# A Word from the Pilot!

We offer additional services including Audio Visual, music, décor, rentals, specialty linens and much more! We work with local providers to get you the best price! Contact your Special Events Sales Manager for more information!

All Packages include your choice of room setup, white or ivory linen, your choice napkin color, and personal designated staff.

**Event Hours** Evening functions: extending your event past the 5 hour allotted time will be assessed a \$250.00 charge per hour, plus 20% service charge and applicable tax. Day functions cannot extend their conclusion time unless written confirmation is received from the Director of Special Events.

**Deposit Policy** If your event is more than 90 days from booking, a deposit 20% of the estimated total event cost is required to reserve your space, and an additional payment of 30% of the estimated total event cost is due ninety (90) days prior to the event date. If your event is less than 90 days from booking, a 50% deposit of the estimated total event cost is required.

**Guarantees and Final Payment** The final guest count is due seven (7) business days prior to your event. You may increase your guest count (room capacity allowing), but not decrease, within seven (7) days of your event. The final payment balance is due in full seven (7) days prior to the event, in the form of Cash, Credit Card, Cashiers Check, or Money Order. No Personal Checks are accepted within 30 business days of event.

**Menu Selection** Details of menu selections must be confirmed six (6) weeks in advance of your function. To ensure the highest quality of cuisine and service, we request event planners to provide an exact count for each entrée and provide each guest place setting with an entrée selection indicator.

Special Menu Requests We can accommodate special dietary needs given a seven (7) day advance notice.

Minimum Food and Beverage Sales Guarantee The minimum is the sales amount you need to meet or exceed in food and beverage in order to avoid a room rental charge. If additional rooms are required, room rental fees will be coordinated through your catering sales associate. Service charge and sales tax are not included in minimums.

Audio/Visual Rental LCD Projector \$150, 6x6 Screen \$40, 8x8 Screen \$45, Flipchart with Markers \$25,

Display Easel \$12. Additional items available. Please speak with your Catering Professional.

**Cancellation Policy** All cancellations must be sent in writing to the 100th Bomb Group Restaurant and Event Center as per terms and conditions of confirmation/contract agreement.

**Security** All events for predominately minors are required to have security at an additional cost.

**Bar and Bartender Fees** Cash Bar service is available with a mandatory \$75 bartender fee (plus tax and service charge). Consumption Bar Service is available with a required minimum of \$350 in sales, or, a \$75 (plus service charge & tax) Bartender Fee will be assessed. Cocktail Service is available with a required \$75 (plus service charge & tax) fee.

Outside Food & Beverage No outside food or beverage may be brought onto the premises without written permission from the Director of Special Events and the General Manager

**Loss or Damag**e The 100th Bomb Group Restaurant and Event Center does not assume responsibility for damage or loss of merchandise or articles left on the premises prior to, or following, the event. overnight storage of equipment, seminar materials, etc, is not permitted.

**Service Charges** A 20% taxable service charge and applicable state sales tax will be applied toward final billing. Service charge and sales tax are not applied toward food and beverage minimums.



RESTAURANT & SPECIAL EVENTS

\*Above prices are subject to a 20% service charge and current sales tax.

# Hors d' Oembres

### **Hot Selections**

Nacho Bar fresh tortilla chips, salsa, guacamole, chile con queso, sour cream & seasoned ground beef
Jalapeno Cheddar Poppers

Crunchy Chicken Tenders with mango jalapeno marmalade

Coconut Fried Shrimp with orange dipping sauce

Vegetarian Spring Rolls with spiced Thai dip

Mozzarella Cheese Quesadilla with red salsa

Sesame Beef and Pineapple Teriyaki

Crab Stuffed Mushrooms

Walnut Crusted Chicken Tenders with pineapple horseradish dip

Scallops Wrapped in Bacon

Swedish or BBQ Meatballs

Chicken Wings BBQ, buffalo or teriyaki

Spanikopita

Spinach Stuffed Mushrooms

Baked Brie Bites with raspberry puree

Fried Calamari (based on 5 # serving)

## **Cold Selections**

Domestic & Imported Cheeseboard Selection with fresh fruit garnish & assorted crackers Vegetable Display with roasted onion dip

Antipasto Display with proscuitto wrapped asparagus, pepperoni, salami, provolone & mozzarella cheese, greek olives, cherry peppers and roasted peppers

