

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

COME DISCOVER
the *hideaway* on the *river*



Elsa Charlo

DIRECTOR OF SALES & CATERING

HOLIDAYINNSALESCLK@GMAIL.COM

509.758.9500

700 PORT DRIVE, CLARKSTON, WA 99403

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 (40Z CUPS) | \$17 |
| GRANOLA BARS, PER DOZEN | \$17 |
| MACARONS, PER DOZEN | \$30 |
| ALMOND BARK PUFFCORN, PER DOZEN (40Z 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



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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, FETTUCCINI 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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

PLATED LUNCHESES

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



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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 SPEAD

○ **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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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



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:

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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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.

PORK

BACON WRAPPED PORK TENDERLOIN MEDALLIONS \$20

HICKORY SMOKED BACON WRAPPED PORK TENDERLOIN, SLICED THIN, AND TOPPED WITH SAUTEED 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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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 PORT 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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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

DEVILED 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



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

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

