

# Club Information Catering To You



**Our Goal is to Provide  
Quality, Consistent Service and Exceptional, Creative Cuisine  
to Our Members and Their Guests.**

We are happy you picked the club and stand ready to make this a memorable event. Our menus include our most popular items and are value priced for members. If you prefer to customize a menu our catering staff will be happy to work with you. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique. Featured in this packet are our traditional and most popular menu items. **On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases.**

Our objective is to make this easy and stay within your budget. Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setups to include labor
- China, glass, silverware, and appropriate chaffers, sternos and trays for menus chosen
- House linens to compliment the banquet room
- Cocktail napkins
- Standing podium for your speaker
- Table for your registration, cake, or display

Your Catering Manager will help you plan for additional items needed, over and above the standard banquet needs. Please take time to review the Club Catering Brochure and General Information package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You, the Club Management and Staff

## GETTING STARTED

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We need some information to book your party, which you can provide either by telephone or in person. Please note only club members can book a party. Eligible nonmembers do not receive this membership benefit.

Please provide the following:

- Host/sponsor's Name
- Grade
- Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Please make preliminary arrangements for date, time, and location as early as possible. Final menu arrangements should be made in person and the contract signed within ten (10) days of the scheduled date or at the time the special function is booked. The club staff will follow up with you to ensure all arrangements are finalized. Our goal is to do this within 10 days of your party.

## GENERAL INFORMATION

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Planning your next event with the Club is simple to do. Our Catering Staff will assist you in all aspects of your important event and will guide you through the easy procedures from start to finish. The general guidelines below will give you a better understanding of how we operate in order to provide our members with quality, consistent service and exceptional, creative cuisine. We look forward to working with you for an unforgettable event! For your convenience we recommend you call for an appointment. Our catering office is open from 8am to 5pm.

### NON-MILITARY EVENTS

There are restrictions on the use of the club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the club, please provide the club manager the information listed below. The club manager will work with the commander for a final decision.



- Name of organization
- Type of organization, i.e., civic, civilian, nonprofit, etc.
- Purpose of organization
- The type of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your meeting budget.

### **PRO-RATA FORMS**

For your convenience, we have pro-rata forms you may use to prorate and charge individual club member accounts. **When paying by cash or credit, members providing their club card number will receive a Members First discount of at least \$1.00.** For charges, please have the member sign beside their club card number. We would appreciate receiving the pro-rata forms by 1100 hours on the next workday after the function. Additionally, we ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the club. They should know of any costs above that amount required to cover non-club services.

### **FLAGS**

Air Force, American and Portuguese flags are provided by the base Protocol office with stands at no charge when available. For specific state, general officer, or service flags, the base Protocol Office may be able to assist you.

# CLUB POLICIES



To implement a successful event, certain club policies are in place to insure quality, consistent service and exceptional, creative cuisine to our members. Please review the information below. Our Catering Staff will be happy to answer your questions about these guidelines. We look forward to serving you!

## OFF BASE PUBLICITY

Except for base newspapers, the purchase of commercial advertisements in any civilian media to publicize a private or club sponsored party is not permitted.

## FOOD AND BEVERAGE

You can bring food items such as wedding cakes, special event pastries and military ceremonial cakes into the club. Should you have any other requirements, please ask our staff. Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the club. Exceptions are made when unusual circumstances occur; for example, inclement weather that prevents many guests from attending.

## GUARANTEES

To ensure the right items and quantities are on hand for your event, please provide your menu selection **10 business days in advance**. Two business days before the event, please advise us of the number of guests to be served. We want to prepare sufficient food for the guaranteed number of attendees. We will work with the host/sponsor on any changes required. The guaranteed count is 100%.

## PAYMENTS

Cash in both dollars and Euros, personal check, bank draft, your club card, and any commercial Visa or MasterCard is accepted for party payments. The club will expect your payment up to 2 business days after the event or the first business day after a weekend event. **Members will receive a 10% discount on food purchases for their personal functions.**

## MULTIPLE ENTREES

The Club requires color codes on plated luncheons and dinners where multiple entrees are ordered. This practice expedites service and ensures each guest gets what they ordered. We will work with the host/sponsor by providing suggestions on the number of entrée offerings and a color code for each entrée that can be used by each attendee. The use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest.



