

MCCS
Catering and Events
Menu



MCCS 29 Palms

Catering and Events Services

Thank you for choosing the MCCS Catering Team for your Special Event! We are the exclusive caterer for MCACGCC Twentynine Palms, and we are here to assist you in all your needs. We have a fabulous kitchen that can bring you a variety of foods tailored for your event and many foods that you cannot get anywhere else in the High Desert. Our team has many years of combined experience, and we are here to help you every step of the way.

Catering and Events Department
Food and Beverage Branch
Food, Beverage, and Commercial Recreation Division
29PalmsCateringandEvents@usmc-mccs.org
760.830.8360

Breakfast

Continental Breakfast

Sliced Bagels
Assorted Pastries
Orange Juice
Apple Juice
Freshly Brewed Coffee
Hot Tea
Ice Water

Traditional Breakfast

Fluffy Scrambled Eggs
Choose One: Hickory Smoked Bacon or Sausage Links
Shredded Hashbrowns
Freshly Brewed Coffee
Ice Water

Executive Breakfast

Fluffy Scrambled Eggs
Choose One: Hickory Smoked Bacon or Sausage Links
Shredded Hashbrowns
Sliced Bagels
Assorted Pastries
Fresh Fruit Tray
Freshly Brewed Coffee
Ice Water

18% Service Charge will be added on all Food and Beverage

Taco/Nacho Buffet

Hard Shell Corn Tortillas
Soft Shell Flour Tortillas
Housemade Tortilla Chips
Seasoned Ground Beef
Seasoned Grilled Chicken

Toppings

Shredded Lettuce
Diced Tomatoes
Shredded Cheddar Cheese
Diced Red Onion
Freshly Chopped Cilantro
Sour Cream
Housemade Salsa

Sides

Spanish Rice
Refried Beans

Dessert

Churros
Served with Chocolate Sauce

18% Service Charge will be added on all Food and Beverage

Pasta Buffet

Starter

House Salad

Pasta

Choose One: Al Dente Spaghetti Noodles or Al Dente Penne Pasta Noodles

Sauces

Zesty Marinara with Meat

Zesty Marinara without Meat

Creamy Alfredo Sauce

Proteins

Meatballs

Diced Chicken

Dessert

Freshly Baked Chocolate Chip Cookies

18% Service Charge will be added on all Food and Beverage

BBQ Buffet

Proteins

BBQ Brisket
Smoked Sausage
Pulled Pork

Sides

Mac n' Cheese
Coleslaw
Ranch Style Beans
Cornbread
Hawaiian Rolls

Dessert

Banana Pudding Cups

18% Service Charge will be added on all Food and Beverage

Asian Style Buffet

Protein

Teriyaki Chicken
Honey Garlic Chicken

Sides

Asian Style Stir Fry
Asian Style Hericot Vert
Chow Mein

Dessert

Banana Pudding Cups

18% Service Charge will be added on all Food and Beverage

Party Trays

Vegetable Crudites

Garden Vegetables Served with Buttermilk Ranch

Small (serves 60 guests)

Large (serves 100 guests)

Seasonal Fruit Tray

Seasonal Melons, Berries, and Citrus

Small (serves 60 guests)

Large (serves 100 guests)

Mini Hoagie Tray

Choose One: Turkey and Swiss Cheese OR Ham and American Cheese | Lettuce | Tomato | Served on Hoagie Roll

Small (serves 60)

Large (serves 100)

Spinach and Artichoke Dip

Served with Housemade Tortilla Chips

Housemade Chips and Salsa

18% Service Charge will be added on all Food and Beverage

Appetizers

Please Choose at Least Three:

Miniature Meatballs

(Please Choose One Flavor: Barbeque, Swedish, or Sweet Thai Chili Sauce)

Jalapeno Poppers

(Served with Buttermilk Ranch)

Spinach and Artichoke Dip

(Served with Housemade Tortilla Chips)

Housemade Tortilla Chips and Salsa

Vegetable Spring Rolls

(Served with Sweet Thai Chili Sauce)

