



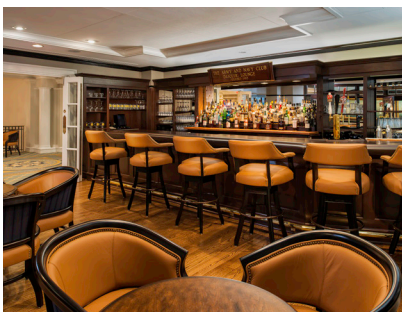
THE ARMY AND NAVY CLUB
PRIVATE CATERING



Impeccable Service.
Exceptional Menus.
Historic Location.

THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE



WELCOME

Since its beginning, The Army and Navy Club has been the home away from home for the most illustrious names in America's political and military history. Many familiar faces from the pages of history books line the grand halls of the Club, where honor and achievement are proud traditions.

The Army and Navy Club is a private, not for profit Club that provides a wide range of hospitality to its members and their guests in an atmosphere of timeless elegance. The Club maintains the high standards demanded by the customs of its rich military traditions. It is valued by its members as a showplace of camaraderie, prestige, and tradition that provides exceptional hospitality.

LOCATION

The Army and Navy Club is located in the heart of Washington, DC. The Club has a prime location; just one block away from the White House and within close walking distance of museums, memorials and monuments. The Club offers convenient valet parking and is located within 1,000 feet of two Metro stations, Farragut North and Farragut West.

ACCOMMODATIONS

The Army Navy Club features 32 elegant hotel rooms. All rooms feature complimentary wireless internet, flat screen televisions, Aveda products, deluxe cotton sheets, in-room coffee makers, complimentary breakfast and the morning paper. For pricing and information, please contact our Front Desk at 202-628-8400 or frontdesk@armynavyclub.org

BANQUET ROOM FEATURES

The Army Navy Club features four event spaces on the second floor and three event spaces on the first floor that accommodate any size party or meeting perfectly. The rooms offer elegant décor in an historical atmosphere. All banquet rooms include the use of the Club's tables, chairs, linens, china, bud vases, and votive candles. Meetings will receive ANC notepads and pens. The Club has a wide variety of audio-visual equipment available for rental, and all spaces feature complimentary wireless internet.

FOOD & BEVERAGE

All food and beverage must be purchased from the Club, with the exception of specialty cakes or bakery items, which are subject to a plating and service fee. Non-consumed food and beverage may not be removed from the premises.

EVENT PLANNING

Menu and setup details are required 14 days prior to your event. Finalized details will be included in a Banquet Event Order and provided to you for approval. Please select the same menu for all guests, not including those with dietary restrictions or allergies. If the guaranteed number of guests is 13 or more, a choice of two entrées may be selected. If offering a choice of two entrees, the higher entrée price will be charged for all guests. You are responsible for providing place cards indicating the entrée selection for each guest. If place cards are not provided, additional fees apply. Choice entrée counts are due with your guarantee.

GUARANTEE

The final guaranteed number of guests is due by noon, three (3) business days (Monday through Friday, excluding holidays) prior to your event. Charges will be billed on the guaranteed number of guests or actual number of guests attending, whichever is greater.

IMPORTANT NOTES

Dress Code – Gentlemen are required to wear a coat and necktie or a suit. Ladies' attire should be of comparable degree of formality. Short sleeved uniform or other uniform not requiring coat or tie may be worn in the Club when it is the prescribed uniform of the day by the respective military services.

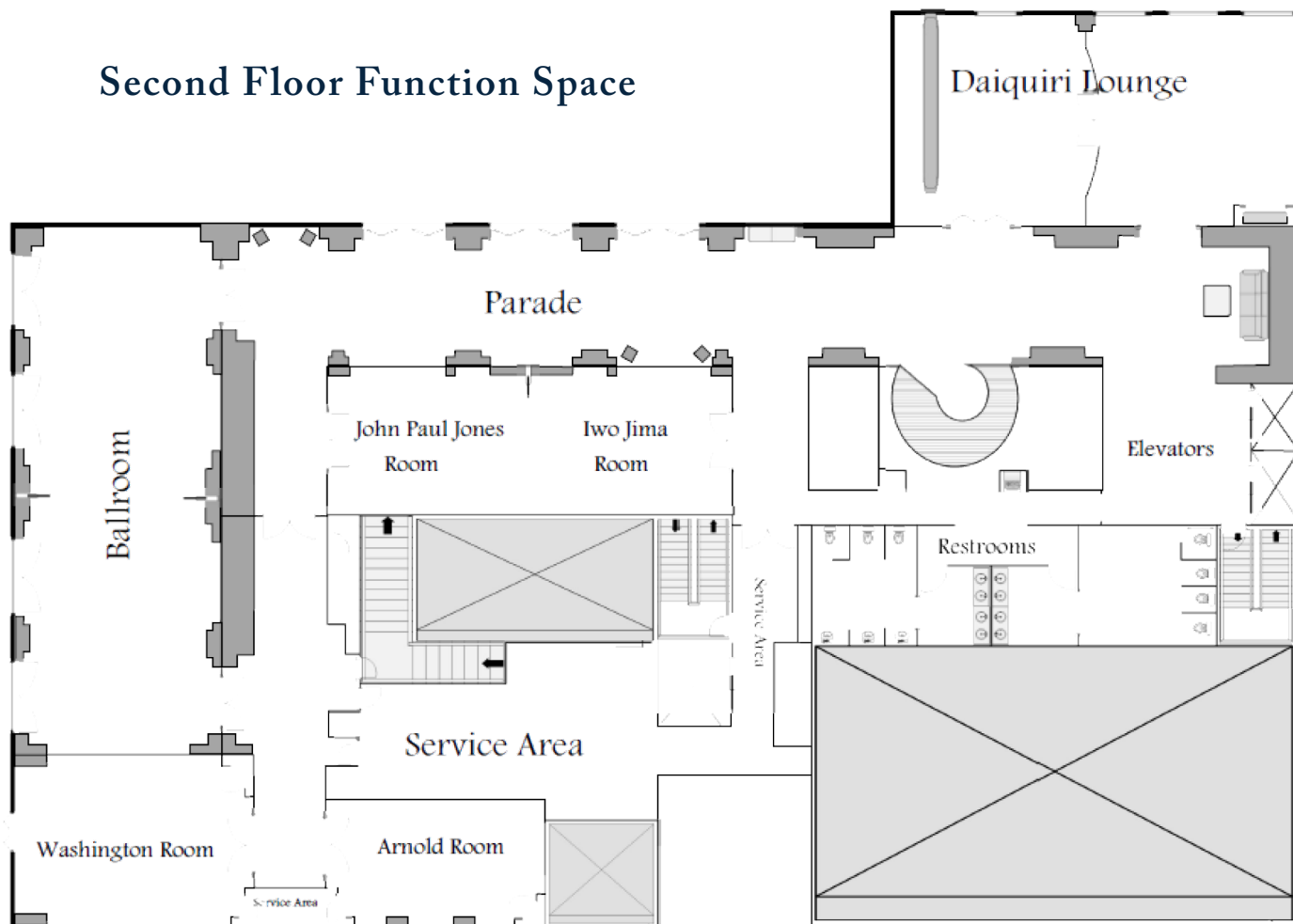
Valet Parking – Valet parking service is available and billed at current rates. Charges can be added to your final invoice or guests may pay on their own.

