

IKE'S *Catering*

The *Flavor* of Tradition



Eisenhower Hall

West Point, New York



Welcome to West Point and the United States Military Academy. West Point is the oldest continuously occupied military post in the United States that sits on strategic high ground overlooking the Hudson River. Eisenhower Hall is nestled at the forefront and is the perfect setting for a riverside event with majestic views and spacious reception, ballroom and conference space.

Ike's Catering is dedicated to providing the highest quality of service to the Cadets, staff, faculty & guests of the United States Military Academy. The following menus are designed for events at Eisenhower Hall and our culinary team strives to provide delectable cuisine combined with exceptional service. The catering department is comprised of professional culinary staff & service personnel under the direction of DCA Culinary Group. Our experience, knowledge & expertise enables us to provide all of the necessary ingredients to ensure the success of your event. Our team of catering professionals will assist you in event planning, focusing on every aspect to ensure quality and consistency and has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes. We take pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success. Ike's Catering guide offers bountiful varieties for your catered event. Should you desire a customized menu, we will be happy to design a menu to accommodate taste, theme and budget.

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

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The Mission of DCA Culinary Group is to provide the highest quality of dining services to enrich the experience of the Corps of Cadets and guests through a variety of culinary sectors at the United States Military Academy.

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

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.

Breakfast Buffets

IKE'S
Catering

Prices listed are per guest for a two-hour service. Breakfast is available until 1100
Minimum of 25 guests unless otherwise indicated

All breakfast buffets are served with freshly brewed coffee,
decaffeinated coffee, assorted tea, chilled orange juice and iced water

Classic Continental

Fresh Seasonal Fruit
Freshly Baked Danish & Muffins
\$9.95

Continental Reveille

Fresh Seasonal Fruit
Freshly Baked Danish & Crumb Cake
N.Y. Assorted Bagels
assorted cream cheese, butter, jelly
\$12.00

Hearty & Healthy

Fresh Seasonal Fruit
Bran, Corn & Blueberry Muffins
Individual Greek Yogurt
Hard Boiled Eggs
\$14.00

The Cackleberry

Fresh Seasonal Fruit
Flakey Butter Croissants
butter, jelly
Farm Fresh Scrambled Eggs
Home Fried Breakfast Potatoes
Crispy Bacon
Breakfast Sausage Links
\$16.25

DIY Breakfast Burrito Bar

Fresh Seasonal Fruit
N.Y. Assorted Bagels
assorted cream cheese, butter, jelly
Soft Tortillas, Farm Fresh
Scrambled Eggs
Fixings
Crumbled Chorizo, Diced Ham
Sautéed Peppers & Onions
Diced Tomatoes, Shredded Cheese
Pico de Gallo
Sour Cream & Hot Sauce
Home Fried Breakfast Potatoes
\$17.50

Academy's Breakfast Buffet

Fresh Seasonal Fruit
Freshly Baked Danish & Crumb Cake
Flakey Butter Croissants
butter, jelly
Farm Fresh Scrambled Eggs
Buttermilk Pancakes with Syrup
Home Fried Breakfast Potatoes
Crispy Bacon
Breakfast Sausage Links
\$18.50



Breakfast Buffet Boost

Enhancements are priced in conjunction with a continental or hot breakfast buffet,
priced out per person unless otherwise indicated

Ike's Bakery

Freshly Baked Danish ~ \$20.00 per dozen

Assorted Muffins ~ \$20.00 per dozen

N.Y. Assorted Bagels ~ \$20.00 per dozen

assorted cream cheese, butter, jelly

Crumb Cake ~ \$20.00 per dozen pieces

Cinnamon Buns ~ \$20.00 per dozen

house made sticky buns

Assorted Donuts ~ \$23.00 per dozen

Flakey Butter Croissants ~ \$25.00 per dozen

Assorted Breakfast Yogurt Pound Cake ~ \$50.00 per loaf, 20 slices

lemon, poppy, blueberry, marble

Individual Yogurt

Assorted Individual Yogurt

5.3oz

\$2.00 each

Oatmeal Cup & Kit

Maple Brown Sugar &

Apple Cinnamon Cups

\$3.00 each

Add the Fixings:

seasonal berries, granola,

chocolate chips & honey

\$4.25

Smoked Salmon

Smoked Salmon

N.Y. Bagels & Cream Cheese

Red Onion & Capers

\$11.00

Chilled Juice

Apple, Cranberry

Grapefruit, Tomato

\$2.50 per person / per selection

Yogurt Parfait Bar

Greek Vanilla Yogurt

Fresh Seasonal Berries

Granola & Honey

\$7.25

West Point Breakfast Bake

Farm Fresh Scrambled Eggs

Cheddar Cheese, Bacon & Sausage

baked on a crust of breakfast potatoes

\$6.50

Omelet Station

Chef attended

Farm Fresh Eggs, Crumbled Chorizo

Diced Ham, Mushrooms, Peppers

Onions, Tomatoes, Shredded Cheese

hot sauce, salsa

\$7.25

Food & Beverage Attendants

Price is Per Attendant, Per Hour

minimum of two hours

\$20.00



Plated Breakfast

All plated breakfasts are served with a basket of mini muffins, freshly brewed coffee, decaffeinated coffee and assorted tea, chilled orange juice and iced water



