



JBLE-FORT EUSTIS *Catering Guide*



The Fort Eustis Club, 2123 Pershing Avenue, Fort Eustis, Virginia 23604
(757) 878-5700 | azeb.awake@us.af.mil

OFFICE HOURS
 Tuesday–Friday • 9am–5pm
Appointments Required

EVENT DURATIONS

SEATED LUNCHEON
 —3 hr—

SEATED DINNER
 —4 hr—

COCKTAIL RECEPTION
 —3 hr—

ROOM FEES & REVENUE MINIMUMS

BALLROOM
 —\$1,200—

LG. ROOM
 —\$1,000—

SM. ROOM
 —\$500—

BALLROOM REVENUE MIN.
 —\$6,000—
 (150 guests)

LG. ROOM REVENUE MIN.
 —\$3,500—

SM. ROOM REVENUE MIN.
 —\$1,500—

*Plus 20% service charge

BOOKING TIMETABLE

Initial deposit due at time of booking. Event details (menu, guest count estimate, etc.) and final payment (including any changes of event details) due two (2) weeks prior to event.

RESERVATION POLICY (DEPOSITS & REFUNDS)

A \$500 deposit is required at the time of booking and will be applied to your final bill. Deposits are refundable if canceled within five (5) business days of booking. After five (5) days, deposits will be non-refundable but can be applied towards future events if the original booking is canceled.

PRICING & SERVICE CHARGE

All food and beverage items will be assessed a 20% service charge (30% on Sundays, Mondays, and holidays.) Prices and menus are subject to change due to changing market conditions and minimum order. Five Star Catering must provide all food and beverages (exceptions are made for specialty cakes that must come from a commercial bakery).

BAR SERVICE

We offer both hosted bar and cash bar options. A \$400 set up fee is required to open the bar. No minimum purchase is required. Upon request, we will order specialty wines, beer, and liquors for your event.

PLEASE NOTE

All special orders will be paid in full in advance and leftover quantities become part of the Club inventory. Appropriate fees will be assessed when the guest count or the revenue minimum is not met.

Drinks

ICED TEA (gal.)	—\$18.95—	ORANGE JUICE (gal.)	—\$18.95—	TOMATO JUICE (indiv.)	—\$2—
DECAF COFFEE		FRUIT PUNCH (gal.)	—\$18.95—	V8 JUICE (indiv.)	—\$2—
pot — \$9.95		LEMONADE (gal.)	—\$18.95—	MILK (indiv.)	—\$2—
gal. — \$20.95		HOT CHOCOLATE (gal.)	—\$18.95—	SODA (per can)	—\$2—
ORANGE JUICE				WATER (16 oz. bottle)	—\$2—
indiv. — \$2					
gal. — \$18.95					

Alcohol

GUESTS MUST BE 21+ YEARS OLD TO PURCHASE ALCOHOL

CHAMPAGNE (bottle)	—\$20.95—	ORANGE SHERBET PUNCH (gal.)	—\$28.95—	HOSTED/CASH BAR (per drink)
CHAMPAGNE PUNCH (gal.)	—\$36.95—	HOUSE WINE (bottle)	—\$24.95—	specialty drinks — \$12
				beer — \$7
				house wine — \$8
				standard brands — \$10
				premium brands — \$12
				cordials & cognacs — \$10–\$12



Breakfast Buffet

MINIMUM 50 PEOPLE, SERVED FOR 1 HOUR • ADDT'L MEAT \$2.50/PERSON

CONTINENTAL

—\$20.95—

assorted danishes, assorted muffins, assorted pastries, cut fruit tray, coffee, decaf coffee, hot tea, assorted juices

FORT EUSTIS

—\$22.95—

scrambled eggs, choice of bacon or sausage, hash-browned potatoes, cheese grits, assorted cereals with milk, homemade biscuits with gravy, butter, assorted jams, orange juice

THE CLUB

—\$22.95—

scrambled eggs, choice of bacon or sausage, hash-browned potatoes, homemade biscuits with gravy, butter, assorted jams & preserves, orange juice, coffee, decaf coffee, tea

YORKTOWN

—\$25.95—

scrambled eggs, french toast & pancakes with maple syrup, choice of bacon or sausage, buttermilk biscuits with country gravy, fresh cut fruit bowl, butter, assorted jams & preserves, orange juice, coffee, decaf coffee, tea

