
BREAKFAST

Continental

(Minimum of 15 guests)

Traditional

Assorted muffins and pastries

Chilled juices

Coffee and herbal tea

\$9 per person

Classic

Assorted muffins, pastries and
petite croissants

Seasonal fruit display

Chilled juices

Coffee and herbal tea

\$11 per person

BUFFETS

(Minimum of 25 guests)

The Burgee

Assorted muffins and
pastries

Seasonal fruit display

Bacon and link sausage

Scrambled eggs

O Brien potatoes

Chilled juices

Coffee and herbal tea

\$20 per person

The TYC Northwest

Assorted muffins,
pastries and petite croissants

Seasonal fruit display

Cheese blintzes with berry sauce

Scrambled eggs with minced ham

Smoked salmon with bagels
and cream cheese

Avocado shrimp platter

Bacon and link sausage

O Brien potatoes

Chilled juices

Coffee and herbal tea

\$26 per person

The Crow's Nest

Assorted muffins, pastries,
and petite croissants

Seasonal fruit display

Bacon and link sausage

O Brien potatoes

Scrambled eggs with cheese

Waffles with fruit toppings
and whipped cream

Chilled juices

Coffee and herbal tea

\$22 per person

BUFFET LUNCHES

(Minimum of 25)

Served with Sourdough rolls, coffee, and tea.

Choice of 1

Choose 1 Entrée,
1 salad & 2 accompaniments
\$24

Choice of 2

Choose 2 Entrées,
2 salads & 2 accompaniments
\$28

Lunch Entrees

Eggplant Parmesan
Lasagna (Meat or Veggie)
Chicken Marsala
Chicken Teriyaki
Chicken Fettuccine

Beef Stroganoff
Almond Chicken
Garlic Lemon Chicken
Chicken Dijon
Beef Carbonnade

Chicken Parmesan
Pasta Primavera
Swedish Meatballs
*Lemon Pepper Salmon

*Add \$3.00

Lunch Salads

Green
Asian Noodle

Caesar
Pasta

Potato
Pea

Lunch Accompaniments

Roasted Red Potatoes
Rice Pilaf

Potatoes Au Gratin
Seasonal Vegetable Medley

Garlic Mashed Potatoes
Buttered Pasta

Deli Supreme Sandwich Buffet

\$20 | With Soup \$22

Sliced Ham, Turkey & Roast Beef
Assorted Breads & Rolls
Mustard, Mayonnaise, and Horseradish
Green Salad with Choice of 2 Dressings

Sliced Imported & Domestic Cheeses
Lettuce, Tomato, and Onion Tray
Choice of Pasta or Potato Salad
Coffee, Tea, and Iced Tea

Build your own Chef Salad Buffet

\$19

Assorted Meats, Cheeses, Vegetables, and assorted dressing.

Build your own Cobb Salad Buffet

\$19

Including turkey, bacon, bleu cheese, tomatoes, avocados, olives, eggs, and dressing.

PLATED LUNCHES

Parties of 15 and under will be asked to dine in the restaurant at one table. They may order off the menu or have a limited menu designed for them. Request for two selections add \$2.00 per person.

Salads

Salads are served with fresh baked rolls and butter, coffee, tea or ice tea.

<u>Trio Salad</u>	\$20	<u>Grilled Chicken Caesar</u>	\$20
Shrimp salad, Chicken salad & fresh fruit		Grilled chicken breast atop a Caesar salad.	
<u>Chicken & Berry Spinach Salad</u>	\$20	<u>Prawn Forager Salad</u>	\$25
Drizzled with white balsamic dressing.		Arugula tossed with goat cheese, cherry tomato, mushrooms, and Roasted Shallot vinaigrette.	
<u>Chef Salad</u>	\$20	<u>Warm Steak Salad</u>	\$25
Ham, turkey, Swiss and Cheddar cheese presented atop mixed greens.		Marinated strip loin grilled, laid atop mixed greens, topped with melted Danish Bleu cheese, caramelized onions, mushrooms, and Balsamic vinaigrette.	
<u>Shrimp Louie</u>	\$22		
Bay Shrimp served Louie style.			
<u>Cobb Salad</u>	\$20		
Turkey, bacon, bleu cheese, tomato, olives, avocado and eggs arranged on mixed greens.			

