

MERIDIAN VALLEY COUNTRY CLUB

CHAMPIONSHIP GOLF



CELEBRATED MEMBERS

1965

2018 Special Occasion Catering Menu

*For More Information, Please Contact
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****Member Hosted and Member Sponsored Events enjoy the
benefit of a 10% discount on food menu prices****

Plated Dinner Options

~All Entrée Selections are Accompanied by a Starter Course~

Salads and Soup

(please select one per event to accompany your entrée)

Mixed Greens

Mixed local wild greens with Roma tomatoes and roasted shallot vinaigrette

Caesar Salad

Crisp romaine, focaccia croutons, and reggiano ~ parmigiana cheese and our own Caesar dressing

MVCC Salad

Hearts of romaine, smoked bacon, gorgonzola and toasted hazelnuts, drizzled with a hazelnut vinaigrette

Northwest Salad

Fresh romaine, Walla Walla onions, sliced apples, basil, hazelnuts and roasted shallot vinaigrette

Spinach Salad

Baby spinach topped with Spanish almonds, Goat cheese crumbles and Raspberry Vinaigrette

Soup du Jour

Our culinary team prepares a seasonal soup each day that MVCC is open.

Inquire about the different seasonal possibilities.

A 20% Service Charge and applicable Washington State Sales Tax will be added to all charges.
Prices subject to change without notice.

Plated Dinner Entrées

Please select two (2) plated dinner options (not including a vegetarian option)

All entrées are accompanied by your choice of:

Whipped Potatoes, Roasted Fingerling Potatoes, or Rice Pilaf (please select one per event)

With Chef's choice of Fresh Vegetables and Fresh Baked Rolls with Butter

Herb Roasted Salmon

With Citrus beurre blanc (market price)

Fennel Crusted Halibut

Baked halibut with leek jus (market price)

Dungeness Crab Cakes

Red pepper coulis ~ 50

Almond - crusted Mahi-Mahi

With a Lemon grass and citrus coulis (market price)

Northwest Chicken

Herb and citrus roasted chicken breast with natural jus ~ 35

Herb Roasted Chicken

Caramelized shallot marsala demi ~ 37

Stuffed Chicken Breast

*An airline breast stuffed with spinach, goat cheese, wild mushrooms,
sundried tomatoes and pinenuts ~40*

Roasted Prime Rib of Beef

Served with horseradish sauce and madeira jus

10oz cut ~40 / 12 oz cut ~ 48

Grilled Filet Mignon

Finished with a roasted shallot marsala demi-glace and wild mushrooms

6oz Filet ~ 49 / 8oz Filet ~ 52

Stuffed Bell Peppers

Spinach, feta, and couscous stuffed bell peppers with balsamic ~35

Vegetable Ratatouille

Sautéed seasonal vegetables tossed in olive oil. Served with pasta ~ 35

Buffet Dinners

Buffet dinners are limited to groups of forty or more people.

A \$4 fee per guest will be charged for parties under 40

Due to food safety concerns, buffets will be limited to a maximum of 2 hours of service.

Traditional Buffet

Northwest Salad - Fresh romaine, Onions, Sliced Apples, Basil, Hazelnuts and Roasted Shallot Vinaigrette

Caesar Salad with Focaccia Croutons, and Reggiano ~ Parmigiana Cheese

Fresh Fruit & Seasonal Berry Display

Imported & Domestic Cheese Display

Chef Carved Roast Prime Rib of Aged Western Beef, served with a Madeira Jus & Horseradish Sauce

