

ESKAN COMMUNITY CLUB

"FIRST CHOICE"



Catering Brochure



FOREWORD

We are pleased that you have chosen the Eskan Community Club to host your social event. This brochure has been prepared as a guide to assist you in the planning of your special occasion.

The Club Manager and the Staff are proud to serve you. Whatever the event, You will find our personnel helpful, attentive and cordial. Our goal is to provide you and your group excellent food and gracious service in a pleasant atmosphere.

Please feel free to discuss your particular needs with us and we'll do everything within our power to provide the requested services, while taking into consideration your own special needs and desires. However, keep in mind that in planning your function we must comply with established HQAF/HQDA and command policies, to include all regulatory requirements pertaining to safety and fire prevention, this is for your protection.

Due to the constantly changing prices that the Club must pay for quality food and beverage products in the local market, the price list is subject to frequent adjustment. Therefore, it is important that you check with the manager when making your party arrangements to ensure that you have the most recent price list.

On page three you will find our version of a special function-planning checklist. If it suits your needs, please feel free to use it. The management and staff eagerly look forward to making your affair an occasion to remember, and hope to be of service to you again in the future.

FOREWORD

ECC POLICY

1. The Party Sponsor or Host is responsible for coordinating the event with the Club, full payment and the conduct and behavior of guests. Party contracts between the sponsor of the event and the Club are required. Use of facilities and services will be limited to those described in the contract.
2. The consumption, on club premises, of food and / or beverages, which were not purchased from the club, is prohibited.
3. Special privileges or reduced prices cannot be extended to an individual or group, including those involved in official functions, which are different, than those accorded to any other individual or group.
4. Club management will insure employees assist the Party Sponsor in all party-related matters. But the Club bears no responsibility to assist the Party Sponsor in such capacities as collecting funds or helping with organizational tasks such as selling booklets, passing out literature or name tags.
5. The club cannot be responsible for constructing props or the condition of decorations brought in by private groups.
6. Only authorized persons are permitted in the Kitchen area and safety regulations prohibits unauthorized personnel from operating or using any Club equipment.
7. Only authorized personnel are allowed behind the bar.
8. At any time, should there be a disturbance involving physical injury to another, property or décor damage or verbal abuse by a guest, the proper authorities will be notified immediately.

PARTY SPONSOR'S RESPONSIBILITIES

The person who arranges for a private function and signs the party contract is the designated Party Sponsor. The Club and Party Sponsor are bound by the party contract.

The Party Sponsor should verify that all items on the Party Contract are correctly completed and the prices are properly indicated and agreed upon. The Sponsor should make payments to a cashier only, not a waiter. Check or Cash is acceptable. However, if the Sponsor has a delinquent account or has dishonored checks, payments must be made at the time of the function and in cash.

SPECIAL FUNCTION PLANNING

CHECK LIST

30 DAYS PRIOR:

- ◆ Reserve the Club / Banquet Hall / Poolside which fits your requirements.
- ◆ Begin possible Menu selections
- ◆ Consult with Club and / or others with respect to entertainment requirements.

15 DAYS PRIOR:

- ◆ Confer with the Club Manager or Catering Manager to finalize Club / Banquet Hall / Poolside reservation, menu selection(s), entertainment requirements and similar arrangements.
- ◆ Begin planning seating arrangements, head-table, place cards and related arrangements.
- ◆ Finalize guest list.

ONE WEEK PRIOR:

- ◆ Sponsor must come to the Club and sign the Party Contract.
- ◆ Review guest list and RSVP file, if applicable.
- ◆ Confirm entertainment contract, if applicable.
- ◆ Confer with Club Manager and finalize decoration plans.
- ◆ Provide the Club final menu selection(s).
- ◆ Select linen colors, order flowers and finalize table arrangements.

72 HOURS PRIOR:

- ◆ Provide Club final counts (guaranteed number of attendees) and other last minute details.

DAY OF FUNCTION:

- ◆ Make final payment arrangements and enjoy your function.

