Catering Menu

Carl Brashear
Conference & Catering Center

JEB Little Creek-Fort Story
1432 Hewitt Drive
Virginia Beach, VA 23459
In 1948, at the age of 17, Carl M. Brashear left his parents in rural Kentucky and joined the U.S. Navy. Early on in his Navy career, Carl fell in love with the sea and switched from being a boatswain’s mate to become a diver.

In early 1966, while on a salvage and rescue mission, Carl experienced a diving accident when trying to retrieve a bomb from a downed B-52 bomber. As a result of this accident, he lost a leg from the knee down. However, Carl was still determined to not let this impact his diving career and became the U.S. Navy’s only amputee diver. In 1970, despite this accident, Carl was able to achieve the accomplishment of becoming the first African-American master diver in the U.S. Navy.

During Carl’s 31 year Navy career, he rose above difficult circumstances to excel in extraordinary ways. He met each obstacle with perseverance and honor. Carl M. Brashear, passed away on July 25, 2006. Carl’s legacy as a Navy pioneer and inspirational role model lives on.
The Carl Brashear Catering and Conference Center staff is thrilled to have the opportunity to be a part of your event. The experienced catering department will help navigate through the event planning process. Check out our diverse selection of budget friendly menus. Customize menus are available for specific dietary considerations. We will work to accommodate anyone’s budget.

The catering staff is eager to answer any questions or concerns you may have about creating an event specific to you. Appointments and walk-ins are welcome. Let our staff take the stress and anxiety out of the planning process and help to make the planning just as fun as the event itself. We appreciate your patronage!

MWR Little Creek-Fort Story Catering Offices
757-462-2414 | 757-462-2418
Fax: 757-462-8128
Monday through Friday
8 a.m. to 4:30 p.m.
Saturday & Sunday
Available by appointment only.
Amenities

All-inclusive Services

**CAKE CUTTING SERVICE**

**ADDITIONAL TABLE SET UP**
DJ table, gift table, sign-in/check-in table, sweetheart table, head table and cake table

**POW/MIA TABLE**
Bible, red rose with yellow ribbon, place setting, sliced lemon with salt and black napkin will all be provided.

**TABLE LINENS** *(White or Ivory)*

**TABLE STANDS**

**RED CARPET/BULLETS/BELL** *(first-come, first-served)*

**AUDIOVISUAL**
We recommend an audiovisual test prior to the event. The club is not liable if your device is not compatible with our system.

**ROOMS**
Free for training and meetings. Please ask your catering specialist for more information.

**FLAGS**
We can provide the American, POW, Virginia State and Navy flag. These flags can be borrowed, first-come, first-served.

**VIP PARKING**
Our club is able to place VIP parking signs for command events. Please provide a list of VIPs *(flag officer, commanding/executive officer, distinguished guests, etc.)*

---

**Wi-Fi**
Go Wi-Fi is available in our facility. For trouble shooting problems, please call 1-888-339-7150.

**Telephone**
Telephone conference available in the rooms depending on availability.

**Policies**
A copy of the Navy Catering Policy Agreement at JEB Little Creek - Fort Story food and beverage division will be provided prior to completing your catering contract. The sponsor of the event is responsible for reading and filling out correct paper work and ensuring the compliance of all clubs rules and regulations.
Military Events

Retirement/Change of Command Package
Includes room rental, two hour reception, video display capabilities, podiums, wireless mics, red carpet, bullets, bell, flags (American, Virginia, Navy, and POW), theater style seating, VIP parking, rehearsal date, patriotic decorations on food lines, white table clothes, beverage station (ice tea, water, and coffee), carver, fruit, cheese, veggie display and freshly baked rolls

CARVING STATION (Choose One)
• Top round of beef (served with horseradish)
• Virginia baked ham (served with mustard/mayo)
• Roasted turkey (served with mustard/mayo)

HORS D’OEUVRES CHOICES
• Meatballs (BBQ, Swedish, and sweet & sour)
• Lumpia (pork or veggie) served with duck sauce
• Chicken wings (mild/spicy) served with ranch
• Mini chicken cordon bleu
• Bruschetta
• Bacon cheese rounds
• Mozzarella cheese sticks

THREE CHOICE (per person)
Without bar $14
With bar $20

FOUR CHOICE (per person)
Without bar $15
With bar $22

*Two-hour bar includes, bartender fee, choice of domestic draft beer, wine and soda.

(Additional 20% service charge will be applied to all food and beverages.)

