



AIR FORCE
CATERING

ADD GREATNESS TO YOUR GATHERING

CONTENTS

FOR ALL OCCASIONS

We are pleased that you have chosen Osan Clubs to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over, and above the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you,
Osan Clubs Staff

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KEY

- (V) Vegetarian
- (N) Contains Nuts

Breakfast Buffet

All Breakfast Buffets include the following items: Biscuits or Toast, Butter, Jelly, Orange Juice, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 50

Continental minimum 25

Add Ons

Classic All American

Freshly scrambled eggs, breakfast potatoes, choice of crisp bacon, sausage or turkey sausage

\$14.95 per person

All American Plus

Scrambled eggs, breakfast potatoes, choice of bacon, sausage or turkey sausage with French Toast, maple syrup and creamy sausage gravy

\$16.95 per person

Osan Club Special

Scrambled, eggs, "eggbeaters" or egg whites, roasted potatoes with Bacon or turkey sausage

\$13.95 per person

The Sun Rise Continental (V)

Assortment of pastries, bagels with regular and flavored cream cheese

\$10.95 per person

The Executive Continental (V)

Assortment of pastries, bagels with cream cheese, assorted yogurt, fresh seasonal fruit

\$14.95 per person

Omelette and Egg Station

Made to order Omelets; Eggs or Egg Whites with the choice of: Cheddar or Swiss Cheese, Red and Green Peppers, Red Onion, Mushrooms, Tomatoes, Spinach, Ham, Bacon, Sausage and Salsa

\$5.95 per person

Breakfast Burrito Station

Freshly made with eggs, cheese and potatoes with choice of chorizo, bacon, or turkey sausage wrapped in a warm flour or whole wheat tortilla and served with salsa, and sour cream

\$5.95 per person

Breakfast Quesadilla Station

Fluffy scrambled eggs and cheese, spinach with choice of chorizo, bacon, or turkey sausage presented in a crisp tortilla with salsa, salsa, and sour cream

\$5.95 per person

Waffle Station (V)

Waffles made to order. Toppings Include; whipped butter, syrup, assorted toppings with seasonal fruits whipped cream and chocolate chips

\$5.95 per person



Omelette Station

Refreshment Breaks

Breaks are limited to 30 minutes

We can accommodate longer break periods by adding an additional \$2.00 per person per 30 minutes

Sweet Tooth

Freshly baked cinnamon twists with cream cheese icing, miniature croissants, honey, butter & jellies
Freshly brewed coffee and bottled water

\$9.95 per person

Grazers

Granola & nutri-grain bars, regular & light yogurt cups, Freshly brewed coffee, assorted fruit juices and bottled water

\$7.95 per person

Airy

Freshly popped popcorn, pretzels, assorted soda, iced tea and bottled water

\$4.95 per person

Good Morning

Assortment of pasties, sliced melon and orange wedges, chilled juices, coffee & tea service

\$12.95 per person

Good Afternoon

Assortment of cookies, chips and sliced fresh fruits, chilled soft drinks, bottled water, coffee & tea service

\$13.95 per person

Traditional

Assortment of fresh baked cookies and fudge brownies served with lemonade, iced tea and bottled water
\$6.95 per person

Classic

Individual bags of chips, pretzels, trail mix, and granola bars served with lemonade, iced tea, and bottled water

\$5.95 per person

Power Punch

Trio of classic, garlic roasted red pepper hummus served with crackers, pita chips & fresh vegetable crudites
Assorted sodas and bottled water

