

Iron Mike Conference Center



**Special Events
Catering Menu**

**2658 Reilly Rd
Ft Liberty, North Carolina
28310**

**liberty.armymwr.com
As of: 15 July 2022**

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Welcome

IRON MIKE CONFERENCE CENTER

Building 5-5348, 2658 Reilly Rd,
P.O. Box 70210
Fort Liberty, North Carolina
28310
(910) 907-2582 or (910) 907-1945

cynthia.m.kauth.naf@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, 100% of the deposit will be forfeit. 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

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 at the end of 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 IMCC, a flat fee of \$35 per 100 guests will be charged for cake service. Our 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 Iron Mike Conference Center 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 Iron Mike Conference Center property. The use of glitter and confetti is also prohibited.

LIABILITY

The Iron Mike Conference Center and state policies do not permit alcoholic beverages of any kind to be brought in or taken off the Iron Mike Conference Center 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. The Iron Mike Conference Center will not be responsible for mailing or shipping boxes, equipment, or materials to or from the Iron Mike Conference Center. Any costs associated with damages done to the Iron Mike Conference Center premises as a result of persons associated with the function will become the responsibility of the host.

OFF-SITE CATERING

The Catering and Conference Center offers off-site catering to on off post as well as off facilities to include the Airborne and Special Operations Museum and Smith Lake. Contact the catering office for 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 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 #: _____
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, 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
\$9.95 / 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
10.95 / person

Breakfast Buffets

Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested 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 (Western-Style upon request)
Applewood Smoked Bacon and Sausage Links
Golden Hash Browns
Freshly Baked Biscuits
\$11.95 / 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 Cheese Grits
\$12.95 / person

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 (Western-Style or Regular upon request)
Applewood Smoked Bacon and Sausage Links
Freshly Baked Biscuits with Butter and Fruit Preserves
Assorted Danishes
\$17.95 / person

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

Refreshment Breaks / Snacks

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
\$7.95 / person

GO HEALTHY

Yogurt with Granola Sprinkles
Fresh Seasonal Fruit
Chilled Orange Juice, Coffee or Tea Service and Water
\$7.25/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
\$8.95 / person

À LA CARTE

Freshly Brewed Coffee – **\$12 / gallon**
Iced Tea – **\$10 / gallon**
Lemonade – **\$12 / gallon**
Fruit Punch – **\$12 / gallon**
Hot Cider – **\$12 / gallon**
Bottled Water or Soda – **\$2.00 / bottle**
Orange Juice – **\$15 / gallon**
Mini Bagels with Cream Cheese – **\$22.25 / 25 each**
Croissants with Butter and Jelly – **\$20.25 / 25 each**
Assorted Danish – **\$23.50 / 25 each**
Assorted Mini Muffins – **\$20.25 / 25 each**
Bag of Chips – **\$30 / 25 each**
Granola Bars – **\$30 / 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.)

Add a cup of House Made Cream of Broccoli or Chicken Noodle Soup \$2.95 / 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, on a Kaiser Roll served with choice of Potato or Pasta Salad and Potato Chips. Condiments served on the side

\$11.50 / 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 Potato or Pasta Salad and Potato Chips. Condiments served on the side

\$10.50 / person

BBQ PULLED PORK OR CHICKEN SLIDERS

Two Slow-roasted Pork Shoulder OR Chicken Breast, doused with BBQ sauce, and topped with a simple homemade coleslaw and dill pickles, on a Hawaiian Sweet roll served with Baked Beans or Pasta Salad and Potato Chips

\$10.95/ 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 French, Ranch or Italian Dressing

\$11.50 / 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

\$11.95 / person

BEEF OR CHICKEN CAESAR SALAD

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

\$11.25 / 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.

\$12.95 / person

Lunch Buffet

MONDAY - FRIDAY

Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested 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.

Add a cup of House Made Cream of Broccoli or Chicken Noodles Soup for \$3.95 / person.

\$14.95 / person

CHOICE OF SALAD

Mixed Garden Greens with Ranch and Italian Dressings

Caesar Salad with Homemade Croutons

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

PEPPER STEAK with Sautéed Onions

SOUTHERN POT ROAST with Vegetables

ITALIAN HOME STYLE MEATLOAF

Poultry

CHICKEN PARMESAN

HERB BAKED CHICKEN

CHICKEN MARSALA

SOUTHERN STYLE FRIED CHICKEN

CHICKEN JAMBALAYA

Pork

APPLE STUFFED PORK LOIN with Irish 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

(Add \$3.50/person)

CHOICE OF VEGETABLE

Roasted Seasonal Vegetable Blend

Cauliflower and Broccoli with Parsley Butter

Freshly Steamed Broccoli Florets

Buttered Confetti Corn

Zucchini and Tomatoes with Red Onions

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

\$11.50 / person

*****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 House Made Soup, Mixed Green Salad or Caesar Salad \$3.95 / person.*

