



Lackland Catering Menu

Breakfast:

Basics ◇ Plated ◇ Buffet

Private Brunch:

Brunch Buffet

Breaks and Conferences:

Specialties ◇ Conference Packages ◇ Additions/Enhancements

Lunch:

Plated ◇ Buffet

Hors D'Oeuvres:

Hot Options ◇ Cold Options ◇ Enhancements

Dinner:

Plated ◇ Buffet

Holidays Menus:

Home Style ◇ Buffet

Weddings:

Specialties ◇ Reception Packages

Off Site Catering:

Services ◇ Rentals



Breakfast Basics

The Continental

Selection of Chilled Juices
Assortment of Sensational Sweets Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$8.70 per person

The Continental Plus

Selection of Chilled Juices
Assortment of Sensational Sweets Pastries
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$9.20 per person

The Club Continental

Selection of Chilled Juices
Assortment of Sensational Sweets Pastries
Sliced Seasonal Fruits
Sensational Sweets Bagels with Cream Cheese
Assorted Yogurt Cups
Assorted Hot and Cold Cereals
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$11.20 per person



Breakfast Plated

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice
Selection of Sensational Sweets Pastries
Biscuits with Butter and Jelly
Fresh Fruit Garnish
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Choose from the following Breakfast Entrees:

Down Home Breakfast

Scrambled Farm Fresh Eggs with Sausage Links/Patties or Bacon and Home Fried Potatoes
\$11.20 per person

Steak and Eggs

Grilled Sirloin Steak with Scrambled Eggs and Home Fried Potatoes
\$13.20 per person

Keep it Simple

Sliced Seasonal Fruits with Yogurt, Honey Drizzle
\$9.20 per person

French Connection

Cinnamon French Toast with Maple Syrup, Sausage Links/Patties and Home Fried Potatoes
\$12.20 per person

Tip of the Crown

Traditional Eggs Benedict- Toasted English Muffin topped with Sliced Canadian Ham and Poached Eggs with Hollandaise Sauce. Served with Home Fried Potatoes.
\$12.70 per person



Breakfast Buffet

50 person minimum

All Breakfast Buffets are accompanied by the following:

Selection of Chilled Juices
Assortment of Sensational Sweets Pastries
Biscuits with Butter and Jelly
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Choose from the following selections for your buffet:

American Classic

Freshly Scrambled Eggs, Home Fried Potatoes, Crisp Bacon and Sausage Links/Patties.
\$10.20 per person

Texas Style Tacos

Fluffy Scrambled Eggs, Fluffy Scrambled Eggs with Chorizo, Diced Home Fried Potatoes, Crisp Bacon, Flour Tortillas, Shredded Cheddar Cheese, Diced Onions and Tomatoes, Sour Cream and Texas Homemade Salsa.
\$10.70 per person

Healthy Morning

Scrambled "Eggbeaters", Roasted Potatoes with Peppers and Onions, Balsamic Grilled Vegetables.
\$9.20 per person

On The Run

Fluffy Buttermilk Biscuits split and stuffed with Scrambled Eggs, Grilled Ham and Cheddar Cheese, Bean and Rice Burritos, Fried Potato Patties, Assorted Whole Fruits.
\$11.20 per person

Brunch Buffet

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Menu prices do not include 20% service charge.

Sales tax not applicable. Coupons do not apply to catered functions.

Ask about our Member's First discount program!

Version 1 October 10 All previous menus void.



Monday through Saturday only, 50 person minimum
Additional Charge for Sundays and a 200 person minimum

Brunch Buffets are accompanied by the following:

Freshly Baked Rolls and Butter
Selection of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Choose from the following selections for your buffet:

Lone Star

Fluffy Scrambled Eggs with Chives, Crisp Bacon, Fluffy Buttermilk Biscuits, Creamed Beef, Fried Chicken, Sliced Roast Beef, Macaroni and Cheese, Mashed Potatoes and Brown Gravy, Collard Greens, Cut Corn, Green Bean Almondine, Salad Bar- Lettuce, Tomatoes, Cucumbers, Three Assorted Dressings, Bacon Bits, Croutons, Peach and Apple Cobbler.

\$17.70 per person

Tea Room Mini Brunch

Assorted Canapés, Pancakes with Maple Syrup, Sausage Links/Patties, Fluffy Scrambled Eggs, Mini Croissants with Whipped Honey Butter, English Muffins with Butter and Jam.

\$13.70 per person

Breaks and Conferences

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Specialties

Good Morning!

Assortment of Bakery Fresh Sensational Sweets Danish, Assorted Fruit Yogurt Cups on Ice, Sliced Melon and Orange Wedges, Chilled Juices, Coffee and Tea Service.

\$9.20 per person

Good Afternoon!

Assortment of Sensational Sweets Cookies, Assorted Chips, Fresh Whole Fruits, Chilled Soft Drinks and Bottled Water, Coffee and Tea Service.

\$9.70 per person

Good Day!

Order both of the above for a package price.

\$15.70 per person

Healthy Break

Granola Bars, Assorted Fruit Yogurt Cups on Ice, Fresh Fruit Tray, Oatmeal Cookies, Bottled Water, Chilled Juices, Coffee and Tea Service.

