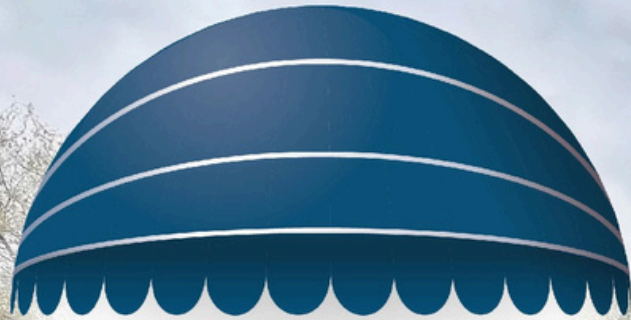


CATERING



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

Room Capacities

Ballroom 200 seated / 300 standing

International Honor Roll Room 96 seated / 100 standing

Daedalian Room 96 seated / 100 standing

Tuskegee Room 40 seated / 60 standing

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, two meats, 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

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Monday-Friday \$419

Saturday \$2,000

Sunday \$3,000

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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

334-953-7819

john.jones.127@us.af.mil

