

Weddings & Receptions / Business Meetings /  
Seminars / Company Parties / Fundraisers & More

COME DISCOVER  
the *hideaway* on the *river*



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# A LA CARTE

## SNACKS

ASSORTED SCONES, PER DOZEN	\$24
BAGELS WITH CREAM CHEESE, PER DOZEN	\$26
ASSORTED PASTRIES, PER DOZEN	\$22
ASSORTED YOGURT, EACH	\$3
HOUSE-MADE BROWNIES, PER DOZEN	\$24
HOUSE-MADE ASSORTED COOKIES, PER DOZEN	\$18
ASSORTED DESSERT BARS, PER DOZEN	\$29
BANDITOS SNACK MIX, PER DOZEN (4OZ CUPS)	\$17
GRANOLA BARS, PER DOZEN	\$17
MACARONS, PER DOZEN	\$30
ALMOND BARK PUFFCORN, PER DOZEN (4OZ CUPS)	\$17
MINI CANDY BARS, PER DOZEN	\$5
CHIPS AND SALSA (PER BOWL)	\$34

## BEVERAGES

URN OF FRESHLY BREWED COFFEE (30 CUPS)	\$45
POT OF COFFEE (10 CUPS)	\$10
HOT TEA, PER BAG	\$2
ASSORTED JUICES, PER CAN	\$2
SOFT DRINKS, PER CAN	\$2
BOTTLED WATER, PER BOTTLE	\$1
FRESHLY BREWED ICED TEA, PER GALLON	\$15
LEMONADE, PER GALLON	\$15
FRUIT GARNISHED FRUIT PUNCH, PER GALLON	\$18
JUICE, PER PITCHER	\$12

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

18% SERVICE CHARGE & WASHINGTON SALES TAX IS APPLIED TO ALL FOOD AND BEVERAGE



# BREAKFAST BUFFETS

ALL BUFFETS ARE PRICED PER PERSON.  
MINIMUM OF 20 PEOPLE REQUIRED.  
BUFFETS ARE DISPLAYED FOR 2 HOURS.

BUFFETS ARE SERVED WITH ICE WATER AND YOUR  
CHOICE OF COFFEE OR TEA STATION. UPGRADE  
TO JUICE FOR AN ADDITIONAL PRICE!

## EARLY BIRDIE \$16

CHEF'S ASSORTMENT OF ARTISAN BAGELS WITH CREAM CHEESE,  
FRESHLY BAKED SCONES, SERVED WITH ASSORTED YOGURT,  
GRANOLA AND SEASONAL FRESH FRUIT CUPS

## CLASSIC \$9

SCRAMBLED EGGS, ALDERWOOD SMOKED BACON OR  
SAUSAGE LINKS, HASHBROWNS, AND A SEASONAL FRESH  
FRUIT ARRAY

- UPGRADE YOUR HASHBROWNS FOR AN  
ADDITIONAL \$3 PER PERSON

## INNJOYABLE \$10

SCRAMBLED EGGS, YOUR CHOICE OF ALDERWOOD  
BACON OR SAUSAGE LINKS AND YOUR CHOICE OF  
FRENCH TOAST, PANCAKES, OR WAFFLES



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## COMPLEMENT YOUR BUFFET

PRICES ARE PER PERSON

- BACON (3 PIECES)
  - \$4.50
- SAUSAGE (3 LINKS)
  - \$4
- HAM
  - \$4
- FRENCH TOAST OR PANCAKES (2 PIECES)
  - \$3
- CHEESE BLINTZ (2 PIECES)
  - \$2
- BISCUITS AND GRAVY (2 PIECES)
  - \$4
- LOADED SEASONED POTATOES
  - \$6
- WHOLE FRUIT
  - \$1.50
- FRUIT CUPS
  - \$3
- OATMEAL
  - \$3
- COLD CEREALS (PER BOWL)
  - \$2
- YOGURT
  - \$3



# LUNCH BUFFETS

ALL BUFFETS ARE PRICED PER PERSON. MINIMUM OF 20 PEOPLE REQUIRED.

BUFFETS ARE DISPLAYED FOR 2 HOURS AND ARE SERVED WITH ICE WATER AS WELL AS YOUR CHOICE OF A COFFEE OR TEA STATION.

