

**Carl Brashear
Conference & Catering Center**

Catering Menu

**JEB Little Creek-Fort Story
1432 Hewitt Drive
Virginia Beach, VA 23459**







Carl M. Brashear

January 19, 1931 - July 25, 2006

In 1948, at the age of 17, Carl M. Brashear left his parents in rural Kentucky and joined the U.S. Navy. Early on in his Navy career, Carl fell in love with the sea and switched from being a boatswain's mate to become a diver.

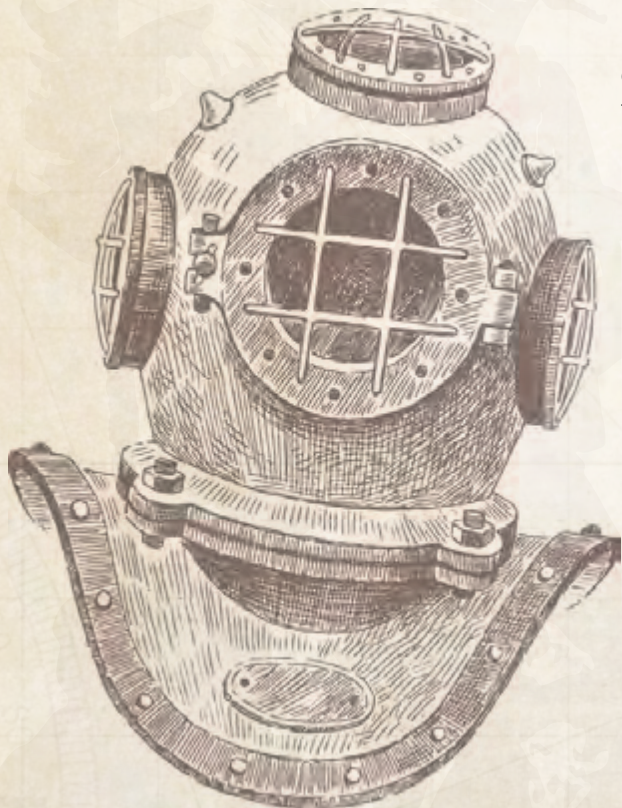
In early 1966, while on a salvage and rescue mission, Carl experienced a diving accident when trying to retrieve a bomb from a downed B-52 bomber. As a result of this accident, he lost a leg from the knee down. However, Carl was still determined to not let this impact his diving career and became the U.S. Navy's only amputee diver. In 1970, despite this accident, Carl was able to achieve the accomplishment of becoming the first African-American master diver in the U.S. Navy.

During Carl's 31 year Navy career, he rose above difficult circumstances to excel in extraordinary ways. He met each obstacle with perseverance and honor. Carl M. Brashear, passed away on July 25, 2006. Carl's legacy as a Navy pioneer and inspirational role model lives on.



The Carl Brashear Catering and Conference Center staff is thrilled to have the opportunity to be a part of your event. The experienced catering department will help navigate through the event planning process. Check out our diverse selection of budget friendly menus. Customized menus are available for specific dietary considerations. We will work to accommodate anyone's budget.

The catering staff is eager to answer any questions or concerns you may have about creating an event specific to you. Appointments and walk-ins are welcome. Let our staff take the stress and anxiety out of the planning process and help to make the planning just as fun as the event itself. *We appreciate your patronage!*



**MWR Little Creek-Fort Story
Catering Offices**
757-462-2414 | 757-462-2418
Fax: 757-462-8128
Monday through Friday
8 a.m. to 4:30 p.m.
Saturday & Sunday
Available by appointment only.



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Amenities

All-inclusive Services

CAKE CUTTING SERVICE

ADDITIONAL TABLE SET UP

DJ table, gift table, sign-in/check-in table, sweetheart table, head table and cake table

POW/MIA TABLE

Bible, red rose with yellow ribbon, place setting, sliced lemon with salt and black napkin will all be provided.

TABLE LINENS (*White or Ivory*)

TABLE STANDS

RED CARPET/BULLETS/BELL (*first-come, first-served*)

AUDIOVISUAL

We recommend an audiovisual test prior to the event. The club is not liable if your device is not compatible with our system.

ROOMS

Free for training and meetings. Please ask your catering specialist for more information.

FLAGS

We can provide the American, POW, Virginia State and Navy flag. These flags can be borrowed, first-come, first-served.

