



Fort George G. Meade
CLUB MEADE

Wedding Packages



CLUB MEADE

Thank you for considering Club Meade
to host your wedding reception.

Our Catering Office is open Monday through Friday from 9:00 am to 5:30 pm
to assist in the planning and preparation of your event.

While our menu has a wide variety of options available, our Catering
Department will be happy to customize your menu to meet your needs.

Our desire is to provide you and your guests with excellent food and
gracious service in a pleasant environment. We appreciate the
opportunity to serve you and your guests and are proud to offer
the enclosed wedding packages to assist in the planning of your special day.

Sincerely,

Club Meade Team

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CLUB MEADE
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Fort Meade, Maryland, 20755
(301) 677-6969

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Beautiful Day



Buffet Dinner

Cost per person \$110

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls,
Three Hours Open Bar



Cold Hors d' Oeuvres (Pick Two)

Fresh Fruit Tray • Fresh Vegetable Tray • Assorted Cheese Tray • Tomato Basil Bruschetta



Hot Hors d' Oeuvres (Pick Four)

Quiche • Frank and Blanket • Eggrolls • Mini Cordon Bleu Bites • Chicken Wings
Mozzarella Sticks • Jalapeno Poppers • Meatballs (Marinara, BBQ, Teriyaki) • Pot Stickers
Lemongrass Pot Stickers • Spinach Dip
Sauces for wings (Mild, Medium, Hot, Old Bay, Lemon Pepper,
Garlic Parmesan, Teriyaki, Thai Chili Sauce)



Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad
Potato Salad • Coleslaw • Macaroni Salad



Entrée Selection (Pick Three)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
London Broil with Red Wine Burgundy Sauce
Chicken Marsala
Lemon Rosemary Chicken
Chicken Normandy with White Wine Cream Sauce

Package prices do not include 10% gratuity and 10% administrative fee



Roasted Pork Loin
Seafood Newburg or Seafood Creole
Tilapia with White Wine Lemon Caper Sauce
Stuffed Shells Florentine
Tri-colored Tortellini in Alfredo Sauce



Accompaniments (Pick Two)

Broccoli • Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Wax Beans, Carrots) • Zucchini and Yellow Squash
Glazed Carrots • Mashed Potatoes • Wild Rice • Garlic Mashed Potatoes • Rice Pilaf
Cornbread Stuffing • Herb Roasted Red Bliss Potatoes



Carving Station (Pick One)

Roast Top Round of Beef Au Jus
Roast Leg of Lamb with Mint Jelly
Herb Roasted Pork Loin
Virginia Baked Ham with Pineapple Glaze
Roasted Breast of Turkey with Cranberry Sauce



Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d' oeuvres,
wedding cake, glass of champagne for the toast, a large floral arrangement for the head table,
and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee





So Happy Together



Sit Down Dinner

Cost per person **\$129**

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls

Three Hours Open Bar



Cold Hors d' Oeuvres (Butler Service)

Cheese Display with Assorted Crackers • Goat Cheese and Pesto Bites



Hot Hors d' Oeuvres (Pick Three)

Quiche • BBQ Shrimp and Grits • Chicken Quesadillas • Truffle and Wild Mushroom Arancini
Scallops Wrapped in Bacon • Spanakopita • Eggrolls • Mini Cordon Bleu Bites

Chicken Wings • Pot Stickers • Lemongrass Pot Stickers

Sauces for wings (Mild, Medium, Hot, Old Bay, Lemon Pepper,
Garlic Parmesan, Teriyaki, Thai Chili Sauce)



