



To our valued patrons,

Thank you for considering the Historic Patriot Club for your catered event. We are pleased to offer you a wide selection of fine foods tailored for your special affair. The attached menu ranges from breakfast plates to five-course dinners.

Please understand that this menu is only a guideline as it lists several of our most popular items. We suggest you speak with the club manager or caterer to discuss how we may be able to better meet your needs by customizing a menu especially suited for your event.

Our executive chef, caterer, and management staff closely interact in order to provide professional offerings, which will meet your individual needs. Whether it is an intimate dinner for that special occasion or a gathering for several hundred, our staff is up to the challenge!

The Historic Patriot Club maintains high standards of food quality and we are committed to outstanding customer service. Regardless of your catering needs, we look forward to working with you. We also look forward to being a part of your next event.

Thank you,

The Historic Patriot Club

GENERAL INFORMATION

Facility

No items can be taped, stapled, nailed onto any of the walls in the facility. Also, due to fire code, no open flames are allowed in the facility unless approved by the Fire Inspector. The Patriot Club is not responsible for any items lost, stolen or left behind from your event.

Event Times

All functions have a five hour time limit. If your event requires the room to be available the day prior to the event, for your set-up, there may be additional fee due to business demands. Rehearsals, set-up and break down must take place during the operation hours of the Patriot Club which is 0900-1700 Tuesday-Friday.

Payment and Guest Counts

The final guest count and payment is due 72 **business** hours before your scheduled event for proper planning. Please note we are closed on Monday's. Pre payments and Unit payment arrangements must be arranged with the Catering representative. Acceptable payment: includes cash, Visa, MasterCard or cashier's check. Any last minute additions to your guest count **may not** be accommodated. Any balances that change or are accumulated during the function will be settled the first business day after the event.

Pick Up Charges

If paper and plastic items are desired for a pick up event, there will be an additional charge for these items.

Service Charges

A 16% service charge will be applied to the total sales of food and beverage for an event. Sales tax will not be charged on food, beverage and service charge.

Cake Service Fee

If your event should require club staff to cut your cake, a flat fee of \$70.00 per 175 guests will be charged for cake service. This fee covers the cost of plates, forks, napkins and linen for the cake table. Our wait staff will be happy to cut the cake for your event.

Dance Floor Fee

If your event should require a dance floor from the club, a fee of \$60.00 will be charged for the dance floor. If you require a large dance floor from the club, a fee of \$120.00 will be charged.

Outside Food

Army Regulation 215-8-24 states that **No outside** food and/or beverages and alcoholic beverages are allowed to be brought into any MWR facility by a patron or a group. The only exception is specialty cakes; for example, birthday cakes, retirement cakes, and Military Ball cakes. Additionally, all food and beverages must be consumed on the premises.



PATRIOT CLUB ROOMS

Listed below are the room capacities and fees. Deposits equal to the amount of the room rental must be made in order to reserve your room. The caterer has the right to reserve your event in an appropriate room based on availability and to fit your events size, needs and desires.

| Rooms | Seating Capacity | w/Dance Floor | Theater Style | Standing Reception | Room Charge |
|---|------------------|---------------|---------------|--------------------|-------------|
| Caisson *Furniture cannot be moved | 45 | N/A | N/A | N/A | \$ 0 |
| Quads and Dusters *Furniture cannot be moved | 40 | N/A | N/A | N/A | \$ 0 |
| Beer Garden | 250 | N/A | N/A | 500 | \$ 165.00 |
| Backbone | 208 | N/A | N/A | 300 | \$ 165.00 |
| Jack Daniels Lounge | 75 | N/A | N/A | 300 | \$ 165.00 |
| Sheridan | 100 | N/A | 50 | 120 | \$ 225.00 |
| Artillery | 150 | N/A | 150 | 200 | \$ 350.00 |
| Ballroom | 500 | 450-500 | 800 | 1500 | \$ 650.00 |

PATRIOT CLUB POLO CLUB

| Room | Seating Capacity | w/Dance Floor | Theater Style | Standing Reception | Room Charge |
|-----------|------------------|---------------|---------------|--------------------|-------------|
| Polo Club | 100 | 80 | N/A | 150 | \$ 325.00 |

DELIVERY FEE

There is a delivery fee on Fort Sill of \$50.00. We are happy to cater off of Fort Sill. Please contact our caterer for specific details and prices.



