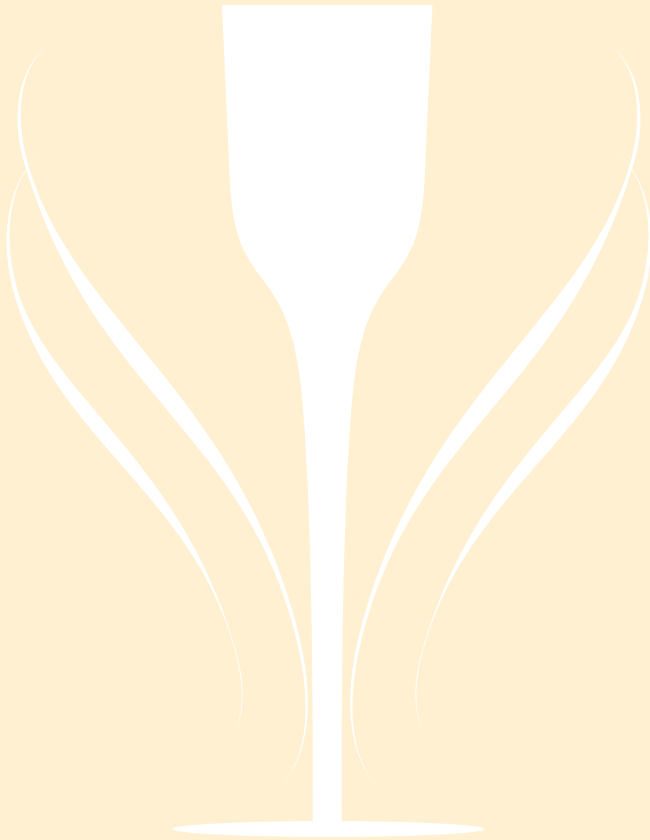


# *River Cove Catering and Conference Center*

N A S J A C K S O N V I L L E



*For More Information*

*Phone (904) 542-3041 Fax (904) 542-2997*

# Breakfast Service

## CONTINENTAL BREAKFAST \$4.50 PER PERSON

Assortment of Chilled Juices, Danish or Muffins and Fresh Fruit

### *Plated Breakfast*

HOMESTYLE BREAKFAST . . . . . \$7.95	HEARTY BREAKFAST . . . . . \$8.25
Scrambled Eggs (With your choice of 2)	Scrambled Eggs, Sirloin Steak (6 oz),
Bacon, Sausage or Ham. Home Fried Potatoes	Home Fried Potatoes or Grits, Biscuits with
or Grits, Biscuits with Butter & Jelly	Butter & Jelly

### *Buffet Breakfast*

BREAKFAST BUFFET . . . . . \$8.25	DELUXE BUFFET . . . . . \$8.95
(Minimum of 30 people)	Scrambled Eggs, (With your Choice of 2)
Florida Fruit Bowl, Assorted Chilled Juices,	Bacon, Sausage or Ham. Home Fried Potatoes
Scrambled Eggs, Bacon, Sausage or Ham,	or Grits, (With your choice of 1) Pancakes,
Home Fried Potatoes or Grits, Biscuits with	French Toast Sticks, French Toast, Mini
Gravy, Butter, Jelly	Croissants or Biscuits

**BREAKFAST SERVICE INCLUDES COFFEE, HOT TEA OR DECAF**

### *Break Time*

Cinnamon Rolls (Dozen) . . . . . \$15.00	Brownies (Dozen) . . . . . \$14.95
Muffins (Dozen) . . . . . \$12.00	Danish (Dozen) . . . . . \$8.95
Cookies (Dozen) . . . . . \$9.50	Breakfast Bars (Dozen) . . . . . \$8.95
Mini Donuts (Dozen) . . . . . \$8.00	Bagels & Cream Cheese (Dozen) . . . . \$15.00
Assorted Candies & Mints (Pound) . . . . \$5.00	Coffee, Decaf (Gallon) . . . . . \$15.00
Coffee, Tea, Decaf (Pot) . . . . . \$5.00	Fruit Punch (Gallon) . . . . . \$15.00
Juices (Grape, Orange, Apple) (Carafe) . \$5.00	Soda (Can) . . . . . \$1.00

