



## **BREAKFAST**

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Basics • Plated • Buffets • Brunch • Additions

## **BREAKS**

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Additions for Breaks & Enhancements • Specialties

## **LUNCH**

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Plated • Buffets

## **RECEPTION**

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Hot & Cold Hors d'oeuvres • Enhancements

## **BEVERAGES**

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Cocktails/Beverage Service • Wine List

## **DINNER**

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Plated • Buffets • Theme Buffets

## **HOLIDAYS & WEDDINGS**

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Plated • Specialties • Packages

## **OFF-SITE CATERING**

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Services • Rentals



## BREAKFAST

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### Basics

#### The Continental

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$6.50 per person +Surcharge*

#### The Continental Plus

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries  
Sliced Seasonal Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$7.50 per person+Surcharge*

#### The Club Continental

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries  
Sliced Seasonal Fruit  
Sensational Sweets Bagels with Cream Cheese  
Assorted Hot and Cold Cereals  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
*\$9.75 per person+Surcharge*

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20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount Program applies. Prices and menus are subject to change.



## BREAKFAST

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### **Plated**

*All Breakfast Entrees are accompanied by the following:*

**Chilled Orange Juice**

**Toast or Biscuits**

**Fresh Fruit Garnish**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas**

*Choose from the following Breakfast Entrees:*

### **Scrambled Farm Fresh Eggs**

With Plump Sausage Links/Patties or Bacon and Home Fried Potatoes

*\$8.50 per person plus Surcharge*

### **Eggs Benedict**

With Balsamic Grilled Vegetables and Home Fried Potatoes

*\$9.50 per person +Surcharge*

### **Grilled Sirloin Steak**

With Scrambled Eggs and Home Fried Potatoes

*\$11.25 per person +Surcharge*

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## BREAKFAST

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### Buffets

*All Breakfast Buffets to include the following items:*

**Selection of Chilled Juices**

**Toast or Biscuits**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas**

*In addition to the above items, select one of the following entrees for your Buffet:*

### **American Classic**

Freshly Scrambled Eggs  
Home Fried Potatoes  
Crisp Bacon and Sausages  
\$8.75 per person +Surcharge

### **Benedict Breakfast**

Poached Farm Fresh Eggs on English Muffins with Canadian Bacon and Hollandaise Sauce  
Home Fried Potatoes  
Balsamic Grilled Vegetables  
\$10.50 per person +Surcharge

### **Healthy Morning**

Scrambled "Eggbeaters"  
Roasted Potatoes with Peppers and Onions  
Balsamic Grilled Vegetables  
\$8.25 per person +Surcharge

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## **BREAKFAST**

### **Buffet**

**Selection of Chilled Juices**

**Sliced and Whole Fresh Fruits**

**An Assortment of Sensational Sweets Pastries with Butter and Preserves**

**Tossed Greens with Choice of Dressings**

**Oriental Chicken Salad with Sesame Ginger Dressing**

**Bowtie Pasta with Balsamic Grilled Vegetables**

**Country Style Scrambled Eggs**

**Home Fried Potatoes**

**French Toast with Warm Syrup**

**Crisp Bacon and Sausage Links or Patties**

**Grilled Chicken Breast with Mushroom Gravy**

**A Selection of Sensational Sweets Desserts to include:**

**Cookies and Cream Cheesecake**

**Bread Pudding**

**Fruit Cobbler**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas**

*\$15.00 per person + Surcharge*

*With the Addition of:*

**Mimosas**

*\$2.75 per person*

**House Champagne**

*\$2.75 per person*

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## BREAKFAST

### Brunch Additions

*Enhance your Brunch with our Special Custom Additions:*

*A staff member will be stationed for the Action Stations shown below:*

#### **Custom Omelets:**

Fresh Eggs folded with a Variety of Goodies

\$2.25 per person

#### **Carving Stations:**

##### **Prime Rib Au Jus**

Market Price

Serves 20 guests

##### **Top Round of Beef**

With Horseradish Sauce

Market Price

Serves 100 guests

##### **Roasted Turkey**

With Cranberry Sauce

\$75.00 for two turkeys

Serves 50 guests

##### **Honey Glazed Ham**

\$125.00 per Ham

Serves 40 guests

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount Program applies. Prices and menus are subject to change.



