

SODEXO AT EGLIN AIR FORCE BASE





Whether entertaining guests on the Eglin Air Force Base Campus, or sharing a meal with your colleagues, Catering knows and is well qualified to welcome your guests and make them feel at home. Food and Service are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call our Catering Manager at 850-613-6100 or email us at https://usafdining-eglin.catertrax.com/, under the tab "Contact Us".

We look forward to serving you.





MORNING FARE

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. China is included; both eco-friendly serviceware and china are available, upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included. These menus are available for groups of 15 or more.

THE CLASSIC CONTINENTAL

Seasonal Cubed Fresh Fruit Tray Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Mini Croissants Butter and Assorted Jellies Chilled Carafes of Orange and Cranberry Juice

THE HEALTHY START

Seasonal Cubed Fresh Fruit Tray Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola Multi-Grain Bars and Granola Bars Six Grain Bread, Whipped Butter and Assorted Jellies Chilled Carafes of Orange and Cranberry Juice

BREAKFAST BUFFET

Seasonal Cubed Fresh Fruit and Berries Tray Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones O'Brien Potatoes or Hashbrowns

Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Frizzled Ham Choose One: Spinach Pesto Scrambled Eggs, Scrambled Eggs with Cheddar or Western Scrambled Eggs

Choose One: Waffles or Traditional French Toast with Warm Maple Syrup and Melted Butter Chilled Carafes of Orange and Cranberry Juice

WAFFLE BAR

Upon request, the following items can be added to any of the Morning Fare breakfast menus. These menus are available for groups of 15 or more.

Fluffy Belgian Waffles With Warm Syrup, Apple and Berry Topping, Whipped Cream and Butter. All will be prepared by one of our talented culinarians.

\$10.99 per guest

\$5.99 per guest

\$7.99 per guest

\$7.79 per guest





À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. China is included; both eco-friendly serviceware and china are available, upon request. Waited Service is available, upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFIN	NS:	ASSORTED DANISH	\$19.99 per dozen	
\$19.99 per dozen		COUNTRY BISCUITS with WHIPPED BUTTER and		
Cranberry Orange, Lemon Poppy Seed, Blueb Apple Cinnamon	ed, Blueberry, or	JELLIES	\$15.99 per dozen	
		ASSORTED MINI SCONES	\$17.99 per dozen	
ASSORTED BREAKFAST BREADS		CINNAMON ROLLS	\$20.99 per dozen	
and COFFEE CAKES	\$21.99 per dozen			
Banana Nut Bread, Lemon Poppy Seed Bread,				
Blueberry Sour Cream Coffee Cake,	Apple Streusel			
Coffee Cake or Chocolate Espresso	Coffee Cake			

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS	\$2.79 per item	BREAKFAST SANDWICH	\$3.29 per item
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA	\$4.79 per item	Choice of One: Toasted English Muffins, or Croissants Choice of One: Egg, Egg and Cheese or	
SEASONAL CUBED FRESH FRUIT TRAY		Choice of One: Pork or Turkey Sausage F	00
SMALL 15-25	\$39.99 per tray	Ham or Bacon	
	\$69.99 per tray		
LARGE 50-100 \$	109.99 per tray		

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 15 or more.

HOME FRIES with CARAMELIZED ONIONS	\$1.79 per guest
ROASTED SWEET POTATOES	\$1.79 per guest
MUSHROOM CHEESE STRATA	\$3.29 per guest
HAM and POTATO FRITTATA	\$3.29 per guest
CHEESE or FRUIT BLINTZ served with SOUR CREAM	\$3.29 per guest
SMOKED SALMON PLATTER with RED ONIONS, CAPERS,	\$4.99 per guest
CREAM CHEESE, and MINI BAGELS	



BEVERAGE SERVICE

China is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Fair Trade Aspretto Coffee and Decaffeinated Coffee	\$19.99 per gallon
Freshly Brewed Fair Trade Flavoured Aspretto Coffee and Decaffeinated Coffee	\$19.99 per gallon
Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water	\$18.99 per gallon

