

Club Information

Catering To You

**Our Goal is to Provide
Quality, Consistent Service and Exceptional, Creative Cuisine
to Our Members and Their Guests.**

We are happy you picked the club and stand ready to make this a memorable event. Our menus include our most popular items and are value priced for members. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique. Featured in this packet are our traditional and most popular menu items.

Our objective is to make this easy and stay within your budget. Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setups to include labor
- China, glass, silverware, and appropriate chaffers, sternos and trays for menus chosen
- House linens to compliment the banquet room
- Cocktail napkins
- Standing or table top podium for your speaker
- American Flag when available

Your Catering Manager will help you plan for additional items, over and above the standard banquet needs. Please take time to review the Club Catering Brochure and General Information package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Remember that Club Members receive discounts on some pricing, so be sure to inquire.

Policies, Prices and Menu Items subject to change without notice.

Thank You, The Club Management and Staff

GETTING STARTED

We need some information to book your party, which you can provide either by telephone or in person. Please ask our Catering Manager about membership benefit discounts. Eligible nonmembers do not receive this membership benefit.

Please provide the following:

- Host/sponsor's Name and Grade
- Address, Home and office telephone numbers
- **Club card # ,expiration date**
- **Credit card #, expiration date**
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Please make preliminary arrangements for date, time, and location as early as possible. Final menu arrangements should be made in person and the contract signed within ten (10) days of the scheduled date or at the time the special function is booked, **or the party may be cancelled**. The caterer will follow up with you to ensure all arrangements are finalized.

CLUB POLICIES

To implement a successful event, certain club policies are in place to insure quality, consistent service to our members. Please review the information below. Our Catering Staff will be happy to answer your questions about these guidelines. We look forward to serving you!

PROPERTY, LIABILITY AND DAMAGES

Neither the club, nor the Air Force is liable for any loss or damage to, merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the club/base caused by the host/sponsor or guests. **Damages will be billed to the host/sponsor at market replacement cost plus labor.**

OFF BASE PUBLICITY

Except for base newspapers, the purchase of commercial advertisements in any civilian media to publicize a private or club sponsored party is not permitted. Any information to be furnished to civilian media must be cleared through the Hurlburt Field Public Affairs Office.

FOOD AND BEVERAGE

The only food items allowed from outside vendors into the club are wedding cakes and military ceremonial cakes. Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the club.

GUARANTEES

To ensure the right items and quantities are on hand for your event, please provide your menu selection 10 business days in advance. **Two business days** before the event, please advise us of the number of guests to be served. The Host/Hostess agrees to pay for all guests who attend but not less than 100% of the guaranteed number. The member signing the party contract is responsible for the payment of the party. Cancellations or additions will not be accepted except through the host/sponsor.

CANCELLATIONS

Once the 48-hour guarantee has been given the party host is responsible for paying that guarantee to the club.

SERVICE CHARGE

A service charge of 20% will be added to the total contracted food and beverage costs for all in-house or off-site parties. The menu prices **do not** include the service charge.

PAYMENTS

Cash, personal check, bank draft, your club card, and any commercial Visa or MasterCard is accepted for party payments. The club will accept your payment on the next business day after the event. **Please note:** Payments not made within the specified time will be automatically charged on the party host's club card or credit card.

GENERAL INFORMATION

Our Catering Staff will assist you in all aspects of your important event and will guide you through the easy procedures from start to finish.

PRO-RATA FORMS

For your convenience, we have pro-rata forms you may use to prorate and charge individual club member accounts. Any charges returned any reason will be charged to the party host's account. We will not absorb losses incurred as a result of refusal to pay.

FLAGS

We have an American Flag with stand at no charge when available. For specific state, general officer, or service flags, the base Protocol Office may be able to assist you.

MEETINGS AND SEMINARS

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges.

SPECIALIZED AUDIO VISUAL, VENDOR AND MATERIALS GUIDELINES

For your convenience microphones, podiums, and limited audiovisual equipment items may be available through the catering department to support your function. Identify your needs to the catering department well in advance of the function so we can reserve these items for you. If any outside vendor delivers items to the club, they must coordinate with the catering department to receive delivery of these items. The Club is not responsible for delivered items that are lost or stolen, or the condition of items when delivered.

ANNOUNCEMENT SIGNS

On the date of your event the name of your function and the room location will be posted on the electronic lobby marquee.