Colossal Waffle

Classic Belgian Waffle
Breakfast Sausage Links, Fruit Garnish
powdered sugar, whipped cream
\$13.75

The All American

Farm Fresh Scrambled Eggs,
Crispy Bacon, Pancakes
Breakfast Potatoes, Fruit Garnish
\$15.00

The Cow

Petite Steak
Farm Fresh Scrambled Eggs
Breakfast Potatoes
Grilled Tomato & Asparagus
\$25.50

Breakfast On The Go

All breakfast on-the-go are pre-packaged and served with your choice of chilled bottled water or orange juice and appropriate condiments and utensils

Continental Run

Fresh Fruit Salad
Freshly Baked Danish & Muffin
\$9.25

Jimmy Dean Breakfast

Fresh Fruit Salad
Choice of Jimmy Dean
Breakfast Sandwich:
Bacon Egg & Cheese
buttermilk biscuit
Sausage, Egg & Cheese
buttery croissant
Egg White, Canadian Bacon & Cheese
whole grain English muffin
\$11.75

Reveille Run

Fresh Fruit Salad
Crumb Cake & N.Y.
Assorted Bagels
cream cheese, butter, jelly
\$11.50

Cracked and Wrapped

Maximum 100 guests
Fresh Fruit Salad
House Cracked & Wrapped
Scrambled Egg Sandwich
Selections:
Bacon Egg & Cheese
Sausage, Egg & Cheese
Egg & Cheese
all served on a freshly baked Kaiser roll
\$12.00

Morning and Afternoon Breaks

Prices listed are per guest for a one-hour service
Minimum of 25 guests unless otherwise indicated

Home Sweet Home

Freshly Baked Cookies & Brownies
Fresh Seasonal Fruit
Assorted Seltzer & Soda
Bottled Water
one per person
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Tea
\$11.25

This and That

Assorted Baked Chips
Individual Bags
Whole Seasonal Fruit
Freshly Baked Cookies
Assorted Seltzer & Soda
Bottled Water
one per person
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Tea
\$13.50

The Crispy Dipper

Farm Fresh Crudite
cucumber Wasabi dip
Potato Chips with Onion Dip
Tostitos and Salsa
Assorted Seltzer & Soda
Bottled Water
one per person
\$9.95

Reboot & Revive

Individual Greek Yogurt
Snack Mix
trail nut & chocolate, 2oz bag
Seasonal Fruit Cup
Assorted Seltzer & Soda
Bottled Water
one per person
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Tea
\$13.00

Fresh and Healthy

Greek Vanilla Yogurt
granola and fresh berry topping
Granola Bars, Whole Fruit
Assorted Seltzer & Soda
Bottled Water
one per person
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Tea
\$15.00

Ike's Intermission

Soft Pretzels
yellow mustard
Individual Bags of Popcorn
Assorted Seltzer & Soda
Bottled Water
one per person
\$9.95



Breaks on the Go

Prices listed are per guest for a one-hour service
Minimum of 25 guests unless otherwise indicated

Grab N'Go Quick Break

Pre-Packaged

Jumbo Chocolate Chip Cookie
Planters Peanuts, Bag of Potato Chips
Bottled Water
one per person
\$11.00

Reboot & Revive

Pre-Packaged

Granola Bar, Individual Yogurt
Whole Fruit
Bottled Water
one per person
\$11.00

Breaks Enhancements

Enhancements are priced in conjunction with a
morning or afternoon break package

Ala Carte

Individual Yogurt \$2.00 5.3oz each
Quaker Chewy Granola Bar \$1.25 .84 oz each
Kind Granola Bars \$2.50 1.3 oz each
Snack Mix Trail Nut & Chocolate \$1.75 per 2oz bag
Snack Mix Trail Tropical Fruit & Nut \$1.75 per 2oz bag
Planters Peanuts \$1.75 per 2oz bag
Individual Bags of Baked Chips \$1.75 1 oz each
Individual Bags of Popcorn \$1.75 1 oz each
kettle & white cheddar
Freshly Baked Cookies \$45.00 per 50 cookies
Freshly Baked Jumbo Cookie \$2.50 each
Brownies and Blondies \$60.00 per 50 pieces

Brew & Beverage

Prices listed are per location, per guest for a two-hour service, minimum of 25 guests unless other wise indicated

Coffee Service

Freshly Brewed Coffee
Decaffeinated Coffee and Assorted Tea
\$5.95
\$2.25 Each additional hour

