



# 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**

Ham and Cheese Croissants (served warm)  
Fresh Pastries, Freshly Brewed Coffee and Assorted Juices.  
\$5.50

## **Breakfast Buffet**

(Requires 50 or more guests)

Monday through Friday from 7 - 9 a.m.

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.

\$8.50 per person

## **Afternoon Break**

Homemade cookies, Tea Sandwiches, Fresh Fruit Bowl.

Fresh Brewed Coffee, Southern Style sweet iced tea.

\$5.50

Please add 20% service charge to above pricing

# 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 and 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 \$20.50 / Three Entrée Buffet \$21.50**

### Choice of two or three of the following entrées

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 and Mushrooms  
Oven Roasted Potatoes  
Parslied Potatoes  
Rice Pilaf  
Fettuccine Alfredo  
Yams  
Corn Bread Dressing  
Macaroni and 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. \$22.95

#### **Prime Rib**

Cooked slowly to perfection with Au Jus Sauce. \$19.95

#### **London Broil**

One of our chef specialties, this dish will make your mouth water. Served with Au Jus Sauce. \$19.95

#### **Sliced Top Sirloin of Beef**

Slowly roasted to perfection, topped with caramelized onion sauce. \$16.95

#### **Marinated Chicken Breast**

Sauté with our special seasoning, finish with a delightful touch of our creamy sauce. \$16.95

#### **Chicken Ambassador**

An incredible, tasty chicken breast, stuffed with cheddar cheese and mushrooms, topped with our chef's unique cream sauce. \$17.95

#### **Chicken Cordon Bleu**

A delicious French classic, chicken breast rolled around ham and swiss cheese, lightly breaded, topped with a special whipping cream sauce. \$17.95

#### **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. \$18.50

#### **Salmon Filet**

Baked with lemon, capers and rosemary, you will love the juicy taste of this filet. \$17.95

#### **Pasta Primavera**

For those that enjoy pasta, this is a delightful dish made with bowtie noodles, squash and asparagus. \$15.50

#### **Garden Lasagna**

Our rich and cheesy dish, layered with vegetables and rich white sauce. Great for any event. \$15.50

#### **Your choice of one vegetable and one starch**

Fresh rolls and butter.

#### **Delicious Sweet Southern Ice Tea and 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.  
\$99.50 each

## **Meatballs**

Choose from BBQ, Swedish or Sweet & Sour Sauce  
\$8.50 per dozen

## **Fried Stuffed Jalapeño Poppers**

Cream Cheese Stuffed  
\$13.50 per dozen

## **Stuffed Mushroom Caps**

Crab Meat 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  
\$13.95 per dozen

## **Chicken Drummettes/Wings**

Choose of BBQ, Hot, Fried  
\$13.95 per dozen

## **Spanakopita**

Spinach and Cheese Triangle Pies  
\$19.50 per dozen

Please add 20% service charge to above pricing



# 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.....\$30.50 (50-60 shrimps per pound)  
Medium.....\$35.50 (31-40 shrimps per pound)  
Large.....\$39.50 (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 \$60.00, Large \$110.00

## **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.  
\$90.00 per tray

## **Assorted Cheese and Crackers**

Small, \$75.00, Large \$115.00

## **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.  
\$95.00 (feeds 35-40 people)

## **Tea Finger Sandwiches**

Made with white or wheat bread, ham, tuna salad, chicken salad, pimento cheese.  
\$8.50 per dozen

## **Southern Style Deviled Eggs**

\$6.95 per dozen

Please add 20% service charge to above pricing



## *Specialty Stations*

### **Carving Stations**

#### **Roast Beef** (top round of beef)

\$14.95 per pound, no less than 50 guests

#### **Honey Glazed Virginia Ham**

\$14.95 per pound, no less than 50 guests

#### **Roast Whole Pork Loin**

\$12.95 per pound, no less than 50 guests

#### **Boneless Smoked Turkey**

\$13.95 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)

\$5.95 per person

#### **Shrimp and Grits Station**

\$5.95 per person

Served with fresh rolls and appropriate condiments

Attendant Fee \$25.00

### **Beverages**

#### **Southern Sweet and Unsweetened Tea**

\$11.00 gallon

#### **Freshly Brewed Coffee**

\$12.00 gallon

#### **Lemonade**

\$11.00 gallon

#### **Signature Fruit Punch**

\$12.50 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**

\$18.00

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



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