



CLUB MUROC

CATERING

ADD GREATNESS TO YOUR GATHERING

FOR ALL OCCASIONS

We are pleased that you have chosen Club Muroc to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests.

Here are just some of the events we can host:

- Promotion ceremonies
- Retirements
- Change of command events
- Graduations
- Seminars
- Luncheons
- Going-away gatherings
- Holiday parties
- Bridal showers
- Baby showers
- Sweet 16 parties
- Quinceañeras
- Weddings
- Birthday parties
- Memorial services

Our experienced staff will offer suggestions and recommendations to best fit your needs and assist with planning for any additional items beyond the standard banquet requirements.

We appreciate the opportunity to serve you and are committed to making your event truly unforgettable.

Thank you,
Club Muroc Staff

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Hors D'oeuvres

Each menu item includes 50 pieces.

Hot Offerings

Jalapeño Poppers

Jalapeño peppers filled with a rich creamy cheese filling and topped with a crisp panko topping.

\$60

BBQ Pulled Pork Sliders

Tender, slow-roasted pulled pork over coleslaw on a sweet Hawaiian bun.

\$170

Buffalo Chicken Sliders

Tangy, tender shredded chicken piled high on top of sweet Hawaiian rolls and topped with melted cheddar cheese.

\$145

Wings

Crispy chicken wings with your choice of BBQ, buffalo, garlic parm, sriracha, lemon pepper, or naked, served with ranch or bleu cheese.

\$85

Lumpia

Crispy, golden spring rolls stuffed with a savory blend of seasoned ground pork, carrots, and onions. Served alongside a tangy sweet chili dipping sauce.

\$36

Cold Offerings

Cheese Platter

Cubed pepper jack, Swiss and cheddar cheese served with assorted crackers and grapes.

\$110

Vegetable Platter

Crisp seasonal vegetables served with our homemade buttermilk ranch.

\$80

Fruit Platter

A colorful display of mouth watering, freshly cut seasonal fruit.

\$85

Caprese Platter

Freshly sliced tomato, basil leaves, and mozzarella cheese, topped with a drizzle of balsamic glaze.

\$50

BLT Bites

Crispy bacon, lettuce and cherry tomatoes on soft pita bread with cheddar cheese.

\$95

Steak and Horseradish Crostini

Medium-cooked tri-tip served on a toasted rustic baguette with creamy horseradish sauce, finished with a touch of parsley.

\$150

Hot Offerings (cont.)

Meatballs

Classic 0.5 oz cocktail meatballs served with your choice of teriyaki, BBQ, or marinara sauce.

\$30

Mac & Cheese Bites

Bite sized portions of creamy mac & cheese with a blend of four cheeses, lightly breaded and fried to golden perfection.

\$115

Cold Offerings (cont.)

Gyro Bites

Savory, spiced gyro slices on soft pita rounds topped with creamy tzatziki and a sprinkle of feta cheese.

\$100

Chips and Salsa

Crispy tortilla chips with a side of our homemade mild salsa.

\$50

Shrimp and Avocado Crostini

Toasted baguette slices topped with a creamy avocado puree, fresh cilantro, tangy chili sauce and cocktail shrimp.

\$215



Fruit Platter



Vegetable Platter

Conference Breaks

Minimum Guest Requirement: 15

The Sunrise Continental

Assortment of pastries, bagels with cream cheese, and mini muffins. Also includes coffee and orange juice.

\$14 per person

Classic

Individual bags of chips, pretzels, trail mix and granola bars. Served with cans of soda and bottled water.

\$10 per person

That's a Wrap

An assortment of half wraps: Ham & Cheddar, Turkey & Swiss, BLT, and Caesar Veggie. Served with potato salad and canned soda.

\$8 per person



The Sunrise Continental



That's a Wrap

Beverages

Minimum Guest Requirement: 20

Coffee Station (Regular and Decaf)	<i>\$84/serves 50</i>
.....
Iced Tea	<i>\$60/serves 50</i>
.....
Lemonade	<i>\$60/serves 50</i>
.....
Punch	<i>\$60/serves 50</i>
.....
Pitcher of Soda (6 cups)	<i>\$6 each</i>
.....
Bottled Water	<i>\$1 each</i>
.....
Hot Tea Station	<i>\$75/serves 50</i>
.....

