

IKE'S Gourmet-To-Go

The Flavor of Tradition

From Our Kitchen...



To Your **West Point** Destination

DCA *Culinary*
GROUP
Directorate of Cadet Activities at West Point

IKE'S Gourmet-To-Go

Ike's Catering is dedicated to providing the highest quality of service to the Cadets, staff, faculty & guests of the United States Military Academy. Ike's Gourmet-To-Go is designed so you can customize the perfect menu for any occasion. Whether you prefer a pick up from our kitchen to yours, delivery or a full service catered event, the Catering Team prides itself on creating a unique culinary experience. Our professional Catering Coordinators will assist you in customizing a menu to accommodate taste, theme and budget.

PLANNING A SUCCESSFUL EVENT

Arrangements for catered events can be made through the Catering office located in Eisenhower Hall, Building 655 Ruger Road at West Point. Our Catering Coordinators can assist you in finding the perfect setting and menu for your special event.

Catering Coordinator:

Katherine Nelson

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Catering Coordinator:

Amanda Zdeb

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Director of Catering:

Janine Roszkowski

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Contact us at 845-938-7732 to begin planning your event

DCA Mission Statement

The mission of DCA is to significantly enhance the development of the United States Corps of Cadets military, physically, academically, moral-ethically, spiritually, and socially by providing organized, comprehensive and diverse programs and facilities, which provide for entertainment, extracurricular, recreational, cultural and social activities.



100% of every dollar of profit is returned to the Corps of Cadets



ASSORTED BREAKFAST BREADS

N.Y. Assorted Bagels \$20 Per Dozen
cream cheese, butter and jelly

Danish \$20 Per Dozen

Muffins \$20 Per Dozen

Cinnamon Buns \$20 Per Dozen

Crumb Cake \$20 Per Dozen

Donuts \$23 Per Dozen

Mini Donuts \$25 Per Two Dozen

Flaky Croissants \$25 Per Dozen
butter and jelly

Breakfast Breads

Plain \$50 Per Loaf

Marble \$50 Per Loaf

Chocolate \$50 Per Loaf

Lemon Poppy Seed \$50 Per Loaf

Blueberry \$50 Per Loaf
approximately 30 slices per loaf

BREAKFAST SIDES

Individual Yogurt \$2 Each

Individual Cereal Bowl \$4.25 Each
includes Milk

Milk (1/2 Pint) \$1.75 Each
almond & soy milk available upon request

Granola Bars \$1.25 Each

Whole Fruit \$1.25 Each

HOT BREAKFAST ENTREES

Each tray serves approximately 25 guests

Hash Brown Patties \$40 Per Tray

Breakfast Potatoes \$55 Per Tray

Scrambled Eggs \$60 Per Tray

French Toast with syrup \$60 Per Tray

Pancakes with syrup \$55 Per Tray

Vegetable Frittata \$85 Per Tray
three cheese

Meat Frittata \$100 Per Tray
choose from ham or sausage

Sausage Links \$70 Per Tray
approximately 100 pieces

Crispy Bacon \$100 Per Tray
approximately 100 pieces

JIMMY DEAN BREAKFAST SANDWICHES

Minimum 12 pieces per type

Bacon, Egg, & Cheese \$5.50 Each
on a buttermilk biscuit

Sausage, Egg, & Cheese \$5.50 Each
on a buttery croissant

Egg White English Muffin \$5.50 Each
*Canadian Bacon & cheese
on whole grain english muffin*

CONDIMENTS

Salt & Pepper Shakers \$4 Each

Ketchup-14 oz \$5 Each

Cholula Hot Sauce-5 oz \$7 Each

BREAKFAST

IKE'S Gourmet-To-Go

SNACKS & SALADS

SNACKS-CHIPS

Snack Mix, 1 pound bag	\$15
Mixed Nuts, 40oz bag	\$50
Potato Chips, 1 pound bag	\$8
Tortilla Chips, 1 pound bag	\$8
Pretzels, 1 pound bag	\$8