Outside Vendors – You are welcome to secure vendors to provide services for your event. Access to the function space is not guaranteed for more than 2 hours prior to the event. All vendors are required to enter and exit through the loading dock on I Street and must adhere to the policies of the Club, including the dress code.

THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Second Floor Function Space



Banquet Rooms	Dimensions	Total Square Feet	Rounds (No A/V)	Reception	Theater	Classroom	Conference	U Shape	Hollow Rectangle
Ballroom	21'x58'x17'7"	1218	100	120	120	60	50	44	54
Washington Room	18'x26'x8'3"	468	40	40	45	18	20	18	22
Arnold Room	13.5'x25'x8'3"	337	20	25	20	15	16	12	14
John Paul Jones/ Iwo Jima Room	15'x44'x8'4"	660	50	50	70	48	34	28	34

** Food & Beverage selections and A/V rental may impact the capacity of the room. **

THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Catering Pricing Information

2nd Floor Banquet Food and Beverage Minimums

Food Minimum 7:00am-11:00am	Food Minimum 11:00am-5:00pm	Food Minimum/Bar Minimum 5:00pm-11:00pm	
\$18 Per Person	\$25 Per Person	\$35 Per Person Food	\$15 Per Person Bar

**Food minimums are priced per meal period. If your event falls within two meal periods you will be required to meet the minimum for both meal periods.*

1st Floor Main Dining Room Food and Beverage Minimums

Food & Beverage Minimum 7:00am-11:00am	Food & Beverage Minimum 11:00am-5:00pm	Food & Beverage Minimum 5:00pm-11:00pm
\$3,000	\$5,000	\$10,000

**Food minimums are priced per meal period. If your event falls within two meal periods you will be required to meet the minimum for both meal periods.*

Banquet Rooms

Prices are listed for one time block only. We reserve the right to move your party to a different room based on need and availability. Room setup fees cover the following:
labor for setup/breakdown, china, glass, silver, tables, chairs, linen and overhead.

Arnold Room & Washington Room		John Paul Jones/Iwo Jima Room		Ballroom		Main Dining Room	
Member: \$250	Sponsored: \$500	Member: \$250	Sponsored: \$500	Member: \$500	Sponsored: \$1,000	Member: \$1,250	Sponsored: \$2,000

Pershing Room		Eagle Grill	
Member: \$150	Sponsored: \$200	Member: \$150	Sponsored: \$200

THE ARMY AND NAVY CLUB

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Rental Items and Miscellaneous Fees

Items included in Room Setup Fee:
USA & All Service Flags. ANC linen is complimentary.

Overlay and napkin colors can be chosen from the following choices:
white, ivory, navy, red*, dark green*, burgundy*
* available for napkins only

Equipment	Rental Cost
Podium & Microphone	\$60
Podium Riser	\$35
Stage 2 pieces available (each piece is 6 feet x 8 feet x 8 inches in height)	\$75
Screen	\$35
LCD Projector	\$150
Laptop with Remote	\$100
BOSE Speaker	\$50
Wireless Microphone (Microphone, Receiver, Speaker) Each additional mic \$50, 3+ mics require use of mixer \$35	\$100
Lapel/Lavalier Microphone (Microphone, Receiver, Speaker) Each additional mic \$50, 3+ mics require use of mixer \$35	\$100
Delegate Microphone (Microphone, Mixer, Speaker) Each additional mic \$35	\$120
Flip Chart & Markers	\$35
Speaker Phone (Host must provide own conference call line)	\$100
Easel	Complimentary
Flat Screen TV with DVD 32" with stand 40"	\$100
Flat Screen TV with stand 65" (2 available)	\$185
Bar Setup Fee	\$100
Valet Service Monday-Friday before 5pm Monday-Friday and on weekends after 5pm	\$22 \$13

Any items required, but not listed, may be ordered at an additional fee.

THE ARMY AND NAVY CLUB
ON FARRAGUT SQUARE

Plated Breakfast

Prices are per person, minimum of 12 guests.

*Plated Breakfast includes baskets of Assorted Breakfast Pastries with Whipped Honey Butter and Preserves
Chilled Orange Juice, Regular and Decaffeinated Coffee, Selection of Fine Teas.*

ENTRÉES

(SELECT ONE FOR ALL GUESTS)

A choice of two entrée is available with pre-order, the entree count is due with your final guest count, and the higher price will be charged for all guests. You must provide a place card for each guest clearly indicating their entree choice.

Army Navy Club Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage,
Fresh Fruit
\$18

Southern Breakfast

Poached Eggs, Corned Beef Hash, Sausage Gravy,
Fresh Fruit
\$19

Eggs Benedict

Toasted English Muffins, Poached Eggs, Canadian Bacon,
Hollandaise Sauce, Fresh Fruit
\$20

Spinach, Mushroom and Swiss Quiche

Bacon and Sausage, Fresh Fruit
\$18

Egg White Omelet

Onion, Sun-dried Tomatoes, Spinach, Goat Cheese,
Bacon, Sausage, Fresh Fruit
\$20

Peaches and Cream French Toast

Grilled Peach Compote and Whipped Cream over French
Baguette with Bacon and Sausage, Fresh Fruit
\$19

Ham, Egg and Cheese on Croissant

Bacon and Sausage, Fresh Fruit
\$18

Huevos Rancheros

Corn Tortillas, Avocado, Black Beans, Chorizo
Queso Fresco, Tomatillo Salsa
\$21

Cinnamon Apple Crepes

Vanilla Crepes filled with Caramel Apples, Raisins and
Cinnamon Sugar
\$19

Army Navy Heart-Healthy Breakfast

House-made Oatmeal, Brown Sugar, Raisins
Grand Marnier Grapefruit Brûlée
\$18

*Prices are subject to 20% gratuity for member events (23% gratuity for non-member events) and 10% DC sales tax.
Prices and availability are subject to change.*

THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Buffet Breakfast

*Prices are per person and based on two hours of service.
Buffet Breakfast includes Chilled Orange and Cranberry Juice,
Regular and Decaffeinated Coffee, Selection of Fine Teas.*

Continental Breakfast

(Minimum of 12 guests)

Seasonal Fresh Fruit and Berries
Assorted Breakfast Breads, Muffins and Croissants
Whipped Honey Butter, Fruit Preserves
Assorted Fresh Bagels
Whipped Plain and Veggie Cream Cheese
Assorted Individual Yogurts
Dry Cereals and Milk

\$21

All-American Breakfast

(Minimum of 15 guests)

Seasonal Fresh Fruit and Berries
Assorted Breakfast Breads, Muffins and Croissants
Whipped Honey Butter, Fruit Preserves
Scrambled Eggs
Bacon and Sausage Links
Breakfast Potatoes

\$24

Lafayette Square Breakfast

(Minimum of 15 guests)

Fresh Fruit Kabobs
Assorted Granola and Protein Bars
Low-Fat Greek Yogurt Parfait
Fresh Granola, Fresh Berries
House-Made Oatmeal
Brown Sugar, Raisins, Chopped Nuts

\$24

Farragut Square Breakfast

(Minimum of 15 guests)

Seasonal Fresh Fruit & Berries
Assorted Breakfast Breads, Muffins & Croissants
Whipped Honey Butter, Fruit Preserves
House-Cured Smoked Salmon
Assorted Fresh Bagels, Whipped Cream Cheese
Sliced Tomato and Red Onion, Capers
Spinach, Mushroom and Swiss Quiche
Bacon and Sausage Links
Breakfast Potatoes

\$32

The Army Navy Brunch

(Minimum of 20 guests)

Seasonal Fresh Fruit and Berries
Assorted Breakfast Breads, Muffins and Croissants
Whipped Honey Butter, Fruit Preserves
House-Cured Smoked Salmon
Assorted Bagels, Herbed Cream Cheese
Scrambled Eggs
Mixed Green Salad with Toppings and Ranch and
Balsamic Dressing
Bacon and Sausage Links
Breakfast Potatoes
Seasonal Vegetables

~Select Two~

Herb Roasted Chicken Marengo
with Ricotta Cheese Ravioli
Sirloin Steak
with Roasted New Potatoes and Forest Mushroom Demi
Pan-Seared Salmon
with Spring Pea Risotto and Dill Cream Sauce
Grilled Vegetable Ravioli
with marinara and asiago cheese

\$45

Buffet Enhancements

(Chef attendant required at \$100)

MADE TO ORDER OMELET STATION

Ham, Bacon, Italian Sausage
Tomatoes, Peppers, Onions, Mushrooms, Spinach, Swiss
and Cheddar Cheese

\$9

SMOKED SALMON DISPLAY

with Capers, Red Onions, Egg Mimosa and Crème Fraiche

\$12

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Plated Luncheon

Prices are per person, minimum of two courses, minimum of 12 guests.

Plated Luncheon includes baskets of Freshly Baked Rolls with Butter,

Regular and Decaffeinated Coffee, Selection of Fine Teas.

Begin your meal with a soup or salad, or upgrade to a 4-course menu and select both.

SOUPS \$8

(SELECT ONE FOR ALL GUESTS)

Italian Wedding Soup
(Dairy Free)

Thai Curry Butternut Squash Soup
(Vegetarian/Vegan)

Army Navy Bean Soup

Crab and Corn Bisque

Smoked Tomato Bisque

Minestrone Soup
(Dairy Free/Vegetarian)

SALADS \$10

(SELECT ONE FOR ALL GUESTS)

Army Navy Signature Salad

Field Greens, Tomato, Candied Pecans, Mandarin Oranges,
Blue Cheese Crumbles, Rice Wine Vinaigrette

Burrata Salad

Bibb Lettuce, Heirloom Tomato, Red Onion, Grilled
Peaches, Pesto Aioli with White Balsamic Dressing.
(\$2 Additional Fee)

Greek Salad

Cucumber, Kalamata Olives, Red Onions, Tomato and Feta
Cheese with Oregano Dressing

Caesar Salad

Baby Romaine Hearts, Pancetta, Anchovies, Shaved
Parmesan, Garlic Croutons, Caesar Dressing

Vegetable Kale Salad

Quinoa, Chickpeas, Cucumber, Tomato, and Toasted Pine
Nuts with Red Wine Vinaigrette

Sliced Wedge Salad

Iceberg Wedge, Diced Tomatoes, Crumbled Bacon,
Crumbled Blue Cheese, Buttermilk Chive Dressing

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Plated Luncheon

**A choice of two entrées is available with pre-order, the entrée count is due with your final guest count, and the higher price will be charged for all guests. You must provide a place card for each guest clearly indicating their entrée choice.*

ENTRÉE SANDWICHES

(SANDWICHES ACCOMPANIED WITH HOUSE-MADE POTATO CHIPS AND FRESH FRUIT SKEWER)

The Army Navy Club

Turkey, Ham, Bacon, Swiss Cheese, Lettuce,
Tomato, Wheat Toast
\$16

Southern Fried Chicken Sandwich

Coleslaw, Pickles, House-Made Bun
\$16

Classic Pastrami Rueben

Sauerkraut, Swiss Cheese, Russian Dressing
\$17

French Dip

Thin Slices of Oven Roasted Prime Rib with Sauteed
Onions, Mushrooms, Swiss Cheese and Au Jus
\$18

Bulgogi Pork Banh Mi

Pickled Radish, Cucumber, Carrots, Jalapeno on Toasted
Baguette
\$17

The Beyond Beef Burger

Lettuce, Tomato, Hummus, Mushroom, Onions,
Provolone Cheese
\$16

ENTRÉE SALADS

Vietnamese Rice Noodle Salad

Teriyaki Chicken, Cucumber, Tomato, Peanuts, Mint, Basil,
Nước Chấm Dressing
\$18

Southwestern Salad

Romaine Lettuce tossed with Black Beans, Roasted Corn,
Bell Peppers, Tomato, and Avocado with Cilantro Vinaigrette
(Vegan)
\$18

Atlantic Salmon Salad

Grilled Salmon, Field Greens, Plum Tomatoes, Mandarin
Oranges, Red Onion, Toasted Pine Nuts, Cilantro Vinaigrette
\$18

Grilled Chicken Caesar Salad

Herb Croutons, Shaved Parmesan, Anchovies, Caesar Dressing
\$18
Substitute Grilled Shrimp +\$2.00

