

# CATERING BROCHURE



ENLISTED CLUB

## GETTING STARTED

We need some information to book your special function, which you can provide either by telephone or in person. Please note that only club members may book a function; eligible nonmembers do not receive this membership benefit.

- 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
- Start times and/or serving times

Please make preliminary arrangements for date, time, and location as early as possible; we accept reservations up to three months in advance. Final menu arrangements should be made in person and the contract signed within three weeks of the scheduled date. The party sponsor is expected to follow up with the Club to ensure all arrangements are finalized (headcount, guarantees, etc.) no later than 72 hours prior to function.

## GENERAL INFORMATION

Planning your next event with the Osan Enlisted Complex is simple! Our 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 operations in order to provide Club Members 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 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 budget.



## GENERAL INFORMATION

### PRO-RATA FORMS

For your convenience, a pro-rata form is available to prorate and charge individual Club Member accounts. The Club expects to receive the pro-rata forms by 1000 on the next workday after the function. Additionally, we ask for your assistance to ensure the participants know the actual cost of meals and services being provided by the club. When paying by cash or credit, members providing their Club card number will receive a Members First discount of at least \$1.00 for breakfast, \$1.00 for lunch, and \$2.00 for dinner.

### FLAGS

Use of flags can be accomplished through coordination with the Base Honor Guard. Please make these flag requests immediately to ensure availability.

### DV PARKING SIGNS

Reservation of DV parking signs should be coordinated with 51 CES customer service by calling DSN 784-6226

## CLUB POLICIES

To implement a successful event, certain Club policies are in place to insure quality, consistent service, and exceptional, creative cuisine for Members. Please review the information below and if you have additional questions, the Catering Manager will be happy to answer them. We look forward to serving you!

### 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 AND BEVERAGE

Only food and beverages provided, produced, obtained, or contracted by the Club may be served in the function rooms or Club facilities. Club Manager Authorization is the exception to these policies only when the Club does not have the resource to produce, obtain, or contract needed items. 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. Unfortunately, due to uncertain market conditions, food and beverage substitutions may be necessary; the Catering Manager will be in touch with you regarding this type of situation.

## CLUB POLICIES

### GUARANTEES

To ensure the right items and quantities are on hand for your event, please provide your menu selection a minimum of three weeks in advance. Three business days (72 hours) before the function please advise us of the number of guests to be served. Once a guarantee is given, it is not possible to change that number. The party sponsor will be responsible for payment for no less than 100% of the final guarantee.

### 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 two business days after the event or the first business day after a weekend event. Payments not made by this time will be billed to the party sponsor's Club card account. Please note Member First Pricing Policy: All valid Air Force Club Cardholders will receive a dollar or two dollars discount per-member for special functions, depending on the type of menu selected. It is the sponsor's responsibility to check all Club cards for their function.

### MULTIPLE ENTREES

The Club requires color codes on plated functions where multiple entrees are ordered. This practice expedites service and ensures guests get what they ordered. The use of colored nametags, place cards, or tickets are all examples of color codes which help the servers distinguish what entrée to serve each guest. The responsibility for color-coding each individual place setting rests with the party host.

## CLUB POLICIES

### 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 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.

### MEETINGS AND 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.

### AUDIO VISUAL GUIDELINES

For your convenience, microphones, podiums, and limited audiovisual equipment items are 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. For your additional Audio Visual requirements please contact the 51 Communications Squadron.



## CLUB POLICIES

### CANCELLATIONS

The Enlisted Complex cancellation policy states that all-special function of 100 people or greater should be cancelled no later than two weeks prior to the function date or a \$250.00 cancellation fee will be charged. Cancellation with less than 48 hours notice will result in charges of 50% of the contract amount if no food is prepared, or 100% of the contract amount if the food is prepared.

### SERVICE CHARGE

The total contracted food and beverage costs will include a service charge of 18% for all in-house parties. Parties catered by the Club to an off-site location will incur a 20% service charge.

### 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 guests, we do not authorize 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 Manager to insure there is no conflict with other functions. No confetti or shredded papers are allowed.

## Club Policies

### 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.

## CATERING TO YOUR NEEDS

### TAKE-OUT SERVICE

Take-out services are available at the Osan Enlisted Complex. Contact the catering department for ordering assistance and coordinating pickup schedules.

