



*FORT LEONARD WOOD CATERING*

*Promotion Parties  
Hails & Farewells  
Award Ceremonies  
Regimental Balls  
Holiday Parties  
Birthday Parties  
Anniversaries  
Weddings & More*

*For more information, Call us today!*

*Pershing Community Center*

573-329-2455



[www.fortleonardwoodmwr.com](http://www.fortleonardwoodmwr.com)

## ***Pershing Breakfast Selections***

*Minimum Guest Guarantee 30*

### ***The Continental***

*Orange and Apple Juice*  
*Assorted Danish Pastries and Muffins*  
*Sliced Seasonal Fruit*  
*Butter and Preserves*  
*Freshly Brewed Coffee, Hot Tea, Milk*  
*\$6.50 per person*

### ***The Executive***

*Orange and Apple Juice*  
*Assorted Danish Pastries, Muffins and Croissants*  
*Fresh Seasonal Fruits and Berries*  
*Assorted Dry Cereals and Hot Flavored Oatmeal*  
*Butter and Preserves*  
*Freshly Brewed Coffee, Hot Tea, Milk*  
*\$7.25 per person*

### ***The Pershing Traditional***

*Orange and Apple Juice*  
*Fresh Fruit Platter*  
*Buttermilk Biscuits with Country Gravy*  
*Scrambled Eggs with Onions, Mushrooms, and Green Pepper*  
*Choice of Ham, Bacon, or Sausage*  
*Hash Brown Potatoes topped with Cheddar Cheese*  
*Freshly Brewed Coffee, Hot Tea, Milk*  
*\$9.50 per person*

### ***Breakfast Enhancements***

*Enhance your early morning start with a selection of the following*  
*\$2.25*  
*Assorted Bagel Station*  
*Grilled Ham and Cheese Breakfast Croissant*  
*Sausage and Cheese Biscuit or Egg, Ham, and Cheese Biscuit*

## ***Pershing Traditional Luncheon Buffets***

*Traditional Buffets feature speed of service and choices for your guests*

*Minimum Guests Guarantee 30*

*Buffet includes your choice of 2 entrées, 2 accompaniments, 1 vegetable, pre-set tossed salad w/choice of dressing, freshly baked dinner rolls, and iced tea.*

