



# RAMSTEIN CLUB

## CATERING & EVENT GUIDE



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# WELCOME

We are honored you have considered the Ramstein Club for your event. Our experienced staff is ready and willing to make your experience as pleasurable as you expect! We stand by our products and service, and promise to bring you the best quality food, beverage, and entertainment experience at the best possible price!

Our menu prices include:

- Complete menu assistance from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair set-ups to include labor\*\*
- China, glass, silverware and appropriate chafers, and trays for selected menus
- House linens to compliment your Event \*\*
- Basic Audio Equipment with podium(s) suggest experienced operator
- Registration, display, proffer and cake table (upon request)
- Table numbers (upon request)
- Projector screen and table (upon request)\*

\* Standard gratuity and service charges

\* Projector, laptop and cables are not included

\*\* Minimum purchases or fees may apply

\*\*\* Additional fees may be incurred depending on specific requests

# General Information

The club has various rooms of size, configuration and available services. We will certainly try to accommodate your specific requests, but occasionally, changes may be necessary, to accommodate the number of events we do or mission/protocol requirements. The club manager has the final decision on room assignments and available services.

There are room and setup fees established for each activity room, dependent on available services and size. Club Members are not charged room fees for **personal** events, however setup fees still apply. These fees may be offset or waived based on minimum purchase requirements or detailed room setup assistance.

**Absolutely no glitter or confetti** may be used in decorations, or a minimum \$250 fee will be charged. Other items causing additional cleanup will be charged accordingly. Please check with catering if you have any decorating questions. Payment for any damages will be the responsibility of the sponsor.

The quoted cost of your event includes your room setup, within the scope of your food and/or beverage services. If any changes require the room to be reset, additional fees may be charged. Tables of 10 are the standard. We will set to a full table closest to your guarantee. If additional tables or place settings are requested, \$25 for each table or \$2.50 for each place setting will be charged. No food or beverage may be brought into the facility without the specific approval of club management. Ceremonial cakes and specialty desserts may be authorized. A cake table fee of \$50 will be charged for each table requested, and a minimum fee of \$25 (or \$ .25 per person) will be charged for cake cutting or plating services. If the dessert is to be preset, \$0.50 per person will be charged.

Requested bar service requires minimum sale of \$100.00 per hour for a minimum two hours for each bar server. The sponsor is responsible for payment of any difference. For bar services requested outside the club, a \$100 setup fee is charged, and minimum sales are \$100 per bartender, per hour, minimum two hours. Minimum sales requirement may be adjusted or waived if in the best interest of the club.

All food and beverage services incur an 18% service charge. Prices listed include the 18% unless otherwise stated. Services outside the club incur an additional 20% charge or a minimum \$50 - whichever is greater.

Club Member discounts must be returned to the individual member and not used to offset party expenses or as a fundraiser. Pro-rata sheets must reflect the two selling prices for the event. If a sponsor requests a non pro-rata event, only one ticket price is required, and all forms of payment are still acceptable. No member discounts apply.

The sponsor is responsible for all event payments, including any credit card or checks used for payment. If returned, the sponsor is responsible for collecting those payments. Events must be paid no later than the next business day, unless other arrangements are made.

# Policies and Procedures

- A Contract & “Rules & Policies Agreement” will be prepared and signed by the responsible host, a minimum of 14 days prior to your event. The event is not considered definite until this is signed.
- Final menu choices and estimated number of attendees must be given to the catering office 3 weeks (21 days) in advance. A room layout will be done at that time. No outside Food or Beverage may be brought into the club unless specifically approved by the Club Manager.
- Photographers must be arranged in advance and room or space fees may apply. Outside entertainment must be approved by the club in advance.
- The event/club is contracted for a specific period of time, normally 4 hours. Delays or extended hours may incur additional charges.
- All decorations must be approved by the club in advance. Any damage caused by the decorations are the responsibility of the host. Absolutely no glitter or any type of confetti may be used or a minimum \$250.00 fee will be charged. Candles must be fully contained and approved in advance. All decorations must be removed from the club at the conclusion of the event, and the club is not responsible for any lost or damaged items. If the club must remove your decorations, additional charges may be incurred.
- Meals: Final meal selections must be given to the club 21 days prior to the event, with an estimated number of guests. If multiple entrees are selected, an estimated number of each is required. It is the host’s responsibility to identify the entrée selected for each guest when there is more than one. A place card or ticket will be used, and coordinated with the Caterer prior to the event. A final guaranteed number of meals will be provided to the Caterer no more than 7 days prior to the event. If no final number is provided, the planned number will be the guarantee. Any changes must be in writing.
- Changes and Cancellations: The club will work with you on any last minute changes as much as possible. Communication is the key. If a cancellation is received less than 14 days from the event date, the room fee for the reserved rooms will be charged. Cancellations received 3 days or less from the event will be charged 75% of the total event charges, per the contract. Cancellations and changes to the contract MUST BE in writing and acknowledged by the Caterer.
- The Contracted Host is responsible for the actions of the guests and for any damages incurred during the event. Any damages to the club and/or property will be charged to your account based on replacement/ repair cost.
- Payment: Payment must be made the following business day from the event. Advance payments may be made and will be applied to any outstanding balance. The Host is responsible for full payment. Visa, Master Card, and American Express are accepted. Pro Rata Forms may be used, but must be provided to the Caterer 3 business days prior to the event. Cash and Checks are accepted as well. Payment for official military events will be handled IAW pertinent regulations.
- Personal/Private Organization Events: The club may not be used for any type of Fund Raising Event unless specifically approved by the Club Manager. Ticket prices may only be increased minimally to cover incidental expenses such as decorations, entertainment, and speaker meals. Payment in full is due the first business working day after the event. Incidentals, i.e., hosted bars, extended hours, meal count or menu adjustments, or cleaning fees, will be added the next business day.
- I understand and agree to these policies, procedures, and the contents of Ramstein Club Catering Guide.



