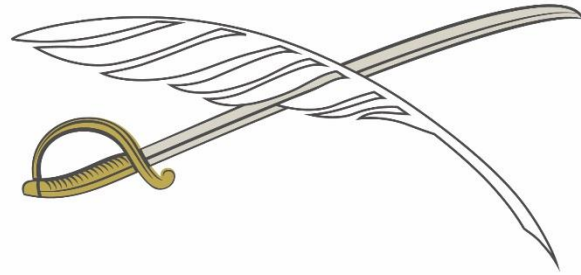


FORT KNOX

Saber & Quill



Catering Guide

Welcome to the Saber & Quill Catering & 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 details 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 Mon-Fri 9am-5pm at (502) 942-0959 ext. 2 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. The club 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 and Beverages

Outside food and 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 the club. Leftovers cannot be removed from the club.

(per TB MED 530 Regulations)

Property, Liability and Damages

The club 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. Please no glitter.

Gate Access

AIE procedures:

All guests over the age of 16 must provide either a military ID, CAC card or retired military ID to enter Fort Knox.

All others, non-military affiliated guests, must enter using the Bullion/Chaffee gate and stop at the visitor center (Mon-Sun 6am-9pm) to obtain a visitor pass prior to entering. Our office can assist with pre-vetting of groups 50+ guests through online pre-registration coordination.

Foreign country guests can obtain a pass at the visitor center with a foreign passport, but must be accompanied by a US citizen at all times, as well as when entering Fort Knox.

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 initial booking, additional deposit amount is required.

Up to 50 guests	\$ 250.00
50-149 guests	\$ 500.00
150-199 guests	\$ 750.00
200+ guests	\$1000.00

Delivery

Off-premise catered functions incur a delivery fee.

Fort Knox and Camp Carlson drop-off service only (disposable products)	\$75.00
Pick up	\$50.00

Fort Knox, Camp Carlson and surrounding local community full service	\$250.00
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Set-up and tear-down of chairs and tables, property of Camp Carlson (does not include clean-up of lodge)	\$200.00
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Sunday Premium

A \$100.00 up charge will apply on all events held on Sundays and/or events last more than 6 hours or go past midnight

Service Charge

A 18% service charge is applied to all food & beverages (split into 10% set-up fee and 8% service fee) and 8% gratuity will be applied on inventory bars (off sale amount)

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 or American Express. Credit card must be put on file for balances that accumulate during the event, i.e. Inventory bar, additional food/beverage purchases. Purchase orders and unit funds are accepted with prior approval.

Cancellations

All deposits are non-refundable. All events with no catering requirements must provide a 48 hour cancellation notice and a one (1) week cancellation notice for events with catering requirements. Cancellations can only be made via email or phone. Events are considered cancelled once club staff confirms with a written notification.

Cake Cutting Fee

Will include plates, forks, cake cutting set and service

Up to 50 guests	\$ 40.00
50-99 guests	\$ 80.00
100-199 guests	\$120.00
200+ guests	\$180.00

Cake cutting set rental	\$ 10.00
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Head Table Service

(during buffet style service)

Up to 10 guests	\$ 50.00
Additional guest	\$ 5.00

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
- Tentative room layout

10 days prior

- Final guest count
- Final 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.

The club reserves the right to make menu substitutions when the guest count increases after the guarantee has been given.

Floor Plan/Room Layout

Host is encouraged to share their vision on the room set-up. A room layout/diagram is required no later than 10 days prior to event date. If no room layout was provided at that time, the club reserves the right to set-up event at their own discretion.

A \$50.00 per hour labor fee may be charged if 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 serving time.

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 \$50.00 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.

