Catering
Club Del Monte 2019
CONGRATULATIONS

You have selected Monterey’s premier catering and event locations. Club Del Monte is an art deco jewel located on the grounds of the beautiful and historic Hotel Del Monte, built in the 1880’s.

We can host a variety of functions, including plated meals, buffets, and cocktail reception parties. Our meals are designed to fit your taste, budget and style with the service you expect from a premier establishment.

Our catering management and staff take great pride in making your event joyous and memorable. Our menu is only a guide to help make your affair a success. We are excited to work with you and welcome the opportunity to customize your event.

Thank you again for choosing Club Del Monte.

Sincerely,

Melanie Arellano
Catering Sales Manager
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Our Venue

Barbara McNitt Ballroom
The Barbara McNitt Ballroom is home to over 10,000 square feet of hardwood flooring, high ornate sculpted ceilings, huge wrought-iron chandeliers and matching sconces that are beautifully maintained and faithful to its grand heritage. An ornately tiled fountain that dominates one wall and the elaborate tile work bordering the floor-to-ceiling windows at either end of the room add to the ambiance and help to incorporate the Moorish influence inside. This venue can accommodate groups of 150-600 seated and up to 1,000 for a standing reception.

- 150 guest count minimum
  - Monday-Friday 8:00am - 4:00pm $600
  - Monday-Saturday 6:00pm - 11:00pm $2000
  - Sunday $2500

The Foyer*
(Formally known as the Quarterdeck)
The Foyer is a majestic lobby built on the scale of a castle foyer with fireplace hearth and 30 foot high ceilings crosshatched by hand-painted wooden beams. Two stately rows of stone columns frame a towering floor-to-ceiling window overlooking the state-like grounds.

- 150 guest count minimum
  - Monday-Saturday $500
  - Sunday $625

Peacock Lawn*
Available May 1-September 30
Overlooking the European-style rose garden, with boxwood hedge-lined flower beds and sculpted trees, the Peacock Lawn begs for a romantic Victorian or modern day wedding. This ceremony location accommodates groups of 150-400.

- 150 guest count minimum
  - Saturday $1000
  - Sunday $1250

*The Peacock Lawn and The Foyer are only booked in conjunction with the Barbara McNitt Ballroom.

El Prado Dining Room
The El Prado Dining Room has been restored to its former glory and elegance of the days of Hotel Del Monte. The beautiful chandeliers and wall sconces provide the room with a historic feel and soft warm glow. The cherry wood dance floor, dark wood beams, and soft arches surround your event in rich style. This venue can accommodate groups of 75-150.

- 75 guest count minimum
  - Monday-Saturday $800
  - Sunday $1000
Our Venue

La Novia Room
The La Novia Room offers the same elegance as the ballroom with its rich wood trim and hand-painted wooden ceiling beams, but on a more intimate scale. The La Novia Room can accommodate groups of 25-90.

- 25 guest count minimum
- Monday-Friday 8:00am - 4:00pm $300
- Monday - Saturday 6:00pm - 11:00 pm $800
- Sunday $1000

Crocker’s Cove
Available May 1-September 30
Overlooking Monterey Bay, this beach venue hosts a magnificent outdoor venue for a once in a lifetime ceremony and reception like no other.
$4000 site fee, does not include tent rental

Roman Plunge Reflecting Pool
Available May 1-September 30
The Roman Plunge Reflecting Pool is an outdoor catering venue with a recently restored solarium. You can enjoy the lovely lawn setting landscape in this historic park setting. The Roman Plunge can accommodate groups up to 100.

- 25 guest count minimum
- Monday - Saturday $450
- Sunday $675

Del Monte Room
A private space ideal for an intimate meal or for use as a bridal staging area.

- Saturday & Sunday $150

Rear Admiral West Dining Room
Another smaller dining room directly off the Barbara McNitt Ballroom that is a perfect spot for an intimate meal or for use as bridal staging area.

- Saturday & Sunday $150

All deposits are non-refundable.
If your event is cancelled due to special circumstances your deposit can be applied to another event within one year.

