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## **Club Information Catering To You**

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### **Our Goal is to Provide Quality, Consistent Service and Exceptional, Creative Cuisine to Our Members and Their Guests.**

We are happy you selected the Misawa Collocated Club and we stand ready to make this a memorable event. Our menus include our most popular and traditional items, which are value priced for club members. If you prefer to customize a menu, our Catering Manager will be happy to work with you. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique.

Our objective is to make this easy and stay within your budget. Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setups to include labor
- China, glass, silverware, and appropriate chaffers, sternos and trays for menus chosen
- House linens to compliment the banquet room
- Cocktail napkins
- Standing podium for your speaker
- Table for your registration, cake, or display

Your Catering Manager will help you plan for additional items needed, over and above the standard banquet needs. Please take time to review the Club Catering Brochure package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You,

The Misawa Collocated Club Management and Staff

# GETTING STARTED

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We need some information to book your special function, which you can provide either by telephone or in person. Please note that only club members may book a function; eligible nonmembers do not receive this membership benefit.

Please provide the following:

- Host/Sponsor's Name
- Grade
- Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Start times and/or serving times

Please make preliminary arrangements for date, time, and location as early as possible; we accept reservations up to 6 months in advance. **Final menu arrangements should be made in person and the contract signed three (3) weeks prior to the scheduled date. The party sponsor is expected to follow up with the club to ensure all arrangements are finalized and understood; headcount guarantees are given, etc. not later than 72 hours prior to function.**

## GENERAL INFORMATION

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Planning your next event with the Misawa Collocated Club is simple to do. Our Catering Manager will assist you in all aspects of your important event and will guide you through the easy procedures from start to finish. The general guidelines below will give you a better understanding of how we operate in order to provide our members with quality, consistent service and exceptional, creative cuisine. We look forward to working with you for an unforgettable event!

### **NON-MILITARY EVENTS**

There are restrictions on the use of the club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the club, please provide the club manager the information listed below. **Remember, the club cannot be used to support any type of fund raising activity.** The club manager will work with the commander for a final decision.

- Name of organization
- Type of organization, i.e., civic, civilian, nonprofit, etc.
- Purpose of organization



- The type of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your event budget.

### **PRO-RATA FORMS**

For your convenience, we have pro-rata forms available which you may use to prorate and charge individual club member accounts. For charges, the member must sign beside their club card number or the sponsor must sign the bottom of the pro-rata guaranteeing payment. We would appreciate receiving the pro-rata forms by 1000 hours on the next workday after the function. Additionally, we ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the club. They should know of any costs above that amount required to cover non-club services. **When paying by cash or credit, members providing their club card number will receive a Members First discount of at least \$1.00 for lunch events and \$2.00 for dinner events. This discount must be returned directly to the club member.**

### **GUEST ENTRANCE THROUGH THE MAIN GATE**

It is the responsibility of the Security Forces to stop all vehicles without a base registration decal. To help you and your guests through the main gate without delay and inconvenience, the following steps should be done in advance of your function:

**Sponsored Events:** For security reasons, special event passes are required. Please request (by letter), base entry for non-base connected personnel for a specific sponsored event. The letter should have a list of attendees, alphabetized by last name. Please include in the letter the time, date, place, approximate number of attendees, and a point of contact (with duty and home phone numbers). The host/sponsor may drop off letters during normal duty hours to the Pass & ID office. A sample letter is also available at this location. Please do not wait until the last minute as Security Forces control entry to the base, not the club.

### **FLAGS**

Use of flags can be accomplished through coordination with the Base Honor Guard. Please make these flag requests immediately to ensure availability.





# **CLUB POLICIES**

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To help provide you a successful event, certain club policies are in place to insure quality, consistent service and exceptional creative cuisine for our members. Please review the information below. Our Catering Manager will be happy to answer your questions about these guidelines. We look forward to serving you!

## **OFF BASE PUBLICITY**

Except for base newspapers, the purchase of commercial advertisements in any civilian media to publicize a private or club sponsored party is not permitted

## **FOOD AND BEVERAGE**

Only food and beverages provided, produced, obtained, or contracted by the Club may be served in the Club facilities. The Club Manager may make an exception when the club does not have the resources or abilities to produce, obtain or contract the requested items. If approved to bring outside items to the club for your event, a fee may be charged. Storage of those items are not authorized. Should you have any other requirements, please ask our staff. Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the club. Exceptions are made when unusual circumstances occur; for example, inclement weather that prevents many guests from attending. Unfortunately, due to uncertain market conditions, food and beverage substitutions may be necessary; the Catering Manager will be in touch with you regarding this type of situation.

## **GUARANTEES**

To ensure the right items and quantities are on hand for your event, please provide your menu selection and estimated number of attendees a minimum of 3 weeks in advance. Three business days (72 hours) before the special function please advise us of the guaranteed number of guests to be served. Once a guarantee is given, any adjustments must be specifically approved by the club manager. This will be based on unusual circumstances or military events. The party sponsor will be responsible for payment for no less than 100% of the final guarantee.

