Breakfast Buffets
Includes: Basket of Breakfast Breads, freshly brewed coffee or hot tea.

Eye Opener
- Selection of Chilled Fruit Juices
- Seasonal & Freshly Sliced Fruit Display
- Assorted Danish Pastries (G)
- Assorted Muffins (G)
- Assorted Cakes (G)
$7 per person

Sweet Beginnings
- Seasonal & Freshly Sliced Fruit Display
- English Muffins (G)
- Scrambled Eggs (D)
- Choice of Grilled Ham, Bacon or Sausage Links
- Belgian Waffles with Chef’s Garnishes (G, D)
$9 per person

American Classic
- Seasonal & Freshly Sliced Fruit Display
- Roasted Potatoes with Onions & Peppers
- Scrambled Eggs (D)
- Monte Cristo with Fresh Strawberry Topping & Blueberry Sauce (G,D)
- Crispy Bacon & Sausage Patties
$10 per person

Executive Continental Breakfast
- Selection of Chilled Fruit Juices
- Seasonal & Freshly Sliced Fruit Display
- Assorted Breakfast Pastries or Assorted Muffins (G)
- Assorted Bagels & Spreads (G,D)
- Hard-Boiled Eggs
- Rolled Up Deli Meat
- (Smoked Ham & Roast Turkey Breast)
- Individual Fruit Yogurt (D)
$11 per person

Ultimate Breakfast
- Seasonal & Freshly Sliced Fruit Display
- Assorted Breakfast Pastries (G)
- Egg Benedict
- (Poached Eggs on Toasted English Muffins with Grilled Ham & Hollandaise Sauce) (G,D)
- Choice of Potatoes (V)
- Balsamic Grilled Vegetables (V)
- Choice of Crispy Bacon or Turkey Bacon
- Selection of Chilled Fruit Juices
$15 per person

Stations to Compliment Your Breakfast Buffet

Waffle, French Toast or Pancake Action Station (G, D)
- Belgian Waffles, French Toast or Pancakes
- Assorted Seasonal Fruit Toppings
- Maple Syrup, Blueberry Sauce & Raspberry Sauce
- Whipped Cream
$4.25 per person

Cooked To Order Omelet Bar (D)
- Spanish Omelet, Western or Ham & Cheese Omelet
- Customized Omelets: Choose From Cheddar & Swiss Cheese, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage & Salsa
$4.95 per person

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(D) Contains Dairy, (G) Contains Gluten, (S) Contains Shellfish
(V) Vegetarian, (A) Contains Alcohol, (N) Contains Nuts

Breakfast Buffets: Minimum of 30 persons
Plated Breakfasts
Includes: Basket of breakfast breads, freshly brewed coffee or hot tea, pre-served on your table.

Scrambled Egg Platter
Served with Breakfast Sausage Patties or Bacon, Roasted Home Fried Potatoes with Onions & Peppers
Biscuits with Butter & Spreads (G, D)
$8 per person

High Desert Egg Benedict
English Muffins Topped with Ham, Poached Eggs, Hollandaise Sauce & Sauteed Spinach (D)
Roasted Potatoes with Vidalia Onions & Peppers (G, D)
$10 per person

Steak & Egg
6oz Grilled Steak & 2 Eggs-Cooked to your Liking Served with Breakfast Potatoes (G, D)
$20 per person

*Add $3.95 for fresh cut seasonal fruit with a dollop of plain yogurt and honey drizzle

Meeting Room Break Out Sessions

Morning Sessions
Assortment of Danish Pastries, Fruit Yogurt, Seasonal & Freshly Sliced Fruit Display
Selection of Chilled Fruit Juices, Coffee & Tea Service
$7 per person

Afternoon Sessions
Assortment of Freshly Baked Cookies, Assortment of Chips & Dips
Seasonal & Freshly Sliced Fruit Display,
Chilled Soft Drinks & Bottled Water, Coffee & Tea Service
$7 per person

Break Out Session Snacks

Danishes $1.50/Each
Muffins $2.50/Each
Croissants $2.50/Each
Bagel & Assorted Spreads $3.50/Each
Sliced Fresh Fruit $2.75/Each
Assorted Cookies $1.50/Each
Brownies $2.50/Each
Assorted Pies $2.50/Each
Fruit Tarts $2.50/Each
Donuts $1.50/Each
Fancy Mixed Nuts $18.00/Pound
Bag of Chips $1.00/Each
Tortilla Chips & Dips $1.95/Person
Cupcakes $2.50/Each

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(V) Vegetarian, (A) Contains Alcohol, (N) Contains Nuts

Plated Breakfasts: Minimum 15 persons
**Brown Bag Lunch**

Gourmet sandwiches or wraps with premium deli meats on your choice of bread with our signature spreads, packed with assorted chips, fresh apple, cookie, packet condiments & choice of water or juice.

Some food items contain high risk ingredients that may require proper handling & maintaining correct temperatures of the food after leaving the facility.

