



## LUNCH MENU FOR GROUPS OF 12 TO 50 GUESTS AVAILABLE MONDAY – FRIDAY

PLEASE SELECT UP TO THREE OF THE FOLLOWING ENTREES

### ASIAN CHICKEN SALAD

Served with a ginger vinaigrette & fried Wontons

### COBB SALAD

With grilled chicken, bacon, avocado, tomatoes, chopped egg, crumbled blue cheese and a poppy seed dressing

### PETRALE SOLE

Flour dusted & sautéed, topped with brown butter, capers lemon juice & parsley, served with French green beans and rice Pilaf

### LEATHERNECK ANGUS CHEESEBURGER

Served with Club French Fries and Cole slaw

### PASTA PRIMAVERA

Sautéed fresh seasonal vegetables served over fettuccini with a light white wine, herb and garlic sauce

### FOR DESSERT

Select one of the following

Carrot Cake

Strawberry Shortcake

German Chocolate Cake

Chocolate & Vanilla Ice Cream Sundae

### ALL LUNCHES INCLUDE:

Rolls and Butter

Ice Tea, Starbucks Coffee & Tea Service

**\$20.00 PER PERSON**

*Exclusive of 20% service charge and 9.5% state sales tax.*

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**BUFFET LUNCHEON MENU**  
**FOR GROUPS OF 35 OR MORE GUESTS**  
**AVAILABLE MONDAY – FRIDAY**

Select one of the following buffet menus

**THE MARKET BUFFET**

Fresh Garden Green Salad  
New red potato Salad with mustard & dill  
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami, Cheddar, Jack & Swiss Cheeses,  
Assortment of Breads, Lettuce, Tomato, Onions & Pickles  
Chef's Fried Chicken  
Assortment of Mini French Pastries

**SOUTH OF THE BORDER BUFFET**

Corn and Black Bean Salad with Cumin Vinaigrette  
Jicama Salad with Mandarin Oranges and Cilantro  
Chicken Fajitas with Flour Tortillas  
Guacamole, Salsa, Sour Cream, Cheddar Cheese,  
Beef Tamales with Chipotle Sauce  
Spanish rice, Refried Beans  
Dulce de Leche Mousse

**LITTLE ITALY BUFFET**

Baby Arugula with Gorgonzola Balsamic Vinaigrette  
Grilled Vegetable Salad  
Chicken Saltimbocca with Marsala Mushroom Sauce  
Cheese Tortellini with Pesto Sauce  
Italian Sausage and Peppers with Marinara Sauce  
Garlic Bread  
Tiramisu

**WINE COUNTRY BUFFET**

Mixed Sonoma Field Greens with Sliced Pears, Goat Cheese, and Candied Walnuts  
Rice & Whole Grain Pilaf  
Dill Crusted Salmon with Herb Beurre Blanc  
Grilled Chicken with Tomato and Pepper Relish  
Grilled Asparagus  
Assorted Breads and Rolls  
Selection of Fine Pastries

**PACIFIC RIM BUFFET**

Noodle Salad with Hoisin Dressing  
Baby Spinach with Ginger Vinaigrette, Oranges, and Jicama  
Roasted Five-Spice Chicken  
Steamed Sea Bass with Wasabi Beurre Blanc & Seaweed Salad  
Pork Fried Rice  
Stir-Fried Vegetables  
Coconut Macaroons with Mango Sorbet

**ALL BUFFETS INCLUDE**

Ice Tea & Starbucks Coffee Service

**\$33.00 PER PERSON**

*Exclusive of 20% service charge and 9.5% state sales tax.*

## BAR & WINE SERVICE

Enjoy our full bar

or

select wines from our wine list to be served at your luncheon, all at Club prices.

## FOR THOSE SPECIAL OCCASIONS...

FOR THOSE SPECIAL BIRTHDAYS AND ANNIVERSARIES YOU CAN ORDER AN EXTRAORDINARY CAKE WITH A PERSONAL WISH WRITTEN ON THE TOP OR ADD SOME SCRUMPTIOUS PETITS FOURS OR MAYBE SOME CHOCOLATE COVERED STRAWBERRIES TO THE FESTIVITIES.

SEE YOUR RESTAURANT MANAGER FOR MORE INFORMATION

## GROUP LUNCH POLICIES:

- To reserve a semi private dining area and guarantee your date and time of your event, we shall need a valid credit card number. This card number is to be given at the time of booking.
- Menu selections are to be made no less than five (5) business days prior to event
- Groups of 25 or more, the Host is to sign and returned the BEO and Invoice with menu selection and expected guest attendees.
- Cancellation notice is required five (5) business days prior to event for a full refund of deposit.
- Final Minimum Guest Attendance Guarantee with the number of each selected Entrée are required three (3) business days prior to event.
- MMC will bill client for the guaranteed number of guests or the actual number of guest, whichever number is higher.
- Color coded place cards are available to indicate guests entrée selections.
- All groups are subject to 20% gratuity and state sales tax of 9.50%
- Payment is due in full at the end of the event either by personal check (one check only please) with Member ID number or by valid Credit Card