

Fort Bragg Iron Mike Conference Center



**Special Events
Catering Menu**

**2658 Reilly Rd
Fort Bragg, North Carolina
28310**

www.fortbraggmwr.com

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Welcome

CONFERENCE & CATERING CENTER

Building 5-5348, 2658 Reilly Rd,
P.O. Box 70210
Fort Bragg, North Carolina
28310

(910) 907-2582 or iselle.d.oquendo.naf@mail.mil

(910) 907-1945 or cynthia.m.kauth.naf@mail.mil

(910) 396-2026 or olga.p.hester.naf@mail.mil

Thank you for considering the Conference and Catering 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, 100% of the deposit will be forfeit. 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

One week prior to your event a guaranteed guest count will be due along with 50% payment of the party bill. We require a 10% guarantee for our guaranteed guest count, meaning the number given one week prior “locks in” a guarantee that cannot be reduced by more than 10% when giving the final guest count. The final guest count and payment are due by noon two days prior to the event. 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. Sales tax will not be charged on food, beverage or service charge.

CAKE SERVICE FEE

If your event should require a specialty cake from outside the club, a flat fee of \$25 per 100 guests will be charged for cake service. Our wait staff will be happy to cut and serve the cake at your event.

ROOM DECORATIONS

The decorations you provide are your responsibility to set-up and remove after the event has ended. Items left in the CAC 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 CAC property. The use of glitter and confetti is also prohibited.

LIABILITY

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

OFF-SITE CATERING

The Conference and Catering Center offers off-site catering to on and off post facilities and the Airborne and Special Operations Museum. Contact the catering office for availability.

SPECIAL EVENTS GATES ACCESS

Ask Catering for additional information.

Room Capacities

*Rooms are available “as is”; changes may result in additional fees.

**The Hodge Room can be split into four small rooms, all with projector and screen.

LAFAYETTE

		Round	Rec	Classroom	Theater
Square Feet		Tables	Tables	Style	Style
13,965	LAFAYETTE ROOM	900	1,075	540	1,200
8,976	LAFAYETTE ROOM #1 – #6	570	670	335	710
9,596	LAFAYETTE ROOM #4 – #7	600	700	350	750
4,275	LAFAYETTE ROOM #7	240	288	165	360
3,528	LAFAYETTE TOOM #4 – #6	216	240	145	315
3,528	LAFAYETTE ROOM #1 – #3	216	232	115	240
2,680	LAFAYETTE ROOM #1 – #2	145	160	80	180
2,717	LAFAYETTE ROOM #5 – #6	160	184	90	185
2,226	LAFAYETTE ROOM #4 – #5	136	160	80	165
1,344	LAFAYETTE ROOM #2 same #5	80	90	45	90
1,302	LAFAYETTE ROOM #6	80	90	45	90
1,088	LAFAYETTE ROOM #1 same #3	64	72	40	65
881	LAFAYETTE ROOM #4	55	64	30	60

HODGE, SINK AND HICKEY

		Round	Rec	Classroom	Theater
Square Feet		Tables	Tables	Style	Style
1,683	HODGE ROOM	96	120	72	160
420	HODGE ROOM #1	24	30	18	40
420	HODGE ROOM #2	24	30	18	40
420	HODGE ROOM #3	24	30	18	40
420	HODGE ROOM #4	24	30	18	40

	SINK ROOM	N/A	33	N/A	N/A
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	HICKEY ROOM	N/A	22	N/A	N/A
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Room Capacities

ROOM MINIMUMS

The following are the deposits and food and beverage minimums required for each room. If your party bill exceeds the minimum amount required, the room rental fee will be waived. If the room minimum is not met you will be responsible for making up the difference of the requirement.

