

# *Iron Mike Conference Center*



**Special Events  
Catering Menu**

**2658 Rock Merritt Ave.  
Ft Liberty, North Carolina  
28310**

**[liberty.armymwr.com](http://liberty.armymwr.com)  
As of: May 8, 2024**

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# *Welcome*

## **IRON MIKE CONFERENCE CENTER**

Building 5-5348, 2658 Rock Merritt Ave.,  
P.O. Box 70210  
Fort Liberty, North Carolina  
28310  
(910) 907-2582 or (910) 907-1945

[cynthia.m.kauth.naf@army.mil](mailto:cynthia.m.kauth.naf@army.mil)

Thank you for considering the Iron Mike Conference Center to host your special event. Our building provides an excellent setting for your function and is open to the general public for private events.

Our Catering Office is open Monday through Friday from 9:00 am to 4:30 pm to assist in the planning and preparation of your event. While our menu has a wide variety of options available, our Catering Department will be happy to customize your event to meet your needs.

Our desire is to provide you and your guests with excellent food and gracious service in a pleasant environment. We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections to assist in the planning of your special event.

Sincerely,

*Iron Mike Conference Center Team*

# *General Information*

## **RESERVATIONS**

To begin the booking process please contact the Catering Office for date and room availability based on the size of your function. Once an accommodation is decided upon, a deposit is required along with a signed deposit form to guarantee your booking. If an event is cancelled 90 days prior to the event date, a full refund will be given. If an event is cancelled less than 90 days before the event, 100% of the deposit will be forfeit. If the event is cancelled less than 8 days from the date, 100% of the deposit will be forfeited and you are responsible for any costs of good incurred. Once your function has been booked an appointment can be set with the Catering Office to complete your contract, this will take place 3 to 6 months in advance of your function. All private functions are allotted a 4 hour time frame, all Military Balls are allowed to one (1) Social hour but all parties must end at 12:00 am and the premises vacated by 1:00 am.

## **PAYMENT AND GUEST COUNTS**

Two weeks prior to your event, a guaranteed guest count will be due along with 50% payment of the party bill. We require a 10% guarantee for our guaranteed guest count, meaning the number given one week prior “locks in” a guarantee that cannot be reduced by more than 10% when giving the final guest count. The final guest count and payment are due one week prior to the event. Any balances that change or are accumulated during the function will be settled at the end of the event.

## **SERVICE CHARGES**

An 18% service charge will be applied to the total sales of food and beverage for an event. Sales tax will not be charged on food, beverage or service charge.

## **CAKE SERVICE FEE**

If your event should require a specialty cake from outside the IMCC, a flat fee of \$35 per 100 guests will be charged for cake service. Our staff will be happy to cut and serve the cake at your event.

## **ROOM DECORATIONS**

The decorations you provide are your responsibility to set-up and remove after the event has ended. Items left in the Iron Mike Conference Center are subject to disposal. To preserve our building we do not allow nailing, tacking, or taping of objects on the wall, ceiling or any other Iron Mike Conference Center property. The use of glitter and confetti is also prohibited.

## **LIABILITY**

The Iron Mike Conference Center and state policies do not permit alcoholic beverages of any kind to be brought in or taken off the Iron Mike Conference Center premises by the host or their guests. All food and beverage must also be provided by the Iron Mike Conference Center, with the exception of a specialty cake. Arrangements to bring in a specialty cake must be made in advance through the Catering Office. The Iron Mike Conference Center will not be responsible for mailing or shipping boxes, equipment, or materials to or from the Iron Mike Conference Center. Any costs associated with damages done to the Iron Mike Conference Center premises as a result of persons associated with the function will become the responsibility of the host.

## **OFF-SITE CATERING**

The Catering and Conference Center offers off-site catering to on off post as well as off facilities to include the Airborne and Special Operations Museum and Smith Lake. Contact the catering office for availability.