ADD DESSERT FOR AN ADDITIONAL \$3 PER PERSON.

## RIVERVIEW      \$23

BEEF PETITE TENDERLOIN WITH MUSHROOM DEMI-GLACE AND CHICKEN EXTRAORDINAIRE, SERVED WITH CHEF'S SELECTION OF POTATO, RICE OR PASTA, SAUTÉED SEASONAL VEGETABLES, ROLLS WITH BUTTER, AND A FRESH GREEN SALAD WITH RANCH DRESSING

## STEAMBOAT      \$18

ROAST TURKEY BREAST, TENDER SLOW ROASTED BEEF, HONEYED HAM, CHEDDAR, PROVOLONE AND SWISS CHEESES, AN ASSORTMENT OF SLICED SANDWICH BREADS AND CONDIMENTS, ACCOMPANIED BY YOUR CHOICE OF POTATO SALAD OR PASTA SALAD, AND A FRESH GREEN SALAD WITH RANCH DRESSING

## ITALIAN      \$20

CHOICE OF MEAT LASAGNA OR VEGETARIAN LASAGNA, FETTUCCHINI NOODLES WITH YOUR CHOICE OF ALFREDO SAUCE AND CHICKEN OR MARINARA SAUCE AND MEATBALLS, SERVED WITH PARMESAN CHEESE, GARLIC BREAD AND A FRESH GREEN SALAD WITH RANCH DRESSING

## IDAHO BAKED POTATO BAR      \$17

BAKED IDAHO POTATOES WITH BUTTER, SOUR CREAM, BLACK BEAN CHILI, CHEDDAR CHEESE, STEAMED BROCCOLI, CHIVES, DICED ONIONS, AND BACON BITS, AND A FRESH GREEN SALAD WITH RANCH DRESSING

## BEEF TACO BAR      \$17

WARM FLOUR TORTILLAS, SEASONED GROUND BEEF, SPANISH RICE, REFRIED BEANS, CHEDDAR AND PEPPER JACK CHEESES, SOUR CREAM, HOUSE-MADE SALSA, AND A FRESH GREEN SALAD WITH RANCH DRESSING

### ***ENHANCE YOUR BUFFET BY UPGRADING YOUR SALAD OPTIONS FOR AN ADDITIONAL \$2 PER PERSON:***

CAESAR SALAD –FRESHLY CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

QUAY HOUSE SALAD –FRESH GREENS WITH FETA CHEESE, SLICED ALMONDS AND CREAMY POPPYSEED DRESSING

STRAWBERRY SPINACH SALAD –FRESH BABY SPINACH TOPPED WITH SLICED STRAWBERRIES, TOASTED ALMONDS AND ACCOMPANIED BY HOUSE STRAWBERRY VINAIGRETTE

CANDIED PECAN SALAD –FRESH GREENS TOPPED WITH CANDIED PECANS, CRAISINS, DICED BACON, GORGONZOLA CHEESE CRUMBLES, AND TOSSED WITH RASPBERRY VINAIGRETTE

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# PLATED LUNCHEES

ENTRÉES ARE SERVED WITH ICE WATER AND YOUR CHOICE OF A COFFEE OR TEA STATION.

ALL ENTRÉES ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING; CHEF'S SELECTION OF POTATO, RICE OR PASTA; SAUTÉED SEASONAL VEGETABLES; AND A ROLL WITH BUTTER.

A MAXIMUM OF TWO DIFFERENT ENTRÉES AND A THIRD VEGETARIAN ENTRÉE MAY BE CHOSEN WITH A 100% GUARANTEE FOR EACH.

ADD DESSERT FOR AN ADDITIONAL \$3 PER PERSON.