EYE OPENER (Per Person) . . . . . \$1.75	AMUSEMENT PARK (Per Person) . . . \$4.00
Fresh Brewed Coffee, Hot Tea & Decaf	Fresh Popcorn, Pretzels, Honey Roasted
	Peanuts, Iced Tea

AFTERNOON DELIGHTS (Per Person) . \$3.50	FOR YOUR HEALTH (Per Person) . . . \$ 6.00
Assorted Cookies & Brownies, Coffee, Decaf,	Crisp Vegetable Platter (Carrots, Broccoli,
Tea (Add some zing with ice cream \$ .75 extra,	Radish, Celery and Cauliflower) & Dip, Fruit
not available off-premises)	& Cheese Platter, Assorted Cracker Basket,
	Assorted Cold Sodas, Coffee, Decaf and Tea

# Lunch Service

Sliced Roast Sirloin of Beef Au Jus . . . . .	\$8.95	Sliced Pork Tenderloin . . . . .	\$8.95
Beef Tips Marsala over Noodles . . . . .	\$8.95	Chicken Cordon Bleu . . . . .	\$8.95
Breast of Chicken . . . . .	\$7.95	Chicken Kiev (7oz) . . . . .	\$8.95
With Supreme Sauce (5oz)		Fresh Broiled Fish . . . . .	M/P

(Luncheon entrees are served with choice of Salad, Starch and Vegetable, Coffee, Decaf or Tea)

**(Lunch options have a minimum service of 35 guests)**

**(\* This option will be a served Lunch)**

OPTION #1* . . . . .	\$8.25	OPTION #5* . . . . .	\$7.95
Grilled Chicken Caesar Salad, Fresh Fruit Cup w/ Rolls and Butter		Rice Bowl w/ Choice of Stir Fry Beef or Chicken, w/ Two Egg Rolls	
OPTION #2 . . . . .	\$9.95	OPTION #6* . . . . .	\$9.95
Build Your Own Sandwich, Pasta Salad & Potato Chips. Add Soup or Chili for \$.50		Chicken or Tuna Croissant, Pasta Salad & Potato Chips. Add Soup or Chili for \$.50	
OPTION #3 . . . . .	\$9.95	OPTION #7* . . . . .	\$7.95
Build Your Own Taco Bowl w/ Beef & Chicken and all the sides		Fish Tender Platter with Fries, Cole Slaw and Hushpuppies	
OPTION #4* . . . . .	\$9.95	OPTION #8* . . . . .	\$7.95
Choice of (one) Spaghetti, Lasagna or Chicken Alfredo w/ Veggies, Salad and Garlic Toast		Chicken Tender Platter, Fries and Cole Slaw	

## Conference Packages

**THE FULL DEAL . . . . . \$27.00**

**Per Person/Per Day (Minimum 25 People)**

Includes: Room Set-Up, Audio Visual Equipment, Fax Machine, Copy Machine, Telephone/DSN Access, Laptop, In Focus, Cordless Microphones, Screens, Internet/NMCI Access, Flip Charts, \*Telephone Conferencing, \*VTC, \*NMCI VTC, Continental Breakfast, Lunch, Afternoon Delight and Beverages All Day

\* Additional charges may apply for usage of this service

**NO FRILLS**

(Without Food and Beverages)

(For Payment See Room Fees)

# Dinner Service

## *Dinner Entrees*

SELECT ONE SALAD

Fresh Garden Salad - Caesar Salad - Spinach Salad

SELECT ONE ENTRÉE

(All Beef and Fish are Current Market Price)

