



# Catering Guide







# Booking Information

Phone: 703.784.4264

Email: [MCCSQuantico.Catering@usmc-mccs.org](mailto: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.

***WE LOOK FORWARD TO  
WORKING WITH YOU.***



*We look forward to serving you!*



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# Breakfast Time

*All Breakfast selections include Orange Juice, Regular & Decaf Coffee. Per person pricing.*

## 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



*\*Minimum guest count of 20 for breakfast buffet service. 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

*\*Minimum guest count of 20 for breakfast buffet service. Prices subject to a 20% service charge.*

# Lunch Buffets

All lunch selections include Ice Tea, Regular & Decaf Coffee.  
Per person pricing.

## 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



*\*Minimum guest count of 25 for lunch buffet service. Prices subject to a 20% service charge.*



# Cold Lunch

All lunch selections include Iced Tea, Regular & Decaf Coffee. Per person pricing.

## **SALAD BAR | \$14**

Grilled Chicken, Mixed Greens, Tomatoes, Carrots, Cucumbers, Onions, Olives, Legumes, Chopped Bacon, Shredded Cheeses, Croutons, & Assorted Dressings

**Sweet Finish:** Fresh Fruit



## **DELI CORNER | \$14**

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

*\*Minimum guest count of 12 for cold lunch service. Prices subject to a 20% service charge.*

## GOURMET HANDHELDS | \$12

**Choose Two Options as a Sandwich or Wrap:**

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**



*\*Minimum guest count of 12 for gourmet handhelds service. 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.

## CHOICE OF SOUP & SALAD

<b>Soup:</b> Creamy Tomato Bisque	Italian Wedding Soup	Creamy Wild Mushroom Bisque
<b>Salad:</b> 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



\*Minimum guest count of 30 for plated service. Prices subject to a 20% service charge.

# Specialty Dinner Buffet

*Dinner Buffets include Dinner Rolls, Iced Tea, Regular & Decaf Coffee. Per person pricing.*



## 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

## 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

## 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

*\*Minimum guest count of 30 for dinner service. 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 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

## 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

## 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

*\*Minimum guest count of 30 for dinner service. Prices subject to a 20% service charge.*

# Carving Stations

Enhance your special event with a chef catered action station. Serves 50-60 guest.

## 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, &amp; Fresh Grapes</i>	
Domestic Cheese Display with Gourmet Crackers & Fresh Grapes	\$175
Garden Vegetable Crudit� 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



## WHOLE CAKES | 16 SLICES

Flourless Chocolate Torte	\$60
New York-Style Cheesecake	\$60

## 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



*Prices subject to a 20% service charge.*

# Beverages Services

## ADD A BARTENDER TO YOUR SPECIAL EVENT FOR \$60.

*Two hour time frame for non-catered events. Minimum guest count of 25.*

### 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

*Minimum guest count of 25 for beverage services. A 20% service charge for in-house events.*

# 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 Dinning 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

Thank you for choosing The Clubs at Quantico & Crossroads Event Center. We take great pride in offering you and your guest's exceptional food and hospitality. To confirm your reservation, please review the following information and return a signed copy of an agreement with your deposit (if required). If you have any questions concerning your event please contact the Catering Office at 703.784.4264.

## RESERVATION

Reservations may be made by contacting the Catering Office located at The Clubs at Quantico, by phone 703.784.4264, by email to [mccsquanticoclubs@usmc-mccs.org](mailto:mccsquanticoclubs@usmc-mccs.org), or by appointment. 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 at all possible). A **\$250 Non-Refundable** deposit is required to confirm your booking and will go towards payment of the final invoice. All deposits are due at the time of contract signing.

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.

Official Military Sponsored Events and PME's do not require a deposit or a room rental fee. These events are limited to: Change of Command, Post & Relief, Relief & Appointments, Professional Dinners, & Mess Nights.

A standard \$400 room rental may apply. 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 \$300.00 per hour. Additional time payments must be paid prior to time extension. All catering and bar services are deducted from the total reservation fee. The room fee is waived if equal or greater amount of catering and bar services are purchased. Catering events held on a Sunday or holiday will have premium attached.

*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."*

## OUTSIDE EVENT POLICY

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 rescheduled 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.

Premium rentals and prices are available upon request.

## 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 ID's require registering that ID credential into DBIDS at the visitor control center, or other approved site aboard the installation. There is no cost to the individual or company to register or obtain a base access credential.

## OFFICE HOURS

Monday-Friday: 8:00 AM - 4:30 PM

Appointments are required and can be made by calling 703.432.4264. Events are held at various times of the day, Sunday through Saturday.