<table>
<thead>
<tr>
<th>Veggie Delight</th>
<th>Turkey Cranberry</th>
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</thead>
<tbody>
<tr>
<td>Avocado, Cream Cheese,</td>
<td>Sliced Turkey Breast &amp; Monterey</td>
</tr>
<tr>
<td>Tomato, Spinach &amp; Cucumber</td>
<td>Jack Cheese, Lettuce &amp; Cranberry</td>
</tr>
<tr>
<td>(G, D)</td>
<td>Aioli (D.G)</td>
</tr>
<tr>
<td>$10 per person</td>
<td>$14 per person</td>
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<table>
<thead>
<tr>
<th>Tuna Salad</th>
<th>Tuscan Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Salad with Lettuce &amp;</td>
<td>Grilled Chicken Breast</td>
</tr>
<tr>
<td>Tomato (G, D)</td>
<td>Comes with Hummus, Spinach,</td>
</tr>
<tr>
<td></td>
<td>Swiss Cheese &amp; Roasted Red</td>
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<tr>
<td></td>
<td>Pepper</td>
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<td></td>
<td>Accompanied with Potato Salad</td>
</tr>
<tr>
<td></td>
<td>(D,G)</td>
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<tr>
<td>$12 per person</td>
<td>$14 per person</td>
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<table>
<thead>
<tr>
<th>The American Box Lunch</th>
<th>Southwest Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef &amp; American Sliced</td>
<td>Cajun Chicken Breast, Pepper</td>
</tr>
<tr>
<td>Cheese (G,D)</td>
<td>Jack Cheese, Chipotle Aioli,</td>
</tr>
<tr>
<td></td>
<td>Avocado, Lettuce &amp; Tomato (D.G)</td>
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<tr>
<td>$12 per person</td>
<td>$14 per person</td>
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</tbody>
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<table>
<thead>
<tr>
<th>NSA Club</th>
<th>The Sub Combo Lunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Turkey, Ham, &amp; Bacon</td>
<td>Submarine Sandwich with Turkey,</td>
</tr>
<tr>
<td>with Swiss Cheese,</td>
<td>Ham &amp; Salami, Swiss Cheese,</td>
</tr>
<tr>
<td>Pesto Aioli Dressing,</td>
<td>Lettuce, Tomato, Onion, Pickle</td>
</tr>
<tr>
<td>Lettuce &amp; Tomato.</td>
<td>&amp; Olives Accompanied with Pasta</td>
</tr>
<tr>
<td>Accompanied With Pasta</td>
<td>Salad &amp; Chewy Chocolate</td>
</tr>
<tr>
<td>Salad on the Side (G,N)</td>
<td>Brownie. (G,N)</td>
</tr>
<tr>
<td>$12 per person</td>
<td>$15 per person</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Roasted Vegetable Medley</th>
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<tbody>
<tr>
<td>Roasted Zucchini, Yellow</td>
<td></td>
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<tr>
<td>Squash, Bell Pepper, Eggplant, Red Onions, with Hummus Spread &amp; Pasta Salad on the Side (G,N)</td>
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<tr>
<td>$12 per person</td>
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<table>
<thead>
<tr>
<th>Ham &amp; Herb</th>
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<tbody>
<tr>
<td>Fresh Sliced Ham with Herb</td>
<td></td>
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<tr>
<td>Cream Cheese, Sprouts,</td>
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<tr>
<td>Lettuce &amp; Tomato, with</td>
<td></td>
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<tr>
<td>Potato Salad on the Side (D,G)</td>
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<tr>
<td>$13 per person</td>
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</table>

**BREAD SELECTION:**

- White/Wheat Slice Bread
- French Baguette
- Rye
- Ciabatta
- Focaccia

**WRAPS:**

- Wheat Tortilla
- Salsa Tortilla

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**Brown Bag Lunch: Minimum 10 persons**
Seat & Serve Meals
All plated luncheons & dinner includes: fries or chips, cookies & beverages (water, coffee or tea service).

Easy Spinach & Mushroom Quiche
Quiche Accompanied with Potato & Vidalia Onion Sauté & Green Salad (G,D)
$10 per person

BBQ Platter
Smoked Pulled Pork BBQ, Texas BBQ Chicken & Sausage, with Creamy Southern Coleslaw.
Rolls & Corn (G, D, N)
$11 per person

Pasta Lover’s
Pasta with Diced Chicken & Vegetable Marinara Accompanied with Tossed Salad, Vinaigrette Dressing & Freshly Baked Garlic Bread on the Side. (D, G)
$12 per person

Carne Asada Wrap
Grilled Marinated Flank Steak, Avocado, Red Pepper, Cheddar Cheese & Ranchero Sauce Wrapped in a Whole Wheat Tortilla (G, D)
$14 per person

Garlic Roasted Breast Of Chicken
Served with Roasted Potatoes, Steamed Peas & Carrots Accompanied with Mixed Green Salad on the Side (G, D)
$16 per person

Fish & Chips
Fillet O’ Fish & Hot Potato Chips Finish with Home Made Tartar Sauce Served with Chef’s Vegetable Selection (S, G, D)
$18 per person

Dynamic Duo
8oz Ribeye Steak & Stuffed Sliced Breast of Chicken Served With Mixed Green Salad, Herb Roasted New Potatoes & Steamed Green Beans (G, D)
$24 per person

Surf & Turf
Duo Of 6oz Roast Beef Tenderloin & Grilled Marinated Cod Loin Accompanied with Roasted Garlic Mashed Potatoes, Mixed Vegetable Medley & Chef’s Salad in Ranch Dressing (G, D)
$26 per person

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Seat & Serve: Minimum 15 persons
Vegetarian Selections

All plated vegetarian selections include garlic bread, water, coffee or tea service & cookies.

