



The *Club* At Picatinny

121 BUFFINGTON ROAD
PICATINNY ARSENAL
DOVER, NJ 07806

973 - 724 - 2582
USARMY.THECLUBPICA@ARMY.MIL

BREAKFAST BUFFETS

ALL BREAKFAST MENUS SUBJECT TO \$350 ROOM FEE (EXCLUDING BRUNCH BUFFET)

THE CLUB CLASSIC

25 GUEST MINIMUM - \$5.00 PER PERSON

A Selection of Fresh-Baked Danish and Muffins with Coffee & Tea

THE CLUB SUNRISE

25 GUEST MINIMUM - \$6.25 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Tea

THE CLUB EXECUTIVE

25 GUEST MINIMUM - \$8.50 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh-Baked Mini-muffins, Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Tea

THE CLUB AMERICAN BREAKFAST

50 GUEST MINIMUM - \$17 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Mini-muffins, Pastries, New York-Style Bagels with Fruit Preserves, Honey, Sweet Butter & Cream Cheese

Buffet Selections

French Toast Sticks With Maple Syrup
Fluffy Scrambled Eggs
Apple-Smoked Bacon
Breakfast Sausage Links
Breakfast Potatoes

Freshly Brewed Coffee & Tea

THE CLUB BRUNCH BUFFET

50 GUEST MINIMUM - \$29.95 PER ADULT
\$15 PER CHILD AGES 3-12 | FREE AGES 0-2
\$350 ROOM FEE FOR PARTIES OF 50 OR LESS

Assorted Chilled Juices ~ Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese

Chilled Presentations - Choice of two:

Mixed Field Greens & Seasonal Vegetables with Assorted Dressings, Fresh Mozzarella & Garden Tomato Salad with Extra Virgin Olive Oil, Balsamic Vinegar & Fresh Basil, Red Bliss Potato & Onion Salad, Coleslaw, Mediterranean Pasta Salad, Caesar Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes, Julienne Vegetables & Sweet Onion-Red Pepper Vinaigrette

Chaffered Entrées: Fluffy Scrambled Eggs, Apple-Smoked Bacon, Breakfast Sausage Links, Breakfast Potatoes, Penne alla Vodka, Grilled Chicken Bruschetta w/ Balsamic Glaze, Grilled Atlantic Salmon with Dill Cream, Seasonal Vegetable Medley

Omelette Station - \$2 per person:

Farm Fresh Eggs, Egg Whites & Cholesterol-Free Eggs, Bacon, Ham, Sausage, Assorted Cheese, Tomato, Onion, Bell Pepper & Mushroom

Dessert - Choice of one \$3 per person:

Oven-Fresh Cookies, NY Cheesecake, Carrot Cake, Chocolate Layer Cake

Assorted Juice, Freshly Brewed Coffee & Tea

HOT & COLD LUNCH BUFFETS

ALL LUNCH MENUS SUBJECT TO \$350 ROOM FEE

AVAILABLE BETWEEN THE HOURS OF 10AM-2PM

THAT'S A WRAP

35 GUEST MINIMUM - \$19 PER PERSON

Assorted Artisan Sandwiches and Wraps

Choice of 3: Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Marble Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese, Honey Mustard on a Mini Croissant, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella

Choice of 2: *Pasta Salad, Coleslaw, Potato Salad House-made Chips, Watermelon Slices, Assorted Soft Drinks, Iced Tea, Fresh Brewed Coffee & Tea*

THE CLUB DELI

35 GUEST MINIMUM - \$17 PER PERSON

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

1/2 & 1/2

35 GUEST MINIMUM - \$21 PER PERSON

Assorted Artisan Sandwiches and Wraps

Choice of 2: Roast Beef with Horseradish Cheddar, Pastrami & Swiss on Marble Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese, Honey Mustard on a Mini Croissant, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella, Black Angus Hamburgers, Hot Dogs with Assorted Toppings & Cheeses, Garden or Caesar Salad, House-made Potato Chips, Fresh Watermelon Slices, Soft Drinks & Iced Tea

