

MCAS Miramar Catering Menu 2025



“Doing the right thing, for the right people, at the right time.”



Breakfast Packages

A minimum guarantee of 20 guests is required for breakfast service.
If the guarantee is below 20 guests a \$50.00 charge will be assessed.
Room available for 2 hours maximum.

Continental **\$14 per person**

- Assorted Pastries- Muffins, Danish, Croissants
- Orange Juice, Pineapple Juice, Cranberry Juice
 - Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assortment of Tea's

Elevated Continental **\$16 per person**

- Assorted Pastries- Muffins, Danish, Croissants
 - Sliced Fresh Seasonal Fruit
- Orange Juice, Pineapple Juice, Cranberry Juice
 - Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assortment of Tea's

Breakfast and Brunch Buffets

A minimum guarantee of 50 guests is required for breakfast buffet service.
If the guarantee is below 50 guests a \$75.00 charge will be assessed.
Room available for 2 hours maximum.

Miramar Breakfast Buffet **\$20 per person**

- Sliced Fresh Seasonal Fruit
- Assorted Pastries- Muffins, Danish, Croissants
 - Scrambled Eggs
 - Crispy Bacon
 - Sausage Links
 - Breakfast Potatoes
- Orange Juice, Pineapple Juice, Cranberry Juice
 - Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assortment of Tea's

Officer's Brunch Buffet **\$26 per person**

- Sliced Fresh Seasonal Fruit
- Assorted Pastries- Muffins, Danish, Croissants
 - Scrambled Eggs
 - Crispy Bacon
 - Sausage Links
 - Breakfast Potatoes
- Orange Juice, Pineapple Juice, Cranberry Juice
 - Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assortment of Tea's
- **Choice of One:**
 - Eggs Benedict- Canadian Bacon, Poached Egg, Hollandaise Sauce
 - Belgian Waffles with fresh mixed berries, butter, maple syrup, whipped cream
 - Biscuits and Sausage Gravy

A La Carte

- Assortment of Muffins (per dozen) \$27
- Assortment of Donuts (per dozen) \$25
- Assortment of Danish (per dozen) \$25
 - Cinnamon Rolls (per dozen) \$32
 - Croissants (per dozen) \$27
- Yogurt Cups (each) \$2.75 ea.
- Cereal Station- \$5 per person
- Whole Fresh Fruit \$2.00 ea.

All prices are subject to a 20% service charge. All prices are subject to change



Lunch Services

3 course Plated Luncheons

A minimum guarantee of 20 guests is required for lunch service.
If the guarantee is below 20 guests a \$50.00 charge will be assessed.

1st Course (Choice of 1)

Fresh Garden Salad

Mixed Greens, Shaved Carrots, Heirloom Tomatoes,
Red Onion, Feta Cheese tossed in Balsamic
Vinaigrette

Spinach Salad

Spinach, Chopped Egg, Bacon Bits tossed in
Champagne Vinaigrette

Caesar Salad

Fresh Chopped Romain Lettuce, Herb Croutons,
Parmesan Cheese tossed in Caesar Dressing

Orzo Salad

Orzo, Arugula, Cherry Tomatoes, Dried Cranberries,
Feta Crumble and tossed in Champagne Vinaigrette

2nd Course (Choice of 1)

All entrees are served with Rice Pilaf and Roasted Mixed Vegetables

Chicken Morel

Grilled Boneless Chicken Breast served with Brown
Demi-Glaze and Morel Mushrooms
\$28.00 per person

Grilled Mahi-Mahi

Grilled Mahi-Mahi with Citrus-Mango Salsa
\$32.00 per person

Grilled Salmon

Grilled Filet served with Creamy Lemon Caper Butter
Sauce and Fresh Dill
\$30.00 per person

Roast Beef

Sliced Roast Beef served with Au Jus
\$29.00 per person

Teriyaki Chicken

Teriyaki Marinated Grilled Chicken Breast
\$24.00 per person

Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Ham and Swiss
and American cheese
\$27.00 per person

3rd Course(Choice of 1)

Apple Cobbler

Served with Scoop of Vanilla Ice Cream and Caramel
Sauce

Triple Chocolate Mouse Cake

Served with Fresh Berries and Chocolate Sauce

Red Velvet Cake

Served with Fresh Berries and Raspberry Reduction

Flourless Chocolate Cake(GF)

Served with Fresh Berries and Whipped Cream

Includes: Water and Iced Tea on tables, Tables, Linen, Chairs

All prices are subject to a 20% service charge. All prices are subject to change



Themed Buffet Luncheons

A minimum guarantee of 50 guests is required for luncheon buffet service.

