



Catering and Conference Menu

All pricing is valid Mon-Fri, 7a – 3p, and is based on a per guest basis unless specified.
Additional Fees may apply.

Continental Breakfast Selections *(Available 7a-11am, Delivery Fees not included.)*

Selection 1: **\$150, Serves 25 Guests**
Includes: 15 Bagels w/Cream Cheese, 15 Muffins, 15 Assorted Pastries, 2 Gallons of Orange Juice, 3 Gallons of Coffee, Disposable Plates, Cups, Napkins and Cutlery.

Selection 2: **\$175, Serves 25 Guests**
Includes: 15 Bagels w/Cream Cheese, 15 Muffins, 20 Assorted Cold Cereals, Fresh Fruit, 2 Gallons of Milk, 3 Gallons of Coffee, Disposable Plates, Cups, Napkins and Cutlery.

Selection 3: **\$200, Serves 25 Guests**
Includes: 15 Bagels w/Cream Cheese, 15 Muffins, 20 Cinnamon Rolls, Fresh Fruit, 15 Egg Salad Croissants, 3 Gallons of Coffee, Disposable Plates, Cups, Napkins and Cutlery.

Selection 4: **\$9 per guest**
Breakfast Buffet to include Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast or Pancakes, Juice, Coffee, Hot Tea, Disposable Plates, Cups, Napkins and Cutlery.

Coffee & Donuts: **\$3.50, per guest**

Coffee & Bagels: **\$3.50, per guest**

Coffee & Assorted Pastries: **\$3.50, per guest**

3 Gallons of Coffee: **\$35** (Based on one cup per guest)
Includes: 30 Disposable Cups, Creamers, Sugars and napkins

5 Gallons of Coffee: **\$55** (Based on one cup per guest)
Includes: 50 Disposable Cups, Creamers, Sugars and napkins

Breakfast Selection Add on Items, per guest

Tea Bags	\$1
Juice	\$1
Yogurt	\$1
Yogurt Toppings	\$1
Fresh Fruit	\$2
Case of Water (24)	\$10.50, per case



Lunch Selections (Available 11am-3pm, Delivery Fees not included.)

Boxed Lunch: **\$10 each**

VIP Upgrade: **\$2 each**

(Plated and Black Linen Napkin)

Sandwich Option Includes:

Choice of Meat: Ham, Turkey, Corned Beef or Chicken Salad

Choice of Bread: White, Rye, Wheat, White flour wrap

Choice of Cold Salad: Potato, Pasta or Coleslaw

Choice of: Bottled Water or Soda

Includes: Fresh Fruit, Chips and a Cookie

Salad Option Includes:

Choice of: Chef Salad, Grilled or Fried Chicken Salad, Chicken Caesar Salad

Choice of Dressing: Ranch, Italian, Caesar, Raspberry Vinaigrette

Choice of: Bottled Water or Soda

Includes: Fresh Fruit and a Cookie

Chicken Salad or Tuna Salad Croissant: **\$9, per guest**

Includes: Fresh Fruit, Chips, Bottled Water and a Cookie

Grilled Chicken Pita: **\$10, per guest**

Includes: Fresh Fruit, Chips, Bottled Water and a Cookie

Submarine Sandwich: **\$13, per foot**

(3 Foot, 6 Foot, 8 Foot)

Soup de Jour: **\$3, per guest**



Lunch Buffet Options

Deli Sandwich Buffet: **\$12**, per guest

Includes: Assortment of Deli Meats, Cheeses, Breads and Rolls
Cold Salads: Potato Salad, Pasta Salad or Coleslaw.
Choice of: Bottled Water or Soda

Burger Buffet: **\$13**, per guest

Includes: Burgers, Baked Beans, Corn, Chips and Toppings
Choice of Cold Salad: Potato Salad, Pasta Salad or Coleslaw.
Choice of: Bottled Water or Soda

Soup & Salad Buffet: **\$12**, per guest

Includes: Assorted Salads, Dressings, Cheese, Cucumbers, Tomatoes, Onions, Beets, Bacon, Hard Boiled Eggs, Cottage Cheese, Croutons, Assorted Cold Salads, Assorted Home Baked Cookies and Bottled Water.
Choice of One Soup: Chicken Noodle, Beef Noodle, Broccoli Cheddar, Corn Chowder or Navy Bean w/Ham

Taco Buffet: **\$11**, per guest

Includes: Seasoned Beef, Chicken, Refried Beans, Nacho Cheese, Tortilla Chips, Soft & Crunchy Shells, Diced Tomatoes, Shredded Lettuce, Black Olives, Salsa, Sour Cream and Churros.

Baked Potato Buffet: **\$9**, per guest

Includes: Baked & Sweet Potatoes, Side Salad, Cheese, Bacon, Sour Cream, Onions, Chives, Sautéed Peppers, Diced Tomatoes, Nacho Cheese, Black Olives and Assorted Home Baked Cookies.

