



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 \$9 muffins, scones

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

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

Sweet Treat Menu

Pastries

Priced per person.

Muffin \$3 chocolate, honey bran, or blueberry

House-made Scone \$3 raspberry jam

Croissant \$3 raspberry jam and butter



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.



Buffet Lunch Menu

House brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.
Available 11am to 6pm. 20 guests minimum.

Classic Burger Buffet

\$25 Per Person

Char-Grilled Cheddar Cheese Burgers
Chili Cheese Fries
Caesar Salad
Traditional Burger Fixings

Pulled Pork Sandwich Buffet

\$25 Per Person

Smoked BBQ Pulled Pork coleslaw, brioche bun
Loaded Tater Tots
Bacon
Sour Cream
Chives
Cheddar
Mixed Greens Salad tomato, cucumber, croutons, house ranch dressing

Gyro Buffet

\$26 Per Person

Grilled Pita lettuce, tomato, cucumber, Tzatziki dressing, feta cheese, red onion
Garlic Parmesan Fries
Mixed Greens Salad tomato, cucumber, croutons, house ranch dressing

Herb Roasted Chicken Buffet

\$26 Per Person

Seasoned Bone-In Chicken roasted garlic, citrus jus
Roasted Potatoes
Steamed Green Beans
Caesar Salad

Lunch Buffet Enhancements

Chocolate Chip Cookies \$2 Per Person
Carmel Brownies \$2 Per Person
Creamy Potato Salad \$3 Per Person
Greek Pasta Salad \$3 Per Person
Clubhouse Coleslaw \$3 Per Person

Plated lunches can be accommodated through the clubhouse menu. Prices and selections will vary depending on number of guests.



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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.

Starter Salad

Choose One

Mixed Greens tomato, cucumber, kalamata olives, croutons, house ranch style dressing

Classic Caesar Salad shaved parmesan cheese, croutons, lemon wedge

Mixed Greens toasted almonds, crispy wontons, sesame dressing

Entrées

Choose One

One entrée selection \$30 Per Person

Two entrée selection \$40 Per Person

Three entrée selection \$46 Per Person

Chicken Marsala roasted mushroom

Herb Roasted Chicken chive mashed potatoes, pan jus

Miso Ginger Wild Coho Salmon shiitake fried rice, sweet soy glaze

Seared Petite Beef Tenderloin horseradish whipped potatoes, cognac mushroom sauce

Slow Roasted Beef Prime Rib roasted garlic mashed potatoes, pan jus

\$42 Per Person

Vegan & Vegetarian Meals Available does not count as an additional entrée selection



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Buffet Dinner Menu

*House brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.
20 guest minimum.*

Lemon Dill Salmon & Herb Roasted Chicken

\$32 Per Person

Oven Roasted Potatoes
Seasoned Green Beans
Caesar Salad

Chicken Marsala & Seared Flat Iron Steak With Cabernet Reduction

\$36 Per Person

Sour Cream & Chive Mashed Potatoes
Ginger Glazed Baby Carrots
Mixed Greens Salad *toasted almonds, crispy wontons, sesame dressing*

BBQ Bone-In Chicken

\$34 Per Person

Baked Beans
Seasoned Green Beans
Potato Salad
Caesar Salad

Buffet Enhancements

Substitute Wild Pacific Coho Salmon *\$7 Per Person*
Slow Roasted Beef Prime Beef Rib *\$12 Per Person*
Wild Rice Pilaf *\$4 Per Person*
Maple Roasted Sweet Potatoes *\$4 Per Person*
Roasted Garlic Whipped Potatoes *\$4 Per Person*

Desserts

Toffee Kahlua Mousse Cake *\$7 Per Person*
Italian Lemon Cream Cake *\$7 Per Person*
Brown Butter Cake With Salted Caramel Sauce *\$7 Per Person*
Apple Tart With Vanilla Bourbon Sauce *\$6 Per Person*
Chocolate Chip Cookies or Caramel Brownies *\$18 Per Dozen*



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Reception Menu

Cold Hors D'oeuvres

Priced per dozen.

Tomato & Mozzarella Brochettes with basil oil*	\$25
Prosciutto Wrapped Asparagus*	\$22
Prosciutto Wrapped Melon	\$23
Smoked Salmon with capers, dill, and sourdough crustini	\$35
Deviled Eggs	\$20
Mozzarella & Genoa Salami Brochettes	\$27

Hot Hors D'oeuvres

Priced per dozen.

Vegetable Spring Rolls with ginger soy dipping sauce*	\$20
Feta Cheese and Spinach Phyllo	\$22
Thai Chicken Breast with peanut dipping sauce*	\$25
Lemongrass Pork Skewers with sweet soy glaze	\$25
Alaskan Coconut Shrimp	\$33

* Guest favorite

Reception Displays

15 guest minimum.

Hot Spinach, Artichoke and Shrimp Dip (serves 25)	\$95
Seasonal Fruit with Berries (serves 50)	\$255
Garden Vegetable Crudités ranch dip (serves 50)	\$215
Domestic and Imported Cheeses* (serves 50)	\$250
Roasted Garlic Hummus pita bread (serves 25)	\$70



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Desserts

Priced per person unless otherwise noted.

Lemon Mousse \$7 sugar cookie

Chocolate Mousse \$7

Turtle Cheesecake \$7 raspberry purée

Brownies or Carrot Cake \$24 per dozen

Chocolate Chip Cookies \$18 per dozen

Ice Cream or Sherbet \$6

Flourless Chocolate Torte \$7 raspberry purée

Italian Lemon Cream Cake \$6

Chocolate Mousse Cake \$7

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 Pacific cod, tartar sauce

Chicken Strips BBQ sauce

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



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