

Davis-Monthan AFB Central Catering Brochure

****PRICES EFFECTIVE 2015**
PRICES IN BROCHURE DO NOT INCLUDE
THE 20% SERVICE CHARGE.
PRICES ARE SUBJECT TO CHANGE**

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

Club Ironwood Catering Information

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

We are happy you picked Club Ironwood we are ready to make this a memorable event. Our menus include our most popular items and are priced at Market Values. Air Force Club Card holders will receive discounts off of the listed pricing. 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. Featured in this packet are our traditional and most popular menu items. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases (minimum purchase values may apply).

Our objective is to make this easy and stay within your budget.

Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setups to include labor and linen
- Glass, silverware, and appropriate chaffers, Sternos and trays for menus chosen
- House linens to compliment the banquet room and your color specifications
- Cocktail napkins
- Table for your registration, cake, or display

Your Catering Manager will help you plan for additional items needed, over and above the standard banquet needs. Please take time to review the Club Catering Brochure and General Information package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You,
The Club Management and Staff

GETTING STARTED

We need some information to book your party, which you can provide either by telephone or in person. Please note only club members can book a party. Eligible nonmembers do not receive this membership benefit.

Please provide the following:

- Host/sponsor's Name
- Grade
- Address and organization
- Home and office telephone numbers
- Club card number and expiration date
- Second form of payment is required for weddings
- 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 menu arrangements should be made in person and the contract signed within ten (10) days of the scheduled date or at the time the special function is booked (faxed/emailed copies are acceptable). 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. No contract will be considered booked until the primary club member signs the contract.

GENERAL INFORMATION

Planning your next event with the Club is simple to do. Our Catering Staff will assist you in all aspects of your important event and will guide you through the easy procedures 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 quality, consistent service and exceptional, creative cuisine. We look forward to working with you for an unforgettable event!

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:

- Name of organization
- Type of organization
- Purpose of organization

The club manager will work with the commander for a final decision. 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. Please ask the caterer for our "Host Instructions" that outline all rules dealing with pro-rata information. You must use our prorate sheet or a form that includes the same information. When paying by cash or credit, members providing their club card number will receive a Members First discount. For all charges, please have the member sign beside their charge card number and remember this information is subject to the Privacy Act of 1974. We must receive the pro-rata forms before the function or by 10:00 a.m. on the next workday after the function. 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. This can be annotated on tickets, invitations, programs and other advertisements for your function. Under no circumstances is it possible for the club to reimburse any monies from checks or charges over and above the total amount due. It is the responsibility of the event host to provide the club with proper payments; this includes payment responsibility for declined credit card payments.

GUEST ENTRANCE THROUGH THE MAIN GATE

Security Forces is required to conduct 100% ID check prior to entering the base. To help you and your guest through the main gate without delay and inconvenience, here are a few things you can do in advance of your function: Sponsored Events: For security reasons, special event passes are required. Please request a special events form from Security Forces via email (355spspassid@dm.af.mil), base entry for non-base connected personnel for a specific sponsored event. The special events form should have an alphabetized, by name, list of attendees, each guest's social security number and phone number. Please include in the request time, date, place, approximate number of attendees, and a point of contact (with duty and home phone numbers). The host/sponsor will email the special events form back to Security Forces visitor's center for a specific sponsored event. Please allow at least 3 business days for Security Forces to process your information.

FLAGS

Please contact the Club Ironwood for Air Force Flag and American Flag arrangements. For specific state, general officer, or service flags, the base Protocol Office may be able to assist you. (520)228-3301

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. We look forward to serving you!

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 can bring food items such as wedding cakes and military ceremonial cakes into the club. All other food and beverages must be purchased from the club.