DECORATIONS

All decorations other than those provided by the club are the responsibility of the host/sponsor. **To preserve the beauty of the club for all members and their guests we request no nailing, tacking or taping to the walls, ceiling or another part of the club without prior approval of club management.** The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the codes of the base fire department. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes. Please coordinate the time you plan to decorate your tables and area with the catering staff to insure there is no conflict with other functions.

CONFERENCE ROOM FEES

Club members are not required to pay room use fees for authorized personal

functions. Applicable room use fees are listed below. Room use fees cover setup/cleanup, room maintenance and general overhead expenses. Listed below is the meeting space available:

<u>Room Name</u>	<u>Room Dimensions</u>	<u>Room Use Fee</u>	
		Half Day	All Day
Ballroom A	39' w x 49'	\$250.00	\$500.00
Ballroom B	54' w x 49'	\$250.00	\$500.00
Ballroom C	38'-9 w x 49'	\$250.00	\$500.00
Meeting Room A	28'-7'w x 38'	\$125.00	\$250.00
Meeting Room B	22'-10' x 38'	\$125.00	\$250.00
Lounge	21' x 38		

OTHER FEES

Dance Floor	\$200.00
Bird Seed Clean-up	\$ 50.00
Stage	\$100.00 each
Archway	\$100.00
Chairs (lawn weddings)	\$ 3.00 per chair
Grand Piano Rental	\$ 75.00
Bingo Machine rental	\$ 50.00
White Chair Covers	\$ 3.00 each

The following items and services may be provided through your Catering Manager at a nominal fee.

- Floral Centerpieces \$25.00 each and up
- Cake Cutting \$.50 per person

BANQUET ROOM SPECIFICATIONS

We have a variety of rooms at the club available for your special event. Our Catering Department will assist you in choosing the appropriate banquet room for your function. Below is a chart for the maximum capacity allowed in each banquet room. These maximums are limits we may not exceed due to Fire Safety Codes.

	Seated <u>Meals</u>	Reception <u>Only</u>	Classroom/ <u>Meeting</u>	Theater/ <u>Meeting</u>
Ballroom A	120	150	100	150
Ballroom B	140	175	120	175
Ballroom C	120	150	100	150
Meeting Room A	40	50	20	50
Meeting Room B	60	75	35	75

**** Note**** Due to the unusual characteristics of weddings (gift tables, dance floors, cake tables) the above numbers are only rough estimates of seating capacities. Weddings normally run 20-30% less than the above numbers as a general rule.

BEVERAGE POLICIES AND CHARGES

BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

PARTY BARS

There are two types of bars: "**pay-as-you-go**" and an "**open**" bar. There is a \$75 sales guarantee per hour. If your party does not meet this minimum, a charge of \$50 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 2 hour.

Pay-as-you-go Bar: The guests order and pay for their drinks. Standard lounge drink prices apply. There is no service charge added to this type of bar service however, a tip jar may be placed for the bartenders

Open Bar: Drinks are dispensed to the guests free of charge and the host/sponsor agrees to pay for all drinks served. An open bar can be set up with a predetermined dollar amount or time limit and will be annotated in the contract. A register tab will be computed until the pre-set limit is reached and an additional 20% service charge will be added.

The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

Keg beer is available, featuring a large variety of nationally known brands.

Catering will assist you in making your selection.

HELPFUL PLANNING INFORMATION

The information listed below will help you understand the appropriate amounts needed for your function.

EQUIVALENTS

Bottle of Champagne:	=	8 glasses for toasting
Liter Carafe Wine:	=	8 glasses (4 oz per glass)
Liter Liquor:	=	30 drinks
Gallon Punch:	=	30 servings (4 oz per glass)
Full Barrel of Beer:	=	180-200 glasses (10 oz per glass)
Qtr. Barrel of Beer:	=	50-75 glasses (10 oz per glass)

CATERING TO YOUR NEEDS

As a member, you have many options when entertaining your guests. Our enclosed catering menus will provide you with complete creative cuisine served by our quality service staff at the Club. You won't have to lift a finger to give your guests an event to remember for years to come. We also have a nice selection of items that transport well on those occasions when you want to have a hassle-free event at home.

CARRY OUT SERVICE

Carryout services are available at the Club. Contact the catering department for ordering assistance and coordinating pickup schedules.

