

# Saber & Quill

CATERING AND  
CONFERENCE CENTER

1118 Chaffee Avenue · Fort Knox, KY, 40121  
(502) 942-0959



MARCH 2022



**WELCOME TO THE**

# Saber & Quill

**CATERING AND  
CONFERENCE CENTER**

**Thank you for choosing Fort Knox Saber & Quill Catering.**

We are excited to be part of creating a wonderful memorable event. Our distinctive on-base catering and conference center is the preferred choice for wedding receptions, rehearsal dinners, command events, and conferences. We are proud to offer affordable elegance, featuring a fine dining experience. Our full-service facilities and experienced staff will help you through the planning process.

Menu options are designed to fit your culinary taste, budget, and style. Our catering professionals use their creativity and attention to detail to design a perfect event for you.

Please browse through our catering guide and see what wonderful amenities, extras, and options we have to offer. Contact our Catering Department Monday thru Friday 9 AM - 5 PM at (502) 942-0959 ext. 1 to set up a meeting so we can get started on the planning of your special event.

Our goal is to provide consistent, quality service and exceptional creative cuisine in a unique setting for you and your guests.

We appreciate the opportunity to serve you!

*Saber & Quill Catering Staff*

## **CLUB POLICIES**

Saber & Quill is open to everyone. All patrons can arrange for catered events. A catered event is defined as exclusive use of a private room which entails special planning, e.g. Wedding Receptions, Rehearsal Dinners, Luncheons, Dinners, Change of Commands, etc. We also specialize in Conferences and Seminars. Saber and Quill must comply with Department of the Army Regulations, AR 215 and directives. Catering facilities and services are provided on a first come, first served basis.

## **FOOD & BEVERAGES**

Outside food & beverages are not permitted. Exceptions are made for ceremonial cakes. For the safety of all our guests, food and beverages must be consumed or disposed in Saber and Quill. Leftovers cannot be removed from Saber and Quill.

*(per TB MED 530 regulations.)*

## **PROPERTY, LIABILITY, & DAMAGES**

Saber & Quill nor Family and MWR is liable for any loss or damage to merchandise, equipment or articles left in our facility prior to, during, or following any event. Any costs associated with damages done to the club premises or property will become the responsibility of the host.

## **DECORATIONS**

Decorations are the responsibilities of the host. To preserve our historic building we do not allow nailing, tacking, or taping of objects on the wall, ceiling, chandeliers or any other club property. Glitter or confetti is not permitted.

Decoration time must be coordinated with the catering department. Rooms are accessible at least 4 hours prior to start time for an evening event and 2 hours prior for a morning or afternoon event. A \$100 labor fee per hour may be charged for early set up requests (if room is available) and for events ending past the contracted ending time. Event times are maximum of 6 hours and minimum of 2 hours.

## **GATE ACCESS**

Please visit: <https://home.army.mil/knox/> and click gate information tab to learn more about Fort Knox visitors access and to register for a pass. If you need assistance please call our catering office.

# FEES / PAYMENTS

## DEPOSIT

A non-refundable deposit is required at the time of the booking for all events and will be applied to the total of the invoice. When guest count increases after the initial booking, additional deposit amount is required.

<i>Up to 50 guests</i>	\$250
<i>50-149 guests</i>	\$500
<i>150-199 guests</i>	\$750
<i>200+ guests</i>	\$1000

## DELIVERY

Off-premise catered functions incur a delivery fee.

Ft. Knox, Camp Carlson and surrounding local community

### *Disposable Products*

<i>Drop off Service</i>	\$75
<i>Pick up</i>	\$50
<i>Full Service</i>	\$300
<i>(China, Dishware, wait staff, etc.)</i>	

Set up and tear down of chairs and tables, property of Camp Carlson.  
*(Does not include clean up of lodge.)*  
\$200

## SUNDAY AND AFTER MIDNIGHT

A \$100 up charge will apply on all events held on Sundays and/or events that last more than 6 hours or that go past midnight.

## SERVICE CHARGE

An 18% service charge is applied to all food & beverages (split into 10% set up fee and 8% gratuity.)

