





MCCS 29 Palms

CATERING AND EVENT SERVICES

Thank you for choosing the MCCS Catering for your special event! We are the exclusive caterer for MCAGCC Twentynine Palms and we are here to assist you in all of your needs. We have a fabulous kitchen that can bring you a variety of foods tailored for your event, and many foods that you can not get anywhere else in the high desert. Our team has many years of combined experience and I am here to help you every step of the way.

Casey K. Powell

Catering & Events Manager

MCCS Catering & Events

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760-830-8429



BREAKFAST

50 Guest Minimum

Traditional Breakfast Buffet

Fluffy Scrambled Eggs
Guest Choice of
Hickory Smoked Bacon or Sausage Links
Texas Toast
Shredded Hash Browns
Freshly Brewed Coffee
Ice Water
\$12.00 per guest

Continental Breakfast

Sliced Bagels
Assorted Pastries
Orange Juice
Apple Juice
Freshly Brewed Coffee
Hot Tea
Ice Water
\$11.00 per guest

Executive Breakfast Buffet

Fluffy Scrambled Eggs
Guest Choice of
Hickory Smoked Bacon or Sausage Links
Texas Toast
Shredded Hash Browns
Fresh Sliced Seasonal Fruit
Guest Choice of
Sliced Bagels or Assorted Pastries
Guest Choice of
Orange Juice or Apple Juice
Freshly Brewed Coffee
Ice Water
\$18.50 per guest

18% Service Charge on all Food and Beverage



BREAKFAST OPTIONS

50 Guest Minimum

Strips of Applewood Smoked Bacon \$143

Sausage Links \$254

Golden Belgian Waffle \$92

Bagels with Cream Cheese \$130

Croissants \$161

Granola Bars \$99

Assorted Mini Muffins \$183

Assorted Danishes \$136

NON-ALCOHOLIC BEVERAGES

Regular or Decaf Coffee \$35.00 per urn

Hot Chocolate \$30.00 per urn

Iced Tea \$30.00 per urn

Hot Tea \$30.00 per urn

Bottled Water or Assorted Sodas \$1.50 per piece

Pitcher of Soda \$5.00

Orange Juice \$9.00 per carafe

Apple Juice \$9.00 per carafe

Fruit Punch \$9.00 per carafe

Cranberry Juice \$9.00 per carafe

18% Service Charge on all Food and Beverage

PLATED AND SERVED LUNCHES

25 Person Minimum
Includes Iced Tea

Tier 1

Choice of Two

Chicken Caesar Salad

Grilled Chicken Tossed with a Classic Caesar Dressing, Parmesan Cheese and Homemade Croutons

Soup & Sandwich

Half Turkey Sandwich on a Telera Roll with cup of Seasonal Soup

California Wrap

Roasted Turkey Breast with Swiss Cheese, Lettuce Tomato, Avocado and Mayonnaise, Wrapped in a Spinach Tortilla. Served with Fresh Fruit.

\$11.00 per guest

Tier 2

Choice of Two

Chicken Pesto Sandwich

Grilled Chicken Breast Smothered in a fresh Basil Pesto Sauce with Lettuce, Tomato and Onion on a Telera Roll. Served with Fresh Fruit.

Applewood Smoked Bacon Cheeseburger

A Handmade 8oz Beef Burger, Melted Cheddar Cheese, Crispy Applewood Smoked Bacon, Fresh Lettuce and Tomato. Served with Fresh Fruit

Spaghetti and Housemade Meatballs

\$12.50 per guest

Tier 3

Choice of Two

Rosemary Chicken

Grilled Breast of Chicken with Rosemary. Served with Wild Rice and Fresh Vegetables.

London Broil

London Broil marinated in a blend of spices and broiled to perfection. Served with Red Skinned Mashed Potatoes and Fresh Vegetables

Chicken Cordon Bleu

Breaded Chicken Stuffed with Ham and Swiss Cheese and Topped with Hollandaise. Served with Red Skinned Mashed Potatoes and Fresh Vegetables

\$22.00 per guest

18% Service Charge on all Food and Beverage



LUNCH BUFFETS

All Items served with Fresh Baked Rolls
25 Person Minimum

SOUP & SALAD BUFFET

SOUPS (choose two):

Chicken Noodle
Tomato Basil
Garden Vegetable Beef
Baked Potato with Bacon
Broccoli Cheddar
Clam Chowder

SALADS (choose two):

Penne Pasta Salad
Caesar Salad with Fresh Croutons
Mixed Green Salad with choice of dressing
Asian Salad
Macaroni Salad
Potato Salad
Coleslaw
Fresh Fruit Salad

