

CATERING, MILITARY STYLE

Catered events are exciting, creative and rewarding. Morale, Welfare and Recreation (MWR) vehicles for club and catering managers on military installations. Whether it's a formal event, such as a retirement ceremony, or a social event like a wedding reception or air show, club and catering personnel work tirelessly to ensure a successful catered event.

Military Club & Hospitality asked each of the services to spotlight recent catered events that were a rousing success, and what made them a success.

German American Culture Night

USAG-Stuttgart, Germany, recently celebrated its 2nd Annual German American Culture Night at the Swabian Special Events Center to great success.

"The event was no less than fantastic," said Karen L. White, program manager, Business Operations Division, USAG-Stuttgart. "Both German and American attendees thoroughly enjoyed the event and customers rated it as 'the best ever.'"

This year's event attracted 260 attendees and allowed USAG-Stuttgart Family and Morale, Welfare and Recreation (FMWR) and the garrison to showcase its appreciation to the host community for its continued hospitality and friendship, featuring a theme of North vs. South.

"However, in the spirit of friendship and camaraderie, both sides claimed a culinary victory during this cultural extravaganza," she said. "The event brought together the German and American communities in the spirit of celebration and appreciation, fostering a cultural cohesion through a diverse succulence featuring food, beverage and entertainment-derived regional culinary specialties from both regions."

She continued, "The Commander's 2nd Annual Culture Night provided an opportunity to bridge German and American culinary diversity and cultivate a cultural appreciation with its host community that nourished old relationships and created new friendships. The evening proved an opportunity for both communities to table the issues of the day and relish an evening steeped in an eclectic cultural atmosphere of fun and entertainment."

The Swabian Special Events Center was transformed into a culinary epicenter, featuring cuisine from both North and South Germany. Arriving guests were treated to the sounds of Southern Germany's traditional Alphornbläusers as they made their way to the entrance. "Guests passed through the foyer into a world steaming with mouthwatering delicacies and tantalizing smells that would please the senses," said White.

The event featured treats from Louisiana, Bavaria, New York and the Nord Sea. Jazz décor embellished the hallway and the Crystal Room creating an ambiance that would rival that of the Louisiana Bayou, according to White. "Pictures were covered with streamers and each room featured palatable delights from different regions. The ambiance and entertainment were festive and there was something to please the palate of every guest."

The event was a resounding success, with anticipation of a bigger turnout next year. "The evening succeeded in bringing together two communities and provoking a cultural exchange, resulting in a culinary extravaganza that can universally be described as 'wow,'" she said.



Raw oysters were on the menu for the 2nd Annual German American Culture Night at USAG-Stuttgart, Germany.
(PHOTO COURTESY OF USAG-STUTTART)



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Air Show Reception

After a day of watching an array of military aircraft overhead, more than 700 guests attended the Wings Over Homestead Air Show Reception, the largest event in the history of the Falcon's Nest Club at Homestead ARB, Fla., on Nov. 6, 2009.

"The Homestead base community had never seen an event like this hosted by Services and the 482nd Fighter



More than 700 attendees enjoyed themselves at the Wings Over Homestead Air Show reception. (PHOTO COURTESY OF HOMESTEAD ARB MWR)

Hors d'oeuvres

- * Mini Reubens
- * Cucumber rounds with smoked salmon
- * Deviled eggs
- * Bacon-wrapped cocktail smokies
- * Brie w/apple wrapped in phyllo dough
- * Crab Rangoon
- * Sweet and sour meatballs
- * Wild mushroom tarts
- * Chicken kabobs
- * Teriyaki beef kabobs
- * Brie w/raspberry wrapped in phyllo dough
- * Spring rolls
- * Hot wings
- * Chicken tenders w/honey mustard sauce
- * Bacon-wrapped scallops
- * Lobster brochette

Wing, nor had an event like this ever had an attendance over 700 by the base population," said Alice Shields, Falcon's Nest Club manager. "In addition, this was an opportunity to train our airmen on hosting a reception for our airmen, the base population and visiting distinguished visitors (DVs). An overwhelming majority stated they had never had this experience before and while they may not be able to complete it from start to finish, they certainly know what the standard should be."

The event, which took three months to plan, featured a plethora of delicacies, including a chocolate fountain, fresh fruit and a carving station with turkey breast and buffet hams. A local supplier, Collins Fish Company, also prepared sushi for the event. A large selection of hors d'oeuvres was also on the menu (*See sidebar*).