LAFAYETTE

		Deposit	Breakfast	Lunch	Dinner
Square Feet					
13,965	LAFAYETTE ROOM	\$ 1,000.00	\$ 1,500.00	\$ 2,250.00	\$ 5,500.00
9,596	LAFAYETTE ROOM #4 – #7	\$ 500.00	\$ 1,000.00	\$ 1,500.00	\$ 3,000.00
8,976	LAFAYETTE ROOM #1 – #6	\$ 500.00	\$ 1,000.00	\$ 1,500.00	\$ 3,000.00
4,275	LAFAYETTE ROOM #7	\$ 250.00	\$ 500.00	\$ 1,000.00	\$ 1,500.00
3,528	LAFAYETTE ROOM #4 – #6	\$ 250.00	\$ 500.00	\$ 1,000.00	\$ 1,500.00
3,528	LAFAYETTE ROOM #1 – #3	\$ 250.00	\$ 500.00	\$ 1,000.00	\$ 1,500.00
2,717	LAFAYETTE ROOM #5 – #6	\$ 250.00	\$ 500.00	\$ 500.00	\$ 1,000.00
2,680	LAFAYETTE ROOM #1 – #2	\$ 250.00	\$ 500.00	\$ 500.00	\$ 1,000.00
2,226	LAFAYETTE ROOM #4 – #5	\$ 250.00	\$ 500.00	\$ 500.00	\$ 1,000.00
1,344	LAFAYETTE ROOM #2 same #5	\$ 250.00	\$ 300.00	\$ 400.00	\$ 800.00
1,302	LAFAYETTE ROOM #6	\$ 250.00	\$ 300.00	\$ 400.00	\$ 800.00
1,088	LAFAYETTE ROOM #1 same #3	\$ 250.00	\$ 300.00	\$ 400.00	\$ 800.00
881	LAFAYETTE ROOM #4	\$ 250.00	\$ 300.00	\$ 400.00	\$ 800.00

HODGE, SINK AND HICKEY

		Deposit	Breakfast	Lunch	Dinner
Square Feet					
1,683	HODGE ROOM	\$ 200.00	\$ 500.00	\$ 600.00	\$ 900.00
420	HODGE ROOM #1	\$ 100.00	\$ 125.00	\$ 150.00	\$ 225.00
420	HODGE ROOM #2	\$ 100.00	\$ 125.00	\$ 150.00	\$ 225.00
420	HODGE ROOM #3	\$ 100.00	\$ 125.00	\$ 150.00	\$ 225.00
420	HODGE ROOM #4	\$ 100.00	\$ 125.00	\$ 150.00	\$ 225.00

	SINK ROOM	\$ 50.00	\$ 150.00	\$ 300.00	\$ 300.00
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	HICKEY ROOM	\$ 50.00	\$ 150.00	\$ 200.00	\$ 400.00
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Room Rental Rates

CONFERENCES/MEETINGS/CATERED EVENTS

ROOM	1/2 Day + No Meals	1/2 Day + 1 Meal	1/2 Day + 2 Meals	All Day + No Meals	All Day + 1 Meal	All Day + 2 Meals
LAFAYETTE ROOM	1,125.00	525.00	Labor for All Day wait staff	2,250.00	1,125.00	Labor for All Day wait staff
LAFAYETTE ROOM #4 – #7	750.00	375.00	Labor for All Day wait staff	1,500.00	750.00	Labor for All Day wait staff
LAFAYETTE ROOM #1 – #6	750.00	375.00	Labor for All Day wait staff	1,500.00	750.00	Labor for All Day wait staff
LAFAYETTE ROOM #7	375.00	180.00	" "	750.00	375.00	" "
LAFAYETTE ROOM #4 – #6	375.00	180.00	" "	750.00	375.00	" "
LAFAYETTE ROOM #1 – #3	375.00	180.00	" "	750.00	375.00	" "
LAFAYETTE ROOM #5 – #6	250.00	125.00	" "	500.00	250.00	" "
LAFAYETTE ROOM #1 – #2	250.00	125.00	" "	500.00	250.00	" "
LAFAYETTE ROOM #4 – #5	250.00	125.00	" "	500.00	250.00	" "
LAFAYETTE ROOM #2 same #5	125.00	65.00	" "	250.00	125.00	" "
LAFAYETTE ROOM #6	125.00	65.00	" "	250.00	125.00	" "
LAFAYETTE ROOM #1 same #3	125.00	65.00	" "	250.00	125.00	" "
LAFAYETTE ROOM #3	125.00	65.00	" "	250.00	125.00	" "
LAFAYETTE ROOM #4	125.00	65.00	" "	250.00	125.00	" "
HODGE ROOM	200.00	100.00	" "	400.00	200.00	" "

½ DAY + NO MEALS

This is the rate for groups who order beverages and/or finger foods only for a ½ day event. In addition to the room rental add linen, labor and any additional set-up fees.

