



WELCOME

Thank you for considering Club Meade to host your special event

Our Catering Office is open Monday through Friday from 9 am to 5:30 pm to assist in the planning and preparation of your event. We host events seven days a week. While our menu has a wide variety of options available, our Catering Department will be happy to customize your menu 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,

Club Meade Team

CLUB MEADE

6600 Mapes Road, Fort Meade, MD 20755

Phone: (301)677-6969

Email: dominick.ciallella3.naf@mail.mil, kellie.j.paul.naf@mailmil



General Information

Please initial by each paragraph and return pages 2-4

RESERVATIONS

To begin the booking process please contact the Catering Office for date and room availability. Once an accommodation is decided upon a \$300 deposit is required to guarantee your booking. Deposits will be applied to the final bill. If an event is cancelled 90 days prior to the event date, a full refund will be given. If an event is cancelled 30 - 89 days before the event, 50% of the deposit will be refunded. Cancellation less than 30 days out will forfeit 100% of the deposit. Once your function has been booked an appointment can be set with the Catering Office to complete your contract, this should take place 3 to 6 months in advance of your function. All private functions are allotted a 4-hour time, additional time can be arranged with the Catering Manager.

Official Functions: For official functions a deposit will not be required if the organization presents a letter of intent (LOI) signed by an O6 or higher, rooms fees and other applicable charges still apply.

PAYMENT AND GUEST COUNTS

Five (5) business days prior to your event a guaranteed guest count will be due along with 50% payment of the party bill. 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 three days prior to the event. The Club reserves the right to provide an alternate entrée to guests in attendance above the contractual number. Any balances that change or are accumulated during the function will be settled immediately after the event or on the first business day after the event.

SERVICE CHARGES

A 20% service charge will be applied to the total sales of food and beverage (non-alcoholic) for an event. Sales tax will not be charged.

CAKE SERVICE FEE

If your event should require a specialty cake from outside the club, a flat fee of 30 dollars per 100 people will be charged for cake service. Cake services include plates, napkins, forks and 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 Club Meade 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 Club Meade property. The use of glitter, confetti and open flames is also prohibited. **A \$300 cleanup fee will be assessed to the final bill if rice, bird seed, confetti, glitter, rose petals, etc.... are thrown inside or outside the Club.**

SEATING & LINENS

As of January 1, 2020- all parties of 280 or less will use our new linen less silver swirled tables. If you require tablecloths; there will be an additional \$10 per table fee.

Standard seating will be 10 people per table, smaller groups can be accommodated but will be assessed additional fees to cover the added linen and/or labor requirements.

Cotton/Poly napkins are included.

Speak to your Catering Manager if you wish to upgrade your linens, add seat covers, etc.

LIABILITY

Army Regulation and Club Meade policies 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 Club, with the exception of a specialty dessert. Arrangements to bring in a specialty dessert must be made in advance through the Catering Office. All food must be consumed on site. The Club will not be responsible for mailing or shipping boxes, equipment, or materials to or from the Club. Any costs associated with damages done to the premises as a result of persons associated with the function will become the responsibility of the host.

WEEKENDS & HOLIDAYS:

Events booked Friday after 5 p.m., Saturday, Sunday or on a Federal Holiday will be assessed an additional fee. Parties booked on a Saturday will have a \$2000 catering minimum, Sunday's - \$2500 catering minimum and Federal Holidays have a \$3000 catering minimum.

OFF-SITE CATERING

Club Meade offers off-site catering to on and off post facilities for authorized guests. Contact the catering office for availability. Delivery and service fees will apply.

SPECIAL EVENT GATE ACCESS

Guest without access to the installation will be required to provide certain sensitive information. Club Meade can assist with facilitating access, please speak with the Catering Manager for additional details.