Vegetarian’s Delight
Vegetarian Lasagna Served with Fresh Tossed Salad in Balsamic Vinaigrette & Fresh Garlic Bread (D,G,V)
$11 per person

Vege D’ Italia
Pasta Primavera of Fresh Blanched Vegetables, Tossed with Pasta in Alfredo Sauce & Classic Italian Baked Eggplant Parmesan Casserole Served with Caesar Salad (D,G,V)
$13 per person

Steak House Selection
(includes water & ice tea service)

Steak Au Poivre
Tender & Juicy Filet Mignon, Topped with Sautéed Mushrooms & Black Peppercorn Sauce, Served with a Terrine of Thin-Sliced Potatoes Au Gratin & Chef's Vegetables Selection (G,D)
6oz $22 / 8oz $29

Boeuf Au Champignons
Succulent 10oz Rib Eye Steak in Bordelaise Sauce Served with Homemade Potato Crinkled Fries & Chef's Vegetable Selection (G,D)
$23 per person

Strip Steak with Mushroom & Onion
8oz New York Strip Finish with Mushroom & Grilled Onion Served with Garlic Mashed Potatoes Fresh Vegetable Au Jus (G,D)
$24 per person

Pepper Steak
16oz T-Bone Angus Steak Cooked to Perfection on the Grill, Brushed with Peppercorn Sauce - A Mouthwatering Combination, Served with Baked Potato & Sautéed Vegetables (G,D)
$27 per person

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Seat & Serve: Minimum 15 persons
Buffet Luncheon Menu

Served with warm rolls, butter, water & iced tea

Menu 1 - Deli Style

Salad: Mixed Garden Salad with Assorted Dressings,
Slices of Fresh Tomato, Onion, Cucumber & Capsicum
Entrées: Deli Meats (Sliced Roasted Beef,
Roasted Turkey Breast, Salami & Ham)
Sides: Olives, ColeSlaw, Assorted Sliced Cheeses
& Chef’s Selection of Condiments
Dessert: Assorted Cookies (G,D,N)

$13 per person

Menu 2 - Asian Buffet

Salad: Mixed Green Salad with Assorted Dressings
Entrées: Panko Chicken Breast & Crispy Egg Rolls
Sides: Asian Sesame ColeSlaw,
Shrimp Fried Rice & Yakisoba (G,D)
Dessert: Almond Cookies

$15 per person

Menu 3 - Classic Lunch Buffet

Salad: California Mixed Greens with Tarragon Vinaigrette
Entrées: Basil Pesto Chicken, Beef Stroganoff
Sides: Buttered Noodles, Roast Red Potatoes
Dessert: Assorted Pies (G,D)

$17 per person

Menu 4 - Gourmet Lunch

Starter: Tossed Salad
with Assorted Dressings
Entrées: Carved Baron of Beef Au Jus
& Breast of Chicken Picatta
Sides: Broccoli Hollandaise, Risotto Milanese
& Parmesan Potatoes
Dessert: Assorted Dessert Display (G,D)

$19 per person

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Buffet Luncheon: Minimum 30 persons
Buffet Dinner Menu

Served with warm rolls, butter, water & iced tea

Menu 1 - Chicken & Mushroom

Starter: Crispy Green Salad
Entrées: Chicken Parmesan
Grilled Mushrooms Topped with Spinach, Artichoke & Cheese
Sides: Sautéed Italian Blend Vegetables, Pasta Marinara (G.D)
Dessert: Assorted Cookies
$17 per person

Menu 2 - Pork & Chicken

Salads: Tossed Caesar Salad with Garlic Croutons & Grated Parmesan
Southern Style Mixed Green Salad
Entrées: Pork Chops with Onion & Gravy, Chicken Florentine
Sides: Fresh Vegetable Medley, Pilaf Rice (G.D)
Dessert: Assorted Pastry Display
$19 per person

Menu 3 - Beef & Chicken

Starter: Greek Salad with Feta Cheese Dressing
Wild Rocket Leaves & Parmesan Salad
Entrées: Carved Flank Steak in Béarnaise Sauce, Stuffed Sliced Chicken Breast in Mornay Sauce (Cheese & Roasted Red Pepper)
Sides: Steamed Vegetable Medley
Buttermilk Mashed Potatoes (G.D)
Dessert: Warm Brownies & Ice Cream
$23 per person

