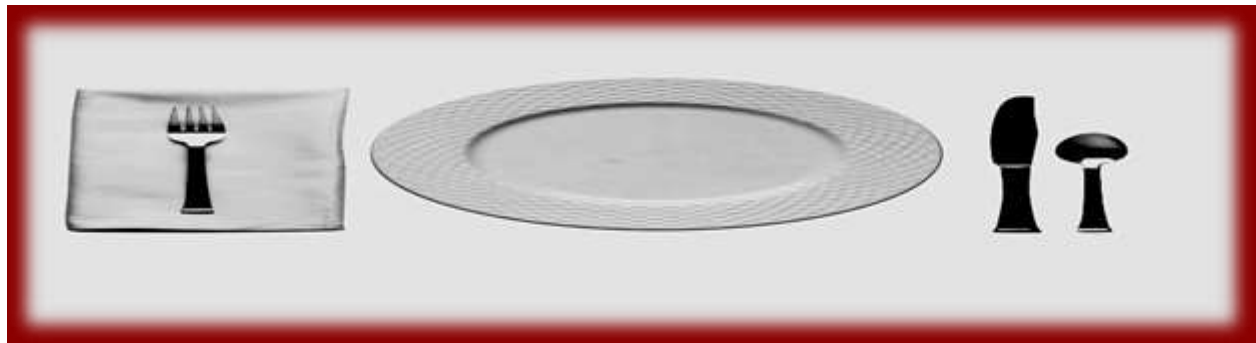


*Marine Corps Community Services
Town & Country
Conference and Banquet Services*



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MCCS Catering

Breakfast Menu

(Served with Coffee)

Continental Breakfast Croissant, Butter & Preserves, Seasonal Fresh Fruit	\$5.00
Healthy Start Bran Muffin, Butter & Preserves, Seasonal Fruit, & Yogurt	\$5.75
Croissant Sandwich Ham, Scrambled Egg and Cheese on a flaky croissant, Seasonal Fruit	\$6.00
Traditional Start Scrambled Eggs; Choice of Bacon, Sausage or Ham; Hash Browns, Country Potatoes or Cheese Grits	\$6.25
Southern Country Scrambled Eggs, Bacon or Sausage, Country Potatoes or Cheese Grits, Buttermilk Biscuit and Country Gravy	\$7.25
Buttermilk Pancakes With Maple Syrup and Butter; Ham, Bacon or Sausage Toppings: Banana, Strawberry, Apple or Blueberry (Add \$1.00 per person)	\$6.00
Steak and Eggs Sirloin Steak with Scrambled Eggs and Country Potatoes	\$9.75
Eggs Benedict Toasted English Muffin topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce served with Country Potatoes	\$7.00
Corned Beef Hash Sautéed Corned Beef Hash served with Scrambled Eggs and Seasonal Fruit	\$6.50



MCCS Catering
Breakfast Buffet
(Minimum 50 persons)

Seasonal Sliced Fruits and Berries

Assorted Pastries and Muffins with Butter and Preserves

Scrambled Eggs

Meats

(Choice of Two)

Country Ham, Smoked Bacon, Sausage Patties or Corned Beef Hash

Accompaniments

(Choice of One)

Hash Browns, Country Potatoes, Grits, Cheese Grits or Biscuits with Country Gravy

Juices

(Choice of One)

Orange, Grapefruit, Pineapple, Tomato or Apple

Coffee and Decaffeinated Coffee

\$12.50 per person

Enhancement

Made to Order Omelet Station

Tri-color Bell Peppers, Green Onions, Tomatoes, Spinach, Mushrooms, Cheddar
Cheese, Monterrey Jack Cheese, Ham, Bacon and Sausage

