

**SONORAN  PUEBLO**

**EVENT CENTER**

**CATERING MENU**



# BREAKFAST

## 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**



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



**BEVERAGE PRICES**

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

**BOTTLED BEER**

DOMESTIC BEER .....	<b>\$ 3.50</b>
IMPORTED BEER .....	<b>\$ 4.75</b>
PREMIUM .....	<b>\$ 4.50</b>

**DRAFT BEER**

*KEG PRICING UPON REQUEST*

**HOUSE WINE SERVICE**

GLASS .....	<b>\$ 3.00</b>
BOTTLE .....	<b>\$ 10.00</b>

*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.

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