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Modern
Professional
CATERING
Elegant
Gourmet



Appointment hours: Sun: 10AM-2PM

Mon-Sat: 10AM to 7PM

Closed on Tuesdays

Contact Number: 757-458-2059

GENERAL INFORMATION & CATERING PROCEDURES AND ACKNOWLEDGMENT

*This acknowledgment must be signed and returned to the Catering office along with your deposit for your scheduled event. **NOTE: THIS IS NOT A CONTRACT.** It is an acknowledgment that you have been provided with and understand the catering guidelines of MWR Catering. **FAILURE TO PROVIDE A SIGNED ACHKNOWLEDGMENT MAY RESULT IN CANCELLATION OF YOUR EVENT.***

Prior approval is required to affix materials to the walls, floor, or ceilings of rooms. In the event this is done without our authorization any damage will be the responsibility of the Host/Sponsor/Client. Your Catering Manager will be pleased to assist you with any materials or supplies that you may require for your meeting.

*The Host/Sponsor/Client is required to be present prior to the start of an event or function to ensure that all provisions of the contract have been met. The Host/Sponsor/Client assumes full financial responsibility for any damage or loss caused by guests of the function. A **CLEANING SERVICE CHARGE** will be assessed to the final billing statement if extraordinary cleaning is required due to guests negligence.*

The above information is detailed in the MWR Catering Guidelines. I have read and understand the MWR Catering Guidelines.

Host/Sponsor/Client: (Signature, required)

_____ **Date:** _____

I agree to all listed items including guidelines and policies of the U.S. Navy and MWR. (Signature required)

_____ **Date:** _____

Date received completed and signed by the Catering Manager: _____

Please complete numbers 1 through 8 and send to the attention of the Catering Manager.

• **Organization/Group Name:** _____

• **Host/Sponsor/Client Name:** _____

• **Event day and date:** _____

• **Venue:** _____

• **Client signature:** _____

• **Date:** _____

• **Clients Phone number:** _____

• **Clients Email Address:** _____

• **Catering's Acknowledgment:** _____ **Date:** _____

Room Rental

For meetings or briefs, a room charge will be based on time, room, and total food and beverage revenue. A facility can be closed for a private function if a contract meets the minimum sales in food and beverage on that day and will not affect the overall MWR service to the community. If the event is taking place during normal operating hours and is not private in nature and has not affected our normal operations this fee will not apply.

WJ Classroom A : \$25.00

The Ballroom is based on occupancy:

50-99 = \$50.00 / 100-199 = \$100.00 / 200-300 = \$150.00

Bayview Dining Room = \$50.00

Bayview Foyer = \$50.00

Bayview Patio = \$50.00

Rick's Lounge = \$50.00

Tiki Bar = \$50.00

Guarantee

A firm attendance count must be provided to the Catering Manager seven (7) business days prior. An accurate firm attendance count must be specified **NO LATER THAN THREE (3) BUSINESS DAYS seventy-two (72) hours in advance of your function. This number will be considered a guarantee, not subject to reduction. You will be charged for the guarantee or the number of attending, whichever is greater.**

Payment

All prices on the attached menus are subject to change without notice. Post-dated checks are not acceptable. **THE TOTAL OF ALL CHARGES FOR YOUR EVENT, LESS PRIOR DEPOSITS ARE DUE AND PAYABLE NO LATER THAN SEVEN (7) DAYS IN ADVANCE OF YOUR EVENT.** Waivers can only be considered for unexpected emergencies and require approval by the MWR Director in writing.

Deposit

A room reservation deposit is required to confirm any facility on a definite basis. This deposit will guarantee that you have a room reserved for 45 days until a contract has been drafted. A minimum deposit of **50%** of the total estimated event cost is required upon signing of the contract.