Ike's Coffee Bar

Attendant included

Freshly Brewed Coffee & Iced Coffee
Decaffeinated Coffee and Assorted Tea
coffee syrups, flavored creamers
honey, whipped cream
cinnamon & nutmeg
\$6.95
\$3.00 Each additional hour

Hydration Juice and Soda Bar

Attendant included

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

\$4.00 - 1st Hour

\$4.00 - 2nd Hour

\$3.00 - Each additional hour

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

Beverage Attendants

Price is Per Attendant, Per Hour
minimum of two hours
\$20.00

Ala Carte

Ala carte items may incur an additional labor fee

Cold Beverages

Orange Juice * Cranberry Juice
Apple Juice * Apple Cider (Seasonal)
\$15.00 per gallon

Iced Tea * Lemonade
\$11.00 per gallon

Individual bottles priced separately upon request

Assorted Canned Soda
Assorted Flavored Canned Seltzer
West Point Logo Bottled Water
\$2.00 Each

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Tea
Hot Chocolate

includes cups, creamers, stirrers and sweeteners

\$15.00 per gallon

Academy Punches

Non-Alcoholic, minimum 3 gallons

Arnold Palmer Cooler
sweetened iced tea & lemonade, fresh mint
\$16.00 per gallon

Sparkling Blonde Punch
pineapple juice, apple juice, lemonade, & ginger ale
\$16.00 per gallon

Shirley Temple Twist
ginger ale, grenadine, maraschino cherries
\$16.00 per gallon



Luncheon Buffets

IKE'S
Catering

Prices listed are per guest for a two hour service. Lunch is available until 1430

Minimum of 25 guests unless otherwise indicated

All luncheon buffets are served with sweetened and unsweetened iced tea
freshly brewed coffee, decaffeinated coffee, assorted tea, and iced water

Alumni Deli

Tossed Garden Salad with Assorted Dressings
Potato & Pasta Salad

Build Your Own:

Boars Head Cold Cuts with Select Deli Breads
Turkey * Ham * Roast Beef
American, Swiss, & Provolone Cheese
Homemade Tuna Salad
Leaf Lettuce, Tomatoes, Condiments

Pickle Bar

Dill, Spicy and Garlic Spears
Potato Chips
Assorted Cookies and Brownies

\$19.25

Hot Sandwich Buffet

Tossed Garden Salad with Assorted Dressings
Potato Salad & Classic Coleslaw
Homestyle Macaroni & Cheese
Select **TWO** Sandwich Meats

served with club rolls

Beef Brisket * Barbecue Pulled Pork
Classic Sausage & Peppers
Herb Marinated Grilled Chicken
Fire Braised Chicken

Freshly Baked Cookies and Brownies

\$20.95

Asian Buffet

Crisp Salad
sesame dressing

Asian Slaw

Jasmine Rice

Vegetable Lo Mein

General Tso's Chicken

Beef & Broccoli

Fortune Cookies, Assorted Cookies

\$21.95

Farmers Market Spread

Salad Bar Fixings:

Crisp Lettuce, Tomatoes, Cucumbers
Red Onion, Black Olives,
Roasted Red Peppers, Shredded Carrots
Shredded Cheese, Assorted Dressings
Broccoli Slaw & Orzo Pasta Salad
Fresh Fruit Salad

Sandwich Bar:

Freshly Baked Croissants & Kaiser Rolls
Homemade Tuna & Egg Salad
Herb Marinated Grilled Chicken
Freshly Baked Cookies

\$19.25

Tex Mex

Southwest Chipotle Salad
crisp greens, chopped tomatoes, onions, black beans
roasted corn, tortilla strips, cheddar cheese
Southwest Chipotle dressing

Roasted Corn & Pepper Salad

Chicken Fajitas with all the Fixings:

soft shells, shredded cheese, salsa,
sour cream, guacamole & hot sauce

Spanish Rice, Black Beans

Tamale Pie

cheesy ground beef, jalapenos & cornbread topping

Churros, Cookies and Brownies

\$20.95

Tuscan Countryside Buffet

Sliced Italian, Ciabatta & Focaccia Bread

Classic Caesar Salad,

Mozzarella & Tomato Salad

Julienne of Vegetables

Tri-Color Tortellini Alfredo

Ike's Chicken Scampi

Meatballs with Tomato Basil Marinara

Mini Desserts and Cream Puffs

\$21.95

Luncheon Buffets

Prices listed are per guest for a two hour service. Lunch is available until 1430
Minimum of 25 guests unless otherwise indicated

All luncheon buffets are served with sweetened and unsweetened iced tea, freshly brewed coffee, decaffeinated coffee, assorted tea, and iced water



