



To our valued patrons,

Thank you for considering Missions End for your catered event. We are pleased to offer you a wide selection of fine foods tailored for your special affair. The attached menu ranges from breakfast plates to five-course dinners.

Please understand that this menu is only a guideline as it lists several of our most popular items. We suggest you speak with the club manager or caterer to discuss how we may be able to better meet your needs by customizing a menu especially suited for your event.

Our caterer and management staff closely interact in order to provide professional offerings, which will meet your individual needs. Whether it is an intimate dinner for that special occasion or a gathering for several hundred, our staff is up to the challenge!

The Missions End Staff maintains high standards of food quality and we are committed to outstanding customer service. Regardless of your catering needs, we look forward to working with you. We also look forward to being a part of your next event.

Thank you,

The Missions End Staff

GENERAL INFORMATION

Facility

No items can be taped, stapled, nailed onto any of the walls in the facility. Missions End is not responsible for any items lost, stolen or left behind from your event.

Event Times

All functions have a five hour time limit. If your event requires the room to be available the day prior to the event, for your set-up, there may be additional fee due to business demands. Rehearsals, set-up and break down must take place during the operation hours of Missions End which is 0900-1300 Monday and Tuesday and 0900-1700 Wednesday-Friday event permitting.

Clean Up Fee

If trash, boxes, glitter, confetti or any food items are left in the room being rented, an **additional \$50.00** clean up fee will be added onto the contract and will have to be paid within 24 business hours.

Opening Fee

The Missions End is closed Saturday, Sunday, Monday and Tuesday after 1pm. If the facility has to open for an event, there is a \$200.00 opening fee on these days. There will also be a labor fee associated with the event based on the demands of the event.

Payment and Guest Counts

The final guest count and payment is due 72 **business** hours before your scheduled event for proper planning. Please note we are closed on Monday's. Pre payments and Unit payment arrangements must be arranged with the Catering representative. Acceptable payment: includes cash, Visa, MasterCard, AMEX or cashier's check. Any last minute additions to your guest count **may not** be accommodated. Any balances that change or are accumulated during the function will be settled the first business day after the event.

Pick Up Charges

If paper and plastic items are desired for a pick up event, there will be an additional charge for these items.

Service Charges

A 20% service charge will be applied to the total sales of food and beverage for an event. Sales tax will not be charged on food, beverage and service charge.

GENERAL INFORMATION

Linen

If a table cloth is desired, an additional \$3.00 per table cloth (85') or \$11.00 (round) will be charged for your event. Linen napkins are \$.50 per linen napkin.

Cake Service Fee

If your event should require club staff to cut your cake, a flat fee of \$70.00 will be charged for cake service. This fee covers the cost of plates, forks, napkins and linen for the cake table. Our wait staff will be happy to cut the cake for your event.

Dance Floor Fee

If your event should require a dance floor from the club, a fee of \$60.00 will be charged for the dance floor. If you require a large dance floor from the club, a fee of \$120.00 will be charged.

Outside Food

Air Force Regulation states that **No outside** food and/or beverages and alcoholic beverages are allowed to be brought into any FSS facility by a patron or a group. The only exception is specialty cakes; for example, birthday cakes, retirement cakes, and Military Ball cakes. Additionally, all food and beverages must be consumed on the premises.

Plastic ware for Cake

If you choose to bring in a specialty cake, and would like plastic ware from the club, there will be an additional \$41.67 charge. This fee covers, 6in plastic plates, beverage napkins and plastic forks.

Liability

Missions End is not an approved Child Care site and therefore, child care of any kind is not permitted in the facility. Missions End is a non-smoking facility.



MISSIONS END ROOMS

Listed below are the room capacities and fees. Deposits equal to the amount of the room rental must be made in order to reserve your room. The caterer has the right to reserve your event in an appropriate room based on availability and to fit your events size, needs and desires.

