

BREAKFAST

Basics • Buffets • Brunch • Additions



BREAKS

Additions for Breaks & Enhancements
Specialties

Update: Mar28 2018 Y

BASICS

25 person minimum is required
Available Monday-Sunday: 0600-0900
Saturday/Sunday - Add \$1.00 per person

The Continental

Chilled Juices
Assortment of Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
.....**\$9.10** per person

The Continental Plus

Chilled Juices
Assortment of Breakfast Pastries
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
.....**\$11.35** per person

The Club Continental

Chilled Juices
Assortment of Breakfast Pastries
Sliced Seasonal Fruit
Bagels with Cream Cheese
Yogurt Cups on Ice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
.....**\$14.75** per person

BUFFETS

50 person minimum is required - Please, no substitutions
Children: 5-10 years of age 1/2 price
Available Monday-Sunday: 0600-0900
Sunday: Add \$1.00 per person

All Breakfast Buffets to include the following items:
Chilled Orange Juice, Muffin, Sliced Fresh Fruits,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

American Classic

Freshly Scrambled Eggs
Home Fried Potatoes, Crisp Bacon and Sausages
.....**\$15.45** per person

American Classic Plus

French Toast with Maple Syrup, Freshly Scrambled Eggs,
Home Fried Potatoes, Crisp Bacon and Sausages
.....**\$16.80** per person

Steak & Egg Breakfast

Scrambled Eggs & Breakfast Steak
Fluffy Buttermilk Biscuits
Hash Browns and Fruit Tray
.....**\$16.20** per person

BREAKS

Additions and Enhancements

Chilled Orange, Apple, Tomato or Grapefruit Juice.....**\$15.00** per gallon
Assorted Bottled Water.....**\$1.25** each
Assorted Canned Soft Drinks including Diet & Caffeine-Free.....**\$1.25** each
Chilled Milk.....**\$4.50** per carafe
Fruit Punch.....**\$12.00** per gallon
Assorted Hot/Iced Tea.....**\$8.00** per gallon
Freshly Brewed Coffee or Decaffeinated Coffee.....**\$8.00** per gallon
Assortment of Pastry.....**\$13.95** per dozen
Assortment of Donuts.....**\$11.00** per dozen
Assortment of Muffins.....**\$17.25** per dozen
Cookies.....**\$7.95** per dozen
Dips and Chips.....**\$36.95** per tray
Mixed Nuts.....**\$11.49** per pound

Specialties

Good Morning!

Assortment of Pastries, Sliced Melon and Orange Wedges,
Chilled Juices, Coffee & Tea Service.....**\$10.20** per person

Good Afternoon!

Assortment of Cookies, Assortment of Chips
Sliced Fresh Fruits, Chilled Soft Drinks and Bottled Waters
Coffee & Tea Service **\$11.15** per person

An 18% Service Charge will be added to all food and beverage purchases
Ask about our Member First Program

LUNCH



- Build Your Own Plate • Plated**
• Build Your Own Buffets • Buffets • Theme Buffets

BUILD YOUR OWN PLATE

25 person minimum is required
(with the exception of the French Dip selection)
Available Monday-Saturday: 1100-1300
Sunday: Add \$1.00 per person

All Lunches include:

Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

- Light Lunch: Choose (1) Meat, (1) Starch or (1) Vegetable**\$11.50** per person
- Classic Lunch: Choose (1) Meat, (1) Starch and (1) Vegetable**\$13.50** per person
- Sumptuous Lunch: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable and (1) Dessert**\$16.50** per person

Salads

Classic Potato Salad
Macaroni Salad
Marinated Cucumber & Tomato Salad
Fruit Salad
House Salad w/Creamy House Dressing
Pasta Salad
Cole Slaw

Starches

Rustic or Garlic Mashed Potatoes
Fried Rice
Steamed Rice
Rice Pilaf
Roasted Herb Potatoes

Meats/Main Course

Roast Beef
Baked Ham
Beef or Vegetable Lasagna
Fish Filet
Grilled Chicken Wrap
Turkey Wrap
Baked or Fried Chicken
French Dip
(only for parties of less than 20)

Vegetables

Green Beans with Almonds
Peas with Shoestring Carrots
Buttered Corn
Asian Stir Fry
Vegetable Medley
Honey Glazed Carrots