*\$9.95 per person*

*Special Enhancement: Add coffee & dessert assortment for \$1.95*

### ***Entrée Suggestions (Choose two)***

*Rosemary Crusted Pork Loin*

*Herb Baked Chicken*

*Pershing Fried Chicken*

*Beef Tips Bourguignon*

*Pepper Steak*

*Schnitzel*

*Fried Catfish*

*Baked Ham*

*Roast Turkey breast*

*Lasagna (Beef or Vegetable)*

### ***Accompaniments (Choose two)***

*Garlic Mashed Potatoes*

*Baby New Potatoes*

*Rice Pilaf*

*Buttered Noodles*

*Au Gratin Potatoes*

*Bread Stuffing*

### ***Vegetable (Choose one)***

*Normandy Blend (Cauliflower, Broccoli & Carrots)*

*Riviera Blend (Green Beans, Wax Beans, Carrots)*

*Country Trio (Corn, Green Beans, and Carrots)*

*Green Beans Almandine*

*Herb Buttered Baby Carrots*

*Peas & Carrots Blend*

## ***Luncheon Theme Buffets***

*Minimum Guests Guarantee 30*

### ***A Country Picnic***

*Ambrosia Salad, Potato Salad and Cole Slaw*

*Southern Fried Chicken*

*Barbecued Pork Spare Ribs*

*Au Gratin Potatoes*

*Zucchini and Tomatoes*

*Southern-Style Cornbread with Butter*

*Bread Pudding w/ Bourbon Sauce or Vanilla Sauce*

*Coffee and Tea Service*

*\$10.95 per person*

### ***Little Italy***

*Traditional Caesar Salad with Herbed Croutons (Action Station)*

*Bowtie Pasta Salad with Vegetables and Italian Vinaigrette*

*Grilled Italian Sausage with Bell Peppers and Yellow Onions*

*Slow-Roasted Rosemary Chicken with Garlic, Lemon and Olive Oil*

*Roasted Red Potatoes and Italian Blend Vegetables*

*Tiramisu*

*Freshly Baked Dinner Rolls with Butter*

*Coffee and Tea Service*

*\$11.95 per person*

### ***The Pacific Rim***

*Japanese Cucumber Salad*

*Oriental Chicken Salad with Sesame Ginger Dressing, Java Slaw*

*Hunan Beef with Broccoli and Scallions*

*Chinese Style Orange Peel Chicken and General Tso's Shrimp*

*Stir Fried Asian Vegetables and Jasmine Rice*

*Freshly Baked Rolls with Butter*

*Coffee and Tea Service*

*\$12.95 per person*

*Dinner prices will vary*

## ***Ala Carte Luncheons***

*Minimum Guest Guarantee 25*

*All Luncheon Entrees are served with your choice of Fresh Garden Greens with House Dressing or Fresh in-Season Fruit Cup, freshly Baked Dinner Rolls, Iced Tea and Coffee.*

*Enhance your Luncheon with a cup of our Chef's Homemade Soups.*

*Vegetarian Black Bean Chili, Louisiana Chicken and Shrimp Gumbo or Split Pea and Ham*

*Add Soup .... \$1.00*

### ***Beef Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Sliced Roasted Top Round of Beef Au Jus... \$8.50*

*Peppered Steak... \$8.95*

*Beef Stroganoff... \$9.50*

### ***Chicken Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Herb Baked Chicken... \$8.50*

*Chicken Parmesan with Linguine and Marinara Sauce... \$9.25*

*Chicken Cordon Bleu garnished with an Asiago Cream Sauce... \$9.95*

### ***Seafood Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Blackened Tilapia with Chipotle Cream Sauce... \$8.95*

*Seafood Pasta... \$10.50*

*Baked Salmon with Pineapple Salsa... \$11.95*

### ***Pork Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Roasted Loin of Pork with Au Jus... \$8.95*

*Cajun Honey Roast Pork Loin... \$9.25*

*Braised Pork Chops with Red Cabbage and Apples... \$9.50*

### **Varieties**

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Pasta Primevera... \$7.95*

*Vegetable or Meat Lasagna... \$8.75*

*Roasted Breast of Turkey with Pan Gravy... \$8.95*

*Baked Penne Carbonara with Chicken... \$9.50*

### **Light Fare**

*Entrée Selections are Accompanied by Chef's choice of Accompaniment*

*Chicken or Tuna Salad Croissant Sandwich... \$7.95*

*Fresh Fruit Plate with Cottage Cheese... \$8.25*

*Grilled Chicken Caesar or Chef Salad... \$9.50*

### **Enhance your Luncheon with a Tasty Sweet Temptation**

*\$1.95*

*Chocolate Cherry Bread Pudding*

*Apple Cheddar Cobbler or Peach Cobbler*

*Classic Homemade Raisin Bread Pudding with Caramel Sauce*

*Black Forest Cake*

### **Soup & Sandwich Buffet**

*An eclectic array of delectable sandwiches, wraps, and subs to fit any occasion*

*Minimum Guests Guarantee 25*

*Buffet includes an assortment of cold cuts, cheeses, and sandwich salads prepared in a variety of breads and styles including French baguette, flavored tortilla wraps, along with white & wheat club sandwich points.*

*\$9.50 per person*

*Special Enhancement: Add coffee & tea service for \$0.75*

*Soup Du Jour*

*Assorted Sandwiches on Display*

*Rainbow Rotini Salad*

*Your choice of salad*

*Assorted Cookies*

# ***“You are the Chef”***

## ***Dinner Buffets***

*Minimum Guests Guarantee 30*

*We seek to meet the most finicky of palettes and the most conservative of budgets.  
With the “You are the Chef” buffet menu concept we will strive to meet your every need.*

*A minimum of one Salad offering, one Entrée offering, one Vegetable offering and  
two Starch offerings are required or the menu pricing will be adjusted accordingly.*

