



# Catering

Club Del Monte 2019



Naval Support Activity Monterey  
Home of the Naval Postgraduate School







# 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.

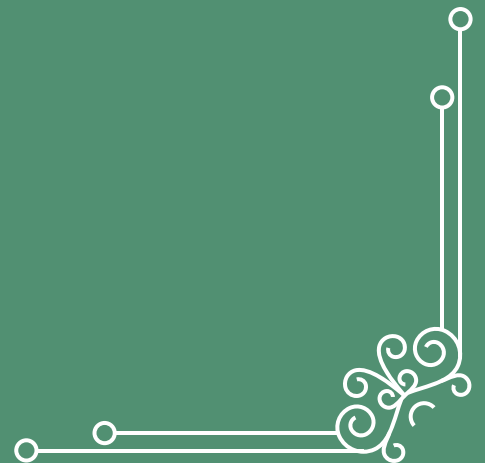
We can host a variety of functions, including plated meals, buffets, and cocktail reception parties. Our meals are designed to fit your taste, budget and style with the service you expect from a premier establishment.

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,

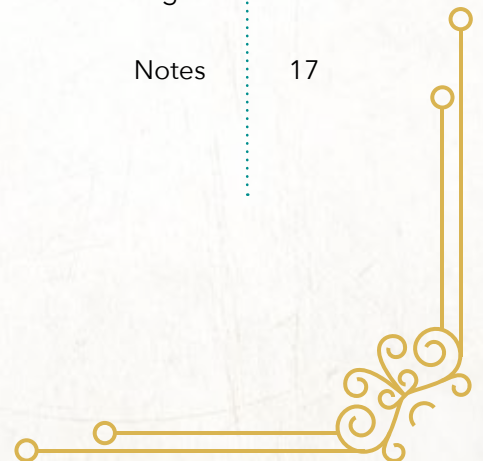
Melanie Arellano  
Catering Sales Manager





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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](mailto: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

# 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

# Military Dining

*Dine In & Dine Out • Minimum 50 guests • 68.50 per person*

## 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

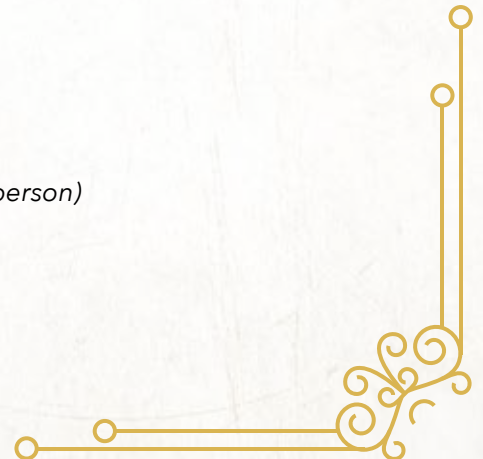
### Rolls and Butter

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

# *Plated Served Luncheons*

## *Main Entrées*

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

### **Pasta Primavera**

Pasta Al Dente with Grilled Vegetables, Basil, Garlic and Olive Oil  
Served with Dinner Roll and Butter

20

### **Crusted Parmesan Chicken**

Breast of Chicken Crusted with Parmesan Cheese  
Served with White Wine and Green Olive Sauce Served with Angel Hair Pasta

25

### **Grilled Red Snapper Filet**

Fresh Red Snapper tossed in Eggwash and Grilled to Perfection,  
Served with Mango Relish and White & Wild Rice Pilaf

25

### **Pot Roast**

Slow Oven Cooked Tender Beef with Au'Jus and Garlic Mashed Potatoes

25

### **South of the Border Chicken**

Grilled Breast of Chicken  
Served with Roasted Pasilla Chili Pepper Sauce and Spanish Rice

25

### **Grilled Tri Tip**

Charbroiled Thinly Sliced Angus Tri-Tip Marinated in Paprika Parsley and Garlic  
Served with Salsa, Black Beans and Garlic Bread

25



# 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.*

# Stations & More

## 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



# 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

Searred 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

# 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

*Accompanied with Rolls and Butter, Coffee and Hot Tea Service. Choice of One Buffet.  
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 Sautéed 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

## 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

## 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  
Sautéed Marinated Chicken Fajitas

### Accompaniments

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

## 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

# 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

## 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 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

# 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



# *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, Sparking 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.



# *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







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  
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