



UNITED STATES
AIR FORCE
ACADEMY

FALCON CLUB

Catering Guide



Thank you for choosing the Academy Falcon Club to host your special event.

Our goal is to provide creative cuisine and exceptional service to make your event memorable. Featured in this guide, you will find helpful information and customizable menu options to make your event unique.

Our experienced staff will offer suggestions and recommendations to best fit your needs. Our objective is to make this process easy and to stay within your budget. Our menus include our most popular items and are value priced for you.

To get you started, look forward to these details and services which are included with our menu prices:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- House linens to compliment your event theme
- Specialty tables for registration and displays
- Standard table and chair setups
- China, glass, silverware, chaffers, and décor

Additional details and services can be provided as needed. We aim to provide high quality meals with exceptional service. If any questions should arise, please do not hesitate to contact us. We look forward to the opportunity to serve you!

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AIR FORCE CLUBS HISTORY

Established primarily as messing facilities, clubs evolved over the years to activity centers, meeting the social and morale needs of the men and women of the Air Force. Clubs embody the essence of military customs and heritage of esprit de corps building camaraderie among squadrons, colleagues and families.

The Falcon Club, an all-ranks club, is located in one of the most beautiful settings in the world with striking views through enormous floor to ceiling windows. Is it any wonder that it is a top choice for social and official events ranging from weddings to office parties to commanders' calls.

It is the premier location for special events, reunions, retirement parties, wedding receptions, socials, banquets and buffets, hail and farewells. Situated with scenic views of the iconic Cadet Area and the majestic Front Range, it is conveniently located between Doolittle Hall, home of the Academy's Association of Graduates and within walking distance of the Rampart Lodge.

Need space for a planned group event or conference? Let the Falcon Club take care of you! There is plenty of space inside and we also have outdoor space in our patio area! We offer one of the best catering facilities in Colorado Springs. Call to let us help you plan for your next event today!

IMPORTANT INFORMATION

We would like to make the process of planning your event as easy as possible. In order to facilitate that, we offer several services for your convenience. We also have certain club policies in place to ensure a successful event. If you don't see something addressed here, please do not hesitate to ask one of our catering representatives for assistance.

GETTING STARTED

In order to book your event, we will need a completed event request form to gather more information. The event request form is provided by the catering office at the time of inquiry. ***A completed event request form is not confirmation of a reservation.***

RESERVATION POLICY

The catering office must have a signed contract on file to hold the room. In addition to the signed contract, a deposit of \$300 is required for all non-official functions. Our catering staff can email or mail a contract to you. Menu selections can be made later. If a reservation is not confirmed with a deposit within 48 hours, it will be canceled.

CANCELLATION OR RESCHEDULING

The Falcon Club does not take temporary holds for any events. A \$100 processing fee will incur when an event is canceled or rescheduled

30 business days or less after the initial contract is signed. Cancellations made within 30 business days to the scheduled event date will be charged the full room fee amount. There will be no refund of any payments made for cancellations or rescheduling of an event less than 90 days before the event scheduled date. It is the host's responsibility to inform the catering office in writing or email of cancellation or rescheduling. Verbal notification of any kind will not be accepted. Please include contract number, date of function, and signature.

CONTRACTS AND GUARANTEES

Contracts are required to be done 30 days prior and no more than six months prior to the event. When developing the contract, the number of guests is estimated. Fourteen business days prior to the function, we require a revised number of expected attendees. This will allow us to order the product, schedule staff, and finalize the room assignment. Please be sure to advise us of your final count no later than five business days before the event. If the final count is not given five business days before the function, the number of meals ordered will be the exact amount prepared and the minimum amount billed. If additional meals are required over the final number stipulated, the Club has the right to substitute depending on availability, but the substitution may be billed at a higher rate

if the substitution is greater than the contracted event meal. Final billing will be at 100% of the final figure supplied or the actual number of meals provided, whichever is greater. If there is a change to room set-up five business days prior to the event date, a \$50 charge will be added to the invoice. Addition of tables and chairs the day of the event will incur a \$25 fee per table and \$2 fee per chair. Non-official function room fees cannot be waived unless the food and beverage purchase is three times greater than the room fee, not to include the service charge and gratuity. All prices and items are subject to change due to availability or market conditions.