VIP PARKING

Our club is able to place VIP parking signs for command events. Please provide a list of VIPs (*flag officer, commanding/executive officer, distinguished guests, etc.*)

Wi-Fi

Go Wi-Fi is available in our facility. For trouble shooting problems, please call 1-888-339-7150.

Telephone

Telephone conference available in the rooms depending on availability.

Policies

A copy of the Navy Catering Policy Agreement at JEB Little Creek - Fort Story food and beverage division will be provided prior to completing your catering contract. The sponsor of the event is responsible for reading and filling out correct paper work and ensuring the compliance of all clubs rules and regulations.



Military Events

Retirement/Change of Command Package

Includes room rental, two hour reception, video display capabilities, podiums, wireless mics, red carpet, bullets, bell, flags (American, Virginia, Navy, and POW), theater style seating, VIP parking, rehearsal date, patriotic decorations on food lines, white table clothes, beverage station (ice tea, water, and coffee), carver, fruit, cheese, veggie display and freshly baked rolls

CARVING STATION (Choose One)

- Top round of beef (served with horseradish)
- Virginia baked ham (served with mustard/mayo)
- Roasted turkey (served with mustard/mayo)

HORS D' OEUVRES CHOICES

- Meatballs (BBQ, Swedish, and sweet & sour)
- Lumpia (pork or veggie) served with duck sauce
- Chicken wings (mild/spicy) served with ranch
- Mini chicken cordon bleu
- Bruschetta
- Bacon cheese rounds
- Mozzarella cheese sticks

THREE CHOICE (per person)

Without bar \$14
With bar \$20

FOUR CHOICE (per person)

Without bar \$15
With bar \$22

*Two-hour bar includes, bartender fee, choice of domestic draft beer, wine and soda.

Command Holiday Buffet

(per person)

\$15.25

Includes room, white or ivory table clothes, holiday decorations for serving tables, colored napkins, set up and breakdown, DJ table, gift table, check-in table, butlered shrimp cocktail, rolls, iced tea/water service to tables, and coffee station.

ON THE BUFFET

- Sliced roast beef with gravy
- Mashed potatoes and gravy
- Vegetable medley

CHOICE OF ONE ENTRÉE

- Sliced honey baked ham
- Sliced turkey with cranberry dressing

For a 100 person retirement your cost would be **\$1680**

\$14.00	→	\$1400.00
<u> </u>		<u> </u>
x 100		+ 20%
<u>\$1325.00</u>		<u>\$1680.00</u>

(Additional 20% service charge will be applied to all food and beverages.)

Military Events

Dining-In/Out

MILITARY FUNCTION ONLY

(per person) **\$55.50**

Includes room rental, set-up, cocktail hour, white or ivory table cloths, colored napkins, vice table, head table podium and microphone, silverware, iced tea and eater service.

ONE HOUR OPEN BAR

Draft beer, wine, soda, well pours

DINNER MENU

- House chardonnay
- House red
- Shrimp cocktail
- Homemade French onion soup
- Garden salad with vinaigrette dressing
- Prime rib of beef au jus
- Red bliss potatoes
- Fresh mixed vegetables
- Hot rolls and butter
- Strawberry cheesecake
- Coffee
- Port Wine for toasting (45 minute limit)

Non-Alcoholic Grog

(per gallon) **\$25**

Alcoholic Grog

(per gallon) **\$75**

*Smoking is not permitted inside the room.

For a 100 person event your cost would be **\$6660**

$$\begin{array}{r} \$55.50 \\ \times 100 \\ \hline \$5550.00 \end{array} \rightarrow \begin{array}{r} \$5550.00 \\ + 20\% \\ \hline \$6660.00 \end{array}$$

(Additional 20% service charge will be applied to all food and beverages.)

Wedding Packages

Coral Package

(per person)

\$29

Includes room rental, white or ivory table cloths, colored napkins, DJ table, sign-in table, gift table, cake table with cake cutting service, glassware, silverware, set-up and break-down of room, coffee station, iced tea and water service, freshly baked rolls, a bride and groom hors d'oeuvre plate, dinner service for bride and groom, butlered shrimp, a carving station, and a freshly sliced seasonal fruit, veggie and cheese display.