COASTAL VIRGINIA

—\$26.95—

scrambled eggs, bacon, sausage, Virginia baked ham, creamy cheese grits, hash-browned potatoes, blueberry pancakes with maple syrup, assorted breakfast pastries, fresh cut fruit bowl, orange juice, coffee, decaf coffee, tea



Cold Plated Lunch

SALADS SERVED WITH CHOICE OF ROLLS OR BREAD STICKS & BUTTER
SPLIT MENU FEE (+1 MEAL CHOICE) \$2.50/PERSON

CAESAR OR MIXED GREEN SALAD  —\$13.95—	THE CLUB BLT —\$20.95—
with creamy Italian dressing	thick-cut bacon, iceberg lettuce, sliced tomato on a toasted white bread with Dijon mayonnaise
+ grilled chicken breast (4 oz.) — \$20.95	
+ grilled shrimp (4 pcs.) — \$22.95	
+ baked Atlantic salmon fillet (6 oz.) — \$25.95	
CHEF SALAD —\$18.95—	THE FRENCH DIP WRAP —\$20.95—
fresh mixed greens, diced chicken, bacon, cheddar cheese, tomatoes, cucumbers, red onions, chopped egg	shaved roast beef with Gruyere cheese, tomatoes, fried onions, peppercorn mayonnaise in a honey wheat tortilla, served with au jus
MEDITERRANEAN SALAD  —\$20.95—	DELI SANDWICH —\$22.95—
fresh mixed greens, romaine lettuce, diced tomatoes, banana peppers, red onion, artichoke hearts, feta cheese, croutons, balsamic-herb vinaigrette, served with bread sticks or roll & butter	choice of shaved roast beef, turkey, or ham with Swiss or American cheese, lettuce, tomato, red onion, mayonnaise, mustard on a soft potato roll, served with choice of potato salad, pasta salad, or chips & pickle spear
+ grilled chicken breast (4 oz.) — \$22.95	
+ grilled shrimp (4 pcs.) — \$25.95	
+ baked Atlantic salmon fillet (6 oz.) — \$27.95	
	SHRIMP SALAD CROISSANT —\$25.95—

Hot Plated Lunch

INCLUDES HOUSE SALAD, SEASONED VEGETABLES, & CHOICE OF ROASTED YUKON GOLD POTATOES, WHIPPED POTATOES, RICE PILAF, WHITE RICE, WILD RICE, OR TOMATO-BASIL COUSCOUS
SPLIT MENU FEE (+1 MEAL CHOICE) \$3.50/PERSON • ADD DESSERT \$5.95/PERSON

STUFFED PORTOBELLO MUSHROOM  —\$20.95—	DRY BARBECUE-RUBBED ROASTED PORK LOIN —\$26.95—
stuffed with fennel, onions, cream cheese, served with a sweet balsamic glaze	seasoned with a smokey blend of spices, slow roasted, served with a coarse ground mustard sauce
BRAISED SIRLOIN TIPS —\$25.95—	BAKED GARLIC-PEPPERED ATLANTIC SALMON FILLET (6 oz.) —\$29.95—
tender choice cubes braised in a savory red wine sauce with mushrooms, onions, peppers, served over white rice	served with creamed Parmesan potatoes & a lemon-dill Hollandaise sauce
COLONIAL CHICKEN BREAST —\$26.95—	CHESAPEAKE BAY CRAB CAKES —\$30.95—
broiled boneless chicken breast on top of shaved Smithfield ham, smothered with creamy mushroom sauce	blue crab seasoned & dusted with Panko bread crumbs, fried & served with roasted potato hash & sweet "pickled pepper" tartar sauce
GOLDEN POTATO-CRUSTED CHICKEN BREAST —\$26.95—	
boneless chicken breast fried crusted with ground crispy potatoes, drizzled with sour cream, topped with chopped bacon, chives, diced tomatoes	

Lunch Buffet

CHOICE OF 1 SALAD, 1 STARCH, 1 VEGETABLE, INCLUDES ROLLS & BUTTER

BEVERAGES INCLUDE COFFEE, DECAF COFFEE, ICED TEA • MINIMUM 50 PEOPLE, SERVED FOR 1 HOUR

ADD DESSERT \$2.95/PERSON • DAILY PRIVATE HOUSE MENU BUFFET (INCLUSIVE) \$25

PRIVATE PARTY GOING THROUGH LUNCH BUFFET (INCLUSIVE) \$20

1 ENTRÉE

—\$22.95—

SALADS *choose 1*

tossed Caesar • tossed mixed greens • pesto pasta • mustard potato • red bliss potato • tomato, onion, basil, & mozzarella

