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 and many foods that you can not get anywhere else in the high desert. Our team has many years of combined experience, and I am here to help you every step of the way.

Catering and Events Department
Food and Beverage Branch
Food, Hospitality, and Commercial Recreation Division
Katarina.Romero@usmc-mccs.org
OR
Vanessa.Campitelli@usmc-mccs.org
(760) 830-8429
OR
(760) 830-8360
Continental Breakfast
Sliced Bagels
Assorted Pastries
Orange Juice
Apple Juice
Freshly Brewed Coffee
Hot Tea
Ice Water

Traditional Breakfast Buffet
Fluffy Scrambled Eggs
Guest Choice of
Hickory Smoked Bacon or Sausage Links
Texas Toast
Shredded Hash browns
Freshly Brewed Coffee
Ice Water

Executive Breakfast Buffet
Fluffy Scrambled Eggs
Guest Choice of
Hickory Smoked Bacon or Sausage Links
Texas Toast
Shredded Hash browns
Sliced Bagels
Assorted Pastries
Fresh Fruit Tray
Freshly Brewed Coffee
Ice Water

18% Service Charge will be added on all Food and Beverage
PLATED AND SERVED DINNERS

Entrees

**Pasta Primavera**
Penne Pasta with Sautéed Vegetables and a Creamy Alfredo Sauce*

**Chicken Parmesan**
Hand-Breaded with Panko Breadcrumbs and Parmesan Cheese, Sautéed and then smothered with a Robust Marinara Sauce and Melted Mozzarella Cheese. Served Over a Bed of Spaghetti*

**Seasonal Fish**
Pan Seared in a Garlic Lemon Butter Sauce

**Chicken Picatta**
Sautéed in a Lemon Caper Sauce

**New York Strip**
8oz Grilled Steak topped with a Light Seasoning

**Prime Rib**
Cooked to a Savory Medium Rare with Au Jus and Creamy Horseradish Sauce

All Entrees are served with a Mixed Green Salad, Creamy Mashed Potatoes, Lightly Seasoned, Broccoli Florets and Warm Dinner Rolls

Choice of Freshly Brewed Coffee, Iced Tea or Water Upon Request
- Pasta Entrées are not served with sides.
- A maximum of three (3) Entrée choices may be made.
- Menu price will reflect the highest plate price for all guests.

18% Service Charge will be added on all Food and Beverage
DINNER BUFFETS
All Items served with Fresh Rolls

29 PALMS BUFFET
SALAD (Choice of One):
Mixed Green Salad
Classic Caesar Salad
Fresh Fruit Salad

ENTREES (Choice of Two):
Buttermilk Fried Chicken
Chicken Marsala
Meatloaf
Fried Catfish

SIDES (Choice of Two)
Wild Rice Pilaf
Mashed Potatoes & Gravy
Au Gratin Potatoes
Sautéed Broccoli Florets

FIESTA BUFFET
SALAD/SOUP (Choice of Two)
Mixed Green Salad with Choice of Dressing
Avocado, Cucumber & Cilantro Salad
Chicken Tortilla Soup

TACO BAR INCLUDES:
Taco Shells and Soft Corn Tortillas
Housemade Tortilla Chips
Seasoned Ground Beef
Lettuce, Tomatoes, Shredded Cheese
Sour Cream and Housemade Salsa

ENTRÉE (Choice of One)
Carne Asada
Salsa Verde Carnitas
Beef Fajita
Chicken Fajita
Green Chile & Cheese Enchiladas
Beef Enchiladas

SIDES
Refried Beans
Mexican Rice

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DINNER BUFFETS

All Items served with Fresh Rolls

ITALIAN BUFFET

SALAD (Choice of One):
- Mixed Green Salad
- Classic Caesar Salad
- Fresh Fruit Salad

ENTREES (Choice of Two):
- Spaghetti and Meatballs
- Manicotti
- Eggplant Parmesan
- Chicken Parmesan
- Fettuccine Alfredo
- Penne Pasta Marinara
- Italian Sausage and Peppers

SIDES
- Garlic Bread Sticks
- Sautéed Broccoli Florets

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DESSERTS

Freshly Baked Cookies
Chocolate Chip

New York Cheesecake
Drizzled with Raspberry Sauce

Chocolate Mousse Cake
A light and fluffy chocolate mousse filling topped with whipped topping rosettes and chocolate shaving all on a chocolate cookie crust

Dessert Station
Assorted Mini Cheesecakes
Assorted Mini Cakes

Cake Cutting Service
We offer cake cutting service if providing your own dessert, approved by the Catering 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

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PARTY TRAYS

Vegetable Crudités
Garden Vegetables with Ranch
Small (serves 60)
Larges (serves 100)