## **PAYMENTS**

Cash, personal check, bank draft, your club card, and any commercial Visa or MasterCard is accepted for party payments. The event balance must be paid no later than 2 business days after the event or the first business day after a weekend event. **If full payment is not received, the club has the right to charge the balance due to the sponsors club account or take whatever steps necessary for payment.**



**Please note Member First Pricing Policy:** All valid Air Force Club Cardholders will receive a dollar (\$) or percentage (%) discount per-member for pro-rata special functions, depending on the type of menu selected. It is the sponsor's responsibility to check all club cards for their function, and provide the club the member's information, and insure the discount is returned directly to the member. Members First discounts cannot be used as a fund raiser or to off-set event costs.

### **MULTIPLE ENTREES**

The Club requires color codes on plated functions where multiple entrees are ordered. This practice expedites service and ensures guests get what they ordered. The use of colored nametags, place cards, or tickets are all examples of color codes which help the servers distinguish what entrée to serve each guest. The responsibility for color-coding each individual place setting rests with the party host. Because of the additional service requirements, a split-menu fee will be charged for events in excess of 50 persons requesting multiple entrees.

### **SERVING TIME**

We pride ourselves in meeting the serving time listed on your contract. For seated functions, the master of ceremony should invite your guests to be seated 5 to 10 minutes prior to the actual serving time. If, for any reason, you need to delay the serving time, please advise the catering staff as soon as possible to help insure quality taste and eye appeal of your meal. The club cannot guarantee meal quality for delays of 15 minutes or longer from contracted serving time. For meal service requests at other than normal operating club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract.

### **MEETINGS AND SEMINARS**

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan and stay within your meeting budget.

### **AUDIO VISUAL GUIDELINES**

For your convenience, microphones, podiums, and limited audiovisual equipment items are available through the catering department to support your function. Identify your needs to the catering department well in advance of the function so we can reserve these items for you. There may be additional costs for these items. For your additional audio visual requirements for your official event, please contact the 35 th Communications Squadron presentations section.





## **ANNOUNCEMENT SIGNS**

On the date of your event, if possible, the name of your function and the room location will be posted in a highly visible area of the club. Should you require additional signs, displays, banners, exhibits and decorations, please ask the catering department for assistance or direction.

## **CANCELLATIONS**

The Misawa Collocated Club cancellation policy states that all special functions of 100 people or greater should be cancelled no later than 2 weeks prior to the function date or a \$250.00 cancellation fee will be charged. Smaller events will be charged the clubs invested cost in the event to date.

## **SERVICE CHARGE**

The total contracted food and beverage costs will include a service charge of 18% for all in-house parties. This charge is proportionately split for service staff gratuities and partially covers linen and supply expenses for your event. Personal events catered by the club to an off-site location will incur an additional 10% service charge. Official events such as change of commands will be charged an additional 7% service charge. There is a 5% surcharge for all take-out orders.

## **TELEPHONE AND FAX NEEDS**

House telephones can dial anywhere on base. If DSN access lines are required, notify the catering manager during the function planning to discuss possible options for service. The business office will accept incoming telephone messages for all event attendees and messages will be placed on a message board. Other than in emergencies, conference and party guests are not paged for telephone calls. Guests should check the message board regularly. The catering department does not have internal resources for high volume duplication services; however, small quantity duplication is available in the business office at minimal charge.

## **DECORATIONS**

All event decorations are the responsibility of the host/sponsor. To preserve the beauty of the club for all members and their guests, we request no nailing, tacking or taping to the walls, ceiling or another part of the club without approval of club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of 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 the fire codes. Please coordinate the time you plan to decorate your tables and area with the Catering Manager to insure there is no conflict with other functions. No glitter, confetti or any other type of residual decorations may be used. A minimum \$200.00 fee will be charged if used.



## **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 host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor.

## **Minimum Food & Beverage Sales**

As a benefit of club membership, club members contracting food and beverages, are not required to pay room use fees or room deposits for their personal or official functions as long as they meet the minimum sales requirement (does not include entertainment fees). The set-up and clean up fees may still apply. *Members can sponsor non-member, unofficial organizations and civilian events, however members discounts do not apply, and room charges are as listed.* Below are the rooms and applicable minimum sales and fees:

<u>Room Name</u>	<u>Room Size</u>	<u>Min Food/Bev</u>	<u>Set-Up/Room Fee</u>	
Enlisted Club Ballroom	76' x 85'	\$ 500.00	\$100.00	\$200.00
Towada Room	76' X 39'	\$ 500.00	\$ 50.00	\$100.00
Misawa Room	38' x 33'	\$ 250.00	\$ 25.00	\$ 25.00
Gray Room	38' x 33'	\$ 250.00	\$ 25.00	\$25.00
Fault Line	32' x 19'	\$ 250.00	\$ 50.00	\$100.00
Officers' Club Ballroom	79' x 51'	\$ 500.00	\$ 50.00	\$200.00
Suzuki Room	41' x 41'	\$ 250.00	\$ 25.00	\$ 50.00

Official personal and organizational events may offset the set-up fees by providing labor assistance. This will be coordinated through the catering office prior to the event.