CHOICE OF ONE HOT HORS D'OEUVRE

Meatballs (BBQ, Swedish or sweet and sour), lumpia (veggie or pork), bacon cheese rounds, bruschetta, franks wrapped in pastry, mini chicken cordon blue or mozzarella cheese sticks

CHOICE OF ONE SALAD

Garden Salad

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad

Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

CHOICE OF ONE STARCH

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice

CHOICE OF ONE VEGETABLE

Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots

CHOICE OF ONE CARVING STATION

Top round of beef served with horseradish, roasted turkey or honey ham served with mustard/mayo

CHOICE OF ONE ENTRÉE

Oven roasted turkey with stuffing, sliced top round of beef, pasta alfredo, stuffed flounder, glazed sliced apple pork, grilled chicken breast with choice of marinade, honey baked ham, oven roasted chicken or southern fried chicken.

For a 100 person event your cost would be **\$3480**

\$29.00	→	\$2900.00
x 100		+ 20%
\$2900.00		\$3480.00

(Additional 20% service charge will be applied to all food and beverages.)

Wedding Packages

Pearl Package

(per person)

\$45

Includes room rental, white or ivory table cloths, colored overlays, colored napkins, DJ table, sign-in table, gift table, cake table with cake cutting service, glassware, silverware, event set-up and break-down, coffee station, iced tea and water service, freshly baked rolls, carving station, butlered shrimp, bride and groom hors d'oeuvre plate, champagne toast for all guests (alcoholic & non-alcoholic available), dinner service for bride and groom, and a freshly sliced seasonal fruit, veggie and cheese display.

CHOICE OF TWO HOT HORS D'OEUVRES

Meatballs (BBQ, Swedish or sweet and sour), lumpia (veggie or pork), bacon cheese rounds, bruschetta, Franks wrapped in pastry, mini chicken cordon blue, mozzarella cheese sticks

CHOICE OF ONE SALAD

Garden Salad

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad

Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

CHOICE OF ONE SIDE

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice

CHOICE OF ONE VEGETABLE

Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots

CHOICE OF ONE CARVING STATION

Top round of beef served with horseradish, roasted turkey or honey ham served with mustard/mayo

CHOICE OF TWO ENTRÉES

Pasta alfredo, stuffed flounder, glazed sliced apple pork, grilled chicken breast with choice of marinade, honey baked ham, sliced roast beef, oven roasted chicken, southern fried chicken or chicken parmesan

For a 100 person event your cost would be **\$5400**

$$\begin{array}{r} \$45.00 \\ \times 100 \\ \hline \$4500.00 \end{array} \rightarrow \begin{array}{r} \$4500.00 \\ + 20\% \\ \hline \$5400.00 \end{array}$$

(Additional 20% service charge will be applied to all food and beverages.)

Conference Packages

Includes room rental, linens, AV equipment and set-up

EARLY BIRD MORNING PACKAGE

(per person)

\$5.75

Available until 11 a.m.

- Assorted mini muffins or fresh donuts, fresh sliced pineapple and cantaloupe
- Beverage station with orange juice, coffee, hot tea, and water

AFTERNOON BREAK PACKAGE

(per person)

\$6

- A variety of assorted snacks
- Beverage station with coffee, iced tea, water and canned soda

EXECUTIVE PACKAGE

(per person)

\$10.75

Includes all food and beverages offered in the morning and afternoon packages

For a 100 person event your cost would be **\$1290**

$$\begin{array}{r} \$10.75 \\ \times 100 \\ \hline \$1075.00 \end{array} \rightarrow \begin{array}{r} \$1075.00 \\ + 20\% \\ \hline \$1290.00 \end{array}$$

**We also offer a la carte options. Ask your catering specialist for more information.*

(Additional 20% service charge will be applied to all food and beverages.)

Breakfast Buffet

Mark V Buffet

(per person)

\$13.50

Includes room rental, white or ivory table clothes, colored napkins, skirting, glassware, table settings, water, hot tea, orange juice and coffee station

ON THE BUFFET

- Scrambled eggs
- Bacon
- Sausage
- Hash browns
- Toast and assorted jelly
- Choice of pancakes or French toast

Elaborate Breakfast Display

(50 count)

\$260

- Freshly sliced pineapple
- Freshly sliced cantaloupe
- Assorted mini muffins and danishes
- Assorted crackers
- Mini bagels with cream cheese

For a 100 person event your cost would be **\$1620**

$$\begin{array}{r} \$13.50 \\ \times 100 \\ \hline \$1350.00 \end{array} \rightarrow \begin{array}{r} \$1350.00 \\ + 20\% \\ \hline \$1620.00 \end{array}$$

(Additional 20% service charge will be applied to all food and beverages.)

