

# MCCS CATERING MENU



Thank you for choosing the MCCS Catering Team  
for your Special Event!

We are the exclusive caterer for MCAGCC  
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.

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

Priced per Guest, based on 120 Minute Service. Includes Freshly Brewed Coffee, and Iced Water.

## PERK AND PASTRIES | 7

Freshly Brewed Coffee

Assorted Breakfast Pastries | Butter and Assorted Fruit Jellies

## TRADITIONAL BREAKFAST | 13

Fluffy Scrambled Eggs

Choice of One:

- Hickory Smoked Bacon
- Sausage Links

Shredded Hashbrowns

Texas Toast | Assorted Fruit Jellies

## CONTINENTAL BREAKFAST | 17

Orange Juice and Cranberry Juice

Assorted Breakfast Pastries | Butter and Assorted Fruit Jellies

Sliced Seasonal Fruits and Berries

## EXECUTIVE BREAKFAST | 27

Orange Juice and Cranberry Juice

Plain Bagels | Plain and Flavored Cream Cheeses

Assorted Breakfast Pastries | Butter and Assorted Fruit Jellies

Choice of One:

- Sliced Seasonal Fruits and Berries
- Vanilla Yogurt Parfait | Honey Granola and Berries

## ENHANCEMENTS

Hickory Smoked Bacon | 5

Sausage Links | 5

Buttermilk Pancakes | 10

Belgian Waffle | 10

Orange or Cranberry Juice | 3  
served in Carafes

Due to current supply chain issues, products and process may be altered. Reasonable and comparable substitutions will be offered. All Prices are per Guest unless otherwise indicated.  
Prices are exclusive of 18% Service Charge on all Food & Beverage items.

# GRAB AND GO

Priced per Box, unless otherwise noted.

Requires a minimum of 10 Guests. Maximum 50 Guests.

## BURRITO BOX BREAKFAST | 12

**Choice of One Burrito:**

*Served with House Made Salsa*

**BREAKFAST BURRITO** | Egg, Shredded Cheddar Cheese and Tater Tots

**MEATLOVERS BURRITO** | Sausage, Bacon, Egg, Shredded Cheddar Cheese and Tater Tots

## BOXED LUNCH TO GO | 18

**All Boxed Lunches Include:**

Lay's Classic Potato Chips

Freshly Baked Chocolate Chip Cookie

### **WRAP SELECTION**

**Choice of Two:**

**CHICKEN CAESAR WRAP** | Grilled Chicken, Shredded Lettuce Parmesan Cheese, Herb Seasoned Croutons, Caesar Dressing

**BBQ CHICKEN WRAP** | Grilled Chicken, Shredded Cheddar Cheese, Lettuce, Bacon and Sweet Baby Ray's BBQ Sauce

**BUFFALO CHICKEN WRAP** | Grilled Chicken, Blue Cheese Crumbles, Franks Red Hot Buffalo Sauce

**BACON CHICKEN RANCH WRAP** | Grilled Chicken, Cheddar Cheese, Shredded Lettuce, Diced Tomato, Bacon, Buttermilk Ranch

## BEVERAGE ENHANCEMENTS

**Fountain Beverages | 2**

**Freshly Brewed Coffee | 5**

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# BUFFET TABLES

Priced per Guest and Based on up to 120 Minutes of Service.

Buffets require a minimum of 25 Guests and Include Iced Water and Iced Tea.

## NACHO BAR | 15

Add Extra Protein | + 10

**House Fried Corn Tortilla Chips**

**Choice of One Protein:**

- Seasoned Ground Beef
- Seasoned Grilled Chicken
- Salsa Verde Carnitas

**Toppings** | Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Diced Red Onions, Freshly Chopped Cilantro, Pickled Jalapeno Slices, Sour Cream, and Nacho Cheese

**Fresh Housemade Salsa**

## ALL AMERICAN BUFFET | 20

Add All-Beef Hot Dog | + 7

**¼ lb Beef Burger** | American Cheese, Fresh Tomatoes, Lettuce  
Served on a Warm Brioche Bun

**Traditional Creamy Coleslaw**

**Assorted Bagged Chips**

## PARMIGIANA BUFFET | 23

**House Salad** | Balsamic Vinaigrette or Buttermilk Ranch Dressing

**Chicken Parmesan** | Tender Breaded Chicken, Marinara, Melted Mozzarella

**Spaghetti Noodles**

**Sauteed Broccolini Spears**

## BBQ BUFFET | 24

Add BBQ Brisket | +10

**Smoked Andouille Sausage**

**Sweet Baby Ray's BBQ Pulled Pork**

**Baked Mac n' Cheese**

**Traditional Creamy Coleslaw**

**Country Style Potato Salad**

**Brown Sugar Bacon Baked Beans**

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# BUFFET TABLES

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Buffets require a minimum of 25 Guests and Include Iced Water and Iced Tea.