### CATERING SMALL INFORMAL LUNCHEAS OR DINNERS

The Osan Enlisted Complex offers by reservation Gold Star Room or Bronze Star Room for small groups (25 people or less) to hold that informal Lunch or Dinner. It is used in conjunction with either the Sports Bar & Grill Menu. The rooms are used for small meetings and overflow rooms when the restaurant is busy, so be sure to call for reservations

## BEVERAGE 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” bar. 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 \$25 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is one hour.

**Pay-as-you-go bar:** The guests order and pay for their drinks. Standard lounge drink prices apply. See the enclosed menu for 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, both of which would be annotated in the contract. A register tab will be computed until the pre-set limit is reached. The 18% service charge applies to bar total.

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



## BREAKFAST - BASICS

25 Person minimum is required

### The Continental

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee, and  
Assorted Teas

**\$9.10/Person**

### The Continental Plus

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Sliced Seasonal Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, and  
Assorted Teas

**\$11.35/Person**

### The Club Continental

Selection of Chilled Juices  
Assortment of Breakfast Pastries  
Sliced Seasonal Fruit  
Bagels with Cream Cheese  
Assorted Hot and Cold Cereals  
Freshly Brewed Coffee, Decaffeinated Coffee, and  
Assorted Teas

**\$14.75/Person**

## BREAKFAST - BUFFETS

50 Person minimum is required

All Breakfast Buffets to include the following items: Preserves Chilled Orange Juices, Freshly Brewed Coffee, Teas, and Water

### E-Club Basic Breakfast

Biscuits with Gravy  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon or Sausages

**\$13.95/Person**

### Fiesta Breakfast Buffet or Plate

Flour Tortillas  
Freshly Scrambled Eggs  
Cheddar Cheese  
Tomatoes  
Refried Beans  
Ham, Bacon, Sausage with Condiment  
Fresh Fruits

**\$13.95/Person**

## BREAKFAST - BUFFETS

50 Person minimum is required

All Breakfast Buffets to include the following items: Preserves Chilled Orange Juices, Freshly Brewed Coffee, Teas, and Water

### American Classic

Choice of Biscuits with Gravy and Pancakes or Biscuits with Gravy and French Toast  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon and Sausages

**\$15.45/Person**

### American Classic Buffet Plus

Choice of Biscuits with Gravy and Pancakes or Biscuits with Gravy and French Toast  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon and Sausages  
Fresh Fruits

**\$16.80/Person**

## BREAKS - SPECIALTIES

### Good Morning!

An Assortment of Bakery Fresh Pastries  
Sliced Melon and Orange Wedges  
Chilled Juices  
Coffee & Tea Service

**\$10.25/Person**

### Good Afternoon!

An Assortment of Cookies  
Individual Bags of Potato Chips, Pretzels, and Tortilla Chips  
Fresh Whole Fruits  
Chilled Soft Drinks and Bottled Waters  
Coffee & Tea Service

**\$11.25/Person**



## BREAKS - SPECIALTIES

### Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice .....	\$ 15.00 per gallon
Bottled Water .....	\$ 1.25 each
Assorted Canned Soft Drinks .....	\$ 1.25 each
Including Diet & Caffeine-Free	
Chilled Milk .....	\$ 4.50 per carafe
Fruit Punch .....	\$ 15.00 per gallon
Iced Tea .....	\$ 12.00 per gallon
Freshly Brewed Starbucks Coffee .....	\$ 15.95 per gallon
Assorted Pastries .....	\$ 13.95 per dozen
Assorted Donuts .....	\$ 11.00 per dozen
Assorted Muffins .....	\$ 17.95 per dozen
Regular Cookies .....	\$ 7.95 per dozen
<i>Chocolate, Chocolate Chip, Oatmeal, Sugar</i>	
Assorted Dips and Chips.....	\$ 2.95 per Bag
Mixed Nuts .....	\$ 11.35 per pound
Snack Mix .....	\$ 20.00 per Tray
Bagels and Cream cheese .....	\$ 20.00 per dozen
Full Sheet Cake.....	\$ 80.00 each
Half Sheet Cake.....	\$ 40.00 each

## RECEPTION - HOT HORS D'OEUVRES

Buffalo Wings with Cool Ranch Dipping Sauce .....	\$75.00 total per (50) pieces
Fried Chicken Wings .....	\$75.00 total per (50) pieces
Vegetable Spring Rolls with Plum Sauce .....	\$59.95 total per (50) pieces
Choice of Sweet & Sour, BBQ, Swedish, or Teriyaki Meatballs.....	\$47.35 total per (50) pieces
Assorted Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce.....	\$78.50 total per (50) pieces
Shredded Chicken or Beef Quesadillas .....	\$49.95 total per (50) pieces
Crispy Fried Atlanta Chicken Tenders with Honey Mustard Dipping Sauce.....	\$113.95 total per (50) pieces

