spiced Shrimp, and Crab Claws  
Served with Fresh Lemons & Cocktail Sauce  
Minimum 150 pieces \* Market Price

**More Selections on Reserve such as Oysters, Clams, and Mussels.**

All food and beverage items will be assessed a 20% service charge.



# Dinner Buffet

Available Tuesday-Friday Only  
Minimum of 75 Guests

Buffet Meals includes Rolls and Butter, Freshly Ground Gevalia Coffee and Tea

## SALADS

Select Three

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

## ENTREES

Select Three

Herb Roasted Chicken, Orange Roughy with Grand Marnier Butter, Chicken Marsala  
Flounder Florentine, Seafood Newburg, Breast of Turkey\*, Top Round of Beef\*  
Baked Glazed Country Ham\*, Tenderloin Tips Maderia

\*Requires \$60 Attendant Fee

## ACCOMPANIMENTS

Select three

Rice Pilaf, Fettuccini Alfredo, Roasted Red Potatoes, Steamed Broccoli  
Bouquetiere of Vegetables, Au Gratin Potatoes, Multi- Grain Rice  
Honey Glazed Baby Carrots, Fresh Green Beans Almandine

## DESSERT

Select one

Pecan Pie, Apple Pie, Cheesecake  
or Fresh Fruit Cup

**\$34.00 Per Person**

All food and beverage items will be assessed a 20% 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  
**\$12.00**

### **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  
**\$8.75**

## **SOUPS**

Served by the cup

### **Crab and Asparagus Soup**

Fresh Asparagus and Blue fin Lump Crabmeat finished with a Roasted Red Pepper Coulis  
**\$7.25**

**Homestyle Chicken Noodle Soup \$3.75**

**Hearty Minestrone \$4.25**

**Golden Italian Lentil Soup \$5.25**

**Potato and Leek \$5.75**

**Butternut Squash Soup (seasonal) \$4.75**

**Acorn Squash Soup (seasonal) \$4.75**

**New England Clam Chowder \$5.75**

All food and beverage items will be assessed a 20% service charge.

# *Dinner*

(continued)

## **SPECIALTY SALADS**

### **Healthy Hearty Salad**

Fresh Hearts of Romaine, Palm, and Marinated Artichoke Hearts on a bed of Mixed Baby Greens and drizzled with a Balsamic House Dressing

**\$7.25**

### **Five Star Designer Salad**

Assorted Baby Field Greens, Pear Tomatoes, Julienne Cucumbers and Mushrooms accompanied with baby Tangerine segments then finished with a Raspberry Vinaigrette

**\$5.75**

### **Spinach Salad**

Fresh Baby Spinach, Mushrooms and Endive accompanied with Pickled Beets and Eggs then Drizzled with Creamy House Dressing

**\$6.25**



All food and beverage items will be assessed a 20% service charge.



# Dinner Entrees

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

## Breast of Chicken Picatta

Served with a light  
Lemon Butter Caper Sauce  
**\$23.00**

## Filet Mignon

8 oz tender filet of Certified Angus  
Beef with Red Wine Reduction Sauce  
**\$35.00**

## Mahi Mahi

Cooked with Tomatoes, Capers  
Artichokes and Roasted Fennel  
**\$27.00**

## Chicken Marsala

Grilled Breast of Chicken  
Sauteed in Marsala Wine  
**\$22.00**

## Roasted Prime Rib of Beef

Served with Natural Juices  
and Horseradish Sauce  
**\$32.00**

## Baked Salmon

Served with Rice Pilaf  
and light Lemon Butter  
Caper Sauce  
**\$25.00**

## Breast of Chicken Florentine

Baked Breast of Chicken  
Served on a bed of Spinach  
Topped with Hollandaise Sauce  
**\$24.00**

## Stuffed Flounder or Rainbow Trout

Fresh fish stuffed with  
Deviled Maryland Crab and served with  
Lemon Caper Butter Sauce  
**\$28.00**

## Raspberry Chicken

Fresh Pan Seared Chicken Breast accompanied by a Trio of Fingerling Potatoes  
and a Fresh Julianne Vegetable Medley  
and finished with a Raspberry and Balsamic Vinegar Reduction  
**\$23.00**

## SPECIAL REQUEST ENTRÉE

Filet Mignon and Salmon or Chicken  
Tournedo of Beef and either Grilled Salmon Fillet or Grilled Chicken Breast  
Served with Red Wine and Light Butter Sauces  
**\$38.95**

All food and beverage items will be assessed a 20% service charge.