WRAP IT UP BOXED LUNCH

15 GUEST MINIMUM - \$10.00 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

THE COOKOUT BUFFET

35 GUEST MINIMUM - \$16 PER PERSON

AVAILABLE MON-FRI 10AM-2PM

Black Angus Hamburgers, Hot Dogs & Assorted Toppings and Cheeses, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House-made Potato Chips, Assorted Soft Drinks & Iced Tea

THE GRILL

35 GUEST MINIMUM - \$19 PER PERSON

Black Angus Hamburgers, Hot Dogs & Assorted Toppings & Cheeses, Sausage & Peppers or Grilled Chicken, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House-made Potato Chips, Fresh Watermelon Slices, Assorted Soft Drinks & Iced Tea, Fresh Brewed Coffee & Tea

BBQ BUFFET

35 GUEST MINIMUM - \$21 PER PERSON

Garden Salad with Assorted Dressings, Black Angus Hamburgers with Assorted Toppings & Cheeses, Sausage & Peppers, Smoked Pulled Pork, Baked Beans, House-made Mac & Cheese, Choice of Potato Salad, Macaroni Salad or Coleslaw, Assortment of Fresh Breads and Rolls, Fresh Baked Cookies, Assorted Soft Drinks & Iced Tea
Add BBQ Ribs for \$5 Per Person

THE PICATINNY LUNCH

\$15 PER PERSON - MON-FRI 10AM-2PM

CAC CARD REQUIRED - NO ROOM FEE

Choice of 2:

Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Macaroni Salad

Choice of 2:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Roast Beef, Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollantini, Baked Ziti, Penne Primavera, Penne Vodka, Rigatoni Pomodoro

Served with Chef's Choice of Potato, Seasonal Vegetable and Dessert with Coffee, Tea and Soda

Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional Delivery Fee for Offsite Catering..

SPECIALTY STATIONS

SERVED FOR 1.5 HOURS | 3 STATION MINIMUM | 50 GUEST MINIMUM

MASHED POTATO STATION

\$8 PER PERSON

Oven-Roasted Yukon Gold Mashed Potato, Sour Cream, Diced Cooked Bacon, Sliced Scallion, Shredded Cheddar Cheese, Guacamole

FLATBREAD PIZZA STATION

\$8 PER PERSON

Assortment of White, Margarita, Plain, Buffalo Chicken, and Veggie Flatbreads

FRIED POTATO STATION

\$8 PER PERSON

Choice of 3: Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries, Hash Browns, Tater Tots
Served with Cheese Sauce, Chili & Brown Gravy

PASTA STATION

\$9 PER PERSON - ATTENDANT OPTIONAL \$100

Choice of 2: Penne, Tri-Color Cheese Tortellini, Farfalle, Fusilli, Rigatoni, Capellini, Linguine, Spaghetti

Choice of 2: Pomodoro, Marinara, Alfredo, Carbonara, Basil Pesto, Roasted Garlic Oil, Bolognese, Vodka Sauce
Served with Toasted Garlic Bread

ORIENTAL WOK STATION

\$12 PER PERSON - ATTENDANT REQUIRED \$50

Assorted Oriental Vegetables, Marinated Chicken, Bamboo Shoots, Water Chestnuts, Hoisin Sauce & Sesame-Teriyaki Sauce
Vegetable-Fried Rice & Chow Mein Noodles

Add Beef for Additional \$2 Per Person
Add Shrimp for Additional \$3 Per Person

SLIDER STATION

\$10 PER PERSON

Choice of 2: Assorted Chicken, Kobe Beef, Pulled Pork, or Hot Dog Sliders with an Assortment of Toppings and Cheeses
Served with Coleslaw and Potato Salad

TACO STATION

\$10 PER PERSON

Warm Crisp-Fried & Soft Flour Tortillas, Seasoned Ground Beef, Boneless Chicken Breast Strips, Jack & Cheddar Cheeses, Lettuce, Diced Onion & Tomato, Fresh-Made Guacamole & Sour Cream