### **SERVING TIME**

We pride ourselves in meeting the serving time listed on your contract. For seated functions, we recommend you invite your guests to be seated 5 to 10 minutes prior to actual serving time. If, for any reason, you need to delay the serving time, please advise the catering staff as soon as possible to insure quality, taste and eye appeal of your meal. For meal service requests at other than normal operating club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract.

### **MEETINGS AND SEMINARS**

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges.

### **SPECIALIZED AUDIO VISUAL, VENDOR AND MATERIALS GUIDELINES**

For your convenience microphones, podiums, and limited audiovisual equipment items may be available through the 65<sup>th</sup> Comm. Squadron to support your function. Identify your needs well in advance of the function so they can reserve these items for you. If a specialty item is not available within the club, we may be able to assist you by providing a list of sources for the required item. If any outside vendor delivers items to the club, you must coordinate with the Base Visitor Center to receive clearance to come onto the base. If display or conference support materials are being shipped into the club, clearly mark the boxes with the name of the function, host/sponsor name and date. Also mark the boxes "Deliver to the Catering Department." Please notify the catering department of any special storage needs for rented or shipped items. The 65<sup>th</sup> Communications Squadron has installed a presentation system at the club. Call 535-1122 for more information on use of this system for official functions.

### **CANCELLATIONS**

Functions must be cancelled at least 48 hours in advance of the function. Failure to do so may result in \$150 cancellation fee. Exceptions to this are only under special conditions and with management approval.

### **TELEPHONE AND FAX NEEDS**

House telephones can dial anywhere on base. Phones may be available for local toll free calls. If DSN access lines are required, notify the catering manager during the function planning to discuss possible options for service. The catering department will accept incoming telephone messages for all event attendees. Other than in emergencies, conference and party guests are not paged for telephone calls.

The catering department does not have internal resources for high volume duplication services; however, small quantity duplication is available in the club office at no charge.



### **DECORATIONS**

All decorations other than those provided by the club are the responsibility of the host/sponsor. To preserve the beauty of the club for all members and their guests we request no nailing, tacking or taping to the walls, ceiling or another part of the club without approval of club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the codes of the base fire department. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes. Please coordinate the time you plan to decorate your tables and area with the catering staff to insure there is no conflict with other functions.

### **PROPERTY, LIABILITY AND DAMAGES**

Neither the club, nor the Air Force is liable for any loss or damage to, merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor.



## **BANQUET ROOM SPECIFICATIONS**

We have a variety of rooms at the club available for your special event. Our Catering Department will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart for the maximum capacity allowed in each banquet room. These maximums are limits we may not exceed due to Fire Safety Codes.

Room	Seated <u>Meals</u>	Reception <u>Only</u>
Ballroom	215	400
Dining Room	90	120
Lounge	30	120
Heritage Room	8	N/A

## **BEVERAGE POLICIES AND CHARGES**

### **BEVERAGES**

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a "designated driver" program that provides free coffee, soda, and juice to drivers you designate from your group. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

### **PARTY BARS**

There are two types of bars: "pay-as-you-go" and an "open" bar. There is a \$100 sales guarantee per bar for the first hour and a \$50 sales guarantee per bar for each additional hour. If your party does not meet these minimums, a charge of \$20 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 1 hour.

**Pay-as-you-go Bar:** The guests order and pay for their drinks. Standard lounge drink prices apply. See enclosed menu page on beverage prices. There is no service charge added to this type of bar service. Prices are subject to change without notice.

**Open Bar:** The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined

dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. **The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.**



## HELPFUL PLANNING INFORMATION

Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function.

