



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.

### Clean Up Fee

If trash, boxes or any food items are left in the room being rented, an **additional \$50.00** clean up fee will be added onto the contract and will have to be paid within 24 business hours.

### Opening Fee

The Patriot Club is closed Sunday and Mondays. If the facility has to open for an event, there is a \$200.00 opening fee on these days. There will also be a labor fee associated with the event based on the demands of the event.

### 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.

## GENERAL INFORMATION

### Linen

We have beautiful linen less tables that can be used free of charge with the room. If a table cloth is desired, an additional \$3.00 per table cloth will be charged for your event. Linen napkins are \$1.00 per linen napkin.

### 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 215-18-24** 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.

### Plastic ware for Cake

If you choose to bring in a specialty cake, and would like plastic ware from the club, there will be an additional \$10.00 charge. This fee covers, 6in plastic plates, beverage napkins and plastic forks.

### Liability

The Patriot Club is not an approved Child Care site and therefore, child care of any kind is not permitted in the facility. The Patriot Club is a non-smoking facility.

If an event is held in the Jack Daniels Lounge, children under 18 years of age are not allowed to enter the Jack Daniels Lounge due to Oklahoma Law.

### Price Change

Army Regulation states that at the beginning of each physical year (October 1<sup>st</sup>), a price increase is mandatory in all Business Operations.



### 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 *Furniture cannot be moved	75	N/A	N/A	300	\$ 165.00
Sheridan	100	N/A	50	120	\$ 225.00
Artillery *Second Floor. Does not have elevator access	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	\$ 350.00

### DELIVERY FEE

There is a delivery fee on Fort Sill of \$50.00 per vehicle. We are happy to cater off of Fort Sill. If you would like service with your delivery please know there will be an additional labor charge for working the event. Please contact our caterer for specific details and prices.



BREAKFAST BUFFET

**BREAKFAST BUFFET**

**Classic**

Fresh Fruit Tray  
Scrambled Eggs  
Bacon & Sausage  
Breakfast Potatoes  
Biscuits & Muffins  
Butter  
Orange Juice & Coffee  
**\$ 14.50**

**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  
Orange Juice & Coffee  
**\$ 15**

**CREATIVE SESSIONS**

**Classic Continental**

Assorted Danish & Fruit Muffins  
Whole or Seasonal Fresh Fruit Tray  
Butter & Fruit Preserves  
Orange Juice & Coffee  
**\$ 11**

**Healthy Break**

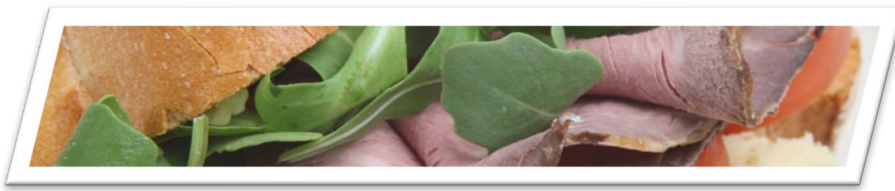
Assorted Yogurts (Plain & Vanilla) with Fruit and Nuts for Toppings  
Seasonal Fresh Fruit Tray  
Granola Bars  
Orange Juice & Coffee  
**\$ 11**

*Our Omelette Station*

*is available for*

*an additional*

*\$2 per person*



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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 LUNCHESES**

*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

**\$ 16**

**The Salad & Potato Bar**

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

**\$ 15**



CLASSIC BUFFET

**MULTI ENTRÉE BUFFET**

(Minimum 25 Guests)

**Salad**

Garden Salad with Assorted Dressings

**Entrée Choices**

Herb Roasted Chicken

Teriyaki Chicken

Fried Chicken

BBQ Chicken Leg Quarters or Roasted Chicken leg quarters

Southwestern Grilled Chicken

**(Grilled Shredded Chicken served with roasted corn, roasted diced green and red bell peppers, black beans mixed in a tomato sauce.)**