Desserts

Apple Pie
Pecan Pie
Assorted Fruit Cobblers

Additions

New York Cheesecake **\$3.20**

*An 18% Service Charge will be added to all food and beverage purchases
Ask about our Member First Program*

PLATED

25 person minimum is required

Please, no substitutions

Available Monday-Saturday: 1100-1300

Sunday: Add \$1.00 per person

Caesar Salad

Crisp Romaine Lettuce Tossed with Zesty Croutons and
Parmesan Cheese, Mixed with Classic Caesar Dressing

Freshly Baked Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

.....**10.25** per person, **\$11.50** with Grilled Chicken

Oriental Chicken Salad

Crisp Lettuce Tossed with Shredded Cabbage, Onions, Almond Slivers,
Chow Mein Noodles, Chicken Breast Strips and Sesame Seeds

Freshly Baked Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

.....**\$11.50** per person

Asian Beef Salad

Crisp Lettuce Tossed with Teriyaki Sauce, Olive Oil, Shredded
Cabbage, Tomatoes, Cucumbers, Onions, Cilantro and Strips of Flank
Steak, Served with Soy-Sesame Dressing

Freshly Baked Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

.....**\$13.50** per person

Chef Salad

Crisp Lettuce Tossed with an Array of Fresh Vegetables, Hard Boiled
Eggs with Generous Strips of Cheese and Ham.

Served with your choice of dressing

Freshly Baked Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

.....**\$11.50** per person

Additions

Warm Fruit Cobbler**\$3.20** per person

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PLATED

25 person minimum is required

Please, no substitutions

Available Monday-Saturday: 1100-1300

Sunday: Add \$1.00 per person

Hearty Appetite

Lightly Tossed Green Salad w/ House Dressing

Sliced Roasted Strip Loin of Beef or Marinated Chicken Breast
with Garlic Mashed Potatoes and Balsamic Grilled Vegetables

Freshly Baked Rolls with Butter

Iced Tea & Water Service along with a Coffee Bar

.....\$16.50 per person

Vegetarian Twist

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette

Vegetarian Lasagna:

Layers of Roasted Vegetables, Pasta, Tomato Sauce and
a Blend of Cheeses

Freshly Baked Rolls with Butter

Iced Tea & Water Service along with a Coffee Bar

.....\$11.50 per person

Pasta Lover's Treat

Tossed Greens with Tomatoes, Carrots, and Sprouts with
House Dressing

Bowtie Pasta tossed with Seasonal Vegetables and
Sun Dried Tomato Sauce

Freshly Baked Rolls with Butter

Iced Tea & Water Service along with a Coffee Bar

.....\$11.50 per person

Additions

Soup Special.....\$3.25 per person

New York Cheesecake.....\$3.20 per person

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BUILD YOUR OWN BUFFETS

50 person minimum is required

Available Monday-Saturday: 1100-1300

Sunday: Add \$1.00 per person

All Buffets include:

Rolls and Butter

Iced Tea & Water Service along with a Coffee Bar

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch and (1) Vegetable
.....**\$13.75** per person

Classic Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable
and (1) Dessert.....**\$14.75** per person

Sumptuous Buffet: Choose (1) Salad, (2) Meats, (1) Starch,
(1) Vegetable and (1) Dessert.....**\$17.75** per person

Salads

- Classic Potato Salad
- Macaroni Salad
- Marinated Cucumber & Tomato Salad
- Fruit Salad
- House Salad w/Creamy House Dressing
- Pasta Salad
- Cole Slaw

Starches

- Garlic or Rustic Mashed Potatoes
- Steamed Rice
- Rice Pilaf
- Au Gratin Potatoes
- Wild Rice
- Roasted Herb Potatoes
- Baked Potatoes
- Corn Bread Stuffing

Meats/Main Course

- Sliced London Broil
- Stuffed Chicken Breast
- Meat Loaf
- Baked Chicken
- Baked Atlantic White Fish
- Baked Ham
- Roast Beef Au Jus
- Sliced Roasted Pork Loin
- Carved Roasted Turkey

Vegetables

- Green Beans with Almonds
- Peas with Shoestring Carrots
- Buttered Corn
- Vegetable Medley
- Asian Stir Fry