ROOM FEES

Signature Room (large ballroom)	\$700.00
Signature Section A or B or C	\$250.00
Heritage Room (historical 1940s with fireplaces, powder room, separate entrance)	\$400.00
Legacy Room (historical 1940s with fireplace and separate entrance)	\$175.00
Lincoln Room (historical 1940s with fireplace, mantle built by President Lincoln's Father)	\$125.00
Woodford Reserve Room (branded room with bar)	\$300.00
Fiddlers Green (bar lounge with built-in dance floor)	\$300.00
Bullion Room (pre-configured)	\$150.00
Verandah available Mar – Sep(outdoor covered patio with grill, bar & gas fireplace)	\$200.00

Room Fees include set-up, linen and tear-down with clean-up

Woodford Reserve Room (Mon-Fri 11 am-1:30 pm only)
 Linenless conference tables, conference-U or classroom style (up to 50 guests)
No Room Charge

Bullion Room (Mon-Fri 11 am-1:30 pm only)
 Pre-configuration
No Room Charge

Complimentary Wi-Fi and wireless microphones available

Guest Minimum & Maximums (capacities vary depending on set-up)

	Minimum	Max Buffet	Max Plated	Max Cocktail
Signature Room	150	250	300	300
Signature Room A, B or C	30	75	100	150
Heritage Room	50	125	140	200
Legacy Room	20	50	50	75
Lincoln Room	20	n/a	40	50
Woodford Reserve Room	20	50	60	100
Fiddlers' Green	50	140	n/a	200
Verandah	50	175	n/a	200

RENTAL ITEMS

Rental Items (full service catering only)

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

Available Rental Items (club catered events only)

Up lighting in limited colors (up to 10 available), each	\$15.00
Centerpiece (Hurricane globe, white candle and mirror tile), each	\$7.00
Mirror tiles (12"x12" square) each	\$2.00
Black lantern with votive candle, each	\$2.00
High-top black (up to 12) or white stretch cover (up to 16), each	\$10.00/\$15.00
Full length black or white table draping (8ft and 6ft), each	\$20.00
Lighted columns (5' tall), set of 4, (7' tall) set of 4,	\$25.00/\$30.00
String lights (Head table, DJ table, gift table, buffet)	\$75.00
Dance Floor 16x16'/20'x20'	\$100.00/\$125.00
Stage, 2-pieces/4-pieces	\$75.00/\$100.00
Round 10-man banquet tables (linen included and for off premise catered event only)	\$15.00
High-top tables (linen included and for off premise catered event only)	\$10.00
Champagne fountain (beverages not included)	\$20.00
Chair covers (up to 300, black or white, staff assistance), each	\$3.00/\$4.00
Chair covers (up to 300, black/white), each	\$1.50/\$2.50
Portable grill with chef/cook, per hour	\$20.00

BEVERAGE CATERING OPTIONS

Iced tea and water, per person (sweet tea add \$0.50)	\$1.50
Iced Tea, lemonade, water, per person	\$3.00
Orange juice or cranberry juice, per person	\$2.00
Orange juice, per carafe	\$10.00
Coffee and water station, 2 hour service/per person	\$1.50
Coffee pot (serves 6-7), per pot	\$8.00
Tea or lemonade, per pitcher	\$6.00
Can soda (Coke product), per person	\$2.00
Soft drink (coke product), 2-litre bottle	\$7.00
Bottled water, per bottle	\$1.25
Sparkling grape juice (red or white),per bottle	\$11.00
Club fruit punch per person	\$2.50
Hot chocolate/hot cider/coffee, per person	\$2.00

Helpful Planning Information

1 Bottle of Champagne	equals 8 glasses for toasting
1 Liter carafe wine	equals 6 (6oz glasses)
1 Liter liquor	equals 32 drinks
1 Gallon Punch	equals 20 servings (6oz glass)
1 Keg (pony)	equals 80 servings (12oz cup)
1 Keg (regular)	equals 160 servings (12oz cup)

BAR & BEVERAGES

\$45.00 per bar (set-up fee & first hour).

\$15.00 Bartending fee each additional hour (per bar). Minimum of 3 hours is required.

ONE BARTENDER FOR UP TO 150 GUESTS, TWO BARTENDERS 150+ GUESTS REQUIRED!!

NOTE: Each bar must reach a \$100.00 minimum on bar sales or host will pay the difference.

Credit card must be provided for all Inventory bars and club will charge the bar tab the following business day after the event.

