



THE  
OFFICER'S  
EST CLUB 1938

# *Catering Menus*

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[www.TheOfficersClub.com](http://www.TheOfficersClub.com)

# Ala Carte

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## MORNING

### Beverages

Freshly Brewed Coffee, Tea, Decaffeinated Coffee	\$50.00 gallon
Iced Tea or Lemonade	\$36.00 gallon
Chilled Orange Juice or Cranberry Juice	\$36.00 gallon
Assorted Soft Drinks and Bottled Water	\$3.50 each

### Breads, Pastries & More

Assorted Muffins, Croissants, and Breakfast Breads	\$40.00 dozen
Mama's House Made Scones	\$48.00 dozen
Individual Assorted Yogurts (minimum order of 24)	\$3.25 person
Hot Oatmeal with Raisins and Brown Sugar	\$3.00 person
Granola Bars or Fruit Breakfast Bars	\$3.00 each

### Fruit

Whole Fresh Fruit	\$3.00 each
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## AFTERNOON

Freshly Baked Assorted Cookies	\$26.00 dozen
Freshly Baked Brownies	\$26.00 dozen
Individual Bags of Chips	\$3.50 each



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# Hors D'oeuvres

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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	\$150.00
Tomato Basil Bruschetta with Parmesan and Balsamic Glaze	\$150.00
Asparagus and Shiitake Mushroom Phyllo Cup with Red Pepper Mousse	\$155.00
Tomato and Mozzarella Skewer with Kalamata Olive and Artichoke Heart	\$155.00
Cajun Deviled Eggs garnished with Andouille Sausage and Cajun Spice	\$165.00
Cheddar Chive Biscuit BLT w/ Smoked Bacon, Arugula, Tomato, Mozzarella, & Pesto Aioli	\$205.00
Sliced Beef Cocktail Sandwiches with Horseradish cream, Marinated Onions, and Spinach	\$205.00
Soy and Ginger Marinated Prawns with Cilantro and Scallions	\$205.00
Sesame Seared Ahi on a Wonton Chip with Cucumber Salsa, Wasabi, and Red Chili Aioli	\$205.00

## Warm (Each Order is 50 Pieces)

Polenta Cake with Roasted Pepper Relish and Feta Cheese	\$190.00
Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms	\$190.00
Coconut Prawn with Spicy Mango Sauce	\$225.00
Dungeness Crab Cakes with Cilantro Caper Aioli	Market Price
Chicken Potstickers with Hoisin Chili Glaze	\$150.00
Thai Curry Chicken Skewers with Sweet Chili Sauce	\$205.00
Mini Cuban Mojo Chicken Tacos with Mango Slaw and Queso Fresco	\$205.00
Korean Marinated Beef Skewers	\$235.00
Mini Shepherd's Pie in a Tart Shell with Seasoned Ground Beef & Mashed Potato Garnish	\$230.00
Sausage Stuffed Mushrooms	\$220.00
Focaccia Pizza with Pancetta Greens, White Garlic Sauce, and Chili Flakes	\$200.00



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# Displays

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Small serves 25. Large serves 50.

## Sliced Fruit

Seasonal Sliced Fruits Garnished  
with Assorted Berries

Small Display \$130.00

Large Display \$240.00

## Grilled Vegetables

Assortment of Seasonal Grilled Vegetables  
With Pesto Drizzle and Balsamic Glaze

Small Display \$145.00

Large Display \$265.00

## Dip It

Lemon Cilantro Hummus,  
Spinach Dip

Served with Carrot Sticks, Celery Sticks,  
Snap Peas

Sliced Sourdough Bread and Baked Crostinis

Small Display \$175.00

Large Display \$300.00

## Antipasto

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

Assorted Crackers & Sliced Baguette

Small Display \$175.00

Large Display \$320.00

## International Cheese Display

Imported and Domestic Cheeses Garnished with  
Berries and Nuts, Crackers

& Sliced Baguette

Small Display \$170.00

Large Display \$310.00

## Mini Sweets

Chef's Selection of Bite-Sized Desserts

Small Display \$240.00

Large Display \$435.00



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# Breakfast

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## 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