Contract is not finalized until the point of contact and the club manager both sign the terms of the contract.

SERVICE CHARGE

The Club adds a 25% service charge on all food and beverage for on-premise events. If an event is held off premise, a 35% service charge will be applied on all food and beverage. Events held on Sundays will incur a 45% service charge. Saturday and Sunday events must reach \$1500 in food and beverage, not including service charge and gratuity. We will apply a 25% service charge and delivery fee of \$50 for picnics or similar food items catered outside the facility, prepared and dropped off bulk items to the customer, without an attendant staying at the location.

PAYMENTS

Personal check, Visa, MasterCard, and American Express are accepted forms of payment. No cash accepted. Total invoice balance must be paid no later than three business days after the event has taken place. If there are multiple payments, it is required that the point of contact collects all payments from attendees and pay total invoice.

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 point of contact will be held responsible for any losses or damage to the building, equipment, house decorations, or fixtures belonging to the Falcon Club caused by the point of contact or guests. Damages will be billed to the point of contact at market replacement cost plus labor. For clean up and restoration after youth events, a \$200 fee will be assessed.

FOOD AND BEVERAGE

You may bring food items such as wedding cakes, military ceremonial cakes, into Club facilities. There will be a cake table charge of \$50. There is a fee of 50¢ per person to cut and plate, 75¢ per person for cutting, plating, and serving. Should you have any other requirements, please ask our staff. Outside alcohol is not

permitted unless approved by the Club manager. If outside alcohol is found on premise, a \$700 per bottle fee will be added to the invoice.

MULTIPLE ENTREES

A color code system is preferred for events with multiple entrees. This expedites service and ensures each guest receives what they order. This use of colored name tags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. The host is responsible for providing the colored indicators to their guests and providing the catering office with correct amounts for each entree. Two entrees may be selected, not including vegetarian plates. For a nominal extra charge, we recommend duet plates to ease the planning process and expedite service.

SERVING TIMES

If the serving time is delayed 30 minutes or more for service, there will be a fee of \$75 per hour added to the final invoice. If meal service is served after 7pm, a \$75 fee will be assessed.

AUDIO VISUAL SUPPORT

Use of microphones, podiums, and limited audio-visual equipment items for your event can be arranged through the catering office. Let the Club know of your needs in advance so these items can be reserved for your event. If you have requirements outside of our capacity for military official events, please see catering representative for base communications information.

TABLE SKIRTING & LINEN

When purchasing catering with the Club, linens and table skirts will be supplied for your event. Table skirts and linens are available in a variety of colors to coordinate with your theme. The Falcon Club will tablecloth and skirt all tables associated with food and beverage requirements. For extra tables that are needed for your event, there will be a \$20 charge per table.

DECORATIONS

All decorations are the responsibility of the host. To preserve the beauty of the club, we request no nailing, taping, or pinning to walls or curtains. No tape will be used on any chairs. The host is financially responsible for any damages to the facility resulting from misuse of decorations. Except for 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 these codes. Please coordinate the time you wish to decorate with the catering staff to ensure no conflict with other functions exist. If you wish to have our staff set out your decorations, a \$100 fee will be added to your final invoice.



