



Welcome Home
CATERING

ELEGANT OCCASIONS &
MEMORABLE EVENTS

CATERING GUIDE

Fort Rucker's Welcome Home Catering is a nationally recognized catering service located in The Landing, Building 113, Novosel Street, Fort Rucker, Alabama.

Thank you for choosing Fort Rucker's

Welcome Home
CATERING

Thank you for choosing Fort Rucker's Welcome Home Catering as your premier choice for catering. We are excited to help you create elegant occasions and memorable events.

Our Team is experienced bringing our clients vision to light, with years of experience in social gatherings, graduations, holiday spectaculars, business events, fund raising galas, weddings, and birthdays.

Every event is custom tailored to our client's vision and goals. From the initial selection of a theme, through the development of your menu, our professionals work closely with you to ensure that we have exceeded your expectations. Our Catering Manager and Executive Chef have developed a menu that explores a wide range of cuisine, with perennial favorites and chef specialties. However, if you are interested in an item that is not listed, or you would like to work with our team to develop something completely personalized, please inquire with our Catering Manager.

Your vision is our mission. From buffets to banquets, carving stations and live demonstrations, informal to formal and everywhere in between; we are here to help you create your elegant occasion or memorable event.

Our Team is excited to assist with the development of your next event, from the selection of a venue, to the development of the menu, we are committed to ensuring your events are memorable and your occasions are elegant. Ready to begin the discussion? We may be contacted by phone at (334) 255-0767, or please accept our invite to the Welcome Home Catering Office at the Landing for a personalized consultation.

Beverley O'Donnell
Catering Manager

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Menu Options

Catering is our passion, which is why we are committed to delivering excellent services to contribute to the success of your memorable event. We also know that our clients have a variety of budgets to work with and no matter what the cost, we pledge to do our best to serve you and make your event a success.

BREAKFAST OFFERINGS



☛ Buffets (*minimum of 30 guests*)

All served with fresh brewed coffee, juice, and water

The Continental Breakfast

\$7 per person

Assorted Danish pastries and muffins, seasonal array of fresh fruit, assortment of pound cake slices, butter and preserves

Traditional Breakfast

\$8 per person

Seasonal fresh fruit platter, buttermilk biscuits with country gravy, scrambled eggs, bacon, sausage, and hash brown casserole

The Ultimate Alabama

\$10 per person

Seasonal fresh fruit platter, breakfast casserole, bacon, sausage, ham, roasted red potatoes, and grits, choice of croissants, biscuits, bagels or toast

South of the Border

\$10 per person

Scrambled eggs, hard and soft shell tortillas, sour cream, salsa, chorizo, bacon, smothered hash browns

☛ Breakfast By the Tray (*per dozen*)

| | |
|--|----------|
| Mini Muffins | \$ 7.00 |
| Buttered Biscuits | \$ 8.00 |
| Assorted Danish Pastries | \$ 14.00 |
| Bagels with cream cheese | \$ 15.00 |
| Sausage or Ham Biscuits | \$ 20.00 |
| Ham and Cheese Croissants | \$ 24.00 |
| Assorted Scones | \$ 15.00 |
| Seasonal Fresh Fruit Platter (50 people) . . . | \$100.00 |

☛ Breakfast Beverages (*by the gallon*)

| | |
|---------------------------------------|---------|
| Freshly Brewed Tea | \$15.00 |
| Freshly Brewed Coffee | \$20.00 |
| Juice (orange or apple) | \$20.00 |
| Lemonade | \$18.00 |
| Mimosa Punch (with alcohol) | \$26.00 |



LUNCH OFFERINGS



🍷 **Healthy Lunch Salad Buffet** (*minimum of 30 guests*)

\$12.00 per person

An array of salads to fit any occasion. All served with iced tea, fresh brewed coffee, and water, along with variety breads and French baguettes

Wedge Salad

Served with ham, turkey and assorted cheeses, Iceberg wedge, bacon crumbles, sliced egg

Grilled Chicken Caesar Salad

Served with thinly sliced grilled chicken breast, over crisp romaine lettuce, parmesan, croutons

Thai Chicken Salad

Served with grilled Thai chicken, candied cashews, sesame seeds, cabbage and romaine, oranges, crispy wontons, Thai vinaigrette

Southwestern Chicken Salad

With black bean and corn pico de gallo, chipotle ranch dressing

Greek Chicken Salad

Crisp romaine, tomato, cucumber, red onion, kalamata olives, feta, grilled chicken, Greek dressing

Steak and Spinach

Spinach, romaine, dried cranberries, blue cheese crumbles, candied pecans, sliced steak, balsamic vinaigrette

🍷 **Healthy Soup & Sandwich Lunch Buffet** (*minimum of 30 guests*)

\$13.00 per person

An array of delectable sandwiches, wraps, and subs to fit any occasion. Buffet includes an assortment of cold cuts, cheeses, sandwich salad spreads, a variety of breads, Chef's choice soup, assorted sandwiches on display, pasta salad, French baguettes and flavored wraps, and assorted cookies.

