



Wet-Downs, Retirements, Changes of Command & Socials

Military ceremonies are considered Command Support Events. The receptions that follow are considered social in nature and the room fees are not covered by the command. In honor of your service, Miller's Landing will waive room fees for these events with a minimum catering spend of \$350 in contracted food and beverage per ballroom used.

Fees & Information

Events taking place in either Rocker's or Cunningham's bars will have a linen fee of \$20 per room.

Events taking place in Harrier, Prowler, or Hercules ballrooms, will have a linen fee of \$40 per room.

These fees includes linen for seating, pub tables, food display tables, food table skirting, gift table, cake cutting service and the use of table top and stand up flags upon request. Both Marine Corps and Navy colors are available.

Events taking place in either Rocker's or Cunningham's bars prior to 1430 will have a fee of \$40 per room.

A 20% service charge is added to contracted food and beverage events.

Take out is available with an additional fee for disposables.

Miller's Landing
466-9067

www.mccscherrypoint.com

Effective 1 June 2025

Miller's Landing

Weddings
Anniversaries
Catering
Squadron Mess Nights
Dining-In Events
Change of Commands
Retirement
Birthdays
Bridal Parties
Conferences
Golf Outings

Plan Your Event
466-9067
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**SOCIAL
HORS D'OEUVRES
MENU**



CHILLED HORS D'OEUVRES

50 Pieces per Order Unless Otherwise Stated

Basil Tomato Bruschetta on Toasted Crostinis	\$40
Assorted Finger Sandwiches	\$80
Shrimp Cocktail Phyllo Canapés	\$60
Chicken Salad on Mini Croissant Rolls	\$125
Black Bean Sombrero Dip with Tortilla Chips (serves 30-50)	\$55
Caprese Salad on a Stick	\$75
Brie & Raspberry in Crispy Phyllo Cup	\$55
Crab Salad Stuffed Phyllo	\$75
Classic Deviled Eggs	\$65
Poached Salmon with Cream Cheese & Condiments	\$145

Displays & Platters

Cheese Display	\$175
<i>Domestic Cheese Selection with Crackers, Bread & Fruit Garnish</i>	
Selection of Vegetables & Dips	\$85
<i>Garden Fresh Vegetables to Include Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery & Broccoli, Served with Ranch, Balsamic & Hummus Dips (substitutions are sometimes necessary due to seasons and availability)</i>	
Display of Fresh Cut Fruit	\$90
<i>Chef's Choice of Seasonal Fruits & Berries with an Ambrosia Chocolate Dipping Sauce</i>	
Antipasto Display	\$175
<i>Assorted Italian Meats, Cheeses, Grilled Marinated Vegetables & Bread</i>	

Dessert Displays

Bananas Foster (chef attended)	\$4.00 per person
<i>Meyers Dark Rum, Bananas, Banana Liqueur, Cinnamon & Sugar, Served a la Mode</i>	
Cookie & Brownie	\$3.00 per person
<i>Variety of Cookies & Brownies</i>	
Petite Pastry	\$5.00 per person
<i>Mini Cakes, Cookies, Seasonal Pies, Eclairs, Mousse Cups, Lemon Bars, & Truffles</i>	