COLD BEVERAGES

16 servings per gallon Orange Juice \$17.99 per gallon **Cranberry** Juice \$17.99 per gallon Apple Juice \$17.99 per gallon Freshly Brewed Iced Tea or Freshly Brewed Iced Sweet Tea \$17.99 per gallon Strawberry Lemonade \$17.99 per gallon \$18.99 per gallon Chai Tea Punch Sparkling Fruit Punch \$17.99 per gallon Sparkling White Grape Punch \$18.99 per gallon Iced Water Service with Fresh Quartered Oranges, Lemons and Limes \$6.99 per gallon

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Apple, Orange, and Cranberry	\$2.29 each
Bottled Water	\$1.99 each
Assorted Bottled Coca-Cola Soft Drinks, Regular and Diet	\$1.99 each

\$2.99 per guest



ALL DAY AT THE BAYVIEW CLUB

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Pla





ALL DAY AT THE BAYVIEW CLUB

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include linen-draped service tables, set up and clean up. China is included; both eco-friendly serviceware and china are available, upon request. These menus are available for groups of 20 or more.

All Day Package for \$36.99 per guest

CLASSIC CONTINENTAL BREAKFAST

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish,

Cinnamon Rolls or Mini Croissants

Chilled Carafes of Orange Juice and Cranberry Juice

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Herbal and Non-Herbal

Teas to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service Seasonal Cubed Fresh Fruit Tray Assorted Granola Bars Assorted Bottled Coca-Cola Soft Drinks, Regular and Diet Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Lunch service provided is customized to event goals and needs.

AFTERNOON SNACK

Choose Two: Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Assorted Bottled Soft Drinks, Regular and Diet or Bottled Water







GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Cookie or Bars, and a Bottled Coca-Cola Soft Drink (Regular or Diet) or Bottled Water. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. Services include linen-draped service tables, set up and clean up. 5 Guest Minimum per Menu Selection.

CAESAR SALAD Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing	\$9.99 per guest
Add Grilled Breast of Chicken	\$2.00 per guest
Add Grilled Salmon	\$4.00 per guest
COBB SALAD	\$13.99 per guest
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scal and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing	lions
GREEK SALAD Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette	\$10.99 per guest
TRIO-SALAD COMBO Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad	\$10.99 per guest
GRILLED TUNA NICOISE TOPPER SALAD Green Beans, Hard Boiled Eggs, Tomatoes, Olives and Sliced Red Potatoes and Grilled with a Dijon Mustard Dressing over Chopped Lettuce	\$14.99 per guest Tuna served
GRILLED CHICKEN and BLUEBERRY PECAN SALAD Grilled Chicken Breast with Pecans, Blueberries, Chevre Cheese on a bed of Spring Mix Honey & Apple Cider Vinaigrette	\$11.99 per guest K Lettuce with







GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Cookies or Bars, and a Bottled Coca-Cola Soft Drink (Regular or Diet) or Bottled Water. China is included, both high quality plastic serviceware and eco-friendly serviceware are available upon request. Services include linen-draped service tables, set up and clean up. 5 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

THE DELL

Deli Sandwich with choice of White or Whole Wheat Bread or Croissant, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Provencal Vegetable Sandwich

TWISTED TURKEY WRAP 🙋

Roast Turkey with Cranberry Sauce, Bistro Sauce, Baby Spinach & Tomato Wrapped in a Flax Seed & Herb Crusted Whole Grain Tortilla

ROAST BEEF and CHEDDAR

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

TUSCAN GRILLED CHICKEN SANDWICH 🙋

Balsamic Grilled Chicken topped with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Bread

RUSTIC CLUB FLATBREAD

Bacon, Sliced Ham & Turkey with Swiss Cheese on Grilled Flatbread with Lettuce & Tomato Slice and Pesto Mayo Spread

MEDITERRANEAN CHICKEN

Grilled Chicken Breast with Red Peppers Roasted in Balsamic Vinaigrette and Feta Cheese, Served on Focaccia Bread with an Olive Mayo Spread and Lettuce Leaf

VEGETARIAN SANDWICHES

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP VO

Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

PORTOBELLO RUSTICO

Roasted Balsamic Portobello with Fresh Mozzarella, Roasted Tomato Salsa, Baby Spinach and Tomato on a Multigrain Roll