½ DAY + 1 MEAL

In addition to the room rental, labor for the wait staff that remains for the entire event, linen for extra tables (tables in addition to seating needed for the meal), and any additional set-up fees apply.

½ DAY + 2 MEALS

No room rental charge, just labor for wait staff that remains for the entire event.

For meal selections please see the menu on following pages.

If your event requires the room to be available the day prior to the event, for your set-up, additional rental fees apply.

ALL DAY + NO MEALS

This is the rate for groups who order beverages and/or finger foods only for an all day event. In addition to the room rental add linen, labor and any additional set-up fees.

ALL DAY + 1 MEAL

In addition to the room rental, just labor for wait staff that remains for the entire event, linen for extra tables (tables in addition to seating needed for the meal), and any additional set-up fees.

ALL DAY + 1 MEAL

No room rental charge, just labor for wait staff that remains for the entire event.

Room Rental Rates

TRADE SHOWS/JOB FAIRS/EXPOS

ROOM	1/2 Day APO*	1/2 Day OAU**	Deposit Required	All Day APO*	All Day OAU**	Deposit Required
LAFAYETTE ROOM	2,250.00	2,800.00	50%	3,600.00	6,300.00	50%
LAFAYETTE ROOM #4 – #7	1,500.00	2,400.00	50%	2,400.00	4,200.00	50%
LAFAYETTE ROOM# 1 – #6	1,500.00	2,400.00	50%	2,400.00	4,200.00	50%
LAFAYETTE ROOM #7	750.00	1,200.00	50%	1,200.00	2,100.00	50%
LAFAYETTE ROOM #4 – #6	750.00	1,200.00	50%	1,200.00	2,100.00	50%
LAFAYETTE ROOM #1 – #3	750.00	1,200.00	50%	1,200.00	2,100.00	50%
LAFAYETTE ROOM #5 – #6	500.00	800.00	50%	800.00	1,400.00	50%
LAFAYETTE ROOM #1 – #2	500.00	800.00	50%	800.00	1,400.00	50%
LAFAYETTE ROOM #4 – #5	500.00	800.00	50%	800.00	1,400.00	50%
LAFAYETTE ROOM #2 same #5	250.00	400.00	50%	400.00	700.00	50%
LAFAYETTE ROOM #6	250.00	400.00	50%	400.00	700.00	50%
LAFAYETTE ROOM #1 same #3	250.00	400.00	50%	400.00	700.00	50%
LAFAYETTE ROOM #3	250.00	300.00	50%	400.00	700.00	50%
LAFAYETTE ROOM #4	250.00	300.00	50%	400.00	700.00	50%
HODGE ROOM	400.00	600.00	50%	800.00	1,200.00	50%

* APO = Approved Private Organization ** OAU = Other Authorized Users

An Approved Private Organization is a self-sustaining non-Federal entity, incorporated or unincorporated, which operates on a Department of Defense Installation (Fort Bragg, Pope AAF) with the written consent of the installation commander.

Additional charges for labor and set-up fees apply (See Rental Items).

Food & Beverage service is also available. If hosted in a separate room from your event, minimum purchase requirements and room rental fees will apply at the Conference/Meeting/Catering Events rate(s). No minimums for Food & Beverage purchases if hosted in the same room as your event.

A contract with menu selection, room set-up and catering policies is required to be completed and signed no later than one month prior to your event. Our catering staff is available to assist you Monday through Friday from 9:00 am to 4:30 pm.

If your vendors require electricity or internet the Conference and Catering Center must be notified one month prior to the event with details of which tables/booths require electricity. Charges for set-up and usage will be added to the contract.