Desserts

- Apple Pie
- Pecan Pie
- Assorted Fruit Cobblers

Additions:

- New York Cheesecake **\$3.20**

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BUFFETS

50 person minimum is required
Please, no substitutions
Available Monday-Saturday: 1100-1300
Sunday: Add \$1.00 per person

Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and your
Choice of Dressings
Potato Salad
Sliced Deli Meats including:
Roast Beef, Roast Turkey and Honey Glazed Ham
Sliced Cheeses (choose two):
Cheddar, Swiss, Provolone or American
Lettuce Leaves, Sliced Tomatoes and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter and Honey Mustard
Assortment of Cookies
A Selection of Soft Drinks and Bottled Water
Iced Tea & Water Service along with a Coffee Bar
.....**\$14.75** per person

Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots and your
Choice of Dressings
Potato Salad
Pasta Salad with Roasted Vegetables
Sliced Deli Meats including:
Roast Beef, Roast Turkey, Honey Glazed Ham and Cotta Salami
Sliced Cheeses (choose three):
Cheddar, Swiss, Provolone or American
Lettuce Leaves, Sliced Tomatoes and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter and Honey Mustard
Assortment of Cookies
Sliced Seasonal Fruits
A Selection of Soft Drinks, Juices and Bottled Water
Iced Tea & Water Service along with a Coffee Bar
.....**\$17.75** per person

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BUFFETS

50 person minimum is required
Please, no substitutions
Available Monday-Saturday: 1100-1300
Sunday: Add \$1.00 per person

American Classic Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts and your
Choice of Dressings
Potato Salad
Cole Slaw
Southern Fried Chicken
Charbroiled Hamburger with all the Fixin's
French Fries
Assortment of Cookies
Sliced Seasonal Fruit
Iced Tea & Water Service along with a Coffee Bar
.....**\$16.95** per person

Mediterranean Lunch Buffet

Classic Caesar Salad with Herbed Croutons
Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette
Grilled Italian Sausages with Peppers and Onions
Slow Roasted Chicken with Garlic, Lemon, Rosemary and Olive Oil
Penne Pasta with Pomodoro Diablo Sauce
Assorted Fruit Cobblers
Coffee & Tea Service
Iced Tea & Water Service along with a Coffee Bar
.....**\$16.95** per person

Pacific Lunch Buffet

Oriental Chicken Salad with Sesame Ginger Dressing
Cole Slaw
Hunan Beef with Broccoli and Scallions
Hawaiian-Style Huli Huli Chicken
Shrimp Fried Rice
Asian Vegetables Stir fry
Sliced Seasonal Fruits
Iced Tea & Water Service along with a Coffee Bar
.....**\$17.95** per person

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THEME BUFFETS

25 person minimum is required

Available Monday-Saturday: 1100-1300

Sunday: Add \$1.00 per person

The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese

Whole Seasonal Fruit

Two Cookies

A Selection of Soft Drinks or Bottled Water

.....**\$12.50** per person

The Club Special

Submarine Sandwich with Turkey, Ham and Salami with Provolone

Cheese, Lettuce, Tomato, Onion and Sliced Olives

on a Fresh Baguette

Pasta Salad

Whole Seasonal Fruit

Two Cookies

A Selection of Soft Drinks or Bottled Water

.....**\$14.25** per person

An 18% Service Charge will be added to all food and beverage purchases

Ask about our Member First Program

DINNER



- Build Your Own Plate • Plated
- Build Your Own Buffets • Buffets • Theme Buffets

Update: 27Mar13 Yi

BUILD YOUR OWN PLATE

25 Adults required

Sunday: Add \$1.00 per person

All Dinners include:

Rolls with Butter

Iced Tea & Water Service along with a Coffee Bar

- Light Dinner: Choose (1) Salad, (1) Meat, (1) Starch and (1) Vegetable.....**\$21.95** per person
- Classic Dinner: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable and (1) Dessert.....**\$23.95** per person
- Sumptuous Dinner: Choose (1) Salad, (2) Meats, (1) Starch, (1) Vegetable and (1) Dessert.....**\$26.95** per person

Salads

House Salad w/ Creamy House Dressing
Spinach Salad
Caeser Salad
Marinated Cucumber & Tomato Salad
Cole Slaw
Pasta Salad
Macaroni Salad
Fruit Salad