Honey Glazed Pineapple Chicken

Grilled Salmon with Dill Sauce (On or off the Salmon)

Hawaiian Glazed Ham

Roast Beef with Au Jus

Roast Beef with red wine sauce

Beef Pot Roast

Pork Tenderloin (Mushroom Gravy or Cranberry Glazed)

Pork Chops (Grilled or Roasted)

**Vegetables**

Malibu Blend Vegetables

Roasted Vegetables

Steamed Green Beans

Fire Roasted Corn

Steamed Broccoli tossed in garlic butter sauce

Ginger Butter Baby Carrots

**Starches**

Baked Macaroni and Cheese

Red Skin Potatoes

Mashed Potatoes & Gravy

Au Gratin Potatoes

Seasonal Steamed Rice

Wild Rice

Brown Rice

**Two Entrées**

**\$ 18**

**Three Entrées**

**\$ 24**

*Served with*  
*One Vegetable,*  
*One Starch,*  
*Dinner Rolls & Butter,*  
*Iced Tea & Water*



SPECIALTY BUFFETS

**SPECIALTY BUFFETS**

*(Minimum 30 Guests)*

**Pasta Buffet**

Penne Pasta, Marina Sauce and White Alfredo Sauce  
With Garlic Bread

**\$ 16.00**

**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

**\$ 17.00**

**Country Buffet**

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

**\$ 25.00**

**Solders' Choice Buffet**

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

**\$ 25.00**

**Old Fashioned Holiday Buffet**

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

**\$ 24.00**

**Chuck Wagon Buffet**

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

**\$ 24.50**

**Mexican Buffet**

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

**\$ 24.00**

**Rib Eye Steak (6oz)**

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 Malibu Blend vegetables.

**\$ 19**

**Old Fashioned Pot Roast**

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

**\$ 18**

**Surf N Turf**

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

**\$ 30**

**Filet Mignon**

6 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**

6 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 or white wine sauce. Served with rosemary roasted potatoes and Malibu Blend vegetables.

**\$ 20.50**



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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. topped with a lemon dill butter sauce.  
Served with steamed rice and broccoli florets.

**\$ 19**

VEGETARIAN ENTRÉES (minimum 25 persons)

**Vegetarian Lasagna**

Assorted vegetables layered with marinara sauce, ricotta cheese, Italian herbs, and topped with Mozzarella cheese. Served with **Malibu Blend vegetables.**

**\$ 17**

**Pasta Primavera**

Pasta mixed with assorted roasted vegetables that can be tossed in red sauce, garlic butter or alfredo sauce.

**\$17**



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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**



HORS D'OEUVRES

**COLD HORS D'OEUVRES**

Priced by Tray, unless otherwise indicated

Seasonal Fresh Fruit Tray

<b>Small</b>	Serves 20-40	<b>\$ 140</b>
<b>Medium</b>	Serves 40-75	<b>\$ 220</b>
<b>Large</b>	Serves 75-100	<b>\$ 330</b>

Cheese Board

<b>Small</b>	Serves 25	<b>\$ 32</b>
<b>Medium</b>	Serves 50	<b>\$ 62</b>
<b>Large</b>	Serves 100	<b>\$ 105</b>

Vegetable Tray

<b>Small</b>	Serves 20-40	<b>\$ 125</b>
<b>Medium</b>	Serves 40-75	<b>\$ 180</b>
<b>Large</b>	Serves 75-100	<b>\$ 275</b>

Priced by 50 Pieces  
(Minimum 50 pieces)

Assorted Tea Sandwiches **\$ 60**  
(Tuna, Egg, Chicken)

Assorted Mini Sandwiches **\$ 60**  
(Roast Beef, Ham, Turkey)

Pinwheels **\$ 68**  
(Ham with Herb and Cheese)

