



Catering

Conference Services



NAWS China Lake Paradise Catering Office

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Table of Contents

Our Venues 2

Policies 2

Breakfast 3

Lunch 4-5

Dinner Buffet 6-7

Stations 8

Hor d'Oeuvres 9

Platters 10

Beverage Menu 10

Bar Service. 11

Golf Tournament Packages. 12

Conference Packages 12

Venues

Lanai (Outdoor), Essex Cir., Bldg. 00500, next to Oasis Outdoor Pool and Barefoot Bar.

Capacity 300

Mulligans/Golf Patio (Outdoor), Halsey Ave., Bldg. 02693, located next to the golf course.

Capacity 75

Paradise Event Center (Indoor), Blandy Ave., Bldg. 01384, an event center with several spaces to host your event:

Ballroom: Dining: 250, Meeting/Presentation: 350

Receiving Room with Divided Wall Closed: Capacity 100-140

Combined Ballroom/Receiving Room with Divided Wall Open: Capacity 430

Policies

Receptions

Reception sites are available for 5-hour intervals. Rentals includes tables and chairs set-up. Linens are not included. Food and beverage are not included in the facility rental. For food and beverage, see catered pricing.

Prices

The following pages detail a variety of menu options and prices. A 15% service charge is applied to all food and beverage prices for an event. Sales tax does not apply. Published prices are subject to change.

Deposit

\$200 non-refundable deposit required to secure contracts, staff and spaces reserved. Deposit will be applied to final bill.

Allergies

Our facilities house nuts, soy, dairy, gluten, shellfish, and other allergens. We cannot guarantee any food items to be completely allergen free.

Policies

A signed contract will be in place for all agreements with Navy Region Southwest Fleet & Family Readiness Catering. All terms and conditions of signed contract apply. The event sponsor is responsible for policy compliance by all event vendors and guests. Every adult without base access must be on the gate list – no exceptions.

Clean-Up

Fees will be applied for excessive clean-up for items such as, but not limited to, glitter, Confetti, food or debris left from an event.

Outside Food and Beverage

Per CNICINST 1710.3 and Naval Preventative Medicine, outside food and beverages may not be brought into an MWR facility. Outside catering or food and beverage is not allowed. Exceptions are: Bottled Wine (corkage) and wedding cakes.

Breakfast

Continental \$6.95 per person

- Assorted Pastries and Muffins
- Butter
- Assorted Chilled Juices
- Coffee and Tea

Captain \$10.95 per person

- Scrambled Eggs
- Bacon and Sausage
- Home Fried Potatoes with Peppers and Onions
- Biscuits
- Assorted Pastries and Muffins
- Jellies and Butter
- Assorted Chilled Juices
- Coffee and Tea

Menu Add Ons price varies

- Oatmeal
- Fresh Seasonal Fruit
- Pancakes
- Waffles



Lunch

Lunch Buffets \$12.95/person one entrée
 \$15.75/person two entrée
 20 minimum • available on base • Includes Fresh Rolls, Coffee & Tea

Salads (select 1):

Salads (Choice of one)

- Garden Green Salad w/Ranch and Italian Dressing
- Caesar Salad w/Caesar Dressing

Premium Salads (Choice of one, in lieu of salad above add \$1 per person)

- Spinach and Strawberry Salad w/Feta Cheese and Balsamic Dressing (seasonal)
- Mandarin Orange and Almond Salad w/ Asian Vinaigrette
- Tex Mex Chopped Salad
- Cranberry Almond Salad

Entrees (select 1):

- Pulled Pork Sandwiches (Hoagie Rolls or Hawaiian Rolls)
- Cheese Tortellini w/Marinara or Meat Sauce
- Lasagna
- Roasted Turkey Breast with Gravy
- Quinoa Stuffed Bell Peppers
- Seasoned Tri-tip
- Roasted Chicken

Side Dishes (select 2)

- Baked Beans
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Macaroni and Cheese
- Confetti Corn
- Fresh Vegetable Medley
- Green Beans

