

THEMED DINNERS

Plated, Family Style or Buffet Style

All served with your choice of salad, freshly baked rolls and butter, coffee, iced tea and water. Maximum of two entrees per party. A third entrée is available for a 10% additional charge.

Taste of Venice

Lasagna and Spaghetti with Bolognese
Vegetarian Option: Vegetable Alfredo Tortellini
Roasted Balsamic Italian Vegetables
Cannoli

Southern Hospitality

Southern Fried Chicken and BBQ Pulled Pork
Vegetarian Option: Stuffed Peppers
Mashed Potatoes and Gravy
Green Beans
Assorted Pies

Sumptuous Feast

Sliced Sirloin Au Jus
Roasted Gouda Pesto Chicken Breast
Vegetarian: Harissa Roasted Cauliflower Steaks
Rice Pilaf
Glazed Carrots
Cheesecake

Hometown Favorite

Sliced Rosemary Roasted Pork Loin and Homemade Meatloaf
Vegetarian: Vegetable Stuffed Cabbage
Garlic Mashed Potatoes
Italian Blend
Peach Cobbler

South of the Border

Chicken Fajitas and Shredded Pork Enchiladas with Salsa Verde
Vegetarian: Vegetable Black Bean Enchiladas with Red Sauce
Refried Beans
Mexican Rice
Tres Leches

The Wacky Tourist Luau

Hawaiian-Style Huli Huli Chicken and Kalua Pork with Cabbage
Vegetarian: Hawaiian Poke Bowl with Teriyaki Sauce
Steamed White Rice
Stir-Fried Vegetables
Pineapple Upside-Down Cake

BREAKFAST

All served with toast or biscuits with butter and jelly, coffee, cranberry or orange juice, and assorted teas.

The Club Continental

Bagels with Cream Cheese
Assorted Muffins and Danishes
Assorted Yogurt
Assorted Hot and Cold Cereals

American Classic

Freshly Scrambled Eggs
Oven Baked Potatoes
Crispy Bacon
Sausage Links and Patties

Healthy Morning

Freshly Scrambled Eggs
Vegetable Topping Bar with Peppers, Onion, Cheese, Spinach, Tomatoes and More!
Oven Baked Potatoes with Peppers and Onions
Assorted Mixed Fruit

Seafood Classic

Baked Salmon Filet and Crab Bisque with bread
Wild Rice
Carrots and Broccoli
Ice Cream

Award's Night

Roasted Prime Rib of Beef Au Jus and Creamy Parmesan Mushroom Chicken
Vegetarian: Cabbage Steaks with Crispy Chickpeas and Herbed Croutons
Roasted Rosemary Potatoes
Chef's Vegetables
Chocolate Mousse

Club Classic

Grilled Sirloin with Garlic Butter and Tender Honey Mustard Glazed Chicken
Vegetarian: Roasted Chickpea and Spinach Stuffed Sweet Potatoes
Rice Pilaf
Roasted Cauliflower with Spices
Black Forest Cake

Endless Summer Beach Party

Grilled Burgers and Hot Dogs
Vegetarian: Grilled Shrimp and Vegetable Kebobs
Home-style Potato Salad
Corn on the Cob
Mixed Seasonal Fruit

ENHANCEMENTS

Carving Stations

Your choice of chef-carved savory selections with fresh baked rolls; minimum of 50 guests.

Garlic-Rosemary Prime Rib
Served with fresh and creamy horseradish sauce and port wine jus

Roasted Turkey
Served with savory turkey gravy and cranberry relish

Balsamic Glazed Ham
Served with honey-mustard glaze and apple compote

Kahlua-Soy Pork Tenderloin
Served with smoked pineapple salsa and sesame mayo

Brazilian Churrascaria
Delectable assortment of seasoned chicken, beef and pork sliced from a sword

American Classic Plus

French Toast or Pancakes with Maple Syrup
Freshly Scrambled Eggs
Oven Baked Potatoes
Crispy Bacon
Sausage Links and Patties

On The Run

Fluffy Buttermilk Biscuits Split and Stuffed with Egg, Baked Ham and Cheddar Cheese, or Egg, Bacon and Cheese Burritos
Hash Brown Patties
Assorted Fruit Sections

ENHANCEMENTS

Omelet Station
Eggs Benedict Station
Waffle Station
French Toast Station

LUNCH

| 25 person minimum |

Plated, Family Style or Buffet Style

All served with your choice of salad, freshly baked rolls and butter, coffee, iced tea and water. Maximum of 2 entrees per party. A third entree is available for a 10% additional charge.

A Light Duo

Your choice of two healthy salads:
Tuna or Chicken Salad Blossom
Spinach Salad
Garden Salad
Chicken Caesar Salad
Served with soup of the day and fresh fruit

Hot French Dip or Dirty Bird Sandwich

French Dip
The Dirty Bird
Vegetarian: Grilled Cheese
All served with your choice of coleslaw, pasta salad, french fries or potato chips.