# BANQUET ROOM SPECIFICATIONS



We have a variety of rooms at the club available for your special event. Our Catering Manager will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart for the recommended capacity allowed in each room.

Room	Seated Meals	Buffet Meals	Reception Only	Classroom/ Meeting	Theater/ Meeting
E-Ballroom	250	180	300	160	350
Towada Room	100	80	100	95	150
Misawa Room	30	25	50	30	50
Gray Room	30	25	50	30	50
Fault Line	N/A	N/A	100	N/A	N/A
O-Ballroom	160	130	250	125	260
Suzuki Room	40	40	60	N/A	50

Please note, we will attempt to accommodate your room selections and set-up requests. The club manager however will have the final approval on all set-ups and room assignments based on facility capabilities and service requirements. In the event a change is necessary, advance notice will be provided as much in advance as possible.

## BEVERAGE SERVICES

### BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a "designated driver" program that provides free coffee, soda, and juice to drivers you designate from your group (based on 1 per 75 persons). The club has the right to refuse bar service to anyone.

### PARTY BARS

There are two types of bars: "pay-as-you-go" and "open bar". There is a \$100 sales guarantee per hour for each bar. The minimum sales guarantee is 2 hours.





If your party does not meet these minimums, the difference between the guarantee and the actual sales will be charged.

**Pay-as-you-go Bar:** The guests order and pay for their drinks. See enclosed menu page on beverage prices. Prices may be adjusted without notice. There is no service charge added to this type of bar service.

**Open Bar:** The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit, both of which would be annotated in the contract. Also limits can be placed on types of beverages available. A register tab will be run until the pre-set limit is reached. **The 18% service charge applies to bar total.**

Although the club will monitor all alcohol sales, the host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

## **HELPFUL PLANNING INFORMATION**

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Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function.

### **EQUIVALENTS**

Bottle of Champagne:	=	8 glasses for toasting
Bottle of Wine (750ml):	=	7 glasses (4 oz per glass)
Gallon Punch:	=	30 servings (4 oz per glass)
Full Barrel of Beer:	=	150-180 glasses (10 oz per glass)

### **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

Enclosed in this menu packet are many types of hors d'oeuvres from which to choose. Your catering department will be happy to recommend items that complement each other for a tasteful event.

## CATERING TO YOUR NEEDS

As a member, you have many options when entertaining your guests. Our enclosed catering menus will provide you with complete creative cuisine served by our quality service staff at the Misawa Collocated Club. You won't have to lift a finger to give your guests an event to remember for years to come.

We also have a nice selection of items that transport well on those occasions when you want to have a hassle-free event at home.

### TAKE-OUT SERVICE

Take-out services are available at the Misawa Collocated Club.

Contact the catering department for ordering assistance and coordinating pickup schedules.

### ENTERTAINING AT HOME

We value you as a member. We know there are times you want to do things at home but you may not have enough of a particular service item, i.e. glassware, china, or flatware to support your small, personal event. We are here for you. Members may (upon availability) borrow (**for their personal use**) small quantities of club daily-use china, glassware, or flatware when these items are not in use in support of club functions. Linens and Chafers are excepted.

Ice, when available in excess of club needs, may also be provided. Members must provide their own containers and transport arrangements. In addition, linen may be borrowed from the club but a cleaning fee does apply. These membership-lending benefits do not apply to organizational or official events.



Any borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Lost or broken items will be replaced at current cost.

Linens: 54" x 54" square tablecloths .....\$5.00 each  
120" x 54" long tablecloths .....\$5.00 each  
18" x 18" napkins..... \$2.00 each

Chafing dish ..... \$10.00 each

Fuel .....\$2.50 each

### **WEDDING INFORMATION**

Wedding receptions are one of the most important events you will ever plan or host. We provide expert advice and attention to detail to assist you in planning your reception at the Misawa Collocated Club.

Enclosed in the menu packet is a Wedding Specialties page to highlight complimentary items for your event. In addition there are several Reception Packages to choose from to make it easy for you to plan this important event.

Each reception package includes:

- A 4-hour event
- Room Setup, including cake and gift tables
- House Linens and Napkins
- Hot and Cold Hors d'oeuvres
- Coffee Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"

### **BIRD SEED/FLOWER PETALS**

The throwing of birdseed or flower petals at wedding receptions is an accepted custom. Throwing of rice is not permitted due to the health hazard it presents to wildlife. The Misawa Collocated Club manager must approve the throwing of any other materials.

A modest cleanup fee will be charged for throwing items inside the club or in the entrance area outside the club.

### **TABLE SKIRTING AND LINENS**

We have table skirts and linens available in several colors for your celebration.