## **ADDITIONAL CHARGES**

Additional charges will apply to contract if changes are made to layout after set up is complete

**Room Deposit Form**  
**Iron Mike Conference Center**

P.O. Box 70210  
Fort Liberty, NC 28307-5000  
Telephone: (910) 907-CLUB/2582 Fax: (910) 396-3229

**Customer Information**

Name: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zipcode: \_\_\_\_\_ Fax #: \_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Event Information**

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Type of Event: \_\_\_\_\_

Number of Attendees: \_\_\_\_\_

**Deposit Information**

Cash: \_\_\_\_\_ Check # \_\_\_\_\_

Credit Card #: \_\_\_\_\_

CVV: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

**Room Deposits**

<u>Room</u>	<u>Deposit</u>
___Lafayette Room	\$1,500.00
___Lafayette Room 1-6/4-7	\$1,000.00
___Lafayette Room 1-3/4-6/7	\$500.00
___Hodge Room	\$300.00
___Hodge Room 1/2/3/4	\$100.00
___Sink/Hickey Room	\$50.00
___Smith Lake	\$200.00
___ASOM	\$350.00

The deposit is credited to the total amount of the event.

**Will your organization conduct fundraising activities during this event? Yes \_\_\_\_\_ No \_\_\_\_\_**

If yes, please ask for assistance in obtaining Family and MWR approval for your fundraising event.

**Cancellation policy**

Cancellations must be made in writing. **If an event is cancelled 90 days prior to the event date**, a full refund will be given. If an event is cancelled less than 90 days before the event, 100% of the deposit is forfeit.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Served Breakfast

*Meals served with Freshly Brewed Coffee, Orange Juice and Ice Water.*

## **TRADITIONAL**

Fresh Scrambled Eggs (regular or Western-Style), Golden Hash Browns  
Choice of Ham Steak, Sausage, Smoked Kielbasa, or Applewood Smoked Bacon  
Freshly Baked Biscuits  
**\$9.95 / person**

## **IRON MIKE**

Freshly Baked Open Faced Biscuits Topped with Pepper Sausage Gravy  
Fresh Scrambled Eggs choice of Ham Steak, Sausage, Smoked Kielbasa, or Applewood Smoked Bacon  
**10.95 / person**

# Breakfast Buffets

*Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time. Available only until 11:00. No substitutions will be made on any buffet menu.*

## **SUNRISE BUFFET**

Seasonal Fruit Salad  
Fresh Scrambled Eggs (Western-Style upon request)  
Applewood Smoked Bacon and Sausage Links  
Golden Hash Browns  
Freshly Baked Biscuits  
**\$11.95 / person**

## **IRON MIKE BUFFET**

French Toast with Hot Maple Syrup  
Freshly Baked Biscuits, Country Sausage Pepper Gravy  
Applewood Smoked Bacon, and Sausage Links  
Fresh Scrambled Eggs, Creamy Cheese Grits  
**\$12.95 / person**

## **BRUNCH BUFFET**

Seasonal Fresh Fruit Salad  
Mixed Green Salad with Ranch and Italian Dressing  
Grilled Breast of Chicken with Marsala Wine Sauce, and Classic Beef Stroganoff  
Country Mashed Potatoes, Roasted Seasonal Vegetables  
Fresh Scrambled Eggs (Western-Style or Regular upon request)  
Applewood Smoked Bacon and Sausage Links  
Freshly Baked Biscuits with Butter and Fruit Preserves  
Assorted Danishes  
**\$17.95 / person**

**\*\*\*BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

# *Refreshment Breaks / Snacks*

## **MID-MORNING SESSIONS (choose 2 items)**

Mini Bagels with Cream Cheese  
Croissants with Butter and Jelly  
Assorted Mini Muffins  
Fresh Seasonal Fruit Display  
Chilled Orange Juice, Coffee or Tea Service and Water  
**\$7.95 / person**

## **GO HEALTHY**

Yogurt with Granola Sprinkles  
Fresh Seasonal Fruit  
Chilled Orange Juice, Coffee or Tea Service and Water  
**\$7.25/person**