# Desserts

Assorted French Mini Pastries	\$3.75 each
Ice Cream (chocolate, strawberry, vanilla)	\$3.25
Sorbet (lemon-lime, lemon-basil, mango, watermelon)	\$4.50
Apple Pie	\$4.25
Pecan Pie	\$4.25
Carrot Cake	\$4.75
Key Lime Pie	\$4.75
Chocolate Cake	\$5.25
Fruit Cup	\$5.25
New York Style Cheesecake	\$5.75
Tiramisu (Lady Fingers soaked in Espresso and Kahlua, layered with sweet Mascarpone Cream)	\$6.25

**Please ask about our Cheesecake Factory selections.**

Boston Cream Pie	\$6.25
Lemon Berry Cream Cheese Cake	\$7.25
Fudgy Wudgy Chocolate Cake	\$7.50



All food and beverage items will be assessed a 20% service charge.

# Punch

Priced per 40 -50 8 oz Servings

Fruit Punch  
**\$60.00**

Lemonade  
**80.00**

Rum Punch  
**\$115.00**

Champagne Punch  
**\$100.00**

## ALCOHOL-FREE BEVERAGES

Assorted Chilled Juices  
**\$2.25**

Assorted Chilled Juices by Carafe  
**\$12.25**

Assorted Soft Drinks  
**\$1.75**

Bottled Water  
**\$1.75**

Bottled Sparkling Water  
**\$2.75**

Freshly Ground Coffee  
and Specialty Tea Station  
**\$1.75**

Pasteurized Sparkling Cider  
by the bottle  
**\$12.75**

We do not serve alcohol to anyone under the age of 21.  
All food and beverage items will be assessed a 20% service charge.



# Bar & Beverages

\$50.00 Setup Fee & First Hour (per bar)  
\$17.00 Bartending Fee Each Additional Hour (per bar)

## Hosted or Cash Bar (Per Drink Prices)

Standard Brands.....	\$4.50	Domestic Beer.....	\$3.75	Soft Drinks.....	\$1.75
Premium Brands.....	\$5.25	Imported Beer.....	\$5.75	Assorted Juices.....	\$2.25
Cordials and Cognacs.....	\$7.50	Premium Imported Beer.....	\$9.75-\$14.50	Sparkling Water.....	\$2.75
		Wine (by the glass) .....	\$4.75 - \$6.00		

## PREPAID HOURLY BAR SERVICER

For the first hour: Standard Brand - \$17.00 Per Person \* Premium Brands - \$22.00 Per Person  
Each additional hour: Standard Brands - \$10.00 Per Person \* Premium Brands - \$12.00 Per Person

## House Wines by the Carafe Red, White, or Blush \$16.25

### White & Blush Wines by the Bottle

Chateau St. Jean Chardonnay	\$28.00
Cavit Pinot Grigio	\$19.00
Kendall Jackson Chardonnay	\$35.00
Glen Ellen Chardonnay	\$17.00
Jacobs Creek Chardonnay	\$21.00
Sutter Home White Zinfandel	\$16.00

### Champagnes

Dom Perignon	\$350.00
Martini & Rossi Asti Spumanti	\$50.00
Korbel Brut	\$31.00
J. Roget	\$21.00
San Venanzio - Prosecco (organic)	\$45.00

### Red Wines by the Bottle

Kendall Jackson Cabernet Sauvignon	\$45.00
Glen Ellen Cabernet Sauvignon	\$20.00
Chateau St. Michelle Cabernet Sauvignon	\$26.00
Columbia Crest Merlot	\$26.00
Jacobs Creek Merlot	\$27.00
Barton and Guestier Beaujolais	\$25.00

### Sparkling Wines (Splits)

Marquis de la Tour	\$10.00
Prosecco Brut Maschio	\$ 7.00
Korbel Champagne	\$ 7.00
Prosecco Zonin	\$ 8.00
J. Roget	\$ 6.00

We do not serve alcohol to anyone under the age of 21.  
All food and beverage items will be assessed a 20% service charge.



