

Westover's Catering & Banquet Services



Providing quality banquet and catering services

**WESTOVER
CATERING**
AIR FORCE SERVICES



When you cater with us, all you need to do is create the guest list!

Specializing in Weddings, Unit
Functions, Retirement Parties,
Graduations, Anniversaries,
Birthdays & other special functions.

Westover Consolidated Club
130 Galaxy Rd
Chicopee, MA 01022
(413) 593-5531 ex 104
Catering Manager: Victoria Mitchell
Email: Victoria.Mitchell.1@us.af.mil

Catering To You

Our Goal is to Provide Quality, Consistent Service and Exceptional, Creative Cuisine to Our Members and Their Guests.

We are happy you picked the Club and stand ready to make this a memorable event. Our menus include our most popular items and are value priced for members. If you prefer to customize a menu our catering staff will be happy to work with you. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique. Featured in this packet are our traditional and most popular menu items. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases. Our objective is to make this easy and stay within your budget.

Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setups to include labor
- China, glass, silverware, and appropriate chaffers, sternos and trays for menus
- House linens to compliment the banquet room
- Cocktail napkins
- Standing or table top podium for your speaker
- Table for your registration, cake, or gift
- American and Air Force Flags (when available)

For functions less than 25 people, customers wishing to choose a selection from the buffet options may do so, however meals will be plated. Buffets are available for parties of 25 or more.

All menu items and prices subject to change.

Your Catering Manager will help you plan for additional items needed, over and above the standard banquet needs. Please take time to review the Club Catering Brochure and General Information package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You,
Club Management



WESTOVER
CATERING
AIR FORCE SERVICES

Club Information

Getting Started

We need some information to book your party, which you can provide either by telephone or in person.

Please provide the following:

- Host/sponsor's Name
- Grade
- Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Please make preliminary arrangements for date, time, and location as early as possible. Final menu arrangements must be made in person and the contract signed within fourteen (14) days of the scheduled date or at the time the special function is booked. The club staff will follow up with you to ensure all arrangements are finalized. Our goal is to do this within 14 days of your party.

Contracts help you organize the details of your special event. A 72-hour notice is required for both your final guest count and room layout. This allows our staff to prepare for all the items you have contracted. Any changes made to the contract at this time will require a new signature.

General Information

Planning your next event with the Club is simple to do. Our Catering Staff will assist you in all aspects of your important event and will guide you through the easy procedures from start to finish. The general guidelines below will give you a better understanding of how we operate in order to provide our members with quality, consistent service and exceptional, creative cuisine. We look forward to working with you for an unforgettable event!

Non-Military Events

There are restrictions on the use of the Club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the Club, please provide the club manager the information on the next page.

The Club manager will work with the commander for a final decision.



**WESTOVER
CATERING**
AIR FORCE SERVICES

Name of Organization

- Type of organization, i.e., civic, civilian, nonprofit, etc.
- Purpose of organization
- The type of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your meeting budget.

Pro-Rata Forms

For your convenience, we have pro-rata forms you may use to prorate and charge individual club member accounts. When paying by cash or credit, members providing their club card number will receive a Members First discount of at least \$2.00. For charges, please have the member sign beside their club card number. We would appreciate receiving the pro-rata forms before the function or by 1000 hours on the next workday after the function. Additionally, we ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the club. They should know of any costs above that amount required to cover non-club services.

Guest Entrance Through the Main Gate

It is the responsibility of the Security Forces to stop all vehicles without a base registration decal. To help you and your guest through the main gate without delay and inconvenience, here are a few things you can do in advance of your function:

Due to the current security atmosphere, the Westover Club complies with all Force Protection Conditions. To make your catered event more successful, the following actions must occur. An alphabetical list (by last name) of your entire guest list, to include social security number, must be provided 30 business days in advance of your event. Please identify anyone who may be affiliated with a Department of Defense agency. Please include in the letter time, date, place, approximate number of attendees, and a point of contact (with duty and home phone numbers). The host/sponsor may drop off letters during normal duty hours.

Flags

We have an Air Force Flag and an American Flag, with stands, at no charge, when needed. For specific state, general officer or service flags, the base Protocol Office may be able to assist you.



WESTOVER
CATERING
AIR FORCE SERVICES

Club Policies

Off Base Publicity

Except for base newspapers, the purchase of commercial advertisements in any civilian media to publicize a private or Club sponsored party is not permitted.

Food & Beverage

You can bring your specialty cake into the Club. An additional fee of \$1.50 per person will apply if the Club staff is needed to cut and serve your wedding cake. Please notify our staff with any other requirements. Additionally, for the safety of our members, all food and beverages are either consumed or disposed of in the Club. Exceptions are made when unusual circumstances occur; for example, inclement weather that prevents many guests from attending. Menu prices are subject to change. Contact the caterer to confirm menu prices. Buffet foods are allowed out for 1 hour during any function. No outside alcohol is permitted. Security forces will be notified for infractions to this rule. Sponsor/host is responsible for ensuring guests follow policies set forth by the Club manager.