## FRESH BUFFET | 25

**BBQ Chicken Wraps**

**Buffalo Chicken Wraps**

**Mini Salad Bar** | Mixed Greens,  
Diced Grilled Chicken, Cucumbers,  
Shredded Carrots, Tomatoes, Red  
Onion, Herb Croutons, Balsamic  
Vinaigrette and Buttermilk Ranch  
Dressing

## PASTA BUFFET | 27

Add Grilled Chicken or Meatballs | + 7

**House Salad** | Lettuce, Tomato,  
Cucumber, Herb Croutons  
Buttermilk and Ranch Dressing

**Pastas** | Spaghetti, Penne

**Sauces** | Creamy Alfredo Sauce,  
Hearty Marinara Sauce

## COUNTRY COMFORT BUFFET | 30

**Buttermilk Biscuits**

**Country Fried Steak**

**Red Skinned Mashed Potatoes**

**Crisp Green Beans**

**Country Gravy**

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# SEASONAL LUNCH SELECTION

Priced per Guest.

Requires a minimum of 25 Guests based on up to 120 Minutes of Service.

Served with Iced Tea and Iced Water.



## SPRING CHICKEN | 35

**House Salad** | Lettuce, Tomato, Cucumber, Balsamic Vinaigrette

**Grilled Chicken Breast** | Marinated with Zesty White Wine Sauce

Sautéed Green Beans

Rice Pilaf

**4 -Layer Lemon Raspberry Cheesecake** | Moist Lemon Cake between layers of Raspberry Jam and Creamy Vanilla Cheesecake with Lemon Mousse Icing and White Chocolate Curls on top.

Seasonal Menus to change quarterly, and can be served as a Plated or Buffet Option.

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# SMALL GROUP LUNCH

Priced per Guest and Based on up to 120 Minutes of Service  
Requires a minimum of 10 Guests, up to a maximum of 50.

Choice of One (1) Entrée per Guest. Each is served with a Fountain Beverage and a Freshly Baked Chocolate Chip Cookie.

## BACON CHEESEBURGER | 23

1/2 Pound Angus Beef Patty,  
Applewood Bacon, American  
Cheese, Sliced Red Onion ,  
Mayonnaise  
Served on Toasted Brioche Bun  
Choice of French Fries, Sweet Potato  
Fries or Fresh Fruit

## FRONTLINE DELI | 23

Sliced Turkey, Applewood  
Smoked Bacon, Sliced Swiss  
Cheese , Green Leaf Lettuce,  
Sliced Tomatoes  
Served on Texas Toast  
Choice of French Fries, Sweet Potato  
Fries or Fresh Fruit

## BUFFALO CHICKEN SALAD | 23

Crispy Romaine Lettuce, Applewood  
Smoked Bacon, Diced Tomatoes, Bleu  
Cheese Crumbles, Tortilla Strips  
Topped with Crispy Buffalo Chicken  
and Ranch Drizzle

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# SMALL GROUP LUNCH

Priced per Guest and Based on up to 120 Minutes of Service  
Requires a minimum of 10 Guests , maximum 50.

Choice of One (1) Entrée per Guest. Each is served with a Fountain Beverage and a Freshly Baked Chocolate Chip Cookie.

## CAESAR SALAD | 18

Add Grilled Chicken | + 6

Crisp Romaine Lettuce, Shredded  
Parmesan, Garlic Croutons,  
Caesar Dressing

## BACON CHICKEN RANCH WRAP | 23

Applewood Smoked Bacon, Shredded  
Cheddar Cheese , Shredded Lettuce, Diced  
Tomato, Ranch Dressing  
Wrapped in a Spinach Tortilla  
Choice of French Fries, Sweet Potato  
Fries or Fresh Fruit

## CRISPY CHICKEN WRAP | 23

Substitute Grilled Chicken

Shredded Cheddar Cheese,  
Shredded Lettuce, Diced Tomato,  
Chipotle Aioli  
Wrapped in a Spinach Tortilla  
Choice of French Fries, Sweet Potato  
Fries or Fresh Fruit