Kids Meal "Chicken Tenders w/ Fries" . . . . .	\$7.95
Stir Fry Beef or Chicken . . . . .	\$11.95
Breast of Chicken w/ Supreme Sauce (8oz) . . . . .	\$13.95
Sliced Roast Sirloin of Beef Au Jus . . . . .	\$13.95
Chicken Marsala (8oz) . . . . .	\$13.95
Chicken Cordon Bleu (7oz) . . . . .	\$13.95
Baked Ham Hawaiian . . . . .	\$13.95
Stuffed Flounder w/ Crabmeat (9oz) . . . . .	M/P
Filet Mignon (8oz) . . . . .	M/P
Roast Prime Rib (Queen Cut) . . . . .	M/P
Roast Prime Rib (King Cut) . . . . .	M/P
N. Y. Strip . . . . .	M/P
Baked Snapper . . . . .	M/P
Roast Loin of Pork (Chef's Specialty) . . . . .	M/P
Filet Ricardo (6 or 8oz) . . . . .	M/P

ENTREES ARE SERVED WITH

Fresh Vegetables, Rice or Potatoes, Rolls, Butter, Tea, Coffee & Decaf

(Head Count of 50 People for all Served Dinners)

## *Desserts*

New York Style Cheese Cake . . . . .	\$2.75
Key Lime Pie . . . . .	\$1.75
Sherbert . . . . .	\$1.25
Chocolate Chip Pecan Pie . . . . .	\$3.00
Gourmet Carrot Cake . . . . .	\$3.00
Ice Cream . . . . .	\$1.00
Fruit Pies . . . . .	\$1.25
Sheet Cake (Per Slice) . . . . .	\$1.00
Gourmet Cheese Cake . . . . .	\$3.00
Gourmet Mini Dessert . . . . .	\$2.25
Gourmet Red Velvet . . . . .	\$3.00
Lemon Layer Cake . . . . .	\$2.00
Gourmet Dessert . . . . .	\$3.25

# Dining In/Out

**\$42.50 PER PERSON + 22% SERVICE CHARGE**

BEVERAGES AND COURSES LISTED IN TRADITIONAL ORDER

- Shrimp Cocktail ❖ Chardonnay Wine
- French Onion Soup ❖ Blush Wine
- Broiled Filet of Fish ❖ Chablis Wine
- Roast Prime Rib of Beef ❖ Burgundy Wine
- Baked Potato, Green Beans, Rolls & Butter
- Garden Salad ❖ Chablis Wine
- Gourmet Cheesecake ❖ Coffee or Tea
- Port for Toasting

## Specialty Buffets

MEXICAN-SOUTH OF THE BORDER DINNER ..... LUNCH \$10.25  
DINNER \$14.95

Taco Bowls • Chicken & Beef Fajitas • Mexican Corn • Fiesta Rice • Refried Beans • All The Fixings • Iced Tea/Coffee • NO DESSERT

POLYNESIAN..... LUNCH \$10.25  
DINNER \$14.95

Sweet & Sour Chicken • Pepper Steak • Fried or Steamed Rice • Egg Rolls • Oriental Veggie Mix • Ambrosia Salad or Fruit Cup • Iced Tea/Coffee • NO DESSERT

ITALIAN.....LUNCH \$10.25  
DINNER \$14.95

Lasagna (choice of meat or vegetable) • Spaghetti w/ (Alfredo or Marinara) • Italian Mix Veggies • Garden Salad (Italian Dressing) • Iced Tea/Coffee • NO DESSERT

CARIBBEAN.....LUNCH \$10.25  
DINNER \$14.95

Jerk Chicken • Pork Tenderloin • Plantains • Black Beans and Yellow Rice • Corn Bread w/ Butter • Vegetables • Garden Salad w/ Dressing • Iced Tea/Coffee • NO DESSERT

REEF & BEEF ..... DINNER \$25.00  
(350 + PEOPLE \$20.00)  
(250 + PEOPLE \$22.00)

Salad (garden w/ house dressing) • Crab Legs • Steamed Shrimp • Baked Fish • Seafood Newberg • Roast Beef • Garden Veggies • Rice or Potato • Rolls • Iced Tea/Coffee • NO DESSERT • (May substitute (1) entrée with boneless/skinless chicken breast)

