

Area IV CATERING

USAG Daegu, South Korea

Party Platters

All platters serve 20 - 25 people.

Spinach Dip.....	\$60
<i>Creamy, flavorful chilled spinach dip surrounded by fresh bread slices for dipping.</i>	
Vegetable Tray.....	\$60
<i>A garden medley of carrots, mushrooms, cucumber slices, cauliflower, celery sticks, cherry tomatoes, broccoli, olives and pickles surrounding a bowl of cool Ranch Dressing.</i>	
<i>Add hummus: \$12</i>	
Party Roll Ups.....	\$80
<i>• Ham and Swiss Cheese • Smoked White Turkey and Provolone Cheese • Vegetable and Cream Cheese</i>	
Fruit Tray.....	\$66
<i>A beautiful assortment of seasonal fresh fruit.</i>	
Cheese Tray.....	\$70
<i>Bite-size cubes of Swiss, Hot Pepper Jack and Cheddar cheeses. Cheese tray garnished with fresh fruit.</i>	
<i>Cheese selections may vary and are subject to change without notice.</i>	
Wing Platter.....	\$100
<i>Five pounds of mouth-watering crispy wings with a cool, creamy ranch-style dressing.</i>	
Finger Sandwich Tray.....	\$70
<i>An assortment of Ham, Tuna or Egg Salad Petite Sandwiches (mayonnaise base) served on White & Wheat Bread.</i>	
Deli Meat Platter.....	\$120
<i>Sliced Turkey, Roast Beef and Ham served with rolls and condiments.</i>	
<i>Add sliced cheese: \$15</i>	
Shrimp Tower.....	\$80
<i>A heaping four-pounds of chilled and ready-to-eat shrimp! Shrimps are cooked, deveined and served with cocktail sauce.</i>	
Chili Con Queso with Tortilla Chips.....	\$42
Chips and Dips (Assorted).....	\$40
<i>Tortilla chips and potato chips with salsa and creamy ranch dip.</i>	
Cookie Platter.....	\$48
<i>Assortment of chocolate chip, oatmeal, and white chocolate macadamia nut.</i>	
Danish/Breakfast Loaf Platter.....	\$70
<i>Assortment of danishes, pastries, muffins and croissants.</i>	



ALA CARTE CATERING

Appetizers & Small Bites - A La Carte

Listed costs are priced 50 pieces per order.

BBQ or Teriyaki Meatballs.....	\$70	Boiled Shrimp with Cocktail Sauce.....	\$80
Hand Breaded Crispy Mushrooms	\$47	Tomato Basil Bruschetta Crostini	\$70
Fried Wontons with Sauce	\$47	Artichoke Bruschetta Crostini.....	\$65
Jalapeño Cheese Poppers with Ranch Dip	\$90	Mini Quiche (assorted)	\$65
Chicken Wings, Regular or Spicy w/Ranch Dipping Sauce	\$150	Chicken Brochettes with basil chimichurri sauce	\$125
Vegetable Spring Rolls with Plum Sauce	\$118	Chicken Satay with peanut sauce	\$120
Crispy Fried Chicken Tenders with Honey Mustard Dipping Sauce.....	\$133	Caprese "Salad" Skewers.....	\$85
Teriyaki Beef Sticks	\$120	Pulled pork street taco (mini)	\$75
Grilled Beef or Chicken Kabobs w/BBQ or Teriyaki Sauce.....	\$175	Bulgogi beef street taco (mini)	\$90
Fancy Deviled Eggs.....	\$40	Chicken and waffle bites with spicy syrup (mini).....	\$150
Curried Chicken Salad Salad Finger Sandwiches	\$75	Smashburger Sliders	\$200
Roasted Vegetable Finger Sandwiches on Focaccia bread.....	\$75	Fish tacos with cilantro (mini)	\$90
		Charcuterie Platter (small feed 20-25pp or large feeds 40-45pp)	\$125 / \$200
		Catfish Bites with Tartar sauce.....	\$50



Appetizers/ Hors d'oeuvres Reception Packages

Minimum 25 people. All packages come with iced water and tea station.