\$20.00 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

\$23.00 per person

### All American Buffet

Chilled Orange Juice and Cranberry Juice

Sliced Seasonal Fruits and Berries Assorted Breakfast Breads, Muffins, and

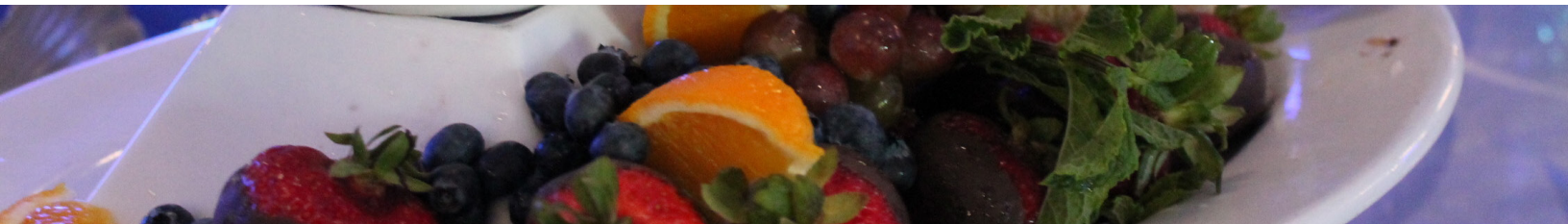
Croissants Fluffy Scrambled Eggs with Fresh Herbs

Breakfast Sausage or Crisp Bacon

Skillet Potatoes with Sautéed Bell Peppers and Onion

Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

\$26.00 per person



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# Plated Breakfast

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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

\$27.00 Per Person

## Frittata

Italian Cheese and Leek Frittata

Bacon or Breakfast Sausage with Roasted Cherry  
Tomatoes and Breakfast Potatoes

\$28.00 Per Person

## EXECUTIVE RETREAT

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### 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

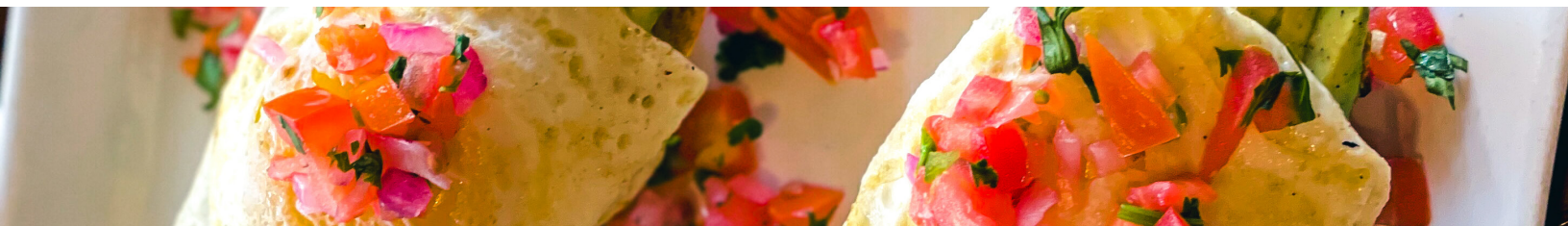
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

### Afternoon

Freshly Baked Assorted Cookies and Brownies

Assorted Soft Drinks and Bottled Waters

\$29.00 per person



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# Specialty Breaks

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Minimum of 25 guests

## Nacho Break

House Made Tortilla Chips

Nacho Cheese, Salsa, Pickled Jalapeños, Sour Cream, Black Olives

Iced Tea and Lemonade

\$16.00 per person

## The Sweet Stop

Assorted Cookies, Fudge Brownies, and Dessert Bars

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Ice-Cold Milk

\$15.00 per person

## Seventh Inning Stretch

Mixed Dried Fruits and Nuts

M&M's, Reese's Peanut Butter Cups, Red Vines

Iced Tea and Lemonade

\$16.00 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

\$17.00 per person



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# All Day Event Package

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Minimum of 25 guests. \$52 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  
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

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## LIGHT LUNCHES

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

### Salad Buffet

\$32.00 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

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

### Plated Salads

Choice of One

#### Chopped Caesar Salad with Chicken

Romaine, Grated Parmesan Cheese, Cherry  
Tomatoes, & Garlic Croutons

\$25.00 per person

#### Chilled Asian Noodle Chicken Salad

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

\$27.00 per person



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# Deli Lunch Buffets

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Minimum of 25 guests.

