

Weekday Menu

Waldorf Jaycee Community Center

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WEEKDAY BREAKFAST MENU

Continental Breakfast

\$8.50

with Room Rental for Meeting

Choice of Two Breads: Assorted Danish, Bagels with
Cream Cheese, Butter and Jelly, Coffee Cake or Assorted Muffins

Choice of Two Juices

Regular and Decaffeinated coffee

Hot Tea

Seasonal Fruit, Assorted Cereal or Yogurt may be served for an additional \$1.50.

Buffet Breakfast

\$14.50

Scrambled Eggs

Sausage, Bacon or Ham

Hash Brown Potatoes

Biscuits with Butter and Jelly

Choice of Two Juices

Regular and Decaffeinated coffee

Hot Tea

Additional Items may be added for \$1.50 per person.

Pancakes

French Toast

Fresh Fruit

Sausage

Bacon

Ham

◆ PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ◆

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

WEEKDAY LUNCHEON MENU

Buffet Entrée Menu

One Entrée \$19.95
Two Entrées \$21.95
Sit Down One Entrée \$23.95

Baked Flounder
London Broil
Spaghetti with Meat Sauce or Meatballs
Roast Pork Loin with Gravy

Roast Top round of Beef Sliced
Baked Ziti with Garlic Bread
Baked or Fried Chicken

Entrée includes choice of one vegetable and a Potato or Rice, Rolls and Butter, Coffee and Tea.

Cold Luncheon Buffet

\$14.00

Sliced Roast Beef, Turkey Breast and Ham, Sandwich Rolls, sliced American and Swiss Cheeses, Lettuce, Tomato and Onion, Chips and Condiments

\$16.00

Sliced Roast Beef, Turkey Breast and Ham, Sandwich Rolls, sliced American and Swiss Cheeses, Lettuce, Tomato and Onion, Cole Slaw, Potato Salad and Condiments,

Soup may be added for an additional \$2.00 per person.

Take A Break

With Room Rental or Luncheon

\$2.00 per Item per Person

Cookies or Brownies
Chips and Pretzels

Soda Bar
Nacho Chips and Salsa

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WEEKDAY LUNCHEON MENU

Sandwich Menu

\$16.00

Southern Maryland Crab Cake Sandwich on Roll

French Dip Sandwich with Au Jus and Horseradish Sauce

Turkey, Bacon and Swiss Cheese on Kaiser Roll

Filet of Fried Flounder on a Kaiser Roll with Tarter Sauce

Grilled Reuben Sandwich made with Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing served on Rye Bread

Grilled Chicken Cordon Bleu (Chicken Topped with Ham and Swiss Cheese)

Chicken or Tuna Salad on Croissant

All Sandwiches are served with French Fries, Cole Slaw or Tossed Garden Salad

Soup Menu

Manhattan Clam Chowder
New England Clam Chowder
Beef Vegetable
Beef or Chicken Noodle
Maryland Crab Vegetable
Baked French Onion (\$.50 extra)

Chicken and Rice
Cream of Mushroom
Cream of Broccoli
Cream of Potato
Cream of Chicken with Rich

Hot Soup may be added to any luncheon menu for \$2.00 per person.

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WEEKDAY LUNCHEON MENU

Salad Menu

\$15.50

Grilled Caesar Chicken Salad

Chef's Salad with julienned Ham, Turkey and Cheese

Tuna, Chicken or Shrimp Salad with Fresh Fruit or Tossed Salad

Mexican Taco Salad with choice of Chicken or Ground Beef

Trio Salad with choice of Tuna, Chicken or Egg Salad served with
Potato Salad and Vegetable Garnish

Soup & Salad (Choice of Soup with a Tossed Garden Salad, Spinach Salad
or Greek Salad)

All salads come with rolls and butter, coffee and tea.

Luncheon Specials

\$15.50

Mexican Taco Bar with Soft and Hard Taco Shells, Tomato, Lettuce, Onions, Cheese, Salsa, Taco Sauce and sour Cream, served with Tossed Green Salad and Spanish Rice

Fajitas (Choice of Chicken or Beef) with Flour Tortillas sautéed with Green Peppers and Onions, served with Salsa, Sour Cream, tossed Green Salad and Spanish Rice

Baked Potato Bar with Steamed Broccoli, Mushrooms, Chopped Bacon, Shredded Cheese and Sour Cream, served with Tossed Green Salad and Garlic Bread

Pasta Bar (Choice of four Sauces – Marinara, Alfredo, Meat or Meat Balls) served with Tossed Green Salad and Garlic Bread

Chicken Fritters & Hot or Mild Wings served with French Fries, Tossed Green Salad and Assorted Dipping Sauces

Hot & Mild Italian Sausages with sautéed Green Peppers and Onions served over Pasta topped with Marinara Sauce

All Luncheons are served with regular & decaffeinated coffee and hot & ice tea.

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SIDE DISH AND DESSERT MENU

Vegetables

Baby Carrots with Honey Glaze
Fresh Vegetable Medley
Green Beans Almondine
Fresh Broccoli with Lemon Butter
Buttered Corn
Peas and Mushrooms

Potatoes and Rice

Baked Stuffed Potato
Scalloped Potatoes
Potatoes Au Gratin
Parsley New Potatoes
Mashed Potatoes and Gravy
Baked Potato
Buttered Rice
Rice Pilaf
Blended Wild Rice

Desserts

\$2.00 Additional

Sherbet or Ice Cream
Brownies
Assorted Cookies
Chocolate or Yellow Cake
Fruit Cobbler

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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.**

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

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 \$15.00.
- 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 \$175.00 for each bartender (4 hours or less). There is one bartender for every 75 - 100 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.
- 20% gratuity is added to all Buffets and Sit Down dinners 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 50 – 120 guests. There is a \$500 deposit.
- Giessenbier Room (68 ft x 46 ft) will accommodate 100 – 200 guests. There is a \$1000 deposit.
- JCI Room (113 ft x 73 ft) will accommodate 125 – 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 your 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.