



CPO CLUB
 Commander, Fleet Activities, Yokosuka
 Morale Welfare and Recreation Department
 PSC 473 Box 60 FPO N923A
 FPO AP 96349-0060
 243-5506



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 243-5506 / 241-2899

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Introduction & Catering Program Policy

We are pleased to offer complete catering for any event or occasion. Our facilities are the perfect place to hold your special event. We are a full service operation and our staff is here to assist you with all your catering needs. Our commitment to service and quality is of the utmost importance and we can provide almost anything you need to make your event memorable. No event is too big or too small and will do everything we can to ensure its success. We pride ourselves in quality catering at affordable prices and can customize a menu to suit any event. Our specialties include retirements, changes of command, holiday parties, weddings, birthdays and more! We look forward to working with you to design an affair that is certain to be memorable experience for you and your guests.

Reservation

The opportunity to arrange for catered events and carry-outs is open to all active duty and their family members, retired military and their family members, DoD employees, contractors, community support groups and other approved agencies.

Regular office hours are Monday - Friday, 0800-1700. Please call 243-5506/ 241-2899 to arrange a meeting or to pick up a catering catalog.

Guarantees

*Arrangements will be made for the original number of attendees provided at the time the catering arrangement was scheduled. Patrons are required to provide the Catering Office with the guaranteed number of attendees **three business days prior** to the date of the function. A reasonable increase to the guaranteed number will be accepted up to 24 hours prior to any function. The host/sponsor is required to be present prior to the start of the function to ensure that all provisions of the contract have been met. Club personnel must have access to catered functions as we are ultimately responsible for the security of the facility and its contents. It should be noted that the host/sponsor assumes full financial responsibility for any damage caused as a result of their guests. Private signs or displays are prohibited in any public areas outside the reserved room without prior approval. The Club or Catering department will not be held responsible for damage or loss of any forgotten merchandise, equipment, clothing or other valuables left at any function.*

Food and Bar Pricing/ Special Services

The charges listed herein are standard for all authorized patrons of the Club. Each contract will be charged a service charge: **15%** for food/beverage and special services held at the Club, **15%** for all take-out or to go items. When available, the catering staff will assist patrons in locating cakes: flowers, balloons, DJ's, bands, comedians, magicians, photographers, decorations, etc. An additional charge for specialty overlays and linen will be applied to all events.

Food Service – Sit down

The CPO Club catering core menu provides a variety of food items normally selected for catered sit-down or plated affairs. The sponsor will be responsible to assign seating for all guests with color coded entrée markers provided by your catering specialist. To ensure product availability, final menu selections must be provided to the Catering Office two weeks prior to the function.

With the exception of wedding cakes, the Club must **EXCLUSIVELY** provide all food and beverage items. **Regulations prohibit the removal of leftover foods or beverages from the Club.**

Bar Service

Complete bar service is available with a host or no host option. Minimum sales of **\$200.00** required or the sponsor is liable if minimum is not met. To ensure the safety of patrons and the club staff, service will be refused to any guest that appears to be intoxicated. The minimum age requirement for the consumption of alcohol in Japan is 20 years of age. Sponsors are responsible for ensuring that minors do not consume alcoholic beverages.

Decorations

The use of tacks, pushpins, scotch tape or nails is prohibited on the walls of any function room unless approved by your catering specialist. For your safety, the arranging of furniture and equipment will be accomplished only under the direction of the club personnel.

Weddings

Wedding ceremonies and receptions can be held at the CPO Club. A variety of special services are available. We recommend planning for all weddings at least 6 months prior to your special day. Please make a reservation during business hours to schedule a consultation. Wedding planning packets and consultation are available free of charge at the Catering office. Please contact the Catering office for details and menu options.

Payment

FULL PAYMENT MUST BE PAID BY THE DAY OF THE EVENT OR THE FOLLOWING BUSINESS DAY. The hosts' signature is required on the final contract. The contract will indicate all food/beverage items as well as any extra information required by the Club. Unpaid-signed contracts will be sent to the MWR accounting office as an accounts receivable charge.

Room Suitability Policy

The Catering Department *reserves the right to move a scheduled event from one room to another if we feel the original room is unsuitable for the expected number of people attending.* This would be necessary if the expected number of guests has changed significantly from the number given at the time of the original booking. Prior to taking action regarding a new location for the event, the catering staff will coordinate with the patron regarding the proposed move.

Contracts and Agreements

All agreements between the host and the Catering Office must be in writing on the contract. This includes the initial agreements for room, menus, special orders, time frames, etc. The host/sponsor will be responsible for all agreements in the contract. No verbal changes can be guaranteed. Any adjustments to the contract require either a signed and updated contract or initiated changes on the original contract in the Catering Office. Written approval can be accepted via email (after Catering Office verifies receiving email, or in person).