Additionally, for the safety of our guests, 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. To ensure we have enough food of each type on our buffets we cook additional servings above what was ordered. **There are no take-outs for any buffets, and any additional food belongs to the club.** Buffets are “all you can eat” **during the serving time specified on your contract. Serving time is defined as “the specified buffet serve-time written on the contract plus 45 minutes.”** Our buffet prices are based on drink stations, glassware, china, and silverware placed on the buffet line. A service charge of 20% is added to all food and beverage prices with the exception of “pay as you go bars.”

GUARANTEES

To ensure the right items and quantities are on hand for your event, please provide your menu selection five (5) business days in advance. By seventy-two (72) hours prior to your scheduled event, please advise us of the number of guests to be served. This number will constitute the “guaranteed” number of guests. We want to prepare sufficient food for the guaranteed number of attendees. We will work with the host/sponsor on any changes required. The function sponsor is responsible for 100% of the guaranteed guest count given at seventy-two (72) hours out. In addition, once guarantees are made and confirmed the kitchen staff will not accommodate last minute add on. We cannot guarantee quality of food and beverages if the meal is not served in accordance with the time stated on the contract.

PAYMENTS

Cash, personal check, your club card, and any commercial Visa or MasterCard is accepted for party payments. The club will accept your payment up to seventy-

two (72) hours after the event or the first business day after a weekend event.

MULTIPLE ENTREES

We will work with the host/sponsor by providing suggestions on the number of entree offerings and a color code for each entree that can be used by each attendee. The use of colored nametags, place cards, or tickets helps the servers distinguish what entree to serve each guest (provided by customer). Additional fees may be involved when multiple entrees are requested.

SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. For seated functions, our staff will invite your guests to be seated 5 to 10 minutes prior to actual serving time. 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 Club Ironwood @ (520)228-3301 for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan and stay within your meeting budget.

SPECIALIZED AUDIO VISUAL VENDOR AND MATERIALS GUIDELINES

For your convenience microphones, podiums, and limited audiovisual equipment items may be available through Club Ironwood to support your function. If a specialty item is not available within the club, we may be able to assist you by providing a list of sources for the required item.

PRICING

Room bookings are for a four (4) hour period. All prices are subject to change. Prices agreed to on contracts, signed within 30 days of the event, will not be subject to change. **Our menu prices do not include service charge and are priced at non-member prices. Club Members receive a 10% discount on all food ordered, for personal events (i.e. weddings, family reunions,**

retirements, etc). Events where each attendee is charged a fee to attend or the event is not of a personal nature (i.e. award ceremonies, Holiday parties, etc) will not be given the 10% discount.

It is the responsibility of the host to obtain club card numbers from members to show proof of membership. The member does not have to pay with his club card to receive the discount.

CANCELLATIONS

All cancellations must be made through our catering department. The club requests that you give a seventy-two (72) hour notice when a scheduled event must be canceled. The deposit (or a portion thereof) may be retained to cover costs in the event of cancellation. **A cancellation fee of \$200 may be applied if you do not cancel your function within seventy-two (72) of your scheduled date.**

SERVICE CHARGE

The total contracted food and beverage costs will have additional service charge of 20% for all in-house parties, 25% for delivery and 30% for off-site catering. Add a 25% to the final total on the contract when booking events on Sunday & Federal Holiday Events.

TELEPHONE NEEDS

House telephones (if available) can dial anywhere on base. Phones may be available for local toll free calls. If DSN access lines are required, notify the catering manager during the function planning to discuss possible options for service. Other than in emergencies, conference and party guests are not paged for telephone calls. The catering department does not have internal resources for duplication services.

DECORATIONS

All decorations other than those provided by the club are the responsibility of the host/sponsor. 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. In addition small paper or plastic glitter, confetti or other such decorations may not be used. A minimum \$50.00 cleanup fee will be charged when these items are used. 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.

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. In addition, please do not operate or attempt to operate any of our audio equipment without prior approval of Mountain View Conference Center staff. Any damage to this equipment will be billed to the event host.

