

Clubhouse

RESTAURANT & BAR

Reception Menu

Cold Hors D'oeuvres

Priced per dozen.

Prosciutto Wrapped Asparagus* \$17.99

Prosciutto Wrapped Melon \$17.99

Assorted Finger Sandwiches turkey, ham, Swiss cheese \$17.99

Smoked Salmon cucumber rounds \$24.99

Belgian Endive herbed Rondelé cheese, blue cheese, toasted walnuts \$18.99

Asian Fusion BBQ Pork Tenderloin \$25.99

Bruschetta fig purée, gorgonzola cheese \$21.00

Hot Hors D'oeuvres

Priced per dozen.

Alaskan Coconut Shrimp* \$25.99

Feta Cheese and Spinach Phyllo \$18.99

Thai Chicken Breast peanut dipping sauce \$19.99

Mushroom Caps caponata, pine nuts \$16.99

Prosciutto Wrapped Prawns \$25.99

Petite Quiche shrimp, spinach, feta cheese, pine nuts \$17.99

Artichoke Hearts aioli sauce \$24.00

** Guest favorite*

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Reception Menu

Reception Displays

15 guest minimum.

- Hot Spinach, Artichoke and Shrimp Dip** \$57.99 (*serves 25*)
 - Antipasto Platter** toasted baguette rounds \$262 (*serves 50*)
 - Seasonal Fruit with Berries** \$255 (*serves 50*)
 - Garden Vegetable Crudités** ranch dip \$215 (*serves 50*)
 - Domestic and Imported Cheeses*** \$250 (*serves 50*)
 - Whole Decorated Salmon** cucumber dill sauce \$375 (*serves 50*)
 - Salmon Mousse** Carr's crackers* \$74.99 (*serves 50*)
 - Whole New York Strip Loin** Marsala sauce \$399.99 (*serves 40*)
 - Roasted Garlic Hummus** pita bread \$62.50 (*serves 50*)
 - Slow-roasted Prime Rib** dollar rolls \$365 (*serves 50*)
 - Roast Baron of Beef** dollar rolls \$475.99 (*serves 100*)
 - Maple Glazed Turkey Breast** \$159.99 (*serves 30*)
 - Hickory Smoked Glazed Ham** \$209.99 (*serves 40*)
 - Mixed Nuts** \$23.99 (*serves 15*)
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Appetizer Buffet

Choose six. \$25.99 per person.

- Garden Vegetable Crudités** ranch dip
- Salmon Mousse** Carr's crackers
- Domestic and Imported Cheeses**
- Thai Chicken Breast** peanut dipping sauce
- Petite Quiche** shrimp, spinach, feta cheese, pine nuts
- Seasonal Fruit and Berries**
- Deviled Eggs** bay shrimp garnish
- Assorted Finger Sandwiches** turkey, ham, Swiss cheese
- Chilled Grilled Mediterranean Prawns**
- Mushroom Caps** caponata, pine nuts
- Northwest Wild Greens** honey-soy vinaigrette

** Guest favorite*

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Breakfast Menu

Plated Breakfast

Plated breakfast options include juice, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available until 11am. Priced per person.

Fruit and Cheese Plate domestic and regional cheeses, whole fruit, crackers \$8.49

Farmer's Choice scones, scrambled eggs, roasted herb potatoes, choice of bacon, ham, or sausage \$12.99

Healthy Choice sliced fruit, yogurt, choice of honey bran or blueberry muffin \$10.99

Breakfast Buffet

Buffet breakfast options include juice, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available until 11am. 20 guest minimum. Priced per person.

The Clubhouse Buffet muffins, scones \$8.49

The Classic Buffet sliced fruit, muffins, scones \$10.49

The Deluxe Buffet fruit platter, berries, scrambled eggs, herb roasted potatoes, scones, choice of bacon, ham, or sausage \$12.99

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Lunch Menu

Salads

Includes sourdough roll, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm.

Caesar Salad romaine, lemon, garlic, Parmesan cheese, olive oil* \$10.49

Add Blackened Salmon \$4.50

Add Blackened Chicken \$4.50

Cobb Salad tossed greens, diced chicken breast, blue cheese crumbles, bacon bits, tomato, hard-boiled egg, avocado \$14.99

Chop Salad iceberg lettuce, tomato, garbanzo beans, salami, smoked chicken, mozzarella cheese, balsamic vinaigrette \$14.99

Grilled Chicken Burger Buffet

Includes baked beans, choice of two salads, chocolate chip cookies, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. \$15.99 per person.

Entrée

Grilled Chicken Burgers breast of chicken, white cheddar cheese

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Potato Salad

Old-Fashioned Hamburger Buffet

Includes baked beans, choice of two salads, chocolate chip cookies, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. \$15.99 per person. Add cheddar cheese \$1.00 per person.

Entrée

Old-Fashioned Hamburgers ketchup, lettuce, mayonnaise, mustard, pickle, red onion, tomato

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Potato Salad

* Guest favorite

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Lunch Menu

Deli Buffet*

Includes dessert, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. 30 guest minimum. \$15.99 per person.

Assortments

Assorted Deli Meats

Assorted Cheeses

Bountiful Bread Basket sourdough, rye, whole grain

Fresh Fruit Bowl with Berries

House-fried Lattice Chips

Brownies or **Carrot Cake**

Toppings

Horseradish

Lettuce

Mustard

Mayonnaise

Pickle

Tomato

** Guest favorite*

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Plated Dinner Menu

Plated Dinners

All plated dinner entrées include seasonal vegetable, sourdough roll, choice of one salad, choice of two sides, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.