Cancellations

All cancellations are not effective until received in writing and acknowledge in writing. Emails are acceptable. Cancellations must be made a **minimum of three (3) days in advance** of the event date.

Minimums

Catered food and beverage events have minimum per person dollar amount: **Breakfast: \$7.95, Lunch \$11.95 and Dinner \$14.95** guarantees. The minimums will be contracted when you finalize your tentative booking.

All buffets listed in this menu have minimum guarantees. If the final count should fall below the minimum of the buffet in advance of the event, your catering specialist will review all appropriate options with the host for a possible change in menu, or an increased price per person.

Thank you very much for choosing the Yokosuka MWR Catering Department. We will do everything in our power to make our function memorable.

BREAKFAST BUFFET

Minimum 20 guests

Continental

Choice of Three Bakery Items

Croissants, cinnamon rolls, danishes, muffins, toast

Butter & preserves

Freshly brewed Puck's coffee or selection of teas

Assorted chilled juices

\$10

CPO Club

Choice of two meats

Apple wood smoked bacon, grilled ham, Canadian bacon, breakfast sausage

Breakfast Potatoes

Toast Station

Low-fat yogurt with fresh fruit

Farm fresh eggs (scrambled)

Freshly brewed puck's coffee or selection of tea

Assorted chilled juices

\$12

Japanese Breakfast

Available upon request

Grilled filet of salmon, sweet egg omelet, pickled vegetables, steamed rice, miso soup, seasonal fruit,

Green Tea

\$14

European Breakfast

Shaved prosciutto, salami, gruyere

Croissant, baguette hard rolls

Freshly brewed Puck's coffee or tea selection

Assorted chilled juices

\$14

Chef Hosted Build Your Own Omelet Station

Farm fresh eggs, cured ham, shrimp

Diced red onions, sliced mushrooms, green bell peppers

Vine ripened tomatoes

\$6

(when combined with a Breakfast Menu)

Additional Order

Fresh Fruit Tray	\$45.00	Assorted Yogurts	\$2.25
** Enough for approx 30 serving		Fresh Baked Cookies (each)	\$1.00
Fresh Baked Banana Bread	\$8.00	Bottled Water	\$1.50
** Enough for approx 20 pieces		Hot Chocolate (per gallon)	\$13.00
Bagel w/ Cream Cheese	\$2.50	Coffee (per gallon)	\$8.50
English Muffin w/ Butter	\$2.00	Assorted Soft drinks (each)	\$1.75
Croissant w/ Butter	\$2.00	Decaf Coffee (per gallon)	\$8.50
Mini Pancake w/ Fruit Topping	\$2.25	Hot Tea (per gallon)	\$8.50
** 2 pieces per order		Iced Tea (per gallon)	\$8.50
Muffin	\$2.00	Chilled Fruit Juice	\$14.00
Danish	\$2.00	**Orange, Apple or Grapefruit	
Fruit Turnover	\$2.25	Hot Water w/ Flavored Tea Bag	\$2.00
** Apple, Cherry or Peach		Hot Water w/ Decaf Tea Bag	\$2.00

Snacks and Specialty Breaks

Sweet Tooth

Double Fudge Brownies
 Assorted Fresh Baked Cookies
 Assorted Soft Drinks
 Bottled Water
\$7

Afternoon Delight

Assorted chips and dip, tortilla chip w/ salsa, pretzels & mixed nuts
 Ice cream bars and candy bars
 Assorted soft drinks
 Bottled water
\$10 per person

Beverages

Bottled Water - **\$1.50 each**
 Assorted Soft Drinks - **\$1.75 each**
 Hot Chocolate - **\$2.25**
 Milk Whole or 2% - **\$5.5 per carafe**
 Ice Tea - **\$8.50 per gallon**
 Fresh Brewed Coffee – Regular - **\$8.50 per gallon**
 Juice-Orange, Apple, Grapefruit, Grape - **\$14**

Freshly Baked, Decorative Sheet Cakes

Homemade ceremonial cakes are available in yellow, chocolate or marble. Additional decoration fee will be charged for any customer's specified design.

Size	Serving	Price	Edible Paper	Hand Draw	Note
<u>Round Cake</u>					
7' x 3"	6-8	\$14.00	\$15.00	\$16.00	_____
8" x 3"	12-14	\$16.00	\$17.00	\$18.00	_____
10" x 3"	14-18	\$19.00	\$20.00	\$21.00	_____
<u>Sheet Cake</u>					
14" x 10" x 2"	30	\$30.00	\$33.00	\$37.00	_____
16" x 14" x 2"	50	\$50.00	\$55.00	\$62.00	_____
22" x 14" x 2"	80	\$75.00	\$90.00	\$100.00	_____
22" x 28" x 2"	160	\$150.00	\$175.00	\$190.00	_____
<u>Wedding Cake</u>					
1 Tier	50	\$195.00			
2 Tiers	100	\$275.00			
3 Tiers	150	\$365.00			