ROOM USE FEES AND ROOM DEPOSITS

There is no room charge when a club member books/reserves the club for a personal function for the first 4 hours – for each additional hour an hourly charge that will be applied. Room use fees cover setup/cleanup, room maintenance and general overhead expenses. Listed below is the meeting space available:

<u>Room Name</u>	<u>Room Use Fee</u>
Catalina Room	\$500.00
Tucson Room	\$250.00
Santa Rita Room	\$250.00
Rincon Room	\$100.00
Sahuaro Room	\$75.00
Poly Bar	\$75.00
Shockwave	\$200.00

NOTE: When booking events on Sunday & Federal Holiday Events add a 25% to the final total on the contract.

BANQUET ROOM SPECIFICATIONS

We have a variety of rooms at the club available for your special event. Our Catering Department will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart for the maximum capacity allowed in each banquet room. These maximums are limits we may not exceed due to Fire Safety Codes.

<u>Room</u>	<u>Seated Meals</u>	<u>Reception Only</u>	<u>Classroom/ Meeting</u>	<u>Theater/ Meeting</u>
Tucson Room	80	150	50	150
Santa Rita Room	90	200	70	200
Catalina Room	220	300	150	300
Sahuaro Room	60	34	34	N/A
Rincon Room	70	80	40	90
Poly Bar Lounge	N/A	50	N/A	N/A
Shockwave Bar	N/A	150	N/A	N/A

BEVERAGE POLICIES AND CHARGES

BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a "designated driver" program that provides free coffee, soda, and juice to drivers you designate from your group. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

PARTY BARS

There is a \$150 sales guarantee per bar for the first hour and a \$50 per hour minimum sales guarantee per bar for each subsequent hour of bar operation. If your party does not meet these minimums, a charge of \$50 per bar, per hour will be applied. The minimum sales guarantee is 1 hour.

BAR OPTIONS

Pay-As-You-Go Bar: The guests order and pay for their drinks. Standard lounge drink prices apply. See enclosed menu page on beverage prices. There is no service charge added to this type of bar service.

Open Bar: The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. The 20% service charge applies to the bar total.

Beer Keg sales are limited to bulk sales for off – premise consumption only with the exception of promotion ceremonies with a 75 person guaranteed customer count. **Please see “Beverages” page for prices.

The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

HELPFUL PLANNING INFORMATION

Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function.

EQUIVALENTS

Bottle of Champagne:	=	8 glasses for toasting
Liter Carafe Wine:	=	8 glasses (4 oz per glass)
Liter Liquor:	=	32 drinks
Gallon Punch:	=	30 servings (4 oz per glass)
Full Barrel of Beer:	=	180-200 glasses (10 oz per glass)
Qtr. Barrel of Beer:	=	50-75 glasses (10 oz per glass)

HORS D'OEUVRES QUANTITY SUGGESTIONS

Light Hors d’oeuvres: Usually served in early afternoon or prior to dinner;

Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays

Medium Hors d’oeuvres: Usually served mid to late afternoon and considered "bridge" food for the Period between lunch and an "after 6" dinner

Plan 7 to 10 pieces per person plus snack foods, chips, and dips

Heavy Hors d’oeuvres: Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items.

Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays

Meal Substitute Hors d'oeuvres: Served in lieu of a meal and always includes hot/cold meat items

Plan 14 plus pieces per person

Enclosed in this menu packet are many types of hors d'oeuvres from which to choose. Your catering department will be happy to recommend items that complement each other for a tasteful event.

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. You won't have to lift a finger to give your guests an event to remember for years to come. 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

Enclosed in this menu packet is a listing of most commonly requested foods for your next event off-site. The catering department will assist you in ordering your choices and also to help you with additional needs.

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). We are here to serve you. 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. Linen may be rented.

All rented 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 rented. Lost or broken items will be replaced at current cost.

