



APPETIZERS

Display table or hand passed.

Hot Hors D'oeuvres

Priced per dozen.

- Vegetable Spring Rolls with ginger soy dipping sauce* \$22
- Spanakopita \$24
- Thai Chicken Breast peanut dipping sauce* \$26
- Bacon Wrapped Scallops \$68
- Lamb Lolly Pops with basil pesto \$48
- Alaska Coconut Shrimp \$34
- Poached Prawns with lemon-horseradish aioli \$36
- Crab Stuffed Mushrooms \$34
- Risotto Shrimp Croquettes with preserved lemon aioli \$32
- BBQ Meatball Skewer \$22

* Guest favorite

Cold Hors D'oeuvres

Priced per dozen.

- Tomato & Mozzarella Brochettes \$26
- Prosciutto Wrapped Asparagus* \$24
- Prosciutto Wrapped Cantaloupe \$23
- Deviled Eggs \$21
- Smoked Salmon Crostini \$27
- Mozzarella & Salami Brochettes \$24
- Hummus & Olive Pinwheel \$26
- Tomato Cup with hummus & olive \$26
- Reuben Tortilla Pin Wheel \$25
- Ham Wrapped with horseradish cream \$26
- Potato with sour cream & bacon \$24

ADD-ONS

Appetizer Platters

Display Table

- Garden Vegetable Crudites with ranch dip \$200 (serves 50)
- Bruschetta Pomodoro grilled bread with tomato, garlic, fresh basil, and Balsamic glaze \$75 (serves 25)
- Roasted Garlic Hummus with grilled pita bread \$75 (serves 50)
- Antipasto salami, prosciutto, cheese, vegetables, basil pesto, hummus, grilled bread \$275 (serves 50)
- Seasonal Fruit with a variety of berries \$250 (serves 50)
- Cheese Display domestic and imported cheeses with a side of crackers \$250 (serves 50)
- Charcuterie local and domestic cold cuts, celery root remoulade, dijon, whole-grain mustard \$245 (serves 50)
- Smoked Salmon Lox cream cheese, shaved onion, and capers \$250 (serves 25)
- Artichoke & Spinach Dip toasted baguette rounds \$75 (serves 25)



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 Menu

Includes dinner roll or focaccia house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.
Available for parties of 30 or more. Priced per person.

Seasonal NW Salmon with Lemon-Dill Sauce + Rosemary Roasted Chicken \$36

Garlic Roasted Potato
Green Beans
Caesar Salad

Honey Mustard Glazed Pork Loin + Roasted Rosemary Chicken \$37

Bacon Mashed Potato
Seasonal Vegetables
Mixed Greens Salad

Chicken Marsala + Flat Iron Steak with Horseradish Cream \$38

Sour Cream & Chive Mashed Potato
Glazed Baby Carrots
Mixed Greens Salad

Prime Rib with Horseradish Cream + Season NW Salmon with Chardonnay Cream Sauce \$47

Roasted Baby Potato
Seasonal Vegetables
Mixed Greens Salad

Pulled Pork Sandwich \$24

Coleslaw, sour cream, shredded cheddar

Classic Burger \$24

Lettuce, tomato, onion, pickle, mayo, relish, mustard

Taco Display \$24

Flour tortillas, hard tacos, chicken, tomato, lettuce, onion, ground taco beef, olives, sour cream, cheddar, avocado, beans, spanish rice

Gyros \$24

grilled seasoned lamb, lettuce, tomato, cucumber, feta cheese, red onion, Tzatziki sauce, grilled pita

BBQ Ribs \$26

Coleslaw, french fries

Swedish Deli Display \$28

assorted deli meats, cheeses, bread, accompaniment

Choose One Free & Add an Additional For \$3 Per Person

Roasted Garlic Focaccia | Tater Tots or French Fries | Potato Ham Egg Salad | Baked Beans
Roasted Potato | Seasonal Mixed Vegetables | Mixed Green Salad | Caesar Salad | Greek Pasta Salad
Coleslaw Salad | Tortellini-Pesto Salad | Fruit Salad





Plated Dinner Menu

Plated Dinners

All plated dinner entrées include seasonal vegetable, warm roll, choice of one salad, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Priced per person. One entree \$35, two entrees \$42, and three entrees \$50.