SNACKS-DIPS

Salsa, per quart	\$15
Mango Salsa, per quart	\$15
Onion Dip, per quart	\$25
Sour Cream & Dill, per quart	\$25
Stout Cheese Dip, per quart	\$25

3 bags of chips recommended per quart

COLD SIDE SALADS

Serves 5 guests per pound, minimum order 5lbs

Potato Salad	\$6 Per Pound
Macaroni Salad	\$6 Per Pound
Cole Slaw	\$6 Per Pound
**Mediterranean Salad	\$11 Per Pound
<i>Quinoa</i>	
Pasta Salad	\$11 Per Pound
Italian Pasta Salad	\$12 Per Pound

GREEN SALADS

Small serves 25 guests; Large serves 50 guests

Tossed Garden Salad	Sm \$65 Lg \$125
<i>assorted dressings-select two</i>	
Caesar Salad	Sm \$65 Lg \$125
**Southwest Chipotle Salad	Sm \$85 Lg \$145
<i>mixed greens, chopped tomatoes, onions, black olives, tortilla strips, cheddar cheese, Southwest Chipotle dressing</i>	
**Ike's Signature Salad	Sm \$85 Lg \$145
<i>mixed greens, dried cranberries, mandarin oranges, topped with crumbled blue cheese, with raspberry vinaigrette</i>	

+Add Sliced Grilled Chicken

Chipotle, herb-marinated, cajun, terriyaki
Served cold, on the side

Contact the Catering Office for prices

COMPOSED SALADS

Small serves 35 guests; large serves 65 guests

Cucumber, Tomato & Mint Salad	Sm \$60 Lg \$110
Fruit Salad	Sm \$65 Lg \$125
Mozzarella & Tomato	Sm \$85 Lg \$135
<i>basil & red onion</i>	

BREADS

Assorted Dinner Rolls, Per Dozen	\$10
Mini Club Rolls, Per Dozen	\$10
Mini Kaiser Rolls, Per Dozen	\$10
Corn Bread, Per 40 pieces	\$42
Ike's Garlic Bread, Per Dozen	\$12

** Indicates an Ike's Signature Dish



BEAT NAVY SUBMARINES

3 foot submarine rings \$75 Per Sub

Approximately 20 slices.

Boar's Head deli meat and cheeses, mayo, & spicy mustard served on the side unless otherwise indicated

Italian Submarine

salami, pepperoni, pepper ham, provolone, lettuce, tomato, onion, oil & vinegar

Ham & Cheese Submarine

ham & yellow american cheese with lettuce, tomato

Roast Beef Submarine

roast beef & provolone, lettuce, tomato

Turkey Submarine

turkey & swiss cheese, lettuce, tomato

Stinger Submarine

turkey, bacon, cole slaw, thousand island dressing

Tuna Submarine

tuna, lettuce, tomato, mayonnaise



IKE'S SIGNATURE SUBMARINES

3 foot submarine rings \$90 Per Sub

approximately 20 slices

****Chicken Cutlet Submarine**

chicken cutlet, mozzarella, roasted red peppers & balsamic vinegar

****Eggplant Submarine**

eggplant, portobello mushrooms, sautéed spinach & provolone drizzled with EVOO

ASSORTED 3" WRAPS

60 Pieces \$150 / 30 Pieces \$75

Boar's Head deli meat and cheeses, mayo, & spicy mustard served on the side unless otherwise indicated

