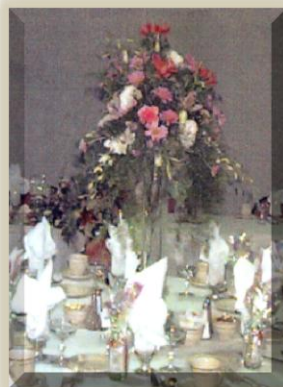
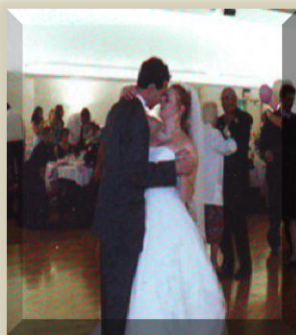


# Westover's Catering & Banquet Services



Providing quality banquet and catering services

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**CATERING**  
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When you cater with us, all you need to do is create the guest list!

Specializing in Weddings, Unit  
Functions, Retirement Parties,  
Graduations, Anniversaries,  
Birthdays & other special functions.

Westover Consolidated Club  
130 Galaxy Rd  
Chicopee, MA 01022  
(413) 593-5531 ex 104  
Catering Manager: Victoria Mitchell  
Email: [Victoria.Mitchell@westover.af.mil](mailto:Victoria.Mitchell@westover.af.mil)



# 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. If you prefer to customize a menu our catering staff will be happy to work with you. 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. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases. 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
- House linens to compliment the banquet room
- Cocktail napkins
- Standing or table top podium for your speaker
- Table for your registration, cake, or display
- American and Air Force Flags (when available)

For functions less than 25 people, customers wishing to choose a selection from the buffet options may do so, however meals will be plated. Buffets are available for parties of 25 or more.

All menu items and prices subject to change.

Your Catering Manager will help you plan for additional items needed, 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!

Thank You,  
The Club Management and Staff



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# Club Information

## Getting Started

We need some information to book your party, which you can provide either by telephone or in person.

Please provide the following:

- Host/sponsor's Name
- Grade
- Address
- Home and office telephone numbers
- Club card number and 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 must be made in person and the contract signed within fourteen (14) days of the scheduled date or at the time the special function is booked. The club staff will follow up with you to ensure all arrangements are finalized. Our goal is to do this within 14 days of your party.

Contracts help you organize the details of your special event. A 72-hour notice is required for both your final guest count and room layout. This allows our staff to prepare for all the items you have contracted. Any changes made to the contract at this time will require a new signature.

## General Information

Planning your next event with the Club is simple to do. 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. The general guidelines below will give you a better understanding of how we operate in order to provide our members with quality, consistent service and exceptional, creative cuisine. We look forward to working with you for an unforgettable event!

## Non-Military Events

There are restrictions on the use of the Club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the Club, please provide the club manager the information on the next page.

The Club manager will work with the commander for a final decision.



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## Name of Organization

- Type of organization, i.e., civic, civilian, nonprofit, etc.
- Purpose of organization
- The type of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your meeting budget.

## Pro-Rata Forms

For your convenience, we have pro-rata forms you may use to prorate and charge individual club member accounts. When paying by cash or credit, members providing their club card number will receive a Members First discount of at least \$2.00. For charges, please have the member sign beside their club card number. We would appreciate receiving the pro-rata forms before the function or by 1000 hours on the next workday after the function. Additionally, we ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the club. They should know of any costs above that amount required to cover non-club services.

## Guest Entrance Through the Main Gate

It is the responsibility of the Security Forces to stop all vehicles without a base registration decal. To help you and your guest through the main gate without delay and inconvenience, here are a few things you can do in advance of your function:

Due to the current security atmosphere, the Westover Club complies with all Force Protection Conditions. To make your catered event more successful, the following actions must occur. An alphabetical list (by last name) of your entire guest, to include driver's license number or social security number, must be provided 5 business days in advance of your event. No changes can be made within 5 business days of the event. Please identify anyone who may be affiliated with a Department of Defense agency.

Sponsored Events: For security reasons, special event passes are required. Please request (by letter), base entry for non-base connected personnel for a specific sponsored event. The letter should have an alphabetized, by name, list of attendees. Please include in the letter time, date, place, approximate number of attendees, and a point of contact (with duty and home phone numbers). The host/sponsor may drop off letters during normal duty hours.

## Flags

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



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# Club Policies

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## 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.

## Food & Beverage

You can bring your wedding cake into the Club. An additional fee of \$1.50 per person will apply if the Club staff is needed to cut and serve your wedding cake. Please notify our staff with any other requirements. Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the Club. Exceptions are made when unusual circumstances occur; for example, inclement weather that prevents many guests from attending. Menu prices are subject to change. Contact the caterer to confirm menu prices. Buffet foods are allowed out for 1 hour during any function. No outside alcohol is permitted. Security forces will be notified for infractions to this rule. Sponsor/host is responsible for ensuring guests follow policies set forth by the Club manager.

## Guarantees

To ensure the right items and quantities are on hand for your event, please provide your menu selection 14 business days in advance. 5 business days before the event, please advise us of the number of guests to be served. We want to prepare sufficient food for the guaranteed number of attendees. Meal selection and event seating capability cannot be guaranteed after the 72 hour limit. We will work with the host/sponsor on any changes required. The sponsor is responsible to pay for 100% of the amount guaranteed regardless of participation. 72 hours prior to event, an increase can be made to guest count. No Decreases accepted. A \$100.00 fee will be incurred for any additional set up the day of the event.

