

Appetizer Buffet

Per Person charge-minimum 50 People

½ Lb. Chicken Wings 8.00

2 Jumbo Shrimp 4.50

4-1 oz Meatballs and Sauce 1.50

3 Loaded Potato Wedges 3.75

3 Thai Chicken Skewers with coleslaw 7.50

3 oz Cheese and Cracker Tray 7.25

3 oz Fruit Tray 8.00

3 oz Vegetable Tray 8.00

5 oz Pasta Salad 4.50

These prices include typical condiments that
accompany food items.

Our dining facility is \$500.00 for up to 3 hours and holds approximately 150 people

The Club Room is \$50.00 for the first 3 hours then \$25.00/HR thereafter and it holds 20-25 people seated with tables.

If your food catering fees, before tax and our 20% service charge exceed the rental costs then we will wave that fee.

~Catering Breakfast Buffet~

Continental Breakfast

7.99 per person

Assorted pastries tray
Orange Juice
Fresh Brewed Coffee

Standard Breakfast Buffet

11.99 per person

Scrambled eggs with Cheddar Cheese
Pan Fried Home style potatoes with green onions
Bacon and Sausage Links
Assorted pastries tray
Orange Juice
Fresh Brewed Coffee

Premium Breakfast Buffet

15.99 per Person

Scrambled Eggs with Cheddar Cheese
Biscuits and Sausage Gravy
Pan Fried Home style potatoes with green onions
and Baked Swedish Potatoes
Bacon and Sausage Links
Assorted pastries tray
Seasonal Fruit Tray
Orange Juice
Fresh Brewed Coffee

Menu prices subject to change. Prices for food and beverage are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen and captains; all charges including Room Rental are subject to Washington State Sales Tax

**Prices MAY be subject to minimums.*

Lunch Buffet 1

*Lunch Buffet Selections Include:
Coffee, Assorted Teas, fountain beverages and Ice tea*

One Entree (Two starches) \$20
Two Entrees (Two starches) \$27

SALAD SELECTIONS

(Please Select One)

Mixed Green Salad

Choice of Dressings

Classic Caesar

Hearts of Romaine, Herb Croutons, Parmesan Cheese

ENTRÉE SELECTIONS

Hot Dog

All beef grill giant hot dogs and Polish Dogs with buns, onions, sauerkraut, relish, mayonnaise, mustard and catsup

Cheeseburger

Ground beef patty seasoned with Montreal Steak Seasoning and served with Sesame seed buns, Swiss and Cheddar cheese tray, lettuce, tomatoes, onions, pickles, mayonnaise, mustard and catsup

Grilled Chicken Breast

Chicken breast seasoned with Montreal Steak Seasoning and served with Sesame seed buns, Swiss and Cheddar cheese tray, lettuce, tomatoes, onions, pickles, mayonnaise, mustard and catsup

BBQ Ribs (add \$1 per person)

Baby Back Pork ribs smothered in our chefs' sweet and tangy BBQ sauce

STARCH SELECTIONS

Italian Pasta Salad

Pasta tossed with red onion, roasted red peppers, artichoke hearts and aioli

Stone Ground Mustard Potato Salad

Yukon gold potatoes with basil, onion and stone ground mustard aioli

Bacon Baked Beans

Slow cooked white beans with brown sugar and bacon

DESSERTS

Fresh baked brownie and chocolate chip cookie tray

OR

Baked hot apple crisp with whipped cream

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**Prices MAY be subject to minimums.*

Lunch Buffet 2

*Lunch Buffet Selections Include:
Garlic Toast, Coffee, Assorted Teas and fountain Sodas or Ice Tea*

One Entree (One Starch) **\$28**
Two Entrees (Two Starches) **\$36**

Salad Selections

(Please Select One)

Mixed Green Salad

Choice of Dressings

Classic Caesar

Hearts of Romaine, Herb Croutons, Parmesan Cheese

Washington Apple Salad

Mixed greens, romaine, apples, bleu cheese, crazins and candied walnuts in an apple cider vinaigrette

Raspberry Salad

Mixed greens, romaine, bleu cheese, candied walnuts and Raspberry Vinaigrette

ENTRÉE SELECTIONS

Chicken Parmesan

Breaded Chicken breast smothered in Marinara sauce

Chicken Mascarpone

Grilled breast of chicken covered with Mascarpone Cheese, garlic, onion, and spinach cream sauce

BBQ Salmon

With a chipotle BBQ sauce

USDA Roast Prime Rib of Beef

Rosemary Au Jus, Horseradish Cream

Top Sirloin

USDA Prime center cut

STARCH SELECTIONS

Roasted Herbed Yukon Gold Potatoes

Basmati Rice Pilaf

Garlic Mashed Potatoes

Butter, Garlic and Basil Pasta

VEGETABLE SELECTIONS

(Please Select One)

Fire Roasted Squash Medley

Seasonal Vegetables sautéed in garlic and herbs

DESSERT

Fresh baked brownie and chocolate chip cookie tray or Baked Hot Apple Crisp with whipped cream

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**Prices MAY be subject to minimums.*

Dinner Buffet

*All Dinner Buffet Selections Include:
Garlic Toast, Coffee, Assorted Teas and fountain Sodas or Iced Tea*

One Entree (One starch) \$35
Two Entrees (Two Starches) \$43

Salad Selections

(Please Select One)

Mixed Green Salad

Choice of Dressings

Classic Caesar

Hearts of Romaine, Herb Croutons, Parmesan Cheese

Washington Apple Salad

Mixed greens, romaine, apples, bleu cheese, crazins and candied walnuts in an apple cider vinaigrette

Raspberry Salad

Mixed greens, romaine, bleu cheese, candied walnuts and Raspberry Vinaigrette

ENTRÉE SELECTIONS

Capered Tiger Prawns

Covered in garlic, capers and a white wine butter sauce

Mukilteo Chicken

Grilled breast of chicken topped with a wild mushroom demi glaze

Washington Salmon

Topped with Caramelized apples and onions then baked in an apple butter sauce

Salmon Piccata

Grilled salmon topped with a traditional piccata sauce

Roast Loin of Pork

Herb roasted pork glazed with a Honey Dijon beurre Blanc

USDA Slow Roasted Prime Rib of Beef

Served with Rosemary Au Jus and Creamed Horseradish

Filet Mignon

USDA Prime Filet Mignon wrapped in bacon and drizzled with a merlot demi glaze

STARCH SELECTIONS

Roasted Herb Yukon Gold Potatoes

Basmati Rice Pilaf

Garlic Mashed Potatoes

Butter, Garlic and Basil Pasta with a touch of Marinara

VEGETABLE SELECTIONS

(Please Select One)

Fire Roasted Squash Medley

Seasonal Vegetables sautéed in garlic and herbs

DESSERT

Ask about our seasonal selections.

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