Ham & American

ham & yellow american cheese with leaf lettuce, tomato

Turkey & American

turkey and swiss cheese, leaf lettuce, tomato

Roast Beef & Provolone

roast beef & provolone, leaf lettuce, tomato

Tuna Salad

leaf lettuce, tomato

Veggie Wrap

seasonal vegetables

BOX LUNCHES

Minimum 20 meals

8-inch sub, Boar's Head Deli Meat & Cheeses

Turkey & Swiss, Roast Beef & Provolone,

Ham & American, Italian Combo

Tuna, or Grilled Vegetable

Potato chips, whole fruit, cookie, bottled water

\$15 per lunch

Gourmet box lunches available

Please contact the catering office for details

COLD CUT PLATTER PACKAGE

Serves approximately 20 Guests, 18" platter

Boar's Head deli meat and cheeses

Roast Beef, Ham, Turkey

American, Swiss and Cheddar cheese

*lettuce, tomato, onion, mayonnaise & mustard
with club rolls*

\$225

** Indicates an Ike's Signature Dish

IKE'S Gourmet-To-Go



**Each package serves approximately 25 guests.
Packages include food items only.**

HUDSON PICNIC

(25) Fire Grilled Hamburgers
tomato, lettuce & sliced American cheese on the side
(25) All Beef Hot Dogs
(1) Tray – Honey Baked Beans
(5) lbs. Homemade Macaroni Salad
(2) 1 lb. Bag of Potato Chips
ketchup, mustard, relish & mayonnaise
\$275

ASIAN EXPRESS

(1) Tray - General Tso's Chicken
(1) Tray - Vegetable Lo Mein
(1) Tray - Jasmine Rice
(25) Vegetable Eggrolls
soy sauce & duck sauce
\$295
*Substitute fried rice for Jasmine rice
additional \$10*

BARRACKS BBQ

(1) Tray - Slow Cooked BBQ Pulled Pork
(3) Dozen Mini Kaiser Rolls
(1) Tray - Herb Roasted Chicken (Bone-in)
(1) Tray - Macaroni & Cheese
(5 lbs.) Classic Cole Slaw
bbq sauce
\$345

TACO FIESTA

(1) Tray – Spanish Rice
(25) Hard Shells & (25) Soft Shells
Choose ONE meat option below
(1) Tray of Seasoned Ground Beef
(1) Tray of Sliced Chicken Breast
(1/2) Tray of Beef & (1/2) Tray of Chicken
*shredded cheese, shredded lettuce,
salsa, sour cream, guacamole, Cholula hot sauce*
\$360

CLASSIC COMFORT

(1) Tray – Meatloaf Topped with Gravy
(1) Tray – Country Fried Chicken (Bone-In)
(1) Tray – Garlic Mashed Potatoes
(1) Tray - Sweet Corn Casserole
(25) Flaky Butter & Honey Biscuits
\$380

CAESAR'S WAY

(1) Tray – Meatballs in Tomato Basil Marinara
(1) Tray – Chicken Parmesan
(1) Tray – Penne a la Vodka
(1) Small - Caesar Salad
(25) Slices Garlic Bread
\$475

Disposable serving utensils and disposable ware sold separately.

MEAL "PACKAGES"



CULINARY DISPLAYS

Serves approximately 60 guests

Hummus with Pita Chips	\$80
Classic Spinach Dip <i>assorted breads</i>	\$85
Garlic & Tomato Bruschetta <i>sliced baguettes</i>	\$85
Hot Buffalo Chicken Dip <i>tortilla chips</i>	\$120
Seasonal Fruit Platter	\$95
Farm Fresh Crudité Platter <i>signature dip</i>	\$85
Grilled & Chilled Vegetables	\$150
Cheeseboard <i>assorted crackers</i>	\$100
Cheeseboard & Pepperoni <i>assorted crackers</i>	\$135
Imported Cheeseboard <i>variety of imported cheese, garnished with fresh fruit, assorted crackers</i>	\$200
Caprese (Mozzarella & tomato) <i>balsamic glaze & fresh basil</i>	\$100
Antipasto Platter <i>Italian meats, cheeses, baguettes & accompaniments</i>	\$150

COLD HORS D'OEUVRES

Prices based on 50 pieces

Deviled Eggs	\$40
Tomato, Mozzarella & Basil Skewers <i>balsamic glaze drizzle</i>	\$75
Fruit Kabob <i>sweet yogurt dip</i>	\$85
Antipasto Skewers	\$115