## HONEY BOURBON PECAN CRUSTED CHICKEN     \$18

TENDER CHICKEN BREAST BREADED WITH CRUSHED PECANS AND PANKO BREAD CRUMBS, GRILLED TO A GOLDEN BROWN, THEN FINISHED WITH A SWEET, SAVORY HONEY BOURBON BUTTER SAUCE

## BITE SIZE STEAK     \$21

TENDER CUT SIRLOIN STEAK, MARINATED AND GRILLED TO A PERFECT MEDIUM, SERVED WITH AU JUS

## PORTOBELLO NEAPOLITAN     \$14

BAKED PORTABELLA MUSHROOM CAP, LAYERED WITH MARINARA SAUCE, BURRATA MOZZARELLA, FRESH BASIL AND SLICED ROMA TOMATOES

## BACON CHEESEBURGER     \$17

SEASONED BEEF PATTY FLAME BROILED AND SERVED ON A HOME-STYLE BUN WITH CRISP BACON, CHEDDAR CHEESE, MAYONNAISE, TOMATO, ONION, LETTUCE, AND PICKLES

## LEMON PEPPER COD     \$18

FLAKY PACIFIC LINGCOD LOIN DUSTED IN LEMON PEPPER SEASONING THEN GRILLED TO PERFECTION

## CHICKEN EXTRAORDINAIRE     \$16

GRILLED CHICKEN BREAST TOPPED WITH SAUTÉED BACON, MUSHROOMS, AND ONIONS

### ***ENHANCE YOUR BUFFET BY UPGRADING YOUR SALAD OPTIONS FOR AN ADDITIONAL \$2 PER PERSON:***

CAESAR SALAD –FRESHLY CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

QUAY HOUSE SALAD –FRESH GREENS WITH FETA CHEESE, SLICED ALMONDS AND CREAMY POPPYSEED DRESSING

STRAWBERRY SPINACH SALAD –FRESH BABY SPINACH TOPPED WITH SLICED STRAWBERRIES, TOASTED ALMONDS AND ACCOMPANIED BY HOUSE STRAWBERRY VINAIGRETTE

CANDIED PECAN SALAD –FRESH GREENS TOPPED WITH CANDIED PECANS, CRAISINS, DICED BACON, GORGONZOLA CHEESE CRUMBLES, AND TOSSED WITH RASPBERRY VINAIGRETTE



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# BOX LUNCHES

FEEDING A GROUP? CHOOSE UP TO TWO OPTIONS  
WITH A GUARANTEE NUMBER FOR EACH OPTION

## SANDWICH AND WRAP CHOICES

PACKAGED WITH POTATO CHIPS, FRESHLY BAKED  
COOKIES AND BOTTLED WATERS OR ASSORTED  
SODAS

### ○ HAM, TURKEY OR ROAST BEEF

**DELI SANDWICH - \$15** COMES

WITH LETTUCE, TOMATO, CHEESE AND  
ASSORTED CONDIMENTS ON THE SIDE

*UPGRADE YOUR SANDWICH BREAD TO  
CROISSANT OR PITA POCKET FOR AN  
ADDITIONAL \$1*

### ○ CRANBERRY TURKEY

**CROISSANT - \$15** FLUFFY CROISSANT  
BREAD WITH TURKEY, SWISS, LETTUCE, TOMATO,  
MAYONNAISE AND CRANBERRY CREAM CHESE  
SPREAD

### ○ CHICKEN CAESAR WRAP - \$15

NEATLY WRAPPED FRESHLY CHOPPED ROMAINE  
LETTUCE TOSSED WITH CAESAR DRESSING AND  
PARMESAN CHEESE

### ○ CHICKEN HOUSE WRAP - \$15

FRESH GREENS WITH FETA CHEESE AND SLICED  
ALMONDS TOSSED WITH CREAMY POPPYSEED  
DRESSING WRAPPED IN A TORTILLA

### ○ DELI WRAP - \$15

TURKEY, HAM OR  
BEEF WITH LETTUCE, TOMATO, ONION, PICKLE  
AND MAYONNAISE ROLLED UP IN A TORTILLA

## SALAD CHOICES

PACKAGED WITH A FRESHLY BAKED COOKIES AND  
BOTTLED WATERS OR ASSORTED SODAS

### ○ STRAWBERRY CAESAR SALAD - \$15

FRESH BABY SPINACH TOPPED WITH SLICED  
STRAWBERRIES, TOASTED ALMONDS AND  
ACCOMPANIED BY HOUSE STRAWBERRY  
VINAIGRETTE

