



CORPORATE HOSPITALITY CHALET CATERING MENU

2010 MCAS Miramar Air Show
San Diego, California



CATERING INFORMATION

It's that time of year again for another high-flying, fabulous Air Show at Marine Corps Air Station, Miramar! We are welcoming back the United States Navy Blue Angels and the Canadian Snowbirds Demo Team along with many other thrilling military and civilian performers. Our Culinary Team has created an exceptional array of food and menu upgrades to compliment the selections included in your VIP Chalet. There is no minimum on the number of items that may be ordered and our Catering Managers are here to assist you in making your selections. Please inform us at your earliest convenience of your menu selections. Please note that all items must be ordered and paid in full at least 10 days prior to the Air Show. A 19% service charge will be added to all food and beverage items. Feel free to contact us anytime at the Officers' Club, 858-577-4814, for any questions you may have regarding food and beverage. We look forward to seeing you at the Air Show!!!



CATERING MANAGERS

KRISTI LYONS
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 OR
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OFFICERS' CLUB
 P.O. Box 452008
 San Diego, CA 92145
 P: 858-577-4814
 F:858-577-6183

CORPORATE HOSPITALITY MANAGERS

ABEGAIL BANAGA
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 OR
JENNIFER CHERRY-BROCKMEIER
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MIRAMAR AIR SHOW/CHALETS
 P.O. Box 452008
 San Diego, CA 92145
 P: 858-639-5554
 F:858-695-7207

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FRIDAY CHALET MENU

BREAKFAST @ 0900

Coffee, Fresh Muffins, Mini Strudels,
Croissants and Bottled Juices

LUNCH @ 1100**CIABATTA PESTO SANDWICH**

Sliced Turkey Breast, Turkey Pastrami and
Provolone Cheese with Pesto Aioli on
Freshly Baked Ciabatta Bread

GRILLED MONTREAL CHICKEN

Served with Italian Pasta Salad, Red Skin
Potato Salad, Potato Chips and Relish Tray

AFTERNOON SNACK @ 1400

Flat Bread Crackers & Hummus
Assorted Cookies and Chocolate Brownies

SATURDAY CHALET MENU

BREAKFAST @ 0900

Coffee, Fresh Muffins, Mini Strudels,
Croissants and Bottled Juices

LUNCH @ 1100**SUN DRIED TOMATO SANDWICH**

with sliced Turkey Breast, Roast Beef and
Swiss Cheese on Sun Dried Tomato Bread

PULLED BBQ PORK with buns

Served with Cole Slaw, Red Skin Potato
Salad, Potato Chips and Relish Tray

AFTERNOON SNACK @ 1400

Blue & Yellow Tortilla Chips with Fresh Salsa
Assorted Cookies and Chocolate Brownies

SUNDAY CHALET MENU

BREAKFAST @ 0900

Coffee, Fresh Muffins, Mini Strudels,
Croissants and Bottled Juices

LUNCH @ 1100**GARLIC SOURDOUGH SANDWICH**

with sliced Turkey Breast, Turkey Ham and
Cheddar Cheese on Sourdough Garlic Bread

GRILLED MONTREAL CHICKEN

Served with Caesar Bowtie Pasta Salad, Red
Skin Potato Salad, Potato Chips and Relish
Tray

AFTERNOON SNACK @ 1400

Flat Bread Crackers & Hummus, Assorted
Cookies and Chocolate Brownies

SATURDAY TWILIGHT CHALET MENU

DINNER @ 1830:

Tropical Fresh Fruit Salad
Marinated Mushroom Salad
Garlic Mashed Potatoes

BAR-B-QUE CHICKEN**GRILLED BRATWURST with Buns**

Fresh Vegetables

Dinner Rolls

Carrot Cake & Chocolate Ganache Cake
Coffee

ALL CHALETs INCLUDE:

Budweiser, Bud Light, Glen Ellen Merlot, Glen Ellen Chardonnay, Assorted Canned Soft
Drinks and 5-Gallon Water Dispensers

A 19% service charge will be added to all food and beverage items



BREAKFAST

Assorted Bagels & Cream Cheeses
\$35.00 Per Dozen

Bagels with Salmon Lox, Capers, Red Onion,
Tomatoes and Cream Cheese
\$8.75 Per Person