Deposit Form

Club Meade

6600 Mapes Rd, Fort Meade, MD 20755

Telephone: (301) 677- 6969

Customer Information

Name: _____

Name of Event: _____

Address: _____

City: _____

State: _____ Zip code: _____ Fax #: _____

Phone: _____

Email: _____

Event Information

Date: _____

Time: _____

Type of Event: _____

Number of Attendees: _____

Deposit Information

Cash: _____ Check # _____

Credit Card

#: _____

Type: _____ Exp. _____

Date: _____

Deposit: \$300

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 (email). If an event is cancelled 90 days prior to the event date, a full refund will be given. If an event is cancelled 30 – 89 days before the event, 50% of the deposit will be refunded. Cancellation less than 30 days out will forfeit 100% of the deposit

Club Staff Signature: _____

Date: _____

Customer Signature: _____

Date: _____

Served Breakfast

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

TRADITIONAL

Fresh Scrambled Eggs, Home Fried Potatoes,
Sausage or Applewood Smoked Bacon
Freshly Baked Biscuits, Butter and Jelly

14.95/ person

THE GENERAL MEADE

Freshly Baked Open-Faced Biscuits Topped with Pepper Sausage Gravy
Fresh Scrambled Eggs, Creamy Grits, Choice of Sausage, or Applewood Smoked Bacon

16.95/ person

Breakfast Buffet

Buffets include coffee, orange juice, hot tea and iced water

CONTINENTAL

Selection of Assorted Danish, Mini Muffins & Fresh Whole Fruit

8.95 / person

SUNRISE BUFFET

Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage Links,
Home Fried Potatoes, Creamy Grits, Freshly Baked Biscuits

12.95 / person

COUNTRY BUFFET

French Toast with Hot Maple Syrup, Freshly Baked Biscuits
with Country Sausage & Pepper Gravy, Applewood Smoked Bacon and Sausage Links,
Scrambled Eggs and Creamy Grits

13.95/ person

EXECUTIVE BUFFET

Chef attended Omelet Station, French Toast and Pancakes with Hot Maple Syrup,
Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage Links,
Home Fried Potatoes, Fresh Cut Fruit Platter,
Assorted Danishes and Muffins, Freshly Baked Biscuits

20.95/ person

Add Omelet or Waffle Station for a 75 Dollar attendant fee plus 2 dollars per guest.

Lite Fare Buffet

15.95 / Person

Choice of Two Sandwiches & One Soup or One Salad, served with Potato Chips, Iced Tea & Water.

SANDWICHES

DELI ROAST BEEF / HAM / OVEN ROASTED TURKEY BREAST

Your choice of thinly sliced Roast Beef, Smoked Ham, or Oven Roasted Turkey Breast, topped with Romaine Lettuce, Tomato, American or Swiss Cheese and Mayonnaise, on your choice of Whole Wheat, White or Rye bread

CHICKEN CAESAR WRAP

Marinated Grilled Chicken Breast, tossed with Romaine Lettuce, Asiago Cheese, sliced Red Onion, and Creamy Caesar Dressing wrapped in a Sun-Dried Tomato Tortilla

EGG, TUNA or CHICKEN SALAD SANDWICH

Full-flavored Egg, Tuna or Chicken salad, on a bed of Romaine Lettuce and Tomato Slices, Served on your choice of Whole Wheat, White or Rye bread.

Salad

MIXED GREEN SALAD

Mixed Salad Greens served with Tomato, Cucumber, Red Onion, Croutons, Sharp Cheddar Cheese and your choice of dressing.

CAESAR SALAD

Fresh Romaine Heart Lettuce, Jumbo Herb-Garlic Croutons, Tomato Wedges, Asiago Cheese, drizzled with Creamy Caesar Dressing
Add Beef or Chicken 1.50 / person

MEDITERRANEAN BOW TIE PASTA SALAD

Mediterranean twist on the classic pasta salad, chocked full of fresh veggies and olives, sprinkled with plenty of feta, and tossed in a zesty lemon-herb vinaigrette

Macaroni Salad

Tender macaroni noodles mixed with celery, creamy mayo and delicate blend of spices

Potato Salad

Freshly made, home style potato salad
Add a Salad for 2.50 / Person

Soup

Beef & Barley
Cream of Mushroom
Chicken Tortilla
Minestrone
Navy Bean
Cream of Broccoli
Chicken Vegetable
Chicken Noodle
Vegetable Beef
Manhattan Clam Chowder
New England Clam Chowder

Add a Soup for 1.95 / Person

Lunch Buffet

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls, Choice of Salad and Dessert

16.95 / person

CHOICE OF SALAD

Mixed green salad with choice of dressing
Caesar salad topped with jumbo croutons
Homemade potato salad Mediterranean bow tie pasta salad
Marinated cucumber & tomato salad macaroni salad

