



AIR FORCE SERVICES

CLUBS

Catering Menu

Hurlburt Field Air Force Base, Florida

All the information you need to set up a function at the Soundside Conference Center.

30 October, 2017



TABLE OF CONTENTS

BREAKFAST page 3

Basics • Plated Buffets • Brunch • Additions

LUNCH page 9

• Sandwiches • Plated • Buffets

DINNER page 14

Plated • Buffets • Theme Buffets

RECEPTION page 19

Hot & Cold Hors d'oeuvres • Enhancements

BREAKS page 24

Enhancements • Specialties

WEDDING RECEPTION PACKAGES page 25

BEVERAGES page 26

Beverage Service • Wine List

NOTICE: Prices are subject to change without notice. Please contact the Catering Manager for latest pricing.



BASIC BREAKFAST

The Continental

Selection of Chilled Juices

Assortment of Danish & Muffins

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$8.00 per person

The Continental Plus

Selection of Chilled Juices

Assortment of Danish & Muffins

Sliced Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$8.75 per person

The Club Continental

Selection of Chilled Juices

Assortment of Danish & Muffins

Sliced Seasonal Fruit

Sensational Sweets Bagels with Cream Cheese

Assorted Yogurt Cups

Assorted Cold Cereals

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$12.00 per person



PLATED BREAKFAST

All Breakfast Entrees are accompanied by the following:

- ✦ Chilled Orange Juice
- ✦ Selection of Sensational Sweets Danish served with Butter & Preserves
- ✦ Or Biscuits
- ✦ Fresh Fruit Garnish
- ✦ Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

CHOOSE FROM THE FOLLOWING ENTREES:

Scrambled Farm Fresh Eggs

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

\$9.75 per person

Eggs Benedict

With Home Fried Potatoes or Grits

\$10.75 per person

Grilled Sirloin Steak

With Scrambled Eggs and Home Fried Potatoes or Grits

\$16.00 per person

Sliced Seasonal Fruits

With Yogurt, Honey Drizzle

\$11.00 per person



BREAKFAST BUFFETS

Minimum 50 People

All Breakfast Buffets to include the following items:

- ✦ Selection of Chilled Juices
- ✦ Assortment of Danish & Muffins
- ✦ Biscuits
- ✦ Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

American Classic

Freshly Scrambled Eggs
Home Fried Potatoes or Grits or Hash browns
Crisp Bacon or Sausages or Ham
\$11.25 per person

American Classic Plus

French Toast with Maple Syrup
Freshly Scrambled Eggs
Home Fried Potatoes or Grits or Hash browns
Crisp Bacon or Sausages or Ham
\$12.25 per person

Benedict Breakfast

Poached Farm Fresh Eggs on English Muffins
Canadian Bacon and Hollandaise Sauce
Home Fried Potatoes, Grits or Hash browns
\$11.50 per person

Healthy Morning

Scrambled "Eggbeaters"
Roasted Potatoes with Peppers and Onions
Fresh Fruit Garnish
\$9.50 per person



BRUNCH BUFFET

Minimum 50 People

- ✦ **Selection of Chilled Juices**
- ✦ **Sliced and Whole Fresh Fruits**
- ✦ **An Assortment of Sensational Sweets Danish with Butter and Preserves**
- ✦ **Tossed Greens with Choice of Dressings**
- ✦ **An Array of marinated Salads**
- ✦ **Bowtie Pasta with Balsamic Grilled Vegetables**
- ✦ **Country Style Scrambled Eggs**
- ✦ **Home Fried Potatoes or Hash browns**
- ✦ **French Toast with Warm Syrup**
- ✦ **Crisp Bacon and Sausage Links or Patties**
- ✦ **Grilled Chicken Breast with Mushroom Gravy**
- ✦ **A Selection of Sensational Sweets Desserts to include:**
- ✦ **Cookies and Cream Cheesecake**
- ✦ **Bread Pudding**
- ✦ **Fruit Cobbler**
- ✦ **Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas**