Fresh Fruit Selection with seasonal fresh fruits and sweet dipping sauce

Bruschetta with tomato, olive oil & garlic tapenade

Jumbo Shrimp with house-made tangy cocktail sauce

## **Additional Selections**

Pasta Chaffer Marinara or Alfredo

Chef -Carved Sirloin of Beef

Carver Fee

Garden Salad with Ranch & Balsamic Dressings Gourmet Displayed Cakes Station with Chef's Selection Assorted Mini Pastry Station *Chef's Selections* 



All entrées are served with Rolls & Butter, Chef's Choice Starch, Chef's Choice Vegetable, Chef's Choice of Dessert, Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea. Add Chef's Choice of Soup

#### **Entrees**

(*Please select three*)

#### Havarti Stuffed Chicken

Boneless Breast of Chicken stuffed with Havarti Cheese and Spinach in a light cream sauce

## **Marinated Chicken Vinaigrette**

Breast of Marinated and Grilled Chicken topped with a Balsamic Drizzle and Tomato-Herb Salsa

#### **Chardonnay Chicken**

Boneless Breast of Chicken prepared with Sautéed Mushrooms and Artichoke Hearts in a Chardonnay Cream Sauce

#### **New York Strip Steak**

Char-grilled Strip Steak prepared to a Medium Temperature, served with a Red Wine Reduction

#### Filet Mignon

Seasoned and Char-grilled to a Medium Temperature, with a spiced ground black pepper crust

#### **Prime Rib of Beef**

Served Au Jus with Creamed Horseradish

#### Fresh Atlantic Salmon Filet

Prepared Citrus-Glazed with Fruit Salsa

## **Stuffed Shrimp**

Shrimp stuffed with a blend of Crab, Shrimp, and Scallops topped with a rich Lobster Cream Sauce



All entrées are served with Rolls & Butter, Chef's Choice Starch, Chef's Choice Vegetable, Chef's Choice of Dessert, Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea. Add Chef's Choice of Soup

# Vegetarian Entrees:

#### Garden Penne Alfredo

Penne Pasta with Broccoli, Red Peppers, Green Onions and Mushrooms tossed in our Creamy homemade Alfredo Sauce

#### **Roasted Vegetable Wellington**

Marinated and Herb Roasted Vegetables wrapped with Melted Mozzarella inside of a delicate pastry shell and served upon our signature Basil Cream Sauce

#### **Combination Entrees:**

#### **Duet of Top Sirloin and Stuffed Shrimp**

Char-grilled 6 oz. Top Sirloin paired with Shrimp stuffed with a blend of Crab, Shrimp, and Scallops topped with a rich Lobster Cream Sauce

## **Duet of Top Sirloin and Marinated Chicken Vinaigrette**

Char-grilled 6oz. Top Sirloin paired with a Breast of Marinated Chicken, topped with a Balsamic Drizzle and Tomato-Herb Salsa

## Duet of Marinated Chicken Vinaigrette and Fresh Atlantic Salmon

Breast of Marinated Chicken topped with a Balsamic Drizzle and Tomato-Herb Salsa, paired with a Citrus Glazed Salmon Filet topped with Fresh Fruit Salsa

## Duet of Petite Filet Mignon and Marinated Chicken Vinaigrette

Petite Filet Mignon char-grilled to a medium temperature with a spiced ground black pepper crust, paired with a breast of marinated chicken topped with a Balsamic Drizzle and Tomato-Herb Salsa

## Dessert

(Please select one)

New York Style Cheesecake Chocolate Fudge Cake Raspberry Sorbet Cool Lemon Cake

## Assorted Breads and Rolls

## Salads

(please select two)

\*Montage of Seasonal Fruit \*Caesar Salad \*Tossed Garden Salad \*Baby Red Skinned Potato Salad with Dill
\*Pasta Tossed Norwegian Shrimp Salad \*Oriental Chicken Salad

## **Entrees**

#### **Baked Pasta Marinara**

Plus:

(please select two)

#### **Marinated Chicken Vinaigrette**

Breast of Marinated and Grilled Chicken topped with a Balsamic Drizzle and Tomato-Herb Salsa

#### Fresh Atlantic Salmon Filet

Prepared Citrus-Glazed with Fruit Salsa

#### **Chardonnay Chicken**

Boneless Breast of Chicken prepared with Sautéed Mushrooms and Artichoke Hearts in a Chardonnay Cream

#### Herb-Roasted Pork Loin

Slow roasted pork loin baked with our special blend of herbs and seasonings

#### **Garden Penne Alfredo**

Penne Pasta with Broccoli, Red Peppers, Green Onions, and Mushrooms tossed in our creamy homemade Alfredo sauce.

