


# WELCOME

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

Our Catering Office is open Tuesday through Friday from 9 am to 4:30 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. Please call us at 301-677-6969 to set an appointment to discuss your event.

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. **Please note that there is a 40-person minimum for all catered events**.

**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 350 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 $2200 catering minimum, Sunday's -$2800 catering minimum and Federal Holidays have a $3500 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**

Guests 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: $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
**20.95/ 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
**22.95/ person**

# Breakfast Buffet

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

**CONTINENTAL**
Selection of Assorted Pastries, Mini Muffins & Fresh Whole Fruit
**16.95 / person**

**SUNRISE BUFFET**
Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage Links,
Home Fried Potatoes, Creamy Grits, Freshly Baked Biscuits
**20.95 / 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
**22.95/ 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
**26.95/ person**

**Add Omelet or Waffle Station for a 100 Dollar attendant fee plus 4 dollars per guest.**

# Lite Fare Buffet

***19.95 / Person Served only Mon-Fri 1100-1500***

*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 3.50 / 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 2.95 / Person***

# Lunch Buffet

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

*Served only Mon-Fri 1100-1500*

**22.95 / 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

## Poultry

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

## Pork

Roasted pork loin
Mojo marinated pulled pork
BBQ pulled pork

## 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*
*Served only Mon-Fri 1100-1500*

**COUNTRY STYLE FRIED CHICKEN**
Perfectly Breaded, Crisp Outside, Moist and Tender Inside
**24.95/ person**

**BAKED TILAPIA**
Baked Tilapia Filet served with a Citrus Cream Sauce
**25.95/ person**

**CHICKEN MARSALA**
Baked Chicken Breast served with a Rich Marsala Wine and Mushroom Sauce
**25.95/ person**

**GRILLED SALMON FILET**
Grilled (or Blackened) Atlantic 4 oz. Salmon Filet topped with a Citrus-Dill Cream Sauce
**30.95/ person**

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

**BEEF BURGUNDY**
Tender Braised Beef in a Rich Red Wine Sauce with Mushrooms and Pearl Onions
**29.95/ person**

**CHICKEN CACCIATORE**
Tender Chicken cooked with Tomatoes, Mushrooms & Onions in a Savory Herb Sauce
**24.95/ person**

**LONDON BROIL**
Grilled Marinated Flank Steak, Sliced and Topped with a Mushroom Bordelaise Sauce
**31.95/ person**

**TRI-COLORED TORTELLINI W/BLACKENED CHICKEN**
Tender Tortellini in alfredo sauce served with Blackened Grilled Chicken
**25.95/ person**

**STUFFED SHELLS FLORENTINE**
Perfectly cooked pasta shells stuffed with Ricotta Cheese & smothered in marinara and mozzarella
**23.95/ 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 | two entrees, three sides, two salads | three entrees, four sides, two salads |
| **37.95/ person** | **40.95/ person** | **44.95/ 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**

**ROAST BEEF**
Delicious Slow Roasted Beef, sliced, and served with a Red Wine Demi-Glace
**32.95**

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

**STUFFED SHELLS FLORENTINE**
Perfectly Cooked Pasta Shells, stuffed w/ Ricotta Cheese and served with Marinara & Mozzarella
**24.95**

**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**

**PRIME RIB**
Slow Roasted Prime Rib, served with Horseradish Cream Sauce and Au Jus
**MKT**

**PASTA PRIMAVERA**
Fresh Seasonal Vegetables tossed with Marinara and served over Linguine
**23.95**

**CHICKEN NORMANDY**
Oven Baked Chicken Breast stuffed with Apples, Raisins and Cornbread Stuffing served with a White Wine Cream Sauce
**33.95**

**GRILLED SALMON**
8 Oz Atlantic Salmon Filet served with a Lemon-Dill Cream Sauce
**39.95**

**OVEN ROASTED PORK LOIN**
Roasted-Marinated Pork Loin, served with Cornbread Stuffing and Pork Gravy
**29.95**

**CHICKEN PARMIGIANO**
Breaded Chicken Cutlet topped with Marinara Sauce and Provolone Cheese, served over Linguini Pasta
**30.95**

**CHICKEN CORDON BLEU**
Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with an Asiago Alfredo Sauce
**32.95**

**LONDON BROIL**
Marinated for 24 hours in the Chef's secret blend. Served with Red Wine Mushroom Sauce.
**34.95**

**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

**13.95 / 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**

# 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
**275** ***(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..... **39.95**

