



THE
OFFICER'S
EST CLUB 1938



CATERING MENU 2020

Contact:
info@mcclellanhospitality.com
916.877.8159

A LA CARTE

MORNING

Beverages

Freshly Brewed Coffee, Tea, Decaffeinated Coffee	\$48.00 gallon
Iced Tea or Lemonade	\$35.00 gallon
Chilled Orange Juice or Cranberry Juice	\$35.00 gallon
Low Fat Milk	\$15.00 half gallon
Assorted Soft Drinks and Bottled Water	\$3.00 each

Breads, Pastries & More

Assorted Muffins, Croissants, and Breakfast Breads	\$36.00 dozen
Bagels and Whipped Cream Cheese	\$36.00 dozen
Mama's House Made Scones	\$36.00 dozen
Individual Assorted Cereals with Milk	\$3.00 person
Hot Oatmeal with Raisins and Brown Sugar	\$3.00 person
Granola Bars or Fruit Breakfast Bars	\$3.00 each

Fruit

Sliced Seasonal Fruit	\$5.00 person
Whole Fresh Fruit	\$3.00 each

AFTERNOON

Freshly Baked Assorted Cookies	\$26.00 dozen
Freshly Baked Brownies	\$26.00 dozen
Freshly Baked Assorted Dessert Bars	\$32.00 dozen
Assorted Candy Bars	\$3.00 each
Individual Bags of Chips	\$2.50 each



HORS D'OEUVRES

Hors d'oeuvres can be tray passed on request.

Chilled Each order is 50 Pieces

Spiced Apple and Brie Crostini with Candied Pecans and Balsamic Reduction	\$140.00
Tomato Basil Bruschetta with Parmesan and Balsamic Glaze	\$140.00
Asparagus and Shiitake Mushroom Phyllo Cup with Red Pepper Mousse	\$145.00
Tomato and Mozzarella Skewer with Kalamata Olive and Artichoke Heart	\$150.00
Cajun Deviled Eggs garnished with Andouille Sausage and Cajun Spice	\$155.00
Cheddar Chive Biscuit BLT w/ Smoked Bacon, Arugula, Tomato, Mozzarella & Pesto Aioli	\$200.00
Sliced Beef Cocktail Sandwiches with Horseradish cream, Marinated Onions, and Spinach	\$200.00
Soy and Ginger Marinated Prawns with Cilantro and Scallions	\$200.00
Sesame Seared Ahi on a Wonton Chip with Cucumber Salsa, Wasabi and Red Chili Aioli	\$200.00

Warm Each Order is 50 Pieces

Polenta Cake with Roasted Pepper Relish and Feta Cheese	\$180.00
Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms	\$180.00
Coconut Prawn with Spicy Mango Sauce	\$215.00
Dungeness Crab Cakes with Cilantro Caper Aioli	\$300.00
Chicken Pot Stickers with Hoisin Chili Glaze	\$140.00
Thai Curry Chicken Skewers with Sweet Chili Sauce	\$200.00
Mini Cuban Mojo Chicken Tacos with Mango Slaw and Queso Fresco	\$200.00
Korean Marinated Beef Skewers	\$225.00
Mini Shepherd's Pie in a Tart Shell with Seasoned Ground Beef & Mashed Potato Garnish	\$225.00
Sausage Stuffed Mushrooms	\$210.00
Focaccia Pizza with Pancetta Greens, White Garlic Sauce and Chili Flakes	\$190.00



DISPLAYS

Small serves 25. Large serves 50.

Sliced Fruit

Seasonal Sliced Fruits Garnished
with Assorted Berries

Small Display \$125.00

Large Display \$235.00

Grilled Vegetables

Assortment of Seasonal Grilled Vegetables
With Pesto Drizzle and Balsamic Glaze

Small Display \$140.00

Large Display \$260.00

Dip It

Lemon Cilantro Hummus,
Spinach Dip

Served with Carrot Sticks, Celery Sticks,
Snap Peas

Sliced Sourdough Bread and Baked Crostinis

Small Display \$150.00

Large Display \$280.00

Antipasto

Salami, Turkey, Capicola, Provolone, Swiss
Cheese, Roasted Red Peppers, Mixed Olives,
Cherry Peppers, Roasted Garlic Cloves,
Gherkins