## Payments

Cash, personal check, government contract / fund site, bank draft, your club card, and any commercial Visa or MasterCard are acceptable methods of payment. The Club will accept your payment up to 1 week before or 2 business days after the event or the first business day after a weekend event. Any payment not made within the 2 business days will be charged against the sponsored secured club card or commercial credit card. Members will receive a 10% discount on food purchases for their personal functions. All pro-rata forms must be completed correctly for the member to receive their discount.

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



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## Multiple Entrées

The Club uses color codes on luncheons and dinners where multiple entrées are ordered. This practice expedites service and ensures each guest gets what they ordered. We will work with the host/sponsor, by providing suggestions on the number of entrée offerings and a color code for each entrée that can be used by each attendee. The use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. We require a minimum of 25 guests in order to offer a split menu option. If three or more choices are offered, an additional fee of \$1.00 per meal is charged.

## Serving Time

We pride ourselves in meeting the serving time listed on your contract. For meal service requests at other than normal operating Club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract. Food will be served at the contracted time, please ensure your guests arrive promptly. Serving time will not be delayed.

## Room Set Up

Each of our banquet rooms is configured to best suit the room's dimensions and events scheduled at the Club. A \$200 fee will be incurred for unique room set ups that require removing or replacing existing tables and/or chairs.

## Meetings & 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. Included in this document are room use fees and guidelines to help you plan and stay within your meeting budget.

## Specialized Audio Visual Vendor and Material Guidelines

For your convenience, microphones, podiums, and limited audiovisual equipment items may be available to support your function, through the catering department. Identify your needs to the catering department well in advance, so we can reserve these items for you. If a specialty item is not available within the Club, we may be able to assist you by providing a list of sources for the required item. If any outside vendor delivers items to the Club, they must coordinate with the catering department to receive clearance to come onto the base. If display or conference support materials are being shipped into the Club, clearly mark the boxes with the name of the function, host/sponsor name and date. Also mark the boxes "Deliver to the Catering Department." Please notify the catering department of any special storage needs for rented or shipped items.



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## Announcement Signs

On the date of your event, the name of your function and the room location will be posted in a highly visible area of the Club. Should you require additional signs, displays, banners, exhibits or decorations, please ask the catering department for assistance.

## Cancellations

All events may be cancelled by the sponsor up to 30 days prior to the event without charge. If you cancel your event within 30 days of the event, a cancellation fee equal to the deposit will be charged to the sponsor's guaranteed means of payment. If the event is not cancelled within 5 days of the event, a fee of 75% of the total cost of the event may be applied to the sponsor's guaranteed means of payment. If the event is cancelled within 72 hours of the event, a fee of 100% of the total cost of the event will be applied to the sponsored guaranteed means of payment. If the event is cancelled by the Club, due to Force Protection measures, military necessity or an "Act of God", no penalties or fees will be applied.

## Service Charge

The menu prices listed **do not** include the service charge. **A service charge of 20% will be added to the total contracted food and beverage costs for all in-house parties.** There is no service charge on pay-as-you-go bar sales and for special function items ordered for take-out.

## Telephone & Fax Needs

House telephones (if available) can dial anywhere on base. Phones may be available for local toll free calls. If DSN access lines are required, notify the catering manager during the function planning process, to discuss possible options for this service. The catering department will accept incoming telephone messages for all event attendees. Messages will be placed on a message board. Conference and party guests are not paged for telephone calls, unless there is an emergency. Guests should check the message board regularly. The catering department does not have internal resources for high volume duplication services; however, small quantity duplication and local fax service is available in the club office at no charge.



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## 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 any other part of the Club without 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. Decorations can not be stored at the Club prior to your event. All decorations must be disposed of by sponsor at the close of your event. Club staff can remove your decorations for a fee. Please coordinate this with catering staff.

## Property Liability & 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.

## Room Use Fee & Deposits

As a benefit of club membership, club members are not required to pay room use fees. A room use fee is required for all personal and non-military functions. The room dimensions and applicable room use fees are listed below. Room use fees are discounted or waived if food and beverage cost exceed the room use fee. Room use fees include setup/cleanup, room maintenance and general overhead expenses advanced. Deposits are required to reserve any of the rooms listed below. For members, your deposit will be credited to your food & beverage cost. Non-members, your deposit will be your room-use fee.

## Personal & Non-Military Events

<u>Room Name</u>	<u>Room Dimensions</u>	<u>Rooms Use Fee</u>
Ballroom	7,044 sq ft	\$250.00
Galaxy Room	4,978 sq ft	\$75.00
Bar Extension Room	4,978 sq ft	\$50.00
Lounge/Bar	4,978 sq ft	\$25.00



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# 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. Availability of any given area depends upon regularly scheduled functions in that space. 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

<u>Room</u>	<u>Seated Meals</u>	<u>Reception Only</u>	<u>Classroom Meeting</u>	<u>Theater Meeting</u>
Ballroom	200	450	100	250
Galaxy Room	100	125	40	75
Bar Extension	90	100	40	75
Casual Lounge	0	75	0	0
Dining Room	138	0	0	0

## Specialties

Your Club offers the following items on a complimentary basis for your special event:

- Tablecloths  
White, Ivory  
Size: 54" x 54" 54" x 120"
- Napkins  
White, Burgundy, Ivory, Sand, Pink, Forest Green, Red, Gold, Navy, Light Blue, Royal Blue, Dusty Rose, Teal, Peach, Lavender, Purple, Seafoam, Black
- Registration Table (draped and skirted)
- Gift Table (draped and skirted)
- Cake Table (draped and skirted)
- Chaffers with Sternos (based on food ordered)

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

- Specialty Linens \$4.00 per piece
- Specialty Napkins \$1.25 per napkin
- Cake cutting \$1.50 per person
- Audio Visual Rental (prices vary based on needs)
- Entertainment (prices vary based on type chosen; Catering Manager can provide you with a listing of local entertainment suitable for your event)



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# Policies and Charges

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## Beverages

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a "designated driver" program that provides free coffee, soda and juice to drivers you designate from your group. 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 "open". There is a \$100 sales guarantee, per bar, for the first hour and a \$50 sales guarantee, per bar, for each additional hour. If your party does not meet these minimums, a charge of \$20 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 1 hour.

## Pay-as-you-go Bar

The guests order and pay for their own drinks. Standard lounge drink prices apply. See enclosed menu page on beverage prices. There is no service charge added to this type of bar service.

## Open Bar

The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge, with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. The 20% service charge applies to the bar total. No refunds will be given.

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

## Helpful Planning Information

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

## Equivalents

Bottle of Champagne	8 glasses for toasting
Liter Carafe Wine	8 glasses (4oz per glass)
Liter Liquor	32 drinks
Gallon Punch	30 servings (4oz per glass)
Full Barrel of Beer	180-200 glasses (10 oz per glass)
Qtr. Barrel of Beer	50-75 glasses (10 oz per glass)



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# 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

Enclosed in this menu packet are many types of hors d'oeuvres to choose from. Your catering department will be happy to recommend items that complement each other for a tasteful event.

## 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 from the Club. Contact the catering department for ordering assistance and coordinating pickup schedules.

## Off-Site Catering Service

Enclosed in this menu packet is a listing of most commonly asked for foods for your next event off-site. The catering department will assist you in ordering your choices and also to help you with additional needs.



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# Entertaining at Home

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We value you as a member. We know there are times you will want to do things at home, but may not have enough of a particular service item, i.e. glassware, china, or flatware to support your needs. We are here for you. 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 in excess of Club needs, is given to members free of charge. However, members must provide their own containers and transport arrangements. In addition, sterno or other food warming products may be purchased at cost. Linen may be borrowed, but a cleaning fee does apply, including Club Members. 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

Napkins

Silverware: Dinner Knives, Forks, Teaspoons

Glassware: Bar, Wine, Water, Champagne Glasses

Dinner Plates

Salad Plates

B&B Plates

Coffee Cups

Saucers

Punch Bowl w/ ladle (glass)

Paper Products (cups plates, silverware and napkins)

Sternos\* (6 hours fuel per chaffer)

\* Club Chaffing Dish must be used with Club Sternos



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# Breakfast

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Plated • Buffets • Brunch • Additions

# Lunch

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Plated • Buffets • Box Lunches

# Dinner

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Plated • Buffets • Theme Buffets

# Enhancements

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Hot & Cold Hors d'oeuvres • Additions • Beverages •  
Cocktails & Beverage Service • Wine List

# Holidays

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Plated • Specialties • Packages

# Off-Site Catering

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Services • Rentals



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All menu items and prices subject to change.

# Breakfast

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## Basics

All Breakfast Basics are accompanied with a Selection of Chilled Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### The Continental Plus

Assortment of Sensational Sweets Danish  
Sliced Seasonal Fruit or Whole Fruit  
\$4.95 per person

### The Club Continental

Assortment of Sensational Sweets Pastry  
Sliced Seasonal Fruit  
Mini Plain Bagels with Cream Cheese  
Assorted Yogurt Cups  
Assorted Hot and Cold Cereals  
\$8.95 per person



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# Breakfast

## Plated

\* Maximum 25 people \*

All Breakfast entrées are accompanied by the following:

Selection of Chilled Juices

Selection of Sensational Sweets Danish served with Butter & Preserves

Biscuits

Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Choose from the following Breakfast entrées:

### Scrambled Farm Fresh Eggs

with Plump Sausage Links or Patties, Ham Steak or Bacon

Home Fried Potatoes

\$7.95 per person

### Steak and Eggs

Sirloin Steak

Scrambled Eggs

Home Fried Potatoes

\$11.95 per person



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# Breakfast Buffets

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All Breakfast Buffets include the following items:

Selection of Chilled Juices

Assortment of Sensational Sweets Mini Pastries

Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

In addition to the above items, select one of the following entrées for your Buffet:

## American Classic

Freshly Scrambled Eggs, Home Fried Potatoes

Crisp Bacon and Sausages

\$8.95 per person

## American Classic Plus

French Toast with Maple Syrup,

Freshly Scrambled Eggs

Home Fried Potatoes

Crisp Bacon and Sausages

\$9.95 per person



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# Brunch Classic

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Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
Selection of Chilled Juices  
Country Style Scrambled Eggs  
Home Fried Potatoes  
French Toast with Warm Syrup  
Crisp Bacon  
Sausage Links or Patties  
Sliced and Whole Fresh Fruits  
An Assortment of Mini Sensational Sweets Pastries  
Tossed Greens with Choice of Dressings  
Chicken Salad or Tuna Salad  
Bowtie Pasta with Grilled Vegetables  
Grilled Chicken Breast with Mushroom Gravy  
A Selection of Sensational Sweets Desserts:  
Cookies, Cheesecake or Fruit Crisp  
\$14.95 per person

