

# **Banquet Menu**

## **Waldorf Jaycee Community Center**

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Waldorf, Maryland 20601

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# BUFFETS

**A MINIMUM OF TWO SELECTIONS IS REQUIRED**

## Beef

**Roasted Beef Tenderloin - \$27.00 per item**  
Center Cut Beef with Bordelaise Sauce - Carver

**Roast Prime Rib of Beef - \$26.00 per item**  
Seasoned and Slow Roasted with Au Jus or  
Horseradish Sauce - Carver

**Beef Pepper Steak - \$19.00 per item**  
Thinly Sliced Tender Steak with Roasted Green  
and Red Pepper Sauce served over Rice

**Roast Top Round of Beef - \$19.00 per item**  
Slow Cooked and Seasoned served with  
Au Jus or Gravy - Carver

**Beef Burgundy Tips - \$19.00 per item**  
Tender Strips of Beef simmered in a Burgundy  
Mushroom Sauce served over Rice or Pasta

## Poultry

**Chicken Chesapeake - \$25.00 per item**  
Chicken Breast stuffed with Crab Imperial,  
breaded and deep fried

**Grilled Chicken - \$19.00 per item**  
Boneless Breast Grilled with Choice of Sauce:  
Teriyaki, Marsala, Creamy Garlic  
or Balsamic Glaze

**Roast Turkey - \$19.00 per item**  
Sliced Breast with Stuffing and Gravy

**Jerk Chicken - \$19.00 per item**

**Stuffed Chicken Breast - \$19.00 per item**  
Boneless Chicken Breast stuffed with Traditional  
Bread Stuffing served with Supreme Sauce

**Chicken Piccata - \$19.00 per person**  
Sautéed boneless chicken Breast with White  
Wine Butter Sauce and Capers

**Southern Maryland Fried OR Baked Chicken**  
**CHOICE OF 1 ONLY**  
**\$19.00 per item**

## Seafood

**Baked Rockfish with Crab Imperial**  
**\$25.00 per item**  
Filet of Flounder Stuffed with Crab

**Southern Maryland Crab Balls**  
**\$25.00 per item**  
Crab Meat blended with Special spices  
Served with Cocktail Sauce

**Baked Salmon - \$24.00 per item**

**Deep Fried Gulf Shrimp - \$24.00 per item**  
Golden Jumbo Shrimp Deep Fried served with  
Cocktail Sauce

**Steamed Spiced Shrimp - \$24.00 per item**  
Steamed and Seasoned served with  
Cocktail Sauce

**Baked or Fried Rock Fish - \$19.00 per item**  
Filet of Rock Fish served with in Lemon  
or Tartar Sauce

**Potato Crusted Cod - \$19.00 per item**  
Cod coated with Potatoes, Cheddar  
Cheese and Chives

**Seafood Newburg - \$19.00 per item**  
Shrimp, Crab and Scallops in a Sherry Lobster  
Sauce served over Rice

**Fried Fillet of Fish - \$19.00 per item**  
Lightly Breaded Filet of Whiting or Cat Fish and  
Deep Fried

♦ PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ♦

# BUFFETS

## A MINIMUM OF TWO SELECTIONS IS REQUIRED

### Pork

**Stuffed Prime Cut Boneless Pork Chop**  
**\$19.00 per item**

Stuffed with Smoked Applewood Bacon  
and Herb Bread Stuffing

**Baked Ham - \$19.00 per item**

Tender Ham served with Pineapple or Fruit Sauce

**Roast Loin of Pork - \$19.00 per item**  
Carved on The Buffet served with  
Roasted Pork Gravy

**Southern Maryland Stuffed Ham**  
**\$21.00 per item**

Tender Ham Stuffed with Traditional Greens  
served with Biscuits or Cocktail Rolls

### Pasta

**Pasta Primavera with Strips of Chicken**  
**\$19.00 per item**

Vegetables and Boneless Chicken Breast strips  
tossed with Pasta served in Alfredo Sauce

