



BREAKFAST

Buffets • Plated

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BREAKFAST BUFFET

The Continental Buffet

\$7.85 per person

Chilled Orange Juice
Assortment of Fresh Baked Pastries (Assorted Danish, Donuts, and Muffins)
Iced Tea and Ice Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

The Continental Plus Buffet

\$10.25 per person

Chilled Orange Juice
Assortment of Fresh Baked Pastries (Assorted Danish, Donuts, and Muffins)
Sliced Seasonal Fruits
Iced Tea and Ice Water
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

American Classic Buffet Plus

\$11.95 per person

Chilled Orange Juice
French toast, Maple Syrup, Sausage Links or Patties, Bacon, Scrambled Eggs,
Home Fried Potatoes, Biscuits, Butter and Assorted Jams
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea



SERVED BREAKFAST

All Plated Breakfast Accompanied with Chilled Juice, Toast or Biscuit, Fresh Fruit garnish

Scrambled Farm Fresh Eggs (plated) *\$9.95 per person*

With Plump Sausage Links/Patties or Bacon and Home Fried Potatoes

Grilled Sirloin Steak (plated) *\$15.95 per person*

Grilled Steak served with Scrambled Eggs and Home Fried Potatoes

Pancake Platter (plated) *\$9.25 per person*

2 Pancakes with Sausage or Bacon served with Butter and Syrup.

Sliced Seasonal Fruits (plated) *\$9.95 per person*

With Yogurt or Honey Sauce

***** One entrée choice only per plated breakfast function. Seasonal Fruit may be substituted for dietary restrictions. *****

Minimum of 25 people

***** All Prices will incur a 15% Service Charge *****

***ALL VALID CLUB MEMBERS SHALL RECEIVE \$1.00 OFF OF THEIR
BREAKFAST MEAL***



BREAKS **A La Carte**

Beverages

Selection of Chilled Juices	\$5.75 per carafe
Assortment of Can Sodas	\$1.10 each
Freshly Brewed Coffee/Decaf	\$8.75 gallon
Iced Tea	\$8.75 gallon
Milk	\$5.25 per carafe \$2.10 per carton
Fruit Punch	\$14.95 gallon
Lemonade	\$8.75 gallon
Bottled Water	\$1.10 each

Bakery Fresh

Assorted Donuts	\$10.45 per dozen
Mini Donuts	\$5.50 per dozen
Assorted Muffins	\$11.00 per dozen
Mini Muffins	\$8.75 per dozen
Assorted Danish	\$13.75 per dozen
Fresh Baked Cookies	\$6.60 per dozen
Cream Puffs	\$11.50 per dozen
Turnovers (Apple, Cherry or Blueberry)	\$13.75 per dozen
Croissants	\$15.00 per dozen
Bagels (plain) & cream cheese	\$19.25 per dozen
Cup Cake	\$12.00 per dozen
Chocolate Brownies	\$14.95 per dozen



LUNCH

Plated (Minimum of 25 people)

Hearty Appetite

\$10.50 per person

Marinated Chicken Breast
Served with Garlic Mashed Potatoes and Chef's Choice Vegetables
Rolls with Butter
Coffee & Tea Service

Chef Salad

\$10.50 per person

Fresh Greens Topped with Ham, Beef, Turkey and Cheese
Garnished with Boiled Egg and Tomato Wedge
With Choice of Dressing
Rolls with Butter
Coffee & Tea Service

Beef Tips Burgundy

\$11.50 per person

Tips of Beef Sautéed with Mushrooms and Served in a Rich Burgundy Sauce,
Served with Chef's Choice Vegetable
Coffee & Tea Service

A Cup of our Soup of the Day is available as a lunch addition for \$1.50 per person

**** One entrée choice only per plated lunch function, the Chef Salad entrée is available for those individuals w/ special diet requests****

***** All Prices will incur a 15% Service Charge *****



LUNCH

Plated (Minimum of 25 people)

Chicken Marsala

\$10.50 per person

Boneless Chicken Breast Sautéed with Mushrooms and Finished with a Sweet Marsala Wine and Cream Sauce. Served with Rice Pilaf and Chef's Choice Vegetables.

