

FALCON
CLUB

2016
Catering
Guide



CATERING
AIR FORCE SERVICES

Academy Falcon Club
3120 Academy Drive, Bldg. 3120
USAF Academy, CO 80840

Welcome and thank you for considering
the USAFA Falcon Club for your catering needs.

Prices Are Subject to Change

Catering for You

Our goal is to provide quality, consistent service and exceptional, creative cuisine for our members and their guests.

We are happy you chose the Academy Falcon Club and stand ready to create a memorable event for you.

Our menus include our most popular items and are value priced for members. If you prefer to customize a menu, our catering manager will be happy to work with you. Our experienced caterer will offer suggestions and recommendations for theme parties and/or packages that will make your special event unique.

Featured in this packet are our traditional and most popular menu items. 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
- House linens to complement the banquet room
- Tables for your registration, cake, or displays
- Standard table and chair setups to include the standard four-hour event
- China, glass, silverware, appropriate chaffers and decor for menus chosen

Your catering manager will help you plan for additional items needed, over and above the standard banquet needs. Our goal is to provide quality, consistent service and exceptional creative cuisine in a unique and memorable setting for you and your guests.

We appreciate the opportunity to serve you!

Thank You,
Your Academy Falcon Club Management and Staff

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General Information

Planning your event with the Club is simple. Your Falcon Club catering manager will assist you in all aspects and will guide you through the procedures from start to finish.

To implement a successful event, certain club policies are in place to ensure quality, consistent service and exceptional, creative cuisine to our members. We look forward to working with you for an unforgettable event.

Our catering manager will be happy to answer your questions. We look forward to serving you.

PRO-RATA FORMS & POLICY LETTER

For your convenience, we have pro-rata forms you may use to pro-rate and charge individual Club Card, Visa or MasterCard credit card accounts. Pro-Rata forms are due four BUSINESS DAYS prior to the function along with full payment. 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 related to your event. Please be sure your guests are aware you will be charged for the final number and no-shows will not receive a refund and will be charged as the meals have been prepared by final numbers ordered.

FORCE MAJEURE

Neither party shall be responsible for the failure to perform this contract if circumstances beyond their control, including but not limited to acts of God (natural disasters – earthquakes, floods, hurricanes), Government restrictions (wars, riots, or other major upheaval) including the denial or cancellation of any export or other necessary license, insurrection and/or any other cause beyond a reasonable control of the party whose performance is affected.

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 the office or at home.

CARRY OUT SERVICE

Carry-out services are available at the Club. Contact the catering department for ordering assistance and coordinating pickup schedules.

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 for you.

Members do not pay a fee when borrowing (for their personal use) small quantities of daily-use china, glassware, flatware, or tables or chairs when these items are not in use in support of Club functions.

Ice, when available in excess of Club needs, is available to members free of charge. However, members must provide their own containers and transport arrangements. In addition, Sternos or other food warming products may be purchased at cost. This membership lending benefit does not apply to squadrons 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 additional charges. Lost or broken items will be replaced at current cost.

LINENS

When purchasing food items from the Club, linens will be supplied with your event. When renting rooms for military events that do not request catering, the Club may supply linens within reason, and has the right to charge for additional linens needed. Linen may be borrowed. Cleaning fees are \$5-\$7 per tablecloth, 75¢ per napkin and \$10 per skirt.

MULTIPLE ENTRÉES

When choosing a split entrée (two different entrées for the same event), the Club kindly requests final designation meal choices 10 working days prior to the event. Split entrées are available for parties of 30 guests or more.

We highly recommend a duet plate for guests under 30. This easily accommodates most guest appetites. The Club requests color codes on luncheons and dinners where two entrées are ordered. This practice expedites service and ensures each guest gets what they ordered. On large functions, however, it is strongly recommended to go with a duet entrée as it expedites service yet still pleases everyone.

SERVING TIMES

We pride ourselves in meeting the serving time listed on your contract. For seated functions, the 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 notify the catering manager 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. The catering department will work with you to identify those charges in advance.

MEETINGS & 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 catering manager for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan within your budget.

AUDIO VISUAL, VENDOR & MATERIALS GUIDELINES

For your convenience, microphones and podiums are available through the catering manager to support your function. Identify your needs to the catering manager well in advance of the function so we can reserve these items for you.

If a specialty item is not available within the Club, you may request permission from the caterer for an outside vendor. They must coordinate with the catering manager 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 manager of any special storage needs for rented or shipped items.

ANNOUNCEMENT SIGNS

On the date of your event, the name of your function and the room location will be posted in a highly visible area of the club.

CANCELLATIONS

All cancellations must be made in writing or by email. Cancellations must be made 60 business days prior to events. Cancellations made within 60 business days will be charged a \$100 cancellation fee. Cancellations within 30 days prior to the event will be charged the room fee.

SERVICE CHARGES

All prices on food and beverage catering held within the Club will be charged a 20% service charge. All off-site functions will incur a 30% off-site fee.

DECORATIONS

All decorations 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 any part of the Club. 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 decoration must be fire resistant and meet the codes of the base fire department. Our caterer 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 manager to ensure there is no conflict with other functions or additional fees.

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. You must retrieve any personal items immediately after your 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.