## Additions:

House Champagne or Mimosas fountain  
\$5.95 per person



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# Breakfast & Brunch

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## Additions

Enhance your Breakfast or Brunch with our Special Custom Additions.  
A staff member will be stationed for the Action Stations shown below:

### Custom Omelettes:

Fresh Eggs folded with a Variety of Ingredients  
\$4.95 per person

### Pasta Station:

Fettuccini, Bowtie and Penne Pasta with Marinara and Alfredo Sauces  
\$4.95 per person

### Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's  
\$4.95 per person

### Carving Stations:

#### Prime Rib Au Jus

\$185.00 (Serves 50 guests)

#### Top Round of Beef

With Horseradish Sauce  
\$105.00 (Serves 50 guests)

#### Roasted Turkey Breast

With Cranberry Sauce  
\$95.00 (Serves 50 guests)

#### Honey Glazed Ham

\$85.00 (Serves 50 guests)



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# Breaks

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## Additions & Enhancements

### Beverages

Chilled Orange, Apple, Tomato or Grapefruit Juice	\$7.95 per quart
Bottled Water	\$1.95 each
Assorted Canned Soft Drinks including Diet & Caffeine-Free	\$1.95 each
Chilled Milk	\$7.95 per carafe
Fruit Punch	\$11.00 per punch bowl

### Extras

Assortment of Mini Sensational Sweets Pastries	\$11.00 per dozen
Selection of Mini Bagels & Cream Cheese	\$9.95 per dozen
Sensational Sweets Selection of Cookies	\$14.95 per dozen
Sensational Sweets Chewy Chocolate Brownies	\$14.95 per dozen
Assorted Whole Seasonal Fruit	\$1.95 each
Sliced Fresh Fruit	\$2.95 per person
Assorted Yogurt Cups	\$1.95 each
Granola Bars	\$1.95 each
Assorted Dips and Chips	\$1.95 per person
Snack Pretzels	\$11.00 per tray
Mixed Nuts	\$11.00 per pound



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# Lunch

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## Plated

All Lunch entrées are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies  
Assortment of Chips  
Fresh Whole Fruits  
Chilled Soft Drinks  
\$5.95 per person

### Soup & Sandwich

Whole Sandwich (Ham, Turkey or Roast Beef) including lettuce, tomato and mayo  
Cup of Soup (Soup de Jour)  
Potato Chips  
Cookies and Brownies  
Assorted Sodas (pitchers of soda)  
\$9.95 per person

### A Light Duo

A Duo of Healthy Chilled Salads:  
Chunk-White Tuna with Celery, Carrots, Onions and Light Mayonnaise  
OR  
Diced Chicken with Almonds, Grapes, served over Crisp Greens  
Freshly Baked Rolls with Butter  
Fresh Fruit Cup  
\$8.95 per person

### The New Englander

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing  
Baked Atlantic Cod with Herbed Bread Crumbs  
Roasted New Potatoes and Green Beans with Toasted Almonds  
Freshly Baked Rolls with Butter  
\$8.95 per person

### Hearty Appetite

Lightly Tossed Caesar Salad  
Sliced Roasted Strip Loin of Beef or Marinated Chicken Breast  
Garlic Mashed Potatoes  
Grilled Vegetables  
Freshly Baked Rolls with Butter  
\$11.95 per person



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# Lunch

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## Plated

All lunch entrées are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### Club Croissant

A Croissant with Chicken Salad OR Tuna Salad with Lettuce, Tomato, and American Cheese  
Served with Coleslaw  
\$9.95 per person

### Cobb Croissant

A Flaky Buttery Croissant with a Juicy Grilled Chicken Breast, Lettuce, Tomato, and Bacon  
Served with a Side of Potato Salad  
\$10.95 per person

Add a cup of soup to above meals for only \$2.00 (Ask for info on variety of soups available)

### 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  
\$7.95 per person  
Add chicken: \$2.95 per person

### American Classic Burger Burn

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings  
Potato Salad or Cole Slaw  
Southern Fried Chicken or BBQ Chicken  
Char-Broiled Hamburger with all the Fixin's  
French Fries  
Sensational Sweets Cookies  
Sliced Seasonal Fruit  
\$10.95 per person

### Lasagna

Italian Style Meat Lasagna  
Choice of one: Caesar Salad or House Salad  
Freshly Baked Garlic Bread with Butter  
\$12.95 per person

### Additions:

Fresh Berries with Vanilla Ice Cream  
\$2.95 per person

Warm Fruit Crisp  
\$2.75 per person



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# Lunch Plated

All lunch entrées are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

## Lunch Comfort Food Specials

Lunch Comfort Specials include:

Tossed Greens with Tomatoes, Cucumbers, and Ranch Dressing  
Choice of Potato or Rice  
Roasted Fresh vegetables  
Freshly Baked Rolls w/Butter

(Select **one** of the following entrees for your Lunch Entrée)

