

## **Menu Options**

Catering is our passion, which is why we are committed to delivering excellent services to contribute to the success of your live event. We also know that our clients have a variety of budgets to work with and no matter what the cost, we pledge to do our best to serve you and make your event a success.

### **Breakfast Offerings**

#### **All Inclusive**

All served with fresh brewed coffee, juice, and water

#### **The Continental Breakfast Buffet**

Minimum Guests Guarantee - **30**

\$9.50

Assorted Danish Pastries and Muffins

Seasonal Array of Fresh Fruit

Butter and Preserves

#### **The Pershing Traditional Breakfast Buffet**

Minimum Guests Guarantee - **30**

\$13.50

Seasonal Fresh Fruit Platter

Buttermilk Biscuits with Country Gravy

Scrambled Eggs with Onions, Mushrooms, and Green Pepper

Bacon, Sausage, Hash Brown Casserole

### **Lunch Offerings**

#### **All Inclusive**

All served with iced tea, fresh brewed coffee, and water

#### **Soup & Sandwich Lunch Buffet**

Minimum Guests Guarantee - **30**

\$13.50

An array of delectable sandwiches, wraps and subs to fit any occasion. Buffet includes an assortment of cold cuts, cheeses, sandwich salad spreads, and a variety of breads and styles including French Baguettes and flavored wraps.

Includes:

Chef's Choice Soup

Assorted Sandwiches on Display

Pasta Salad of the Day

Your choice of Salad

Assorted Cookies

## **One Entrée Lunch Buffets for Larger Gatherings**

Minimum Guests Guarantee - **75**

\$12.00

Buffet includes your choice of 1 of the below selections:

Fettuccini Alfredo w/Broccoli, Salad, Garlic Bread  
Vegetable Lasagna, Salad, Garlic Bread  
Sausage and Peppers over Pasta w/Marinara Sauce, Salad, Rolls  
Grilled Chicken Caesar Salad, Fruit Cup, Rolls  
Fried or Baked Chicken (2 pc), 1 Starch, 1 Vegetable, Rolls  
Taco Bar  
Baked Potato Bar

## **Two Entrée Pershing Traditional Lunch Buffet**

Minimum Guests Guarantee - **30**

\$14.50

Buffet includes your choice of 2 entrees, 1 starch, 1 vegetable, salad w/choice of dressings, and freshly baked dinner rolls

### **Entrée Suggestions** (Choose two)

Herb Roasted Chicken  
Fried Chicken  
Beef Pot Roast w/Crispy Onion Straws  
Pepper Steak  
Schnitzel  
Roasted Pork or Chicken w/Mustard Cream Sauce  
Pan Seared Salmon  
Eggplant Parmesan  
Pulled Pork

### **Starch Offerings** (Choose one)

Rustic Red Skin Mashed Potatoes  
Oven roasted herb Potatoes  
Rice Pilaf  
Dirty Rice  
Three Cheese Mac-N-Cheese

### **Vegetable offerings** (Choose One)

Sautéed Fresh Vegetable Medley  
Green Beans Almandine  
Green Beans w/Bacon and Onion  
Southwest Roasted Corn  
Roasted Cauliflower Puree  
Steamed Baby Carrots

## **Dinner Offerings**

### **All Inclusive**

All served with iced tea, fresh brewed coffee, and water

### **One or Two Entrée Pershing Traditional Dinner Buffet**

Minimum Guests Guarantee - **30**

One Entrée \$19.00

Two Entrees \$21.50

Buffet includes your choice of one or two main Entrees, 1 starch, 1 Vegetable, Salad w/choice of dressings, and freshly baked dinner rolls

#### **Salad Offerings** (Choose One)

Garden Mixed Greens  
Caesar Salad  
Spinach Salad  
Cucumber & Tomato Marinated Salad

#### **Entrée Offerings**

Chicken Cordon Bleu finished with Asiago Cream Sauce  
Beef Lasagna  
Fried Chicken  
Eggplant Parmesan  
Herb Grilled Chicken with Hollandaise  
Salmon w/Pineapple Salsa  
Sliced Roast Beef w/Mushroom Demi Glaze  
Honey Ginger Chicken  
Roasted Pork w/ Mustard Cream Sauce

