



## **BREAKFAST**

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Buffets • Plated

## **BREAKS**

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Plated • Buffets

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Plated • Buffets

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## **BREAKFAST BUFFET**

### **The Continental Buffet**

*\$7.85 per person*

Selection of Chilled Juices  
Assortment of Fresh Baked Pastries (Assorted Danish, Donuts, and Muffins)  
Iced Tea and Ice Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### **The Continental Plus Buffet**

*\$10.25 per person*

Selection of Chilled Juices  
Assortment of Fresh Baked Pastries (Assorted Danish, Donuts, and Muffins)  
Sliced Seasonal Fruits  
Iced Tea and Ice Water  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

### **American Classic Buffet Plus**

*\$11.95 per person*

Selection of Chilled Juices (Orange, Apple, Pineapple Juices)  
French toast, Maple Syrup, Sausage Links or Patties, Bacon, Scrambled Eggs,  
Home Fried Potatoes, Biscuits, Butter and Assorted Jams  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea



## SERVED BREAKFAST

All Plated Breakfast Accompanied with Chilled Juice, Toast or Biscuit, Fresh Fruit garnish

**Scrambled Farm Fresh Eggs** (plated) *\$9.95 per person*

With Plump Sausage Links/Patties or Bacon and Home Fried Potatoes

**Grilled Sirloin Steak** (plated) *\$15.95 per person*

Grilled Steak served with Scrambled Eggs and Home Fried Potatoes

**Pancake Platter** (plated) *\$9.25 per person*

2 Pancakes with Sausage or Bacon served with Butter and Syrup.

**Sliced Seasonal Fruits** (plated) *\$9.95 per person*

With Yogurt or Honey Sauce

*\*\*\*\* One entrée choice only per plated breakfast function. Seasonal Fruit may be substituted for dietary restrictions. \*\*\*\**

*Minimum of 25 people*

*\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\**

**ALL VALID CLUB MEMBERS SHALL RECEIVE \$1.00 OFF OF THEIR  
BREAKFAST MEAL**



## **BREAKS** **A La Carte**

### **Beverages**

Selection of Chilled Juices	\$5.75 per carafe
Assortment of Can Sodas	\$1.10 each
Freshly Brewed Coffee/Decaf	\$8.75 gallon
Iced Tea	\$8.75 gallon
Milk	\$5.25 per carafe \$2.10 per carton
Fruit Punch	\$14.95 gallon
Lemonade	\$8.75 gallon
Bottled Water	\$1.10 each

### **Bakery Fresh**

Assorted Donuts	\$10.45 per dozen
Mini Donuts	\$5.50 per dozen
Assorted Muffins	\$11.00 per dozen
Mini Muffins	\$8.75 per dozen
Assorted Danish	\$13.75 per dozen
Fresh Baked Cookies	\$6.60 per dozen
Cream Puffs	\$11.50 per dozen
Turnovers (Apple, Cherry or Blueberry)	\$13.75 per dozen
Croissants	\$15.00 per dozen
Bagels (plain) & cream cheese	\$19.25 per dozen
Cup Cake	\$12.00 per dozen
Chocolate Brownies	\$14.95 per dozen



## LUNCH

**Plated (Minimum of 25 people)**

### Hearty Appetite

*\$10.50 per person*

Marinated Chicken Breast  
Served with Garlic Mashed Potatoes and Chef's Choice Vegetables  
Rolls with Butter  
Coffee & Tea Service

### Chef Salad

*\$10.50 per person*

Fresh Greens Topped with Ham, Beef, Turkey and Cheese  
Garnished with Boiled Egg and Tomato Wedge  
With Choice of Dressing  
Rolls with Butter  
Coffee & Tea Service

### Beef Tips Burgundy

*\$11.50 per person*

Tips of Beef Sautéed with Mushrooms and Served in a Rich Burgundy Sauce,  
Served with Chef's Choice Vegetable  
Coffee & Tea Service

*A Cup of our Soup of the Day is available as a lunch addition for \$1.50 per person*

*\*\*\* One entrée choice only per plated lunch function, the Chef Salad entree is available for those individuals w/ special diet requests\*\*\**

*\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\**



## LUNCH

**Plated (Minimum of 25 people)**

### **Chicken Marsala**

*\$10.50 per person*

Boneless Chicken Breast Sautéed with Mushrooms and Finished with a Sweet Marsala Wine and Cream Sauce. Served with Rice Pilaf and Chef's Choice Vegetables.