### EQUIVALENTS

Bottle of Champagne:	=	8 glasses for toasting
Liter Carafe Wine:	=	8 glasses (4oz per glass)
Liter Liquor:	=	32 drinks
Gallon Punch:	=	30 servings (4oz per glass)
Full Barrel of Beer:	=	180-200 glasses (10oz per glass)
Qtr. Barrel of Beer:	=	50-75 glasses (10oz per glass)

### HORS D'OEUVRES QUANTITY SUGGESTIONS

#### Light Hors d'oeuvres:

Usually served in early afternoon or prior to dinner;

Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays

#### Medium Hors d'oeuvres:

Usually served mid to late afternoon and considered "bridge" food for the Period between lunch and an "after 6" dinner

Plan 7 to 10 pieces per person plus snack foods, chips, and dips

#### Heavy Hors d'oeuvres:

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items.

Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays

#### Meal Substitute Hors d'oeuvres:

Served in lieu of a meal and always includes hot/cold meat items

Plan 14 plus pieces per person

Enclosed in this menu packet are many types of hors d'oeuvres from which to choose. Your catering department will be happy to recommend items that compliment each other for a tasteful event.

## CATERING TO YOUR NEEDS



As a member, you have many options when entertaining your guests. Our enclosed catering menus will provide you with complete creative cuisine served by our quality service staff at the Club. You won't have to lift a finger to give your guests an event to remember for years to come. We also have a nice selection of items that transport well on those occasions when you want to have a hassle-free event at home.

### CARRY OUT SERVICE

Carryout services are available at the Club. Contact the catering department for ordering assistance and coordinating pickup schedules.

### ENTERTAINING AT HOME

We value you as a member. We know there are times you want to do things at home but may not have enough of a particular service item, i.e. glassware, china, or flatware to support your needs. We are here for you. Members do not pay any fee when borrowing, (for their personal use) small quantities of club daily-use china, glassware, flatware, or tables or chairs when these items are not in use in support of club functions.

Ice, when available in excess of club needs is given to members free of charge. However, members must provide their own containers and transport arrangements. In addition, sterno or other food warming products may be purchased at cost. Linen may be borrowed but a cleaning fee does apply. This membership lending benefit does not apply to squadron and private organizations.

All borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in charges shown below for each item borrowed. Lost or broken items will be replaced at current cost.



Tablecloths.....	\$5.00each
Napkins.....	\$1.00 each
Tables.....	\$5.00 each
Chairs.....	\$2.00 each
Podium.....	\$50.00 each
Silverware: Dinner Knives, Forks, Teaspoons.....	\$2.50 dozen
Glassware: Bar, Wine, Water, Champagne Glasses.....	\$.50 each
Complete place setting (plate, cup, saucer, silverware).....	\$2.50 each
Miscellaneous plates and bowls.....	\$2.50 dozen
Punch Bowl w/ ladle.....	\$15.00 each
Stage.....	\$50.00 a piece
Sterno.....	\$2.50 each
Faux Trees.....	\$15.00 each

### **WEDDING INFORMATION**

Wedding receptions are one of the most important events you will ever plan or host. We provide expert advice and attention to detail to assist you in planning your reception at the Club. Enclosed in the menu packet is a Wedding Specialties page to highlight complimentary items and rental items for your event. In addition there are several Reception Packages to choose from to make it easy for you to plan this important event.

Each reception package includes:

- A 4 hour event
- Room setup, including cake or gift tables and dance floor if applicable
- House linens and napkins
- Candles, 2-4 per table
- Coffee, Tea and Water Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"
- Wait Staff to serve your guests
- Travel Basket with food and champagne for the Bride and Groom

# WEDDINGS

## Reception Packages

Each Package includes a 4-hour event plus the following items and services:

- Room Setup includes cake or gift table and dance floor if applicable
- House Linens and Napkins
- Candles, 2 to 4 per table
- Hors d'oeuvres
- Coffee, Tea and Water Service
- Fruit Punch
- Champagne
- Wait Staff to serve your guests
- Travel Basket with food and champagne for the Bride and Groom

Attendance	Club Classic	Gala Affair	A Touch of Class
50 -124 guests	\$10.95 per person	\$14.95 per person	\$19.95 per person
125-299 guests	\$10.75 per person	\$14.75 per person	\$19.75 per person
300-400 guests	\$10.50 per person	\$14.50 per person	\$19.50 per person

