



*Pricing & In House
Event
Catering
Menu*



G o l f & C o u n t r y C l u b

Weekday Rental Pricing

Ballroom (Maximum Occupancy 225) - \$1,350.00

Proprietary Member -- \$550

Putting Room (Maximum Occupancy 45) - \$250.00

Proprietary Member -- \$100.00

Wedding Lawn (125 Chairs & setup included) - \$1,250

Proprietary Member - \$750

Weekend Rental Pricing

Ballroom (Maximum Occupancy 225) - \$2,000

Proprietary Member -- \$650

Putting Room (Maximum Occupancy 45) - \$350.00

Proprietary Member -- \$150.00

Wedding Lawn (125 Chairs & setup included) - \$1,350

Proprietary Member - \$700

Additional Amenities

Linens -- \$100.00

Proprietary -- \$50.00

Chair Cover -- \$3.00

Proprietary -- \$2.00

Non Hosted Bar

Full Bar Setup \$150.00

Proprietary -- \$75.00

Beer & Wine \$100.00

Proprietary -- \$50.00

Corkage fee \$15.00 per bottle opened (applies to bottles not purchased at club)

Additional Rental Hour(s) - No earlier than 9 am & Not to exceed past Midnight --

\$50.00/hour

Ask about Social Member Discount

On-site Day of Coordinator \$550.00



G o l f & C o u n t r y C l u b

Appetizers by the dozen

Served Hot

Priced By dozen. 2 dozen minimum

Seafood Appetizers

Pan Seared Shrimp Cakes

Fresh Shrimp Meat with sweet Peppers, Onions & Old Bay Seasoning, Pan seared, topped with Pineapple Salsa.

30

Jumbo Bacon Wrapped Prawns

Sweet Jumbo Prawns wrapped in Applewood smoked Bacon, quick deep fried & served with Cocktail sauce.

30

Coconut Prawns

Jumbo Prawns breaded with Coconut, quick deep fried, topped with Pineapple salsa & served with Thai Sweet Chili Sauce.

30

Seafood Stuffed Mushrooms

Roasted mushrooms caps stuffed with fresh dungeness Crab & Shrimp Meat with Cream Cheese mix and Parmesan Crust.

Market Price

Bacon Wrapped Scallops

Jumbo Sea Scallops wrapped with Applewood smoked Bacon, baked until crisp & served with Chipotle Aioli.

34

Tequila Prawns

Sweet Jumbo Prawns marinade in Tequila & Mesquite BBQ Seasoning, wrapped with Corn Tortilla, quick deep fried & served with Roasted Corn Relish.

30



G o l f & C o u n t r y C l u b

Beef, Pork & Chicken Appetizers

Beef Mongolian Kebobs

Ginger & Soy marinade Tenderloin Steak with Red Onions, Red Bell Peppers & Pineapple in a Skewer, finished with Teriyaki Glaze.

26

Philly Cheese Steak Bite

Thin sliced Steak with Roasted Peppers Onions in a Cream Cheese Mix on a toasted French Crostini.

28

Santa Fe Beef Kebob

Tenderloin Steak, Red Onion, Red Bell Pepper & Cherry Tomato Skewer in a BBQ Mesquite Marinade, topped with fresh Pico de Gallo.

28

Bom-Bom Chicken Kebobs

Chicken Breast Bites, Red Onions & Red Bell Peppers Skewer marinade in a sweet mustard sauce and oven baked, served with Thai Chili Sauce.

24

Chicken Bombs

Chicken Breast Bites with Jalapeno Pepper, wrapped with Applewood smoked bacon, quick deep fried and served with Chipotle Aioli.

24

Honey-Chipotle Wings

Plumb and Juicy Wings segments, oven baked and quick deep fried, tossed in a Honey-Chipotle Glaze.

26

Stuffed Bolognese Mushrooms

Roasted Mushroom caps stuffed with our classic Bolognese Meat & Cream Cheese Mix with Parmesan Crust.

24

Asian Appetizer Duo

Chicken Gyoza & Pork Egg Rolls, quick deep fried and served with Dipping Sauce.