If the guarantee is below 50 guests a \$75.00 charge will be assessed.

Mexican Buffet

2 Protein: \$25 per person

3 Protein: \$30 per person

- Lime Marinated Chicken
 - Verde Pork
- Beef Barbacoa (+1.50 per person)
 - 3 Cheese Enchilada
 - Chicken Enchilada
 - Beef Tamale
- Lime Cilantro Marinated Shrimp (+\$4.00 per person)
 - Chicken Tamale
 - Green Chili Cheese Tamale
 - Battered Fish (+3.50 per person)

Served with Refried Beans, Mexican Rice, Red and Green Salsa, Pico De Gallo, Sour Cream, Guacamole Tortillas, Cilantro Onion, Limes, Tortilla Chips

Add on: Churros served with Caramel Sauce
+ \$3.00 per person

Asian Buffet

2 Proteins: \$26 per person

3 Proteins: \$29 per person

Asian Salad: Mixed Greens, Shaved Carrots, Edamame, Mandarin Oranges, Crispy Wontons, Asian Sesame Seed Vinaigrette

Choice of:

- Teriyaki Chicken
- Beef and Broccoli
- Kung Pao Chicken
- Sweet and Sour Pork
- Sweet and Sour Tofu
- Honey Garlic Shrimp (+\$4.00 per person)

Served with Fried Rice and Vegetable Stir Fry, and Fortune Cookies

Italian Buffet

2 Entrée: \$23 per person

3 Entrée: \$28 per person

Orzo Salad: Orzo, Arugula, Cherry Tomatoes, Dried Cranberries, Feta Crumble and tossed in Champagne Vinaigrette

Choice Of:

- Meatball Spaghetti Marinara
- Chicken Fettuccini Alfredo
- Penne Pasta Marinara with Italian Sausage
 - Chicken Penne Pesto
 - Cheese Tortellini
- Brown Butter Gnocchi with Basil
 - Chicken Parmesan
- Shrimp Scampi (+4.00 per person)

Served with Garlic Bread

Add on: Tiramisu Cake Bites
+3.00 per person

American Buffet

2 Proteins: \$23 per person

3 Proteins: \$26 per person

Caesar Salad: Chopped Romaine, Herb Croutons, Parmesan Cheese, Caesar Dressing

Choice of:

- Hot Dogs (Includes Buns, Toppings)
- Hamburger (Includes Buns, Toppings)
 - Corn Dogs
 - Chicken Wings
- (Choice of BBQ, Carolina Gold, Umami, Buffalo)
 - BBQ Chicken Breast
- BBQ Salmon Filet (+\$3.00 per person)
- Whiskey BBQ Pork Ribs (+\$4.50 per person)

Served with Mac and Cheese, Potato Salad

Add on: Fresh Baked Cookies
+2.50 per person

Includes: Water and Iced Tea on tables, Tables, Linen, Chairs

All prices are subject to a 20% service charge. All prices are subject to change



Conference Package

A minimum guarantee of 20 guests is required.
If the guarantee is below 20 guests a \$50.00 charge will be assessed.

\$45 per person

Continental Breakfast

- Assorted Pastries- Muffins, Danish, Croissants
- Orange Juice, Pineapple Juice, Cranberry Juice
 - Freshly Brewed Regular & Decaf Coffee
 - Hot Tea Station with assortment of Tea's

Option: Elevated Continental Breakfast (+\$2.00 per person)

Option: Miramar Breakfast Buffet (+4.00 per person)

Option: Officer's Brunch Buffet (+6.00 per person)

Lunch Break:

Choice of: Themed Lunch Buffets

- Mexican Buffet (3 Entrée Option: +\$2.00 per person)
- Italian Buffet (3 Entrée Option: +\$3.00 per person)
- Asian Buffet (3 Entrée Option: +\$3.00 per person)
- American Buffet (3 Entrée Option: +\$3.00 per person)

**** Premium Entrée Choices will be additional****

All Day:

- Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assortment of Tea's
 - Fruit Infused Water Station

Included:

- Full AV Package: Projector, Pull Down Screen, Microphones, Podium, Electrical Hookup

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Mess Night Package

A minimum guarantee of 50 guests is required for mess night service.
If the guarantee is below 50 guests a \$75.00 charge will be assessed.