🍷 **One Entrée Traditional Lunch Buffet or Plated**

\$11.00 per person (*minimum of 30 guests*)

Buffet includes your choice of one entrée, with your selection of two sides of either a vegetable, starch, or salad.

🍷 **Two Entrée Traditional Lunch Buffet or Plated**

\$14.75 per person (*minimum of 30 guests*)

Buffet includes your choice of two entrées, with your selection of two sides of either a vegetable, starch or salad.

Either buffet choice includes freshly baked dinner rolls, tea, water and coffee.

Entrée Suggestions:

- Southern Style BBQ Chicken
- Herb Roasted Chicken
- Chicken Picatta
- Schnitzel served with a Jaeger Gravy
- Sliced Roast Beef with Horseradish Cream
- Chicken Breast with Blistered Cherry Tomatoes, Artichoke Cream Sauce
- Grilled Pork Chop with Parsley, Peanut and Mustard Seed Salad
- Classic Lasagna, Salad, Garlic Bread
- Pan Seared Salmon with Sweet Soy Glaze
- Stuffed Eggplant Marinara

Vegetable Offerings

(Select One)

- Sautéed Fresh Vegetable Medley
- Green Beans Almandine
- Green Beans with Bacon and Onions
- Southwest Roasted Corn
- Roasted Cauliflower Quinoa
- Glazed Baby Carrot
- Roasted Italian Vegetables
- Maple and Bacon Kale

Salad Offerings

(Select One)

- Mixed Greens with Assorted Dressings
- Caesar Salad
- Chilled Broccoli Salad
- Fruit Salad
- Thai Style Coleslaw
- Bowtie Pasta Salad
- Cucumber and Tomato Capresa Salad
- Classic Potato Salad
- Red Potato Salad
- Macaroni Salad

Starch Offerings

(Select One)

- Rustic Red Skin Mashed Potatoes
- Oven Roasted Herb Potatoes
- Baked Potato
- Rice Pilaf
- Dirty Rice
- Baked Mac-n-Cheese



DINNER OFFERINGS



One Entrée Traditional Lunch Buffet

\$21.00 per person (*minimum of 30 guests*)

Buffet includes your choice of one entrée, with your selection of two sides of either a vegetable, a salad, and freshly baked dinner rolls.

Two Entrée Traditional Lunch Buffet

\$23.00 per person (*minimum of 30 guests*)

Buffet includes your choice of two entrées, with your selection of two sides of either a vegetable, a salad, and freshly baked dinner rolls.

Either buffet choice includes tea, water and coffee.

Entrée Offerings:

Chicken

- Herbed Roasted Chicken Dark and Light Meat
- Seared Airline Chicken Breast
- Chicken Cordon Bleu with Asiago Cream Sauce
- Pacific Island Style Barbecue Chicken
- Thai Curry Chicken
- Chicken Piccata
- Chicken Parmesan
- Peach Glazed Chicken Breast
- Stuffed Chicken Breast with Goat Cheese Andouille and Kale

Pork

- Smoked Pulled Pork
- Pork Chops Stuffed with Maple Kale

- Bourbon Glazed and Roasted Pork Loin

- Chili Colorado

Beef

- Sliced Roast Beef with Mushroom Demi Glaze
- Sirloin Stroganoff
- Shredded Barbecue Beef

Seafood

- Southern Fried Catfish
- Tilapia with Lemon Caper Butter Sauce
- Shrimp Creole
- Sesame Soy Glazed Salmon

Vegetarian

- Bell Peppers Stuffed with Farro and Cheese Pilaf
- Pasta Primavera
- Stuffed Pasta Shells
- Stuffed Zucchini Boats

Vegetable Offerings

(*Select One*)

- Green Beans with Bacon and Crispy Onions
- Broccoli with Lemon Butter
- Italian Green Beans
- California Blend of Vegetables
- Asian Mixed Vegetables
- Cauliflower or Broccoli Au Gratin
- Peas and Carrot Medley
- Marinated Squash Medley
- Green Bean Casserole
- Malibu Vegetable Medley
- Grilled Italian Medley
- Glazed Baby Carrots
- Southwest Roasted Corn
- Italian Corn Succotash

