

AIR FORCE



Catering

ADD GREATNESS TO YOUR GATHERING



FOR ALL OCCASIONS

We are pleased that you have chosen the Yokota Officers' Club to host your special event and want to make this a memorable occasion. 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, going above and beyond the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you,
Officers' Club Staff

CONTENTS

Breakfast Buffet	4
Meeting Breaks	7
Beverages	8
A La Carte	9
Lunch	11
Hors D'oeuvres	14
Action Stations	16
Dips	17
Displays	19
Plated Dinner	20
Dinner Buffet	22
Special Dietary Menu	27

KEY

(V) Vegetarian

(C) Contains Nuts

BREAKFAST BUFFET

All breakfast options include the following items: biscuits or toast, butter, jelly, orange juice, freshly brewed coffee and water.

Minimum Guest Guarantee 20/20% service fee not included.

Prices are per person.

Classic All American

Freshly scrambled eggs, breakfast potatoes and choice of crisp bacon, sausage or turkey bacon.

\$12

All American Plus

Scrambled eggs, breakfast potatoes, choice of bacon, sausage or turkey bacon with French toast, maple syrup and creamy sausage gravy.

\$14

Healthy Start

Scrambled egg whites and roasted potatoes with turkey bacon.

\$12

The Sun Rise Continental

Assortment of pastries and bagels with regular or flavored cream cheese.

\$11

The Executive Continental

Assortment of pastries and bagels with cream cheese, assorted yogurt, fresh seasonal fruit, and oatmeal with assorted toppings.

\$14

Protein Packed Morning Fuel (N)

Assorted miniature quiches, peeled hard-boiled eggs, yogurt parfaits, assorted fresh bagels with peanut butter, regular and flavored cream cheese, and roasted almonds.

\$15

Omelet and Egg Station

Made to order omelets. Eggs or egg whites with the choice of cheddar or Swiss cheese, red and green peppers, red onion, mushrooms, tomatoes, spinach, ham, bacon, sausage and salsa.

\$10.50

Waffle Station

Waffles made to order. Toppings include whipped butter, syrup, assorted fruit toppings, whipped cream and chocolate chips.

\$10



Omlette Station



Classic All American

REFRESHMENT BREAKS

20% service fee not included.
Prices are per person.

Sweet Tooth

Freshly baked cinnamon twists with cream cheese icing, miniature croissants, honey, butter and jellies.
Served with freshly brewed coffee and bottled water.
\$6.75

Grazers

Granola, Nutri-Grain® bars, yogurt cups, assorted fruit, freshly brewed coffee and bottled water.
\$8.75

Naturalist (N)

Assorted fresh fruit tray, raisins and assorted nuts with lemonade, iced tea and bottled water.
\$10.25

Traditional

Assortment of fresh baked cookies and fudge brownies served with lemonade, iced tea and bottled water.
\$7.50

Classic

Individual bags of chips, pretzels, trail mix, and granola bars served with lemonade, iced tea, and bottled water.
\$7.75

Power Punch

Garlic roasted red pepper hummus served with crackers, pita chips & fresh vegetable crudites. Served with assorted sodas and water.
\$8.75



Sweet Tooth

BEVERAGES

20% service fee not included.
1 gallon serves approximately 16 people.

Coffee	
Regular and decaf	<i>\$17.25/gallon</i>

Iced Tea (Sweet)	<i>\$10.50/gallon</i>
-------------------------	-----------------------

Unsweetened Tea	<i>\$9.00/gallon</i>
------------------------	----------------------

Assorted Sodas	<i>\$1.25 each</i>
-----------------------	--------------------

Bottled Water 16.9 oz	<i>\$1 each</i>
------------------------------	-----------------

Bottled Fruit Juice (orange, apple, cranberry, grapefruit) 10 oz	<i>\$9.00/gallon</i>
---	----------------------



A LA CARTE ITEMS

20% service fee not included.

House-Made Cinnamon Twists	<i>\$16.25/doz</i>
Assorted Bagels w/Flavored Cream Cheese	<i>\$21.25/doz</i>
Assorted Fresh Baked Cookies	<i>\$15.25/doz</i>
Chewy Chocolate Brownies	<i>\$15.25/doz</i>
Assorted Danishes	<i>\$15.25/doz</i>
Assorted Donuts	<i>\$15.25/doz</i>
Yogurt Parfaits (Vanilla yogurt with seasonal berries & granola)	<i>\$4.25 each</i>
Ice Cream Station	<i>\$35.75</i>
Assorted Yogurt	<i>\$12.75/doz</i>



Spinach-Strawberry Salad

LUNCH

Minimum Guest Guarantee: 15

20% service fee not included.