## ***Other possible charges***

- Mirror tiles for a \$1.00 per rental fee
- Tea light wine glass candle holders for a \$1.00 per rental fee
- Cake plating fee - \$0.25 per person (minimum \$25) attending the function
- Corking Fee - \$10.00 per bottle – no other drinks are authorized to be brought into the facility
- Dance Floor rental - \$75.00 half a dance floor / \$150.00 a whole \*Must be requested in advance
- The POC is responsible for removing all trash (paper, boxes, etc.) brought in by the clients, there will be a charge of \$10.00 per bag of trash thrown away by the club's staff

## ***Multiple Entrees***

We understand the Entrée selection process can be somewhat difficult when planning an event for a group of people. To help, we allow the choice of 2 Entrees at no extra charge for your event. Additional Entrees may be offered at \$1 per person extra each. The use of color place cards or ticket are required when there are multiple entrees. This will expedite service and ensure each guest receives what they have ordered. We will work with you by providing suggestions on the number of entrée offerings and a color code for each entrée.

We pride ourselves in meeting the serving time listed on your contract. For seated functions, we request your guests to be seated 5-10 minutes prior to the actual serving time. If for any reason, you need to delay the serving time, please ensure the caterer is informed as soon as possible to help ensure your meal is maintained as best possible. For events occurring other than normal operating 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. The Ramstein Officers' Club has a service charge of 18% which is INCLUDED in the prices in the catering menu, but will be identified on your contract as a separate line item.

## ***Payments***

Cash, personal check, American Express, VISA and MasterCard are accepted for party payments.

## ***Pro Rata Forms***

We have prorata forms for your convenience. You may use these to prorate and charge individual credit cards. Club members may receive their discount (if applicable) by providing their verified membership number. The POC is responsible for completed pro rata sheets with card numbers, signature and payment. All pro rata sheets are due to Catering no later than 3 business days prior to the event. We have pro-rata forms you may use to prorate and charge individual credit card accounts, members providing their verified membership number will receive a club member's discount. Please have all guests sign next to their club card number for all charges. The POC is responsible for all declined or rebutted charges. If the POC decides to make his/her own pro-rata form, please ensure the Privacy Act Statement, POC signature block and a club POC signature block are included on the forms. 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 cost above that amount required to cover non-club services. Credit card overpayments will be refunded to the POC, however, a 2% credit card service fee will be charged.

# Rental Items & Fees

The Club has various items for Rent. Items and quantities based on availability. Rentals fees are based on a 72 hour period from pickup, and lost or broken items will be charged at replacement cost.

Tablecloths		\$5.00 ea
Club Napkins		\$0.75 ea
Table-skirts w/clips		\$15.00 ea
Club China (Plate, Bowl, Cup & Saucer)		\$1.00 ea
Glassware		\$1.00 ea
Silverware		\$0.50 ea
Banquet Tables (round-seats 10)		\$10.00 ea
Conference Tables (8')		\$7.50 ea
Chairs		\$2.00 ea
Armed Chair		\$5.00 ea
Chafer (includes Water and 2" pan, Cover, 2 sterno)		\$25.00 ea
Coffee Urn		\$5.00 ea
Sterno		\$5.00 ea
Plastic Pitcher		\$1.50 ea
Coffee Carafes		\$2.00 ea
Mirror Tiles, Tea Candle Holders		\$1.00 ea
Dance Floor (inc in-house setup)	-1/2	\$75.00
	-whole	\$150.00
Added Event Seats or Place Settings		\$2.50 ea
Added Event Tables		\$25.00 ea

As a club member, certain items may be borrowed on an available basis. Examples are glassware, plates, and silverware. They may not be used for organizational or official events, fund raising, to support APF programs, or borrowed on behalf of non-members. The intent is for small, personal gatherings. A cleaning fee equal to 25% of the rental fee is charged for each item. Lost or broken items will be charged at replacement cost. Loaner items are limited to support a maximum of 8 individual place-settings. Additional items are at normal rental charges. Tablecloths, sterno, and non-personal items may not be loaned.

# Banquet Room Specifications

## *Capacity and Room Fees*

Room use fees will apply to all functions except a member's personal function.\* The room use fee covers the Officers' Club holding the room for your function for that date and time, setup/cleanup, room maintenance and general overhead expenses. Room use fees are waived if food and beverage dollars exceed the room use fee price x3 excluding the service charge. Listed below are the available meeting spaces and the associated room/ set up fees. Room set up fees are based on a 4 hour period

ROOM	PLATE/ BUFFET	RECEPTION	CLASSROOM/ MTG	THEATER	ROOM SET UP FEE		LABOR***
					OFFICIAL**	UNOFFICIAL	
SUITE 1	180/150	300	120	300	\$125.00	\$300	\$100
SUITE 2	180/150	300	120	300	\$125.00	\$300	\$100
SUITE 3	210/180	350	120	350	\$125.00	\$300	\$100
SUITE 4	120/100	200	70	150	\$125.00	\$300	\$100
DAEDALIAN	50/40	75	40	60	\$75.00	\$150	\$50

The Ramstein Officers' Club is normally closed on Saturdays. If you would like to book a function on that day there is a \$1000.00 minimum in sales required.

\* As a benefit of club membership, club members may be entitled to the room fee being waived. Please ask for details. Certain labor and set up fees may apply. except when the club is closed.

\*\* Official functions are events paid by GPC, Government Purchase Order, or other authorized APF or NAF process.

\*\*\* Applies to personal members events where room fees are waived. May be offset by self set up/teardown.



# Conferences

Our conference options are many. We can host a small informal get-together, to large, multi-purpose gathering. All our packages include the following:

- Club and room access: 0700-1700 hours Monday - Friday. (Outside or extra hours available - fees apply).
- Room set-up and teardown.
- Limited audio-visual support.
- Registration and display tables (Linen fees apply).
- Water station(s).

We have various options for your brakes, snacks, or meals. Ask about our special pricing for an opening Ice-Breaker!

