



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)*

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, per guest

Coffee & Bagels: \$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

Assorted Pastries	\$1
Juice	\$1
Donuts	\$1
Yogurt	\$1
Yogurt Toppings	\$1
Fresh Fruit	\$2
Case of Water	\$10.50, per case



Lunch Selections *(Available 11am-3pm)*

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

Grilled Chicken Pita: **\$9, per guest**

Submarine Sandwich: **\$13, per foot**
(3 Foot, 6 Foot, 8 Foot)

Soup de Jour: **\$2, per guest**



Buffet Options

Deli Sandwich Board: **\$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 Tomatos, 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 Buffets

Entrée Selections: Top Round Beef Aus Jus, Herb Beef Tips, Swedish or Sweet & Tangy Meatballs, Herb Baked 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

One Entrée Buffet: **\$14**

Includes: Seasonal Vegetable, Tossed Salad and Rolls

Choice of One Entree 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: \$180, 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

Dessert Selections

Brownies \$1.50 per guest

Assorted Cookies \$1.50 per guest

Brownies \$1.50 per guest

Ice Cream or Sherbet (Scoop) \$1.50 per guest

Conference Room Rental..... \$175

Daily Rental (up to 7 hours) Includes: Room set-up, Screen and Projector upon customer request.

Delivery Charges

Selfridge ANGB \$35

Detroit Arsenal \$50



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. (Excludes conferences).

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 5 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 10 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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