Refunds

Because of popular demand for rooms at our facilities, the following refund policy is in effect:
If your event is canceled prior to 30 days before your event, 50% of your deposit will be refunded.
If your event is canceled after 30 days prior to your event, 100% of your deposit will be forfeited.
The Catering office must be notified **IN WRITING** no later than the above specified dates prior to cancellation of event or function. **FAILURE TO NOTIFY THE CLUB WILL RESULT IN A BILLING FOR ALL INCURRED COSTS AND LOSS OF POTENTIAL BUSINESS. (MINIMUM OF 50% OF TOTAL ESTIMATED COST OF ORIGINAL EVENT OR FUNCTION.)**

Welcome to USNB Guantanamo Bay MWR Catering

Bar Service

Complete Bar and Wine service is available with either Hosted Bar or Cash Bar options. Host/Sponsor/Client is responsible for insuring that minors do not consume alcohol. To insure the safety of our guests, employees of MWR are required to refuse service to any guest that appears to be intoxicated. The minimum age for the consumption of alcoholic beverages is 21 years of age. There is no charge for bartender provided a minimum sale of \$200.00 is attained for the first 2 hours and \$100.00 for each hour thereafter. Should the minimum sales not be attained, the Host/Sponsor/Client will INCURE AN ADDITIONAL BARTENDER FEE OF \$20.00 PER HOUR PER BARTENDER PER BAR. Bar Setup Fees:

On Premise Bar Services: Setup fee of a on premise bar is \$50.00

Off Premise Bar Services: Setup fee for an off-premise bar is \$75.00

Minimum requirement of \$200.00 in bar sales must be met at a personal bar. The customer is required to pay any difference to meet this requirement before they departing at the end of their event.

4. An ID Checker may be required at the expense of the client. The cost is \$20.00 per hour.

Service Charges:

1. Surcharge for on premise and delivery: A Twenty-Two (22%) Percent Service Charge shall be added to all on premise and delivery contracted purchases.

After Hour Service Charge: We are happy to support any requests that would take place outside of our normal operating hours; however a 75.00 after hour Service charge will be applied to offset the required Overtime labor.

Fundraising

We welcome organizations to use MWR facilities to host your fundraisers when available. Please see MWR Instruction 900A for guidelines and procedures regarding support of United States Naval Station Guantanamo Bay, Cuba Non Federal Entity & Tenant Command Fundraising.

Official Ceremonial Events

We offer space and Military ceremonial support free of charge; however for events accompanied with a catered venue, we require a \$100.00 cleanup/setup fee for the service. This is due to our limited operating hours and the staffing required for support of the event.

Left Over Food and Beverage

It's the Policy of Commander Navy Installations Command that Leftover Food and Beverage items not consumed during the catered function may not be removed from the premises. Initials _____

The Catering division of MWR

The Catering Division receives no government subsidy, and all costs of providing foods and services to clients are borne entirely by the Club and MWR. Prices are set to enable us to continue offering excellent food and beverage services in a clean, well maintained facility for the benefit of all guests. The prices charged at our Clubs are standard and consistent for all authorized patrons of the Clubs. Discounts or reduced prices on food and beverages are not authorized. No group or individual may receive special prices or privileges that are not available to the patronage as a whole. Prices may change without notice, but once you have selected your menu within 60 days in advance of your event or function, the menu price will be confirmed and guaranteed. No sales tax is added on goods and services purchased from the Club. The Club is not authorized to provide any complimentary food and beverage for any guests of the event or catering clients.

Welcome to USNB Guantanamo Bay MWR Catering

You may enter the Club to decorate **TWO (2) HOURS PRIOR TO THE START TIME OF YOUR EVENT**, but decorating must not interfere with the Club's set up staff operations. Frequently other parties and scheduled Club functions are in progress and must be considered when decorating. Decorating prior to the time authorized may only be approved by the Assistant Hospitality Director or the Catering Manager. **ALL ADDITIONAL CHARGES ARE DUE IMMEDIATELY FOLLOWING THE EVENT, NO EXCEPTIONS.**

ADDITIONAL SERVICES TO ENHANCE YOUR EVENT OR FUNCTION

The Catering Manager will assist you with meeting arrangements, group functions or private home entertaining.