PARTY ARRANGEMENTS & BILLING

1. Parties can be designed to your order, depending to the availability of space. The venue options are :
 - a. Banquet Hall (upstairs) – Buffet or to seat 125 guests
 - b. Balcony (over looking the pool) – Buffet or to seat 50 guests
 - c. Dining Hall (for official functions only) – Buffet or to seat 160 guests
 - d. Poolside (area near Club Building) – Buffet set up or Bar-B-Que.
2. A function booked on the telephone is tentative until the sponsor comes to the club and signs the Party contract including a guest forecast. Arrangements and contracts must be finalized at least 7 days prior to the date of the function.
3. To avoid misunderstandings about party arrangements, sponsors of all social events must come to the Club and make the necessary contractual arrangements. Requests for flowers, microphones, podiums and other services will be made a part of the contractual arrangements.
4. Planning is the key to success of any function. Poor planning on your part puts extra burden on both management and staff. Last minute arrangements can severely limit both your options and ours. A good party takes time to organize. **CHANGES IN THE PARTY CONTRACT, (OTHER THAN GUEST COUNT) MUST BE COMPLETED NOT LATER THAN 72 HOURS BEFORE THE EVENT.**
5. To reserve a party we recommend the following guidelines: a minimum of 20 persons is required for luncheon or dinner and 30 persons for cocktail parties. A minimum of 120 persons is required for parties held on Fridays or holidays.
6. Timing is of utmost importance to both the Party Sponsor / Host and the Club. The time you indicate on the party contract is the timetable you expect us to meet. Likewise, we expect you to meet those times. Proper food preparation and service require exact timing in order to present the food at the height of its flavor and eye appeal. Please plan your function to be seated and ready to be served at the time agreed upon in the party contract. If there is a need to delay any portion of the affair, let the Club staff know at the earliest possible time. Even 5 to 10 minutes can make the difference between satisfaction and overcooked or cold food.
7. The final guaranteed number of guests must be received at least 72 hours in advance. The Club will be prepared to serve up to 5 percent over this figure. As a minimum, the host or the sponsor will be charged for all persons who attend but not less than 100 percent of the guaranteed number of guests.

CON'T ON NEXT PAGE

PARTY ARRANGEMENTS (CON'T)

8. The hours of cancellation is 48 hours prior to the function (on weekdays) or 72 hours (on weekends).
9. Special functions that are accepted when the Club is normally closed will incur an additional labor charge.
10. To provide you with the best possible food and service, we recommend only one entrée for seated luncheons and dinners. If you desire more than one entrée item, you must provide color code (name card or place card) so that our staff may distinguish which entrée item is to be served to each guest. The Club cannot prepare more than two entrees for each function. This rule will apply to seated or served luncheons or dinners, but not to buffets.
11. If there is a particular food or beverage item that you wish to be served at your function, please let us know. The Chef will be more than agreeable to work with your recipes.

BILLING

1. Payment for functions may be as follows:
 - a. Cash payment
 - b. Check payment
2. To avoid misunderstandings about party arrangements, sponsors of all social events must come to the Club and make the necessary contractual arrangements.
3. Arrangements for functions may be made 90 days prior to the event. The sponsor should reconfirm arrangements 30 days prior to the function and again 15 days prior, at which time the contract should be finalized. If tentative scheduled functions have not been confirmed at least 15 days prior to the event, all previous arrangements will be nullified and the facilities will be made available for other functions.

HORS D'OEUVRES

HOT

a. JALAPENO GUNBOATS	\$ 9.00 Doz.
b. EGG ROLLS	\$ 5.50 Doz.
c. PIZZA ROLLS	\$ 4.50 Doz.
d. BUFFALO CHICKEN WINGS W / BLUE CHEESE DRESSING	\$ 6.95 Doz.
e. RIBS, CURE MEAT (Minimum 5 LB)	\$ 6.50 LB
f. ROASTED BEEF (Minimum 5 LB)	\$ 6.25 LB
g. CURED MEAT (Minimum 5 LB)	\$ 8.75 LB
h. MEAT BALLS – COCKTAIL (1 LB = 1 Doz. Approx.)	\$ 5.50 LB
i. GOLDEN FISH BALLS	\$ 7.70 Doz.
j. SAMBOSA	\$ 4.95 Doz.
k. SHRIMP KEBAB	\$ 30.00 Doz.
l. CHICKEN KEBAB	\$ 21.00 Doz.
m. BEEF KEBAB	\$ 30.00 Doz.
n. ASSORTED QUICHE (Broccoli and cheese / Spinach and cheese / Bacon with onion and cheese)	\$ 3.95 Doz.

COLD

a. SHRIMP TRAY	\$38.00 50 Pcs.
b. HAM AND CHEESE ROLLS	\$4.50 Doz.
c. SUSHI WITH SHRIMP	\$12.50 Doz.
d. DEVILED EGGS	\$ 4.25 Doz.
e. ASSORTED FINGER SANDWICH (Tuna, Chicken, Cured Meat)	\$ 5.00 Doz.
d. RELISH TRAY (Small – to serve 15 persons)	\$15.95 Small
e. RELISH TRAY (Medium – to serve 30 persons)	\$25.00 Med.
f. RELISH TRAY (Large – to serve 50 persons) (Celery, Carrots, Olives, Pickles, Cucumber, Tomatoes)	\$40.00 Lge.
g. CHIPS AND DIPS	\$ 9.25 Small
h. POTATO SALAD (Per Serving)	\$ 1.20 EA
i. MACARONI SALAD	\$ 1.20 EA
j. COLESLAW	\$ 1.20 EA
k. FRUIT KEBABS	\$ 6.95 Doz.
l. ASSORTED CHEESEBOARD	\$ 40.00 Lge. \$ 25.00 Med. \$ 15.95 Small