Order Information:

Name: _____
 Command: _____
 Phone (W): _____ Phone (H or C): _____
 Address: _____
 Date: _____ Time: _____

CAKE SIZE

CAKE MIX

FROSTING

BORDER COLOR

WRITING COLOR

WRITING

DRAW YOUR CAKE DESIGN HERE



Cold Hors D' Oeuvres

Appetizers served in trays of 50 portions unless specified

Fresh Fruit Platter

Seasonal freshly sliced fruits,

\$50 Serves 30 persons / \$85 (Deluxe) Serves 40 persons

Vegetable Tray

Our deluxe vegetable tray includes cucumbers, celery, carrots sticks, tomatoes, cauliflower, broccoli, black olives & other vegetables served with ranch style dip

\$40 Serves 20 to 30 persons / \$80 (Deluxe) Serves 40 to 50 persons

International Cheese Tray

An assortment of select imported quality cheese Swiss, blue, cheddar, camembert and provolone with assorted crackers, lavosh and hard rolls

\$155 Serves 35

Assorted Cheese Tray

American, Swiss, cheddar, and provolone cheese with assorted with assorted table crackers

\$33 Serves 25

Assorted Cheeseball and Crackers

Almond cream cheese, Nutty cheddar, and Creamy blue with assorted table crackers

\$35 Serves 25

Deli Meat Tray

1 Pound each of smoked ham, turkey breast, roast beef, American cheese & Swiss cheese. Served with assorted rolls & condiments

\$55 20-25 guests

Finger Sandwiches

Assortments of ham, turkey, roast beef, tuna salad & egg salad topped with lettuce

\$35 64 pieces

Chips and Dip

Choose from potato chips or tortilla chips & dip or salsa

\$14

Seven Layer Bean Dip

Begin with Mexican refried beans, chopped onions, sour cream, chopped tomatoes, chopped lettuce, cheddar cheese & black olives

\$35

Muchos Nachos

Corn tortillas chips topped w seasoned ground beef, cheddar cheese, tomatoes, onions, black olives. Baked & topped with sour cream & salsa

\$32

Italian Pasta Salad

Chopped ham & mozzarella cheese topped w basil vinaigrette

\$50 serves 50

Corn & Crab Salad on Grilled Sourdough

Chunks of Crab and corn in dill mayo

\$50

Smoked Salmon on Rye Toast

Atlantic smoked w/ cream cheese, capers and red onions

\$ 62

Prosciutto Wrapped Asparagus

Fresh Asparagus and fine cured prosciutto

Seasonal \$50

Tomato, Mozzarella & Pesto Canapés

An Italian dream

\$40

Black Bean & Corn Salsa Wonton Cups

A touch of the east meets southwest

\$30

Seared Ahi Tuna w/ Wasabi Cream Cheese

Cubes of seared Tuna with a delightful Japanese twists

\$55

CPO Club Side Salads

Macaroni/ Coleslaw, \$5.50 per lb

Potato Salad, \$5.50 per lb

Tex-Mex Chicken Salad

A real crowd pleaser

\$40

Cold Seafood Terrine

Poached seafood pate with fresh dill mayo

\$60

Deviled Eggs

\$30

Assorted Fancy Canapés

Your choice of...

Chicken/ Shrimp, Salmon on Cucumber

Caviar and crème fraiche / seafood puffs or variety on decorative toasted and untoasted crackers & breads

\$22 per dozen

Bruschetta

Garlic bread roasted, drizzled with extra-virgin olive oil, topped with Italian plum tomatoes & herbs, finished with shaved parmesan cheese

\$27

Hummus bi Tahini (Chickpea & Sesame Dip)

Served with pita bread chips, sliced peppers & other crudités

\$40

Cream Cheese Roulades

Ham and cucumber, per dozen

Or

Turkey and cucumber, per dozen

\$12

Sliced Side of Smoked Salmon

Thinly sliced cold smoked Atlantic salmon with traditional chef's garnish including red onion, capers and cream cheese

\$75

Futomaki Sushi

Better known as "Fat" sushi rolls

\$30

Assorted Dips

Blue cheese, onion, ranch

\$6.50 per pt.