26

(Vegetarian Option Available upon Request)

Twin



Lakes

G o l f & C o u n t r y C l u b

Vegetarian & Cold Appetizers

Bruschetta Italiana

Classic Tomato-Basil Mix on a Crostini toast, finished with Balsamic Glaze & Parmesan Cheese.

20

Mediterranean Tapenade

Classic Tomato-Olive Tapenade on a Crostini toast, finished with Balsamic Glaze & Feta Cheese.

20

Deviled Eggs

Traditional Deviled Eggs, finished with Tobiko Caviar.

24

Smoked Salmon Mousse Cups

Northwest cold Salmon Lox mixed with Cream Cheese, fresh Dill, lemon Juice & Smoked Paprika served inside of a mini-Phyllo Cup, finished with Tobiko Caviar.

28

Fresh Caprese Pickers

Cherry Tomato & fresh Mozzarella Cheese balls Skewers, finished with a Balsamic Glaze, Herb Oil and Micro Greens.

24

Shrimp Cocktail Shooter

Juicy poached Tiger Prawns, served with Homemade Cocktail sauce and Avocado-Cucumber Salsa.

30

BBQ Pork Appetizer

Chinese style BBQ Pork served with Honey-Wasabi Aioli.

26

"Sandwich" Bites

Classic Tuna, Egg or Chicken Salad served open faced over a bite size bread, sliced cucumber & Sandwich spread.

24

Black Pearl Cups

Drunken Black Fig Jam & Smoked Gouda Cheese served inside of a mini Phyllo Cup.

24

California Salmon Rolls

Smoked Lox Salmon, Avocado-Cucumber Salsa & Cream Cheese wrapped in Roasted seaweed, topped with Tobiko Caviar.

32



Appetizer Display Trays

Each Serves Approx. 80 Guest

Domestic & Imported Cheese Tray

Cheddar, Pepper Jack, Colby, Herb-Goat & Blue Cheese with fresh Grapes, assortments Berries and Sweet Gherkins with Gourmet Crackers.

250

Seasonal Fresh Vegetables Tray

Carrots, Broccoli, Cauliflower, Cherry Tomato, Black Olives & Baby Corn served with Ranch and Blue Cheese Dressing.

250

Seasonal Fruit Platter

Honey Dew, Cantaloupe, Pineapple, Grapes, Mandarin, Oranges & fresh Strawberries.

250

Baked Brie Cheese Platter

Puff Pastry Baked Brie Cheese, Candied Pecans, Grapes, Cream Cheese mousse & assortment of dried Fruit with Gourmet crackers.

250

Antipasto Platter

Salami, Coppa & Prosciutto cured meat served with marinated Artichokes, Stuffed Green Olive, Roasted Red Peppers, Pepperoncini, Caprese Skewers, Black Olives & Mozzarella Cheese Balls, served with Gourmet Crackers.

270

Deli Tray

Thinly sliced high quality deli meats including Turkey Breast, Honey Ham, Roast Beef, colorfully arranged with Lettuce, Tomato, Red Onions & Pickle Chips, served with assortment Cheese Tray. White & Honey-Wheat Bread with the classic condiments.

270



Build your Own Buffet

Minimum of 25 Guest per Buffet

Salads

(Choice of two)

Potato Salad, Pasta Salad, Pea Salad, Macaroni Salad, House Mix Salad, Cesar Salad, Baby Spinach or Green Mix Salad.

(Includes Rolls & Butter).

Add an additional salad for \$2.00 per Guest.

Side Dishes

(Choice of two)

Garlic Yukon Mash Potato, Scalloped Potato, Roasted Red Potato, Wild Rice Pilaf, Saffron Jazmine Rice, Italian Green Beans, Roasted Mix Veggies (zucchini, Carrots, Onions, Celery & Red Peppers), Steam Broccolini & Baby Carrots, Asparagus (seasonal).

Add an additional side for \$3.00 per Guest.