*Coffee and Tea Service, fresh Dinner Rolls and Butter are complimentary.*

*Dessert Enhancements are priced separately*

*With One Main Entrée \$12.95*

*With Two Main Entrees \$14.95*

### ***Salad Offerings***

*Garden Mixed Greens*

*Caesar Salad*

*Spinach Salad*

*Marinated Cucumbers and Tomatoes*

### ***Entrée Offerings***

*Chicken Cordon Bleu finished with an Asiago Cream Sauce*

*Vegetable or Beef Lasagna*

*Roasted Breast of Turkey with Pan Gravy*

*Blackened Tilapia with Chipotle Cream Sauce*

*Pershing Fried Chicken*

*Herb Grilled Chicken with Bernaise Sauce*

*Baked Salmon with Pineapple Salsa*

*Ziti and Spinach with Gorgonzola Gratin*

*Beef Stroganoff with Egg Noodles*

*Chicken and Dumplings*

*Baked Penne with Four Cheeses*

*Chicken Jambalaya*

## ***Vegetable Offerings***

*Italian Blend Vegetables*  
*Green Bean Almandine*  
*Sauteed Fresh Vegetable Medley*  
*Fried Okra*  
*Collard Greens*  
*Stewed Zucchini*  
*Corn Pudding*  
*Sauteed Assorted Haricot Vert*  
*Sugar Snap Peas*  
*Apple Glazed Baby Carrots*

## ***Starch Offerings***

*Apple Bacon Baked Beans*  
*Garlic Mashed Potatoes*  
*Buttered Egg Noodles*  
*Au Gratin Potatoes*  
*Scalloped Potatoes*  
*Roasted Red Potatoes*  
*Rice Pilaf*  
*Baked Potatoes*

## ***Dessert Offerings***

*Dessert Selections*  
\$2.25  
*Chocolate Bread Pudding*  
*Apple Cobbler*  
*Classic Homemade Raisin Bread Pudding with Caramel Cream Sauce*  
*Cherry Cobbler*  
*Black Forest Cake*

## ***Ala Carte Dinners***

*Minimum Guest Guarantee 25*

*All Dinner Entrees are served with your choice of Fresh Garden Greens with House Dressing or  
Fresh in-Season Fruit Cup, freshly Baked Dinner Rolls, Iced Tea and Coffee.*

*Enhance your Dinner with a cup of our Chef's Homemade Soups. Add Soup .... \$1.00  
Vegetarian Black Bean Chili, Louisiana Chicken and Shrimp Gumbo or Split Pea and Ham*