Command Holiday Buffet (per person) $15.25
Includes room, white or ivory table clothes, holiday decorations for serving tables, colored napkins, set up and breakdown, DJ table, gift table, check-in table, butlered shrimp cocktail, rolls, iced tea/water service to tables, and coffee station.

ON THE BUFFET
• Sliced roast beef with gravy
• Mashed potatoes and gravy
• Vegetable medley

CHOICE OF ONE ENTRÉE
• Sliced honey baked ham
• Sliced turkey with cranberry dressing

For a 100 person retirement your cost would be $1680

$14.00 → $1400.00
x 100 + 20%
$1325.00 $1680.00

*Two-hour bar includes, bartender fee, choice of domestic draft beer, wine and soda.

(Additional 20% service charge will be applied to all food and beverages.)
Dining-In/Out

**MILITARY FUNCTION ONLY**

(per person) $55.50

Includes room rental, set-up, cocktail hour, white or ivory table cloths, colored napkins, vice table, head table podium and microphone, silverware, iced tea and eater service.

**ONE HOUR OPEN BAR**

Draft beer, wine, soda, well pours

**DINNER MENU**

- House chardonnay
- House red
- Shrimp cocktail
- Homemade French onion soup
- Garden salad with vinaigrette dressing
- Prime rib of beef au jus
- Red bliss potatoes
- Fresh mixed vegetables
- Hot rolls and butter
- Strawberry cheesecake
- Coffee
- Port Wine for toasting (45 minute limit)

For a 100 person event your cost would be $6660

\[
\begin{align*}
\text{Cost per person} & \times \text{Number of people} \\
$55.50 & \times 100 \\
$5550.00 & \quad + 20\% \\
$6660.00 &
\end{align*}
\]

**Non-Alcoholic Grog**

(per gallon) $25

**Alcoholic Grog**

(per gallon) $75

*Smoking is not permitted inside the room.

(Additional 20% service charge will be applied to all food and beverages.)
Coral Package  
(Per person) $29
Includes room rental, white or ivory tablecloths, colored napkins, DJ table, sign-in table, gift table, cake table with cake cutting service, glassware, silverware, set-up and break-down of room, coffee station, iced tea and water service, freshly baked rolls, a bride and groom hors d’oeuvre plate, dinner service for bride and groom, butlered shrimp, a carving station, and a freshly sliced seasonal fruit, veggie and cheese display.

**CHOICE OF ONE HOT HORS D’OEUVRE**
Meatballs (BBQ, Swedish or sweet and sour), lumpia (veggie or pork), bacon cheese rounds, bruschetta, franks wrapped in pastry, mini chicken cordon blue or mozzarella cheese sticks

**CHOICE OF ONE SALAD**
Garden Salad
Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad
Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad
Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

**CHOICE OF ONE CARVING STATION**
Top round of beef served with horseradish, roasted turkey or honey ham served with mustard/mayo

**CHOICE OF ONE VEGETABLE**
Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots

**CHOICE OF ONE ENTRÉE**
Oven roasted turkey with stuffing, sliced top round of beef, pasta alfredo, stuffed flounder, glazed sliced apple pork, grilled chicken breast with choice of marinade, honey baked ham, oven roasted chicken or southern fried chicken.

For a 100 person event your cost would be $3480

\[
\frac{29.00 \times 100}{100} + 20\% = \frac{2900.00}{100} + 20\% = 3480.00
\]

(Additional 20% service charge will be applied to all food and beverages.)
Pearl Package

*(per person)* $45
Includes room rental, white or ivory table cloths, colored overlays, colored napkins, DJ table, sign-in table, gift table, cake table with cake cutting service, glassware, silverware, event set-up and break-down, coffee station, iced tea and water service, freshly baked rolls, carving station, butlered shrimp, bride and groom hors d’oeuvre plate, champagne toast for all guests (alcoholic & non-alcoholic available), dinner service for bride and groom, and a freshly sliced seasonal fruit, veggie and cheese display.