Prices are per person.

Wraps and Deli

All wraps and deli options are served on choice of wrap, croissant, white or wheat bread, garnished with a pickle spear and served with choice of house-made potato chips, pasta salad, potato salad or side garden salad.

Garden Fresh (V)

Fresh spinach, matchstick carrots, tomatoes, red and yellow peppers, cucumber and cream cheese or hummus.

\$9.50

Turkey Me Home

Roasted turkey, bacon, romaine lettuce, tomato, provolone cheese, and cranberry mayo.

\$11

Heirloom Ham

Black Forrest ham, romaine, tomatoes, Swiss cheese and honey mustard.

\$10.50

Lunch On the Run

All above entree items available in a picnic box and served with house chips, whole fruit, cookie, pickle and choice of soda or bottled water.

\$3.50 add-ons per person.

F - R - E - S - H

Fresh Garden Green Salad (V)

Tossed mixed greens, tomato wedges, shredded carrots, cucumbers, red onion rings, and seasoned croutons served with your choice of dressing.

\$8.75

Classic Caesar Salad (V)

Romaine lettuce, Parmesan cheese, and croutons tossed in Caesar dressing.

\$9.75

Chef Salad

Tossed greens topped with shredded jack and cheddar cheese, ham, turkey, eggs, cucumber slices and shredded carrots, garnished with tomato wedges and served with your choice of dressing.

\$11.25

Spinach-Strawberry Salad (V) (N)

Baby spinach, sliced strawberries and toasted walnuts, topped with feta crumbles and tossed in a raspberry vinaigrette.

\$12.25

All salads come with coffee, tea or water.

Add-ons (per person):

Sliced Grilled Chicken Breast \$2.50

Marinated Flank Steak \$5

Grilled Portobello Mushroom \$4.75

LUNCH

Minimum Guest Guarantee: 15

20% service fee not included.

Prices are per person.

Lite

Grilled Stuffed Portobello

Mushroom (V)

Grilled portobello lightly marinated, stuffed with seasoned panko, spinach, onion, garlic and Parmesan cheese and drizzled with balsamic glaze. Served with a small garden salad.

\$10.50

Grilled Chicken Breast

Perfectly grilled chicken breast over a bed of rice pilaf, served with a small garden salad.

\$8.75

Burrito Bowl

Steamed rice topped with fresh romaine lettuce, sweet corn, black beans, diced tomatoes and avocado, drizzled with a chipotle cream sauce and topped with grilled chicken.

\$8.75

Add Steak \$2.50

Smoked Salmon Nicoise

Fresh salad greens, cucumber, cherry tomato, kalamata olives, steamed red potato, red onion and fresh green beans tossed in lemon dill dressing and topped with sliced smoked salmon.

\$17

Theme Buffets

Lemonade, iced tea and water included.

Minimum Guest Guarantee: 20

BBQ Spread

Choice of two meats (smoked brisket, roast chicken, rib tips, or smoked sausage), BBQ baked beans, choice of potato salad or cole slaw, dinner roll and condiments (sliced onion, pickle chips and bbq sauce).

\$8.75

South of the Border

Beef and chicken fajitas, cheese enchiladas, Spanish rice, choice of refried or pinto beans, condiments (lettuce, cheese, tomato, onions and pico de gallo, sour cream, guacamole) and warm tortillas.

\$15.75

Back Yard Grill

Grilled hamburgers and hot dogs, buns, baked beans, house made chips, sliced cheese, lettuce, tomato, onion and condiments.

\$13.75

Far East Feast

Choice of two of the following: General Tso's chicken, orange chicken, stir-fried udon noodles, broccoli beef, or Sichuan shrimp with vegetable fried rice, stir-fried vegetables, choice of lumpia, gyoza or egg rolls and condiments.

\$14.75

Hometown Deli

Roast Beef, turkey, ham, Swiss and cheddar cheese, served with assorted breads and rolls, potato salad, coleslaw, house chips, relish tray and sandwich condiments.