Leasing rates listed below are for each business day's use or any portion of a day there of.

All items listed are based on availability. Prices are assessed as each.

ITEMS	PRICE
<i>DJ system</i>	\$120 .00 (4 hrs)
<i>Chafing dish set (includes chafer/lid/water pan/sterno) rectangular</i>	\$7.00 ea
<i>Sterno</i>	\$2.25 ea
<i>Small Round Table Cloth</i>	\$5.00 ea
<i>Big Round/Rectangle Table Cloth</i>	\$6.00 ea
<i>Overlay Table Cloth</i>	\$3.00 ea
<i>Table Napkins</i>	\$.50 ea
<i>Silverware (Dinner fork/Dinner knife/ Salad Fork/ spoon)</i>	\$.25 ea
<i>Coffee cup and saucer</i>	\$8.00 / doz.
<i>Bread and butter plate</i>	\$5.00 / doz.
<i>Entrée plate</i>	\$10.00 /doz.
<i>Water glass (</i>	\$5.00 / doz.
<i>Wine glass</i>	\$5.00 / doz.
<i>Labor for one (1) Club chef</i>	\$25.00/hr
<i>Labor for one (1) Club Server</i>	\$20.00/hr
<i>Bartender</i>	\$20.00/hr
<i>ID Checker</i>	\$20.00/hr

All leased equipment as listed above is the sole responsibility of the leaser. **All missing and or damaged items will be charged to the patron at the current replacement cost as paid for by MWR.** Customers can rent the items at the maximum of 36 hours except if schedule falls on holidays and Sundays. All returns of borrowed items must be checked and signed off by an MWR Staff and must be done from Monday to Saturday between 1400 to 1700. No sign off sheet means no return was made. Customers will be charged again for the days that it is not returned.

Endless Food Options

*The following is just a preview of our vast selections
and we welcome and encourage you to customize your
event*

Continental Breakfast

Minimum 25 guests

Traditional

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Breakfast Pastries and Muffins; Butter and Preserves

Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Hot tea, Milk

\$4.95

Executive

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Fresh Sliced Seasonal Fruit

Breakfast Pastries and Muffins; Butter and Preserves

Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Hot tea, Milk

\$6.50

Southern Style

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Fresh Sliced Seasonal Fruit

Assorted Dry Cereals, Fruit Yogurts

Sausage or Ham Biscuits

Breakfast Pastries and Muffin; Butter and Preserves

Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Hot tea, Milk

\$8.95

A La Carte

Fresh Brewed Coffee – Regular and Decaf - \$16.95 per gallon

Fresh Baked Muffins with Butter and Preserves - \$22.25 per dz.

Assorted Fruit and Cheese Danish - \$24.00 per dz.

Croissant with Butter and Preserves - \$24.00 per dz.

Assorted Bagels with Cream Cheese - \$22.50 per dz.

Milk: Whole, 2% or Skim - \$4.25 per carafe

Assorted Yogurts - \$1.25 each

Whole Fresh Seasonal Fruit - \$1.15 each

Fresh Baked Cookies - \$7.50 per dz.

Fudge Brownies - \$8.95 per dz.