**Lasagna - \$19.00 per item**

Layered Pasta with Ricotta and Mozzarella  
Cheese topped with Meat Sauce

**Grilled Vegetarian Lasagna - \$19.00 per item**

Layered Pasta with Vegetables, Ricotta and  
Mozzarella Cheese topped with Marinara  
Sauce or Alfredo Sauce

**Cheese Tortellini Carbonara - \$19.00 per item**  
Three Cheese Tortellini in Alfredo Sauce with  
Prosciutto Ham

**Baked Manicotti - \$19.00 per item**

Pasta rolled and filled with Ricotta and Mozzarella  
Cheese topped with Marinara Sauce

**Meat or Cheese Ravioli - \$19.00 per item**

Italian Raviolis filled with Meat or Cheese served  
with Marinara Sauce

**Pasta Primavera - \$19.00 per item**

Vegetables tossed with Pasta served in  
Alfredo Sauce

♦ A Minimum of Two Selections must be chosen. The price per person is calculated ♦  
by adding together the cost of all items chosen. Select any third item for an additional  
\$13.00. The Above Buffet includes a tossed salad with a choice of two salad dressings  
(Ranch, Blue Cheese, Balsamic Vinaigrette, Golden Italian, Creamy French and Thousand  
Island); rolls and Butter; two vegetables or one vegetable and choice of potato or rice;  
coffee (regular and decaffeinated), hot tea and iced tea; and choice of one: fresh fruit,  
trifle (Strawberry Shortcake trifle, Oreo Cheesecake trifle or Banana Pudding trifle),  
chocolate mousse, cookies or brownies.

⌘ A 20% Service Charge and a 6% Maryland Sales Tax will be added to all menu prices. ⌘

⌘ Carving Fee - \$60.00 per Carver ⌘

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❖ An Appetizer from Group A of our Hors d'Oeuvres Reception ❖  
may be substituted for the Dessert.

# SIDE DISH MENU

## Vegetables

**Seasoned Green Beans (with or without Ham or Smoked Turkey)**

**Fresh Vegetable Medley (Broccoli, Cauliflower & Carrots)**

**Bean Medley (Green Beans, Wax Beans and Carrots)**

**Steamed Broccoli with Lemon Pepper**

**Baby Carrots with Honey Glaze**

**Peas and Mushrooms**

**Green Beans Almondine**

**Creamed Spinach**

**Buttered Corn**

**Squash Medley**

## Potatoes and Rice

**Scalloped Potatoes**

**Potatoes Au Gratin**

**Parsley New Potatoes**

**Mashed Potatoes and Gravy**

**Oven Roasted Potatoes**

**Garlic Redskin Mashed Potatoes**

**Twice Baked Cheddar Stuffed Potato**

**Macaroni and Cheese**

**Baked Potato**

**Rice Pilaf**

**Blended Wild Rice**

**Pasta salad, macaroni salad or potato salad (choice of one)**

**Black Beans with Rice**

- ♦ Prices are Subject To Change Without Notice ♦
- ♦ A third Side can be added for \$2.00 per person ♦
- ❖ Additional Selections Available Upon Request ❖

# DESSERT MENU

**Hand Dipped Ice Cream - \$2.00  
(Vanilla, Chocolate or Strawberry)**

**Black Forrest Cake - \$3.00**

**Strawberry Shortcake- \$3.00**

**Fruit Cobbler- \$3.00**

**Chocolate Pudding Cake- \$3.00**

**Pineapple Coconut Cream Cake- \$3.00**

**Trifle (Strawberry Shortcake, Oreo Cheesecake or Banana Pudding) - \$3.00**

**Caramel Apple Pie - \$3.00**

**Assorted Pies - \$4.00**

**Assorted Cheese Cake - \$4.50**

**Assorted Dessert Table - \$7.00  
Choice of Three items**

❖ Additional Selections Available Upon Request. ❖  
Prices are Subject To Change Without Notice

✖ 20% Service Charge and 6% Maryland Sales Tax will be added to the above menu. ✖

