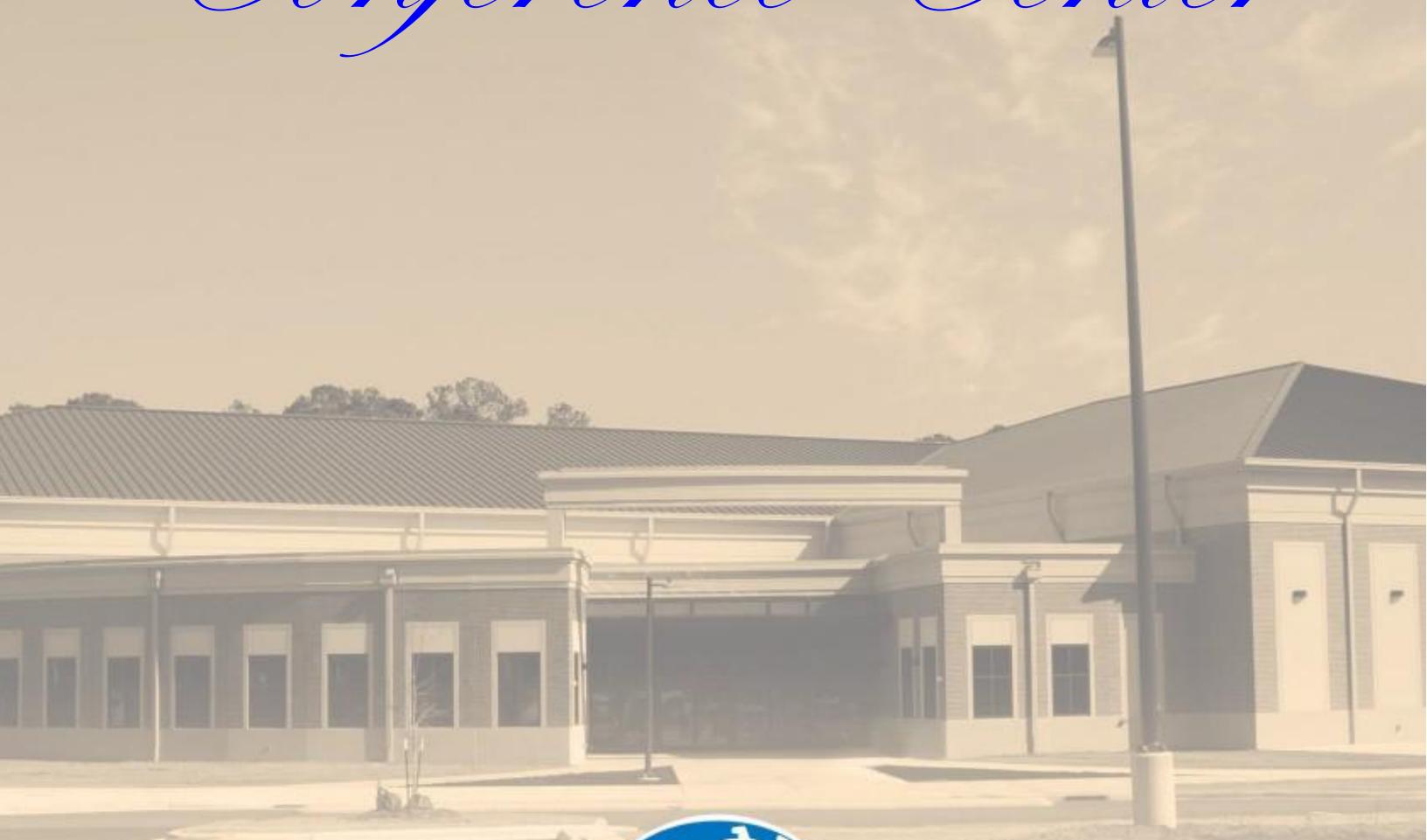


# Iron Mike Conference Center



**Special Events  
Catering Menu**

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

[bragg.armymwr.com](http://bragg.armymwr.com)

# *Table of Contents*

Welcome.....	3
General Information.....	4
Room Deposit Form.....	5
■ Menu.....	6-20
■ Served Breakfast/Breakfast Buffet .....	6
■ Refreshment Breaks/Snacks.....	7
■ Deli Sandwiches & Salads.....	8
■ Lunch Buffet .....	9
■ Served Lunch .....	10
■ Grand Dinner Buffet.....	11
■ Themed Buffets .....	12
■ Served Dinner .....	13-14
■ Dessert Selections.....	15
■ Dining In and Dining Out.....	16
■ Hors D'oeuvres .....	17
■ Displays/Platters and Specialty Items.....	18
■ The Carvery.....	19
■ Beverages and Services.....	20

# 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](mailto: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 Julienne 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

Buttered Confetti Corn

Cauliflower and Broccoli with Parsley

Whole Green Beans with Pimentos

Butter

Freshly Steamed Broccoli Florets

### CHOICE OF STARCH

Country Mashed Potatoes

Rice Pilaf or Steamed White Rice

Herb Roasted Baby Red Potatoes

\*\*\*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**

## **CHICKEN PARMIGIANO**

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

## **CHICKEN PICATTA**

Breaded Chicken Breast served with a Lemon-  
Caper 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**

## **LONDON BROIL**

Grilled Marinated Flank Steak, sliced and  
topped with a Mushroom Bordelaise Sauce  
**\$17.95 / 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	Freshly Steamed Broccoli Florets
Cauliflower and Broccoli with Parsley	Buttered Confetti Corn
Green Beans with Lemon and Thyme	

## **CHOICE OF STARCH**

Country Mashed Potatoes	Carolina Rice Pilaf
Herb Roasted Baby Red Potatoes	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*