## **MID-AFTERNOON SESSIONS (choose 2 items)**

Assortment of Baked Cookies and Brownies  
Vegetable Display with Ranch Dip  
Bag of Chips or Granola Bars  
Sliced Fruit Trays with Yogurt  
Tea Service and Water  
**\$8.95 / person**

## **À LA CARTE**

Freshly Brewed Coffee – **\$12 / gallon**  
Iced Tea – **\$10 / gallon**  
Lemonade – **\$12 / gallon**  
Fruit Punch – **\$12 / gallon**  
Hot Cider – **\$12 / gallon**  
Bottled Water or Soda – **\$2.00 / bottle**  
Orange Juice – **\$15 / gallon**  
Mini Bagels with Cream Cheese – **\$22.25 / 25 each**  
Croissants with Butter and Jelly – **\$20.25 / 25 each**  
Assorted Danish – **\$23.50 / 25 each**  
Assorted Mini Muffins – **\$20.25 / 25 each**  
Bag of Chips – **\$30 / 25 each**  
Granola Bars – **\$30 / 25 each**

# *Deli Sandwiches & Salads*

*Meals served with Tea and Ice Water.*

*(You may substitute whole Seasonal Fruit and Cookies for Salad and Chips on any Sandwich.)*

**Add a cup of House Made Cream of Broccoli or Chicken Noodle Soup \$2.95 / person.**

## **DELI ROAST BEEF / HAM / OVEN ROASTED TURKEY BREAST**

Your choice of thinly sliced Roast Beef, Smoked Ham, or Oven Roasted Turkey Breast, topped with Green Leaf Lettuce, Tomato, American or Swiss Cheese, on a Kaiser Roll served with choice of Potato or Pasta Salad and Potato Chips. Condiments served on the side

**\$11.50 / person**

## **ALL AMERICAN CLUB**

Oven Roasted Turkey Breast, Ham and Applewood Smoked Bacon, American Cheese, Green Leaf Lettuce, sliced Tomato, on a Kaiser Roll served with choice of Potato or Pasta Salad and Potato Chips. Condiments served on the side

**\$10.50 / person**

## **BBQ PULLED PORK OR CHICKEN SLIDERS**

Two Slow-roasted Pork Shoulder OR Chicken Breast, doused with BBQ sauce, and topped with a simple homemade coleslaw and dill pickles, on a Hawaiian Sweet roll served with Baked Beans or Pasta Salad and Potato Chips

**\$10.95/ person**

## **CHEF'S SALAD**

Freshly Mixed Garden Greens topped with Julienned Ham and Turkey, Hard Cooked Eggs, Cheddar and Swiss Cheeses, Cucumbers, Tomatoes, and Smoked Bacon Crumbles, served with French, Ranch or Italian Dressing

**\$11.50 / person**

## **SANTA FE CHICKEN SALAD**

Crisp Romaine, Cheddar Cheese, Tomatoes, Roasted Corn, Black Beans, Red Onions, and sliced Avocado tossed in a Cajun-Ranch Dressing and topped with a Blackened Chicken Breast and Corn Tortillas

**\$11.95 / person**

## **BEEF OR CHICKEN CAESAR SALAD**

Fresh Romaine Heart Lettuce, Jumbo Herb-Garlic Croutons, Tomato Wedges, topped with your choice of slices of Grilled Marinated Chicken Breast OR Flank Steak, Asiago Cheese and drizzled with Creamy Caesar Dressing

**\$11.25 / person**

## **MAKE YOUR OWN SANDWICH, SALAD AND SOUP BAR**

Mixed Greens with assorted Dressings and all the Fixings, Pasta and Potato Salads, sliced Deli Trays of Ham, Turkey and Roast Beef, and a variety of Cheeses. Served with Kaiser Rolls, Hoagies and sliced Sandwich Breads, along with Lettuce, Tomatoes and Condiments.

**\$12.95 / person**



# Lunch Buffet

## MONDAY - FRIDAY

Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time

Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.