## BREAKS

### Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice .....	\$2.00 each
Assorted Bottled Water.....	\$1.50 each
Assorted Canned Soft Drinks including Diet & Caffeine-Free .....	\$1.50 each
Fruit Punch .....	\$11.00 gallon
Hot or Iced Tea or Hot Chocolate .....	\$5.00 gallon
Coffee set-up, coffee urn, reg & decaf, ice tea and ice water .....	\$30.00 full setup
Coffee set-up ½ .....	\$20.00 ½ setup
Sensational Sweets Selection of Danish.....	\$18.50 per dozen
Sensational Sweets Selection of Bagels & Cream Cheese.....	\$16.00per dozen
Sensational Sweets Chewy Chocolate Brownies.....	\$12.00 per dozen
Assorted Fresh Baked Cookies.....	\$12.00 per dozen
Assorted mini Muffins.....	\$7.50 per dozen
Sliced Fresh Fruit.....	\$1.50 per person
Assorted Chips and Dip .....	\$20.00 per tray

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## LUNCH

### Build Your Own

*All Served luncheons include: Rolls and Butter, Coffee and Tea Service*

Light Lunch: Choose (1) Meat, (1) Starch, (1) Vegetable,  
\$10.00 per person +Surcharge

*Additional Entrees \$2.25 to include two vegetables and starches*

#### Meats/Main Course

Baked Chicken  
BBQ or Fried Chicken  
Vegetable Lasagna  
Roast Beef Au Jus (Gravy)  
Salisbury Steak  
Lemon Pepper Chicken Breast  
Baked New England Cod

#### Vegetables

Green Beans with Almonds  
Peas with Shoe String Carrots  
Steamed Broccoli Spears  
Corn on the Cob  
Chef's Choice

#### Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Roasted New Potatoes  
Rice Pilaf  
Spanish Rice  
Fettuccine, Buttered

#### Desserts

Add \$2.50  
Fresh Fruit Compote & Cream  
Apple or Cherry Pie  
Assorted cheesecakes  
Ice Cream Sundae  
Ala Mode for Desserts add .50

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## LUNCH

### Plated

#### A Light Duo

A Duo of Healthy Chilled Salads:

Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise

-And-

Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp Greens

Fresh Fruit Cup

Freshly Baked Rolls with Butter

Coffee & Tea Service

*\$10.25 per person +Surcharge*

#### 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

Coffee & Tea Service

*\$11.50 per person +Surcharge*

#### Grilled Chicken

Grilled Chicken

Served on a bed of Greens

Mixed with a unique Blend of Berries

Fresh Baked Rolls and Butter

Coffee and Tea Service

*\$9.25 per person +Surcharge*

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## LUNCH

### Plated

#### Hearty Appetite

Lightly Tossed Caesar Salad  
Sliced Roasted Strip Loin of Beef  
Or  
Marinated Chicken Breast  
With Garlic Mashed Potatoes and Balsamic Grilled Vegetables  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
\$9.75 per person (Chicken)+Surcharge

\$12.00 per person (Strip Loin)+Surcharge

#### Vegetarian's Twist

Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette  
Vegetarian Lasagna:  
Layers of Roasted Vegetables, Pasta, Tomato Sauce, and a Blend of Cheeses  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
\$9.00 per person +Surcharge

#### Turkey Croissant

Fresh Croissant  
Sliced Turkey, Chips  
Fruit Garnish  
Coffee and Tea service  
\$8.50 per person +Surcharge

#### Additions:

Creamy Tomato Bisque with Herbed Croutons \$1.50 per person  
Fruit Sorbet, strawberry, orange, lemon \$1.50 per person  
Fruit Cobbler \$2.00 per person

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## LUNCH

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### Buffets

*Requires 50 guests*

#### **Deli Buffet**

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Potato Salad  
Sliced Deli Meats: Roast Beef, Roast Turkey, and Honey Glazed Ham  
Sliced Cheeses: Swiss, American  
Lettuce Leaves, Sliced Tomatoes, and Onions  
Assorted Bakery Fresh Breads and Rolls  
Coffee & Tea Service  
\$11.25 per person + Surcharge

#### **Deluxe Deli**

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Potato Salad  
Pasta Salad with Roasted Vegetables  
Sliced Deli Meats: 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, Butter, and Honey Mustard  
Sensational Sweets Cookies and Brownies  
Sliced Seasonal Fruits  
Coffee & Tea Service  
\$14.50 per person + Surcharge

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## LUNCH

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### Buffets

*Requires 50 guests*

#### **Mediterranean Lunch Buffet**

Classic Caesar Salad with Herbed Croutons  
Bowtie Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette  
Grilled Italian Sausages with Peppers and Onions  
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil  
Penne Pasta with Pomodoro Diablo Sauce  
Cheesecake Assortment  
Coffee & Tea Service  
*\$11.50 per person +Surcharge*

#### **Pacific Lunch Buffet**

Oriental Chicken Salad with Sesame Ginger Dressing  
Java Slaw  
Hunan Beef with Broccoli and Scallions  
Hawaiian-Style Huli Huli Chicken  
Shrimp Fried Rice  
Stir Fried Asian Vegetables  
Sliced Seasonal Fruits  
Coffee & Tea Service  
*\$12.25 per person +Surcharge*

