



AIR FORCE
CATERING

ADD GREATNESS TO YOUR GATHERING

FOR ALL OCCASIONS

We are pleased that you have chosen the RAF Lakenheath Club Complex to host your special event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over and above the standard banquet needs. Please discuss any dietary concerns with the catering staff. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you,
RAF Lakenheath Clubs Staff

CONTENTS

Breakfast Buffet	4
Refreshments Breaks	5
Beverages	6
A La Carte	6
Lunch	7
Lunch Buffets	8
Hors D'oeuvres	9
Action Stations	10
Dips	10
Plated Dinner	11-12
Dinner Buffet	13-14
Planing Tips	15

KEY

- (V) Vegetarian
- (N) Contains Nuts

We are pleased that you have chosen the Lakenheath Club Complex to host your special event

Our menu prices include:

20% Service charge is included in all prices
Complete menu assistance from start to finish
Experienced wait staff to serve your guests
Standard table and chair set-ups
China, glass, silverware, chafers and trays for selected menus
House linens to compliment your Event
Basic Audio Equipment with podium(s)
Registration, display, gift table (upon request)
Table numbers (upon request)
Projector screen and table (upon request)

Other possible charges

Dance Floor rental - \$100.00 half a dance floor / \$200.00 a whole *Must be requested in advance
Cake table set up \$25.00 to include plates and silverware
Bar service requires minimum sale of \$150.00 per hour for a minimum two hours for each bar server. The POC is responsible for payment of any difference
For bar services requested outside the club, an additional \$150 setup fee is charged
Catering services outside the club incur an additional 25% charge

Additional information

Confetti and Glitter are not authorized to be used in the facility. Decorations must be approved by the Catering Office for each event
The POC is responsible for removing all trash (paper, boxes, etc.) brought in by their guests
The quoted cost of your event includes your room setup, within the scope of your food and/or beverage services. If any changes require the room to be reset, additional fees may be charged

Breakfast Buffet

Minimum Guest Guarantee 25

Make it plated by adding \$2 per person

Classic All American

Freshly scrambled eggs, breakfast potatoes, biscuits, butter, jelly, orange juice, freshly brewed coffee and water
\$16.00 per person

Add to your favorites:

Bacon *\$2.00 per person*

Sausage *\$2.00 per person*

Pancakes *\$2.00 per person*

Muffins *\$2.00 per person*

Danish *\$2.00 per person*

Yogurt *\$2.00 per person*

Assorted fresh fruit *\$2.00 per person*

Sliced ham *\$2.00 per person*

Breakfast Burrito Buffet

Freshly made with eggs, cheese and potatoes with choice of chorizo, bacon, sausage or Beyond sausage, wrapped in a warm flour tortilla and served with salsa and sour cream

\$18.00 per person



Refreshment Breaks

Breaks are limited to 4 hours

Grazers

Granola & nutri-grain bars, yogurt cups, freshly brewed coffee, assorted fruit juices and bottled water
\$10.00 per person

Naturalist (N)

Whole fruit assortment (seasonal) trail mix, granola bars, lemonade, iced tea and bottled water
\$10.00 per person

Classic (N)

Individual bags of chips, pretzels, trail mix, granola bars, lemonade, iced tea, and bottled water
\$10.00 per person

Traditional

Assortment of freshly baked cookies, brownies, lemonade, iced tea and bottled water
\$12.00 per person

Sweet Tooth

Freshly baked pastries, croissants, honey, butter & jellies, freshly brewed coffee and bottled water
\$14.00 per person

Good Afternoon

Assorted of freshly baked cookies, individual chips, seasonal fruit, assorted finger sandwiches, assorted sodas and bottled water
\$14.00 per person



Beverages

Coffee (about 50 cups) & Hot tea	<i>\$40.00/per Urn</i>
Iced Tea (Sweet)	<i>\$15.00/gallon</i>
Lemonade	<i>\$15.00/gallon</i>
Fruit Punch	<i>\$15.00 /gallon</i>
Assorted Sodas	<i>\$2.00 each</i>
Bottled Water	<i>\$2.00 each</i>
Juice (orange, apple or cranberry)	<i>\$3.00 each</i>
Assorted beers	<i>\$5.00 each</i>

1 Gallon serves approximately 16 people

A La Carte Items

Bagels w/Cream Cheese	<i>\$30.00/dozen</i>
Fresh Baked Cookies	<i>\$15.00/dozen</i>
Chewy Chocolate Brownies	<i>\$25.00/dozen</i>
Assorted Danishes	<i>\$20.00/dozen</i>
Assorted Muffins	<i>\$21.00/dozen</i>
Snack Pretzels	<i>\$7.00/ lb</i>
Yogurt Cups	<i>\$2.00 each</i>



Lunch

Minimum Guest Guarantee 15

Wraps and Deli

Club Sandwich

A traditional Club sandwich with ham, turkey, bacon, cheese, lettuce, tomato and potato chips on toasted bread.