Sonoran Crusted King Salmon with Oven Dried Tomato Sauce

Roasted Garlic Red Potatoes

Sautéed Fresh Vegetables Assorted

bread and dinner rolls

59 per guest

Reception Buffet

Mixed Greens - Cherry Tomatoes, Candied Walnuts with Balsamic Vinaigrette

Caesar Salad with Focaccia Croutons, and Reggiano ~ Parmigiana Cheese Fresh

Fruit & Seasonal Berry Display

Mozzarella, Fresh Tomato and Basil Platter

Herb Roasted Chicken with Carmelized Shallot Marsala Demi

Sonoran Crusted King Salmon with Oven Dried Tomato Sauce

Garlic Roasted Red Potatoes

Sautéed Fresh Vegetables

Fresh Baked Dinner Rolls

52 per guest

Taste of Italy Buffet

Caesar Salad - Focaccia Croutons, and Reggiano ~ Parmigiana Cheese

Mozzarella, Fresh Tomato and Basil Salad

Antipasto Display

Fresh Fruit & Seasonal Berry Display

Artisans Cheese Display

Penne & Rotelle Pastas with Marinara & Wild Mushroom Sauces and

Freshly Grated Reggiano ~ Parmigiana Cheese

Chicken Parmesan with Oven Dried Tomato Sauce

Sautéed Fresh Vegetables

Club Made Garlic Bread Sticks

45 per guest

Evening Cocktail Buffet

Mixed Wild Greens with assorted condiments and a Trio of Dressings:

Roasted Shallot Vinaigrette, Ranch, and Bleu Cheese

Antipasta Display with Assorted Cured Meats, Marinated Grilled Vegetables and Cheeses

Lime Zested Cocktail Prawns with Cocktail Sauce

Penne Pasta with Trio of Sauces: Marinara, Wild Mushroom and Pesto

Chef Carved Oven Roasted Tri Tip with Madeira Jus & Horseradish sauce

Served with Dollar Rolls and Assorted Condiments

50 per guest

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Hors D'oeuvres Selections

(prices are per dozen)

~a minimum of two dozen of any one item is required~

Chilled Hors D'oeuvres Selections

Candied Brie with crispy Gala apples and caramelized onions ~35

Marinated Tomato Bruschetta with balsamic and goat cheese ~25

Seared Scallops Bruschetta, boursin cheese and tomato basil relish ~40

Blackened Beef Tenderloin, rosemary with roasted garlic aioli & brounois peppers ~40

Shrimp and Dungeness Crab Baked Tarts ~35

Shrimp Cocktail- Lemon, Cucumber, Black Pepper Cocktail Sauce ~36

*Spanish-Style Tenderloin Crostini- Kalamata olive crostini, sliced tenderloin, fig relish
and sweet pepper aioli ~35*

Hot Hors D'oeuvres Selections

Chicken Quesadilla

stuffed with cheese blend, tomatoes and green onions.

Served with salsa and sour cream ~32

Sundried Tomato Croquettes

with risotto and pecorino cheese, finished with pesto ~32

Lamb Lollipops

Moroccan BBQ Glaze, Pea Vine, Fire Roasted Brassica ~45

Griddled Polenta and Andouille bites ~25

Goat Cheese and Asparagus Tarts ~30

Fresh Seared Scallops wrapped in pancetta ~40

Dungeness Crab Cakes with mango coulis ~45

Hot Hors D'oeuvres Selections Continued

(prices are per dozen)

~a minimum of two dozen of any one item is required~

Stuffed Mushrooms - choice of:

*Walnut with blue cheese ~25 / Shrimp and crab with parmesan cheese ~35/
Sausage and Bleu Cheese ~30*

Phyllo Cups – choice of:

*Shrimp and crab ~ 35 / Roasted vegetable ~ 25/
Chicken and portabella mushroom ~ 30*

Satay

Soy Mirin Glazed Chicken with smoked sesame seeds ~ 44

Teriyaki Glazed Beef with Scallion threads ~ 50

Sliders: 28 per dozen

*~ Patty Melt Sliders with sautéed onions and Swiss
cheese on rye toast points ~*

*~ Classic "Little Mac" one all beef patty, special sauce,
lettuce, cheese, pickles, onions, on a sesame seed bun~*

~ Blackened Chicken with Applewood Smoked Bacon and Chipotle Mayonnaise ~

~ Barbecue pork sliders with sesame coleslaw topping ~

Hors d'oeuvres Platters

(Platters are for 25 people)

Washington Farmers Market Crudité-

A cornucopia of Seasonal Vegetables with Creamy Cool Buttermilk Dip ~ 120

Antipasto and Charcuterie Fine Cured Meats, Marinated and Grilled Vegetables, and Marinated Olives. Served with Mostarda and Daily Baked Breads ~ 170

Farm house Cheeses- A selection of the Region's finest cheeses personally selected by the Chef, Grapes, Figs, Nuts, and Daily Baked Breads and Crackers ~ 170

Fresh Mozzarella, Marinated Tomato and Asparagus Platter ~ 170

Fresh Seasonal Fruit and Berries ~ 170

Chilled Northwest Seafood Platter - Smoked salmon, clams, prawns and fresh oysters.

