



The Restaurant @ Alderbrook Golf & Yacht Club



330 E Country Club Dr.
Union, WA 98592
www.alderbrookgolfclub.com

Catering Menu

Italian Pasta Bar

*All pasta bar options include Caesar salad,
Garlic bread, & Parmesan cheese.*

All prices are per person
20 Person minimum

Lasagna ~ \$30

Chicken Parmesan

Served with steamed fettuccini ~ \$35

*House-made meatballs with Marinara sauce,
Alfredo sauce, spaghetti, fettuccini, and penne
pastas ~ \$35*

Chicken Pepperoncini ~ \$30

Chicken Marsala with steamed fettuccini ~ \$35

Seafood Cannellini ~ \$35

Contact Information

*To schedule your event or
for more information
please contact:*

General Manager

360-898-2560 X 2

gm@alderbrookgolf.com

**All Food & Beverage banquet orders are subject
to a Service Charge of 20% and Sales Tax**

Appetizer Dips & Trays

Prices per Tray/Each Tray Serves 20

*Artichoke Dip with Crackers and
Crostinì with Fresh Spinach ~ \$85
With 3 Pounds of Bay Shrimp ~ \$125
With 3 Pounds of Dungeness Crab ~ \$175*

*Reuben Dip ~ \$90
Corned Beef, Cabbage, Swiss cheese, and
Thousand Island dressing, served with
Rye Toast Points*

*Onion Dip ~ \$60
Caramelized Onions, Cream Cheese, and
Sour Cream, Served Cold with Assorted
Crackers and Crostinì*

*Seven Layer Southwestern Dip ~ \$110
Refried Beans, Seasoned Ground Beef,
Salsa, Black Beans, Cheddar Jack Cheese,
and Green Chilies, Served with Freshly
Made Corn Chips and Warm Tortillas*

*Caprese Salad ~ \$75
Tomatoes, Fresh Mozzarella, Fresh Basil,
Olive Oil, and Balsamic Reduction,
Served with Crostinì*

*With Bacon and Jalapeño add \$45
With Avocado add \$45*

The Clubhouse BBQ

*Includes sliced watermelon and
Choice of cornbread with honey butter or
Sweet Hawaiian rolls*

*All prices are per person
20 person minimum*

Two Meats Plus Four Sides ~ \$35

Three Meats Plus Four Sides ~ \$40

Four Meats Plus Four Sides ~ \$45

BBQ Meat Options

Bone in Chicken

Spare Ribs

Baby Back Ribs

Flank Steak

Pulled Pork

The Carver

*Choice of Two Entrees, One Salad,
One Side and One Vegetable.*

Warm Rolls & Butter Included

\$40 per person/20 person minimum

Entrée Choices

*Slow Roasted Top Sirloin,
Herbed Seasoned Baked Chicken,
Roasted Turkey, or Smoked Pit Ham*

Salad Choices

*Tossed Green Salad, Traditional Caesar Salad,
Chicken Mein, or Pea Salad*

Side Choices

*Twice Baked Potato,
Sour Cream & Chive Mashed Potatoes,
House-made Stuffing or Au Gratin Potatoes*

Vegetable Choices

*Brown Sugar Glazed Carrots,
Green Bean Casserole, Assorted Sautee
Vegetables*

*Dungeness Crab Cakes ~ \$310
20 Four Ounce Crab Cakes with
House Made Sauce*

*Baked Oysters ~ \$90 for Two Dozen
Local Oysters Baked on the Half Shell
Your Choice of Garlic or Spicy Sauce*

*Dungeness Crab Cakes ~ \$310
20 Four Ounce Crab Cakes with
House Made Sauce*

*Prawns or Scallops ~ \$135 for 40 Prawns
Choice of Shooters, Sweet Chili Prawns,
Bacon Wrapped Prawns, or
Bacon Wrapped Scallops*

*Seafood Stuffed Mushrooms ~ Four Dozen
Crab ~ \$90
Shrimp ~ \$75
Seafood Pinwheels ~ \$125
Crab, Shrimp, and Cream Cheese*

Seafood Trays

Shrimp Cocktail ~\$125

*Served on a bed of Cream Cheese and
Cocktail Sauce, served with Lemon,
Celery, and Crackers*

Steamed Clams ~ \$200 for 10 pounds

*Local Clams Steamed in White Wine,
Garlic, and Lemon, served with Lemon
Slices and Garlic Butter*

Steamed Mussels ~ \$175 for 10 pounds

*Local Mussels Steamed in White Wine,
Garlic, and Lemon, served with Lemon
Slices and Garlic Butter*

Dungeness Crab Cakes ~ \$300

*20 Four Ounce Crab Cakes with
House Made Sauce*

All American BBQ Griller

\$25 per person/20 person minimum

Grilled all Beef Burgers, Hot Dogs &

Veggie Burgers

Buns, Shredded Lettuce,

Sliced Tomatoes & Onions,

Cheddar Cheese, Ketchup, Mustard, Mayo

Sauerkraut, Pickles & Relish

Baby Red Potato Salad

Country Coleslaw

Fresh Seasonal Fruit

Apricot Glazed Pork Loin

*25 per person
\$30 person minimum*

*Oven Roasted Pork Loin
with Apricot Dijon Glaze,
Tossed Green Salad, Garlic Mashed Potatoes,
Seasonal Vegetables and Warm Rolls with
Butter*