Freshly Baked Dinner Rolls

Coffee & Tea Service

Pasta Lovers Treat

\$ 10.50 per person

Bowtie Pasta, tossed with Seasonal Vegetables and Sun Dried Tomato Sauce.

Served with a 4 oz. Chicken Breast

Fresh baked Rolls with Butter

Coffee & Tea Service

A Cup of our Soup of the Day is available as a lunch addition for \$1.50 per person

**** One entrée choice only per plated lunch function, the Chef Salad entree is available for those individuals w/ special diet requests****

***** All Prices will incur a 15% Service Charge *****

RECEPTION

Hot and Cold Hors d'oeuvres



HOT

Fried Buffalo Chicken Wings	\$13.50 per dozen
Spring Rolls w/ Sauce	\$11.45 per dozen
Sweet & Sour, Swedish or Barbecue Meatballs	\$9.50 per dozen
Jalapeño Poppers	\$11.95 per dozen
Assorted Mini Quiche	\$15.95 per dozen
Crispy Fried Chicken Tenders Atlanta	\$14.75 per dozen
Shrimp Tempura	\$15.95 per dozen
Vegetable Tempura	\$7.25 per dozen
Mozzarella Cheese Sticks w/ Sauce	\$11.25 per dozen
Crab Rangoon	\$11.50 per dozen

COLD

Assorted Finger Sandwiches (Chicken, Tuna, Ham and Egg Salad)	\$7.25 per dozen
Smoked Salmon Finger Sandwiches	\$11.95 per dozen
Deviled Eggs	\$7.25 per dozen
Assorted Sushi Rolls	\$8.95 per dozen
Tomato Basil Crostini	\$8.75 per dozen
Peeled & Eat Shrimp	\$20.95 per pound
Peeled Shrimp	\$23.95 per pound
Chips and Dip Tray	\$12.50 per tray
Side of Smoked Salmon Served w/ Whipped Cream Cheese and Crackers	\$109.00 each

Minimum order of 3 Dozen each item

******* All Prices will incur a 15% Service Charge *******

RECEPTION

Enhancements

Trays



Fancy Cheese Display Served w/ Sliced Baguettes

\$45.50 per Small (approx. 35 ppl) \$65.95 per Large (approx. 70 ppl)

Vegetable Crudités with Ranch Dip

\$33.95 per Small (approx. 25 ppl) \$57.95 per Large (approx. 50 ppl)

Sliced Fresh Fruit Display with Seasonal Berries, Served with Honey Sauce

\$45.50 per Small (approx. 25 ppl) \$72.50 per Large (approx. 50 ppl)

Deluxe Platter of Sliced Meats and Cheeses:

Ham, Turkey, Beef, Salami, Cheddar, Swiss, and American Cheeses, Served with Rolls, Crackers and Condiments

\$12.50 per pounds (5 lbs. Serves approx. 25-30 ppl)

Carvings

Whole Roasted Turkey

\$76.00 each (Serves 50 guests)

Top Round of Beef with Horseradish, Rolls & Condiments

\$8.75 per lb. (Minimum of one whole beef)

Honey Glazed Ham with Rolls & Condiments

\$98.95 ea.

Whole Roasted Pig

\$8.65 per lb. (Minimum 60 lbs)

****** All Prices will incur a 15% Service Charge ******

BEVERAGES



Cash bar and Open Bar

\$175.00 minimum guaranteed sales for the first 2 hours and \$50.00 for each additional hour

Keg Beer (Miller Lite) each

(In house) \$300.00

Take Out price \$85.00
\$85.00 refundable deposit

DINNER

Plated (Minimum of 25 people)

Turkey Rolls with Burgundy Sauce \$17.95 per person

Fresh Garden Salad with Cucumbers and Tomatoes topped with Creamy Ranch Dressing.



