

# 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*

All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 45% will be pooled and paid to the bussers, banquet servers, banquet captains and bartenders serving you and your event, 19% will be pooled and paid to the chefs and dishwashers generally, and the remaining 36% is retained (and not distributed as a tip or gratuity to the restaurant's employees) by the restaurant.



# Clubhouse

## RESTAURANT & BAR

### *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*)
- 

#### *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*

# Clubhouse

## RESTAURANT & BAR

### *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

# Clubhouse

## RESTAURANT & BAR

### 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

# Clubhouse

## RESTAURANT & BAR

### *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*

All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 45% will be pooled and paid to the bussers, banquet servers, banquet captains and bartenders serving you and your event, 19% will be pooled and paid to the chefs and dishwashers generally, and the remaining 36% is retained (and not distributed as a tip or gratuity to the restaurant's employees) by the restaurant.



# Clubhouse

## RESTAURANT & BAR

### *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

# Clubhouse

## RESTAURANT & BAR

### *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**

# Clubhouse

## RESTAURANT & BAR

### *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

# Clubhouse

## RESTAURANT & BAR

### *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**

# Clubhouse

## RESTAURANT & BAR

### *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**

All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 45% will be pooled and paid to the bussers, banquet servers, banquet captains and bartenders serving you and your event, 19% will be pooled and paid to the chefs and dishwashers generally, and the remaining 36% is retained (and not distributed as a tip or gratuity to the restaurant's employees) by the restaurant.



# Clubhouse

## RESTAURANT & BAR

### *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*

# Clubhouse

## RESTAURANT & BAR

### *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

# Clubhouse

## RESTAURANT & BAR

### *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

All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 45% will be pooled and paid to the bussers, banquet servers, banquet captains and bartenders serving you and your event, 19% will be pooled and paid to the chefs and dishwashers generally, and the remaining 36% is retained (and not distributed as a tip or gratuity to the restaurant's employees) by the restaurant.



# Clubhouse

## RESTAURANT & BAR

### *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

---