RENTAL/EQUIPMENT COSTS

Linens (tablecloths: show available sizes)	\$8.00 each
Napkins	\$.75 each
Tables	\$8.00 each
Chairs.....	\$3.00 each
Tables Skirts.....	\$15.00 each
Silverware: Dinner Knives, Forks, Teaspoons	\$5.00 dozen
Glassware: Bar, Wine, Water, Champagne Glasses.....	\$5.00 dozen
Dinner Plates	\$5.00 dozen
Salad Plates.....	\$5.00 dozen
Dessert Plates.....	\$5.00 dozen
Coffee Cups	\$5.00dozen
Sterno	\$3.00 each
Punch Bowl (glass)	\$15.00 each
Chafing Dish	\$10.00 each
Hurricane Glasses.....	\$2.50 each
Mirror Tiles	\$2.50 each
Votive Candles	\$.75 each
Hotel Pans	\$3.00 each
Cake Table	\$15.00 each

BREAKFAST

Basics

Add 20% service charge

The Continental

Orange Juice
Assortment of Sensational Sweets Pastry & Danish
Freshly Brewed Coffee, Decaffeinated Coffee & Teas
\$8.75 per person

The Continental Plus

Orange Juice
Assortment of Sensational Sweets Pastry & Danish
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee & Teas
\$9.75 per person

The Club Continental

Orange Juice
Assortment of Sensational Sweets Pastry & Danish
Assorted Muffins made in house
Sliced Seasonal Fruit
Assorted Yogurt Cups w/ Granola
Freshly Brewed Coffee, Decaffeinated Coffee & Teas
\$11.25 per person

BREAKFAST

Plated

Add 20% service charge

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice
Sweet Cinnamon Rolls
Fresh Fruit Garnish
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

Choose from the following Breakfast Entrees:

Eggs Benedict

with Balsamic Grilled Vegetables and Home Fries

\$9.75 per person

Scrambled Farm Fresh Eggs

with Plump Sausage Patties or Bacon and Hash

Browns *\$9.95 per person*

Club Classic Plus

Scrambled Eggs, Hash Browns, and Ham plated and served with a bowl of steaming pepper gravy for each table.

\$10.95 per person

There is a 25 guest minimum. If the minimum is not met, there will be an additional \$2 fee.

BREAKFAST

Buffets

All Breakfast Buffets to include the following items:

Add 20% service charge

Orange Juice
Assortment Pastries, Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, and Teas

In addition to the above items, select one of the following entrees for your Buffet:

American Classic

Freshly Scrambled Eggs
Home Fried Potatoes
Crisp Bacon or Sausage Patties

\$9.95 per person

American Classic Plus

Freshly Scrambled Eggs
Home Fried Potatoes
Crisp Bacon and Sausage Patties
Creamy Grits

\$10.95 per person

Breakfast Burritos

Freshly Scrambled Eggs
Hash Browns
Shredded Cheese
Salsa
Tortillas
Choice of Bacon or Sausage
Whole Fruits

\$11.25 per person

There is a 25 guest minimum. If the minimum is not met, there will be an additional \$2 per person

HEALTHY MENU

Plated

Add 20% service charge



Sliced Seasonal Fruits

w/ Yogurt, Honey Drizzle

\$6.25 per person

Healthy Morning

Scrambled "Eggbeaters"
Roasted Potatoes with Peppers and Onions
Balsamic Grilled Vegetables

\$6.75 per person

A Light Lunch Duo

A Duo of Healthy Chilled Salads:
Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise
-And-
Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp Greens
Fresh Fruit Cup
Freshly Baked Rolls with Butter
Coffee & Tea Service

\$10.75 per person

BREAKS

Specialties

Add 18% service charge

Good Morning!