STARCHES *choose 1*

scalloped potatoes • roasted red bliss potatoes • whipped potatoes • macaroni & cheese • steamed white rice • wild & white rice blend • rice pilaf • fried rice • tomato-basil couscous • corn bread stuffing

2 ENTRÉE

—\$24.95—

VEGETABLES *choose 1*

seasoned green beans • creamed spinach • sweet buttered corn • peas & pearl onions • collard greens • mixed garden vegetables • steamed broccoli

ENTRÉES

barbecued chicken (wet/dry rubbed) • chicken stir fry • fried chicken • baked herb chicken • roasted turkey with gravy • baked Virginia ham • spaghetti with marinara sauce • cheese & vegetable tortellini in Alfredo sauce • beef lasagna • sliced roast beef • braised sirloin tips with mushrooms • roasted pork loin with Dijon demi-glace



Pasta Bar

\$50 STATION ATTENDANT FEE PER 50 PEOPLE • MINIMUM 50 GUESTS • \$35.95/PERSON
COOKED TO YOUR SPECIFICATIONS • ADDT'L ITEMS AVAILABLE (PRICED UPON REQUEST)

INCLUDES ALL OF THE FOLLOWING:

PASTA

spaghetti, spiral, penne

SAUCES

pesto, Alfredo, marinara

TOPPINGS

tomatoes, onions, mushrooms, black olives,
green peppers, Parmesan cheese,
chicken (+\$2.95) shrimp (+\$3.95)

GARLIC BREAD STICKS

Plated Dinners

INCLUDES HOUSE SALAD, SEASONED VEGETABLES, & CHOICE OF ROASTED YUKON GOLD POTATOES, WHIPPED POTATOES, RICE PILAF, WHITE RICE, WILD RICE, OR TOMATO-BASIL COUSCOUS

<p>CHICKEN FLORENTINE —\$29.95— boneless chicken breast filled with creamy spinach, topped with Mornay sauce</p>	<p>ROASTED NEW YORK STRIP SIRLOIN (12 oz.) —\$41.95— Angus New York strip sirloin, cooked to medium, served with mushroom & Cabernet demi-glace</p>
<p>COLONIAL CHICKEN BREAST —\$29.95— broiled boneless chicken breast on top of shaved Smithfield ham, smothered with creamy mushroom sauce</p>	<p>BAKED ATLANTIC SALMON FILLET (7 oz.) —\$41.95— + stuffed with crab meat imperial, topped with lemon-dill hollandaise sauce — \$44.95</p>
<p>GOLDEN POTATO-CRUSTED CHICKEN BREAST —\$29.95— boneless chicken breast dusted with ground, crispy potatoes & fried, topped with sour cream, chopped bacon, chives, diced tomatoes</p>	<p>ROASTED BISTRO STEAK (8 oz.) —\$40.95— tender teres major steak roasted to medium & sliced, served with brandy-peppercorn sauce</p>
<p>ROASTED HALF CHICKEN (1 LB.) —\$30.95— choice of barbecue, lemon-pepper, Montreal seasoned, or Caribbean spiced</p>	<p>CHESAPEAKE BAY CRAB CAKES —\$46.95— topped with thinly sliced ham, "pickled pepper" tartar sauce</p>
<p>GRILLED "FRENCHED" THICK-CUT PORK CHOP (8 oz.) —\$31.95— Dijon mustard cream sauce, grilled sweet onions</p>	

Dinner Buffet

CHOICE OF 2 SALADS, 2 STARCHES, 2 VEGETABLES, INCLUDES ROLLS & BUTTER
BEVERAGES INCLUDE COFFEE, DECAF COFFEE, ICED TEA • MINIMUM 50 PEOPLE, SERVED FOR 1 HOUR

1 ENTRÉE
—\$37.95—

2 ENTRÉE
—\$42.95—

3 ENTRÉE
—\$45.95—

SALADS *choose 2*
chilled cucumber • tossed • pesto pasta • mustard potato • tomato, onion, basil, & mozzarella

STARCHES *choose 2*
steamed parsley potatoes • scalloped potatoes • mashed potatoes • roasted red bliss potatoes • seasoned wedge fries • macaroni & cheese • steamed white rice • wild rice blend • rice pilaf • fried rice • corn bread stuffing

VEGETABLES *choose 2*
5 vegetable blend • mixed garden vegetables • seasoned green beans • buttered corn • steamed baby carrots • steamed broccoli • peas & pearl onions