Daegu Classic \$15 per person

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| <i>Tomato Basil Crostini (2 pieces per person)</i> | <i>Imported and Domestic Cheeses with Sliced Baguettes</i> |
| <i>Finger Sandwiches (assorted)</i> | <i>Vegetable Crudités with Ranch Dressing</i> |
| <i>Fancy Deviled Eggs (2 pieces per person)</i> | <i>Chips and Dips (assorted)</i> |

Area IV \$30 per person

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| <i>Tomato Basil Crostini (2 pieces per person)</i> | <i>Chicken Wings (3 pieces per person)</i> |
| <i>Finger Sandwiches (assorted)</i> | <i>Vegetable Crudités with Ranch Dressing</i> |
| <i>Fancy Deviled Eggs (2 pieces per person)</i> | <i>Chips and Dips (assorted)</i> |
| <i>Deluxe Sliced Meats, Imported and Domestic Cheeses rolled with condiments</i> | <i>Fruit Platter</i> |

A Touch of Class \$20 per person

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| <i>Tomato Basil Crostini (3 pieces per person)</i> | <i>Grilled Chicken Kabobs (2 pieces per person)</i> |
| <i>Finger Sandwiches (assorted)</i> | <i>Vegetable Crudités with Ranch Dressing</i> |
| <i>Chilled Shrimp with Tangy Cocktail Sauce and Lemon</i> | <i>Fruit Platter</i> |
| <i>Mini Crabcakes with Shoyu Mustard Sauce (3 pieces per person)</i> | |
| <i>Whole French Baked Brie w/Crushed Raspberries and Sliced Baguette</i> | |

Chef Carved Steamship of Beef, Ham or Turkey add on to any above package for \$150

** Upgrade your menu with Prime Rib or Crab Legs (market price)

APPETIZERS AND SMALL BITES



Area IV CATERING

USAG Daegu, South Korea

Beverage & Bar Service

We offer a full bar, private bar, pre-ordered beverage selections and we can even customize a cocktail for your special day.

No Host Bar Standard Drink Prices Apply

- No service charge added to this type of bar service
- Minimum \$150 per hour, per bar, for first 2 hours
- Bar sales below \$300 after first two hours will incur a bar service fee of the difference
- The gratuity to the bartender is at the discretion of the guest
- Portable bar setups will incur a setup fee: Portable bar set up fees: In-house \$100/off-site \$175

Hosted Bar:

- An open bar can be set up with a predetermined dollar amount or time limit
- A register tab will be computed until the pre-set limit is reached
- The 20% service charge applies to the bar total and will be added to the contract or client can pay bartender directly day of event

Area IV Catering allocates one bartender for every 100pp for a beer and wine reception

Area IV Catering allocates one bartender for every 75pp for a full bar reception

If you would like an additional bartender over the allocation, fees for labor are \$50 per hour

Non-Alcoholic Beverages

Price per gallon yields 10 - 12 servings (128oz)

Soft Drinks/Bottled Water (per beverage).....	\$2	Lemonade.....	\$15
Fruit Punch.....	\$15	Coffee	\$30
Iced Tea.....	\$15	Orange Juice	\$20

BEVERAGE AND BAR SERVICE



Area IV CATERING

USAG Daegu, South Korea

Beverage & Bar Service (cont.)

Beer

**** Please choose three**

US Domestic \$3

U.S. Domestic Import / Micro / Specialty \$4

Heineken

Michelob Ultra

Wine

\$6 per glass \$25 per bottle

House select

Liquor Bar Selection

**** Please choose one (1) category**

Call Bar \$6

Vodka -
Rum - Bacardi/Capt. Morgan

Gin - Bombay
Tequila - Cuervo

Whiskey/Bourbon - Jack Daniels/Jim Beam
Scotch - Johnny Walker Red

Top Shelf \$8

Vodka - Tito's
Rum - Myer's Platinum

Gin - Tanqueray
Tequila - 1800 Silver

Whiskey/Bourbon - Crown Royal
Scotch - Dewar's White Label /
JW Black

Premium \$10

Vodka - Grey Goose
Rum - Sammy Hagar Beach Rum

Gin - Bombay Sapphire
Tequila - Patron Silver

Whiskey/Bourbon - Maker's Mark
Scotch - Glenlivet

BEVERAGE AND BAR SERVICE



Area IV CATERING

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Breakfast

Seated/Plated Meal Service. Please choose one option for all guests.
Minimum of 25 guests are required for Seated/Plated Meal Service.