Entrées

Marsala Chicken mushroom, Marsala wine \$23.99

Mediterranean Chicken zucchini, onion, Kalamata olives, red wine, tomato sauce \$23.99

Chicken Carciofi artichoke, capers, lemon* \$23.99

Prime Rib of Beef horseradish sauce \$25.99 (12 guest minimum)

Served medium rare unless specified.

New York Sirloin Roast Marsala sauce \$29.99 (12 guest minimum)

Oven-roasted Halibut basil, tomato sauce \$33.99

Pacific Coast King Salmon citrus butter sauce \$24.99

Oven-baked Salmon merlot sauce \$24.99 (12 guest minimum)

Pacific Coast King Salmon and Top Sirloin citrus butter sauce* \$33.00

Charbroiled Flat Iron Steak BBQ sauce \$27.99

Salads

Choose one.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Sides

Choose two.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

* Guest favorite

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Buffet Dinner Menu

Top Sirloin Buffet

Includes sourdough roll, choice of two salads, choice of two sides, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$27.99 per person.

Entrée

BBQ Grilled 8 oz. Top Sirloin

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Sides

Choose two.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Potato Salad

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

BBQ Chicken and Ribs Buffet

Includes baked beans, garlic bread, choice of two salads, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$23.99 per person.

Entrées

BBQ Bone-in Chicken

BBQ Pork Ribs

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Potato Salad

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Buffet Dinner Menu

Lasagna Buffet

Includes breadsticks, choice of two salads, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$22.99 per person.

Entrée

Lasagna choice of meat or vegetarian

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Prime Rib and Northwest Indian Salmon Buffet*

Includes sourdough roll, choice of two salads, choice of two sides, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$31.99 per person. Chef attended carving station additional \$50.00.

Entrées

Roasted Prime Rib horseradish sauce

Northwest Indian Salmon Dijon mustard, cider sauce

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Sides

Choose two.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Potato Salad

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

* Guest favorite

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Buffet Dinner Menu

Chicken Parmesan and Tortellini Buffet

Includes garlic bread, choice of two salads, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$23.99 per person.

Entrées

Chicken Parmesan provolone cheese, marinara

Cheese-filled Tortellini seasonal vegetables, lite broth

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Salmon and Chicken Buffet

Includes sourdough roll, choice of two salads, choice of two sides, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$25.99 per person.

Entrées

Northwest Indian Salmon Dijon mustard, cider sauce or **King Salmon** lemon-dill butter

Mushroom Chicken capers, mushrooms, breast of chicken, lite broth

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Sides

Choose two.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Potato Salad

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

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Buffet Dinner Menu

Boneless Pork Loin Buffet

Includes sourdough roll, choice of two salads, choice of one side, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$23.99 per person.

Entrée

Boneless Pork Loin Cabernet demi-glace

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Sides

Choose one.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Potato Salad

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

Alaskan True Cod Buffet

Includes sourdough roll, choice of two salads, choice of one side, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$23.99 per person.

Entrée

Alaskan True Cod tomato-lemon butter

Salads

Choose two.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Sides

Choose one.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Confetti Rice Pilaf

Potato Salad

Mixed Vegetables roasted zucchini, yellow squash, carrots

Steamed French Green Beans

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Beverage Menu

Beverages

Coffee and Tea house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection

\$2.99 per person

\$55 per 1.5 gallon

\$16.50 per pitcher

Hot Spiced Cider

\$2.99 per person

\$55 per 1.5 gallon

\$16.50 per pitcher

Hot Chocolate

\$2.99 per person

\$55 per 1.5 gallon

\$20 per pitcher

Soda and Water

\$2.00 per soda can

\$2.00 per water bottle

Juice orange, apple, or grapefruit

\$2.50 per bottle

\$10.50 per pitcher

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Children's Menu

Children's Entrées

All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$8.49 per person.

Fish and Chips breaded Alaskan halibut, tartar sauce

Chicken Strips BBQ sauce

Cheeseburger 100% all beef patty, cheese, lettuce, tomato, mayonnaise

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Sweet Treat Menu

Pastries

Priced per person.

Muffin chocolate, honey bran, or blueberry \$1.75

House-made Scone raspberry jam* \$2.00

Desserts

Priced per person unless otherwise noted.

Lemon Mousse sugar cookie* \$5.25

Chocolate Mousse \$5.25

Lemon Pound Cake fruit compote \$4.25

New York Cheesecake raspberry purée \$5.25

Chocolate Walnut Torte Scottish whipped cream \$5.25

Brownies or **Carrot Cake** \$24 per dozen

Chocolate Chip Cookies \$16.99 per dozen

Ice Cream or **Sherbet** \$4.99

* Guest favorite

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S'mores Package

The Classic

marshmallows, chocolate bars, cookies & cream bars, melted milk chocolate, melted caramel, graham crackers

75-124 guests \$275
125-174 guests \$325
175-224 guests \$355
225-300 guests \$395

Candy Bar Delight

marshmallows, chocolate bars, Kit Kats, Reese's Peanut Butter Cups, Nestle Crunch bars, KuKuRuZa s'mores popcorn, melted milk chocolate, melted caramel, graham crackers

75-124 guests \$375
125-174 guests \$445
175-224 guests \$475
225-300 guests \$505

Decadent Dessert

marshmallows, chocolate bars, cookies & cream bars or Kit Kat bars, Reese's Peanut Butter Cups, Rolos, sliced strawberries, sliced bananas, white chocolate chips, KuKuRuZa s'mores popcorn, ginger snaps, cinnamon graham crackers, melted milk chocolate, melted caramel, graham crackers

75-124 guests \$555
125-174 guests \$595
175-224 guests \$625
225-300 guests \$655