Mineral Water - \$1.85 each

Assorted Soft Drinks - \$1.25 each

Hot Chocolate - \$0.50 each

Breakfast

Minimum 25 guests

*All breakfasts include pastries,
coffee and tea*

Chilled Juice

*(Choice of orange, grapefruit, apple,
cranberry, tomato or V-8)*

Scrambled Eggs

Crisp Bacon, Sausage Links or Ham

Country Style Hash Browns

Grits

\$6.75

Chilled Juice

*(Choice of orange, grapefruit, apple,
cranberry, tomato or V-8)*

Scrambled Eggs

Crisp Bacon, Sausage Links or Ham

Warm Buttermilk Biscuits

Country Gravy

Grits

\$6.95

Chilled Juice

*(Choice of orange, grapefruit, apple,
cranberry, tomato or V-8)*

French Toast with Powder Sugar and Pecans

Warm Maple Syrup and Butter

Crisp Bacon, Sausage Links or Ham

Fresh Fruit Cup

\$8.50

Breakfast Buffets

Minimum 25 guests

All breakfasts include pastries, coffee and tea

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Assorted Cold Cereals and Milk

Fresh Sliced Seasonal Fruit

Scrambled Eggs

Crisp Bacon and Sausage Links

Country Style Hash Browns

Garlic and Cheese Grits

\$9.75

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Oatmeal with Brown Sugar and Peaches

Grilled Ham Steak with Red-Eye Gravy

Crisp Bacon and Sausage Patties

Buttermilk Biscuits and Country Gravy

Pancakes with Maple Syrup and Butter

Scrambled Eggs with Fresh Herbs

Fried Potato with Onions and Peppers

Whole Fresh Fruit

\$10.95

Chilled Juice

(Choice of 2: Orange, Grapefruit, Cranberry or V-8)

Fresh Sliced Seasonal Fruit

Cold Cereals and Milk

*French Toast with Dried Cherries, Warm Maple Syrup
and Butter*

Blueberry Pancake Roll Ups

Scrambled Eggs with Cheddar Cheese

Crisp Bacon, Sausage Patties and Smoked Sausage

Buttermilk Biscuits and Honey

\$10.95

Add Omelets and Eggs Cooked to Order

\$3.25

Carved Honey Ham

\$110.00 per Ham

Waffle Station

\$3.25





Luncheons

Minimum 25 guests

*All lunches come with a choice of cheesecake, carrot cake,
flourless chocolate torte or fruit pie.*

Served with iced tea and water.

Medley of Salads

*Chilled Chicken, Tuna and Potato Salad
with Mixed Greens served with a Cabernet Dressing
Rolls and Butter*

\$10.75

Grilled Chicken Caesar Salad

*with Tomato and Croutons
Topped with shredded Parmesan Cheese
Rolls and Butter*

\$9.50

Deli Croissant Sandwich

*Breast of Turkey, Ham, Corned Beef and Swiss Cheese
with Lettuce, Tomato, Red Onion and Pickle Spear*

*Homemade Potato Salad
Marinated Vegetable Salad
Mayonnaise and Mustard*

\$11.25

Poached Salmon

*Chilled Salmon with a Tomato-Caper Salsa
Marinated Vegetables
Curried Rice Salad
Rolls and Butter*

\$12.50

Tossed Garden Greens

*Petite Filet Mignon
Sautéed Onions, Mushrooms and Demi-Glace
Chef's Selection of Vegetables and Starch
Rolls and Butter*

\$22.95

Tossed Garden Greens
Grilled Breast of Chicken
(Glazed with a Hickory BBQ Sauce)
Seasonal Vegetables
Chef's Selection of Starch
Rolls and Butter
\$11.50

Tossed Garden Greens
Roasted Loin of Pork
(Sliced Medallions of Pork with Warm Spiced
Apple)s
Chef's selection of Vegetables and Starch
Rolls and Butter
\$11.95

Roasted Turkey Sandwich
Roasted Turkey on a French Baguette with
Cranberry Mayonnaise
Lettuce, Tomato and Cucumber
Potato Chips
Fresh Fruit Cup
\$9.95

Lunch Additions

Add \$2.25 per person

Chicken and Sausage Gumbo
The Clubs Famous Clam Chowder
French Onion Soup
Black Bean Soup with a Jalapeno Cream
Chicken Tortilla Soup