Starch Offerings

(*Select One*)

- Rustic Red Skin Mashed Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Herb Potatoes
- Scalloped Potatoes
- Sweet Potato Soufflé
- Baked Mac-n-Cheese
- Rice Pilaf
- Dirty Rice
- Baked Potato
- Farro Pilaf

Salad Offerings

(*Select One*)

- Garden Mixed Greens
- Caesar Salad
- Spinach, Walnut, Bleu Cheese Salad
- Tomato Panzanella

Themed Buffets (*minimum of 30 guests*)

Includes tea and water

Taco Stand

\$11.00 per person

Add \$3 per person for shredded chicken

Beef taco meat, hard and soft tacos, shredded lettuce, diced tomato, diced red onion, sour cream, shredded cheddar, jalapenos, black olives, refried beans and Spanish rice

Better Burger Bar

\$11.00 per person

Hamburgers, cheese, lettuce, tomatoes, onions, pickles, and fries



▲ A La Carte Dinners *(minimum of 30 guests)*

All served with iced tea, fresh brewed coffee, and water
 All dinner entrées, choice of two, are served with fresh house salad with choice of dressing, and freshly baked dinner rolls. Entrée selections are accompanied by Chef's choice starch and vegetable.

Beef Selections

New York Strip \$22.00
 Filet Mignon \$24.00
 Roast Prime Rib. \$30.00

Chicken Selections

Crusted Chicken Breast with Marinated Tomato Relish \$14.00
 Pan Seared Chicken with Lemon Capers Cream Sauce \$14.00
 Marinated and Roasted Chicken Breast with Red Wine Jus. \$14.00

Seafood Selections

Seared Salmon Filet with Herb Chermoula \$18.00
 Grilled Cod with Chili Lime Crust \$17.00

Pork Selections

Spice Rubbed Pork Loin with Maple Bourbon Glaze. . . \$12.00
 Marinated Pork Chop with Grilled Scallion and Citrus Sauce. \$17.25

Vegetarian Selections \$11.50 per person

(Available upon request for lunch or dinner. Entrée selections are accompanied by Chef's choice vegetable and starch)

| | |
|-----------------------------|--|
| Ratatouille with Tomato Jam | Tofu and Brassicas Thai Curry with Basmati Rice |
| Stuffed Zucchini Boats | Bell Peppers Stuffed with Farro and Cheese Pilaf |
| Vegetarian Lasagna | |

▲ Carving & Specialty Stations

Carving Stations include one uniformed Chef for two hours.
 All carved meats are served with dinner rolls.

Slow-Roasted Beef Prime Rib

Market Price

Each Prime Rib serves approximately 40-50 Guests.

Roasted Breast of Turkey and Cranberry Sauce

\$180.00

Served with Homemade Turkey Gravy. Serves approximately 40-50 Guests.

Roasted Beef Top Round

\$265.00

Served with Horseradish Cream Sauce. Serves approximately 60-75 Guests.

Honey Maple Glazed Pit Style Ham

\$195.00

Serves approximately 40-50 Guests.

Elegant Occasions & Memorable Events



APPETIZERS



Hot Appetizer Offerings *(Platters for 100 guests are equivalent to 2 to 3 pieces per person)*

| | | | |
|--|----------|---|--------------|
| Cauliflower poppers (5lb) | \$ 42.00 | Assorted cocktail meatballs (100 pieces) . . . | \$ 80.00 |
| Bacon wrapped jalapeno poppers (per dozen) | \$ 18.00 | Chicken wings with choice of sauce (100 pieces) | \$125.00 |
| Rueben dip with rye chips (serves 50) | \$ 46.00 | Buffalo chicken strips (100 pieces) | \$ 85.00 |
| Beer cheese dip with tortilla chips (serves 50) | \$ 46.00 | House made coconut shrimp (100 pieces) | \$120.00 |
| Chicken and cheese quesadilla (100 pieces) | \$ 80.00 | Pacific island style chicken kabobs (100 pieces) | \$120.00 |
| Spicy shredded beef and cheese quesadilla (100 pieces) | \$ 80.00 | Pacific island style chicken kabobs add fruit and (100 pieces) | \$140.00 |
| Vegetable or pork egg rolls with sweet Thai chili sauce (per 100) | \$100.00 | Pulled pork or fried chicken sliders (100 pieces) | \$195.00 |
| Chicken cordon bleu bites (100 pieces) | \$ 75.00 | Cocktail shrimp with assorted sauces and lemons (100 pieces) | \$250.00 |
| Corn dog bites with honey mustard Aioli (200 pieces) | \$ 55.00 | Oyster Rockefeller | Market Price |