ENTRÉES
herb roasted chicken • barbecued chicken (wet or dry rubbed) • fried chicken • chicken breast (fried or grilled) with mushroom gravy • bourbon chicken • turkey pot roast • sliced roast beef with Au Jus • braised beef tips & mushrooms with red wine gravy & spiral noodles • Asian beef & broccoli • rosemary pork loin with Dijon demi-glace • spaghetti with meat sauce



Wedding Packages

WEDDING PACKAGES ARE ADD-ONS TO ANY PLATED OR BUFFET MEAL, PRICED PER GUEST • CAKE CUTTING \$1/PERSON

BASIC

—\$4.50—

server cake cutting
wedding party toast
2 cold or hot items

DELUXE

—\$5.50—

server cake cutting
wedding party toast
2 cold items
1 hot item

PREMIUM

—\$6.50—

server cake cutting
wedding party toast
3 cold items
1 hot item

COLD MENU

crudités with dip • cheese & crackers • fresh fruit tray •
deviled eggs • finger sandwiches

HOT MENU

mini vegetable egg rolls • mini vegetable lumpia • broccoli &
cheddar bites • sesame chicken tenders • breaded chicken
wings • Asian chicken satay • cocktail meatballs •

Conference Package

7AM-5PM

CONTINENTAL BREAKFAST & AFTERNOON SNACK CAN BE ADDED FOR \$15/PERSON
CONTINUOUS BEVERAGES SERVED THROUGHOUT DAY
LUNCH/DINNER IS AVAILABLE TO ADD TO PACKAGE FOR ADDT'L FEE

CONTINENTAL BREAKFAST

assorted fresh baked bagels, danishes, muffins, sweet butter, cream cheese, & fruit preserves, whole seasonal fruit, orange juice