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## RECEPTION

### Hot and Cold Hors d'oeuvres

#### HOT

Buffalo Wings w/ Cool Ranch Dipping Sauce.....	\$45.00 per (50) pieces
Chicken Drumettes w/ sauces for dipping.....	\$45.00 per (50) pieces
Corn Nuggets.....	\$35.00 per (100) pieces
Sweet and Sour Meatballs.....	\$30.00 per (50) pieces
BBQ Smokies.....	\$35.00 per (80) pieces
Cheddar Cheese Bites.....	\$35.00 per (100) pieces
Bean and Cheese Quesadillas.....	\$22.00 per (50) pieces
Mozzarella Cheese Sticks.....	\$41.00 per (50) pieces
Jalapeño Cheese Poppers w/Cool Ranch Dipping Sauce..	\$40.00 per (50) pieces
Fried Chicken Tenders w/ Honey Mustard Dipping Sauce..	\$33.00 per (30) pieces
Teriyaki Beef Sticks.....	\$50.00 for (50) pieces
Grilled Beef Kabobs.....	\$75.00 for (50) pieces
Chicken Kabobs .....	\$50.00 for (50) pieces

#### COLD

Curried Chicken Salad Finger Sandwiches.....	\$28.00 per (50) pieces
Deviled Ham Salad Finger Sandwiches.....	\$28.00 per (50) pieces
Smoked Salmon w/ Dill Cream Cheese Finger Sandwiches	\$42.00per (50) pieces
Fancy Deviled Eggs.....	\$20.50 per (50) pieces
Chilled Shrimp on a Cucumber Round.....	\$45.50 per (50) pieces
Assorted Dips and Chips.....	\$20.00per Tray
Sub Sandwich, 3 meats, 2 cheeses and vegetables.....	\$65.00each

Minimum order of 50 pieces

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount Program applies. Prices and menus are subject to change.



## RECEPTION

### Enhancements

Fancy Imported and Domestic Cheese Display with Sliced Baguettes..\$85.00, 50 persons

Variety Cubed Cheese and Cracker Tray.....\$45.00, 50 persons

Fresh Vegetable Crudités with Ranch dressing

*Small \$35.00 Serves 50 persons*

*Large \$60.00 Serves 100 persons*

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and Condiments

*\$85.00 Serves 50 persons*

Sliced Fresh Fruit Display with Seasonal Berries

*Small \$60.00 Serves 50 persons*

*Large \$110.00 Serves 100 persons*

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

*\$130.00 Serves 50 persons*

### Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls, and Condiments

*(Serves 50 guests) \$75.00 (includes two whole roasted turkeys)*

Top Round of Beef with Horseradish, Rolls, and Condiments

*(Serves 100 guests) Market Price*

Honey Glazed Ham with Rolls and Condiments

*(Serves 50 guests) \$125.00 each*

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount Program applies.

Prices and menus are subject to change.



## BEVERAGES

### Cocktails / Beverages

Premium Brand Cocktails (per drink).....Starting from.....	\$4.25
Call Brand Cocktails (per drink) .....Starting from.....	\$3.00
Domestic Beers (per bottle).....Starting from.....	\$2.75
Imported Beers (per bottle).....Starting from.....	\$3.75
Non-Alcoholic Beers (per bottle).....Starting from.....	\$2.75
Wines available by the glass or bottle.....	See menu
Wine Fountain.....	\$80.00
Mineral Water (per bottle).....	\$1.50
Soft Drinks (per glass).....	\$1.50
Domestic Keg 1/2 barrel.....	\$235.00
Domestic Pony Keg 1/4 barrel.....	\$125.00
Specialty Keg 1/2 barrel.....	\$275.00
Specialty Keg 1/6 barrel.....	\$125.00

- All off site Keg sales will be charged a \$100.00 deposit, refund given upon return less damage of equipment.
- **Host is responsible that all drinkers are of legal age**

**Prices and menus are subject to change without notice.**

## DINNER

### **Plated**

#### **Sumptuous Feast**

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing  
Sliced London Broil Au Jus OR Roasted Stuffed Chicken Breast with Mushroom Gravy  
Roasted New Potatoes OR Rice Pilaf  
Chef's Vegetables  
Assorted Cheesecakes  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$14.50 per person (London Broil) + Surcharge*

*\$14.50 per person (Stuffed Chicken) + Surcharge*

#### **Hometown Favorite**

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing  
Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables  
Peach Cobbler  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$12.50 per person + Surcharge*