BREAKFAST BUFFET

Our Egg Station

is available for

an additional

\$2 per person

BREAKFAST BUFFET

Classic

Fresh Fruit Tray
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Biscuits & Muffins
Butter & Fruit Preserves
Orange Juice & Coffee
\$ 11.50

Traditional Deluxe

Choice of Pancakes, Cinnamon French Toast with Hot Syrup or Biscuits with home style gravy
Fresh Fruit Tray
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Butter & Fruit Preserves
Orange Juice & Coffee
\$ 15

CREATIVE SESSIONS

Classic Continental

Assorted Danish & Fruit Muffins
Whole or Seasonal Fresh Fruit Tray
Butter & Fruit Preserves
Orange Juice & Coffee
\$ 10

Healthy Break

Assorted Yogurts (Plain & Vanilla) with Fruit and Nuts for Toppings
Seasonal Fresh Fruit Tray
Granola Bars
Orange Juice & Coffee
\$ 11.00



BUSINESS LUNCH

DELI PLATTERS

Served with Iced Tea and Water

The Deli Corner

A Combination of Roast Beef, Baked Ham, & Turkey Breast
American, Cheddar, & Swiss Cheese
Assorted Sliced Breads
Lettuce, Tomato, Onion, & Pickles
Mustards & Mayonnaise
Potato Salad or Pasta Salad

Each Deli Platter

\$ 90

Serves 8-10 People

SALAD LUNCHES

Served with Iced Tea and Water

The Salad & Sub Bar

Garden Salad with Assorted Dressings
A Combination of Salami, Roast Beef, & Turkey Breast
American, Cheddar, & Provolone Cheese
Submarine Rolls with Italian Dressing or Oil & Vinegar
Lettuce, Tomato, Onion, & Pickles
Potato Salad or Pasta Salad

\$ 15

The Salad & Potato Bar

Garden Salad with Assorted Dressings
Baked Potatoes
Sour Cream, Chives, Bacon Bits & Butter

\$ 13



CLASSIC LUNCH BUFFET

Served with

One Vegetable,

One Starch,

Dinner Rolls & Butter,

Iced Tea & Water

MULTI ENTRÉE BUFFET

(Minimum 25 Guests)

Salad

Garden Salad with Assorted Dressings

Entrée Choices

Teriyaki Chicken

Fried Chicken

BBQ Chicken Leg Quarters

Southwestern Grilled Chicken

Honey Glazed Pineapple Chicken

Grilled Salmon with Dill Sauce

Hawaiian Glazed Ham

Roast Beef Au Jus

Beef Pot Roast

Pork Tenderloin (Mushroom Gravy or Cranberry Glazed)

Pork Chops

Vegetables

Malibu Blend Vegetables

Roasted Vegetables

Steamed Green Beans

Roasted Corn

Steamed Broccoli

Starches

Baked Macaroni and Cheese

Red Skin Potatoes

Mashed Potatoes & Gravy

Au Gratin Potatoes

Steamed Rice

Wild Rice

Two Entrées

\$ 15

Three Entrées

\$ 17



SPECIALTY BUFFETS

SPECIALTY BUFFETS

(Minimum 30 Guests)

All American Buffet

Gourmet Burgers and Hot Dogs
Lettuce, Tomato, Onion, & Pickles
With Baked Beans and assorted individual bags of potato chips
Potato Salad or Pasta Salad
\$ 15.50

Pasta Buffet

Penne Pasta, Marina Sauce and White Alfredo Sauce
With Garlic Bread
\$ 16.00

Country Buffet

Choice of Fried or Baked Chicken
With Mashed Potatoes and Gravy and Green Beans
\$ 21.50

Solders' Choice Buffet

Choice of Sliced BBQ Brisket or BBQ Chicken
With Baked Beans, Potato Salad and Cole slaw
\$ 21.50

