

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

FIVE STAR CATERING

SPECIAL EVENTS * MEETINGS * CONFERENCES



Meeting your needs.

Exceeding your expectations.

www.jbmhmmwr.com

GENERAL INFORMATION



Fort McNair Officers' Club

Tuesday - Friday 9 AM to 5 PM

Saturday 9 AM to 3 PM

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

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 menu is due.

Detailed/final guest list and payment in full are 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 ten (10) days 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 \$3.25 per person split menu fee will be charged.

Butler passed hors d'oeuvres 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 \$50 for the duration of food service.

A \$2.00 per person cake cutting fee will be charged for cakes not provided by the Fort McNair 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.

Fort McNair Officers' Club prices and menus are subject to change without notice.

GENERAL INFORMATION



EVENT DURATIONS

- Seated Luncheon 3 Hours
- Seated Dinner 4 Hours
- Cocktail (Stand-Up) Reception 2 Hours
- Grand Lawn 1 Hour

* Events running longer than the above mentioned times will be assessed an hourly room extension fee(s).

COCKTAIL RECEPTIONS

Cocktail Receptions are “stand up” events with a few cocktail tables and a limited number of chairs.

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
- Smaller Rooms \$500
- Grand Lawn \$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. 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

	Tuesday - Friday	Max Buffet	Max Plated	Cocktail Reception
Ballroom	75	160	180	250
Dining Room	50	50	80	125
McNair Room	20	N/A	50	75

FOOD and BEVERAGE MINIMUMS

Applies to Cocktail Receptions

	Sunday/Monday/Holiday	Tuesday - Saturday Until 4 PM	After 4 PM
Ballroom	\$4,500	\$2,000	\$3,000
Dining Room	\$1,000	\$750*	\$850
McNair Room	\$900	\$650	\$750

*Available on Saturdays only

ROOM RENTAL FEES

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

	Sunday/Monday/Holiday	Tuesday - Friday Until 4 PM	After 4 PM
Ballroom	\$350	\$200	\$250
Dining Room	\$250	\$100	\$150
McNair Room	\$250	\$100	\$150

HOURLY ROOM EXTENSION FEES

Crystal Ballroom	\$300
Smaller Rooms	\$200

GENERAL INFORMATION



EQUIPMENT RENTALS

Screen & Audio Visual Equipment	\$150
Screen Only	\$75
Baby Grand Piano	\$150
DJ Hook-Up	\$100

A podium with microphone is provided at no cost in the Ballroom and McNair Room only.

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 McNair 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 Friday from 9 AM to 5 PM
Saturdays from 9 AM to 3 PM

BREAKFAST & BRUNCH

Minimum of 75 Guests

Available Tuesday-Saturday only until 11:30



All Selections include Freshly Ground Gevalia Coffee and Tea

Sunrise Breakfast Buffet

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 \$50 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 or more



CONTINENTAL BREAKFAST

Orange juice, assorted mini muffins and mini croissants, coffee and tea station **\$10.95**

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 **\$21.95**

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, and Guacamole	\$40.00
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 Tuesday - Saturday

Minimum of 50 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

Chef's Choice Pasta

Vegetable Medley

Fresh Breadsticks

Tray of Assorted Cookies

\$21.95

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

\$23.95

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

\$23.95



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

LUNCH

Available Tuesday - Saturday



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 hearts of romaine 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, baked and finished with a
tangy lemon caper sauce
\$18.95

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

LUNCH

Available Tuesday - Saturday



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
\$21.95

Grilled Chicken Breast

served with mustard dill Sauce and seasonal vegetables
\$19.95

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
\$22.95

Stuffed Chicken Breast

tender breast of chicken stuffed with roasted
shitake mushrooms and shallots,
then topped with white wine sauce
\$20.95

Pistachio and Fresh Basil Crusted Roasted Pork Tenderloin

tender pork roasted medallions marinated with fresh herbs,
served with a spicy apricot sauce
\$21.95

Baked Orange Roughy OR Mahi Mahi Filet

served with black bean and mango relish
\$25.95

4 oz Petit Filet and Herb Chicken

grilled filet served with cabernet mushroom sauce and a grilled
chicken breast topped with pesto sauce
\$29.95



