

OFFICIAL MILITARY EVENTS



MILITARY SPONSORED FUNCTIONS

Special Marine Corps Events

Room fees are waived for
all command functions:

- Change-of-Command
- Mess Night
- PME
- Wet Down

To book your event, contact
The Clubs at Quantico Catering Office
mccsquanticoclubs@usmc-mccs.org
703.784.4264

The Food Operations Department of
MCCS Quantico has prepared this
brochure for special Marine Corps events.
Menus are specially designed to meet the
needs of Marines for military sponsored
functions.

Should you require a different menu,
please contact the Catering Office.

Marine Corps Base Quantico
3017 Russell Rd.
703.784.4264



The Clubs at Quantico
& Crossroads Events Center



OPTION #1

\$34.95 per person

with wine \$42.95 per person

(Chablis, Burgundy, Port Wines, Rum Punch)

APPETIZER:

French Onion Soup, Lobster Bisque, or Chipotle Black Bean Soup

SALAD:

Caesar Salad or House Salad with Balsamic Vinaigrette

ENTRÉE:

Prime Rib, 12 oz, with Au Jus

ACCOMPANIMENTS:

Baked Potato with Sour Cream and Butter, Garlic-Glazed Green Beans, and Warm Cloverleaf Dinner Rolls with Butter

DESSERT:

NY-Style Cheesecake or Flourless Chocolate Torte w/ Whipped Topping and Caramel Sauce

BEVERAGES:

Coffee/Iced Tea Service

OPTION #2

\$28.95 per person

with wine \$36.95 per person

(Chablis, Burgundy, Port Wines, Rum Punch)

APPETIZER:

French Onion Soup, Lobster Bisque, or Chipotle Black Bean Soup

SALAD:

Caesar Salad or House Salad with Balsamic Vinaigrette

ENTRÉE:

Duet of Bistro Steak and Chicken Breast with Rosemary Demi Glaze and Mango Relish

ACCOMPANIMENTS:

Twice Baked Potato with Cheddar Cheese, Garlic-Glazed Green Beans, and Warm Cloverleaf Dinner Rolls with Butter

DESSERT:

NY-Style Cheesecake or Flourless Chocolate Torte with Whipped Topping and Caramel Sauce

BEVERAGES:

Coffee/Iced Tea Service

OPTION #3

\$26.95 per person

with wine \$33.95 per person

(Chablis, Burgundy, Port Wines, Rum Punch)

APPETIZER:

French Onion Soup, Lobster Bisque, or Chipotle Black Bean Soup

SALAD:

Caesar Salad or House Salad with Balsamic Vinaigrette

ENTRÉE:

Grilled Chicken Breast, 8 oz, with Dijonnaise Mustard Cream Sauce

ACCOMPANIMENTS:

Wild Rice Pilaf with Roasted Mushrooms, Garlic-Glazed Green Beans, and Warm Cloverleaf Dinner Rolls with Butter

DESSERT:

NY-Style Cheesecake or Flourless Chocolate Torte with Whipped Topping and Caramel Sauce

BEVERAGES:

Coffee/Iced Tea Service

PRICES SUBJECT TO A 20% SERVICE CHARGE.