\$22.00 per person



BRUNCH ADDITIONS

Enhance your Brunch with our Special Custom Additions:

(A staff member will be stationed for the Action Stations shown below:)

Custom Omelets:

Fresh Eggs folded with a Variety of Goodies
\$3.50 per person

Pasta Station:

Fettuccini, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces
\$3.00 per person

Smoked Salmon Display

One Side of Cold Smoked Salmon
With Lemons, Caper Berries,
Diced Onion, Diced Egg,
Cream Cheese and Mini Bagels
\$150.00

Jumbo Shrimp on Ice

With Spicy Cocktail Sauce and Fresh Lemons
\$25.50 per pound -Peel and Eat
\$37.00 per pound –Peeled and Deveined

Fancy Imported and Domestic Cheeses

With cheddar, swiss, pepper jack, grapes, strawberries, kale, and crackers
\$85.00 small
\$135.00 large

Rosemary Roasted Pork Loin

With dinner rolls and Dijon mustard
\$5.00 per person

BRUNCH CARVING STATIONS:

Roasted Turkey

With Cranberry Sauce and Silver Dollar Rolls
\$14.00 per pound

Virginia Baked Ham

With Silver Dollar Rolls and Condiments
\$15.00 per pound

Top Round of Beef

With Horseradish Sauce and Silver Dollar Rolls
\$17.00 per pound





LUNCH

PLATED SANDWICHES:

Turkey Croissant

Thinly sliced Smoked Turkey on a fresh Croissant
With Lettuce, Tomato and Swiss cheese
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 12.75 per person

3-Story Club

Three slices of bread with Smoked Turkey, Ham,
Bacon strips, Lettuce, Tomato and a slice of American cheese
You're Choice of Potato Salad or Chips
Coffee & tea service
\$ 12.50 per person

Grilled Chicken

5 ounces of boneless Chicken Breast grilled
Served on a Kaiser Roll with Lettuce, Tomato and Onion
Your choice of Potato Salad or Potato Chips
Coffee & tea service
\$ 12.50 per person

Grilled Mahi Mahi

Fresh Mahi Mahi grilled to perfection and
Served on a Hoagie Roll. Lettuce, Tomato and Onion.
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 15.25 per person

Reuben

Thinly sliced Corned Beef piled on Rye bread and topped with
Sauerkraut, Swiss cheese and a special dressing
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 15.25 per person



PLATED LUNCH:

A Light Duo

A Duo of Healthy Chilled Salads:
Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise
-And-
Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp Greens
Fresh Fruit Cup
Freshly Baked Rolls with Butter
Coffee & tea service
\$11.00 per person

The New Englander

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing
Baked Atlantic Flounder with Herbed Bread Crumbs
Roasted New Potatoes and Green Beans with Toasted Almonds
Freshly Baked Rolls with Butter
Coffee & tea service
\$15.50 per person

Hearty Appetite

Lightly Tossed Caesar Salad
Sliced Roasted Loin of Beef (6 ounces)
Or
Marinated Chicken Breast
With Garlic Mashed Potatoes and Caribbean Vegetables
Freshly Baked Rolls with Butter
Coffee & tea service
\$19.00 per person

Vegetarian's 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
Coffee & tea service
\$12.25 per person

Pasta Lover's Treat

Tossed Greens with Tomatoes and Carrots with House Dressing
Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried



Tomato Sauce
Freshly Baked Rolls with Butter
Coffee & tea service
\$12.00 per person

Additions:

Sliced Grilled Chicken Breast for Pasta Lovers
\$3.25 per person

Creamy Tomato Bisque with Herbed Croutons
\$2.25 per person

Marinated Berries over Vanilla Ice Cream
\$2.00 per person

Fruit Gelato
\$2.50 per person

Warm Fruit Cobbler
\$1.50 per person



Lunch Buffets

Minimum 50 People

Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Sliced Deli Meats including:
 Roast Beef, Roast Turkey, and Smoked Ham
Sliced Cheeses (choose two):
 Cheddar, Swiss, Pepper jack, American
Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies
A Selection of Soft Drinks and Bottled Water
Coffee & tea service
\$12.50 per person