Accompanied with a red onion salad, cucumber, lemon wedges and caper berries ~ 300

Crab and Artichoke Dip – Dungeness crab, artichokes and parmesan cheese, served with fresh sliced baguettes ~ 170

Baked Brie En Croute

Aged wheel of brie and seasonal fruit wrapped in puff pastry and baked. Garnished with candied walnuts and served with fresh sliced baguettes ~ 170

Hors d'oeuvres Stations

Slow-Roasted Beef Sirloin or Maple-Bourbon Brushed Pork Loin

Carved to Order with assorted rolls and condiments ~

19 per guest for Pork & 21 per guest for Beef

Fresh "Build Your Own" Pasta Made to Order Fettuccini and Penne Pasta

including Grana Padano Parmesan Cheese Warm Cheesy Bread Sticks

and two Club-made sauces with Italian sausage, bay shrimp and diced chicken ~ 22 per guest

Add a Fresh Salad to the above stations for an additional ~ 4 per guest

Caesar Salad crisp romaine, focaccia croutons, and reggiano ~ parmigiana cheese and creamy Caesar dressing

MVCC Salad, hearts of romaine, smoked bacon, gorgonzola and toasted hazelnuts, drizzled with a hazelnut vinaigrette

Bibb and Pear, port glazed pears, bleu cheese, candied pecans and burgundy blue cheese dressing

Northwest Salad fresh romaine, Walla Walla onions, sliced apples, basil, hazelnuts and roasted shallot vinaigrette

Spinach Salad, baby spinach topped with Spanish almonds, Goat cheese crumbles and Raspberry Vinaigrette

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Plated Lunch Options

(Available between 10am-4pm)

Please Select One of The Following to Accompany Your Entrée Selection.

Mixed Green Salad

*Mixed Baby Greens with Sliced Cucumbers, Tomatoes and
Champagne Herb Dressing*

Greek Salad

*Kalamata Olives, Diced Red Onions, and Feta Cheese Crumbles on a bed of Crisp Romaine Dressed with
Lemon-Parsley Vinaigrette*

Caesar Salad

Crisp Hearts of Romaine with Herb Croutons, shredded Parmesan Cheese and Creamy Caesar dressing

Spinach Salad

Baby spinach topped with Spanish almonds, Goat cheese crumbles sand Raspberry Vinaigrette

Plated Lunch Entrées

(Available between 10am-4pm)

Grilled Salmon

*Grilled Northwest Salmon with Chardonnay Wine Sauce
Herbed-Citrus Basmati Rice and Seasonal Vegetables
\$35*

Almond Halibut

*Almonds -Encrusted Halibut Fillet with a Lemon grass – Citrus Sauce,
Orzo Pasta with Fresh Pesto and Seasonal Vegetables
\$33*

Three Cheese Stuffed Ravioli

*With wild mushrooms, Spinach and a Light Mascarpone Sauce
\$25*

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Lunch Entrées Cont.

(Available between 10am-4pm)

London Broil*

*Char-grilled, Thinly Sliced Tri-tip with a Mushroom Demi,
Sweet-Onion Garnish,
Roasted Red Potatoes and Fresh Seasonal Vegetables
\$37*

Chicken Marsala

*Sage Grilled with Wild Washington Mushrooms and Marsala Wine Garlic
Mashed Potatoes and Fresh Seasonal Vegetables
\$28*

Scallop Bruschetta

*Seared with Lemon Grass Sauce, Tomato Basil Relish Pesto
Mashed Potatoes and Fresh Seasonal Vegetables
\$38*