Hot Hors d'œuvres

Appetizers served in trays of 50 portions unless noted

Lumpia

Filipino treat

\$50

Jalapeno Poppers

With cheddar cheese

\$60

Gyoza

Japanese pan-fried dumplings (Beef, Pork or Vegetable)

With soy sauce, chili and vinegar

\$44

Jumbo Chicken Wings

Choice of chinese, garlic, cajun or buffalo

\$40

Meatballs

Choice of sweet & sour, swedish or barbecue

\$40

Mozzarella Cheese Sticks

With spicy marinara

\$45

Pizza

Cheese, pepperoni, sausage, or ground beef, cut into bite size pieces

40 small pieces

\$32

Coconut Chicken w/ Ginger and Lemon Grass

Thai chili sauce

\$25 per dozen

Beef Teriyaki Sticks

Marinated the traditional Japanese style

\$30 per dozen

Breaded Fried Shrimp

Zesty house cocktail Sauce

\$60

Grilled Chicken & Cilantro Quesadillas

With guacamole, salsa, and sour cream

\$35

Chinese Fried Chicken

Marinated In special spices

\$34

Yakitori Chicken

Grilled skewers of marinated chicken and leeks

\$20 per dozen

Oriental Chicken

Cilantro & ginger sauce

\$55

Crispy Seafood Platter

A combination of fish, scallop and shrimp with honey wasabi sauce

\$55

Krabby Cakes

With wasabi aioli

\$70

Fried Coconut Shrimp

With guava sweet-sour sauce

\$60

Black Tiger Shrimp Tempura Sticks

Mango-chili dipping sauce

\$60

Peppered Sirloin of Beef on Roasted Garlic-Rosemary French Bread

Béarnaise sauce

\$54

Chinese Scallops

Asian vegetables & chili-ginger oil

\$60

Curry Infused Scallops

With a Spicy Thai red curry

\$60

Mahi-Mahi with Coconut Cream Spinach Sauce

Macadamia crusted

\$60

Tandori Chicken Kabobs

Charbroiled chicken breast

\$55

Sweet and Sour Chicken w Island Fruits

Chinese fare with a tropical twist

\$57

Hawaiian BBQ Tri-Tip Steak

Marinated in pineapple, worcestershire brown sugar and olive oil

\$60

Cilantro Salmon Steaks

Vine ripened tomato relish

\$65

Mushroom, Spinach Risotto Fritters

Crispy and creamy

\$40

Smoked Longhorn Pork Spare Ribs

Basted with our special sauce

\$120

Crispy Wonton Wrapped Shrimp

Fried golden and served with a sweet and spicy dipping sauce

\$65

Scallops Wrapped in Applewood Bacon

Phenomenally good

\$75

Thai Chicken Sate

Served with our homemade peanut sauce

\$50

Spinach or Broccoli Quiche

A vegetarian delight

\$37

Mini-Rueben's on Petit Cocktail Rye

Toasted rye and Swiss topped with thousand island

\$42

Chef Hosted Carving Stations

*Slow roasted delights, thinly sliced by our expert Chefs
All served with rolls and condiments*

Roast Baron of Beef

\$375 55 lbs. Average

Beef Inside Round

Excellent choice for smaller events

\$150 20 lbs. Average

Beef Knuckle

Excellent choice for smaller events

\$80 15 lbs. Average

Roast Prime Rib: Full Prime Rib

Prime Rib served w/ traditional horseradish & au jus

\$240

Roast Turkey

Slow cooked tom turkey basted and golden brown

\$55 18-20 lbs average

Baked Ham

Slow roasted bone-in ham

\$115 18 lbs Average

Whole Roasted Pig

Sizes range from 40 to 55 pounds at \$6.00 per pound

Pigs are cut in half, roasted, reassembled & garnished.

Approx. 100 guests

Carving station applies to in-house functions only

BUFFET LUNCHEON

*All include iced tea, lemonade and water
Minimum of 50 Persons*

DELI BUFFET \$13

*Turkey * Roast Beef * Smoked Ham
Tuna Salad
Swiss cheese * American cheese
Cheddar Cheese*

ASSORTED BREADS

Rye, Wheat, White

SALADS

*Chilled potato salad * Creamy cole slaw*

CONDIMENTS

*Chilled lettuce leaves * Sliced tomato
Sliced onion * Pickle spears
Mayonnaise * Mustard
Horseradish*

DESSERT

Assorted Cookies

THE GOURMET \$17

ENTREES

*Chicken piccata with lemon, white wine Butter Sauce
Sliced tri-tip of beef w/ red wine & mushroom glaze or béarnaise sauce*

SIDE DISHES

*Steamed rice
Buttery yukon gold mashed potatoes with brown gravy
Hot rolls & butter*

SEASONAL VEGETABLES

Chef's choice

SALADS

*California mix greens with assorted dressings
Italian basil pesto pasta salad
Asian cole slaw*

DESSERT (Select One)

*Coconut cake * Chocolate cake
Nanaimo dessert bar*

**All buffet items will be available on the buffet line for a maximum of 90 minutes.*

BUFFET LUNCHEON

*All include iced tea, lemonade and water
Minimum of 50 Persons*

EPICURIAN \$17

ENTREES (Choice of Two)

