



CATERING MENU

Full-Service Catering / Weddings / Meetings
On-premise



Beverages

Non Alcohol

Beverages by the Gallon / per 8 people

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea	32.00 per gallon
Ice Tea with Lemon	32.00 per gallon
Lemonade	32.00 per gallon
Blackberry Lemonade	34.00 per gallon
Seasonal Agua Fresca	28.00 per gallon

Bottled or Canned Beverages

San Pellegrino Flavored Waters	4.00 each
Juices	4.00 each
Soft Drinks	4.50 each
Mineral Water	4.00 each
Bottled Water	3.00 each

Alcohol

	Hosted Bar	Cash Bar
Northwest Premium Wines	11.00 per glass	12.00 per glass
Northwest Wines	10.00 per glass	11.00 per glass
House Wines	8.00 per glass	9.00 per glass
Bottled Domestic Beer	7.00 per glass	8.00 per glass
Bottled Premium, IPA, or Specialty	8.00 per glass	9.00 per glass
Micro Brews	8.00 each	9.00 each
Domestic Beers	7.00 each	8.00 each
Top Shelf Cocktails	14.00 each	15.00 each
Call Cocktails	9.00 each	10.00 each
Well Cocktails	7.00 each	8.00 each

Breakfast Buffet

THREE PADDLES BRUNCH *not served before 11:00am

Fresh muffins, sweet breads, croissants with butter and fruit preserves

Assortment of fresh seasonal fruits and berries

Organic greens with pear tomato, English cucumber, dried cranberries and croutons

Pecan and caramel glazed French toast

Scrambled eggs with white cheddar, grilled peppers, with a choice of ham or smoked bacon

Country style breakfast potatoes with grilled sweet onions and peppers

Chicken breast Caprese with tomatoes, fresh mozzarella and basil

Juices, coffee and teas

36.00

THREE PADDLES MORNING FEAST

Fresh muffins, sweet breads, croissants with butter and fruit preserves

Assortment of fresh seasonal fruits and berries

Pecan and caramel glazed French toast

Scrambled eggs with white cheddar, grilled peppers, with a choice of ham or smoked bacon

Juices, coffee and teas

28.00

THREE PADDLES CONTINENTAL

Fresh muffins, sweet breads, croissants with butter and fruit preserves

Assortment of fresh seasonal fruits and berries

Juices, coffee and teas

22.00

Light and Deli Lunch Buffets

THREE PADDLES LIGHT

Baby spinach salad with sweet onions, candied bacon, mushrooms, balsamic vinaigrette

Wild grain pilaf

Fresh seasonal vegetables

Chicken breast Caprese with ripe tomatoes, fresh mozzarella and basil

Assorted brownies and cookies

36.00 PP

MARKET FRESH SANDWICHES

Fresh fruit platter

Organic greens with pear tomato, English cucumber, dried cranberries and croutons

Pasta Salad with ripe tomato, olives, fresh oregano, sweet onion, feta crumbles and white balsamic vinaigrette

ASSORTED SANDWICHES (2 HALVES PER PERSON)

Prime rib on baguette with bleu cheese

Chicken pesto on ciabatta roll

Smoked turkey and Havarti on sourdough

Baked ham and swiss cheese on rye

BLTA on wheat

Fresh baked jumbo cookies and brownies.

30.00 PP

A La Carte Snacks

Priced per person, minimum 25

Imported & Domestic Cheeses	13.00 PP
Mixed Nuts	6.50 PP
Fresh Vegetable Tray	10.50 PP
Blue Bunny Ice Cream Bars	8.50 each
Tortilla Chips with Guacamole and Fresh Salsa	10.50 PP
Jumbo Cookies	5.50 EA
Fudge Brownies	5.50 EA
Assorted Muffins	3.50 EA
Kettle Cooked Potato Chips	3.00 EA

Lunch Buffets

Minimum Order subject to date and availability

PRESIDENTS POINT LUNCH BUFFET

Classic Caesar salad with focaccia croutons and parmesan
Assorted domestic and imported cheeses
Grilled vegetables
Tender sliced roast beef with wild mushroom demi
Chicken breast caprese with ripe tomatoes, fresh mozzarella and basil
Roasted fingerling potatoes
Assorted cookies and brownies
42.00

