



Fort Jackson *Catering Guide*

Catering Made for You!



We are happy you have chosen us for your special event. A reception held at the Fort Jackson club system will be a memorable and lasting memory. Our professional staff is at your service to give you their assistance from the moment you arrive, though out entire event.

Our menus offer a wide variety of cuisine, our catering staff will be happy to customize menus for your reception to meet your every need. Our desire and goal is to provide you and your guests with excellent food and gracious service. Please take a moment to review our brochure information as well the menu packages. We strive to give you the best service, create exceptional cuisine, and experience always to remember.

We appreciate the opportunity to serve you and your guests.

Thank You,

From Management and Staff

Liability

The club will not be liable for any damages to the patron or patron's guest and will not assume liability for the loss of or damage to articles left in the club prior to, during or following the function. The sponsor assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the club or persons as a result of the event. Patron and his/her guests will conduct the event in an orderly manner in compliance with all laws and Fort Jackson regulations. Should an event run past agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron. South Carolina State law and Fort Jackson both require an individual be 21 years of age to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests and ensuring no one under age of 21 consumes alcoholic beverages in the club. The Fort Jackson club system is a nonsmoking facility. No outside food, beverages, or liquor may be brought into an Army club.

Decorations

All decorations must meet Fort Jackson Fire Department safety regulations. We do not authorize any decorations to be hung on the ballroom walls, hallway walls or chandeliers. Arrangements for early decorating time or any special requirement must be coordinated in advance with the catering manager. Confetti and/or glitter is not permitted anywhere in the club. The Fort Jackson club system does not permit throwing rice, flower petals or bird seed inside or outside the club. An additional charge of \$150.00 will be applied if any of these occurs.

Cancellations

Cancellation of an event without sufficient advance notice causes expenses to the club. Your deposit will be forfeited when cancellation is 180 days from the date of the event. If cancellation occurs prior to the 180 days from event, you will receive a full refund.

Prices and Room Charges

All prices are subject to change. Please check with the catering office for room charges. A deposit is required at the time of the booking. Full payment of event and the list of guests is required two weeks before event. Cash, certified check, or credit card are accepted.

Beverage Service

Cash (no host) bar, your guest will pay for their drinks at regular price. The sponsor must sign a contract stating the bar will make \$250.00 or the sponsor pays the difference.

Open Bar/Hosted. You set a dollar limit on the amount of beverages you wish to pay for. When the limit is reached the bar is closed and becomes a cash bar. Table wines are available, sold by the glass, carafe and bottle.

Once again, thank you for choosing the Fort Jackson our venue.

Breaks



Morning Breaks

\$4.95

Ham and Cheese Croissants (served warm)

Fresh Pastries, Freshly Brewed Coffee and Assorted Juices.

Breakfast Buffet

(Requires 50 or more guests)

Monday thru Friday from 0700 to 0900 hours

\$8.50 per person

Scrambled Eggs, Southern Style buttery grits, hash browns, French toast with maple syrup, bacon, sausage links, sausage gravy, fresh biscuits with butter and jelly, freshly cut fruit, assorted juices and coffee.

Afternoon Break

\$4.95

Homemade cookies, Tea Sandwiches, Fresh Fruit Bowl.

Fresh Brewed Coffee, Southern Style sweet iced tea.

Please add 20% service charge to above pricing

NCO Lunch Buffet



Lunch Selection Monday to Friday

Garden Salad, Beverage and dessert are included with meal price.

\$11.00 per guest

Minimum of 50 guests

Choice of Two

Baked Fish

Beef Tips

Sliced Turkey & Gravy

Southern Style Fried, BBQ or Baked Chicken

Fried Shrimp

Sliced Smoked Ham

Marinated Chicken Breast 4 oz.