AFTERNOON BREAK

chilled soft drinks, bottled water, chocolate chip cookies, brownies

BALLROOM

T LOUNGE

VICTORY ROOM

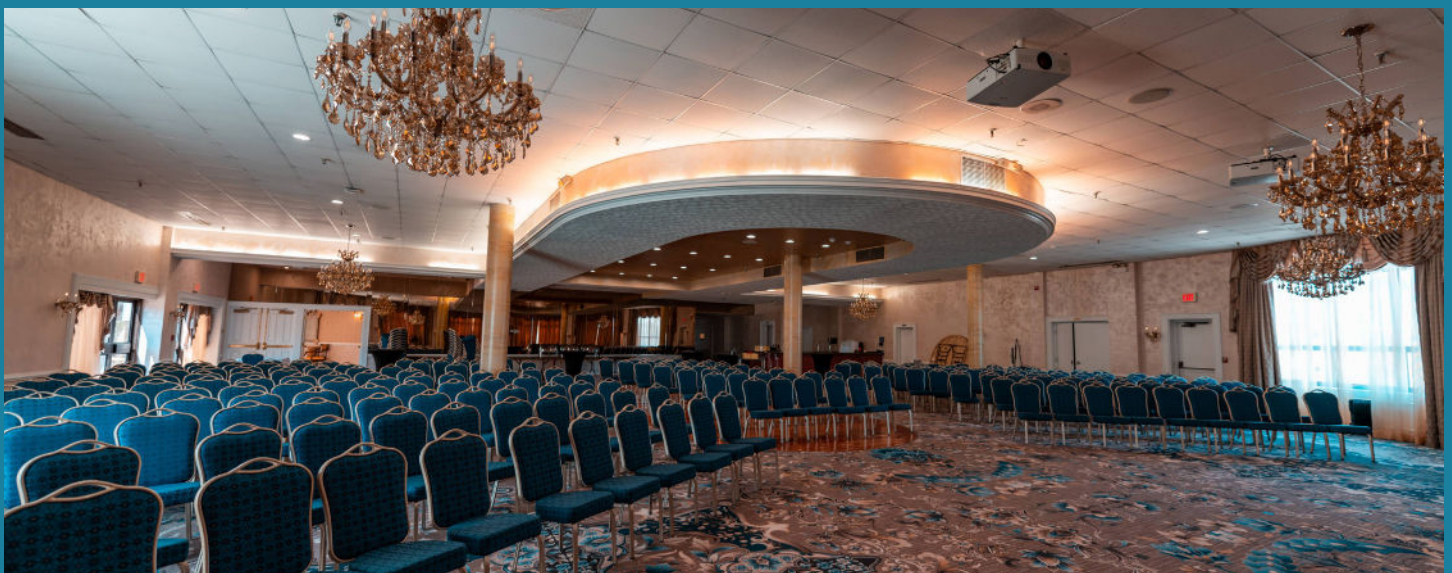
ABC ROOM

LAKESIDE

—\$500—

—\$1,800—

—\$1,500—





Holiday Buffet

CHOICE OF 1 SALAD, 2 STARCHES, 2 VEGETABLES, 2 ENTREES, 1 DESSERT, INCLUDES ROLLS & BUTTER
 FULL HOLIDAY DECOR SET UP WITH CENTER PIECES INCLUDED • BEVERAGES INCLUDE COFFEE, DECAF COFFEE, ICED TEA
 \$50 PER PERSON INCLUSIVE • ADDT'L ENTREE +\$3.95/PERSON • ADDT'L STARCH +\$1.95/PERSON
 ADDT'L VEGETABLE +\$1.95/PERSON • ADDT'L DESSERT +\$2.95/PERSON

SALADS *choose 1*

mixed green with Roma tomatoes, cucumbers, croutons, Parmesan peppercorn dressing • classic Caesar with Parmesan cheese, herb croutons, Caesar dressing

STARCHES *choose 2*

candied yams • roasted red bliss potato wedges • mashed potatoes • macaroni & cheese • Autumn rice pilaf • mashed potatoes • corn bread stuffing

VEGETABLES *choose 2*

southern green beans • steamed mixed vegetables • broccoli & cheese • steamed asparagus • buttered corn • steamed carrots • collard greens

ENTREES *choose 2*

rosemary pork loin with Dijon demi-glace • French roasted turkey with giblet gravy • apple cider glazed sliced Smithfield ham • chicken breast fillets (fried or grilled) with lemon-caper cream sauce • roast beef with Au jus • garlic-peppered salmon fillet with tomatoes, basil, mozzarella cheese

DESSERTS *choose 1*

spiced apple & cranberry cobbler with vanilla ice cream • peach & blackberry cobbler with vanilla ice cream • Ghirardelli chocolate brownies • cinnamon-apple pie • pecan pie • midnight mousse cake • pumpkin pie • sweet potato pie • assorted holiday cookies

Carving Station

SERVED WITH WARM ASSORTED HEARTH ROLLS & CONDIMENTS
 \$50 STATION ATTENDANT FEE PER 50 PEOPLE • PRICED PER PERSON

BAKED VIRGINIA HAM	—\$10.95—	TOP ROUND OF BEEF	—\$13.95—
ROAST TURKEY BREAST	—\$10.95—	STEAMSHIP ROUND OF BEEF	—\$18.95—
ROAST PORK LOIN	—\$11.95—		

Display Hors D'oeuvres

FOUNTAINS & SMALL SERVE 50 PEOPLE • LARGE SERVE 100 PEOPLE

CRUDITÉS

with dip
small — \$100
large — \$175

CHEESE & CRACKERS

small — \$125
large — \$195

FRESH FRUIT TRAY

small — \$125
large — \$195

SUBMARINE SANDWICH (3 FT.) — \$150—


WARM CHESAPEAKE CRAB DIP (SERVES 50) — \$225—
with pita chips

CHOCOLATE FONDUE FOUNTAIN  — \$250—
with cubed seasonal fruit

DELUXE CHOCOLATE FONDUE FOUNTAIN  — \$300—
with cubed seasonal fruit, pretzels, marshmallows, pound cake, biscotti

Cold Hors D'oeuvres

MINIMUM 50 PCS. PER ORDER • PRICED PER 50 PCS.

DEVILED EGGS	—\$125—	HAM SALAD BROCHETTES	—\$135—
FINGER SANDWICHES	—\$125—	CHICKEN SALAD BROCHETTES	—\$135—
WHITE BEAN BRUSCHETTA 	—\$125—	SHRIMP SALAD BROCHETTES	—\$195—
SHAVED COUNTRY HAM served on home-style biscuits	—\$125—	PEEL & EAT SHRIMP (per lb.)	—MP—
		JUMBO SHRIMP COCKTAIL	—MP—

Hot Hors D'oeuvres

MINIMUM 50 PCS. PER ORDER • PRICES PER 50 PCS.