Chef's Soup of the Day with Crackers
Mixed Garden Greens with Assorted
Dressings and Condiments
Variety of Diced Cheeses
Tuna Salad with Dill
Chicken Salad
Marinated Vegetable Salad
Fresh Fruit Salad
Pasta Salad
Assorted Rolls, Bread and Butter
Chef's Selection of Dessert
\$11.95

Homemade Potato Salad
Fresh Fruit Salad
Pasta Salad
Creamy Cole Slaw
A Selection of Deli Meats and Cheese
(Roast Beef, Ham, Turkey, Corned Beef,
Swiss, Cheddar and American Cheese)
Lettuce, Tomato, Red Onion and Pickles
Mayonnaise, Mustard, Creamy
Horseradish and Butter
Variety of Breads and Rolls
Pecan Pie
\$11.95

Homemade Red Skin Potato Salad
Creamy Pecan Cole Slaw
Marinated Black-Eye Pea Salad
Choice of Southern Fried Chicken or BBQ Chicken
Sliced Pork BBQ
Country Style Turnip or Collard Greens
Baked Beans
Corn Bread Muffins, Rolls and Butter
Fruit Cobbler
\$11.95

Buffet Luncheons
Minimum 50 guests

Reception Presentations

Minimum 25 guests per order

Presentation of Imported and Domestic Cheeses

Garnished with Fresh Fruit and Served w/ Gourmet Crackers

\$75.00 for 25 \$150.00 for 50 \$300.00 for 100



Fresh Vegetable Crudités

Served with Spinach Dip and Peppercorn Ranch

\$40.00 for 25 \$80.00 for 50 \$160.00 for 100

Rainbow of Fresh Seasonal Fruits

Served with Sweetened Rum Sour Cream Sauce and Chocolate Fondue

\$55.00 for 25 \$110.00 for 50 \$220.00 for 100



Shrimp on Ice

Minimum 50 guests

Fan-Tailed Jumbo Shrimp with Lemon and Cocktail Sauce

\$105.00 per 50 pieces

Fan-Tailed Jumbo Shrimp Peel-and-eat

\$85.00 per 50 pieces

Smoked Salmon Display

Sliced Wood Smoked Salmon with Capers, Diced Red Onion, Chopped Egg Whites And Grated Egg Yolks accompanied with Sliced French Bread and Cream Cheese

\$98.25 per side (serves 25 guests)

Carving Station

Chefs Carving Table

All Carving Stations are served with

Assorted Selection of Rolls

Carver Fee \$25.00

Bourbon Glazed Tavern Ham

With Brown and Dijon Mustards

(Serves 50 guests per order)

\$125.00

Carved Strip loin or Prime Rib of Beef

With Pommery Mustard & Tarragon Mayo

(Serves 60 guests per order)

\$365.00

Whole roasted Turkey (26-28#)

With Cranberry Peach Chutney

(Serves 50 guests per order)

\$165.00

Roasted Tenderloin of Beef

Served with Horseradish & Béarnaise Sauce

(Serves 20 guests per order)

\$205.00

Chef's Special Preparations

Prices Based on Reception Portions

(Minimum 50 Guests for all Reception Stations)

