



ON-COURSE MENU

Minimum of 20 people, priced per person.

GRAB AND GO \$16

Boxed lunch with your choice of ham, roast beef, or turkey breast sandwich with Italian pasta salad or Caesar salad,
Choice of two sides: chips, fresh fruit, and cookie

Includes bottled water.

FAST GREENS \$17

Your choice of entree sized salads to go
Chef, chicken Caesar or Cobb

Add a bottle of water \$1.50 per person

IT'S A WRAP \$16

Your choice of chicken Caesar or turkey, bacon, ranch, avocado, chips, fresh fruit, and cookie.

Includes bottled water.

TURN IT UP \$11

Jumbo hot dog, soda, and chips at the turn

Add Coney or Philly dog toppings \$1.00 per person

FRESH OFF THE GRILL \$17

Grilled brats, hot dogs, and burgers (choice of one (1) per person) with all toppings, fresh fruit, and assorted chips.

Add bottled water \$1.50 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to your service personnel and 60% will be retained by the property.



BUFFET MENU

Minimum of 20 people, priced per person.

DELI BUFFET \$20

An array of meats (honey cured ham, smoked turkey breast, lean roast beef), sliced American, Swiss, cheddar, assorted rolls, fresh tossed green salad, dressings, condiments, lattice, chips, seasonal fruit tray, and assorted fresh baked cookies.

GOLD MOUNTAIN BBQ \$22

Each guest will have the choice of either a fresh grilled 1/3 pound hamburger or marinated grilled chicken breasts served with all the condiments, accompanied by fresh potato or macaroni salads, fresh seasonal fruit platter, and a mixed green salad with ranch and balsamic vinaigrette, lattice chips, and fresh baked cookies.

FIESTA \$25

Chicken or ground beef tacos as well as chicken or flank steak fajita mix, corn and flour tortillas, tortilla chips, cheddar queso, Spanish rice, refried beans, tomatoes, onions, olives, shredded cheese, shredded lettuce, sour cream, guacamole, and churros.

ITALIAN \$26

Marinara and meat sauce lasagna as well as vegetarian lasagna accompanied by roasted seasonal vegetables, your choice of Caesar or mixed green salad and warm buttery garlic bread.

SAINT LOUIS \$32

Slow roasted baby back ribs and ¼ cut bone in chicken, smothered in our house-made BBQ sauce, corn bread, watermelon tray, baked cookies and your choice of three of the following sides: corn on the cob, green beans, garlic mashed potatoes, roasted red potatoes, dirty rice, macaroni and cheese, macaroni salad, coleslaw, potato salad, green salad or baked beans.

CASCADE \$37

Your choice of whole slow roasted tri-tip or flank steak carved to order, fresh salmon fillets, with your choice of potatoes, roasted red or garlic mashed, fresh steamed vegetables, dinner rolls and butter, your choice salad, mixed greens with ranch and balsamic vinaigrette or traditional Caesar and brownies.

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