

Catering Menu

- Competitive Rates
- Newly-Renovated 15,000+ Square Foot Facility
 - Multi-Room Capabilities
 - Ramp-Certified Bartenders
 - Fresh Quality Food *
 - Executive Chef *



Survise Menu

AVAILABLE MONDAY - FRIDAY 7:00 - 11:00 A.M.

CONTINENTA	LBREAKFAST.		12 per guest
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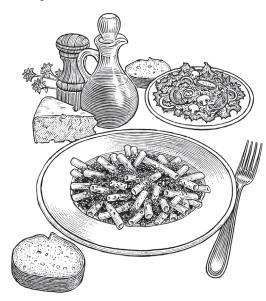
Assorted donuts and muffins; chilled orange juice; fresh brewed coffee and tea [minimum 40 guests]

ALA CART [MINIMUM 1 DOZEN]
Sausage, Egg, and Cheese English Muffin $\dots 3.50$
Bacon, Egg, and Cheese English Muffin
Egg and Cheese English Muffin2
Yogurt Cup1
Seasonal Whole Fruit
Assorted Muffins
Assorted Donuts
Assorted Pastries16 per dozen
Assorted Bagels

Beverage Service

Fresh Brewed Coffee Service	25	
1 gallon of regular coffee, 1 gallon of decaf coffee, 1 gallon of hot		
water with assorted teas, dairy, sweeteners		
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Refreshing Iced Beverages8 1 gallon of fruit punch, tea, or lemonade



Hot Hors Doewres

PRICED PER DOZEN UNLESS OTHERWISE NOTED

Asian Spring Rolls
BBQ Meatballs
Angus Sliders
Bavarian Pretzels and Beer Cheese
Mini Crab Cakes
Artichoke and Spinach Dip
Smokey Jalapeño Popper Dip

Cold Hors Voewres

PRICED PER DOZEN UNLESS OTHERWISE NOTED

THE COLLECTION OF THE COURT OF
Domestic Cheese Display
Fresh Cut Fruit Display
Vegetable Crudité
Fruit and Cheese Display
Chips and Salsa
Chips and Guacamole
Bruschetta Crostini 17

Diced tomato bruschetta served on a herbed crostini

Per AR 215-1, outside food and beverages, aside from ceremonial cakes, may not be brought into any MWR facility. This includes any alcoholic beverages. Per TB MED 530, leftovers cannot be taken out of any MWR facility.

Five Star Catering reserves the right to shut down an event if the aforementioned policy is violated.

Buffets

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PRICED PER GUEST MINIMUM 40 GUESTS
GOURMET SOUP AND SALAD
Includes: fresh baked dinner rolls with butter
WRAP OR SANDWICH PLATTER. 17 Choice of wrap or kaiser roll Choice of three [3] meat: roast beef, smoked turkey, ham, chicken salad, or tuna salad Choice of one [1] cheese: sliced Swiss or American Choice of one [1] accompaniments: potato, macaroni, or pasta salad
Includes: potato chips or pretzels
PASTA BAR. 20.50 Choice of two [2] pasta: ziti, cavatappi, stuffed shells, or tortellini Choice of two [2] sauces: marinara, alfredo, or pesto alfredo Choice of two [2] protein: grilled chicken, meatballs, or italian Sausage Includes: garden salad with dressing and garlic bread
OLD FASHIONED BBQ
Includes: baked beans, garden salad with dressing, creamy coleslaw, and country rolls
BOXED LUNCH
Includes: bottled water, chips, whole fruit, cookie, and condiments
DELUXE BOXED LUNCH

Choice of one [1] cheese: Swiss, American, or provolone

cookie, and condiments

Includes: bottled water, chips, fresh fruit cup, deli salad of the day,

Entrees

PRICED PER GUEST | MINIMUM 40 GUESTS

Entree includes choice of two [2] accompaniments, garden salad with dressing and assorted fresh baked rolls with butter

Entrees include choice of two [2] accompaniments: fresh roasted broccoli; garlic green beans; roasted vegetable medley; macaroni and cheese; yukon whipped potatoes; herb roasted potatoes; wild rice pilaf

Additional Entree Per Person Upcharge	5
Served Meal Upcharge	5
Per Person Upcharge for Group less than 40	2

Desserts

PRICED PER GUEST | 1 CHOICE PER 40 GUESTS

Ultimate Chocolate Cake5	Carrot Cake
Layers of decadence cake, mousse, and a rich and creamy ganache	Moist carrot cake covered in cream cheese icing
Chocolate Peanut Butter Pie	Flourless Chocolate Torte
Assorted Cheesecake	Chef's Choice Seasonal Dessert
Vanilla, raspberry swirl, chocolate chip, or vanilla/chocolate layer	Fresh Baked Cookies
Touch Of Strawberry Cake 4 Vanilla cake layered with strawberry glaze and cream cheese icing	Fresh Baked Chocolate Brownies