Old Fashioned Holiday Buffet

Choice of Baked Ham or Turkey
With Bread Stuffing, Giblet Gravy, Marshmallow Yams, Buttered Corn
and Cranberry Sauce
\$ 21.50

Chuck Wagon Buffet

Choice of Sliced BBQ Beef or BBQ Chicken
With Baked Beans, Potato Salad and Relish tray
\$ 22.50

Mexican Buffet

Choice of Chicken or Beef Fajitas
Shredded Cheese and Sour Cream
With Refried Beans, Spanish Rice and Tortillas
\$ 22.50

Rib Eye Steak

With Roasted Potatoes and Seasonal Vegetables
\$ 25

Served with

Garden Salad

Dinner Rolls & Butter,

Chef's Selection of Desserts,

Iced Tea & Water



BEEF ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water

An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.

Entrée Choice

Baked Lasagna

Layered with meat sauce, ricotta cheese, Italian herbs, and topped with Mozzarella cheese. Served with garlic bread.
\$ 13

Old Fashioned Pot Roast

Tender beef, slow roasted and smothered in gravy. Served with mashed potatoes and Malibu Blend vegetables.
\$ 13

Surf N Turf

Petit Filet Mignon & Shrimp Scampi sautéed in garlic and butter and served over linguini with steamed broccoli florets.
\$ 30

Filet Mignon

8 oz. beef tenderloin topped with an onion ring and your choice of red wine sauce or béarnaise sauce. Served with mashed potatoes and Malibu Blend vegetables.
\$ 30.50

Roast Prime Rib Au Jus

8 oz. of slow oven roasted prime beef served with creamy horseradish sauce, twice baked potato Malibu Blend vegetables.
\$ 32

Add an additional course!

*Your choice of Soup
\$2*

*Shrimp Cocktail
\$5*

*Seasonal Fruit Plate
\$3*



CHICKEN ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water

An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.

Breast of Chicken Teriyaki

Oriental marinated grilled 6 oz. breast of chicken served with steamed rice & broccoli florets.

\$ 20

Honey Glazed Chicken

Honey marinated grilled 6 oz. breast of chicken served with mashed potatoes and Malibu Blend vegetables.

\$ 20

Chicken Marsala

Grilled 6 oz. breast of chicken topped with Mushrooms and Marsala wine sauce. Served with Mashed potatoes and Malibu Blend vegetables.

\$ 20

Chicken Cordon Bleu

A tender breast of chicken stuffed with smoked ham and Swiss cheese, lightly breaded and served golden brown with a chicken supreme sauce. Served with rosemary roasted potatoes and Malibu Blend vegetables.

\$ 20.50



SEAFOOD ENTRÉES (minimum 25 persons)

PLATED ENTRÉES

*All entrées served with Garden Salad, Dinner Rolls and Butter, Chef's Selection of Dessert, Iced Tea and Water
An additional 15% will be added to plated meals. Plated meal prices include pre-set salad and pre-set dessert. If pre-set is not an option, there will be an additional fee.*

Grilled Salmon

A salmon fillet 6 oz. grilled and topped with a lemon dill butter sauce. Served with steamed rice and broccoli florets.

\$ 17.50

Baked Tilapia Fillet with Stuffed Crab

Oven baked tilapia fillet topped with sliced tomato and dill hollandaise sauce accompanied by a stuffed crab. Served with mashed potatoes and Malibu Blend vegetables.

\$ 25

Grilled Shrimp Skewers

Skewered shrimp, peppers, onion, and pineapple chunks cooked over a hot grill. Served on a bed of steamed rice with a citrus butter sauce.

\$ 27.50



MILITARY RECEPTION PACKAGES

Change of Command

50 guests

3 Gal of Orange Juice

3 Gal of Coffee

2 dozen assorted pastries

Choice of

doughnuts

cookies

danishes

muffins

1 medium fruit tray

This package will include plastic ware, linen and delivery fee.