## RECEPTION - HOT HORS D'OEUVRES

Grilled Beef or Chicken Kabobs with Tangy BBQ Sauce  
..... \$125.30 total per (50) pieces

Grilled Beef or Chicken Hawaiian Kabobs  
..... \$130.00 total per (50) pieces  
*The Fresh Pineapple, Red Onions, Zucchini, and Assorted Peppers with Grilled Beef on Skewers with Hawaiian Sauce.*

Mozzarella Cheese Sticks with Marinara Sauce  
..... \$93.95 total per (50) pieces

YakiMandu with Korean Dipping Sauce  
..... \$55.35 total per (50) pieces

Chicken Yakitori, Chicken Breasts in Yakitori Sauce on Skewers ..... \$55.35 total per (50) pieces

Oriental Fried Rice; Eggs, Rice, Onions, Green Peppers, and Carrots ..... \$11.50 per Pound

## RECEPTION - COLD HORS D'OEUVRES

Chicken Finger Salad Sandwiches  
..... \$39.65 total per (50) pieces

Deviled Ham Salad Sandwiches  
..... \$39.50 total per (50) pieces

6 ft. Ham, Roast Beef, and Turkey Hoagie Sandwich with Cheese, Lettuce, Tomatoes, and Pickles ..... \$85.00

3 ft. Ham, Roast Beef, and Turkey Hoagie Sandwich with Cheese, Lettuce, Tomatoes, and Pickles ..... \$50.00

Fancy Deviled Eggs..... \$39.50 total per (50) pieces

Assorted Dips and Chips..... \$36.95 per tray

Crab Meat Dip with Chips and Crackers  
..... \$49.95 per tray

Assorted Canapes..... \$55.00 per 50 Pieces

Ham and Cream Cheese Pinwheel  
..... \$40.00 per 50 pieces

Assorted Crostini..... \$65.00 per 50 pieces

Assorted Wrap Tray (Chicken, Ham, Turkey in a Garlic Flour Tortilla with Fresh Garden Greens, Tomatoes, Red Onions, Swiss Cheese, and Ranch Dressing)  
..... \$80.00 per (50) Pieces



## RECEPTION-ENHANCEMENTS

- Fancy Imported and Domestic Cheese Display  
.....Small \$62.00 per 30-40 guests  
.....Large \$92.00 per 50-70 guests
- Chilled Shrimp Station with Tangy Cocktail Sauce and Lemon  
.....\$22.95 per pound
- Fresh Vegetable Crudités with Assorted Dips  
.....Small \$90.00 per 30-40 guests  
.....Large \$115.00 per 50-70 guests
- Sliced Meat Platter with Turkey, Ham, and Roast Beef  
Served with Rolls and Condiments  
.....Small \$ 135.00 per 30-40 guests  
.....Large \$175.00 per 50-70 guests
- Sliced Fresh Fruit Display with Seasonal Berries  
.....Small \$128.00 per 30-40 guests  
.....large \$175.00 per 50-70 guests
- Fruit and Vegetable Combo Tray  
.....Small \$90.00 per 20-30 guests  
.....Large \$110.00 per 50-70 guests
- Deluxe Meat and Cheese Platter includes Turkey, Ham,  
Roast Beef, Salami, Cheddar, Swiss, and American Cheese  
served with Rolls, Condiments, and Crackers  
.....Small \$149.75 per 30-40 guests  
.....Large \$199.75 per 50-70 guests

## RECEPTION-ENHANCEMENTS

- Carvings**  
Whole Roasted Turkey with Cranberry Chutney, Rolls, and  
Condiments .....\$215.50 each (Serves 40-50 guests)
- Prime Rib Au Jus.....\$414.90 (Serves 30 guests)
- Steamship or Top Round of Beef with Horseradish, Rolls,  
and Condiments  
.....\$342.00 each (Serves 40-50 guests)
- Honey Glazed Pit Ham with Rolls and Condiments  
.....\$237.00 each (Serves 50 guests)
- Take Out Side Dish**  
Potato Salad ..... \$7.50 per Pound  
Coleslaw ..... \$6.50 per Pound  
Macaroni Salad ..... \$6.50 per Pound

## BEVERAGES

- Keg Beer MGD or Miller Lite (In House) \$200.00 each

\*We offer a variety of Cocktails, Wines, and Champagnes  
please ask your Catering Representative for a current  
stock and price list.