Starches

Garlic or Rustic Mashed Potatoes
Roasted Herb Potatoes
Baked Potatoes
Potato Croquettes
Au Gratin Potatoes
Steamed Rice
Rice Pilaf
Wild Rice
Corn Bread Stuffing

Meats/Main Course

Sliced London Broil
Roast Beef Au Jus
Prime Rib
Fried or Baked Chicken
Stuffed Chicken Breast
Baked Ham
Sliced Roasted Pork Loin
Baked Atlantic White Fish

Vegetables

Green Beans with Almonds
Peas with Shoestring Carrots
Buttered Corn
Honey Glazed Carrots
Vegetable Medley
Asian Vegetable Stir Fry

Desserts

Apple Pie
Pecan Pie
Assorted Fruit Cobblers

Additions

New York Cheesecake **\$3.20**

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PLATED

25 Adults required

Please, no substitutions

Sunday: Add \$1.00 per person

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts and House Dressing

Southern Fried Chicken and Sliced BBQ Beef Brisket

Roasted Red Potatoes

Chef's Vegetables

Freshly Baked Rolls with Butter

Peach and Apple Cobbler

Iced Tea & Water Service along with a Coffee Bar

.....\$23.95 per person

Sumptuous Feast

Tossed Greens, Tomatoes and Cucumbers with Ranch Dressing

Sliced London Broil Au Jus and Roasted Stuffed Chicken Breast with Mushroom Gravy

Roasted New Potatoes

Chef's Vegetables

Freshly Baked Rolls with Butter

Pecan Pie

Iced Tea & Water Service along with a Coffee Bar

.....\$25.95 per person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Warm Bacon Dressing

Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables

Freshly Baked Rolls with Butter

Peach Cobbler

Iced Tea & Water Service along with a Coffee Bar

.....\$21.95 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette

Baked Atlantic White Fish with Herbed Bread Crumbs and Béarnaise, Served with Wild Rice Pilaf and Chef's Vegetables

Freshly Baked Rolls with Butter

Warm Apple Pie with Ice Cream

Iced Tea & Water Service along with a Coffee Bar

.....\$22.50 per person

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PLATED

25 Adults required

Please, no substitutions

Sunday: Add \$1.00 per person

Awards Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Sliced Filet Mignon with Béarnaise Sauce, Roasted New Potatoes and
Chef's Vegetables

Freshly Baked Rolls with Butter

Chocolate Mousse

Iced Tea & Water Service along with a Coffee Bar

.....\$25.95 per person

Club Classic

Tossed Greens with Tomatoes, Cucumbers, Carrots and your
Choice of Dressing

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

Freshly Baked Rolls with Butter

New York Cheesecake

Iced Tea & Water Service along with a Coffee Bar

.....\$27.95 per person

Additions:

Soup Special

.....\$3.50 per person

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BUFFETS

50 Adults required

Please, no substitutions

Sunday: Add \$1.00 per person

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and your
Choice of Dressings

Macaroni Salad

Classic Crispy Cole Slaw

Carved Steamship or Top Round of Beef with Horseradish Cream

Sliced Smoked Ham with Rum Raisin Sauce

Sliced Roast Turkey with Pan Gravy and Stuffing

Oven Roasted New Potatoes

Buttered Peas and Carrots

Freshly Baked Rolls with Butter

Warm Fruit Cobbler

Iced Tea & Water Service along with a Coffee Bar

.....**\$25.95** per person

Pacific Regional Buffet

Vegetable Spring Rolls

Oriental Chicken Salad with Sesame Ginger Dressing

Chicken Satay with Thai-Style Peanut Sauce

Hunan Beef with Broccoli

Hawaiian-Style Huli Huli Chicken

Asian Vegetables Stir Fried

Shrimp Fried Rice

Freshly Baked Rolls with Butter

Sliced Fresh Seasonal Fruits

Iced Tea & Water Service along with a Coffee Bar

.....**\$27.50** per person

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BUILD YOUR OWN BUFFETS

50 Adults required

Sunday: Add \$1.00 per person

All Buffets include:

Rolls with Butter

Iced Tea & Water Service along with a Coffee Bar

- Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable and (1) Dessert**\$22.95** per person
- Classic Buffet: Choose (1) Salad (2) Meats, (2) Starches, (2) Vegetables and (1) Dessert**\$25.95** per person
- Sumptuous Buffet: Choose (2) Salads, (2) Meats with Carver, (2) Starches, (2) Vegetables and (1) Dessert.....**\$27.95** per person

Salads

House Salad w/ Creamy House Dressing
Marinated Cucumber & Tomato Salad
Cole Slaw
Pasta Salad
Macaroni Salad
Classic Potato Salad
Fruit Salad

Starches

Garlic or Rustic Mashed Potatoes
Roasted Herb Potatoes
Baked Potatoes
Potato Croquettes
Au Gratin Potatoes
Steamed Rice
Rice Pilaf
Corn Bread Stuffing

Meats/Main Course

Sliced London Broil
Roast Beef Au Jus
Stuffed Chicken Breast
Chicken Cordon Bleu
Carved Roasted Turkey
Baked Ham
Sliced Roasted Pork Loin
Baked Atlantic White Fish

Vegetables

Green Beans with Almonds
Peas with Shoe String Carrots
Buttered Corn
Honey Glazed Carrots
Vegetable Medley
Asian Vegetable Stir Fry

Desserts

Apple Pie
Pecan Pie
Assorted Fruit Cobblers

Additions

New York Cheesecake **\$3.20**

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THEME BUFFETS

50 Adults required

Please, no substitutions

Sunday: Add \$1.00 per person

South of the Border

Greens with Tomatoes and Onions, Tossed with House Dressing

Beef Taco

Chicken Fajitas with Warm Flour Tortillas

Shredded Pork Enchiladas with Salsa Verde

Refried Beans

Mexican Rice

Traditional Flan

Sliced Fruits

Iced Tea & Water Service along with a Coffee Bar

.....\$22.95 per person

The Cowboy Western

Crisp Cole Slaw

Green Salad with Ranch Dressing

Potato Salad

B.B.Q Chicken and Top Sirloin Steaks

Baked Beans

Sweet Cornbread with Honey Butter

Fruit Cobbler

Iced Tea & Water Service along with a Coffee Bar

.....\$23.95 per person

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THEME BUFFETS

50 Adults required

Please, no substitutions

Sunday: Add \$1.00 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

Sliced Seasonal Fruit

Iced Tea & Water Service along with a Coffee Bar

.....\$15.75 per person

The Wacky Tourist Luau

Cucumber Kim Chee

Oriental Salad

Teriyaki Beef Sticks

Hawaiian-Style Huli Huli Chicken

Kalua Pork with Cabbage

Stir Fried Vegetables

Steamed Rice

Pineapple Upside-Down Cake

Iced Tea & Water Service along with a Coffee Bar

.....\$21.95 per person

Jazz Club Dinner Buffet

Fancy Greens with Toasted Walnuts, Bleu Cheese and
Raspberry Vinaigrette

Chilled Shrimp on Ice with Cocktail Sauce and Lemons

Imported and Domestic Cheese with Fruit and Sliced Baguettes

Carved Prime Rib of Beef

Cheese Tortellini with Creamy Alfredo Sauce

Chef's Vegetables

Roasted New Potatoes

Assorted Fruit Cobblers

Iced Tea & Water Service along with a Coffee Bar

.....\$28.75 per person

An 18% Service Charge will be added to all food and beverage purchases

Ask about our Member First Program

RECEPTION

Cocktails / Beverages

Premium Brand Cocktails (per drink).....	\$5.95
Well Brand Cocktails (per drink).....	\$3.50
Domestic Beers (per bottle).....	\$2.75
Imported Beers (per bottle).....	\$3.50
Keg Beer MGD or Miller Lite	\$200.00
Keg Beer MGD or Miller Lite <i>(Take Out only)</i>	\$85.00
Bloody Marys (per gallon).....	\$39.95
Screwdrivers (per gallon).....	\$39.95
Margarita (per gallon).....	\$75.00

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NO OUTSIDE Food/Beverge
AFMAN 34-228
Para 3.12
AFI 34-272
Para 3.13.17*