Feta Chicken

*Chicken Breast Stuffed with Goat Cheese, Roasted Peppers and Spinach with a
Roasted Red Pepper Coulis, Wild Rice Pilaf and Fresh Seasonal Vegetables
\$31*

Lunch Salad Entrées

(Available between 10am-4pm)

Sesame Salmon Salad

Glazed Salmon Fillet on a Bed of Fresh Mixed Greens and Crisp Asian-style Vegetables with a Sesame Vinaigrette Dressing

\$28

Northwest Cobb Salad

Bay Shrimp, Grilled Chicken, Crisp Bacon, Avocado, Bleu Cheese with Diced Tomatoes and Black Olives and a Bleu Cheese Dressing

\$23

Grilled Chicken Caesar Salad

Grilled Chicken Breast Served on a Bed of Fresh Hearts of Romaine, Shaved Parmesan, Herb Croutons and Caesar Dressing Served on the Side

\$22

Fields of Berries

Romaine Hearts with Blackberries, Raspberries, Shaved Strawberries Sharp White Cheddar, Shaved Parmesan Cheese, Candied Pecans Grilled Chicken Breast and Balsamic Vinaigrette

\$26

"Black and Blue"

*Blackened Steak atop Romaine
With Cucumbers, Bleu Cheese Crumbles, Tomatoes Avocado and Bleu Cheese Dressing with Griddled Polenta*

\$29

Lunch Dessert Options: \$8 Each

Sorbet or Vanilla Ice Cream with Cookie Wafers

Tiramisu Cake

Chocolate Decadence Cake

Berry Cream Cake

Lemon Mousse Cake

New York-style Cheesecake

Carrot Cake

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Lunch Buffet Options

(Available between 10am-4pm)

Buffet lunches are limited to groups of forty or more people.

A \$4 fee per guest will be charged for parties under 40

Due to food safety concerns, buffets will be limited to a maximum of 2 hours of service

New York Deli-Style Buffet: \$28 per Guest

*Roasted Meats and Deli Cheeses
Fresh Baked Franz Northwest Breads
Ripe Tomato, Butter leaf Lettuce,
Shaved Red Onion and Dill Pickle Chips
Warm, Club-Made Potato Chips
Two Fresh Composed Chef's Choice Salads
Hearty Soup of the Day and Daily Baked Cookies*

Sonoran High Desert: \$31 per Guest

*Braised Pork and Spiced Chicken
Warm Tortillas
Sautéed Bell Pepper and Onions
Fresh Salsa and Sour Cream
Smoked Tomato Rice
Black Bean and Corn Salad
Mixed Greens with Jicama, Carrot, BBQ Peanuts and Chipotle Ranch
Warm Churros
Add Fresh Guacamole for \$3 per person*

Northwest Buffet: \$33 per Guest

*Cedar Planked Salmon
Mt Vernon Chicken in local Herbs
Northwest Seafood Chowder
Warm Local Potatoes and Roasted Onions
Local Tomato and Spring Onion Salad
Apple, Blue Cheese, and Hazelnut Salad
Warm Rolls & Butter
Fresh Baked Cookies*

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Lunch Buffet Cont.

(Available between 10am-4pm)

BBQ Buffet: \$28 per Guest

*Grilled Hamburgers and Hot dogs
Lettuce, Sliced Tomato, Dill Pickles and Shaved Red Onions
Assorted Condiments & Buns
Baked Beans
Club Made Potato Chips
Sliced Watermelon
Potato Salad
Fresh Baked Cookies*

Traditional Buffet: \$42 Per Guest

*Spinach Salad - Orange supremes, egg, almonds and sliced red onions,
with an orange ~ vanilla vinaigrette
Caesar Salad with Focaccia Croutons, and Reggiano ~ Parmigiana Cheese
Fruit and Seasonal Berry Display*

*(Select any **two** entrees)*

*~ Grilled Halibut with fennel salad
~ Sonoran Crusted King Salmon with Oven Dried Tomato Sauce
~ Northwest Chicken - Chevre cheese, apple pear chutney and roasted red peppers
~ Marinated Tri Tip - Marsala au jus*

*Chef's choice of sautéed vegetables, Chef's choice of potatoes, fresh baked bread and butter
Fresh baked assorted cookies*