Checklist to Help Facilitate Your Event

Official USAFA military functions (military sponsored): please indicate at time of booking if using SM&W Funds (consumables: 34201 Chapter 12), Gift Funds, Official Representation Funding (ORF: AFI 65-603) Authorization Numbers (room fee charges: AFI 65-106) and/or Pro-Rata Sheets. A member must sign the contract.

Official NON-USAFA and VIP Military Functions ONLY: To hold your official function on the USAF ACADEMY, you are required to fill out an Event Approval Request (EAL). Requests must be submitted to Security Forces no later than 7 working days prior the event dates. Submit EAL to 10SFS.S5B@us.af.mil.

Private Functions (anniversaries, retirements, holiday parties, etc.): If you are not eligible to be a member, a member may sponsor your event. However, member benefits will NOT apply. Organizational or sponsored functions are NOT entitled to receive MEMBER ONLY benefits. You will need to request and provide an EAL format. Pre-payment is required.

FOR ALL EVENTS ~ MILITARY & PRIVATE

Tentative contract: please provide date, time and Information Request Sheet for scheduled event. Please provide proof of membership, Club Card number (or sponsor's full Club Card number).

Definite Contract: Member signature on contract, and rules and policies. At this time, we must have a valid CLUB CARD on file with the caterer and credit card payment. If we do not receive a signed contract within 7 working days of tentative booking, your event date may be canceled. We do request a pre-payment percentage for nonmilitary functions.

RULES & POLICIES AGREEMENT

Room Fees

Members may be entitled to waiver of room fees if the event is a personal function, i.e. wedding, retirement ceremony, etc. and the cost of the food meets or exceeds the room fee. Members may also be entitled to a 10% discount on total food cost.

All sponsored events will be charged fees according to the contract and based on the room. Military events room fees: Please ask about the procedures for fees or funding (if applicable).

Extending the Time of Your Event & Additional Fees

Your event is scheduled for four hours. Any additional hours will be charged a percentage based on total number of guests attending.

Number of Guests	Member per hour	Nonmember per hour
1-50	\$200	\$250
51-100	\$250	\$300
101-150	\$300	\$350
151-200	\$350	\$400
201-250	\$400	\$450
251-350	\$450	\$500

Member Fees

Payments of Official Military Functions

Request Pro-Rata sheets and Pro-Rata policy letter. Completed Pro-Rata are due back to the Club for processing four business days before function. All declined cards are the responsibility of the event POC. If requesting SM&W, the POC must obtain the SM&W control number and supply it to the Club no later than seven business days prior to event. When requesting room fee authorization for reimbursement, the POC must inform the Club that a request is needed. All events must be paid in full no later than three days following the event.

Menu

BREAKFAST ~ CONTINENTAL

🌀 **Basic Continental** ~ \$5.95 per person

Demi select Danish with a variety of cheese, cinnamon and cherry pastries, fresh fruit salad and self-serve coffee, tea and water.

🌀 **Falcon Continental** ~ \$6.50 per person

Elite and European Danish with a variety of apple, cinnamon raisin, almond bear claw and lemon cheese filled pastries, a self-serve coffee, tea and water.

🌀 **Healthy Yogurt & Fruit** ~ \$6.75 per person

A bowl of Napoleon yogurt layered with vanilla, strawberry, honey and blueberry yogurt served with granola, slice seasonal fruit and an assortment of mini muffins to include lemon, blueberry and banana nut.

🌀 **Super Continental** ~ \$7.50 per person

Assortment of all Danish to include European, elite and demi, fresh seasonal sliced fruit tray with seasonal berries served with coffee, tea and your choice of juice.

BREAKFAST ~ PLATED

All plated breakfast entrées are accompanied by a selection of sensational sweets Danish served with butter and preserves, chilled orange juice, fresh fruit garnish, fresh coffee, decaffeinated coffee and assorted teas.

Choose one of the following breakfast entrées

🌀 **Rise & Shine** ~ \$10.25 per person

Grilled ham steak, scrambled eggs and home fried potatoes.

🌀 **Early Timer** ~ \$10.50 per person

Scrambled eggs, sausage links or bacon and home fried potatoes.

🌀 **Morning Delight** ~ \$11.50 per person

French toast with maple syrup, scrambled eggs, choice of peppered bacon, sausage or grilled ham.

🌀 **The Early Bird** ~ \$11.75 per person

Chef's stratta quiche with four cheese blend, fresh herbs and seasonings, diced garden vegetables, choice of ham, bacon or sausage, served with home fried potatoes and fresh fruit cup.

BREAKFAST ~ BUFFET

Minimum of 30 people ~ Under 30 people please add \$2 per person

All breakfast buffets include a selection of chilled juices, fresh caffeinated and decaffeinated coffee, and assorted teas. Add \$4.25 per person to include mimosas and house champagne to your breakfast buffet.

Select a side for your breakfast buffet:

- ☞ Fresh fruit salad, and biscuits with jelly and butter
- ☞ Assortment of New York style bagels with cream cheese, jelly and butter
- ☞ Assortment of sensational sweets apple twists, cheese butterfly, cinnamon almond bear claw, cherry cheese, low-fat apple and low-fat cheese Danish

Select an entrée for your breakfast buffet:

- ☞ **American Classic** ~ \$10.75 per person

Fresh scrambled eggs, home fried potatoes, hickory smoked bacon, sausage, and fresh hot biscuits.

