



MCAS MIRAMAR

TCE/CORPORATE EVENTS
CATERING MENU

APPETIZERS

CHOOSE 3 FROM THE FOLLOWING

GARDEN

BTS Bruschetta

Chopped Tomatoes, Basil, Feta Cheese and Olive Tapenade V

Baked Brie Crostini

Fresh Pesto, Sundried Tomato, Roasted Garlic V

Stuffed Mushroom Cap

Creamy Artichoke & Spinach Dip, Panko Crumbs, Truffle Essence V

Asian Spring Roll

Rice Paper, Sweet Chili Sauce V, GF

Crispy Polenta Cake

Wild Mushroom Ragout, Fresh Parsley, Shaved Gruyere V

FARM

Angus Beef Slider

Gorgonzola Cheese, Caramelized Onions, Chipotle Aioli

Grilled Skirt Steak

Homemade Chimichurri Sauce GF

Tarragon Chicken Canape

Flame Grape GF

Southern Comfort Bite

Buttermilk Fried Chicken, Belgian Waffle, Maple Drizzle

(Seasonal) Prosciutto Wrapped Fig

Blue Cheese, Honey Drizzle GF

SEA

Smoked Salmon Canape

Whipped Cream Cheese, Fresh Dill, Cucumber Slice GF

Toasted Coconut Shrimp

Orange Mango Coulis

Seared Sesame Crusted Ahi Tuna

Wasabi Aioli, Wonton Crisp

Lobster Bisque Soup

Petite White Cheddar Grilled Cheese Bite

Blue Swimmer Crab Cake

Herb Remoulade



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TCE/CORPORATE EVENTS
CATERING MENU

PATRIOT'S LUNCH

BASED ON 2-HR SERVICE & 100 GUESTS

LUNCH BUFFET

SERVED WITH ASSORTED WARM RUSTIC ROLLS
AND SWEET CHURNED BUTTER

Classic Caesar Salad

Romaine, Shaved Parmesan, Black Pepper, Avocado Caesar Dressing V, GF

Greek Chickpea Salad

Feta Cheese, Cucumber, Tomatoes, Kalamata Olives V, GF
OR

Tomato Basil Soup

Herbed Croutons V

Wild Rice Pilaf V, GF

Steamed Seasonal Vegetables V, GF

Herb Roasted Chicken Breast

Lemon and Rosemary GF

Baby Back Pork Ribs

Hickory BBQ OR Baked Cod | Lemon Butter GF

COFFEE & DESSERT STATION

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

New York Style Cheesecake Bites

Raspberry Coulis

Lemon Bars

Dusted with Powdered Sugar



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TCE/CORPORATE EVENTS
CATERING MENU

OFFICERS' LUNCH

BASED ON 2-HR SERVICE & 100 GUESTS

LUNCH BUFFET

SERVED WITH ASSORTED WARM RUSTIC ROLLS
AND SWEET CHURNED BUTTER

CSan Diego Salad

Mixed Greens, Tomato, Marinated Mushrooms, Herb Croutons, Fig Vinaigrette V

Orecchiette Pasta Salad

Chopped Asparagus, Sundried Tomatoes and Pesto Sauce V

Seasonal Sliced Fruit and Berries V, GF

Mac N' Cheese

Panko Crumb Crust V

Grilled Vegetable Medley

Herb Butter V, GF

Grilled Citrus Breast of Chicken

Roasted Red Pepper and Pineapple Salsa GF

Cedar Plank Roasted Salmon

Citrus Seasoning, Herb Beurre Blanc

OR

Seaside Market Tri Tip

Chef Carved Tender Burgundy Tri Tip, Honey BBQ and Crispy Onions

COFFEE & DESSERT STATION

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

Decadent Dessert Shooters

Tiramisu GF, Lemoncello GF, Berry Panna Cotta, and Chocolate Mousse



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TCE/CORPORATE EVENTS
CATERING MENU

