



# LVCC

HOME OF FIVE STAR CATERING

## Catering Menu

- ❖ Competitive Rates ❖
- ❖ Newly-Renovated 15,000+ Square Foot Facility ❖
- ❖ Multi-Room Capabilities ❖
- ❖ Ramp-Certified Bartenders ❖
- ❖ Fresh Quality Food ❖
- ❖ Executive Chef ❖



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# Sunrise Menu

AVAILABLE MONDAY - FRIDAY 7:00 - 11:00 A.M.

**CONTINENTAL BREAKFAST** ..... 12 per guest  
Assorted donuts and muffins; chilled orange juice; fresh brewed coffee and tea [minimum 40 guests]

## ALA CART [MINIMUM 1 DOZEN]

**Sausage, Egg, and Cheese English Muffin** ..... 3.50  
**Bacon, Egg, and Cheese English Muffin** ..... 4  
**Egg and Cheese English Muffin** ..... 2  
**Yogurt Cup** ..... 1  
**Seasonal Whole Fruit** ..... 1  
**Assorted Muffins** ..... 18 per dozen  
**Assorted Donuts** ..... 15 per dozen  
**Assorted Pastries** ..... 16 per dozen  
**Assorted Bagels** ..... 23 per dozen  
With butter and cream cheese

# Beverage Service

**Fresh Brewed Coffee Service** ..... 25  
1 gallon of regular coffee, 1 gallon of decaf coffee, 1 gallon of hot water with assorted teas, dairy, sweeteners

**Refreshing Iced Beverages** ..... 8  
1 gallon of fruit punch, tea, or lemonade



Per AR 215-1, outside food and beverages, aside from ceremonial cakes, may not be brought into any MWR facility. This includes any alcoholic beverages.

Per TB MED 530, leftovers cannot be taken out of any MWR facility.

Five Star Catering reserves the right to shut down an event if the aforementioned policy is violated.

An 18% service charge is added to in-house food and beverage sales. Prices and availability subject to change without notice.

# Hot Hors D'oeuvres

PRICED PER DOZEN UNLESS OTHERWISE NOTED

**Asian Spring Rolls** ..... 25  
Golden-fried egg rolls served with a gochujang sweet chili sauce

**BBQ Meatballs** ..... 20  
Meatballs glazed with a sweet and tangy bbq sauce

**Angus Sliders** ..... 30  
Petite angus burgers topped with American cheese and served on a brioche slider roll

**Bavarian Pretzels and Beer Cheese** ..... 19  
Bavarian pretzels with creamy lager cheese dip

**Mini Crab Cakes** ..... 30  
Mini crab cakes baked and served with a remoulade sauce

**Artichoke and Spinach Dip** ..... 22 per quart  
Creamy cheese, artichokes, and fresh spinach baked and served with zesty zaatar pita chips

**Smokey Jalapeño Popper Dip** ..... 24 per quart  
Smoked gouda, cheddar jack, bacon bits, and sliced jalapeños baked and served with tortilla chips

# Cold Hors D'oeuvres

PRICED PER DOZEN UNLESS OTHERWISE NOTED

**Domestic Cheese Display** ..... 150  
Dill havarti, gouda cheese, and cubed cheddar and Swiss with mustard and crackers. [Serves 50]

**Fresh Cut Fruit Display** ..... 130  
Melons, pineapple, grapes, and berries. [Serves 50]

**Vegetable Crudité** ..... 125  
Broccoli, cauliflower, celery, carrots, and cherry tomatoes served with ranch [Serves 50]

**Fruit and Cheese Display** ..... 150  
Seasonal melons, assorted cubed cheese, berries, grapes, and crackers. [Serves 50]