Add \$3.50 per person

MCCS Catering
Breakfast
A La Carte Selection

Assorted Cookies
\$12.00 per dozen

Assorted Danish
\$18.00 per dozen

Assorted Muffins
\$20.00 per dozen

Assorted Bagels with Cream Cheese
\$22.00 per dozen

Assorted Yogurts
\$12.00 per dozen

Coffee / Decaffeinated Coffee
\$10.00 per gallon

Assorted Juices
Orange, Apple, Tomato, Grapefruit
\$12.00 per gallon



MCCS Catering

Plated Lunch

Salad Entrées

Includes Freshly Baked Rolls, Butter and Southern Sweet Tea

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| Classic Chicken Caesar | \$7.75 |
| Crisp Romaine Lettuce, Garlic Croutons and Parmesan Cheese tossed in tangy Caesar Dressing and topped with Marinated Grilled Chicken Breast. | |
| Oriental Chicken | \$7.25 |
| Tender Fried Chicken on a bed of crisp Greens topped with Fried Won Tons, and served with Ginger Sesame Dressing | |
| Caribbean Spinach | \$9.75 |
| Baby Spinach Leaves topped with Grilled Gulf Shrimp and a variety of tropical fruits and berries, served with Raspberry Vinaigrette | |
| Black & Bleu | \$11.50 |
| Grilled Blackened Steak sliced and served over a bed a Mixed Greens with Tomatoes, Carrots, Onions, Radish and Bleu Cheese Crumbles, served with Bleu Cheese Dressing. | |

Sandwich Entrées

Includes Potato Chips and Southern Sweet Tea

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| Italian Deli | \$8.50 |
| Thinly sliced Pit Ham, Roast Turkey and Salami on a 6 inch Hoagie topped with Provolone Cheese, Lettuce, Tomato, Onion and Banana Peppers (mayo and mustard on the side) | |
| Georgia Delight | \$7.25 |
| Freshly baked Croissant filled with Breast of Turkey, Bacon, Lettuce and Tomato | |
| Rosemary Chicken | \$7.25 |
| Boneless Breast of Chicken marinated with fresh Rosemary and other Herbs, Grilled and served on a Hoagie with Lettuce, Tomato and Onion, drizzled with Herb-infused Oil | |
| Clubhouse | \$8.00 |
| Pit Ham, Turkey Breast, Cheddar and Swiss Cheeses, Bacon, Lettuce, Tomato and Mayo on a flaky Croissant | |
| California | \$7.50 |
| Sliced Roast Turkey, Avocado, Alfalfa Sprouts, Swiss Cheese, Lettuce, Tomato and Cranberry Aioli on a freshly baked Croissant | |

MCCS Catering

Plated Lunch

Entrées

Includes Garden Salad, Rolls, Butter, Chef's Starch and Vegetable

Steak Diane	\$14.25
Grilled 10oz New York Strip crusted with Black Peppercorns and finished with a Brandy Cream	
Chicken Cordon Bleu	\$10.50
Boneless Breast of Chicken topped with Swiss Cheese, Ham and Sauce Supreme	
Chicken Marsala	\$9.50
Sautéed Breast of Chicken finished with Mushroom Marsala Wine Sauce	
Southern Fried Chicken	\$9.25
White Meat Chicken breaded, fried until golden and served with White Pepper Gravy	
Baked Salmon	\$12.00
Fillet of Salmon finished with a Lemon Dill Aioli	
Tilapia Francese	\$11.00
Pan fried and finished with lemon caper butter	
Maple Glazed Pork Loin	\$9.50
Oven roasted Loin of Pork Glazed with Maple and Brown Sugar	
Fried Pork Chop	\$10.00
Breaded Loin Chop finished with Georgia Peach Chutney	

Enhancements

Soup of the Day	Add \$2.50 per person
Dessert	Add \$3.00 per person

Dessert Selections

Jumbo Chocolate Chip Cookies	Chocolate Layer Cake
Iced Chocolate Brownies	Lemon Layer Cake
Apple Cobbler	Banana Cream Pie
Peach Cobbler	Pecan Pie

MCCS Catering
Lunch Buffets
(Minimum 50 persons)

Salads and Sandwiches

Garden Greens with 3 Dressings
Southern Potato Salad
Pasta Salad
Seasonal Fruit Salad

Roast Beef, Pit Ham, Turkey, Salami
American, Swiss and Provolone
Assorted Garnishes
Breads and Rolls
Condiments and Toppings

Choice of 1 Dessert
Iced Sweet Tea
\$11.00 per person

Touch of Italy

Caesar Salad

Antipasto Display with Garlic Breads

Choice of Two Pastas:
Linguini, Spaghetti, Penne or Rotini

Choice of Two Sauces:
Marinara, Bolognese,
Pesto Cream or Alfredo

Choice of 1 Dessert
Iced Sweet Tea
\$14.00 per person

Barbecue

Potato Salad
Macaroni Salad
Cucumber Salad

Pulled Pork
Baked Chicken
Baked Beans
Corn on the Cob
Texas Toast

Choice of 1 Dessert
Iced Sweet Tea
\$15.00 per person

Taste of the South

Cucumber Salad
Potato Salad
Garden Greens with 3 Dressings

Fried Chicken
Pork Chops with Peach Relish
Cheese Grits
Hash Brown Casserole
Stewed Greens
Succotash
Cornbread