Catered Out
Let us come to you! We can facilitate a multitude of events on all Naval bases throughout Monterey. Special pricing is offered for Command Events and Military Events. Ask your catering manager for details or email mwrcatering.fct@navy.mil.
Important Information

Policies
A copy of the Navy Region Southwest Dining Services Policies will be provided prior to completion of your catering agreement. The event sponsor is responsible for policy compliance by all event vendors and guests.

Ceremonies
Navy Region Southwest Monterey Catering facilities provide settings for elegant weddings and ceremonies. Beautiful outdoor areas are available. Our sites are available for 1-hour lawn ceremonies with contracted reception. Prices listed in Policies & Procedures for specific venues include ceremony chairs.

Receptions
Reception sites are available for 5-hour intervals. Site rental fees include table and chair set up, and linens (with catering purchase). Personalized catering to meet your desire and budget is available for an additional fee through the venue. Outside catering or food is not allowed.

Clean-Up
Fees will be applied for excessive clean-up for items such as, but not limited to, glitter, confetti, food or debris left from an event.

Prices
The following pages detail a variety of menu options and prices. Room fees are applied to all events unless specified. Minimum revenue requirement must be met. Ask your Catering Manager for specifics. A service charge will be applied to all food and beverage prices for an event. Sales tax does not apply. Published prices are subject to change.

Allergies
Our facilities use nuts, soy, dairy, gluten, shellfish and other allergens. We cannot guarantee any item to be completely allergen free.

Outside Food and Beverage
Per CNICINST 1710.3 and Naval Preventative Medicine, outside food and beverages may not be brought into an MWR facility. Venues may enact additional requirements.
Sunrise Menus

Monday-Friday, 7-9 am

**Standard**
10 per person
- Assorted Mini Pastries and Muffins
- Assorted Chilled Juices
- Freshly Brewed Coffee and Hot Tea

**Deluxe**
12 per person
- Assorted Mini Pastries and Muffins
- Assorted Chilled Juices
- Fresh Seasonal Fruit
- Freshly Brewed Coffee and Hot Tea

**The Captain**
18 per person  Minimum of 25 guests
- Fluffy Scrambled Eggs  Crispy Bacon and Breakfast Sausage Link
- Home Fried Potatoes  Warm Buttery Biscuits
- Assorted Mini Pastries and Muffins
- Assorted Chilled Juices
- Freshly Brewed Coffee and Hot Tea

**Breaks and Refreshments**
- Priced per person
- Bagel and Cream Cheese - 5
- Breakfast Pastries - 5
- Coffee and Tea - 5
  - Juice - 3
  - Soft Drinks - 3
  - Iced Tea - 3
  - Bottled Water - 3
  - Granola Bars - 3
  - Trail Mix - 3
  - Peanuts - 3
  - M&M/Snickers Bars - 3
  - Assorted Cookies (1) - 3
  - Brownie - 3
- Fresh Seasonal Whole Fruit - 3
- Fresh Seasonal Sliced Fruit - 4
- Raspberry/Lemon Bars - 3

Setup and cleanup outside Hermann Hall
$200 per hour for basic setup.

**Sweet D’ Lites**
- Assorted Mini Dessert Station
  - 9 per person
  - (3 Assorted pieces per person)
- Assorted Mini Petit Fours
- Mini Tarts
- Mini Éclairs and Creme Puffs
- Chocolate Covered Strawberries
- Brownie Bites
- Mini Cheesecakes

**Dessert Assortment**
- 7.75 per person
- New York Cheese Cake
- Tiramisu Strawberry Mousse Cake
- French Apple Tart
- Fresh Fruit Tart
- Chocolate Truffle Cake
- Cake Cutting - 3.00 per person

Service charge not included. All prices are subject to change.
Conference Packages
Available Monday-Friday • 7 am-3 pm • 25 or more Attendees

Basic Conference Package
Set-Up and Breakdown
Morning & Mid-Morning Deliveries
Coffee and Hot Tea Served
13 per person per day

Success Package
Set-Up and Breakdown
Morning & Mid-Morning Deliveries
Coffee and Hot Tea Served
Assorted Pastries Served in the Morning
Assorted Regular and Diet Sodas and Bottled Water Served in the Afternoon
19.50 per person per day