Menu 4 - Beef & Fish

Starter: Tossed Caesar Salad with Croutons & Parmesan
Mixed Garden Greens
Entrées: Carved Roast Beef Tenderloin in Red Wine Demi-Glaze, Marinated Grilled Salmon with Citrus Herb Butter
Sides: Fresh Steamed Asparagus
Orzo with Mushrooms & Scallions
Chef’s Choice of Seasonal Vegetables
Dessert: Fruit Cobbler & Ice Cream
$27 per person

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Buffet Dinner: Minimum 30 persons
Buffet Selections

All buffets include the following:

soup du jour, warm baked rolls & butter, coffee & water service

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Light Buffet
Choose One Salad, One Main Entrée, One Starch, One Vegetable & One Dessert
$18 per person

Classic Buffet
Choose Two Salads, Two Main Entrée’s, Two Starches, & Two Vegetables & One Dessert
$25 per person

Executive Buffet
Choose Three Salads, Two Main Entrée’s, Two Starches, Two Vegetables & Two Desserts
$30 per person

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Salads: Chef’s Salad, Tossed Salad, Ceasar Salad, Marinated Cucumber Salad, Tomato-Cucumber & Onion Salad, Mixed Greens Garden Salad, Classic Potato Salad, Pasta Salad, Coleslaw (G,D)

‘Replace salad with any of the following for $2 per person
Russian Salad, Chicken & Pineapple Salad, Hawaiian Salad, Seafood Salad, Asian Style Sesame Noodle Salad with Peanuts, Avocado Shrimp Salad, Thai Beef Salad (S,D)

Chicken: Southern Fried Chicken, Chicken Cordon Blue, Chicken Alfredo, Chicken Parmesan, Broiled Lemon Chicken, Stuffed Chicken Breast (Cheese & Roasted Peppers), Slow Roasted Sliced Turkey

Beef: Beef Goulash, Carved Flank Steak, Beef Stroganoff, Roast Beef au Jus Beef & Mushroom, Salisbury Steak, Pepper Steak, Beef Stew

Pork: Sliced Roasted Pork Loin, Braised Pork, Pork Chops with Onion Gravy, BBQ Pork Ribs

Fish: Baked Pollock Fish, Lemon Peppered Catfish, Marinated Baked Salmon, Baked Cod Creole

Vegetables: Green Beans Amandine, Eggplant Parmesan, Peas & Carrots, Chef’s Vegetable Selection (Roasted or Steamed), Steamed Broccoli Spears, Corn on the Cob, Asian Stir Fry, Balsamic Grilled Vegetables (N,D,V)

Starches: Garlic Mashed Potatoes, Fried Potato Wedges, Steamed Rice, Roasted New Potatoes, Pasta Marinara, Rice Pilaf, Baked Sweet Potatoes (D,V)

Desserts: Chocolate or Vanilla Cake, Chocolate Mousse, Carrots or Apple Pie, Brownies with Ice Cream, Assorted Freshly Baked Cookie, New York Cheesecake, Assorted Fruit Cobblers (D,N,G)

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Make Your Own Buffet: Minimum 30 persons
Holiday Celebrations

Home style dinners let you enjoy all the goodness of family gatherings without all the work. We cook all your holiday favorites and serve them on platters “family style.” You get to carve the meat and pass the gravy, and we do the dishes!

Choose One of these Fine Holiday Traditions for your Family Style or Plated Dinner

**Holiday Feast**

*Roasted Turkey with Stuffing,*

*Cranberry Chutney, Turkey Gravy,*

*Mashed Potatoes & Gravy,*

*Chef’s Vegetable Selection,*

*Tossed Mixed Garden Greens with Toasted Walnuts & Raspberry Vinaigrette,*

*Baked Dinner Rolls with Butter,*

*Pumpkin Pies,*

*Coffee & Tea Service (G.D.N)*

*$25 per person*

**Christmas & Easter Traditional**

*Roasted Turkey with Stuffing,*

*Cranberry Sauce, Turkey Gravy,*

*Southern Style Baked Ham with Raisin Chutney & Spiced Apples,*

*Sliced Roast Beef Au Jus,*

*Mashed Potatoes or Sweet Potatoes with Marshmallows,*

*Classic Caesar Salad with Herb Croutons & Parmesan Cheese,*

*Baked Dinner Rolls with Butter,*

*Choice of White & Dark Chocolate Mousse or Traditional Pumpkin Pie,*

*Coffee & Tea Service (G.D)*

*$28 per person*

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**Holiday Celebrations: Minimum 30 persons**
Eat Your Way Around the World
(Themed Dinner Buffets)

We cater themed buffets of different types allowing you to choose from a variety of tastes. We use an assortment of suitable decorations & liners to turn your dinner into a night to remember.