\$10.70 per person

Fiesta Break

Chips with Chili Con Queso, Guacamole, Sour Cream and Texas Homemade Salsa, Seasonal Whole Fruit, Chilled Soft Drinks and Bottled Water, Coffee and Tea Service.

\$10.20 per person

Breaks and Conferences

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Conference Packages

The Alamo Meeting Planner

\$17.20 per person per day

For 2-5 Day Conferences, Breakfast plus one Break, Lunch not included. For Conferences of more than 2 days we will continue to alternate the selections for the remaining days.

Day One Morning:

Assorted Breakfast Tacos or Filled Pancake Rolls, Doughnuts, Fruit Tray, Orange Juice, Coffee Service.

Day One Afternoon Break:

Assortment of Sensational Sweets Cookies, Fresh Vegetable Cruités with Ranch Dressing, Chilled Soft Drinks and Bottled Water, Coffee and Iced Tea Service.

Day Two Morning:

Assorted Breakfast Sandwiches or Kolaches, Assorted Danish and Muffins, Fresh Fruit Tray, Orange Juice, Coffee Service.

Day Two Afternoon Break:

Assortment of Sensational Sweets Brownies, Cubed Cheese Display with Assorted Crackers, Chilled Soft Drinks and Bottled Water, Coffee and Iced Tea Service.

The Gateway Meeting Planner

\$19.70 per person per day

For 2-5 Day Conferences, Breakfast plus 2 Breaks, Lunch not included. For Conferences of more than 2 days we will continue to alternate the selections for the remaining days.

Day One Morning:

Assorted Breakfast Tacos or Filled Pancake Rolls, Doughnuts, Fruit Tray, Orange Juice, Coffee Service.

Day One Mid-Morning Break

Seasonal Whole Fresh Fruit, Assorted Fruit Yogurt Cups on Ice, Bottled Water, Coffee Service.

Day One Afternoon Break:

Assortment of Sensational Sweets Cookies, Fresh Vegetable Cruités with Ranch Dressing, Chilled Soft Drinks and Bottled Water, Coffee and Iced Tea Service.



Day Two Morning:

Assorted Breakfast Sandwiches or Kolaches, Assorted Danish and Muffins, Fresh Fruit Tray, Orange Juice, Coffee Service.

Day Two Mid-Morning Break

Seasonal Whole Fresh Fruit, Granola Bars, Bottled Water, Coffee Service.

Day Two Afternoon Break:

Sensational Sweets Chewy Chocolate Brownies, Cubed Cheese Display with Assorted Crackers, Chilled Soft Drinks and Bottled Water, Coffee and Iced Tea Service.

Breaks and Conferences Additions and Enhancements

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Chilled Orange, Apple, Tomato or Grapefruit Juice

\$6.75 per Carafe, \$20.75 per Gallon

Bottled Water

\$2.25 each

Assorted Canned Soft Drinks

\$2.25 each

Chilled Milk

\$6.75 per Carafe

Basic Fruit Punch or Lemonade

\$20.75 per Gallon

Specialty Punch

\$22.75 per Gallon

Hot/Iced Tea or Hot Chocolate

\$20.75 per Gallon

Freshly Brewed and Decaffeinated Coffee

\$20.75 per Gallon

Sensational Sweets Selection of Danish

\$20.45 per Dozen

Sensational Sweets Selection of Bagels and Cream Cheese

\$20.45 per Dozen

Sensational Sweets Selection of Cookies

\$20.45 per Dozen

Sensational Sweets Chewy Chocolate

Brownies

\$20.45 per Dozen

Assorted Whole Seasonal Fruit

\$2.25 each

Sliced Fresh Fruit

\$4.25 per person

Assorted Yogurt Cups

\$2.25 each

Granola Bars

\$2.25 each

Mixed Nuts

\$6.45 per Cup

Glazed Doughnuts

\$16.00 per Dozen

Doughnut Holes

\$24.00 per 50 pcs

Mini Muffins

\$12.00 per Dozen

Mini Croissants

\$16.00 per Dozen

Large Croissants

\$37.00 per Dozen

Assorted Breakfast Sandwiches

\$3.75 each

Assorted Breakfast Tacos

\$2.75 each

Lunch - Plated

Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Chicken, tossed with Parmesan Cheese, Caesar Dressing, Croutons and Black Olives, Garlic Bread sticks, Coffee and Tea Service.

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\$11.20 per person
Add Grilled Shrimp \$3.00

Grilled Chicken Jack Club

Fresh Tossed Salad with House Dressing (preset), Grilled Chicken Breast topped with Jalapeno Jack Cheese, Bacon, Sliced Avocado, Tomatoes, Leaf Lettuce served on an Onion Roll. Pickle Spear, Chips, Coffee and Tea Service.

