

Saber & Quill

CATERING AND CONFERENCE CENTER

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



NOVEMBER 2025

NOTES

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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. Contact (502) 434-9690 or (502) 434-9649 for assistance.

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

DELIVERY

Off-premise catered functions incur a delivery fee.

Ft. Knox, Camp Carlson and surrounding local community

<i>Disposable Products</i>	
<i>Pick up</i>	<i>\$75</i>
<i>Drop off Service</i>	<i>\$100</i>
<i>Full Service</i>	<i>\$350</i>
<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.)
\$300

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>	<i>\$50</i>
<i>50-149 guests</i>	<i>\$90</i>
<i>150-199 guests</i>	<i>\$150</i>
<i>200+ guests</i>	<i>\$190</i>

Cake Cutting set rental *\$15*

HEAD TABLE SERVICE

(during buffet style service)

<i>Up to 10 guests</i>	<i>\$75</i>
<i>Additional guests</i>	<i>\$5</i>

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.

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.

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 \$75 per hour labor fee may be charged if the room layout is changed the day of the event.

ROOM FEES

Lincoln Room <i>(Historical 1940s with fireplace, mantle built by President Lincoln's Father)</i>	\$200
Bullion Room <i>(Pre-configured)</i>	\$225
Legacy Room <i>(Historical 1940s with fireplace and separate entrance)</i>	\$250
Verandah <i>(Available March - September. Outdoor covered patio with grill, bar, and gas fireplace.)</i>	\$300
Signature Section A, B, or C	\$325
Woodford Reserve Room <i>(Branded room with bar)</i>	\$375
Fiddlers' Green <i>(Bar Lounge with built in dance floor)</i>	\$375
Heritage Room <i>(Historical 1940s with fireplaces, powder room, separate entrance)</i>	\$475
Signature Room <i>(Large Ballroom)</i>	\$775

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)

	Minimum	Max Buffet	Max Plated	Max Cocktail
Lincoln Room	20	n/a	30	50
Legacy Room	25	30	30	75
Woodford Reserve Room	25	50	60	100
Signature Room A, B, or C	30	60	80	150
Verandah	50	175	n/a	200
Fiddlers' Green	50	140	n/a	200
Heritage Room	50	125	140	200
Signature Room	150	250	300	500

RENTAL ITEMS

AVAILABLE RENTAL ITEMS

Saber & Quill Catered Events ONLY

Mirror Tiles <i>(12" x 12" square)</i>	\$2 (each)
Black Lantern with Votive Candle	\$2 (each)
Chiavari White Chairs	\$3.50 (each)
Centerpiece <i>(Hurricane Globe, White Candle and Mirror Tile)</i>	\$7 (each)
High-Top Stretch Cover <i>(Up to 12 Black or up to 16 white)</i>	\$10/\$15 (each)
Round 10-person Banquet Tables <i>(Linen included for off premise SQ catered event only)</i>	\$15 (each)
High Top Tables <i>(Linen included for off premise SQ catered event only)</i>	\$15 (each)
Up Lighting in Limited Colors <i>(up to 10 available)</i>	\$20 (each)
Lighted Columns <i>(5' Tall set of 4 or 7' tall set of 4)</i>	\$25/\$30 (each)
Champagne Fountain <i>(Beverages not included)</i>	\$30
String Lights <i>(Head Table, DJ Table, Gift Table, and Buffet)</i>	\$100
Stage <i>(2-pieces / 4-pieces)</i>	\$100/\$125
Dance Floor <i>(16' x 16' or 20' x 20')</i>	\$125/\$150

COMPLIMENTARY WITH ROOM

Full service catering ONLY

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



FOOD AND BEVERAGE



BEVERAGE CATERING OPTIONS

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

HELPFUL PLANNING INFORMATION

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

\$125 per bar (3 hour service)

\$25 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 \$300 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 Lite,
Yuengling, Coors Light** \$5

**Corona, Heineken, Sam Adams,
Michelob Ultra** \$6

KEG BEER

(1/2 Barrel)

**Bud, Bud Light, Miller Lite,
Coors Light** \$350
Specialty \$450

KEG BEER

(Pony Keg)