Rooms	Seating Capacity	w/Dance Floor	Theater Style	Standing Reception	Room Charge
Top 3 *Furniture cannot be moved	20	N/A	N/A	N/A	\$ 0
Ballroom A	42	N/A	35	55	\$ 125.00
Ballroom B	42	N/A	35	55	\$ 125.00
Ballroom C	42	N/A	35	55	\$ 125.00
Ballroom ABC	190	150	160	350	\$ 375.00
Trinity Dining	24	N/A	N/A	40	\$ 125.00



BREAKFAST BUFFET

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Classic

Fresh Fruit Tray
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Biscuits & Muffins
Butter
Orange Juice & Coffee
\$ 14.50

Traditional Deluxe

Choice of Pancakes, Cinnamon French Toast with Hot Syrup or Biscuits with home style gravy
Fresh Fruit Tray
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Butter
Orange Juice & Coffee
\$ 15

CREATIVE SESSIONS

Classic Continental

Assorted Danish & Fruit Muffins
Whole or Seasonal Fresh Fruit Tray
Butter & Fruit Preserves
Orange Juice & Coffee
\$ 11

Healthy Break

Assorted Yogurts (Plain & Vanilla) with Fruit and Nuts for Toppings
Seasonal Fresh Fruit Tray
Granola Bars
Orange Juice & Coffee
\$ 11

Our Omelette Station

is available for

an additional

\$2 per person



BUSINESS LUNCH

DELI PLATTERS

Served with Iced Tea and Water

The Deli Corner

A Combination of Roast Beef, Baked Ham, & Turkey Breast
American, Cheddar, & Swiss Cheese
Assorted Sliced Breads
Lettuce, Tomato, Onion, & Pickles
Mustards & Mayonnaise
Potato Salad or Pasta Salad

Each Deli Platter

\$ 90

Serves 8-10 People

SALAD LUNCHES

Served with Iced Tea and Water

The Salad & Sub Bar

Garden Salad with Assorted Dressings
A Combination of Salami, Roast Beef, & Turkey Breast
American, Cheddar, & Provolone Cheese
Submarine Rolls with Italian Dressing or Oil & Vinegar
Lettuce, Tomato, Onion, & Pickles
Potato Salad or Pasta Salad

\$ 18

The Salad & Potato Bar

Garden Salad with Assorted Dressings
Baked Potatoes
Sour Cream, Chives, Bacon Bits & Butter

\$ 16



CLASSIC BUFFET

MULTI ENTRÉE BUFFET

(Minimum 25 Guests)

Salad

Garden Salad with Assorted Dressings

Entrée Choices

Herb Roasted Chicken

Teriyaki Chicken

Fried Chicken

BBQ Chicken Leg Quarters or Roasted Chicken leg quarters

Southwestern Grilled Chicken

(Grilled Shredded Chicken served with roasted corn, roasted diced green and red bell peppers, black beans mixed in a tomato sauce.)

Honey Glazed Pineapple Chicken

Grilled Salmon with Dill Sauce (On or off the Salmon)

Hawaiian Glazed Ham

Roast Beef with Au Jus

Roast Beef with red wine sauce

Beef Pot Roast

Pork Tenderloin (Mushroom Gravy or Cranberry Glazed)

Pork Chops (Grilled or Roasted)

Vegetables

Malibu Blend Vegetables

Roasted Vegetables

Steamed Green Beans

Fire Roasted Corn

Steamed Broccoli tossed in garlic butter sauce

Ginger Butter Baby Carrots

Starches

Baked Macaroni and Cheese

Red Skin Potatoes

Mashed Potatoes & Gravy

Au Gratin Potatoes

Seasonal Steamed Rice

Wild Rice

Brown Rice

Two Entrées

\$ 22

Three Entrées

\$ 26

Served with

One Vegetable,

One Starch,

Dinner Rolls & Butter,

Iced Tea & Water



SPECIALTY BUFFETS

SPECIALTY BUFFETS

(Minimum 30 Guests)

Pasta Buffet

Penne Pasta, Marina Sauce and White Alfredo Sauce
With Garlic Bread

\$ 16.00

All American Buffet

Gourmet Burgers and Hot Dogs
Lettuce, Tomato, Onion, & Pickles
With Baked Beans and assorted individual bags of potato chips
Potato Salad or Pasta Salad

\$ 17.00

Country Buffet

Choice of Fried or Baked Chicken
With Mashed Potatoes and Gravy and Green Beans

\$ 25.00

Airman's Choice Buffet

Choice of Sliced BBQ Brisket or BBQ Chicken
With Baked Beans, Potato Salad and Cole slaw

\$ 25.00

Old Fashioned Holiday Buffet

Choice of Baked Ham or Turkey
With Bread Stuffing, Giblet Gravy, Marshmallow Yams, Buttered Corn
and Cranberry Sauce

\$ 24.00

Chuck Wagon Buffet

Choice of Sliced BBQ Beef or BBQ Chicken
With Baked Beans, Potato Salad and Relish tray

\$ 24.50

Mexican Buffet

Choice of Chicken or Beef Fajitas
Shredded Cheese and Sour Cream
With Refried Beans, Spanish Rice and Tortillas

\$ 24.00

Rib Eye Steak (6oz)

With Roasted Potatoes and Seasonal Vegetables

\$ 25



BEEF ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water
An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.

