

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.