**Bud, Bud Light, Miller Lite
Coors Light** \$200
Blue Moon or Shiner Bock \$300

STANDARD LIQUOR

(by shot)

Well Liquor \$6
(Jack Daniel's, Jim Beam, Absolut, Jose Cuervo,
Tanqueray, Captain Morgan, Bacardi)

Premium Liquor* \$7 - \$9
(Makers Mark, Grey Goose,
Woodford Reserve, Patron, Crown Royal)

*Premium Liquor by request only

STANDARD WINE

Glass Bottle

House Wine (Peter Vella)	\$5	\$20
Standard Wine (Barefoot)	\$5	\$20
Champagne Toast	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
Potato Chips <i>Choice of Ranch or French Onion Dip</i>	\$45	\$80	\$150
Tortilla Chips & Salsa	\$50	\$85	\$170
Hummus & Pita	\$55	\$90	\$175
Cheese Curds	\$60	\$90	\$175
Salami Display <i>(Lettuce, Salami, Cheese, Tomatoes, Pepperoncini, Onions, & Baguette Slices)</i>	\$65	\$140	\$270
Bruschetta <i>(Choice of: Tomato Basil or Artichoke)</i>	\$70	\$130	\$250
Finger Sandwiches	\$75	\$145	\$275
Meatballs <i>(Choice of: BBQ, Swedish, or Sweet & Sour)</i>	\$75	\$140	\$270
Hot Dips with Baguette or Pita-Tri <i>(Choice of: Buffalo Chicken, Spinach & Artichoke, Beer Cheese, or Pesto)</i>	\$75	\$140	\$320
Assorted Fresh Vegetables & Dip	\$80	\$150	\$290
Chicken Tenders & Dips	\$85	\$150	\$290
Pinwheel Wraps	\$85	\$160	\$310
Assorted Cheese & Crackers	\$90	\$170	\$350
Assorted Seasonal Fruit <i>(Inquire on current offerings)</i>	\$90	\$170	\$330
Assorted Sub Sandwiches	\$100	\$190	\$370
Sliders <i>(Choice of: BBQ Pork, Chicken or Beef Philly)</i>	\$100	\$190	\$370
Breaded Wings <i>(Teriyaki, Buffalo, BBQ, Fried, Sweet Chili, Lemon Pepper Dry Rub)</i>	\$105	\$200	\$390
Loaded Potato Skins	\$105	\$200	\$390
Crab Dip & Pita Triangles	\$110	\$210	\$410

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SMALL BITES - BIG FLAVORS

Kabobs (2 per person) <i>Choice of: Grilled Vegetable, Chicken, Beef, or Shrimp with Vegetables.</i>	\$3.75 - \$5.25
Bourbon Meatballs (4 per person) <i>Bourbon Glazed Meatballs.</i>	\$3.75
Summer Delight (1 ½ per person) <i>Mandarin Orange or Crushed Pineapple combined with fresh Whipped Cream.</i>	\$3.75
Red Pepper Hummus on Cucumber Slice (2 per person)	\$3.75
Caprese Skewers (2 per person) <i>Pastry filled with Spinach and Cheese. Served with Tzatziki.</i>	\$3.75
Strawberry Cheesecake Crostini (2 per person)	\$3.75
Asparagus Bundle (2 per person)	\$4.25
Spring Rolls with Sweet Chili sauce (2 per person)	\$4.25
Spinach and Artichoke Turnover (2 per person) <i>Pastry filled with Spinach, Artichoke, and Cheese. Served with Tzatziki.</i>	\$4.75
Smoked Brisket Potato Skins (2 per person) <i>Tomato, Mozzarella, Green Olive, Balsamic Glaze.</i>	\$4.75
Grapes & Cheese Skewer (4 per person) <i>White and Red Grapes with a variety of Cheese, speared.</i>	\$4.75
Bacon Wrapped Dates (4 per person)	\$4.75
Cherries in the Snow (1 ½ per person) <i>Cream Cheese, Whipped Cream, Angel Food Cake, and Cherries.</i>	\$4.75
Fruit & Cake Skewer (1 ½ per person) <i>Selection of Seasonal Fruit speared with Angel Food Cake. Drizzled with Chocolate.</i>	\$5.00
Red, White & Blue (1 ½ per person) <i>Strawberries, Blueberries, Pound cake or Angel Food Cake, festively layered and topped with whipped cream.</i>	\$5.00
Mini Beef Wellington (2 per person)	\$5.75
Smoked Salmon Canape (2 per person)	\$5.75
Shrimp Cocktail (2 per person)	\$7.75

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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.)

