



Erhart's Food Service

~ Holiday Dinner Menu ~

At Fort Mac Arthur Air Force Base

Menu Details

The Holiday Dinner Menu is available Monday through Friday from 6 pm until 10 pm and Saturday from 11 am until 3 pm. There is a food and beverage minimum of 75 guests for the Garden Room and 100 guests for the Grand Ballroom. Please note that items are served buffet style. Served meals are available at an additional cost. Custom menus are available upon request.

Our facility has ample, free and secure parking with over 300 slots available for your guests' convenience. To be eligible to have your event at Fort Mac Arthur, you must have a government sponsor. To qualify a sponsor must have a military ID card, retired ID card, civilian department of defense card, or Federal ID card. This sponsor must sign the contract, a letter of responsibility, and be present at your event.

A 20% service charge and appropriate sales tax will be added to your final bill. Professional serve staff, china, glassware, tables, chairs, and table linens are all included.

Salad (Please choose two)

Mixed Baby Greens

Mandarin Oranges, Sliced Strawberries & Raspberry Vinaigrette

Classic Caesar

Romaine, Fresh Parmesan, Capers, Homemade Croutons & Creamy Caesar

House Garden Salad

Mixed greens with julienne vegetables, Roma tomatoes & champagne vinaigrette

Waldorf Salad

Crisp Granny Smith Apples, Walnut Pieces, Red Flame Grapes Tossed in a Light Sour Cream Dressing

Fresh Fruit Platter

A Tantalizing selection of Fresh Fruit in Season

Italian Antipasto

Marinated Mushrooms, Artichokes, assorted Italian Meats, Hard & Soft Cheeses, and drizzled in a Zesty Herb Vinaigrette

Festive Vegetable Salad

Broccoli, tomato, and feta cheese tossed in an Oregano Vinaigrette

Angel Hair Pasta Salad

Tossed with Roma Tomatoes, Fresh Basil, Roasted Pine Nuts, & Olive Oil





Entrée Selections

Turkey Roast

Hickory Smoked Turkey with a Bourbon Glaze and Cranberry Chutney

Fresh Spiral Ham

Honey Baked Ham with Maple Walnut Cranberry Glaze

Chicken Breast Elegante

With a Sherry Mushroom Sauté

Amaretto Chicken

Stuffed Chicken with a Tasty Amaretto Glaze

Champagne Chicken

In Champagne and Mushroom Sauce

Sumptuous Salmon

With Orange Cranberry Crust

Cornish Hen

With Grape Cognac Sauce

Rack of Pork

With Parsleyed Crumbs

Top Sirloin of Beef

Roasted to Perfection and Carved by Our Chef

Marinated Tri-Tip

With Maple Herb Sauce

Vegetarian Terrine

Assorted Fresh Vegetables and Angel Hair Pasta Layered





Accompaniments (Please choose two)

Garlic Mashed Potatoes
Traditional Mashed Potatoes & Gravy
Scalloped Potatoes
Sweet Potatoes
Homemade Stuffing

Grilled Vegetables with Fresh Herbs, Olive Oil, & Lemon
Sautéed Vegetables drizzled with Herb Butter
Green Beans Almondine

Additions (All included)

Fresh Rolls and Butter
Assorted Pies
And
Coffee Station

Single Entrée Selection \$34.95 per person
Double Entrée Selection \$ 38.95 per person

** Please call (310) 241-2914 to schedule your holiday celebration. **





Holiday Menu Additions

Appetizer Displays

Choice of 3 for \$6.00 per person

Cheese Platter

Assorted Hard and Soft Cheeses with Crackers

Fresh Fruit

Artistically Arranged

Vegetable Crudite

Fresh Vegetable Platter Served with Ranch Dip

Mini Quiche

Fresh Made, Rich and Fluffy Assorted Quiche Squares

Popcorn Shrimp

Served with Tangy Red Pepper Aioli

Crispy Pot Stickers

With Plum Wine & Asian Vegetables

Almond Encrusted Zucchini

Served with Bistro Dipping Sauce

Polenta Mushroom Caps

Polenta stuffed Mushroom Caps with Romano Cheese

Decadent Delights

Holiday Yule Logs

Sponge Cake filled with Butter cream, Frosted & Holiday Decorated

\$4.00 per person

Mini Gourmet Pastries

A selection of the finest Gourmet Pastries with a Holiday Flare

\$5.00 per person

Holiday Truffles

An elegant assortment of mini truffles dusted with Powdered Sugar

\$5.00 per person

Classic Chocolate Fountain

With strawberries, bananas, marshmallows, graham crackers, and rice crispy treats for dipping

\$6.95 per person