### Club Classic

Tomato Basil Crostini (2 pcs. per person)  
Assorted Finger Sandwiches  
Fancy Deviled Eggs (2 pcs. per person)  
Imported and Domestic Cheeses with Sliced Baguettes  
Vegetable Crudites with Ranch Dressing  
Assorted Dips and Chips  
Fruit Punch and Coffee Service

### Gala Affair

Tomato Basil Crostini (2 pcs. per person)  
Beef Taquitos (3 pcs. per person)  
Assorted Finger Sandwiches  
Fancy Deviled Eggs (2 pcs. per person)  
Vegetable Crudites with Ranch Dressing  
Assorted Dips and Chips  
Fruit Platter  
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments  
Fruit Punch and Coffee Service

### A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon  
Assorted Finger Sandwiches  
Vegetable Crudites with Ranch Dressing  
Fruit Platter  
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette  
Grilled Chicken Kabobs (2 pcs. per person)  
Crab Rangoon with Shoyu Mustard Sauce (3 pcs. per person)  
Black Bean and Cheese Quesadillas (3 pcs. per person)  
Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls  
Fruit Punch and Coffee Service



# WEDDINGS

## Specialties

*Your Club offers the following items on a complimentary basis  
for your special event:*



- Tablecloths
  - Square's  
White, Red, Gray, Air Force Blue, Navy Blue, Forest Green, Burgundy and Black
  - Rectangles  
White, Red, Gray, Air Force Blue, Navy Blue, Forest Green, and Burgundy
  - Rounds  
White, and Forest Green
  
- Napkins
  - White, Red, Pink, Air Force Blue, Navy Blue, Forest Green, Tan, Burgundy and Black
  -
- Hurricane Lamps and Mirror Tiles
  
- Registration Table (draped and skirted)
  - 4' x 4' and 8' x 30"
  
- Gift Table (draped and skirted)
  - 4' x 4' and 8' x 30"
  
- Cake Table (draped and skirted)
  - 60", 72" Round or 8' x 30" long
  
- Chaffers with Sternos (based on food ordered)

The following items and services may be provided through your Catering Manager at a nominal fee.

- Cake cutting \$20.00 per event
- Iron Linen, \$1.00 per napkin, \$15.00 per tablecloth, \$15.00 per skirt
- Audio Visual Rental, Contact the 65<sup>th</sup> Comm. Squadron at 5-5111
- Entertainment (prices vary based on type chosen)



In addition to these basic reception packages, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, an elegant self-serve or passed hors d'oeuvres presentation, or a sumptuous dinner buffet. Your catering manager will be happy to assist you with your plans to make your day a special event.

### **BIRD SEED/FLOWER PETALS**

The throwing of bird seed or flower petals at wedding receptions is an accepted custom. Throwing of rice is not permitted due to the health hazard it presents to wildlife. The club manager must approve the throwing of any other materials. A modest cleanup fee will be charged for throwing items inside the club or in the entrance area outside the club.

### **TABLE SKIRTING AND LINENS**

We have table skirts and linens available in several colors for your celebration.

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## Thank you for considering Mission's End Co-located Club for your Special Function

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We are proud participants of the Air Force

“MEMBERS FIRST” program.

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When paying by cash or credit card, members providing their club card number will receive a Members First discount of at least \$ 1.00. For charges, please have the member sign the pro-rata form next to his/her name to receive their discount.

Air Force club members will receive a 10% discount for all personnel functions i.e. weddings, birthday parties, promotion parties.

Information and services explained or offered in this package may change due to market conditions. Please contact your Catering Manager to determine current club offerings and club pricing for associated services and support items. Upon signature, your final contract will outline all services and costs provided for your event.