Executive Package
Set-Up and Breakdown
Morning & Mid-Morning Deliveries
Coffee and Hot Tea Served
Assorted Pastries Served in the Morning
Fresh Cookies, Assorted Regular and Diet Sodas and Bottled Water Served in the Afternoon
21.75 per person per day

Supreme Package
Set-Up and Breakdown
Morning & Mid-Morning Deliveries
Coffee and Hot Tea Served
Assorted Chilled Fruit Juices, Whole Fresh Fruits,
Assorted Pastries Served in the Morning
Fresh Cookies, Assorted Regular and Diet Sodas and Bottled Water Served in the Afternoon
26.00 per person per day

Service charge not included. All prices are subject to change.
Appetizer Course
Shrimp Cocktail

Salad Course
Monterey Salad
Bibb Lettuce, Hazelnut, Gorgonzola, Apples and Dijon Vinaigrette

Intermezzo Course
Raspberry Sorbet

Entrées Course
Choice of one Entrée Served with Chef’s Selection of Seasonal Vegetables and Starch (Excluding the Vegetarian Plate)

Prime Rib with Mashed Potatoes
Savory Prime Rib Served with Au’jus and Creamy Horseradish

Hazelnut Crusted Salmon Fillet
Served with a White Wine Butter Sauce

Chicken Marsala
Sautéed Young Boneless Breast of Chicken with Marsala Wine, Fresh Herbs and Gourmet Mushrooms

Stuffed Eggplant
With Brown Rice, Zucchini, Sun-Dried Tomatoes and Artichokes Topped with a Tomato Fondue

Rolls and Butter

Coffee, and Hot Tea Service

Dessert Course
New York Cheesecake With Garnish
House Port Toast (one port toast serving per person)
Plated Served Luncheons
Served Monday-Friday • 11 am-1 pm

Sandwiches & Salads

Harvest Salad
Bibb Lettuce, Crisp Romaine and Baby Greens, Fresh Cucumber, Red Onions, Red Cabbage, and Artichoke Hearts served with Dinner Roll and Butter
15

Mediterranean Salad
Crisp Romaine Lettuce with Feta Cheese, Roasted Peppers, Kalamata Olives, White Onion, Cucumbers, White Kidney Beans and Topped with Balsamic Vinaigrette with Dinner Roll and Butter
17

Nicoise Salad
Medley of Fresh Greens with Marinated Green Beans, Spanish Olives, Tuna Pieces, Red Onions, Hard Boiled Egg, Tomato Wedges and Sliced Red Potatoes with Dinner Roll and Butter
17

Tuna Salad, Roast Beef or Turkey Sandwich
Tuna Salad or Sliced Roast Beef or Turkey with Swiss Cheese, Lettuce and Tomato Sandwiches are made on Wheat Bread and includes Sliced Fresh Fruit & Chips
18

BBQ Pulled Pork Sandwich
Slowly Smoked BBQ Pork on a Freshly Baked Kaiser Roll includes Sliced Fresh Fruit & Chips
18

Box Lunch*
Choose from our Gourmet Selection of Fresh Sliced Deli Meats:
Moist Turkey, Fresh Roast Beef, Honey Roasted Ham, or a Vegetarian Selection Served with Fresh Fruit, Chips, Cookie and a Soda
20

Service charge not included. All prices are subject to change.
### Plated Served Luncheons

**Main Entrées**

Entrees served with Garden Green Salad, Starch & Chef Selections of Fresh Vegetables, Dinner Roll and Butter