Rental Items

SILVERWARE	25¢ ea.	UTENSILS	\$1 ea.	BUFFET	\$8 ea.
Salad Forks		Small Tongs		Large Chafers	
Dinner Forks		Large Tongs		Chafer	
Knives		Small Spoons		Round Chafer	
Spoons		Large Spoons		(inserts/sternos)	
Dessert Forks		Ladles			
Dessert Spoons		Cake Knife & Server		SETUP	
Soup Spoons				12'x12' Dance Floor	\$200
GLASSWARE	75¢ ea.	TABLES		Stage and Podium	\$200
Water		8 Person round	\$15	Screen	\$10
Coffee		6 Person round	\$10	Projector	\$75
Wine Glasses		<i>NOTE: Club Sets Up/Delivery add 25%</i>		LINENS	
Champagne Glasses		4 top	\$7.50	Tablecloths 90" x 90"	\$12
Juice Glasses		6ft or 8ft long	\$12	Tablecloths - 114" long	\$8
PLATES	75¢ ea.	High Top	\$8	Tablecloths 54" x 54"	\$5
B&B Plates		Plate chargers	\$5	Tablecloths 120" round	\$20
Salad Plates		Glass 8" Cylinders	\$6	Napkins	\$1
Dinner Plates		Glass 10" Cylinders	\$10	Tableskirts	\$15
Dessert Plates		Votives	25¢	MISCELLANEOUS	
Cake Plates		Display/Sign/Awards Table	\$20	Table Mirror	\$8
Hors d'oeuvres Plates		Table Stands with Number	\$20	Centerpieces	\$8
Pitcher Plates		Confetti Clean Up	75¢	Salt & Pepper Shakers	\$3
Utensils Plates		Corkage Fee	\$15	Sugar Caddies	\$3
Creamer Bowls		Delivery & Pick Up Fee	\$75	Decorations	\$3
Saucers		BEVERAGE STATIONS	\$8 ea.	Signs	\$3
		Beverage Dispenser		Small Server Trays	\$5
		Coffee Urns		Larger Server Trays	\$5
		Coffee Tree			
		Drip Plates			

Breakfast

CONTINENTAL BREAKFASTS

Gluten free, vegan options, add-ons and Customizations available upon request. Please inquire with catering representative.

Simple Continental

sliced fruit display with berries
freshly baked danishes
coffee, decaffeinated coffee,
tea and water service

\$6.25

Elegant Continental

sliced fruit display with berries
freshly baked danishes
variety of flakey croissants
coffee, decaffeinated coffee,
tea and water service

\$9.75

Extravagant Continental

sliced fruit display with berries
freshly baked danishes
variety of flakey croissants
warm assortment of bagels
variety of cream cheese and butter
coffee, decaffeinated coffee,
tea and water service

\$11.50

New York Breakfast

sliced fruit display with berries
bagels with assorted chefs condiments
smoked gouda and prosciutto chefs strata
whole honey smoked salmon
coffee, decaffeinated coffee,
tea and water service

\$17.25

Add a Variety of Juices*

orange juice, cranberry juice, apple juice,
grape juice and grapefruit juice
*only available as a beverage station

\$2/bottle

Add Yogurt Parfaits

vanilla, blueberry, strawberry yogurt,
topped with granola and fresh berries

\$2.25/each





BREAKFAST BUFFETS

*Gluten free, vegan options, add-ons and customizations available upon request.
Please inquire with catering representative.*

Simple American Buffet

sliced fruit display with berries ★ cheesy scrambled eggs
golden hash browns with peppers and onions
thick applewood bacon ★ crispy pork sausage links
coffee, decaffeinated coffee, tea and water service
\$10.75

Hearty American Buffet

sliced fruit display with berries
danishes or scones ★ cheesy scrambled eggs
golden hash browns with peppers and onions
thick applewood bacon ★ crispy pork sausage links
buttery biscuits with sausage gravy
coffee, decaffeinated coffee, tea and water service
\$14.75

Sweet Tooth Breakfast Buffet

sliced fruit display with berries ★ cheesy scrambled eggs
golden hash browns with peppers and onions
thick applewood bacon ★ crispy pork sausage links
orange and vanilla bean french toast ★ fluffy belgium waffles
100% pure maple syrup ★ butter continentals
coffee, decaffeinated coffee, tea and water service
\$14

Healthy Smart Choice Buffet

sliced fruit display ★ vegetarian quiche
cheesy sliced chicken breast quiche ★ thick applewood bacon
chicken and apple sausage links
coffee, decaffeinated coffee, tea and water service
\$12.50

Add a Variety of Juices*

orange juice, cranberry juice, apple juice,
grape juice and grapefruit juice
*only available as a beverage station
\$2/bottle

Add Yogurt Parfaits

vanilla yogurt, blueberry yogurt and strawberry yogurt,
topped with granola and fresh berries
\$2.25/each

BUILD YOUR OWN PLATED BREAKFAST OR BUFFET

Please choose from the following options in order to craft your one-of-a-kind meal. Make it as small or as large as you'd like!

