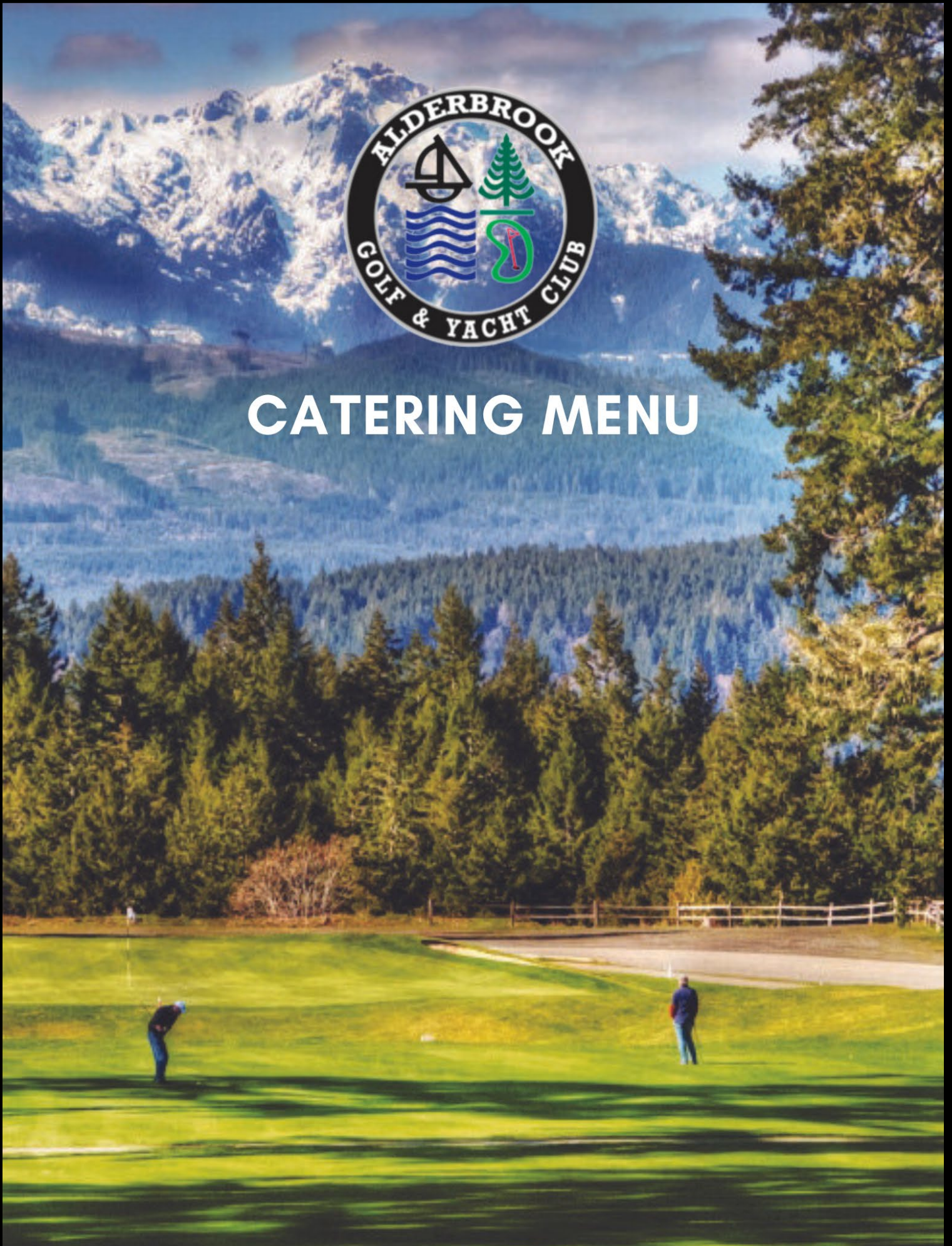


CATERING MENU





Buffet Breakfast

All selections include:

Coffee, Assorted Tea & Assorted Fresh Juices

AGYC Continental - \$15

Seasonal Fruit, Breakfast Pastry Assortment & Yogurt

Classic Buffet Breakfast - \$25

Scrambled Eggs, Bacon, Sausage, Country Red Potatoes, Breakfast Pastries, Seasonal Fruit

Canal Buffet - \$36

Eggs Benedict, Scrambled Eggs, Bacon, Sausage, Biscuits & Gravy, Country Red Potatoes, Seasonal Fruit, Breakfast Pastries

Plated Breakfast

Ham and Eggs Breakfast - \$28

Scrambled Eggs, Ham Steak, Country Red Potatoes, Seasonal Fruit

Breakfast Enhancements

Fresh Sliced Strawberries, Blueberries & Whipped Cream for French Toast - \$7

Joes Special Scramble (Instead of Scrambled Egg) - \$7

Yogurt Bar with Cinnamon Granola, Blueberries, Sliced Strawberries, Dried Craisins - \$5

Biscuits & Gravy - \$7

Build-Your-Own Omelet Station - \$8

**** 25 Person Minimum**

All food and beverage purchases are subject to a 20% service charge and applicable sales tax.

