

Reservation Policy

All arrangements are booked through our Catering Department. Professional Military Education and Command Sponsored Events will be offered event spaces at no charge, based on availability and the needs of your event, limitations apply. Event spaces must be left in the manner in which found to avoid excess cleaning fees charged to the booking party.

Dining Events

We have specially prepared this brochure to fit the needs of any Traditional Military Dining Event. Please consult with our Catering Department if you require a different menu than those shown. We will make every effort to meet your particular requests. Dining reservations include the following:

Event Space for four hours
(cocktail hour, three hours meal/celebration)

Bar Service

Dinner Service

Audio Visual Equipment

Red & Gold Table Linens with Flag Sets

OFFICIAL MILITARY FUNCTIONS

ROOM AND LABOR FEES WAIVED
FOR ALL COMMAND FUNCTIONS:

- CHANGE OF COMMAND
- MESS NIGHT
- PME
- WET DOWN

OFFICE HOURS:

MONDAY-FRIDAY: 8:00 AM - 4:30 PM
SATURDAY, SUNDAY, & HOLIDAYS: CLOSED

TELEPHONE: 703.784.4264

EMAIL: MCCSQuantico.Catering@usmc-mccs.org
3017 RUSSELL ROAD, QUANTICO, VA 22134

UPDATED 8/2025

The
Clubs
at Quantico
&
Crossroads
Events Center

Traditional Military Dining

SPECIAL MARINE CORPS EVENTS



THE CLUBS AT QUANTICO
& CROSSROADS EVENTS CENTER



OPTION # 1

\$52/Person | with Wine \$57/Person
(Chablis, Burgundy, Port Wines, Rum Punch)



OPTION # 2

\$39/Person | with Wine \$44/Person
(Chablis, Burgundy, Port Wines, Rum Punch)



OPTION # 3

\$45/Person | with Wine \$50/Person
(Chablis, Burgundy, Port Wines, Rum Punch)

Appetizer Shrimp Cocktail

Salad
Caesar Salad or House Salad
with Balsamic Vinaigrette

Entrée
12 ounce Prime Rib with Au Jus

Accompaniments
Baby Baked Potato,
Garlic-Glazed Green Beans,
Warm Cloverleaf Dinner Rolls with Butter

Dessert
New York-Style Cheesecake or Flourless
Chocolate Torte with Whipped Topping
& Raspberries

Beverages
Coffee & Iced Tea Service

Appetizer Shrimp Cocktail

Salad
Caesar Salad or House Salad
with Balsamic Vinaigrette

Entrée
Grilled 10 ounce Chicken Breast
with Dijonnaise Mustard Cream Sauce

Accompaniments
Wild Rice Pilaf with Roasted Mushrooms,
Garlic-Glazed Green Beans,
Warm Cloverleaf Dinner Rolls with Butter

Dessert
New York-Style Cheesecake or Flourless Chocolate
Torte with Whipped Topping
& Raspberries

Beverages
Coffee & Iced Tea Service

Appetizer Shrimp Cocktail

Salad
Caesar Salad or House Salad
with Balsamic Vinaigrette

Entrée
Duet of Bistro Steak & Chicken Breast with
Creamy Rosemary Mushroom Demi-Glaze

Accompaniments
Baby Baked Potato
Garlic-Glazed Green Beans,
Warm Cloverleaf Dinner Rolls with Butter

Dessert
New York-Style Cheesecake or Flourless Chocolate
Torte with Whipped Topping
& Raspberries

Beverages
Coffee & Iced Tea Service

*PRICES SUBJECT TO 20% SERVICE CHARGE.