NAF Atsugi Opens 19th Hole

More than 400 guests attended the grand opening of the 19th Hole Restaurant at NAF Atsugi, Japan, on Aug. 10, 2009.

The event presented the new selections of food items that would be offered at the facility. "It was a great marketing tool to show our customers available menu items as well as what a

catered event at the new facility would look like should they choose to host a future event," said Morale, Welfare and Recreation (MWR) Director Steve Motchnik.

The construction of the building, which cost more than \$6 million and took nearly 10 months to complete, was funded completely with a combination of local MWR and Commander, Navy Installations Command (CNIC) nonappropriated funds (NAF). This project was the first design build MWR NAF construction project outside the continental U.S. (OCONUS) overseen by Naval Facilities Engineering Command (NAVFAC) Far East.

"Many people [were] anxiously awaiting the completion of the 13,000-sq.-ft. project, which includes a restaurant, private party room, gaming room, locker rooms, a pro shop and a golf cart storage/charging area," he said.

The restaurant officially opened in September for dinner service. The first evening brought approximately 30 guests who enjoyed a decadent four-course meal for only \$30. Offerings included king crab legs, swordfish with seasonable vegetables, pot roast, appetizers and dessert. The gourmet menu is also available a la carte.



More than 400 guests attended the grand opening of the 19th Hole Restaurant at NAF Atsugi, Japan. (PHOTO COURTESY OF NAF ATSUGI MWR)

Food and Beer Pairings

Guests learned the best beers to pair with different types of foods at two sold-out Marine Corps dinners hosted by Marine Corps Community Services (MCCS) and MillerCoors.

The MCAS New River, N.C., Landing Zone Officers' Club and the MCB Camp Lejeune, N.C., Paradise Point's Officers' Club hosted the dinners on consecutive nights in July 2009, each with 100 attendees.

"The dinners were both fun and educational; showcasing the culinary talents of the clubs chefs and the fine craft brews from Leinenkugel and MillerCoors," said Nancy Pasternack, catering and event coordinator, Personal and Family Readiness Division, Headquarters Marine Corps.

Planning for the events took six months. "Approximately three months out the chefs at New River and Camp Lejeune began working with MillerCoors Trade Brewer Heberto Yordan on the perfect Northwoods menu to pair with the variety of beers being offered that evening," she said.

Pasternack said a special part of the event was having Jake Leinenkugel, a Marine Corps veteran, act as master of ceremonies for the dinners. "He is the president of the Jacob Leinenkugel Brewing Company and part of the fifth generation of



Marines enjoyed food and beer pairing dinners at both the MCAS New River, N.C., Landing Zone Officers' Club and MCB Camp Lejeune, N.C., Paradise Point's Officers' Club. (MCCS PHOTO)

his family to be involved in the running of the company. Jake's family has a long history with both the beer business and the Marine Corps and it was great to have him come out and share his knowledge and passion with the Marines in Eastern North Carolina."

The events were a success. "The main purpose of the evening was to allow Marines and their families to enjoy a great evening at their club and learn the elements and brewing process of making beer, as well as how to pair great food with beer," she noted. "Judging from the smiles on everybody's faces at the end of the evening this goal was met!"

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Military Catering

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Coast Guard Academy Hosts Homecoming

Although the results were not necessarily what the participants wanted at the 2009 Coast Guard Academy Homecoming in New London, Conn., they were certainly well fed at the events surrounding the football game.

The Academy's Morale, Well-being and Recreation (MWR) catered all of the events, which took place Oct. 8-10, 2009. MWR worked with the Academy Alumni Association to organize the activities, which served more than 1,100 alumni, family, guests and mili-

tary members. The association also provided volunteers.

The events started with the traditional Hall of Fame Dinner on the first evening at the Academy's Officers' Club. The following day featured lunch with the Cadets and Classes of 1945 and 1954 dinners. On the final day, events included a pre-game luncheon, post-game reception, Class of 1984 dinner and Class of 1954 clambake.

Also on game day were several "tailgate" parties on campus. Sam Ad-



Coast Guard Academy Morale, Well-being and Recreation (MWR) catered all of the events at its recent Homecoming.

ams Lager and Sam Adams Octoberfest were the most requested beverages, along with Bud Light and Glenn Ellen Reserve merlot and chardonnay, while hamburgers, brats, home-style baked beans, potato salad, cole slaw and chips were on the menu.

All food served at the formal luncheons and dinners prepared at the Officers' Club were made from scratch. —MCH