**CHOICE OF TWO HOT HORS D’ŒUVRES**
Meatballs (BBQ, Swedish or sweet and sour), lumpia (veggie or pork), bacon cheese rounds, bruschetta, Franks wrapped in pastry, mini chicken cordon blue, mozzarella cheese sticks

**CHOICE OF ONE SALAD**

*Garden Salad*
Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

*Caesar Salad*
Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

*Asian Ginger Salad*
Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

**For a 100 person event your cost would be $5400**

$45.00 x 100 → $4500.00 + 20% $5400.00

*(Additional 20% service charge will be applied to all food and beverages.)*
Early Bird Morning Package

(Per person) $5.75

Available until 11 a.m.
- Assorted mini muffins or fresh donuts, fresh sliced pineapple and cantaloupe
- Beverage station with orange juice, coffee, hot tea, and water

Afternoon Break Package

(Per person) $6

- A variety of assorted snacks
- Beverage station with coffee, iced tea, water and canned soda

Executive Package

(Per person) $10.75

Includes all food and beverages offered in the morning and afternoon packages

For a 100 person event your cost would be $1290

\[
\begin{align*}
\text{Cost} & = \text{Price per person} \times \text{Number of people} \\
& = \$10.75 \times 100 \\
& = \$1075.00 \\
& + 20\% \\
& = \$1290.00
\end{align*}
\]

*We also offer à la carte options. Ask your catering specialist for more information.

(Additional 20% service charge will be applied to all food and beverages.)
Breakfast Buffet

Mark V Buffet

(per person) $13.50
Includes room rental, white or ivory table clothes, colored napkins, skirting, glassware, table settings, water, hot tea, orange juice and coffee station

ON THE BUFFET
• Scrambled eggs
• Bacon
• Sausage
• Hash browns
• Toast and assorted jelly
• Choice of pancakes or French toast

Elaborate Breakfast Display

(50 count) $260
• Freshly sliced pineapple
• Freshly sliced cantaloupe
• Assorted mini muffins and danishes
• Assorted crackers
• Mini bagels with cream cheese

For a 100 person event your cost would be $1620

\[
\begin{align*}
\text{For a 100 person event your cost would be} & \quad $1620 \\
\text{Mark V Buffet (per person)} & \quad $13.50 \\
\times 100 & \quad $1350.00 \\
\text{+ 20%} & \quad $1620.00 \\
\end{align*}
\]

(Additional 20% service charge will be applied to all food and beverages.)
**Lunch Selections**

Only available Monday through Friday from 11 a.m. to 1 p.m.
Includes room rental, set-up, glassware, table clothes, colored napkins, ice tea and water service and coffee station.

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ORDER OFF MCFaul LUNCH MENU</strong> (per person)</td>
<td>$9</td>
</tr>
<tr>
<td>Advanced order sheets required. Ask your catering sales specialists for menus and advanced order sheets. Great for conferences. Not recommended for groups over 50.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEXICAN FIESTA BUFFET</strong> (per person)</td>
<td>$16.25</td>
</tr>
<tr>
<td>Enchiladas, soft and hard taco shells, ground beef, shredded cheddar, shredded lettuce, black olives, diced tomatoes and onions, sour cream, Mexican fiesta rice, cornbread and apple churros</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DELI EXPRESS</strong> (per person)</td>
<td>$16</td>
</tr>
<tr>
<td>Ham, turkey, roast beef, American sliced cheese, lettuce, tomato, onions, pickles, Kaiser roll, potato salad and chips</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COLD PLATE LUNCH</strong> (per person)</td>
<td>$11</td>
</tr>
<tr>
<td>A great selection if you are in a hurry! Chicken or tuna salad on a croissant, fruit salad, pasta salad, fresh baked cookies (two per person), iced tea and water station</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BOX LUNCH</strong> (per person)</td>
<td>$10.75</td>
</tr>
<tr>
<td>Sliced turkey or ham on a Kaiser roll, served with tomato, lettuce, American sliced cheese, mayo, mustard, chips, potato salad and a cookie</td>
<td></td>
</tr>
</tbody>
</table>

For a 100 person event your cost would be $1290

\[
\text{Cost} = \left( \frac{10.75 \times 100}{100} + 20\% \right) = \frac{1075.00}{1.20} = 1290.00
\]

*We are able to do customized luncheon menus. Please communicate your expectations with your catering specialist.

(Additional 20% service charge will be applied to all food and beverages.)
# Dinner Buffet Selections

## McFaul Buffet

**(per person)** $20.75

Includes room rental, white or ivory table clothes, colored napkins, skirtng, glassware, table settings, freshly baked rolls, iced tea and water service during the meal, and a coffee station.

**SALAD STATION**

Mixed greens, tomatoes, red onions and cucumbers.

**CHOICE OF ONE DRESSING**

French, ranch, Italian or balsamic vinaigrette.

**ENTRÉES**

Sliced top pound of beef served with a beef gravy

**CHOICE OF ONE ADDITIONAL ENTRÉE**

Meat lasagna, pasta alfredo, fried flounder, chicken parmesan, honeybaked ham, oven roasted chicken or southern fried chicken.

