

Catering and Banquet



GUIDELINES

We at Navy MWR Catering offer our services with pride and we thank you for selecting us to host your event. Rest assured our professional catering staff will do everything in their power to make this special occasion a cherished memory. Banquet and catering arrangements may be processed through our Catering Office located just inside the Crow's Nest Club on Camp Shields. You can call the Crow's Nest Club at any time during business hours to check availability and to setup a catered function.

A SERVICE CHARGE OF 10% IS ADDED TO EACH CONTRACT

GENERAL RULES AND REGULATIONS

U.S. Navy MWR Catering Department provides in-house (Navy MWR facilities) and island wide (on military installations only) food and beverage catering for all active duty military personnel, retired military, reservists, DoD civilians and family members.

ARRANGEMENTS FOR PRIVATE PARTIES

Initial arrangements may be made by telephone or in person. All parties are considered to be tentative until a "Party Contract" is signed by the host and Catering Management.

HOST/PATRON

It is important that one individual be designated to coordinate all requirements with the Catering Manager. This person can be the host or sponsor, or someone designated by them. Any changes to the arrangement shall be made only by the person designated as the contact person for the event.

FINAL GUARANTEE COUNT

An approximate number of guests are required one week prior to the date of the party and a guaranteed number of guests must be submitted 72 hours before the day of the function. If no guaranteed head count within the 72 hour window, the estimate number will be considered as the actual number of guests and prices will be charged accordingly. Please make every effort to obtain the actual head count as not to waste or run out of food for your event.

CANCELLATIONS

The Catering manager must be notified of party cancellations at least 72 hours prior to the date of the function. Failure to notify the Catering Manager will result in billing for all costs. Cancellations may be made via email or telephone by the contact person.

ENTERTAINMENT

If you desire to book private entertainment, we will be more than happy to help you locate suitable entertainment for your event at a reasonable cost. This includes DJs, balloon artists, clowns, bouncy houses, and magicians. Additional requests may be available. Please let the catering manager know of your requests.





PAYMENT

Payment may be made before the day of the function or on the day of the event at the catering office between the hours of 7:00 AM – 4:00 PM, Monday – Friday. Payment may be made by cash or credit card (Visa, MC, Discover or American Express). Payments are also accepted on the day of the event at the event location. Payments made during the weekends at an off site area may be made directly to the Catering Manager if not paid in advance.

INCLEMENT WEATHER

The Catering Manager and host will decide what to do when a function is threatened with inclement weather. The Catering Manager has the final say concerning employee safety, Navy MWR equipment and food concerns.

MISCELLANEOUS

If you desire a tent set up or special decorations for a outdoor catered events, we will be happy to provide this service at a reasonable cost to you. Prices are subject to change without prior notice. All items are subject to availability.

Our Staff will do their best to ensure a positive memorable experience for you. If for some reason you require something different than what is offered in this brochure, just ask! It will be our pleasure to customize a menu for you.

DUE TO NAVY REGULATION (BUPERSINST 1710.11C, CHAPTER 23) AND ACCEPTED HOSPITALITY STANDARDS, CEREMONIAL CAKES AND WEDDING CAKES ARE THE ONLY FOOD ITEMS THAT MAY BE BROUGHT INTO THE CLUB, AND ONLY WITH THE MANAGER'S PERMISSION. PLEASE LET THE MANAGER KNOW WHEN PLANNING YOUR EVENT IN ONE OF OUR FACILITIES IF YOU WISH TO BRING A CAKE FOR YOUR EVENT. FOR OUTDOORS AND HOME CATERED EVENTS, THERE ARE NO RESTRICTIONS.

FACILITIES

Make your next meeting or conference a success. Navy MWR Catering will assist you in every possible way in the planning and the conduct of your meeting or conference. Please discuss all your needs with the Catering Manager to enable us to provide all the support you desire.