#### **Seafood Classic**

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette  
Baked Cod Filet with Herbed Bread Crumbs and Béarnaise, served with Wild Rice Pilaf and Chef's Vegetables  
Warm Apple Pie with Ice Cream  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$14.50 per person + Surcharge*

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## DINNER

### PLATED

#### Northern Feast

Tossed Green Salad with Ranch dressing  
Steak and Chicken Platter, Roasted New Potatoes, and chef's Vegetables.  
Fruit Crisp  
Freshly Baked Rolls and Butter  
Coffee and Tea Service  
\$15.25 per person +Surcharge

#### Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese  
Sliced Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, and Chef's Vegetables  
Freshly Baked Rolls with Butter  
Chocolate Mousse  
Coffee & Tea Service  
\$18.50+Surcharge

#### Club Classic

Tossed Green Salad with Ranch dressing  
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's Vegetables  
Freshly Baked Rolls with Butter  
Fresh Fruit Sorbet  
Coffee & Tea Service  
\$16.25 per person +Surcharge

#### Additions:

Shrimp Cocktail with Bibb Lettuce Salad, Spicy Red Sauce, and Lemons  
\$3.50 per person  
Fancy Greens with Toasted Walnuts and Raspberry Vinaigrette  
\$1.50 per person

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## DINNER

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### Buffets

*Requires 50 Guests*

#### **Classic Club Buffet**

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Macaroni Salad  
Classic Crispy Cole Slaw  
Carved Top Round of Beef with Horseradish Cream  
Sliced Smoked Ham with Rum Raisin Sauce  
Sliced Roast Turkey with Pan Gravy and Stuffing  
Oven Roasted New Potatoes  
Buttered Peas and Carrots  
Warm Fruit Cobbler  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$17.25 per person + Surcharge*

#### **Pacific Regional Buffet**

Assorted Dim Sum  
Oriental Chicken Salad with Sesame Ginger Dressing  
Chicken Satay with Thai-Style Peanut Sauce  
Hunan Beef with Broccoli  
Hawaiian-Style Huli Huli Chicken  
Stir Fried Asian Vegetables  
Shrimp Fried Rice  
Sliced Fresh Seasonal Fruits  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$14.75 per person + Surcharge*

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## DINNER

### Build Your Own Buffets

(Minimum of 50 people)

#### All Buffets include:

Rolls and Butter Coffee and Tea Service

Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert

\$14.50 per person + Surcharge

Classic Buffet: Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert

\$16.50 per person + Surcharge

Sumptuous Buffet: Choose (3) Salads, (3) Meats, (2) Starches, (2) Vegetables, (1) Desserts

\$18.50 per person + Surcharge

#### Meats/Main Course

Sliced London Broil  
Chicken Marcela  
Vegetable Lasagna  
Sliced Roasted Pork Loin  
Sliced Roast Beef  
Baked New England Cod  
Sliced Roasted Turkey  
Prime Rib, add \$1.00  
Carving Station add \$1.00

#### Starches

Garlic Mashed Potatoes  
Roasted New Potatoes  
Rice Pilaf  
Steamed Rice  
Fettuccini w/ Alfredo  
Fettuccini w/Marinara  
Rosemary New Potatoes  
Potato Au Gratin

#### Vegetables

Green Beans with Almonds  
Peas with Shoe String Carrots  
Steamed Broccoli Spears  
Corn on the Cob  
Vegetable Medley

#### Desserts

Chocolate/Strawberry Mousse  
Apple Pie  
Ice Cream sundae  
Fruit Cobbler  
Assorted Cheesecake

#### Salads

Classic Potato Salad  
Marinated Cucumber & Tomato Salad  
Bowtie Pasta with Seasonal Vegetables  
Fresh Greens and Tomatoes w/Ranch dressing

Macaroni Salad  
Fruit Salad  
Cole Slaw

20% Service Charge will be added to the above prices. MEMBERS' FIRST. Discount applies.  
Prices and menus are subject to change.



## DINNER

### Theme Buffets

*Requires 50 Guests*

#### South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing  
Beef Taquitos  
Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Refried Beans  
Mexican Rice  
Traditional Flan  
Sliced Fruits  
Coffee & Tea Service  
*\$15.75 per person +Surcharge*

#### The Cowboy Western

Crisp Cole Slaw  
Green Salad with Ranch Dressing  
Jalapeño Cheese Poppers  
Barbecued Chicken and Steaks  
Baked Beans  
Sweet Cornbread with Honey Butter  
Fruit Cobbler  
Coffee & Tea Service  
*\$16.50 per person +Surcharge*

