

# **Banquet Menu**

## **Waldorf Jaycee Community Center**

3090 Crain Highway  
Waldorf, Maryland 20601  
(301) 645-4546  
(301) 843-2233

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# SIT DOWN DINNER

## *Beef*

**Roast Prime Rib of Beef - \$32.95 per person**  
Seasoned and Slow Roasted with Au Jus and  
Horseradish Sauce

**Roasted Beef Tenderloin - \$32.95 per person**  
Center Cut Beef with Red Wine Garlic  
Reduction Sauce

**8 oz. New York Strip Steak - \$28.95 per person**  
Broiled with Shrimp, Mushrooms  
and Béarnaise Sauce

**Marinated London Broil - \$27.95 per person**  
Thinly sliced served with Mushroom Sauce

**Beef Pepper Steak - \$27.95 per person**  
Thinly Sliced Tender Steak with Roasted Green  
and Red Pepper Sauce served over Rice

**Roast Top Round of Beef - \$27.95 per person**  
Tender Round of Beef with Au Jus or Gravy

## *Poultry*

**Chicken Cordon Bleu - \$29.95 per person**  
Boneless Breast Stuffed with Shaved Ham and  
Swiss Cheese, Breaded, Flash Fried, Baked and  
served with Sauce Supreme

**Chicken Chesapeake - \$29.95 per person**  
Chicken Breast stuffed with Crab Imperial,  
breaded and deep fried

**Chicken Piccata – \$27.95 per person**  
Sautéed boneless chicken Breast with White  
Wine Butter Sauce and Capers

**½ Roasted Cornish Hen - \$27.95 per person**  
Cornish Hen roasted with choice of wild rice,  
potatoes or bread stuffing

**Stuffed Chicken Breast - \$27.95 per person**  
Boneless Chicken Breast stuffed with Traditional  
Bread Stuffing served with Supreme Sauce

**Roasted Chicken Breast \$27.95 per person**  
Chicken Breast topped with sautéed Baby  
Spinach and Chopped Artichokes with grated  
imported Romano Cheese

**Grilled Chicken Breast- \$26.95 per person**  
Boneless Breast Grilled with Choice of Sauce:  
Teriyaki, Marsala, Creamy Mushroom  
or Balsamic Glaze

## *Pork*

**Roasted Pork Loin - \$27.95 per person**  
Pork Loin sliced and served with Apple &  
Brandy Sauce or Pork Gravy

**Baked Ham - \$26.95 per person**  
Tender Ham served with Pineapple or Fruit Sauce

◆ PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ◆

# SIT DOWN DINNER

## *Seafood*

### **Baked Flounder with Crab Imperial**

**\$30.95 per person**

Filet of Flounder Stuffed with Crab

### **Southern Maryland Jumbo Crab Cake**

**\$30.95 per person**

Tender Crab Meat mixed with special spices

### **Baked Salmon - \$30.95 per person**

Salmon baked with Lemon Butter served with  
Southern Maryland Salsa

### **Baked Flounder - \$27.95 per person**

Filet of Flounder broiled in Lemon Butter

### **Seafood Newburg - \$27.95 per person**

Shrimp, Crab and Scallops in a Savory Sherry  
Sauce served over Rice

### **Potato Crusted Cod - \$27.95 per person**

Cod coated with Potatoes, Cheddar  
Cheese and Chives

## *Pasta & Vegetarian*

### **Meat Lasagna - \$26.95 per person**

Ground Beef, Marinara Sauce and  
Ricotta and Mozzarella Cheeses

### **Vegetarian Lasagna - \$26.95 per person**

Layered Lasagna with Roasted Vegetables with Marinara Sauce,  
and Mozzarella and Asiago Cheeses

### **Teriyaki Vegetable Stir Fry - \$26.95 per person**

Served over Rice

### **Pasta with Pesto Sauce - \$26.95 per person**

Served with Roasted Red Potatoes topped with  
Romano Cheese and Roasted Pine Nuts

♦ The Above Sit Down Dinners include a fresh fruit cup or a tossed garden salad ♦  
with choice of two salad dressings (Ranch, Blue Cheese, Balsamic Vinaigrette, Golden  
Italian, Creamy French and Thousand Island); two vegetables or one vegetable and choice of  
potato or rice; rolls and butter; choice of Ice Cream or Sherbet; and coffee (regular and  
decaffeinated), hot tea and iced tea. Appetizers are available upon request.