Chicken Cobb Salad

Chopped Grilled Chicken, Romaine Lettuce, Avocado,
Bacon, Chopped Egg, Tomatoes, Cucumbers, Crumbled
Blue Cheese, Buttermilk Chive Dressing
\$18

Seared Rare Tuna Nicoise

Romaine Lettuce, Tomato, Onion Salad, Green Beans,
Hard Boiled Egg, Marinated Potato Salad, Capers and Aioli
\$20

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Plated Luncheon

**A choice of two Entrées is available with pre-order, the entrée count is due with your final guest count, and the higher price will be charged for all guests. You must provide a place card for each guest clearly indicating their entrée choice.*

ENTRÉES

Rosemary-Roasted Free-Range Chicken

Horseradish Whipped Potatoes, Seasonal Vegetables,
Madeira Reduction
\$26

Herb-Roasted Cornish Game Hen

Spring Pea Rice Pilaf, Heirloom Carrots, Cremini
Mushrooms Demi
\$30

Chicken Napoleon

Layers of Pan-Seared Chicken, Portabella Mushrooms,
Asparagus, Grilled Tomato over White Balsamic Risotto,
Brandy Cream
\$30

Homestyle Meatloaf

Mashed Potatoes, Green Beans and Mushroom Gravy
\$26

Eggplant Parmesan

Zucchini and Eggplant Marinara Sauce, Angel Hair Pasta,
Shaved Parmesan
\$24

Grilled Hangar Steak

Herb-Roasted Yukon Gold Potatoes, Grilled Asparagus,
Three-Peppercorn Sauce
\$30

Petite Filet Mignon Chasseur

Parmesan Duchess Potatoes, Sautéed Spinach, Sautéed
Wild Mushrooms, Marsala Wine Sauce
\$38

Pan-Seared Rockfish

Jambalaya Rice, Roasted Corn-Pepper Relish and Lemon
Caper Beurre Blanc
\$36

ANC Crab Cake

Pappardelle Pasta, Tomatoes, Capers, Mushrooms,
Asparagus, Green Onions, Roasted Garlic Cream Sauce
Market Price

Blackened Shrimp

Stoneground Cheese Grits with Fried Pancetta, Tomatoes,
Spring Onions, Lemon Butter Sauce
\$32

Brown Sugar-Miso Glazed Salmon

Shrimp Fried Rice and Braised Bok Choy
\$30

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THE ARMY AND NAVY CLUB
ON FARRAGUT SQUARE

Plated Luncheon

DESSERTS

(SELECT ONE FOR ALL GUESTS)

Chocolate Sacher Torte

Milk Chocolate Mousse Infused with Raspberry, Mixed Berry Compote, Raspberry Pâte de Fruits

\$14

House-Made Peach Cobbler

Smoked Maple Bourbon Ice Cream

\$8

Chocolate Hazelnut Royale

Chocolate Genoise Cake, Hazelnut Feuilletine, Chocolate Mousse, Chocolate Macaron

\$10

Key Lime Pie

Graham Cracker Crust, Raspberry Coulis

\$10

Saint-Honoré

Caramel Dipped Cream Puff with Whipped Cream

\$10

Strawberry Shortcake

Genoise Cake, Fresh Strawberries, Raspberry Syrup, Mousseline Cream, topped with Marzipan

\$10

Deep Dish Apple Pie

Shortbread Crust, Fiji Apples, Cinnamon Sugar Crumbs

\$10

Brownie Sundae

House-Made Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Cherry

\$8

Lemon-Meringue Tartlet

Candied Fruit, Raspberry Coulis

\$10

Double Chocolate Cheesecake

Mixed Berries, Pistachio Brittle

\$8

Carrot Cake

Cream Cheese Frosting, Caramel Sauce

\$10

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Pre-fixe Lunch Menus

*Please select one package for the entire group, excluding dietary restrictions or allergies.
Prices are per person, Pre-Fixe Luncheon includes baskets of Freshly Baked Rolls with Butter,
Regular and Decaffeinated Coffee, Selection of Fine Teas.*

Pennsylvania Avenue

Pre-Set Iced Tea

Grilled Chicken Caesar Salad
Herb Croutons, Shaved Parmesan, Anchovies, Caesar Dressing

Deep Dish Apple Pie
Shortbread Crust, Fiji Apples, Cinnamon Sugar Crumbs
\$27

Constitution Avenue

Pre-Set Iced Tea

Smoked Tomato Bisque
Fried Tortillas, Avocado

Atlantic Salmon Salad
Grilled Salmon, Field Greens, Plum Tomatoes, Mandarin Oranges, Red Onion,
Toasted Pine Nuts, Cilantro Vinaigrette

Family-Style Freshly Baked Assorted Cookies
\$30

Independence Avenue

Pre-Set Iced Tea

Army Navy Signature Salad
Field Greens, Tomato, Candied Pecans, Mandarin Oranges,
Blue Cheese Crumbles, Rice Wine Vinaigrette

Rosemary-Roasted Free-Range Chicken
Horseradish Whipped Potatoes, Seasonal Vegetables,
Madeira Reduction

Häagen-Dazs Cinnamon Ice Cream
Waffle Cone Cup
\$40

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Buffet Luncheon

*Prices are per person and based on two hours of service, minimum of 20 guests.
Buffet Luncheon includes Regular and Decaffeinated Coffee, Selection of Fine Teas.*

**Vegetarian option may be substituted for any entrée.*

Arnold Buffet

Field Greens Salad
with Assorted Toppings, House Vinaigrette and Ranch Dressing
Grilled Chicken Breast
with Black Bean Corn Relish, BBQ Glaze
Sautéed Salmon
with Green Pea Risotto, Cilantro Buerre Blanc
Marinated Grilled Flank Steak
with Roasted Garlic Mashed Potatoes, Madeira Demi-Glace
Seasonal Vegetables
Freshly Baked Rolls
Mini Warm Peach Cobbler
\$42

Pershing Buffet

Soup of the Day
Pasta Salad
Fresh Fruit Salad
House-Made Sea Salt Potato Chips
Assorted Sandwiches
Egg Salad on Toasted Pumpernickle
Turkey, Brown Sugar Bacon, and Pepper Jack on Toasted Sourdough
Chicken Salad, Swiss Cheese, and Arugula Salad on Croissant
Ham, Gruyere Cheese, Lettuce, and Dijon Mayo on Baguette
Tomato, Mozzarella, and Basil Pesto on Ciabatta
Brownies and Blondies
\$35