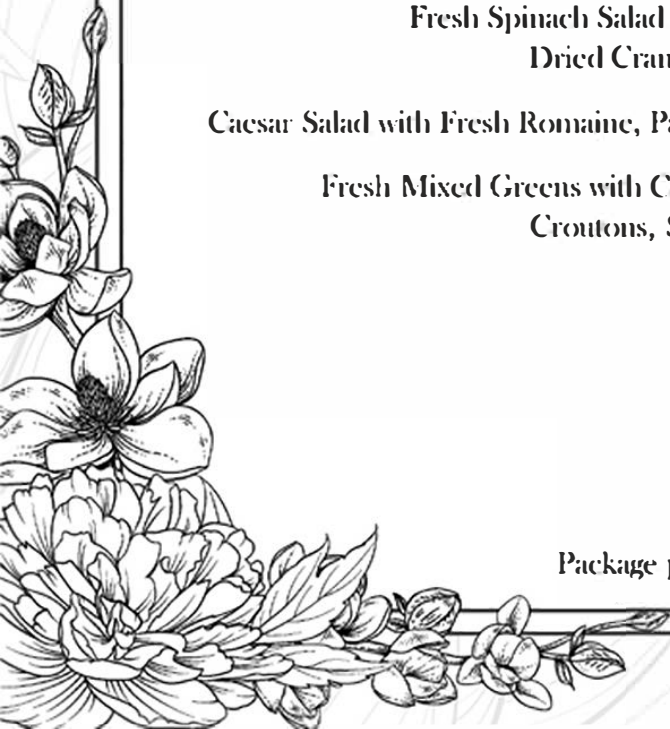
Salad Station (Pick One)

Fresh Spinach Salad with Mandarin Oranges, Slivered Almonds,
Dried Cranberries with Raspberry Vinaigrette

Caesar Salad with Fresh Romaine, Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Fresh Mixed Greens with Chopped Apples, Walnuts, Crumbled Blue Cheese,
Croutons, Scallions with Balsamic Vinaigrette

Package prices do not include 10% gratuity and 10% administrative fee



Entrée Selections (Pick One)

Chicken Marsala
Chicken Cordon Bleu with White Wine Cream Sauce
New York Strip Steak with Caramelized Onions and Sautéed Mushrooms
Two Maryland Crab Cakes with Béarnaise Sauce
Filet Mignon with Bordelaise Sauce
Grilled Salmon with Béarnaise Sauce
Prime Rib with Au Jus

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Accompaniments (Pick Two)

Steamed Broccoli • Glazed Carrots • Grilled Asparagus • Green Beans with Toasted Almonds
Normandy Vegetable Blend • German Blend (Green Beans, Yellow Waxed Beans, Carrots)
Sautéed Zucchini and Yellow Squash • California Blend (Broccoli, Cauliflower, Carrots) • Rice Pilaf
Au Gratin Potatoes • Mashed Potatoes • Garlic Mashed Potatoes • Twice Baked Potatoes
Roasted Red Bliss Potatoes

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Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee





Sparkling Love

Brunch Buffet

Cost per person **\$99**

Served with Freshly Brewed Iced Tea, Water, Coffee,
Warm Dinner Rolls, Orange Juice
Three Hours Open Bar

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Cold Hors d' Oeuvres (Butler Service)

Cheese Display with Assorted Crackers • Goat Cheese and Pesto Bites

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Hot Hors d' Oeuvres (Pick Two)

Quiche • Meatballs (Marinara, BBQ, Teriyaki) • BBQ Shrimp and Grits
Chicken Quesadillas • Truffle and Wild Mushroom Arancini

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Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad
Potato Salad • Coleslaw • Macaroni Salad

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Waffle Station and Omelet Station

Waffle Station includes Strawberries, Warm Maple Syrup, Chocolate Chips, Whipped Cream
Omelet Station includes Onion, Peppers, Tomatoes, Mushroom,
Ham, Bacon, Sausage, Cheddar Cheese

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Breakfast Items

Scrambled Eggs • Bacon • Sausage • Hash Brown Casserole • Stuffed Pancakes
French Toast • Assorted Danish and Muffins

Package prices do not include 10% gratuity and 10% administrative fee

Entrée Selection (Pick Two)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
Lemon Rosemary Chicken
Chicken Normandy
Fried Chicken
Roasted Pork Loin
Flounder with Garlic Aioli
Tuna with White Wine Caper Cream Sauce
Grilled Salmon with Lemon Dill Sauce
Stuffed Shells Florentine
Tri-Colored Tortellini in Alfredo Sauce



Accompaniments (Pick Two)

Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Waxed Beans, Carrots) • Zucchini and Yellow Squash
Glazed Carrots • Mashed Potatoes • Macaroni and Cheese • Wild Rice • Garlic Mashed Potatoes
Rice Pilaf • Cornbread Stuffing • Herb Roasted Red Bliss Potatoes



Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee





Two Hearts



Buffet Dinner

Cost per person \$139

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls
Four Hours Open Bar



Cold Hors d' Oeuvres (Pick Three)

Cheese Display with Assorted Crackers • Fresh Fruit Tray • Fresh Vegetable Tray • Goat Cheese and Pesto Bites • Iced Shrimp Cocktail with Cocktail Sauce and Fresh Lemon Wedges
Tomato Bruschetta



Hot Hors d' Oeuvres (Pick Four)

Quiche • Meatballs (Marinara, BBQ, Teriyaki) • BBQ Shrimp and Grits
Chicken Quesadillas • Truffle and Wild Mushroom Arancini • Crabmeat Stuffed Mushroom Caps
Scallops Wrapped in Bacon • Pork Belly Lollipop • Chipotle Steak Churrasco



Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad • Potato Salad • Coleslaw
Macaroni Salad • Southern Corn and Black Bean Salad • Spring Salad with Apples and Walnuts



Entrée Selection (Pick Three)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
London Broil with Red Wine Mushroom Burgundy Sauce
Lemon Rosemary Chicken
Chicken Normandy with White Wine Cream Sauce
Chicken Francaise

Package prices do not include 10% gratuity and 10% administrative fee



Roasted Pork Loin with Pork Gravy
Flounder with Garlic Aioli
Grilled Salmon with Lemon Dill Sauce
Stuffed Shells Florentine
Baked Penne Pasta with Sausage in Marinara Sauce
Tri-Colored Tortellini in Alfredo Sauce



Accompaniments (Pick Two)

Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Waxed Beans, Carrots) • Zucchini and Yellow Squash
Carrots • Steamed Asparagus • Au Gratin Potatoes • Mashed Potatoes • Wild Rice
Garlic Mashed Potatoes • Rice Pilaf • Cornbread Stuffing • Herb Roasted Red Bliss Potatoes



Carving Station (Pick One)

Roast Top Round of Beef with Au Jus
Roast Leg of Lamb with Mint Jelly
Herb Roasted Pork Loin
Virginia Baked Ham with Pineapple Glaze
Roasted Breast of Turkey with Cranberry Sauce



Includes the following:

Tablecloths, napkins, glassware, silverware and china, tables and chairs, wedding cake, one hour of hors d'oeuvres, glass of champagne for each guest, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee





Precious Memories



Buffet Dinner

Cost per person **\$165**

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls
Three and a Half Hours Open Bar

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Cold Hors d' Oeuvres (Pick Three)

Cheese Display with Assorted Crackers • Fresh Fruit Tray • Fresh Vegetable Tray
Goat Cheese and Pesto Bites • Iced Shrimp Cocktail with
Cocktail Sauce and Fresh Lemon Wedges • Tomato Bruschetta

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Hot Hors d' Oeuvres (Pick Four)

Quiche • BBQ Shrimp and Grits • Chicken Quesadillas • Truffle and Wild Mushroom Arancini
Scallops wrapped in Bacon • Spanakopita • Eggrolls • Crabmeat Stuffed Mushroom Caps
Pork Belly Lollipop • Chipotle Steak Churrasco • Crab Dip • Crab Balls • Pot Stickers
Lemongrass Pot Stickers • Chicken Wings • Sauces for Wings (Mild, Medium, Hot, Old Bay,
Lemon Pepper, Garlic Parmesan, Teriyaki, Thai Chili Sauce)

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Salads (Pick One)

Fresh Spinach Salad with Mandarin Oranges, Slivered Almonds,
Dried Cranberries with Raspberry Vinaigrette

Caesar Salad with Fresh Romaine, Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Fresh Mixed Greens with Chopped Apples, Walnuts, Crumbled Blue Cheese,
Croutons, Scallions, with Balsamic Vinaigrette