Beef stroganoff served over buttered noodles

Southern fried chicken

Slow roast turkey with sage dressing

Cajun style cod fish

SIDE DISHES

Steamed rice

Buttery yukon gold mashed potatoes with brown gravy

Hot rolls with butter

SEASONAL VEGETABLES

Chef's selection

SALADS

California mix greens with assorted dressings

Chilled potato salad

*Asian cole slaw * Macaroni salad*

DESSERT (Select One)

*Coconut cake * Triple chocolate fudge cake, Peanut butter bar*

THE PROUD CHEF \$18

ENTREES

Slow roasted top round of beef thinly carved

New Orleans blackened mahi mahi

SIDE DISHES

Steamed rice

Buttery yukon gold mashed potatoes & brown gravy

Hot rolls & butter

SEASONAL VEGETABLES

Venetian style vegetable

SALADS

Mix greens with assorted dressings

*Italian basil pesto pasta salad*Asian cole slaw*

DESSERT (Select One)

*Apple Crumble * Vanilla caramel swirl cake* Cappuccino bar*

**All buffet items will be available on the buffet line for a maximum of 90 minutes*

SIT DOWN LUNCHEON

FULL SERVICE LUNCHEONS

Minimum 20 Guests, 2 Entrée Selection Maximum

All include iced tea and water

SALAD AND SOUPS (Select One Soup or Salad)

Garden tossed salad with house dressing

French onion soup, Cream of mushroom

Broccoli & cheddar cheese

VEGETABLES

Seasonal fresh vegetables

SIDE DISH (Select One)

Buttery yukon gold mashed potatoes Duchess potato*

Oven roasted potatoes Home fried potatoes,* Garlic mash potatoes*

Potatoes au gratin Steamed rice* Rice pilaf*

SEAFOOD

Shrimp w rice pilaf \$14

Mahi-mahi gourmet \$16

Seafood newburg \$17

Shrimp alfredo \$17

*Stir fried scallops w/ vegetables
\$20*

BEEF SELECTIONS

Salisbury steak \$13

Chinese pepper steak \$14

*Beef bourguignon with buttered
noodles \$14*

Beef stroganoff \$14

Yankee pot roast \$15

Sliced london broil \$16

Filet mignon petite \$21

POULTRY

Chicken almandine \$14

Chicken macadamia \$16

Chicken piccata \$15

Chicken cacciatore \$14

Coq au vin \$14

Chicken parisienne \$14

Southern fried chicken \$13

Chicken cordon bleu \$14

LUNCH SALADS

Includes Soup Du Jour, Dinner Rolls and Iced Tea

Chicken Caesar Salad \$12

Fresh Romaine lettuce, shaved Parmesan cheese, croutons & zesty Caesar dressing topped with charbroiled chicken breast

Fresh Fruit Plate \$13

Seasonal fresh fruits & berries served with cottage cheese

Chef's Salad \$12

*Fresh garden greens topped with julienne of turkey, ham, beef
American & Swiss cheese*

Shrimp Salad \$13

Fresh garden greens with tender bay shrimp, tomato, cucumber, hardboiled eggs, & sliced olives. Topped with a roasted tomato & garlic vinaigrette

BUFFET DINNERS

*Available only (From 1700-2100)
All include iced tea, hot coffee and water
Minimum of 75 Persons*

HOLIDAY BUFFET \$27

ENTREES

*Slow roasted turkey with carver
Baked holiday ham with carver*

SIDE DISHES

*Buttery yukon gold mashed potatoes with giblet gravy
Rice pilaf, steamed rice
Yams with cinnamon sauce and marshmallows
Pineapple raisin sauce
Cranberry sauce
Rolls & butter*

DRESSINGS

*Country herb dressing
Sage dressing*

SEASONAL VEGETABLES

Chef's Selection

SALADS

*Garden tossed greens with assorted dressings
Creamy Waldorf salad
Sliced tomatoes & cucumbers with poppy seed dressing*

DESSERTS

*Christmas cake
Assorted Christmas cookies*

ORIENTAL BUFFET \$26

HOT ENTREE

*Beef teriyaki-tip steak
Sweet n' sour pork
Thai yellow chicken curry*

SIDE DISHES

*Steamed rice * Chinese style fried rice
Vegetable chop suey*stir-fry vegetables*

SALADS

*Garden tossed salad with assorted dressings
Sliced tomatoes & cucumbers with poppy seed dressing
Oriental cole slaw*

DESSERTS

*Irish Cream bar * Matcha cake*

**All buffet items will be available on the buffet line for a maximum of 90 minutes.*

CONTACT CEZ ECKLUND cecilia.ecklund@fe.navy.mil FOR MORE INFORMATION @ 243-5506

BUFFET DINNERS

Available only (From 1700-2100)

