

Pershing Community Center
Fort Leonard Wood, MO

Pershing Breakfast Menu

Minimum Guest Guarantee 30 - all inclusive

The Continental - \$9.50

Assorted Danish Pastries and Muffins
Seasonal Array of Fresh Fruit
Butter and Preserves
Orange and Apple Juice
Freshly Brewed Coffee, Hot Tea, Milk

The Executive - \$10.75

Assorted Danish Pastries, Muffins, and Croissants
Seasonal Array of Fresh Fruits and Berries
Assorted Flavors of Oatmeal
Butter and Preserves
Orange and Apple Juice
Freshly Brewed Coffee, Hot Tea, Milk

The Pershing Traditional - \$13.50

Seasonal Fresh Fruit Platter
Buttermilk Biscuits with Country Gravy
Scrambled Eggs with Onions, Mushrooms, and Green Pepper
Choice of Ham, Bacon, or Sausage
Breakfast Potatoes topped with Cheddar Cheese
Orange and Apple Juice

The Pershing All American Country - \$14.25

Assorted Muffins and Petite Croissants
Sweet Butter and Preserves
Freshly Sliced Seasonal Fruit Display
Scrambled Eggs
Smoked Bacon
Pork Sausage Links
Home Fried Hash Brown Potatoes
Breakfast Biscuits with Country Gravy
Butter Milk Pancakes with Syrup
Freshly Squeezed Orange Juice

Breakfast Enhancements - \$3.50

Enhance your early morning start with a selection of the following:
Assorted Bagel Station
Assorted Croissants
Cheddar Bacon Drop Biscuits

Pershing Luncheon Buffets - \$14.15

Minimum Guests Guarantee 30 – all inclusive

Buffets feature speed of service and choices for your guests

Buffet includes your choice of 2 Entrees, 2 Accompaniments, 1 Vegetable, Salad Bar w/choice of dressings, freshly baked dinner rolls, and iced tea.

Entrée Suggestions: (Choose two)

Herb Roasted Chicken

Pershing Buttermilk Brined Fried Chicken

Beef Pot Roast w/Crispy onion straws

Pepper Steak

Schnitzel

Roasted Pork w/Mustard cream sauce

Fried Fish

Pan Seared Salmon

Eggplant Parmesan

Accompaniments: (Choose Two)

Rustic Red Skin Mashed Potatoes

Baby New Parsley Potatoes

Rice Pilaf

Dirty Rice

Bacon Blue Cheese Stuffing

Three Cheese Mac-N-Cheese

Vegetable: (Choose One)

Vegetable Medley

Green Beans Almandine

Braised Cabbage w/Bacon

Southwest Roasted Corn

Luncheon Theme Buffet

Minimum Guests Guarantee 30 – all inclusive

Backyard BBQ - \$16

Classic country Potato Salad and Cole Slaw

Texas Style Brisket

Carolina Style Pulled Pork

Three Cheese Mac-N-Cheese

BBQ baked Beans

Green beans w/bacon and onions

Jalapeno cheddar cornbread
Coffee & Tea Service

A Touch of the Mediterranean - \$17

Traditional Caesar Salad w/herbed croutons
Pan Seared Garlic and Lemon Chicken
Authentic Italian Meatballs w/Marinara
Lemoni Patatas w/Herbs & Feta
Pesto Fusilli
Sautéed Broccoli & Cauliflower w/Herb Butter
Coffee & Tea Service

Bavarian Sound of Music - \$18.25

German Style Potato Salad
Bavarian Style Roasted Chicken
Roasted Pork w/Dark Beer Sauce
Bratkartoffel
Kaese Spaetzle
Seasonal Vegetable Medley
Coffee & Tea Service

A Light Fare

All Inclusive
Entrée Selections are accompanied by Chef's choice of accompaniments
Small House Salad w/Chef's choice of dressing and iced tea

Chicken or Tuna Salad Croissant Sandwiches - \$10.75
Fresh Fruit Plate with Cottage Cheese - \$10.75
Grilled Chicken Caesar or Southwest Turkey Wrap - \$12

Soup & Sandwich Buffet - \$13.50

Minimum Guests Guarantee 25
An array of delectable sandwiches, wraps and subs to fit any occasion

Buffet includes an assortment of cold cuts, cheeses, and sandwich salad spreads in a variety of breads and styles including French baguettes flavored wraps, along with multigrain club sandwich points.

