



## ***Reception Menu***

### ***Cold Hors D'oeuvres***

*Priced per dozen.*

- Assorted Finger Sandwiches** turkey, ham, Swiss cheese \$18
  - Tomato & Mozzarella Brochettes** with basil oil\* \$18
  - Prosciutto Wrapped Asparagus\*** \$20
  - Prosciutto Wrapped Melon** \$20
  - Smoked Salmon** with capers, dill, and sourdough crustini \$25
  - Butter-Poached Shrimp** with lemon cream and toasted brioche \$25
  - Deviled Eggs** \$15
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### ***Hot Hors D'oeuvres***

*Priced per dozen.*

- Vegetable Spring Rolls** with ginger soy dipping sauce\* \$18
- Asst. Petite Quiche** \$19
- Feta Cheese and Spinach Phyllo** \$19
- Thai Chicken Breast** peanut dipping sauce\* \$20
- Lemongrass Pork Skewers** with sweet soy glaze \$20
- Shredded Chicken Sliders** with pickled onion, cabbage, and barbeque sauce \$22
- Alaskan Coconut Shrimp** \$27

*\* Guest favorite*

### ***Reception Displays***

*15 guest minimum.*

- Hot Spinach, Artichoke and Shrimp Dip** \$60 (*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*)
- Salmon Mousse** Carr's crackers\* \$125 (*serves 50*)
- Roasted Garlic Hummus** pita bread \$70 (*serves 50*)

*All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 45% will be paid directly to service personnel and 55% will be retained by the property.*



## ***Breakfast Menu***

### ***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 \$9

**The Classic Buffet** sliced fruit, muffins, scones \$11

**The Deluxe Buffet** fruit platter, berries, scrambled eggs, herb roasted potatoes, scones, choice of bacon, ham, or sausage \$15



## ***Plated 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\* \$12

*Add Blackened Salmon \$5*

*Add Blackened Chicken \$8*

**Cobb Salad** tossed greens, diced chicken breast, blue cheese crumbles, bacon bits, tomato, hard-boiled egg, avocado \$16

**Chop Salad** iceberg lettuce, tomato, garbanzo beans, salami, smoked chicken, mozzarella cheese, balsamic vinaigrette \$15

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## ***Buffet Lunch Menu***

*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. \$21 per person.*

### ***Entrée***

*Choose one.*

**Grilled Chicken Burger**

**Pulled Pork Sandwich**

**Old Fashioned Cheeseburger**

### ***Salads***

*Choose one.*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

### ***Sides***

*Choose one.*

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

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*20 guest minimum.*



## ***Lunch Menu Continued***

### ***Deli Buffet\****

*Includes dessert, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. 20 guest minimum. \$21 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**

### ***Beef Taco Bar***

*\$21 per person.*

**Ground Beef with Flour Tortillas**

**Shredded Lettuce, Tomatoes, Black Olives**

**Onion Cheese**

**Salsa & Sour Cream**

**Beans**

**Rice**

**Churros**

*add chicken \$4 per person*

*\* Guest favorite*



## *Plated Dinner Menu*

### *Plated Dinners*

*All plated dinner entrées include seasonal vegetable, warm 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\* \$25

**Mediterranean Chicken** zucchini, onion, Kalamata olives, red wine, tomato sauce \$25

**New York Sirloin Roast** Marsala sauce \$27 (12 guest minimum)

**Charbroiled Flat Iron Steak** cabernet reduction\* \$28

**Pacific Coast Salmon** citrus butter sauce \$28

**Prime Rib of Beef** horseradish sauce \$29 (12 guest minimum)

*Served medium rare unless specified.*

**Oven-roasted Halibut** basil, tomato sauce \$33

**Pacific Coast Salmon and Top Sirloin** citrus butter sauce \$36

### **Salads**

*Choose one.*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

### **Sides**

*Choose one.*

**Oven-roasted Herb New Potatoes**

**Garlic Potato Purée**

**Mashed Potatoes**

**Rice Pilaf**

\* Guest favorite



## ***Buffet Dinner Menu***

*Includes warm roll, choice of two salads, choice of one side, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 20 guest minimum. \$30 per person.*

### **Entrée**

*Choose one.*

**BBQ Grilled 8 oz. Top Sirloin**  
**Roasted Prime Rib & Northwest Salmon**  
**Northwest Salmon & Mushroom Chicken Breast**

### **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 Mashed Potatoes**  
**Rice Pilaf**  
**Potato Salad**

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## ***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. \$27 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**



## ***Beverage Menu***

### ***Beverages***

**Coffee and Tea** house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection  
*\$55 per 1.5 gallon*  
*\$16.50 per pitcher*

**Hot Chocolate**  
*\$55 per 1.5 gallon*  
*\$20 per pitcher*

**Soda and Water**  
*\$2.00 per water bottle*  
*\$16.50 per pitcher*

**Juice** orange, apple, or grapefruit  
*\$2.50 per bottle*  
*\$10.50 per pitcher*

**Punch**  
*\$55 serves approximately 40 guests*



## ***Desserts***

*Priced per person unless otherwise noted.*

- Lemon Mousse** sugar cookie \$7
- Chocolate Mousse** \$7
- Turtle Cheesecake** raspberry purée \$7
- Brownies** or **Carrot Cake** \$24 per dozen
- Chocolate Chip Cookies** \$18 per dozen
- Ice Cream** or **Sherbet** \$6
- Flourless Chocolate Torte** raspberry purée \$7
- Italian Lemon Cream Cake** \$6
- Chocolate Mousse Cake** \$7

## ***Sweet Treat Menu***

### ***Pastries***

*Priced per person.*

- Muffin** chocolate, honey bran, or blueberry \$3
- House-made Scone** raspberry jam \$3
- Croissant** raspberry jam and butter \$3

## ***S'mores Package***

### ***Decadent Dessert***

*\$7 Per Person*

*marshmallows, chocolate bars, cookies & cream bars or Kit Kat bars, Reese's Peanut Butter Cups, Rolos, sliced strawberries, sliced bananas, cinnamon graham crackers, melted milk chocolate, melted caramel, graham crackers*

## ***Children's Menu***

### ***Children's Entrées***

*All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$9 per person.*

- Fish and Chips** breaded Alaskan halibut, tartar sauce
- Chicken Strips** BBQ sauce
- Cheeseburger** 100% all beef patty, cheese, lettuce, tomato, mayonnaise





# PRIVATE EVENT SPACE

## Room Rental Charges with Food

<u>ROOM</u>	<u>SUNDAY-THURSDAY</u>	<u>FRIDAY &amp; SATURDAY</u>
Gallery East (25-Person Capacity)	\$75	\$100
Gallery West (25-Person Capacity)	\$75	\$100
Trellis East (72-Person Capacity)	\$200	\$300
Trellis West (96-Person Capacity)	\$250	\$400
Event Pavilion (140-Person Capacity)	\$250	\$400