**Chips and Salsa** ..... 20 per quart  
Tortilla chips and a zesty salsa

**Chips and Guacamole** ..... 25 per quart  
Tortilla Chips and a hearty guacamole

**Bruschetta Crostini** ..... 17  
Diced tomato bruschetta served on a herbed crostini

# Buffets

PRICED PER GUEST | MINIMUM 40 GUESTS

## GOURMET SOUP AND SALAD ..... 14.50

Choice of salad: garden, caesar, or greek  
Add chicken to your salad ..... 3

Choice of soup: chicken noodle, cream of broccoli, or garden vegetable

Includes: fresh baked dinner rolls with butter

## WRAP OR SANDWICH PLATTER ..... 17

Choice of wrap or kaiser roll  
Choice of three [3] meat: roast beef, smoked turkey, ham, chicken salad, or tuna salad  
Choice of one [1] cheese: sliced Swiss or American  
Choice of one [1] accompaniments: potato, macaroni, or pasta salad  
Includes: potato chips or pretzels

## PASTA BAR..... 20.50

Choice of two [2] pasta: ziti, cavatappi, stuffed shells, or tortellini  
Choice of two [2] sauces: marinara, alfredo, or pesto alfredo  
Choice of two [2] protein: grilled chicken, meatballs, or italian Sausage  
Includes: garden salad with dressing and garlic bread

## OLD FASHIONED BBQ..... 22

Slow-roasted pulled pork with a side of bbq sauce  
Includes: baked beans, garden salad with dressing, creamy coleslaw, and country rolls

## BOXED LUNCH..... 14.50

Choice of two [2] sandwiches: roast beef, smoked turkey, ham, chicken salad, or tuna salad served on kaiser roll  
Choice of one [1] cheese: Swiss, American, or provolone  
Includes: bottled water, chips, whole fruit, cookie, and condiments

## DELUXE BOXED LUNCH..... 16.50

Choice of two [2] meats: roast beef, smoked turkey, ham, chicken salad or tuna salad served on kaiser roll  
Choice of one [1] cheese: Swiss, American, or provolone  
Includes: bottled water, chips, fresh fruit cup, deli salad of the day, cookie, and condiments

# Entrees

PRICED PER GUEST | MINIMUM 40 GUESTS

Entree includes choice of two [2] accompaniments, garden salad with dressing and assorted fresh baked rolls with butter

## Beef Tips Burgundy ..... 32

Braised beef tips served with mushrooms, onions, and a rich burgundy wine demi

## Balsamic Grilled Flank Steak..... 30

Char-grilled and zesty marinated flank steak cooked to perfection

## Salmon with Lemon Garlic Beurre Blanc ..... 32

Fresh salmon filet seared and drizzled with a creamy lemon garlic beurre blanc

## Chicken Marsala ..... 24

Seared chicken breast with roasted mushrooms smothered in a rich and creamy marsala wine sauce

## Bruschetta Chicken Breast..... 22

Herb-grilled chicken breast topped with a fresh diced tomato bruschetta

## Pesto Tortellini Primavera [Vegetarian] ..... 16

Cheese tortellini and fresh vegetables tossed in a rich and creamy pesto sauce

## House Smoked Beef Brisket ..... 29

House smoked beef brisket topped with caramelized onions

## BBQ Chicken Breast ..... 23

Grilled chicken breast smothered in a zesty bbq sauce

Entrees include choice of two [2] accompaniments: fresh roasted broccoli; garlic green beans; roasted vegetable medley; macaroni and cheese; yukon whipped potatoes; herb roasted potatoes; wild rice pilaf

## Additional Entree Per Person Upcharge.....5

## Served Meal Upcharge .....5

## Per Person Upcharge for Group less than 40 .....2

# Desserts

PRICED PER GUEST | 1 CHOICE PER 40 GUESTS

## Ultimate Chocolate Cake .....5

Layers of decadence cake, mousse, and a rich and creamy ganache

## Chocolate Peanut Butter Pie ..... 5.25

Dark chocolate and peanut butter mousse with peanut butter cups

## Assorted Cheesecake .....4

Vanilla, raspberry swirl, chocolate chip, or vanilla/chocolate layer

## Touch Of Strawberry Cake .....4

Vanilla cake layered with strawberry glaze and cream cheese icing

## Carrot Cake .....4

Moist carrot cake covered in cream cheese icing

## Flourless Chocolate Torte .....6

A gluten-free flourless chocolate torte covered in ganache topping.

## Chef's Choice Seasonal Dessert..... 3.50

## Fresh Baked Cookies ..... 14 per dozen

## Fresh Baked Chocolate Brownies ..... 15 per dozen