MULTIPLE ENTREES

The Club uses color codes on luncheons and dinners where multiple entrees are ordered. This practice expedites services and ensures each guest gets what they ordered. The use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. **The responsibility for color-coding each individual place setting rests with the party host.**

SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. For seated functions, our staff will invite your guests to be seated 5 to 10 minutes prior to actual serving time. If you need to delay the serving time, please advise the catering staff as soon as possible to insure quality, taste and eye appeal of your meal. **For meal service requests at other than normal operating club**

hours, special pricing may apply. (Closed on all Federal Holidays)

OFF-SITE CATERING

These services are offered with limitations. Please inquire what services are available with our Catering Manager. Minimum for off-site functions is \$200 or a \$50 delivery fee will be applied.

ENTERTAINING AT HOME AND OFF-SITE CATERING

This is a benefit to members only. We know there are times you want to do things at home but may not have enough of a particular service item so members do not pay any fee when borrowing (for their personal use) small quantities of club daily-use china, glassware, flatware, or tables or chairs when these items are not in use in support of club functions.

Ice, when available is given to members free of charge. However, members must provide their own containers and transport.

In addition, sterno or other food warming products may be purchased at cost. Linen may be borrowed but a cleaning fee does apply. This membership lending benefit does not apply to squadron and private organizations.

All borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in charges shown below for each item borrowed. Lost or broken items will be replaced at current cost.

Linens:

Tablecloths: 54" x 54", 54" x 108", 72" x 72", 90" x 90" \$5.00 each
Napkins..... \$.50 each
Tables (no Round tables rented).....\$ 5.00 each

Silverware:

Dinner Knives, Forks, Teaspoons \$.25 each

Glassware:

Bar, Wine, Water, Champagne Glasses, Punch Cups..... \$.25 each

China:

Dinner Plates \$.75 each
Salad Plates..... \$.50 each
Dessert Plates..... \$.50 each
Coffee Cups..... \$.25 each
Saucers..... \$.25 each

Punch Bowl w/ ladle (glass) \$5.00 each
Water Pitchers \$2.00 each

Prices subject to change without notice. Lost or broken items replaced at current cost. Please allow adequate time for preparation.

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Beverage Service • Wine List

BREAKFAST

Basics

The Continental

Selection of Chilled Juices

Assortment of Danish & Muffins

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$5.75 per person

The Continental Plus

Selection of Chilled Juices
Assortment of Danish & Muffins
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$6.75 per person

The Club Continental

Selection of Chilled Juices
Assortment of Danish & Muffins
Sliced Seasonal Fruit
Sensational Sweets Bagels with Cream Cheese
Assorted Yogurt Cups
Assorted Cold Cereals
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$7.75 per person

Plated

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice

Selection of Sensational Sweets Danish served with Butter & Preserves

Or Biscuits

Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Choose from the following Breakfast Entrees:

Scrambled Farm Fresh Eggs

With Plump Sausage Links/Patties or Bacon and Home Fried Potatoes or Grits
\$7.75 per person

Eggs Benedict

With Home Fried Potatoes or Grits *\$9.00 per person*

BREAKFAST

Plated

Grilled Sirloin Steak

With Scrambled Eggs and Home Fried Potatoes or Grits
\$11.25 per person

Sliced Seasonal Fruits

With Yogurt, Honey Drizzle

\$7.95 per person

Buffets

Minimum 50 People

All Breakfast Buffets to include the following items:

Selection of Chilled Juices

Assortment of Danish & Muffins

Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

American Classic

Freshly Scrambled Eggs
Home Fried Potatoes or Grits or Hashbrowns
Crisp Bacon or Sausages or Ham
\$9.25 per person

American Classic Plus

French Toast with Maple Syrup
Freshly Scrambled Eggs
Home Fried Potatoes or Grits or Hashbrowns
Crisp Bacon or Sausages or Ham
\$10.25 per person

Benedict Breakfast

Poached Farm Fresh Eggs on English Muffins with Canadian Bacon and Hollandaise Sauce
Home Fried Potatoes or Grits or Hashbrowns
\$10.75 per person

Healthy Morning

Scrambled "Eggbeaters"
Roasted Potatoes with Peppers and Onions
Fresh Fruit Garnish
\$9.25 per person