Assorted Crackers & Sliced Baguette

Small Display \$165.00

Large Display \$310.00

International Cheese Display

Imported and Domestic Cheeses Garnished
with Berries and Nuts, Crackers

& Sliced Baguette

Small Display \$160.00

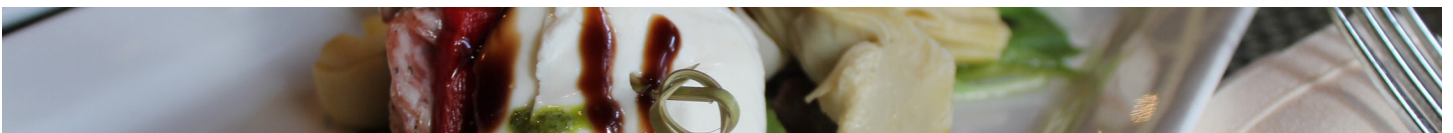
Large Display \$300.00

Mini Sweets

Chef's Selection of Bite-Sized Desserts

Small Display \$230.00

Large Display \$425.00



BREAKFAST

CONTINENTAL Minimum of 25 guests

Classic Continental

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$15.00 per person

Deluxe Continental

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Individual Flavored Yogurts with Granola Topping
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$19.00 per person

All American Buffet

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Fluffy Scrambled Eggs with Fresh Herbs
Breakfast Sausage or Crisp Bacon
Skillet Potatoes with Sautéed Bell Peppers and Onion
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$22.00 per person



All prices are subject to a 22% taxable service charge and applicable sales tax. All prices are subject to change.

PLATED BREAKFAST

All Plated Breakfasts are served with Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, a Basket of Baked Breakfast Goods and a Platter of Sliced Fruits & Berries.

All American

Scrambled Eggs, Bacon or Sausage,
Served with Breakfast Potatoes and Fruit Garnish
\$24.00 Per Person

Frittata

Italian Cheese and Leek Frittata
Bacon or Breakfast Sausage with Roasted Cherry
Tomatoes & Breakfast Potatoes
\$26.00 Per Person

EXECUTIVE RETREAT

Morning

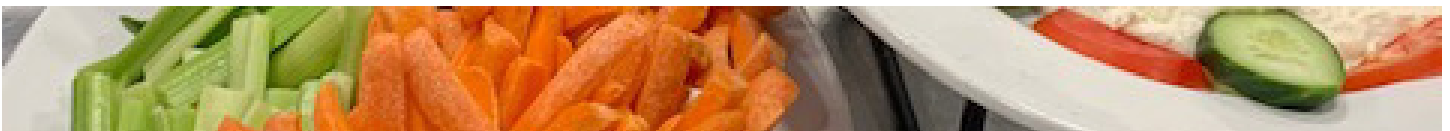
Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Fruit Preserves and Sweet Butter
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Afternoon

Freshly Baked Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Waters
\$24.00 per person



SPECIALTY BREAKS

Minimum of 25 guests

Nacho Break

House Made Tortilla Chips
Nacho Cheese, Salsa, Pickled Jalapeños,
Sour Cream, Black Olives
Iced Tea and Lemonade
\$10.00 per person

The Sweet Stop

Assorted Cookies, Fudge Brownies, and Dessert Bars
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Ice-Cold Milk
\$10.00 per person

Seventh Inning Stretch

Mixed Dried Fruits and Nuts
M&M's, Reese's Peanut Butter Cups, Red Vines
Iced Tea and Lemonade
\$12.00 per person

Power Up Break

Almonds, Cashews, Blueberries,
Cheddar, Swiss, and Pepper Jack Cheese,
Hard Boiled Egg, Carrot Sticks, Dried Apricots
Iced Tea and Lemonade
\$13.00 per person



ALL DAY EVENT PACKAGE

Minimum of 25 guests. \$46 per person.

Morning

Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Lunch

Accompanied with Iced Tea and Lemonade
Choice of one:

Deli Buffet

House Salad with Chef's Seasonal Garnish and Herb Ranch Dressing
Sliced Deli Meats and Cheeses:
Smoked Turkey, Black Forest Ham, Sliced Salami, Cheddar, Provolone, Swiss
Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips
Mayonnaise, Yellow Mustard
Assorted Sliced Breads

Pasta Buffet

Caesar Salad with House made Caesar Dressing, Croutons, and Parmesan Cheese
Cheese Tortellini with Pesto Cream Sauce and Penne Pasta with Meat Ragu Sauce
Garlic Bread Sticks

Mexican Buffet

Pork Chile Verde and Shredded Chicken, Tomatillo Rice, and Refried Beans,
Shredded Cheese, Sour Cream, Tomato Salsa, Shredded Lettuce,
Homestyle Corn Tortillas, and Tortilla Chips

Afternoon

Freshly Baked Assorted Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee or Iced Tea

LUNCH

LIGHT LUNCHES

Min. of 25 guests. Accompanied with fresh baked rolls and butter, fresh baked cookies, iced tea & lemonade.