À La Carte Items

Assorted Bagels with Cream Cheese	<i>\$24/dozen</i>
.....
Assorted Pastries	<i>\$36/dozen</i>
.....
Mini Muffins	<i>\$24/dozen</i>
.....
Assorted Cookies	<i>\$15/dozen</i>
.....
Brownies	<i>\$31/dozen</i>
.....
Trail Mix	<i>\$29/dozen</i>
.....
Assorted Desserts	<i>\$48/ person</i>
.....

Lunch Bar

Our Lunch Bar service is perfect for groups of 20 to 50 guests. A minimum of 20 is required to ensure the best experience, with accommodations for up to 50. Includes iced tea and water.

Taco Bar

Soft shell tortillas (3 per person) filled with your choice of seasoned beef or chicken, topped with lettuce, tomato, onion, cilantro, and shredded cheese. Served with beans, rice, chips, and salsa.

\$15 per person

BBQ Bar

Pulled pork or grilled BBQ chicken served on sandwich buns, with potato chips, potato salad, and coleslaw.

\$17 per person

Fajita Bar

Flour tortillas (3 per person) filled with your choice of steak or grilled chicken, grilled onions, and peppers. Served with lime cilantro rice and black beans.

\$10 per person



Taco Bar

Deluxe Tasting Spread

Each menu item includes 50 pieces.

Mediterranean Station

Antipasto Platter

Roasted red pepper hummus, pita bread, cucumbers, carrots, spicy feta with peppers, salami, feta, and olives.

Caprese Skewers

Cherry tomatoes, baby mozzarella, and fresh basil.

Chicken Souvlaki Skewers

Grilled marinated chicken cubes on skewers.

Spanakopita

Spinach and feta wrapped in crispy, flaky phyllo dough.

\$420

Island Station

Poke Bowls

Jasmine rice topped with seasoned tuna poke, crispy seaweed, and sesame seeds.

Cold Yakisoba

Chilled soba noodles tossed with crisp vegetables in a tangy soy-based dressing, garnished with sesame seeds and fresh herbs.

Spring Rolls

Crisp, delicate rolls filled with fresh vegetables and herbs, served with sweet chili sauce.

Pork Steam Buns

Soft, fluffy buns filled with tender, shredded pork, topped with a savory sauce.

\$400

Southwest Station

Mini Guacamole Bites

Crispy tortilla chip breading filled with mashed avocado, diced tomatoes, onions, jalapeños, cilantro, and lime juice.

Mini Tostadas

Crispy corn tortillas topped with seasoned shredded chicken, fresh lettuce, cheese, and a drizzle of zesty salsa.

Beef and Pepper Empanadas

Golden, flaky pastry pockets filled with seasoned ground beef, sautéed peppers, and onions, served with a tangy dipping sauce.

Green Chili Queso

Creamy, savory cheese dip with a spicy kick from roasted green chilies, perfect for dipping chips or drizzling over dishes.

\$300

Banquet Buffet

Each buffet includes your choice of one entrée, two sides, garden salad with dressing, rolls, butter, water, and iced tea.

Price includes linen, setup, breakdown, and service fee.

Lunch \$21

Dinner \$24

Plated \$30

Beef Entrées

Chimichurri Flank Steak

Tender flank steak marinated in a blend of red wine vinegar, parsley, chili flakes, garlic and olive oil, grilled to perfection and thinly sliced.

Grilled Tri-Tip

Juicy, tender tri-tip steak seasoned with a savory spice blend, grilled to perfection, thinly sliced, and served with rich au jus.

Roast Beef with Mushroom Sauce

Succulent roast beef served with a rich, savory mushroom sauce, perfect for a hearty, flavorful meal.

Chicken Entrées

Roasted Red Pepper Cream Chicken

Tender chicken breast simmered in a creamy roasted red pepper sauce, bursting with bold, savory flavors.

Lemon Chicken Piccata

Lightly pan-seared chicken breast in a zesty lemon-caper butter sauce, finished with white wine and fresh parsley.

Roasted Herb Chicken

Juicy, oven-roasted chicken infused with fresh herbs, garlic, and aromatic spices, served golden and flavorful.



Grilled Tri-Tip

Buffets (cont.)

Seafood Entrées

Lemon Pepper Creamy Salmon

Pan-seared salmon fillet coated in zesty lemon pepper seasoning, served with a rich, velvety cream sauce.

Honey Dijon Salmon

Perfectly baked salmon glazed with a sweet and tangy honey Dijon sauce, balanced with garlic and herbs.

Lemon Herb Tilapia

Delicate tilapia fillet seasoned with fresh lemon and a blend of aromatic herbs, then baked to tender perfection.