CHOICE OF TWO ENTREES

Beef

London broil
Beef burgundy tips with egg noodles
Beef stroganoff with egg noodles

Pork

Roasted pork loin
Mojo marinated pulled pork
BBQ pulled pork

Poultry

Chicken parmesan
Lemon rosemary baked chicken
Baked chicken breast with marsala sauce
Southern style fried chicken

Seafood

Baked tilapia with citrus cream sauce
Grilled tuna with lemon dill sauce
Grilled salmon filet (add \$2)

Vegetarian

Pasta Primavera
Stuffed Shells Florentine

Eggplant Parmesan
Fettuccini Alfredo

Tri-Colored Tortellini W/ Alfredo Sauce
Add Blackened Grilled Chicken \$2.50 (non-vegetarian)

CHOICE OF VEGETABLE

Glazed carrots
Cauliflower & broccoli w/ parsley butter
Freshly steamed broccoli florets

Mixed vegetables
Sweet corn niblets
Sautéed zucchini & yellow squash

CHOICE OF STARCH

Country mashed potatoes
Herb roasted whole new potatoes
Steamed parsley potatoes

Wild rice pilaf or steamed white rice
Macaroni & cheese
Cornbread stuffing

CHOICE OF TWO DESSERTS

Apple Pie, Peach or Apple Cobbler, Lemon Meringue Pie, Chocolate or Carrot Cake

**Speak to our catering manager to customize your menu.*

Served Lunch

*Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls, Mixed Green Salad and Dessert
Pick Up to Three Entrees, One Veggies, One Starch and One Dessert*

COUNTRY STYLE FRIED CHICKEN

Perfectly Breaded, Crisp Outside, Moist and Tender
Inside
17.95/ person

CHICKEN MARSALA

Baked Chicken Breast served with a Rich Marsala
Wine and Mushroom Sauce
16.95/ person

CHICKEN PARMIGIANO

Breaded Chicken Breast topped with a melted
Provolone & Mozzarella Cheese blend, served with
a Marinara Sauce over Linguini Pasta
16.95/ person

CHICKEN CACCIATORE

Tender Chicken cooked with Tomatoes,
Mushrooms & Onions in a Savory Herb Sauce
16.95/ person

TRI-COLORED TORTELLINI W/BLACKENED CHICKEN

Tender Tortellini in alfredo sauce served with
Blackened Grilled Chicken
16.95/ person

BAKED TILAPIA

Baked Tilapia Filet served with a Citrus Cream
Sauce
16.95/ person

GRILLED SALMON FILET

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

BEEF BURGUNDY

Tender Braised Beef in a
Rich Red Wine Sauce with Mushrooms and Pearl
Onions
18.95/ person

LONDON BROIL

Grilled Marinated Flank Steak, Sliced and Topped
with a Mushroom Bordelaise Sauce
18.95/person

STUFFED SHELLS FLORENTINE

Perfectly cooked pasta shells stuffed with Ricotta
Cheese & smothered in marinara and mozzarella
15.95/ person

NEW YORK STRIP W/HERB BUTTER

An 8oz. USDA Choice steak broiled over an open flame to enhance its natural flavors.
24.95/person

CHOICE OF VEGETABLE

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

Sweet Corn Niblets
Sautéed Zucchini & Yellow Squash
Mixed Vegetables

CHOICE OF STARCH

Mashed Potatoes
Herb Roasted Whole New Potatoes
Steamed Parsley Potatoes

Wild Rice Pilaf or Steamed White Rice
Macaroni and Cheese
Cornbread Stuffing

DESSERTS

Please refer to the dessert selection on page 12

Meade's Grand Dinner Buffet

All meals served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls and Dessert.