Lunch Selections

**Only available Monday through Friday from 11 a.m. to 1 p.m.
Includes room rental, set-up, glassware, table clothes, colored napkins,
ice tea and water service and coffee station.**

ORDER OFF MCFAUL LUNCH MENU

(per person) \$9

Advanced order sheets required. Ask your catering sales specialists for menus and advanced order sheets. Great for conferences. Not recommended for groups over 50.

MEXICAN FIESTA BUFFET

(per person) \$16.25

Enchiladas, soft and hard taco shells, ground beef, shredded cheddar, shredded lettuce, black olives, diced tomatoes and onions, sour cream, Mexican fiesta rice, cornbread and apple churros

DELI EXPRESS

(per person) \$16

Ham, turkey, roast beef, American sliced cheese, lettuce, tomato, onions, pickles, Kaiser roll, potato salad and chips

COLD PLATE LUNCH

(per person) \$11

A great selection if you are in a hurry! Chicken or tuna salad on a croissant, fruit salad, pasta salad, fresh baked cookies (two per person), iced tea and water station

BOX LUNCH

(per person) \$10.75

Sliced turkey or ham on a Kaiser roll, served with tomato, lettuce, American sliced cheese, mayo, mustard, chips, potato salad and a cookie

For a 100 person event your cost would be **\$1290**

$$\begin{array}{r} \$10.75 \\ \times 100 \\ \hline \$1075.00 \end{array} \rightarrow \begin{array}{r} \$1075.00 \\ + 20\% \\ \hline \$1290.00 \end{array}$$

***We are able to do customized luncheon menus. Please communicate your expectations with your catering specialist.**

(Additional 20% service charge will be applied to all food and beverages.)

Dinner Buffet Selections

McFaul Buffet

(per person)

\$20.75

Includes room rental, white or ivory table clothes, colored napkins, skirting, glassware, table settings, freshly baked rolls, iced tea and water service during the meal, and a coffee station

SALAD STATION

Mixed greens, tomatoes, red onions and cucumbers

CHOICE OF ONE DRESSING

French, ranch, Italian or balsamic vinaigrette

Amphibious Buffet

(per person)

\$26

Includes room rental, white or ivory table clothes, colored napkins, skirting, glassware, table settings, freshly baked rolls, fruit, cheese, and veggie display, shrimp cocktail, carving station, salad service, iced tea and water service and a coffee station

CHOICE OF ONE SALAD

Garden Salad

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad

Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

ENTRÉES

Sliced top pound of beef served with a beef gravy

CHOICE OF ONE ADDITIONAL ENTRÉE

Meat lasagna, pasta alfredo, fried flounder, chicken parmesan, honeybaked ham, oven roasted chicken or southern fried chicken

CHOICE OF ONE STARCH & ONE VEGETABLE

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, macaroni and cheese, rice pilaf, wild rice, green beans, sweet corn, steamed broccoli, garden vegetable medley or baby glazed carrots

CHOICE OF ONE SIDE

Garlic mashed potatoes with gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice

CHOICE OF ONE VEGETABLE

Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots.

CHOICE OF ONE CARVING STATION

Top round of beef served with horseradish, roasted turkey or honey ham served with mustard and mayo

CHOICE OF TWO ENTRÉES

Oven roasted turkey with stuffing, sliced top round of beef, pasta alfredo, seafood stuffed flounder, glazed apple sliced pork, grilled chicken breast with choice of marinade, honey baked ham, oven roasted chicken or southern fried chicken

(Additional 20% service charge will be applied to all food and beverages)



Themed Buffet

Caribbean Dinner Buffet

(per person) \$21.75

Includes room rental, white or ivory table clothes, napkins, Caribbean island table decorations, silverware, ice tea and water service, coffee station, fruit, cheese, and veggie display, butlered shrimp, freshly baked rolls, salad service, set-up and break down.

GARDEN SALAD

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette, or French)

ON THE BUFFET

Grilled chicken breast marinated in a Caribbean sauce with pineapples or jerk sauce, mashed sweet potatoes, and Caribbean rice with peas

TAKE IT UP A NOTCH: (per person)

Salad service (per 50 people) (round up)	\$25
Carver	\$75
Additional entrée (per person)	\$2.75
Fruit, cheese, and veggie display (per 100)	\$180
Additional starch/vegetable (per person)	\$2

For a 100 person event your cost would be **\$2610**

\$21.75	→	\$2175.00
x 100		+ 20%
\$2175.00		\$2610.00

(Additional 20% service charge will be applied to all food and beverages.)