## LUNCH - PLATED

25 Person minimum is required  
All lunches include: Rolls, Butter & Coffee and Tea Service  
Addition with Dessert \$3.00

### London Broil Lunch Plated

Garden Green Salad with Lettuce, Tomatoes, Cucumbers,  
Onions, and House Dressing  
Sliced London broil with French Sauce  
Roasted Herb Potatoes  
Sautéed Vegetables  
Fresh Rolls and Butter

**\$15.95/Person**

### Honey Dijon Garlic Chicken Breast

Boneless Chicken Breast with Honey Dijon Garlic Sauce  
Garden Green Salad with Lettuce, Tomatoes, Cucumber,  
Onions, and House Dressing  
Rice Pilaf  
Sautéed Vegetables  
Fresh Rolls Butter

**\$14.50/Person**

## LUNCH - PLATED

25 Person minimum is required  
All lunches include: Rolls, Butter & Coffee and Tea Service  
Addition with Dessert \$3.00

### Alfredo

Baked Parmesan Eggplant and Caesar Salad  
Fettuccine Alfredo with Sautéed Vegetable with Garlic  
Bread

**\$12.95/Person**

Additions: Chicken, Beef, or Shrimp

**\$15.95/Person**

### Vegetarian's Twist

Fresh Greens and Tomatoes with Creamy Balsamic  
Vinaigrette  
Vegetarian Lasagna with Garlic Bread

**\$11.35/Person**

### Chicken Piccata with Pasta

Caesar Salad  
Breaded Chicken Breast, Capers, and White Wine Lemon  
Butter Sauce over Pasta  
Balsamic Grilled Vegetables and Garlic Bread

**\$13.50/Person**



## LUNCH - BUILD YOUR OWN BUFFETS

50 Person minimum is required

All Buffets Include: Rolls and Butter & Coffee and Tea Service

**Light Lunch - \$14.50 per person**  
**One Salad, One Main Course, One Starch, One Vegetable**

**Classic Lunch: \$15.50 per person**  
**One Salad, One Main Course, One Starch, One Vegetable**  
**One Dessert**

**Sumptuous Lunch: \$17.50 per person**  
**One Salad, Two Main Courses, One Starch, One Vegetable,**  
**One Dessert**

### Salads

Classic Potato Salad  
Macaroni Salad  
Dinner Salad w/ Creamy House Dressing  
Fruit Salad  
Caesar Salad  
Cole Slaw  
Pasta Salad

### Vegetables

Garden Grilled Vegetables  
Honey Glazed Carrots  
Buttered Corn  
Vegetable Medley  
Sautéed Vegetable  
Sautéed Broccoli garlic lemon  
Green bean with Almond

### Main Course

Sliced London broil  
Chicken Cordon Bleu  
Vegetable Lasagna  
Bulgogi  
Apple Glazed Roast Pork  
Roast Turkey  
Grilled Rosemary Chicken  
Baked Ham

### Starches

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Roasted Herb Potatoes  
Fried Rice  
Spanish Rice  
Corn Bread Stuffing

### Desserts

- Carrot Cake
- Apple Pie
- Strawberry Shortcake
- Brownie with Baileys Cream
- New York Cheesecake
- Pecan Pie
- Pumpkin Pie
- Chocolate Mousse
- Upside-down Pineapple Cake

## LUNCH - THEMED BUFFETS

50 Person minimum is required

### Deli Buffet

- Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
- Potato Salad
- Sliced Deli Meats Including: Roast Beef, Roast Turkey, and Honey Glazed Ham
- Sliced Cheeses (choose two): Cheddar, Swiss, Provolone, American
- Lettuce Leaves, Sliced Tomatoes, Pickles, and Onions
- Assorted Bakery Fresh Breads and Rolls
- Mayonnaise, Butter, and Honey Mustard
- Cookies
- A Selection of Soft Drinks and Bottled Water
- Coffee & Tea service

**\$13.50/Person**



## LUNCH - THEMED BUFFETS

50 Person minimum is required

### Deluxe Deli

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Potato Salad  
Pasta Salad with Roasted Vegetables  
Sliced Deli Meats Including: Roast Beef, Roast Turkey, Honey Glazed Ham, and Chicken Breast  
Sliced Cheeses (choose three): Cheddar, Swiss, Provolone, American  
Lettuce Leaves, Sliced Tomatoes, Pickles, and Onions  
Assorted Bakery Fresh Breads and Rolls  
Mayonnaise, Butter, and Honey Mustard  
Cookies  
Sliced Seasonal Fruits  
A Selection of Soft Drinks, Juices, and Bottled Waters  
Coffee & Tea service