Italian Buffet

Caesar Salad
with Garlic Croutons and Shaved Parmesan
Marinated Tomato and Mozzarella
Chicken Piccata
with Spinach Gnocchi and Lemon Caper Beurre Blanc
Vegetable Lasagna
Eggplant, Zucchini, Yellow Squash, Portobello Mushroom, Ricotta Cheese and Marinara
Veal Scaloppini
with Vegetable Risotto and Marsala Mushroom Sauce
Grilled Asparagus with Balsamic Reduction
Freshly Baked Focaccia Bread and Garlic Bread Sticks
Mini Cannoli
\$42

Mediterranean Buffet

Greek Salad
with Oregano Dressing
Moroccan Chicken Tagine
with Preserved Lemon and Cous Cous
Kefta Meatballs
with Saffron Rice Pilaf and Herbed Yogurt Sauce
Pan-Seared Bronzini
with Tomato, Capers, Garlic Butter
Grilled Vegetables
Sun-dried Tomato Hummus with Grilled Pita
Baklava
\$46

Tex-Mex Buffet

Mexican Caesar Salad
with Black Beans, Corn, Cilantro Caesar Dressing
Make Your Own Chicken Fajitas
Flour Tortillas, Lettuce, Cheddar Cheese, Pico de Gallo, Picante Sauce, Sour Cream, Fresh Avocado
BBQ Brisket
with Bacon Collard Greens
Shredded Pork Enchiladas
with Plantain Chips
Grilled Corn off the Cob with Chipotle Butter
Jalapeno Cheese Cornbread
Tres Leches Cake
\$46

Southern Buffet

Cajun Fried Chicken Pasta Salad
Marinated Creole Tomato and Red Onion Salad
Shrimp and Grits
with Lemon Butter Sauce
Grilled Chicken Breast
with Collard Greens and Tasso Gravy
Blackened Pork Chops
with Butterbean Succotash and Maple Mustard Sauce
Dirty Rice
Stewed Tomatoes and Okra
Buttermilk Biscuits
Pecan Pie
\$46

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Refreshments

Prices are per person and based on two hours of service, minimum of 12 guests.

MORNING BREAKS

AM Grab & Go

Assorted Granola Bars
Fresh Fruit Kabobs
Roasted Mixed Nuts
\$12

Biscuit Sliders

Smoked Salmon on Dill Biscuit
Ham and Cheddar on Rosemary Biscuit
Turkey and Brie on Orange Biscuit
\$12

Smoked Salmon Bagels

Cream Cheese, Red Onion, Capers, Tomato
\$12

Sweet & Savory

Assorted Sweet and Savory Scones
Lemon Curd, Assorted Jams, Devonshire Cream
\$10

Greek Yogurt & Fresh Fruit

Plain Greek Yogurt
Fresh Berries and Granola
Honey and Brown Sugar
\$12

AFTERNOON BREAKS

PM Grab & Go

Freshly Popped Popcorn
Trail Mix
Assorted Protein Bars and Candy Bars
\$12

Warm Soft Pretzels

Honey Mustard, Spicy Mustard, Pimento Cheese
\$12

The Sweet Tooth

Brownies and Blondies
Assorted Cookies
Chocolate-dipped Strawberries
\$12

Orchard & Garden

Sliced Fresh Fruit
Fresh Vegetable Display with House-Made Ranch Dip
\$12

Charcuterie & Cheese Platter

Assorted Breads, Pickles, Mustard
\$16

The Army and Navy Club Tea

Chef's Assortment of Savory Tea Sandwiches and Canapés
Warm Scones
Lemon Curd, Assorted Jams, Devonshire Cream
Assorted Tea Cookies and Petit Fours
Fresh Berries
Regular & Decaffeinated Coffee, Selection of Fine Teas
\$30

MEETING BEVERAGES

Coffee Station

Regular and Decaffeinated Coffee
Selection of Fine Teas

Beverage Station

Assorted Sodas and Sparkling Water
Daily Selection of Infused Water and Iced Tea

Individual Station \$7, Both Stations \$10

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Reception

PASSED Hors D'oeuvres

(PRICES ARE PER PIECE, MINIMUM OF 25 PIECES PER SELECTION)

HOT HORS D'OEUVRES

Seafood

Mini Shrimp & Grits with Green Onions, Bacon,
Lemon Butter Sauce
Steamed Shrimp Dumpling with Chili Soy
Mini Cajun Crab Cake with Sweet Chili Aioli **(+.50)**
Bacon-Wrapped Scallop with Frangelico Cream
Lobster with Garlic Parsley Butter in Puff Pastry **(+.50)**
Coquilles St.-Jacques with Parmesan Cream & Chives
\$4.00 per piece

Poultry

Chicken Empanada with Chipotle Mayo
Coconut Crusted Chicken Brochette
with Coconut Curry Sauce
\$3.50 per piece

Meat

Beef Satay with Scallion Curry Sauce
Beef Empanada with Chipotle Aioli
Petite Reuben with Sauerkraut & Russian Dressing
Mushroom stuffed with Spanish Chorizo & Queso Fresco
Lamb Rumaki Skewer
Lamb Lollipop with Rosemary Mint Demi-Glace **(+.50)**
\$4.00 per piece

Vegetarian

Warm Spinach & Boursin Cheese in Phyllo
Vegetable Quesadilla with Pico de Gallo
\$3.50 per piece

COLD HORS D'OEUVRES

Seafood

Chilled Jumbo Shrimp with Cocktail Sauce
Lobster Salad in Savory Cone
Smoked Salmon Mousse, Red Onion and Chives
on Rye Crouton
Potato Pancake with Smoked Trout Roe and Crème Fraiche
Tuna Tataki with Ponzu Sauce and Sesame
\$4.00 per piece

Poultry

Curried Chicken Waldorf Salad in Phyllo Cup
Chicken Liver Parfait in Profiterole
Honey-Glazed Duck Breast with Asian Pear Relish and Chives
Foie Gras with Fig Jam on Toasted Brioche
\$3.50 per piece

Meat

Smoked Virginia Ham and Watercress Profiterole
Chilled Tenderloin Spiral with Jicama, Horseradish Cream
and Chives
Thai Beef Salad with Asian Pear
\$4.00 per piece

Vegetarian

Vegetable Cream Cheese and Watercress Pinwheel
Mozzarella, Tomato and Basil Skewer
Endive Spears with Spiced Goat Cheese
Vietnamese Vegetable Spring Rolls
Assorted Vegetarian Sushi Rolls with Gluten Free Soy Sauce **(+.50)**
\$3.50 per piece

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Reception

*Prices are per person and based on two hours of Service, minimum of 20 guests,
minimum of 2 displays or stations.*