\$8.95 per person

Jumbo Soft Pretzels

Warm soft pretzels served with brown mustard and cheddar cheese sauce

\$2.50 per person



Good Afternoon

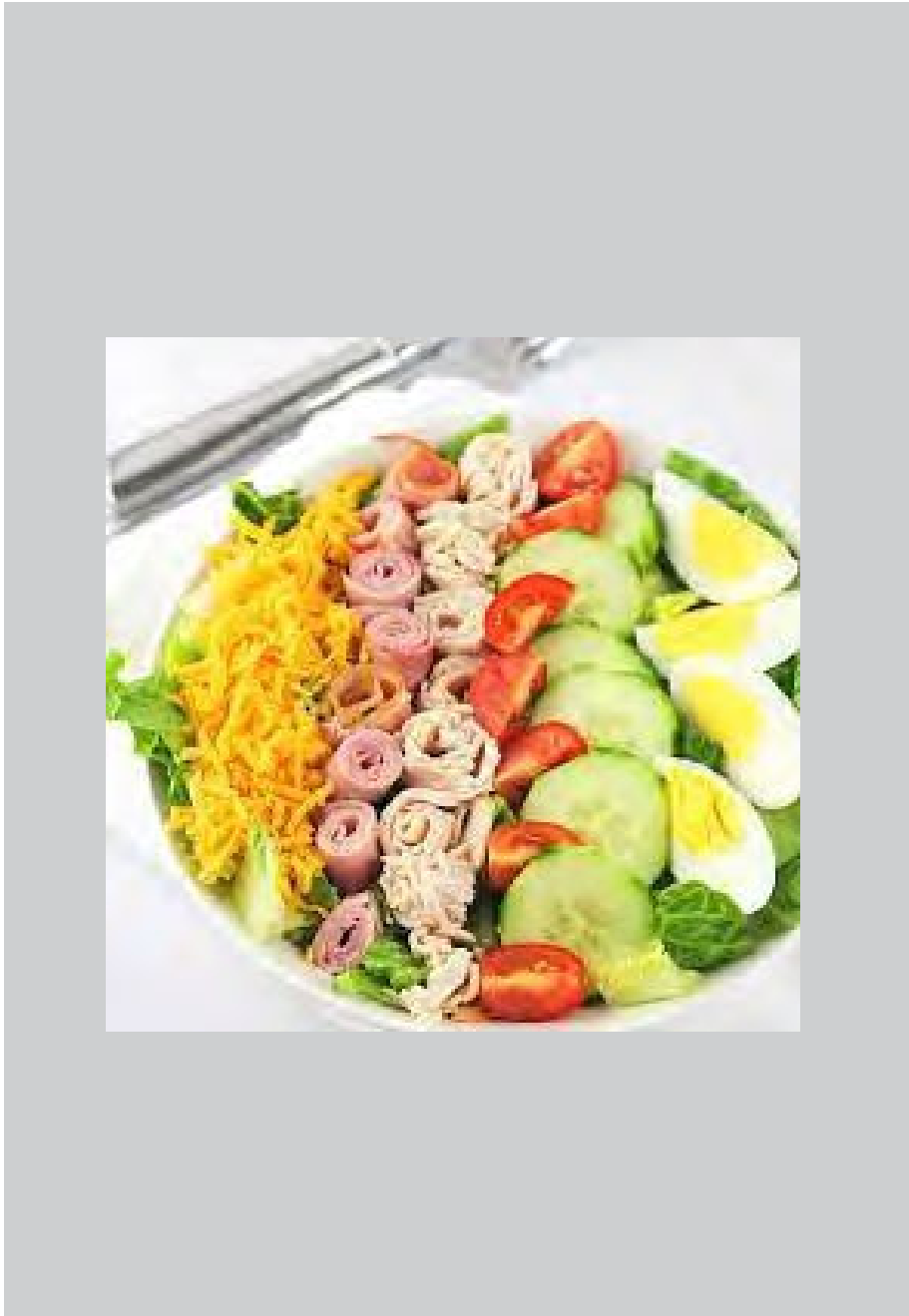
Beverages

1 Gallon serves
approximately 16
people

Coffee, Regular and Decaf	\$15.95/gallon
Iced Tea (Sweet or Unsweet)	\$12.00/gallon
Lemonade or Fruit Punch	\$15.00/gallon
Infused Water: lemon, cucumber, citrus	\$10.00/gallon
Assorted Sodas	\$1.50 each
Bottled Water	\$1.00 each
Assorted Fruit Juice (Orange, Apple, Cranberry, Grapefruit)	\$15.95/gallon

A La Carte Items

Assorted Bagels w/Flavored Cream Cheese	\$25.95/ dozen
Freshly Popped Popcorn (Minimum 20PP)	\$2.00/person
Assorted Fresh Baked Cookies	\$12.50/ dozen
Assorted Muffins	\$17.25/ dozen
Assorted Danishes	\$23.95/ dozen
Assorted Donuts	\$16.95/ dozen
Assorted Yogurt	\$3.50/ea
Mixed Nuts (N)	\$20/pound
Jumbo Soft Pretzels with Brown Mustard and Cheddar Cheese Sauce	\$20/ dozen
Chex Mix	\$20/pound
Cake	\$90.00
Fruit Tray (L)	\$175.00