Chicken Taquitos

(Served with Housemade Salsa)

Beef Taquitos

(Served with Housemade Tortilla Chips)

Homestyle Chicken Tenders

(Please Choose Two Flavors: Buffalo, Barbeque, Sweet Thai Chili Sauce, Honey Chipotle Sauce: Served with Buttermilk Ranch)

Beef Aged with Cheddar Sliders

Grilled Chicken with Pepperjack Sliders

Tomato and Basil Bruschetta

Fried Cauliflower

(served with Buttermilk Ranch)

18% Service Charge will be added on all Food and Beverage

Desserts

Freshly Baked Cookies

Chocolate Chip

Other Options Available Upon Request

New York Cheesecake

Drizzled with Raspberry Sauce

Chocolate Mousse Cake

Light and fluffy chocolate mousse filling topped with whipped topping rosettes, and chocolate shavings all in a chocolate cookie crust

Cake Cutting Service

We offer cake cutting service if providing your own commercially made dessert, approved by the Catering and Events Manager. If this service is not added to the contract, the POC is responsible for cutting and plating their own cake/dessert. Service must be determined prior to event.

\$1.00 per Guest

18% Service Charge will be added on all Food and Beverage

Beverages

Hot Beverages

Regular or Decaf Coffee

\$35.00 per Urn

(Served with (1) Free Refill)

Hot Chocolate

\$35.00 per Urn

(Served with (1) Free Refill)

Hot Tea

\$35.00 per Urn

(Served with (1) Free Refill)

All Hot Beverages served with Proper Accompaniments

Cold Beverages

Bottled Water

Assorted Bottled Soda

Bottled Orange Juice

Bottled Apple Juice

Iced Tea

\$35.00 per Urn

(Served with (1) Free Refill)

Fruit Punch

\$35.00 per Urn

(Served with (1) Free Refill)

Lemonade

\$35.00 per Urn

(Served with (1) Free Refill)

18% Service Charge will be added on all Food and Beverage

Additional Services

Bar Service

Complete bar service is available with a host or no host option, and can be scheduled through one of two courses of action (COA).

COA 1 - The labor can be paid per hour per bartender with a minimum of 2 hours. We suggest one bartender per 50 guests.

COA 2 - Guarantee in sales per 2 hours of requested service. The POC is responsible to pay the difference if the minimum is not met.

**Weekday: Monday thru Thursday - Hourly Fee: \$30/hr; Sales Minimum: \$250.00*

**Weekend: Friday thru Saturday - Hourly Fee: \$45.00/hr; Sales Minimum: \$375.00*

**Weekend: Sunday - Hourly Fee \$60.00/hr; Sales Minimum: \$500.00*

All beverages must be supplied by MCCS Catering and Events and consumed on the premises. Under no circumstances will minors be served alcoholic beverages. Sponsors are responsible for ensuring that minors do not consume alcoholic beverages.

Kitchen Service

Kitchen service is only available Tuesday thru Thursday 1630-2000. Extended hours can be scheduled by following the below course of action (COA).

COA - A labor fee (\$50.00/hr) can be paid per hour for a minimum of 2 hours. If guests exceed 75 this fee will be doubled.

Kitchen service is not available Friday thru Monday. If you are seeking food service during this timeframe, the event POC may refer to previous pages to order catering.

18% Service Charge will be added on all Food and Beverage

Rental Fees & Extras

Frontline Restaurant

Weekday Room Rental: \$500.00

Weekend Room Rental: \$1,500.00

Sunday Room Rental: \$2,000.00

Mesa Room

Weekday Room Rental: \$150.00

Weekend Room Rental: \$450.00

Sunday Room Rental: \$600.00

**Rental fees are waived once the Food and Beverage minimums have been met. Rental fees are based off of a 4 hour timeframe.*

**Weekday: Monday thru Thursday*

**Weekend: Friday thru Saturday*

**Sunday: Carries a Premium Charge*

Additional Rental Time

\$150.00/hr

\$200.00/hr: Scheduled less than 10 days prior to the event

\$100.00/hr: Early setup charge (time permitting)

Linen Rental

Prices Vary

Linen colors available upon request

18% Service Charge will be added on all Food and Beverage

Terms & Conditions

Eligibility

Weekday Room Rental: \$500.00

All ranks, active duty, retired military, personnel, dependents, reservists, DoD employees, contractors, and community support groups are eligible patrons of the Desert View Clubs and Events Center Facility.