Meats

- thick cut applewood bacon \$2.25
- crispy pork breakfast sausage links \$0.75
- grilled honey glazed ham steaks \$1.75
- chicken and apple breakfast sausage links \$3

Eggs

- eggs benedict \$2
- 3 cheese scrambled eggs \$1.50
- vegetarian quiche \$1.50
- meat lovers quiche \$2
- huevos rancheros \$2

Sides / Starches

- thick cut french toast \$3.50
- flakey, buttery home-style biscuits with sausage gravy \$1.25 with jam \$2
- homemade belgium style waffle \$4.75
- fluffy pancakes \$3
- home style potato skillet \$1.25
- pan seared golden hash browns \$2.25
- seasonal fresh cut fruit cup \$1.50

Add a variety of Juices*

- orange juice, cranberry juice, apple juice, grape juice and grapefruit juice

*only available as a beverage station

\$2/bottle

Add Yogurt Parfaits

- vanilla yogurt, blueberry yogurt and strawberry yogurt, topped with granola and fresh berries \$2.25/each





Breaks

MORNING BREAKS

Start your morning off with healthy breakfast options.

fresh sliced fruit with berries
variety of danish, muffins and croissants
health bars ★ whole fruits
bottled water ★ bottled juices
\$10

AFTERNOON BREAKS

Replenish your appetite with our afternoon breaks selections.

fresh sliced fruit with berries
fresh baked cookies and brownies
lemon bars ★ mini candies
bagged chips and pretzels
health bars and trail mixes
bottled water ★ canned soda
\$12.50

Lunch

SALAD, SOUP, SANDWICHES AND WRAPS

Pair together a salad, soup, sandwich and/or wrap of your choosing. Please choose from the following options to create your one-of-a-kind lunch.

SALADS

- mandarin citrus grilled chicken salad \$5.50
- smoked salmon, feta and cranberry salad \$10
- southwestern grilled chicken salad \$7
- sweet and savory veggie salad \$7
- strawberry and bacon spinach salad \$5.75
- country chicken salad \$5.75
- classic grilled chicken caesar salad \$6.25

SOUPS

- zuppa toscana \$5
- creamy tomato basil soup \$4
- onion soup gratinée \$3.50
- creamy and rustic wild mushroom soup \$4.25
- classic chicken and rice soup \$4.25

SANDWICHES AND WRAPS

- cranberry and green apple turkey sandwich \$12
- falcon club chicken salad \$11.85
- chipotle and pepper jack grilled steak panini \$12
- southwestern chicken wrap \$10.95
- cali grilled chicken, bacon and avocado sandwich \$12.50
- buttery grilled ham and cheese sandwich \$9.65





GOURMET BOXED LUNCHES TO-GO

All boxed lunches are accompanied with appropriate condiments, chilled bottled water, a bag of chips, a cookie and a piece of fruit.

cranberry and green apple turkey sandwich
\$15

falcon club chicken salad
\$14.95

grilled steak panini
\$15.95

southwestern chicken wrap
\$14.95

cali grilled chicken, bacon and avocado sandwich
\$18

buttery grilled ham and cheese sandwich
\$13.95

PLATED LUNCH ENTRÉES

Please choose from one of our plated lunch entrée options below.