**CHOICE OF ONE STARCH & ONE VEGETABLE**

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, macaroni and cheese, rice pilaf, wild rice, green beans, sweet corn, steamed broccoli, garden vegetable medley or baby glazed carrots.

---

## Amphibious Buffet

**(per person)** $26

Includes room rental, white or ivory table clothes, colored napkins, skirtng, glassware, table settings, freshly baked rolls, fruit, cheese, and veggie display, shrimp cocktail, carving station, salad service, iced tea and water service and a coffee station.

**CHOICE OF ONE SALAD**

**Garden Salad**

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French).

**Caesar Salad**

Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing.

**Asian Ginger Salad**

Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing.

**CHOICE OF ONE SIDE**

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice.

**CHOICE OF ONE VEGETABLE**

Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots.

**CHOICE OF ONE CARVING STATION**

Top round of beef served with horseradish, roasted turkey or honey ham served with mustard and mayo.

**CHOICE OF TWO ENTRÉES**

Oven roasted turkey with stuffing, sliced top round of beef, pasta alfredo, seafood stuffed flounder, glazed apple sliced pork, grilled chicken breast with choice of marinade, honey baked ham, oven roasted chicken or southern fried chicken.

(Additional 20% service charge will be applied to all food and beverages)
Caribbean Dinner Buffet

*(per person)* $21.75

Includes room rental, white or ivory table clothes, napkins, Caribbean island table decorations, silverware, ice tea and water service, coffee station, fruit, cheese, and veggie display, butlered shrimp, freshly baked rolls, salad service, set-up and break down.

**GARDEN SALAD**

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette, or French)

**ON THE BUFFET**

Grilled chicken breast marinated in a Caribbean sauce with pineapples or jerk sauce, mashed sweet potatoes, and Caribbean rice with peas

---

**TAKE IT UP A NOTCH: (per person)**

- Salad service *(per 50 people) *(round up)* $25
- Carver $75
- Additional entrée *(per person)* $2.75
- Fruit, cheese, and veggie display *(per 100)* $180
- Additional starch/vegetable *(per person)* $2

---

*For a 100 person event your cost would be $2610*

$$
\begin{align*}
\text{Caribbean Dinner Buffet} & \quad \times 100 \\
\text{Total} & \quad + 20\% \\
\end{align*}
$$

$2175.00 \rightarrow \$2610.00$

---

*(Additional 20% service charge will be applied to all food and beverages.)*
Full Service Meals

SEAT & SERVE
All entrées are served with a salad, starch, vegetable, dinner rolls, iced tea, water and coffee.

CHOICE OF ONE SALAD

Garden Salad
Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad
Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad
Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

CHOICE OF ONE SIDE
Garlic mashed potatoes and gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice

CHOICE OF ONE VEGETABLE
Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots

FILET MIGNON (6 oz.) $33.75
Char-grilled to perfection and served with béarnaise sauce

GRILLED MARINATED CHICKEN (8 oz.) $21.25
Grilled to perfection and topped with raspberry chipotle or champagne sauce

BAKED COD FISH (6 oz.) $16.95
White wine herb fish served with lemon and tartar sauce

STUFFED FLOUNDER (5 oz.) $20.95
Tender filet of flounder stuffed with shrimp and scallops

ROAST PRIME RIB $45.75
Roasted to perfection and served with au jus and creamy horseradish sauce

(Additional 20% service charge will be applied to all food and beverages.)
Vegetarian Selections

All entrees are served with a salad, starch, vegetable, dinner rolls, iced tea, water and coffee.

**PASTA PRIMAVERA (per person)** $15.95
Fresh blanched vegetables and tossed with pasta and alfredo sauce

**EGG PLANT PARMESAN (per person)** $16.95
Served with red sauce and mozzarella cheese over angel hair pasta

Ask about our gluten-free options.

Children’s Menu

Children 10 years and younger. To better assist parents with small children, staff will pre-plate all meals in back of the house and bring plates out once dinner is served. Please identify all children plates to serving staff.

**CRISPY TENDERS (per child)** $9.75
3-pc chicken tenders
French fries
2 cookies

**GRILLED CHEESE (per child)** $9.75
1 grilled cheese sandwich
French fries
2 cookies

(Additional 20% service charge will be applied to all food and beverages.)
Picnic Packages

All picnics include a two hour food service, delivery to any picnic area on the base, setup and break-down of event, cutlery, plasticware, condiments, napkins, and a full picnic party staff. Please ask the catering specialist about additional recreational activities available with picnic purchase.

