



CATERING MENU



TRADITIONAL BREAKFAST BUFFET

MINIMUM OF 25 GUESTS

- SCRAMBLED EGGS, COUNTRY STYLE POTATOES, APPLEWOOD SMOKED BACON OR SAUSAGE
- SEASONAL FRESH FRUIT, GOURMET DANISH, PASTRIES, & MUFFINS
- CHILLED JUICES (ORANGE & CRANBERRY)
- FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

\$12.95 PER PERSON

BREAKFAST OPTIONS

- WHOLE FRUIT (APPLES, ORANGES, BANANAS) **\$1.50 EACH**
- ASSORTED MINI MUFFINS **\$9.95 DOZEN**
- HARD BOILED EGGS **\$6.75 DOZEN**

NON ALCOHOLIC DRINKS

- FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE .. **\$ 2.50**
- ICED TEA **\$ 2.75**
- HOT TEA **\$ 1.75**
- LEMONADE **\$ 2.50**
- ASSORTED CANNED SODAS **\$ 2.50**
- BOTTLED WATER **\$ 1.00**
- ORANGE JUICE/CRANBERRY JUICE **\$ 1.75**
- FRUIT PUNCH **\$ 2.25**
- PITCHER OF SODA **\$ 9.95**
- SPARKLING CIDER BOTTLE 750 ML..... **\$ 11.50**

BREAKFAST



SALADS

GARDEN SALAD

MIXED GREENS WITH CHERRY TOMATO, CUCUMBER, RED ONIONS,
DRIED CRANBERRIES AND FETA CHEESE
WITH A CHAMPAGNE VINAIGRETTE DRESSING

\$11.75 PER PERSON

CHICKEN CAESAR SALAD

ROMAINE HEARTS, FRESH CROUTONS, AND FRESHLY GRATED
PARMESAN CHEESE WITH TRADITIONAL CAESAR DRESSING

\$12.75 PER PERSON

COBB SALAD

MIXED GREENS WITH CHERRY TOMATO, HAM, TURKEY, EGG,
CUCUMBER, BACON, BLUE CHEESE, RED ONION,
AND AVOCADO WITH RANCH DRESSING

\$14.25 PER PERSON

SANDWICHES

SANTA FE CHICKEN SANDWICH

GRILLED CHICKEN, ROMA TOMATO, RED ONION, LETTUCE, AND MAYO
ON A BRIOCHE BUN WITH HOMEMADE POTATO CHIPS

\$9.75 PER PERSON

YUMA CLUB SANDWICH

ROASTED TURKEY BREAST, CHEDDAR/SWISS CHEESE, HAM, SMOKED
BACON, LETTUCE, AND TOMATO ON SOURDOUGH BREAD WITH
HOMEMADE POTATO CHIPS

\$13.25 PER PERSON

LUNCH

CHOICE OF COFFEE OR ICED TEA UPON REQUEST WITH ALL SALAD OR SANDWICH ORDERS.



PLATED DINNERS

ENTREES

GLUTEN FREE PASTA WITH GARLIC OLIVE OIL DRIZZLE AND FARM FRESH CHERRY TOMATOES WITH CHEF'S CHOICE OF DRESSING
\$12.50 PER PERSON

6OZ CHAMPAGNE CHICKEN BREAST WITH PORTOBELLO MUSHROOM SAUCE
\$15.50 PER PERSON

GRILLED 8OZ NEW YORK STEAK WITH A PORT WINE DEMI GLAZE
\$30.00 PER PERSON

CHOICE OF ONE

GARLIC WHIPPED MASHED POTATOES, OVEN ROASTED POTATOES, OR RICE PILAF

ALL ENTRÉES ARE SERVED WITH CHEF'S MIXED GREEN SALAD, CHEF'S SEASONAL FRESH VEGETABLES AND FRESHLY BAKED ROLLS

CHOICE OF COFFEE OR ICED TEA UPON REQUEST WITH ALL PLATED DINNERS

KIDS MEAL

CHICKEN FINGERS SERVED WITH MAC AND CHEESE, RANCH, AND A BEVERAGE
\$10.95 PER CHILD

DINNER BUFFETS

ALL AMERICAN BURGER BAR

6OZ ALL BEEF PATTY
BRIOCHE BUN
CHEDDAR OR PEPPER JACK CHEESE
LETTUCE, TOMATO, ONION, DILL PICKLE CHIPS, MAYO, KETCHUP, MUSTARD
HOMEMADE POTATO CHIPS, MACARONI SALAD, AND ASSORTED FRESH BAKED