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<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Pasta Primavera</td>
<td>Pasta Al Dente with Grilled Vegetables, Basil, Garlic and Olive Oil</td>
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<td></td>
<td>Served with Dinner Roll and Butter</td>
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<tr>
<td>Crusted Parmesan Chicken</td>
<td>Breast of Chicken Crusted with Parmesan Cheese</td>
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<td></td>
<td>Served with White Wine and Green Olive Sauce</td>
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<td>Served with Angel Hair Pasta</td>
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<tr>
<td>Grilled Red Snapper Filet</td>
<td>Fresh Red Snapper tossed in Eggwash and Grilled to Perfection, Served with Mango Relish and</td>
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<td></td>
<td>White &amp; Wild Rice Pilaf</td>
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<td>Pot Roast</td>
<td>Slow Oven Cooked Tender Beef with Au’Jus and Garlic Mashed Potatoes</td>
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<tr>
<td>South of the Border Chicken</td>
<td>Grilled Breast of Chicken</td>
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<td>Served with Roasted Pasilla Chili Pepper Sauce and Spanish Rice</td>
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<tr>
<td>Grilled Tri Tip</td>
<td>Charbroiled Thinly Sliced Angus Tri-Tip Marinated in Paprika Parsley and Garlic</td>
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<td>Served with Salsa, Black Beans and Garlic Bread</td>
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Luncheons Buffet
Monday-Friday, 11 am-1 pm

President’s Picnic
Grilled Hamburgers and Hot Dogs with Condiments
Coleslaw, Potato Salad, Chips and Fresh Baked Cookies
20

Build Your Own Sandwich
Choose from our Gourmet Selection of Fresh Sliced Deli Meats:
Roast Turkey, Fresh Roasted Beef and Honey Roasted Ham
Fresh Cheeses: Swiss, Cheddar, Monterey Jack and Provolone with a fresh
Variety of Breads: Sourdough, and Wheat
Accompanied with Sliced Fresh Fruit and Potato Salad
20

The Roman Plunge
Marinated Dill Cucumber Salad and Sliced Tomato with Buffalo Mozzarella Cheese, Grilled
Snapper with a Lemon Chardonnay Sauce, Cheese Tortellini with a Tomato Basil Garlic Sauce
and Chef's Selection of Fresh Seasonal Vegetables
25

The Cypress Grove
Caesar Salad and New Red Potato Salad. Grilled Breast of Chicken with a
Sun Dried Tomato Sauce, Marinated Vegetables in Olive Oil,
Sweet Basil and Roasted Garlic and Assorted Fresh Cut Fruit
25

Beach BBQ
BBQ Pork Sandwiches, BBQ Chicken, Baked Beans,
Macaroni Salad, Green Salad, Coleslaw, and Chips
25

The Monterey Bay
A Pasta Salad, Sliced Fruits, Garden Salad with Choice of Two Dressings, Grilled Salmon with
Chive Butter Sauce, Broiled Chicken Breast with light Rosemary Sauce, Accompanied with
Steamed Red Potatoes and Herbs, Chef’s Selection of Seasonal Vegetables
33

Add an additional Salad, Accompaniment or Vegetable Selection for 3 per person.

Service charge not included. All prices are subject to change.
Hors d’Oeuvres

Priced per 100 pieces • Serves approximately 50 people

Cold

Mini Cocktail Sandwiches - 300
Roasted Tomato and Olive Tapenade - 300
Mushroom Crostini - 275
Fresh Tomato Buffalo Mozzarella Bruschetta - 300
Toast Point With Brie - 300
Corn Chips with Fresh Tomato Salsa - 225
Pita Chips and Hummus Dip - 300
Cold Prawns with Cocktail Sauce - 350

Hot

Vegetarian Potstickers - 300
Swedish or Spicy Meatballs - 300
Teriyaki Glazed Chicken Satay - 300
Fried Calamari - 300
Spinach and Feta Spanakopita - 300
Vegetable Spring Rolls - 325
Sliders - 325
Stuffed Mushrooms with Gorgonzola Cheese and Sausage - 325
Taquitos with Fresh Tomato Salsa - 325
Pancetta-wrapped Asparagus Spears - 325
Stuffed Mini Potatoes - 325
Coconut Shrimp - 350
Mini Beef Kabobs - 350
Grilled Sausage with Mustard - 350
Panko Crusted Artichoke Hearts - 350
Grilled Mini Crab Cakes - 350
Scallops Wrapped with Bacon - 375
Mini Beef Wellington - 350
Artichoke Beignet - 375

*For Passed Hors d’Oeuvres an additional fee of 75 per server per hour applies.