MONDAY - FRIDAY

SUN DRIED TOMATO-ARTICHOKE CHICKEN

Breaded Chicken Breast topped with a Sun Dried
Tomato-Artichoke Sauce
\$10.50 / person

CHICKEN FLORENTINE

Breaded Chicken Breast served with a Spinach
Cream Sauce
\$10.50 / person

CHICKEN PARMIGIANO

Breaded Chicken Breast topped with melted
Provolone-Mozzarella Cheese blend in
Marinara Sauce
\$10.50 / person

CHICKEN PICATTA

Breaded Chicken Breast served with a Lemon-
Caper Cream Sauce
\$10.50/person

HICKORY-SMOKED PULLED PORK

Smoked Pulled Pork, traditional southern recipe
\$11.95/person

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House
Made Marinara and served over Penne Rigatoni
\$9.95 / person

GRILLED SALMON FILET

Grilled (or Blackened) Atlantic 4 oz Salmon Filet
topped with a Citrus-Dill Cream Sauce
\$12.95 / person

BEEF BOURGUIGNON

Tender Braised Beef Morsels in a Rich Red Wine
Sauce with Mushrooms and Pearl Onions
\$11.25 / person

LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped
with a Mushroom Bordelaise Sauce
\$14.25 / person

CHOICE OF VEGETABLE

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

Buttered Confetti Corn
Zucchini and Tomatoes with Red Onions

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

For options and pricing
See page #15

Bragg's Grand Dinner Buffet

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

Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time

CLASSIC

One salad, two entrees, two sides

\$19.95 / person

CHOICE

Two salads, two entrees, three sides

\$20.95 / person

PREMIUM

Two salads, three entrees, four sides

\$22.95 / person

CHOICE OF SALAD

Mixed Greens with Ranch and Italian Dressing

Caesar Salad

Marinated Cucumber and Tomato Salad

Broccoli Salad

Quinoa Salad

Italian Pasta Salad

Couscous Salad

CHOICE OF ENTREE

Beef

LONDON BROIL with Mushrooms Bordelaise Sauce

BEEF BURGUNDY TIPS

BEEF FAJITAS with Onions and Peppers

ORIENTAL PEPPER STEAK

ITALIAN HOME STYLE MEATLOAF

Pork

APPLE STUFFED PORK LOIN with Irish 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

HERB ROASTED CHICKEN

SOUTHERN STYLE FRIED CHICKEN

Seafood

SEAFOOD GUMBO

BLACKENED TILAPIA with Citrus Cream Sauce

GRILLED SALMON with Lemon Dill Sauce

(Add \$3.50 / person)

CORNMEAL CRUSTED FRIED CATFISH with
Rémoulade

(Add \$3.50/person)

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)

Buttered Confetti Corn

CHOICE OF STARCH

Au Gratin Potatoes

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Wild Rice Pilaf or Steam White Rice

Corn Bread Stuffing

*****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. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A serve meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time

TASTE OF ITALY

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

\$16.95 / person

SPANISH BUFFET

Freshly 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.

\$18.95 / person

GERMAN BUFFET

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

\$19.95 / 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
\$31.95 / 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
\$39.95 / 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
\$30.95 / person

SHITAKE FILET

7 oz Center Cut Filet Mignon Shitake Mushrooms, topped with Sherry Cream Sauce
\$38.95 / person

NY STRIP STEAK

8 oz Hand Cut Strip Steak grilled and topped with French Onion Demi-Glaze
\$39.95 / person

PRIME RIB OF BEEF

10 oz Slow Roasted Prime Rib, served with Horseradish Cream Sauce
\$40.50 / person

LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped with a Mushroom Bordelaise Sauce
\$21.95 / person

BLACKENED 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-Marinaded half chicken slow cooked until golden brown
\$21.95 / person

CHICKEN PARMIGIANO

Breaded Chicken Cutlet topped with House Made Marinara Sauce and Provolone Cheese
\$21.95 / person

CHICKEN CORDON BLEU

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with a Alfredo-Asiago Sauce
\$20.95 / person

EGGPLANT PARMIGIANO

Breaded Eggplant baked, topped with House Made Marinara Sauce and Parmesan Mozzarella Cheese Blend, served with Linguini Pasta
\$18.95 / person

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House Made Marinara and served over Penne Rigatoni
\$14.95 / person

Served Dinner

CHOICE OF VEGETABLE

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

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

CHOICE OF STARCH

Country 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
\$6.95 / Kid

TRADITIONAL PEANUT BUTTER & JELLY SANDWICH

With fruit cup
\$5.95 / Kid

Dessert Selections

PIE

Apple, Key Lime and Southern Pecan

\$3.00 / person

COBBLER

Apple, Peach, or Blueberry

\$3.00 / person

NEW ORLEANS BREAD PUDDING

With Caramel Sauce (buffet only)