## PAYMENTS

All events must be paid in full no later than 3 days prior to the event. Payments are accepted in cash, check, Visa, Mastercard, Discover, or American Express.

## CANCELLATIONS

All deposits are non-refundable. All events with no catering requirements must provide a 1 week cancellation notice and a 1 month cancellation notice for events with catering requirements. Cancellations can only be made via email. Events are considered cancelled once club staff confirms with a written notification.

## CAKE CUTTING FEE

Includes China plates, forks, cake cutting set and service.

<i>Up to 50 guests</i>	\$40
<i>50-149 guests</i>	\$80
<i>150-199 guests</i>	\$120
<i>200+ guests</i>	\$180
<i>Cake Cutting set rental</i>	\$10

## HEAD TABLE SERVICE

*(during buffet style service)*

<i>Up to 10 guests</i>	\$50
<i>Additional guests</i>	\$5

# EVENT PROCEDURES

## TIMELINE

To ensure accuracy, timeliness and a flawless event, please use the following checklist for items due prior to your scheduled event.

### As soon as possible

- Date
- Time
- Location
- Preliminary Guest Count
- Deposit
- Signed Contract

### 30 Days Prior

- Event Details (*menu, bar service*)

### 14 Days Prior

- Preliminary Guest Count

### 10 Days Prior

- Final Guest Count
- Room Layout
- Contract Finalization

### 3 Days Prior

- Final Payment

## GUEST COUNT GUARANTEES

If actual number of guests exceed the guarantee given, additional guest charge will apply. If guest count is lower, the guaranteed count will apply.

Saber & Quill reserves the right to make menu substitutions when the guest count increases after the guarantee has been given.

*Final Guest count is due 10 days before event.*

## FLOOR PLAN / ROOM LAYOUT

Hosts are encouraged to share their vision on the room set up. A room layout/diagram is required no later than 10 days prior to the event date. If no room layout is provided at that time, Saber & Quill reserves the right to set up the event at their own discretion.

A \$50 per hour labor fee may be charged if the room layout is changed the day of the event.

## MEAL AND EVENT TIME

Accurate starting and ending times of event and meal serving times are very important. To ensure the best quality of our meals, please advise our catering staff as soon as possible if you need to change the serving time.

# ROOM FEES

<b>Signature Room</b>	<b>\$700</b>
<i>(Large Ballroom)</i>	
<b>Signature Section A, B, or C</b>	<b>\$250</b>
<b>Heritage Room</b>	<b>\$400</b>
<i>(Historical 1940s with fireplaces, powder room, seperate entrance)</i>	
<b>Legacy Room</b>	<b>\$175</b>
<i>(Historical 1940s with fireplace and seperate entrance)</i>	
<b>Lincoln Room</b>	<b>\$125</b>
<i>(Historical 1940s with fireplace, mantle built by President Lincoln's Father)</i>	
<b>Woodford Reserve Room</b>	<b>\$300</b>
<i>(Branded room with bar)</i>	
<b>Fiddlers' Green</b>	<b>\$300</b>
<i>(Bar Lounge with built in dance floor)</i>	
<b>Bullion Room</b>	<b>\$150</b>
<i>(Pre-configured)</i>	
<b>Verandah</b>	<b>\$250</b>
<i>(Available March - September. Outdoor covered patio with grill, bar, and gas fireplace.)</i>	

*Room Fees include set up, linen, and tear down with clean up.  
Complementary Wi-Fi and wireless microphones available.*

## **GUEST MINIMUM & MAXIMUMS**

*(Capacities vary depending on set up)*

	<b>Minimum</b>	<b>Max Buffet</b>	<b>Max Plated</b>	<b>Max Cocktail</b>
Signature Room	150	250	300	500
Signature Room A, B, or C	30	60	80	150
Heritage Room	50	125	140	200
Legacy Room	25	50	50	75
Lincoln Room	25	n/a	40	50
Woodford Reserve Room	25	50	60	100
Fiddlers' Green	50	140	n/a	200
Verandah	50	175	n/a	200