Seat and Serve

Full Service Meals

SEAT & SERVE

All entrées are served with a salad, starch, vegetable, dinner rolls, iced tea, water and coffee.

CHOICE OF ONE SALAD

Garden Salad

Iceberg lettuce, cherry tomatoes, cucumber slices and choice of dressing (creamy ranch, Italian, balsamic vinaigrette and French)

Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons tossed in a rich Caesar dressing

Asian Ginger Salad

Iceberg lettuce, sliced carrots, sliced cabbage, cherry tomatoes, cucumbers, served with a ginger sesame dressing

CHOICE OF ONE SIDE

Garlic mashed potatoes and gravy, roasted red bliss potatoes, scalloped potatoes, homemade macaroni and cheese, rice pilaf or wild rice

CHOICE OF ONE VEGETABLE

Sweet corn, green beans, freshly steamed broccoli, garden vegetable medley or baby glazed carrots

FILET MIGNON (6 oz.)

\$33.75

Char-grilled to perfection and served with béarnaise sauce

GRILLED MARINATED

CHICKEN (8 oz.)

\$21.25

Grilled to perfection and topped with raspberry chipotle or champagne sauce

BAKED COD FISH (6 oz.)

\$16.95

White wine herb fish served with lemon and tartar sauce

STUFFED FLOUNDER (5 oz.)

\$20.95

Tender filet of flounder stuffed with shrimp and scallops

ROAST PRIME RIB

\$45.75

Roasted to perfection and served with au jus and creamy horseradish sauce

(Additional 20% service charge will be applied to all food and beverages.)



Vegetarian Selections

*All entrees are served with a salad, starch, vegetable, dinner rolls
iced tea, water and coffee*

PASTA PRIMAVERA (per person)

\$15.95

Fresh blanched vegetables and tossed with pasta
and alfredo sauce

EGG PLANT PARMESAN (per person)

\$16.95

Served with red sauce and mozzarella cheese over
angel hair pasta

Ask about our gluten-free options.

Children's Menu

*Children 10 years and younger. To better assist parents with small children, staff will pre-plate
all meals in back of the house and bring plates out once dinner is served.*

Please identify all children plates to serving staff.

CRISPY TENDERS (per child)

\$9.75

3-pc chicken tenders
French fries
2 cookies

GRILLED CHEESE (per child)

\$9.75

1 grilled cheese sandwich
French fries
2 cookies

(Additional 20% service charge will be applied to all food and beverages.)

Picnic Packages

All picnics include a two hour food service, delivery to any picnic area on the base, setup and break-down of event, cutlery, plasticware, condiments, napkins, and a full picnic party staff. Please ask the catering specialist about additional recreational activities available with picnic purchase.

Easy Day Buffet

(per person)

\$6.25

- Hot dogs with buns
- Hamburgers with buns
- Cheese
- Baked beans

BEVERAGES

- Water
- Lemonade or tea

Fun in the Sun

(per person)

\$10

- Hot dogs with buns
- Hamburgers with buns
- Cheese, lettuce, onions, tomatoes
- Baked beans
- Potato salad
- Condiments (ketchup, mayo, mustard)

BEVERAGES

- Water
- Lemonade or tea

All Out Buffet

(per person)

\$12.25

CHOICE OF ONE ENTREE

- Pulled pork BBQ
- Chicken BBQ
- Jerk chicken
- Caribbean chicken

INCLUDES

- Hot dogs with buns
- Hamburgers with buns
- Cheese, lettuce, onions, tomatoes
- Baked beans
- Potato salad
- Condiments (ketchup, mayo, mustard)

BEVERAGES

- Water
- Lemonade or tea

*Add an additional entrée to any menu for \$2.75 per person.

(Additional 20% service charge will be applied to all food and beverages.)

Pick-up Items (Picnics)

No half pans. Each pan feeds approximately 50 people. Each item comes in a disposable aluminum pan with a lid. Clients are responsible for maintaining correct temperatures for food after leaving the facility.

