

Dear Patron

We are extremely pleased that you have chosen us to host your function. You may rest assured that we will do everything in our power to make it a success. Our goal is to develop your trust, loyalty and confidence, and to make your event most enjoyable.

To help in your planning, we have compiled a brochure of foods, prices and recommendations that will make things simpler for you. We suggest that your initial arrangements for your private function be made by telephone at (910) 449-6409 or 6531, Monday-Friday from 0900-1500. All arrangements remain TENTATIVE until a party contract is signed with the party planner, and a deposit is paid. This is not only required by the Marine Corps Directives, but also insures that your party has been arranged to your satisfaction.

We also maintain three fabulous sites available to you. Each site is designed to accommodate numerous preferences as well as party size. We invite everyone to tour each site to make an accurate decision as to which site will be desirable for your event.

If you have any questions, please do not hesitate to contact our staff. We look forward to hosting your event and we thank you for your patronage.

Annette Gagnon
Club Manager

Christina Ray
Assistant Manager

Stephanie Rozier
Catering Manager

Tamera Steele
Chef

SNCO



OCLUB

ECLUB



POLICY

MCCS Catering Policy

- **Menus**

All menus and room arrangements must be finalized at least two week prior to your function. We will gladly accommodate any request for meal substitutions due to dietary restrictions. Please make your request at least two week in advance of your function. There may be an additional charge

- **Food and Beverage**

All food and beverage items must be provided by MCCS, with the exception of wedding or ceremonial cakes. Cake delivery, decoration, and DJ set-up must be scheduled at the same time, with in three hours of the scheduled event. No food or beverage is to be removed from the catering facility with the exception of pre-paid wine orders if the event is cancelled. Prices are subject to change without notice.

- **Service Charges**

We apply an 18% service charge to all food and beverages. If a bar is requested, a minimum of \$150 in sales must be generated. If bar sales are less than \$150, the host will be charged the difference. If guests will be paying for their drinks (Cash Bar), the 15% service charge will not apply to those beverages.

- **Deposit, Discounts and Payment**

There is a \$100 deposit required to hold the facility. The deposit is applied toward the total charges for the event. A final statement of all unpaid amounts will be presented 3 days prior to event; full payment is due at that time.

- **Fees**

Dollar prices indicate per person charge or single item charge. An additional labor charge is required for any event that is booked on Federal Holidays to offset the federal wage rate for holiday pay. A \$500 minimum is required for all Sunday events.

- **Cancellation**

Cancellations must be made 60 days prior to the event. Cancellations made less than 60 days prior will forfeit their deposit.

- **Guarantee**

The Club requires an estimate of the number of guests in advance. We must have the final guest count 2 weeks prior to the event accompanied by an alphabetical guest list. If the number of guests attending the event exceeds the confirmed number, every effort will be made to serve the additional guests; however, this may necessitate menu substitution and/ or adjustments to seating arrangements, and may cause meal service to be delayed. Charges are based on the confirmed number or actual attendance whichever is greater.

- **Event Scheduling**

Event starting and ending times must be determined and approved in advance. If the event exceeds the agreed conclusion time, every effort will be made to accommodate the change; however, time extensions are not guaranteed. Event duration is set at 4 hours. Overtime charges will be assessed at a rate of \$50/hour.

- **Event Relocation**

MCCS NR reserves the right to relocate your event to another MCCS facility, or to cancel any event to accommodate an official military function or extreme weather conditions.

- **Outdoor Functions**

MCCS NR reserves the right to cancel or move an event indoors due to inclement weather. This does not imply that MCCS will automatically provide an indoor location in the event of inclement weather. Additional fees may be required for outdoor functions.

MCCS New River

Is not responsible for damage or loss of personal property left at an MCCS facility prior, during or following an event. The host is responsible for damage to the premise while in use. MCCS NR will not be held liable for failure to carry out arrangements due to acts of God or nature, or other conditions that are not under the control of MCCS New River

LIGHT REFRESHMENTS

Cold Hors d' Oeuvres

Meat & Cheese Tray	25ppl-\$52.00	50ppl-\$95.00
Roast beef, ham, turkey, cheddar, swiss and assorted deli rolls		
Finger Sandwiches, choose ham, chicken or tuna	100pc \$60.30	
Five Foot Sub, ham turkey & cheese	\$95.00	
Deviled Eggs (halves)	35pc- \$18.95	75pc-\$28.95
Fruit Tray (Seasonal)	25ppl- \$35.00	50ppl-\$70.00
Shrimp Cocktail with Sauce	<i>Market Price</i>	
Shrimp Peel and Eat	<i>Market Price</i>	
Smoked Salmon	<i>Market Price</i>	
Vegetable Tray	25ppl-\$45.00	50ppl-\$80.00