HOLIDAY.....LUNCH \$10.25  
DINNER \$15.95

Roasted Turkey • Glazed Ham • Whipped Potatoes & Gravy • Corn or Green Beans • Dressing • Rolls • Cranberry Sauce • House Salad w/ Dressing • Iced Tea/Coffee • NO DESSERT

WESTERN.....LUNCH \$10.25  
DINNER \$14.95

BBQ Ribs & BBQ Chicken • Corn on the Cob • Potato Salad • Baked Beans • Texas Toast • House Salad w/ Dressing • Iced Tea/Coffee • NO DESSERT

CREOLE.....LUNCH \$10.25  
DINNER \$14.95

Gumbo • Sausage w/ Peppers and Onions • Red Beans & Rice • Vegetables • Corn Bread • Garden Salad w/ Dressing • Iced Tea/Coffee • NO DESSERT

Buffet Dessert (add \$1.00 per person)

Desserts Available: Assorted Sheet Cakes or Cobblers (Peach, Apple or Cherry)

# Hors D'Oeuvres

## **HOT SELECTIONS** (100 pieces per order)

Buffalo Chicken Wings (Hot or Mild) . . . . .	\$80.00	Mozzarella Cheese Sticks w/Sauce . . . . .	\$75.00
Chicken Wings (Jerk) . . . . .	\$80.00	Jalapeno Poppers . . . . .	\$80.00
Chicken Drumettes . . . . .	\$80.00	Baked Wheel of Brie . . . . .	\$50.00
Fried Chicken Tenders w/Sauce . . . . .	\$90.00	Corn Dog Nuggets . . . . .	\$75.00
Meatballs . . . . .	\$75.00	Smoked Chicken Quesadilla . . . . .	\$145.00
(Swedish, Sweet n' Sour, Teriyaki, BBQ)		Scallops Wrapped in Pre Cooked Bacon	\$120.00
Marinated Kabobs (Beef) . . . . .	\$130.00	Mini Franks n' Blanket . . . . .	\$75.00
Marinated Kabobs (Chicken) . . . . .	\$130.00	Mini Crab Cakes . . . . .	\$120.00
Marinated Kabobs (Shrimp) . . . . .	\$150.00	Fried Fish Fingers w/ Cocktail Sauce . .	\$75.00
Marinated Kabobs (Pork) . . . . .	\$130.00	Hibachi Chicken Skewers . . . . .	\$125.00
Lumpia w/Sweet n' Sour Sauce . . . . .	\$140.00	Hibachi Beef Skewers . . . . .	\$125.00
BBQ Cocktail Sausage . . . . .	\$75.00	Stuffed Mushroom Caps . . . . .	\$125.00
Fried Vegetable Assortment . . . . .	\$75.00	Chicken Duxelle En Croute . . . . .	\$150.00
Mini Ham or Turkey with Cheese . . . . .	\$125.00	Beef Duxelle En Croute . . . . .	\$160.00
Baked Brie with Baguettes, Assorted Fruits and Crackers . . . . . \$105.00			

## **COLD SELECTIONS**

Deviled Eggs . . . . .	\$80.00
Shrimp Cocktail (5 lbs) Shell On . . . . .	\$75.00
Shrimp Cocktail (5 lbs) Shell Off . . . . .	\$85.00
Crab Claw Fingers (5 lbs) . . . . .	\$100.00
Finger Sandwiches . . . . .	\$70.00
(Chicken, Tuna, Egg, or Ham Salad)	
Deli Meats w/Rolls & Condiments . . . . .	\$100.00
(Roast Beef, Turkey, and Ham)	
Vegetable Display . . . . .	\$75.00
Antipasto Display . . . . .	\$125.00
Sliced Cheese Tray (5 lbs) . . . . .	\$20.00
Cheese Display . . . . .	\$75.00
Seasonal Fruit . . . . .	\$75.00
Fruit & Cheese Display . . . . .	\$150.00
Gourmet Pastry Display . . . . .	\$125.00
Chocolate Fondue . . . . .	\$75.00
Assorted Gourmet Cookies (1 lb) . . . . .	\$8.95
Chocolate Fountain . . . . .	\$500.00

