CARLYLE BUFFET

Stationary Hors D'oeuvre Display

(Choose Two)

CRUDITÉS DISPLAY

Imported and Domestic Cheeses, Assorted Breads, Crackers, Sauces and Fresh Sliced Seasonal Fruits... all Presented in Magnificent Style

ANTIPASTO DISPLAY

Bountiful Array of Italian Meats & Cheeses, Olives, Pepperoncini's, Artichokes and Crusty Italian bread

MARKET FRESH VEGETABLE DISPLAY

Seasonally Inspired Vegetables with Three Dipping Sauces

SMOKED SALMON DISPLAY

Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served with Mini Bagels

CAESAR SALAD STATION

Crisp Salad Greens Tossed with Caesar Dressing and Topped with Grated Parmesan Cheese, and Buttery-Toasted Garlic-Parmesan Croutons

PASTA STATION

Cheese Tortellini with a Pesto Alfredo Rigatoni Pasta Tossed with Arugula and Tomato Concassé Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

CARVING STATION

Served by a Uniformed Chef Beef Tenderloin, Bordelaise Sauce, Chimichurri, Mini Silver Dollar Rolls

CLASSIC ASSORTED DESSERT STATION WITH COFFEE AND TEA SERVICE

\$78 per person plus tax and gratuity

COCKTAIL RECEPTIONS

BUTLER PASSED HORS D'OEUVRES

Assortment of:

Bacon Wrapped Sea Scallops
Mini Crab Cakes
Tomato Basil Bruschetta
Sliced Beef Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce
Vegetable Spring Rolls
Dijon Chicken Puff Pastry

ARTISAN CHEESE DISPLAY

Imported and Domestic Cheeses, Assorted Breads, Crackers, and Sauces... All Presented
In Magnificent Style.

ASSORTED SLIDERS STATION

Beef, Barbecue Chicken, Crab Cake and Meatball Mini Bite-Size Sliders with Appropriate Condiments

MASHED POTATO BAR

Served in Martini Glasses with Assorted Toppings: Diced Red and Orange Bell Peppers, Broccoli, Grated Cheeses, Sautéed Mushrooms, Corn and Butter

COFFEE AND TEA SERVICE

See Available Beverage Options Below

\$58 per person plus tax and gratuity



BUTLER PASSED HORS D'OEUVRES

Assortment of:

Bacon Wrapped Sea Scallops

Mini Crab Cakes

Tomato Basil Bruschetta

Sliced Beef Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce

Vegetable Spring Rolls

Dijon Chicken Puff Pastry

Cocktail Shrimp

CAESAR SALAD STATION

Crisp Salad Greens Tossed with Caesar Dressing and Topped with Grated Parmesan Cheese, and Buttery-Toasted Garlic-Parmesan Croutons

CHAFING DISH SELECTIONS

Choose Two:
Cherry Pepper Filet Tips
Roasted Peppers
Garlic Toast
Fried Calamari
Fiery Tomato Sauce Swedish Meatballs,
Tortellini Stuffed Mushrooms
Pancetta and Sage Wrapped Chicken
Garlic Broth, Lemon Oil

PASTA STATION

Cheese Tortellini with a Pesto Alfredo Rigatoni Pasta Tossed with Arugula and Tomato Concassé Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

COFFEE AND TEA SERVICE

See Available Beverage Options Below

\$74 per person plus tax and gratuity







STATIONARY DECORATED SUSHI DISPLAY

An Assortment of Fresh Sushi California Roll and Sashimi Served with Ginger, Wasabi and Soy Sauce

ARTISAN CHEESE DISPLAY

Imported and Domestic Cheeses, Assorted Breads, Crackers, and Sauces... all Presented in Magnificent Style.