All include iced tea, hot coffee and water

Minimum of 75 Persons

COUNTRY WESTERN BUFFET \$25

HOT ENTRÉE

Southern fried chicken

Smoke house style barbecue pork ribs

SPUDS & RICE

Garlic mashed potatoes with country gravy

Steamed rice, fried potato wedges

Corn bread & butter

SIDES

Corn on cob, baked beans

SALADS

Garden tossed salad with assorted dressings

Potato salad, macaroni salad

Southwestern black bean salad

DESSERTS

*Apple pie * cherry pie*

ROMAN BUFFET \$24

APPETIZERS

Antipasto assorted cheese board

Vegetable platter

PASTA BAR

3 assorted pastas, meat balls,

Italian sausage, bay shrimp,

Slice olives, onions, peppers

Alfredo sauce, marinara & white clam sauce

ENTREES

Chicken picatta with lemon white wine sauce

Baked lasagna

Garlic bread

SEASONAL VEGETABLES

Chef's choice

SALADS

Italian mix greens with assorted dressings

Italian shaved cabbage

Italian tomato salad with red onion & gorgonzola

DESSERT

Lemon Cake, Cappuccino dessert bar

**All buffet items will be available on the buffet line for a maximum of 90 minutes*

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BUFFET DINNERS

*Available only (From 1700-2100)
All include iced tea, hot coffee and water
Minimum of 75 Persons*

CPO CLUB SPECIAL \$27

ENTREES

Slow roasted baron of beef au jus (carved)

CHICKEN (Select One)

*Southern fried, Barbecued, Cacciatore,
Chicken macadamia
Japanese style fried chicken,
Lemon chicken, Teriyaki*

SEAFOOD (Select One)

*Mahi-mahi with bay shrimp, peppers &
butter sauce
New Orleans blackened codfish
Seafood creole*

SIDE DISHES

*Buttery yukon gold mashed potatoes
with gravy
Rice pilaf, steamed rice
Rolls & butter*

SEASONAL VEGETABLES

Chef's selection

SALADS

*Garden tossed salad with
assorted dressings
Potato salad,
Italian basil pesto pasta salad
Sliced tomatoes & cucumbers
with poppy seed dressing*

DESSERTS (Select two)

*Peanut butter bar * Apple crumble
Triple chocolate fudge cake
Vanilla caramel cake*

HAWAIIAN ALOHA BUFFET \$28

*Introduction to Hawaiian Cuisine - Oriental and
American Favorites*

HOT BUFFET

*Slow roasted kalua pork and cabbage
Macadamia mahi-mahi with ginger beurre blanc
Shoyu Chicken
Slow roasted ginger & honey pork loin*

SIDE DISHES

*Steamed rice, Yams with toasted coconut
Kahuka corn smashed potatoes, hot rolls & butter*

SALADS

*Garden tossed salad with assorted dressings
Sliced tomatoes & cucumbers
Carrot & raisins salad,
Potato Macaroni Salad*

DESSERTS

*Pineapple upside down cake
Hawaiian coconut pudding*

**All buffet items will be available on the buffet line for a maximum of 90 minutes*

CONTACT CEZ ECKLUND cecilia.ecklund@fe.navy.mil FOR MORE INFORMATION @ 243-5506

SIT DOWN DINNERS

Minimum of 20 guests

Entrees include: Choice of soup or salad, vegetable, side dish

Dinner rolls with butter, dessert, coffee or iced tea.

Salad and Soups (Select One Soup or Salad)

Garden tossed salad with house dressing

French onion soup* Cream of mushroom* Cream of broccoli*

Seasonal Vegetables

Side Dish (Select One)

Buttery yukon gold mashed potatoes* Garlic mashed potato* Oven roasted potatoes

Potatoes au gratin* Home fried potatoes* Steamed rice* Rice pilaf

Dessert (Select One)

Cheese cake with fruit topping* Chocolate cake* Carrot cake

Tiramisu Apple pie * Pecan pie * Cherry pie

SIT DOWN DINNER ENTRÉE SELECTIONS

2 entrée selection maximum

SEAFOOD

Cajun Style Codfish \$21

Blackened fillets seared in a hot skillet. Served on a bed of wilted spinach & topped with our Cajun cream sauce

Blue Pacific \$22

Pan fried mahi-mahi with butter & macadamia nuts, garnished with Chinese pea pods & water chestnuts

Mahi-Mahi Gourmet \$22

Delicate mahi-mahi filets sautéed & covered with bay shrimp, mushrooms, artichoke hearts, zucchini & capers

Scampi A La Romana \$21

Jumbo tender shrimp sautéed in garlic butter & wine

Shrimp Tempura \$21

Tender jumbo shrimp dipped in our own tempura butter-fried to a golden brown

POULTRY

Chicken Madagascar \$19

Boneless baked chicken breast creamy green pepper sauce

Chicken Macadamia \$19

Chicken breaded & fried covered with sweet & sour sauce topped with macadamia nuts

Chicken Marco Polo \$20

Boneless breast of chicken with combination of broccoli & cured ham

Chicken Cordon Bleu \$20

Chicken breast halves filled with juicy sliced ham & melted Swiss cheese; served with hollandaise sauce