Mixed Green Salad with Spring Mix, Cherry Tomatoes, Cucumbers, Peppers, Onions, Croutons

Choice of Dressing (Blue Cheese, Ranch, Creamy Italian, Golden Italian, French, 1000 Island)



Package prices do not include 10% gratuity and 10% administrative fee

Entrée Selections (Pick One)

Cornish Game Hen Stuffed with Wild Rice and a White Wine Velouté Sauce

Chicken Cordon Bleu with a White Wine Cream Sauce

Chicken Marsala

New York Strip Steak with Caramelized Onions and Sautéed Mushrooms topped with Herb Butter

Filet Mignon with Bordelaise Sauce

Prime Rib with Au Jus

Surf and Turf with Bordelaise Sauce and Clarified Butter

Baked Red Snapper with Garlic and Herbs topped with White Wine Scampi Sauce

Grilled Salmon with Béarnaise Sauce

Butternut Squash Ravioli with White Wine Cream Sauce

Portabella Ravioli with Alfredo Sauce



Accompaniments (Pick Two)

Steamed Broccoli • Glazed Carrots • Grilled Asparagus • Green Beans with Toasted Almonds

Normandy Vegetable Blend • German Blend (Green Beans, Waxed Beans, Carrots)

Sautéed Zucchini and Yellow Squash • California Blend (Broccoli, Cauliflower, Carrots)

Rice Pilaf • Au Gratin Potatoes • Mashed Potatoes • Garlic Mashed Potatoes

Twice Baked Potatoes • Roasted Red Bliss Potatoes.



Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, wedding cake,

one hour of hors d'oeuvres, glass of champagne for each guest,

a large floral arrangement for the head table and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee





Venetian Hour Original



Add a delicious dessert package for your guests

Original Dessert Package

Cost per person **\$11.95**

Pick three items

Includes Freshly Brewed Coffee and Tea



Cupcakes

Chocolate Mini
Cinnamon Mini
Red Velvet
Vanilla



Brownies

Chocolate
Cheesecake
Chocolate Chips
Peanut Butter

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores



Cookies

Chocolate Chips
Peanut Butter
White Macadamia Nuts
Raspberry Linzer



Cheesecakes

Chocolate Drops
Plain New York
Cappuccino





Venetian Hour Classic



Add a delicious dessert package for your guests

Classic Dessert Package

Cost per person **\$16.95**

Pick five items

Includes Freshly Brewed Coffee and Tea

Add Dessert Wines for \$3.99 per person

Ruby Port, Pink Moscato, Cream Sherry



Cupcakes

- Chocolate Mini
- Cinnamon Mini
- Red Velvet
- Vanilla



Brownies

- Chocolate
- Cheesecake
- Chocolate Chips
- Peanut Butter



Cheesecakes

- Chocolate Drops
- Plain New York
- Cappuccino
- Raspberry Swirl

Cake Bites

- Double Chocolate
- Red Velvet
- Marshmallow S'mores



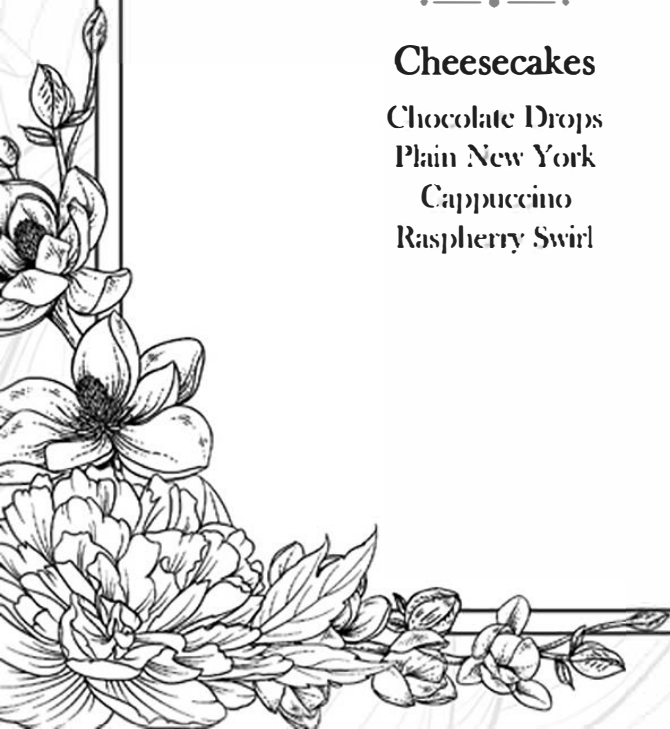
Cookies

- Chocolate Chips
- Peanut Butter
- White Macadamia Nuts
- Raspberry Linzer



Cakes

- Belgian Chocolate Mousse
- Toasted Almond
- Strawberry Whipped
- Mississippi Mud
- Chocolate Rum Truffle
- Grammy Apple
- Tiramisu





Venetian Hour Premium



Add a delicious dessert package for your guests

Premium Dessert Package

Cost per person **\$22.95**

Pick seven items

Includes Freshly Brewed Coffee and Tea

Add Dessert Wines for \$3.99 per person

Ruby Port, Pink Moscato, Cream Sherry



Cupcakes

- Chocolate Mini
- Cinnamon Mini
- Red Velvet
- Vanilla



Brownies

- Chocolate
- Cheesecake
- Chocolate Chips
- Peanut Butter



Cheesecakes

- Chocolate Drops
- Plain New York
- Cappuccino
- Raspberry Swirl
- Key Lime
- Strawberry
- Chocolate Devil's Food

Cake Bites

- Double Chocolate
- Red Velvet
- Marshmallow S'mores



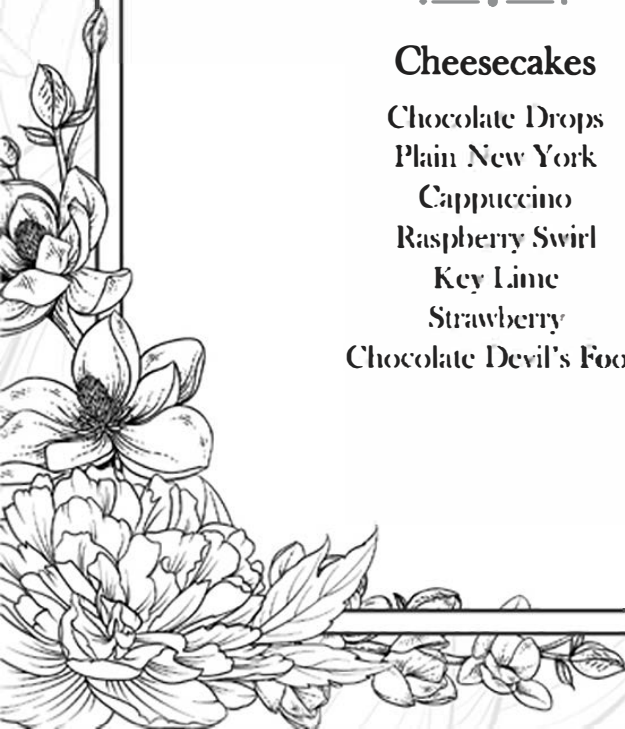
Cookies

- Chocolate Chips
- Peanut Butter
- White Macadamia Nuts
- Raspberry Linzer



Cakes

- Belgian Chocolate Mousse
- Toasted Almond
- Strawberry Whipped
- Mississippi Mud
- Chocolate Rum Truffle
- Grenny Apple
- Tiramisu
- Candy Bar Explosion
- Lemon Coconut
- Chocolate Fudge
- German Chocolate





Ultra Premium Packages Addition Available

\$30.00 a person

Floor-length table cloths, napkins, chair covers and sashes, glassware, silverware, china, four votive candles, candle holders, mirrors on each table, tables, chairs, one hour hors d'oeuvres, wedding cake, glass of champagne for each guest, two bottles house wine on each guest table, bubble vase centerpiece (12 roses, baby breath and greenery) for each guest table, large floral arrangement for the head table and room rental for five hours.

Wedding cakes provided by Cake Plus.
You will select your cake and have a tasting.

DJ can be added to any package for \$800.