Vegetarian's Twist

Vegetarian Lasagna and Vegetable Alfredo Tortellini
Roasted Rosemary Potatoes
Italian Vegetables

Southern Hospitality Lunch

Southern Fried Chicken and Meatloaf
Vegetarian: Grilled Seasoned Vegetables
Mashed Potatoes
Green Beans

Hearty Appetite

Roasted Strip Loin of Beef or Marinated Chicken Breast
Vegetarian: Gouda Crème Vegetable Crepes
Twice Bake Potatoes
Balsamic Grilled Vegetables

The New Englander

Baked Atlantic Cod with Herbed Bread Crumbs or Clam Chowder
Potatoes Au Gratin
Green Beans with Toasted Almonds

American Classic Lunch

All American BLT on White or Wheat Bread
Vegetarian: Grilled Cheese
Served with Lettuce, Tomato, Onion, and Condiments.
Potato Chips & Fresh Mixed Fruit

Pacific Lunch

Teriyaki Beef with Broccoli and Scallions or Hawaiian-Style Huli Huli
Vegetarian: Hawaiian Poke Bowl with Teriyaki Sauce
Fried Rice & Stir Fried Asian Vegetables
Sliced Seasonal Fruits

DELICIOUS DESSERTS

Homemade Fruit Cobbler

A warm apple, blueberry, cherry or peach cobbler served with a flaky delicate crust. Try it a la mode!

Assorted Pie Slice

A generous slice of your favorite fruit or cream pie. Try it a la mode!

Creamy Mousse

Your choice of white or rich chocolate mousse whipped to perfection and topped with a dollop of whipped cream.

Mini Pizooki

A Misawa favorite! Warm chocolate chip and brownie with vanilla ice cream, caramel drizzle and whipped cream.

Homemade Bread Pudding

An all-time favorite of warm bread pudding served with vanilla sauce.

Ice Cream or Sherbet

New York Style Cheesecake
Assorted Cookies
Chocolate chip, sugar, white chocolate macadamia or oatmeal raisin

Sheet Cakes

Chocolate, White or Marble
Half Sheet Cake – Up to 50 people
Full Sheet Cake – Up To 100 people

BAR SERVICE

Cater-Out Bar - \$200 In-House Bar - \$150

In-House Bar fee will be waived if \$75 is spent for every hour of service

Open Bar Packages

A down payment of \$500 and 20% gratuity is required. The remaining tab balance will be charged or refunded after the event.

Silver

Assortment of Domestic Beers
Well Mixed Drinks
House Wines
Juices and Soda

Gold

Assortment of Domestic and imported Beers
Well and Premium Mixed Drinks
Specialty Mixed Drinks
House Wines
Juices and Soda

A La Carte Menu

Keg \$125 (Miller Lite / Honey Weiss)
Domestic Beer
Imported Beer
House Wine or Champagne

Menu prices include a 20% service charge.
Menu August 2021. All other menus void
Ask about our Member's First discount program!





MISAWA CLUB

Catering Menu

DESIGN YOUR OWN DINNER | 25 person minimum |

Choose: 1 Salad, 1 or 2 Entrees, 1 Starch, 1 Vegetable and 1 Dessert
All served with freshly baked rolls and butter, coffee, iced tea and water.
Maximum of two entrees per party. A third entrée is available for a 10% additional charge.
Proteins are at 8 oz. *Costs at highest entree price.

Salads

Tossed Fresh Garden Greens with Two Dressings
Classic Potato Salad
Cole Slaw
Crisp Caesar Salad
Spinach Salad

Meats/Main Course

Beef

Sliced Roasted Strip Loin with Demi Glaze
Grilled Tenderloin
Bacon Wrapped Filet Mignon
Ribeye Steak

Pork

Smothered Pork Chop
Pork Milanese with Caper Sauce
Sliced Roasted Pork Loin

Poultry

Cheddar Bacon Ranch Chicken Breast
Gouda Pesto Chicken Breast
Carved Roasted Turkey

Seafood

Baked New England Cod
Grilled Mahi Mahi
Lemon Dill Salmon

Vegetarian

Vegetable Lasagna
Vegetarian Stuffed Peppers
Vegetarian Stuffed Crepes with Light Gouda Cream Sauce
Vegetable en Croute

Starches

Garlic Mashed Potatoes
Mashed Potatoes
Roasted Potatoes
Potato Wedges
Potatoes Au Gratin
Twice Baked Potato
Baked Potato
Fried Rice
Steamed Rice
Rice Pilaf

Vegetables

Green Beans
Peas with Carrots
Steamed Broccoli
Corn on the Cob
Asian Stir Fry
Balsamic Steamed Vegetables
Buttered Cut Corn
Roasted Cauliflower
Parmesan Zucchini
Glazed Carrots
Italian Blend

Desserts

Chocolate Mousse
Assorted Pies
Assorted Fruit Cobblers
Chocolate, Vanilla, or Marble Cake
Black Forest Cake
Chocolate Mousse Bomb
Mini Cookie with Ice Cream
Assorted Cookies
New York Style Cheesecake

HORS D'OEUVRE SERVING SUGGESTIONS

Light Hors D'oeuvres

Usually served in early afternoon or prior to dinner; Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays.

