

GOLF OUTING MENU

PICATINNY GOLF CLUB | THE CLUB AT PICATINNY



The *Club* At Picatinny

121 BUFFINGTON ROAD
PICATINNY ARSENAL
DOVER, NJ 07806

973 - 724 - 2582

USARMY.THECLUBPICA@ARMY.MIL

BREAKFAST

MINIMUM 24 GUESTS

COFFEE & DANISH

\$5 PER PERSON

A Variety of Fresh Danish, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

COFFEE & DONUTS

\$5.50 PER PERSON

A Variety of Fresh Donuts, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

COFFEE & BAGELS

\$6.00 PER PERSON

A Variety of Fresh Bagels with Butter, Cream
Cheese and Jam, Brewed Coffee & Tea
Add Orange Juice for \$0.75 Per Person

THE CONTINENTAL

\$8 PER PERSON

Orange, & Cranberry Juices, A Variety of Fresh
Bagels with Butter, Cream Cheese & Jam, Fruit &
Cheese Filled Danish, Choice of Muffins or
Doughnuts, Fresh Brewed Coffee & Tea

THE SUPREME

\$15.50 PER PERSON

Orange & Cranberry Juices, Fresh Baked Muffins,
Fluffy Scrambled Eggs, Crispy Bacon & Sausage,
Home Fried Potatoes, Seasonal Fresh Fruit,
Fresh Brewed Coffee & Tea

ON-THE-GO

MINIMUM 24 GUESTS

WRAP-IT-UP BAGGED LUNCH

\$10 PER PERSON

Choice of 2: Roast Beef, Turkey, Honey Roasted
Ham with Swiss, or Tuna, Rolled in a Flour Tortilla
Wrap or Kaiser Roll with Lettuce and Tomato
Potato chips, Cookie & Bottled water

**PLEASE ALERT OUR CATERING
MANAGER OF ANY FOOD
ALLERGIES OR DIETARY
NEEDS.**

HOSTING A FUNDRAISER?

**WE CAN CREATE A CUSTOM
ROOM LAYOUT FOR YOU
TO DISPLAY RAFFLE
BASKETS, PRIZES AND
MARKETING MATERIALS!**

**PLEASE LET US KNOW AT THE
TIME OF BOOKING SO WE
CAN ACCOMMODATE ANY OF
YOUR NEEDS IN
A TIMELY MANNER.**

ALL MENU ITEMS ARE SUBJECT TO A 20% SERVICE CHARGE AND 3% ADMINISTRATIVE FEE.
AT THE CLUB AT PICATINNY, OUR EXPERT CHEFS PREPARE ALL FOOD ON SITE, FRESH FOR EACH EVENT.
OUR OFFERINGS ARE FULLY CUSTOMIZABLE. BRING US YOUR VISION, AND WE CAN MAKE IT A REALITY!

LUNCH & DINNER OPTIONS

THE COOKOUT BUFFET

\$16 PER PERSON - 24 GUEST MINIMUM

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

THE GRILL

\$17 PER PERSON - 35 GUEST MINIMUM

Choice of two: Garden Salad, Caesar Salad, Potato Salad, Macaroni Salad, Pasta Salad or Coleslaw
Choice of: Sausage & Peppers, Grilled Chicken or Bruschetta Chicken
Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Baked Beans
House made Potato Chips, Cookies, Soft Drinks & Iced Tea, Fresh Brewed Coffee & Tea

BBQ BUFFET

\$21 PER PERSON - 25 GUEST MINIMUM

Choice of two: Caesar, Garden, Potato Salad, Macaroni Salad, Pasta Salad or Coleslaw
Choice of: Sausage & Peppers or Pulled Pork
Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Bruschetta Chicken, Baked Beans, House Made Mac & Cheese
Assortment of Fresh Breads, Fresh Baked Cookies
Assorted Soft Drinks & Fresh Brewed Coffee & Tea
Add BBQ Ribs for \$5 Per Person

THE CLUB DELI

\$17 PER PERSON - 24 GUEST MINIMUM

Roast Beef, Turkey, Ham, Salami, Tuna Salad, Assorted Cheeses Lettuce, Tomato, & Onions
Choice of 2: Pasta Salad, Coleslaw, Potato Salad
Fresh Breads & Rolls with House-made Chips, Fresh Baked Cookies
Soft Drinks, Iced Tea, Brewed Coffee & Tea