Marinated and Grilled New York Strip

house salad ★ new york strip loin (4oz.)
peppercorn demi-glace ★ garlic mashed potatoes
grilled balsamic vegetables ★ rolls and butter
iced tea and water service

\$13.25

Pan Seared Chicken Marsala

house salad ★ marinated pan seared chicken breast
wild mushroom marsala sauce ★ garlic mashed potatoes
french green beans with red bell peppers
garlic knots with butter ★ iced tea and water service

\$15

Lemon Basil Chicken

house salad ★ marinated grilled chicken breast
lemon beurre blanc sauce ★ herb roasted golden yukon potatoes
sautéed chefs vegetables ★ soft yeast rolls with butter
iced tea and water service

\$13.25

Smoked Atlantic Salmon Fillet

house salad ★ marinated and smoked atlantic salmon
wild berry butter sauce ★ 5 grain rice pilaf with vegetables
sautéed french green beans ★ grilled asparagus
iced tea and water service

\$21

Asian Rice Noodle and Sautéed Vegetable Bowl (VEGAN)

house salad with grilled portobello mushroom
rice noodles with sesame oil ★ lemongrass mirin sauce
sautéed mixed vegetables ★ grilled tofu ★ scallions ★ vegan roll
cup of fresh berries tossed in simple syrup and mint.
iced tea and water service

\$14.50



ALL INCLUSIVE LUNCH BUFFETS

Asian Pacific Buffet

tossed garden salad ★ orange chicken
mongolian beef and broccoli ★ fried pork gyoza
vegetarian egg rolls with mae ploy ★ egg fried rice
stir fried vegetables ★ water and iced tea service

\$15.25

Mediterranean Buffet

tossed garden salad ★ rosemary and lemon chicken
italian sausage and peppers ★ pomodoro sauce
penne pasta tossed in herbs and olive oil
sautéed french green beans garlic knots and butter
water and iced tea service

\$13.25

Latino Style Buffet

tossed garden salad ★ chicken, beef or carnitas enchiladas (choose one)
carne asada fajita ★ chicken fajita ★ homemade refried beans
★ spanish rice ★ elote style sweet corn
toppings ★ water and iced tea service

\$16

Backyard BBQ

tossed garden salad ★ grilled bbq glazed chicken breast
bbq beef brisket ★ bbq pork ribs ★ pulled pork shoulder
baked beans with peppers, onions and bacon
charred corn on the cobb ★ corn bread with honey butter ★ slider
buns

condiments ★ water and iced tea service
two meats **\$18.25** or three meats **\$22**

Italian Buffet

tossed garden salad ★ chicken parmesan ★ creamy alfredo sauce
bolognese sauce ★ marinara sauce ★ penne pasta
fettuccini noodles grilled balsamic vegetables
garlic knots and garlic bread sticks
condiments ★ water and tea service

\$15

Deli Sandwich Buffet

meats: salami, ham, turkey and roast beef
cheeses: swiss, cheddar, provolone and american
yeast rolls, croissants or brioche buns
lettuce, tomatoes and onions
pasta salad or potato salad or fresh cut fruit salad
ruffles and french onion dip or tortilla chips and salsa
relish bowl (gherkins, olives and banana peppers) ★ condiments

\$13 • add soup of the day for an additional **\$1.75**

BUILD YOUR OWN PLATED LUNCH OR BUFFET

Please choose from the following options in order to craft your one-of-a-kind meal. Make it as small or as large as you would like.

Salad

- house salad \$2.75
- spinach and strawberry bacon salad \$3.75
- caesar salad \$4
- heirloom tomato and buffalo mozzarella composed salad \$5.25
- lemon poppy seed garden salad \$3.25

Meats

- marinated and grilled flank steak \$9.50
- grilled chicken breast \$6
- grilled and seasoned fillet of atlantic salmon \$15.50
- golden fried chicken parmesan \$7
- marinated and slowly braised ny strip loin \$9
- marinated and grilled chicken breast \$4.75
- cajun and brown sugar roasted pork loin \$5

Starches / Sides

- buttery garlic mashed potatoes \$1.50
- five grain rice pilaf \$2.25
- herb roasted red potatoes \$2.75
- creamy potatoes au-gratin \$2.50
- vegetarian baked beans \$1.50 with bacon \$2.75
- creamy saffron risotto \$3.75