## **BREAKFAST**

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Basics • Buffet

## **BREAKS**

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Additions for Breaks & Enhancements

## **LUNCH**

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Plated

## **RECEPTION**

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Hot & Cold Hors d'oeuvres • Enhancements

## **BEVERAGES**

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Beverage Service • Wine List

## **DINNER**

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Plated • Buffets • Theme Buffets

## **HOLIDAYS**

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Plated • Specialties • Packages



## BREAKFAST

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### Basics

#### The Continental

Selection of Chilled Juices  
Assortment of Sensational Sweets: Apple Twists, Cheese Butterfly, Cinnamon Almond Bear Claw, and Cherry Cheese Danish  
Coffee and Water Service  
*\$3.75 per person*

#### The Continental Plus

Selection of Chilled Juices  
Assortment of Sensational Sweets: Apple Twists, Cheese Butterfly, Cinnamon Almond Bear Claw, and Cherry Cheese Danish  
Sliced Seasonal Fruit  
Coffee and Water Service  
*\$4.25 per person*

## BREAKFAST

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### Buffet

#### American Classic

Freshly Scrambled Eggs  
Home Fried Potatoes  
Crisp Bacon and Sausages  
Chilled Orange Juice  
Coffee and Water Service  
*\$6.95 per person*

All items subject to availability



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## BREAKS

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### Additions and Enhancements

Biscuits & Gravy	\$1.25 per Person
Grilled Ham Steak	\$1.75 per Person
French Toast w/ Maple Syrup	\$0.95 per Person
Sliced Fruit	\$1.95 per Person
Biscuit Sandwiches	\$2.25 per Person
Breakfast Burritos w/ Salsa	\$2.50 per Person
Danishes/Donuts/Pastries	\$8.50 per Dozen
Bagels & Cream Cheese	\$ 15.50 per Dozen
Mini Quiche	\$12.50 per Dozen
Croissants	\$22.50 per Dozen
Mini Cinnamon Rolls	\$6.50 per Dozen
Assorted Jumbo Cookies	\$15.00 per Dozen
Coffee Cake	\$9.95 per Cake

All items subject to availability

# LUNCH

## Plated & Preset



### Hot Ham & 3 Cheese Melt

Homemade potato salad  
Grilled honey ham melted with American, Swiss and Provolone cheese on grilled hearty white bread  
Coffee, Tea and Water Service  
*\$8.95 per person*

### Chicken Quesadilla

Spanish rice  
Refried beans  
Coffee, Tea and Water Service  
*\$9.95 per person*

### Chicken Caesar Salad

Fresh Romaine lettuce tossed with shredded parmesan cheese, homemade croutons and classic Caesar dressing  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service  
*\$7.95 per person*

### Chef Salad

Tossed Greens stacked high with all the usual fixings and your choice of dressing  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service  
*\$7.75 per person*

### Caesar Salad

This Salad is sized for a royal appetite. Crisp romaine lettuce tossed with our creamy Caesar dressing, topped with zesty croutons and shredded Parmesan cheese.  
Coffee, Tea and Water Service  
*\$6.95 per person*

### Teresa's Treat

Tossed greens with sun dried fruit & toasted walnuts topped with Raspberry vinaigrette dressing.  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service  
*\$7.95 per person*

All items subject to availability



### **California Club**

Toasted croissant piled high with ham, smoked turkey, sliced cheeses, lettuce, tomato and cucumber. Served with fresh fruit garnish

Coffee, Tea and Water Service

*\$9.95 per person*

### **Chicken Salad Croissant**

Toasted croissant with our special chicken salad made fresh served with lettuce, tomato and potato chips on the side.