**Italian Cuisine**
Caesar Salad, Tomato & Basil Bruschetta, Whole Black & Green Olives.
Chicken Primavera, Penne Arabiatta.
Eggplant Parmesan, Spinach Risotto, Garlic Bread.
Tiramisu Cake (G, D, N)
$24 per person

**Asian Cuisine**
Mixed Salad with Yogurt Raita, Korma (Beef or Chicken).
Dum Biryani (Beef Or Chicken), Chicken Karahi.
Vegetable Masala, Khubus OR Assorted Bread Rolls.
Shahi Kheer (Rice Pudding) (G, D, N)
$20 per person

**Arabic Cuisine**
Mix Mezza (Hummus, Tabbouleh, Mutabbal), Fatoush Salads, Chicken Tikka,
Chicken Mandi, Bukhari or Machboos,
Beef Kofta, Vegetable Salsa, Arabic Bread,
Baklava or Um-Ali (G, D, N)
$25 per person

**Country Western Barbecue**
Tossed Green Salad, Red Skin Potato Salad, Coleslaw,
Assorted Watermelon Tray, Country Fried Chicken,
Mesquite BBQ Baby Back Ribs, Southern Style Baked Beans,
Grilled Corn on the Cob, Jalapeno & Cheese Cornbread,
Chef’s Assorted Desserts (G, D, S)
$25 per person

**Mexican Cuisine**
Street Tacos, Chicken & Beef Tacos, Mexican Rice, Refried Beans,
Corn Taco Shells, Flour Tortilla & Cheese Sauce,
Assorted Toppings: Lettuce, Tomato, Onion, Jalapenos, Black Olives,
Sour Cream, Guacamole, Cheddar Cheese & Salsa
Assorted Dessert
$22 per person

**Mongolian Barbecue (Live Cooking)**
Sliced Beef, Pork & Chicken, Steamed Prawns, Assortments of Fresh Vegetables.
Cabbage, Jalapenos, Assorted Bell Peppers, Celeri, Carrots, Mushroom, Baby Corn, Bamboo shoot,
Pineapple, Coriander Leaves, Tofu, Spring Onions, Chestnuts, Fresh Ginger, Garlic & Chili’s.
Asian Sauces: Teriyaki Sauce, Soy Sauce, Peanut Sauce, Sweet & Sour Sauce, Sweet Chili Sauce,
Red Vinegar & Salad Oil with Noodles & Rice (G, S, N, A)
$32 per person

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**Themed Buffets: Minimum 30 persons**
Reception Hors D’oeuvres

Casual Affair
Cheesy Monterey Jack Bites (2pcs/serving), Assorted Finger Sandwiches (2pcs/serving), Chilled Shrimp on Cucumber Rounds (2pcs/serving), Fancy Deviled Eggs (2pcs/serving), Assorted Cheese Served with Crackers & Toasted Baguettes, Hibachi Beef Skewer (1pc/serving), Assorted Dips and Chips, Fruit Punch, Coffee Service (G, N, D)
$16 per person

Business Gala
Gourmet Cold Canapes Assortments (2pcs/serving), Chicken Hawaiian Brochette (2pcs/serving), Assorted Finger Sandwiches, Fancy Deviled Eggs (2pcs/serving), Vegetable Cruditées with Ranch Dressing, Assorted Dips & Chips, Macaroni & Cheese Bites (2pcs/serving), Assorted Cheese Served with Crackers & Toast Baguettes, Fruit Punch, Coffee Service (G, D, N)
$19 per person

Black Tie Event
Chilled Shrimp with Tangy Cocktail Sauce & Fresh Lemon (2pcs/serving), Assorted Finger Sandwiches (2pcs/serving), Vegetable Cruditées with Ranch Dressing, Fruit Platter, Grilled Chicken Kebabs with Barbecue Sauce (1pc/serving), Crab or Chicken Salad on Cucumber Rounds (2pcs/serving), Black Bean & Cheese Quesadillas (2pcs/serving), Carved Steamship of Beef Served with Creamy Horseradish Sauce & Rolls, Fruit Punch, Coffee Service (V, G, D)
$24 per person

Reception Specialty Platters

Fresh Vegetable Cruditées
Deluxe Vegetable Tray Includes Cucumber, Celery, Carrot Sticks, Tomatoes, Cauliflower, Broccoli, Black Olives & Other Vegetables with Ranch Style Dip (V,D)
$140

Assorted Cheese Platter
Assorted Cheese with Rolls, Crackers & Condiments (G,D)
$160

Sliced Meat Platter
Turkey, Ham, & Roast Beef Served with Rolls & Condiments
$175 per person

Deluxe Platter of Sliced Meats & Cheeses
With Turkey, Ham, Roasted Beef, Salami, Cheddar, Swiss, & American Cheese Rolls, Crackers and Condiments (D,G)
$195

Display of Seasonal Fresh Fruit Platter
A Wide Variety of Seasonal Fresh Fruit, Decorated Over a Mirror Tray
$250

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Receptions: Minimum 30 persons (Hors D’oeuvres) & Minimum 50 persons (Specialty Platters)
Specialty Reception Cook's Station

All carving station selections are included with carvers & served with dinner rolls.