Choice of 1 Dessert
Iced Sweet Tea
\$17.00 per person

MCCS Catering Displays

(Serves 50 people)

Domestic and Imported Cheeses With Grapes, Berries, Nuts, Water Crackers and Baguette	\$125.00
Seasonal Fresh Fruit A colorful array of Fruits and Berries with Strawberry Dipping Sauce	\$95.00
Fresh Vegetable Crudité With Choice of Bleu Cheese, Buttermilk Herbed Ranch or Spinach Artichoke Dip	\$75.00
Smoked Salmon With Red Onion, Capers, Chopped Egg, Baguette Rounds and Cream Cheese	Market
Breads and Spreads Artisan Breads with Hummus, Olive Tapenade, Spinach Dip and Infused Olive Oils	\$150.00
Shrimp Cocktail Gulf Pink Shrimp with zesty Cocktail Sauce and Lemons	\$225.00
Warm Crab Dip Served with toasted Baguette	\$85.00

Tea, Lemonade & Punch

\$10.00 per Gallon

Can Soda / Bottle Water

\$1.00



MCCS Catering

Hors d'Oeuvres

(Priced per 50 Pieces)

Cold Selections

Assorted Bruschetta	\$75.00
Blackened Shrimp Crostini	\$75.00
Assorted Canapés	\$125.00
Classic Deviled Eggs	\$25.00
Stuffed Cherry Tomatoes	\$50.00
Seasonal Fruit Skewers	\$65.00
Tea Sandwiches	\$40.00
Cucumber Rounds with Tomato Basil Relish	\$40.00
Mediterranean Antipasto Skewers	\$125.00

Warm Selections

Vegetable Quesadillas	\$100.00
Chicken Quesadillas	\$100.00
Southwest Egg Rolls	\$95.00
Spicy Chicken Satay	\$100.00
Bacon wrapped Scallops	\$125.00
Miniature Quiche	\$65.00
Crab Won Tons	\$90.00
Vegetable Spring Rolls	\$65.00
Jalapeno Cheddar Poppers	\$35.00
Seafood Stuffed Mushrooms	\$85.00
Beef & Vegetable Brochettes	\$120.00
Cocktail Meatballs (Sweet & Sour, Maple BBQ or Swedish)	\$35.00
Mini Crab Cakes (Cajun Rémoûlade or Mustard Aioli)	\$65.00
Chicken Wings (Buffalo, Southern Fried, BBQ or Shanghai)	\$45.00
Coconut Shrimp with Thai Chile	\$75.00
Pork & Vegetable Egg Rolls	\$50.00
Miniature Chicken Wellingtons	\$125.00
Cheese & Tomato Empanadas	\$95.00



MCCS Catering

Plated Dinner

Salad Course

(Select One)

Garden Greens with tomato, cucumber, carrot, radish and raspberry vinaigrette

Or

Classic Caesar with hearts of romaine, parmesan cheese and garlic croutons

Entrées

Prime Rib

\$28.00

Oven Roasted and served with creamy horseradish sauce, Spinach Whipped Potatoes and Bacon-Corn Casserole

Strip Steak

\$24.00

Black peppercorn and Sea Salt crust, pan-seared and finished with Sun-dried tomato cream, accompanied by Lyonnaise potatoes and baby carrots

Herb Crusted Pork Loin

\$18.00

Pork Loin roasted in a crust of fresh herbs, sliced and finished with Port Demi-Glace, accompanied by Corn bread stuffing and sautéed Spinach

Pecan Chops

\$20.00

Bone in Chop stuffed with Corn bread, sage and pecans, topped with peach chutney, served with Potato Gratin and Southern Green Beans

Chicken Provencal

\$19.00

Sautéed and topped with tomatoes and olives, served with Rice Pilaf and Haricot Vert

Chicken Saltimbocca

\$21.00

Topped with Prosciutto Ham, Sage, Provolone and Demi-Glace, accompanied by Wild Rice and Sautéed Zucchini

Low Country Shrimp & Grits

\$23.00

Blackened Gulf Shrimp over Cheddar Cheese Grits with Roasted Red Pepper Cream and Fire-Grilled Corn Relish