# RENTAL ITEMS

## COMPLIMENTARY WITH ROOM

Full service catering ONLY

<b>Banquet Tables</b> <i>(10-person round, 6' or 8' long tables)</i>	No Charge
<b>Table Setting</b> <i>(dishes, stemware, silverware, cloth napkin)</i>	No Charge
<b>Skirting</b> <i>(white or black for buffet, gift, award, and head table)</i>	No Charge
<b>Linen</b> <i>(check with catering staff on available colors)</i>	No Charge
<b>Podium, microphone, and screen</b>	No Charge

## AVAILABLE RENTAL ITEMS

Saber & Quill Catered Events ONLY

<b>Up Lighting in Limited Colors</b> <i>(up to 10 available)</i>	\$20 (each)
<b>Centerpiece</b> <i>(Hurricane Globe, White Candle and Mirror Tile)</i>	\$7 (each)
<b>Mirror Tiles</b> <i>(12" x 12" square)</i>	\$2 (each)
<b>Black Lantern with Votive Candle</b>	\$2 (each)
<b>High-Top Stretch Cover</b> <i>(Up to 12 Black or up to 16 white)</i>	\$10/\$15 (each)
<b>Lighted Columns</b> <i>(5' Tall set of 4 or 7' tall set of 4)</i>	\$25/\$30 (each)
<b>String Lights</b> <i>(Head Table, DJ Table, Gift Table, and Buffet)</i>	\$75
<b>Dance Floor</b> <i>(16' x 16' or 20' x 20')</i>	\$100/\$125
<b>Stage</b> <i>(2-pieces / 4-pieces)</i>	\$75/\$100
<b>Round 10-person Banquet Tables</b> <i>(Linen included for off premise SQ catered event only)</i>	\$15 (each)
<b>High Top Tables</b> <i>(Linen included for off premise SQ catered event only)</i>	\$10 (each)

**AVAILABLE RENTAL ITEMS CONT. ►**

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<b>Champagne Fountain</b> <i>(Beverages not included)</i>	\$20
<b>Chair Covers</b> <i>(Up to 300, Black or White, Staff assistance)</i>	\$3/\$4 (each)
<b>Chair Covers</b> <i>(Up to 300, Black or White)</i>	\$1.50/\$2.50 (each)
<b>Chiavari White Chairs</b>	\$3 (each)







# FOOD AND BEVERAGE



# **BEVERAGE CATERING OPTIONS**

<b>Iced Tea &amp; Water</b> (Sweet Tea add \$0.50)	\$2.50 (per person)
<b>Iced Tea, Lemonade, Water</b>	\$3.50 (per person)
<b>Orange Juice or Cranberry Juice</b>	\$3 (per person)
<b>Orange Juice</b>	\$15 (per carafe)
<b>Coffee &amp; Water Station</b> (2 hour service)	\$2.50 (per person)
<b>Coffee Pot</b> (serves 6-7)	\$12 (per pot)
<b>Tea or Lemonade</b>	\$15 (per pitcher)
<b>Can Soda</b> ( <i>Coke Products</i> )	\$2 (per person)
<b>Soft Drink</b> ( <i>Coke Products</i> )	\$9 (2-liter bottle)
<b>Bottled Water</b>	\$2.50 (per bottle)
<b>Sparkling Grape Juice</b>	\$13 (per bottle)
<b>Club Fruit Punch</b>	\$3.50 (per person)
<b>Hot Chocolate/Hot Cider/ Coffee</b>	\$3 (per person)

## **HELPFUL PLANNING INFORMATION**

<b>1 Bottle of Champagne</b>	8 glasses for toasting
<b>1 Liter of Carafe Wine</b>	6 glasses of wine (6 oz)
<b>1 Gallon of Punch</b>	20 servings (6 oz)
<b>1 Pony Keg</b>	80 servings (12 oz)
<b>1 Regular Keg</b>	160 servings (12 oz)

*Leftovers cannot be taken out of the club (per TB MED 530).  
Our Prices are per person. A 10% set up fee and 8% gratuity will be added to each price*

# BAR AND BEVERAGES

**\$100 per bar** (3 hour service)

**\$20 Bartending Fee each additional hour** (per bar). Minimum of 3 hours is required.

REQUIRED: One Bartender for up to 100 guests. 2 Bartenders for over 100 guests.