\$12.95 PER PERSON

TACO BAR

SEASONED GROUND BEEF
MARINATED CHICKEN
SPANISH RICE AND REFRIED BEANS
CORN AND FLOUR TORTILLAS
LETTUCE, CHEESE, SOUR CREAM, SALSA VERDE, SALSA ROJA, TOMATOES, AND
ONION

\$13.95 PER PERSON

TASTE OF ITALY

CHICKEN PARMESAN
FRESH BAKED MEATBALLS
CHOICE OF TWO PASTAS

- *PASTA: ANGEL HAIR, FETTUCCINI, PENNE, OR RIGATONI*
- *SAUCES: MARINARA AND ALFREDO*

*SERVED WITH
CAESAR SALAD
ITALIAN SEASONED VEGETABLES
GARLIC BREAD*

\$22.95 PER PERSON



HORS D'OEUVRES



ASSORTED FRUIT TRAY	\$1.50 PER PERSON
CHIPS AND SALSA	\$1.75 PER PERSON
CHICKEN BROCHETTES W/PESTO SAUCE	\$2.50 PER PERSON
<i>INCLUDES: CHICKEN, RED BELL PEPPER, YELLOW SQUASH, ONION, DRIZZLED WITH A PESTO SAUCE</i>	
MEATBALLS (4)	\$2.75 PER PERSON
<i>CHOICE OF BBQ OR MARINARA SAUCE</i>	
GUACAMOLE AND CHIPS	\$2.95 PER PERSON
TOMATO BASIL BRUSCHETTA	\$2.95 PER PERSON
BEEF TAQUITOS WITH HOUSE MADE SALSA AND SOUR CREAM (2)	\$3.50 PER PERSON
HAM, CHEESE, TOMATO & ROMAINE LETTUCE PINWHEELS.....	\$3.50 PER PERSON
SAUSAGE STUFFED MUSHROOMS (2 - 4)	\$3.50 PER PERSON
HAM AND CHEDDAR TEA SANDWICHES	\$4.75 PER PERSON
TURKEY AND SWISS TEA SANDWICHES	\$4.95 PER PERSON
ANTIPASTO SKEWERS	\$5.25 PER PERSON
2 BBQ PORK SLIDERS	\$7.95 PER PERSON
3 MAC & CHEESE BITES SERVED W/ RANCH	\$9.00 PER PERSON