## **CHIPS AND DIP**

Chips & Dip . . . . .	\$20.00
Nachos & Cheese . . . . .	\$25.00
Nachos & Salsa . . . . .	\$20.00
Spinach Dip w/ Crackers (Min 4 lbs) . . . . .	\$9.95
Crab Dip w/Crackers (Min 3 lbs) . . . . .	\$9.95
Shrimp Dip (Min 3 lbs) . . . . .	\$9.95
Chili Con Queso w/ Chips . . . . .	\$75.00
Mexican Layer Dip w/ Chips . . . . .	\$70.00

## **SALAD BOWLS**

Garden Salad . . . . .	\$50.00
Caesar Salad . . . . .	\$50.00
Spinach Salad . . . . .	\$50.00
Italian Pasta Salad w/ Meat . . . . .	\$40.00
Italian Pasta Salad w/ No Meat . . . . .	\$30.00

## **Carving Stations**

<b>Carving Stations Include Rolls &amp; Condiments</b>	
Top Round of Beef . . . . .	\$195.00
(Serves 75-100 People)	
Honey Glazed Ham . . . . .	\$175.00
(Serves 75-100 People)	
Roast Turkey Breast . . . . .	\$165.00
(Serves 75-100 People)	

# Beverages

## **BAR SERVICES**

THERE IS A LABOR FEE OF \$10.00 PER HOUR PER BARTENDER  
CONTRACT BAR SUBJECT TO 22% SERVICE CHARGE

### **BAR DRINK PRICES**

CALL BRANDS starting at .....	\$5.00
WELL STOCK starting at .....	\$4.00

### **HOUSE WINE - White, Blush & Red**

Glass .....	\$4.00
Carafe .....	\$10.75
Gallon .....	\$32.00

### **SODA/COFFEE**

Soda (can) .....	\$1.00
Coffee (pot) .....	\$3.50
Coffee (gallon) .....	\$15.00

### **BEER**

Domestic Beer .....	\$4.00
Imported Beer .....	\$5.00
Keg (Full) .....	\$175.00
Keg (Pony) .....	\$100.00
Keg Premium (starting at) .....	\$225.00

### **CHAMPAGNE**

Andre .....	\$12.00
Korbel .....	\$17.00
Asti Spumante .....	\$17.00

### **NON-ALCOHOLIC PUNCH (gallon) 2 gallon minimum**

Fruit Punch .....	\$15.00
Sherbert Punch .....	\$18.00
Lemonade Punch .....	\$7.50
Iced Tea Bowl .....	\$7.50

# Room Capacities

Room capacities vary according to the room configuration. For your planning purposes, room capacities and fees are indicated below:

Room	Seated	Stand Up	Weekday	Weekend Active Duty NAS JAX Command	Weekend Non NAS JAX Active Duty	Weekend Retired & Authorized Personnel
Main Dining Room	220	450	\$300.00	\$800.00	\$1000.00	\$1200.00
Manatee / St. Johns	120	250	\$225.00	\$800.00	\$1000.00	\$1200.00
Manatee	80	150	\$150.00	\$400.00	\$500.00	\$600.00
St. Johns	80	150	\$100.00	\$400.00	\$500.00	\$600.00
NGIS Conf. Room	60	100	\$100.00	\$100.00	\$175.00	\$200.00
River Room	30	50	\$50	\$50	\$75	\$75

- The Officers' Club requires a \$1,500 minimum in sales for parties booked on Saturdays. This does not include room fees, service charges and/or additional charges.
- Dance Floor will be included in the room charges.
- Cake Cutting Services are included in room charges.
- Room Charges include Coffee & Water for all Conference events. This does not include the NGIS Conference Room.