Hot Hors d' Oeuvres

Chicken Skewers	50pc-\$45.00/	100pc-\$85.00
Baked Brie Platter	50ppl \$40.00	
Chicken Wings Jamaican Style	60pc \$50.00	120pc \$100.00
Chicken Drumettes	60pc \$55.00	130pc \$105.00
Chicken Wings (Hot)	60pc \$60.00	120pc \$100.00
Egg Rolls with Sauce	100pc \$60.00	
Franks in Blankets	100pc \$40.00	
Little Smokies	150pc \$35.00	
Meat Balls		
BBQ, Sweet & Sour or	320pc \$65.00	
Swedish	320pc \$68.00	
Mushrooms Stuffed with Crab	100pc \$85.00	
Petite Quiche (Assorted)	100pc \$140.00	
Quesadilla (Chicken)	45pc \$68.00	
Stuffed Jalapeno		
Cream cheese or	90pc	\$75.00

Hot Bars (all require min 50 patrons)

Mashed Potato Bar	per person \$3.50
Pasta Station Shrimp	per person \$3.50
Pasta Station Chicken	per person \$2.75
Omelet Bar	per person \$3.50

**All estimated servings are relative to amount ordered and time of day*

Chips & Dips

Cheese & Cracker Tray	25ppl-\$55.00	50ppl-\$80.00
Crab Dip & Crackers	50ppl \$75.00	
Goldfish Snack Mix	25ppl \$15.00	
Salsa Dip & Chips	25ppl \$25.00	
7-Layer Taco Dip & Chips	50ppl \$75.00	
Pretzel w/ Honey Mustard	25ppl \$16.00	
Mixed Nuts (38oz)	25ppl \$35.00	

Salads

Cole Slaw (7lb)	\$25.00
Macaroni Salad (10lb)	\$40.00
Pasta Salad (9lb)	\$50.00
Potato Salad (10lb)	\$30.00
Green Tossed Salad (feeds 50)	\$45.00
Four Bean Salad (8lb)	\$40.00

Sweet Things

Danish (assorted per dozen)	\$9.75
Doughnuts (assorted per dozen)	\$11.00
Muffins (assorted per dozen)	\$7.00
Cookies (assorted per dozen)	\$7.50
Petite Fours (per dozen)	\$12.95

Carving Station

Served with rolls and condiments

Black Oak Ham (Serves 50)	\$135.00
(Serves 50)	
Top Sirloin of Beef	\$165.00
(Serves 50)	
Steamship Round of Beef	\$450.00
(Serves 150)	
Carolina Smoked Turkey Breast	\$125.00
(Serves 50)	
Baked Boneless Turkey Stuffed with Ham	\$275.00
(Serves 125)	

Note

A fee of \$25 will be added per carver

BUFFET

Light Breakfast

Fluffy Scrambled Eggs
Fresh Fruit Bowl
Crispy Hash browns
Orange Juice & Coffee
(Minimum 50ppl)...\$3.75

Hearty Breakfast

Fluffy scrambled eggs, crispy bacon/sausage, creamed beef, hash browns, biscuits, butter, jelly, chilled orange juice and coffee.
(Minimum 50ppl) ...\$6.50

Note

Breakfast Buffet prices are priced per person

Luncheon

Served with Coffee, Iced Tea and Ice Water

The Eagle **\$9.50**
Fresh Green Salad w/ two Dressings; Country Fried Chicken; Sliced Roast Beef with Gravy; Fluffy Mashed Potatoes; Green Beans; Fresh Rolls with Butter

The Osprey **\$8.50**
Chopped Carolina BBQ; Delicious BBQ Chicken; Crispy Carolina Cole Slaw; Potato Salad; Hearty Baked Beans; Fresh Crisp Hush Puppies

The Globe **\$8.50**
Fresh Green Salad w/two Dressings; Pasta Salad; Italian Baked Chicken; Lasagna; Hot Garlic Bread Sticks; Italian blend Vegetables

The Anchor **\$9.50**
Fresh Green Salad with two Dressings; Baked Ham with Pineapple Sauce; Deep Fried Whiting Filet; Mixed Vegetables; Rice Pilaf; Sandwich Roll

The Captain **\$9.50**
Fresh Green Salad w/ two dressings, true Yankee Pot Roast, Roasted Chicken, rosemary red potatoes, carrots, buttered corn, hot fresh rolls with butter

Note

Prices do not include 18% gratuity

Dinner

Served with Rolls & Butter, Ice Tea or Coffee, Desserts not included. *Prices Below is per person*