Room Deposit Form
Iron Mike Conference Center

P.O. Box 70210
Fort Bragg, NC 28307-5000
Telephone: (910) 907-CLUB/2582 Fax: (910) 396-3229

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 #: _____
Type: _____ Exp. Date: _____

Room Deposits

<u>Room</u>	<u>Deposit</u>
___Lafayette Room	\$1,000.00
___Lafayette Room 1-6/4-7	\$500.00
___Lafayette Room 1-3/4-6/7	\$250.00
___Hodge Room	\$200.00
___Hodge Room 1/2/3/4	\$100.00
___Sink Room	\$50.00
___Hickey Room	\$50.00
___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, 100% of the deposit is forfeit.

Signature: _____ Date: _____

Served Breakfast

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

TRADITIONAL

Fresh Scrambled Eggs (regular or Western-Style), Golden Hash Browns
choice of Ham Steak, Sausage, Smoked Kielbasa, or Applewood Smoked Bacon
Freshly Baked Biscuits
\$6.95 / person

IRON MIKE

Freshly Baked Open Faced Biscuits Topped with Pepper Sausage Gravy
Fresh Scrambled Eggs
choice of Ham Steak, Sausage, Smoked Kielbasa, or Applewood Smoked Bacon
\$6.95 / person

Breakfast Buffets

Minimum of 75 people.

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, Grilled Ham
Creamy Cheese Grits
\$9.25 / person

SUNRISE BUFFET

Fresh Cut Fruit Platter
Fresh Scrambled Eggs (Western-Style upon request)
Applewood Smoked Bacon and Sausage Links
Golden Hash Browns
Freshly Baked Biscuits
\$7.95 / person

EXECUTIVE BUFFET

(Maximum 100 guests)

Chef attended Omelet Station
French Toast and Pancakes with Hot Maple Syrup
Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage Links
Golden Hash Browns
Fresh Cut Fruit Platter
Assorted Danishes and Muffins, Freshly Baked Biscuits
\$12.95 / person

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.)

Add a cup of House Made Cream of Broccoli or Chicken Noodle Soup \$1.95 / person.

DELI ROAST BEEF / HAM / OVEN ROASTED TURKEY BREAST

your choice of thinly sliced Roast Beef, Smoked Ham, or Oven Roasted Turkey Breast, topped with Green Leaf Lettuce, Tomato, American or Swiss Cheese and Horseradish Mayonnaise, on a Kaiser Roll served with choice of Potato or Pasta Salad and Potato Chips

\$9.25 / person

ALL AMERICAN CLUB

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

\$9.50 / person

CHICKEN CAESAR WRAP

Marinated Grilled Chicken Breast, tossed with Romaine Lettuce, Asiago Cheese, sliced Red Onion, and House Made Caesar Dressing wrapped in a Sun Dried Tomato Tortilla, served with choice of Potato or Pasta Salad and potato Chips

\$9 / person

CHEF'S SALAD

Freshly Mixed Garden Greens topped with Julienned Ham and Turkey, Hard Cooked Eggs, Cheddar and Swiss Cheeses, Cucumbers, Tomatoes, and Smoked Bacon Crumbles, served with your choice of Dressing

\$9.95 / 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

\$9.95 / person

BEEF OR CHICKEN CAESAR SALAD

your choice of Grilled Marinated Chicken Breast OR Grilled Marinated Flank Steak
Fresh Romaine Heart Lettuce, Jumbo Herb-Garlic Croutons, Tomato Wedges, topped with slices of Grilled Marinated Chicken Breast OR Flank Steak, Asiago Cheese and drizzled with Creamy Caesar Dressing

\$9.95 / person

MAKE YOUR OWN SANDWICH, SALAD AND SOUP BAR

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

\$10.95 / person

Lunch Buffet

MONDAY TO FRIDAY

Minimum 75 people.

Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.

Add a cup of House Made Cream of Broccoli or Chicken Noodles Soup for \$1.95 / person.