Reservations

Reservations for catering services and space can be made by contacting the Catering and Events Office located in the Desert View Clubs and Events Center, building 1573. Please call (760) 830-8360 for an appointment. All reservations are considered tentative until confirmed by the receipt of a Letter of Agreement (LOA) signed by an eligible sponsor and a deposit. Refunds will be considered when requested 90 days (or more) prior to the date of the function or as a result of unscheduled military assignments.

Guarantee

Patrons are required to provide the Catering Office with the guaranteed number of attendees (7) business days prior to the date of the function. This figure will be considered the guarantee and cannot be reduced after the due date. If a guarantee is not received (7) business days before the event, the original estimate will become the guarantee. Additional guests that exceed the 5% of the guarantee will be charged at one and one half times the original meal price.

Room Assignments

Functions rooms are assigned according to the original estimated number of guests. Fluctuations in the number of attendees may result in a relocation of the event or additional room charges.

Service Charges

An 18% service charge will be added to the final bill.

Food Service

Events not meeting food minimum requirements will incur a facility fee to be determined by the Catering Department. In order to ensure product quality and availability, the final menu selection and party details must be provided to the Catering Office no later than (2) weeks prior to the function. With the exception of ceremonial cakes, all food and beverage items must be provided exclusively by MCCS Catering and Events, as per the Marine Corps MCCS Policy Manual, Chapter 3, Section 10, Paragraph 31055. Regulations prohibit the removal of leftover foods or beverages from the club without exception, as per MCO 1700.30, Paragraph 4025, unless a hold harmless agreement has been signed.

Time Restrictions

All parties are set up for a maximum of (4) hours except full day conferences or meetings. Clients have access to the function room for decorating and breakdown purposes only two hours outside of the event. An additional hourly fee will be required for any additional time needed. This must be arranged with the Catering Office prior to the event and is subject to availability.

18% Service Charge will be added on all Food and Beverage

Terms & Conditions

Bar Service

Complete bar service is available with a host or no host option and can be scheduled through one of two courses of action (COA). Reference page 10 for rates and minimums.

COA 1 - The labor can be paid per hour per bartender with a minimum of (2) hours. We suggest one bartender per 50 guests.

COA 2 - Guarantee in sales per (2) hours of requested service. The POC is responsible to pay the difference if the minimum is not met.

All beverages must be supplied by MCCS Catering and Events and consumed on the premises. Under no circumstance will minors be served alcoholic beverages. Sponsors are responsible for ensuring minors do not consume alcoholic beverages.

Host/Sponsor

The host/sponsor is requested to be present prior to the start of the function to ensure all provisions of the contract have been met. The military sponsor assumes full financial responsibility for the event, and any damages cause by their guests.

Liability

MCCS is not responsible for damage or loss of any merchandise, equipment, clothing, or other valuables left at any function.

Decorations

Tacks, push pins, nails, or staples may not be used in any function room. Rice, birdseed, glitter, or confetti is not permitted on the premises. Should this occur, the host is responsible and will be assessed a cleaning/repair fee of \$50.00. Scotch Tape and Command Strips are an approved decorating material, but must be removed at the conclusion of an event.

Payments

All parties require a 25% non-refundable deposit upon the contract being signed. The remaining balance is due at least (3) business days prior to your event.

Additional Fees

Changes that require additional labor will incur a 5% late change fee.

Entry to the Base

All station and state regulations require that you have in your possession a valid Federally accepted ID card, valid driver's license, vehicle registration, and proof of motor vehicle insurance.

18% Service Charge will be added on all Food and Beverage