**\$17.75/Person**

## LUNCH - THEMED BUFFETS

50 Person minimum is required

### American Classic Lunch Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings  
Potato Salad  
Steamed or Fried Rice  
Chicken or Beef Bulgogi  
Charbroiled Hamburger  
French Fries  
Cookies  
Sliced Seasonal Fruit  
Coffee & tea service

**\$16.95/Person**

### Southern Gun Smoked Lunch Buffet

Gun Smoked Beef Brisket with BBQ Sauce and Char-Grilled Smoked Chicken with Jalapeno Corn Bread  
Macaroni and Cheese  
Baked Beans  
Cole Slow  
Potato Salad  
Apple Pie

**\$15.50/Person**

### Build Your Own Pasta Buffet

Fettuccine and Penne Pasta  
Broccoli, Onions, Zucchini, Mushroom  
Sausage, Chicken, Garlic, Parmesan cheese  
Caesar Salad with Zesty Croutons, Parmesan Cheese, and Classic Caesar Dressing  
Fresh Rolls and Butter  
Cheesecake

**\$14.95/Person**

## DINNER - PLATED

25 Person minimum is required

All Dinners Include: Rolls and Butter, Coffee and Tea Service, and Choice of Dessert

### Steaks

Classic Caesar Salad with Romaine Lettuce, Fresh Grated Parmesan, Homemade Garlic Croutons, and Caesar Dressing

8oz Prime Rib Steak Flavored with Dijon Mustard and Brandy Brown Sauce

Roasted Herb Potatoes

Grilled Vegetables

**\$28.95/Person**

### Prime Rib Classic

Tossed Green Salad with Tomatoes, Cucumbers, and Ranch Dressing

Cattleman's Prime Rib with Au Jus, Roast Herb Potatoes, and Grilled Vegetables

**\$27.95/Person**

## DINNER - PLATED

25 Person minimum is required

All Dinners Include: Rolls and Butter, Coffee and Tea Service, and Choice of Dessert

### Classic London broil dinner plated

Tossed Green Salad with Tomatoes, Cucumbers, and Ranch Dressing

Sliced London Broil with Mushroom Sauce, Roasted Red Potatoes, and Sautéed Vegetable

**\$25.95/Person**

### Roasted Pork Favorite

Tossed Green Salad with Tomatoes, Cucumbers, and House Dressing

Sliced Roast Pork Loin with Garlic Mashed Potatoes and Vegetables Medley

**\$21.75/Person**

### Dessert

New York Cheesecake

Pecan Pie

Ice Cream and Fresh Berries

Carrot Cake

Apple Pie

Brownie with Baileys Cream

Pineapple Upside Down Cake



## DINNER - PLATED

25 Person minimum is required

All Dinners Include: Rolls and Butter, Coffee and Tea Service, and Choice of Dessert

### Roasted Stuffed Chicken

Fresh Garden Green Salad with Mandarin Oranges and Balsamic Vinaigrette Dressing

Roasted Chicken Breast Stuffed with Mozzarella Parmesan, Cream Cheese, Sun-dried Fruit or Tomatoes, Green Onions, and Garlic served with Creamy Dijon Sauce  
Fresh Sautéed Broccoli and Rice Pilaf

**\$23.95/Person**

### Honey Pepper Chicken

Fresh Caesar Salad with Romaine Lettuce, Fresh Grated Parmesan Cheese, Homemade Garlic Croutons, and Caesar Dressing

Grilled Chicken Breast topped with Honey Pepper Lemon and White Wine Sauce  
Served with Rice Pilaf and Vegetable Medley

**\$21.95/Person**

## DINNER - PLATED

25 Person minimum is required

All Dinners Include: Rolls and Butter, Coffee and Tea Service, and Choice of Dessert

### STEAK AU POIVRE

Fresh Garden Green Salad with Tomato, Cucumber, Onion, and House Dressing

Tenderloin Filet with Rich Brown Peppercorn Sauce  
Fancy Duchess Potatoes with Gravy and Grilled Vegetables