CAMP SHIELDS CROW'S NEST CLUB AREA RENTAL FEES

Ballroom (Capacity 210)	\$150.00
Shield's Pub (Capacity 50)	\$75.00
CNC Annex (Capacity 50)	\$75.00



WHITE BEACH AREA RENTAL FEES

PORT OF CALL CLUB

Patio (Capacity 250)	\$350.00
Pavilion #1133 (10-20)	\$55.00



THE RENTAL FEE IS WAIVED WHEN A CATERING CONTRACT IS SIGNED

BAR SERVICE



You may select one of the following Bar Service options for your event.

NO HOST/OPEN BAR

Each guest pays for the drinks as they receive them at the prevailing bar prices. This service is available for both in-house and off premises catering. See rules below under Bar Charges.

HOST/OPEN BAR

The guests do not pay for their drinks as served. Drinks are computed and added up as they are dispensed. The total drinks served are charged at prevailing bar prices and are paid by the party sponsor. This service is available for both in-house and off premises catering. See rules below under Bar Charges.

BAR CHARGES

1. A minimum of \$100 in sales must be guaranteed when scheduling a bar. If sales fail to meet the minimum requirement of \$100, then the host must pay the balance.
2. A minimum of two hours are required.
3. One bartender will be furnished for every 50-75 guests.

KEG BEER

Keg beer is available upon request.....	\$85.00
Serves 165	16 oz. cups
Serves 99	20 oz. cups