Bountiful Buffet

Assorted Rolls & Butter
Ike's House Salad
mixed greens, dried cranberries, mandarin oranges, raspberry vinaigrette, crumbled bleu cheese
Cucumber, Tomato & Mint Salad
Haricot Vert with Sautéed Garlic
Baby Baked Potatoes
Lemon Chicken
Beef Burgundy with Egg Noodles
Chef's Selection Assorted Dessert
\$25.50



Plated Luncheons

Prices listed are per guest for a two hour service. Lunch is available until 1430
Minimum of 25 guests unless otherwise indicated

All plated luncheons include dessert, sweetened iced tea
freshly brewed coffee, decaffeinated coffee, assorted tea and iced water



Chilled Plated Luncheons—Select One Entree

Cransational Chicken Salad Sandwich

Chicken Salad with Cranberries
Freshly Baked Croissant, Crisp Lettuce
Fresh Broccoli Slaw, Seasonal Fruit Garnish
\$18.25

Summer Salad Plate

Trio of Freshly Made Tuna
Chicken & Egg Salad Over Crisp Lettuce
Orzo Salad, Seasonal Fruit Garnish
\$19.00

“Sink Navy” Italian Submarine

Salami, Pepperoni, Pepper Ham, Provolone
Freshly Baked Club Roll, Crisp Lettuce
Sliced Tomato, Oil & Vinegar
Orzo Pasta Salad, Seasonal Fruit Garnish
\$20.25

Chicken Caesar Salad

Herb Marinated Grilled Chicken
Romaine Lettuce, Caesar Dressing
Croutons and Parmesan Cheese
\$17.75

Turkey Club Wrap

Boars Head Roasted Turkey & Swiss
spinach wrap
Crispy Bacon, Lettuce, Sliced Tomato
House Made Potato Salad
Seasonal Fruit Garnish
\$18.50

Shrimp Salad Sandwich

House Made Shrimp Salad
Freshly Baked Croissant
Side Salad with Ike's Balsamic Vinaigrette
Seasonal Fruit Garnish
\$20.50

Plated Luncheons

IKE'S
Catering

Prices listed are per guest for a two hour service. Lunch is available until 1430
Minimum of 25 guests unless otherwise indicated

All plated luncheons include dessert, sweetened iced tea
freshly brewed coffee, decaffeinated coffee, assorted tea and iced water

Hot Plated Luncheons-Select One Entree

Penne Alla Vodka

Penne Pasta, Vodka Sauce
Shaved Asiago Cheese
Ike's Garlic Toast

\$16.25

Add Meatballs for \$3.00

Chicken Penne Pasta

Sauteed Chicken, Broccoli, Penne Pasta
garlic cream sauce
Ike's Garlic Toast

\$19.25

Chicken Teriyaki Stir Fry

Grilled Chicken Teriyaki
Stir Fry Vegetables Jasmine Rice
Fortune Cookie

\$18.00

Hudson Valley Chicken

Roasted Chicken Breast
airline chicken, garlic cream sauce
Yukon & Red Roasted Potatoes
Glazed Baby Carrots
Freshly Baked Rolls and Butter

\$20.25

Flank Steak

Grilled Flank Steak with Ike's Chimichurri
Baby Baked Potatoes
Haricot Vert Sautéed with Garlic
Freshly Baked Rolls and Butter

\$21.25

Baked Cod

Baked Cod in Lobster Crème
Wild Rice
Julienne of Seasonal Vegetables
Freshly Baked Roll and Butter

\$22.95

Dessert

Select One Dessert
N.Y. Style Cheesecake with Berry Drizzle
Slice of Seasonal Pie
Jumbo Chocolate Chip Cookie



Luncheon Lifts

Crisp Salads

Tossed Garden Salad with Assorted Dressings
Classic Caesar Salad
\$3.75 Per Person

Chilled Beverages

Assorted Canned Soda
West Point Logo Bottled Water
\$2 Each

Pitchers

Coke, Diet Coke, Sprite, Lemonade
\$8.00 Each

All Lunch On-The-Go are prepackaged and served with chilled bottled water and appropriate condiments and utensils

"Beat Navy" Boxed Submarine

boxed meals must be preselected and include:

Boar's Head Deli Meat and Cheeses
8" Freshly Baked Club Roll
Lettuce & Tomato
Bag of Chips, Seasonal Whole Fruit
Freshly Baked Chocolate Chip Cookie
Mayonnaise & Spicy Mustard Packets

Select From:

Ovengold Roasted Turkey, Swiss Cheese
Top Round Roast Beef, Provolone Cheese
Deluxe Ham, Yellow American Cheese
N.Y. Italian Combo Classic
Freshly Made Tuna

Vegetarian option available upon request

\$15.00

Chilled Salad Bowl

salads must be preselected and include:

Bag of Chips, Seasonal Whole Fruit
Freshly Baked Chocolate Chip Cookie

Select From:

Farm Fresh Garden with
Balsamic Vinaigrette

\$14.00

Classic Caesar Salad

\$14.00

Southwest Chipotle Salad

*crisp greens, chopped tomatoes, onions, black beans
roasted corn, tortilla strips and cheddar cheese*

