



Catering Menu

Book Your Catering Appointment Today!
Tuesday - Friday (9A.M. - 2P.M.)

Barksdale Club
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Visit us online at www.BarksdaleLife.com



Barksdale
CLUB

Our goal is to provide quality, consistent service and exceptional, creative cuisine to our members and their guests.



Buffets (Minimum of 50 people)

All breakfast buffets include the following items: Orange Juice, Apple Juice, Freshly Brewed Coffee and Assorted Hot Teas.

American Buffet \$11.80 per person
Scramble Eggs, Bacon, Sausage, Hash Browns, Biscuits, Sausage Gravy, Grits and Fresh Fruit

Executive Buffet \$14.95 per person
Eggs Benedict, Scramble Eggs, Sausage, Bacon, Breakfast Potatoes, Scones and Fresh Fruit

Classic Continental \$9.95 per person
Fresh Demi Pastries and Muffins, Sliced Seasonal Fruit, Granola Bars, Butter, Jam and Preserves.

All lunch and dinner buffets include rolls and cornbread, coffee, water and iced tea.

Cajun Buffet \$26.00 per person
French Quarter Salad
Marinated Blackened Chicken
Gumbo with Sausage & Chicken
Catfish Le Bayou with Jalapeño Hush Puppies
Dirty Rice
Collard Greens
Louisiana Meat Pies
Mini Crab Cakes with Creole Cream Sauce
Buttered Corn
Roasted New Potatoes
Sweet Cornbread Muffins with Honey Butter

Fiesta Buffet \$18.50 per person
Southwest Salad - Romaine Lettuce with Black Beans, Fiesta Blend Cheese, Corn and Tortilla Strips

Choice of 2 Entrées:
Cheese and Beef Enchiladas
Beef and Chicken Fajitas
Beef Tacos w/ fixings
Black Bean Corn Fiesta
Mexican Rice
Refried Beans
Chips and Salsa
*Add entrée +\$1.25 per person

Dress Your Own Potato
Lunch: \$10.95 Dinner: \$15.95
Light and Fluffy Baked Potato with Cheese, Broccoli, Sautéed Mushrooms, Chili con Carne, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions.

Choice of 1:
Vineyard
Caesar
Tossed Garden
Fruit Salad +\$2.00 per person

Italian Buffet \$17.25 per person

Caesar Salad
Choice of 2 Entrées:
Meat Lasagna
Chicken Parmesan
Fettuccini Alfredo
Spaghetti with Marinara or Bolognese
Eggplant Parmesan
Baked Ziti
Parmesan Green Beans
Roasted Chef Vegetables
Garlic Toast
Garlic Breadsticks
*Add entrée +\$1.25 per person

Souper Salad Bar
Lunch: \$10.95 Dinner: \$15.95

Choice of 3:
Chicken Tortilla Soup
Tomato Basil Soup
Minestrone Soup
Broccoli Cheese Soup
Beef Vegetable Soup
White Chicken Chili Soup
Build Your Own Salad
Vineyard Salad or Caesar Salad
Fruit Salad
Pasta Salad
Summer Beach Party (Seasonal) \$17.25 per person
Potato Salad
Seasonal Fruit Salad
Hot Dogs and Hamburgers with Trimmings,
Corn on the Cob and Baked Beans
Sweet Tea & Lemonade

Build Your Own
2 Meats - \$17.25 per person
3 Meats - \$18.50 per person
Meat:

Carved Prime Rib+\$3.00/p
London Broil
Fried or Baked Chicken
Fried or Baked Catfish
Carved Virginia Honey Ham
Carved Turkey Breast
Smoked Beef Brisket
Grilled Pork Chops
Sliced Pork Loin
Spinach Lasagna-Vegetarian
\$75.00 fee applies for carver*

Choice of one Salad:
Vineyard
Caesar
Tossed Garden
Fruit Salad+\$2.00 per person
Choice of two Vegetables:
Roasted Chef Vegetables

Green Beans
Buttered Corn
Broccoli with Cheese
Glazed Carrots
Choice of two Starches:
Rustic Mashed Potatoes
Baked Potato with Sour Cream & Chives
Rice Pilaf
Roasted New Potatoes
Baked Sweet Potato with Cinnamon Butter
Steamed Rice

Plated/ To Go Lunch

All sandwiches and wraps are served with fresh fruit, a pickle and 2 cookies and choice of coffee, water or iced tea. All salads are served with a roll with butter and 2 cookies.