\$17.00 per person

Grilled Chicken Wrap

Grilled chicken breast in a tortilla with lettuce, tomato, potato chips and ranch dressing.

\$17.00 per person

Thai Chicken Wrap

Thai marinated grilled chicken in a tortilla with crunchy salad, Thai pickled vegetables and sweet chili sauce, served with potato chips.

\$17.00 per person

Boneless Wings

Boneless chicken strips served with a side of Mac & Cheese and hot sauce.

\$18.00 per person

Lunch on the Run

All lunch entree items are available in a picnic box and served with potato chips and a water bottle.

\$2.00 more per person

Salad Bowls

Asian Power Bowl

Teriyaki beef, pak choi, cabbage, carrots, spring onions, red chili, rice noodles, dressed with a mirin sesame dressing & a side of sweet chili sauce.

\$17.00 Per person

Cobb Salad

Mixed greens, grilled chicken, corn, black bean salsa, cherry tomatoes, egg, cheddar cheese, crispy bacon & a side of chipotle dressing.

\$17.00 per person

Burrito Bowl (V)

Tossed mixed greens topped with lime and cilantro rice, tomatoes, corn, black bean salsa, cheddar cheese, avocado & a side of chipotle dressing.

\$17.00 per person

*****Vegan options upon request**

Lunch

Minimum Guest Guarantee 30

Rolls, butter, iced tea & water included

Build your own Buffet

1 Entree Buffet

\$20.00 per person

2 Entrees Buffet

\$23.00 per person

3 Entrees Buffet

\$26.00 per person

Entrees

Roast beef

Roast turkey

Rosemary pork loin

Honey glazed ham

Chicken parmesan

Vegetarian lasagna

Vegetables (choose 2)

Green beans with garlic butter

Glazed carrots

Buttered corn

Roasted seasonal vegetables

Broccoli with cheese

Starches (choose 2)

Mashed potatoes

New potatoes

Rosemary potatoes

Rice pilaf

Mac-n-cheese

Desserts

Assorted cookies and brownies

Seasonal fruit cobbler

Assorted pies

Vanilla or chocolate cake

Salads

Mixed house garden salad

Caesar salad

Macaroni salad

Theme Buffets

Southern Buffet

Fried chicken, pulled pork, mashed potatoes & gravy, cornbread, collard greens, buttered corn.

\$22.00 per person

Italian Buffet

Beef lasagna, chicken parmesan, pasta with alfredo and marinara sauce, roasted vegetables, garlic bread.

\$20.00 per person

Mexican Buffet

Ground beef tacos, chicken fajitas, queso and tortilla chips, rice, refried beans, elote cut corn.

\$20.00 per person

German Buffet

Bratwurst sausage, chicken schnitzel, mashed potatoes, German potato salad, cabbage and carrots.

\$20.00 per person

Asian Buffet

Chili garlic chicken, teriyaki pork, mixed vegetable stir-fry, sticky rice, pork lumpia, prawn crackers.

\$20.00 per person



Burrito Bowl



Buffets allow a varied selection of items for all guests and can ease the planning process. Our obligation is to ensure that the guaranteed number of attendees have full selection of items and one time through the buffet line. The line will remain open for approximately 30 minutes after the last person goes through the line for those to return a second time, however, items will not be replenished.

Hors D'oeuvres

Hot Offerings

Wings

Buffalo, sweet chili, BBQ or garlic Parmesan served with ranch.
\$85.00 per 50 pieces

BBQ or Swedish meatballs

\$55.00 per 50 pieces

Jalapeño poppers with ranch (V)

\$65.00 per 50 pieces

Crispy fried chicken tenders with honey mustard dip

\$95.00 per 50 pieces

Buffalo chicken dip and tortilla chips

\$65.00 (est. serves 50)

Pork lumpia w/sweet chili sauce

\$65.00 per 50 pieces

Popcorn shrimp w/sweet chili sauce

\$65.00 per 50 pieces

Mini vegetable spring rolls w/sweet chili sauce (V)