<table>
<thead>
<tr>
<th>Picnic Package</th>
<th>Price (per person)</th>
<th>Menu Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Easy Day Buffet</td>
<td>$6.25</td>
<td>- Hot dogs with buns&lt;br&gt;- Hamburgers with buns&lt;br&gt;- Cheese&lt;br&gt;- Baked beans</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>BEVERAGES</strong>&lt;br&gt;- Water&lt;br&gt;- Lemonade or tea</td>
</tr>
<tr>
<td>Fun in the Sun</td>
<td>$10</td>
<td>- Hot dogs with buns&lt;br&gt;- Hamburgers with buns&lt;br&gt;- Cheese, lettuce, onions, tomatoes&lt;br&gt;- Baked beans&lt;br&gt;- Potato salad&lt;br&gt;- Condiments (ketchup, mayo, mustard)</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>BEVERAGES</strong>&lt;br&gt;- Water&lt;br&gt;- Lemonade or tea</td>
</tr>
<tr>
<td>All Out Buffet</td>
<td>$12.25</td>
<td><strong>CHOICE OF ONE ENTREE</strong>&lt;br&gt;- Pulled pork BBQ&lt;br&gt;- Chicken BBQ&lt;br&gt;- Jerk chicken&lt;br&gt;- Caribbean chicken</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>INCLUDES</strong>&lt;br&gt;- Hot dogs with buns&lt;br&gt;- Hamburgers with buns&lt;br&gt;- Cheese, lettuce, onions, tomatoes&lt;br&gt;- Baked beans&lt;br&gt;- Potato salad&lt;br&gt;- Condiments (ketchup, mayo, mustard)</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>BEVERAGES</strong>&lt;br&gt;- Water&lt;br&gt;- Lemonade or tea</td>
</tr>
</tbody>
</table>

*Add an additional entrée to any menu for $2.75 per person.

(Additional 20% service charge will be applied to all food and beverages.)
# Pick-up Items (Picnics)

No half pans. Each pan feeds approximately 50 people. Each item comes in a disposable aluminum pan with a lid. Clients are responsible for maintaining correct temperatures for food after leaving the facility.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PULLED PORK BBQ WITH BUNS</td>
<td>$135</td>
</tr>
<tr>
<td>HAMBURGERS WITH BUNS</td>
<td>$145</td>
</tr>
<tr>
<td>HOT DOG WITH BUNS</td>
<td>$103</td>
</tr>
<tr>
<td>FRIED CHICKEN</td>
<td>$130</td>
</tr>
<tr>
<td>MACARONI &amp; CHEESE</td>
<td>$75</td>
</tr>
<tr>
<td>POTATO SALAD</td>
<td>$65</td>
</tr>
<tr>
<td>COLESLAW</td>
<td>$63</td>
</tr>
<tr>
<td>MACARONI SALAD</td>
<td>$60</td>
</tr>
<tr>
<td>CORN ON THE COB</td>
<td>$39</td>
</tr>
<tr>
<td>BAKED BEANS</td>
<td>$40</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLASTICWARE BUNDLE</td>
<td></td>
</tr>
<tr>
<td>Cutlery, plates, napkins</td>
<td>$24</td>
</tr>
<tr>
<td>(50-pieces)</td>
<td></td>
</tr>
<tr>
<td>STERNOS (each)</td>
<td>$2.50</td>
</tr>
<tr>
<td>CONDIMENTS (50-piece)</td>
<td></td>
</tr>
<tr>
<td>Ketchup, mustard, and mayo</td>
<td>$15.50</td>
</tr>
<tr>
<td>ICE (Bring your own ice chest, one-fill)</td>
<td>$25</td>
</tr>
</tbody>
</table>

(Additional 10% service charge will be applied to all food and beverages.)
## Hors d’oeuvres

### Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLICED MEAT TRAY</td>
<td>Turkey/Ham/Roast Beef</td>
<td>40</td>
<td>$135</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>(100 count)</td>
<td></td>
<td>$130</td>
</tr>
<tr>
<td>INTERNATIONAL CHEESE TRAY WITH CRACKERS</td>
<td>(Serves approximately 50)</td>
<td></td>
<td>$120</td>
</tr>
<tr>
<td>FRESH VEGETABLE TRAY WITH CRACKERS</td>
<td>(Serves approximately 50)</td>
<td></td>
<td>$80</td>
</tr>
<tr>
<td>SEASONAL FRUIT TRAY WITH VANILLA YOGURT DIPPING SAUCE</td>
<td></td>
<td></td>
<td>$110</td>
</tr>
<tr>
<td>CROISSANT FINGER SANDWICHES Tuna &amp; Chicken</td>
<td>(Serves approximately 40)</td>
<td></td>
<td>$120</td>
</tr>
<tr>
<td>TORTILLA CHIPS, CORN &amp; BLACK BEAN SALSA</td>
<td></td>
<td></td>
<td>$65</td>
</tr>
</tbody>
</table>