Soup Du Jour
Assorted Sandwiches on Display
Pasta Salad of the Day

Your choice of salad
Assorted Cookies
Coffee, Iced Tea & Water

Enhance your luncheon with a Sweet Temptation - \$2.95

Assorted Cobblers
Classic Bread Pudding with Bourbon Sauce
Cheese Cake Bars
Erika's Delectable Bundt Cake

Dinner Buffet

Minimum Guests Guarantee 30 – all inclusive

Your Choice of the Following with your choice of dressing, freshly baked dinner rolls, and iced tea, Coffee, Water

With One Main Entrée - \$18.95
With Two Main Entrees - \$21.25

Salad Offerings

Garden Mixed Greens
Caesar Salad
Black Bean & Mango Salad
Corn & Zucchini Marinated Salad

Entrée Offerings

Chicken Cordon Bleu finished with Asiago Cream Sauce
Beef Lasagna
Eggplant Parmesan
Blackened Tilapia with Chipotle Cream Sauce
Herb Grilled Chicken with Hollandaise
Salmon w/pineapple salsa
Sliced Roast Beef w/mushroom demi glace
Honey Ginger Chicken
Roasted Pork w/ Mustard Cream Sauce

Vegetable Offerings

Green Bean w/bacon and onions
Sautéed Fresh Vegetable Medley
Corn on the cob w/cilantro butter
Maple glazed baby carrots
Sautéed Assorted Haricot Vert
Ratatouille

Starch Offerings

Rustic Red Mash Potatoes
Oven Roasted Herbed Potatoes
Three Cheese Mac-N-Cheese
Rice Pilaf
Roasted Cauliflower Puree
Baked Potato Bar

Dessert Offerings - \$3.50

Classic Bread Pudding w/Bourbon Sauce
Assorted Cobblers
Cheese Cake Bars
Assorted Brownies

A la Carte Dinners

Minimum Guest Guarantee 30 – all inclusive

All Dinner Entrees are served with your choice of Fresh house salad with choice of dressing or fresh in-Season fruit cup, freshly baked dinner rolls, iced tea and coffee. Entrée Selections are all accompanied by chef's choice vegetable and starch.

Enhance your dinner with a cup of our Chef's homemade soup - \$2

Smoked Corn Chowder
Herbed Mushroom Cream
Split Pea and Ham

Beef Selections

London Broil - \$23.00
Grilled Skirt Steak w/Chimichurri - \$24.50
New York Strip - \$26.85
Roast Prime Rib of Beef Au Jus - \$32.75

Chicken Selections

Chicken Marsala - \$17.50
Pan Seared Chicken with Chardonnay Sauce - \$17.50

Seafood Selections

Seared Salmon with Pineapple Salsa - \$18.50
Stuffed Sole with Newburg Sauce - \$20.95

Pork Selections

Spice Rubbed Pork Loin w/Maple Horseradish Glaze - \$15.95
Dijon Roasted Pork Loin w/Apple Chutney - \$17.25

Vegetarian Selections

Ratatouille w/Goat cheese crust - \$14.50

Eggplant Rotolini w/Fennel Ragout - \$16.50

Enhance your dinner with a sweet temptation – \$3.50

Classic Bread Pudding w/Bourbon Sauce

NY Style Cheese Cake w/Strawberry Basil Sauce

Cocktail Reception Package - \$20.95

Minimum Guests Guarantee 50 – all inclusive

Prices Based on Two Pieces per selection, per Person

Cocktail Reception includes Three Cold and Five Hot Selections.

Includes special centerpieces and displays

Cold Appetizer Offerings (Choose Three)

Crudités of Vegetables with Ranch Dressing Dip

Rainbow of fresh Fruits Display

Deviled Eggs

Deviled Ham Tea Sandwiches

Chicken Salad Tea Sandwiches

Tri Colored Tortilla Chips and Fire Roasted Tomato Salsa

Hot Appetizer Offerings (Choose five)

Three Cheese and Cilantro Quesadilla

Battered Mushrooms & Onion Rings

Assorted Cocktail Meatballs

Franks Wrapped in Puff Pastry

Deconstructed Reuben Platter

Buffalo Chicken Dip w/ Tortilla Chips

Egg Rolls served with Sweet Thai Chili Sauce

Jalapeno Poppers

Vegetable Egg Rolls Sweet Thai Chili Sauce

Assorted Chicken Drummies

Cocktail Reception Enhancements

All Inclusive

Hot Appetizer Offerings - A la Carte

Battered Mushrooms (5lb) - \$41.25

Onion Rings (5lb) - \$41.25

Assorted Cocktail Meatballs (5lb) - \$65
Franks Wrapped in Puff Pastry (per dz) - \$17.25
Deconstructed Rueben Platter (serves 25) - \$50.25
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) - \$21.25
Assorted Chicken Drummies (5lb) - \$66
Philly Cheesesteak Dip w/pita chips - \$60
Spinach & Artichoke dip w/tortilla chips - \$55
Wing Dings (boneless) (5lbs) - \$50

Cold Appetizer Offerings - A la Carte

6ft Sub Sandwich (Assorted meats) - \$106
Cheese & Cracker Tray - \$47.25
Crudités of Vegetables with Ranch Dressing Dip (per tray) - \$47.25
Rainbow of fresh Fruits Display (per tray) - \$88.50
Deviled Eggs (per dz) - \$11.25
Deviled Ham Tea Sandwiches (per dz) - \$9.50
Chicken Salad Tea Sandwiches (per dz) - \$9.50
Tri Colored Tortilla Chips and Fire Roasted Tomato Salsa (per tray) - \$29.50
Potato Chips with Onion Dip - \$23.75
7 Layer Dip with Tortilla Chips - \$42

