

Catering Menu



OUR GOAL IS TO PROVIDE QUALITY, CONSISTENT SERVICE AND EXCEPTIONAL, CREATIVE CUISINE TO OUR MEMBERS AND THEIR GUESTS!

Catering office hours are Monday - Thursday by appointment, please call (661) 277-2885 or (661) 277-2830

275 Doolittle Parkway
Edwards AFB, CA 93524



BUFFETS

One Entree Luncheon.....\$15

Includes, two side options, salad, rolls, iced tea, and water

One Entree Dinner \$18

Includes, two side options, salad, rolls, butter, iced tea, and water

Two Entree Dinner \$24

Includes, three side options, salad, rolls, butter, iced tea, and water

PLATED

One Entree Dinner.....\$26

Includes, green salad, two side options, rolls, butter, iced tea, and water

Price includes:

Service fee, linen choice, set up, break down, ice tea, and water.

CHICKEN

Southern Fried Chicken

Roasted Red Pepper Cream Chicken

Chicken Cacciatore

Lemon Chicken Piccata

Roasted Herb Chicken

Herb Crusted Stuffed Chicken - \$2

stuffed with mushrooms, peppers and mozzarella cheese

Chicken Cordon Bleu with Dijon Cream Sauce - \$2

BEEF

London Broil

Red Wine Braised Beef

Homemade Meatloaf

Sunday Gravy

PORK

Herb Crusted Pork Tenderloin

Pork Parmesan

Creamy Dijon Pork Chops

Barbeque Pulled Pork

FISH

Mahi Mahi

Salmon

Orange Roughy

Shrimp (market price)

Sauces: Lemon Herb, Honey Pineapple Glaze, Mango Chutney

VEGETARIAN

Ricotta Stuffed Shells

Pasta Primavera

Stuffed Bell Pepper

Stuffed Zucchini

SIDES

Pasta with Herbed Butter

Penne Pasta with Steamed Vegetables

Homemade Macaroni and Cheese

Mushroom & Parmesan Orzo

Spinach Orzo

Coleslaw

Potato Salad

Macaroni Salad

Garlic Rosemary Roasted Potatoes

Whipped Garlic Mashed Potatoes

Baked Beans with Maple and Bacon

Grilled Asparagus

Honey Glazed Carrots

Green Beans Almadine

Sauteed Vegetables

Buttered Corn

Herb and Garlic Roasted Brussel Sprouts

Sauteed Brussel Sprouts

Cheesy Broccoli

Scalloped Potatoes with Cheese and Bacon - \$2

Twice Baked Potatoes with Bacon & Chives - \$2

SALADS

Caprese Salad with a Balsamic Glaze..... \$2

Cranberry Spinach Salad with Feta \$2

Waldorf Salad with Grapes & Walnuts..... \$2

COFFEE STATION

\$25 per every 50 Guests

DESSERTS

Dessert Assortment - \$2

Cookies per dozen - \$12

Brownies per dozen - \$12

**Dietary needs can be accommodated, please let the catering office know in advance **

BREAKFAST

Waffle Bar

\$10 per person

Waffles, Syrup, Whipped Cream, Strawberry topping, Scrambled Eggs, and Bacon, Fruit, Coffee and Juice.

Steak and Eggs

\$14 per person

6 oz. Steak and Scrambled Eggs, Sausage, Toast with Jelly, Fruit, Coffee and Juice.

SOUP & SANDWICH BAR

\$14 per person

Sliced Ham, Turkey, and Roast Beef with assorted sliced Cheese. Lettuce, Tomato, Onion toppings and Fruit. Hoagie Rolls with our Soup of the Day, Ice Tea and Water

Monday

Chicken & Wild Rice or Chili

Tuesday

Chicken Noodle or Cheesy Broccoli

Wednesday

Chicken Tortilla or Beef Vegetable

Thursday

Creamy Potato or Tomato Basil

Friday

Clam Chowder or Chili

SOUP & SALAD BAR

\$14 per person

Soup of the Day, Fresh Mixed Greens, Tomato, Onion, Peppers, Carrots, Spinach, Black Olives, Cucumber, Shredded Cheese and Fruit. Tuna Salad & Potato Salad, Ice Tea and Water

Monday

Chicken Wild Rice and Chili

Tuesday

Chicken Noodle and Cheesy Broccoli

Wednesday

Chicken Tortilla and Beef Vegetable

Thursday

Creamy Potato and Tomato Basil

Friday

Clam Chowder and Chili

TACO & TAMALES BAR

\$14 per person

Soft Shell Tortillas (2 pp), Pork & Cheese Tamales, seasoned Beef and Chicken with Lettuce, Tomato, Onion, Cilantro, and Shredded Cheese toppings. Served with Beans, Rice, and Chips and Salsa, Iced Tea and Water