Roast Top Round of Beef.....	\$12.95
Pork Loin.....	\$12.95
Bobby's Pork Chop.....	\$14.95
Chicken Breast Marsala.....	\$13.95
Roast Turkey & Dressing.....	\$13.95
Vegetarian Linguini Alfredo w/Steamed Vegetables.....	\$12.95
Baked Stuffed Scrod.....	\$15.95
Meat Loaf.....	\$10.95
Glazed Ham.....	\$13.95
Chicken Stuffed w/Broccoli & Cheese.....	\$13.95



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# Lunch

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## Buffets

All Lunch buffets are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings

Potato Salad

Sliced Deli Meats including: Roast Beef, Roast Turkey and Honey Glazed Ham

Sliced Cheeses (choose two): Cheddar, Swiss, Provolone, 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

\$10.95 per person

### Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings

Potato Salad

Pasta Salad

Sliced Deli Meats including: Roast Beef, Roast Turkey, Honey Glazed Ham and Cotta Salami

Sliced Cheeses (choose three): Cheddar, Swiss, Provolone, 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 and Juices

\$11.95 per person

### Mediterranean Lunch

Classic Caesar Salad with Herbed Croutons

Bowtie Pasta Salad with Roasted Vegetables and 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

\$10.95 per person



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# Lunch Buffets

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All Lunch buffets are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

## Hot Dish Lunch Buffet

Beef Stroganoff with House Salad

OR

Chicken an Biscuits with House Salad

Chef's Choice Vegetable

Freshly Baked Rolls with Butter

Warm Apple Crisp

Coffee, Tea and Ice Water

\$11.95 per person

## 439<sup>th</sup> AW Buffet

Tossed Greens with Tomatoes, Cucumbers, and Ranch Dressing

Sliced Hot Turkey OR Sliced Hot Roast Beef

Garlic Mashed Potatoes

Chef's Choice vegetable

Assorted Bakery Fresh Breads and Rolls

Dessert of the Day

A Selection of Soft Drinks and Juices

\$16.95 per person



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# Lunch

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## Buffet Additions

Enhance your Dinner Buffet with our Special Custom Additions:  
A staff member will be stationed for the Action Stations shown below:

### Pasta Station:

Fettuccini, Bowtie and Penne Pasta with Marinara and Alfredo Sauces  
\$4.95 per person

### Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's  
\$4.95 per person

### Carving Stations:

#### Prime Rib Au Jus

\$185.00 (Serves 50 guests)

#### Top Round of Beef

With Horseradish Sauce  
\$105.00 (Serves 50 guests)

#### Roasted Turkey Breast

With Cranberry Sauce  
\$95.00 (Serves 50 guests)

#### Honey Glazed Ham

\$85.00 (Serves 50 guests)



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# Box Lunches

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## The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese

Potato Chips

Whole Seasonal Fruit

Sensational Sweets Cookie

Pudding

A Selection of Soft Drink or Bottled Water

\$6.00 per person

## The Club Special

Submarine Sandwich with Turkey, Ham and Salami with Provolone Cheese, Lettuce, Tomato, Onion and Sliced Olives on a Fresh Baguette

Pasta Salad

Whole Seasonal Fruit

Chewy Chocolate Brownie with Walnuts

A Selection of Soft Drink or Bottled Water

\$8.95 per person



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# Hot and Cold Hors d'oeuvres

## HOT

Buffalo or BBQ Wings with Cool Ranch Dipping Sauce  
\$69.95 per (100) pieces

Vegetable Spring Rolls with Plum Sauce  
\$59.95 per (100) pieces

Sweet and Sour or Swedish Meatballs  
\$49.95 per (100) pieces

Mozzarella Cheese Sticks with Marinara Sauce  
\$49.95 per (50) pieces

Assorted Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce  
\$45.95 per (50) pieces

Cheese Quesadillas  
\$49.95 per (100) pieces

Chicken Quesadillas  
\$69.95 per (100) pieces

Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce  
\$56.95 per (50) pieces

Teriyaki Beef Sticks  
\$54.95 for (50) pieces

Grilled Beef or Chicken Kabobs with Tangy BBQ Sauce  
\$65.95 for (50) pieces

## COLD

Chicken Salad Finger Sandwiches  
\$41.95 per (50) pieces

Deviled Ham Salad Finger Sandwiches  
\$41.95 per (50) pieces

Egg Salad Finger Sandwiches  
\$41.95 per (50) pieces

Tuna Finger Sandwiches  
\$41.95 per (50) pieces

Fancy Deviled Eggs  
\$41.95 per (50) pieces

Assorted Chips and Dips  
\$29.95 per tray

Italian Bruschetta  
\$40.00 per (50) pieces



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# Reception

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## Enhancements

A small serves 25 guests. A large serves 50 guests.