### ***Beef Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*London Broil... \$16.95*

*New York Strip... \$18.95*

*Roast Prime Rib of Beef Au Jus... \$22.00*

*Fillet Mignon... \$23.00*

### ***Chicken Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Chicken Parmesan with Marinara Sauce... 11.50*

*Chicken Marsala... \$12.50*

*Chicken Cordon Bleu garnished with an Asiago Cream Sauce... \$12.95*

### ***Seafood Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetable and Starch*

*Baked Salmon with Pineapple Salsa... \$12.95*

*Seafood Pasta... \$13.95*

*Stuffed Sole with Newburg Sauce... \$14.95*

### ***Pork Selections***

*Entrée Selections are Accompanied by Chef's choice Vegetables and Starch*

*Roasted Loin of Pork with Au Jus... \$11.50*

*Cajun Honey Roast Pork Loin... \$12.25*

*Braised Pork Chops with Red Cabbage and Apples... \$12.95*

## ***Varieties***

*Entrée Selections are Accompanied by Chef's choice Vegetables and Starch*

*Roasted Breast of Turkey with Pan Gravy... \$9.95*

*Baked Penne Carbonara with Chicken... \$10.25*

*Vegetable or Meat Lasagna... \$10.95*

## ***Enhance your Dinner with a Tasty Sweet Temptation***

*\$1.95*

*Chocolate Cherry Bread Pudding*

*Apple Cheddar Cobbler or Peach Cobbler*

*Classic Homemade Raisin Bread Pudding with Caramel Sauce*

## **Cocktail Reception Package**

*Minimum Guests Guarantee 50*

*Prices Based on Two Pieces per selection, per Person*

*Cocktail Reception includes Three Cold and Five Hot Selections.*

*Includes special centerpieces and displays*

*\$14.95*

### **Cold Appetizer Offerings**

*Select three of the following:*

*Crudités of Vegetables with Ranch Dressing Dip*

*Rainbow of fresh Fruits Display*

*Deviled Eggs*

*Cajun Deviled Eggs*

*Curried Chicken Salad Tea Sandwiches*

*Deviled Ham Tea Sandwiches*

*Chicken Salad Tea Sandwiches*

*Tri Colored Tortilla Chips and Fresh Tomato Salsa*

### **Hot Appetizer Offerings**

*Select five of the following:*

*Mesquite Chicken Quesadilla*

*Battered Mushrooms & Onion Rings*

*Assorted Cocktail Meatballs*

*Franks Wrapped in Puff Pastry*

*Deconstructed Reuben Platter*

*Buffalo Wings with Ranch Dressing*

*Egg Rolls served with a Sesame Mustard Dipping Sauce*

*Jalapeno Cheese Poppers*

*Vegetable Egg Rolls with Mustard Dipping Sauce*

*Petite Chicken Drummies*

## ***Cocktail Reception Enhancements***

### ***Hot Appetizer Offerings- Ala Carte***

- Mesquite Chicken Quesadilla (8 pcs) ... \$5.95*
- Battered Mushrooms (5lb)...\$32.00*
- Onion Rings (5lb) ... \$32.00*
- Assorted Cocktail Meatballs (5lb) ... \$55.00*
- Franks Wrapped in Puff Pastry (per dz) ... \$10.95*
- Deconstructed Rubeen Platter (serves 25) ... \$36.00*
- Buffalo Wings with Ranch Dressing (5lb) ... \$56.00*
- Jalapeno Cheese Poppers (per dz) ... \$10.50*
- Vegetable or Pork Egg Rolls with Mustard Dipping Sauce (per dz) ... \$16.95*
- Assorted Pizza (per pizza) ... \$16.00*
- Petite Chicken Drumsticks (5lb) ... \$56.00*
- Mini Chicken Cordon Bleu (per dz) ...\$10.50*

### ***Cold Appetizer Offerings***

- 6ft Sub Sandwich (Assorted meats) ...\$90.00*
- Cheese & Cracker Tray ... \$40.00*
- Crudités of Vegetables with Ranch Dressing Dip (per tray) ... \$40.00*
- Rainbow of fresh Fruits Display (per tray) ... \$65.00*
- Deviled Eggs (per dz) ... \$8.00*
- Cajun Deviled Eggs (per dz) ... \$8.00*
- Curried Chicken Salad Tea Sandwiches (per dz) ... \$7.00*
- Deviled Ham Tea Sandwiches (per dz) ... \$7.00*
- Chicken Salad Tea Sandwiches (per dz) ... \$7.00*
- Tri Colored Tortilla Chips and Fresh Tomato Salsa (per tray) ... \$25.00*
- Potato Chips with Onion Dip...\$20.00*
- 7 Layer Dip with Tortilla Chips...\$25.00*

## ***Carving & Specialty Stations***

*Carving Stations include one uniformed chef for two hours*

*All carved meats are served with dinner rolls*

### ***Slow-Roasted Prime Rib of Beef Au Jus***

*Each Prime Rib serves approximately 40-50 guests*

*Market Price*

### ***Roasted Top Round of Beef Au Jus***

*Served with Horseradish Cream Sauce*

*Serves approximately 60-75*

*\$175.00*

### ***Roasted Breast of Turkey and Cranberry Sauce***

*Accompanied with homemade Turkey Gravy*

*Serves approximately 40-50*

*\$125.00*

### ***Southern-Style Brown Sugar and Clove Glazed Ham***

*With Pineapple Sauce*

*Serves approximately 40-50 guests*

*\$145.00*

### ***Roasted Kielbasa Rope Sausage***

*With Peppers and Onions*

*Serves approximately 30 Guests*

*\$70.00*

## ***Conference Breaks***

*Minimum Guest Guarantee 50*

### ***Morning Break Package***

*Assorted Chilled Juices*  
*Assorted Danish Pastries and Muffins*  
*Freshly Brewed Coffee & Hot Tea*  
*\$4.95 per person*

### ***Afternoon Break Package***

*Assorted Cookies*  
*Assorted Chips*  
*Whole Fresh Fruits*  
*Bottled Water*  
*Freshly Brewed Coffee and Hot Tea*  
*\$5.50 per person*

### ***Basic Beverage Service***

*Freshly Brewed Coffee, Tea, Lemonade, and Water*  
*\$2.50 per person*

## ***Conference Break Enhancements***

*Ask about adding to your break with one or more of the following*

*Fruit Juices*  
*Bottled Water*  
*Canned Soft Drinks*  
*Chilled Milk*  
*Fruit Punch*  
*Bagels & Cream Cheese*  
*Assorted Cookies*  
*Assorted Yogurt Cups*  
*Assorted Chips and Dip*  
*Mixed Nuts*  
*Snack Pretzels*