\$11.95 / person

CHOICE OF SALAD

Mixed Garden Greens with Ranch and Italian Dressings

Caesar Salad with Homemade Croutons

Red Bliss Potato Salad

Marinated Cucumber & Tomato Salad

Italian Pasta Salad

CHOICE OF TWO ENTREES

Beef

BALSAMIC MARINATED FLANK STEAK with
Mushroom Bordelaise Sauce

BEEF BURGUNDY TIPS with Egg Noodles

PEPPER STEAK with Sautéed Onions

SOUTHERN POT ROAST with Vegetables

Poultry

CHICKEN PARMESAN

HERB BAKED CHICKEN

BAKED CHICKEN BREAST with Marsala Sauce

SOUTHERN STYLE FRIED CHICKEN

CHICKEN JAMBALAYA

Pork

APPLE STUFFED PORK LOIN with Irish Sauce

SPARE RIBS in Homemade Smoked Blueberry Sauce

EASTERN CAROLINA PULLED PORK

HONEY GLAZED BABY BACK RIBS with Whiskey
Sauce

Seafood

SEAFOOD GUMBO

BAKED TILAPIA with Citrus Cream Sauce

FRIED CATFISH with Remoulade Sauce

CHOICE OF VEGETABLE

Roasted Seasonal Vegetable Blend

Cauliflower and Broccoli with Parsley Butter

Freshly Steamed Broccoli Florets

Butter Corn Confetti

Zucchini and Tomatoes with Red Onions

Mediterranean Blend Vegetables

CHOICE OF STARCH

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Steamed Parsley Potatoes

Wild Rice Pilaf or Steamed White Rice

Buttered Penne Pasta with Parmesan Cheese

Linguini with Olive Oil and Fresh Basil

SELF SERVE STATIONS

Minimum of 75 people.

BAKED POTATO BAR

Baked Potatoes, Chopped Bacon, Green Onions,
Cheddar Cheese, Sour Cream and Whipped Butter

\$9.95 / person

Served Lunch

*Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.
Add House Made Soup, Mixed Green Salad or Caesar Salad \$1.50 / person.*

SUN DRIED TOMATO-ARTICHOKE CHICKEN

Breaded Chicken Breast topped with a Sun Dried Tomato-Artichoke Sauce
\$8.95 / person

CHICKEN FLORENTINE

Breaded Chicken Breast served with a Spinach Cream Sauce
\$8.95 / person

CHICKEN PARMIGIANO

Breaded Chicken Breast topped with melted Provolone-Mozzarella Cheese blend in Marinara Sauce, Served over Linguini Pasta
\$8.95 / person

CHICKEN PICATTA

Breaded Chicken Breast served with a Lemon-Caper Cream Sauce
\$8.95 / person

BLACKENED TILAPIA

Blackened Tilapia Filet served with a Citrus Cream Sauce
\$7.95 / person

GRILLED SALMON FILET

Grilled (or Blackened) Atlantic 4 oz Salmon Filet topped with a Citrus-Dill Cream Sauce
\$9.95 / person

BEEF BOURGUIGNON

Tender Braised Beef Morsels in a Rich Red Wine Sauce with Mushrooms and Pearl Onions
\$9.25 / person

LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped with a Mushroom Bordelaise Sauce
\$10.50 / person

CHOICE OF VEGETABLE

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

Butter Corn Confetti
Zucchini and Tomatoes with Red Onions
Mediterranean Blend Vegetables

CHOICE OF STARCH

Country Mashed Potatoes
Herb Roasted Baby Red Potatoes
Steamed Parsley Potatoes

Wild Rice Pilaf or Steamed White Rice
Buttered Pasta with Parmesan Cheese
Linguini with Olive Oil and Fresh Basil

DESSERTS

Choose one of your favorite.

Refreshment Breaks / Snacks

Breaks are limited to thirty minutes.

MID-MORNING SESSIONS (choose 2 items)

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

\$5.95 / person

GO HEALTHY

Yogurt with Granola Sprinkles

Fresh Seasonal Fruit

Chilled Orange Juice, Coffee or Tea Service and Water

\$6.25/person

MID-AFTERNOON SESSIONS (choose 2 items)