Add a cup of House Made Cream of Broccoli or Chicken Noodles Soup for \$3.95 / person.

**\$14.95 / person**

### CHOICE OF SALAD

Mixed Garden Greens with Ranch and Italian Dressings

Caesar Salad with Homemade Croutons

Potato Salad

Marinated Cucumber & Tomato Salad

Italian Pasta Salad

### CHOICE OF TWO ENTREES

#### Beef

BALSAMIC MARINATED FLANK STEAK with  
Mushroom Bordelaise Sauce

BEEF BURGUNDY TIPS

PEPPER STEAK with Sautéed Onions

SOUTHERN POT ROAST with Vegetables

ITALIAN HOME STYLE MEATLOAF

#### Poultry

CHICKEN PARMESAN

HERB BAKED CHICKEN

CHICKEN MARSALA

SOUTHERN STYLE FRIED CHICKEN

CHICKEN JAMBALAYA

#### Pork

APPLE STUFFED PORK LOIN with Irish Sauce

EASTERN CAROLINA PULLED PORK

HONEY GLAZED BABY BACK RIBS with Whiskey  
Sauce

#### Seafood

SEAFOOD GUMBO

BAKED TILAPIA with Citrus Cream Sauce

FRIED CATFISH with Remoulade Sauce

(Add \$3.50/person)

### CHOICE OF VEGETABLE

Roasted Seasonal Vegetable Blend

Cauliflower and Broccoli with Parsley Butter

Freshly Steamed Broccoli Florets

Buttered Confetti Corn

Zucchini and Tomatoes with Red Onions

### CHOICE OF STARCH

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Steamed Parsley Potatoes

Wild Rice Pilaf or Steamed White Rice

Buttered Penne Pasta with Parmesan Cheese

Linguini with Olive Oil and Fresh Basil

### SELF SERVE STATIONS

Minimum of 75 people.

### BAKED POTATO BAR

Baked Potatoes, Chopped Bacon, Green Onions,  
Cheddar Cheese, Sour Cream and Whipped Butter

**\$11.50 / person**

**\*\*\*BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

# Served Lunch

Served with Freshly Brewed Tea, Ice Water and House Made Dinner Rolls.  
Add House Made Soup, Mixed Green Salad or Caesar Salad \$3.95 / person.

## MONDAY - FRIDAY

### SUN DRIED TOMATO-ARTICHOKE CHICKEN

Breaded Chicken Breast topped with a Sun Dried  
Tomato-Artichoke Sauce  
**\$10.50 / person**

### CHICKEN FLORENTINE

Breaded Chicken Breast served with a Spinach  
Cream Sauce  
**\$10.50 / person**

### CHICKEN PARMIGIANO

Breaded Chicken Breast topped with melted  
Provolone-Mozzarella Cheese blend in  
Marinara Sauce  
**\$10.50/ person**

### CHICKEN PICATTA

Breaded Chicken Breast served with a Lemon-  
Caper Cream Sauce  
**\$10.50/person**

### HICKORY-SMOKED PULLED PORK

Smoked Pulled Pork, traditional southern recipe  
**\$11.95/person**

### PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House  
Made Marinara and served over Penne Rigatoni  
**\$9.95 / person**

### GRILLED SALMON FILET

Grilled (or Blackened) Atlantic 4 oz Salmon Filet  
topped with a Citrus-Dill Cream Sauce  
**\$12.95 / person**

### BEEF BOURGUIGNON

Tender Braised Beef Morsels in a Rich Red Wine  
Sauce with Mushrooms and Pearl Onions  
**\$11.25 / person**

### LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped  
with a Mushroom Bordelaise Sauce  
**\$14.25 / person**

### CHOICE OF VEGETABLE

Roasted Seasonal Vegetable Blend  
Cauliflower and Broccoli with Parsley Butter  
Freshly Steamed Broccoli Florets

Buttered Confetti Corn  
Zucchini and Tomatoes with Red Onions

### CHOICE OF STARCH

Country Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Steamed Parsley Potatoes

Wild Rice Pilaf or Steamed White Rice  
Buttered Pasta with Parmesan Cheese  
Linguini with Olive Oil and Fresh Basil

### DESSERTS

For options and pricing  
See page #15

# Grand Dinner Buffet

All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls.

Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A served meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time

## CLASSIC

One salad, two entrees, two sides  
**\$19.95 / person**

## CHOICE

Two salads, two entrees, three sides  
**\$20.95 / person**

## PREMIUM

Two salads, three entrees, four sides  
**\$22.95 / person**

### CHOICE OF SALAD

Mixed Greens with Ranch and Italian Dressing

Caesar Salad

Marinated Cucumber and Tomato Salad

Broccoli Salad

Quinoa Salad

Italian Pasta Salad

Couscous Salad

### CHOICE OF ENTREE

#### Beef

LONDON BROIL with Mushrooms Bordelaise Sauce  
BEEF BURGUNDY TIPS  
BEEF FAJITAS with Onions and Peppers  
ORIENTAL PEPPER STEAK  
ITALIAN HOME STYLE MEATLOAF

#### Pork

APPLE STUFFED PORK LOIN with Irish Sauce  
EASTERN CAROLINA PULLED PORK  
HONEY GLAZED BABY BACK RIBS with Whiskey  
Sauce

#### Chicken

CHICKEN MARSALA in a Marsala Wine Sauce  
CHICKEN PICATTA with a Lemon Caper Sauce  
CHICKEN PARMIGIANO Topped with Marinara  
Sauce and Provolone Cheese.  
CHICKEN CORDON BLUE

HERB ROASTED CHICKEN  
SOUTHERN STYLE FRIED CHICKEN

#### Seafood

SEAFOOD GUMBO  
BLACKENED TILAPIA with Citrus Cream Sauce  
GRILLED SALMON with Lemon Dill Sauce  
(Add \$3.50 / person)  
CORNMEAL CRUSTED FRIED CATFISH with  
Rémoulade  
(Add \$3.50/person)

### CHOICE OF VEGETABLE

Cauliflower and Broccoli with Parsley Butter  
Green Beans with Almonds and Thyme  
Freshly Steamed Broccoli Florets  
Roasted Seasonal Vegetable Blend (Zucchini,  
Yellow Squash, Onion Medley)  
Buttered Confetti Corn

### CHOICE OF STARCH

Au Gratin Potatoes  
Country Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Wild Rice Pilaf or Steam White Rice  
Corn Bread Stuffing

**\*\*\*BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

# Themed Buffets

*All meals served with Freshly Brewed Iced Tea, Water and House Made Dinner Rolls.  
Minimum of 75 people. A surcharge of \$3.00 per guest will be added if the final guarantee falls between 35-74 guests. A serve meal is suggested for groups with less than 35 guest. All Buffets are based on one hour service time*

## **TASTE OF ITALY**

Freshly Tossed Caesar Salad with Garlic Croutons and Parmesan Cheese  
Chicken Parmigiano, Italian Sausage with Onions and Peppers, Penne Pasta with Alfredo Sauce,  
Spaghetti with Marinara Sauce, Zucchini and Tomatoes with Red Onions and Garlic Bread

**\$16.95 / person**

## **SPANISH BUFFET**

Freshly Tossed Garden Salad with Ranch Dressing, Tortilla Chips with Salsa, Guacamole and Sour Cream,  
Spanish Rice, Beef Enchiladas, Beans, Onions, Tomatoes, Lettuce and Shredded Cheese, Chicken Fajitas  
with Flour Tortillas.

**\$18.95 / person**

## **GERMAN BUFFET**

Fresh German Potato Salad , Spaetzle, Bratwurst in caraway Gravy, Jagerschnitzel-Sliced Roasted Pork  
Loin topped with a Mushroom Cream Sauce, Dutch Sauerkraut, Braised Brussel Sprouts, and Pretzel  
Rolls

**\$19.95 / person**

**\*\*\*BUFFETS ARE NOT ALL YOU CAN EAT. 1 PLATE PER PERSON**

# Served Dinner

## MONDAY – FRIDAY (SATURDAY ALL DAY)

All meals served with Freshly Brewed Iced Tea, Water, Dinner Rolls and your choice between a Mixed Green Salad or a Caesar Salad.