Chicken Kiev \$20

Boneless chicken breast stuffed with herb butter & mushroom sauce

Chicken Parmesan \$19

Stuffed with ham & parmesan

BEEF

Blackened Rib Eye \$27

Seasoned with Cajun spices, charbroiled & served with jalapeno hollandaise

Prime Rib of Beef \$27

(Minimum 15 guests)
10-ounce slice of prime rib served with horseradish

New York Cut \$28

10-ounce strip loin, charbroiled & a giant mushroom

Filet Mignon \$30

An 8-ounce center cut wrapped w bacon

Tournedos Rossini \$30

Two 4-ounce filets of beef topped with Madeira wine sauce

Filet and Lobster \$43

Charbroiled filet mignon with a 5-ounce lobster tail

CULINARY FAVORITES

Chicken & the Sea \$23

Grilled chicken breast stuffed with tender shrimp

Pork Chops Scarpiello \$22

*Twin chops pan seared & topped with Italian sausage
Roasted peppers, garlic & white wine*

The Odd Couple \$27

Charbroiled New York steak with sautéed breast of chicken

A Pleasant Blend \$30

Bacon wrapped petite tenderloin accompanied with scampi a la Romana

DESSERTS and CONFECTIONS

All Selections \$5.25

White Chocolate Raspberry Cream Cake

*Pure white chocolate and rich red raspberry,
multi-layered and richly textured*

Chocolate Layer Cake

*Rich and moist layers of chocolate cake towered one on top of the other and
sandwiched between equal layers of silky smooth chocolate cream icing*

Black Forest Cake

*Three layers of moist made-from-scratch chocolate cake, fresh whipped cream
and a sublimely delicious cherry filling*

Strawberry Shortcake

*Scrumptious layers of the best shortcake you've ever tasted, decorated
with our dairy fresh whipped cream and strawberry preserves*

Lemon and Cream Shortcake

*Three layers of exquisitely moist shortcake, filled with fresh whipped cream
and tangy lemon preserves*

New York Style Cheesecake

Slow baked with an ultra creamy filling and a delightful graham cracker crust

Pineapple upside down cake

Coconut sorbet

Double chocolate brownie

A la mode

Ice Cream Sundae

Chocolate and vanilla with fudge topping, whipped cream, sprinkles nuts and

Carrot cake

Cream cheese topping

Pie Ala Mode

Cherry, apple or peach

Assorted Petite Pastries

Cream Brulee

Rich and delicious

CHILDREN'S PARTY



Light Meal Buffet 1 **Child \$6.95/Adult** **\$12.95**

- ❖ Hamburger deluxe (4 oz)
- ❖ Hot dog
- ❖ Lettuce, tomato, onion & pickle
- ❖ American cheese
- ❖ Creamy cole slaw
- ❖ Deviled eggs
- ❖ French fries
- ❖ Lemonade, iced tea & Water



Light Meal Buffet 2 **Child \$6.95/Adult** **12.95**

- ❖ Pizza (cheese and pepperoni)
- ❖ Hot dog
- ❖ Assorted tea sandwich
- ❖ Ham roll
- ❖ Potato chips
- ❖ Lemonade, iced tea & water

15% Service Charge will be added to the price of each item

*******CENTER PIECES/ DECORATIONS*******

<i>Flower A-1 (Small)</i>	<i>\$14.00 / ea</i>
<i>Flower A-s (Medium)</i>	<i>\$35.00 / ea</i>
<i>Flower A-3 (Large)</i>	<i>\$70.00 / ea</i>
<i>Flower Carnation Corsage</i>	<i>\$2.20 / ea</i>
<i>Flower Rose Corsage</i>	<i>\$11.00 / ea</i>
<i>Flower Orchid Corsage</i>	<i>\$22.00 / ea</i>
<i>Flower Single Corsage</i>	<i>\$22.00 / ea</i>
<i>Flower Ikebana</i>	<i>\$100.00 / ea</i>
<i>Flower Bouquet</i>	<i>\$30.00 / ea</i>

<i>Candle</i>	<i>\$1.50 / ea</i>
<i>(White, red, green, navy, yellow, pink, peach, gold and black)</i>	

******* LABOR CHARGE *******

Off Premise catering (Take Out

<i>Delivery/ Pick Up (Person)</i>	<i>\$15.00 / way</i>
<i>Set Up Fee (Person)</i>	<i>\$15.00 / lot</i>
<i>Labor Charge (Person)</i>	<i>\$15.00 / hr</i>

Chef's Service

No oven!!! Bring it in! We'll season it and cook it for you.