\$11.70 per person

Alamo Grilled Chicken

Fresh Tossed Salad with House Dressing (preset), Grilled Chicken Breast with White Wine Sauce, Rice Pilaf, Green Bean Amantine, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.70 per person

Hearty Appetite

Lightly Tossed Caesar Salad (preset), Sliced Roasted Strip Loin of Beef or Marinated Chicken Breast, Garlic Mashed Potatoes, Balsamic Grilled Vegetables, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.70 per person

Chicken Piccata

Lightly Tossed Caesar Salad (preset), Breaded Chicken Breast with Capers and a White Wine Lemon Butter Sauce served on a bed of Pasta. Balsamic Grilled Vegetables, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$12.20 per person

Taco Salad

Marinated Skirt Steak or Chicken atop Crisp Greens with Pico de Gallo, Sour Cream, Shredded Monterrey Jack and Cheddar Cheese, Grilled Onions and Peppers served in a Taco Bowl with Assorted Dressings, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.20 per person

Steak Delight

Fresh Tossed Green Salad with House Dressing (preset), 6 oz. New York Strip, Oven Browned Potatoes, California Mix with Carrots, Broccoli and Cauliflower, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$14.20 per person

Gateway Special

Fresh Tossed Salad with House Dressing (preset), Croissant Sandwich with Oven Rotisserie Turkey or Ham, Leaf Lettuce, Tomatoes, Pickle Spears, Chips, Coffee and Tea Service.

\$11.20 per person

Vegetarian's Twist

Fresh Tossed Green Salad with Tomatoes and House Dressing (preset), Vegetarian Lasagna- Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses, Broccoli Spears with Butter, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.20 per person

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Pasta Lover's Treat

Fresh Tossed Green Salad with Tomatoes, Carrots, Sprouts and House Dressing (preset), Bowtie Pasta with Seasonal Vegetables and Sun Dried Tomato Sauce, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.20 per person

Deluxe Cheese Tortellini

Lightly Tossed Caesar Salad (preset), Cheese filled Tortellini with Creamy Alfredo Sauce, Freshly Baked Rolls and Butter, Coffee and Tea Service.

\$11.20 per person

Chef Salad

Leaf Lettuce, Tomatoes, Ham, Turkey, Cheese, Hard Boiled Eggs, Olives and House Dressing, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.20 per person

Cobb Salad

Iceberg & Romaine Lettuce, Tomatoes, Chicken, Hard Boiled Eggs, Avocado, Green Onions, Crumbled Blue Cheese and Bacon, with Ranch, French, Red Wine Vinaigrette Dressing, Freshly Baked Rolls with Butter, Coffee and Tea Service.

\$11.45 per person

On The Go Deluxe Box Lunch

Croissant Sandwich with Oven Rotisserie Turkey or Ham, Leaf Lettuce, Tomatoes, Pickle Spears, Chips, Cookies, Bottled Water, Canned Soda.

\$11.95 per person

On The Go Box Lunch

Croissant Sandwich with Oven Rotisserie Turkey or Ham, Leaf Lettuce, Tomatoes, Pickle Spears, Chips, No beverage

\$10.20 per person

Kids Lunch Meals:

Lil' Chick

Apple Wedges, 3 Pieces of Hand Dipped Chicken Tenders, French Fries, Chocolate Chip Cookies, Milk or Soda.

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\$9.50 per person

Hot Doggeroo

Apple Wedges, All Beef Frank on a Fresh Bun, French Fries, Chocolate Chip Cookies, Milk or Soda.

\$9.50 per person

Little Buddy Burger

Apple Wedges, Hamburger Patty on a Fresh Bun with Pickles and Ketchup, French Fries, Chocolate Chip Cookies, Milk or Soda.

\$9.50 per person

Add Cheese \$.25 (Must be added to all burgers ordered)

Lunch Additions:

Sliced Grilled Chicken for Pasta Lover's Treat and Appetizer Salads \$1.50 per person

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Creamy Tomato Bisque with Herbed Croutons \$3.45 per person

Fruit Sherbet \$3.00 per person

Fruit Cobbler (Apple or Peach) \$2.25 per person

Pineapple Upside Down Cake \$2.25 per person

Bread Pudding \$2.25 per person

Lemon or Coconut Meringue Pie \$3.00 per person

Marinated Berries over Ice Cream \$3.00 per person

Apple Pie \$3.00 per person

Lemon Bar \$3.00 per person

Carrot Cake \$3.00 per person

Pecan Pie \$3.00 per person

Chocolate Cake \$3.00 per person

NY Cheesecake \$4.00 per person

Tiramisu \$4.45 per person

Chocolate Mousse \$2.25 per person

Lunch Buffet

50 person minimum

All Lunch Buffets are accompanied by the following:

Fresh Tossed Garden Greens with Two Dressings

Freshly Baked Rolls and Butter

Coffee, Iced Tea and Water

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Choose from the following selections for your buffet:

South Texas

Seasoned Ground Beef, Beef or Chicken Fajita Meat, Flour Tortillas, Taco Shells, Spanish Rice, Borracho Beans, Texas Homemade Salsa, Pico de Gallo, Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce.

\$11.70 per person

Bellissima Pasta Bar

Freshly Prepared Pastas, Marinara and Alfredo Sauce, Grilled Chicken and Beef, Zucchini, Squash, Carrots, Diced Tomatoes, Onions, Spinach. Garlic Breadsticks in place of Rolls.

\$13.70 per person

Add \$3 per person for Attendant

Italian Lovers

Fresh Tossed Garden Greens, Olives, Tomatoes with Balsamic Vinaigrette, Diced Marinated Cucumber and Tomato Salad with Greek Vinaigrette, Breaded Chicken Parmesan with Marinara Sauce, Ground Beef Lasagna, Italian Green Beans with Tomatoes and Onions, Linguini Marinara, Garlic Breadsticks in place of Rolls.