Roasted Turkey with Cranberry Sauce
$275

Top Round of Beef with Horseradish Cream Sauce
$300

Whole Slow-Roasted Pork Loin with Pineapple Raisin Sauce
$250

Southern Style Brown Sugar Glazed Ham
$160

Fajita Station
Seasoned Beef or Chicken Breast Grilled with Onions & Bell Peppers.
Served With Flour Tortilla, Sour Cream, Guacamole, Pico De Gallo & Shredded Cheddar Cheese (G.D)
$450

Vienna Sweet Station
Fresh Strawberries with Grand Marnier Inserts: Chocolate Fondue plus
Homemade Cookies with Assortment of Fruit & Cheesecakes
$450

Assorted Fancy Salad Station
(Any Five Salads)
Hawaiian Salad, Seafood Salad, Waldorf Salad, Russian Salad, Chicken & Pineapple Salad, Classic Potato,
Quinoa Roasted Vegetable, Broccoli Cranberry & Pecan Salad, Asian Noodle & Peanuts Salad,
Seaweed & Crabmeat salad, Carrot & Raisin, Thai Beef Salad (D.N)
$450

Dessert Buffet Station
Chocolate Mousse, Carrot Apple Pie, Berries with Ice Cream,
Fresh Baked Cookie, New York Cheesecake & Assorted Fruit Cobblers (G.D.N)
$225

Pasta Station (Live Cooking)
Caesar Salad, Two Types Of Pastas, Diced Chicken, Steamed Shrimps & Crabmeat, Broccoli,
Spring Onion, Mushrooms, Celery, Diced Tomatoes & Onions, Green Capsicum, Mozzarella & Parmesan
Cheese, Marinara & Alfredo Sauce, Bread Rolls & Butter
$18.95 per person (minimum of 50 persons)

Potato Bar
Chicken, Seafood, Tuna & Veggie Stuffed Potatoes, Baked Potatoes, Chili Con Carne
Condiments: Bacon, Lettuce, Tomato, Onion, Jalapenos, Black Olives,
Sour Cream, Guacamole, Cheddar Cheese & Salsa
$12.95 per person (minimum of 50 persons)

Accurate and confirmed number of attendees must be given 72 hours prior to the event.
15% Service charge applied for buffet, plated and delivery service
(D) Contains Dairy, (G) Contains Gluten, (S) Contains Shellfish,
(V) Vegetarian, (A) Contains Alcohol, (N) Contains Nuts

Reception Cooking Stations: Prices Serve About 50 Guests Unless Stated
### Hors D’oeuvres

#### Deluxe Hot Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Corn Batter Ring</td>
<td>$75</td>
</tr>
<tr>
<td>Served with Ranch Dip Sauce</td>
<td></td>
</tr>
<tr>
<td>Cheesy Monterey Jack Bites</td>
<td>$47.50</td>
</tr>
<tr>
<td>Savory Treats (D)</td>
<td></td>
</tr>
<tr>
<td>Meatballs</td>
<td>$50</td>
</tr>
<tr>
<td>(Choice of Swedish, Italian, Oriental or Mexican) (D)</td>
<td></td>
</tr>
<tr>
<td>Fried Mozzarella Cheese Sticks</td>
<td>$70</td>
</tr>
<tr>
<td>Served with Spicy Marinara (G, V)</td>
<td></td>
</tr>
<tr>
<td>Crispy Fried Chicken Tenders</td>
<td>$75</td>
</tr>
<tr>
<td>Served with Honey Mustard Sauce (G)</td>
<td></td>
</tr>
<tr>
<td>Fried Hot Chicken Wings</td>
<td>$75</td>
</tr>
<tr>
<td>Served with Cool Ranch Dipping Sauce (G)</td>
<td></td>
</tr>
<tr>
<td>Chinese Egg Rolls</td>
<td>$75</td>
</tr>
<tr>
<td>Served with Thai Sweet Chili Sauce (G)</td>
<td></td>
</tr>
<tr>
<td>Beef Lumpia</td>
<td>$75</td>
</tr>
<tr>
<td>Served with Sweet &amp; Sour Sauce (D,G)</td>
<td></td>
</tr>
<tr>
<td>Chicken Drumsticks</td>
<td>$75</td>
</tr>
<tr>
<td>Spicy or Honey Glaze; Served with Zesty Ranch Dipping Sauce (G,D)</td>
<td></td>
</tr>
<tr>
<td>Franks In A Blanket</td>
<td>$87.50</td>
</tr>
<tr>
<td>Served with Cocktail Sauce (D,G)</td>
<td></td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>$97</td>
</tr>
<tr>
<td>Served with Cheese Sauce (D)</td>
<td></td>
</tr>
<tr>
<td>King-size Pretzels</td>
<td>$115</td>
</tr>
<tr>
<td>Served with Cheese Sauce</td>
<td></td>
</tr>
</tbody>
</table>