## ***Dining In and Dining Out***

*Formal Dining In and Dining Out events are a time-honored tradition in the United States Army. This all-inclusive menu section is designed especially for formal military social occasions, and includes wine service. Our catering office can help you with the details of protocol, time elements and sequence of events to assure that your unit's dinner is a complete success. As a formal event, the Dining In and Dining Out is served customarily as a sit-down dinner.*

*\$24.95 per person*

### ***First Course***

*Fresh Garden Greens*

### ***Second Course (Choose two)***

*Roasted Prime Rib of Beef with Peppercorn Sauce*

*Or*

*Char Broiled New York Strip Loin with Mushroom Demi Glace*

*Or*

*Grilled Salmon with Lemon Herb Sauce*

*Or*

*Grilled Chicken with mushrooms and Marsala Sauce*

*Or*

*Chicken Cordon Bleu with Madeira Infused Tarragon Sauce*

*Or*

*Scallop and Crab Stuffed Sole with Newburg Sauce*

### ***Accompaniments***

*Choice of one starch and one vegetable for all main courses*

*Freshly Baked Dinner Rolls*

### ***Third Course***

*Traditional New York Style Cherry Cheese Cake with Chantilly Cream*

### ***Beverage Service***

*Chardonnay or White Zinfandel / Burgundy Wine*

## ***Party To- Go***

*Minimum Guest Guarantee 30*

*Impress your guests with our special to-go orders menus. Served on/with appropriate disposables. 23% service charge for all deliveries*

### ***Home Town Deli***

*Tender sliced Roast Beef, Roasted Turkey and Ham displays*

*Sliced Cheddar and Swiss cheese displays*

*Fresh Leaf Lettuce, Tomatoes and Red Onions displays*

*Potato Salad and Java Slaw*

*Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,*

*Red Onions and choice of Dressings*

*Baked Kaiser and Foccacia Rolls*

*Dijon Mustard, Mayonnaise, and Honey Mustard*

*Freshly Baked Cookie Displays*

*Soft Drinks, Bottled Water*

*\$9.50 per person*

### ***Grande Deli***

*Tender Sliced Roast Beef, Roasted Turkey, Ham and Salami displays*

*Sliced Swiss, Provolone, American and Cheddar Cheese displays*

*Leaf Lettuce, Tomatoes, and Red Onions displays*

*Tuna Salad, Chicken Salad, Seafood Salad, Potato Salad, Pasta Salad with Roasted Vegetables*

*Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,*

*Red Onions and Your Choice of Dressings*

*Kaiser, Foccacia Rolls, and Pita Bread*

*Dijon Style Mustard, Mayonnaise, Honey Mustard and Butter*

*Freshly Baked Cookies and Brownie displays*

*Fresh Seasonal Fruits displays*

*Soft Drinks, Fruit Juices, Bottled Water*

*\$12.50 per person*

## ***Beverage Service***

### ***Cash Bar***

*Each of your guests will pay for their drink as they order it. There is a \$100 minimum on bar sales for this bar. The host will be responsible for paying the difference if the minimum is not met.*

### ***Open Bar***

*The host pays for all drinks consumed or a partial amount determined by a dollar amount, time, or specific beverage. Once the amount is reached, the bar can be run as a cash bar if the host decides it to. A credit card must be on file for all open bars to be settled after the event.*

### ***Draught Beer***

*A keg of beer of your choice will be tapped with glasses available. No refund is given for unused beer and it cannot be taken of premise.*

*Draught Beer...\$185.00 per domestic keg*

### ***Additional Beverage Services***

***Wine Toast*** *House Red or White...\$8.85 per carafe (7 servings)*

***Champagne Toast*** *Andre Brut...\$11.00 per bottle (8 Servings)*

***Champagne Punch*** *...\$16.50 per gallon (3 gallon minimum)*

***Sparkling Grape Juice*** *...\$11.00 per bottle*

***Non-Alcoholic Punch*** *... \$10.00 per gallon (2 gallon minimum)*

***Mulled Cider*** *...\$12.50 per gallon*

***Hot Chocolate*** *... \$15.00 per gallon*