SIGNATURE

COLD HORS D'OEUVRES

Prices based on 100 pieces

Chilled Jumbo Shrimp <i>tangy cocktail sauce, lemon wedges</i>	\$200
California Rolls <i>wasabi, ginger & soy sauce</i>	\$200
Sliced Tenderloin on Toasted Baguette <i>horseradish sauce</i>	\$215



IKE'S Gourmet-To-Go

RECEPTION SELECTIONS



HOT HORS D'OEUVRES

BEEF/PORK

Prices based on 100 pieces

Cocktail Meatballs	\$100
Select from:	
Marinara ~ Swedish ~ Barbecue ~ Sweet & Sour	
<i>Divide flavors into (2) half trays – please add \$10</i>	

Cocktail Franks	\$115
Sausage Mushroom Caps	\$150
Mini Beef Wellington	\$210
Beef Empanada	\$200
Teriyaki Beef Skewers	\$195

VEGETARIAN

Prices based on 100 pieces

Stuffed Mushroom Florentine	\$95
Crispy Battered Green Beans	\$95
<i>cucumber wasabi sauce</i>	
Vegetable Spring Roll	\$160
Phyllo with Raspberry & Brie	\$200
Macaroni & Cheese Wedges	\$125
Spanakopita	\$175
<i>spinach & feta phyllo</i>	
Mozzarella Sticks & Marinara	\$125

CHICKEN

Prices based on 100 pieces unless otherwise indicated

Chicken Wings (per 50 pcs)	\$115
Boneless Wings	\$115
Select from:	

Buffalo • Garlic Parmesan
Teriyaki • Honey Barbecue
celery sticks and bleu cheese

Chicken Tenders (per 50 pcs)	\$85
<i>barbecue & honey mustard dipping sauces</i>	
Mini Chicken Cordon Bleu	\$150
Buffalo Chicken Rangoon	\$180
Sesame Crusted Chicken	\$200
Chicken Empanada	\$200
Thai Peanut Chicken Satay	\$200

FISH & SHELLFISH

Prices based on 100 pieces

Coconut Shrimp	\$155
Crab Rangoon	\$200
Mini Crab Cakes	\$225
<i>cajun tartar sauce</i>	
Scallops Wrapped in Bacon	\$225

CARVING STATION SELECTIONS

*Prices are per guest for a one-hour service ~
Minimum of 50 guests required*

- | | |
|--|---------|
| Breast of Turkey | \$8.25 |
| <i>cranberry relish, freshly baked rolls</i> | |
| Roasted Marinated Pork Loin | \$8.25 |
| <i>apple sauce, spicy mustard, freshly baked rolls</i> | |
| Garlic Herb Crusted Roast Beef | \$8.25 |
| <i>au jus, creamy horseradish sauce, freshly baked rolls</i> | |
| Baked Country Honey Glazed Ham | \$8.25 |
| <i>spicy mustard, freshly baked rolls</i> | |
| Herb Crusted Beef Tenderloin | \$13.25 |
| <i>creamy horseradish sauce, freshly baked rolls</i> | |



Please add 18% service charge

CARVING STATIONS

IKE'S Gourmet-To-Go



BEEF & PORK DISHES

Each tray serves approximately 25 guests

Slow Cooked BBQ Pulled Pork	\$150
Italian Meatballs Marinara	\$155
Classic Sausage & Peppers	\$155
Stir Fried Pepper Steak	\$200
Grilled Knockwurst	
<i>served on a bed of sauerkraut</i>	\$115
Grilled Bratwurst	\$115
<i>served on a bed of sauerkraut</i>	

*Please add freshly baked club mini kaisers
for \$10 per dozen*

3 dozen rolls per tray recommended

Sliced Honey Baked Ham	\$125
Meatloaf topped with Gravy	\$155
**Shepherd's Pie (Beef)	\$155
**Tamale Pie	\$155
<i>cheesy ground beef with jalapenos & cornbread topping</i>	
Beef Sliders (28 per tray)	\$85
<i>½ Cheese and ½ Plain</i>	
Cheese Steak	\$195
<i>onions & peppers & club rolls</i>	
Beef Burgundy	\$195
Slow Cooked Barbecue Beef Brisket	\$195
Sliced Flank Steak	\$195
<i>choose from mushroom merlot, demi-glaze or ginger teriyaki</i>	
**Marinated Sliced Flank Steak	\$195
<i>side of chimichurri, served hot or cold</i>	

