



THE
OFFICER'S
EST CLUB 1938

2025

Catering Menus

www.TheOfficersClub.com

À La Carte

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



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

Hors D'oeuvres

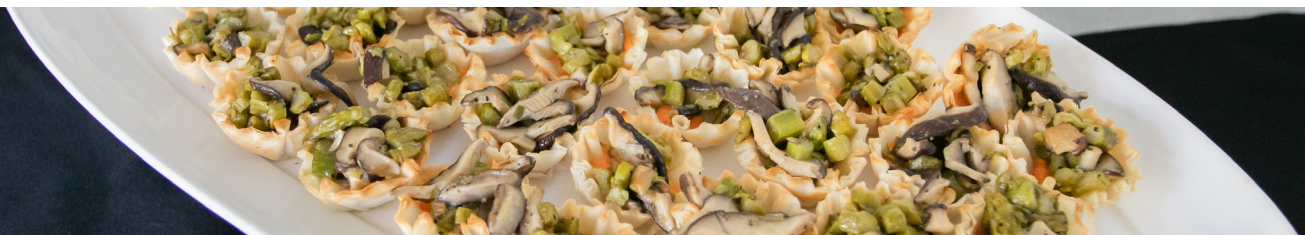
Hors d'oeuvres can be tray passed on request.

Chilled (Each order is 50 Pieces)

Spiced Apple and Brie Crostini with Candied Pecans and Balsamic Reduction	\$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

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

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

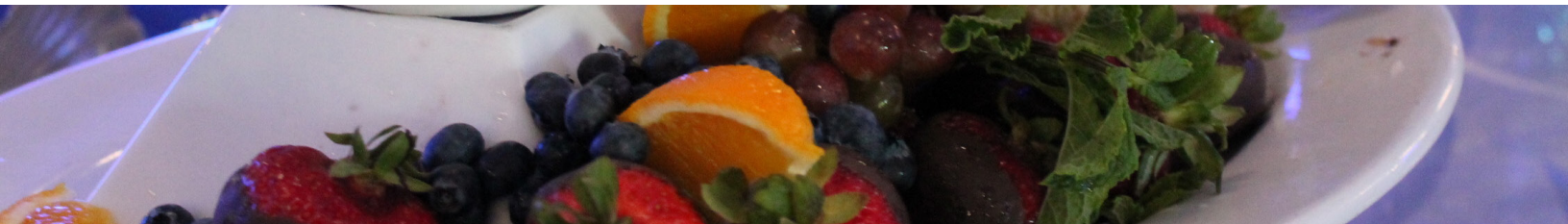
Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries Assorted Breakfast Breads, Muffins and Crois-
sants Individual Flavored Yogurts with Granola Topping Freshly Brewed Coffee,
Tea, and Decaffeinated Coffee

\$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

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

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

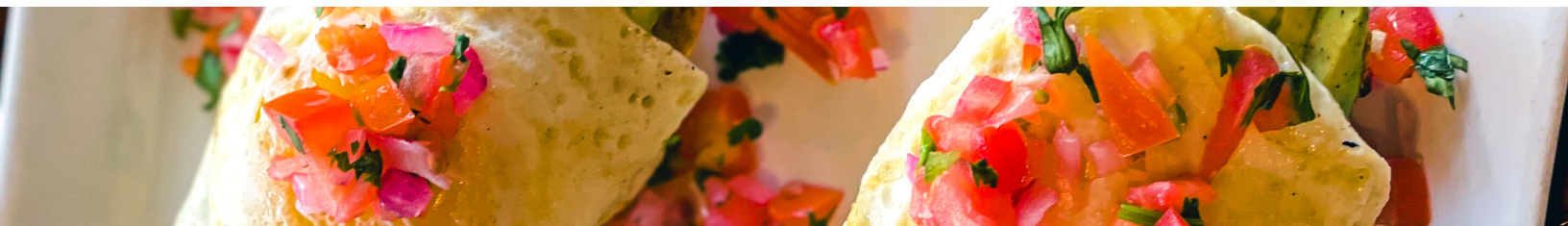
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

Afternoon

Freshly Baked Assorted Cookies and Brownies

Assorted Soft Drinks and Bottled Waters

\$29.00 per person



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Specialty Breaks

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

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

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

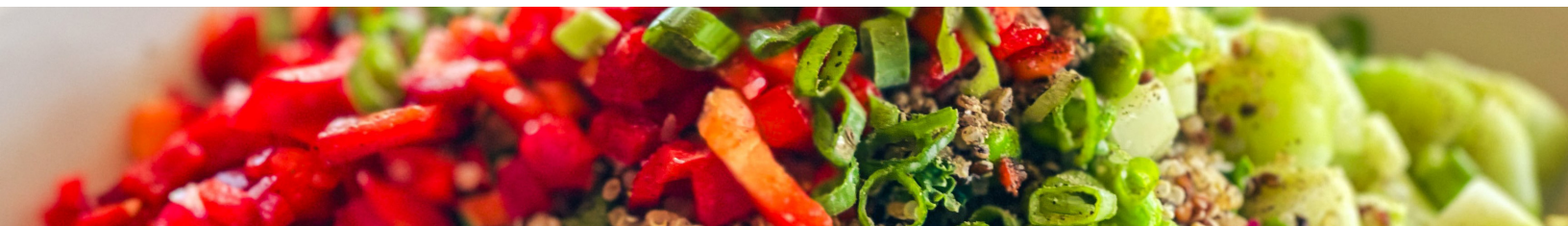
Romaine, Grated Parmesan Cheese, Cherry Tomatoes, & Garlic Croutons

\$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

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

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

Plated Menus

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

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

\$37.00

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

\$39.00

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

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

\$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