#### **Starch Offerings** (Choose one)

Rustic Red Skin Mashed Potatoes  
Oven Roasted Herb Potatoes  
Three Cheese Mac-N-Cheese  
Rice Pilaf  
Dirty Rice  
Baked Potato

#### **Vegetable Offerings** (Choose one)

Green Beans w/bacon and onions  
Sautéed Fresh Vegetable Medley  
Steamed Baby Carrots  
Roasted Cauliflower Puree  
Green Beans Almandine  
Southwest Roasted Corn

## **One Entrée Dinner Buffets for Larger Gatherings**

Tiered pricing for more savings

40-99 guests - \$18.75, 100-199 guests - \$17.50, 200+ guests - \$16.50

Sliced Roast Beef, 1 Starch, 1 Vegetable, Salad, Rolls

Bacon Wrapped Meatloaf, 1 Starch, 1 Vegetable, Salad, Rolls

Chicken Marsala, Rice Pilaf, 1 Vegetable, Salad, Rolls

Pepper Steak over Rice, 1 Vegetable, Salad, Rolls

Sliced Roast Pork, 1 Starch, 1 Vegetable, Rolls

Pulled Pork, 1 Starch, 1 Vegetable, Salad, Rolls

Sautéed Chicken Breast over Pasta & Vegetables in Lemon Cream Sauce, Salad, Rolls

## **A La Carte Dinners**

### **All Inclusive**

All served with iced tea, fresh brewed coffee, and water

### **A La Carte Selections**

Minimum Guests Guarantee - **30**

All dinner entrees, choice of two, are served with fresh house salad with choice of dressing and freshly baked dinner rolls. Entrée selections are accompanied by Chef's choice starch and vegetable.

#### **Beef Selections**

London Broil...\$23.00

New York Strip...\$26.75

Roast Prime Rib of Beef Au Jus...\$32.75

#### **Chicken Selections**

Chicken Marsala...\$17.50

Pan Seared Chicken with Chardonnay Sauce...\$17.50

Chicken Cordon Bleu...\$17.50

#### **Seafood Selections**

Seared Salmon with Pineapple Salsa...\$18.50

Seafood Linguine with White Wine Reduction ...\$18.50

#### **Pork Selections**

Spice Rubbed Pork Loin w/Maple Horseradish Glaze...\$16.00

Dijon Roasted Pork Loin w/Apple Chutney...\$17.25

**Vegetarian Selections** (Available upon request for lunch or dinner. Entrée selections are accompanied by Chef's choice vegetable and starch).

\$13.00

Ratatouille Bake

Zucchini Herb Casserole

Zucchini with Chickpea and Mushroom

## **Carving & Specialty Stations**

### **All Inclusive**

Carving Stations include one uniformed Chef for two hours.  
All carved meats are served with dinner rolls.

Slow-Roasted Prime Rib of Beef Au Jus

Each Prime Rib serves approximately 40-50 Guests

Market Price

Roasted Top Round of Beef Au Jus

Served with Horseradish Cream Sauce

Serves approximately 60-75

\$255.00

Roasted Breast of Turkey and Cranberry Sauce

Accompanied with Homemade Turkey Gravy

Serves approximately 40-50

\$175.00

Southern-Style Brown Sugar and Clove Glazed Ham

With Pineapple Sauce

Serves approximately 40-50 Guests

\$195.00

Roasted Kielbasa Rope Sausage

with Peppers and Onions

Serves approximately 30 Guests

\$105.00

## **Appetizers**

### **Hot Appetizer Offerings**

Battered Mushrooms (5lb)...	\$41.25
Onion Rings (5lb)...	\$41.25
Assorted Cocktail Meatballs (5lb)...	\$65.00
Franks Wrapped in Puff Pastry (per dz)...	\$17.25
Buffalo Chicken Dip w/Tortilla Chips (serves 25)...	\$49.50
Jalapeno Poppers (per dz)...	\$18.25
Vegetable or Pork Egg Rolls with Sweet Thai Chili Sauce (per dz)...	\$23.50
Assorted Pizza (per pizza)...	\$19.00
Assorted Chicken Drummies (5lb)...	\$66.00
Philly Cheesesteak Dip w/Pita Chips...	\$60.00
Spinach & Artichoke Dip w/Tortilla Chips...	\$55.00
Wing Dings (Boneless-5lb)...	\$50.00
Southwest Egg Rolls (per dz)...	\$29.50
Bacon Wraps (24 pcs)...	\$25.00
Sausage Loaf (18 slices)...	\$21.00