Turkey Breast Wrapped Around Stuffing, Sautéed and Topped with a Delicate Burgundy Wine Sauce. Served with Rice Pilaf and Chef's Choice Vegetable Rolls with Butter
Coffee & Tea Service

Sumptuous Feast

\$20.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
Sliced London Broil- with Au Jus or Chimichurri Sauce
Served with Roasted New Potatoes & Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

Hometown Favorite

\$17.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
Sliced Rosemary Pork Loin Served with Garlic Mashed Potatoes, Chef's Choice Vegetables
Rolls with Butter
Coffee & Tea Service

Club Favorite

\$18.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
Boneless Chicken Breast with:
Teriyaki, Lemon Herb, or Rosemary Sauce
Served with Rice Pilaf and Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

Stuffed Chicken Breast

\$18.95 per person

Chicken Breast Stuffed with Mozzarella Cheese and Broccoli, Topped with a White Wine Mushroom Sauce. Served with Rice Pilaf and Chef's Choice Vegetables.
Rolls with Butter
Coffee & Tea Service

Seafood Classic

\$20.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
Baked Salmon with Dill Sauce or Herb de Provence served with Rice Pilaf and Chef's Choice Vegetables
Rolls with Butter
Coffee & Tea Service

DINNER

Plated (Minimum of 25 people)



Club Classic

\$24.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumber, Carrots and House Dressing
10 oz. Roasted Prime Rib of Beef Au Jus
Served with Mashed Potatoes and Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

Award's Night

\$24.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
Sliced Filet Mignon with Red Wine Sauce
Served with Roasted New Potatoes and Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

Award's Night 1

\$26.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
5 oz. Petite Filet Mignon
- And -
Grilled Lemon Herb Chicken Breast or Grilled Rosemary Chicken Breast
Served with Roasted Potatoes
Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

Award's Night 2

\$27.95 per person

Fresh Tossed Greens w/ Tomatoes, Cucumbers, Carrots and House Dressing
5 oz. Petite Filet Mignon and Grilled Mahi Mahi or Salmon
Served with Roasted Potato
Chef's Choice Vegetable
Rolls with Butter
Coffee & Tea Service

***** Two entrée choices only per plated dinner function *****

***** All Prices will incur a 15% Service Charge *****

DINNER BUFFET

Build Your Own Buffet (50 guest minimum)

All Buffets include:

Fresh Tossed Green Salad and Tomatoes with House Dressing. Rolls and Butter
Coffee & Tea Service

Classic Buffet: Choose- (1) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert



\$22.00 per person

Sumptuous Buffet: Choose- (1) Salads, (3) Meats, (2) Starches, (2) Vegetables, (2) Desserts

\$24.00 per person

Meats/Main Course

Sliced London Broil
Baked Chicken
Huli Huli Chicken
Lemon Herb Chicken
Teriyaki Chicken Breast
Sliced Turkey Breast
Sliced Pork Loin
Breaded Fish
Kailua Pork
Smoked Glazed Ham
Baked Salmon

Starches

Au Gratin Potatoes
Mashed Potatoes w/ Gravy
Steamed Rice
Roasted New Potatoes
Mushroom Rice Pilaf
Linguini Marinara
Macaroni and Cheese
Fried Rice
Garlic Mashed potatoes

Vegetables

Green Beans with Almonds
Peas with Mushrooms
Steamed Broccoli Spears
Buttered Corn
Stir Fried Vegetables
Bouquet ere - Broccoli, Carrots & Cauliflower
Glazed Baby Carrots

Desserts

Bread Puddings
Apple Pie
German Chocolate Cake
Carrot Cake
Assorted Fruit Cobblers
Cream Pies
Decorated Sheet cake
Black Forest Cake

Salads

Potato Salad
Marinated Cucumber & Tomato Salad
Cole Slaw

Macaroni Salad
Three Bean Salad
Fruit Salad

**** All Prices will incur a 15% Service Charge ****

Club members will receive a \$2 discount of dinner meals

LUNCH AND DINNER

BUFFETS



Southern Buffet

\$19.95 per person

Creamy Potato Salad
Classic Crispy Cole Slaw
Deep Fried fish
Crispy Fried Chicken
Grilled Pork Chops
Mashed Potatoes and Cream Gravy
Collard Greens
Macaroni and Cheese
Corn on the Cob
Warm Fruit Cobbler
Hot Biscuits with Butter
Coffee and Tea Service

