

## Dinner Selections

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

### **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.*  
\$10.95 per person

### **Mahi Mahi or Red Tuna Steak**

*Mahi w/tangy marinade or Grilled Tuna Steak. Served with wild rice blend and sautéed seasonal vegetables*  
\$13.95 per person

### **Stuffed Chicken**

*Boneless breast of chicken stuffed with our homemade Cornbread Dressing, served with mashed potatoes, gravy and green beans almondine.*  
\$10.95 per person

### **Marinated London Broil**

*Charbroiled, thinly sliced and topped with a White Zinfandel Mushroom sauce. Served with rosemary red potato wedges and glazed baby carrots.*  
\$12.95 per person

### **Grilled New York Strip Steak (12 oz)**

*Served with baked potato with sour cream and chives and California Vegetable Medley.*  
\$16.95 per person

### **Roasted Prime Rib**

*Slow cooked and served with au jus, Garlic Mashed Potatoes and Green Beans Almondine.*  
\$18.95 per person

### **Choice of Dessert:**

Apple Cobbler  
Peach Cobbler  
Apple Pie  
Pecan Pie  
Banana Cream Pie  
Chocolate, Yellow or Lemon Cake with butter cream icing

**18% gratuity/service charge will be added to all food and beverages.**

## **MCCS Catering Policies**

**Room Rentals** – Authorized patrons and military organizations may contract for private parties in MCCS facilities. Patrons sponsoring catered events assume full responsibility for their guests. Sponsor must sign a Catering Contract to reserve any event. Room Rental fees and/or Service Charges will apply.

**Menus** - All menu and room arrangements must be coordinated with the Catering Manager at least 2 weeks prior to your event. We will work to accommodate your needs and provide pricing for any items not included in this menu.

**Food and Beverage** - ALL food and beverage items for your event must be provided by MCCS, with the exception of ceremonial cakes. No food or beverage may be removed from the premises.

Food and Beverage prices subject to change.

**Gratuity/service charge** - 18% will be applied to all food and beverages

**Bartending Services** - Bartender fees are \$25.00 per hour per bartender. If the bar tab exceeds \$200.00, the bartender fees are waived. The host pays all bartender fees.

**Guarantees** - An estimated guest count is due 1 week prior to your event. A guaranteed number, the minimum number you will pay for, must be provided 3 business days prior to event.

**Deposit and Payment** - A deposit is required for all social functions and no room reservation is final until deposit is paid. **payment for the event must be paid in full 1 week prior to the event.** Adjustments made for the event, must be paid within 3 days after the event.

**Thank you for considering MCCS Catering! Our mission is to exceed your expectations and provide superior service to you and your guests. It is a pleasure to offer our facilities for your event.**

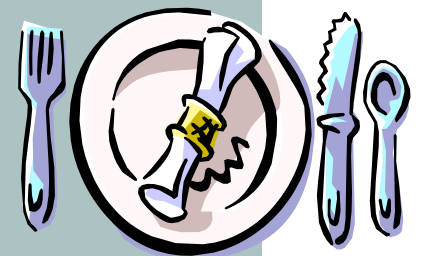


# Marine Corps Community Services Conference and Banquet Services

Marine Corps Logistics Base  
Building 7450  
Albany, GA

Commercial: (229) 639-6236

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## Great Beginnings



### Southern Country Breakfast:

Scrambled Eggs

Crisp Bacon or Sausage Patties

Country Potatoes

Cheese Grits

Buttermilk Biscuits

Coffee, Hot Tea

\$5.95 per person

### A La Carte Choices:

Assorted Mini Fruit and Cheese Danish \$10.95 per dozen

Assorted Mini Muffins (.9 oz) – Blueberry, Banana Nut, and Lemon Poppy Seed - \$11.95 for 2 dozen

Assorted Bagels with Cream Cheese

Plain, Cinnamon Raisin, Onion and Sesame

\$15.95 per dozen

Bacon, Egg and Cheese on Buttermilk Biscuits - \$17.95 per dozen

Assorted Fruit Yogurt Cups - \$1.50 each

Fresh Brewed Hot Coffee \$9.50 per gallon

Orange Juice -\$8.50 per gallon

Assorted Soft Drinks - \$1.00 each

Bottled Water - \$1.00 each

Grilled Chicken Caesar Salad Crisp Romaine lettuce, garlic croutons, Parmesan cheese and Caesar Dressing topped with marinated grilled chicken breast strips. Served with garlic bread, iced tea and Jumbo Chocolate Chip Cookie or Chocolate Brownie. \$6.95 per person

## Lunch Plates

### Georgia Delight

Thinly sliced turkey breast, crisp bacon, lettuce and tomato on a freshly baked croissant. Served with potato chips, iced tea and Jumbo Chocolate Chip Cookie or Chocolate Brownie. \$6.95 per person

### Southern Fired Chicken Plate

Our classic! Traditional Fried Chicken, breast and wing, with homemade baked beans, potato salad and buttermilk biscuit. Served with iced tea and Jumbo Chocolate Chip Cookie or Chocolate Brownie. \$7.95 per person

### Italian Deli Plate

6" sub filled with thinly sliced pit ham, roast turkey, provolone cheese, lettuce, tomato and onion served with potato chips and pickle spear. (mayo and mustard on the side). Served with iced tea and Jumbo Chocolate Chip Cookie or Chocolate Brownie. \$6.95 per person.