- ☞ **American Classic Plus** ~ \$11.75 per person

Fresh scrambled eggs, home fried potatoes, hickory smoked bacon, sausage, fresh hot biscuits and French toast with syrup.

- ☞ **Chef's Stratta Quiche** ~ \$22.75 per pan, serves 20-28

Choose herbed vegetable or three meat (ham, bacon, and sausage) stratta. Both strattas have four types of cheeses blended with fresh herbs and house seasonings.



DAYTIME REFRESHMENTS

Good Morning ~ \$9.75 per person

Assortment of gourmet scones, Danish, petite croissants and muffins, individual fruit yogurt cups on ice, sliced seasonal fruit platter, chilled individual juices, coffee and tea. Add berries and granola for an additional \$1.25 per person.

Good Afternoon ~ \$7.75 per person

Assortment of fresh sensational sweets, fresh baked cookies and brownies, individual assortment of chips and pretzels, sliced seasonal fruit platter, chilled soft drinks and bottled waters, coffee and tea.

Anytime Refreshment ~ \$5.50 per person

Assorted berries layered with mixed berry yogurt topped with granola, served in champagne flutes.

Cookie and Brownie Tray ~ \$1.25 per person, serves up to 25 people














Fresh baked assorted cookies and soft chocolate chip filled brownies.

Fruit and Cheese Tray ~ \$1.50 per person, serves up to 25 people

Assortment of fancy domestic cheeses, sliced fresh fruit tray with seasonal berries.

BREAKS & BEVERAGES

All are approved for military SM&W funding

-  Chilled orange, apple, tomato or cranberry juice ~ \$2.50 each
-  Assorted bottled water ~ \$1.75 each
-  Bowl of punch with choice of fruit, peach lemonade or tropical ~ \$30 per bowl (approximately 40 cups per bowl)
-  Hot or iced tea ~ \$12.75 per gallon
-  Hot chocolate or cider ~ \$15.25 per gallon
-  Fresh brewed caffeinated or decaffeinated coffee ~ \$15.25 per gallon
-  Variety of canned soft drinks including diet and caffeine-free ~ \$1.75 each
-  Sensational sweets selection of Danish ~ \$24.25 per dozen
-  Sensational sweets selection of bagels and cream cheese ~ \$19.50 per dozen
-  Assortment of fresh baked scones ~ \$19.95 per dozen
-  Sensational selection of fresh baked cookies ~ \$13.75 per dozen
-  Sensational sweets chewy chocolate brownies ~ \$18 per dozen
-  Mixed nuts ~ \$16.50 per pound

FALCON HOSPITALITY BASKETS

Treat Basket ~ \$7.50 per person

Assortment of mini chocolates, trail mix, chips, crackers, pretzels, granola and Cliff Bars, fruit snacks and nuts.

Picnic Basket ~ \$9.50 per person

Assortment of mini chocolates, trail mix, chips, crackers, pretzels, granola and Cliff Bars, fruit snacks and nuts. Plus, an assortment of bottled water, canned soda including diet and caffeine-free, and bottled juice.

Hospitality Basket ~ \$10.25 per person

Assortment of mini chocolates, trail mix, chips, crackers, pretzels, granola and Cliff Bars, fruit snacks and nuts. Plus, an assortment of bottled water, canned soda including diet and caffeine-free, and bottled juice, plus fresh caffeinate and decaffeinated coffee, hot and iced tea.



LUNCH ~ PLATED ENTRÉES

When requesting a split menu entrée, please note that the salad and vegetable will be the same for all meals. We will be happy to accommodate vegetarians and special diets. Ask your caterer about additional desserts and pricing.

These menu offerings are not inclusive to wedding receptions. Contact the catering manager for more information on afternoon receptions. All lunch menus are offered between the hours of 10 a.m.-2 p.m. ONLY.

The New Englander ~ \$14.75 per person

Fresh spinach salad topped with sliced mushrooms and warm bacon Italian dressing, fresh baked Atlantic herb crusted cod served on a bed of harvest rice pilaf blend, green beans with toasted almonds or Chef's fresh vegetables, fresh baked rolls with butter, coffee or iced tea service.

Hearty Appetite ~ \$15.25 per person

Choice of fresh tossed spring mixed salad or lightly tossed Caesar salad. Served with a slow roasted New York strip loin and your choice of Rosemary au jus, peppercorn, mushroom or roasted shallot demi-glace. Accompanied with buttery Yukon mashed potatoes, fresh balsamic grilled vegetables, and fresh baked French rolls with butter. Your choice of fresh whipped chocolate mousse or chocolate cake. Coffee and iced tea service provided.

Academy Favorite Marinated Grilled Chicken Breast ~ \$13.75 per person

Marinated 4 ounce grilled chicken breast topped with your choice of herb creamy mushroom gravy or a lemon beurre blanc. Paired with butter Yukon garlic mashed potatoes and fresh balsamic grilled vegetables. Coffee and tea service provided.

Garden Quiche ~ \$11 per person

A fresh herb and white wine egg mix baked with a blend of sautéed spinach, mushrooms, onion, red bell peppers, broccoli, asparagus and a four-cheese blend all in a flaky puff pastry crust. Served with a fresh summer fruit garnish.