Prices and menu items subject to change without notice



Lunch & Dinner Buffet

All Prices are Per Person

Deli Sandwich Buffett - \$26

Buffet Includes Potato Chips, Fresh Baked Cookies, Condiments and Garden Setup

Caesar Salad

Crisp Romaine Tossed with Shredded Parmesan Cheese, Classic Caesar Dressing & Garlic Croutons

Pasta Salad

Penne Pasta, Bell Peppers, Olives, Celery, & Mushrooms in Italian Vinaigrette

Choice of Breads

White, Wheat & Sourdough

Ham, Turkey, and Roast beef

Choose one protein

Cheeses

Cheddar, Swiss & Pepper Jack

All American BBQ - \$26

Angus Beef Burgers & Hot Dogs with Brioche Buns, Lettuce, Sliced Tomatoes & Onions. Cheddar, Swiss & Pepper Jack Cheese with Ketchup, Mustard, Mayonnaise, Pickles, and Relish. Served with side of Potato Salad, Country Coleslaw & Fresh Seasonal Fruit

Stir-Fry Buffet - \$26

Chicken or Beef Stir-fry with Mixed Vegetables, Choice of Jasmine Rice, Rice Noodles, or Yakisoba, Pot Stickers with Sweet Chili Sauce, Asian Salad with Sesame Ginger Dressing, and Fortune Cookies

Shrimp Stir-Fry - \$30

Mixed Vegetables, Choice of Jasmine Rice, Rice Noodles, or Yakisoba, Pot Stickers with Sweet Chili Sauce, Asian Salad with Sesame Ginger Dressing, and Fortune Cookies

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Lunch & Dinner Buffet

All Prices are Per Person

Taco Bar - \$26

Seasoned Ground Beef, Chicken Fajitas, & Carnitas Refried Beans, Spanish Rice, Shredded Lettuce, Diced Onions, & Tomatoes, Shredded Cheese, Sour Cream, Hot Sauce, Salsa,
Black Olives, Green Chilis, Jalapenos, Freshly Made Corn Chips, Flour & Corn Tortillas

Baked Chicken Dinner - \$28

Baked Chicken served with Mashed Potatoes, Country Coleslaw, Fresh Seasonal Fruit and Choice of Warm Rolls or House made Cornbread with Honey Butter.

Rosemary Glazed Pork Loin - \$30

Oven Roasted Rosemary Pork Loin served with Mixed Green Salad, Garlic Mashed Potatoes, Seasonal Vegetables, and Warm Rolls with Butter

Italian Pasta Bar

All pasta bar options include Caesar salad, Garlic Bread & Parmesan cheese

Lasagna - \$24

Chicken Parmesan – \$24

Served with Alfredo Fettuccini

House Made Meat balls - \$24

Served with Marinara sauce or Alfredo sauce and Spaghetti or Penne pasta

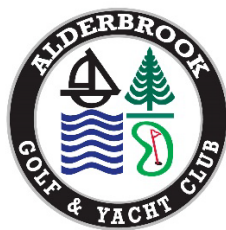
Chicken Marsala - \$25

Served with Alfredo Fettuccini

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Lunch & Dinner Buffet

All Prices are Per Person

The Carver - \$35

Choice of two Entrees, one Salad, one Side and one Vegetable. Warm Rolls & Butter included. All Choices include Carver

Entrée Choices

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

Salad Choices

Mixed Greens, Classic Caesar, Italian Pasta, Red Potato

Side Choices

Twice Baked Potato, Au Gratin Potatoes, Baby Red Potatoes, Rice Pilaf

Vegetables Choices

Brown Sugar Glazed Carrots, Assorted Sautee Vegetables, Country Style Green Beans Served Bacon & Onion

Clubhouse Signature - \$40

Slow Roasted Prime Rib, Choice of Baby Red Potatoes or Baked Potato, Choice of Caesar Salad or Strawberry Salad, Choice of Honey Glazed Carrots or Seasonal Vegetables. Served with Au Jus, Creamy Horseradish, and Warm Rolls with Butter

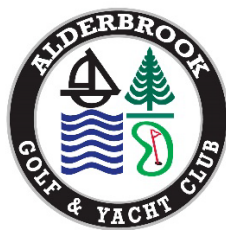
Seafood Buffet - \$45

Choice of Salmon or Halibut, Choice of Baby Red Potatoes or Baked Potato, Choice of Caesar Salad or Strawberry Salad, Choice of Honey Glazed Carrots or Seasonal Vegetables. Served with Au Jus, Creamy Horseradish, and Warm Rolls with Butter