Served with fresh cookies and brownies.

\$14.50



Burrito Bowl



Far East Feast

HORS D'OEUVRES

50 pieces each.
20% service fee not included.

Hot Offerings

Crab and Avocado Bites

Tartlet shells stuffed with a mixture of cilantro, tomatoes, lump crab meat and avocado topped with melted pepper jack cheese.

\$93

Pincho Ribs

Roasted rib tips tossed with a honeyscherry glaze.

\$95.75

Mozzarella Meatball Sliders

Savory meatballs topped with marinara sauce, melted mozzarella cheese and fresh basil. Turkey and spinach also available.

\$96.75

Patatas Bravas (V)

Fried potato bites in tomato and red chili sauce.

\$27.75

Stuffed Mushrooms

Roasted mushroom caps filled with savory sausage and mozzarella mix, topped with Parmesan cheese.

\$75.75

Pesto Shrimp Flat Bread (N)

Oven toasted flatbread topped with pesto, sautéed shrimp, mozzarella and tomatoes.

\$66.75

Hot Offerings

Hot Wings

Crispy fried chicken wings with a choice of ranch sauce or blue cheese dressing.

\$53.50

Buffalo Chicken Wings

Crispy Fried chicken wings with house made buffalo sauce served with ranch or blue cheese dressing.

\$56

Swedish or Sweet & Sour

Meatballs

Beef meatballs cooked in a house made sauce.

\$45

BBQ Pulled Pork

Slow cooked pulled pork in special seasoning, smothered in house made BBQ sauce.

\$90

Spring rolls

Fried veggie spring rolls with dipping sauce.

\$57

Pepperoni Pizza

Pepperoni pizza topped with mozzarella cheese.

\$51

Combination Pizza

Pizza crust topped with pepperoni, sausage, green peppers, mushrooms and onions. Topped with mozzarella cheese.

\$55



Crab and Avocado Bites



Pincho Ribs

Hot Offerings

Garlic Shrimp

Succulent jumbo shrimp sauteed in a blend of garlic oil and red chilies.

\$75.75

Shashlik Pork Skewers

Tender pork and onions marinated, grilled and served with a herb sour cream sauce.

\$54.75

Marinated Chicken Satays (N)

Juicy chicken skewers served with a Thai peanut sauce and topped with scallions.

\$86.75

Action Stations

Asian Chicken Lettuce Wraps (N)

Crispy lettuce, chicken and vegetable mix with Thai peanut, sesame ginger, Korean garlic, sweet red chili sauces and assorted toppings.

\$8 per person

Mashed Potato and Mac & Cheese Creation Station

Customize your own classic mashed potatoes and mac & cheese with an assortment of toppings, including crispy bacon, chorizo, mushrooms, artichoke hearts, smoked chilies, roasted peppers, sour cream, chives, salsa, cheddar, jack and blue cheeses. It's all up to your imagination!

\$9 per person

Slider Station

(One of each per order)

Beef, chicken and pulled pork with assorted cheeses and sauces.

\$9 per person



Garlic Shrimp

DIPS

Served by the pound.
One pound serves 8-10 guests.
20% service fee not included.

Spinach and Artichoke Dip (V)

Chopped spinach and artichoke hearts and cream cheese, served warm with assorted gourmet crackers and pita chips.

\$20.75

Bacon Jalapeno Dip

Jalapeno, green chilies and bacon in a creamy cheese sauce, served with tortilla chips.

\$20.75

House Made Kettle Chips, Soft

Pretzel Bites and Dips (V)

Our very own warm, fresh chips, and pretzel bites served with avocado ranch, beer cheddar sauce, chipotle mayo and honey mustard.

\$20.75

French Onion Dip (V)

A cool, creamy sauce with caramelized shallots and onions, served with our house made chips.

\$12.50

Homemade Salsa (V)

Fresh house made salsa served with tortilla chips.

\$12.50

Queso Blanco (V)

Creamy white cheese sauce served with tortilla chips

\$12.50

Hummus Trio (V)

Red pepper, roasted garlic and classic hummus served with pita chips.

\$32



Homemade Salsa

COLD OFFERINGS

50 pieces each.
20% service fee not included.

Fiesta Pinwheels (V)

A blend of cream cheese, sour cream, picante sauce, olives, green chilies, jack, cheddar and onion rolled into a tortilla.