PULLED PORK BBQ WITH BUNS	\$135	PLASTICWARE BUNDLE <i>Cutlery, plates, napkins (50-pieces)</i>	\$24
HAMBURGERS WITH BUNS	\$145	STERNOS (each)	\$2.50
HOT DOG WITH BUNS	\$103	CONDIMENTS (50-piece) <i>Ketchup, mustard, and mayo</i>	\$15.50
FRIED CHICKEN	\$130	ICE (Bring your own ice chest, one-fill)	\$25
MACARONI & CHEESE	\$75		
POTATO SALAD	\$65		
COLESLAW	\$63		
MACARONI SALAD	\$60		
CORN ON THE COB	\$39		
BAKED BEANS	\$40		

(Additional 10% service charge will be applied to all food and beverages.)



Hors d'oeuvres

Cold

SLICED MEAT TRAY

Turkey/Ham/Roast Beef
(Serves approximately 40)

\$135

SHRIMP COCKTAIL

(100 count)

\$130

INTERNATIONAL CHEESE TRAY WITH CRACKERS

(Serves approximately 50)

\$120

FRESH VEGETABLE TRAY WITH CRACKERS

(Serves approximately 50)

\$80

SEASONAL FRUIT TRAY WITH VANILLA YOGURT DIPPING SAUCE

\$110

CROISSANT FINGER SANDWICHES

Tuna & Chicken

(Serves approximately 40)

\$120

TORTILLA CHIPS, CORN & BLACK BEAN SALSA

\$65

Hot (100 Count)

CRISPY WRAPPED WONTON SHRIMP \$150

LUMPIA WITH SWEET & SOUR SAUCE

Pork/Vegetable

\$135

CRISPY CHICKEN TENDERS

SERVED WITH HONEY MUSTARD

\$125

FRANKS WRAPPED IN PASTRY

\$115

ZESTY ORANGE CHICKEN BITES

\$125

CHICKEN WINGS *Spicy/Mild*

\$115

JALAPENO POPPERS *Cream Cheese*

\$110

BUFFALO CHICKEN BITES

\$80

BACON CHEESE ROUNDS

\$80

MINI CHICKEN CORDON BLEU

\$80

BRUSCHETTA WITH TOASTED BAGUETTES

\$70

MOZZARELLA CHEESE STICKS

\$70

MEATBALLS

BBQ/Swedish/Sweet & Sour

\$65

HOT CRAB DIP

Served with crackers

\$95

(Additional 20% service charge will be applied to all food and beverages.)



Hors d'oeuvres Stations

All stations are supplied with 6" plates

ELABORATE FRUIT, CHEESE AND VEGETABLE DISPLAY (100 Count)

Freshly sliced seasonal fruit, crisp garden vegetables, assorted cubed cheese, and an array of crackers, all decoratively displayed

\$180

Carving stations

Action Station with Chef

Served with rolls and condiments

PORK TENDERLOIN

\$245

TOP ROUND OF BEEF

\$315

Add au jus for .50 per person

OVEN-BROWND TURKEY BREAST

\$345

VIRGINIA BAKED HAM

\$245

PASTA STATION (per person)

Cheese tortellini and penne pasta, vegetable medley, marinara and alfredo sauce and crispy garlic bread

\$5.75

With Chicken or Shrimp

\$7.75

With both Chicken and Shrimp

\$9.75

MASHED POTATO BAR (per person)

Mashed potatoes, brown gravy, shredded cheddar cheese, sour cream, chives, bacon bits and butter served in margarita glasses

\$4.25

MEXICAN FIESTA STATION (per person)

Soft or hard shells, ground beef, shredded cheddar cheese, shredded lettuce, diced tomatoes, salsa and sour cream

\$8

Add Chicken

\$2.75

FAJITA STATION (per person)

Julienne cut strips of chicken or beef, flour tortillas, roasted peppers and onions, sour cream, diced tomatoes, shredded cheddar cheese and shredded lettuce

One meat (chicken or beef)

\$9.50

Two meats (both chicken and beef)

\$13.25

SALAD STATION (per person)

Crisp lettuce, cherry tomatoes, cucumbers, red onion slices, shredded cheese, diced eggs served with ranch and Italian dressings

\$5.50

MAC & CHEESE STATION (per person)

Macaroni pasta and cheese, diced chicken, bacon bits, broccoli, diced tomatoes and green onions served in a margarita glass

\$4.75

(Additional 20% service charge will be applied to all food and beverages.)