Southwest Chipotle dressing

\$16.00

Ike's House Salad

mixed greens with dried cranberries

mandarin oranges

raspberry vinaigrette dressing, crumbled bleu cheese

\$16.00

Add Sliced Herb Marinated Grilled Chicken

Contact the Catering Office for prices



Gourmet Hoagies & Wrap Ups

boxed meals must be preselected and include:

Boar's Head Deli Meat and Cheeses
Pasta Salad, Kettle Baked Chips
Jumbo Chocolate Chip Cookie

Select From:

Oven-Roasted Chicken, Provolone Cheese
roasted red pepper, spinach, basil pesto, ciabatta roll

Roast Beef, Muenster Cheese

lettuce, tomato, red onion

horseradish, sauce, semolina roll

Chicken Cordon Bleu

roasted chicken, deluxe ham, Swiss cheese, lettuce

tomato, honey mustard, ciabatta roll

N.Y. Italian Combo

*pepper ham, salami, pepperoni, provolone cheese,
lettuce, tomato, onion, oil & vinegar, ciabatta roll*

Stinger

*Ovengold turkey, Swiss cheese, crispy bacon,
cole slaw, thousand island dressing, white wrap*

Buffalo Chicken Salad

Buffalo chicken, celery, lettuce

bleu cheese dressing, white wrap

CBR Special

*chicken tenders, crispy bacon, Pepper Jack cheese
crisp lettuce, ranch dressing, white wrap*

Vegetarian option available upon request

\$18.95



Two Hour Reception Packages **IKE'S Catering**

Prices listed are per guest for a two-hour service, minimum of 25 guests
All stationary hors d'oeuvres



A Casual Affair
Potato Chips and Onion Dip
Tortilla Chips with Salsa
Cheese Board with Crackers
Cocktail Franks
spicy mustard
Chicken Tenders
honey mustard, barbecue sauce
Macaroni & Cheese Wedges
Iced Tea & Iced Water
\$22.95

The Semi Formal
Hummus & Pita Chips
Caprese Skewers
balsamic glaze
Seasonal Fruit Platter
Cheese Board and Pepperoni
crackers
Vegetable Spring Roll
Chicken Quesadilla Cornucopia
Coconut Shrimp
sweet chili sauce
Iced Tea & Iced Water
\$28.95

Dress Blues
Classic Spinach Dip
assorted breads
Seasonal Fruit Platter
Antipasto Display with
Meats and Cheeses
Teriyaki Beef Skewers
Mini Chicken Cordon Bleu
Mini Crab Cakes
Cajun tartar sauce
Spanakopita
Iced Tea & Iced Water
\$33.95

Pub and Grub
Homemade Potato Chips
signature onion dip
Fried Pickles
Boom Boom Sauce
Bavarian Pretzels
beer cheese & spicy brown mustard
Grilled Cheeseburger Sliders
Boneless Chicken Wing Bites
Buffalo style & garlic parmesan
Hellfire Shrimp
popcorn shrimp tossed in a sweet & spicy sauce
Iced Tea & Iced Water
\$26.95

One Hour Pre-Dinner Reception

Prices listed are per guest for a one-hour service in conjunction with dinner
Minimum of 25 guests

Traditional Trio

Seasonal Fruit Platter
Farm Fresh Crudité Platter
cucumber Wasabi dip
Cheese Board with Crackers
\$9.25

Classic Culinary Trio

Seasonal Fruit Kabobs
sweet yogurt dip
Grilled & Chilled Vegetables
Imported & Domestic Cheese Board
with crackers
\$14.25

Marinated Grilled & Chilled

Antipasto Display
*Italian meats and cheeses,
marinated mushrooms
artichokes, peppers, olives
sliced Italian bread & breadsticks*
Grilled & Chilled Vegetables
\$11.95

Platter Up

price is per platter, 50 pieces

Caprese Skewers
tomato, mozzarella, fresh basil, balsamic glaze
\$75.00

Antipasto Skewers
\$70.00

Chilled Jumbo Shrimp
tangy cocktail sauce, lemon wedges
\$100.00

Stationary Hot Staples

Cocktail Franks
Sweet & Sour Cocktail Meatballs
Buffalo Chicken Bites
Bleu cheese dip
Macaroni & Cheese Wedges
\$11.95

You Pick'Em

Passed Hors D'oeuvres

Beef

Cocktail Franks
Cocktail Meatballs
marinara, Swedish, barbecue or sweet & sour
Mini Beef Wellington
Beef Empanada
Teriyaki Beef Skewers

Chicken

Mini Chicken Cordon Bleu
Buffalo Chicken Bites
Chicken Empanada
Thai Peanut Chicken Satay
Chicken Quesadilla Cornucopia