\$11.99 per guest

\$10.99 per guest

\$10.99 per guest

\$10.99 per quest

\$11.99 per guest

\$10.99 per guest

\$10.99 per guest

\$10.99 per guest

SERVED LUNCHEONS AND DINNERS

CRANBERRY PORK WITH BRAISED CABBAGE

> GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE

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SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert. Twenty guest minimum, with a maximum selection for two menu items., Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China Service or eco-friendly serviceware is available. High quality plastic is available on request. Services include linen on guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions	\$18.59 per guest
SUNDRIED TOMATO CRUSTED CHICKEN BREAST 🖻 Crispy Panko Coated Chicken Breast Pan Fried with savory bits of Sundried Tomato	\$18.59 per guest
LEMON BASIL CHICKEN തଙ Chicken Marinated in Fresh Basil, Lemon Juice and Lemon Pepper Seasoning	\$18.59 per guest
GRILLED CHICKEN with BRUSCHETTA TOPPING 🔄 Balsamic Grilled Chicken Breast topped with a Fresh Tomato Basil Bruschetta	\$18.59 per guest
GLAZED TURKEY BREAST Turkey Breast Glazed with Apricots and Mustard Sauce or Bourbon and Maple Syrup	\$18.59 per guest
BEEF AND PORK	
BRAISED SHORT RIBS Beef Short Ribs braised in a Tarragon and Red Wine Reduction	Market Price
GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE Tender Filet Mignon with a Savory Roasted Gorgonzola Crust with a Cabernet Glaze.	Market Price
BALSAMIC GRILLED FLANK STEAK with ROSEMARY MUSHROOM SAUCE Balsamic Grilled Flank Steak served with Mushrooms Sautéed with Fresh Rosemary, Go Tomatoes	\$23.99 per guest arlic and
PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange M	\$21.99 per guest armalade
CRANBERRY PORK with BRAISED CABBAGE Tender Pork Loin Cutlets with Sweetened and Tangy Cranberry Glaze and Braised Red continued on next page >	\$21.99 per guest Cabbage







\$18.99 per guest

COMBINATION PLATE	
BEEF and SALMON FILETS Tenderloin Medallion & Salmon Filet on Caramelized Onion Mashed Potatoes and Demi-	Market Price Glace Sauce
SEAFOOD	
SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce	Market Price
BLACKENED COD with SALSA VERDE G Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and C	Market Price risp Tortilla Chips
BROILED SALMON with TWO SALSAS C Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa	Market Price
GRILLED TILAPIA with MANGO JICAMA RELISH ⊠ Fresh Grilled Tilapia topped with a Spicy Mango Jicama Relish	Market Price
GRILLED TUNA WITH AVOCADO SALSA Tuna Steak Grilled with Avocado Salsa, made with Tomatoes, Red Onions, and Balsamic	Market Price Vinegar
VEGETARIAN	
CHEVRE, ORZO and BASIL STUFFED PORTOBELLO V Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil	\$18.99 per guesi
SPAGHETTI SQUASH M Spaghetti Squash with Sofrito and Vegan Pinto Beans	\$18.99 per gues
BALSAMIC MARINATED PORTOBELLO MUSHROOMS States	\$18.99 per gues

SERVED LUNCHEONS AND DINNERS (continued)

LAMB

ROASTED ROSEMARY RACK of LAMB with DEMI-GLACE Market Price Delectable Lamb Medallions Roasted until tender with Fresh Rosemary and Garlic served with a Demi-Glace

Marinated Grilled Portobello Mushrooms stuffed with Garden Vegetable Quinoa and garnished with a Balsamic Vinegar Drizzle

VEGETARIAN SHEPHERD'S PIE

Mashed Potatoes, Peas & Carrots, Sauteed Onions and Vegetarian Sausage layered in a Classic Shepherd's Pie







ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette Iceberg Wedge with Maytag Blue Cheese Caesar Salad with Homemade Croutons Strawberry, Almond and Mandarin Oranges on Mixed Greens Pear and Fresh Spinach Salad with Cranberry Dressing Romaine Wedge with Crazins, Blue Cheese Crumbles and Balsamic Vinaigrette Greek Salad with Feta Cheese and Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One: Choice of One: Glazed Carrots Horseradish Mashed Potatoes Fresh Green Beans Caramelized Onion Mashed Potatoes Grilled Balsamic Zucchini Mashed Sweet Potatoes Broccoli with Sautéed Carrots **Oven-Herbed Roasted Potatoes** Herb Crusted Broiled Tomato **Oven-Roasted Sweet Potatoes Roasted Root Vegetables** Three Cheese Gratin Potatoes Israeli Couscous Sautéed Mushrooms Basil Orzo Fresh Spinach and Garlic Sauté Ginger Jasmine Rice Roasted Fresh Seasonal Asparagus Roasted Butternut Squash Vegetable Risotto Roasted Caramelized Brussels Sprouts with Fennel **Duchess** Potatoes Braised Red Cabbage Cheese Polenta Cakes Baby Squash

