

IKE'S Catering

The Flavor of Tradition

Enjoy the Game!
From Our Kitchen...



To Your Tailgate



TAILGATE PACKAGES

CATERING PACKAGES

From our kitchen to your tailgate!

The following packages are a guide to get you started in the menu planning process. All food and beverage selections can be customized to accommodate taste, theme and budget. Ike's Catering prides itself on creating a unique experience and specialty menus to compliment your tailgate requirements! All buffets are based on a two hour service. All packages include: disposable paperware, set up, maintenance and clean up, linen for food and beverage tables. A minimum of 3 banquet tables are required for all packages. Prices do not include rental equipment. Prices are subject to change. There is a minimum of 25 guests on all full-service tailgates unless otherwise indicated.

Please add 18% service charge to all packages.



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845-938-7732

To begin planning your event

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

IKE'S Catering

TAILGATE PACKAGES



STARTING LINE UP

Assorted Breakfast Bakery Items

To include

Assorted Fruit Danish

Freshly Baked Mini Muffins

N.Y. Bagels

Cream cheese, butter, jelly

Seasonal Fresh Fruit

Chilled Orange Juice

Coffee, Decaffeinated Coffee & Hot Tea

Freshly brewed

\$11.95 Per Person

SINK NAVY

Garden Fresh Salad

Assorted dressings

Homestyle Potato Salad

SINK NAVY Submarine Sandwiches

Assorted three-foot round to include Turkey & Swiss,

Italian Combo, or Tuna

Baked Ziti with Basil Marinara

Classic Sausage & Peppers

Club rolls

Kettle Baked Chips

Freshly Baked Assorted Cookies

Iced Tea & Iced Water

\$22.95 Per Person

KICK OFF

Assorted Fruit Danish

Freshly Baked Mini Muffins

Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Buttermilk Pancakes with Syrup

Breakfast Potatoes

Country Link Sausage

Chilled Orange Juice

Coffee, Decaffeinated Coffee & Hot Tea

Freshly brewed

\$19.95 Per Person

STADIUM FAVORITES

Homestyle Potato Salad

Traditional Cole Slaw

Classic Macaroni Salad

Burger & Dog Bar

Grilled Hamburgers and Cheeseburgers

All Beef Hot Dogs

"All the Fixings"

*Lettuce, tomato, pickles,
ketchup, mustard, & relish*

Grilled Barbecue Chicken Breast

Kaiser rolls & barbecue sauce

Kettle Baked Chips

Freshly Baked Assorted Cookies

Iced Tea & Iced Water

\$25.95 Per Person

IKE'S Catering

TAILGATE PACKAGES

ALL AMERICAN

Corn Muffins
Garden Fresh Salad
Assorted dressings
Traditional Cole Slaw
Honey Baked Beans
Macaroni and Cheese
Country Fried Chicken
Slow Cooked Barbecue Pulled Pork
Kaiser rolls & barbecue sauce
Freshly Baked Assorted Cookies
Old Fashioned Apple Pie
Iced Tea & Iced Water

\$26.95 Per Person

BLACK KNIGHT BUFFET

Classic Caesar Salad
Cucumber, Mint, & Tomato Salad
Grilled & Chilled Vegetables
Baby Baked Potatoes
Gourmet Macaroni & Cheese
Herb Baked Chicken (Bone-In)
Flat Iron Steak-1 Per Person
Steak sauce
Marinated Grilled Shrimp Kabobs
Chef's Selection of Mini Desserts
Iced Tea & Iced Water

\$32.95 Per Person

IKE'S GRIDIRON BUFFET

Minimum of 150 Guests

Burger & Dog Bar, Entrees

Grilled Hamburgers, Cheeseburgers,
Veggie Burgers, & All Beef Hot Dogs
Fixings Bar:
lettuce, tomato, pickles, ketchup, mustard, & relish
Classic Sausage & Peppers
Fire Braised Barbecue Boneless Chicken
mini club rolls

Sides & Refreshments

Homestyle Macaroni & Cheese
Garden Fresh Salad
Assorted dressings
Homestyle Potato Salad
Traditional Cole Slaw
Kettle Baked Chips
Freshly Baked Assorted Cookies
Lemonade, Iced Tea, & Iced Water
Assorted Soda

Draft Beer & House Wine

Minimum of 150 Guests 21 Years +

Budweiser * Bud Light * 5gcflXRed & White < ci gYK lbY
Two Hours: \$39.50 p/p Three Hours: \$44.50 p/p

Substitute with Goose Island OR Shock Top for an additional **\$3.00 p/p**

Limit of two beer selections

Substitute Sam Adams, Stella Artois OR Spaten Lager for an additional **\$5.00 p/p**

Limit of two beer selections

\$400 For Beer Truck & Technician, Required

IKE'S Catering

BUFFET ENHANCEMENTS

Tray serves 65 people unless otherwise indicated

Crudit  with Vegetable Dip - \$80 Per Tray

Cheeseboard with Crackers - \$80 Per Tray

Fruit Platter- \$80 Per Tray

Buffalo Chicken Dip- \$75

With tortilla chips

Bavarian Pretzels- \$1.75 each

2 oz with Dark Ale Mustard

Hot Wings - \$75 Per 50 Pieces

Fruit Salad - \$2.50 Per Person

Ike's Chili - \$2.50 Per Person

Bratwurst with Sauerkraut - \$3 Per Person

TOP SHELF OPEN BAR

Ketel One, Pyrat XO, Patron, 1800 Resposado,

Highland Park, Glenmorangie La Santa,

Woodford Reserve, Hennessey, Bombay

Sapphire, Crown Royal, Frangelico, Drambuie,

Gran Marnier

With Premium Open Bar Selections

BEVERAGES

Freshly Brewed Coffee- \$65 Per 5 gallons

Decaffeinated Coffee- \$65 Per 5 gallons

Cambro Hot Tea- \$65 Per 5 gallons

Cambro Hot Chocolate- \$65 Per 5 gallons

Includes Cups, Creamers, Sugars, & Stirrers

Iced Tea- \$9 Per 1 gallon

Lemonade- \$9 Per 1 gallon

PREMIUM OPEN BAR

Titos', Tanqueray, Bacardi, Captain Morgan, Malibu,

Jose Cuervo, Jose Cuervo Silver, Dewar's, Seagram's 7,

Jack Daniels, Makers Mark, Jameson, Southern Comfort,

Courvoisier, Bailey's, Amaretto, Kahlua, Cointreau,

Sambucca, Peach Schnapps, Triple Sec, Dry Vermouth,

Sweet Vermouth & 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	\$20	\$23	\$28	\$33	\$38
PREMIUM OPEN BAR	\$17	\$20	\$25	\$30	\$35
BEER, WINE, & SODA BAR	\$13	\$17	\$22	\$26	\$30

Price based per person. Please add 18% Service Charge.

IKE'S Catering

TAILGATE PACKAGES

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

CASH BAR

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

Please see bar service minimums below

Canned Beer:	\$4-\$5
House Wine:	\$5
Mixed Drinks:	\$7 and up
Soft Drinks:	\$2

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

IKE'S Catering



CONCESSIONS AT MICHIE STADIUM

Pre-purchase Concession tickets for your guests.

Contact the catering office and customize your concession tickets.



100% of every dollar of profit supports the Corps of Cadets

CONCESSIONS



All for the Corps