**\$27.95/Person**

### Dessert

New York Cheesecake

Pecan Pie

Ice Cream and Fresh Berries

Carrot Cake

Apple Pie

Brownie with Baileys Cream

Pineapple Upside Down Cake

## **DINNER - BUILD YOUR OWN BUFFETS**

50 Person minimum is required

All Buffets Include: Rolls and Butter & Coffee and Tea Service

**Light Dinner: \$23.95 per person**

**One Salad, Two Main Courses, One Starch, One Vegetable,  
One Dessert**

**Classic Dinner: \$25.95 per person**

**Two Salad, Two Main Course, Two Starch, Two Vegetable  
One Dessert**

**Sumptuous Dinner: \$30.95 per person**

**Two Salads, Three Main Courses, Two Starches, Two  
Vegetables, Two Desserts**

### **Main Courses**

Sliced London broil

Grilled Chicken Breast

Bulgogi

Apple Glazed Roast Pork

Big River Salmon

Roast Turkey

Baked Ham

Teriyaki Steak

Grilled Rosemary Chicken

Chicken Cordon Bleu

Stuff Chicken

Cattleman's Prime Rib

### **Starches**

Garlic Mashed Potatoes

Rustic Mashed Potatoes

Steamed Rice

Rice Pilaf

Roasted Herb Potatoes

White and Wild Rice

Rosemary Herb Potatoes

Baked Potato

Corn Bread Stuffing



### Vegetables

Honey Glazed Carrots  
Green Beans with Almonds  
Buttered Corn  
Vegetable Medley  
Ranchero Beans  
Sautéed Vegetable  
Grilled Vegetable

### Salads

Classic Potato Salad  
Dinner Salad w/ Creamy House Dressing  
Caesar Salad  
Macaroni Salad  
Fruit Salad  
Cole Slaw

### Desserts

Carrot Cake  
Apple Pie  
Strawberry Shortcake  
brownie with bailey Cream  
New York Cheesecake  
Pecan Pie  
Pumpkin Pie  
Chocolate Mousse  
Upside-down pineapple cake

## DINNER - THEMED BUFFETS

50 Person minimum is required

### South of the Border Buffet

Greens with Tomatoes and Onions Tossed with House Dressing  
Beef and Bean Burrito  
Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Refried Beans  
Mexican Rice  
Traditional Flan  
Sliced Fruits  
Coffee & Tea Service

**\$22.95/Person**

### Spanish Fiesta Buffet

Nacho Salad  
Spanish Rice and Pinto Beans  
Taco Bar  
Chicken, Beef, and Carnitas  
Fresh Flour Tortillas  
Tomatoes, Lettuce, Onions, Cheese, Guacamole, and Pico De Gallo  
Cheese Enchilada  
Tortilla Chips  
Tangy Salsa and Queso  
Chocolate Mousse

**\$21.95/Person**

## DINNER-THEMED BUFFETS

50 Person minimum is required

### Hawaiian Dinner Buffet

Pineapple and Coconut Salad  
Tossed Green Salad with Tomatoes, Cucumbers, Avocado  
and Lemon Balsamic Dressing  
HuliHuliChicken  
Kalua Pulled Pork  
Spam Fried Rice  
Grilled Vegetables Haupia(Hawaiian Coconut Pudding)

**\$26.50/Person**

### The Southern Cajun Dinner Buffet

Greens, Tomatoes, Onions, and Asian Vinaigrette  
Dressing  
Char-Grilled Baby Back Ribs with Cajun BBQ Sauce  
Chicken Gumbo with White Rice or Chicken and Sausage  
Jambalaya  
Boiled Shrimp, Potatoes, and Corn  
Green Bean with Tasso  
New York Cheesecake

**\$25.95/Person**

## DINNER-THEMED BUFFETS

50 Person minimum is required

### Gino's Pasta Station Buffet

Fettuccine and Penne  
Alfredo and Marinara Sauce  
Broccoli, Onions, Zucchini, Mushrooms, and Green  
Peppers  
Sausage, Chicken, Beef, Shrimp, Bacon, and Clam  
Garlic Parmesan Cheese  
Fresh Caesar Salad with Romaine Lettuce, Fresh Grated  
Parmesan Cheese, Homemade Garlic Croutons, and  
Caesar Dressing  
Fresh Rolls and Butter  
Cocoa Tiramisu

**\$22.95/Person**





ENLISTED CLUB

Osan Enlisted Club Complex  
51 FSS/FSWCE  
UNIT 2065  
APO AP 96278-2065  
DSN) 351-784-6900  
COMM) 0505-784-6900