CLASSIC	CHOICE	PREMIUM
two entrees, two sides, one salad 28.95/ person	two entrees, three sides, two salads 31.95/ person	three entrees, four sides, two salads 33.95/ person

CHOICE OF SALAD

Mixed Greens with Ranch & Italian Dressing
Caesar Salad
Marinated Cucumber and Tomato Salad
Mediterranean Bow Tie Pasta Salad
Italian Pasta Salad
Three Bean Salad
Homemade Potato Salad

CHOICE OF ENTRÉE

Beef

London broil
Beef stroganoff w/ egg noodles
Roast beef w/ a red wine demi-glace
Homestyle meatloaf
Beef burgundy w/ egg noodles

Pork

Mojo marinated pulled pork
Roasted pork loin w/ cornbread stuffing
Baked pork chops

Poultry

Chicken marsala
Chicken parmigiano
Chicken cordon bleu w/ asiago alfredo sauce (add \$3 / person)
Chicken w/ cornbread, apple & raisin stuffing
Southern style fried chicken
Lemon rosemary roasted chicken

Seafood

Baked tilapia in a citrus cream sauce
Seafood Newburg served over steamed rice
Grilled salmon w/ a lemon dill sauce (add \$3 / person)

Vegetarian

Pasta Primavera
Stuffed Shells Florentine

Eggplant Parmesan
Fettuccini Alfredo

CHOICE OF VEGETABLE

Cauliflower, Broccoli & Carrots with Parsley Butter
Freshly Steamed Broccoli Florets
Sautéed Zucchini & Yellow Squash
Glazed Carrots
Freshly Steamed Green Beans
Mixed Vegetables

CHOICE OF STARCH

Macaroni & Cheese
Mashed Potatoes
Garlic Mashed Potatoes
Herb Roasted Whole New Potatoes
Steamed Red Potatoes w/ Parsley
Cornbread Stuffing
Wild Rice Pilaf or Steamed White Rice

Served Dinner

All meals served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls, Dessert and your choice of Mixed Green Salad or Caesar Salad.

Add Soup for 1.95/ person.

Pick Up to Three Entrees, One Veggies, One Starch and One Dessert

All Steaks are Cooked Medium

FILET MIGNON & SHRIMP

6 Oz Center Cut Filet Mignon grilled to perfection and topped with a Mushroom-Marsala sauce and paired with Marinated Shrimp

46.95

ROAST BEEF

Delicious Slow Roasted Beef, sliced, and served with a Red Wine Demi-Glace

23.95

FILET MIGNON

6 Oz Center Cut Filet Mignon grilled to perfection and topped with a Mushroom-Marsala sauce

37.95

STUFFED SHELLS FLORENTINE

Perfectly Cooked Pasta Shells, stuffed w/ Ricotta Cheese and served with Marinara & Mozzarella

18.95

FILET MIGNON & SALMON

6 Oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, paired with an Atlantic Salmon Filet in a Lemon Dill Sauce

48.95

PRIME RIB

Slow Roasted Prime Rib, served with Horseradish Cream Sauce and Au Jus

41.45

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with Marinara and served over Linguine

18.95

CHICKEN NORMANDY

Oven Baked Chicken Breast stuffed with Apples, Raisins and Cornbread Stuffing served with a White Wine Cream Sauce

25.95

GRILLED SALMON

8 Oz Atlantic Salmon Filet served with a Lemon-Dill Cream Sauce

28.95

OVEN ROASTED PORK LOIN

Roasted-Marinated Pork Loin, served with Cornbread Stuffing and Pork Gravy

20.95

CHICKEN PARMIGIANO

Breaded Chicken Cutlet topped with Marinara Sauce and Provolone Cheese, served over Linguini Pasta

23.95

CHICKEN CORDON BLEU

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with an Asiago Alfredo Sauce

26.95

LONDON BROIL

Marinated for 24 hours in the Chef's secret blend. Served with Red Wine Mushroom Sauce.

28.95

FLOUNDER STUFFED WITH LUMP CRAB

Flaky Flounder Filet Stuffed with Lump Crab Meat and served with White Wine Lemon Sauce

Market Price

Served Dinner

CHOICE OF VEGETABLE

Seasonal Vegetable Blend
Cauliflower, Broccoli & Carrots with Parsley Butter
Freshly Steamed Broccoli Florets

Sweet Corn Niblets
Sautéed Zucchini & Yellow Squash
Mixed Vegetables

CHOICE OF STARCH

Garlic Country Mashed Potatoes
Herb Roasted Whole New Potatoes
Steamed Red Potatoes

Wild Rice Pilaf
Macaroni and Cheese
Steamed White Rice

Kids Menu

Served with Lemonade, Ice Water

Choose 1 entrée & 1 side

ENTRÉE

Old-Fashioned Spaghetti & Meatballs w/ Marinara Sauce
Chicken Tenders
Grilled Cheese Sandwich

CHOICE OF SIDE

Glazed Mini Carrots
Steamed Broccoli
Corn Niblets
Mac & Cheese
Mashed Potato
French Fries

7.95 / person

Dessert Selections

The following desserts are available for your buffet or served meals. Please feel free to make any special request to your event planner.