Guarantees

To ensure the right items and quantities are on hand for your event, please provide your menu selection 14 business days in advance. 14 business days before the event, please advise us of the number of guests to be served. We want to prepare sufficient food for the guaranteed number of attendees. Meal selection and event seating capability cannot be guaranteed after the 72 hour limit. We will work with the host/sponsor on any changes required. The sponsor is responsible to pay for 100% of the amount guaranteed regardless of participation. 72 hours prior to event, an increase can be made to guest count. No Decreases accepted. A \$100.00 fee will be incurred for any additional set up the day of the event.

Payments

Cash, personal check, government contract / fund site, bank draft, your club card, and any commercial Visa or MasterCard are acceptable methods of payment. The Club will accept your payment up to 1 week before or 2 business days after the event or the first business day after a weekend event. Any payment not made within the 2 business days will be charged against the sponsored secured club card or commercial credit card. Members will receive a 10% discount on food purchases for their personal functions. All pro-rata forms must be completed correctly for the member to receive their discount.

To implement a successful event, certain Club policies are in place to insure quality, consistent service and exceptional, creative cuisine to our members. Please review the information on the following pages. Our Catering Staff will be happy to answer your questions about these guidelines. We look forward to serving you!



WESTOVER
CATERING
AIR FORCE SERVICES

Multiple Entrées

The Club uses color codes on luncheons and dinners where multiple entrées are ordered. This practice expedites service and ensures each guest gets what they ordered. We will work with the host/sponsor, by providing suggestions on the number of entrée offerings and a color code for each entrée that can be used by each attendee. The use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. We require a minimum of 25 guests in order to offer a split menu option. If two or more choices are offered, an additional fee of \$1.00 per meal is charged.

Serving Time

We pride ourselves in meeting the serving time listed on your contract. For seated functions, the master of ceremony should invite your guests to be seated 5 to 10 minutes prior to the actual serving time. If, for any reason, you need to delay the serving time, please advise the catering staff as soon as possible to help insure quality taste and eye appeal of your meal. The club cannot guarantee meal quality for delays of 15 minutes or longer from contracted serving time. For meal service requests at other than normal operating club hours, special pricing may apply. Management will work with you to identify those charges in advance, and if applicable, will clearly indicate the charges on your contract.

Room Set Up

Each of our banquet rooms is configured to best suit the room's dimensions and events scheduled at the Club. An additional \$200 fee will be incurred for unique room set ups that require removing or replacing existing tables and/or chairs.

Meetings & Seminars

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan and stay within your meeting budget.

Specialized Audio Visual Vendor and Material Guidelines

For your convenience, microphones, podiums, and limited audiovisual equipment items may be available to support your function, through the catering department. Identify your needs to the catering department well in advance, so we can reserve these items for you. If a specialty item is not available within the Club, we may be able to assist you by providing a list of sources for the required item. If any outside vendor delivers items to the Club, they must coordinate with the catering department to receive clearance to come onto the base. If display or conference support materials are being shipped into the Club, clearly mark the boxes with the name of the function, host/sponsor name and date. Also mark the boxes "Deliver to the Catering Department." Please notify the catering department of any special storage needs for rented or shipped items.



**WESTOVER
CATERING**
AIR FORCE SERVICES

Announcement Signs

On the date of your event, the name of your function and the room location will be posted in a highly visible area of the Club. Should you require additional signs, displays, banners, exhibits or decorations, please ask the catering department for assistance.

Cancellations

All events may be cancelled by the sponsor up to 30 days prior to the event without charge. If you cancel your event within 30 days of the event, a cancellation fee equal to the deposit will be charged to the sponsor's guaranteed means of payment. If the event is not cancelled within 5 days of the event, a fee of 75% of the total cost of the event may be applied to the sponsors guaranteed means of payment. If the event is cancelled within 72 hours of the event, a fee of 100% of the total cost of the event will be applied to the sponsored guaranteed means of payment. If the event is cancelled by the Club, due to Force Protection measures, military necessity or an "Act of God", no penalties or fees will be applied.

Service Charge

The menu prices listed **do not** include the service charge. **A service charge of 20% will be added to the total contracted food and beverage costs for all in-house parties.** Personal events catered by the club to an off-site location will incur an additional 10% service charge. There is a 5% surcharge for all take-out orders.

Telephone & Fax Needs

House telephones (if available) can dial anywhere on base. Phones may be available for local toll free calls. If DSN access lines are required, notify the catering manager during the function planning process, to discuss possible options for this service. The catering department will accept incoming telephone messages for all event attendees. Messages will be placed on a message board. Conference and party guests are not paged for telephone calls, unless there is an emergency. Guests should check the message board regularly. The catering department does not have internal resources for high volume duplication services; however, small quantity duplication and local fax service is available in the club office at no charge.