<i>Cooking Ham, Beef</i>	<i>\$2.00 / lb</i>
<i>(Provide your own meat)</i>	
<i>Roasting Turkey, Pig</i>	<i>\$2.00 / lb</i>
<i>(Provide your own meat)</i>	
<i>Slice Meat</i>	<i>\$10.00 / ea</i>

******* AUDIO / VIDUAL / PRESENTATION *******

<i>Laptop</i>	<i>\$25.00 / day</i>
<i>Projector/Screen</i>	<i>\$25.00 / day</i>

Cater-out events

Off premise catering services are available. These services include but are not limited to: delivery, buffet line set-up and limited wait-service for private events. In addition to our 15% service charge, the fees for

*Cater out services start at **\$250.00**. Described below is the pricing for all off premise catering. Off premise catering refers to ANY event held outside the CPO Club premises requiring services from the CPO staff. Off premise catering can ONLY be offered when food/beverage items are provided by the CPO.*

*Food: **\$250** covers the cost of set-up and service for the food provided from the CPO Club. This fee does NOT go toward the cost of food. This fee includes: set-up and break down of food line, wait service for items provided by the Club, and removal of food trash/waste from items provided by the Club. This price is NOT inclusive of the following: cost of food, tables/chairs for guests, photography, lighting/sound, DJ services, linen, bar service/set-up etc.*

For further explanation or questions please visit the Catering office.

*BAR: **\$100** covers the cost of set-up for bar items provided from the CPO Club with 1 bartender. This fee does NOT go toward the cost of bar items. **\$300** minimum pre-purchase required for bar service. This includes: set-up and break down of serving line, bar service for items provided by the Club, and removal of food trash/waste from items provided by the Club. This fee is NOT inclusive of the following: pre-paid beverages/drink tickets, tables/chairs for guests, photography, lighting/sound, DJ services, linen, bar service/set-up etc.*

For further explanation or questions please visit the Catering office.

*Tables/chairs: **\$10** per expected guest on the contract covers the cost of set-up and take down of all tables/chairs items provided from the CPO Club. This includes: set-up and break down of tables and chairs provided by the Club, necessary linen, flat ware, drink ware and removal of items provided by the Club.*

*Additional tables and chairs are available for **\$7/table \$2/chair**.*

For further explanation or questions please visit the Catering office.

*DJ services: **\$100** covers the cost of set-up and for the DJ booth and related items provided from the CPO Club. This fee does not go toward the cost of DJ services. This includes: set-up and break down of DJ equipment, required speakers, and removal of trash/waste from items provided by the Club.*

*Minimum 4 hours (**\$200**) - additional time DJ**\$50/**per hour.*

For further explanation or questions please visit the Catering office.

Please let us assist you with other MWR Services ranging from shuttle service, dance lessons, jumping balloons and hand crafts can all be added to your event to give it that special touch. .

Questions regarding floral and other décor, please visit your catering specialist.

CPO Club Catering Function

Room fees and equipment rental

Room Fee (0730-1630)

Major Room (50 to 100 Participants)	\$250.00 / Day
Silver Dollar Room (25 to 50 participants)	\$175.00 / Day
Bamboo Room (Up to 25 Participants)	\$100.00 / Day

Equipment Rental

Lap-Top / Projector and Screen	\$50.00 / Day
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Note:

- ❖ Room fee is for 8 hour time span
- ❖ The conference must finish by 1500 on Friday
- ❖ No outside food or beverages are allowed to bring to the conference room except purchasing at CPO Club dining areas or Cove Bar.

*******CONFERENCE PACKAGES*******

(Prices are for an eight (8) hour time span. Conferences are 20 persons minimum)

SUCCESS PACKAGE

Room set up and breakdown
basic audio and visual aids
podium, microphone and overhead projector and screen
Power Point/WI-FI connectivity

Complimentary

Coffee, hot tea served until noon and water served all day

*Assorted muffins, breakfast pastries,
assorted bagels with cream cheese served in the morning
Assorted regular and diet sodas served in the afternoon
\$14.00 per person per day*

EXECUTIVE PACKAGE

*Room set up and breakdown
upgraded audio and visual aids
podium, microphone and overhead projector and screen
tear-off chart of marker board easel
Power Point capability/WI-FI connectivity*

Complimentary

*Coffee, hot tea served until noon and water served all day
Assorted muffins, breakfast pastries,
assorted bagels with cream cheese served in the morning
Fresh baked cookies, assorted regular and diet sodas served in the afternoon
\$15.00 per person per day*

SUPREME PACKAGE

*Room set up and breakdown
basic audio and visual aids
podium, microphone and tear-off chart of marker board easel
overhead projector and screen, lap-top
Power Point capability/WI-FI connectivity*

Complimentary

*Coffee, hot tea served until noon and water served all day
Fresh fruit juice, sliced fresh fruit, assorted muffins, breakfast pastries
assorted bagels with cream cheese served in the morning
Fresh baked cookies, assorted regular and diet sodas served in the afternoon
\$19.00 per person per day*