Italian Sausage with Peppers & Onions

Sliced Roast Beef with Au Jus

Lasagna: Meat, Cheese or Vegetable

Stuffed Pork Loin

Spaghetti with Meatballs

Meatloaf

Fried Catfish Nuggets

Pork Chops

Pork Ribs

Choice of Three

Fried/Cooked Cabbage

California Blend Vegetables

Cut Corn or Corn on Cob

Long Green Beans

Steamed Broccoli

Green Peas

Collard Greens/Turnip Greens

Baby Carrots/ Sliced Carrots

Black-eyed Peas

Peas and Carrots

Whole Green Beans

White Rice, Rice Pilaf

Cornbread Stuffing

Sweet Potato Casserole

Au Gratin Potatoes, Scalloped Potatoes

Whipped Potatoes served with Gravy

Oven Roasted Potatoes, Steam New Potatoes

Egg Noodles or Macaroni & Cheese

Baked Potatoes, Baked Sweet Potatoes

Special linen request must be \$2.00 extra per cloth and paid in advance.

Please add 20% service charge to above pricing

Dinner Buffets

50 Guests minimum

Preset tossed Garden Salad with house dressing, freshly-baked crusty rolls & butter, delicious Southern Ice Tea, fresh brewed coffee



Two Entrée Buffet \$18.95 / Three Entrée Buffet \$19.95

Choice of two or three of the following entrees

Prime Rib (\$2.00 extra per person)
Sliced Roast Beef with Au Jus
Beef Teriyaki
Caribbean Jerk Chicken (spicy)
Marinated Chicken Breast
Hawaiian Chicken
Chicken Marsalla
Chicken Cordon Bleu
½ Cornish Hen
Southern Fried Chicken
Rotisserie Baked Chicken
Ham with Bourbon glaze
Sliced Roasted Turkey
Pork Tenderloin
BBQ Pork
Shrimp Creole
Shrimp Alfredo
Baked Salmon
Fried or Baked Talapia
Flounder Fried Catfish
Crusted Cod

Choice of three

Vegetable Medley
Honey Glazed Carrots
Broccoli Casserole
Steamed Broccoli
Whole Kernel Corn
Green Beans Almondine
Squash casserole
Sweet Potato Casserole
Black-Eyed Peas
Peas & Mushrooms
Oven Roasted Potatoes
Parslied Potatoes
Rice Pilaf
Fettuccini Alfredo
Yams
Corn Bread Dressing
Macaroni & Cheese
Steamed White Rice

Please add 20% service charge to above pricing

Dinner Entrees



Tableside Served Tossed Salad

Please Choose One Entrée

Sliced Tenderloin Beef

Mouthwatering tender cuts, topped with mushrooms and a rich creamy sauce. \$21.95

Prime Rib

Cooked slowly to perfection with Au Jus Sauce. \$18.50

London Broil

One of our chef specialties, this dish will make your mouth water. Served with Au Jus Sauce. \$18.95

Sliced Top Sirloin of Beef

Slowly roasted to perfection, topped with caramelized onion sauce. \$15.95

Marinated Chicken Breast

Sauté with our special seasoning, finish with a delightful touch of our creamy sauce. \$15.95

Chicken Ambassador

An incredible, tasty chicken breast, stuffed with cheddar cheese and mushrooms, topped with our chef's unique cream sauce. \$16.95

Chicken Cordon Bleu

A delicious French classic, chicken breast rolled around ham and swiss cheese, lightly breaded, topped with a special whipping cream sauce. \$16.95

Stuffed Cornish Game Hen (half stuffed)

This is one of our signature plates, stuffed with our special cornbread recipe and finished with our famous creamy sauce. \$17.50

Salmon Filet

Baked with lemon, capers and rosemary, you will love the juicy taste of this filet. \$16.95

Pasta Primavera

For those that enjoy pasta, this is a delightful dish made with bowtie noodles, squash and asparagus. \$14.50

Garden Lasagna

Our rich and cheesy dish, layered with vegetables and rich white sauce. Great for any event. \$14.50

Your choice of one vegetable and one starch

Fresh rolls and butter.