Sandwiches

Sandwiches are served with your choice of fresh fruit, potato salad or coleslaw.

<u>Crispy Chicken Caesar Wrap</u>	\$19	<u>New York Steak Sandwich</u>	\$25
Chicken strips & Caesar wrapped in a tortilla.		Strip steak served on a grilled French roll with Coastal Cheese and caramelized onions and mushrooms.	
<u>Croissant Sandwich</u>	\$19	<u>Focaccia Sandwich</u>	\$19
Tuna or chicken salad served on a flaky croissant.		Turkey, Swiss cheese, tomato, green leaf and Sun-dried tomato aioli.	
<u>Turkey Club Croissant</u>	\$19		
Smoked turkey breast, bacon lettuce, tomato and dijonaise.			

Lunch Entrees

<u>New York Steak</u>	\$25	<u>Baked Salmon</u>	\$25
Topped with a port wine cream and frizzled onions, served with red jacket mashed potatoes and vegetables.		Northwest fillet topped with cucumber dill sauce, served with rice pilaf and vegetables.	
<u>Almond Chicken</u>	\$22	<u>Chicken Dijon</u>	\$22
With honey ginger sauce, served with fried rice and vegetables.		Pan seared breaded breast of chicken topped with Dijon cream sauce, served with red jacket mashed potatoes and vegetables.	
<u>Szechwan Prawn & Vegetable Kabob</u>	\$22	<u>Vegetarian Delight</u>	\$19
Szechwan marinated and served with rice pilaf.		Served with Quinoa and fresh Vegetables atop a Roasted Portabella Mushroom.	

CARVED MEATS

All carved meats are served with assorted rolls and condiments.

All meats will be carved by one of our Culinary Staff.

<u>Roasted New York Strip</u>	\$400.00
Serves approximately 30 quests, served with Café de Paris sauce.	
<u>Oven Roasted Beef</u>	\$450.00
Serves approximately 100 guests, served with Dijon mustard and creamed horseradish.	
<u>Roasted Prime Rib of Beef</u>	\$450.00
Serves approximately 40 guests, served with creamed horseradish.	
<u>Honey Baked Bone-In Ham</u>	\$300.00
Serves approximately 50 guests, served with honey mustard sauce.	
<u>Roasted Boneless Pork Loin</u>	\$250.00
Serves approximately 30 guests, served with apple raisin chutney.	
<u>Roasted Turkey Breast</u>	\$200.00
Serves approximately 25 guests, served with cranberry sauce.	

DISPLAYS AND TRAYS

All items below serve approximately 50 guests.

<u>Hot Sandwich Rolls</u>	\$300.00
Ham, Turkey & Roast Beef layered with Swiss & Cheddar cheese. Baked & served hot.	
<u>Sliced Deli Meat and Cheese Display</u>	\$325.00
Assorted deli meats and cheeses served with party breads and rolls.	
<u>Import and Domestic Cheese Display</u>	\$275.00
Assorted cheeses displayed with crackers and sliced baguettes.	
<u>Fresh Sliced Ahi Tuna Display</u>	\$425.00
Served with Asian Jicama slaw, wonton crisps and wasabi sauce	
<u>Chilled Salmon Display</u>	\$425.00
Pacific Salmon poached and garnished with vegetables & cream cheese.	
<u>Fresh Seasonal Fruit Display</u>	\$250.00
Assorted fresh fruit sliced and served with a raspberry cream.	
<u>Seasonal Vegetable Crudit�</u>	\$225.00
Assorted garden vegetables accompanied with a Bleu cheese ranch dip.	
<u>Antipasto</u>	\$275.00
Grilled marinated vegetables with Italian style meats and cheeses.	
<u>Dungeness Crab and Artichoke Dip</u>	\$275.00
Served with toast-points.	
<u>Warm Spinach Dip</u>	\$225.00
Served in a sourdough bread bowl with sliced baguettes.	
<u>Chilled Prawn Display</u>	\$425.00
Served with lemon wedges and cocktail sauce.	
<u>Shrimp and Cream Cheese</u>	\$275.00
Cream cheese layered with bay shrimp and cocktail sauce, served with crackers.	

