

# CATERING



*The Maxwell Club*



**Maxwell Club and Community Center**

375 West Drive, Bldg 144 Montgomery, AL 36112

334-953-7820

The Maxwell Club is the ideal place for group meetings and official functions on Base. We offer a large ballroom, 3 meeting or banquet rooms, full-service catering, and professional staff to meet your needs. We can accommodate groups and meetings for up to 300 guests.

# Getting Started

## CATERING MANAGER

Sean Hurd-Campbell

334-953-7842

sean.hurd-campbell@us.af.mil

**In order to book your event, we will need the information below:**

- Date and time of event
  - Event name
- Event point of contact
  - Email address
  - Telephone number
- Approximate number of attendees
- Serving time (i.e. cocktails, dinner, cake)

### **Minimum Catering Sales Required**

Monday-Friday \$419

Saturday \$2,000

Sunday \$3,000

Each event allows four hours for your event, one hour prior for set-up and one hour for clean up.



# Hors d'Oeuvres

(served warm)

Swedish or Barbeque Meatballs (50)	\$65
Pork Egg Rolls (50)	\$60
Vegetable Egg Rolls (50)	\$90
Crispy Fried Chicken Tenders (50)	\$100
Shrimp Stuffed Spring Rolls (50)	\$90
Petite Assorted Quiche (50)	\$125
Sausage Stuffed Mushrooms (50)	\$150
Spinach & Cheese Stuffed Mushrooms (50)	\$150
Mini Brie en Croute (50)	\$200
Pork Potstickers (50)	\$75
Bacon Wrapped & Cheese Filled Peppers (50)	\$75
Hot Spinach Dip w/ Baguettes (serves 50)	\$65

## Carving Stations

### WHOLE ROASTED TURKEY BREAST

serves 75  
with cranberry chutney, rolls and mustard  
\$450  
(\$25 per pound)

### PRIME RIB

serves 75  
with rolls and horseradish sauce  
\$1,400  
(\$70 per pound)

### TOP ROUND OF BEEF

serves 75  
with horseradish sauce, rolls, mayonnaise,  
and mustard  
\$800  
(\$40 per pound)

### WHOLE BEEF TENDERLOIN

serves 50  
with horseradish sauce, rolls, mayonnaise,  
and mustard  
\$850  
(\$85 per pound)

### CARVED PIT HAM

serves 50  
with rolls and mustard  
\$300  
(\$30 Per pound)

**\*\$50 Carver Fee Per Hour**

# Hors d'Oeuvres

Chicken Salad Tea Sandwiches (50)	\$65	Smoked Salmon Canape (50)	\$85
Cucumber Tea Sandwiches (50)	\$65	Chilled Shrimp (1# - serves 8)	\$30
Slider Platter (50)	\$65	Tomato Basil Crostini (50)	\$60
yeast rolls, sliced turkey & ham, sliced cheese and condiments on the side		Vegetable Crudite	
Pinwheels (50)	\$50	small (serves 30) / large (serves 60)	\$65 / \$120
-Roast Beef, Swiss & Herbed Spread		Fruit Platter	
-Ham, Cheddar & Herbed Spread		small (serves 30) / large (serves 60)	\$75 / \$135
Monte Cristo Sandwiches (50)	\$75	Cubed Cheese Platter	
Deviled Eggs (50)	\$55	small (serves 30) / large (serves 70)	\$65 / \$140
Mild Salsa w/ Tortilla Chips (serves 50)	\$40	Hummus Platter (serves 50)	\$80
Whole French Brie	\$80		
baked in a golden pastry crust with crushed raspberries and baguettes			
Grazing Board (25 servings)	\$250		

## Treats

Chocolate Chip Cookies (12)	\$10
Sugar Cookies (12)	\$10
Oatmeal Cookies (12)	\$12
Chocolate Brownies (12)	\$15
Praline Graham Crackers (12 servings)	\$12
Lemon Bars (12)	\$30



# Morning Options

## Platters

Assorted Mini Muffins (dozen) \$18

Assorted Mini Scones (dozen) \$18

Assorted Mini Danishes (dozen) \$24

Bagels and Lox (serves 12) \$80  
mini bagels, smoked salmon

## Beverages

Orange Juice Carafe (serves 6) \$12

## Coffee Station

(includes coffee, cups, sugars and creamers)