Mediterranean Lunch Buffet

Classic Caesar Salad with Herbed Croutons
Bowtie 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
Sensational Sweets Cheesecake Assortment
Coffee & tea service
\$17.00 per person

Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Pasta Salad with Roasted Vegetables
Sliced Deli Meats including:
 Roast Beef, Roast Turkey, Smoked Ham, and Cotta Salami
Sliced Cheeses (choose three):
 Cheddar, Swiss, Pepper jack, American
Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies and Brownies



Sliced Seasonal Fruits

A Selection of Soft Drinks, Juices, and Bottled Waters

Coffee & tea service

\$15.95 per person

American Classic Lunch Buffet

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

Potato Salad

Cole Slaw

Southern Fried Chicken

Char-Broiled Hamburger with all the Fixing's

French Fries

Sensational Sweets Cookies

Sliced Seasonal Fruit

Coffee & tea service

\$17.00 per person

Pacific Lunch Buffet

Oriental Chicken Salad with Sesame Ginger Dressing

Java Slaw

Hunan Beef with Broccoli and Scallions

Hawaiian-Style Huli~Huli Chicken

Shrimp Fried Rice

Stir Fried Asian Vegetables

Sliced Seasonal Fruits

Coffee & tea service

\$18.50 per person



DINNER PLATED

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, and House Dressing
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with Garlic
Mashed Potatoes and Chef's Vegetables
Marinated Berries over Vanilla Ice Cream
Freshly Baked Rolls with Butter
Coffee & tea service
\$19.00 per person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's
Vegetables
Or
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and
Chef's Vegetables
Sensational Sweets Peanut Butter Pie
Freshly Baked Rolls with Butter
Coffee & tea service
\$21.00 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
Peach Cobbler
Freshly Baked Rolls with Butter
Coffee & tea service
\$17.25 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette
Baked Grouper and Béarnaise Sauce, served with Wild Rice Pilaf and
Chef's Vegetables
Warm Apple Pie with Ice Cream
Freshly Baked Rolls with Butter
Coffee & tea service
\$24.25 per person



Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Broiled Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, and
Chef's Vegetables
Freshly Baked Rolls with Butter
Chocolate Mousse
Coffee & tea service
\$36.00 per person

Club Classic

Tossed Greens with Tomatoes, Cucumbers, Carrots, and House Dressing
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's
Vegetables
Freshly Baked Rolls with Butter
Fresh Fruit Gelato
Coffee & tea service
\$29.25 per person

Additions:

Fresh Fruit Cup
\$2.25 per person
Shrimp Cocktail with Bibb lettuce Salad, Spicy Red Sauce, and Lemons
\$5.75 per person
Fancy Greens with Toasted Walnuts and Raspberry Vinaigrette
\$2.25 per person
Beef Vegetable Soup
\$2.75 per person
French Onion Soup
\$4.00 per person
Shrimp Bisque
\$6.75 per person
Cream of Broccoli Soup or Cream of Mushroom Soup
\$2.75 per person
New England Style Clam Chowder
\$4.25 per person



BUILD YOUR OWN DINNER BUFFETS

Minimum 50 people

All Buffets include:

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette
Rolls and Butter
Coffee and Tea Service

Light Buffet: (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert, (1) Salad
\$31.00 per person

Classic Buffet: (2) Meat, (2) Starch, (2) Vegetable, (2) Dessert, (2) Salad
\$34.00 per person

Sumptuous Buffet:
(3) Meat, (3) Starch, (3) Vegetable, (3) Dessert, (3) Desserts, (3) Salads
\$38.00 per person

Meats/Main Course

Sliced London broil
Stuffed Chicken Breast
Vegetable Lasagna
Sliced Roasted Pork Loin
Carved Prime Rib
Carved Roasted Turkey
Grilled Mahi Mahi