Spicy Roast Beef \$9.95
Slow roasted extra lean beef with pepper jack cheese, lettuce, tomato & our signature creamy horseradish dressing on sourdough bread.

Smoked Turkey Club \$9.95
Smoked turkey breast with smoked bacon, smoky gouda cheese, lettuce, tomato and mayo on wheat berry bread or gralic herb wrap.

Honey Baked Ham \$9.95
Honey baked ham with baby swiss cheese, lettuce, tomato, on marble rye or wheatberry bread.

Chicken Salad Croissant \$9.95
Seasoned chicken salad with celery, grapes, walnuts and mayo in a buttery croissant.

Reuben \$10.95
Corned beef with sauerkraut, provolone cheese, and thousand island dressing on rye bread.

Southwestern Grilled Chicken Wrap \$10.95
Garlic herb wrap with grilled southwestern chicken, Monterey jack cheese, guacamole, lettuce, black bean corn fiesta and ranch dressing.

Sundried Tomato Pasta \$9.95
Bowtie pasta with sundried tomatoes, spinach and artichoke hearts with a creamy alfredo sauce.

Vineyard Salad \$10.95
Spring salad mix with fresh blueberries, raspberries, strawberries and candied almonds with a raspberry Vinaigrette Dressing. (Add Chicken + \$2.00)

Taco Salad \$9.95
Marinated skirt steak or chicken atop crisp greens with pico de gallo, sour cream, shredded, monterrey jack and cheddar cheese, grilled onions and peppers served in a taco bowl with assorted dressings and tri-color tortilla chips.

Chef Salad \$10.95
Crisp ideberg lettuce topped with shredded carrots, sliced tomatoes, American cheese, ham, turkey, eggs, black olives, cucumber slices and your choice of dressing.
Grilled Chicken Salar \$10.95
Romaine lettuce with feta cheese, cranberries, walnuts and your choice of dressing.

Plated Dinners (Minimum of 30 people)
All plated dinners are served with a choice of starch and vegetable and include tossed garden salad with choice of dressing, rolls with butter, coffee, water and iced tea. (Prices are per plate)

Choice of one Meat:
Beef Tenderloin Filet with Red Wine Demi Glaze \$24.95
Dijon Pork Loin with Apple Compote \$15.95
Spinach Stuffed Chicken \$18.95
Surf N Turf \$23.95
8 oz. Filet Mignon with Béarnaise Sauce \$25.95
Shrimp Scampi with a Creamy Pasta \$22.95
Chicken Cordon Bleu \$15.95
Fettuccine Alfredo \$15.95

Choice of one Vegetable:
Steamed Asparagus
Roasted Chef Vegetables
Green Beans
Buttered Corn
Broccoli with Cheese
Glazed Carrots

Choice of one Starch:
Rustic Mashed Potatoes
Baked Potato with Sour Cream & Chives
Rice Pilaf
Roasted New Potatoes
Baked Sweet Potato with Cinnamon Butter
Twice Baked Potato

Hors D' Oeuvres
Meatballs \$7.95/doz
BBQ, Italian, Swedish, Sweet & Sour
Chicken Tenders \$9.95/doz
with Honey Mustard and Ranch
Buffalo Wings \$10.95/doz
with Ranch, Carrots and Celery
Boneless Wings \$10.95/doz
with Ranch, Carrots and Celery
Shrimp Cocktail (Market Price) \$23.20/lb

Cocktail Smokies (48pcs) \$11.20/lb
Fried Catfish (2-3 pcs) \$9.95/lb
with Tartar Sauce
Cream Cheese Jalapeño Poppers \$12.95/doz
with Ranch
Cheddar Cheese Jalapeño Poppers \$12.95/doz
with Ranch
Milk Chocolate covered Strawberries \$11.95/doz