### FILET MIGNON & SHRIMP

5 oz Center Cut Filet Mignon Grilled to perfection and topped with a Mushroom-Marsala sauce, paired with Marinated Broiled Shrimp  
**\$31.95 / person**

### FILET MIGNON & SALMON

5 oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, paired with an Atlantic Salmon Filet and Lemon Dill Sauce  
**\$39.95 / person**

### FILET MIGNON & CHICKEN

5 oz Center Cut Filet Mignon topped with a Mushroom-Marsala Sauce, served with a Boneless Chicken Breast and Sun Dried Tomato-Artichoke Sauce  
**\$30.95 / person**

### SHITAKE FILET

7 oz Center Cut Filet Mignon Shitake Mushrooms, topped with Sherry Cream Sauce  
**\$38.95 / person**

### NY STRIP STEAK

8 oz Hand Cut Strip Steak grilled and topped with French Onion Demi-Glaze  
**\$39.95 / person**

### PRIME RIB OF BEEF

10 oz Slow Roasted Prime Rib, served with Horseradish Cream Sauce  
**\$40.50 / person**

### LONDON BROIL

Grilled Marinated Flank Steak, sliced and topped with a Mushroom Bordelaise Sauce  
**\$21.95 / person**

### BLACKENED SALMON

8 oz Atlantic Salmon Filet seared with Cajun Seasoning, served with a Citrus-Dill Cream Sauce  
**\$22.95 / person**

### OVEN ROASTED HALF CHICKEN

Roasted-Marinaded half chicken slow cooked until golden brown  
**\$21.95 / person**

### CHICKEN PARMIGIANO

Breaded Chicken Cutlet topped with House Made Marinara Sauce and Provolone Cheese  
**\$21.95 / person**

### CHICKEN CORDON BLEU

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with a Alfredo-Asiago Sauce  
**\$20.95 / person**

### EGGPLANT PARMIGIANO

Breaded Eggplant baked, topped with House Made Marinara Sauce and Parmesan Mozzarella Cheese Blend, served with Linguini Pasta  
**\$18.95 / person**

### PASTA PRIMAVERA

Fresh Seasonal Vegetables tossed with House Made Marinara and served over Penne Rigatoni  
**\$14.95 / person**

# *Served Dinner*

## **CHOICE OF VEGETABLE**

Roasted Seasonal Vegetable Blend  
Cauliflower and Broccoli with Parsley Butter  
Green Beans with Lemon and Thyme

Freshly Steamed Broccoli Florets  
Buttered Confetti Corn  
Zucchini and Tomatoes w/Red Onions

## **CHOICE OF STARCH**

Country Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Mashed Sweet Potatoes

Carolina Rice Pilaf  
Wild Rice Pilaf or Steam White Rice  
Buttered Pasta with Parmesan Cheese

# *Kids Menu*

*Served with Freshly Brewed Iced Tea, Ice Water and 5 oz bowl of Fresh Seasonal Fruit.*