NOTE: Each bar must reach \$100 minimum on bar sales or host will pay the difference. Credit card must be provided for all inventory bars. Inventory Bar held at the club must be paid the night of the event unless other arrangements have been made. Events held in catering rooms, to include the Verandah, MUST book a private bar and cannot utilize Fiddlers' Green Bar & Grill.

Inventory Bar - Predetermined bar tab. Once limit has been reached, it will turn into a cash bar or it can be adjusted during the night by point of contact.

Cash Bar - Guests pay for their own drinks.

## STANDARD BEER

(by bottle)

**Bud, Bud Light, Miller Light,  
Yeungling, Coors Light** \$4.00  
**Corona, Heineken, Sam Adams,  
Michelob Ultra** \$4.95

## KEG BEER

(1/2 Barrel)

**Bud, Bud Light, Miller Light  
Coors Light** \$300  
**Blue Moon** \$400  
**German Brand** \$450

(Check Availability)

## KEG BEER

(Pony Keg)

**Bud, Bud Light, Miller Light  
Coors Light** \$160  
**Blue Moon or Shiner Bock** \$250

## STANDARD LIQUOR

(by shot)

**Premium Liquor** \$6  
(Jack Daniel's, Jim Beam, Absolut, Jose Cuervo,  
Tanqueray, Captain Morgan, Bacardi)  
**Top Shelf Liquor\*** \$7 - \$9  
(Makers Mark, Grey Goose,  
Woodford Reserve, Patron, Crown Royal)

\*Top Shelf Liquor by request only

## STANDARD WINE

Glass    Bottle

<b>House Wine</b> (Peter Vella)	\$5	\$20
<b>Standard Wine</b> (Barefoot)	\$5	\$20
<b>Premium Wine</b> (BY REQUEST ONLY. Ask to see Wine List)		
<b>Champagne Toast</b> (Verdi)	N/A	\$20

Guests are not authorized to remove remainder of keg out of the club. NO REFUNDS on unused portion of kegs (tapped or not).

1/2 Barrel serves approximately 160 guests, Pony Keg serves approximately 80 guests

# PARTY TRAYS

	TRAY FOR 25	TRAY FOR 50	TRAY FOR 100
<b>Potato Chips</b>	\$40	\$75	\$145
<b>Tortilla Chips &amp; Salsa</b>	\$45	\$85	\$165
<b>Assorted Cheese &amp; Crackers</b>	\$85	\$165	\$325
<b>Assorted Fresh Vegetables &amp; Dip</b>	\$75	\$145	\$285
<b>Fresh Cut Seasonal Fruit</b>	\$85	\$165	\$325
<b>Assorted Sub Sandwiches</b>	\$95	\$185	\$365
<b>Sliders</b> <i>(Choice of: BBQ Pork, Chicken or Beef Philly)</i>	\$95	\$185	\$365
<b>Pinwheel Wraps</b>	\$80	\$155	\$305
<b>Loaded Potato Skins</b>	\$100	\$195	\$385
<b>Hot Dips with Baguette or Pita-Tri</b> <i>(Choice of: Buffalo Chicken, Spinach &amp; Artichoke, Beer Cheese, or Pesto)</i>	\$70	\$135	\$315
<b>Crab Dip &amp; Pita Triangles</b>	\$105	\$205	\$405
<b>Wings</b> <i>(Teriyaki, Buffalo, BBQ, Fried)</i>	\$100	\$195	\$385
<b>Chicken Tenders &amp; Dips</b>	\$75	\$145	\$285
<b>Meatballs</b> <i>(Choice of: BBQ, Swedish, or Sweet &amp; Sour)</i>	\$70	\$135	\$265
<b>Petite BBQ Cocktail Smokies</b>	\$70	\$135	\$265
<b>Salami Display</b> <i>(Lettuce, Salami, Cheese, Tomatoes, Pepperoncini, Onions, &amp; Baguette Slices)</i>	\$60	\$135	\$265
<b>Bruschetta</b> <i>(Choice of: Tomato Basil or Artichoke)</i>	\$65	\$125	\$245