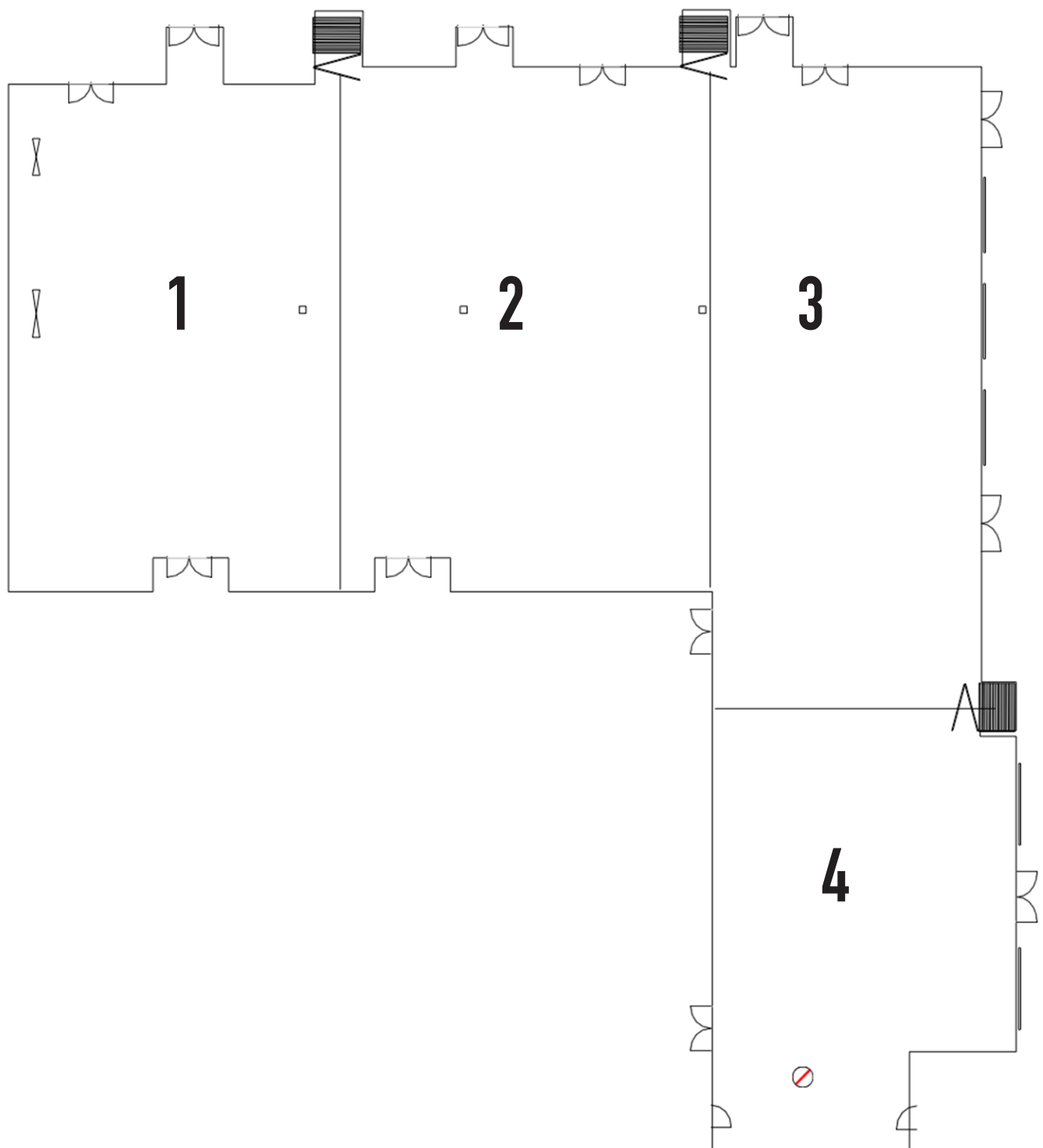
#1: Suites 1,2,3,4 & Daedalian room - \$ 2500/ Day (Add Wings Lounge - \$100)

#2: Per Suite - \$ 650/ Day (Add Wing's Lounge \$100)