Fancy Imported and Domestic Cheese Display with Sliced Baguettes

Small \$50 Large \$75

Fresh Vegetable Crudités with Assorted Dips

Small \$40 Large \$65

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

Small \$50 Large \$75

Sliced Fresh Fruit Display with Seasonal Berries

Small \$25 Large \$50

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

Small \$65 Large \$85

Sliced Meats and Cheese

With Marinated Vegetables and Bread Sticks

\$129.95

Chilled Jumbo Shrimp

With Tangy Cocktail Sauce and Lemon (7 lbs = 70 shrimp)

\$175.00 or market price

Enhance your Dinner Buffet with our Special Custom Additions:  
A staff member will be stationed for the Action Stations shown below:

### Pasta Station:

Fettuccini, Bowtie and Penne Pasta  
with Marinara and Alfredo Sauces

\$4.95 per person

### Taco Station:

Taco Shells, Ground Hamburger  
and all the Fixin's

\$4.95 per person

### Carving Stations:

Whole Roasted Turkey Breast  
with Cranberry Chutney  
(Serves 50 guests) \$95

Top Round of Beef  
with Horseradish  
(Serves 50 guests) \$105

Prime Rib Au Jus  
(Serves 50 guests) \$185

Honey Glazed Ham  
(Serves 50 guests) \$85



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# Reception Packages

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

- Room Setup includes tables, chairs and display area needed for this reception
- House Linens and Napkins
- Coffee Service
- Fruit Punch

<u>Attendance</u>	<u>Club Classic</u>	<u>Gala Affair</u>	<u>A Touch of Class</u>
50 -124 guests	\$12.95 per person	\$15.95 per person	\$20.95 per person
125 -299 guests	\$11.95 per person	\$14.95 per person	\$19.95 per person

## Club Classic

Tomato Basil Crostini  
Assorted Finger Sandwiches  
Fancy Deviled Eggs  
Imported and Domestic Cheeses with Sliced Baguettes  
Vegetable Crudités with Ranch Dressing  
Assorted Dips and Chips

## Gala Affair

Tomato Basil Crostini  
Beef Taquitos  
Assorted Finger Sandwiches  
Fancy Deviled Eggs  
Vegetable Crudités with Ranch Dressing  
Assorted Dips and Chips  
Fruit Platter  
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments

## A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon  
Assorted Finger Sandwiches  
Vegetable Crudités with Ranch Dressing  
Fruit Platter  
Fancy Cheese Display  
Grilled Chicken Kabobs  
Crab Rangoon with Shoyu Mustard Sauce  
Black Bean and Cheese Quesadillas  
Carved Steamship of Beef Served  
with Creamy Horseradish Sauce and Rolls



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# Beverages

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Table Service Only

## Cocktails / Beverages

Premium Brand Cocktails (per glass)	\$3.50
Call Brand Cocktails (per glass)	\$3.00
House Brand Cocktails (per glass)	\$2.75
Domestic Beers (per bottle)	\$2.25
Imported Beers (per bottle)	\$3.00
Non-Alcoholic Beers (per bottle)	\$2.00
Cordials (per glass)	\$3.00
Soft Drinks (per glass)	\$1.25

## Wine List

Ask caterer for availability

Premium Wine to include Chardonnay, Cabernet Sauvignon and Merlot (per glass)	\$3.00
House Wine, to include Chardonnay, Cabernet Sauvignon and White Zinfandel (per glass)	\$2.50
Champagne (per glass)	\$3.00



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# Dinner

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## Plated

All Dinner entrées are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots and House Dressing

Southern Fried Chicken

Sliced B.B.Q. Brisket of Beef

Garlic Mashed Potatoes

Chef's Vegetables

Freshly Baked Rolls with Butter

Peach or Apple Crisp

\$16.95 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, Roasted New Potatoes and Chef's Vegetables

Freshly Baked Rolls with Butter

Choice of Apple, Pecan or Pumpkin Pie

\$18.95 per person

### Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Warm Bacon Dressing

Sliced Rosemary Roasted Pork Loin

Garlic Mashed Potatoes

Chef's Vegetables

Freshly Baked Rolls with Butter

Peach or Apple Crisp

\$16.95 per person

### Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette

Baked Cod Filet with Herbed Bread Crumbs and Béarnaise,

Wild Rice Pilaf

Chef's Vegetables

Freshly Baked Rolls with Butter

Choice of Apple, Pecan or Pumpkin Pie

\$18.95 per person



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# Dinner

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## Plated

All Dinner entrées are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### Awards Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese  
Sliced Filet Mignon with Béarnaise Sauce OR Chicken Florentine  
Roasted New Potatoes  
Chef's Vegetables  
Freshly Baked Rolls with Butter  
Chocolate Mousse Cake  
\$23.95 per person

### Club Classic

Roasted Prime Rib of Beef Au Jus OR Chicken Florentine  
Rustic Mashed Potatoes  
Chef's Vegetables  
Freshly Baked Rolls with Butter  
Assorted Cheese Cake  
\$21.85 per person

### Additions:

Shrimp Cocktail with Bibb Lettuce Salad, Spicy Red Sauce and Lemons  
Market Price (4 shrimp)

New England Style Clam Chowder  
\$2.95 per person



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# Dinner

## Build Your Own Plate

Minimum 25 people

All Dinners include:

Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### Light Dinner

Choose (1) Salad, (1) Meat (choice of 2, 1 per person), (1) Starch, (1) Vegetable  
\$15.95 per person

### Classic Dinner

Choose (1) Salad, (1) Meat (choice of 2, 1 per person), (1) Starch, (1) Vegetable, (1) Dessert  
\$17.95 per person

### Deluxe Dinner

Choose (1) Salad, (3) Meats (choice of 3, 1 per person), (1) Starch, (1) Vegetable, (1) Dessert  
\$19.95 per person