### **Cold Appetizer Offerings**

Assorted Sub Sandwiches (3" each) per dozen...	\$ 9.50
Deviled Eggs (per dozen)...	\$11.25
Antipasti skewers (cheese, salami, tomato, olives) (per dozen)...	\$12.00
7 Layer Mexican Dip with Tortilla Chips...	\$35.00

## **Pershing Party Trays**

Tri Colored Tortilla Chips & Salsa	\$ 29.50
Potato Chips & French Onion Dip	\$ 29.50
Assorted Cheese and Crackers	\$ 47.25
Assorted Fresh Vegetables & Ranch Dip	\$ 47.25
Add humus or spinach dip for additional cost	
Assorted Finger Sandwiches	\$ 50.00
Fresh Cut Seasonal Fruit	\$ 88.50
Sliced Deli Tray	\$ 95.00
Assorted Mini Desserts	\$ 95.00
Cookies & Brownies	\$ 35.00

## **Desserts**

### **Dessert Selections**

\$4.00 per person
Assorted Cobblers
Classic Bread Pudding with Vanilla Sauce
Cheese Cake with Choice of Topping
Cookies and Brownies

**Dining In and Dining Out** Formal dining in and dining out events are a time-honored tradition in the United States Army. This all-inclusive menu section is designed especially for formal military social occasions, and includes wine service. Our catering office can help you with the details of protocol, time elements and sequence of events to assure that your unit's dinner is a complete success. As a formal event, the dining in and dining out is served customarily as a sit-down dinner.

\$35.00 per person

**First Course**

Fresh Garden Greens

**Second Course** (Choose two)

Roasted Prime Rib of Beef with Buerre Rouge Sauce

Or

Grilled New York Strip Loin with Mushroom Demi-Glace

Or

Grilled Chicken with Mushrooms and Marsala Sauce

Or

Pan Seared Chicken with Chardonnay Sauce

Or

Seared Salmon with Pineapple Salsa

Or

Seafood Linguine with White Wine Reduction

**Accompaniments**

Chef's choice of one starch and one vegetable for all main courses

&

Freshly baked dinner rolls

**Third Course**

Traditional New York Style Cheese Cake with Cherry topping

**Beverage Service**

Chardonnay, White Zinfandel, or Burgundy Wine

## **Liquor Service**

### **All Bars**

There is a \$100 minimum on bar sales for a bar for the first two hours, then \$50 each additional hour thereafter. Please work closely with the Caterer, as the Pershing Community Center wishes to provide the best service possible at a reasonable rate. The host will be responsible for paying the difference if the minimum is not met.

### **No Host Bar**

Each of your guests will pay for their drink as they order it at current bar pricing.

### **Host Bar**

The sponsor agrees to pay for all drinks served or a partial amount determined by a dollar amount, time, or specific beverage. Once the amount is reached, the bar can be run as a cash bar if the host decides it to. A credit card must be on file for all open bars to be settled after the event. A 10% service charge is assessed to an open bar.

### **Draught Beer**

A keg of beer of your choice will be tapped with cups available. No refund is given for unused beer and the remaining keg cannot be taken off premise.

Draught Beer...\$225.00 per domestic keg (approximately 160 servings of 12oz cups)

## **Additional Beverage Services**

Franzia House Wine – Chardonnay or Burgundy per carafe...\$11.50 (6 servings)

Sutter Home – Cabernet Sauvignon, Chardonnay, White Zinfandel, Merlot  
or Pinot Grigio...\$16.50 per bottle

Barefoot Moscato...\$16.50 per bottle

Champagne Toast Andre Brut...\$13.00 per bottle (6 Servings)

Champagne Punch...\$19.50 per gallon (3 gallon minimum)

Sparkling Grape or Cider Juice...\$10.00 per bottle

Non-Alcoholic Punch...\$12.00 per gallon (2 gallon minimum)

Mulled Cider...\$16.00 per gallon

Wine Corking Fee, per person...\$1.00

Grog Corking Fee, per bottle...\$3.00