



## 2017 MESS NIGHT/ DINING-IN MENU

### SIT DOWN DINNER

#### APPETIZER

Shrimp Cocktail with Cocktail Sauce

#### SOUP, (*choice of one*)

French Onion Soup  
Creamy Garlic Cheddar Cheese Soup  
Corn Chowder Soup

#### SALAD

Garden Greens with Ranch Dressing

#### ENTRÉE, (*choice of one*)

Prime Rib of Beef with Au Jus and Horseradish Sauce  
Roast Striploin of Beef with Green Peppercorn Demi Glace Sauce  
Broiled Rib or NY Steak with Colbert Sauce or Maître d'Hôtel Butter

#### Entrée Served with:

Twice Baked Potatoes or Garlic Mashed Potatoes  
Green Bean Almondine  
Rolls and Butter

#### DESSERT, (*choice of one*)

Cheesecake with Cherry Topping  
Carrot Cake  
German Chocolate Cake

Kona Blend Coffee, Decaffeinated Coffee and Hot Tea

Cigars

Dinner includes TOASTING White, Red, Port Wines and Rum Punch

Bartender Fee Waived for Parties (50) or more

Price per Person: \$58.00 + 15% service charge

(\$58.00 Food + \$8.70 Service Charge = \$66.70 per person, inclusive)

*Menus are subject to change.*

*Prices are subject to 20% service charge.*

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