HORNET BUFFET

BASED ON 2-HR SERVICE & 100 GUESTS

DINNER BUFFET

SERVED WITH CORN BREAD AND SWEET
CHURNED BUTTER

Cowboy Caviar Salad

Roasted Corn, White Beans, Cilantro, Red & Green Peppers, Lime
Chile Dressing

San Diego Salad

Mixed Greens, Tomato, Marinated Mushrooms, Herb Croutons, Fig
Vinaigrette V

Mashed Potatoes

Gravy

Fresh Steamed Seasonal Vegetables V,GF

Kick Ass House Made Mac N Cheese V

Carved Smoked Beef

Pulled Pork | Hickory BBQ Sauce

Herb Roasted Lemon Rosemary Marinated Breast of Chicken GF

COFFEE & DESSERT STATION

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

Assorted Mini Desserts - Chef's Selection



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HERCULES DINNER

BASED ON 2-HR SERVICE & 100 GUESTS

DINNER BUFFET

SERVED WITH WARM RUSTIC ROLLS AND
SWEET CHURNED BUTTER

Artichoke Heart Salad

Lettuce, Artichoke Hearts, Sundried Tomatoes, and Creamy Lemon Dressing V, GF

San Diego Salad

Mixed Greens, Tomato, Marinated Mushrooms, Herb Croutons, Fig Vinaigrette V

Creamy Spinach and Sundried Tomato Tortellini V

Roasted Rosemary Fingerling Potatoes V, GF

Steamed Seasonal Vegetables

Shaved Parmesan and Basil EVOO V, GF

Tuscan Garlic Chicken

Sautéed Spinach, Sundried Tomatoes, Roasted Garlic Cream Sauce

Pan Seared Salmon

Fresh Garlic, Chopped Basil, Roasted Tomato Chutney GF

Vegetarian Option to be Held in Back and Available by Request Only

Sweet Potato and Black Bean Crepes

Cream Sauce over Arugula V

COFFEE & DESSERT STATION

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

Chocolate Assortment

Passion Gianduja Tartlets, Opera Cake Bites (GF), Pistachio Eclairs, Chocolate Eclairs, Chocolate Raspberry Bites (GF), Salted Caramel Tartlets, and Dulce Mango Bites

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OSPREY DINNER BASED ON 2-HR SERVICE & 100 GUESTS

DINNER BUFFET

SERVED WITH WARM RUSTIC ROLLS AND
SWEET CHURNED BUTTER

Carlsbad Salad

Mixed Greens, Strawberries, Walnuts, Goat Cheese, Passionfruit
Vinaigrette V, GF

Caprese Salad

Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil, Olive Oil, Balsamic
Drizzle V, GF

Freshly Steamed Seasonal Vegetables GF

Kick Ass House Made Mac N Cheese V

Steamed Seasonal Vegetables V, GF

Baked Cod

Lemon Butter Sauce GF

Roasted Chicken

Roasted Red Pepper Pineapple Salsa GF

Grilled Flank Steak

Chimichurri Sauce GF

*Vegetarian Option to be Held in Back and Available by Request
Only*

Wild Mushroom Ravioli

Pesto Cream Sauce V

COFFEE & DESSERT STATION

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

Strawberry Shortcake Dessert Cups

Whipped Cream, Sliced Strawberries, Diced Shortcake

Fresh Baked Cookies





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TCE/CORPORATE EVENTS
CATERING MENU

SILVER DINNER BASED ON 2-HR SERVICE & 100 GUESTS

FIRST COURSE: SALAD

SERVED WITH WARM RUSTIC ROLLS AND
SWEET CHURNED BUTTER

Gaslamp/Red and Green Romaine Bundle

Tomato, Mushrooms, Parmesan Crisp, Balsamic Dressing V, GF

SECOND COURSE: MAIN ENTREE

Chicken Roulade

Goat Cheese, Arugula, Panko Bread Crumbs, and Herb Beurre Blanc
Roasted Fingerling Potatoes, Rosemary and Garlic V,GF

THIRD COURSE: DESSERT

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

New York Style Cheesecake,
Fresh Fruits Seasonal Berries

Tableside Coffee Service



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TCE/CORPORATE EVENTS
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GOLD DINNER

BASED ON 2-HR SERVICE & 100 GUESTS

FIRST COURSE: SOUP + SALAD

SERVED WITH WARM RUSTIC ROLLS AND
ROSEMARY BUTTER

Waldorf Stack

Sliced Red and Green Apples, Arugula, Blue Cheese, Walnuts and Cider Vinaigrette V, GF

Chilled Heirloom Gazpacho

Avocado Crema V, GF

OR

Chilled Melon Soup

Micro Greens V, GF

SECOND COURSE: MAIN ENTREE

Yukon Potato Galette

Asiago Cheese, Rosemary and Garlic V, GF

Roasted Baby Vegetable Bundle

Heirloom Carrots, Zucchini and Asparagus V, GF

Dual Entree

Cedar Plank Roasted Salmon with Meyer Lemon Beurre Blanc and Braised Boneless Beef Short Ribs slowly Braised in a Red Wine Demi Glace