Seafood

Crab Rangoon
Mini Crab Cakes
Cajun tartar sauce
Scallops Wrapped in Bacon
Coconut Shrimp

Vegetarian

Phyllo with Raspberry & Brie
Macaroni & Cheese Wedges
Vegetable Spring Roll
Spanakopita
Stuffed Mushroom Florentine

Four Pieces
Per Person
\$13.00

Six Pieces
Per Person
\$19.50



One Hour Pre-Dinner Reception

Prices listed are per guest for a one-hour service in conjunction with dinner
Minimum of 25 guests

Carving Stations

freshly baked rolls

Roasted Marinated Pork Loin

apple sauce, spicy mustard

\$8.25

Baked Honey Glazed Ham

spicy mustard

\$8.25

Breast of Turkey

cranberry relish

\$8.25

Garlic Herb Roasted Roast Beef

au jus, creamy horseradish

\$8.25

Herb Roasted Beef Tenderloin

creamy horseradish

\$13.25

Build Your Own Reception Bars

Ultimate

Mac N Cheese

Cheddar Mac-n-Cheese
Buffalo Chicken Bites
Broccoli Florets
Crumbled Bacon Bits
Crispy Fried Onions
Barbecue Sauce
Hot Sauce
\$9.25

Loaded Smashed

Potato Bar

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Broccoli, Bacon Bits
Green Onions
Shredded Cheese
Sour Cream
Whipped Butter
Cinnamon Sugar
Candied Pecans
\$9.50

South of

The Border

Soft Shell Tacos
Crunchy Tortilla Chips
Seasoned Ground Beef
Shredded Cheddar
Diced Tomatoes, Black Olives
Shredded Lettuce
Jalapeños, Pico-De-Gallo
Sour Cream, Hot Sauce
\$9.95

Al Dente

Penne & Farfalle Pasta
Alfredo & Tomato Basil Sauce
Grilled Chicken
Sliced Sausages
Mushrooms
Garlic Sticks
Shaved Parmesan
Crushed Red Pepper
\$9.95

Sliders Burger Bar

Grilled Burgers
BBQ Pulled Pork
Cole Slaw
Crispy Fried Onions
Mushrooms, Jalapenos
Sliced Cheese
Lettuce, Tomatoes
Pickles, Condiments
\$10.25

Taste of the Orient

General Tso's Chicken
Vegetable Lo Mein
Jasmine Rice
Eggrolls
Soy Sauce
Duck Sauce
Fortune Cookies
Chopsticks
\$10.95

Prices listed are per guest for a three-hour event and 90 minute buffet service
Minimum of 25 guests unless otherwise indicated

All dinner buffets are served with
freshly brewed coffee, decaffeinated coffee, assorted tea and iced water



Asian Coastal Fusion

Crisp Garden Salad
sesame dressing

Chilled Soba Noodle Salad
soy lime dressing

Vegetable Stir Fry

Steamed Jasmine Rice

Vegetable Lo Mein

Grilled Chicken Teriyaki

Crab Cakes
lobster cream sauce

Flank Steak
Asian marinade

Vanilla Ice Cream, Fortune &
Assorted Cookies

\$33.50



Southern Flair

Freshly Baked Dinner Rolls
honey whipped butter

Sunburst Salad
*mixed greens, dried cranberries,
raspberry vinaigrette, crumbled bleu cheese*

Shaved Brussel Sprout Slaw

Sweet Potato Casserole

Green Beans Almondine

Cavatappi A La Crème
*roasted tomatoes, asparagus tips
tomato crème sauce*

Chicken Pot Pie

Sliced Baked Ham
spicy mustard

Seasonal Pies, Warm Apple Crisp
whipped cream

\$35.50



The Wild West

Jalapeño Cornbread
whipped butter

Farm Fresh Garden Salad
ranch & balsamic vinaigrette dressing

Mamie's Cole Slaw

Campfire Corn-on-the-Cobbette

Honey Baked Beans

Homestyle Macaroni & Cheese

Country Fried Chicken

Citrus Marinated Shrimp Skewers

Slow Cooked Barbecue Beef Brisket

Key Lime Pie OR N.Y Style Cheesecake
select one dessert to be served tableside

\$40.50



NY's Little Italy

Sliced Italian, Ciabatta & Focaccia Bread

Classic Caesar Salad

Caprese Platter

sliced mozzarella, tomatoes, basil, balsamic glaze

Grilled Asparagus
balsamic marinade

Eggplant Rollatini

Penne Alla Vodka

Chicken Francaise

Classic Sausage & Peppers

Mini Italian Pastries & Cheesecakes
desserts served family style

\$44.50



Grand Dinner Buffet

IKE'S
Catering

Prices listed are per guest for a three-hour event and 90 minute buffet service

Customize your own Grand Dinner Buffet

All dinner buffets are served with:

freshly baked dinner rolls & whipped butter ~ Chef's selection of tantalizing desserts
freshly brewed coffee, decaffeinated coffee, assorted tea and iced water