Jazz Club Dinner

\$24.95 per person

Fancy Green Salad with Toasted Walnuts, Blue Cheese and Raspberry Vinaigrette
Chilled Shrimp on Ice with Cocktail Sauce and Lemons (3 pieces per parson)
Imported and domestic Cheese with Fruit and Sliced Baguettes
Carved Prime Rib of Beef
Chef Choice Pasta
Chefs Choice Vegetables`
Roasted New Potatoes
Assortment of Cheesecakes
Coffee and Tea Service

*Minimum of 50 people
A 15% service charge will apply*

TAKE OUT SERVICES

- Cole Slaw, Macaroni Salad
\$.85 per 3 oz. serving
- Potato Salad, Cucumber Vinaigrette Salad, Imitation Crab Salad
\$1.50 per 3 oz. serving
- White Rice



\$.85 per 3 oz. serving

- Fried Rice

\$.1.25 per 3 oz. serving

- Baked Potato w/ Butter and Sour Cream

\$2.50 each

- Mashed Potato

\$1.10 each

- Green Beans Almandine, Buttered Corn or Glazed Whole Baby Carrots

\$.85 per 3 oz. serving

- Baked Beans

\$.85 per 3 oz. serving

- Dinner Rolls w/ Butter

\$3.00 per dozen

- Baked Chicken

\$4.35 per pound

- BBQ Pork Ribs

\$9.90 per pound

- Whole Cooked Pitt Ham (avg. 12-14 lbs.)

\$7.70 per pound

Additional take-out selections are available from the Hors d'oeuvres and Enhancements menu pages; please see Catering Manager for recommended take-out suggestions

***** A three-day advance notice is required for all take-out orders and orders must be placed in person, telephone orders are not accepted *****

***** All Take-out orders will incur a 5% Service charge *****

***** All Prices will incur a 25% Service Charge *****

WEDDINGS

Reception Hors d'oeuvres

Club Classic

**Tomato Basil Crostini (2pcs. per person)
Assorted Finger Sandwiches**

\$9.95 per person



Fancy Deviled Eggs (2 pcs. per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudités with Ranch Dressing
Assorted Dips and Chips
Fruit Punch
Coffee Service

Gala Affair

\$11.95 per person

Tomato Basil Crostini (2 pcs. per person)
Chicken Yakitori (3 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Vegetable Crudités with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats, Imported and Domestic Cheeses
with Rolls and Condiments
Fruit Punch
Coffee Service

A Touch of Class

\$19.95 per person

Chilled Shrimp with Tangy Cocktail Sauce and Lemon (3 per person)
Assorted Finger Sandwiches
Vegetable Crudités with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/Crushed Raspberries and sliced Baguettes
Chicken Yakitori (2 pcs. per person)
Crab Rangoon's with Sauce (3 per person)
Chicken and Cheese Quesadillas (3 per person)
Carved Steamship of Beef served with Creamy Horseradish Sauce and
Rolls
Fruit Punch
Coffee Service

*Minimum of 50 people
15% service charge will apply*

CHOCOLATE FOUNTAIN



Chocolate Fountain with assorted dipping items
(Cookies, crackers, marshmallows, pretzels, pound cake, seasonal fruits)

Add a chocolate fountain to any party

\$225.00- 50 people

\$275.00- 100 people

\$375.00- 200 people

15% service charge will apply



Official Functions

Room Fee Policy:

**Commanders Call, Graduations, Awards Ceremonies,
and other non-food Military Events**

Rates are as follows:

Officers' Club:

Ballroom:	\$75
Daedalian Room:	\$25
Torii Room:	\$25
Skoshi room	\$10

Rocker Enlisted Club:

Ballroom 1/2/3:	\$75 (per section)
Kuba Room:	\$15
Rocker Lounge	\$25

Please note the following:

- ❖ **Reservations are for FOUR (4) hours. Full day reservations will be doubled at the applicable room rate.**