

## BREAKFAST

All served with toast **OR** biscuits with butter & jelly, coffee, orange juice and assorted teas.

### The Club Continental 12

Bagels with Cream Cheese  
Assorted Muffins and Danishes  
Fruit Tray  
Assorted Cold Cereals

### American Classic 12

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

### Healthy Morning 15

Freshly Scrambled Eggs  
Vegetable Topping Bar with Peppers, Onion, Cheese, Spinach, Tomatoes and more!  
Oven Baked Potatoes  
Fruit Tray

### American Classic Plus 15

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

### On The Run 1 12

Fluffy Buttermilk Biscuits Stuffed with Egg, Ham, Cheddar Cheese and a Fruit Cup

### On The Run 2 12

Bacon & Cheese Breakfast Burritos and a Fruit Cup

Muffins 1.50 each

Danishes 1.50 each

Bagels with Cream Cheese  
32.40 per dozen

## DELICIOUS DESSERTS

### Homemade Fruit Cobbler 20

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

### Assorted Pie Slice 2 each

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

### Creamy Mousse 2 each

Rich chocolate mousse whipped to perfection and topped with a dollop of whipped cream.

### Mini Pizzooki 2 each

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

### Homemade Bread Pudding 20

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

### Ice Cream or Sherbet 2 each

### Assorted Cheesecake 5 each

### Assorted Cookies 10 per dozen

### Assorted Cookies & Brownies 15 per 2 dozen

### Tiramisu 5 each

### Sheet Cakes

Chocolate, White or Marble  
Half Sheet Cake – Up to 50 people 33  
Full Sheet Cake – Up To 100 people 65

## LUNCH

### Plated **OR** Buffet Style

All served with your choice of salad, coffee, iced tea and water. Buffet style still applies the given head count and requires meal selection choices, not bottomless.

A third entrée is available for a 10% additional charge.  
Minimum of 20 guests for lunch requests.

### A Light Duo 12

Chicken Caesar Salad  
Deli Croissant Sandwich  
Soup of the Day  
Fruit Tray

### Club Lunch Favorites 12

French Dip Sandwich  
Firebird Sandwich  
Vegetarian\*: Grilled Cheese  
Sweet Potato Fries

### Pasta Napoli 12

Choose 2 pastas and 2 sauces:

Rigatoni, Fettuccini, Spaghetti or Shells  
Alfredo, Marinara, Garlic Pesto or Creamy Tomato  
Balsamic Vegetables

### Southern Hospitality Lunch 16

Fried Chicken  
Meatloaf  
Mac & Cheese  
Green Beans

### Hearty Appetite 18

Roasted Strip Loin  
Garlic & Herb Roasted Chicken  
Vegetarian\*: 3 Cheese Tortellini  
Baked Potato & Seasonal Blend

### The New Englander 16

Baked New England Cod & Catfish  
Housemade Chips  
Coleslaw

### Pacific Lunch 18

Teriyaki Beef with Broccoli  
Hawaiian-Style Huli Huli Chicken  
Fried Rice  
Stir Fried Vegetables

### Fiesta Table 16

Choose 2:

Chicken, Beef, Barbacoa, Carnitas or Black Bean Enchiladas  
Mexican Rice



# Catering Menu

All events will include an additional 20% service charge.

### Off-site Catering:

- Full Service: \$225 labor fee with 40% service charge
- Delivery: 40% service charge
- Pick-up orders: 10% service charge

Menu as of March 2025. All other menus void  
Ask about our Member's First discount program!

Recommended Vegetarian option available for additional service charge.



## HORS D'OEUVRES PACKAGES

Each package feeds 30

### Club Classic 150

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

### Touch of Class 210

Coconut Shrimp with Orange  
Marmalade Sauce  
Cubed Cheese Platter with  
Assorted Crackers  
Deviled Eggs  
Eggrolls with Sweet & Sour Sauce  
Fruit Tray  
Grilled Chicken Kebabs  
Crab Rangoon  
Spinach Artichoke Dip

### Gala Affair 325

Artichoke Spinach Dip  
Caprese Skewers  
Carved Prime Rib Served with Creamy  
Horseradish Sauce and Rolls  
Fruit & Veggie Tray  
Chilled Shrimp with Tangy Cocktail Sauce  
and Lemon  
Cubed Cheese Platter with Crackers  
Grilled Chicken Kebabs  
Savory Meatballs

## HOT HORS D'OEUVRES

| Feeds 30 people |

Black Bean and Cheese Quesadillas 42  
BBQ, Sweet & Sour or Swedish  
Meatballs 40  
Jalapeño Cheese Poppers with  
Cool Ranch Dipping Sauce 54  
Wings with your choice of sauce and Cool Ranch  
Dipping Sauce 80  
Pork or Vegetable Egg Rolls 75  
Chicken Tenders with Honey Dijon and Cool  
Ranch Sauces 54  
Taqitos 45  
Catfish Bites 45  
Fried Mozzarella Cheese Sticks 54  
Grilled Beef or Chicken Kabobs with Tangy BBQ  
Sauce *Beef 72 | Chicken 60*  
Spinach & Artichoke Dip 42  
Yakisoba Japanese Noodles Fried  
with Fresh Vegetables and  
Yakisoba Sauce 44  
Crab Rangoon 60

## COLD HORS D'OEUVRES

| Feeds 30 people |

Fancy Deviled Eggs 42  
Assorted Finger Sandwiches 50  
Vegetable Tray with Ranch 42  
Caprese Style Skewers 54  
Fruit Tray or Skewers 54  
Chips & Dip (Salsa or French Onion) 45  
Bruschetta 42  
Deli Pinwheels 60