Chef Salad

Lunch

Minimum Guest Guarantee 25

Wraps and Deli

All Wraps and Deli options are served on choice of wrap, croissant or wheat bread, garnished with pickle spear and served with choice of house-made potato chips, pasta salad, potato salad or side garden salad, coffee, Tea & water

Garden Fresh (V)

Fresh spinach, matchstick carrots, tomatoes, red & yellow peppers, cucumber and vegetable cream cheese
\$10.95 per person

Turkey Me Home

Roasted turkey, bacon, romaine lettuce, tomato, provolone cheese, and mayo
\$11.95 per person

Oriental Chicken Wrap

Chicken salad w/chopped grapes, apples, sliced almonds, and celery in a lemon mayonnaise
\$12.95 per person

Lunch on the Run

All above entree items available in a picnic box and served with House Chips, Whole Fruit, Cookie, Pickle and choice of Soda or Bottled Water
 Additional *\$2.00 per person*

F-R-E-S-H

Fresh Garden Green Salad (V)

Tossed mixed greens, tomato wedges, shredded carrots, cucumbers, red onion rings, seasoned croutons served with your choice of dressing
\$11.95 Per person

Classic Caesar Salad (V)

Romaine lettuce, parmesan cheese, croutons, tossed in caesar dressing
\$10.95 per person

Chef Salad

Tossed greens topped with shredded jack and cheddar cheese, ham, turkey, eggs, cucumber slices, shredded carrots, and garnished with tomato wedges; with your choice of dressing
\$15.95 per person

Oriental Salad (V) (N)

Crisp lettuce tossed with shredded cabbage, onions, almond slivers, chow mien noodles, sesame seeds, *Asian vinaigrette*
\$10.595per person

Caprese Salad (V)

Vine ripened tomato, fresh mozzarella cheese, basil with a balsamic dressing
\$9.95 per person

Add-ons, per person

Sliced Grilled Chicken Breast-\$5.00

Marinated Flank Steak-\$6.00

Grilled Portobello Mushroom-\$3.00

Lunch

Minimum Guest Guarantee 25

Vegetarian's Twist (V)

Fresh mixed greens with a creamy balsamic vinaigrette, Vegetable Lasagna & homemade garlic bread, fresh baked brownie

\$17.95 per person

Honey Dijon Chicken Breast Perfectly grilled chicken breast served over a bed of rice pilaf with a small garden salad

\$16.95 per person

Burrito Bowl

Steamed rice topped with fresh romaine lettuce, sweet corn, black beans, diced tomatoes, avocado drizzled with a chipotle cream sauce
Add Grilled Chicken for \$5.00

\$9.95 per person

Chicken Pita

Warm whole wheat pita stuffed with sliced chicken breast, fresh romaine lettuce, sliced tomato, sliced red onion, feta cheese and tangy yogurt cucumber sauce served with house chips

\$14.95 per person

Smoked Salmon Nicoise

Fresh salad greens, cucumber, cherry tomato, kalamata olives, steamed red potato, red onion and fresh green beans tossed in lemon dill dressing and topped with sliced smoked salmon

\$18.95 per person

Theme Buffets

lemonade, ice tea & water included
Minimum Guest Guarantee 50

BBQ Spread

Choice of two meats (smoked brisket, roast chicken, rib tips, or smoked sausage), BBQ baked beans, choice of potato salad or cole slaw, sliced bread, condiments (sliced onion, pickle chips, bbq sauce)

\$21.95 per person

South of the Border

Beef and chicken fajitas, cheese enchiladas, spanish rice, choice of refried or pinto beans, condiments (lettuce, cheese, pico de gallo, sour cream, guacamole, salsa) warm tortillas

\$22.95 per person

Back Yard Grill

Grilled all beef hamburgers and hot dogs, buns, baked beans, house made chips, sliced cheese, relish tray and condiments

\$19.95 per person

Far East Feast

Choice of two of the following General Tso chicken, stir fried udon noodles, broccoli beef, or Szechwan shrimp with Vegetable fried rice, stir fried vegetables, egg roll, and condiments

\$23.95 per person



Burrito Bowl



Far East Feast

HorsD'oeuvres

50 pieces each

Butler service available \$20 per item per 50 guests

Hot Offerings

Wings

Buffalo or Fried served with cool ranch dipping sauce

\$80.00

Bacon Wrapped Jalapeño

Jalapeño stuffed with cream, jack and cheddar cheese wrapped in bacon, and roasted to perfection with