Service charge not included. All prices are subject to change.
100 pieces per tray
Assorted Cheese and Fresh Fruit Display - 300
Domestic and Imported Cheese Display with Gourmet Crackers - 300
Seasonal Fresh Fruit Display - 300
Fresh Harvest Crudités with Dipping Sauce - 275
Poached Salmon Display with Gourmet Crackers and Dill Lemon Aioli - 325
Seared Ahi Tuna Platter with Wasabi and Pickled Ginger - 400
Antipasto Platter - 300

Late Night Snacks
Priced per Person
Mini Cheeseburger Sliders - 3
French Fries - 3
Mini Grilled Cheese Sandwiches - 3
   Hot Wings - 4
   Mini Pizza Bites - 4
   Chips & Salsa - 3
   Nuts - 3
   Popcorn - 3
   Milk & Cookies - 3

Chef’s Carving Station
Carving Station available for approximately one hour and
Complimented with Assorted Rolls and Condiments
Top Round of Beef - 600 (serves 100)
Roasted Breast of Turkey - 175 (serves 30)
Carver Fee - 100 per hour

Service charge not included. All prices are subject to change.
Plated & Served Dinners

Monday-Friday • 5-8 PM
All Dinners are served with Bistro Salad, Chef’s Choice of Seasonal Vegetables, Accompaniment, Baked Dinner Rolls, Coffee and Hot Tea Service.

Stuffed Eggplant
Baked Eggplant, Stuffed with Grilled Vegetables, Brown and Wild Rice topped with a Tomato Fondue
35

Pistachio Chicken
Pistachio Crusted Chicken Breast, Served with Julienne of Prosciutto and Artichokes in a Light Cream Sauce
40

Chicken Florentine
Seared Tender Breast of Chicken, Topped with Sautéed Spinach, Served with a White Wine Sauce
40

Chicken Marsala
Sautéed Young Boneless Breast of Chicken with Marsala Wine, Fresh Herbs and Gourmet Mushrooms
40

Stuffed Red Snapper
Fresh Pacific Red Snapper, Stuffed with Arugula and Bay Shrimp, Served with a Zesty Citrus Sauce
40

Grilled Salmon
Fresh Grilled Salmon Fillet, Served with a Lemon Tarragon Cream Sauce
45

New York Steak
Flame Broiled New York Steak. Served with a Rich Peppercorn Brandy Sauce
45

Prime Rib
Seasoned and Slow Roasted to Perfection, Served with Au’jus and Horseradish
45

Macadamia Encrusted Halibut
Halibut Fillet Encrusted in Macadamia Nuts with an Orange Beurre Blanc Sauce
50

Filet Mignon
Grilled Fillet Mignon Wrapped with Bacon, served with a Shiitake Mushroom Sauce
55

Accompaniments
Choice of One

Scalloped Potatoes
Roasted Baby Red Potatoes with Herbs and Garlic
Steamed Yukon Gold Potatoes with Dill Butter
Garlic Mashed Potatoes
White and Wild Rice Pilaf
Del Monte Rice with Carrots, Sweet Onions and Red Peppers
Cheese Filled Tortellini with a Creamy Garlic Sauce

Service charge not included. All prices are subject to change.
Del Monte Dinner Buffet

Monday-Friday • 5-8 PM

Accompanied with Dinner Roll and Butter, Chef’s Selection of Seasonal Vegetables, Coffee & Hot Tea Service • 50 per person • Minimum 50 People

Salad
All of the following are included:

Tossed Salad
A fresh mix of Central Coast Greens topped with Cucumbers, Carrots and Tomatoes, served with Ranch/Italian Vinaigrette

Fruit Salad
A Selection of Fresh Sweet Cantaloupe, Honeydew, Hawaiian Pineapple, Kiwi, Carmel Valley Grapes and Strawberries

Pasta Salad
Chilled Bowtie Pasta Tossed with Fresh Sweet Basil, Sun-dried Tomatoes, Julienne Roasted Peppers and Kalamata Olives

Entrées
Choice of Two

Slowly Roasted Chicken
Young Hens seasoned with Fresh Thyme, Olive Oil, Paprika, Sage, Salt and Pepper

Roast Top Round of Beef With Carver*
Our beef is Dry-Aged and slowly Roasted

Grilled Fish
Seasonal
Tossed with a Hint of Lemon, Fresh Dill and Olive Oil, then grilled to perfection. Choice of Local Red Snapper, Pacific Salmon, or Mahi Mahi. Served with a Smoked Pepper Cream Sauce.