#### Top Sirloin of Beef

Served Au Jus with Creamed Horseradish

#### **Beef Burgundy Tips**

Sauteed in a rich Burgundy Wine Sauce with a blend of Forest Mushrooms

#### **Chef's Fine Selection of Assorted Desserts**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

**Chef Attended Carving Station** 

Junior Pilot Menn

Children ages 12 and under Please select one entrée for all children:

**Chicken Tenders** 

**Grilled Cheese** 

Cheeseburger

Macaroni and Cheese

**Grilled Chicken Breast** 

Comes with pre-selected side, your choice of *Fresh Fruit or French Fries*Includes juice or milk upon request, and contracted adult dessert

Children are counted into any per guest Hors D'oeuvres guarantee at full price



Hosted Beverage Plans Priced per person

# Well Brand Liquors

Includes Paramount Vodka, Paramount Gin, Paramount Run, La Prima White Tequila, Canadian Bay Whiskey, Jim Beam Bourbon, McGregor Scotch, Bacardi Silver Rum, Kahlua, E&J Brandy, De Kuyper Amaretto, De Kuyper Peach Schnapps, De Kuyper Triple Sec, House White, Chablis, Red and White Zinfandel Domestic Bottled Beers (Budwiser, Bud Light, Miller Lite, Miller Genuine Draft)

One Hour Two Hours Three Hours Four Hours

# Call Brand Liquors

Includes Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Sauza Silver Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, J&B Scotch, Captain Morgan Rum, Kahlua, E&J Brandy, De Kuyper Amaretto, De Kuyper Peach Schnapps, De Kuyper Triple Sec, House White, Chablis, Red and White Zinfandel Domestic Bottled Beers (Budwiser, Bud Light, Miller Lite, Miller Genuine Draft)

Imported Bottled Beers (Corona, Heineken)

One Hour Two Hours Three Hours Four Hours

## **Premium Brand Liquors**

Includes Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Cuervo Gold Tequila, Seagram's 7 Whiskey, Jack Daniels Whiskey, Jim Beam Burbon, Captain Morgan Rum, Dewars Scotch, Kahlua, E&J Brandy, Crown Royal, Disarrono Amaretto, De Kuyper Peach Schnapps, De Kuyper Triple Sec,

House White, Chablis, Red and White Zinfandel

Domestic Bottled Beers (Budwiser, Bud Light, Miller Lite, Miller Genuine Draft), Great Lakes Beer Imported Bottled Beers (Corona, Heineken)

One Hour Two Hours Three Hours Four Hours

All Bar Service Includes: Coke, Diet Coke, Sprite, Ginger Ale, Tonic, and Soda. Orange, Cranberry, and Grapefruit Juices. Tabasco Bloody Mary Mix, Sweet and Dry Vermouth. Grenadine and Roses Lime Juice. Bitters and Sour Mix. Lemons, Limes, Cherries, Olives, and Twists



#### Beer and Wine Table

Strictly beer and house wines, and this is self serve. Consumption style and paid for at the end of the event.

# **Consumption Bar**

Bartender and Full Bar in the room. Guests will order their drinks throughout the night, and, at the end of the evening, bill will be presented.

## Cash Bar

Bartender and Full Bar in the room. Guests pay for their own drinks Mandatory bartender fee is assessed.

# Open Bar

See pricing on previous sheet

## **Beverage Prices**

Sodas
Fruit Juices
House Wines
Call Liquors
Premium Liquors
Super Premium Liquors
Domestic Bottled Beer
Imported Bottled Beer

Great Lakes Bottled Beer
Coffee Drinks
Virgin Drinks
House Wine per Bottle
House Champagne per Bottle
Fruit Punch per gallon
Champagne Punch per Gallon
Coffee / Decaf / Tea per Gallon