\$85.00

Vegetable Spring Rolls

Vegetable spring roll with plum sauce

\$59.95

Meatballs (V)

Savory meatballs with your choice of Sweet n Sour, BBQ, Swedish or Teriyaki sauce (Impossible Meatballs Also available for extra \$10.00)

\$45.00

Jalapeno Poppers (V)

Breaded, Fried Jalapenos stuffed with Cheddar cheese

\$70.00

Stuffed Mushrooms

Roasted mushroom caps filled with savory sausage and mozzarella mix and topped with parmesan cheese

\$120.00

Crispy Fried Chicken Tenders

Served with Honey Mustard dipping sauce

\$92.00

Cold Offerings

Fiesta Pinwheels (V)

A blend of Cream Cheese, Sour Cream, Picante Sauce, Olives, Green Chilies, Jack, Cheddar, and Onion rolled into a Chile flavored Tortilla

\$43.95

Assorted Finger Sandwiches

Choose from Chicken Salad, Deviled Ham, Egg salad or Curried Chicken

\$44.95

Assorted Canapes

\$55.00

Assorted Crostini

\$65.00

Curry Chicken Salad Tartlets

All white meat with celery and onions and tossed in a creamy curry mayonnaise

\$55.95

Mini Caprese Skewers (V)

Fresh cherry tomato topped with basil leaf and fresh mozzarella cheese and drizzled with balsamic reduction sauce

\$75.95

Ham & Cheese Pinwheels

Blend of cream cheese, sour cream, & smoked honey ham wrapped in a flavored tortilla

\$42.95

Jumbo Shrimp Cocktail

Seasoned poached shrimp with lemon slices and a tangy cocktail sauce

\$75.95

Seared Shaved Beef Crostini Served medium rare with horseradish cream and Parmesan cheese

\$89.00



Bacon Wrapped Jalapeno



Mini Caprese Skewers

Hot Offerings Cont...

Mini Quesadillas

Beef or Chicken
\$49.95

Grilled Kabobs

Choice of Beef or Chicken with either BBQ or Teriyaki sauce
\$125.00

Marinated Chicken Satays (N)

Juicy chicken skewers served with a Thai peanut sauce and topped with scallions
\$70.00

Fried Yaki Mandau

Deep fried mandau with Korean dipping sauce
\$55.35

Action Stations

Asian Chicken Lettuce Wraps(N)

With crispy lettuce, chicken and vegetable mix with Thai peanut, Sesame Ginger, Korean Garlic, and Sweet Red Chile sauces and assorted toppings
\$12.95 per person

Create your own Pasta station

Assorted pasta, with you choice of toppings, sausage, shrimp, meatballs, onions, green peppers, mushrooms sauteed in garlic butter served with Alfredo or marinara sauce
\$12.95 per person

Taco Bar

Beef or chicken, served with all the toppings, cheeses, and sauces
\$12.95 per person



Pasta Station

Dips

Served by the pound
1 pound serves 8-10 guests

Spinach and Artichoke Dip (V)

Chopped spinach and artichoke hearts with cream cheese served warm with assorted gourmet crackers and pita chips
\$12.95 per pound

Bacon Jalapeño Dip

Jalapeno, green chili's and bacon in a creamy cheese sauce served with tortilla chips
\$12.95 per pound

French Onion Dip (V)

A cool creamy sauce with caramelized shallots and onions served with chips
\$9.95 per pound

Seven Layer dip with Homemade Salsa (V)

Fresh house made salsa served with tortilla chips
\$12.95 per pound

Queso Blanco (V)

Creamy white cheese sauce served with tortilla chips
\$9.95 per pound

Hummus Trio (V)

Red pepper, roasted garlic and classic hummus served with pita chips
\$25.50 per pound

Take-Out

Serves 40-50 people

Coleslaw

\$85.00

Potato Salad

\$85.00

Macaroni and Cheese

\$85.00

Macaroni Salad

\$85.00

Baked Beans

\$80.00

Roasted Herb Potatoes

\$80.00

Displays

Each display serves 35-50 (L) 25 -35 (S) guests depending on the style and meal period of the event

Baked Brie (V) (N)

Cranberry pecan baked brie served with assorted gourmet crackers and toasted crostini
\$89.95