MARKET FRESH VEGETABLE DISPLAY

Seasonally Inspired Vegetables with Three Dipping Sauces

BUTLER PASSED HORS D'OEUVRES

Assortment of:

Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce
Bacon Wrapped Sea Scallops
Mini Crab Cakes
Tomato Basil Prosciutto
Vegetable Spring Rolls
Dijon Chicken Puff Pastry

CHEF ATTENDED SEAFOOD STATION

Choice of two:

CHILLED PRAWNS

Spicy Horseradish Cocktail Sauce and Lemon Oysters on the Shell with Peppery Mignonette Crispy Calamari with Horseradish Cocktail Sauce and Lemon Jumbo SHRIMP

with Cocktail Sauce and Lemon

CARVING STATION

Beef Tenderloin with Whipped Potatoes and Seasonal Vegetables

COFFEE AND TEA SERVICE

See Available Beverage Options Below

\$88 per person plus tax and gratuity



BAR PACKAGE PRICING

DATE	Deluxe	Supreme	Platinum
	Per Guest	Per Guest	Per Guest
FIRST HOUR	\$16	\$19	\$24
SECOND HOUR	\$11	\$14	\$17
EACH ADDITIONAL HOUR	\$8	\$10	\$13

DEPOSITS

\$500.00 Non-Refundable Deposit due upon signing of contract**

Full Payment will be due on the day before the event based on the higher of the actual count or the guaranteed count. If the total cost of the event exceeds the estimated amount paid, the difference will be due on the day of the event

** Please note that a date cannot be reserved until payment of the initial deposit has been made. All deposits are credited towards final amount due.

++ All prices are subject to a 20% Service Charge and 11% Virginia Sales and Alexandria City Meals Tax

MINIMUMS FOR A COMPLETE BUYOUT OF THE CLUB:

Saturday Evening: Minimum of \$12,000.00 in Food and Beverage Friday Evening: Minimum of \$8,000.00 in Food and Beverage Sunday Evenings: Minimum of \$7,500.00 in Food and Beverage Monday-Thursday Evening: Minimum of \$5,000 in Food and Beverage Sunday Day: Minimum of \$4,000 in Food and Beverage

BAR PACKAGES

DELUXE OPEN BAR

Served for four hours. Included with Buffet and Deluxe Package.

WINE

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and White Zinfandel will be available at the bar.

LIOUOR

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth **BEER**

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

NON-ALCOHOLIC

Sodas, Mixers, Juices, Bottled Water, NA Beer



SUPREME OPEN BAR WINE

House Chardonnay and Cabernet Sauvignon will be offered to your

guests tableside during dinner.

All of the above plus Pinot Grigio, Pinot Noir and White Zinfandel will be available at the bar.

LIQUOR

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth

Name Brands: Dewar's scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jim Beam, Bacardi Rum, Captain Morgan's Spiced Rum, Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec



BEER

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

NON-ALCOHOLIC

Sodas, Mixers, Juices, Bottled water, NA Beer

PLATINUM OPEN BAR WINE

Please select one white and one red wine from our banquet wine list.

LIQUOR

Absolut Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Dewar's Scotch, Johnnie Walker Red, Seagram's 7 Blended Whiskey, Crown Royal, Jack Daniels, Jim Beam, Maker's Mark Bourbon, Bacardi White Rum, Myers Dark Rum, Captain Morgan's Spiced Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Tequila, Triple Sec

BEER

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

CORDIALS

B&B, Cognac, Amaretto, Frangelico, Chambord, Grand Marnier, Tia Maria, Bailey's Anisette, Sambuca, Green Crème de Menthe

NON-ALCOHOLIC

Sodas, Mixers, Juices, Water, NA Beer

PLATINUM BEVERAGE GREETING STATION

Please select one of the following:

Lemon Drop Martini

Lemon, Vodka, Triple sec, Sour Mix, Lime Juice, Sugared Rim

Chocolate Martini

Vanilla vodka, dark chocolate liquor, splash of cream, chocolate syrup drizzle, chocolate stick

Apple Martini

Vodka, sour apple liquor, splash of sour, granny smith wedge, cherry

Pomegranate Cosmopolitan

Vodka, triple sec, lime juice, pomegranate juice, lime wedge