## **OLD –FASHIONED SPAGHETTI AND MEATBALLS**

With Marinara Sauce  
**\$6.95 / Kid**

## **CHICKEN TENDERS**

With Glazed Mini Carrots or Broccoli  
**\$6.95 / Kid**

## **CHICKEN TENDERS**

With Macaroni and Cheese  
**\$6.95 / Kid**

## **TRADITIONAL PEANUT BUTTER & JELLY SANDWICH**

With fruit cup  
**\$5.95 / Kid**

# *Dessert Selections*

## **PIE**

Apple, Key Lime and Southern Pecan  
**\$3.00 / person**

## **COBBLER**

Apple, Peach, or Blueberry  
**\$3.00 / person**

## **NEW ORLEANS BREAD PUDDING**

With Caramel Sauce (buffet only)  
**\$4.00 / person**

# *Premium Dessert Choices*

## **LAYERED CAKES**

Chocolate, Carrot, Lemon Cream, Coconut or Red Velvet  
**\$4.75/per person**

## **NEW YORK CHEESECAKE**

With choice of topping (Chocolate or Strawberry)  
**\$5.25 / person**

## **TIRAMISU**

**\$5.95 / person**

# *Dining In and Dining Out*

Formal Dining In and Dining Out events are time-honored traditions in the United States Army. This menu section is designed especially for formal occasions. Your Events Coordinator 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 Menu is served customarily as a sit-down dinner.

## **FIRST COURSE**

Mixed Garden Greens with two Dressings

## **SECOND COURSE**

pre-select two of the following; color coded place cards are required for each guest's selection

Slow Roasted Prime Rib with Horseradish Cream and Au Jus

\*\*\*\*\*

Broiled New York Strip Loin with Mushroom-Marsala Sauce

\*\*\*\*\*

Grilled Salmon with Lemon-Dill Sauce

\*\*\*\*\*

Chicken Cordon Bleu with Asiago Alfredo Sauce

\*\*\*\*\*

Chicken Florentine with Spinach Cream Sauce

(Eggplant Parmesan available for guests who request a Vegetarian Meal)

## **ACCOMPANIMENTS**

Freshly Prepared Chef's Seasonal Vegetable

Herb Roasted Baby red Potatoes

Freshly Baked Rolls w/ Butter

## **THIRD COURSE**

New York Style Cheese Cake with Strawberry Topping

Or up to two

Layered Cakes (Chocolate, Carrot, Lemon Cream and Red Velvet)

## **BEVERAGE SERVICE**

Iced Tea and Water Service

Coffee Station

**\$31.95 / person**

## **GROG CEREMONIES**

We will provide plastic cups along with a five gallon punch bowl, unless the unit has a container they would like to use for the Grog. Ask Catering for additional information and fees. All Grog items must be provided by Iron Mike Conference Center



# Hors D'oeuvres

Served buffet style, butler service available.  
Unless otherwise noted, Hors D'oeuvres are priced per 25 pieces.

## COLD HORS D'OEUVRES

Assorted Finger Sandwiches\* – **\$21.95**

*\*choose one of the following: Deviled Ham, Turkey Salad, Pimento Cheese*

Deviled Eggs – **\$16.50**

Cajun Shrimp Deviled Eggs – **\$19.50**

Tomato Basil Bruschetta – **\$17.00**

Jumbo Shrimp on Ice with Cocktail Sauce – **\$65**

Smoked Salmon Pinwheels – **\$27.50**

Cucumber Bites with Roasted Red Pepper Hummus - **\$ 17.95**

Mexican Layered Bean Dip with Tortilla Chips – **\$55 (hot or cold-serves 25)**

Caprese Salad Skewers – **\$95 / 144 pieces**

## HOT HORS D'OEUVRE

Buffalo, BBQ or Honey BBQ Wings with Ranch – **\$35.00**

Swedish, BBQ or Sweet and Sour Meatballs – **\$22.95**

Teriyaki Beef Skewers – **\$23.95**

Chicken Satay Skewers – **\$22.95**

Chicken Tenders Skewers with BBQ or Honey BBQ - **\$25.95**

Baked Cheddar and Sausage Balls – **\$22.50**

Mini Cordon Bleu Bites – **\$22.00**

Bacon Wrapped Scallops – **\$25.95**

Bacon Wrapped Pineapple – **\$19.50**

Mini Steak Empanadas with Pico de Gallo – **\$28.00**

Bacon Wrapped Stuffed Jalapenos with Cheddar and Cream Cheese – **\$22.50**

Bacon-Swiss Cheese Dip with toasted French Bread slices – **\$52.50 (serves 25)**