ULTIMATE COFFEE STATION

\$11 PER PERSON - 2 ATTENDANTS INCLUDED
100 PERSON MINIMUM

Espresso, Cappuccino, Latte, Mocha, Macchiato, Americanos as well as organic hot teas, chai lattes, steamers, hot cider & hot chocolate
Flavored syrups, dark/white chocolate sauce, toppings, and assorted milk products

SIZZLIN' FAJITAS STATION

\$9 PER PERSON

Grilled Strips of Marinated Beef or Chicken, Sautéed Peppers & Onions, Warm Flour Tortillas
Guacamole, Sour Cream, Salsa and Shredded Jack Cheese

KABOB STATION

\$10 PER PERSON

Select Two Skewers: Chicken, Beef, Roasted Vegetable Assortment, *Served With Vegetable Rice Pilaf & Assorted Dipping Sauces*
Shrimp Skewer Add \$3 Per Person

ANTIPASTO STATION

\$12 PER PERSON

Assorted Meats and Cheeses, Select Crackers and Toast Points, Pasta Salad, Grilled Veggies, Select Olives, Sun-dried Tomatoes and Mediterranean Hummus

SUSHI STATION

\$12 PER PERSON

California Rolls, Assorted Sushi & Sashimi
Pickled Ginger & Daikon, Wasabi Mustard
Soy & Teriyaki Dipping Sauces

CHILLED SEAFOOD & RAW BAR

MARKET PRICE \$35.00-\$50.00 PER PERSON
BASED ON 5 PIECES PER PERSON

Alaskan King Crab Legs, Herb-Poached Jumbo Shrimp, East & West Coast Oysters on the Half Shell, Middle Neck Clams on the Half Shell, Tomato-Horseradish Cocktail Mignonette & Remoulade Sauces with Fresh Lemon Wedges

Prices are subject to a 20% Service Charge & 3% Administrative Fee,
Additional Delivery Fee for Offsite Catering.

PLATED DINNERS

PARTIES OF 50 OR LESS ADD \$350 ROOM FEE | PARTIES OF 15 OR LESS ADD \$450 ROOM FEE

STARTERS

INCLUDED IN ENTREE

Choice of 1:

Baby Leaf Spinach Salad with Bacon Vinaigrette, Mixed Greens & Seasonal Vegetables with Creamy Garlic & Herb Dressing, Classic Caesar Salad with Shaved Parmesan & Croutons

ENTREES

PRE-SELECT UP TO 2 ADD ADDITIONAL FOR \$100

Cheese Tortellini or Penne Primavera

Alfredo or Tomato Marinara, Fresh Seasonal Vegetables

\$33.95 per person

Penne with Grilled Chicken Breast Strips

Baby Spinach, Sun-Dried Tomatoes, Garlic Chips, Olive Oil

\$34.95 per person

Baked Lemon Sole Filet

Sautéed Baby Spinach, Browned Garlic & White Wine Lemon Butter

\$34.95 per person

Grilled Atlantic Salmon

Sun-Dried Tomato Pesto Cream

\$34.95 per person

Herb-Crusted Filet of Salmon

Citrus Beurre Blanc

\$34.95 per person

Grilled Balsamic-Marinated Breast of Chicken

Fresh Basil, Plum Tomatoes, Portobello Mushrooms, Garlic & Balsamic Vinaigrette

\$34.95 per person

Sliced Flank Steak Oreganato

Caramelized Onions, Wild Mushrooms

\$36.95 per person

Grilled 8-Ounce Sirloin Steak

Chipotle Demi-Glace, Crisp Onion Straws

\$36.95 per person

Served with Chef's selection of bread, potato, and seasonal vegetable, where appropriate

DESSERTS

\$3 PER PERSON

Select 1:

Chocolate Mousse Cake with Caramel Sauce & Fresh Whipped Cream, Traditional Carrot Cake with Cream Cheese Frosting, New York-Style Cheesecake with Fresh Berry Coulis, Choice of One: Vanilla, Chocolate, or Strawberry Ice Cream with Fresh Whipped Cream

Assorted Soft Drinks & Iced Tea, Freshly Brewed Coffee & a Selection of Teas

**Add Warm Molten Chocolate Cake with Vanilla Ice Cream & Chocolate Sauce
\$4 Per Person**



ADDITIONAL BEVERAGE OPTIONS ON FINAL PAGE OF MENU

Here 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.