\$11.70 per person

Lunch Buffet

50 person minimum

Build Your Own Buffet

All Lunch Buffets are accompanied by the following:

Tossed Fresh Garden Greens with Two Dressings

Freshly Baked Rolls and Butter

Coffee, Iced Tea and Water

Salads

(Select Two)

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Classic Potato Salad
Marinated Diced Cucumber and Tomato Salad w/ Italian Dressing
Bowtie Pasta with Seasonal Vegetables
Fruit Salad

Entrees

(Select Two for \$11.95 or Three for \$13.95)
Sliced London Broil
Stuffed Chicken Breast
Vegetable Lasagna
Ground Beef Lasagna
Sliced Roasted Pork Loin
Carved Roasted Turkey in pan
Baked New England Cod
Baked Chicken Breast with White Wine Sauce
*Carved Prime Rib (add \$1.50)

Accompaniments

(Select One)
Rice Pilaf
Steamed Rice
Garlic Mashed Potatoes
Roasted New Potatoes
Linguini Marinara
Scalloped Potatoes

Vegetables

(Select One)
Green Bean Amandine
Peas with Shoe String Carrots
Broccoli and Cauliflower with Light Lemon Butter
Corn on the Cob
Balsamic Steamed Vegetables

Hot Hors D'Oeuvres

Buffalo Wings with Ranch Dipping Sauce

\$63.70 per 50 Pieces

Chicken Drumettes with Cool Ranch

Dipping Sauce

\$63.70 per 50 Pieces

Bacon Wrapped Filet or Scallops

\$103.70 per 50 Pieces

Vegetable Spring Rolls with Plum Sauce

\$50.70 per 50 Pieces

Mozzarella Sticks

\$50.70 per 50 Pieces

Swedish , BBQ or Marinara Meatballs

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\$50.70 per 50 Pieces

Smoked BBQ Sausage

\$50.70 per 50 Pieces

Assorted Jalapeno Cheese Poppers with Cool Ranch Dipping Sauce

\$53.70 per 50 Pieces

Bacon Wrapped Stuffed Jalapenos

\$68.70 per 50 Pieces

Teriyaki Beef Sticks

\$103.70 per 50 Pieces

Grilled Beef or Chicken Kabobs

\$98.20 per 50 Pieces

Fried Shrimp (small) with Cocktail Dipping Sauce

Crispy Fried Chicken Tenders with Honey Mustard Dipping Sauce

\$63.70 per 50 Pieces

Mini Crab Cakes

\$68.20 per 50 Pieces

Stuffed Mushroom Caps

\$68.20 per 50 Pieces

\$39.50 per 50 Pieces

Coconut Fried Shrimp with Cocktail Dipping Sauce

\$68.20 per 50 Pieces

Mini Corn Dogs with Honey Mustard Dipping Sauce

\$50.70 per 50 Pieces

Franks N Blanket

\$53.70 per 50 Pieces

Assorted Mini Quiche

\$50.70 per 50 Pieces

Chicken Taquitos with Salsa

\$50.70 per 50 Pieces

Cold Hors D'Oeuvres

Assorted Canapés

\$56.70 per 50 Pieces

Assorted Finger Sandwiches

Salad Spread (Pimento Cheese, Tuna, Chicken Salad)

\$41.20 per 50 Pieces

Sliced Meat (Ham, Turkey)

\$45.00 per 50 Pieces

Assorted Mexican Pinwheel Sandwiches

\$41.20 per 50 Pieces

Herbed Cream Cheese Stuffed Cherry Tomatoes

\$56.70 per 50 Pieces

Caprese Skewers w/Tomato,

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Mozzarella & Basil

\$58.70 per 50 Pieces

Fancy Deviled Eggs

\$47.20 per 50 Pieces

Dips and Chips (Serves 50)

French Onion, Bean, Salsa

\$52.00 per Tray

Guacamole, Salsa, Queso

\$62.00

Tuna, Crab, Shrimp

\$63.00

Seven Layer Taco Dip and Tortilla Chips

(Serves 50)

\$72.00 per Tray

Cubed Cheese Display with Assorted Crackers

Medium (Serves 25-30) \$66.00

Large (Serves 50-60) \$103.00

Fresh Vegetable Crudité's with Assorted Dips

Medium (Serves 25-30) \$66.00

Large (Serves 50-60) \$103.00

Sliced Fresh Fruit Display with Seasonal

Berries

Medium (Serves 25-30) \$85.00

Large (Serves 50-60) \$142.00

Add 1 Dipping Sauce (Sweetened Vanilla Cream Cheese or Pineapple Cloud) for \$15.50

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

Medium (Serves 25-30) \$96.00

Large (Serves 50-60) \$164.00

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

Medium (Serves 25-30) \$103.00

Large (Serves 50-60) \$187.00

Fresh Penne or Tortellini Pasta Salad with Assorted Vegetables (Cold) (Serves 50)