**Split Menu - Add \$2.00 per person. Ten or less Vegetarian**

**Meals will be billed at the higher entrée price.**

**Hors D'Oeuvres from Group A on the Hors D'Oeuvres Menu may be substituted for Dessert**

♦ **PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE** ♦

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

# BUFFETS

**A MINIMUM OF TWO SELECTIONS IS REQUIRED**

## Beef

**Roast Prime Rib of Beef - \$16.00 per item**

Seasoned and Slow Roasted with Au Jus or  
Horseradish Sauce - Carver

**Roasted Beef Tenderloin - \$16.00 per item**

Center Cut Beef with Bordelaise Sauce - Carver

**Roast New York Strip Loin - \$15.00 per item**

Beef Loin Roasted in a Mushroom Sauce - Carver

**Beef Pepper Steak - \$13.50 per item**

Thinly Sliced Tender Steak with Roasted Green  
and Red Pepper Sauce served over Rice

**Roast Top Round of Beef - \$13.50 per item**

Slow Cooked and Seasoned served with  
Au Jus or Gravy - Carver

**Beef Burgundy Tips - \$13.50 per item**

Tender Strips of Beef simmered in a Burgundy  
Mushroom Sauce served over Rice or Pasta

## Poultry

**Chicken Chesapeake - \$16.00 per item**

Chicken Breast stuffed with Crab Imperial,  
breaded and deep fried

**Grilled Chicken - \$13.50 per item**

Boneless Breast Grilled with Choice of Sauce:  
Teriyaki, Marsala, or Creamy Mushroom  
or Balsamic Glaze

**Stuffed Chicken Breast - \$13.50 per item**

Boneless Chicken Breast stuffed with Traditional  
Bread Stuffing served with Supreme Sauce

**Roast Turkey - \$13.50 per item**

Sliced Breast with Stuffing and Gravy

**Southern Maryland Fried Chicken  
\$13.50 per item**

## Seafood

**Baked Flounder with Crab Imperial**

**\$16.00 per item**

Filet of Flounder Stuffed with Crab

**Baked Flounder - \$13.50 per item**

Filet of Flounder broiled in Lemon Butter

**Deep Fried Gulf Shrimp - \$15.00 per item**

Golden Jumbo Shrimp Deep Fried served with  
Cocktail Sauce

**Potato Crusted Cod - \$13.50 per item**

Cod coated with Potatoes, Cheddar  
Cheese and Chives

**Southern Maryland Crab Balls**

**\$16.00 per item**

Crab Meat blended with Special spices served  
with Cocktail Sauce

**Seafood Newburg - \$13.50 per item**

Shrimp, Crab and Scallops in a Sherry Lobster  
Sauce served over Rice

**Steamed Spiced Shrimp - \$15.00 per item**

Steamed and Seasoned served with  
Cocktail Sauce

**Fried Fillet of Fish - \$13.50 per item**

Lightly Breaded Filet of Whiting or Cat Fish and  
Deep Fried

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# BUFFETS

**A MINIMUM OF TWO SELECTIONS IS REQUIRED**

## *Pork*

**Stuffed Prime Cut Boneless Pork Chop**

**\$14.50 per item**

Stuffed with Smoked Applewood Bacon  
and Herb Bread Stuffing

**Baked Ham - \$13.50 per item**

Tender Ham served with Pineapple or Fruit Sauce

**Roast Loin of Pork - \$13.50 per item**

Carved on The Buffet served with  
Roasted Pork Gravy

**Southern Maryland Stuffed Ham**

**\$14.50 per item**

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

## *Pasta*

**Pasta Primavera with Strips of Chicken**

**\$13.50 per item**

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

**Lasagna - \$13.50 per item**

Layered Pasta with Ricotta and Mozzarella  
Cheese topped with Meat Sauce

**Grilled Vegetarian Lasagna - \$13.50 per item**

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

**Cheese Tortellini Carbonara - \$13.50 per item**

Three Cheese Tortellini in an Alfredo Sauce with  
Prosciutto Ham

**Baked Manicotti - \$13.50 per item**

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

**Meat or Cheese Ravioli - \$13.50 per item**

Italian Raviolis filled with Meat or Cheese served  
with Marinara Sauce

**Pasta Primavera - \$13.50 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  
\$9.00. 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, fruit trifle,  
chocolate or strawberry mousse or fudge brownies.**

