



# CATERING GUIDE





## The Club at McChord Field



**F**eaturing a variety of indoor spaces, from a massive ballroom to intimate fireside setting, the Club accommodates every type of occasion, from weddings and formal dinners to retirement parties and socials.

The rooms are warm and inviting, with all the amenities you expect, such as bar service, dance floors, big screens, a stage and dressing areas.

Rental rates are as follows:

Club at McChord Field Rooms	Capacity	Self Set-Up Mon–Thur	Daytime Mon–Thur	Evening Mon–Thur	Self Set-Up Fri–Sun	Usage Fee Fri–Sun
Entire building	795	\$500	\$500	\$500	\$500	\$1,000
Forest	60	\$35	\$50	\$75	\$50	\$125
Cascade	60	\$35	\$50	\$75	\$50	\$125
Combination of Forest & Cascade	120	\$75	\$100	\$150	\$100	\$200
State	150	\$75	\$150	\$200	\$100	\$250
Rainier	120	\$75	\$100	\$150	\$100	\$200
Combination of two adjoining rooms: State, Rainier, F/C	275	\$125	\$150	\$250	\$150	\$300
Entire Ballroom	450	\$200	\$350	\$400	\$350	\$500
Heritage Room	125	\$75	\$100	\$150	\$100	\$200
Fireside Lounge*	35	\$25	\$50	\$50	\$50	\$100
Red Baron Lounge	60	\$50	\$75	\$75	\$75	\$150
Members' Room*	40	Free	Free	Free	Free	Free

### Full room rentals include:

Set up of tables and chairs  
Choice of linens  
Projector and screen for presentations  
Coffee & water station  
WiFi

### Self Set-Up includes:

Professional layout for the room configurations  
Tables and chairs  
Projector and screen for presentations  
WiFi

**Room rates are waived** Monday–Thursday from 7 a.m.–5 p.m. if catered food sales are more than \$250;

Monday–Thursday from 5 p.m. on if food sales are twice the room rate;

Friday–Sunday if food sales are three times the room rate.

**Room rentals are not waived with the self set-up option.**

Official functions only need to place 50% of room rate for deposit.

The room rate is for a 12-hour period. For each additional hour, a fee of 10% of the room rate will be applied.

Club members receive \$2 off meals through the Club at McChord Field catering program.

\*Rooms free for Club members

The Club's comprehensive catering menu includes a la carte service, buffets, action stations, plated meals, hors d'oeuvres, desserts and other selections. However, you're not limited to the listed menus. Any menu can be created and budgeted to your particular needs.

# Breakfast Selections

## Continental Breakfast Selections

### The Spa \$9.95 per person

Orange, Apple & Cranberry Juices  
Assorted Danish Pastries & Muffins  
Butter & Preserves  
Freshly Brewed Battle Bean Coffee, Hot Tea

### The Executive \$10.95 per person

Orange, Apple & Cranberry Juices  
Assorted Danish Pastries, Muffins & Croissants  
Fresh Seasonal Fruit & Berries  
Assorted Dry Cereal & Hot Oatmeal  
Butter & Preserves  
Freshly Brewed Battle Bean Coffee, Hot Tea & Milk

### The Pacific \$13.95 per person

Orange, Apple & Cranberry Juices  
Assorted Danish Pastries, Fresh Seasonal Fruit & Berries  
Smoked Salmon & Bagels with Cream Cheese, Chopped Egg & Capers  
Cucumbers & Tomatoes  
Yogurt  
Freshly Brewed Battle Bean Coffee, Hot Tea & Milk

## Breakfast Buffets

### The Classic All-American \$13.95 per person

Orange, Apple & Cranberry Juices  
Assorted Danish Pastries, warm Country Biscuits, Fresh Seasonal Fruit  
Butter & Preserves  
Fluffy Scrambled Eggs with your choice of  
Roasted Red Potatoes with Sautéed Onions & Bell Peppers  
or Southern-style Grits  
Sausage Patties & Crisp Bacon  
Freshly Brewed Battle Bean Coffee, Hot Tea & Juice