\$96.00 per Tray

Assorted Mini Pastries/Desserts

\$76.00 per 50 Pieces

16 in Pizza (8 slices) \$12.95

Reception Enhancements

Carvings

Roasted Turkey with Cranberry Chutney, Rolls and Condiments

\$17.20 per Pound, 12 Pound Increments (Serves 50 Guests)

Prime Rib Au Jus with Horseradish, Rolls and Condiments

\$25.20 per Pound, 12 Pound Increments (Serves 50 Guests)

Steamship or Top Round of Beef with Horseradish, Rolls and Condiments

\$19.20 per Pound, 12 Pound Increments (Serves 50 Guests)

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Honey Glazed Ham with Rolls and Condiments

~~\$17.20 per Pound, 12 Pound Increments (Serves 50 Guests)~~

Roast BBQ Brisket with Rolls and Condiments

\$17.20 per Pound, 12 Pound Increments (Serves 50 Guests)

With Carving Attendant add \$3 per Pound

Chocolate Fountain

Set out for One and One Half Hours with Seasonal Fruits, Marshmallows and Rice Krispie Treats.

\$485.00

Use of Champagne Fountain (Plus Cost of Champagne Bottles-\$15 each)

\$50.00

Chilled Cocktail Shrimp Display with Lemon Wedges and Cocktail Sauce (Serves 50)

\$235.00

Smoked Salmon Display with Crackers (Serves 50)

\$255.00

Dinner - Plated

Monterey Chicken

Lightly Tossed Caesar Salad (preset), Grilled Chicken Breast Topped with BBQ Sauce, Bacon and Monterey Jack Cheese, Garlic Mashed Potatoes, California Mix with Carrots, Cauliflower, Broccoli and Squash. Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

\$17.50 per person

Hawaiian Chicken Delight

Tossed Green Salad with House Dressing (preset), Grilled Chicken Breast with Pineapple Sauce, Steamed White Rice, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

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\$17.50 per person

Chicken Piccata

Lightly Tossed Caesar Salad (preset), Breaded Chicken Breast with Capers and a White Wine Lemon Butter Sauce served on a bed of Pasta. Balsamic Grilled Vegetables, Freshly Baked Rolls with Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

\$17.50 per person

Steak Lover's Feast

Tossed Green Salad with House Dressing (preset), Ribeye Steak, Twice Baked Potatoes, California Mix with Carrots, Cauliflower, Broccoli and Squash, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

\$21.20 per person

Lemon Dill Salmon

Tossed Green Salad with House Dressing (preset), Baked Salmon with Lemon Dill Sauce, Steamed White Rice, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

\$20.70 per person

Seafood Classic

Chopped Crisp Romaine tossed with Tiny Shrimp and Tarragon Vinaigrette Dressing (preset), Baked Cod Filet with Herbed Bread Crumbs and Béarnaise, Wild Rice Pilaf, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple Pie (preset), Coffee and Tea Service.

\$18.20 per person

Beef Wellington

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette (preset), Savory Beef Tenderloin accented with Mushroom Duxelle wrapped in a French-style Puff Pastry, Rosemary Roasted Potatoes, Balsamic Grilled Vegetables, Chocolate Mousse (preset), Freshly Baked Rolls and Butter, Coffee and Tea Service.

\$27.20 per person

Chicken Wellington

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette (preset), Chicken Breast accented with Mushroom Duxelle wrapped in a French-style Puff Pastry, Rosemary Roasted Potatoes, Balsamic Grilled Vegetables, Chocolate Mousse (preset), Freshly Baked Rolls and Butter, Coffee and Tea Service.

\$25.20 per person

Chicken Bonanza

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette (preset), Grilled Chicken Breast with White Wine Sauce, Rice Pilaf, Green Bean Amandine, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.

\$17.50 per person

Hometown Favorite

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Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette (preset), Sliced ~~Rosemary Roasted Pork Loin~~, Garlic Mashed Potatoes, Peas and Baby Carrots, Apple or Peach Cobbler (preset), Freshly Baked Rolls and Butter, Coffee and Tea Service.
\$17.50 per person

Bleu Chicken Specialty

Tossed Green Salad with House Dressing (preset), Lightly Breaded Chicken Cordon Bleu with White Wine Sauce, Mixed Wild Rice, Green Bean Amantine, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$17.50 per person

Prime Rib Delight

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette (preset), Roast Prime Rib with Natural Au Jus and Horseradish, Twice Baked Potato, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$22.50 per person

Beef Medallions

Lightly Tossed Caesar Salad (preset), Sliced Medallions of Beef Tenderloin with Béarnaise Sauce, Duchess Creamed Potatoes, Italian Green Beans with Baby Carrots, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$23.50 per person

Award's Night

Lightly Tossed Caesar (preset), Bacon Wrapped Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Chocolate Mousse (preset), Coffee and Tea Service.
\$24.70 per person

Vegetarian's Delight

Tossed Green Salad with House Dressing (preset), Vegetarian Lasagna- Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$15.20 per person

Pasta Lover's Supreme

Tossed Green Salad with House Dressing (preset), Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$15.20 per person

Deluxe Cheese Tortellini

Lightly Tossed Caesar (preset), Cheese filled Tortellini with Creamy Alfredo Sauce, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$15.20 per person