LAYERED CAKES

Chocolate, Carrot, German Chocolate, Coconut, Lemon or Red Velvet

PIE

Apple, Lemon Meringue, Boston Cream, Banana Cream, Pumpkin or Sweet Potato

COBBLER

Apple or Peach

NEW ORLEANS BREAD PUDDING

Served with Caramel Sauce

Premium Dessert Choices

TIRAMISU

Add 2.00 / person

NEW YORK CHEESECAKE

With choice of topping (Chocolate or Strawberry)

Add 2.00 / person

SOFT SERVE SUNDAE BAR

Includes 12 Different Toppings.

4.95/per person

LAYER Cakes

BLACK FORREST CAKE, CARMEL APPLE CAKE, LEMON COCONUT CAKE, LEMON RASPBERRY CAKE, STRAWBERRY CRÈME CAKE, VANILLA COCONUT CAKE

Add \$3.25 per person

Dining In and Dining Out

Formal Dining In and Dining Out events are time-honored traditions in the United States Army. This section is designed especially for formal occasions. Your Event Coordinator can help you with the details of protocol, time and sequence of events to ensure 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 three of the following; color coded place cards are required for each guest's selection

Slow Roasted Roast Beef with Red Wine Demi-Glace **23.95**

Chicken Marsala with a rich Marsala mushroom sauce **23.95**

Grilled Salmon with Lemon-Dill Sauce **27.45**

Chicken Cordon Bleu with Asiago Alfredo Sauce **27.45**

Chicken Normandy with White Wine Cream Sauce **25.95**

Talk to Catering Manager to add a vegetarian option

ACCOMPANIMENTS

Freshly Prepared Chef's Seasonal Vegetable
Herb Roasted Whole New Potatoes or Mashed Potatoes
Freshly Baked Rolls w/ Butter

THIRD COURSE

New York Style Cheese Cake with Strawberry Topping
Or

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

BEVERAGE SERVICE

Iced Tea, Water Service & Coffee Station
Red and White Wine on each table for toasting (1 bottle of ea.)
6.95 / person

GROG CEREMONIES

We will provide plastic cups along with a punch bowl, unless the unit has a container they would like to use for the Grog. Ask Catering for additional information and fees.

Hot Hor D'Oeuvres

*Served buffet style, butler service available.
Unless otherwise noted, Hors D'oeuvres are priced per 25 pieces.*

Meatballs – BBQ, Sweet & Sours or Marinara Baked Cheddar & Sausage Balls	19.95
Jalapeno Poppers Mozzarella Sticks w/ Marinara Sauce Chicken Lemon Grass or Pork Pot Stickers Bacon Wrapped Jalapeno Stuffed w/ Cheddar or Cream Cheese	29.95
Franks in a Blanket Bacon Wrapped Scallop Spinach & Cheese Stuffed Mushroom Caps Chicken Wing Zings or Dings Mini Cordon Bleu Bites Mojo Pork Sliders, Served on a Sweet Hawaiian Roll	39.95
Chicken Wings – BBQ, Mild, Old Bay or Lemon Pepper served w/ Ranch or Blue Cheese Teriyaki Chicken Skewers	39.95
Spanakopita – Flaky Phyllo Dough w/ Spinach & Feta Cheese	54.95
Buffalo Cheese Dip (50) Oven Roasted Asparagus Crisps	65.95
Spinach & Artichoke Dip Served in a Bread Bowl Chicken Satay Skewers Beef Wellington Figs & Mascarpone Phyllo Beggar's Purse Buffalo Style Spring Rolls	73.95
Cinnamon Sweet Potato Puffs Beef Satay Skewers Chili Lime Chicken Kabob Crab Balls	89.95
Crab Stuffed Mushroom Caps	Market Price
Crab Cakes	Market Price