Whole Fresh Strawberries with Yogurt Dip
\$75.00

Deluxe Fresh Fruit Display (serves 50)
\$110.00

Cinnamon Buns With Icing
\$38.00 Per Dozen

Cinnamon Pecan Sticky Buns
\$45.00 Per Dozen

Chocolate Chip, Blueberry or Raisin Scones
\$40.00 Per Dozen

Strawberry or Blueberry and Cheese
Croissants
\$38.00 per Dozen

LUNCH

*All items are based on 50 people

Grilled All Beef Jumbo Hot Dogs
with Buns & Condiments
\$150.00

Grilled Bratwurst
with Buns and Condiments
\$200.00

Bar-B-Que Beef Sandwiches
With buns and dill pickle medallions
\$225.00

Fresh Fruit Salad
with Melon, Pineapple, Grapes and Berries
\$175.00

Baja Tortellini Salad
Tortellini pasta with Black Bean, Corn, Bell
Peppers, Olives and Fresh Salsa Dressing
\$200.00

Chicken, Apple & Walnut Salad
Diced Chicken, Green Apples and Walnuts
tossed in a Creamy Dill Dressing
\$200.00

Calamari Salad
Calamari with Bell Peppers, Onion, Cilantro,
Garlic and White Balsamic Dressing
\$160.00

Roasted Vegetable Salad
With Dijon Balsamic Vinaigrette
\$125.00

Seafood Pasta Salad
Bowtie Pasta tossed with Shrimp, Scallops,
Blue Crab Claw Meat and Vegetables in a
Creamy Tomato Dressing
\$175.00

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AFTERNOON SNACKS & TRAYS

*All items are based on 50 people unless specified

Domestic Cheese Tray
Swiss, Cheddar, Pepper Jack and Horseradish
Cheddar with Assorted Crackers
\$120.00

Domestic & Imported Cheese Tray
Havarti, Gouda, Muenster, Bleu and Brie
Cheese with Assorted Crackers
\$200.00

Deluxe Sliced Fruit Display
Fresh Melon, Berries and Pineapple
\$110.00

Fresh Vegetable Crudités
With Ranch Dip
\$90.00

Vegetable & Olive Mélange
Assorted Gourmet Olives, Marinated Baby
Vegetables with a Cusabi Dip
\$120.00

Chilled Crab Claws
Cocktail Sauce and Lemons
\$120.00 for 50 Pieces

Chilled Jumbo Gulf Prawns
Cocktail Sauce and Lemons
\$120.00 for 50 Pieces

Shrimp & Scallop Ceviche
With Tortilla Chips
\$175.00

Seafood Medley
Jumbo Gulf Prawns, Crab Claws, Marinated
Calamari Salad, Shrimp & Scallop Ceviche,
Cocktail Sauce, Lemons and Assorted
Gourmet Crackers
\$600.00

Zesty Lemon Bars
\$40.00 Dozen

Gourmet Carrot Cake (16 Pieces)
\$75.00

Chocolate Ganache Cake (16 Pieces)
\$75.00

Deluxe Mixed Nuts (2lbs)
\$55.00

Confetti Snack Mix (2lbs)
\$25.00

Skittles, M&M's OR Peanut M&M's
\$44.00 Per Case of 24

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BEVERAGE UPGRADES

BEER

Keg upgrades available as a **SUBSTITUTE** for either Budweiser or Bud Light
 \$200.00 Per Keg

Red Hook ESB
 Red Hook IPA
 Michelob Ultra
 Michelob Amber Bock
 Bare Knuckle Stout

Widmer Brothers Hefeweizen
 Shock Top Belgian Ale
 Kona Brewing Longboard Lager
 Kona Brewing Fire Rock Pale Ale
 Land Shark Lager

BLOODY MARY STATION

\$175.00 Per 1 Liter Bottle

ABSOLUT VODKA, Bloody Mary Mix, Celery,
 Worcestershire Sauce, Tabasco Sauce, Black
 Pepper, Fresh Limes and Olives

MARGARITA STATION

\$175.00 Per 1 Liter Bottle

JOSE CUERVO 1800, Lime & Strawberry
 Margarita Mix, Fresh Limes, Fresh
 Strawberries and Margarita Salt

CHARDONNAY

Beaulieu Vineyard, Napa Valley

\$45.00

Charles Krug, Napa Valley

\$45.00

Clos du Bois, Russian River

\$30.00

CABERNET SAUVIGNON

Charles Krug, Napa Valley

\$60.00

Coppola Diamond, Napa Valley

\$40.00

Rodney Strong, Alexander Valley

\$37.00

SAUVIGNON BLANC

Sterling Vintners, Central Coast

\$27.00

Rosenblum Cellars, Vintners Cuvee

\$35.00

MERLOT

Beaulieu Vineyard, Napa Valley

\$45.00

Coppola Diamond, Napa Valley

\$40.00

Chateau St Michelle, Indian Wells

\$38.00

PINOT NOIR

La Crema, Sonoma

\$58.00

Charles Krug, Napa Valley

\$57.00

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