## *Additional Equipment / Services*

Use of hurricane lamps with candles - \$2.00 each

Center piece mirrors - \$2.00 each

Vases - \$2.00 each

Chair Covers per Chair - \$3.00 \*Bow - \$2.00

\* Availability of color is limited.





# Policies and

Welcome to the RIVER COVE CATERING AND CONFERENCE CENTER (Officers' Club) at NAS Jacksonville, and thank you for your interest in our variety of catering facilities. To speak to a representative about booking a function, please call (904) 542-3041 • Fax (904) 542-2997.

## **Reservation & Deposit Policies:**

A catering reservation form must be signed and a deposit (minimum amount is the room rental fee) is required to confirm the reservation. The deposit is non-refundable unless the party is cancelled ninety (90) days prior to the scheduled date. Should the event be cancelled within fifteen (15) days for any reason other than "an act of God" the sponsor agrees to pay the club branch an amount equal to 25% of the contracted price of the event.

## **Contracts & Billing:**

All private party contracts must be drawn up one month prior to the scheduled date. Upon booking of the contract, payment of 50% of the anticipated bill is required. All contracts shall be signed 14 days prior to the event. Payment in full is required 7 days prior to the function. We accept Visa, MasterCard, American Express and Personal checks or cash. Returned checks will be assessed a \$25.00 service charge.

## **Guarantee:**

The catering department requires an estimated number of guests at the time of booking. A firm guarantee of the number of guests to number served must be provided 14 days in advance of the scheduled function. The sponsor agrees to pay for all guests who attend, and 100% of the number guaranteed. Menu is required to be submitted no later than two (2) weeks prior to the event.

## **Timeliness of Function:**

The starting time agreed by the sponsor will be strictly enforced. Room rental time blocks are four hours for social events and eight hours for conferences. Functions that run longer than four hours will be assessed a labor fee of \$300.00 per hour. The club branch is not responsible for the quality of the food served for functions starting more than 30 minutes after the original scheduled time. All Saturday functions must start no later than 1800 and must be completed by 2300.

## **Guest Passes:**

Please contact the MWR Administrative Office at (904) 542-3111/3112 for information.

## **Decorations:**

All decorations used must be flameproof. For your safety, arranging and moving furniture or equipment will be accomplished only under the direction of the club personnel. Please do not nail, tack or tape any posters, banners, etc. to our walls or doors. The sponsor will be held liable for any damage incurred by himself or his guest(s). The club is not responsible for flower decorations or cake setup in the room.

# Information

## Service Charge:

There will be a 22% service charge added to the total contract bill. There will be a 15% service charge for *COMMAND FUNCTIONS*.

- A minimum of \$50 will be added if the head table is served at a buffet function.
- A \$50 transportation charge will be added for functions catered outside of the club. Also a 25% service charge to ALL off premises events.
- Functions held on federal holidays and Sundays will have an additional charge for labor, based on total amount of employees required to work.

## Room Setups:

The catering representative will furnish guidelines for individual room setup.