#### Deluxe Cold Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$40</td>
</tr>
<tr>
<td>(Ham, Turkey, Tuna) (G, D)</td>
<td></td>
</tr>
<tr>
<td>Fancy Deviled Eggs (G,D)</td>
<td>$50</td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>$55</td>
</tr>
<tr>
<td>Choose from Flour OR Corn</td>
<td></td>
</tr>
<tr>
<td>with Salsa &amp; Cheese Dips (D,N)</td>
<td></td>
</tr>
<tr>
<td>Serves 30 persons</td>
<td></td>
</tr>
<tr>
<td>Hummus bi Tahini</td>
<td>$70</td>
</tr>
<tr>
<td>Chickpeas &amp; Sesame Spread</td>
<td></td>
</tr>
<tr>
<td>Served with Pita Bread (G,D,N)</td>
<td></td>
</tr>
<tr>
<td>Specialty Finger Sandwiches</td>
<td>$75</td>
</tr>
<tr>
<td>Choose from Chicken Salad or</td>
<td></td>
</tr>
<tr>
<td>Deviled Egg Salad (G,D)</td>
<td></td>
</tr>
<tr>
<td>Seven Layer Bean Dip</td>
<td>$75</td>
</tr>
<tr>
<td>(Refried Bean, Lettuce, Onion, Tomato, Olives, Cheddar Cheese &amp; Sour Cream)</td>
<td></td>
</tr>
<tr>
<td>Serves 20 persons</td>
<td></td>
</tr>
</tbody>
</table>

#### Luxury Cold Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Cold</td>
<td>$62.50</td>
</tr>
<tr>
<td>Canapés Assortment (G,D)</td>
<td></td>
</tr>
<tr>
<td>Ham Wrapped Melon</td>
<td>$75</td>
</tr>
<tr>
<td>Fancy Cucumber Rounds</td>
<td>$100</td>
</tr>
<tr>
<td>Choose from Chilled Shrimp Crab or Chicken Salad (S.D)</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Pinwheels</td>
<td>$100</td>
</tr>
<tr>
<td>Salmon, Lettuce, Tomato &amp; Balsamic in a Tortilla Wrap (S.G.D)</td>
<td></td>
</tr>
<tr>
<td>Iced Shrimp Bowl</td>
<td>$112</td>
</tr>
<tr>
<td>(100 pcs. Served with Tangy Cocktail Sauce (D, V)</td>
<td></td>
</tr>
<tr>
<td>Salmon Cucumber Cups (D)</td>
<td>$125</td>
</tr>
<tr>
<td>Antipasto Bruschetta (S)</td>
<td>$125</td>
</tr>
</tbody>
</table>

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Hors D’oeuvres: Prices per 50 pieces unless stated
Beverages

Bottled Water
$0.25/Pc | $6/Case

Assorted Canned Soda
$1.50/Pc

Assorted Bottled Juices
$0.60/Pc

Coffee or Tea
$15/Flask
(Serves About 8 Persons)

Coffee or Tea Pot
$50/Boiler
(Serves About 50 Persons)

Ice Tea (Unsweetened)
$4/Pitcher | $9/Gallon

Lemonade
$9/Gallon

Fruit Punch
$85/4 Gallon Minimum

Confectionaries

Sheet Cakes
(Vanilla / Chocolate)

Half - $40 | $70
Full - $80 | $110

*Additional Special Cake Designing

Special Half Sheet Cakes
($20 add-on for special cake design)

Pineapple Upside Down
$50

German Cake
$50

Red Velvet Cake
$50

Carrot Cake
$50

Lemon Cake
$50

Marble Cake
$50
Rentals
We at MWR Executive Catering, supply catering equipment on a rental basis to suit the needs of any party! (Please approach our caterer to know the cost & availability.)

- Chafing Dishes (Full Set)
- Food Pans
- Coffee Pots
- Table Cloth & Napkins
- Table Skirting
- Chinaware
- Serveware and Cutlery
CATERING PROGRAM POLICIES

Introduction
It is with great pride and pleasure that we present the following menu selections. Our chefs and staff are committed to using the finest in food products and take great pride in preparing them in the most creative ways possible. We would be happy to tailor a gourmet dinner, themed party, command function, banquet or picnic that is sure to make your next event extra special. We look forward to working with you to design an affair that is certain to be a memorable experience for you and your guests.

Eligibility
Active duty/retired military personnel, their dependents, DoD employees, contractors, MLC personnel and VIP community support personnel are all eligible patrons of MWR NSA Bahrain.

Guarantees
Patrons are required to provide the Catering Office with the guaranteed number of attendees three business days prior to the date of the function. If a guaranteed number is not received within the allotted time frame, arrangements will be made to accommodate the original number of attendees provided at the time the catering contract was drawn up and charges/billing will be made for either the greater number of attendees or the original guarantee. A reasonable increase to the guaranteed number can be accepted up to 24 hours prior to any function.

Service Charges
A 15% service charge will be added to all food & beverage events with full set-up and delivery to authorized catered venues.