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# APPETIZERS

Priced Per Item

Requires a Minimum of 25 Guests and 6 Pieces Per Item

## PER ITEM | 2

**Fried Cauliflower Florets | Buttermilk Ranch**

**Golden Fried Chicken Wings | BBQ and Buffalo Sauce**

**Jalapeno Poppers | Buttermilk Ranch**

**Miniature Meatballs | BBQ or Sweet Thai Chili**

**Pretzel Bites | Artisan Beer Cheese Dip**

**Vegetable Spring Rolls | Sweet Thai Chili Sauce**

## PER ITEM | 4

**Beef Taquitos | Housemade Salsa**

**Chicken Taquitos | Housemade Salsa**

**Southwest Eggrolls | Chipotle Ranch Sauce**

**Homestyle Chicken Tenders | Buttermilk Ranch**

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# TRAYS, DIPS, AND DISPLAYS

Priced per Guest and Based on up to 120 Minutes of Service

## TORTILLA CHIPS AND HOUSEMADE SALSA | 3

Serves ~ 25

## CRUDITES | 6

Display of Garden Vegetables

Served with Buttermilk Ranch

Serves ~ 50

## SEASONAL FRUIT TRAY | 6

Sliced Seasonal Melon, Berries and Citrus

Serves ~25 - 50

## SPINACH & ARTICHOKE DIP | 7

Served with House Fried Tortilla Chips

Serves ~ 25

## SLIDER DISPLAY | 12

*Choice of One, Two Sliders per Guest*

Cheeseburger Sliders | Garlic Aioli

Pulled Pork Sliders | Cole Slaw

Caprese Chicken Sliders

Chicken Bacon Ranch Sliders

## IT'S A WRAP |

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# DESSERTS

Priced per Guest unless otherwise noted, and requires a minimum of 25 Guests.

## NEW YORK CHEESECAKE | 7

## RED VELVET CAKE | 7

Traditional double layer cake , covered with cream cheese icing and garnished with chocolate curls.

## DECADENT CHOCOLATE MOUSSE CAKE | 8

2-Layer Chocolate Cake, Topped with Chocolate Mousse and Chocolate Ganache.

## CARROT CAKE | 9

Moist Cake loaded with Shredded Carrots, Pecan pieces, and Crushed Pineapple.

Finished with Cream Cheese Icing and garnished with Pecans.

## FRESHLY BAKED CHOCOLATE CHIP COOKIES | 15 /DOZEN

## CAKE CUTTING SERVICES

We offer Cake Cutting Services at \$1.00 per guest, if providing your own commercially made dessert, approved by the Catering & Events Manager.

Service must be confirmed prior to the event.

If this service is not added to the contract, the POC is responsible for the cutting and plating their own dessert.

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# BEVERAGES

## PRICED BY THE URN | Serves ~ 25

Freshly Brewed Regular or Decaffeinated Coffee | 45

Hot Chocolate | 45

Hot Tea | 45

## PRICED BY THE URN | Serves ~ 30

Iced Tea | 35

Fruit Punch | 35

Lemonade | 35

## PRICED BY THE BEVERAGE

Bottled Water | 2

32 oz. Fountain Beverage | 3

Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Root  
Beer, Dr. Pepper, Starry, Sweet Tea,  
Unsweetened Iced Tea

## PRICED PER GUEST, SERVED BY THE CARAFE

Orange Juice | 3

Cranberry Juice | 3

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# ALCOHOLIC BEVERAGES

## SPIRITS

### WELL | 5.75

Ron Rio  
Jim Beam  
Montezuma

### CALL | 7.25

Malibu  
Tito's Handmade  
Vodka  
Jose Cuervo  
Jack Daniels  
Hennessy Cognac  
Tanqueray

### PREMIUM | 10

Crown Royal  
Maker's Mark  
Woodford Reserve  
Grey Goose

## BEER

### **24 OZ. DRAFT**

#### DOMESTIC | 6.25

Coors Light  
Bud Light

#### IMPORTED | 7.50

Blue Moon  
Samuel Adams  
Corona

J.T Brewing Company  
805 Pale Ale  
Franziskaner Hefe-Weissebier

Lagunitas IPA  
Stone IPA

### **BOTTLED**

Bud Light | 4.75  
Budweiser | 4.75  
Coors Light | 4.75  
Franziskaner Hefe-Weissebier | 4.75

Miller Lite | 4.75  
Dos Equis | 5.75

Heineken | 5.75  
Modelo | 5.75  
Guinness | 6

## HOUSE WINES | 6

Woodbridge Cabernet Sauvignon  
Woodbridge Pinot Grigio

## HARD SELTZERS | 5.25

Raspberry | Black Cherry | Natural Lime | Grapefruit

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# ROOM RENTAL FEES

Priced for up to 4 Hours of use.