Entrée Selection

~Two Entrees~

Charged price is the greater of two menu prices

~Three Entrees~

Charged price is the greater of three menu items

POULTRY

Chicken Marsala

Pan Seared Chicken Breast with Mushrooms & Onions in a Creamy Marsala Wine Sauce.

27

Chicken Caprese

Grill Chicken Breast topped with Caprese Salad, finished with Balsamic Glaze & Herb Oil.

27

Chicken Cordon Blue

Chicken Breast stuffed with Ham & Swiss Cheese, finished with Hollandaise sauce and Herb Oil.

27

Bone-in Roasted Chicken

Chicken Pieces marinade in Paprika & Garlic Oil, oven baked, finished with Corn Relish.

28

Chicken a la Oscar

Pan seared Chicken Breast topped with Crab Meat, Asparagus & Hollandaise Sauce.

32

(substitute Lobster - Market Price)



BEEF & PORK

**Chef Carving Station Fee \$75 Applies to marked items*

***Roasted Prime Rib**

3 hours Slow Roasted Prime Rib in an Herb-Marinade, served with Au jus & Creamy Horseradish

65

***Carved New York Steak**

Roasted New York Steak in an Herb-Marinade, served with Peppercorn Demi-Glaze

60

***Roasted Top Sirloin**

Beef Round Top Roasted to Perfection with house seasoning served with Au jus Horseradish

50

London Broil

Perfectly Roasted in a Shallot-Herb Marinade, sliced served with Peppercorn Demi-Glaze

55

Pork Tenderloin

Pork Tenderloin Wrapped in Applewood Smoked Bacon, served with Stone Ground Mustard Glaze

34

Sticky Pork Ribs

St. Louis Pork Ribs in a Mesquite BBQ Rub slowly baked & finished with Honey-Chili Glaze

34



FRESH SEAFOOD

Salmon Caprese

Grilled Salmon Fillet topped with Caprese Salad, finished with Balsamic Glaze & Herb Oil
40

Blackened Salmon

Oven Baked Salmon Fillet with Cajun Seasoning, topped with Pineapple Salsa & Paprika Oil
40

South-West Salmon

Grilled Salmon Fillet with Mesquite Seasoning topped with Roasted Corn Relish & Herb Oil
40

Caribbean Mahi-Mahi

Grilled Mahi-Mahi Fillet with Caribbean Jerk Seasoning topped with Mango Salsa & Paprika Oil
Market Price

Coconut Crusted Cod

Alaskan Cod crusted with Coconut flakes, finished with Beurre Blanc & Pineapple Salsa
34



G o l f & C o u n t r y C l u b

Themed Buffets

**Minimum of 40 Guest per Buffet
Priced Per Guest*

Deli Sandwich Buffet

Sliced Honey- Ham, Oven Roasted Turkey & Roasted Beef
Tillamook Cheddar & Swiss cheese
Buttermilk White & Honey-Wheat sliced Bread
Yellow Mustard, Mayonnaise & Ketchup
Lettuce, Tomato, Red Onions & Pickle Chips

Italian Pasta Salad

Cavatappi Pasta, tomato, Black Olives, Red Onions, Artichokes, Feta Cheese & Italian Dressing

Classic Potato Salad

Red Potatoes, hardboiled Eggs & Celery in a creamy Yellow mustard and Mayo Spread.

Caesar Salad

Crisp Romaine, Classic Caesar Dressing, Parmesan Cheese, Lemons, Tomato, Capers & Croutons.

Fresh Fruit Platter

Add soup of the Day for \$2 per Guest

31

BBQ Cookout Buffet

1/3-pound Beef Burger Patty, ¼ all beef kosher hot dog & Marinade Chicken Breast
grilled open flame
Tillamook Cheddar & Swiss cheese
Hamburger & Hot Dog Buns, Mayonnaise, Mustard & Ketchup
Lettuce, Tomato, Red Onions & Pickle Chips
Diced Onions, Dill Relish

Classic Potato Salad

Red Potatoes, hardboiled Eggs & Celery in a creamy Yellow mustard and Mayo Spread.

Macaroni Salad

Macaroni Pasta, Mayo, Sour Cream, Diced Ham, Red Peppers, Red Onions, Parsley & Seasoning.

