



# P M E

All PME arrangements are booked through The Clubs Catering Office no earlier than 30 days in advance. To make arrangements, contact 703-784-4264. The Catering office will assign the appropriate lounge area for PMEs.

## ROOM RENTAL & BOOKING POLICY

For Official Military Functions: All Wet Downs and PMEs will be offered in the lounges at no charge, based on availability. The lounge must be left in the manner that it was found, i.e., tables in place and area policed. If this is not done, a clean-up and set-up fee will be charged to the booking party. Additional room setups will result in additional charges.

Wet Downs and PMEs may be scheduled Tuesday & Thursday: 1430-1630, and Wednesday and Friday; 1430-1530.

## MILITARY EVENTS

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

Please consult with our Catering Department if you require a different menu than those shown. We will make every effort to meet your particular needs.



## BEVERAGES

If you would like ONLY the bar opened for a party on a Tuesday, or Thursday evening, a minimum purchase amount of \$300 must be met at the bar. There is a one-time fee of \$54 per bartender. If you would like a bar included with a catered event, bartender fees will apply.

Updated 1/28/2021

[quantico.usmc-mccs.org](http://quantico.usmc-mccs.org)

# MILITARY SPONSORED FUNCTIONS

*Special Marine Corps Events*

# TheClubsatQuantico

& Crossroads Events Center

MARINE CORPS  
BASE QUANTICO  
3017 RUSSELL RD  
703-784-4264



# OPTION #1

## APPETIZER:

Shrimp Cocktail

## SALAD:

Caesar Salad or House Salad w/  
Balsamic Vinaigrette

## ENTRÉE:

Prime Rib, 12 oz, w/ Au Jus

## ACCOMPANIMENTS:

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

## DESSERT:

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

## BEVERAGES:

Coffee/Iced Tea Service

# OPTION #2

## APPETIZER:

Shrimp Cocktail

## SALAD:

Caesar Salad or House Salad w/  
Balsamic Vinaigrette

ENTRÉE: Grilled Chicken Breast, 8  
oz, w/ Dijonnaise Mustard Cream  
Sauce

ACCOMPANIMENTS: Wild Rice  
Pilaf w/ Roasted Mushrooms,  
Garlic-Glazed Green Beans, Warm  
Cloverleaf Dinner Rolls w/ Butter

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

BEVERAGES: Coffee/Iced Tea Service

# OPTION #3

## APPETIZER:

Shrimp Cocktail

SALAD: Caesar Salad or House Salad  
w/ Balsamic Vinaigrette

ENTRÉE: Duet of Bistro Steak and  
Chicken Breast w/ Rosemary Demi  
Glaze and Mango Relish

ACCOMPANIMENTS: Twice Baked  
Potato w/ Cheddar Cheese,  
Garlic-Glazed Green Beans, Warm  
Cloverleaf Dinner Rolls w/ Butter

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

BEVERAGES: Coffee/Iced Tea Service

PRICES SUBJECT TO A 20% SERVICE CHARGE.