COLD HORS D'OEUVRES

Hors d'oeuvres are sold only by the dozen.
You should allow for 4 pieces of each per guest.
Minimum of 4 dozen per item.

<u>Peel & Eat Shrimp</u>	\$40.00 lb.
Spiced peel & eat shrimp served with cocktail sauce. Sold by the pound.	
<u>Deviled Eggs</u>	\$14.00 dz.
Stuffed with a Dijon and light horseradish filling.	
<u>Ham or Chicken Pinwheels</u>	\$19.00 dz.
Flour tortilla filled with ham or turkey, rolled, and cut into pinwheel sandwiches.	
<u>House Smoked Salmon</u>	\$22.00 dz.
Our own smoked salmon on English cucumber rounds with Gorgonzola mousse.	
<u>Barbecue Pork</u>	\$24.00 dz.
Marinated boneless pork loin served with hot mustard and sesame seeds.	
<u>Tomato Basil & Tiger Prawn Bruschetta</u>	\$25.00 dz.
Served on sliced baguettes.	
<u>Finger Sandwiches</u>	\$19.00 dz.
Assorted party breads with chicken, ham, and tuna salad.	
<u>Crab Stuffed Phillo Cups</u>	\$26.00 dz.
With crab, fresh Mango, and herbs.	
<u>Canapés</u>	\$19.00 dz.
Assorted toppings including Gorgonzola cheese, Prosciutto, Vegetable herb cream cheese, Humus, and Kalamata olive.	

COLD SALADS

Each salad serves approximately 30 guests. \$125.00 each

Old Fashioned Potato	Asian Noodle	Marinated Vegetable
Caesar	Tomato, Basil & Red Onion	Italian Penne
Garden Green	Confetti Black Bean	Spinach

HOT HORS D'OEUVRES

Hors d'oeuvres are sold only by the dozen.
You should allow for 4 pieces of each per guest.
Minimum of 4 dozen per item.

<u>Spinach and Bacon Stuffed Mushroom</u>	\$21.00 dz.
<u>Crab Stuffed Mushrooms</u> Filled with a Dungeness crab stuffing.	\$29.00 dz.
<u>Three Cheese Bread</u> French bread topped with a gratin of Parmesan, Mozzarella, and Asiago cheeses. Served with Marinara sauce.	\$15.00 dz.
<u>Andouille Wrap</u> Andouille sausage and caramelized onions baked in puff pastry with red pepper basil relish.	\$20.00 dz.
<u>Meatballs</u> Barbecue, Swedish or Teriyaki.	\$15.00 dz.
<u>Pot Stickers</u> Asian style pot stickers served with sweet hot mustard and Teriyaki sauce.	\$20.00 dz.
<u>Chicken Sate'</u> Marinated chicken strips on skewers with a peanut or soy ginger sauce.	\$21.00 dz.
<u>Chicken and Grilled Pineapple Kabobs</u> Teriyaki marinated and grilled.	\$20.00 dz.
<u>Dungeness Crab Cakes</u> Dollar size crab cakes served with a caramelized onion and pistachio cream.	\$34.00 dz.
<u>Bacon Wrapped Scallops</u> Baked Scallops wrapped with pepper bacon.	\$27.00 dz.
<u>Bacon Wrapped Water Chestnuts</u> Baked Water chestnuts wrapped with bacon.	\$20.00 dz.
<u>Chicken Drumettes</u> Teriyaki, Barbecue, or Sweet & Sour sauce.	\$19.00 dz.
<u>Coconut Shrimp</u> Deep fried and served with a Blood orange sauce.	\$23.00 dz.
<u>Brie en Croute</u> Individual Brie cheese in puff pastry with raspberry.	\$20.00 dz.
<u>Pork and Vegetable Egg Rolls</u> Served with honey Dijon mustard.	\$21.00 dz.
<u>Chicken or Vegetable Quesadillas</u> Black beans, tomatoes, green onions, black olives, and pepper jack cheese, in a crispy tortilla shell.	\$20.00 dz.