Chef Attendant Carving Board

Select One

Breast of Roasted Turkey

pan gravy, cranberry relish

Honey Baked Country Ham

spicy mustard

Roasted Marinated Pork Loin

apple sauce & spicy mustard

Garlic Herb Crusted Roast Beef

creamy horseradish sauce

Roasted Prime Rib

creamy horseradish sauce

Herb Roasted Beef Tenderloin +\$4.00 pp

creamy horseradish sauce

Entrées

Select Two

Beef or Pork

Beef Tips Bordelaise

Sliced Flank Steak

red wine mushroom or chimichurri sauce

Slow Cooked Barbecue Beef Brisket

Sliced Honey Baked Ham

Classic Sausage & Peppers

Italian Meatballs Marinara

Chicken

Ike's Chicken Scampi

Chicken Florentine

Chicken Francese

Chicken Pot Pie

Sherry & Mushroom Chicken

Seafood

Crabmeat Stuffed Sole

Grilled Salmon

dill & white wine sauce

Crab Cakes

lobster crème sauce

Garlic & Herb Tilapia

Baked Cod Loins

lobster crème sauce

\$46.00

Chilled Salad

Select Two

Classic Caesar, Ike's House Salad

Southwest Chipotle Salad

Mixed Field Greens

assorted dressings

Tomato & Mozzarella Salad

Italian Orzo Salad

Cucumber, Tomato & Mint

Mediterranean Quinoa

Pasta

Select One

Penne alla Vodka

Tortellini Alfredo

Penne

roasted red pepper, smoked Gouda sauce

Shells a la Crème

Gorgonzola crème, sweet peas

Farfalle & Sautéed Broccoli

garlic crème sauce

Gemelli Pasta

broccoli rabe, sun-dried tomatoes, garlic & olive oil

Baked Ziti Marinara

Gourmet Macaroni & Cheese

Cajun Alfredo Cavatappi

Potato or Rice

Select One

Baby Baked, Garlic Mashed

Roasted Red Skin, Potatoes au Gratin

Wild Rice, Jasmine Rice

Vegetables

Select One

Julienne of Seasonal Vegetables

Marinated Grilled Vegetables

Haricot Verts

Glazed Baby Carrots

Sweet Corn Casserole

Broccoli Casserole

Roasted Zucchini & Squash

Prices listed are per guest for a three-hour service
Minimum of 25 guests unless otherwise indicated

All plated dinners are served with
freshly brewed coffee, decaffeinated coffee, assorted tea and iced water

Chilled Salad

Select One Salad

Ike's House Salad

*mixed greens, dried cranberries
Mandarin oranges, raspberry
vinaigrette, crumbled bleu cheese*

Classic

Caesar Salad

*fresh romaine, Caesar dressing
croutons, parmesan cheese*

Farm Fresh

Garden Salad

*Chef's selection of
seasonal greens and vegetables
assorted dressings*

Served with Freshly Baked Dinner Rolls & Butter

Entrées

*If selecting **two** entrees, the price is based on the highest priced entrée*

Chicken

*Sherry & Mushroom Chicken
sauteed mushrooms
sherry wine reduction*

*Chicken Francaise
lemon butter wine sauce*

*Hudson Valley Stuffed Chicken
roasted chicken, seasonal stuffing
and sauce*
\$39.00

Beef

*Grilled Ribeye
gorgonzola sauce*

*MAJ Teres Steak Au Poivre
Teres Major, peppercorn
cognac sauce*
\$51.00

*Grilled New York
Strip Steak
cabernet mushroom sauce*
\$59.00

Fish

*Baked Sole
crabmeat stuffing*

*Cod Loin
lobster crème sauce*
\$42.00

*Asian Glazed Salmon
grilled, orange ginger glaze*
\$51.00

Market Price Entrées

Please contact the catering office for market price selections

Filet Mignon

*8 oz filet mignon
red wine demi-glaze*

Mixed Grill

*5 oz filet mignon
marinated chicken breast
Maderia wine sauce*

Surf & Turf

*5 oz filet mignon, 5 oz lobster tail
drawn butter*

Accompaniments

Select one from each category or allow our Chef to select for you

Potato & Rice

*Garlic Mashed
Baby Baked
Potato Au Gratin
Wild Rice*

Vegetable

*Julienne of Seasonal Vegetables
Haricot Verts
Marinated Grilled Vegetables
Buttered Carrots
Grilled Asparagus*

Dessert

*New York Style Cheesecake
drizzled with raspberry sauce
Traditional Carrot Cake
Chocolate Mousse Cake
Limoncello Mascarpone Cake*