Assorted Wrap Tray Chicken, Ham, Turkey in a garlic wrap, stuffed the fresh garden greens, tomatoes, red onions, Swiss cheese served with ranch dressing
\$80.00(L) \$60.00(S)

Seasonal Fruit Display (V)

A selection of seasonal fruit with a honey lime yogurt sauce
\$175.00(L), \$110.00(S)

Antipasto Display

Italian cheeses(provolone, pecorino, gorgonzola, cheddar, mozzarella) genoa salami, mortadello, and prosciutto, with marinated grilled vegetables, marinated olives and artichoke hearts served with assorted gourmet crackers and crostini
\$195.95

Fancy Deviled Eggs

Traditional \$36.00
International (Shrimp, Avacado, Bacon) \$55.00

Cheese Lovers Board (V)(N)

Selection of domestic and imported cheeses served with assorted nuts, dried fruits, and olives garnished with berries and grapes with toasted baguette and assorted gourmet crackers
\$110.00(L), \$65.00(S)

Fresh Seasonal Crudité's (V)

Fresh vegetables, roasted red pepper hummus, ranch or bleu cheese dips paired with pita chips
\$160.00(L), \$110.00(S)

Veggie Display (V)

A Selection of fresh vegetables
\$80.00(L), \$55.00(S)

Seasonal Fruit & Veggie Display (V)

A selection of seasonal fruit and fresh vegetables
\$120.00(L), \$90.00(S)

Deluxe Meat Platte

Assorted sliced meats & cheeses, Turkey, Ham, Roast Beef & Salami Swiss, American and cheddar cheese served with assorted breads, crackers and condiments
\$199.95(L), \$155.95(S)



Baked Brie



Antipasto Display

Plated Dinner Service

All Dinner entrees(except vegetarian) are served your choice of one vegetable, and one starch item. They also include: Fresh Garden Green Salad, Choice Dressing, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water
Minimum Guest Guarantee 25



Churrasco Steak w/Chimichurri sauce



Baked Mahi Mahi

Beef Selections

Tenderloin of Beef

Center cut tenderloin with rich brown peppercorn Sauce
\$27.95 per person

Churrasco Steak w/Chimichurri

Marinated Flank steak, with homemade chimichurri
\$21.95 per person

Char Grilled Ribeye

Flavored with Dijon Mustard and brandy brown sauce
\$25.95 per person

London Broil

Sliced grilled marinated Flank Steak with a rich Brown Butter Merlot Sauce
\$22.95 per person

Vegetarian Selections

Includes Choice of one vegetable

Thai Curry

Spicy coconut milk vegetable curry served with rice
\$15.95 per person
add beyond meat \$3.00 per person

Pasta Pomodoro

Spaghetti with garlic herb Pomodoro sauce. Served with toasted garlic bread
\$12.95 per person
add beyond sausage \$3.00 per person

Vegetarian's Twist

Vegetarian Lasagna w/Garlic Bread
\$17.95 per person

Herb Stuffed Eggplant

Fresh eggplant w/herb stuffing covered with a marina sauce
\$15.95 per person

Pork Selections

Stuffed Pork Loin

Roasted and stuffed with Mozzarella, Parmesan & cream cheese
\$26.95 per person

Pork Loin w/Mango Habanero Chutney

Roasted and served with a Mango-Habanero Chutney
\$24.95 per person

Rosemary Rubbed Loin of Pork

Roasted and served with Mushroom Demi-Grace
\$25.95 per person

Seafood Selections

Honey Garlic Salmon

Pan seared and served with a Honey Garlic Sauce
\$19.95 per person

Baked Mahi Mahi

With an Avocado Salsa
\$22.95 per person

Chicken Selections

Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce
\$23.95 per person

Lemon Pepper Chicken

Baked Chicken Breast with a lemon-garlic butter sauce
\$23.95 per person

Polynesian Marinated Chicken

Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze
\$25.95 per person

Plated Dinner Service Cont...