Assortment of Baked Cookies and Brownies

Vegetable Display with Ranch Dip

Bag of Chips or Granola Bars

Sliced Fruit Trays with Yogurt

Tea Service and Water

\$6.95 / person

À LA CARTE

Freshly Brewed Coffee – **\$10 / gallon**

Iced Tea – **\$10 / gallon**

Lemonade – **\$12 / gallon**

Fruit Punch – **\$12 / gallon**

Hot Cider – **\$12 / gallon**

Bottled Water or Soda – **\$1.75 / bottle**

Orange Juice – **\$15 / gallon**

Potato Chips – **\$5.95 / pound**

Ranch Dip – **\$2.95 / pint**

Mini Bagels with Cream Cheese – **\$13.90 / 2 dozen**

Croissants with Butter and Jelly – **\$13.90 / 2 dozen**

Assorted Danish – **\$19.90 / 2 dozen**

Assorted Mini Muffins – **\$15.90 / 2 dozen**

Bag of Chips – **\$30 / 2 dozen**

Granola Bars – **\$30 / 2 dozen**

Assorted Fresh Seasonal Whole Fruit Basket – **\$25 / 25 pieces**

Bragg's Grand Dinner Buffet

All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls. Minimum 75 people.

CLASSIC

two entrees, three sides, one salad
\$17.95 / person

CHOICE

two entrees, four sides, two salads
\$18.95 / person

PREMIUM

three entrees, four sides, two salads
\$20.95 / person

CHOICE OF SALAD

Mixed Greens with Ranch and Italian Dressing
Caesar Salad
Marinated Cucumber and Tomato Salad
Broccoli Salad
Greek Salad
Italian Pasta Salad
Home Potatoes Salad

CHOICE OF ENTREE

Beef

LONDON BROIL with Mushrooms Bordelaise Sauce
BEEF BURGUNDY TIPS with Egg Noodles
BEEF FAJITAS with Onions and Peppers
ORIENTAL PEPPER STEAK
ITALIAN HOME STYLE MEATLOAF

Pork

APPLE STUFFED PORK LOIN with Irish Sauce
SPARE RIBS Homemade Smoke Blueberry Sauce
EASTERN CAROLINA PULLED PORK HONEY GLAZED
BABY BACK RIBS with Whiskey Sauce

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 stuffed with Ham and
Swiss Cheese served with Asiago Alfredo Sauce
CHICKEN GUMBO
CHICKEN PROVENÇAL
HERB ROASTED CHICKEN
SOUTHERN STYLE FRIED CHICKEN

Seafood

SEAFOOD GUMBO
BLACKENED TILAPIA with Citrus Cream Sauce
GRILLED SALMON with Lemon Dill Sauce
(add \$2.00 / person)
CORNMEAL CRUSTED FRIED CATFISH with
Remoulade

CHOICE OF VEGETABLE

Cauliflower and Broccoli with Parsley Butter
Green Beans with Almonds and Thyme
Freshly Steamed Broccoli Florets
Roasted Seasonal Vegetable Blend (Zucchini,
Yellow Squash, Onion Medley)
Mediterranean Blend Vegetables
Sicilian Vegetable Blend
Butter Corn Confetti

CHOICE OF STARCH

Au Gratin Potatoes
Country Mashed Potatoes
Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Steamed Parsley Potatoes
Spanish Rice
Wild Rice Pilaf or Steam White Rice
Baked Potato
Corn Bread Stuffing

Themed Buffets

All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls. Minimum 75 people.

TASTE OF ITALY

Fresh 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

\$15.95 / person

GERMAN BUFFET

Fresh German Potato Salad , Bratwurst in Caraway Gravy, Jagerschnitzel-Sliced Roasted Pork Loin
topped with a Mushroom Cream Sauce, Dutch Sauerkraut, Braised Brussel Sprouts, and Pretzel Rolls

\$17.95 / person

SPANISH BUFFET

Fresh Tossed Garden Salad with Ranch Dressing, Tortilla Chips with Salsa, Guacamole and Sour Cream,
Spanish Rice, Beef Enchiladas, Beans, Onions, Tomatoes, Lettuce and Shredded Cheese, Chicken Fajitas
with Flour Tortillas.

\$16.95 / person

DESSERTS

Choose one of your favorite.

Served Dinner

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

Add House Made Cream of Broccoli or Chicken Noodle soup \$1.95 / person.