Events held in catering rooms, to include Verandah, must book a private bar and cannot utilize Fiddlers Green bar lounge.

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.
A 8% service charge will be added to final sale amount.

Cash Bar = Guests pay for their own drinks

Standard Beer (by bottle):

Bud, Bud Light, Miller Lite, Coors Light	\$3.25
Corona, Heineken, Sam Adams, Michelob Ultra	\$4.25
Guinness, Paulaner, Warsteiner	\$5.00

Standard Liquor (by shot):

Well liquor (Military Special -Gin, Rum, Whiskey)	\$4.00
Premium liquor (Jack Daniel's, Jim Beam, Absolut, Makers Mark, Jose Cuervo, Tanqueray, Captain Morgan, Bacardi)	\$5.00
Top Shelf liquor (by request only) (Angel's Envy, Grey Goose, Woodford, Patron, Crown Royal)	\$6.00-\$8.00

Standard Wine

	glass	bottle	carafe
House Wine (Peter Vella)	\$4	n/a	\$20.00
Standard Wine (Barefoot)	\$5	n/a	n/a
Premium Wine (by request only) (ask to see wine list)	\$6-\$9	n/a	n/a
Champagne Toast (Verdi)	\$2.50	\$17.00	

Keg Beer (1/2 barrel)

Bud, Bud Light, Miller Lite, Coors Light	\$200.00
Blue Moon	\$325.00
German Brand (check availability)	\$375.00

Keg Beer (pony)

Bud, Bud Light, Miller Lite, Coors Light	\$110.00
Blue Moon, Shiner Bock	\$175.00

Guests are not authorized to remove remainder of keg out of the club.

No refunds on unused portion of kegs (tapped or not)

½ barrel serves approximately 160 guests, pony serves approximately 80 guests

PARTY TRAYS

	Tray for 25	Tray for 50	Tray for 100
Potato chips & ranch dip	\$20.00	\$35.00	\$60.00
Tortilla chips & salsa	\$20.00	\$35.00	\$60.00
Assorted cheese and crackers	\$65.00	\$120.00	\$230.00
Assorted fresh vegetables & dip	\$55.00	\$110.00	\$195.00
Fresh cut seasonal fruit	\$65.00	\$125.00	\$240.00
Assorted sub sandwiches	\$70.00	\$130.00	\$250.00
BBQ pork sliders	\$70.00	\$130.00	\$250.00
Pinwheel wraps	\$60.00	\$110.00	\$210.00
Potato skins loaded	\$75.00	\$140.00	\$270.00
Hot dips with baguette or pita-tri (choice: buffalo chicken, spinach & artichoke beer cheese or pesto)	\$45.00	\$85.00	\$150.00
Crab dip & pita triangles	\$80.00	\$150.00	\$290.00
Wings (teriyaki, buffalo, BBQ, hot or dry)	\$70.00	\$155.00	\$270.00
Chicken tenders & dips	\$55.00	\$100.00	\$180.00
Meatballs (choice of: BBQ, Swedish, sweet & sour)	\$50.00	\$80.00	\$140.00
Petite BBQ cocktail smokies	\$40.00	\$70.00	\$130.00
Italian salad (lettuce,salami, cheese, tomatoes, pepperoncini, onions, baguette slices)	\$50.00	\$90.00	\$170.00
Bruschetta (tomato basil or artichoke)	45.00	\$80.00	\$150.00

Leftovers cannot be taken out of the club (per TB MED 530), see waiver policy

Our prices are per person and do not include gratuity.

A 10% set-up fee and 8% service fee will be added to each price.