Entrée Buffet Options

Entrée Selections: Top Round Beef Aus Jus, Beef Tips, Swedish or Sweet & Tangy Meatballs, Meatloaf, Herb Baked Chicken, Fried Chicken, Chicken Picatta, Chicken Parmesan, Lasagna (Meat, Chicken or Vegetable), Italian Sausage w/Sautéed Peppers and Onions.

Potato Selections: Mashed, Baked, Red Skinned, Au Gratin or Rice Pilaf

Pasta Selections: Alfredo, Marinara, Butter Garlic

One Entrée Buffet: **\$14**

Includes: Seasonal Vegetable, Tossed Salad and Rolls
Choice of One Entrée Selection and One Potato Selection

Two Entrée Buffet: **\$16**

Includes: Seasonal Vegetable, Tossed Salad and Rolls
Choice of Two Entrée Selections and One Potato Selection

Three Entrée Buffet: **\$17**

Includes: Seasonal Vegetable, Tossed Salad and Rolls
Choice of Two Entrée Selections, One Potato Selection and One Pasta Selection



BBQ Menu Selections

Add Canned Soda or Bottled Water, \$1 additional per person!

Selection #1: **\$10, per guest**

Choice of One: ¼ Burger or Jumbo Hot

Dogs Choice of One: Baked Beans or

Buttered Corn

Choice of One: Potato Salad, Coleslaw or Pasta Salad

Includes: All Buns, Condiments, Potato Chips, Vegetables & Dip, Disposable Plates, Forks, Knives and Napkins

Selection #2: **\$12, per guest**

Choice of One: ¼ Burger or Jumbo Hot Dogs

Choice of One: BBQ Chicken or Italian Sausage

Choice of One: Baked Beans or Buttered Corn

Choice of One: Potato Salad, Coleslaw or Pasta Salad

Includes: All Buns, Condiments, Potato Chips, Vegetables & Dip, Disposable Plates, Forks, Knives and Napkins

Selection #3: **\$18, per guest**

Choice of One: ¼ Burger or Jumbo Hot Dogs

Choice of One: BBQ Chicken or BBQ Spare Ribs

Choice of One: Baked Beans or Buttered Corn

Choice of One: Potato Salad, Coleslaw or Pasta Salad

Includes: All Buns, Condiments, Potato Chips, Vegetables & Dip, Lemonade or Iced Tea, Disposable Plates, Forks, Knives and Napkins

Beverage Selections

Canned Soda **\$2** perguest

Beverage Dispenser (Lemonade, Fruit Punch, Iced Tea) **\$2** perguest

Bottled Water..... **\$2** perguest

Dessert Selections

Brownies **\$2** perguest

Assorted Cookies **\$2** perguest

Conference Room Rental..... **\$175**

Daily Rental (up to 6 hours total) Includes: Room set-up, Screen and Projector upon customer request.

Additional Hourly Conference Room Rental **\$25**

For use in combination with the regular Conference Room Rental only.

Delivery Charges

Selfridge ANGB **\$35** (per delivery)

Detroit Arsenal **\$50** (per delivery)



Linens..... \$3 per guest

Includes: Linen Table Cloth and Linen Napkins

Skirting

- Table Linen **\$10** each
- Skirt & Clips **\$10** each skirt

Cake Cutting Fees \$35 per cake

Includes: Disposable Plates, Forks and Napkins

Requirements

All selections will be subject to a room charge of \$175.00. If a \$500 minimum commitment for food is met, the room fee will be waived.

All food and beverage selections will be subject to an 18% service charge of which 10% is used for event set up and the remaining 8% is gratuity for the employees working the event.

All selections and number of guests will be confirmed no later than 10 business days in advance. Once the number of attendees is given to catering manager, customer will be locked into number of guests provided.

Payment is due 5 business days in advance. Any additional charges will be billed and collected the day of the event.

Gate lists for guests without base access will need to be provided no later than 15 business days in advance. They will need to be sent in to Selfridge Golf Course. Please contact the offices for appropriate vetting form.

For events requested at the Joint Dining Facility (JDF), a set up and breakdown fee of \$395.00 will be charged. This charge does not include cleanup of room and bathrooms; only areas where Mulligan's has its equipment. In regards to the charge, the room must be set up to customers' needs and then put back in the standard floor plan given by the JDF facilitators. If customer so chooses they may decline the fee and set up and breakdown tables complying with JDF standard floor plan and rules. A signed agreement between JDF and customer will need to be in place and contact should be made directly to JDF to book the facility.

In compliance with the standards set by the Board of Health, prepared leftover food must be disposed properly. This eliminates the potential of food borne illness caused by improperly handle foods after their event concludes.

A non-refundable deposit of \$200.00 will be required at the time of booking. The deposit will be deducted from total bill when event payment is received.

Mulligan's Restaurant & Banquet

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