

Iron Mike Conference Center



**Special Events
Catering Menu**

**2658 Rock Merritt Ave.
Ft Bragg, North Carolina
28310**

bragg.armymwr.com

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Welcome

IRON MIKE CONFERENCE CENTER

Building 5-5348, 2658 Rock Merritt Ave.,

P.O. Box 70210

Fort Bragg, North Carolina

28310

(910) 907-2582 or (910) 907-1945

usarmy.bragg.usag.dfmwr-imcc-catering@army.mil

Thank you for considering the Iron Mike Conference Center to host your special event. Our building provides an excellent setting for your function and is open to the general public for private events.

Our Catering Office is open Monday through Friday from 9:00 am to 4:30 pm to assist in the planning and preparation of your event. While our menu has a wide variety of options available, our Catering Department will be happy to customize your event to meet your needs.

Our desire is to provide you and your guests with excellent food and gracious service in a pleasant environment. We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections to assist in the planning of your special event.

Sincerely,

Iron Mike Conference Center Team

General Information

RESERVATIONS

To begin the booking process, please contact the Catering Office for date and room availability based on the size of your function. Once an accommodation is decided upon, a deposit is required along with a signed deposit form to guarantee your booking. If an event is cancelled 90+ days prior to the event date, a full refund will be given. If an event is cancelled less than 90 days before the event, a portion of the deposit may apply. If the event is cancelled less than 8 days from the date, 100% of the deposit will be forfeited and you are responsible for any costs of good incurred. Once your function has been booked, an appointment can be set with the Catering Office to complete your contract, this will take place 3 to 6 months in advance of your function. All private functions are allotted a 4 hour time frame, all Military Balls are allowed to one (1) Social hour but all parties must end at 12:00 am and the premises vacated by 1:00 am.

PAYMENT AND GUEST COUNTS

Payments and Guest Count- A guaranteed guest count is due two weeks prior to the event as well as 50% payment of total bill. This number "locks in" a guarantee that cannot be adjusted by more than 10% for the final guest count, which is due no later than one week prior to the event along with remaining balance. Any balances that change or are accumulated during the function will be settled the first business day after the event.

SERVICE CHARGES

An 18% service charge will be applied to the total sales of food and beverage for an event.

CAKE SERVICE FEE

If your event should acquire a specialty cake from outside IMCC, our staff will be happy to cut and serve the cake, which will require a flat fee of \$35 per 100 guests for cake service.

ROOM DECORATIONS

The decorations you provide are your responsibility to set-up and remove after the event has ended. Items left are subject to disposal. To preserve our building we do not allow nailing, tacking, or taping of objects on the wall, ceiling or any other property of Iron Mike Conference Center. The use of glitter, confetti, orbeez, helium balloons or balloons with confetti inside are strictly prohibited. Cleaning fees will be based on the amount of glitter/damage.

LIABILITY

The Iron Mike Conference Center and DFMWR regulations do not permit alcoholic beverages of any kind to be brought in or taken off the premises by the host or their guests. All food and beverage must also be provided by the Iron Mike Conference Center, with the exception of a specialty cake. Arrangements to bring in a specialty cake must be made in advance through the Catering Office. All specialty cakes brought in by guests in advance are not the responsibility of the staff of Iron Mike Conference Center. The Iron Mike Conference Center will not be responsible for mailing, shipping, or receiving boxes, equipment, or materials for any event. Any costs associated with damages done to the premises as a result of persons associated with the function will become the responsibility of the point of contact for the event.

OFF-SITE CATERING

The Catering and Conference Center offers on and off post catering to include the Airborne and Special Operations Museum and Smith Lake. Contact the catering office for more details and availability.

ADDITIONAL CHARGES

Additional charges will apply to contract if changes are made to layout after set up is complete

Room Deposit Form
Iron Mike Conference Center

P.O. Box 70210
Fort Bragg, NC 28310-5000
Telephone: (910) 907-CLUB/2582

Customer Information

Name: _____

Name of Event: _____

Address: _____

City: _____

State: _____ Zipcode: _____ Fax #: _____

Phone: _____

E-mail: _____

Event Information

Date: _____

Time: _____

Type of Event: _____

Number of Attendees: _____

Deposit Information

Cash: _____ Check # _____

Credit Card #: _____

CVV: _____ Exp. Date: _____

Room Deposits

<u>Room</u>	<u>Deposit</u>
___Lafayette Room	\$1,500.00
___Lafayette Room 1-6/4-7	\$1,000.00
___Lafayette Room 1-3/4-6/7	\$500.00
___Hodge Room	\$300.00
___Hodge Room 1/2/3/4	\$100.00
___Sink/Hickey Room	\$50.00
___Smith Lake	\$200.00
___ASOM	\$350.00

The deposit is credited to the total amount of the event.