Bakery

BAKED COOKIES*	\$11.75	MINI MUFFINS (ASSORTED)**	\$17.50
DANISH (ASSORTED)*	\$17.50	MINI DOUGHNUTS (ASSORTED)**	\$12.50
SCONES (ASSORTED)*	\$25	<i>*Sold Per Dozen</i>	
DONUT APPLE FRITTERS*	\$17.75	<i>**Sold Per Two Dozen</i>	
BAGELS WITH CREAM CHEESE*	\$13		
HOT CINNAMON ROLLS*	\$20		

Desserts

SLICED SHEET CAKES (each) (Chocolate, Red Velvet, Carrot or White Cake)	\$2.25	CHOCOLATE LAVA CAKE WITH CARAMEL PECANS (each)	\$7.50
CHEESECAKE ASSORTMENT WITH SAUCE (each)	\$4.75		

(Additional 20% service charge will be applied to all food and beverages.)

Beverage Options

We can accommodate almost any request. Our bartenders are CARE trained and certified. Know that you and your guests are in the best of hands. Please take a moment to review our options. If you don't see what you're looking for, let your catering specialist know and we will do our best to fulfill your request!

Non-alcoholic Beverages

BY THE GALLON

Fruit punch	\$20
Pink lemonade	\$20
Coffee	\$25
Iced tea (sweet or unsweet)	\$20
Fountain soda (unlimited)	\$2
Canned soda	\$2
Bottled water	\$2
Juices (orange juice or grapefruit)	\$3

BEVERAGE STATION

Coffee, water and iced tea	\$300
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Beverage Guide Equivalents

BOTTLE OF CHAMPAGNE

Eight (6 ounce) glasses

CARAFE OF WINE

Five (6 ounce) glasses

BEER SERVICE

All draft beer is served in 8 ounce glasses

½ Barrel of Beer - 120 glasses

Pony Keg - 60 glasses

Standard Bar

All house wines, choice of domestic draft beer and soda

FIRST 2 HOURS

per person \$8

EACH ADDITIONAL HOUR

per person \$4

House Bar

Seagram's 7, Seagram's VO, Tanqueray Gin, Malibu Rum, Jim Beam, Jose Cuervo, Smirnoff Vodka, Jack Daniels, Bacardi Rum, choice of domestic beer and soda

FIRST 2 HOURS

per person \$11

EACH ADDITIONAL HOUR

per person \$5

Premium Bar

Absolute Vodka, Captain Morgan Rum, Crown Royal, Hennessy, Bombay Gin, Gray Goose, PePe Tequila, Jack Daniels, Tanqueray Gin and keg of domestic beer and soda

FIRST 2 HOURS

per person \$13

EACH ADDITIONAL HOUR

per person \$7

Cash Bars

\$75

Stocked with call and premium liquors (bourbon, scotch, vodka, gin, rum, tequila, brandy, bottled beer, house wine and soft drinks)

Call brands \$6

Premium brand \$7

Domestic bottled beer \$4

Imported bottled beer \$5

Fountain soda (unlimited) \$2

Canned soda (each) \$2

Juice (orange juice, grapefruit) \$3

Alcoholic Beverages

Kegs

DOMESTIC ½ BARREL KEG \$275

DOMESTIC PONY KEG \$175

(Miller Lite, Coors Light, Budlight, Yuengling and Budweiser)

HANDCRAFTED/IMPORTED

(Corona, Corona Light, Stella Art, Heineken, Heineken Light, Sam Adams, Mic-Ultra, Devils Backbone and Shocktop)

½ Barrel Keg

Market

Pony Keg

Market

House Wines

(Copper Ridge, Chardonnay, White Zinfandel and Merlot)

CARAFE \$16

GLASS \$5

SPECIAL CARAFE (special order) \$18

Sparkling Wines

(by the Bottle)

Andre Champagne \$12

Ballatore Spumante \$14

Korbell Brut \$20

Non-Alcoholic Cider \$11

CHAMPAGNE TOASTS

4 ounce coupe glass

House champagne (per person) \$2

Butler fee \$25

Cocktails by the Gallon

Displayed by the bar and served under the watchful eye of the bartender. All guests must be age 21 and older.

MIMOSA PUNCH

(orange juice and champagne)

\$25

BLOODY MARY

(house vodka, lemon/lime wedges and celery)

\$40

WHITE/RED SANGRIA

(house brandy, house merlot, triple sec, orange juice, club soda, and fruit garnish)

\$60



Event Procedures

Timeline

The following information includes event planning deadlines.