Please alert our Catering Manager at time of event planning of any food allergies or dietary needs. This will allow us to accommodate in a timely manner.
We do not charge tax!
Prices are subject to a 20% Service Charge and Delivery Fee for Offsite Catering.

HOT BUFFET OPTIONS

PARTIES OF 50 OR LESS ADD \$350 ROOM FEE | PARTIES OF 15 OR LESS ADD \$450 ROOM FEE

THE TRADITIONAL

\$27.95 PER PERSON

Choice of 2:

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw

Choice of 3:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Carved Roast Beef, Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollatini, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Coffee, Tea, & Soda

Choice of 1: Additional \$3 Per Person

Assorted Cookies, NY Cheesecake, Carrot Cake, or Chocolate Cake

THE PREMIUM

\$29.95 PER PERSON

Choice of 3: Salads & Cold Platters

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Mozzarella & Tomato Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Antipasto Salad

Choice of 3: Entrees

Chicken Parmigiana, Breaded Chicken Milanese, Chicken Française, Chicken Marsala, Grilled Bruschetta Chicken with Balsamic Glaze, Chicken Marsala, Veal Marsala, Sausage & Peppers, Herb Roasted Pork Loin with Rosemary-Thyme Jus, Carved Roast Beef, Baked Ham, Turkey or Marinated Flank Steak Teriyaki, Baked Filet of Flounder with white wine Garlic and Herbs, Grilled Salmon with Sundried Tomato Cream Sauce, Eggplant Rollatini, Penne alla Vodka, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Coffee, Tea, & Soda

Choice of 1: Additional \$3 Per Person

Assorted Cookies, NY Cheesecake, Carrot Cake, Chocolate Cake, Peanut Butter Pie, Choice of Vanilla or Chocolate Ice Cream

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!



Here 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.

*Please alert our Catering Manager at time of event planning of any food allergies or dietary needs.

This will allow us to accommodate in a timely manner.*

Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional Delivery Fee for Offsite Catering.

THEMED DINNER BUFFETS

PARTIES OF 50 OR LESS ADD \$300 ROOM FEE | PARTIES OF 15 OR LESS ADD \$400 ROOM FEE

SWEET 16

\$23.95 PER PERSON

Choice of 2: Starters & Snacks

Assorted Snack Mixes, Chips & Dip or Salsa, Popcorn Bowl, Bruschetta, Caesar Salad, Mixed Greens Salad with Balsamic Vinaigrette

Choice of 5: Entrees

Baked Ziti, Penne Marinara, Penne with Garlic and Butter, French Fries, Onion Rings, Macaroni and Cheese, Toasted or Steamed Ravioli with Grated Parmesan Cheese & Marinara Sauce, Hot dogs, Chicken Fingers, Disco Fries, French Bread Pizza, Buffalo-Style Chicken Fingers, Mozzarella Sticks, Assorted Finger Sandwiches

Assorted Soft Drinks & Iced Tea

THE SPORTS BANQUET

\$22.95 PER PERSON | 50 GUEST MINIMUM
AVAILABLE MONDAY - THURSDAY

Mixed Greens Salad with House Vinaigrette or Caesar Salad, Penne alla Vodka, Boneless Chicken Bruschetta, Sausage & Peppers & Carved Roast Beef