House Mix Salad

Arcadia Mix Greens, Feta Cheese, Cucumber, Black Olives, Tomato & Croutons served with Ranch Dressing and Honey-Raspberry Vinaigrette

Fresh Fruit Platter

Add homemade Chili with Beans for \$3 per Guest

35

Twin



Lakes

G o l f & C o u n t r y C l u b

Taco & Enchilada Bar Buffet

Santa Fe Taco Meat

Seasoning Ground Meat with Mexican Spices

Chicken Tinga Poblana

Shredded Chicken Meat in a Mesquite- Chipotle Seasoning.

Homemade Cheese Enchiladas

Ranchero Beans

Pinto Beans cooked in Beer with Chorizo, Bacon, Garlic, Onions, tomato & Spices.

Sofrito Spanish Rice

Fluffy tomato infuse long Grain Rice sautéed with Onions, Peppers, Garlic, tomato & Spices.

Mexican Style Salad

Arcadia Mix Greens, Roasted Corn Kernels, Black Olives, Cucumber, Tomato & Avocado-Ranch Dressing.

Hard and Soft Taco Shells

Shredded lettuce, Diced tomato, Mix Cheese & Jalapenos.
Sour Cream, Salsa Fresca & Homemade Tortilla Chips.

Fresh Fruit Platter

31

South of the Border Buffet

Chicken Fajita

Chicken Thigh meat sautéed with Onions, Red Peppers, Fajita seasoning & Smoked Paprika.

Steak Chicana

Beer marinade Skirt Steak, sautéed with Onions, Red Peppers, tomato & Mesquite seasoning.

Carne Asada

Grill to perfection Skirt Steak in a Mexican Blend Seasonings

Ranchero Beans

Pinto Beans cooked in Beer with Chorizo, Bacon, Garlic, Onions, tomato & Spices.

Sofrito Spanish Rice

Fluffy tomato infused with long Grain Rice sautéed with Onions, Peppers, Garlic, tomato & Spices.

Mexican Style Salad

Arcadia Mix Greens, Roasted Corn Kernels, Black Olives, Cucumber, Tomato, Mix Cheese,

Jalapenos & Avocado-Ranch Dressing.

Flour Tortillas, Homemade Tortilla Chips

Sour Cream & Fresh salsa

Fresh Fruit Platter

36

Twin



Lakes

G o l f & C o u n t r y C l u b

Tour of Italy Buffet

Sicilian Style Sausages

Italian Sausage sautéed with Onions, Bell Peppers, tomato & Spices, topped with Mozzarella Cheese

Italian Meatballs

Pork & Beef Italian Meatballs, simmering in classic tomato Sauce with Parmesan Cheese

Chicken Marsala

Chicken Breast sautéed with Onions, Mushrooms in a creamy Marsala Sauce

Italian Green Beans

Oven Baked Green Beans with Bacon, Onions, Bell Peppers & tomato Alfredo & Marinara Sauce

Cavatappi & Fettuccini Pasta

Caesar Salad

Crisp Romaine, Classic Caesar Dressing, Parmesan Cheese, lemons, tomato, Capers Croutons

Fresh Fruit Platter

Add Chicken Parmesan \$3.00 per Guest

Parmesan breaded chicken baked with Marinara & Mozzarella Cheese

36

Far East Asian Buffet

Chicken Yakisoba

Marinade Chicken sautéed with Asian Style Cabbage & Veggies, Teriyaki Glaze & Yakisoba Noodles

Beef & Broccoli

Tender Beef Strips sautéed with Broccoli, Onions & Peppers in a Mongolian Orange Sauce

BBQ Pork Fried Rice

Steam Rice sautéed with BBQ Pork, Carrots, Cabbage, Green Onions & Eggs with Soy Sauce

Steam Rice

Fluffy Jasmine Steam Rice

Chinese Vegetables Blend

A blend of Celery, Carrots, Peppers, Onions & Broccoli sautéed with Toasted Sesame Oil

Asian Green Salad

Arcadia Green Mix, Carrots, Scallions, Fried Wontons, Mandarin, Cucumber & Celery served with Sesame Soy Dressing.

