

+ -BREAKFAST

Basics • Plated • Buffets • Brunch • Additions

LUNCH

Salads • Sandwiches • Plated • Buffets • Box Lunches • Dessert

DINNER

Plated • Buffets • Theme Buffets

RECEPTION

Hot & Cold Hors d'oeuvres • Enhancements

BEVERAGES

Cocktails/Beverage Service • Wine List

BREAKS

Specialties • Additions for Breaks & Enhancements

HOLIDAYS & WEDDINGS

Plated • Specialties • Packages

OFF-SITE CATERING

Services • Rentals

BREAKFAST

Basics

The Continental

Selection of Chilled Juices
Assortment of Sensational Sweets Pastry to include Danish, Cinnamon Rolls & Donuts
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$ 7.50 per person

The Continental Plus

Selection of Chilled Juices
Assortment of Sensational Sweets Pastry to include Danish, Cinnamon Rolls & Donuts
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$ 8.75 per person

The Club Continental

Selection of Chilled Juices
Assortment of Sensational Sweets Pastry to include Danish, Cinnamon Rolls & Donuts
Sliced Seasonal Fruit
Sensational Sweets Bagels with Cream Cheese
Assorted Yogurt Cups
Assorted Hot and Cold Cereals
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$ 11.25 per person

20% Service Charge will be added to above prices – Sales tax not applicable.
Ask about our MEMBERS FIRST Discount Program!
AF Club Members get \$2 off per meal or 10% off party when applicable!

BREAKFAST

Plated

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice

Selection of Sensational Sweets Danish served with Butter & Preserves

Or Biscuits

Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Choose from the following Breakfast Entrees:

Sliced Seasonal Fruits

with Yogurt, Honey Drizzle

\$ 10.25 per person

Scrambled Farm Fresh Eggs

with Plump Sausage 1-choice Links, Patties or Bacon and Home Fried Potatoes

\$ 11.25 per person

Eggs Benedict

with Balsamic Grilled Vegetables and Home Fried Potatoes

\$13.25 per person

Grilled Sirloin Steak

with Scrambled Eggs and Home Fried Potatoes

\$14.25 per person

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BREAKFAST

Buffets

All Breakfast Buffets to include the following items:

Selection of Chilled Juices

Assortment of Sensational Sweets Pastries or Biscuits with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

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

Breakfast Burritos

Ham, Cheese and Egg Burritos

-or-

Bacon, Cheese and Egg Burritos

Home Fried Potatoes

Fresh Fruit Platter

\$ 11.00 per person

Club Hill Quiche

Bacon and Onion Quiche

Home Fried Potatoes

Fresh Fruit Platter

\$11.00 per person

American Classic

Freshly Scrambled Eggs

Home Fried Potatoes

Crisp Bacon and Sausages

\$12.00 per person

American Classic Plus

French Toast with Maple Syrup

Freshly Scrambled Eggs

Home Fried Potatoes

Crisp Bacon and Sausages

\$13.00 per person

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Healthy Morning

Scrambled "Eggbeaters"
Roasted Potatoes with Peppers and Onions
Balsamic Grilled Vegetables
\$13.25 per person

Benedict Breakfast

Poached Farm Fresh Eggs on English Muffins with Canadian Bacon and
Hollandaise Sauce
Home Fried Potatoes
Balsamic Grilled Vegetables
\$14.00 per person

On the Run

Fluffy Buttermilk Biscuits split and stuffed with Scrambled Eggs, Grilled Ham,
and Cheddar Cheese
Bean and Rice Burritos
Fried Potato Patties
Whole Fruits
\$15.25 per person

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BRUNCH

Buffet

Selection of Chilled Juices

Sliced and Whole Fresh Fruits

An Assortment of Sensational Sweets Pastries with Butter and Preserves

Tossed Greens with Choice of Dressings

Oriental Chicken Salad with Sesame Ginger Dressing

Bowtie Pasta with Balsamic Grilled Vegetables

Country Style Scrambled Eggs

Home Fried Potatoes

French Toast with Warm Syrup

Crisp Bacon and Sausage Links or Patties

Grilled Chicken Breast with Mushroom Gravy

A Selection of Sensational Sweets Desserts to include:

Cookies and Cream Cheesecake

Bread Pudding

Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$29.00 per person

With the Addition of:

Mimosa's

\$10.25 per carafe

House Champagne

\$10.25 per bottle

Bloody Mary's

\$13.75 per carafe

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BREAKFAST BUFFET OR BRUNCH

Additions

Enhance your Brunch with our Special Custom Additions:

A staff member will be stationed for the Action Stations shown below:

Custom Omelets:

Fresh Eggs folded with a Variety of Goodies

\$ 6.00 per person

Pasta Station:

Fettuccini, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces

\$11.50 per person

Carving Stations:

All Carving Stations include Gourmet Rolls and Condiments

Prime Rib Au Jus

With Creamy Horseradish Sauce

\$339.25 for 20 guest servings

Steamship Round of Beef

With Creamy Horseradish Sauce

\$550.00 for 120 guest servings

Top Round of Beef

With Creamy Horseradish Sauce

\$281.00 for 50 guest servings

Roasted Turkey

With Cranberry Sauce

\$187.00 per 25 guest servings

Honey Glazed Ham

With Spicy Brown Mustard and Raisin Glaze

\$129.50 per 25 guest servings

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LUNCH

Salads

Light 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

Iced Tea, Lemonade and Ice Water

\$10.00 per person

Chef Julienne Salad

Crisp Iceberg Lettuce topped with Shredded Carrots, Sliced Tomatoes, American Cucumber Cheese, Ham, Turkey, Eggs, Black Olives, Slices with Ranch Dressing

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$10.25 per person

Grilled Oriental Chicken Salad

Grilled Chicken Breast served over fresh greens with Water Chestnuts, Green Onions and Chow Mien Noodles with Oriental Dressing

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$10.25 per person

Crisp Chicken Dijon Salad

Crispy Fried Chicken Tenders served over Fresh Greens with Cucumbers, Tomatoes and Shredded Cheddar Cheese with Honey Mustard Dressing

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$10.25 per person

Chicken Caesar Salad

This salad is sized for a Roman appetite! Crisp Romaine Lettuce tossed with our Creamy Caesar Dressing topped with a juicy marinated & grilled Boneless Chicken Breast.

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$10.25 per person

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Southwestern Chicken Salad

Grilled Chicken Breast served over Fresh Greens, Baby Corn, Olives, Peppers, Onions, and Tomatoes with Southwestern Vinaigrette Dressing served in a Crisp Tortilla Bowl

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$11.75 per person

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LUNCH

Sandwiches

Healthy Heart Croissant

Your choice of Sliced Turkey & Cheddar or, Shaved Ham & Swiss or Chunk Chicken Salad prepared fresh and served on a flaky, buttery Croissant
With your choice of Potato Salad, Pasta Salad, Coleslaw or Potato Chips
Served with seasonal Fresh Fruit Garnish
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Deli Deluxe

Thinly Sliced Turkey, Honey Ham & Cheddar piled high on your choice of Multigrain Sandwich Bread, Focaccia Bread or a Bakery Fresh Kaiser Roll
With your choice of Potato Salad, Pasta Salad, Coleslaw or Potato Chips
Served with seasonal Fresh Fruit Garnish
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Traditional Club Sandwich – recommended on Croissant

A traditional triple decker sandwich with Ham, Turkey, Bacon, Cheese, Lettuce and Tomato served on Toasted White Bread
With your choice of Potato Salad, Pasta Salad, Coleslaw or Potato Chips
Served with seasonal Fresh Fruit Garnish
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Ask about additional sandwich options customized for your party!

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LUNCH

Plated

Grilled Chicken Breast

Tossed Greens with Tomatoes, Carrots, and with Ranch Dressing
Grilled Chicken Breast marinated with tangy BBQ & Soy Sauce
Served with Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$ 10.25 per person

Veal Parmesan

Tossed Greens with Tomatoes, Carrots, with House Dressing
Breaded Veal topped with a Tangy Marinara Sauce & Mozzarella Cheese
Served with Buttered Fettuccine and Italian Blend Vegetables
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$14.25 per person

Roast Loin of Pork

Tossed Greens with Tomatoes, Carrots, with House Dressing
6 oz. Tender Roast Loin of Pork over Apple Dressing
Baby Red Potatoes with Parsley and Butter
Chef's Choice of Vegetables
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Lasagna