\$65.00 per 50 pieces

Cold Offerings

Finger sandwiches (pick 4)

Chicken mayo, ham and mustard, turkey and Swiss, beef and horseradish, salami and cream cheese, tuna and cucumber, cheese, egg & cress.
\$15.00 per dozen \$60.00 per 50 pieces

Deviled eggs (V)

\$11.00 per dozen \$46.00 per 50 pieces

7 layer bean dip w/tortilla chips (V)

\$65.00 (est. serves 50)

Canapes w/assorted toppings

\$45.00 (est. serves 50)

Seasonal fruit display (V)

\$75.00 (est. serves 50)

Fresh vegetable display (V)

\$65.00 (est. serves 50)

The Supreme platter

Turkey, ham, roast beef, salami, cheddar, Swiss, and American cheese with rolls and condiments.
\$75.00 (est. serves 50)

Gourmet platter

Smoked salmon, olives, grilled vegetables, salami, hummus, crackers, pretzels, cheeses, spinach & artichoke dip w/assorted breads.
\$150.00 (est. serves 50)



Mini Caprese Skewers

Carving Stations

Includes rolls, condiments and one hour serving.

Roasted turkey roll

Minimum 12lbs increments

\$15.00 per lb

Top round of beef

Minimum 12lbs increments

\$16.00 per lb

Honey glazed ham

Minimum 10lbs increments

\$15.00 per lb

Rosemary roasted pork loin

Minimum 8lbs increments

\$12.00 per lb

Action Stations

Minimum Guest Guarantee 50

Mashed potato martini station

Customize your own mashed potatoes with an assortment of toppings including crispy bacon, jalapeños, shredded cheese, black olives, spring onions, sour cream and butter. Its all up to your imagination!
\$63.00 (est. serves 50)

Slider station

Ground beef, pulled chicken, or pulled pork with assorted cheeses and sauces *\$87.00 (est. serves 50)*

Cold Offerings

Cheese lovers board (V)(N)

Selection of domestic and imported cheeses garnished with grapes, served with toasted baguette and assorted gourmet crackers
\$75.00 (est. serves 50)

Antipasto display

Italian cheeses, cheddar, salami, mortadella, and prosciutto, with marinated grilled vegetables, marinated olives and artichoke hearts served with assorted crackers, crostini and breads
\$125.00 (est. serves 50)

Dips

Served by the pound
1 pound serves 8-10 guests

Spinach and artichoke dip (V)

Chopped spinach and artichoke hearts with cream cheese, served warm with assorted gourmet crackers and pita chips
\$65.00 (est. serves 30-40)

Bacon jalapeño dip

Jalapeño, green chili and bacon in a creamy cheese sauce served with tortilla chips
\$19.00 per pound

French onion dip (V)

A cool creamy sauce with onions served with potato chips
\$17.00 per pound

Housemade salsa (V)

Fresh house made salsa served with tortilla chips
\$17.00 per pound

Tortilla chips & queso (V)

Spicy cheddar sauce served with tortilla chips
\$17.00 per pound

Hummus trio (V)

3 flavored hummus served with pita chips
\$19.00 per pound



Plated Dinner Service

Each plated meal is served with your choice of one each Salad, Vegetable, Starch and Dessert. They also include: Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 30



Prime Rib



Beef Selections

Oven Roasted Beef

Sliced and served with a rich gravy

\$31.00 per person

Grilled Top Sirloin Steak

with a rich Dijon demi-glace

\$37.00 per person

Beef Burgundy

Sliced and served with a rich Burgundy sauce

\$31.00 per person

Slow Roasted Prime Rib

With au jus and horseradish cream

\$37.00 per person

London Broil

Sliced grilled marinated flank steak with a rich bacon, mushroom and red wine sauce

\$37.00 per person

Vegetarian/Vegan Selections

Vegetable Curry (V)

Curry vegetables served over a bed of steamed rice

\$26.00 per person

Pasta (V)

Served with Beyond sausage, roasted vegetables and tomato sauce

\$26.00 per person

Moroccan (V)

Spiced Moroccan chickpea stew, served over a bed of steamed rice

\$26.00 per person

Pork Selections

Glazed Pork Chop

Seared and served with an apple cider glaze

\$27.00 per person

Mustardy Pork Loin

Roasted and served with mustard crust

\$27.00 per person

Chicken Selections

Chicken Milano

Grilled chicken breast with pesto and cheese cream sauce

\$31.00 per person

Tarragon Chicken

Baked chicken breast with a creamy white wine and tarragon sauce

\$31.00 per person

Lemon Pepper Chicken

Baked chicken breast with a lemon-herb butter sauce

\$31.00 per person

Chicken Miami

Grilled chicken breast with honey mustard, bacon and cheese

\$31.00 per person

Seafood Selection

Thai Shrimp

Cooked in a green curry sauce and served over a bed of steamed rice

\$31.00 per person

Plated Dinner Service Cont...