### Rise and Shine \$12.95 per person

Fluffy Scrambled Eggs  
Cinnamon French Toast with Maple Syrup  
Homestyle Garlic Rosemary Potatoes or Southern-style Grits  
Sausage Patties & Crisp Bacon  
Biscuits served with Butter & Preserves  
Freshly Brewed Battle Bean Coffee, Hot Tea & Juice

### The Southwesterner \$12.95 per person

Fluffy Scrambled Eggs with Sautéed Bell Peppers, Onions & Tomatoes  
served with Fresh-Made Salsa, Chorizo & Potato Hash & Tortillas  
Freshly Brewed Battle Bean Coffee, Hot Tea & Juice

## Breakfast Buffet Enhancements

Action Stations — the ultimate in personal service!

Guests select their favorite ingredients and watch as it is cooked by our professional Culinarisians.

### Omelet & Eggs Action Station \$8.00 per person

With Ham, Tomatoes, Mushrooms, Green Onions,  
Bell Peppers & Shredded Cheese

### Belgian Waffle Station \$5.00 per person

Garnished with Assorted Fruit accompaniments,  
Whipped Cream & Maple Syrup

### Carved Honey-Glazed Ham \$8.95 per person

Served with Pineapple Sauce

### Oatmeal & Cereal Bar \$5.95 per person

A delightful assortment of flavored Oatmeal, Cream of Wheat & Granola  
See your Event Coordinator for flavors & selections

## A la Carte Breakfast Service \$2.25 per person

### Starters (Select One)

Seasonal Sliced Fruit & Berries  
Halved Grapefruit  
Orange or Apple Juice

Enhance your selection by adding an additional Starter for \$2.25 per person.

## Main Course Selections

All Main Course Selections are served with complimentary Coffee & Hot Tea:

### Main Course #1, \$9.25 per person

Scrambled Eggs served with Homestyle Garlic Rosemary Potatoes,  
Freshly Baked Buttermilk Biscuits & Country Gravy  
Accompanied by your choice of Ham Steak, Sausage or Crisp Bacon

### Main Course #2, \$14.95 per person

Char Broiled 6 oz. Flat Iron Steak presented with Scrambled Eggs  
Choice of Homestyle Garlic Rosemary Potatoes or Southern-style Grits  
Served with Warm Country Biscuits & Preserves

# Break Selections

## Refreshment Breaks

Just when your group needs a lift between meetings & meals,  
a refreshment break fits right in. It's the best way to  
rejuvenate minds & provide a quick pick me up.

### Mid-Morning Sessions \$9.95 per person

Assortment of Danish Pastries  
Fruited Yogurt Parfaits with Granola  
Fresh Cantaloupe, Honeydew & Watermelon accented  
with Strawberries & Grapes  
Freshly Baked Banana Bread  
Chilled Orange & Apple Juices  
Coffee & Tea Service

### Mid-Afternoon Sessions \$9.95 per person

Freshly Baked Chocolate Brownies  
Assortment of Chips, Dips & Crudit   
Fresh Whole Fruit & Granola Bars  
Assorted Soft Drinks & Bottled Water  
Coffee & Tea Service

# Luncheon Selections

## Luncheon Buffets

### Country Picnic \$13.95 per person

Potato Salad & Coleslaw  
Southern-fried Chicken, Barbecued Pulled Pork  
Au Gratin Potatoes, Zucchini & Tomatoes  
Freshly Baked Cobbler  
Southern-style Cornbread with Butter  
Coffee & Tea Service

### Little Italy \$14.95 per person

Traditional Caesar Salad with Herbed Croutons  
Bowtie Pasta Salad with Roasted Vegetables & Balsamic Vinaigrette  
Grilled Italian Sausage with Bell Peppers & Yellow Onions  
Slow-roasted Rosemary Chicken with Garlic, Lemon & Olive Oil  
Roasted Red Potatoes & Italian-blend Vegetables  
Freshly Baked Dinner Rolls with Butter  
Tiramisu  
Coffee & Tea Service