CHICKEN & POULTRY DISHES

Each tray serves approximately 25 guests

**Country Fried Chicken (Bone-In)	\$115
Baked BBQ Chicken (Bone-In)	\$115
**Chicken Pot Pie	\$125
<i>biscuit topping</i>	
Grilled Chicken Breast	\$125
<i>choose from herb marinated, barbecue, teriyaki or cajun</i>	
Lemon Chicken Picatta	\$125
Baked Chicken Parmesan	\$125
Pan Seared Chicken Florentine	\$125
**Ike's Chicken Scampi	\$125
**Sherry & Mushroom Chicken	\$125
Fire Braised Barbecue Chicken	\$125
General Tso's Chicken	\$125
Chicken and Broccoli	\$125
Sliced Turkey Topped with Gravy	\$125



** Indicates an Ike's Signature Dish



SEAFOOD DISHES

Each tray serves approximately 25 guests

Crabmeat Stuffed Sole	\$160
Crab Shells	\$160
<i>stuffed with crab meat & lobster crème sauce</i>	
Garlic & Herb Tilapia	\$190
Lemon Beurre Blanc Cod Loins	\$190
Grilled Salmon	\$190
<i>dill & white wine sauce</i>	

PASTA & VEGETARIAN DISHES

Each tray serves approximately 25 guests

Homestyle Macaroni & Cheese	\$70
Penne ala Vodka	\$75
Farfalle with Sautéed Broccoli	
<i>garlic crème sauce</i>	\$75
Buttered Egg Noodles	\$75
** Cavatappi with Cajun Alfredo	\$80
Eggplant Rollatini Marinara	\$80
Lasagna / Vegetable Lasagna	\$85
** Shells a la Crème	\$90
<i>gorgonzola crème & peas</i>	
Penne with Fresh Grilled Vegetables	\$95
<i>light pesto sauce</i>	
Baked Ziti Marinara	\$95
** Gourmet Macaroni & Cheese	\$115
Baked Ziti Bolognese	\$125
Tortellini Alfredo	\$125

"PASTA YOUR WAY"

Each tray serves approximately 25 guests

1. Pick Your Pasta:

Penne – Farfalle – Rigatoni – Cavatappi

2. Pick Your Sauce:

Tomato Basil Marinara \$70

Alla Vodka \$75

Traditional Alfredo \$75

Cajun Alfredo \$75

Roasted Red Pepper \$75

Smoked Gouda

Red Pepper Pesto \$75

Fresh Pesto \$80

Garlic Crème Sauce \$85

Hearty Bolognese \$100

Creamy Carbonara \$125

+ sliced grilled chicken

choose from chipotle, herb marinated, or cajun

+ grilled or sautéed shrimp

choose from chipotle, herb marinated, or cajun

Contact the Catering Office for Pricing



** Indicates an Ike's Signature Dish

ENTREES

IKE'S Gourmet-To-Go

ACCOMPANIMENTS

POTATO & RICE

Each tray serves approximately 25 guests

White Rice/ Jasmin/ Wild Rice	\$50
Honey Baked Beans	\$50
Homestyle Stuffing	\$50
Red Skin Potatoes	\$65
**Baby Baked Potatoes	\$65
Potatoes au Gratin	\$75
Garlic Mashed Potatoes	\$85
Mashed Sweet Potatoes	\$85

VEGETABLE

Each tray serves approximately 25 guests

Mini Corn-on-the-Cob	\$60
Glazed Baby Carrots	\$60
Green Beans Almondine	\$60
Roasted Corn with Peppers	\$60
Haricot Vert with Sautéed Garlic	\$60
Julienne of Seasonal Vegetables	\$60
Sweet Corn Casserole	\$60
**Marinated Grilled Vegetables	\$70
**Broccoli Casserole	\$100