2.5 Gallons (serves 35) \$30

5 Gallons (serves 70) \$60

# Buffet Options

Includes coffee station and iced water

## American Classic Buffet

\$16.25 per person

Scrambled eggs, home fried potatoes

Crisp bacon and sausage

## American Classic Plus Buffet

\$16.75 per person

French toast with maple syrup

Scrambled eggs

Home fried potatoes

Pork bacon

## Bama Special Buffet

\$16.75 per person

Scrambled eggs

Southern style biscuits & country gravy

Conecuh sausage

Cheese grits

## Healthy Morning Buffet

\$18.75 per person

Hard boiled eggs

Assorted hot teas

Turkey sausage

Seasonal fruit

# Lunch Options

For events held 1000-1300

## Buffet Options

Includes sweetened tea and water

### Light Buffet

\$18.50 per person

one meat, one starch, one vegetable

### Classic Buffet

\$20 per person

garden salad, one meat, one starch, one vegetable and Chef's dessert

**Meat Options:** Grilled Chicken Breast, Sliced Montreal Seasoned Beef

**Starch Options:** Jasmine Rice, Red Skinned Mashed Potatoes

**Vegetable Options:** Green Beans, Roasted Vegetables

## Pre-set Plated Options for 30-50 Guests

Entree only \$18.50 w/ dessert \$20

**Grilled Chicken Ceasar Salad** fresh romaine lettuce topped with Parmesan cheese, seasoned croutons, & grilled chicken. Ceasar dressing served on side

**Chicken House Salad** fresh house salad mix topped with tomatoes, cucumbers, shredded cheddar cheese, & grilled chicken. Italian dressing served on side

**Chef Salad** fresh house salad mix topped with bacon crumbles, deli ham, tomatoes, shredded cheddar cheese, & hard-boiled egg. Italian dressing served on side

**Chicken Salad Croissant** golden flaky croissant served with chicken salad

**Turkey Club** deli style turkey, bacon, & sliced cheese with lettuce & tomato on white bread

**Chicken Bacon Ranch Wrap**- tortilla filled with grilled chicken, bacon, lettuce, tomato, & ranch dressing

\*ONE OPTION PER 30 PEOPLE

All sandwiches served with chips

# Dinner Options

## Buffet Options

Includes sweetened tea and water

### Light Buffet

\$30 per person

garden salad, one meat, one starch, one vegetable, Chef's dessert, rolls and butter

### Classic Buffet

\$33 per person

garden salad, one meat, one starch, one vegetable, Chef's dessert, rolls and butter

**Meat Options:** Chicken Masala, Chicken Picatta, Butter Chicken, Adobo Chicken, Herb Tuscan Chicken, Lemon Parmesan Chicken, Sliced Montreal Seasoned Beef, Herb Crusted Pork Loin, Fried Chicken Drumsticks

**Starch Options:** Roasted Potatoes, Buttered Corn, Confetti Rice, Red Skinned Mashed Potatoes, Macaroni & Cheese

**Vegetable Options:** Green Beans, Roasted Vegetables, California Tri-Blend

## Non-Food Items

### Bar Services

Bartender: \$35 per hour, per bartender

You may also purchase bottles of wine and beer. Ask us about pricing.

### Linen

- Tablecloths for 6 & 8 foot  
\$12 each
- Tablecloths for round and cocktail tables  
\$17 each
- Linen napkin (white, black, red, navy, gold)  
\$1 each

## Beverages

### Coffee Station OR Hot Tea Station

(includes, cups, sugars and creamers)

2.5 Gallons (serves 35) \$30

5 Gallons (serves 70) \$60

### Iced Beverages in Beverage Dispenser

sweetened tea, unsweetened tea, lemonade  
\$20 each

sparkling sodas: Peach Bellini (non-alcoholic),  
Ginger Lemonade and Mint Mojito (non-  
alcoholic)  
\$30 each

## **Minimum Catering Sales Required**

Monday-Friday \$419

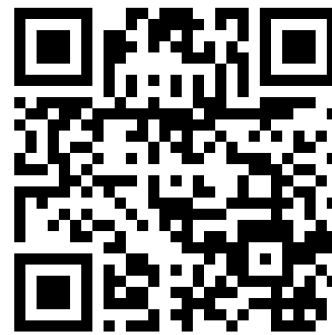
Saturday \$2,000

Sunday \$3,000

Each event allows 4 hours for the event, one hour prior for set-up and one hour for clean up.



Follow our Facebook page for updates on our events.



Check out the Life at the Max Website for all 42 FSS updates.

### **CLUB MANAGER**

**John Jones**

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