WESTOVER
CATERING
AIR FORCE SERVICES

Decorations

All decorations other than those provided by the Club are the responsibility of the host/sponsor. To preserve the beauty of the Club for all members and their guests, we request no nailing, tacking or taping to the walls, ceiling or any other part of the Club without approval of Club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the codes of the base fire department. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes. Please coordinate the time you plan to decorate your tables and area with the catering staff to insure there is no conflict with other functions. Decorations can not be stored at the Club prior to your event. All decorations must be disposed of by sponsor at the close of your event. Club staff can remove your decorations for a fee. Please coordinate this with catering staff.

Property Liability & Damages

Neither the Club, nor the Air Force, is liable for any loss or damage to merchandise, equipment, or articles left in any facility prior to, during or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the Club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor.

Room Use Fee & Deposits

As a benefit of club membership, club members are not required to pay room use fees. A room use fee is required for all personal and non-military functions. The room dimensions and applicable room use fees are listed below. Room use fees include setup/cleanup, room maintenance and general overhead expenses advanced. Deposits are required to reserve any of the rooms listed below. For members, your deposit will be credited to your food & beverage cost. Non-members, your deposit will be your room-use fee. Listed below are the rooms and applicable minimum food sales every 5 hours: If additional time is required, fee will be pro-rated. Minimum food and beverage requirements are for normal operating hours Tuesday through Friday and Saturday and Sundays of UTAs. If function is scheduled during non operating hours a minimum \$2000 food and beverage fee is required.

Personal & Non-Military Events

<u>Room Name</u>	<u>Room Size</u>	<u>Min Food/Bev.</u>	<u>Set-Up/Room Fee</u>
Ballroom	7,044 sq ft	\$1000.00	\$100.00/\$200.00
Galaxy Room	4,978 sq ft	\$500.00	\$50.00/\$100.00
Bar Extension Room	4,978 sq ft	\$250.00	\$50.00/\$100.00
Lounge/Bar	4,978 sq ft	\$500.00	N/A*/\$200.00

*Lounge Set-Up will not change



WESTOVER
CATERING
AIR FORCE SERVICES

Banquet Room Specifications

We have a variety of rooms at the Club available for your special event. Our catering department will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart for the maximum capacity allowed in each banquet room. These maximums are limits we may not exceed due to Fire Safety Codes

<u>Room</u>	<u>Seated Meals</u>	<u>Reception Only</u>	<u>Classroom Meeting</u>	<u>Theater Meeting</u>
Ballroom	200	450	100	250
Galaxy Room	100	125	40	75
Bar Extension	90	100	40	75
Casual Lounge	0	75	0	0
Dining Room	138	0	0	0

Specialties

Your Club offers the following items on a complimentary basis for your special event:

- Tablecloths
White, Ivory
Size: 54" x 54" 54" x 120"
- Napkins
White, Burgundy, Ivory, Sand, Pink, Forest Green, Red, Gold, Yellow, Orange, Rust, Navy, Light Blue, Royal Blue, Dusty Rose, Teal, Peach, Lavender, Purple, Seafoam, Black, Brown, Gray, White Cotton, Ivory Satin Band, Blue Bistro
- Registration Table (draped and skirted)
- Gift Table (draped and skirted)
- Cake Table (draped and skirted)
- Chaffers with Sternos (based on food ordered)

The following items and services may be provided through your Catering Manager at a nominal fee.

- Specialty Linens
- Specialty Napkins
- Cake cutting \$1.50 per person
- Audio Visual Rental (prices vary based on needs)
- Entertainment (prices vary based on type chosen;

Catering Manager can provide you with a listing of local entertainment suitable for your event)



WESTOVER
CATERING
AIR FORCE SERVICES

Policies and Charges

Beverages

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a "designated driver" program that provides free coffee, soda and juice to drivers you designate from your group. The Club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

Party Bars

There are two types of bars: "pay-as-you-go" and "open". There is a \$100 sales guarantee, per bar, for the first hour and a \$50 sales guarantee, per bar, for each additional hour. If your party does not meet these minimums, a charge of \$50 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 1 hour, minimum guest count must exceed 50 people. Manager reserves the right to close bar for lack of sales.

Pay-as-you-go Bar

The guests order and pay for their own drinks. Standard lounge drink prices apply. See enclosed menu page on beverage prices. There is no service charge added to this type of bar service.

Open Bar

The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge, with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. The 20% service charge applies to the bar total. No refunds will be given.

The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages.

Helpful Planning Information

The information listed below will help you estimate the appropriate amounts needed for your function.

Equivalents

Bottle of Champagne	8 glasses for toasting
Liter Carafe Wine	8 glasses (4oz per glass)
Liter Liquor	32 drinks
Gallon Punch	30 servings (4oz per glass)
Full Barrel of Beer	180-200 glasses (10 oz per glass)
Qtr. Barrel of Beer	50-75 glasses (10 oz per glass)



Hors d' Oeuvres Quantity Suggestions

Light Hors d'oeuvres

Usually served in early afternoon or prior to dinner; plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays

Medium Hors d'oeuvres

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and an "after 6" dinner; plan 7 to 10 pieces per person plus snack foods, chips, and dips

Heavy Hors d'oeuvres

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items; plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays

Meal Substitute Hors d'oeuvres

Served in lieu of a meal and always includes hot/cold meat items; plan 14 plus pieces per person

Enclosed in this menu packet are many types of hors d'oeuvres to choose from. Your catering department will be happy to recommend items that complement each other for a tasteful event.