Starches

Garlic Mashed Potatoes
Rustic Mashed Potatoes
Rice Pilaf
Roasted New Potatoes
Linguini Marinara
Au Gratin Potatoes
Baked Potato Bar (add \$2.00)

Vegetables

Green Beans with Almonds
Peas with Shoe String Carrots
Steamed Broccoli Spears
Roasted Corn on the Cob
Asian Stir Fry
Balsamic Grilled Vegetables

Desserts

Chocolate Mousse
Apple Pie
Berries with Ice Cream
Peanut Butter Pie
New York Cheesecake
Peach Cobbler

Salads

Baked Potato Salad
Marinated Cucumber & Tomato Salad
Bowtie Pasta with Seasonal Vegetables
Marinated Broccoli and Cauliflower Salad

Java Slaw
Fruit Salad



DINNER BUFFETS

Minimum 50 people

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Macaroni Salad
Classic Crispy Cole Slaw
Carved 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
Warm Fruit Cobbler
Freshly Baked Rolls with Butter
Coffee & tea service
\$21.00 per person

South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing
Beef Tacitos
Chicken Fajitas with Warm Flour Tortillas
Shredded Pork Enchiladas with Salsa Verde
Refried Beans
Mexican Rice
Key Lime Pie
Sliced Fruits
Coffee & tea service
\$18.00 per person

Suggested Addition:
Tortilla Chips and Salsa
\$1.50 per person

The Cowboy Western

Crisp Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Steaks
Baked Beans
Sweet Cornbread with Butter or Texas Toast
Fruit Cobbler
Coffee & tea service
\$28.00 per person



Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Sourdough Rolls and Butter
Grilled Burgers and Hot Dogs with all the Trimmings
Roasted Corn on the Cob
Sliced Seasonal Fruit
Iced Tea and Coffee Service
\$18.50 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 (4 oz. per person)
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
Freshly Baked Rolls and Butter
Assorted Sensational Sweets Cheesecakes
Coffee & tea service
\$35.00 per person



RECEPTION

HORS D'OEUVRES QUANTITY SUGGESTIONS

Light Hors d'oeuvres:

Usually served in early afternoon or prior to dinner;

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

Medium Hors d'oeuvres:

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

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

Heavy Hors d'oeuvres:

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

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

Meal Substitute Hors d'oeuvres:

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

Plan 14 plus pieces per person

Hot Hors d'oeuvres

Artichoke Dip with Crackers or Tostados (2 quart bowl)

\$35.00 each

Assorted Crostini's

\$8.50 per dozen

Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

\$18.00 per dozen

Chicken and Cheese Quesadillas

\$18.00 per dozen

Buffalo Wings with Cool Ranch Dipping Sauce

\$11.50 per dozen

Chicken Drumettes

\$9.25 per dozen

Chicken Teriyaki Kabobs

\$15.00 per dozen



Chili Con Queso (2 quart bowl)

\$34.50 each

Cocktail Sausages with Bar-B-Q sauce

\$7.00 per dozen

Crab Dip with Tostados (2-quart bowl)

\$40.00 each

Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce

\$14.00 per dozen

Egg Rolls

\$11.50 per dozen

Fried Mozzarella Cheese Sticks

\$10.25 per dozen

Fried Mushroom Caps

\$8.00 per dozen

Battered Broccoli and Cheddar

\$7.95 per dozen

Macaroni and Cheese Bites

\$7.95 per dozen

Grilled Beef Kabobs

\$30.00 per dozen

Italian Sausage Bits

\$8.00 per dozen

Meatballs (Sweet and Sour, BBQ, or Swedish)

\$7.50 per dozen

Mini Quiche

\$14.00 per dozen

Pigs in a Blanket

\$11.00 per dozen

Rumaki (bacon wrapped chicken livers; 3 dozen minimum)

\$25.00 per dozen

Stuffed Mushrooms (crabmeat)

\$22.50 per dozen

Portabella Mushroom Fries

\$9.95 per dozen



Cold Hors d'oeuvres

Assorted Salad Finger Sandwiches (6 dozen minimum)