### ○ CHICKEN CAESAR SALAD - \$16

FRESHLY  
CHOPPED ROMAINE LETTUCE TOSSED WITH CAESAR  
DRESSING AND PARMESAN CHEESE

### ○ COBB SALAD - \$16

FRESH CHOPPED  
ROMAINE LETTUCE HEARTS TOPPED WITH CHERRY  
TOMATOES, DICED BACON, SLICED HARD BOILED  
EGG, SLICED AVOCADO, CHICKEN BREAST STRIPS  
AND GORGONZOLA CHEESE

### ○ CHEF SALAD - \$15

— FRESH MIXED GREENS,  
CHERRY TOMATOES, SLICED CUCUMBER AND BABY  
CARROTS, TOPPED WITH TURKEY, HAM, ROAST BEEF,  
CHEDDAR

### ○ CANDIED PECAN SALAD - \$16

FRESH  
GREENS TOPPED WITH CANDIED PECANS, CRAISINS,  
DICED BACON, GORGONZOLA CHEESE CRUMBLES,  
AND TOSSED WITH RASPBERRY VINAIGRETTE

### ○ HOUSE SALAD WITH CHICKEN - \$16

FRESH GREENS WITH FETA CHEESE, SLICED  
ALMONDS, AND A CREAMY POPPYSEED DRESSING

## ADD ONS:



- WHOLE FRUIT - \$1.50
- FRUIT CUPS - \$3
- CANDY BARS (2 PIECES PER PERSON)- \$1.50
- GRANOLA BARS - \$1.50
- VEGGIES WITH RANCH - \$1.50
- PUDDING CUPS - \$1.50

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# DINNER BUFFETS

ALL BUFFETS ARE PRICED PER PERSON. MINIMUM OF 20 PEOPLE REQUIRED.

BUFFETS ARE DISPLAYED FOR 2 HOURS.

BUFFETS ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING; CHEF'S SELECTION OF POTATO, RICE OR PASTA; SAUTÉED SEASONAL VEGETABLES; ROLLS WITH BUTTER AS WELL AS ICE WATER AND YOUR CHOICE OF A COFFEE OR TEA STATION.

ADD DESSERT FOR AN ADDITIONAL \$3 PER PERSON

## ONE ENTRÉE SELECTION PRICING:

### CHEF CARVED ENTRÉES

- PRIME RIB \$40
- BARRON \$28
- HAM \$23
- TURKEY \$23

### BEEF

- BEEF TENDER BITES \$26
- TOP SIRLOIN \$27

### CHICKEN

- PECAN CHICKEN \$22
- CHICKEN EXTRAORDINAIRE \$21
- SPINACH STUFFED CHICKEN \$21
- GREEK CHICKEN \$21

### PORK

- BACON WRAPPED PORK \$20
- PORK TENDERLOIN WITH CHERRY ROSEMARY AND PINOT SAUCE \$20

### FISH

- SALMON \$30
- MAHI MAHI \$27
- COD \$22

### SEAFOOD

- SHRIMP \$36
- STEAMER CLAMS \$24

## ADDITIONAL SECOND ENTRÉE SELECTION PRICING:

### BEEF

- BEEF TENDER BITES +\$10
- TOP SIRLOIN +\$10

### CHICKEN

- PECAN CHICKEN +\$6
- CHICKEN EXTRAORDINAIRE +\$6
- SPINACH STUFFED CHICKEN +\$6
- GREEK CHICKEN +\$6

### PORK

- BACON WRAPPED PORK +\$6
- PORK TENDERLOIN WITH CHERRY ROSEMARY AND PINOT SAUCE +\$6

### FISH

- SALMON +\$8
- MAHI MAHI +\$8
- COD +\$8

### SEAFOOD

- SHRIMP +\$10
- STEAMER CLAMS +\$10

### ***ENHANCE YOUR BUFFET BY UPGRADING YOUR SALAD OPTIONS FOR AN ADDITIONAL \$2 PER PERSON:***

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# PLATED DINNERS

ENTRÉES ARE SERVED WITH ICE WATER AND YOUR CHOICE OF COFFEE OR TEA STATION.