** Indicates an Ike's Signature Dish

DESSERTS

Assorted Cookie Platter	\$45 (50 cookies)
Brownie or Blondie Platter	\$60 (50 brownies)
Assorted Dessert Bars	\$60 (50 pieces)
Ice Cream Novelties	\$2 Each
Chocolate Covered Strawberries	\$75 Per Tray
Select dark or white chocolate	
<i>Each tray contains 25 strawberries</i>	
Italian Cookies	\$25 Per Pound
<i>Approximately 16-19 cookies per pound</i>	
Assorted Mini Italian Pastries	\$40 Per Dozen

Cannoli Chips & Dip	\$40, Per Tray
<i>Each tray serves 15 guests</i>	
Mini Cream Puffs	\$50, Per 100 Pieces
Cupcakes	\$50 Per Dozen
<i>red velvet, double chocolate or vanilla bean</i>	

CELEBRATION CAKES

Choose your own flavor, filling, & icing

10" Round Cake	\$50
¼ Sheet Cake	\$60 (25 slices)
½ Sheet Cake	\$90 (45 slices)
Full Sheet Cake	\$140 (100 slices)

Add a logo/screen image for \$30.

Please contact the catering office for the cake order form



BEVERAGES

All beverages listed are priced per gallon

Minimum (3) Gallons

Coffee	\$15 Per Gallon
Decaffeinated Coffee	\$15 Per Gallon
Hot Tea	\$15 Per Gallon
<i>cups, stirrers, napkins, creamer & sugars</i>	
Hot Chocolate	\$15 per Gallon

Orange Juice	\$15 Per Gallon
Apple Juice	\$15 Per Gallon
Apple Cider, <i>seasonal</i>	\$15 Per Gallon
Iced Tea	\$11 Per Gallon
Lemonade	\$11 Per Gallon
Can Soda	\$2 Each
Bottled Water	\$2 Each
2 Liter Soda	\$3 Each

HYDRATION JUICE & SODA BAR

Attendent included

Chilled Assorted Juice
 Seasonal Infused Water
 Flavored Seltzer
 Soft Drinks & Iced Water

\$4 per person – First Hour

\$4 per person – Second Hour

\$3 per person – Each Additional Hour

\$100 minimum per hour; if the minimums are not met the difference will be charged accordingly

Please add 18% Service Charge

BEVERAGES

IKE'S Gourmet-To-Go



TOP SHELF OPEN BAR

*Ketel One, Patron, 1800 Resposado
Glenmorangie, LaSanta
Woodford Reserve, Hennessey
Bombay Sapphire, Crown Royal
Frangelico, Drambuie, Gran Marnier
Includes premium Open Bar Selections*

PREMIUM OPEN BAR

*Titos', Tanqueray, Bacardi, CaptainMorgan
Malibu, Jose Cuervo, Dewar's, Seagram's7,
Jack Daniels, Makers Mark, Jameson,
Peach Schnapp's, Cointrea, Southern Comfort,
Courvoisier, Bailey's, Amaretto, Kahlua, Sambucca
Includes Beer, Wine, Soda Bar Selections*

BEER, WINE, & SODA BAR

*Budweiser, Bud Light, Samuel Adams, Stella Artois, Goose Island IPA
House Wine: Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir
Assorted Soft Drinks & Water*

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
TOP SHELF OPEN BAR	\$23	\$26	\$32	\$38	\$44
PREMIUM OPEN BAR	\$19	\$23	\$29	\$34	\$40
BEER, WINE, & SODA BAR	\$15	\$19	\$25	\$30	\$34

Price Based Per Person. Please add 18% service charge.