HOT HORS D'OEUVRES

50 Pieces per Order Unless Otherwise Stated

All Served with Appropriate Chef's Choice Dipping Sauces

Bacon-Wrapped Scallops	\$95
Baked Mushrooms with Crab Stuffing	\$75
Baked Mushrooms with Sausage Stuffing	\$60
Steamed Asian Potstickers	\$75
Reuben Sliders	\$95
Crab Rangoon	\$70
General Tso Spicy Chicken Bites	\$55
Honey Sesame Chicken Bites	\$55
Fried Chicken Tenders	\$75
Lumpia	\$85
Tempura Fried Shrimp	\$80
Beef & Cilantro Empanadas	\$105
Buffalo Chicken Empanadas	\$95
Mexican Street Corn Dip	\$65
Cheese & Bacon Stuffed Potato Skins	\$55
Breaded Wisconsin Cheese Curds	\$45
Chicken Cordon Bleu Bites	\$85
Chicken Wings	\$75
<i>Buffalo, Fiery Honey Garlic, or Chipotle BBQ Sauce</i>	
Meatballs	\$55
<i>Swedish, Marinara, or BBQ Sauce</i>	
Stuffed Jalapeño Poppers	\$75
Smoked Beef Brisket Sliders	\$150
Pork BBQ Sliders	\$90
Mac N Jack Bites	\$50
Gouda Mac N Cheese Bites	\$50
Pigs in a Blanket	\$55
Asiago Crab Dip with Crackers or Crostini (serves 30-50)	\$90
Baked Spinach & Artichoke Dip (serves 30-50)	\$65
Buffalo Chicken Dip with Crackers (serves 30-50)	\$75
Queso Blanco Dip with Corn Chips	\$55
Hibachi Beef Skewers	\$75
Asian Sticky Ribs	\$75
Beer Battered Mozzarella Sticks with Basil Marinara	\$65
Mini Carolina Seafood Cakes with Remoulade Dipping Sauce	\$75

ADD-ON TAPAS & ACTION STATIONS

Must Select 5 Additional Menu Items to Qualify for Tapas Station

Charleston Shrimp & Grits	\$6.00 per person
<i>Savory Smoked Gouda Grits Topped with Shrimp, Tomatoes, Green Onions, Mushrooms & Cream</i>	
Cajun Pasta Station	\$6.00 per person
<i>Blackened Chicken, Shrimp & Smoked Sausage Tossed with Onions & Peppers in a Cajun Cream Sauce with Bow Tie Pasta</i>	
Italian Pasta Station	\$6.00 per person
<i>Penne Pasta & Cheese Tortellini Tossed with Marinara or Alfredo Sauce, Italian Sausage, Grilled Chicken & Topped with Parmesan Cheese, Served with Garlic Bread</i>	
Taco & Nacho Station	\$6.00 per person
<i>Soft & Hard Taco Shells, Nacho Chips, Seasoned Ground Beef, Southwest Chicken, Lettuce, Tomato, Onion, Cheese, Salsa, Pico de Gallo, Sour Cream & Fresh Guacamole</i>	
Chicken & Waffle Station	\$4.25 per person
<i>Chef-Made Waffles with a Fried Chicken Tenderloin Topper, Served with Butter Syrup, a Variety of Fruit Toppings & Whipped Cream</i>	

CHEF ATTENDED CARVING STATIONS

Beef

Slow Roast Sirloin Roast (serves 80-100)	\$260
<i>Rolls, Bistro Sauce & Caramelized Onion</i>	
Chimichurri Grilled Flank Steak (serves 20-25)	\$155
<i>Soft Tortillas, Caramelized Onions & Chimichurri Sauce</i>	
Smoked Beef Brisket (serves 30-40)	\$225
<i>Rolls, Caramelized Onions & BBQ Sauce</i>	
Sliced Prime Rib of Beef	\$375
Entrée (serves 10-12)	Reception (serves 45-55)
<i>Horseradish Cream & Au Jus</i> <i>Rolls & Caramelized Onions</i>	

Pork

Caribbean Whole Roasted Jerk-Seasoned Pork Loin (serves 40-50) ..	\$135
<i>Rolls, Caramelized Onions & Jerk Sauce</i>	
Honey Glazed Ham (serves 80-100)	\$145
<i>Rolls & Whole Grain Mustard</i>	

Poultry

Herb-Roasted Breast of Turkey (serves 50-75)	\$165
<i>Rolls, Cranberry Sauce & Mayonnaise</i>	

Lamb

Boneless Garlic & Herb Roasted Leg of Lamb (serves 25-30)	\$195
<i>Tzatziki Sauce, Caramelized Onions & Warm Pita Wedges</i>	

Hors D'oeuvres