### The Pacific Northwest \$15.95 per person

Fresh Garden Greens lightly tossed with our House Vinaigrette  
Choice of Pan-seared Salmon or Mahi Mahi  
glazed in a Honey Bourbon Sauce  
Fresh Vegetables & Jasmine Rice  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### Casual Fare \$15.95 per person

Fresh Spinach Greens garnished with Mushrooms, Croutons,  
Feta Cheese & our House Vinaigrette  
Thinly Sliced London Broil Au Jus with  
Roasted New Potatoes & Mixed Vegetables  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

# Luncheon Selections continued

## A la Carte Luncheon Service

### Rainier Roast \$17.95 per person

Caesar Salad

Slow-Roasted Herbed London Broil garnished

with a Light Red Wine-scented Jus

Served with Garlic Mashed Potatoes & Balsamic Roasted Vegetables

Freshly Baked Dinner Rolls & Butter

Coffee and Tea Service

### A Taste of Italy \$14.95 per person

Fresh Garden Greens lightly tossed with our House Vinaigrette

Bowtie Pasta gently sautéed with Seasonal Vegetables

& Sun-Dried Tomatoes, tossed in our own Alfredo Sauce

Freshly Baked Dinner Rolls & Butter

Coffee & Tea Service

Enhance your pasta selection with the following:

Shrimp \$5.00, Sea Scallops \$5.00, Breast of Chicken \$5.00

### The Polynesian \$15.95 per person

Garden Greens garnished with Tomatoes, Cucumbers,

Carrots, Red Onions & Your Choice of Dressings

Grilled Breast of Chicken marinated in Soy, Pineapple Juice

& Brown Sugar, finished with a Tropical Tomato Relish

Rice Pilaf & steamed Broccoli Spears

Freshly Baked Dinner Rolls & Butter

Coffee & Tea Service

## A la Carte Luncheon Salads

All Entrée-style Luncheon Salads are served with your choice of Dressings, freshly baked Dinner Rolls, Butter, Iced Tea & Coffee.

### Cobb Salad \$9.95

A bountiful array of Crispy Bacon, Tomatoes, Hard-Cooked Eggs,

Avocado, Bleu Cheese & Tender Grilled Breast of Chicken

atop Mixed Salad Greens

### Caesar Salad \$9.95 per person

Fresh Romaine Greens tossed with Traditional Caesar Dressing,

Garnished with Croutons & Parmesan Cheese

Add Breast of Chicken \$4.95 or Fillet of Salmon \$5.95

### Chef's Salad \$9.95 per person

Garden Greens topped with a Julienne of Ham & Turkey,

Hard-Cooked Eggs, Cheddar & Mozzarella Cheeses

## Deli Style Luncheon Buffets

### Home Town Deli \$12.95 per person

Tender Sliced Roast Beef, Roasted Turkey & Ham display

Sliced Cheddar & Swiss Cheese display

Fresh Leaf Lettuce, Tomatoes & Red Onions display

Potato Salad & Cole Slaw

Mixed Garden Greens with Tomatoes, Cucumbers,

Carrots, Red Onions & choice of Dressing

Kaiser & Focaccia Rolls

Dijon Mustard, Mayonnaise & Honey Mustard

Freshly Baked Cookie Display

Soft Drinks, Bottled Water, Coffee & Tea Service

### Grande Deli \$14.95 per person

Tender Sliced Roast Beef, Roasted Turkey, Ham & Salami display

Sliced Swiss, Provolone & Cheddar Cheese display

Leaf Lettuce, Tomato & Red Onion display

Potato Salad, Pasta Salad with Roasted Vegetables

Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,

Red Onions & your choice of Dressing

Kaiser & Focaccia Rolls

Dijon-style Mustard, Mayonnaise, Honey Mustard & Butter

Freshly Baked Cookie & Brownie display

Fresh Seasonal Fruit display

Soft Drinks, Fruit Juices, Bottled Water, Coffee & Tea Service

# Dinner Selections

## A la Carte Dinner Service

### Roasted Rosemary Pork Loin \$21.95 per person

Tender Field Greens garnished with Mushrooms,  
minced Red Onions & a Warm Bacon Dressing  
Roasted Loin of Pork with Fresh Rosemary  
Garlic Mashed Potatoes & Mixed Vegetables  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### The New Englander \$23.95 per person