# Organic Wine Selections

Bottled in different regions of Italy

## San Venanzio - Prosecco \$45

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.

## A 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 Glasses



# *Wine Selections*

## **Alario 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

## **Alario Claudio - Neebiolo \$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 Cocevola - 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 - Incrovio 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





# *Wine Selections*

## **Primo Jacopo 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

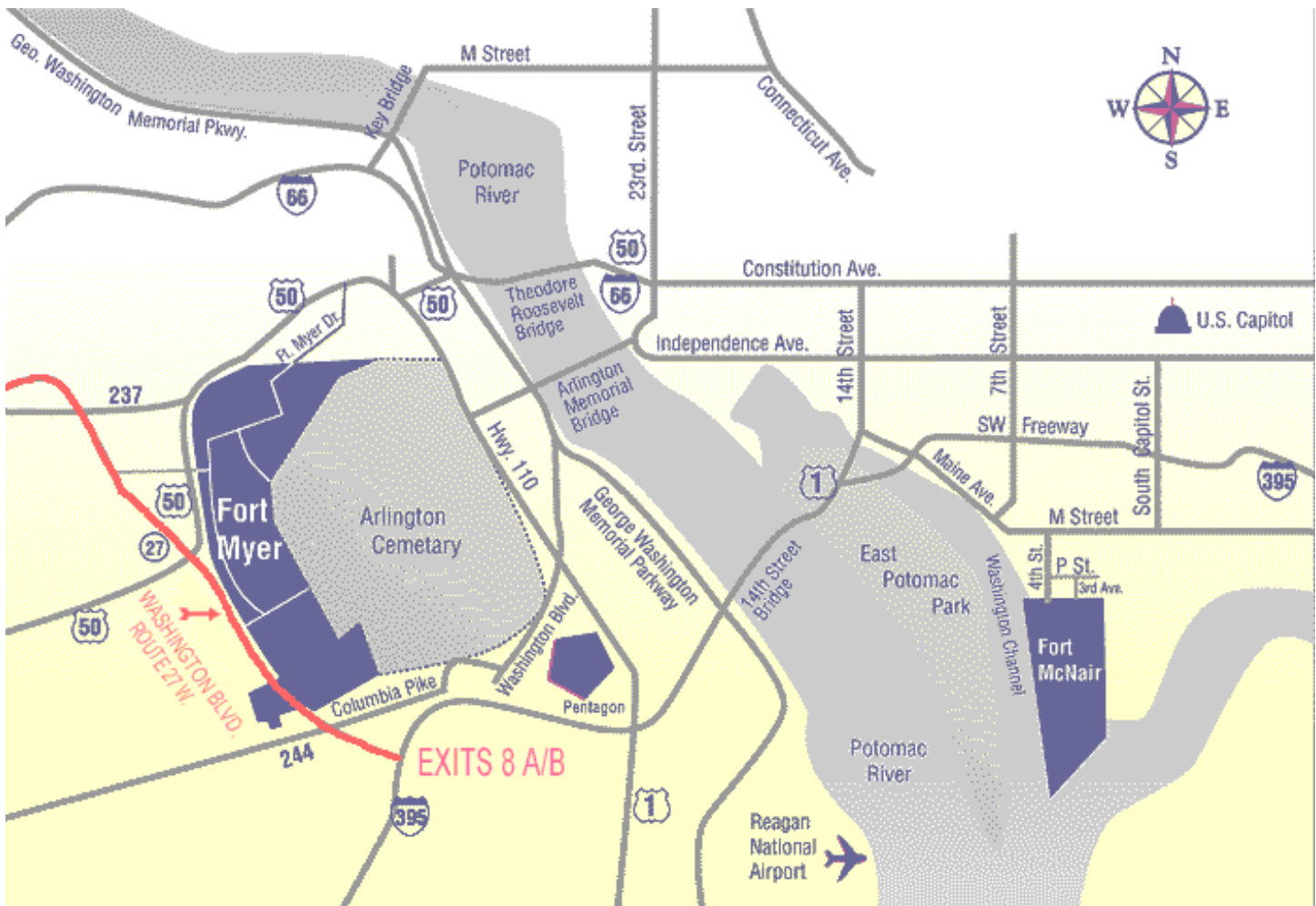
Age of Vineyards - 25 years

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

## 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

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