Tossed Greens with Tomatoes, Carrots, with House Dressing
Layers of Lasagna Noodles, Meat Sauce and a Blend of Cheeses
Served with Italian Blend Vegetables
Freshly Baked Garlic Bread
Iced Tea, Lemonade and Ice Water
\$10.25 per person

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Beef Roulade

Tossed Greens with Tomatoes, Carrots, with House Dressing
Sliced Beef Tenderloin rolls topped with a rich burgundy sauce
Served with Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$11.50 per person

Vegetarian's Twist

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette
Vegetarian Lasagna:
Layers of Roasted Vegetables, Pasta, Tomato Sauce, and a Blend of Cheeses
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Pasta Lover's Treat

Tossed Greens with Tomatoes, Carrots, with House Dressing
Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$10.25 per person

*Add Grilled Chicken for an additional \$2.50

Additions:

Add a cup of our Soup of the Day \$1.95 per person
Chocolate Chunk Brownie \$2.00 per person
Warm Fruit Cobbler \$2.25 per person
Fruit Sorbet \$ 2.25 per person
Marinated Berries over Vanilla Ice Cream (Max. 50 people) \$3.00 per person

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LUNCH

Buffets

(Requires a minimum of 50 guests)

DISCLAIMER: This catering menu is updated periodically. All selections and prices are subject to change without notice.

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Deli Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Potato Salad
Sliced Deli Meats including:
Roast Beef, Roast Turkey, and Honey Glazed Ham
Sliced Cheeses (choose two):
Cheddar, Swiss, Provolone, American
Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies
A Selection of Soft Drinks and Bottled Water
Iced Tea, Lemonade and Ice Water
\$10.25 per person

Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Potato Salad
Pasta Salad with Roasted Vegetables
Sliced Deli Meats including:
Roast Beef, Roast Turkey, Honey Glazed Ham, and Cotta Salami
Sliced Cheeses (choose three):
Cheddar, Swiss, Provolone, American
Lettuce Leaves, Sliced Tomatoes, and Onions
Assorted Bakery Fresh Breads and Rolls

Mayonnaise, Butter, and Honey Mustard
Sensational Sweets Cookies and Brownies
Sliced Seasonal Fruits
A Selection of Soft Drinks, Juices, and Bottled Waters
Iced Tea, Lemonade and Ice Water
\$11.50 per person

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American Classic Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Ranch
Vinaigrettes Dressings
Potato Salad
Cole Slaw
Southern Fried Chicken
Char-Broiled Hamburger with all the Fixin's
Seasoned Home Fried Potato Wedges
Sensational Sweets Cookies
Sliced Seasonal Fruit
Iced Tea, Lemonade and Ice Water
\$12.25 per person

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LUNCH

Box Lunches

The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese served on your choice of bread
Potato Chips
Whole Seasonal Fruit
Sensational Sweets Cookie
A Selection of Soft Drink or Bottled Water
\$9.25 per person

The Club Special

Submarine Sandwich with Turkey, Ham, and Salami with Provolone Cheese, Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette
Potato Chips
Whole Seasonal Fruit
Chewy Chocolate Chunk Brownie
A Selection of Soft Drink or Bottled Water
\$10.25 per person

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DINNER

Plated

Social Hour Upgrade

Cheese Display with Assorted Crackers

Seasonal Crudite Display with House Dip

Chef's Choice of a Hot Hors D'oeuvre

\$3.50 per person

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Ranch or Vinaigrette Dressing

Southern Fried Chicken

-and-

Sliced B.B.Q. Brisket of Beef

Served with Garlic Mashed Potatoes and Chef's Vegetables

Pecan Pie

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$18.00 per person

Hearty Appetite

Lightly Tossed Caesar Salad

Sliced Roasted Strip Loin of Beef

-and-

Marinated Chicken Breast

Served with Garlic Mashed Potatoes and Balsamic Grilled Vegetables

An Assortment of Cheesecake

Freshly Baked Rolls with Butter

Iced Tea, Lemonade and Ice Water

\$19.25 per person

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Surf and Turf

Tossed Greens with Tomatoes, Cucumbers, Carrots, and House Dressing
Slow Roasted 8 oz Prime Rib with Au Jus
-and-
Fresh Crab Stuffed Shrimp
Served with Roasted Potatoes with Peppers and Onion and Seasonal Sautéed Vegetables
Chocolate Mousse
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$32.00 per person

