



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 be apply.

Updated 9/14/2020

quantico.usmc-mccs.org

MILITARY SPONSORED FUNCTIONS

Special Marine Corps Events

The Clubs at Quantico

& 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.