✂ **A 17% Gratuity and a 6% Maryland Sales Tax will be added to all menu prices.** ✂

✂ **Carving Fee - \$60.00 per Carver** ✂

♦ **PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.** ♦

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

# SIDE DISH MENU

## *Vegetables*

**Baby Carrots with Honey Glaze**

**Fresh Vegetable Medley**

**Green Beans Almondine**

**Steamed Broccoli with Lemon Pepper**

**Cauliflower Polonaise (egg and bread crumb, parsley topping)**

**Buttered Corn**

**Peas and Mushrooms**

**Green Beans with Ham**

**Squash Medley**

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

## *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**

**Traditional Bread Stuffing**

**Black Beans with Rice**

◆ Prices are Subject To Change Without Notice ◆

❖ Additional Selections Available Upon Request ❖

# DESSERT MENU

**Black Forrest Cake - \$3.00**

**Strawberry Shortcake- \$3.00**

**Fruit Cobbler- \$3.00**

**Chocolate Pudding Cake- \$3.00**

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

**Peach Melba - \$3.50**

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

**Assorted Cheese Cake - \$4.50**

**Snickers Pie - \$4.50**

**Fried Cheese Cake - \$4.50**

**Caramel Apple Walnut Pie - \$4.00**

**Assorted Dessert Table - \$6.00**  
Choice of Three \$3.00 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

Blue Tortilla Chips with Black Bean Salsa and  
Traditional Salsa  
Chili Con Queso with Tortilla Chips

## 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

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

## 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  
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  
Roasted Beef Tenderloin with Carver served  
with Horseradish and cocktail Rolls  
(an Additional \$2.50 per person)

❖ 6 items \$28.95 per person (2 from Group A, 2 from Group B & 2 from Group C) ❖

✂ A 17% 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 \$3.00 per person or choice of 2 for \$5.00 per person  
Group B \$5.00 per person or choice of 2 for \$8.00 per person  
Group C \$7.00 per person or choice of 2 for \$12.00 per person

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✂ Corresponding Menu 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.

**Four-hour Name Brand (per guest) \$16.00 per person \* One-hour at \$8.00 per person**  
**Four-hour Premium Brand (per guest) \$19.00 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.

**\$6.00 – Specialty Top Shelf \* \$5.00 – Pinot Grigio or Moscato Wine**  
**\$5.00 - Mixed Drink \* \$4.00 – House Wine**  
**\$3.00 - Draft and Domestic Beer**  
**\$1.00 - Soda \* \$125.00 Bartender Fee**

## Wine and Champagne

Wine and Champagne selection available upon request.

**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

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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 \$300.00 plus** ✧  
**Server/Bartender overtime fee of \$30.00 per hour each.**

## 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.**

<b>Room</b>	<b>Minimum Number of People</b>	<b>Below Minimum Rental Fee</b>	<b>Minimum Number of Meals with Rental Fee</b>
<b>Militia</b>	<b>75</b>	<b>\$150</b>	<b>50</b>
<b>Giessenbier</b>	<b>125</b>	<b>\$250</b>	<b>100</b>
<b>JCI Senate</b>	<b>150</b>	<b>\$300</b>	<b>125</b>

# 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 \$13.50.
- Final headcount is due 7 days prior to event.
- Final payment must be made by Credit Card, cashier's check, cash or money and is due 7 days prior to event. **PERSONAL CHECKS WILL NOT BE ACCEPTED** for final payment.
- All deposits are non-refundable and non-transferable.
- Client must remove all of their items from the building upon exit of their event.
- White or Black chair covers are available at \$2.00 per person (sashes vary).
- Please do not hang anything on the walls.
- Bartender Fee is \$125.00 for each bartender (4 hours or less). There is one bartender for every 125 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 or ivory table cloths, choice of napkin color, hurricane lamp centerpieces, china, glassware and silverware.
- 17% gratuity is added to all Buffets and 20% gratuity is added to sit down dinner for 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 75 – 120 guests. There is a \$500 deposit.
- Giessenbier Room (68 ft x 46 ft) will accommodate 125 – 200 guests. There is a \$1000 deposit.
- JCI Room (113 ft x 73 ft) will accommodate 150 – 500 guests. There is a \$1000 deposit.
- Each Event is for a 4 hour block of time.
- Extra hour added to your event is \$300.00 plus server and bartender fee of \$30.00 each.
- You are allowed to bring in items and set-up for you 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.