ALL ENTRÉES ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING; CHEF'S SELECTION OF POTATO, RICE OR PASTA; SAUTÉED SEASONAL VEGETABLES; AND A ROLL WITH BUTTER.

A MAXIMUM OF TWO DIFFERENT ENTRÉES AND A THIRD VEGETARIAN ENTRÉE MAY BE CHOSEN WITH A 100% GUARANTEE FOR EACH.

ADD DESSERT FOR AN ADDITIONAL \$3 PER PERSON.

## BEEF

### NEW YORK STEAK \$29

LIGHTLY SEASONED THEN CHAR-BROILED TO A PERFECT MEDIUM

### TOP SIRLOIN \$27

CENTER CUT TOP SIRLOIN, PERFECTLY SEASONED AND CHAR-BROILED TO THE IDEAL MEDIUM

### BEEF TENDER BITES \$25

TENDER CUT SIRLOIN STEAK, MARINATED AND GRILLED TO A PERFECT MEDIUM, SERVED WITH AU JUS

### PRIME RIB \$39

HAND RUBBED WITH HERBS AND SPICES THEN ENCRUSTED WITH ROCK SALT, SLOW ROASTED TO MEDIUM RARE AND SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE

## CHICKEN

### PECAN CRUSTED CHICKEN \$21

CHICKEN BREAST BREADED WITH CRUSHED PECANS, PANKO BREAD CRUMBS, AND GRILLED TO A GOLDEN BROWN, FINISHED WITH A SWEET AND SAVORY HONEY BOURBON BUTTER SAUCE

### SPINACH STUFFED CHICKEN \$20

CHICKEN BREAST STUFFED WITH SAUTÉED SPINACH, SHALLOTS, GARLIC, CRANBERRIES, PARMESAN CHEESE, AND BREAD CRUMBS

### GREEK CHICKEN \$20

A GRILLED CHICKEN BREAST TOPPED WITH SPINACH, SUNDRIED TOMATOES, KALAMATA OLIVES, PESTO, FETA CHEESE AND BAKED TO PERFECTION



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# PLATED DINNERS

ENTRÉES ARE SERVED WITH ICE WATER AND YOUR CHOICE OF COFFEE OR TEA STATION.

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A MAXIMUM OF TWO DIFFERENT ENTRÉES AND A THIRD VEGETARIAN ENTRÉE MAY BE CHOSEN WITH A 100% GUARANTEE FOR EACH.

ADD DESSERT FOR AN ADDITIONAL \$3 PER PERSON.

## PORK

### BACON WRAPPED PORK TENDERLOIN MEDALLIONS \$20

HICKORY SMOKED BACON WRAPPED PORK TENDERLOIN, SLICED THIN, AND TOPPED WITH SAUTÉED BACON, ONIONS, MUSHROOMS, AND BLEU CHEESE

### PORK TENDERLOIN WITH CHERRY ROSEMARY AND PINOT SAUCE \$20

SUCCULENT PORK TENDERLOIN SLICED THIN AND TOPPED WITH A TART CHERRY AND FRESH ROSEMARY PINOT NOIR REDUCTION

## FISH

### FILET OF SALMON \$32

YOUR CHOICE OF PAN SEARED OR BLACKENED

### MAHI MAHI WITH PINEAPPLE SALSA \$27

PACIFIC MAHI MAHI PAN SEARED AND TOPPED WITH PINEAPPLE SALSA



## VEGETARIAN

### PORTOBELLO NEAPOLIAN \$16

BAKED PORTABELLA MUSHROOM CAP, LAYERED WITH MARINARA SAUCE, BURRATA MOZZARELLA, FRESH BASIL AND SLICED ROMA TOMATOES

### EGGPLANT PARMESAN \$14

BREADED AND FRIED EGGPLANT CUTLETS LAYERED WITH FRESH MOZZARELLA AND MARINARA SAUCE, TOPPED WITH PARMESAN CHEESE

### STUFFED PEPPER \$10

BELL PEPPER STUFFED WITH WILD RICE, TRI-COLOR QUINOA AND A BAJA INSPIRED BLACK BEAN, ROASTED CORN SALSA TOPPED WITH PEPPERJACK CHEESE AND BAKED