Mahi Mahi

\$21.00

Pan roasted in Herb Butter, served with steamed rice and sugar snap peas

Duets

- | | |
|--|----------------|
| Mediterranean Chicken & Shrimp Scampi | \$26.00 |
| Breast of Chicken stuffed with olives, spinach and feta cheese paired with Gulf Shrimp in a garlic butter sauce, served with wild rice and haricot vert | |
| Steak Diane & Bacon wrapped Scallops | \$29.00 |
| Grilled Strip Loin finished with a brandy cream paired with Sea Scallops wrapped in bacon over a cabernet reduction, served with Lyonnaise potatoes and baby carrots | |
| Ribeye & Chicken Chasseur | \$33.00 |
| Ribeye of Beef grilled to perfection with hotel butter paired with roasted Chicken finished with a mushroom tomato sauce, served with roasted new potatoes and brussel sprouts | |

Dessert Course (Select One)

Jumbo Chocolate Chip Cookies
Iced Chocolate Brownies
Apple Cobbler
Peach Cobbler
Strawberry Shortcake
English Trifle

Chocolate Cake
Lemon Cake
Banana Cream Pie
Pecan Pie
Chocolate Mousse with Berries
Carrot Cake



MCCS Catering
Dinner Buffets
(Minimum 50 persons)

Grand Buffet

Soup of the Day

Garden Greens with 3 Dressings

Broccoli Salad

Tomato Salad

Seasonal Fruit Salad

Strip Loin of Beef

Chicken with Mushroom Cream Sauce

Salmon in Lemon Caper Sauce

Chef's Starch & Vegetable

Breads and Rolls

Choice of 1 Dessert

Coffee or Iced Tea

\$31.00 per person

Touch of Italy

Caesar Salad

Antipasto Display with Garlic Breads

Choice of One Pasta:

Linguini, Spaghetti, Penne or Rotini

Choice of Two Sauces:

Marinara, Bolognese, White or Red Clam,

Pesto Cream or Alfredo

Chicken Cacciatore

Vegetable Lasagna

Choice of 1 Dessert

Coffee or Iced Tea

\$25.00 per person

Barbecue

Garden Greens with 3 Dressings

Potato Salad

Macaroni Salad

Cucumber Salad

Pulled Pork

Baked Chicken

Beef Brisket

Baked Beans

Corn on the Cob

Texas Toast

Choice of 1 Dessert

Coffee or Iced Tea

\$23.00 per person

Taste of the South

Cucumber Salad

Potato Salad

Garden Greens with 3 Dressings

Fried Chicken

Chicken Fried Steak

Pork Chops with Peach Relish

Cheese Grits

Hash Brown Casserole

Stewed Greens

Succotash

Cornbread

Choice of 1 Dessert

Coffee or Iced Tea

\$23.50 per person

MCCS Catering

Specialty Stations

Minimum of 50 persons

Create Your Own Pasta	\$4.00/per
Linguini and Penne, Marinara and Alfredo Sauces, along with a variety of Meats and Vegetables prepared to order by one of our Culinary Team	
Baked Potato	\$2.50/per
With Chili, Bacon, Cheddar Cheese, Chives, Sour Cream and Flavored Butters	
Fajitas	\$5.00/per
Marinated Beef and Chicken with Flour Tortillas, Grilled Vegetables and assorted condiments	

Carving Stations

Served with Assorted Rolls and Condiments

Strip Loin of Beef serves approximately 40 guests	\$225.00
Traditional Roast Turkey serves approximately 30 guests	\$150.00
Brown Sugar Glazed Ham serves approximately 50 guests	\$175.00
Pesto Crusted Pork Loin serves approximately 35 guests	\$140.00

Dessert Stations

Minimum of 50 persons

Bananas Foster	\$5.00/per
Ripe Bananas sautéed in butter, dark rum and brown sugar, served with Vanilla ice cream	
Strawberry Shortcake	\$3.75/per
Fresh Strawberries, Shortbread Biscuits, and Whipped Cream	
Ice Cream Sundae Bar	\$4.00/per
Chocolate & Vanilla ice creams, M&Ms, Oreo cookie crumbles, walnuts and pecans, hot fudge and caramel sauces with whipped cream	
Chocolate Fondue	\$4.50/per
Pound cake, Strawberries, Bananas, Marshmallows, Pineapples and Pretzels	