BAKER'S SPECIALTIES

a. BREAD / FRENCH BREAD	\$ 0.65 Loaf
b. DINNER ROLLS	\$ 0.90 Doz.
c. BREAD STICKS	\$ 0.35 Doz.
d. DOUGHNUTS (Glazed or Iced)	\$ 3.50 Doz.
e. COOKIES	\$ 3.95 Doz.
f. MINI CROISSANTS	\$ 2.95 Doz.
g. CINNAMON ROLLS	\$ 3.95 Doz.
h. FRUIT DANISH	\$ 3.95 Doz.
i. ASSORTED TARTS (Chocolate, Lemon, Pecan)	\$ 3.95 Doz.

j. CAKES

STRAWBERRY CAKE

Small Round	\$24.50
Half Sheet	\$45.00
Full Sheet	\$65.00

(WHITE YELLOW, CHOCOLATE, DOUBLE EDGE, MARBLE, LEMON, CARROT)

Round	\$15.50
Full Sheet	\$65.00
Half Sheet	\$45.00

CHEESE CAKE	\$12.00
PUMPKIN	\$5.00
PECAN	\$9.00
KEY LIME	\$9.00
APPLE	\$9.00
BLUEBERRY	\$9.00

BANANA CREAM	\$9.00
COCONUT CREAM	\$9.00
CHOCOLATE CREAM	\$9.00
CHERRY	\$9.00

DRINKS

a. COFFEE OR TEA	\$ 2.95 Pot
b. ICED TEA	\$ 2.95 Pitcher
c. FRUIT JUICES	\$ 3.75 Pitcher
d. KOOL AID OR LEMONADE	\$ 2.95 Pitcher
e. SAUDI CHAMPAGNE	\$ 5.25 Pitcher
f. SODAS	\$ 0.60 EA

SALADS (Minimum order of 15 servings)

a. WALDORF SALAD

Apples, celery & raisins mixed lightly with mayonnaise, topped w / walnuts and served on bed of lettuce

\$ 2.50 EA

b. CHANTILLY SALAD

Oranges, grapefruit, pineapple, grapes and apple blended w / mayonnaise and cream. Served on a bed of Lettuce

\$ 2.95 EA

c. CHEF SALAD

Topped w / julienne strip of Turkey, Ham & Cheese

\$ 4.95 EA

d. PASTA SALAD

\$ 1.70 EA

e. CEASAR SALAD

\$ 3.00 EA

f. POTATO SALAD

\$ 1.20 EA

g. CARROT & RAISING SALAD

\$ 1.70 EA

h. SPINACH W/ ORANGE SALAD

\$ 1.95 EA

i. TOSSED GREEN SALAD

\$ 1.95 EA

MENU OPTIONS

BREAKFAST BUFFET

\$6.95 Without refill of juices

\$8.00 With one refill of juices

SCRAMBLED EGGS
BACON
SAUSAGE
HOME FRIES
CREAMED BEEF W / BISCUITS
FRENCH TOAST W / SYRUP
SPICED APPLES
TOAST – BUTTER
COFFEE, TEA, JUICE
FRESH FRUITS

BRUNCH

\$11.75

SCRAMBLED EGGS
BACON
SAUSAGE
HOME FRIES
FRENCH TOAST W / SYRUP
SLICED BEEF
BAKED CHICKEN
BBQ RIBS
MASHED POTATOES
GREEN BEANS
SALAD
COFFEE, TEA, JUICE
ASSORTED DESSERTS

MENU OPTIONS - BREAKFAST & BRUNCH

BUFFET DINNER

CHOICE # I

\$8.00

BOOTOM ROUND
CHICKEN – BAKED / FRIED
MASHED POTATOES
NATURAL GRAVY
OVEN BAKED POTATOES
GREEN BEAN ALMONDINE
MEXICAN CORN
GARDEN SALAD
ROLLS / BUTTER
COFFEE / TEA
APPLE BROWN BETTY

CHOICE # II

\$10.00

BOTTOM ROUND
CHICKEN – BAKED / FRIED
SLICED HAM W/MUSTARD SAUCE
BAKED POTATOES
SWEET POTATOES
NATURAL GRAVY
GREEN BEAN ALMONDINE
CAULIFLOWER AU GRATIN
PASTA SALAD
ROLLS & BUTTER
ASSORTED DESSERTS
COFFEE / TEA