### Build Your Own Lunch Buffet - (minimum of 50 people)

#### Choice of meats:

Sliced Roast Turkey  
Sliced Baked Ham  
Country Baked Chicken  
Southern Fried Chicken  
Sliced Roast Beef  
Sliced Roast Pork

#### Choice of starch:

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

#### Choice of vegetable:

Steamed Broccoli  
Southern Style Green Beans  
Buttered Peas with Mushrooms  
Mini Corn on the Cob  
Honey Glazed Carrots  
Lima Beans with Ham



#### Choice of Dessert:

Jumbo Chocolate Chip Cookies  
Chocolate Brownies  
Sheet Cake—Yellow, Chocolate or Lemon Cake with Butter cream Icing  
Peach or Apple Cobbler

All Buffets served with Tossed Garden Salad, Rolls and Iced Tea.

Lunch price: \$8.95 per person

Dinner price: \$12.95 per person

**18% gratuity/service charge will be added to all food and beverages.**

## Snacks and Breaks

Freshly Baked Cookies – Chocolate Chip, Oatmeal Raisin or Sugar Cookies - \$8.95 per dozen

Chocolate Brownies - \$10.95 per dozen

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

Assorted whole fresh fruit—Seasonal mix of apples, bananas and grapes—20 pieces—\$20.00

Freshly Brewed Iced Tea - \$9.50 per gallon

Lemonade - \$9.50 per gallon

Fruit Punch - \$9.50 per gallon

Assorted Soft Drinks - \$1.00 each

Bottled Water - \$1.00 each

Freshly Brewed Coffee – Regular or Decaf - \$9.50 per gallon

### Display Platters

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 \$85.00

### Fresh Vegetable Display

Crunchy assortment of fresh vegetables with Garden Herb Dip. 25 portions \$35.00

Chilled Shrimp Cocktail with Cocktail Sauce – seasonal pricing

### Hors D' Oeuvres and Appetizers—Priced per item

Catfish Nuggets with Creamy Tartar Sauce - 50 pieces \$29.00

Cheddar Cheese Poppers—Crispy mini-popper stuffed with Cheddar Cheese and diced jalapenos- 95 pieces \$55.00

Chicken tenders – Crispy Breaded Chicken Tenders served with Ranch, Honey Mustard or Barbeque Sauce - 50 pieces \$65.00

\*\* Hot & Spicy Chicken Tenders—same as above

3 Cheese Quesadillas – Provolone, Mozzarella and Cheddar Cheese wrapped in a flour tortilla. Served with salsa and sour cream- 50 pieces \$75.00

Vegetable Spring Rolls—A wonderful blend of Asian Veggies in a Chinese wrapper served with hot mustard and soy dipping sauce. (1.5 oz each) - 40 pieces \$50.00



Egg Rolls – Crispy mini Veggie Egg Rolls served with Sweet and Sour Sauce—50 pieces \$58.00

Spicy South West Chicken Egg Rolls - Stuffed with White Meat Chicken, Rice, Beans, Spinach and Jalapenos. (3 oz each) 30 pieces \$50.00

Chicken Wings – An all time favorite! Southern Fried, Buffalo Style or Barbeque Wings, served with Ranch Dressing—10 lbs. (approx. 75 pieces) \$48.50

Deviled Eggs – traditional home-made favorite - 24 portions \$40.00

Finger Sandwiches – mix of ham salad, chicken salad and pimento cheese on thinly-sliced breads- 50 pieces \$35.00

Hot Crab Dip – Creamy Crab Dip topped with toasted almonds served with corn chip scoops - 50 portions \$65.00

Meatballs – your choice of Sweet and Sour or Maple Barbeque - 160 pieces (5 lb.) \$45.00

Mini Corn Dogs—Traditional Corn Dogs in bite size portions. Served with spicy mustard- 120 pieces \$45.00

Mini Sub Sandwiches—Combination of thinly sliced Ham and Swiss or Roast Turkey with American on sub rolls with shredded lettuce, sliced tomatoes, sliced onions and pickles— 50 portions (1/2 sub per portion) \$60.00

Miniature Quiche – Assortment including herb cheese, Lorraine and spinach. Served warm - 50 pieces \$70.00

Mozzarella Cheese Sticks – Crispy full size breaded sticks served with Marinara sauce - 64 pieces (4 lb.) \$42.00

Peel and Eat Shrimp – seasoned and served with Cocktail Sauce - 140 pieces (5 lbs.) \$75.00

Scallops wrapped in Bacon – served with Teriyaki Sauce - 50 pieces \$125.00

Tortilla Chips with Salsa and Guacamole - \$35.00

### Carver Stations –76 portions

#### Steamship Round of Beef

Thinly sliced and served with an assortment of party rolls, Dijon mustard, mayonnaise and horseradish sauce - 75 portions \$325.00

#### Brown Sugar Glazed Ham

Sliced and served warm with party rolls, mayonnaise and mustard - 50 portions \$145.00

#### Traditional Roast Turkey Breast

served with party rolls, mayonnaise and cranberry sauce - 50 portions \$155.00

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