Meeting Snacks (select two for \$8 per Guest)

*Club- Made Potato Chips
Tortilla Chips and Salsa
Assorted Fresh Baked Cookies
Vegetable Crudités with Cool Buttermilk Ranch Dip
Fresh Popped Popcorn
Trail Mix
Cheetos*

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Plated Breakfast

All breakfast entrées are served with coffee and tea

Classic Breakfast

Scrambled eggs served with your choice of ham, bacon or sausage, Club breakfast potatoes, fresh fruit and warm toast. ~ 12.00 per person

Eggs Saratoga

Scrambled eggs with cream cheese and green onions served with your choice of ham, bacon or sausage, Club breakfast potatoes, fresh fruit and toast. ~12.00 per person

Big Scramble

Diced ham, chives and eggs scrambled together served with Club breakfast potatoes, fresh fruit and toast. ~ 12.00 per person

Breakfast Quiche

*Fresh eggs with ham, bacon, onions and Swiss cheese baked in a pie shell.
Served with fresh fruit. ~13.00 per person*

Eggs Benedict

*A classic combination of poached eggs, Canadian bacon and hollandaise sauce served on an English muffin.
Served with Club breakfast potatoes and fresh fruit. ~13.00 per person*

French Toast

*Two thick slices of egg bread, egg dipped and grilled, served with warm maple syrup and whipped butter.
Served with choice of ham, bacon or sausage. ~ 11.00 per person*

Buttermilk Pancakes

*Three old fashion buttermilk pancakes served with warm maple syrup and whipped butter.
Served with choice of ham, bacon or sausage. ~ 11.00 per person*

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Breakfast Buffets

All breakfast selections are served with water, coffee, orange juice and tea

Continental Breakfast

*Chilled orange juice and seasonal fresh fruit
An assortment of cinnamon rolls and fresh baked breakfast pastries.
15.00 per person*

Old Fashioned Breakfast

*Steaming hot oatmeal with brown sugar, raisins and cream
Seasonal fresh fruit
Assorted pastries and muffins with whipped butter and
assorted jams
16.00 per person*

Traditional Breakfast Buffet

*Scrambled farm fresh eggs Ham, bacon and sausage
Seasonal fresh fruit and Club breakfast potatoes
An assortment of cinnamon rolls and fresh baked breakfast pastries.
21.00 per person*

Eggs Benedict Buffet

*English muffin, Canadian bacon, poached eggs and homemade Hollandaise
Seasonal fresh fruit and Club breakfast potatoes
An assortment of cinnamon rolls and fresh baked breakfast pastries.
23.00 per person*

MVCC Breakfast Buffet

*Eggs Saratoga, ham, bacon and sausage
Cheese blintzes with choice of sauce: strawberry, blueberry or peach
Seasonal fresh fruit and hash browns
An assortment of cinnamon rolls and fresh baked breakfast pastries.
26.00 per person*

Build your own Omelet Station

*A great addition to any breakfast buffet!
Minimum 25 people
5.00 per person*

Desserts

Desserts are 8.00 per person unless otherwise indicated.

Raspberry Chocolate Decadence

Raspberries mixed in and topped with fresh whipped cream

Vanilla Crème Brulee

Served in the classic style

Strawberry Shortcake

Fresh sliced strawberries and homemade shortcake, topped with fresh whipped cream

New York Cheese Cake

Topped with fresh strawberries

Tiramisu

Lady Fingers soaked with espresso, brandy, and Kahlua layered with mascarpone cheese, cream and more brandy, topped with shaved chocolate

Seasonal Berry Parfait

Topped with citrus crème fresh

Mile High Chocolate Tower Cake

9.00

Tower Carrot Cake

9.00

Sorbet or Ice Cream with Homemade Cookie

5.00

MVCC "Walking Sundae Bar"

*Vanilla Ice Cream with a buffet of Fudge, Caramel, and Whipped Cream With an assortment of sweet treats and toppings
9.00 per person (minimum of 20)*

Club-Baked Assorted Cookies

Served family style ~ 21 (per dozen)

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