

The
Clubs
at Quantico
&
Crossroads
Events Center

Catering Guide





Booking Information

Phone: 703.784.4264

Email: MCCSQuantico.Catering@usmc-mccs.org

Address: 3017 Russell Rd., Quantico VA, 22134

Office Hours: Monday - Friday | 8:00 AM - 4:30 PM





Welcome

Thank you for choosing The Clubs at Quantico. We look forward to arranging an inspiring luncheon, conference, military event, holiday party, or lavish wedding for you and your guests. An event is not just the curating of a menu, it includes all the details that culminate into an unforgettable experience. Your occasion will reflect our time honored traditions of detailed planning, polished service, and seamless execution.

Our exceptional staff is committed to delivering impeccable, personalized service. Our professional consultant will assist you with the cuisine and drink pairings, the perfect place settings, table arrangements, and so

many additional nuances to set the tone for a remarkable stage. Ultimately, we deliver a smooth and effortless event so you can focus on the moment, and your guests. We invite you to come in to visit us at The Clubs at Quantico and Crossroads Event Center to discuss how we can design a memorable event together.

Prices subject to a 20% service charge.

We look forward to serving you!

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Breakfast Time

All Breakfast selections include Orange Juice, Regular & Decaf Coffee. Per person pricing. Staffing fees apply based on guest count. Minimum guest count of 20 for breakfast buffet service.

AM SNACK | \$9

Muffins, Croissants, Toast, & Assorted Pastries,

THE CONTINENTAL | \$12

Hard Boiled Eggs, Seasonal Fresh Fruit, Muffins, Croissants, Toast, Oatmeal with Assorted Toppings & Pastries

BEVERAGES

Tazo Tea Assortment \$2
Apple or Cranberry Juice \$3

UPGRADE YOUR BREAKFAST MADE TO ORDER OMELETS \$10

Whole Eggs, Egg Whites, Smoked Virginia Ham, Bacon, Country-Style Sausage, Cheddar Jack Cheese, Vine Ripe Tomatoes, Mushrooms, Onions, & Bell Peppers



Prices subject to a 20% service charge.



ALL AMERICAN BREAKFAST BUFFET | \$16

Hard Boiled Eggs, Scrambled Eggs, Bacon, Maple Sausage Links, Breakfast Potatoes, Seasonal Fresh Fruit, Muffins, Croissants, Toast, Oatmeal with Assorted Toppings & Pastries

Add French Toast or Pancakes for +\$3 per person

SOUTHERN STYLE BREAKFAST BUFFET | \$20

Southern Fried Chicken & Waffles, Buttermilk Biscuits with Pepper Cream Gravy, Cheddar Cheese Grits, Hard Boiled Eggs, Scrambled Eggs, Roasted Potatoes, Oatmeal with Assorted Toppings & Pastries. Accompanied by Whipped Butter & Maple Syrup.

Choose One Protein: Corned Beef Hash, Smoked Bacon, Smoked Pork Sausage, or Turkey Sausage Links

Prices subject to a 20% service charge.

Lunch Buffets

All Lunch selections include Iced Tea, Regular & Decaf Coffee. Per person pricing. Staffing fees apply based on guest count. Minimum guest count of 25 for lunch buffet service.

CHEFS CHOICE | \$15

One Proteins, One Starch Side, One Vegetable Side, Salad, & Sweet Finish

BACKYARD BBQ | \$18

Honey BBQ Pulled Pork or Mesquite Grilled Chicken, Baked Beans, Coleslaw, Garden Salad, & Rolls

Sweet Finish: Baked Cookie

LITTLE ITALY | \$18

Penne Pasta, Alfredo & Marinara Sauce, Grilled Chicken, Italian Meatballs, Roasted Vegetables, Garden Salad, & Garlic Bread

Sweet Finish: New York Style Cheesecake



TEX MEX | \$20

Refried Beans, Cilantro-Lime Rice, Lettuce, Tomatoes, Shredded Cheese, Pico de Gallo, Salsa, Sour Cream, Chips & Queso

Choose Two: Seasoned Ground Beef, Santa Fe Chicken, Battered Fried Fish, or Pork Chile Verde

Sweet Finish: Warm Cinnamon Sugar Churros

FAR EAST | \$20

Choice of Protein, Vegetable Stir-Fry, Veggie Fried Rice, Steamed Rice, & Spring Rolls

Choose One: Sesame Beef & Broccoli, Sweet-n-Sour Pork, Chicken Teriyaki, General Tso's Chicken
(Tofu substitute available)

Sweet Finish: Chocolate Cake



Prices subject to a 20% service charge.