FILET MIGNON & SHRIMP

5 oz Center Cut Filet Mignon Grilled to perfection and topped with a Mushroom-Marsala sauce, paired with Marinated Broiled Shrimp
\$26.95 / person

FILET MIGNON & SALMON

5 oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, paired with an Atlantic Salmon Filet and Lemon Dill Sauce
\$29.95 / person

FILET MIGNON & CHICKEN

5 oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, served with a Boneless Chicken Breast and Sun Dried Tomato-Artichoke Sauce
\$26.95 / person

SHITAKE FILET

7 oz Center Cut Filet Mignon Shitake Mushrooms, topped with Sherry Cream Sauce
\$23.95 / person

NY STRIP STEAK

8 oz Hand Cut Strip Steak grilled and topped with French Onion Demi-Glace
\$23.95 / person

PRIME RIB OF BEEF

10 oz Slow Roasted Prime Rib, served with Horseradish Cream Sauce
\$24.95 / person

LONDON BROIL

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

BLACKENED SALMON

8 oz Atlantic Salmon Filet seared with Cajun Seasoning, served with a Citrus-Dill Cream Sauce
\$19.95 / person

OVEN ROASTED HALF CHICKEN

Roasted-Marinated Half Chicken slow cooked until golden brown
\$15.95 / person

CHICKEN PARMIGIANO

Breaded Chicken Cutlet topped with House Made Marinara Sauce and Provolone Cheese, served over Linguini Pasta
\$16.95 / person

CHICKEN CORDON BLEU

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with a Mornay Sauce
\$15.95 / person

EGGPLANT PARMIGIANO

Breaded Eggplant pan fried topped with House Made Marinara Sauce and Parmesan Mozzarella Cheese Blend, served with Linguini Pasta
\$13.95 / person

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House Made Marinara and served over Penne Rigatoni
\$12.95 / person

Served Dinner

CHOICE OF VEGETABLE

Roasted Seasonal Vegetable Blend
Cauliflower and Broccoli with Parsley Butter
Green Beans with Lemon and Thyme
Mediterranean Blend Vegetables

Freshly Steamed Broccoli Florets
Butter Corn Confetti
Zucchini and Tomatoes w/Red Onions

CHOICE OF STARCH

Country Mashed Potatoes
Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Mashed Sweet Potatoes

Carolina Rice Pilaf
Wild Rice Pilaf or Steam White Rice
Buttered Pasta with Parmesan Cheese

Kids Menu

Served with Freshly Brewed Iced Tea, Ice Water and 5 oz bowl of Fresh Seasonal Fruit.

OLD –FASHIONED SPAGHETTI AND MEATBALLS

with Marinara Sauce
\$6.95 / Kid

CHICKEN TENDERS

with Glazed Mini Carrots or Broccoli
\$6.95 / Kid

CHICKEN TENDERS

with Macaroni and Cheese
\$5.95 / Kid

Dessert Selections

LAYERED CAKES

Chocolate, Carrot, Lemon Cream, German Chocolate, Coconut or Red Velvet
\$2 / person

PIE

Apple, Key Lime and Southern Pecan
\$2 / person

COBBLER

Apple, Peach, Blueberry or Cherry
\$2 / person

NEW ORLEANS BREAD PUDDING

with Caramel Sauce
\$2 / person

Premium Dessert Choices

TIRAMISU

\$3 / person

NEW YORK CHEESECAKE

with choice of topping (Chocolate or Strawberry)
\$3 / person

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

Grilled Salmon with Lemon-Dill 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

Baked Potato

Freshly Baked Rolls w/ Butter

THIRD COURSE

New York Style Cheese Cake with Strawberry Topping

Or

Layered Cakes (Chocolate, Carrot, Lemon Cream, German Chocolate, Coconut and Red Velvet)

BEVERAGE SERVICE

Iced Tea and Water Service

Coffee Station

Red and White Wine on each table for toasting

\$29.95 / 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.