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## **SMALL BITES - BIG FLAVORS**

<b>Bourbon Meatballs</b> (4 per person) <i>Bourbon Glazed Meatballs.</i>	\$3.50
<b>Asparagus Bundle</b> (2 per person) <i>Asparagus wrapped in pastry, served with Roasted Red Pepper Hummus.</i>	\$4
<b>Spanakopita</b> (2 per person) <i>Pastry filled with Spinach and Cheese. Served with Tzatziki.</i>	\$4.50
<b>Spinach and Artichoke Turnover</b> (2 per person) <i>Pastry filled with Spinach, Artichoke, and Cheese. Served with Tzatziki.</i>	\$4.50
<b>Antipasto Skewer</b> (2 per person) <i>Artichoke, Sundried Tomato, Mozzarella, served with Aioli Sauce garnished with Balsamic Glaze.</i>	\$4.50
<b>Grapes &amp; Cheese Skewer</b> (4 per person) <i>White and Red Grapes with a variety of Cheese, speared.</i>	\$4.50
<b>Bacon Wrapped Dates</b> (4 per person)	\$4.50
<b>Reuben Potato Skins</b> (2 per person) <i>Potato Skins topped with Corn Beef, SauerKraut, and Thousand Island Dressing.</i>	\$4.50
<b>Kabobs</b> (2 per person) <i>Choice of: Grilled Vegetable, Chicken, Beef, or Shrimp with Vegetables.</i>	\$3.50 - \$5
<b>Fruit Parfait</b> (2 per person) <i>Choice of: Mandarin Orange or Pineapple, Layered with Pound Cake and Whipped Cream.</i>	\$3.50
<b>Fruit &amp; Cake Skewer</b> (1 ½ per person) <i>Selection of Seasonal Fruit speared with Angel Food Cake. Drizzled with Chocolate.</i>	\$4.50
<b>Red, White &amp; Blue</b> (1 ½ per person) <i>Strawberries, Blueberries, Pound cake or Angel Food Cake, festively layered and topped with whipped cream.</i>	\$4.50
<b>Summer Delight</b> (1 ½ per person) <i>Mandarin Orange or Crushed Pineapple combined with fresh Whipped Cream.</i>	\$3.50
<b>Cherries in the Snow</b> (1 ½ per person) <i>Cream Cheese, Whipped Cream, Angel Food Cake, and Cherries.</i>	\$4.50
<b>Red Pepper Hummus on Cucumber Slice</b> (2 per person)	\$3.50
<b>Southwest Egg Rolls</b> <i>Served with Chipotle Ranch.</i>	\$4

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# **BREAKFAST OPTIONS**

*(Minimum of 50 guests required, or a slight upcharge may occur. Up-charge of \$2 on Saturdays and Sundays.)*

## **Starter Breakfast**

*Coffee & Water station, Fresh Fruit, Assorted Danish and Muffins.*

\$6.50 (per person)

## **Traditional Breakfast Buffet\*\***

*Coffee & Water Station, Orange Juice, Scrambled Eggs, Hash Browns, Bacon & Sausage, Biscuit and Gravy.*

\$10.50 (per person)

## **Breakfast Sides**

*Choice of Ham, Bacon, Sausage, Turkey Sausage, Grits, Pancakes, or French Toast Sticks.*

\$2.25 (per side)

*\*\* Turkey Sausage available upon request*

# **BREAK SELECTIONS**

*Prices are per person and MUST be purchased for the entire guest count of the group.  
Times of service needs to be determined by host 10 days prior to start of event.*

## **BEVERAGE STATION**

### **Coffee & Water Station**

*1/2 Day (2 Hours)*

\$2.50

*Full Day (2 Hours AM, 2 Hours PM)*

\$5

### **Add Iced Tea or Lemonade**

\$2.50

### **Add Orange Juice**

\$3

## **SNACKS**

### **Cookies**

\$12 (by the dozen)