**Thank you for choosing Misawa Collocated Club  
for your catering needs**





# **BREAKFAST**

**(\$1 Members Discount)**

**Basics**

**Minimum of 25 required**

## **The Continental**

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$6.95 per person*

## **The Continental Plus**

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Sliced Seasonal Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$7.95 per person*

## **The Club Continental**

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Sliced Seasonal Fruit  
Bagels with Cream Cheese  
Assorted Hot and Cold Cereals  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$9.95 per person*



# **BREAKFAST**

**(\$1 Members Discount)**

**Plated**

*All Breakfast Entrees are accompanied by the following:*

**Chilled Orange Juice**

**Selection of Danish served with Butter & Preserves**

**Toast or Biscuits**

**Fresh Fruit Garnish**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Tea**

*Choose from the following Breakfast Entrees:*

## **Scrambled Farm Fresh Eggs**

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

*\$8.95 per person*

## **Eggs Benedict**

With Balsamic Grilled Vegetables and Home Fried Potatoes

*\$9.50 per person*

## **Grilled Sirloin Steak**

With Scrambled Eggs and Home Fried Potatoes

*\$9.95 per person*

## **Sliced Seasonal Fruits**

With Yogurt, Honey Drizzle

*\$8.95 per person*



# BREAKFAST

**(\$1 members Discount)**

## **Buffets**

*All Breakfast Buffets to include the following items:*

**Selection of Chilled Juices**

**Assortment of Breakfast Pastries**

**Toast or Biscuits**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Tea**

*In addition to the above items, select one of the following entrees for your Buffet:*

### **American Classic**

Freshly Scrambled Eggs  
Home Fried Potatoes  
Crisp Bacon and Sausages

*\$8.50 per person*

### **American Classic Plus**

French toast with Maple Syrup  
Freshly Scrambled Eggs  
Home Fried Potatoes  
Crisp Bacon and Sausages

*\$8.95 per person*

### **Benedict Breakfast**

Poached Farm Fresh Eggs on English Muffins with Farm fresh Ham and Hollandaise Sauce  
Home Fried Potatoes  
Balsamic Grilled Vegetables

*\$9.95 per person*

### **On the Run**

Fluffy Buttermilk Biscuits split and stuffed with Scrambled Eggs, Grilled Ham, and Cheddar Cheese  
Breakfast Burrito  
French toast Sticks  
Whole Fruits

*\$8.95 per person*





# BRUNCH

**(\$1 Members Discount)**

**Buffet**

**Minimum of 25 required**

Selection of Chilled Juices  
Sliced and Whole Fresh Fruits  
An Assortment of Danishes  
Tossed Greens with Choice of Dressings  
Oriental Chicken Salad with Sesame Ginger Dressing  
Cucumber and Tomato Salad  
Country Style Scrambled Eggs  
Home Fried Potatoes  
French toast with Warm Syrup  
Crisp Bacon and Sausage Links or Patties  
Grilled Chicken Breast with Mushroom Gravy  
A Selection of Desserts to include:  
Cheesecake  
Bread Pudding  
Fruit Cobbler  
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea  
*\$17.95 per person*

*With the Addition of:*

**Mimosas**

*\$3.50 per person*

**House Champagne**

*\$3.00 per person*



# BRUNCH

**(\$1 Members Discount)**

## **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

*\$2.95 per person*

### **Pasta Station:**

Fettuccini, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces

*\$2.95 per person*

### **Carving Stations: Prime Rib Au Jus**

*Add 3.50 per person*

### **Steamship or Top Round of Beef**

*Add \$3.00 per person*

### **Roasted Turkey**

*Add \$3.00 per person*

### **Honey Glazed Pit Ham**

*Add \$3.00 per person*

# BREAKS

## Additions and Enhancements



Chilled Orange, Apple, Tomato, or Grapefruit Juice	\$19.95 per gallon
Bottled Water	\$ 1.25 each
Assorted Canned Soft Drinks including Diet	\$ 1.25 each
Chilled Milk	\$ 5.95 per carafe
Fruit Punch	\$13.95 per gallon
Iced Tea, Water, Coffee set	\$25.00 per set
***serves 40-50 guests	
Sweet Tea	\$ 7.95 per gallon
	\$ 3.95 per carafe
Iced Tea	\$ 7.50 per gallon
	\$ 3.50 per carafe
Freshly Brewed Coffee or Decaffeinated Coffee	\$9.95 per gallon
	\$ 3.95 per carafe
Muffin	\$1.50 each
Danish	\$1.50 each
Bagels & Cream Cheese	\$24.00 per dozen
Assorted Cookies	\$8.95 per dozen
Assorted Whole Seasonal Fruit	\$1.50 each
Sliced Fresh Fruit	\$3.95 per person
Granola Bars	\$1.25 each
Assorted Dips and Chips	\$2.95 per person
Mixed Nuts	\$9.95 per pound
Snack Pretzels	\$20.00 per tray





# BREAKS

**(\$1 Members Discount)**

## **Specialties**

### **Good Morning!**

An Assortment of Bakery Fresh Danish  
Sliced Melon and Orange Wedges  
Chilled Juices  
Coffee & tea service  
*\$7.95 per person*