RECEPTION and BEVERAGES



RECEPTION

Hot Hors d'oeuvres

HOT

1. Buffalo Wings with Cool Ranch Dipping Sauce
\$1.75 per piece or \$75.00 total per (50) pieces
2. Vegetable Spring Rolls with Plum Sauce
\$1.25 per piece or \$59.95 total per (50) pieces
3. Sweet and Sour, BBQ, Swedish or Teriyaki Meatballs
\$1.00 per piece or \$47.35 total per (50) pieces
4. Assorted Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce
\$1.60 per piece or \$78.50 total per (50) pieces
5. Spinach and Feta Quesadillas
\$1.10 per piece or \$49.95 total per (50) pieces
6. Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce
\$2.25 per piece or \$113.95 total per (50) pieces
7. Grilled Beef Kabobs with Tangy BBQ Sauce or Teriyaki
\$2.65 per piece or \$125.50 total for (50) pieces
8. Grilled Chicken Kabobs with Tangy BBQ Sauce or Teriyaki
\$2.50 per piece or \$120.50 total for (50) pieces
9. Mozzarella Cheese Sticks with Marinara Sauce
\$1.85 per piece or \$93.95 total per (50) pieces
10. Yaki Mandu with Korean Dipping Sauce
\$1.15 per piece or \$55.35 per total per (50) pieces
11. Chicken Yakitori - Chicken Breasts with green onions in Yakitori sauce on skewer
\$1.15 per piece or \$55.35 per (50) pieces
12. Chicken Satay with Thai-Style Peanut Sauce
\$1.35 per piece or \$65.25 per (50) pieces
13. Oriental Fried Rice - a mixture of egg, rice, green peppers, carrots and beef
\$11.50 per pound
14. Spinach Dip served in a Bread Bowl \$36.95
15. Seven Layer Dip served with Tortilla Chips and Salsa
Small \$49.75 Large \$67.75

RECEPTION

Cold Hors d'oeuvres

COLD

1. Curried Chicken Salad Finger Sandwiches
\$.85 per piece or \$39.65 total per (50) pieces
2. Deviled Ham Salad Finger Sandwiches
\$.85 per piece or \$39.65 total per (50) pieces
3. Roasted Vegetable Salad Finger Sandwiches
\$.75 per piece or \$35.25 total per (50) pieces
4. Smoked Salmon with Dill Cream Cheese Finger Sandwiches
\$2.95 per piece or \$140.75 total per (50) pieces
5. Fancy Deviled Eggs
\$.85 per piece or \$39.65 total per (50) pieces
6. Chilled Shrimp on a Cucumber Round
\$2.10 per piece or \$99.95 total per (50) pieces
7. Dips and Chips
\$36.95 per tray
8. Bite Sized Pinwheels
\$.85 per piece or \$39.65 total per (50) pieces
9. Chilled Shrimp served on an Ice Bed with Cocktail Sauce and Lemons
\$22.95 per pound (peeled add \$1.00)

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Ask about our Member First Program

NO OUTSIDE Food/Beverage

AFMAN 34-228

Para 3.12

AFI 34-272

Para 3.13.17

RECEPTION

ENHANCEMENTS

1. Fancy Imported and Domestic Cheese Display with Sliced Baguettes
\$62.00 Large \$92.00
2. Fresh Vegetable Crudités with Assorted Dips
Small \$90.00 Large \$115.00
3. Sliced Meat Platter with Turkey, Ham and Roast Beef served with Rolls and Condiments
Small \$128.00 Large \$175.00
4. Sliced Fresh Fruit Display with Seasonal Berries
Small \$120.00 Large \$170.00
5. Deluxe Platter of Sliced Meats and Cheeses with Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss and American Cheese served with Rolls, Condiments and Crackers
Small \$149.75 Large \$199.75

CARVINGS

1. Whole Roasted Turkey with Cranberry Chutney, Rolls and Condiments
(Serves 50 guests) \$219.00 each
2. Prime Rib Au Jus
(Serves 30 guests) \$419.00
3. Steamship of beef with Horseradish, Rolls and Condiments
(Serves 100 guests) \$690.00
4. Top Round of Beef with Horseradish, Rolls and Condiments
(Serves 50 guests) \$329.00
5. Honey Glazed Ham with Rolls and Condiments (Serves 50 guests) \$239.00