

Mustin Beach Club

CATERING MENU

450 RADFORD BLVD, BLDG 253

NAS PENSACOLA, FL 32508

(850) 452-2137

MARISA.KNOTT@NAVY.MIL OR

DARLENE.HAM@NAVY.MIL

BREAKFAST

All breakfast menus include Coffee, Juice, and Water.
Minimum of **30** attendees required to book a breakfast.

Sunrise Breakfast

Scrambled Eggs
Bacon or Sausage
Hash Browns
Freshly Baked Biscuits
Fresh Fruit
\$12.00 per person

Continental Breakfast

Assorted Breakfast Pastries
Assorted Miniature Muffins
Fresh Fruit
\$8.00 per person

Breakfast Enhancements

Mimosa Bar

One (1) Bottle of Champagne
Orange Juice
Cranberry Juice
\$18.00 per bottle

Assorted Breakfast Pastries	\$12.00 per dozen
Assorted Miniature Muffins	\$10.00 per dozen
Grits	\$2.00 per person

LUNCH BUFFETS

All lunch buffets include Iced Tea and Water.
Minimum of **50** attendees required to book a lunch buffet.

Classic Lunch Buffet

Choose 3 from the following:

Fajita Wrap
Buffalo Chicken Wrap
Caesar Wrap
O'Club Croissant

Pasta Salad or House Salad
Assortment of Cookies
\$14.00 per person

Taco Buffet

Ground Beef and Diced Chicken
Hard and Soft shell Tortillas
Rice
Black Beans
Assorted Toppings
Tortilla Chips with Salsa
\$14.00 per person

Fajita Buffet

Grilled Steak strips and Diced Chicken
Hard and Soft shell Tortillas
Rice
Black Beans
Assorted Toppings
Tortilla Chips with Salsa
\$15.00 per person

Deluxe Lunch Buffet

Choose 2 or 3 Entrées from the following:

Roasted Pork Loin with Bacon Spinach Sauce
Chicken Marsala
Chicken Alfredo
Spaghetti Bolognese
Baked Penne

Rice Pilaf or Mashed Potatoes
Seasonal Vegetables

2 Entrée Menu Selections

\$20.00 per person

~ or ~

3 Entrée Menu Elections

\$24.00 per person

Pasta Buffet

Choose 2 types of pastas and 2 types of

<i>Spaghetti</i>	<i>Bolognese</i>
<i>Fettuccini</i>	<i>Marinara</i>
<i>Penne</i>	<i>Alfredo</i>
<i>Rotini</i>	<i>Bacon Carbonara</i>

Sauce from the following:
Caesar Salad or House Salad
Garlic Knots
\$14.00 per person

PLATED DINNER

All plated dinners include Iced Tea and Water at place settings.
Available for events with **50** or less attendees.

Entrées (Choice of up to 3 for event)

Beef Tips in Red Wine Reduction.....	\$25.00
Grilled beef tips folded in a bold red wine mushroom reduction sauce.	
Roasted Pork Loin with Bacon Spinach Sauce.....	\$24.00
Seasoned, oven-roasted pork loin topped with a savory bacon spinach cream sauce.	
Chicken Marsala.....	\$22.00
Lightly-breaded and fried chicken breasts reduced in a rich mushroom marsala sauce.	
Old Bay Shrimp.....	\$20.00
Ten (10) boiled peel-and-eat style shrimp served warm with a spicy cocktail sauce for dipping.	
Spaghetti Bolognese.....	\$18.00
A hearty helping of spaghetti rolled in our savory Bolognese sauce, then topped with fresh shredded parmesan cheese.	
Baked Penne.....	\$18.00
Oven-baked penne in our house Bolognese sauce, topped with fresh shredded parmesan cheese.	
Chicken Alfredo.....	\$16.00
Fettuccini noodles and breast-meat chicken rolled in a cheesy alfredo sauce.	

Salad

Mixed Green Salad with tomato, cucumber,
carrots, and shredded cheese
Served with Ranch and Italian Dressings

Sides

Rice Pilaf **or** Mashed Potatoes
Seasonal Vegetables
Fresh Baked Rolls with Butter

Mustin Beach Club is tax exempt. We do require a 10% gratuity and 10% service charge on all food and beverage purchases.

Marisa.Knott@navy.mil or Darlene.Ham@navy.mil
(850) 452-2137 (850) 452-4035

DINNER BUFFET

All dinner buffets include Iced Tea and Water.
Minimum of **50** attendees required to book a dinner buffet.

Salad

Mixed Green Salad with tomato, cucumber,
carrots, and shredded cheese
Served with Ranch and Italian Dressings

Choice of up to 3 Entrée Selections:

Roasted Pork Loin with Bacon Spinach Sauce
Beef Tips in Red Wine Reduction
Chicken Marsala
Spaghetti Bolognese
Chicken Alfredo
Baked Penne

Sides

Rice Pilaf or Mashed Potatoes
Seasonal Vegetables
Fresh Baked Rolls with Butter

One (1) Entrée Menu Selection: **\$22.00 per person**
Two (2) Entrée Menu Selections: **\$25.00 per person**
Three (3) Entrée Menu Selections: **\$28.00 per person**

HORS D'OEUVRES

Assorted Miniature Quiches.....\$55.00

Buttery and flaky miniature quiche shells stuffed with an assortment of vegetable and cheese fillings, baked and served warm. 50 pieces.

Miniature Croissants.....\$90.00

Thin-Sliced Turkey or Roast Beef deli meat, bacon, lettuce, and tomato inside a flaky croissant. 50 pieces.

Beef Franks in Puff Pastry.....\$25.00

Warm cocktail sausages wrapped in a flaky puff pastry blanket. 50 pieces.