Wake Up Rowena \$15 per person

Scrambled Eggs with O'Brien Potatoes

Sliced Fresh Fruit

Your Choice of:

• Pork Sausage • Ham • Bacon

Morning Bakery Basket: Freshly baked croissants, danish, fruit muffins, and load breads served with jam, honey and butter

Orange juice, coffee and hot tea service included

Daegu Classic \$17 per person

Classic Eggs Benedict topped with traditional Hollandaise Sauce served with Grilled Asparagus

Sliced Fresh Fruit

Morning Bakery Basket: Freshly baked croissants, danish, fruit muffins, and load breads served with jam, honey and butter

Orange juice, coffee and hot tea service included

Go Army \$17 per person

Grilled Sirloin Steak and Scrambled Eggs

Home Fried Potatoes

Sliced Fresh Fruit

Morning Bakery Basket: Freshly baked croissants, danish, fruit muffins, and load breads served with jam, honey and butter

Orange juice, coffee and hot tea service included



BREAKFAST

Breakfast Buffets

The Continental (minimum 25 guests) \$13 per person

Fresh Fruit Salad

Morning Bakery Basket: Freshly baked croissants, danish, fruit muffins, and loaf breads served with jam, honey and butter

Orange juice, coffee and hot tea service included

The All American (minimum of 75 guests) \$18 per person

Fresh Fruit Salad

Yogurt

Scrambled Eggs

Crispy Bacon

Pork Sausage

Hash Brown Potatoes

Your Choice of:

• French Toast with Butter and Maple Syrup • Pancakes with Butter and Maple Syrup

Morning Bakery Basket: Freshly baked croissants, danish, fruit muffins, and loaf breads served with jam, honey and butter

Orange juice, coffee and hot tea service included

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of a foodborne illness.

BREAKFAST BUFFETS



Area IV CATERING

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Lunch

All menu items will incur an additional 20% service charge. Seated/Plated Meal Service.

Minimum of 25 guests are required for Seated/Plated Meal Service.

Coffee & Iced Tea service included. Please choose one option for all guests.

Salmon and Greens Salad..... \$20 per person
Herb Salmon Filet and Marinated Asparagus on Baby Greens, Boursin Cheese, Cherry Tomatoes with Raspberry Vinaigrette

Harvest Chicken Salad \$17 per person
Endive and Radicchio Salad with sliced herb chicken breast, Roasted Apples, Watercress, Candied Pecans, Grapes, Crumbled Bleu Cheese, drizzled with Toasted Almond Vinaigrette

Bahn Mi Chicken Sandwich \$14 per person
Lemongrass marinated chicken sliced and stacked with pickled vegetables on a house roll, Fresh Fruit
VEGAN SUBSTITUTE: Lemongrass marinated tofu

Po Boy Sandwich..... \$15 per person
Crispy Shrimp on a house roll with house made sauce, Fresh Fruit

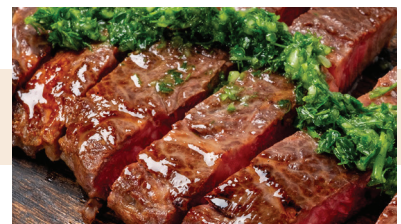
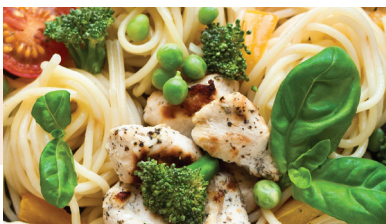
Mediterranean Turkey Wrap..... \$14 per person
Turkey, Cured Meats, Provolone, Black Olives and Pepperoncini in a Herbed Wrap with Creamy Parmesan Dressing served with seasonal fruit

Pasta Primavera Rolls and Butter..... \$14 per person
Tossed Greens with Tomatoes, Carrots and Sprouts with House Dressing. Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce. Add sliced grilled chicken breast: \$15 per person

Chimichurri Steak Rolls and Butter \$23 per person
Lightly Tossed Caesar Salad. Entrée served with Garlic Mashed Potatoes and Balsamic Grilled Vegetables.
VEGAN SUBSTITUTE: Grilled Portabella Mushroom

