

# **Marine Corps Community Services Clubs, Catering & Conference Center**

Marine Corps Logistics Base  
Building 10200  
Albany, GA  
Commercial: (229) 639-5239  
Fax: (229) 639-5239

## **Great Beginnings**

### **Continental Breakfast:**

Assorted Muffins including Blueberry, Cheese Strudel and Bran  
Assorted Fruit and Cheese Danish  
Seasonal Fresh Fruit  
Regular and Decaf Coffee, Hot Tea  
\$3.95+ per person

### **Southern Country Breakfast:**

Scrambled Eggs  
Crisp Bacon  
Sausage Patties  
Country Potatoes  
Grits  
Buttermilk Biscuits  
Regular and Decaf Coffee, Hot Tea  
\$4.95+ per person

### **A La Carte Choices:**

Assorted Fruit and Cheese Danish \$14.95+ per dozen  
Assorted Muffins (2.2 oz) – Blueberry, Bran and Cheese Strudel -  
\$12.95+ per dozen  
Assorted Bagels – including Plain, Cinnamon Raisin, Onion and  
Sesame  
With Cream Cheese - \$12.95+ per dozen  
Bacon, Egg and Cheese on Buttermilk Biscuits - \$22.95+ per dozen  
Assorted Fruit Yogurt Cups - \$1.50+ each  
Seasonal Fresh Fruit - \$1.50+ per person  
Fresh Brewed Hot Coffee – Regular and Decaf - \$3.50+ per gallon  
Orange Juice - \$7.50+ per gallon  
Assorted Soft Drinks - \$1.00+ each  
Bottled Water - \$1.00+ each

## **Lunch Plates**

### **Grilled Chicken Caesar Salad**

Crisp Romaine lettuce, garlic croutons, Parmesan cheese and Caesar Dressing topped with marinated grilled chicken breast strips. Served with warm rolls and butter, iced tea and choice of dessert. \$5.50+ per person

### **Trio Salad Sampler**

Tuna Salad, Chicken Salad and Potato Salad on a bed of crisp greens. Served with seasonal fresh fruit, croissant, iced tea and choice of dessert. \$4.95+ per person

### **Georgia Delight**

Thinly sliced turkey breast, crisp bacon, lettuce and tomato on a freshly baked croissant. Served with potato salad or chips, iced tea and choice of dessert. \$5.50+ per person

### **Roast Pork**

Sliced Roast Pork Tenderloin and gravy with rice pilaf and steamed broccoli. Served with warm rolls and butter, iced tea and choice of dessert. \$6.95+ per person.

### **Italian Deli Buffet**

Sliced assortment of baked ham, roast turkey, roast beef, salami, American and Swiss Cheese. Garnished with crisp lettuce, sliced tomatoes, sliced onions, Green olives, banana peppers and pickles. Condiments include mayonnaise, mustard and vinaigrette dressing. Served with Potato Salad and Cole Slaw. Assorted breads and rolls. Jumbo cookies and Iced tea. \$8.95+

### **Build Your Own Lunch Buffet - (minimum of 25 people)**

#### **Choice of 2 meats:**

- Sliced Roast Turkey**
- Sliced Baked Ham**
- Country Baked Chicken**
- Southern Fried Chicken**
- Sliced Roast Beef**

#### **Choice of 1 starch:**

- Mashed Potatoes**
- Scalloped Potatoes**
- Oven Roasted Potatoes**
- Au Gratin Potatoes**
- Vegetable Rice Pilaf**
- Steamed Rice**

**Choice of 1 vegetable:**

**Steamed Broccoli  
Southern Style Green Beans  
Sautéed Spinach  
Mini Corn on the Cob  
Maple Glazed Carrots**

**Choice of Dessert:**

**Old Fashioned Carrot Cake  
Double Chocolate Cake  
Lemon Layer Cake  
German Chocolate Cake  
Creamy Coconut Cake  
Strawberry Dream Cake  
Black Forest Cake  
Pecan Pie**