Breakfast Sides	\$2.50 (per side)
<i>Choice of Ham, Bacon, Sausage, Turkey Sausage, Grits, Pancakes, or French Toast Sticks.</i>	
Starter Breakfast	\$6.75 (per person)
<i>Coffee & Water station, Fresh Fruit, Assorted Danish and Muffins.</i>	
Traditional Breakfast Buffet**	\$10.75 (per person)
<i>Coffee & Water Station, Orange Juice, Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage, Biscuit and Gravy.</i>	

** 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	
<i>1/2 Day (2 Hours)</i>	\$2.50
<i>Full Day (2 Hours AM, 2 Hours PM)</i>	\$5.00
Add Iced Tea or Lemonade	\$2.50
Add Orange Juice	\$3.25

SNACKS

Whole Fruits	\$3.65 (per person)
Breakfast Bars	\$4.00 (per person)
Bavarian Pretzel	\$4.25 (per person)
Cookies	\$15.00 (by the dozen)

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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*

One Entrée	Two Accompaniments	\$14.75
Two Entrées	Two Accompaniments	\$16.75
Three Entrées	Two Accompaniments	\$18.75

ENTRÉE SELECTIONS

Roast Beef with Au Jus	Roast Pork Loin
Pepper Steak	Baked Honey Ham
Roasted Turkey Breast	Fresh Baked Lasagna
Lemon Chicken	Chicken Tortellini
Southern Fried Chicken	Baked Tilapia
Chicken Picatta	Fried Catfish
Herb Baked Chicken	Beurre Blanc Grilled Fish
Herb Encrusted Chicken Breast	
Chicken Cordon Bleu <i>(add \$1)</i>	

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*

One Entrée	Two Accompaniments	\$17.75
Two Entrées	Two Accompaniments	\$19.75
Three Entrées	Two Accompaniments	\$21.75

ENTRÉE SELECTIONS

Roast Beef with Au Jus	Roast Pork Loin
Beef Stroganoff	BBQ Pork Spare Ribs
Sliced Top Sirloin <i>(add \$1)</i>	Baked Honey Ham
Pepper Steak	Italian Sausage with Pepper & Onion
London Broil	Meatloaf with Mutha Sauce
Chicken Florentine	Fresh Baked Lasagna
Chicken Marsala	Chicken Tortellini
Roasted Turkey Breast	Lemon Pepper Tilapia
Lemon Chicken	Fried Catfish
Southern Fried Chicken	Pan Seared Salmon <i>(add \$1)</i>
Chicken Picatta	
Herb Baked Chicken	
Chicken Cordon Bleu <i>(add \$1)</i>	

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ACCOMPANIMENTS

SALADS

House Salad

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

Caesar Salad

Coleslaw

Potato Salad

Greek Salad

Chef Specialty Salad

Italian Pasta Salad

STARCHES

Mashed Potatoes & Gravy

Garlic Mashed Potatoes

Roasted Red Potatoes

Roasted Sweet Potatoes

Macaroni & Cheese

Au-Gratin Potatoes

Baked Beans

Wild Rice Pilaf

Fried Rice

Red Beans & Rice

Herbed Rice Pilaf

Traditional Stuffing

VEGETABLES

Green Beans

Honey Glazed Carrots

California Vegetable Blend

Brussels Sprouts with Bacon *(add \$1)*

Buttered Corn

Steamed Broccoli

Country Style Green Beans

Asian Style Vegetables

Seasonal Squash Medley

Grilled Mixed Vegetables

Cauliflower Casserole

Collard Greens

Sautéed Cabbage

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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.*

The Ballpark \$15.50
*Country Coleslaw, American Hamburger served with Lettuce, Tomatoes, Pickles, Hot Dogs
Potato Chips, Buns, & Assorted Cookies.*

Rio Fiesta \$16.50
*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 \$17.50
Caesar Salad, Baked Lasagna, Chicken Alfredo Pasta, Garlic Bread, Vegetable Medley, & Apple Cobbler.