1st Course:

- **Chefs Mixed Green Salad:** Mixed Greens, Shredded Carrots, Heirloom Tomatoes, Red Onions, Balsamic Vinaigrette

Served with Dinner Rolls and Whipped Butter and House White Wine

2nd Course:

- **Duo Entrée-** Skirt Steak with Demi-Glace and Chicken Cordon Bleu: Served with Rice Pilaf and Roasted Vegetables

Served with House Red Wine

3rd Course (Choice of 1)

Apple Pie

Served with Scoop of Vanilla Ice Cream and Caramel Sauce

Triple Chocolate Mousse Cake

Served with Fresh Berries and Chocolate Sauce

Red Velvet Cake

Served with Fresh Berries and Raspberry Reduction

Flourless Chocolate Cake (GF)

Served with Fresh Berries and Whipped Cream

Includes:

- “Parade of Beef” before 1st course
 - Port Wine
 - Rum Punch
- Grog Bowl (Alcoholic and Non-Alcoholic)
 - Bar Available

\$ 58 per person

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Dinner Buffet/Plated Packages

A minimum guarantee of 50 guests' weekdays/ 100 guests' weekends is required for Plated Dinner service.
If the guarantee is below 50/100 guests a \$300/\$500 charge will be assessed.

Buffet Dinner: \$47- Two Entrée's \$51- Three Entrees \$55- Four Entrees

3 Course Plated Dinner(Single Entrée): \$48

3 Course Plated (Duo Entrée): \$52

4 Course Plated (Single Entrée): \$56

4 Course Plated (Duo Entrée): \$60

**** 4 Course Plated has a Chef Created 1st Course Amuse Bouche with a Seasonal Creation****

Salad (Choice of 1)

Buffet: Displayed Salad/ Plated: Pre-Set Salad/Served

Mixed Green Salad-

Mixed Greens, Red Onion, Feta Cheese Heirloom Cherry Tomato,
Balsamic Vinaigrette

Caesar Salad-

Chopped Romaine Lettuce, Shaved Parmesan Cheese, Herb
Croutons, Caesar Dressing

Orzo Salad-

Orzo, Arugula, Cherry Tomatoes, Dried Cranberries, Feta Crumble
and tossed in Champagne Vinaigrette

Spinach Salad-

Spinach, Feta Cheese, Candied Walnuts, Heirloom Cherry Tomato,
Champagne Vinaigrette

Pasta Salad-

Fusilli Pasta, Chopped Onions, Chopped Peppers, Spinach,
Parmesan Cheese, Lemon Vinaigrette

Caprese Salad-

Heirloom Cherry Tomatoes, Mozzarella Balls, Fresh Basil,
Balsamic Reduction Drizzle

Starches (Choice of 1)

- Garlic Mashed Potatoes
- Roasted Rosemary Heirloom Potatoes
- Panko Crusted Mac and Cheese
(Add Lobster +\$5.00)
- Brown Butter Rice Pilaf
- Truffle Parmesan Risotto (+\$1.50 per person)
- Potato Au Gratin

Vegetable (Choice of 1)

- Roasted Vegetable Medley
- Sauteed Corn and Black Bean
- Green Bean Almandine
- Lemon Parmesan Grilled Asparagus
(+\$1.50 per person)
- Honey Butter Roasted Carrots
- Oven Roasted Brussel Sprouts
(Add Pork Belly +\$1.50 per person)

Entrees

- Pan Seared Salmon with Lemon Saffron Sauce
- Chicken Cordon Bleu with Herbed Cream Sauce
- Chicken Piccata
- Alfredo Tortellini with Roasted Chicken
- Mahi- Mahi with Roasted Pineapple Salsa
- Brown Sugar Roasted Pork with Apple Compote
- Airline Chicken Breast with Lemon Beurre Blanc
- Sliced Tri Trip with red wine Demi-Glace
- Grilled Beef Filet with red wine Demi-Glace
- 6 hour braised Short Rib with Rosemary Au Jus