Served with Seasonal Vegetables & Basket of Dinner Rolls

Fresh Baked Cookies, Assorted Soft Drinks & Iced Tea

OKTOBERFEST

\$38.95 PER PERSON

Choice of 2: Salads & Cold Platters

Wursts, Sausages & Pates with Pickles Onions, Cornichons & Whole Grain Mustard, Cold Potato Salad with Onions, Bacon & Red Wine Vinaigrette Chopped Romaine & Iceberg Salad with Blue Cheese, Crisp Bacon & Tomatoes, Tomato, Goat Cheese & Sliced Red Onion Soup, Hot Potato, Leek & Bacon Puree With Sour Cream & Chives

Choice of 3: Entrees

Oven-Roasted Barded Loin of Pork with Braised Red Cabbage & Simmered Apples, Oven-Braised Chicken with Black Forest Mushroom Ragout Sauerbraten with Cauliflower, Broccoli & Carrots Weisswurst in Braised Onion Broth, Skillet-Poached Roulade of Flounder with Cabbage, Bacon & Onion, Roasted Salmon Filets with Peppers, Onions, Mushrooms & Tomatoes Wiener Schnitzel With Herbed Spaetzle & A Roasted Garlic-Shallot Reduction, Pan-Fried Egg-Battered Boneless Breast of Chicken with Potatoes & Seasonal Vegetable Medley

Served with Traditional-Style Potato Pancakes with Apple Sauce & Sour Cream, Braised Cabbage, Warm German-Style Potato Salad, Hard-Crust German-Style Breads

Soft Drinks & Iced Tea

Freshly Brewed Coffee & a Selection of Teas

Dessert: \$3 per person

Chocolate-Covered Pretzels, Hazelnut Torte, Black Forest Torte

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 TIME OF BOOKING SO WE CAN ACCOMMODATE IN A TIMELY MANNER.



Here 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.

*Please alert our Catering Manager at time of event planning of any food allergies or dietary needs.

This will allow us to accommodate in a timely manner.*

Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional Delivery Fee for Offsite Catering..

HORS D' OEUVRES & EXTRAS

\$200 ROOM FEE IF NOT COMBINED WITH A BUFFET OR PLATED OPTION | EXTRAS AT THE CLUB ONLY

COLD HORS D' OEUVRES

SERVED FOR 1 HOUR

50 GUEST MINIMUM (THE CLUB)

25 GUEST MINIMUM (SAM ADAMS PUB)

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 & Pita Chips

HOT HORS D' OEUVRES

SERVED FOR 1 HOUR

50 GUEST MINIMUM (THE CLUB)

25 GUEST MINIMUM (SAM ADAMS PUB)

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

Choice of 3: \$8 per person

Choice of 5: \$10 per person

Choice of 7: \$12 per person

Choice of 9: \$15 per person

CARVING STATIONS

MUST BE ADDED TO BUFFET OR STATION PACKAGE

Choice of 1:

Baked Ham, Roasted Turkey, Roast Beef

\$9 per person

Choice of 1:

Oven-Roasted Prime Rib of Beef with Roasted Garlic Au Jus, Marinated Grilled Flank Steak, Herb-Roasted Boneless Pork Loin with Rosemary-Thyme Jus

\$10 per person

Choice of 1:

Rosemary-Scented High Country Lamb Leg with Dried Cranberries, Pearl Onions, & Double-Reduced Lamb Stock, Sliced Filet Mignon served with Horseradish Cream Sauce

\$11 per person

EXTRAS

MUST BE ADDED TO BUFFET OR STATION PACKAGE

Assorted Sliced Seasonal Fresh Fruit

\$2 per person

Seasonal Vegetable Crudit s

Smoked Tomato Aioli & Blue Cheese Dipping Sauce

\$2 per person

International Cheeses with Assorted Crackers

\$3 per person

International Cheeses with Assorted Crackers & Vegetable Crudit s

\$4.50 per person

SWEETS

Chocolate Fountain

Chocolate Fondue Fountain with Cookies, Pretzels, & Seasonal Fruit for Dipping

\$9 per person

Ice Cream Sundae Bar

Vanilla Bean, Chocolate, & Strawberry Ice Cream
Chocolate Chips, Sprinkles, Chocolate Sauce, Caramel Sauce,
Chopped M&Ms, Chopped Oreo Cookies, Fresh Whipped
Cream, Maraschino Cherries