Coffee, Tea and Water Service

*\$9.95 per person*

## **RECEPTION**

### **Hot and Cold Hors d'oeuvres**

#### **HOT**

Buffalo Wings w/ Cool Ranch Dipping Sauce....	\$65.95 per (50) pc
Pork Egg Rolls w/ Sweet & Sour Sauce.....	\$49.50 per (50) pc
Meatballs BBQ.....	\$26.95 per (50) pc
Meatballs Italian.....	\$26.95 per (50) pc
Meatballs Sweet & Sour.....	\$26.95 per (50) pc
Jalapeño Cheese Poppers w/Ranch Dip.....	\$42.95 per (50) pc
Black Bean and Cheese Quesadillas.....	\$39.50 per (50) pc
Fried Chicken Tenders w/ Honey Mustard Dip.....	\$65.50 per (50) pc
Mini Tacos with Salsa.....	\$49.95 per (50) pc
Pretzel Bites with Jalapeno Cheese Sauce.....	\$25.50 per (50) pc
Crab Rangoon with Sweet & Sour Sauce.....	\$95.50 per (50) pc
Southwest Egg rolls.....	\$95.50 per (50) pc
Mozzarella Cheese Sticks.....	\$
Mini Corn Dogs with spicy mustard.....	\$ 38.50 per (50) pc
Pizzas (16") w/2 toppings.....	\$12.50 ea.

**All items subject to availability**



## **COLD**

Mini Croissant Chicken Salad Sandwiches.....	\$52.95 total per (50) pc
Fancy Deviled Eggs.....	\$33.25 total per (50) pc
Chilled Spicy Shrimp by the pound.....	\$22.25 total per (50) pc
Assorted Dips and Chips.....	\$52.00 per bowl
Hye Roller Sandwiches.....	\$42.00 total per (50) pc
Garlic & Herb Breadsticks w/ Marinara Sauce....	\$25.95 total per (50) pc
Tomato Basil Crostinis.....	\$55.50 total per (50) pc
Mozzarella Olive Tapenades .....	\$55.50 total per (50) pc
Cheese & Cracker Tray.....	\$71.00 each
Fresh Vegetable Crudite w/ Ranch.....	\$44.95 each

## **RECEPTION**

### **Enhancements**

Fancy Imported & Domestic Cheese Display w/ Sliced Baguettes	\$110.00
Enhanced Vegetable Crudités with Ranch & Bleu cheese.....	\$75.00
Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and Condiments.....	\$12.95 per pound
Sliced Fresh Fruit Display with Seasonal Berries.....	\$58.00
Fruit Basket Display.....	\$110.00
Whole Smoked Salmon with mini bagels.....	\$115.00
Custom Decorated Cakes.....	\$80 full sheet \$60 half sheet
Whole Baked Brie w/ Raspberry sauce.....	\$42.50 each

**All items subject to availability**



## Carvings

Roasted Turkey w/ Cranberry Chutney, Rolls & Condiments.....	\$169.95
Top Round of Beef w/ Horseradish, Rolls, & Condiments.....	\$197.00
Honey Glazed Ham with Rolls and Condiments.....	\$195.00
Whole Prime Rib Roast w/ rolls & horseradish sauce.....	\$325.00
Apple Glazed Pork Loin w/ rolls and butter.....	\$142.00

## Picnic Items

Potato Salad.....	\$26.95
Pasta Vinaigrette Salad.....	\$18.95
Macaroni Salad.....	\$19.95
Cole Slaw.....	\$16.95
Fruit Salad.....	\$58.00
Corn on the Cob.....	\$19.95
Baked Beans.....	\$22.50
Dinner Rolls w/ butter.....	\$17.95
Corn bread Muffins w/ honey butter.....	\$17.95
Shredded Lettuce.....	\$16.95
Slice Tomatoes.....	\$18.95
Sliced Onions.....	\$9.95
Sliced Cheese.....	\$12.95
Fried Chicken.....	\$52.95
Hot Dogs w/ buns and condiments.....	\$65.95
Grilled Hamburgers w. buns and condiments.....	\$72.50

All items subject to availability



## BEVERAGES

### Wine List

Vinho Borges M. Encosta Tinto (red).....	\$15.50
Vinho Borges Lello Branco (red).....	\$15.50
Vinho Borges A. T. Branco (white).....	\$17.50

### KEGS:

Super Bock.....	\$ 70.00
Erdinger.....	\$198.00
Bitburger.....	\$175.00

### NON-ALCOHOLIC

Canned Sodas.....	\$1.00 each
Bottled Water.....	\$1.00 each

Fruit Punch by the gallon.....	\$12.00
Beverage Station w/ Coffee, Iced Tea and water.....	\$52.00
Beverage Station w/ Coffee, Hot Tea and water.....	\$57.00
Beverage Station w/ Iced tea, Lemonade and water.....	\$37.00