\$25.75 per guest

Additional Soup or Salad \$5.00

Additional Entrée \$15.00

Additional Side \$5.00

29 PALMS BUFFET

SALAD (choose one):

Mixed Green Salad with choice of Dressing
Caesar Salad with Croutons
Penne Pasta Salad
Potato Salad

ENTREES (choose two):

Buttermilk Fried Chicken
Lemon Chicken
Rosemary Chicken
Meatloaf
Fried Catfish

SIDES (choose two)

Wild Rice Pilaf
Roasted Red Potatoes
Mashed Potatoes & Gravy
Au Gratin Potatoes
Freshly Steamed Vegetables
Broccoli Florets

\$35.00 per guest

18% Service Charge on all Food and Beverage



PLATED AND SERVED DINNERS

25 Person Minimum

Entrees

Pasta Primavera

*Penne Pasta with Grilled Vegetables and a Creamy Tomato Vodka Sauce**

\$15.00 per guest

Chicken Parmesan

Hand Breaded with Panko Breadcrumbs and Parmesan Cheese, Sautéed and then Smothered with a Robust Marinara Sauce and Melted Mozzarella Cheese. Served Over a Bed of Spaghetti.*

\$18.00 per guest

Seasonal Fish

Pan Seared in a Garlic Lemon Butter Sauce

\$20.00 per guest

Chicken Picatta

Oven Roasted in a Lemon Caper Sauce

\$21.00 per guest

New York Strip

8oz Grilled Steak Topped with a light garlic butter

\$29.00 per guest

Garlic and Rosemary Prime Rib

Cooked to a Savory Medium Rare with Au Jus and Creamy Horseradish Sauce

\$30.00 per guest

Choice of one (1)

Red Skinned Mashed Potatoes, Wild Rice Pilaf or Oven Roasted Potatoes

*All Entrees are served with a Mixed Green Salad, Seasonal Fresh Vegetables *
and Freshly Baked Rolls*

Choice of Freshly Brewed Coffee, Iced Tea or Water Upon Request

**Pasta Entrees are not served with seasonal fresh vegetables*

18% Service Charge on all Food and Beverage



DINNER BUFFETS

All Items served with Fresh Baked Bread
25 Person Minimum

ITALIAN BUFFET

SALADS (Choice of One)

Mixed Green Salad with Choice of Dressing
Classic Caesar Salad with Croutons
Fresh Fruit Salad

ENTREES (Choice of Two)

Spaghetti with Meatballs
Manicotti
Eggplant Parmesan
Chicken Parmesan
Fettuccini Alfredo
Penne Pasta Marinara
Italian Sausage & Peppers

SIDES

Seasonal Fresh Vegetables
Garlic Bread sticks

\$27.00 per guest

MEXICAN BUFFET

SALAD/SOUP (Choice of Two)

Mixed Green Salad with Choice of Dressing
Avocado, Cucumber & Cilantro Salad
Chicken Tortilla Soup

TACO BAR INCLUDES:

Taco Shells and Soft Corn Tortillas
Seasoned Ground Beef
Lettuce, Tomatoes, Cheese
Guacamole, Sour Cream and Salsa

ENTRÉE (Choice of One)

Carne Asada
Beef Fajita
Chicken Fajita
Chicken Chipotle
Green Chile & Cheese Enchiladas
Beef Enchiladas

SIDES

Refried Beans
Mexican Rice
Housemade Tortilla Chips and Salsa

\$45.00 per guest

18% Service Charge on all Food and Beverage



DESSERTS

25 person minimum

Chocolate Mousse Cake

A light and fluffy chocolate mousse filling topped with whipped topping rosettes and chocolate shaving, all on a chocolate cookie crust

\$4.00 per guest

Freshly Baked Assorted Cookies

Chocolate Chip, White Chocolate Macadamia Nut or Peanut Butter

\$20.00/DZ (priced per dozen)

New York Cheesecake

Drizzled with Raspberry Sauce

\$8.00 per guest

Dessert Station

Assorted Mini Cheesecakes

Assorted Mini Cakes

Assorted Cookies

\$6.00 per guest

18% Service Charge on all Food and Beverage



PARTY TRAYS & STATIONS

Vegetable Cruudités

Garden Vegetables with Ranch
Small (serves 60) \$110.00
Larges (serves 100) \$175.00

Seasonal Fruit

Seasonal Melons, Berries & Citrus
Small (serves 60) \$140.00
Larges (serves 100) \$230.00