Pasta Station

Fettuccini, Penne or Bow Tie Pasta

with your choice of Roasted Garlic Marinara, Garlic and Feta Cheese,

Primavera and Broccoli, Garlic, Olive Oil, Tomato and Basil

\$4.95

Stir-Fry Station

Beef, Chicken, Shrimp or Vegetable

Choice of Ginger Glaze or Teriyaki Sauce. Served with Steamed Rice and

Soy Sauce

\$5.50

Cajun Station

Blackened Chicken, Blackened Scallops

and Blackened Tuna with fresh Vegetables

\$7.50

Smashed Potato Bar

Yukon Gold, Red Skin & Sweet Potato with Maytag Blue,

Roasted Garlic Chives, Apple Smoked Bacon Bits, Grilled Mushrooms,

Caramelized Onions, Crème Fraiche

\$4.25

HORS D'OEUVRES

Minimum 50 pieces per order

Hot Selections

Deep Fried Mac n Cheese
Sweet and Sour or BBQ Meatballs
\$0.50 per piece

BBQ or Hot wings
\$0.75 per piece

Fried Shrimp
Sausage wrapped in puff pastry
Coconut Shrimp
Pork Pot Stickers
Santa Fe Chicken Egg rolls
Mini Reuben's
Fried Mozzarella Stick with Marinara Sauce
Stuffed Jalapeno Poppers with Ranch Dressing
and Salsa
\$0.95 per piece

Beef Teriyaki
Hibachi Chicken
Vegetable Spring Rolls
Hibachi Beef
Hawaiian Chicken Brochette
\$1.25 per piece

Mini Quiche
Stuffed Clams
Fried Portabellas
Mini Beef or Chicken Quesadilla
Spanakopita
BBQ Pork Ribs
Smoked Salmon Puffs
\$1.75 per piece

Cold Selections (Minimum 50 Pieces per order)

Assorted Finger Sandwiches
(Tuna, chicken salad or cucumber & dill)
\$0.65 per piece

California Rolls with Wasabi and Ginger
Curried Chicken Salad with Mango
Shrimp and Cucumber Canapé
Beef Tenderloin with Dried Cranberries
on Wonton
Prosciutto and Melon
Beef Carpaccio with Grain
Mustard and Capers

\$1.95 per piece

Dips

(Price per quart)
\$10.95

French Onion Red
Tomatillo Salsa
Pico de Gallo
Chili Con Queso
\$22.95

Hot Artichoke
Spinach
Guacamole

Finger Snacks

\$5.95
(Price per pound)

Pretzels
Potato Chips
Tortilla Chips
Corn Chips
Popcorn

Mixed Nuts
\$16.95 per pound

DINNER SELECTIONS

Minimum of 15 guest requirement

*Dinner selections include freshly baked breads,
Trio of seasoned whipped butters, Soup or Salad, Chef's selection of
Fresh Vegetables, Starch, Dessert, and Freshly brewed coffee, iced tea and water*

Soup and Salad Selections

Chicken Tortilla Soup

*Southwestern soup served with crisp tortilla strips
and cheddar cheese*

Tomato Lime and Basil Soup

*From the French Quarter, a little creamy with a lot of
kick*

Cream of Wild Mushroom Bisque

Portabella, shitake and more, laced with brandy

Spinach and Arugula Salad

*Baby spinach and arugula with apple-wood smoked
bacon, red onions,
Toasted walnut and red grape.
Served with a Maytag Blue Cheese vinaigrette*

Creole Tomato Salad

*Tender leaves of bib lettuce top with sliced tomato,
Black olives and artichoke quarters.
Served with a Cajun vinaigrette*

The Traditional Caesar Salad

*Fresh romaine lettuce tossed with garlic croutons,
Parmesan cheese and Caesar dressing*

Dinner Appetizers

Minimum of 15 guest requirement

BBQ Prawns

*Grilled Jumbo Shrimp
Coated with a Jack Daniel's BBQ sauce
Served over a black bean, red pepper, cilantro relish
\$8.75*

Peppered Ahi

*Seared and Chilled Ahi Tuna, served with Pickled
Ginger,
Marinated Cucumber and Sesame Salad.
Garnished with Wasabi Oil
\$7.75*