Herb Roasted Cajun Pork Loin ~ \$13.75 per person

Herb and cajun crusted pork loin roasted to a golden brown and topped with a roasted Fuji apple brandy pork gravy, paired with creamy garlic golden Yukon mashed potatoes and Chef's fresh vegetables, served with a French dinner roll and butter.

Chicken Parmesan Linguine ~ \$13.75 per person

Herb and parmesan breaded chicken fried to golden perfection topped with homemade marinara sauce, and mozzarella and Parmesan cheese blend served on top of a bed of linguine pasta and paired with Chef's fresh vegetables, French dinner rolls and butter, or garlic sticks.

London Broil au Jus ~ \$14.25 per person

Marinated grilled succulent flank steak topped with a rosemary garlic au jus and paired with your choice of garlic herb roasted potatoes or creamy garlic golden Yukon mashed potatoes. Served with Chef's fresh vegetables, fresh baked French dinner rolls and butter.

 **House Baked Meat or Vegetarian Lasagna** ~ \$15.95 per person

Fresh baked lasagna stuffed with your choice of seasoned beef or sautéed vegetables and fresh Asiago, mozzarella and ricotta, layered with fresh herbs and tomato basil marinara sauce. Served with your choice of green beans almandine or chef's fresh sautéed vegetable, and garlic bread sticks.

LUNCH ~ WRAPS

 **Deli Croissant** ~ \$10.95 per person

Your choice of fresh deli meats: roast beef, oven-roasted turkey or apple wood smoked ham; served on a buttery croissant with lettuce, tomato and onion. Paired with delicious potato salad or chips, and garnished with fresh fruit and a cookie.

 **Chef's Club Wraps** ~ \$11.25 per person

Turkey, ham, cheese, bacon, lettuce, tomato and a red pepper aioli all wrapped in a warm sun-dried tomato tortilla. Served with your choice of potato salad, orzo pasta salad, cranberry broccoli salad or chips. Garnished with fresh summer fruit.

 **Southwestern Grilled Chicken Wrap** ~ \$11.25 per person

Grilled and sliced southwestern chicken breast accompanied with corn, black beans, roasted red peppers, tomatoes, lettuce, Monterey cheese and warm red pepper spread wrapped in a chipotle tortilla. Your choice of potato salad, orzo pasta salad, cranberry broccoli salad or chips. Garnished with fresh summer fruit garnish.

LUNCH ~ SMART HEALTHY SALADS

 **Classic Cobb Salad** ~ \$11.50 per person

A combo of spring mixed greens, and iceberg and romaine lettuces topped with bacon, sliced hard boiled eggs, tomato, chicken, ham and blue cheese crumbles, olives, cucumber, avocado and a roasted Parmesan and olive oil grilled crostini. Served with your choice of salad dressing.

 **Hearty Salad** ~ \$12 per person

Marinated grilled sliced chicken served on a bed of mixed field greens topped with Roma roasted tomatoes, grilled marinated portobello mushrooms, marinated and grilled asparagus spears, sliced roasted red peppers, cucumbers, grilled Parmesan and olive oil crostini and topped with crispy onion straws and served with your choice of dressing. Substitute the chicken with marinated London broil for an additional 75¢ per person or with wild Atlantic salmon for an additional \$1.25 per person.

 **Asian Oriental Chicken Salad** ~ \$11.50 per person

Mixed spring greens with iceberg lettuce, topped with crunchy noodles, mandarin oranges, roasted red peppers, cucumbers, cabbage, baby corn, bamboo shoots, all tossed with Asian sesame vinaigrette.

LUNCH ~ BOXED

Gourmet lunch sack. Delivery charge not included in pricing.

American Made ~ \$11 per person

Choice of turkey, apple wood smoked ham or roast beef and your choice of cheese, as well as choice of croissant, ciabatta or multi-grain roll or wrap. Served with condiments, potato chips, whole seasonal fruit, sensational sweets cookies and bottled water or soda.

Grilled Chicken Tuscany ~ \$13 per person

Grilled marinated sliced chicken breast on a garlic and olive oil toasted ciabatta roll accompanied with lettuce, tomato, provolone and hickory smoked bacon, drizzled with red balsamic vinaigrette. Served with mayonnaise, mustard, salt and pepper packet, pickle spear, and bottle water or soda.

Southwestern Chicken Wraps ~ \$12.75 per person

A chipotle wrap stuffed with marinated grilled fajita chicken, sliced roasted red peppers, roasted corn relish, black beans, shredded lettuce, diced fresh tomato, cheddar and pepper jack cheeses all brushed with a creamy roasted red pepper spread. Served with homemade pico de gallo salsa and warm tri-color tortilla chips. Finish the meal with a selection of sensational sweet cookies and, bottle water or soda.

LUNCH ~ BUFFETS

Minimum of 30 people ~ Under 30 people, please add \$2 per person

Deli Buffet ~ \$11.75 per person

A tossed green salad with tomatoes, cucumbers, carrots and your choice of dressings served with choice of delicious potato salad, orzo pasta salad or potato chips. Next is a selection of sliced meats including roast beef, oven-roasted turkey, apple wood smoked ham, and Genoa salami accompanied with sliced cheddar, Swiss, provolone and American and served with lettuce, tomato and sliced red onion, assorted relish, assorted baked and sliced rolls, and condiments. Finish it off with fresh baked cookies, ice water, and coffee and tea service.