\$8 per person

Candy Table: Choice of 10

Snickers, Milky Way, Crunch Bars, M&M, Peanut M&M,
Butterfingers, Starburst, Skittles, Sour Patch Kids, Jolly
Ranchers, Nerds, Air Heads, Twizzlers, Kit Kat, Reese's Pieces,
Assorted Jelly Beans, Tootsie Rolls, Blow Pops, Gummy
Bears, Gummy Worms, Smarties, Rock Candy Lollipops,
Assorted Hard Candy

\$5.50 Per Person

Themed Colored Candy Bar - Market Price

Viennese Table: Choice of 7

Chocolate Chip Brownies, NY Cheese Cake, Carrot Cake,
Chocolate Mousse Cake, Tiramisu, Triple Chocolate Layer
Cake, Red Velvet Cake, Apple Pie, Pumpkin Pie, Pecan Pie,
Peanut butter Pie, Key Lime Pie, Assorted Italian Pastries,
Assorted Cupcake Tower, Chocolate Chip Cookies, Oatmeal
Raisin Cookies, Butter Cookies, Fresh Fruit Platter
(75 person minimum)

\$11 per person

CONFERENCE & BEVERAGE SERVICE

CONFERENCE SERVICE

MINIMUM 48 HOURS NOTICE \$325 FIRST 2.5 HOURS
\$100 EACH ADDITIONAL HOUR UP TO 8 HOURS

Morning Assorted Mini-Muffins, Coffee & Tea
Afternoon Service includes Soda & Cookies

Mini Pastry	\$3 Per Person
Orange Juice	\$2 Per Person
Coffee & Tea Refill	\$2.75 Per Person
Bagels w/Spreads	\$3.50 Per Person
Fruit Punch	\$2 Per Person
Assorted Whole Fruit	\$1.75 Per Person
Cookies (2)	\$3 Per Person
Croissant	\$3 Per Person
Milk	\$2 Per Person
Cold Cereal	\$2 Per Person
Soda	\$2.50 Per Person
Bottled Water	\$2 Per Person

BEVERAGE SERVICE

Domestic Beer Draft	\$5
Imported Beer Draft	\$6
Domestic Beer Bottle	\$5
Imported Beer Bottle	\$6
Non-Alcoholic Beer	\$6
Mixed Drinks	\$9
Wine by the Glass	\$8
Soda Pitcher	\$10
Wine Bottle	\$17
Champagne Bottle	\$17
Mimosa Station	\$75
Sangria Station	\$75
¼ Keg of Beer	TBD
½ Keg Beer	TBD
Tap Handle Deposit	\$25

THE OPEN BAR

First Hour - \$11 Per Person
Each Additional Hour - \$7 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

Non-Refundable Deposit	\$600
Linen Fee	\$2 per person
Bartender Fee	\$75 (per 100 guests)
Bar Setup Fee	\$50
Keg Service Fee	\$75
Dessert Service	\$50
DIY Candy Bar	\$100
DIY Dessert Table (8 items)	\$175
Firepit Package	\$350
Gaming Package	\$150
Audio Visual Package	\$175
Additional Hour	\$500
Valet Parking	Pricing Available
Uplighting Package	Pricing Available



**LOOKING FOR SOMETHING SPECIFIC?
GIVE US A CALL - YOUR SPECIAL DAY IS
COMPLETELY CUSTOMIZABLE!**

The *Club* At Picatinny

121 BUFFINGTON ROAD
PICATINNY ARSENAL
DOVER, NJ 07806

973 - 724 - 2582

USARMY.THECLUBPICA@ARMY.MIL

**Here at The Club at Picatinny, the safety of our clients and staff is our #1 priority.
We reserve the right to refuse service to anyone we suspect to be
under legal drinking age or over their consumption capacity.
Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional
Delivery Fee for Offsite Catering.**