\$56.50

Crudites Cups(V)

Crisp seasonal vegetables arranged in small glasses with buttermilk or avocado ranch.

\$85.75

Curry Chicken Salad Tartlets

All white meat with celery and onions, tossed in a creamy curry mayo.

\$55.50

Mini Caprese Skewers (V)

Fresh cherry tomato topped with basil leaf and mozzarella cheese, drizzled with balsamic glaze.

\$59.75

B.L.A.T Pinwheels

BLT with avocado and mayo, wrapped in a tortilla.

\$54.50

Jumbo Shrimp Cocktail

Seasoned poached shrimp with lemon slices and a tangy cocktail sauce.

\$45.75

Seared Shaved Beef Crostini

Served medium rare with horseradish cream and Parmesan cheese.

\$58.75



Mini Caprese Skewers

DISPLAYS

Each display serves 40-50 guests depending on the style and meal period of the event.
20% service fee not included.

Flatbread Display (N) (select 3)

Flatbread choices include: chicken, bacon and ranch, mushroom and feta, cheese steak, buffalo chicken, veggie pesto or BBQ chicken.

\$68.75

Seasonal Fruit Display (V)

A selection of seasonal fruit with a honey lime yogurt sauce.

\$105.75

Antipasto Display

Italian cheeses (provolone, pecorino, cheddar, mozzarella) Genoa salami, mortadella, prosciutto, marinated grilled vegetables, marinated olives and artichoke hearts served with assorted gourmet crackers and crostini.

\$120.75

Cheese Lovers Board (V)(N)

Selection of domestic and imported cheeses served with assorted nuts, dried fruits and olives, served with toasted baguette and assorted gourmet crackers, garnished with berries and grapes.

\$144.75

Fresh Seasonal Crudites (V) Fresh

vegetables, roasted red pepper hummus and ranch or blue cheese dips paired with pita chips.

\$110.75



Antipasto Display

PLATED DINNER SERVICE

All dinner entrees (except vegetarian) are served your choice of one vegetable and one starch item. They also include: fresh garden green salad, choice dressing, rolls and butter, iced tea, freshly brewed coffee and water.

Minimum Guest Guarantee: 20. 20% service fee not included. Prices are per person.

Beef Selections

Oven Roasted Beef

Sliced and served with a rich mushroom Burgundy sauce.

\$23

Grilled Top Sirloin Steak

Served with a Dijon demi-glaze.

\$25

Slow Roasted Prime Rib

Served with au jus and horseradish cream.

\$26

London Broil

Sliced, grilled and marinated flank steak with a rich brown butter merlot.

\$26

Chicken Selections

Chicken Milano

Grilled chicken breast with sun-dried tomato cream sauce.

\$23.50

Chicken Pierre

Skillet fried chicken breast served with a peppery tomato sauce.

\$23.50

Lemon Pepper Chicken

Baked chicken breast with a lemon garlic butter sauce.

\$23.50

Polynesian Marinated Chicken

Grilled marinated chicken breast with grilled pineapple and soy pineapple glaze.

\$23.50

Pork Selections

Glazed Center Cut Pork Chop

Seared and served with an apple cider glaze.

\$22.50

Pork Loin

Roasted and served with a mangohabanero chutney.

\$22.50

Rosemary Rubbed Pork Loin

Roasted and served with mushroom demi-glaze.

\$22.50

Seafood Selections

Honey Garlic Salmon

Pan seared and served with a honey garlic sauce.

\$25.50 per person

Baked Mahi Mahi

Served with an avocado salsa.

\$25.75

Vegetarian Selections

Includes choice of one vegetable.

Sesame Eggplant Steaks (V)

Thick cut, grilled and served with a sesame lime honey sauce over rice pilaf.

\$20.50

Wild Mushroom Ravioli

Served with a cognac Alfredo sauce and topped with chiffonade basil.

\$23.25

Stuffed Bell Peppers

Filled with black beans, brown rice, onions and pepper jack cheese.