Deluxe Deli Buffet ~ \$13.25 per person

Chef's soup of the day and tossed green salad topped with tomato, cucumber, carrots and your choice of dressings. Served with your choice of delicious potato salad, orzo pasta salad or potato chips. Next is a great selection of sliced meats including roast beef, oven-roasted turkey, apple wood smoked ham and Genoa salami accompanied with sliced cheddar, Swiss, provolone and American and served with lettuce, tomato and sliced red onion, an assorted relish bowl, assorted baked and sliced rolls, and condiments. Finish it off with fresh baked cookies, ice water, and coffee and tea service.

Mediterranean Lunch Buffet ~ \$13.95 per person

Begin with a tossed mixed field green salad or a classic Caesar salad. Next is a farfalle pasta salad with fresh roasted vegetables and fresh chopped herbs. Then, enjoy slow roasted 8-way chicken marinated in lemon, garlic, rosemary and olive oil. Followed by Italian sausage and peppers paired with penne pasta and pomodoro Diablo sauce. Finish it off with French silk cheese cake with your choice of raspberry or chocolate drizzle. Iced water, and coffee and tea service provided.

BUFFET STYLE LUNCH OPTIONS

Build your own buffet.

🦅 **Falcons Nest** ~ \$14.75 per person

One entrée, one vegetable, one starch

🦅 **Thunderbirds** ~ \$16.75 per person

Two entrées, two vegetables, two starches

Entrée Choices

- 🦅 Sliced roast beef with au jus, sliced teriyaki beef with pineapple, tender barbecue beef or burgundy beef tips
- 🦅 Sliced Cajun pork loin with a creamy lemon butter or an apple cinnamon pork loin with an apple brandy sauce
- 🦅 Grilled marinated chicken breast, 8-way cut marinated bone-on chicken or a tempura orange glazed chicken
- 🦅 Fried catfish with lemons and tartar sauce, garlic herb tilapia with a lemon butter sauce, Italian crusted cod with provincial sauce, or a summer herb crusted cod with a lemon cucumber dill sauce

Vegetable Choices

Choose French style green beans with shallots, garlic and wine, julienne carrots, peas with shoe string carrots, steamed broccoli spears, balsamic grilled vegetables, Chef's California tri-blend festive green beans with red onion and red peppers, or cinnamon and honey glazed carrots. Asparagus is an additional \$1 per person.

Starch Choices


Choose garlic mashed potatoes, harvest blend rice, parsley new potatoes, rosemary herb roasted potatoes, linguine with side of marinara, fettuccine with fresh herbs and garlic, scalloped au gratin potatoes, candy roasted yams or tri-colored fingerling potatoes.


RECEPTION ~ PLATTERS

*Approved for Military SM&W Funding

🌀 PLATTER	Small serves 15-25	Medium serves 25-50	Large serves 50-75
*Fancy imported & domestic cheese tray with crackers & sliced baguettes	\$47.25	\$89.25	\$153.50
*Fresh vegetable crudité with assorted dips	\$37.25	\$58.25	\$89.75
*Fresh grilled balsamic vegetable tray with assorted dips	\$50	\$70	\$110
*Sliced fresh fruit with berries	\$55	\$98.50	\$162.50
*Aztec pie 9-layer bean dip with fresh garnish	\$45.50	\$72.75	50-100 people \$120.50 100-150 people \$135
Antipasto pesto accompanied with olives, cherry peppers, antipasto skewers, salami, mortadella, flat breads, crackers, Brie cheese & grapes	\$96.95	\$152.95	\$235.45
*Avocado, tomato or garlic lemon hummus, pita chips & tri-colored tortilla chips	\$38	\$59	n/a
Fresh bruschetta with fried flatbreads & grilled toast points	\$33	\$44	n/a
Meat & cheese with Genoa salami, mortadella, fire roasted turkey, honey ham, summer sausage, Brie cheese sharp cheddar, smoked Gouda, sliced provolone, chutney, Creole mustard, flatbreads & assorted crackers	\$39.02	\$61.32	\$94.77

RECEPTION ~ HORS D'ŒUVRE


 HOT	portions	price
Buffalo wings with cool ranch dipping sauce	50 pieces	\$73.50
Fancy meatballs with barbecue, Swedish, sweet & sour sauces	50 pieces	\$42
Smoke chicken quesadillas	50 pieces	\$94.50
*Phyllo Brie pockets with raspberries & almonds	50 pieces	\$133.50
*Artichoke dip with fried flat breads & tortilla chips	25-40 servings	\$68.25
*Stuffed phyllo shells with cajun seasoned andouille sausage, topped with candied pecans	50 pieces	\$65.75
*Bacon wrapped scallops with roasted yellow coulis	50 pieces	\$165
*Spring rolls with sweet chili mustard sauce	50 pieces	\$50.50
*Coconut battered butterfly shrimp	50 pieces	\$105
*Vegetarian quesadillas	50 pieces	\$89.25
*Queso dip with tri-colored tortilla chips	25-40 servings	\$47.25
Boneless buffalo wings with cool ranch dipping sauce	50 pieces	\$36.75
Southwestern chicken egg rolls with chipotle ranch dipping sauce	50 pieces	\$85