### **Good Afternoon!**

An Assortment of Cookies  
Individual Bags of Potato Chips, Pretzels, and Tortilla Chips  
Fresh Whole Fruits  
Chilled Soft Drinks and Bottled Waters  
Coffee & tea service  
*\$7.95 per person*

# LUNCH

**(\$1 Members Discount)**

**Build Your Own Plate**

**Minimum of 25 required**



## **All Lunches include:**

Rolls, Butter & Coffee and Tea Service

\$14.95 per person

\$2 additional per plate when split menu

## **Main Course**

Baked White Fish  
Sliced Roasted Turkey  
Vegetable Lasagna  
Sliced Roasted Pork Loin  
Baked or Fried Chicken  
Chicken Teriyaki

## **Starches**

Rustic Mashed Potatoes  
Garlic Mashed Potatoes  
Steamed Rice  
Rosemary Herb Potatoes  
French Fries  
Rice Pilaf

## **Vegetables**

Vegetable Medley  
Green Beans with Almonds  
Buttered Carrots  
Corn on the Cob  
Mexican Corn  
Balsamic Grilled Vegetables

## **Desserts**

Carrot Cake  
Apple Pie  
Vanilla Ice Cream  
Bourbon Street Pecan Pie  
New York Cheesecake (+\$1 ea)  
Apple/Peach Cobbler

## **Optional Salads**

Classic Potato Salad  
Macaroni Salad  
Marinated Cucumber & Tomato Salad  
Fruit Salad  
Tossed Green Salad w/ House Dressing  
Cole Slaw

# LUNCH

**(\$1 Members Discount)**

**Plated**

**Minimum of 25 required**



## **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

*\$11.95 per person*

## **The New Englander**

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing

Baked Atlantic Whitefish with Herbed Bread Crumbs

Roasted Herb Potatoes and Green Beans with Toasted Almonds

Freshly Baked Rolls with Butter

Coffee & tea service

*\$13.95 per person*

## **Additions:**

Warm Fruit Cobbler

*\$1.95 per person*



# LUNCH

**(\$1 Members Discount)**

**Plated**

**Minimum of 25 required**



## **Hearty Appetite**

Lightly Tossed Caesar Salad  
Sliced Roasted Strip Loin of Beef  
Or Marinated Chicken Breast  
With Garlic Mashed Potatoes and Balsamic Grilled Vegetables  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$14.95 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  
*\$11.95 per person*

## **Pasta Lover's Treat**

Tossed Greens with Tomatoes, Carrots, and Sprouts with House Dressing  
Pasta tossed with Seasonal Vegetables and Scampi Butter  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$9.95 per person*  
Sliced Grilled Chicken Breast additional *\$2.95 per person*

# LUNCH BUFFETS

**(\$1 Members Discount)**

**Minimum of 40 required**



## Deli Buffet

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

*\$13.95 per person*

## Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings  
Potato Salad  
Pasta Salad with Roasted Vegetables  
Sliced Deli Meats including:  
Roast Beef, Roast Turkey, Honey Glazed Ham, and Cotta Salami  
Sliced Cheeses (choose three):  
Cheddar, Swiss, Provolone, American  
Lettuce Leaves, Sliced Tomatoes, and Onions  
Assorted Bakery Fresh Breads and Rolls  
Mayonnaise, Butter, and Honey Mustard  
Cookies  
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, Sprouts, and Choice of Dressings  
Potato Salad  
Cole Slaw  
Southern Fried Chicken  
Charbroiled Hamburger with all the Fixin's  
French Fries  
Cookies  
Sliced Seasonal Fruit  
Coffee & tea service

*\$16.95 per person*



# LUNCH

**(\$1 Members Discount)**

## **Buffets**

**Minimum of 40 required**

### **Mediterranean Lunch Buffet**

Classic Caesar Salad with Herbed Croutons  
Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette  
Grilled Italian Sausages with Peppers and Onions  
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil  
Penne Pasta with Pomodoro Diablo Sauce  
Cheesecake Assortment  
Coffee & tea service

*\$14.95 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

*\$15.95 per person*

## **Box Lunches**

### **The Classic**

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese  
Potato Chips  
Whole Seasonal Fruit  
Two Cookies  
A Selection of Soft Drink or Bottled Water

*\$9.25 per person*

### **The Club Special**

Submarine Sandwich with Turkey, Ham, and Salami with Provolone Cheese,  
Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette  
Pasta Salad  
Whole Seasonal Fruit  
Two Cookies  
A Selection of Soft Drink or Bottled Water

*\$9.95 per person*



# RECEPTION

## Hors D'Oeuvres

All items are in batches of 50 pieces or will feed up to 50 people.