BREAKFAST

Brunch Buffet

Minimum 50 People

Selection of Chilled Juices

Sliced and Whole Fresh Fruits

An Assortment of Sensational Sweets Danish with Butter and Preserves

Tossed Greens with Choice of Dressings
An Array of marinated Salads
Bowtie Pasta with Balsamic Grilled Vegetables
Country Style Scrambled Eggs
Home Fried Potatoes or Hashbrowns
French Toast with Warm Syrup
Crisp Bacon and Sausage Links or Patties
Grilled Chicken Breast with Mushroom Gravy
A Selection of Sensational Sweets Desserts to include:
Cookies and Cream Cheesecake
Bread Pudding
Fruit Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$15.25 per person

Brunch Additions

Enhance your Brunch with our Special Custom Additions:

A staff member will be stationed for the Action Stations shown below:

Custom Omelets:

Fresh Eggs folded with a Variety of Goodies
\$2.00 per person

Pasta Station:

Fettuccini, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces
\$2.00 per person

BREAKFAST

Brunch Additions

Carving Stations:

Top Round of Beef

With Horseradish Sauce and Silver Dollar Rolls
\$10.50 per pound

Roasted Turkey

With Cranberry Sauce and Silver Dollar Rolls

\$10.50 per pound

Virginia Baked Ham

With Silver Dollar Rolls and Condiments

\$10.50 per pound

BRUNCH CUSTOM ADDITIONS

Enhance your Brunch with our Special Custom Additions:

Smoked Salmon Display

One Side of Cold Smoked Salmon
With Lemons, Caper Berries,
Diced Onion, Diced Egg,
Cream Cheese and Mini Bagels
\$130.00

Jumbo Shrimp on Ice

With Spicy Cocktail Sauce and Lemons

\$24.50 per pound -Peel and Eat

\$35.95 per pound –Peeled and Deveined

Fancy Imported and Domestic Cheeses

With a variety of Crackers

\$90.00 large

\$45.00 small

Rosemary Roasted Pork Loin

\$2.00 per person

BREAKS

Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice	\$5.25 per quart
Assorted Bottled Water	\$1.50 each
Assorted Canned Soft Drinks including Diet	\$1.50 each
Carafes of Chilled Milk	\$3.75 per carafe
Fruit Punch	\$25.00 per gallon

Assorted Hot/Iced Tea or Hot Chocolate	\$4.00 per pitcher
Freshly Brewed Coffee or Decaffeinated Coffee	\$5.00 per pot
Sensational Sweets Selection of Danish	\$11.25 per dozen
Sensational Sweets Selection of Bagels & Cream Cheese	\$15.95 per dozen
Sensational Sweets Selection of Cookies	\$6.25 per dozen
Sensational Sweets Chewy Chocolate Brownies	\$11.75 per dozen
Assorted Whole Seasonal Fruit	\$.75 each
Sliced Fresh Fruit	\$1.50 per person
Ice Cream Bars	\$1.50 each
Granola Bars	\$ 1.50 each
Onion Dip with 1 pound of Chips	\$15.00 per tray
Mixed Nuts	\$10.95 per lb.
Snack Pretzels (2 pounds)	\$4.95 per tray

Specialties

Good Morning!

An Assortment of Bakery Fresh Sensational Sweets Danish
 Sliced Melon and Seasonal Fruits
 Chilled Juices
 Coffee & tea service *\$5.75 per person*

Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies
 Bowls of Potato Chips, Pretzels, and Tortilla Chips
 Fresh Whole Fruits
 Chilled Soft Drinks and Bottled Waters
 Coffee & tea service *\$5.75 per person*

LUNCH

Plated Sandwiches

Turkey Croissant

Thinly sliced Smokes Turkey on a fresh Croissant
 With Lettuce, Tomato and Swiss cheese
 Your choice of Potato Salad or Chips
 Coffee & tea service
\$ 8.75 per person

3-Story Club

Three slices of bread with Smoked Turkey, Ham,
Bacon strips, Lettuce, Tomato and a slice of American cheese
Your Choice of Potato Salad or Chips
Coffee & tea service
\$ 8.50 per person

Grilled Chicken

5 ounces of boneless Chicken Breast grilled and
Served on a Kaiser Roll with Lettuce, Tomato and Onion
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 8.50 per person

Grilled Amberjack

Fresh Amberjack (when available) Grilled to perfection and
Served on a Hoagie Roll. Lettuce, Tomato and Onion.
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 10.25 per person

Reuben

Thinly sliced Corned Beef piled on Rye bread and topped with
Sauerkraut, Swiss cheese and a special dressing
Your choice of Potato Salad or Chips
Coffee & tea service
\$ 8.50 per person