**All Buffets served with Tossed Garden Salad, Warm Rolls and Butter and Iced Tea. \$6.95+ per person**

**Freshly Baked Cookies – Chocolate Chip, Oatmeal Raisin or Sugar Cookies - \$6.95+ per dozen**

**Chocolate Brownies - \$7.95+ per dozen**

**Assorted Chips, Pretzels and Goldfish - \$7.95+ per bowl**

**Lemon Squares – \$7.95+ per dozen**

**Assorted whole fresh fruit – 20 pieces - \$16.00+**

**Freshly Brewed Iced Tea - \$3.00+ per gallon**

**Lemonade - \$3.00+ per gallon**

**Fruit Punch - \$3.00+ per gallon**

**Assorted Soft Drinks - \$1.00+ each**

**Bottled Water - \$1.00+ each**

**Freshly Brewed Coffee – Regular or Decaf - \$3.50+ per gallon**

**Display Platters**

**Domestic and International Cheese Display**

**Assorted Cheeses with Sliced Pepperoni and Cracker Trio. 50 portions \$75.00+**

**Seasonal Fresh Fruit Display**

**Colorful arrangement of a variety of fresh fruit served with our creamy strawberry dip. 50 portions \$75.00+**

**Fresh Vegetable Display**

**Crunchy assortment of fresh vegetables with Garden Herb Dip. 50 portions \$45.00+**

**Chilled Shrimp Cocktail with Cocktail Sauce – seasonal pricing**

**By the Piece Hors D' Oeuvres and Appetizers**

**(pricing for 50 portions)**

**Broccoli Cheddar Cheese Bites**

**Served with Ranch Dip - \$55.00+**

**Catfish Nuggets with Creole Sauce - \$65.00+**

**Cheese Straws – crispy puff pastry filled with cheddar and Romano cheeses - \$55.00+**

**Chicken tenders – served with Honey Mustard or Maple Barbeque Sauce - \$75.00+**

**Chicken Quesadillas – flour tortilla triangles filled with spiced chicken – served with chunky salsa - \$75.00+**

**Chicken Wings – Fried southern style or with Honey Barbeque Sauce - \$55.00+**

**Deviled Eggs – traditional home-made favorite - \$40.00+**

**Egg Rolls – Crispy egg rolls served with hot mustard and Sweet and Sour Sauce**

**Mini Veggie Egg Rolls - \$55.00+**

**Pork or Shrimp Egg Rolls - \$60.00+**

**Finger Sandwiches – mix of ham salad, chicken salad and pimento cheese - \$55.00+**

**Hot Crab Dip – Maryland style with assorted crisps - \$40.00+**

**Meatballs – your choice of Sweet and Sour or Maple Barbeque - \$40.00+**

**Miniature Quiche – Assortment including herb cheese, Lorraine and spinach - \$65.00+**

**Mozzarella Cheese Sticks – served with Marinara sauce - \$55.00+**

**Mushrooms stuffed with Sausage and herbed bread crumbs - \$60.00+**

**Peel and Eat Shrimp – seasoned and served with Cocktail Sauce - \$75.00+**

**Scallops wrapped in Bacon – served with Teriyaki Sauce - \$75.00+**

**Tortilla Chips with Salsa and Guacamole - \$35.00+**

**+All items plus 15% gratuity/service charge.**

**Prices subject to change without notice.**

**Room rental/setup charges will be determined per event. Please see the Catering Manager.**

## **Carver Stations –76 portions**

### **Steamship Round of Beef**

Thinly sliced and served with an assortment of party rolls, Dijon mustard, mayonnaise and horseradish sauce - \$325.00+

### **Baked Honey Glazed Ham**

Sliced and served with an assortment of party rolls, pineapple sauce and spicy mustard - \$175.00+

### **Traditional Roast Turkey Breast**

Served with an assortment of party rolls, mayonnaise and cranberry sauce - \$175.00+

## **Dinner Selections**

All plated dinners served with Tossed Garden Salad or Caesar Salad, warm rolls and butter and iced tea.

### **Chicken Marsala**

Boneless breast of chicken sautéed with mushrooms and caramelized onions in a Marsala wine sauce. Served with oven roasted potatoes and steamed broccoli. 8.95+ per person

### **Chicken Cordon Bleu**

Sliced Rounds of Baked Chicken stuffed with baked ham and Swiss cheese served with rice pilaf and Southern Green Beans.  
\$8.95+ per person

### **Marinated London Broil**

Charbroiled, thinly sliced and topped with a White Zinfandel Mushroom sauce. Served with oven roasted potatoes and glazed baby carrots.  
\$11.95+ per person

### **Grilled New York Strip Steak**

Served with baked potato and California Vegetable Medley.  
\$14.95+ per person

### **Roasted Prime Rib**

Served with au jus, Garlic Mashed Potatoes and Green Beans Almandine.  
\$17.95+ per person

### **Choice of Dessert:**

Old Fashioned Carrot Cake

Double Chocolate Cake

Lemon Layer Cake

German Chocolate Cake

Creamy Coconut Cake

**Strawberry Dream Cake**  
**Black Forest Cake**  
**Pecan Pie**

**Signature Desserts - minimum 24 portions**

**Red Velvet Cake**  
**Traditional Southern favorite with cream**  
**cheese frosting - \$4.95+ each**

**Mini Cheesecake Sampler**  
**Three mini cheesecakes from an assortment**  
**including Lemon Raspberry, Chocolate Cap**  
**Puccini, Vanilla, Chocolate Chip and Almond**  
**Amaretto**  
**\$3.95+ each**

**Individual European Bundt Cakes**  
**Dark chocolate cake with Chocolate chips**  
**drizzled with white chocolate**  
**\$4.50+ each**

**Triple Layer Chocolate Mousse Cake**  
**Dark and white chocolate mousse layers**  
**\$4.95+ each**

**+All items plus 15% gratuity/service charge.**  
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**Please see the Catering Manager.**