\$4.00 / person

Premium Dessert Choices

LAYERED CAKES

Chocolate, Carrot, Lemon Cream, Coconut or Red Velvet

\$4.75/per person

NEW YORK CHEESECAKE

With choice of topping (Chocolate or Strawberry)

\$5.25 / person

TIRAMISU

\$5.95 / 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

Herb Roasted Baby red Potatoes

Freshly Baked Rolls w/ Butter

THIRD COURSE

New York Style Cheese Cake with Strawberry Topping

Or up to two

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

BEVERAGE SERVICE

Iced Tea and Water Service

Coffee Station

\$31.95 / 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. All 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* – **\$21.95**

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

Deviled Eggs – **\$16.50**

Cajun Shrimp Deviled Eggs – **\$19.50**

Tomato Basil Bruschetta – **\$17.00**

Jumbo Shrimp on Ice with Cocktail Sauce – **\$65**

Smoked Salmon Pinwheels – **\$27.50**

Cucumber Bites with Roasted Red Pepper Hummus - **\$ 17.95**

Mexican Layered Bean Dip with Tortilla Chips – **\$55 (hot or cold-serves 25)**

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

HOT HORS D'OEUVRE

Buffalo, BBQ or Honey BBQ Wings with Ranch – **\$35.00**

Swedish, BBQ or Sweet and Sour Meatballs – **\$22.95**

Teriyaki Beef Skewers – **\$23.95**

Chicken Satay Skewers – **\$22.95**

Chicken Tenders Skewers with BBQ or Honey BBQ - **\$25.95**

Baked Cheddar and Sausage Balls – **\$22.50**

Mini Cordon Bleu Bites – **\$22.00**

Bacon Wrapped Scallops – **\$25.95**

Bacon Wrapped Pineapple – **\$19.50**

Mini Steak Empanadas with Pico de Gallo – **\$28.00**

Bacon Wrapped Stuffed Jalapenos with Cheddar and Cream Cheese – **\$22.50**

Bacon-Swiss Cheese Dip with toasted French Bread slices – **\$52.50 (serves 25)**

Spinach-Artichoke Dip with toasted French Bread slices – **\$52.50 (serves 25)**

Buffalo Chicken Dip with toasted French Bread slices – **\$52.50 (serves 25)**

DESSERT SELECTIONS

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

Petit Fours – **\$31.25**

Cream Puffs – **\$14.50**

Mini Éclairs – **\$18.50**

Brownies – **\$17.95**

Cookies – **\$16.95**

BUTLER SERVICE AVAILABLE

One butler per item

\$25 / 50 guests

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
\$165 (approx 30 5oz servings)

ROASTED HONEY DIJON GLAZED PORK LOIN

Served with Honey Mustard, Pineapples Salsa and Dinner Rolls
\$125 (approx 30 5oz servings)

SOUTHERN STYLE BLACK OAK GLAZED HAM

Served with Honey Mustard and Dinner Rolls
\$175 (approx 50 5oz servings)

Premium Carvery Choices

SLOW ROASTED TOP ROUND OF BEEF

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls
\$285 (approx 70 5oz servings)

SLOW ROASTED PRIME RIB

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls
\$295 (approx 40 5oz servings)

Displays / Platters and Specialty Items

DISPLAYS AND PLATTERS

Displays are offered by individual platter.

FRUIT PLATTER
\$65 (25 servings)

VEGETABLE CRUDITÉS WITH DIPS
\$55 (25 servings)

ROASTED SEASONAL VEGETABLE DISPLAY
\$75 (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
\$75 (25 servings)

VARIETY CHEESE BOARD WITH GOURMET CRACKERS
4lbs of Variety Cheeses, Cheddar, Swiss and Pepperjack
\$65 (25 servings)

SPECIALTY ITEMS

CHOCOLATE FOUNTAIN DISPLAY
With Strawberries Marshmallows and Pretzels
\$295 (serves 75 – 85)

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.

\$250 / domestic keg

ADDITIONAL BEVERAGE SERVICE

SPARKLING CIDER - \$15/bottle

WINE TOAST - \$15/ carafe

WINE TOAST – \$20 / bottle

Gallo Vineyard Wines (Chardonnay, Zinfandel, Merlot)

CHAMPAGNE TOAST – \$20 / bottle

Asti Verdi

CHAMPAGNE PUNCH – \$30.00 / gallon

Champagne and Ginger Ale

LEMONADE PUNCH – \$20.00 / gallon

Lemonade and Ginger Ale

SPRING SPRITZER – \$25.00 / gallon

White Apple Juice, Cranberry Juice and Ginger Ale