

Dinner Plated

A limit of two entrees may be served & a minimum of 25 guests is required.
Please, no substitutions.

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and House Dressing

Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with
Garlic Mashed Potatoes and Chef's Vegetables

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$14.50 per person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing

Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables or

Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$14.50 per person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing

Sliced Rosemary Roasted Pork Loin & pan gravy with Garlic Mashed Potatoes and
Chef's Vegetables

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$12.95 per person

Add 20% gratuity to above prices ---Club Members \$2.00 discount to entrée price

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Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese

Sliced Filet Mignon with Béarnaise Sauce, Roasted New Potatoes,
and Chef's Vegetables

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$23.95 per person

Club Classic

Fancy Greens with toasted walnuts & raspberry vinaigrette dressing

Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes,
and Chef's Vegetables

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$19.95 per person

The Northwest Connection

Fancy Mixed Greens with Choice of Dressing

Walnut Encrusted Halibut with Duxelle Sauce

Wild Rice Pilaf

Chef's blend Vegetables

Roll and Butter, Coffee & Tea Service

\$20.95 per person

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Oregon Salmon

Baked Salmon Fillets finished in sour cream & cheddar cheese sauce

Au Gratin Potatoes

Chef's blend vegetables

Rolls, Butter, Coffee & Tea Service

Tossed Green Salad with Choice of Dressing

\$16.50 per person

Chicken Snoqualmie

Herb marinated breast of chicken grilled & topped with champagne sauce

Wild Rice

Chef's vegetables

Freshly Baked Rolls with Butter

Coffee & Tea

Roll and Butter

Tossed Salad with Choice of Dressing

\$12.95 per person

Salmon San Juan

Season and Grilled Salmon Fillet topped with cilantro, crème fraiche salsa,

Royal rice blend, buttered corn

Coffee & Tea

Roll and Butter

Fresh Spring Greens with Raspberry Vinaigrette

\$16.00 per person

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Chicken Dijon Italiano

Marinated breast of Chicken seasoned with Dijon mustard, Italian bread crumbs
and parmesan cheese

Au Gratin Potatoes, Green Beans with bacon and onions

Roll and Butter

Coffee and Tea

Tossed Caesar Salad with Garlic Croutons

\$12.95 per person

Dinner Additions

Shrimp Cocktail with Bibb lettuce salad, spicy red sauce and lemon \$3.95

Fancy greens with toasted walnuts and raspberry vinaigrette \$2.25

New England Style clam chowder \$2.95

Chicken noodle soup \$2.50

Alaskan Seafood cocktail \$1.95

Stuffed Mushroom Caps \$2.50

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