BAR SERVICES



BAR ON CONSUMPTION

Drinks will be inventoried at the conclusion of the event

Includes the selections listed in the Premium Open Bar Package

If the total consumed exceeds the minimum the credit card on file will be charged accordingly

Please see bar service minimum

Beer: \$5-\$6 • House Wine: \$6

Mixed Drinks: \$8 and up • Soft Drinks: \$2

CASH BAR

An assortment of liquor, mixers, beer house wine and soft drinks & water

Please see bar service minimums below

TABLESIDE WINE SERVICE

\$8 per hour, per person for unlimited tableside house wine pour service

House Wine, \$24 per bottle placed on the table

BAR SERVICE MINIMUMS

Minimums are per bar/bartender ~ There is a \$300 minimum, up to two hours; Each additional hour is \$150

If the minimums are not met the difference will be charged accordingly

SERVICE CHARGE

Please add 18% service charge

Packages include glassware when on premise in Eisenhower Hall

Off premise events include disposable tumblers

Please contact the catering office for upgrade to glassware

POLICIES

DCA reserves the right to ID any patron requesting an alcoholic beverage

Shots are not permitted

Credit card authorization form on file required

One bartender required per 75 guests

IKE'S Gourmet-To-Go

LINEN GUIDE

Standard poly-cotton linen

Please contact the catering office for specialty linen prices

TABLE SIZE

LINEN SIZE

30" Round

52" Square ~\$8

36" Round

Floor-length = 90" Round ~\$19

30" Round ~ Bar Height

52" Square ~\$8

85" Square ~\$8

Floor-length = 120" Round ~\$19

60" Round

85" Square ~\$8

Floor-length = 120" Round ~\$19

72" Round

85" Square ~\$8

Floor-length = 132" Round ~\$25

6 x 30" Rectangle

52x114" ~\$8

or

Almost Floor-length = 72x120" ~\$12

8 x 30" Rectangle

Floor-length = 90x132" ~\$19

DELIVERY

Free delivery on all orders over \$750

Delivery under \$750 incurs a \$40 delivery fee

Delivery, Set-up & Cleanup

Must include server fee(s) and 18% service charge for the duration of the event

STAFFING

Server, Bartenders ~ \$20 per server per hr

Chef ~ \$50 per Chef per hour

Catering office will determine the time frame and amount of staff required for event to include allotted time for set-up and breakdown

SERVICEWARE

Disposable Serving Utensils ~ \$1.50 each

Wire racks with water pan ~ \$6.50 per set

Sternos ~ \$2.50 each

High quality and standard disposable ware:

call for selections and pricing

Please contact the catering office at

845-938-7732 to begin planning your event.



POLICIES & PROCEDURES

ADVANCE NOTICE

We recommend that you place your order as early as possible to ensure availability of items and services. There is a two-week minimum on all standard orders. For popular dates such as graduation weekend, more advanced planning is advised. When planning your event, keep in mind the larger, more detailed events require a significant amount of planning and coordination. All non cadet related events require a referral from the West Point Club.

SCHEDULING YOUR EVENT

At the time of booking your event, the following information will be required:

- Name, address, email, phone & cell phone
- Catering contract contact(s) and on-site contact name
- Name of group/department and event title
- Day & date of event
- Beginning & ending time of event
- Estimated number of guests attending the event
- Location & facility access info
- Rain location and/or inclement weather plan (if applicable)
- Method of payment

DEPOSITS, BILLING & PAYMENT

Academy departments paying with internal funds for official events are required to provide, at time of booking or upon confirmation, all approved documents. It is the client's responsibility to ensure we have the correct documents on file prior to the event. No deposit required for Cadet and official functions. For Academy affiliated groups paying by credit card, cash or check, payment is required (4) business days prior to the event. You will be charged the actual number of guests or the guarantee, whichever is higher at the conclusion of your event. Final invoices will only be sent for additional consumption or higher guest counts.

Non-Academy affiliated groups will be required to pay a deposit, depending upon location, event requirements and guest count. The deposit will be deducted from the final invoice at the time of payment. Payment is required (4) business days prior to your event along with the final guest count. We do require a credit card on file for any additional fees or guests. Forms of payment accepted: credit card (Visa, MasterCard, American Express, Discover), check and cash.