### **Fruit Tray**

\$3.40 (per person)

### **Bavarian Pretzel**

\$4 (per person)

### **Breakfast Bars**

\$4 (per person)

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# LUNCH OPTIONS

## **BUFFET**

*(Available from 11 AM - 3 PM)*

*(Minimum of 50 guests required, or a slight upcharge may occur. Up-charge of \$2 on Saturdays and Sundays.)*

*Buffet served with choice of salad, rolls and butter, Iced Tea, and Water.  
Additional accompaniments \$2, Coffee Service \$2 per person*

<b>One Entrée</b>	<b>Two Accompaniments</b>	\$13.95
<b>Two Entrées</b>	<b>Two Accompaniments</b>	\$15.95
<b>Three Entrées</b>	<b>Two Accompaniments</b>	\$17.95

## ENTRÉE SELECTIONS

Roast Beef with Au Jus  
Pepper Steak

Roast Pork Loin  
Baked Honey Ham

Roasted Turkey Breast  
Lemon Chicken  
Southern Fried Chicken  
Chicken Picatta  
Herb Baked Chicken  
Chicken Cordon Bleu *(add \$1)*

Fresh Baked Lasagna  
Chicken Tortellini  
Baked Tilapia  
Fried Catfish

*Buffet will close 30 minutes after the last guest. Buffets are NOT 'all you can eat' and are priced per person.*

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# DINNER OPTIONS

## **BUFFET**

*(Available after 3 PM)*

*(Minimum of 50 guests required, or a slight upcharge may occur. Up-charge of \$2 on Saturdays and Sundays.)*

*Buffet served with choice of salad, rolls and butter, Iced Tea, and Water.  
Additional accompaniments \$2, Coffee Service \$2 per person*

<b>One Entrée</b>	<b>Two Accompaniments</b>	\$16.95
<b>Two Entrées</b>	<b>Two Accompaniments</b>	\$18.95
<b>Three Entrées</b>	<b>Two Accompaniments</b>	\$20.95

## ENTRÉE SELECTIONS

Roast Beef with Au Jus  
Beef Stroganoff  
Sliced Top Sirloin *(add \$1)*  
Pepper Steak  
London Broil

Chicken Florentine  
Chicken Marsalla  
Roasted Turkey Breast  
Lemon Chicken  
Southern Fried Chicken  
Chicken Picatta  
Herb Baked Chicken  
Chicken Cordon Bleu *(add \$1)*

Roast Pork Loin  
BBQ Pork Spare Ribs  
Baked Honey Ham  
Italian Sausage with Pepper & Onion

Fresh Baked Lasagna  
Chicken Tortellini

Lemon Pepper Tilapia  
Fried Catfish  
Pan Seared Salmon *(add \$1)*

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# ACCOMPANIMENTS

## SALADS

### House Salad

*Dressing: Ranch, Italian, Low Calorie Catalina, or Oil & Vinegar.*

### Caesar Salad

### Coleslaw

### Potato Salad

## STARCHES

### Mashed Potatoes & Gravy

### Garlic Mashed Potatoes

### Roasted Red Potatoes

### Roasted Sweet Potatoes

### Macaroni & Cheese

### Au-Gratin Potatoes

### Baked Beans

### Penne Pasta

### Wild Rice Pilaf

### Fried Rice

### Red Beans & Rice

### Herbed Rice Pilaf

## VEGETABLES

### Green Beans

### Honey Glazed Carrots

### California Vegetable Blend

### Green Bean Cassarole

### Brussel Sprouts with Bacon *(add \$1)*

### Buttered Corn

### Steamed Broccoli

### Country Style Green Beans

### Oriental Vegetables

### Roasted Summer Squash

*(April - September)*

### Roasted Winter Squash *(add \$1)*

*(October - March)*

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# **PACKED BUFFET OPTIONS**

*(Minimum of 50 guests required. Weekdays after 3 PM, Saturday and Sunday: \$2 upcharge)  
Buffet served with Iced Tea and Water.*