Salad selection

Mixed green garden salad
Classic Caesar salad
Rocket, tomato and fresh basil
Fresh Fruit plate

Dessert Enhancement

Cheese cake
**add topping \$1.00*
Carrot cake
Brownie delight
Lemon surprise
Strawberry supreme
Fresh fruit cups

For starch and vegetable selection go to page 13

Duo Plates

Can't make up your mind on just one entree? No problem, we have you covered. All Dinner Duo plates also are served your choice of one vegetable, and one starch item. They also include: Fresh Salad, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 30

Duo Selections

Steak and Chicken

Top Sirloin with Dijon demi-glace and chicken Milano with pesto and cheese cream sauce
\$37.00 per person

Chicken and Seafood

Lemon pepper chicken with lemon herb butter sauce and seared salmon with honey garlic sauce
\$37.00 per person

Beef and Chicken

Marinated steak strips with creamy pesto chicken
\$37.00 per person

Surf & Turf

Garlic butter shrimp with seared steak
\$37.00 per person



Dinner Buffets

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

All buffets come with (1) Salad, (2) Vegetable, (2) Starch and Entree

1 Entree \$22.00 per person

2 Entrees \$24.00 per person

3 Entrees \$27.00 per person

Minimum Guest Guarantee 30

Salad Selection

Mixed green garden salad
Potato salad
Cucumber & onion salad Italian
pasta salad
Caesar salad
Fresh seasonal fruit

Vegetable Selection

Glazed carrots
Green bean almondine
Roasted vegetable medley
Golden buttered corn
Broccoli cheese gratin
Green beans w/garlic butter

Starch Selection

Classic mashed potatoes & gravy
Garlic & herb mashed potatoes
Potatoes au gratin
New potatoes
Roasted rosemary potatoes
Rice pilaf
Garlic, herb & mushroom rice
Mac & cheese

Entrees

Tender roast beef
Grilled chicken breast
Pulled pork
Sliced roast pork loin
Sliced roast turkey
Honey glazed ham
Vegetable lasagna

Dessert Enhancement

Assorted cookies and brownies
Seasonal fruit cobbler
Chocolate cake with icing
Assorted pies



Themed Dinner Buffets

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All buffets include Iced tea, water and coffee.

Minimum Guest Guarantee 30

Tex-Mex Fiesta

Tossed garden salad with dressing
Refried beans
Spanish rice
Elote corn
Carne asada
Pork carnitas
Queso & tortilla chips
Sopapillas

\$24.00 per person

American Home-style

Pasta salad
Roast beef with gravy
Baked chicken with gravy
Garlic mashed potatoes
Mac & cheese
Glazed carrots
Corn
Fresh baked dinner rolls with butter
Apple crumble

\$27.00 per person



Southern Comforts

Tossed garden salad with dressing
Crispy fried chicken
Pulled pork
Mac & cheese
Cajun corn
Red beans and rice
Cornbread
Assorted pies

\$27.00 per person

Tuscan Style

Traditional Caesar salad
Chicken parmesan
Italian sausage with peppers & onions
Penne pasta with pesto
Roasted vegetables
Garlic bread
Tiramisu

\$24.00 per person

Planning Tips

Helpful Planning

Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function

Equivalents (=)

Bottle of Champagne.....6-8 glasses for toasting
Bottle of wine.....8 glasses (4 oz. per glass)
Bottle of liquor.....22 shots
Gallon Punch.....16 servings (6 oz. per glass)

Hors D'oeuvres Quantity Suggestions

Light Hors d'oeuvres

Usually served in early afternoon or prior to dinner;
Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays

Medium Hors d'oeuvres

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and an "after 6" dinner. Plan 7 to 10 pieces per person plus snack foods, chips, and dips

Heavy Hors d'oeuvres

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items. Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays

Meal Substitute Hors d'oeuvres

Served in lieu of a meal and always includes hot/cold meat items. Plan 14 plus pieces per person



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