Includes: Water and Iced Tea on tables, Tables, Linen, Chairs

All prices are subject to a 20% service charge. All prices are subject to change



Appetizer's

Each Appetizer serves 50 peices

Hot

- **Italian Meatballs-** tossed in Marinara Sauce, Parmesan Cheese **\$135**
- **Chicken Waffle Bite-** Maple Drizzle **\$165**
- **Chicken Skewer-** Teriyaki, Lemon Basil, Peanut Lime Sautee **\$165**
- **Coconut Shrimp-** Served with Curry Mayo **\$185**
- **Lumpia-** Served with Sweet Thai Chili Sauce **\$155**
- **Smoked Gouda Macaroni Bites-** Siracha Mayo or Ranch **\$160**
- **Spanakopita-** Balsamic Glaze **\$155**
- **Pulled Pork Sliders-** -Served on Hawaiian Roll and Coleslaw **\$170**
- **Cheese Hot Honey Bite-** Served with Honey Mustard **\$145**
- **Mini Grilled Cheese-** Served in a warm tomato bisque **\$150**
- **Prok Belly Skewers-** Roasted Red Pepper, Pineapple, Honey Hoisin Drizzle. **\$170**
- **Ham and Cheese Panini Bites-** Smoked Ham, Hickory Gouda **\$170**
- **Asian Chicken Crepe-** Green onions, Hoisin Sauce **\$160**
- **Chicken Quesadilla Bites-** corn tortilla, served with fire roasted jalapeno cream sauce **\$150**
- **Loaded Potato Skins-** Bacon, Cheese, Sour Cream, Green Onions **\$145**
- **Mini Spicy Philly Cheese Steak-** Roasted Peppers, Jalapenos **\$155**
- **Sweet Thai Shrimp Skewers-** Served with Sweet Thai Chili Sauce **\$245**

Cold

- **Cucumber Hummus Cup-** Micro Cilantro **\$135**
- **Caprese Skewers-** Fresh Mozzarella, Heirloom Tomato, Basil **\$135**
- **Vegetable Crudité Cups-** Choice of Ranch or Hummus **\$130**
- **Watermelon Skewers-** Feta Cheese, Fresh Mint **\$125**
- **Ricotta Toast-** Sundried Tomato, Basil Pesto Sauce **\$135**
- **Anitpasta Skewers-** Green Olives, Pepperoni, Salami, Cheese Tortellini **\$140**
- **Grilled Vegetable Sliders-** Rosted Seasonal Vegetables, Garlic Aioli, Served in a Hawaiian Sweet Roll **\$145**
- **Mini Avocado Toast-** Smashed Avocado, Red Pepper Flakes, Served on Toasted Crostini **\$140**
- **Individual Tuna Poke-** Ahi Tuna, Sweet Ponzu Sauce, Seaweed Salad **\$175**
- **Deviled Eggs Sampler-** Classic, Roasted Red Pepper w/ Bacon, Basil Pesto **\$145**

Displayed

- **Vegetable Crudité-** Mixed Vegetables served with Ranch Dressing and Hummus **\$170**
 - **Fresh Fruit Display-** Chef's Choice of Seasonal Fruit **\$165**
- **Imported and Domestic Cheese-** served w/ Assorted nuts, Cured Meats, Crostini bread, Crackers, Dried Fruits **\$275**
 - **Assorted Suhi Platter-** served with Soy Sauce, Wasabi, Fresh Ginger **\$170**

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BRONZE WEDDING RECEPTION

2 Hours Heavy Hors D' Oeuvres - \$60pp

Minimum Required, 50 People for Weekdays/ 100 People for Weekend

Station 1:

Charcuterie Display: Olives | Cured Meats | Assorted Domestic | International cheeses | crackers | marinated vegetables | fresh and dried fruits | nuts.