EGLON BEACH LUNCH BUFFET

Organic greens with pear tomato, English cucumber, dried cranberries and croutons
Fresh fruit platter with yogurt dip
Sautéed seasonal vegetables
Wild grain pilaf
Washington apple glazed pork loin roast
Three cheese tortellini with grilled chicken and basil pesto
Assorted cookies and brownies
46.00

FAJITA AND TACO BUFFET

Classic Caesar salad with focaccia croutons and parmesan
Beef empanadas with Verde sauce
Refried and black beans
Spanish rice
Crisp taco shells and soft flour tortillas
Assorted condiments including, salsa, guacamole and sour cream
Fresh vegetables, tomatoes, romaine, Spanish onion, olives and jalapenos
Grated cheeses; cheddar and pepper jack
Grilled meats; steak, chicken and pork Verde (choice of two)
Assorted cookies
40.00

** Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.*

Packaged Lunches

ALSO AVAILABLE SERVED FAMILY STYLE
Minimum Order subject to date and availability

Our build your own lunches include your choice of soup or salad from our Soups and Salads section (for both add \$11.00), choice of vegetable, potato or rice and main entrée.

Soups and Salads

- Tomato Basil Bisque
- Seafood Chowder with calms, shrimp, scallops and cod
- Minestrone Soup
- Italian Wedding Soup
- Classic Caesar Salad with focaccia croutons and parmesan
- Organic Greens with pear tomatoes, English cucumber, dried cranberries and croutons
- Baby Spinach Salad with candied bacon, shaved red onion, mushrooms and balsamic vinaigrette
- Washington Apple Salad with organic greens, sliced apples, bleu cheese, candied walnuts and apple cider vinaigrette

Vegetables

- Honey roasted baby carrots with fresh mint
- Char grilled Brussel sprouts with applewood smoked bacon and olive oil
- Grilled seasonal vegetables; squash, eggplant, sweet onions, peppers, broccolini, garlic and crispy shallots

Potatoes / Rice / Pasta

- White cheddar and garlic mashed potatoes
- Roasted fingerling potatoes
- Wild rice pilaf
- Macaroni and Cheese

Entrees

- Dungeness crab cakes with red curry aioli 50.00 **
- Smoked Northwest salmon with lemon capers beurre blanc 48.00
- True cod with sour cream and fresh dill 49.00
- Grilled 5oz Top Sirloin Steak with house steak butter 38.00
- Chicken breast caprese with ripe tomatoes, mozzarella and fresh basil 32.00
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Kid's Entrees

- Chicken strips with BBQ sauce and ranch 20.00
- Baked macaroni and cheese 18.00

Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.

*** subject to market fluctuation and seasonal pricing*

Dinner Buffets

Minimum Order of \$2000.00

HANSVILLE BUFFET

Seafood chowder with true cod, bay scallops, shrimp and clams
Tossed organic garden salad or artisan romaine Caesar salad
True Cod with sour cream and fresh dill
Slow roasted beef tenderloin with cabernet jus and button mushrooms
Smoked gouda and bacon mashed potatoes
52.00

GAMBLE BAY SURF AND TURF

Tomato basil bisque
Tossed organic garden salad or artisan romaine Caesar salad
Herb crusted prime rib with red wine jus and horseradish cream
Northwest salmon with lemon caper beurre blanc
Fingerling potatoes
Honey roasted carrots with fresh mint
Artisan rolls with sweet cream and herb infused butters
49.00

POINT NO POINT BUFFET

Creamy Broccoli aged cheddar soup
Spinach salad with baby spinach, sweet onions, candied bacon, mushrooms and balsamic vinaigrette
Tender sliced roast beef with wild mushroom demi
Chicken breast caprese with ripe tomatoes, fresh mozzarella and basil
Three cheese tortellini with roasted garlic cream sauce
Grilled seasonal vegetables, squash, sweet onions and peppers
Artisan rolls with sweet cream and herb infused butters
55.00

** Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.*

Packaged Dinners

ALSO AVAILABLE SERVED FAMILY STYLE

Packaged dinners include your choice of soup or salad from our Soups and Salads section (for both add \$11.00), choice of vegetable, potato or rice and main entrée.