Salads

Caesar Salad garlic croutons, shaved Parmesan cheese

Beet & Strawberry Salad mixed greens, goat cheese, candied pecans, raspberry-balsamic vinaigrette +\$2

Mediterranean Salad mixed greens, tomato, cucumber, kalamata olives, red onion, pepperoncini, goat cheese, French vinaigrette

Spinach & Fennel Salad shaved red onion, orange, buffalo mozzarella, pistachio, champagne vinaigrette +\$3

Arugula Salad grapefruit, candied pecans, gorgonzola, tarragon vinaigrette +\$3

Entrées

Northwest Salmon with Lemon Beurre Blanc parsley potato, asparagus +\$4

Pan Seared Halibut with Tomato-Basil Cream Sauce cheese ravioli, asparagus (April - November Only) +\$8

Pan Seared Scallops & Chilled Lobster Hollandaise bacon, yukon-parsnip gratin, asparagus \$+5

Chicken Marsala mushrooms, green beans, soft polenta

Rosemary Roasted Chicken Breast pesto mashed potato, cherry-balsamic chutney, asparagus

Rack of Pork with Porto-Thyme Glaze garlic mashed potato, green beans

Grilled New York Steak & Garlic Herb Butter roasted potato, green beans \$+5

Roasted Prime Rib of Beef 8oz & Horseradish Cream yukon potato gratin, seasonal vegetables, rosemary baked tomato \$+8

8oz Fillet Mignon of Beef & Remy Martin Demi Glaze yukon potato gratin, broccolini +\$10





Children's Menu

All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$11 per person.

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

Desserts

- Crème Brullee** fresh berries \$9
- Chocolate Truffle** raspberry coulis, amarena cherry \$9
- Tiramisu** \$9
- Apple-Blueberry-Pecan Bread Pudding** maple syrup, whipped cream \$10
- Honey Panna Cotta** \$10
- Cheese Plate** fresh berries \$12
- Chocolate Chip Cookies** \$18 per dozen
- Chocolate Brownies** \$18 per dozen

Vegetarian

- Spinach, Bell Pepper & Pistacho Risotto Tart**
- Vol Au Vent** with sherry-mushroom ragu
- Frittata** asparagus, bell pepper, mozzarella, goat cheese
- Fettuccine Primavera** artichoke, green beans, tomato, bell pepper, olive oil
- Portobello Mushroom Ravioli** madeira sauce, caramelized onion





Getting Ready Snacks

Select the items you would like to enjoy while getting ready in our Bride and Groom Suites.

On the Tee

\$20 Per Person | Minimum 6 Guests

Coffee, Tea, Cucumber/Lemon Infused Water Included

Blueberry or Almond Muffins & Butter

Fresh Fruit Bowl

Pita & Hummus Plate

On the Fairway

\$25 Per Person | Minimum 6 Guests

Coffee, Tea, Cucumber/Lemon Infused Water Included

Bagels with lox, cream cheese, raspberry, and jam

Fresh Fruit Bowl

Vegetable Crudité

Mini Meatballs in pomodoro sauce

On the Green

\$25 Per Person | Minimum 6 Guests

Coffee, Tea, Cucumber/Lemon Infused Water Included

Turkey Cheddar & Ham Swiss Mini Baguettes

Fresh Fruit Bowl

Vegetable Crudité

Fresh Berry Yogurt Parfait with granola

Elevate Your Experience

Charcuterie Board \$7 per person

Croissants with raspberry jam and butter \$4 per person

Caprese Skewers (McCormick Woods Favorite) \$26 per dozen

Tea Sandwiches \$25 per dozen

Bruschetta Pomodoro fresh diced tomatoes with basil and olive oil \$7 per person

Red Bull 6-pack \$25

Mimosas or beer available.

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