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Dinner Plated Combinations

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts and House Dressing (preset), Southern Fried Chicken and Sliced BBQ Brisket of Beef, Garlic Mashed Potatoes, Green Bean Amandine, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$18.20 per person

Beef and Chicken Tradition

Tossed Green Salad with House Dressing (preset), Sliced Beef Tenderloin with Grilled Chicken Breast, Twice Baked Potatoes, Broccoli Spears with Butter, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$24.70 per person

The Chicken and Hawaiian Heaven

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Tossed Green Salad with House Dressing (preset), Grilled Chicken Breast with Three Hawaiian Style Jumbo Shrimp, Rice Pilaf, Green Bean Amandine, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$21.50 per person

Land and Sea Treat

Tossed Green Salad with House Dressing (preset), Sliced Beef Tenderloin, Shrimp Scampi, Mixed Wild Rice, Peas and Baby Carrots, Freshly Baked Rolls and Butter, Apple or Peach Cobbler with Whipped Cream (preset), Coffee and Tea Service.
\$25.20 per person

An Evening to Remember

Fancy Greens with Smoked Chicken, Toasted Walnuts, and Red Berry Vinaigrette (preset), Spicy Corn Chowder with Grilled Shrimp, Roasted Rack of Lamb with Rosemary Mint Demi-Glace, Rustic Mashed Potatoes, Balsamic Grilled Vegetables, Freshly Baked Rolls and Butter, Trio of Fresh Fruit Sorbets, Coffee and Tea Service. Entree substitution allowed, price remains the same. (Served as a 3 Course Meal, Please allow Additional Serving Time)
\$27.20 per person

Dinner Additions and Substitutions

Additions:

Shrimp Cocktail with Bibb Lettuce Salad, Spicy Red Sauce and Lemons \$8.50 per person

Soup du Jour \$3.50 per person

Champagne \$15.00 per bottle

Creamy Tomato Bisque with Herbed Croutons \$3.50 per person

House Wine

\$4.00 per person (Glass)

\$8.00 per Small Carafe (serves 4)

\$13.00 per Large Carafe (serves 8)

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Substitute the Following in Place of Cobbler:

Chocolate Mousse \$1.50 per person

Fruit Sherbet \$1.50 per person

Cherry Cobbler \$1.50 per person

Pineapple Upside Down Cake \$1.50 per person

Bread Pudding \$1.50 per person

Lemon or Coconut Meringue Pie \$2.00 per person

Marinated Berries over Ice Cream \$2.00 per person

Apple Pie \$2.00 per person

Lemon Bar \$2.00 per person

Carrot Cake \$2.00 per person

Pecan Pie \$2.00 per person

Chocolate Cake \$2.00 per person

NY Cheesecake \$2.85 per person

Tiramisu \$3.00 per person

Dinner Buffet

50 person minimum

All Dinner Buffets are accompanied by the following:

**Tossed Fresh Garden Greens with Two Dressings
Freshly Baked Rolls and Butter
Coffee, Iced Tea and Water**

Choose from the following selections for your buffet:

The Jazz Club

Fancy Greens with Toasted Walnuts, Bleu Cheese and Raspberry Vinaigrette (in place of Fresh Garden Greens), 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, Balsamic Grilled Vegetables, Roasted New Potatoes, Assorted Sensational Sweets Cheesecakes.

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\$26.20 per person

Bellissima Pasta Bar

Freshly Prepared Pastas, Marinara and Alfredo Sauce, Grilled Chicken and Beef, Zucchini, Squash, Carrots, Diced Tomatoes, Onions, Spinach. Garlic Breadsticks in place of Rolls, Apple or Peach Cobbler with Whipped Cream.

\$19.00 per person

Add Shrimp \$2.00 per person

Add \$3 per person for Attendant

Classic Club Buffet

Macaroni Salad, Classic Crisp Cole Slaw, Carved Steamship or Top Round of Beef with Horseradish Cream, Sliced Smoked Ham with Rum Raisin Sauce, Sliced Roasted Turkey Breast with Pan Gravy and Stuffing, Oven Roasted New Potatoes, Buttered Peas and Carrots, Apple or Peach Cobbler with Whipped Cream.

\$19.70 per person

Texas BBQ Buffet

Choice of 3 meats: BBQ Brisket, BBQ Sausage, BBQ Chicken, BBQ Pork Ribs. Pinto Beans, Cole Slaw, Potato Salad, Relish Tray, Texas Toast with Butter (in place of Rolls), Apple or Peach Cobbler with Whipped Cream.

\$19.50 per person

South of the Border

Beef Taquitos, Chicken Fajitas with Warm Flour Tortillas, Shredded Pork Enchiladas with Salsa Verde, Refried Beans, Mexican Rice, Sliced Fruits, Traditional Flan.

\$18.00 per person

Go West

Barbecued Chicken and Steaks, Classic Crisp Cole Slaw, Jalapeno Cheese Poppers, Baked Beans, Sweet Cornbread with Honey Butter, Apple or Peach Cobbler with Whipped Cream.

\$18.70 per person

Baked Potato Bar

Giant Baked Potatoes, Butter, Cheddar Cheese, Broccoli Florets, Sour Cream, Chives, Texas Chili, Assorted Crackers, Sliced Jalapenos and Bacon Bits, Apple or Peach Cobbler with Whipped Cream.