Cold Lunch

All Lunch selections include Iced Tea, Regular & Decaf Coffee. Per person pricing. Staffing fees apply based on guest count. Minimum guest count of 12 for cold lunch service.

DELI CORNER | \$14

Smoked Turkey Breast, Honey Baked Ham, Roast Beef, Assorted Breads, Cheeses, Sliced Vegetables, Condiments, & Gourmet Chips

GOURMET HANDHELDS | \$12

Choose Two Options as a Sandwich:

- Roast Beef & Smoked Cheddar
- Virginia Baked Ham & Swiss
- Turkey & Pepper Jack
- Caesar Chicken Salad
- Caprese (Fresh Mozzarella, Pesto, & Plum Tomatoes)
- Grilled Vegetables with Hummus

Served with Condiments & Gourmet Chips

Sweet Finish: Freshly Baked Cookie



ADD SOUP TO ANY MEAL FOR AN ADDITIONAL \$2



Prices subject to a 20% service charge.

Specialty Dinner Buffet

Dinner Buffets include Dinner Rolls, Iced Tea, Regular & Decaf Coffee. Per person pricing.
Staffing fees apply based on guest count. Minimum guest count of 30 for dinner services.



CROSSROADS CARVER | \$45

Mesclun House Salad or Caesar Salad, Soup Du Jour, Rosemary-Crusted Prime Rib Beef with Horseradish Sauce & Au Jus, Honey-Bourbon Mustard Glazed Smoked Pit Ham
or
Smoked Jamaican-Jerked Pork Tenderloin with Spicy Pineapple Pico de Gallo

Choice of Two Starches:

Creamy Mashed Potatoes, Long Grain Wild Rice, Herb-Roasted Potatoes, Brown Rice, White Rice, or Penne Pasta in Marinara Sauce

Choice of One Vegetable:

Garlic-Glazed Green Beans, Corn Sautéed with Roasted Peppers, or Fresh Vegetable Medley with Herb Butter

Sweet Finish:

New York-Style Cheesecake, or Flourless Chocolate Torte

SOUTH OF THE BORDER | \$32

Garden Salad, Chipotle Chicken Soup, Cilantro-Grilled Chicken Breast with Lime, Cumin-Roasted Pork Loin with Pineapple Salsa & Pickled Onions, Grilled Steak with Chimichurri Sauce, Spanish-Style Rice Pilaf, Spicy Pinto Beans, & Sweet Corn Baked with Chipotle Butter Sauce

Sweet Finish:

Warm Cinnamon Sugared Churros

ROMAN NIGHTS | \$32

Caesar Salad, Garlic Roasted Steak with a Red Wine Reduction, Oven-Seared Salmon Piccata with Herbed Lemon Reduction
or
Chicken Marsala with Mushroom Glaze

Accompanied by:

Italian Wedding Soup or Tomato Basil Bisque

Choice of Two sides:

Pasta Primavera with Spicy Arrabbiata Sauce, Herb-Roasted Red Potatoes with Sea Salt, Herb-Steamed Cauliflower, Oven-Baked Eggplant Parmesan

Sweet Finish:

New York-Style Cheesecake, or Flourless Chocolate Torte

Prices subject to a 20% service charge.



BOURBON STREET BASH | \$26

Garden Salad, Spicy New Orleans Seafood Gumbo, Steamed Green Beans with Toasted Pecan Glaze, Cajun Red Beans & Rice, Green Onion Mashed Potatoes, Blackened-Cajun Tilapia with Creole Sauce, Roasted Chicken Marchand De Vin

or

Bayou Roasted Pork Loin with Bourbon Red Onion Glaze

Sweet Finish:

Flourless Chocolate Torte or New York-Style cheesecake

THE OCCOQUAN | \$26

Mesclun House Salad, Garlic-Glazed Green Beans, Creamy Mashed Potatoes, Blended Wild Rice with Toasted Almonds, Lemon-Pepper Swai Fish with Citron Butter, Bronze Chicken Breast with Chardonnay Mushroom Reduction

or

Slow-Roasted Beef Top Round with Horseradish Sauce & Au Jus.