\$7.50 per dozen

Cheese Ball with Seasonal Fruit

\$46.00 each

Chilled Shrimp on a Cucumber Round

\$9.25 per dozen

Chips and Dip Tray (onion dip with 1 pound potato chips)

\$15.00 each

Cubed Cheese Tray (4 pounds with crackers)

\$45.00 each

Fancy Deviled Eggs (4 dozen minimum)

\$8.50 per dozen

Mexican Dip (seven layer dip)

\$46.00 each

Mints (bowl)

\$8.00 each

Peanuts (bowl)

\$6.00 each

Petite Cream Cheese Puffs (3 dozen minimum)

\$9.00 per dozen

Smoked Salmon with Dill Cream Cheese Finger Sandwiches

\$19.95 per dozen

Spinach Dip with Crackers

\$28.75 each

Strawberry Basket with Chocolate Fondue (in season)

\$85.00 each

Tortilla and Picante Tray (picante sauce and 2 pounds chips)

\$10.00 each

Turkey Pinwheel

\$9.00 per dozen



SWEETS

Assorted Mini Bagels

\$7.00 per dozen

Assorted Mini Danish

\$11.25 per dozen

Assorted Mini Muffins

\$7.00 per dozen

Brownies (3 dozen minimum)

\$14.50 per dozen

Cheesecake

\$3.00 per slice

Petite Fours

\$12.50 per dozen

Assorted Cookies

\$8.95

ENHANCEMENTS

Fancy Imported and Domestic Cheese Display with Sliced Baguettes

Mirror \$140.00 Tray \$90.00

Fresh Vegetable Crudités with Assorted Dips

Mirror \$65.00 Tray \$40.00

Sliced Meat Platter with Turkey, Ham, and Roast Beef, served with Rolls and Condiments

\$85.00 per platter

Sliced Fresh Fruit Display with Seasonal Berries

Mirror \$120.00 Tray \$65.00

Deluxe Platter of Sliced Meats and Cheeses with Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss and American cheese served with Rolls, Condiments, and Crackers

\$120.00 per platter

Pasta Bar (min 50 people)

Three types of pasta, Alfredo, Marinara, Garlic Bread

\$8.00 per person Add diced chicken for \$3.25



Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls, and Condiments
\$15.00 per pound

Inside Round of Beef with Horseradish, Rolls, and Condiments
\$17.00 per pound

Virginia Baked Ham with Rolls and Condiments
\$14.00 per pound

Whole French Brie

Baked in a Golden Pastry Crust with Crushed Raspberries
Served with Sliced Baguettes
\$70.00

Whole Poached Salmon

With Caper Berries, Chopped Onion, Cream Cheese, and Mini Bagels
\$275.00 per display

Chilled Jumbo Shrimp

With Tangy Cocktail Sauce and Lemon
\$25.50 per pound –Peel and Eat

\$37.00 per pound –Peeled and Deveined



BREAK TIME

Chilled Orange, Apple, Tomato, or Grapefruit Juice	\$6.50 per quart
Assorted Bottled Water	\$1.50 each
Assorted Canned Soft Drinks including Diet	\$1.50 each
Carafes of Chilled Milk	\$3.75 per carafe
Fruit Punch	\$25.00 per gallon
Assorted Hot/Iced Tea or Hot Chocolate	\$4.00 per pitcher
Freshly Brewed Coffee or Decaffeinated Coffee.....	\$5.00 per pot
Sensational Sweets Selection of Danish.....	\$14.95 per dozen
Sensational Sweets Selection: Bagels & Cream Cheese	\$18.00 per dozen
Sensational Sweets Selection of Cookies.....	\$8.95 per dozen
Sensational Sweets Chewy Chocolate Brownies.....	\$21.00 per dozen
Assorted Whole Seasonal Fruit	\$1.25 each
Sliced Fresh Fruit.....	\$1.50 per person
Ice Cream Bars.....	\$2.00 each
Granola Bars.....	\$ 1.50 each
Onion Dip with 1 pound of Chips.....	\$17.00 per tray
Mixed Nuts	\$17.00 per lb.
Snack Pretzels (2 pounds).....	\$7.50 per tray

PREMIUM BREAK SPECIALS

Good Morning!