***ENHANCE YOUR BUFFET BY UPGRADING YOUR SALAD OPTIONS FOR AN ADDITIONAL \$2 PER PERSON:***

CAESAR SALAD –FRESHLY CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

QUAY HOUSE SALAD –FRESH GREENS WITH FETA CHEESE, SLICED ALMONDS AND CREAMY POPPYSEED DRESSING

STRAWBERRY SPINACH SALAD –FRESH BABY SPINACH TOPPED WITH SLICED STRAWBERRIES, TOASTED ALMONDS AND ACCOMPANIED BY HOUSE STRAWBERRY VINAIGRETTE

CANDIED PECAN SALAD –FRESH GREENS TOPPED WITH CANDIED PECANS, CRAISINS, DICED BACON, GORGONZOLA CHEESE CRUMBLES, AND TOSSED WITH RASPBERRY VINAIGRETTE

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# DISPLAYS

EACH HORS D'OEUVRES DISPLAY SERVES 25 PEOPLE.



## FRESH FRUIT ARRAY \$100

AN ASSORTMENT OF SEASONAL FRESH FRUIT

## SEASONAL VEGETABLE ARRANGEMENT \$75

CRISP SEASONAL VEGETABLES DISPLAYED, SERVED WITH RANCH

## MEAT AND CHEESE DISPLAY \$175

SLOW ROASTED TURKEY, HAM, AND ROAST BEEF, SLICED AND SERVED WITH AN ASSORTMENT OF SLICED CHEESES, SLICED ROLLS, AND SANDWICH CONDIMENTS

## ALDER SMOKED SALMON \$180

SERVED WITH RED ONIONS, CAPERS, HERB CREAM CHEESE, AND ASSORTMENT OF GOURMET CRACKERS

## CALIFORNIA DIP \$90

CARAMELIZED SWEET ONIONS AND CREAMY HAVARTI MELTED INTO A DECADENT CREAM SAUCE, SERVED HOT WITH FRIED PITA CHIPS FOR DIPPING

## CHARCUTERIE BOARD \$180

PROSCIUTTO, PEPPERONI, SALAMI, CAPICOLA, RED GRAPES, FRESH BERRIES, ASSORTED OLIVES, GOURMET CHEESES AND TOASTED CROSTINI ARTFULLY DISPLAYED ON A BOARD

## PICKLED VEGETABLE DISPLAY \$100

PICKLED DILL CUCUMBERS, ASPARAGUS SPEARS, GREEN BEANS, RED ONIONS, BEETS, CARROTS AND CAULIFLOWER

## PORK AND SEEDS \$100

CHINESE STYLE BBQ PORK TENDERLOIN SLICED THIN, SERVED WITH HOT MUSTARD, TERIYAKI, WASABI AND SESAME SEEDS

## SHRIMP COCKTAIL \$200

LARGE WHITE SHRIMP BOILED WITH CHEFS BOUQUET AND CHILLED, SERVED WITH HOUSE COCKTAIL SAUCE CELERY STICKS AND LEMON WEDGES

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# HORS D'OEUVRES BY THE DOZEN

ALL HORS D'OEUVRES ARE SERVED PER DOZEN. A MINIMUM OF 3 DOZEN IS REQUIRED.

## WINGS \$25

YOUR CHOICE OF BUFFALO, WHITE PEPPER , OR BBQ

## SLIDERS \$30

MINI CHEESEBURGERS WITH LETTUCE, TOMATOES, ONIONS, AND PICKLES

## MEATBALLS \$20

CHOICE OF SWEET AND SOUR, TERIYAKI OR BBQ

## DEVEILED EGGS \$18

MIXED WITH MAYONNAISE, MUSTARD, SALT, PEPPER, AND  
SPRINKLED WITH PAPRIKA

## BITE SIZE SKEWERS \$37

BEEF TENDER PIECES LIGHTLY MARINATED AND SKEWERED  
WITH BELL PEPPER, ONIONS, AND MUSHROOMS

## THAI CHICKEN SKEWERS \$23

MARINATED CHICKEN PIECES SKEWERED AND GRILLED, TOSSED WITH  
SPICY PEANUT SAUCE

## SHRIMP SKEWERS \$55

LARGE PRAWNS SKEWERED WITH LEMON AND GRILLED, TOPPED  
WITH CHEF-MADE BUTTER

## WONTON TACOS \$25

CHICKEN BREAST STRIPS TOSSED IN SWEET AND SPICY SOY GINGER  
CHILI SAUCE WITH ASIAN SLAW IN CRISPY FRIED WONTON TACO SHELLS