Pasta Pomodoro



Seasonal Marinated Fruit

Duo Plates

Can't make up your mind on just one entree? No problem, we have you covered. All Dinner Duo plates also are served your choice of one vegetable, and one starch item. They also include: Fresh Garden Green Salad, Choice Dressing, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 25

Duo Selections

Steak and Chicken

Top Sirloin with Dijon Demi-Glace and Chicken Milano with Sun-Dried Tomato Sauce
 \$35.95 per person

Chicken and Seafood

Lemon Pepper Chicken with Lemon Garlic Butter Sauce and Seared Salmon with Honey Garlic Sauce
 \$38.95 per person

Beef and Pork

Sliced London Broil with Brown Butter Merlot Sauce and Roasted Rosemary Pork Loin with Mushroom Demi-Glace
 \$37.95 per person

Sweet and Savory Chicken and Steak

Polynesian Chicken with Pineapple Soy Glaze and Top Sirloin with Dijon Demi-Glace
 \$36.95 per person

Vegetable Selection

Green Bean Almondine
 Steamed Vegetable Medley
 Sautéed Peas and carrots
 Golden Buttered Corn vegetable medley
 Honey Glazed Baby Carrots
 Asian stir-fry

Starch Item Selection

Roasted Rosemary Red Potatoes
 Baked Potatoes
 Garlic Mashed Potatoes
 Potato Au Gratin
 Rice Pilaf
 Wild Rice
 Cornbread Stuffing

Dessert Enhancements

N.Y. Style Cheese Cake with a Fresh Berry Puree- \$4.95 per person
 Salted Caramel Brownie with Whipped Cream- \$3.95 per person
 Carrot Cake with a Cream Cheese Frosting- \$3.95 per person
 Chocolate Layer Cake with Chocolate Ganache- \$3.95 per person
 Classic Tiramisu with Espresso Sauce- \$3.95 per person
 Seasonal Marinated Fruit- \$2.95 per person

Dinner Buffets

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

Each buffet is served with your choice of one each Salad, Vegetable, Starch item, and Entree.

Additional items can be added to your liking

Minimum Guest Guarantee 50

Beef Buffet

\$24.95 per person

Oven Roasted Beef

Sliced and served with a rich Mushroom Burgundy Sauce

London Broil

Sliced grilled marinated Flank Steak with a rich Brown Butter Merlot Sauce

Braised Steak Tips

With a roasted Mushroom and Onion Demi-Glace

(Additional selections: \$2.00 ea. per person)

Chicken Buffet

\$24.95 per person

Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce

Lemon Pepper Chicken

Baked Chicken Breast with a lemon-garlic butter sauce

Polynesian Marinated Chicken

Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze

(Additional selections: \$2.00 ea. per person)



Pork Buffet

\$24.95 per person

Glazed Center Cut Pork Chop

Seared and served with an apple cider glaze

Sweet and Spicy Pork Loin

Roasted and served with a Mango-Habanero Chutney

Rosemary Rubbed Pork Loin

Roasted and served with a Mushroom Demi-Glace

(Additional selections: \$2.00 ea. per person)

Seafood Buffet

\$26.95 per person

Honey Garlic Salmon

Pan seared and served with a Honey Garlic Sauce

Baked Mahi Mahi

With an Avocado Salsa

(Additional selections: \$2.00 ea. per person)

Vegetarian Buffet

\$22.95

Sesame Eggplant "Steaks"(V)

Thick cut, grilled and served with a Sesame Lime Honey Sauce over Rice Pilaf

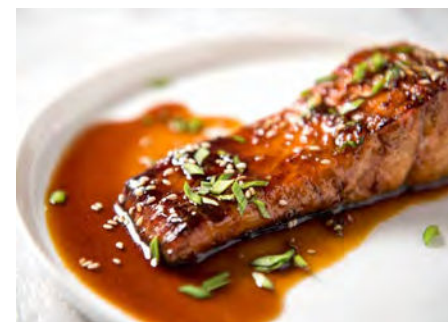
Wild Mushroom Ravioli (V)

Served with a Cognac Alfredo Sauce and topped with Chiffonade Basil

Roasted Vegetable Polenta

With Roasted Tomato Sauce and Aged Parmesan

(Additional selections: \$2.00 ea. per person)



Honey
Garlic
Salmon

Dinner Buffets Cont...

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

Each buffet is served with your choice of one each Salad, Vegetable, Starch item, and Entree.