Medium Hors D'oeuvres

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and an "after 6" dinner. Plan 7 to 10 pieces per person plus snack foods, chips and dips.

Heavy Hors D'oeuvres

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items. Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays.

Substitute Hors D'oeuvres

Served in lieu of a meal and always includes hot/cold meat items. Plan 14+ pieces per person.

HORS D'OEUVRE PACKAGES

| 25 person minimum |

Ask about upgrading to Butler Style and have your appetizers passed around by servers for an elegant flare.

Club Classic

Savory Meatballs
Finger Sandwiches
Chicken Tenders with Ranch
Eggrolls with Sweet & Sour Sauce
Chips & Dip
Fruit Platter
Vegetable Platter

Gala Affair

Assorted Finger Sandwiches
Cubed Cheese Platter
Artichoke Spinach Dip
Vegetable Crudités with Ranch Dressing
Carved Prime Rib Served with Creamy Horseradish Sauce and Rolls
Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Grilled Chicken Kabobs
Crab Rangoon with Shoyu Mustard Sauce
Caprese Skewers

Touch of Class

Savory Meatballs
Chicken Kebabs
Chicken Tenders with Ranch
Eggrolls with Sweet & Sour sauce
Vegetable Platter
Spinach Artichoke Dip with Bagel Chips
Deviled Eggs
Fruit Skewers
Cubed Cheese Platter with Assorted Crackers

ENHANCEMENTS

Appetizer Stations

| 25 person minimum |

Gourmet Slider Station

Mini buns with gourmet fillings: Honey BBQ chicken with bacon, tangy cheddar, herbed sour cream, roast beef with wild mushroom and cognac aioli, or balsamic roasted vegetables with gouda.

Mash-A-Tini

Enjoy our creamy garlic mashed potatoes in martini glasses topped with chicken gravy or chili. Complete your creation with your choice of grated cheese, sour cream, bacon crumbles, savory meatballs and green onions.

Fiesta Table

Corn tortillas with tequila-lime grilled chicken & chili-rubbed beef with your choice of roasted corn-chipotle salsa, fresh pico de gallo or avocado-onion salsa. Then top your tacos with fresh chopped onions, tomatoes, shredded Monterey jack and cheddar cheese, sour cream, lime wedges and coarse sea salt.

The Mac-n-Cheese Bar

Your choice of penne, elbow or shell pasta with creamy cheddar or roasted ancho cheese sauces. Finish with an array of tempting toppings including: crumbled bacon, diced grilled chicken, chorizo sausage, green chilis, diced tomatoes and caramelized onion.

Grilled Cheese Table

Mini selections of gourmet grilled cheeses: classic cheddar on sourdough, smoked ham and gouda with honey mustard, or buffalo mozzarella with fresh tomato on garlic focaccia.

Have a Chef at your station for an extra \$2 per person

Appetizer Displays

Farmer's Market Fruit & Specialty Cheese Platter with Baguette and Crackers
Small (serves 25) Large (serves 50)
Chips and Salsa
Small (serves 25) Large (serves 50)
Domestic Cheese Display
Small (serves 25) Large (serves 50)

HOT HORS D'OEUVRES

| 25 person minimum |

Black Bean and Cheese Quesadillas
BBQ, Sweet & Sour or Swedish Meatballs
Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce
Wings with your choice of sauce and Cool Ranch Dipping Sauce
Pork or Vegetable Egg Rolls
Chicken Tenders with Honey Dijon and Cool ranch Sauces
Taquitos
Catfish Bites
Fried Mozzarella Cheese Sticks
Grilled Beef or Chicken Kabobs with Tangy BBQ Sauce
Artichoke Spinach Dip with Bagel Chips
Spinach Dip with Bagel Chips
Gyoza
Yakisoba Japanese Noodles
Fried with Fresh Vegetables and Yakisoba Sauce

COLD HORS D'OEUVRES

| 25 person minimum |

Chilled Shrimp Cocktail
Fancy Deviled Eggs
Assorted Finger Sandwiches
Vegetable Crudités Cups with Ranch Caprese Style Skewers
Fruit Tray or Skewers
Chips and Dip – Salsa, 7-Layer, or French Onion
Bruschetta

Fresh Vegetable Crudités with Ranch Dip
Small (serves 25) Large (serves 50)

Seasonal Sliced Fresh Fruit Display with Yogurt Dip
Small (serves 25) Large (serves 50)

Sliced Deli Meat Platter served with Rolls and Condiments
Small (serves 25) Large (serves 50)