Boxed Lunches, grab and go..... \$15 per person
Turkey Breast, Provolone on wheat wrap w/lettuce and tomato OR Ham and Swiss on Herb wrap w/lettuce and tomato
ALL BOXES WILL INCLUDE: Whole Fruit, Chips, Chocolate Chip Cookies (2), Choice of Bottled Water or Coke, Diet Coke or Sprite
VEGETARIAN OPTION: Spinach wrap, hummus with fresh spinach, tomato, yellow & green bell pepper, and pepper jack cheese

Kids Menu (Ages 12 and Under) \$10 per person
Choose one: Crispy Chicken Tenders or Grilled Cheese. All meals come with: French Fries, Cup of Fruit, and Cookie



LUNCH

Area IV CATERING

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Lunch Buffets

Minimum of 75 guests are required for Buffet Menus. Additional entree available for \$4.50 per person.
Freshly Baked Rolls with Butter, Coffee & Iced Tea service included.

Salad and Sandwich Buffet \$18 per person
Rolls and Breads (including but not limited to white, wheat, multi grain)
Sliced meats (turkey, roast beef, & ham)
Cheese (Swiss, American, Cheddar)
Lettuce, tomato, sliced onion, pickle slices, Mayo, Mustard, Hot Pepper relish, Bleu Cheese, Oil and vinegar, Ranch, Balsamic vinaigrette
Pasta Salad
Fruit Salad
Tossed Salad w/Mixed Greens, tomatoes, cucumbers
Chips
Fresh baked cookies

American Classic..... \$17 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and micro greens with assorted Dressings, Potato Salad,
Fresh Fruit, Crispy Cole Slaw, Grilled Burgers and Hot Dogs with Toppings and Condiments, Potato Chips

Pacific Style \$24 per person
Kim Chee, Oriental Salad with Sesame Ginger Dressing, Teriyaki Beef Steak, Hawaiian-style Barbeque (Huli Huli) Chicken,
Kalua Pork with Cabbage, Asian-style Stir Fried Vegetables, Steamed White Rice, Pineapple Upside-Down Cake

Aloha Luau \$30 per person
Tossed Green Salad with assorted Dressings, Macaroni Salad, Potato Salad, Soybean (Edamame) Salad, Korean-style
Kim Chee, Kalua Pork and Cabbage, Hawaiian-style Barbeque (Huli Huli) Chicken, Fish Grilled, Pineapple Rice, Sweet
Potato with Coconut Sauce, Rice Cakes, Guava Cake

Italian..... \$23 per person
Caesar Salad, Mixed Greens with Tarragon, Balsamic Vinaigrette, Vegetable Pasta Salad, Fruit Salad with a Minted
Lime Yogurt Dressing, Balsamic Marinated Grilled Vegetable, Rice Pilaf, Penne Pasta Carbonara with Smoked Bacon
and Green Peas, Italian Sausage, Peppers and Potatoes with Marinara Sauce, Chicken Marsala with Wild Mushrooms,
Grilled Salmon with Basil and Tomato Sauce

Holiday Classic..... \$36 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and Sprouts with assorted Dressings, Macaroni Salad, Crispy Cole Slaw,
Fresh Fruit, Smoked Ham with Rum Rasin Sauce, Roast Turkey with Pan Gravy and Stuffing, Mashed Potatoes, Marshmallow
Sweet Potatoes, Buttered Peas and Carrots, Steamed White Rice, Pumpkin Pie, Apple Pie, Cookies



LUNCH BUFFETS

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Dinner

Seated/Plated Meal Service. **Minimum of 25 guests are required for Seated/Plated Meal Service.** All menu items will incur an additional 20% service charge. Freshly Baked Rolls with Butter and Coffee & Tea service included. Vegetarian substitutions available with all plated meals.

Sumptuous Feast..... \$32 per person

Fancy Mixed Greens with Tomatoes and Cucumbers with Balsamic Vinaigrette

Your choice of one or choose all three for an upcharge fee:

*• Beef Tenderloin with Chimichurri Sauce • Roasted Stuffed Chicken Breast with Mushroom Gravy • Chef Selection of Fish
Rosemary Fingerling Potatoes, Seasonal Vegetables, Cheesecake with Berries*

Paniolo Party..... \$30 per person

Mixed Greens with Candied Pecans, Feta Cheese, Grape Tomatoes and Red Onions with Balsamic Vinaigrette, Braised Short Ribs with Hoisin Demi Glaze, Rustic Mashed Potatoes and Seasonal Vegetable, Bread Pudding with Vanilla Crème