BUFFET DINNERS

(Minimum 35 people)

Create your own buffet from the selections listed below.

All buffet dinners are served with Dinner Rolls, butter, coffee, tea or iced tea.

Traditional Selections

Beef Carbonade	Vegetable Lasagna
Beef Stroganoff	Chicken Parmesan
Chicken Dijon	Chicken Stir Fry
Meat Lasagna	Lemon Chicken
Swedish Meatballs	Teriyaki Chicken
Lemon Pepper Cod	Pasta Primavera

Salads

Mixed Green	Caesar
Pasta Caesar	Potato
Asian Noodle	Spinach
Cucumber Tomato	Pea
Seasonal Fruit	Pasta

Specialty Selections

- London Broil
- *Baked Halibut
- Chicken Picatta
- *Baked Salmon
- Chicken Florentine
- Honey Glazed Ham
- Seafood Stuffed Sole
- Carved Roast Beef
- Carved Turkey Breast
- *Roasted New York Strip
- *Roasted Boneless Pork Loin
- *Oven Roasted Prime Rib of Beef

Accompaniments

- | | |
|---|-----------------------|
| Roasted Red Potatoes | Potatoes Au Gratin |
| Garlic Mashed Potatoes | Twice Baked Potatoes |
| Pineapple Glazed Carrots | Scalloped Potatoes |
| Seasonal Vegetable Medley | Sweet Potato Couscous |
| Asparagus (seasonal) | Buttered Pasta |
| Green Beans with Sun-dried tomato butter (seasonal) | Rice Pilaf |

Selection 1

- 1 Entrée
- 2 Salads
- 2 Accompaniments

Selection 2

- 2 Entrees
- 3 Salads
- 2 Accompaniments

Pricing Per Person

Traditional	\$26
Specialty	\$28
Combo	\$27

Pricing Per Person

Traditional	\$30
Specialty	\$33
Combo	\$32

*Items Add \$3.00

THEME BUFFETS

(Minimum of 50)

These buffets are sold as complete packages.

No substitutions or changes are allowed.

Western Barbecue

Green Salad with Spicy Ranch Dressing
Cajun Potato Salad
Southwestern Coleslaw
Barbecue Chicken & Baby Back Ribs
Spicy Baked Beans
Seasoned Potato Wedges
Corn on the Cob
Jalapeno Corn Bread
Mixed Berry Shortcake
Coffee and Tea
\$35 Per Person

Italian Pasta Bar

Caesar Salad
Antipasto Display
Roasted Vegetable Display
Fettuccine, Rotelle
& Penne Pastas
Chicken Alfredo, Marinara and
Pesto sauces
Parmesan Cheese, Black Olives and Green Onions
Meatballs
Garlic Bread Sticks
Tiramisu
Coffee and Tea
\$30 Per Person

South of the Border

Garden Green Salad
Soft Flour Tortillas and Hard Taco Shells
Seasoned Ground Beef
Chicken Enchiladas with Pepper Jack & Cheddar
Spanish Rice and Refried Beans
Shredded Cheddar Cheese
Sour Cream and Chipotle Salsa
Guacamole and Shredded Iceberg Lettuce
Cream Cheese Fruit Parfait
Coffee and Tea
\$30 Per Person

TYC Favorite

Oven Roasted Prime Rib
Baked Salmon with Cucumber Dill
Chicken Picatta
Garlic Roasted Red Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Mixed Green Salad
Tomato Basil Salad
Pasta Salad
Rolls and Butter
Raspberry Swirl Cheesecake
Coffee and Tea
\$42 Per Person

PLATED DINNERS

All plated entrees include fresh seasonal vegetables, potato or rice, freshly baked Sourdough rolls and butter, coffee, herbal teas, or iced tea. For more than two Choices add \$2.00 Per Person.