Cold Hor D'Oeuvres

Serves 25 people unless otherwise noted

Deviled Eggs Tomato Basil Bruschetta	19.95
Prosciutto Wrapped Melon Wedges Italian Spirals	29.95
Assorted Finger Sandwiches – Egg Salad, Tuna Salad	35.95
Jumbo Shrimp on Ice w/ Cocktail Sauce Mexican Layered Bean Dip w/ Tortilla Chips	45.95
Cheese Tray, Assorted Cheeses Served with an assortment of Crackers	54.95
Fresh Seasonal Fruit Tray Fresh Seasonal Vegetable Tray	74.95
Submarine Sandwich – 3 Feet Caprese Salad Skewers	121.95
Submarine Sandwich – 5 Feet (Serves 35-40)	154.95

Dessert Trays

Serves 25 people unless otherwise noted

Cookie & Brownie Tray Cookie Tray Brownie Tray	29.95
Cream Puffs Mini Eclairs	33.95
Petit Fours	58.95

Refreshments/Snacks

MORNING REFRESHMENTS (choose 2 items)

Mini Bagels with Cream Cheese
Assorted Mini Muffins
Fresh Whole Seasonal Fruit
Chilled Orange Juice, Coffee or Tea Service and Water
7.95/ person

GO HEALTHY (choose 2 items)

Orange Juice, Coffee & Hot Tea included
Assorted Yogurt with Granola Sprinkles
Hard Boiled Eggs
Fresh Whole Seasonal Fruit
8.95/person

AFTERNOON REFRESHMENTS (choose 2 items)

Iced Tea & Water station included
Assortment of Baked Cookies and Brownies
Vegetable Display with Ranch Dip
Chips
Granola Bars
Sliced Fruit Tray with Yogurt
8.95/ person

À LA CARTE

Freshly Brewed Coffee	\$12/ gallon
Iced Tea	\$10 / gallon
Lemonade or Fruit Punch	\$10/ gallon
Bottled Water or Soda	\$1.50 / bottle
Orange Juice	\$12/ gallon
Pretzels	\$5.99/ pound
Party Mix	\$9.99/ pound
Potato /Corn Chips	\$7.99/ pound
Mixed Nuts	Market Price
Ranch Dip	\$6.95 / pint
Mini Bagels with Cream Cheese	\$14/ 1 dozen
Croissants with Butter and Jelly	\$14/ 1 dozen
Assorted Danish	\$12/ 1 dozen
Assorted Mini Muffins	\$12/ 1 dozen
Bag of Chips	\$14/ 12 bags
Granola Bars	\$12/ 12 bars
Assorted Fresh Seasonal Whole Fruit Basket	\$44/ 25 pieces

Venetian Hour Classic

11.95 / person

Pick 3 items

Includes Coffee & Tea

Cupcakes

Cupcake Chocolate Mini
Cupcake Cinnamon Mini
Cupcake Red Velvet
Cupcake Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chip
Peanut Butter

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cheesecake

Chocolate Cheesecake Drops
Plain New York Cheese Cake
Cappuccino Cheese Cake

Cookies

Chocolate Chip
Peanut Butter
White Macadam Nut
Raspberry Linzer

Venetian Hour Choice

16.95 / person

Pick 5 items

Includes Coffee & Tea

Add Dessert Wines for 3.99 / person (Ruby Port, Pink Moscato, Cream Sherry)

Cupcakes

Cupcake Chocolate Mini
Cupcake Cinnamon Mini
Cupcake Red Velvet
Cupcake Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chip
Peanut Butter

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cheesecake

Chocolate Cheesecake Drops
Plain New York Cheese Cake
Cappuccino Cheese Cake
Raspberry Swirl

Cookies

Chocolate Chip
Peanut Butter
White Macadamia Nut
Raspberry Linzer

Cakes

Belgian Chocolate Mousse
Toasted Almond
Strawberry Whipped
Mississippi Mud
Chocolate Rum Truffle
Granny Apple
Tiramisu

Venetian Hour Premium

22.95 / per person

Pick 7 items

Includes Coffee & Tea

Add Dessert Wines for 3.99 / person (Ruby Port, Pink Moscato, Cream Sherry)