CATERED MENUS

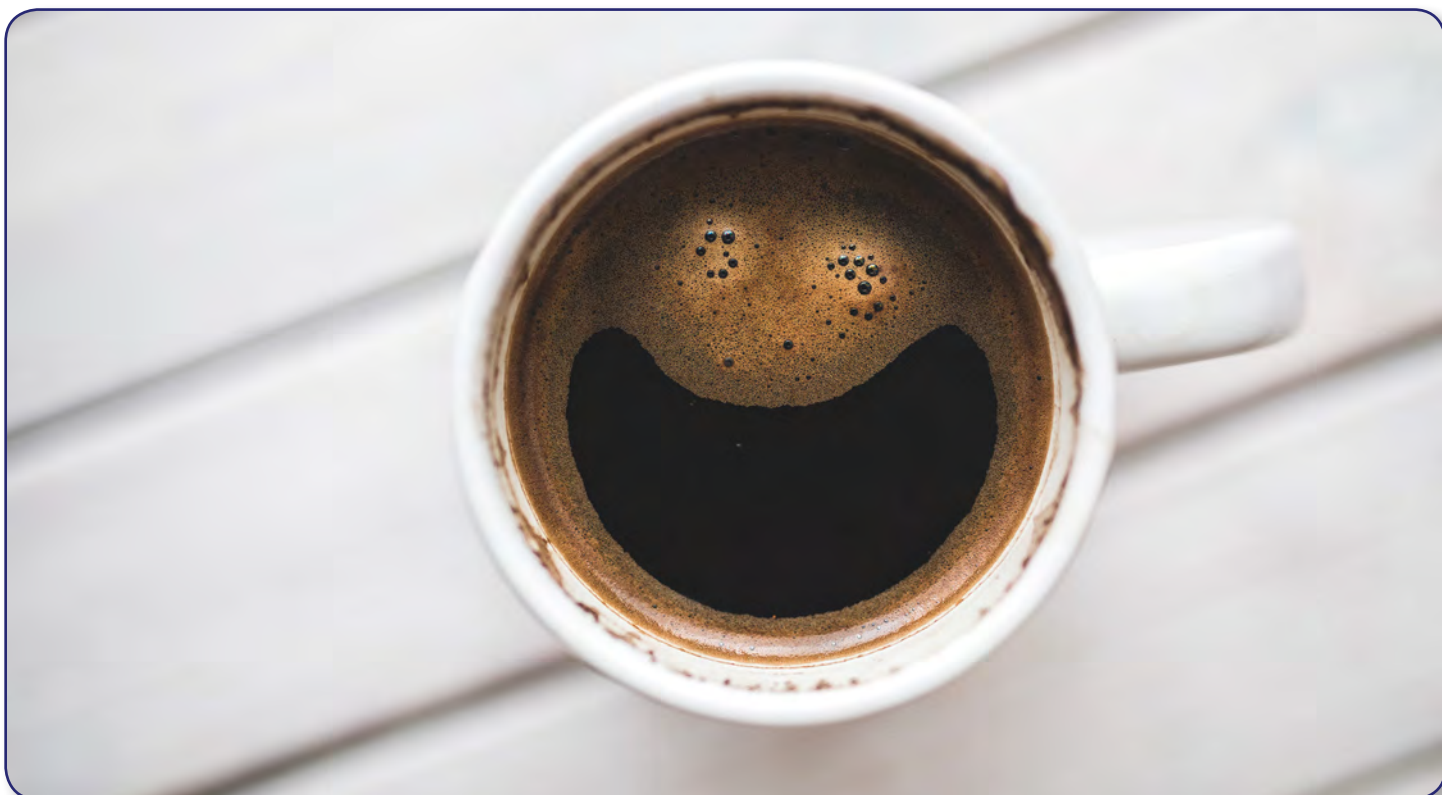
BREAKFAST MENU

(A minimum of 25 servings is required. Breakfast menu is priced per person.)

INCLUDES BEVERAGE STATION

(Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water and Assortment of Teas and Orange Juice)

Breakfast Buffet	\$9.00
Scrambled Eggs, Bacon, Sausage, Ham, Creamed Beef with Hot Biscuits, Home Fries, Fresh Fruit, Pancakes with Syrup	
Deluxe Breakfast Buffet	\$10.50
Eggs/Omelet Station (cooked to order), Bacon, Sausage, Ham, Creamed Beef with Hot Biscuits, Home Fries, Fresh Fruit, French Toast, a Variety of Pancakes with Syrup.	
Classic Walkaway Breakfast	\$6.00
Egg Sandwich with Bacon, Sausage or Ham and Potato Rounds.	
Rise N' Shine Breakfast.....	\$7.50
Sweet Rolls, Assorted Bagels with Cream Cheese, Muffins and Fresh Fruit.	



CATERED MENUS

LUNCHEON MENU

(A minimum of 25 servings is required. Lunch menu is priced per person.)

INCLUDES THE FOLLOWING:

Soup, Salad, Choice of Potato or Rice, Vegetables, Dinner Rolls, Soft Drink and Ice Cream



Spaghetti with Meat Sauce.....	\$12.00
Spaghetti pasta tossed in a red meat sauce with ground sausage. Served with Garlic Toast.	
Hot Roast Beef	\$12.00
Slice Roast Beef and Brown Gravy	
Roast Turkey	\$12.00
Delicious Roast Turkey with Cornbread Stuffing & Cranberry Sauce	
Baked Ham	\$12.00
Virginia Ham served with Pineapple Sauce and Candied Sweet Potatoes	
Baked Tilapia Filet with Lemon Butter or Cajun Tilapia Filet	\$13.00
Served with Tartar Sauce or Cocktail Sauce	
Sweet & Sour Chicken or Pork.....	\$13.00
An Oriental Favorite, served on a bed of Rice	
Kentucky Barbecued Beef	\$15.00
Thinly Slice Tenderloin served with a tangy BBQ Sauce	
Spinach Lasagna (Vegetarian Dish).....	\$12.00
Vegetarian take on this delicious Italian dish.	
Zucchini Alfredo (Vegetarian Dish)	\$12.00
Shredded Zucchini in Alfredo sauce served over noodles or penne.	
Spinach Quiche (Vegetarian Dish)	\$12.00
Vegetarian classic with spinach, mushrooms, onion feta & cheddar cheese.	