Catering to Your Needs

As a member, you have many options when entertaining your guests. Our enclosed catering menus will provide you with complete creative cuisine served by our quality service staff at the Club. You won't have to lift a finger to give your guests an event to remember for years to come. We also have a nice selection of items that transport well on those occasions when you want to have a hassle-free event at home.

Carry Out Service

Carryout services are available from the Club. Contact the catering department for ordering assistance and coordinating pickup schedules.

Off-Site Catering Service

Enclosed in this menu packet is a listing of most commonly asked for foods for your next event off-site. The catering department will assist you in ordering your choices and also to help you with additional needs.



WESTOVER
CATERING
AIR FORCE SERVICES

Entertaining at Home

We value you as a member. We know there are times you will want to do things at home, but may not have enough of a particular service item, i.e. glassware, china, or flatware to support your needs. We are here for you. Members do not pay any fee when borrowing, (for their personal use) small quantities of Club daily-use china, glassware, flatware, or tables or chairs when these items are not in use in support of club functions.

Ice, when available in excess of Club needs, is given to members free of charge. However, members must provide their own containers and transport arrangements. In addition, sterno or other food warming products may be purchased at cost. Linen may be borrowed, but a cleaning fee does apply, including Club Members. This membership lending benefit does not apply to squadron and private organizations.

All borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in charges shown below for each item borrowed. Lost or broken items will be replaced at current cost.

Linens

Napkins

Silverware: Dinner Knives, Forks, Teaspoons

Glassware: Bar, Wine, Water, Champagne Glasses

Dinner Plates

Salad Plates

B&B Plates

Coffee Cups

Saucers

Punch Bowl w/ ladle (glass)

Sternos* (6 hours fuel per chaffer) \$3.00 Per Sterno

* Club Chaffing Dish must be used with Club Sternos



WESTOVER
CATERING
AIR FORCE SERVICES

Breakfast

Buffets • Brunch • Additions

Lunch

Plated • Buffets • Box Lunches

Dinner

Plated • Buffets • Theme Buffets

Enhancements

Hot & Cold Hors d'oeuvres • Additions • Beverages •
Cocktails & Beverage Service • Wine List

Holidays

Plated • Specialties • Packages

Off-Site Catering

Services • Rentals



WESTOVER
CATERING
AIR FORCE SERVICES

All menu items and prices subject to change.

Breakfast

Buffet

American Classic

Freshly Scrambled Eggs, Home Fried Potatoes

Crisp Bacon and Sausage

French Toast Casserole

Selection of Chilled Juices

Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$8.50 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Breakfast & Brunch

Additions

Enhance your Breakfast or Brunch with our Special Custom Additions.
A staff member will be stationed for the Action Stations shown below:

*Custom Omelettes:

Fresh Eggs folded with a Variety of Ingredients
\$5.95 per person

*Pasta Bar:

Assorted Pasta with Marinara and Alfredo Sauces

Macaroni and Cheese Station:

\$5.95 per person

Baked Potato Bar:

\$5.95 per person

*Carving Stations:

Prime Rib Au Jus

\$195.00 (Serves 50 guests)

London Broil

\$145.00 (Serves 50 guests)

Roasted Turkey Breast

With Cranberry Sauce

\$105.00 (Serves 50 guests)

Brown Sugar Glazed Ham

\$95.00 (Serves 50 guests)

Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's
\$5.95 per person)

*Chef manned Stations

**Only Offered with eligible buffets



WESTOVER
CATERING
AIR FORCE SERVICES

Breaks

Additions & Enhancements

Beverages

Chilled Orange, Apple, Tomato or Grapefruit Juice	\$7.95 per quart
Bottled Water	\$1.95 each
Assorted Canned Soft Drinks	\$1.95 each
Chilled Milk	\$7.95 per carafe
Fruit Punch	\$11.00 per punch bowl
Coffee: Regular or Decaffeinated (Includes essentials)	\$12.95 42 Cups

Extras

Assortment of Sensational Sweets Pastries	\$12.95 per dozen
Selection of Bagels & Cream Cheese	\$11.95 per dozen
Sensational Sweets Selection of Cookies	\$14.95 per dozen
Sensational Sweets Chewy Chocolate Brownies	\$14.95 per dozen
Assorted Whole Seasonal Fruit	\$1.95 each
Sliced Fresh Fruit	\$2.95 per person
Assorted Yogurt Cups	\$1.95 each
Granola Bars	\$1.95 each
Assorted Dips and Chips	\$1.95 per person
Snack Pretzels	\$11.00 per tray
Mixed Nuts	\$11.00 per pound



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch

Plated

All Lunch entrées are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Soup & Sandwich