An Assortment of Bakery Fresh Sensational Sweets Danish
Fruit Yogurt Cups
Sliced Melon and Orange Wedges
Chilled Juices
Coffee & Tea Service

\$8.50 per person

Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies
Assortment of Chips
Fresh Whole Fruits
Fruit Punch
Coffee & Tea Service

\$7.95 per person

BREAKS

Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice	\$5.25 Per person
Fruit Punch, Iced Tea or Lemonade.....	\$2.95 Per person
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea	\$2.95 Per person
Assortment of Sensational Sweets Pastry	\$5.95 Per person
Sensational Sweets Selection of Cookies.....	\$5.95 per person
Sensational Sweets Chewy Chocolate Brownies.....	\$4.50 Per person
Assorted Whole Seasonal Fruit	\$1.25 each
Assorted Yogurt Cups.....	\$ 1.75 each
Assorted Dips and Chips	\$4.50 Per person
Mixed Nuts.....	\$1.95 Per person
Snack Pretzels	\$12.25/bowl
Assorted Mini Muffins.....	\$2.95 Per person

LIGHT LUNCH

Plated

Add 20% service charge

Soup/Salad/Sandwich Combo

Pick One From Each of the Healthy Soups, Salads and Sandwiches:
Sandwiches Served with Cheese, Lettuce, Tomato and Pickles.

Cup of Soup:

Chicken Tortilla
New England Clam Chowder
Home-style Chicken Noodle

Small Salad:

Caesar Salad
Garden Salad
Pasta Salad

Half Sandwich:

CurryChickenSalad
Tuna Sandwich
Turkey Sandwich

All combos 11.95.

Addition:

*Warm Fruit Cobbler
(Apple or Peach)*

\$50.00 per pan (serves 25)

LUNCH

Plated

Add 20% service charge

Chicken Caesar Salad

Crispy Romaine lettuce tossed with creamy Caesar Dressing, topped with juicy marinated and grilled Chicken breast
Freshly Baked Rolls with Butter

\$10.95

Chicken Supreme

Tossed Salad
Grilled Chicken w/ a creamy mushroom sauce w/
rice or Mashed Potatoes & Chef's Vegetables
Freshly Baked Rolls & Butter

\$13.95

Davis-Monthan Club Special

Marinated Grilled Chicken served over fresh greens & fresh fruit garnish,
Served with a vinaigrette dressing.
Coffee & Tea Service

\$10.95 per person

Hearty Appetite

Chicken Marsala
With Garlic Mashed Potatoes and Grilled
Vegetables Freshly Baked Rolls & Butter
Coffee & Tea Service

\$13.95

Pasta Lover's Treat

Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato
Sauce Garlic Bread Sticks
Coffee & Tea Service

\$9.95 per person

\$4.00 to add Grilled Chicken

Chopped Sirloin

Fresh Ground Sirloin wrapped w/ Bacon,
your choice of Rice or Mashed Potatoes Chef's
choice of Vegetable
Freshly Baked Rolls & Butter

\$12.95 per person

The New Englander

Herbed Crusted Baked White Fish
Roasted New Potatoes and Green Beans with Toasted Almonds
Freshly Baked Rolls & Butter

Market price- per person

LUNCH

Buffet

Add 20% service charge

The Cowboy Western

Crisp Cole Slaw
Macaroni & Cheese
Barbecued Chicken and Pulled Pork
Baked Beans, Corn
Cornbread Muffins
Cookies

\$19.95 per person

South of the Border

Chicken Fajitas w/ Warm Flour Tortillas
Cheese Enchiladas w/ Salsa Verde
Refried Beans, Mexican Rice
Salsa, Guacamole, Jalapenos, Diced Onions,
Sour Cream & Churros

\$18.95 per person

Pacific Regional Buffet

Oriental Chicken Salad w/ Sesame Ginger Dressing
Sesame Chicken
Potstickers w/ Ponzu Sauce
Stir Fried Asian Vegetables
Fried Rice