Freshly Baked Dinner Rolls

Coffee & Tea Service

### **Pasta Lovers Treat**

*\$ 10.50 per person*

Bowtie Pasta, tossed with Seasonal Vegetables and Sun Dried Tomato Sauce.

Served with a 4 oz. Chicken Breast

Fresh baked Rolls with Butter

Coffee & Tea Service

*A Cup of our Soup of the Day is available as a lunch addition for \$1.50 per person*

*\*\*\* One entrée choice only per plated lunch function, the Chef Salad entree is available for those individuals w/ special diet requests\*\*\**

*\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\**



## **RECEPTION**

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

#### **HOT**

Fried Buffalo Chicken Wings	\$13.50 per dozen
Spring Rolls w/ Sauce	\$11.45 per dozen
Sweet & Sour, Swedish or Barbecue Meatballs	\$9.50 per dozen
Jalapeño Poppers	\$11.95 per dozen
Assorted Mini Quiche	\$15.95 per dozen
Crispy Fried Chicken Tenders Atlanta	\$14.75 per dozen
Shrimp Tempura	\$15.95 per dozen
Vegetable Tempura	\$7.25 per dozen
Mozzarella Cheese Sticks w/ Sauce	\$11.25 per dozen
Crab Rangoon	\$11.50 per dozen

#### **COLD**

Assorted Finger Sandwiches (Chicken, Tuna, Ham and Egg Salad)	\$7.25 per dozen
Smoked Salmon Finger Sandwiches	\$11.95 per dozen
Deviled Eggs	\$7.25 per dozen
Assorted Sushi Rolls	\$8.95 per dozen
Tomato Basil Crostini	\$8.75 per dozen
Peeled & Eat Shrimp	\$20.95 per pound
Peeled Shrimp	\$23.95 per pound
Chips and Dip Tray	\$12.50 per tray
Side of Smoked Salmon Served w/ Whipped Cream Cheese and Crackers	\$109.00 each

***Minimum order of 3 Dozen each item***

***\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\****



## **RECEPTION**

### **Enhancements**

#### **Trays**

##### **Fancy Cheese Display Served w/ Sliced Baguettes**

*\$45.50 per Small (approx. 35 ppl)      \$65.95 per Large (approx. 70 ppl)*

##### **Vegetable Crudités with Ranch Dip**

*\$33.95 per Small (approx. 25 ppl)      \$57.95 per Large (approx. 50 ppl)*

##### **Sliced Fresh Fruit Display with Seasonal Berries, Served with Honey Sauce**

*\$45.50 per Small (approx. 25 ppl)      \$72.50 per Large (approx. 50 ppl)*

##### **Deluxe Platter of Sliced Meats and Cheeses:**

Ham, Turkey, Beef, Salami, Cheddar, Swiss, and American Cheeses, Served with Rolls, Crackers and Condiments

*\$12.50 per pounds (5 lbs. Serves approx. 25-30 ppl)*

#### **Carvings**

##### **Whole Roasted Turkey**

*\$76.00 each (Serves 50 guests)*

##### **Top Round of Beef with Horseradish, Rolls & Condiments**

*\$8.75 per lb. (Minimum of one whole beef)*

##### **Honey Glazed Ham with Rolls & Condiments**

*\$98.95 ea.*

##### **Whole Roasted Pig**

*\$8.65 per lb. (Minimum 60 lbs)*

**\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\***





## **BEVERAGES**

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### Cash bar and Open Bar

\$175.00 minimum guaranteed sales for the first 2 hours and \$50.00 for each additional hour

### Keg Beer (Miller Lite ) each

(In house) \$300.00

Take Out price \$85.00  
\$85.00 refundable deposit



## **DINNER**

**Plated (Minimum of 25 people)**

### **Turkey Rolls with Burgundy Sauce** *\$17.95 per person*

Fresh Garden Salad with Cucumbers and Tomatoes topped with Creamy Ranch Dressing.