Assorted Fruits

Crudit  Displays

Station 2: (3 Items)

Pork Gyoza with dipping sauce

Spring/ Vegetarian Rolls

Meatballs Bites

Chicken Biscuits Bites

Station 3:

Pasta Bar – Penne or Bow Tie Pasta | Alfredo | Marinara Sauce
Garlic Bread | Chicken | Ham | Red Pepper Flakes | Parmesan Cheese

Station 4:

Regular and Decaf Coffee | Hot Assorted Herbal Tea Selection

(Wedding Cake- Client to provide)

Package Included:

Champagne Toast (alcohol or non-alcoholic sparkling wine) | Low and High tables (8 max)- few chairs | House Linens (Cream or White), Cake Cutting | Gift table | Head Table | 60” round tables for guests | Basic Banquet Chairs
8’ Rectangle tables | House China | Glassware | Flatware | Audio/Visual

Children Menu Optional (Ages 10 and below) or Buffet at 50% off

22% Service Charge will be added to all Food and Beverage Purchases.

Please note, that the menu provided is just our package menus and suggestions. We are happy to customize the menu to your specific preferences for an additional cost.



SILVER WEDDING PACKAGE

Buffet Style - \$75pp

Minimum Required, 50 People for Weekdays/ 100 People for Weekend

Menu

(Choose One Salad- Preset)

Mixed Baby Greens Salad or Classic Caesar

Fresh Baked Artisan Breads with Sweet Creamery Butter

Roasted Red Potatoes | Olive Oil | Fresh Herbs

Rice Pilaf | Steamed | Seasoned with Salt, Pepper and Herbs

Seasonal Vegetables

(Select 2 Proteins)

Pacific Seabass | Baked White Fish | Fresh Tomatoes | Fresh Herbs

Sliced Roast Beef | Sautéed Mushroom | Red Wine Reduction

Chicken Lemon Butter | Grilled | Butter and Caper | White Wine Reduction

Chili Lime Chicken | Marinated in Lime Juice | Garlic | Fresh Herbs | Grilled

Vegetarian Dish – Chef's Choice

Children Menu Optional (Ages 10 and below)

(Wedding Cake- Client to provide)

Water, Iced Tea, Decaf or Regular Coffee and Hot Tea table service

Package Includes:

Champagne Toast (alcohol or non-alcoholic sparkling wine) | Low and High tables (8 max)- few chairs | House Linens (Cream or White), Cake Cutting | Gift table | Head Table | 60" round tables for guests | Basic Banquet Chairs 8' Rectangle tables | House China | Glassware | Flatware | Audio/Visual

Children Menu Optional (Ages 10 and below) or Buffet at 50% off

22% Service Charge will be added to all Food and Beverage Purchases.

Please note, that the menu provided is just our package menus and suggestions. We are happy to customize the menu to your specific preferences for an additional cost.



GOLD WEDDING PACKAGE

Buffet Style - \$85pp

Minimum Required, 50 People for Weekdays/ 100 People for Weekend

(30 minutes Tray Hors D' Oeuvres)

Charcuterie Board | *Assorted Cheese* | *Fresh Berries* | *Grapes* | *Nuts* | *Crackers*
Caprese Skewer | Mozzarella | Fresh Basil | Cherry Tomatoes | Drizzle Balsamic

Pick One Hot Item:

Pork Potstickers, Vegetarian Spring Rolls or Chicken Skewers

Dinner Buffet

(Choose One Salad- Preset)

Mediterranean

Mixed Greens, Vine Ripe Tomatoes, Cucumber, Sweet Red Onion, Kalamata Olives, Feta Cheese
with an Olive Oil Vinaigrette

or

Classic Caesar Salad

Fresh Baked Artisan Breads with Sweet Creamery Butter on the table

ON BUFFET

Roasted Red Potatoes with Rosemary

Rice Pilaf

Seasonal Vegetables

Pacific Seabass Provencal Sauce

Lemon Buttered Chicken and Capers

Roasted Beef with Au Jus - Carving Station

Vegetarian Dish – Chef's Choice

Wedding Cake- Client to provide

Water on the table

Regular and Decaf Coffee and Hot Water with Assorted Herbal Tea Selection on stations

Package Includes:

Champagne Toast (alcohol or non-alcoholic sparkling wine) | Low and High tables

(8 max)- few chairs | House Linens (Cream or White), Cake Cutting |

Gift table | Head Table | 60" round tables for guests | Basic Banquet Chairs

8' Rectangle tables | House China | Glassware | Flatware | Audio/Visual

Children Menu Optional (Ages 10 and below) or Buffet at 50% off

22% Service Charge will be added to all Food and Beverage Purchases.