Sumptuous Feast

Tossed Greens, Tomatoes, Cucumbers, and Ranch Dressing
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables
-or-
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables
Assortment of Cheesecake
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$17.00 per person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
Sliced Rosemary Roasted Pork Loin
Served with Garlic Mashed Potatoes and Chef's Vegetables
Peach Cobbler
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$15.75 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette
Baked Cod Filet with Herbed Bread Crumbs and Béarnaise
Served with Wild Rice Pilaf and Chef's Vegetables

Key Lime Pie
Freshly Baked Rolls with Butter
Iced Tea, Lemonade and Ice Water
\$17.00 per person

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Seafood Favorite

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette
Baked Honey Lime Salmon + .25 w/sliced of lemons & tartar sauce
Served with Wild Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Key Lime Pie
Iced Tea, Lemonade and Ice Water
\$18.00 per person

Old Fashion Roast Beef

Tossed Greens, Tomatoes, Cucumbers, Sprouts, and House Dressing
Tender Roast Beef with Bordelaise Sauce
Served with Rosemary Roasted New Potatoes and Chef's Vegetables
Freshly Baked Rolls with Butter
Cherry Pie
Iced Tea, Lemonade and Ice Water
\$16.00 per person

Club Classic

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
Roasted Prime Rib of Beef Au Jus
Served with Rustic Mashed Potatoes and Chef's Vegetables
Freshly Baked Rolls with Butter
Fresh Fruit Sorbet
Iced Tea, Lemonade and Ice Water
\$19.50 per person

Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Sliced Filet Mignon with Béarnaise Sauce
Served with Roasted New Potatoes and Chef's Vegetables
Freshly Baked Rolls with Butter
Chocolate Mousse
Iced Tea, Lemonade and Ice Water
\$Market Price

Marinated Chicken Breast

Tossed Greens, Tomatoes, Cucumbers, and House Dressing
Grilled Chicken Breast marinated in a Ginger Teriyaki Sauce
Served with Baby Red Potatoes with Parsley Butter and Chef's Vegetables
Freshly Baked Rolls with Butter
Lemon Meringue Pie
Iced Tea, Lemonade and Ice Water
\$15.00 per person

Chicken Cordon Bleu

Tossed Greens, Tomatoes, Cucumbers, and Ranch Dressing
Boneless Chicken Breast stuffed with Ham and Swiss Cheese and topped with a delicate White Sauce
Served with Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Apple Pie
Iced Tea, Lemonade and Ice Water
\$15.00 per person

Chicken Veloute

Tossed Greens, Tomatoes, Cucumbers, and Ranch Dressing
Boneless Chicken Breast topped with a creamy Mushroom and Onion Sauce
Served with Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Warm Cherry Cobbler
Iced Tea, Lemonade and Ice Water
\$15.00 per person

Chicken Napolitan

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Boneless Chicken Breast sautéed in Garlic Butter, Fresh Mushrooms, Onions and Topped with Marinara Sauce and sliced Green Olives
Served with Buttered Fettuccini and Chef's Vegetables
Freshly Baked Rolls with Butter
Chocolate Mousse
Iced Tea, Lemonade and Ice Water
\$15.00 per person

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Additions:

Shrimp Cocktail with Bibb Lettuce Salad, Spicy Red Sauce, and Lemons
\$9.00 per person

Creamy Tomato Bisque with Herbed Croutons
\$3.25 per person

New England Style Clam Chowder
\$ 3.25 per person

Add an Assorted Dessert Station for an additional \$2.25 per person!

Add a Coffee Bar at \$28.75 per urn!

Gravy for Mashed Potato .30 per person

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DINNER

Build Your Own Buffets

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selections and prices are subject to change without notice.

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*All buffets require a minimum of 50 guests. Buffet lines will remain open for one hour from the start of your serving time.