Classic Fried or Baked Chicken Dinner

*25 per person
\$30 person minimum*

*Your Choice of Classic Fried or Baked Chicken,
Mashed Potatoes and Gravy,
Baby Red Potato Salad, Country Coleslaw,
Fresh Seasonal Fruit, and
House Made Cornbread with Honey Butter*

*Signature Cheese Tray ~ \$120
Assorted specialty cheeses, crackers, and
crostini*

*Basic Cheese Tray ~ \$60
Cheddar, Swiss, Pepper Jack, &
Assorted Crackers*

*Roll Ups ~ \$85
Ham, Turkey, and Roast Beef rolled with
Cream Cheese, Pickles, and asparagus
(20 of each roll, 60 total)*

*Basic Meat Tray ~ \$85
Ham, Turkey, Roast Beef, and
Assorted Crackers*

Appetizer Trays

Prices per Tray/Each Tray Serves 20

*Stuffed Mushroom Tray ~ \$85
Bacon, onion, and cheese
Or Italian Sausage, Pepperoncini, cheeses*

*Vegetable Tray ~ \$60
Carrots, Celery, Cucumber, Peppers,
Mushrooms, and Ranch*

*Fruit Tray ~ \$60
Assorted fresh fruits
Decoratively arranged on a platter*

*Antipasto Tray ~ \$85
Assorted olives, pepperoncini, pickled
asparagus, beets, and more*

Taco Bar

*\$20 per person
20 person minimum*

*Seasoned Ground Beef,
Chicken Fajitas, & Carnitas*

*Refried Beans, Spanish rice, Southwestern
Corn, Shredded Lettuce, Diced Onions and
Tomatoes, Shredded Cheese, Sour Cream*

*Freshly Made Corn Chips, Fritos, &
Flour Tortillas*

The Clubhouse Signature Dinner

*\$45 per person
20 person minimum*

*Slow Roasted Prime Rib
Roasted Baby Red Potatoes
Strawberry Spinach Salad
Honey Glazed Roasted Carrots
and
Warm Rolls with Butter*

The Soup Bar

\$30 per person
20 person minimum

Includes Mini Grilled Cheese Sandwiches
Choice of Two Soups:

<i>Split Pea & Ham</i>	<i>Beef & Barley,</i>
<i>Lentil Vegetable</i>	<i>Tomato Bisque,</i>
<i>Clam Chowder</i>	<i>Chicken Noodle,</i>
<i>Chili,</i>	<i>White Bean &</i>
<i>Ham</i>	<i>Minestrone</i>
<i>Cream of Mushroom</i>	<i>Loaded Potato</i>
<i>French Onion</i>	

Cold Breakfast

All prices per person
20 person Minimum

Continental Breakfast ~ \$16
Mini Croissants, muffins, and assorted pastries
Fresh fruit, yogurt cups, and bottled juice

Golfer's Continental Breakfast ~ \$13
Hard Boiled Eggs (in shell)
Muffins
Fruit Tray or Mixed Fruit Salad
Coffee

Fresh Bagel Tray ~ \$20
Bagels served with cream cheese, lox, bacon,
tomatoes, fresh fruit, freezer jams, and bottled
juice

Hot & Cold Breakfast Additions
Hot Biscuits and Gravy ~\$18
Coffee Service ~ \$5

Hot Breakfast

*Includes one entrée and
Country potatoes or Hash browns,
Seasonal fruit, assorted pastries, & bottle juice
\$25 per person / 20 person minimum*

Breakfast Quiche

Includes your choice of two options:

Lorraine (cheese & bacon)

*Florentine (spinach, mushrooms, & onions)
sausage, basil, & sundried tomato
traditional ham & Swiss cheese*

Southwest Omelet Bake

*Eggs, bacon, ground beef, peppers, onions,
a trio of cheeses, topped with
Southwest hollandaise sauce and fresh cilantro*

Build Your Own Breakfast Burritos

*Scrambled Eggs, bacon, sausage,
and cheddar-jack cheese
Served with warm flour tortillas,
salsa, and sour cream*

Country Style Breakfast

*Scrambled Eggs topped with cheddar cheese,
served smoked bacon and pork sausage links*

Light Lunch

*\$20 Per Person
20 Person Minimum*

Choose One:

Cup of Soup and ½ Grilled Cheese

Cup of Soup and Side Salad

Small Yakisoba

Macaroni and Cheese with a Side Salad

Spaghetti with a Side Caesar Salad

Chicken Fettuccini

Steak, Chicken, or Veggie Wraps

Sides by the Gallon

Serves approximately 16-20 people ~ \$40

Country Coleslaw
Garlic Mashed Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Red Potato Salad
Glazed Carrots
Roasted Seasonal Vegetables
Tossed Green Salad
Pasta Salad
Classic Potato Salad
Pea Salad Macaroni Salad
Orange Jello Salad
Macaroni and Cheese
Fruit Salad Ambrosia

Desserts

24 House Made Servings
Served Buffet Style ~ \$125
A la Mode Option is an Additional Charge

Brownies
Lemon Squares
Pecan Bars
Cheesecake Bars
Perfect Chocolate Cake
Apple Crisp
Seasonal Cobbler

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