BEVERAGE PRICES

WELL BRANDS	\$ 4.75
CALL BRANDS	\$ 5.75
PREMIUM	\$ 8.25
SUPER PREMIUM (I.E. GREY GOOSE, PATRON)	\$ 11.25

BOTTLED BEER

DOMESTIC BEER	\$ 3.50
IMPORTED BEER	\$ 4.75
PREMIUM	\$ 4.50

DRAFT BEER

KEG PRICING UPON REQUEST

HOUSE WINE SERVICE

GLASS	\$ 3.00
BOTTLE	\$ 10.00

*CASH BAR (NO HOST):
GUESTS PURCHASE DRINKS AT THE BAR*

*HOSTED BAR:
A PREPAYMENT OF THE ESTIMATED BAR SALES IS REQUIRED PRIOR TO
THE EVENT*

*BAR SERVICE FEE REQUIRED
ONE BARTENDER IS PROVIDED FOR EVERY 70 GUESTS
EACH BARTENDER IS \$35 AN HOUR*

ALCOHOLIC BEVERAGES



DESSERTS

PUMPKIN PIE

\$3.25 PER SLICE

APPLE PIE

\$4.25 PER SLICE

CHEESECAKE WITH A RASPBERRY COULIS

\$4.95 PER PERSON

TIRAMISU

\$6.75 PER SLICE

CHOCOLATE CHIP COOKIES

\$12.95 PER DOZEN

FUDGE BROWNIES

\$12.95 PER DOZEN

MESS NIGHT/ DINING IN PACKAGE



HORS D'OEUVRES

CHEF'S CHOICE OF TRAY PASSED HORS D'OEUVRES

MAIN COURSE

NEW YORK STEAK WITH A PORT WINE DEMI GLAZE SAUCE AND CHAMPAGNE CHICKEN BREAST

SIDES

OVEN ROASTED RED POTATOES
CHEF'S CHOICE SEASONAL FRESH VEGETABLES
FRESHLY BAKED ROLLS AND BUTTER

DESSERT

CHEESECAKE WITH RASPBERRY COULIS SAUCE

\$ 49.95 PER PERSON

(NON-ALCOHOLIC BEVERAGES FOR TOASTING)
SPRITE, COKE, AND FRUIT PUNCH

\$ 59.95 PER PERSON

(ALCOHOLIC BEVERAGES FOR TOASTING)
GLASS OF HOUSE WINE, PORT WINE, AND RUM PUNCH

INCLUDES

HEAD TABLE W/ VIP SKIRTING & MARINE CORPS DÉCOR
VICE PRESIDENT'S TABLE W/ TRADITIONAL TABLE DÉCOR
FALLEN COMRADE TABLE
POW/MIA TABLE
SMOKING LAMP
GAVEL
LINEN AND ROOM SETUP
ROOM FEE
FULLY STOCKED BAR AND BARTENDER
PODIUM WITH MICROPHONE
GROG BOWL (INGREDIENTS AND CUPS NOT INCLUDED)

**CLIENT TO PROVIDE MUSIC, SCRIPT, PROGRAMS, SWORD & GROG INGREDIENTS.*



SALAD

GARDEN SALAD WITH CHEF'S CHOICE OF DRESSING

MAIN COURSE- COMBO PLATE

8OZ NEW YORK STEAK WITH A PORT WINE DEMI GLAZE SAUCE, 4OZ CHICKEN BREAST WITH A CREAMY BUERREBLANC SAUCE

SERVED WITH

ROASTED RED ROSEMARY POTATOES, CHEF'S SELECTION OF SEASONAL FRESH VEGETABLES, FRESHLY BAKED ROLLS, AND BUTTER

DESSERT

CHEESECAKE WITH A RASPBERRY COULIS SAUCE

\$39.95 PER PERSON

INCLUDES

*LINEN AND ROOM SETUP
ROOM FEE
FULLY STOCKED CASH BAR AND BARTENDER
PODIUM WITH MICROPHONE
SCREEN AND PROJECTOR*

PROFESSIONAL DINNER



HOLIDAY MENU

HOLIDAY LUNCHEON BUFFET

TOSSED GARDEN SALAD WITH CHEF'S CHOICE OF DRESSING
 ROASTED TURKEY WITH GRAVY
 HONEY GLAZED HAM
 GREEN BEANS ALMONDINE
 MASHED POTATOES WITH GRAVY
 CRANBERRY SAUCE
 HOLIDAY DESSERT
 (CHEF'S CHOICE OF PIE)
 FRESHLY BAKED ROLLS AND BUTTER
 FRESHLY BREWED COFFEE AND ICED TEA

\$36.75 PER PERSON

HOLIDAY DINNER BUFFET

CHOICE OF ONE (1):

- CAESAR SALAD
- CRANBERRY & FETA GARDEN SALAD

CARVED TURKEY BREAST WITH GRAVY
 SLOW ROASTED TOP ROUND WITH HORSERADISH SAUCE
 GREEN BEANS ALMONDINE
 TRADITIONAL STUFFING
 CRANBERRY SAUCE
 YAMS
 MASHED POTATOES WITH A PAN GRAVY
 PUMPKIN AND APPLE PIE
 FRESHLY BAKED ROLLS AND BUTTER
 FRESHLY BREWED COFFEE AND ICED TEA

\$48.75 PER PERSON

KID'S HOLIDAY BUFFET

CHICKEN STRIPS WITH RANCH
 MAC AND CHEESE
 FRUIT SALAD
 CHOCOLATE CHIP COOKIE
 BEVERAGE

\$12.95 PER CHILD



ADDITIONAL ITEMS

COLORED LINEN NAPKINS	\$0.75 EACH
COLORED TABLE CLOTHS	\$6.00 EACH
LINEN FOR EXPO TABLES	\$6.00 EACH
PODIUM WITHOUT MICROPHONE	\$30.00
PODIUM WITH MICROPHONE	\$40.00
MICROPHONE AND SPEAKER	\$55.00
SCREEN & PROJECTOR	\$65.00