**Southern Tradition** \$16.95

*Garden Salad, Fried Chicken, BBQ Ribs, Braised Cabbage, Collard Greens, Mashed Potatoes & Gravy, Cornbread, & Berry Cobbler.*

**Rio Fiesta** \$14.95

*Garden Salad, Beef Enchiladas, Chicken Fajitas with Peppers & Onions, Refried Beans, Roasted Corn and Black Bean Salsa, Spanish Rice, Tortilla Chips & Salsa, & Banana Pudding.*

**Pasta Galore** \$15.95

*Caesar Salad, Baked Lasagna, Chicken Alfredo Pasta, Garlic Bread, Vegetable Medley, & Apple Cobbler.*

**Taste of Germany** \$17.95

*Cucumber Salad, German Potato Salad, Pork Schnitzel with Mushroom Gravy, Bratwurst with Sauerkraut & Sautéed Onions, Sour Red Cabbage, Rolls, & German Chocolate Cake.*

**The Ballpark** \$11.95

*Country Coleslaw, American Hamburger served with Lettuce, Tomatoes, Pickles, Hot Dogs  
Potato Chips, Buns, & Assorted Cookies.*

**Country Picnic** \$16.95

*Garden Salad, Coleslaw, Smoked BBQ Beef Brisket, BBQ chicken (Bone-In), Potatoes Au-Gratin,  
Baked Beans, Seasoned Green beans, Biscuits, & Apple Cobbler.*

**Classic Holiday Turkey** \$14.95

*Garden Salad, Roasted Sliced Turkey Breast, Cornbread Dressing, Mashed Potatoes & Gravy,  
Seasoned Green Beans, Rolls, Apple Pie or Pumpkin Pie with Whipped Cream.*

**Family Dinner** \$17.95

*Garden Salad, Roasted Sliced Turkey Breast, Sliced Brown Sugar Glazed Ham, Candied Sweet Potatoes,  
Cornbread Dressing, Green Bean Cassarole, Rolls, Pecan Pie or Pumpkin Pie Whipped Cream.*

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# CARVING STATIONS

*(Includes Carver/Chef)*

<b>Roasted Turkey Breast</b>	\$225
<i>With Cranberry Mayonnaise, Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	
<b>Roasted Pork Loin</b>	\$295
<i>With Apple Chutney, Served with Wheat and White Rolls. (Serves approx. 50 guests)</i>	
<b>Southern Style Brown Sugar Glazed Ham</b>	\$225
<i>Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	
<b>Prime Rib with Beef Au Jus</b>	\$525
<i>Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	
<b>Slow Roasted Beef Inside Round</b>	\$325
<i>Served with Wheat and White Rolls. (Serves approx. 60 guests)</i>	

# DISPLAY STATIONS

## **Crudités Display**

*Beautiful arrangement of vegetables, fruits, and cheeses on Marble Stone.*

<b>50 Guests</b>	\$300
<b>100 Guests</b>	\$550

## **Bronzed Salmon or Bourbon Glazed Salmon Display**

*Salmon with Honey Soy Glaze, served with Capers, Lemons, Red Onions, Diced Tomatoes, and Crackers. Serves approx. 50 - 75 guests).*

\$300

*Leftovers cannot be taken out of the club (per TB MED 530).  
Our Prices are per person. A 10% set up fee and 8% gratuity will be added to each price*

# PLATED LUNCH OPTIONS

11 AM - 3 PM. Additional \$3 after 3 PM and Saturday/Sunday.  
Includes choice of Salad & 2 Sides, Iced Tea & Water, Rolls & Butter.