*******

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

*******

Stuffed Shells Florentine with mozzarella cheese.....**32.95**

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.*
***Choice of one selection within pricing structure**. Unless otherwise noted, Hors D'oeuvres are priced per 50 pieces.*

| | |
|---|---|
| Meatballs – BBQ, Sweet & Sours or Marinara or<br>Baked Cheddar & Sausage Balls | **59.95** |
| Jalapeno Poppers or<br>Mozzarella Sticks w/ Marinara Sauce<br>or Chicken Lemon Grass or Pork Pot<br>Stickers or Bacon Wrapped Jalapeno<br>Stuffed w/ Cheddar or Cream Cheese | **87.95** |
| Franks in a Blanket or<br>Spinach & Cheese Stuffed Mushroom Caps<br>or Mini Cordon Bleu Bites | **87.95** |
| Chicken Wings – BBQ, Mild, Old Bay or Lemon Pepper served w/ Ranch or<br>Blue Cheese or<br>Chicken Wing Zings or Dings or<br>Mojo Pork Sliders Served on a Brioche Roll | **92.95** |
| | |
| Buffalo Cheese Dip (50)<br>Bacon Wrapped Scallop<br>(MKT) | **76.95** |
| Spinach & Artichoke Dip Served in a Bread Bowl or<br>Spanakopita | **92.95** |
| Buffalo Style Spring Rolls or<br>Beef Satay Skewers or<br>Chicken Satay Skewers or<br>Mini Beef Wellington or<br>Teriyaki Chicken Skewers | **132.95** |
| Crab Stuffed Mushroom Caps<br>or Crab Dip or<br>Crab Balls | **Market Price** |
| Crab Cakes | **Market Price** |

# Cold Hor D'Oeuvres

*Serves 50 pieces unless otherwise noted.*

| | |
|---|---|
| Deviled Eggs or<br>Tomato Basil Bruschetta | **55.95** |
| Italian Spirals | **72.95** |
| Assorted Finger Sandwiches – Egg Salad, Tuna Salad | **58.95** |
| Mexican Layered Bean Dip w/ Tortilla Chips | **55.95** |
| Cheese Tray, Assorted Cheeses Served with an assortment of Crackers<br>or Prosciutto Wrapped Melon Wedges<br>Jumbo Shrimp on Ice w/ Cocktail Sauce (50 pieces) **(MKT)** | **119.95** |
| Fresh Seasonal Fruit Tray<br>Fresh Seasonal Vegetable Tray | **119.95** |
| Assorted Ham and Turkey Sliders on Brioche Rolls | **119.95** |
| Caprese Skewers | **126.95** |

# Dessert Trays

*Serves 50 pieces unless otherwise noted.*

| | |
|---|---|
| Cookie & Brownie Tray | **87.95** |
| Cookie Tray | **87.95** |
| Brownie Tray | **87.95** |

# 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
**15.95/ pp**

**GO HEALTHY (choose 2 items)**

**Orange Juice, Coffee & Hot Tea included**

Assorted Yogurt with Granola Sprinkles
Hard Boiled Eggs
Fresh Whole Seasonal Fruit
**16.95/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
**17.95/pp**

**À LA CARTE**

| | |
|---|---|
| Freshly Brewed Coffee (2 g minimum) | **$15/gallon** |
| Iced Tea (2 g minimum) | **$12/gallon** |
| Lemonade or Fruit Punch (2 g minimum) | **$12/gallon** |
| Bottled Water or Soda | **$1.50/bottle** |
| Orange Juice | **$14/gallon** |
| Pretzels | **$6.99/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 | **$18/1 dozen** |
| Croissants with Butter and Jelly | **$18/1 dozen** |
| Assorted Danish | **$22/1 dozen** |
| Assorted Mini Muffins | **$22/1dozen** |
| Bag of Chips | **$18/12 Bags** |
| Granola Bars | **$18/12 Bars** |
| Assorted Fresh Seasonal Whole Fruit Basket | **$48/25 pieces** |

# The Carvery

Add a chef attended carving station to your event.
**100 / station**

**ROASTED MARINATED BREAST OF TURKEY**
Served with Pan Gravy, Cranberry sauce, Mayo and Dinner Rolls
**12.95 / person**

**ROASTED PORK LOIN**
Served with Mayonnaise, Mustard and Dinner Rolls
**11.95 / person**

**SLOW ROASTED TOP SIDE OF ROAST BEEF**
Served with Horseradish Sauce, Au Jus and Dinner Rolls
**16.95 / person**

# Premium Carvery Choices

**SLOW ROASTED PRIME RIB**
Served with Creamy Horseradish, Au Jus, and Dinner Rolls
**MKT / person**

# Beverages and Services

**BAR SERVICE**
100 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, is sales fall short of the minimum the difference will be applied to the final bill.

**ADDITIONAL BEVERAGE SERVICE**

WINE TOAST – **25 / bottle**
*(Chardonnay, Moscato, Zinfandel, Malbec, Merlot)*

CHAMPAGNE TOAST – **25 / bottle**

CHAMPAGNE PUNCH – **30 / gallon**
*Champagne and Ginger Ale*

LEMONADE PUNCH – **11 / gallon**
*Lemonade and Ginger Ale*

SPRING SPRITZER – **19 / gallon**
*White Apple Juice, Cranberry Juice and Ginger Ale*

SPARKLING CIDER (Non-Alcoholic) – **12 / bottle**