\$ 275

100 guests

3 Gal of Orange Juice

3 Gal of Coffee

5 dozen assorted pastries

Choice of

doughnuts

cookies

danishes

muffins

1 large fruit tray

This package will include plastic ware, linen and delivery fee.

\$ 375

Supplemental beverages and food items available at an additional cost.

NO SUBSTITUTES



TRADITIONAL DINING IN AND
DINING OUT

METHOD OF SERVICE

Fresh Garden Salad

Served with House Dressing

Entrée Course

Served with Ice Tea, Water, Warm Dinner Rolls and Butter

Choice of 1

Prime Rib of Beef Au Jus with Creamed Horseradish
With Mashed Potatoes & Cut Green Beans Almandine

Chicken Teriyaki

With Steamed Rice & Cut Green Beans Almandine

Grilled Fillet of Salmon

With Mashed Potatoes & Cut Green Beans Almandine

Petit Pasta Primavera

House Cabernet Sauvignon

House Chardonnay

New York Style Cheesecake

With Fruit Topping

Golden Rum Punch

\$33



HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced by Tray, unless otherwise indicated

Seasonal Fresh Fruit Tray

| | | |
|---------------|---------------|--------|
| Small | Serves 20-40 | \$ 140 |
| Medium | Serves 40-75 | \$ 220 |
| Large | Serves 75-100 | \$ 330 |

Cheese Board

| | | |
|---------------|------------|--------|
| Small | Serves 25 | \$ 32 |
| Medium | Serves 50 | \$ 62 |
| Large | Serves 100 | \$ 105 |

Vegetable Tray

| | | |
|---------------|---------------|--------|
| Small | Serves 20-40 | \$ 125 |
| Medium | Serves 40-75 | \$ 180 |
| Large | Serves 75-100 | \$ 275 |

Priced by 50 Pieces

(Minimum 50 pieces)

Assorted Tea Sandwiches
(Tuna, Egg, Chicken) \$ 55

Assorted Mini Sandwiches
(Roast Beef, Ham, Turkey) \$ 55

Pinwheels \$ 65
(Fiesta crab, Ham, Ham with Herb and Cheese)

Jumbo Shrimp (100 pieces) \$ 225

Deviled Eggs \$ 50

Mini Chicken Salad Bites \$ 55

Build your own Bruschetta \$ 55



HORS D'OEUVRES

HOT HORS D'OEUVRES

*Pieces are priced by 50 pieces unless otherwise indicated
(Minimum 50 pieces)*

| | |
|---|-------|
| Buffalo Wings (Hot and Spicy, Parmesan) | \$ 60 |
| Chicken Strips | \$ 60 |
| Mozzarella Cheese Sticks with Marinara | \$ 70 |
| Quesadillas (Beef, Chicken) | \$ 70 |
| Egg Rolls with Sweet & Sour Sauce | \$ 50 |
| Meatballs (Spicy Pineapple, Swedish, BBQ, or with brown gravy) | \$ 46 |
| Pigs in a Blanket | \$ 40 |
| Little Smokies with BBQ sauce | \$ 40 |
| Chicken Nuggets | \$ 40 |
| Fried Green Beans | \$ 50 |
| Potato Skins with Sour Cream & Bacon | \$ 55 |
| Scallops with Bacon | \$ 66 |
| Mini Quiche Tartlets | \$ 70 |
| Crab Dip with Baguettes | \$ 75 |
| Jalapenos stuffed with cream cheese | \$ 80 |
| Mini Crab Cakes | \$ 85 |
| Mushroom Caps stuffed with crab meat | \$ 92 |
| Bacon Wrapped Jalapeno Bites | \$ 95 |



CARVED ITEMS

CARVERY

Served With Appropriate Condiments and Cocktail Rolls

| | |
|--------------------------------|----------------------|
| Whole Roast Steamship of Beef | Approximate Servings |
| \$ 660 | 200 |
| Whole Roasted Pig | 50-75 |
| \$ 800 | |
| Glazed & Smoked Ham, 27 lb avg | 100 |
| \$ 375 | |
| Top Round of Beef | 100 |
| \$ 450 | |
| Prime Rib | 50 |
| \$ 275 | |

