

M

*Modern*

*Professional*

# CATERING

*Elegant*

*Gourmet*

W



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**Appointment hours: Mon - Sat; 10 AM to 12 PM**

**Walk-in : Mon – Sat; 1:30 PM to 4 PM**

**Contact Number: 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*

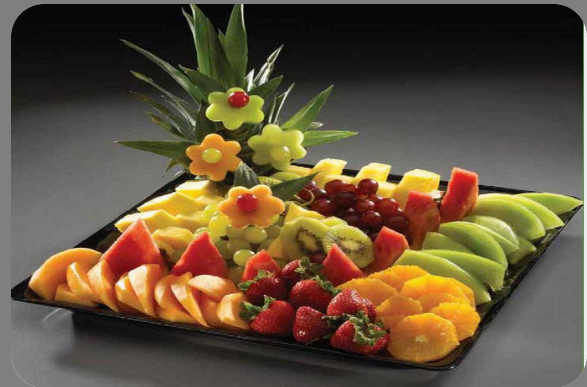
*Served with Spinach Dip and Peppercorn Ranch*

**\$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 hours: Mon - Sat; 10 AM to 12 PM***

***Walk-in : Mon – Sat; 1:30 PM to 4 PM***

***Contact Number: 2059***