Will your organization conduct fundraising activities during this event? Yes _____ No _____

If yes, please ask for assistance in obtaining Family and MWR approval for your fundraising event.

Cancellation policy

Cancellations must be made in writing. **If an event is cancelled 90 days prior to the event date,** a full refund will be given. If an event is cancelled less than 90 days before the event, a partial refund may apply.

Signature: _____ Date: _____

Served Breakfast

Meals served with Freshly Brewed Coffee, Orange Juice and Ice Water.

TRADITIONAL

Fresh Scrambled Eggs, Golden Hash Browns
Choice of Ham, Sausage, or Applewood Smoked Bacon
Freshly Baked Biscuits
\$11.95 / person

IRON MIKE

Freshly Baked Open Faced Biscuits Topped with Pepper Sausage Gravy
Fresh Scrambled Eggs with choice of Ham, Sausage, or Applewood Smoked Bacon
\$12.95 / person

Breakfast Buffets

Minimum of 75 people. A surcharge will be added if the final guarantee falls between 35-74 guests. A served meal is required for groups with less than 35 guest. All Buffets are based on one hour service time. Available only until 11:00. No substitutions will be made on any buffet menu.

SUNRISE BUFFET

Seasonal Fruit Salad
Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage Links
Golden Hash Browns
Freshly Baked Biscuits
\$14.95 / person

IRON MIKE BUFFET

French Toast with Hot Maple Syrup
Freshly Baked Biscuits, Country Sausage Pepper Gravy
Applewood Smoked Bacon, and Sausage Links
Fresh Scrambled Eggs, Creamy Grits
\$15.95 / person

*****BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

Refreshment Breaks / Snacks

MID-MORNING SESSIONS (choose 2 snacks)

Mini Bagels with Cream Cheese
Croissants with Butter and Jelly
Assorted Mini Muffins
Fresh Seasonal Fruit Display
Chilled Orange Juice, Coffee or Tea Service and Water
\$10.95 / person

MID-AFTERNOON SESSIONS (choose 2 snacks)

Assortment of Baked Cookies and Brownies
Vegetable Display with Ranch Dip
Bag of Chips or Granola Bars
Sliced Fruit Trays
Tea Service and Water
\$11.95 / person

À LA CARTE

Freshly Brewed Coffee – **\$14 / gallon**
Iced Tea – **\$13 / gallon**
Lemonade – **\$14 / gallon**
Fruit Punch – **\$14 /gallon**
Hot Cider – **\$14 / gallon**
Bottled Water – **\$2.00 / bottle**
Bottle Soda – **\$2.50 / bottle**
Orange Juice – **\$17 / gallon**
Assorted Danish – **\$24.75 / 25 each**
Bag of Chips – **\$31.50 / 25 each**
Granola Bars – **\$31.50 / 25 each**
Yogurt with Granola Sprinkles- **\$22/ 25 each**

Deli Sandwiches & Salads

*Meals served with Tea and Ice Water.
(You may substitute whole Seasonal Fruit and Cookies for Salad and Chips on any Sandwich.)*

DELI HAM / OVEN ROASTED TURKEY BREAST

Your choice of thinly sliced Smoked Ham, or Oven Roasted Turkey Breast, topped with Green Leaf Lettuce, Tomato, American or Swiss Cheese, on a Kaiser Roll served with choice of Pasta Salad and Potato Chips. Condiments served on the side

\$12.75 / person

ALL AMERICAN CLUB

Oven Roasted Turkey Breast, Ham and Applewood Smoked Bacon, American Cheese, Green Leaf Lettuce, sliced Tomato, on a Kaiser Roll served with choice of Pasta Salad and Potato Chips. Condiments served on the side

\$11.75 / person

CHEF'S SALAD

Freshly Mixed Garden Greens topped with Julienned Ham and Turkey, Hard Boiled Eggs, Cheddar and Swiss Cheeses, Cucumbers, Tomatoes, and Smoked Bacon Crumbles, served with Ranch or Italian Dressing

\$12.75 / person

SANTA FE CHICKEN SALAD

Crisp Romaine, Cheddar Cheese, Tomatoes, Roasted Corn, Black Beans, Red Onions, and sliced Avocado tossed in a Cajun-Ranch Dressing and topped with a Blackened Chicken Breast and Corn Tortillas

\$12.75 / person

GARDEN SALAD

Freshly Mixed Garden Greens, topped with Hard Boiled Eggs, Cheddar Cheese, Tomatoes, Cucumbers served with Ranch or Italian Dressing.