### Hot (100 Count)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRISPY WRAPPED WONTON SHRIMP</td>
<td></td>
<td>$150</td>
</tr>
<tr>
<td>LUMPIA WITH SWEET &amp; SOUR SAUCE Pork/Vegetable</td>
<td></td>
<td>$135</td>
</tr>
<tr>
<td>CRISPY CHICKEN TENDERS SERVED WITH HONEY MUSTARD</td>
<td></td>
<td>$125</td>
</tr>
<tr>
<td>FRANKS WRAPPED IN PASTRY</td>
<td></td>
<td>$115</td>
</tr>
<tr>
<td>ZESTY ORANGE CHICKEN BITES</td>
<td></td>
<td>$125</td>
</tr>
<tr>
<td>CHICKEN WINGS Spicy/Mild</td>
<td></td>
<td>$115</td>
</tr>
<tr>
<td>JALAPENO POPPERS Cream Cheese</td>
<td></td>
<td>$110</td>
</tr>
<tr>
<td>BUFFALO CHICKEN BITES</td>
<td></td>
<td>$80</td>
</tr>
<tr>
<td>BACON CHEESE ROUNDS</td>
<td></td>
<td>$80</td>
</tr>
<tr>
<td>MINI CHICKEN CORDON BLEU</td>
<td></td>
<td>$80</td>
</tr>
<tr>
<td>BRUSCHETTA WITH TOASTED BAGUETTES</td>
<td></td>
<td>$70</td>
</tr>
<tr>
<td>MOZZARELLA CHEESE STICKS</td>
<td></td>
<td>$70</td>
</tr>
<tr>
<td>MEATBALLS BBQ/Swedish/Sweet &amp; Sour</td>
<td></td>
<td>$65</td>
</tr>
<tr>
<td>HOT CRAB DIP Served with crackers</td>
<td></td>
<td>$95</td>
</tr>
</tbody>
</table>

(Additional 20% service charge will be applied to all food and beverages.)
**Hors d’oeuvres Stations**

*All stations are supplied with 6” plates*

<table>
<thead>
<tr>
<th>Station Name</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ELABORATE FRUIT, CHEESE AND VEGETABLE DISPLAY (100 Count)</strong></td>
<td>$180</td>
</tr>
<tr>
<td>Freshly sliced seasonal fruit, crisp garden vegetables, assorted cubed cheese, and an array of crackers, all decoratively displayed</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Station Name</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Carving stations</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Action Station with Chef</strong></td>
<td></td>
</tr>
<tr>
<td>Served with rolls and condiments</td>
<td></td>
</tr>
<tr>
<td><strong>PORK TENDERLOIN</strong></td>
<td>$245</td>
</tr>
<tr>
<td><strong>TOP ROUND OF BEEF</strong></td>
<td>$315</td>
</tr>
<tr>
<td>Add au jus for $.50 per person</td>
<td></td>
</tr>
<tr>
<td><strong>OVEN-BROWNED TURKEY BREAST</strong></td>
<td>$345</td>
</tr>
<tr>
<td><strong>VIRGINIA BAKED HAM</strong></td>
<td>$245</td>
</tr>
<tr>
<td><strong>MEXICAN FIESTA STATION (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Soft or hard shells, ground beef, shredded cheddar cheese, shredded lettuce, diced tomatoes, salsa and sour cream</td>
<td>$8</td>
</tr>
<tr>
<td><em>Add Chicken</em></td>
<td>$2.75</td>
</tr>
<tr>
<td><strong>FAJITA STATION (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Julienne cut strips of chicken or beef, flour tortillas, roasted peppers and onions, sour cream, diced tomatoes, shredded cheddar cheese and shredded lettuce</td>
<td>$9.50</td>
</tr>
<tr>
<td><em>One meat (chicken or beef)</em></td>
<td></td>
</tr>
<tr>
<td><em>Two meats (both chicken and beef)</em></td>
<td>$13.25</td>
</tr>
<tr>
<td><strong>SALAD STATION (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Crisp lettuce, cherry tomatoes, cucumbers, red onion slices, shredded cheese, diced eggs served with ranch and Italian dressings</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>MAC &amp; CHEESE STATION (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Macaroni pasta and cheese, diced chicken, bacon bits, broccoli, diced tomatoes and green onions served in a margarita glass</td>
<td>$4.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Station Name</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PASTA STATION (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Cheese tortellini and penne pasta, vegetable medley, marinara and alfredo sauce and crispy garlic bread</td>
<td>$5.75</td>
</tr>
<tr>
<td><em>With Chicken or Shrimp</em></td>
<td>$7.75</td>
</tr>
<tr>
<td><em>With both Chicken and Shrimp</em></td>
<td>$9.75</td>
</tr>
<tr>
<td><strong>MASHED POTATO BAR (per person)</strong></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes, brown gravy, shredded cheddar cheese, sour cream, chives, bacon bits and butter served in margarita glasses</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