Please note, that the menu provided is just our package menus and suggestions. We are happy to customize the menu to your specific preferences for an additional cost.



PLATINUM- WED PACKAGE

Four Course - \$90pp plus

Minimum Required, 50 People for Weekdays/ 100 People for Weekend

30 Minutes Tray Passed Appetizers (3 items; 2 cold + 1 hot)

First Course

Amuse-Bouche | A Hand-Crafted Assortment of Petit Appetizers

Second Course: SALAD or SOUP

French Lentil Potage | Petit French Lentils, Braised Vegetables, Shallots or Minestrone Soup
or
House Special Salad | Mixed Baby Greens, Diced Apples, Roasted Roots Vegetables Feta Cheese
and Cracked Pepper dressing

Served with Warm Rolls and Butter

Third Course: Duo Entree

Choice of two Proteins: Petite Grilled Filet Mignon | Peppercorn Demi-Glaze
Chicken Saltimbocca | Prosciutto, Fontina Cheese
Lemon Chicken | Seared, Lemon Butter and Capers
Seared Turbot Filet | Berber Compound Butter
Grilled Salmon | Pineapple Salsa
Jumbo Shrimp Scampi | Lightly Buttered with Lemon

Choice 1: Rice Pilaf, Truffled Mashed Potatoes, Creamy Saffron Risotto

Seasonal Vegetables

Vegetarian – Optional

Last Course

Wedding Cake – Client to provide

Water, Iced Tea, Decaf or Regular Coffee and Hot Tea table service

Package Included:

Champagne Toast (alcohol or non-alcoholic sparkling wine) | Low and High tables
(8 max)- few chairs | House Linens (Cream or White), Cake Cutting |
Gift table | Head Table | 60” round tables for guests | Basic Banquet Chairs
8’ Rectangle tables | House China | Glassware | Flatware | Audio/Visual

Children Menu Optional (Ages 10 and below) or Buffet at 50% off

22% Service Charge will be added to all Food and Beverage Purchases.

Please note, that the menu provided is just our package menus and suggestions. We are happy to customize the menu to your specific preferences for an additional cost.



BAR WEDDING PAKAGES

Per Person Cost, based on total adult guests

STANDARD BAR- Wedding Package- \$20 per person

Assorted Sodas, Bottled Water, House Wines, Regular Craft & IPA Draft Beer

SILVER BAR -Wedding Package - \$30 per person

Assorted Sodas, Bottled Water, House Wines, Well Liquors, Garnishes
Regular Craft & IPA Draft Beers

GOLD BAR -Wedding Package - \$40 per person

Assorted Sodas, Bottled Water, House Wines, Top Shelf Liquors, Garnishes
2 Regular Craft & IPA Draft Beers

(3 hours max), \$10pp for each additional hour

22% Service Charge will be added to all Food and Beverage Purchases.



Your Perfect Wedding Venue Awaits

Transform your special day into an unforgettable experience at our versatile wedding venue. Enjoy the convenience of hosting both your ceremony and reception at the same location, eliminating the hassle of traffic and parking for you and your guests.

Our venue offers a clean facility and elegant folding white chairs, citrus water station for your guests. Whether you envision a grand celebration or an intimate gathering, we have the perfect space for you:

Venue Rental Cost:

Main Patio: \$1,500 (100-150 guests)

Back Patio: \$800 (50-80 guests)

Large Patio: \$2,500 (200-250 guests)

This includes set up, breakdown and clean up

Additional Rental Options:

Uplighting- set of 6 \$175 or set of 12 \$300

Extra Folding White Risen Chairs - \$3.75 each

Specialty Linens – depending on style and size

VIP China - \$5 per person / 120 guest max

(Dinner Plate, Salad Plate, Dessert Plate, Cup/Saucer and BB)

Please be advised that the club facility will handle the food and beverage service. We kindly ask that the client provide a wedding coordinator to handle the décor and serve as the point of contract and liaison between the club representative and the client the day of the event. This arrangement will streamline the process and help ensure the success of your event.

Visit us today to explore our venue and see how we can make your wedding dreams come true.

Please contact us at 858-307-4814 or

email us at ombmiramar.cateringevents@usmc-mccs.org