Accompaniment
Choice of One

Scalloped Potatoes
Roasted Baby Red Potatoes with Herbs and Garlic
Steamed Yukon Gold Potatoes with Dill Butter
Garlic Mashed Potatoes

White and Wild Rice Pilaf
Del Monte Rice with Carrots, Sweet Onions and Red Peppers
Cheese Filled Tortellini with a Creamy Garlic Sauce

*A carver fee of 75 per hour per station will be applied.
Service charge not included. All prices are subject to change.
International Lunch or Dinner Buffets

30 per person Lunch • 50 per person Dinner • Minimum 50 People

Asian Buffet

Salads
Bok Choy Greens mixed with Savoy Cabbage, Broccoli, Sweet Peppers, And Snow Peas, tossed in a Sesame Peanut Dressing
Shredded Green Mango Salad and Daikon Radish with Lime and Cilantro

Entrées
Stir Fry Chicken in Plum and Chili Sauce
Wok Sautééd Shrimps with Ginger, Garlic, and Basil in a Red Curry Coconut Cream Sauce

Accompaniments
Steamed Asian Vegetables, Fried Rice, Vegetable Chow Mein, and Pork Vegetarian Egg Rolls with Honey Mustard Dipping Sauce

South of the Border Buffet

Salad
Shredded Iceberg and Romaine Lettuce Garnished with Sweet Corn, Tomatoes, Black Beans, Onions and Crumbled Corn Tortilla Chips

Entrées
Braised Tender Shredded Pork Carnitas Sautééd Marinated Chicken Fajitas

Accompaniments
Corn, Refried Beans, Spanish Rice, Cheddar Cheese, Guacamole, Sour Cream, Fresh Salsa, Warm Corn and Flour Tortillas

Italian Buffet

Salads
Grilled Eggplant, Zucchini, Yellow and Red Peppers with Capers and Kalamata Olives
Garden Greens with Grape Tomatoes, Cucumbers, Red Onions, and Marinated Artichokes served with Balsamic Vinegar and Olive Oil

Entrée
Pancetta Wrapped Chicken Breast served with Roasted Garlic and Green Olive Cream Sauce

Accompaniments
Penne Pasta with Bolognese Sauce, Baked Roma Tomato with Mozzarella and Parmesan Cheese, and White Beans Ragout

Indian Buffet

Salads
Steamed Eggplant Salad with Parsley, Red Onions and Fresh Lemons
Marinated Cucumber in Fresh Dill Yogurt
Mango Salad Seasoned with Fresh Lime

Main Course
Marinated Lamb in Turmeric, Fresh Ginger, Cumin and Garlic, then Grilled and Served with Pickled Lime
Chicken Curry and assorted Chutneys

Accompaniments
Masala Basmati Rice with Sautéed Peas, Carrots and Onions Choice of Spiced Beans with Green Onions and Chilies or Red Lentils

Includes: White Table Linen and White Linen

Service charge not included. All prices are subject to change.
Deluxe Wedding Package

Buffet Menu • 70 per person • Minimum 50 People

Napkins, Guest Book Table, Gift Table, Cake Table, Carving Station and Buffet Table Beautifully Skirted, China, Flatware and Glassware, Rolls and Butter, One Glass of House Champagne and/or Sparkling Cider for the Toast, Coffee and Hot Tea Service During Dinner, Cake Cutting and DJ Hook-up

**Hors d’Oeuvres**
Choice of three, one piece per person, per item
- Teriyaki Beef Brochettes
- Sesame Chicken Skewers in a Spicy Peanut Sauce
- Spicy or Swedish Meatballs
- Vegetable Spring Rolls
- Roasted Tomato Bruschetta
- Fresh Fruit Tray
- Cheese Tray with Crackers