*(Additional 20% service charge will be applied to all food and beverages.)*
Bakery

BAKED COOKIES*  $11.75  MINI MUFFINS (ASSORTED)**  $17.50
DANISH (ASSORTED)*  $17.50  MINI DOUGHNUTS (ASSORTED)**  $12.50
SCONES (ASSORTED)*  $25  **Sold Per Two Dozen
DONUT APPLE FRITTERS*  $17.75
BAGELS WITH CREAM CHEESE*  $13
HOT CINNAMON ROLLS*  $20

Desserts

SLICED SHEET CAKES (each)  $2.25  CHOCOLATE LAVA CAKE WITH CARAMEL PECANS (each)  $7.50
(Chocolate, Red Velvet, Carrot or White Cake)

CHEESECAKE ASSORTMENT WITH SAUCE (each)  $4.75

(Additional 20% service charge will be applied to all food and beverages.)
We can accommodate almost any request. Our bartenders are CARE trained and certified. Know that you and your guests are in the best of hands. Please take a moment to review our options. If you don’t see what you’re looking for, let your catering specialist know and we will do our best to fulfill your request!

**Non-alcoholic Beverages**

**BY THE GALLON**
- Fruit punch $20
- Pink lemonade $20
- Coffee $25
- Iced tea (sweet or unsweet) $20
- Fountain soda (unlimited) $2
- Canned soda $2
- Bottled water $2
- Juices (orange juice or grapefruit) $3

**BEVERAGE STATION**
- Coffee, water and iced tea $300

**Beverage Guide Equivalents**

**BOTTLE OF CHAMPAGNE**
- Eight (6 ounce) glasses

**CARAFE OF WINE**
- Five (6 ounce) glasses

**BEER SERVICE**
- All draft beer is served in 8 ounce glasses
- ½ Barrel of Beer - 120 glasses
- Pony Keg - 60 glasses

**House Bar**
- Seagram’s 7, Seagram’s VO, Tanqueray Gin, Malibu Rum, Jim Beam, Jose Cuervo, Smirnoff Vodka, Jack Daniels, Bacardi Rum, choice of domestic beer and soda
- **FIRST 2 HOURS**
  - per person $11
- **EACH ADDITIONAL HOUR**
  - per person $5

**Premium Bar**
- Absolute Vodka, Captain Morgan Rum, Crown Royal, Hennessy, Bombay Gin, Gray Goose, PePe Tequila, Jack Daniels, Tanqueray Gin and keg of domestic beer and soda
- **FIRST 2 HOURS**
  - per person $13
- **EACH ADDITIONAL HOUR**
  - per person $7

**Cash Bars**
- Stocked with call and premium liquors (bourbon, scotch, vodka, gin, rum, tequila, brandy, bottled beer, house wine and soft drinks)
- Call brands $6
- Premium brand $7
- Domestic bottled beer $4
- Imported bottled beer $5
- Fountain soda (unlimited) $2
- Canned soda (each) $2
- Juice (orange juice, grapefruit) $3
Alcoholic Beverages

Kegs

DOMESTIC ½ BARREL KEG $275
DOMESTIC PONY KEG $175
(Miller Lite, Coors Light, Budlight, Yuengling and Budweiser)

HANDCRAFTED/IMPORTED
(Corona, Corona Light, Stella Art, Heineken, Heineken Light, Sam Adams, Mic-Ultra, Devils Backbone and Shocktop)

½ Barrel Keg Market
Pony Keg Market

House Wines
(Copper Ridge, Chardonnay, White Zinfandel and Merlot)

CARAFE $16
GLASS $5
SPECIAL CARAFE (special order) $18

Sparkling Wines
(by the Bottle)

Andre Champagne $12
Ballatore Spumante $14
Korbell Brut $20
Non-Alcoholic Cider $11

CHAMPAGNE TOASTS
4 ounce coupe glass $2
House champagne (per person) $2
Butler fee $25

Cocktails by the Gallon

Displayed by the bar and served under the watchful eye of the bartender. All guests must be age 21 and older.