Dinner Enhancements

Appetizers

Penne Alla Vodka

*Chef's signature vodka sauce
shaved Asiago cheese*
\$6.50

Chilled Shrimp Cocktail

*4 jumbo shrimp
cocktail sauce, lemon wedge*
\$10.75

Mushroom Ravioli

Madeira wine sauce
\$8.25

Mini Crab Cake Trio

Cajun remoulade sauce
\$11.25

Beverages

Pitchers

Coke, Diet Coke, Sprite, Lemonade, Iced Tea
\$8.00 Each

Tablesides Wine Service

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

Dessert Stations

Prices listed are per guest for a one-hour service
in conjunction with any menu packages
Minimum of 25 guests



Ice Cream Social

Chocolate Or Vanilla Ice Cream
over 50 guests include both flavors
Hershey's Chocolate & Caramel Sauce
Rainbow Sprinkles, Whipped Cream
Maraschino Cherries
\$8.50

Sundae Bar Extras

*add the following sweets to your
Ice Cream Sundae Bar*

Freshly Baked Assorted
Cookies & Brownies
\$1.75 per person

Oreo Crumbles * M&M's
Gummy Worms * Seasonal Berries
Strawberry Sauce
**\$2.00 per person for
each additional topping**

Ice Cream Novelties

Ice Cream Sandwiches
Chocolate Eclairs
Cookie's & Cream Éclairs
Strawberry Shortcake
Chipwich Ice Cream Sandwiches
vanilla and chocolate sandwiches
\$2.50 each

Puff & Shortcake Station

build your own

Strawberry Shortcake & Cream Puffs
Vanilla Pound Cake
Cream Puffs
Fresh Strawberries
Mixed Berry Compote
Chocolate & Caramel Sauce
Powdered Sugar, Whipped Cream
\$13.75

Viennese Platters

served at guest tables

Assortment of Mini Creme Puffs
Eclairs, Cannoli's, Italian Cookies
\$80 per platter, 2 dozen pieces

Viennese Table

An Elegant and Bountiful Display
of Freshly Baked Cakes, Cheesecakes
Italian Cookies & Pastries
Chocolate Covered Strawberries
Fresh Seasonal Fruit
Freshly Brewed Coffee
Decaffeinated Coffee, Assorted Tea
\$16.25

Departure Station

served with to-go cups

Freshly Baked Jumbo Cookie
Andes Candies
Freshly Brewed Coffee
Decaffeinated Coffee, Assorted Tea
West Point Bottled Water
one per person
\$8.25



Bar Services



Top Shelf Open Bar

Ketel One, Patron, 1800 Resposado
Glenmorangie La Santa
Woodford Reserve, Hennessey
Bombay Sapphire, Crown Royal
Frangelico, Drambuie, Gran Marnier
Includes Premium Open Bar Selections

Premium Open Bar

Titos', Tanqueray, Bacardi, Captain Morgan
Malibu, Jose Cuervo, Dewar's, Seagram's 7
Jack Daniels, Makers Mark, Jameson
Peach Schnapps, Cointreau
Southern Comfort, Courvoisier
Bailey's, Disaronno, Kahlua, Sambuca
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, Moscato, 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

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 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 on file required

One bartender required per 75 guests

Policies and 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 and will incur an additional fee.

SCHEDULING YOUR EVENT

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

- Name, address, email, phone and cell phone
- Catering contract contact(s) and on-site contact name
- Name of group/department and event title (referral from the West Point Club if applicable)
- 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. Amount 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 (3) business days prior to your event. 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.

Policies and Procedures

PRICING, AVAILABILITY, & SERVICE CHARGES

Menu items and pricing are subject to change without notice. Due to seasonality and 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.
- 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 will incur a \$36 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 canceled due to inclement weather resulting in an official West Point closing (CODE RED) will not incur any fees if the food was not prepared. For events canceled due to inclement weather without an official closing, the customer will be responsible for any special ordered items & costs associated to the event.

Policies and Procedures

NON-SERVICED EVENTS IN EISENHOWER HALL

Catering can also be ordered through Ike's Gourmet-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 Ike's Riverside and Class of 63 Lounge are available "as is". Table and 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

RULES AND REGULATIONS

- 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
- Distribution of 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 REGULATIONS

- 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 in writing 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

EXPLORING THE MENU

- Menus are designed and priced for events at Eisenhower Hall. Off-site events will incur an additional fee
- Minimum of 25-50 guests, varies upon menu selection and is indicated for each service
- Duration of event varies upon menu selection and is indicated for each service
- Duration of buffets are 90 minutes unless otherwise indicated
- Packages include waitstaff and china service to coincide with menu and guest count unless otherwise indicated
- Packages include standard linen for food and beverage tables & eating tables, when applicable Class of 63' Lounge and Ike's Riverside include linen for food and beverage tables only, eating tables do not require linen
- Floor length tablecloths, specialty linen and centerpieces available upon request for an additional fee
- All packages will incur an 18% service charge
- Menu items and pricing are subject to change without notice

IKE'S *Catering*

The *Flavor* of Tradition

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.