Accompanied by:

Italian Wedding Soup or Tomato Basil Bisque

Sweet Finish:

Flourless Chocolate Torte or New York-Style Cheesecake

THE SOUTHERN COMFORT | \$25

Garden Salad, Southern Fried Catfish, Honey BBQ Pulled Pork, Southern Fried Chicken, Traditional Baked Beans, Homemade Coleslaw, Cheddar-Baked Mac-N-Cheese

**Substitute BBQ Beef Brisket or BBQ Ribs
+\$3 Per Person**

Sweet Finish:

Gourmet Cookies or Pecan Pie

LATIN FUSION | \$24

Peruvian Style Grilled Chicken Thighs, Slow Roasted Pork Shoulder with Sautéed Onions (Pernil), Cuban Style Steamed Rice, Seasoned Black Beans, Deep Fried Yuca with Cilantro Dipping Sauce, & Fried Sweet Plantains (Maduros)

Sweet Finish:

Warm Cinnamon Sugared Churros

Prices subject to a 20% service charge.

Let Us Serve You - PLATED MEALS

Choice of Soup, Salad, & Dessert. Dinner service includes Dinner Rolls, Iced Tea, Regular & Decaf Coffee. Per person pricing. Staffing fees apply based on guest count. Minimum guest count of 30 for plated service.

CHOICE OF SOUP & SALAD

Soup: Creamy Tomato Bisque	Italian Wedding Soup	Creamy Wild Mushroom Bisque
Salad: Mesclun House Salad	Garden Salad	Caesar Salad

ENTREES

Beef:

Beef Strip Steak Au Poivre with a Cognac Cream Sauce	\$47
Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce	\$44
Blackened Prime Rib Steak with Rosemary Au Jus	\$42

Pork:

Thick Pork Chop with Maple Horseradish Glaze & Walnuts	\$41
Garlic Herb Roasted Pork Loin	\$34
Pork Medallions with Blue Cheese Sauce	\$32

Seafood:

Pan-Seared Salmon with Dijon Mustard Cream & Fresh Basil Butter	\$42
Blackened Delta Catfish with Spicy Tomato Coulis & Beurre Blanc	\$39
Teriyaki-Glazed Tilapia with Black Sesame Scallion Sauce	\$30

Poultry:

Crispy Chicken Paillard with Shiitake Mushrooms & Cream Sauce	\$35
Oven Roasted Chicken Marsala with Sautéed Mushrooms & Marsala Wine Reduction	\$35
Blackened Chicken Breast with Spicy Cajun Beurre Blanc & Garlic-Wilted Spinach	\$35

DUET ENTREE

Sirloin Steak & Crab Cake	\$42	Sirloin Steak & Chicken	\$34
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CHOICE OF ONE STARCH & ONE VEGETABLE:

Creamy Mashed Potatoes	Fresh Vegetable Mélange with Beurre Blanc
Cheddar-Baked "Mac-N-Cheese"	Green Bean Almandine
Herb-Roasted Red Bliss Potatoes	Lemon-Steamed Broccoli
Steamed White or Brown Rice Pilaf	Curry-Butter Roasted Cauliflower

VEGETARIAN

Choice of Soup or Salad

Mozzarella-Baked Eggplant Parmesan with Fresh Basil	\$30
Wild Mushroom Risotto with Truffle Oil & Butter Green Beans	\$26
Pasta Primavera with Red or White Sauces	\$22

Sweet Finish: New York-Style Cheesecake or Flourless Chocolate Torte

Prices subject to a 20% service charge.

Carving Stations

Enhance your special event with a chef catered action station for \$60. Serves 50-60 guests.
Staffing fees apply based on guest count.

ROASTED PRIME RIB OF BEEF | \$400

Mini Kaiser Rolls, Horseradish Sour Cream, Dijon Mustard,
& Spicy Sriracha Aioli

VIRGINIA BAKED HAM | \$140

Mini Kaiser Rolls, Honey Mustard Sauce, & Spicy Sriracha Aioli

ROASTED TURKEY BREAST | \$200

Mini Kaiser Rolls, Horseradish Sour Cream, Dijon Mustard,
& Cranberry Sauce

ROAST TOP ROUND OF BEEF | \$250

Mini Kaiser Rolls, Horseradish Sour Cream, Dijon Mustard,
& Spicy Sriracha Aioli



Platters

Serves up to 50 guests

Jumbo Shrimp with Cocktail Sauce	\$300
Antipasto Tray	\$250
<i>Salami, Domestic Cheeses, Olives, Pepperoncini's, Marinated Artichokes, Mushrooms, Pickles, Gourmet Crackers, & Fresh Grapes</i>	
Domestic Cheese Display with Gourmet Crackers & Fresh Grapes	\$175
Garden Vegetable Crudité with Ranch Dip	\$150
Seasonal Fresh Fruit Display	\$150

Prices subject to a 20% service charge.