\$16.70 per person



Dinner Buffet

50 person minimum

Build Your Own Buffet

All Dinner Buffets are accompanied by the following:

**Tossed Fresh Garden Greens with Two Dressings
Freshly Baked Rolls and Butter
Coffee, Iced Tea and Water**

Light Buffet: Choose: 1 Salad, 1 Meat, 1 Starch, 1 Vegetable, 1 Dessert

\$17.50 per person

Classic Buffet: Choose: 2 Salads, 2 Meats, 2 Starches, 2 Vegetables, 1 Dessert

\$20.50 per person

Sumptuous Buffet: Choose: 2 Salads, 3 Meats with Carver, 2 Starches, 2 Vegetables, 2 Desserts

\$23.50 per person

Salads:

Classic Potato Salad, Marinated Cucumber and Tomato Salad, Bowtie Pasta with Seasonal Vegetables,
Cole Slaw, Macaroni Salad, Fruit Salad

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Meats/Main Course:

Sliced London Broil, Stuffed Chicken Breast, Vegetable Lasagna, Sliced Roasted Pork Loin, Baked Chicken Breast with White Wine Sauce, Carved Roasted Turkey in Pan (\$50 carver fee if carver requested, carver fee does not apply to Sumptuous Buffet), Baked New England Cod, Carved Prime Rib in Pan *(add \$1.50 per person and \$50 carver fee if carver requested, carver fee does not apply to Sumptuous Buffet)

Starches:

Garlic Mashed Potatoes, Rustic Mashed Potatoes, Steamed Rice, Roasted New Potatoes, Linguini Marinara, Rice Pilaf, Scalloped Potatoes

Vegetables:

Green Bean Amandine, Peas with Shoe String Carrots, Steamed Broccoli Spears, Corn on the Cob, Asian Stir Fry, Balsamic Steamed Vegetables

Desserts:

Chocolate Mousse, Apple Pie, Apple Cobbler, Peach Cobbler, Bread Pudding,
*New York Cheesecake (*add \$2.50 per person)

Holiday Menus

Home Style Thanksgiving or Christmas Gathering

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

Choose either one of these fine holiday traditions listed below for your family style dinner at the club.

Family Traditions

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette, Roast Turkey with Stuffing, Cranberry Chutney, Pan Gravy, Mashed Potatoes, Chef's Vegetables, Pumpkin and Pecan Pies, Freshly Baked Rolls and Butter, Coffee and Tea Service.

\$21.50 per person (Dinner)

\$15.70 per person (Lunch)

Christmas Classic

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Classic Caesar Salad with Herbed Croutons and Parmesan Cheese, Prime Rib of Beef with Au Jus (Roast Beef for Lunch option), Roasted New Potatoes, Chef's Vegetables or Roast Turkey with Stuffing, Cranberry Chutney, Pan Gravy, White and Dark Chocolate Mousse, Freshly Baked Rolls and Butter, Coffee and Tea Service.

\$22.50 per person (Dinner)

\$16.70 per person (Lunch)

Add House Wine to either of the above for \$3.00 per person

Holiday Buffet

50 person minimum

Build Your Own Buffet

Holiday Buffet is accompanied by the following:

Tossed Fresh Garden Greens with Two Dressings

Freshly Baked Rolls and Butter

Coffee, Iced Tea and Water

Non-Alcoholic Egg Nog

One Half Carafe Each per Table of Blush and Chardonnay

Entrees

(For Luncheon, Select Two for \$21.00 or Three for \$24.00)

(For Dinner, Select Two for \$24.00 or Three for \$26.00)

Turkey with Cornbread Dressing and Cranberry Sauce

Sliced Ham with Cranberry Raisin Glaze

Carved Roast Beef with Au Jus and Horseradish

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Accompaniments

(Select Three)

Mashed Potatoes with White or Brown Gravy
Roasted Red Potatoes
Garlic Mashed Potatoes
Festive Herbed Rice
Apple and Cinnamon Spiced Sweet Potatoes

Vegetables

(Select Three)

Green Bean Amandine
Peas with Shoe String Carrots
Broccoli and Cauliflower with Light Lemon Butter
Italian Green Beans
Corn with Pimento

Desserts

Assortment of Apple, Peach and Cherry Cobblers
Assortment of Mini Pastries and Full Sheet Cake

Wedding Specialties

We provide the following items for your special event:

Tablecloths
Napkins
Place Settings for Guests
Guest Book 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 Coordinator:

- Bottle of Champagne \$15.00
- Bottle of Sparkling Cider \$12.00
- Specialty Linens (Floor Length w/ Overlay, Chair Covers & Sashes) \$50.00 table of 8, \$55.00 table of 10. Additional \$5.00 upgrade to satin linens.

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- Cake Cutting Fee \$0.50 per person (Cut & Plate) (includes china, utensils, cake cutting and clean up)
- Silver Cake Service \$0.75 per person (Cut & Serve to seated guests)
- List of Vendors
- Audio Visual Support \$150.00
- Passed Hors D'Oeuvres Service \$20 per server per hour
- Champagne Service 30-100 ppl \$25, 100-200 ppl \$45, 200+ ppl \$75 **Plus cost of bottles**

Children's Dinner Meals

Lil' Chick

Apple Wedges, 5 Pieces of Hand Dipped Chicken Tenders, French Fries, Chocolate Chip Cookies, Milk or Soda.