\$11.25 / person

MAKE YOUR OWN SANDWICH AND SALAD BAR

Mixed Greens with assorted Dressings and all the Fixings, Pasta Salad, sliced Deli Trays of Ham and Turkey with a variety of Cheeses. Served with Kaiser Rolls, Hoagies and sliced Sandwich Breads, along with Lettuce, Tomatoes and Condiments.

\$18.95 / person

Lunch Buffet

MONDAY - FRIDAY

Minimum of 75 people. A surcharge will be added if the final guarantee falls between 35-74 guests. A served meal is required for groups with less than 35 guest. All Buffets are based on one hour service time
Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.

\$20.95 / person

CHOICE OF SALAD

Mixed Garden Greens with Ranch and Italian Dressings

Caesar Salad with Croutons

Pasta Salad

Marinated Cucumber & Tomato Salad

CHOICE OF TWO ENTREES

Beef

MARINATED FLANK STEAK with

Mushroom Bordelaise Sauce

BEEF BURGUNDY TIPS

ORIENTAL PEPPER STEAK with onions

SOUTHERN POT ROAST

Poultry

CHICKEN PARMESAN

HERB BAKED CHICKEN

CHICKEN MARSALA

SOUTHERN STYLE FRIED CHICKEN

Pork

APPLE STUFFED PORK LOIN with Irish Sauce

EASTERN CAROLINA PULLED PORK

HONEY BBQ GLAZED BABY BACK RIBS

Seafood

BAKED TILAPIA with Citrus Cream Sauce

FRIED CATFISH with Remoulade Sauce

(Upcharge based on market price)

CHOICE OF VEGETABLE

Seasonal Vegetable Blend

Cauliflower and Broccoli with Parsley

Butter

Freshly Steamed Broccoli Florets

Buttered Confetti Corn

Whole Green Beans with Pimentos

CHOICE OF STARCH

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Rice Pilaf or Steamed White Rice

*****BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

Served Lunch

*Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.
Add Mixed Green Salad or Caesar Salad for additional charge.*

MONDAY - FRIDAY

CHICKEN FLORENTINE

Breaded Chicken Breast served with a Spinach
Cream Sauce
\$15.50 / person

BEEF BOURGUIGNON

Tender Braised Beef Morsels in a Rich Red Wine
Sauce with Mushrooms and Pearl Onions
\$16.95 / person

CHICKEN PARMIGIANO

Breaded Chicken Breast topped with melted
Provolone-Mozzarella Cheese blend in Marinara
Sauce
\$15.50/ person

LONDON BROIL

Grilled Marinated Flank Steak, sliced and
topped with a Mushroom Bordelaise Sauce
\$17.95 / person

CHICKEN PICATTA

Breaded Chicken Breast served with a Lemon-
Caper Cream Sauce
\$15.50/person

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House
Made Marinara and served over Penne
\$13.95 / person

CHOICE OF VEGETABLE

Seasonal Vegetable Blend
Cauliflower and Broccoli with Parsley Butter
Freshly Steamed Broccoli Florets

Buttered Confetti Corn
Whole Green Beans with Pimentos

CHOICE OF STARCH

Country Mashed Potatoes
Herb Roasted Baby Red Potatoes

Rice Pilaf or Steamed White Rice

Grand Dinner Buffet

All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls.