Gluten-Free and Vegan Entrées

Gluten-Free Pasta with Grilled Vegetables in Marinara

Tender gluten-free pasta topped with grilled vegetables and rich marinara sauce, finished with fresh basil.

Gluten-Free Ravioli Stuffed with Vegetables in Basil Tomato Sauce

Delicate gluten-free ravioli filled with fresh vegetables, served in a vibrant basil-infused tomato sauce.

Vegetarian Entrées

Eggplant Parmesan

Crispy, breaded eggplant slices layered with marinara sauce and melted mozzarella, baked to perfection and topped with fresh basil.

Pasta with Plant-Based Meatballs in Roasted Tomato Sauce

Al dente pasta topped with savory plant-based meatballs, served in a rich roasted tomato sauce and finished with fresh herbs.

Sides

Homemade Mac and Cheese
Garlic Rosemary Roasted Potatoes
Whipped Garlic Mashed Potatoes
Glazed Carrots
Roasted Broccoli
Roasted Cauliflower
Green Bean Almondine
Sautéed Vegetable Medley

Add-Ons

Extra Entree \$10 per person
Extra Side \$5 per person
Seating Setup \$3 per person

Custom Orders

Custom Orders: Have a special request? Let us know, and we'll craft the perfect menu for your event based on availability. Please allow one week for us to provide a customized quote.



Roasted Herb Chicken



Lemon Chicken Piccata



Eggplant Parmesan



Honey Dijon Salmon

Rental Pricing

Room Rentals

Room rentals are for 4 hours. Rental fees are waived with a catering menu order.

Alliance Room..... \$200
(occupancy 180)

Runway Room \$75
(occupancy 60)

Edwards Room..... \$75
(occupancy 30)

Heritage Room \$25
(occupancy 15)

Pancho's Bar \$75
(occupancy 65)

Flight Deck \$75
(occupancy 60)

Patio \$75
(occupancy 100)

Rentals (Pick Up Only)

Linen \$8 each
(for long or round tables)

Napkins \$0.50 each

Tables \$4

Chairs \$1

Please Note:

All catering events require a signed contract and final head count one week prior to the event.

Catering Fees

DV Setup \$3 per person
(includes table linen, linen napkins, utensils, goblets, salt & pepper, sugar, and pitchers of water)

Charged Glasses \$0.30 per person
Cake Cutting Fee \$25
(includes linen & skirted table, plates, napkins, utensils, and cake cutting service)

Corking Fee \$3 per bottle
Additional Hours \$100 per hour

(Sunday premium hours additional 25% on catering invoice.)

Room Set Up Fee

Tables and Chairs \$20
Theater Style \$50
Full Room Set Up \$75

(All official and non-official functions will be charged a room set up fee.)

Off-site Catering Fees

Delivery \$50
Off-site Table Set Up ... \$6 per person
(includes table and chair set up, table linen, linen napkins, utensils, goblets, salt and pepper, sugar, and water pitchers)

Off-site Catering \$100
(delivery included)

Off-site Full Bar \$200

Off-site Beer & Wine Bar \$150

Holiday Menu

Available November 1 - January 15

Entrée

(Choose 1)

Sliced Turkey with Gravy
Honey Glazed Ham
Tri-Tip with Mushroom Sauce
(Add an extra entrée for \$3 per person)

All meals include:

Mixed salad with dressing, rolls, butter, iced tea, and water

Optional Add-Ons:

Assorted Pies for \$2 per person
Coffee for \$1 per person

Sides

(Choose 2)

Mashed Potatoes with Gravy
Roasted Red Potatoes
Rice Pilaf
Candied Yams
Stuffing
Roasted Corn
Homemade Macaroni and Cheese
Homemade Cranberry Sauce
Green Bean Casserole
Glazed Baby Carrots
(Add an extra side for \$2 per person)

Prices will be determined closer to the event. Contact the catering office for more details.



Event Planning Checklist

- Date: _____
- Start time: _____
- Serve time: _____
- End time: _____
- Seating arrangement/Head Table: _____
- Any extra hours needed? _____
- Food/Beverage order: _____
- Head count: _____
- Linen and napkin colors: _____
- Rehearsal date scheduled: _____
- Cake service: _____
- Gift table: _____
- POW table: _____
- Check-in table: _____
- Podium: _____
- Microphones: _____
- Projector: _____
- Bartender: _____
- DJ: _____
- Table numbers: _____
- Centerpieces: _____
- Decorations: _____
- Flags: _____



Club Muroc Catering

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