#### Additions:

Tortilla Chips and Salsa  
*\$2.25 per person*

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## DINNER

### **Theme Buffets**

*Requires 50 guests*

### **Endless SummerBeach Party**

Tossed Greens with Veggies and House Dressing  
Classic Potato Salad  
Sourdough Rolls and Butter  
Grilled Burgers and Hot Dogs with all the Trimmings  
Steamed Corn on the Cob  
Sliced Seasonal Fruit  
Iced Tea and Coffee Service  
*\$12.50 per person +Surcharge*

### **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  
Assorted Cheesecakes  
Coffee & Tea Service  
*\$18.75 per person +Surcharge*

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## DINNER

### Vegetarian Meals

#### Vegetarian's Lasagna

Fresh Greens and Tomatoes Tossed with Ranch Dressing  
Vegetarian Lasagna:  
Layers of Roasted Vegetables, Pasta, Tomato Sauce, and a Blend of Cheeses  
Freshly Baked Rolls with Butter  
Coffee & Tea Service

#### Garden Salad

Fresh Mixed Greens, Served With Tomato Wedges, Fresh Cucumber Sliced, Carrot Slices, Croutons and Cheese on the side. With or without Grilled Chicken  
With Ranch Dressing  
Freshly Baked Rolls with Butter  
Coffee & Tea Service

#### Atlantic Salmon

Grilled Salmon Served With Rice Pilaf, Roasted Vegetables  
Fresh Rolls with Butter  
Coffee & Tea Service

#### Vegetable Linguine

Steaming Hot Linguine, Smothered With A Creamy Vegetable Mixture, And Parmesan Cheese.  
Fresh Rolls with Butter  
Coffee & Tea Service

#### Caesar Salad

Crisp Romaine Lettuce Tossed With Our Creamy Caesar Dressing Topped With Zesty Croutons and Shredded Parmesan Cheese. With or without Grilled Chicken  
Fresh Rolls with Butter  
Coffee & Tea Service

#### Stir Fried Asian Vegetables

A Medley of Fresh Vegetables in Season, In A Lite Sauce Of Ginger, Garlic, Soy Sauce With Peanut Oil.  
Fresh Rolls with Butter  
Coffee & Tea Service

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## WEDDINGS

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### Reception Packages

*Each Package includes a 4-hour event plus the following items and services:*

- Room Setup includes tables, chairs, and display area needed for this reception
- House Linens and Napkins
- Votive Candles
- Fruit Punch
- Champagne or Sparkling Cider "Toast" Head table only
- Wait Staff to tray pass Hors d'oeuvres and serve your guests
- Designated Picture Areas

### Club Classic

Tomato Basil Crostini (2 pcs. per person)  
Assorted Finger Sandwiches  
Fancy Deviled Eggs (2 pcs. per person)  
Imported and Domestic Cheeses with Sliced Baguettes  
Vegetable Crudités with Ranch Dressing  
Assorted Dips and Chips  
Coffee Service  
\$9.50 per person + Surcharge

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## WEDDINGS

### Reception Packages

#### Gala Affair

Tomato Basil Crostini (2 pcs. per person)  
Beef Taquitos (3 pcs. per person)  
Assorted Finger Sandwiches  
Fancy Deviled Eggs (2 pcs. per person)  
Vegetable Crudités with Ranch Dressing  
Assorted Dips and Chips  
Fruit Platter  
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments  
Coffee Service  
*\$14.50 per person + Surcharge*

#### A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon  
Assorted Finger Sandwiches  
Vegetable Crudités with Ranch Dressing  
Fruit Platter  
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette  
Grilled Chicken Kabobs (2 pcs. per person)  
Bean and Cheese Quesadillas (3 pcs. per person)  
Carved Top Round of Beef Served with Creamy Horseradish Sauce and Rolls  
Coffee Service  
*\$18.75 per person + Surcharge (minimum 100 people)*

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## WEDDINGS

### Specialties

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

- Tablecloths
  - 54X54 - white
  - 54X112 –white
  - 64X64 - white
  - 72X72 –white
  - 90X90, white
- Napkins,
  - white, red, navy,  
Limited quantities-call for availability
- Candles (specify 1 to 4 per table based on Club inventories)
- Registration Table (draped and skirted)
  - 6' x 72"
- Gift Table (draped and skirted)
  - 6'x72"
- Cake Table (draped and skirted)
  - 5' round
- Chaffers with Stereos (based on food ordered)

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

- Specialty Linens – based on rental price
- Specialty Napkins – based on rental price
- Floral Centerpieces Market Priced / Artificial N/C
- Floral Buffet Displays Market Priced / Artificial N/C
- Cake Cutting \$30.00 per cake
- Audio Visual Rental (prices vary based on needs)
- Prop Rental (see your Catering Manager for types of Décor and prices)
- Entertainment (prices vary based on type chosen; Catering Manager can provide you  
with a listing of local entertainment suitable for your event)