Additional items can be added to your liking

Minimum Guest Guarantee 50

Salad Selection

- Mixed Green Garden Salad
 - Classic Caesar Salad
 - Greek Salad
 - Italian Pasta Salad
 - Fresh Seasonal Fruit
- (Additional selections: \$1.95 ea. per person)

Vegetable Selection

- Apple Cider Glazed Baby Carrots
 - Green Bean Almondine
 - Steamed Vegetable Medley
 - Garlic Lemon Broccoli
 - Golden Buttered Corn
 - Broccoli Cheese Gratin
 - Grilled Marinated Vegetables
 - Snow Peas with Brown Butter
- (Additional selections: \$1.95ea. per person)

Starch Item Selection

- Baked Potato Bar
 - Classic Mashed Potatoes
 - Cheddar and Bacon Mashed Potato
 - Potato Au Gratin
 - Roasted Rosemary Red Potatoes
 - Rice Pilaf
 - Brown Rice
 - Southwest Rice
- (Additional selections: \$1.95 ea. per person)



The Carving Board

Add a Chef attended Carving Action Station to any of your events.

Minimum Guest Guarantee 50

Roast Beef with Au Jus and Creamy Horseradish- \$395

Dessert Enhancements

Have a sweet tooth? Add one of our delicious desserts to any of your Buffets 50 person minimum

- N.Y. Style Cheese Cake with a Fresh Berry Puree- \$95.00
- Cake, Carrot or Lemon \$65.95
- Brownie w/ Baileys Irish Cream
- Shooters-Ask about flavors \$75.00
- Strawberry Shortcake \$90.00
- Upside-down pineapple cake \$90.00
- Seasonal Fruit Cobbler- \$85.95
- Pie- Apple, Pecan or Pumpkin \$65.00



Strawberry shortcake shooter

Themed Dinner Buffets

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All Buffets are expertly built to pair with that particular fare or flavor. All buffets include Water, Coffee and Tea Service
Minimum Guest Guarantee 50



Tex-Mex Fiesta

Chips and Salsa
Cheese Enchiladas
Lime Cumin Pinto Beans
Spanish Rice
Mexican Street Corn
Steak and Chicken Fajita Action Station
Taco Bar(Salsa, Sour Cream, Guacamole, Queso, Lettuce, Tomato, Olives, Onions and Cheese)
Fruit Cobbler
\$22.95 per person

Summer Beach Party

Tossed Garden Salad with Dressing Choice
Potato Salad
Char Grilled Burgers & Hot dogs w/all the trimmings
Corn on the Cob
Sliced Seasonal Fruit
\$19.95 per person

Cowboy Western

Tossed Garden Salad with Dressing Choice
Potato Salad
Grilled BBQ Chicken, Top Sirloin Steaks
Baked Beans
coleslaw
Sweet Cornbread w/honey butter
Fruit Cobbler
\$22.95per person

Southern Comforts

Classic Creamy Coleslaw
Crab and Corn Chowder
Macaroni and Cheese
Mini Corn on the Cob
Red Beans and Rice
Corn Bread
Chocolate Pecan Bread Pudding
\$24.95 per person

Choice of two Entrees:

Slow Cooked BBQ Riblets
Country Fried Steak w/ Cream Gravy
Fried Shrimp
Blackened Catfish
Crispy Fried Chicken

Tuscan Style

Traditional Caesar Salad
Italian Wedding or Minestrone Soup
Penne Pasta with Olive Oil and Parmesan
Italian Blend Vegetables
Garlic Cheese Bread
Tiramisu
\$23.95 per person

Choice of two Entrees:

Italian Sausage with Peppers & Onions
Chicken Picatta with Lemon Sauce
Classic Beef Lasagna
Meatballs and Marinara
Vegetable Lasagna
Chicken with Alfredo Sauce

Special Dietary Menu

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete. Please discuss any dietary concerns with the catering staff.

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Anything containing nuts has been identified through this brochure.
- Vegetarian options are identified in the brochure but we can also accommodate Vegan options.
- We also offer plant based protein that can be substituted for the animal proteins in many of our offering.

Chick'n Parmesan

Crispy plant based chick'n topped with house made marinara sauce and mozzarella/parmesan cheese blend
\$9.95 per person

Orange Chick'n

Crispy plant based chick'n pieces with mandarin orange sauce topped with fresh sliced scallions
\$8.95 per person

Fishless Taco

Fishless fillet on a warm corn tortilla with cabbage blend and house made fish taco sauce
\$9.95 per person

Impossible Burger

Grilled burger served on a gluten free bun with crisp lettuce, sliced tomato and topped with house made guacamole
\$8.95 per person

Beefless Tips

Beefless tips served with a mushroom burgundy sauce
\$9.95 per person



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Osan Clubs Catering

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