Room Rental Fees may be waived with Contracted Food & Beverage Minimums.

## MESA ROOM

MONDAY - THURSDAY | 250

FRIDAY & SATURDAY | 750

SUNDAY | 1000



## FRONTLINE

MONDAY - THURSDAY | 500

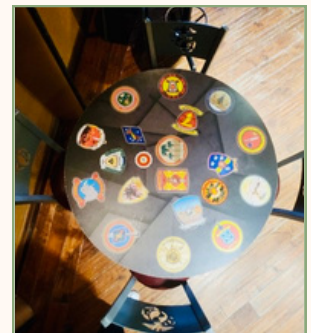
FRIDAY & SATURDAY | 1500

SUNDAY | 2000



## BRASS & ROCKERS

CONTACT MCCS CATERING.



EXTENDED RENTAL | 200 PER ADDITIONAL HOUR

EARLY SETUP CHARGE | 100 PER HOUR

CHANGES THAT REQUIRE ADDITIONAL LABOR MAY INCUR A 5% LATE CHANGE FEE.

(760) 830-8360  
29PalmsCateringandEvents@usmc-mccs.org

# LINEN RENTAL FEES

## TABLE LINEN

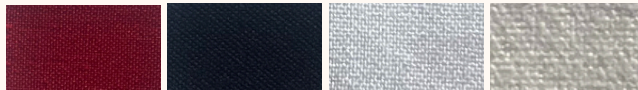
prices vary by linen size

52 x 52" | 1.75

71 x 71" | 2.75

85 x 85" | 5.50

52 X 114" | 4.75



RED

BLACK

WHITE

IVORY



## NAPKINS | .75



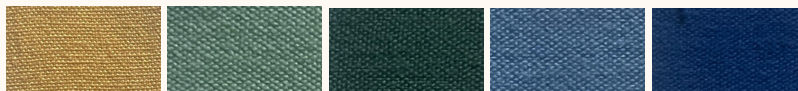
DUSTY ROSE

MAROON

RED

RUST

LAVENDER



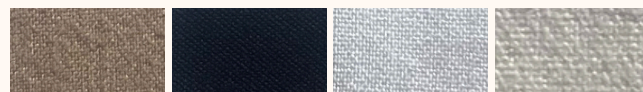
GOLD

SEAFOAM

FOREST GREEN

WEDGEWOOD

ROYAL BLUE

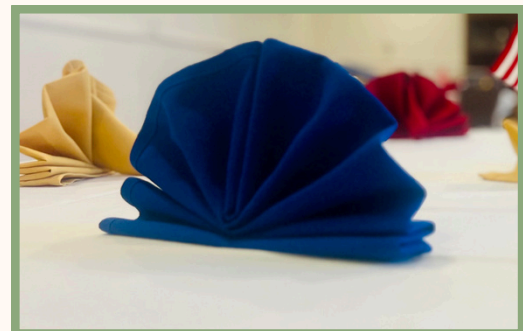


SANDALWOOD

BLACK

WHITE

IVORY



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# TERMS & CONDITIONS

## ELIGIBILITY

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 Bldg. 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 deposit.

Refunds will be considered when requested at least 90 days prior to the date of the function, or as a result of unscheduled military assignments.

## GUARANTEE

Patrons are required to provide the MCCS Catering & Events Office with the guaranteed number of attendees seven (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 seven (7) business days before the event, the original estimate will become the guarantee.

Additional guests that exceed 5% of the guarantee will be charged at 1<sup>1/2</sup> times the original meal price.

## ROOM ASSIGNMENTS

Function 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.

## FOOD SERVICE

An 18% Service Charge will be added on all Food & Beverage.

Events not meeting food minimum requirements will incur a fee to be determined by the MCCS Catering & Events 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 two (2) weeks prior to the function.

With the exception of the 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.

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# 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).

- **COA 1** - The labor can be paid per hour per bartender with a minimum of two (2) hours, We suggest one bartender (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 caused 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 approved decorating material, but must be removed at the conclusion of an event.

## **DEPOSITS & 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.

## **BASE ENTRY**

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 insurance.