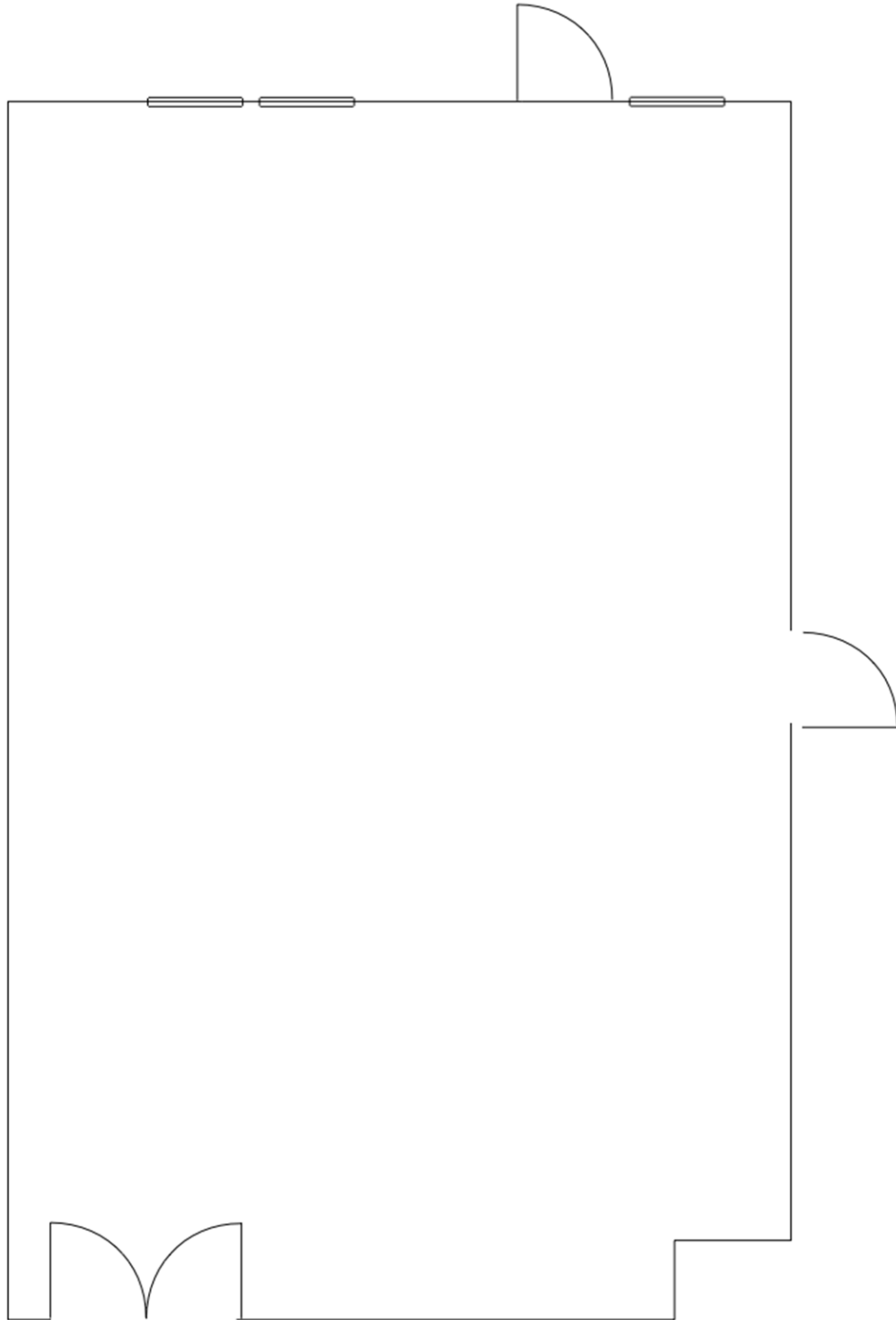
# Daedalian Room - \$200/Day



# Suites 1,2,3,4



# Daedalian



# Conference Snacks

## Basic Coffee Break

Includes Coffee, Hot Tea, Hot Chocolate and Water

\$3.95 per person

(Per four hour period of time)

## Good Morning

An assortment of Fresh Baked Pastries and Muffins, Yogurt, Seasonal Fruit  
Chilled Juice, Coffee

\$10.95 per person

## Good Afternoon

An assortment of Cookies, Individual Chips, Seasonal Fruit  
Soft Drinks, Coffee, & Iced Tea

\$10.95 per person

## Good Day

The Good Morning & Good Afternoon for one price!

\$19.95 per person

# Make your day!

You may design your own package from the following:

Juice: Orange, Apple, Tomato, Cranberry or Grapefruit Juice	\$7.00 per carafe, \$12 pitcher, \$19.95 gal
Bottled Water (sparkling or natural)	\$1.50 ea
Assorted Canned Soft Drinks	\$1.50 ea
Cartons of Chilled Milk	\$1.50 ea
Fruit Punch (per gal)	\$15.95
Iced Tea (per gal)	\$12.95
Regular and Decaffeinated Coffee (per gal)	\$19.95

## *Something Simple*

Assorted Mini Danishes (per doz)	\$15.95
Assorted Mini Muffins (per doz)	\$14.95
Bagels & Cream Cheese (per doz)	\$24.50
Cookies (per doz)	\$10.95
Chewy Chocolate Brownies (per doz)	\$16.95
Assorted Whole Seasonal Fruits (each)	\$1.00 (apples, bananas, oranges, clementine)
Assorted Yogurt Cups (ea)	\$1.95
Snack Pretzels (per lb.)	\$5.25
Breakfast Burrito (ea)	\$3.50

(Choice of potato & egg, bacon & egg, or sausage & egg)

\*\* Want Something Special? Just ask and we'll be glad to price for you.\*\*



# Breakfast Menus

Begin with our Basic Breakfast Items below and build your own buffet or **have it served for only \$2 more**. All breakfasts include an Orange Juice, Freshly Brewed Coffee and Tea Station( may be preset on tables for \$1.00 pp). Minimum 25 persons.

**Our Basic Breakfast Buffet:** Fresh Scrambled Eggs, Hash Brown Potatoes or Home Fries, Hot Biscuits & Jam, Coffee & Juice Station.....\$7.00 per person

Now add Your Favorites:

Breakfast Steak or Grilled Pork Loin.....	\$4.00
Bacon, Sausage Patties, or Sliced Breakfast Ham, .....	\$1.50
French Toast, Pancakes, Belgian Waffles, or Grits.....	\$1.25
Assorted Fresh Fruit .....	\$1.00
Omelet Station.....	\$3.00
Biscuits and Country Gravy.....	\$1.50



*Our Plated Lunch and Dinner prices provide 2 Entrée selections. Additional Entrée choices are \$1.00 extra per person. Each Entrée includes (unless noted), a house salad, roll & butter, and a coffee station. Ice Tea and Water are preset.*

# Lunch Menu

(plated- special Lunch portions) most vege's and starches can be substituted-Just ask!

## **Something Light**

\$13.50 per person

A duo of healthy Chilled Salads:

Chunk-White Tuna with Celery, Carrots, Onions and Light Mayonnaise

- Diced Chicken with Almonds, Grapes and Curried Yogurt served over Crisp Greens
- Fresh Fruit Cup

## **Club Sandwich USA**

\$13.50 per person

A Traditional Triple Decker, Quartered, Sandwich with Ham, Turkey, Bacon, Cheese, Lettuce, Tomato

- Chips or homemade Pasta Salad \*does not come with rolls and butter

## **Vege & Pasta Duo**

\$13.50 per person

Fresh Garden Green Salad with Lettuce, Tomato, Cucumber, Onion, and Croutons served with your choice of dressing

- Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce
- Add sliced Grilled Chicken Breast or Sliced Steak

\$16.50 per person

## **Grilled Ribeye Steak or Prime Rib**

\$17.50 per person

Lightly tossed green salad

- a grilled lunch steak or tender prime rib
- garlic mashed potatoes
- Chef's choice of vegetables

## **Chicken Fajita Wrap**

\$13.50 per person

Tender chicken strips in a large soft flour tortilla with rice, black beans, lettuce, tomatoes, onions and fresh salsa on the side. A side salad or chips accompanies.

## **Philly Cheese Steak Wrap**

\$13.50 per person

Thinly sliced marinated steak with grilled bell peppers, onions and melted cheese wrapped in a large flour tortilla. A side salad or chips accompanies.

## **Chicken Salad Sandwich** (bread, croissant, or a wrap)

\$13.50 per person

Made the old fashion way with roast chicken breast topped with lettuce, tomato and onions on fresh rolls. A side salad or chips accompanies.

## **American Burger and Fries**

\$12.95 Lunch \$16.95 Dinner

Choice ground beef, charbroiled with all your classic condiments on the side. French Fries or a side salad accompany.