MIMOSA PUNCH
(orange juice and champagne) $25

BLOODY MARY
(house vodka, lemon/lime wedges and celery) $40

WHITE/RED SANGRIA
(house brandy, house merlot, triple sec, orange juice, club soda, and fruit garnish) $60
Event Procedures

Timeline
The following information includes event planning deadlines.

30 DAYS PRIOR
• Menu selection

10 BUSINESS DAYS PRIOR
• Final payment
• Final count (lowest count)
• Timeline for food
• Initial base access list of guests

5 BUSINESS DAYS PRIOR
• Room layout diagram
• Guests additions (count may still group)
• Final base access list (email to event coordinator)

Decorations
The final decorating timeline will be given 10 days before the event. Please use the following timeline as a guide. Please note that the final timeline is dependent upon the facility schedule.

11 a.m. for a 1 to 5 p.m. time frame*
6 p.m. for a 7 to 11 p.m. time frame*

* Please note: We do not allow tacks or tape on walls. All candles must be enclosed.

Room Diagrams
We do try to accommodate the wishes of our clients as much as possible. The paper diagram may be slightly different from the actual room.

Guest Lists
Please provide a guest list with all guests’ first and last names and ID card numbers (driver’s license, passport or state ID). Your catering specialist will assist you with the proper format. Please allow five business days for security to process the guest list (additions after the deadline cannot be accepted).

Room Capacity

BALLROOM 350 people

MEDAL OF HONOR 85 people

Time Blocks
Each event reservation is for four hours only.
Saturdays: 1 to 5 p.m. or 7 to 11 p.m.
DEPOSIT
The club requires a $500 non-refundable deposit. Any deposit funds remaining after your event will be credited to your final bill. Patrons may change the date and/or time of their scheduled event once. Any additional schedule changes are subject to a penalty fee. Refund of deposits are only allowed for military events that can provide a reason on a command letter head. All other requests must be reviewed by the club manager.

FOOD ALLERGIES
Our Chefs cook with nuts, soy, dairy, gluten, shellfish and many other allergens. We will do our best if your guest has an allergy. However, we cannot completely guarantee an item to be allergen free. Please inform us of possible food allergies to help minimize allergen exposure.

SPECIALTY MEALS
We are capable of providing individual meals for vegan as well as gluten free and low sodium meals. Please ensure to communicate any of these preferences to your catering specialist.

ALCOHOL
The installation has an alcohol policy in place. Should you desire to have alcohol served in an area on base (other than the club), your catering specialist can assist you with the compliance of these regulations. No outside alcohol can be served at your event or on the premises. If this happens bar services will be discontinued.

Food Service Options
BUFFET STYLE
This gives your guests the opportunity to get what they like instead of your making the decision. Please note that this is not an all-you-can-eat option.

SEAT & SERVE
Our staff will serve everything to your guests. It is a more elegant service.

HORS D’OEUVRES
The atmosphere is more of a social event. We set up different stations, giving your guests the opportunity to mingle.

Bar Services & General Policies
Alcoholic beverage service is available ONLY in conjunction with food service. All alcoholic beverages will be served by a CARE certified staff member. We provide all alcohol, however, patrons are permitted to bring in bottled wine or champagne (for an additional fee). Ask your catering sales specialist for more information.
Other Services

SERVICE CHARGES
All food and beverages have a 20% service charge added. If you are doing a pick-up menu the service charge is reduced to 10%. This is applied to labor, overhead and gratuity for employees.

OVERTIME (per hour over scheduled time) $300

WEDDING SET UP $200
Additional ceremony set-up fee for weddings.

CASH BAR $75
One bartender per 125 guests

THEMED DECORATIONS $50
(Nautical/Caribbean/Patriotic/Spring/Christmas)
Staff will decorate all food service lines.

OVERLAYS (each) $3.50

NAPKINS (each) $1.50

WHITE CHAIR COVERS (each) $3

BUTLERED SERVICE $25

CENTERPIECE (each) $3
(Glass Votive)

PORTABLE BAR SET UP $100
(only if needed in ballroom)

MARQUEE $50

CORKAGE FEE $8.50

Thank you

for considering the Carl Brashear Conference and Catering Center for your special event!