Whole Sandwich (Ham, Turkey or Roast Beef) including lettuce, tomato and mayo
Cup of Soup (Soup de Jour)
Potato Chips
Cookies and Brownies
Assorted Sodas (pitchers of soda)
\$9.95 per person

A Light Duo

A Duo of Healthy Chilled Salads:
Chunk-White Tuna with Celery and Light Mayonnaise
OR
Diced Chicken with Almonds, Grapes, served over Crisp Greens
Freshly Baked Rolls with Butter
Fresh Fruit Cup
\$8.95 per person

The New Englander

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing
Baked Atlantic Cod with Herbed Bread Crumbs
Roasted New Potatoes and Green Beans with Toasted Almonds
Freshly Baked Rolls with Butter
\$15.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch

Plated

All lunch entrées are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Club Croissant

A Croissant with Chicken Salad OR Tuna Salad with Lettuce, Tomato, and American Cheese
Served with Coleslaw
\$9.95 per person

Cobb Croissant

A Flaky Buttery Croissant with a Juicy Grilled Chicken Breast, Lettuce, Tomato, and Bacon
Served with a Side of Potato Salad
\$10.95 per person

Add a cup of soup to above meals for only \$2.00 (Ask for info on variety of soups available)

American Classic Burger Burn

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad or Cole Slaw
Southern Fried Chicken or BBQ Chicken
Char-Broiled Hamburger with all the Fixin's
French Fries
Sensational Sweets Cookies
\$10.95 per person

Additions:

Warm Fruit Crisp
\$2.75 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch Plated

All lunch entrées are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Lunch Comfort Food Specials

Lunch Comfort Specials include:

Tossed Greens with Tomatoes, Cucumbers, and Ranch Dressing
Choice of Potato or Rice
Roasted Fresh vegetables
Freshly Baked Rolls w/Butter

(Select **one** of the following entrees for your Lunch Entrée)

London Broil.....	\$14.95
Pork Loin.....	\$12.95
Italian Pork Chop.....	\$14.95
Chicken Breast Marsala.....	\$13.95
Roast Turkey & Dressing.....	\$13.95
Vegetarian Tortellini Alfredo w/Steamed Vegetables.....	\$12.95
Baked Stuffed Scrod.....	\$15.95
Meat Loaf.....	\$10.95
Glazed Ham.....	\$13.95
Chicken Stuffed w/Broccoli & Cheese.....	\$13.95



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch

Buffets

All Lunch buffets are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Good Afternoon!

An Assortment of Fresh Sensational Sweets Cookies
Assortment of Chips
Fresh Whole Fruits
Chilled Soft Drinks
\$5.95 per person

Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Potato Salad
Pasta Salad
Sliced Deli Meats including: Roast Beef, Roast Turkey, Honey Glazed Ham and Cotta Salami
Sliced Cheeses : Cheddar, Swiss, American
Lettuce Leaves, Sliced Tomatoes and Onions
Assorted Bakery Fresh Breads and Rolls
Mayonnaise and Mustard
Sensational Sweets Cookies and Brownies
Sliced Seasonal Fruits
A Selection of Soft Drinks and Juices
\$11.95 per person

Mediterranean Lunch

Classic Caesar Salad with Herbed Croutons
Pasta Salad
Grilled Italian Sausages with Peppers and Onions
Slow Roasted Chicken with Garlic, Lemon, Rosemary and Olive Oil
Pasta with Pomodoro Diablo Sauce
\$12.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch Buffets

All Lunch buffets are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Hot Dish Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers and Ranch Dressing
Beef Stroganoff OR Chicken an Biscuits
Chef's Choice Vegetable
Freshly Baked Rolls with Butter
Warm Apple Crisp
Coffee, Tea and Ice Water
\$11.95 per person

439th AW Buffet

Tossed Greens with Tomatoes, Cucumbers, and Ranch Dressing
Sliced Hot Turkey OR Sliced Hot Roast Beef
Garlic Mashed Potatoes
Chef's Choice Vegetable
Assorted Bakery Fresh Breads and Rolls
Dessert of the Day
A Selection of Soft Drinks and Juices
\$16.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Lunch

Additions

Enhance your Lunch with our Special Custom Additions.
A staff member will be stationed for the Action Stations shown below:

*Pasta Bar:

Assorted Pasta with Marinara and Alfredo Sauces

Macaroni and Cheese Station:

\$5.95 per person

Baked Potato Bar:

\$5.95 per person

*Carving Stations:

Prime Rib Au Jus

\$195.00 (Serves 50 guests)

London Broil

\$145.00 (Serves 50 guests)

Roasted Turkey Breast

With Cranberry Sauce

\$105.00 (Serves 50 guests)

Brown Sugar Glazed Ham

\$95.00 (Serves 50 guests)

Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's
\$5.95 per person)

Sundae Bar

\$3.95 per person

Candy Table

\$4.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

*Chef manned Stations

**Only Offered with eligible buffets

Box Lunches

The Classic

Roast Beef OR Roast Turkey Sandwich with Cheddar Cheese
Potato Chips
Whole Seasonal Fruit
Sensational Sweets Cookie
A Selection of Soft Drink or Bottled Water
\$8.00 per person