\$20.95 per person

Classic Club Buffet

Tossed Green Salad W/ 2 Dressings
Top Round of Beef w/ Horseradish Cream
Sliced Smoked Ham w/ Rum Raisin Sauce
Sliced Roast Turkey w/ Pan Gravy & Stuffing
Oven Roasted New Potatoes
Chef's Choice of vegetable
Freshly Baked Rolls & Butter
Min of 50 people

\$24.95 per person

LUNCH

Box Lunch (To Go)

Add 20% service charge

The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese
Potato Chips
Whole Seasonal Fruit
Sensational Sweets Cookie
A Selection of Soft Drink or Bottled Water

\$9.95 per person

The Club Special

Italian Sandwich w/Turkey, Ham & Salami, Provolone Cheese, Lettuce,
Tomato, Onion, and Sliced Olives on a Fresh Baguette
Sensational Sweets Cookie
Potato Chips
A Selection of Soft Drink or Bottled Water

\$10.95 per person

BRUNCH

Brunch Custom Additions

Add 20% service charge

Smoked Salmon Display

Served with Lemons, Caper Berries,
Diced Onion, Diced Egg,
Cream Cheese and Bagel Chips
Market Priced

Whole Smoked Salmon

With Caper Berries, Chopped Onion, Cream Cheese, and Mini Bagels
Market Priced per display

Jumbo Shrimp on Ice

Served with Spicy Cocktail or Tangy Sauce and Lemons
Market Priced

Roasted Pepper Crostini

\$15.95 per 25 pieces

Tomato Basil Crostini

\$15.95 per 25 pieces

Mozzarella, Olive Tapenade Crostini

\$15.95 per 25 pieces

RECEPTION

Hot and Cold Hors d'oeuvres

Add 20% service charge

Hot Hors d' Oeuvres

Buffalo Wings with Cool Ranch Dipping Sauce

\$32.95 per 25 pieces

Vegetable Spring Rolls w/Plum Sauce

\$26.95 per 25 pieces

Sweet and Sour Meatballs

\$28.95 per 25 pieces

Swedish Meatballs

\$28.95 per 25 pieces

BBQ Meatballs

\$28.95 per 25 pieces

Assorted Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

\$21.50 per 25 pieces

Mesquite Chicken and Cheese Quesadillas

\$34.95 per 25 pieces

Crispy Fried Chicken Tenders w/ Honey Mustard Dipping Sauce

\$28.95 per 25 pieces

Mozzarella Cheese Sticks

\$21.95 per 25 pieces

Stuffed Mushrooms

\$30.00 per 25 pieces

Beer Battered Jalapeno Bottle Caps

\$7.95 per pound

COLD Hors d' Oeuvres

Assorted Bruschetta
\$25.00 per 25 pieces

Tartlets & Mini Cups (Choose 1)
Wild Mushroom & Fontina,
Tomato, Bacon & Cheese
Asparagus & Goat Cheese, Panchetta & Onion
\$20.75 per 25 pieces

Assorted Egg Salad, Ham Salad, and Tuna Salad Finger Sandwiches
\$20.75 per 25 pieces

Curry Deviled Eggs
\$18.50 per 25 pieces

Chilled Shrimp on a Cucumber Round
\$30-95 per 25 pieces

Beef Tenderloin & Bleu Cheese Crostini
\$75.00 for 25 Pieces

RECEPTION

Enhancements

Add 20% service charge

Cheese Display of Cheddar, Swiss, Provolone and Monterrey Jack
garnished with fruit and Assorted Crackers
\$125.00 Large (60ppl) \$80.00 Small (25 ppl)

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and
Condiments
\$13.95 per pound

Chocolate Covered
Strawberries *\$24.95 per dozen*

Baked Brie w/ Baguettes
\$35.00 each

Assorted Dips and Chips
\$25.00 per tray

Seven Layer Bean Dip w/Tortillas Chips
\$40.00 per tray

Fresh Vegetable Tray with Dip
\$45.00 Lg. tray
\$30.00 Sm. tray

Season Fresh Fruit Tray
\$45.00 Lg. tray
\$30.00 Sm. tray

Carvings

Whole Roasted Turkey w/ Cranberry Chutney, Mashed Potatoes,
Sage Corn, Rolls & Butter
\$20.95 per person