**Salads**
All the following are included:
- **Tossed Salad**
  A fresh mix of Central Coast Greens topped with Cucumbers, Carrots and Tomatoes, served with Ranch/Italian Vinaigrette
- **Fruit Salad**
  A Selection of Farm Fresh Sweet Cantaloupe, Honeydew, Hawaiian Pineapples, Kiwis, Carmel Valley Grapes and Strawberries
- **Pasta Salad**
  Chilled Bowtie Pasta tossed with Fresh Sweet Basil, Sundried Julienne Tomatoes, Roasted Red Peppers and Kalamata Olives

**Entrèes**
Choice of Two
- **Slowly Roasted Chicken**
  Young Hens seasoned with Fresh Thyme, Olive Oil, Paprika, Sage, Salt and Pepper
- **Roast Top Round of Beef With Carver**
  Our Beef is Dry-Aged and Slowly Roasted in Our Smoker
- **Grilled Fish**
  Seasonal
  Tossed with a Hint of Lemon, Fresh Dill and Olive Oil, then grilled to perfection. Choice of Local Red Snapper, Pacific Salmon, or Mahi Mahi. Served with a Lemon Chardonnay Sauce.

**Accompaniment**
Choice of One
- Scalloped Potatoes
- Roasted Baby Red Potatoes with Herbs and Garlic
- Steamed Yukon Gold Potatoes with Dill Butter
- Garlic Mashed Potatoes
- White and Wild Rice Pilaf
- Del Monte Rice with Carrots, Sweet Onions and Red Peppers
- Cheese Filled Tortellini with a Creamy Garlic Sauce

Service charge not included. All prices are subject to change.
Supreme Wedding Package

Full-Serve Seated Menu • 75 per person • Minimum 50 People

Includes: White Table Linen and White Linen Napkins, Guest Book Table, Gift Table, Cake Table, Carving Station and Buffet Table Beautifully Skirted, China, Flatware and Glassware, Rolls and Butter, One Glass of House Champagne and/or Sparkling Cider for the Toast, Coffee and Hot Tea Service During Dinner, Cake Cutting and DJ Hook-up

Hors d’Oeuvres
Choice of three, one piece per person, per item
- Teriyaki Beef Brochettes
- Sesame Chicken Skewers in a Spicy Peanut Sauce
- Spicy or Swedish Meatballs
- Vegetable Spring Rolls
- Roasted Tomato Bruschetta
- Fresh Fruit Tray
- Cheese Tray with Crackers

Salads
Choice of One
- Monterey Salad
  Bibb Lettuce, Hazelnuts, Gorgonzola, Apples and Dijon Vinaigrette
- Watsonville Salad
  Local Baby Romaine with Radicchio, Goat Cheese, Red Bell Peppers topped with Balsamic Vinaigrette
- Baby Field Green Salad
  Baby Greens, Carrots, Cucumbers and Tomatoes With Choice of Dressing

Entrées
Choice of Two
- Baked Chicken Saltimbocca
  Breast of Chicken topped with Spinach, Prosciutto, and Jack cheese and Smothered in a Delicious Marsala Wine Sauce
- Encrusted Pork Tenderloin
  Served with a Caramelized Apple Brandy Sauce
- Prime Rib of Beef
  Served with Au Jus and Cream Horseradish
- Grilled Swordfish
  With a Citrus Butter Sauce
- Nut Crusted Salmon
  Hazelnut Crusted Fillet with a Chive Cream Sauce

Accompaniments
Choice of One
- Scalloped Potatoes
- Roasted Baby Red Potatoes with Herbs and Garlic
- Steamed Yukon Gold Potatoes with Dill Butter
- Garlic Mashed Potatoes
- White and Wild Rice Pilaf
- Del Monte Rice with Carrots, Sweet Onions and Red Peppers
- Cheese Filled Tortellini with a Creamy Garlic Sauce

Children Menus (ages 3 - 10 years old) available - See Sales Manager

Service charge not included. All prices are subject to change.
Grand Wedding Package

85 per person • Minimum 50 People

Includes: White Table Linen and White Linen Napkins, Guest Book Table, Gift Table, Cake Table, Carving Station and Buffet Table Beautifully Skirted, China, Flatware and Glassware, Rolls and Butter, One Glass of House Champagne and/or Sparkling Cider for the Toast, Coffee and Hot Tea Service During Dinner, Cake Cutting and DJ Hook-up