DESSERTS

Old Fashioned Chocolate Layer Cake Traditional Cheesecake with Fresh Seasonal Berries Chocolate Molten Cake Sorbet Chocolate Mousse

Additional Options:

White Chocolate Bread Pudding \$	1.00 per guest
	2.00 per guest
Cannoli \$	2.00 per guest
Tiramisu \$	1.00 per guest
Assorted Cupcakes \$	1.00 per guest



SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. China is included; both eco-friendly serviceware and china are available, upon request. These menus are available for groups of 15 or more.

SANDWICH AND SALAD BUFFET \$13.99

per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing Assorted Breads and Rolls Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami Sliced Swiss, Provolone and American Cheeses Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard Assorted Individual Bags of Chips Assorted Cookies, Bars or Brownies Freshly Brewed Iced Tea *Add Soup du jour with Crackers for an additional \$2.00 per guest

THE TRIO BUFFET

\$13.99 per guest

Soup du jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars Assorted Bottled Coca-Cola Soft Drinks, Regular and Diet

OLD FASHIONED BBQ

\$16.99 per guest

Seasonal Fresh Fruit Salad Garden Salad with Ranch and Italian Dressings Country Potato Salad Cornbread and Honey Butter Ranch-Style Baked Beans Seasoned Barbecued Chicken Barbecued Beef Brisket with Sauce or Tri Tip Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars Freshly Brewed Iced Tea and Lemonade * Add a chef for BBQs held outside, weather permitting

BACKYARD COOK OUT

\$9.99 per guest

Country Potato Salad and Cole Slaw Potato Chips Ranch-Style Baked Beans Hamburger and Hot Dog Buns Grilled Hamburgers, Veggie Burgers and Grilled Hot Dogs Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions Ketchup, Mustard and Mayonnaise Assorted Cookies and Brownies Assorted Canned Coca-Cola Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

LITTLE ITALY

\$15.99 per guest

Antipasto Platter Caesar Salad with Homemade Croutons Garlic Bread or Parmesan Bread Sticks Sautéed Fresh Zucchini Pasta Bar with Cheese Tortellini and Penne Pasta Marinara Sauce and Pesto Cream Sauce Home-Style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore Parmesan Cheese Tiramisu, Mini Cannolis, Chocolate Mousse, or Cheesecake Bars Assorted Canned Coca-Cola Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea



LEMON PARMESAN CHICKEN



BARBECUED SHRIMP WITH BACON-CHEDDAR GRITS

BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. China is included; both eco-friendly serviceware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, Two Entrées, Two Accompaniments, Two Desserts and One Beverage. These menus are available for groups of 20 or more. Add an additional Entrée for \$5.00 per guest.

Market Price

Market Price

Market Price

\$19.99 per guest

\$19.99 per guest

SALADS

Choose One Salad from the Following:

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing Greek Salad Caesar Salad Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala	\$19.99 per guest
Lemon Parmesan Chicken with	\$19.99 per guest
White Wine Chive Sauce	
Baked Chicken Parmesan	\$19.99 per guest

BEEF

Braised Beef Sicilian Caramelized Onion Meatloaf Beef Stroganoff

PORK

Mustard Herb Pork Loin Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD

Broiled Salmon with Dill Butter Citrus Crusted Baked Tilapia Barbecued Shrimp with Bacon-Cheddar Grits Market Price

VEGETARIAN

Vegetable Whole Wheat Pasta Primavera	\$18.99 per guest
Stuffed Peppers with Herbed	\$18.99 per guest
Tomato Sauce	
Ratatouille & Polenta Napoleon	\$18.99 per guest

ACCOMPANIMENTS

Choose One from the Following:

Oven-Roasted Herbed Potatoes Garlic-Mashed New Potatoes White Rice Chipotle Sweet Potatoes

Choose One from the Following:

Fresh Roasted Vegetable Medley Lemon Garlic Broccoli Sautéed Zucchini Glazed Carrots Fresh Green Beans Cauliflower with Cheese

DESSERTS

Choose Two Desserts from the Following: Chocolate Layer Cake Chocolate Mousse Cora's Red Velvet Cake Apple Crisp Tropical Rice Pudding Assorted Cookies and Brownies Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie

BEVERAGES

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade, Freshly Brewed Iced Tea or Sweet Tea







HOT HORS D'OEUVRES

From Platters to Passed

China is included; both eco-friendly serviceware and china are available, upon request. Waited Service is available, upon request. Services include linen-draped service tables, set up and clean up. Minimum of 2 dozen.

CHICKEN

GATOR CAKES with BAYOU RÉMOULADE SAUCE	\$13.99 per dozen
GRILLED JERK CHICKEN SKEWERS with BANANA MANGO KETCHUP	\$11.99 per dozen
CHIPOTLE MAPLE BACON-WRAPPED CHICKEN 📴	\$11.99 per dozen
LEMON PEPPER CHICKEN SKEWERS with SPICY MUSTARD DIPPING SAUCE	\$11.99 per dozen
GUAJILLO GLAZED WINGS	\$11.99 per dozen
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE	\$11.99 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$11.59 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$11.59 per dozen
SAUSAGE BITES with DIJON MUSTARD	\$11.59 per dozen
MAPLE-GLAZED APPLE RUMAKI	\$11.59 per dozen
HAM and CHEESE PINWHEELS	\$11.59 per dozen
SAUSAGE-STUFFED MUSHROOMS	\$11.59 per dozen







HOTHORSD'OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS	Market Price
SEAFOOD STUFFED MUSHROOMS	Market Price
BLACK & WHITE SCALLOPS 📴	Market Price

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME	Market Price
MINI COCKTAIL MEATBALLS:	Market Price
Choice of Swedish, Barbecue or Sweet & Sour	
BEEF SATAY with SWEET & SPICY SAUCE	Market Price
MINI REUBEN SANDWICHES	Market Price
BEEF SHORT RIBS IN A POTATO CUP	Market Price

VEGETARIAN

SPANAKOPITA 🔽	\$11.99 per dozen
ARTICHOKE PARMESAN with ROASTED TOMATO SAUCE V	\$12.99 per dozen
ONION and SMOKED GOUDA QUESADILLA 🗹	\$11.99 per dozen
FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE 🔽	\$12.99 per dozen
MINI EGGPLANT PARMESAN with SMOKED CHUTNEY 💟	\$11.99 per dozen



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COLD HORS D'OEUVRES BLACK CURRANT AND BRIE CROSTINI



COLD HORS D'OEUVRES

China is included; both eco-friendly serviceware and china are available, upon request. Waited or butlered service is available upon request. Services include linen-draped service tables, set up and clean up. Minimum of 2 dozen.

ASSORTED FINGER SANDWICHES Choose up to two from the following: Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Bread	\$10.99 per dozen
SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE 🔄	\$18.99 per dozen
PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE	\$12.99 per dozen
ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA	\$12.99 per dozen
BLACK CURRANT and BRIE CROSTINI 🔽	\$12.99 per dozen
PISTACHIO GRAPES with ORANGE CREAM CHEESE VG	\$11.99 per dozen
GOAT CHEESE and HONEY PHYLLO CUPS ☑	\$11.99 per dozen
CUCUMBER ROUNDS with FETA and TOMATOES VGF	\$10.99 per dozen
FRUITY FETA BRUSCHETTA	\$10.99 per dozen
MINI STUFFED POTATOES	\$12.99 per dozen
CAPRESE SKEWERS	\$14.99 per dozen