Turkey Breast Wrapped Around Stuffing, Sautéed and Topped with a Delicate Burgundy Wine Sauce. Served with Rice Pilaf and Chef's Choice Vegetable

Rolls with Butter

Coffee & Tea Service

### **Sumptuous Feast** *\$20.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing

Sliced London Broil- with Au Jus or Chimichurri Sauce

Served with Roasted New Potatoes & Chef's Choice Vegetable

Rolls with Butter

Coffee & Tea Service

### **Hometown Favorite** *\$17.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing

Sliced Rosemary Pork Loin Served with Garlic Mashed Potatoes, Chef's Choice Vegetables

Rolls with Butter

Coffee & Tea Service

### **Club Favorite** *\$18.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing

Boneless Chicken Breast with:

Teriyaki, Lemon Herb, or Rosemary Sauce

Served with Rice Pilaf and Chef's Choice Vegetable

Rolls with Butter

Coffee & Tea Service

### **Stuffed Chicken Breast** *\$18.95 per person*

Chicken Breast Stuffed with Mozzarella Cheese and Broccoli, Topped with a White Wine Mushroom Sauce. Served with Rice Pilaf and Chef's Choice Vegetables.

Rolls with Butter

Coffee & Tea Service

### **Seafood Classic** *\$20.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing

Baked Salmon with Dill Sauce or Herb de Provence served with Rice Pilaf and Chef's Choice Vegetables

Rolls with Butter

Coffee & Tea Service



**DINNER**  
**Plated (Minimum of 25 people)**

**Club Classic** *\$24.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumber, Carrots and House Dressing  
10 oz. Roasted Prime Rib of Beef Au Jus  
Served with Mashed Potatoes and Chef's Choice Vegetable  
Rolls with Butter  
Coffee & Tea Service

**Award's Night** *\$24.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing  
Sliced Filet Mignon with Red Wine Sauce  
Served with Roasted New Potatoes and Chef's Choice Vegetable  
Rolls with Butter  
Coffee & Tea Service

**Award's Night 1** *\$26.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing  
5 oz. Petite Filet Mignon  
- And -  
Grilled Lemon Herb Chicken Breast or Grilled Rosemary Chicken Breast  
Served with Roasted Potatoes  
Chef's Choice Vegetable  
Rolls with Butter  
Coffee & Tea Service

**Award's Night 2** *\$27.95 per person*

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing  
5 oz. Petite Filet Mignon and Grilled Mahi Mahi or Salmon  
Served with Roasted Potato  
Chef's Choice Vegetable  
Rolls with Butter  
Coffee & Tea Service

*\*\*\*\* Two entrée choices only per plated dinner function \*\*\*\**

*\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\**



## DINNER BUFFET

### **Build Your Own Buffet (50 guest minimum)**

#### **All Buffets include:**

Fresh Tossed Green Salad and Tomatoes with House Dressing. Rolls and Butter  
Coffee & Tea Service

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

**\$22.00 per person**

**Sumptuous Buffet:** Choose- (1) Salads, (3) Meats, (2) Starches, (2) Vegetables, (2) Desserts

**\$24.00 per person**

#### Meats/Main Course

Sliced London Broil  
Baked Chicken  
Huli Huli Chicken  
Lemon Herb Chicken  
Teriyaki Chicken Breast  
Sliced Turkey Breast  
Sliced Pork Loin  
Breaded Fish  
Kailua Pork  
Smoked Glazed Ham  
Baked Salmon

#### Starches

Au Gratin Potatoes  
Mashed Potatoes w/ Gravy  
Steamed Rice  
Roasted New Potatoes  
Mushroom Rice Pilaf  
Linguini Marinara  
Macaroni and Cheese  
Fried Rice  
Garlic Mashed potatoes

#### Vegetables

Green Beans with Almonds  
Peas with Mushrooms  
Steamed Broccoli Spears  
Buttered Corn  
Stir Fried Vegetables  
Bouquet ere - Broccoli, Carrots & Cauliflower  
Glazed Baby Carrots

#### Desserts

Bread Puddings  
Apple Pie  
German Chocolate Cake  
Carrot Cake  
Assorted Fruit Cobblers  
Cream Pies  
Decorated Sheet cake  
Black Forest Cake

#### Salads

Potato Salad  
Marinated Cucumber & Tomato Salad  
Cole Slaw

Macaroni Salad  
Three Bean Salad  
Fruit Salad

\*\*\*\* All Prices will incur a 15% Service Charge \*\*\*\*

Club members will receive a \$2 discount of dinner meals



## LUNCH AND DINNER

### **BUFFETS**

#### **Southern Buffet**

*\$19.95 per person*

Creamy Potato Salad  
Classic Crispy Cole Slaw  
Deep Fried fish  
Crispy Fried Chicken  
Grilled Pork Chops  
Mashed Potatoes and Cream Gravy  
Collard Greens  
Macaroni and Cheese  
Corn on the Cob  
Warm Fruit Cobbler  
Hot Biscuits with Butter  
Coffee and Tea Service