Spinach & Artichoke Dip

(Serves 50)
With Housemade Tortilla Chips
\$150.00

Potato Chips & Dip

(Serves 50)
\$80.00

Housemade Tortilla Chips

& Salsa

(Serves 50)
\$65.00

Pasta Station

Penne Pasta, Bowtie Pasta and Spaghetti
Choice of Two Sauces:
Marinara
Alfredo
Pesto

\$7.25 per guest

Domestic Cheese & Assorted Crackers

Cheddar, Pepper Jack and Swiss Cheese
with Assorted Crackers
Large (serves 100) \$320.00

Mini Hoagie Tray

Guests choice of Turkey and Swiss cheese,
Ham and American cheese or vegetable.
Served on a hoagie roll with lettuce and
tomato.

Small (serves 30) \$45.00
Medium (serves 60) \$95.00
Larges (serves 100) \$145.00

Antipasto Skewers

(Serves 50)
\$350.00

Nacho Station

(Serves 25)
Choice of Ground Beef, Pollo Asado or
Carnitas; Sour Cream, Salsa Fresca,
Jalapeños, Nacho Cheese and Tortilla Chips

\$10.50 per guest

18% Service Charge on all Food and Beverage



APPETIZERS

Priced Per Item Selected

Each Item Selected Contains 100 pieces or serves 50 guests

Tier 1

Choice of three (3)

Swedish, Barbecue or Sweet Thai Chili Meatballs

Jalapeno Poppers

Turkey Chipotle Cream Cheese Pinwheels

Housemade Tortilla Chips & Salsa

Potato Chips and Dip

\$350

Tier 2

Choice of three (3)

Vegetable Spring Rolls

Chicken or Beef Taquitos Served with Salsa

Buffalo, Garlic Parmesan, BBQ, Sweet Thai Chili,

or Honey Chipotle Chicken Tenders

Spinach & Artichoke Dip with

Housemade Tortilla Chips

Southwestern Eggrolls (limit one order)

\$425

Tier 3

Choice of four (4)

Choice of Any Appetizers from Tier 1 or 2

Beef with Aged Cheddar, Spicy Chicken with Pepper Jack or Mushrooms or

Roasted Red Pepper and Mozzarella or Gourmet Sliders

Chicken Satay Served with a Spicy Peanut Sauce

Tomato Basil Bruschetta

Buffalo, BBQ, or Garlic Parmesan Chicken Drumettes and Wings

(limit one order)

\$575

18% Service Charge on all Food and Beverage



APPETIZERS ALA CARTE

Priced Per Piece

Each item selected must have a minimum order of 100 pieces

Cayenne Candied Bacon- \$1.70

Beef Taquitos- Served with Salsa \$2.10

Chicken Drumettes and Wings- Sauce Choices: Buffalo, BBQ, or Garlic Parmesan \$3.05

Chicken Satay- Served with a Spicy Peanut Sauce \$1.90

Chicken Tenders- Sauce Choices: Buffalo, Garlic Parmesan, BBQ, Sweet Thai Chili,
or Honey Chipotle \$1.70

Gourmet Meatballs- Sauce Choices: Swedish, Barbecue or Sweet Thai Chili \$1.55

Gourmet Sliders- Choices: Beef with Aged Cheddar, Spicy Chicken with Pepper Jack or
Mushroom or Roasted Red Pepper and Mozzarella \$2.25

Italian Sausage Stuffed Mushrooms \$3.45

Jalapeno Poppers \$1.50

Tomato Basil Bruschetta \$1.70

Southwestern Egg Rolls \$2.55

Turkey Chipotle Cream Cheese Pinwheels \$1.25

Vegetable Spring Rolls \$2.75

18% Service Charge on all Food and Beverage



BEVERAGES & BAR

Bar Labor Charges

If you require a bar during your event there is a \$30.00 per hour (per bartender) labor charge with a two-hour minimum. One bartender per 50 guests recommended.