## Bar Policy:

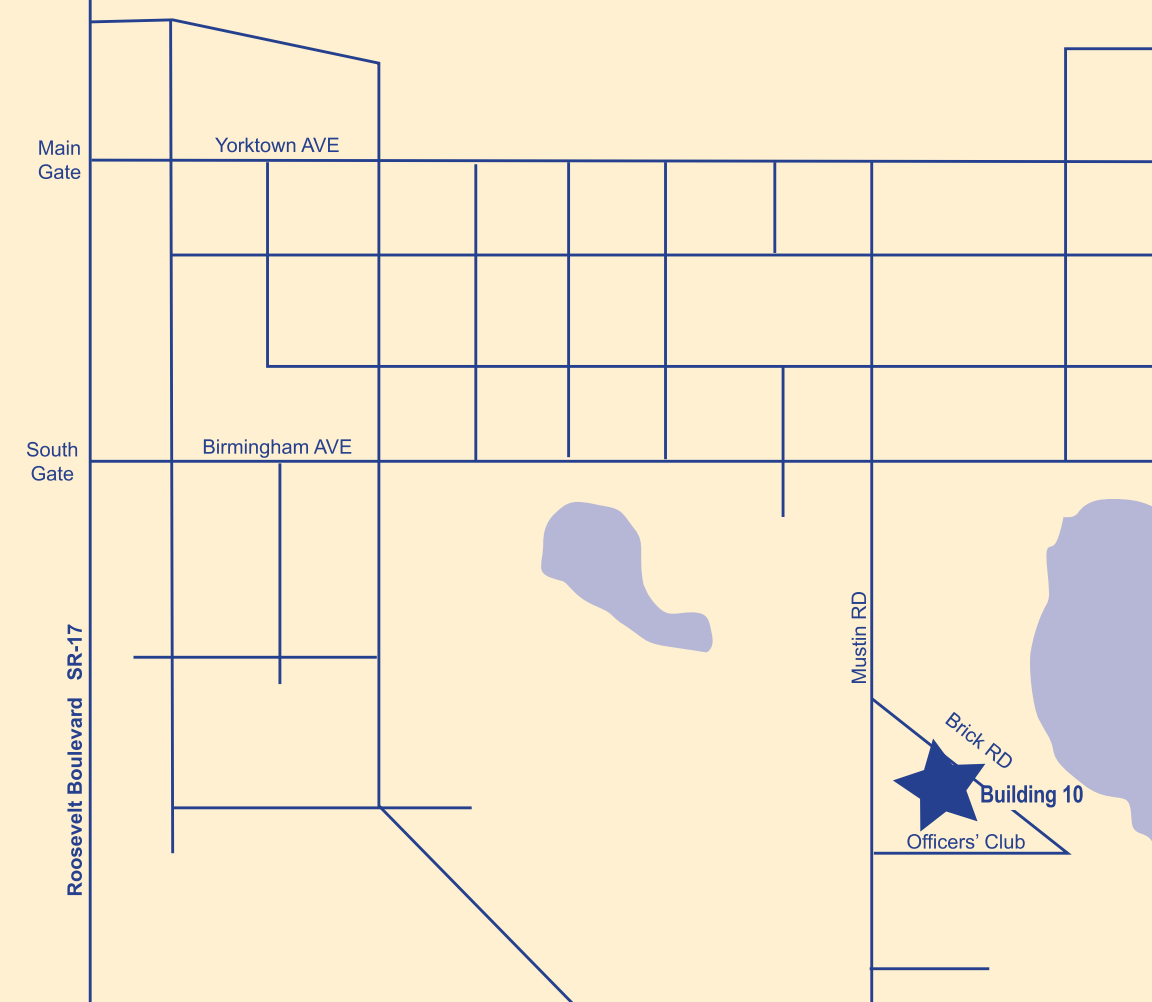
The club branch provides several types of bar service.

- **Host Bar:** There is no charge to guests for the use of this bar, the cost of the beverages are rung up on a cash register and the total cost of the beverages consumed is then added to the party contract.
- **No Host Bar:** Guest purchase beverages at the current prices.
- **Limited Host Bar:** Sponsor sets a minimum dollar amount for the bar. When the dollar amount is reached, the bar is closed, guaranteed more dollars or added to party contract.

## In Addition:

- All food and beverage(s) will be purchased from the Club. The only exception will be for wedding cakes or other ceremonial cakes. Food or beverages will not be removed from the club with the exception of the cake.
- Host is responsible for the behavior of their guests.
- Host is responsible to ensure guests under the age of 21 do not consume alcohol.

The throwing of rice, confetti, birdseed, food or any other foreign matter inside the club is prohibited. There will be a \$100 cleaning fee assessed if this policy is violated. Birdseed may only be thrown outside the building.



*River Cove Catering and Conference Center (Officers' Club)*  
*Bldg. 10 Mustin Road • Naval Air Station • Jacksonville, FL 32212*  
*(904) 542-3041*