PICNIC MENU

INCLUDES THE FOLLOWING:

Paper Plates, Paper Cups, Plastic Forks, Spoons & Knives and Paper Napkins.

All picnics are priced per person.

PICNIC #1

Hot Dog & Hamburger.....\$10.50
Baked beans, vegetable fried rice, macaroni salad, potato chips, one soft drink, condiments, lettuce, tomatoes, onion slices, dill pickle chips, relish and chopped onions.

PICNIC #2

Hot Dog or Hamburger and BBQ Chicken or BBQ Spareribs.....\$11.50
Baked beans, vegetable fried rice, macaroni salad, potato chips, one soft drink, condiments, lettuce, tomatoes, onion slices, dill pickle chips, relish and chopped onions.

PICNIC #3

BBQ Chicken and BBQ Spareribs.....\$13.50
Baked beans, vegetable fried rice, macaroni salad, potato chips, and one soft drink.

PICNIC #4

Hot Dog or Hamburger, BBQ Chicken and BBQ Spareribs\$14.50
Baked beans, vegetable fried rice, macaroni salad, potato chips, one soft drink, condiments, lettuce, tomatoes, onion slices, dill pickle chips, relish and chopped onions.

PICNIC #5

Hot Dog, Hamburger, BBQ Chicken and BBQ Spareribs.....\$15.50
Baked beans, vegetable fried rice, macaroni salad, potato chips, one soft drink, condiments, lettuce, tomatoes, onion slices, dill pickle chips, relish and chopped onions.

CATERED MENUS

BUFFET DINNER

(A minimum party of 25 is required. Buffet dinner prices are per person.)

INCLUDES THE FOLLOWING:

Beverage Station with Coffee and Tea, Dinner Rolls and a Dessert.

Adults	\$17.95
Children (6-11)	\$9.00

SALADS (CHOOSE ONE)

- ☐ Tossed Garden Salad
- ☐ Potato Salad
- ☐ Pasta Salad
- ☐ Cole Slaw

ENTREES (CHOOSE TWO)

- ☐ Broiled Hawaiian Beef Filet
- ☐ Stir Fry Beef with Green Peppers
- ☐ Chicken Satay w/ Thai Peanut Sauce
- ☐ Teriyaki Chicken Breast
- ☐ Grilled Chicken Breast w/ Curry Glaze
- ☐ Roast Turkey with Stuffing
- ☐ Southern Fried Chicken
- ☐ Roast Beef with Gravy
- ☐ Low & Slow Beef Barbequed Beef Brisket
- ☐ Baked Tilapia with Lemon Butter
- ☐ Pork Tenderloin w/Chipotle-Maple Mop
- ☐ Pork Tenderloin w/Cranberry-Apricot Stuffing
- ☐ Sweet & Sour Pork
- ☐ Sweet & Sour Chicken
- ☐ Spinach & Cheese Manicotti (vegetarian)
- ☐ Eggplant Parmesan (vegetarian)
- ☐ Spinach Lasagna (vegetarian)
- ☐ Zucchini Alfredo (vegetarian)

VEGETABLES (CHOOSE TWO)

- ☐ Buttered Corn
- ☐ Green Beans Almandine
- ☐ Honey Glazed Carrots
- ☐ Broccoli w/ Melted Cheese

STARCHES (CHOOSE TWO)

- ☐ Baked Potato with Butter & Sour Cream
- ☐ Mashed Potatoes with Gravy
- ☐ Candied Yams
- ☐ Steamed Rice

CARVING STATION ADD ON ADDITIONAL \$1.50/PP (CHOOSE ONE)

- ☐ Top Round of Beef
- ☐ Roast Pork Loin with Baked Apples
- ☐ Baked Ham (Bone-in) with Pineapple Raisin Sauce
- ☐ Roast Turkey with Stuffing



CATERED MENUS



FORMAL DINNER

(A minimum of 25 orders is required. Prices are per person.)