Crab Rangoon \$19.95/doz
with Sweet Chili Sauce
Mini Cheesecake Bites \$12.95/doz
Carving Station (\$75.00 carving fee)
Served with a assorted breads and condiments
Prime Rib (Market Price)
Smoked Turkey Breast (min 12lb)
Virginia Baked Ham (min 15lb)

Crab Stuffed Mushrooms \$20.95/doz
Sausage Stuffed Mushrooms \$16.95/doz
Mini Crab Cakes \$9.95/doz
with Remoulade Sauce
Baked Brie in Puff Pastry \$60.00 ea
with Raspberry Chutney & Crostinis
Teriyaki Beef Skewers \$15.95/doz
Chicken Satay \$13.95/doz
with Thai Peanut Sauce

Natchitoches Meat Pies \$11.95/doz
Crawfish Meatpies Available upon Request
Mozzarella Sticks \$9.95/doz
with Marinara Sauce
Southwestern Rolls \$10.95/doz
with Chipotle Sauce
Spring Rolls \$9.95/doz
with Hot Mustard or Sweet and Sour Sauce

Classic Deviled Eggs \$8.95/doz
Cajun Deviled Eggs \$8.95/doz
Domestic and International Cheese Display (50) \$75.00 (100) \$150.00
Mini Caprese Salad \$15.95/doz
Tomato Basil Bruschetta \$9.95/doz
Antipasti (50) \$100.00 (100) \$150.00
Deluxe Sandwich Tray \$150.00
Ham, turkey, roast beef, salami, leafy lettuce, tomatoes and an assortment cheeses on our specialty breads and rolls. Cut in halves with mayo and mustard on the side; served with pickles, cookies and chips.

Traditional Sandwich Tray \$100.00
Ham, turkey, and roast beef with American and Swiss cheese, leafy lettuce and tomatoes on white, whole grain wheat and rye breads; served with pickles, cookies and chips.
Fresh Vegetable Tray M - \$41.66 L - \$83.32
Broccoli, cauliflower, carrots, celery, radish, red peppers, cucumbers, cherry tomatoes. Served with your choice of Ranch Dressing or Red Pepper Hummus.
Fresh Fruit Tray M - \$43.10 L - \$86.20
Pineapple, Grapes (Red or Green), Orange Wedges, Cantaloupe, Honeydew, and Strawberries. Add Cheese Cubes + \$15.00

Dips
All dips are served with Pita chips, baguettes or tri-color tortilla chips.
Buffalo Chicken \$68.00/half gallon
Guacamole \$68.00/half gallon
Homemade Pico de Gallo \$68.00/half gallon
7-Layer Dip \$68.00/half gallon
Con Queso \$68.00/half gallon
Ranch \$68.00/half gallon
French Onion \$68.00/half gallon
Spinach Artichoke Dip \$68/1/2 gal
with Pita Chip or Baguettes

Desserts
NY Cheesecake \$3.00 per person
with Strawberry or Cherry Topping
Hot Cobbler \$3.00 per person
(Pecan, Apple, Cherry or Peach) with Whip Cream
Warm Pie \$3.00 per person
(Apple, Cherry or Peach) with Whip Cream
Crème Pie \$3.00 per person
Coconut, Lemon, Banana or Chocolate
Carrot Cake \$3.00 per person
Double Layer Chocolate Cake \$3.00 per person
German Chocolate Cake \$3.00 per person
Homemade Bread Pudding \$3.50 per person
with Butter Rum Sauce

Beverages
Water Set-Up and Urn of Coffee \$15.95 per urn
Tea (Sweet or Unsweet) \$15.95 per urn
Lemonade or Fruit Punch \$15.95 per 2 gallons
Orange or Apple Juice \$15.95 per gallon
Other options available upon request.



Club Members, use our catering services to receive a 10% discount on personal functions and free room rental.