DISPLAYS & STATIONS

Domestic Cheese Display

Assorted Crackers, French Bread, Grapes and Fresh Berries
\$12

Fine Cheese Display

Chef's Assortment of Fine Imported Cheeses
Fig Compote, Dried Fruit, Nuts, Grapes and Fresh Berries
Assorted Crackers and French Bread
\$18

Fresh Garden Vegetable Display

House-Made Green Goddess Dressing, House-Made Red
Pepper Hummus, and Baba Ganoush
\$8

Seasonal Fruit and Berry Display

Honey Yogurt Dipping Sauce
\$10

Charcuterie Display

Dry Cured Meats and Pâtés
Pickled Vegetables, Creole Mustard, French Bread
\$16

Slider Station

(Select Three)
- Carolina Pulled Pork with Coleslaw
- Mini Beef Burger with Smoked Cheddar and Pickle
- Korean Pork Belly with Hot Pepper Bacon Jam
- Nashville Hot Chicken with Honey Blue Cheese Spread
- Blackened Grouper with Garlic Aioli
\$17

Breads & Spreads

(Select Three)
- Tortilla Chips Chili Con Queso, Guacamole and Pico de Gallo
- Toasted Lavash and Pita Chips with Roasted Red Pepper Hummus
- Toasted Pumpernickel Bread with Smoked Catfish Dip and Peach Compote
- Grilled Baguette Slices with Spinach and Artichoke Dip
- Gluten Free Crackers, Celery and Carrots with Green Goddess Dip
\$15

Mediterranean Station

Baba Ganoush and Hummus with Pita Chips
Tabbouleh Salad
Sliced Tomato & Mozzarella
Marinated Artichokes & Assorted Olives
Fried Calamari with Marinara Sauce
\$17

Smoked Seafood Station

Smoked Salmon, Scallops, Mussels, Shrimp, Mackerel,
Smoked Trout Caviar, Crème Fraîche, Onions, Capers,
Chopped Eggs, Parsley and Toast Points
\$18

Sushi Station

California Rolls, Tuna Rolls, Salmon Rolls, Vegetable Rolls,
Soy Sauce, Pickled Ginger, and Wasabi
\$20

Raw Bar

Steamed Shrimp and Cocktail Crab Claws
Fresh Oysters and Clams
Horseradish, Cocktail Sauce, Tabasco, Lemon Wedges
\$26

Baked Brie en Crouste

Apricot glaze and toasted almonds
\$12

Crostini Board

Toasted Baguette Slices Topped with the Following Options:
(Select Three)
- Smoked Salmon with Dill Cream Cheese
- Duck Liver Parfait with Pickled Red Onions
- Shaved Prosciutto with Fig Puree
- Poached Pear with Lemon Ricotta Spread
- Tomato, Mozzarella, Kalamata Olive with Pesto
\$15

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Reception

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minimum of 2 displays or stations.*

CARVING STATIONS

(CHEF ATTENDANT REQUIRED AT \$100)

Honey-Mustard Glazed Virginia Ham

Apple Chutney, Stone-Ground Mustard, Cheddar Biscuits
\$14

Slow Smoked Brisket

Sweet, Apricot, and Chipotle BBQ Sauces
\$14

Herb Roasted Beef Strip Loin

Cabernet Demi-Glace, Horseradish Cream, Silver
Dollar Rolls
\$16

Herb-Crusted Tenderloin of Beef

Rosemary Demi-Glace, Horseradish Cream, Petite Rolls
\$16

Salmon En Crouete

Old Grain Mustard Sauce
\$14

Rack of Lamb

Rosemary Mint Demi-Glace
\$20

ACTION STATIONS

(CHEF ATTENDANT REQUIRED AT \$100)

Crab Cake Station

Jumbo Lump Crab Cakes Sautéed in Sweet Butter
Served over Micro Greens
Old Bay Remoulade, Dijon Horseradish and Roasted Corn
Buerre Blanc
Market Price.

South American Station

Latin Caesar Salad
House-made Guacamole, Salsa Verde, Pico de Gallo
Freshly Baked Tortilla Chips
Miniature Fish, Beef and Chicken Tacos on White Corn Tortillas
Lettuce, Queso Fresco, Sour Cream, Salsa Rojas, Cilantro
\$19

Mashed Potato Bar

Red Potato Mash and Gold Potato Mash
Pancetta, Chives, Cheddar Cheese, Sour Cream
Roasted Wild Mushrooms and Sautéed Onions
\$15

Pasta Station

Caesar Salad with Fresh Focaccia
Penne and Tortellini Pasta
Pesto Cream, Alfredo and Marinara Sauce
Italian Sausage, Diced Chicken, Baby Shrimp
Asparagus, Tomatoes, Mushrooms,
Green Peas, Peppers, Onions
\$20

Risotto and Paella Station

Shrimp, Bay Scallops, Calamari, Chicken, Chorizo,
Prosciutto, Leeks, Tomatoes, Mushroom, Green Peas,
Artichoke and Bell Peppers
\$26

DESSERT STATIONS

DESSERT STATIONS INCLUDE COFFEE STATION OF REGULAR & DECAFFEINATED COFFEE AND A SELECTION OF FINE TEAS.

Mini Desserts

Chef's Selection of Miniature Desserts & Pastries
\$12

Macaron Display

Chef's Selection of Assorted Flavors
\$12

Italian Pastries

Assorted Italian Cookies, Tiramisu, Cannoli
\$12

Ice Cream Station (Chef Attendant Required at \$100)

Assorted Premium Ice Cream with Cookie Crumbles,
M&M's, Heath Bar, Chocolate Sprinkles, Raspberry,
Chocolate, and Caramel Sauces
\$12

Cupcake Display

Chef's Selection of Assorted Flavors
\$12

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Reception

Prices are per person and based on two hours of service.