DINNER ENTRÉES

Minimum of 15 guest requirement

Roasted Prime Rib of Beef

Slow roasted with Cajun spices, served with au jus and Yorkshire pudding

\$21.95

New York Sirloin Steak

12oz. of choice beef, char-broiled and topped with sautéed mushrooms and onions

\$23.95

Filet Mignon

6oz. Filet mignon, char-broiled with sauce Perigourdine

\$32.95

Filet of Beef and Grilled Fillet of Salmon

with Demi-Glace and Lemon Dill Sauce

\$24.50

Roasted Tenderloin of Pork

Served with a Peppered Peach Chutney

\$14.75

Grilled Breast of Chicken

Served with a Tomato Corn Relish

\$12.95

Breast of Chicken and Grilled BBQ Shrimp

Served with Spiced Mango Chutney

\$16.95

Honey Bourbon Roasted Breast of Duck

Served with an Orange Marmalade Sauce

\$21.50

Grilled Fillet of Salmon

Topped with Lemon Dill Sauce

\$18.25

Grilled Yellow Fin Tuna

Glazed with a Honey Ginger Glace

\$18.95

Petite Filet Mignon & Crab Cake

5oz. Filet mignon grilled to perfection, on a bed of balsamic caramelized onions with roasted garlic demi-glace. Paired with a Cajun crab cake

\$28.50

Pecan Encrusted Chicken

Grilled Chicken Breast Encrusted with Pecans and a Frangelico Sauce

\$14.25

Chicken Romano

Grilled Chicken Breast Topped with Aged Ricotta, Prosciutto, Rosemary and Pine nuts. Served with a Roasted Arraggiata Sauce

\$14.95

Dessert Selections

Flourless Chocolate Torte

Key Lime Pie

New York Cheese Cake

Served w/ a choice of strawberry or raspberry sauce

Carrot Cake

Dark milk chocolate & white chocolate mousses

Laced with Kahlua coffee liqueur

Bananas Foster Bread Pudding

A New Orleans favorite

Tiramisu

*Layers of espresso dipped ladyfingers & mascarpone
Cheese, dusted with cocoa powder*



DINNER BUFFETS

Minimum 50 guests

American Cookout

Hamburgers and Hot Dogs
Mayonnaise, Mustard, Ketchup, Relish, Lettuce, Tomato, Red
Onion, Pickles and Buns
Homemade Potato Salad
Creamy Cole Slaw
Potato Chips
Seasonal Vegetables
Baked Beans
Apple Pie
Beverage
\$10.50

Country Cookout

Mixed Garden Greens with Bacon, Red Onions,
Black Olives, Croutons and Choice of Dressing
Creamy Cole Slaw
Homemade Red Skin Potato Salad
Marinated Cucumber, Onion and Tomato Salad
BBQ Chicken
Honey Bourbon Ribs
Southern Style Turnip or Collard Greens
Corn on the Cob
Seasonal Vegetables
Rosemary Roasted Potato
Biscuits, Corn Muffins and Butter
Assorted Cakes and Pies
Beverage
\$17.50

Southern Buffet

Mixed Garden Greens with Condiments and
Dressings
Chicken n Dumplings
Sliced Roasted Pork with Warm Apples
Cream-Style Corn
Turnip Greens
Black-Eyed Peas
Seasonal Vegetables
Rolls, Corn Muffins and Butter
Homemade Fruit Cobbler
Beverage
\$11.25



MESS NIGHT AND DINING IN

Minimum 25 guests

First Course

Shrimp Cocktail

Second Course

Fresh Garden Greens

Third Course

Roasted Prime Rib of Beef with Au jus

Or

Char Broiled New York Style Strip loin with

Mushroom Demi-Glace

Or

Chicken Cordon Bleu with Madeira Veloute

Sauce

Accompaniments

Sautéed Vegetables

Baked Potato

Fresh Dinner rolls with Butter Rosettes

Fourth Course

Cherry Cheesecake with Chantilly Cream

Beverage Service

Chardonnay

or

White Zinfandel

Burgundy wine

Port wine

Rum Punch

\$35.95

***A \$25.00 Parade the Beef charge will be assessed to
all Mess Night and Dining In packages.***



Full Service Catering



Appointment/Walk-in hours: Sun: 10AM-2PM

Mon-Sat: 10AM to 7PM

Closed on Tuesdays

Contact Number: 757-458-2059