Seasonal Fruit
Seasonal Melons, Berries, & Citrus.
Larges (serves 100)

Mini Hoagie Tray
Guests’ choice of Turkey and Swiss cheese
or Ham and American cheese.
Served on a hoagie roll
with lettuce and tomato.
Small (serves 30)
Medium (serves 60)

Spinach & Artichoke Dip
Served with Housemade Tortilla Chips

Housemade Tortilla Chips
& Salsa

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APPETIZER TIERS

Tier 1
Choice of three (3)
- Miniature Meatballs (Available Flavors: Barbecue, Swedish, or Sweet Thai Chili)
- Jalapeno Poppers (Served with Ranch)
- Spinach & Artichoke Dip (Served with Housemade Tortilla Chips)
- Turkey Chipotle Cream Cheese Pinwheels
- Housemade Tortilla Chips & Salsa

Tier 2
Choice of three (3)
- Choice of Any Appetizer(s) from Tier 1
- Vegetable Spring Rolls (Served with Sweet Thai Chili Sauce)
- Spanakopita
- Chicken or Beef Taquitos (Served with Housemade Salsa)
- Home Style Chicken Tenders (Served tossed in Buffalo, BBQ, Sweet Thai Chili, or Honey Chipotle)
- Southwestern Eggrolls (limit one order)

Tier 3
Choice of three (3)
- Choice of Any Appetizer(s) from Tier 1 or 2
- Beef with Aged Cheddar, Grilled Chicken with Pepper Jack, or Roasted Red Pepper and Mozzarella Gourmet Sliders (Choose One)
- Chicken Satay served with a Spicy Peanut Sauce
- Tomato Basil Bruschetta
- Herbed Cream Cheese Cucumber Bites
- Cayenne Candied Bacon

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BEVERAGES

HOT BEVERAGES
Regular or Decaf Coffee $35.00 per urn
Hot Chocolate Urn $30.00 per urn
Hot Tea $30.00 per urn

All Hot Beverages served with proper accompaniments

COLD BEVERAGES
Bottled Water or Assorted Sodas  $1.50 per item
Orange and/or Apple Juice  $2.50 per bottle
Martinelli Sparkling Cider $15.00  per bottle
Iced Tea, Fruit Punch  or Lemonade $35.00 per urn

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ADDITIONAL SERVICES

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

**COA 1**- The labor can be paid per hour per bartender with a minimum of two 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 through Thursday- Hourly fee: $30/hr; Sales Minimum $250
*Weekend: Friday through Saturday- Hourly fee: $45/hr; Sales Minimum $375
  • Weekend: Sunday- Hourly fee: $60/hr; Sales Minimum $500

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 through Thursday 1630-2000. Extended hours can be scheduled by following the below course of action (COA).

**COA**- A labor fee ($50/hr) can be paid per hour for a minimum of two hours.
   If guests exceed 75 this fee will be doubled.

Kitchen service is not available Friday through Monday. If seeking food service during this timeframe, the event Point of Contact may refer to pages 8 & 9 to order catering.
RENTALS FEES & EXTRAS

**Frontline Restaurant**
- Weekday Room Rental: $500.00
- Weekend Room Rental: $1500.00
- Sunday Room Rental: $2000.00

**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 through Thursday
*Weekend: Friday through 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 set up charge (time permitting)

**Linen Rental Prices Vary**
- Linen colors available upon request
- Dance Floor rental (21’x 21’) $150.00
- Easel $4.50
- Extension Cords $2.50
- Power Strip $2.50
- Projector $65.00

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TERMS & CONDITIONS

Eligibility
All Ranks Active Duty, retired military personnel and their dependents, reservists, DoD employees, contractors, and community support groups are eligible patrons of the Desert View Club & Events Center Facility.

Reservations
Reservations for catering services and space can be made by contacting the Catering Office located in the Desert View Club and Events Center, Building #1573. Please call (760) 830-8429 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 ten 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 ten 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
Function rooms are assigned according to the original estimated number of guests. Fluctuations in the number of attendees may result in 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 use fee to be determined by 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 two weeks prior to the function. With the exception of ceremony 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 any leftover foods or beverages from the club, without exception, as per Marine Corps Order P1700.30, Paragraph 4025, unless a holds harmless agreement has been signed.

Time Restrictions
All parties are set up for a maximum of four 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 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 on one of two courses of action (COA). Reference page 9 for rates and minimums.
COA 1- The labor can be paid per hour per bartender with a minimum of two 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 circumstances will minors be served alcoholic beverages. Sponsors are responsible for ensuring that 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 that 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, or confetti throwing is not permitted on the premises. Should this occur, the host is responsible and will be assessed a cleaning/repair fee of $50. Scotch Tape and Command Hooks 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 working 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.

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