Dessert (select 1)

add \$4/person

- Cookies (2)
- Key-Lime Pie
- Cheesecake
- Salted Caramel Brownies



Box Lunches \$8.95 per person
10 minimum • Delivery on base/pick up
All lunches served with chips, cookies & water

Sandwiches and Wraps
select one

- Turkey and Cheddar
 - Ham and Swiss
 - Chicken Salad
 - Californian
- Choice of Breads: White, Wheat, Sour Dough, Croissant, Tortilla (wrap)



Dinner Buffet

Includes 1 entrée, 2 sides, choice of bread, salad

Entrée Options *(Choice of one at price below, add an additional entrée option for \$5 per person)*

\$19.95/person options

Chicken Breast in a Tarragon Cream Sauce
 Roasted Pork Loin with a Savory Balsamic Reduction
 Tri Tip in a Mushroom Wine Sauce
 Chicken Breast in a Mushroom and Artichoke Wine Sauce
 Black Forest Ham
 Mesquite Smoked Turkey
 Chicken Parmesan
 Chicken Cordon Bleu
 Penne Pasta w/ Meat Sauce
 Butternut Squash Ravioli with a Brown Butter and Garlic Sauce

Other options *(priced per person)*

Salmon Tango-Marinated and Grilled \$22.95
 Whiskey Glazed Flat Iron Steak \$25.95
 Prime Rib (Carving Station) Market Price



Sides (choose 2)

- Glazed Carrots
- Confetti Corn
- Green Beans Amandine
- Fresh Vegetable Medley (Seasonal Blend)
- Red Skinned Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Macaroni and Cheese
- Baked Potato

Bread Options (Choice of one)

- Sourdough Rolls
- Hawaiian Rolls
- Garlic Bread
- French Bread

Salads (Choice of one)

- Garden Green Salad w/Ranch and Italian Dressing
- Caesar Salad w/Caesar Dressing

Premium Salads

(Choice of one, in lieu of salad above add \$1 per person)

- Spinach and Strawberry Salad w/Feta Cheese and Balsamic Dressing (seasonal)
- Mandarin Orange and Almond Salad w/ Asian Vinaigrette
- Tex Mex Chopped Salad
- Cranberry Almond Salad

Dessert (select 1) add \$4/person

- Cookies (2)
- Key-Lime Pie
- Cheesecake
- Salted Caramel Brownies
- S'mores Bar



Stations

Available for lunch or dinner

Minimum 25 guests • Add garden salad \$2/person

Taco Bar. \$9.95/person

Chicken or Ground Beef, Onions, Cheese, Sour Cream, Shredded Cabbage, Flour Tortilla, Red or Green Salsa

Rice & Beans on side add \$2/person

Deli Cold Cut Collection. \$7.95/person

Ham, Turkey, Swiss Cheese, Cheddar Cheese, Lettuce, Tomato, and Hawaiian Rolls or Sliced Bread

(White, Sour Dough, or Wheat) in lieu of bread, add \$1/person for croissant option

Hot Pasta Station \$10.95/person

Pasta (choose 2): *Penne, Rotini, Cheese Ravioli, Bow Tie*

Sauce (choose 2): *Marinara, Alfredo, Pesto, Arrabbiata (Spicy Tomato)*

Meat (add \$1/person/meat) *Chicken, Ground Beef, Italian Sausage, and Mushroom*

Comes with Grated Parmesan and Garlic Bread



Hors D'oeuvres

Hors d'Oeuvres are served in chafing dishes. One chafing dish per order.
Serves about 50 unless otherwise noted.