\$11.50 per person

Hot Doggeroo

Apple Wedges, All Beef Frank on a Fresh Bun, French Fries, Chocolate Chip Cookies, Milk or Soda.

\$11.50 per person

Little Buddy Burger

Apple Wedges, Hamburger Patty on a Fresh Bun, French Fries, Chocolate Chip Cookies, Milk or Soda.

\$11.50 per person

Add Cheese \$.25 (Must be added to all burgers ordered)



Wedding Reception Packages

Wedding receptions are one of the most important events you will ever plan or host. We provide expert advice and attention to detail to assist you in planning your reception at the Club. Enclosed in the menu packet is a Wedding Specialties page to highlight complimentary items and rental items for your event. In addition there are several Reception Packages to choose from to make it easy for you to plan this important event.

Each reception package includes:

- A 4 hour event
- Room setup, including cake or gift tables and dance floor if applicable
- House linens and napkins
- Hot and/or Cold Hors d'oeuvres
- Coffee Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"



Lackland Reception Package

Fruit Tray

Vegetable Tray

Cheese and Crackers Tray

Mints and Nuts

\$6.50 per person (50 - 124 guests)

\$6.00 per person (125 - 299 guests)

\$5.50 per person (300+ guests)

In addition to this basic reception package, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, an elegant self-serve or passed hors d'oeuvres presentation, or a sumptuous dinner buffet. Your catering manager will be happy to assist you with your plans to make your day a special event. *Please note that the Lackland Reception Package and the Club Classic are designed for pre-meal hors d'oeuvres, not a meal substitute.

Club Classic

Tomato Basil Crostini (2 pcs. per person)

Assorted Finger Sandwiches

Fancy Deviled Eggs (2 pcs. per person)

Imported and Domestic Cheeses with Sliced Baguettes

Vegetable Crudités with Ranch Dressing

Assorted Dips and Chips

\$16.00 per person (50 - 124 guests)

\$15.50 per person (125 - 299 guests)

\$15.00 per person (300+ guests)

Tomato Basil Crostini (2 pcs. per person)

Beef Taquitos (3 pcs. per person)

Assorted Finger Sandwiches

Fruit Tray

Assorted Chips and Dip

Deluxe Sliced Meats, Imported and Domestic

Fancy Deviled Eggs (2 pcs. per person)

Vegetable Crudités with Ranch Dressing

Assorted Dips and Chips

Fruit Tray

\$17.00 per person (50 - 124 guests)

\$16.50 per person (125 - 299 guests)

\$16.00 per person (300+ guests)

Gala Affair

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A Touch of Class

Chilled Shrimp with Tangy cocktail Sauce and Lemon
Assorted finger Sandwiches
Vegetable Crudités with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/Crushed Raspberries and sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Crab Rangoon with Shoyu Mustard Sauce (3

pcs. per person)

Black Bean and Cheese Quesadillas (3 pcs. per person)

Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls

Additional \$50 with carver

\$26.50 per person (50 - 75 guests)

\$26.00 per person (76 - 125 guests)

\$25.00 per person (126+ guests)

Off Site Catering Services and Rentals

Minimum Delivery Fee of \$150 (fee increase will be based on functional needs) and a **standard 25% Service Charge on Food and Beverage**, unless picked up by client. Hourly labor charges will apply if on-site service is requested. For all off-site menu options there will be a charge for tables, linens and food service items.

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

\$187.00 (serves 50)

Platter of Fresh Vegetable Crudités with Ranch and Bleu Cheese Dressings

\$103.00 (serves 50)

Tossed Green Salad with Ranch and House Vinaigrette Dressings

\$75.50 (serves 50)

Cole Slaw, Potato Salad or Macaroni Salad

\$85.50 (serves 50)

Silverware (Dinner Fork, Salad Fork, Dessert Fork, Butter Knife, Spoon)

\$3.00 per set

Table Linens 64" for 4 Top Square Table

\$5.00 per cloth

Specialty Linens 85" (Round Tables) and 10' (Banquet Tables)

\$5.00 per cloth

Table Skirting

\$15.00 per skirt

Linen Napkins

\$1.50 per napkin

Pre Folded Fan Napkins

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\$2.00 per napkin
**Assorted Cookie Platter to include Milk
Chocolate Chunk, Peanut Butter and Oatmeal
Raisin Cookies**
\$18.00 per Dozen

**Assorted Muffins Platter to include, Blueberry,
Lemon Poppy Seed and Banana Oatmeal
Muffins**
\$21.00 per Dozen

Ice
\$3 per 20lb Bag

**To complete your event off site, the following
items may be rented at a nominal fee:**

**Club China (Dinner Plate, Salad Plate, Dessert
Plate)**
\$6.00 per set

Glassware
\$1.50 per glass

72" Round Table (seats 10)
\$8.00 per table

6' or 8' Banquet Table (seats 6-8)
\$6.00 per table

Banquet Chairs
\$2.00 per chair

Chaffers
\$25.00 per chaffer

Sterno Heaters
\$3.00 per sterno (2 needed for each chaffer)