Tender Field Greens garnished with Mushrooms,  
minced Red Onions & Balsamic Vinaigrette  
Roasted Prime Rib of Beef Au Jus with Horseradish Cream Sauce  
Baked Potato with toppings, Fresh Vegetables of the Day  
Warm Baked Petite Pain Dinner Rolls with Butter  
Coffee & Tea Service

### The Filet \$26.95 per person

Classic Caesar Salad with Herbed Croutons & Shredded Parmesan Cheese  
Filet Mignon with Béarnaise Sauce  
Hand-piped Twice-baked Potato, Chef's Selection Vegetable of the Day  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### Stuffed Breast of Chicken

#### with Sun Dried Tomatoes \$21.95 per person

Mixed Garden Greens with Tomatoes, Cucumbers,  
Carrots, Red Onions & choice of Dressing  
Tender Breast of Chicken filled with an aromatic blend of  
Sun-dried Tomatoes & Herb Cheese  
Country-style Mashed Potato & Steamed Broccoli Spears  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### From the Sea \$25.95 per person

Chopped crisp Romaine tossed with Baby Shrimp & Tarragon Vinaigrette  
Baked Fillet of Salmon finished with fresh Pineapple Salsa,  
Wild Rice Pilaf & Chef's Choice Vegetable Medley  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

## Dinner Buffets

### Country Evening Buffet \$19.95 per person

Tossed Garden Greens with Tomatoes, Cucumbers,  
Carrots, Red Onions & choice of Dressing  
Macaroni Salad & Corn on the Cob  
Braised St. Louis Ribs & Thin-sliced Brown Sugar-rubbed Beef Brisket  
Homestyle Garlic Mashed Potatoes & Vegetable Medley  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### Washington Lovers' Buffet \$19.95 per person

Tossed Garden Greens with Tomatoes, Cucumbers, Carrots,  
sliced Red Onions & choice of Dressing  
Washington Apple Waldorf Salad  
Pan-seared Northwest Salmon topped with Lemon Piccata Sauce  
Green Scallion Rice Pilaf & Vegetable Medley  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### Walk-in Paris Buffet \$20.95 per person

Tossed Frisee & Radicchio Salad with Mandarin Orange Vinaigrette  
Spinach & Boursin Cheese Stuffed Chicken Breast topped with  
a Sundried Tomato Vodka Cream Sauce  
Leek Mashed Potatoes & Vegetable Medley  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### Roasted Rosemary Pork Loin Buffet \$19.95 per person

Tender Field Greens garnished with Mushrooms,  
Minced Red Onions & Warm Bacon Dressing  
Roasted Loin of Pork scented with Fresh Rosemary  
Garlic Mashed Potatoes & Mixed Vegetables  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service

### All-American Buffet \$19.95 per person

Mixed Garden Greens with Tomatoes, Cucumbers,  
Carrots, Red Onions & choice of Dressing  
Thinly sliced London Broil Au Jus  
Country-style Mash Potatoes & Mixed Vegetables  
Freshly Baked Dinner Rolls with Butter  
Coffee & Tea Service



# Dinner Selections continued

## Chef's Specialty Action Stations

All Action Stations include Dinner Rolls & are priced a la Carte

### Pasta Station \$8.00 per person

Penne, Bowtie & Tortellini Pastas

Your choice of two Sauces: Marinara, Alfredo, Classic Clam Sauce,  
Spicy Sun-dried Tomato & Chipotle Cream Sauce

Assorted Vegetable accompaniments & Parmesan Cheese

Enhance your Pasta selection:

Shrimp \$6.95, Sea Scallops \$6.95, Breast of Chicken \$5.95, Lobster \$8.95

## Carving Stations

Slow-roasted Prime Rib of Beef Au Jus with Horseradish Cream Sauce.

Each Prime Rib serves approximately 50 guests: \$295.00

Roasted Top Round of Beef Au Jus with Horseradish Cream Sauce.

