



KITCHEN & TAPS

GRADUATION WEEK LUNCH BUFFET

\$23 Per Person + 18% Service Charge

Thursday

1st Seating: 11:30 am - 12:45 pm

2nd Seating: 1:00 pm - 2:15 pm

Friday

One Seating: 12:00 pm - 1:30 pm

Lunch Menu

*Mixed Field Greens with Dried Blueberries, Toasted Walnuts, Crumbled Goat Cheese, Hand Pulled Croutons, Blueberry Balsamic Vinaigrette

*Gourmet Mac & Cheese with Panko Parmesan Crust

*Parmesan & Truffle Roasted Potatoes

*Lemon Brussel Sprouts with Pancetta, Carrots, and Shallots,
in a Fresh Thyme Butter

*Chicken Milanese

*Mini Club Rolls with Herb Butter

*Chocolate Chip Cookies, Oatmeal Raisin Cookies, Brownies, Blondies

Buffet Includes Coffee, Tea, Decaf, Water Station

Full Cash Bar Available



Payment & Reservations Required
For Reservations & Questions, please email
DCACatering@westpoint.edu



FIRST CLASS CLUB

KITCHEN & TAPS

GRADUATION DAY LUNCH BUFFET

\$48 Per Person + 18% Service Charge

Saturday

One Seating: 12:00 pm - 3:30 pm

Lunch Menu

- * Southwestern Salad with Tortilla Strips and Chipotle Ranch
- * Strawberries & Golden Tomatoes in White Wine Balsamic
- * Sweet & Spicy Potatoes in Hot Honey & Fresh Cilantro
- * Green Beans and Corn tossed in Fresh Herb Butter
- * Cajun Alfredo Penne Pasta- Green Peas, Shallots, Sun Dried Tomatoes & Asparagus Tips
- * Herbed Long Grain Wild Rice with Diced Red Peppers
- * Baked Salmon in Dill Butter Sauce
- * Chicken Scarpariello- Chunks of Chicken Breast, Sweet Italian Sausage, Cherry Peppers, and Diced Roasted Potatoes in a rich Poultry Sauce.
- * Beer Braised Beef Brisket with a Carmelized Onion Jam
- * Mini Club Rolls with Herb Butter
- * Mini Dulce de Leche Layered Cakes topped with Caramel Chocolate Pearls with Fresh Mixed Berries, Dark Chocolate Sauce, & Fresh Whipped Cream

Buffet Includes Coffee, Tea, Decaf, Water Station

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