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

HORS D'OEUVRES

Minimum of 100 pieces per selection

Priced per Piece



BEEF

BBQ Meatballs
\$1.50

Beef Tenderloin on Crostini
\$3.25

Beef Kabob
\$3.75

Beef Empanadas
\$3.25

CHICKEN

BBQ Chicken Wings
\$1.50

Chicken and Lemon Grass
Potsticker
\$2.25

Chicken Spring Roll (Lumpia)
\$2.25

Cajun Chicken Fingers
\$2.50

Mini Chicken Cordon Bleu
\$2.75

Rolled Chicken Quesadillas
\$2.75

SEAFOOD

Miniature Maryland-Style
Crab Cakes
\$3.25

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
\$2.75

Fried Pork Wontons
\$1.50

VEGETARIAN

Edamame Potstickers
\$2.25

Vegetarian Eggrolls
\$2.25

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
\$3.00

Brie and Raspberry
wrapped in Phyllo
\$3.75

Fig and Carmelized Onion Tart
\$3.75

LAMB

Lamb Samosa in Phyllo
\$3.50

Lamb Kabob
\$3.75

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 \$50.00 Attendant Fee



Tortellini Pasta Station

tri-colored pasta. marinara and alfredo sauces.
served with assorted accompaniments.
\$260.00 per 40 - 50 servings

Honey Glazed Smoked Virginia Ham

served with horseradish sauce
imported mustard, and miniature rolls
\$240.00 per 40 - 50 servings

Steamship Round of Beef Au Jus

served with creamy horseradish sauce
and silver dollar rolls
\$625.00 - approximately 100 servings

Roasted Top Round of Beef

served with gourmet mustard and fresh rolls
\$280.00 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
\$350.00 per 40 - 50 servings

Roasted Beef Tenderloin

served with bearnaise sauce and silver dollar rolls
\$350.00 per 40 servings
\$650.00 per 80 servings



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

DECORATIVE PLATTERS



Each serves approximately 40 - 50
Except Kobe Beef Tray

Vegetable Tray with Dip

served with your choice of ranch, bleu cheese dressing or sun-dried tomato & olive dip
\$115.00

Fresh Fruit Tray (Seasonal)

raspberries, blackberries, blueberries, cantaloupe, honey dew,
grapes, strawberries, watermelon and pineapple
\$130.00

Cheese Tray with Crackers

served with assorted table water crackers
\$135.00

Fresh Mozzarella and Pear Tomatoes

skewered on a bed of shredded fresh basil
finished with balsamic vinaigrette
\$175.00

Whole Poached Salmon

served with onions, capers, cream cheese and assorted table water crackers
\$275.00

Kobe (Wagu) Beef Tray

served with roasted garlic and shallot spread
\$475.00

Maryland Crab Dip

with fresh french baguettes
\$185.00

Grilled Asparagus and Portobello Mushrooms

fresh pencil tip asparagus marinated then grilled and finished with a balsamic reduction
\$260.00

Crustacean Creation

tantalizing display of iced jumbo shrimp, marinated spiced shrimp, and crab claws
served with fresh lemons and 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 - Saturday

Minimum of 75 Guests



Buffet Meals include 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 \$50 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 Almondine

DESSERT

Select one

Pecan Pie, Apple Pie, Cheesecake
or Fresh Fruit Cup

\$32.95 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

\$10.95

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

\$7.75



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

\$6.75

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

\$5.25

Spinach Salad

fresh baby spinach, mushroom and endive accompanied with pickled beets and eggs then drizzled with creamy house dressing

\$5.75



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

4th and P Streets, SW | Washington, DC 20319 | 202.484.5800

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
\$22.95

Filet Mignon
8 oz tender filet of certified angus
beef with red wine reduction sauce
\$34.95

Mahi Mahi
cooked with tomatoes, capers
artichokes and roasted fennel
\$26.95

Chicken Marsala
grilled breast of chicken
sauteed in marsala wine
\$21.95

Roasted Prime Rib of Beef
served with natural juices
and horseradish sauce
\$31.95

Baked Salmon
served with rice pilaf
and light lemon butter
caper sauce
\$24.95

Breast of Chicken Florentine
baked breast of chicken
served on a bed of spinach
topped with hollandaise sauce
\$23.95

Stuffed Flounder or Rainbow Trout
fresh fish stuffed with
deviled maryland crab and served with
lemon caper butter sauce
\$27.95