RECEPTION PACKAGES

Reception #1

(Minimum of 20 guests)

PASSED HORS D'OEUVRES

Warm Spinach and Boursin Cheese in Phyllo
Beef Empanada with Chipotle Aioli
Coconut Crusted Chicken Brochette
with Coconut Curry Sauce

DISPLAYED

Fresh and Grilled Vegetables

House-Made Ranch and House-Made Hummus

Domestic Cheese Display

Assorted Crackers, French Bread, Grapes, Fresh Berries,
Dried Fruit and Nuts

\$35

Reception #2

(Minimum of 20 guests)

PASSED HORS D'OEUVRES

Potato Pancake, Smoked Trout Roe, Crème Fraiche
Curried Chicken Waldorf Salad in Phyllo Cup
Mozzarella Basil and Tomato Skewer
Lamb Lollipop with Rosemary Mint Demi-Glace

DISPLAYED

Fresh and Grilled Vegetables

House-Made Ranch and House-Made Hummus

Domestic Cheese Display

Assorted Crackers, French Bread, Grapes, Fresh Berries,
Dried Fruit & Nuts

CARVING STATION

(Chef attendant required at \$100)

Herb Crusted Tenderloin of Beef

Rosemary Demi-Glace, Horseradish Cream, Petite Rolls

\$56

Reception #3

(Minimum of 40 guests)

PASSED HORS D'OEUVRES

Warm Spinach and Boursin Cheese in Phyllo
Stuffed Mushrooms with Chorizo and Queso Fresco
Chicken Liver Parfait in Profiterole

DISPLAYED

Chilled Jumbo Shrimp (3 per person)

Horseradish, Cocktail Sauce, Tabasco, Lemon Wedges

Domestic Cheese Display

Assorted Crackers, French Bread, Fresh Fruit

CARVING STATION

(Chef attendant required at \$100)

Herb Crusted Tenderloin of Beef

Rosemary Demi-Glace, Horseradish Cream, Petite Rolls

MEDITERRANEAN STATION

Baba Ganoush and Hummus with Pita Chips
Tabbouleh Salad
Sliced Tomato and Mozzarella
Marinated Artichokes & Assorted Olives

PASTA STATION

(Chef attendant required at \$100)

Caesar Salad with Fresh Focaccia
Penne and Tortellini Pasta
Pesto Cream, Alfredo and Marinara Sauce
Italian Sausage, Diced Chicken, Baby Shrimp
Asparagus, Tomatoes, Mushrooms,
Green Peas, Peppers, Onions

DESSERT STATION

Assorted Miniature Desserts
Regular and Decaffeinated Coffee
Selection of Fine Teas

\$92

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Plated Dinner

Prices are per person, minimum of two courses, minimum of 12 guests.

*Plated Dinner includes baskets of Freshly Baked Rolls with Butter,
Regular and Decaffeinated Coffee, Selection of Fine Teas.*

Begin your meal with a soup or salad, or upgrade to a 4-course menu and select both.

SOUPS \$8

(SELECT ONE FOR ALL GUESTS)

Italian Wedding Soup
(Dairy Free)

Thai Curry Butternut Squash Soup
(Vegetarian/Vegan)

Army Navy Bean Soup

Crab and Corn Bisque

Smoked Tomato Bisque

Minestrone Soup
(Dairy Free/Vegetarian)

SALADS \$10

(SELECT ONE FOR ALL GUESTS)

Army Navy Signature Salad

Field Greens, Tomato, Candied Pecans, Mandarin Oranges,
Blue Cheese Crumbles, Rice Wine Vinaigrette

Burrata Salad

Bibb Lettuce, Heirloom Tomato, Red Onion, Grilled
Peaches, Pesto Aioli with White Balsamic Dressing.
(\$2 Additional Fee)

Greek Salad

Cucumber, Kalamata Olives, Red Onions, Tomato and Feta
Cheese with Oregano Dressing

Caesar Salad

Baby Romaine Hearts, Pancetta, Anchovies, Shaved
Parmesan, Garlic Croutons, Caesar Dressing

Vegetable Kale Salad

Quinoa, Chickpeas, Cucumber, Tomato, and Toasted Pine
Nuts with Red Wine Vinaigrette

Sliced Wedge Salad

Iceberg Wedge, Diced Tomatoes, Crumbled Bacon,
Crumbled Blue Cheese, Buttermilk Chive Dressing

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Plated Dinner

**A choice of two Entrées (Duet Entrées excluded) is available with pre-order, the entrée count is due with your final guest count, and the higher price will be charged for all guests. You must provide a place card for each guest indicating their entrée choice.*

ENTRÉES

8 oz. Filet Mignon

Truffle Whipped Potatoes, Baby Carrots, Bordelaise Sauce
\$42

12 oz. New York Strip

Herb Roasted Potatoes, Asparagus, Herb Compound Butter
\$39

Veal Chop

Twice Baked Potato, Sunburst Squash, Au Poivre Sauce
\$40

Chicken Napoleon

Layers of Pan Seared Chicken, Portabella Mushrooms, Asparagus, Grilled Tomato, Champagne Risotto Brandy Cream
\$32

Roasted Cornish Game Hen

Wild Rice Pilaf, Roasted Butternut Squash, Poultry Jus
\$34

Spinach and Goat Cheese Stuffed Chicken Breast

Potato Leek Gratin, Glazed Baby Carrots, Lemon Sauce Butter
\$32

Pan-Seared Duck Breast

Sweet Potato Mash, Sautéed Swiss Chard, Black Cherry Gastrique
\$34

House Made Spanikopita

Cous Cous Salad, Olive Relish, Tzatziki Sauce
\$28

Grilled Lamb Chops

Truffle Whipped Potatoes, Caramelized Honey Glazed Brussels Sprouts, Balsamic Demi
\$44

Grilled Salmon Fillet

Potato Leek Tart, Asparagus, Herb Butter Sauce
\$32

Oven-Roasted Sea Bass

Roasted Potatoes, Julienne Carrots, French Beans, Pancetta, Chive Butter Sauce
\$36

ANC Crab Cakes

Fettuccine, Crawfish, Andouille Sausage, Lobster Cream
Market Price

DUET ENTRÉES

(SELECT ONE FOR ALL GUESTS)

Grilled Chicken & Pan-Seared Salmon

Duchess Potatoes, Baby Vegetable Bundle, Tarragon Sauce, Saffron Beurre Blanc
\$38

Petite Filet Mignon & Pan-Seared Rockfish

Herb Roasted Yukon Gold Potatoes, Baby Vegetable Bundle Brandy Cream, Roasted Corn and Red Pepper Beurre Blanc
\$45

Pan-Seared Chicken Breast & Sautéed Shrimp

Garlic Mashed Potatoes, Asparagus, Tarragon Caper Tomato Cream Sauce
\$38

Petite Filet Mignon & Crab Cake

Twice Baked Potato, Sautéed Spinach, Herb Butter Sauce
\$55

Grilled Shrimp & Pan Seared Scallops

Roasted Red Pepper Polenta, Swiss Chard and Old Bay Cream Sauce
\$42

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THE ARMY AND NAVY CLUB
ON FARRAGUT SQUARE

Plated Dinner

DESSERTS

(SELECT ONE FOR ALL GUESTS)

Chocolate Sacher Torte

Milk Chocolate Mousse Infused with Raspberry, Mixed Berry Compote, Raspberry Pâte de Fruits