SIDE ITEMS

| | |
|------------------|-----|
| Cucumber Salad | 100 |
| \$ 120 | |
| Garden Salad | 100 |
| \$ 100 | |
| Mandarin Salad | 100 |
| \$ 130 | |
| Potato Salad | 100 |
| \$ 85 | |
| Pasta Salad | 100 |
| \$ 120 | |
| Pea Salad | 100 |
| \$ 140 | |
| Strawberry Salad | 100 |
| \$ 130 | |



ACCOMPANIMENTS

ASSORTED DIPS

All Served with Chips

Salsa, 1 Qt

\$ 25

Guacamole, 1 Qt

\$ 45

Spinach Dip, 1 Qt

\$ 60

Ranch, 1 Qt

\$ 21

Grilled Onion Dip, 2 Qt

\$ 30

Cream Cheese a Chive Dip, 2 Qt

\$ 30

Southwestern 7 Layer, 2 Qt

\$ 30

Queso, 2 Qt

\$ 55

DRY ASSORTMENT

Gourmet Mixed Nuts

\$ 8 per lb.

Pretzels

\$ 6 per lb.

Tortilla or Potato Chips

\$ 6 per lb.

Dry Roasted Peanuts

\$ 6 per lb.



DESSERTS

DESSERTS

Assorted Cookies
\$ 24 dozen

Brownies
\$ 16 dozen

Assorted Cobbler
(Blueberry, Cherry, Blackberry, Apple)
\$ 1.75 per person

Assorted Cakes
(Chocolate, German Chocolate, Banana, Red Velvet)
\$ 1.75 per person

Assorted Pies
(Apple, Cherry, Blueberry)
\$ 2.50 per slice

Assorted Cheesecake
(Plain, Marble)
\$ 2.50 per slice

Ice Cream Sundae Bar
(Vanilla, Chocolate, Strawberry)
Includes: Chocolate or Carmel syrup, cookies, whipped cream, cherries & nuts
\$ 8 per person

Assorted Petit Fours
\$ 65 for 50 people

Chocolate Covered Strawberries
\$ 130 for 50 people

Large Chocolate Fountain
Includes: Cookies, Marshmallows, Strawberries, Pineapple & Pretzels
\$ 650 for 150-200 people



BEVERAGES

INDIVIDUAL BEVERAGES

Canned Soda
\$ 1.65

Iced Tea
\$ 1.65

Coffee, Hot Tea
\$ 1.65

Bottled Water
\$ 1.65

BANQUET BEVERAGES

*Your Catering Manager will be happy to work with you
to create the appropriate beverage station for your event.*

Iced Tea
\$ 12 (Gallon)

Lemonade
\$ 12 (Gallon)

Hot Coffee
\$ 12 (Gallon)

Hot Coffee Station
\$ 30

Juice: Orange, Tomato, Cranberry, Apple
\$ 20 (Gallon)

PUNCHES

All punches are three gallons

Sherbet Punch
\$ 30

White Grape Punch
\$ 30

Cranberry/Pineapple Punch
\$ 30



BEVERAGES

Bottled Wine

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Moscato
\$ 17.50 ea

Kegs

Each keg is approximately 15 gallons and can serve up to 150 glasses. There is no refund on the unused portion of the keg and may not be taken from the club premises.

Domestic Keg
\$ 235

Imported Keg
\$ 350

Grog

The club will provide plastic cups along with a five gallon punch bowl. All food and beverage must be provided by the club, outside ingredients are not allowed. All grogs can have **Punch or Champagne**.

5 Grog Bowl
(Whisky, Bourbon, Vodka, Scotch, flavored Liquor)
\$ 200

6 Grog Bowl
(Whisky, Bourbon, Vodka, Scotch, Cognac, flavored Liquor)
\$ 235

BANQUET BAR SERVICE

Bar service is available upon request.
One bartender per 100 guests will be provided.
Each bar must reach a \$175.00 minimum per bartender or the difference will have to be paid.

Management will be happy to provide available prices of their selection of beer, liquor, and wine.