Vegetables

- grilled balsamic vegetables \$1.25
- sautéed chefs vegetables \$1.75
- honey and maple glazed carrots \$3
- sautéed french green beans \$2
- chuck wagon corn vegetable blend \$1.75
- charr grilled corn on the cobb \$2

Rolls / Bread

- buttery herbed garlic knots \$2.75
- garlic bread sticks \$1.75
- soft yeast rolls \$1.25
- gluten free ciabatta rolls \$3.50
- sliced herb focaccia bread \$1.75

Vegetarian / Vegan Options

- grilled portobello mushroom
- pasta primavera ★ grilled portobello mushroom
- japanese udon noodle salad ★ smoked salmon
- black bean southwestern quinoa buddha salad bowl

Any dietary restriction can be accommodated, please inquire with the caterer.





Dinners

ALL INCLUSIVE DINNER BUFFETS

Surf and Turf

Tossed garden salad with ranch and balsamic
poached atlantic salmon with lemon butter sauce
sirloin beef tips ★ parmesan garlic mashed potatoes
5 grain rice pilaf ★ grilled balsamic vegetables
rolls and butter ★ water and tea service

\$22.50

Southern Hospitality

cajun coleslaw ★ homemade potato salad
blackened white fish with a cilantro lime butter sauce
smoked 8 way chicken with a smokey natural sauce
5 cheese mac n' cheese ★ loaded mashed potatoes
cajun succotash ★ jalapeño corn bread with honey butter
rolls and butter ★ water and tea service

\$25

The Italian

tossed garden salad with ranch and balsamic
chicken bites with tortellini and a basil pesto cream sauce
lobster ravioli or mushroom ravioli with sherry cream sauce
italian style meatballs with rosemary au-jus
italian sausage and pepperoni baked ziti
roasted italian style vegetables
garlic knots or garlic bread sticks
water and tea service

\$23.50

BUILD YOUR OWN PLATED DINNER OR BUFFET

Please choose from the following options in order to craft your one-of-a-kind meal. Make it as small or as large as you would like.

Salads

- house salad \$2.75
- spinach and strawberry bacon salad \$3.75
- caesar salad \$4
- heirloom tomato and buffalo mozzarella composed salad \$5.25
- lemon poppy seed garden salad \$3.25

Meats / Proteins

- beef tenderloin medallion with chutney demi-glace \$37
- beef tenderloin medallion red pepper, herb compound butter \$37
- steak oscar \$47
- poached and grilled halibut steak \$27
- marinated and grilled atlantic salmon fillet \$15.25
- summer crusted cod fillet \$7.50
- chicken madeira \$7.75
- wild mushroom grilled chicken breast \$7.75
- mediterranean chicken breast \$7.50
- sherry chicken fettuccini \$9.25
- applewood bacon wrapped pork chop \$11

Starches / Sides

- five grain wild rice pilaf medley \$3
- parmesan crusted duchess potatoes \$3.50
- herb roasted tri-color fingerling potatoes \$4
- lyonnaise potatoes \$2.75
- twice baked potatoes \$4.25
- creamy risotto with chardonnay and fine herbs \$4.50
- buttery garlic mashed potatoes \$2.25

Vegetables

- ratatouille \$2.25
- green beans amandine \$4.25
- carrots and asparagus \$6
- autumn roasted butternut squash \$2
- oven roasted charred brussel sprouts with bacon \$2.75
- balsamic grilled vegetables \$2.25

Rolls / Bread

- buttery herbed garlic knots \$2.75
- garlic bread sticks \$1.75
- soft yeast rolls \$1.25
- gluten free ciabatta rolls \$3.50
- soft sliced herb focaccia bread \$1.75

Vegetarian / Vegan

- pasta primavera ★ grilled portobello mushroom
- japanese udon noodle salad ★ smoked salmon
- black bean southwestern quinoa buddha salad bowl (vegetarian or vegan)