NON-ALCOHOLIC BEVERAGES

HOT BEVERAGES

Regular or Decaf Coffee \$35.00 per urn

Hot Chocolate Urn \$30.00 per urn

Hot Tea \$30.00 per urn

All Hot Beverages Served with Proper Accompaniments

COLD BEVERAGES

Bottled Water or Assorted Sodas \$1.50

Pitcher of Soda \$5.00

Orange Juice \$9.00 per carafe

Apple Juice \$9.00 per carafe

Cranberry Juice \$9.00 per carafe

Martinelli Sparkling Cider (by the Bottle) \$15.00

Fruit Punch or Lemonade – (50) 6oz cups \$35.00

18% Service Charge on all Food and Beverage



RENTALS FEES & EXTRAS

ROOM OVERTIME CHARGES:

Mojave Room Rental \$300.00

Mesa Room Rental \$150.00

\$125.00/hr prebooked

\$200.00/hr if scheduled less than 7 days prior to the event

Early set up charge (time permitting) \$100.00/hr

Linen Overlays \$5.00 each
linen colors available upon request

Dance Floor rental (21'x 21') \$250.00

Easel \$4.50

Extension Cords \$2.50

Power Strip \$2.50

Projector \$65.00

Photocopies .10 cents/each

Faxes \$1.00/per page

18% Service Charge on all Food and Beverage



TERMS & CONDITIONS

Eligibility

All Ranks Active Duty, retired military personnel and their dependents, reservists, DoD employees, contractors, and community support groups are eligible patrons of the Combat Center Officers' Club Catering Facility.

Reservations

Reservations for catering services and space can be made by contacting the Catering Office located at the Officers' Club at MCAGCC Twentynine Palms, Building #1573. Please call (760) 830-8429 for an appointment. All reservations are considered tentative until confirmed by the receipt of a Letter of Agreement (LOA) signed by an eligible sponsor and a deposit. Refunds will be considered when requested 90 days (or more) prior to the date of the function or as a result of unscheduled military assignments.

Guarantee

Patrons are required to provide the Catering Office with the guaranteed number of attendees **ten business days** prior to the date of the function. This figure will be considered the guarantee and **cannot** be reduced after the due date. If a guarantee is not received **ten business days** before the event, the original estimate will become the guarantee. **Additional guests that exceed the 5% of the guarantee will be charged at one and one half times the original meal price.**

Room Assignments

Function rooms are assigned according to the original estimated number of guests. Fluctuations in the number of attendees may result in relocation of the event or additional room charges.

Service Charges

An 18% service charge will be added to the final bill

Food Service

There is a contract minimum food order of \$10.00 per person for events beginning and ending before 1600 and \$16.00 per person for events beginning after 1600 for facility use. Events not meeting food minimum requirements will incur a facility use fee to be determined by Catering department. In order to ensure product quality and availability, the final menu selection and party details must be provided to the Catering Office no later than four weeks prior to the function. Split-menu selection for sit-down meals is limited to two selections. The price for the split menu will be at the higher price of the two selections. With the exception of wedding cakes, all food and beverage items must be provided exclusively by the Combat Center Officers' Club, as per the Marine Corps MCCS Policy Manual, Chapter 3, Section 10, Paragraph 31055. Regulations prohibit the removal of any leftover foods or beverages from the club, without exception, as per Marine Corps Order PI700.30, Paragraph 4025.

Time Restrictions

All parties are set up for a maximum of four hours except full day conferences or meetings. Clients have access to the function room for decorating purposes only, two hours prior to the event. An additional hourly fee will be required for any additional time needed. This must be arranged with the Catering Office prior to the event.

18% Service Charge on all Food and Beverage



TERMS & CONDITIONS

Bar Service

Complete bar service is available with a host or no host option. A fee of \$30.00 per hour per bartender with a minimum of two hours will apply for all bars. All beverages must be supplied by the Combat Center Officers' Club and consumed on the premises. Under no circumstances will minors be served alcoholic beverages. Sponsors are responsible for ensuring that minors do not consume alcoholic beverages.

Host/Sponsor

The host/sponsor is requested to be present prior to the start of the function to ensure that all provisions of the contract have been met. The military sponsor assumes full financial responsibility for the event, and any damages caused by their guests.

Liability

MCCS is not responsible for damage or loss of any merchandise, equipment, clothing, or other valuables left at any function.

Decorations

Tacks, push pins, scotch tape, nails, or staples may not be used in any function room. Rice, birdseed, or confetti throwing is not permitted on the premises. Should this occur, the host is responsible and will be assessed a cleaning/repair fee.

Payments

All parties require a 25% deposit. An additional payment 50% of the anticipated balance is due on the day you plan your event, at least 4 weeks prior to the date of your event. The remaining balance is due 4 working days prior to your event.

Guest List

After guest list has been approved and finalized with the MCAGCC, the authorized host/hostess agrees to provide the Combat Center with a complete list of all guests to have access to MCAGCC Twentynine Palms four business days before the event. This list must be typed, in alphabetical order by last name first.

Entry To The Base

All station and state regulations require that you have in your possession a valid driver's license, vehicle registration, and proof of motor vehicle insurance.