All Buffets include:

Fresh Greens and Tomatoes with Ranch & Vinaigrette dressings
Rolls and Butter
Lemonade/ Iced Water

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert
\$15.00 per person

Classic Buffet: Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert
\$17.25 per person

Sumptuous Buffet: Choose (2) Salads, (3) Meats with Carver, (2) Starches, (2) Vegetables, (2) Desserts
\$19.50 per person

Meats/Main Course

Sliced Beef London Broil
Stuffed Chicken Breast
gravy
Vegetable Lasagna
Sliced Roasted Pork Loin
Carved Roast Beef*
Carved Roasted Turkey*
Carved Glazed Boneless Pit Ham*

*additional charge for carving of \$1.00 per person

Starches

Garlic Mashed Potatoes
Rustic Mashed Potatoes +.30 w/
Roasted New Potatoes
Rice Pilaf
Steamed Rice
Buttered Fettuccini
Candied Yams

Vegetables

Green Beans with Almonds
Peas with Shoe String Carrots
Steamed Broccoli Spears
People)
Corn on the Cob
Asian Stir Fry
Balsamic Grilled Vegetables

Desserts

Chocolate Mousse
Apple Pie
Berries with Ice Cream (Max. 50
Peanut Butter Pie
Assorted Mini Cheesecake
Assorted Fruit Cobblers
Choice of Apple, Peach or Cherry

Salads

Classic Potato Salad	Macaroni Salad
Marinated Cucumber & Tomato Salad	Fruit Salad
Bowtie Pasta with Seasonal Vegetables peanut	Java Slaw – Cabbage Napa with Butter dressing-Honey,Lime
Cole Slaw Juice, Rice sauce	Vinegar, Red chili flakes, Fish

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DINNER **Theme Buffets**

South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing
Beef Taquitos
Chicken Fajitas with Warm Flour Tortillas
Shredded Pork Enchiladas with Salsa Verde
Refried Beans
Mexican Rice
Traditional Flan
Sliced Fruits
Iced Tea, Lemonade & Ice Water
\$17.25 per person

The Cowboy Western

Crisp Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Steaks
Baked Beans
Sweet Cornbread with Honey Butter
Fruit Cobbler
Iced Tea, Lemonade & Ice Water
\$20.75 per person

Additions:

Tortilla Chips and Salsa
\$ 2.75 per person

Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Sourdough Rolls and Butter
Grilled Burgers and Hot Dogs with all the Trimmings
Steamed Corn on the Cob
Sliced Seasonal Fruit
Iced Tea, Lemonade & Ice Water
\$13.25 per person

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RECEPTION

Hot and Cold Hors d'oeuvres

HOT

Marinated Mushrooms in Lemon Herb Butter
\$34.50 for (50) pieces

Sweet and Sour Meatballs
\$40.25 per (50) pieces

Teriyaki and Pineapple Meatballs
\$40.25 per (50) pieces

Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce
\$40.25 per (50) pieces

Crispy Fried Chicken Tenders Atlanta with Honey Mustard Dipping Sauce
\$46.00 total per (50) pieces

Teriyaki Beef Sticks
\$46.00 for (50) pieces

Buffalo Wings with Cool Ranch Dipping Sauce
\$51.75 per (50) pieces

Baked Crab Stuffed Mushroom Caps
\$51.75 for (50) pieces

Pork Wontons with Plum Sauce
\$66.00 per (50) pieces

Vegetable Spring Rolls with Plum Sauce

\$66.00 per (50) pieces

Black Bean and Cheese Quesadillas with Salsa and Sour Cream

\$72.50 per (50) pieces

Grilled Beef or Chicken Kabobs with Tangy BBQ Sauce

\$109.25 for (50) pieces

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COLD

Ham and Cream Cheese Pinwheels

\$34.00 per (50) pieces

Salami Cornicopias

\$34.00 per (50) pieces

Assorted Fancy Finger Sandwiches

1-Choice of Curried chicken salad, Ham salad, Egg salad,
Tuna salad or Roasted vegetable salad,

\$34.50 per (50) pieces

Smoked Chicken Canape with Pico de Gallo

\$28.75 per (50) pieces

Fancy Deviled Eggs

\$40.25 per (50) pieces

Assorted Crostini Display (1-choice of topping Tomato Basil, Roasted Veg,
Barbeque Diced Chicken Breast or Mozzarella Olive Tapenade