## ENHANCEMENTS

### Appetizer Displays

Small serves 30 | Large serves 60

Farmer's Market Fruit & Specialty  
Cheese Platter with Baguette and Crackers  
*Small 108 | Large 1875*

Domestic Cheese Display with Assorted Crackers  
*Small 42 | Large 78*

Sliced Deli Meat Platter served with Rolls and Condiments  
*Small 90 | Large 168*

Chilled Shrimp Cocktail 170  
*Feeds 30*

## BEVERAGES

\$25 for 30 people (+\$5 for sweet tea or  
an additional beverage)  
**Choice of 3:** Iced tea, water, coffee, sweet tea,  
hot tea and lemonade  
  
Bottled Water 2 each  
Canned Soda 2 each  
Apple Juice (3 gallons) 18  
Orange Juice (3 gallons) 22  
Coffee (3 gallons, cream & sugar provided) 18

## DESIGN YOUR OWN DINNER

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. Buffet style still applies the given head count and requires meal selection choices, not bottomless. A third entrée is available for a 10% additional charge. Prices are per person. Cost of the highest entrée price and minimum of 20 guests for buffet style.

### Salads

Tossed Fresh Garden Greens  
with Two Dressings  
Classic Potato Salad  
Caprese Salad  
Crisp Caesar Salad  
Wedge Salad

### Meats/Main Course

**Beef**  
Sliced Roasted Strip Loin with  
Demi Glaze 25  
Ribeye Steak 30  
New York Strip Steak 24  
Flank Steak with Chimichurri Sauce 23  
Top Sirloin 26

### Pork

Pork Milanese with Caper Sauce 18  
Honey Glazed Pork Loin 25  
BBQ Pulled Pork 18

### Poultry

Chicken Bouna Donna 25  
Chicken Marsala 25  
Chicken Parmesan 25  
Spinach & Gouda-Stuffed Chicken 25  
Pan Seared Frenched Chicken 25  
Parmesan Pesto Chicken 25  
Carved Roasted Turkey 20

### Seafood

Baked New England Cod 20  
Lemon Dill Salmon 30  
Garlic White Wine Salmon 30  
Lemon Caper White Fish 20  
Shrimp Scampi 20

### Vegetarian

Vegetable Lasagna 20  
Cabbage Steaks 20  
Vegetable en Croute 25  
Eggplant Parmesan 20  
Ratatouille Vegetable Stew 20

### Starches

Garlic Mashed Potatoes  
Pasta with Red/White/Pesto Sauce  
Herb-Roasted Potatoes  
Potatoes Au Gratin  
Twice Baked Potato  
Baked Potato  
Fried Rice  
Mac & Cheese  
Rice Pilaf

### Vegetables

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

### Desserts

Chocolate Mousse  
Assorted Pies  
Assorted Fruit Cobblers  
Chocolate, Vanilla **OR** Marble Cake  
Black Forest Cake  
Mini Pizooki  
Assorted Cookies & Brownies  
Assorted Cheesecakes  
Tiramisu

## THEMED DINNERS

### Plated or Buffet Style

All served with your choice of salad, freshly baked rolls & butter, coffee, iced tea and water. Buffet style still applies the given head count and requires meal selection choices, not bottomless. A third entrée is available for a 10% additional charge. Prices are per person. Minimum of 20 guests for Buffet Style.

**South of the Border 22**  
Chicken Fajitas and Shredded  
Pork Enchiladas with Salsa Verde  
Vegetarian\*: Vegetable Black Bean  
Enchiladas with Red Sauce  
Refried Beans  
Mexican Rice  
Tres Leches

**Southern Hospitality 22**  
Sliced BBQ Brisket and  
BBQ Pulled Pork  
Vegetarian\*: Stuffed Peppers  
Mashed Potatoes and Gravy  
Green Beans  
Assorted Fruit Cobblers  
Choice of Combread or Rolls

### Awards Night 26

Roasted Striploin with Demi Glaze  
Spinach and Gouda-Stuffed Chicken  
Vegetarian\*: Eggplant Parmesan  
Garlic Mashed Potatoes  
Steamed Broccoli  
Cheesecake

### Under the Sea 30

Lemon Dill Salmon  
Baked New England Cod  
Peas and Carrots  
Herb-Roasted Potatoes  
Tropical Ice Cream Bowl

### Bella Maison 24

New York Strip  
Shrimp Scampi  
Seasonal Blend  
Twice Baked Potato  
Assorted Pies

### Elegance\* 26

*\*Buffet style recommended*  
Roasted Prime Rib Au Jus  
Chicken Buona Donna  
Vegetarian\*: Cabbage Steaks  
Potatoes au Gratin  
Parmesan Zucchini  
Chocolate Mousse

### Club Classic 22

Grilled Sirloin with Garlic Butter  
Honey Dijon Glazed Chicken  
Vegetarian\*: Vegetable en Croute  
Glazed Carrots  
Mac & Cheese  
Black Forest Cake

### Endless Summer Beach Party 23

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

### Taste of Venice 20

Lasagna  
Chicken Alfredo  
Vegetarian\*: 3 Cheese Pesto Tortellini  
Balsamic Vegetables  
Tiramisu  
Choice of Garlic Toast or Rolls

### Hawaiian Style 22

Hawaiian-Style Huli Huli Chicken  
Kalua Pork with Cabbage  
Vegetarian\*: Poke Bowl  
Fried Rice  
Stir-Fried Vegetables  
Pineapple Upside-Down Cake

Recommended Vegetarian option available for additional service charge.