THIRD COURSE: DESSERT

Regular and Decaf Coffee

Hot Water with Herbal Tea Selection

Chocolate Dome

Crunchy Praline, Chocolate Mousse, Vanilla Crème Brule, and Brandied Cherry

Tableside Coffeee Service



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TCE/CORPORATE EVENTS
CATERING MENU

STATION DINNER

BASED ON 2-HR SERVICE & 100 GUESTS

TASTE OF THE GASLAMP

Urban Salad Cup

Mixed Greens, Walnuts, Gorgonzola, Lemon Champagne Vinaigrette V, GF

Prime Rib Sliders

Served with Creamy Horseradish

Grilled Chicken and Apple Sausages

Served on French Baguette, Caramelized Onion, Mustard & BBQ

Truffle Mac N Cheese

Topped with Panko Bread Crumbs and Parmesan V

Decadent Dessert Shooters

Tiramisu GF, Lemoncello GF, Berry Panna Cotta, and Chocolate Mousse

TASTE OF SEAPORT VILLAGE

Cobb Salad Cups

Mixed Greens, Cherry Tomatoes, Blue Cheese Crumbles, and Herbed Croutons V

Seafood Paella

Black Tiger Shrimp, Clams, Red and Green Bell Peppers, and Andouille Sausage GF

Vegetarian Paella

Red and Yellow Bell Pepper, Olives, and Artichokes V, GF

Watermelon Bite

Goat Cheese with Aged Balsamic and Fresh Mint V, GF

Gourmet Mini Cupcakes

Double Chocolate, Vanilla Spice, Red Velvet GF

TASTE OF LITTLE ITALY

Caprese Skewer

Mozzarella, Cherry Tomato, Fresh Basil, Drizzled with Balsamic and EVOO V, GF

Chilled Gazpacho Shooter

Avocado Crema and Micro Cilantro V, GF

Penne Pasta

Sundried Tomato Pesto or Garden Basil Marinara V

Mozzarella Stuffed Meatball Subs

Topped with Parsley, Parmesan Cheese in a French Baguette

Assorted Macarons

Chocolate, Pistachio, Raspberry, Caramel and Vanilla GF



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TCE/CORPORATE EVENTS
CATERING MENU

STATION DINNER

BASED ON 2-HR SERVICE & 100 GUESTS

FARMERS MARKET

Assorted Domestic and Imported Cheese Display

Danish Bleu Cheese, French Brie, Havarti, and Gouda
Served with sliced specialty breads and assorted crackers

Sliced and Whole Fresh Fruit Display

Seasonal Berries, Melons, Pineapple, and Grapes

Vegetable Crudite

Assorted Marinated Olives, Asparagus Marinated in Olive Oil and Fresh Herbs. Assorted Seasonal & Raw Vegetables w/ Dijon Cucumber Dip and Roasted Red Pepper Hummus

SEASIDE CATCH

Baked Ricotta and Pesto Dip

Served with Assorted Gourmet Crackers

Large Gulf Prawns

Chilled and Served with Lemons & Cocktail Sauce

Smoked Salmon Filet

with Armenian Lavosh Cracker Bread

CALIFORNIA RANCH

Rosemary and Herb Focaccia Bread

Gourmet French Green Beans

with Red Onions, Garlic Butter, and Slivered Almonds

Creamy Chive Whipped Mashed Potatoes

Slow Braised Beef Short Ribs

Red Wine Demi Glace



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BEVERAGE PACKAGES

3-HR GOLD BAR SERVICE

INCLUDES...

Stoli or Grey Goose, Marker's Mark, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Patron, Chivas Regal Scotch, Jack Daniel's Bourbon, Crown Royal, Grand Marnier, Premium Wines (Red & White), Assortment of Sodas, Bottled Water & Juices.

3-HR SILVER BAR SERVICE

INCLUDES...

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Bourbon, Jim Beam Bourbon, Seagrams VO Blend, Jose Cuervo Tequila, Domestic + IPA Draft Beers, House Wine (Chardonnay, Cabernet, Blush), Assortment of Sodas, Bottled Water & Juices.

3-HR STANDARD BAR SERVICE

INCLUDES...

Domestic Draft Beer, IPA Draft Beer, House Wines, Assortment of Sodas and Bottled Water