SMALL BITES – BIG FLAVORS

Vegetable spears (1 ½ per person) (carrot and celery strips, cherry tomatoes, served with ranch or chipotle ranch)	\$3.00
Bourbon meatballs skewers (2 per person) (bourbon glazed meatballs, skewered)	\$3.00
Asparagus Bundle (2 per person) (Asparagus wrapped in pastry, served with roasted red pepper hummus)	\$3.50
Spanakopita (2 per person) (pastry filled with spinach and cheese, served with tzatziki)	\$4.00
Antipasto Skewer (2 per person) (Artichoke, sundried tomato, mozzarella, served with Aioli sauce garnished with balsamic glaze)	\$4.00
Grapes & cheese skewer (4 per person) (white and red grapes with variety of cheese, speared)	\$4.00
Bacon wrapped dates (4 per person)	\$4.00
Smashed potato skin Reuben (2 per person) (fried mashed potato, topped with corn beef, sauerkraut and thousand island dressing)	\$4.00
Kabobs (2 per person) (choice of grilled vegetable, chicken, beef or shrimp with vegetables)	\$3.00 - 4.50
Fruit parfait (1 ½ per person) (choice of: mandarin orange or pineapple, layered with pound cake and whipped cream)	\$3.00
Fruit & cake skewer (1 ½ per person) (selection of seasonal fruit, speared with angel cake, drizzled with chocolate)	\$4.00
Red, white and blue (1 ½ per person) (strawberries, blueberries, pound cake or angel food cake, festively layered, topped with whipped cream)	\$4.00
Summer delight (1 ½ per person) (mandarin orange or crushed pineapple combined with fresh whipped cream)	\$3.00
Cherries in the snow (1 ½ per person) (cream cheese, whipped cream, angel food cake, cherries)	\$4.00

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BREAKFAST OPTIONS

Starter Breakfast

(Coffee & Water station, fresh fruit, assorted Danish) per person

\$4.50

Traditional Breakfast Buffet**

(Coffee and water station, orange juice, scrambled eggs, hash browns, bacon and sausage*, biscuits & gravy) per person

\$8.50

Breakfast Sides

(Choice of ham, bacon, sausage, turkey sausage, grits, pancakes, French toast sticks)
per side

\$1.50

*Turkey sausage available upon request

Break Selections

Prices are per person and must be purchased for the entire guest count of group
Times of service needs to be determined by host 3 days prior to start of event

Beverage Station

Coffee and water station	
½ day (2 hours)	\$1.50
Full day (2 hrs am, 2 hrs pm)	\$3.00
Add iced tea or lemonade	\$1.50
Add orange juice	\$2.00

Snacks

Cookies (by the dozen)	\$6.50
Fruit tray (per person)	\$2.50
Popcorn (per person)	\$1.00
Bavarian pretzel (per person)	\$1.50
Breakfast bars (per person)	\$2.00
Whole fruit (per person)	\$1.75

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A 10% set-up fee and 8% service fee will be added to each price.
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LUNCH OPTIONS

Lunch Buffet (available Mon-Fri 11am-3pm)

(Minimum of 50 guests required, or a slight upcharge may occur. Up-charge of \$2.00 on Saturdays & Sundays)

Buffet served with choice of salad, rolls and butter, Iced Tea and Water
Additional accompaniments \$1.50, coffee service \$1.50 per person

One (1) entrée	two (2) accompaniments	\$10.95
Two (2) entrées	two (2) accompaniments	\$12.95
Three (3) entrées	two (2) accompaniments	\$14.95

Entrée selections

Roast beef with au jus
Beef tips

Roast pork loin
Baked honey ham

Roasted turkey breast
Lemon chicken
Southern fried chicken
Chicken picatta
Herb baked chicken
Chicken cordon bleu (add \$1.00)

Fresh baked lasagna
Chicken tortellini

Baked tilapia
Fried catfish

Note: Buffets will close 30 minutes after last guest.
Buffets are not "all you can eat" and are priced per person.
Leftovers cannot be taken out of the club (per TB MED 530), see waiver policy

Our prices are per person and do not include gratuity.
A 10% set-up fee and 8% service fee will be added to each price.