\$22.25



Prime Rib



Baked Mahi Mahi

PLATED DINNER SERVICE

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 garden green salad, choice dressing, rolls and butter, iced tea,
freshly brewed coffee and water.
Minimum Guest Guarantee 20. 20% service fee not included. Prices are per person.*

Duo Selections

Steak and Chicken

Top sirloin with Dijon demi-glaze and chicken Milano with sun dried tomato sauce.
\$30

Chicken and Seafood

Lemon pepper chicken with lemon garlic butter sauce and seared salmon with honey garlic sauce.
\$29

Beef and Pork

Sliced London broil with brown butter merlot sauce and roasted rosemary pork loin with mushroom demi-glaze.
\$30

Sweet and Savory Chicken and Steak

Polynesian chicken with pineapple soy glaze and top sirloin with Dijon demiglace.
\$30

Vegetable Selection

Green Bean Alamondine
Steamed Vegetable Medley
Garlic Lemon Broccoli
Golden Buttered Corn
Broccoli Cheese Gratin
Apple Cider Glazed Baby Carrots

Starch Item Selection

Roasted Rosemary Red Potatoes
Classic Mashed Potatoes
Cheddar and Bacon Mashed Potatoes
Potato Au Gratin
Rice Pilaf
Steamed Rice
Southwest Rice

Dessert Enhancements

N.Y. Style Cheese Cake with a Fresh Berry Puree	\$5.50
Salted Caramel Brownie with Whipped Cream	\$2.50
Chocolate Layer Cake with Chocolate Ganache	\$3
Classic Tiramisu with Espresso Sauce	\$3.25
Seasonal Marinated Fruit	\$5.50
Carmel Flan	\$3.25
Ice Cream with Fresh Blueberries	\$3



Wild Mushroom Ravioli



Seasonal Marinated Fruit

BUILD YOUR OWN BUFFET

Minimum guest guarantee 20. 20% service fee not included.

Want to build your own buffet?

All buffets include rolls and butter, water, tea and a coffee station. Premium items available for two and three entree buffets only. Add a chef's dessert for \$2 per person.

1 Entree Buffet	Choose 2 Salads, 1 Entree, 2 Starch, 2 Vegetable	\$23.95 Dinner
2 Entree Buffet	Choose 2 Salads, 2 Entree, 2 Starch, 2 Vegetable	\$25.95 Dinner
3 Entree Buffet	Choose 2 Salads, 3 Entree, 2 Starch, 2 Vegetable	\$28.95 Dinner

Entrees

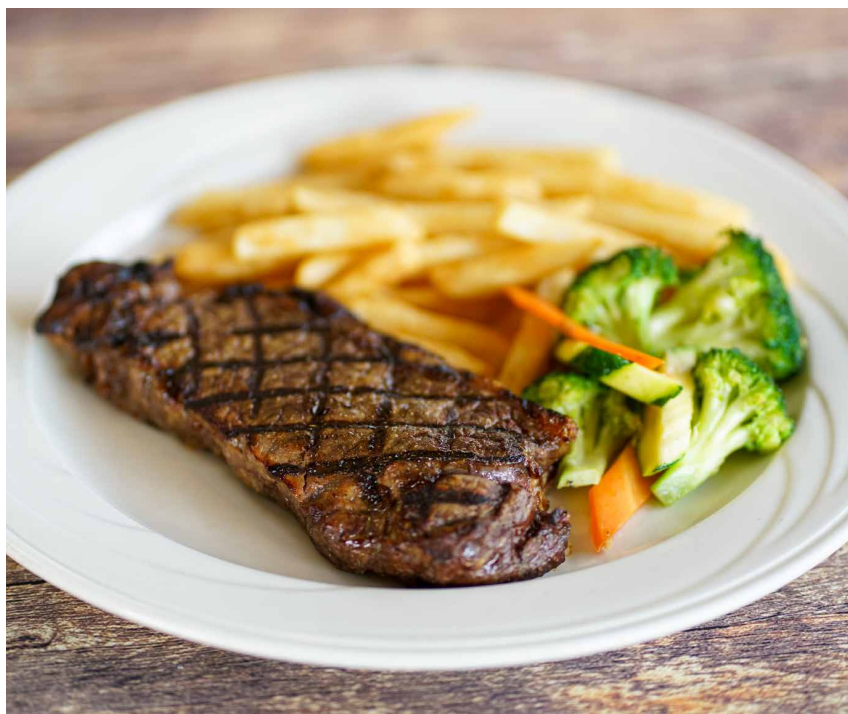
Honey Garlic Salmon
Baked Mahi Mahi
Wild Mushroom Ravioli
Roasted Vegetable Polenta
Egg Plant Steaks
Glazed Pork Chop
Sliced London Broil
Chicken Milano
Lemon Pepper Chicken
Polynesian Chicken

