

# Lunch Catering Menu 2018

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**87 FSS Club**  
2508 Can Do Way  
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Caterers

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or

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## Catering To You

**Our Goal is to Provide  
Quality, Consistent Service and Exceptional,  
Creative Cuisine to Our Members and Their Guests.**

We are happy you picked the JB McGuire-Dix-Lakehurst Collocated Club for your catering needs and stand ready to make your event memorable.

Our menus include our most popular items. If you prefer to customize a menu, our Catering Staff will be happy to work with you. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique.

**On Personal functions, members receive the added benefit of a 10% \*Members First\* discount on all food purchases.**

Our menu prices include:

*Breakfast and Lunches are for 3 hours*

*Dinners are for 4 hours*

*Appetizer parties are for 2 hours with minimal set up*

*Additional time can be purchased for \$300 an hour*

- **Complete menu ideas from start to finish**
- **Experienced wait staff to serve your guests**
- **Standard table and chair setups to include labor**
- **China, glass, silverware, and appropriate chaffers, sternos and trays for items chosen**
- **House linens to compliment the banquet room**
- **Cocktail napkins**
- **Stand or table top podium for your speaker**
- **Table for your registration, cake, or display**
- **American Flag when available**

Your Caterer will help you plan for additional items needed, over and above the standard banquet needs. Please take time to review the Club Catering and General Information packet to help you plan your next event.

We appreciate the opportunity to serve you!

Thank you,  
Club Management and Staff



## GETTING STARTED

We need some information to book your party, which you can provide either by telephone or in person:

- Host/sponsor's Name
- Grade
- Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Please make preliminary arrangements for date, time, and location as early as possible.

Final arrangements and any changes should be received in writing 72 hours prior to the scheduled event. The club staff will follow up with you to ensure all arrangements are finalized. Our goal is to do this within 10 days of your party.



## GENERAL INFORMATION

Planning your next event with the club is simple to do. Our catering staff will assist you in all aspects of your event and will guide you through the planning process from start to finish. The general guidelines below will give you a better understanding of how we operate in order to provide our members with a positive experience.

### NON-MILITARY EVENTS

There are restrictions on the use of the club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the club, please provide the Club Manager the information listed below. The Club Manager will work with the commander for a final decision.

- Name of organization
- Type of organization (i.e., civic, civilian, nonprofit, etc.)
- Purpose of organization
- Type of party you wish to hold and approximate attendance

If approved, please contact the Catering Department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your meeting budget.

### PRO-RATA FORMS

For your convenience, we have pro-rata forms you may use to prorate and charge individual club member accounts. For charges, please have the member sign beside their club card number. **When paying by cash or credit card, members that provide their club card number will receive a \*Members First\* discount of at least \$1.** We would appreciate receiving the pro-rata forms 48 hours before the event. **Additionally, we ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the club. They should know of any costs above that amount required to cover non-club services.**

In order to receive the Member's First discount pricing, club members must provide their club card number even if they are paying by check or credit card. Their club card will not be charged, but their membership needs to be verified.

### GUEST ENTRANCE THROUGH THE MAIN GATE

It is the responsibility of the Security Forces to stop all vehicles and *perform 100% ID checks.*

The caterer will go over the proper documentation required from all guests to gain base access to attend the function.

**IT IS UP TO EACH POC TO ENSURE ALL PAPERWORK IS HANDED IN TO SECURITY FORCES AT LEAST ONE WEEK PRIOR TO ALL EVENTS.**

# CLUB POLICIES



To implement a successful event, certain club policies are in place to ensure quality, consistent service and exceptional, creative cuisine to our members. Please review the information below. Our catering staff will be happy to answer your questions about these guidelines.

## OFF BASE PUBLICITY

Except for base newspapers, the purchase of commercial advertisements in any civilian media to publicize a private or club sponsored party is not permitted.

## FOOD AND BEVERAGE

You may bring food items such as wedding cakes and military ceremonial cakes into the club. Should you have any other requirements, please ask our staff.

*Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the club. Exceptions are made when unusual circumstances occur; for example, inclement weather that prevents many guests from attending.*

## GUARANTEES

To ensure the right items and quantities are on hand for your event, please provide your menu selection ten (10) business days in advance. Three (3) business days before the event, please advise us of the number of guests to be served. We want to prepare sufficient food for the guaranteed number of attendees. We will work with the host/sponsor on any changes required.

## PAYMENTS

Cash, personal check, your club card, and any commercial Visa or Master Card is accepted for party payments. **All events are required to be paid within 3 business days before the event. Club Members will receive a 10% discount on food purchases for their personal function.**

## MULTIPLE ENTREES

The POC is responsible for providing color codes on luncheons and dinners where multiple entrees are ordered. This use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest, expediting service and ensuring each guest receives what they ordered.

## SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. If, for any reason, you need to delay the serving time, please advise the Catering Staff as soon as possible to ensure quality, taste and eye appeal of your meal. For meal service requests at other than normal operating club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract.



### **MEETINGS AND SEMINARS**

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the Club for details concerning available times and any applicable charges.