Cupcakes

Cupcake Chocolate Mini
Cupcake Cinnamon Mini
Cupcake Red Velvet
Cupcake Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chip
Peanut Butter

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cheesecake

Chocolate Cheesecake Drops
Plain New York Cheese Cake
Cappuccino Cheese Cake
Raspberry Swirl
Key Lime
Strawberry
Chocolate Devils Food

Cookies

Chocolate Chip
Peanut Butter
White Macadam Nut
Raspberry Linzer

Cakes

Belgian Chocolate Mousse
Toasted Almond
Strawberry Whipped
Mississippi Mud
Chocolate Rum Truffle
Granny Apple
Tiramisu
Candy Bar Explosion
Lemon Coconut
Chocolate Fudge
German Chocolate

The Carvery

Add a chef attended carving station to your event
75 / station

ROASTED MARINATED BREAST OF TURKEY

Served with Pan Gravy, Cranberry sauce, Mayo and Dinner Rolls
4.95 / person

ROASTED PORK LOIN

Served with Mayonnaise, Mustard and Dinner Rolls
4.95 / person

SLOW ROASTED TOP SIDE OF ROAST BEEF

Served with Horseradish Sauce, Au Jus and Dinner Rolls
5.75 / person

Premium Carvery Choices

SLOW ROASTED PRIME RIB

Served with Creamy Horseradish, Au Jus, and Dinner Rolls
15.95 / person

Displays/Platters and Specialty Items

25 servings unless otherwise noted

VEGETABLE CRUDITÉS WITH DIP (Ranch or Hummus)
\$79

ROASTED SEASONAL VEGETABLES
\$70

DELI MEATS WITH BREADS AND SPREADS
3lbs of sliced Deli Turkey, Ham and Roast Beef,
American and Swiss Cheese, Creamy Horseradish, Mustard and Mayonnaise,
Mix of White, Wheat and Rye Bread
\$139

VARIETY CHEESE BOARD WITH GOURMET CRACKERS
4lbs of Cheddar, Swiss and Pepper jack cheese & assorted Crackers
\$74

IMPORTED CHARCUTERIE AND CHEESE
\$350 (75 servings)

CHOCOLATE FONDUE DISPLAY
With Strawberries, Pineapple, Marshmallows, Pretzels and Rice Krispy Bars
250 (serves 75 – 100)

Add \$150.00 for Chocolate Fountain
No charge if chocolate is served in a chaffing pan.

Beverages and Services

BAR SERVICE

75 for bartender. One bartender per 100 guests.

CASH BAR

Each guest pays for their own drink as it is ordered.

There is a minimum requirement of **\$300** in total sales for the bar, if sales fall short of the minimum the difference will be applied to the final bill.

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 closes, 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. There is a minimum requirement of **\$300** in total sales for the bar, if sales fall short of the minimum the difference will be applied to the final bill.

ADDITIONAL BEVERAGE SERVICE

WINE TOAST – 28 / bottle

(Chardonnay, Moscato, Zinfandel, Malbec, Merlot)

CHAMPAGNE TOAST – 23 / bottle

CHAMPAGNE PUNCH – 29.99 / gallon

Champagne and Ginger Ale

LEMONADE PUNCH – 8.99 / gallon

Lemonade and Ginger Ale

SPRING SPRITZER – 18.99 / gallon

White Apple Juice, Cranberry Juice and Ginger Ale

SPARKLING CIDER (Non-Alcoholic) – 12 / bottle

Holiday Menu

Lunch \$20.95, 2 entrees, 1 veg, 1 starch, 2 dessert

Dinner \$26.95, 3 entrees, 2 veg, 2 starch, 3 dessert

All include: tossed salad with asst. dressings, coffee, iced tea, water, dinner rolls & butter

Roast Turkey with Gravy

Glazed Ham

Apricot Rosemary Pork Loin

Roasted Cornish Game Hen w/ cornbread stuffing

Cornbread Stuffing

Mashed Potatoes- garlic or plain

Maple Roasted Sweet Potatoes

Rosemary Roasted Red Potatoes

Rice Pilaf

Green Beans Almondine

Glazed Carrots

Mixed Vegetables

Pumpkin Pie

Sweet Potato Pie

Chocolate Cake

Apple Cobbler

Chocolate Mousse

Carrot Cake