Raspberry Chicken
fresh pan seared chicken breast accompanied by a trio of fingerling potatoes
and a fresh julienne vegetable medley
and finished with a raspberry and balsamic vinegar reduction
\$22.95

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 \$3.50 each

Ice Cream \$3.25
(chocolate, strawberry, vanilla)

Sorbet \$4.25
(lemon-lime, lemon-basil, mango, watermelon)

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 \$5.25

Tiramisu \$5.75
(lady fingers soaked in espresso and kahlua, layered with sweet mascarpone cream)

Whole Desserts (each serves 12)

Apple Cobbler \$32.25

Cherry Cobbler \$42.00

Peach Cobbler \$36.25

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



PUNCH

Priced per 40 - 50 8 oz Servings

Fruit Punch

\$50.00

Rum Punch

\$115.00

Champagne Punch

\$100.00

Sangria Punch

\$100.00

ALCOHOL-FREE BEVERAGES

Assorted Chilled Juices

\$2.25

Assorted Chilled Juices by Carafe

\$12.25

Assorted Soft Drinks

\$1.50

Bottled Water

\$1.50

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 guests under 21 years old.

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	Sparkling Wines.....	\$4.50
Premium Brands.....	\$5.25	Imported Beer.....	\$5.25	Soft Drinks.....	\$1.75
Cordials and Cognacs.....	\$7.50	Premium Imported Beer.....	\$9.75-\$14.50	Assorted Juices.....	\$2.25
Wine.....	\$4.25	Sparkling Water.....	\$2.75		

House Wines by the Carafe Red, White, or Blush \$15.25

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

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

Champagnes

Dom Perignon	\$350.00
Martini & Rossi Asti Spumanti	\$50.00
Korbel Brut	\$31.00
J. Roget	\$21.00
San Venanzio - Prosecco (organic)	\$40.00

Sparkling Wines (Splits)

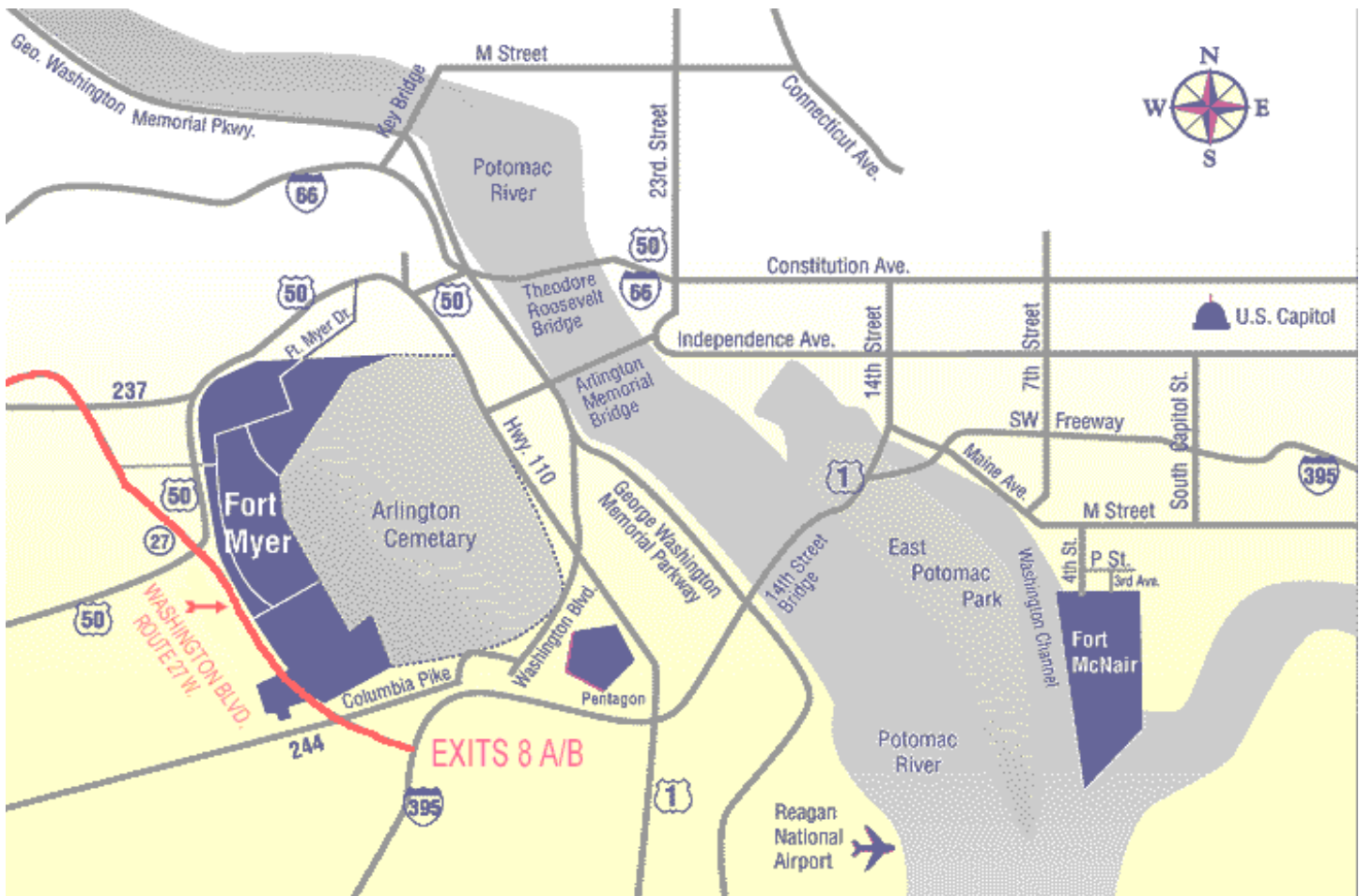
Marquis de la Tour	\$10.00
Prosecco Brut Maschio	\$ 7.00
Prosecco Zonin	\$ 8.00
J. Roget	\$ 6.00