Salad Buffet

\$25.00 per person

Served with Grilled Sliced Chicken

Asian Noodle Salad

Noodles, Carrots, Red Peppers, Celery, Snap Peas, Bean Sprouts, Peanuts, Sesame Seeds, Cilantro, Scallions, Crunchy Noodles & Sesame Ginger Vinaigrette

Taco Salad

Chopped Romaine, Black Beans, Shredded Jack Cheese, Tomato, Fresh Corn Salsa, Crispy Tortilla Strips & Cilantro Lime Vinaigrette

Tortellini Pasta Salad

Three Cheese Tortellini, Kalamata Olives, Cherry Tomatoes, Cucumber, Artichoke Hearts, Red Onion, Feta Cheese & Basil Vinaigrette

Add Soup du Jour \$2.50 per person

Plated Salads

Choice of One

Caesar Salad with Chicken

Chopped Romaine, Grated Parmesan Cheese, Cherry Tomatoes & Garlic Croutons
\$22.00 per person

Asian Noodle Chicken Salad

Chilled Noodles, Carrots, Red Peppers, Celery, Snap Peas, Bean Sprouts, Peanuts, Sesame Seeds, Cilantro, Scallions, Crunchy Noodles & Sesame Ginger Vinaigrette
\$24.00 per person



DELI LUNCH BUFFETS Minimum of 25 guests.

Deli Buffet

\$22.00 Per Person

House Salad

Chef's Seasonal Garnish and Herb Ranch Dressing

Sliced Deli Meats and Cheeses:

Smoked Turkey, Black Forest Ham, Sliced Salami,

Cheddar, Provolone, Swiss,

Green Leaf Lettuce, Sliced Tomatoes, Red Onion,

Dill Pickle Chips, Mayonnaise, Yellow Mustard

Thick Sliced Breads and French Rolls

Freshly Baked Cookies

Iced Tea and Lemonade

Deluxe Deli Buffet

\$25.00 per Person

House Salad

Chef's Seasonal Garnish and Herb Ranch Dressing

Pasta Salad

Sliced Deli Meats & Cheeses:

Smoked Turkey, Black Forest Ham, Sliced Salami,

Roast Beef, Cheddar, Provolone, Swiss, Green Leaf

Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle

Chips, Pepperoncini, Mayonnaise, Yellow

Mustard, Whole Grain Mustard

Thick Sliced Breads and French Rolls

Assorted Bags of Chips

Freshly Baked Cookies

Iced Tea and Lemonade

BOX LUNCHES

Box Lunches available upon request. Price dependent on item selections.

PLATED MENUS

Minimum of 25 guests.

Maximum of two entrée selections. The per person charge will reflect the higher entrée price.

*Vegetarian and Vegan menu options available upon request.

All Entrées Include:

Choice of Salad and Dessert (See Dessert Menu for List of Choices)

Chef's Selection of Fresh Seasonal Vegetables

Choice of One:

Roasted Garlic Mashed Potatoes, Basmati Rice Pilaf or Herb Couscous

Accompanied with Fresh Baked Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea, & Lemonade

Salads (Choice of One)

House Salad

Seasonal Garnish and Champagne Vinaigrette

Chopped Greek Salad

Cucumber, Red Onion, Tomatoes, Kalamata Olives, Feta, and Herb Vinaigrette

Traditional Caesar

Chopped Romaine, House Caesar Dressing, Croutons and Parmesan Cheese

Spinach Salad

Dried Cranberries, Spiced Walnut, Gorgonzola Crumbles, and Balsamic Vinaigrette

Entrée

Rosemary Rubbed Pork Loin
with Whole Grain Mustard

Pan Sauce
\$30.00

Sliced New York Strip Loin
with Pink Peppercorn Demi

\$39.00

Seared Chicken Breast
with Dijon Sage Sauce

\$31.00

Seared Salmon
with Lemon Cream

\$37.00

Grilled 10 oz. Bone in Pork Chop
with Cranberry Dijon Pan Sauce

\$38.00

Pecan Topped Chicken Breast
with Bourbon Brown Sugar Glaze

\$33.00

Slow Grilled Sliced Tri Tip
with Rosemary Demi

\$34.00

Pistachio Crusted Salmon
with Citrus Buerre Blanc

\$39.00

Braised Short Ribs
with Red Wine Demi

\$41.00

PLATED MENUS CONTINUED

Desserts

(Lunch or Dinner)