FEE STRUCTURE



MILITARY AFFILIATED EVENTS- COMPLIMENTARY USE OF VENUE

- PROFESSIONAL MILITARY EDUCATION (PME)
- COMMAND SPONSORED COMMUNITY EVENTS

MILITARY SOCIAL EVENTS- \$300 FOOD & BEVERAGE MINIMUM (PER ROOM)

- MILITARY BALL
- MESS NIGHT
- PROFESSIONAL DINNERS
- MILITARY RETIREMENTS/PROMOTIONS RECEPTIONS
- HAIL & FAREWELL
- CHANGE OF COMMAND RECEPTION
- UNIT EVENTS

NOTE: ROOM FEE WILL APPLY IF FOOD & BEVERAGE MINIMUM IS NOT MET. ADDITIONAL FEES WILL APPLY FOR EQUIPMENT, STAFFING, AND OTHER RENTAL ITEMS.

EXAMPLE:

EVENT 1: F&B ORDER IS \$300- NO ROOM FEE

EVENT 2: F&B ORDER IS \$225- ROOM FEE IS \$75.00

FEE STRUCTURE



NON-MILITARY SOCIAL EVENTS- \$500 FOOD & BEVERAGE MINIMUM (PER ROOM/4 HOURS)

- BIRTHDAYS
- CELEBRATIONS
- WEDDINGS
- RETIREMENTS/RECEPTIONS

NOTE: ROOM FEE WILL APPLY IF FOOD & BEVERAGE MINIMUM IS NOT MET. ADDITIONAL FEES WILL APPLY FOR EQUIPMENT, STAFFING, AND OTHER RENTAL ITEMS.

EXAMPLE:

EVENT 1: F&B ORDER IS \$500- NO ROOM FEE

EVENT 2: F&B ORDER IS \$350- ROOM FEE IS \$150.00

NON-MILITARY EVENTS- COMPLIMENTARY USE OF SPACE

- MCCS MEETINGS, EVENTS & TRAINING
- MILITARY SPOUSE'S MEETINGS, COMMUNITY OUTREACH

NOTE: EVENTS MUST BE HELD MONDAY-FRIDAY DURING REGULAR BUSINESS HOURS. FEES WILL APPLY FOR EQUIPMENT, STAFFING, AND OTHER RENTAL ITEMS.

REFERENCE



COMMAND SPONSORED EVENTS- SPONSORED BY INSTALLATION COMMANDER FOR EVENTS THAT PROMOTES CAMARADERIE, UNIT-COHESION, PERSONAL AND FAMILY READINESS, RETENTION, AND IMPROVED QUALITY OF LIFE FOR MARINES AND THEIR FAMILIES, RETIREES, CIVILIAN MARINES, AND OTHER ELIGIBLE PATRONS.

PROFESSIONAL MILITARY EDUCATION (PME)-

- OFFICIAL MARINE CORPS COMMAND, UNIT OR BATTALION MEETINGS
- MANDATORY MARINE CORPS TRAININGS
- COMMUNITY RELATIONS MEETINGS
- OFFICIAL CEREMONY PORTION OF CHANGE OF COMMAND EVENTS
- OFFICIAL CEREMONY PORTION OF MARINE CORPS RETIREMENTS
- OFFICIAL CEREMONY PORTION OF MARINE CORPS BALLS

FOOD & BEVERAGE MINIMUM- AMOUNT REQUIRED TO SPEND ON FOOD & BEVERAGE TO WAIVE ROOM RENTAL FEE

MCO 1700.30- NO FOOD OR BEVERAGES INTENDED FOR CONSUMPTION IN A FOOD AND BEVERAGE FACILITY MAY BE BROUGHT INTO THE ACTIVITY BY PATRONS OR GROUPS. THE ONLY EXCEPTION MAY BE WEDDING OR SPECIALTY CAKES THAT THE ACTIVITY CANNOT PRODUCE ITSELF.

MCCS POLICY MANUAL 1700.27B - PRICING SHALL BE THE SAME FOR ALL PATRONS OF RETAIL, SERVICES, FOOD AND BEVERAGE, OR TEMPORARY LODGING ACTIVITIES. NO AUTHORIZED PATRON SHALL RECEIVE SPECIAL PRICES OR PRIVILEGES NOT AVAILABLE TO OTHER PATRONS.