BAKED POTATO BAR

\$10 per person

Large Baked Potato with Shredded Cheese, Chives, Diced Bacon, Diced Ham, Sour Cream, Whipped Butter, Cilantro, and Parsley toppings. Served with a Garden Salad, Iced Tea and Water

PIZZA BAR

\$14 per person

Your choice of Cheese, Pepperoni, Sausage, or Supreme, or mix it up! Served with a Garden Salad, Iced Tea and Water

PASTA BAR

\$14 per person

Cheese Tortellini and Shell pastas with Spinach, Bell Peppers, Onions, and Tomato mixed in. Grilled Chicken and Ham. Sauces: Marinara and Alfredo. Served with a Garden Salad, Iced Tea and Water

BBQ BAR

\$14 per person

Pulled Pork & Grilled chicken with sandwich rolls, potato chips, potato salad, cole slaw, Iced Tea, and Water.

Minimum of 20 guests

Please have menu choice to our Caterer no later than 1 week prior to event.

Guest counts must be to the Caterer no later than 48 hours prior to event.

All food and drinks will be set up in the reserved room to best maximize time and efficiency.

Individual payments may be made through the assigned staff on the day of the event. Service charge included

No substitutions.

661-277-2885

Orders can be customized to accommodate your party, no matter how large or small



SLIDERS

Buffalo Chicken, Pulled Pork, Beef Brisket

~ \$100 ~

BRIE & PEAR FILO

~ \$70 ~

MINI SPINACH QUICHE

~ \$100 ~

BEEF WELLINGTON BITES

~ \$160 ~

ASPARAGUS & ASIAGO FILO

~ \$80 ~

GLAZED KIELBASA & PINEAPPLE

~ \$75 ~

DEVILED EGGS

~ \$50 ~

SEARED SCALLOPS

~ \$115 ~

HERBED BRUSCHETTA

~ \$75 ~

ASSORTED PINWHEELS

~ \$70 ~

CHIPS & SALSA

~ \$40 ~

POT STICKERS

~ \$90 ~

MINI CROISSANT SANDWICHES

Tuna, Egg or Chicken Salad

~ \$85 ~

DELICIOUS DIPS

Hummus, Spinach Artichoke, Chili Cheese or

Beer & Cheese: \$45

Bacon Tomato Ranch: \$50

Pretzels with Beer Dip: \$55

Buffalo Chicken: \$65

VEGETABLE PLATTER

~ \$60 ~

SEASONAL FRUIT PLATTER

~ \$65 ~

CHEESE PLATTER

~ \$90 ~

MEATBALLS

~ \$65 ~

PIGS IN A BLANKET

~ \$50 ~

SANTA FE EGGROLLS

~ \$95 ~

BEEF EMPANADAS

~ \$80 ~

JALAPEÑO POPPERS

~ \$40 ~

CHICKEN or BEEF KABOBS

~ \$100 ~

WINGS

~ \$50 ~

CHEESE & FRUIT CRUSTINI

~ \$75 ~

BACON WRAPPED DATES

~ \$75 ~

ANTIPASTI PLATTER

~ \$150 ~

CUCUMBER SALMON BITES

~ \$150 ~

AVOCADO SHRIMP CRUSTINI

~ \$150 ~

ICED TEA, PUNCH OR LEMONADE

~ \$50 ~



For assistance with your catering needs call 661-277-2885

BREAKFAST BUFFET

\$12 per guest

Includes scrambled eggs, bacon, seasonal fruit,
biscuit & gravy, orange juice & coffee
\$2 for add-on per guest

\$14 per guest

Includes Waffles, syrup, whipped cream,
strawberry topping, scrambled eggs & bacon,
seasonal fruit, orange juice & coffee.
\$2 for add-on per guest

ALA CARTE

Per 25 portions

Bagels & Cream Cheese - \$30

Assorted pastries - \$35

Mini Muffins - \$25

Juice - \$25

Coffee - \$25

Breakfast Pizza (14") \$16

Meat Supreme - Egg, sausage, ham, bacon

Veggie - Egg, spinach, onions, mushrooms,
tomatoes

Bulk Burritos - \$5 ea *

Choice of one meat, cheese, hash browns

*Minimum of 10

Breakfast



CLUB MUROC



ROOM RENTAL

Alliance Room ~ \$150
(Maximum Occupancy: 180)

Runway ~ \$50
(Maximum Occupancy: 60)

Heritage Room ~ \$50
(Maximum Occupancy: 16)

Glen Edwards ~ \$50
(Maximum Occupancy: 28)

Flight Deck ~ \$50

Patio ~ \$50
(Maximum Occupancy: 100)

Offsite Catering Available