Chocolate Cake with Chocolate Icing

Carrot Cake with Cream Cheese Icing

Triple Chocolate Mousse Cake

Lemon Cream Cake

Strawberries and Cream Cake

Tiramisu

Assorted Cheesecake: Strawberry, Vanilla, Triple Chocolate, and Lemon Blueberry

Assorted Sweets to Include: Cookies, Brownies and Dessert Bars

Dessert Enhancements

Add \$2.00 Per Person

Dessert enhancements are baked fresh by Bella Bru Baking Company

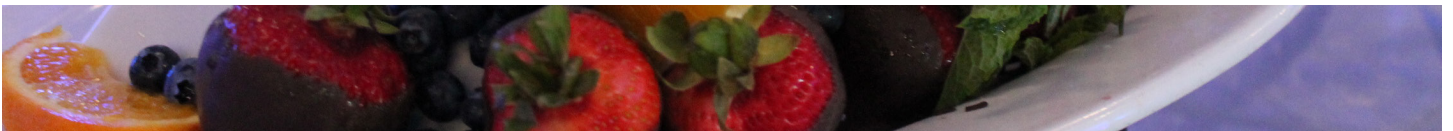
Chocolate Grand Marnier Cake

Lemon Raspberry Chiffon Cake

Seasonal Cheesecake

Individual Size Fruit, Chocolate, Key Lime, or Banana Cream Tart

Assorted Mini Sweets to Include; Petite Fours, Mini Éclairs, Chocolate Dipped Strawberries,
Cream Cheese Brownies, and Assorted Mini Tarts



APPETIZER STATIONS

CARVING STATIONS Carver available on request for an additional \$100.

All carving stations include fresh baked rolls and butter.

Slow Roasted New York (Serves 30)
Mushroom Demi and Horseradish Cream
\$360.00

Slow Roasted Beef Tenderloin (Serves 30)
Pink Peppercorn Demi, Chimichurri Sauce &
Horseradish Cream
MARKET PRICE

Brown Sugar Glazed Ham (Serves 30)
Bourbon Brown Sugar Glaze
\$225.00

Brined Organic Deep-Fried Turkey (Serves 30)
Herb Gravy and Cranberry Compote
\$325.00

Slow Roasted Boneless Turkey Breast (Serves 30)
Pan Gravy and Cranberry Compote
\$250.00

THEMED APPETIZER STATIONS

Minimum of 25 people.

Pan Asian Station

Chicken Egg Rolls with Hoisin Sauce, Pork Pot Stickers with Jalapeño Sesame Sauce,
Pork and Shrimp Wontons with Sweet Chili Sauce and Chicken Chow Mein
\$20.00 per person

Italian Trattoria

Meatballs in Marinara, Focaccia Pizza, Bruschetta,
Italian Sausage Stuffed Mushrooms and Garlic Breadsticks
\$18.00 per person

Build Your Own Slider

Slider Rolls, Hawaiian Rolls, Ciabatta Rolls, Slider Burger Patties, Slow Cooked Pulled Pork, Blackened
Chicken Breast
All the Fixings: Bacon, BBQ Sauce, Sliced Cheddar, Swiss, Ketchup, Mustard, Mayonnaise, Slaw,
Lettuce, Onions, Tomatoes, Sliced Pickles
\$21.00 per person

Street Taco

Home Style Corn Tortillas with Beef Carne Asada, Pork Carnitas and Shredded Chicken, Diced Onion,
Fresh Cilantro, Cabbage Slaw, Lime, Sour Cream, Guacamole, Roasted Tomato Salsa and House Made
Tortilla Chips
\$21.00 per person

BUFFET

LUNCH OR DINNER

Officer's Club Buffet

Mixed Green Salad with Seasonal Garnish &
Champagne Vinaigrette
Dijon Sage Pan Jus Seared Chicken
Slow Grilled Sliced Tri Tip with Rosemary Jus
Roasted Garlic Mashed Potatoes
Chef's Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or
Iced Tea and Lemonade
Fresh Baked Rolls and Butter
Chefs Selection of Dessert
\$33.00