## OFF-SITE CATERING

### Services

*. (A fee of 30% of all food and beverage will be charged for all off-site catering services that we deliver or 20% if you pick up)*

Platter of Sliced Turkey, Ham and Roast Beef, American, and Swiss Cheeses, Lettuce, Tomato, Mayonnaise, and Mustard

*\$85.00 (50 persons)*

Platter of Fresh Raw Vegetables with Ranch

*\$35.00 (50 persons)*

Tossed Green Salad with Ranch

*\$35.00 (25 persons)*

Cole Slaw,

*\$20.00 (25 persons)*

Potato Salad or Macaroni salad

*\$25.00 (25 persons)*

*Please Note: Offsite contract catering sales must be a minimum of \$250 or a labor fee of \$20 per hour will be charged in addition to the 30% Service Charge.*

20% service Charge will be added to the above prices. MEMBERS' FIRST Discount program applies. Prices and menus are subject to change.



## OFF-SITE CATERING

### RENTALS

*To complete your event off-property, the following items may be rented at a nominal fee:*

Club Linens (54X54).....	\$3.75 per cloth
Club Linens (54X96).....	\$3.75 per cloth
Club Linens (54X120).....	\$3.75 per cloth
Club Linens (64X64).....	\$3.75 per cloth
Club Linens (72X72).....	\$3.75 per cloth
Club Linens (90X90).....	\$3.75 per cloth
Club Napkins.....	\$.35 per napkin
Skirts.....	\$20.00 per skirt
Club China (Dinner Plate \$.75 each; Dessert/Salad Plate \$.50; Bread Plate \$.25 each)	
Glassware.....	\$.25per glass
Champagne Glasses.....	\$.50 per glass
Silverware 5 piece.....	\$1.00 per set
Chaffers.....	\$10.00 per 3day
Glass Punch Bowl.....	\$10.00 per bowl
Silver Punch Bowl.....	\$10.00 per bowl
72" Banquet Tables (seats 10).....	\$5.00 per table
60" Banquet Tables (seats 8).....	\$5.00 per table
Chairs.....	\$1.50 per chair

***Lost or broken items replaced at current cost.***

***Note club members my borrow(for personal use) small quantities  
of club daily use china, glassware, flatware, tables and chairs  
when the items are not needed to support club functions***

## ADDENDUM

### **Brunch Custom Additions**

*Enhance your Brunch with our Special Custom Additions:*

#### **Smoked Salmon Display**

With Lemons, Caper Berries,  
Diced Onion, Diced Egg,  
Cream Cheese and Bagel Chips  
*Market priced (50 person)*

#### **Jumbo Shrimp on Ice**

With Spicy Cocktail Sauce and Lemons  
*Market priced*

#### **Fancy Imported and Domestic Cheeses**

With Sliced Baguettes  
\$85.00 (50 persons)

#### **Rosemary Roasted Pork Loin**

\$140.00 (50 persons)

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount program applies Prices and menus are subject to change.

## ADDENDUM

### Reception / Cold Hors d'oeuvres

#### **Roasted Pepper Crostini**

*\$25.00 (50 persons)*

#### **Tomato Basil Crostini**

*\$25.00 (50 persons)*

#### **Mozzarella, Olive Tapenade Crostini**

*\$30.50 (50 persons)*

#### **Smoked Salmon Canapé with Dill Cream Cheese**

*Market price (50 persons)*

#### **Shrimp Salad Canapé with Cucumber Relish**

*\$52.00 (50 persons)*

#### **Whole French Brie**

Baked in a Golden Pastry Crust with Crushed Raspberries

Served with Sliced Baguettes

*\$75.00 (50 persons)*

#### **Whole Smoked Salmon**

With Caper Berries, Chopped Onion, Cream Cheese, and Mini Bagels

*Market Price*

#### **Chilled Jumbo Shrimp**

With Tangy Cocktail Sauce and Lemon

*Market Price*

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount program applies.

Prices and menus are subject to change.

## ADDENDUM

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### Dinner Plated

#### An Evening to Remember

Fancy Greens with Smoked Chicken, Toasted Walnuts, and Red Berry Vinaigrette  
Spicy Corn Chowder with Grilled Shrimp  
Roasted Rack of Lamb with Rosemary Mint Demi-Glace  
Rustic Mashed Potatoes  
Balsamic Grilled Vegetables  
Trio of Fresh Fruit Sorbets  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
*\$19.25 per person*

#### European Regional Buffet

French Onion Soup with Cheese and Croutons  
Sliced Tomatoes and Fresh Mozzarella Cheese, drizzled with Olive Oil  
Or Greek Salad

Coq au Vin: Classic French Chicken cooked slowly with Onions, Carrots, Mushrooms, and Red Wine  
Or  
Scaloppini Di Vitello: Tender Breaded Veal Cutlets Sautéed Golden and Served Over Spicy Tomato Sauce

Potato Croquettes  
Assorted Cheese Cake  
Freshly Baked Breads with Butter  
Coffee & Tea Service  
*\$18.25 per person*

20% Service Charge will be added to the above prices. MEMBERS' FIRST Discount program applies. Prices and menus are subject to change.