MWR Facility Reservation Policies and Fees
There is a rental fee for the use of any of the rooms at MWR Oasis Halls A & B which will be waived in the event patrons purchase food & beverage equal to three (3) times the particular room’s fee. Patrons not wishing to order food & beverage are still able to reserve any room for an event, classified at four (4) hours or less, at the prices listed below:

<table>
<thead>
<tr>
<th>Half Day</th>
<th>Whole Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>$25</td>
<td>$50</td>
</tr>
</tbody>
</table>

PLEASE NOTE: Outside purchased or prepared food and/or beverages cannot be brought into the MWR Food & Beverage facilities with the exception of ceremonial cakes unless approved by the management. Management concession may only be made for dietary concerns that cannot be met by MWR F&B Division. Any exceptions must be cleared by the MWR Director.

Host/Sponsor
The host/sponsor is required to be present prior to the start of the function to ensure that all provisions of the contract have been met. It should be noted that the host/sponsor assumes full financial responsibility for any damage caused as a result of their guests. MWR Food & Beverage-Catering will not be held responsible for damage or loss of any forgotten merchandise, equipment, clothing or other valuables left at any function.

Deposits and Payments Policy
Dates are tentatively held for seven calendar days. A $150 non-transferable and non-refundable deposit is required within seven calendar days after tentative booking. Three days prior to event, 100% on contract is due and not eligible for reduction and cancellation. In the event that the function's total cost exceeds the total estimate amount; the difference will be due and payable within seven calendar days following the event. Cashier's check, credit cards and cash are acceptable (no personal checks).

Checks payable to MWR NSA Bahrain. Full payment must be made no later than three calendar days after the function unless an accounting information application is on file. Should payment not be received at the end of seven calendar days, a 15% finance charge will be assessed on the unpaid balance and command notification will commence. Please note: Deployment issues will be handled on a case by case basis.

Decorations, Signs and Displays
All decorations, signs, entertainment and displays are subject to DoD standards and approval by the MWR Director. The use of tacks, pushpins or nails is prohibited on the walls of any function room unless approved by management. For your safety, the arranging of furniture and equipment will be accomplished only under the direction of MWR Food & Beverage personnel.
Food and Bar Pricing
The charges listed herein are standard for all authorized patrons of MWR NSA Bahrain. Discounts or reduced prices on any food & beverage is not allowed nor authorized in accordance with current directives as set forth by the Commander, Naval Military Personnel Command.

PLEASE NOTE: Regulations prohibit the removal of any leftover foods or beverages from the venue, NO EXCEPTIONS as per SUPERSINST 1710.13 Section A, Paragraph 208-d.

Bar Service
Complete cash bar service is available with a host or no host option. Minimum sales of $200 are required or the sponsor will be responsible for paying the difference between actual sales and $200. To ensure the safety of patrons and staff, service will be refused to any guest that appears intoxicated. The minimum age requirement for the consumption of alcohol is 21 years of age. Sponsors are responsible for ensuring that minors do not consume alcoholic beverages.

KEG BEERS can be purchased for private/MWR catered functions. A keg beer chit form needs to be filled out and submitted for approval from the F&B Director and Base XO/CO, three (3) days prior to the event. A deposit amount of $100 is required if the party is scheduled off-base and the empty keg unit should be returned within 3 days. The POC/sponsor will be liable for any damages on the keg unit (that includes pump set) caused by misuse. The MWR Food and Beverage Division strictly observes the no alcoholic beverages being purchased/served prior to 4 p.m. UNLESS this policy is waived by the base XO/CO using the keg beer chit form.

From Simple to Spectacular, Choose your Catering Style!

Disposable Drop Off
Easy & convenient, our drop-off catering service allows you and your guests to enjoy gourmet dishes delivered by our catering staff and a basic set up is provided with disposable trays & serving utensils, plates, cutlery & napkins.

Buffet with China Set-Up & Chafer
This traditional and classic style of catering is great for official lunches or dinners that need to make an impression. Your dishes are completely set with table linens, chafer to keep food warm, and china serving platters for that upscale look.

Tray Passed
A convenient bite sized portion to be served to your guest perfect for warm hors d’oeuvres and detailed presentations, this style of service works well for networking events.

Kiosk
The best way to keep a crowd moving around the room. Can be done with hors d’oeuvres or entrées. We have found this works great for open houses, cocktail receptions, or fundraisers. Can be done with or without our service experts.

Action Stations
Whether it's a hot station attended by one of our chefs or a make-your-own bar, these action stations elevate your entire event. We can do anything from mashed potato bars, martini bars, Asian wok, or fondue stations and many more.

Seated Full Service
Perfect for that special event or wedding! Our culinary staff creates a menu that will make your mouth water. Courses are prepared and plated in the kitchen, then delivered to each of your seated guests by a coordinated team of servers. Seated services is very personal, making it a favorite.

Picnics & BBQs
The best way to enjoy the great outdoors. Let our chef be your grill master. We will bring everything and all you have to do is show up. We provide a delicious BBQ menu, grill & grill master, tents, tables, and disposable utensils.

Command Cook-Out
Request for a cook on an hourly basis for a minimum of $35

Accurate and confirmed number of attendees must be given 72 hours prior to the event.
MWR EXECUTIVE CATERING OFFICE
Ground Floor Freedom Souk (Bldg. 261)
DSN: 439 - 4204
8 a.m. - 4:30 p.m.
Sunday - Thursday