Fresh Fruit Platter

Fortune Cookies

36



Classic BBQ Buffet

St. Louis Ribs

Slow cook Pork Ribs in our Homemade BBQ sauce

Buttermilk Fried Chicken

Buttermilk marinade Chicken Pieces in our House made Flour Crust, fried to golden

Calico Beans

Pinto Beans, Onions, Bacon, Brown Sugar & BBQ Sauce Baked Beans

Steam Corn on the Cob

South-West BBQ Pasta Salad

Cavatappi Pasta, Mayo, BBQ Sauce, Bacon, Mix Cheese, Mesquite Seasoning

Classic Potato Salad

Red Potato, hard boiled Eggs & Celery in a creamy Yellow Mustard & Mayo Spread

House Mix Salad

Arcadia Green Mix, Feta Cheese, Cucumber, Tomato, Black Olives & Croutons with Ranch Dressing and Raspberry Vinaigrette.

Southern Honey-Corn Bread

Fresh Fruit Platter

36

House Roaster Buffet

Smoked Salmon Fillet

Smoked Salmon marinade in Mesquite- Honey Rub, slow smoked, topped with Corn Relish

Smoked Pulled Pork

Smoked Pork Shoulder marinated in BBQ Mesquite Rub, slow Roasted, finished with BBQ

Honey-Chipotle Chicken

Roasted Chicken Pieces, finished with tangy Honey-Chipotle Glaze

Wild Rice Pilaf

Fluffy long Grain Rice sautéed with Celery, Onions & Carrots.

Roasted Mixed Veggies

Oven Roasted Zucchini, Carrots, Celery, Red Onions & Green Beans with seasoning.

Classic Potato Salad

Red Potato, hard boiled Eggs & Celery in a creamy Yellow Mustard Mayo Spread

House Mix Salad

Arcadia Green Mix, Feta Cheese, Cucumber, Tomato, Black Olive & Croutons with Ranch Dressing and Raspberry Vinaigrette.

Fresh Fruit Platter

Market Price



G o l f & C o u n t r y C l u b

Northwest Seafood Buffet Market Price

Steam Clams & Veggies

Fresh Short Neck Clams sautéed with Carrots, Celery & Onions in a Pesto Wine Butter sauce

Seafood Paella

Salmon, Cod & Prawns tossed in a smoked Paprika & Tomato Broth with saffron Rice

Blackened Salmon

Baked Atlantic salmon in a Cajun Spices, finished with Pineapple Salsa

Northwest Cioppino

Classic Italian mix Seafood Stew with Cod, Clams, Prawns & Salmon in a tomato Broth

Steamed Corn on the Cob

Steamed Red Potato

Pasta Salad

Cavatappi Pasta, tomato, Black Olives, Artichokes, Red Onions, Feta Cheese & Italian Dressing

House Mix Salad

Arcadia Mix green, tomato, Cucumbers, Black Olives, Feta Cheese & Croutons with Ranch Dressing and Italian Vinaigrette.

Fresh Fruit Platter

Market Price

Carving Station Buffet

Roasted Top Sirloin

Beef Round Top Roasted to Perfection with house seasoning, served with Horseradish & Au jus

Roasted Turkey Breast

Slow Roasted Turkey Breast with Herbs, accompanied with Turkey Gravy & Cranberry sauce.

Garlic Mashed Potato

Yukon Gold Potato folded in cream, butter & Roasted Garlic

Wild Rice Pilaf

Fluffy long Grain Rice sautéed with Carrots, Celery & Onions.

Roasted Mix Veggies

Roasted Zucchini, Carrots, Celery, Onions & Green Beans with seasoning.

Classic Potato salad

Red Potato, hard boiled Eggs, Celery in a creamy Yellow mustard & Mayo Spread

House Mix Salad

Arcadia Mix green, tomato, Cucumbers, Black Olives, Feta Cheese & Croutons with Ranch Dressing, and Italian Vinaigrette.

Fresh Fruit Platter