



MCCS

CATERING



MCCS 29 Palms

Catering and Event Services

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, 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 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*

Chicken Picatta

Sautéed in a Lemon Caper Sauce

New York Strip

8oz Grilled Steak topped with a Light Seasoning

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

TACO/NACHO BAR

INCLUDES:

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

SIDES

Refried Beans
Mexican Rice

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



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
Eggplant Parmesan
Chicken Parmesan
Fettuccini Alfredo
Penne Pasta Marinara
Italian Sausage and Peppers

SIDES

Garlic Bread Sticks Sautéed
Broccoli Florets

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



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

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

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



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



APPETIZERS

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

Vegetable Spring Rolls

(Served with Sweet Thai Chili Sauce)

Chicken or Beef Taquitos

(Served with Housemade Salsa)

Home Style Chicken Tenders

*(Served tossed in Buffalo, BBQ, Sweet Thai Chili,
or Honey Chipotle)*

Beef with Aged Cheddar, Grilled Chicken with Pepper Jack, or Roasted

Red Pepper and Mozzarella Gourmet Sliders (Choose One)

Tomato Basil Bruschetta

Fried Cauliflower

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



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

Orange and/or Apple Juice

Iced Tea, Fruit Punch or Lemonade \$35.00 per urn

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 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



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 seven 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 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.



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 MCCA 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

MCCA 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. 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.