

Banquet Menu

Waldorf Jaycee Community Center

3090 Crain Highway
Waldorf, Maryland 20601

(301) 645-4546

(301) 843-2233

E-Mail Address: [**jccatering@comcast.net**](mailto:jccatering@comcast.net)

WEBSITE: [**www.waldorfjcs.com**](http://www.waldorfjcs.com)

BUFFETS

A MINIMUM OF TWO SELECTIONS IS REQUIRED

Beef

Roasted Beef Tenderloin - \$25.00 per item
Center Cut Beef with Bordelaise Sauce - Carver

Roast Prime Rib of Beef - \$24.00 per item
Seasoned and Slow Roasted with Au Jus or
Horseradish Sauce - Carver

Beef Pepper Steak - \$17.50 per item
Thinly Sliced Tender Steak with Roasted Green
and Red Pepper Sauce served over Rice

Roast Top Round of Beef - \$17.50 per item
Slow Cooked and Seasoned served with
Au Jus or Gravy - Carver

Beef Burgundy Tips - \$17.50 per item
Tender Strips of Beef simmered in a Burgundy
Mushroom Sauce served over Rice or Pasta

Poultry

Chicken Chesapeake - \$23.00 per item
Chicken Breast stuffed with Crab Imperial,
breaded and deep fried

Grilled Chicken - \$17.50 per item
Boneless Breast Grilled with Choice of Sauce:
Teriyaki, Marsala, Creamy Garlic
or Balsamic Glaze

Roast Turkey - \$17.50 per item
Sliced Breast with Stuffing and Gravy

Jerk Chicken - \$17.50 per item

Stuffed Chicken Breast - \$17.50 per item
Boneless Chicken Breast stuffed with Traditional
Bread Stuffing served with Supreme Sauce

Chicken Piccata - \$17.50 per person
Sautéed boneless chicken Breast with White
Wine Butter Sauce and Capers

Southern Maryland Fried OR Baked Chicken
\$17.50 per item

Seafood

Baked Rockfish with Crab Imperial
\$23.00 per item
Filet of Flounder Stuffed with Crab

Southern Maryland Crab Balls
\$23.00 per item
Crab Meat blended with Special spices
Served with Cocktail Sauce

Baked Salmon - \$22.00 per item

Deep Fried Gulf Shrimp - \$22.00 per item
Golden Jumbo Shrimp Deep Fried served with
Cocktail Sauce

Steamed Spiced Shrimp - \$22.00 per item
Steamed and Seasoned served with
Cocktail Sauce

Baked or Fried Rock Fish - \$17.50 per item
Filet of Rock Fish served with in Lemon
or Tartar Sauce

Potato Crusted Cod - \$17.50 per item
Cod coated with Potatoes, Cheddar
Cheese and Chives

Seafood Newburg - \$17.50 per item
Shrimp, Crab and Scallops in a Sherry Lobster
Sauce served over Rice

Fried Fillet of Fish - \$17.50 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
\$18.00 per item

Stuffed with Smoked Applewood Bacon
and Herb Bread Stuffing

Baked Ham - \$17.50 per item

Tender Ham served with Pineapple or Fruit Sauce

Roast Loin of Pork - \$17.50 per item

Carved on The Buffet served with
Roasted Pork Gravy

Southern Maryland Stuffed Ham
\$19.00 per item

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

Pasta

Pasta Primavera with Strips of Chicken
\$17.50 per item

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

Lasagna - \$17.50 per item

Layered Pasta with Ricotta and Mozzarella
Cheese topped with Meat Sauce

Grilled Vegetarian Lasagna - \$17.50 per item

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

Cheese Tortellini Carbonara - \$17.50 per item

Three Cheese Tortellini in Alfredo Sauce with
Prosciutto Ham

Baked Manicotti - \$17.50 per item

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

Meat or Cheese Ravioli - \$17.50 per item

Italian Raviolis filled with Meat or Cheese served
with Marinara Sauce

Pasta Primavera - \$17.50 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
\$11.00. 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 fresh fruit,
trifle (Strawberry Shortcake trifle, Oreo Cheesecake trifle or Banana Pudding trifle),
chocolate mousse, cookies or brownies.**

✘ **A 20% Gratuity 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

✘ Corresponding Menu Gratuity and 6% Maryland Sales Tax will be added to the above menu. ✘

HORS D'OEUVRES RECEPTION

Group A

Fresh Seasonal Fruit Tray
Assorted Imported and Domestic Cheese Tray
Vegetable Crudités with Dip
Cold Salad (Pasta, Macaroni or Potato)

Blue Tortilla Chips with Black Bean Salsa and Traditional Salsa
Chili Con Queso with Tortilla Chips
Cold Spinach Dip with crackers

Group B

Chinese Egg Rolls with Hot Mustard and Sweet & Sour Sauce
Swedish, BBQ or Italian Meatballs
Assorted Flat Bread Canapé's
Spicy Chicken Wings with Blue Cheese Dip
Pigs-In-A-Blanket
Baked smokehouse wings w/ Ranch & blue cheese dressing

Potato Skins with Cheddar Cheese and Bacon
Stuffed Mushroom Caps with Sausage or Spinach & Cheese
Fried Chicken wings, mild served with Ranch, Blue Cheese and Hot Sauce
Spanakopita (Spinach and Cheese layered in Phyllo Pastry)
Chicken Tenders (Grilled or Fried)

Group C

Sliced Ham, Turkey and Cheeses with Cocktail Rolls & Condiments
Southern Maryland Stuffed Ham with Biscuits or Cocktail Rolls
Maryland Crab Balls with Cocktail Sauce (additional \$1.00 per person)
Southern Western Egg Rolls With Salsa Ranch dip

Hot Crab Dip with Assorted Crackers
Roast Top Round of Beef with Carver, Cocktail Rolls, Au Jus and Horseradish Sauce
Spiced Shrimp with Cocktail Sauce (additional \$1.00 per person)
Roasted Beef Tenderloin with Carver served with Horseradish and cocktail Rolls (additional \$3.50 per person)

❖ 6 items \$33.95 per person (2 from Group A, 2 from Group B & 2 from Group C) ❖
✘ A 20% Gratuity 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% Gratuity 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) \$21.00 per person * One-hour at \$11.00 per person
Four-hour Top Shelf (per guest) \$24.00 per person * One-hour at \$12.00 per person
Beer, Wine & Soda (per guest) \$17.00 per person * One-hour at \$9.00 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
Domestic Beer - \$4.00 Imported 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 - \$15.00 per bottle
House Cider - \$9.00 per bottle

Special Beverage Service

Fruit Punch (non-alcoholic) - \$50.00 per bowl (serves 50)
Soda Bar - \$3.00 per person

◆ **\$200.00 BARTENDER FEE for each bartender (4 hours or less) ◆**

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⌘ **Corresponding Menu Gratuity, 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	\$150
Giessenbier	100	\$300
JCI Senate	150	\$400

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

BRUNCH MENU

\$36.00 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 or ivory table cloths, choice of napkin color, hurricane lamp centerpieces, china, glassware and silverware.
- 20% gratuity 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 \$150.00
- Giessenbier Room (68 ft x 46 ft) will accommodate 100 – 200 guests. There is a \$1000 deposit goes towards your balance. Room rental is \$ 300.00
- JCI Room (113 ft x 73 ft) will accommodate 125 – 500 guests. There is a \$1000 deposit goes towards your balance. Room rental is \$400.00
- 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 \$11.00