Please make checks payable to: Cadet Activities Fund

EVENT PLANNING & GUARANTEED ATTENDANCE

Preliminary menu arrangements are highly recommended as early as possible but must be made at least (14) business days in advance for our staff to meet your needs & expectations. In the event a menu selection is not made by the above guidelines, Ike's Catering cannot guarantee the availability of your menu selection. To ensure appropriate service preparation, all changes referring to the menu, guest count & event arrangements must be finalized by noon, (4) business days prior to your event. Menus subject to change.

IKE'S Gourmet-To-Go

POLICIES & PROCEDURES cont.

PRICING, AVAILABILITY & SERVICE CHARGES

Menu items & pricing are subject to change without notice. Due to seasonality & vendor ability, certain items may not be available.

- All serviced events will incur an 18% service charge.
- There is no sales tax at West Point.
- All non cadet related events may incur an additional referral fee
- Events held on a federal holiday will incur an additional fee

EVENT CONFIRMATION

Once the details of your event have been finalized, we will submit a catering contract. Please carefully review all information for accuracy. If you have questions or changes, please contact your coordinator immediately. Your signed confirmation must be returned to Ike's Catering no later than (10) business days prior to confirm your event. Ike's Catering cannot service your event without a signed contract and confirmed method of payment.

DELIVERY FEES

- Complimentary delivery to all Cadet events
- Complimentary delivery to all orders exceeding \$750.00
- Deliveries below \$750.00 will incur a \$40.00 delivery fee
- Delivery will be determined on a case-by-case basis based on availability, location & logistics. Please establish accurate delivery or pick-up times for your event

SPECIAL DIETARY RESTRICTIONS

Ike's Catering will do our best to accommodate any needs pertaining to dietary restrictions if notified by the time of confirmation; however, severe food allergies cannot be accommodated. Ike's kitchen is not a peanut or gluten free kitchen. There may be an additional charge for certain dietary meal requests due to the high cost of ingredients.

CANCELLATION POLICY

- 7 days prior to event – full refund
- 3 to 6 days prior to event – 50% refund
- Less than 3 days prior to event – no refund

CANCELLATION DUE TO INCLEMENT WEATHER CONDITIONS

Events cancelled due to inclement weather resulting in an official closing (CODE RED) will not incur any fees if the food was not prepared. For events cancelled due to inclement weather without an official closing, the customer will be responsible for any special ordered items & costs associated to the event.

NON-SERVICED EVENTS IN EISENHOWER HALL

Catering can be ordered through Ike's Kitchens-To-Go and Grant Hall for all events in Eisenhower Hall, there is no outside food permitted.

When hosting an ala carte event:

- Eisenhower Hall locations must be booked through DCA Facilities, please reserve time to include set up and clean up
- Tables in the Riverside Café and Class of 63 Lounge are available “as is”. Table / Chair layout may vary depending upon other events. Custom layout will be on a case by case basis
- All trash must be removed and placed in the dumpster located on the loading dock
- All tables and chairs must be placed in the original layout (depending upon facility schedule)
- All tables must be wiped down
- Open flames are not permitted, all candles must be enclosed
- Confetti is not permitted
- Helium balloons are not permitted with the exception of arches and columns
- All packaging and trash created by the client and vendors must be removed and placed in the dumpster located on the loading dock
- All favors, centerpieces, programs etc. must be organized in advance through the Catering Department and will be determined on a case by case basis

ALCOHOLIC BEVERAGE REQUIREMENTS

- Alcohol must be purchased through Ike’s Catering for all events in Eisenhower Hall
- Alcohol may not be served unless non-alcoholic beverages & food are also served
- Bartenders will proof all consumers that appear to be under 21 years of age
- Cadet events with alcohol must be approved through the TAC Officer or approving official and must adhere to NYS Alcohol Laws. New York law states that persons under 21 years of age are not to be served, or given alcoholic beverages.



All for the Corps