THAT'S A WRAP

\$19 PER PERSON - 24 GUEST MINIMUM

Assorted Artisan Sandwiches and Wraps

Choice of three: Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese with Honey Mustard, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella
Choice of Two: Caesar Salad, Garden Salad, Potato Salad, Macaroni Salad, Pasta Salad or Coleslaw

House-made Chips, Fresh Baked Cookies, Soft Drinks, Iced Tea, Brewed Coffee & Tea

1/2 & 1/2

\$21 PER PERSON - 24 GUEST MINIMUM

Assorted Artisan Sandwiches and Wraps

Choice of two: Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese with Honey Mustard, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella
Choice of two Salads: Caesar Salad, Garden Salad, Potato Salad, Macaroni Salad, Pasta Salad or Coleslaw

Black Angus Hamburgers & Hot Dogs with Assorted Cheeses and Toppings, Baked Beans, House-made Potato Chips, Fresh Baked Cookies, Soft Drinks, Iced Tea, Fresh Brewed Coffee & Tea

**ASK OUR SALES TEAM ABOUT
ADDING A BEVERAGE PACKAGE
OUT ON THE COURSE FOR YOUR
GUESTS TO ENJOY!**

THE FULL PACKAGE

\$28.95 PER PERSON - 24 GUEST MINIMUM

Choice of three: Caesar Salad, Garden Salad, Potato Salad, Tri-Color Tortellini Salad, Mediterranean Pasta Salad or Tomato Mozzarella Salad or Antipasti Salad
Chef Carved Roast Beef, Chicken Francaise, Penne Vodka. Served with Chef's Choice Seasonal Vegetable, Assortment of Fresh Breads & Rolls, Fresh Baked Cookies, Soft Drinks, Iced Tea, Brewed Coffee & Tea
Substitute Prime Rib \$5 Per Person

THE PREMIER

\$30.95 PER PERSON - 24 GUEST MINIMUM

Caesar Salad, Penne Vodka, Chicken Milanese Topped with Arugula, Fresh Mozzarella & aged Balsamic Vinaigrette, Flank Steak Oreganato with frizzled onions & Herb crusted Salmon, Garlic Bread, Served with Chef's Choice of Seasonal Vegetable, Assorted Italian Pastries
Soft Drinks, Iced Tea, Brewed Coffee & Tea

TASTE OF ITALY

\$31.95 PER PERSON - 24 GUEST MINIMUM

Choice of two: Bruschetta, Caesar Salad, Tortellini Salad, Garden Salad, Potato Salad, Antipasti Salad

Choice of three: Baked Ziti, Penne Pomodoro, Rigatoni Bolognese, Farfalle pesto cream sauce, Penne ala Vodka, Tortellini with pesto cream.
Pasta Primavera, Eggplant Parmigiana

Choice of two: Chicken Française, Parmigiana or Marsala, Grilled Chicken in a Roasted Garlic Herb Sauce, Lemon Chicken with Spinach, Sun Dried Tomato, Grilled Chicken Topped with Bruschetta and Balsamic Glaze, Sausage & Peppers or Herb Crusted Salmon

Served with Garlic Bread, Chef's Choice of Potato and Seasonal Vegetable, Assorted Italian Pastries
Soft Drinks, Iced Tea, Brewed Coffee & Tea

A LITTLE EXTRA

\$29.95 PER PERSON - 24 GUEST MINIMUM

Mixed Green Salad with House Vinaigrette, Penne ala Vodka, Boneless Chicken Francaise, Eggplant Rollatini

Choose 1: Flank Steak Teriyaki or Herb Crusted Salmon

Served with Chef's Choice of Seasonal Vegetable, Basket of Dinner Rolls, Fresh Baked Cookies
Soft Drinks, Iced Tea, Brewed Coffee & Tea

OKTOBERFEST

\$36.95 PER PERSON - 24 GUEST MINIMUM

Cucumber Salad with Sour Cream and Dill, German Potato Salad, Red Cabbage, Bratwurst, Knockwurst, Sauerbraten, Wiener Schnitzel (pork), Potato pancakes, Assorted Cookies
Soft Drinks, Iced Tea, Brewed Coffee & Tea

ARE CHILDREN ATTENDING YOUR EVENT? LET US KNOW HOW MANY BOOSTER SEATS AND HIGH CHAIRS YOUR GUESTS WILL NEED SO WE CAN HAVE THEM READY AT THE TABLES.