DINNER OPTIONS

Dinner Buffet (available after 3pm)

(Minimum of 50 guests required- upcharge of \$2.00 on Saturday & Sunday)

Buffet served with choice of salad, rolls and butter, Iced tea and water
Additional accompaniments \$1.50, coffee service \$1.50 per person

One (1) entrée	two (2) accompaniments	\$13.95
Two (2) entrées	two (2) accompaniments	\$15.95
Three(3) entrée	two (2) accompaniments	\$17.95

Entrée selections

Beef

Roast beef with au jus
Beef stroganoff
Sliced top sirloin (add \$1.00)
Beef tips
London broil

Pork

Roast pork loin
BBQ pork spare ribs
Baked honey ham
Italian sausage with pepper & onions

Chicken

Stuffed chicken Florentine
Lemon chicken
Southern fried chicken
Chicken cordon bleu (add \$1.00)
Roasted turkey breast
Herb baked chicken
Chicken picatta
Chicken marsalla

Seafood

Fried catfish
Lemon pepper tilapia
Pan seared salmon (add \$1.00)

Pasta

Fresh baked lasagna
Chicken tortellini

Note: Buffets will close 30 minutes after last guest.

Buffets are not "all you can eat" and are priced per person.

Leftovers cannot be taken out of the club (per TB MED 530 Regs), see waiver policy

Our prices are per person and do not include gratuity.
A 10% set-up fee and 8% service fee will be added to each price.

ACCOMPANIMENTS

Salads

House salad

(Dressing: Ranch, Italian, low calorie Catalina, oil & vinegar)

Caesar salad

Coleslaw

Potato salad

Starches

Mashed potatoes & gravy

Garlic mash potatoes

Roasted red potatoes

Roasted sweet potatoes

Macaroni and cheese

Au-gratin potatoes

Baked beans

Bow tie pasta

Wild rice pilaf

Oriental rice

Red beans and rice

Herbed rice pilaf

Vegetables

Green beans

Honey glazed carrots

California vegetable blend

Green bean casserole

Brussels sprouts with bacon (add \$1.00)

Buttered corn

Steamed broccoli

Country style green beans

Oriental vegetables

Roasted summer squash (Apr–Sep)

Roasted winter squash (Oct-Mar) (add \$1.00)

PACKED BUFFET OPTIONS

Buffets include Iced tea and water and are priced per person weekdays after 3pm, Saturday & Sunday, upcharge of \$2.00

#1 Southern Tradition

Garden salad, fried chicken, BBQ ribs, braised cabbage, collard greens, mashed potatoes & gravy, cornbread and berry cobbler **\$13.95**

#2 Rio Fiesta

Garden salad, beef enchiladas, chicken fajitas with peppers & onions, refried beans roasted corn and black bean salsa, Spanish rice, tortilla chips & salsa and banana pudding **\$11.95**

#3 Pasta Galore

Caesar salad, buttered linguine, bowtie pasta, cheese tortellini with creamy alfredo and marinara sauce, sliced chicken breast, Italian meatballs, sautéed vegetables and apple cobbler **\$11.95**

#4 Taste of Germany

Cucumber salad, German potato salad, pork schnitzel with mushroom gravy, knockwurst with sauerkraut and sautéed onions, sour red cabbage, rolls and German chocolate cake **\$14.95**

#5 The Ballpark

Country coleslaw, American hamburger served with lettuce, tomatoes, pickles, hot dogs, potato chips, buns and assorted cookies **\$9.95**

#6 Country Picnic

Garden salad, coleslaw, smoked BBQ beef brisket, BBQ chicken (bone-in), potatoes au-gratin baked beans, seasoned green beans, biscuits and apple cobbler **\$13.95**

#7 Classic Holiday Turkey

Garden salad, roasted sliced turkey breast, cornbread dressing, mashed potatoes & gravy, seasoned green beans, rolls, apple pie or pumpkin pie with whipped cream **\$11.95**

#8 Family Dinner

Garden salad, roasted sliced turkey breast, sliced brown sugar glazed ham, candied sweet potatoes cornbread dressing, green bean casserole, rolls, pecan pie or pumpkin pie with whipped cream **\$14.95**

Check with catering office for substitution. Upcharge may apply.