Cocktail Meatballs.....\$35.00

Tender Italian-style meatballs coated in Honey BBQ Sauce or Asian-Style Sweet Chili sauce. 50 pieces.

Assorted Deli Pinwheels.....\$40.00

Thin-Sliced deli meats, cheeses, and savory dressings wrapped inside richly-flavored flavored tortillas. 50 pieces.

Boneless Chicken Bites.....\$50.00

Warm breaded chicken bites served with your choice of Honey BBQ, Buffalo, or Ranch dipping sauce. 3 ½ lbs.

Fried Mac and Cheese Bites.....\$25.00

Your choice of Pepper Jack or Gouda Mac and Cheese, deep-fried and served with Ranch dressing for dipping. 3 lbs.

Breaded Mozzarella Cheese Sticks.....\$45.00

Deep-Fried mozzarella in an Italian-style breading, served with Marinara dipping sauce. 4 lbs.

Cheddar Cheese Stuffed Jalapenos.....\$35.00

Breaded and deep-fried jalapenos stuffed with creamy cheddar cheese, served with Ranch dressing for dipping. 3 lbs.

Fried Dill Pickle Spears.....\$30.00

Bold Dill pickle spears, breaded in an Italian-style breading and deep fried. 4 lbs.

Vegetable Displays

A display of crisp vegetables served with ranch dressing for dipping.

5 lb Tray (Serves 25).....\$35.00

10 lb Tray (Serves 50).....\$65.00

Assorted Cheese Display with Crackers

An assortment of Cheddar, Swiss, and Pepper Jack cheese cubes paired with various types of crackers.

2 lb Tray (Serves 25).....\$30.00

4 lb Tray (Serves 50).....\$50.00

Fresh Seasonal Fruit Displays

An eye-appealing display of fresh seasonal fruits.

6-7 lb Tray (Serves 25).....\$45.00

12-13 lb Tray (Serves 50).....\$45.00

Salsa with Tri-Color Tortilla Chips

Savory salsa served with tri-color tortilla chips.

Serves 25.....\$20.00

Serves 50.....\$35.00

Pizzas

16" Cheese, Pepperoni or Sausage Pizza

\$10.00 each

16" Supreme, Meat Trio, or Veggie Pizza

\$14.00 each

Desserts & Sweets*

Assorted Cookies by the Dozen

\$8.00 each

Assorted Breakfast Pastries by the dozen

\$12.00 each

*Other desserts can be purchased on an individual basis. Please see MBC management for pricing and availability.

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BEVERAGE SERVICES

All Alcoholic Beverage Service must be coordinated through Mustin Beach Club and noted on event contracts.

Bartender & Bar Set-up Policies

- An initial set-up charge of \$200 will be applied when a bar is serviced by the staff of MBC.
- MBC provides one (1) bartender per every 100 guests.
 - For every additional bartender needed to accommodate an event, an additional \$100 will be added to the initial set-up charge. This charge will be based off the final number of guests given to MBC management 30 days prior to the event.
- Custom selections, such as signature event drinks, are available. Speak to Management for details.
- Substitutions of similar quality may be made at MBC management's discretion.
- MBC reserves the right to request identification from any individual in order to provide alcohol.
- MBC reserves the right to refuse drink service to any individual who is deemed visibly intoxicated.
- MBC reserves the right to deny fulfillment of drink orders that include Long Island Iced Teas (and their various forms).

There are two primary ways to set up a bar:

Cash Bar:

- Guests pay for drinks in cash when they are served.
- Host determines available selections on bar.
- Bartenders customarily accept tips and tip jars are displayed.

Host Bar:

- Host places credit card on file to provide payment of all charges.
- Bartender keeps an inventory of what is consumed during an event.
- Host pays for drinks consumed. Bottles of beer, glasses of wine, and all mixed drinks are charged on an individual basis. Champagne is charged based on the number of bottles opened.
- Host determines available selections on bar.
- No tip jars are displayed.
- A service charge of 10% and a Gratuity of 10% are assessed to the beverage fees and included on Host's final bill.
- Host's credit card is charged for final bill within three business days.

BAR SELECTIONS

Domestic Bottled Beer: \$4.00 per bottle

Budweiser, Bud Light, Coors Light, Miller Lite

Premium & Craft Bottled Beer: \$4.50 per bottle

Angry Orchard, Corona Xtra, Guinness, Heineken, Michelob Ultra, Shiner Bock, Yuengling

Domestic Draft Beer*: \$8.50 Per Pitcher

Ask management for current offerings.

Premium & Craft Draft Beer*: \$10.50 Per Pitcher

Ask management for current offerings.

Call Brand Liquor: \$5.00 Each

Bacardi White Rum, Chivas Regal Scotch, Gordon's Gin, Jim Beam Bourbon, Malibu Coconut Rum, SeaGrams 7 Blend, Stolichnaya Vodka

Premium Brand Liquor: \$6.00 Each

Captain Morgan Rum, Crown Royal Whiskey, Dewar's Scotch, Jack Daniels Tennessee Whiskey, Tanqueray Gin, Tito's Handmade Vodka

Wine, \$4.50 per Glass: \$16.00 per Bottle

Assorted selection of red and white wines– Ask management for current offerings.

Champagne: \$16.00 per bottle

Sparkling Grape Juice (Non-alcoholic): \$8.00 per bottle

Non-Alcoholic Beverages:

Sodas & Bottled Waters: \$2.00 each

Soda by the Pitcher: \$8.00 per pitcher

Tea by the Urn (Approx. 2.5 gallons): \$20.00 per urn

Lemonade by the Urn (Approx. 2.5 gallons) \$18.00 per urn

Coffee by the Urn (Approx. 2.5 gallons): \$20.00 per urn

Kegs available for some functions-Ask Management for pricing.*