The Club Special

Submarine Sandwich with Turkey, Ham and Salami with Swiss Cheese, Lettuce,
Tomato, Onion and Sliced Olives on a Fresh Baguette
German Potato Salad or Pasta Salad
Whole Seasonal Fruit
Chewy Chocolate Brownie
A Selection of Soft Drink or Bottled Water
\$8.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Hot and Cold Hors d'oeuvres

HOT

Prosciutto Wrapped Asparagus
\$49.95 per (50) pieces

Bacon Wrapped Scallops
\$69.95 per (50) pieces

Bacon Pineapple Shrimp Skewers
\$61.95 per (50) pieces

Crab or Sausage Stuffed Mushrooms
\$91.95 per (100) pieces

Phyllo Cups, choice of:
Raspberry Brie, Deconstructed Stuffed Mushroom,
Spinach Artichoke, Reuben, Thanksgiving
\$80.95 per (100) pieces. No split orders.

COLD

Veggie Display
\$40 or \$65 per (Small or Large)

Individual Crudit  Presentation
\$1.95 per person

Italian Bruschetta
\$40.95 per (50) pieces

Roasted Shrimp with Bloody Mary Shooter
market price

Caprese Salad Skewers
\$49.95 per (50) pieces

Ham, Tuna or Chicken Salad
Finger Sandwiches
\$41.95 per (50) pieces.
No split orders.

Chips and Dip
\$9.95 (25) ppl

Deluxe Chips and Dips

\$29.95 per tray
Red, White, and Blue Tortillas
Regular Tortillas
Regular Chips
Pretzels

French Onion Dip
Spinach Dip
Hummus
Salsa
Black Bean Salsa

Jalape o Cheese Poppers
with Cool Ranch Dipping Sauce
\$45.95 per (50) pieces

Cheese Quesadillas
\$49.95 per (50) pieces

Chicken Quesadillas
\$69.95 per (50) pieces

Teriyaki Beef Sticks
\$65.95 for (50) pieces

Grilled Beef or Chicken Kabobs
\$60.95 for (50) pieces

Coconut Shrimp
\$61.95 per (50) pieces

Mini Crab Cakes
\$49.95 per (50) pieces

Buffalo or BBQ Wings
with Cool Ranch Dipping Sauce
\$71.95 per (100) pieces

Vegetable Spring Rolls with Plum Sauce
\$59.95 per (100) pieces

Sweet and Sour or Swedish Meatballs
\$49.95 per (100) pieces

Cordon Bleu Bites
Small (25) \$28.95
Large (50) \$58.95



WESTOVER
CATERING
AIR FORCE SERVICES

Reception

Enhancements

A small serves 25 guests. A large serves 50 guests.

Fancy Imported and Domestic Cheese Display with Sliced Baguettes

Small \$55 Large \$80

Sliced Fresh Fruit Display

Small \$30 Large \$55

Deluxe Platter of Sliced Meats and Cheeses with Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss and American Cheese served with Rolls, Condiments, and Crackers

Small \$65 Large \$85

Chilled Jumbo Shrimp

With Tangy Cocktail Sauce and Lemon (7 lbs = 70 shrimp)

market price



WESTOVER
CATERING
AIR FORCE SERVICES

Reception Packages

Each Package includes a 5-hour event plus the following items and services:

- Room Setup includes tables, chairs and display area needed for this reception
- House Linens and Napkins
- Coffee Service

<u>Attendance</u>	<u>Club Classic</u>	<u>Gala Affair</u>	<u>A Touch of Class</u>
50 -124 guests	\$12.95 per person	\$15.95 per person	\$21.95 per person
125 -299 guests	\$11.95 per person	\$14.95 per person	\$20.95 per person

Club Classic

Bruschetta
Assorted Finger Sandwiches
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudités with Ranch Dressing
Assorted Dips and Chips

Gala Affair

Bruschetta
Artichoke Spinach Dip Phyllo Dough Cups
Seafood Stuffed Mushrooms
Chicken Cordon Bleu Bites
Vegetable Crudités with Ranch Dressing

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Beef with Caramelized Onion Crostini
Vegetable Crudités with Ranch Dressing
Fruit Platter
Fancy Cheese Display
Grilled Chicken Kabobs
Scallops wrapped in Bacon
Black Bean and Cheese Quesadillas
Glazed Spiral Ham with Mustard and Rolls



WESTOVER
CATERING
AIR FORCE SERVICES

Beverages

Table Service Only

Cocktails / Beverages

Premium Brand Cocktails (per glass)	\$5.25
Call Brand Cocktails (per glass)	\$4.25
House Brand Cocktails (per glass)	\$3.25
Domestic Beers (per bottle)	\$3.25
Imported Beers (per bottle)	\$4.25
Non-Alcoholic Beers (per bottle)	\$3.00
Cordials (per glass)	vary
Soft Drinks (per glass)	\$1.75