Entrée Choice

Baked Lasagna

Layered with meat sauce, ricotta cheese, Italian herbs, and topped with Mozzarella cheese. Served with Malibu Blend vegetables.

\$ 19

Old Fashioned Pot Roast

Tender beef, slow roasted and smothered in gravy. Served with mashed potatoes and Malibu Blend vegetables.

\$ 18

Surf N Turf

Petit Filet Mignon & Shrimp Scampi sautéed in garlic and butter and served over linguini with steamed broccoli florets.

\$ 30

Filet Mignon

6 oz. beef tenderloin topped with an onion ring and your choice of red wine sauce or béarnaise sauce. Served with mashed potatoes and Malibu Blend vegetables.

\$ 30.50

Roast Prime Rib Au Jus

6 oz. of slow oven roasted prime beef served with creamy horseradish sauce, twice baked potato Malibu Blend vegetables.

\$ 32

Add an additional course!

*Your choice of Soup
\$2*

*Shrimp Cocktail
\$5*

*Seasonal Fruit Plate
\$3*



CHICKEN ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water

An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.

Breast of Chicken Teriyaki

Oriental marinated grilled 6 oz. breast of chicken served with steamed rice & broccoli florets.

\$ 22

Honey Glazed Chicken

Honey marinated grilled 6 oz. breast of chicken served with mashed potatoes and Malibu Blend vegetables.

\$ 22

Chicken Marsala

Grilled 6 oz. breast of chicken topped with Mushrooms and Marsala wine sauce. Served with Mashed potatoes and Malibu Blend vegetables.

\$ 22

Chicken Cordon Bleu

A tender breast of chicken stuffed with smoked ham and Swiss cheese, lightly breaded and served golden brown with a chicken supreme sauce or white wine sauce. Served with rosemary roasted potatoes and Malibu Blend vegetables.

\$ 22



SEAFOOD ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

*All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water
An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.*

Grilled Salmon

A salmon fillet 6 oz. topped with a lemon dill butter sauce.
Served with steamed rice and broccoli florets.

\$ 19

VEGETARIAN ENTRÉES (minimum 25 persons)

Vegetarian Lasagna

Assorted vegetables layered with marinara sauce, ricotta cheese, Italian herbs, and topped with Mozzarella cheese. Served with **Malibu Blend vegetables.**

\$ 17

Pasta Primavera

Pasta mixed with assorted roasted vegetables that can be tossed in red sauce, garlic butter or alfredo sauce.

\$17



MILITARY RECEPTION PACKAGES

Change of Command

50 guests

3 Gal of Orange Juice

3 Gal of Coffee

2 dozen assorted pastries

Choice of

doughnuts

cookies

danishes

muffins

1 medium fruit tray

This package will include plastic ware.

\$ 275

100 guests

3 Gal of Orange Juice

3 Gal of Coffee

5 dozen assorted pastries

Choice of

doughnuts

cookies

danishes

muffins

1 large fruit tray

This package will include plastic ware.

\$ 375

Supplemental beverages and food items available at an additional cost.

NO SUBSTITUTES



HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced by Tray, unless otherwise indicated

Seasonal Fresh Fruit Tray

Small	Serves 20-40	\$ 140
Medium	Serves 40-75	\$ 220
Large	Serves 75-100	\$ 330

Cheese Board

Small	Serves 25	\$ 45
Medium	Serves 50	\$ 95
Large	Serves 100	\$ 140

Vegetable Tray

Small	Serves 20-40	\$ 125
Medium	Serves 40-75	\$ 180
Large	Serves 75-100	\$ 275

Priced by 50 Pieces
(Minimum 50 pieces)

Assorted Tea Sandwiches **\$ 60**
(Tuna, Egg, Chicken)

Assorted Mini Sandwiches **\$ 60**
(Roast Beef, Ham, Turkey)

Pinwheels **\$ 70**
(Ham with Herb and Cheese)