Awards Night \$38 per person

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese, Petite Filet Mignon with Béarnaise Sauce, Rosemary Fingerling Potatoes and Chef's Vegetables, Chocolate Mousse

Classic Combo \$42 per person

Mixed Greens with Orange Wedges, Dried Cranberries, Feta Cheese and Orange Lime Vinaigrette, Petite Filet Mignon and Chicken Roulade, Twice Baked Potato and Roasted Asparagus, Chocolate Cake Decadence

Surf and Turf..... \$78 per person

Fancy Mixed Greens with Tomatoes and Cucumbers with Ranch Dressing, Steak (6oz) and Lobster Tail, Roasted Fingerling Potatoes and Roasted Asparagus, Fruit Tart

Vegetarian/Vegan \$28 per person

*Portabella Stuffed Mushroom Cap with Quinoa and Brown Rice accompanied with Seasonal Vegetables,
Cold Soba Noodle Salad with Marinated Tofu, fresh Julienne Vegetables drizzled with Sweet Hodashi,
Vegetarian Lasagna - Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses*

Kids Menu (Ages 12 and Under)..... \$10 per person

Choose one: Crispy Chicken Tenders or Grilled Cheese. All meals come with: French Fries, Cup of Fruit, and Cookie



DINNER

Area IV CATERING

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Dinner Buffets

Minimum of 75 guests are required for Buffet Menus. Please choose one option for all guests.
Freshly Baked Rolls with Butter, Coffee & Iced Tea service included.

Summer Beach Party \$26 per person
Tossed Green Salad with House Dressing, Potato Salad, Rolls and Butter, Southern Fried Chicken, Grilled Burgers and Hot Dogs with Toppings and Condiments, Corn on the Cob, Fresh Fruit and Cookies

Pacific Style \$24 per person
Kim Chee, Oriental Salad with Sesame Ginger Dressing, Teriyaki Beef Steak, Hawaiian-style Barbeque (Huli Huli) Chicken, Kalua Pork with Cabbage, Asian-style Stir Fried Vegetables, Steamed White Rice, Pineapple Upside-Down Cake

The Cowboy Western \$32 per person
Crisp Cole Slaw, Tossed Green Salad with Ranch Dressing, Jalapeño Cheese Poppers, Barbecue Chicken, Grilled Sirloin Steak, White Steamed Rice, Baked Beans, Sweet Cornbread with Honey Butter, Fruit Cobbler

Aloha Luau \$30 per person
Tossed Green Salad with assorted Dressings, Macaroni Salad, Potato Salad, Soybean (Edamame) Salad, Kim Chee, Pulled Pork and Cabbage, Hawaiian-style Barbeque (Huli Huli) Chicken, Grilled Fish, Chicken Long Rice, Sweet Potato with Coconut Sauce, Steamed Rice, Rice Cakes, Guava Cake

Holiday Classic \$36 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and Sprouts with assorted Dressings, Macaroni Salad, Crispy Cole Slaw, Fresh Fruit, Smoked Ham with Rum Rasin Sauce, Roast Turkey with Pan Gravy and Stuffing, Mashed Potatoes, Marshmallow Sweet Potatoes, Buttered Peas and Carrots, Steamed White Rice, Pumpkin Pie, Apple Pie, Cookies

Dessert

Sheet Cake Half Sheet: \$80 / Full Sheet: \$160
We offer sheet cakes (with simple personalization) for your special day. We can also help serve! An additional Cake Cutting Service can be purchased. See your event coordinator for details.



Area IV CATERING

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Conferences/ Meetings

Minimum of 25 guests.

Room rentals for conferences / meetings are available Monday - Friday (8 hour block allocated).
Additional hours, meals and breakout rooms available for additional fees.

Executive Conference Package \$20 per person

Includes both morning and afternoon service

Basic Package

Your choice of morning or afternoon service

Morning Service (3 Hours) \$12 per person

- Pastries / Muffin / Croissant Platter
- Fruit Tray
- Orange Juice
- Coffee and Hot Tea

Afternoon Service (2 Hours) \$13 per person

- Brownie Bites
- Cookies
- Granola Bars
- Mints
- Bottled Water
- Soft Drinks



CONFERENCES/MEETINGS