#### **Jazz Club Dinner**

*\$24.95 per person*

Fancy Green Salad with Toasted Walnuts, Blue Cheese and Raspberry Vinaigrette  
Chilled Shrimp on Ice with Cocktail Sauce and Lemons (3 pieces per parson)  
Imported and domestic Cheese with Fruit and Sliced Baguettes  
Carved Prime Rib of Beef  
Chef Choice Pasta  
Chefs Choice Vegetables`  
Roasted New Potatoes  
Assortment of Cheesecakes  
Coffee and Tea Service

*Minimum of 50 people  
A 15% service charge will apply*



## TAKE OUT SERVICES

- Cole Slaw, Macaroni Salad  
*\$.85 per 3 oz. serving*
- Potato Salad, Cucumber Vinaigrette Salad, Imitation Crab Salad  
*\$1.50 per 3 oz. serving*
- White Rice  
*\$.85 per 3 oz. serving*
- Fried Rice  
*\$.1.25 per 3 oz. serving*
- Baked Potato w/ Butter and Sour Cream  
*\$2.50 each*
- Mashed Potato  
*\$1.10 each*
- Green Beans Almandine, Buttered Corn or Glazed Whole Baby Carrots  
*\$.85 per 3 oz. serving*
- Baked Beans  
*\$.85 per 3 oz. serving*
- Dinner Rolls w/ Butter  
*\$3.00 per dozen*
- Baked Chicken  
*\$4.35 per pound*
- BBQ Pork Ribs  
*\$9.90 per pound*
- Whole Cooked Pitt Ham (avg. 12-14 lbs.)  
*\$7.70 per pound*

*Additional take-out selections are available from the Hors d'oeuvres and Enhancements menu pages; please see Catering Manager for recommended take-out suggestions*

*\*\*\*\* A three-day advance notice is required for all take-out orders and orders must be placed in person, telephone orders are not accepted \*\*\*\**

*\*\*\*\* All Take-out orders will incur a 5% Service charge \*\*\**

## Off-Site Catering

**\*\*\* All Prices will incur a 25% Service Charge \*\*\***



## WEDDINGS

Reception Hors d'oeuvres

### Club Classic

*\$9.95 per person*

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

### Gala Affair

*\$11.95 per person*

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

### A Touch of Class

*\$19.95 per person*

Chilled Shrimp with Tangy Cocktail Sauce and Lemon (3 per person)  
Assorted Finger Sandwiches  
Vegetable Crudités with Ranch Dressing  
Fruit Platter  
Whole French Baked Brie w/Crushed Raspberries and sliced Baguettes  
Chicken Yakitori (2 pcs. per person)  
Crab Rangoon's with Sauce (3 per person)  
Chicken and Cheese Quesadillas (3 per person)  
Carved Steamship of Beef served with Creamy Horseradish Sauce and  
Rolls  
Fruit Punch  
Coffee Service

*Minimum of 50 people  
15% service charge will apply*



## **CHOCOLATE FOUNTAIN**

**Chocolate Fountain with assorted dipping items**

**(Cookies, crackers, marshmallows, pretzels, pound cake, seasonal fruits)**

**Add a chocolate fountain to any party**

***\$225.00- 50 people***

***\$275.00- 100 people***

***\$375.00- 200 people***

***15% service charge will apply***





## **Official Functions**

### **Room Fee Policy:**

**Commanders Call, Graduations, Awards Ceremonies,  
and other non-food Military Events**

**Rates are as follows:**

#### **Officers' Club:**

<b>Ballroom:</b>	<b>\$75</b>
<b>Daedalian Room:</b>	<b>\$25</b>
<b>Torii Room:</b>	<b>\$25</b>
<b>Skoshi room</b>	<b>\$10</b>

#### **Rocker Enlisted Club:**

<b>Ballroom 1/2/3:</b>	<b>\$75 (per section)</b>
<b>Kuba Room:</b>	<b>\$15</b>
<b>Rocker Lounge</b>	<b>\$25</b>

#### **Please note the following:**

- ❖ **Reservations are for FOUR (4) hours. Full day reservations will be doubled at the applicable room rate.**