COCKTAIL SMOKIES SAUSAGES (100 CT.)	—\$95—	BROCCOLI & CHEDDAR BITES 	—\$125—
MINI VEGETABLE EGG ROLLS 	—\$100—	ASIAN CHICKEN SATAY	—\$125—
MINI VEGETABLE LUMPIA 	—\$100—	BREADED CHICKEN WINGS hot or mild	—\$135—
POPCORN CHICKEN (100 CT.)	—\$100—	COCKTAIL MEATBALLS	—\$195—
SESAME CHICKEN TENDERS	—\$125—		
MINI QUICHES assorted	—\$125—		

À La Carte

PRICED PER DOZEN

DANISH mini — \$22.95 large — \$25.95		MUFFINS mini — \$22.95 large — \$25.95	
STREUSEL PASTRIES	—\$26.95—	BROWNIES double chocolate	—\$26.95—
FRESH BAKED SCONES	—\$26.95—	MINI QUICHE 5 dozen order min.	—\$18.95—
MINI CROISSANTS	—\$25.95—	FRESH FRUIT (indiv.) seasonal	—\$2.50—
MINI BAGELS assorted with cream cheese	—\$22.95—		
COOKIES assorted	—\$21.95—		

Snacks

ALL SNACKS SERVE 50

CHIPS + French onion dip — \$50 + tortilla chips with salsa — \$50	—\$25—	PEANUTS	—\$50—
POPCORN	—\$25—	COCKTAIL NUTS	—\$55—
PRETZELS	—\$35—	MINTS	—\$35—
PARTY MIX	—\$40—		

Desserts

N.Y. CHEESECAKE served with raspberry sauce	—\$5.95—	BROWNIES double chocolate	—\$5.95—
MOUSSE CUPS strawberry • chocolate	—\$5.95—	SHEET CAKE with logo	—MP—
CAKE old fashioned carrot • chocolate layer • German chocolate • Italian lemon cream	—\$5.95—	CHEF'S ASSORTED DESSERT STATION	—\$9.95—
TIRAMISU	—\$5.95—	COBBLER (PER PAN/SERVES 25) peach & blackberry • spiced apple served with vanilla ice cream	—\$150—
PECAN PIE	—\$5.95—		

Policies

All function arrangements must be processed through our catering office which is open Tuesday–Friday, 0900–1630. We strongly recommend appointments so we are able to spend the necessary amount of time to ensure your event is a success. Functions are scheduled for four (4) hours. Charges to extend the length of the function are based on the time and location of the event. Special functions may be contracted by members of all military branches & their dependents. Special functions may be contracted with official installation activities or organizations and with private organizations authorized to operate on the installation.

Persons signing a Club contract must understand that they are assuming responsibility and liability, for all cost relating to that event. Persons signing a Club contract, because they are the designated project person, should either have the authority to obligate funds, or have a responsible official for obligating funds to sign contract. All accounts are paid by VISA, MasterCard, American Express, cash, cashier’s check or money order. Deposits must be received at the time of the tentative booking date in order to confirm a reservation.

The \$500 deposit will be applied to the final bill. Cancellation of a function must be made with our catering office during business hours. All cancellations must be confirmed in writing. Cancellation of a function will result in a forfeit of the \$500 deposit.

The sponsor is responsible for the conduct of all guests. Particular care should be exercised with children to keep them from wandering throughout facility. No one under of 21 years of age is allowed to consume alcohol or utilize any bars. The sponsor is responsible for any damages to the facility during the contracted time by any of their attendees, employees or independent contractors under their control/hire. The Fort Eustis Club is not responsible for damage or loss of any merchandise or articles left at the facility prior to, during or following the event.

If the number of attendees or changes in function requirements, the Club may reassign the banquet rooms and/or apply a surcharge. Changes in room arrangements within 48 hours prior to a function may result in additional labor charges if the assigned room has been already set. To avoid any misunderstandings about party arrangements, all special function requirements and prices must be recorded on a contract, to include requests for decorations, podiums, microphone, etc. Only the designated point of contact is authorized to make changes to the contract.

A 20% service charge is applied to all contracts for events scheduled Tuesday through Saturday. An additional 30% service charge is assessed for events scheduled on Sunday, Monday, or holidays. Prices quoted are valid as of the date of contract with deposit and subject to change within major market fluctuations. Prices for functions booked more than 30 days in advance may be changed to correspond with revised price lists. The sponsor will be notified if a change occurs. All contracts must have final guarantee numbers and final payment fourteen (14) days prior to event date. Once given, guarantees may not be reduced. In the event guarantees are not received, the original estimate number attending is taken as guarantee. However, this will very seldom affect personal functions. When an official function not previously anticipated conflicts with prior arrangements, the personal function will be furnished the best available alternate day or location.

The guest list (Entry Access List) must be turned into the visitor center no later than two (2) weeks prior to the event for guests without military ID.