INCLUDES THE FOLLOWING:

Soup, Salad, Vegetables, Rice or Potato, Dinner Rolls, Coffee or Tea and Dessert.

Prime Rib of Beef	
10oz.....	\$25.95
8oz.....	\$22.00
Succulents cut of Prime Rib Roast	
Filet Mignon Steak	
6oz.....	\$23.50
8oz.....	\$28.95
Mouth Watering cuts of Tenderloin	
Filet Mignon Steak and Shrimp	\$30.00
Six oz. cut Filet Mignon and Golden Fried Shrimp	
Ribeye Steak.....	\$19.95
Delicious cut of 8 oz Ribeye Steak	
Pistachio Crusted Tuna	\$22.95
A delicious Tuna steak crusted with Pistachios	
Chicken Cordon-Bleu	\$15.00
Breaded Chicken breast fillet filled with swiss cheese and ham, deep fried and topped with American Cheese	
Eggplant Parmesan (Vegetarian)	\$15.00
A delicious combination of eggplant, mozzarella, parmesan and spaghetti	
Spinach & Cheese Manicotti (Vegetarian)	\$17.50
Manicotti stuffed with spinach and mozzarella	

CATERED MENUS

FOR THE TABLE:

Curried Mix Nuts (2lbs).....	\$40.00
Spiced Pecans (2lbs).....	\$40.00
Honeyed Almonds (2lbs).....	\$40.00
Sweet & Spicy Nuts (2lbs).....	\$40.00

WRAPS, QUESADILLAS AND FINGER FOODS:

Garlic Bruschetta: 36 servings	\$10.00
Tomato, Basil, & Fresh Mozzarella Bruschetta: 36 servings.....	\$18.95
Bacon Bruschetta 72 servings.....	\$16.95
Shrimp Toast 24 servings.....	\$30.00
Roast Beef Crostini w/Apple Horseradish Cream: 36 servings.....	\$16.95
Walnut-Blue Cheese Shortbread Coins: 72 servings.....	\$14.95
Corn & Jalapeno Fritters: 30 servings	\$14.50
Mini Crab Cakes: 36 servings	\$22.50
Cajun-Style Crab Cakes: 24 servings.....	\$35.00
Phyllo Triangles w/ Feta & Spinach: 72 servings	\$50.00
Crab Rangoons w/Sesame Ginger Soy Sauce 108 servings.....	\$50.00
Jalapeno Won Ton Poppers 72 Servings.....	\$45.00
Sausage in Pastry w/Mustard Dipping Sauce: 32 servings.....	\$30.00
Bacon, Tomato & Avocado Wraps : 36 servings.....	\$30.00
Crispy Reuben Roll Ups: 36 servings.....	\$25.00
Chicken & Black Bean Quesadillas: 36 servings.....	\$32.00
Chicken Satays w/Thai Peanut Sauce: 18 servings.....	\$18.95
Oven-Baked Chipotle Chicken Flautas: 40 servings.....	\$40.00
Crispy Corn Cakes w/Smokey Black Bean Salsa: 18 Servings	\$21.50
Tortilla Pinwheels: 25 Servings	\$50.00
Cheeseball & Crackers: 25 servings	\$70.00

ASIAN SELECTIONS:

Wonton Ravioli w/Seasonal Squash & Sage Cream: 48 servings	\$37.50
Gyoza: 60 servings	\$25.00
Sensational Sushi Rolls: 25 servings (2 per person).....	\$45.00
Cocktail Lumpia: Per dozen.....	\$18.00

CATERED MENUS

HOT SELECTIONS: SERVES 25

Shredded Kailua Pork	\$65.00
Sweet & Sour Pork	\$70.00
BBQ Meatballs	\$62.50
Swedish Meatballs	\$62.50
Mini Fried Drumettes	\$60.00
Baked Teriyaki Mini Chicken Drumettes	\$60.00
Asparagus Quiche w/Bacon & Feta Cheese	\$45.00
Vegetable Fried Rice	\$25.00
Chicken, Beef, Pork or Shrimp Fried Rice	\$30.00