\$43.25 per (50) pieces

Fruit and Cheese Kabobs

\$44.25 per (50) pieces

Smoked Salmon Canape with Dill Cream Cheese

\$72.00 per (50) pieces

Chilled Shrimp on a Cucumber Round

\$Market Price per (50) pieces

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RECEPTION

Enhancements

Assorted Chip and Dip Platter 1.5 lbs. each

Plain Potato Chips & chef's dip & Tri colored Tortillas & salsa dip

\$25.25 per 50 servings

Fresh Vegetable Crudites with Assorted Dips

\$58.75 per 50 servings

Spinach and Artichoke Dip with Sliced Baguettes

\$39.00 per 50 servings

Sliced Fresh Fruit Display with Seasonal Berries

\$65.00 per 50 servings

Whole French Brie

Baked in a Golden Pastry Crust with Crushed Raspberries

Served with Sliced Baguettes

\$51.75 per 25 servings

Fancy Imported and Domestic Cheese Display with Sliced Baguettes

\$105.00 per 50 servings

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

\$50.00 per 25 servings

Whole Smoked Salmon Display

With Caper Berries, Chopped Onion, Cream Cheese and Sliced Baguettes

\$143.75 per display

Chilled Jumbo Shrimp

Served with a Tangy Cocktail Sauce and Lemon

\$Market Price

20% Service Charge will be added to above prices – Sales tax not applicable.

Ask about our MEMBERS FIRST Discount Program!

AF Club Members get \$2 off per meal or 10% off party when applicable!

Carvings

Honey Glazed Ham with Gourmet Rolls, Raisin Glaze and Condiments

\$129.50 (serves 25 guests)

Whole Roasted Turkey with Cranberry Chutney, Gourmet Rolls and Condiments

\$187.00 (serves 25 guests)

Prime Rib Au Jus with Creamy Horseradish, Gourmet Rolls and Condiments

\$339.25.00 (serves 25 guests)

Top round of Beef with Creamy Horseradish, Gourmet Rolls and Condiments

\$281.00 (serves 50 guests)

Steamship Baron of Beef (Bone-in) with Horseradish, Rolls and Condiments

\$550.00 (serves 120 guests)

additional charge of \$1.00 per person for carving

Specialty Stations

(a trained staff member will be positioned for action at each of the stations shown below)

Pasta Sautee Station

Fettuccini, Bowtie and Tortellini Pasta
With Marinara and Alfredo Sauces
Parmesan Cheese, Red Pepper Flakes and Ground Black Pepper
Garlic bread
\$10.75 per person (minimum 50 guests)

Grilled Fajita Station

Your choice of marinated Beef or Chicken Fajitas prepared on the spot with Onions & Peppers served with Lettuce, Cheese, Salsa, Sour Cream, Guacamole, and 6" Flour Tortillas
\$10.25 per person (minimum 50 guests)

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BEVERAGES
Cocktails / Beverages

Premium Brand Cocktails (per drink)	\$3.50
- \$4.50	
Call Brand Cocktails (per drink)	\$3.25
House Brand Cocktails (per drink)	\$2.50
Domestic Beers (per bottle)	\$2.50
Imported Beers (per bottle)	\$3.00
Non-Alcoholic Beers (per bottle)	\$2.50
Cordials (per drink)	\$2.40
Soft Drinks (per glass)	\$1.00
Sparkling White Grape Juice (per bottle)	\$7.95

Andre Champagne – Pink or White (per bottle)	\$7.95
Orange, Apple, or Grapefruit Juice (per carafe)	\$3.75
Bottled Water (per bottle)	\$1.25
Assorted Canned Soft Drinks (per can)\$1.25
Chilled Milk (per carafe)	\$3.50
Individual Cartons of Chilled Milk (per carton)	\$1.00
Fruit Punch (per 3 gallon)	\$17.95
Sunshine Punch (per 3 gallon)	\$28.95
Assorted Hot Tea or Hot Chocolate (per urn)	\$28.95
Freshly Brewed Coffee or Decaffeinated Coffee (per urn)	\$28.95

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BEVERAGES

Wine List

Sutter Home Merlot

By the glass \$2.50
 By the carafe \$12.00

A wine of soft tannin and lush fruit. A perfect match for beef as well as chicken or a rich, red pasta dish.

Sutter Home Cabernet Sauvignon

By the glass \$2.50
 By the carafe \$12.00

A deep, hearty red with a depth of complexity and richness of flavor that pairs well with beef or lamb.

Sutter Home Chardonnay

By the glass \$2.50
 By the carafe \$12.00

One of the classic white varietals of the world that goes well with poultry as well as seafood such as lobster or scallops.