## **Basic Vegetarian and Salad Options** (only as described)

Each dish begins with fresh green salad with House dressing

- Ratatouille (veggie stew) served with Garlic Toast \$14.95 Lunch \$19.95 Dinner
- Linguine topped with sliced grilled veggies served with tomato basil sauce & garlic breadstick \$14.95 Lunch \$19.95 Dinner
- Portabella Mushroom stuffed with black beans, rice, zucchini, onion, garlic, tomatoes and Parmesan cheese \$15.95 Lunch \$20.95 Dinner

### **Pasta Primavera**

\$14.95 Lunch \$20.95 Dinner

Penne Pasta cooked with Roasted Garden

Vegetables and tossed in a seasoned, light olive oil and butter

### **Roasted Vege Supreme**

\$14.95 Lunch \$20.95 Dinner

Sauteed in olive oil and fresh garlic, fresh broccoli, asparagus, cauliflower, baby carrots, zucchini, peppers, new potatoes, cheese, served with white rice or pasta.

### **Egg Plant Parmesan**

\$14.95 Lunch \$20.95 Dinner

Our popular Egg Plant casserole, breaded and baked with Marinara sauce Cheese.

### **Zucchini Casserole**

\$14.95 Lunch \$20.95 Dinner

Zucchini, peppers, mushrooms and lots of cheese and bread crumbs,

### **Lasagna, Vegetable Medley Style**

\$14.95 Lunch \$20.95 Dinner

Lots of Pasta and Fresh roasted Vegetables, with Red or White Sauce

### **Chef Salad**

\$12.95 Lunch \$16.95 Dinner

Crisp Iceberg lettuce topped with shredded Carrots, sliced Tomatoes, American cheese, Ham, Turkey, Eggs, Black Olives, Cucumber slices and our house dressing.

### **Chicken Caesar Salad Supreme**

\$14.95 Lunch \$18.95 Dinner

Crisp Romaine lettuce tossed with our Creamy Caesar dressing, topped with a Juicy Marinated & grilled Boneless Chicken Breast, topped with our Fresh Croutons.

### **Grecian Chicken Salad**

\$14.95 Lunch \$18.95 Dinner

Romaine and Iceberg Lettuce, diced Chicken Breast, Cucumber, Tomatoes, Olives, Sweet Red Peppers, Feta and Parmesan Cheese, served with a light Mediterranean Salad Dressing.

### **Smoked Chicken or Pulled Pork Salad**

\$14.95 Lunch \$18.95 Dinner

Garden greens with smoked Chicken or Pulled Pork, toasted Walnuts, crumbled Bleu Cheese and Balsamic Vinaigrette dressing.

### **Garden Lasagna** (20 min. order)

\$14.95 Lunch \$20.95 Dinner

Vegetarian Lasagna with layers of roasted vegetables, pasta, tomato or white sauce, a blend of cheeses, and toasted garlic bread

# Main Entrées

All Entrées include a fresh garden salad

## **Grilled Chicken w/ Champignon Sauce** \$16.95 Lunch \$22.95 Dinner

- Boneless Chicken Breast covered with a Champignon sauce
- Served with Rice Pilaf Or Garlic Mashed Potatoes and Chef's Choice of Vegetables

## **Chef's Special Chopped Steak** \$16.95 Lunch \$22.95 Dinner

- Chopped Steak Smothered with an Onion and Mushroom Gravy,
- Served with Mashed Potatoes and Chef's Choice of Vegetables, Fresh Rolls and Butter

## **Jaeger Schnitzel** \$16.95 Lunch \$22.95 Dinner

- Pork Schnitzel with Mushroom Gravy served with a Potato Croquette, and Chef's Choice of Vegetables
- Fresh Rolls and Butter

## **Prime Rib Au Jus** (Minimum of 20 servings) \$18.95 Lunch \$24.95 Dinner

- Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes
- Chef's Choice of Vegetables
- Fresh Rolls and Butter

## **London Broil** \$18.95 Lunch \$24.95 Dinner

Sliced London Broil Au Jus (min 15 servings)

- Roasted New Potatoes
- Chef's Choice of Vegetables
- Fresh Rolls and Butter

## **Stuffed Chicken Breast or Center Cut Pork Chop** \$17.95 Lunch \$23.95 Dinner

- Rice Pilaf
- Chef's Choice of Vegetables
- Fresh Rolls and Butter

## **Tender Roast Pork Loin** \$17.95 Lunch \$23.95 Dinner

- Sliced Rosemary Roasted Pork Loin
- Garlic Mashed Potatoes
- Chef's Choice of Vegetables
- Freshly Baked Rolls with Butter

## **Chicken Supreme With Cream Cheese & Herbs** \$17.95 Lunch \$23.95 Dinner

- Boneless Chicken Breast filled with a blend of Cream Cheese, Mushrooms, Parsley and Chives
- Rice Pilaf or Roasted Potatoes
- Your choice of Vegetables
- Freshly Baked Rolls with Butter

**Layered Chicken Cordon Bleu**

\$17.95 Lunch, \$23.95 Dinner

- Garlic Mashed Potatoes
- Chef's Choice of Vegetables,

**Chicken Bordeaux**

\$18.95 Lunch, \$24.95 Dinner

- Boneless Chicken Breast lightly breaded and topped with Sautéed Mushrooms and Red Grapes in a Light White Wine Sauce
- Rice Pilaf or Roasted Potatoes
- Chef's Choice of Vegetables
- Freshly Baked Rolls with Butter

**Steak Dinner**

\$22.95 Lunch, \$28.95 Dinner

- Filet of Tenderloin Medallions, Cooked to Medium and Covered with a Rich brown sauce Flavored with Dijon Mustard, Brandy, Mushrooms and Shallots then Finished with Cream
- Freshly Baked Rolls with Butter

**Southwestern Salmon**

\$18.95 Lunch, \$24.95 Dinner

- Salmon "Southwestern" style with a black bean and roasted corn salsa
- Rice Pilaf
- Steamed Broccoli
- Freshly Baked Rolls with Butter

