



WELCOME

Thank you for considering Club Meade to host your special event.

Our Catering Office is open Tuesday through Friday from 9 am to 4:00 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: kellie.j.paul.naf@army.mil



meade.armymwr.com

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

All parties of 280 or less will use our new linen less silver swirled tables. If you require tablecloths; there will be an additional \$20 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, except for 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 because 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 Friday evening or 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
17.95/ 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
18.95/ person

Breakfast Buffet

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

CONTINENTAL

Selection of Assorted Pastries, Mini Muffins & Fresh Whole Fruit
14.95 / person

SUNRISE BUFFET

Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage Links,
Home Fried Potatoes, Creamy Grits, Freshly Baked Biscuits
16.95 / 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
18.95/ 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
23.95/ person

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

Lite Fare Buffet

17.95 / 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
19.95 / 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 (add \$4.95)/Person
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(add\$4.95)/Person

Baked tilapia with citrus cream sauce
Grilled tuna with lemon dill sauce
Grilled salmon filet

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 red skinned 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
21.95/ person

CHICKEN MARSALA

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

CHICKEN PARMIGIANO

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

CHICKEN CACCIATORE

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

TRI-COLORED TORTELLINI W/BLACKENED CHICKEN

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

BAKED TILAPIA

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

GRILLED SALMON FILET

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

BEEF BURGUNDY

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

LONDON BROIL

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

STUFFED SHELLS FLORENTINE

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

NEW YORK STRIP W/HERB BUTTER

An 8oz. USDA Choice steak broiled over an open flame to enhance its natural flavors.
MKT/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 Red Skinned Potatoes
Steamed Parsley Potatoes

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

DESSERTS

Please refer to the dessert selection.

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 34.95/ person	two entrees, three sides, two salads 37.95/ person	three entrees, four sides, two salads 41.95/ 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 (add \$4.95)
 Beef stroganoff w/ egg noodles
 Roast beef w/ a red wine demi-glace
 Homestyle meatloaf
 Beef burgundy w/ egg noodles

Poultry

Chicken marsala
 Chicken parmigiano
 Chicken cordon bleu w/ asiago alfredo sauce
 (Add \$1.95 / person)
 Chicken w/ cornbread, apple & raisin stuffing
 Southern style fried chicken
 Lemon rosemary roasted chicken

Pork

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

Seafood

Add \$4.95/person
 Baked tilapia in a citrus cream sauce
 Seafood Newburg served over steamed rice
 Grilled salmon w/ a lemon dill sauce

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 Red Skinned 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

MKT

CHICKEN NORMANDY

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

30.95

ROAST BEEF

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

28.95

GRILLED SALMON

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

36.95

FILET MIGNON

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

MKT

OVEN ROASTED PORK LOIN

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

26.95

STUFFED SHELLS FLORENTINE

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

21.95

CHICKEN PARMIGIANO

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

27.95

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

MKT

CHICKEN CORDON BLEU

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

29.95

PRIME RIB

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

MKT

LONDON BROIL

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

31.95

PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with Marinara and served over Linguine

20.95

FLOUNDER STUFFED WITH LUMP CRAB

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

MKT

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 Red Skinned 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

10.95 / 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, plus 150 machine usage fee

CHOCOLATE FONDUE DISPLAY

With Strawberries, Pineapple, Marshmallows, Pretzels and Rice Krispy Bars

250 (serves 75 – 100)

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**35.95**

Chicken Marsala with a rich Marsala mushroom sauce **35.95**

Grilled Salmon with Lemon-Dill Sauce **38.95**

Chicken Cordon Bleu with Asiago Alfredo Sauce **35.95**

Grilled Pork Chop with a rich Marsala Mushroom Sauce **35.95**

Talk to Catering Manager to add a vegetarian option.

ACCOMPANIMENTS

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

THIRD COURSE

New York Style Cheesecake with Strawberry Topping

Or

Layered Cakes (Chocolate, Carrot, 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 for additional charge.
Unless otherwise noted, Hors D'oeuvres are priced per 50 pieces.*

Meatballs – BBQ, Sweet & Sours or Marinara Baked Cheddar & Sausage Balls	55.95
Jalapeno Poppers Mozzarella Sticks w/ Marinara Sauce Chicken Lemon Grass or Pork Pot Stickers Bacon Wrapped Jalapeno Stuffed w/ Cheddar or Cream Cheese	84.95
Franks in a Blanket Spinach & Cheese Stuffed Mushroom Caps Mini Cordon Bleu Bites	84.95
Chicken Wings – BBQ, Mild, Old Bay or Lemon Pepper served w/ Ranch or Blue Cheese Chicken Wing Zings or Dings Mojo Pork Sliders Served on a Brioche Roll	89.95
Buffalo Cheese Dip (50) Bacon Wrapped Scallop (MKT)	74.95
Spinach & Artichoke Dip Served in a Bread Bowl Spanakopita	89.95
Buffalo Style Spring Rolls Beef Satay Skewers Chicken Satay Skewers Beef Wellington Teriyaki Chicken Skewers	129.95
Crab Stuffed Mushroom Caps Crab Dip Crab Balls	Market Price
Crab Cakes	Market Price

Cold Hor D'Oeuvres

Serves 50 people unless otherwise noted.

Deviled Eggs Tomato Basil Bruschetta	52.95
Italian Spirals	69.95
Assorted Finger Sandwiches – Egg Salad, Tuna Salad	52.95
Mexican Layered Bean Dip w/ Tortilla Chips	52.95
Cheese Tray, Assorted Cheeses Served with an assortment of Crackers Prosciutto Wrapped Melon Wedges Jumbo Shrimp on Ice w/ Cocktail Sauce (25 pieces) (MKT)	119.95
Fresh Seasonal Fruit Tray Fresh Seasonal Vegetable Tray	119.95
Caprese Salad Skewers	119.95
Submarine Sandwich – 3 Feet	159.95

Dessert Trays

Serves 50 people unless otherwise noted.

Cookie & Brownie Tray Cookie Tray Brownie Tray	84.95
Cream Puffs Mini Eclairs	89.95
Petit Fours	129.95

Refreshments/Snacks

MORNING REFRESHMENTS (choose 2 items)

Chilled Orange Juice, Coffee and Tea Service Included

Mini Bagels with Cream Cheese

Assorted Mini Muffins

Fresh Whole Seasonal Fruit

12.95/ pp

GO HEALTHY (choose 2 items)

Orange Juice, Coffee & Hot Tea included

Assorted Yogurt with Granola Sprinkles

Hard Boiled Eggs

Fresh Whole Seasonal Fruit

13.95/pp

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

12.95/pp

À LA CARTE

Freshly Brewed Coffee (2 g minimum)	\$12/gallon
Iced Tea (2 g minimum)	\$10/gallon
Lemonade or Fruit Punch (2 g minimum)	\$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	\$15/1 dozen
Croissants with Butter and Jelly	\$15/1 dozen
Assorted Danish	\$18/1 dozen
Assorted Mini Muffins	\$18/1dozen
Bag of Chips	\$14/12 Bags
Granola Bars	\$16/12 Bars
Assorted Fresh Seasonal Whole Fruit Basket	\$44/25 pieces

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

10.75 / person

ROASTED PORK LOIN

Served with Mayonnaise, Mustard and Dinner Rolls

9.75 / person

SLOW ROASTED TOP SIDE OF ROAST BEEF

Served with Horseradish Sauce, Au Jus and Dinner Rolls

14.75 / person

Premium Carvery Choices

SLOW ROASTED PRIME RIB

Served with Creamy Horseradish, Au Jus, and Dinner Rolls

29.95 / person

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