### Sumptuous Dinner

Choose (1) Salad, (2) Meats (choice of 2, 2 per person), (1) Starch, (1) Vegetable, (1) Dessert  
\$22.95 per person

### Salads

Classic Potato Salad  
Marinated Cucumber and Tomato Salad  
House Salad with Choice of Dressing  
Macaroni Salad  
Cole Slaw  
Fruit Salad

### Course Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Roasted Herb Potatoes  
White and Wild Rice  
Tuxedo Stuffing  
Baked Potato  
Au Gratin Potatoes

### Desserts

Carrot Cake  
Berries with Ice Cream  
Bourbon Street Pecan Pie  
Assorted Cheesecake  
Apple or Peach Crisp

### Meats/Main Dishes

London Broil  
Chicken Francoise  
Chicken Cordon Bleu  
Sliced Roasted Pork Loin  
Sliced Strip Loin  
Chicken Teriyaki  
Baked Scrod

### Vegetables

Green Beans with Almonds  
Buttered Carrots  
Mexican Corn  
Vegetable Medley  
Asian Stir Fry  
Grilled Vegetables



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# Dinner Buffets

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All Dinner Buffets are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

## Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Macaroni Salad or Classic Crispy Cole Slaw  
Carved Steamship or Top Round of Beef with Horseradish Cream  
Sliced Smoked Ham with Rum Raisin Sauce or Sliced Roast Turkey with Pan Gravy and Stuffing  
Oven Roasted New Potatoes  
Seasonal Vegetables  
Freshly Baked Rolls with Butter  
Warm Fruit Crisp  
\$19.95 per person

## Pacific Regional Buffet

Assorted Dim Sum  
Oriental Chicken Salad with Sesame Ginger Dressing  
Chicken Satay with Thai-Style Peanut Sauce  
Hunan Beef with Broccoli  
Hawaiian-Style Huli Huli Chicken  
Stir Fried Asian Vegetables  
Shrimp Fried Rice  
Sliced Fresh Seasonal Fruits  
Freshly Baked Rolls with Butter  
\$19.95 per person

## 439<sup>th</sup> AW Buffet

Tossed Greens with Tomatoes, Cucumbers and Ranch Dressing  
Sliced Hot Turkey Breast OR Sliced Hot Roast Beef  
Garlic Mashed Potatoes  
Chef's Choice Vegetable  
Assorted Bakery Fresh Breads and Rolls  
Dessert of the Day  
A Selection of Soft Drinks and Juices  
\$16.95 per person



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# Dinner

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## Theme Buffets

All Dinner Buffets are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing  
Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Beef and Bean Burrito  
Refried Beans  
Mexican Rice  
Fried Banana  
\$15.95 per person

### The Cowboy Western

Chilled Cole Slaw  
Green Salad with Ranch Dressing  
Jalapeño Cheese Poppers  
Barbecued Chicken and Brisket  
Baked Beans  
Sweet Cornbread with Honey Butter  
Fruit Crisp  
\$18.95 per person

### Additions:

Tortilla Chips and Salsa  
\$1.95 per person

### German Buffet

Tossed Greens with Tomatoes, Cucumbers and House Dressing  
Schnitzel and Brats  
Sauerkraut and Purple Cabbage  
Hot German Potato Salad  
Three Bean Salad  
Assorted Bakery Fresh Breads and Rolls  
Black Forest Brownies  
A Selection of Soft Drinks  
\$16.95 per person



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# Dinner

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## Theme Buffets

All Dinner Buffets are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

### The Wacky Tourist Luau

Cucumber Kim Chee  
Oriental Salad  
Teriyaki Beef Sticks  
Hawaiian-Style Huli Huli Chicken  
Kahlua Pork with Cabbage  
Stir Fried Vegetables  
Steamed White Rice  
Pineapple Upside-Down Cake  
\$17.95 per person

#### Additions:

Sunset Punch  
\$3.95 per person

### Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing  
Classic Potato Salad  
Rolls and Butter  
Grilled Burgers and Hot Dogs with all the Trimmings  
Steamed Corn on the Cob  
Sliced Seasonal Fruit  
Iced Tea  
\$11.95 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  
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  
Assortment of Cheesecakes  
\$28.95 per person



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# Dinner

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## Buffet Additions

Enhance your Dinner Buffet with our Special Custom Additions:  
A staff member will be stationed for the Action Stations shown below:

### Pasta Station:

Fettuccini, Bowtie and Penne Pasta with Marinara and Alfredo Sauces  
\$4.95 per person

### Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's  
\$4.95 per person

### Carving Stations:

#### Prime Rib Au Jus

\$185.00 (Serves 50 guests)

#### Top Round of Beef

With Horseradish Sauce  
\$105.00 (Serves 50 guests)

#### Roasted Turkey Breast

With Cranberry Sauce  
\$95.00 (Serves 50 guests)

#### Honey Glazed Ham

\$85.00 (Serves 50 guests)



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# Dinner

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## Build Your Own Buffet

All Buffets include: Rolls and Butter and Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

**Light Buffet:** Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert  
\$16.95 per person

**Classic Buffet:** Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert  
\$18.95 per person

**Sumptuous Buffet:** Choose (3) Salads, (3) Meats, (2) Starches, (2) Vegetables, (2) Desserts  
\$20.95 per person

### Salads

House Salad with choice of dressing  
Classic Potato Salad  
Marinated Cucumber & Tomato Salad  
Bowtie Pasta with Seasonal Vegetables  
Cole Slaw  
Macaroni Salad  
Fruit Salad