Salads

Greek Salad
Caesar Salad
Classic Potato Salad
Pasta with Fresh Potatoes
Macaroni Salad
Fruit Salad
Coleslaw
Garden Green



Chicken Milano



Ribeye Steak

Starches

Baked Potato Bar
Classic Mashed Potatoes
Cheddar & Bacon Potatoes
Potato Au Gratin
Rosemary Red Potatoes
Rice Pilaf
Steam Rice
Southwest Rice

Veggies

Apple Cider Carrots
Green Beans Almandine
Vegetable Medley
Garlic Lemon Broccoli
Golden Buttered Corn
Broccoli Cheese Gratin
Grilled Marinated Veggies

Chef's Desserts (\$2)

Carmel Flan
Black Forest Brownie Bites
Mini Orange Tart
Strawberry Shortcake
Ice Cream W/ Blueberries
Seasonal Fruit Cobbler
Chocolate Nut Bread Pudding

Premium Items

Ribeye Steak (\$4)
Boiled Shrimp (\$3)

Carving Station

Prime Rib (\$4)
Pitted Ham (\$4)
Tender Roast Beef (\$4)

THEMED DINNER BUFFETS

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All buffets include water, coffee and tea.

Minimum Guest Guarantee: 20. 20% service fee not included. Prices are per person.

Tex-Mex Fiesta

Chicken Tortilla Soup
Cheese Enchiladas
Lime Cumin Pinto Beans
Spanish Rice
Mexican Street Corn
Steak and Chicken Fajita Action Station
Nacho Bar (Salsa, Sour Cream,
Guacamole, Queso, Lettuce, Tomato,
Olives, Onions and Cheese)
Carmel Flan with Vanilla Sauce
\$24.75

American Home-Style

Tossed Garden Salad with Dressing
Choice Chicken Noodle Soup
Garlic Mashed Potatoes
Glazed Baby Carrots
Fresh Baked Dinner Rolls with Butter
Apple or Cherry Crisp

Choice of Two Entrees:

Baked Chicken with Gravy
Classic Meatloaf
Yankee Pot Roast
Baked Ham with Pineapple Sauce
Sliced Roast Beef with Pan Gravy
\$24.75

Southern Comforts

Classic Creamy Coleslaw
Crab and Corn Chowder
Mac & Cheese
Mini Corn on the Cob
Red Beans and Rice
Corn Bread
Chocolate Pecan Bread Pudding

Choice of Two Entrees:

Slow Cooked BBQ Ribslets
Country Fried Steak with Cream Gravy
Fried Shrimp
Blackened Catfish
Crispy Fried Chicken
\$24.50

Tuscan Style

Traditional Caesar Salad
Italian Wedding or Minestrone Soup
Penne Pasta with Olive Oil and
Parmesan
Italian Blend Vegetables
Garlic Cheese Bread
Tiramisu

Choice of Two Entrees:

Italian Sausage with Peppers &
Onions
Chicken Picatta with Lemon Sauce
Classic Beef Lasagna
Meatballs and Marinara
Vegetable Lasagna
Chicken with Alfredo Sauce
\$25.50

SPECIAL DIETARY MENU

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete.

Please discuss any dietary concerns with the catering staff.

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Anything containing nuts has been identified through this brochure.
- Vegetarian options are identified in the brochure but we can also accommodate vegan options.
- We also offer plant based protein that can be substituted for the animal proteins in many of our offerings.

Chick'n Parmesan

Crispy plant based chick'n topped with house made marinara sauce and a mozzarella and Parmesan cheese blend.

\$12.50 per person

Orange Chick'n

Crispy plant based chick'n pieces with mandarin orange sauce, topped with fresh sliced scallions.

\$12.50 per person

Black Bean Burger

Grilled black bean burger served on a gluten free bun with crisp lettuce, sliced tomato and topped with house made guacamole.

\$9.75 per person



Chick'n Parmesan



Akemi Miyadera
(P): DSN 225-8342/8526

Email:
akemi.miyadera.jp@us.af.mil

Yokota Officers' Club