COLD HORS D'OEUVRE AND APPETIZERS

fancy fruit display \$2.25

grilled vegetable tray \$1.25

standard cheese display \$3.50

fancy cheese display \$11

basic vegetable crudités \$2

fancy antipasto display \$13.50

HOT HORS D'OEUVRE

pan seared mahi-mahi bites \$11.50

sweet sesame ahi tuna bites \$5.75

fried saffron risotto balls \$3.25

wild mushroom and swiss burger sliders \$2.75

meatballs with sauce

wild berry bbq sauce ★ creamy swedish sauce

tangy sweet and sour sauce ★ sweet chili sauce

bourbon aki/teriyaki sauce \$2.25

fried mozzarella cheese sticks \$2.50

jumbo monster chicken wings

brown sugar and lime buffalo sauce ★ chipotle bbq sauce

bourbon aki sauce ★ teriyaki sauce ★ franks traditional hot buffalo sauce

parmesan garlic cajun rubbed ★ jamaican jerk rubbed \$4

boneless wings

brown sugar and lime buffalo sauce ★ chipotle bbq sauce

bourbon aki sauce ★ teriyaki sauce ★ parmesan garlic

franks traditional hot buffalo sauce \$3.25

smoked salmon endive bites \$6.75

whole smoked salmon side

served with condiments \$7.25

caprese phyllo cups \$2.25

bruschetta with flat breads and crostinis \$3

asparagus wrapped in phyllo \$3

southwestern chicken egg rolls \$3.50

antipasto skewers \$3
tender fried chicken sliders \$2.75
jalapeno poppers \$2
raspberry phyllo brie bites \$6
andouille sausage tartlets \$3
fried ravioli ★ lobster ★ four cheese
spinach and cheese ★ wild mushroom \$3.50
hummus with vegetables, flat breads and pita chips
lemon garlic ★ roasted red pepper
avocado ★ plain/regular \$2.75
maple pecan chicken bites \$3.75
tropical fruit skewers \$1.75
creamy and sweet crostini \$3.75
wild mushroom and gorgonzola tart \$3.50
mini chicken and waffles with maple syrup \$3.50





Stations

CARVING STATION

*Please choose from any of the following meats to be carved.
All meats come with appropriate sauces, rolls and condiments.
A \$40/hour fee for a server will be changed.*

Prime Rib

red wine marinade ★ worcestershire sauce
fresh rosemary ★ garlic cloves ★ peppercorn aujus
horseradish cream sauce ★ soft yeast rolls
\$10

Honey Glazed Ham

pineapple juice and brown sugar marinade ★ roasted golden brown
maple ham glaze ★ chutney ★ grain mustard ★ soft yeast rolls
\$4.75

Cajun Roasted Pork Loin

cajun rub ★ brown sugar roasted
apple brandy pork gravy ★ soft yeast rolls
\$9

Apricot Glazed Whole Turkey

white wine ★ poultry seasoning ★ mirepoix
roasted turkey gravy ★ chutney ★ soft yeast rolls
\$7.75

Herb Wrapped Whole Beef Tenderloin

red wine, fresh garlic, fresh shallots, thai basil,
oregano, rosemary and chives marinade
chutney demi-glace ★ aioli ★ grain mustard
soft yeast rolls
\$13.75

ACTION OMELETS STATION

Handmade omelets made right in front of you with any of the following:

fresh cracked egg mix ★ egg whites ★ egg beaters ★ whole eggs
shredded cheddar cheese ★ shredded parmesan cheese ★ mozzarella cheese
diced onion ★ diced bell peppers ★ sliced mushroom ★ chopped fresh spinach
green chilies ★ diced roma tomatoes ★ ground breakfast sausage ★ bacon bits
diced ham ★ diced chicken breast ★ salsa ★ cholula ★ tabasco
\$10