LUNCH

Plated

A Light Duo

A Duo of Healthy Chilled Salads:
Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise
-And-
Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp
Greens
Fresh Fruit Cup
Freshly Baked Rolls with Butter

Coffee & tea service

\$9.95 per person

The New Englander

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing

Baked Atlantic Flounder with Herbed Bread Crumbs

Roasted New Potatoes and Green Beans with Toasted Almonds

Freshly Baked Rolls with Butter

Coffee & tea service

\$11.95 per person

Additions:

Warm Fruit Cobbler

\$1.50 per person

Hearty Appetite

Lightly Tossed Caesar Salad

Sliced Roasted Strip Loin of Beef (6 ounces)

Or

Marinated Chicken Breast

With Garlic Mashed Potatoes and Caribbean Vegetables

Freshly Baked Rolls with Butter

Coffee & tea service

\$14.25 per person

Vegetarian's Twist

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette

Vegetarian Lasagna:

Layers of Roasted Vegetables, Pasta, Tomato Sauce, and a Blend of Cheeses

Freshly Baked Rolls with Butter

Coffee & tea service

\$9.50 per person

LUNCH

Plated

Pasta Lover's Treat

Tossed Greens with Tomatoes and Carrots with House Dressing

Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce

Freshly Baked Rolls with Butter

Coffee & tea service

\$9.25 per person

Additions:

Sliced Grilled Chicken Breast for Pasta Lovers *\$2.50 per person*
Creamy Tomato Bisque with Herbed Croutons *\$2.25 per person*
Marinated Berries over Vanilla Ice Cream *\$1.95 per person*
Fruit Gelato *\$2.50 per person*

Buffets

Minimum 50 People

Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Sliced Deli Meats including:
 Roast Beef, Roast Turkey, and Smoked Ham
Sliced Cheeses (choose two):
 Cheddar, Swiss, Pepperjack, American
Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies
A Selection of Soft Drinks and Bottled Water
Coffee & tea service
\$11.50 per person

Mediterranean Lunch Buffet

Classic Caesar Salad with Herbed Croutons
Bowtie Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette
Grilled Italian Sausages with Peppers and Onions
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil
Penne Pasta with Pomodoro Diablo Sauce
Sensational Sweets Cheesecake Assortment
Coffee & tea service
\$11.75 per person

LUNCH

Buffets

Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Pasta Salad with Roasted Vegetables
Sliced Deli Meats including:
 Roast Beef, Roast Turkey, Smoked Ham, and Cotta Salami
Sliced Cheeses (choose three):
 Cheddar, Swiss, Pepperjack, American
Lettuce Leaves, Sliced Tomatoes, and Onions

Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies and Brownies
Sliced Seasonal Fruits
A Selection of Soft Drinks, Juices, and Bottled Waters
Coffee & tea service
\$12.95 per person

American Classic Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Cole Slaw
Southern Fried Chicken
Char-Broiled Hamburger with all the Fixin's
French Fries
Sensational Sweets Cookies
Sliced Seasonal Fruit
Coffee & tea service
\$11.75 per person

Pacific Lunch Buffet

Oriental Chicken Salad with Sesame Ginger Dressing
Java Slaw
Hunan Beef with Broccoli and Scallions
Hawaiian-Style Huli Huli Chicken
Shrimp Fried Rice
Stir Fried Asian Vegetables
Sliced Seasonal Fruits
Coffee & tea service
\$12.50 per person

RECEPTION

HORS D'OEUVRES QUANTITY SUGGESTIONS

Light Hors d'oeuvres:

Usually served in early afternoon or prior to dinner;

Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays

Medium Hors d'oeuvres:

Usually served mid to late afternoon and considered "bridge" food for the Period between lunch and an "after 6" dinner

Plan 7 to 10 pieces per person plus snack foods, chips, and dips

Heavy Hors d'oeuvres:

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items.

Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays

Meal Substitute Hors d'oeuvres:

Served in lieu of a meal and always includes hot/cold meat items

Plan 14 plus pieces per person

RECEPTION

Hot Hors d'oeuvres

Artichoke Dip with Crackers or Tostados (2 quart bowl)

\$35.00 each

Assorted Crostinis

\$7.50 per dozen

Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

\$10.75 per dozen

Chicken and Cheese Quesadillas

\$16.95 per dozen

Buffalo Wings with Cool Ranch Dipping Sauce

\$10.00 per dozen

Chicken Drummettes

\$9.25 per dozen

Chicken Teriyaki Kabobs

\$14.00 per dozen

Chili Con Queso (2 quart bowl)
\$34.50 each

Cocktail Sausages with Bar-B-Q sauce
\$7.00 per dozen

Crab Dip with Tostados (2-quart bowl)
\$40.00 each

Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce
\$8.50 per dozen

Egg Rolls
\$8.95 per dozen

Fried Mozzarella Cheese Sticks
\$10.25 per dozen

Fried Mushroom Caps
\$7.00 per dozen

Battered Broccoli and Cheddar
\$7.95 per dozen

Macaroni and Cheese Bites
\$7.95 per dozen

Fried Wontons
\$9.50 per dozen

Grilled Beef Kabobs
\$14.00 per dozen

Italian Sausage Bits
\$7.00 per dozen

Meatballs (Sweet and Sour, BBQ, or Swedish)
\$7.50 per dozen

Mini Quiche
\$15.00 per dozen

Pigs in a Blanket
\$11.50 per dozen

Rumaki (bacon wrapped chicken livers; 3 dozen minimum)
\$9.00 per dozen

Stuffed Mushrooms (crabmeat or scallops)
\$14.00 per dozen

Portabella Mushroom Fries
\$9.95 per dozen

RECEPTION

Cold Hors d'oeuvres

- Assorted Salad Finger Sandwiches (6 dozen minimum)
\$7.50 per dozen
- Cheese Ball with Seasonal Fruit
\$46.00 each
- Chilled Shrimp on a Cucumber Round
\$9.25 per dozen
- Chips and Dip Tray (onion dip with 1 pound potato chips)
\$15.00 each
- Cubed Cheese Tray (4 pounds with crackers)
\$45.00 each
- Fancy Deviled Eggs (4 dozen minimum)
\$7.50 per dozen
- Mexican Dip (seven layer dip)
\$46.00 each
- Mints (bowl)
\$6.00 each
- Peanuts (bowl)
\$9.00 each
- Petite Cream Cheese Puffs (3 dozen minimum)
\$9.00 per dozen
- Salmon Mousse with crackers
\$50.00 each
- Shrimp Mousse with crackers
\$46.00 each
- Smoked Salmon with Dill Cream Cheese Finger Sandwiches
\$19.95 per dozen
- Spinach Dip with Crackers
\$28.75 each
- Strawberry Basket with Chocolate Fondue (in season)
\$85.00 each
- Tortilla and Picante Tray (picante sauce and 2 pounds chips)
\$17.25 each
- Turkey Pinwheel
\$9.00 per dozen

RECEPTION

SWEETS

Assorted Mini Bagels

\$7.50 per dozen

Assorted Mini Danish

\$12.25 per dozen

Assorted Mini Muffins

\$7.00 per dozen

Brownies (3 dozen minimum)

\$11.75 per dozen

Cheesecake

\$3.00 per slice

Mousse (chocolate or strawberry)

\$2.75 each

Petite Fours

\$10.50 per dozen

Enhancements

Fancy Imported and Domestic Cheese Display with Sliced Baguettes

Mirror \$90.00

Tray \$65.00

Fresh Vegetable Crudites with Assorted Dips

Mirror \$60.00

Tray \$35.00

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and Condiments

\$70.00 per platter

Sliced Fresh Fruit Display with Seasonal Berries

Mirror \$85.00

Tray \$65.00

Deluxe Platter of Sliced Meats and Cheeses with Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss and American cheese served with Rolls, Condiments, and Crackers

\$90.00 per platter

Pasta Bar (serves approximately 100 people)

\$750.00

RECEPTION

Enhancements

Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls, and Condiments
\$12.00 per pound

Inside Round of Beef with Horseradish, Rolls, and Condiments
\$13.00 per pound

Virginia Baked Ham with Rolls and Condiments
\$12.00 per pound

DINNER

Plated

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, and House Dressing
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with Garlic Mashed Potatoes and Chef's Vegetables
Marinated Berries Over Vanilla Ice Cream
Freshly Baked Rolls with Butter
Coffee & tea service
\$15.75 per person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables
or
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables
Sensational Sweets Peanut Butter Pie
Freshly Baked Rolls with Butter
Coffee & tea service
\$17.75 per person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables
Peach Cobbler
Freshly Baked Rolls with Butter
Coffee & tea service
\$15.25 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette
Baked Grouper and Béarnaise Sauce, served with Wild Rice Pilaf and Chef's
Vegetables
Warm Apple Pie with Ice Cream
Freshly Baked Rolls with Butter
Coffee & tea service
\$19.25 per person

Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Broiled Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, and Chef's
Vegetables
Freshly Baked Rolls with Butter
Chocolate Mousse
Coffee & tea service
\$27.95 per person

Club Classic

Tossed Greens with Tomatoes, Cucumbers, Carrots, and House Dressing
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's
Vegetables
Freshly Baked Rolls with Butter
Fresh Fruit Gelato
Coffee & tea service
\$23.25 per person

Additions

Fresh Fruit Cup
\$2.75 per person
Shrimp Cocktail with Bibb lettuce Salad, Spicy Red Sauce, and Lemons
\$6.75 per person
Fancy Greens with Toasted Walnuts and Raspberry Vinaigrette
\$2.25 per person
Beef Vegetable Soup
\$2.75 per person
French Onion Soup
\$2.95 per person
Shrimp Bisque
\$3.75 per person
Cream of Broccoli Soup or Cream of Mushroom Soup
\$2.75 per person
New England Style Clam Chowder
\$3.25 per person

DINNER

Build Your Own Buffets

Minimum 50 people

All Buffets include:

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette

Rolls and Butter

Coffee and Tea Service

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert

\$20.00 per person

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

\$24.00 per person

Sumptuous Buffet: Choose (3) Salads, (3) Meats with Carver, (2) Starches, (2) Vegetables, (2) Desserts

\$28.00 per person

Meats/Main Course

Sliced London Broil

Stuffed Chicken Breast

Vegetable Lasagna

Sliced Roasted Pork Loin

Carved Prime Rib

Carved Roasted Turkey

Grilled Amberjack

Starches

Garlic Mashed Potatoes

Rustic Mashed Potatoes

Rice Pilaf

Roasted New Potatoes

Linguini Marinara

Au Gratin Potatoes

Baked Potato Bar (add \$2.00)

Vegetables

Green Beans with Almonds

Peas with Shoe String Carrots

Steamed Broccoli Spears

Roasted Corn on the Cob

Asian Stir Fry

Balsamic Grilled Vegetables

Desserts

Chocolate Mousse

Apple Pie

Berries with Ice Cream

Peanut Butter Pie

New York Cheesecake

Peach Cobbler

Salads

Baked Potato Salad

Marinated Cucumber & Tomato Salad

Bowtie Pasta with Seasonal Vegetables

Marinated Broccoli and Cauliflower Salad

Java Slaw

Fruit Salad

DINNER

Buffets

Minimum 50 people

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Macaroni Salad
Classic Crispy Cole Slaw
Carved Top Round of Beef with Horseradish Cream
Sliced Smoked Ham with Rum Raisin Sauce
Sliced Roast Turkey with Pan Gravy and Stuffing
Oven Roasted New Potatoes
Buttered Peas and Carrots
Warm Fruit Cobbler
Freshly Baked Rolls with Butter
Coffee & tea service
\$21.00 per person

Theme Buffets

Minimum 50 people

South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing
Beef Taquitos
Chicken Fajitas with Warm Flour Tortillas
Shredded Pork Enchiladas with Salsa Verde
Refried Beans
Mexican Rice
Key Lime Pie
Sliced Fruits
Coffee & tea service
\$14.50 per person

Additions:

Tortilla Chips and Salsa
\$1.50 per person

The Cowboy Western

Crisp Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Steaks
Baked Beans
Sweet Cornbread with Butter or Texas Toast
Fruit Cobbler
Coffee & tea service
\$19.50 per person

Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Sourdough Rolls and Butter
Grilled Burgers and Hot Dogs with all the Trimmings
Roasted Corn on the Cob
Sliced Seasonal Fruit
Iced Tea and Coffee Service
\$13.50 per person

Jazz Club Dinner Buffet

Fancy Greens with Toasted Walnuts, Bleu Cheese, and Raspberry Vinaigrette
Chilled Shrimp on Ice with Cocktail Sauce and Lemons (4 oz per person)
Imported and Domestic Cheese with Fruit and Sliced Baguettes
Carved Prime Rib of Beef
Cheese Tortellini with Creamy Alfredo Sauce
Chef's Vegetables
Roasted New Potatoes
Freshly Baked Rolls and Butter
Assorted Sensational Sweets Cheesecakes
Coffee & tea service
\$28.00 per person

The Soundside Affair

The Soundside staff stands ready to make your special event individual for you. We will create anything you would like to have, just let us know your desires.