GOURMET DIPS AND MORE

China is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

HOT DIPS Sold by the pound (Serves 13-15 guests per pound)	
Warm Parmesan Artichoke Dip with Bagel or Pita Chips	\$19.99 per pound
Spinach and Crab Dip with Baguette Rounds	\$21.99 per pound
COLD DIPS	
Sold by the pound (Serves 13-15 guests per pound)	
Caramel & Cream Cheese with Apple Wedges	\$18.99 per pound
Seven Layer Dip with Tortilla Chips	\$18.99 per pound
COLD DISPLAYS	
Small (15-25), Medium (25-50) and Large (50-100)	
Farm Fresh Crudités with Ranch Dip	\$45.99 Small/\$75.99 Medium/\$109.99 Large
Seasonal Cubed Fresh Fruit Tray	\$50.99 Small/\$80.99 Medium/\$109.99 Large
Domestic Cheeses with Crackers	\$59.99 Small/\$89.99 Medium/\$149.99 Large
Artisan Cheese with Crackers and Baguette Rounds	\$69.99 Small/\$99.99 Medium/\$169.99 Large
Antipasto Platter with Olives, Pickles, Cheese, Salami,	\$50.99 Small/\$80.99 Medium/\$104.99 Large
Pepperoni and Baguette Rounds	
Deli Meats and Cheeses with Rolls	\$69.99 Small/\$99.99 Medium/\$104.99 Large

SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

Roasted Vegetable Cheesecake - serves 15 - 20 guests	\$30.99 each
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests	\$40.99 each



SPECIALTY AND CARVING STATIONS





SPECIALTY AND CARVING STATIONS

China is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

SEAFOOD SHORTCAKE SMALL PLATE STATION

Homemade Biscuit stuffed with tender steamed Shrimp and Scallops in a creamy Tomato Cayenne Sauce

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

Choice of Five: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown

Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola

Cheese, Toasted Pecans or Horseradish Sauce

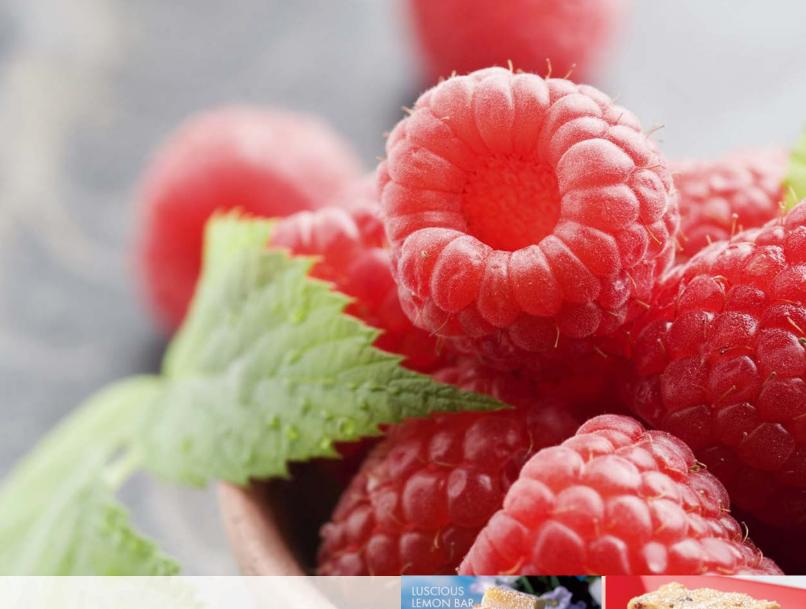
CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls or Baguettes. Please order your Carving Station selections by the piece. Fifteen guest minimum.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard	\$5.99 by the piece
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce	\$8.99 by the piece
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$5.99 by the piece
Roast Pork Loin with Chipotle Mayonnaise	\$6.99 by the piece

\$6.99 per guest

\$6.99 per guest



SWEET AND SALTY





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Maraschino Cherries and Whipped Topping are included.

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ASSORTED HOME-STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadam Chocolate with White Chips	\$7.99 per dozen nia Nut or Double
BROWNIES Cream Cheese, Plain, Blondie, Fudge or M&M's	\$12.99 per dozen
GOURMET DESSERT BARS Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Ras Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar	\$13.99 per dozen spberry Almond Bar,
ASSORTED MINI PETIT FOURS and PASTRIES	\$14.99 per dozen
ASSORTED MINI CANDY BARS	\$8.99 per pound
MULTI-GRAIN BARS and GRANOLA BARS	\$1.99 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.69 each
MIXED NUTS with PEANUTS	\$12.99 per pound
TORTILLA CHIPS AND SALSA	\$2.29 per guest
DECORATED SHEET CAKES Full \$109.99 each Half \$79.99 each Quartered \$49.99 each or Specialty Layer Cakes, serves 12-14 \$40.99 each	
DESSERT STATION Choice of Three: Gourmet Bars, Mini Cheesecakes, Gourmet Cupcakes, Chocolate Fresh Berries, Cannoli, or Fruit Tarts	\$6.99 per guest e Mousse, Tiramisu,
ICE CREAM SUNDAE BAR 15 guest minimum Choice of Ice Cream Flavors: Chocolate, Vanilla and other flavors available on re Choice of Two Sauces: Chocolate, Strawberry, or Caramel Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Fresh Seasonal Fruit	