Add a House Garden Green Salad \$5

Grilled Mango Salmon

Fresh Salmon fillet topped with homemade Mango Fruit salsa. Served over Rice.

\$28

London Broil

Grilled marinated strips of choice Flank Steak topped with sautéed mushrooms and Demi glaze.

\$23

New York Steak

Choice New York strip steak grilled to perfection and topped with frizzled onions.

\$30

Chicken Dijon

Boneless breast of chicken topped with Dijon cream.

\$22

Prime Rib

Garlic herb encrusted and slow oven roasted.

\$32

Chicken Parmesan

Breaded boneless breast of chicken pan seared and topped with Marinara sauce and Parmesan cheese.

\$22

Arctic Cod

Seasoned and baked, then topped with a lemon cream sauce.

\$24

Cucumber Dill Salmon

Pacific Northwest Salmon baked with herbs and Chardonnay wine, served with Cucumber dill sauce.

\$29

Tenderloin of Beef

Broiled filet of beef topped with port wine cream and sautéed mushrooms.

\$35

Chicken Picatta

Boneless breast of chicken topped with artichokes, mushrooms, capers, and lemon cream sauce.

\$24

Vegetarian Delight

Oven roasted Portobello mushroom filled with seasonal vegetables. Served with roasted turned potatoes.

\$20

Lasagna

Your choice of vegetarian or meat lasagna piled high with melted cheese. Served with garlic bread sticks.

\$22

DESSERT

Berry Sorbet	\$5
Carrot Cake	\$7
Chocolate Overload Torte	\$7
Raspberry Chocolate Trifle	\$7
Chocolate Mousse	\$6
Mixed Berry Shortcake	\$7
New York Cheesecake	\$7
Strawberry Cheesecake	\$7
Berry Bash Cake	\$7
Orange Cream Cycle Cake	\$7
Wild Berry Torte	\$7
Chocolate Chip Cookie Sundae	\$6
Cream Cheese Fruit Parfait	\$6
Tiramisu	\$8
Vanilla or Chocolate Ice Cream or Rainbow Sherbet	\$5
Cookies – Chocolate, Peanut Butter, Oatmeal, or Brownies	\$2

BEVERAGES & WINE SELECTIONS

Beer

Maximum of 2 kegs per function, approximately 142 glasses per keg.

Domestic Keg - (Miller, Budweiser, Coors,)	\$ 350.00
Micro Brew Keg - (Alaskan Amber, Full Sail, Red Hook)	\$ 450.00
Beer Domestic Bottle	\$ 4.00
Beer Import Bottle	\$ 5.00
Beer Domestic Glass	\$ 4.00
Beer Import Glass	\$ 5.00

Wine

1-liter averages about 8 glasses of wine.

House Wine (Bottle) Chardonnay, Cabernet, Merlot or Pinot Grigio	\$ 23.00
House Wines by the Glass	\$ 8.00
Wycliff Champagne (Bottle)	\$ 23.00

Cocktails

Please see policy rules regarding Banquet Bar Service.

Well Drinks	\$ 7.00
Call Drinks	\$ 8.00
Premium Drinks	\$ 9.00 +
Specialty Drinks	\$ 10.00 +

Non-Alcoholic

Coffee by the pot	\$ 7.00
Coffee by the Urn	\$ 60.00
1.5 Gallon 40 Cups	\$ 60.00
3 Gallon 80 Cups	\$ 115.00
Sutter Home Fre Merlot, Chardonnay, or White Zinfandel by the glass	\$ 7.00
Assorted Soft Drinks	\$ 2.00
Fruit Punch-1 Gallon 30 punch cups	\$ 45.00
Fruit Punch with Sherbet- 1 Gallon 30 punch cups	\$ 55.00
Iced Tea- Gallon 16 glasses	\$ 20.00
Sparkling Cider- Bottle	\$ 15.00