An Assortment of Bakery Fresh Sensational Sweets Danish
Sliced Melon and Seasonal Fruits
Chilled Juices
Coffee & tea service *\$10.25 per person*

Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies
Bowls of Potato Chips, Pretzels, and Tortilla Chips
Fresh Whole Fruits
Chilled Soft Drinks and Bottled Waters
Coffee & tea service *\$10.50 per person*



WEDDING RECEPTION PACKAGES

Each Package is for a 4 hour event. Includes wait staff to butler and serve guests hors d'oeuvres for a maximum of 2 hours:

(Note: A \$200 per hour fee applies to all events exceeding 4 hours. Room fees are in addition to reception packages.)

Club Classic

Tomato Basil Crostini (2 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudités with Ranch Dressing
Assorted Dips and Chips
Fruit Punch
Coffee Service
\$17.25 per person

Gala Affair

Tomato Basil Crostini (2 pcs. per person)
Beef Tacitos (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
\$21.00 per person

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudités with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Crab Rangoon with Shoyu Mustard Sauce (3 pcs. per person)
Black Bean and Cheese Quesadillas (3 pcs. per person)
Carved Top Round of Beef Served with Creamy Horseradish Sauce and Rolls
Fruit Punch
Coffee Service
\$38.50 per person



BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

BEVERAGE POLICIES AND CHARGES

PARTY BARS

There are two types of bars: "**pay-as-you-go**" and an "**open**" bar. There is a \$75 sales guarantee per hour. If your party does not meet this minimum, a charge of \$50 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 2 hour.

Pay-as-you-go Bar: The guests order and pay for their drinks. Standard lounge drink prices apply. There is no service charge added to this type of bar service however, a tip jar may be placed for the bartenders

Open Bar: Drinks are dispensed to the guests free of charge and the host/sponsor agrees to pay for all drinks served. An open bar can be set up with a predetermined dollar amount or time limit and will be annotated in the contract. A register tab will be computed until the pre-set limit is reached and an additional 20% service charge will be added.

The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

Keg beer is available, featuring a large variety of nationally known brands. Catering will assist you in making your selection.

HELPFUL PLANNING INFORMATION

The information listed below will help you understand the appropriate amounts needed for your function.

EQUIVALENTS

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



Non-Alcoholic

Wedding Punch (per gallon).....	\$30.00
Tropical Fruit Punch (per gallon).....	\$25.00
Pineapple Lemonade (per gallon).....	\$25.00
Sparkling Ginger Ale Punch (per gallon).....	\$25.00
Orange-Pineapple (per gallon).....	\$25.00
Coffee Set-up (approximately 40 cups).....	\$30.00
Coffee (By the Pot).....	\$ 5.00
Ice Tea or Lemonade (3 gallons).....	\$30.00
Ice Tea or Lemonade (per pitcher).....	\$ 4.00

Alcoholic Punches

Punches Yield Approximately 30 Cups per Gallon

House Well Liquor (per gallon).....	\$85.00
Premium Liquor (per gallon).....	\$100.0

House Wine

White Zinfandel (per 1 liter carafe).....	\$15.00
Chardonnay, Cabernet Sauvignon or Merlot (per 1 liter carafe).....	\$15.00
Andre Champagne (Pink or White, per bottle).....	\$10.00
Non-Alcoholic Champagne (per bottle).....	\$10.00
Sparkling White Grape Juice (per bottle).....	\$ 7.75

Note: Other brands may be ordered with a minimum of a two week advanced notice. The selling price of such brands will be determined by our cost and quoted accordingly.

Keg Beer

Full Keg of Beer (serves 200 – 10 oz. cups of beer)

Domestic (per keg).....	\$200.00
Imported (per keg).....	Market Price
Pony Keg of Beer (serves 100 – 10 oz. cups of beer)	
Domestic (per keg).....	\$100.00