CHOICE # III

\$10.50

ROAST TURKEY
W/ CORNBREAD DRESSING & CRANBERRY
SAUCE
ROAST BEEF
BAKED HAM
HOT ROLLS / BUTTER
MASHED POTATOES
CANDIED SWEET POTATOES
BROCCOLI CASSEROLE
PEAS W/ MUSHROOM
ASSORTED DESSERTS
ASSORTED SALADS
COFFEE/ TEA

CHOICE # IV

\$8.00

ANTIPASTA
PASTA W/ SAUCE
MEATBALLS
LASAGNA
EGGPLANT PARMESAN
RAVIOLI
ASSORTED PIZZA
GARLIC BREAD
KOOL-AID, COFFEE, TEA

CHOICE # V

\$11.50

ANTIPASTA
SPAGHETTI W/ MEAT SAUCE
LASAGNA
CHICKEN CACCIATORE
ASSORTED PIZZA
RAVIOLI
MANICOTTI STUFFED W/ CHEESE
EGGPLANT PARMESAN
SPINACH
STEWED SWEET PEPPERS
ITALIAN SALAD
GARLIC BREAD
TIRAMISU
KOOL-AID, COFFEE, TEA

CHOICE # VI

\$6.40

CHICKEN VEGETABLE SOUP
BABOY ADOBO
SAUTÉED NOODLES W/ VEGETABLES
GARLIC FRIED RICE
FRIED EGG ROLLS
MIXED GREEN SALAD
CREAM CARAMEL
HOT ROLLS & BUTTER
KOOL-AID, COFFEE, TEA

MENU OPTIONS - LUNCH & DINNER

BUFFET DINNER

CHOICE # VII

\$10.95

BBQ SPARERIBS
BBQ CHICKEN
MASHED POTATOES
MACARONI SALAD
POTATO SALAD
BAKED BEANS
ANTIPASTA SALAD
CORN ON THE COB
COLESLAW
RELISH TRAY
HOT ROLLS & BUTTER
ASSORTED DESSERTS

HOLIDAY MENU

\$11.25

ROAST TURKEY / CRANBERRY SAUCE
ROAST BEEF
BAKED HAM
DRESSING W/ GIBLET GRAVY
MASHED POTATOES
CANDIED SWEET POTATOES
BROCCOLI
PEAS W / MUSHROOM
CORNBREAD
ROLLS / BUTTER
COFFEE / TEA
APPLE CHERRY PIE

MENU OPTIONS - LUNCH & DINNER

CREATE YOUR OWN MENU

(Price Indicated is per Serving)

Each Dinner is served with a choice of one Starch, one Vegetable, Salad, Rolls Butter, Coffee, Tea and Dessert. You may choose one item from each group.

ENTRÉE

BEEF TENDERLOIN	\$ 9.25
PORK TENDERLOIN	\$ 4.00
FILET MIGNON	\$ 9.75
PRIME RIB	\$ 7.50
CHICKEN TERIYAKI	\$ 3.25
CHICKEN MORNAY	\$ 3.50
CHICKEN CORDON BLEU	\$ 3.75
BAKED OR FRIED CHICKEN	\$ 2.25
HAM STEAK	\$ 3.75
BEEF STROGANOFF	\$ 3.50
RIB EYE STEAK	\$ 6.50
BAKED CHICKEN	\$ 2.25
BROILED HAM W / CHOICE OF SAUCE	\$ 3.75

STARCHES

BAKED POTATO	\$ 1.25
MASHED POTATO	\$ 1.25
TWICE BAKED POTATO	\$ 1.50
FANTAIL POTATO	\$ 1.25
CANDIED YAMS	\$ 1.50
RICE PILAF	\$ 1.00
MIXED RICE	\$ 1.00
BUTTERED NOODLES	\$ 1.00
AU GRATIN POTATOES	\$ 1.25

VEGETABLES

GREEN BEANS ALMONDINE	\$ 1.25
BROCCOLI W/CHEESE SAUCE	\$ 3.10
MIXED VEGETABLES	\$ 1.25
PEAS W/ MUSHROOMS	\$ 1.25
CORN O'BRIEN	\$ 1.25
PEAS & CARROTS	\$ 1.25

SALADS

TOSSED GREEN SALAD	\$ 1.95
GARDEN SALAD	\$ 1.95
SPINACH SALAD	\$ 1.50
FRUIT SALAD	\$ 1.95
POTATO SALAD	\$ 1.20
MACARONI SALAD	\$ 1.20
COLESLAW	\$ 1.20

DESSERTS

BREAD PUDDING	\$ 1.25
ASSORTED FRUIT PIES	\$ 1.50
ASSORTED ICE CREAM (VANILLA, CHOCOLATE, STRAWBERRY)	\$ 1.05
ASSORTED PUDDING	\$ 1.00
CHERRIES JUBILEE	\$ 2.95
ASSORTED CAKES	\$ 1.50

CREATE YOUR OWN MENU