Sutter Home White Zinfandel

By the glass \$2.50
By the carafe \$12.00

A light, sweet wine delicious with cream-based pasta sauces, fish, pork and other "lighter" meals.

Cavit Pinot Grigio

By the glass \$2.50
By the carafe \$12.00

A wonderful Italian dry, light wine well suited for chicken, fish or spiced meals.

Cavit Pinot Noir

By the glass \$3.00
By the carafe \$15.00

The most elegant of the reds. A light, medium body wine that goes well with Salmon, Swordfish, Tuna as well as chicken or lamb dishes.

Alice White Shiraz

By the glass \$2.50
By the carafe \$12.00

A rich and full red wine that pairs well with beef and other hearty foods including spicy entrees.

20% Service Charge will be added to above prices – Sales tax not applicable.
Members First Discount CANNOT be applied to alcohol purchases.

BREAKS

Specialties

Good Morning!

An Assortment of Bakery Fresh Sensational Sweets Danish
Fruit Yogurt Cups on Ice
Sliced Melon and Orange Wedges
Chilled Juices
Coffee & Tea Service
\$9.25 per person

Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies
Assortment of Chips
Fresh Whole Fruits
Chilled Soft Drinks and Bottled Waters

Coffee & Tea Service

\$9.25 per person

20% Service Charge will be added to above prices – Sales tax not applicable.

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BREAKS

Additions and Enhancements

Chilled Orange, Apple, Lemonade, or Grapefruit Juice	\$3.75 per carafe
Assorted Bottled Water	\$1.25 each
Assorted Canned Soft Drinks including Diet & Caffeine-Free	\$1.25 each
Chilled Milk	\$3.50 per carafe
Individual Cartons of Chilled Milk	\$1.00 per carton
Fruit Punch	\$17.25 per 3 gallon
Sunshine Punch	\$28.75 per 3 gallon
Assorted Hot Tea or Hot Chocolate	\$28.75 per urn
Freshly Brewed Coffee or Decaffeinated Coffee	\$28.75 per urn
Assortment of Sensational Sweets Pastry	\$11.95 per dozen
Assorted Doughnuts	\$13.75 per dozen
Sensational Sweets Selection of Bagels & Cream Cheese	\$20.75 per dozen
Sensational Sweets Selection of Cookies	\$6.95 per dozen
Sensational Sweets Chewy Chocolate Brownies	\$9.95 per dozen
Carrot cake	\$9.95 per dozen
Lemon Bars	\$9.95 per dozen
Assorted Whole Seasonal Fruit	\$.75 each
Assorted Yogurt Cups	\$1.75 each
Ice Cream Bars	\$2.25 each
Granola Bars	\$1.75 each
Mixed Nuts	\$ 7.50 per pound
Snack Pretzels	\$ 3.50 per pound

20% Service Charge will be added to above prices – Sales tax not applicable.
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HOLIDAYS & WEDDINGS

Specialties and Packages

Home Style Thanksgiving or Christmas Gathering

Home Style Dinners let you enjoy all the goodness of family gatherings without all the work!

We cook up all the holiday favorites and serve them on platters "Home Style".

You get to carve the meat and pass the gravy, and we do the dishes!

Choose either one of these fine Holiday Traditions listed below for your family style or plated dinner at the Club. We are happy to offer additional "Home Style" dinner selections. Please ask your caterer.

Family Traditions

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette

Roast Turkey with Stuffing, Cranberry Chutney, Pan Gravy, Mashed Potatoes, and Chef's Vegetables

Pumpkin and Pecan Pies

Freshly Baked Rolls with Butter

Iced Tea, Lemonade & Ice Water

\$19.50 per person

Christmas Classic

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Prime Rib of Beef Au Jus with Roasted New Potatoes and Chef's Vegetables

White and Dark Chocolate Mousse

Freshly Baked Rolls with Butter

Iced Tea, Lemonade & Ice Water

\$19.50 per person

-Or-

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Roast Turkey with Stuffing, Cranberry Chutney, Mashed Potatoes, Chef's Vegetables and Pan Gravy

White and Dark Chocolate Mousse

Freshly Baked Rolls with Butter

Iced Tea, Lemonade & Ice Water

\$21.75 per person

Additionally, a complete holiday menu will be available for your squadron or group holiday event. Ask your caterer for details.