Jumbo Shrimp (100 pieces) **\$ 225**

Deviled Eggs **\$ 50**

Mini Chicken Salad Bites **\$ 60**

Build your own Bruschetta **\$ 55**



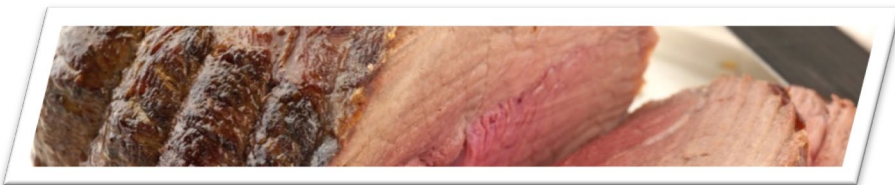
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HORS D'OEUVRES

**HOT HORS D'OEUVRES**

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

Chicken Nuggets	\$ 45
Mini Spring Rolls	\$ 50
Egg Rolls with Sweet & Sour Sauce	\$ 50
Meatballs <b>(Spicy Pineapple, Swedish, BBQ, or with brown gravy)</b>	\$ 50
Pigs in a Blanket	\$ 50
Little Smokies with BBQ sauce	\$ 50
Fried Veggie Sticks	\$ 55
Chicken or Buffalo Strips	\$ 60
Buffalo Wings <b>(Lemon Pepper, Honey Mustard, BBQ or Parmesan)</b>	\$ 65
Mini Quiche Tartlets	\$ 70
Teriyaki Chicken Skewers	\$ 75
Crab Dip with Baguettes	\$ 75
Beer Battered Avocado Bites	\$ 75
Quesadillas <b>(Beef or Chicken)</b>	\$ 85
Southwestern Eggrolls	\$ 90
Asparagus wrapped in Prosciutto	\$ 95
Mini Beef Wellington Bites	\$100



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CARVED ITEMS

**CARVERY**

*Served With Appropriate Condiments and Cocktail Rolls*

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

**SIDE ITEMS**

Cucumber Salad <b>\$ 120</b>	100
Garden Salad <b>\$ 100</b>	100
Mandarin Salad <b>\$ 130</b>	100
Potato Salad <b>\$ 85</b>	100
Pasta Salad <b>\$ 120</b>	100
Pea Salad <b>\$ 140</b>	100
Strawberry Salad <b>\$ 130</b>	100



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

**\$ 45**

Queso, 2 Qt

**\$ 55**





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DESSERTS

**DESSERTS**

Assorted Cookies

**\$ 30** dozen

Brownies

**\$ 20** dozen

Assorted Cobbler

**(Blueberry, Cherry, Blackberry, Apple, Peach)**

**\$ 2.00** 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: Two choices of ice cream, 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



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BEVERAGES

**INDIVIDUAL BEVERAGES**

Canned Soda  
**\$ 2**

Iced Tea  
**\$ 2**

Coffee, Hot Tea  
**\$ 2**

Bottled Water  
**\$ 2**

**BANQUET BEVERAGES**

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

Iced Tea  
**\$ 30** (3 Gallons)

Lemonade  
**\$ 30** (3 Gallons)

Hot Coffee Station  
Provided with assorted sugars, creamer, stirrers and coffee cups.  
**\$ 30**

Juice: *Orange, Tomato, Cranberry, Apple*  
**\$ 20** (3 Gallons)

**PUNCHES**

All punches are three gallons

Sherbet Punch  
**\$ 30**

White Grape Punch  
**\$ 30**

Cranberry/Pineapple Punch  
**\$ 30**



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## BEVERAGES

### Bottled Wine

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Moscato  
**\$ 18.00 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 (Coors, Bud, Bud Light)  
**\$ 250**

Imported Keg (Shiner, Blue Moon, Shock Top, Stella)  
**\$ 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 and will be confiscated. All grogs can have **Punch or Champagne**. If different liquor is required, an additional fee can be discussed.

5 Grog Bowl  
**(Jack Daniels, Jim Beam, Smirnoff, Dewar's, Peach Liquor)**  
**\$ 200**

6 Grog Bowl  
**(Jack Daniels, Jim Beam, Smirnoff, Dewar's, Courvoisier, Peach 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.