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## Club Information Catering To You

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**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.

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, stereos and trays for menus chosen
- House linens to compliment the banquet room
- Cocktail napkins
- Standing podium for your speaker
- Table for your registration, or display
- American and Air Force Flags when available

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, The Club Management and Staff

## GETTING STARTED

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We will need some information to book your party. Below is a list of helpful hints that will make the booking of your event easier. Please note only club members can book a party. Eligible nonmembers do not receive this membership benefit.

Please provide the following:

- Host/sponsor's Name
- Home and office telephone numbers
- Club card number and expiration date
- Approximate number of attendees
- Serving time for cocktails and dinner, and the end time of the event.
- Linen Colors
- Style of event
- Type of tables, and number per table. Together with a general lay out.
- Dance Floor requirements.
- Time you would like to come in and decorate.

Please make preliminary arrangements for date, time, and location as early as possible. Final menu arrangements should be made in person and the contract signed within ten (10) days of the scheduled date or at the time the special function is booked. The clubs staff will follow up with you to ensure all arrangements are finalized.





## 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 listed below. The club manager will work with the commander for a final decision.

- 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.

### MEETINGS AND SEMINARS

We specialize in social events for member and guests that contract food and beverage service. 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.

### EVENT REQUIREMENTS

There are minimum requirements that need to be met in order for us to host your event.

Offsite events must have minimum contract sales of \$250.00.

Cocktail parties require a minimum of a \$250 order

Buffet – Minimum guarantee -50 people

**However please ask for further information, we will do our best to work with you.**

## **ANNOUNCEMENT SIGNS**

On the date of your event a reserved sign with the name of your function will be posted near the entrance of the room you reserved. Should you require additional signs, displays, banners, exhibits and decorations, please ask the catering department for assistance.

## **OFF BASE PUBLICITY**

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

## **FLAGS**

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

## **GUEST ENTRANCE THROUGH THE MAIN GATE**

It is the responsibility of the Security Forces to stop all vehicles. 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: Ensure all drivers have a current driver's license and proof of insurance. Sponsored Events: For security reasons, special event passes are required. Please request (by letter), base entry for non-base connected personnel for a specific sponsored event. The letter should be alphabetical, by name of attendees. 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.

## **SPECIALIZED AUDIO VISUAL, VENDOR AND MATERIALS GUIDELINES**

For your convenience microphones, podiums, and limited audiovisual equipment items may be available through the catering department to support your function. Identify your needs to the catering department well in advance of the function 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.

### **TELEPHONE 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 to discuss possible options for service. The catering department will accept incoming telephone messages for all event attendees. Other than in emergencies, conference and party guests are not paged for telephone calls.

### **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 another 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.

### **PROPERTY, LIABILITY AND 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.

## CLUB POLICIES

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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 below. Our Catering Staff will be happy to answer your questions about these guidelines. We look forward to serving you!

### **FOOD AND BEVERAGE**

You can bring food items such as wedding cakes, military ceremonial cakes, and special event pastries into the club. Should you have any other requirements, please ask our staff. 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.

### **GUARANTEES**

To ensure the right items and quantities are on hand for your event, please provide your menu selection 10 business days in advance. Three 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. We will work with the host/sponsor on any changes required. The host/hostess agrees to pay for all guests attending but not less than that 100% of the guaranteed number.

### **PAYMENTS**

Cash, personal check, bank draft, your club card, and any commercial Visa or MasterCard is accepted for party payments. The club will accept your payment up to 2 business days after the event or the first business day after a weekend event.

### **PRO-RATA FORMS**

For your convenience, we have pro-rata forms you may use to prorate and charge individual club members accounts. For charges, please have the member sign beside their Club Card number. We would appreciate the pro-rata forms before the function additionally, we ask for your assistance in ensuring the participants know the actual cost of the meals and services being provided by the Club. They should know of any cost above that amount to cover non-club services.

### **MULTIPLE ENTREES**

The Club recommends you use color codes on luncheons and dinners where multiple entrees are ordered. This practice expedites services 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. If the host/hostess desires three entrees there will be an additional fee of \$1.00 charge per plate applied to the entire function. The only exception to this will be for vegetarian meals.