**Mediterranean Salmon**

\$18.95 Lunch, \$24.95 Dinner

- Herbed Salmon Filet
- Wild Rice
- Chef's Choice of Vegetables
- Freshly Baked Rolls with Butter

**Pork Tenderloin**

\$17.95 Lunch, \$23.95 Dinner

- Sliced Roast Pork Tenderloin with a Sweet Chili Glaze
- Fried Rice and Stir Fry Vegetables
- Freshly Baked Rolls with Butter

**Crab Stuffed Chicken Breast**

\$21.95 Lunch, \$27.95 Dinner

- Boneless Breast of Chicken Stuffed with fresh herbs, crab and cream cheese
- Fluffy Rice Pilaf
- Elegant Asparagus
- Freshly Baked Rolls with Butter

**The "Ramstein Wellington" (max 100 people)**

\$23.95 Lunch, \$29.95 Dinner

- Beef Wellington
- Rosemary New Potatoes
- Fresh Asparagus Spears w/Lemon Butter
- Freshly Baked Rolls with Butter

# Our Buffets

Buffets allow a varied selection of items for all guests and can ease the planning process. Our obligation is to ensure that the guaranteed number of attendees have full selection of items one time thru the buffet line. The line will remain open for approximately 20 minutes after the last person goes through the line for those to return a second time, however; items will not be replenished. All buffets include iced tea and water on the tables, and a coffee station.

## Themed Buffets

(Minimum 30 People) add a “Chefs Dessert” - \$2.00 per person

**Santa Maria BBQ- A Traditional Military Favorite!** \$17.95 Lunch, \$23.95 Dinner

• Choice Sirloin, Our Piquito style beans, homemade Mac & Cheese, Fresh Salsa Fresca • Green Salad, Toasted Garlic Bread, and a Chocolate Brownie to finish!

**Southwestern Buffet** \$16.95 Lunch, \$22.95 Dinner

• Fresh Garden Green Salad with Lettuce, Tomato, Cucumber, Onion, and Croutons served with your choice of dressing • Sliced Brisket • Battered Fried Chicken Tenders • Tender Pulled Pork, Whipped Potatoes with Country Gravy • Whole Kernel Corn and Green Beans • Cornbread & Rolls

**Mediterranean Style Buffet** \$17.95 Lunch, \$23.95 Dinner

• 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 • Additional vegetable- add \$1.00

**Louisiana Bayou Boil** \$19.95 Lunch \$25.95 Dinner

• Southern Fried Catfish, Boiled Shrimp, Spicy Gumbo, Messy Roast Beef • New Potatoes, Cajun Corn Cob, Okra & Tomatoes, Corn Bread Muffins

**The Tex-Mex Buffet** \$14.95 Lunch, \$19.95 Dinner

• Seasoned Ground Beef, Spicy Pulled Pork, Fajita Chicken, Refried Beans, Tortilla Chips, Flour Tortillas, Crispy Taco Shells • Lettuce, diced Tomato, Onion, shredded Cheese, Tortilla Chips & Fresh Salsa on the Tables  
Add Cheese Enchiladas for \$1.50 pp

**Hawaiian Delight** \$17.95 Lunch, \$23.95 Dinner

• Cucumber Kimchi • Oriental Salad • Teriyaki Beef Sticks • Hawaiian-Style Huli-Huli Chicken • Kalua Pork with Cabbage • Stir Fried Vegetables • Steamed White Rice

**Flying Pig BBQ** \$17.95 Lunch, \$23.95 Dinner

• Tender—single cut Pork Ribs, Smoked Pulled Pork, BBQ Chicken Breast, Mini Buns, Assorted Sauces, Mac & Cheese, Baked Beans, Coleslaw, Corn on the Cob, Corn Bread Muffins, Assorted BBQ Sauces

# ***Wanna Build your own??***

All Buffets include Rolls & Butter, preset Water and Tea, and a Coffee Station. Premium items available for 2 and 3 Entrée Buffets only.

Add a Chef's Dessert for \$2.00 per person.

## **1 Entrée Buffet**

\$15.95 Lunch, \$21.95 Dinner

Choose 2 Salad, 1 Entree, 2 Starch, 2 Vegetable

## **2 Entrée Buffet**

\$17.95 Lunch, \$23.95 Dinner

Choose 2 Salads, 2 Entrees, 2 Starch, 2 Vegetables

## **3 Entrée Buffet**

\$19.95 Lunch, \$25.95 Dinner

Choose 2 Salads, 3 Entrees, 2 Starch, 2 Vegetables

### ***Entrees***

Carved Prime Rib (\$4)  
Stuffed Chicken or Pork(\$2)  
Sliced London Broil (\$2)  
Ribeye Steak (4)  
Tender Roast Beef  
Sliced Roast Turkey  
Rosemary Pork Loin  
Chicken Parmesan  
Chicken Marsala  
Fried Catfish  
Fried Chicken  
Marinated Chicken Breast  
Meat or Vege Lasagna  
Pork Schnitzel

### ***Vegetables***

Tender Green Beans  
California Blend  
Steamed Broccoli Spears  
Buttered Corn  
Balsamic Grilled Vegetables  
Roasted Fresh Vegetables  
Collard Greens  
Baked Beans

### ***Entrees-con't***

Egg Plant Parmesan  
Lasagna Florentine  
Boiled Shrimp (\$3)  
Red Beans, Rice & Sausage  
Burgundy Beef Tips  
BBQ Ribs  
Schwenk Steak

### ***Starches***

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Roasted New Potatoes  
Cornbread Dressing  
Fettuccine  
White Rice  
Rice Pilaf  
Western Home Fries  
Sweet Potato Wedges  
Twice Baked-Potato (add \$1)  
Cheesy Au Gratin  
Crispy Baked Potato Halves  
Mac&Cheese

### ***Salads***

Greek Salad  
Caesar Salad  
Classic Potato Salad  
Cucumber Kim Chee  
Pasta with Seasonal Vegetables  
Macaroni Salad  
Fruit Salad  
Traditional Coleslaw  
Garden Green  
Salad and Dressings

### ***Chef's Desserts***

Cheesecake  
Pecan Pie  
Fruit Cobbler  
Sheet Cake-(Lemon, Vanilla, Chocolate, Marble)  
Fresh Sliced Fruit  
Pineapple Upside-down Cake  
Chocolate Mousse  
Jello Parfait