Wedding Reception Fees

Please ask our Catering Manager for quotes. A \$500 pre-payment is required to hold your date for all Wedding events. Fees based upon size of event. Wedding Reception Packages are separate from Wedding Reception Fees.

The following items are provided for your special event:

- Tablecloths -Variety of colors
-54" X 54", 54" X 108", 72" X 72", and 90" X 90"
- Napkins-Variety of colors
- Registration Table (draped and skirted) - 3' x 3' 6' x 30"
- Gift Table (draped and skirted) - 6' x 30" 8' x 30"
- Cake Table (draped and skirted) - 5' round 6' x 30" Half moon Serpentine
- Head Table (draped and skirted)
- Cake Cutting and Serving
- Bottle of Champagne for Wedding Party
- Cake Knife & Server
- Specialty Champagne Toasting Flutes

WEDDINGS

Reception Packages

Each Package includes a 4-hour event plus the following items and services:

(Note: A \$200/hour fee applies to all events exceeding 4 hours, not including setup and breakdown. Wedding Reception Fees are separate from packages.)

- Hors d'oeuvres for a two hour maximum
- Fruit Punch
- Champagne or non-alcoholic Sparkling Wine "Toast" for wedding party (1 glass per person)
- Wait Staff to butler Hors d'oeuvres and serve your guests

Club Classic

Tomato Basil Crostini (2 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Punch
Coffee Service
\$13.50 per person

Gala Affair

Tomato Basil Crostini (2 pcs. per person)
Beef Taquitos (3 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments
Fruit Punch
Coffee Service
\$15.50 per person

WEDDINGS

Reception Packages

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudites with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Crab Rangoon with Shoyu Mustard Sauce (3 pcs. per person)
Black Bean and Cheese Quesadillas (3 pcs. per person)
Carved Top Round of Beef Served with Creamy Horseradish Sauce and Rolls
Fruit Punch
Coffee Service
\$30.00 per person

RECEPTION ENHANCEMENTS

Whole French Brie

Baked in a Golden Pastry Crust with Crushed Raspberries
Served with Sliced Baguettes
\$60.00

Whole Poached Salmon

With Caper Berries, Chopped Onion, Cream Cheese, and Mini Bagels
\$250.00 per display

Chilled Jumbo Shrimp

With Tangy Cocktail Sauce and Lemon
\$24.50 per pound –Peel and Eat
\$34.95 per pound –Peeled and Deveined

BEVERAGES

Non-Alcoholic

Wedding Punch (per gallon).....	\$30.00
Tropical Fruit Punch (per gallon).....	\$25.00
Pineapple Lemonade (per gallon)	\$25.00
Sparkling Ginger Ale Punch (per gallon).....	\$25.00
Orange-Pineapple (per gallon)	\$25.00
Slush – Strawberry, Pineapple, or Banana (per gallon)	\$40.00
Combine any two Slush flavors (per gallon).....	\$50.00
Coffee Set-up (approximately 40 cups).....	\$30.00
Coffee (By the Pot).....	\$ 5.00
Ice Tea or Lemonade (3 gallons)	\$30.00
Ice Tea or Lemonade (per pitcher).....	\$ 4.00

Alcoholic Punches

Punches Yield Approximately 30 Cups per Gallon

House Well Liquor (per gallon).....	\$85.00
Premium Liquor (per gallon).....	\$95.00

House Wine

White Zinfandel (per 1 liter carafe).....	\$15.00
Chardonnay, Cabernet Sauvignon or Merlot (per 1 liter carafe)	\$15.00
Andre Champagne (Pink or White, per bottle)	\$13.00
Non-Alcoholic Champagne (per bottle)	\$ 9.95
Sparkling White Grape Juice (per bottle)	\$ 7.75

Note: Other brands may be ordered with a minimum of a two week advanced notice. The selling price of such brands will be determined by our cost and quoted accordingly.

Keg Beer

Full Keg of Beer (serves 200 – 10 oz. cups of beer)	
Domestic (per keg).....	Market Price
Imported (per keg).....	Market Price
Pony Keg of Beer (serves 100 – 10 oz. cups of beer)	
Domestic (per keg).....	Market Price