## CHOCOLATE COVERED STRAWBERRIES \$23

FRESH STRAWBERRIES DIPPED IN SWEET MILK CHOCOLATE

## CLUBHOUSE PINWHEELS \$20

HAM, TURKEY, BACON, LETTUCE TOMATO AND MAYO ROLLED IN ASSORTED  
TORTILLAS AND SLICED

## POTSTICKERS \$18

CRISPY FRIED CHICKEN AND VEGETABLE POTSTICKERS ACCOMPANIED BY  
SWEET HOT SOY GINGER CHILI SAUCE AND TERIYAKI SAUCE

## PROSCIUTTO WRAPPED MELON BALLS \$16

CANTALOUPE AND HONEYDEW MELON DELICATELY WRAPPED WITH THIN  
SLICED ITALIAN PROSCIUTTO

## STUFFED MUSHROOMS \$22

LAREDO STYLE STUFFED WITH SAUSAGE, GREEN CHILIES, SCALLIONS, AND  
PEPPER JACK CHEESE



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# HORS D'OEUVRES BUFFET PACKAGES

PRICES ARE PER PERSON

## PARTY PLEASER      \$22

LAREDO STUFFED MUSHROOMS  
MEATBALLS  
CALIFORNIA DIP WITH PITA CHIPS  
MEAT AND CHEESE DISPLAY  
FRESH FRUIT ARRAY  
SEASONAL VEGETABLE TRAY

## NACHO BAR      \$20

TORTILLA CHIPS  
NACHO CHEESE SAUCE  
SALSA  
SOUR CREAM  
OLIVES  
TOMATOES  
ONIONS  
BLACK BEANS  
JALAPENOS  
CHICKEN  
SEASONED BEEF

## SIMPLE ELEGANCE      \$18

MEAT AND CHEESE DISPLAY WITH ROLLS AND CONDIMENTS  
SEASONAL FRESH FRUIT ARRAY  
SEASONAL VEGETABLE ARRANGEMENT WITH RANCH  
HUMMUS AND PITA CHIPS

## BAR BITES      \$21

WINGS (BUFFALO, WHITE PEPPER OR BBQ)  
SLIDERS  
TORTILLA CHIPS, SALSA, AND NACHO CHEESE  
SAUCE  
WONTON TACOS  
CHEESE AND FRUIT DISPLAY

## INTERNATIONAL FLAIR      \$26

TEA SANDWICHES  
PESTO PROSCIUTTO AND GOAT CHEESE CROSTINI  
FRIED POTSTICKERS  
PORK AND SEEDS  
TAQUITOS  
CHARCUTERIE BOARD



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# BAR SERVICES

*Events with 50 people or more are required to have a full bar set up.*

*Bars may remain open for a maximum of 6 hours, but no later than 12:00am.*

*A \$100 set-up fee is required for all bars and they must meet a minimum of \$75 per hour in sales, or the difference will be charged to the host.*

*Hosted bar beverages are subject to a service charge (18%) and sales tax (8.2%).*

*Corkage Fees: \$25 per 750mL bottle; \$30 per 1.5L bottle; and \$60 per Magnum bottle*

## Liquor \$4-10

*Well brand*

*Call brand*

*Premium brand*

## Wine

*Banquet wine, per glass, 6oz pour \$7 (Chardonnay, White Zinfandel, Riesling, Cabernet Sauvignon, and Merlot)*

*Bottles of wine are also available from our Wine List, and must be purchased per bottle with a guaranteed number for each*

## Champagne

*Calvet Brut, per bottle \$24*

*Opera Prima, per bottle \$18*

*Treveri Brut, per bottle \$26*

## Beer

*Domestic, per bottle \$3*

*Microbrews, per bottle \$4*

*Imported, per bottle \$4*

*Keg beer, hosted only available upon request, pricing varies*