### Course Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Roasted New Potatoes  
Linguini or Ziti with Marinara or Alfredo

### Desserts

Chocolate Mousse  
Apple Pie  
Assorted Cheesecake  
Assorted Fruit Crisps

### Meats/Main Dishes

Sliced London Broil  
Stuffed Chicken Breast  
Vegetable Lasagna  
Sliced Roasted Pork Loin  
Carved Prime Rib  
(Sumptuous Buffet only, add \$2.95 per person)  
Carved Roasted Turkey  
(Sumptuous Buffet only, add \$1.95 per person)  
Baked New England Cod

### Vegetables

Green Beans with Almonds  
Peas with Shoe String Carrots  
Steamed Broccoli Spears  
Corn  
Asian Stir Fry  
Grilled Vegetables



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# Holidays

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All Holiday meals are accompanied with Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

## Home Style Thanksgiving or Christmas Gathering

Home Style Dinners let you enjoy all the goodness of family gatherings without all the work! We cook all the holiday favorites and serve them on platters "Home Style". Choose either one of these fine Holiday Traditions listed below either family-style or plated dinner at the Club.

### Family Traditions

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette  
Roasted Turkey Breast with Stuffing  
Cranberry Chutney  
Pan Gravy  
Mashed Potatoes  
Chef's Vegetables  
Freshly Baked Rolls with Butter  
Pumpkin and Pecan Pies  
\$18.95 per person

### Christmas Classic

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese  
Prime Rib of Beef Au Jus  
Roasted New Potatoes  
Chef's Vegetables  
-Or-  
Roasted Turkey Breast  
Stuffing  
Cranberry Chutney  
Pan Gravy  
Freshly Baked Rolls with Butter  
White and Dark Chocolate Mousse  
\$20.95 per person



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# Homemade Sheet Cake

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Flavors: Vanilla, Chocolate or Marble with home-made whipped cream icing  
Unit Emblem, Pictures and Design upon request

	<u>Club Member</u>	<u>Non-member</u>
¼ Sheet Cake 7.5"x11.5"x2" 15 Servings (slice size 2"x3")	\$22.50	\$25.00
½ Sheet Cake 11.5"x15"x2" 30 Servings (slice size 2"x3")	\$36.00	\$40.00
Full Sheet Cake 15"x23"x2" 60 Servings (slice size 2"x3")	\$68.00	\$75.00

\*20% service charge will be added for setting up



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# Off-Site Catering Services

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All on premise catering menus are available for off-site catering  
20% service charge for delivery  
Off-Site Catering minimum order \$200.00  
Each Platter Serves 50 People

Platter of Sliced Turkey, Ham and Roast Beef, Cheddar and Swiss Cheeses, Lettuce, Baby Dill Pickles, Sliced Onions, Mayonnaise and Mustard  
\$85.95

Platter of Fresh Raw Vegetables with Ranch and Bleu Cheese Dressings  
\$66.00

Tossed Green Salad with Ranch and Club Vinaigrette Dressings  
\$38.50

Cole Slaw, Potato Salad or Macaroni Salad  
\$38.50

Snack Trays of Chips, Popcorn or Pretzels with Assorted Dressings  
\$29.50

Bucket of Chicken to include Cold Fried Chicken, Buffalo Wings and Teriyaki Chicken Drumsticks with Ranch Dressing  
\$66.00

Assorted Cookie Platter to include Milk Chocolate Chunk, Peanut Butter and Raisin Oatmeal Cookies  
\$38.50

Assorted Muffins Platter to include Blueberry, Lemon Poppy Seed and Banana & Oatmeal Muffins  
\$38.50

To complete your event off-property, the following items are available to members for free on a space available basis:

Club Linens, Specialty Linens, Club Napkins, Club China, Specialty China, Glassware, Champagne Glasses, Silverware, Punch Bowl, Tables and Chairs.

If items are returned dirty, there will be a cleaning fee.

Lost or broken item will be replaced at current cost.



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# On and Off-Site Catering Rentals

To complete your event off-property, the following items may be rented.  
There is no rental fee for club members

Linens	\$5.00 each
Napkins	\$1.50 each
Tables	\$15.00 each
Silverware: Dinner Knives, Forks, Teaspoons	\$6.00 dozen
Glassware: Bar, Wine, Water, Champagne Glasses	\$6.00 dozen
Dinner Plates	\$6.00 dozen
Salad Plates	\$6.00 dozen
B&B Plates	\$6.00 dozen
Coffee Cups	\$6.00 dozen
Saucers	\$6.00 dozen
Punch Bowl w/ ladle (glass)	\$8.00 each
Paper Products (cups plates, silverware and napkins)	\$4.00 dozen
Sternos* (6 hours fuel per chaffer)	\$3.00 each
Vases	\$3.00 each
Mirrors (for centerpiece)	\$3.00 each
Vase & Mirror (for centerpiece)	\$5.00 each set
Head Table Flowerbox	\$15.00 each
Flowerbox	\$5.00 each
Shadowbox	\$25.00 each

Lost or broken items replaced at current cost.

\* Club Chaffing Dish must be used with Club Sternos



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