Carving & Specialty Stations

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 – Market Price

Each Prime Rib serves approximately 40-50 guests

Roasted Top Round of Beef Au Jus - \$255

Serves approximately 60-75

Served with Horseradish Cream Sauce

Roasted Breast of Turkey and Cranberry Sauce - \$175

Serves approximately 40-50

Accompanied with homemade Turkey Gravy

Southern-Style Brown Sugar and Clove Glazed Ham - \$195

Serves approximately 40-50 guests

With Pineapple Sauce

Roasted Kielbasa Rope Sausage - \$105

Serves approximately 30 Guests

With Peppers and Onions

Conference Breaks

Minimum Guest Guarantee 50 – all inclusive

Morning Break Package - \$7 per person

Assorted Danish Pastries and Muffins

Assorted Chilled Juices

Freshly Brewed Coffee & Hot Tea

Afternoon Break Package - \$7.75 per person

Assorted Cookies

Assorted Chips

Whole Fresh Fruits

Bottled Water

Freshly Brewed Coffee and Hot Tea

Basic Beverage Service - \$4.25 per person

Freshly Brewed Coffee

Tea

Lemonade

Water

Conference Break Enhancements

Ask about adding to your break with one or more of the following

Fruit Juices

Bottled Water

Canned Soft Drinks

Chilled Milk

Fruit Punch

Bagels & Cream Cheese

Assorted Cookies

Assorted Yogurt Cups

Assorted Chips and Dip

Mixed Nuts

Snack Pretzels

Dining In and Dining Out - \$35.50 per person

All inclusive

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.

First Course

Fresh Garden Greens

Second Course (Choose One)

Roasted Prime Rib of Beef with Buerre Rouge Sauce
Grilled New York Strip Loin with Mushroom Demi-Glace
Grilled Chicken with mushrooms and Marsala Sauce
Pan Seared Chicken with Chardonnay Sauce
Seared Salmon with Hollandaise
Scallop and Crab Stuffed Sole with Newburg Sauce

Accompaniments

Choice of one starch and one vegetable for all main courses
Freshly Baked Dinner Rolls

Third Course

Traditional New York Style Cheese Cake with Strawberry Basil Sauce

Beverage Service

Chardonnay or White Zinfandel / Burgundy Wine

Party To- Go

Minimum Guest Guarantee 30 – all inclusive

Impress your guests with our special to-go orders menus. Served on/with appropriate disposables. Additional 5% service charge for all deliveries

Home Town Deli - \$13.85 per person

Tender sliced Roast Beef, Roasted Turkey and Ham displays
Sliced Cheddar and Swiss cheese displays
Fresh Leaf Lettuce, Tomatoes and Red Onions displays
Potato Salad and Java Slaw
Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,
Red Onions and choice of Dressings
Baked Kaiser and Focaccia Rolls
Dijon Mustard, Mayonnaise, and Honey Mustard
Freshly Baked Cookie Displays
Soft Drinks, Bottled Water

Grande Deli - \$18.25 per person

Tender Sliced Roast Beef, Roasted Turkey, Ham and Salami displays
Sliced Swiss, Provolone, American and Cheddar Cheese displays
Leaf Lettuce, Tomatoes, and Red Onions displays
Tuna Salad, Chicken Salad, Seafood Salad, Potato Salad, Pasta Salad with Roasted Vegetables
Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,
Red Onions and Your Choice of Dressings
Kaiser, Focaccia Rolls, and Pita Bread
Dijon Style Mustard, Mayonnaise, Honey Mustard and Butter
Freshly Baked Cookies and Brownie displays
Fresh Seasonal Fruits displays
Soft Drinks, Fruit Juices, Bottled Water

Beverage Service

All Inclusive

Cash Bar

Each of your guests will pay for their drink as they order it. There is a \$100 minimum on bar sales for this bar. The host will be responsible for paying the difference if the minimum is not met.

Open Bar

The host pays for all drinks consumed 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.

Draught Beer - \$185 per domestic keg

A keg of beer of your choice will be tapped with glasses available. No refund is given for unused beer and it cannot be taken of premise.

Additional Beverage Services

Wine Toast House Red or White - \$9 per carafe (7 servings)
Champagne Toast Andre Brut - \$13 per bottle (8 Servings)
Champagne Punch - \$19.50 per gallon (3 gallon minimum)
Sparkling Grape Juice - \$13 per bottle
Non-Alcoholic Punch - \$12 per gallon (2 gallon minimum)
Mulled Cider - \$16 per gallon
Hot Chocolate - \$17.75 per gallon