All items subject to availability



## DINNER

### Plated

#### Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers and Ranch Dressing  
Sliced B.B.Q. Brisket of Beef with Rustic Mashed Potatoes and buttered corn  
Freshly Baked Corn muffins with Honey Butter  
Coffee, Tea and Water Service

*\$18.95 per person*

#### Sumptuous Feast – London Broil

Tossed Greens with Tomatoes, Cucumbers with Bleu Cheese Dressing  
Sliced London broil with Garlic Mashed Potatoes, and Balsamic Grilled Vegetables  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service

*\$19.95 per person*

#### Sumptuous Feast – Stuffed Chicken Breast

Tossed Greens, Tomatoes, and Cucumbers with House Dressing  
Roasted Stuffed Chicken Breast with Mushroom Gravy and glazed carrots  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service

*\$16.95 per person*

#### Hometown Favorite

Tossed Greens with Tomatoes, Onion slices and French dressing  
Sliced Rosemary Roasted Pork Loin with Mushroom Risotto and broccoli spears  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service

*\$16.95 per person*

#### Club Classic

Tossed Greens, Tomatoes and Cucumbers with House Dressing  
Roasted Prime Rib of Beef Au Jus, twice baked Potatoes, and Chef's Vegetables  
Freshly Baked Rolls with Butter  
Coffee, Tea and Water Service

*\$24.95 per person*

All items subject to availability



## **DINNER**

### **Plated**

#### **Chicken Cordon Bleu**

Tossed green salad with tomatoes, cucumber and 1000 Island dressing.  
A boneless chicken breast wrapped then stuffed with ham and Swiss cheese and topped with hollandaise sauce, wild rice and green beans.  
Rolls and Butter  
Coffee, Tea and Water Service  
*\$19.95 per person*

#### **Mediterranean Chicken Breast**

Tossed green salad with black olives, mozzarella cheese and Italian dressing.  
A marinated boneless chicken breast grilled to perfection with garlic roasted potatoes and balsamic vegetables.  
Warm crusty bread with olive oil and Butter  
Coffee, Tea and Water Service  
*\$16.95 per person*

#### **Chicken Milano**

Crisp mixed lettuce tossed with Caesar dressing and home made croutons.  
Encrusted breast of chicken topped with a zesty red sauce and stuffed with bubbly mozzarella, provolone and parmesan cheeses and baked.  
Toasted and buttered Focaccia  
Coffee, Tea and Water Service  
*18.95 per person*

### **DESSERT CHOICES**

Chocolate Raspberry Cake with Gran Marnier Ganache	\$3.25
Lemon Chiffon Layer Cake	\$2.50
Fruit Tarts	\$2.25
Berry Trifle w. Frangelico Whipped Cream	\$2.95
Rich Chocolate Mousse	\$3.50
Tiramisu	\$3.75
Peanut Butter Snickers Pie	\$2.50

**All items subject to availability**



## DINNER

### Build Your Own Buffets

#### All Buffets include:

Fresh Greens and Tomatoes Tossed with House Dressing

Rolls and Butter

Coffee, Tea and Water Service

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert

*\$17.95 per person*

Classic Buffet: Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert

*\$18.95 per person*

Sumptuous Buffet: Choose (3) Salads, (3) Meats with Carver, (2) Starches, (2) Vegetables, (2) Desserts