Prime Rib Au Jus
\$360.95 (Serves approximately 50 guests) w/Horseradish, Rolls and
Condiments

Beef Top Inside Round w/ Horseradish, Red Roasted Potatoes, Chef's choice of
Vegetable
Rolls & butter
\$25.95 per person

Honey Glazed Ham w/ Garlic Mashed
Potatoes, Maple Glazed Carrots, Rolls & Butter
\$21.95 per person

BEVERAGES

Cocktails / Beverages

Domestic Beers (per bottle).....	\$3.50
Premium Beers (per bottle).....	\$4.00
Non-Alcoholic Beers (per bottle).....	\$3.50
Domestic Keg:	\$275.00
Import Keg:	\$295.00

Premium Wine to include:

Chardonnay, White Zinfandel and Merlot Bottle..... \$18.95

House Wine to include:

Chardonnay, Cabernet Sauvignon, and White Zinfandel Bottle.....\$15.95

Fruit Punch per person.....\$2.95

Iced Tea per person.....\$2.95

Lemonade per person.....\$2.95

Coffee & Hot Tea per person.....	\$2.95
Sherbet Punch per person.....	\$3.95
Corkage Fee (per bottle).....	\$10.00
Chilled Orange, Apple, Juice per person.....	\$3.95

DINNER

Plated

Add 20% service charge

Hometown Favorite

Spinach Salad w/ Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
 Sliced Rosemary Roasted Pork Loin w/ Garlic Mashed Potatoes & Chef's Vegetables
 Freshly Baked Rolls & Butter
 Coffee & Tea Service

\$22.95 per person

Award's Night

Classic Tossed Caesar w/ House Made Croutons & Parmesan Cheese
 Herb Crusted Statler Chicken, Roasted New Potatoes, and Chef's
 Vegetables
 Freshly Baked Rolls & Butter
 Coffee & Tea Service

\$21.95 per person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers w/ house made ranch
 dressing Sliced London Broil Au Jus with Roasted New Potatoes &
 Chef's Vegetables
 or
 Roasted Stuffed Chicken Breast w/ Mushroom Gravy, Rice Pilaf &
 Chef's Vegetables
 Freshly Baked Rolls & Butter
 Coffee & Tea Service

\$23.95 per person

Southern Hospitality

Tossed Greens w/ Tomatoes, Cucumbers, Carrots & House Dressing
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef served w/
Garlic Mashed Potatoes and Chef's Vegetables
Freshly Baked Rolls & Butter
Coffee & Tea Service

\$22.95 per person

Seafood Classic

Chopped Crisp Romaine tossed w/ Shrimp & Tarragon Vinaigrette
Baked Cod w/ Herbed Bread Crumbs & Béarnaise, Wild Rice Pilaf &
Chef's Vegetables
Freshly Baked Rolls & Butter
Coffee & Tea Service

\$23.95 per person

Club Classic

Tossed Greens w/ Tomatoes, Cucumbers, Carrots, Sprouts w/ House
Dressing
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and
Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service

\$27.75 per person min of 40 ppl

An Evening To Remember

Fancy Greens w/ Toasted Walnuts & Red Berry Vinaigrette
Spicy Corn Chowder with Grilled Shrimp
Roasted Prime Rib of Beef Au Jus w/ Rustic Mashed Potatoes &
Balsamic Grilled Vegetables Fresh Fruit Sorbets
Freshly Baked
Rolls & Butter
Coffee & Tea Service

\$35.95 per person

DINNER

Buffet

Add 20% service charge

Endless Summer Beach Party

Classic Potato Salad, Macaroni Salad
Grilled Burgers & Hot Dogs w/ all the fixings
Baked Beans
Chips