Minimum of 75 people. A surcharge will be added if the final guarantee falls between 35-74 guests. A served meal is required for groups with less than 35 guest. All Buffets are based on one hour service time

CLASSIC

One salad, two entrees, two
sides **\$24.95 / person**

PREMIUM

Two salads, two entrees, three
sides **\$28.95/person**

CHOICE OF SALAD

Mixed Greens with Ranch and Italian Dressing

Caesar Salad

Marinated Cucumber and Tomato Salad

Pasta Salad

CHOICE OF ENTREE

Beef

LONDON BROIL with Mushrooms Bordelaise Sauce

BEEF BURGUNDY TIPS

ORIENTAL PEPPER STEAK with Onions

Pork

APPLE STUFFED PORK LOIN with Irish Sauce

EASTERN CAROLINA PULLED PORK

HONEY BBQ GLAZED BABY BACK RIBS

Chicken

CHICKEN MARSALA in a Marsala Wine Sauce

CHICKEN PICATTA with a Lemon Caper Sauce

CHICKEN PARMIGIANO Topped with Marinara
Sauce and Provolone Cheese.

CHICKEN CORDON BLUE

HERB ROASTED CHICKEN

SOUTHERN STYLE FRIED CHICKEN

Seafood

BLACKENED TILAPIA with Citrus Cream Sauce

GRILLED SALMON with Lemon Dill Sauce

(Upcharge based on market price)

CORNMEAL CRUSTED FRIED CATFISH with

Rémoulade

(Upcharge based on market price)

CHOICE OF VEGETABLE

Cauliflower and Broccoli with Parsley Butter

Green Beans with lemon and Thyme

Freshly Steamed Broccoli Florets

Seasonal Vegetable Blend

Buttered Confetti Corn

CHOICE OF STARCH

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Rice Pilaf or Steam White Rice

*****BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

Themed Buffets

*All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls.
Minimum of 75 people. An surcharge will be added if the final guarantee falls between 35-74 guests. A serve meal is required
for groups with less than 35 guest. All Buffets are based on one hour service time*

TASTE OF ITALY BUFFET

Freshly Tossed Caesar Salad with Garlic Croutons and Parmesan Cheese
Chicken Parmigiano, Italian Sausage with Onions and Peppers, Penne Pasta with Alfredo Sauce,
Spaghetti with Marinara Sauce, Zucchini and Tomatoes with Red Onions and Garlic Bread

\$18.50 / person Lunch \$20.95 person Dinner

BBQ BUFFET

Pulled Pork, Fried Chicken, BBQ Ribs (choice of 2), Cole Slaw, Potato Salad, Baked Beans and Hush
Puppies.

\$ 18.95/ person Lunch \$22.95 / person Dinner

PICNIC BUFFET (lunch only)

Hamburger, Hot Dog, Baked Beans, Potato Salad, Bag of Chips, Can Soda and Bottle Water

\$18.25/person

TACO BAR (with attendant)

Ground Beef, Shredded Chicken, Hard and Soft Taco Shells, Cheese, Lettuce, Tomato, Onions,
Jalapenos, Refried Beans, Rice, Salsa, Sour Cream, Guacamole and Lime Wedges

\$13.50/ person lunch \$16.25/ person dinner

BRUNCH BUFFET

Seasonal Fresh Fruit Salad
Mixed Green Salad with Ranch and Italian Dressing
Grilled Breast of Chicken with Marsala Wine Sauce, and Classic Beef Stroganoff
Country Mashed Potatoes, Roasted Seasonal Vegetables
Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage Links,
Freshly Baked Biscuits with Butter and Fruit Preserves
Assorted Danishes
\$21.95

BAKED POTATO BAR

Minimum of 75 people.
Baked Potatoes, Chopped Bacon, Green Onions,
Cheddar Cheese, Sour Cream and Whipped Butter
\$13.50 / person

*****BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

Served Dinner

MONDAY – FRIDAY (SATURDAY ALL DAY)

All meals served with Freshly Brewed Iced Tea, Water, Dinner Rolls and your choice between a Mixed Green Salad or a Caesar Salad.

FILET MIGNON & SHRIMP

5 oz Center Cut Filet Mignon Grilled to perfection and topped with a Mushroom-Marsala sauce, paired with Marinated Broiled Shrimp
\$35.50 / person

FILET OSCAR

8 oz Beef Steak Tenderloin, served with Lump Crab, Asparagus and Bearnaise sauce.
\$33.95 / person

FILET MIGNON & CHICKEN

5 oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, served with a Boneless Chicken Breast with Lemon Cream Sauce
\$33.95 / person

NY STRIP STEAK

8 oz Hand Cut Strip Steak grilled and topped with French Onion Demi-Glaze
\$43.95 / person

PRIME RIB OF BEEF

10 oz Slow Roasted Prime Rib, served with Horseradish Cream Sauce
\$45.50 / person

LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped with a Mushroom Bordelaise Sauce
\$24.95 / person

BOURBON SALMON

8 oz Atlantic Salmon Filet seared with Cajun Seasoning, served with a Citrus-Dill Cream Sauce
\$22.95 / person

OVEN ROASTED HALF CHICKEN

Roasted-Marinated half chicken slow cooked until golden brown
\$26.95 / person

CHICKEN PARMIGIANO

Breaded Chicken Cutlet topped with House Made Marinara Sauce and Provolone Cheese
\$23.50 / person

CHICKEN CORDON BLEU

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with a Alfredo-Asiago Sauce
\$22.95 / person

EGGPLANT PARMIGIANO

Breaded Eggplant baked, topped with House Made Marinara Sauce and Parmesan Mozzarella Cheese Blend, served with Linguini Pasta
\$21.95 / person

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House Made Marinara and served over Penne Pasta
\$16.95 / person

Served Dinner

CHOICE OF VEGETABLE

Seasonal Vegetable Blend
Cauliflower and Broccoli with Parsley
Green Beans with Lemon and Thyme

Freshly Steamed Broccoli Florets
Buttered Confetti Corn

CHOICE OF STARCH

Country Mashed Potatoes
Herb Roasted Baby Red Potatoes

Carolina Rice Pilaf
Rice Pilaf or Steam White Rice

Kids Menu

Served with Freshly Brewed Iced Tea, Ice Water and a bowl of Fresh Seasonal Fruit.

MINI CORN DOG

With choice of Macaroni and Cheese or Fries
\$7.50 / Kid

CHICKEN TENDERS

With choice of Macaroni and Cheese or Fries
\$7.50 / Kid

MINI BURGER

With choice of Macaroni and Cheese or
Fries
\$7.50 / Kid

Dessert Selections

PIE

Apple and Southern Pecan
\$3.50 / person

NEW YORK CHEESECAKE

With choice of topping (Plain or Strawberry) **\$5.75 / person**

TIRAMISU

\$ 6.50/ person

RASBERRY BRIE PHYLLO PURSE

\$27.95/25

Premium Dessert

Made from our in house Bakery

LAYERED CAKES

Chocolate, Carrot, Lemon Cream or Red Velvet
\$4.75/per person

FULL SHEETCAKE

Chocolate, Vanilla or Marble- **\$70.00**

FULL SHEETCAKE

Red Velvet, Carrot or Lemon- **\$75.00**

COBBLER

Apple or Peach
\$3.50 / person

COOKIES

Chocolate Chip and Sugar
\$18.95/25

BROWNIES

\$20.95/25

CREAM PUFFS

Caramel or Chocolate Glazed
\$16.95/25

MINI E'CLAIRS

\$21.95/25

Dining In and Dining Out

Formal Dining In and Dining Out events are time-honored traditions in the United States Army. This menu section is designed especially for formal occasions. Your Events Coordinator can help you with the details of protocol, time elements and sequence of events to assure that your unit's dinner is a complete success. As a formal event, the Dining In and Dining Out Menu is served customarily as a sit-down dinner.

FIRST COURSE

Mixed Garden Greens with two Dressings

SECOND COURSE

pre-select two of the following; color coded place cards are required for each guest's selection

Slow Roasted Prime Rib with Horseradish Cream and Au Jus

Broiled New York Strip Loin with Mushroom-Marsala Sauce

Chicken Cordon Bleu with Asiago Alfredo Sauce

Chicken Florentine with Spinach Cream Sauce

(Eggplant Parmesan available for guests who request a Vegetarian Meal)

ACCOMPANIMENTS

Freshly Prepared Chef's Seasonal Vegetable

Herb Roasted Baby red Potatoes

Freshly Baked Rolls w/ Butter

THIRD COURSE

New York Style Cheese Cake plain or with Strawberry Topping

Or up to two

Cakes (Chocolate, Carrot, Lemon Cream and Red Velvet)

BEVERAGE SERVICE

Iced Tea and Water Service

Coffee Station

\$36.95 / person

GROG CEREMONIES

We will provide plastic cups along with a five gallon punch bowl, unless the unit has a container they would like to use for the Grog. Ask Catering for additional information and fees. Grog items must be provided by Iron Mike Conference Center

Hors D'oeuvres

Served buffet style, butler service available.
Unless otherwise noted, Hors D'oeuvres are priced per 25 pieces.