20% Service Charge will be added to above prices – Sales tax not applicable.
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MINI CHEESE CAKE	2.25	PER PERSON
REGULAR CHEESE CAKE SLICE	3.00	PER PERSON
ASSORTED PIES	2.25	PER PERSON
ICE CREAM SCOOP	.85	PER PERSON
LEMONS OR LIMES	.75	PER FRUIT
LEMONADE (BEVERAGE ½ DISPENSER)	17.25	
ICE TEA (BEVERAGE ½ DISPENSER)	17.25	

Additions:

Add a cup of our Soup of the Day	\$1.95 per person
Chocolate Chunk Brownie	\$2.00 per person
Warm Fruit Cobbler	\$2.25 per person
Fruit Sorbet	\$2.25 per person
Marinated Berries over Vanilla Ice Cream (Max. 50 people)	\$3.00 per person

WEDDINGS

Reception Packages

Each Package includes a 4-hour event plus the following items and services:

- 1 Room setup, including registration, cake or gift tables and dance floor, if applicable
- 2 House linens and napkins
- 3 Hurricane Candles
- 4 Coffee Service
- 5 Fruit Punch
- 6 Champagne or Sparkling Cider "Toast" (1-Bottle)

7 Designated Photo Area

In addition to our basic reception packages, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, or a sumptuous dinner buffet. Your catering manager will be happy to assist you with your plans to make your day a special event.

WEDDINGS

Reception Hors d'oeuvres

(Requires a minimum of 50 guests)

Club Classic

Tomato Basil Crostini (2 per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Punch
Coffee Service
\$12.50 per person

Gala Affair

Tomato Basil Crostini (2 per person)
Beef Taquitos (3 per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 per person)
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments
Fruit Punch
Coffee Service
\$15.00 per person

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudites with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 per person)
Crab Rangoon with Shoyu Mustard Sauce (3 per person)
Black Bean and Cheese Quesadillas (3 per person)
Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls
Fruit Punch
Coffee Service
\$23.00 per person

**20% Service Charge will be added to above prices – Sales tax not applicable.
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WEDDINGS

Specialties

The following items and services may be provided through your Catering Manager at a nominal fee.

- 1 Specialty Linens (ask your Catering Manager for pricing)
- 2 Dance Floor \$200.00
- 3 Table Top Lighting \$15.00
- 4 Under Table Lighting \$15.00
- 5 Cake Cutting \$25.00
- 6 Lighted Table Centerpieces \$2.50 each
- 7 Stage Riser \$15.00 per section (4X8)
- 8 Projection Screen \$15.00 (for video presentations)
- 9 DVD Combo 27" \$15.00
- 10 Portable Bar (ask your Catering Manager for Bar sale minimum requirements)
- 11 Audio Visual Rental (prices vary based on needs)
- 12 Prop Rental (see your Catering Manager for details)
- 13 Entertainment (see your Catering Manager for a listing of local entertainment suitable for your event)

OFF-SITE CATERING

Services

Club Hill is pleased to offer off-site catering services. The catering department will assist you in ordering your menu choices and also to help you with additional needs.

The following off-site catering charges will be used as guidelines when booking an event outside the club facility:

Off-Site Fee	\$3.00 per person
Under 100 Guest	\$250. minimum
(includes tables, chairs, linen, flatware, glassware, dishes, servers)	
Stage Risers	\$25.00 per section
Podium	\$75.00

OFF-SITE CATERING

RENTALS

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

Tablecloths	\$ 3.00 each
Napkins	\$.50 each
Table Skirting	\$ 20.00 each
Silverware: Dinner Knives, Forks, Teaspoons (limited availability)	\$ 1.25 per set
Glassware: Wine, Water, or Champagne Glasses (limited availability)	\$ 1.25 per glass
Dinner Plates	\$ 15.00 dozen
Salad Plates	\$ 15.00 dozen
Dessert Plates	\$ 15.00 dozen
Coffee Cups	\$ 15.00 dozen

Saucers	\$ 15.00 dozen
Punch Bowl w/ ladle (silver)	\$ 5.00 per bowl
72" Round Banquet Table (seats 10)	\$ 5.00 per table
60" Round Banquet Table (seats 8)	\$ 5.00 per table
Chaffing Dishes	\$15.00 each
Sterno	\$ Current Cost

Lost or broken items replaced at current cost.