### HOT

Savory meatballs in your choice of sauce; Marinara, Sweet & Sour, BBQ, Swedish \$30

Savory Shrimp w/ Bacon \$ 125

Beef Taquitos or Burritos w/ salsa \$55

Mini Wellingtons topped in Demi-Glace \$80

Crispy Wings w/ Buffalo and BBQ sauces \$63

Little Smokies in Honey BBQ sauce \$28

Chicken & Cheese Quesadilla Cups \$73

Chicken tenders w/ Ranch & Honey mustard sauces \$65

Eggrolls or Spring Rolls w/ Sweet & Sour sauce \$42

Gyoza \$27

Crab Cakes w/ fresh tartar sauce \$59

Butterfly Fried Shrimp w/ cocktail sauce \$57

Cream Cheese or Cheddar cheese stuffed Poppers w/ Ranch \$38

Pig in a Blanket \$32

Spanikopita \$30

Cheese Stuffed Mushrooms \$63

Cordon Bleu Bites drizzled with Hollandaise \$52

Mini Corn dogs w/ spicy mustard \$26

Spinach Artichoke Dip w/ Bagel Chips for 50 \$32

Chicken Yakitori, Chicken Breasts in Yakitori sauce on skewer \$42.50

Yakisoba Japanese Noodles fried with fresh vegetables and Yakisoba sauce \$32.00

Oriental Fried Rice a mixture of eggs, rice, onions, green peppers, carrots and beef \$27.00



## COLD

Assorted Finger Sandwiches—ham, curry chicken, cheese & pimento, tuna salad on white & wheat \$48

Tomato Basil Bruschetta \$39

Assorted Cold Canapes \$140

Assorted Sushi Rolls \$48

Deviled Eggs \$22

Chicken Salad Croissant sandwiches \$75

Italian Mille Flores \$44

Mexican Taco Cups \$52

Turkey & Ham Pinwheels \$38

Acapulco Delight Roll-ups \$24

Peel & Eat Shrimp Cocktail \$18/lb

Oysters on the Half Shell \$105

Cubed Cheese Platter w/ assorted crackers \$52

Assorted chips & dips



## SWEET ADDITIONS

Assorted Cake Balls: (limited supplies) Birthday cake, Red Velvet, Chocolate \$42

Assorted Petit Fours \$48

Apple Crispitos \$24

Small Affair Chocolate Fountain (up to 50) \$135

Elegant Affair Chocolate Fountain (up to 300) \$275

-Both served with Marshmallow treats, Pretzel sticks, Nilla wafers, pound cake squares, and seasonal fruit



Night Out Nacho Fountain (up to 50) \$180

-Using our small fountain this is filled with nacho cheese sauce and served with tortilla chips, taco beef and chicken, shredded lettuce, diced tomatoes, onions and jalapeno slices, salsa, and sour cream

Custom Sheet Cakes:

Vanilla, Chocolate or Marble

Full: \$65

Half: \$30

Cake table set-up: \$25

Includes, linens, plates, forks and cake knife for serving







# RECEPTION

## Enhancements

### **Fancy Imported and Domestic Cheese Display with Sliced Baguettes**

*Small \$52.00 Large \$79.00*

### **Fresh Vegetable Crudités with Assorted Dips**

*Small \$44.00 Large \$73.00*

### **Sliced Meat Platter with Turkey, Ham, and Roast Beef served with French bread and Condiments**

*Small \$ 80.00 Large \$110.00*

### **Sliced Fresh Fruit Display**

*Small \$68.00 Large \$83.00*

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

*Small \$95.00 Large \$ 125.00*

## **Carvings**

**Includes 1 hour of carving service, rolls, associated condiments and sauces**

### **Whole Boneless Turkey Breast**

*\$120*

### **Prime Rib Au Jus**

*\$180*

### **Top Round of Beef**

*\$150*

### **Boneless Honey Glazed Pit Ham**

*\$140*

# BEVERAGES

## Bar Services



Premium Brand Cocktails (per drink) .....	\$3.50
Call Brand Cocktails (per drink) .....	\$3.00
House Brand Cocktails (per drink) .....	\$2.75
Domestic Beers (per bottle) .....	\$2.50
Imported Beers (per bottle) .....	\$3.00
Non-Alcoholic Beers (per bottle) .....	\$2.50
Premium Wine to include Chardonnay, Cabernet Sauvignon, and Merlot (per glass) .....	\$5.00
House Wine, to include Chardonnay, Cabernet Sauvignon, and White Zinfandel (per glass) .....	\$3.00
Bottled Water (ea) .....	\$1.25
Soft Drinks (per glass) .....	\$1.00
Keg Beer (Domestic-Miller).....	\$150.00
Keg Beer (Import).....	will be priced upon availability

## Wine List

**We offer a variety of Wines and Champagnes please ask your Catering Representative for a current stock and price list.**

# DINNER

**Build Your Own Plate**

**\$2.00 Members Discount**

**All Dinners include:**

*Rolls and Butter & Coffee and Tea Service*

*\$18.95 per person*

*\$2 additional per plate for split menus*

*Special request options available for those with dietary restrictions*



## Meats / Main Course

New York Strip Steak  
Chicken Au Pouve  
Grilled Rosemary Chicken  
Chicken Cordon Bleu  
Sliced Roasted Pork Loin  
Sliced Strip Loin  
Chicken Teriyaki  
Baked Atlantic White Fish  
Encrusted Beef Tenderloin (+\$2)  
Egg Plant Parmesan

## Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Roasted Herb Potatoes  
White and Wild Rice  
Corn Bread Stuffing  
Baked Potato  
Au gratin Potatoes  
Pasta w/Mushrooms

## Vegetables

Green Beans with Almonds  
Buttered Carrots  
Mexican Corn  
Vegetable Medley  
Asian Stir Fry  
Balsamic Grilled Vegetables

## Desserts

Carrot Cake  
Apple Pie  
Berry Sauce with Ice Cream  
Bourbon Street Pecan Pie  
New York Cheesecake +\$2  
Apple/Peach Cobbler  
Assorted Cheesecake +\$3

## Salads

Classic Potato Salad  
Marinated Cucumber & Tomato Salad  
Dinner Salad w/ Creamy House Dressing

Macaroni Salad  
Fruit Salad  
Cole Slaw



# DINNER

**Plated**

**\$2.00 Members Discount**



## Southern Hospitality

Tossed Greens with Cucumbers, Carrots, Sprouts, and House Dressing  
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with Garlic Mashed Potatoes and Chef's Vegetables  
Peach and Apple Cobbler  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$18.95 per person*

## Sumptuous Feast

Tossed Greens, Cucumbers with Ranch Dressing  
Sliced London Broil Au Jus with Roasted Herb Potatoes, and Chef's Vegetables or Roasted Stuffed Chicken Breast with Chardonnay Sauce, Rice Pilaf, and Chef's Vegetables  
Bourbon Street Pecan Pie  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$19.50 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  
*\$19.95 per person*

## Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette  
Baked Atlantic White Fish with Herbed Bread Crumbs and Béarnaise, served with Wild Rice Pilaf and Chef's Vegetables  
Apple Pie with Ice Cream  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$18.50 per person*

# DINNER

**Plated**

**\$2.00 Members Discount**



## Awards Night

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese  
Sliced Filet Mignon with Béarnaise Sauce, Roasted Herb Potatoes, and Chef's Vegetables  
Freshly Baked Rolls with Butter  
Strawberry Labomba  
Coffee & tea service  
*\$25.95 per person*

## Club Classic

Spinach Salad with Thin Red Onions, and Sweet Catalina Dressing  
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's Vegetables  
Freshly Baked Rolls with Butter  
New York Cheesecake  
Coffee & tea service  
*\$22.95 per person*

## Additions:

Shrimp Cocktail with Bibb lettuce Salad, Spicy Red Sauce, and Lemons  
*\$3.95 per person*  
New England Style Clam Chowder  
*\$2.25 per person*



# DINNER

## Build Your Own Buffets

**Minimum of 50 required**

**\$2.00 Members Discount**

### All Buffets include:

*Rolls and Butter & Coffee and Tea Service*

Light Dinner: Choose (1) Meat, (2) Starches, (2) Vegetables (2) Salads,

*\$20.95 per person*

Classic Dinner: Choose (2) Meats, (2) Starches, (2) Vegetables, (2) Salads, (1) Dessert

*\$24.95 per person*

Sumptuous Dinner: Choose (3) Meats, (2) Starches, (2) Vegetables, (2) Salads, (1) Dessert

*\$27.95 per person*

### Meats / Main Course

Sliced London Broil  
BBQ Chicken  
Vegetable Lasagna  
Chicken Cordon Bleu  
Sliced Roasted Pork Loin  
Roast Turkey  
Chicken Teriyaki  
Baked Atlantic White Fish  
Baked Ham  
Roast Beef Au Jus  
Teriyaki Steak  
Grilled Rosemary Chicken

### Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Roasted Herb Potatoes  
White and Wild Rice  
Rosemary Herb Potatoes  
Baked Potato  
Baked Beans  
Corn Bread Stuffing  
Au gratin Potatoes

### Vegetables

Green Beans with Almonds  
Buttered Carrots  
Mexican Corn  
Vegetable Medley  
Asian Stir Fry  
Balsamic Grilled Vegetables

### Desserts

Carrot Cake  
Apple Pie  
Ice Cream  
Bourbon Street Pecan Pie  
New York Cheesecake +\$2  
Apple/Peach Cobbler

### Optional Salads

Fresh Green Salad & Dressings  
Marinated Cucumber & Tomato Salad  
Cole Slaw

Classic Potato Salad  
Fruit Salad  
Pasta Salad



# DINNER

## Buffets

**Minimum of 50 required**

**\$2.00 Members Discount**



### **Classic Club Buffet**

Carved Steamship or Top Round of Beef with Horseradish Cream  
Sliced Smoked Ham with Rum Raisin Sauce  
Sliced Roast Turkey with Pan Gravy and Stuffing  
Oven Roasted Herb Potatoes  
Buttered Peas and Carrots  
Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings  
Macaroni Salad  
Classic Crispy Cole Slaw  
Freshly Baked Rolls with Butter  
Warm Fruit Cobbler  
Coffee & tea service  
*\$25.95 per person*