Desserts

- chocolate cake **\$3.50**
- chocolate, madagascar vanilla, wild berry mousse **\$4.25**
- Lemon paradise cake **\$8**
- carrot cake **\$4.25**
- Red velvet cake **\$7**
- vanilla bean brule (gluten free) **\$9.50**
- flourless chocolate torte (gluten free) **\$7**
- mango, pink champagne, lemon, or raspberry sorbet **\$4.25**
- new york cheesecake **\$4.50**
- Lemon tart mousse **\$13**
- caramel apple cinnamon whipped mousse **\$13.50**
- chocolate mint mousse **\$13.50**
- wild berry mousse **\$15.75**
- gin pear mousse **\$13.75**
- bundtinis (miniature bundt cakes) **\$3**
- air force cake pops **\$3.50**

Sweet Treats

- Selection of Fresh Baked Cookies to include:*
- chocolate chip, white chocolate macadamia, oatmeal raisin, sugar, and peanut butter **\$1.50**
 - chocolate chunk brownies **\$3.50**
 - turtle brownies **\$6.50**
 - salted caramel and pretzel brownies **\$3.75**
 - lemon bars **\$4.75**
 - raspberry sammies **\$3**
 - strawberry stuffed churros **\$2.25**
 - sopapillas with warm honey **\$1.25**



Beverages

fresh brewed regular coffee
and decaf coffee

\$2.75/Person • \$45/gallon

unsweetened iced tea
\$2/person • \$25/gallon

assortment of hot tea
\$2/person

fruit punch ★ cherry punch
lemonade ★ pink lemonade
peach lemonade
\$2.75/Person • \$49/gallon

bottled water
\$2.25/Bottle

bottled juices
orange ★ cranberry
apple ★ grapefruit
grape
\$2.75/Bottle

coke ★ diet coke
sprite ★ dr. pepper
diet dr. pepper
\$2 /Can



Bar Service

We provide a bar stocked with a variety of alcoholic and non-alcoholic beverages. We offer different types of bar service, open bar or pay-as-you-go.

Bar service requires a minimum of \$300 for on premise events or \$400 for off-premise events in sales per bar. If minimum is not reached, remaining amount of minimum will be charged on the final invoice. If two bars are requested, the minimums specified are doubled.

PAY-AS-YOU-GO BAR

With this service, payment is the responsibility of the guests upon placement of their drink order. There is no service charge added for this type of bar set up.

OPEN/HOSTED BAR

The point of contact agrees to pay for all drinks served during the planned event. An open bar is set up with predetermined dollar amounts or time limit, and it will be annotated in the contract. A register tab will be computed until the preset limit is reached. There is a 25% service charge on all open bars on premise and a 35% service charge for off-premise bars.

You may bring in your specialty wines or champagne for a corking fee of \$15 per bottle with prior approval of management. No other beverages (non-alcoholic or alcoholic) may be brought into the venue.

POINT OF CONTACT RESPONSIBILITIES

The point of contact is responsible for assuring minors do not consume alcoholic beverages during the event.

- » Only the point of contact is authorized to request changes to bar hours per approval of the manager on duty. A signature will be requested on the bartender's event form as verification.
- » The point of contact is responsible for assuring guests do not bring their own alcoholic beverages to the event. A \$700 fee will be assessed to the final invoice for violation of this instruction.

DESIGNATED DRIVER PROGRAM

We care about your safety and that of your guests. If you plan to have alcohol at your event, designate a few responsible adults as designated drivers ahead of time. We offer complimentary coffee and soda to those you designate from your group.

Staff will stop serving alcoholic beverages to any individual they observe to be intoxicated or nearing intoxication.

BEER

Domestic - \$5

Craft - \$6

Import - \$5.50

WINE

House - Glass \$5.50, Bottle \$18

Premium - Glass \$7.50 - \$10,

Bottle \$25 - \$28

LIQUOR

Well - \$5.50

Call - \$7.50

Top Shelf - \$9.50

CHAMPAGNE AND SPARKLING WINE

(By the Bottle Only)

Cook's Brut California (house) - \$20

Korbel Natural - \$30

La Marca Prosecco - \$30

Chandon Brut California - \$40



THE FALCON CLUB

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