30 DAYS PRIOR

- Menu selection

10 BUSINESS DAYS PRIOR

- Final payment
- Final count (*lowest count*)
- Timeline for food
- Initial base access list of guests

5 BUSINESS DAYS PRIOR

- Room layout diagram
- Guests additions (*count may still group*)
- Final base access list (*email to event coordinator*)

Decorations

The final decorating timeline will be given 10 days before the event. Please use the following timeline as a guide. Please note that the final timeline is dependent upon the facility schedule.

11 a.m. for a 1 to 5 p.m. time frame*

6 p.m. for a 7 to 11 p.m. time frame*

* **Please note:** We do not allow tacks or tape on walls. All candles must be enclosed.

Room Diagrams

We do try to accommodate the wishes of our clients as much as possible. The paper diagram may be slightly different from the actual room.

Guest Lists

Please provide a guest list with all guests' first and last names and ID card numbers (*driver's license, passport or state ID*). Your catering specialist will assist you with the proper format. Please allow five business days for security to process the guest list (*additions after the deadline cannot be accepted*).

Room Capacity

BALLROOM 350 people

MEDAL OF HONOR 85 people

Time Blocks

Each event reservation is for four hours only.
Saturdays: 1 to 5 p.m. or 7 to 11 p.m.



Important Information

DEPOSIT

The club requires a \$500 non-refundable deposit. Any deposit funds remaining after your event will be credited to your final bill. Patrons may change the date and/or time of their scheduled event once. Any additional schedule changes are subject to a penalty fee. Refund of deposits are only allowed for military events that can provide a reason on a command letter head. All other requests must be reviewed by the club manager.

FOOD ALLERGIES

Our Chefs cook with nuts, soy, dairy, gluten, shellfish and many other allergens. We will do our best if your guest has an allergy. However, we cannot completely guarantee an item to be allergen free. Please inform us of possible food allergies to help minimize allergen exposure.

SPECIALTY MEALS

We are capable of providing individual meals for vegan as well as gluten free and low sodium meals. Please ensure to communicate any of these preferences to your catering specialist.

ALCOHOL

The installation has an alcohol policy in place. Should you desire to have alcohol served in an area on base (other than the club), your catering specialist can assist you with the compliance of these regulations. **No outside alcohol can be served at your event or on the premises. If this happens bar services will be discontinued.**

Food Service Options

BUFFET STYLE

This gives your guests the opportunity to get what they like instead of your making the decision. *Please note that this is not an all-you-can-eat option.*

SEAT & SERVE

Our staff will serve everything to your guests. It is a more elegant service.

HORS D'OEUVRES

The atmosphere is more of a social event. We set up different stations, giving your guests the opportunity to mingle.

Bar Services & General Policies

Alcoholic beverage service is available ONLY in conjunction with food service. All alcoholic beverages will be served by a CARE certified staff member. We provide all alcohol, however, patrons are permitted to bring in bottled wine or champagne (for an additional fee). Ask your catering sales specialist for more information.



Fees

Other Services

SERVICE CHARGES

All food and beverages have a 20% service charge added. If you are doing a pick-up menu the service charge is reduced to 10%. This is applied to labor, overhead and gratuity for employees.

OVERTIME (per hour over scheduled time) **\$300**

WEDDING SET UP **\$200**
Additional ceremony set-up fee for weddings.

CASH BAR **\$75**
One bartender per 125 guests

THEMED DECORATIONS **\$50**
(Nautical/Caribbean/Patriotic/Spring/Christmas)
Staff will decorate all food service lines.

OVERLAYS (each) **\$3.50**

NAPKINS (each) **\$1.50**

WHITE CHAIR COVERS (each) **\$3**

BUTLERED SERVICE **\$25**

CENTERPIECE (each) **\$3**
(Glass Votive)

PORTABLE BAR SET UP **\$100**
(only if needed in ballroom)

MARQUEE **\$50**

CORKAGE FEE **\$8.50**

Thank you

for considering the Carl Brashear Conference
and Catering Center for your special event!

MWR JEB Little Creek-Fort Story Catering Offices
757-462-2414 | 757-462-2418 | Fax: 757-462-8128
Monday through Friday: 8 a.m. to 4:30 p.m.
Saturday & Sunday: Available by appointment only.