Spinach-Artichoke Dip with toasted French Bread slices – **\$52.50 (serves 25)**

Buffalo Chicken Dip with toasted French Bread slices – **\$52.50 (serves 25)**

## DESSERT SELECTIONS

Raspberry Brie Phyllo Purse – **\$25.95**

Petit Fours – **\$31.25**

Cream Puffs – **\$14.50**

Mini Éclairs – **\$18.50**

Brownies – **\$17.95**

Cookies – **\$16.95**

## BUTLER SERVICE AVAILABLE

One butler per item

**\$25 / 50 guests**

# *The Carvery*

Add a chef attended carving station to your event  
**\$60 / station**

## **ROASTED MARINATED BREAST OF TURKEY**

Served with Pan Gravy, Cranberry sauce, Mayo and Dinner Rolls  
**\$165 (approx 30 5oz servings)**

## **ROASTED HONEY DIJON GLAZED PORK LOIN**

Served with Honey Mustard, Pineapples Salsa and Dinner Rolls  
**\$125 (approx 30 5oz servings)**

## **SOUTHERN STYLE BLACK OAK GLAZED HAM**

Served with Honey Mustard and Dinner Rolls  
**\$175 (approx 50 5oz servings)**

## *Premium Carvery Choices*

### **SLOW ROASTED TOP ROUND OF BEEF**

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls  
**\$285 (approx 70 5oz servings)**

### **SLOW ROASTED PRIME RIB**

Served with Creamy Horseradish, Mustard, Mayonnaise and Dinner Rolls  
**\$295 (approx 40 5oz servings)**

# *Displays / Platters and Specialty Items*

## **DISPLAYS AND PLATTERS**

Displays are offered by individual platter.

FRUIT PLATTER  
**\$65 (25 servings)**

VEGETABLE CRUDITÉS WITH DIPS  
**\$55 (25 servings)**

ROASTED SEASONAL VEGETABLE DISPLAY  
**\$75 (25 servings)**

DELI MEATS WITH BREADS AND SPREADS  
3lbs of sliced Deli Turkey, Ham and Roast Beef,  
American and Swiss Cheese, Creamy Horseradish, Mustard and Mayonnaise  
**\$75 (25 servings)**

VARIETY CHEESE BOARD WITH GOURMET CRACKERS  
4lbs of Variety Cheeses, Cheddar, Swiss and Pepperjack  
**\$65 (25 servings)**

## **SPECIALTY ITEMS**

CHOCOLATE FOUNTAIN DISPLAY  
With Strawberries Marshmallows and Pretzels  
**\$295 (serves 75 – 85)**

# *Beverages and Services*

## **BAR SERVICE**

### **CASH BAR**

*Each guest will pay for their own drink as it is ordered. There is a minimum requirement of **\$170** in the first two hours of service and **\$60** for each hour thereafter.*

### **PRORATE BAR**

*The host agrees to pay for all drinks consumed or a partial amount, determined either by a dollar amount, time, or type of beverage. Once the predetermined amounts have been reached the bar may remain open as a cash bar or close, whichever the host decides best suits their event. A credit card number must remain on file before the event for all open or prorate bars to settle the balance after the event.*

### **KEG BEER**

*A keg of beer will be set out and tapped with glasses available. There is no refund on the unused portion of the keg, and may not be taken from the club premises.*

**\$250 / domestic keg**

## **ADDITIONAL BEVERAGE SERVICE**

**SPARKLING CIDER - \$15/bottle**

**WINE TOAST - \$15/ carafe**

**WINE TOAST – \$20 / bottle**

*Gallo Vineyard Wines (Chardonnay, Zinfandel, Merlot)*

**CHAMPAGNE TOAST – \$20 / bottle**

*Asti Verdi*

**CHAMPAGNE PUNCH – \$30.00 / gallon**

*Champagne and Ginger Ale*

**LEMONADE PUNCH – \$20.00 / gallon**

*Lemonade and Ginger Ale*

**SPRING SPRITZER – \$25.00 / gallon**

*White Apple Juice, Cranberry Juice and Ginger Ale*