SOUPS

- Tomato basil bisque
- Seafood chowder with true cod, bay scallops, shrimp and clams
- Minestrone soup
- Creamy Broccoli aged cheddar
- Shrimp and lobster bisque with sherry cream

SALADS (add Dungeness crab \$15 Bay shrimp \$10)

- Classic Caesar salad with focaccia croutons and parmesan
- Organic greens with pear tomato, English cucumber, dried cranberries and croutons
- Baby spinach salad with candied bacon, shaved red onion, mushrooms and balsamic vinaigrette
- Washington apple salad with organic greens, sliced apples, bleu cheese, candied walnuts and apple cider vinaigrette

VEGETABLES

- Honey roasted carrots with fresh mint
- Char grilled Brussel sprouts with applewood smoked bacon and olive oil
- Sautéed haricot verts with crispy onions and herbed butter
- Grilled seasonal vegetables with squash, sweet onions, peppers, broccolini, garlic and crispy onions
- Grilled asparagus with crushed hazelnuts and fresh chevre
- Sautéed wild mushroom mix

POTATOES AND RICE

- White cheddar and garlic mashed potatoes
- Roasted fingerling potatoes
- Wild grain pilaf
- Butternut squash Risotto with brown sugar and sage
- Macaroni and cheese
- Three cheese tortellini with roasted garlic cream sauce

Continued Packaged Dinners

ENTREES

• Petite filet and Dungeness crab	68.00 **
• Herb crusted prime rib roast with au jus and horseradish sauce	52.00
• Dungeness crab cakes with red curry aioli	50.00 **
• Panko and Romano crusted halibut with roasted tomato and chive butter sauce	50.00 **
• Grilled Northwest salmon and Dungeness crab, beurre blanc	52.00 **
• Petite filet mignon with cabernet demi	50.00
• Grilled 5oz Top Sirloin Steak with house steak butter	38.00
• Seared duck breast with blueberry port wine reduction	52.00
• Grilled citrus chicken breast	30.00
• Alder smoked Pork Loin with bacon and sautéed apples	34.00

Kid's Entrees

• Chicken strips with BBQ sauce and ranch	20.00
• Baked macaroni and cheese	18.00

**Meats all temped the same based on requested temp. (medium temp recommended)*

***Seafood subject to Market price adjustments*

Vegetarian Options—*Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.*

• Vegan stir fry, veggies, and vegan sauces paired with plant protein & rice noodle	24.00
• Stuffed acorn squash	24.00
• Ratatouille	24.00

Dessert Options

Chocolate Toffee Mousse Cake with Kahlua	13.50 PP
Flourless Chocolate Torte with whipped cream and berries	12.50 PP
Chef's Seasonal Cheesecake	13.00 PP
Salted Carmel Cheesecake	9.00 PP
Washington Apple Tart with caramel sauce	12.50 PP
Carrot Cake with cream cheese frosting	11.00 PP
Warm Washington Blackberry Cobbler with heavy cream	11.00 PP
Fresh Baked Jumbo Cookies and Brownies	6.00 PP

Stations

Each station requires a \$75 per hour per chef charge with a minimum of 3 hours

CARVING

- **Sea Salt and Herb Crusted Prime Rib or Beef** 325.00 serves 25 people
- **Roasted Beef Tenderloin with Cabernet Jus** 400.00 serves 25 people
- **Texas Style BBQ Beef Brisket** 275.00 serves 25 people
- **Honey Baked Ham** 200.00 serves 25 people
- **Rogue River Bleu Cheese Stuffed Pork Roast** 225.00 serves 25 people

RAW BAR *On Property only

- **Pacific Northwest Oysters with champagne mignonette, cocktail sauce, hot pepper sauce, lemons, crackers and bread** 53.00 per dozen