# Premium Desserts

New York style Cheesecake	\$4.75
Tiramisu	\$5.75
German Chocolate Cake	\$4.95
Black Forest Cake	\$5.95
Carrot Cake	\$3.95
Fruit Cobbler	\$3.25
Melissa's Pineapple Upside Down Cake	\$3.25

***ICE CREAM BAR- Vanilla Ice Cream*** \$3.00

**Choice of toppings: (pick 4)**

- Chocolate Sauce
- Caramel Sauce
- Crushed Pineapple Sauce
- Whipped Cream
- Chopped Nuts
- Maraschino Cherries
- Crushed Oreo Cookies
- Strawberry Topping
- Mini Brownies

\$1.00 per person





# Hot & Cold Hors D'Oeuvres

(Minimum order 50 pieces)

## Hot Buffalo Wings, Ranch & Blue Cheese dipping sauce

- \$11.95 per dozen or \$40.00 per 50 pieces

## Crispy Breaded Chicken Drummettes with Cool Ranch dipping sauce

- \$14.95 per dozen or \$59.95 per 50 pieces

## Vegetable Spring Rolls

- \$3.95 per dozen or \$15.95 per 50 pieces

## Chinese Egg Rolls (served with hot mustard)

- \$65.00 per 50 pieces

## Sweet and Sour, BBQ or Swedish Meatballs (Choice of one)

- \$7.95 per dozen or \$30.95 per 50 pieces

## Assorted Jalapeno Cheese Poppers with Cool Ranch dipping sauce

- \$50.00 per 50 pieces

## Breaded Deep Fried Mushrooms

- \$20 per 50 pieces

## Stuffed Mushrooms with Sausage

- \$10.95 per dozen or \$43.95 per 50 pieces

## Stuffed Mushrooms with Crab Meat

- \$16.95 per dozen or \$68.95 per 50 pieces

## Assorted Mini Quiche

- \$17.95 per dozen or \$69.95 per 50 pieces

## Gourmet Mini Chicken Cordon Bleu

- \$14.75 per dozen or \$61.50 per (50) pieces

## Crispy Fried Chicken Tenders with Honey Mustard dipping sauce

- \$18.95 per dozen or \$69.50 per 50 pieces

## Homemade Teriyaki Beef or Chicken Sticks

- \$29.95 per dozen or \$119.95 per 50 pieces

## Homemade Grilled BBQ Chicken Kabobs

- 22.75 per dozen \$90.95 per 50 pieces

## Finger Sandwiches - Chicken, Tuna, Egg, or Cheese

- \$10.95 per dozen or \$43.95 per 50 pieces

## Roasted Vegetable Salad Finger Sandwiches

- \$10.50 per dozen or \$42.95 per 50 pieces

## Fancy Deviled Eggs

- \$8.25 per dozen or \$31.95 per 50 pieces

## Ham and Asparagus Rolls (with cream cheese)

- \$12.75 per dozen or \$49.95 per 50 pieces

## Caprese Skewers

(Fresh mozzarella cheese, cherry tomato, fresh basil)

- \$22.95 per dozen or \$88.95 per 50 pieces

## Mini Fruit Kabobs (Seasonal Fruit)

- \$14.50 per dozen or \$50.00 per 50 pieces

## Petit Fours

- \$15.95 per dozen or \$65.50 per 50 pieces

# Chips & Dips

Assorted Popular Trays (\*\*approx. servings based on Social Event)

## Cold Spinach Dip with Crackers and Toasted French Bread

- \$39.95 (serves 50\*\*)

## Mexican Layered Dip served with Tortilla Chips

- \$51.95 (serves 50\*\*)

## French Onion and Ranch Dip served with Chips

- \$35.50 (serves 50\*\*)

## Shrimp or Clam Dip served with Rye bread and Crackers

- \$52.25 per (serves 50\*\*)

## Chili Con Queso served Hot with Tortilla Chips

- \$42.95 (serves 50\*\*)

## Fresh Made Pico de Gallo or Salsa served with Tortilla Chips

- \$33.95 per half gallon (serves 50\*\*)

## Spicy Cream Cheese & Tortilla Roll Ups

- \$41.25 (serves 50\*\*)

## Assorted Cubed Cheeses served with Crackers

- \$15.25 per pound

# Enhancements

(\*\* approx. servings or weight- based on social type event)

## **Fancy Imported Cheese & Fruit Display**

With sliced baguettes with grape garnish

- \$120.00 per tray (serves 50\*)

## **Fresh Vegetable Crudités with House Dip**

- Medium (serves 50\*\*) \$49.95
- Large (serves 100\*\*) \$89.95

## **Sliced Meat Platter**

Turkey, Ham and Roast Beef served with Rolls and Condiments

- Medium (serves 50\*\*) \$89.95
- Large (serves 100\*\*) \$159.95
- Per Pound \$12.95

## **Sliced Fresh Fruit Display**

- Medium (serves 50\*\*) \$70.00
- Large (serves 100\*\*) \$159.95

## **The Supreme Platter**

Sliced meats and Cheeses with Vegetables, Turkey, Ham, Roast beef, salami, Cheddar, Swiss, and American Cheese served with assorted White/ Wheat Rolls, Condiments and Crackers

- \$129.95 (serves 50\*\*)
- \$229.95 (serves 100\*\*)

## **Batterfried Cheese Sticks**

with Tangy Marinara Sauce

- \$14.95 per dozen or \$55.95 per 50 pcs

## **Fruit Tree**

- \$2.95 per person (Minimum 100 people)

## **Whole French Brie**

Served with sliced baguettes

- \$137.95 per display

## **Smoked Salmon**

A six(\*) pound Salmon, served with Capers, Chopped onion, Diced Eggs, Cream Cheese, Dill Dressing, and Mini baguettes

- \$129.95

## **Chilled Jumbo Shrimp**

With Tangy Cocktail Sauce and Lemon

- \$18.95 per lb.