### **SPECIALIZED AUDIO VISUAL AND VENDOR GUIDELINES**

For your convenience microphones, podiums, and projection screens may be available through Tommy B's Community and Activity Center (CAC) to support your function. Identify your needs to the CAC well in advance of the function so we can reserve these items for you.

If any outside vendor delivers items to the Club, they must coordinate with the Catering Department to receive clearance to come onto the base. If display or conference support materials are being shipped into the Club, clearly mark the boxes with the name of the function, host/sponsor name and date. Also mark the boxes "Deliver to the Catering Department." Please notify the Catering Department of any special storage needs for rented or shipped items.

### **CANCELLATIONS**

Cancellation requests MUST be received in writing *no later than 5 days prior* to the event date. Cancellation fees may apply.

### **SERVICE CHARGE**

All prices include a service charge. There is no service charge on pay-as-you-go bar sales.

### **DECORATIONS**

To preserve the beauty of the club for all members and their guests we request no nailing, tacking or taping to the walls, ceiling or another part of the club without approval of club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the codes of the base Fire Department. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes.

Please coordinate the time you plan to decorate your tables and area with the Catering Staff to ensure there is no conflict with other functions.

*No glitter or confetti may be used, otherwise a \$300 clean up fee will be charged to the POC.*

### **TABLE NUMBERS**

We have table numbers available and will place them on the tables to correspond with the seating arrangements. There is no charge for this service.

### **PROPERTY, LIABILITY AND DAMAGES**

Neither the club, nor the Air Force, is liable for any loss or damage to, merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor.



## **CATERING TO YOUR NEEDS**

As a member, you have many options when entertaining your guests. Our enclosed catering menus will provide you with complete creative cuisine served by our quality service staff at the Club. We also have a nice selection of items that transport well on those occasions when you want to have a hassle-free event at home.

### **CARRY OUT SERVICE**

Carryout services are available at the Club. Contact the Catering Department for ordering assistance and coordinating pickup schedules.

### **OFF-SITE CATERING SERVICES**

The Catering Department will assist you in ordering your choices and also to help you with additional needs. There will be a 15% delivery fee or a minimum of \$50, whichever is greater.

### **ENTERTAINING AT HOME**

We value you as a member. We know there are times you want to do things at home but may not have enough of a particular service item, i.e. glassware, china, or flatware to support your needs. Members do not pay any fee when borrowing, (for their personal use) small quantities of club daily-use china, glassware or flatware when these items are not in use in support of club functions.

Ice, when available in excess of club needs, is given to members free of charge. However, members must provide their own containers and transport arrangements. In addition, sterno or other food warming products may be purchased at cost. This membership lending benefit does not apply to squadron and private organizations.

All borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in charges shown below for each item borrowed. Lost or broken items will be replaced at current cost.





## LUNCH PLATED

*Minimum of 30 guests*

*Served between 1100-1500, 3 hours max*

*All meals come with fresh rolls, iced tea, and water*

*Each meat entrée comes with a starch and vegetable of your choice  
(Same starch and vegetable for all meat entrees).*

*Add a Garden Salad or Caesar Salad for \$2.50 per person*

*Add a Coffee station for \$2 per person*

### **Entrée Choices**

*2 Entrées only*

*POC is responsible for meal entrée place cards*

#### **Chicken Cordon Bleu Pasta \$16**

*Chicken breast stuffed with ham and Swiss cheese  
\*\*ham can be substituted with turkey product*

#### **Lemon Herb Chicken \$16**

*Chicken breast marinated with lemons and rosemary*

#### **Chicken Marsala \$16**

*Sautéed boneless chicken breast topped with Marsala Wine & mushroom sauce*

#### **Sliced London Broil \$18**

*Marinated and grilled, served medium with a demi-glaze*

#### **Beef Brisket \$18**

*Drizzled with smoked BBQ sauce*

#### **Beef Stir Fry \$17**

*Served on a bed of steamed rice*

#### **Pork Stir Fry \$17**

*Served on a bed of steamed rice*

*All prices include service charge*

*Prices are subject to change*





## LUNCH PLATED

*Minimum of 30 guests*

*Served only between 1100-1500, 3 hours max*

### **Sliced Roasted Pork \$18**

*Sliced Rosemary Roasted Pork Loin stuffed with herb bread stuffing*

### **Grilled Salmon \$17**

*Chicken breast marinated with lemons and rosemary*

### **Baked Cod \$16**

*In a lemon, herb sauce*

### **Portabella Steak \$16**

*Grilled portabella mushroom*

### **Starches (Select one)**

*Whipped Potatoes*

*Garlic Whipped Potatoes*

*Rice Pilaf*

*Roasted Potatoes*

### **Vegetables (Select one)**

*Buttered White Corn*

*Green Beans with Almonds*

*Steamed Broccoli Spears*

*Mixed Vegetables*

### **Vegetarian or Meat Lasagna \$16**

*Layers of roasted vegetables, pasta, and a blend of cheeses topped by marinara sauce*