Appetizers

COLD HORS D'OEUVRES

Pricing for 75 pieces.

Bruschetta with Roasted Peppers & Mozzarella	\$200
Smoked Salmon & Cucumber Canapés	\$200
Smoked Salmon Mousse Canapés	\$200
Caprese Skewers with Balsamic Drizzle	\$175
Deviled Eggs	\$150
Sub Sandwich Display	\$150
Turkey & Pepper Jack, Ham & Cheddar, Roast Beef & Swiss, & Caprese	
Garlic Cream Cheese Canapés	\$115

HOT & COLD SPREADS

Serves up to 50 guests.

Cold

French Onion Dip with Kettle Chips	\$75
Hummus & Pita Chips	\$125
Balsamic Tomato-Basil Bruschetta	\$125

Hot

Chips, Salsa, & Queso	\$125
Spinach & Artichoke Dip with Crostini	\$125
Hot Crab Dip with Crostini	\$200
Baked Buffalo Chicken Dip with Crostini	\$175
Hot Spinach Dip with Crostini	\$150

HOT HORS D'OEUVRES

Pricing for 75 pieces.

Mini Crab Cakes	\$300
Grilled Beef Skewers	\$275
Grilled Chicken Quesadillas with Salsa	\$200
Crispy Coconut Shrimp with Chili Sauce	\$175
Grilled Chicken Skewers	\$175
Chicken Wings	\$150
<i>Buffalo, Lemon Pepper, BBQ, or Teriyaki</i>	
Three Cheese Stuffed Mushrooms with Fresh Herbes De Provence	\$150
Vegetarian Spring Rolls with Sweet Chili Sauce	\$125
Crispy Chicken Tenders	\$125
Greek-Style Spanakopita Stuffed with Spinach & Feta	\$125
Breaded Mozzarella Sticks with Marinara Sauce	\$100
All Beef Meatballs	\$100
<i>BBQ, Swedish, or Pesto Parmesan</i>	



Prices subject to a 20% service charge.

Desserts

BY THE DOZEN

Blondies	\$20
Brownies	\$17
Gourmet Cookies	\$14
Muffins	\$18
Ice Cream Cups	\$24
Warm Cinnamon Sugared Churros	\$17



ICE CREAM BAR | \$125

Serves 25

Choose One Ice Cream Flavor:

Vanilla, Chocolate, Strawberry,
Cookies 'N' Cream, Butter Pecan

Included Toppings:

Gummy Candy, Sprinkles, Chocolate Syrup,
& Whipped Cream

CAKES & PIES | 16 SLICES

Flourless Chocolate Torte	\$60
New York-Style Cheesecake	\$60
Seasonal Pies	MARKET PRICE

BRING YOUR OWN CAKE | \$50

Cake cutting by staff

Includes: plates, forks & napkins



Prices subject to a 20% service charge.

Beverages Services

ADD A BARTENDER TO YOUR SPECIAL EVENT FOR \$120.

Four hour time frame. \$120 for each additional hour.

Staffing fees apply based on guest count.

BAR SERVICE OPTIONS

HOSTED BAR

Bartender maintains a running total for the host to pay at the conclusion of the event. Maximum amounts and brand restrictions can be set & readdressed by the Host during the event.

NO-HOST BAR

Guests pay for individual beverages ordered.

CHAMPAGNE TOAST | \$20

Per bottle.

CORKING FEE | \$15

Per bottle.

WINE LIST

Inquire within.



BEVERAGE STATION

Per person, per beverage pricing.

\$2 Beverages	\$3 Beverages
Iced Tea Lemonade Soft Drinks Bottled Water Tazo Teas Regular or Decaf Coffee	Orange Juice Apple Juice Cranberry Juice Pineapple Juice

Prices subject to a 20% service charge.

Amenities



Our facility can accommodate Special Events, Meetings and Military Sponsored Functions. We have the audio-visual capabilities to suit your needs. Easily display presentations, photo slide shows, videos, and active web pages, in one or all of our banquet spaces. All rooms can be utilized in any combination depending on the needs of an event. Projector & motorized projector screen in each room, along with wifi. Inputs in the front & back of each ballroom for AUX, USB, VGA, HDMI, & Microphone Jack. 60" TV Monitors, 1080P, Inputs for AUX, USB, VGA, & HDMI.

