

Mustin Beach Club

Catering Menu

Naval Air Station Pensacola

450 Radford Blvd. Bldg 253

Pensacola, FL 32509

(850) 452-2137 Office

Marisa.Knott@navy.mil or

Darlene.Ham@navy.mil

BREAKFAST MENUS:

All Breakfast Menus include Coffee, Juice, and Water.
Minimum of 30 people required to book a breakfast.

SUNRISE BREAKFAST

Scrambled Eggs
Bacon
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

MIMOSA BAR

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

BREAKFAST MENU ENHANCEMENTS

Biscuits and Gravy	\$3.00 per person
Grits	\$3.00 per person
Assorted Breakfast Pastries	\$26.00 per dozen
Assorted Miniature Muffins	\$20.00 per dozen

LUNCH BUFFET MENUS:

All Lunch Menus include Iced Tea and Water
Minimum of 50 people required to book a Lunch Buffet.

CLASSIC LUNCH BUFFET

Choose 3 from the following:

Fajita Wrap

Buffalo Chicken Wrap

Caesar Wrap

O'Club Croissants

Pasta Salad or House Salad

Assortment of Cookies

\$14.00 per person

TACO BUFFET

Ground Beef and Diced Chicken
with hard and soft shell tacos

Rice, Black Beans,

Assorted Toppings

Tortilla Chips with Cheese Sauce

\$14.00 per person

FAJITA BUFFET

Grilled Strip Steak and Diced Chicken
with hard and soft shell tacos

Rice, Black Beans,

Assorted Toppings

Tortilla Chips with Cheese Sauce

\$15.00 per person

DELUXE LUNCH BUFFET

House Salad

Choose 2 or 3 Entrées:

Pork Loin with Bacon Spinach Sauce

Chicken Cordon Bleu

Chicken Alfredo

Spaghetti

Roasted Potatoes or Rice Pilaf

Seasonal Vegetables

Freshly Baked Rolls with Butter

2 Entrée Menu Selections

\$20.00 per person

~ or ~

3 Entrée Menu Selections

\$24.00 per person

PASTA BUFFET

Choose 2 Entrees:

Spaghetti, Baked Penne, Alfredo,

Chicken Alfredo, Lasagna

Caesar Salad or House Salad

Garlic Knots

\$14.00 per person

LUNCH ENHANCEMENTS

Fresh Fruit

\$2.50 per person

Assorted Baked Cookies and Brownies

\$18.00 per dozen

Soda & Bottled Waters

\$2.00 per drink

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

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(850) 452-2137 (850) 452-4035

Dinner Menus

DELUXE DINNER BUFFET

Includes Iced Tea and Water station.

Available for events with more than 50 attendees.

Salad:

Mixed Greens with Tomato, Cucumber,
Carrots, and Shredded Cheese.
Served with Ranch and Italian Dressings

Choice of up to 3 Entrée Selections:

Chicken Alfredo
Chicken Cordon Bleu
Roasted Pork Loin with Bacon Spinach Sauce
Ribeye Steak (add \$2.00 per plate)
Spaghetti

Sides:

Roasted Potatoes or Rice Pilaf
Seasonal Vegetables
Fresh Baked Rolls and 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**

Dinner Menus

DELUXE PLATED DINNER

Includes Iced Tea and Water at place settings.
Available for events with 50 or less attendees.

Salad:

Mixed Greens with Tomato, Cucumber,
Carrots, and Shredded Cheese.
Served with Ranch and Italian Dressings

Entrees (Choice of 2 or 3)

Chicken Cordon Bleu	\$18.00 per plate
Chicken Alfredo	\$20.00 per plate
Chicken Parmigiana	\$20.00 per plate
Pan-Seared Fish with Citrus Beurre Blanc	\$28.25 per plate
Ribeye Steak	\$28.75 per plate
Roasted Pork Loin with Bacon Spinach Sauce	\$28.00 per plate
Shrimp (Fried or Boiled)	\$26.00 per plate
Spaghetti	\$14.00 per plate

Sides:

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

**vegetarian options available upon request

HORS D'OEUVRES

(Hors d'oeuvre items below are portioned to 50 Pieces)

Chicken Quesadilla Rolls	\$105
Mini Croissants (Turkey, Ham, or Roast Beef)	\$115
Beef Franks in a Puff Pastry	\$73
BBQ Meatballs	\$65
Assorted Deli Pinwheels	\$50
Boneless Chicken Bites	\$85
Fried Mac and Cheese Bites	\$75
Breaded Cheese Sticks	\$43
Cheddar Cheese Stuffed Jalapeno Poppers	\$37
Fried Dill Pickle Spears	\$45

(Hors d'oeuvre items below are portioned to 50 people)

Fruit Display	\$90
Vegetable Display	\$85
Assorted Cheese Display with Crackers	\$90
Spinach and Artichoke Dip with Tri-Color Chips	\$110
Salsa with Tri-Color Tortilla Chips	\$45

(Hors d'oeuvre items below are portioned by amount indicated)

(1) Cheese, Pepperoni <u>or</u> Sausage Pizza	\$12
(1) Supreme, Meat Trio, <u>or</u> Veggie Pizza	\$16
(12) Assorted Cookies	\$16
(12) Dozen Assorted Pastries	\$26

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 are available. Speak to Management for details.
- Substitutions of similar quality may be made at MBC management's discretion.
- When Domestic and/or Imported beer bottles are offered, a minimum of two types are available at the bar.
- 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,
Miller Light, Bud, Bud Light, Coors Light

Domestic Draft Beer*: \$8.50 Per Pitcher
Bud Light

Premium & Craft Bottled Beer: \$4.50 per Bottle,
Angry Orchard, Dos Equis Lager, Guinness, Heineken, Michelob Ultra, Shiner Bock,
Yuengling

Premium & Craft Draft Beer*: \$10.50 Per Pitcher
Blue Moon, Sam Adams Seasonal, Sweet Water 420, Yuengling

Call Brand Liquor: \$5.00 Each
Bacardi Rum, Chivas Regal, Scotch Gordon's Gin, Jim Beam Bourbon,
SeaGrams 7 Blend, Stoli Vodka

Premium Brand Liquor: \$6.00 Each
Absolute Vodka, Captain Morgan Rum, Crown Royal Whiskey, Dewar's Scotch,
Jack Daniels Bourbon, Tanqueray Gin

Wine, \$4.50 per Glass: \$12.50 per Bottle
Assorted selection of red and white wines

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): \$25.00
Lemonade by the Urn (Approx. 2.5 gallons) \$18.00
Coffee by the Urn (Approx. 2.5 gallons): \$20.00

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