 COLD	portions	price
Wraps: choice of turkey, beef and ham or vegetarian, both pickled vegetables	50 pieces	\$69.25
Ruffles or tortilla chips with onion, bacon or ranch dip, or salsa	25-35 people	\$28.50
Italian finger sandwiches with salami, ham, provolone, marinated red peppers, olive oil & red wine vinegar, red leaf lettuce and Roma tomatoes on grilled baguette bread	50 pieces	\$57.75
Cuban sandwiches with ham, turkey, pickles, peppers, Swiss, cheddar, sweet mint sauce, spicy garlic sauce on Cuban bread & griddle pressed	50 pieces	\$62
Vegetable finger sandwiches with grilled vegetables, cheese, lettuce, tomato & portobello	50 pieces	\$60
Tuscan bite with tomato, fresh chiffonade basil, red wine, olive oil, garlic, shallots & white northern beans on an edible Parmesan black pepper spoon	50 pieces	\$125
Southwestern bite with corn, marinated black bean, green chilies, chorizo, chipotle yogurt lime sauce on an edible corn lime spoon	50 pieces	\$125
*Fancy deviled eggs	50 pieces	\$42
Shrimp with cocktail sauce & lemon wedges	50 pieces	market price
Ravioli antipasto skewer	50 portions	\$35
Caprese bites with pepperoni	50 portions	\$68
Cucumber & lox bites	50 portions	\$65

RECEPTION ~ PREMIUM MEATS

Plan two ounces per person for hors d'œuvres ~ four ounces per person for a buffet

🌀 **Carvings** ~ \$50 per hour carver fee

- 🌀 Whole roasted turkey with cranberry chutney, rolls, condiments ~ \$11.75 per pound
Ten pound minimum
 - 🌀 Prime rib with au jus and horseradish and rolls ~ market price
Fifteen pound minimum, whole rib serves 30-40
 - 🌀 Honey glazed ham with rolls, condiments ~ \$145 per ham ~ serves 50-75
 - 🌀 Whole roasted pig with rolls, condiments ~ market price, 40-60 pound minimum
 - 🌀 Garlic herb pepper seared beef tenderloin ~ market price, six pound minimum
Served with rolls, chutney peppercorn sauce and condiments
 - 🌀 Boneless smoked salmon side with accompaniments ~ \$135, four pound minimum
Served with petite breads, capers, diced egg whites and yolks, diced red onions and lemon wedges
- 

DINNER ~ PLATED

All entrées are served with Chef's vegetables, fresh baked French dinner rolls, butter, coffee and iced tea service, and your dessert choice of chocolate cake, paradise lemon cake, carrot cake or fresh whipped chocolate mousse.

Southern Hospitality ~ \$21 per person

Begin with a fresh spring mix green salad with cucumbers, carrots and tomatoes, served with a house ranch or balsamic vinaigrette dressing, followed by southern roasted chicken breast served on top of creamy garlic Yukon mashed potatoes topped with chardonnay cream sauce.

Hometown Favorite ~ \$23.75 per person

Your meal starts with a fresh spinach salad with sliced button mushrooms, thinly sliced red onions and topped with a carrot and poppy seed bacon dressing. The main course is roasted Cajun rosemary pork loin smothered in apple brandy pork sauce and served on top of creamy golden Yukon garlic mashed potatoes.

Sumptuous Feast ~ \$24.75 per person

Start with a fresh spring mix salad with cucumbers, carrots and tomatoes served with house ranch or balsamic dressing. Next is a grilled and sliced London broil topped with rosemary au jus and served on a bed of roasted fresh herb red potatoes.

~ or ~

Herb roasted chicken breast topped with mushroom gravy and served over a garden blend rice pilaf.

Awards Night ~ \$31.50 per person

Begin with a classic tossed Caesar salad paired with herb and garlic croutons, Parmesan cheese, thinly sliced red onions and grape tomatoes, followed by tender grilled marinated filet mignon topped with a roasted shallot and peppercorn demi-glace served over garlic roasted herb red potatoes.

Club Classic ~ \$30.50 per person


Start your meal with a fresh spring mix salad served with cucumbers, carrots and tomato, and a house ranch or balsamic dressing. Your entrée is roasted rosemary sliced prime rib topped with rosemary garlic au jus and served on top of creamy garlic Yukon mashed potatoes.

Sherry Chicken Fettuccine ~ \$22 per person

A Falcon Club specialty that begins with a fresh spring mix green salad with cucumbers, carrots and tomatoes, served with a house ranch or balsamic dressing followed by a grilled sliced marinated chicken breast topped with creamy sherry sun dried tomato basil sauce paired with French style green beans sauteed with shallots and garlic, and served on a bed of hot buttery fettuccine noodles.

 **Pasta Primavera ~ \$19.95 per person**

Your meal starts with a fresh spring mix salad topped with cucumber, carrots and tomatoes, served with a house ranch or balsamic dressing, followed by sautéed fresh vegetables served on hot penne pasta and paired with fresh homemade primavera sauce. Garnished with grated Parmesan and Asiago cheese blend and fresh chiffonade of basil.