Room Options	Served	Buffet	Horseshoe	Classroom	Theatre
Full Ballroom	256	192	60	200	400
1/4 Ballroom	72	48	32	50	100
Marathon Room	96	80	40	88	150
Officer's Dining Room	48	48	22	54	30
Devil Dog Pub & Officers Lounge	45	45	17	18	
Runner's Room & Waller Room	35	18	14	18	

**Capacity for each space is subject to room layout.*

Catering Policies & Guidelines

IN COMPLIANCE, MCO P1700.30 CHAPTER 11, PARAGRAPH 24, **"NO FOOD OR BEVERAGES INTENDED FOR CONSUMPTION IN A FOOD AND BEVERAGE FACILITY MAY BE BROUGHT INTO THE ACTIVITY BY PATRONS OR GROUPS. THE ONLY EXCEPTION MAY BE WEDDING CAKES OR SPECIALTY CAKES THAT THE ACTIVITY CANNOT PRODUCE ITSELF. NO FOOD FROM CATERING EVENTS MAY BE TAKEN AWAY."**

RESERVATION

Reservations may be made by contacting the Catering Office located at The Clubs at Quantico by email to **MCCSQUANTICO.CATERING@USMC-MCCS.ORG**. Events are scheduled on a first come, first served basis. However, the Catering Department reserves the right to move events due to Command requirements (in this case a room will be provided for your event if possible). A **\$250 Non-Refundable** deposit is required to confirm your booking and will go towards payment of final invoice. All deposits are due at the time of contract signing. If we do not receive an updated guest count 5 business days prior to the event, we will charge for the number of attendees in the latest signed contract. Should less guests arrive for the event, the Client is still responsible for full amount of the contracted guest count. Should more guests arrive than planned for, additional fees will apply.

Should you cancel the event for any other reason than a **natural phenomenon**, outside of human control, the authorized host will forfeit the deposit. All cancellations must be submitted via email or in person with a written statement. Date change requests after original booking must be submitted via email.

25% of your total balance is due 4 weeks prior to the event date. 50% is due 2 weeks prior to the event. 100% is due 5 business days prior to the event date. A late fee of \$250.00 will be implemented if these payment dates are not met. Events are contracted with a start & end time, not to exceed a four-hour time limit (when available). Any event exceeding four hours (when available) will be charged \$300 per additional hour. Additional time payments must be paid prior to time extension. The Clubs at Quantico & Crossroads Event Center accepts cash, cashier's check, certified checks, and credit cards. Payments must be made through the Catering Office.

Please make checks payable to MCCS. Personal checks will be accepted 14 days prior to the event scheduled date. Any returned checks are subject to a fee. Patrons desiring to make any payments by check within the 14 days prior to the scheduled event will be required to make payment with a "certified check" from the bank.

All outside functions must include an alternative inclement weather plan. If the event cannot be held as scheduled due to acts of nature or to other causes beyond The Clubs control, the event will be re-scheduled to another date acceptable to both the Client and The Clubs, if possible. If it cannot be rescheduled, the Client shall receive a refund for any deposits and prepayments made with no further liability of The Clubs to the Client.

Room Rental Fees	
Marathon Room	\$600
Ballrooms	\$500 each
Devil Dog Pub Officers Dining Waller Room Officer-SNCO Lounge	\$400 each

Prices subject to a 20% service charge.

All food and beverage selections are deducted from the total room rental fee. All weekend and holiday events are subject to a \$1500 food and beverage minimum. Sunday and holiday events are subject to a minimum of \$4500 (\$1500 food and beverage minimum plus a \$3000 premium).

LABOR AND SERVICES

Staffing is subject to manager discretion. For every 25 guests a staff fee of \$150.00 will be applied: minimum one staff per event. Each carving station requires one carver fee of \$60.00. Events requiring a bartender will have a \$120.00 fee applied per bartender. All outside cakes, excluding wedding cakes, are subject to a \$50.00 fee. All menu items are subject to a 20% service charge.

REFUND POLICY

All deposits are non-refundable.

Events cancelled within 2 weeks of the event date are required to pay 50% of the most recent contracted amount. Events cancelled within 5 business days of the event's date will be required to pay the full amount of the most recent contracted amount.

BASE ACCESS: 703.784.3023

<https://www.quantico.marines.mil/Base-Access>

All personnel requesting access to MCINCR-MCB Quantico must have an approved ID and be registered into the Defense Biometric Identification System (DBIDS), prior to being allowed access to the base. DoD issued ID cards (CAC-common access card & TESLIN -retiree, dependent, reserve, individual ready reserve) do NOT require any action and will be automatically enrolled into DBIDS. All other approved IDs require registering that ID credential into DBIDS at the visitor control center, or other approved site aboard the installation.