CARVED TO ORDER:

Steamship Round of Beef (61 lbs.) Rolls & Condiments	\$590.00
Baked Ham Bone-in (17 lbs.) Rolls & Condiments	\$130.00

ASSORTED TRAY:

Fresh Fruit Tray	\$85.00
Fresh Vegetable Tray	\$45.00
Meat Tray	\$85.00
(Roast Beef, Turkey, and Ham with Swiss & American Cheese and dinner rolls)	

DEVILED EGGS PER DOZEN:

Classic Deviled Eggs	\$12.50
Pepperoni Deviled Eggs	\$14.50
Pulled Pork Deviled Eggs	\$14.50
Chicken Salad Deviled Eggs	\$14.50
Chicken Club Deviled Eggs	\$19.50
Blue Cheese – Walnut Deviled Eggs	\$14.50
Buffalo Deviled Eggs	\$14.50
Cajun Deviled Eggs	\$14.50
Spicy Jerk Deviled Egg	\$14.50
Curry Deviled Eggs	\$14.50
Guacamole Deviled Eggs	\$14.50

DRINKS

Iced Sweet Tea (5 Gal)	\$50.00
Lemonade (5 Gal)	\$75.00

CATERED MENUS

Bama's Chicken, Ribs and Pork	
Chicken Wings (25 per order).....	\$30.00
(Sauces: Buffalo, Chipotle BBQ, Molasses, Teriyaki, Garlic Parmesan & Jerk) Served with Celery and Ranch Dressing	
Bama's Ribs - ½ Rack.....	\$14.95
Alabama Style Pulled Pork (25-5oz. Portions).....	\$130.00
Comes with Kaiser Rolls, BBQ, Sweet & Sassy, Hot BBQ or Yellow Thunder	
Roasted Bama Beef (25-5oz. Portions)	\$185.00
Comes with Kaiser Rolls, BBQ, Sweet & Sassy, Hot BBQ or Yellow Thunder	
Bama's Chicken Strips (25 per order).....	\$65.00
Comes with BBQ, Sweet & Sassy, Hot BBQ or Yellow Thunder	
Macaroni and Cheese (25-4oz. Portions).....	\$60.00
Corn Bread Muffins (per dozen)	\$4.25
Bama Baked Beans (25-4oz. Portions).....	\$50.00
Picnic Potato Salad (25-4oz. Portions)	\$31.25
Shredded Cole Slaw (25-4oz. Portions)	\$31.25
Corn on the Cob (25 each)	\$50.00
Corn Dusted Kaiser Roll (25 each).....	\$18.75
Extra BBQ Sauce (25 oz.).....	\$11.25

DESSERTS

Home Made Assorted Fruit Pies (individual)	\$2.50
Cheesecake w/Fruit Toppings (per cheesecake)	\$2.50
(Ala Mode add \$0.75)	
Vanilla, Chocolate or Strawberry (individual).....	\$1.75
(Add, Chocolate, Strawberry or Caramel Topping for \$0.50)	
Mini Cheesecakes with Fruit Toppings (portions).....	\$18.00
Mini Bite Size Brownies (100 portions)	\$50.00
Assorted Cookies (100 portions)	\$100.00



CONTACT



WE WANT TO HELP WITH YOUR NEXT EVENT!

CROW'S NEST CLUB, CAMP SHIELDS

DSN: 966-7294/ CELL: 036-868-2264

Catering Hours of Operation:

Monday - Friday

7am - 4pm

PORT OF CALL CLUB, WHITE BEACH

DSN: 622-1306/ CELL: 098-961-1306

Catering Hours of Operation:

Monday - Friday

7am - 4pm