# HORS D'OEUVRES RECEPTION

## Group A

Fresh Seasonal Fruit Tray	Blue Tortilla Chips with Black Bean Salsa and Traditional Salsa
Assorted Imported and Domestic Cheese Tray	Chili Con Queso with Tortilla Chips
Vegetable Crudités with Dip	Cold Spinach Dip with crackers
Cold Salad (Pasta, Macaroni or Potato)	

## Group B

Chinese Egg Rolls with Hot Mustard and Sweet & Sour Sauce	Potato Skins with Cheddar Cheese and Bacon
Swedish, BBQ or Italian Meatballs	Stuffed Mushroom Caps with Sausage or Spinach & Cheese
Assorted Flat Bread Canapé's	Fried Chicken wings, mild served with Ranch, Blue Cheese and Hot Sauce
Spicy Chicken Wings with Blue Cheese Dip	Spanakopita (Spinach and Cheese layered in Phyllo Pastry)
Pigs-In-A-Blanket	Chicken Tenders (Grilled or Fried)
Baked smokehouse wings w/ Ranch & blue cheese dressing	

## Group C

Sliced Ham, Turkey and Cheeses with Cocktail Rolls & Condiments	Hot Crab Dip with Assorted Crackers
Southern Maryland Stuffed Ham with Biscuits or Cocktail Rolls	Roast Top Round of Beef with Carver, Cocktail Rolls, Au Jus and Horseradish Sauce
Maryland Crab Balls with Cocktail Sauce (additional \$1.00 per person)	Spiced Shrimp with Cocktail Sauce (additional \$1.00 per person)
Southern Western Egg Rolls With Salsa Ranch dip	Roasted Beef Tenderloin with Carver served with Horseradish and cocktail Rolls (additional \$3.50 per person)

❖ 6 items \$35.95 per person (2 from Group A, 2 from Group B & 2 from Group C) ❖  
✖ A 20% Service Charge and a 6% Maryland Sales Tax will be added to all menu prices. ✖

♦ \$60.00 per Carver Fee ♦

## Appetizers Prior to Dinner

Group A \$4.00 per person or choice of 2 for \$6.00 per person  
Group B \$6.00 per person or choice of 2 for \$10.00 per person  
Group C \$9.00 per person or choice of 2 for \$16.00 per person

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✖ 20% Service Charge and 6% Maryland Sales Tax will be added to the above menu prices. ✖

# BEVERAGE SERVICE

## Open Bar

Unlimited consumption of "Name Brand" liquors, domestic beers, domestic wine and soft drinks. One Bartender is scheduled for every 75 - 100 people.

**Four-hour Premium (per guest) \$24.00 per person** \* **One-hour at \$12.00 per person**  
**Four-hour Top Shelf (per guest) \$27.00 per person** \* **One-hour at \$13.00 per person**  
**Beer, Wine & Soda (per guest) \$19.00 per person** \* **One-hour at \$10.00 per person**

## Cash Bar

Individual charged per drink. Prices are listed below for drinks.

One Bartender is scheduled for every 75 - 100 people.

## Host Bar

Once an agreed pre-paid dollar amount is consumed the bar will revert to a Cash bar. Prices are listed below for drinks. One Bartender is scheduled for every 75 - 100 people.

## Tab Bar

Group charged at the conclusion of function based on the number of drinks consumed. Prices are listed below for drinks. One Bartender is scheduled for every 75 - 100 people.

**Smoked Old Fashioned - \$16.00 Old Fashioned \$14.00 Elite Drink \$12.00 Top Shelf - \$10.00**  
**Premium Drink - \$7.00 All Wine - \$7.00**  
**Beer - \$5.00 Soda - \$1.00**

## Wine and Champagne

Wine and Champagne selection available upon request.