Serves approximately 50 guests: \$235.00

Roasted Breast of Turkey & Cranberry Sauce served with homemade

Turkey Gravy. Serves approximately 50 guests: \$165.00

Southern-style Brown Sugar & Clove Glazed Ham with Pineapple Sauce,  
Rolls & Condiments.

Serves approximately 50 guests: \$165.00

Roasted Rosemary Pork Loin with Rolls & Condiments.

Serves approximately 50 guests: \$210.00

# Other Selections

## Starters

### Cold Hors d'Oeuvres

We offer our Cold Hors d'Oeuvres by minimum amounts of 50 pieces each

Antipasto Skewers: \$39.95

Assorted Dips and Chips: \$32.95

Tomato Basil Bruschetta: \$39.95

Seasonal Fruit Kabobs: \$40.95

Smoked Salmon Canapé with Dill Cream Cheese: \$48.95

Smoked Chicken & Carmelized Onion Bruschetta: \$45.95

Pin Wheels with Assorted Filling: \$39.95

### Hot Hors d'Oeuvres

We offer our Hot Hors d'Oeuvres by minimum amounts of 50 pieces each.

Buffalo Wings with Chilled Ranch Dipping Sauce: \$69.95

Spinach & Artichoke Dip with Toasted French Bread Crostini: \$49.95

Vegetable or Pork Spring Rolls with Plum Sauce: \$69.95

Sweet & Sour, Swedish or BBQ Meatballs: \$35.95

Jalapeño Cheese Poppers: \$60.95

Crispy Fried Chicken Tenders with Honey Mustard Dipping Sauce: \$59.95

Teriyaki Beef Skewers: \$64.95

Smoked Turkey & Swiss Cheese Quesadillas: \$39.95

Crab-stuffed Mushrooms: \$84.95

## Vegetable Crudités with Ranch Dressing

\$65.00 Serves 25 persons

\$160.00 Serves 75 persons

## Imported & Domestic Cheese Display

with Toasted Baguette Slices

\$95.00 Serves 25 persons

\$235.00 Serves 75 persons

## A Rainbow of Fresh Fruit Display

\$65.00 Serves 25 persons

\$145.00 Serves 75 persons

## Smoked Salmon Display

With Capers, Onion, Eggs, Cream Cheese & Crostini \$165.00

## Deluxe Display of Meats & Cheeses

With Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss & American Cheeses.

Served with freshly baked Rolls, Crackers & Condiments

\$130.00 Serves 25 persons

\$300.00 Serves 75 persons

## Display of Meats

With Turkey, Ham & Roast Beef. Served with

Freshly Baked Rolls, Crackers & Condiments

\$115.00 Serves 25 persons

\$285.00 Serves 75 persons

A 20% service charge will be added to menu price

# Other Selections continued

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## **Chef's Boxed Lunch**

All boxed lunches include Chips & Soda or Bottled Water.

### **The Wing Boxed Lunch** \$10.95 per person

Tender, Juicy Roast Beef or Shaved Turkey Breast garnished with

White American Cheese, Lettuce, Tomato & Red Onion

Served on a Kaiser Roll or Tortilla Wrap

Whole Seasonal Fruit

Freshly Baked Cookies

### **Newport Deli Boxed Lunch** \$12.95 per person

Baguette or Tortilla Wrap piled high with Shaved Turkey, Ham & Salami,

White American Cheese, Shredded Lettuce, Tomato & Red Onions

Pasta Salad, Whole Seasonal Fruit

Chewy Chocolate Nut Brownie

## **Additional Accompaniments**

Coleslaw: \$2.25 per guest

Potato Salad or Pasta Salad: \$2.25 per guest

Fresh Garden Salad with Dressing: \$3.25 per guest

## **Sweet Temptations**

A la Carte Selections

Seasonal Berries atop rich Vanilla Bean Ice Cream: \$5.95

Fruit Sorbet: \$5.95

Molten Chocolate Cake: \$6.95

Red Velvet Cake: \$6.95

Traditional New York Cream Cheesecake: \$6.95





**The Club at McChord Field**  
**700 Barnes Blvd.**  
**JBLM-McChord Field**  
**253-982-8175/5581**