Please notify the Catering Office of allergies or dietary restrictions. Maximum of 3 different meal options (host must provide meal cards)

## **BEEF OPTIONS**

### **London Broil**

*Tender Sliced Roast Beef topped with Beef Au Jus.*

\$18.95

### **Slow Roasted Prime Rib**

*10 ounce Prime Rib topped with a Mushroom Demi Glaze.*

\$23.95

### **Bourbon Beef Brisket**

*Slow Simmered Bourbon Infused Beef Brisket.*

\$18.95

## **PORK OPTIONS**

### **Maple Brined Pork Chop**

*12 Ounce Pork Chop.*

\$18.95

### **Schnitzel Dinner**

*Golden Crusted Pork Schnitzel topped with Mushroom Gravy.*

\$17.95

### **Bourbon Marinated Pork Loin**

*Sweet and Tender Pork Loin with a hint of Bourbon Flavor.*

\$18.95

## **POULTRY OPTIONS**

### **Chicken Marsala**

*Pan seared Chicken Cutlet, Crowned Mushroom Medley, and Marsala Wine Sauce.*

\$18.95

### **Lemon Chicken**

*Lightly Seasoned Chicken Breast topped with Lemon Cream Sauce.*

\$16.95

### **Roasted Teriyaki Chicken**

*topped with Sesame Seeds and Grilled Pineapple.*

\$16.95

### **Bourbon Glazed Chicken Breast**

*Chicken Breast topped with Bourbon Glaze.*

\$16.95

### **Hand Stuffed Chicken Cordon Bleu**

*Chicken Breast stuffed with Swiss Cheese and Ham, Breaded and Baked.*

\$23.95

## **SEAFOOD OPTIONS**

### **Mahi Mahi**

*Grilled Mahi topped with Pineapple Salsa.*

\$22.95

### **Bourbon Glazed Salmon**

*Salmon with a Honey Soy Glaze.*

\$21.95

### **Baked Lemon Pepper Tilapia**

*Tilapia seasoned with Lemon Pepper.*

\$16.95

## **VEGETARIAN OPTIONS**

### **Eggplant Parmesan**

*Breaded and Crispy Fried Eggplant topped with Marinara Sauce and Cheese blend, served on a bed of Linguini Pasta.*

\$15.95

### **Vegetarian Lasagna**

*Pasta and vegetables layered with a Garlic Crem Sauce.*

\$15.95

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## **DUO PLATES**

*11 AM - 3 PM. Additional \$3 after 3 PM and Saturday/Sunday.  
Includes choice of Salad & 2 Sides, Iced Tea & Water, Rolls & Butter.  
Please notify the Catering Office of allergies or dietary restrictions.*

*Table Service Style*

<b>Maple Brined Pork Chop &amp; Bourbon Glazed Chicken Breast</b>	\$29.95
<b>Baked Honey ham &amp; Breast of Chicken Picatta</b>	\$29.95
<b>Marinated Sliced Sirloin &amp; Breast of Chicken Picatta</b>	\$33.95
<b>Chateaubriand &amp; Bourbon Glazed Chicken Breast</b>	\$41.95

*All Duo Plates served on Roasted Whipped Potatoes with choice of Seasoned Green Beans or Honey Glazed Carrots.*

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# DESSERTS

## **\$3.95 DESSERTS**

### **Ice Cream**

*(Chocolate or Vanilla).*

### **Orange Sherbert**

### **Cobbler**

*(Choice of Apple, Cherry, or Blackberry).*

## **\$4.95 DESSERTS**

### **Multi-Layered Cake**

*(Carrot, German Chocolate, Double Chocolate, or Strawberry Shortcake - Angel Food Cake, Strawberry Glaze & Whipped Cream).*

## **\$4.50 DESSERTS**

### **Pie**

*(Choice of Apple, Lemon Meringue, or Pumpkin).*

### **Single Layered Cake**

*(Choice of: Chocolate or Golden White).*

## **\$5.95 DESSERTS**

### **Pie**

*(Choice of Housemade Triple Crown Pie - Similar to Derby Pie or Deluxe Cheesecake with Strawberry Topping).*

## **DESSERT TRAY**

	<i>25 People</i>	<i>50 People</i>	<i>100 People</i>
<b>Cookies and Brownies</b>	\$45	\$75	\$130

## **CHOCOLATE FOUNTAIN**

*(Angel Food Cake, Brownies, Seasonal Fruit, Choice of Milk Chocolate or Dark Chocolate)*

<b>50 Guests</b>	\$350
<b>100 Guests</b>	\$475

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