COLD HORS D'OEUVRES

Assorted Finger Sandwiches* – **\$24.25**

**choose one of the following: Deviled Ham, Turkey Salad, Pimento Cheese*

Deviled Eggs – **\$18.25**

Tomato Basil Bruschetta – **\$18.75**

Jumbo Shrimp on Ice with Cocktail Sauce – **\$71.50**

Smoked Salmon Pinwheels – **\$30.25**

Cucumber Bites with Roasted Red Pepper Hummus - **\$ 19.75**

HOT HORS D'OEUVRE

Buffalo, BBQ or Honey BBQ Wings with Ranch – **\$38.50**

Swedish, BBQ or Sweet and Sour Meatballs – **\$25.25**

Teriyaki Beef Skewers – **\$26.50**

Chicken Satay Skewers – **\$25.25**

Chicken Tenders Skewers with BBQ - **\$28.95**

Baked Cheddar and Sausage Balls – **\$24.75**

Mini Cordon Bleu Bites – **\$24.25**

Bacon Wrapped Scallops – **\$28.50**

Mini Steak Empanadas with Pico de Gallo – **\$30.95**

Bacon Wrapped Stuffed Jalapenos with Cheddar and Cream Cheese **\$24.75**

Bacon-Swiss Cheese Dip with toasted French Bread slices – **\$57.75 (serves 25)**

Spinach-Artichoke Dip with toasted French Bread slices – **\$57.75 (serves 25)**

Buffalo Chicken Dip with toasted French Bread slices – **\$57.75 (serves 25)**

BUTLER SERVICE AVAILABLE

One butler per item

\$27.50 / 50 guests

Displays / Platters and Specialty Items

DISPLAYS AND PLATTERS

Displays are offered by individual platter.

FRUIT PLATTER

71.50 (25 servings)

VEGETABLE CRUDITÉS WITH DIPS

\$60.50 (25 servings)

DELI MEATS WITH BREADS AND SPREADS

Sliced Deli Turkey and Ham,
American and Swiss Cheese, Mustard and Mayonnaise

\$86.25 (25 servings)

VARIETY CHEESE BOARD WITH GOURMET CRACKERS

A Variety of Cheeses, Cheddar, Swiss and Pepperjack

\$71.50 (25 servings)

SPECIALTY ITEMS

CHOCOLATE FOUNTAIN DISPLAY

With Strawberries Marshmallows and Pretzels

\$324.50 (serves 85)

The Carvery

Add a chef attended carving station to your event
\$60 / station

ROASTED MARINATED BREAST OF TURKEY

Served with Pan Gravy, Cranberry sauce, Mayo and Dinner Rolls
\$230 (approx 30 5oz servings)

SOUTHERN STYLE BLACK OAK GLAZED HAM

Served with Honey Mustard and Dinner Rolls
\$250 (approx 50 5oz servings)

Premium Carvery Choices

SLOW ROASTED TOP ROUND OF BEEF

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls **\$315 (approx 70 5oz servings)**

SLOW ROASTED PRIME RIB

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls **\$325 (approx 40 5oz servings)**

Beverages and Services

BAR SERVICE

CASH BAR

*Each guest will pay for their own drink as it is ordered. There is a minimum requirement of **\$170** in the first two hours of service and **\$60** for each hour thereafter.*

PRORATE BAR

The host agrees to pay for all drinks consumed or a partial amount, determined either by a dollar amount, time, or type of beverage. Once the predetermined amounts have been reached the bar may remain open as a cash bar or close, whichever the host decides best suits their event. A credit card number must remain on file before the event for all open or prorate bars to settle the balance after the event.

KEG BEER

A keg of beer will be set out and tapped with glasses available. There is no refund on the unused portion of the keg, and may not be taken from the club premises.

Import / Domestic keg

Ask for pricing

ADDITIONAL BEVERAGE SERVICE

SPARKLING CIDER - \$16.50/bottle

WINE TOAST - \$16.50/ carafe

WINE TOAST – \$22 / bottle

Chardonnay, Zinfandel, Merlot, Pino Grigio, Moscato, Cabernet

CHAMPAGNE TOAST – \$22 / bottle

LEMONADE PUNCH – \$22 / gallon

Lemonade and Ginger Ale

SPRING SPRITZER – \$27.50 / gallon

White Apple Juice, Cranberry Juice and Ginger Ale