Jumbo Shrimp (100 pieces) **\$ 225**

Deviled Eggs **\$ 78**

Mini Chicken Salad Bites **\$ 60**

Build your own Bruschetta **\$ 55**



HORS D'OEUVRES

HOT HORS D'OEUVRES

*Pieces are priced by 50 pieces unless otherwise indicated
(Minimum 50 pieces)*

Chicken Nuggets	\$ 45
Mini Spring Rolls	\$ 50
Egg Rolls with Sweet & Sour Sauce	\$ 50
Meatballs (Spicy Pineapple, Swedish, BBQ, or with brown gravy)	\$ 50
Pigs in a Blanket	\$ 50
Little Smokies with BBQ sauce	\$ 50
Fried Veggie Sticks	\$ 55
Chicken Strips	\$ 60
Wings (Lemon Pepper, Buffalo, BBQ or Parmesan)	\$ 85
Mini Quiche Tartlets	\$ 70
Crab Dip with Baguettes	\$ 75
Quesadillas (Beef or Chicken)	\$ 85
Teriyaki Chicken Skewers	\$ 95
Asparagus wrapped in Prosciutto	\$ 95



CARVED ITEMS

CARVERY

Served With Appropriate Condiments and Cocktail Rolls

	Approximate Servings
Whole Roast Steamship of Beef \$ 660	200
Glazed & Smoked Ham, 27 lb avg \$ 375	100
Top Round of Beef \$ 450	100
Prime Rib \$ 275	50

SIDE ITEMS

Cucumber Salad \$ 120	100
Garden Salad \$ 100	100
Mandarin Salad \$ 130	100
Potato Salad \$ 85	100
Pasta Salad \$ 120	100
Pea Salad \$ 140	100
Strawberry Salad \$ 130	100



ACCOMPANIMENTS

ASSORTED DIPS

All Served with Chips

Salsa, 1 Qt

\$ 25

Guacamole, 1 Qt

\$ 45

Spinach Dip, 1 Qt

\$ 60

Ranch, 1 Qt

\$ 21

Grilled Onion Dip, 2 Qt

\$ 30

Cream Cheese a Chive Dip, 2 Qt

\$ 30

Southwestern 7 Layer, 2 Qt

\$ 45

Queso, 2 Qt

\$ 55



DESSERTS

DESSERTS

Assorted Cookies

\$ 30 dozen

Brownies

\$ 20 dozen

Assorted Cobbler

(Blueberry, Cherry, Blackberry, Apple, Peach)

\$ 2.00 per person

Assorted Pies

(Apple, Cherry, Blueberry)

\$ 2.50 per slice

Assorted Cheesecake

(Plain, Marble)

\$ 2.50 per slice

Ice Cream Sundae Bar

(Vanilla, Chocolate, Strawberry)

Includes: Two choices of ice cream, Chocolate or Carmel syrup, cookies, whipped cream, cherries & nuts

\$ 8 per person

Assorted Petit Fours

\$ 65 for 50 people

Chocolate Covered Strawberries

\$ 130 for 50 people



BEVERAGES

INDIVIDUAL BEVERAGES

Canned Soda
\$ 2

Iced Tea
\$ 2

Coffee, Hot Tea
\$ 2

Bottled Water
\$ 2

BANQUET BEVERAGES

Your Catering Manager will be happy to work with you to create the appropriate beverage station for your event.

Iced Tea
\$ 30 (3 Gallons)

Lemonade
\$ 30 (3 Gallons)

Hot Coffee Station
Provided with assorted sugars, creamer, stirrers and coffee cups.
\$ 30

Juice: *Orange, Tomato, Cranberry, Apple*
\$ 20 (3 Gallons)

PUNCHES

All punches are three gallons

Sherbet Punch
\$ 30

White Grape Punch
\$ 30

Cranberry/Pineapple Punch
\$ 30



BEVERAGES

Bottled Wine

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Moscato
\$ 18.00 ea

Kegs

Each keg is 1/6th and can serve up to 41 glasses. There is no refund on the unused portion of the keg and may not be taken from the club premises.

Domestic Keg (Coors, Bud, Bud Light)
\$ 250

Imported Keg
\$ 350

Grog

The club will provide plastic cups along with a five gallon punch bowl. All food and beverage must be provided by the club, outside ingredients are not allowed and will be confiscated. All grogs can have **Punch or Champagne**. If different liquor is required, an additional fee can be discussed.

5 Grog Bowl
(Jack Daniels, Jim Beam, Smirnoff, Dewar's, Peach Liquor)
\$ 200

6 Grog Bowl
(Jack Daniels, Jim Beam, Smirnoff, Dewar's, Courvoisier, Peach Liquor)
\$ 235

BANQUET BAR SERVICE

Bar service is available upon request.
One bartender per 100 guests will be provided.
Each bar must reach a \$175.00 minimum per bartender or the difference will have to be paid.

Management will be happy to provide available prices of their selection of beer, liquor, and wine.