Starters

Select one from the following:
Caesar Salad; Tossed Green Salad with Dressings

Entrees

Baked Ham with Pineapple Sauce	\$10.50
Chicken Cordon Bleu	\$12.50
Chicken with Apple & Almond Stuffing	\$12.95
Crab Stuffed Flounder	\$15.50
Italian Baked Chicken	\$8.95
Marsala Chicken Breast	\$10.95
Sliced Roast Beef	\$10.95
Southern Fried Chicken	\$8.95

Sides

Select Two from the Following: Rice Pilaf; Mashed Potatoes; Baked Potato; Twice Baked Potato, Roasted Baby new Potatoes; Broccoli w/ Cheese; Capri, Scandinavian or Oriental Vegetable Blend; Cut Green Beans or Buttered Corn

Desserts

Sherbet, Ice Cream, Cobblers (Apple; cherry; peach; blackberry)	\$1.50
New York Style Plain Cheesecake w/ fruit topping	\$4.50

SEATED SERVING

Seated Dinners

Includes Rolls and Butter, Iced Tea and Coffee.
Dessert not included.

Starters

Select One from the Following
Tossed Green Salad with Dressings

Shrimp Cocktail...Add \$3.75

Entrees

Baked Grouper
Topped with a Light cream sauce, this 8oz portion of
tasty grouper is always a favorite...\$16

Baked Salmon
An 8oz boneless, skinless filet of salmon, topped
with light Béarnaise sauce...\$15

Caribbean Jerk-Seasoned Chicken
Tangy Island Jerk seasonings highlight this sauce,
served over an 8oz skinless chicken breast...\$12.95

Chicken Duxelle En Croute
Stuffed chicken breast filled with delicately diced
mushrooms, butter, shallots and reduced beef stock
prepared in puff pastry...\$15.95

Chicken with Apple and Almond Stuffing wrapped
chicken breast, filled with bread stuffing, apple and
almond pieces rolled in breadcrumbs...\$15.95

Cornish Game Hen with Wild Rice
A 9oz Cornish Game Hen stuffed with wild rice pilaf
and glazed with seasoned butter then baked to
perfection...\$16

Crab Stuffed Flounder
A flounder filet stuffed with crabmeat and
breadcrumbs, lightly seasoned with our chef's special
blend, then baked to perfection...\$17.95

Baked, Fried or BBQ Chicken...\$9.75

Roast Prime Rib Au Jus

Our famous slow roasted 10oz prime rib is sure to
please everyone... served with rosemary au jus and
prepared horseradish upon request...\$17.95

Sliced Tender Roast Beef Au Jus

Just as the title states, this roast beef is tender and
juicy, prepared to medium-rare/medium perfection,
then sliced and served with au jus...\$11.95

Sides

Select two from the following
Rice Pilaf; Mashed Potatoes; Baked Potato; Twice
Baked Potato; Roasted baby new Potatoes; Green
Beans Amandine; Broccoli with Cheese; Capri,
Scandinavian or Oriental Vegetable Blend; Cut
Green Beans; Buttered Corn.

Note

Prices do not include 18% gratuity.



OCCASIONS

BEVERAGE

Mess Night Dining In Menu for Special Military Events



Five-Course Menu

- Shrimp Cocktail
- Fresh Garden Salad
- French Onion Soup
- Roast Prime Rib of Beef Au Jus
Or Chicken Cordon Bleu
- Baked Potato with Butter and Sour Cream
- Green Beans Amandine
- Fresh Baked Rolls and Butter
- Sherbet
- Coffee
- White, Red and Port Wines
- Rum Punch
- Dinner Mints and Cigars
...\$28

Four-Course Menu

- Fresh Garden Salad
- French Onion Soup
- Roast Prime Rib of Beef Au Jus
Or Chicken Cordon Bleu
- Baked Potato with Butter and Sour Cream
- Green Beans Amandine
- Fresh Baked Rolls and Butter
- Sherbet
- Coffee
- White, Red and Port Wines
- Rum Punch
- Dinner Mints and Cigar
...\$24

Liquor Service

- Well Liquor ...\$2.00
- Call Liquor ...\$2.50
- Premium Liquor ...\$3.00

Beer Service

- Regular Beer ...\$2.25
- Premium Beer ...\$2.75
- Import Beer ...\$3.00

Draft Beer-Domestic

- ½ Keg ...\$125.00
- ¼ Keg ...\$82.00
- Premium prices available upon request

Wine Service

- Wine by Glass ...\$2.25
- Wine Coolers ...\$2.50
- Wine by Carafe ...\$8.95

Soda

- Soda 16oz ...\$1.50
- Pitcher ...\$3.50

Coffee/ Tea/ Lemonade

- 10Cups ...\$8.25
- 25Cups ...\$13.50
- 50Cups ...\$17.50
- 100 Cups ...\$34.00

- Chilled Fruit juices by pitcher ...\$6.50
- Specialty Punches /gallon ...\$7.00

Note:
Price includes service charge