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4th and P Streets, SW | Washington, DC 20319 | 202.484.5800

DIRECTIONS TO JOINT BASE MYER-HENDERSON HALL - FORT MCNAIR



Fort McNair is located at 4th and P Streets, SW, near the Waterfront/Marina. Use the 2nd Street Entrance to enter the installation.

- * Fort McNair 2nd Street Gate: Open 24/7 to DOD ID Card holders and visitors.
- * Ceremonial (Front) Gate: Open Monday through Friday, 6 a.m. to 6 p.m. for DOD ID Card holders ONLY.
- * Eisenhower (Pedestrian) Gate: Open Monday through Friday, 6 a.m. to 6 p.m. for DOD ID Card holders and NDU personnel ONLY.

Coming from Virginia (South) via the 14th Street Bridge:

Take 95 North to 395 North going into Washington, DC. Go over the 14th Street Bridge staying to the left. The road splits - left to route 1 and right to 395 North. Stay to the left but after the split get in the right lane. There is a right exit for Maine Avenue. At the light turn left. Stay straight on Maine Avenue - Waterfront is on the right. Maine Avenue turns into M Street near Arena Stage which is on the left. Turn right on 4th Street (Waterfront Metro/Waterfront Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Virginia (West) via I-66:

Take Independence Avenue along the Tidal Basin. Follow signs for Maine Avenue. Stay straight on Maine Avenue - Waterfront is on the right. Maine Avenue turns into M Street near Arena Stage, which is on the left. Turn right on 4th Street (Waterfront Metro/Waterfront Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Maryland:

Take 95 South toward Virginia. Just before the Woodrow Wilson Bridge, take 295 toward Washington, DC. Exit at South Capitol Street. Go over the Fredrick Douglas Bridge. Get in the right lane. Make a left at the light onto M Street. (This takes you over South Capitol Street). Turn left on 4th Street (Waterfront Metro/Waterfront Mall/Safeway is on the right). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Northwest DC:

From Constitution Ave. going east toward the Capitol, turn right on 7th Street, which brings you to Maine Ave. Turn left on Maine Ave. (The Waterfront is in front of you if you went straight). Maine Avenue turns into M Street near Arena Stage, which is on the left. Turn right on 4th Street (Waterfront Metro/Waterfront Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

FIVE STAR CATERING

4th and P Streets, SW
Building 60
Washington, DC 20319
P: 202.484.5800
F: 202.484.0240

Tuesday - Friday
9 AM to 5 PM

Saturdays
9 AM to 3 PM

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



Scan this code to give us your feedback
on your Five Star Catering experience!

2014 Special Events Catering Menu

Meeting your needs.



Exceeding your expectations.

www.jbmhmmwr.com