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Plated Lunch & Dinner

All Prices are Per Person

All plated entrees come with choice of one salad, one side and one vegetable

Choose one of each category for your plated entrée:

Salad Choices

Mixed Greens, Classic Caesar, Italian Pasta, Red Potato

Side Choices

Twice Baked Potato, Au Gratin Potatoes, Baby Red Potatoes, Rice Pilaf

Vegetables Choices

Brown Sugar Glazed Carrots, Assorted Sauteed Vegetables, Green Beans with Bacon & Onion

Chicken

Chicken Piccata - \$35
Grilled Chicken Breast - \$35
Chicken Parmesan - \$40
Chicken Marsala - \$40

Beef:

Pub Steak - \$30
Prime Rib - \$50
New York Steak - \$55

Pork:

Rosemary Pork Loin - \$40
Loaded Pork Chop - \$45

Seafood:

Grilled Halibut - MKT
Baked Salmon - MKT
Seafood Trio - MKT

Vegetation

Portobello Mushroom Stack - \$30
Butternut Squash Ravioli - \$30
Vegetable Pasta Primavera - \$30

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Tray Passed Appetizers

All appetizers are priced by the dozen. There is a two-dozen minimum unless otherwise noted.

Hot Appetizers

Steak Bites - \$30

Sirloin Steak Bites served with a Raspberry Chambord Coulis

Seasonal Flatbread - \$25

Flatbread Pizza Bites

Mini Crab Cakes - \$40

Stuffed Mushrooms - \$25

Choice of Bacon, Onion and Cheese or Italian Sausage, Pepperoncini, & Cheese

Chicken Satay - \$30

With Drizzled Peanut Sauce

Mini Meatballs - \$30

Choice of Marinara, Sweet & Sour or BBQ

Mini Sliders - \$30

Choice of Beef, Chicken or Pork

Fried Cheese Ravioli - \$25

Crab Rangoon - \$30

Fried Wontons - \$25

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Tray Passed Appetizers

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Cold Appetizers

Tomato Olive & Goat Cheese Crostini - \$25

Tomato Bruschetta - \$25

Prawn Cocktail - \$35

Beef Tenderloin Crostini - \$35

Bacon Onion Jam & Blue Cheese

Mini Deli Slider - \$30

Pinwheel Sandwiches - \$30

Antipasto Skewers - \$25

Salami, Tomato, Olives, Pepperoni, Mozzarella Ball

Vegetable Shooter - \$25

Carrot, Celery, Cucumber, Peppers, Ranch

Smoked Salmon Cucumber Bites - \$25

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Displayed Appetizers

Price Per Tray/Each Tray Can Serve 20 or More

Shrimp Cocktail - \$150

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

Steamed Clams - \$225

Local White Wine Steamed Mussels, Garlic, & Lemon, with Lemon Slices & Garlic Butter

Steamed Mussels - \$200

Local White Wine Steamed Mussels, Garlic, & Lemon, with Lemon Slices & Garlic Butter

Roll Ups - \$85

Ham, Turkey, and Roast Beef rolled with Cream Cheese, Pickles, & Asparagus

Stuffed Mushroom Tray - \$85

Bacon, onion, and cheese or Italian Sausage, Pepperoncini, Cheeses

Vegetable Tray - \$75

Carrots, Celery, Cucumber, Peppers, Mushrooms, and Ranch

Fruit Tray ~ \$75

Assorted Fresh Fruits

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

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Displayed Appetizers

Price Per Tray/Each Tray Can Serve 20 or More

Caprese Salad - \$75

Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, & Balsamic Reduction,
Served with Crostini

Artichoke Dip

Crostini with Fresh Spinach - \$85

With 3 Pounds of Bay Shrimp - \$125

With 3 Pounds of Dungeness Crab - \$225

Prawns or Scallops - \$150 for 40

Choice of Shooters, Sweet Chili Prawns, Bacon Wrapped Prawns, Bacon Wrapped Scallops

Stuffed Mushrooms

Bacon, Onion, & Cheese - \$75

Italian Sausage, Pepperoncini, & Cheese - \$75

Shrimp - \$75

Crab - \$110

Seafood Pinwheels - \$125

Crab, Shrimp, and Cream Cheese

Charcuterie Board

Imported & Domestic Meats, Cheeses, Marinated Vegetables, Dried Fruit & Nuts

Large - \$400

Small - \$200

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Dessert

\$6 Per Person

Housemade Assorted Cookies

Olympic Mountain Ice Cream

\$8 Per Person

Brownies

Lemon Squares

Pecan Bars

Cheesecake Bars

Perfect Chocolate Cake

Apple Crisp

Marionberry Cobbler

Carrot Cake

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