### **Eggplant Parmesan \$16**

*Eggplant coated with Italian bread crumbs served on a bed of Spaghetti*

### **Vegetarian Pasta \$16**

*Assorted vegetables and pasta tossed in marinara sauce*

### **Puttanesca Pasta (GF) \$16**

*Sliced zucchini and squash tossed in marinara sauce and*

*Garnished with Kalamata olives and capers*

*All prices include service charge*

*Prices are subject to change*



## LUNCH SALADS & SANDWICHES

*Minimum of 30 guests*

*Served between 1100-1500, 3 hours max*

### **Tuna or Chicken Salad \$15**

*Ahi tuna cooked medium garnished with carrots, tomato wedges, and cucumbers served over crisp greens. Choose from an assortment of dressings*

### **Chicken Caesar Salad \$15**

*Romaine lettuce and croutons tossed in a creamy Caesar dressing, topped with strips of grilled chicken breast*

### **Chef Salad \$15**

*Mixed greens, sliced cucumbers, carrots, cherry tomatoes, strips of ham, turkey, and Swiss cheese*

### **Asian Chicken Salad \$15**

*Grilled chicken garnished with carrots, red cabbage, cucumber, and cherry tomatoes served over crisp greens topped with wonton noodles, thinly slice almonds, and sesame ginger dressing*

### **Sandwiches include choice of pasta salad, cole slaw or chips**

### **Chicken Caesar Wrap \$15**

*Grilled chicken breast strips with romaine lettuce and parmesan cheese, tossed with Caesar salad dressing on a tortilla wrap*

### **Chef's Club Sandwich \$15**

*Turkey, Ham, Cheese, Bacon, Lettuce, Tomato and Mayo  
Layered on a delicious croissant*

### **Pulled Pork Sandwich \$15**

*Tangy pulled pork served on a round roll*

*All prices include service charge  
Prices subject to change*



## LUNCH BUFFET

*Minimum of 30 guests*

*Served between 1100-1500, 3 hours max*

*Due to Health Codes no "leftover food" from buffet can be taken off premise*

### **BUILD YOUR OWN 2 ENTRÉE BUFFET \$19**

*(Additional Entrée \$4 each per person)  
Includes choice of garden or Caesar salad,  
Fresh rolls, iced tea, water and coffee station*

#### **Entrees (Select Two)**

*Choose from any plated lunch option*

*\*serving size per entrée item will be smaller than plated portions*

#### **Starches (Select one)**

*Whipped Potatoes  
Garlic Whipped Potatoes  
Rice Pilaf  
Roasted New Potatoes*

#### **Vegetables (Select one)**

*Buttered White Corn  
Green Beans with Almonds  
Steamed Broccoli Spears  
Mixed Vegetables*

### **Deli Lunch Buffet \$16**

*Garden salad with choice of 2 dressings or Caesar salad  
Potato salad or Pasta salad with vegetables  
Roast beef, roast turkey, and honey glazed ham slices  
Cheddar, Swiss, provolone, and American cheese  
Lettuce leaves, sliced tomatoes, and onions  
Assorted Bakery Fresh Rolls  
Mayonnaise & Mustard*

### **Mediterranean Lunch Buffet \$18**

*Caesar Salad  
Pasta Salad  
Mixed Vegetables  
Rolls and butter*

#### **CHOOSE 2 ENTREES**

*Grilled Italian Sausages with Peppers and Onions with Pasta  
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil  
Pasta with Alfredo Sauce or Marinara Sauce*

*All prices include service charge  
Prices are subject to change*



## A LA CARTE

*Minimum of 30 guests*

Assorted Bagels w/ Cream Cheese.....	\$22 per dozen
Fresh Croissants.....	\$18 per dozen
Assorted Mini Danishes.....	\$10 per dozen
Assorted Mini Muffins.....	\$10 per dozen
Assorted Cookies.....	\$10 per dozen
Chocolate Brownies.....	\$15 per dozen
Assorted Yogurt Cups.....	\$1.50 each
Assorted Grab Bag Chips.....	\$1.25 each
Bottled Water.....	\$1.25 each
Assorted Canned Soft Drinks.....	\$1.25 each
Pitchers of Soda.....	\$8 each
Iced Tea.....	\$30 per gallon
Fruit Punch.....	\$30 per 2 gallons
Pink Lemonade.....	\$30 per 2 gallons
Freshly Brewed Coffee.....	\$30 per gallon
Decaffeinated Coffee.....	\$30 per gallon
Assorted Hot Tea.....	\$30 per gallon

*All prices include service charge  
Prices are subject to change*



## DESSERTS

*Add a dessert to your dinner for an additional \$3.50 per person*

*Or*

*Add a Cookie for an additional \$1 per person*

*Or*

*If you bring in a Cake there is a \$.50 per person cake cutting fee*

*Choose one*

*(Groups of 50 or more can choose 2 desserts but they will be placed on a dessert table)*

**Chocolate mousse**

**Strawberry short cake**

*(When in season)*

**Apple pie or cobbler**

**Cherry pie or cobbler**

**Peach pie or cobbler**

**New York cheesecake**

*With cherry or chocolate topping*

**Carrot cake**

**Chocolate cake**

*All prices include service charge*

*Prices are subject to change*