## Deli Buffet

\$28.00 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

\$30.00 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

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

# Plated Menus

Minimum of 25 guests. Meal counts are due (14) days prior to the event date.

**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  
\$35.00

Sliced New York Strip Loin  
with Pink Peppercorn Demi  
\$45.00

Seared Chicken Breast  
with Dijon Sage Sauce  
\$38.00

Seared Salmon  
with Lemon Cream  
\$43.00

Pistachio Crusted Salmon  
with Citrus Buerre Blanc  
\$45.00

Pecan Topped Chicken Breast with  
Bourbon Brown Sugar Glaze  
\$41.00

Slow Grilled Sliced Tri Tip  
with Rosemary Demi  
\$40.00

Braised Short Ribs  
with Red Wine Demi  
\$50.00

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# Plated Menus

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## 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

Assorted Sweets

## Dessert Enhancements

Add \$3.00 Per Person

Dessert enhancements are baked fresh by Bella Bru Baking Company

Lemon Berry Cream Mascarpone Cake

Toffee Sticky Pudding Cake

Assorted Cupcakes

Mini Key Lime Pies

Xango-Fried Cheesecake

Tres Leches Cheesecakes



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# Appetizer Stations

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## 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  
\$450.00

Brown Sugar Glazed Ham (Serves 30)  
Bourbon Brown Sugar Glaze  
\$325.00

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

Brined Organic Deep-Fried Turkey (Serves 30)  
Herb Gravy and Cranberry Compote  
\$400.00

Slow Roasted Boneless Turkey Breast (Serves 30)  
Pan Gravy and Cranberry Compote  
\$300.00

## THEMED APPETIZER STATIONS

Minimum of 25 people.

### Pan Asian Station

Chicken Egg Rolls with Hoisin Sauce, Pork Potstickers with Jalapeño Sesame Sauce,  
Pork and Shrimp Wontons with Sweet Chili Sauce, and Chicken Chow Mein  
\$24.00 per person

### Italian Trattoria

Meatballs in Marinara, Focaccia Pizza, Bruschetta,  
Italian Sausage Stuffed Mushrooms, and Garlic Breadsticks  
\$22.00 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  
\$26.00 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  
\$26.00 per person

# Buffet

## LUNCH OR DINNER

Served with freshly Brewed Coffee, Decaffeinated Coffee,  
Tea or Iced Tea, and Lemonade

### 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, Fresh Baked Rolls and  
Butter

Chefs Selection of Dessert

\$39.00

### 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

\$39.00

### 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

\$38.00

### 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

\$37.00

### 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

\$38.00

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# Bar Service

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## LIQUORS

WELL LIQUORS	\$8
PREMIUM	\$10
ULTRA PREMIUM	\$12

## BEER & WINE

DOMESTIC BEER	\$6
IMPORTED BEER	\$7
WHITE WINES	\$10
RED WINES	\$10

## SODAS

PEPSI	\$3.50
DIET PEPSI	\$3.50
SPRITE	\$3.50

## BOTTLED WATER

STILL BOTTLED WATER	\$3.50
SPARKLING WATER (SAN PELLEGRINO ITALIAN WATER)	\$5

## ENERGY DRINKS

RED BULL	\$5
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# Bar Service Options

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**\$200.00 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**

## **KEG PRICING**

**Inquire Within**

**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 event center.**

**Questions? Contact:  
info@theofficersclub.com  
916.877.8159**