DOES YOUR EVENT OR A GUEST REQUIRE A SPECIAL ACCOMMODATION NOT LISTED HERE?

GIVE US A CALL!

WE'RE HAPPY TO DISCUSS ANY OF YOUR NEEDS!

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COCKTAIL HOUR PASSED APPETIZERS

SELECTION OF 5 - \$10 PER PERSON
SELECTION OF 7 - \$15 PER PERSON
50 GUEST MINIMUM- SERVED FOR 1 HOUR
\$350 ROOM FEE IF NOT COMBINED WITH
BUFFET OR PLATED DINNER

COLD

International Cheese & Crackers, Seasonal Fruit
Platter, Vegetable Crudit , Grilled Balsamic
Vegetables, Seasonal Fresh Melon & Prosciutto Di
Parma, Tomato Bruschetta on Garlic Crostini,
Roasted Filet of Beef with Horseradish Cream
Crostini, Pan Seared Tuna with Wasabi Crostini
Garlic and Roasted Pepper Hummus and Pita Chips

HOT

Pastry Wrapped Cocktail Franks, Swedish-Style
Meatballs, Toasted Ravioli with Marinara,
Spinach & Feta Spanakopita, Fried Mozzarella,
Jalape o Poppers, Vegetable or Pork Pot Stickers,
Chicken Quesadilla Cornucopias, Chinese Spring
Rolls with Sweet & Sour Dipping Sauce, Seasoned
Grilled Chicken Skewers with Teriyaki Dipping Sauce

PLATED APPETIZERS - SERVES 25

Buffalo Wings	\$125
Chicken Fingers	\$100
Chicken Cordon Blue Bites	\$110
Mini Quiche	\$80
Franks in a Blanket	\$105
French Bread Pizza	\$75
Stuffed Mushrooms Florentine	\$70
Swedish Meatballs	\$105
Asparagus Wrapped in Prosciutto	\$65
Mini Ruedens	\$100
Bruschetta	\$65
Cheese and Chicken Quesadilla	\$115
Pork Dumpling	\$95
Vegetable Spring Rolls	\$75
Beef Sate	\$95
Chicken Satay	\$85
Scallops Wrapped in Bacon	\$120
Crab Cakes	\$125
Panko Shrimp	\$150
Coconut Shrimp	\$165
Spanakopita	\$130
Seasonal Vegetable Crudit�	\$115
International Cheeses & Gourmet Crackers	\$125

BEVERAGE SERVICE

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE
OVER THE LIMIT OR UNDERAGE - PRICED PER UNIT

Domestic Beer Draft	\$5
Imported Beer Draft	\$6
Domestic Beer Bottle	\$5
Imported Beer Bottle	\$6
Non-Alcoholic Beer	\$6
Soda Pitcher	\$10
Wine by the Glass	\$8
Wine by the Bottle	\$17
Champagne Bottle	\$17
Mimosa Station	\$75
Sangria Station	\$75
¼ Keg of Beer	TBD
½ Keg of Beer	TBD
Tap Handle Deposit	\$25

THE OPEN BAR

First Hour - \$12 Per Person
Each Additional Hour - \$8 Per Person

THE CASH OR CONSUMPTION BAR

Soft Drinks	\$2.50
Domestic Beer	\$5
Non-Alcoholic Beer	\$6
Imported Beer	\$6
Mixed Drinks	\$9
Wines by the Glass	\$8

ADDITIONAL FEES

Linen Fee	\$2 Per Person
Bartender Fee	\$75 (Per 100 Guests)
Bar Setup Fee	\$50
DIY Candy Bar	\$100
Keg Service Fee	\$50
Valet Parking	TBD

*ALL PRICES ARE SUBJECT TO CHANGE WITH 30 DAYS NOTICE.