Note: Buffets will close 30 minutes after last guest.
Buffets are not "all you can eat" and are priced per person.
Leftovers cannot be taken out of the club (per TB MED 530 Regs), see waiver policy

CARVING STATIONS

(includes Carver/Chef)

Roasted turkey breast with cranberry mayonnaise, served with wheat and white rolls (serves approximately 40 guests)	\$150.00
Roasted Pork loin with apple chutney, served with wheat and white rolls (serves approximately 50 guests)	\$200.00
Southern-style brown sugar glazed ham, served with wheat and white rolls (serves approximately 40 guests)	\$150.00
Prime rib of beef au jus, served with wheat and white rolls (serves approximately 40 guests)	\$325.00
Slow-roasted beef inside round, served with wheat and white rolls (serves approximately 60 guests)	\$225.00

Display Stations

Crudités Display

Beautiful arrangement of vegetables, fruits and cheeses on marble stone

100 guests \$495.00

50 guests \$250.00

Bronzed Salmon Display

Salmon with honey soy glaze, served with capers, lemons, red onions, diced tomatoes and crackers

(Serves approximately 50-75 guests) \$250.00

Our prices are per person and do not include gratuity.
A 10% set-up fee and 8% service fee will be added to each price.

PLATED LUNCH OPTIONS

(Mon-Fri 11am-3pm, additional \$2.00 after 3pm and Saturday/Sunday.)

(includes choice of salad, and 2 sides, Iced tea and water, rolls & butter)

Beef Options:

Roast Beef au jus (tender sliced roast beef topped with beef au jus)	\$14.95
Slow Roasted Prime Rib (10 ounce and topped with a mushroom demi glaze-grilled to medium)	\$20.95
Bourbon beef brisket (slow simmered beef brisket, bourbon infused)	\$14.95

Pork Options:

Maple Brined pork chop (12 ounce pork chop)	\$14.95
Schnitzel Dinner (Golden crusted pork schnitzel topped with mushroom gravy)	\$14.95
Bourbon Marinated Pork loin (Sweet and tender pork loin with a hint of bourbon flavor)	\$15.95

Poultry Options:

Chicken Marsala (Chicken cutlet pan seared, crowned with mushroom medley and marsala wine sauce)	\$15.95
Lemon Chicken (Lightly seasoned chicken breast topped with lemon cream sauce)	\$13.95
Roasted teriyaki chicken (topped with sesame seeds and grilled pineapple)	\$13.95
Bourbon glazed chicken breast (chicken breast topped with bourbon glaze)	\$13.95

Seafood Options:

Mahi Mahi (grilled mahi topped with pineapple salsa)	\$18.95
Salmon en croute (salmon topped with mushrooms, wrapped in pastry)	\$19.95
Pecan encrusted cod (Flaky filet of cod covered w/pecan herb topping)	\$16.95

Vegetarian Options:

Eggplant Parmesan (breaded and crispy fried eggplant topped with marinara sauce and cheese blend, served atop of bed of linguini pasta)	\$12.95
Vegetarian Lasagna (pasta and vegetable layer with garlic cream sauce)	\$12.95

Please notify the catering office of allergies or dietary restrictions!

Groups over 100, max 3 different meal options (host must provide meal cards)

Our prices are per person and do not include gratuity.

A 10% set-up fee and 8% service fee will be added to each price.

DESSERTS

Desserts \$1.95 (per person)

Ice cream (chocolate or vanilla)

Orange Sherbet

Cobbler choice: apple, cherry, blackberry)

Desserts \$2.50 (per person)

Pie: apple, lemon meringue, pumpkin,

Single layered cake: chocolate or golden white

Desserts \$2.95 (per person)

Multi layered cake: carrot, German chocolate, double chocolate

Strawberry shortcake (Angel food cake , strawberry glaze & whipped cream)

Desserts \$3.95 (per person)

Pie choice: Derby, key lime with whipped cream

Deluxe Cheesecake with strawberry topping

TRAYS FOR 25, 50, 100

Cookies & brownies \$35, \$65, \$120

Chocolate Fountain

(Angel Food cake, brownies, seasonal fruit, choice of milk or dark chocolate)

50 guests	\$250.00
100 guests	\$375.00

Ceremonial cakes or cup cakes are authorized to be brought into the club.

Cake cutting set rental fee \$10.00

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A 10% set-up fee and 8% service fee will be added to each price.