# DIRECTIONS

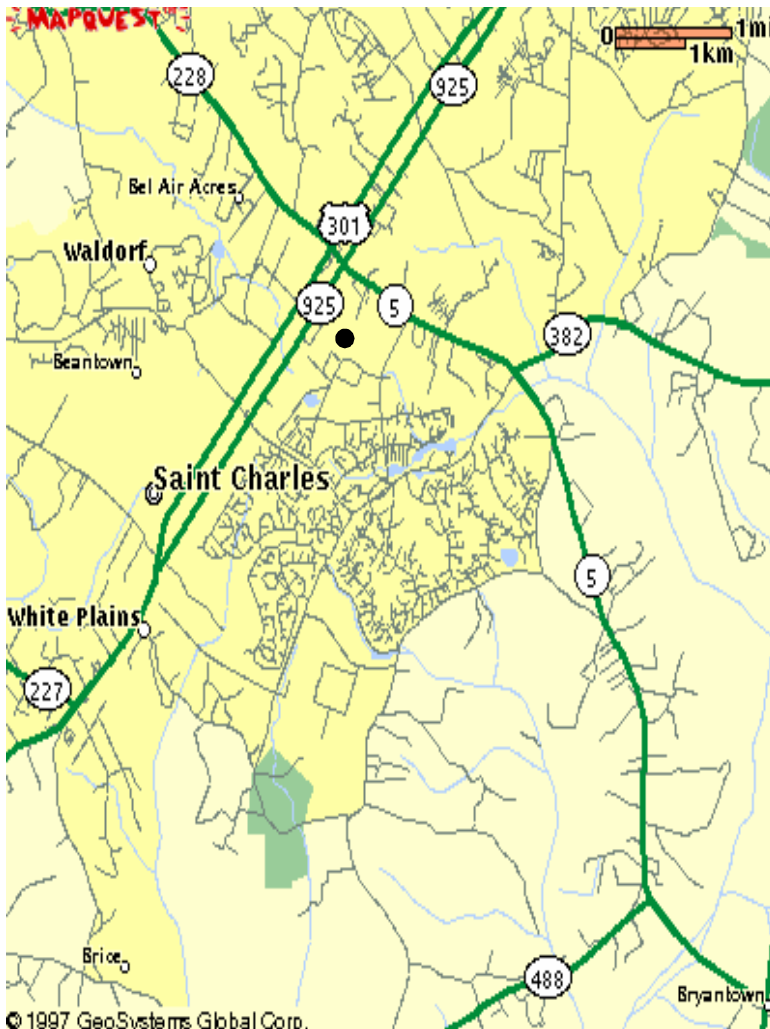
## WALDORF JAYCEE COMMUNITY CENTER

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### From I-495/95:

Take 95 South to the Branch Avenue/Waldorf (this is going to be Route 5). Follow Route 5 (Route 301 joins Route 5 in Brandywine) until you come to the main intersection in Waldorf. HH Gregg and Chili's Restaurant will be on your right at this intersection. Get in the far left lane and make a U-turn, turning into the far right lane. At this time, you will be heading back North on Routes 5/301. Make the first possible right after making the U-turn. This puts you on the access road from which you can turn left into our parking lot. There is a 30 foot high yellow marquee in front of the Jaycee Community Center. The Center is a large L-shaped tan building with a dark blue roof.



### From Routes 301/3:

Take Route 3 South to Route 301 South. Route 301 joins Route 5 in Brandywine. Follow Route 5 until you come to the main intersection in Waldorf. An HH Gregg and Chilies Restaurant will be on your right at this intersection. Get in the far left lane and make a U-turn, turning into the far right lane. At this time, you will be heading back North on Routes 5/301. Make the first possible right after making the U-turn. This puts you on the access road from which you can turn left into our parking lot. There is a 30 foot high yellow marquee in front of the Jaycee Community Center. The Center is a large L-shaped tan building with a dark blue roof.