 **Duet Plate with Beef & Salmon ~ \$36 per person**

The perfect choice for everyone. First is a fresh spring mix salad topped with cucumber, carrots and tomatoes served with a house ranch or balsamic dressing. Your entrée is fresh Atlantic salmon topped with French beurre blanc and served over a garden blend rice pilaf, and a fresh herb, wine and shallot marinated tenderloin of beef topped with a roasted shallot peppercorn demi-glace fused served with roasted rosemary and garlic roasted red potatoes.

 **Duet Plate with Beef & Marinated Chicken Breast ~ \$29.25 per person**






Begin with a fresh spring mix salad topped with cucumber, carrots and tomatoes, served with house ranch or balsamic dressing. Next is a marinated and grilled chicken breast topped with a chardonnay cream sauce paired with a fresh herb, wine and shallot marinated tenderloin of beef topped with roasted shallot and peppercorn demi-glace. All served with creamy garlic Yukon mashed potatoes.

 **Baked Filet of Salmon ~ \$27.25 per person**

A Club favorite! First is a fresh spring mix salad topped with cucumber, carrots and tomatoes, served with house ranch or balsamic dressing. Next is an Atlantic wild caught fillet of salmon marinated in special spice, wine and lemon juice all topped with a champagne beurre blanc. Served over your choice of creamy cheesy risotto or a garden blend rice pilaf.

PLATED DINNERS ~ ADD-ONS

Customize your dinner with hometown favorites.

-  Shrimp cocktail with bibb lettuce salad, spicy red sauce and lemons ~ Additional \$9.25 per person
-  Twice baked potato ~ Additional \$3.25 per person
-  Asparagus vegetable option ~ Additional 75¢ per person
-  Chocolate or paradise lemon cake, or chocolate or strawberry mousse ~ Additional \$2 per person
-  Assorted cheesecake ~ Additional \$3.25 per person

DINNER ~ BUFFET

Minimum of 30 people ~ Under 30 people add \$2 per person.

Classic Club Banquet ~ \$28.50 per person

Tossed greens with tomatoes, cucumbers, carrots and choice of dressing, macaroni salad and classic crispy cole slaw, pre-carved steamship or pre-carved top round of beef with horseradish cream, sliced smoked ham with rum raisin sauce or sliced roast turkey, pan gravy and stuffing, oven roasted new potatoes, buttered peas and carrots or Chef's vegetables, fresh rolls with butter, coffee and iced tea service, New York style cheesecake with strawberry sauce or chocolate layered cake.

Italian Style Buffet ~ \$26.25 per person

Caesar salad, garlic bread sticks, mozzarella sticks, meatballs, Italian sausage and peppers, choice of pasta, choice of baked ziti, baked meat or vegetable lasagna, marinara, meat and Alfredo, tiramisu squares (one per person), coffee and iced tea.

DINNER - BUILD YOUR OWN BUFFET

Buffets served with rolls and butter, coffee and tea service.

All buffet-style dinners provide approximately eight ounces total of meat per person,

Light Buffet ~ \$21.50 per person

One salad, one meat, one starch, one vegetable, one dessert

Classic Buffet ~ \$25.25 per person

Two salads, two meats, two starches, two vegetables, one dessert

Sumptuous Buffet ~ \$31.50 per person

Three salads, three meats, two starches, two vegetables, two desserts

Salad Options

Fresh greens and tomatoes tossed with choice of dressing, Caesar salad with garlic croutons and Caesar dressing, orzo pasta with diced vegetables, roasted tomato, fresh herbs and balsamic dressing, marinated Napoleon cucumber and tomato salad, broccoli CranRaisin salad with raspberry vinaigrette, bow-tie pasta with seasonal vegetables classic potato salad, macaroni salad, fruit salad, cole slaw.

Meats/Main Course

Sliced grilled London broil, sliced savory herb pork loin, slow roasted marinated chicken breast, hand breaded chicken with Parmesan and Romano cheeses, herb crusted baked New England cod, horseradish crusted baked salmon, stuffed sole, slow roasted Cajun pork loin, roasted top round in au jus. Pre-carved prime rib is \$3.25 additional per person. All meats are pre-carved. For a carver add \$50 per hour.

Vegetables

French style green beans with sautéed shallots garlic, wine and julienne carrots, festive green beans with red onion and red peppers, Chef's California tri-blend, steamed broccoli spears, balsamic grilled vegetables, confetti corn, cinnamon and honey glazed carrots, asparagus (an additional \$1 per person).

Starch Options

Harvest blended rice pilaf, sliced tri-color herb roasted potatoes, garlic mashed potatoes, parsley new potatoes, steamed or roasted tri-color fingerlings, roasted new potatoes with rosemary, linguine with side of Marinara, scalloped potatoes au gratin, candy roasted yams, fettuccine noodles with fresh herbs and garlic.

Banquet Desserts Available

Strawberry or chocolate mousse, paradise lemon or chocolate cake, apple or peach cobbler, silk cheesecake.