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* – **\$21**

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

Deviled Eggs – **\$15**

Cajun Shrimp Deviled Eggs – **\$17.50**

Tomato Basil Bruschetta – **\$15**

Jumbo Shrimp on Ice with Cocktail Sauce – **\$35**

Smoked Salmon Pinwheels – **\$26.50**

Prosciutto Wrapped Melon Wedge – **\$25**

Mexican Layered Bean Dip with Tortilla Chips – **\$50 (hot or cold-serves 25)**

Caprese Salad Skewers – **\$95 / 144 pieces**

HOT HORS D'OEUVRE

Buffalo, BBQ or Honey BBQ Wings with Ranch – **\$25**

Swedish, BBQ or Sweet and Sour Meatballs – **\$19.95**

Teriyaki Beef Skewers – **\$17.95**

Chicken Satay Skewers – **\$17.95**

Baked Cheddar and Sausage Balls – **\$18.50**

Mini Cordon Bleu Bites – **\$20**

Bacon Wrapped Scallops – **\$24.95**

Bacon Wrapped Pineapple – **\$18.50**

Mini Steak Empanadas with Pico de Gallo – **\$25**

Miniature Maryland Crab cakes serve with Tartar or Remoulade Sauce – **\$30.50**

Bacon Wrapped Stuffed Jalapenos with Cheddar or Cream Cheese – **\$18.50**

Bacon-Swiss Cheese Dip with toasted French Bread slices – **\$50 (serves 25)**

Spinach-Artichoke Dip with toasted French Bread slices – **\$50 (serves 25)**

Buffalo Chicken Dip with toasted French Bread slices – **\$50 (serves 25)**

DESSERT SELECTIONS

Raspberry Brie Phyllo Purse – **\$25.95**

Petit Fours – **\$25.95**

Cream Puffs – **\$11.50**

Mini Éclairs – **\$17.50**

Brownies – **\$15.95**

Cookies – **\$15.95**

BUTLER SERVICE AVAILABLE

One butler per item

\$25 / 50 guests

The Carvery

Add a chef attended carving station to your event
\$50 / station

ROASTED MARINATED BREAST OF TURKEY

served with Pan Gravy, Cranberry sauce, Mayo and Dinner Rolls
\$150 (approx 30 5oz servings)

ROASTED HONEY DIJON GLAZED PORK LOIN

served with Honey Mustard, Pineapples Salsa and Dinner Rolls
\$90 (approx 30 5oz servings)

SOUTHERN STYLE BLACK OAK GLAZED HAM

served with Honey Mustard and Dinner Rolls
\$150 (approx 50 5oz servings)

Premium Carvery Choices

SLOW ROASTED TOP ROUND OF BEEF

served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls
\$275 (approx 70 5oz servings)

SLOW ROASTED PRIME RIB

served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls
\$225 (approx 40 5oz servings)

Displays / Platters and Specialty Items

DISPLAYS AND PLATTERS

Displays are offered by individual platter.

RAINBOW OF FRESH SEASONAL FRUITS WITH YOGURT SAUCE
\$50 (25 servings)

VEGETABLE CRUDITÉS WITH DIPS
\$45 (25 servings)

ROASTED SEASONAL VEGETABLE DISPLAY
\$65 (25 servings)

DELI MEATS WITH BREADS AND SPREADS
3lbs of sliced Deli Turkey, Ham and Roast Beef,
American and Swiss Cheese, Creamy Horseradish, Mustard and Mayonnaise
\$60 (25 servings)

VARIETY CHEESE BOARD WITH GOURMET CRACKERS
4lbs of Variety Cheeses, Cheddar, Swiss and Pepperjack
\$55 (25 servings)

IMPORTED CHARCUTERIE AND CHEESE DISPLAY
\$350 (75 servings)

SPECIALTY ITEMS

CHOCOLATE FOUNTAIN DISPLAY
with Strawberries Marshmallows and Pretzels
\$250 (serves 75 – 150)

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 **\$150** in the first two hours of service and **\$50** for each hour thereafter.*

HOST BAR OR 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.

\$200 / domestic keg

ADDITIONAL BEVERAGE SERVICE

WINE TOAST – \$15 / bottle

Gallo Vineyard Wines (Chardonnay, Zinfandel, Merlot)

CHAMPAGNE TOAST – \$15 / bottle

Asti Verdi

CHAMPAGNE PUNCH – \$25.00 / gallon

Champagne and Ginger Ale

LEMONADE PUNCH – \$20.00 / gallon

Lemonade and Ginger Ale

SPRING SPRITZER – \$21.00 / gallon

White Apple Juice, Cranberry Juice and Ginger Ale

SPARKLING CIDER (Non-Alcoholic) – \$12 / bottle