### **SERVING TIME**

We pride ourselves in meeting the serving time listed on your contract. For seated functions, the host will invite your guests to be seated 5 to 10 minutes prior to actual serving time. If, for any reason, you need to delay the serving time, please advise the catering staff as soon as possible to insure quality, taste and eye appeal of your meal. 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.

### **CANCELLATIONS**

It is imperative, as some special order items take up to 3 weeks to be delivered, bookings made prior to 30 days before their function will be reserved until 30 days before their function. The party host/hostess has 7 days to complete the contract. Late or last minute bookings will depend on availability. Special function contracts not completed within the 7 days will result in the cancellation of the booking date. Liability will not be incurred for scheduled functions cancelled due to acts of God.

### **SERVICE CHARGE**

The total contracted food and beverage costs include a service charge of 20% for all parties. There is no service charge on pay-as-you-go bar sales.

### **MEMBERS FIRST PRICING**

Members First Pricing gives a discount to Club Members.

Breakfast/Lunches	\$1.00
Brunch/Dinners	\$2.00
Personal Functions (Weddings/Parties)	10%
This applies to all food purchases over \$4.00	



## ROOM USE FEES AND ROOM DEPOSITS

As a benefit of club membership, club members are not required to pay room use fees or room deposits for authorized personal functions. Room user fees are covered by the purchase of food and beverage dollars. Room use fees cover setup/cleanup, room maintenance and general overhead expenses. Listed below is the meeting space available:

### Room Name Room Use Fee

<b>Ballroom</b>	<b>\$250.00</b>
<b>Ballroom/Dakota</b>	<b>\$350.00</b>
<b>Dakota</b>	<b>\$100.00</b>
<b>Warrior Lounge</b>	<b>\$100.00</b>
<b>Family Dinning</b>	<b>\$125.00</b>

## 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.

Rooms	Seated	Reception	Classroom/	Theater/
<u>Meals Only Meeting Meeting</u>				
Full Ballroom	256	549	120	216
Dakota Room	48	75	36	50
Warrior Lounge	90	150	50	NA
Family Dinning	48	58	NA	NA



## BEVERAGE POLICIES AND CHARGES

### BEVERAGES

Beverages can be ordered from the enclosed menu or a private bar can provide for your guests. We have a "designated driver" program that provides free coffee, or soda, to drivers you designate from your group. The club staff will stop serving alcoholic beverages to any individual they feel is nearing intoxication and not in control of their faculties.

### PARTY BARS

There are two types of bars: "pay-as-you-go" and "open" bars. There is a \$100 sales guarantee per bar for the first hour and a \$50 sales guarantee per bar for each additional hour. The minimum sales guarantee is 2 hour. If your party does not meet these minimums, a charge of \$25 per bar, per hour will be applied to cover bar labor.

**Pay-as-you-go Bar:** The guests order and pay for their 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 special function contract. A register tab will be computed until the pre-set limit is reached. The total contracted beverage costs include a service charge of 20% for all in-house parties this applies to the bar total.

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

## HELPFUL PLANNING INFORMATION

Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function.

### EQUIVALENTS

Bottle of Champagne:	=	6 glasses for toasting
Liter Carafe Wine:	=	8 glasses (4 oz per glass)
Wine Fountain	=	96 glasses (4 oz glasses)
Liter Liquor:	=	32 drinks
Gallon Punch:	=	30 servings (4 oz per glass)
Keg of Beer:	=	100-150 glasses (10 oz per glass)
Pony 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 from which to choose. Your catering department will be happy to recommend items that complement each other for a tasteful event.



## REPLACEMENT COSTS

Linens (54X120) .....	\$13.95 each
Linens (54X54) .....	\$7.25 each
Linens (64X64) .....	\$9.45 each
Linens (72X72) .....	\$11.50 each
Linens (90X90) .....	\$16.95 each
Linens (54X96) .....	\$10.85 each
Napkins .....	\$1.00 each
Skirts .....	\$73.50 each
Tables (6 ft) .....	\$198.00 each
Tables (8 ft) .....	\$214.50 each
Tables (round) .....	\$250.00 each
Silverware: Dinner Knives .....	\$34.55 dozen
Silverware: Forks.....	\$18.55 dozen
Silverware: Teaspoons.....	\$13.95 dozen
Glassware: Bar, Wine, Water, Champagne Glasses.....	\$18.00 dozen
Dinner Plates.....	\$75.00 dozen
Salad Plates .....	\$50.00 dozen
Dessert Plates .....	\$50.00 dozen
Coffee Cups .....	\$20.50 dozen
Saucers .....	\$16.50 dozen
Punch Bowl w/ ladle (glass).....	\$65.50 each
Punch Bowl w/ ladle (silver).....	\$316.50 each

**The above prices are intended as a guideline only, current market prices will be charged.**