Additional Desserts

Chocolate or strawberry mousse ~ \$3.25
New York style or French style cheesecake ~ \$4.25/\$3.25
Key lime sunrise pie ~ \$4.25
Strawberry lace cheesecake ~\$5
Dulce de leche cheesecake (caramel) ~\$6.25
Regal red velvet cake ~ \$5.25
White raspberry rendezvous ~\$5.25
Old fashioned carrot cake ~ \$4.25
Paradise lemon cake ~\$4.25
Chocolate decadence cake ~ \$4.25
Chocolate hazelnut enhancement ~ \$5
Towering chocolate torte ~ \$4.75
Tuscan tiramisu ~ \$4.25
Apple strudel with vanilla sauce ~ \$4.25
Caramel pecan dream cake ~ \$4.25
Chocolate overload ~ \$4.75
Double cappuccino cheesecake ~\$5
Sinful seven cheesecake ~ \$5.25
Apple or peach cobbler ~ \$4.50

Beverage Policies & Charges

PARTY BARS & BEVERAGES

We can provide a private bar for your guests. We offer hosted, cash or split offering bars (wine, beer and soda). Hosted bars are paid for by the host of the party with an on-site service charge of 20% or off-site service charge of 30%. Pay-as-you-go or cash bars are paid by each guest. Maximum limits can be set by the host.


A bottle of wine will serve approximately three to four glasses. A bottle of champagne serves approximately six to seven glasses for toasting.

You may bring in your specialty wines or champagne for a corking fee of \$5 per bottle with prior approval of management. Wine service is available for an additional \$25 per server per hour. No other beverages (nonalcoholic or alcoholic) may be brought into the venue. All hosted champagne has an additional 20% service charge. All off-site hosted champagne has an additional 30% service charge.



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 observed to be intoxicated or nearing intoxication in observing dram shop theory and safety. The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

- ☞ Off-site bar setup ~ \$150
- ☞ Bartender fee ~ \$25 per hour with minimum of two hours. Additional bartender fee over four hours ~ \$25. Bartender fees are waived if you meet \$300 in on-site bar sales or \$400 in off-site bar sales. Please ask your caterer for further details.
- ☞ Call brands ~ \$5
- ☞ Premium brands ~ \$6
- ☞ Top shelf premium ~ \$7
- ☞ Bottle of nonalcoholic champagne ~ \$12
- ☞ Bottle of nonalcoholic wine ~ \$11
- ☞ Domestic beers ~ \$3.50
- ☞ Imports and micros ~ \$4.50
- ☞ O'Doul's ~ \$2
- ☞ Juice ~ \$2
- ☞ Soda ~ \$1.50





House Wine

-  Copper Ridge ~ glass \$5, bottle \$16
Chardonnay, white zinfandel, cabernet sauvignon, merlot




Premium Wines

-  Cavit ~ glass \$6.50, bottle \$18
Moscato
-  Bogle ~ glass \$7.50, bottle \$24
Cabernet sauvignon, merlot, pinot noir, sauvignon blanc

Champagne & Sparkling Wines ~ by the bottle

-  Chateau Napoleon Brut 750 ML ~ \$18
-  Barefoot Bubbly Pink Moscato 750 ML ~ 20
-  Ballatore Gran Spumante 750 ML ~ \$23
-  Ecco Domani Prosecco 750 ML ~ \$25

Party Punch ~ a gallon is approximately 30 four ounce servings

-  Fruit tropical punch ~ \$30 per gallon
-  Peach lemonade punch ~ \$30 per gallon
-  Citrus cream ~ \$30 per gallon
Orange juice, pineapple sherbet, vanilla ice cream and ginger ale
-  Spiced hot apple cider ~ \$15.25 per gallon
-  Wine punch ~ \$45
-  Champagne punch ~ \$100
-  Piña colada ~ \$50
-  Tequila sunrise ~ \$50
-  Screwdriver special ~ \$50
-  Mimosa punch ~ \$50
-  Punch fountain rental ~ \$45

Banquet Room Specifications

We have a variety of rooms at the club available for your special event. Our catering manager 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.

🌀 Capacity and Room Fees

Maximum occupancy limits may not be exceeded due to fire safety codes. These are room charges only. If extending beyond the 4-hour event time, there is an additional per hour labor fee. Room fees for members may be waived if the catered food exceeds the cost of the room. If a member sponsors an event, the room fee will be at the nonmember cost.

🌀 Room	Seated Meals	Reception Only	Meeting Only	Official Function
Small Falcon	20	25	20	\$175
Large Falcon	50	70	40-50	\$200
Terrace Rooms	100	250	75	\$250
Ballroom Annex	20	25	20	\$150
Ballroom East	90	150	65	\$325
Ballroom	200	300	125	\$475
Sunrise Room	100	150	75	\$200

Helpful Information

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

- 🌀 Bottle of champagne ~ approximately six to seven glasses for toasting
- 🌀 Liter carafe of wine ~ approximately eight glasses of four ounce servings
- 🌀 Liter liquor ~ 32 drinks
- 🌀 Gallon punch ~ approximately 30 four ounce servings

Rental Items

Make your event all you want it to be with special equipment. Need something you don't see here? Ask the caterer to help you track it down.

- 🌀 12 x 12 dance floor ~ \$200 (in a non-ballroom event)
- 🌀 Stage and podium ~ \$200
- 🌀 Screen, TV, podium and microphone ~ \$200
- 🌀 Table cloths ~ \$5-\$7
- 🌀 Napkins ~ 75¢
- 🌀 Skirts with clips ~ \$10
- 🌀 Table mirror ~ \$3
- 🌀 Centerpieces ~ \$3



CATERING
AIR FORCE SERVICES

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FALCON
CLUB