Delicious Sweet Southern Ice Tea & Coffee

Please add 20% service charge to above pricing

Hot Specialties



Appetizers

Baked Brie with honey and southern pecans
2-Kilo wheel of Brie topped with a rich mix of honey and roasted southern pecans wrapped in a puff pastry and baked to a golden brown crust. Served with assorted crackers or sliced French breadsticks.
\$87.50 each

Meatballs

Choose from BBQ, Swedish or Sweet & Sour Sauce
\$7.50 per dozen

Fried Stuffed Jalapeno Poppers

Cream Cheese Stuffed
\$12.95 per dozen

Stuffed Mushroom Caps

Crabmeat Stuffing
\$12.95 per dozen
Sausage Stuffing
\$11.95 per dozen

Mini Oriental Vegetable Egg Rolls

Served with Spicy, Hot Mustard
\$8.50 per dozen

Fried Chicken Tenderloins

Served with Honey Mustard
\$12.95 per dozen

Chicken Drummettes/Wings

Choose of BBQ, Hot, Fried
\$12.95 per dozen

Spanakopita

Spinach and Cheese Triangle Pies
\$19.50 per dozen

Hot Dips



Nacho Cheese Dip
Super Nacho Dip
Chili con Queso
Hot Artichoke Dip
Hot Crab Dip
Creamy Spinach Dip with Crackers, Tortilla Chips
or Toasted Bread Points \$34.40 per quart

Boiled Shrimp (served tail-on)
Small.....\$20.50 (50-60 shrimps per pound)
Medium.....\$22.50 (31-40 shrimps per pound)
Large.....\$26.50 (26-30 shrimps per pound)
with cocktail sauce, lemons

Please add 20% service charge to above pricing

Cold Specialties



Platters

Fresh seasonal fruit platter
Small \$ 55.00, Large \$105.00

Vegetable Tray

Small \$50.00, Large \$95.00

Pineapple Cream Cheese Spread

Sweet cream cheese filled with southern pecans and tropical pineapple served with ginger snaps.
\$80.00 per tray

Assorted Cheese and Crackers

Small, \$70.00, Large \$110.00

Seafood Salad with Bruschetta Bread

Small \$75.00, Large \$150.00

Chicken Salad with Bruschetta Bread

Small \$70.00, Large \$ 135.00

Super 5 Foot Deli Sub

A huge favorite for any informal occasion. Made fresh with shaved smoked ham, turkey breast, lettuce, tomatoes, onions and cheese.
\$90.00 (feeds 35-40 people)

Tea Finger Sandwiches

Made with white or wheat bread, ham, tuna salad, chicken salad, pimento cheese.
\$7.15 per dozen

Southern Style Deviled Eggs

\$6.50 per dozen

Please add 20% service charge to above pricing

Specialty Stations

Carving Stations

Roast Beef (top round of beef)

\$13.95 per pound, no less than 50 guests

Honey Glazed Virginia Ham

\$13.95, per pound, no less than 50 guests

Roast Whole Pork Loin

\$11.95 per pound, no less than 50 guests

Boneless Smoked Turkey

\$11.95 per pound, no less than 50 guests

Comes with assorted dinner rolls, sauces and carver

Carver Fee \$25.00

Special Preparations

Stir Fry Station, (choice of chicken, shrimp or beef)

\$5.50 per person

Shrimp & Grits Station

\$4.50 per person

Served with fresh rolls and appropriate condiments

Attendant Fee \$25.00

Beverages

Southern sweet & unsweetened tea

\$10.00 gallon

Freshly brewed coffee

\$12.00 gallon

Lemonade

\$10.00 gallon

Signature fruit punch

\$11.50 gallon

Please ask about our signature drinks bar

Chocolate Fountain \$350.00

Additional Delights

Wrapped dinner mints

\$8.00 per lb.

Chocolate mints

\$8.00

Assorted cocktail nuts

\$15.00

Candy Station-price based on candy selection

A Delightful Finish

Southern Pecan Pie

with whipped cream topping.

\$2.95

Old Fashioned Apple Pie

Loads of fresh apples tossed in our special spices and baked in a butter crust.

\$2.95

Pecan Pie or Lime Pie

\$2.95

Double-Layer Carrot Cake

\$3.25

The Southern Pecan Parfait

Simply delicious, a large ball of French vanilla ice cream, rolled in chopped pecans, on top of warm chocolate fudge, topped with whipped cream and cherry.

\$3.75

New York Style Cheesecake

Top with your choice of caramel, strawberry, blueberry, chocolate or cherry.

\$3.50 (plain), \$3.95 (with topping)

Double – Layer Chocolate Cake

\$2.95



Please add 20% service charge to above pricing



Fort Jackson
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