Tray Passed Hors d’ Oeuvres

Grilled Mini Crab Cakes
Parmesan Artichoke Hearts
Stuffed Mushrooms with Gorgonzola Cheese
Chicken Satay with Peanut Sauce

Hors d’ Oeuvres

Fruit, Cheese and Vegetable Display served with Dips and Crackers

Salads

Choice of One

Classic Salad
Mixed Greens, Walnuts, Bleu Cheese with Balsamic Vinaigrette

Mediterranean Salad
Crisp Romaine with Feta Cheese, Roasted Pepper, Kalamata Olives, Sweet Onions and Cucumber with White Balsamic Vinaigrette

Monterey Salad
Bibb Lettuce, Hazelnuts, Gorgonzola, Apples and Dijon Vinaigrette

Service charge not included. All prices are subject to change.
Grand Wedding Package

Entrées
Choice of Two

Filet Mignon
Grilled Fillet Mignon Wrapped with Bacon, served with a Shiitake Mushroom Sauce

Salmon Florentine
Salmon Filet with Fresh Spinach, Feta Cheese and a Sun Dried Tomato Sauce

New York Steak
Flame Broiled New York Steak Served with Caramelized Onions and a Rich Bordelaise Sauce

Prime Rib of Beef
Served with Au Jus and Cream Horseradish

Pistachio Chicken
Pistachio Crusted Chicken Breast Served with Julienne of Prosciutto and Artichokes in a Light Cream Sauce

Sautéed Prawns
Sautéed Large Prawns with Garlic, Capers and White Wine

Accompaniments
Choice of One

Scalloped Potatoes
Roasted Baby Red Potatoes with Herbs and Garlic
Steamed Yukon Gold Potatoes with Dill Butter

Garlic Mashed Potatoes
White and Wild Rice Pilaf
Del Monte Rice with Carrots, Sweet Onions and Red Peppers
Cheese Filled Tortellini with a Creamy Garlic Sauce

Service charge not included. All prices are subject to change.
Beverage Service

Party Punches
2.5 gallons serves 50

Lemonade or Punch (non alcoholic) - 105
Champagne Punch - 100
Ginger Ale and Champagne
Sangria Punch - 125

Wine List
Prices are per Bottle

House Selection - 25
Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, Sparkling Wine

Premium Wines - 30
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Pinto Grigio, Sherry, Port

Martinelli’s Sparkling Cider - 10

Beer
Domestic Keg of Beer - 350
Import and Microbrew Keg of Beer - 400

Party Bars
We provide a standard bar with Call and Premium Drinks in addition to House and Premium Wines, Domestic, Imported and Microbrew Beers as well as soft drinks and juices.

Hosted Bar
Minimum 2 hours. Beverage server fee applies.

Service charge not included. All prices are subject to change.
Beverage Service

Call Liquors
12 per person for the first hour
9 per person for each additional hour

Premium Liquors
14 per person for the first hour
11 per person for each additional hour

No-Host Bar
The customer will have a choice of standard bar selections
   Call - 9
   Premium - 10
   Domestic Beer - 7
   Imported/Micro - 8
   House Wine - 7
   Sodas/Juices - 3

All party bars have a bartender fee of 75 per hour per bartender (2 hours minimum). This also applies to bartenders pouring kegs. All party bars must reach a 500 drink minimum, otherwise the difference will be applied to your contract.

Additional Charges
Wine Handling fee (per bottle) - 15
   Carver (per hour) - 100
   Passing Server (per server) - 100
   Overtime Fee (per hour) - 1,500
   Ceremony Fee - 1,000

A service charge will be added to all food, beverages and labor

Service charge not included. All prices are subject to change.
CREATING
WARM MEMORIES

AFFORDABLE
FINE DINING

ELEGANT DECOR

EXTRAORDINARY
SERVICE

Club Del Monte
Morale, Welfare and Recreation
Naval Support Activity Monterey
1 University Circle
Monterey, CA 93943
866-992-6779
mwrcatering.fct@navy.mil

https://monterey.navylifesw.com/catering