The Landing Party Trays Offerings

| | | | |
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| Tri Colored Tortilla Chips and Salsa | \$ 25.00 | Bruschetta, Caponata, Tapenade Platter (100 Pieces) | \$ 50.00 |
| Potato Chips and French Onion Dip | \$ 25.00 | Open Faced Smoked Salmon Bagels (50 pieces) | \$150.00 |
| Deviled Eggs (100 pieces) | \$ 80.00 | Antipasto Platter with Hummus and Romanesco Sauce (50 people) | \$ 60.00 |
| Fresh Fruit Tray with Yogurt Dip (serves 50) | \$100.00 | Duck Ham with Pineapple Brown Butter, Rice Crisp (50 each) | \$ 90.00 |
| Cheese and Fruit Platter with Assorted Crackers (serves 50) | \$ 60.00 | Chocolate Hummus with Cinnamon Sugar Pita Chips (50 people) | \$ 45.00 |
| Vegetable Crudité with Ranch and Honey Mustard (50 people) | \$100.00 | Caramel Apple Cream Cheese Dip with Pita Chips (50 people) | \$ 45.00 |
| *Add hummus or Romanesco Sauce for Additional Cost | \$ 23.00 | | |
| Finger Sandwiches (100 chicken, tuna, ham, cucumber) | \$ 90.00 | | |



DESSERTS AND OTHER SERVICES



Dessert Selections

\$4.00 per person

Strawberry shortcake
Assorted cobblers
Classic bread pudding with
bourbon vanilla sauce
Banana pudding

Traditional chocolate or yellow
cake
Cheese cake with choice
of topping
Chocolate mousse
Pecan pie

Apple pie
Sorbet with fresh berries
Lemon squares
Cookies and brownies
Cookies



Liquor Service

All Bars

There is a \$125.00 minimum on bar sales for a bar for the first two hours, then \$50.00 sales guarantee each additional hour thereafter. Bartender fee is \$75.00 per hour for the first hour and \$50.00 per hour after the first hour, a minimum of 2 hours. Please work closely with the Caterer, as Welcome Home Catering wishes to provide the best service possible at a reasonable rate. The host will be responsible for paying the difference if the minimum is not met.

No Host Bar

Each of your guests will pay for their drink as they order it at current bar pricing.

Host Bar

The sponsor agrees to pay for all drinks served 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 cups available. No refund is given for unused beer and the remaining keg cannot be taken off premise.

Draught Beer \$250.00 per domestic keg
(approximately 160 servings of 12oz cups)



Policies

Welcome Home Catering and The Landing are Fort Rucker Family and MWR Facilities which are open to the public. Although military affiliation is not required to utilize our services, we are required to comply with Department of the Army Regulations (AR 215-1) and any applicable Army or Local Directives. Per this regulation, catering services are provided based upon a first-come, first-served basis.

Food and Beverages Outside food and beverages are not permitted in any Fort Rucker Family and MWR facility as described in AR 215-1, Chapter 8-24, (17). All food served at any event or function on premise must be purchased from the Landing (Welcome Home Catering) and served by the staff, with exceptions for wedding and military ceremonial cakes.

For the safety of all our guests, food and beverages must be consumed during the scheduled event and disposed of at the end of the event. Food and beverages cannot be removed from a catered event per TB MED Regulation 530, page 3-8-d, Consumer Self-Service Operations, "customers will be prohibited from taking any Potentially Hazardous Food home from a buffet or other customer self-service operations."

In accordance with Federal Law, individuals under the age of 21 years old are prohibited from purchasing or consuming alcoholic beverages. The responsibility for compliance rests solely with the host to assure that minors do not consume or "help themselves" to the available beverages either at the bar or on the self-service tables. Outside alcohol is not permitted to be brought into the facility or on facility grounds.

Decorations Decorations are the responsibilities of the host. Any form of decoration that would damage the venue is prohibited. The nailing, tacking, or taping of objects on the wall, ceiling, chandeliers or any other areas in any of our venues is prohibited. Please coordinate with the Catering Manager for recommended alternatives.

Decoration time must be coordinated with the Catering Manager. Under most normal circumstances, our venues can be accessible up to 6 hours prior to start time for an evening event or 2 hours prior for a daytime event. A \$50.00 labor fee (per hour) may be charged for early set-up requests (if the venue is available) and for events ending past the contracted ending time. Events that extend past midnight, may be charged \$125.00 per hour thereafter.

