

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 Jam

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 One:

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 Onion, Freshly Chopped Cilantro, Pickled Jalapeno Slices, Spanish Rice 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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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 | 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 , maximum 50.

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

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

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

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

CAESAR SALAD | 18

Add Grilled Chicken | + 6
Crisp Romaine Lettuce, Shredded
Parmesan, Garlic Croutons,
Caesar Dressing

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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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

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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

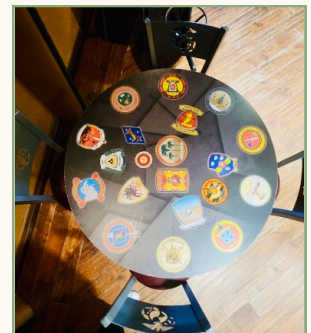
FRIDAY & SATURDAY | 1500

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

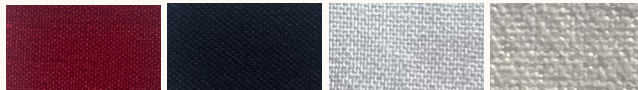
prices vary by linen size

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



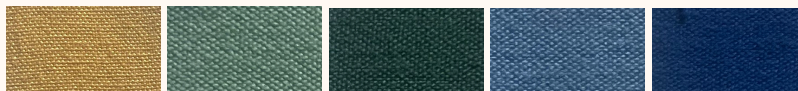
DUSTY ROSE

MAROON

RED

RUST

LAVENDER



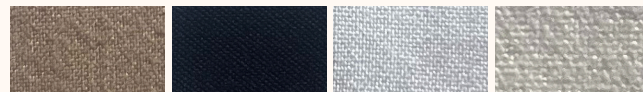
GOLD

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^{1/2} 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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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.