Wine List

Ask caterer for availability

Premium Wine to include Chardonnay, Cabernet Sauvignon and Merlot (per glass)	\$3.75
Champagne (per glass)	\$3.75



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Plated

All Dinner entrées are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers and House Dressing

Southern Fried Chicken

Sliced B.B.Q. Brisket of Beef

Garlic Mashed Potatoes

Chef's Vegetables

Freshly Baked Rolls with Butter

Peach or Apple Crisp

\$19.95 per person

Sumptuous Feast

Tossed Greens, Tomatoes and Cucumbers with Ranch Dressing

Sliced London Broil Au Jus with Roasted New Potatoes and Chef's Vegetables

-Or-

Roasted Stuffed Chicken Breast with Mushroom Gravy, Roasted New Potatoes and Chef's Vegetables

Freshly Baked Rolls with Butter

Choice of Pecan or Pumpkin Pie

\$18.95 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Vinaigrette

Baked Cod Filet with Herbed Bread Crumbs OR Baked Scallops OR Baked Stuffed Shrimp

Wild Rice Pilaf

Chef's Vegetables

Freshly Baked Rolls with Butter

Choice of Pecan or Pumpkin Pie

\$19.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Plated

All Dinner entrées are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Awards Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Sliced Filet Mignon with Béarnaise Sauce OR Chicken Florentine
Roasted New Potatoes
Chef's Vegetables
Freshly Baked Rolls with Butter
Chocolate Mousse
\$25.95 per person

Club Classic

Roasted Prime Rib of Beef Au Jus OR Chicken Florentine
Rustic Mashed Potatoes
Chef's Vegetables
Freshly Baked Rolls with Butter
Assorted Cheese Cake
\$23.95 per person

Additions:

New England Style Clam Chowder
\$2.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Build Your Own Plate

Minimum 25 people

All Dinners include:

Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Light Dinner

Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable

\$16.95 per person

Classic Dinner

Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert

\$17.95 per person

Sumptuous Dinner

Choose (1) Salad, (2) Meats (choice of meat per person), (1) Starch, (1) Vegetable, (1) Dessert

\$22.95 per person

Salads

House Salad with choice of dressing

Classic Potato Salad

German Potato Salad

Marinated Cucumber & Tomato Salad

Pasta Salad w/ Seasonal Vegetables

Cole Slaw

Macaroni Salad

Fruit Salad

Caesar Salad

Seasonal Salad (add \$0.75 per person)

Meats/Main Dishes

London Broil

Chicken Cordon Bleu

Sliced Roasted Pork Loin

Chicken Teriyaki

Baked Scrod

Vegetarian Lasagna

Tortellini Alfredo

Chicken Florentine

Stuffed Chicken Breast

Course Starches

Garlic Mashed Potatoes

Rustic Mashed Potatoes

Loaded Mashed Potatoes

Au Gratin Potatoes

Steamed Rice

Rice Pilaf

Roasted Herb Potatoes

Linguini or Ziti with Marinara or Alfredo

Vegetables

Green Beans with Almonds

Steamed Broccoli Spears

Corn

Buttered Carrots

Asian Stir Fry

Roasted Vegetables

California Blend

Seasonal Vegetable

(add \$0.75 per person)

Desserts

Carrot Cake or Chocolate Cake

Bourbon Street Pecan Pie

Assorted Cheesecake

Apple or Peach Crisp

Chocolate Mousse



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner Buffets

All Dinner Buffets are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Macaroni Salad or Classic Crispy Cole Slaw
Sliced Smoked Ham with Rum Raisin Sauce or Sliced Roast Turkey with Pan Gravy and Stuffing
Oven Roasted New Potatoes
Seasonal Vegetables
Freshly Baked Rolls with Butter
Warm Fruit Crisp
\$19.95 per person

439th AW Buffet

Tossed Greens with Tomatoes, Cucumbers and Ranch Dressing
Sliced Hot Turkey Breast and Sliced Hot Roast Beef
Garlic Mashed Potatoes
Chef's Choice Vegetable
Assorted Bakery Fresh Breads and Rolls
Dessert of the Day
A Selection of Soft Drinks and Juices
\$19.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Theme Buffets

All Dinner Buffets are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

South of the Border

Greens with Tomatoes and Cucumbers Tossed with House Dressing
Chicken Fajitas with Warm Flour Tortillas
Shredded Pork Burrito
Beef and Bean Enchilada
Refried Beans
Mexican Rice
Fried Banana
\$15.95 per person

The Cowboy Western

Chilled Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Brisket
Baked Beans
Sweet Cornbread with Honey Butter
Fruit Crisp
\$18.95 per person

Additions:

Tortilla Chips and Salsa
\$1.95 per person

German Buffet

Tossed Greens with Tomatoes, Cucumbers and House Dressing
Schnitzel and Brats
Sauerkraut and Purple Cabbage
German Potato Salad
Three Bean Salad
Assorted Bakery Fresh Breads and Rolls
Black Forest Brownies
A Selection of Soft Drinks
\$16.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Theme Buffets