A \$125.00 cleaning fee will be charged if rice, bird seed, confetti, glitter, rose petals, food, etc., are thrown in or outside the facility.

Linens Traditional white tablecloths and napkins are included in the price. If you would be interested in color coordinated linens, availability and pricing varies.

Property, Liability and Damages Welcome Home Catering, our Venues, and Fort Rucker Family and MWR are not liable for any loss or damage to merchandise, equipment or articles left in our facility prior to, during or following any event. Any damage to property of Welcome Home Catering, our venues and/or Fort Rucker Family and MWR are the responsibility of the event host.

Gate Access All guests over the age of 16 years, must provide proper identification (ID) when entering Fort Rucker. The driver of the vehicle must have proof of insurance and vehicle registration available. All guests are encouraged to enter using the Daleville Gate. Coordination with the Fort Rucker Department of Public Safety prior to the date of your event is required.

For catered events in excess of 50 guests; a guest list can be provided to allow for streamlined access through the Daleville Gate. This option

must be coordinated with the Catering Manager as early as possible, but no later than 5 business days prior to the event. All guests must have valid form of ID.

The event organizer is responsible for securing gate access for their guests and will assume responsibility for their conduct while on the Installation.

Off Site Events All off-site events will be charged a delivery fee the greater of \$50.00 or 10% of the final contract.

Venue Selection Our Catering Manager can help you select the perfect venue for your event. From catered extravaganzas in the Landing Ballroom, intimate and elegant occasions in the Legends Room, after-hours socials in the Landing Zone, meetings with a view in the Silver Wings Golf Club Banquet Room, team-building exercises at Rucker Lanes, to organization days at Lake Tholoccho, Fort Rucker's Welcome Home Catering will find the perfect venue for your occasion.

Guest Count Guarantees We understand that the final guest count of events may, from time to time, fluctuate slightly. If the actual number of guests exceed the guarantee given, additional guest charges will apply. If the actual number of guests is less than the guarantee, the guaranteed count will apply. Welcome Home Catering reserves the right to make menu substitutions when the guest count increases after the guarantee has been given.

Floor Plan/Room Layout We encourage our event hosts to share their vision on the room set-up. A room layout/diagram is required no less than 7 days prior to the event date. If no room layout is provided at that time, we reserve the right to set-up event at our discretion. An additional fee of \$50.00 per hour may be charged if room layout is changed the day of the event.

Meal and Event Time Accurate starting and ending times of for your event, including meal serving times are very important. To ensure the highest quality of our meals, please coordinate any changes from the original schedule with our catering staff as soon as possible.

Deliveries All arrangements for deliveries, set up and breakdown, cakes, florists, bands, entertainment (DJ's), and photographers must be coordinated in advance with the Catering Manager.

Music and Entertainment Arrangements for music and entertainment are the responsibility of the event host. Venue personnel and the Catering Manager reserve the right to lower the sound level during the event. If you are offering food and beverage service to your entertainers, the Catering Manager must be notified prior to the event.

Photographers and Florist Arrangements for photographers and florists are the responsibility of the event host. Venue personnel and the Catering Manager may restrict access to areas for health and safety purposes, or when preventing damage to our venues.

Screen, Microphone and Podium Information technology services may be available for your event. Please coordinate requests for these items when selecting your venue, as not all items are available at all venues. Subject to availability.

FEES AND PAYMENTS



Deposit To secure a reservation date, a non-refundable deposit of \$25 is required at the time of the booking for all private events and will be applied to the total of the invoice.

Payments All events must be paid in full no later than 3 days prior to the event. Payments are accepted in cash, check, Visa, MasterCard or American Express. Credit card must be put on file for balances that accumulate during the event, such as bar and additional food and beverage purchases. Purchase orders and unit funds are accepted with prior approval.

A guarantee of attendance must be specified 3 days prior to the function. The number shall constitute a guarantee not subject to reduction and charges will be made accordingly. The host is obligated to pay for the final number of guest and meals guaranteed on the contract or the number of meals served, whichever is greater. No refunds will be given for meals not served.

Service Charge The catering service charge is 18% which will be added to the final invoice. It is not included in the menu pricing.

Cancellations All deposits are non-refundable. Military events with no catering requirements must provide a 48 hour cancellation notice, or a 7 day cancellation notice for events with catering requirements.

Events cancelled in excess of 7 days out will not be assessed a fee. Cancellations occurring from 72 hours to 7 days from the scheduled event date will be charged 50% of the contracted price. Events cancelled inside of 72 hours will be charged the entire contracted amount less any labor that was scheduled for the event.



Notes