Country Picnic \$17.50
*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 \$17.50
*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 \$19.00
*Garden Salad, Roasted Sliced Turkey Breast, Sliced Brown Sugar Glazed Ham, Candied Sweet Potatoes,
Cornbread Dressing, Seasoned Green Beans, Rolls, Pecan Pie or Pumpkin Pie Whipped Cream.*

Southern Tradition \$19.00
*Garden Salad, Fried Chicken, BBQ Ribs, Braised Cabbage, Collard Greens, Mashed Potatoes & Gravy,
Cornbread, & Berry Cobbler.*

Taste of Germany \$19.00
*Cucumber Salad, German Potato Salad, Pork Schnitzel with Mushroom Gravy,
Bratwurst with Sauerkraut & Sautéed Onions, Sour Red Cabbage, Rolls, & German Chocolate Cake.*

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CARVING STATIONS

(Includes Carver/Chef)

Roasted Turkey Breast	\$240
<i>With Cranberry Mayonnaise, Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	
Southern Style Brown Sugar Glazed Ham	\$240
<i>Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	
Roasted Pork Loin	\$310
<i>With Apple Chutney, Served with Wheat and White Rolls. (Serves approx. 50 guests)</i>	
Slow Roasted Beef Inside Round	\$340
<i>Served with Wheat and White Rolls. (Serves approx. 60 guests)</i>	
Prime Rib with Beef Au Jus	\$540
<i>Served with Wheat and White Rolls. (Serves approx. 40 guests)</i>	

DISPLAY STATIONS

Crudités Display

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

50 Guests	\$320
100 Guests	\$565

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).

\$320

Charcuterie for 100 Guests

Arrangement of meats, specialty cheeses, crackers, fruits, and pickled vegetables

\$675

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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 <i>Tender Sliced Flank Steak topped with Beef Au Jus.</i>	\$19.75
Bacon Wrapped Filet of Beef	\$23.75
Slow Roasted Prime Rib <i>10 ounce Prime Rib topped with a Mushroom Demi Glaze.</i>	\$25.75

PORK OPTIONS

Schnitzel Dinner <i>Golden Crusted Pork Schnitzel topped with Mushroom Gravy.</i>	\$18.75
Maple Brined Pork Chop <i>12 Ounce Pork Chop.</i>	\$19.75
Bourbon Marinated Pork Loin <i>Sweet and Tender Pork Loin with a hint of Bourbon Flavor.</i>	\$19.75

POULTRY OPTIONS

Lemon Chicken <i>Lightly Seasoned Chicken Breast topped with Lemon Cream Sauce.</i>	\$17.75
Roasted Teriyaki Chicken <i>Topped with Sesame Seeds and Grilled Pineapple.</i>	\$17.75
Bourbon Glazed Chicken Breast <i>Chicken Breast topped with Bourbon Glaze.</i>	\$17.75
Chicken Marsala <i>Pan seared Chicken Cutlet, Crowned Mushroom Medley, and Marsala Wine Sauce.</i>	\$19.75
Hand Stuffed Chicken Cordon Bleu <i>Chicken Breast stuffed with Swiss Cheese and Ham, Breaded and Baked.</i>	\$24.75

SEAFOOD OPTIONS

Baked Lemon Pepper Tilapia <i>Tilapia seasoned with Lemon Pepper.</i>	\$17.75
Bourbon Glazed Salmon <i>Salmon with a Honey Soy Glaze.</i>	\$22.75
Sundried Tomato, Spinach and Shrimp Pasta	\$23.75

VEGETARIAN/VEGAN OPTIONS

Mediterranean Cauliflower Steak <i>Served over a bed of linguine pasta</i>	\$17.75
Vegetarian Lasagna <i>Pasta and vegetables layered with a Garlic Cream Sauce.</i>	\$17.75
Roasted Cauliflower Stuffed Bell Pepper (Vegan)	\$17.75
Chickpea Curry (Vegan)	\$17.75

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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, Pecan 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

	25 People	50 People	100 People
Cookies and Brownies	\$50	\$80	\$135

CHOCOLATE FOUNTAIN

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

50 Guests	\$375
100 Guests	\$500

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