**Moscato/Pinot Grigio Wine - \$22.00 per 750 mil bottle**  
**House Wine - \$18.00 per 750 mil bottle**  
**House Wine - \$30.00 per 1.5 liter bottle**  
**House Champagne - \$16.00 per bottle**  
**House Cider - \$9.00 per bottle**

## Special Beverage Service

Fruit Punch **OR** Lemonade (non-alcoholic) - \$50.00 per bowl (serves 50)  
Soda Bar –unlimited -- \$3.00 per person (must be purchased for entire headcount)

- ♦ **\$200.00 BARTENDER FEE for each bartender (4 hours or less)** ♦
- ♦ **PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE** ♦
- ♦ **20% Menu service charge, 6% Maryland Sales Tax** ♦ **and 9% required Alcohol tax will be added to the above menu prices.**
- ♦ **Functions are for a four-hour time frame. Extra hour is \$600.00**

# CATERED FUNCTIONS

**There is a Set Up Fee of \$2.50 per person for all Functions.  
Set Up Fee includes tables, chairs, linens, centerpieces,  
china, glassware and silverware.**

Room	Minimum Number of People	Minimum Rental Fee
Militia	50	\$300
Giessenbier	100	\$500
JCI Senate	150	\$750

**FOOD AND BEVERAGE REQUIRED FOR ALL EVENTS- we do not  
rent the space without catering-Room rental has been  
discounted because it requires food purchase**

**ABSOLUTELY NO FOOD CAN BE TAKEN OUT OF THE  
BUILDING UNDER NO CIRCUMSTANCES**

## BRUNCH MENU

\$40.00 per person ++

:\*Assorted Danish **or** French toast, \*scrambled eggs, \*ham, sausage **or** bacon, \*home fried potatoes, \*biscuits, \*roasted **or** grilled chicken, \*fresh steamed broccoli, \* fresh fruit **&** fruit juice (choice of apple, orange or cranberry), \*tortellini with alfredo sauce & prosciutto ham **or** pasta primavera

Add grits \$2.00 pp

Add Oatmeal \$2.00 pp

Add shrimp & grits \$4.00 pp

Extra meat \$3.00 pp

Add yogurt 2.00 pp

# FACT SHEET

- Children's meals (12 and under) are half the price of adult meal or a meal of Chicken Nuggets and Fries can be chosen for \$16.00.
- Final headcount is due 10 days prior to event.
- Final payment must be made by Credit Card, cashier's check, cash or money and is due 10 days prior to event. **PERSONAL CHECKS WILL NOT BE ACCEPTED** for final payment.
- All deposits are non-refundable and non-transferable. Deposit goes towards your balance
- Client must remove all of their items from the building upon exit of their event.
- White, Ivory or Black chair covers are available at \$2.00 per person (sashes vary).
- Please do not hang anything on the walls.
- Bartender Fee is \$200.00 for each bartender (4 hours or less). There is one bartender for every 75 - 100 guests.
- Carver Fee is \$60.00.
- Set-up fee is \$2.50 per person. This includes set up of room, tables chairs, cake table, head table, gift table, DJ table, choice of white, black, red or ivory table cloths, choice of napkin color, hurricane lamp centerpieces, china, glassware and silverware.
- 20% service charge is added to the entire bill.
- 6% sales tax is applied to entire bill.
- 9% liquor tax will be added to tab and open bars in addition to the gratuity and sales tax.
- Militia Room (58 ft x 37 ft) will accommodate 50 – 120 guests. There is a \$500 deposit goes towards your balance. Room rental is \$300.00
- Giessenbier Room (68 ft x 46 ft) will accommodate 100 – 200 guests. There is a \$1000 deposit goes towards your balance. Room rental is \$ 500.00
- JCI Room (113 ft x 73 ft) will accommodate 125 – 500 guests. There is a \$1000 deposit goes towards your balance. Room rental is \$750.00
- Each Event is for a 4 hour block of time. Each extra hour added to your event is \$600.00
- Extra hour added to your event is \$600.00
- You are allowed to bring in items and set-up for your event 2 hours prior to the start time of your function.
- Cake is the only food allowed to come in from the outside.
- Absolutely no food is to be taken out of the building (no doggy bags).
- Absolutely NO ALCOHOL is to be brought onto premises (in building or parking lot). No Exceptions.
- A Minimum of Two Selections must be chosen. The price per person is calculated by adding together the cost of ALL items chosen. Select any third item for an additional \$13.00