All Dinner Buffets are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

The Wacky Tourist Luau

Oriental Salad- Greens with Celery, Mandarin Oranges, Chow Mein Noodles and Ginger Dressing
Teriyaki Beef Sticks
Hawaiian-Style Huli Huli Chicken
Kahlua Pork with Cabbage
Stir Fried Vegetables
Steamed White Rice
Pineapple Upside-Down Cake
\$19.95 per person

Additions:

Sunset Punch (contains alcohol)
\$3.95 per person

Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Grilled Burgers and Hot Dogs with all the Trimmings
Steamed Corn on the Cob
Fruit Salad or Watermelon
Iced Tea
\$11.95 per person

Jazz Club Dinner Buffet

Fancy Greens with Toasted Walnuts, Bleu Cheese and Raspberry Vinaigrette
Chilled Shrimp on Ice with Cocktail Sauce and Lemons
Imported and Domestic Cheese with Fruit and Sliced Baguettes
Carved Prime Rib of Beef
Cheese Tortellini with Creamy Alfredo Sauce
Chef's Vegetables
Roasted New Potatoes
Assortment of Cheesecakes
\$28.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Dinner

Additions

Enhance your Dinner with our Special Custom Additions.
A staff member will be stationed for the Action Stations shown below:

*Pasta Bar:

Assorted Pasta with Marinara and Alfredo Sauces

Macaroni and Cheese Station:

\$5.95 per person

Baked Potato Bar:

\$5.95 per person

*Carving Stations:

Prime Rib Au Jus

\$195.00 (Serves 50 guests)

London Broil

\$145.00(Serves 50 guests)

Roasted Turkey Breast

With Cranberry Sauce

\$105.00 (Serves 50 guests)

Brown Sugar Glazed Ham

\$95.00 (Serves 50 guests)

Taco Station:

Taco Shells, Ground Hamburger and all the Fixin's
\$5.95 per person)

Sundae Bar

\$3.95 per person

Candy Table

\$4.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

*Chef manned Stations

**Only Offered with eligible buffets

Dinner

Build Your Own Buffet

All Buffets include: Rolls and Butter and Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert
\$17.95 per person

Classic Buffet: Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert
\$20.95 per person

Sumptuous Buffet: Choose (3) Salads, (3) Meats, (2) Starches, (2) Vegetables, (1) Desserts
\$25.95 per person

Salads

House Salad with choice of dressing
Classic Potato Salad
German Potato Salad
Marinated Cucumber & Tomato Salad
Bowtie Pasta with Seasonal Vegetables
Cole Slaw
Macaroni Salad
Fruit Salad
Caesar Salad
Seasonal Salad (add \$0.75 per person)

Course Starches

Garlic Mashed Potatoes
Rustic Mashed Potatoes
Loaded Mashed Potatoes
Au Gratin Potatoes
Steamed Rice
Rice Pilaf
Roasted Herb Potatoes
Linguini or Ziti with Marinara or Alfredo

Desserts

Carrot Cake or Chocolate
Cake
Bourbon Street Pecan Pie
Assorted Cheesecake
Apple or Peach Crisp
Chocolate Mousse

Meats/Main Dishes

London Broil
Chicken Cordon Bleu
Sliced Roasted Pork Loin
Chicken Teriyaki
Baked Scrod
Vegetarian Lasagna
Tortellini Alfredo
Chicken Florentine
Stuffed Chicken Breast
Carved Prime Rib
(add \$2.95 per person)
Carved Roasted Turkey
(add \$1.95 per person)

Vegetables

Green Beans with Almonds
Steamed Broccoli Spears
Corn
Buttered Carrots
Asian Stir Fry
Roasted Vegetables
California Blend
Seasonal Vegetable
(add \$0.75 per person)



WESTOVER
CATERING
AIR FORCE SERVICES

Holidays

All Holiday meals are accompanied with Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

Home Style Thanksgiving or Christmas Gathering

Home Style Dinners let you enjoy all the goodness of family gatherings without all the work! We cook all the holiday favorites and serve them on platters "Home Style". Choose either one of these fine Holiday Traditions listed below either family-style or plated dinner at the Club.

Family Traditions

Tossed Greens with Candied Walnuts and Raspberry Vinaigrette
Roasted Turkey Breast with Stuffing
Cranberry Sauce
Pan Gravy
Mashed Potatoes
Chef's Vegetables
Freshly Baked Rolls with Butter
Pumpkin and Pecan Pies
\$18.95 per person

Christmas Classic

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese
Prime Rib of Beef Au Jus
Roasted New Potatoes
Chef's Vegetables
-Or-
Roasted Turkey Breast
Stuffing
Cranberry Sauce
Pan Gravy
Freshly Baked Rolls with Butter
Chocolate Mousse
\$26.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

Late Night Snacks

½ Grilled Cheese
with Tomato Soup Shooter

\$4.95 per person

Pretzel Sticks
with Honey Mustard Dipping Sauce

\$4.95 per person

Milk & Cookie Shooter

\$4.95 per person



WESTOVER
CATERING
AIR FORCE SERVICES