\$15.95 per person

South of the Border

Chicken Fajitas w/ Warm Flour Tortillas
Cheese Enchiladas w/ Salsa Verde
Refried Beans
Mexican Rice
Salsa, Guacamole, Jalapenos, Diced
Onions, Sour Cream
Assorted Churros

\$18.95 per person

The Cowboy Western

Crisp Cole Slaw, Macaroni
& Cheese Barbecued
Chicken & pulled Pork
Baked Beans
Cornbread Muffins

\$21.95 per person

The Wacky Tourist Luau

Teriyaki Beef Sticks
Hawaiian-Style Huli Huli Chicken
Kahlua Pork w/ Cabbage
Stir Fried Vegetables
Steamed White Rice
Pineapple Upside-Down Cake
Coffee & Tea Service

\$19.95 per person

The Best of Italy

Garden Salad w/ Italian Dressing
Antipasto Salad
Chicken Cacciatore
Linguine w/ Clam Sauce
Baked Homemade Lasagna
Garlic Bread Sticks
Coffee & Tea Service

\$21.95 per person

Classic Club Buffet

Tossed Green Salad & Choice of Dressings
London Broil w/ Horseradish Cream, Chicken Supreme
Oven Roasted New Potatoes or Garlic Mashed Potatoes
Chef's Choice of Vegetable
Freshly Baked Rolls & Butter

\$23.95 per person

New Sweet Street Desserts

Chocolate Thunder	\$2.50 per slice
Salted Carmel Brulee Cheesecake	\$2.95 per slice
Big Cheese Brulee	\$2.95 per slice
Chocolate Bundt w/white Drizzle	\$2.95 per slice
Key Lime Pie	\$2.95 per slice
Carmel Apple Granny Pie	\$2.95 per slice
Pumpkin Cranberry Bash	\$2.95 per slice
Flourless Chocolate Cake Individual	\$2.95 per slice
Pumpkin Cranberry Stack	\$2.95 per slice
Pumpkin Spice Bundt	\$2.95 per slice
Raspberry White Chocolate Cheese Brulee	\$2.95 per slice
Crème Brulee Cheese	\$2.95 per slice
Sinfully Sugar-Free Cheesecake	\$2.95 per slice
Molten Chocolate Cake	\$2.95 per slice
Salted Carmel Individual Cheesecake	\$3.95 per slice
Vanilla Bean Brulee cheese Individual	\$3.95 per slice
Chocolate Toffee Mousse w/Kahlua	\$3.95 per slice
Goat Cheese w/Thyme Honey Cheese Individual	\$3.95 per slice
4 High Carrot Cake	\$3.95 per slice
Big Apple Pie	\$3.95 per slice
Fabulous Chocolate Chunk Brownie	\$1.95 each
Gourmet Brownie Bash	\$1.95 each
Luscious lemon Bar	\$1.95 each
Toffe Crunch Blondie Bar	\$1.95 each
Pecan Chocolate Chunk Bar	\$1.95 each
Rockslide Brownie	\$2.00 each
Big Carrot Cake	\$56.55 per cake

WEDDING INFORMATION

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
Buffet Tables(draped and skirted)
Chaffers with Strenos (based on food ordered)
Fruit Punch Service (table draped and skirted)
Champagne or Sparkling Cider "Toast"
Coffee Service (table draped and skirted)

Pricing for Wedding Set-up

Rincon Room & Sahuaro Rooms	\$550.00
Catalina, Santa Rita & Tucson Rooms	\$650.00

****Prices above include standard dining room set-up****

**For a "customized set-up" there will be additional charges.
Please inquire with the club catering staff for pricing.**

The following items and services may also be provided through our Caterer:

Specialty Linens \$5.00 per piece
Specialty Napkins \$.75 per napkin
Napkin Folds \$1.00 per fold