Beyond the Border

Chopped Romaine, Corn, Black Beans,
Spicy Ranch, and Tortilla Strips
Pork Chili Verde & El Salvadoran Shredded Beef
Flour and Home Style Corn Tortillas
Tomatillo Cilantro Rice, Refried Beans & Shredded
Cheese, Tortilla Chips with Roasted Tomato Salsa,
Sour Cream & Guacamole
Warm Churros Rolled in Cinnamon
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or
Iced Tea, and Lemonade
\$32.00

BBQ in McClellan Park

Mixed Green Salad with Ranch Dressing
Grilled Chicken Legs and Thighs
Slow Cooked Beef Brisket
Southern Style Red Potato Salad
Creamy Cole Slaw, Roasted Seasonal Vegetables
Sliced Bread and Butter
Assorted Fresh Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea or Iced Tea, and Lemonade
\$34.00

Taste of Italy

House Made Caesar Salad
Potato Gnocchi with Peas, Ham, and Parmesan
Cream, Baked Ravioli Lasagna with Spinach
Seasonal Roasted Vegetables
Garlic Breadsticks
Tiramisu
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea or Iced Tea, and Lemonade
\$31.00

Greek Goddess

Chopped Romaine Greek Salad with Artichoke Hearts, Tomato, Olive, Red Onion and
Pepperoncini with Red Wine Vinaigrette.
Seared Mediterranean Marinated Chicken Breast with Lemon Oregano Pan Sauce
Choice of Slow Roasted Beef or Roasted Leg of Lamb with Mint and Dill Yogurt Sauce Demi
Basmati Rice Pilaf with Tomatoes and Leek, Roasted Seasonal Vegetables,
Pita Bread and Hummus, Traditional Baklava
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea and Lemonade
\$31.00

BAR SERVICE

WELL LIQUORS \$8

Barton's Bourbon
Castillo Rum
Gilbey's Vodka
Gordon Gin
House of Stuart Scotch
Jacques Bonett Brandy
Juarez Tequila

PREMIUM \$9

Absolute
Beefeaters
Bombay Sapphire
Captain Morgan
Crown Royal
Cutty Sark
Jack Daniels
Jägermeister
Jameson
Johnny Walker Red
Kahlua
Marker's Mark
Malibu Rum
Meyers

ULTRA PREMIUM \$11

Basil Hayden's
Grey Goose
Hennessey
Johnny Walker Black
Patron Silver
Tanqueray

DOMESTIC BEER \$6

Budweiser
Bud Lite
Coors Light
O'Doul's (non-alcoholic)
Michelob Ultra

IMPORTED BEER \$7

805 Blonde Ale Modelo
Corona Sierra Nevada
Dale's Pale Ale Stella Artois
Heineken Moose Drool Brown Ale
Lagunitas IPA

WHITE WINES \$8

Mondavi Chardonnay
Ferrari Carrano Pinot Grigio
Chateau St. Michelle Riesling

RED WINES \$8

Gnarly Head Cabernet Sauvignon
Mark West Pinot Noir
Mondavi Merlot

SODAS & WATER \$3

Still Bottled Water Diet Pepsi
Pepsi Sprite

SPARKLING WATER \$5

San Pellegrino Italian Water

ENERGY DRINKS \$5

Red Bull

BAR SERVICE OPTIONS

\$150.00 to have bar set up in event space. Includes: Set-up and tear down, glassware and bartender for 5 hours. Additional hours may be added at \$50.00 per hour.

Option #1

Full Cash Bar – guests pay for their own drinks

Option #2

Hosted Dollar Amount of Beverages
(i.e.: \$1,000.00-dollar amount)
Average drink price = \$8

Option #3

Bottles of wine and kegs of beer may be purchased individually.

Bottles of wine start at \$28.00 per bottle

Keg Pricing

Full Keg (approx. 150 servings)

Domestic: \$475 Imported/Specialty: \$525

Pony Keg (approx. 60 servings)

Domestic: \$250 Imported/Specialty: \$300

Personal bottles of wine or champagne may be brought in with a \$20.00 corkage per opened bottle.

Beer and Liquor may not be brought in to hotel.

Questions? Contact:

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