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ALCOHOLIC BEVERAGES





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BAR SERVICE

If your event is during the time that the bars are open to the public and the bars will be available to your guest, there will not be a charge for extra bartenders. If you request a bar to open for your event, it is expected that the bar sales will meet a minimum of \$75 for each open hour, with a minimum of two hours. If sales do not meet that minimum then that cost will be added to the catering invoice. If you would like the option of an open bar, you can open a tab with a credit card at the bar and set a maximum dollar amount at that time. You will pay only for the drinks served to your guests. Or you have the option of putting the maximum amount for an open bar on the catering invoice, which is non-refundable if the maximum amount of beverages is not served to the guests.

PORTABLE BAR

If you would like a bar in the room during your event the cost for set up is \$250 and \$25 per hour for each bartender, with a minimum of two hours. It is recommended to have one bartender per 75-100 guests. You have the option of an open bar or a bar where guests purchase their own drinks.

ALCOHOL PROCEDURE AND POLICY

No alcohol can be brought to any of the premises where Sodexo sells and serves alcohol. Customers can not purchase alcohol from Sodexo to serve to their guests. Guests will be required to show ID at all bars, including open bars. Sodexo personnel have the right to refuse service of alcoholic beverages to any guest.

All Sodexo personnel have been certified in Serv Safe Responsible Alcohol Service by the National Restaurant Association.



PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO

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Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo

Visit Our Office: You may visit us in person at The Bayview Club. Our office hours are Tuesday through Friday, 9:00 am to 4:00 pm. Please be aware that we are closed on holidays.

Give us a Call: You may speak with the Catering Manager by calling 850-613-6100.

Send us an Email: You may email us @ https://usafdining-eglin.catertrax.com under the "Contact Us" tab.

Event Location Reservation

The primary location for catered events is The Bayview Club. Catered events can also be held at the Eglin Golf Course or Legends, depending on the time and size of the event. Certain catering menus can also be delivered. Please call us at 850-613-6100 to discuss all options.

Event Tables, Chairs & Other Equipment

At The Bayview Club, we will arrange for all tables, chairs and other equipment needed. At all other locations, you will be responsible for working with the building manager for equipment. We do not bring tables for catering outside of The Bayview Club.

Event Confirmation & Guarantees

When you have initially ordered your event with Sodexo, you will be sent a contract through e-mail for your approval and confirmation. Please sign this and send back to catering. We understand that there may be many changes, but this contract confirms that you have reserved the venue. We request the final count at least seven days before the event. If your guests have a choice of menu, we request those numbers seven days in advance also.

Event Changes & Cancellations

If your event is cancelled you may be required to cover labor and/or food that has been expensed for your event.

Event Payment

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, cash, cashier's check, or pro-rata. If your event is not associated with the Air Force and is a personnel event, you will be required to leave a deposit for the room, at the time of booking. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases. All events must be paid in full seven days before the event. If you are a tax-exempt organization you must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

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Delivery Fees

Delivery fees outside of The Bayview Club will be \$25 or 10% of your invoice, whichever is greater.

Service Staff and Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

China Charges

We provide china for all events at The Bayview Club. At other events, we provide high quality plastic products or eco-friendly serviceware unless otherwise requested. Prices listed below are for events outside of The Bayview Club.

Full Meal Service and Silverware Coffee or Beverage China Service Full Bar Glass Service Reception China and Silverware \$5.00 per guest \$2.00 per guest \$2.00 per guest \$3.00 per guest

Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

Linens and Skirting

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$5.00 fee for each tablecloth. Other tables, such as registration tables may be covered at \$5.00 per tablecloth. We can also provide napkins to meet your color scheme for \$1.00 each. Specialty linens are available upon request for an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo at Eglin AFB that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

In addition, please refer to separate base specific Catering Guidelines.