### **Pacific Regional Buffet**

Spring Rolls  
Hawaiian-Style Huli Huli Chicken  
Chicken Yakitori  
Hunan Beef with Broccoli  
Stir Fried Asian Vegetables  
Shrimp Fried Rice  
Oriental Chicken Salad with Sesame Ginger Dressing  
Sliced Fresh Seasonal Fruits  
Freshly Baked Rolls with Butter  
Coffee & tea service  
*\$17.95 per person*

# DINNER

## Theme Buffets

**Minimum of 50 required**

**\$2.00 Members Discount**



### South of the Border

Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Beef and Bean Burrito  
Greens with Tomatoes and Onions Tossed with House Dressing  
Refried Beans  
Mexican Rice  
Traditional Flan  
Sliced Fruits  
Coffee & tea service  
Tortilla Chips & Salsa on the Tables

*\$16.95 per person*

### The Cowboy Western

Charbroiled Top Sirloin  
Barbecued Chicken  
Baked Beans  
Buttered Corn on the Cob  
Green Salad with Ranch Dressing  
Crisp Cole Slaw  
Dinner Rolls  
Fruit Cobbler  
Coffee & tea service

*\$18.95 per person*

### Summer Beach Party

Grilled Burgers and Hot Dogs with all the Trimmings  
Classic Potato Salad  
Steamed Corn on the Cob  
Tossed Greens with Veggies and House Dressing  
Sliced Seasonal Fruit  
Iced Tea and Coffee Service

*\$14.95 per person*

# DINNER

## Theme Buffets

**Minimum of 50 required**

**\$2.00 Members Discount**



### The Wacky Tourist Luau

Hawaiian-Style Huli Huli Chicken

Kalua Pork with Cabbage

Stir Fry Vegetable Blend

Steamed White Rice

Oriental Salad

Cucumber Kim Chee

Pineapple Upside-Down Cake

Coffee & tea service

*\$15.95 per person*

### Jazz Club Dinner Buffet

Chilled Shrimp on Ice with Cocktail Sauce and Lemons

Carved Prime Rib of Beef

Cheese Tortellini with Creamy Alfredo Sauce

Roasted Herb Potatoes

Chef's Vegetables

Fancy Greens with Toasted Walnuts, Bleu Cheese, and Raspberry Vinaigrette

Imported and Domestic Cheese with Fruit and Sliced Baguettes

Assorted Cheesecakes

Coffee & tea service

*\$22.95 per person*



# WEDDINGS

## Reception Packages

Min 50 Guests

Each Package includes 4 hours room use plus the following items and services. Package food and beverage quantities are based on specific numbers contracted and should provide 1 to 2 hours of enjoyment.

- Room Setup includes tables, chairs, and display area needed for this reception
- Normal House Linens and Napkins
- Hors d'oeuvres
- Silver Coffee Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"
- Travel Basket with food and champagne for the Bride and Groom
- Designated Picture Areas

	<u>Club Classic</u>	<u>Gala Affair</u>	<u>A Touch of Class</u>
Prices per person:	\$22.95	\$25.95	\$30.95

### A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon  
Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls  
Assorted Finger Sandwiches  
Vegetable Crudités with Ranch Dressing  
Fruit Platter  
Fancy Cheese Display  
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)  
Fruit Punch  
Coffee Service

### Gala Affair

Tomato Basil Crostini (2 pcs. per person)  
Beef Taquitos (3 pcs. per person)  
Assorted Finger Sandwiches (2 pcs. Per person)  
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





### 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 Cruudités with Ranch Dressing  
Assorted Dips and Chips  
Fruit Punch  
Coffee Service

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### **Reception Enhancements**

#### Sliced Meats and Cheese

With Marinated Vegetables and Bread Sticks  
*\$129.95 per 10lbs*

#### Chilled Jumbo Shrimp

With Tangy Cocktail Sauce and Lemon  
*\$175.00 or market price- per 10lbs*

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## **OFF-SITE CATERING**

### **Services**

All on premise catering menus are available for off-site

## **OFF-SITE CATERING**

**For Official Functions, the Service Charge for Off-Premise catering will be 25%.**

**For Personal or Organizational Events, the Service Charge for Off-Premise catering will be 28%.**

*To complete your event off-property, the following items may be available to members for their small personal events on a space available basis, cleaning fees will apply: Club Linens, China, Glassware, Punch Bowl, Tables, and Chairs.*

*If items are returned damaged or broken the following fees apply:*

Club Linens .....	\$5.00 per cloth
Specialty Linens .....	\$8.00 per cloth
Club Napkins .....	\$1.75 per napkin
Specialty Napkins .....	\$2.50 per napkin
Club China .....	\$5.00 per set
Specialty China .....	\$15.00 per setting
Glassware .....	\$2.50 per glass
Champagne Glasses.....	\$3.50 per glass
Silverware .....	\$1.00 per set
Silver Punch Bowl.....	\$75.00 per bowl
72" Banquet Tables (seats 8).....	\$150.00 per table
Chairs.....	\$75.00 each



## CATERING NOTES

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