

CATER TO YOU

BAKED POTATO BAR

\$10 per person

Large Baked Potato with Shredded Cheese, Chives, Diced Bacon, Diced Ham, Sour Cream, Whipped Butter, Cilantro, and Parsley toppings. Served with a Garden Salad, Iced Tea and Water

TACO BAR

\$12 per person

Soft Shell Tortillas (3pp), Seasoned Beef and Chicken with Lettuce, Tomato, Onion, Cilantro, and Shredded Cheese Toppings. Served with Beans, Rice, and Chips, and Salsa, Iced Tea, and Water

BBQ BAR

\$14 per person

Pulled Pork & Grilled Chicken with Sandwich Rolls, Potato Chips, Potato Salad, Cole Slaw, Iced Tea and Water

SOUP & SALAD BAR

\$14 per person

Soup of the Day, Fresh Mixed Greens, Tomato, Onion, Peppers, Carrots, Spinach, Black Olives, Cucumber, Shredded Cheese and Fruit. Tuna Salad & Potato Salad, Iced Tea and Water

Monday - Chicken & Rice or Chili

Tuesday - Chicken Noodle or Cheesy Broccoli

Wednesday - Chicken Tortilla or Beef Vegetable

Thursday - Creamy Potato or Tomato Basil

Friday - Clam Chowder or Chili

BREAKFAST

BUFFET

\$14 per person

Includes: Eggs, Bacon or Sausage, Toast, Seasonal Fruit, Orange Juice & Coffee.

Biscuits & Gravy - \$2

Hash browns - \$2

ALA CARTE

Per 25 portions

Bagels & Cream Cheese - \$30

Assorted Pastries - \$35

Mini Muffins - \$25

Juice - \$25

Coffee - \$25

BULK BURRITOS - \$6 EACH

Choice of One Meat, Eggs, Cheese, Hash Browns

Minimum of 10

CLUB MUROC

CATERING

OFFICE HOURS

Mon-Thu by appointment

661-277-2830

661-277-2885

BUFFETS

LUNCH - \$15

Two side options, salad, rolls, iced tea, and water

DINNER - \$18

Two side options, salad, rolls, iced tea, and water

PLATED - \$24

Two side options, salad, rolls, iced tea, and water

Price includes service fee, linen choice, set up and break down.

CHICKEN

Roasted Red Pepper Cream Chicken
Chicken Cacciatore
Lemon Chicken Piccata
Roasted Herb Chicken
Caprese Chicken

BEEF

Marinated Flank Steak
Braised Beef Short Ribs
Tri-Tip
Short Ribs ~ \$2 extra per person

PORK

Herb Crusted Pork Tenderloin
Barbeque Pulled Pork
Pork Shank ~ \$2 extra per person

FISH

Mahi Mahi
Salmon
Shrimp (market price)
Sauces: Lemon Herb, Honey Pineapple Glaze

SIDES

Pasta with Herbed Butter
Penne Pasta with Marinara
Homemade Macaroni and Cheese
Mushroom & Parmesan Orzo
Spinach Orzo
Garlic Rosemary Roasted Potatoes
Whipped Garlic Mashed Potatoes
Grilled Asparagus
Spicy Roasted Carrots
Green Beans Almandine
Sautéed Vegetable Medley
Buttered Corn
Herb & Garlic Roasted Brussel Sprouts
Cheesy Broccoli
Roasted Cauliflower
Roasted Broccoli

ADD ONS

Entrée - \$6
Sides - \$3
Seating Setup - \$2

COFFEE STATION

\$25 per every 50 Guests

DESSERTS

Dessert Assortment - \$2
Cookies per dozen - \$12
Brownies per dozen - \$12
Cupcakes per dozen - \$30

Dietary needs can be accommodated, please let the catering office know in advance

ROOM RENTAL

ALLIANCE ROOM - \$150

Maximum Occupancy: 180

RUNWAY - \$50

Maximum Occupancy: 60

HERITAGE ROOM

Maximum Occupancy: 16

GLEN EDWARDS - \$50

Maximum Occupancy: 28

FLIGHT DECK - \$50

PATIO - \$50

Maximum Occupancy: 100

Offsite Catering Available