\$14

House-Made Peach Cobbler

Smoked Maple Bourbon Ice Cream

\$8

Chocolate Hazelnut Royale

Chocolate Genoise Cake, Hazelnut Feuilletine, Chocolate Mousse, Chocolate Macaron

\$10

Key Lime Pie

Graham Cracker Crust, Raspberry Coulis

\$10

Saint-Honoré

Caramel Dipped Cream Puff with Whipped Cream

\$10

Strawberry Shortcake

Genoise Cake, Fresh Strawberries, Raspberry Syrup, Mousseline Cream, topped with Marzipan

\$10

Deep Dish Apple Pie

Shortbread Crust, Fiji Apples, Cinnamon Sugar Crumbs

\$10

Brownie Sundae

House-Made Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Cherry

\$8

Lemon-Meringue Tartlet

Candied Fruit, Raspberry Coulis

\$10

Double Chocolate Cheesecake

Mixed Berries, Pistachio Brittle

\$8

Carrot Cake

Cream Cheese Frosting, Caramel Sauce

\$10

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Buffet Dinner

*Prices are per person and based on two hours of service, minimum of 20 guests.
Buffet Dinner includes Regular and Decaffeinated Coffee, Selection of Fine Teas
Vegetarian option may be substituted for any entrée.

BUFFETS

Iwo Jima Memorial Buffet

Soup of the Day
Field Greens Salad
Assorted Toppings, House Vinaigrette and Ranch Dressing
Chicken Piccata
Grilled Vegetable Ravioli, Lemon Caper Sauce
Pan-Seared Grouper
Orzo Pasta Relish, Roasted Red Pepper Sauce
Grilled Hanger Steak
Chive Mashed Potatoes, Tarragon Sauce
Roasted Root Vegetables
House-Made Chocolate Mousse
\$55

Washington Memorial Buffet

Soup of the Day
Field Greens Salad
Assorted Toppings, House Vinaigrette and Ranch Dressing
Prosciutto and Spinach Stuffed Chicken Breast
Garlic Mashed Potatoes, Mandarin Orange Sauce
Pan-Seared Halibut
Asparagus, Lobster Cream Sauce
Herb-Roasted Tenderloin
Sautéed Gnocchi and Madeira Sauce
Green Beans Amandine
Assorted Petit Fours
\$55

CHEF ATTENDED BUFFETS (CHEF ATTENDANT REQUIRED AT \$100)

Jefferson Memorial Buffet

Soup of the Day
Field Greens Salad
Assorted Toppings, House Vinaigrette and Ranch Dressing
Caesar Salad
Herb Croutons, Parmesan Cheese, Caesar Dressing
Spinach and Goat Cheese Stuffed Chicken Breast
Potato Leek Gratin
Pan-Seared Flounder
Moroccan Couscous, Lemon Caper Sauce
Hand-Carved Herb-Crusted NY Strip Loin
Roasted Garlic Mashed Potatoes, Horseradish Cream,
Sauce au Poivre
Grilled Asparagus
Assorted Miniature Desserts
\$60

Lincoln Memorial Buffet

Soup of the Day
Caesar Salad
Herb Croutons, Parmesan Cheese, Caesar Dressing
Tomato, Mozzarella, Feta and Cucumber Salad
Pan-Seared Halibut
Lobster Ravioli, Saffron Beurre Blanc
Veal Scaloppini
Sweet Pea Risotto, Marengo Sauce
Hand-Carved Herb-Crusted Beef Tenderloin
Truffle-Scented Yukon Gold Potatoes, Horseradish Cream,
Sweet Onion Demi-Glace
Grilled Vegetables
Assorted Miniature Desserts
\$65

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THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

Beverages

BAR SERVICE

*Liquor is billed on consumption, by the tenth of a bottle. Beer and Soft drinks are billed on consumption.
Minimum bar bill of \$15 per person. Bar Setup Fee of \$100.*

House Brand Bar

Smirnoff Vodka
Gordon's Gin
Bacardi Rum
4 Roses Bourbon
Johnnie Walker Red Label Scotch
Jameson Irish Whiskey
Old Overholt Rye
\$144 per bottle

Call Brand Bar

Absolut Vodka
Tanqueray London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon
Dewar's White Label Scotch
Jameson Caskmates Irish Whiskey
Bulleit Rye
\$180 per bottle

Premium Brand Bar

Belvedere Vodka
Boodles British Gin
Myers's Rum
Woodford Reserve Bourbon
Glenlivet Scotch
Tullamore Dew 14 Year Old Irish Whiskey
Jack Daniel's Rye
\$225 per bottle

Imported & Craft Beer

Heineken
Heineken Light
Amstel Light
Corona
Goose Island IPA
Seasonal Craft Beer
\$7.50 per bottle

Domestic Beer

Miller Lite
Coors Light
Bud Light
Budweiser
\$5.50 per bottle

Soft Drinks

Assorted Sodas & Juices
\$3.50 each

Bottled Still & Sparkling Water
\$3.50 each

WINE SERVICE

Wine is billed on consumption, by the bottle. Select one White and one Red from the following:

HOUSE

\$32

Chardonnay Charles and Charles, Columbia Valley, Wa
Chardonnay J. Lohr, Riverstone, California
Sauvignon Blanc Clifford Bay, New Zealand
Pinot Grigio La Fiera, Italy
Sparkling Freixenet Cava, Spain
Cabernet Sauvignon R Mondavi "Private Selection", California
Pinot Noir Votre Sante, California
Merlot Nobel Vines, California
Cotes de Rhone Perrin Reserve, France
Malbec Santa Julia Mendoza, Argentina

SILVER

\$40

Chardonnay Château St. Jean, California
Pinot Gris Firesteed, Oregon
Vouvrey Château de Montfort, France
Riesling Seebach Niersteiner Oelberg, Germany
Sparkling Marquis de la Tour, France
Rosé Jean-Luc Colombo Cape Bleue, Provence France
Cotes de Rhone Domaine Paul Autard, Rhone Valley, France
Cabernet Sauvignon Hendry HRW, Napa Valley, Ca
Petite Syrah Vinum Cellars, Clarksburg, California
Barboursville Merlot Barboursville, Va

PLATINUM

\$50

Chardonnay Talbot Logan, Sleepy Hollow, California
Blanc de Blanc Mumm, California
Delas Cotes du Rhone France
Emmolo Sauvignon Blanc Napa Valley, California
Louis Jadot Bourgogne Blanc France
Trefethen Dry Riesling Napa Valley, Ca
Cabernet Sauvignon Rutherford Ranch Napa Valley, Ca
Pinot Noir Willamette Valley, Oregon
Merlot Robert Mondavi, California
Zinfandel Murphy Goode, Liar's Dice, California

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