CHILLED SEAFOOD

- **Poached Jumbo Prawns, Crab Claws and Smoked Salmon** 46.00 per person
Champagne mignonette, cocktail sauce, lemons, crackers and bread
 - Add King Crab Legs** 26.00 per person
 - Add Mini Dungeness Crab Cocktails** 20.00 per person
 - Add Lobster Salad** 22.00 per person

TAPAS

- **Assorted Small Plates** 42.00 per person
Sliders, street tacos, pear and bleu cheese crostini, lamb lollies, grilled vegetables, sausages, caramelized onions and balsamic drizzle

PASTA

- **Build Your Own Pasta** 36.00 per person
Penne, linguine or tortellini cooked with an assortment of sauces, vegetables and meats

OMELETS

- **Build Your Own Omelets** 20.00 per person
Assortment of meats, seafood and vegetables

Light Hors d'Oeuvres Buffets

POINT NO POINT

Pear and bleu cheese crostini with caramelized onions and balsamic drizzle

Sesame crusted scallops with light ponzu sauce

Grilled lamb lollies with spicy mint yogurt

Chilled jumbo prawn cocktail with bloody Mary cocktail sauce

Shaved ribeye crostini with roasted peppers and horseradish cream

38.00

KINGSTON

Pear and bleu cheese crostini with caramelized onions and balsamic drizzle

Creamy artichoke dip with toasted parmesan and crostini

Seared citrus crusted tuna with wonton crisps and jicama slaw

Chilled jumbo prawn cocktail with bloody Mary cocktail sauce

Petite Cuban pressed sandwiches with pulled pork, ham, pickles and mustard

36.00

EGLON

Seasonal fresh fruit platter

Cured meat and cheese platter with croccantini and orange spicy mustard

Hummus platter with olive tapenade, feta cheese, roasted peppers, crudité and pita wedges

Shaved ribeye crostini with roasted peppers and horseradish cream

34.00

Hors d'Oeuvres Platters

Serves 20 people *calculated at 1 1/2 pieces per person

• Grilled Lamb Lollies with spicy mint yogurt	175.00
• Cured Meat and Cheese Platter	120.00
• Buffalo Sliders with pimento cheese and crispy onions	120.00
• Shaved Ribeye Crostini with roasted peppers and horseradish cream	120.00
• Petite Cuban Pressed Sandwiches with pulled pork, ham, pickles and mustard	135.00
• Roasted Vegetable Platter with asparagus, mushrooms, peppers, eggplant, scallions and zucchini	100.00
• Chicken Satay with peanut sauce, BBQ, Teriyaki or Honey Sesame	125.00
• Hummus Platter with olive tapenade, feta cheese, roasted peppers, crudité and pita wedges	100.00
• Seasonal Fruit Platter	100.00
• Pear and Bleu Cheese Crostini with caramelized onions and balsamic drizzle	110.00
• Whipped Butternut Tartlets with bacon and chives	115.00
• Bruschetta with roasted tomato, fresh mozzarella and basil	115.00
• Chilled jumbo Prawn Cocktail with bloody Mary cocktail sauce	135.00
• Sesame Crusted Scallops	160.00
• Coconut Prawns with mango / strawberry coulis	160.00
• Creamy Artichoke Dip with endive leaves and toasted parmesan	100.00

Hors d'Oeuvres Packages

Priced per person *calculated at 1 1/2 pieces per person

LITTLE BOSTON

Pear and bleu cheese crostini with caramelized onions and balsamic drizzle

Creamy artichoke dip with endive leaves and toasted parmesan

Seared citrus crusted tuna

Chilled jumbo prawn cocktail with bloody Mary cocktail sauce

Petite Cuban pressed sandwiches with pulled pork, ham, pickles and mustard

38.00

OLYMPIC MOUNTAIN PASS

Bruschetta with roasted tomatoes, fresh mozzarella and basil

Whipped butternut tartlets with bacon and chives

Coconut prawns with mango coulis

Shaved ribeye crostini with roasted peppers and horseradish cream

Chicken satay with spicy peanut sauce

36.00