*\$20.95 per person*

#### Meats/Main Course

Sliced London Broil

Stuffed Chicken Breast

Vegetable Lasagna

Rosemary Pork Loin

Carved Roasted Turkey

Baked Tilapi

Apple & Honey Glazed Ham

Fried Chicken

Three Cheese Stuffed Chicken Breast

#### Starches

Garlic Mashed Potatoes

Rustic Mashed Potatoes

Steamed Rice

Roasted New Potatoes

Cornbread Stuffing w/ gravy

Roasted Sweet Potatoes

Rice Pilaf

Fresh Linguini

#### Vegetables

Green Beans with Almonds

Glazed Carrots

Steamed Broccoli Spears w/ Cheese sauce

Buttered Corn

Balsamic Grilled Vegetables

Green Bean Casserole

#### Desserts

Chocolate Mousse Cake

Lemon Layer Cake

Berries with Pound Cake

New York Cheesecake

Fruit Cobbler

Assorted Pies

#### Salads

Classic Potato Salad

Marinated Cucumber & Tomato

Waldorf Salad

Macaroni Salad

Fruit Salad

Coleslaw

All items subject to availability



## **DINNER**

### **Theme Buffets**

#### **South of the Border**

Greens with Tomatoes and Onions Tossed with House Dressing  
Chicken Taquitos  
Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Refried Beans  
Mexican Rice  
Traditional Flan  
Coffee, Tea and Water Service

*\$16.95 per person*

#### **The Cowboy Western**

Crisp Cole Slaw  
Green Salad with House Dressing  
Jalapeño Cheese Poppers  
Barbecued Chicken and Steaks  
Baked Beans  
Sweet Cornbread with Honey Butter  
Fruit Cobbler  
Coffee, Lemonade and Water Service

*\$17.95 per person*

#### **Endless Summer Beach Party**

Tossed Greens with Veggies and House Dressing  
Classic Potato Salad  
Grilled Burgers and Hot Dogs with all the Trimmings  
Steamed Corn on the Cob  
Fruit Salad  
Rainbow Jello Cake  
Coffee, Iced Tea and Water Service

*\$14.95 per person*

#### **Pacific Luau**

Pork Egg rolls & Crab Rangoon w/ Thai Chili sauce  
Oriental Chicken Salad  
Chicken Satay  
Hunan Beef  
Huli Huli Chicken  
Stir Fry vegetables  
Shrimp Fried Rice  
Pineapple Upside Down cake  
Coffee, Iced Tea and Water Service

*\$19.95 per person*

**All items subject to availability**



## **HOLIDAYS & WEDDINGS**

### **Off-Site Catering and Club Information**

#### **Home Style Thanksgiving or Christmas Gathering**

Home Style Dinners let you enjoy all the goodness of family gatherings without all the work!

We cook up all the holiday favorites and serve them on platters "Home Style".

You get to serve the meat and pass the gravy, and we do the dishes!

Choose either one of these fine Holiday Traditions listed below for your family-style or plated dinner at the Club.

#### **Family Traditions**

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette

Roast Turkey with Stuffing, Cranberry Chutney, Pan Gravy, Mashed Potatoes, and Chef's Vegetables

Pumpkin and Pecan Pies

Freshly Baked Rolls with Butter

Coffee, Tea and Water Service

*\$17.60 per person*

#### **Christmas Classic – Prime Rib**

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Prime Rib of Beef Au Jus with Roasted New Potatoes and Chef's Vegetables

White and Dark Chocolate Mousse

Freshly Baked Rolls with Butter

Coffee, Tea and Water Service

*\$20.50 per person*

#### **Christmas Classic – Roast Turkey**

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Roast Turkey with Stuffing, Cranberry Chutney, and Pan Gravy

Chocolate and Vanilla holiday cake

Freshly Baked Rolls with Butter

Coffee, Tea and Water Service

*\$15.95 per person*

**All items subject to availability**



## OFF-SITE CATERING RENTALS

*To complete your event off-property, the following items may be rented at a nominal fee:*

Club Linens .....	\$5.00 per cloth
Club Napkins .....	\$1.00 per napkin
Club China.....	\$2.50 per setting
Glassware .....	\$00.50 per glass
Glass Punch Bowl .....	\$15.00 per bowl
72" Banquet Tables (seats 10) .....	\$5.00 per table
Chairs.....	\$ .50 per chair
Podiums .....	\$50.00 per podium
Artificial Plants.....	\$15.00 per plant
Stage.....	\$50.00 per stage
Sterno.....	\$2.50 each

*Lost or broken items replaced at current cost.*

**All items subject to availability**