### **Smoked Salmon Canapé with Dill Cream Cheese**

- \$99.95 per tray (50 ea)

### **Smoked Chicken Canapé with Pico de Gallo**

- \$99.50 per tray (50 ea)

### **Sliders- Hamburger, Chicken, Pulled Pork**

With homemade buns and your favorite condiments

- \$15.95 per dozen or \$64.95 per 50 pcs

### **Crisp Won Ton Cups with Spicy sauce, pepperoni and mozzarella**

- \$14.95 per dozen or \$59.95 per 50 pcs

### **Taco Crisps**

Mini tortilla crisp tortillas filled with your favorite Tex-Mex.

- \$14.95 per dozen or \$59.95 per 50 pcs

### **Fresh Vege Shooters**

Fresh sticks of celery, carrots, and Zucchini in single serving cups with a spicy Ranch Dressing Dip.

- \$10.95 per dozen or \$42.95 per 50 pcs

## **BACON, BACON, BACON!**

- |  |   |
|--|---|
| • Bacon Wrapped Jalapenos                      | \$16.95 per dozen or \$65.95 for 50 pcs |
| • Bacon Wrapped Green Beans                    | \$14.95 per dozen or \$58.95 for 50 pcs |
| • Bacon Wrapped Shrimp                         | \$19.95 per dozen or \$79.95 for 50 pcs |
| • Bacon Wrapped Tenderloin with Sautéed Onions | \$21.95 per dozen or \$82.95 for 50 pcs |
| • Bacon Wrapped New Potatoes                   | \$15.95 per dozen or \$62.95 for 50 pcs |
| • Bacon Cheddar Deviled Eggs                   | \$10.95 per dozen or \$42.95 for 50 pcs |

# Those Special Events!

Designed Reception Packages  
(Sorry, no Substitutions)

## **\$620 (approx. 50 guests)**

- Crispy Fried Chicken Tenders with Honey Mustard Sauce, 100 pieces
- Swedish Meatballs, 150 pieces
- Vegetable Spring Rolls with Plum Sauce, 100 pieces
- Medium Sliced Meat Platter with Turkey, Ham and Roast Beef served with Petit Rolls, Mayo and Mustard
- Fresh Made Picante Sauce served with Tortilla Chips,
- Mexican Layer Dip
- Assorted Cube Cheese served with Crackers

## **\$1200 (approx. 100 guests)**

- Crispy Fried Chicken Tenders Atlanta with Honey Mustard Sauce, 200 pieces
- Swedish Meatballs, 300 pieces
- Vegetable Spring Rolls with Plum Sauce, 200 pieces
- Large Sliced Meat Platter with Turkey, Ham and Roast Beef served with Petit Rolls, Mayo and Mustard
- Fresh Made Picante Sauce served with Tortilla Chips
- Mexican Layer Dip x 2
- Assorted Cube Cheese served with Crackers
- Fancy Deviled Eggs, 100 pieces

## **\$2200 (approx. 200 guests)**

- Crispy Fried Chicken Tenders Atlanta with Honey Mustard Sauce, 350-400 pieces
- Swedish Meatballs, 400 pieces
- Vegetable Spring Rolls with Plum Sauce, 300 pieces
- 2 Large Sliced Meat Platters with Turkey, Ham and Roast Beef served with Petit Rolls,
- Mayo and Mustard
- Fresh Made Picante Sauce served with Tortilla Chips
- Mexican Layer Dip x 4
- Assorted Cube Cheese served with Crackers
- Fancy Deviled Eggs, 200 pieces

Includes wait staff: 1 per 50 to 75 guests, customized set up, linens on guest tables, buffet stations, complimentary water station

# Carving Stations

(weights are approx.. and will be charged for actual raw weights)

Includes 1 hour carving

## **Roasted Turkey Breast**

with Rolls and Condiments

Minimum 12 pound increments

- \$16.95 per pound

## **Prime Rib Au Jus**

Minimum 14 pound increments

- \$19.95 per pound

## **Top Round of Beef**

with Horseradish, Rolls and Condiments

Minimum 12 pound increments

- \$16.95 per pound

## **Whole Beef Tenderloin**

with Horseradish, Rolls and Condiments Minimum 5-pound increments

- \$23.95 per pound

## **Honey Glazed Ham**

with Rolls and Condiments

Minimum 10 pound increments

- \$16.95 per pound

## **Rosemary Roasted Pork Loin**

with Rolls and Condiments

Minimum 8-pound increments

- \$14.95 per pound

## **Whole Roasted Pig**

50-60 pound avg weight

- \$5.25 per pound (displayed or carryout only)

# Beverages

Our beverage selection is vast and varied. We can provide any type of bar service which fits your events needs. Our “designated driver” program provides free coffee, soda, or juice to drivers you designate from your group. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

## **PARTY BARS**

The Club offers two types of full service bars: “pay-as-you-go” and an “open” bar. There is a \$100 sales guarantee per bartender for each hour. A minimum of 2 hours is required. If your party does not meet this minimum, the difference between the guaranteed and actual will be charged.

## **PAY-AS-YOU-GO-BAR**

The guests order and pay for their drinks. Standard drink prices apply.

## **OPEN BAR**

The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be tallied until the pre-set limit is reached. Once reached, the host may extend the tab, or the bar converts to a “pay as you go”. The host/sponsor is responsible for assuring minors do not consume alcoholic beverages.

Off-site Bars must meet the same \$100 per hr/bartender minimum 2 hours sales guarantee. If the minimum sales are not met the remaining balance will be charged to the contract. A \$100 setup fee per bar is also charged.

In addition to these basic reception packages, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, an elegant self-serve or passed hors d’oeuvres presentation or a sumptuous dinner buffet. Our catering manager will be happy to assist you in planning your special event.

Your specialty wines or champagne can be served for a “corking” fee of \$10.00 per bottle, with prior approval of club management. This fee includes bottle storage, table placement, and preset wine glasses.

No other Beverages (Non-Alcoholic or Alcoholic) may be brought into the Club.

## **GRAB AND GO - INVENTORY BAR**

A specific number of beer, sodas, bottled water and wine are preset, and the amount consumed will be charged to the event POC. The entire amount will be charged, however, unopened beverages will be credited back. Although the club will monitor the event, the POC is responsible for ensuring all alcohol awareness guidelines are enforced. The club can provide further details.

A full variety of wine, liquor, and beer is available. Ask our catering assistants for options and selections.