Chips & Dips *Recommend two orders per 50 guests*

Salsa with Tortilla Chips \$25

Hummus with Pita Chips \$45

\$85/order

Southwest Chicken Bites (with Ranch)

Southwest Turkey Pinwheels

BBQ Meatballs

Lumpia (with Sweet and Sour)

Mini Tacos Chicken or Beef (with Salsa)

*Chicken Wings (with Ranch)

Mini Corndogs (with Ketchup and Mustard)

Mozzarella Sticks (mild or spicy)

Mac and Cheese Bites

Taquitos (with Salsa)

Jalapeño Poppers (with Ranch)

Chicken Wontons

*Veggie Spring Rolls (with Sweet and Sour)

Popcorn Chicken (with Ranch)



My Treat Platter *Choose 2 above, 1 chafing dish, \$95*

Grand Hors D'oeuvres Platter *serves up to 100 people, \$195*

South of the Border

Taquitos, Jalapeño Poppers, Southwest Chicken Bites, Mini Tacos. Served with Salsa.

Party Platter

Mini Corndogs, Mac and Cheese Bites, BBQ Meatballs, Mozzarella Sticks. Served with Ranch, Mustard, and Ketchup.

Dealer's Choice

*Choose any 4 (*add \$50/order)*

Hors d'Oeuvres

Platters

Serves 50 guests

Cheese & Cracker Platter.	\$75
<i>Add meats for \$1/person</i>	
Fresh Garden Veggie Platter.	\$75
Seasonal Fresh Fruit (available May-Sep)	\$95

Beverage Menu

Large dispenser, serves approx. 50 people

Choice of 3 items \$45 • Choice of 4 items \$55

- Coffee
- Hot Tea
- Iced Tea w/ Lemon
- Iced Water w/ Lemon or Cucumber
- Lemonade

Other beverages

- Bottles of Juice. \$2.50
- Cans of Soda \$1.50
- Bottled Water \$1



Bar Service Menu

In order to ensure the success of your event and safety of your guests, our staff reserve the right stop serving anyone who appears to be overly intoxicated.
Bartenders ID everyone appearing under 40 years of age.

- Pitchers** \$15/pitcher
 - Sangria (White or Red)
 - Margarita
 - Mimosa

Event Bar Prices *(hosted or non-hosted)*
Bars are stocked with Call and Premium Liquors: Bourbon, Scotch, Vodka, Gin, Rum, Tequila, Brandy, Beer, Wine and Soft Drinks. Priced per drink. Beverage server fee applies.

- Well Brands** \$5.50
- Premium Brands** \$7.50
- Domestic Bottled Beer** \$3.75
- Premium Beer** \$4.75
- Wine by the Glass** \$6

Wines by the Bottle
See Catering Manager for a Current Wine List

Beverage Server Fees:
One bartender per 75 guests, 2 hours minimum, hosted/non hosted bar. \$25/hr/bartender

Wine Handling \$10 corkage/bottle

Portable Bars
available upon request

Golf Tournament Packages

Minimum 10 people • Served on the Mulligans/Golf Outdoor Patio

The Eagle \$13.95/person
Seasoned Tri-Tip, Baked Beans, Potato Salad, Dinner Rolls, Baked Cookies, Canned Soda and Water

The Mulligan \$10.95/person
1/3 lb Burger and Hotdog, Potato Salad, Bag of Chips, Canned Soda and Water

On the Go \$4.95/person
Hot Dog, Bag of Chips, and Bottled Water. Available catered or boxed.

Conference Packages

Inside Paradise Event Center

Packages are available Mon-Fri, 8 am-5pm

Max of 8 hours/day.

Breakfast, lunch, snacks available.

Breakout rooms can be reserved dependent upon availability.

All-Day Break Package \$10.95/person
Morning: Chilled Fruit Juices, Coffee, Tea and Breakfast Pastries
Mid-Morning: Refresh Coffee
Mid-Afternoon: Refresh Coffee and assorted soft drinks and cookies.

Half-Day Break Package \$6.95/person
Morning: Chilled Fruit Juices, Coffee, Tea and Breakfast Pastries
Mid-Morning: Refresh Coffee

Afternoon Delight \$5.95/person
An assortment of cookies, brownies, and assorted soft drinks

Coffee Break Package \$49.95
Regular coffee and hot or iced tea. Serves 25.

A la Carte:

Cookies. \$9.95/dozen

Brownies. \$12.95/dozen



All prices subject to a service charge. All prices are subject to change.



